

Conference Center Catering Menus

Plated Breakfast

Breakfast # 1

Freshly Squeezed Orange Juice

Country Fresh Scrambled Eggs
With Chives

Choice of
Crisp Bacon or Link Sausage

Home Fries

Assorted Breakfast Bakeries
Sweet Butter and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$22.00 Per Guest

Breakfast # 2

Freshly Squeezed Orange Juice

Fresh Strawberries Served With
Heavy Cream and Brown Sugar

Eggs Benedict, Canadian Bacon
and Hollandaise Sauce
Served On English Muffin
Asparagus Tips

Assorted Breakfast Bakeries
From our Bakery
Sweet Butter and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$24.00 Per Guest

Breakfast # 4

Freshly Squeezed Orange Juice

Seasonal Fresh Melon

Ranchero Burrito
Scrambled Eggs With Peppers, Onions
Chorizo Sausage, Jalapeño Jack Cheese
and Spicy Salsa
Served In A Soft Flour Tortilla
Breakfast Potatoes

Assorted Breakfast Bakeries From our Bakery
Sweet Butter and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$24.00 Per Guest

Breakfast # 5

Freshly Squeezed Orange Juice

Macédoine of Fruit With Mint

Texas Style French Toast, Pure Maple Syrup
Baked Cinnamon Apple
Home Fries

Choice of:
Bacon, Sausage, or Ham Steak

Assorted Breakfast Bakeries from our Bakery
Sweet Butter and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$25.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee

All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of January 1, 2005

Conference Center Catering Menus

Breakfast Buffets

Buffet - # I

Selection of Assorted Fruit Juices

Fresh Fruit Macédoine with Mint

Dry Cereal Display with Regular and Skim Milk

Scrambled Eggs with Chives
Home-fried Potatoes with Diced Bell Peppers

Choice of Two

Crisp Bacon, Breakfast Ham, Link Sausage

Assorted Breakfast Bakeries
Sweet Butter, Margarine, and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$27.00 Per Guest

Buffet - # II

Chilled Fresh Florida Orange & Grapefruit Juice

Sliced Fresh Seasonal Fruit
Dry Cereal Display with Regular and Skim Milk
Assorted Fruit Yogurt with Granola Topping

Scrambled Eggs with Fresh Herbs
Buttermilk Pancakes With Maple Syrup
Hash Brown Potatoes

(Choice of Two)

Link Sausage, Breakfast Ham, Crisp Bacon
Grilled Turkey Sausage Patties

Assorted Danish Pastries, Croissants, Muffins
Coffee Cake, and Assorted Breakfast Breads
Assorted Bagels with Cream Cheese
Sweet Butter, Margarine, and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$33.00 Per Guest

Buffet - # III

Chilled Fresh Florida Orange Juice
Chilled Grapefruit Juice

Sliced Fresh Tropical Fruit Display

Selection of Fruit Yogurt
Cottage Cheese
Dry Cereal Display to Include
Granola with Cream and Honey

Smoked Salmon with Mini Bagels
and Cream Cheese

Eggs and Omelets Made To Order:
Whole Eggs, Egg Beaters and Egg Whites
Chopped Bacon, Onion, and Green Pepper
Cheddar and Swiss Cheeses
Tomato, Sliced Mushrooms, and Ham

Hot Dishes:

Freshly Scrambled Eggs with Chives

Cinnamon French Toast With Pure Maple Syrup

Cheese Blintzes with Berry Toppings

Lyonnaise Potatoes
Crisp Bacon
Grilled Sausage Patties

Assorted Danish, Croissants, Muffins
Coffee Cake and Assorted Breakfast Breads
Sweet Butter, Margarine, and Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$39.00 Per Guest

\$75.00 Fee per Chef

Special Note

Groups of less than 50 guests:
\$50.00 labor charge will be added to Buffets I & II and
\$150.00 labor charge will be added to Buffet III

\$1.25 Additional per Person for Starbucks Coffee

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Conference Center Catering Menus

