

Emerald Coast Convention Center Banquet Menu

Breakfast

Continental Breakfast

Fresh Squeezed Orange Juice
Apple and Ruby Red Grapefruit Juice
Mini Muffins, Danish, and Scones
Berry Preserves and Butter
Starbucks Coffee and Tea Service
9 per person

Emerald Coast Continental

Fresh Squeezed Orange Juice
Apple and Ruby Red Grapefruit Juice
Mini Muffins, Danish and Scones
Blueberry, Cinnamon and Plain Bagels
Plain and Strawberry Cream Cheese
Sliced Seasonal Fruit and Berries
Starbucks Coffee and Tea Service
14 per person

Enhancements

Croissant with Scrambled Eggs, Canadian Bacon and Smoked Gouda Cheese
4.50 per person

Honey Glazed Biscuit with Scrambled Eggs, Country Sausage and Sharp Cheddar
4 per person

Plated Breakfast

Freshly Squeezed Florida Orange Juice
Breakfast Pastry Basket with Butter
Freshly Brewed Coffee and Herbal Teas

Fresh Fruit Salad

Rum Poppy-seed Dressing

Fluffy Florida Style Scrambled Eggs

Diced Shrimp, Peppers and Onions
Cheddar Cheese Grit Cake with Red Eye Gravy
Country Sausage Links
17 per person

Breakfast Buffets

The Sounder Breakfast

Fresh Squeezed Orange Juice
Sliced Seasonal Fruit and Berries
Fluffy Scrambled Eggs with Shredded Cheddar Cheese
Oven Roasted Herbed New Potatoes
Smoked Bacon
Pork Sausage Links
Biscuits and Gravy
Butter and Assorted Fruit Preserves
Coffee and Tea Service
14 per person

The Emerald Coaster

Fresh Squeezed Orange Juice
Seasonal Fresh Fruit and Berry Display
Fluffy Scrambled Eggs with Roasted Peppers and Onions
Dilled Havarti Cheese
Costal Style Shrimp and Cheese Grits
Brown Sugar and Pepper Bacon
Grilled Smoked Sausage
Assorted Muffins and Croissants
Butter and Assorted Fruit Preserves
Coffee and Tea Service
16 per person

Florida Style Eggs Benedict

Orange and Grapefruit Juice
Seasonal Fresh Fruit and Berry Display
Scrambled Eggs with Country Ham
Grilled Biscuits and Cream Gravy
Brown Sugar and Pepper Bacon
Smoked Sausage and Yukon Gold Potato Cassoulet
Blueberry, Apple and Raspberry Scones
Butter and Assorted Fruit Preserves
Coffee and Tea Service
18 per person

Break Services

The Time Out

Kashi Protein Bars
Rice Crispy Treats
Cherry and Vanilla Biscotti
Starbucks Coffee and Tea Service
Lemon and Mint Infused Ice Water
7 per person

The First Stretch

Make Your Own Yogurt Parfait
Fresh Berries, Chopped Nuts, Granola, Chocolate Sprinkles
Raspberry and Chocolate Sauce
Starbucks Coffee and Tea Service
Lemon and Mint Infused Ice Water
7 per person

Chocolate Lovers Delight

Spiced Rum Balls
Chocolate Chip Cookies
Fudge and Blond Brownies
Soft Drinks and Bottled Water
7 per person

The Finale'

Lay's Potato Chips
Mini Assorted Candies
Dried Fruit Trail Mix
Fresh Lemonade
Pomegranate Ice Tea
6 per person

Chips and Dips

Fresh Potato Chips
Shallot and Chive Dip
Tortilla Chips
Fresh Tomato Salsa
Plantain Chips
Black Bean and Roasted Corn Mole
Pineapple Spritzer
Orange Peppermint Water
6 per person

