



CATERING MENU

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Welcome to Palm Beach County Convention Center

We understand that your events demand the highest level of excellence, and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegant plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of the your event.

Key highlights of our catering services:

Customizable & Flexible: We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

Exceptional Service: Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

Sustainability: We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

Attention to Detail: From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

Stunning Presentation: Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.

The OVG Hospitality Team
Palm Beach County Convention Center



WELCOME

We are excited to host you at the Palm Beach County Convention Center. With an innovative food and beverage approach, our culinarians are committed to crafting fresh and creative high-quality menus with an emphasis on authentic regional flavors that celebrate the bounty of fresh ingredients from Florida from both land and sea.

LOCAL FLAVORS FROM THE PALM BEACHES COMMUNITY

We are privileged to have wonderful community partners to work alongside and be apart of our culinary program. They are experts in their craft and bring authentic flavors of The Palm Beaches to our culinary program. Throughout our menu you will see this icon to identify the menu creations by our partners. When you choose these items you are making an impact and directly supporting the local community.

DIETARY KEY

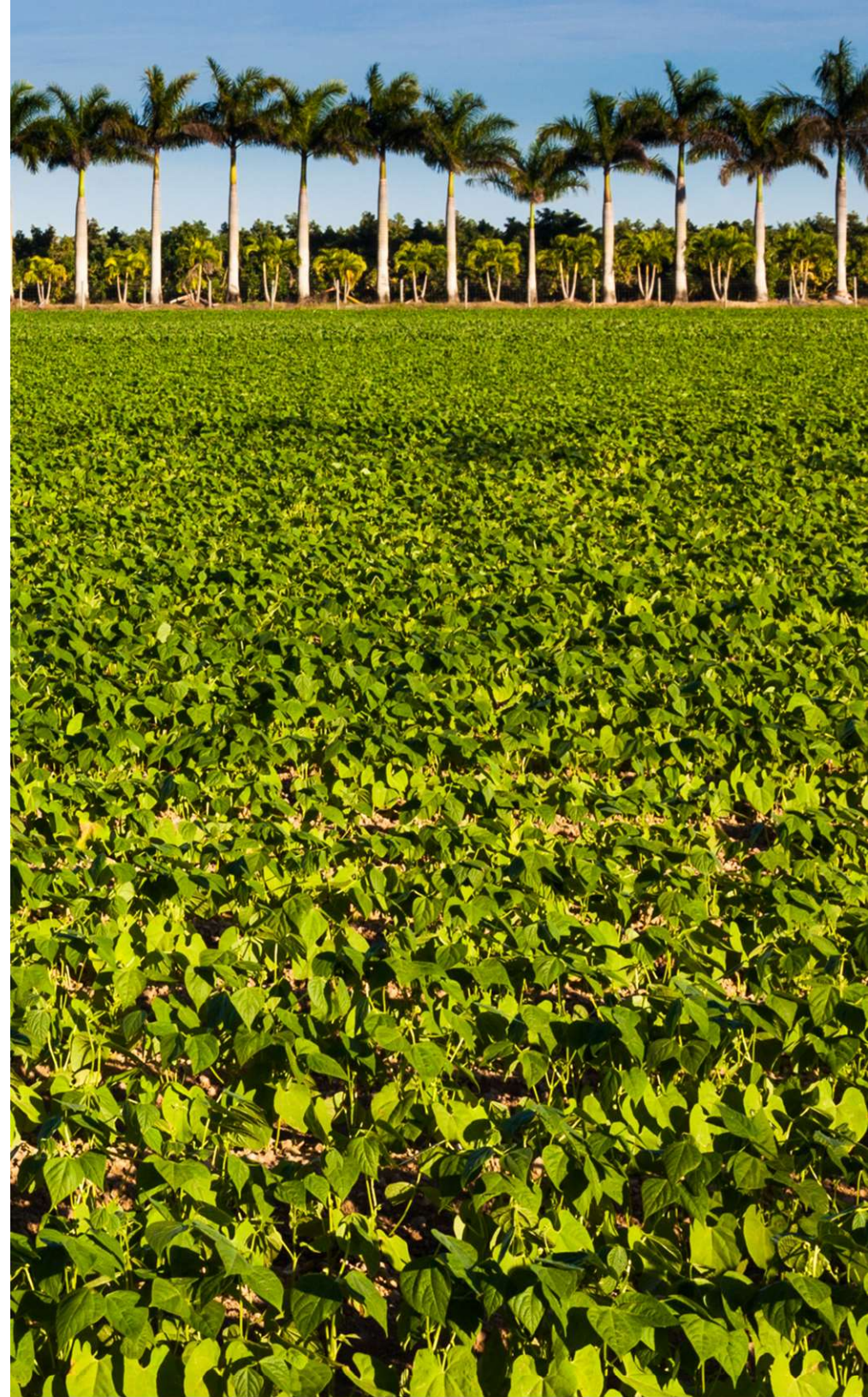
GF GLUTEN FREE V VEGETARIAN VG VEGAN

OVG Hospitality will make every attempt to accommodate individuals with dietary requests; however, our facility is not certified to produce Gluten Free, Kosher, Vegetarian, Vegan, or meals addressing allergy sensitivities. Dishes made on site are prepared on shared equipment, and may come into contact with product containing gluten and common allergens. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a persons' sensitivity to any food or beverage due to an allergy.

GREEN + SUSTAINABILITY

OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco Friendly Packaging
- Waste Reduction through portion control and efficient procurement practices.
- Source local & ethical products
- Plant-Forward menu items





COFFEE

Pricing is based upon 2 hour service with replenishments as needed
No additional labor charge. Each Beverage Station serves 200 guests.
Service longer than 2 hours is subject to labor fee of \$40 per hour, per server for each additional hour of service. (1 server per 2 Stations and 1 station serves 200 guests).

HOT BEVERAGES

One (1) gallon serves approximately 12 cups

FRESHLY BREWED PALM BEACH BLEND COFFEE

Regular and Decaffeinated Coffee
Served with Half & Half, Sugar, Sugar Substitutes



HERBAL TEAS & HOT WATER

Selection of Herbal Teas
Served with Lemon, Honey, Half & Half, Sugar, Sugar Substitutes

ADDITIONAL MILK OPTIONS

PICK TWO: Almond, Soy, Oat, Skim, Whole Milk

BARISTA SERVICES

Coffee Station by OCEANA COFFEE



Hot & Cold Gourmet Coffee drinks to include:
Lattes, Cappuccinos, Espresso, Mochas, Flavored
Syrups, Assorted Milk offerings, Various toppings,
Sugars and Whipped Cream.

HALF DAY PACKAGE

- 4 Consecutive Hours of Service with 250 cups
- Espresso Machine & Grinder
- Service Bar
- Trained Barista

Additional cups

BEVERAGES

Pricing is based upon 2 hour service with replenishments, no additional labor charge. Each Beverage Station serves 200 guests. Service longer than 2 hours is subject to labor fee of \$40 per hour, per server for each additional hour of service. (1 server per 2 Beverage Stations).

COLD BEVERAGES

One (1) gallon serves approximately 12 cups.

ICED TEA or LEMONADE

FLORIDA ORANGE JUICE

INFUSED WATER STATION

Coconut-Pineapple-Lime, Strawberry-Basil, Cucumber-Mint, Kiwi-Watermelon, Blueberry-Orange-Ginger flavors

WATER BUBBLER RENTAL

5 GALLON WATER JUG

SINGLE SERVE

STILL BOTTLED WATER

SPARKLING BOTTLED WATER

COCA COLA BRAND SOFT DRINKS

NAKED JUICES

POWERADE

VITAMIN WATER

ENERGY DRINKS

NATALIE'S ORANGE JUICE

OCEANA BOTTLED COLD BREW COFFEE

BEVERAGE PACKAGES

Beverage packages are based upon 4 consecutive service hours. Small group fee of \$150 for groups less than 25.

THE WHOLE SHEBANG

Regular & Decaffeinated Coffee, Herbal Tea
Expanded Milk Selection, Soft Drinks, Bottled Water
Each additional hour

HOT BEVERAGE PACKAGE

Regular & Decaffeinated Coffee, Herbal Tea
Expanded Milk Selection
Each additional hour

SOFT DRINKS BEVERAGE PACKAGE

Individual Coca-Cola brand Soft Drinks
Dasani Water
Each additional hour

ICED TEA | LEMONADE | WATER

Each additional hour

INFUSED WATER STATION

PICK TWO: Coconut-Pineapple-Lime, Strawberry-Basil, Cucumber-Mint, Kiwi-Watermelon, Blueberry-Orange Ginger
Each additional hour



PLATED BREAKFAST

Served with Assorted Breakfast Pastries, Butter & Preserves, Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas.
Small group fee of \$150 for groups less than 25.

