

Evening Receptions.....

Queen Sophia Plated Dinner Menu

This Package incorporates an example of a Five-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

Traditional Shrimp Cocktail

Jumbo Citrus Chili Shrimp

Asian Beef Satay

Baked Herb Crusted Goat Cheese on Crostini

Spanakopita

Smoked Chicken Quesadillas

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Tempura Chicken- Choice of Skewered

Assorted Mini Quiches

Lump Crab Cakes

Bacon Wrapped Figs

Sushi- choice of Two or Chef's Selection (Tuna, Salmon, or Shrimp)

Sweet Curry Grilled Shrimp

~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 Wedge

Mixed Greens

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

Chopped Iceberg

Chopped Iceberg Lettuce Served with Smoked Jalapeno Ranch, Tomatoes, Candied Pecans and Applewood Smoked Bacon with Shaved Romano

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

Traditional Caesar

*Chopped Romaine Hearts with Asiago Cheese, Baked Croutons,
and Blue Cheese "Shower"*

Mozzarella and Tomato Caprice

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

Strawberry & Spinach Salad

*Spring Spinach with Fresh Strawberries, Pecans with Balsamic Vinaigrette
and Crumbled Feta Cheese*

ENTREES

(Select Up to Two)

POULTRY

Smoked Chicken Breast

With Guava BBQ Glaze Served with Roasted Potatoes and Asparagus

106++ per person with a 5 hour open bar

62.00++ per person without open bar

Prosciutto & Basil Wrapped Airline Breast of Chicken or Boneless Breast

Served with Goat Cheese Polenta and Tomato Fondue with Green Beans

110++ per person with 5 hour open bar

66++ per person without bar

Airline Breast of Chicken and Truffle Mushroom Ragout

Served with Casa Monica Mashed Potatoes and Julienned Vegetable Medley

110++ per person with 5 hour open bar

66++ per person without bar

SEAFOOD

Salmon Sazon

With Citrus Chili Beans, Basmati Rice, Avocado Mousse and Pico De Gallo Finished with

Mozzarella Cheese and Cracked Tortillas

110++ per person with 5 hour open bar

66++ per person without bar

Caribbean Spiced Tropical Mahi Mahi

Served with Sweet Potato Mash, Green Beans, with Grilled Pineapple Salsa

110++ per person with open bar

66++ per person without bar

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

Miso Glazed Grouper

Served with Lo Mein and Asian Vegetables

(Green Onions, Shitake Mushrooms, Carrots, Cabbage, and Chopped Herbs)

110++ per person with open bar

78++ per person without bar

Chilean Sea Bass and Cilantro Truffle Oil

Balsamic Reduction, Asparagus Spears and Mashed Potatoes

122++ per person with 5 hour open bar

78++ per person without bar

MEAT

Brandy Mustard Glazed Pork Chops

With Bourbon Sweet Potato Polenta and Haricots Verts

116++ per person with 5 hour open bar

72++ per person without bar

N.Y. Strip Steak

Served with Herb Butter, Garlic Mashed Potatoes and Green Beans

116++ per person with 5 hour open bar

72++ per person without bar

Fire Grilled 1855 Black Angus Filet

Served with Balsamic Demi Glaze, Steamed Asparagus on Yukon Potato Gratin

118++ per person with 5 hour open bar

74++ per person without bar

Smoked Blue Cheese Crusted 1855 Black Angus Filet

Cabernet Reduction, 95 Mash and Roasted Asparagus

122++ per person with 5 hour open bar

78++ per person without bar

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

DUETS

Seared Top Sirloin and Roasted Chicken

With Mushroom Sauce, Mashed Potatoes and Haricots Verts

120++ per person with open bar

76++ per person without open bar

Pork and Shrimp Stack

Smoked Pork Tenderloin and Cilantro Marinated Black Tiger Jumbo Shrimp Stack with a Lobster Cream and Blackberry Reduction on Mashed Potatoes and Green Beans

