

Breakfast, Coffee Service and Breaks Items

Beverages

<i>Freshly Brewed Starbucks Coffee Regular and Decaffeinated</i>	65.00 Per Gallon
<i>Freshly Brewed Superior Colombian Blend Coffee, Regular and Decaffeinated Coffee</i>	56.00 Per Gallon
<i>Assorted Regular and Herbal Teas</i>	56.00 Per Gallon
<i>Freshly Squeezed Orange and Grapefruit Juices</i>	60.00 Per Gallon
<i>Cranberry, Apple, and Tomato Juice</i>	60.00 Per Gallon
<i>Tropical Fruit Punch</i>	52.00 Per Gallon
<i>Minted or Lemon Iced Tea</i>	56.00 Per Gallon
<i>Individual Fruit Juices</i>	3.50 Each
<i>Assorted Soft Drinks</i>	3.50 Each
<i>Flavored Mineral Waters</i>	4.00 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>	48.00 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>	39.00 Per Dozen
<i>Double Fudge Chocolate Brownies or Blonde Brownies</i>	39.00 Per Dozen
<i>Freshly Baked Jumbo Cookies</i>	39.00 Per Dozen

Breakfast Enhancements

<i>Ham & Cheese Stuffed Croissant</i>	5.50 Each
<i>Cheese & Egg Croissant</i>	5.00 Each
<i>Sausage Biscuit</i>	5.00 Each
<i>French Toast Stick</i>	2.25 Each
<i>Breakfast Burrito</i>	5.50 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>	4.00 Each
<i>Assortment of Fresh Fruit Skewers</i>	4.50 Each
<i>Sliced Fresh Seasonal Fruit Display with Berries</i>	5.50 Per Guest
<i>Fresh Cubed Tropical Fruit with Chocolate Fondue Dip</i>	6.00 Per Guest
<i>Tuxedo Dipped Strawberries</i>	48.00 Per Dozen

Extras

<i>Ben n' Jerry Ice Cream Bars</i>	4.50 Each
<i>Ice Cream Novelties</i>	3.50 Each
<i>Assorted Candy Bars</i>	2.75 Each
<i>Low Fat Granola Bars</i>	2.50 Each
<i>Power Bars</i>	4.00 Each
<i>Funnel Cakes, Confectioners Sugar</i>	3.50 Each
<i>Pretzels, Brown Mustard</i>	3.50 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

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Continental Breakfast and Breakfast Items

Continental Breakfast

*Freshly Squeezed Orange Juice
Assorted Fruit Juices*

Assorted Breakfast Bakeries To Include

Danish and Croissants

Assorted Muffins & Breakfast Breads

Assorted Bagels & Cream Cheese

Sweet Butter and Margarine

Fresh Fruit Preserves

Freshly Brewed

Superior Colombian Blend Coffee

Regular or Decaffeinated

Assorted Bigelow Tea

Regular or Decaffeinated

\$18.50 Per Guest

Lox, Stock & Bagels

Freshly Squeezed Orange Juice

Assorted Fruit Juices

Assorted Breakfast Breads and Crumb Cakes

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

\$27.00 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

\$23.50 Per Guest

By The Guest

(AM or PM)

One Hour Time Limit

Freshly Brewed Superior Colombian Blend

Coffee Regular or Decaffeinated, Assorted

Bigelow Tea Regular or Decaffeinated

Assorted Soft Drinks

Assorted Mineral Waters

\$9.00 Per Guest

Breakfast Enhancements

Cheese and Egg Croissant \$5.00 Each

Ham and Cheese Croissant \$5.50 Each

Sausage Biscuit \$5.00 Each

French Toast Stick \$2.50 Each

Breakfast Burrito \$5.50 Each

\$1.25 Additional per Person for Starbucks Coffee

An Additional \$.50 per Guest Will Apply to Offer Assorted Bagels With Cream Cheese

All Prices Subject To 21% Service Charge and 6.5% State Tax

Prices Effective As of April 1, 2005

Plated Breakfast Menus

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*

\$23.00 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*

*\$25.00 Per Guest
(Maximum 250 Guests)*

Breakfast # 3

Freshly Squeezed Orange Juice

*Baked Grapefruit, Southern Comfort
and Brown Sugar*

*Petite Filet Mignon
Freshly Scrambled Eggs With Mushrooms and Chives
Lyonnaise 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*

\$32.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests
All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 1, 2005

Plated Breakfast Menus

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*

\$25.00 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*

\$26.00 Per Guest

Breakfast # 6

Freshly Squeezed Orange Juice

*Apple Crepes With Cinnamon and Brown Sugar
Served With Low Fat Cottage Cheese
and Fresh Berries*

*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*

\$23.00 Per Guest

***\$1.25 Additional per Person for Starbucks Coffee**
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests
All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 1, 2005*

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

\$29.00 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

\$35.00 Per Guest

A \$50.00 Labor Charge Will Be Added

To Groups of Less than 50 Guests

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 for Buffet - III:

A \$150.00 Labor Charge Will Be Added

To Groups of Less than 50 Guests

\$1.25 Additional per Person for Starbucks Coffee

All Prices Subject To 21% Service Charge and 6.5% State Tax

Prices Effective As of April 1, 2005

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

*\$11.00 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
\$13.00 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

\$11.00 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*

*\$13.00 Per Guest**

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

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

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*

*\$11.00 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*

*\$11.00 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*

*\$13.00 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*

*\$13.00 Per Guest
Maximum 1 Hour Service*

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

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

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*

12.00 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

\$13.00 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*

*\$13.00 Per Guest
Maximum 1 Hour Service*

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

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

Plated Luncheon Menus

Luncheon - # 1

*Boston Bibb and Spinach Salad
With Sliced Mushrooms
Balsamic Vinaigrette*

*Chicken Milanaise
Breast of Chicken Sautéed With
Diced Prosciutto and Sliced Mushrooms
Beurre Blanc Sauce*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Chocolate Bourbon
Pecan Tart*

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

\$33.00 Per Guest

Luncheon - # 2

*Salad of Wild Greens and Mozzarella
With Chipotle Vinaigrette*

*Ranch Chicken
Char-grilled Breast of Chicken
Marinated in Low Fat Ranch Dressing*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Mississippi Mud Pie
Chocolate Kahlua Sauce*

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

\$31.00 Per Guest

Luncheon - # 3

*American Field Salad
With Balsamic Vinaigrette*

*Jamaican Chicken
Grilled Breast of Chicken
Marinated in Caribbean Spices
Mango Salsa*

Black Beans and Rice

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Coconut Rum Cake
With Pineapple Fruit Coulis*

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

\$33.00 Per Guest

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

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests***

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

Luncheon - # 4

*Buffalo Mozzarella With Beefsteak Tomatoes
Basil Pesto Vinaigrette*

*Chicken Napoli
Breast of Chicken With
Romano and Parmesan Cheese Crust
Tomato Cream Sauce*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Praline Mousse
Chocolate Kahlua Sauce*

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

\$34.00 Per Guest

Luncheon - # 5

*Boston Bibb, Radicchio, and Belgian Endive
With Citrus Vinaigrette*

Sirloin Steak With Shiitake Mushroom Sauce

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Dutch Apple Pie

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

\$37.00 Per Guest (8 Ounces)

\$39.00 Per Guest (10 Ounces)

