



Casa Monica's Most Popular Wedding Menus

Treat your guests to a mouth watering culinary experience with one of our chef's hand selected menus....

Casa Monica is pleased to customize your menu to suit your individual tastes. Presented below are options for your perusal followed by the Chef's recommended pairings based on flavors. Although we have provided recommended selections, we enjoy customizing each menu to suit your preferences.

☞ Each of the menus below includes your selection of four butler passed hors d' oeuvres ☞

The San Marco \$75⁺⁺Per Person

Tomato and Basil Bisque

Creamy Tomato Soup with Fresh Basil and Italian Herbs

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese "Shower" Served with Pickled Ginger

Spit Roasted Honey and Ginger Rubbed Chicken

Free Range Chicken with Wing Bone Served with Sundried Tomato Polenta and Asparagus

The Cordova \$89⁺⁺⁺Per Person

Thai Chicken and Coconut Cream Soup

Lime Leaves, Green Curry, Sweet Potatoes and Red Onions

Mixed Greens

Assorted Seasonal Greens, Romaine Hearts, Tomatoes,
and Shredded Mozzarella Cheese with a Balsamic Dressing

Chicken Breast and Truffle Mushroom Ragout

Served with Casa Monica Mashed Potatoes and Petit Legumes

Original Italian Tiramisu

Lady Finger Cookies, Mascarpone Cheese and Rum Espresso Syrup

Customary 22% Service Charge and 6% Sales Tax Will Apply

Casa Monica's Most Popular Wedding Menus (continued)

The Flagler \$119^{++Per Person}

Coconut and Crab Bisque
With Basil and Lemongrass

Grilled Panzanella Salad

Julienned Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives,
Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette on Top of Focaccia Bread

Olive and Blue Cheese Crusted Omaha Filet Mignon

Cabernet Balsamic Demi Glaze, 95 Mash and Sweet Pepper Ratatouille

Single Sweet Shot

Choice of Dark Chocolate Mousse, Traditional Tiramisu,
Cheese Cake or Assortment of Berries with Whipped Cream

The Alcazar \$135^{++Per Person}

Crab and Shrimp Duo

Jumbo Black Tiger Shrimp and Crab Cake Served with a Horseradish Basil Pesto and Asian Tomato Reduction

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese "Shower" Served with Pickled Ginger

Mango Sorbet Intermezzo

Chilean Sea Bass and Cilantro Truffle Oil

Balsamic Reduction, Asparagus Spears and Mashed Potatoes

The Lightner \$145^{++Per Person}

Spicy Lobster and Shrimp Broth

Lemon Grass, Black Tiger Shrimp and Asian Glass Noodles

Mixed Greens

Assorted Seasonal Greens, Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese with a Balsamic Dressing

Porcini Risotto Martini

Traditional Arborio Risotto with Mushrooms, Red Pepper Coulis and Guacamole Splash Served in a Martini Glass

Mango Sorbet Intermezzo

Grilled Omaha Filet Mignon, Jumbo Black Tiger Shrimp Stack ith Cabernet Balsamic Demi Glaze,
Mashed Potatoes and Steamed Asparagus

Customary 22% Service Charge and 6% Sales Tax Will Apply

Queen Sophia Plated Dinner Menu

This Package includes a Four-Hour Open Bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

COCKTAIL RECEPTION

During the White Glove Butler Style Cocktail Reception, we will serve your selection of any four of the following Hot & Cold Hors d'oeuvres.

Tomato and Mozzarella Bruschetta with Basil Oil on Focaccia Bread
Smoked Salmon Grilled Cheese
Citrus Chili Spiked Marinated Jumbo Shrimp Cocktail
Asian Beef Satay
Baked Herb Crusted Goat Cheese on Crostini
Spanakopita
Smoked Chicken Quesadillas
Vegetable Spring Rolls with Sweet Chili Sauce
Coconut Tempura Chicken Skewers
Assorted Mini Quiches
Lump Crab Cakes
Bacon Wrapped Figs
Tuna Sashimi with Wasabi Cream

~Appetizer or Soup Course Available Upon Request~

SALADS

(Select One)

Grilled Panzanella Salad

Julienned Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette on Top Focaccia Bread

Mixed Greens

Assortment of Seasonal Greens and Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese Served with a Balsamic Dressing

The Wedge

Iceberg Lettuce Served with Extra Virgin Olive Oil, Kalamata and Spanish Olive Tapenade, Creamy Dressing, Shredded Mozzarella and Pickled Ginger

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese "Shower" Served with Pickled Ginger

Mozzarella and Tomato

Fresh Italian Soft Mozzarella Cheese and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil and Balsamic Reduction

ENTREES
(Select Up to Two)

POULTRY

Spit Roasted Honey and Ginger Rubbed Chicken
Free Range Chicken with Wing Bone Served with Sundried Tomato Polenta and Asparagus
97++ per person with open bar
59++ per person without open bar

Prosciutto & Basil Wrapped Airline Breast of Chicken
Served with Goat Cheese Polenta and Tomato Fondue with Green Beans
100++ per person with open bar
62++ per person without bar

