



**OCEAN CENTER**  
— DAYTONA BEACH —

**CATERING  
MENU**

## A LA CARTE BREAK SERVICE SELECTIONS

### BEVERAGES

- House Blend Coffee or Decaffeinated Coffee - \$50 Gallon (min. 3 gal)
- Fruit Punch or Lemonade - \$29 Gallon (min. 3 gal)
- Freshly Brewed Unsweet Iced Tea -\$34 Gallon (min.3 gal)
- Freshly Brewed Sweet Iced Tea- \$38 Gallon (min. 3 gal)
- Hot Water with Assorted Herbal Tea Bags- \$38 Gallon
- Orange Juice, Apple Juice or Cranberry Juice - \$14 Carafe
- Orange, Apple, and Cranberry Individual Bottled Juices - \$3.25 Each (min. 12)
- Dasani Bottled Water - \$3 Each
- Coca-Cola Assorted Soft Drinks - \$3 Each
- 5 Gallon Water Tower - \$50 per Water Tower; Additional 5 Gallon Refills \$35 Each

### BREAKFAST SELECTIONS

- Assorted Chilled Yogurts - \$3 Each (min. 24)
- 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)
- Cinnamon Rolls - \$33 Dozen
- Assorted Croissants Served with Butter and Preserves - \$38 Dozen
- Sausage Biscuits - \$36 Dozen
- Ham, Egg and Cheese Biscuits - \$38 Dozen
- Chicken Biscuits - \$36 Dozen
- English Muffin with Scrambled Eggs, Bacon, Hash Brown 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

## CONTINENTAL BREAKFAST

*Service time of 2 hours*

*Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge*

### 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 and Butter
- 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 Chilled Juices
- Freshly Brewed Regular or Decaffeinated Coffee and Herbal Teas

### AMERICAN WAY

**\$16.95 per person**

- Assorted Cereal Bowls with Individual Milks
- Cinnamon Roll
- Vanilla Yogurt with Assorted Toppings
- Assorted Chilled Juices
- Freshly Brewed Regular or Decaffeinated Coffee and Herbal Teas

## BREAKFAST BUFFETS

Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.

Service time- 2 hours

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.

As of January 1<sup>st</sup>, 2020, Spectra has pledge to use cage free eggs at 100% of our venues nationwide.

### BEACHSIDE BREAKFAST

**\$21.25 per person**

Scrambled Eggs with Cheddar Cheese  
Cheesy Hash Brown Casserole  
Crisp Bacon  
Sausage Links

### ESPANOLA WAY

**\$22.25 per person**

Omelets with a Mild Green Chili Queso  
Chorizo Potato Hash  
Cinnamon Sugar Churros

### A1A BUFFET

**\$22.25 per person**

Fresh Scrambled Eggs  
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter  
Sliced Grilled Chicken Sausage  
Slow Cooked Cheese Grits

### THE WAFFLE WAY

**\$23.25 per person**

Crisp Waffles with Vanilla Scented Maple Syrup  
Deep Dish Spinach Frittata  
Home Fries  
Crispy Bacon

### ADD ON OMELET STATION

**\$11 per person**

**(1 station per 100 people)**

Chef's Made to Order Omelets with your Choice of Ingredients: Onions, Tomatoes, Bell Peppers, Bacon, Ham, Cheese, Mushrooms, and Spinach

### ADD ON ADDITIONAL BREAKFAST MEAT

**\$3 per person**

\*Turkey Bacon and Turkey Sausage Available for a Nominal Surcharge.

### ENHANCE COFFEE STATION **\$2.50 per person**

Served with Flavored Syrups, Whipped Cream and Rock Candy Swizzle Sticks

## PLATED BREAKFAST SELECTIONS

Prices are based on a 400-person minimum. Events fewer than 400 people may be subject to a surcharge. Service time- 2 hours

Plated breakfasts include preset fruit salad and assorted muffins.

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

As of January 1<sup>st</sup>, 2020, Spectra has pledge to use cage free eggs at 100% of our venues nationwide.