Beverages

Water Service with Lemon
(Four Hour Service)
1.25 per person

Hawaiian Fruit Punch
28.00 per gallon

House Regular and Decaffeinated
Coffee
28.00 per gallon

Iced Tea with Lemon Wedges
28.00 per gallon

Starbucks Regular and
Decaffeinated Coffee
32.00 per gallon

Country Style Lemonade
28.00 per gallon

Orange, Apple or Ruby Red
Grapefruit Juice
32.00 per gallon

Bottled Soft Drinks and Water
2.00 each

Low-Fat or Whole Milk
22.00 per gallon

Individual Bottled Juices
3.00 each

From the Bakery

Mini Muffins, Danish, Scones
22.00 per dozen

Kashi Granola Bars
2.50 each

Bagels with Cream Cheese
33.00 per dozen

Assorted Candy Bars
3.00 each

Krispy Kreme Donuts
27.00 per dozen

Individual Bags of Chips
2.00 each

Cookie Assortment
32.00 per dozen

Assorted Yogurts
3.50 each

Fudge and Blonde Brownies
26.00 per dozen

Fresh Whole Fruit
1.75 each

Plated Lunches

Lunch entrées are served with Fresh Bread Basket and Butter
One Salad and One Dessert Selection
Preset Ice Tea
Regular and Decaffeinated Coffee on Request

Salads

Choose One

Classic Caesar Salad

Garlic Croutons, Cherry Tomatoes and Parmesan Cheese
Caesar Dressing

Costal Salad Blend

Julienne Carrots, Cherry Tomatoes, Sliced Mushrooms, Black Olives
Creamy Green Onion and Peppercorn Dressing

Spinach Salad

Sliced Radishes, Red Onions, Mushrooms, Cherry Tomatoes
White Balsamic Vinaigrette

Hearts of Romaine Lettuce

Spiced Pecans, Blue Cheese and Chopped Bacon
Tomato Ranch Dressing

Baby Spring Salad Blend

Toasted Almonds, Sliced Strawberries, Mandarin Orange Segments
Poppy-seed and Cranberry Vinaigrette

Desserts

Choose one

Chocolate and White Chocolate Mousse

House Made Key Lime Pie

Peach Cobbler with Bourbon Cream

New York Cheesecake with Pomegranate Strawberry Sauce

Mango Fool with Candied Plantains

Sliced Marinated Pork Loin Stone Fruit Chutney

Sweet Potato Latkes
Broccoli and Carrot Medley
23 per person

Herb Marinated Chicken Breast

Balsamic Glazed Mushrooms, Marsala Wine and Pearl Onions
Orzo Pasta with Sun-dried Tomato Pesto
Julienne Fresh Vegetables
23 per person

Cumin Crusted Chicken Breast

Grilled Pineapple and Roasted Pepper Chutney
Saffron Rice with Red Beans
Guatemalan Red-Cabbage Relish
23 per person

Hickory Smoked Breast of Chicken

Tomato and Sweet Onion Compote
Corn and Potato Hash
Herbed Broccoli Florets
23 per person

Pan Seared Salmon Filet

Lemon and Chive Beurre Blanc
Confetti Rice
Asparagus Spears with Baby Carrots
33 per person

Pepper Rubbed Flank Steak

Watermelon Barbeque Sauce
Roasted Garlic Yukon Gold Potatoes
Buttered Shoestring Carrots
27 per person

Garlic Shrimp and Sliced Tenderloin of Beef

Smoked Tomato Hollandaise
Cajun Spiced Roasted Potatoes
Bundled Green Beans and Carrots
40 per person