Chicken Breast and Truffle Mushroom Ragout
Served with Casa Monica Mashed Potatoes and Petit Legumes
100++ per person with open bar
62++ per person without bar

SEAFOOD

Salmon Sazon
With Citrus Chili Beans, Basmati Rice, Avocado Mouse and Pico De Gallo Finished with Mozzarella Cheese and Cracked Tortillas
100++ per person with open bar
62++ per person without bar

Caribbean Spiced Tropical Mahi Mahi
Served with Sweet Potato Mash on Spinach with Grilled Pineapple Salsa
100++ per person with open bar
62++ per person without bar

Mediterranean Grouper Tagine "Bill Hoot"
Olives, Capers, Tomatoes, Onions, Raisins, Cumin, and Curry with a Corn Cake
100++ per person with open bar
62++ per person without bar

Broiled Florida Grouper with Crab
With Mashed Potatoes, Steamed Asparagus and Saffron Crab Ragout
110++ per person with open bar
72++ per person without bar

Chilean Sea Bass and Cilantro Truffle Oil
Balsamic Reduction, Asparagus Spears and Mashed Potatoes
112++ per person with open bar
74++ per person without bar

MEAT

Wild Mushroom Pork Tenderloin
Served with Asiago Cheese and Cream Polenta, Mushroom Brandy Demi Glaze and French Beans
100++ per person with open bar
62++ per person without bar

N.Y. Strip Steak
Served with Natural Au Jus and Herb Butter with Mashed Potatoes and Green Beans
106++ per person with open bar
68++ per person without bar

Fire Grilled Omaha Beef Tenderloin
Served with Balsamic Demi Glaze, Steamed Asparagus on Creamy Mashed Potato
108++ per person with open bar
70++ per person without bar

Olive and Blue Cheese Crusted Omaha Filet Mignon
Cabernet Balsamic Demi Glaze, 95 Mash and Sweet Pepper Ratatouille
112++ per person with open bar
74++ per person without bar

DUETS

Seared Top Sirloin and Roasted Chicken
With Mushroom Sauce, Mashed Potatoes and Haricot Verts
110++ per person with open bar
72++ per person without open bar

Pork and Shrimp Stack
Smoked Pork Tenderloin and Cilantro Marinated Black Tiger Jumbo Shrimp Stack with a Lobster Emulsion and
Blackberry Reduction on Mashed Potatoes and String Beans
110++ per person with open bar
72++ per person without open bar

Chilean Sea Bass and Grilled Omaha Filet Mignon
With Wasabi Mashed Potatoes, Steamed Asparagus, Saffron Sauce and Cabernet Balsamic Glaze
120++ per person with open bar
82++ per person without open bar

Grilled Omaha Filet Mignon and Jumbo Black Tiger Shrimp Stack
With Cabernet Balsamic Demi Glaze, Mashed Potatoes and Steamed Asparagus
120++ per person with open bar
82++ per person without open bar

Omaha Filet Mignon and Fancy Fresh Lobster Tail
Bahama Lobster Tail with Turmeric Saffron Butter Sauce and Cabernet Balsamic
Demi Reduction, Truffle Mashed Potatoes and Haricot Verts
130++ per person with open bar
92++ per person without open bar

Served with a Selection of Freshly Brewed Starbucks Coffee and Specialty Teas

ADD A LOBSTER TAIL TO ANY ENTRÉE FOR \$19++
ADD 5 JUMBO SHRIMP TO ANY ENTRÉE FOR \$11++
ADD 1 CRAB CAKE TO ANY ENTRÉE FOR \$6++

Customary 22% Service Charge and 6% Sales Tax Will Apply

VEGETARIAN

(For Individual Vegetarian Requests We Offer a Separate Selection, Please Chose One Only)

Risotto with Black Truffle Oil and Asparagus
Mushroom Ragout and Asiago Cheese

Lo Mein Noodles and Fried Tofu
Stir Fried Noodles with Green Beans, Carrots, Onions and Variety of Mushrooms Served with a Peanut and Sweet Soy Sauce

Grilled Vegetables and Mushrooms
Mozzarella Baked Portabella Served with Grilled and Marinated Vegetables with Basil and Cilantro oil and Wild Rice

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

Customary 22% Service Charge and 6% Sales Tax Will Apply

King Philip Station; Dinner Menu

This Package includes a Four-Hour Open Bar including
Call Brand Liquor, Imported & Domestic Beer, House Wine
and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

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Smoked Salmon Grilled Cheese
Citrus Chili Spiked Marinated Jumbo Shrimp Cocktail
Asian Beef Satay
Baked Herb Crusted Goat Cheese on Crostini
Spanakopita
Smoked Chicken Quesadillas
Vegetable Spring Rolls with Sweet Chili Sauce
Coconut Tempura Chicken Skewers
Assorted Mini Quiches
Lump Crab Cakes
Bacon Wrapped Figs
Tuna Sashimi With Wasabi Cream

(All of the Following Displays Come with the Stationed Dinner Package)

