

Hors D'oeuvres

Cold Hors d'oeuvres

Seafood Smoked Salmon Canapé, Salmon Caviar, Dill Lemon Cream *NF*

Ahi Tuna Poke, Ginger Ponzu Sauce *DF/NF*

Lobster Salad, Tarragon, Crostini *DF/NF/S*

Meat and Poultry Melon & Prosciutto Brochette, Mint Syrup *GF/DF/NF*

Beef Tartar, Whole Grain Mustard Aioli, Parsley Cream, Parmesan Chip *DF/NF*

Yellow Curry Chicken Salad Roll *GF/DF/NF*

Vegetarian Brie, Florida Citrus, Fruit Bread Crostini *NF*

Caprese Skewer, Mozzarella, Tomato, Basil *GF/NF/V*

Deviled Farm Egg, Pickled Mustard Seeds *GF/DF/NF/V*

Hot Hors d'oeuvres

Seafood Coconut Shrimp, Sweet Chili Kaffir Lime Dip *DF/S*

Lump Crab Cake, Confit Tomato Aioli *DF/NF/S*

Seared Scallops, Bacon Vinaigrette, Parsnip Puree *GF/NF/S*

Meat and Poultry Mini Beef Wellington, Port Wine Sauce *NF*

Lamb Chop, Mint Yogurt *GF/NF*

Mini Cuban Spring Roll, Mustard Dip *GF*

Vegetarian Wild Mushroom Tartlet, Boursin Cheese *NF/V*

Cranberry, Brie, and Walnut Puff *v*

Corn & Cheese Samosa *NF/V*

Culinary Stations

Cold Stations

Artisanal Fromage and Charcuterie Assortment of European & Artisan American Farm Cheeses and Meats GF/NF
Fresh & Dried Fruits, Local Jams & Marmalades GF/DF/NF/P, Whisper Creek Honeycomb GF/DF/NF/V
Quince Paste, Mustards, Olives GF/DF/NF/P, Assorted Nuts GF/DF/P
European Crackers and Grilled Artisan Breads V

Antipasti Display Hummus, Sun Dried Tomato Basil Tapenade, Eggplant Baba Ganoush GF/DF/NF/P
Pita Chips DF/NF/P, Crostinis, Grilled Artisan Breads V
Jars of Marinated Olives, Roasted Peppers, Grilled Zucchini, Balsamic Onions, GF/DF/NF/P
Marinated Eggplant, Braised Fennel, Grilled Portobello's with Herbs and Olive Oil GF/DF/NF/P
Artichokes, Asparagus, Garlic Aioli GF/DF/NF/V
Fresh Mozzarella with Tomatoes and Cucumbers GF/NF/V

Seafood Raw Bar Selections are served with Lemon Wedges, Spicy Cocktail Sauce DF/NF & Tabasco Sauce
Snow Crab Claw GF/DF/NF, Citrus Mango Aioli GF/DF/NF/V
Iced Jumbo Gulf Shrimp GF/DF/NF, Lemon Caper Remoulade GF/DF/NF
East Coast Oysters GF/DF/NF, Red Wine Mignonette GF/DF/NF/P
Florida Stone Crab Claw GF/DF/NF (November – April) - Market Prices Apply

Enhance Your Raw Bar with a Customized Ice Sculpture
Ice Sculptures starting at \$750++ per Ice Block
Please consult with your Meetings & Special Events Manager at least two weeks in advance

Sushi Station GF/Shell Prepared at the event by a traditional Japanese Sushi chef for additional \$600

Assorted Nigiri, Sushi Rolls, and Maki
Wakame Salad, Pickled Ginger, Soy Sauce

Salad Station

Caesar Salad Shaved Romaine Lettuce, Aged Parmesan, Focaccia Crouton, White Anchovies, Caesar Dressing NF

Wedge Salad Shredded Iceberg, Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing GF/NF

Tuscan Kale Salad Quinoa, Dried Fruits, Spiced Pecans, Citrus Vinaigrette GF/DF/P

Poke Station Protein: Ahi Tuna GF/DF/NF, Salmon GF/DF/NF, Marinated Tofu GF/DF/NF/P

