

# BANQUET THE MENS



Hammock Beach™ | GOLF RESORT & SPA

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Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juice  
\*Chef Attendant Required, 1 per 50 Guests

Hammock Continental

An elegant way to start the day

- Fresh Melons and Pineapple
- Freshly Baked Breakfast Pastries
- Individual Yogurts
- Danishes and Cheese Pastelitos
- New York Bagels, Plain, Herb, and Strawberry Cream Cheeses, Jams, Preserves, and Sweet Butter
- 31 per person

Ocean Court Continental

A healthy, yet hearty breakfast

- Fresh Melons and Pineapple
- Assorted Cereals, Whole and Skim Milk
- Build Your Own Yogurt Parfait:
  - Greek and Plain Yogurts, Wild Mixed Berries, "Bee My Honey"
  - Raw Local Honey, House-made Granola, Sliced Toasted Almonds
- Avocado Toast: Grilled Sourdough Bread, Mashed Avocado, Diced Tomatoes, Red Onion and Crumbled Queso Fresco
- Scrambled Eggs
- Deep Dish Pancake Stuffed with Apples and Cranberries
- Savory Tart, Applewood Smoked Bacon, Swiss Cheese
- Patatas Bravas, Home Fries with Roasted Tomato Aioli
- Croissants and Muffins
- Jams, Preserves, Sweet Butter
- 37 per person

Box Continental

- Bottle of Orange Juice
- Fresh Fruit Salad
- Individual Yogurt
- Bagel with Cream Cheese
- Freshly Baked Pastry of the Day
- 37 per person

Suggested Enhancements:

- Black Forest Ham Croissant
- 8 per person
- Cuban Egg Sandwich
- 8 per person
- Andouille Sausage Muffin
- 9 per person
- Tofu Egg Scramble
- 9 per person



Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juice  
\*Chef Attendant Required, 1 per 50 Guests

All-American Breakfast Buffet

- Fresh Melon and Pineapple
- Assorted Dry Cereals, Whole and Skim Milk
- Freshly Baked Breakfast Pastries of the Day
- White and Wheat Toast
- Assorted New York Bagels, Plain, Herb, and Strawberry Cream Cheeses, St. James Atlantic Smoked Salmon, Capers, Tomato, Onion
- Soft Scrambled Eggs
- Applewood Smoked Bacon
- Pork Sausage
- House-made Truffled Hash Browns
- 44 per person

Vegan Breakfast Buffet (GF, VE)

- Diced Fresh Honeydew, Cantaloupe, Pineapple, Papaya, Mango
- Build Your Own Vegan Parfait:
  - Coconut Yogurt, Assorted Wild Berries, Agave Nectar, House-Made Granola, Sliced-Toasted Almonds
- Vegan Croissants and Muffins, Jams, Preserves, Vegan Butter
- Scrambled "Eggs," Vegan Cheese, Roasted Fingerling Potatoes, Meatless Sausage
- 42 per person

Suggested Enhancements:

- \*Belgian Waffles Station
- 15 per person
- \*Traditional Omelet Station
- 18 per person
- Steel-Cut Oatmeal
- 7 per person



Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juice  
\*Chef Attendant Required, 1 per 50 Guests

Sunrise Breakfast Buffet

Diced Honeydew, Pineapple, Cantaloupe, Papaya, Mango

Assorted Dry Cereals, Whole and Skim Milk

Citrus Scones, Muffins, Croissants, Cheese Danish

Assorted New York Bagels, Plain, Herb, and Strawberry Cream Cheeses, Jams, Preserves, Sweet Butter

Choice of One:

Soft Scrambled Cage-Free Eggs

Green Leek and Aged Gruyère Quiche

English Muffin Sandwich with Poached Eggs, Ham and Cheese

Choice of Two:

Applewood Smoked Bacon

Pork Sausage

Turkey Sausage

Chicken-Apple Sausage

Country Ham

Choice of One:

House-made Truffled Hash Browns

Roasted Fingerling Potatoes

Counrty-Style Red Bliss Potatoes

Patatas Bravas

Sweet Potato Hash with Chorizo

Build Your Own Yogurt Parfait:

Greek and Plain Yogurts, Wild Mixed Berries, "Bee My Honey"

Raw Local Honey, House-made Granola, Sliced Toasted Almonds

\*Pancake Bar: Guava Marmalade, Chocolate Chips, Maple Syrup, Whipped Cream, Whipped Sweet Butter

50 per person

Create Your Own Breakfast Buffet

Freshly Diced Pineapple, Honeydew, Cantaloupe, Watermelon

Assorted Dry Cereals, Whole and Skim Milk

Freshly Baked Breakfast Pastries of the Day

White and Wheat Toast

Assorted New York Bagels, Plain, Herb, and Strawberry Cream Cheeses, St. James Atlantic Smoked Salmon, Capers, Tomato, Onion

Eggs to Order Station: Made to Order, Soft Scrambled Cage-Free Eggs, Omelet with Cheeses, and Fresh Vegetables

Choice of Two Breakfast Meats:

Applewood Smoked Bacon

Pork Sausage

Turkey Sausage

Chicken-Apple Sausage

Country Ham

Choice of One Breakfast Potato:

House-made Truffled Hash Browns

Roasted Fingerling Potatoes

Country-Style Red Bliss Potatoes

Patatas Bravas

Sweet Potato Hash with Chorizo

Choice of One Griddle Item:

Pancakes

Waffles

French Toast

Accompanied by: Agave Maple Syrup, Macerated Berries, Sweet Butter

55 per person

Suggested Enhancements:

St. James Atlantic Salmon, Capers, Onions, Tomato  
8 per person

Smoothie Station  
10 per person

\*Eggs Benedict Station  
17 per person

Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juice  
\*Chef Attendant Required, 1 per 50 Guests

Floridian Breakfast

Miniature Pastry Tower, Fresh Baked Pastries of the Day

Jams, Preserves, Sweet Butter

Soft Scrambled Cage-Free Eggs, Bacon or Sausage, Roasted Fingerling Potatoes, Grilled Provençal Tomato

39 per person

POWER Breakfast

Yogurt Parfait, Greek Yogurt, "Bee My Honey" Raw Local Honey, Mixed Berries, House-made Granola

Spinach, Asparagus, and Goat Cheese Egg White Frittata

Chicken Sausage, Sweet Potato Hash, Grilled Provençal Tomato

39 per person



Suggested Breakfast Enhancements

Not for individual purchase, must be added to Plated or Buffet Breakfast Menu

Cold Additions

Assorted Cold Cereals, Whole, Skim, and Almond Milks

8 per person

Yogurt Parfait Station:

Greek, Nonfat, Plain, and Low-Fat Vanilla, Bananas, Agave Nectar, House-made Granola, Dried Fruit, Nuts

9 per person

Hand-Crafted Donut Wall:

Classic Donuts Displayed on Donut Wall, Filled Donuts on Platters

11 per person

Bagel Wall:

New York Style Bagels with Plain, Herb, and Strawberry Cream Cheeses

11 per person

Add St. James Atlantic Smoked Salmon, Capers, Onions, Tomatoes to the Bagel Wall

19 per person

\*Smoothie Station:

Nonfat Yogurt, Açai, Soy Milk, Pomegranate Juice, Protein Boost, Agave Syrup

10 per person

\*Attendant Required



suggested breakfast enhancements

Suggested Breakfast Enhancements

Not for individual purchase, must be added to Plated or Buffet Breakfast Menu

Sandwiches

Black Forest Ham Croissant

Slow Roasted Black Forest Ham, Scrambled Cage-Free Egg, Aged Cheddar Cheese on Butter-Flaked Croissant

Cuban Egg Sandwich

Scrambled Cage-Free Egg, Ham, House-made Chorizo, Mozzarella Cheese on Cuban Bread

8 per item

Andouille Sausage English Muffin

Smoked Andouille Sausage, Cage-Free Scrambled Egg, Pepper Jack Cheese, Sweet Pepper Aioli on Whole Wheat English Muffin

9 per item

Entrées

Items in addition to selected buffet

Soft Scrambled Cage-Free Eggs

8 per person

Choice of Two Breakfast Proteins:

Applewood Smoked Bacon, Pork Sausage, Turkey Sausage, Chicken-Apple Sausage, or Country Ham

9 per person

Choice of Two Breakfast Potatoes:

House-made Truffled Hash Browns, Roasted Fingerling Potatoes, Country-Style Red Bliss Potatoes, Patatas Bravas, or Sweet Potato Hash with Chorizo

8 per person

Avocado Toast:

Justin the Baker Grilled Sourdough Bread, Mashed Avocado, Scrambled Eggs

14 per person

Deep Dish Pancake:

Stuffed with Cranberries and Apples, Blueberries and Granola, or Bananas and Walnuts;

Savory Tart:

Applewood Smoked Bacon and Swiss Cheese

16 per person

\*Chef Attendant Required, 1 per 50 Guests

Suggested Breakfast Enhancements (cont.)

Not for individual purchase, must be added to Plated or Buffet Breakfast Menu

Chef Attended Stations\*

\*Belgian Waffles Station

Berry Salsa, Warm Maple Syrup, Whipped Cream, Sweet Cream Butter

15 per person

\*Pancake Bar

Seasonal Berries, Chocolate Chips, Nutella, Maple Syrup, Whipped Cream, Sweet Butter

15 per person

\*Eggs Benedict Station (Choice of One)

Poached Egg, Braised Short Ribs, Key Lime Hollandaise Sauce

Poached Egg, House-made Chorizo, Spicy Queso Blanco, Toasted Cuban Bread

Poached Egg, Sautéed Spinach, Goat Cheese, Whole Wheat English Muffin

17 per person

\*Traditional Omelet Station

Cage-Free Eggs, Tomatoes, Spinach, Asparagus, Canadian Bacon, Black Forest Ham,

Onion, Peppers, Mushrooms, Cheddar, Mozzarella, and Goat Cheese

18 per person

\*Huevos Rancheros Station

Fried Cage-Free Egg, Black Bean Sauce, Corn Tortilla, Tomato Salsa, Queso Fresco

18 per person

Steel-Cut Oatmeal

“Bee My Honey” Raw Local Honey, Brown Sugar, Golden Raisins,

Mango Compote

7 per person

Gluten Free Muffins

Blueberry, Apple Cinnamon, Chocolate Chips, Banana

75 per dozen



Includes Coffee, Decaffeinated Coffee, Selection of Hot Teas, and Freshly Squeezed Florida Orange, Grapefruit, and Cranberry Juice

\*Chef Attendant Required, 1 per 50 Guests

Freshly Diced Honeydew, Cantaloupe, Pineapple, Papaya, Mango

Miniature Assorted Filled Cruffins, Coffee Cakes, and Pastelitos

Yogurt Parfaits, Greek Yogurt, Mixed Berries, House-made Granola

Assorted New York Style Bagels, St. James Atlantic Smoked Salmon, Capers, Tomato, Onion, Plain, Herb, and Strawberry Cream Cheeses

Homestead Heirloom Tomato Salad, Local Burrata

Mortadella, Domestic Ham, Soppressata, Brie, Manchego, Boursin, Irish Guinness Porter, Seasonal Grilled Vegetable Platter

