

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.



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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 stylized, handwritten signature in black ink, likely belonging to 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

\$47 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

\$44 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
Croissant
Butter and Preserves
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$43 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

\$8 per Person

Eggs, Ham and
Cheese Croissant

\$16 per Person

Fried Egg on English Muffin

\$15 per Person

Breakfast Burger

\$16 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

\$42 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

\$42 per Person

FRUIT & GRAIN

Minimum of 10 Persons

Assorted Freshly Baked Pastries
Freshly Fruit Salad
Bottle of Orange Juice
Freshly Brewed Coffee

\$36 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

\$47 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
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

\$58 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 Scone
Seasonal Berry Buckle
Mini Glazed Cinnamon Rolls
Chocolate Croissants
Regular Coffee
Decaffeinated Coffee
Assorted Teas

\$62 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

\$57 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

\$60 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

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

\$57 per Person

Bacon, Cheddar Cheese, Tomatoes
Chef's Skillet Frittata
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
Seasonal Fresh Fruit and Berries
Chocolate Croissant, Fresh Florida Citrus Muffin
Yogurt Parfait with House-made Granola
and Mixed Berries
Southern Martini
with Watermelon and Strawberries
Cous Cous 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

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

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
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

\$30 per Person



Chef-Attended **FRENCH TOAST STATION**

Minimum of 10 Persons

Toppings to Include:
Fresh Berries, Butter, Maple Syrup
Honey, Pecans, Whipped Cream

\$18 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, Southern Fried
Chicken, Country Ham

\$14 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

\$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 | UPGRADES



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 per Gal.

\$80 per Gal.

\$7 each

\$9 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

\$78 per Dozen

SLICED COFFEE CAKES

Blueberry, Banana, Cream Cheese
Passion Fruit-Chocolate Chip

\$76 per Dozen

MUFFINS

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

\$76 per Dozen

BAGELS

Plain, Sesame, Blueberry,
Wheat and Everything
Served with Cream Cheese

\$60 per Dozen

SCONES

Lemon-Blueberry, Apricot
Cranberry Orange Walnut

\$70 per Dozen

BREAKFAST | A LA CARTE | ENHANCEMENTS



THE LIGHTER SIDE

Smoothies with Fresh Berries

\$13 per Person

Skewers of Fresh Fruit

\$75 per Dozen

Whole Seasonal Fruit

\$6 per Piece

Assorted Yogurt

\$56 per Dozen

Seasonal Fruit and Berries

\$14 per Person

Yogurt Parfait with Granola

\$15 per Person

TREATS AND SNACKS

Assorted Brownies and Blondies

Florida Lemon Bars

\$66 per Dozen

Assorted Homemade

Energy Bars

\$64 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

\$75 per Dozen

Health and Energy Bars

\$60 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

\$26 per Person

Ripples Custom Coffee Machine Upgrade

\$150 per Event

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

\$27 per Person

FITNESS BREAK

Minimum of 15 Persons

Assorted Whole Seasonal Fruit
Crispy Vegetable Crudités
Spinach & Romesco Dips
Assorted Cheese and Crackers
Assorted Energy Bars
Hummus and Pita Chips
Keto Cookies
Sparkling Water
Bottled Juices

\$34 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
Peanut Butter Pretzels

\$27 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

\$32 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

\$30 per Person

SMOOTHIE BREAK

Minimum of 25 Persons

Blended to Order

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

\$31 per Person

FIESTA BREAK

Minimum of 15 Persons

SALSAS

Fire Roasted, Verde, Roja, Pepper-Jelly

GUACAMOLES

Traditional, Kale, Hummus

CHIPS

Corn, Tortilla, Plantain

AGUA FRESCAS

Strawberry Lime, Coconut, Melon

\$29 per Person

CHOCOLATE BREAK

Minimum of 15 Persons

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

\$27 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 *or* Pasta Salad

Potato Salad *or* Cole Slaw

SELECT A SNACK

Client to select one for all lunches

Pretzels *or* Chips

Whole Fruit *or* Granola Bar

SELECT A DESSERT

Client to select one for all lunches

Key Lime Square *or* Chocolate Chip Cookie
Fudge Brownie *or* 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

\$45 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

*Guests To Select From 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

\$50 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

Passion Fruit Panna Cotta
Coconut Yogurt Crème
Mango Gelee

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$48 per Person

ENHANCEMENTS

Herb Sautéed Chicken Breast
\$58 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

Lump 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

\$68 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

Chocolate Mousse Torte

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

Strawberry Rubarb Cheesecake

Freshly Brewed Regular and
Decaffeinated Coffee
Assorted Teas

\$60 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

\$57 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

SANDWICH & 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

\$55 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
Turtle Brownies
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$72 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

\$76 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 and Cheese

DESSERTS

Banana Pudding

Cream Cheese Peach

Pound Cake

Red Velvet Cake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$79 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
Brick-Grilled Chicken, Datil BBQ Sauce
Florida Cobia, BBQ Jam Onions?

