



OCEAN CENTER
— DAYTONA BEACH —

**CATERING
MENU**

A LA CARTE BREAK SERVICE SELECTIONS

BEVERAGES

- House blend coffee or decaffeinated coffee - \$45 gallon,
- Fruit punch or lemonade - \$29 gallon
- Freshly brewed unsweet iced tea - \$34 gallon
- Herbal tea bags for hot tea - \$2 each
- Orange juice, apple juice or cranberry juice - \$14 carafe
- Orange, apple, and cranberry individual bottled juices - \$3 each
- Dasani bottled water - \$3 each
- Coca-Cola assorted soft drinks - \$3 each
- Chilled whole, low fat and nonfat milk - \$2.25 each (min. 12)
- 5 gallon water tower - \$50 per water tower
 - Refills - \$35 each

BREAKFAST SELECTIONS

- Assorted chilled yogurts - \$3 each (min. 12)
- Assorted individually packaged cold cereals with milk - \$4.00 each (min. 24)
- Assorted bagels served with cream cheese - \$33 dozen
- Assorted Danish and pastries - \$33 (serves approximately 12 guests)
- Assorted muffins - \$33 (serves approximately 12 guests)
- Assorted mini doughnuts - \$30 (serves approximately 12 guests)
- Cinnamon rolls - \$33 dozen
- Butter, chocolate, and raspberry croissants served with butter and preserves - \$34 dozen
- Sausage biscuits - \$36 dozen
- Ham biscuits - \$36 dozen
- Chicken biscuits - \$36 dozen
- Ham and cheese biscuits - \$36 dozen
- English muffin with scrambled eggs, bacon, hashbrown and American cheese - \$42 dozen
- Monte croissant – *Croissant with honey ham, Swiss cheese and Thousand island dressing* - \$42 dozen
- Southern burrito – *Tortilla, scrambled egg, chopped brisket, onions, peppers and cheddar cheese* - \$42 dozen

SNACK SELECTIONS

- Sliced seasonal fresh fruit platter (serves 12 guests) - \$45 each
- Soft pretzels with spicy Dijon mustard and cheese sauce - \$36 dozen
- Chocolate brownies - \$29 dozen
- Chocolate chip blondies - \$29 dozen
- Assorted dessert bars – \$32 dozen
- Assorted cookies - \$25 dozen
- Individual bags of chips - \$2.75 each (min. 12)
- Assorted candy bars - \$2.75 each (min. 12)
- Whole fresh fruit - \$3.00 each (min. 12) *Not billed based upon consumption*

BREAK SERVICE MENU – 1 HOUR LIMIT

BEVERAGE BREAK DELUXE

\$7.50 per person

House blend coffee, decaffeinated coffee, herbal tea
Assorted bottled juices
Coca-Cola assorted soft drinks
Dasani bottled water

THE SPORTS NUT

\$8.50 per person

Assortment of individual bags of chips
Granola bars
Snack mix
Dasani bottled water

OLD FASHIONED BREAK

\$9.25 per person

Baskets of assorted and freshly baked cookies, brownies and dessert bars
Iced tea
Freshly brewed regular coffee and decaffeinated coffee
Assorted sodas and bottled water

GOODIES BREAK

\$9.75 per person

Rice Krispy bars
Assorted candy bars
Freshly brewed coffee and assorted Coca-Cola soft drinks

DELUXE KETTLE CHIP BREAK

\$13.25 per person

Housemade gourmet kettle chips with white truffle parmesan
Dips include: herbed fraiche, ranch and barbecue
Assorted sodas and bottled water

SUNDAE BAR

\$14.50 per person

Premium vanilla ice cream, hand scooped served with hot fudge, strawberry sauce, cookie crumbles, chopped nuts, whipped cream and cherries
Dasani bottled water
Coca-Cola assorted soft drinks
Freshly brewed regular or decaffeinated coffee