120++ per person with 5 hour open bar

76++ per person without open bar

Chilean Sea Bass and Grilled 1855 Black Angus Filet

With Creamy Mashed Potatoes, Steamed Asparagus, Cabernet Reduction

131++ per person with 5 hour open bar

87++ per person without open bar

Grilled 1855 Black Angus Filet and Jumbo Black Tiger Shrimp Stack

With Cabernet Demi Glaze, Roasted Garlic Mashed Potatoes and Steamed Asparagus

131++ per person with 5 hour open bar

87++ per person without open bar

1855 Black Angus Filet and Fancy Fresh Lobster Tail

Bahama Lobster Tail with Turmeric Saffron Butter Sauce and Cabernet Balsamic

Demi Reduction, Truffle Mashed Potatoes and Haricots Verts

141++ per person with 5 hour open bar

97++ per person without open bar

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

ADD A LOBSTER TAIL TO ANY ENTRÉE FOR \$20++

ADD 5 JUMBO SHRIMP TO ANY ENTRÉE FOR \$12++

ADD 1 CRAB CAKE TO ANY ENTRÉE FOR \$7++

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, Cabbage and Shitake Mushrooms*

*Grilled Portabella Napolean
Layered with Roasted Vegetables, Red Peppers, Squash, and Onions with Herb Oil and Citrus
Wild Rice*

*Linguine with White Wine Butter Sauce
With Asparagus Tips, Green Peas, and Spinach Tossed with Fresh Herbs*

(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 Stations Dinner Menu

This Package incorporates an example of a Five-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

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Asian Beef Satay

Baked Herb Crusted Goat Cheese on Crostini

Spanakopita

Smoked Chicken Quesadillas

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Tempura Chicken- Choice of Skewered

Assorted Mini Quiches

Lump Crab Cakes

Bacon Wrapped Figs

Sushi- choice of Two or Chef's Selection (Tuna, Salmon, or Shrimp)

Sweet Curry Grilled Shrimp

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

Seafood Station

*Selections of Chilled Jumbo Shrimp, Snow Crab Legs, Farm Raised Oysters,
Served with Cocktail Sauce, Citrus Selection and Crackers
(Jonas Stone Crab Claws Available at Market Price per Pound)*

Salad Station

*Traditional Caesar Salad with Asiago Cheese, Baked Croutons,
and Blue Cheese "Shower"
Fresh Tomato and Mozzarella Salad with Basil Pesto Oil*

Artisan Gourmet Cheese and Meat Display

Selection of Our Finest Cheeses, Meats and Roasted Vegetables

Fresh Fruit Display

Selection of Fresh Seasonal Fruits

Assorted Roasted Vegetables

Squash, Zucchini, Red Onions, and Red Peppers

Dauphine Potatoes

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

*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 Mousse and Pico De Gallo finished with
Mozzarella Cheese and Cracked Tortillas*

Tropical Spiced Chicken (Bonesless)

Served with Pineapple Pablano Salsa

Mojito Marinated Skirt Steak

Served with Garlic, Lime, Cilantro, Salt and Rum

\$113++ per person with 5 hour open bar

\$69++ per person without open bar

Entrée Collection Two:

Fire Grilled Boneless Chicken Breast

Served with Truffle Oil Mushroom Ragout

Herb Roasted Pork Loin

Herb Roasted Pork Loin Served with Stoneground Mustard Sauce

Calypso Spiced Mahi Mahi

Served with Saffron Shrimp Ragout

\$123++ per person with 5 hour open bar

\$79++ per person without open bar

Entrée Collection Three:

Whole Roasted Prime Rib

Served with Creamy Horseradish and Au Jus

(Chef Attendent Available for Additional Charge)

Tagine Chicken

Served with Couscous, Green Olives, Preserved Lemons and Onions

Horseradish Crusted Grouper

Served with an Herb Cream Sauce

\$134++ per person with 5 hour open bar

\$90++ per person without open bar

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

Daytime Receptions.....

Princess Elena Sit-Down Lunch Menu

This Package incorporates an example of a Five-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.