Luncheon - # 6

*Salad of Wild Greens
Sliced Tomatoes, Daikon Sprouts, and Cucumbers
Tarragon Vinaigrette Dressing*

*“Catch of The Day” - Broiled, Grilled, or Blackened
Swordfish, Snapper, or Mahi Mahi
Mango Chutney*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Strawberry Shortcake

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

\$34.00 Per Guest

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

*Ricotta Filled Stuffed Shells
Plum Tomato Marinara Sauce
Seasonal Vegetables*

Luncheon - # 7

*Caesar Salad
With Garlic Croutons*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Tiramisu

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

\$28.00 Per Guest

Luncheon - # 8

*Hearts of Romaine
With Crumbled Bleu Cheese
Herb Vinaigrette*

*6-Ounce Petite Filet Mignon
With Mustard Cognac Sauce*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Lemon Meringue Tart

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

\$38.00 Per Guest

Luncheon - # 9

*Fresh Florida Fruit Supreme
With Fresh Berries*

*Pork Cutlet with
Baked Cinnamon Apple and Balsamic Sauce*

Parsley Potatoes and Vegetable du Jour

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

*Profiterolles Stuffed With
Cappuccino Ice Cream or French Vanilla Bean Mousse*

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

\$31.00 Per Guest

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

Luncheon Buffets

"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 Hoogie***

*Tuna, Ham and Cheese,
Italian Style*

Roast Beef, Turkey Breast

Sliced Tomatoes and Onions

Shredded Lettuce

Pickle Spears

Baskets of 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 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

\$33.00 Per Guest

\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests

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

Luncheon Buffets

Buffet - # 2

Soup du Jour

*Salad of Mixed Field Greens
With Choice of Dressing*

*Mediterranean Pasta Salad
Waldorf Salad With Walnuts and Apples
Creamy Cole Slaw*

Sliced Tropical Fruit Display

Hot Entrees

Select Two from The Following

*Sliced Hot Sirloin of Beef, Wild Mushroom Sauce
or*

*Chicken Breast Viennese
In Olive Oil & Bread Crumbs With Fresh Herbs
or*

Grilled Gulf Fish With Lemon Butter

Vegetable Medley

Oven Roasted Red Bliss Potato Rosemary

*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

\$38.00 Per Guest

Buffet - # 3

Soup du Jour

Marinated Mushroom & Artichoke Salad

Thai Beef Noodle Salad

*Buffalo Mozzarella With Beefsteak Tomatoes
Basil Pesto Vinaigrette Dressing*

Display of Deluxe Meats & Cheeses To Include:

*Cold Sliced Tenderloin of Beef
Prosciutto Ham, Sliced Corn Beef
Cold Smoked Chicken Breast
American & Provolone Cheese
Swiss, Cheddar, & Brie Cheese*

Mayonnaise, Dijon Mustard, Horseradish

Appropriate Relishes, Crudite, & Garnishes

Assorted Deli Breads & Rolls To Include

*Sourdough Bread, Cheese Rolls
and Marbled Bread*

*Chef's Selection Of
Assorted Miniature Pastries
Fruit Tarts and Tortes*

Freshly Brewed

Superior Colombian Blend Coffee

Regular or Decaffeinated

Assorted Bigelow Tea

Regular or Decaffeinated

\$35.00 Per Guest

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests***

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

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
Sweet Italian Sausage & Peppers
Ricotta Stuffed Shells
With Plum Tomato Marinara 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**

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

Plated Cold Luncheon Menus

Selection - I

Soup du Jour

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

*\$28.00 Per Guest
(Maximum 300 Guests)*

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 - 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

(Maximum 300 Guests)

\$1.25 Additional per Person for Starbucks Coffee

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

Plated Cold Luncheon Menus

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
(Maximum 300 Guests)*

Selection V

Soup du Jour

*Niçoise Salad
Fresh Grilled Tuna Steak
Surrounded By Olives, Marinated Beans
Sliced Red Onions, Baby Red Potatoes
Tomato Wedges, Hard Cooked Eggs
In Herbed Olive Oil*

*Freshly Baked Luncheon Rolls
Butter and Margarine*

*White Chocolate Mousse
Topped With Chocolate Sauce
And Fresh Seasonal Berries*

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

\$29.00 Per Guest

Selection VI

Soup du Jour

*Peppercorn Roasted Sliced Tenderloin
Served Over Spinach and Romaine Lettuce
With Three Peppercorn Ranch Dressing*

*Freshly Baked Luncheon Rolls
Sweet Butter and Margarine*

Chocolate Truffle Torte

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

\$29.00 Per Guest

A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests

\$1.25 Additional per Person for Starbucks Coffee

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

Box Lunches

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

\$24.00 Per Guest

Additional Fillers:

*Tuna Salad
Chicken Salad
Turkey
Roast Beef
Ham*

Box - #3

*Italian Hoagie Sandwich
Southern Fried Chicken
(1 Piece)*

*Pasta Salad
Potato Chips
Whole Fresh Fruit & Mini Bonbel*

Chocolate Brownie

Soft Drink

\$27.00 Per Guest

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

\$24.00 Per Guest

Box - #4

*Smoked Chicken and Provolone Cheese
Spinach Wrap*

*Chips
Whole Fresh Fruit*

Jumbo Chocolate Chip Cookie

Soft Drink

\$24.00

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

Plated Dinner Menus

Dinner - # 1

*Romaine with Florida Citrus Fruit
Lemon Lime Dressing*

*Chicken Florentine Wellington
Marsala Wine Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Tri-colored Chocolate Entremet Cake
With Vanilla Sauce*

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

\$39.00 Per Person

Dinner - # 2

*Boston Bibb Lettuce
Julienne of Shiitake Mushrooms
Balsamic Vinaigrette*

*Chicken Napoli
Breast of Chicken With
Romano & Parmesan Cheese Crust
Pesto Cream Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Berry Torte Filled With Diplomat Cream
and Fruit Coulis*

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

\$39.00 Per Person

Dinner - # 3

*American Field Salad
Raspberry Vinaigrette*

*Chicken Forestière
Wild Mushroom Cream Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Chocolate Hazelnut Torte
With Hot Cappuccino Cream*

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

\$42.00 Per Person

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

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests***

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

Plated Dinner Menus

Dinner - # 4

Caesar Salad, Herb Croutons

*Grilled Rib Eye Steak
With Merlot Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*New York Style Cheesecake
With Fresh Strawberries*

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

\$48.00 Per Person

Dinner - # 5

*Timbale of Smoked Salmon Mousse
Over Baby Greens
With Cilantro Cream*

*Filet Mignon of Aged Beef With
Pinot Noir and Wild Mushrooms*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

Chocolate Truffle Torte

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

\$62.00 Per Person

Dinner - # 6

Lobster Bisque With Cognac

*Traditional Filet of Beef Wellington
With Périgourdine Sauce
and Morel Mushrooms*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Opera Cake
with Fresh Berries*

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

\$59.00 Per Person

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

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests***

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

Plated Dinner Menus

Dinner - # 7

*Beefsteak Tomatoes, Field Greens
And Buffalo Mozzarella
Basil Infused Oil*

*Broiled Filet Mignon Topped With
Pine Nut and Bleu Cheese Herb Crust
Roasted Shallot Red Wine Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