PLATED BREAKFAST

THE PALM BEACH

Cage Free Scrambled Eggs finished with Fresh Chopped Chives, Hash Browns, Crispy Bacon and Fresh Seasonal Fruit Salad

THE GREEK ^{GF}

Spinach, Tomato and Egg White Frittata with Feta Cheese, Herb Roasted Yukon Potatoes, Roasted Peppers and Artichokes, Chicken Sausage

SOUTH OF THE BORDER

Scrambled Eggs, Crispy Pork Belly, Pico de Gallo, Black Bean Corn Potato Cake, Sour Cream

GRAND MARNIER FRENCH TOAST

Grand Marnier infused French Toast, Candied Oranges, Orange Zest Syrup, Powered Sugar, Pork Sausage Links

CHICKEN & WAFFLES

Crispy Southern Fried Chicken served on a Homemade Waffle With mild spiced Honey Maple Syrup

STUFFED FRENCH TOAST ^V

Freshly Baked French Toast Casserole with Sweet Cream Cheese and Berry Compote

FROM THE SKILLET

PRIME RIB HASH AND EGG SKILLET ^{GF}

Prime Rib and Roasted Potato Hash, Sunny Side-Up Eggs with Fresh Chopped Chives

COUNTRY STYLE BREAKFAST SKILLET ^{GF}

Two Pan Fried Eggs served over Country Style Potatoes with Peppers, Onions, Sausage and Bacon served in a cast iron skillet garnished with Scallions

ADD-ONS

BLOODY MARY

MIMOSA

SEASONAL FRESH FRUIT CUP ^{VG}

STONE GROUND CREAMY GRITS ^V



BREAKFAST BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas, Florida Orange Juice, Butter & Preserves.
Small group fee of \$150 for groups less than 25. Customize your Buffet with Breakfast Enhancements on page 8.

CONTINENTAL BREAKFAST ^V

Assorted Muffins and Croissants
Assorted Individual Yogurts
Seasonal Whole Fruit
Jams & Butter

“CREATE YOUR OWN BREAKFAST” BUFFET

SELECT ONE ^V

Assortment of Freshly Baked Scones
Assortment of Breakfast Breads
New York Style Bagels
Assortment of House Baked Muffins
Assortment of Fresh Danish

House Baked Flaky Croissant
Oatmeal Station ^{GF}
Assorted Cereal with Whole & Oat Milk
Gluten Free Muffins ^{GF}

SELECT ONE

Red Skin Potato Wedge with Caramelized Onions ^{GF V}
Yukon Breakfast Potatoes with Onions & Roasted Peppers ^{GF V}
Biscuit and Sausage Gravy
Potato Pancakes with Scallions & Sour Cream ^{GF V}
Sweet Potatoes with Sautéed Peppers & Onions ^{GF V}

SELECT ONE

Scrambled Eggs with Fresh Chopped Chives ^{GF}
Egg White Frittata with Feta Cheese, Spinach and Tomatoes ^{GF}
Avocado Toast topped with a Fried Egg
Traditional Eggs Benedict
Crab Cake Benedict
Hash Brown Cup with Scrambled Eggs

SELECT TWO

Applewood Bacon ^{GF}
Ham Steak ^{GF}
Canadian Bacon ^{GF}
Corned Beef Hash

Pork Sausage Links ^{GF}
Turkey Sausage ^{GF}
Chicken Sausage ^{GF}
Vegetarian Sausage Patty



BREAKFAST ENHANCEMENTS

Enhancements must be ordered in conjunction with Plated or Buffet Breakfast.

COLD

ASSORTED CEREAL ^V

with Whole and Oat Milk

INDIVIDUAL OVERNIGHT OATS ^{GF VG}

made with Almond Milk and Assorted Toppings

PASTRIES ^V

Baked Scones, Croissants, Muffins, Danish

NY STYLE BAGELS ^V

Cream Cheese, Butter & Preserves

FRESH SLICED SEASONAL FRUIT ^{GF}

Honey Yogurt Dip

INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}

HARD BOILED EGGS ^{GF}

Shell off

INDIVIDUAL GREEK YOGURT PARFAIT ^V

Local Honey, Fresh Berries & Granola

WARM

APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE ^{GF}

OATMEAL STATION ^{GF V}

Brown Sugar, Nuts and Cranberries

BELGIAN WAFFLES ^V

Apple & Grilled Peach Compote

SOUTHERN BAKED BISCUITS

Warm Sausage Gravy

WARM-SANDWICHES

EGG, HAM & CHEESE on CROISSANT

EGG, SAUSAGE & CHEESE on ENGLISH MUFFIN

EGG, CRISPY CAPICOLA & CHEESE on BRIOCHE ROLL

EGG, SAUSAGE PATTY & CHEESE on BISCUIT

EGG, PROSCUITTO & BLUE CHEESE on CIABATTA ROLL

CULINARY ATTENDED ENHANCEMENTS

Culinary attendant fee \$180 (2 hours).

1 Culinary attendant per 50 guests.

EGG STATION

Eggs prepared to your desire to include Omelets with Peppers, Onions, Mushrooms, Tomato, Spinach, Ham, Sausage, Cheddar, Jack & Swiss Cheeses

PANCAKE & WAFFLE STATION ^V

Prepared to order, served with Maple syrup, Butter, Whipped Cream, Fruit Compote, Fresh Berries, Chopped Nuts, Shaved Chocolate

BURRITO STATION

Chef prepared Breakfast Burritos, Corn and Flour Tortilla, Grilled Skirt Steak or Chicken, Egg, Potato, Cilantro Rice, Peppers, Jalapeno, Beans, Corn, Tomato, Avocado, Sour Cream, Cheese, Salsa Verde, Chipotle Ranch, Pico de Gallo, Cilantro Lime Crema

SHRIMP & GRITS STATION

Sautéed Spicy Shrimp, Sausage and Tasso Gravy over Creamy Stone Ground Grits



GOURMET BOX LUNCHES

Boxed Lunches Include: Individual Bag of Chips, Whole Seasonal Fruit and Fresh Baked Jumbo Cookie. Minimum of 25 Guests. 2 selections for groups of 25 or less. 3 selections for groups of 25 or more. Small group fee of \$150 for groups less than 25. All box lunch items can be served in Gluten Free Wrap for \$2 additional. **Beverages sold separately.**

WEST PALM

House Roasted thinly sliced Prime New York Strip Loin, Caramelized Onion Jam, Arugula, Blue Cheese Spread on Ciabatta

DRUNKEN PIG

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers, Spring Mix and Sweet Grain Mustard Aioli on Onion Brioche Bread

RUSTIC HAMWICH

Ham, Mozzarella Cheese, Sundried Steak Tomato, Spinach, Pesto Aioli on Brioche

TURKEY HARVEST

Roasted Turkey, Swiss Cheese, Baby Greens, Cranberry Spread, Turkey Gravy, Mayo on Caraway Bread

THE ITALIAN

Prosciutto, Capicola, Salami, Ham, Arugula, Roasted Red Peppers, Garlic Parmesan Spread on Focaccia

TUNA BLISS

Albacore Tuna in a Pita Pocket, Alfalfa Sprouts, Leaf Lettuce, Tomato, Onion, Cheddar Cheese, Balsamic Dressing

VEGETARIAN

SANTORINI ^{GF VG}

Grilled Asparagus, Artichokes, Red Peppers, Olives, Quinoa, with Red Onion and Hummus in a Gluten Free Wrap

HEALTH FIRST ^{GF VG}

Portobello Mushroom, Peppers, Asparagus, Onion, Sweet Potato Hash, Avocado Pesto in a Gluten Free Wrap

BEANLIEVABLE BURGER ^{GF V}

Black Bean Burger, Avocado, Tomatoes, Romaine Lettuce, Pickled Onion, Pickles, Vegan Cheddar Cheese, Thousand Island Dressing on a Gluten Free Bun

FIELD OF GREENS SALAD ^{GF VG}

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

WORTH AVENUE SALAD ^{GF V}

Baby Spinach, Fresh Strawberries & Blueberries, Red Onions, Artichokes, Candied Pecans, Goat Cheese with choice of Balsamic or Ranch Dressing

PROTEIN ADD ONS

Grilled Chicken | Shrimp | Seared Steak | Oven Roasted Salmon



REFRESHERS | SOFT DRINKS OR BOTTLED WATER



SANDWICH PLATTERS

Serves 12 guests. Small Group Fee does not apply. **Beverages & Enhancements sold separately.**

SANDWICH PLATTERS

Choose selection from Gourmet Box Lunches on page 9.

1 SELECTION

2 SELECTIONS

3 SELECTIONS

SANDWICH PLATTER ENHANCEMENTS

RED POTATO SALAD

APPLE JICAMA SLAW ^{GF V}

GARDEN SALAD ^{GF VG}

VEGETABLE PASTA SALAD ^{VG}

WATERMELON FETA SALAD ^{GF}

COUSCOUS PASTA SALAD ^{VG}

QUINOA SALAD ^{GF VG}

ROASTED SWEET POTATO RAISIN SALAD ^{GF VG}

PRICED PER DOZEN

KETTLE CHIPS ^{VG}

INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}

FRESH FRUIT KEBAB ^{GF VG}

ASSORTMENT OF HOUSE BAKED COOKIES

DOUBLE FUDGE BROWNIES ^V

GLUTEN FREE COOKIES ^{GF}

GLUTEN FREE BROWNIES ^{GF}



REFRESHERS | ICED TEA OR LEMONADE | REGULAR & DECAF COFFEE + HERBAL TEA | SOFT DRINKS OR BOTTLED WATER

PLATED LUNCH/DINNER ENTREES

All Plated Meals are served with Salad, Entrée, Dessert, Basket of Assorted Breads and Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Serves 25 guests minimum. Small group fee of \$150 for groups less than 25.

