

# Banquet Menus



**WORLD**  
EQUESTRIAN CENTER®  
OCALA, FL

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# Breakfast





## BREAKFAST PACKAGES

All breakfast buffets are served with Florida orange juice and freshly brewed coffee, decaf and assorted teas

25 person minimum | 90 minutes of service maximum

### DERBY EXPRESS

Per Person – 36

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Assorted Danishes, Croissants, Muffins & Bread

Oui Pots Yogurt, Almond Granola, Local Honey & Strawberries

Dry Cereals: Cheerios, Raisin Bran, Kashi, Corn Flakes

Add Scrambled Eggs – 5 Per Person

### FIESTA

Per Person – 39

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Cinnamon Sticky Buns

Spiced Pumpkin Oatmeal with Agave, Pumpkin Seeds, Chia & Raisins

Chilaquiles with Scrambled Eggs, Tortilla, Salsa Roja, Cotija, Jalapeno, Cilantro & Cream

Smoked Bacon & Sausage Links

Breakfast Burritos with Chorizo, Eggs, Pepper Jack, Pico de Gallo, Potatoes

### HEALTHY

Per Person – 42

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Sorghum Syrup, Seasonal Compote, Raisins, Cranberries, Chia & Flaxseed

Milk: 2%, Skim & Almond Milk

Hardboiled Eggs with Salt & Pepper

Egg White Frittata with Spinach, Peppers, Scallions, Asparagus, Garlic, Tomato & Goat Cheese

Add Turkey Bacon & Chicken Sausage – 5 Per Person



## BREAKFAST PACKAGES

All breakfast buffets are served with Florida orange juice and freshly brewed coffee, decaf and assorted teas

25 person minimum | 90 minutes of service maximum

### EXPO BARN

Per Person – 44

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Assorted Danishes, Croissants, Muffins & Bread

Oui Pots Yogurt, Almond Granola, Local Honey & Strawberries

Dry Cereals: Cheerios, Raisin Bran, Kashi, Corn Flakes

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs

White Toast, Whole Wheat Toast, Texas Toast, Sourdough, English Muffin & Gluten Free

Egg Whites, Turkey Bacon & Sausage is Available Upon Request

### GRANDSTAND

Per Person - 49

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Assorted Danishes, Croissants, Muffins & Bread

Oui Pots Yogurt, Almond Granola, Local Honey & Strawberries

Dry Cereals: Cheerios, Raisin Bran, Kashi, Corn Flakes

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Raisins & Cranberries

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs

French Toast with Maple Syrup, Berries & Whipped Cream

White Toast, Whole Wheat Toast, Texas Toast, Sourdough, English Muffin & Gluten Free



## STALLION BRUNCH

Per Person – 81

### FRUIT, GRAINS & YOGURT

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Oui Pots Yogurt, Almond Granola, Local Honey & Strawberries

Dry Cereals: Cheerios, Raisin Bran, Kashi, Corn Flakes

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Raisins & Cranberries

### EGGS & SIDES

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs

### FROM THE GRIDDLE

Buttermilk Pancakes with Maple Syrup, Berries & Whipped Cream

French Toast with Maple Syrup, Almonds, Berries & Whipped Cream

### LUNCH STARTS & ENTREES

Tomato Basil Bisque

Artisan Green Salad with Heirloom Beets, Goat Cheese, Citrus, Pistachio, Dill, Herb Vinaigrette & Buttermilk Garlic Dressing

Cheese Ravioli with Pancetta, Alfredo Sauce, Peas & Sun-Dried Tomato

Smoked Salmon with Dill, Red Onions, Chives, Cream Cheese, Bagel Crisps & Lettuce

Roasted Garlic Chicken Breast with Lemon Cream Sauce, Wild Rice & Broccolini

Grilled Prime Bavette Steak with Marble Potatoes, Pearl Onions & Chimichurri

*Add Caviar – 150 Per Ounce (Feeds 8-10 People Per Ounce)*



## BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

### BREAKFAST SANDWICHES

Per Person - 15

All sandwiches come with choice of scrambled eggs, egg whites or tofu

#### CHOOSE A BREAD

Butter Croissant  
English Muffin  
Everything Bagel  
Gluten Free  
Marble Rye  
Sourdough  
Whole Grain Wheat

#### CHOOSE THREE PROTEINS

Chicken Sausage  
Citrus Cured Salmon  
Plant Based Sausage  
Sausage Patty  
Smoked Bacon  
Smoked Ham  
Turkey Bacon  
Enhance with Lobster - 8  
Choose a Cheese  
American  
Cheddar  
Gruyere  
Pepper Jack  
Provolone  
Swiss

