



SPECIAL EVENT CATERING MENU

2025-2026

BREAKFAST SERVICE

CONTINENTAL BREAKFAST \$12.95 PER GUEST

Assorted Cereals, Breads and Muffins, Waffles (Waffle Maker)
Jelly, Preserves, Honey and Syrup
Buffet of Seasonal Fresh Fruits and Berries
Greek Yogurt and Granola
Assorted Protein Bars
Water, Assorted Juices, Fresh Brewed Coffee and Tea Station

TRADITIONAL BREAKFAST BUFFET \$17.50 PER GUEST

French Toast, Waffles, or Pancakes
Scrambled Egg, Boiled Eggs and Assorted Mini Quiche
Hashed Browns, Tator Tots, or Seasoned Breakfast Potatoes
Assorted Cereals and Breads and Muffins, Warm Grits and Oatmeal
Breakfast Sausage Links or Patties and Bacon
Buffet of Seasonal Fresh Fruits and Berries
Greek Yogurt and Granola
Assorted Protein Bars
Water, Assorted Juices, Fresh Brewed Coffee and Tea Station

BRUNCH STYLE BUFFET \$24.80 PER GUEST

Waffles and Pancakes
Scrambled and Eggs Benedict with Hollandaise
Seasoned Breakfast Potatoes
Assorted Cereals and Breads and Muffins, Warm Grits and Oatmeal
Breakfast Sausage Links or Patties and Bacon
Smoked Salmon with Cracked Capers, Chopped Red Onion and Fresh Chives
Seasoned Shredded Corn Beef
Buffet of Seasonal Fresh Fruits and Berries
Greek Yogurt and Granola and Assorted Protein Bars
Water, Assorted Juices, Fresh Brewed Coffee and Tea Station

OMELET STATION \$7.00 PER GUEST

UPGRADE WITH BREAKFAST / BRUNCH

Farm Fresh Eggs & Fluffy Egg Whites
Chopped Onions, Bell Peppers, Sliced Mushrooms, Ham, Cheddar Cheese
Fresh Spinach, Green Scallion, Chopped Asparagus, Swiss Cheese, Apple Smoked Bacon
Add Chicken & Apple Sausage

SNACK BREAKS

STADIUM STYLE **\$9.95 PER GUEST**

- Stadium Popcorn
- Warm Mini Pretzels Bites with Mustard and Cheese Sauce
- Kettle Chips with French Onion Dip
- Tortilla and Artichoke Dip

BEVERAGE STATION

- Bottled Water Assorted Juices: Apple, Cranberry, and Orange
- Fresh Brewed Coffee and Tea Station

HEALTHY START **\$8.75 PER GUEST**

- Hummus and Pita
- Vegetable Crudité Platter
- Assorted Granola
- Protein Bars
- Trail Mix
- Seasonal Fruit

BEVERAGE STATION

- Bottled Water, Assorted Bottle Juices: Apple, Cranberry, and Orange
- Fresh Brewed Coffee and Tea Station

SWEET TREATS **\$13.25 PER GUEST**

- Assortment of Baked Cookies
- Assortment of Brownies and Blondies
- Cake Assortment Petits Fours Black & White
- Assorted Mini Candy Bars

BEVERAGE STATION

- Bottled Water, Assorted Juices: Apple, Cranberry, and Orange
- Fresh Brewed Coffee and Tea Station