ENTREES - SELECT ONE

CHILLED

PESTO GRILLED CHICKEN SALAD

Served atop Crisp Romaine Hearts, Shaved Parmesan Cheese, Focaccia Croutons, Classic Caesar Dressing

CHILLED SLICED TENDERLOIN OF BEEF SALAD

On Focaccia Toast, Caramelized Onion, Marinated Root Vegetables, Arugula, Maytag Blue Cheese Spread

MUSTARD GLAZED SALMON SALAD

Green Oak, Frisée and Red Leaf Lettuce, White Bean Salad, Goat Cheese, Heirloom Tomatoes, Grilled Asparagus, Grain Mustard Vinaigrette

HOT

ROASTED ACHIOTE CHICKEN ASADO ^{GF}

Served with Broccoli, Spanish Rice, with Red Pepper Tarragon Sauce

MEDITERRANEAN CHICKEN BREAST ^{GF}

Searched Airline Chicken Breast, Artichoke Hearts, Black Olives, Diced Tomato, Capers, Wild Rice Pilaf, Sautéed Squash and Zucchini

CLASSIC CHICKEN PICATTA

Lemon Caper Sauce, Linguine, Charred Cauliflower & Broccoli

SOUS VIDE ORGANIC CHICKEN ^{GF}

Braised Chicken Breast, Saffron Risotto, Creamed Spinach, Cipollini Onion, Porcini Mushroom Jus

PAN SEARED ORGANIC CHICKEN BREAST

Airline Chicken Breast, Truffle Barley Risotto, Organic Vegetables, Mushroom Jus

CHICKEN SALTIMBOCCA ^{GF}

Searched Chicken Breast, Crispy Prosciutto, Sage, Wild Rice, Baby Spinach & Brown Garlic, Tomato Madeira Sauce

GRILLED PORK CHOP ^{GF}

Braised Apple Cabbage, Mashed Potatoes, Seasonal Vegetable, Whole Grain Mustard sauce

MOJO PORK

Slow Roasted Pork Shoulder, Arroz Con Gandule (Rice & Beans), Roasted Shallots, Sautéed Zucchini & Onions, Mojo Sauce

CARNE ASADA

Grilled Skirt Steak, Onion Cilantro, Plantain Corn Cake, Yucca Chips, Black Beans & Rice

GRILLED RIBEYE STEAK ^{GF}

Black Garlic, Roasted Root Vegetables, Roasted Garlic Whipped Potatoes

BEEF SHORT RIB & LOBSTER TAIL

All Day Braised Beef Short Rib, oz. Butter Poached Lobster Tail, Potato Puree, Au Blanc Vegetables, Sauce Bordelaise

BRAISED SHORT RIBS ^{GF}

Asiago Mashed Potatoes, Broccoli and Cauliflower Blend, Coffee Demi

PESTO SHRIMP

Tomato, Parsley, Lemon, Basil Pesto Cream Sauce over Linguine

BLACKENED MAHI MAHI ^{GF}

Grilled Pineapple Salsa, Coconut Infused Rice, Grilled Baby Zucchini

PAN SEARED GROUPEL ^{GF}

Creamy Cheddar Grits, Stewed Spinach and Leeks, Spicy BBQ Butter

SWEET CHILI GLAZED SALMON ^{GF}

Stir Fried Vegetables & Jasmine Rice

PORTOBELLO MUSHROOM NAPOLEON ^{GF V}

Portobello Mushroom, Grilled Squash, Carrot, Peppers, Roasted Red Bell Pepper Coulis, Goat Cheese

SEE PAGE 12 FOR SALAD & DESSERT OPTIONS



PLATED MEALS

All Plated Meals are served with Salad, Entrée, Dessert, Basket of Assorted Breads and Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Serves 25 guests minimum. Small group fee of \$150 for groups less than 25.

SALADS – SELECT ONE

- Green and Red Oak Lettuce, Roma Tomato, Florida Oranges, Mango-Passion Fruit Vinaigrette ^{GF VG}
- Baby Greens, Buffalo Mozzarella, Plum Tomato, Pine Nut Puree, Tomato Vinaigrette ^V
- Lolla Rosa and Tango Lettuce, Apple Puree, Sweet Potato Hummus, Garbanzo Crunch, Balsamic Vinaigrette ^V
- Baby Romaine, Focaccia Croutons, Shaved Romano, Parmesan-Garlic Vinaigrette ^V
- Mixed Greens, Carrots, Cucumber, Onion, Strawberries, Orange, Raspberry Vinaigrette ^{GF VG}
- Iceberg Wedge, Red Onion, Cucumber, Cherry Tomato, Bacon, Gorgonzola Crumbles, Blue Cheese Dressing ^{GF}
- Watermelon, Feta, Arugula, Red Onion, Balsamic Vinaigrette ^{GF}
- Baby Spinach, Mushroom, Red Onion, Walnuts, Red Wine Vinaigrette ^{GF VG}

DESSERTS – SELECT ONE

- Cheesecake with choice of Raspberry or Mango Sauce ^V
- Chocolate Spoon Cake with Chocolate Sauce ^V
- Vanilla Asian Pear Panna Cotta ^{GF VG}
- Classic Tiramisu ^V
- Mango Crème Bruleé ^{GF}
- Pistachio Cherry Cake ^V
- Key Lime Pie with Raspberry Sauce ^V



DELI BOARD BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

LUNCH \$41 PER PERSON | DINNER \$46 PER PERSON

SALADS & SIDES – SELECT THREE

RED POTATO SALAD

Applewood Bacon, Scallions, Grain Mustard

QUINOA SALAD ^{GF} ^{VG}

Quinoa, Roasted Sweet Potatoes, Dried Cranberries, Toasted Walnuts,
Lemon-Tahini Dressing

VEGETABLE PASTA SALAD ^{VG}

Cavatappi with Grilled Vegetables

EGG SALAD

Classic Egg Salad made with Free Range Farm Fresh Eggs

TUNA SALAD ^{GF} ^V

Flakey Tuna, Creamy Mayo

KETTLE CHIPS ^{GF} ^V

DELI BOARD

Thinly shaved Roasted Turkey, Rare Roast Beef, Honey Glazed Ham, Capicola, Hard Salami ^{GF}
Swiss, Cheddar, Provolone Cheeses ^{GF}

ACCOMPANIMENTS

Selection of Breads and Rolls (to include 10% Gluten Free rolls)

Lettuce, Tomato, Sweet Onion, Pickles

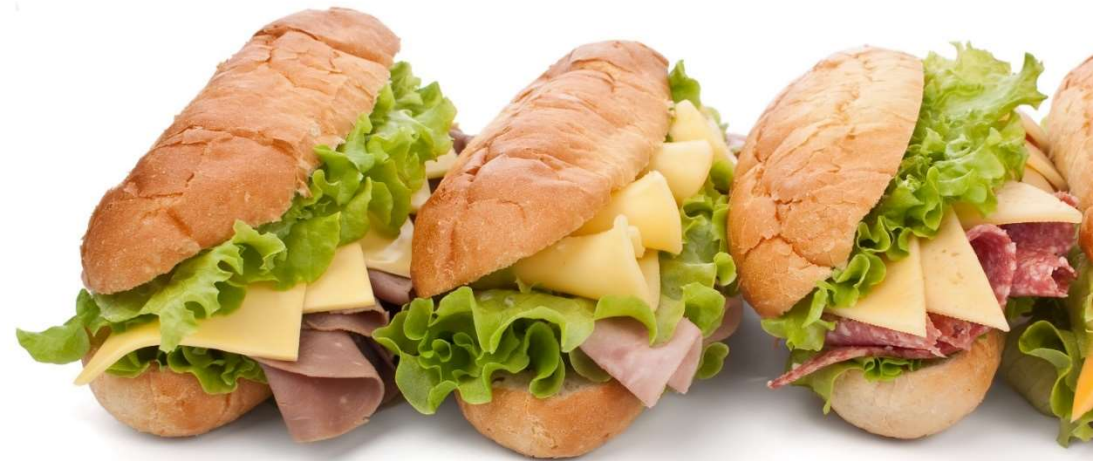
Mayonnaise, Whole Grain Mustard, Cranberry Sauce, Horseradish Sauce

DESSERT - SELECT ONE

Assorted Cookies (to include 10% Gluten Free options)

Brownies (to include 10% Gluten Free options)

Fresh Seasonal Fruit



CREATE YOUR OWN BOWL BUFFET

Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per person. Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

BASE ^{VG} SELECT FOUR

C O L D

Mixed Baby Greens ^{GF}
Romaine Lettuce ^{GF}
Iceberg Lettuce ^{GF}
Baby Spinach ^{GF}
Kale ^{GF}
Quinoa ^{GF}
Udon Noodles

