

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

RECEPTIONS

Displayed or Butler Passed Hors d'oeuvres COLD

All passed items require butler service at \$125.00 per 50 guests.

Pick 2: \$10.00 Per Person *(Based on 4 total pieces per person)*

Pick 3: \$15.00 Per Person *(Based on 6 total pieces per person)*

\$150.00 per 50 pieces

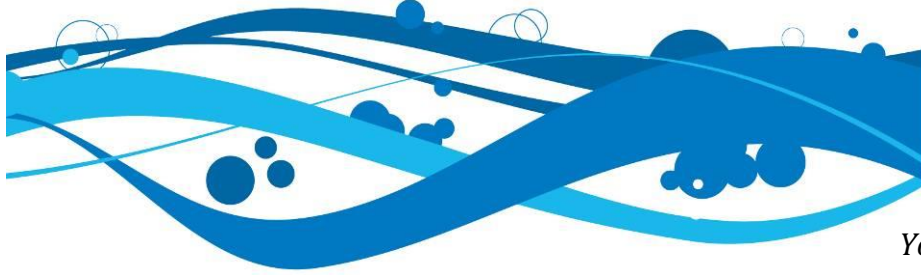
- Roma Tomato, Garlic, Basil & Balsamic Reduction Bruschetta (V)
- Whipped Feta, Artichoke Cream, and Kalamata Olive Tartlet (V)
- Curry Chicken Phyllo Bites
- Blackberry Thyme Goat Cheese Crostini (V)
- Goat Cheese Crostini with Spicy Red Pepper Jelly (V)
- Greek Chicken & Tzatziki Salad in Phyllo Cup
- Crudite Shooters with Assorted Vegetables and Ranch Dressing (V)(GF)

\$175.00 per 50 pieces

- Avocado, Tomato and Grapefruit in Endive (V)(GF)
- Chilled Crab Dip in Phyllo Cups
- Caprese Pipettes with Mozzarella, Grape Tomatoes, Basil and Balsamic (V)(GF)
- Seared Beef Tenderloin with Horseradish Cream Crostini
- Smashed Avocado, Lump Crab and Fennel Relish Crostini

\$200.00 per 50 pieces

- Ahi Poke Shooter
- Assorted Sushi with Wasabi, Pickled Ginger, Soy Sauce
- Poached Shrimp with Bloody Mary Pipette (GF)
- Temari Sushi Display (GF)



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RECEPTIONS

Displayed or Butler Passed Hors d'oeuvres HOT

50 piece minimum. All passed items require butler service at \$125.00 per 50 guests.

Pick 2: \$10.00 Per Person *(Based on 2 pieces of each per person)*

Pick 3: \$15.00 Per Person *(Based on 2 pieces of each per person)*

\$150.00 per 50 pieces

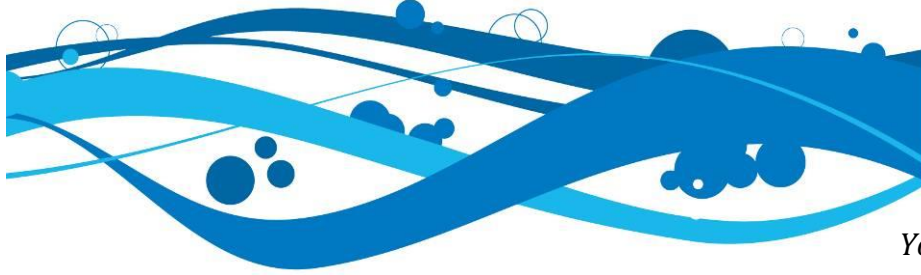
- Vegetable Spring Rolls with Sweet Chili Sauce (V)
- Brie, Raspberry & Walnut Crostini (V)
- Chicken Cordon Bleu Puff
- Bacon Wrapped Brussel Sprouts (GF)
- Southwest Roasted Corn Bites (V)
- Sweet & Spicy Meatballs

\$175.00 per 50 pieces

- Chicken and Vegetable Skewer (GF)
- Mojo Pork, Dill Pickle and Cuban Aioli in Phyllo Cups
- Traditional Spanakopita with Cucumber Sauce (V)
- Beef and Vegetable Skewer (GF)
- Sweet Onion, Bacon and Gruyere Tartlet
- Angus Sliders with Caramelized Onions, Pickle & Homemade Sauce

