

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

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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". The signature is stylized and fluid, with a long horizontal stroke at the end.

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

\$41 per Person

THE ALL AMERICAN

Minimum of 10 Persons

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

\$37 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 Oat Muffin
- Multigrain Croissant
- Butter and Preserves
- Regular Coffee
- Decaffeinated Coffee
- Assorted Teas

\$36 per Person

CONTINENTAL UPGRADES

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

\$9 per Person

Scrambled Eggs

\$11 per Person

*Quiche Lorraine
or Spinach Quiche*

\$16 per Person

*Sausage, Egg
and Cheese Biscuits*

\$12 per Person

Dry Cereal

\$8 per Person

*Eggs, Ham and
Cheese Croissant*

\$12 per Person

Fried Egg on English Muffin

\$12 per Person

Breakfast Burger

\$16 per Person

*Crispy Hashbrowns
with Toppings*

\$7 per Person

Hard Boiled Eggs

\$7 per Person

BREAKFAST | PLATED



THE EYE OPENER

Minimum of 10 Persons

Freshly Squeezed Orange Juice
Seasonal Fruit and Berries
Fluffy Scrambled Eggs
Bacon
Breakfast Potatoes
Deluxe Selection of Danishes
Muffins and Croissants
Butter and Preserves
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$42 per Person

THE FIRST COAST

Minimum of 10 Persons

Freshly Squeezed Orange Juice
Seasonal Fruit and Berries
Breakfast Wrap
Scrambled Eggs
Bacon, Cheddar Cheese
Diced Tomatoes
Breakfast Potatoes
Deluxe Selection of Danishes
Muffins and Croissants
Butter and Preserves
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$44 per Person

DEEP SOUTH

Minimum of 10 Persons

Freshly Squeezed Orange Juice
Deep South Martini
Cubed Watermelon
Strawberry
Blackberry
Fried Chicken Benedict
Crispy Chicken Breast
Poached Eggs
Grilled Biscuits
Tabasco Hollandaise
Roasted Pepper Jelly
Sweet Potato Hash
Smoked Bacon
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$48 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
Southern Savory Scone
Seasonal Berry Buckle
Mini Glazed Cinnamon Rolls
Chocolate Croissants
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$52 per Person

THE SUNRISE

Minimum of 25 Persons

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

\$49 per Person

BREAKFAST | BUFFETS



THE MEXICANA

Minimum of 40 Persons

Freshly Squeezed Orange
and Grapefruit Juice

MAKE YOUR OWN BURRITO!

Warm Tortillas, Tortilla Chips
Scrambled Eggs

Green Chilies, Peppers, and Onions
Roasted Tomato Salsa and Salsa Verde
Queso Fresco, Pepper Jack, and Cheddar
Refried Beans
Fried Cinnamon Plantains
Mango, Strawberry
Coconut Agua Fresca
Churro Doughnuts
Tres Leches Dipping Sauce
Mexican Hot Chocolate Muffins
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$48 per Person

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
Maple Syrup and Fresh Berries
Low Carb Breakfast Muffin
Almond and Coconut Milks
Regular Coffee
Decaffeinated Coffee
Assorted Fine Teas

\$48 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 on Brioche
Breakfast Flatbread with Farm Fresh Eggs

Bacon, Cheddar Cheese & Tomatoes
Chef's Skillet Frittata
Hash Browns
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$49 per Person

BREAKFAST | BRUNCH



PONTE VEDRA BRUNCH BUFFET

Minimum of 25 Persons

Freshly Squeezed Orange and Grapefruit Juice

Seasonal Fresh Fruit and Berries

Yogurt Parfait with House-made Granola and Mixed Berries

Southern Martini with Watermelon and Strawberries

Wheat Berry Salad

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

Roasted Prime Rib Carving Station

Creamy Horseradish

Dijon Mustard Sauce

Fruit Chutney

Grilled Chicken Breast with Beurre Blanc

Home-Style Potatoes

Blueberry Lemon Cream Puffs, Seasonal Galettes

Chocolate Croissant, Fresh Florida Citrus Muffin

Baked Sourdough and French Rolls

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$65 per Person

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

\$35 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

\$35 per Person

BREAKFAST | ENHANCEMENTS



OMELET STATION

Minimum of 25 Persons

Omelets with Toppings to Include:

Diced Ham, Mushrooms, Onions, Peppers
Cheddar Cheese, Salsa, Tomato, Bacon
Spinach, Smoked Salmon

\$20 per Person



FRENCH TOAST STATION

Minimum of 10 Persons

Toppings to Include:

Fresh Berries, Butter, Maple Syrup
Honey, Pecans, Whipped Cream

\$15 per Person

BUTTERMILK BISCUIT BAR

Minimum of 10 Persons

Toppings to Include:

Assorted Jellies and Jams, Nut Butters
Local Honey, Butter and Maple Syrup

\$12 per Person

GRITS STATION

Minimum of 10 Persons

Homemade Grits with Toppings to Include:

Cheddar and Pepper Jack Cheese, Butter
Green Onions, Oatmeal with Cheese, Bacon

\$10 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

\$10 per Person

PANCAKE STATION

Minimum of 10 Persons

Fresh Berries, Butters, Syrups
Honey, Pecans, Whipped Cream

\$15 per Person

BREAKFAST | A LA CARTE | UPDGRADES



BEVERAGES

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

\$85 per Gal.

\$80 per Gal.

Assorted Soft Drinks

\$7 each

Red Bull

\$11 each

Bottled Juices

\$7 each

Bottled Water

\$7 each

Sparkling Water

\$7 each

Assorted Flavored Bottled Teas

\$7 each

Coconut Water

\$10 each

Kombucha

\$11 each

BAKED GOODS

Minimum of One Dozen

FROM THE BAKERY

Danish Pastries, Freshly Baked Croissants
and Scones

\$75 per Dozen

SLICED COFFEE CAKES

Blueberry, Banana, Cream Cheese
Passion Fruit-Chocolate Chip

\$72 per Dozen

MUFFINS

Blueberry, Cranberry, Apple Cinnamon,
Carrot and Walnut, Banana Nut
and Low-Fat Raisin Bran

\$72 per Dozen

BAGELS

Plain, Sesame, Poppy Seed, Cinnamon Raisin
Blueberry, Wheat and Everything
Served with Cream Cheese

\$58 per Dozen

SCONES

Lemon-Blueberry, Apricot
Cranberry Orange Walnut

\$68 per Dozen

COOKIES

Chocolate Chip, Oatmeal Raisin
Peanut Butter, and Sugar

\$72 per Dozen

BREAKFAST | A LA CARTE | UPGRADES



THE LIGHTER SIDE

Smoothies with Fresh Berries

\$12 per Person

Skewers of Fresh Fruit

\$70 per Dozen

Whole Seasonal Fruit

\$4 per Person

Assorted Yogurt

\$54 per Dozen

Seasonal Fruit and Berries

\$10 per Person

Yogurt Parfait with Granola

\$12 per Person

Assorted Health
and Energy Bars

\$55 per Dozen

Trail Mix

\$54 per LB

TREATS AND SNACKS

Assorted Brownies and Blondies,
Florida Key Lime Bars

\$62 per Dozen

Assorted Homemade
Energy Bars

\$62 per Dozen

Ice Cream Bars and
Ice Cream Sandwiches

\$72 per Dozen

Nacho Chips, Guacamole
and Salsa

\$20 per Person

Domestic Cheese Display

\$22 per Person

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



HYDRATION BAR

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

\$22 per Person

ICED COFFEE BAR

Cold Brew Coffee
Assorted Syrups
Creams and Toppings

\$22 per Person

COFFEE + ESPRESSO BAR

Minimum of 20 Persons
Coffee Made to Order with
Flavored Syrups, Biscotti, Tea Cookies
Whipped Cream, Cinnamon Sticks
Assorted Sweeteners

\$25 per Person

Ripples Custom Coffee Machine Upgrade

\$32 per Person

SWEET 'N' SALTY BREAK

Minimum of 15 Persons
Peanut Butter Pretzels
Mini Baby Gouda and Crackers
Corn Cookies
Turtle Brownies
Pecan Brittle
Fresh Whole Fruit
Trail Mix

\$22 per Person

FITNESS BREAK

Minimum of 15 Persons
Assorted Whole Seasonal Fruit
Crispy Vegetable Crudités
with Spinach Dip
Assorted Cheese and Crackers
Assorted Energy Bars
Hummus and Pita Chips
Keto Cookies
Sparkling Water
Bottled Juices