### BREAKFAST BURRITOS

Per Person - 10

Flour Tortilla Wrap, Chorizo, Pepper Jack Cheese, Potato & Salsa Roja

*Substitute Plant Based Chorizo Upon Request*



## BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

### OATMEAL BAR

Per Person – 10

Steel Cut Oatmeal with Almonds, Pecans, Raisins, Cranberries, Apricots, Berries, Chia Seeds, Chocolate Chips, Local Honey, Agave & Maple Syrup

2% or Skim Milk

Almond Milk Upon Request

### FRENCH TOAST STATION

Per Person – 11 | Chef Attendant Fee – 100

Thick Cut Brioche Bread

Strawberries, Blueberries, Maple Syrup, Bourbon Pecan Syrup, Candied Pecans & Whipped Cream

### WAFFLE OR PANCAKE STATION

Per Person – 12 | Chef Attendant Fee – 100

Waffles or Pancakes

Chocolate Chips, Berries, Pecans, Whipped Cream, Butter, Maple Syrup, Bourbon Pecan Syrup

### MADE TO ORDER EGGS

Per Person – 17 | Chef Attendant Fee – 100

Farm Fresh Organic Eggs & Egg whites

Peppers, Onions, Spinach, Garlic, Jalapenos & Sun-Dried Tomato

Smoked Ham, Bacon, Sausage & Chorizo

Swiss, Feta, Goat, Pepper Jack & Cheddar Cheese

Add Smoked Salmon – 5 Per Person

Add Blue Crab – 8 Per Person

### POTATO HASH BOWL

Per Person – 22 | Chef Attendant Fee – 100

Scrambled Eggs, Yukon Gold Potatoes & Garden Herbs

Braised Beef Short Ribs, Mushrooms, Onions & Peppers

Sweet Potato, Vegan Chorizo, Spinach, Spanish Onions & Peppers



## BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

### CARVING STATION

Priced Per Person | Chef Attendant Fee – 100

Apple & Maple Glazed Pork Belly with Spicy Honey – 10

Salt & Rosemary Crusted Prime Tri Tip with Horseradish Cream – 14

Bourbon Smoked King Salmon with Dill Crème Fraiche – 12

### A LA CARTE

Assorted Homemade Danishes – 65 Per Dozen

Butter & Chocolate Croissants – 65 Per Dozen

Assorted Cookies or Brownies – 65 Per Dozen

Whole Fresh Fruit – 4 Each

Florida Fruits, Citrus, Mango, Pineapple, Melon & Berries – 7 Per Person

Assorted Flavors of Oui Pots Yogurt – 7 Each

Dry Cereal, Skim & 2% Milk – 6 Per Person

Hard Boiled Eggs – 36 Per Dozen

Southwestern Breakfast Wrap with Eggs, Jack Cheese, Corn, Sausage & Pico de Gallo – 8 Each

### A LA CARTE BEVERAGES

Freshly Brewed Coffee – 99 Per Gallon

Freshly Brewed Decaffeinated Coffee – 99 Per Gallon

Assorted Gourmet Teas – 99 Per Gallon

Freshly Brewed Southern Sweet or Unsweet Iced Tea – 90 Per Gallon

Dunkin Ice Frappuccino's Mocha & Vanilla – 8 Per Bottle

Dunkin Cold Brew Coffee Caramel Black & Midnight Black – 8 Per Bottle

### SODA & BOTTLED WATER

Coca-Cola Products – 6 Each

(Coke, Diet Coke, Coke Zero, Sprite)

Bottled Spring Water – 5 Each

S. Pellegrino Bottled Water – 7 Each

Coconut Water – 8 Each

Vitamin Water – 6 Each

Powerade – 6

Each Infused Ice Water – 55 Per Gallon

(Cucumber, Berry, Ginger, Citrus & Mint)



## BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

### JUICE

Freshly Squeezed Orange & Grapefruit Juice – 89 Per Gallon  
Apple, Tomato, Cranberry or V8 Vegetable Juice – 89 Per Gallon  
Freshly Made Lemonade – 85 Per Gallon  
Freshly Made Hibiscus Lemonade – 85 Per Gallon  
Tropical Fruit Punch – 83 Per Gallon  
Assorted Bottled Juices – 7 Each  
Naked Juices – 8 Each  
(Green Machine, Blue Machine, Mango & Vanilla Protein)

### ENERGY DRINKS & MORE

Monster, NOS & Reign Energy Drinks – 7 Each  
Core Power Protein Shakes – 8 Each  
(Strawberry, Vanilla, Banana & Chocolate)