Seafood Station

Selections of Chilled Jumbo Shrimp, Jonas Crab Claws,
Texas Farm Raised Oysters,
Served with Cocktail Sauce, Citrus Selection and Crackers

Salad Station

Traditional Caesar Salad with Asiago Cheese, Baked Croutons,
and Blue Cheese "Shower"

Fresh Tomato and Mozzarella Stack with Basil Pesto

Artisan Gourmet Cheese and Meat Display
Selection of Our Finest Cheeses, Meats and Roasted Vegetables

Diced Fresh Fruit Display
Selection of Fresh Seasonal Fruits

Ratatouille
Assorted Roasted Vegetables

Dauphine Potatoes
Sliced Yukon Potatoes Baked with Cream and Asiago Cheese
(Select collection number one, two or three)

Entrée Collection One:

Salmon Sazon

Served with Citrus Chili Beans, Basmati Rice, Avocado Mouse and Pico De Gallo finished with Mozzarella Cheese and Cracked Tortillas

Roasted Steamship Round of Pork
Served with Roasted Garlic Mojo Sauce

Tropical Spiced Chicken
Served with Pineapple Pablano Salsa
\$103++ per person with open bar
\$65++ per person without open bar

Entrée Collection Two:

Fire Grilled Chicken Breast
Served with Truffle Oil Mushroom Ragout

Mojito Marinated Skirt Steak
Served with Garlic, Lime, Cilantro, Salt and Rum

Calypso Spiced Mahi Mahi
Served with Saffron Shrimp Ragout
\$113++ per person with open bar
\$75++ per person without open bar

Entrée Collection Three:

Whole Roasted Prime Rib
Served with Creamy Horseradish and Au Jus

Shrimp Perlo
Served with Yellow Rice, Bacon, Onion, Tomatoes, Shrimp and Fresh Herbs

Broiled Florida Grouper
Served with Lump Crab Sauce
\$123++ per person with open bar
\$85++ per person without open bar

Customary 22% Service Charge and 6% Sales Tax Will Apply

Daytime Reception.....

Princess Elena Sit-Down Lunch Menu

This Package includes a Four-Hour Open Bar including
Call Brand Liquor, Imported & Domestic Beer, House Wine
and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request.

Antipasta Display for Cocktail Hour
Sliced Prosciutto Ham, Coppa, Salami and Smoked Chorizo Sausages,
Grilled Asparagus, Fresh Mozzarella Cheese, Shaved Romano, Marinated Olives, Artichokes, Oven-Roasted
Tomatoes, Marinated Mushrooms, Grilled Eggplant and Zucchini, served with Toasted Baguettes

~Appetizer or Soup Course Available Upon Request~

SALADS

(Select One)

Grilled Panzanella Salad

Julienned Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese
in Fresh Basil, Olive Oil and Balsamic Vinaigrette on Top Focaccia Bread

Mixed Greens

Assortment of Seasonal Greens and Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese Served with a
Balsamic Dressing

The Wedge

Iceberg lettuce Served with Extra Virgin Olive Oil, Kalamata and Spanish Olive Tapenade, Creamy Dressing,
Shredded Mozzarella and Pickled Ginger

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese "Shower" Served with Pickled Ginger

Mozzarella and Tomato

Fresh Italian Soft Mozzarella Cheese and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil and Balsamic
Reduction

Customary 22% Service Charge and 6% Sales Tax Will Apply

ENTREES

(Select One)

Tempura Grouper

With Orange Marmalade Horseradish Glaze, Basmati Rice and Baby Spinach

\$88++ per person with open bar

\$50++ per person without open bar

Spit Roasted Honey and Ginger Rubbed Chicken

Free Range Chicken with Wing Bone Served with Sundried Tomato Polenta and Asparagus

\$90++ per person with open bar

\$52++ per person without open bar

Supreme Chicken Breast and Truffle Mushroom Ragout

Served with Casa Monica Mashed Potatoes and Petit Legumes

\$92++ per person with open bar

\$54++ per person without open bar

Fire Grilled Flat Iron Steak

Soy Marinated Beef Shoulder Tender with Mashed Potatoes, Green Peppercorn,
Cilantro Sauce and Ratatouille Vegetables

\$92++ per person with open bar

\$54++ per person without open bar

Wild Mushroom Pork Tenderloin

Served with Asiago Cheese and Cream Polenta, Mushroom Brandy Demi Glaze and Asparagus Spears

\$95++ per person with open bar

\$57++ per person without open bar

Olive and Blue Cheese Crusted Grilled Omaha Beef

Served with Balsamic Demi Glaze, Steamed Asparagus on Creamy Mashed Potatoes

\$108++ per person with open bar

\$70++ per person without open bar

Mahi Mahi and Saffron Shrimp Ragout

Served with Steamed Asparagus and Three Cheese Risotto

\$98++ per person with open bar

\$60++ per person without open bar

Filet and Duo Shrimp Stack

Petite Omaha Beef Tenderloin and Marinated Jumbo Shrimp Served with Creamy Mushroom Glaze, Basil Mashed
Potatoes and Petit Legumes