BOXED MEAL OPTIONS

VEGETARIAN AND GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST | MINIMUM OF 3 ORDERS PER SELECTION

BREAKFAST

BOXED MEALS INCLUDE SLICED FRUIT AND A BOTTLE OF WATER

Bacon, Egg, and Cheddar Cheese on Croissant **\$7.50 PER BOX**

Breaded Chicken on Biscuit with a Side of Honey **\$7.50 PER BOX**

Sausage, Egg, and Cheddar Cheese on an English Muffin **\$7.50 PER BOX**

LUNCH & DINNER SERVICE

ALL BOXED MEALS INCLUDE AN INDIVIDUAL BAG OF LAYS POTATO CHIPS, SLICED FRUIT, COOKIE, AND A BOTTLE OF WATER

Honey Ham, Cheddar Cheese **\$8.50 PER BOX**

with Lettuce and Tomato on Hawaiian Bread

Deli Turkey, Cheddar Cheese **\$8.50 PER BOX**

with Lettuce and Tomato on Multigrain Bread

Turkey and Havarti **\$8.50 PER BOX**

on a Pretzel Roll

Ham and Gouda **\$8.50 PER BOX**

on a Croissant

White Chicken Salad Sandwich **\$8.50 PER BOX**

on Honey Wheat Bread

Grilled Chicken Cheddar Cheese **\$9.50 PER BOX**

with Lettuce and Tomato Oat Kaiser Roll

Sliced Ham, Genoa Salami Provolone **\$9.50 PER BOX**

with Lettuce and Tomato On Ciabatta Roll

Chicken, Apple, and Walnut Salad **\$9.50 PER BOX**

in a Sundried Tomato Wrap

Chicken Caesar Wrap **\$9.50 PER BOX**

with Chicken Breast Strips, Romaine Lettuce,
Caesar Dressing in a Spinach Wrap

LUNCH BUFFET SELECTIONS

THE ALL-STAR ANTIPASTO \$26.00 PER GUEST

SALAD

Radicchio and Green Baby Romaine, Parmesan Cheese, Assorted Dressing

GRAND ANTIPASTO DISPLAY

Prosciutto, Salami, Mortadella, Cappy Ham, Smoked Turkey and Provolone Cheese

SERVED WITH

Classic Marinated Vegetables, Tossed Pasta Salad
with Balsamic Glazed, Caramelized Vegetables

Classic Tomato Mozzarella with Shaved Red Onion and Watercress

Focaccia and Ciabatta

DESSERT

Tiramisu, Cannoli's, and Biscotti

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

THE SLUGGER'S SPREAD \$24.50 PER GUEST

SALAD

House Salad of Florida Greens, Heirloom Grape Tomatoes,
Cucumbers, Green Baby Romaine, Parmesan Cheese, Assorted Dressing

ASSORTED WRAPS

Grilled Chicken Caesar Wrap

Turkey Bacon Ranch Wrap

Spicy Southwest Chicken

Grilled Vegetable & Portobello

SERVED WITH

Traditional Potato Salad and Broccoli Coleslaw

Homemade Kettle Chips with French Onion Dip

DESSERT

Assorted Cookies and Brownies

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

LUNCH BUFFET SELECTIONS

THE STACKED LINEUP \$26.50 PER GUEST

SALAD

House Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers and Shredded Carrots and Classic Greek Salad

SANDWICHES AND WRAPS (CHOICE OF 3)

Black Angus Roast Beef with Provolone on Baguette

Black Forest Ham with Swiss on Croissant

Turkey Club with Applewood Smoked Bacon, Provolone Cheese, Avocado Sourdough Bread

Vegetable Wrap with Seasonal Vegetables, Hummus, Balsamic on a Spinach Wrap

Italian Sub with Ham, Salami, Provolone Cheese Sub Roll

Traditional Hoagie with Turkey, Ham, and Roast Beef, American Cheese Sub Roll

Grilled Ham and Cheese Sandwich with Swiss Cheese Sourdough Bread

SPREADS AND COMPLEMENTS

Basil Aioli, Tangy Mustard Sauce, Garlic Aioli, Banana Peppers, Mayo, Mustard, Pickles

SERVED WITH

Traditional Potato Salad and Broccoli Coleslaw

Homemade Kettle Chips with French Onion Dip

DESSERT

Assorted Cookies and Brownies

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange Fresh Brewed Coffee and Iced Tea