Lunch Buffets

Lunch Buffets are served with One Selection from our Dessert List

Preset Ice Tea

Regular and Decaffeinated Coffee on Request

Fresh Mini Deli Sandwiches

Turkey and Smoked Gouda on Mini Croissants

Smoked Ham and Cheddar Cheese on Mini Kaiser Buns

Slow Roasted Beef with Pepper-jack Cheese, Chive Aioli on French Baguette

Penne Pasta Salad with Artichoke Hearts, Diced Vegetables and Pesto

Fresh Potato Chips with Barbeque Spice

Chef's Fresh Made Cookies

17 per person

From the Islands

Fresh Baby Greens

Melon, Chopped Bacon and Fried Plantains

Tropical Vinaigrette

Smoked Jerk Chicken Breast

Pineapple and Mango Chutney

Molasses Brined Pork Loin in Spiced Rum Glaze

Island Style Rice with Roasted Peppers and Green Onion

Grilled Squash with Cherry Tomatoes

Assorted Rolls and Butter

21 per person

Below the Border

Fresh Tortilla Chips with Salsa Bravo and Guacamole

Southwest Style Caesar Salad with Chipotle Dressing

Slow Braised Chicken and Green Chili Enchiladas

Pit Smoked Shredded Beef and Roasted Pepper Quesadillas

Fire Roasted Chayote Squash and Broiled New Potatoes

Mexican Corn with Zucchini and Jalapenos

23 per person

The Beach Barbeque

Coastal Cole Slaw with Fresh Pineapple

New Potato Salad with Green Onions and Bacon

Barbequed Chicken Breast with Sweet Chili Barbeque Sauce

Southern Style Pulled Pork

Apple Butter Barbeque Sauce

Sliced Onion, Pickles and Mini Kaiser Rolls

Whisky and Molasses Baked Beans

Sweet Corn O'Brian

23 per person

Emerald Deli

Fresh Sliced Roast Beef, Smoked Turkey Breast, Honey Cured Ham
Baby Swiss, Mild Cheddar and Smoked Gouda Cheese
Lettuce, Tomatoes, Onions and Assorted Olives and Pickles
Croissants, Kaiser Rolls and Marble Rye
Garlic Aioli and Grained Dijon Mustard
Artichoke and Penne Pasta Salad, Sun-dried Tomato Vinaigrette
Fresh Potato Chips with Barbeque Spice
21 per person

Italian Fest

Baby Spring Salad Blend, Red Onions, Parmesan Cheese,
Black Olives, Roma Tomatoes
White Balsamic Vinaigrette Dressing
Sicilian Rubbed, Thin Sliced Flank Steak
Served with Penne Pasta and Marinara Sauce
Garlic Roasted Chicken
Pancetta and Shallot Jus De Viande
Fettuccini Pasta Primavera
Roasted Green Beans with Fresh Oregano
23 per person

From the Quarter

Hearts of Romaine Salad
Cherry Tomatoes, Sliced Olives and Smoked Gouda Cheese
Green Onion Dressing
Andouille and Penne Pasta Salad
Cajun Style Roast Pork with Oyster Dressing
Blackened Chicken Breast topped with Mushrooms,
Ham and Béarnaise Sauce
Grilled Squash Stakes with Fresh Herbs
Louisiana Style Dirty Rice
25 per person

Box Lunches

Chicken Caesar Salad

Fresh Romaine Lettuce, Diced Marinated Chicken,
Shredded Parmesan Cheese
Garlic Croutons with Creamy Caesar Dressing
Chef's Fresh Made Cookie
Bottled Water
12 Per Person

Turkey and Smoked Gouda Sandwich

Served on Kaiser Roll with Tomato Horseradish Sauce
Leaf Lettuce, Sliced Tomato and Crisp Bacon
Lays Potato Chips
Chef's Fresh Made Chocolate Chip Cookie
Bottled Water
12 Per Person

Jamaican Jerk Ham Sandwich

Thin Sliced Pit Ham Served on Croissant with Cheddar Cheese,
Leaf Lettuce, Sliced Tomatoes, and Sunshine Aioli
Lays Potato Chips
Chef's Fresh Made Chocolate Chip Cookie
Bottled Water
12 Per Person

Thai Chicken Wrap

Sliced Cucumbers, Tomatoes, Lettuce, Shredded Chinese
Cabbage, Tossed with Tangy Sesame Dressing
Lays Potato Chips
Chef's Fresh Made Chocolate Chip Cookie
Bottled Water
12 Per Person

Reception

Hot Hors d'oeuvres

ALL HORS D'OEUVRES REQUIRE A MINIMUM OF 50 PIECES EACH

Island Style Barbecue Meatballs
Crispy Hot Wings with Cool Fresh Chive Dip
Thai Chicken Skewer with Mango Coulis
Mushroom Caps with Spinach and Mornay Sauce
Smoked Sausage Lollipop Corn Dog, Spicy Mustard
Mini Egg Rolls with Sweet Chili Sauce
2.00 per piece