\$112++ per person with open bar

\$74++ per person without open bar

Customary 22% Service Charge and 6% Sales Tax Will Apply

VEGETARIAN

(For Individual Vegetarian Requests We Offer a Separate Selection, Please Chose One Only)

Risotto with Black Truffle Oil and Asparagus
Mushroom Ragout and Asiago Cheese

Lo Mein Noodles and Fried Tofu
Stir Fried Noodles with Green Beans, Carrots, Onions and Variety of Mushrooms Served with a Peanut and Sweet Soy Sauce

Grilled Vegetables and Mushrooms
Mozzarella Baked Portabella Served with Grilled and Marinated Vegetables with Basil and Cilantro oil and Wild Rice

(All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen)

Princess Christina Children's Meals

Children 12 and under
(Choose One)

Chicken Tenders with French Fries
Fresh diced Fruit and Jumbo Chocolate Cookie

-

Grilled Cheese Sandwich with French Fries
Fresh diced Fruit and Jumbo Chocolate Cookie

-

Ham and Cheese Sandwich with French Fries
Fresh diced Fruit and Jumbo Chocolate Cookie

-

Steamed Vegetable Plate with Melted Cheese and Mashed Potatoes
Fresh diced Fruit and Jumbo Chocolate Cookie

-

Grilled Chicken Breast Sandwich with French Fries
Fresh diced Fruit and Jumbo Chocolate Cookie

\$21++ per Child

Vendor Meals

Voucher Provided to Set Number of Vendors to Use at Anytime in Café Cordova the Day of the Wedding.

\$21.00 per vendor

Bar Packages.....

Hourly Bar Menu

A fully stocked bar featuring our Call, Premium or Luxury selection of Liquors, Red and White Wine, assorted Domestic and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers. Bars are priced per person for a specified period of time.

Call Brands

(Jim Beam, Canadian Club, Smirnoff, Beefeater, J & B, Bacardi Light, Jose Cuervo)

| | |
|---------------------|-------------|
| <i>1 Hour.....</i> | <i>\$25</i> |
| <i>2 Hours.....</i> | <i>\$29</i> |
| <i>3 Hours.....</i> | <i>\$34</i> |
| <i>4 Hours.....</i> | <i>\$38</i> |
| <i>5 Hours.....</i> | <i>\$41</i> |

Premium Brands

(Jack Daniels, Chivas, Ketel One, Bombay Sapphire, Crown Royal, Captain Morgan, Sauza Hornitos)

| | |
|---------------------|-------------|
| <i>1 Hour.....</i> | <i>\$27</i> |
| <i>2 Hours.....</i> | <i>\$33</i> |
| <i>3 Hours.....</i> | <i>\$38</i> |
| <i>4 Hours.....</i> | <i>\$42</i> |
| <i>5 Hours.....</i> | <i>\$45</i> |

Luxury Brands

(Maker's Mark, Glenlivet, Grey Goose, Tanqueray 10, Crown Special Reserve, 10 Cane, Patron)

| | |
|---------------------|-------------|
| <i>1 Hour.....</i> | <i>\$31</i> |
| <i>2 Hours.....</i> | <i>\$37</i> |
| <i>3 Hours.....</i> | <i>\$42</i> |
| <i>4 Hours.....</i> | <i>\$46</i> |
| <i>5 Hours.....</i> | <i>\$49</i> |

Beer & Wine

(Miller Light, Budweiser, Bud Light, Corona, Stella Artois, Heineken)

| | |
|---------------------|-------------|
| <i>1 Hour.....</i> | <i>\$14</i> |
| <i>2 Hours.....</i> | <i>\$17</i> |
| <i>3 Hours.....</i> | <i>\$20</i> |
| <i>4 Hours.....</i> | <i>\$23</i> |
| <i>5 Hours.....</i> | <i>\$26</i> |

Customary 22% Service Charge and 6% Sales Tax Will Apply

WINE PAIRINGS

WINES FROM OUR AWARD WINNING LIST MAY BE UPGRADED TO YOUR BAR PACKAGE. PLEASE VISIT THE www.95CORDOVA.COM WEB SITE FOR AN UP TO DATE WINE LIST.

WINES IN THE \$40-\$49 RANGE
ADD \$4 PER HOUR TO THE PACKAGE

WINES IN THE \$50-\$59 RANGE
ADD \$6 PER HOUR TO THE PACKAGE

WINES IN THE \$60-\$69 RANGE
ADD \$8 PER HOUR TO THE PACKAGE

WINES IN THE \$70-\$79 RANGE
ADD \$10 PER HOUR TO THE PACKAGE

WINES IN THE \$80-\$89 RANGE
ADD \$12 PER HOUR TO THE PACKAGE

ALL UPGRADE WINES ARE SUBJECT TO AVAILABILITY. IN THE EVENT YOUR SELECTION IS NO LONGER ON OUR WINE LIST AT THE TIME OF YOU EVENT, A COMPARABLE WINE WILL BE SUBSTITUTED.