THE GRAND SLAM GRILL \$27.20 PER GUEST

SALAD

Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers or Green Baby Romaine, Parmesan Cheese, Assorted Dressing

ENTREES

Stadium Chicken Tender with Honey Mustard, Bbq, Ranch

Hot Dog Bar with Banana Pepper Relish, Sauerkraut, Shredded Cheese, and Diced Onions

Beef Burger & Vegetarian Burgers with American Cheese, Lettuce, Onion, Tomato, and Pickles

SERVED WITH

Nacho Bar with Black Olives, Salsa, Blanc Queso, and Guacamole

Miniature Soft Pretzels with Beer Cheese and Mustard

DESSERT

Individually Packaged Ice Cream Bars

BEVERAGE SELECTION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange Fresh Brewed Coffee and Iced Tea

LUNCH BUFFET SELECTIONS

THE FIELDER'S CHOICE FEAST \$22.00 PER GUEST

COMPOSED SALAD

Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers or Green Baby Romaine, Parmesan Cheese, Assorted Dressing

SEASONAL SOUP (CHEF SELECTION)

Butternut Squash, Chicken Noodle, Beef and Barley, or Tomato and Gouda

SELECTION OF DELI MEATS

Turkey, Ham, and Roast Beef

Platter of Chilled Sliced Grilled Chicken Breast

SELECTION OF SLICED CHEESE

American, Swiss, and Provolone

SERVED WITH

Traditional Potato Salad and Broccoli Coleslaw

Homemade Kettle Chips with French Onion Dip

Selection of Artisanal Breads and Condiments

DESSERT

Chefs Selection of Desserts

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

Assorted Cookies and Brownies

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

LUNCH BUFFET SELECTIONS

BIG LEAGUE BUFFET \$37.00 PER GUEST

BUILD YOUR OWN MARKET TABLE

(1) SALAD/ SOUP OPTIONS, (1) ENTRÉE, (2) SIDE OPTIONS, AND (2) DESSERT OPTIONS
SERVED WITH FRESH BAKED ROLLS AND BUTTER
BOTTLED WATER, FRESH BREWED COFFEE AND ICED TEA STATION

SOUP (SELECT 1)

New England Clam Chowder

Roasted Tomato and Basil

Chicken and Wild Rice

Potato Leek

SALAD (SELECT 1)

Florida Green Salad

Crispy Greens, English Cucumbers, Grape Tomatoes, Red Onions,
Focaccia Croutons Balsamic and Ranch Dressings

Greek Salad

Crispy Greens, Tomatoes, Cucumbers, Feta Cheese, Red Onions,
Green and Black Olives, Pepperoncini, Lemon-Herb Vinaigrette

Traditional Caesar Salad

Crispy Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons,
Caesar Dressing

Florida Summer Salad

Crispy Greens, Cucumbers, Grape Tomatoes, Red Onions, Red Bliss
Strawberries, Blueberries, Sliced Green Apples, Red Wine Vinaigrette

ENTREES (SELECT 1)

Rotisserie-Style Chicken

Pan Dripping Jus

Chicken Alfredo Pasta

Grilled Chicken, Penne Pasta, Shaved Parmesan, Sweet Peas,
Roasted Peppers

Pan Roasted Mahi-Mahi

Smoked Tomato Bouillabaisse

South Carolina Pulled Pork

Hickory Barbeque Sauce

Herb Roast Sliced Beef

Mustard Barbeque Sauce

SIDES (SELECT 2)

Herb-Roasted Baby Potatoes

Whipped Yukon Potatoes

Mushroom Risotto, Fresh Herbs, Parmesan Cheese

Vegetable Stir Fry

Cilantro Rice

Grilled Asparagus, Roasted Pearl Onions

Roasted Vegetable Medley

DESSERTS (SELECT 2)

