

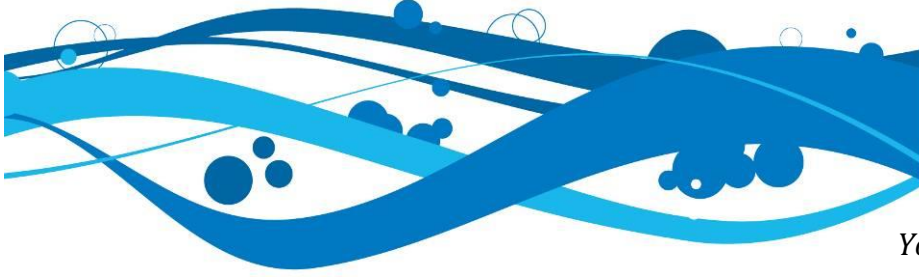
Event Menus

All menu items are subject to 22% Administrative Fee and 8.5% Tax. Prices subject to change without notice.

Continental Breakfast and Breakfast Buffets

CONTINENTAL BREAKFAST OPTIONS

Channelside Continental	\$11.00 per person
Orange Juice	
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	
Assorted Breakfast Pastries and Muffins	
Seasonal Fresh Fruit Platter	
 Healthy Start	 \$14.00 per person
Orange Juice	
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	
Oatmeal Served with Assorted Dried Fruits and Brown Sugar	
Assorted Muffins	
Assorted Yogurt and Granola	
Seasonal Fresh Fruit Platter	
 On The Go	 \$16.00 per person
Minute Maid Bottled Juices	
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	
Assorted Granola Bars - Kind Bars and Nutri Grain Bars	
Whole Fresh Fruit	
Assorted Muffins	
Assorted Yogurt	
 The Premier Continental	 \$18.00 per person
Orange Juice and Cranberry Juice	
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	
Assorted Breakfast Pastries	
Seasonal Fresh Fruit Platter	
Yogurt Parfait Station with Granola and Seasonal Berries	
Assorted Cold Cereals with 2% Milk	
Assorted Sliced Breakfast Breads, Danish, and Scones	
Assorted Hot Oatmeals	



Your meeting or event provides a sea of support for our conservation efforts.

BREAKFAST BUFFET OPTIONS

All selections include Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea, Orange Juice, Cranberry Juice, Breakfast Pastry Selection, Seasonal Fresh Fruit, Assorted Yogurt and Granola

The All American Bacon and Eggs **\$20.00 per person**
Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage and Roasted Breakfast Potatoes

Frittata and Pancakes **\$22.00 per person**
Fresh Vegetable Frittata, Fluffy Buttermilk Pancakes, Canadian Bacon, Accompanied by Fresh Seasonal Berries, Apple Compote and Warm Maple Syrup

Chorizo and Green Chile Strata and Griddle Cakes **\$22.00 per person**
Layered Potato, Tomatoes, Green Chile, Chorizo Sausage, Monterey Jack Cheese and Cage Free Eggs, served with Griddle Cakes, Cinnamon Butter and Warm Maple Syrup

Ybor City Havana Hash and Cuban French Toast **\$23.00 per person**
Slow Roasted Mojo Pork Hash with Diced Bliss Potatoes, Vidalia Onions, Fresh Cilantro, Cage Free Scrambled Eggs, "Local " Cuban French Toast, Guava Jam, Butter and Warm Maple Syrup

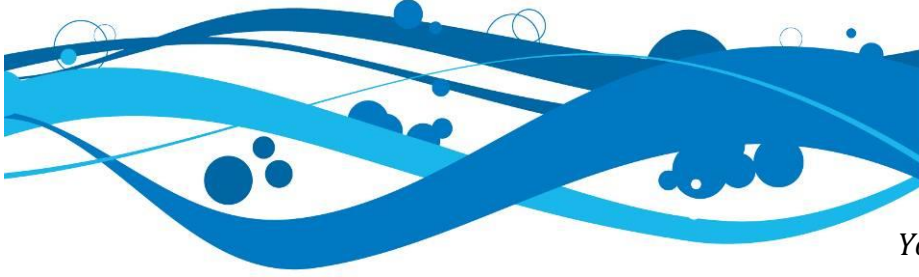
**Ask Catering About Substituting Turkey Bacon and Egg Whites on Your Buffets*