Base: Jasmine Rice GF/DF/NF/P, Soba Noodles DF/NF/P, Mixed Greens GF/DF/NF/P Sesame Shoyu Dressing GF/DF/NF/V, Sweet Teriyaki
Sauce GF/DF/NF/V, Sriracha Ginger Mayo GF/DF/NF/V
Avocado, Edamame, Radish, Scallions GF/DF/NF/P
Shiitake Mushrooms, Cucumber, Carrot, Mango, Pickled Ginger GF/DF/NF/P
Toasted Sesame Seeds GF/DF/NF/V, Wasabi Peas DF/NF/P, Roasted Peanuts GF/DF/P, Fried Onions DF/NF

Jamon Carving* Choice of one: Spanish Serrano GF/DF/NF, Iberico GF/DF/NF, or Italian Prosciutto GF/DF/NF
Crisp Baguettes V, Fresh Mozzarella GF/NF/V, Sundried Tomato Spread GF/DF/NF/P
Olive Tapenade, Caramelized Onion Jam, Whole Grain Mustard, Extra Virgin Olive Oil, Balsamic Reduction GF/DF/NF

Hot Stations

Italian Station Served with Garlic Bread V and Aged Parmesan Cheese GF/NF/V

Risotto Mediterranean Vegetable, Sundried Tomato, Pesto GF/NF/V
Braised Short Rib, Dry Aged Parmesan Cheese GF/NF
Roasted Butternut, Walnuts, Sage, and Cranberries GF/V
Wild Mushroom & Truffle GF/NF/V +\$3++pp
Lobster Risotto, Fresh Herbs GF/NF/S +\$5++pp

Pasta Ricotta & Spinach Ravioli, Bolognese Sauce, Fresh Mozzarella *NF/V*
Classic Penne, Marinara, Fresh Basil *NF/V*
Potato Gnocchetti, Mushroom Cream, Truffle Pecorino *NF/V*
Focchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut, Gorgonzola Cream *V*
Eggplant Ravioli, Smoked Tomato Cream, Goat cheese, Toasted Pine Nuts, Golden Raisins *V*

Add Chicken \$6++ per person
Add Shrimp \$12++ per person
Add Lobster \$18++ per person

Mac and Cheese Bar Traditional Elbow Macaroni with Cheddar Cheese Sauce *NF/V*
Penne with Spicy Arrabiatta Sauce *DF/NF/P*

Bacon Lardons, Buffalo Chicken *GF/DF/NF*, Peas, Forest Mushrooms *GF/DF/NF/P*
Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese *GF/NF/V*
Garlic Breadcrumbs, Fried Onions *DF/NF/P*
Old Bay Seasoning, Assorted Hot Sauces *GF/DF/NF/V*

Dim Sum Served in Bamboo Steamers

Seafood Shumai *DF/NF*, Vegetable Dumplings *DF/NF/V*, Chicken Lemon Grass Pot Sticker *DF/NF*
Vegetables Spring Rolls *DF/NF/P*
Sea Salt Edamame *GF/DF/NF/P*
Garlic Ginger Soy Sauce *GF/DF/NF/P*, Thai Dipping Sauce *DF/P*, Sriracha Mayo *GF/DF/NF/V*

Shrimp Station* Shrimp Scampi with White Wine, Garlic, Butter, Herbs, Fresh Lemon *GF/NF/S*
Creamy Coconut Shrimp, Lemongrass, Green Onion, Lime *GF/DF/S*
Spicy Tomato Shrimp, Piment d'Esplette, Tomato Relish, Chive *GF/DF/NF/S*

Taste of Bombay

Tandoori Chicken Tikka Stir-Fry *GF/NF* Peppers, Red Onions, Cilantro
Paneer Tikka Masala *GF/NF* Cumin Basmati Rice *GF/DF/NF/P*, Cucumber Raita *GF/NF/V*, Warm Naan *NF/V*, Crisp Poppadum *GF/DF/NF/P*
Chole Rajma Salad Indian 3-bean Salad, Bell Peppers, Cilantro, Olive Oil, Balsamic *GF/DF/NF/P*

Carving Stations

Herb Roasted Beef Tenderloin *GF/DF/NF* Dijon Mustard *GF/DF/NF/P*, Port Wine Sauce *GF/DF/NF*

Beef Prime Rib, Garlic and Herb Crust *GF/DF/NF* Creamed Horseradish *GF/NF/V*, Whole Grain Mustard *GF/DF/NF/P*, Red Wine Sauce *GF/DF/NF*

Roasted New York Strip Loin *GF/DF/NF* Cabernet and Peppercorn Au Poivre Sauce *GF/DF/NF*, Creamed Horseradish *GF/NF*