Authentic Key Lime Pie

Chocolate Cake

Toasted Pound Cake

Lemon Meringue Pie

New York-Style Cheesecake

Southern Bread Pudding

POOLSIDE BARBECUE

THE TRYOUT **\$20.50 PER GUEST**

All Beef Patties, Nathan Hot Dog, Potato Salad, Mac and Cheese, Baked Beans, Corn Bread and House Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers and Shredded Carrots and Tropical Fruit Salad

BEVERAGE STATION

Bottled Water and Coke Products

DESSERT

Chef Selection

THE PROSPECT **\$26.50 PER GUEST**

Smoked Ribs, Bbq Chicken, Potato Salad, Mac and Cheese, Baked Beans, Corn Bread and Green House Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers and Shredded Carrots and Tropical Fruit Salad

BEVERAGE STATION

Bottled Water and Coke Products

DESSERT

Chef Selection

THE MVP **\$32.50 PER GUEST**

Smoked Brisket, Bbq Chicken, Potato Salad, Mac and Cheese, Baked Beans, Corn Bread and House Salad of Florida Greens, Heirloom Grape Tomatoes, Cucumbers and Shredded Carrots and Tropical Fruit Salad

BEVERAGE STATION

Bottled Water and Coke Products

DESSERT

Chef Selection

PRE-SET DINNER SELECTIONS

GREEK CLASSICS **\$34.99 PER GUEST**

SALAD

Classic Greek Salad

SOUP

Lemon Chicken Soup (Avgolemono)

ENTRÉE

Chicken Souvlaki

Lamb Souvlaki

SERVED WITH

Traditional Greek Roasted Vegetables and Potatoes

Pita, Turkish Olives, Hummus, and Tzatziki

Spanakopita

Greek Style Meatballs

DESSERT

Baklava

BEVERAGE STATION

Bottled Water, Assorted Juices:

Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

ITALIAN SERIES **\$37.99 PER GUEST**

SALAD

Traditional Caesar Salad or Tomato Mozzarella Caprese

SOUP

Italian Wedding Soup or Minestrone

ENTREE

Penne Pasta with Spicy Sausage or Vegetarian
with Green Peas and Vodka Sauce

Panko Crusted Chicken Cutlets with Mariana Sauce

SERVED WITH

Roasted Red Potatoes

Zucchini, Bell Peppers, Eggplant Medley

Baked Rolls & Butter

DESSERT

Miniature Cannoli

BEVERAGE STATION

Bottled Water, Assorted Juices:

Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

ALL-AMERICAN **\$48.95 PER GUEST**

SALAD

Traditional Caesar Salad

ENTREE

Herb Roast Beef Red Wine Demi and Horseradish Cream

Parmesan Crusted Chicken

SERVED WITH

Macaroni and Cheese

Roasted Cauliflower Medley

Baked Rolls & Butter

DESSERT

Chef's Choice of Dessert

BEVERAGE STATION

Bottled Water, Assorted Juices:

Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

PRE-SET DINNER SELECTIONS

SOUTHWEST SHOWCASE \$45.99 PER GUEST

SALAD

Southwestern Corn Salad

ENTRÉE

Citrus Grilled Chicken

Flank Steak

SERVED WITH

Cilantro Lime Rice

Tortilla Chips with Queso, Salad, and Guacamole

Black Beans

Beef and Bean Chili

Hard and Soft Taco Shells

Queso Chili Corn

Shredded Cheese, Lettuce, Onion,
Tomato, Olives, and Jalapenos

DESSERT

Miniature Churros

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple, Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