Action Stations

All Stations require a chef or attendant at \$125 per 50 guests

Omelet Station **\$6.00 per person**
Chef prepared omelets made with Cage Free Eggs or Egg Whites, Green and Red Peppers, Mushroom, Red Onion, Diced Ham, Bacon, Tomato, Spinach and Assorted Cheeses

Waffle Station **\$7.00 per person**
Made to Order Waffles Served with Choice of Toppings: Strawberry Compote, Cinnamon Apples, Peanut Butter, Chocolate Chips, Dried Fruits, Whipped Cream and Butter



*Your meeting or event provides a sea
of support for our conservation efforts.*

BREAKFAST ENTRÉES

All selections include Orange Juice, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea

The Parfait Breakfast **\$13.00 per person**

Granola, Vanilla Yogurt, Seasonal Fruits and Berries,
Accompanied by Fresh Baked Apple Cinnamon Scone.

Rise and Shine Tampa Bay **\$15.00 per person**

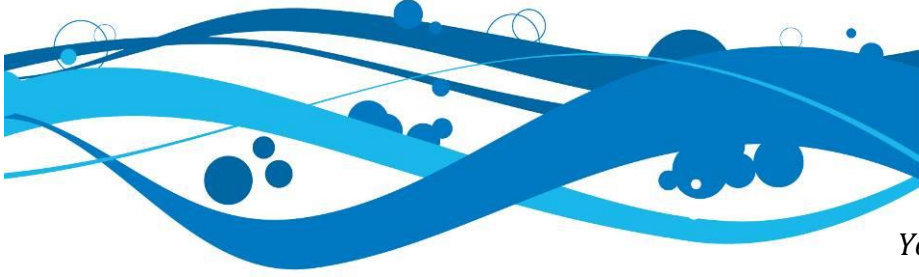
Cage Free Scrambled Eggs, Applewood Smoked Bacon, Roasted Breakfast
Potatoes, Grilled Tomato.

Cinnamon Brioche French Toast **\$15.00 per person**

Warm Maple Syrup, Grilled Pineapple, and Fresh Berries,
Sausage Links

Ybor Havana Hash **\$18.00 per person**

Slow Roasted Mojo Pork Hash with Diced Bliss Potatoes, Vidalia Sweet
Onions and Fresh Cilantro, Cage Free Scrambled Eggs, and Chorizo Sausage

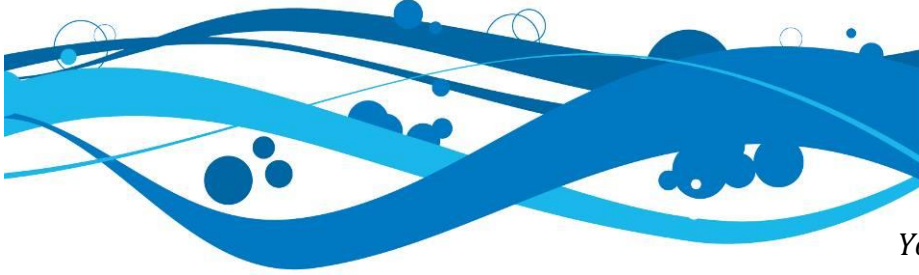


*Your meeting or event provides a sea
of support for our conservation efforts.*

MEETING AND BREAK PACKAGES

15 guest minimum

Farmers Market	\$12.00 per person
Fresh and Marinated Vegetables, Flatbreads, Crackers, Assorted Herb Dips, Cucumber Infused Water, Assorted Soft Drinks and Bottled Water	
South of the Border	\$12.50 per person
Tortilla Chips with Tomatillo Salsa, Pico Di Gallo and Guacamole and Bean Dip, Churros Limeaid, Assorted Soft Drinks and Bottled Water	
Energy Boost	\$14.00 per person
Assorted Seasonal Fruit and Greens Smoothies, Mixed Nuts, Celery and Carrot Shooters with Yogurt Dip, Lemon and Blueberry Infused Water, Assorted Soft Drinks and Bottled Water	
Fish Food	\$13.50 per person
Swedish Fish Trail Mix, Gold Fish, Sesame Sticks, Sliced Fresh Fruit Platter, Strawberry Basil Infused Water, Assorted Soft Drinks and Bottled Water	
Charcuterie Board	\$15.00 per person
Domestic and Imported Meats, Pickled Vegetables, Olives, Mustards, Crackers, Orange Infused Water, Assorted Soft Drinks and Bottled Water	
Add On	\$3.50 per person
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	



Your meeting or event provides a sea of support for our conservation efforts.