Beverages

<i>Freshly Brewed Starbucks Coffee Regular and Decaffeinated</i>	60.00 Per Gallon
<i>Freshly Brewed Superior Colombian Blend Coffee, Regular and Decaffeinated Coffee</i>	54.00 Per Gallon
<i>Assorted Regular and Herbal Teas</i>	54.00 Per Gallon
<i>Freshly Squeezed Orange and Grapefruit Juices</i>	56.00 Per Gallon
<i>Cranberry, Apple, and Tomato Juice</i>	56.00 Per Gallon
<i>Tropical Fruit Punch</i>	48.00 Per Gallon
<i>Minted or Lemon Iced Tea</i>	54.00 Per Gallon
<i>Individual Fruit Juices</i>	3.50 Each
<i>Assorted Soft Drinks</i>	3.00 Each
<i>Flavored Mineral Waters</i>	3.50 Each
<i>AriZona© 100% Natural Iced Tea</i>	3.50 Each

Bakeries

<i>Breakfast Breads, Sliced</i>	39.00 Per Dozen
<i>Danish Pastries, Muffins, Plain or Fruit Filled Croissants</i>	39.00 Per Dozen
<i>Coffee Cake, Sliced</i>	39.00 Per Dozen
<i>Fat Free Muffins</i>	39.00 Per Dozen
<i>European Breakfast Pastries</i>	46.00 Per Dozen
<i>Miniature French Pastries</i>	48.00 Per Dozen
<i>Rice Krispy Treats</i>	38.00 Per Dozen
<i>Assorted Bagels with Whipped Plain and Flavored Cream Cheeses</i>	39.00 Per Dozen
<i>Apple or Cherry Strudel</i>	38.00 Per Dozen
<i>Double Fudge Chocolate Brownies or Blonde Brownies</i>	39.00 Per Dozen
<i>Freshly Baked Jumbo Cookies</i>	38.00 Per Dozen

Breakfast Enhancements

<i>Ham & Cheese Stuffed Croissant</i>	5.00 Each
<i>Cheese & Egg Croissant</i>	4.50 Each
<i>Sausage Biscuit</i>	4.50 Each
<i>French Toast Stick</i>	2.00 Each
<i>Breakfast Burrito</i>	5.00 Each

Natural Delights

<i>Whole Fresh Fruit</i>	2.00 Each
<i>Single Serving of White or Chocolate Milk</i>	2.50 Each
<i>Individual Fruit Flavored Yogurt</i>	3.50 Each
<i>Individual Servings of Dry Cereal, Whole & Skim Milk</i>	3.50 Each
<i>Assortment of Fresh Fruit Skewers</i>	4.00 Each
<i>Sliced Fresh Seasonal Fruit Display with Berries</i>	5.00 Per Guest
<i>Fresh Cubed Tropical Fruit with Chocolate Fondue Dip</i>	6.00 Per Guest
<i>Tuxedo Dipped Strawberries</i>	42.00 Per Dozen

Extras

<i>Ben n' Jerry Ice Cream Bars</i>	4.00 Each
<i>Ice Cream Novelties</i>	3.25 Each
<i>Assorted Candy Bars</i>	2.50 Each
<i>Low Fat Granola Bars</i>	2.25 Each
<i>Power Bars</i>	3.00 Each
<i>Funnel Cakes, Confectioners Sugar</i>	3.25 Each
<i>Pretzels, Brown Mustard</i>	3.25 Each
<i>Individual Bags of Snacks (Pretzels, Potato Chips, Popcorn)</i>	2.75 Each
<i>Dry Snacks (Potato Chips, Popcorn, Pretzels, Nacho Chips)</i>	18.00 Per Pound
<i>Dry Snacks with Choice of Two Dips</i>	22.00 Per Pound
<i>Honey Roasted Peanuts</i>	22.00 Per Pound
<i>Mixed Nuts</i>	18.00 Per Pound

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Conference Center Catering Menus

Continental Breakfast

Continental Breakfast

Freshly Squeezed Orange Juice
Assorted Fruit Juices

Assorted Breakfast Bakeries to Include
Danish and Croissants
Assorted Muffins & Breakfast Breads
Sweet Butter and Margarine
Fresh Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$17.00 Per Guest

Deluxe Continental Breakfast

Freshly Squeezed Orange Juice
Assorted Fruit Juices

Sliced Fresh Fruits
Individual Fruit Flavored Yogurt
Granola Topping

Assorted Breakfast Bakeries to Include:
Danish and Croissants
Assorted Muffins & Coffee Crumb Cake
Sweet Butter and Margarine
Fruit Preserves