W A R M

Rice ^{GF}
Brown Rice ^{GF}
Couscous
Orzo Pasta

CHEESE ^{GF} SELECT TWO

Blue Cheese
Jack Cheese
Cheddar Cheese
Goat Cheese
Feta Cheese
Parmesan Cheese
Mozzarella Cheese

PROTEINS ^{GF} SELECT TWO

C O L D

Grilled Chicken
Roast Sirloin of Beef
Roast turkey
Applewood smoked bacon
Shrimp

W A R M

Korean Bulgogi Beef
Fried Tofu & Mushrooms ^{VG}
BBQ Pulled Pork
Chicken Souvlaki
Tofu Crumbles ^{VG}

DRESSINGS ^{VG} SELECT TWO

Blue Cheese
Caesar
Buttermilk Ranch
Balsamic Vinaigrette
Champagne Wine Vinaigrette
Orange Ginger Dressing
Italian Vinaigrette

TOPPINGS SELECT FIVE

Shredded Carrots ^{GF VG}
Cucumbers ^{GF VG}
Kalamata Olives ^{GF VG}
Grape Tomatoes ^{GF VG}
Sweet Peppers ^{GF VG}
Cauliflower ^{GF VG}
Garbanzo Beans ^{GF VG}
Black Olives ^{GF VG}
Red Onions ^{GF VG}
Black Beans ^{GF VG}
Chopped Egg ^{GF}
Croutons ^V

DESSERT SELECT ONE

Assorted Cookies (to include 10%
Gluten Free options)
Brownies (to include 10% Gluten Free
options)
Fresh Seasonal Fruit ^{VG}



TASTE OF SOUTH PACIFIC BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

SALAD SELECT ONE

CHILLED FRIED RICE SALAD

Fried Rice, Egg, Bok Choy, Carrot, Peas, Pork, Chicken, Scallions

UDON NOODLE SALAD ^{VG}

Udon Noodles with Asian Vegetables, Sesame, Scallions
Orange Ginger Dressing

ASIAN COLESLAW ^{GF V}

Red and Green Cabbage, Scallion, Carrot, Chopped Peanuts, Mayo, Light Wasabi,
Ginger, Roasted Garlic

SIDES SELECT TWO

TROPICAL FRIED RICE ^{GF VG}

White Rice combined with Chopped Baby Carrots, Onion, Green Peas and Scrambled Egg,
flavored to taste with Soy Sauce and Sesame Oil

GLAZED BABY CARROTS ^{GF VG}

Baby Carrots in a Brown Sugar and Butter Glaze

FRESH VEGETABLE MEDLEY ^{VG}

Seasonal Fresh Vegetables

ASIAN NOODLES

Red and Yellow Peppers, Gold Raisins, Macadamia Nuts and Diced Pineapple

ENTREES SELECT ONE

PEPPER STEAK HAWAIIAN

Sirloin Strips, Green Peppers, Garlic, Ginger, Sweet Onions and Brown Sugar

ROASTED PORK TENDERLOIN

Seared and Slow Roasted, Teriyaki Marinade

SWEET & SOUR CHICKEN

Tender Breast of Chicken in a Sweet & Sour Sauce with Pineapple & Peppers

CRISPY SNAPPER

Served with Mango Chutney

HAWAIIAN STYLE SPARE RIBS

Served with Polynesian Sauce

FRIED GROUPEL NUGGETS

Served with Tarter Sauce & Spicy Remoulade

TERIYAKI TOFU NOODLES ^{GF VG}

Fried Tofu with Teriyaki Glaze on a bed of Gluten Free Stir-fried Teriyaki Tofu Noodles
and Asian Vegetables

DESSERTS ^V SELECT ONE

CHAPORADO OVERNIGHT

Glutenous Rice Slow Cooked with 100% Cacao, Sweetened with Condensed Milk

COCONUT CRÈME PIE

Sweetened Toasted Coconut combined with Custard
Filled and Topped with Whipped Cream

FRIED TURON ^{VG}

Ripe Banana



TASTE OF ITALY BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

STARTERS SELECT ONE

PASTA FAGIOLI

MINISTRONE SOUP ^{VG}

TRADITIONAL CAESAR SALAD ^V

SIDES SELECT TWO

GREEN BEAN ALMONDINE ^{GF VG}

FRESH VEGETABLE MEDLEY ^{VG}

CREAMY RISOTTO ^{GF VG}

ROSEMARY ROASTED POTATO ^{GF VG}

SPAGHETTI ^{VG}

DESSERTS ^V SELECT ONE

TIRAMISU

Classic Creamy Custard set atop Espresso Soaked Lady Fingers

CANNOLI ^{GF}

Crunchy Shell, Creamy Ricotta Cannoli Cream – classic Italian indulgence

PANNA COTTA

Silky smooth, heavenly dessert in seasonal tropical fruit flavors

ENTREES SELECT TWO

MARSALA: CHOICE OF CHICKEN OR PORK CHOPS

Sautéed Chicken or Pork Chops with Fresh Mushrooms and Garlic in a Marsala Wine Sauce

CHICKEN FRANCAISE

Chicken battered and sautéed in a Lemon Butter and Wine Sauce

PARMIGIANA: CHOICE OF CHICKEN OR EGGPLANT

Parmesan Breaded, Fried and topped with Marinara Sauce and Mozzarella Cheese

STEAK DIANE

Beef Tenderloin sautéed in Butter and Shallots topped with a Peppercorn-Brandy Sauce

GRILLED SAUSAGE AND PEPPER RUSTICA

Italian Sausage, Bell Peppers, Marinara sauce

BAKED ZITI

Ziti Pasta with Meat Sauce and Mozzarella, Parmesan and Romano Cheese baked to perfection

MEAT LASAGNA

Layers of Pasta, Meat Sauce, Mozzarella, Ricotta, Parmesan and Romano Cheese

ROASTED VEGGIE LASAGNA ^V

Layers of Pasta, Roasted Veggies, Mozzarella, Ricotta, Parmesan and Romano Cheese

BUTTERNUT SQUASH RISOTTO ^{GF VG}

Roasted Butternut Squash, Saffron Risotto, Spinach, Leeks and Roasted Pecan



TASTE OF SPAIN BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

STARTERS ^{GF VG} SELECT ONE

GAZPACHO SOUP

A Cold Tomato based Soup made with Fresh Vegetables

BLACK BEAN SOUP

Hearty, Savory blend of Black Beans, Vegetables and Spices

CITRUS GREENS

Mixed Greens, Mango, Pumpkin Seeds, Citrus Vinaigrette

SPICY CORN SALAD

Grilled Corn, Black Beans, Red Bell Pepper, Jalapenos
Cilantro Lime Vinaigrette

SIDES ^{GF VG} SELECT TWO

SWEET PLANTAINS

Caramelized Sweet Tropical Delight

SPANISH RICE

Vibrant, Tomato Infused Dish

FRESH VEGETABLE MEDLEY

Seasonal Fresh Vegetables

FRIJOLE NEGROS

Hearty, Smoky Flavored Black Beans

CAULIFLOWER RICE

Cilantro Lime Infused

STEAMED WHITE RICE

ENTREES SELECT TWO

ROPA VIEJA

Shredded Beef Sautéed with Onions and Green Peppers cooked in Tomato Sauce

PICADILLO

Ground Beef with Tomato Base, Olives, Spanish Herbs

CHICKEN IN YELLOW RICE

Baked Chicken with Yellow Rice, Green Peppers, Onions, Tomatoes and Spices

MOJO PULLED PORK

Marinated Seasoned Pulled Pork with a Mojo Sauce and Sautéed Onions

PAELLA ^{GF V}

Grouper, Scallops, Shrimp, Mussels, Clams, Chicken and Pork combined with Yellow Rice, Green Peppers, Spanish Olives, Ripe Tomatoes, Garlic and Spices

VEGETARIAN EGGPLANT RIOJAN ^V

Sliced Eggplant breaded with Ground Plantain Crumbs, served with a Rioja Tomato Sauce, Garlic, Capers, topped with Galician Tetilla Cheese

CHEESE & SPINACH ENCHILADA ^V

Flour Tortillas, Cheese, Spinach and Verde Sauce

GRILLED VEGETABLES ON TOASTED QUINOA ^{GF VG}

Grilled Vegetables on Toasted Quinoa and Red Pepper Coulis

DESSERTS ^V SELECT ONE

CHOCOLATE BREAD PUDDING

Fresh Cuban Bread, Chocolate and Custard topped with Vanilla Sauce

KEY LIME PIE

Tart, Sweet and Creamy

ARROZ CON LECHE ^{GF}

Velvety Spanish Rice Pudding Infused with Cinnamon and Citrus Zest



TASTE OF AMERICA BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

STARTERS SELECT ONE

CHEESY JALAPENO CORNBREAD ^V

Served with Whipped Sweet Butter

DEVILED EGGS ^{GF}

Filled with Creamy Seasoned Yolk Mixture

CAPRESE SKEWERS ^{GF V}

Cherry Tomatoes, Fresh Mozzarella and Basil
Drizzled with Balsamic Glaze

GARDEN SALAD ^{GF V}

Mixed Greens, Tomatoes, Cucumbers, Carrots
House Made Vinaigrette

SIDES SELECT TWO

SOUTHERN GREEN BEANS ^{GF}

Sautéed with Bacon & Onion

COLESLAW ^{GF V}

Creamy Coleslaw infused with Crushed Pineapple

MACARONI & CHEESE ^V

Creamy Three Cheese Blend

MASHED POTATOES WITH GRAVY ^V

Smashed Yukon Potatoes with Brown Gravy

BAKED BEANS ^{GF}

Slow Cooked, Southern Style Baked Beans with Pork

ENTREES SELECT TWO

GRILLED HAMBURGERS

Served with Assorted Toppings to include: Cheddar Cheese, Lettuce,
Tomatoes, Onions, Pickles and Condiments