Assorted Freshly Baked Country Breads by Justin the Baker

Traditional Made-to-Order Omelet Station\*

Eggs Any Style, Tomatoes, Spinach, Asparagus, Canadian Bacon, Black Forest Ham, Onions, Peppers, Mushrooms, Cheddar, Mozzarella, Goat Cheese

Fluffy Scrambled Eggs

Crispy Applewood Smoked Bacon, Pork Sausage

Roasted Fingerling Potatoes, Provençal Herbs

Caribbean Brioche Toast with Warm Maple Syrup, Whipped Sweet Butter

\*Carved to Order Slow-Roasted Prime Rib

Warm Chocolate Bread Pudding

\*Gelato Soft Serve, Select Three Flavors: Chocolate, Coconut, Strawberry, Peach, Mango, Banana, Vanilla

Assorted Chocolate-Dipped Cereal Bars

100 per person



Suggested Enhancements:

Bloody Mary and Mimosa Bar

19 per person

Donut or Bagel Wall

11 per person

Barista Style Coffee Station

20 per person

Hot Selections:

Fried Polenta, Short Rib Farce, Celery Root , Hazelnut Gremolata

Fontina Cheese Arancini, Roasted Red Pepper, Fonduta

Purple Cheesy Grits & Shrimp

Lemon Grass Shrimp Satay, Carrot Ginger Purée, Thai Basil

Roasted Tomato Soup, Shaved Parmesan, Aged Cheddar Grilled Cheese

Cold Selections:

Shrimp Cocktail, Bloody Mary Cocktail Sauce

Bruschetta, Heirloom Tomato, Fresh Mozzarella, Basil

Maine Lobster, Grilled Potato, Confit Fennel, Clementine, Citrus Lace

Pimento Cheese, Chives, Savory Cone

Red Pepper Hummus, Pita Shot

25 per person

Includes Bottled Water, Appropriate Condiments, Individual Bag of Potato Chips

Salads

(Choice of One)

Baby Heirloom Tomato Mozzarella Salad, Basil, Aged Balsamic, Olive Oil

Fingerling Potato Salad, Scallions, Shallot Vinaigrette

Golden Quinoa Salad, Roasted Vegetables, Dried Cranberries, Cucumber, Queso Fresco

House-made Hummus and Pita Chips, Traditional Tropical Fruit Salad

Sandwiches and Wraps

(Choice of Two Selections)

Turkey, Bacon, Aged Cheddar Cheese, Tomato, Sourdough

Turkey, Swiss Cheese, Sun-dried Tomato Mayonnaise on Whole Grain Croissant

Grilled Chicken, Boursin Cheese Spread, Buttered Brioche

Shaved Prime Rib, Black Diamond Cheddar, Marble Rye

Albacore Tuna Sandwich, Mayonnaise, Multigrain Bread

Tomato, Mozzarella, Arugula, Basil Pesto, Rosemary Focaccia

Grilled Vegetables, Arugula, and Hummus, Spinach Wrap (GF, VE)

Grilled Chicken Caesar Wrap, Whole Wheat Tortilla

Dessert

(Choice of One)

Semi-sweet Chocolate Cookie

Plain Chocolate Brownie

Lemon Square

Rice Pudding

42 per person

All sandwiches can be prepared "gluten-free." Please make this request with our conference services manager. Sandwich Selection Quantities Required for Service.

Suggested Enhancements:

Add Gatorades & Sodas

3 per person

Additional Sandwich Selection

10 per person

Add a Cup of Housemade Soup

5 per person

See Deli Buffet Menu for Soup Selections



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required. 90-Minute Serve Time

A1A Deli Buffet

Soups

(Choice of One)

Vegetarian Tortilla Soup

Lemon Chicken Soup, Orzo Pasta

Vegetarian Tuscan Minestrone, Fregola Pasta, Kale

Roasted Homestead Heirloom Tomato Soup, Fennel

Ajiaco Soup (Colombian Chicken Vegetable Soup)

Vegan Black Bean Soup

Cold Sandwiches

(Choice of Two)

Turkey, Bacon, Aged Cheddar, Tomato, Raisin-Walnut Bread

Grilled Chicken Sandwich, Boursin Cheese Spread, Buttered Brioche

Shaved Prime Rib Sandwich, Black Diamond Cheddar, Marble Rye

Albacore Tuna Sandwich, Mayonnaise, Multigrain Country Bread

Boar's Head Salami, Artichoke Cream Cheese, Pumpernickel-Raisin Bread

Tomato, Mozzarella, Arugula, Basil Pesto, Rosemary Focaccia

Grilled Vegetables, Arugula, Hummus, Spinach Wrap (GF, V)

Open-Faced Flatbread, Brie, Prosciutto, Sun-dried Tomato Mayonnaise

Grilled Chicken Caesar Wrap, Whole Wheat Tortilla

Hot Sandwiches

(Choice of One)

Cuban Sandwich, Roasted Pork, Ham, Swiss Cheese, Pickled Cucumber, Yellow Mustard, Cuban Bread

Free-Range Rotisserie Chicken, Romesco Spread, Sourdough Bread

Slow-Roasted BBQ Pulled Pork, Coleslaw, Pickles, Slider Bun

Reuben Sandwich, Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing

Panini Caprese, Heirloom Tomato, Fresh Mozzarella, Pesto

Pastrami, Aged Cheddar, Sauerkraut, Whole Rye, Croque Monsieur, Gruyère Cheese, Madrange Ham, Brioche Bread

Grass-fed House-made Beef Meatballs, Tomato Sauce, Mozzarella, Baguette

Mayonnaise, Mustard, Horseradish Cream, Kettle Potato Chips

52 per person

Desserts

(Choice of Three)

Traditional Key Lime Tart

Banana Rum Mousse Verrine

Caramel Flan

Mini New York Cheesecake

Milk Chocolate Coconut Cake

Carrot Cake

Chocolate Chip Bread Pudding

Seasonal Fruit Cobbler

Tiramisu

Cannoli

Caramel Cheesecake

Granny Smith Apple Tart

Lemon Meringue Tart

Chocolate Pecan Pie Tart



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time

Salads (Choice of Three)

- Jicama Salad, Red Onion, Cactus Leaves, Jalapeño Dressing
- Classic Caesar Salad, Romaine Hearts, Parmesan, Croutons
- Golden Quinoa Salad, Arugula, Cucumber, Dried Cranberries, Sherry Vinaigrette
- Macaroni Pasta Salad, Celery, Red Onion, Pineapple, Honey Mustard Dressing
- Collard Greens & Kale Slaw, Preserved Lemons, Green Goddess Dressing
- Orzo Pasta Salad, Rock Shrimp, Sun-dried Tomato, Feta Cheese
- Peruvian Purple Potato Salad, Huancaína Cheese Sauce
- Baby Mozzarella and Heirloom Tomato Salad, Basil Oil, Balsamic Pearls
- Greek Salad, Feta Cheese, Tomatoes, Cucumber, Kalamata Olives, Traditional Coleslaw, Apples, Golden Raisins
- Fingerling Potato Salad, Applewood Smoked Bacon, Shallot Vinaigrette
- Tofu and Baby Heirloom Tomato Salad, Basil Oil
- Latin Weight Loss Salad: Spicy Calabaza, Feta, Black Beans, Spinach, Mojo Vinaigrette



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time

South of the Border

- Vegetarian Tortilla Soup, Tortilla Strips, Sour Cream, Queso Fresco
- Rock Shrimp Ceviche, Tomato, Onion, Cilantro, Lime
- Cancun Salad, Romaine Hearts, Roasted Corn, Black Beans, Tomatoes, Peppers, Jalapeño Vinaigrette
- Wild Rice and Artichokes, Tomatoes, Cilantro, Cactus Leaves, Charred Corn, Cumin-Chili Dressing
- Char Roasted Shrimp Taco, Flour Tortilla, Pico de Gallo, Cilantro Crema
- Arrachera Grilled Hanger Steak, Cactus Salsa
- Chicken Breast, Salsa Roja (Roasted Tomato)
- Pork Tamales, Salsa Verde
- Mexican Street Corn, Sautéed Zucchini, Queso Fresco
- Mexican Cilantro Rice
- Soft Flour and Corn Tortillas
- Coconut Cream Tart
- Nutella Tres Leches
- Caramel Flan
- 60 per person

Suggested Enhancements:

- Quesadilla Station
- 14 per person, chef attendant required
- Avocado Bar
- Guacamole, Pico de Gallo, Corn Tortilla Chips
- 5 per person
- Glass Bottle Pepsi Products
- 8 per person



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time  
\*Chef Attendant Required, 1 per 50 Guests

All-American Beach BBQ

- Caribbean Apple Waldorf Salad
- Baby Iceberg, Cherry Tomato, Crispy Bacon, Maytag Bleu Cheese, Chipotle Ranch
- Rainbow Potato Salad, Celery, Green Onions, Grain Mustard, Shallot Vinaigrette
- Cedar Plank Atlantic Salmon, Roasted Pepper, Cilantro Remoulade
- Grilled Chicken Breast, Smoked Tomato Rub, Southern BBQ Sauce
- All-American Grass-fed Beef Burgers, Caramelized Onions, and Mushrooms
- Mustard, Ketchup, Mayonnaise, Relish, Lettuce, Tomato, Red Onion, Pickles
- Swiss, American, Cheddar, and Bleu Cheeses
- Brioche Buns, Country Bread

Sides  
(Choice of Two)

- Farm Sweet Corn on the Cob
- Sweet Potato Purée
- House-made Baked Beans
- Charred Roasted Broccoli and Cauliflower, Crispy Kale
- Green Beans, Rustic Butter, Toasted Almonds

Dessert

- Seasonal Fruit Cobbler
- Lemon Meringue Tart
- Chocolate S'mores Tart
- 64 per person

Suggested Enhancements:

- St. Louis BBQ Style Ribs Station
- 18 per person, chef attendant required
- Prime Beef Brisket Station
- 15 per person, chef attendant required
- Acqua Panna or Pellegrino
- 8 per person



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time

Welcome to New England

- New England Clam Chowder, Old Bay Oyster Crackers
- Shrimp Chopped Salad
- Boston Bibb Lettuce, Applewood Smoked Bacon, Grape Tomatoes, Carrots, Cucumber, White Balsamic Vinaigrette
- Lobster Rolls with Tarragon & Pickled Mustard Seeds
- Boston Market Meatloaf, Jack Cheese, Caramelized Onion Jam
- Mini Fenway Park Franks, Sweet Pickle Relish
- Boston Baked Beans with Pork Belly
- Crab Macaroni and Cheese
- Roasted Cauliflower, Pine Nuts, Golden Raisin Vinaigrette
- Assorted Rolls, Sweet Butter
- Miniature Cannoli
- Strawberry Cream Puff
- Boston Cream Pie
- 68 per person

Suggested Enhancements:

- Grape NeHi, Slat & Vinegar Chips
- 8 per person
- Pre-set Iced Tea with Lemon Wheel & Fresh Mint
- 3 per person
- White Clam Pizza
- 11 per person
- Seafood Boil Station
- 25 per person
- chef attendant required