Hazelnut Tiramisu with Pistachio Sauce

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

\$59.00 Per Person

Dinner - # 9

*Spinach Salad With Shiitake Mushrooms
Warm Bacon Pecan Vinaigrette*

*“Catch of The Day” - Broiled, Grilled, or Blackened
Swordfish, or Snapper, or Mahi Mahi, or Salmon, or Tuna
Fruit Chutney*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Trilogy of Sorbets
Served in a Nougat Brandied Basket*

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

\$52.00 Per Guest

Dinner - # 8

*Marinated & Smoked Salmon Tartar
Garnished with Caviar and Melba Toast*

*Broiled New York Sirloin of Angus Beef
Green and Pink Peppercorn Sauce*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

Chocolate Hazelnut Torte

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

\$56.00 Per Person

Dinner - # 10

*Grilled Portobello Mushroom
Glazed with Feta Cheese
On a Bed of Micro Greens with
Aged Balsamic Vinaigrette*

*Sauteed Veal Chop
Roasted Shallot Sauce
Pomme William Potato
Jumbo Asparagus*

*Freshly Baked Dinner Rolls
Sweet Butter and Margarine*

*Rocky Road Cheesecake
With Chocolate Kahlua Sauce*

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

\$65.00 Per Guest

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

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests***

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

Dinner Buffets

“Caribbean Carnivale”

Bahamian Conch Chowder
Calypso Salad
Raspberry Tamarind Dressing
Marinated Seafood With Lime
Cucumber, Yucca, Onion, & Peppers
Marinated With Island Spices
In a Tangy Vinaigrette Dressing
Roasted Jamaican Spiced Pork Loins
(Carved By Uniformed Chefs)
Jerk Chicken
Caribbean Snapper in Coconut Herb Crust
With Papaya & Mango Chutney
Fried Plantains
Red Beans and Rice
Grilled Seasoned Vegetable Medley
Assorted Muffins, Breads, and Biscuits
Whipped Sweet & Fruit Flavored Butters
Sliced Fresh Seasonal Fruits & Berries
Flan With Shaved Coconut
Passion Fruit Mousse
Chocolate Covered Bananas
Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$66.00 Per Guest

\$75.00 Chef’s Fee per Chef

“Taste of Americana”

“Garden State Salad Bar”
Tossed Greens, Spinach, Radicchio & Bibb Lettuce
Alfalfa Sprouts, Cherry Tomatoes, Olives
Shredded Carrots, Cucumbers, Radishes
Peppers, Baby Shrimp, Baby Corn
Cauliflower and Broccoli
With Croutons & Bleu Cheese Crumbles
Choice of Dressings
Texas Longhorn Steamship Round of Beef
(Carved By Uniformed Chef)
Monterey Chicken
With Jack Cheese
Avocado, & Black Bean Salsa
Blackened Fish
Dirty Rice
Jersey Corn-On-the-Cob
Corn Bread Muffins
Sourdough Rolls
Homemade Biscuits
Creamy Butter
Washington State Apple Pie
Key Lime Pie
New York Cheesecake
Boston Cream Pie
Pecan Pie
Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated
Assorted Bigelow Tea, Regular or Decaffeinated

\$66.00 Per Guest

Top Rounds of Beef for Groups under 100 People

\$75.00 Chef’s Fee per Chef

Please Consult your Meetings & Conventions Manager for Wine Pairing Suggestions

\$1.25 Additional per Person for Starbucks Coffee
A \$100.00 Labor Charge Will Be Added To Groups of Less Than 50 Guests

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

Dinner Buffets

“All American Backyard Barbecue”

Caesar Salad With Garlic Croutons

Buffalo Mozzarella & Sliced Tomatoes
Basil Vinaigrette

Petite Filet Mignon

Barbecued Honey Mustard Glazed Chicken

Grilled Swordfish

Corn-On-The Cob

Baked Potato Bar:

Shredded Cheese, Bacon Crumbles,
Sour Cream, Chives, Broccoli Florets

Freshly Baked Dinner Rolls
Sweet Butter and Margarine

Build your Own Sundae Bar to Include:

Vanilla, Chocolate, and Strawberry Ice Cream
Toppings To Include:

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

Dark Chocolate Fondue Station With
Fresh Fruit & Pound Cake Squares

Freshly Brewed
Superior Colombian Blend Coffee
Regular or Decaffeinated

Assorted Bigelow Tea, Regular or Decaffeinated

\$69.00 Per Guest

“Swamp Party”

Florida Seafood Chowder

Peel-and-Eat Shrimp
Oysters On the Half Shell
Clams On the Half Shell
Local Smoked Fish Display

Everglades Salad, Choice of Dressings

Okeechobee Steamship Round of Beef
(Served By Uniformed Chef)

Pan Fried Swamp Alligator Tail

Barbecued Molasses Glazed Chicken

Blackened Gulf Fish

Backwoods Baked Potato Bar
With Assorted Toppings

Vegetable Medley

Crusty Garlic Breadsticks
Banana Bread and Corn Bread
Sweet Butter

Key Lime Pie, Carrot Cake
Chocolate Mud Pie
Tropical Sliced Fruits, Melons, & Berries

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

\$69.00 Per Guest

Top Rounds of Beef for Groups under 100 People

\$75.00 Chef Fee per Chef

Please Consult your Meetings & Conventions Manager for Wine Pairing Suggestions

\$1.25 Additional per Person for Starbucks Coffee

A \$100.00 Labor Charge Will Be Added To Groups of Less Than 50 Guests

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

Mixed Grill Dinners

Grill - #1

*Fresh Mesclun Greens Tossed Table Side
With Mandarin Oranges, Toasted Almonds
and Balsamic Vinaigrette*

*Petite Filet Mignon, Sauce Chanterelles & Cèpes
Served With Medallions of
Grilled Swordfish, Herb Beurre Blanc*

*Freshly Baked Dinner Rolls
Butter and Margarine*

*White Chocolate Mousse Cake
Strawberry Sauce*

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

\$67.00 Per Guest

Grill - #3

Caesar Salad With Garlic Croutons

*Grilled Breast of Chicken
Served With Fillet of Salmon
Fennel Herb Cream Sauce*

*Freshly Baked Dinner Rolls
Butter and Margarine*

Mississippi Mud Pie

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

\$58.00 Per Guest

Grill - #2

*Spinach Salad Mimosa With Mushrooms
Warm Stone Ground Mustard Vinaigrette*

*Petite Filet Mignon
Served With Gulf Shrimp
Roasted Garlic Parsley Sauce*

*Freshly Baked Dinner Rolls
Butter and Margarine*

*Exotic Fruit Charlotte
Topped With Seasonal Fruits*

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

\$69.00 Per Guest

Grill - #4

*Chilled Oriental Lo-Mein Salad
on Wild Field Greens*

*Petite Filet Mignon
Served With Broiled Lobster Tail
With Drawn Butter*

*Freshly Baked Dinner Rolls
Butter and Margarine*

Strawberry Shortcake

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

\$72.00 Per Guest

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

***\$1.25 Additional per Person for Starbucks Coffee
A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests
All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 1, 2005***