\$29 per Person

CITRUS BREAK

Minimum of 15 Persons
Key Lime Cookies
Key Lime Macarons
Orange Honey Cakes
Lemon Coffee Cake Bites
Fresh Whole Fruit
Freshly Squeezed Lemonade
Grapefruit San Pellegrino

\$25 per Person

MAKE YOUR OWN TRAIL MIX

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

\$24 per Person

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

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



REVITALIZE BREAK

Minimum of 15 Persons

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

\$29 per Person

DOWN HOME BREAK

Minimum of 15 Persons

- Freshly Baked Biscuits
- Cornbread Muffins
- Southern Scones
- Homemade Jams & Preserves
- Flavored Butters & Local Honey
- Café Au Lait, Hot Chocolate
- Strawberry Milk

\$24 per Person

THREE AMIGOS BREAK

Minimum of 15 Persons

SALSAS

Fire Roasted, Verde, Tomato, Pepper-Jelly

GUACAMOLES

Traditional, Kale, Hummus

CHIPS

Corn, Tortilla, Plantain

AGUA FRESCAS

Strawberry Lime, Coconut, Melon

\$24 per Person

MEDITERRANEAN BREAK

Minimum of 15 Persons

Smoked Fish Dip

Roasted Red Pepper Hummus

Tapenade

Grilled Flatbread

Pita Chips

Crackers

Relish Tray

Spiced Olive Oil Dip

\$28 per Person

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

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

Choice of One:

Fruit Salad | Pasta Salad

Potato Salad | Cole Slaw

SELECT A SNACK

Choice of One:

Pretzels | Chips

Whole Fruit | Granola Bar

SELECT A DESSERT

Choice of One:

Key Lime Square | Chocolate Chip Cookie
Fudge Brownie | Blondie

\$37 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

\$38 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

\$41 per Person

GRAB AND GO

Choice of the following sandwiches:

Beef or Chicken Burger
Brioche Bun, Lettuce, Tomato, and Onion

Choice of Cheese:

Cheddar or Pepper Jack Cheese, Pickle Spear
Fresh Fruit and Berries, Southern Potato Salad
Chips

Choice of Dessert:

Chocolate Chunk Cookie, Brownie
or Linzer Citrus Bar

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

Passion Fruit Panna Cotta
Coconut Yogurt Crème
Mango Gelee

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$44 per Person

ENHANCEMENTS

Herb Sautéed Chicken Breast
\$50 per Person

Sautéed Alaskan Salmon Fillet
\$54 per Person

Grilled Shrimp
\$55 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 topped with Bacon Tomato Jam
Lemon Pepper Risotto, Asparagus Tips
Beurre-Blanc

Key Lime Pie
Blueberry Jam
Passion Fruit
Graham Tuile

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$56 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

Blue Crab Cakes, Sautéed Shrimp, Crab Boil Beurre-Blanc
Corn Puree and Blistered Tomato

Traditional Louisiana Crunch Cake

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$59 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

Lemongrass Mousse
Coconut Shortbread
Pineapple Gelee

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$57 per Person

NORTH FLORIDA COUNTRY

Minimum of 10 Persons

Freshly Baked Rolls

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

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

Strawberry Rubarb
Liquid Cheesecake
Orange Gelee

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$53 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

\$71 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
Chocolate Chunk Cookies
Turtle Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$60 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
Shredded Lettuce
Shredded Cheddar Cheese
Saffron Basmati Rice
Guacamole
Salsa
Sour Cream

Mahi with Fruit Salsa
and Mango Beurre-Blanc

Caramel Flan, Churros, Tres Leches
Mexican Hot Chocolate Cookies

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$68 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
Smoked BBQ Brisket
Green Beans with Tomato
and Onions
Macaroni and Cheese

Banana Pudding
Cream Cheese Peach
Pound Cake
Red Velvet Cake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$67 per Person

LUNCH | HOT BUFFETS



FLORIDA BACKYARD BBQ

Minimum of 40 Persons

Freshly Baked Cornbread & Rolls
with Local Honey Whipped Butter

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

Pineapple Coleslaw, Bacon Potato Salad

Baked Bean Salad

Brick-Grilled Chicken

Florida Orange BBQ Cobia

BBQ Coconut Shrimp

Condiment Bar | Datil BBQ Sauce, St. Augustine
Rum BBQ Sauce, Hickory BBQ Sauce
Caramelized Onions, Jellies & Jams