FLORIDA LEAGUE \$53.00 PER GUEST

SALAD

Florida Greens

SOUP

Seasonal

ENTRÉE

Chicken Marsala with Shallots and Mushrooms

Pan Seared Herb Salmon with Lemon-Butter Sauce

SERVED WITH

Whipped Yukon Potatoes

Honey Balsamic Roasted Carrots

Baked Rolls & Butter

DESSERT

Chef's Choice of Dessert

BEVERAGE STATION

Bottled Water, Assorted Juices: Apple,
Cranberry, and Orange

Fresh Brewed Coffee and Iced Tea Station

GRAND DINNER BUFFET

DESIGN YOUR OWN MARKET TABLE

ALL DINNER BUFFETS WILL INCLUDE BAKED ROLLS WITH BUTTER, CHOICE OF SALAD, STARCH, AND VEGETABLE
BEVERAGES INCLUDE: BOTTLED WATER, ASSORTED JUICES: APPLE, CRANBERRY, AND ORANGE
FRESH BREWED COFFEE AND ICED TEA STATION

TIER 1 \$ 47.00 PER GUEST (INCLUDES (1) PREFERRED ENTRÉE, 1 DESSERT)

TIER 2 \$ 52.95 (INCLUDES (1) PREFERRED ENTRÉE & 1 PREMIUM ENTRÉE, 2 DESSERT)

TIER 3 \$65.00 (INCLUDES (2) PREMIUM ENTREES AND 3 DESSERT)

PREFERRED ENTREES INCLUDE

Slow Roasted Turkey Breast

Carved Honey Baked Ham

with Charred Pineapple

Marinated Coffee Rubbed Pork Loin

Rotisserie Style Chicken

with Pan Dripping Jus

Chicken Parmesan

with San Marzano Tomatoes, Fontina & Basil

Garlic Parsley Shrimp

Panko Herb Cod

Eggplant Parmesan

Breadcrumbs, Garlic Marinara Sauce, and Mozzarella Cheese

Pasta Primavera

with Seasonal Vegetables, Garlic, Herbs, White Wine, Butter,

Parmesan over Cavatappi

Chicken Marsala with Shallots Mushrooms

PREMIUM ENTREES INCLUDE

London Broil

with Sauteed Mushroom Sauce

Carved Prime Rib

with Au Jus

Herb Roast Rib Eye Loin

Peppercorn and Horseradish Cream

Grilled Tequila Chicken Breast

marinated in Tequila, Brown Sugar, Lime & Cilantro

and Served with a Mango Salsa

Chicken Piccata

with Artichoke Hearts, Lemon & Capers

Pan Seared Herb Salmon

with Lemon-Butter Sauce

Crab Cakes

Blackened Mahi-Mahi

with Tropical Melon Salsa

Panko Crusted Snapper

GRAND DINNER BUFFET

SALAD OPTIONS

Florida Green Salad

Crispy Greens, English Cucumbers, Grape Tomatoes,
Red Onions, Focaccia Croutons
Balsamic and Ranch Dressings

Greek Salad

Crispy Greens, Tomatoes, Cucumbers, Feta Cheese,
Red Onions, Green and Black Olives, Peppercini,
Lemon-Herb Vinaigrette

Traditional Caesar Salad

Crispy Romaine Lettuce, Shaved Parmesan Cheese, Garlic
Croutons, Caesar Dressing

Florida Summer Salad

Crispy Greens, Cucumbers, Grape Tomatoes, Red Onions,
Red Bliss Strawberries, Blueberries, Sliced Green Apples, Red
Wine Vinaigrette