PER CONSUMPTION MENU

THE HOSTED BAR

A FULLY STOCKED BAR FEATURING OUR CALL, PREMIUM OR LUXURY SELECTION OF LIQUORS, RED AND WHITE WINE, ASSORTED PREMIUM AND IMPORTED BEER, SOFT DRINKS, MINERAL WATERS, JUICES AND MIXERS. CHARGES ARE BASED ON A PER DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

| | |
|-----------------------------|--------|
| CALL BRANDS | \$6.50 |
| PREMIUM BRANDS | \$7.50 |
| LUXURY BRANDS..... | \$8.50 |
| DOMESTIC BEER..... | \$5.50 |
| IMPORTED BEER | \$6.50 |
| HOUSE WINE | \$9.00 |
| SOFT DRINK AND JUICES | \$4.00 |
| BOTTLED WATER | \$4.00 |
| CORDIALS | \$9.50 |

Customary 22% Service Charge and 6% Sales Tax Will Apply

BARTENDERS ARE REQUIRED AT A CHARGE OF \$100 PER BARTENDER, FOR UP TO FOUR HOURS. SET UP CHARGE OF \$100 PER BAR IS APPLICABLE. MINIMUM REVENUE GUARANTEE OF \$500 PER BAR IS REQUIRED

THE CASH BAR

GUESTS PURCHASE DRINKS INDIVIDUALLY. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION.

CASH BAR PRICES 6% FLORIDA SALES TAX. GRATUITY IS AT THE DISCRETION OF THE GUEST. A GRATUITY JAR WILL BE PLACED ON EACH BAR

| | |
|-----------------------------|--------|
| CALL BRANDS | \$7.00 |
| PREMIUM BRANDS | \$8.00 |
| LUXURY BRANDS..... | \$9.00 |
| HOUSE WINE | \$9.00 |
| DOMESTIC BEER | \$6.00 |
| IMPORTED BEER | \$7.00 |
| SOFT DRINKS AND JUICES..... | \$5.00 |
| BOTTLED WATER | \$5.00 |

OUR ALCOHOLIC BEVERAGE PRICES ARE INCLUSIVE OF THE CURRENT FLORIDA STATE SURCHARGE TAX. BARTENDERS ARE REQUIRED AND CHARGED AT A CHARGE OF \$100 PER BARTENDER, FOR UP TO FOUR HOURS. SET UP CHARGE OF \$100 PER BAR IS APPLICABLE. MINIMUM REVENUE GUARANTEE OF \$500 PER BAR IS REQUIRED.

FROM THE PUNCH BOWL

(ONE GALLON MINIMUM TO ORDER, PRICE PER GALLON)

| | |
|--------------------------------------|----------|
| FRESH FRUIT NON-ALCOHOLIC PUNCH..... | \$60.00 |
| CHAMPAGNE PUNCH..... | \$110.00 |
| RUM PUNCH..... | \$110.00 |
| SANGRIA..... | \$110.00 |

CHAMPAGNE TOAST

\$ 9++ per person

Customary 22% Service Charge and 6% Sales Tax Will Apply

Reception Enhancements

Dazzle your guests by adding any one of these chef inspired specialty enhancements to your reception....

PLATED APPETIZER COURSE

~Select One (1) Item for the Entire Group~

Candied Walnut Crusted Mini Baked Brie
Served with Toasted Baguette and Apple and Mango Chutney
\$12++ per person

Tomato and Chicken Focaccia
Grilled Chicken Breast and Tomato Salsa, with Shredded Mozzarella Cheese and Basil on Olive Bread with a Basil Pesto Oil
\$10++ per person

Spinach and Feta Quiches
Warm Pie Served with a Smoked Tomato Coulis and Saffron Splash
\$10++ per person

Porcini Risotto Martini
Traditional Arborio Risotto with Mushrooms, Red Pepper Coulis and Guacamole Splash
Served in a Martini Glass (limit of 40 guests)
\$12++ per person

Mushroom Puff
Creamy Mushrooms Served on a Crispy Puff Pastry Triangle
\$12++ per person

Asparagus and Prosciutto Ham
Italian Ham and Grilled Asparagus Served with a Sun Dried Tomato Pesto and Asiago Cheese
\$13++ per person

Citrus Chili Marinated Lobster Cocktail
Served with Fresh Pico and Spicy Black Beans
\$14++ per person

Smoked Salmon Grilled Cheese
Served with Dill Cream Fraise
\$12++ per person

Lump Crab Cake
Island Spiced with Mediterranean Spinach and Olive Salad with a Lemon Mustard Sauce
\$12++ per person

Beef Carpaccio
Raw Marinated Omaha Beef Tenderloin, Served with an Olive and Sun Dried Tomato Pesto, Asiago Cheese Bread Crisp and Truffle Oil
\$12++ per person

Sashimi and Shushi Trio
Traditional Japanese Sushi Platter with Tuna Sashimi, California, Salmon, and Shrimp Roll, Served with Wakami Salad, Pickled Ginger, Wasabi Crème and Sweet Soy Glaze
\$14++ per person

