

BANQUET & EVENT MENUS



Ponte Vedra Inn & Club

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The Ponte Vedra Inn & Club has served as host to many of the nation's most influential groups and business leaders. Our Conference Center is beautifully designed for comfort and functionality, while it's event spaces are truly second-to-none. Since 1989, our award-winning venue has provided the very best in conference services for corporate meetings, business retreats and incentive outings.



Ponte Vedra Inn & Club

200 Ponte Vedra Blvd, Ponte Vedra Beach, FL 32082

Main: 904.285.1111 | Fax: 904.285.2111

Toll Free: 1.800.234.7842

www.pontevedra.com



WELCOME!

We understand that food is an important element to any event. My team strives to provide every client with an individualized culinary styling resulting in boldly inspired flavors and artfully imaginative meals. Each dish intends to delight your guests by blending timelessly elegant menus with innovative presentations and imagination. We hope to provide you and your guests with our award-winning AAA Five-Diamond service and culinary excellence at your upcoming event.



Guten Appétit!

A handwritten signature in black ink, appearing to read "Hermann Muller".

Hermann Muller

Executive Chef | Ponte Vedra Inn & Club

BREAKFAST | CONTINENTAL



THE FLORIDA DELUXE

Minimum of 15 Persons

- Freshly Squeezed Orange and Grapefruit Juice
- Fruit Skewers
- Yogurt Parfaits
- Assorted Yogurt
- Muffins and Coffee Cakes
- Danishes and Croissants
- Assorted Bagels
- Cream Cheese, Butter and Preserves
- Smoked Salmon
with Traditional Garnish:
- Eggs, Capers and Onions
- Assorted Cereals
- Whole and Skim Milk
- Brown Sugar Oatmeal with Raisins
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$49 per Person

THE ALL AMERICAN

Minimum of 10 Persons

- Freshly Squeezed Orange and Grapefruit Juice
- Seasonal Fruit and Berries
- Assorted Yogurts
- Freshly Baked Muffins
- Danishes and Croissants
- Assorted Bagels
- Cream Cheese, Butter and Preserves
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$46 per Person

THE LIGHTER SIDE

Minimum of 10 Persons

- Freshly Squeezed Orange and Grapefruit Juice
- Seasonal Fruit and Berries
- Fruit Smoothies
- Assorted Yogurt with Granola
- Banana Bread (VG)
- Croissant
- Butter and Preserves
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$45 per Person

CONTINENTAL UPGRADES

*Choice of Breakfast Meat:
Bacon, Sausage or Ham*

\$13 per Person

Scrambled Eggs

\$14 per Person

*Quiche Lorraine
or Spinach Quiche*

\$17 per Person

*Sausage, Egg
and Cheese Biscuits*

\$15 per Person

Dry Cereal

\$9 per Person

*Eggs, Ham and
Cheese Croissant*

\$18 per Person

Fried Egg on English Muffin

\$18 per Person

Breakfast Burger

\$19 per Person

*Crispy Hashbrowns
with Toppings*

\$10 per Person

Hard Boiled Eggs

\$7 per Person

BREAKFAST | BOXED



ITS A WRAP!

Minimum of 10 Persons

- Breakfast Wrap
- Scrambled Eggs
- Bacon
- Cheddar Cheese
- Diced Tomatoes
- Freshly Baked Muffin
- Fresh Whole Fruit
- Bottled of Orange Juice
- Freshly Brewed Coffee

\$44 per Person

RISE & SHINE

Minimum of 10 Persons

- Breakfast Sandwich
- Scrambled Eggs
- Breakfast Sausage
- Cheddar Cheese
- Freshly Baked Muffin
- Freshly Fruit Salad
- Bottled of Orange Juice
- Freshly Brewed Coffee

\$44 per Person

FRUIT & GRAIN

Minimum of 10 Persons

- Assorted Freshly Baked Pastries
- Fresh Fruit Salad
- Yogurt Parfait
- Bottle of Orange Juice
- Freshly Brewed Coffee

\$38 per Person

BREAKFAST | PLATED



THE EYE OPENER

Minimum of 10 Persons

- Freshly Squeezed Orange Juice
- Seasonal Fruit and Berries
- Assorted Freshly Baked Pastries
- Fluffy Scrambled Eggs Bacon
- Breakfast Potatoes
- Regular Coffee Decaffeinated
- Coffee Assorted Teas

\$48 per Person

THE FIRST COAST

Minimum of 10 Persons

- Freshly Squeezed Orange Juice
- Seasonal Fruit and Berries
- Assorted Freshly Baked Pastries
- Breakfast Wrap
 - Scrambled Eggs Bacon
 - Cheddar Cheese Diced
 - Tomatoes
- Breakfast Potatoes
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$49 per Person

DEEP SOUTH

Minimum of 10 Persons

- Freshly Squeezed Orange Juice
- Deep South Martini
- Cubed Watermelon
- Strawberry
- Blackberry
- Southern Chicken Benedict
- Crispy Fried Chicken Breast
- Poached Eggs
- Grilled Cornbread
- Pimento Cheese
- Red Pepper Jelly
- Tabasco Hollandaise
- Roasted Pepper Jelly
- Breakfast Potatoes
- Bacon
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$59 per Person

BREAKFAST | BUFFETS



THE SOUTHERN BUFFET

Minimum of 40 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Seasonal Smoothies
Seasonal Fruit and Berries
Yogurt with Granola
Scrambled Eggs
Chicken Biscuit with Gravy
and Caramelized Onions
Crisp Bacon
Andouille Sausage
Creamy Cheddar Grits
Seasonal Scone
Seasonal Berry Coffee Cake
Mini Glazed Cinnamon Rolls
Chocolate Croissants
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$63 per Person

THE SUNRISE

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Seasonal Smoothies
Seasonal Fruit and Berries
Yogurt with Granola
Scrambled Eggs with:
Sautéed Onions, Peppers,
Ham, Chive, Tomatoes
Crisp Bacon
Link Sausage
Breakfast Potatoes
Onions and Fresh Peppers
Selection of Danishes, Muffins,
Bagels, Croissants
Butter, Preserves, Cream Cheese
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$59 per Person

BREAKFAST | BUFFETS



THE MEXICANA

Minimum of 40 Persons

Freshly Squeezed Orange
and Grapefruit Juice
MAKE YOUR OWN TACO BAR
Warm Tortillas, Breakfast Potatoes
Scrambled Eggs, Green Chilies
Peppers, and Onions
Roasted Tomato Salsa, Salsa Verde
Queso Fresco, Pepper Jack, Cheddar
Avocado Mousse
Churro Doughnuts
Grilled Pineapple
Fresh Fruit & Caramel Dipping Sauce
Mexican Hot Chocolate Muffins
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$63 per Person

WAKE UP CALL BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Fresh Fruit Display
Assorted Freshly Baked Pastries
Fried Egg, Bacon and Cheese on Brioche
Breakfast Flatbread with Farm Fresh Eggs

HEALTHY START BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange
and Grapefruit Juice
Oatmeal with Superfood Toppings
Yogurt Parfaits with House-Made Granola
Fruit Smoothies
Sliced Fruit and Berries
Egg Beater Scramble
with Peppers, Onions
Tomatoes and Herbs
Whole Grain French Toast
Impossible Sausage
Maple Syrup and Fresh Berries
Banana Bread (VG)
Almond and Coconut Milks
Regular Coffee
Decaffeinated Coffee
Assorted Fine Teas

\$59 per Person

Bacon, Cheddar Cheese, Tomatoes
Hash Browns
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$57 per Person

BREAKFAST | BRUNCH



PONTE VEDRA BRUNCH BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange and Grapefruit Juice
Chocolate Croissant, Seasonal Muffin
Yogurt Parfait with House-made Granola
and Mixed Berries
Southern Martini
with Watermelon and Strawberries
Smoked Salmon Board
with Traditional Accompaniments
Traditional Eggs Benedict
Poached Eggs on an English Muffin
with Canadian Bacon
Hollandise Sauce Garnished
with Black Truffles
Pancakes and French Toast
with Berries, Syrup, and Honey
Breakfast Potatoes with Onions and Peppers

BUILD YOUR OWN BLOODY MARY BAR

Minimum of 25 Persons - 2 Hour Bar

Ponte Vedra Deluxe Vodka, Fat and Juicy Bloody
Mary Mix, Bloody Mary Fixing to Include: Bacon,
Olives, Lemons, Limes, Assorted Hot Sauces,
Worcestershire Sauce, Ground Black Pepper,
and Celery Salt