STARCH OPTIONS

Herb-Roasted Fingerling Potatoes

Whipped Yukon Potatoes

Mushroom Risotto, Fresh Herbs, Parmesan Cheese

Cilantro Rice

Mushroom Orecchiette

Creamy White Cheddar Macaroni and Cheese

VEGETABLE OPTIONS

Mixed Vegetable Stir Fry

Herb Butter Grilled Asparagus with Roasted Pearl Onions

Honey Roasted Carrots

Lemon Pepper Broccolini

Sauteed Almond Haricots Verts

Roasted Cauliflower

DESSERT OPTIONS

Authentic Key Lime Pie

Chocolate Cake

Toasted Pound Cake

Lemon Meringue Pie

New York-Style Cheesecake

Southern Bread Pudding

APPETIZER DISPLAY

ANTIPASTO **\$10.00 PER GUEST**

Assorted Italian Meats and Cheeses

Prosciutto, Pepperoni, Salami, Provolone and Fontanella Cheeses

Pepperoncini, Italian Black and Green Olives, Roasted Peppers,

Marinated Mushrooms and Artichoke Hearts, Buffalo Mozzarella Cheese

with Sun-dried Tomatoes Sliced Ripe Tomatoes

Italian Herbs and Olive Oil, Crackers and Focaccia Bread

CHEESE SAMPLER **\$7.00 PER GUEST**

Deluxe Display of Imported and Domestic Cheeses

Brie, Blue Cheese, Goat Cheese, Camembert, Manchego, Aged Cheddar, Saga Blue

Dried Fruits, Grape Bunches, Celery and Apples

English Crackers and French Bread

DELUXE CRUDITÉS **\$6.00 PER GUEST**

Seasonal Selection of Fresh Sliced and Baby Vegetables

Cherry Tomatoes, Baby Carrots, Sweet Radishes, Celery Hearts,

Marinated Olives, Portabella mushrooms, Baby Zucchini and Sunburst Squash

Assorted Dipping Sauces

RECEPTION STATIONS

ALL ITEMS PRICED ON A PER GUEST BASIS WILL BE PREPARED FOR THE ENTIRE GUARANTEE AND NOT FOR A REDUCED PORTION OF THE ATTENDANCE.
A MINIMUM OF TWO STATIONS IS RECOMMENDED WHEN ACTION STATIONS ARE PLANNED AS A DINNER ALTERNATIVE

EVERYBODY LOVES SHRIMP \$32.00 PER GUEST

Scampi Style Shrimp in Herbs Lemon and Garlic Butter
Shrimp and Calamari Fresh Basil Salad

Crispy Fried Shrimp, Horseradish Tomato Cocktail Sauce
Shrimp Cocktail

GARDEN GOLD RUSH BAR \$10.00 PER GUEST

Crispy Romaine Hearts
Haricots Vert, Grape Tomatoes, Fennel and Croutons
Lemon Olive Oil Dressing
Traditional Caesar Salad and Garlic

Florida Medley of Greens
Heirloom Grape Tomatoes, Euro Cucumbers,
Shredded Carrots, Shaved Red Onion, Roasted Red Peppers,
and Added Assorted Vegetables

MASHED POTATO BAR \$8.00 PER GUEST

Mashed Potatoes, Sweet Potatoes, and Tater Tots
Fresh Scallions, Roasted Garlic, Bacon Bits,

Sour Cream, Cinnamon, and Sugar, Butter
Shredded Cheddar, Sauteed Beef, Grilled Chopped Chicken

MEDITERRANEAN TAPAS \$8.00 PER GUEST

Greek Style Hummus, Grilled Pita
Baba Ghannouj, Garlic Lavosh
Mini Red Pimentos Stuffed with Goats Cheese in Olive Oil
Assorted Jumbo Olives Marinated in Fines Herbs,

Roasted Tuscan Artichoke Hearts
Stuffed Grape Leaves, Dolmades Style
Toasted Potato and Green Olive Crostini

FAJITA STATION \$18.00 PER GUEST

Fajita Marinated Chicken & Beef
Sautéed Bell Peppers, Caramelized Onions,
Warm Flour Tortillas, Local Corn Tortillas
Sour Cream, Cheddar Cheese

Spanish Rice, Corn Salsa, Cilantro Rice
Tortilla Chips, Pico De Gallo, Spicy Salsa,
Guacamole and Queso Dip

RECEPTION STATIONS

ALL ITEMS PRICED ON A PER GUEST BASIS WILL BE PREPARED FOR THE ENTIRE GUARANTEE AND NOT FOR A REDUCED PORTION OF THE ATTENDANCE.
A MINIMUM OF TWO STATIONS IS RECOMMENDED WHEN ACTION STATIONS ARE PLANNED AS A DINNER ALTERNATIVE