ALL BEEF HOT DOGS

Served with Chopped Onions and Appropriate Condiments

BABY BACK RIBS

Dry Rubbed and Slow Roasted

ST. LOUIS RIBS

Slow Cooked, Tender Meaty Ribs in BBQ Sauce

BBQ PORK

Slow Roasted Hand Pulled Pork in our savory BBQ Sauce

GRILLED BBQ CHICKEN

Seasoned Grilled Chicken Breast with savory BBQ Sauce

TEXAS BEEF BRISKET

Hand Rubbed with a Blend of Spices and Slow Cooked to Perfection

GRILLED PORTOBELLO MUSHROOM ^{GF VG}

Served with Chimichurri Sauce

DESSERTS ^V SELECT ONE

HOMEMADE APPLE COBBLER

Traditional Cinnamon Laced Sweet Apples Cooked in a Buttery Flaky Crust

BANANA PUDDING

Alternating Layers of Rich Creamy Pudding and Vanilla Wafers
Fresh Sliced Bananas and Whipped Topping

ASSORTED HOUSE BAKED COOKIES & CHOCOLATE BROWNIES

10% of selections will be Gluten Free



TASTE OF THE PALM BEACHES BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

STARTERS ^{SELECT ONE}

SWEET COCONUT FRUIT SALAD ^V

FLORIDA GREENS ^{VG}

Accompanied by Mandarin Oranges, Strawberries, Grapefruit, Grape Tomatoes and Raspberry Vinaigrette

HEIRLOOM TOMATOES & CUCUMBER SALAD ^{VG}

with Sweet Onion Vinaigrette

JICAMA SALAD ^{VG}

with Arugula, Pecans, Watermelon and Oranges
with Light Orange Vinaigrette

SIDES ^{V SELECT TWO}

ELOTES

Grilled Corn on the Cob with Cojita Cheese, Butter & Mayo

ROASTED BRUSSEL SPROUTS

STEAMED BROCCOLINI

ASPARAGUS

ROASTED ROOT VEGETABLES

CHARRED CAULIFLOWER

ENTREES ^{SELECT TWO}

GRILLED MACKEREL ^{GF}

with Soy, Vinegar, Garlic Lime dipping Sauce

CARIBBEAN JERK CHICKEN ^{GF}

with Mango Pineapple Salsa

CARNE ASADA

with Yuca Plantano Maduro

BANANA WRAPPED MOJO PORKLOIN ^{GF}

Caramelized Pearl Onion and Orange Marmalade

DESSERTS ^{V SELECT ONE}

KEY LIME PIE

FLORIDA STRAWBERRY SHORTCAKE

FLAN

ORANGE CASSAVA CAKE

RASPBERRY CHEESECAKE

DARK CHOCOLATE MOUSSE



ADDITIONAL PLANT BASED ENTRÉE SELECTIONS

Dietary entree alternatives for Plated meals.

PASTA WITH LENTIL BOLOGNESE GF VG

Chef's choice Gluten Free Pasta tossed with Lentil Bolognese, Sundried Tomatoes, Capers and Olives

BUTTERNUT SQUASH RISOTTO GF VG

Roasted Butternut Squash, Saffron Risotto, Spinach, Leeks and Roasted Pecans

CURRIED COCONUT BASMATI RICE WITH FRIED TOFU GF VG

Curried Basmati Rice, Toasted Coconut Flakes, Asparagus, Mint, Cilantro, Peas, Carrot, Fried Tofu

TERIYAKI TOFU NOODLES GF VG

Fried Tofu, tossed with Teriyaki Glaze on a bed of GF Stir-fried Noodles and Asian Vegetables

MUSHROOM SHEPHERDS PIE GF VG

Roasted Root Vegetables, Mushrooms Topped with Purple Mashed Potatoes

MEATBALLS GF VG

Vegan Meatballs with Coconut Curry Sauce and Steamed Jasmin Rice

GRILLED VEGETABLES ON TOASTED QUINOA GF VG

Grilled Vegetables on Toasted Quinoa and Red Pepper Coulis



RECEPTION STATIONS

Culinary attendant for \$180.

Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

TUNA & SALMON POKE RICE BOWL

Grade "A" Tuna and Salmon, Sushi Rice, Julienne Carrot, Red Radish, Cucumber, Avocado Relish, Red Onion, Roasted Seaweed Wrap, Crispy Noodle, Toasted Sesame Seeds, Tamarind Ginger Dressing

DIM SUM

Pork Gyoza, BBQ Pork Buns, Shrimp Har Gow, Pork Shumai and Steamed Vegetable Dumplings, Soy, Chili Oil, Ponzu (3 pieces per person)

SLIDERS

Select Two: Beef Slider, Chicken Slider, BBQ Pork or Vegetarian Slider with Sriracha Aioli, Mustard, BBQ Sauce, Curry Ketchup, Rosemary Mustard, Caramelized Onion Jam, Arugula, Sliced Tomato, Sliced Aged Cheddar

BANH MI SLIDER

Braised Pork, Pickled Cucumber & Carrots, Pickled Daikon, Cilantro, Red Chili Aioli, Jalapeno Sticky Soy on Crusty Baguette

Add Asian Infused Vegetables +\$4.25 PER PERSON

TACO BAR

Choice of 2: Chicken, Pork, Beef, Blackened Mahi
Mini Soft Tortillas and Crispy Taco Shells, Jicama Cabbage Slaw, Lettuce, Cotija Cheese, Charred Corn Relish, Salsa, Sour Cream and House Made Guacamole

CORN AREPAS

Shredded Adobo Chicken Arepas and Roasted Vegetables Arepas, Guasacaca, Pico De Gallo, Radish, Queso Fresco, Cilantro

MAC & CHEESE EXPLOSION

Creamy Mac & Cheese, Smoked Gouda, Cheddar and Gruyere Cheeses
Toppings (Pick 3): Pancetta, Diced Chicken, Peas, Baby Shrimp, Caramelized Onions, Toasted Panko Breadcrumbs

Add Lobster OR Brisket



A TASTE OF ITALY PASTA STATIONS

Select (2) Pasta Options:

Pappardelle Pasta

Braised Short Rib Bolognese, Carrot, Onion, Pork Tomato Sugo, Pecorino Romano Cheese

Campanelle Pasta

Bellflower Shaped Pasta, Roasted Mushrooms, Peas, Parmesan Cream, White Truffle

Pipette Pasta

Pipe Shaped Pasta, Fontina Cheese Fonduta, Braised Chicken, Roasted Broccoli Florets

Garganelli Pasta al la Norma

Folded Tube-Shaped Pasta, Eggplant, Capers, Oregano, Shaved Ricotta Salata, Tomato Basil Sauce

Penne Amatriciana

Quill Shaped Pasta, Pancetta, Shallots, Tomato, Chiles, Cheese

Trofie a La Genovese

Hand Twisted Pasta, Cut Green Beans, Potato, Basil Pesto, Pine Nuts, Parmesan Cheese

Substitute Gluten Free Pasta (Chef's choice of shape)



CARVING STATIONS & DISPLAYS

Unless otherwise noted, serves 25. Carving Station require Culinary Attendant. \$180 per attendant. 1 Culinary Attendant per station, per 50 guests.
All Carving Stations served with Sliced Silver Dollar Rolls.