Champagne Crusted Salmon *NF* Lime Tartar Sauce *GF/DF/NF/V*, Lemon and Dill Beurre Blanc *GF/NF/V*

Whole Roasted Grouper with Fresh Citrus *GF/DF/NF* Chimichurri *GF/DF/NF/P* Orange Ginger Beurre Blanc *GF/NF/V*

Plated Dinner

Soups

Hot Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds *NF/V*

Roasted Tomato Bisque, Lemon Ricotta, Rosemary Focaccia Crouton, Basil *NF/V*

Florida Sweet Corn Cream, Crisp Bacon Lardons, Grilled Corn Kernels *NF*

Lobster Bisque, Crème Fraiche Flan, Lobster & Fresh Herb Salad *GF/NF/S* (please add \$5++ per person)

Chilled Chilled Pea & Mint Soup, Panna Cotta, Crab & Tarragon Salad, Olive Oil & Cracked Pepper Crostini *NF/S*

Andalusian Gazpacho, Heirloom Tomato, Marinated Cucumber, Extra Virgin Olive Oil, Herbed Gournay Cheese Crostini *NF/V*

Salads

Compressed Watermelon, Arugula & Fennel, Cucumber Ribbons, Radish, Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette *GF/V*

Hearts of Romaine, Parmesan Crisp, Lardons, Garlic Croutons, Classic Caesar Dressing *NF*

Beet Salad with, Watermelon Radish, Basil Cream Cheese, Beet Gel, Citrus Vinaigrette *GF/NF/V*

Spiced Poached Pear and Olive Oil Goat Cheese, Pear and Mint Chutney, Petite Lettuce and Micro Herbs, White Balsamic Vinaigrette *GF/NF/V*

Marinated Heirloom Tomato, Buffalo Mozzarella, Artisanal Greens, Basil Pesto, Balsamic Glaze, Extra Virgin Olive Oil *GF/NF/V*

Plated Appetizers Wild Mushroom and Green Pea Risotto, Fresh Ricotta, Truffle Oil *GF/NF/V*

Blackened Shrimp & Anson Mill Grits, Charred Tomato Relish, Dressed Rocket *GF/NF/S*

Seared Scallops, Cauliflower Mousseline, Crispy Pancetta, Preserved Lemon *NF/S*

Crab Cake, Green Tomato and Golden Raisin chutney, Corn & Bacon Succotash *NF/S*

Entrees

Poultry

Roasted Breast of Chicken, Gremolata Polenta, Seasonal Vegetables, Confit Shallot, Madeira Jus GF/NF

Seared Chicken Breast, Sweet Corn & Basil Risotto, Carrot Mousseline, Roasted Chicken Jus GF/NF

Beef

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot Red Wine Sauce GF/NF

Grilled Tenderloin, Truffle Potato Mash, Charred Leeks, Creamy Butternut, Port Wine Jus GF/NF

Grilled NY Strip Loin, Herb Dressed Broccolini, Smoked Sweet Potato, Cabernet Jus GF/NF

Seafood

Pan Seared Salmon, Green & White Asparagus, Pea & Mint Risotto Ginger Citrus Beurre Blanc GF/NF

Fennel Glazed Grouper, Citrus Parsnip Puree, Zucchini Croustillant, Saffron Beurre Blanc NF

Duets

Braised Short Rib, Seared Scallops, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot, Red wine sauce, Beurre Blanc GF/NF/S

Roasted Jumbo Shrimp, Grilled Beef Tenderloin, Lemon Polenta, Paprika Sweet Potato Mousseline, Asparagus, Beurre Monté, Red Wine Sauce GF/NF/S

Beef Tenderloin, Roasted Grouper, Lemon Basil Risotto, Carrot Mousseline Citrus Beurre Blanc, Port Wine Jus GF/NF

Poached Lobster, Beef Medallion, Potato Dauphinoise, Cauliflower Mousseline, Bordelaise Jus, Lobster Sauce GF/NF/S

Vegan

Wild Mushroom and Green Pea Risotto, Cauliflower, Toasted Almonds, Extra Virgin Olive Oil GF/DF/P

Petite Farm Vegetable Fricassé, Butternut Cream, Pickled Mustard Seeds, Potato Leek Galette, Chimichurri GF/DF/NF/P

Roasted Cauliflower Steak, Rustic Ratatouille, Wild Rice Pilaf, Basil Pistou GF/DF/P

Wedding Cakes

Designed by our award-winning Pastry team, our wedding cakes are made with the utmost care and detail. Let our Pastry Chef create a couture cake based on your color palette, monogram, or even wedding gown.