Crab and Shrimp Duo

**Jumbo Black Tiger Shrimp and Crab Cake, Served with a Horseradish Basil Pesto and Asian Tomato Reduction
\$14++ per person**

Jumbo Shrimp Cocktail

**Black Tiger Shrimp, Served with a Cilantro and Lime Cocktail Sauce on Seaweed Salad
\$14++ per person**

Tuna, Salmon and Beef Tartar

**Premium Selection of Raw Fish and Beef, Seasoned to Perfection and Served on a Selection of Toast Points
\$16++ per person**

SOUP COURSE

Tomato and Basil Bisque

**Creamy Tomato Soup with Fresh Basil and Italian Herbs
\$5++ per person**

Chicken and Rice Soup

**Chicken Bouillon with Long Grain Rice, Sliced Chicken and Root Vegetables
\$6++ per person**

~Customary 22% Service Charge and 6% Sales Tax Will Apply~

Mushroom Cream Soup

**Shitake, White and Portabella Mushrooms with Thyme and Oregano
\$6++ per person**

Thai Chicken and Coconut Cream Cream Soup

**Lime Leaves, Green Curry, Sweet Potatoes and Red Onions
\$6++ per person**

Coconut and Crab Bisque

**With Basil and Lemongrass
\$8++ per person**

Lobster and Shrimp Bisque

**Creamy Lobster and Tomato Soup with Shrimp and Lobster Meat
\$12++ per person**

SORBET INTERMEZZO COURSE

Mango

Mint Julep

Lemon

Raspberry

Champagne

\$6++ per person

Customary 22% Service Charge and 6% Sales Tax Will Apply

SIGNATURE DISPLAYS

Baked Brie

**Baked with Puff Pastry Served with Crackers and Grapes
\$6++ per person**

Brie Fondue

**Melted Brie Served with Crusty Baguette and Grapes
\$7++ per person**

Cheese Display

**Assortment of Diced, Sliced and Whole Cheeses which include Fontina, St. Pauli, St. Andre, Stilton, Swiss, Provolone and Gouda, Served with Crackers and Toasted Baguette and Grapes
\$11++ per person**

~Customary 22% Service Charge and 6% Sales Tax Will Apply~

The Cheese Lovers

**Baked Brie in Puff Pastry, Melted Brie Fondue with Walnuts
Assortment of Diced, Sliced and Whole Cheeses including Fontina, St. Pauli, St. Andre, Stilton, Swiss, Provolone and Gouda, Served with Crackers and Toasted Baguette and Grapes
\$14++ per person**

Artichoke and Spinach Dip

**Baked Dip Served with Tortillas
\$9++ per person**

Diced Fresh Fruit Display

**Golden Ripe Pineapple, Seasonal Melons, Grapes, and Seasonal Berries
\$10++ per person**

Vegetable Display

**Selection of Carrots, Celery, Cucumbers, Cauliflower, Tomatoes, Artichoke Hearts, Marinated Olives and Mini Corn, Served with Blue Cheese, Ranch, Thousand Island and Yogurt Dipping Sauce
\$8++ per person**

Golden Coconut Chicken Tenders

**With Ponzu Dipping Sauce and Sweet Chili Dip
\$11++ per person**

Customary 22% Service Charge and 6% Sales Tax Will Apply

Antipasta Display

Sliced Prosciutto Ham, Coppa, Salami and Smoked Chorizo Sausages, Grilled Asparagus, Fresh Mozzarella Cheese, Shaved Romano, Marinated Olives and Artichokes, Oven Roasted Tomatoes, Marinated Mushrooms, Grilled Eggplant and Zucchini Served with Assorted Breads and Crackers
\$14++ per person

Pasta Station

(YOUR SELECTION OF TWO PASTAS AND TWO SAUCES)

PASTA

Cheese Tortellini, Farfalle, Penne, Orrechiette, Linguini

SAUCES

Alfredo, Wild Mushroom, Basil Pesto Cream Sauce, Bolognese, Spicy Tomato and Vodka Cream Sauce, Saffron, Watercress

CONDIMENTS

Shredded Asiago, Mozzarella Cheese and Garlic Bread

\$11++ per person

Add two from selection below to Pasta Station

Grilled Chicken, Spicy Chorizo, Mussels, Sweet Water Clams, Mayport Shrimp

\$9++ per person

Tuscan Risotto Station

Your selection of two Risottos

Shrimp and Spinach, Truffle Oil and Wild Mushroom, Chicken and Basil Pesto, Smoked Tomato and Basil or Saffron and Clam

\$14++ per person

Mashed Potato Station

~Mashed Potatoes with a Twist~

Offered in a Martini Glass with a choice of Toppings

Chives, Sour Cream, Roasted Garlic, Caramelized Onions, Wild Mushrooms, Crumbled Bacon, Shredded Smoked Cheddar