Children's Menus

Party No. I

*Fried Mozzarella Sticks
With Marinara Sauce*

*Mini Hamburgers With Buns
Appropriate Condiments and Relishes*

*Ball Park Franks
With Yellow Mustard*

*French Fries
Corn-On-the-Cob*

*Chocolate Chip Cookies
Fudge Brownies*

Milk and Fruit Punch

\$16.50 Per Child

Party No. II

Baskets of Potato Chips and Pretzels

Pizza

*Chicken Fingers
With Barbecue Sauce*

*Corn-On-the-Cob
French Fries*

*Peanut Butter Cookies
Chocolate Chip Cookies
Ice Cream Novelties*

Milk and Fruit Punch

\$18.50 Per Child

Party No. III

Baskets of Chips, Pretzels, and Popcorn

Fresh Fruit Salad

Chicken Parmesan Baked With Mozzarella Cheese & Marinara Sauce

Baked Macaroni and Cheese

Cheese and Pepperoni Pizza Squares

*Corn-On-the-Cob
Garlic Bread Sticks
Creamy Butter*

Make your Own Sundae Bar

*Vanilla, Chocolate, and Strawberry Ice Cream
Fudge, Butterscotch and Strawberry Sauce Toppings
Whipped Cream, Colored Jimmies, Chopped Nuts and Cherries*

Milk and Soft Drinks

\$21.50 Per Child

A \$50.00 Labor Charge Will Be Added To Groups of Less Than 15 Guests

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

Hors d'Oeuvres

(Priced Per 100 Pieces, Unless Otherwise Specified)

Hot Hors d'Oeuvres

<i>*Brie en Croûte with Raspberries</i>	325.25
<i>Cajun Chicken Fingers, Honey Mustard Sauce</i>	325.25
<i>*Conch Fritters Bahamian Style with Sauce Louis</i>	325.25
<i>*Crisp Won Ton with Hot Mustard Sauce</i>	325.25
<i>*Gourmet Meatballs with Madeira Wine Sauce</i>	325.25
<i>*Mushroom Caps with Parmesan & Herb Breadcrumbs</i>	325.25
<i>*Oriental Spring Roll with Plum Sauce</i>	325.25
<i>*Spanikopita</i>	325.25
<i>*Stuffed Mushrooms with Spicy Sausage</i>	325.25
<i>*Artichoke Hearts with Boursin Cheese</i>	350.25
<i>Chinese Dumplings, Sauce Szechuan</i>	350.25
<i>Coconut Breaded Grouper Fingers</i>	350.25
<i>Jamaican Beef Patties</i>	350.25
<i>*Mini Beef Wellingtons</i>	350.25
<i>Mini Crab Cakes, Dijonnaise Sauce</i>	350.25
<i>Salmon and Dill Quiche</i>	350.25
<i>Beef Satay with Horseradish Crust</i>	375.25
<i>Beef Tenderloin Brochettes with Madeira Wine Sauce</i>	375.25
<i>Blackened Chicken Satay</i>	

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

Hors d'Oeuvres

375.25		
	<i>Breaded Cheese Ravioli, Marinara Sauce</i>	375.25
	<i>Cajun Cassoulet in Phyllo Cup</i>	375.25
	<i>Escargots with Roquefort en Mushroom Caps</i>	375.25
	<i>Fried Stuffed Jalapeños with Fresh Fruit Salsa</i>	375.25
	<i>Pork Shimoi</i>	375.25
	<i>*Scallops Wrapped In Bacon with Soy and Rice Vinegar Dipping Sauce</i>	375.25
	<i>Skewers of Chicken and Prosciutto</i>	375.25
	<i>Sonoran Chicken</i>	375.25
	<i>*Crab Ragoon</i>	400.25
	<i>*Mini Salmon Cakes</i>	400.25
	<i>* Suitable for Butler Passing</i>	

Hot Hors d'Oeuvres (continued)

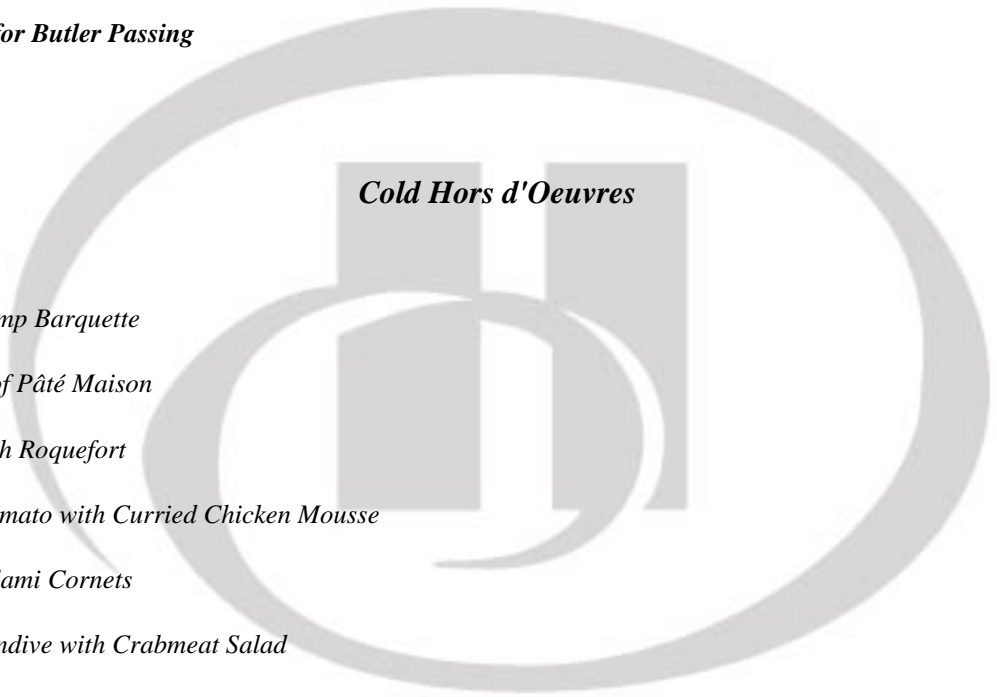
	<i>Baby Back Ribs</i>	425.25
	<i>Bouchées of Lobster Thermidor</i>	425.25
	<i>Gulf Shrimp & Scallop Skewers with Saffron</i>	425.25
	<i>Clams Oreganato</i>	425.25
	<i>Grilled Baby Lamb Chops with Mango Curry Chutney</i>	425.25

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

Hors d'Oeuvres

<i>425.25</i>	<i>Gulf Shrimp with Garlic Pesto and Prosciutto</i>	<i>425.25</i>
	<i>Oysters Rockefeller</i>	<i>425.25</i>
	<i>*Shrimp and Black Bean Quesadilla</i>	<i>425.25</i>
	<i>*Shrimp in Coconut with Tropical Fruit Dip</i>	<i>425.25</i>

** Suitable for Butler Passing*



	<i>*Baby Shrimp Barquette</i>	<i>325.25</i>
	<i>*Canapés of Pâté Maison</i>	<i>325.25</i>
	<i>*Celery with Roquefort</i>	<i>325.25</i>
	<i>*Cherry Tomato with Curried Chicken Mousse</i>	<i>325.25</i>
	<i>*Genoa Salami Cornets</i>	<i>325.25</i>
	<i>*Belgian Endive with Crabmeat Salad</i>	<i>350.25</i>
	<i>*Nova Scotia Salmon Canapés</i>	<i>375.25</i>
	<i>*Lobster Medallions with Coral</i>	<i>425.25</i>