\$200.00 per 50 pieces

- Malibu Coconut Shrimp with Pina Colada Sauce
- Scallops Wrapped in Applewood Smoked Bacon (GF)
- Mini Crab Cakes with Habanero Aioli



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RECEPTIONS

PLATTERS and DISPLAYS

Farmer's Market Crudites **\$9.50 per person**

Fresh and Marinated Vegetables Served with your choice of two dips, Assorted Crackers and Flatbreads

Dips

Spring Ranch

Garlic Herb Hummus

Spicy Veggie

Roasted Red Pepper Hummus

Creamy Watercress

Seasonal Sliced Fresh Fruit and Berries

\$9.50 per person

Served with your choice of Dip

Dips

Raspberry Yogurt

Passionfruit Yogurt

Whipped Guava Cream Cheese

Chocolate Mousse

Gourmet Cheese Display

\$11.00 per person

Gourmet Imported and Domestic Cheese with Accompaniments

Charcuterie Board

\$14.00 per person

Domestic and Imported Meats, Pickled Vegetables, Olives, Mustards, Assorted Crackers

Bruschetta Trio

\$12.00 per person

Traditional with Roma Tomato, Basil, Garlic and Balsamic Reduction

Avocado with Cracked Black Pepper and Smoked Sea Salt

Ricotta with Roasted Asparagus

Shrimp Display

\$18.00 per person

Select two of the following flavors:

Price Based on (4) pieces per person

Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto

Served with Lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers

Spoon Display Choose 3 \$175.00 per 60 Pieces, 5 \$225.00 per 60 Pieces

Almond Crusted Goat Cheese with Strawberry Balsamic Compote

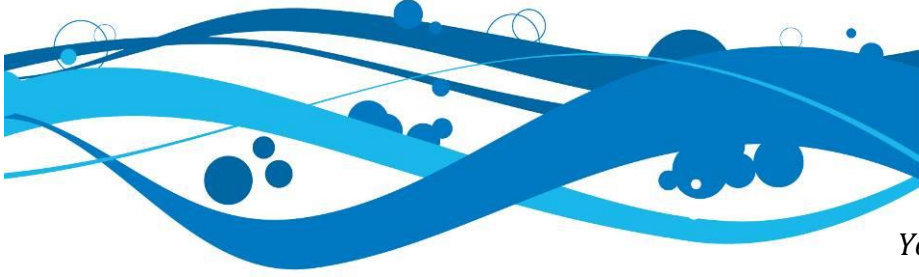
Watermelon with Feta and Mint

Toasted Ravioli with Marinara

Seared Scallops with Spring Pea Puree

Assorted Ceviche

Lump Crab with Jalapeno Mango Relish



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RECEPTIONS

ACTION STATIONS

All action stations require a chef attendant at \$125 per 100 guests.

Hand Carved Mahi Mahi Tacos

\$12.00 per person

Cilantro Lime Slaw, Black Bean and Roasted Corn Salsa, Roasted Habanero Aioli and Warm Tortillas

Walk the Plank Mac and Cheese Bar (Pick Two)

\$15.00 per person

Shell Pasta Served with Choice of Sauce:

Spinach and Artichoke Parmesan Cream

Buffalo Chicken with Bleu Cheese Crumbles

Four Cheese

Seafood: Lobster, Shrimp, Scallops and Crab

Veggie: Roasted Red Peppers, Spinach, Feta Cheese, Basil and Sundried Tomato in Cheddar Sauce

Gourmet Slider Bar (price based on 3 sliders per person)

\$16.00 per person

BBQ Brisket : BBQ Brisket Served with Southern Style Coleslaw

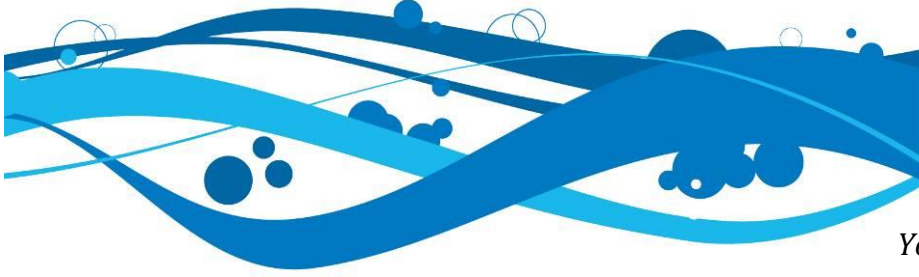
Lobster: Buttered Lobster with Garlic Aioli