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time

Flavors of Italy

- Vegetarian Tuscan Minestrone Soup, Fregola Pasta, Kale
  - Homestead Tomato, Local Burrata, Basil, Olive Oil, Balsamic Reduction
  - Frisée, Arugula, and Radicchio Salad, European Cucumbers, Focaccia Croutons, Pickled Cherry Peppers, Marinated Olives, Candied Walnuts, Parmesan Cheese
  - Trio Fusilli Salad, Roasted Squash, Heirloom Tomato, Niçoise Olives, Sherry Vinaigrette
  - Pan Seared Bone-in Chicken Breast, Puttanesca Sauce
  - Grilled Striploin with Crispy Prosciutto, Cannellini Bean, and Kale Cassoulet
  - Crispy Skin Striped Bass, Middle Neck Clams, San Marzano Tomatoes
  - House-made Ballerine Pasta, Arugula Pesto, Cherry Tomatoes, Green Asparagus Tips, Pecorino
  - Sunburst Squash, Baby Zucchini, Brussels Sprouts, Blistered Tomatoes, Modena Balsamic Glaze
  - Assorted Rolls, Sweet Butter
  - Seasonal Panna Cotta
  - Traditional Tiramisu
  - Cannoli
- 70 per person

Suggested Enhancements:

- Spritz Station  
12 per person
- Oven Baked Pizza Station  
14 per person  
chef attendant required
- Housemade Gelato  
9 per person  
chef attendant required
- Calypso Juices  
6 each



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time  
\*Chef Attendant Required, 1 per 50 Guests

East Meets West

- Chinese Chopped Salad: Napa Cabbage, Sprouts, Sugar Snap Peas, Carrots, Scallions, Spiced Tofu, Sesame Vinaigrette
- Asian Green Salad: Sliced Radish, Shiitake Mushrooms, Ginger-Soy Vinaigrette
- Thai Noodle Salad: Sweet Pepper, Bean Sprouts, Carrots, Napa Cabbage, Baby Kale, Thai Chili Cilantro Dressing
- Tuna Tataki Noodle Salad with Wakame, Daikon, Frisée, Carrots, Cucumbers, Ponzu Dressing, Crispy Wonton
- Sweet Bang Bang, Daikon Salad, Crispy Wonton, Vietnamese Vegetables, Mint Chili Sauce
- Tuna Tataki, Toasted Sesame Seeds, Ponzu

RAMEN NOODLE BAR

- Soy Marinated Skirt Steak, Ramen Noodle, Shiitake Mushroom, Vegetable Dashi,
- Napa Cabbage, Carrot, Soy Sauce, Sriracha, Kimchee,
- White Rice, Ramen Broth

SUSHI\*

- California Roll, Shrimp Tempura Roll
- Wasabi, Pickled Ginger, Soy Sauce

\*\*\*4 Pieces Per Guest\*\*\*

DESSERT

- Sticky Rice Pudding
  - Green Tea Cheesecake
  - Fortune Cookies
- 70 per person

Suggested Enhancements:

- Bao Bun Sandwich  
7 per person
- Dim Sum Station  
(Chicken, Shrimp, Pork)  
14 per person
- Stir Fry Station  
(Shrimp, Chicken, Pork, Vegetables)  
17 per person  
chef attendant required



Includes Iced Tea and Iced Water Station. Minimum of 25 guests required.  
90-Minute Serve Time. (Gluten Free—GF, Lactose Free— LF, Vegetarian—V, Vegan—VE)  
\*Chef Attendant Required, 1 per 50 Guests

Healthy Market Buffet

- Vegan Homestead Tomato Soup (V, VE, LF, GF)
  - Baby Spinach, Hydro Bibb Lettuce, Lolla Rossa, Dried Cranberries, Walnuts, Grape Tomatoes, Lemon-Oregano Vinaigrette (V, VE, LF, GF)
  - Golden and Black Quinoa, Roasted Seasonal Vegetables (V, VE, LF, GF)
  - Summer Bean Salad, Tuna, Olives, Roasted Fennel (LF, GF)
  - Ft. McCoy Ranch USDA Approved Chicken Breast, Citrus Sauce
  - Grass Fed Petite Filet Mignon, Grilled Asparagus
  - Infused Oil Poached Wild Halibut, Roasted Parsnip, Edamame Salsa (LF, GF)
  - Green Bean, Shiitake Mushroom Casserole (V, VE, LF, GF)
  - Roasted Sweet, Lavender Honey, Lemon Grass, and Ginger Jasmine Rice (V, VE, LF GF)
  - Tropical Fruit Salad (V, VE, LF, GF)
  - Earl Grey Tea Cream Verrine (GF)
  - Coconut Cookies
- 72 per person

Suggested Enhancements:

- Cold Press Juice Boost
- 125 per gallon
- Palm Coast Smoothie Bar
- 17 per person, Chef attendant required



Minimum 10 guests  
Served with warm rolls & sweet cream butter, coffee, decaffeinated coffee, gourmet hot tea

Salads

(Choice of One)

- Grilled Romaine, Caesar Dressing, Parmesan, Croutons
- Greek Salad, Kalamata Olives, Feta Cheese, Grape Leaves, Tomatoes, Arugula, Golden Quinoa, Dried Cranberries, Sherry Vinaigrette
- Baby Greens, Roasted Peppers, Black Olives, Hard-Boiled Egg, Fingerling Potato
- Heirloom Tomato Salad, Local Burrata, Aged Balsamic, Olive Oil

Entrées

(Choice of One)

- Herb-Crusted Chicken Breast, Cauliflower Purée, Herbed Polenta, Pancetta, Brussels Sprouts Confit, Madeira Wine Sauce
- Five Spice Slow Braised Beef Short Rib, Truffle Oil Scented Parsnip Mousseline, Confit Mushrooms, Asparagus, Heirloom Carrots, Braising Essence
- Crispy Skin Atlantic Salmon, Garlic Yucca Purée, Heirloom Tomato Confit, Watercress Salad
- Portobello Mushroom and Porcini Ravioli, Meyer Lemon Grilled Asparagus, Oven Roasted Tomato, Smoked San Marzano Tomato Coulis

Dessert

(Choice of One)

- Hazelnut Praline Rocher Torte
  - Carrot Cake
  - Tiramisu
  - New York Cheesecake
- 79 per person

Suggested Enhancements:

- Pre-Set Iced Tea with Lemon Wheel and Fresh Mint
- 3 per person
- Add a Cup of House-made Soup
- 5 per person
- Add a 3rd Entrée Selection
- 15 per person



Price to Enhance Existing Buffet / Priced to Build Your Own Buffet

**\*Quesadilla Station**  
(Select Two)\*

Rock Shrimp, Chicken, or Flank Steak

Bang Bang Cauliflower

Refried Beans, Chihuahua Cheese, Onions  
and Peppers, Flour Tortilla, Sour Cream,  
Guacamole, Chunky Salsa

14 / 28 per person

**\*Reuben Sandwich**

Slowly Cooked Corned Beef, Swiss Cheese,  
Sauerkraut, Thousand Island Dressing, Rye Bread

12 / 24 per person

**\*Prime Beef Brisket**

Hickory Smoked Brisket, Chipotle BBQ Sauce,  
Jalapeño Corn Bread

15 / 30 per person

**\*St. Louis BBQ Ribs**

Fall-off-the-Bone Tender Ribs, Guava BBQ Sauce,  
Jalapeño Corn Bread

32 / per person

**\*Oven Pizzas**  
(Select Two)

Margherita: House-made Tomato Sauce,  
Fresh Buffalo Mozzarella, Sliced Tomatoes,  
Torn Basil

Vegetable: Roasted Peppers, Kalamata Olives,  
Sun-dried Tomato

Meat Lovers: Pepperoni, Sausage, Chicken,  
Mozzarella

14 / 28 per person

**\*Cuban Sandwich**

Roasted Pork Loin, Sliced Ham, Swiss Cheese,  
Pickled Cucumber, Yellow Mustard, Cuban Bread

12 / 24 per person

**\*Gelato, House-made**  
(Select Three Flavors)

Chocolate, Coconut, Strawberry, Tiramisu,  
Mango, Vanilla

Graham Crackers, Crushed Oreos, M&Ms,  
Fresh Berries, Peanuts, Dried Coconut

12 / 24 per person

**\*Bao Bun Station**  
(Select Two)

Pickled Vegetables with Tofu and Sriracha Aioli

Pork Belly

Beef Bulgogi

15 / 30 per person

**\*Stir-Fry Station**

Grilled Tofu, Bourbon Glaze Chicken, Teriyaki Shrimp,  
Hot 'N' Sour Pork, Carrots, Julienne Snow Peas,  
Edamame, Napa Cabbage, Shiitake Mushrooms,  
Onions, Hoisin Noodles, Jasmine Rice, Sriracha, and  
Kimchee Sauce

17 / 35 per person

**\*Dim Sum Station**

(Based on One Piece per Person per Item)

Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp  
Shumai, and Vegetable Won Ton

14 / 28 per person

**Create your own Buffet**

Includes a Minimum of two stations, House Salad Bar,  
One Specialty Salad, Appropriate Sides and Chef's  
Selection of Desserts.

15 per person plus the price of the stations

Stations are not for Individual Sale.



\*Chef Attendant Required, 1 per 50 Guests

**\*Shake Shake Salad Station**  
*Attendant Required, Choice of Two*

**The Floridian**

Spring Mix, Strawberry, Mandarins, Candied Pecans, Grape Tomatoes,  
Goat Cheese, Orange Blossom Vinaigrette

**The Italian**

Spring Mix and Chopped Romaine, Grape Tomatoes, Crisp Cucumber,  
Red Onions, Garbanzo Beans, Green Olives, House-Made Croutons,  
Shaved Parmesan, Red Wine, and Oregano Vinaigrette

**The Asian**

Blend of Spring Mix, Iceberg, and Cabbage, Mandarin Oranges,  
Bell Pepper, Shredded Carrots, Green Onions, Crispy Chow Mein Noodles,  
Garlic Ginger Dressing

**The Greek**

Spring Mix and Crisp Romaine, Grape Tomatoes, Red Onion,  
Crisp Cucumber, Chickpeas, Kalamata Olives, Feta Cheese Crumbles,  
Dried Oregano, Lemon Herb Vinaigrette

**The Cobb**

Spring Mix and Romaine, Grape Tomatoes, Crispy Bacon Crumbles,  
Avocado Slices, Hardboiled Egg, Crumbled Bleu Cheese, Grilled Chicken,  
Scallions, Red Wine Vinaigrette

**\*Chop Chop Salad Station**

Fresh Chopped Garden Greens:

Chopped Spinach, Hearts of Palm

Market Fresh Toppings:

Vine Ripe Tomatoes, Cucumbers, Red and Yellow Peppers,  
Shaved Red Onions, Kalamata Olives, Carrots, Radishes,  
Dried Cranberries, Crumbled Goat Cheese, Feta,  
Bleu Cheese, Chopped Bacon, Mushrooms,  
Hard-Boiled Eggs

Your Choice of Dressing:

Balsamic Vinaigrette, Red Wine Vinaigrette,  
Avocado Ranch

Station Price 12 per person

Herb Marinated Chicken Breast or Grilled Shrimp  
to Any Salad For  
4 per person