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$21.00 Per Guest

An Additional \$.50 Per Guest Will to Offer Assorted Bagels With Cream cheese

Lox, Stock & Bagels

Freshly Squeezed Orange Juice
Assorted Fruit Juices

Toast Your Favorite Bagel
From An Assortment of The Following:
Blueberry, Sesame, Onion,
and Cinnamon Raisin

Flavored Cream Cheese Spreads

Cold Smoked Salmon Display With
Bermuda Onion, Capers, Sliced Tomato
And Chopped Egg Mimosa

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$26.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee

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Conference Center Catering Menus

Coffee Services and Deluxe Break Package

Deluxe Break Package

(One Hour)

*Freshly Squeezed Orange Juice
Assorted Fruit Juices*

*Sliced Fresh Fruits
Individual Fruit Flavored Yogurt
Granola*

Assorted Breakfast Bakeries to Include:

Danish and Croissants

Assorted Muffins and Breakfast Breads

*Sweet Butter, Margarine
And Fruit Preserves*

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

Mid Morning Break

(20 Minutes)

Assorted Soft Drinks & Mineral Waters

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

Afternoon Break

*Chocolate Chip Macadamia Nut
Peanut Butter, Oatmeal Raisin Cookies
Chocolate, Whole, or Skim Milk*

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

Deluxe Break Package \$29.00 per Guest

AM or PM Coffee Break

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

*Assorted Soft Drinks
Assorted Mineral Waters*

\$7.00 Per Guest

AM Break

*Assorted Breakfast Bakeries
Sweet Butter and Preserves*

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

\$9.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee

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Theme Breaks

AriZona© Tea Break

Featuring AriZona 100% Natural
Iced Teas
Lemon, Raspberry, Strawberry
and Diet Lemon

Colorful Gourmet Jelly Beans
M&M's, Hershey's Kisses, Gummy Bears
Salt Water Taffy, Reeses Peanut Butter Cups
Cracker Jacks

Flavored Mineral Waters

\$10.00 Per Guest*

Cookie Break

Chocolate Chip Macadamia Nut
Peanut Butter, Oatmeal Raisin Cookies
Chocolate, Whole, or Skim Milk

Freshly Brewed Superior
Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea,
Regular or Decaffeinated

Assorted Soft Drinks

\$10.00 Per Guest

Café Maison

Biscotti
Miniature European Pastries

Espresso, Cappuccino
Ground Cinnamon & Nutmeg
Shaved Chocolate, Cinnamon Sticks
Whipped Cream and Lemon Peel

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated

Assorted Soft Drinks
Flavored Mineral Waters
\$12.00 Per Guest

Bavarian Break

Mini Franks en Croûte
Appropriate Condiments

Soft Bavarian Pretzels
Warm Funnel Cakes

Ice Cream Novelties, from Umbrella Push Cart

Old Fashioned
Barrel Root Beer and Cream Soda
Assorted Soft Drinks

\$12.00 Per Guest*

\$1.25 Additional per Person for Starbucks Coffee
***For Coffee Station, Please Add \$2.00 per Guest**

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Theme Breaks

Bagel Stop

*Plain, Sesame Seed, Cinnamon Raisin
& Poppy Seed Bagels*

*Smoked Salmon Spread, Vegetable Spread
Regular & Flavored Cream Cheese
Sweet Butter*

*Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated*

*\$10.00 Per Guest
Maximum 1 Hour Service*

Movie Break

*Individual Bags of Pop Corn,
Pretzels and Assorted Chips
Lays Regular and Sour Cream & Onion
Doritos Nacho Cheese & Ranch
Assorted Candy Bars
Hershey Bars, Raisinettes, Milky Way,
Juicy Fruits & Mounds Bars*

*Freshly Brewed Superior
Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

*Soft Drinks
Mineral Waters*

*\$10.00 per Guest**

Maximum 1 Hour Service

New York / New York

*New York Cheese Cakes Squares
Black & White Cookies*

*Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated*

*Assorted Soft Drinks
Bottled Waters*

*\$12.00 Per Guest
Maximum 1 Hour Service*

Good & Fruity

*Baskets of Whole Fresh Seasonal Fruits
Assortment of NutriGrain and Granola Bars*

*Tropical Fresh Fruit Salad
Assorted Melons, Mandarin Oranges
& Pineapple Chunks
In Natural Juices Topped
with Shaved Coconut*