Buffalo Chicken: Buffalo Chicken with Bleu Cheese Crumbles

Ceviche Station

\$16.00 per person

An Assortment of Diced Shrimp, Scallops, White Fish, Red Onion, Cucumber, Jalapenos, Cilantro, Avocado, Mango and other Seasonal Vegetables and Fruits, Lime and Orange and Spicy Tomato Juices Served with Plantain Chips & Tortilla Chips



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DINNER ENTRÉE Salad Course

Choice of one Salad for Dinner Entrée

Channelside Salad

Seasonal Field Greens, Grape Tomatoes, Cucumbers, Carrots and Red Onion
Served with Citrus Vinaigrette

Classic Caesar Salad

Chopped Romaine, Herbed Croutons, Shaved Parmesan and Grape Tomatoes
Served with Creamy Caesar Dressing

Spinach Salad

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

Caprese

Mixed Field Greens, Assorted Grape Tomatoes, Fresh Mozzarella and Basil with Balsamic Reduction

Seasonal Salad

Chef Created Salad Using Best Ingredients Available

Baby Arugula

Prosciutto DiParma, Roasted Peppers and Parmesan
Served with Sherry Vinaigrette

DINNER ENTRÉE Dessert Course

Choice of one Dessert for Dinner Entrée

Seasonal Cheesecake

Key Lime Pie

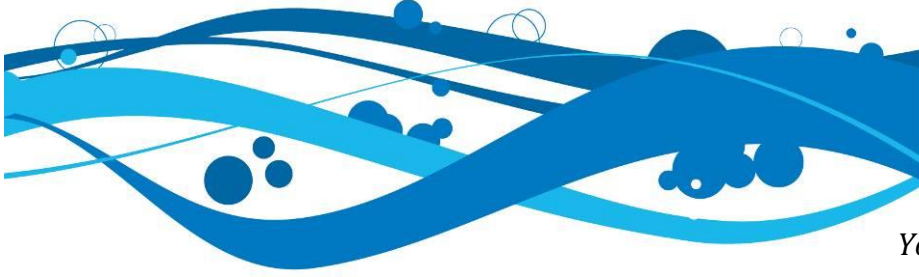
Raspberry Chocolate Mousse Bomb

Upgrade your Dessert Option:

\$5.00 per person

Pipette Display - S'more, Strawberry and Godiva Chocolate(21+), Berry Shortcake, Cinnamon & Sugar Donut with Coconut Cream or Assorted Macaroons

Assorted Dessert Shooters - Raspberry Brownie, Key Lime, Lemon Blueberry Parfait, S'mores, Seasonal Cheesecake, or let our Chef create something special for you



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DINNER

PLATED ENTRÉES

All entrées accompanied by Choice of Salad, Selection of Vegetables, Assorted Rolls with Butter, Choice of Dessert, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea, Iced Water

Chicken Picatta **\$32.00 per person**
Lemon, White Wine, Parsley and Capers

Chicken Bruschetta **\$32.00 per person**
Roma Tomato, Basil and Mozzarella

Parmesan Crusted Chicken **\$34.00 per person**
Spinach and Artichoke Cream Sauce

Roasted Pork Loin with Choice of **\$38.00 per person**
Blueberry Port Wine Reduction
Roasted Tomato Chimichurri

Salmon with Choice of **\$40.00 per person**
Creamy Lemon Dill
Citrus, Pear and Ginger Glaze
Brown Sugar Mustard
Tarragon Shallot Compound Butter

Whole Roasted Beef Tenderloin (8oz and sliced) with Choice of **\$52.00 per person**
Truffled Mushroom Ragout
Red Wine Shallot Compound Butter
Boursin & Bleu Cheese Cream
Cabernet Demi Glace
Sauce Moutarde

