

# *Costa d'Este*

BEACH RESORT & SPA



*Costa  
d'Este*

## 2023 BANQUET MENUS

# TABLE OF CONTENTS

<i>Costa d' Este Philosophy</i>	<u>3</u>
<i>Catering Information &amp; Policies</i>	<u>4</u>
<i>Breakfast</i>	<u>6</u>
<i>Coffee Breaks &amp; Refreshments</i>	<u>11</u>
<i>Plated Lunches</i>	<u>14</u>
<i>Lunch Buffets</i>	<u>16</u>
<i>Receptions &amp; Hors D'oeuvres</i>	<u>22</u>
<i>Dinner Buffets</i>	<u>29</u>
<i>Plated Dinners</i>	<u>35</u>
<i>Beverage Options</i>	<u>39</u>

# Costa d'Este

BEACH RESORT & SPA

*...where food & service meet!*



*AT COSTA D'ESTE, our personal approach to food is to simply introduce and present dishes, bringing forward our roots, cultures and creativity.*

*All of our ingredients are treated with respect, being mindful of the integrity of the products farmers, fisherman, craftsmen, growers and others have invested to present us with the highest quality products in their freshest state.*



*Our cuisine tells a story. Every story is unique to each guest, always keeping in mind taste, variety, texture and excitement. We ensure that our chefs and servers will provide you with not only exceptional service, but also an excellent experience.*



*It all begins with a concept...then it is up to us, in the kitchen, to bring the concept to life at your event.*

# Information & Guidelines

## AUDIO VISUAL

Costa d' Este Beach Resort & Spa has a limited amount of Audio-Visual equipment to provide you with technical services during event(s). The Banquet and Event Technology Department is happy to assist with any Audio-Visual requirements and requests that are needed. Audio Visual presentation equipment and aides will be provided by the Hotel, and its authorized vendors. Any other audio-visual needs required are available at reasonable rates. A list of all products and services, as well as pricing, can be provided by your Catering Manager.

## BILLING

Please refer to your sales contract for payment information.

## CANCELLATIONS

WRITTEN NOTICE	LIQUIDATED DAMAGES:
366 Days or more from scheduled function	Initial Deposit
365 to 91 Days from scheduled function	25% of Estimated Charges
90 to 31 Days from scheduled function	50% of Estimated Charges
30 Days or less from scheduled function	100% of Estimated Charges

## DECORATIONS

Costa d' Este Beach Resort & Spa offers a limited amount of decorations, such as centerpieces (non-floral), Floor Length Premium White Wavy Linens, Votives, and White Folding Chairs for Outdoor Functions and Ivory Banquet Chairs for Indoor Functions in designated event spaces. Your Catering Manager would also be happy to provide you with additional Vendors if you would like to secure services outside of what is offered through our resort.

All decorations or displays brought into the hotel must be approved prior to arrival. In order to maintain the appearance of our public areas and minimize the opportunity for damage, items are not to be attached to any permanent hotel structure, carpet or finishing with nails, staples, tape or any other substance.

Vendors are required to sign acceptance of our published guidelines before any activity may commence. Production companies will be required to submit to the Hotel floor plans drawn to scale to include electrical requirements.

## USE OF OUTSIDE VENDORS

Should the use of outside services be deemed necessary, with the exception of audio visual, any companies, firms, agencies, individuals and groups shall be subject to prior written approval from the Resort. A disclosure list of all vendors contracted by the Group is due 30 days prior to the event. The Hotel must supply all upgraded linens and chair rentals requested by the Group and the Group will incur the cost of said items. Upon prior reasonable notice to the hotel from the Group, the Resort shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the Resort premises by other guests and clientele of the Resort. Group's contracts with its contractors will all specify that the contractor and the group will indemnify and hold the Resort harmless from any and all damages or liabilities, which may arise by such contractors or through their use. Any contracted company working at the Resort is required to carry, maintain and provide a current copy of workers' compensation insurance in statutory amounts; comprehensive general public liability insurance covering automobile, personal injury, and property damage with single limits of not less than one million dollars per person per occurrence. All such policies (except workers' compensation) shall specifically state Resort is named as an additional insured under the above policy. Such insurance shall be primary and not contributory with the hotel. All Certificates of Insurance must be provided to the Resort upon request. Group bears all responsibility for the payment and arrangement of any charges and services incurred or requested by the Group to be serviced at the Resort by its contractors.

## SETUP & TEARDOWN

Standard setup and teardown fees are included in your venue fee. If additional setup or teardown hours are needed, a \$250 (+ tax) will be incurred per hour. Access to the meeting space/venue begins one (1) hour prior to your event. If earlier access is required, additional venue fees may apply. Please discuss with your Catering Manager if needed.

## ENTERTAINMENT

Costa d' Este Beach Resort & Spa has many contacts in the entertainment industry, and we would be happy to provide you with contact information. Outdoor entertainment may begin no earlier than 8:00am, with a noise curfew of 10:00pm.

## FIRE CODES

When planning and coordinating space and decorations in the ballroom, regulations that fall under the local fire authorities must be adhered to. Consult with your Catering Manager for further clarification.

# Information & Guidelines (continued)

## FOOD AND BEVERAGE

Due to health regulations and liabilities, all food and beverage requirements, with exception of wedding cake or dessert displays, must be contracted with Costa d' Este Beach Resort & Spa. The hotel is responsible for the quality and freshness of the food for all our guests; therefore, no outside food or beverage, with exception of wedding cake or dessert display, may be brought in from another source for consumption in our facilities. Consult with your Catering Manager for further clarification. Plated menu requests at outdoor venues may incur additional surcharges based upon location. Please consult with your Catering Manager for the appropriate costs involved.