### CHEESY SCRAMBLE

**\$22 per person**

Scrambled Eggs Topped with Cheddar Cheese  
Crisp Bacon  
Sausage Links  
Roasted Potatoes with Peppers and Onions

### 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

### VEGETABLE FRITTATA

**\$22 per person**

Baked Egg Timbale with Garden Vegetable  
Grilled Chicken Sausage  
Tomato and Green Onion Salad  
Roasted Potato Wedges

### 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

**\$30 per person**

Grilled Flat Iron Steak, Green Chili Omelet, Mild Queso Sauce and Chorizo Hash

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

## A LA CARTE SNACK SERVICE SELECTIONS

### 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
- Assorted Dessert Bars – \$32 Dozen
- Assorted Cookies - \$25 Dozen
- Assorted Individual Cans of Pringles - \$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

*Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.*

### 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 Cans of Pringles
- 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**

- House Made Gourmet Kettle Chips with White Truffle Parmesan
- Dips Include: Herbed Creme Fraiche, Ranch and Barbecue
- Assorted Sodas and Bottled Water

## LUNCH BUFFETS

Lunch menus are available between the hours of 10:45 a.m. and 3:30 p.m.  
Prices based on 25 person minimum. Events fewer than 25 people may be subject to a surcharge.  
Service time- 2 hours  
200 people per double sided buffet  
If you would like to increase the number of buffets please consult Catering Sales Manager  
All lunch buffets include iced tea, iced water and fresh brewed house coffees.

### 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 Tomatoes and Green Leaf Lettuce  
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 on the Side  
Thick and Juicy Hand-Cut Hamburgers Served on a Fresh  
Burger Roll 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 House Marinated Beef and Chicken with Onions and  
Peppers and Flour 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

### SCENES FROM AN ITALIAN...

**\$31 per person**

Fresh Greens with Red Wine Vinaigrette  
Antipasto with Herbed Marinated Albacore Tuna, Salami,  
Pepperoni, Fresh Mozzarella, Roasted Peppers,  
Mushrooms, and Artichoke Hearts  
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  
Apple Pie

### 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

Prices are based on a 400 person minimum. Events fewer than 400 people may be subject to a surcharge. Service time- 2 hours  
All plated luncheons are served with choice of a salad and premium coffees and iced tea.

**Salad Options Choose one:**

*Harvest Green Salad*

*Full Leaf Caesar Salad*

*Beef Steak Tomato Salad*

### 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.

\*Cold options do not include a salad course

### 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

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

### 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

### DESSERT ENHANCEMENT CHOICES

**(ADD \$5)**

Fresh Baked Apple Pie Drizzled with Caramel  
Triple Chocolate Cake  
Southern Bourbon Pecan Pie  
New York Style Cheesecake  
Carrot Cake with Walnuts  
Key Lime Pie  
Chocolate Mango Tango Parfait  
Italian Cream Cake



## BOX LUNCH SELECTIONS

*Prices based on 25 person minimum. Events fewer than 25 people may be subject to a surcharge*

*Service time- 2 hours*

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

### **CLASSIC BOX LUNCH (Only exception to the 25-person minimum)**

**\$15.95 per person**

Ham, Turkey, or Roast Beef with Swiss Cheese, Green Leaf Lettuce and Tomato on Sliced Sourdough Bread. Served with Pringles, Chocolate Chip Cookie and a Crisp Apple

### **GOLD AND GREEN**

**\$16.95 per person**

Jamaican Jerk Tuna Salad (in a cup) with a Sliced Croissant, Green Leaf Lettuce, and Sliced Tomato. Chocolate Chip Cookie and a Crisp Apple

### **SPICY BEEF**

**\$16.95 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**

**\$18.95 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

## DINNER BUFFETS

All buffet dinners include iced tea, water, and freshly brewed regular or decaffeinated coffee.  
Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.  
Service time- 2 hours  
200 people per double sided buffet  
If you would like to increase the number of buffets please consult Catering Sales Manager