Seared Duck Breast **\$54.00 per person**
Brandied Cherry Demi

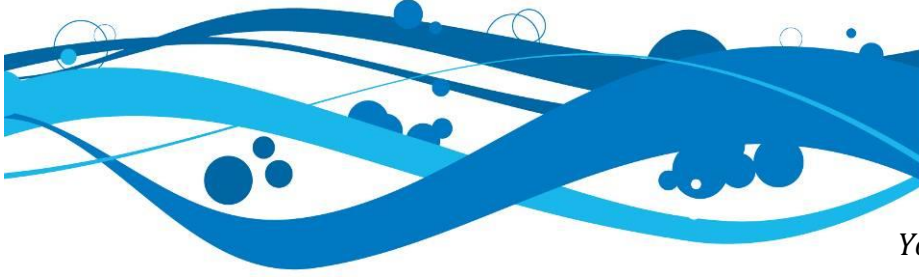
Choice of (1) Starch and (1) Vegetable for All Entrées:

- Cilantro Lime Rice
- Wild Rice Pilaf
- Yukon Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Red Quinoa
- Roasted Garlic Couscous

- Zucchini and Squash Medley
- Green Beans with Roasted Red Peppers
- Honey Ginger Glazed Carrots
- Broccolini
- Roasted Brussel Sprouts with Bacon & Pecans
- Chefs Seasonal Selection



All menu items are subject to a 22% Administrative Fee and 8.5% Sales Tax. Prices are subject to change.



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Themed Dinner Buffets

All Themed Buffets include: Warm Artisan Rolls and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO®Tea, and Chef's Selection of Assorted Desserts

Mediterranean Medley

- Caprese Salad: Fresh Mozzarella, Tomatoes and Basil on a Bed of Greens
- Antipasto with Marinated and Grilled Vegetables, Italian Meat and Cheese, Olives and Pepperoncini
- Traditional Bruchetta with Tomato and Basil on Garlic Crostini
- Sauteed Spinach and Feta with Roasted Chicken Topped with Herb Tomato Coulis
- Cavatappi Pasta with Parmesan Alfredo or Basil Tomato
- Fresh Seasonal Vegetables
- Garlic Bread

\$40.00 per person

Channelside Buffet

- Iceberg Lettuce, Hearts of Palm, Red Onion, Cucumber and Mango with Citrus Vinaigrette
- Tropical Fruit Salad with Toasted Coconut
- Pineapple Glazed Chicken
- Roasted Pork Loin with Tomato Chimichurri
- Caribbean Jerk Tilapia with Mango Salsa
- Cilantro Lime Rice
- Fresh Seasonal Vegetables

\$43.00 per person

Water Street Buffet

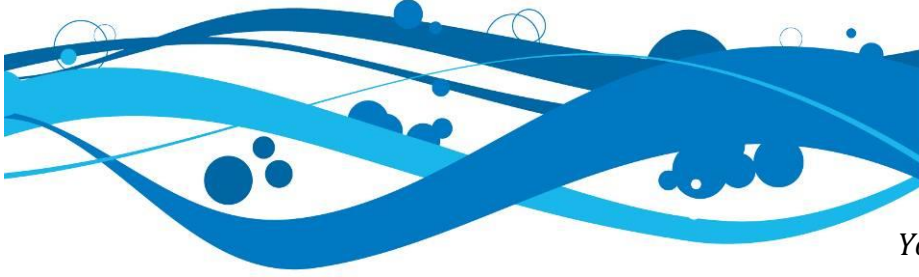
- Greek Salad: Mixed Greens, Feta, Tomato, Cucumber, Olives, Red Onion with Oregano Vinaigrette
- Pesto Pasta Salad with Roasted Vegetables
- *Sea Salt and Peppercorn Top Round of Beef with Creamy Horseradish and Cabernet Au Jus
- Grilled Chicken with Spinach and Artichoke Cream Sauce
- Salmon with Herbed White Wine Sauce
- Garlic Smashed Potatoes
- Fresh Seasonal Vegetables

