



Casa Monica[®]
HOTEL

Reception Menus

Receptions

Butler Passed Hors D'oeuvres

Assorted Quiches
Bacon Wrapped Scallops
Baked Artichoke with Olive and Mozzarella Crust
Baked Herb Crusted Goat Cheese on Crostinis
Beef Carpaccio Toast Points
Coconut Fried Shrimp
Conch Fritters
Chicken Spring Rolls with Soy Sauce
Figs and Bacon Wraps
Fried Mushrooms with Soy Sauce
Jumbo Shrimp Cocktail
Mini Lump Crab Cakes
Oriental Barbecue Shrimp
Smoked Salmon Grilled Cheese
Swedish Cheese Meatballs
Tempura Chicken Tenders
Tomato and Mozzarella Bruschetta with Basil Oil
Vegetable Spring Rolls with Sweet Chili Sauce

\$60 per dozen

(two dozen per item minimum)

\$20 per person, per hour, for Chef Selection

(will include selection of Beef, Seafood, Chicken and Vegetarian)

\$30 per person, per hour, for Your Selection

(four items)

Happy Hour (1 Hour) \$32

Unlimited Domestic and Imported Beer, House Wine and Martini's Served with a Spanish Tapas Display

Baked Brie and Swiss Cheese Fondue \$10

Baked Brie Served with Crackers and
Melted Swiss Cheese Served with Toasted Baguette and Grapes

Artichoke and Spinach Dip \$6

Baked Dip Served with Toasted Flat Bread

All menu items are subject to a 22% service charge and 6% state sales tax.

All prices are per person, plus tax and gratuity, unless otherwise noted. Prices subject to change.

Sliced Fresh Fruit Display \$8

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes and Chef's Selection of Assorted Seasonal Berries

Cheese Display \$10

Assortment of Diced, Sliced and Whole Gourmet and Domestic Cheeses Served with Crackers, Toasted Baguette and Grapes

Vegetable Display \$8

Selection of Carrots, Celery, Cucumbers, Cauliflower, Tomatoes, Artichoke Hearts, and Marinated Olives Served with Blue Cheese, Ranch, and Thousand Island Dressings

Artisan Bread Display \$8

Flavored Gourmet Breads Served with Sun Dried Tomato Spread Olive Tapenade, Herb Pesto, Garlic Spread and Herb Butter

Mini Sandwiches \$12

Assortment of Smoked Salmon Grilled Cheese, Beef Sliders, Pressed Cubans and Turkey with Avocado Slices

Golden Coconut Chicken Tenders \$9

With Sweet Chili Sauce

Antipasti Display \$12

Sliced Prosciutto Ham, Cappicola, Salami and Smoked Chorizo Sausages Fresh Mozzarella and Shaved Romano Cheese, Roasted Asparagus, Greek Olives, Artichokes Roasted Onions, Marinated Mushrooms, Grilled Squash and Zucchini with Assorted Breads and Crackers

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Stations

Pasta Station \$10

Your Selection of Two Pastas and Two Sauces

PASTA

Cheese Tortellini, Farfalle, Penne, Orrechiette, or Gemelli

SAUCES

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

CONDIMENTS

Shredded Asiago, Mozzarella Cheese and Garlic Bread

ADDITIONAL OPTIONS \$6

Grilled Chicken, Spicy Italian Sausage, Mussels, Fresh Clams or Mayport Shrimp

Chef Attended Charge \$75 per hour

Tuscan Risotto Station \$12 (Selection of Two)

Shrimp and Spinach

Truffle Oil and Wild Mushrooms

Chicken and Smoked Tomato

Salad Station \$14

Fresh Tomato and Mozzarella Salad

Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese

Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing

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

Seafood Station \$20

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers

Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters

Sushi & Sashimi \$20

Selection of Traditional Japanese Salmon and Tuna Sashimi, California Rolls, Tuna and Salmon Roll,
Served with Lo Mein Noodle Salad and Lychees Fruit and Accompanied with Wasabi and Pickled Ginger

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Carving Stations

All Stations are Presented with Freshly Baked Rolls

Carver Charge - \$75 per hour

Boneless Leg of Lamb \$175 each

With Rosemary Au Jus and Mint Jelly

(Serves 15-20)

House Smoked Loin of Boneless Pork \$195 each

Mushroom Ragout and Orange Horseradish Marmalade

(Serves 20-30)

Whole Roasted Tom Turkey \$225 each

Dijon Mustard Cream Sauce and Cranberry Relish

(Serves 20-25)

Whole Bone-In Honey Baked Ham \$295 each

Creamy Mustard Sauce and Honey Glaze

(Serves 40-60)

Prime Rib \$325 each

Demi Glaze and Horseradish Sauce

(Serves 20-35)

Tenderloin of Beef \$350 each

Demi Glaze and Whole Grain Mustard Sauce

(Serves 15-20)

Top Round of Beef \$375 each

Creamy Horseradish and Au Jus

(Serves 50-75)

Beef Tenderloin Wellington \$395 each

Filled with Mushrooms and Baked in a Puff Pastry Served with Peppered Demi Glaze

(Serves 15-20)

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