CONTINENTAL BREAKFAST (20 Person Minimum) - 2 HOUR LIMIT

GRAB AND GO

\$10.25 per person

Assorted individually wrapped muffins, Danish, granola bars
Assorted bottled juices
Freshly brewed regular coffee and decaffeinated coffee

SUNSHINE STATE BREAKFAST

\$14.25 per person

Sliced fresh fruit and berries
Bagels, sticky buns, and English muffins
Cream cheese, butter and fruit preserves
Assorted chilled juices
Freshly brewed regular or decaffeinated coffee and herbal teas

BEACH SUNRISE

\$14.95 per person

Platters of fresh sliced seasonal fruit
Freshly baked muffins, Danish, and croissants served with whipped butter
Assorted bottled juices
Freshly brewed regular or decaffeinated coffee and herbal teas

SEASIDE YOGURT BUFFET

\$14.95 per person

Vanilla and plain yogurts with assorted toppings to include strawberries, blueberries, peaches, pineapple and house granola
Assorted chilled juices
Freshly brewed regular or decaffeinated coffee and herbal teas

AMERICAN WAY

\$16.95 per person

Orange Juice
Mini doughnuts
Assorted cereal bowls
2% and lowfat milk
Assorted yogurts
Strawberries, bananas, granola, and honey
Freshly brewed regular or decaffeinated coffee and herbal teas

BREAKFAST BUFFETS

All breakfast buffets include sliced fruit and berries, and assorted Danish, and muffins, with butter and preserves. Served with premium coffees, specialty teas and orange juice.

BEACHSIDE BREAKFAST \$20.25 per person

Scrambled eggs with cheddar cheese
Cheesy hash brown casserole
Crisp bacon
Sausage links

ESPANOLA WAY \$21.25 per person

Omelets with a mild green chili queso
Chorizo potato hash
Cinnamon sugar churros

A1A BUFFET \$21.25 per person

Fresh scrambled eggs
Buttermilk pancakes with warm maple syrup, berry compote, and whipped butter
Sliced grilled chicken sausage
Slow cooked cheese grits

THE WAFFLE WAY \$22.25 per person

Crisp waffles with Grand Marnier laced maple syrup
Deep dish spinach frittata
Home fries
Crispy bacon

ADD ON OMELET STATION \$10 per person

Chef's made to order omelets with your choice of ingredients: onions, tomatoes, bell peppers, bacon, ham, cheese, mushrooms, and spinach

PLATED BREAKFAST SELECTIONS

*Plated breakfasts include preset fruit salad and assorted muffins.
Served with premium coffees, specialty teas and orange juice.*

CHEESY SCRAMBLE \$21 per person

Scrambled eggs topped with cheddar cheese
Crisp bacon
Sausage links
Roasted potatoes with peppers and onions

VEGETABLE FRITTATA \$21 per person

Baked egg timbale with garden vegetable
Grilled chicken sausage
Tomato and green onion salad
Roasted potato wedges

GRANDMA'S FRENCH TOAST AND A BLINTZ \$22.50 per person

Cinnamon swirl French toast
Cheese blintz
Crisp bacon
Grilled Italian sausage
Preset whipped cream, strawberry sauce and syrup

A LITTLE BIT SWEET, LITTLE SPICY AND DECANDENTLY CREAMY \$22.50 per person

Berry and cream cheese stuffed French toast
Spicy grilled Italian sausage
Cheesy, creamy hash brown cupcake
Preset syrup

STEAK AND EGGS \$29 per person

Grilled Flat iron steak, green chili omelet, mild queso sauce and Mexican rice

BOX LUNCH SELECTIONS

*Vegetarian option is available upon request. Assorted soda or bottled water, cutlery and condiments are included with each box lunch.
(20 person minimum)*

CLASSIC BOX LUNCH (Only exception to the 20 person minimum) \$14.95 per person

Ham, turkey, or roast beef with Swiss cheese, green leaf lettuce and tomato on sliced sourdough bread. Served with bag of chips, chocolate chip cookie and a crisp apple