Served with Warm Rolls & Sweet Butter, Coffee & Decaffeinated Coffee

Sweet Salty Healthy

Sweet – Assorted Cake Pops and Petite Fours, Macaroons, Truffles

Salty – Housemade Trail Mix: Nut Mix, House-made Chips, Pretzel Bites

Healthy – Dried Fruits: Mangos, Plums, Apples, Peaches; Fresh Fruit, Paleo Crunch, Yogurts, Parfaits, Snack Bars

24 per person

It’s All About the Cupcakes

Lemon Meringue, Red Velvet, Nutella, Vanilla Crème, Oreo, Snickers

Hot Chocolate, 2% Milk, Almond Milk

25 per person

Sipping & Dippin’

Tortilla Chips with House-made Salsa, Guacamole, Pico de Gallo

Pita Chips with 3 Types of Hummus, Baba Ghanoush, Sour Cream & Onion Dip

Apple Slices with Dark Chocolate Dip

New York Style Warm Pretzels with Beer Cheese Dip

Seafood Dip and Clubhouse Crackers

Specialty Soda, Mother Kombucha, Calypso Juices

26 per person

\*House-Made Gelato Experience

Choice of Three Flavors

Vanilla, Chocolate, Dulce de Leche, Peanut Butter & Jelly, Pistachio, Toasted Almond, Sorbet

Gelato Popsicles

Crushed Oreos, M&M’s, Sprinkles

Assorted Sodas and Bottled Water

28 per person

The Healthy Market Break

Miniature Fresh Fruit Skewers

Individual Crudités with House-made Hummus

Mini Chocolate Zucchini & Carrot Muffins

Assorted House-made Granola Clusters (Bite Sized Treats Rich with Healthy Nuts & Dried Fruits)

Juiceria Wellness Shots:

Wellness Tonic: E3Live, Moringa, Ginger, Lemon, Orange

Immune Builder: Oregano Oil, Turmeric, Ginger, Black Pepper, Lemon

30 per person

\*Palm Coast Smoothie Bar (Choice of Two)

Super Detox: Kale, Spinach, Wheat Grass, Pineapple Juice, Tangerine Honey

Antioxidant Blast: Ginger, Pomegranate Juice, Opal Apple

PB&J Smoothie: Raspberry Jam, Creamy Peanut Butter, Banana, Strawberry, Milk, Yogurt, Oats

Chocolate Banana: Oats, Chia Seeds, Bananas, Almond Milk, Greek Yogurt, Creamy Almond Butter, Cocoa Powder, Honey, Vanilla & Almond Extract

Individual Bags of Turkish Apricots, Banana Chips, Deluxe Mixed Nuts, Balance Bars, Gatorades

32 per person

Minimum 25 guests, 45-Minute  
Maximum Serve Time

Colors

Select ONE color to include in your break (Seasonal Fresh Fruit/Vegetable Items May Be Substituted)

RED – Strawberries or Apples, Macaroons, Red Velvet Cookie, Red Velvet Cake Pops, Strawberry Ice Cream Sandwiches, Fire-Dusted Popcorn, Fruit Punch, and Red Powerade

YELLOW – Pineapple or Banana, Banana Pudding Shots, Lemon Bars, Lemon Drops, Pineapple Upside-down Cake Bites, Fresh Popped Popcorn, Lemonade and Yellow Powerade

ORANGE – Orange Segments or Peaches, Orange Creamsicle Ice Cream, Carrot Cake, Orange Gummy Candy, Pumpkin Pie Cupcakes, Cheetos, or Goldfish Crackers, Orange Soda & Orange Powerade

GREEN – Green Apple, Green Grapes (based on seasonal availability), Pistachio Macaroons, Mint Chocolate Chip Ice Cream, Green Tea Flan, Apple Crisp, Cucumber and Celery with Green Goddess Dip, Cucumber & Lime Infused Sparkling Water, and Green Tea Smoothie

BLUE – Blueberries or Blackberries (based on seasonal availability), Blueberry Macaroons, Captain Crunch Cookies, Blue Slushies, Blackberry Bites, Blue Corn Chips with Black Bean Hummus, Blue Gatorade Punch, and Blue Calypso Cooler

PINK – Watermelon, Pink Lemonade, Berry Smoothie, Raspberry Yogurt Pretzels, Pink Chocolate Dipped Strawberries, Raspberry Caramel Popsicle, Red Velvet Fudge

30 per person

Namaste Healthy Break

Mix Your Own Healthy Snack, Presented Market Style with Miniature Baggies. Non-GMO, , Gluten-free, Fair Trade.

Bloody Mary Cashews, Caramel Macchiato Almonds, Sea Salt Caramels, Dark Chocolate-Covered Blueberries, Dried Pineapple, Dried Mango, Dried Kiwi, Dark Chocolate-Covered Coconut, Aged White Cheddar Popcorn, Freeze Dried Assorted Vegetables

32 per person

Barista Breaks

Espresso, Cappuccino, Cold Brew, Americano, Blended & Iced Coffees

Caramel and Chocolate Sauce, Whipped Cream, Flavored Syrups

Whole, 2%, and Soy Milk, Half & Half

Chocolate Shavings, Mini Chocolate Chips, Cinnamon Toppings

Flagler Ham & Cheese Croquettes, Caramel Miniature Churros, Mojito Cruffins, Alfajores, Miniature Pastelitos

34 per person



Minimum 25 guests, 45–Minute Maximum Serve Time	
À la Carte Snacks	
Miniature Yogurt Parfaits	9.00 each
Tropical Fruit Salad	9.00 each
Hard–Boiled Eggs	32 per dz
Cereal Bars	60 per dz
Travel Cakes	60 per dz
Grandma’s Coffee Cakes (16 slices per cake)	96 each
Almond Sponge Cake	
Zucchini Bread	
Cranberry Walnut Raisin	
Lemon Poppyseed	
Orange Coconut	
Blueberry Crumb	
Mini Crumbles (Apple or Blueberry)	48 per dz
Miniature Cruffins (Citrus, Nutella, Strawberry)	48 per dz
House–made Granola Bars	72 per dz
Fresh Whole Fruit	48 per dz
Breakfast Pastries	64 per dz
Gluten Free Muffins (Blueberry, Apple Cinnamon, Chocolate Chip, Banana)	75 per dz
Mixed Nuts or Trail Mix	9 each
Ham & Cheese Croquettes	72 per dz
Pretzels, Popcorn, Potato Chips	8 each
House–made Cookies	54 per dz
Chocolate Brownies	48 per dz
Rice Krispie Treats, Half Dipped in Chocolate	48 per dz
French Macarons	50 per dz
Donut Wall	11 person
Insert 60–minute Serve Time	
Candy Bars	6 each
**All a la carte items are guaranteed purchase based on clients specified minimum. Additional items may be added, at client request, at the time of the event based on the availability of the item. Any leftover items purchased, may be taken by client, given there are not food safety concerns	

À la Carte Beverages

Vitamin Water	7 each
Gatorade or Powerade	7 each
Red Bull (Regular, Sugar–Free, Tropical)	7 each
Assorted Diet and Regular Soft Drinks*	6 each
Bottled Spring Water	6 each
Bottled Acqua Panna/ Perrier Water	8 each
Cucumber–Mint or Pineapple Infused Water	25 gal
Half Pints of Skim, Regular, and Chocolate Milk	8 each
Assorted Bottled Juices	7 each
Lemonade and Fruit Punch (Per Gallon)	60 gal
Regular and Decaffeinated Coffee	92 gal
Selection of Gourmet Hot Teas	6 each
Iced Tea	78 gal
**3 upcharge preset with mint & lemon	
Mocktail Station, Select up to Three (Per Gallon)**	130 gal
Berry Mocktail – Muddled Mint, Lime Juice, Simple Syrup, Strawberry or Raspberry, Club Soda, Berry Garnish	
Virgin Cucumber Gimlet – Muddled Cucumber, Lime Juice, Simple Syrup, Club Soda, Cucumber Garnish	
Pineapple Cobbler – Pineapple Juice, Lime Juice, Club Soda, Strawberry Purée	
Virgin Paloma – Grapefruit Juice, Lime Juice, Agave Syrup, Club Soda, Lime Wedge	
Hammock Lemonade – Muddled Blackberry, Strawberry, Raspberry, or Cucumber, Lemonade, Berry or Cucumber Garnish	
Juiceria – Wellness Shots	125 gal Wellness
Tonic – E3Live, Moringa, Ginger, Lemon Orange	
Immune Builder – Oregano Oil, Turmeric, Ginger, Black Pepper, Lemon	

Minimum Order of two dozen (24 pieces) per selection

Spoons

Cold
Poached Pear, Brie, Phyllo
Gorgonzola, Marinated Fig and Prosciutto di Parma
Edit:Smoked Salmon Mousse, Fried Capers, Waffle
Beef Bresaola, Pecorino Mousse
Vegan Red and Golden Beet Ceviche, Micro Cilantro
American Caviar, Devilled Egg Mousse,
Ahi Tuna Tartare, Asian Spices, Lotus Chip
Chipotle Marinated Gulf Shrimp, Cilantro Aioli
Per Piece 9.5
Hot
Traditional Mini Quiche Lorraine, Serrano Ham
Chicken and Dried Cranberry Spread, Waffle Casserole
Baked Blue Cheese Tart, Dried Fruit Compote
Quinoa and Zucchini Fritter, Tzatziki Dip (GF)
Mediterranean Spinach Pie, Mint Yogurt Sauce
Chorizo and Swiss Cheese Empanada, Avocado Emulsion
Chicken Dim Sum with Sweet Thai Chili Dipping Sauce Spoon
Per Piece 9.5
Mini Crab Cakes, Key Lime Aioli
Per Piece 11
Sea Salt Macaron, Foie Gras Mousse, Brandied Cherries – Cold
Deconstructed Mini Lobster Rolls – Cold
Per Piece 12
Lollipops
Cold
Compressed Watermelon with Lump Crab
Baby Mozzarella and Cherry Tomato Skewer, Basil Pesto – Lollipop
Sliced Serrano Ham, Aged and Marinated Cheeses, Spanish Olive – Cold Lollipop
Strawberry and Whipped Goat Cheese
Mediterranean Tortellini
Blackberry Glazed Roasted Beef Tip