Suitable for Butler Passing

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

Displays On Mirrors

Imported and Domestic Cheeses

Displayed With Fresh Fruit Garnish
 French Bread and Lavosh
 Carr's Water Crackers
 \$7.00 Per Guest

Side of Smoked Nova Scotia Salmon

Traditional Cocktail Condiments
 Cocktail Rye, Mini Bagels, Pumpernickel
 \$295.00 (Serves 40 Guests)

Sliced Local Smoked Fish

With Condiments and Sauce
 \$295.00 (Serves 40 Guests)

Decorated Pacific Salmon Presentation

With Medallions and Salmon Mousse
 \$395.00 (Serves 40 Guests)

Crudite Display

Crisp Vegetable Crudités With Assorted Dips
 \$5.50 Per Guest

Fruit Display

Sliced Fresh Seasonal Fruits and Berries
 \$5.50 Per Guest

Italian Antipasto Display

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

Seafood On Ice

(Priced Each Unless Otherwise Specified)

Iced Jumbo Shrimp, Cocktail Sauce & Lemon Crowns	4.00
Snow Crab Claws, Cocktail Sauce	3.75
Freshly Shucked Oysters On the Half Shell	3.75
Freshly Shucked Clams On the Half Shell	3.75
Fresh Florida Stone Crab Claws, Honey Mustard Sauce (In Season)	Market Price
Beluga Caviar Presented On Ice, Traditional Garnishes	Market Price

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

Reception Food Stations

(Minimum of 50 People)

Mexican Fajita Station

Marinated Beef or Chicken
Grilled With Onions and Green Peppers
Served With Pico de gallo, Guacamole
Shredded Monterey Jack & Cheddar Cheese
Soft Flour Tortillas

\$15.00 Per Guest

Italian Station

Mediterranean Shrimp Sautéed With
Plum Tomatoes, Elephant Garlic, & Spinach
Finished With Pernod and Cream
Served With Saffron Rice Pilaf

\$17.00 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 \$13.00

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

Sweet and Sour Chicken

Tenderloin of Chicken With a
Spicy Blend of Oriental Seasonings
Crisp Garden Vegetables, & Duck Sauce
Fried Rice

\$13.00 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

Sushi Bar

A Variety of Tekka Maki, Kappa-Maki
California Roll, and Orlando Roll
With Wasabi, Soy Sauce & Pickled Ginger

\$5.00 Per Piece
(Minimum Order 100 Pieces)

Paella Station

Traditional Spanish Style Paella
With Saffron Rice, Vegetables
Shellfish, Chicken, & Andouille Sausage

\$17.00 Per Guest

Baked Potato Bar

Petite Idaho Potatoes Served With Bacon,
Sour Cream, Scallions, Spicy Chili
Cheddar & Jack Cheeses

\$9.00 Per Guest

\$75.00 Fee Per Chef

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 April 1, 2005

Carving Stations

<i>Steamship Round of Beef, au Jus Silver Dollar Rolls, Horseradish, Mayonnaise and Dijon Mustard (Serves 175 Guests)</i>	<i>750.00</i>
<i>Whole Roast Tenderloin of Beef, Béarnaise Sauce Silver Dollar Rolls, Dijon Mustard, Horseradish (Serves 20 Guests)</i>	<i>365.00</i>
<i>Whole Roast New York Sirloin of Beef, Green Peppercorn Sauce Silver Dollar Rolls, Dijon Mustard, Horseradish (Serves 30 Guests)</i>	<i>375.00</i>
<i>Whole Roast Turkey, Giblet Gravy Silver Dollar Rolls, Mayonnaise and Cranberry Sauce (Serves 40 Guests)</i>	<i>275.00</i>
<i>Hot Pastrami, Dijon Mustard Silver Dollar Rolls and Rye Breads (Serves 40 Guests)</i>	<i>275.00</i>
<i>Whole Baked Smoked Country Ham, Raisin Sauce Silver Dollar Rolls, Dijon Mustard (Serves 50 Guests)</i>	<i>295.00</i>
<i>Corned Beef, Dijon Mustard Silver Dollar Rolls and Rye Breads (Serves 40 Guests)</i>	<i>275.00</i>
<i>Apricot Glazed Roast Pork Loins Sourdough Rolls, Mustard, Mayonnaise, Horseradish (Serves 25 Guests)</i>	<i>275.00</i>

\$75.00 Fee per Chef

Culinary Creations

*Ice Carvings, Company Logos, Styrofoam Pieces,
Tallow and Chocolate Statues*

Pricing and Information is Available Through our Catering Staff

Please Allow One Week Prior Notice

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

Banquet Beverages

Hosted Bars (Per Drink)

<u>Name Brands</u>			6.00
Spirits:	J&B	Canadian Club	
	Bacardi Light	Beefeater	
	Smirnoff	Jack Daniels	
	Sauza Gold	Korbel Brandy	
Wines: Talus Cabernet Sauvignon, Chardonnay and White Zinfandel			6.00
<u>Premium Brands</u>			6.50
Spirits:	Johnnie Walker Red	Canadian Club Reserve	
	Stolichnaya	Gentleman Jack	
	Tanqueray	Bacardi Select	
	Sauza Commemorativo	Korbel Brandy	
Wines: Meridian Merlot, Gallo of Sonoma Cabernet Sauvignon, Canyon Road Chardonnay & Beringer White Zinfandel.....			6.50
<u>Deluxe</u>			7.00
Spirits:	Crown Royal Reserve	Ketel One	
	Jack Daniel's Single Barrel	Bombay Sapphire	
	Bacardi 8	Sauza Tres Generaciones	
	Johnnie Walker Black		
Wines: Meridian Merlot, Gallo of Sonoma Cabernet Sauvignon, Canyon Road Chardonnay & Beringer White Zinfandel.....			6.50
<u>Imported and Premium Beer</u>			6.00
Heineken	Sam Adams Boston Lager	Sam Adams Light	
Available Upon Request:			
Amstel Lite	Beck's	Corona	
<u>Domestic Beer</u>			5.00
Budweiser		Miller Lite	
Available Upon Request:			
Bud Light	Coors Light	Miller Genuine Draft	
Frozen Tropical Drinks			7.00
Virgin Frozen Tropical Drink			5.00
Rick's Spiked Lemonade			5.00
Domestic Non-alcoholic Beer - O'Doul's			4.50
Imported Non-alcoholic Beer – Kaliber.....			5.50
Assorted Coke Soft Drinks.....			2.50
Mineral, Spring & Perrier Waters.....			3.50
After Dinner Cordials.....			5.50--8.00

**All Beverage Prices Include Florida Alcoholic Beverage Surcharge
Labor Charges - \$80.00 Bartender Fee Per Bartender for Three-Hour Period**

All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 01, 2005

Banquet Beverages

Cash Bars (Per Drink/Inclusive of Gratuity & State Sales Tax)