GOLD AND GREEN \$15.95 per person

Jamaican jerk tuna salad (in a cup) with a sliced croissant, green leaf lettuce, and sliced tomato. Lemon pound cake and a crisp apple

SPICY BEEF \$15.95 per person

Certified Angus roast beef and pepper jack cheese with green leaf lettuce and sliced tomato on sliced sourdough hoagie, red bliss potato salad, chocolate chip cookie, and a crisp apple

GOOD FELLA \$17.95 per person

Capicola, honey ham, salami and provolone cheese on a hoagie roll with green leaf lettuce and sliced tomato. Includes pasta salad, tiramisu, and a crisp apple

LUNCH BUFFETS

Lunch menus are available between the hours of 10:45 a.m. and 3:30 p.m. All lunch buffets include iced tea, iced water and fresh brewed house coffees. (25 person minimum)

200 people per double sided buffet

If you would like to increase the amount of buffets please consult Catering Sales Manager

THE DAYTONA DELI BUFFET \$27 per person

Crisp garden salad with two dressings
French style Dijon potato salad
Jamaican jerk tuna salad
Fresh sliced honey smoked ham, roast beef, mesquite breast of turkey
Swiss, provolone and cheddar cheese
Assorted breads and rolls
Sliced tomato, chiffonade of lettuce, and pickles
Yellow mustard, Dijon mustard and mayonnaise
Assorted cookies and brownies

BEACH BLAST BUFFET \$27 per person

Tropical coleslaw
Baked potato salad
Mojo marinated breast of chicken with mango barbecue sauce
Thick and juicy hand-cut hamburgers served on a fresh corn dusted Kaiser and traditional condiments
Brown sugar baked beans
Watermelon wedges

FAJITAS IN PARADISE \$30 per person

Fiesta salad with chopped greens, black beans, green chilies, corn, diced peppers, and onions with a mango vinaigrette
Grilled beef and chicken with onions, peppers, and four tortillas
Salsa, guacamole, sour cream, jalapenos, and shredded cheese
Mexican rice
Refried beans topped with red sauce and cheese
Dessert nacho station: Sweet spiced tortilla chips, caramel sauce, chocolate sauce, whipped cream and berries

LUNCH BUFFETS CONTINTUED

SCENES FROM AND ITALIAN RESTAURANT \$31 per person

Antipasto with albacore tuna, salami, fresh mozzarella, roasted peppers, mushrooms, and artichoke hearts with a red wine vinaigrette
Grilled chicken marsala with mushrooms
Penne pasta with roasted vegetables and pesto sauce
Broiled tilapia with a lemon caper butter sauce
Breadsticks
Mini Cannolis

SOUTHERN HOME BUFFET \$30 per person

Florida coleslaw
Buttermilk fried chicken
Slow cooked beef pot roast
Red bliss mashed potatoes
Country green beans
Fresh baked biscuits and butter
Pop's coconut cake

TURF AND NOLA SURF \$32 per person

Wedge salad with Kalamata olives, grape tomatoes, artichoke hearts, and baby corn drizzled with an andouille vinaigrette
Blackened flat iron steak
Seafood sausage gumbo
Steamed rice
Creamy tomato succotash
Creole bread pudding

PLATED LUNCHEONS

*All plated luncheons are served with choice of a salad and choice of dessert, along with premium coffees and iced tea.
(25 person minimum)*

JACK DANIELS-GLAZED CHICKEN \$23 per person

Boneless breast of chicken marinated and basted with our famous Jack Daniels glaze and served with mashed red potatoes and green beans with mushrooms in garlic butter.