\$47.00 per person

**Requires Carver - (1) Carver per 100 Guests - \$125.00 per Carver*



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Themed Dinner Buffets

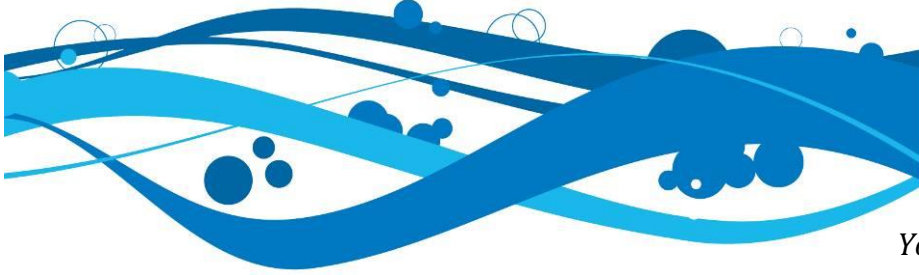
All Themed Buffets include: Warm Artisan Rolls and Butter, Starbucks® Regular and Decaffeinated Coffee and TAZO® Tea, and Chef's Selection of Assorted Desserts

Coral Reef Buffet

Tuscan Kale Salad with Roasted Almonds, Parmesan, and Creamy Lemon Vinaigrette
Tri-Colored Tortellini Pasta with Roasted Garlic Parmesan Cream Sauce
*Roasted Prime Rib with Horseradish Sauce and Cabernet Au Jus
Roasted Mahi-Mahi Piccata
Chicken Dijon Cream with Prosciutto
Herb-Roasted Potatoes
Fresh Seasonal Vegetables

\$49.00 per person

**Requires Carver - (1) Carver per 100 Guests - \$125.00 per Carver*



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DINNER BUFFET

Customize Your Dinner Buffet

Our buffets are designed for groups of 30 or more guests. Groups under 30 will incur a small group fee of \$150

All "Customize Your Dinner Buffets" Include:

All entrée's include Starbucks® Regular and Decaffeinated Coffee, TAZO® Hot Tea, Iced Water, Assorted Rolls with Butter

Select (2) entrée Buffet:	\$49.00 per person
Select (3) entrée Buffet:	\$57.00 per person
Select (4) entrée Buffet:	\$65.00 per person

SALADS

Choice of two salad options

Florida Citrus

Assorted Florida Citrus, Mixed Greens, Shaved Red Onion, Mango Dressing

Caesar Salad

Chopped Romaine, Herbed Croutons, Shaved Parmesan, Grape Tomatoes, Creamy Caesar Dressing

Channelside Salad

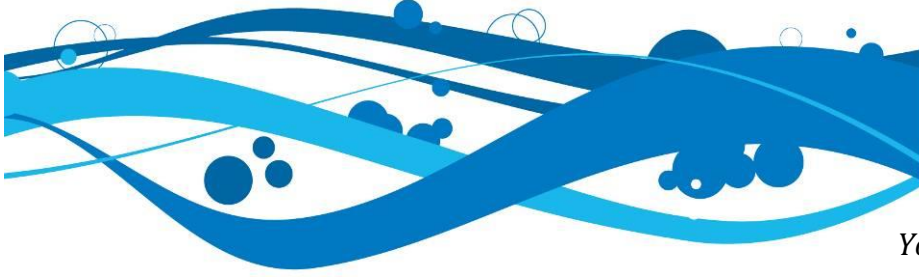
Seasonal Field Greens, Grape Tomatoes, Cucumber, Carrots, Red Onion, Citrus Vinaigrette

Pesto Pasta Salad

Roasted Vegetables in a Creamy Roasted Garlic Dressing

Caprese Salad

Mixed Greens, Fresh Mozzarella, Assorted Tomatoes, Basil, Balsamic Reduction



DINNER BUFFET

Customize Your Dinner Buffet

Our buffets are designed for groups of 30 or more guests. Groups under 30 will incur a small group fee of \$150

MAIN ENTRÉE

Garlic Rosemary Prime Rib *(Carver Required)*

Slow Roasted with Garlic Rosemary Crust, Creamy Horseradish, Au jus

Stuffed Flank Steak

Flank Steak Stuffed with Spinach, Wild Mushrooms and Pine Nuts, Cabernet Sauce

Herb Crusted Top Round of Beef *(Carver Required)*

Top Round of Beef with Port Au jus, Horseradish Sauce, Whole Grain Mustard

Seafood Mac and Cheese

Lobster, Crab, Scallops, and Shrimp served in a Creamy Cheese Sauce with Shell Pasta