Hot
Rock Shrimp Croquette, Romesco Sauce
Tandoori Marinated Chicken Satay, Tamarind Sauce
Mini Arancini with Lobster, Pepper Coulis
Truffled Fontina Cheese Fritters, Kaffir Lime Emulsion
Coconut Shrimp Skewers, Thai Coconut Chili Sauce
Key West Conch Fritter, Ginger Emulsion
Mac & Cheese Poppers with Bacon, Tomato Jam, Chives
Short Rib Empanada, Cilantro Aoli – Lollipop w/ Fork
Roasted Corn Conch Fritters with Chipotle–Honey Aioli – Lollipop
Per Piece 9.5
Coconut Lobster, Chipotle Remoulade
Per Piece 12
Shots
Cold
Chilled Shrimp Cocktail Shooter, Tangy Cocktail Sauce
Cucumber Gazpacho, Crab Meat Salad
Roasted Beets Shooters, Golden and Red Beets, Champagne Vinaigrette, Crumbled Goat Cheese
Avocado Salad, Citrus, Cilantro, Tomato, Sesame Vinaigrette, Wonton Chip
Sea Food and Corn Ceviche, Red Onion, Lime Juice, Cilantro, Jalapeno, Plantain Chip
Creamy Southern Grits and Shrimp, Bacon, Sweet Onions, White Cheddar Cheese, Scallions
Vegetarian Grits and Hearty Roasted Mushrooms, Sunburst Squash, Blistered Grape Tomatoes, Goat Cheese
Hot
Korean Beef Bulgogi on Cucumber with Kimchi Slaw with Spoon in Glass
Roasted Tomato Soup, Shaved Parmesan, Aged Cheddar Grilled Cheese
Italian Wedding Soup
Braised Snapper
Five–layer Taco
Chicken Dumpling
Per Piece 9.5
New Zealand Lamb Mini Slider, Aged Cheddar Cheese, Yogurt Mint Sauce, Crisp Onion Straws
All American Grass Fed Beef Mini Slider, Swiss Cheese, Truffle Aioli, House Chips
Per Piece 10.5

60–Minute Serve Time

### Canapé Reception in a Box

Choice of FIVE Hors d’Oeuvres, 2 piece of each per person

Poached Pear, Brie, Phyllo

Gorgonzola, Marinated Fig, and Prosciutto di Parma Crostini

Potato Souffle, Mascarpone Ricotta Mousse, American Caviar

Slow Roasted Apricot Bites, Carozzi Cremiziola Cheese, Micro Basil

St. James Smoked Salmon Mousse, Fried Capers, Waffle Spoon

Beef Bresaola Crostini, Pecorino Mousse

Chicken and Dried Cranberry Spread, Waffle Casserole

Baked Bleu Cheese Tart, Dried Fruit Compote

Vegan Red and Golden Beet Ceviche, Micro Cilantro (GF, V, VE)

Baby Mozzarella and Cherry Tomato Skewer, Pesto Mayonnaise (V)

American Caviar, Deviled Egg Mousse, Edible Spoon

Quinoa and Zucchini Fritter, Tzatziki Dip (GF, V, VE)

38 per person

### Imported & Domestic Cheese Reception in a Box

Selection of American Artisanal Cheeses to Include: Aged Cheddar, Vermont Goat Cheese, Maytag Bleu, Dry Jack

Dried Apricot, Figs, Mango, Papaya; Fresh Grapes

English Water Crackers

26 per person

### Imported Cheeses & Cured Meat Reception in a Box

Selection of Cured Meats including Prosciutto and Soppressata, Chorizo, Salami, Mortadella

Imported Cheeses to include Brie, Manchego, Dorset Drum Cheddar, Port Salut

Dried Apricot, Figs, Mango, Papaya; Fresh Grapes

English Water Crackers

30 per person



60–Minute Serve Time

### Cold Hors d’Oeuvres (Butler Passed or Station)

St. James Smoked Salmon Mousse, Fried Capers, Waffle Spoon

Poached Pear, Brie, Phyllo

### Hot Hors d’Oeuvres (Butler–Passed or Station)

Tandoori Marinated Chicken Satay, Tamarind Sauce

Mini Beef Wellington, Truffle Mayonnaise

### Winter Park Dairy Cheese Display

Chipotle Cheddar, Florida Tomme, Sunshine Blue, Aged Cheddar from Winter Park Dairy

“Bee My Honey” Raw Local Honey

Grilled Country Bread from Justin the Baker

### Hammock Beach Famous Giant Paella Station

Authentic Spanish Paella, Fresh Clams, Mussels, Shrimp, Chicken, Chorizo, Snow Crab

### Grilled Churrasco Station\*

Churasco Steak, Chimichurri, Guacamole, Cotija Cheese, Warm Flour Tortillas

89 per person



60–Minute Serve Time  
\$150 Chef Attendant Required. 1 per 50 Guests

**\*The Argentinean Churrascaria**  
(Choice of Three Selections)

- Churrasco Steak
- New York Strip
- Argentinean Chorizo
- Pork Sausage
- Whole Chicken
- Chimichurri Sauce, Salsa Picante

36 per person

**\*Slider Station**  
(Choice of Three Selections)

- Grass Fed Beef Braised Short Ribs Slider, Pickled Red Onion, Gorgonzola Sauce, Bacon Jam
  - Asian Pork Slider, Cilantro, Kimchi, Spicy Aioli
  - Chicken Slider, Bacon, Roasted Garlic, Lemon Aioli
  - Grass Fed Beef Slider, Cheddar, Tomato, Red Onion Jam
  - Grilled Portobello Mushroom, Marinated Tomatoes, Arugula, Truffle Aioli
  - Served on Freshly Baked Brioche Slider Bun
  - House Made Potato Chips
- 29 per person

**Build Your Own Station Buffet:**  
**Pick Three Stations Minimum**

**Includes Field Greens**  
**Salad, Two Chef Selection**  
**Specialty Salads,**  
**Appropriate Sides,**  
**Chef’s Selection of Desserts**

**\$30 per person plus the cost of the Station**



**\*Pasta Station**  
(Choice of Two)

- Vegetable Mélange Ravioli, Ricotta, Heirloom Tomatoes, Fresh Basil
  - Three Cheese Tortellini, Wild Mushrooms, Alfredo Sauce
  - Fusilli Pasta, Florida Gulf Shrimp, Pesto, Asparagus, Tomatoes
  - Orecchiette Pasta, Braised Short Ribs, English Peas
- 29 per person

**\*Carnaroli Risotto Station**  
(Choice of Two)

- Wild Mushroom Risotto, Porcini Butter, Shaved Pecorino Cheese
  - Saffron Rock Shrimp Risotto, Preserved Lemon, Asparagus
  - Short Rib Risotto, Gremolata, Grana Padano, Beef Jus
  - Gorgonzola Cheese Risotto, Modena Aged Balsamic
- 32 per person

**Hammock Beach’s Famous Giant Paella**

- Authentic Spanish Paella, Fresh Clams, Mussels, Shrimp, Chicken, Chorizo, Snow Crab
- 36 per person

**The “Paella Pan” Experience**

- Traditional Spanish Fideua, Florida Seafood, Paprika, Aioli
  - Arroz Con Pollo – Chicken, Chorizo, Peppers, Peas, Yellow Rice
  - Mediterranean Couscous, Merguez Sausage, Chicken
- 32 per person

**\*Quesadilla Station**  
(Choice of Two)

- Rotisserie Chicken, Cheddar Cheese, Marinated Skirt Steak, Bell Peppers
  - Slow–Cooked Pork Shoulder, Caramelized Onions
  - Florida Shrimp, Chipotle Marinade
  - Mexican Cheese, Peppers, Mushrooms, Spinach
  - Accompaniments Guacamole, Sour Cream, Pico de Gallo, Green Tomato Salsa, Jalapeños, Pickled Onions
- 32 per person

**\*The Taco Bar**  
(Choice of Two)

- Palmetto Creek Farm Chipotle Pulled Pork
- Roasted Chicken al Pastor
- Carne Asada
- Florida Red Snapper
- Shrimp
- Bang Bang Cauliflower
- Soft Flour Tortillas, Crispy Corn Taco Shells, Corn Tortilla Chips

- Lettuce, Tomato, Onion, Fresh Guacamole, Sour Cream, Chunky, Salsa, Cotija Cheese
- 29 per person

**Patagonia Empanadas Station**  
(Choice of Three)

- Chicken & Mushroom
  - Spicy Chicken
  - Short Rib
  - Tomato, Mozzarella, Sweet Basil
  - Chicken & Fresh Herbs
  - Rum Curried Beef
  - Guava & Cheese
  - Ham & Cheese
  - Spanish Chorizo, Sweet Onion
  - Spinach & Mozzarella
  - Six Cheese
- 29 per person

60-Minute Serve Time

### Ceviche Station

(Choice of Two)

Traditional Peruvian Ceviche  
Mahi-Mahi, Cilantro, Lime, Onion, Peruvian Corn, Sweet Potato, Aji Amarillo

Spicy Octopus  
Marinated Octopus, Fresh Lime Juice, Rocoto Pepper, Onion, Cilantro, Avocado, Teriyaki Crema de Pisco

Snapper, Lime Juice, Orange, Onion, Tomato, Cilantro, Touch of Pisco

Tropical Gulf Shrimp Ceviche

Fresh Gulf Shrimp Marinated in Orange and Madagascar Vanilla, Peppers, Lime, Onion, Diced Mango

### Flagler Beach Raw Bar

Three Eastern Shucked Oysters

Three Florida Gulf Shrimp

Two Snow Crab Claws, Jonah Crab

Three New Zealand Mussels

One Shot Glass Corvina Fish Ceviche

Mignonette, Cocktail Sauce, Fresh Lemon, Horseradish Sauce, Honey Mustard

51 per person

### Enhancements:

Medium, Large, or Jumbo Stone Crab Claws

Maine Lobster Tail

Freshly Shucked Kumamoto Oysters

King Crab Leg

All Market Pricing – per pound

Jumbo Shrimp Cocktail

22 Per dozen

Ice Carving with Your Logo  
(Price Avail. Upon Request)

### \*Robata Grill

(Choice of Two)

Yakitori Marinated Chicken Thigh, Gem Lettuce, Orange Glaze

Day Boat Scallop, Wakame Salad, Ginger Aioli

Herb Marinated Octopus, Baby Rainbow Potatoes, Citrus Crema

New Zealand Lamb Chop, Mint Yogurt Dip, Za'atar Naan Bread

Korean Style Short Rib Skewers, Vegetable Kimchi

Aji Panca Marinated Shrimp Skewers, Shishito Peppers, Cilantro Emulsion

Designed to be cooked outside, on an Evo grill. If event moves inside, grill will be replaced with a flat top.