\$14++ per person

Seafood Station

Ice Chilled Seafood

Cocktail Sauce, Wedged Lemons, Hot Sauces

Jumbo Shrimp \$4++ per piece

Oysters on the ½ Shell Raw or Steamed \$4++ per piece

Crab Claws \$4++ per piece

Steamed Prince Edward Island Mussels \$10++ per pound

Sushi Station

All Served with Chopsticks, Wasabi, Pickled Ginger, Soy Sauce

Minimum order of 10 Rolls per order

Maki (roll) \$6++ per roll

California (crab) \$6++ per roll

Cucumber \$6++ per roll

Spicy Tuna \$6++ per roll

Nigiri (Rice Cake) \$6++ per roll

Ahi Tuna \$6++ per roll

Shrimp \$6++ per roll

Salmon \$6++ per roll

Atlantic Smoked Salmon Station

Capers, Red Onion, Crème Fraîche

\$12++ per person

Casa Monica Flat Bread Station

Panko Crusted Goat Cheese and Crab Dip Black Olives, Sun Dried Tomato Pesto and Spinach Dip Grilled Flat Breads

\$12++ per person

Crab Cake Station

Spicy Oriental Crab Cake with Fresh Ginger, Maryland Crab Cake with Fiji Apples, 95 Cordova Crab Cake with Dijon Mustard

Accompanied with Lime Aioli, Sweet Chili Sauce, Remouland Sauce and Cocktail Sauce

\$18++ per person

To add an Authentic Chef to any of the Signature Stations there is a Chef Charge

\$75 per hour

CHEF COOKING STATIONS

(Chef Attendant Required)

Boneless Leg of Lamb - \$175 (serves 15-20)

Served with Roasted Garlic, Tomato Demi Glaze and Mint Jelly

House Smoked Loin of Boneless Pork - \$195 (Serves 20-30)

Served with Mushroom Ragout and Orange Horseradish Marmalade

Whole Roasted Tom Turkey - \$195 (Serves 20-25)

Served with Dijon Mustard Cream Sauce and Cranberry Relish

Whole Bone-In Honey Baked Ham - \$295 (serves 40-60)

Served with Creamy Mustard Sauce and Honey Glaze

Tenderloin of Beef - \$325 (Serves 15-20)

Served with Demi Glaze and Whole Grain Mustard Sauce

Top Round of Beef - \$350 (Serves 50-75)

Served with Creamy Horseradish and Au Jus

Beef Tenderloin Wellington - \$395 (Serves 15-20)

Filled with Mushroom and Baked in Puff Pastry

Served with Peppered Demi Glaze

Prime Rib - \$495 (Serves 20-35)

Served with Demi Glaze and Horseradish Sauce

Casa Monica Bread Service

Carver Charge - \$75 per Hour

Customary 22% Service Charge and 6% Sales Tax Will Apply

DESSERTS

Delight all those special guests with a sweet tooth by offering a sumptuous Dessert Station or Plated Dessert.....

DISPLAYED DESSERTS

Gourmet Ice Cream Sundae Bar

Vanilla Bean Ice Cream, Chocolate Ice Cream and Strawberry Ice Cream Served with, Warm Chocolate Brownies, Caramel, Chocolate and Raspberry Sauce, Whipped Cream, Fresh Berries and Chopped Nuts.

\$ 14++ per person

Deluxe Cheese Cake Station

Amaretto Cheesecake, Chocolate Chip Cheesecake, New York Cheesecake

Served with Toasted Coconut, Crushed Oreos, Whipped Cream, Strawberry, Cherry and Blueberry Topping, Chocolate Sauce and Caramel Sauce

\$12++ per person

Dessert Flambe Station

Chef Attendant to Prepare a Variety of Flambéed Fruits Served Over Vanilla Bean Ice Cream

Strawberries Grand Marnier with Chocolate Sauce, Fresh Peaches and Cream with Raspberry Sauce, Black Cherry Jubilee and Banana's Foster

\$14++ per person

A Tribute to the Sunshine State

~Orange Crème Brule ~ Key Lime Cream Pie ~ Strawberry Tart ~ Key Lime Cheesecake

\$10++ per person

Creme Brulee Station

Vanilla Bean, Mango and Raspberry

Served with Tropical Fruit Compote on Assorted Sable Cookies

\$12++ per person

Viennese Table

A Deluxe Assortment of Pies, Cakes, Strudels, Miniature Éclairs, Fruit Tarts, Fluffy Mousses, Sliced Fruits and Berries

\$10++ per person

Dip and Roll Station

Station with Fresh Strawberries, Dark and White Chocolate Fondue and Sugars

\$13++ per person

Bananas Foster Station

Served with Vanilla Bean Ice Cream and Caramel Sauce

\$10++ per person

PLATED DESSERTS

Single Sweet Shots

Choice of Dark Chocolate Mousse, Traditional Tiramisu and assortment of Berries with Whipped Cream

\$4++ per person

Trio Sweet Shots

Selection of Dark Chocolate Mousse, Traditional Tiramisu and Assortment of Berries with Whipped Cream