MEETING BREAK a la carte

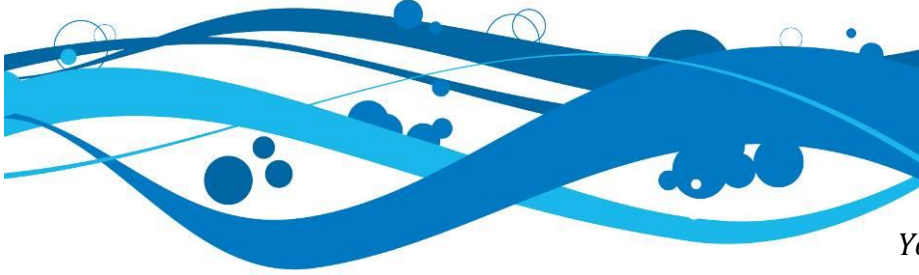
15 guest minimum

FOOD

Tortilla Chips with Fresh Salsa and Guacamole	\$5.00 per person
Fish Food Trail Mix with Gold Fish and Swedish Fish	\$5.00 per person
Pita Chips with Hummus Trio	\$6.00 per person
Sea Salt, Garlic Parmesan, and BBQ Homemade Potato Chips with Buttermilk Ranch and French Onion Dips	\$7.00 per person
Seasonal Whole Fresh Fruit	\$20.00 per dozen
Assorted Nutri Grain Bars	\$24.00 per dozen
Assorted Kind Bars	\$30.00 per dozen
Assorted Cookies and Brownies	\$30.00 per dozen
Assorted Jumbo Muffins or Breakfast Pastries	\$34.00 per dozen
Jumbo Soft Pretzels with Spicy Mustard	\$35.00 per dozen

BEVERAGES

Assorted Soft Drinks and Spring Water	\$2.50 each
Assorted Fruit Juices, Lemonade or Iced Teas	\$35.00 per gallon
Assorted Peace Brand Teas or Vitamin Water	\$36.00 per dozen
Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea	\$45.00 per gallon



Your meeting or event provides a sea of support for our conservation efforts.

BOXED LUNCH

All Selections include Sun Chips, Whole Fresh Fruit and Fresh Baked Cookies and Assorted Soft Drinks or Bottled Water

Maximum of (2) Box Lunch Choices Per Group
(3) or More Selections Will Require a \$3.00 Per Person Up Charge

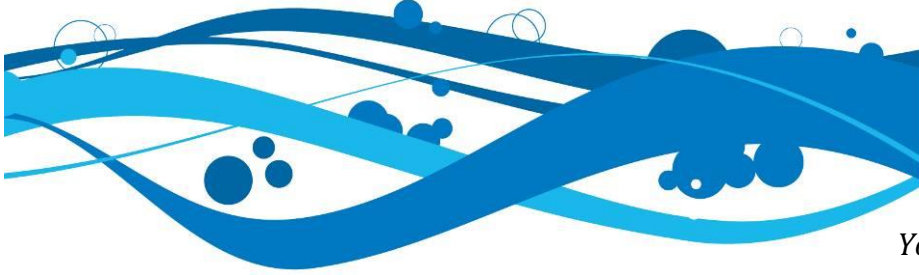
Florida Fresh Garden Wrap **\$15.00 per person**
Grilled Zucchini and Yellow Squash, Portabello Mushrooms, Roasted Red Peppers, Spinach, Tomato, Mozzarella Cheese and Sundried Tomato Pesto, wrapped in an Herb Tortilla

Key West Chicken Wrap **\$15.00 per person**
Grilled Chicken Breast, Tomato, Key Lime Slaw and Avocado, wrapped in an Herb Tortilla

Roasted Turkey and Gouda **\$18.00 per person**
Roasted Turkey, Gouda, Leaf Lettuce, Tomato and Basil Pesto spread on a Panini Bun

Croissant Club **\$18.00 per person**
Roasted Turkey, Hickory Smoked Ham, Applewood Bacon
Swiss Cheese, Leaf Lettuce and Tomato on a Fresh Baked Croissant