\$20 per Person

ROASTED PRIME RIB CARVING STATION

Creamy Horseradish
Dijon Mustard Sauce
Fruit Chutney
Grilled Chicken Breast, Spinach, Red Pepper Couli
Home-Style Potatoes
Seasonal Bundt Cake
Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$85 per Person

FIRST COAST CHAMPAGNE BAR

Minimum of 25 Persons - 2 Hour Bar

Ponte Vedra House Champagne, Freshly Squeezed
Orange Juice, Cranberry Juice, and Peach Purée
Fresh Seasonal Fruits to Garnish

\$20 per Person

BREAKFAST | ENHANCEMENTS



Chef-Attended
OMELET STATION
Minimum of 25 Persons
Omelets with Toppings to Include:
Diced Ham, Mushrooms, Onions, Peppers
Cheddar Cheese, Salsa, Tomato, Bacon
Spinach, Smoked Salmon
\$32 per Person



Chef-Attended
FRENCH TOAST STATION
Minimum of 10 Persons
Toppings to Include:
Fresh Berries, Butter, Maple Syrup
Honey, Pecans, Whipped Cream
\$19 per Person

BUTTERMILK BISCUIT BAR
Minimum of 10 Persons
Toppings to Include:
Assorted Jellies and Jams, Peppered
Gravy, Nut Butters, Local Honey,
Butter and Maple Syrup

Proteins Options to Include:
Southern Fried Chicken, Country Ham
\$16 per Person | \$34 with Proteins

GRITS STATION
Minimum of 10 Persons
Homemade Grits with Toppings to Include:
Cheddar and Pepper Jack Cheese, Butter
Green Onions, Bacon
\$13 per Person

OATMEAL STATION
Minimum of 10 Persons
Homemade Oatmeal with Toppings to Include:
Fresh Berries, Brown Sugar, Cinnamon
Raisins, Sliced Almonds, Chia Seeds,
Pepitas and Goji Berries
\$13 per Person

Chef-Attended
PANCAKE STATION
Minimum of 10 Persons
Fresh Berries, Butters, Syrups
Honey, Pecans, Whipped Cream
\$18 per Person

BREAKFAST | A LA CARTE | UPDGRADES



BEVERAGES

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas, Herbal
Grapefruit, Tomato, Cranberry,
Freshly Squeezed Orange Juice

Assorted Soft Drinks

Red Bull

Bottled Juices

Bottled Water

Sparkling Water

Assorted Flavored Bottled Teas

Coconut Water

Kombucha

\$95 gallon

\$80 gallon

\$7 each

\$10 each

\$7 each

\$7 each

\$7 each

\$7 each

\$10 each

\$11 each

BAKED GOODS

Minimum of One Dozen

FROM THE BAKERY

Danish Pastries, Freshly Baked Croissants
and Muffins

\$80 per Dozen

SLICED COFFEE CAKES

Blueberry, Banana, Cream Cheese

Passion Fruit-Chocolate Chip, Cinnamon Crumb

\$78 per Dozen

MUFFINS

Blueberry, Raisin Bran, Double Chocolate
Florida Orange, Lemon Poppy

\$78 per Dozen

BAGELS

Plain, Sesame, Blueberry

Wheat and Everything

Served with Cream Cheese

\$70 per Dozen

SCONES

Lemon-Blueberry, Apricot

Cranberry Orange Walnut

Chocolate Coffee Chip

\$72 per Dozen

BREAKFAST | A LA CARTE | ENHANCEMENTS



THE LIGHTER SIDE

Smoothies with Fresh Berries

\$15 per Person

Skewers of Fresh Fruit

\$75 per Dozen

Whole Seasonal Fruit

\$6 per Piece

Assorted Yogurt

\$56 per Dozen

Seasonal Fruit and Berries

\$15 per Person

Yogurt Parfait with Granola

\$16 per Person

TREATS AND SNACKS

Assorted Brownies and Blondies

Florida Lemon Bars

\$66 per Dozen

Assorted Homemade

Energy Bars

\$66 per Dozen

Ice Cream Bars and

Ice Cream Sandwiches

\$75 per Dozen

Domestic Cheese Display

\$32 per Person

COOKIES

Chocolate Chip, Oatmeal Raisin

Peanut Butter, and Sugar

\$78 per Dozen

Health and Energy Bars

\$62 per Dozen

Trail Mix

\$54 per LB

REFRESHMENTS | A.M. + P.M. BREAKS



**All interludes are set up for 30 minute service. A charge of \$4 per Person will apply for each additional 30 minutes*

HYDRATION BAR

Assorted Flavored Sparkling Water, Assorted Juices, Lemonade, Limeade, Fruit and Berries

\$22 per Person

COFFEE + ESPRESSO BAR

Minimum of 20 Persons

Cold Brew and Iced Coffee
Assorted Syrups
Creams and Toppings
Coffee Made to Order with
Flavored Syrups, Biscotti, Tea Cookies
Whipped Cream, Cinnamon Sticks
Sweeteners, Chocolate Shavings

\$28 per Person

Ripples Custom Coffee Machine Upgrade

\$200 per Event

SWEET 'N' SALTY BREAK

Minimum of 15 Persons

Peanut Butter Pretzels
Cheddar Cheese and Crackers
Double-Chocolate Brownies
Pecan Sandies
Fresh Whole Fruit
Trail Mix
Salted Caramel Pretzel Bark

\$28 per Person

FITNESS BREAK

Minimum of 15 Persons

Assorted Whole Seasonal Fruit
Crispy Vegetable Cruautés
Spinach & Romesco Dips
Assorted Cheese and Crackers
Assorted Energy Bars
Hummus and Pita Chips
Low-Carb Cookies, Protein Bites
Sparkling Water
Bottled Juices

\$36 per Person

CITRUS BREAK

Minimum of 15 Persons

Key Lime & Macadamia Nut Cookies
Key Lime Macarons
Orange Honey Cakes
Lemon Coffee Cake Bites
Fresh Whole Fruit
Freshly Squeezed Lemonade
Grapefruit San Pellegrino

\$28 per Person

MAKE YOUR OWN TRAIL MIX

Dried Fruits, Granola, Pretzels, Nuts
Yogurt Covered Raisins, Chex
Chocolate Covered Candies
Peanut Butter Pretzels

\$28 per Person

REFRESHMENTS | A.M. + P.M. BREAKS



**All interludes are set up for 30 minute service. A charge of \$4 per Person will apply for each additional 30 minutes*

REVITALIZE BREAK

Minimum of 15 Persons

Smart Water
Assortment of Protein Shakes
Freshly Pressed Juices
Assorted Homemade Energy Bars
Mixed Nuts
Watermelon Mint Skewers
Melon Ball "Martini"
Chocolate Dipped Berries

\$33 per Person

DOWN HOME BREAK

Minimum of 15 Persons

Buttermilk Biscuits
Cornbread Muffins
Skillet Cinnabun
Jams & Preserves
Flavored Butters & Local Honey
Lemonade, Peach Ice Tea

\$32 per Person

SMOOTHIE BREAK

Minimum of 25 Persons

Blended to Order

Protein Powders, Bee Pollen,
Matcha, Chia And Hemp Seeds,
Fresh Fruits, Spinach.