- Expected (exp)
  - Signed event orders due ten (10) business days prior to function date
- Guarantee (gtd)
  - Due seven (7) business days prior to function date; should not fluctuate more than +/- 10% from the (exp) number
  - The (gtd) is recognized as the minimum number of guests to be charged
  - Hotel defaults to the (exp) number as a formal (gtd) should one not be provided
  - Event checks reflect your (gtd) or actual served guests – whichever is greater
- Set
  - Hotel provides seating for up to three percent (3%) over the (gtd)
  - The set includes china, silver, glassware, hotel chairs & reserved signs – not preset food items
  - Set requests in excess of above incur additional labor fees

Please provide event details 45 days in advance to your Catering Manager. The resort will provide catering contracts, referred to as Banquet Event Orders, 30 days prior to the program dates based on the details provided pertaining to your event. Signed Banquet Event Orders will be required 10 days prior to the program dates in order to confirm the arrangements. Custom menu requests are easily accommodated and encouraged. Please inquire with your Catering Manager for additional information. For any pop-up events requested within three (3) business days, an additional fee of \$100 (+tax) will be incurred. Food and Beverage menu selections cannot be changed within ten (10) business days prior to the event(s).

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed seven (7) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability.

## SERVICE AND LABOR FEES

Please note that all alcoholic beverage sales and services are regulated by Florida Liquor Laws. The hotel, as licensee, is responsible for the administration of these regulations. It is against Florida Liquor Laws to have any alcoholic beverages brought in from any other source than the licensed distributor, Costa d' Este Beach Resort & Spa. All dispensing of alcoholic beverages must be done by Costa d' Este Beach Resort & Spa employees and not the patrons. All food and beverage prices are subject to a 25% Taxable Service Charge, and a local county tax which is currently 7%. Chef Attendants are charged at \$150 (+ tax) per Chef Attendant and \$150 (+ tax) per Buffet Attendant. Bar Setup Fee is a rate of \$150 (+ tax) per Bartender. Cash bars require an additional Bartender Fee of \$150 (+ tax) per bartender. All prices, taxes and service charges are subject to change.

## SIGNAGE

To protect the integrity of our resort, and for the mutual respect of other travelers or groups in house, no banners will be hung in public areas. Meeting rooms are exempt from this restriction, based upon hotel approval of proposed banner. A representative of the Costa d' Este Beach Resort & Spa Engineering Team must be present during the hanging of all banners.

## WEATHER CALLS

In the event we are faced with inclement weather on the day your group has booked an outdoor event, a "weather call" is made together between the Catering Manager and the key operational departments at the hotel. For evening events, these weather calls are made by 2pm. For morning events, calls are made by 7:00pm the night prior.

Covered or indoor back-up space is always secured for outdoor events. Please note that open flames (other than butane burners) are not allowed indoors, therefore, some cooking stations may need to be altered if the event is moved indoors.

## LOST OR DAMAGED PROPERTY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left at the Resort prior to, during or following an event.

## CONDUCT OF EVENT

Group agrees to comply with all applicable federal, state and local laws including health and safety codes and federal anti-terrorism laws and regulations. Group agrees to cooperate with Resort and any relevant governmental authority to ensure compliance with such laws. The Client assumes full responsibility for the conduct of all persons in attendance at the event and for any damage done to any part of our premises during the time of the event. Non-registered guests are only allowed in their assigned function space.

## DAMAGES

Client is fully responsible for any damages incurred to Costa d' Este Beach Resort. For all special events, please note we do not allow lighted candles; rice; confetti; or glass at the pool deck. We also do not allow the use of tape, staples, tacks, nails or other potentially destructive materials on our walls.

PRINTED NAME: \_\_\_\_\_  
SIGNATURE: \_\_\_\_\_  
DATE: \_\_\_\_\_

# BREAKFAST



# *Continental Breakfast*

## CONTINENTAL

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of Danishes, Pastries, Muffins, Breakfast Bread  
Freshly Cut and Assorted Whole Seasonal Fruit

**\$26 per Person**

## ENHANCEMENTS

The following selections may be added to enhance your breakfast:

Freshly Baked Bagel Sandwich  
Sliced Tomatoes, Sliced Avocado, Cream Cheese

Breakfast Burrito with Scrambled Eggs  
Ham, Cheddar Cheese, Pico de Gallo

Croissant Breakfast Sandwich with Scrambled Eggs  
Shaved Ham, Cheddar Cheese

**\$9 Per Person, One Selection / \$13 Per Person, Two Selections**

\*Please select regular or egg white scramble for breakfast sandwiches including eggs

# Hot Breakfast Buffets

**\*\*A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet\*\***

Freshly Squeezed Orange Juice, Grapefruit Juice, and Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Chef's Daily Selection of:

Danishes

Pastries

Muffins

Breakfast Breads

Freshly Cut and Assorted Whole Seasonal Fruit

Scrambled Eggs

Breakfast Potatoes with Sautéed Onions and Fresh Herbs

## CHOICE OF ONE ITEM

Slow-Cooked Cheddar Cheese Grits

Steel Cut Irish Oatmeal with Brown Sugar

## CHOICE OF TWO OR THREE ITEMS

### BREAKFAST STARCH

Buttermilk Biscuit, Sausage Gravy

Cinnamon & Vanilla French toast, Orange Butter, Maple Syrup

Buttermilk Pancakes with Blueberry & Brown Sugar Compote

### BREAKFAST PROTEIN

Applewood Smoked Bacon

Pork Sausage Links

Turkey Sausage

Nueske's Ham

**\$39 Per Person, Two Selections / \$42 Per Person, Three Selections**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**



# *Attended Breakfast Stations*

*The following stations may be added to enhance your breakfast or brunch  
\*\*A Chef Attendant Fee of \$150 (+ tax) per Chef, per 50 people is required\*\**

## **THE EGG KITCHEN**

Fresh Farm Eggs Prepared to Order  
Includes egg whites and egg beaters

### **CHOICE OF FILLINGS:**

Ham, Crumbled Bacon, Sausage, Fresh Spinach, Mushrooms, Tomatoes, Red Onions, Bell Peppers,  
Mozzarella Cheese, Swiss Cheese, Cheddar Cheese, Scallions, Salsa

**\$15 Per Person\*\***

## **THE BELGIAN WAFFLE**

Belgian Waffles Prepared to Order  
Macerated Strawberries, Seasonal Fruit Compote, Whipped Cream, Maple Syrup and Whipped Butter