Roast Beef and Cheddar **\$18.00 per person**
Roast Beef with Aged Cheddar, Red Onion Marmalade,
Tomato and Arugula on a Ciabatta Bread



*Your meeting or event provides a sea
of support for our conservation efforts.*

LUNCH BUFFET

*All selections include Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea and Iced Tea.
Minimum 30 guests.*

Cutting Board

\$22.00 per person

A Selection of Deli Meats and Cheeses, Garnish Tray, Condiments
Assorted Bread and Rolls, Creamy Potato Salad, Field Greens Salad, Assorted Chips
Fresh Baked Cookies and Fudge Brownies

Soup and Salad Buffet

\$22.00 per person

Two Seasonal Soups with a Build Your Own Salad Station to include; Baby Greens, Spinach,
Romaine, Cucumbers, Roasted Peppers, Tomatoes, Feta, Olives, Bacon, Ham, Turkey, Tuna,
Cheddar, Swiss, Assorted Nuts and Seeds, Croutons, Balsamic, Ranch and Blue Cheese Dressings
Lemon Bars and Fudge Brownies

Baked Potato Bar

\$24.00 per person

Baked Potatoes, Sour Cream, Butter, Shredded Cheeses, Chopped Bacon, Broccoli with Cheese,
Pulled BBQ Chicken, Green Onions, Housemade Chili, Ceasear Salad, Fresh Fruit Salad, Fresh
Fresh Baked Cookies and Lemon Bars

Southwest Taco Bar

\$26.00 per person

Chili Lime Chicken, Churrasco Marinated Flank Steak, Baja Shrimp, Flour Tortillas, Southwest Salad
with Fire Roasted Corn and Cumin Vinaigrette, Spanish Rice and Beans, Assorted Taco Toppings,
Cinnamon Sugar Dusted Churros

The Classic BBQ

\$25.00 per person

Potato Salad, Coleslaw, BBQ Chicken, BBQ Pulled Pork Sandwiches,
Corn on the Cob, Baked Beans,
Fresh Baked Cookies and Fudge Brownies

Ybor City Connection

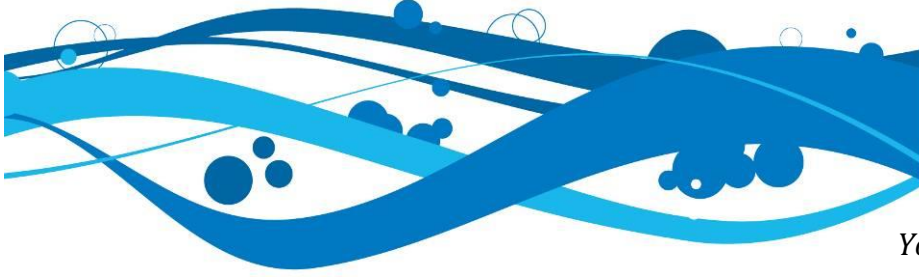
\$27.00 per person

Tropical Iceberg Salad with Citrus Vinaigrette, Sour Orange Marinated Pork, Anato Chicken
Pressed Mini Cuban Sandwiches, Yellow Rice and Black Beans, Sweet Plantains
Seasonal Flan

Siesta Key Buffet

\$30.00 per person

Spinach Salad with Vinaigrette Dressing, Dry Rubbed New York Strip
Macadamia Crusted Mahi Mahi, Garlic Smashed Potatoes, Seasonal Vegetables
Key Lime Pie



*Your meeting or event provides a sea
of support for our conservation efforts.*

PLATED LUNCH

SALAD

Choice of One Salad for Hot Lunch Entrées

Channelside Salad: Seasonal Field Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onion
Served with Citrus Vinaigrette

Classic Caesar Salad: Chopped Romaine, Herbed Croutons, Shaved Parmesan, Grape Tomatoes
Served with Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Dried Cranberries, Spiced Walnuts, Red Onion, Bleu Cheese
Served with Raspberry Vinaigrette