SESAME CHICKEN \$23 per person

Lightly breaded chicken bites tossed in a sweet and sour sauce with broccoli, fried rice and stir fried vegetables

JAMAICA JERK CHICKEN THIGHS \$23 per person

Grilled boneless thighs marinated in an Jamaican jerk spices, toasted coconut rice, glazed carrots, and Jamaican "Brown Sauce"

FILET OF ATLANTIC SALMON \$26 per person

Tomato, chili, cumin glazed filet of salmon on a warm salad of corn, black beans, green chili, and cilantro

GAUCHO BISTECA \$29 per person

Grilled Flat Iron Steak, corn and cheese arepa, roasted vegetables and chimichurri demi-glace

DAYTONA BEACH CHICKEN SALAD (Served Cold)* \$20 per person

Grilled and marinated breast of chicken with quinoa salad, sliced heirloom tomatoes, pickled red onions and cucumbers. Served with a mango vinaigrette.

TUNA WAVERIDER (Served Cold)* \$22 per person

Grilled and sliced yellow fin tuna, lightly glazed with sweet soy on a bed of our house made "superfood" salad that includes crispy kale, dried fruits, edamame, sunflower seeds and chickpeas.

**Cold options do not include a salad course.*

LUNCHEON SALAD and DESSERT

HARVEST GREEN SALAD

Crisp baby lettuces, grape tomatoes, shredded carrots, and cucumber slices

FULL LEAF CAESAR SALAD

Crisp hearts of romaine lettuce, tomato wedges, shaved parmesan and homestyle croutons

BEEF STEAK TOMATO SALAD

Crisp baby lettuces topped with a thick slice of ripe tomato and pickled red onions

ENHANCE YOUR MEAL

THE "NOT SO CHOPPED" SALAD (ADD \$2)

Our house baby greens with tomato and hard cooked egg wedges, chopped bacon and crumbled blue cheese

SALAD CAPRESE (ADD \$3)

House baby greens with slices of Roma tomato and fresh mozzarella, a garlic crostini and balsamic drizzle

SEAFOOD CAESAR SALAD (ADD \$4)

Our full leaf Caesar salad with a hearty helping of our Daytona seafood salad

Salad dressing choices:

House special creamy buttermilk ranch, golden Italian, classic Caesar, low fat raspberry vinaigrette, and blue cheese

DESSERT CHOICES

Fresh baked apple pie drizzled with caramel
Triple chocolate devil's food cake
Southern bourbon pecan pie
New York style cheesecake
Carrot cake with sugared walnuts
Key lime pie
Chocolate mango tango parfait
Italian cream cake

HORS D'OEUVRES OFFERINGS

Hors d'oeuvres available butler style or stationary.

**The following selections are priced at \$2.75 per piece
(50 piece minimum)**

Herb roasted fingerling potatoes with garlic aioli
Mini corn dogs with spicy mustard
Tomato bruschetta
Vegetable and jack-stuffed mushroom caps

**The following selections are priced at \$3.00 per piece
(50 piece minimum)**

Spinach and artichoke tartlets
Boursin and pecan rounds
Vegetarian spring rolls served with sweet red pepper mango sauce
Bacon wrapped smoked gouda mac and cheese bites
Chicken pot stickers with ginger soy dip
Vegetable pot stickers with ginger soy dip
Pork pot stickers with ginger soy dip
Assorted mini quiches
Mozzarella sticks with spicy marinara

**The following selections are priced at \$3.25 per piece
(50 piece minimum)**

Buffalo wings with bleu cheese dressing and fresh celery sticks
Sun-dried tomato and goat cheese stuffed mushrooms
Bahamian conch fritters with spicy mango salsa
Curry chicken tartlets
Chicken and cheese quesadillas cornucopia
Japanese-style crunchy chicken tenders with katsu sauce
Capicola, mozzarella and sun-dried tomato panini fingers
Chicken satay with sweet soy sauce

**The following selections are priced at \$3.50 per piece
(50 piece minimum)**

Shrimp and andouille sausage brochette with jerked vinaigrette
Crab salad tartlet
Individual crudité with ranch
Ceviche shooters
Beef wellington
Coconut crab cakes with lime tartar sauce
Pepper smoked applewood bacon-wrapped sea scallops
Bloody Mary shrimp cocktail
Buffalo Chicken Empanadas
Steak and Cilantro Empanadas