Individual Fruit Juices

*Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated*

*Assorted Soft Drinks
Bottled Waters*

*\$12.00 Per Guest
Maximum 1 Hour Service*

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Theme Breaks

Power Break

*Red Bull
Energy Drink*

*Piranha Energy Chips
BBQ, Onion & Hot Mix*

*Proto Cookies
Oatmeal Raisin & Chocolate Chip*

*Terra Chips
Harvest Power Bars*

*Flavored Mineral Waters
Assorted Soft Drinks*

11.00 Per Guest
Maximum 1 Hour Service*

“Old Fashioned Ice Cream Parlor”

*Ice Creams: Vanilla,
Chocolate, and Strawberry*

Sauces and Toppings
*Hot Fudge, Butterscotch, and Strawberry
Sliced Strawberries and Bananas
Rainbow Sprinkles, M & M's, Reeses Pieces,
Crushed Oreo Cookies, Snow Caps,
Fresh Whipped Cream
Chopped Nuts and Cherries*

*Freshly Brewed Superior Colombian Blend Coffee
Assorted Bigelow Tea,
Regular or Decaffeinated*

Assorted Soft Drinks & Mineral Waters

\$12.00 Per Guest

Cookies 'n Cream

*Assorted Ben & Jerry's Ice Cream Novelties
Frozen Fruit Bars & Chipwich*

*Jumbo Cookies
Chocolate Chip, Macadamia Nut, M & M
Peanut Butter & Oatmeal Raisin Cookies*

Chocolate, Whole, or Skim Milk

*Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated*

*Assorted Soft Drinks
Bottled Waters*

*\$12.00 Per Guest
Maximum 1 Hour Service*

***\$1.25 Additional per Person for Starbucks Coffee
*For Coffee Station, Please Add \$2.00 per Guest***

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Conference Center Catering Menus

Plated Lunch

Appetizers – Select One:

Caesar Salad with Garlic Croutons

Spinach Salad with Mushrooms
Stone Ground Mustard Vinaigrette

Soup du Jour
Florida Fruit Supreme with Fresh Berries

American Field Salad with Vinaigrette Dressing

Buffalo Mozzarella with Beefsteak Tomatoes
Basil Pesto Vinaigrette

Entrées – Select One:

Ranch Chicken
Char-grilled Breast of Chicken
Marinated in Low Fat Ranch Dressing
\$30.00 Per Guest

6-Ounce Petite Filet Mignon
With Mustard Cognac Sauce
\$36.00 Per Guest

Jamaican Chicken
Grilled Breast of Chicken
Marinated in Caribbean Spices
Fruit Salsa
\$30.00 Per Guest
Ricotta Filled Stuffed Shells

Plum Tomato Marinara Sauce
Seasonal Vegetables
\$26.00 Per Guest

“Catch of The Day” - Broiled, Grilled, or
Blackened
Swordfish, Snapper, or Mahi Mahi
Fruit Chutney
\$31.00 Per Guest

Chicken Napoli
Breast of Chicken With
Romano and Parmesan Cheese Crust
Price \$31.00 Per Guest

Desserts – Select One:

Passion Fruit Bavarian

Key Lime Pie

Strawberry Shortcake

Mississippi Mud Pie

Tiramisu

To Compliment Your Entrée Selection Our Executive Chef Will Select the Appropriate Seasonal Vegetable & Starch

All Entrées are Served with:

Freshly Baked Luncheon Rolls, Sweet Butter and Margarine
Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 20 Guests

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Conference Center Catering Menus

Luncheon Buffets & Box Lunches

"Six-Foot" Submarine Buffet

Soup du Jour
Caesar Salad with Garlic Croutons

Macédoine of Fresh Fruit with Mint
Creamy Cole Slaw
Red Potato Salad

A Choice of Two of The Following: Served On "Six-Foot" Italian Hoagie

Tuna, Ham and Cheese,
Italian Style
Roast Beef, Turkey Breast
Sliced Tomatoes and Onions
Shredded Lettuce
Pickle Spears

Baskets of Cooked Potato Chips

Assorted Cookies
Fudge Brownies

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$29.00 Per Guest
(Minimum 50 Guests)

Deli Buffet - # 1

Soup du Jour
Salad of Mixed Field Greens, Choice of Dressing
Lo Mein Noodle Salad
Tuna Salad