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

~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, Tomatoes, and Shredded Mozzarella Cheese Served with a Balsamic Dressing

Chopped Iceberg

Chopped Iceberg Lettuce Served with Smoked Jalapeno Ranch, Tomatoes, Candied Pecans and Applewood Smoked Bacon with Shaved Romano

Traditional Caesar

Chopped Romaine Hearts with Asiago Cheese, Baked Croutons, and Blue Cheese "Shower"

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)

Pecan Crusted Grouper

With Lemon Buerre Blanc Served with Basmati Rice and Baby Spinach

\$97++ per person with 5 hour open bar

\$53++ per person without open bar

Smoked Chicken Breast

With Guava BBQ Glaze Served with Roasted Potatoes and Asparagus

\$99++ per person with 5 hour open bar

\$55++ per person without open bar

Chicken Breast and Truffle Mushroom Ragout

Served with Casa Monica Mashed Potatoes and Petit Legumes

\$101++ per person with 5 hour open bar

\$57++ per person without open bar

Fire Grilled Flat Iron Steak

*Served with Mashed Potatoes, Green Peppercorn Sauce
and Roasted Vegetables*

\$101++ per person with 5 hour open bar

\$57++ per person without open bar

Wild Mushroom Pork Tenderloin

Served with Three Cheese Risotto, Mushroom Brandy Demi Glaze and Asparagus Spears

\$104++ per person with 5 hour open bar

\$60++ per person without open bar

Smoked Blue Cheese Crusted Grilled 1855 Black Angus Filet

Cabernet Reduction, 95 Mash and Roasted Asparagus

\$118++ per person with 5 hour open bar

\$74++ per person without open bar

Tropical Spiced Mahi Mahi

Served with Roasted Asparagus and Three Cheese Risotto

\$107++ per person with 5 hour open bar

\$63++ per person without open bar

Filet and Shrimp Stack Duo

With Cabernet Demi Glaze, Roasted Garlic Mashed Potatoes and Steamed Asparagus

\$122++ per person with 5 hour open bar

\$78++ 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, Cabbage and Shitake Mushrooms***

***Grilled Portabella Napoleon
Layered with Roasted Vegetables, Red Peppers, Squash, and Onions with Herb Oil and Citrus
Wild Rice***

***Linguine with White Wine Butter Sauce
With Asparagus Tips, Green Peas, and Spinach Tossed with Fresh Herbs***

(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

Princess Christina Children's Meals

*Children 12 and under
(Choose One)*

*Chicken Tenders with French Fries
Fresh diced Fruit*

-

*Grilled Cheese Sandwich with French Fries
Fresh diced Fruit*

-

*Steamed Vegetable Plate with Melted Cheese and Mashed Potatoes
Fresh diced Fruit*

-

*Cheese Ravioli with Tomato Sauce
Fresh Diced Fruit*

-

*Buttered Noodles with Grilled Chicken Tenders
Fresh Diced Fruit*

\$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
(Service Charge and Sales Tax included in vendor meal cost)*

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

Beverage Selections.....

Hourly Bar Menu

A fully stocked bar featuring our Call, Premium or Super Premium selection of Liquors, House Red and House 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, not exceeding five (5) hours.

Our bartenders use a 1½ ounce pour for all standard drinks.

Call Brands

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

<i>1 Hour.....</i>	<i>\$25</i>
<i>2 Hours.....</i>	<i>\$31</i>
<i>3 Hours</i>	<i>\$37</i>
<i>4 Hours.....</i>	<i>\$41</i>
<i>5 Hours.....</i>	<i>\$44</i>

Premium Brands

(Jack Daniels, Dewars, Absolut, Bombay Sapphire, Seagrams VO, Captain Morgan, Suaza Hornitos)

<i>1 Hour.....</i>	<i>\$30</i>
<i>2 Hours.....</i>	<i>\$36</i>
<i>3 Hours</i>	<i>\$41</i>
<i>4 Hours.....</i>	<i>\$45</i>
<i>5 Hours.....</i>	<i>\$48</i>

Luxury Brands

(Maker's Mark, Johnnie Walker Black, Grey Goose, Tanqueray, Crown Royal, 10 Cane, Patron)