Baked Mac & Cheese with Green Onions

Bacon & Three Cheeses

Grilled Corn with Cheddar, Old Bay, Chives

Key Lime Whoopie Pie, Maple Pecan
Pound Cake, Honey Grapefruit Panna Cotta

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$65 per Person



THE VERONA

Minimum of 40 Persons

Freshly Baked Rolls

Soup du Jour

Caesar Salad with Croutons
Grated Parmesan Cheese

Antipasto Display to Include:
Grilled Zucchini and Squash, Marinated
Mushrooms, Sliced Tomato with Mozzarella
and 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

Cannoli
Tiramisu
Cheesecake
Biscotti
Panna Cotta

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$63 per Person

LUNCH | HOT BUFFETS



SANDWICH BOARD

Minimum of 20 Persons

Freshly Baked Rolls

Soup du Jour

SALAD STATION

Made to order

Local Greens with 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

Peanut Butter and Jelly Macarons

Red Velvet Cupcakes

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$60 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 Salad with Roasted Sweet Peppers

Margherita Flatbread with Fresh Basil

Chicken & Fire Roasted Onions Flatbread

with Brie, Stilton Cheese

Grapefruit Honey Meringue Tartelettes, Dried

Fruit Yogurt Bark, Coconut Chocolate Mousse

Shooters

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$51 per Person

LUNCH | HOT 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
- Tuna Salad
- Grilled Chicken Salad with Peppers
- Fresh Fruit Display

Assorted Meats & Cheeses to Include:

- Sliced Roast Beef, Oven Roasted Turkey Breast, Ham
- Swiss Cheese, Aged Cheddar
- Pimento Cheese

Garnishments to Include:

- Sliced Tomatoes, Red Onions, Pickles
- Mustard, Horseradish and Mayonnaise
- Toasted Sliced Breads

- Rugelach, Blondies
- Key Lime Meringue Tart

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Teas

\$47 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

Assorted Sandwiches to Include:

- 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

- Coconut Macaroons
- Assorted Cupcakes
- Frangipane Crumble Bar

- Freshly Brewed Regular and Decaffeinated Coffee
- Assorted Teas

\$47 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

Roasted Baby Potato Salad

CARVING STATION

(Carved to Order)

Whole Roasted Tenderloin

Smoked Turkey Breast

CONDIMENT BAR

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

SWEET SHOP

Oatmeal Cream Pies

S'Mores Cupcakes

Key Lime Tartelettes

Freshly Brewed Regular
& Decaf & Assorted Teas

\$70 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

Strawberry Shooters

Mango Shooters

LOBSTER RISOTTO STATION

Fresh Maine Lobster Sautéed
with Shallots and Herbs

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

DISPLAYED

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

Crab Cake Sliders with Key Lime Aioli

Florida Mango Salsa

Pineapple Salsa

SWEET ENDINGS

Macaron Tree

Peanut Butter and Jelly Shooters

Blueberry Crumble Bar

Key Lime Tart

\$110 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

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
with Lumpfish Caviar

Shrimp Salad on Toast Round
with Pineapple

Crab Salad in Puff Pastry

Shrimp Shooters with
Bloody Mary Lemon Salsa

Spiced Ahi Tuna with a Roasted

Tomatillo Salsa and Wasabi Slaw

Duck Pâté with Peppered Duck Prosciutto

Roasted Wagu Beef Tenderloin
with Artichoke Salad

\$6.75 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 and Candied Bacon, Jam Tart
Citrus and Cilantro Bacon wrapped Scallop
with Key Lime Aioli

Smoked Brisket Peccadillo Empanada
with Peach Chutney

Lobster and Sweet Corn Empanada
with Habanero Avocado Aioli

Pecan Chicken Tender
with Maple Chipotle Sauce

Andouille Sausage in Puff Pastry
with Honey Mustard

Artichoke and Spinach Spanakopita
with Lemon Dill Yogurt Sauce

Hibachi Chicken with Garlic Chili Sauce

Beef Empanada with Chimichurri Sauce

Spring Roll with Ginger Plum Sauce

Pot Stickers with Lemon Grass
Garlic Chili Beef Sate with Teriyaki Sauce

Lump Crab Cake with Remoulade

Lollypop Lamb Chops
with Mango Mint Chutney

\$6.75 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

\$2,400 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

\$31 per Person

THE CHARCUTERIE BOARD

Minimum of 20 Persons

Lamb Prosciutto
Speck, Parma Prosciutto
Wild Boar Soprasetta
Finnocchino
Breasola
St. Andrè Pimento Cheese
Reggiano Parmesan
Crackers, Sourdough Bread