38 per person

### \*Arepas Bar (Made to Order)

(Choice of Two)

Chipotle Pulled Pork

Pulled Chicken Mojo

Thinly Sliced Roasted Flank Steak

Florida Cilantro Shrimp

Fresh Guacamole, Sour Cream, Green Tomatillo Salsa, Pico de Gallo

31 per person



60-Minute Serve Time

### Crudite Display

Carrots, Celery, Broccoli, Radishes, Cherry Tomatoes, Assorted Dips, Hummus, Grilled Pita and Naan Breads before Assorted Dips

24 per person

### Imported & Domestic Cheese and Cured Meat Display

Assorted Cured Meats Including Prosciutto, Rosette de Lyon, Duck Rillettes, Soppressata

Domestic Cheese Including Aged Cheddar, Vermont Goat Cheese, Hudson Valley Camembert, Maytag Bleu Cheese, Dry Jack, Swiss

Imported Cheeses Including Brie, Boursin, Manchego, Dorset Drum Cheddar, Jarlsberg, Port Salut

Dried Apricots, Figs, Mango, Papaya, Marinated Olives

Hummus, Baba Ghanoush, English Water Crackers, Sliced French Bread, Grissini Dolmades, Pita Chips

30 per person

### Bruschetta Bar

(Choice of Three)

Heirloom Tomato, Extra Virgin Olive Oil, Basil Parmesan

Albacore Tuna, Capers, Arugula, White Beans, Roasted Fennel

Wild Mushroom, Oven-Dried Tomato, Aged Balsamic Reduction

Heirloom Tomato, Kalamata Olives, Crumbled Feta Cheese, White Anchovies

Herb-Roasted Seasonal Vegetables, Basil Oil, Asiago Cheese

24 per person

### Winter Park Dairy Cheese Display

Local Cheese Selection Including Chipotle Cheddar, Florida Tomme, Sunshine Blue, and Aged Cheddar from Winter Park Dairy

“Bee My Honey” Raw Local Honey

Grilled Country Bread from Justin the Baker

26 per person



No Chef Attended Live Action Station Available  
60-Minute Serve Time

Assorted Sushi and Sashimi

25 person minimum

Specialty Rolls Cut Into 6 Pieces, Minimum Order  
Four Rolls Per Selection

Priced Per Roll

Cooked

Veggie Roll 19

Zucchini Tempura, Roasted Red Peppers, Avocado

Salmon Tempura 24

Salmon, Cream Cheese, Scallions, Eel Sauce, Delicately Fried

Spider Roll 25

Soft Shell Crab, Scallions, Cucumber, Orange Tobiko,  
Spicy Mayo, Eel Sauce

California 24

Crab, Avocado, Cream Cheese, Spicy Mayo, Eel Sauce

Dragon Roll 25

Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce

Coral Reef 26

Tuna, Salmon, White Fish, Cucumber, Cream Cheese,  
Fish Tempura, Eel Sauce

Calle Ocho 26

Crab, Plantain, Mango-Guava-Ginger Purée

Raw

Spicy Tuna 24

Cucumber, Scallion, Tobiko, Green Chili

Rainbow Roll 26

Tuna, Salmon, Hamachi, Shrimp, Crab, Avocado, Cucumber

Nigiri and Sashimi

Price Per Piece.  
Minimum Order 24 Pieces.

Shrimp

4 per piece

Salmon

Octopus

Mackerel

5 per piece

Big Eye Tuna

Yellowtail (Hamachi)

Eel

King Crab

7 per piece



50 Guests Minimum. Price per person.

\*So Good I Want S'more

A variety of s'mores, torched to order

29 per person

\*Liquid Nitrogen Ice Cream Station

(Select Two Flavors)

Chololate, Vanilla, Nutella, Strawberry

Assorted Toppings

36 per person

\*Ice Cream Parlor

Assorted Ice Creams, Toppings, Sauces (Not Offered Outdoors)

29 per person

Chocolate Dipping Station

Bananas, Strawberries, Pineapples, Marshmallows, Rice Krispy Treats, Raspberry Twists,  
Biscotti, Shortbread, Banana Bread

33 per person

\*HB Homemade Gelato Station

Includes assorted toppings and sauces. Choice of 4 flavors  
Flavors May Change Based on Seasonal Offerings

Select Four Signature Flavors

Café con Leche (Cuban Coffee And Oreo)

Oreo Cookies 'n' Cream

Crazy Peanut

Dulce de Leche (Caramel)

Roasted Marshmallow S'mores

Key Lime Pie

Coconut

Rum Cake with Walnuts

33 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

Caribbean Buffet

- Caribbean Seafood Chowder
  - Baby Greens, Cucumbers, Cherry Tomatoes, Papaya, Shaved Coconut, Mango Vinaigrette
  - Jicama Salad, Citrus Vinaigrette
  - Shrimp, Mango, Avocado, and Papaya Salad
  - Grilled Marinated Skirt Steak, Guava BBQ Sauce
  - The Baked "Big Fish" Fillet, Coconut Lime Sauce
  - Spicy Grilled Jerk Chicken Breast, Grilled Pineapple, Mini Peppers, Cilantro
  - Caribbean-Marinaded Palmetto Creek Farm Pork Tenderloin, Pineapple Chutney
  - Steamed Yucca, Mojo
  - Coconut Rice, Island Beans
  - Baby Roasted Vegetables
  - Jamaican Coconut Cake
  - Rum Chocolate Torte
  - Warm Chocolate Chip Croissant Bread Pudding
  - Dulce de Leche Tart
- 115 per person

South of the Border

- Sopa Azteca, Mexican-Style Chicken Soup, Chipotle, Corn, Garbanzo Beans
  - Taco Salad, Shredded Cabbage, Red Onion, Black Beans, Roasted Corn, Tomato, Crispy Tortilla Strips, Jalapeño Vinaigrette
  - Grilled Cactus Salad, Cherry Tomatoes, Grilled Poblano Peppers, Pickled Red Onion, Lime-Serrano Dressing
  - Ceviche de Pescado, Fresh Orange Juice, Avocado, Chipotle
  - Pollo Pipian de la Abuela, Green Sauce, Calabazas, Green Tomatillo
  - Seared Yellowtail Snapper, Pistachio-Jalapeño-Epazote Crust, Salsa Verde
  - Roasted Pork Loin, Sweet Corn Succotash
  - Papas a la Diabla, Roasted Marinated Baby Potatoes
  - Mexican Cilantro Rice, English Peas
  - Warm Flour Tortillas
  - Caramel Churros
  - Flancocho
  - Arroz con Leche
  - Pineapple Rum Mousse Verrine
- 125 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

Modern Pacific Flair

- Green Papaya and Edamame Bean Salad, Shaved Purple Cabbage, and Toasted Bubu Arare with Lime Mint Vinaigrette
  - Chili Cucumber Salad, Asian Bean Sprouts, Shredded Carrots, and Toasted Sesame Seeds with Chile Mirin Emulsion
  - Chicken Ramen Salad with Shoyu Vinaigrette
  - Assorted Sushi and Sashimi
  - \*\*\* 4 Pieces of Sushi or Sashimi per Guest\*\*\*
  - SZECHUAN CITRUS CHICKEN STIR FRY
  - Broccoli, Snow Peas, and Red and Green Bell Peppers with Citrus Cilantro Syrup
  - KALBI BEEF AND BOK CHOY
  - Wok-Charred Bok Choy, Tinker Bell Peppers, and Pearl Onions with Kalbi-Style BBQ Sauce
  - TERIYAKI SALMON
  - Yuzu Cabbage Slaw, Sweet Soy Long Beans, and Toasted Almonds
  - Traditional Vegetable Fried Rice, Soy Sauce
  - DIM SUM AND FRIED RICE STATION
  - Shrimp Shu Mai and Steamed Chicken Pot Stickers with Soy Ginger Sauce
  - Vegetable Spring Rolls with Sweet Chili Sauce
  - Chicken Fried Rice with Crispy Onions, Carrots, Broccoli, and Scallions
  - "ROBATA" GRILL
  - Yakitori Marinated Chicken Thigh, Gem Lettuce, Orange Glaze
  - Herb Marinated Octopus, Baby Rainbow Potatoes, Citrus Crema
  - New Zealand Lamb Chop, Mint Yogurt Dip, Za'atar Naan Bread
  - Ají Panca Marinated Shrimp Skewers, Shishito Peppers, Cilantro Emulsion
  - DESSERTS
  - Sticky Rice Pudding
  - Green Tea Cheesecake
  - Fortune Cookies
- 130 per person

Que Bola Havana

- Plantain Salad, Peppers, Capers, Cherry Wine Vinegar, Hearts of Palm, Roasted Cherry Tomatoes
  - Grilled Conch, Pickled Mango, and Papaya
  - \*Carved Palmetto Creek Pork Loin, Orange Mojo
  - Citrus Cured Chicken Breast, Black Beans, Roasted Corn Salsa
  - Grouper Baked in Banana Leaves, Mango Salsa
  - White Rice, Black Bean Stew, Fried Plantains
  - Fresh Seasonal Vegetables
  - Warm Garlic Cuban Bread
  - Tres Leches
  - Passion Fruit Panna Cotta
  - Café con Leche Rum Cake
  - Guava and Cheese
- 132 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

Night Beach BBQ

- Green Bean Salad, Pecans, Tomatoes, Baby Peppers, Dijon Mustard Vinaigrette
- Baby Iceberg, Cherry Tomatoes, Crispy Bacon, Maytag Bleu Cheese, Chipotle Ranch
- Potato Salad, Celery, Green Onion, Grain Mustard, and Shallot Vinaigrette
- Spicy Macaroni Salad, Grilled Pineapple
- \*Prime Hickory Smoked Beef Brisket, Chipotle BBQ Sauce, Jalapeño Corn Bread
- St. Louis BBQ Ribs, Carolina, Texas & Kansas Style BBQ Sauces, Cheddar Biscuits
- Blackened and Grilled Mahi-Mahi, Curried Coconut Sauce
- \*Grilled Florida Lobster Tail, Key Lime Sauce
- Farm Sweet Corn on the Cob
- Baked Taleggio Mac and Cheese
- Grilled Asparagus, Lemon Zest
- Magic Coconut Bar
- Seasonal Berry Crumb Tart
- Toffee Blondie
- Peanut Butter Tart
- 140 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

Ciao Italia

- \*Caesar Salad Tossed to Order, Focaccia Croutons, Parmesan Cheese
- Baby Heirloom Tomato, Mini Burrata Mozzarella, Arugula Pesto
- Roasted Fennel and Cannellini Bean Salad, Crispy Pancetta
- Seared Branzino, Seafood Cioppino, Grilled Bread
- Chicken Piccata, Seared Chicken Breast, Fontina Cheese
- Veal Saltimbocca, Mushroom Sauce
- Ricotta Ravioli, Pomodoro Sauce
- Roasted Root Vegetables
- Focaccia and Grissini Dolmades
- Traditional Tiramisu
- Cannoli
- Espresso Cream Tart
- Limoncello Craquelin Cream Puff
- 150 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

### Luau Dinner

Salad Display Local Greens with Beefsteak Tomatoes,  
Maui Onions, Carrots, Cucumbers, Grilled Pineapple, Passion Fruit Vinaigrette

Chopped Napa Cabbage Salad with Lomi-Lomi Salmon and  
Orange-Ginger Dressing

Oven Roasted Vegetables with Chili-Lime Vinaigrette

Mango and Papaya Salad with Tropical Melons

Hawaiian Ahi Tuna Tataki, Napa Cabbage Slaw, Pickled Cucumbers

### \*Carving Station

Roasted Kalua Suckling Pig, Guava Purée

### \*Hibachi Display

Korean Barbequed Black Angus Beef, Teriyaki Glaze

### South-Pacific Display

Pan Seared Florida Catch of the Day, Papaya Lemongrass Nage

Grilled Szechuan Spiced Chicken Breast

### Wok Display

Steamed Jasmine Rice

Oven Roasted Sweet Potatoes and Seasonal Vegetables

Hawaiian Rolls

Mini Desserts

Coconut Bread Pudding

Mango Cheesecake

Dark Chocolate Banana Torte

Golden Pineapple Mousse

160 per person



Minimum 25 Guests, 90-minute Serve Time  
Includes Iced Water, Coffee, Decafinated Coffee, a Selection of Hot Teas, appropriate dinner breads and sweet butter.