Caribbean Mahi Mahi

Caribbean Jerk Seared Mahi Mahi with Grilled Pineapple and Mango Relish

Mandarin Salmon

Roasted Salmon with Pear Ginger Glaze

Chicken with Spinach and Artichoke

Grilled Chicken Breast with Spinach Artichoke Cream Sauce

Chasseur Chicken

Grilled Chicken, Wild Mushrooms, Shallots, Roasted Garlic, Tomatoes
Onions, Cabernet Demi

Italian Style Chicken

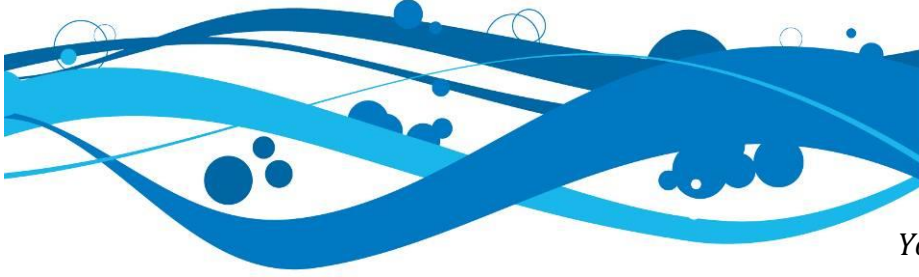
Herb Roasted Chicken Breast, Sundried Tomato Cream

Chimichuri Pork Loin

Mojo Marinated Pork Loin, Tomatillo, Cilantro, Parsley, Garlic, Red Onion, Yellow Tomato

Tri Colored Tortellini

Roasted Vegetables and Garlic Creamy Sauce



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DINNER BUFFET

Customize Your Dinner Buffet

Our buffets are designed for groups of 30 or more guests. Groups under 30 will incur a small group fee of \$150

SIDES

Choice of (1) Starch and (1) Vegetable:

Starches:

- Cilantro Lime Rice
- Wild Rice Pilaf
- Yukon Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Red Quinoa
- Roasted Garlic Couscous

Vegetables:

- Zucchini and Squash Medley
- Green Beans with Roasted Red Peppers
- Honey Ginger Glazed Carrots
- Broccolini
- Roasted Brussel Sprouts with Bacon & Pecans
- Chefs Seasonal Selection

DESSERTS

Assorted Mini Dessert Selection or Choose Two of the Following

Seasonal Cheesecake

Carrot Cake

Key Lime Pie

Coconut Cream Pie

Chocolate Bourbon Layer Cake

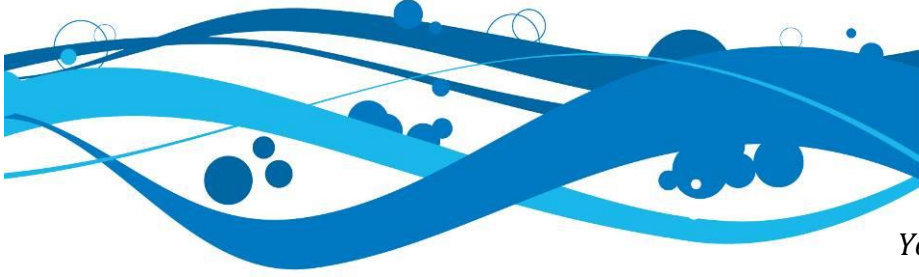
Seasonal Cake/Pie

Upgrade your Dessert Option:

\$5.00 per person

Pipette Display - S'more, Strawberry and Godiva Chocolate(21+), Berry Shortcake, Cinnamon & Sugar Donut with Coconut Cream or Assorted Macaroons

Assorted Dessert Shooters - Raspberry Brownie, Keylime, Lemon Blueberry Parfait, S'mores, Seasonal Cheesecake, or let our Chef create something special for you



RECEPTION PACKAGES

* Requires chef attendant at \$125.00 per 100 guests.

