

“The Bridesmaid”

Plated Breakfast

— Display of Seasonal Fruit & Berries —

With Poppy seed Dip

— Basket of Miniature Muffins & Croissants —

With Fruit Preserves, Marmalade and Sweet Butter

— Cheese Blintz with Berry Topping —

With Asparagus Spears

— Spinach, Onion & Bacon Quiche —

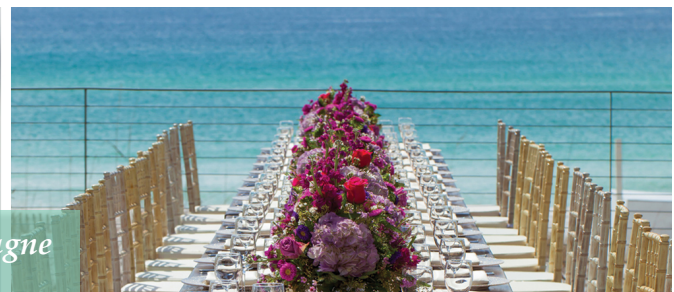
— Assorted Miniature Pastries —

To include Chocolate Swans filled with White Chocolate Mousse, Key lime pies, Pecan Tarts, Chocolate Mousse Cake and Truffles

— Beverage Selections —

Freshly Squeezed Florida Orange Juice

Freshly Brewed Community Coffees, and Hot Teas



\$27.00 per person w/ champagne \$20.00 per person w/o champagne

All food and beverage functions are subject to a 23% service charge and 7% state tax

“Groomsmen on the Go”

Lunch To-Go

— The Mulligan —

Boars Head Turkey Breast

With Muenster Cheese, Lettuce and Tomato served on an Onion Roll

Whole Seasonal Fruit

Bag of Chips, Cookies and Candy Bar

Wet-naps and Condiments

— The Par Three —

Fried Boneless Chicken Breast on Kaiser Roll

With Lettuce, Tomato and Dijon Mustard

Whole Seasonal Fruit

Bag of Chips, Cookies and Candy Bar

Wet-naps and Condiments

— The Pro’s Choice —

Shaved Roast Beef, Cured Ham and Muenster Cheese on Rye

Kosher Style Pickle

Whole Seasonal Fruit

Bag of Chips, Cookies and Candy Bar

Wet-naps and Condiments

— The Grand Masters —

Roasted Top Round of Beef on a Sourdough Roll

With Pepper Jack Cheese, Romaine Lettuce, Beefsteak Tomato and Horseradish Mayonnaise

Whole Seasonal Fruit

Bag of Chips, Cookies and Candy Bar

Wet-naps and Condiments

— On the Green —

Grilled Vegetable Wrap

With Grilled Zucchini, Yellow Squash, Eggplant, Red Onion, Tomato and Boursin Cheese and Red Pepper Aioli on a Spinach Wrap.

Bag of Chips, Cookies and Candy Bar

Wet-naps and Condiments



Each selection is \$25.00 per guest

All food and beverage functions are subject to a 23% service charge and 7% state tax

“The Bridal Ready Room”

— Domestic & Imported Cheese Display —

Decorated with Seasonal Fruit

Accompanied with French bread & Assorted Crackers

— Deluxe Vegetable Crudité —

With Green Onions and Garden Dips

— Assortment of Meat & Vegetarian — Finger Sandwiches

— House Made Chicken Salad —

On a bed of Field Greens with Grapes, Walnuts & Gourmet Crackers

— Chocolate Dipped Strawberries —

— Champagne or White Wine —



\$29.00 per person w/ champagne/wine \$14.00 per person w/o champagne/wine

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