Macédoine of Fresh Fruit with Mint

Display of Select Boar's Head Deli Meats
Rare Roast Beef, Roasted Turkey, Genoa Salami, Virginia
Ham,

Pastrami, Prosciutto Ham
Mirror of Sliced Cheeses
Mayonnaise, Dijon Mustard, Horseradish

Baskets of Cooked Potato Chips

Freshly Baked Bread and Sourdough Rolls
Sweet Butter and Margarine

Chef's Selection of Cakes and Pies

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated

\$31.00 Per Guest

Box - #1

Roast Turkey and Smoked Ham With Swiss Cheese
On a Sourdough Baguette
Single Serving Mayonnaise and Mustard

Pretzels, Whole Fresh Florida Fruit
Nutri-grain Bar, Chocolate Chip Cookie

Soft Drink

\$23.00 Per Guest

Additional Fillers:

Tuna Salad, Chicken Salad, Turkey, Roast Beef and Ham

Box - #2

Char-grilled Chicken Breast
With Jack Cheese, Lettuce and Tomato
Served On a Sourdough Roll

Creamy Cole Slaw
Potato Chips
Blondie Bar
Whole Fresh Florida Fruit

Soft Drink

\$23.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee

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Conference Center Catering Menus

Plated Cold Luncheon Menus

Selection - I

Soup du Jour

*Sun Dried Tomato Wrap
Filled with Smoked Chicken & Gouda Cheese
Lettuce, Tomato & Mayonnaise*

Tri-Colored Tortellini Salad

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Pina Colada Cake

*Freshly Brewed Superior Colombian
Blend Coffee Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated*

*\$27.00 Per Guest
(Maximum 300 Guests)*

Selection - III

Soup du Jour

Crusty Baguette Stuffed With a Choice Of:

Tuna Salad

Chicken Salad

Roast Beef and Boursin Cheese

Italian Style Hoagie

*Roasted Vegetable Salad
Potato Salad*

Praline Mousse, Chocolate Kahlua Sauce

*Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated*

\$26.00 Per Guest

Selection - II

Soup du Jour

*Grilled Chicken Breast or Jumbo Shrimp
Served Over Caesar Salad*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Strawberry Cheesecake
Served With Fresh Berries*

*Freshly Brewed Superior Colombian
Blend Coffee Regular or Decaffeinated
Assorted Bigelow Tea Regular or Decaffeinated*

*\$26.00 Per Guest for Chicken
\$28.00 Per Guest for Shrimp*

Selection - IV

Pasta Fagioli

*Cold Antipasto Platter
Pepperoni, Prosciutto, Provolone
Mozzarella, Pepperocini, Capocollo
Roasted Red Peppers, Black Olives
Artichoke Hearts
Balsamic Vinaigrette*

*Freshly Baked Focaccia Breads
Italian Grissini Breadsticks*

Tiramisu

*Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea
Regular or Decaffeinated*

\$29.00 Per Guest

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge will Apply to Groups of Less Than 15 Guests***

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Conference Center Catering Menus

Theme Luncheon Buffets

“South of the Border”

Fiesta Fruit Salad
Wild Field Greens, Choice of Dressings
Spicy Mexican Pasta Salad
Mexican Corn Salad

Sizzling Fajitas

Thinly Sliced Flank Steak
Grilled Julienne Chicken Breast
Sautéed With Green Peppers & Onions
Flour Tortillas
Guacamole and Sour Cream
Tomato Cilantro Salsa & Diced Onions
Shredded Lettuce
Monterey Jack Cheese
Refried Beans
Spanish Rice

Coconut Flan
Cinnamon Churros
Coconut Rum Torte

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$38.00 Per Guest

“Caribbean Buffet”

Salad Calypso, Raspberry Tamarind Dressing
Caribbean Seafood Salad
Tropical Sliced Fruit Display

Jamaican Jerk Chicken
Sliced Roast Pork Loin, Rum Raisin Sauce
Black Beans and Rice
Island Vegetable Medley

Cuban Bread & Corn Bread
Sweet Butter and Margarine

Coconut Rum Cake
Fresh Fruit Tartlettes

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated

Assorted Bigelow Tea, Regular or Decaffeinated

\$38.00 Per Guest

“Little Italy”