The All American

\$36.00 per person

***Gourmet Slider Assortment**

BBQ Brisket : BBQ Brisket Served with Southern Style Coleslaw

Lobster : Buttered Lobster with Garlic Aioli

Buffalo Chicken: Buffalo Chicken with Bleu Cheese Crumbles

Assorted Homemade Potato Chips

Sea Salt, Parmesan-Garlic and Barbecue Served With Buttermilk Ranch and French Onion Dips

***Mac and Cheese Bar - Pick (2) Sauces:**

Seafood, Veggie, Buffalo Chicken, Spinach and Artichoke, or Four Cheese

Farmers Market Crudite

Fresh and Marinated Vegetables Served with Spring Herb Dip and Roasted Red Pepper Hummus, Assorted Crackers and Flatbreads

Taste of Tampa

\$38.00 per person

***Assorted Taco Station**

Mahi Taco with Habenero Aioli and Cilantro Lime Slaw

Pork Carnita with Roasted Corn and Black Bean Relish

Roasted Cauliflower Taco with Lime Aioli and Roasted Chickpeas

***Mojo Chicken & Yellow Rice**

Cuban Style Chicken, Yellow Rice & Black Beans with Assortment of Hot Sauce

Cubana Ensalada - Iceberg Lettuce, Hickory Smoked Ham, Green Olives, Swiss Cheese, Plum Tomatoes, Avocado with a Oregano Vinaigrette

Mini Pressed Cuban Sandwiches

Gulf Coast Cuisine

\$42.00 per person

***Sustainable Local Fish**

Served with Mango Avocado Salsa and Coconut Rice

Tropical Fruit Display

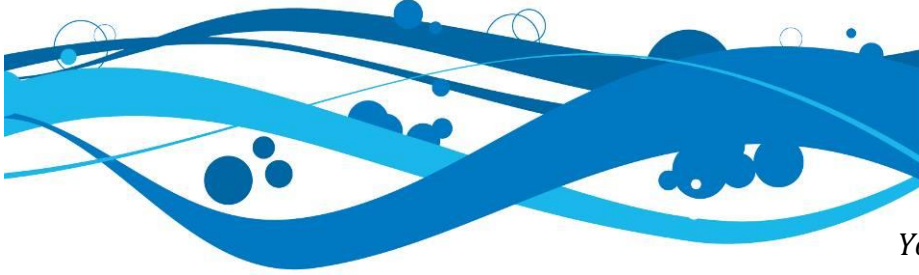
Fresh Assortment of Tropical Fruit Served with Guava Cream Cheese and Passionfruit Yogurt Dips

Spoon Display

Ahi Tuna Poke, Watermelon with Feta & Mint, Lump Crab with Jalapeno Mango Relish

***Carved Flank Steak**

Served with Spice Roasted Corn, Cotija Cheese and Topped with Chimichurri



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BEVERAGE SERVICE

Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest . A \$125 per bartender fee will apply for a (4) hour service

DELUXE BEER WINE AND SODA BAR - \$24.00 (3 Hours)

plus \$8 each additional hour

Beer: Bud Light, Miller Lite, Michelob Ultra, Yuengling, Stella, Corona, Sam Adams, Angry Orchard Cider

Wines: the Velvet Devil Merlot, Kung Fu Girl Riesling, Eve Chardonnay, Robert Mondavi Pinot Grigio, Mark West Pinot Noir, Woodbridge Cabernet Sauvignon, Rionda Prosecco

Assorted Sodas and Juices: Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water
Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, and Club Soda

BAY SPIRIT BAR - \$28.00 per person (3 Hours)

plus \$9 each additional hour

Includes Deluxe Beer, Wine and Soda in addition to:

Deluxe Spirits: Cruzan Rum, New Amsterdam Vodka, Tanqueray Gin, Camarena Tequila, Jim Beam Bourbon, Dewars White Lable Scotch Whiskey, and Captain Morgan Spiced Rum

CORAL REEF BAR - \$34 per person (3 Hours)

plus \$10 for each additional hour

Includes Deluxe Beer, Wine and Soda in addition to:

Premium Spirits: Grey Goose Vodka, Titos Vodka, Hendrick's Gin, Bacardi 8 Rum, Johnny Walker Black, Crown Royal, Patron Tequila, Jack Daniles Rye, Buffalo Trace Whiskey Bourbon,
On the Rocks Cocktails- Cosmo, Jalapeno Marg, Old Fashion, Mai Tai