<i>1 Hour.....</i>	<i>\$34</i>
<i>2 Hours.....</i>	<i>\$40</i>
<i>3 Hours</i>	<i>\$45</i>
<i>4 Hours.....</i>	<i>\$49</i>
<i>5 Hours.....</i>	<i>\$52</i>

Beer & Wine

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

Choice of 2 Imports and 2 Domestics

<i>1 Hour.....</i>	<i>\$17</i>
<i>2 Hours.....</i>	<i>\$20</i>
<i>3 Hours</i>	<i>\$23</i>
<i>4 Hours.....</i>	<i>\$26</i>
<i>5 Hours.....</i>	<i>\$29</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 YOUR EVENT, A COMPARABLE WINE WILL BE SUBSTITUTED.

PER CONSUMPTION MENU

THE HOSTED BAR

A FULLY STOCKED BAR FEATURING OUR CALL, PREMIUM OR SUPER PREMIUM SELECTION OF LIQUORS, RED AND WHITE WINE, ASSORTED PREMIUM AND IMPORTED BEER, SOFT DRINKS, MINERAL WATERS, JUICES AND MIXERS. OUR BARTENDERS USE A 1 ½ OUNCE POUR FOR ALL STANDARD DRINKS. CHARGES ARE BASED ON A PER DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED.

CALL BRANDS	\$6.50
PREMIUM BRANDS	\$7.50
SUPER-PREMIUM 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 FIVE 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
SUPER-PREMIUM 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, PLUS SERVICE CHARGE AND TAX)

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

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

\$10++ per person

Grilled Chicken Bruschetta

*Grilled Chicken Breast, Tomato with Shredded Mozzarella Cheese and Basil on Olive Bread
with a Basil Pesto Oil Atop Focaccia*

\$10++ per person

Mushroom Risotto

*Traditional Arborio Risotto with Mushrooms, Red Pepper Coulis and Guacamole Splash
with Balsamic Reduction and Fresh Herbs*

\$10++ per person

Mushroom En Croute

Creamy Mushrooms Served on a Crispy Puff Pastry Triangle

\$12++ per person

Butcher's Plate

Assortment of Prosciutto, Artisan Cheese, Marinated Olives and Cornichon

\$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 Fraiche

\$12++ per person

Lump Crab Cake

With Arugula Salad and Caper Remoulade

\$12++ per person

Three Cheese Ravioli (3)

With Spicy Tomato Sauce and Shaved Romano

\$10++ per person

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

Sashimi and Sushi Trio- Chef's Choice to Include Tuna, Salmon, Shrimp or Customized

*Served with Wakami Salad, Pickled Ginger, Wasabi Crème and Sweet Soy Glaze
\$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*

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

HOT SOUP COURSE

Tomato and Basil Bisque

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

Black Bean Soup

With Chorizo and Green Peppers
\$6++ per person

Mushroom Cream Soup

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

Tomato Florentine

Traditional Tomato Soup with Baby Spinach, Topped with Croutons and Parmesan
\$6++ per person

Thai Coconut and Crab Soup

With Basil and Lemongrass
\$8++ per person

Lobster Bisque

Creamy Lobster and Tomato Soup
\$12++ per person

COLD SOUP COURSE

Vichyssoise

Creamy Chilled Potato and Leek Soup, Garnished with Fried Leeks
\$5++ per person

Gazpacho

Chilled Tomato Soup with Onion, Cucumber, and Cilantro Topped with Creme Fraiche
\$6++ per person

Melon Soup

Chilled Canteloupe and Honeydew Soup with Honey and Mint
\$5++ per person

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

SORBET INTERMEZZO COURSE

Blackberry Brandy

Mint

Lemon

Raspberry Chambord

Champagne Rose

\$6++ per person

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

SIGNATURE DISPLAYS

Praline Crusted Baked Brie

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

Brie Fondue

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

Chef's Selection of Artisan Cheese Display

Served with Gourmet Crackers and Grapes
\$11++ per person

Fresh Fruit Display

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

Vegetable Display

Selection of Carrots, Celery, Cucumbers, Cauliflower, Tomatoes, Broccoli, Served with Blue Cheese, Ranch, Thousand Island and Yogurt Dipping Sauce
\$8++ per person