**\$13 Per Person\*\***

# *S.S. Breconshire Brunch Buffet*

*\*\*A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet\*\**

Freshly Squeezed Orange Juice, Grapefruit Juice, Tomato Juice, Cranberry Juice  
Regular and Decaffeinated Coffee, Herbal Tea, Milk and Skim Milk

Fresh Fruit Platter  
Assorted Breakfast Viennoiserie  
Assorted Berry Yogurt Parfaits

## **CHILLED ITEMS**

Citrus Poached Shrimp Cocktail with Cocktail Sauce  
Classic Caesar Salad  
Fresh Market Greens:  
Tomato, Cucumber, Shredded Carrots, Shaved Onions, Sliced Radishes, Herb Sherry Vinaigrette

## **HOT ITEMS**

Scrambled Eggs  
Apple Smoked Bacon, Pork Link Sausage, and Turkey Sausage

## **CHOICE OF TWO ITEMS**

Cinnamon & Vanilla French Toast with Maple Syrup  
Buttermilk Pancakes with Berry Compote  
Market Vegetable Quiche

## **CHOICE OF TWO ITEMS**

Herb Roasted Chicken Breast with Fresh Market Vegetables and Poultry Jus  
Gulf Shrimp & Cheddar Cheese Grits  
Roasted Atlantic Salmon with Citrus Butter Sauce and Herb Couscous  
Grilled Flank Steak with Caramelized Onions and Mushroom Jus  
Honey Glazed Spiral Ham with Sweet Potato Hash

## **DESSERTS**

Brioche Vanilla Bread Pudding with Rum Sauce  
Assorted Breakfast Bars  
Mini Berries & Fruit Verrines

**\$64 Per Person**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# COFFEE BREAKS & REFRESHMENTS



# Coffee Breaks and Refreshments

## REFRESHMENTS

Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Teas _____	\$75 per Gallon
Fresh Orange and Grapefruit Juices _____	\$52 Per Half Gallon
Tomato, Apple and Cranberry Juices _____	\$52 Per Half Gallon
Fresh Lemonade _____	\$42 Per Gallon
Freshly Brewed Iced Tea _____	\$42 Per Gallon
Assorted Soft Drinks _____	\$6 Each
Bottled Still Water _____	\$5 Each
Bottled Sparkling Water _____	\$6 Each

## MORNING SNACKS

Sliced Seasonal Fruit and Berries _____	\$10 per Person
Assortment of Seasonal Vegetables and Appropriate Dips _____	\$10 per Person
Domestic and Imported Cheese Display, Assorted Crackers, Toasted Baguette _____	\$12 per Person
Chef's Daily Selection of Danishes, Pastries and Breakfast Breads _____	\$30 per Dozen
Assortment of Sliced Bagels (Cream Cheese) _____	\$30 per Dozen
Smoked Salmon and Lox _____	\$18 per Person
Individual Assorted Flavored Yogurts _____	\$6 Each

## AFTERNOON SNACKS

Assortment of Freshly Baked Cookies (Chocolate Chip, White Chocolate Chip, Oatmeal Raisin) _____	\$30 per Dozen
Freshly Baked Brownies _____	\$30 per Dozen
Freshly Baked Blondies _____	\$30 per Dozen
Chocolate Dipped Strawberries _____	\$40 per Dozen
Assorted Granola Bars _____	\$4 Each
Whole Fresh Fruit _____	\$4 Each
Individually Bagged Potato Chips _____	\$4 Each
Bowls of Pretzels or Popcorn (Serves 20) _____	\$25 per Bowl
Assorted Mixed Nuts (Serves 20) _____	\$25 per Bowl
Warm Soft Pretzels with Bavarian Mustard _____	\$30 per Dozen
Fresh Tortilla Chips with Assorted Salsas _____	\$12 per Person
Assorted Candy Bars _____	\$4 Each

# Package Breaks

## ALL-DAY BEVERAGE STATION

*Offered as an all-day package, up to 8 hours of service*

Regular and Decaffeinated Coffee, Hot Herbal Teas

Iced Tea & Lemonade

Assorted Soft Drinks, Bottled Water

**\$20 Per Person**

## VEGGIE BREAK

Seasonal Vegetables to Include Grilled Mushrooms, Eggplant, Cherry Peppers, Baby Carrots,  
Celery Sticks, Pear Tomatoes, Mozzarella Cheese, White Bean Hummus, Pita Chips

**\$16 Per Person**

## CHOCOLATE BREAK

Chocolate Covered Strawberries, Chocolate Candy Bars, Flourless Chocolate Cake  
Brownies, Blondies, Chocolate Croissants

**\$14 Per Person**

# LUNCH MENUS



# Plated Lunch Service

*Price listed with entrée includes choice of salad and chef selection of cookies.*

*Your menu may offer two (2) pre-selected entrée choices for your guests. When a choice of entrée is offered, all entrees are charged at the higher price.*

*Plated lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

## SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing

Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumbers, House Made Balsamic Vinaigrette

Tomato & Buffalo Mozzarella Salad | Basil, Extra Virgin Olive Oil, Vincotto, Arugula

Baby Wedge Salad | Oven Roasted Tomatoes, Crumbled Blue Cheese, Crumbled Bacon, Shaved Red Onion, Green Goddess Dressing

## ENTREES

Lightly Blackened Mahi | Mango Salsa, Green Beans, Roasted Sweet Potatoes, Citrus Beurre Blanc

**\$48 Per Person**

Grilled Atlantic Salmon | Herb Roasted New Potatoes, Asparagus, Baby Carrots, Creole Citrus Emulsion

**\$46 Per Person**

Grilled Black Angus Flank Steak | Congri, Parsley, Onions, Chimichurri

**\$44 Per Person**

Herb Roasted Chicken Breast | Yukon Gold Potato Puree, Sundried Tomatoes, Artichokes, Jus

**\$42 Per Person**

Cavatappi Pasta | Spinach, Artichokes, Mushrooms, Confit Garlic, Toasted Pine Nuts, Parmesan Reggiano, Mint Basil Pesto Cream

**\$32 Per Person**

## DESSERT ENHANCEMENTS

Dulce De Leche Cheesecake | Caramel Sauce, Sweet Cream

Vanilla Bean Flan | Fresh Sliced Strawberries, Sweet Cream

Flourless Dark Chocolate Cake | Chocolate Sauce, Macerated Berries

**\$10 Per Person**

# Lunch Buffets

All buffet lunches are accompanied by assorted rolls with butter, freshly brewed coffee, selection of hot teas, iced tea and lemonade.