### SMOOTHIE BAR

Per Person – 15  
Power Berry  
(Blueberry, Banana & Orange Juice)  
Tropical Breeze  
(Mango, Banana, Citrus & Strawberry)  
Vitamin C Blast  
(Orange Juice, Lemon, Lime, Kale, Spinach & Banana)



# Breaks



## BREAKS

25 person minimum | 90 minutes of service maximum

### TRAIL RIDE

Per Person – 18

Salty Pretzels, Yogurt Covered Raisins, Dried Cherries, Roasted Peanuts, Golden Raisins, Sunflower Seeds, Chocolate Chunks, Gummy Bears, Wasabi Peas, Banana Chips & M&Ms

### CHIPS & DIPS BAR

Per Person – 19

BBQ Kettle Chips with Roasted Onion Dip  
Corn Tortilla Chips with Assorted Salsas  
Sea Salt & Rosemary Pita with Tahini Hummus  
Assorted Sodas

### COOKIE JAR

Per Person – 21

Chocolate Chip, Peanut Butter, Double Fudge, Oatmeal Raisin & White Chocolate Cherry

### WEC MINI DONUT

Per Person – 22

Assortment of Mini Donuts to Include Glazed, Cinnamon Sugar, Chocolate Glazed & Powdered

### SUNDAE BAR

Per Person – 24

Vanilla & Chocolate Ice Cream  
Toasted Peanuts, Chocolate Fudge, Salted Caramel Sauce, Banana, Whipped Cream, Toffee & Cherries

### BALLPARK

Per Person – 25

Mini Hot Dogs with Ketchup, Mustard & Relish  
Novelty Ice Creams  
(Ice Cream Sandwich, Cookie Sandwich & Creamsicles)  
Cracker Jacks & Roasted Peanuts  
Soft Pretzel Bites with Honey & Spicy Mustard  
Bottled Cola



## BREAKS

25 person minimum | 90 minutes of service maximum

### ENERGY BOOSTER

Per Person – 25

Yogurt Covered Pretzels  
Acai Blueberry Smoothies  
Blueberry Muffins with Lemon Curd  
Granola Bars  
Sparkling S. Pellegrino Bottled Water  
Assorted Energy Drinks

### NOSTALGIC CANDY BAR

Per Person – 26

Jars Filled with Assortment of Hershey's Kisses, Milky Way Minis, Snickers, 3 Musketeers, Tootsie Rolls, Plain M&Ms, Peanut M&Ms, Mary Janes, Smarties, York Peppermints & Almond Joys

### KETO

Per Person – 27

Avocado Egg Salad Cups  
Turkey Wraps  
Spicy Edamame Dip with Celery, Carrots & Broccoli  
Pickle Spears & Buffalo Cauliflower Bites  
Coconut Yogurt Parfaits  
Chocolate Coconut Bars

### CITRUS BREAK

Per Person – 27

Fresh Florida Oranges, Citrus Meringue Tarts & Orange Creamsicles  
Aged White Cheddar, Orange Blossom Honey & Crackers  
Orange Poppyseed Cupcakes with Orange Buttercream

### EXPO BARN BREAK

Per Person – 28

Nachos with Tortilla Chips, Jalapenos & Cheese Sauce  
Corn Dogs with Ketchup & Mustard  
Warm Soft Pretzels with Cheese Sauce & Whole Grain Mustard  
Cracker Jacks & Roasted Peanuts  
Novelty Ice Creams





# Lunch



## BOXED LUNCH

Includes bottled water & soft drink station, chips, whole fruit & a cookie

### SANDWICHES & WRAPS

Per Person – 28

*Please choose a maximum of three*

*(Client to specify the quantity of each sandwich/wrap)*

#### CUBAN TORTA

Black Forest Ham, Roast Beef, Avocado, Tomato, Lettuce & White Cheddar on Ciabatta

#### GRILLED CHICKEN CAESAR WRAP

Romaine, Garlic Dressing & Parmesan on Spinach Tortilla

#### ITALIAN SUB

Capicola, Salami, Mortadella, Provolone, Arugula, Tomato, Pepperoncini & Garlic Aioli on a Hoagie