\$33 per Person

FIESTA BREAK

Minimum of 15 Persons

SALSAS

Fire Roasted, Roja, Pepper-Jelly

DIPS

Traditional Hummus & Guacamole

CHIPS

Corn, Tortilla, Pita

AGUA FRESCAS

Strawberry Lime, Coconut, Melon

\$31 per Person

CHOCOLATE BREAK

Minimum of 15 Persons

Chocolate Mousse Shot
Triple Chocolate Torte
Ganche Cream Tart
Bon Bons
Chocolate Dipped Strawberries
Hot Smores
Vanilla Ice Cream

\$30 per Person

LUNCH | BOXED



SELECT A SANDWICH

Choice of the following Sandwiches

Roast Beef Roll
with Herbed Boursin on a Kaiser Roll

Roasted Turkey Breast
with Sun-Dried Tomato Aioli
on a Hoagie Roll

Ham and Pimento Cheese
on Whole Grain

Vegetarian Roll Up
with Avocado Pesto

Chicken Salad
with Mayonnaise on Rye

SELECT A SIDE

*Client to select **one** for all lunches*

Fruit Salad, Pasta Salad

Potato Salad, Cole Slaw

SELECT A SNACK

*Client to select **one** for all lunches*

Pretzels, Chips

Whole Fruit, Granola Bar

SELECT A DESSERT

*Client to select **one** for all lunches*

Key Lime Square, Chocolate Chip Cookie
Fudge Brownie, Blondie

\$42 per Person

THE PV SALAD

Tuna, Chicken and Shrimp Salads
served on a Bed of Baby Greens
Garnished with Grilled Asparagus, Tomato
Cucumber and Artichokes
Fresh Seasonal Fruit and Berries
Key Lime Square

\$48 per Person

THE EXECUTIVE

Beef Tenderloin Sliders on Brioche Rolls
Habanero Aioli with Fresh Herbs
Tomato and Fresh Buffalo Mozzarella with Basil
Olive Oil, Balsamic Vinegar
Fresh Seasonal Fruit and Berries
Fudge Brownie

\$46 per Person

GRAB AND GO

*Client to select **one** Sandwich for all lunches*

Beef or Chicken Burger
Brioche Bun, Lettuce, Tomato, and Onion
Pickle Spear, Fresh Fruit and Berries,
Southern Potato Salad, Chips

Choice of Cheese

Cheddar or Pepper Jack Cheese

SELECT A DESSERT

*Client to select **one** for all lunches*

Chocolate Chunk Cookie
Brownie, Citrus Bar

\$52 per Person

LUNCH | PLATED SELECTIONS



THE ITALIAN

Minimum of 10 Persons

Freshly Baked Rolls

Baby Greens topped with Caprese Salad
Apple Cider Balsamic Vinaigrette

Pappardelle Pasta tossed with Grape Tomatoes
Fresh Spinach, Roasted Peppers, Grilled
Asparagus, Squash, Portobello Mushrooms
Pesto, Basil-Tomato Sauce topped
with Shaved Parmesan

Coconut Passionfruit
Mousse Tarte

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$50 per Person

ENHANCEMENTS

Herb Sautéed Chicken Breast

\$60 per Person

Sautéed Alaskan Salmon Fillet

\$64 per Person

Grilled Shrimp

\$65 per Person

THE EAST COAST

Minimum of 10 Persons

Freshly Baked Rolls

Florida Salad, Baby Lettuce
Orange and Grapefruit
Heirloom Tomato
Cucumber
Seasonal Berries
Hearts of Palm
Candied Pecans
Citrus Vinaigrette

Seared Mahi-Mahi
Topped with Bacon Tomato Jam
Lemon Pepper Risotto, Asparagus Tips
Heirloom Tomatoes, Beurre-Blanc

Key Lime Pie
Blueberry Jam

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$67 per Person

LUNCH | PLATED SELECTIONS



THE LOUISIANAN

Minimum of 10 Persons

Freshly Baked Rolls

Baby Greens Salad with Heirloom Tomato, Artichoke Heart, Shaved Onion, Bleu Cheese, Pecan Vinaigrette

Praline Crunch Bar

Lump Crab Cakes, Cheddar Grit Cake, Shrimp Creole, Cilantro Microgreens, Andouille Blistered Tomato

Praline Crunch Bar

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$69 per Person

THE MAYPORT

Minimum of 10 Persons

Freshly Baked Rolls

Bibb Lettuce Cup, Arugula Roma Tomatoes, Cucumber Feta Cheese

Herbed Jumbo Shrimp Local Cheddar Grits, Heirloom Tomatoes, Datil Pepper Jelly Butter Garlic Sauce

Double-Chocolate Mousse

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$65 per Person

NORTH FLORIDA COUNTRY

Minimum of 10 Persons

Freshly Baked Rolls

Wedge Salad Grape Tomatoes, Crumbled Smoked Bacon, Cheddar Cheese Garlic Ranch Dressing

Roasted Airline Chicken Breast with Sage Chicken Jus Butternut Squash Mash Blistered Heirloom Tomato Roasted Brussel Sprouts

Tangerine Chess Pie

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$62 per Person

LUNCH | COLD BUFFETS



THE TRADITIONAL DELI

Minimum Of 15 Persons

Freshly Baked Rolls
Soup Du Jour
Mixed Greens With Assorted Dressings
Potato Salad
Pasta Salad
Cole Slaw
Fresh Fruit Display

MEAT & CHEESE DISPLAY

Sliced Roast Beef
Oven Roasted Turkey Breast, Ham
Tuna Salad
Grilled Chicken Salad
With Peppers Swiss Cheese
Aged Cheddar Pimento Cheese

GARNISH DISPLAY

Sliced Tomatoes, Red Onions, Pickles
Mustard, Horseradish And Mayonnaise
Toasted Sliced Breads

Chef's Seasonal Selection of Desserts

Freshly Brewed Regular
And Decaffeinated Coffee
Assorted Teas

\$59 Per Person

THE SANDWICH EXPRESS

Minimum of 15 Persons

Freshly Baked Rolls
Individual Bag of Chips
Soup du Jour
Mixed Greens with Assorted Dressings
Potato Salad
Tomato Cucumber Salad
Cole Slaw
Fruit Display

SANDWISH & WRAP DISPLAY

Roasted Beef on Wheat Kaiser
Tuna on Multi-Grain Bread
Ham and Cheese Wrap
Grilled Vegetable Wrap
Fresh Turkey Breast
and Boursin Cheese on Focaccia
Chef's Seasonal Selection of Desserts
Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$57 per Person

LUNCH | COLD BUFFET



THE EXECUTIVE

Minimum of 40 Persons

- Freshly Baked Rolls
- Soup du Jour
- Mixed Greens with Assorted Dressings
- Grilled Vegetable Salad
- Sliced Tomato & Buffalo Mozzarella with Balsamic Vinaigrette, Fresh Basil
- Asparagus Salad with Artichoke Hearts
- Marinated Wild Mushroom Salad with Grilled Asparagus
- Stewed Onions with Balsamic Vinaigrette
- Fresh Fruit Display
- Pepper Encrusted Beef Tenderloin & Dijon Aioli
- Sesame Seared Tuna with Wasabi, Ginger Slaw and Roasted Peanut Sauce
- Crab Salad
- Herbed Grilled Chicken Breast Salad with Tarragon Vinaigrette
- Sautéed Shrimp with Roasted Peppers
- Lemon Meringue, French Macarons and Chocolate Decadence Cake
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Teas

\$79 per Person

THE SALAD BAR BUFFET

Minimum of 40 Persons

- Freshly Baked Rolls
- Soup du Jour
- Mixed Greens Salad with Assorted Dressings
- Tomato Cucumber Salad
- Pasta Salad “Verona” with Marinated Vegetables
- Assorted Relish Display
- Fresh Fruit Display
- Grilled Chicken Salad with Tarragon Vinaigrette
- Baby Shrimp Salad with Dill Lemon Dressing
- Albacore Tuna Salad
- Sautéed Oriental Beef Tenderloin Salad with Lo Mein Noodles
- Double Chocolate Brownies
- Strawberry Truffle, Key Lime Tart
- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Teas

\$74 per Person

LUNCH | HOT BUFFET



LAS COLINAS

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

SALAD BAR

Mixed Greens, Tomatoes, Cucumber
Red Onions, Artichoke Hearts
Cilantro Vinaigrette, Bean
Onion Salad, Jicama Salad

TACO BAR

Shrimp, Chicken, Beef
Corn and Flour Tortillas
Diced Tomatoes
Roasted Corn, Black Beans
Shredded Lettuce
Cheddar Cheese
Guacamole, Salsa
Sour Cream
Mahi Mahi with Fruit Salsa
and Mango Beurre-Blanc
Saffron Basmati Rice

DESSERTS

Caramel Flan, Churros, Tres Leches
Mexican Hot Chocolate Cake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$79 per Person

THE SAVANNAH

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Mixed Greens with Assorted Dressings

Southern Red Potato Salad

Creamy Cole Slaw

Three Bean Salad

Fresh Fruit Display

Southern Style Fried Chicken

Sautéed Fillet of Grouper
with Lemon Garlic Sauce

BBQ Beef Brisket

Green Beans with Tomato
and Onions

Macaroni & Cheese

DESSERTS

Banana Pudding
Seasonal Pound Cake
Red Velvet Cake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$83 per Person

LUNCH | HOT BUFFETS



FLORIDA BACKYARD BBQ

Minimum of 40 Persons

Freshly Baked Cornbread & Rolls
with Local Honey Whipped Butter

LOCAL GREENS STATION

Baby Heirloom Tomatoes
Cucumber, Bacon, Carrots
Red Onion, House Made Croutons
Local Cheddar Cheese, Ranch Dressing