Tri-colored Tortellini Salad With Pesto
Caesar Salad With
Parmesan Cheese & Garlic Croutons
Marinated Mushrooms and Red Peppers

Chicken Picatta Sautéed
In Lemon, White Wine, and Capers
Ricotta Stuffed Shells with Plum Tomato Mariana Sauce
Seasonal Vegetables With Olive Oil & Garlic

Garlic Breadsticks
and Herb Focaccia Bread

Italian Pastries

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$38.00 Per Guest

“All American Cookout”

Rotinni Pasta Salad
Marinated Plum Tomato, Onion, Cucumber Salad
Creamy Cole Slaw

Chef to Grill

Char-broiled Hamburgers
Char-broiled Cheeseburgers
Grilled Frankfurters
Barbecued Chicken

Sliced Tomato, Onions,
Lettuce Leaves, Dill Pickles
Rolls and Condiments

Mini Corn-On-the-Cob
French Fries

Assorted Homebaked Pies

Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated

Assorted Bigelow Tea, Regular or Decaffeinated

\$38.00 Per Guest

\$75.00 Chef's Fee

\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 25 People

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Conference Center Catering Menus

Plated Dinner

Appetizers – Select One:

<i>Soup du Jour/Pasta Fagioli</i>	<i>Caesar Salad with Garlic Croutons</i>
<i>Buffalo Mozzarella with Beefsteak Tomatoes Basil Pesto Vinaigrette</i>	<i>Spinach Salad with Shiitake Mushrooms Warm Bacon Pecan Vinaigrette</i>
<i>American Field Salad with Raspberry Vinaigrette</i>	<i>Fresh Florida Fruit Supreme with Berries</i>

Entrées – Select One:

<i>Filet Mignon of Aged Beef Pinot Noir Sauce and Wild Mushrooms \$62.00 Per Guest</i>	<i>Chicken Milanaise Breast of Chicken Sautéed with Diced Prosciutto & Sliced Mushrooms Beurre Blanc Sauce \$40.00 Per Guest</i>
<i>“Catch of The Day” Broiled, Grilled, or Blackened Swordfish, Snapper, Mahi Mahi, Salmon, or Tuna Fruit Chutney \$49.00 Per Guest</i>	<i>Chicken Napoli Breast of Chicken With Romano and Parmesan Cheese Crust \$39.00 Per Guest</i>
<i>Grilled Breast of Chicken Served with Fillet of Salmon Pink & Green Peppercorn Sauce \$56.00 Per Guest</i>	<i>Petite Filet Mignon Served with Gulf Shrimp Roasted Garlic Parsley Sauce \$67.00 Per Guest</i>

Desserts – Select One:

<i>Rocky Road Cheesecake With Chocolate Kahlua Sauce</i>	<i>Tri-Colored Chocolate Entremet Cake</i>
<i>Chocolate Truffle Torte</i>	<i>Berry Torte Filled with Diplomat Cream & Fruit Coulis</i>
<i>Tiramisu With Amaretto Chocolate Sauce</i>	

**To Compliment your Entrée Selection Our Executive Chef Selection of the Appropriate Seasonal Vegetable & Starch
And Please Consult your Meetings & Conventions Manager for Wine Pairing Suggestions**

All Entrées are Served with:

*Freshly Baked Luncheon Rolls, Sweet Butter and Margarine
Freshly Brewed Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated*

**\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 20 Guests**

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Conference Center Catering Menus

Displays On Mirrors and Buffet Stations

Imported and Domestic Cheese Display

Imported and Domestic Cheeses
Displayed With Fresh Fruit Garnish
French Bread and Lavosh
Carr's Water Crackers
\$6.00 Per Guest

Baked Brie en Croûte

A Wheel of Baked Brie Topped with Pine Nuts
and Wrapped in Puff Pastry
\$160.00 (Serves 30 Guests)

Snack & Dip Station

Spinach Dip in Country Bread
Warm Artichoke & Parmesan Dip
Spicy Salsa
Served with Potato & Tortilla Chips
Bavarian Pretzels and Mixed Nuts
Grasini Breadsticks & Carr's Water Crackers
\$9.50 per Guest