Artisan Gourmet Cheese and Meat Display

Selection of Our Finest Cheeses, Meats, and Roasted Vegetables
\$14++ per person

Pasta Station

(YOUR SELECTION OF TWO PASTAS AND TWO SAUCES)

PASTA

Cheese Tortellini, Farfalle, Penne, Linguini, Shells

SAUCES

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

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, Shrimp, Italian Sausage

\$16++ per person

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

Tuscan Risotto Station

Your selection of two Risottos

*Shrimp and Spinach, Truffle Oil and Wild Mushroom, Chicken and Basil Pesto,
Smoked Tomato and Basil*

\$14++ per person

Mashed Potato Station

~Mashed Potatoes with a Twist~

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

\$10++ per person

Seafood Station

*Selections of Chilled Jumbo Shrimp, Snow Crab Legs,
and Farm Raised Oysters*

*Served with Cocktail Sauce, Citrus Selection and Crackers
(Jonas Stone Crab Claws Available at Market Price per Pound)*

\$20++ per person

Sushi Station

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

Minimum order of 10 Rolls per order

Maki (roll) \$6++ per roll

California (crab) \$5++ per roll

Cucumber \$4++ per roll

Spicy Tuna \$7++ per roll

Nigiri (Rice Cake) \$4++ per roll

Ahi Tuna \$6++ per roll

Shrimp \$6++ per roll

Salmon \$6++ per roll

Atlantic Smoked Salmon Station

Capers, Red Onion, Crème Fraiche

\$12++ per person

Casa Monica Flat Bread Station

*Goat Cheese and Crab Dip, Sun Dried Tomato Pesto and Spinach Dip, Assorted
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, Remoulade 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

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

CHEF COOKING STATIONS

(Chef Attendant Required)

Boneless Leg of Lamb - \$184 (serves 15-20)

Served with Roasted Garlic, Tomato Demi Glaze and Mint Jelly

House Smoked Loin of Boneless Pork - \$205 (Serves 20-30)

Served with Mushroom Ragout and Orange Horseradish Marmalade

Whole Roasted Tom Turkey - \$205 (Serves 20-25)

Served with Dijon Mustard Cream Sauce and Cranberry Relish

Whole Honey Baked Ham - \$310 (serves 40-60)

Served with Creamy Mustard Sauce and Honey Glaze

Tenderloin of Beef - \$342 (Serves 15-20)

Served with Demi Glaze and Whole Grain Mustard Sauce

Top Round of Beef - \$368 (Serves 50-75)

Served with Creamy Horseradish and Au Jus

Beef Tenderloin Wellington - \$415 (Serves 15-20)

Filled with Mushroom and Baked in Puff Pastry

Served with Peppered Demi Glaze

Prime Rib - \$520 (Serves 20-35)

Served with Demi Glaze and Horseradish Sauce

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 Brulee ~ 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

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

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

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

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

\$500++ per fountain Minimum

Accompanied by your Favorite Dipping Items

Choose 4 of the Following: Strawberry, Pineapple, Pretzels, Marshmallows, or Pound Cake

\$4++ per person

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

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

Artichoke and Spinach Dip
Baked Dip Served with Tortillas
\$9++ per person

Yuzu Coconut Chicken Tenders
Dipping Sauce and Sweet Chili Dip
\$11++ per person

Macaroni and Cheese Station
White Cheddar or Monterey Jack Cheese
Creamy Baked Macaroni and Cheese Served with Toppings of Bacon, Jalapeno, and Green Onions
\$10++ per person

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

Bacon Sausage Biscuits
\$6++ per person

Mini Chicken Biscuits
Bite Size Fried Chicken Sandwiches
\$6++ per person

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

Ham and Cheese Croissants

\$6++ per person

Mini Burgers

Displayed with Ketchup and Mustard

\$6++ per person

French Fry Station

\$4++ 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

~ ~ ~

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

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

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