Pineapple Coleslaw, Bacon Potato Salad

Brick-Grilled Chicken, Datil BBQ Sauce

Florida Cobia, BBQ Jam

Blackened Shrimp

Baked Mac & Cheese with Green Onions,

Bacon & Three Cheeses

Grilled Corn Old Bay, Chives

DESSERT TATION

Key Lime Pie, Maple Pecan

Pound Cake, Citrus Panna Cotta

Citrus Crinkle Cookies

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$80 per Person

THE VERONA

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Caesar Salad with Croutons
Grated Parmesan Cheese

ANTIPASTO DISPLAY

Grilled Zucchini and Squash, Marinated
Mushrooms, Sliced Tomato with Mozzarella
Basil Vinaigrette, Marinated Olives

Grilled Portobello Mushrooms
Pappardelle Pasta, Garden Vegetables

Pesto Chicken Piccata
served with Roasted Tomato Sauce

Mediterranean Flounder
with Lemon Beurre-Blanc

DESSERT TATION

Cannoli, Tiramisu
Cheesecake, Biscotti

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$76 per Person

LUNCH | HOT BUFFETS



SANDWICH BOARD

Minimum of 20 Persons

Freshly Baked Rolls

Soup du Jour

LOCAL GREENS SALAD STATION

Choice of Assorted Toppings

House-Made Dressings

Freshly Sliced Fruit and Berries

Dill Potato Salad

Broccoli Slaw

PRESSED SANDWICH STATION

Caprese Sandwich with Fresh Mozzarella

Basil Pesto and Tomato on a Fresh Baguette

Gourmet Grilled Cheese with Brie, Cheddar
and Spicy Pimento Cheese on Sourdough Bread

Sliced Beef Tenderloin Slider with Red Onion

Marmalade and Dijon Aioli on a Brioche Roll

Banana Pudding Shooters

Chocolate Decadance

Red Velvet Cupcakes

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$70 per Person

THE HEALTHY

Minimum of 25 Persons

Freshly Baked Rolls

Kale Salad with Watercress, Grapefruit Sections
Orange Sections, Red Onion, Radish
Sweet Garlic Chili Dressing

Wheat Berry Salad with Dried Fruit, Onion
Carrots, Celery, Almonds, Green Onions
Sunflower Seeds, and Lemon Honey Dressing

Pink Lentil Salad with Fennel, Apples
Celery, Vidalia Onions

Roasted Beet Salad

Grilled Shrimp with Roasted Sweet Peppers
Feta Cheese

Margherita Flatbread with Fresh Basil

Chicken & Fire Roasted Onions Flatbread
with Brie, Stilton Cheese

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$68 per Person

LUNCH | HOT BUFFET



THE BUTCHER BLOCK

Minimum of 40 Persons

Artisanal Freshly Baked Breads
Rolls & Biscuits

FARMERS FIELD

Local Greens
Baby Heirloom Tomato
Fresh from the Farm Toppings
Assorted Seasonal Dressings
Melon & Berry Bowl
Buffalo Kale Slaw

CARVING STATION

(Carved to Order)

Whole Roasted Beef Tenderloin
Herb Roasted Turkey Breast
Parmesan & Herb Roasted Potato Wedges

CONDIMENT DISPLAY

House Made Sauces, Chutneys, Mustards
Preserves, Koolickles & Relishes

SWEET SHOP

Oatmeal Cream Pies
S'Mores Shooters
Key Lime Tartelettes

ANGEL FOOD STRAWBERRY SHORTCAKE STATION

Freshly Brewed Regular
& Decaf & Assorted Teas

\$84 per Person

RECEPTION



THE FLORIDA RECEPTION

Minimum of 40 Persons

VEGETABLE TAPAS DISPLAY

Asparagus, Zucchini, Squash, Portabella
Mushrooms, Artichoke with Herb Olive Oil

Olive and Pepper Salad

Spinach Mousse with Pita Chips

Avocado Salad

Hearts of Palm

Tomato Salad

Shrimp Ceviche with Lime
Peppers, Onions

LOBSTER RISOTTO STATION

Served on top of Lemon Risotto
Garnished with Asparagus Spears

Roasted Pepper

Creamy Lobster Sauce
and Micro Greens

Served in a Martini Glass

THE CARVERY

Roasted Prime Rib of Beef

Served with

Creamy Horseradish

Peach Chutney

Chipotle BBQ Sauce

Sourdough Rolls

SEAFOOD DISPLAY

Grilled Mahi-Mahi
with Papaya Mango Salsa
Lemon Beurre-Blanc

Old Bay Crab Cake Sliders
Key Lime Aioli

SWEET ENDINGS

Seasonal Macaron

Triple Chocolate Shooters

Key Lime Meringue Tarts

Chocolate-Dipped Strawberries

Salted Caramel Pretzel Bark

\$155 per Person

RECEPTION | HORS D'OEUVRES



DELUXE COLD PRESENTATIONS

Tenderloin of Beef on a Garlic Crouton

Duck Breast with Fruit Chutney

Grilled Chicken with Herb Aioli

Spicy Curry Chicken Salad in a Phyllo Cup

Asparagus wrapped in Prosciutto

Curried Vegetable Croustade

Oven Dried Tomatoes Stuffed
with Boursin Cheese

Caprese Skewers, Balsamic Vinaigrette

Watermelon & Feta Skewers

Ahi Tuna with Wasabi Slaw

Shrimp Shooter with Herb Cocktail Salsa

Crab Claw Shooter
with Horseradish Cucumber Slaw

Cucumber Roundel topped with Crab Salad

Smoked Salmon on Rye Bread, Capers
Onions

Garlic Crouton with Herb
Cheese, Avocado

Tomato, Mozzarella, Prosciutto Skewer

Brie with Green Olive TAMPENADE

Deviled Eggs with Crispy Bacon

Sourdough Crouton with Pimento Cheese
topped with Cucumber & Radish

\$8 per Piece

Minimum of 25 Pieces per Selection

RECEPTION | HORS D'OEUVRES



DELUXE HOT PRESENTATIONS

Coconut Shrimp
with Spicy Passion Fruit Glaze

Cuban Spring Roll
Pork, Ham & Swiss Cheese, Pickles
Mustard with Grain Mustard Aioli

Buffalo Spring Roll
with Roasted Garlic Gorgonzola Sauce

Beef with Mushroom in Puff Pastry
with Port Wine Glaze

Tempura Shrimp
with Lemon Grass Miso Sauce

Smoked Brisket Peccadillo Empanada
with Peach Chutney

Bacon Wrapped Scallop with Garlic Aioli

Spicy Vegetable Pakora, Curry Aioli

Chicken Empanada
with Lime Cumin Sauce

Spinach Quiche

Pecan Chicken Tender
with Maple Chipotle Sauce

Spinach Spanakopita
with Lemon Dill Yogurt Sauce

Hibachi Chicken Satee
with Garlic Chili Sauce

Spicy Beef Empanada
with Chimichurri Sauce

Vegetable Spring Roll
with Ginger Plum Sauce

Chicken Pot Stickers with Lemon Grass

Vegetarian Pot Stickers with Plum Sauce

Garlic Chili Beef Sate
with Teriyaki Sauce

Lump Crab Cake with Remoulade

Lollypop Lamb Chops
with Mango Mint Chutney

Bacon-Wrapped Shrimp

Nashville Hot Chicken & Waffles

Goat Cheese in Phyllo with Honey

Chicken Cashew Spring Roll, Teriyaki Sauce

\$8 per Piece

Minimum of 25 Pieces per Selection

RECEPTION | GOURMET DISPLAYS



TUSCAN ANTIPASTO DISPLAY

Serves approximately 75 Persons

Beefsteak Tomatoes, Buffalo Mozzarella with Fresh Basil and Extra Virgin Olive Oil
Roasted Peppers, Marinated Artichokes
White Bean and Fennel Salad
Grilled Zucchini and Yellow Squash
Button Mushrooms, Grilled Portobello Mushrooms, Kalamata Olives
Prosciutto Ham, Soppressata
Reggiano Parmesan Cheese
Pepperoncini and Provolone
Served with Bread Sticks and Garlic Herb Focaccia
\$2,900 per display