BRINED TURKEY BREAST ^{GF}

Herb Mayonnaise, Cranberry Compote

JERK SPICED PORK LOIN ^{GF}

Sweet Tomato Compote, Pineapple Chutney

CRISPY PORK BELLY ^{GF}

Steamed Buns, Pinot Lichen Sauce

BOURBON HONEY GLAZED VIRGINIA HAM ^{GF}

Mayonnaise, Imported Stone Ground Mustard

THREE PEPPERCORN TENDERLOIN OF BEEF ^{GF}

Horseradish Cream, Herb Aioli, Tarragon Demi

COFFEE RUBBED ROASTED PRIME RIB ^{GF}

Horseradish Cream, Pomery Mustard, Herb Mayonnaise, Coffee Demi

HERB CRUSTED NEW YORK STRIP LOIN ^{GF}

Creamy Horseradish, Mustard Demi

ADD ANY OF THE FOLLOWING TO ANY STATION ^{GF V}

Seasonal Roasted Vegetable Medley ^{GF|V|VV}

Whipped Sweet Potatoes with Butter and Brown Sugar ^{GF|V}

Garlic Herb Roasted Potatoes ^{GF|V}

Green Beans with Lemon Essence ^{GF|V|VV}

Lemon Garlic Roasted Brussels Sprouts ^{GF|V|VV}

Rice Pilaf ^{GF|V|VV}

Sautéed Mushrooms ^{GF|V|VV}

Asiago Mashed Potatoes ^{GF|V}

GARDEN FRESH CRUDITÉ ^{GF VG}

with Onion and Ranch Dips

HUMMUS TRIO ^{VG}

Carrot and Edamame Hummus

Served with Fresh Cut Vegetables and Pita Chips

ARTISANAL CHEESE & CHARCUTERIE DISPLAY

Artisanal Cheeses, Imported Prosciutto, Salami, Soppressata and Capicola, Pickled Vegetables Assorted Breads, Flavored Olive Oil

INTERNATIONAL CHEESE BOARD

Chef's selection of Cheeses Served with Wild Flower Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Sliced Breads, Crackers and Flat Breads

ASSORTED FRESH FRUIT PLATTER ^V

Honey Yogurt Dip

SHRIMP COCKTAIL DISPLAY ^{GF}

Lemon Wedges, Bloody Mary Sauce, Remoulade and Horseradish (4 pieces per person)

HERB MARINATED AND GRILLED VEGETABLE DISPLAY ^{GF V}

Zucchini, Yellow Squash, Maple Glazed Brussel Sprouts, Roasted Red Peppers Grilled Red Onions, Asparagus and Sweet Balsamic Reduction

SUSHI DISPLAY

Assortment of Sushi Rolls, Sashimi, Nigiri, served with Wasabi, Soy, Pickled Ginger



HORS D'OEUVRE STATIONS

100 Pieces Minimum per order. May be passed for additional charge of \$160 per passer. 1 passer per 50 guests.

SERVED WARM

CHICKEN

BUFFALO CHICKEN WINGS WITH BLUE CHEESE
THAI CHICKEN SKEWERS WITH COCONUT CURRY SAUCE
CHICKEN CORNUCOPIA WITH SOUR CREAM AND CHEESE
CARIBBEAN JERK CHICKEN SKEWER
BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE SAUCE

PORK

PORK CARNITA TOSTONES WITH CILANTRO AIOLI
PORK GYOZA WITH PONZU SAUCE
MINI PRESSED CUBANS
SAUSAGE STUFFED MUSHROOMS
PIGS IN A BLANKET
MINI SAUSAGE OR PEPPERONI PIZZAS
JALAPENO POPPERS WRAPPED IN BACON

BEEF

BEEF WELLINGTON
SWEDISH MEATBALLS
MINI REUBEN

SEAFOOD

ORANGE GLAZED JUMBO SHRIMP SKEWER WITH SCALLION
CRAB CAKE WITH TROPICAL SALSA
BACON WRAPPED SCALLOPS WITH CHIPOTLE AIOLI
CRAB STUFFED MUSHROOMS
COCONUT SHRIMP WITH PINEAPPLE DIPPING SAUCE
CONCH FRITTERS

VEGETARIAN

SPANAKOPITA WITH TZATZIKI SAUCE
BUTTERNUT SQUASH FRIED RAVIOLI WITH MARINARA
VEGETARIAN JALAPENO POPPERS

VEGAN

VEGETABLE SPRING ROLL WITH SWEET THAI CHILI SAUCE
STEAMED EDAMAME

SERVED CHILLED

CHICKEN | DUCK

SMOKED CHICKEN BRUSCHETTA WITH LEMON THYME AIOLI
CHICKEN YAKITORI WITH SCALLION AND PINEAPPLE SWEET SOY GLAZE
SMOKED DUCK WITH HERB CHEESE ON TOASTED RICE BUN

PORK

CRISPY PROSCIUTTO WRAPPED MELON

BEEF

SLICED BEEF WITH GARLIC & BASIL ON FOCACCIA BRUSCHETTA
BEEF PISTACHIO ON GRILLED FOCACCIA

SEAFOOD

LUMP CRAB SHOT WITH CREAMY CUCUMBER JALAPENO RELISH
BLOODY MARY SHRIMP COCKTAIL SHOOTER
TUNA OR SALMON CEVICHE
TUNA POKE ON FRIED WONTON
SPICY SEARED TUNA WITH WASABI MAYO AND SEAWEED
SMOKED SALMON WITH ACCOMPANIMENTS ON PANCAKE TOAST
CUCUMBER SALMON PINWHEEL

VEGETARIAN ^v

ROMA TOMATO BRUSCHETTA WITH PARMESAN & BALSAMIC GLAZE
KALAMATA OLIVES, ARTICHOKE, GOAT CHEESE, BASIL CRÈME FRAICHE
FRESH MOZZARELLA SKEWER WITH BASIL, CHERRY TOMATO, ARTICHOKE
STRAWBERRY WITH BRIE AND WALNUT

VEGAN ^{VG}

CHARRED CAULIFLOWER WITH PEA PUREE SHOOTER
GRILLED TOMATO BISQUE SHOT
FRESH FRUIT SKEWER



RECEPTION DESSERT DISPLAYS

Priced to serve 25.

ASSORTED ITALIAN COOKIES & MINI DESSERTS

CANDY SHOP

Chocolates, Assorted Candy in **Candy Jars**

CUPCAKE TOWER

Assorted Flavors

FONDUE WITH FRUIT ^{GF}

Chocolate fountain, surrounded with Fresh Fruits & Pineapple Palm Tree

A LA CARTE DESSERTS

100 piece minimum, per selection.

FRESH BERRY SHOOTER WITH CHAMPAGNE SABAYON

RICH CHOCOLATE MOUSSE SHOOTERS

BANANA PUDDING SHOOTERS

CARAMEL APPLE SHOOTERS

FLORIDA KEY LIME TARLET

ASSORTMENT OF MINI TARTS

HOUSE MADE COOKIES

FRENCH MACARONS

MINI ASSORTED CUPCAKES

ASSORTMENT OF DESSERT BARS

HOUSE BAKED BROWNIES

ASSORTED MINI CHEESECAKES



MEETING BREAKS

Priced for 1 hour service period. Breaks requires attendant at \$80 per attendant.
1 attendant for every 100 guests.

25 Guest Minimum Service. Small group fee of \$150 for groups less than 25.

BUILD YOUR OWN PARFAIT BAR

Low Fat Vanilla Yogurt, Granola, Seasonal Fruit, Toasted Coconut, M&Ms,
Oreo Crumbles, Mini Peanut Butter Cups

With Chocolate, Raspberry and Caramel Sauces

ENERGIZED

Kind Bars, Assorted Nuts, Dried Fruits, Dark Chocolate Raisins,
Cranberries, Espresso Beans, Almonds and Cranberries

PRETZEL HOUSE

Mini Coney Island Dogs, Freshly Baked Soft Pretzels,
Assortment of Mustards and House Made Beer Cheese

BAKE SHOP

House Baked Cookies and Fudge Brownies (10% Gluten Free)

MAKE YOUR OWN TRAIL MIX

Dried Cranberries, Dried Tropical Fruits, Cumin Spiced Nuts, Pretzels,
Sunflower Seeds, M&Ms, Granola, Hershey's Chocolate Chips, Yogurt Raisins

POPCORN COUTURE CINEMA BREAK

Freshly Popped Popcorn Tossed With Gourmet Ingredients Pretzels, Peanuts,
Candies, Dried Fruit, Chocolate Covered Raisins, Jalapeno And Ranch Chips

THE GRAZER

Assortment of Cured Meats, Domestic Cheeses, Almonds, Raisins, Apricots,
Two Domestic Cheeses, Olives, Grapes, Hard Salami, Apple Chicken Sausage,
Red Pepper Hummus, Sweet Peppers and Crackers

SWEET PALM BEACH NACHOS

Cinnamon Sugar Tortilla Chips, Sweet Whipped Cream, Chocolate, Caramel, White
Chocolate, and Strawberry Sauce, Fresh Strawberries, Blueberries, Blackberries and
Raspberries, Chef Carved Cinnamon Sugar Roasted Pineapple

ON THE DOCK AT OCEAN REEF PARK

Grilled Tequila and Lime Spiked Oysters

Grilled Old Bay Aioli Street Corn Topped with Fresh Herbs,

Bloody Mary Shrimp Cocktail Shooters, Chimichurri Grilled Lobster Tail Skewers

BREAK BEVERAGE PACKAGES

Break Beverage Packages are based upon 1 hour service period.

1 location per 200 guests.

Small group fee of \$150 for groups less than 25.

THE WHOLE SHEBANG

Regular & Decaffeinated Coffee, Herbal Tea

Expanded Milk Selection, Soft Drinks and Bottled Water

HOT BEVERAGE PACKAGE

Regular & Decaffeinated Coffee, Herbal Tea

Expanded Milk Selection

SOFT DRINKS BEVERAGE PACKAGE

Individual Coca-Cola Brand Soft Drinks

And Dasani Water

ICED TEA | LEMONADE | WATER

INFUSED WATER STATION (Select Two)

Coconut-Pineapple-Lime, Strawberry-Basil,

Cucumber-Mint, Kiwi-Watermelon, Blueberry-Orange Ginger



ELEVATED BREAKS

Priced for 1 hour service period. Break requires attendant at \$80.