### The Surf & Turf

### TURF

SALAD DISPLAY

Local Greens with Beefsteak Tomatoes, Maui Onions, Cucumbers, Cranberry, Sunflower Seeds,  
Balsamic and Avocado Ranch Dressing

Plantain Salad, Peppers, Capers, Cherry Wine, Vinegar

Hearts of Palm, Roasted Cherry Tomatoes

Grilled Conch, Pickled Mango and Papaya

COLD DISPLAY

Displayed Assorted Sausages: Boudin, Andouille, Summer, Linguica, Merguez, Chicken apple, Bratwurst

GAUCHO GRILL

Churrasco steak

The Porter House

The Tomahawk

Whole Chicken red and green chimichurri sauces

Vegetable Skewers

Assorted Artisan Salts, Flavored Oils, Garlic mojo yucca

Spanish Rice

Fresh Roasted Seasonal Vegetables

### SURF

COLD DISPLAYED

Fresh Pacific Shucked Oysters, Hot Smoked Atlantic

Salmon, Poached Maine Lobster Tail, Iced Jumbo Shrimp,  
Alaskan Snow Crab Claws

Classic Cocktail Sauce, Ponzu Soy Aioli, Tarragon

Lemon Caper

Remoulade

### SEAFOOD BOIL STATION

Clams, Mussels, Shrimp, Crawfish, New Potatoes,  
Corn on the Cobb, Fennel, Onions with Cajun Crab Broth

### DESERT STATION

Chocolate Cake

Old fashioned apple pie

Creme Brulé Cheesecake

\$175 per person

\*\$150 Chef Attendant Required, 4 per 50 Guests



\*Grilled Churrasco

Chimichurri, Guacamole, Cotija Cheese,  
Warm Flour Tortillas

36 per person

\*Honey Glazed Bone-In  
Pork Loin

Pickled Onion, Chimichurri Sauce, Mini Cuban Roll

26 per person

\*Banana Leaf Wrapped  
Atlantic Salmon

Rainbow Quinoa with Edamame Lemon-Dill  
Crème Fraîche

28 per person

\*Steamship of Beef

Beef Jus, Horseradish Cream Sauce, Brioche Rolls

32 per person

\*Provençal Herb-Marinated  
Beef Tenderloin

Truffled Mashed Potato, Bordeaux Wine Reduction

38 per person

\*BBQ Beef Brisket

Hickory Smoked Brisket, Sliced Pickled Cucumber,  
Chipotle BBQ Sauce

Jalapeño Corn Bread

27 per person

\*Roasted Turkey Breast

Grass-Fed Turkey Breast, Cranberry Sauce,  
Sage Gravy, Corn Bread

32 per person

\*Prime Rib of Beef

Caramelized Onion Jam, Rosemary Red Wine Jus,  
House-made Brioche Bun

37 per person

\*Cedar Plank King Salmon

28 per person

Roasted Salmon Fillet, Roasted Fingerling Potatoes,  
Rosemary Mustard Glaze

\*Florida Whole Black Grouper

Cajun Seasoning, Crispy Tostones,  
Pineapple Key Lime Aioli

34 per person

\*Argentinian Roasted Asado

Slow Roasted Short Ribs, Grilled Green Onion,  
Mushroom, Baby Rainbow Potatoes,  
Sweet Peppers, Chimichurri Sauce, Salsa Picante

34 per person

\*Chef Attendant Fee Required at \$150 Each,  
1 per 50 Guests Required

\*\*Must be in addition to an existing buffet.

\*\*\*May be 1 of the 3 selections of the Build Your Own  
Buffet from the Reception Stations.



Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and Selection of Gourmet Hot Teas

Amuse-Bouche

(Choice of One, Pre-Set)

Scalloped Potato, Gorgonzola Sliver, Local  
Honeycomb, Balsamic Pipette

Cucumber Mango Gazpacho, Edamame Hummus,  
Carrot & Celery Curls

Watermelon Prosciutto, Feta Cheese, Balsamic  
Reduction, Mint

Smokey Almond Endive, Whipped Cream Cheese,  
Local Datil Pepper Jelly, Smoked Almonds, Fresh Chive

First Course

(Choice of One)

Homestead Heirloom Tomato with Local Burrata:  
Fig Balsamic Pearls, Micro Basil, Sea Salt

Fancy Caesar Salad: Little Gem Lettuce,  
Olive Za'atar Crouton, Creamy Caesar Dressing

Emulsion of Split Pea and Mascarpone Cheese,  
Enoki Mushroom, Hydroponic Watercress,  
Tomato Confit, Roasted Fennel, Candied Walnuts

Citrus Ricotta Salad: Baby Greens, Tomato,  
Caramelized Pistachio, Honey Drizzle, White  
Champagne Vinaigrette

Golden and Black Quinoa: Seared Queso Fresco,  
Baby Kale Salad, Dried Cranberries, Candied Pecans,  
Red Wine Vinaigrette

Red and Golden Beet Salad: Baby Arugula,  
Orange Segments, Humboldt Fog Goat Cheese,  
Pomegranate Dressing

Trio Baby Greens Salad: Roasted Marcona Almonds  
Glazed with Raspberries, Baby Heirloom Tomatoes,  
Pecorino Cheese, Creamy Strawberry Dressing

Chilled Red Fruit Soup: Poached Lobster,  
Baby Tomato, Pickled Onion, American Caviar

Main Course

(Choice of One)

Single Protein Entrées

Free-Range Chipotle-Rubbed  
Chicken Breast

Citrus Stone Ground Soft Polenta, Green Bean Trio,  
Rainbow Cauliflower, Campari Tomato, Chicken Jus  
100 per person

Fresh Herb-Marinated Florida Snapper

Saffron Chorizo Risotto, Sautéed Catalan Spinach,  
Shaved Fennel Salad

Crispy Skin Snapper  
104 per person

Corn Foam, Creamy Edamame, Kalamata Salsa  
104 per person

Slow-Braised Short Rib

Parsnip and Green Apple Mousseline, Trumpet  
Mushrooms, Asparagus, Heirloom Carrots,  
Braising Essence  
112 per person

Filet Mignon Seared in Duck Fat

Scalloped Potatoes, Onion Confit, Green Beans,  
Oven-Roasted Tomato, Maitake Mushroom,  
Calvados Sauce  
118 per person

Porcini Crusted Filet Mignon

Sweet Potato Cake, Oven-Dried Tomato,  
Asparagus, Baby Rainbow Carrots, Braised Turnips,  
Pinot Noir Sauce  
118 per person

Seared Sea Bass

Peruvian Purple Mashed Potato, Swiss Chard,  
Saffron Sauce, Mango Chutney  
122 per person

Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and Selection of Gourmet Hot Teas

Dual Protein Entrées

Petite Filet Mignon and Seared Scallop

Duet

Roasted Garlic Mashed Potato, Grilled Asparagus,  
Pinot Noir Reduction, Champagne Watercress Sauce

Duet per person 136

Braised Short Rib and Yellowtail Snapper

Duet per person 136

Sweet Potato Cake, Creamy Corn, Oven-Dried Tomato,  
Zucchini, White Asparagus, Braising Jus, Saffron Beurre Blanc

Petite Sirloin and Black Grouper

Duet per person 140

Crisp Potato Galette, Trumpet Mushrooms, Broccoli Florets,  
Malbec Jus

Duet per person 140

Seared Sea Bass and Petite Sirloin

Duet 138

Spinach Mousseline, Tomato Confit, Heirloom Carrot,  
Yuzu Beurre Blanc

Duet per person 138

Florida Surf and Turf

Duet per person 144

Grilled Filet Mignon, Florida Lobster Tail, Scalloped Potatoes,  
Pearl Onion Confit, Green Beans, Champagne Sauce

Duet per person 144

Dessert Course

(Choice of One)

Jivara Chocolate Fudge Cake: Caramelia Ganache,  
Candied Hazelnuts, Bahibe Mousse Quenelle

Coconut Mango Tart: Mango Mousse, Toasted Coconut,  
Coconut Frangipani, Mango Chutney

Exotic Manjari Chocolate Banana Crèmeux Tart:  
Banana Cream, Manjari Mousse, Chocolate Crunch

Peaches and Cream Torte: Caramelized Peach,  
Vanilla Sponge, Peach Crèmeux, Vanilla Sauce

Citrus Cream Tart: Cracked Meringue, Fresh Citrus Segments,  
Lemon Curd, Marshmallow Knots

Additional Course Enhancements

(Choice of One)

Optional course to be served prior to the salad course.

Chilled Soups +12

Chilled Red Seasonal Fruit Soup,  
Fruit Skewers, Sunrise Gazpacho,  
Heirloom Tomatoes, Basil Oil

Chilled Avocado Soup, Micro Cilantro

Starter +16

Maine Lobster Ravioli, Creamy Cognac  
Sauce, Wagyu Beef Ravioli,  
Truffle Sauce

Small Duo Empanada, Arugula Aioli

Amuse +10

Gulf Shrimp Cocktail, Passion Fruit  
Sauce, Jumbo Lump Crab Cake,  
Cognac Sauce

Ahi Tuna Sashimi, Wakame Salad,  
Soy Glaze



Pricing based on price of main entrée selected above.

First Course

(Choice of One)

Red and golden beet salad, baby arugula, orange segments, pomegranate dressing (VE)

Trio baby greens salad, roasted marcona almonds glazed with raspberries, baby heirloom tomatoes, pecorino  
cheese, creamy strawberry dressing (V)

Heirloom tomato carpaccio, olive tapenade, watercress and micro greens, balsamic pearls (VE)

Palmito salad, green peas, farro, watermelon radish, grape tomatoes, caramelized cocktail onions,  
maple vinaigrette (VE)

Entrée

(Choice of One)

Trio of bean cakes, sweet plantains, tostones, roasted mini peppers, tomatillo salsa (VE)

Roasted eggplant, emulsion of charred cauliflower, trumpet mushrooms, asparagus (VE)

Ricotta ravioli, pomodoro sauce, heirloom tomatoes, grana padano cheese (V)

Wild mushroom risotto, porcini butter, Asiago cheese, plantain quinoa cake, sweet potato coins,  
grilled corn salsa (V)

Beluga lentils and portobello mushroom, heirloom carrot mousseline, baby market vegetables (V)

Alternate Gluten-Free and Vegan Options

Chocolate Fig Walnut Brownie Bar, Berries and Cream (GF, V)

Coconut Chocolate Tart (GF, V)

Lemon Cheesecake, Fresh Berries (VE)

Chocolate Fudge Cake (GF)

\*\*Highest Entrée Price Prevails on All Plated Dinner Menus.  
Vegetarian Options in Addition to Single or Duet Entrees



# ***Visionary Innovative Banquet Event. Luau Package at Hammock Beach Resort***

## menu

### **Salad Display**

Local Greens with Beefsteak Tomatoes, Maui Onions, Carrots, Cucumbers, Grilled Pineapple, Passion Fruit Vinaigrette

Chopped Napa Cabbage Salad with Lomi-Lomi Salmon, Orange-Ginger Dressing

Oven Roasted Vegetables with Chili-Lime Vinaigrette Mango and Papaya Salad with Tropical Melons