CHEESE DISPLAY

Minimum of 15 Persons

Assortment of Domestic and Imported Cheeses to Include:
Brie, Saga Blue, Sharp Aged Cheddar
Goat Cheese, Stilton, Port Salute
Accompanied by Seasonal and Dried Fruit, Berries, and Nuts
Served with Bread and Crackers
\$40 per Person

THE CHARCUTERIE BOARD

Minimum of 20 Persons

Meats & Cheeses To Include:

Salami, Copa, Soprasetta, Bresola
Mortadella, Prosciutto, Assorted Cured Selections, Parmesan, Brie, Port Wine Cheddar
Saga, Stilton, St Andre, Port Salute, Manchego, Cheddar
Garnished With Honey Comb, Fig Chutney, Grain Mustard, Grapes & Berries
Sourdough, French Breads, Crackers
\$52 Per Person

FRESH TROPICAL FRUIT DISPLAY

Minimum of 15 Persons

Array of Sliced Fruits and Seasonal Berries Served with a Lime Honey Dressing and Chocolate Fondue
\$28 per Person

CRUDITES DISPLAY

Minimum of 15 Persons

A Bountiful Display of Garden Fresh Vegetables to Include:

Asparagus, Zucchini, Squash, Carrots, Olives
Celery Hearts, Ranch, Bleu Cheese
Assorted Dipping Sauces
Romesco & Freshly Baked Bread
\$23 per Person

RECEPTION | GOURMET DISPLAYS



THE PONTE VEDRA SEAFOOD DISPLAY

Serves approximately 75 Persons

Steamed Shrimp
Crab Claws
Smoked Salmon
Scallop Ceviche
Smoked Mussels
Cucumber-Watermelon Gazpacho Shooters
Crab Salad
with a Louis Dressing
Displayed in a Martini Glass
Seared Ahi Tuna with Wakame Salad and Ginger
Shrimp Shooters with Bloody Mary Salsa
Served with Cocktail Sauce and Lemon Wedges

\$5,400 per Display

JUMBO SHRIMP

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$12 per Piece

SNOW CRAB CLAWS

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$14 per Piece

TAPAS DISPLAY

Serves approximately 75 Persons

Grilled Shrimp in a Lime Cilantro Dressing
Grilled Chorizo Sausage with Onions
Marinated Scallops
Sautéed Tenderloin of Beef with Chili
and Cumin Red Onion Marmalade
Fresh Avocado Salad
Presented in a Martini Glass
Roasted Peppers, Feta Cheese
Grilled Squash and Zucchini, Asparagus Salad
Grilled Marinated Corn
Fresh Tomato Salsa with Pita Bread

\$4,100 per Display

SUSHI DISPLAY

Sushi and Sashimi to Include:

Yellow Tail
Tuna
Salmon
Shrimp
California Rolls
Served with Fresh Ginger, Soy Sauce, Wasabi

\$2,300 per 300 Pieces

RECEPTION | ACTION-STATION



STIR FRY STATION

Minimum of 30 Persons

SELECTION #1

Tender Chicken Stir-Fried
with Mixed Baby Vegetables
Lo Mein Noodles and Sesame
Finished with a Green Curry Sauce

SELECTION #2

Beef Tenderloin Stir-Fried
with Mixed Baby Vegetables
Sticky Rice, Spicy Ginger Glaze

\$48 per Person



LOBSTER RISOTTO STATION

Minimum of 50 Persons

Fresh Maine Lobster sautéed
with Shallots and Herbs
Served on top of Lemon Risotto
Garnished with Asparagus Spears
Roasted Pepper
Creamy Lobster Sauce
Bed of Micro Greens
Served in a Martini Glass

\$58 per Person

CRABCAKE STATION

Minimum of 50 Persons

Sautéed Jumbo Lump Crab Cakes
Served with Fresh Corn
Bed of Micro Greens
Remoulade Sauce

\$56 per Person

SHRIMP RISOTTO STATION

Minimum of 50 Persons

Sautéed Shrimp
Served on top of Lemon Risotto
Creamy Lobster Sauce
Bed of Micro Greens
Served in a Martini Glass

\$52 per Person

SEAFOOD PAELLA STATION

Minimum of 30 Persons

Shrimp, Scallops
Chicken, Chorizo, Saffron Rice
Seafood Broth

\$59 per Person

RECEPTION | ACTION-STATION



MAC-N-CHEESE STATION

Minimum of 30 Persons

Gourmet Brie and Truffle Sauce with Pancetta
Chives, Smoked Cheddar, Tomatoes
Roasted Vidalia Onions

\$44 per Person



PASTA STATION

Minimum of 30 Persons

Client to select two pastas:

Pappardelle Pasta sautéed with Artichoke Hearts
Asparagus, Spinach, Sweet Peppers
With a Roasted Garlic Tomato Sauce Mushroom
Ravioli sautéed with Parma Prosciutto Reggiano
Creamy Pesto Alfredo Sauce, Parmesan
Lobster Ravioli, Truffle Olive Oil, Parmesan
Gnocchi with Creamy Morel Sauce, Broccolini

\$48 per Person

SHRIMP & GRITS STATION

Minimum of 30 Persons

Creamy Stone Ground Grits
Mayport Shrimp
Smoked Gouda Cheese
Garlic Beurre-Blanc

\$48 per Person

RAMEN STATION

Chef's Slow-Cooked Rich Bone Broth or a
Vegetarian Miso Broth

Traditional Garnishes to Include:

Cabbage, Carrots, Sprouts, Red and Green Onions
Shitake Mushrooms, Soft Egg, Chili Oil, Avocado
Choice of: Sliced Steak, Shrimp, or BBQ Pork

\$52 per Person

RECEPTION | THE CARVERY



ROASTED TENDERLION OF BEEF

Serves approximately 15 Persons

Freshly Baked Rolls
Blackened with Cajun Spices
or Hickory-Smoked Stone Ground Mustard
Horseradish
Corn Bread

\$520 Per Station



WHOLE PRIME RIB OF BEEF AU JUS

Serves approximately 30 Persons

Creamy Horseradish
Dijon Mustard Sauce
Assorted Fruit Chutney
Sourdough Rolls
French Rolls

\$750 Per Station

HERB ROASTED TURKEY

Serves approximately 40 Persons

Roasted or Smoked
with Cranberry Relish, Herb Aioli
Assorted Rolls and Corn Bread

\$470 Per Station

WHOLE SIDE OF ROASTED SALMON

Serves approximately 20 Persons

Stuffed with Wild Mushrooms
Spinach and Mozzarella Cheese
in a Puff Pastry
Lobster Truffle Sauce

\$410 Per Station

WHOLE ROASTED GROUPEL

Serves approximately 20 Persons

Roasted with Key Lime & Cilantro
Key Lime Butter & Orange Butter

\$520 Per Station

RECEPTION | SWEET ENDINGS



ELEVATED SUNDAE BAR

Minimum of 30 Persons

Waffle Cups, *Made to Order:*

Vanilla & Chocolate Ice Cream

Sauces to Include:

Caramel, Ganache and Raspberry

Toppings to include:

Marshmallow, Whipped Cream

Sprinkles, Chocolate Chips

Chocolate Shavings, M&M's
and Candied Nuts

\$32 per Person

COFFEE & DOUGHNUTS

Minimum of 30 Persons

Ponte Vedra Doughnut Wall Display

Fried-to-Order Donut Holes

Assorted Toppings to include

Cinnamon Sugar, Powdered Sugar

Chocolate Ganache, Jam, Caramel

Chocolate Shavings, Sprinkles

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Syrups & Toppings

\$44 per Person

GOURMET S'MORES

Minimum of 30 Persons

Graham Crackers

Honey, Chocolate, Cinnamon

Chocolate

Hershey Bar, Cookies 'n Cream

Reese's Cup

Homemade Marshmallows

Vanilla Bean, Key Lime

Chocolate, Cherry

\$38 per Person

STUFFED CRÉPES

Minimum of 30 Persons

Crêpes, *Made to Order*

Fillings to include:

Vanilla Bean Cream & Nutella

Toppings to include:

Fresh Berry Compote, Chocolate Sauce, Caramel

Sauce, Whipped Cream, Chocolate Shavings

Sprinkles, Candied Nuts

\$39 per Person

DINNER | PLATED



PLATED DINNER #1

Minimum of 10 Persons

Poached Jumbo Shrimp
Watermelon and Cucumber
Gazpacho with Lemon Basil

Grilled Filet Mignon
Truffle Potatoes
Asparagus Tips
Heirloom Tomatoes
Merlot Demi-Glace