ASIAN FUSION \$16.00 PER GUEST

Chicken Eggroll

Vegetable Eggroll/Spring Rolls

Beef Sate, Thai Peanut and Scallion Glaze

Tandoori Chicken with Mint Yogurt Sauce

FLORIDA FRESH \$27.00 PER GUEST

Coconut Shrimp, Orange Horseradish Dipping Sauce

Farm-grown Florida Gator Fritter, Citrus Mustard Sauce

Key West Conch Fritter, Spicy Cocktail Sauce

Scallop Wrapped in Bacon

Miniature Crab Cake, Cajun Tartar

ITALIAN FESTIVAL \$32.00 PER GUEST

Italian Style Meat Balls in Spicy Tomato Sauce

Grilled Lamb Chops Lollipops

Trio of Melons wrapped in Prosciutto

Ripe Cherry Tomatoes with Bocconcini,
Basil and Pesto

White Truffle Risotto Fritters

PLAY BALL! \$18.50 PER GUEST

Chicken Wings with Sweet Chili Cilantro Sauce

Chicken Tenders with Dipping Sauce

Grilled Vegetable Kabobs

Miniature Soft Pretzels with Honey and
Spicy Mustard

Spicy Beef Empanadas

ALCOHOLIC BEVERAGES

SELECTIONS MAY CHANGE BASED ON PRODUCT AVAILABILITY

CALL \$8.00 / DRINK

VODKA

Smirnoff, Sobieski, New Amsterdam

GIN

Gordon's, New Amsterdam, Seagram's

TEQUILA

Jose Cuervo Especial (Gold or Silver), Sauza Silver

WHISKEY/BOURBON

Evan Williams, Jim Beam White Label

WELL \$9.00 / DRINK

VODKA

Tito's, Absolut, Ketel One

GIN

Tanqueray, Bombay Sapphire, Beefeater

TEQUILA

Espolòn, 1800 Silver, Cazadores

RUM

Bacardi Superior, Captain Morgan Spiced, Malibu

WHISKEY/BOURBON

Jack Daniel's, Maker's Mark, Bulleit

PREMIUM \$10.00 / DRINK

VODKA

Grey Goose, Belvedere, Chopin

TEQUILA

Don Julio (Blanco or Añejo), Patrón Silver/
Reposado, Casamigos

WHISKEY/BOURBON

Woodford Reserve, Knob Creek, Blanton's

BEER

DOMESTIC \$7.00 / DOMESTIC

Budweiser 16oz, Bud Light Aluminum 16oz,
Michelob Ultra 16oz

IMPORTS / PREMIUM \$8.00 / IMPORTS

Corona 16oz

WINE \$7.00 / DRINK

RED

Cabernet Sauvignon (e.g., Woodbridge,
Barefoot, Canyon Road)

WHITE

Chardonnay (e.g., Woodbridge, Barefoot, Canyon Road)