**\*\*A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet\*\***

## Costa Lunch Buffet

### SALADS

Classic Caesar Salad | Radicchio, Parmesan Reggiano, Multigrain Croutons, Creamy Parmesan Dressing  
Farm Fresh Greens Salad | Shredded Carrots, Radishes, Tomatoes, Cucumber, House Made Balsamic Dressing  
Beef Steak Tomatoes & Red Onion Salad | Crumbled Blue Cheese, Red Wine Vinaigrette

Assortment Freshly Baked Rolls and Sweet Butter

### CHOICE OF TWO OR THREE ENTREES

#### POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes & Mushroom, Thyme-Chicken Jus  
Mojo Marinated Chicken Breast Churrasco | Caramelized Onions, Congri  
Caribbean Jerk Rubbed Chicken Breast | Charred Pineapple Salsa, Roasted Sweet Potatoes

#### SEAFOOD

Fennel Crusted Atlantic Salmon | Vegetable Herb Couscous, Warm Tomato Caper Vinaigrette  
Lightly Blackened Florida White Fish | Mango Habanero Salsa, Citrus Beurre Blanc, Green Beans, Broccoli, Baby Carrots  
Gulf Shrimp Creole | Rich Tomato & Pepper Sauce, Served with Scallion Rice Pilaf

#### MEATS

Slow Herb Roasted Prime Rib of Beef | Cajun Potatoes, Beef Au Jus, Horseradish Sauce  
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains, Chimichurri Sauce  
Caribbean Jerk Rubbed Pork Loin | Charred Pineapple Salsa, Congri

### CHOICE OF THREE DESSERTS

Dulce de Leche Cheesecake  
Strawberry Shortcake  
Berry Fruit Tart  
Banana Rum Bread Pudding, Rum Crème Anglaise  
Assorted Jumbo Cookies

**\$50 Per Person, Two Selections / \$55 Per Person, Three Selections**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**



# Summer Picnic Buffet

## SALADS

Red Bliss Potato Salad | Celery, Onion, Grain Mustard  
Roasted Vegetable Pasta Salad | Roasted Bell Peppers, Cherry Tomatoes, Italian Dressing  
Farm Fresh Greens | Cucumbers, Shredded Carrots, Tomatoes, Radishes, Assorted Dressings

Assorted Bakery Fresh Breads and Rolls, Cornbread and Whipped Sweet Butter

## CHOICE OF TWO OR THREE HOT ENTREES

Grilled Hamburgers and Hot Dogs | Appropriate Accompaniments  
Pulled Pork | Soft Rolls, Vinegar Cole Slaw  
Roasted Chicken | Sweet and Tangy Barbeque Sauce  
Grilled Atlantic Salmon | Grilled Pineapple & Black Bean Salsa  
Herb Marinated Flank Steak | Grilled Onions & Mushrooms

## CHOICE OF TWO SIDES

Creamy Macaroni and Cheese  
Baked Beans | Brown Sugar, Applewood Smoked Bacon  
Corn on the Cob | Butter, Chives  
Mashed Yukon Gold Potatoes

## CHOICE OF THREE DESSERTS

Fresh Seasonal Fruit  
Sliced Watermelon  
Apple Cobbler  
Assorted Bakery Fresh Cookies, Brownies, and Blondies

**\$48 Per Person, Two Selections / \$52 Per Person, Three Selections**  
*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# *Costa Build Your Own Deli Buffet*

## **SOUP**

Creole Tomato Bisque | Multigrain Croutons

## **CHOICE OF THREE SALADS**

Antipasto Salad | Roasted Red Peppers, Artichokes, Olives, Salami, Parmesan  
Classic Caesar Salad | Romaine Hearts, Croutons, Shaved Reggiano, Creamy Parmesan Dressing  
Farm Market Greens | Cucumbers, Carrots, Tomatoes, Balsamic & Ranch Dressings  
Cobb Salad | Chopped Lettuce, Tomatoes, Bacon, Cucumbers, Diced Ham, Blue Cheese Dressing  
Fresh Seasonal Fruit

## **DISPLAY OF SLICED DELI MEATS AND CHEESES**

Rare Roast Beef, Roasted Turkey Breast, Genoa Salami,  
Classic Tuna Salad, Baked Ham, Swiss, Provolone, and Cheddar Cheeses

## **ACCOMPANIMENTS**

Selection of Mayonnaise, Pesto Mayonnaise, Mustard, Dijon and Horseradish Aioli  
Kosher Dill Pickles, Lettuce, Sliced Tomatoes and Red Onions  
Chef's Selection of Sliced Gourmet Breads

Potato Chips

## **DESSERTS**

Assortment Freshly Baked Cookies  
Rich Fudge Brownies  
Assorted Dessert Bars

**\$40 Per Person**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# Costa Deli Buffet

## SOUP

Black Bean Soup

## CHOICE OF THREE SALADS

Antipasto Salad | Roasted Red Peppers, Artichokes, Olives, Salami, Parmesan  
Classic Caesar Salad | Romaine Hearts, Croutons, Shaved Reggiano, Creamy Parmesan Dressing  
Farm Market Greens | Cucumbers, Carrots, Tomatoes, Balsamic & Ranch Dressings  
Cobb Salad | Chopped Lettuce, Tomatoes, Bacon, Cucumbers, Diced Ham, Blue Cheese Dressing  
Fresh Seasonal Fruit