### BEACHY

#### \$32 per person

Chilled Tomato Gazpacho  
Summer Green Salad with Choice of Two Dressings  
Pan Seared Barramundi with Tropical Salsa and Mango  
Butter  
Orange Chicken with Broccoli  
White and Saffron Rice  
Seasonal Selection of Sautéed Vegetables  
Tropical Fruit Salad with Toasted Coconut

### HOMESTYLE

#### \$32 per person

Harvest Green Salad with Choice of Two 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 Two Dressings  
Cheesy Hash Brown 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

### ASIAN

#### \$32 per person

Cold Sesame Noodles  
Gado Gado Salad  
Nasi Goreng  
Vegetable Sautéed Vegetables  
Sesame Chicken  
Babi Kecap  
Rainbow Sherbet

### NOLA

#### \$35 per person

Creole Tomato, Cucumber 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

## DINNER: FROM START TO FINISH

### DINNER SALAD

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

#### 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

## PLATED DINNER ENTREES

*All plated dinners are served with choice of a salad and dessert. Includes dinner rolls, butter, and iced tea, iced water and premium coffees  
Prices are based on a 400-person minimum. Events fewer than 400 people may be subject to a surcharge. Service time- 2 hours*

*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*

*\*All served medium rare, unless otherwise specified.*

#### 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

## PLATED DINNER CONTINUED

*\*All served medium rare, unless otherwise specified.*

### 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

**\$32 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 Confit Potatoes and Roasted Sunset Vegetable

## DINNER DESSERT

### DESSERTS

Fresh Baked Apple Pie Drizzled with Caramel  
Triple Chocolate Cake  
Southern Bourbon Pecan Pie  
New York Style Cheesecake  
Carrot Cake with Walnuts  
Key Lime Pie  
Chocolate Mango Tango Parfait  
Italian Cream Cake

## HORS D'OEUVRES OFFERINGS

*Prices based upon 50 pieces per order.*

*Service time- 2 hours*

*Hors d'oeuvres available stationary*

*All Hors d'oeuvres can be passed for an additional surcharge.*

### The following selections are priced at \$150.00

Herb Roasted Fingerling Potatoes with Garlic Aioli  
 Mini Corn Dogs with Spicy Mustard  
 Tomato Bruschetta  
 Vegetable and Jack-Stuffed Mushroom Caps  
 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  
 Mozzarella Sticks with Spicy Marinara

### The following selections are priced at \$165.00

Bahamian Conch Fritters with Spicy Mango Salsa  
 Curry Chicken Tartlets  
 Chicken and Cheese Quesadillas Cornucopia  
 Japanese Style Chicken Tenders with Katsu Sauce  
 Chicken Satay with Sweet Soy Sauce  
 Spicy Korean Beef Spring Roll

### The following selections are priced at \$175.00

Shrimp and Andouille Sausage Brochette with Jerked  
 Vinaigrette  
 Individual Crudit  with Ranch  
 Ceviche shooters  
 Beef Wellington  
 Crab Cakes with Lime Tartar Sauce  
 Crab Rangoon  
 Pepper Smoked Applewood Bacon-Wrapped Sea Scallops  
 Bacon Wrapped Sweet Plantains  
 Bloody Mary Shrimp Cocktail  
 Buffalo Chicken Empanadas  
 Steak and Cilantro Empanadas  
 Buffalo Wings with Bleu Cheese Dressing and Fresh  
 Celery Sticks

## GALA RECEPTION DISPLAYS

### MARKET FRESH VEGETABLE DISPLAY

**\$395**

The Freshest Vegetables Served with Garlic Ranch Dip  
 (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  
 (serves approximately 100 guests)

## GALA RECEPTION PACKAGES

*Prices are based on a 100 person minimum.*

*Events fewer than 100 people may be subject to a surcharge*

*Service time- 2 hours*

### GALA RECEPTION OPTION 1

**\$12.95 PER PERSON**

Choice of One Gala Reception Display and Three  
 Stationary Hors d'oeuvres  
 Surcharge of \$150.00 to Butler Pass Hors d'oeuvres