#### ROASTED TANDOORI VEGETABLE WRAP

Garlic Hummus Grilled Tofu & Pickled Onions on Spinach Tortilla

#### SMOKED TURKEY & AVOCADO

Lettuce, Tomato, Onion, Sharp Cheddar & Cranberry Chutney on Whole Grain

#### TOMATO, MOZZARELLA & BASIL

Roasted Squash & Red Pepper Hummus on Pita

#### TRIPLE DECKER HAM & TURKEY

Jack Cheese, Tomato, Bacon, Avocado & Smoked Paprika Aioli on Whole Grain

### SIDES

*Please choose one*

Ancient Grain Salad

Pasta Salad



# Buffet



## LUNCH & DINNER BUFFETS

Includes iced tea & water

25 person minimum | 90 minutes of service maximum

### PASO FINO BUFFET

Per Person – 45

One Salad

Two Sandwiches

One Soup

Chips

Two Desserts

### QUARTER HORSE BUFFET

Per Person – 55

Two Salads

One Hot Main

Two Sides

Two Desserts

### BARREL RACER BUFFET

Per Person – 55

Two Salads

Three Sandwiches

One Soup

Chips

Three Desserts

### CLYDESDALE BUFFET

Per Person – 65

Three Salads

Two Hot Mains

Two Sides

Three Desserts



## SALADS

### ARTISAN GREENS

Cucumber, Shaved Carrots, Mushrooms & Herb Vinaigrette

### BABY SPINACH

Point Reyes Blue Cheese, Summer Berries, Candied Pecans & Balsamic Vinaigrette

### MIXED BABY GEMS

Artichokes, Peas, Roasted Peppers & Champagne Vinaigrette

### POTATO SALAD

Celery, Onion, Chow Chow, Dijon & Hard-Boiled Eggs

### ROASTED CAULIFLOWER SALAD

Turmeric, Garlic, Scallions, Cashew, Tabbouleh & Curry Yogurt Dressing

### TOMATO SALAD

Shaved Red Onions, Basil & White Balsamic Dressing

## SANDWICHES & WRAPS

### CARIBBEAN JERK CHICKEN WRAP

Pineapple Relish, Bibb Lettuce & Jerk Aioli

### GRILLED CHICKEN SANDWICH

Bacon, Cheddar & Avocado on an Artisan Roll

### MARINATED PORTOBELLO MUSHROOM SANDWICH

Pesto, Brie, Arugula & Tomato on a Potato Bun

### ROAST BEEF SANDWICH

Arugula, Horseradish Aioli & Provolone on a French Roll

### ROASTED VEGETABLE SANDWICH

Cucumber & Hummus on Herb Focaccia

### SMOKED HAM SANDWICH

Swiss Cheese, Bibb Lettuce & Brown Mustard on Sourdough

### SMOKED TURKEY SANDWICH

Pepper Jack Cheese, Roasted Red Peppers & Basil Mayo on Ciabatta

### TUNA SALAD WRAP

Bibb Lettuce & Dukes Mayo on a Spinach Wrap





## Soups

Carrot Ginger & Coconut  
Chicken Tortilla  
Curried Cauliflower  
Southwest Beef Chili  
Spring Vegetable Chicken  
Tomato Basil Garlic

## HOT ENTREES

Grilled Chicken Breast, Ancho Chiles & Charred Onions  
Grilled Skirt Steak, Chermoula & Roasted Jalapeno  
Pan Roasted King Salmon, Braised Fennel & Orange Broth  
Roasted Fish of the Day with Tropical Fruit Relish  
Roasted Pork Loin with Apple Rhubarb Compote  
Seared King Salmon, Tomato, Red Onions & Capers  
Smoked Brisket with Bourbon BBQ Sauce & Spring Onions

## SIDES

Asparagus with Citrus Vinaigrette  
Green Beans  
Grilled Broccolini with Jalapeno & Lemon  
Herb Rice Pilaf  
Honey Glazed Heirloom Carrots  
Mashed Potatoes  
Roasted Cauliflower  
Roasted Fingerling Potatoes with Lemon, Garlic & Thyme  
Sweet Potato Hash

## DESSERTS

Almond Cookies  
Assorted Macaroons  
Assorted Petit Fours  
Chocolate Rum Cake  
Churros with Chocolate Dipping Sauce  
Flourless Chocolate Decadence  
Hummingbird Cake  
Maple Pecan Tart  
Mixed Berry Tart  
S'mores Cookies  
Seasonal Cheesecake



## Buffets

### JUMPER BBQ BUFFET

Per Person – 39

Romaine Lettuce, Shaved Red Cabbage, Tomato, Cucumber, Ranch Dressing & Balsamic Vinaigrette  
Potato Salad with Dijon, Chow Chow, Celery, Scallion & Dukes Mayo  
Garlic Grilled Chicken Breast  
Marinated Flank Steak with Charred Onions  
Vegetarian Baked Beans with Pickled Jalapeno  
Macaroni & Cheese  
Seasonal Fruit Cobbler with Whipped Cream  
S'mores Cookies