\$9++ per person

Fruit Tartlet

Sugar Dough Crust with Vanilla Crème Custard and Fresh Fruit

\$7++ per person

Lime Tequila Mousse

Wild Berry Reduction

\$7++ per person

Mixed Berry Devonshire

Grand Marnier Marinated Berries Served with Crème Fraise

\$8++ per person

Key Lime Pie

With meringue and Berry Reduction

\$8++ per person

Dutch Apple Pie

With Streusel and Cinnamon Sauce

\$8++ per person

Philly Cheese Cake

Fresh Fruit Garnish and Raspberry Coulis

\$8++ per person

Flourless Chocolate Cake

With Chocolate Sauce and Berries

\$8++ per person

Warm Chocolate Cake

With Vanilla and Berry Sauce (with Ice Cream add \$4 per person)

\$9++ per person

Original Italian Tiramisu

Lady Finger Cookies, Mascarpone Cheese and Rum Espresso Syrup

\$9++ per person

Viennese Plate

Chef Selection of Three of our Finest Desserts

\$12++ per person

BUTLER PASSED SWEETS

(Pick four miniature sweets to be butler passed)

- Chocolate Covered Cheesecake Lollipops
 - Chocolate Dipped Strawberries, Pretzels, Macaroons, or Rice Crispy Treats
 - Bite Size Éclairs
 - Assorted Sweet Shots - Chocolate Mousse, Berries & Whipped Cream
 - Ice Cream Bars
 - Chocolate Cookies & Milk Shots
- \$12++ per person

Gourmet Chocolate Fountain
\$400++ per fountain
Accompanied by your Favorite Dipping Items
\$4++ per person

FEED YOUR DANCING GUESTS WITH SOME AFTER PARTY SNACKS.....

Display of Potato Chips
With Blue Cheese and Ranch Dipping Sauce
\$5++ person

Candy Bars
\$4++ per person

Rice Crispy Treats with Chocolate Splash
\$4++ per person

Brownies and Blondie's
\$4++ per person

Display of Tortilla Chips
With Salsa and Guacamole
\$5++ per person

Kettle Popcorn
Served with Melted Butter and Chocolate Sauce
\$5++ per person

Pretzels, Potato Chips or Cheddar Goldfish Crackers
\$14 per pound

Honey Roasted Peanuts
\$16++ per pound

Deluxe Mixed Nuts
\$19++ per pound

Bacon Sausage Biscuits
\$6++ per person

Ham and Cheese Croissants
\$6++ per person

Mini Burgers
\$8++ per person

SPICE UP YOUR RECEPTION WITH SOME CREATIVE COCKTAILS.....

Signature Drinks

Pricing depends on specific cocktail

~Examples of Two Casa Monica Favorites~

Raspberry Kiss

Champagne, Raspberry Vodka, Raspberry Liqueur, and Pineapple Juice, Garnished with Fresh Raspberries

\$11++ per drink

Cordova Cadillac

Galliano, White Crème de Cacao, and Cream, Sprinkled with Chocolate Curls

\$11++ per drink

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Cordials and Gourmet Coffees

Surprise Your Guests by Capping off the Event by Offering a Selection of Cordials or a Gourmet Coffee Station

Gourmet Coffee Station

Freshly Brewed Regular and Decaffeinated Starbucks Coffee with Assortment of Flavored Creams and Syrups

Fresh Whipped Cream

Pure Cane Sugar in the Raw

Chocolate Dipped Lady Fingers

Amaretto Cookies

Cinnamon Sticks

Powdered Cinnamon, Chocolate and Nutmeg

A Selection of Mighty Leaf Hot Teas and Gourmet Hot Chocolate

\$12++ per person

Customary 22% Service Charge and 6% Sales Tax Will Apply

THE CORDIALS

Add Cordial and Cognac to Your Bar Package for the Last Hour
\$ 5 per Person (3 hours bar minimum)

or

\$9.50++ Per Drink

B & B

Bailey's Irish Cream

Cointreau

Di Saronno Amaretto

Drambuie

Galliano

Grand Marnier

Kahlua

Sambucca Ramono White & Black

Southern Comfort

MENEDEZ MARTINI BAR

\$11++ PER DRINK

ENJOY YOUR FAVORITE MARTINIS, IN A VARIETY OF FLAVORS AND COMBINATIONS

MARTINI CHEF - \$100 PER HOUR

ADD AN ICE LUGE

(PRICES VARY)

A LARGE BLOCK OF ICE IS FORMED INTO THE PERFECT CHILLING DESIGN. YOUR FAVORITE MARTINI WILL BE MADE, AND THEN IT IS Poured DOWN THE LUGE, WHERE ITS TEMPERATURE DROPS TO NEAR FREEZING. IT COMES OUT THE BOTTOM, DIRECTLY INTO YOUR MARTINI GLASS

DAZZLING DECOR

Large Selection of Specialty Linen at an Additional Charge, Inquire with Your Exceptional Events Manager for More Details

www.linenshowroom.com

SPICE UP THE BALLROOM WITH THE SLEEK DESIGN OF CHIAVARI CHAIRS.....

**Choose from either Gold, White, Black, Silver or Mahogany Chairs
\$12.00++ per chair**

Customary 22% Service Charge and 6% Sales Tax Will Apply