<u>Name Brands</u>		7.00								
Spirits:	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">J&B</td> <td style="width: 33%;">Canadian Club</td> </tr> <tr> <td>Bacardi Light</td> <td>Beefeater</td> </tr> <tr> <td>Smirnoff</td> <td>Jack Daniels</td> </tr> <tr> <td>Sauza Gold</td> <td>Korbel Brandy</td> </tr> </table>	J&B	Canadian Club	Bacardi Light	Beefeater	Smirnoff	Jack Daniels	Sauza Gold	Korbel Brandy	
J&B	Canadian Club									
Bacardi Light	Beefeater									
Smirnoff	Jack Daniels									
Sauza Gold	Korbel Brandy									
	Wines: Talus Cabernet Sauvignon, Chardonnay and White Zinfandel	7.00								
<u>Premium Brands</u>		7.50								
Spirits:	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Johnnie Walker Red</td> <td style="width: 33%;">Canadian Club Reserve</td> </tr> <tr> <td>Stolichnaya</td> <td>Gentleman Jack</td> </tr> <tr> <td>Tanqueray</td> <td>Bacardi Select</td> </tr> <tr> <td>Sauza Commemorativo</td> <td>Korbel Brandy</td> </tr> </table>	Johnnie Walker Red	Canadian Club Reserve	Stolichnaya	Gentleman Jack	Tanqueray	Bacardi Select	Sauza Commemorativo	Korbel Brandy	
Johnnie Walker Red	Canadian Club Reserve									
Stolichnaya	Gentleman Jack									
Tanqueray	Bacardi Select									
Sauza Commemorativo	Korbel Brandy									
	Wines: Meridian Merlot, Gallo of Sonoma Cabernet Sauvignon, Canyon Road Chardonnay & Beringer White Zinfandel	7.50								
<u>Deluxe</u>		8.50								
Spirits:	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Crown Royal Reserve</td> <td style="width: 33%;">Ketel One</td> </tr> <tr> <td>Jack Daniel's Single Barrel</td> <td>Bombay Sapphire</td> </tr> <tr> <td>Bacardi 8</td> <td>Sauza Tres Generaciones</td> </tr> <tr> <td>Johnnie Walker Black</td> <td></td> </tr> </table>	Crown Royal Reserve	Ketel One	Jack Daniel's Single Barrel	Bombay Sapphire	Bacardi 8	Sauza Tres Generaciones	Johnnie Walker Black		
Crown Royal Reserve	Ketel One									
Jack Daniel's Single Barrel	Bombay Sapphire									
Bacardi 8	Sauza Tres Generaciones									
Johnnie Walker Black										
	Wines: Meridian Merlot, Gallo of Sonoma Cabernet Sauvignon, Canyon Road Chardonnay & Beringer White Zinfandel	7.50								
<u>Imported and Premium Beer</u>		7.00								
	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Heineken</td> <td style="width: 33%;">Sam Adams Boston Lager</td> <td style="width: 33%;">Sam Adams Light</td> </tr> </table>	Heineken	Sam Adams Boston Lager	Sam Adams Light						
Heineken	Sam Adams Boston Lager	Sam Adams Light								
	Available Upon Request:									
	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Amstel Lite</td> <td style="width: 33%;">Beck's</td> <td style="width: 33%;">Corona</td> </tr> </table>	Amstel Lite	Beck's	Corona						
Amstel Lite	Beck's	Corona								
<u>Domestic Beer</u>		6.00								
	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Budweiser</td> <td style="width: 33%;">Miller Lite</td> </tr> </table>	Budweiser	Miller Lite							
Budweiser	Miller Lite									
	Available Upon Request:									
	<table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">Bud Light</td> <td style="width: 33%;">Coors Light</td> <td style="width: 33%;">Miller Genuine Draft</td> </tr> </table>	Bud Light	Coors Light	Miller Genuine Draft						
Bud Light	Coors Light	Miller Genuine Draft								
Frozen Tropical Drinks		8.50								
Virgin Frozen Tropical Drinks		6.00								
Rick's Spiked Lemonade		6.00								
Non-alcoholic Beer - O'Doul's,		5.50								
Imported Non-alcoholic Beer - Kaliber		6.50								
Assorted Coke Soft Drinks		2.50								
Mineral, Spring & Perrier Waters		4.00								
After Dinner Cordials		7.00-10.00								

**All Beverage Prices Include Florida Alcoholic Beverage Surcharge
Labor Charges - \$80.00 Bartender Fee Per Bartender for Three Hour Period**

**An Additional \$50.00 Supplemental Gratuity
Will Be Added to Cash Bars With 50 Guests or Less**

All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 01, 2005

Banquet Beverages

Specialty Stations

Draught Beer:

Domestic	400.00/Keg
Imported and Domestic Premium.....	500.00/Keg
Imported Premium.....	600.00/Keg

Champagne Punch	125.00 Gallon
Mimosas.....	125.00 Gallon
Champagne-Sherbet Punch.....	125.00 Gallon
Sangria	125.00 Gallon

Non-alcoholic Bar

Perrier	4.00 Each
San Pellegrino	4.00 Each
Evian.....	4.00 Each
Domestic Non-alcoholic Beer.....	5.00 Each
Imported Non-alcoholic Beer.....	5.50 Each
Frozen Margaritas, Piña Coladas, Daiquiris	5.50 Each
Assorted Soft Drinks.....	3.00 Each

Sponsored Hourly Bars*

Name Brands:

1st Hour.....	14.00
2nd Hour.....	9.00
3rd Hour.....	7.00

Premium Brands:

1st Hour.....	16.00
2nd Hour.....	11.00
3rd Hour.....	8.00

Deluxe Brands:

1st Hour.....	18.00
2nd Hour.....	13.00
3rd Hour.....	9.00

* Above hourly bars do not include cordials

Labor Charges

Bartenders (Per Bartender/3-Hours)	80.00
Cashier (Per Cashier/3-Hours).....	80.00

**All Beverage Prices Include Florida Alcoholic Beverage Surcharge
Labor Charges - \$80.00 Bartender Fee Per Bartender for Three Hour Period**

All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective As of April 01, 2005

Champagne/Sparkling Wine

Listed from off-dry with light to moderate intensity

<i>Bin</i>		<i>Bottle</i>
101	Korbel, Champagne Cellars, Sonoma County, California <i>The number one sparkling wine in the world. Light, bubbly and delicious</i>	44.00
102	Freixenet, Blanc de Blancs, Spain <i>Crisp and on the dry side, with citrus and apple notes</i>	32.00
105	Taittinger La Française Brut, Reims, France <i>The fragrant berry and white fruit aromas, underscored by toasty, yeasty notes are confirmed on the ample, elegant palate which is strongly marked by refined Chardonnay fruit flavors. A fresh, balanced acidity sustains the whole and carries into a long, crisp toasty finish of great delicacy</i>	116.00
106	Moët & Chandon, White Star, Epernay, France <i>Golden yellow with shades of amber; delicate nose with aromas of flowers, hazelnuts and biscuits. Is harmonious with a soft taste and a fruity finish evocative of peaches</i>	115.00
107	Moët et Chandon, Dom Pérignon, Epernay, France <i>Displays an initial floral nose, which soon gives way to notes of fresh almonds, dried apricots and toasted brioche. On the palate, the wine is definite and intense, with a silky finish reminiscent of preserved citrus fruit</i>	245.00