### ITALIAN COWBOY BUFFET

Per Person – 42

Artisan Greens with Tomato, Red Onion & Lemon Basil Vinaigrette  
Grilled Vegetable Salad with Zucchini, Squash, Eggplant, Pepper, Goat Cheese & Aged Balsamic  
Chicken Pesto with Caramelized Onions  
Market Fish with White Wine Caper Sauce, Parsley & Olive Oil  
Baked Penne with Mushroom Ragu, Grano Padano, Mozzarella & Basil  
Lemon Rapini, Pine Nuts & Red Pepper  
Garlic Focaccia  
Mascarpone Cannoli  
Ricotta Cheesecake



## Buffets

### SOUTHERN MEAT & THREE BUFFET

Per Person – 52

Southern Buttermilk Biscuits with Local Honey, Butter & Jam  
Romaine Salad with Red Onions, Tomato, Cucumber, Ranch & Balsamic Dressing

#### MEATS

*Choose One*

Grilled Tri Tip

Smoked Pork Shoulder

Brisket

Fried Chicken

#### SIDES

*Choose Three*

Mac n Cheese

Southern Cheese Grits

Mashed Potatoes

Collard Greens

Brussels Sprouts

Green Bean Casserole

BBQ Baked Beans

Potato Salad

Coleslaw

Buttermilk Pie

Seasonal Cobbler with Whipped Cream

### ARABIAN BUFFET

Per Person – 59

Spicy Indian Cucumber Salad, peanuts, coconut, mustard seed dressing

Green Bean Tadka, black lentils, chiles, curry

Garlic Herb Naan

Basmati Rice

Paneer Tikka Masala, cilantro, cream, tomato

Pindi Chana, stewed chickpeas, ginger, masala, mango

Lamb Biryani, Saffron, Yogurt, Caramelized Onions

Gulab Jamun

Apple Sheera

Mango Chia Pudding

## Buffets

### LATIN CANTINA BUFFET

Per Person – 59

Cantina-Style Tortilla Soup with Limes, Cotija & Crispy Tortilla Strips  
Nopales y Chayote with Chickpeas, Red Onions, Cucumbers, Grilled Corn & Cilantro Pesto  
Chili-Lime Dusted Tortilla Chips with Salsa Verde  
Chorizo & Chicken Empanadas with Guacamole  
Pork al Pastor & Carne Asada  
Chile Rice with Charred Poblano  
Refried Beans  
Charred Tomato Salsa, Pickled Jalapeno Peppers, Jack Cheese, Flour Tortillas, Pineapples, Cilantro, Onions, Rajas & Mexican Cream  
Cinnamon Sugar Dusted Churros with Abuelita Chocolate Sauce  
Mexican Chocolate Cream Tarts

### TASTE OF FLORIBBEAN BUFFET

Per Person - 62

Artisan Green Salad with Local Greens, Hearts of Palm, Florida Oranges, Cucumbers & Cashews with Florida Citrus Dressing  
Vine Ripe Tomato Salad with Queso Fresco, Red Onions, Jicama & Cilantro Lime Dressing  
Caribbean Jerk Chicken  
Red Snapper a la Veracruzana  
Ropa Vieja Beef Empanadas with Avocado Salsa  
Sweet Plantains with Tamarind Glaze, Onions, Pickles & Mint  
Fried Yucca with Onion & Orange Mayonnaise  
Arroz con Gandules  
Key Lime Pie  
Plant City Strawberry Shortcake Torte



## Buffets

### GRILL OUT BUFFET

Per Person – 65

Creamy Coleslaw  
Mixed Greens Salad with Cucumber, Radish, Tomato, Red Onion,  
Balsamic Vinaigrette  
& Buttermilk Garlic Dressing  
Redskin Potato Salad with Eggs, Celery, Onions, Bacon, Deli Mustard & Mayonnaise  
Baked Beans with Smoked Bacon  
Creamy Macaroni & Cheese  
Buttermilk Biscuits with Butter & Local Honey  
Hickory Grilled Barbeque Chicken  
House Blended Angus Beef Burgers  
Potato Buns, Rolls & Whole Wheat Buns  
Lettuce, Tomatoes, Onions, Pickles, Mustard, Mayonnaise, Ketchup,  
Applewood Smoked Bacon & Tobacco Onions  
Kettle Chips  
Blueberry Peach Cobbler with Vanilla Bean Custard Sauce  
Chocolate Mousse Cake  
*Add Soup – 5 Per Person*

### HEALTHY HUNTER BUFFET

Per Person - 67

Ancient Grain Salad with Brussels Sprouts, Sherry Shallot Vinaigrette,  
Garlic & Blueberries  
Baby Kale Salad with Raw Almonds, Lemon, Organic Olive Oil,  
Avocado & Calabrian Chiles  
Grilled Chicken Breast with Pickled Vegetables  
Roasted Sun Perch with Ancho Chili Relish & Lime  
Brown Rice  
Glazed Sweet Potato with Scallions & Benne Seeds  
Roasted Heirloom Carrots  
Coconut Chia Seed Pudding with Mango  
Dark Chocolate Protein Bar, Seeds, Almonds, Coconut & Honey