Chicken Tenders with Honey Mustard Sauce
Pork Satay with Spicy Peanut Sauce
Fried Shrimp with Toasted Coconut, Horseradish Marmalade
Mushroom Caps with Italian Sausage
Chicken Pot-stickers with Sweet Chili Sauce
Teriyaki Beef en Brochette
Catfish Fingers with Cajun Rémoûlade
2.50 per piece

Bacon Wrapped Shrimp with Jalapeno
Duck and Wild Mushroom Risotto Cakes
Barbecue Baby Back Pork Ribs
3.00 per piece

Beef Sliders with Caramelized Onion and Cheddar Cheese
Mushroom Caps Oscar
Oysters Rockefeller or Bienville
4.00 per piece

Chicken and Cashew Spring Rolls with Asian Dipping Sauce
Mini Crab Cakes with Joe's Mustard Sauce
5.00 Per piece

Cold Hors d'oeuvres

ALL HORS D'OEUVRES REQUIRE A MINIMUM OF 50 PIECES EACH

Cherry Tomatoes Stuffed with Guacamole
Asian Chicken on Wonton Crisps
Savory Cream Puffs with Smoked Tomato and Bacon Filling
Cherry Tomato, Basil and Fresh Mozzarella Skewers
Smoked Chicken Salad on Plantain Crisp
Boursin Cheese and Pickled Radish Crostini
2.00 per piece

Skewers of Fresh Fruit and Chantilly Cream
Salmon and Dill Mousse Canapé
Smoked Tuna Pâté with Toast Rounds
Dijon Beef and Asparagus Rolls
Chef's Special Recipe of Montreal Grilled Shrimp
3.00 per piece

Shaved Rare Tenderloin with Garlic Aioli on Fresh Potato Latke
Chef's Special Recipe of Montreal Grilled Shrimp
Potato Crepes with Crème Fraîche with Smoked Salmon
Seared Tuna with Pickled Ginger and Wasabi on Rice Cake
Creamer Potatoes with Blue Crab Salad
4.00 per piece

Desserts

Chocolate Dipped Strawberries
Pecan Diamonds
Spiced Rum Balls
Mini Fudge Brownies
2.00 per piece

Hors d'oeuvres Specialty Stations

Farmer's Market Vegetable Display

Freshly Cut Crisp Seasonal Vegetables,
Pickled Vegetables and Vegetables with Buttermilk
Ranch-Style Dip
3.00 per person

Melons, Berries, and Mixed Fruit Display

Cantaloupe, Honeydew, Pineapple, Watermelon,
Strawberries and other fresh fruits in season with
Cinnamon Vanilla Yogurt Dip
5.00 per person

Imported and Domestic Cheese Display

Provolone, Cheddar, Swiss, Smoked Gouda, Dilled
Havarti, Baby Brie and Danish Blue with Assorted
Crackers, Whole Grapes and Strawberries
5.00 per person

Italian Style Antipasto Display

Roasted Mixed Bell Peppers, Anchovies, Garlic and Olive Oil
Tomato Mozzarella Salad, with Fresh Basil
Marinated Mushrooms, Fresh Herbs, Provolone Cheese
Grilled Squash with Sun-dried Tomatoes, Salami and Parmesan Cheese
Toasted Baguettes and Ciabatta Bread
7.50 per person

House Smoked Salmon

Served with Toasted Baguettes, Mini Bagels,
Cream Cheese, Chopped Egg, Diced Onions, Capers and Lemon
11.00 per person

Chilled Boiled Shrimp Display

Fresh Iced Boiled Shrimp
Served with Lemon and Cocktail Sauce
10.00 per person

Chocolate Fountain

Served with Fresh Strawberries,
Banana Skewers, Rice Crispy Treats, Lady-Fingers
9.00 per person

Hors d'oeuvres Action Stations

Steamed Pot-stickers

Delicious Pot Stickers Filled with Chicken or Wild Boar
Seared or Steamed to order with Wakame Seaweed Salad
Sticky Rice, and Tangerine Chili Sauce
6.00 per person