Nacho Bar

Blue & Yellow Corn Tortilla Chips Served with
Bowls of Salsa, Guacamole, Sour Cream
Diced Tomatoes, Scallions, Jalapenos,
Black Olives
Chafing Dishes of Refried Beans
And Melted Jalapeno Cheese Sauce
Served with Spicy Chili
\$10.00 per Guest

Mexican Fajita Station

Marinated Beef or Chicken
Grilled with Onions & Green Peppers
Served with Pico de Gallo, Guacamole
Shredded Monterey Jack & Cheddar Cheese
Soft Flour Tortillas
\$13.00 per Guest

Beef & Chicken Combo
\$15.00 per Guest

Fruit Display

Sliced Fresh Seasonal Fruits
and Berries
\$5.00 per Guest

Crudités Display

Crisp Vegetable Crudités Display
With Assorted Dips
\$5.00 per Guest

Sushi Bar

A Variety of Tekka Maki, Kappa-Maki
California Roll and Orlando Roll
With Wasabi, Soy Sauce
And Pickled Ginger
\$5.00 per Piece
(minimum order 100 pieces)

Italian Antipasto Display

Prosciutto Ham, Capicola, Pepperoni,
Sliced Salami, Provolone,
Sliced Mozzarella & Beefsteak Tomato,
Pepperoncini Peppers, Hearts of Palm,
Marinated Artichoke Hearts, Kalamata Olives,
Marinated Asparagus & Red Pepper
Sweet and Hot Cherry Peppers
Breadsticks and Lavosh
\$12.00 per Guest

Pasta Station

Choose Two Pastas and Two Sauces:
Tortellini, Penne Pasta, Fettuccine
Linguine or Rainbow Fusilli
Spicy Marinara, Alfredo
White or Red Clam
Pesto or Meat Sauces
Garlic Bread Sticks, Grated Parmesan Cheese
\$13.00 per Guest
Add Caesar Salad \$15.00

Prices are Based on One Hour of Food Service During Receptions Only

All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of January 1, 2005

Conference Center Catering Menus

Carving Stations

Whole Roast Tenderloin of Beef, Béarnaise Sauce
 Silver Dollar Rolls, Dijon Mustard, Horseradish 340.00
 (Serves 20 Guests)

Whole Roast Turkey, Giblet Gravy 265.00
 Silver Dollar Rolls, Mayonnaise and Cranberry Sauce
 (Serves 40 Guests)

Whole Baked Smoked Country Ham, Raisin Sauce 285.00
 Silver Dollar Rolls, Dijon Mustard
 (Serves 50 Guests)

Apricot Glazed Roast Pork Loins 265.00
 Sourdough Rolls, Mustard, Mayonnaise, Horseradish
 (Serves 25 Guests)

\$75.00 Fee per Chef

Seafood On Ice

(Priced Each unless Otherwise Specified)

Iced Jumbo Shrimp, Cocktail Sauce & Lemon Crowns 3.75
 Snow Crab Claws, Cocktail Sauce 3.50
 Freshly Shucked Oysters on the Half Shell 3.50
 Freshly Shucked Clams on the Half Shell 3.50
 Fresh Florida Stone Crab Claws, Honey Mustard Sauce (In Season) Market Price
 Beluga Caviar Presented On Ice, Traditional Garnishes Market Price

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Conference Center Catering Menus

Hors d' Oeuvres

(Priced Per 100 Pieces, Unless Otherwise Specified)

Cold Hors d'Oeuvres

<i>* Baby Shrimp Barquette</i>	325.00
<i>* Canapés of Pâté Maison</i>	325.00
<i>* Celery with Roquefort</i>	325.00
<i>* Cherry Tomato with Curried Chicken Mousse</i>	325.00
<i>* Genoa Salami Cornets</i>	325.00
<i>* Belgian Endive with Crabmeat Salad</i>	350.00
<i>* Nova Scotia Salmon Canapés</i>	375.00
<i>* Lobster Medallions with Coral</i>	425.00

Hot Hors d'Oeuvres

<i>* Brie en Croûte with Raspberries</i>	325.00
<i>Cajun Chicken Fingers, Honey Mustard</i>	325.00
<i>* Conch Fritters Bahamian Style with Sauce Louis</i>	325.00
<i>* Crisp Won Ton with Hot Mustard Sauce</i>	325.00
<i>* Gourmet Meatballs with Madeira Wine Sauce</i>	325.00
<i>* Mushroom Caps with Parmesan & Herb Breadcrumbs</i>	325.00
<i>* Oriental Spring Roll with Plum Sauce</i>	325.00
<i>* Spanikopita</i>	325.00