\$33 per Person

FRESH TROPICAL FRUIT DISPLAY

Minimum of 15 Persons

Array of Exotic Sliced Fruits and Seasonal Berries Served with a Lime Honey Dressing and Chocolate Fondue

\$18 per Person

CRUDITES DISPLAY

Minimum of 15 Persons

A Bountiful Display of Garden Fresh Vegetables to Include:
Asparagus, Zucchini, Squash
Carrots, Olives, Celery Hearts
Assorted Dipping Sauces

\$14 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

\$3,900 per Display

JUMBO SHRIMP

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$8 per Piece

SNOW CRAB CLAWS

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$9 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

\$2,800 per Display

SUSHI DISPLAY

Sushi and Sashimi to Include:

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

\$950 per 100 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

\$36 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

\$49 per Person

CRABCAKE STATION

Minimum of 50 Persons

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

\$48 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

\$39 per Person



PASTA STATION

Minimum of 30 Persons

Pappardelle Pasta sautéed with Artichoke Hearts
Asparagus, Spinach, Sweet Peppers
With a Roasted Garlic Tomato Sauce
Mushroom Ravioli sautéed with Parma Prosciutto
Reggiano Parmesan Cheese with a Creamy
Alfredo Sauce on Pesto

\$34 per Person

SHRIMP & GRITS STATION

Minimum of 30 Persons

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

\$38 per Person

RAMEN STATION

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

Traditional Condiments to Include:

Cabbage, Carrots, Sprouts, Red and Green Onions
Shitake Mushrooms, Soft Egg, Chili Oil, Avocado

Choice of: Sliced Steak, Shrimp or BBQ Pork

\$39 per Person

RECEPTION | THE CARVERY



ROASTED TENDERLION OF BEEF

Serves approximately 20 Persons

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

\$475 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

\$675 Per Station

SLOW ROASTED PORK STEAMSHIP

Serves approximately 40 Persons

Chipotle Pepper BBQ Sauce
Vidalia Onions
Apple Chutney
Assorted Rolls
Corn Bread
Biscuits

\$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

\$395 Per Station

WHOLE ROASTED GROUPEL

Serves approximately 20 Persons

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

\$460 Per Station

RECEPTION | SWEET ENDINGS



CUPCAKE FONDUE

Minimum of 30 Persons

Assorted Cupcake Flavors to include: Chocolate
Vanilla, Red Velvet, Key Lime Pie and Oreo
Seasonal Chocolate Dippers: White, Milk
Dark Buttercream, Vanilla, Chocolate
Funfetti, Assorted Cupcake Toppings

\$32 per Person



COFFEE & DOUGHNUTS

Minimum of 30 Persons

Ponte Vedra Doughnut Wall Display
Fried-to-Order Donut Holes
Assorted Flavors to include: Cinnamon Sugar
Powdered Sugar, Pistachio, Cherry, Cap'n Crunch
Coconut, Chouxnut
Coffee Station with Freshly Brewed Regular &
Decaffeinated Coffee
Assorted Syrups & Toppings

\$36 per Person

GOURMET S'MORES

Minimum of 30 Persons

Graham Crackers
Honey
Chocolate
Cinnamon

Chocolate
Hershey Bar
Cookies 'n Cream
Pretzel
Reese's Cup

Homemade Marshmallows
Vanilla Bean
Key Lime
Chocolate
Cherry

\$34 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 Sphere
Raspberry Gelee, Pistachio
Powder

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$120 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

Peanut Butter Bomb
Salted Caramel
Pretzel Shortbread

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$120 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

Deconstructed Sweet Shortcake
Strawberry, Orange cream

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$110 per Person

DINNER | PLATED



PLATED DINNER #4

Minimum of 10 Persons

Grilled Jumbo Shrimp
Avocado Salad
Chimichurri, Roasted Red
Pepper Salad
Citrus Cilantro