***Premium Liquors, Wines and Crafts Beer upgrades available starting at \$3.00 per person additional. Please speak with your Sales Manager for options**

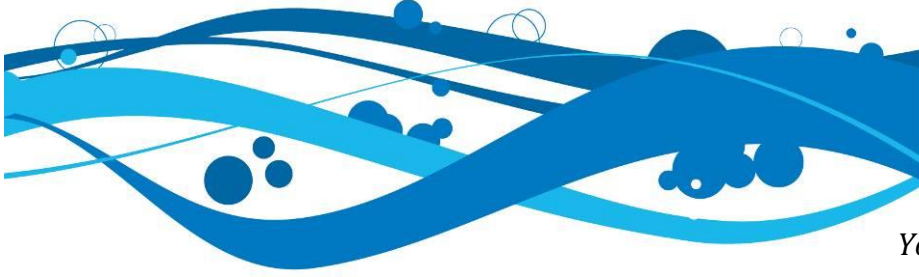
SIGNATURE DRINKS

3 Gallon Cambros - \$350.00 (up to 100 Guests) or 5 Gallon Cambros - \$650.00 (125 or More Guests)

Black Bubbles:Black Raspberry Liqueur, Vodka, Champagne, and Lemon Juice

Wedding Sangria:Blush Wine, Red Wine, Pineapple Juice, Fruit Punch, Lemons, Limes, and Oranges

Blue Shark: Captain Morgan, Bacardi, Blue Curacao, Sweet and Sour, and Grenadine; Garnished with a Blue Gummy Shark



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BEVERAGE SERVICE cont...

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HOSTED BAR (Consumption)

CASH BAR (Includes Tax)

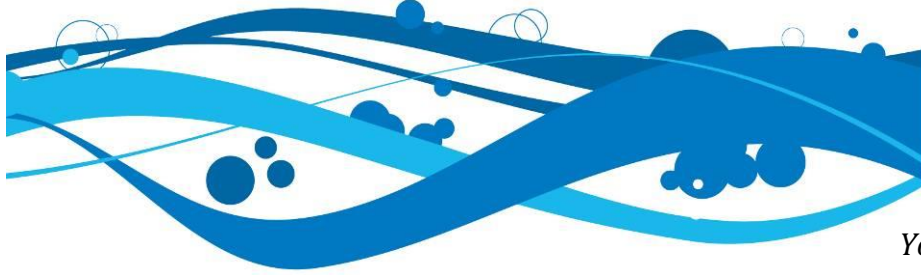
Premium Mixed Drink	\$9.00	\$9.00
Mixed Drink	\$7.00	\$7.00
Wines by the Glass	\$6.00	\$6.00
Imported/Micro-brews	\$6.00	\$6.00
Domestic Beer	\$5.00	\$5.00
Soft Drinks	\$3.00	\$3.00
Bottled Waters	\$3.00	\$3.00

DRINK TICKETS

Mixed Drinks, Beer, Wine, and Soda	\$7.00
Beer, Wine, and Soda	\$6.50

HOSTED SODA BAR (per person)

One Hour	\$6.50	Each Additional Hour	\$1.50
Children (3-12)	\$4.50	Each Additional Hour	\$1.50



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CHILDREN'S MENU

*Available for children ages 3-12 for lunch or dinner *Requires chef attendant at \$125.00 per 100 guests*

CHILDREN'S PLATED \$14.00 per person

All Children's Entrées include Fresh Fruit Cup and Cookie Dessert

Cheese Pizza

Ranch on the side

CHICKEN FINGERS

with Barbeque Sauce, Wedge Fries and Sweet Corn

MACARONI AND CHEESE

with Peas

CHILDREN'S BUFFETS

THE SEA DOG

\$15.00 per person

Pasta with Marinara and Alfredo, Garlic Bread Sticks, Peas & Carrots, Cookies and Brownies

THE PIRATE SHIP

\$18.00 per person

Chicken Fingers, Macaroni and Cheese, Pizza, Sweet Corn, Cookies and Brownies

***FUN ON THE HIGH SEAS**

\$20.00 per person

Made to order Pizzas with Assorted Toppings for Children to choose from
Kosher option available for an additional charge