Risotto Martini Bar

Risotto Cooked to Order
Wild Mushrooms, Diced Duck Breast,
Pancetta, Parmesan Cheese, Fresh Thyme, Chopped Garlic
Served with Grilled Ciabatta Bread
9.00 per person

Fajita Station

Marinated Strips of Sautéed Beef and Chicken
Sautéed Peppers and Onions
Guacamole, Sour Cream, Cheddar Cheese, and Pico de Gallo
Flour Tortillas
Chips and Tomato Salsa
9.00 per person

Sautéed Pasta Station

Fettuccini Pasta with Chicken and Alfredo Sauce
Pasta Bolognese
Penne Pasta with Beef, Pancetta, and Tomato Sauce
8.00 per person

Banana Foster

Cooked to order and Served over Vanilla Bean Ice Cream
8.00 per person

Carving Stations

All Stations are served with Wheat, Herb and Sourdough Rolls
Roast Boneless Turkey Breast with Cranberry Chutney
175.00 (Serves 30)
Honey Glazed Baked Ham with Grilled Pineapple Relish
275.00 (Serves 75)
Blackened Tenderloin of Beef with Béarnaise Sauce
350.00 (Serves 30)
Herb Marinated Inside Round of Beef with Green Onion Aioli
375.00 (Serves 100)
Roast Prime Rib of Beef with Horseradish Cream
300.00 (Serves 40)

Hors d'oeuvres Packages

Bay Cove

Farmer's Market Vegetable Display
Thai Chicken Skewer with Mango Coulis
Crispy Hot Wings with Cool Fresh Chive Dip
Island Style Barbecue Meatballs
Salmon and Dill Mousse Canapés
Boursin Cheese with Pickled Radish Crostini
14.00 per person

Southwest Fiesta

Chip and Dips
Queso Con Carne, Southwest Guacamole, Fresh Salsa
Fresh Tortilla Chips
Shredded Beef and Sharp Cheddar Quesadillas
Chicken Gorditas with Shredded Cheese
Roasted Pork Flautas
Cherry Tomatoes Stuffed with Chicken and Avocado
14.00 per person

From the Islands

Melons, Berries and Mixed Fruit Display
Jamaican Jerk Chicken Wings
Beef Empanadas
Tangy Pork Skewers with Tamarind Glaze
Seafood Ceviche
Roasted Corn and Black Bean Salsa
Fried Plantains and Tortilla Chips
16.50 per person

Emerald Coast

Mixed Melons and Strawberries with Rum Glaze
Fresh Fried Catfish Fingers, Island Rémoulade
Smoked Sausage Lollipop Corn Dog Spicy Mustard
Broiled Oysters with Garlic Jalapeno Butter
Tropical Chicken Salad in Wonton Cups
Smoked Tuna Pâté with Toast Rounds
17.00 per person

The Sugar Sands

Farmer's Market Vegetable

Freshly Cut Crisp Seasonal Vegetables
Pickled Green Bean, Saffron Jícama and Marinated Mushrooms
Buttermilk Ranch-Style Dip

Fruit Display

Melons, Berries, Cantaloupe, Honeydew, Pineapple,
Watermelon, Strawberries, and Other Fresh Fruits in Season
Cinnamon Vanilla Yogurt Dip

Hot Buffet

Chicken and Smoked Gouda Quesadillas
Smoked Sausage Lollipop Corn Dogs Spicy Mustard
Island Style Barbecue Meatballs

Cold Buffet

Dijon Beef and Asparagus Rolls
Smoked Tuna Pâté with Toast Rounds
Savory Cream Puffs with Smoked Tomato and Bacon Filling
24.00 per person

The Bay Sampler

Fruit Display

Melons, Berries, Cantaloupe, Honeydew, Pineapple, Watermelon,
Strawberries and Other Fresh Fruits in Season with
Cinnamon Vanilla Yogurt Dip

Imported and Domestic Cheese Display

Provolone, Cheddar, Swiss, Smoked Gouda, Dilled Havarti, Baby Brie and
Danish Blue served with Assorted Crackers