White Chocolate Raspberry
Mousse Termine

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$160 per Person

PLATED DINNER #2

Minimum of 10 Persons

Bibb Lettuce Cup
With Florida Citrus Sections
Hearts of Palm, Avocado
Tomato, Stilton Cheese
Candied Walnuts
Sherry-Vinaigrette

Grilled Filet Mignon
Lobster Risotto
Poached Bok-Choy
Pepper Demi-Glace

Chocolate Mousse Bomb
Salted Caramel Sauce
Fresh Raspberries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$170 per Person

PLATED DINNER #3

Minimum of 10 Persons

Seared Scallop Ceviche
Pepper Salad
Ninja Radish
Micro-Cilantro
Lime

Roasted Organic Chicken Breast
Andouille Cornbread Stuffing
Roasted Brussel Sprouts
Roasted Pepper Coulis

Strawberry Chiffon Pie

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$150 per Person

DINNER | PLATED



PLATED DINNER #4

Minimum of 10 Persons

- Lobster Ravioli Truffle
Olive Oil, Parmesan
- Grilled Cobia
- Cheese and Bacon Grits
- Mediterranean Tapenade
- Red Pepper Coulis
- Roasted Broccolini
- Lavendar Honey Pie
Custard Curd, Meringue
- Freshly Baked Rolls
- Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$155 per Person

PLATED DINNER #5

Minimum of 10 Persons

- Butter Lettuce
Arugula
- Watermelon Relish
- Blueberries
- Feta Cheese
- Balsamic Vinaigrette
- Searred Mahi Topped
with Mayport Shrimp
- Roasted Garlic Butter
- Truffle Cauliflower Purée
- Spinach
- Wheat Berry
- Vegetable Succotash
- Triple Chocolate Torte
- Caramelized Powder
- White Ganache
- Freshly Baked Rolls
- Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$155 per Person

PLATED DINNER #6

Minimum of 10 Persons

- Red Leaf Lettuce
- Quinoa-Farro Salad
- Cucumber
- Roasted Beets
- Fresh Berry Compote
- Balsamic Glace
- Genuine Red Snapper
topped with Sautéed
- Warm Lobster Salad
- Beurre Blanc
- Lemon Risotto
- Peas Vidalia Onion
- Purée Roasted Heirloom
- Traditional Cheesecake
- Graham Cracker Crust
- Raspberry Sauce
- Whipped Cream
- Fresh Berries
- Freshly Baked Rolls
- Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$160 per Person

DINNER | PLATED



PLATED DINNER #7

Minimum of 10 Persons

Burrata Salad
Heirloom Tomatoes,
Fresh Basil, Olive Oil and
Balsamic Vinaigrette

Braised Beef Short Rib
White Cheddar Mashed
Potato Cassis
Cabernet Reduction
Roasted Broccolini

Chocolate Truffle Mousse
Graham Cracker Crust
Torched Meringue

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$170 per Person

PLATED DINNER #8

Minimum of 10 Persons

Peppered Duck Prosciutto
Bacon Onion Peach Chutney
Cassis Port Wine Reduction
Lemon Herb Salad

Sautéed Sea Bass
Sweet Parsnip Purée
Arrow Leaf Spinach
with Orange Zest
Saffron Rice
Vanilla Beurre-Blanc

Coconut Passionfruit
Mousse Torte

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$185 per Person

DINNER | *PLATED ENHANCEMENTS*



ENHANCEMENTS

SPINACH BISQUE

Sautéed Mushrooms and Spinach Crème

SOUTHERN VEGETABLE SOUP

Lima Beans, Peas, Corn, Cabbage, Oyster Mushrooms, Tomato
Garnished with Avocado and Cilantro

PORCINI MUSHROOM BISQUE

Mushrooms and Cheese Crouton

ROASTED BUTTERNUT SQUASH SOUP

Cinnamon Crème Fraîche and Coconut Crouton

\$14 per Person

ENHANCEMENTS

LOBSTER BISQUE

New England Lobster, Crème Fraîche

CRAB AND CORN CHOWDER

Lump Crab Meat, Roasted Corn, Crème Fraîche

PUREE OF ENGLISH PEA SOUP

Truffles and Parmesan Crisp

\$15 per Person

DINNER | BUFFETS



LOBSTER COOKOUT

Minimum of 50 Persons

Freshly Baked Rolls
New England Clam Chowder
Mixed Greens with Assorted Dressings
Classic Potato Salad
Grilled Corn Salad and Broccoli Slaw
Grilled Vegetable Display
Avocado Salad
Grilled Asparagus Salad
Crab Claws
Steamed Shrimp
Sliced Tomatoes & Mozzarella
Carved Roasted Prime Rib of Beef
with Horseradish Cream
Boiled 1-1/2 lb. Lobsters
with Drawn Butter

Roasted Oyster in the Half Shell
with Garlic Onion Butter

Roasted Whole Chicken
with Bourbon BBQ Sauce

Sautéed Snapper with Spinach
in a Lemon Beurre-Blanc

Herb Roasted Potatoes

Vegetable Medley

Oatmeal Cream Pie

Assorted Macarons

Glazed Red Velvet Bundt Cake

Chef's Seasonal Cheesecake

Citrus Chess Pie

Freshly Brewed Regular
and Decaffeinated Coffee

Assorted Teas

\$215 per Person

DINNER | BUFFETS



THE PONTE VEDRA SEAFOOD

Minimum of 50 Persons

Freshly Baked Rolls
Mixed Greens Salad with Assorted Dressings
Cucumber Dill Salad
Artichoke Salad
Tomato Salsa with Grilled Vegetable Chips
Seafood Pasta Salad with Fresh Vegetables
Crab Salad with Mango and Red Onions
Tropical Fruit Display
Steamed Shrimp
Saffron Poached Scallops
Smoked Mussels
Crab Claws
Grilled Rib-Eye Steak
with Red Onion Marmalade
Seared Florida Snapper
with Chardonnay Sauce on a Bed of Spinach

Grilled Lobster Tail
Organic Chicken Breast
with a Chili BBQ Sauce
Red Potatoes
Vegetables Medley
Cherry Peach Cobbler
Vanilla Ice Cream
White Chocolate Mousse Shooters
Red Velvet Crinkle Cookie
Lemon Meringue
Triple Chocolate Torte

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$220 per Person

DINNER | BUFFETS



THE SOUTHERN BARBEQUE

Minimum of 50 Persons

Freshly Baked Rolls & Cornbread

Iceberg and Romaine Lettuce

Cherry Tomatoes, Croutons, Cheese

Red Beans, Green Peas, Cucumbers, Carrots

Grilled Corn Relish With Tomatoes, Hominy

Sweet Onions, Fresh Lime

Southern Field Salad Of Black Eyed Peas

Roasted Peanuts And Pepper Vinegar Dressing

Peach And Pepper Slaw With Angel Hair Cabbage

Tossed In Georgia Peach Dressing

Watermelon And Feta Cheese Tossed

With Arugula And Pomegranate Dressing

Pickled Green Tomatoes With Shaved Onions

Garden Peppers And Fresh Herbs

Grilled Southern Smoked Sausage Wheel

Chicken With Vidalia Onion Marmalade

BBQ Beef Brisket

Pork Belly, Thyme Marinade

Roasted Snapper Topped with Shrimp

Butter Garlic Sauce

Red Beans And Rice

Mac And Cheese

Grilled Corn On The Cob

Slow Cooked Collard Greens

Assorted Dessert Shooters

Lemon Meringue

Blondies, Brownies

Corn Cookies

Red Velvet Cake

Hot S'mores With Vanilla Ice Cream

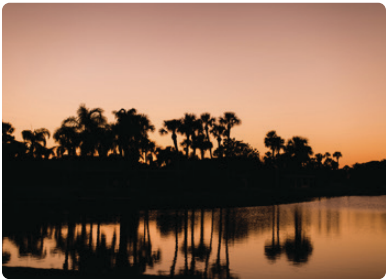
Freshly Brewed Regular

And Decaffeinated Coffee

Assorted Teas

\$170 per Person

DINNER | BUFFETS



LOW COUNTRY BOIL

Minimum of 50 Persons

Freshly Baked Rolls
Caesar Salad with Homemade Dressing

TAPAS DISPLAY

Grilled Shrimp
Avocado Salad
Grilled Corn Salad
Marinated Scallop Salad
Black Bean Salad with Tomatoes and Cilantro
Hearts of Palm Salad