RECEPTION DISPLAYS

ASSORTED COCKTAIL SANDWICHES \$295

Mini artisan rolls with breast of turkey, smoked ham, roasted top sirloin of beef and assorted cheeses. Served with lettuce, tomato, mayo, mustard and horseradish cream sauce. (100 pieces)

VENETO BRUSCHETTA DISPLAY \$325

Crisp toasted parmesan and olive oil bruschetta with salsa cruda, hummus, Kalamata olive tapenade, roasted peppers and almond pesto (serves approximately 100 guests)

MARKET FRESH VEGETABLE DISPLAY \$395

The freshest vegetables served with garlic ranch dip (serves approximately 100 guests)

FRESH FRUIT DISPLAY \$395

An elaborate display of freshly sliced seasonal fruit and berries (serves approximately 100 guests)

INTERNATIONAL CHEESE DISPLAY \$400

Imported and domestic cheeses garnished with seasonal fruits and assorted gourmet crackers (serves approximately 100 guests)

TUSCAN ANTIPASTO DISPLAY \$425

Genoa salami, prosciutto, spiced capicola ham, smoked provolone, fresh mozzarella, mixed olives, roasted peppers, grape tomatoes and parmesan breadsticks (100 people)

BEAUTIFUL SUSHI DISPLAY \$450

To include California roll, salmon and cream cheese, mixed vegetable roll (100 pieces)

JUMBO SHRIMP ON ICE \$475

Served with margarita cocktail sauce, lemon vodka remoulade and lemon wedges (120 pieces)

RECEPTION SWEETS DISPLAYS

FABULOUS RICE PUDDING BAR \$300

The absolute best rice pudding with toppings including maple walnuts, amaretto soaked raisins, pineapple sauce, bittersweet chocolate sauce, maraschino cherries and whipped cream (serves 100 guests)

ISLAND BANANA BOAT BAR \$350

Fresh vanilla ice cream with toppings to include fresh bananas, hot chocolate fudge, rum scented strawberries, sugar loaf pineapple, whipped cream and toasted coconut (serves 100 guests)

CHOCOLATE FONDUE DISPLAY \$350

Served with whole strawberries, pineapple, marshmallows, pretzels, maraschino cherries, brownie bites and butter pound cake (serves approximately 75 guests)

GOURMET PETITE DESSERT DISPLAY \$400

A beautiful display of rich desserts including chocolate-dipped strawberries, tiramisu, chocolate mousse, rum balls and other assorted treats (150 individual desserts, serves approximately 75 guests)

RECEPTION ACTION STATIONS

Stations are for two hours of service. One station is required for every 100 guests for optimal service. Stations are not sold alone and must be ordered with other food and beverage service. Attendant fee \$75.00 per station.

SMOOTH MASHED POTATO BAR \$650

Butter roasted Yukon gold mashed potatoes, roasted garlic mashed bliss potatoes with an array of toppings to include beer cheddar sauce, onion brown sauce, sour cream, bacon, chives and sautéed Crimini mushrooms (serves 100 guests)

LITTLE ITALY PASTA STATION \$795

Choice of two pastas: penne, cavatappi, fettuccini or tri-color cheese tortellini
Choice of two sauces: gorgonzola cream sauce, Parmesan alfredo, spicy puttanesca or tomato basil (serves 100 guests)

ASIAN NOODLE STATION \$895

An assortment of Asian noodles dipped in our hot and spicy stock including ginger teriyaki sauce, sweet chili sauce, julienne vegetables, mushrooms, cilantro, crushed peanuts and grilled breast of chicken (serves 100 guests)

TACO BAR \$975

Seasoned ground beef and shredded chicken served with refried beans, salsa, diced tomatoes, jalapenos, shredded lettuce, shredded cheese, sour cream, Mexican rice, crispy corn and flour tortillas (serves 100 guests)

RECEPTION CARVING STATIONS

These menu selections are carved in the room.