Baby Fennel Salad
Sautéed Lamb Loin
Bacon, Tomato, Onion
Marmalade
White Cheddar Mashed Potato
Cassis Cabernet Reduction

Honey Citrus Cake
Coconut Cream
Torched Citrus Meringue

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$125 per Person

PLATED DINNER #5

Minimum of 10 Persons

Butter Lettuce
Arugula
Watermelon Relish
Blueberries
Feta Cheese
Balsamic Vinaigrette

Seared Mahi Topped
with Mayport Shrimp
Roasted Garlic Butter
Truffle Cauliflower Puree
Spinach
Wheat Berry
Vegetable Succotash

Triple Chocolate Torte
Caramelized Powder
White Ganache

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$128 per Person

PLATED DINNER #6

Minimum of 10 Persons

Red Leaf Lettuce
Quinoa-Farro Salad
Cucumber
Roasted Beets
Fresh Berry Compote
Balsamic Glace

Sautéed Warm
Lobster Salad
Beurre-Blanc
Genuine Red Snapper
Lemon Risotto, Peas
Vidalia Onion Puree
Roasted Heirloom
Tomato and Fennel

Caramel Apple
Upside-Down Cake
Crème Fraiche
Pecan Powder

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$128 per Person

DINNER | PLATED



PLATED DINNER #7

Minimum of 10 Persons

Salad Caprese
Roma Tomatoes
Fresh Buffalo Mozzarella
Basil, Olive Oil
Balsamic Vinegar Glace

Grilled Cobia
Cheese and Bacon Grits
Mediterranean Tapenade
Red Pepper Coulis
Roasted Broccolini

Chocolate Truffle Mousse
Graham Shortbread
Torched Meringue

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$130 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 Puree
Arrow Leaf Spinach
with Orange Zest
Saffron Rice
Vanilla Beurre-Blanc

Key Lime Panna Cotta
Blueberry Macaron
Honey Crunch

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$155 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

\$10 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

\$11 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
Ahi Tuna with Ginger Slaw
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

Steamed Clams
with Tomato and Garlic Sauce

Roasted Whole Chicken
with Bourbon BBQ Sauce

Sautéed Grouper with Spinach
in a Lemon Beurre-Blanc

Herb Roasted Potatoes

Vegetable Medley

Desserts to Include:

Oatmeal Cream Pie

Lemongrass Macaron

Glazed Honey Bundt Cake

Pretzel Peanut Butter Cheesecake

White Chocolate Raspberry Shooter

Freshly Brewed Regular
and Decaffeinated Coffee

Assorted Teas

\$170 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
Desserts to Include:
Cherry Peach Cobbler
Vanilla Ice Cream
Assorted Cake Pops
Red Velvet Crinkle Cookie
Lemon Meringue
Triple Chocolate Torte

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$155 per Person

DINNER | BUFFETS



THE SOUTHERN BARBEQUE

Minimum of 50 Persons

Freshly Baked Rolls

Iceberg and Romaine Lettuce
with Cherry Tomatoes, Croutons, Cheese, Red
Beans, Green Peas, Cucumbers, Carrots, Smoked
Ham, Grilled Corn Relish with Tomatoes, Hominy
Sweet Onions, Fresh Lime

Southern Field Salad of Black Eyed Peas

Tipped Green Beans

Cowpeas Butterbeans with Vidalia Onions

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

Roasted Caja China Suckling Pig and Pork Belly

Served with a Variety of House-Made Chutneys

Jams, Relishes, and Mustards

Grilled Southern Smoked Sausage Wheel

Chicken with Vidalia Onion Marmalade

Roasted Grouper
with Crawfish Étouffée

Red Beans and Rice

Mac and Cheese

Grilled Corn on the Cob

Slow Cooked Collard Greens

Desserts to Include:

Cornbread Muffins

Lemon Meringue Bars

Blondies

Corn Cookies

Gourmet Cupcakes

S'mores Pops

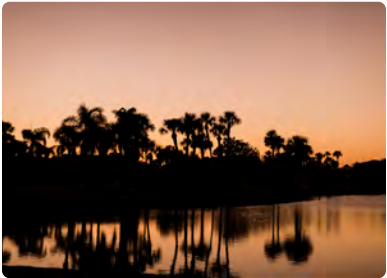
Freshly Brewed Regular

and Decaffeinated Coffee

Assorted Teas

\$135 per Person

DINNER | BUFFETS



LOW COUNTRY BOIL

Minimum of 50 Persons

Freshly Baked Rolls
Caesar Salad with Homemade Dressing

Tapas Display to Include:

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 to Include:

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
Sautéed Squash and Onions

From the Grill:

Grilled Rib-Eye Steak
with a Wild Mushroom Ragout

Desserts to Include:

Build-a-Bundt Station with Fixin's
Assorted Cake Pops
Red Velvet Crinkle Cookies

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$132 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
with Pappardelle Pasta Garlic Sauce
Vegetable Medley

BAKED POTATO BAR *with Toppings to Include:*

Bacon
Cheddar Cheese
Fresh Chives
Sour Cream

Desserts to Include:

Cream Cheese Peach Pound Cake
Triple Chocolate Torte
Creamsicle Shooters Stone Fruit Cobbler
Vanilla Ice Cream

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$128 per Person

DINNER | BUFFETS



FARM-TO-TABLE

Minimum of 50 Persons

MADE-TO-ORDER:

Local Greens Salad Bar Display
Watermelon and Radish Microgreens
House-Made Dressings

Whole Grouper with Lime Butter
Garlic Butter, Onion Fennel Marmalade

BAKED POTATO BAR

with Toppings to Include:

Bacon
Cheddar Cheese
Fresh Chives
Sour Cream

CARVED TO ORDER:

Whole Smoked Chipotle BBQ Brisket
Grilled Chicken
Shrimp Skewers with Roasted
Onion Bacon Marmalade

Desserts to Include:

Ice Cream Sundae Bar
Berry Cobbler
Mini Key Lime Pies

Freshly Baked Rolls

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$125 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 to Include:

Pina Colada Bread Pudding
Vanilla Ice Cream
Chocolate Haupia Shooters
Guava Chiffon Cake
Macadamia Nut Macaron

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$120 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

Chutney-Herb Marinated Pork Loin with Red Onion Marmalade Rosemary Demi

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

Desserts to Include:

Coconut Macaroons

Citrus Salsa Panna-Cotta

S'mores Krispies

Key Lime Tart

Pineapple Upside-Down Cake

Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas

\$120 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
Tomato Mozzarella Salad
Grilled Rib-Eye Steak with Roasted Onions
BBQ Pork Spare Ribs
Cole Slaw
Grilled Chicken Breast
with Roasted Sweet Peppers
Broiled Red Snapper with Grilled Shrimp

BAKED POTATO BAR

with Toppings to Include:

Bacon, Cheddar Cheese
Fresh Chives, Sour Cream
Grilled Corn on the Cob

Desserts to Include:

Apple Pie Cupcakes
Vanilla Ice Cream
Turtle Brownies
Watermelon Macarons

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$118 per Person

THE ITALIAN

Minimum of 40 Persons

Freshly Baked Rolls
Mixed Baby Greens with Tomatoes, Cucumbers
Sliced Beets, Bacon Bits, Croutons
Assorted 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 Slow Roasted Pork Steamship
Homemade Fettuccine
with Garlic Shrimp Scampi
Chicken Breast Milanese with Spinach
and Roasted Tomato Sauce
Flounder Tuscany with an Olive Tapenade
and Pinot Grigio Beurre-Blanc
Creamy Mushroom Risotto
Zucchini, Squash, and Green Bean Medley

Desserts to Include:

Polenta Cookies
Tiramisu Cheesecake
Biscotti, Panna Cotta
Cannolis

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$115 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

A bartender fee of \$150 per bartender will be charged for all bars. Price per drink shown. One bartender per 75 guests required.