LOW COUNTRY SEAFOOD BOIL

Shrimp, Lobster
Chicken, Andouille Sausage
in a Seafood Broth
Potatoes
Grilled Oysters
Corn on the Cob
Herb Encrusted Roasted Pork Loin
with a Thyme Sauce
Buttered New Potatoes
Grilled Broccolini, Roasted Peppers

FROM THE GRILL

Grilled Rib-Eye Steak
with a Wild Mushroom Ragout

DESSERTS

Key Lime Pie
Pecan Praline Cheesecake
Macarons
Peach Cobbler, Vanilla Ice Cream

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$210 per Person

DINNER | BUFFETS



THE COOKOUT

Minimum of 40 Persons

Freshly Baked Rolls
Mixed Greens Salad with Assorted Dressings
Pasta Salad with Vegetables
Freshly Baked Rolls
Tomato Cucumber Salad with Red Onions
Basil Vinaigrette
Marinated Mushroom Salad with Sweet Peppers
Sliced Tomato with Mozzarella and Basil
Grilled Zucchini with Bleu Cheese Crumbles
Whole Chicken Roasted on a Beer Can
Grilled Rib-Eye Steak, Filet Mignon
with Fire Roasted Onions
Pan-Seared Florida Grouper
with Roasted Sweet Peppers
Grilled Mayport Shrimp Skewers
Pappardelle Pasta, Garlic Sauce
Vegetable Medley

BAKED POTATO BAR

with Toppings to Include

Bacon
Cheddar Cheese
Fresh Chives
Sour Cream

Cream Cheese Peach Crumble Bars
Triple Chocolate Torte
Assorted Shooters
Cherry-Peach Cobbler
Vanilla Ice Cream

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$170 per Person

DINNER | BUFFETS



THE LUAU

Minimum of 40 Persons

- Freshly Baked Rolls
- Mixed Baby Greens Salad with Tomatoes
Water Chestnuts, Bamboo Shoots
Sweet Ginger Dressing
- Snow Peas Salad with Roasted Peppers
- Shrimp Salad with a Maui Chili Sauce
- Fresh Tropical Fruit with Coconut Dressing
- Whole Rib-Eye with a Macadamia Crust
or Suckling Pig
- Pan Roasted Mahi-Mahi with Sugar Loaf
Pineapple in a Mukrat Lime Sauce
- Sautéed Chicken Breast
with Lomi Noodles and Spicy Ginger Glaze
- Grilled Pork Loin with Maui Onions
in a Garlic Chili Sauce
- Sweet Island Jasmine Rice with Almonds
- Sweet Yam Bake with Coconut
- Stir Fried Vegetables

DESSERTS

- White-Chocolate Bread Pudding
- Vanilla Ice Cream
- Chocolate Haupia Shooters
- Chiffon Cake
- Pineapple Upside Down Cake
- Assorted Macarons
- Freshly Brewed Regular
and Decaffeinated Coffee
- Assorted Teas

\$170 per Person

DINNER | BUFFETS



THE BEACH BUFFET

Minimum of 40 Persons

Freshly Baked Rolls

Mixed Greens with Cucumbers, Tomatoes, Root Vegetables, Artichoke Hearts, Homemade Garlic Croutons, Assorted Dressings

Marinated Mushroom Salad

Fennel Bean Salad

Asparagus Salad

Cavatappi Pasta with Crabmeat and a Tarragon Dressing

Oven-Dried Roma Tomatoes with Parmesan Cheese and Olive Oil

Carved Roasted Prime Rib of Beef

Grilled Chicken Breast with Sautéed Leeks Chardonnay Beurre-Blanc

Sautéed Mahi-Mahi with a Lemon Beurre-Blanc

Tropical Fruit Salsa

Saffron Basmati Rice

Fresh Seasonal Vegetables

Coconut Macaroons

Red Velvet Cupcakes

Citrus Panna-Cotta

Hot S'mores, Vanilla Ice Cream

Key Lime Tart

Citrus Chess Pie

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$165 per Person

DINNER | BUFFETS



THE AMERICAN COOKOUT

Minimum of 40 Persons

Freshly Baked Rolls
Mixed Baby Greens with Tomato Wedges
Cucumbers, Croutons with Assorted Dressings
Pasta Salad with Bay Shrimp
Potato Salad, Cole Slaw
Tomato Mozzarella Salad
Grilled Rib-Eye Steak with Roasted Onions
BBQ Pork Spare Ribs
Grilled Chicken Breast
with Roasted Sweet Peppers
Broiled Red Snapper with Grilled Shrimp
Rosemary and Garlic Roasted Red Potatoes

BAKED POTATO BAR

Toppings to Include

Bacon, Cheddar Cheese
Fresh Chives, Sour Cream
Grilled Corn on the Cob
Apple Pie Cobbler
Vanilla Ice Cream
Double-Chocolate Brownies
Watermelon Macarons, Oatmeal Cream Pies
Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

THE ITALIAN

Minimum of 40 Persons

Freshly Baked Rolls
Mixed Baby Greens with Tomatoes, Cucumbers
Sliced Beets, Bacon Bits, Croutons, Dressings
Sliced Tomatoes with Mozzarella, Basil Oil
Wild Mushroom Salad
Artichoke Spinach Pâté served in a Martini Glass
Olive Salad with Roasted Peppers and Onions
Carved Prime Rib of Beef
Aus Ju, Horseradish, Dijon Mustard Sauce
Assorted Fruit Chutney
Homemade Fettuccine
with Garlic Shrimp Scampi
Chicken Breast Milanese
with Roasted Tomato Sauce
Mushroom Ravioli, Pesto
Flounder Tuscany with an Olive Tapenade
and Pinot Grigio Beurre-Blanc
Creamy Mushroom Risotto
Zucchini, Squash, and Green Bean Medley
Polenta Cookies, Cheesecake, Tiramisu
Biscotti, Panna Cotta, Cannolis
Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$150 per Person

BEVERAGES | CONSUMPTION BARS



CONSUMPTION BARS

PV SELECT	15
PREMIUM BRAND	13
DELUXE BRAND	12
RED & WHITE WINE	11
PREMIUM WINE	12
PV SELECT WINE	13
IMPORTED BEER	7.5
DOMESTIC BEER	7
LOCAL BEER	8
CORDIALS	15
MINERAL WATER	7
SOFT DRINKS	7

PONTE VEDRA SIGNATURE COCKTAILS

PLANTER'S PUNCH

Light Rum
Myers's Dark Rum
Fresh Orange and Pineapple Juices
Grenadine

FIRST COAST COOLER

Tito's Vodka, Lemon-Lime Juice
Simple Syrup
Cucumber, Mint

ANCIENT CITY COOLER

St. Augustine Vodka
Watermelon Juice
Lemon Juice, Simple Syrup

ISLAND TIME

Coconut Rum
Myers's Dark Rum
Tropical Juices
Crème of Coconut
Nutmeg

MINERAL CITY COOLER

Manifest Citrus Vodka
Local Orange Blossom Honey Water
Lemon Juice
Muddled Strawberries
Mint

\$16 per Drink

A bartender fee of \$200 per bartender will be charged for all bars. Price per Person shown One bartender required per 75 Guests.

BEVERAGE | PACKAGE BARS



BRAND SELECTIONS

BRANDS

Vodka
Gin
Rum
Dark Rum
Bourbon
Blend
Scotch
Single Malt
Tequila

DELUXE

Platinum 7X
Highclere
Myers Platinum
Captain Morgan
Four Roses
Canadian Club
Dewar's

Monte Alban

PREMIUM

Titos | Wheatley
Tanqueray
Bacardi
Captain Morgan
Buffalo Trace
Crown Royal
J.W. Red
Glenmorangie
Corzaon

PV SELECT

Ketel One | Grey Goose
Hendrick's
St. Augustine
Gosling's Black Seal
Knob Creek
Crown Reserve
Chivas Regal
Glenmorangie
Patron Silver | Casa Noble

PER PERSON PACKAGE BAR

Charges are calculated based on guaranteed attendance for a pre-determined period of time.

DELUXE BAR

1 HOUR | \$28 per Person

Additional Hour | \$14 per Person

PREMIUM BAR

1 HOUR | \$32 per Person

Additional Hour | \$16 per Person

PV SELECT BAR

1 HOUR | \$34 per Person

Additional Hour | \$18 per Person

A bartender fee of \$200 per bartender will be charged for all bars. Price per Person shown One bartender required per 75 Guests.