One carver per menu selection and 150 guests. Carving fee \$75.00 per station.

BOURBON GLAZED SMOKED HAM \$325

Slow roasted and served with mustard, raisin chutney and assorted rolls (serves approximately 30 guests)

ROASTED SEMI BONELESS TURKEY \$350

A whole semi-boneless tom turkey slow roasted and served with mayonnaise, mustard, cranberry chutney and assorted rolls (serves approximately 30 guests)

MOJO MARINATED LOIN OF PORK \$350

A whole roasted loin of pork glazed with our sweet and tangy sauce. Served with silver dollar rolls (serves approximately 30 guests)

ROSEMARY ROASTED TOP SIRLOIN OF BEEF \$450

Combination of steam and dry heat roasted for the most tender beef. Served with mayonnaise, mustard and horseradish sauce and assorted rolls (serves approximately 60 guests)

DINNER: FROM START TO FINISH

Choose one salad and one dessert from the list below

SALADS

HARVEST GREEN SALAD

Crisp baby lettuces, grape tomatoes, shredded carrots, and cucumber slices

FULL LEAF CAESAR SALAD

Crisp hearts of romaine lettuce, tomato wedges, shaved parmesan and homestyle croutons

BEEF STEAK TOMATO SALAD

Crisp baby lettuces topped with a thick slice of ripe tomato and pickled red onions

ENHANCE YOUR MEAL

THE "NOT SO CHOPPED" SALAD (ADD \$2)

Our house baby greens with tomato and hard cooked egg wedges, chopped bacon and crumbled blue cheese

SALAD CAPRESE (ADD \$3)

House baby greens with slices of Roma tomato and fresh mozzarella, a garlic crostini and balsamic drizzle

SEAFOOD CAESAR SALAD (ADD \$4)

Our full leaf Caesar salad with a hearty helping of our Daytona seafood salad

PROSCUITTO, MELON AND ASPARAGUS (ADD \$6)

Grilled and chilled asparagus, fresh cantaloupe and sliced prosciutto

CHILLED SHRIMP COCKTAIL (3 pieces) (ADD \$8)

Tropical slaw and spicy cocktail sauce

SPICY TUNA TARTAR (ADD \$8)

Sriracha and sesame dressing tuna, roasted avocado, cold sesame noodles

CHILLED SEAFOOD COCKTAIL (ADD \$12)

Chilled black tiger shrimp, snow crab claw and lump crabmeat with a fresh jicama slaw and drizzled with a mango cocktail sauce

Salad dressing choices: House special creamy buttermilk ranch, golden Italian, classic Caesar, low fat raspberry vinaigrette, and blue cheese

DESSERTS

Fresh baked apple pie drizzled with caramel

Triple chocolate devil's food cake

Southern bourbon pecan pie

New York style cheesecake

Carrot cake with sugared walnuts

Key lime pie

Chocolate mango tango parfait

Italian cream cake

PLATED DINNER ENTREES

All plated dinners are served with your choice of salad and dessert. Includes dinner rolls, butter and iced tea, iced water, and premium house coffee.

PARMESAN-PEPPERCORN BREAST OF CHICKEN \$27 per person

Marinated, seared, baked and topped with a creamy sauce with orzo pilaf and seasonal vegetable

MOJO MARINATED PORK \$27 per person

Oven roasted and sliced, apple and Vidalia onion Jus, cheesy hash brown cupcake, and country green beans

PAN SEARED SALMON \$28 per person

Pan seared Salmon on Yukon gold mashed potato with broccoli and a rich mushroom green onion sauce

MEDITERRANEAN STUFFED CHOP CUT CHICKEN BREAST \$30 per person

Stuffed with spinach and feta cheese with roasted red pepper sauce, saffron potatoes and roasted zucchini and squash

SEAFOOD STUFFED CHICKEN \$30 per person

Chicken breast filled with a hearty shrimp, crab and garlic bread stuffing, chardonnay cream sauce, garden vegetable rice blend and sautéed selection of seasonal vegetables