Hawaiian Ahi Tuna Tataki, Napa Cabbage Slaw, Pickled Cucumbers

### **\*Carving Station**

Roasted Kalua Suckling Pig, Guava Purée – Whole Roasted

### **\*Hibachi Display**

Korean Barbequed Black Angus Beef, Teriyaki Glaze

### **South-Pacific Display**

Pan Seared Florida Catch of the Day, Papaya Lemongrass

Nage Grilled Szechuan Spiced Chicken Breast

### **Wok Display**

Steamed Jasmine Rice

Oven Roasted Sweet Potatoes and Seasonal Vegetables

### **Mini Desserts**

Coconut Bread Pudding

Mango Cheesecake

Dark Chocolate Banana Torte

Golden Pineapple Mousse

### **Hawaiian Rolls**

Pricing based on minimum of 125 price per person



# decor & entertainment

## Package Includes:

Pricing is based on 125ppl

### DECOR:

- Floor length Tropical print linens for up to (13) Dining tables of 8- 10ppl
- (13) White or gold lanterns with LED pillar candle and two faux pineapples to flank the lantern
- (6) Bright colored spandex for high cocktail tables
- (6) Pineapples for hightop centerpieces
- String Lighting for the outdoor location
- (2) tiki bars with luau accents
- (2) tall tiki gods with foliage to accent the entrance or stage

### entertainment

- Hibiscus Live Luau Show - (45 minute live music set prior to 45-60 minute show-2 females, two musicians, 1 male) 2 hrs.
- Additional hour of music after the show
- Onsite Coordinator to manage group
- Labor/Delivery

### entertainment package details

- All shows are a musical journey of the South Pacific of Hawaii, Tahiti, New Zealand, and Samoa.
- All shows are audience-interactive, with one highlight being the Samoan Fire Knife Dance.
- Lighting & Sound are always included
- Dressing Area provided for entertainers near stage
- Entertainers to arrive 2 hours ahead of event for setup
- Shows can be broken up into smaller/shorter shows
- Track music will always play during breaks
- Luau Package Price: \$325.00 per person++
- Pricing based on minimum of 125ppl.
- All pricing is subject to 25% resort fee and tax.
- All package inclusions are based on availability.
- Pictures are not exact representations of decor.
- Upgraded decor is available upon request for additional cost.



### Resort Brands Hourly Bars

New Amsterdam Vodka & Gin, Evan Williams Bourbon, Seagram's 7, Myers Rum, Jose Cuervo Gold Tequila, Grant's Scotch

- One Hour: 32 per person
- Two Hours: 44 per person
- Three Hours: 56 per person
- Four Hours: 68 per person
- Each Additional Hour: 12 per person
- Signature Cocktail: 10 per person

### Deluxe Brands Hourly Bars

Choice of Grey Goose, Tito's, Ketel One, Choice of Jack Daniel's, Maker's Mark, Choice of Captain Morgan, Bacardi, Choice of Bombay Sapphire, Tanqueray, Choice of Crown Royal, Smooth Ambler, Choice of 1800 Tequila, Patrón, Choice of Dewar's, Johnny Walker Red

- One Hour: 37 per person
- Two Hours: 49 per person
- Three Hours: 61 per person
- Four Hours: 73 per person
- Each Additional Hour: 12 per person
- Signature Cocktail: 10 per person

### Premium Beer & Wine Hourly Bar

Choice of Three Domestic, Three Import Beers, Three Red Wines, Three White Wines

- One Hour: 24 per person
- Two Hours: 32 per person
- Three Hours: 40 per person
- Four Hours: 48 per person
- Each Additional Hour: 8 per person

### Beverage Package Enhancements:

- Resort Brand Tray Passed Signature Cocktail 10 per person
- Deluxe Brand Tray Passed Signature Cocktail 12 per person
- Tray Passed Beer or Wine 5 per person



### Hosted On Consumption Bar

- Resort Brand Cocktail: 11 each
- Deluxe Brand Cocktail: 13 each
- Resort Wine: 10 each
- Deluxe Wine: 11.50 each
- Domestic Beer: 6.50 each
- Import/Craft Beer 7.75 each
- Soft Drinks: 6.00 each
- Bottled Water: 6.00 each
- Premium Sparkling/Still Water: 8 each

### Individual Pay Bar

- Resort Brand Cocktail: 12 each
- Deluxe Brand Cocktail: 14 each
- Resort Wine: 11 each
- Deluxe Wine: 12.50 each
- Domestic Beer: 7.50 each
- Import/Craft Beer: 8.75 each
- Soft Drinks: 6.00 each
- Bottled Water: 6.00 each
- Premium Sparkling/Still Water: 8 each

### Dirty Martini Bar

Vodka, Gin, Rum, and an Assortment of Liqueurs, Fruits, and Purées to Create Your Perfect Martini. Rim Your Glass with a Variety of Colored and Flavored Sugars, Select your Flavor and Garnish. Shaken, Stirred, Dirty, or Neat, Let our Expert Bartenders Whip Up the Martini of Your Dreams!

12 per person

### Build Your Own Mojito

Fresh Blueberries, Strawberries, Mango, Pineapple, Watermelon, Fresh Florida Fruit of the Season, Lime, and Fresh Mint, Muddled and Shaken with Flor de Caña Rum and Finished with a Splash of Sparkling Water. Our mojitos will Take You Straight to the Tropics!

14 per person

### Margarita Madness

Patrón Silver, Añejo or Citróne, Accented with Fresh Squeezed Lime, Lemon, Orange, and Agave for Sweetness, Shaken and Served with the Dressed Rim of your Choice.

16 per person



GUARANTEES, MINIMUMS, ROOM ASSIGNMENTS AND CAPACITIES

Final guarantees are due by 11AM three business days (72 hours) in advance of the scheduled event. This number is considered a guarantee not subject to reduction. The resort will charge the guarantee or the number served, whichever is greater. Each private meeting room or event space has a food and beverage minimum which will be outlined on the event contract. The Resort reserves the right to reassign a private room designation to a location suitable for the anticipated attendance should the guarantee number increase or decrease.

SPECIFIC MENUS

For plated meals, we offer one (1) selection for corporate events, two (2) selections for catering events.. Vegetarian options are not considered one of those selections, but an industry standard option. With plated meals, the higher of the two prices will be the established meal price. Should the client wish to have additional selections, additional charges will apply.

BANQUET EVENT ORDERS

Menus and detailed Banquet Event Orders must be established and signed by the client fourteen (14) days in advance of the event start date. These should include room designations and specific set-ups, expected minimum attendance figures, menu items, pricing, accurate account numbers, service times etc. Food menus not received in the chef’s office within fourteen (14) days of the event start time may be assigned a “chef’s choice” menu.

LENGTH OF SERVICE AND OVERTIME

There are established service times for each meal period: Breakfast is a 2-hour event with a service time of 60 minutes; Lunch is a 3-hour event with a service time of 90 minutes; Receptions are 3-hour events with a 60 minutes service time; Dinner is a 4-hour event with a 90-minute service time. (Exceeding maximum event time limits will result in overtime charges of \$50 per captain, \$50 per bartender, \$30 per server, per hour. Additional fees apply if buffet meals are extended beyond published serve times., per service employee).

SERVICE AND EQUIPMENT FEES

Bartenders/Chefs at one per 50 guests (\$150 each Bartender/Chef Attendant. In the absence of predetermined audio-visual equipment, should you wish for the Resort to supply any meeting or audio/visual accessories normally provided by our Audio Visual vendor, the resort will charge the prevailing published rates for said equipment. **BUFFET MEALS**

For lunch and dinner buffet meal events, we require a minimum of 25 guests.

ROOM SETS AND ALTERATIONS

“Last minute” changes to completed room sets that were described on the Banquet Event Orders require unscheduled labor to strike and reset said room resulting in overtime costs. Based on the nature of the change a strike and reset fee of \$500 will be charged for unscheduled room set changes.

MEETINGS, BREAKS AND “BREAKOUT” ROOMS

Breakout rooms in connection with a general session are charged at \$100 per room set. The Resort has a complete menu of refreshment options to assist you with your meetings. Our minimum coffee brew is one gallon which is equivalent to 12- ten-ounce cups of coffee.

PRICING

Menu items and prices shown are subject to change without notice.

LICENSES, LIABILITIES AND RESTRICTIONS

As a licensed provider of food and beverage it is not permissible for guests to bring outside food or beverages onto the property.

INCLEMENT WEATHER

Weather calls for Breakfast and Lunch must be made by 6PM the evening before the event. Weather calls for Dinner shall be made no later than 5 hours before the start of any dinner event. Should there be a report of 30% or higher chance of precipitation; or temperatures below 60 degrees; or winds in excess of 20 mph, all outdoor events will be moved to the alternate indoor location. Whenever possible the client will be involved in this decision. Upon the client’s insistence that an event remains outdoors instead of recommendation to move indoors and the event is subsequently forced to move indoors a minimum strike and reset fee of \$500 will be incurred. Note that once food is set in place and should said food become compromised by rain or the elements, reserve product will not be available since it would not be possible to create new menu items at that time for the effective continuance of the event.

SIGNS AND BANNERS

Signs must be professionally printed and the resort has the discretion to approve or not approve any and all signage. Signs, posters, paper or banners that are hung shall not penetrate wood cornices or moldings; posters or papers shall not be hung in a way to tear fabrics or wall coverings. Damage to walls or wall coverings as a result of banners or other materials placed on said walls or cornices will be the responsibility of the group. Our staff can assist in hanging banners for \$50 per item.

SHIPPING AND RECEIVING

A limit of ten (10) boxes weighing no more than 50 pounds each can be shipped to the resort and stored seven (7) days prior to the scheduled conference date at no charge. Offloading or unloading of pallets and, or crates will incur additional associated labor fees not less than \$75 per unit. At the termination of a conference or an event, the resort can pack, label and send left-behind materials or boxes at the cost of \$20 per box plus the required postage. Larger crates or pallets will be charged appropriately, but not less than \$75 per unit.

SPECIAL MEALS

Notification of meals that require special attention for those guests that may have dietary restrictions, i.e., food allergies; kosher etc. will be forwarded 72 hours in advance of the meal date.

CASH BARS

Hammock Beach is a cashless resort. Cash bars are not permissible. Debit/Credit/Room Charge bars are acceptable.

MOVEMENT OF EQUIPMENT

We will make every reasonable attempt to arrange, move or transport any and all equipment related to the service of banquet events. We will not however, be responsible for the movement of excessively large pieces of furniture, musical instruments or other supplies or equipment deemed too fragile and, or too heavy not to be moved professionally. The banquet manager reserves the right to determine which materials are either inappropriate or unsafe for the banquet staff to transport.

RESTAURANT RESERVATIONS

Parties of 8-20 guests in our restaurant outlets require advance reservations. Parties larger than 20 will be placed in banquet space with preselected banquet menus. Prearranged restaurant reservations for groups must be confirmed with a signed guarantee prior to arrival. For groups that do not show up as scheduled or do not call to cancel at least 24 hours in advance of their reservation, the group will be subject to a no-show fee of \$25 per guest plus service charge and tax, billed to the master account.

INITIAL HERE: \_\_\_\_\_

INITIAL HERE: \_\_\_\_\_



Hammock Beach™

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