1 attendant for every 100 guests.

Small group fee of \$150 for groups less than 25.

FLIGHTS AROUND THE WORLD

A meeting break experience providing a passport for the senses - a flight around the world. An interactive educational culinary journey featuring a flight of Oceana Single Origin Coffees paired with small bites and tasting notes.

INDIA ORIGIN COFFEE + CHOCOLATE

Dark Roast, Hints of Spice, Earthiness and Luxurious Finish

BRAZIL ORIGIN COFFEE + CRÈME BRULEE

Light-Medium Roast, Smooth and Nutty Flavor with a Hint of Caramel

AFRICA ORIGIN COFFEE + BLUEBERRIES

Light-Medium Roast, Fruit, Flower and Fragrant Wood Notes

COSTA RICA ORIGINAL COFFEE + ASSORTED DRY NUTS

Medium Roast, Deep Chocolate with Slight Fruit Finish

CITRUS + SUGAR

Celebrating the local bounty of Florida, this break takes a fresh take on the Authentic Juices, Fresh Fruit and Sugar Cane sourced right here. Featuring Natalie's Orchid Island Juice Co., originated in Florida and women-owned.

NATALIE'S ASSORTED JUICES

SEASONAL SNACKING FRUIT

Ruby Red Grapefruit Halves, Clementines, Tangelos, Navel Oranges, Baby Pineapples (when available), Golden Kiwi cups and Fresh Bananas

SUGAR CANE SKEWERS

Filled with Cinnamon Sugar Roasted Pineapple

PLANT STRONG ^{VG}

Creative, Beautiful & Healthy Plant Based Elevated Break.

HEARTS OF PALM CAKES ^{VG}

Hearts of Palm, Peppers, Garlic and Onion Scented with Old Bay served with Creole Aioli

PLANT STRONG GYRO CARVING ^{GF VG}

Greek Seasoned Impossible Grounds Carved into a Fresh Mini Pita with Lettuce, Tomato, Onion and Vegan Tzatziki

CHOCOLATE AVOCADO MOUSSE SPOONS ^{VG}

Our Rich, Dairy Free Plant Strong Mousse served on a Pastry Spoon

SOUTH DIXIE STREET FARE

Our sophisticated take on street food that will delivers a bold memorable experience.

EMPANADAS ^V

Chicken and Beef Empanada with Chimichurri Tomatillo Salsa and Salsa Arbol

ELOTE

Chili Seasoned Corn with Cotija Cheese and Cilantro

STREET TACOS

Pork Carnitas, Chicken Pastor, Ropa Vieja, Seasonal Vegetables.

Served with Corn and Flour Tortillas, Cilantro Lime Slaw, Avocado and Lime Crema

CHOCOLATE DIPPED CHURROS AND SWEET CREAM



A LA CARTE SNACKS

SAVORY PRICED PER DOZEN

KETTLE CHIPS ^V
 GRANOLA BARS ^V
 KIND BARS ^V
 MINI PRETZELS ^{VG}
 TRAIL MIX CUPS ^{VG}
 SOFT PRETZELS ^V with cheese & mustard
 GOURMET CHARCUTERIE BOXES
 FRESH POPPED POPCORN ^V

BAKED & SWEET PRICED PER DOZEN

PASTRIES ^V
 Choice of Scones * Danish * Croissants * Muffins
 ASSORTED BAGELS & CREAM CHEESE ^V
 ASSORTED BREAKFAST BREAD SLICES ^V
 ASSORTED HOUSE BAKED COOKIES ^V
 CHOCOLATE CHIP COOKIES ^{GF V}
 BROWNIES & BLONDIES ^V
 BROWNIES ^{GF V}
 ASSORTED CANDY BARS ^V
 GUMMY BEAR CUPS ^{GF V}
 YOGURT COVERED PRETZEL CUPS ^V

HEALTHY PRICED PER DOZEN

GREEK YOGURT PARFAIT ^V
 SEASONAL FRUIT KEBABS ^{GF VG}
 OVERNIGHT OATS ^{GF VG}
 made with Almond Milk
 FRESH SEASONAL FRUIT CUPS ^{GF VG}
 ASSORTED GREEK YOGURT ^{GF V}
 DAIRY FREE YOGURT ^{GF VG}
 HARD BOILED EGGS ^{GF}
 Shell Off
 ASSORTED WHOLE FRUIT ^{GF VG}

 **PALM BEACH COUNTY – CERTIFIED – MINORITY OWNED SMALL BUSINESS PARTNERS** 

Minimum order 25 (per flavor). Minimum 14 days in advance order. Not available upon consumption.

MEDITERRANEAN GRAZE BOXES by Trindy Gourmet

Salami, Almonds, Berries, Apricots, Olives, Fig Spread,
 Red Pepper Hummus, Grapes, Chocolate Candy

EDIBLE COOKIE DOUGH ^V by Happylicious

Chocolate Chip, Boozy Coffee Liquor, Birthday Party
 (customized label available at no charge)

GOURMET LEMONADE ^{GF|V|VV} by Juicylicious

Ginger, Mango, Lavender in 10oz bottle

JUMBO GOURMET CUP CAKES by Eat N Cake

CUSTOM LOGO CUP CAKES by KAKES by KESLINE

Red Velvet Cheesecake, Salted Caramel, Banana Pudding, Chocolate Nutella

BROWNIES & MUFFINS ^{GF|V|VV} by The Ba’Kerry

Brownies: Classic, Walnut, S’mores

Muffins: Double Chocolate Chunk, Banana Walnut, Carrot Cake, Blueberry

TARTS & TREATS by Ganache Bakery (as seen on Food TV)

Bite Size Key Lime Tarts, Chocolate Raspberry Tarts,

Tiramisu Cups, Rum Cake, Cannoli

Macaroons (+.50)

COLD BREW ^{GF|V|VV} by Oceana Coffee

Super Premium Cold Brew Coffee in 10oz bottle

GOURMET COTTON CANDY by Euphoria

Pina Colada, Strawberry Cake, Mango, Classic Swirl,

Lemon Cake, Watermelon in 16oz. Clear Tub



HOST BAR PACKAGES

All bars subject to \$1,000 minimum consumption. Bartender fee of \$165 per bar (4 hours). Each bar is designed to serve 100 guests.

	DELUXE	PREMIUM	BEER & DELUXE WINE ONLY
ONE HOUR			
TWO HOURS			
THREE HOURS			
FOUR HOURS			

HOSTED CONSUMPTION & RETAIL BAR SERVICES

- PREMIUM COCKTAILS
- DELUXE COCKTAILS
- CRAFT | IMPORTED BEER
- DOMESTIC BEER | SELTZER
- PREMIUM WINE BY THE GLASS
- DELUXE WINE BY THE GLASS
- SPARKLING WINE BY THE GLASS
- SPARKLING WATER
- BOTTLED WATER
- COCA-COLA SODAS AND JUICES

SPECIALTY BAR SERVICES

Artisanal beverages with premium spirits, unique ingredients, house made syrups, creative garnishes, including a smoke bubble gun that tops drinks with a flavor infused bubble of smoke. Due to the unique nature of the craft beverage creations, each Specialty Bar is designed to serve approximately 30-40 drinks per hour.

RECEPTION PACKAGE

Price includes 50 drinks and a Craft Bartender (up to 4 hours).

CHOOSE FROM:

OLD FASHIONED BAR

Selection of Premium Bourbons, Infused Syrups and Bitters to craft the perfect Old Fashioned

MARTINI BAR

Selection of Classic & Creative Martinis

MARGARITA BAR

Selection of premium Tequila and Mezcal, assorted Margarita Flavors Rimming Salts & Fruit Garnish

SWEET SIPS BAR

Selection of Cordials, Dessert Style and Coffee Infused Cocktails

GIN & TONIC BAR

Selection of Artisanal Gins paired with variety of Tonic Water & Botanical Garnish

WHISKEY & BOURBON BAR

Selection of fine Whiskeys & Bourbons

RUM BAR

Bringing a Tropical Vibe with Tiki-inspired Cocktails, Exotic Fruit Juices and an array of Rums

BLOODY MARY BAR

Create your ultimate Bloody Mary with choice of Vodka, Tequila or Bourbon, Dressed with Candied Bacon, Celery Stalks, Stuffed Olives, Celery Salt, Lemons Limes and Assorted Hot Sauces

CHAMPAGNE BAR

Featuring Sparkling Wines, Champagne and Prosecco with Variety of Liquor, Mixers and Garnishes for your favorite Bubbly Creations

MIMOSA BAR

Bubbly Prosecco, Fresh Juices, Purees, and Garnishes to Craft your Perfect Mimosa

MOCKTAIL BAR

A selection of Hand Crafted, Alcohol-Free Mocktails and Virgin Classic Cocktails



BRANDS

PREMIUM WINE

La Crema Chardonnay
Loveblock Sauvignon Blanc
Hampton Water Rose
Iron + Sand Cabernet Sauvignon
Intrinsic Red Blend
Ruffino Prosecco