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

BEVERAGE | PACKAGE BARS



BRAND SELECTIONS

BRANDS

Vodka
Gin
Rum
Dark Rum
Bourbon
Blend
Scotch
Single Malt
Tequila

DELUXE

Green Mark
Beefeater
Cane Rum
Cruzan 9 Spiced
Four Roses
Canadian Club
J.W. Red

Sauza

PREMIUM

Titos
Tanqueray
Bacardi
Captain Morgan
1972 Small Batch
Crown Royal
Dewar's
Glenmorangie
Jose Cuervo Silver

PV SELECT

Ketel One
Hendrick's Gin
St. Augustine
Gosling's Black Seal
St. Augustine
Crown Reserve
Chivas Regal
Glenmorangie
Patron Silver

PER PERSON PACKAGE BAR

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

DELUXE BAR

1 HOUR | \$26 per Person

Additional Hour | \$13 per Person

PREMIUM BAR

1 HOUR | \$30 per Person

Additional Hour | \$15 per Person

PV SELECT BAR

1 HOUR | \$33 per Person

Additional Hour | \$15 per Person

A bartender fee of \$150 per bartender will be charged for all bars. Price per Person shown. One bartender required per 75 Guests.

BEVERAGES | WINES & SPARKLING



CHAMPAGNE & SPARKLING WINES

Kenwood | Sonoma, CA | 40
Banfi Moscoto | Prosecco Brut | Italy | 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 | 53
Simi | Sonoma, CA | 44
ZD | CA | 60
Patz & Hall Dutton Ranch | Sonoma | 79
Cakebread Cellars | Napa Valley | 101
Sonoma-Cutrer | Sonoma, CA | 51

INTERESTING WHITES/ROSE

Santi Sortesele Pinot Grigio | Italy | 40
King Estate Pinot Gris | 48
Cloud Chaser Rose, France | 46

RED WINES OF CALIFORNIA

PINOT NOIR

Niner Wine Estates | Edna Valley, CA | 60
Belle Glos | Monterey, CA | 70
La Crema | Sonoma Coast, CA | 52
Morgan Winery Twelve Clones | Santa Lucia | 79

MERLOT

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

CABERNET SAUVIGNON

Justin Vineyards & Winery | 60
Hall | Napa Valley, CA | 92
Stag’s Leap Wine Cellars | Napa Valley | 112
Franciscan Estate | Napa Valley | 52

INTERESTING REDS

Klinker Brick Zinfandel | Lodi, CA | 42
Chalk Hill Estate Red | Sonoma, CA | 105
Banfi Brunello di Montalcino | Tuscany | 118
The Prisoner Wine | 98

RICKSHAW WINES

Our house selection wines from California

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

BEVERAGES | *FEATURED WINES*



STE MICHELLE WINE ESTATES

One of the world's leading premium wineries. Pioneers and leaders in the Washington state premium and luxury wine market, they are also the exclusive importers of Antinori, Torres, Villa Maria, and Champagne Nicholas Feuillatte. SMWE also owns wineries in Oregon and California, with prestigious properties such as Stags Leap Wine Cellars.



Ste Michelle Wine Estates, particularly Chateau Ste Michelle & Columbia Crest have long been known for producing quality wines at an affordable price. These wineries are industry leaders in quality, value, consistency, and acclaim. The multiple tiers (Indian Wells, Single Vineyards, H3, and Reserves) of these wineries give consumers a plethora of excellent options at every price level. Just last year Ste Michelle Wines Estates had over 200 90+ point rated wines.

Whether you are looking for Napa, Sonoma, Oregon, Washington, Italy, Spain, New Zealand, or Champagne, Ste Michelle Wine Estates has you covered with the best options in the business.

We hope you enjoy.

Cheers!

BEVERAGE | FEATURED WINES



STAG'S LEAP

Stag's Leap Wine Cellars Aveta Sauvignon Blanc.....	63
Stag's Leap Wine Cellars Karia Chardonnay.....	79
Stag's Leap Wine Cellars Artemis Cabernet Sauvignon.....	120

COLUMBIA CREST H3

Sauvignon Blanc.....	48
Chardonnay.....	48
"Les Chevaux" Red Blend.....	48
H3 Merlot.....	48
Cabernet Sauvignon.....	48
Michelle Brut, Sparkling Wine.....	48

**Included in all Premium Bars*

CHATEAU STE MICHELLE INDIAN WELLS

Chardonnay.....	52
Red Blend.....	52
Merlot.....	52
Cabernet Sauvignon.....	52
Col De Salici Prosecco.....	52

**Included in all PV Select Bars*

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 Hospitalitys 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.

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 \$135.00 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.

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.

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 recommendation to move indoors and the Resort has to move it indoors at the last minute, there will be a reset fee of \$500.00.)

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 as needed basis.