# Plated



## PLATED

25 person minimum | 90 minutes of service maximum

Priced by Entree

Includes one starter & one dessert

Duo option available, additional – 10 per person

## ENTREES

Roasted Free Range Chicken Breast, Buttermilk Mashed Potatoes, Broccolini, Garlic Thyme Jus  
Per Person - 54

Lemon Herb Crusted Chicken Breast, Tuscan Kale, Marble Potatoes, Wild Mushroom Ragu  
Per Person - 56

Roasted King Salmon, Braised Fennel, Pickled Mustard Seeds, Beets, Kale, Lemon Vinaigrette  
Per Person - 61

Maple Brined Duroc Pork Loin, Sweet Potato Puree, Brussels Sprouts, Bacon, Apple Bourbon Jam  
Per Person - 65

Pan Seared Market Fish, Lime Rice, Asparagus, Coconut Curry Broth  
Per Person - 66

Grilled Prime Bavette Steak, Marble Potatoes, Pearl Onions, Broccolini, Chermoula  
Per Person - 69

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes, Caramelized Onions, Brussels Sprouts, Braising Jus, Pickled Mustard Seeds  
Per Person - 72

Pan Seared Beef Tenderloin, Buttermilk Mashed Potatoes, Mushrooms, Kale, Bordelaise Sauce  
Per Person - 82



## STARTERS

### FLORIDA SPINACH GARDEN SALAD

Hearts of Palm, Oranges, Radish, Sesame Ginger Vinaigrette

### ICEBERG WEDGE SALAD

Smoked Bacon, Scallions, Cherry Tomato, Crispy Onions, Blue Cheese Crumble, Hardboiled Egg, Buttermilk Garlic Dressing

### ISLAND SALAD

Romaine, Mango, Avocado, Hearts of Palm, Red Onions, Queso Fresco, Citrus-Guava Vinaigrette

### WATERCRESS AND GOAT CHEESE SALAD

Grapefruit, Fennel, Beets, Cucumber, Red Wine Vinaigrette

### WEC SALAD

Power 4 Blend Lettuce, Heirloom Tomato, Bermuda Onions, Cucumber, Citrus, Shallot Sherry Vinaigrette

## DESSERTS

Apple Tart with Almond Custard & Apricot Glaze

Chocolat Mousse with Whipped Vanilla Panna Cotta & Hazelnut Crumble

Coconut Mousse with Caramelized Pineapple & Coconut Cremeux

Flourless Chocolate Cake with Bailey's Whipped Crème & Chocolate Spread (GF)

Lemon Crème Brulee with Pistachio Micro Cake & Vanilla Chantilly

New York Cheesecake with Assorted Berries & Berries Coulis

Tiramisu Coffee-Soaked Ladyfinger with Mascarpone Cream & Cocoa

Yogurt & Peach Entremets with Peach Ganache Macaron & Mini Vanilla Donut



## RECEPTION

### HORS D'OEUVRES

stationed or passed hors d'oeuvres (quantities of 25)

#### 5 PER PIECE

Bruschetta, Tomato Olive Relish, Basil Pesto, Mozzarella, Crostini  
Chicken Waldorf Tarts  
Curried Chicken Tarts, Raisins  
Deviled Eggs, Bourbon Smoked Paprika, Cracklings  
Duck Prosciutto, Fig Jam  
Mushroom and Goat Cheese Tarts, Thyme  
Spanakopita, Spinach, Filo Pastry, Feta  
Tomato Mozzarella Skewer, Basil, Balsamic  
Whipped Brie, Pears, Almonds

#### 6 PER PIECE

BBQ Pulled Pork Sliders, Brioche Buns, Pickles  
Blue Crab Cake, Remoulade  
Braised Beef Short Rib Grilled Cheese, Jalapeno, Sourdough  
Coconut Shrimp, Orange Chile Marmalade  
Nashville Hot Chicken Sliders, Biscuits, Citrus Honey  
Spicy Tuna Tartar, Cucumber, Wakami  
Tandoori Chicken Skewers, Tzatziki

#### MARKET PRICE

East Coast Oysters, Pineapple Ginger Mignonette  
Gulf Shrimp, Guacamole



## DISPLAYS

### CHEESE & CHARCUTERIE

A Fine Selection of Domestic & Imported Cheeses & Cured Meats, Dried Fruit, Mustard, Cornichon, Chutney & Assorted Crackers