*** Wine will be served in our exclusive Riedel glassware collection**

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

White Wines of Interest

Listed from sweet and fruity to almost dry

<i>Bin</i>		<i>Bottle</i>
199	Moscatel/Gewürtztraminer, Viña Esmeralda, Torres, Pendès, Spain <i>A voluptuous, exotically perfumed nose, with deliciously well-defined primary aromas (some floral notes, roses, lilies...), complemented by secondary aromas derived from the wine's controlled fermentation. Silky and sappy on the palate.</i>	34.00
200	Pinot Grigio, Bollini, Trentino, Italy <i>Delicate and fresh on the palate, it shows elegant fruit and a lovely floral quality. The wine's firm structure perfectly balances fresh, crisp fruit and rich depth of flavor</i>	35.00
207	Pinot Grigio, Talus, California <i>Basic Citrus & mineral flavors.</i>	32.00
209	Pinot Grigio, Woodbridge, California, <i>Overall light & simple fruit & floral flavors.</i>	32.00
203	White Zinfandel, Talus, California <i>Fresh, well balanced and slightly sweet. Aromas of fruity raspberries with floral notes.</i>	32.00
204	Riesling QbA Trocken Pfalz, Dr. Bürklin-Wolf, Germany <i>Round and bursting with peach aromas and flavors, this is snappy, thanks to good acidity and ends with a mouthwatering finish.</i>	30.00
205	White Zinfandel, Beringer Vineyards, Napa Valley, California <i>Flavors of strawberries, ripe pears, honeysuckle and sweet citrus. It's a study in contrasts: Mellow yet crispy, fruity yet refreshing</i>	32.00
206*	Viognier, Jewel, Linden Hills Vineyard, California <i>Freshly cut peaches and apricot familiarity explodes in the nose, kissed by honeysuckle and intriguing floral notes with a hint of vanilla. The mouth reflects fresh peaches and cream with a robe of subtle vanilla.</i>	30.00

** Wine will be served in our exclusive Riedel glassware collection*

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Chardonnay

Listed from fruity, with light intensity to moderate intensity and oak

<i>Bin</i>		<i>Bottle</i>
300	Chardonnay, Casillero del Diablo, Concha Y Toro, Maipo Valley, Chile <i>Golden color, elegant, full bodied wine with exceptional character, fresh and lively fruit on the palate</i>	30.00
303	Chardonnay, Talus, California <i>Aromas of lemon, apple, pear and light oak with a medium-bodied structure. Flavors of peach, ripe green and yellow apples, tropical pineapple and grapefruit</i>	32.00
304	Chardonnay, Koonunga Hill, Penfolds, Australia <i>Rich and full-flavored with excellent varietal fruit and perfectly balanced, integrated oak. The palate has complex melon and tropical fruit Chardonnay flavors with a soft, creamy mid-palate. The wine finishes soft, clean and dry with lingering fruit flavors.</i>	30.00
306*	Pouilly-Fuissé, Louis Jadot, Beaune, France <i>Medium-bodied with high acidity and vanilla, citrus and oak aromas. Right and flavorful on the palate with a crisp citric edge. Well integrated and harmonious</i>	45.00
307	Chardonnay, Riva Ranch Reserve, Wente Vineyards, Monterey, California <i>Barrel fermentation and aging in American oak has married delicious pineapple and guava flavors with buttery, toasty taste of new oak and rich mouth filling character</i>	38.00
308*	Chardonnay, Fess Parker Winery, Santa Barbara County, California <i>Crisp, yet full-textured with aromas of apple, honey and hints of hazelnut and vanilla</i>	40.00
309	Chardonnay, Canyon Road Winery, Sonoma County, California <i>Pale straw with green hues color. The nose shows melon, citrus and tropical fruit character enhanced by subtle vanillin oak and buttery overtones. The palate while intense is soft and round with balanced acidity</i>	30.00
311	Chardonnay, Kendal Jackson Vintner's Reserve, California <i>Generous tropical fruit, apple, citrus and melon aromas and flavors are complemented by buttery, toasty oak complexity. The rich, polished palate leads to a crisp, lingering finish</i>	32.00
315	Chardonnay, Laguna Ranch Vineyard, Gallo of Sonoma, California <i>Crisp acidity, concentrated citrus, apple and pear flavors and aromas. Smoky, nutty character with a silky, elegant texture.</i>	45.00

** Wine will be served in our exclusive Riedel glassware collection*

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Sauvignon Blanc Fume Blanc

Listed from dry with light intensity to moderate intensity and oak

<i>Bin</i>		<i>Bottle</i>
<i>400</i>	<i>Sauvignon Blanc, Lindemans Bin 95, Australia</i> <i>Youthfull and zesty wine with attractive fresh fruit character. A medium-bodied style with elegant structure and no oak to intrude upon its natural flavors. It finishes dry with crisp acidity and good length</i>	<i>30.00</i>
<i>401*</i>	<i>Pouilly-Fumé, Domaine de Saint-Laurent-I' Abbaye, Loire Valley, France</i> <i>Distinctively fragrant and fresh, with a lively crisp acidity and characteristic flinty flavor derived from the soil.</i>	<i>38.00</i>
<i>404</i>	<i>Sauvignon Blanc, Robert Mondavi Coastal, Central Coast, California</i> <i>A crisp, vibrant wine with spicy citrus and pear aromas with delicate herbal notes on the soft, full finish</i>	<i>30.00</i>
<i>405*</i>	<i>Sauvignon Blanc, Reserve Fumé, Murphy-Goode, Alexander Valley, California</i> <i>Complex and powerful aromas mix pear, spice, homey and herbs. The flavor is dense with rich pear and passion fruit notes and a firm full finish.</i>	<i>40.00</i>

**** Wine will be served in our exclusive Riedel glassware collection***

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Red Wines of Interest

Listed from moderate intensity and tannin

<i>Bin</i>		<i>Bottle</i>
<i>500*</i>	<i>Chianti Classico, Villa Antinori Riserva, Italy Deep ruby-red in color, rich in extracts and tannins yet balanced, soft and stylish, with a fine, lingering finish.</i>	<i>45.00</i>
<i>501</i>	<i>Côtes du Rhône, Belleruche, M. Chapoutier, France Soft and plummy, a wine of medium body that tastes a bit mature, with forest underbrush, fresh mushrooms and wet earth. Turn quite chewy and tannic on the finish.</i>	<i>38.00</i>
<i>502*</i>	<i>Sangiovese, Lucente, Tuscany, Italy A voluminous, round, elegant wine with attractive aromas of dark cherries, dried plums, soft spices and a hint of vanilla. On the palate is warm with well balanced acidity, excellent fruit density and polished tannins.</i>	<i>60.00</i>
<i>504</i>	<i>Sangiovese, Barrel Select, Forest Glen, Sonoma County, California Loaded with bright layers of ripe black cherry, berry and plum, followed by hints of spice, pepper and cassia. Nice complexity with gentle tannins rounding out a soft vanilla-oak finish.</i>	<i>30.00</i>
<i>505*</i>	<i>Shiraz, Rosemount Estate, South Eastern Australia A delicious aroma of warm spicy licorice and brambly berry fruit interwoven with savory American oak. The palate is richly textured with well-defined ripe blackberry fruit flavors, soft generous tannins on the mid palate and a long rich finish.</i>	<i>30.00</i>
<i>506*</i>	<i>Châteauneuf du Pape Rouge, Mont Redon, France Bright ruby red, medium-bodied with a balanced acidity and mildly tannic. Aromas of leather and red fruits, rich, complex flavors with a traditional accent. Earthy, meaty note through the finish</i>	<i>75.00</i>
<i>507</i>	<i>Shiraz, Wyndham Estate Bin 555, Orlando-Wyndham, Australia A medium to full bodied traditional Shiraz with distinct, rich plum and pepper characters. Parcels of the ripe fruit flavors are complexed by oak tannins, as a result of maturation in oak hogsheads for up to fifteen months, leaving a smooth, lasting finish.</i>	<i>30.00</i>
<i>508</i>	<i>Shiraz, Wyndham Estate Bin 555, Orlando-Wyndham, Australia A medium to full bodied traditional Shiraz with distinct, rich plum and pepper characters. Parcels of the ripe fruit flavors are complexed by oak tannins, as a result of maturation in oak hogsheads for up to fifteen months, leaving a smooth, lasting finish.</i>	<i>34.00</i>