BEVERAGE | *FEATURED WINEMAKER*



Foley Family Wines is committed to producing, marketing and distributing handmade, highly individualistic wines from some of the California's best vineyards. Each of our wineries is a distinct, autonomous entity with its own identity, style, vineyard sites, techniques, personnel, varietal mix and category segment. Every wine in our portfolio is unique and delicious. Foley Family Wines was established by Bill Foley in 1996 with the acquisition of Lincourt Vineyards in California's Santa Ynez Valley.

PINOT NOIR

- EOS Pinto Noir | 44
- Banshee Pinot Noir | 56
- Chalk Hill Sun Coast Pinot Noir | 60
- Chalk Hill "Estate" Pinot Noir | 85
- Four Graces "Dundee Hills" Pinot Noir | 60
- El Pino Club "High Heaven" Pinot Noir | 112
- El Pino Club "Sea Floored" Pinot Noir | 112

MERLOT

- EOS Merlot | 44
- Ferrari Carano Merlot | 65
- Silverado Merlot | 99

CABERNET SAUVIGNON

- EOS Cabernet Sauvignon | 44
- Banshee Cabernet Sauvignon | 56
- Roth Cabernet Sauvignon | 65
- Foley Johnson Cabernet Sauvignon | 95
- Merus Cabernet Sauvignon | 285
- Silverado Cabernet | 115

RED BLEND / OTHER RED

- Banshee Mordecai | 52
- Nieto Senetiner "Don Nicanor" Malbec | 50
- Kuleto Frog Prince | 50
- Chalk Hill "Estate" Red | 105
- Ferrari Carano Tesor | 110

PINOT GRIS / GRIGIO

- EOS Pino Grigio | 44
- Ferrari Corano Pinot Grigio | 50
- Four Grapes Pinot Grigio | 56

SAUVIGNON BLANC / FUME

- EOS Sauvignon Blanc | 44
- Ferrari Corano Fume Blanc | 52
- Dashwood Sauvignon Blanc | 50
- Chalk Hill "Estate" Sauvignon Blanc | 60
- Silverado Miller Ranch | 58

CHARDONNAY

- EOS Chardonnay | 44
- Chalk Hill RRV Chardonnay | 56
- Ferraro Carano Chardonnay | 56
- Chalk Hill "Estate" Chardonnay | 80
- Ferrari Carano "Tre Terre" Chardonnay | 75
- Silverado Chardonnay | 96

SPARKLING

- Lucien Albrecht Brut | 56
- Lucien Albrecht Brut Rose | 56
- Banshee "Ten of Cups" | 65

BEVERAGES | WINES & SPARKLING



CHAMPAGNE + SPARKLING WINES

Kenwood | Sonoma, CA | 40
Cantine Maschio Brut, Prosecco | 44
Veuve Clicquot “Yellow Label” | France | 112

WHITE WINES

SAUVIGNON BLANC

Matanzas Creek | Sonoma, CA | 52
Kim Crawford | New Zealand | 48

CHARDONNAY

Acacia | Carneros, CA | 60
Simi | Sonoma, CA | 44
ZD | CA | 76
Hill Family Estate | Napa Valley | 56
Cakebread Cellars | Napa Valley | 128
Sonoma-Cutrer | Sonoma, CA | 56

INTERESTING WHITES + ROSE

Maso Canali, Trentino-Alto Adige | Italy | 56
King Estate Pinot Gris | 48
Miraval, Cotes de Provence | 64

EOS WINERY

Our house selection wines from California.

Chardonnay | 44
Pinot Noir | 44
Sauvignon Blanc | 44
Moscato | 44
Cabernet Sauvignon | 44

RED WINES OF CALIFORNIA

PINOT NOIR

Niner Wine Estates | Edna Valley, CA | 66
Belle Glos | Monterey, CA | 70
La Crema | Sonoma Coast, CA | 56
Morgan Winery Twelve Clones | Santa Lucia | 79

MERLOT

Swanson Vineyards | Napa Valley, CA | 68
Frog’s Leap | Napa Valley, CA | 70

CABERNET SAUVIGNON

Justin Vineyards & Winery | 77
Hall | Napa Valley, CA | 112
Stag’s Leap Wine Cellars | Napa Valley | 120
Bellacosa, North Coast | 64

INTERESTING REDS

Klinker Brick Zinfandel | Lodi, CA | 44
Chalk Hill Estate Red | Sonoma, CA | 140
Red Schooner | Mendoza, Ca | 68
The Prisoner Wine | 112

BANQUET | GENERAL INFORMATION

CATERING DEPARTMENT

Ponte Vedra Inn and Club's Catering Department prides itself in providing the finest in professional service. We will be assigning one of our experienced Catering Managers to Personally coordinate the many details leading to a spectacular event.

MENU SELECTIONS

In order for us to assure the availability of requested items, menu selections should be made with your Catering Manager at least 30 days prior to the function. Menus submitted after this date will be subject to approval by the Executive Chef.

FOOD PREPARATION

The food at all Ponte Vedra Inn and Club functions will be supplied and prepared by the Resort. No food may be removed from the Resort. All food and beverage must be provided by Ponte Vedra Inn & Club. Please Note: We prepare and set for 3% over the guarantee.

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, Vedra Inn and Club is responsible for the administration of all beverage regulations. It is a policy, therefore, that all liquor and wine must be supplied by the Resort. Ponte Vedra Inn & Club encourages safe and responsible alcohol consumption. Bartenders are required to ID all guests prior to serving alcoholic beverages. All Hospitalities serving alcoholic beverages are required to be attended by one of our professional Bar Staff. St. John's County regulations states all alcoholic services must be concluded by 1:00 a.m.

ATTENDANCE GUARANTEE

Ponte Vedra Inn and Club requires the final guarantee of attendance 72 hours prior to each food and beverage function. This number will be considered a guarantee not subject to reduction.

FUNCTION SPACE

The name of the function room will be provided in advance of the function. However, Ponte Vedra Inn and Club reserves the right to change the location to a room suitable for the anticipated attendance should the number increase or decrease.

TIME CHANGES

In order to provide the finest service to your group, it is important that your Conference/Catering Manager be made fully aware of all function time changes. Please note that all functions will be ready 15 minutes prior to the stated time.

OUTDOOR FUNCTIONS

Ponte Vedra Inn and Club specializes in the production of outdoor parties and events. However, an alternate indoor location will always be provided by the Resort in the event of inclement weather. If the 12:00 Noon weather report predicts a 50% or greater probability of rain for the afternoon or evening, all outdoor events will be moved to the alternate indoor location. Whenever possible the client will be involved in this decision. *Please Note:* If you, the client, chooses to keep the event outdoors instead of the recommendation to move indoors and the Resort has to move it indoors at the last minute, there will be a reset fee of \$1,500.00.

BANQUET | GENERAL INFORMATION

LINEN

Fine quality table linens will be provided for all food functions. For any special linen requests, Ponte Vedra Inn and Club will be delighted to secure additional linens at an additional cost.

DECORATIONS

The Resort does not allow the affixing of signs, posters, banners or decorations to the walls, floors, or ceilings of rooms unless approval is received from Resort Management. Failure to do so may result in passing the costs of repair and/or replacement to the patron.

DAMAGE & LOSS

Ponte Vedra Inn and Club assumes no responsibility for any items placed in a function room prior to or during an event, or left afterwards. If desired, security officers can be provided at an additional cost. Each sponsor of an event is responsible for any damage other than normal wear and tear caused by guests or any independent contractor hired.

PRICES

All prices are quoted on a per person basis and are exclusive of Service Charge and State Tax unless otherwise stated. All prices are subject to change.

SERVICE CHARGE/STATE TAX

An automatic Service Charge of 26% will be applied to all Food and Beverage by the Resort. By state law, a 6.5% Florida Sales Tax is added to the total cost of the function, including the Service Charge.

SPECIAL SERVICES & LABOR CHARGES

Special functions may require additional labor or service charges above those normally needed for a certain event. These charges will be on an as needed basis.

BEVERAGES CART

Should you have a group playing golf and wish to have beer, wine and soft drinks available, Ponte Vedra Inn and Club can arrange a driver, cart, and bar supplies for \$150 per driver, per cart. Beverages will be charged on a consumption basis. Ponte Vedra Inn and Club also are restricted in our licensing and are not permitted to take liquor on the golf course in open bottles. It is recommended to reserve a Beverage Cart as early as possible as availability is limited.