NON-ALCOHOLIC BEVERAGES

SOFT & SPORTS BEVERAGE

Assorted Coke 20oz Bottled Soft Beverages **\$4.75 EACH**

Assorted Individual Powerade 20oz **\$4.00 EACH**

Assorted Individual Bodyarmor 20oz **\$4.00 EACH**

WATER

Dasani **\$3.00 EACH** **\$16.00 / CASE**

San Pellegrino Sparkling Water **\$3.50 EACH**

STATIONED BEVERAGES

1 URN PROVIDES BEVERAGES FOR APPROXIMATELY 25 GUESTS

Fresh Brewed Coffee and Decaffeinated Coffee **\$36.00 / URN**

Lemonade **\$35.00 / URN**

Fresh Brewed Iced Tea **\$35.00 / URN**

Juice Station (Includes Apple, Orange, and Cranberry) **\$37.50 / URN**

LEGAL ITEMS

1. PAYMENT

- Payments must be made in cash, bank check, credit card or wire transfer. Credit card payments will incur a five percent (5%) service charge for every transaction.
- In the event that any charges remain unpaid after thirty (30) days from the date of invoice, a late payment charge on the remaining balance equal to the lesser of one and one-half percent (1.5%) per month and the maximum amount allowable by law will be applied until paid in full, plus reasonable costs of collection, including attorney's fees.
- All catering costs are subject to 18% gratuity, 22% administrative fee, and applicable sales tax.

2. CHANGE IN GROUP SIZE

- No refund shall be issued if you reduce the group size and/or anticipated use of the Premises, provided however that any increase in the group size, or anticipated use of the Premises shall result in additional fees.
- If you reduce the number of event dates or reduce the number of attendees, you must provide prompt written notice of such reductions. You will still be responsible to pay to Licensor the pro rata portion of the license fee corresponding to the number of event dates and attendees, and the amount of revenue lost by JRTC as a result of any such reductions as set forth in the following chart:

WRITTEN NOTICE RECEIVED FROM LICENSEE:	ASSESSMENT CHARGE:
90 days or more from first day of the Event	45% of Lost Revenue
60 to 89 days from first day of the Event	60% of Lost Revenue
45 to 59 days from first day of the Event	75% of Lost Revenue
30 to 44 days from first day of the Event	90% of Lost Revenue
Within 29 days from first day of the Event	100% of Lost Revenue

3. FACILITIES

- You must provide a complete group itinerary no later than the date set forth in your Agreement. The itinerary is to include the following: arrival and departure times, and requested mealtimes, and any additional group requirements. Upon receipt of such itinerary, but no later than the first day of the Event, Licensor will provide Licensee with a schedule of use for the Facilities. Should Licensee require additional Facilities than that set forth in the applicable Addendum, Licensee will incur additional charges.

4. FOOD AND BEVERAGE SERVICES:

- All food and beverages served in the meeting and function rooms must be purchased through our caterer and dispensed only by our servers. We will make reasonable efforts to accommodate reasonable menu requests, but all decisions are at the sole discretion of JRTC. There will be no refunds for missed meals.
- The minimum guarantee for all breakfast, lunch, snack breaks, reception stations, and dinner buffets is 25 guests. The final guarantee for all catering functions is required seven business days prior to the event. In the event that the guarantee is not provided, the expected attendance number will be used as your guarantee. All food and beverage packages will be billed based on actual guests count if greater than the contracted guarantee.

LEGAL ITEMS

- A good faith estimate of food and beverage prices will be provided in advance of the events start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases.
- Duration of mealtimes: our buffet and food stations are all priced as per the below meal duration:
 - i. Buffets: two hours
 - ii. Snack breaks: one hour
 - iii. Reception stations: 2 hours
- On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, an additional labor charge may apply.
- JRTC prohibits the removal of food and beverage from the premises.
- The caterer is the exclusive provider of all food and beverages at JRTC. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case-by-case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

5. CANCELLATION POLICY

- In the event of a cancellation, you must provide prompt written notice of such cancellation. You will still be responsible to pay the percentage of the license fee according to the appropriate cancellation timeframe as set forth in the following chart:

WRITTEN NOTICE RECEIVED FROM LICENSEE:	ASSESSMENT CHARGE:
90 days or more from first day of the Event	25% of License Fee
60 to 89 days from first day of the Event	45% of License Fee
30 to 59 days from first day of the Event	60% of License Fee
14 to 29 days from first day of the Event	75% of License Fee
2 to 13 days from first day of the Event	95% of License Fee
48 hours or less from scheduled Event	100% of License Fee

6. ALCOHOL GUIDELINES:

- We are required to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.
- Alcohol service concludes fifteen minutes prior to scheduled end time of event.



THANK YOU