Cold Buffet

Boursin Cheese with Pickled Radish Crostini
Asian Chicken on Wonton Crisps
Creamer Potatoes with Blue Crab Salad

Hot Buffet

Thai Chicken Skewer with Mango Coulis
Beef Sliders with Caramelized Onion and Cheddar Cheese
Catfish Fingers with Cajun Rémoûlade
28.00 per person

Plated Dinners

Dinner entrées are served with Fresh Bread Basket and Butter
Pre Set Ice Water
Ice Tea, Regular and Decaffeinated Coffee on Request
One Salad and One Dessert Selection
Dual Entrees Require an Additional 15% Service Charge

Salads

House Salad

Mixed Greens, Julienne Carrots, Cucumber,
Cherry Tomatoes and Ripe Olives
Ranch and Vinaigrette Dressing

Coastal Caesar Salad

Hearts of Romaine Lettuce, Shaved Parmesan Cheese
Garlic Croutons and Cherry Tomatoes
Chipotle and Lime Caesar Dressing

Fresh Baby Spinach Salad

Garnished with Spiced Pepitas, Roma Tomato and
Shredded Asiago Cheese
Maple Vinaigrette

Romaine Salad Blend

Bacon Bits, Shaved Bermuda Onion, Cherry Tomato
Candied Pecans, Herbed Tomato Ranch Dressing

Fresh Iceberg and Romaine Salad

Crumbled Roquefort Cheese, Candied Pecans and Pickled Onions
White Balsamic Vinaigrette

Desserts

Chocolate and White Chocolate Mousse

Raspberry Sauce and a Marbled Quill

House Made Key Lime Pie

New York Cheesecake Pomegranate Strawberry Sauce

Triple Chocolate Mousse Cake

Raspberry Glaze

Short Cake with Fresh Berries

Fresh Berries Macerated in Grand Marnier, Cinnamon Whipped Cream

Chicken Tchoupitoulas

Cajun Seared Chicken Breast with Ham, Mushrooms, and Green Onions
Topped with Béarnaise Sauce
Creole Style Yellow Rice
Savory Green Beans and Matchstick Carrots
27 per person

Garlic and Herb Chicken

Roasted Garlic Rubbed Chicken Breast
Tomato, Garlic, Onion and Caper Sauce
Spinach and Roasted Pepper Risotto
Zucchini and Summer Squash Planks
28 per person

Lemon Chicken and Grilled Shrimp

Lemon Pepper French Style Chicken Breast and
Montreal Seasoned Grilled Shrimp
Mushroom and Green Onion Butter Sauce
Jasmine Rice Cake
Broccoli Floret's and Baby Carrots
32 per person

Chicken Oscar

Herb Crusted Chicken Breast with
Fresh Jumbo Lump Crab Meat and Hollandaise Sauce
Fresh Asparagus Spears
Saffron Rice Timbale
36 per person

**Herb Marinated Smoked Chicken Breast
Wild Boar Sausage**

House-made Apple Butter Barbeque Sauce
Green Beans and Baby Carrots
Garlic and Herb Roasted Potato Planks
36 per person

Roast Prime Rib of Beef

Thickened Au Jus and Horseradish Sauce
Garlic and Fennel Whipped Yukon Gold Potatoes
Candied Baby Carrots with Pecans
38 per person

Beef and Crab

Grilled Beef Tenderloin and a Fresh Crab Cake
Smoked Tomato Hollandaise
Fresh Roasted Potato Medley
Grilled Jumbo Asparagus Spears
60 per person

Dinner Buffets

Dinner Buffets are served with Pre Set Ice Water
Assorted Rolls and Butter
Ice Tea, Regular and Decaffeinated Coffee on Request

Southern Barbeque

Southern Style Potato Salad

Boiled New Potatoes, Chopped Gherkins, Boiled Eggs, Diced Celery and Onion
Dressed with a Tangy Mustard Dressing

Style Cole Slaw

Shredded Green and Red Cabbage with Slivered Carrots
Tossed in a Red Wine Vinegar and Brown Sugar Dressing