## CHOICE OF THREE HANDHELDS

### THE VERO BEACH PIPER

Marinated Chicken Breast, Pesto Spread, Lettuce, Tomato, Mozzarella Cheese, Sourdough

### GRILLED VEGETABLE WRAP

Crispy Romaine Lettuce, Grilled Mushrooms, Peppers, Asparagus, Onions, Manchego, Sundried Tomato Tortilla

### THE WAVE

Half Turkey and Swiss, Tomatoes, Red Onions, Marbled Rye  
Half Ham and Cheddar, Coarse Grain & Dijon Mustard Spread on Wheat

### TURKEY BEACH CLUB WRAP

Turkey, Bacon, Guacamole, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing, Flour Tortilla  
\*additional \$4 per person

### THE COSTA D' ESTE

Shaved Roast Beef, Roasted Peppers, Caramelized Onions, Horseradish Aioli, Soft Sub Roll  
\*additional \$4 per person

### MUFFALATTA

Capicola Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Ciabatta Roll  
\*additional \$4 per person

Potato Chips

## DESSERTS

Assortment Freshly Baked Cookies  
Rich Fudge Brownies  
Assorted Dessert Bars

**\$40 Per Person**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# Boxed "To-Go" Lunches

## EACH BOX INCLUDES:

Kettle Cooked Potato Chips  
Whole Fresh Fruit  
Jumbo Cookie  
Bottled Water

## CHOICE OF ONE

Pasta Salad  
Potato Salad  
Crudité

## THE VERO BEACH PIPER

Marinated Chicken Breast, Pesto Spread, Lettuce, Tomato, Mozzarella Cheese, Sourdough

## GRILLED VEGETABLE WRAP

Crispy Romaine Lettuce, Grilled Mushrooms, Peppers, Asparagus, Onions, Manchego, Sundried Tomato Tortilla

## THE WAVE

Half Turkey and Swiss, Tomatoes, Red Onions, Marbled Rye  
Half Ham and Cheddar, Coarse Grain & Dijon Mustard Spread on Wheat

**\$36 Per Person**

## TURKEY BEACH CLUB WRAP

Turkey, Bacon, Guacamole, Lettuce, Tomato, Cheddar Cheese, Ranch Dressing, Flour Tortilla

## THE COSTA D' ESTE

Shaved Roast Beef, Roasted Peppers, Caramelized Onions, Horseradish Aioli, Soft Sub Roll

## MUFFALATTA

Capicola Ham, Mortadella, Genoa Salami, Provolone, Olive Salad, Ciabatta Roll

**\$40 Per Person**

## ADDITIONAL REFRESHMENTS

Fresh Lemonade _____	\$42 Per Gallon
Freshly Brewed Iced Tea _____	\$42 Per Gallon
Assorted Soft Drinks _____	\$6 Each

# RECEPTIONS & HORS D'OEUVRES



# Reception Stations

**\*\*A Minimum of 20 guests required\*\***

More than (5) stations will be considered a "Dinner", price based on (2) Hours of Service.  
Less than (5) stations will be considered a "Reception", price based on (1) Hour of Service.

## SPREADS & BREADS

Black Bean Hummus, Lime Sour Cream  
Chickpea Hummus, Pine Nuts, Paprika, Olive Oil  
Roasted Eggplant Dip, Olive Oil, Parsley  
Baguettes, Toasted Pita Chips, Lavash  
**\$16 Per Person**

## CHARCUTERIE & ARTISANAL CHEESE DISPLAY

Prosciutto, Dry Salami, Capicola, Grilled Dry Spanish Chorizo  
Selection of Blue, Soft & Hard Cheeses  
Pickled Red Onions, Marinated Olives, Pepperoncini  
Creole Mustard, Fruit Jams, Dried Fruit  
Mixed Nuts, Grape Clusters, Berries  
Crostoni, Ciabatta, Focaccia, Assorted Crackers  
**\$24 Per Person**

## FARMER'S MARKET

Assorted Raw & Grilled Baby & Heirloom Vegetables  
Buttermilk Green Goddess Dressing, Roasted Red Pepper Aioli, Blue Cheese Dressing  
**\$14 Per Person**

## CEVICHE BAR\*

Seafood: Baby Shrimp, Fresh Squid, Local White Fish, Bay Scallops, Ahi Tuna  
Fresh Squeezed Lime Juice, Orange Juice, Jalapenos, Red Onions, Red Peppers,  
Cilantro, Sweet Potatoes, Mango, Celery, Green Onions, Aji Amarillo & Rocoto Pepper Paste  
Crispy Tortilla and Plantain Chips  
**\$32 Per Person**

## RAW BAR\*

Fresh Shucked Oysters on The Half Shell  
Citrus Poached Chilled Jumbo Shrimp  
Remoulade, Cocktail Sauce, Mignonette, Lemon Wedges  
**\$30 Per Person**

### **PASTA STATION\***

Select Two| Linguine, Orecchiette , Pappardelle, Penne  
Accompaniments| Grilled Chicken, Baby Shrimp, Tomatoes, Roasted Mushrooms, Caramelized Onions, Bell Peppers,  
Sauces| Tomato, Alfredo, Pesto  
Shaved Parmesan, Chili Flakes, Extra Virgin Olive Oil, Garlic & Focaccia Bread  
**\$28 Per Person**

### **CAESAR SALAD STATION**

Romaine Hearts, Multigrain Croutons, Shaved Reggiano, Creamy Parmesan Dressing  
**\$12 Per Person**  
Enhancements | Grilled Chicken 10 | Grilled Shrimp 12 | Grilled Marinated Steak 16

### **GOURMET SLIDER BAR**

#### **CHOOSE TWO OR THREE**

Black Angus Beef Patties | Pulled Pork | Mini Crab Cakes

Accompaniments| Remoulade Sauce, Ketchup, Yellow and Creole Mustard, Sliced Pickles  
Sautéed Mushrooms, Caramelized Onions, Lettuce, Tomato, Red Onions,  
Swiss Cheese, American Cheese, Cheddar Cheese,  
Brioche Buns, Hot Sauce, Hickory Smoked Barbecue Sauce, French Fries, Potato Chips