Blackened Shrimp
Baked Mac & Cheese with Green Onions,
Bacon & Three Cheeses
Grilled Corn Old Bay, Chives
Key Lime Whoopie Pie, Maple Pecan
Pound Cake, Citrus Panna Cotta

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$78 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
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

\$73 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

\$68 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

Grapefruit Tartelettes, Dried Fruit Bark
Chocolate Mousse Shooters

Freshly Brewed Regular

Decaffeinated Coffee

Assorted Teas

\$66 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

Freshly Brewed Regular
& Decaf & Assorted Teas

\$82 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 Tortes

Key Lime Shooters

\$140 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

Chicken Spring Roll
with Ginger Teriyaki 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

\$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
\$2,700 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
\$38 per Person

THE CHARCUTERIE BOARD

Minimum of 20 Persons

Meats & Cheeses To Include:

Salami, Copa, Soprasetta, Vopi Bresola
Mortadella, Prociutto, Speck, Heeses
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
\$48 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
\$25 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
\$20 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

\$5,200 per Display

JUMBO SHRIMP

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$11 per Piece

SNOW CRAB CLAWS

Minimum of 50 Pieces

Served with Cocktail Sauce and Lemon Wedges

\$13 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

\$3,900 per Display

SUSHI DISPLAY

Sushi and Sashimi to Include:

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

\$1,800 per 250 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

\$45 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

\$50 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

\$42 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

\$45 per Person

SHRIMP & GRITS STATION

Minimum of 30 Persons

Creamy Stone Ground Grits

Mayport Shrimp

Smoked Gouda Cheese

Garlic Beurre-Blanc

\$47 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

\$50 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

\$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

\$700 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 GROUPER

Serves approximately 20 Persons

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

\$520 Per Station

RECEPTION | SWEET ENDINGS



CUPCAKE FONDUE

Minimum of 30 Persons

Assorted Cupcake Flavors to include:

Chocolate, Vanilla, Red Velvet

Key Lime Pie, Oreo

Seasonal Chocolate Dippers

White, Milk, Dark Buttercream, Vanilla,

Chocolate, Funfetti, Assorted Cupcake Toppings

\$35 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

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Syrups & Toppings

\$42 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

\$36 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 Torte
Vanilla Sponge
Whitechocolate Mousse
Chocolate Ganache
Fresh Raspberries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$140 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 Bomb

Chocolate Truffle Mousse
Dark Chocolate Ganache
Glaze, Salted Caramel Sauce
Fresh Raspberries

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$145 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 Shortcake

Vanilla Sponge, Fresh
Strawberries, Whipped Cream

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$130 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

Honey Citrus Cake

Coconut Cream

Torched Citrus Meringue

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$140 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

\$140 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 Sauteed
Warm Lobster Salad
Beurre Blanc

Lemon Risotto

Peas Vidalia Onion
Puree Roasted Heirloom

New York Cheesecake
Graham Cracker Crust
Raspberry Sauce
Whipped Cream
FreshBerries

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$145 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
Torched Meringue

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$150 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 Meringue Pie
Blueberry Macaron

Freshly Baked Rolls

Freshly Brewed Regular
Decaffeinated Coffee
Assorted Teas

\$170 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

\$14 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

DESSERTS

Oatmeal Cream Pie
Assorted Macarons
Glazed Honey Bundt Cake
Chef's Seasonal Cheesecake

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$190 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

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

\$195 per Person

DINNER | BUFFETS



THE SOUTHERN BARBEQUE

Minimum of 50 Persons

Freshly Baked Rolls

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 Briskett

Pork Belly, Thyme Marinade

Roasted Snapper Topped

Butter Garlic Sauce

Roasted Snapper topped with Shrimp

Roasted Grouper
With Crawfish Étouffée

Red Beans And Rice

Mac And Cheese

Grilled Corn On The Cob

Slow Cooked Collard Greens

DESSERTS

Cornbread Muffins

Lemon Meringue

Blondies, Brownies

Corn Cookies

Gourmet Cupcakes

Hot S'mores With Vanilla Ice Cream

Freshly Brewed Regular

And Decaffeinated Coffee

Assorted Teas

\$160 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

Glazed Mini Bundt Cakes
with Assorted Toppings
Macarons
Peach Cobbler, Vanilla Ice Cream

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$170 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

DESSERTS

Cream Cheese Peach Pound Cake
Triple Chocolate Torte
Assorted Shooters
Cherry-Peach Cobbler
Vanilla Ice Cream

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$155 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

Pineapple-Coconut Bread
Pudding, Vanilla Ice Cream
Chocolate Haupia Shooters
Chiffon Cake
Assorted Macarons

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$148 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

DESSERTS

Coconut Macaroons
Citrus Panna-Cotta
Hot S'mores, Vanilla Ice Cream
Key Lime Tart
Pineapple Upside-Down Cake

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Teas

\$145 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
Rosemary and Garlic Roasted Red Potatoes

BAKED POTATO BAR

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

DESSERTS

Apple Pie Cupcakes
Vanilla Ice Cream
Turtle Brownies
Watermelon Macarons

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$140 per Person

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

DESSERTS

Polenta Cookies
Tiramisu
Biscotti, Panna Cotta, Cannolis

Freshly Brewed Regular
and Decaffeinated Coffee
Assorted Teas

\$130 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



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

BRAND SELECTIONS

BRANDS

Vodka
Gin
Rum
Dark Rum
Bourbon
Blend
Scotch
Single Malt
Tequila

DELUXE

Platinum 7X
Highclere
Myers
Captain Morgan
Four Roses
Canadian Club
J.W. Red

Monte Alban

PREMIUM

Titos | Wheatley
Tanqueray
Bacardi
Captain Morgan
1972 Small Batch
Crown Royal
Dewar's
Glenmorangie
Corzaon

PV SELECT

Ketel One
Hendrick's
St. Augustine
Gosling's Black Seal
Knob Creek
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 | \$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

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 | 52
Chalk Hill Sun Coast Pinot Noir | 64
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 | 52
Roth Cabernet Sauvignon | 60
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 | 49
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 | 52
Chalk Hill "Estate" Sauvignon Blanc | 60
Silverado Miller Ranch | 58

CHARDONNAY

EOS Chardonnay | 44
Chalk Hill RRV Chardonnay | 52
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" | 52

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 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 \$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.

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 the 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.