### GALA RECEPTION OPTION 2

**\$17.95 PER PERSON**

Choice of One Gala Reception Display and Three  
 Stationary Hors d'oeuvres  
 Surcharge of \$200.00 to Butler Pass Hors d'oeuvres



## TAPAS RECEPTION MENU

Prices are based on a 100 person minimum. Events fewer than 100 people may be subject to a surcharge. 2 Hour service window. Each station includes 1 chef and 1 server

Portions based upon one plate at each station per person

**Choose three of the following menu offerings for \$23.95 per person**

**Add additional menu item for \$7.95 per person**

### **BBQ SMOKED BRISKET:**

Served with Baby Sweet Potatoes and Country Green Beans

### **JAMAICAN JERK CHICKEN THIGHS:**

Served with Coconut Saffron Rice and Sweet and Sour Carrots

### **KOREAN STYLE PORK SPARE RIBS:**

Served with Jasmine Rice and Kimchi

### **PLANT STRONG WELLINGTON CARVERY:**

Seasoned Plant-Based Protein with Wild Mushroom Medley Wrapped in a Puff Pastry  
Served with Dairy Free Cream Spinach and Butternut Squash

### **BAKMI GORENG:**

Indonesian Noodle Dish with Chicken, Kecap Manis, and Sambal

### **PLANT STRONG GYRO:**

Served with a Greek Cauliflower Pilaf

### **CHICKEN TACO PASTOR:**

Served with Mexican Rice and Refried Beans

### **MOJO MARINATED PORK LOIN:**

Served with Black Bean Congri and Maduros

### **CARVED MEATLOAF:**

Served with Sweet Tomato Sauce, Mashed Potatoes and Buttered Corn

\*plant base option add \$3.00

### **TACO BAR:**

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

### **LITTLE ITALY PASTA STATION:**

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

### **ROSEMARY ROASTED TOP SIRLOIN OF BEEF:**

Served with Horseradish White Cheddar Mash and Roasted Brussel Sprouts

### **HOUSE SMOKED TURKEY:**

Served with Wild Rice Pilaf and Cream Spinach

### **SMOOTH MASHED POTATO BAR:**

Buttered 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

### **CHOCOLATE FONDUE:**

Served with Whole Strawberries, Pineapples, Marshmallows, Pretzels, Maraschino Cherries, Brownie Bites, and Butter Pound Cake

### **GOURMET PETITE DESSERTS:**

A Beautiful Display of Rich Desserts Including Chocolate Dipped Strawberries, Tiramisu, Chocolate Mousse, Rum Balls and Other Assorted Treats

### **DESSERT NACHO WITH SPIT ROASTED SPICED PINEAPPLE:**

Sweet Spiced Tortilla Chips, Caramel Sauce, Chocolate Sauce, Whipped Cream and Berries



## BAR BEVERAGES BY THE DRINK

### HOST BAR (BASED ON CONSUMPTION)

|                    |         |                      |        |
|--------------------|---------|----------------------|--------|
| 12oz Imported Beer | \$6.50  | 12oz Domestic Beer   | \$5.50 |
| Well Cocktails     | \$7.00  | House Wine           | \$6.00 |
| Premium Wells      | \$7.50  | Water, Soda or Juice | \$2.50 |
| Bottled of Wine    | \$25.00 |                      |        |

### CASH BAR

|                    |        |                      |        |
|--------------------|--------|----------------------|--------|
| 12oz Imported Beer | \$6.75 | 12oz Domestic Beer   | \$5.75 |
| Well Cocktails     | \$8.25 | House Wine           | \$7.25 |
| Premium Wells      | \$9.25 | Water, Soda or Juice | \$3.00 |

(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.

\$150.00 bar setup fee/break down per bar Bartenders are assigned to each bar for the entirety of the event.

It is unlawful to remove alcoholic beverages from the premises.

## LINENS BY THE CLOTH

### LINEN NEEDS

|               |         |
|---------------|---------|
| Table Clothed | \$5.00  |
| Table Draped  | \$20.00 |

# 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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