**Choose Two- \$20 Per Person**  
**Choose Three- \$28 Per Person**

### **TACO BAR**

Lime Marinated Sliced Chicken Breast | Carne Asada | Pork Carnitas  
Accompaniments| Onions, Sautéed Peppers, Pico De Gallo, Pickled Jalapenos, Cilantro, Black Bean And Corn Salsa,  
Lettuce, Shredded Jack And Cheddar Cheese, Guacamole, Sour Cream, Lime Wedges  
Flour & Corn Tortillas, Crispy Tortilla Chips  
**\$28 Per Person**

### **PAELLA STATION\***

Calasparra Rice, Peas, Peppers, Onions, Green Beans, Artichokes, Mushrooms  
Proteins: Chicken Breast, Spanish Chorizo, Gulf Shrimp, Clams, Mussels, Fresh Squid  
**\$36 Per Person**

*\*Chef Attendant Required | \$150 (+ tax) per Chef Attendant | 1 per 50 people, per station*

## Carving Stations

*All Carving Stations Require a Chef Attendant at \$150(+ tax) per Chef, 1 per 50 people, per station*

### CALGARY SPICED SLOW ROASTED PRIME RIB OF BEEF

Horseradish Cream, Creole Mustard, Beef Au Jus, Fresh Baked Rolls

*\*\*Serves 30 Guests; 5oz Portions\*\**

**\$475**

### TUSCAN SPICE RUBBED ROASTED TENDERLOIN OF BEEF

Horseradish Cream, Creole Mustard, Red Wine Beef Jus, Fresh Baked Rolls

*\*\*Serves 20 Guests; 3oz Portions\*\**

**\$425**

### MOJO MARINATED & ROASTED PORK LOIN

Caramelized Onions, Mojo Sauce, Fresh Baked Rolls

*\*\*Serves 30 Guests; 3oz Portions\*\**

**\$350**

### FENNEL CRUSTED SCOTTISH SALMON

Orange Fennel Marmalade, Horseradish Cream, Fresh Baked Rolls

*\*\*Serves 15 Guests; 3oz Portions\*\**

**\$300**

## Dessert Stations & Displays

*\*\*A Minimum of 20 Guests Required\*\**

### VIENNESE DESSERT TABLE

Assorted Seasonal French Macarons, Flourless Dark Chocolate Cake,  
Assorted Cake Lollipops, Strawberry Shortcake, Dulce De Leche Cheesecake

**\$22 Per Person**

### ICE CREAM SUNDAE STATION

Vanilla & Chocolate Ice Cream, Blood Orange Sorbet  
Chocolate Sauce, Caramel Sauce

M&Ms, Gummy Bears, Oreo Cookie Crumbs,  
Fresh Strawberries, Whipped Cream

**\$18 Per Person**



## *Warm Tray Passed Hors D'oeuvres*

*Minimum Order of 25 pieces per selection*

### **VEGGIE & CHEESE**

**\$5.50 Per Piece**

Vegetable Spring Roll | Sesame & Ginger Glaze  
Raspberry & Brie Strudel  
Spanakopita | Spinach & Feta Cheese  
Caramelized Onion, Goat Cheese, Roasted Mushroom Flatbread

### **SEAFOOD**

**\$6.50 Per Piece**

Bacon Chipotle Wrapped Shrimp | Avocado Ranch Dipping Sauce  
Caribbean Conch Fritters | Spicy Remoulade Dipping Sauce  
Mini Crab Cake | Mango Habanero Salsa

### **MEAT**

**\$6.00 Per Piece**

Cuban Style Spring Roll | with Mojo Aioli  
Chicken & Cheese Quesadilla | Salsa Fresca Dipping Sauce  
Beef & Mushroom Wellington  
Buffalo Chicken Skewers | Blue Cheese Dipping Sauce

## *Cold Tray Passed Hors D'oeuvres*

*Minimum Order of 25 pieces per selection*

### **VEGGIE**

**\$5.50 Per Piece**

Vegetable Summer Roll | Mint, Cilantro, Rice Noodles, Basil, Sweet Chili  
Tomato, Roasted Garlic Bruschetta | Toasted Parmesans Baguette  
Caprese Bites | Cherry Tomato, Mozzarella, Basil, Balsamic Vinaigrette  
Watermelon and Feta Cheese Bites | Jalapeno Vinegar and Mint

### **SEAFOOD**

**\$6.50 Per Piece**

Ahi Tuna Tartar | Wonton, Ginger, Sesame, Avocado  
Shrimp Cocktail | Cocktail Sauce, Horseradish, Lemon  
Local Fish Ceviche Shooter | Citrus, Jalapeno, Red Onion, Cilantro  
Ahi Tuna Nacho | Seaweed Salad, Spicy Aioli, Sesame Seeds, Cilantro

# DINNER BUFFET MENUS



# Dinner Buffets

**\*\*A Buffet Attendant is Available Upon Request; Fee of \$150 (+ tax) per Attendant, per buffet\*\***

*All buffet dinners are accompanied by assorted rolls with butter,  
freshly brewed coffee, selection of hot teas, iced tea and lemonade.*

## Costa Dinner Buffet

### SALADS

Fresh Market Greens | Tomato, Cucumber, Carrots, Onions, Radish, Herb Sherry Vinaigrette  
Classic Caesar Salad | Romaine, Radicchio, Croutons, Parmesan Reggiano Cheese, Creamy Parmesan Dressing  
Beef Steak Tomato and Red Onion | Crumbled Blue Cheese and Red Wine Vinaigrette

### SELECT THREE OR FOUR OF THE FOLLOWING ENTREES:

#### POULTRY

Herb Roasted Chicken Breast | Market Fresh Vegetables, Roasted New Potatoes and Mushroom, Thyme Chicken Jus  
Blackened Chicken Breast | Creamy Cajun Alfredo Penne Pasta

#### SEAFOOD

Herb Marinated Baked Atlantic Salmon | Fresh Vegetable Ratatouille and Smoked Tomato Cream Sauce  
Lightly Blackened Mahi | Shrimp Etouffee and Scallion Rice Pilaf