** Wine will be served in our exclusive Riedel glassware collection*

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Gamay / Pinot Noir

Listed from fruit and light to moderate intensity and tannin

<i>Bin</i>		<i>Bottle</i>
600	<i>Pinot Noir, Napa Ridge, North Coast, California</i> <i>Full-flavored yet elegant, with classic, complex flavors of ripe cherry, wild berry and light oak. A silky, seductive, medium-bodied wine with no hard edges, good depth and soft tannins.</i>	30.00
601	<i>Pinot Noir, Talus, California</i> <i>Dark ruby in color. It has aromas and flavors of clove, cinnamon, plum and raspberry.</i>	30.00
602	<i>Pinot Noir, Lindemans Bin 99, Australia</i> <i>Floral notes and fruit complexity on top of the more typical cherry, strawberry and raspberry. It shows some cedary oak and soft tannins. On the palate, it is striking for its clean, vibrant berry flavors. Soft, flavorsome and easy drinking.</i>	30.00
606	<i>Beaujolais Villages, Louis Jadot, Côte d' Or, France</i> <i>Vivacious, succulent wine of exceptional charm full of bright, floral fruit flavors underscored by youthful, peppery notes and plump tannins. Intensely fragrant and crisp</i>	30.00
607*	<i>Pinot Noir, Frei Brothers, California</i> <i>Smooth and medium to full-bodied, with classic aromas and flavors of raspberry and cherry, balanced by notes of tasty oak</i>	40.00

**** Wine will be served in our exclusive Riedel glassware collection***

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Cabernet Sauvignon/Cabernet Blend

Listed from moderate intensity and tannin

<i>Bin</i>		<i>Bottle</i>
701	<i>Cabernet Sauvignon, Talus, California</i> <i>Lush berry and cherry flavors. Bouquet offers aromas of black fruit, spice and toasty oak. Soft and full across the palate.</i>	32.00
702	<i>Château Greysac, Médoc, France</i> <i>Attractive blackberry and mint aromas and flavors. Medium-bodied, very balanced, with fine tannins and a silky finish.</i>	38.00
703	<i>Cabernet Sauvignon, Coonawarra Estate, Wynns, Australia</i> <i>Rich and complex, it features soft, sweet red berry fruit and well integrated, vanillin oak adding complexity and character within a fine structure. It finishes dry with persistent gentle tannins and good palate length.</i>	38.00
704	<i>Cabernet Sauvignon, Coastal, Villa Mt. Eden, California</i> <i>Spiced plum, orange peel aromas, lively cranberry, toasty oak with ample, yet supple tannins.</i>	30.00
705	<i>Cabernet Sauvignon, Gallo of Sonoma, California</i> <i>Powerful and supple with complex flavors of ripe berry, cherry, spice and oak.</i>	30.00
706*	<i>Château La Cardonne, Médoc, France</i> <i>Cool and racy with berry, currant and mineral aromas and flower. Medium-bodied, with fine tannins and a round, well-balanced finish.</i>	38.00
708	<i>Cabernet Sauvignon, Canyon Road, California</i> <i>Lush, soft & full berry cherry flavors</i>	32.00
712	<i>Cabernet Sauvignon, J. Lohr Estates Seven Oaks, Paso Robles, California</i> <i>Dark ruby red in color with aromas of blueberry, black cherry and cassis with a hint of violets. The bouquet is an elegant blend of vanilla, chocolate, tobacco leaf and tar. Showing ripe and velvety soft tannins and a plump structure supported by good acidity.</i>	34.00
714*	<i>Cabernet Sauvignon, Robert Mondavi, Napa Valley, California</i> <i>Sweet black currant flavors mixed with spice box, licorice and toast notes. The soft tannins are seamlessly integrated into fresh red fruit and subtly accented herbs.</i>	65.00

**** Wine will be served in our exclusive Riedel glassware collection***

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Merlot / Merlot Blend

Listed from moderate intensity and tannin

<i>Bin</i>		<i>Bottle</i>
<i>800</i>	<i>Merlot, Vintner's Collection, Sterling Vineyards, California</i> <i>Classic aromatic undertones of plum and berry along with fresh herbs.</i>	<i>32.00</i>
<i>802</i>	<i>Merlot, Meridian Vineyards, California</i> <i>Ripe with berry and cherry fruit and just a trace of fresh mint. It has a soft, supple texture and a round, mouth-filling body.</i>	<i>30.00</i>
<i>803</i>	<i>Merlot, Talus, California</i> <i>Fruity aromas of blackberry, cherry and herbs in the nose. It is dark colored and medium bodied and shows soft tannin complexities along with gentle spice and smoke flavors.</i>	<i>30.00</i>
<i>807</i>	<i>Merlot, Forest Glen Winery, Sonoma County, California</i> <i>A very deep ruby purple hue catches the eye, as aromas of generous berry and vanilla become apparent. The taste is a rich mouthful of blueberry, plum and spice flavors. It is firm in texture, yet the tannins are soft and approachable.</i>	<i>30.00</i>
<i>809*</i>	<i>Merlot, Château Ste. Michelle, Columbia Valley, Washington</i> <i>Luscious ripe raspberry fruit with hints of sweet dark chocolate. It offers up aromas and flavors of brown sugar, nutmeg and vanilla all blended with a warm toastiness. Wonderfully mellow tannins give this Merlot a soft silky mouth-feel with a supple finish.</i>	<i>34.00</i>
<i>810*</i>	<i>Merlot, Robert Mondavi, Napa Valley, California</i> <i>Elegant and silky unfolds with lovely black cherry, plum and blackberry notes with nuances of violets and vanilla. The rich, mouth-filling fruit flavors culminate in a long finish, laced with minerals and toasty oak spices.</i>	<i>55.00</i>

**** Wine will be served in our exclusive Riedel glassware collection***

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*

Zinfandel

Listed from moderate to full intensity and tannin

<i>Bin</i>		<i>Bottle</i>
<i>900</i>	<i>Zinfandel, Chateau Souverain, Dry Creek Valley, California</i> <i>Gorgeous color, big aromas and flavors of wild blackberries mixed with cinnamon and clove, remaining dry and tannic, with a tea-like a accent on the finish.</i>	<i>34.00</i>
<i>901</i>	<i>Zinfandel, Rancho Zabaco, Gallo of Sonoma, Dry Creek Valley, California</i> <i>Big and chewy, with concentrated, explosive blackberry, boysenberry fruit flavors framed with spicy oak. The addition of Petite Sirah contributes black pepper spice and the impressive structure that carries the wine to a full finish.</i>	<i>38.00</i>



** Wine will be served in our exclusive Riedel glassware collection*

*All Prices Subject To 21% Service Charge and 6.5% State Tax
Prices Effective as of April 1, 2005*