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Conference Center Catering Menus

Hors d' Oeuvres

<i>* Stuffed Mushrooms with Spicy Sausage</i>	<i>325.00</i>
<i>* Artichoke Hearts with Boursin Cheese</i>	<i>350.00</i>
<i>Chinese Dumplings, Sauce Szechuan</i>	<i>350.00</i>
<i>Coconut Breaded Grouper Fingers</i>	<i>350.00</i>
<i>Jamaican Beef Patties</i>	<i>350.00</i>
<i>*Mini Beef Wellingtons</i>	<i>350.00</i>
<i>Mini Crab Cakes, Dijonnaise Sauce</i>	<i>350.00</i>
<i>Salmon and Dill Quiche</i>	<i>350.00</i>
<i>*Suitable for Butler Passing</i>	

A Selection of 4 from the Above Hors d'Oeuvres is Priced as Follows:

One Hour Reception @ \$21.00 per Guest (based on 8 pieces per guest)
Two Hours Reception @ \$26.00 per Guest (based on 10 pieces per guest)

Conference Center Catering Menus

Banquet Beverages

Open Bar:

Serving Name Brands to Include

J & B
 Bacardi Light
 Smirnoff
 SauzaGold
 Canadian Club
 Beefeater
 Jack Daniels
 Domestic & Imported Beer
 Talus Cabernet Sauvignon
 Chardonnay and White Zinfandel
 Soft Drinks
 Mineral Waters

\$12.00 per Guest for (1) Hour
 \$20.00 per Guest for (2) Hours

Consumption Bar:

Name Brands Liquor \$5.50 Each
 Premium Brands Liquor \$5.75 Each
 Deluxe Brands Liquor \$6.50 Each
 Cordials \$5.50 – 8.00 Each
 Imported & Premium Beer \$5.50 Each
 Domestic Beer \$4.50 Each
 Non-Alcoholic Beer \$4.50 Each
 House Wine \$5.00 Each
 Wine Coolers \$5.00 Each
 Mineral & Spring Water \$3.50 Each
 Soft Drinks \$2.75 Each

Wine List

<i>Bin 204 Johannisberg Riesling, Jekel Arroyo Seco, Monterey, California</i>	\$32.00
<i>Bin 205 White Zinfandel, Beringer Vineyards, Napa Valley, California</i>	\$28.00
<i>Bin 303 Chardonnay, Talus California</i>	\$30.00
<i>Bin 307 Chardonnay, Riva Ranch Reserve, Wente Vineyards, Monterey, California</i>	\$34.00
<i>Bin 311 Chardonnay, Kendal Jackson Wintner's Reserve, California</i>	\$32.00
<i>Bin 317 Chardonnay, La Crema, Sonoma Coast, California</i>	\$40.00
<i>Bin 403 Sauvignon Blanc, Marlborough Reserve, Brancott Vineyards, New Zealand</i>	\$34.00
<i>Bin 600 Pinot Noir, Napa Ridge, North Coast, California</i>	\$32.00
<i>Bin 701 Cabernet Sauvignon, Talus, California</i>	\$30.00
<i>Bin 712 Cabernet Sauvignon, J. Lohr Estates Seven Oaks, Paso Robles, California</i>	\$34.00
<i>Bin 715 Cabernet Sauvignon, Vintner's Collection Sterling Vineyards, California</i>	\$32.00
<i>Bin 803 Merlot, Talus, California</i>	\$28.00
<i>Bin 809 Merlot, Chateau Ste. Michelle, Cloumbia Valley, Washington</i>	\$40.00
<i>Bin 903 Zifandel, Sonoma County, Clos du Bois Winery</i>	\$32.00

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Conference Center Catering Menus

Banquet Beverages

Champagne

Bin 101 Korbel, Champagne Cellar, Sonoma County, California

.....\$35.00

***All Beverage Prices Include Florida Alcoholic Beverage Surcharge
Labor Charges - \$80.00 Bartender Fee Per Bartender is Applicable***

***A Wide Variety of Champagnes, Wines, Brandies, Cognac and Liquors Imported
From Around the World are Available for your Pleasure***



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