#### MEATS

Burgundy Braised Beef Short Ribs | Yukon Gold Potato Puree and Braising Sauce  
Grilled Flank Steak | Roasted Mushrooms, Caramelized Onions, Roasted Sweet Plantains and Chimichurri Sauce  
Calgary Spiced Roasted Prime Rib of Beef | Cajun Potatoes, Beef Au Jus and Horseradish Sauce

#### DESSERTS

Dulce de Leche Cheesecake  
Strawberry Short Cake  
Flourless Dark Chocolate Cake

**\$79 Per Person, Three Selections / \$89 Per Person, Four Selections**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# Caribbean - Cuban Buffet

## SOUP

Black Bean Soup

## SALADS

Tomato & Avocado | Radishes, Red Onions, Cucumber, Arugula and Cilantro Lime Vinaigrette  
Tropical Fruit | Mango, Pineapple, Melon, Papaya, Grapes and Orange Segments

## FISH CEVICHE

Citrus Marinated Fresh Local White Fish  
Cilantro, Jalapeno, Red Peppers, Red Onions Served with Crispy Tortilla & Plantain Chips

## MAINS

Lechon Asado | Slow Roasted Pulled Pork | Caramelized Onions and Sour Orange Marinade  
Caribbean Style Local White Fish | Olive-Capers Tomato Sauce  
Pollo Churrasco | Grilled Sour Orange Marinated Chicken Breast | Caramelized Onions and Chimichurri Sauce

## ACCOMPANIMENTS

Yucca Con Mojo  
Havana Rice and Beans  
Roasted Sweet Plantains  
Cuban Bread & Sweet Butter

## DESSERTS

Cinnamon Rice Pudding  
Vanilla Bean Flan  
Tres Leches

**\$ 76 Per Person**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# South of the Border

## SOUP

Chicken Tortilla Soup

## SALSA BAR

Tortilla Chips, Guacamole, Salsa Fresca

## SALAD

Roasted Corn, Black Beans, Tomato, Red Onion and Peppers | Charred Tomato Dressing  
Beef Steak Tomato and Red Onion | Crumbled Blue Cheese and Red Wine Vinaigrette

## ENTREES

Creole Spiced Mahi Tacos | Pickled Red Onion  
Garlic Lime Marinated Grilled Chicken Breast  
Mexican Style Pork Carnitas  
Tampico Style Grilled Beef Fajitas | Grilled Chili Peppers and Onions

## SIDES

Mexican Rice  
Chipotle Roasted Sweet Potatoes  
Roasted Soft Flour and Corn Tortillas

## TOPPINGS

Grilled Pineapple Salsa, Chipotle Lime Aioli, Pico De Gallo  
Chopped Tomatoes, Jalapenos, Pickled Onions

## DESSERTS

Cinnamon Rice Pudding  
Coffee Flan  
Churros | Chocolate and Dulce De Leche Sauce

**\$72 Per Person**

*\*minimum of 20 guests for buffet pricing, additional fees will apply if less than 20 requested\**

# PLATED DINNER MENUS



# Plated Dinner

*A three-course minimum is required for all plated dinners, unless group is bringing in a dessert cake from an outside vendor.*

*Please speak to your Catering Manager for exceptions.*

*Your menu may offer two (2) pre-selected entrée choices for your guests, and one vegetarian entrée choice.*

*When a pre-selected choice of entrée is offered, all entrées are charged at the higher price.*

*Plated dinners are accompanied by choice of one (1) Salad, Assorted Rolls, Sweet Butter, Freshly Brewed Coffees and a selection of hot teas.*

## SOUPS

Black Bean Soup_____	\$10.00 Per Person
She Crab Soup_____	\$14.00 Per Person

## CHOICE OF ONE SALAD

Baby Iceberg Wedge Salad

Crisp Bacon, Crumbled Blue Cheese, Tomato, Red Onion, Green Goddess Dressing

Poached Pear & Goat Cheese Salad

Frisee and Baby Spinach, Herb Croutons, Champagne Vinaigrette

Caesar Salad

Reggiano Parmesan, Radicchio, Anchovy, Multigrain Garlic Croutons, Creamy Parmesan Dressing

Tomato & Avocado Salad

Arugula, Red Onion, Toasted Pecans, Herb Sherry Vinaigrette

Florida Mesclum Mix

Florida Oranges, English Cucumbers, Hearts of Palm, Candied Walnuts  
Baby Heirloom Tomatoes, Herb Sherry Vinaigrette

## ENTREES

### POULTRY

Prosciutto Wrapped Free Range Chicken

Gruyere, Sun Dried Tomatoes, Spinach, Roasted Piquillo Pepper Sauce  
\$59 Per Person

Thyme Roasted Free Range Frenched Chicken Breast

Mushroom Truffle Chicken Jus  
\$55 Per Person

### BEEF

Seared Filet of Beef

Cabernet Red Wine Sauce  
\$72 Per Person

Slow Herb Roasted Prime Rib of Beef

Beef Jus Horseradish Sauce  
\$69 Per Person

Tamarind Braised Beef Short Rib

Braising Sauce  
\$65 Per Person

## SEAFOOD

Ginger Marinated Grouper  
Baby Bok Choy, Lemongrass Beurre Blanc  
\$65 Per Person

Lightly Blackened Mahi  
Citrus Beurre Blanc, Mango Salsa  
\$63 Per Person

Fennel Crusted Atlantic Salmon  
Confit Fennel & Roasted Tomato Broth  
\$61 Per Person

## VEGETARIAN

Spaghetti Squash  
Fungi Jon Organic Mushrooms, Garlic Confit, Blistered Tomatoes  
Parmesan Broth, Fresh Herbs, Truffle Oil  
\$46 Per Person

Herb Polenta  
Ratatouille, Confit Garlic, Tomato Sauce, Parmesan Reggiano  
\$44 Per Person

## DUO ENTREES

Butter Poached Lobster & Petite Filet of Beef  
Lobster Sauce | Cabernet Red Wine Sauce  
MKP Per Person