25 people – 150

50 people – 250

75 people – 325

### VEGETABLE CRUDITÉ PLATTER

Carrots, Broccoli, Asparagus, Cherry Tomato, Cauliflower & Cucumber  
Hummus, Tzatziki & Buttermilk Garlic

Assorted Crackers

25 people – 75

50 people – 125

75 people – 175

## ACTION STATIONS

50 person minimum with one station for every 75-100 people

90 minutes of service maximum

### PASTA STATION

Per Person -29 | Chef Attendant Fee – 100

Pasta

Cheese Tortellini, Orecchiette, Cavatappi

Sauces

Alfredo, Marinara, Bolognese

Toppings

Parmesan, Basil Pesto, Artichokes, Kalamata Olives, Herb Chicken,

Italian Sausage, Chile Flakes

Addons per person, per item - 2

Shrimp, Pine Nuts, Pancetta, Capers, Sun Dried Tomato

### STIR FRY

Per Person – 31 | Chef Attendant Fee – 100

Base

Egg Noodles or Jasmine Rice

Meats

Shrimp, Ginger Soy Beef, Chicken or Tofu

Toppings

Scallions, Lemongrass Broth, Red Curry Cream, Bok Choy, Bean Sprouts,

Carrots, Broccoli, Snow Peas, Baby Corn, Bamboo Shoots, Napa Cabbage



## ENHANCEMENTS

### SLIDERS

*Choice of Three*

Priced at Three Sliders Per Person – 25

Barbeque Brisket with Caramelized Onions & Smoked Mozzarella

Chipotle Aioli Short Ribs with Red Onion Jam & Blue Cheese

Jerk Chicken with Mango Slaw, Honey & Lime Aioli

Lil' Cuban Baguettes with Roasted Pork, Ham, Swiss Cheese, Pickles & Yellow Mustard

Mini Burger Bites with Bacon, Cheddar & Special Sauce

Roasted Portobella with Tomato Pesto & Goat Cheese

### LETTUCE WRAPS

Per Person – 29

Boston Bibb Lettuce

Sesame Teriyaki Chicken, Sweet & Sour Shrimp & Ginger Soy Beef

Carrot Salad with Golden Raisins & Rice Wine Vinaigrette

Cucumber & Onion Salad with Chopped Peanuts, Mung Bean Sprouts, Bibb Lettuce,

Spicy Peanut Ginger Sauce, Pineapple Salsa & Crispy Wonton Strips

### RAW BAR

Set Quantity of Each Item Served Per Person – Market Price

Florida Snapper Ceviche with Tortilla Strips

Lime Poached Gulf Shrimp with Spiced Rum Cocktail Sauce

Poached Mussels with White Wine, Garlic & Tarragon

Snow Crab Claws with Key Lime Mustard Sauce



## SALAD WALL

*Choice of Two*

Per Person – 22

### ANTIOXIDANT SALAD

Kale, Blueberries, Pomegranate Seeds, Sunflower Seeds & Grapes with Orange Blossom Honey Vinaigrette

### BERRY SALAD

Spinach with Seasonal Berries, Toasted Walnuts & Goat Cheese with Balsamic Dressing

### CAESAR SALAD

Baby Romaine, Parmigiano-Reggiano & Garlic Crouton Crisps with Lemon Anchovy Dressing

### CHOPPED SALAD

Iceberg Lettuce with Cucumbers, Tomatoes, Onions, Chickpeas & Feta with House Dressing

### GARDEN SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes, Herb Crouton Crisps & Sprouts with Buttermilk Ranch

### STRAWBERRY FIELDS SALAD

Arugula, Spinach, Sunflower Sprouts, Cucumbers, Strawberries, Goat Cheese & Almonds with Strawberry Balsamic

### WEDGE SALAD

A Wedge of Iceberg with Tomatoes, Eggs, Bacon & Onions with Blue Cheese Dressing



## CARVING STATION

25 person minimum | 90 minutes of service maximum  
Chef Attendant Fee - 100

### MAPLE BRINED DUROC PORK LOIN

Each Serves 20 – 425  
Apple Brandy Jus & Sourdough Rolls

### PRIME RIB OF BEEF

Each Serves 20 – 550  
Sea Salt & Garden Herb Crusted Beef with Horseradish Crème Fraiche & Sourdough Rolls

### ROAST TENDERLOIN OF BEEF

Each Serves 15 – 500  
Garlic Jus & Horseradish Sauce & Sourdough Rolls

### SAGE & ORANGE ROASTED TURKEY

Each Serves 10 – 225  
Country Brown Gravy, Cranberry Relish, Cornbread Stuffing & Butter Top Rolls