Alabama Style Pork Shoulder

Apple Butter Barbeque Sauce

Slow Smoked Beef Brisket

Marinated Grilled Chicken Breast

Sweet Chili Glaze

Fresh Grilled Vegetables and Corn
Ranch Style Baked Beans

Fresh Peach and Apple Cobbler

Served Warm with Spiced Rum Sauce
36 per person

Tuscan Holiday

Intermezzo Pasta Salad

An Assortment of Genoa Salami, Provolone and Parmesan Cheese
Black and Green Olives, Artichoke Hearts, Sun-dried Tomatoes
Tossed in Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine Lettuce, Asiago Cheese and Garlic
Croutons with Tangy Caesar Dressing
Grilled Focaccia and Garlic Bread

Three Cheese and Italian Sausage Lasagna

Layered Pasta with Italian Sausage, Ricotta,
Parmesan and Mozzarella Cheeses in Rich Tomato Sauce

Lemon Pepper Roasted Chicken

Rosemary Roasted New Potatoes

Penne Pasta Primavera with Sun-dried Tomato Sauce
Medley of Mediterranean Vegetables

Tiramisu Martini

Lady Finger Garnish and Kailua Cream
35 per person

The Crescent City

Hearts of Romaine Salad

Cherry Tomatoes, Sliced Olives and Parmesan Cheese
Green Onion Dressing

Cajun Chicken and Pasta Salad

Blackened Chicken and Penne Pasta
Red and Green Bell Peppers and Red Onions
Cajun Style Aioli Dressing

Shrimp and Sausage Gumbo

White Rice

Sliced Cajun Prime Rib

Green Onion and Mushroom Sauce

Sautéed Zucchini and Yellow Squash with Fresh Herbs
Cajun Style Dirty Rice

Warm Bread Pudding

With Whiskey Sauce and Whip Topping
42 per person

The South Beach

Fresh Spring Salad Mix

Sliced Strawberries, Mandarin Orange Segments and Asiago Cheese with
Tangerine Cream

Citrus Marinated Hearts of Palm

Tossed with Arugula and Bay Shrimp

Herb Breaded Mahi-Mahi with Almond Butter

Coconut and Mango Rice

Cuban Style Chicken Adobo

Roasted Yucca and New Potatoes
Oven Roasted Green Beans with Garlic and Herb Butter

House Made Key Lime Pie

42 per person

Beverage

Premium Open Bar

\$18 Per Person for the first hour

\$10 Per Person per additional hour

Premium Beer and Wine Bar

\$14 Per Person for the first hour

\$8 Per Person per additional Hour

Liquor

Svedka Vodka, Tanqueray Gin, Bacardi Rum,
Jose Cuervo Especial Tequila, Jack Daniels,
Crown Royal Blended Whisky, and Dewar's Scotch

Premium Beer

Corona, Heineken

Domestic Beer

Bud, Bud Light, Miller Lite and O'Douls

House Wine

Robert Mondavi Cabernet Sauvignon, Chardonnay, Berringer White Zinfandel

Hosted Bar per Drink

Premium Cocktails

\$6.00

Premium Beers

\$5.00

Domestic Beers

\$4.00

House Wine

\$6.00

Soft Drinks

\$2.00

~ LABOR ~

Bartender Fees:

There is a \$150.00 (+) per bartender, per four-hour function.

Each hour thereafter will be \$25.00 (+) per hour.

There will be no bartender fee, however, when sales exceed \$550.00 per bartender
(Within a four-hour period).

If sales fall below that amount, a bartender fee of \$150.00 (+)
per bartender will be applied.

All Bars will close 30 minutes prior to end of event

STATE LAW PROHIBITS BRINGING LIQUOR INTO THE
EMERALD COAST CONVENTION CENTER.

ANY LIQUOR BROUGHT INTO THE PREMISE WILL BE CONFISCATED.

ONLY ARAMARK CORPORATION MAY PROVIDE ALCOHOLIC BEVERAGES
WITHIN THE EMERALD COAST CONVENTION CENTER

Notice: Consuming raw or undercooked meats, poultry, seafood,
Shellfish or eggs may increase your risk of food borne illness

ALL PRICES SUBJECT TO CHANGE WITHOUT NOTICE