BEACHSIDE BURRAMUNDI \$33 per person

Pan seared Barramundi Filet, tropical coconut rice, baby vegetables and a mango butter

NEW ENGLAND-STYLE BAKED STUFFED SHRIMP \$35 per person

Moist crab and sourdough bread blended with Old Bay Seasonings served with creamy hollandaise with dill potatoes, baby carrots and snow peas

TOP SIRLOIN AU POIVRE* \$36 per person

Grilled 6oz sirloin with a cognac peppercorn cream sauce, roasted red potatoes and seasonal vegetables

CHAR-BROILED SMOKED APPLEWOOD BACON-WRAPPED

PETITE ANGUS FILET MIGNON* \$42 per person

Six tender ounces of Angus beef tenderloin wrapped in smoky bacon, horseradish demi-glace, garlic mashed potatoes, roasted asparagus and red peppers

THE "BIG COULOTTE" \$48 per person

The Chef's Choice 10 ounce Sirloin, artisanally cut to maximize flavor and tenderness, fire grilled, chimichurri sauce, crispy confited potatoes and roasted sunset vegetable

*All served medium rare, unless otherwise specified.

The catering sales manager will discuss with each client prior to the event what percentage of the guarantee of beef entrees to be cooked medium-well. If this is not discussed at least 72 hours prior to the start of the event, entrees requested during service to be recooked will take approximately 15 – 20 minutes depending on how many are request

DINNER BUFFETS

*All buffet dinners include iced tea, water, and freshly brewed regular or decaffeinated coffee.
(50 minimum, two-hour maximum service time)*

200 people per double sided buffet

If you would like to increase the amount of buffets please consult Catering Sales Manager

BEACHY \$32 per person

Chilled Tomato Gazpacho
Summer Green Salad with choice of 2 dressings
Pan seared Barramundi with topical salsa and mango butter
Orange chicken with broccoli
White and saffron rices
Seasonal selection of sautéed vegetables
Tropical fruit salad with toasted coconut

HOMESTYLE \$32 per person

Harvest green salad with choice of 2 dressings
Cornbread stuffing
Whipped potatoes
Seasonal vegetable medley
Roasted turkey
Pot roast
Apple pie

COUNTRY \$32 per person

Chopped Salad, egg, bacon, shredded cheese with choice of 2 dressings
Cheesy Hashbrown casserole
Red skinned mashed potatoes
County green beans
Slow smoked beef brisket
Fried boneless pork chop with white pepper gravy
Bourbon bread pudding

TEX MEX \$32 per person

Crispy tortilla Salad with tomatillo vinaigrette
Flour tortillas
Fajita beef and chicken with peppers and onions
Diced tomatoes, shredded lettuce, shredded cheese, sour cream, and salsa
Cheesy refried beans
Mexican rice
Cinnamon churros with vanilla cream and berries

DINNER BUFFETS CONTINUED

ASIAN \$32 per person

Cold sesame noodles
Gado gado salad
Nasi Goreng
Vegetable sautéed vegetables
Sesame chicken
Babi kecap
Rainbow sherbert

NOLA \$35 per person

Creole tomato, cumber and feta salad
White rice
Creamy tomato succotash
Haricot vert Almondine
Cajun breaded catfish with remoulade
Chicken and sausage gumbo
Deep dish crème brulee with “nella” wafers

ITALIAN \$38 per person

Crisp Caesar salad
Herbed orzo pilaf
Braised greens with white beans
Sautéed zucchini and tomato
Chicken Saltimbocca
Braciola
Italian cream cake

MEDITERANNEAN \$38 per person

Caesar Salad
Tapas papas
Roasted potatoes with saffron aioli, sliced heirloom -tomato with fresh mozzarella and roasted vegetables with hummus dip
Roasted sunset vegetables
Potato dauphinoise
Sautéed angus beef tips with wild mushroom demi-glace
Lemon braised chicken thighs with asparagus tops
Tiramisu

PENTHOUSE AND YACHTS \$75 per person

Bistro salad – Grilled asparagus saffron potatoes, hard cooked egg with Kalamata olives with lemon vinaigrette
Chubby cut NY strips with port wine demi
Crispy duck with black cherry chili ginger demi
Miso marinated seabass
Crispy confit potato wedges
Creamy spinach
Flourless chocolate torte with mini cannoli and fresh berries

All menu items subject to change and 20% management fee and 6.5% state sales tax.