Petite Filet of Beef & New Orleans Style BBQ Shrimp  
Cabernet Red Wine Sauce  
\$90 Per Person

Tamarind Braised Beef Short Rib & Pan Seared Local White Fish  
Braising Sauce | Citrus Beurre Blanc  
\$86 Per Person

## ACCOMPANIMENTS | Choice of Two (Vegetarian Entrees Excluded)

Yukon Gold Potatoes Puree with Chives  
Herb Roasted Fingerling Potatoes  
Two cheese Potato Gratin  
Steamed Sesame Jasmine Rice  
Chef's Choice Seasonal Fresh Vegetable

## DESSERTS | Choice of One

Dulce de Leche Cheesecake  
Hazelnut & Dark Chocolate Mousse Cake  
Grand Marnier Creme Brulee  
\$10 Per Person, add \$4 for Duo Dessert Plate



# Beverage Packages



# Package Bars

Bar Setup Fee - \$150 per 75 guests

Package bar arrangements are based on consecutive hours on a per person basis.

Package bar arrangements include mixed drinks, house wines by the glass, imported and domestic beer, soft drinks and mineral water.

## DELUXE

One Hour  
\$30 per Person

Two Hours  
\$42 per Person

Three Hours  
\$54 per Person

Four Hours  
\$66 per Person

## PREMIUM

One Hour  
\$36 per Person

Two Hours  
\$52 per Person

Three Hours  
\$64 per Person

Four Hours  
\$76 Per Person

### DELUXE BRANDS

Vodka  
Absolut

Tequila  
Sauza Blue Silver

Scotch  
Dewar's 12 Years

Gin  
Beefeaters

Rum  
Sailor Jerry

Whiskey  
Wild Turkey Longbranch &  
Canadian Club

### PREMIUM BRANDS

Vodka  
Titos

Tequila  
Dulce Vida Organic Blanco

Scotch  
Chivas Regal

Gin  
Hendrick's

Rum  
Bacardi Light

Whiskey  
Maker's Mark & Johnnie Walker Black

### SOFT BAR

Imported and Domestic Beers (select 3 of each)

mō zāik

Mo zāik, Sauvignon Blanc, Monterey

Mo zāik, Chardonnay, Monterey

Mo zāik, Pinot Noir, Monterey

Mo zāik, Cabernet Sauvignon, Monterey

Soft Drinks

Bottled Water

Assorted Juices

\$30 per Person for 1<sup>st</sup> Hour

\$12 each additional Hour

### NON-ALCOHOLIC BAR PACKAGE

Soft Drinks

Bottled Still & Sparkling Water

Assorted Juices

\$28 Per Person up to 4 Hours

# Hosted Bar

Bar Setup Fee - \$150 per 75 people

## DELUXE BRANDS

Vodka <i>Absolut</i>	Tequila <i>Sauza Blue Silver</i>	Scotch <i>Dewar's 12 Years</i>
Gin <i>Beefeaters</i>	Rum <i>Bacardi Light &amp; Sailor Jerry</i>	Whiskey <i>Wild Turkey Longbranch &amp; Canadian Club</i>

*\$15 per drink*

## PREMIUM BRANDS

Vodka <i>Titos</i>	Tequila <i>Dulce Vida Organic Blanco</i>	Scotch <i>Chivas Regal</i>
Gin <i>Hendrick's</i>	Rum <i>Bacardi Light</i>	Whiskey <i>Maker's Mark &amp; Johnnie Walker Black</i>

*\$17 per drink*

## SPECIALTY DRINKS

Pitchers of Specialty Cocktails \$65 per Pitcher

Champagne Toast \$10 per Person

## BEER, WINE, NON-ALCOHOLIC BEVERAGES

Domestic Beer \$8

*Bud Light  
Budweiser  
Coors Light  
Miller Light  
Michelob Ultra  
Sam Adams  
Yuengling*

Imported Beer \$9

*Amstel Light  
Heineken  
Blue Moon  
Corona  
Corona Light  
Guinness Draught*

House Wine \$14

*mō zāik*

*Mo zaiik, Sauvignon Blanc, Monterey  
Mo zaiik, Chardonnay, Monterey  
Mo zaiik, Pinot Noir, Monterey  
Mo zaiik, Cabernet Sauvignon, Monterey*

Soft Drinks \$6

Bottled Still \$5

Sparkling Water \$6

# Cash Bar

Bartender Setup Fee - \$150 per 75 guests

Cashiers Fee - \$150 per bar

Cash Bar Minimum Revenue Requirement - \$500 per event

## DELUXE BRANDS

Vodka  
*Absolut*

Tequila  
*Sauza Blue Silver*

Scotch  
*Dewar's 12 Years*

Gin  
*Beefeaters*

Rum  
*Bacardi Light & Sailor Jerry*

Whiskey  
*Wild Turkey Longbranch &  
Canadian Club*

*\$16 per drink*

## PREMIUM BRANDS

Vodka  
*Titos*

Tequila  
*Dulce Vida Organic Blanco*

Scotch  
*Chivas Regal*

Gin  
*Hendrick's*

Rum  
*Bacardi Light*

Whiskey  
*Maker's Mark & Johnnie Walker Black*

*\$18 per drink*

## BEER, WINE, NON-ALCOHOLIC BEVERAGES

### Domestic Beer \$10

*Bud Light*  
*Budweiser*  
*Coors Light*  
*Miller Light*  
*Michelob Ultra*  
*Sam Adams*  
*Yuengling*

### Imported Beer \$12

*Amstel Light*  
*Heineken*  
*Blue Moon*  
*Corona*  
*Corona Light*  
*Guinness Draught*

### House Wine \$16

*mō zāik*

*Mo zāik, Sauvignon Blanc, Monterey*  
*Mo zāik, Chardonnay, Monterey*  
*Mo zāik, Pinot Noir, Monterey*  
*Mo zāik, Cabernet Sauvignon, Monterey*

Soft Drinks \$6

Bottled Still \$5

Sparkling Water \$6