DELUXE WINE

Barton & Gustier Cabernet Sauvignon RSV
Barton & Gustier Chardonnay RSV
Barton & Gustier Rose RSV
Freixenet Cava Brut Carta Nevada

PREMIUM SPIRITS

Bulleit Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch
Bombay Sapphire Gin
Black Coral Rum
Patron Tequila
Ketel One Vodka

DELUXE SPIRITS

Dickel 8yr Bourbon
Seagram's Whiskey
Dewar's White Label Scotch
Tanqueray Gin
Bacardi Rum
Lunazul Blanco Tequila
Tito's Vodka

IMPORTED BEER

Stella Artois
Modelo

CRAFT BEER

Tampa Brewing - Jai Alai IPA
Twisted Trunk - IPGA

DOMESTIC BEER

Bud Light
Michelob Ultra

HARD SELTZERS

White Claw

NON-ALCOHOLIC BEVERAGES

Still & Sparkling Water
Soft Drinks
Juices



WINE BY THE BOTTLE

WHITE WINE

LOVEBLOCK SAUVIGNON BLANC

HERMANN J. WIEMER VINEYARD RIESLING

LA CREMA CHARDONNAY

CHLOE PINOT GRIGIO

BARTON & GUSTIER CHARDONNAY

SPARKLING WINE

RUFFINO PROSECCO

FREIXENET CAVA BRUT CARTA NEVADA

RED WINE

IRON + SAND CABERNET SAUVIGNON

INTRINSIC RED BLEND

TERRAZAS DE LOS ANDRES MALBEC

ACROBAT PINOT NOIR

BARTON & GUSTIER CABERNET SAUVIGNON

COLUMBIA CREST MERLOT

ROSE WINE

HAMPTON WATER ROSE

BARTON & GUSTIER ROSE



CATERING POLICIES

EXCLUSIVE CATERER

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Palm Beach County Convention Center. All food and beverage, including items for staff and security offices, must be purchased from OVG Hospitality.

OUTSIDE FOOD AND BEVERAGES

No food or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without the prior written approval of the Food & Beverage General Manager and/or Director of Catering Sales. Food items may not be taken off the premises. Excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at the sole discretion of OVG Hospitality.

BEVERAGE SERVICE

OVG Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. **Alcoholic beverages may not be brought onto nor removed from the premises.** In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

CHINA & GLASSWARE SERVICE

China & Glassware service is standard for catering services with the exception of the Exhibit Hall, Exhibit Hall Pre-function areas and SkyRoom unless they have been fully carpeted. High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating.

LINENS

All banquet prices include black table linens and black napkins. Additional colors are available for both table linens and napkins and an additional fee will apply for specialty colors. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client; in addition, the client is responsible for the receiving and returning of the linen.

LABOR

Bartenders - \$165 (up to 4 hours);
Craft Bartender - \$225 (up to 4 hours);
Culinary Attendant - \$180 (up to 4 hours);
Passers - \$160 (up to 4 hours);
Break Attendant - \$80 (up to 1 hour).

A small group fee of \$150 will be charged for functions of less than 25 guests.

At the client's request, Culinary Room or Set Up changes made the day of the event may incur a change fee of \$75 per 50 guests in room; \$150 per 50 guests to move rooms. Orders less than \$75 per delivery, may be subject to a delivery fee of \$25.

Additional labor fees will be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify Clients of the estimated labor fees based upon information supplied by the client.

EXTENDED OR DELAYED SERVICE

Standard Service Times for Meals & Receptions is up to 4 hours; Breaks up to 1 hour. For the health & safety of our guests, buffet and food displays are limited to 2 service hours .

Events requiring additional time for service will incur overtime charges of \$40 per hour, per Server/Passers/Attendants; \$45 per hour per Bartender; \$55 per hour per Craft Bartender; \$45 per hour per Culinary Attendant.

On the day of your Event, if the agreed upon beginning or ending service time changes by 30 minutes or more, additional labor charges may apply.

MENU SELECTIONS

Select a menu from the Catering Menu listings or have us custom design a menu for your particular needs. Menus must be finalized at least thirty (30) days prior to the event.

PRICES

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the Banquet Event Order(s) up to three (3) months in advance of the start date.

SUBSTITUTIONS

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

ROOM SET

Rooms will be set for guarantee provided. Client may request a DRY Overset for the room, without beverages or food for up to 5% of the guarantee. Tables will be set with linen, silverware and condiments.

Dry Overset above the 5%, will be charged \$100 per table to cover the expense of linen and service labor.

A "RESERVED" sign will be placed on all Overset tables.

CATERING POLICIES

GUARANTEES

A final guarantee of attendance is required five (5) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG Hospitality of the exact count of each item seven (7) business days prior to the event. Split menus, which are not included in a package, will be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater.

OVG Hospitality will prepare 5% above the final guarantee, up to a maximum of thirty (30) meals. If utilized, meals served within the 5% will be charged at menu price. Any meals consumed over 5% are billed with an additional 20% surcharge.

DIETARY CONSIDERATIONS

For plated meals, we automatically prepare 5% of the guarantee as Chef's Choice Vegetarian-Gluten Free meals. If you expect to have more than 5% of your group needing Vegetarian-Gluten Free meals, please discuss with your Catering Sales Manager for proper meal planning.

With a written five(5) business day advance notice, OVG Hospitality will make every attempt to accommodate individuals with dietary requests.

Our facility is not Certified Gluten Free, Kosher, Vegetarian, Vegan, or meals addressing allergy sensitivities. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a person's sensitivity to any food or beverage due to an allergy.

RETAIL CONCESSION SERVICE

Appropriate operation of Concession outlets will occur during show hours, starting ½ hour before doors open for the Event. OVG Hospitality reserves the right to determine which carts/fixed outlets are open for business and the hours of operation pending the flow of business. For additional carts/fixed outlets, a \$2,000 per 4 hour minimum guarantee in sales is required per cart/fixed outlet. Client will be responsible for the variance in sales per cart/fixed outlet location. Concession services during Non Event hours (load in-load out) will require a \$2,000 minimum per 4 hour guarantee in sales.

Portable Carts and Retail Bars will be assessed a set fee of \$300 per location/per day.

EXHIBITOR BOOTH ORDERS

Exhibitor Booth orders are designed and packaged to be placed on your counters or booth tables pre-arranged by exhibitor with the show decorator. OVG Hospitality does not provide tables for display of Food & Beverages.

Food & Beverages are served on high quality disposable service ware with appropriate condiments.

Booth orders must be received 14 days prior to the start date of the event to ensure we have the items you want and staff appropriately. Orders received less than 14 days in advance may be limited to what we have on hand.

Booth orders less than \$75 per delivery, are subject to a delivery fee of \$25. Client must be present in booth to receive order. Redelivery fee of \$25 will apply.

REPLENISHMENTS

Due to size of venue, please allow a minimum of 45 minutes to 1 hour for all onsite orders and additional replenishment requests.

FOOD & BEVERAGE SAMPLING

Exhibitors may distribute food & non alcoholic beverage samples in authorized spaces, but must not compete with products or services offered by OVG.

Samples must be representative of products manufactured or sold by the exhibiting company.

Alcoholic beverage samples are prohibited for distribution.

Free samples are limited to 1 oz. non alcoholic beverages and 2 oz. of food. Exact descriptions of sample and portion size must be submitted to the Catering Sales Manager via the TASTING AUTHORIZATION REQUEST FORM 14 days prior to the opening of the event. If an exhibitor's request for sampling exceeds the predetermined portion size or quantities within the sampling guidelines, it may be deemed appropriate by OVG Hospitality to assess a Buy Out Fee for the privilege of bringing their product into the Palm Beach County Convention Center.

Any exhibitor distributing food or beverages in their booth must have appropriate temporary permits on file with the State of Florida Department of Health

www.myfloridalicense.com.

EVENT LOGO WATER

Exhibitor may bring personalized logo bottled water. A corkage fee of \$1.50++ per bottled water will apply. OVG reserves the right to control the quantity of logo bottle water brought into the venue. Product must be shipped to OVG Hospitality prior to the start of the event. Delivery fee of \$25 per delivery, per location will apply.

CATERING POLICIES

CANCELLATION OF SERVICES

In the event of a cancellation, no deposit refund shall be processed. Cancellation of food functions must be submitted in writing to your OVG Hospitality Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed License Agreement, whichever is greater of the two.

MANAGEMENT CHARGE

All catered events are subject to a 24% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

BILLING

A non-refundable deposit, as outlined in the License Agreement, is due with the return of the signed Catering Service Agreement. The final balance must be paid in full three (3) business days prior to the event or have a credit card authorization as guarantee of payment. Payment by check must be made at least 14 days in advance of event date.

PAYMENTS

Invoices may be paid via ACH transfer, Credit Card or Check. Payment by check must be made at least 14 days in advance of event date. No personal checks will be accepted.

Concessions stands and bars are cash-free. Credit cards, Debit Cards, Apple Pay, Google Pay, Cash App are accepted.