BAR BEVERAGES BY THE DRINK

HOST BAR (Based on Consumption)

12-oz. imported beer	\$6.00	12-oz. domestic beer	\$5.00
Wells cocktails	\$6.50	house wine	\$5.50
Premium wells	\$6.75	Water, soda or juice	\$2.50

Bottled of wine \$25.00 each

CASH BAR

12-oz. imported beer	\$6.50	12-oz. domestic beer	\$5.50
Well cocktails	\$8.00	house wine	\$7.00
Premium wells	\$9.00	Water, soda or juice	\$2.50

(cash bar prices are inclusive of applicable taxes)

There is a \$40 bartender set up fee per bartender per hour.

One bartender recommended for 100 guests.

It is unlawful to remove alcoholic beverages from the premises.

LINENS BY THE CLOTH

LINEN NEEDS

- Table clothed - \$5
- Table Draped - \$20

FOOD AND BEVERAGE SERVICES AND POLICIES

OUTSIDE FOOD AND BEVERAGES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Ocean Center. Exceptions must be requested and obtained by prior written approval of the general manager and/or director of catering. Food items may not be taken off the premises. However, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD AND BEVERAGE SAMPLING

Ocean Center exhibitors may distribute food and beverage samples in authorized space and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to two ounces of nonalcoholic beverages and two ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra's office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Florida Department of Health.

BEVERAGE SERVICE

Spectra Food Services and Hospitality offers a complete selection of beverages for your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought on the premises from outside sources without prior consent of the general manager or director of catering. Spectra Food Services and Hospitality reserves the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25 per hour per server.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests. Spectra automatically will prepare 1 percent vegetarian dinners for plated served dinner.

CHINA SERVICE

China service is standard for all catering services with the exception of the exhibit hall and arena. With coffee services, Spectra will set out at least 10 percent disposable ware for guests. China is not allowed on the exhibit hall or arena floor, unless it has been fully carpeted. High-grade disposable products will be used on uncarpeted exhibit hall floors.

LINENS

All banquet prices include white table linens and royal blue linen napkins. Additional colors are available for table linens and napkins for a fee.

FOOD AND BEVERAGE SERVICES AND POLICIES

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your needs. Menus for food functions must be finalized at least 30 days prior to the event.

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 20% Management Charge and 6.5% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required three business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra Food Services and Hospitality of the exact count of each item three business days prior to the event. Split menus, which are not included in a package, are charged at the higher entrée price. Billing will be based on the minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to two business days prior to your event with a 5 percent surcharge.

BILLING

A nonrefundable 50 percent deposit, as outlined in your contract, is due with the return of the signed banquet event orders. The final balance must be paid before the start of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5 percent per month will be added to the payment.

WEDDINGS, ANNIVERSARY OR NONPROFIT GROUPS

Credit may not be established for customers organizing political, religious, wedding, or anniversary functions.

Spectra Food Services and Hospitality gladly will accept credit card payments from Mastercard, Visa, and American Express for up to \$5,000 of your catering charges.

CANCELLATIONS

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Spectra sales manager. A cancellation received more than 30 days of the scheduled event will result in a fee equal to 25 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received less than 30 days of the scheduled event will result in a fee of 50 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received after the final guarantee has been provided will result in a fee equal to 100 percent of the charges on the banquet event order(s) or signed agreement, whichever is greater.

Contact information:

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