## DESSERT STATION

### MACARONS

Per Person – 18

Assortment of Macarons

(Vanilla, Chocolate, Strawberry, Orange, Pistachio & Key Lime)

### BANANAS FOSTER

Per Person – 22

Chef Attendant Fee – 100

Sauteed Bananas, Butter, Brown Sugar, Orange Juice, Cinnamon & Dark Rum served with Cinnamon Ice Cream

### CHEESECAKE STATION

Per Person – 22

Vanilla & Chocolate Cheesecake Verrines with Assorted Berry Compote, Mango Compote, Caramel & Chocolate Sauce

### POT DE CRÈME STATION

Per Person – 22

Miniature Vanilla & Chocolate Pot de Crème with Seasonal Berries Compote, Assorted Berry Compote, Mango Compote, Carmel & Chocolate Sauce

### TRADITIONAL S'MORES

Per Person – 22

Graham Crackers, Chocolate & Flavored Marshmallows  
(Coconut, Guava, Passion Fruit & Vanilla)

### WEC MINI DONUT

Per Person – 22

Assortment of Mini Donuts to Include Glazed, Cinnamon Sugar, Chocolate Glazed & Cinnamon



# Bar



## BAR OPTIONS

### CASH BAR

Domestic Beer – 6.50 per drink  
Import Beer – 7 per drink  
Craft Beer – 7.50 per drink  
Preferred Wine – 10 per drink  
Premium Wine – 12 per drink  
Ultra-Premium Wine – 14 per drink  
Preferred Liquor – 11 per drink  
Premium Liquor – 13 per drink  
Ultra-Premium Liquor – 15 per drink

### ON CONSUMPTION BAR

Domestic Beer – 6 per drink  
Import Beer – 6.50 per drink  
Craft Beer – 7 per drink  
Preferred Wine – 9 per drink  
Premium Wine – 11 per drink  
Ultra-Premium Wine – 13 per drink  
Preferred Liquor – 10 per drink  
Premium Liquor – 12 per drink  
Ultra-Premium Liquor – 14 per drink

### HOSTED BAR

Bartender Fee – 125 per hour  
Additional Bartender Hour – 100 per hour



## HOSTED BAR – ULTRA PREMIUM BRANDS

32 per person for the first 1 hour | 10 per person for each additional hour  
based on guarantee or actual attendance, if higher

### LIQUOR

Four Roses Small Batch Bourbon  
Johnnie Walker Black Scotch  
Tito's Vodka  
Bacardi Rum  
Patrón Silver Tequila  
Bombay Sapphire Gin  
Whiskey (*Choose One*): Crown Royal Canadian Whiskey or Jameson Irish Whiskey

### WINE SELECTIONS

*Choose 5*  
Nicolas Feuillatte Champagne  
Santa Margarita Pinot Grigio  
Stag's Leap, Karia, Chardonnay  
Trinchero "Mary's Vineyard" Sauvignon Blanc  
Belle Glos Pinot Noir  
Justin Cabernet Sauvignon

### BEER SELECTIONS

*Choose 5*

#### DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

#### IMPORT

Corona, Stella Artois

#### CRAFT

2 seasonal craft selections





## HOSTED BAR – PREMIUM BRANDS

27 per person for the first 1 hour | 10 per person for each additional hour  
based on guarantee or actual attendance, if higher

### LIQUOR

Buffalo Trace  
Dewar's Scotch  
Canadian Club Whiskey  
Bacardi Rum  
Corazón Reposado Tequila  
Boodles Gin  
Vodka (*Choose One*): Absolut Vodka or EG Vodka

### WINE SELECTIONS

*Choose 5*  
Col dei Salici Prosecco  
King Estate Pinot Grigio  
Chalk Hill Chardonnay  
Loveblock Sauvignon Blanc  
Cherry Pie Pinot Noir  
Vina Robles Cabernet

### BEER SELECTIONS

*Choose 5*

#### DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

#### IMPORT

Corona, Stella Artois



## HOSTED BAR – PREFERRED BRANDS

22 per person for the first 1 hour | 10 per person for each additional hour  
based on guarantee or actual attendance, if higher

### LIQUOR

Benchmark Bourbon  
Cutty Sark Scotch  
Seagrams VO Canadian Whiskey  
Wheatley Vodka  
Myers's Platinum Rum  
Corazón Blanco Tequila  
Beefeater Gin

### WINE SELECTIONS

*Choose 5*

Domaine Ste. Michelle Brut  
Banfi Pinot Grigio  
14 Hands Chardonnay  
Wairau River Sauvignon Blanc  
Erath Pinot Noir  
14 Hands Cabernet Sauvignon

### BEER SELECTIONS

*Choose 5*

#### DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