DESSERT

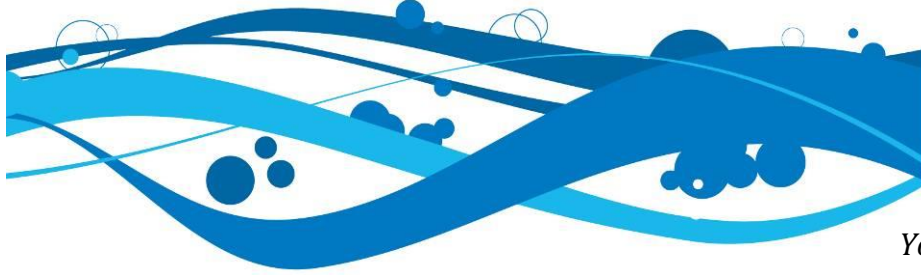
Choice of One Dessert for Lunch Entrées

Seasonal Fruit Bowl with Fresh Whipped Cream

Key Lime Pie

Chocolate Bourbon Layer Cake

Seasonal Cheesecake



Your meeting or event provides a sea of support for our conservation efforts.

PLATED LUNCH

All Selections are Served with Choice of Salad and Dessert, Assorted Rolls, and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea

Hot Entrées

Roasted Vegetable Lasagna Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce	\$22.00 per person
Chicken Picatta Lemon, White Wine, Parsley and Capers	\$24.00 per person
Herb Grilled Chicken Breast Seasoned Chicken Breast with Herb Jus	\$24.00 per person
Mango Mahi-Mahi Mahi-Mahi Topped with Mango Salsa	\$26.00 per person
Pan Seared Hanger Steak Hanger Steak topped with Wild Mushrooms	\$26.00 per person
Lump Crab Cakes Blue Crab Cakes with Spring Onions Topped with Fire Roasted Red Pepper Aioli	\$28.00 per person

**Gluten Free Entrées Upon Request*

Choice of (1) Starch:

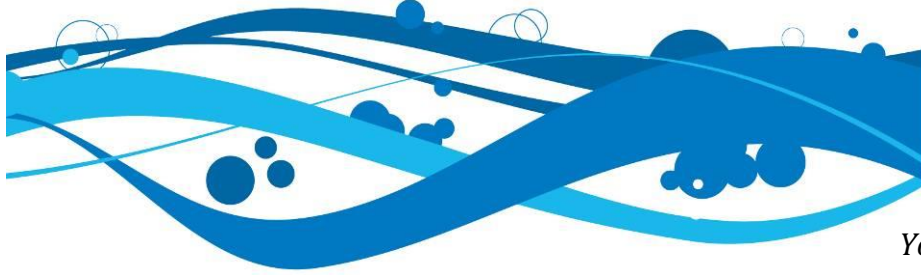
Cilantro Lime Rice
Red Quinoa
Wild Rice Pilaf
Yukon Mashed Potatoes

Herb Roasted Fingerling Potatoes
Roasted Garlic Couscous

Choice of (1) Vegetable:

Zucchini and Squash Medley
Honey Ginger Glazed Carrots
Chefs Seasonal Selection

Green Beans with Roasted Red Peppers
Broccolini



Your meeting or event provides a sea of support for our conservation efforts.

LUNCH ENTRÉE SALADS

All Selecions are Served with Choice of Salad and Dessert, Assorted Rolls, and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea

Salad Entrées

Cubana Ensalada

\$16.00 per person

Local Favorite of Iceberg Lettuce, Hickory Smoked Ham, Green Olives, Swiss Cheese, Grape Tomatoes and Cuban Vinaigrette

Gulf Coast Caesar

\$18.00 per person

Your Choice of Shrimp or Chicken
Chopped Romaine tossed with Grape Tomatoes, Garlic Herb Croutons, Parmesan Cheese and Creamy Caesar Dressing

Smoked Chicken Cobb

\$18.00 per person

Smoked Chicken, Fresh Greens, Bacon, Hard Boiled Egg, Bleu Cheese, Sliced Avocado, Grape Tomatoes, Corn and Spring Buttermilk Ranch

Key West Chicken Salad

\$18.00 per person

Key West Chicken Salad, Mixed Greens, Tomato, Avocado, Cucumber and Key Lime Vinaigrette

Chopped Steak Salad

\$20.00 per person

Mixed Field Greens tossed with Marinated Mushrooms, Grape Tomatoes, Cucumber and topped with Marinated Sliced Skirt Steak, Bleu Cheese Crumbles and Balsamic Dressing