Package Includes

- Round or Square Wedding Cake
 - Up to Four Tiers
 - Fondant or Butter Cream Icing
 - Faux Simple Design
 - Cake Flavor and Filling Flavor of Your Choice
 - Wedding Cake served with The Ritz-Carlton Signature Blend of Regular and Decaffeinated Coffee and Assorted Teas
- Cake included in package does not include elaborate cake designs, embellishments, sugar flowers or natural flowers.*

Suggested Combinations

- New Jersey: Yellow Sponge Cake, Cannoli Filling, Lemoncello Syrup, Chocolate Chips
- Los Angeles: Vanilla Cake (gf), Madagascar Vanilla Filling and Icing (vf)
- Chicago: Vanilla Sponge Cake, White Godiva Syrup, Lemon Cream, Raspberries, Butter Cream Icing
- Miami: Chocolate Sponge Cake, Rum Syrup, Valrhona Milk Chocolate Mousse, Coffee Nougatine
- Orlando: Vanilla Sponge Cake, Grand Marnier Cream, Orange Blossom Infused Peaches
- Plant City: Vanilla Genoise Cake, Diplomat Cream, Fresh Strawberries
- San Francisco: Chocolate Sponge Cake, Valrhona Dark Chocolate Mousse, Fudge
- Manhattan: Red Velvet Cake, Cream Cheese Filling, Butter Cream Icing
- Memphis: Banana Cake, Peanut Butter Crunch, Chocolate Mousse, Raspberry Jelly
- New York: Traditional New York Style Cheesecake with Fresh Berries
- Boston: Marble Cake, Bailey's Syrup, Chocolate Ganache, Vanilla Curd
- Seattle: Chocolate Cake, Coffee Syrup, Caramel Cream

Late Night After Party

Street Tacos \$40++ per person

Build Your Own Select 3 of the following:

Churrasco Marinated Skirt Steak *GF/DF/NF*

Chicken Mole *GF/DF/NF*

Pork al Pastor *GF/DF/NF*

Blackened Market Fish *GF/DF/NF*

Chili Spiced Tofu *GF/DF/NF*

Served with Flour *DF/NF/P* and White Corn Tortillas *GF/DF/NF/P*

Lettuce, Cilantro, Pickled Red Onion, Pico de Gallo, Salsa Roja, Salsa Verde, Guacamole *GF/DF/NF/P*

Lime Wedges *GF/DF/NF/P*, Sour Cream, Oaxaca Cheese *GF/NF/V*, Assorted Hot Sauces *GF/DF/NF/V*

Food Truck Sliders Minimum 2 Dozen, per selection

Angus Beef Slider with Marinated Tomato, Frissée, American Cheese, Smokey Ketchup *NF*
\$150++ per dozen

Fried Chicken Slider with Sweet Mustard-BBQ Sauce, Dill Pickle, Honey Vinegar Slaw *NF*
\$150++ per dozen

Plant Based Veggie Burger Slider, Red Pepper Aioli, Grilled Zucchini, Caramelized Onion *NF/V*
\$160++ per dozen

All sliders served with

Parmesan Truffle Chips *GF/NF/V* and BBQ Spiced Chips *GF/DF/NF/P*

Chicken & Waffles Fried Chicken and Mini Waffles, Hot Honey Glaze *NF*
\$160++ per dozen

Fry Cones Sweet Potato Fries *GF/DF/NF/V* or Sea Salt Fries *DF/NF/V*

Garlic Mayo *GF/DF/NF/V*, Mango Mustard, House Made Ketchup *GF/DF/NF/P*

\$120++ per dozen

Wedding Brunch

\$95++ per person

Market Fruits *GF/DF/NF/P*

Cantaloupe, Honeydew, Pineapple

Croissants *NF*, Muffins, Danishes

Lemon Blueberry Yogurt Cakes *NF*

Warm Apple Turnovers *NF*

Fruit Preserves *GF/DF/NF/V*

Natural Butter *GF/NF/V*, Whisper Creek Farm Honey Butter *GF/NF/V*

Scrambled Eggs, Salsa *GF/NF/V*

Applewood Smoked Bacon *GF/DF/NF*

Pork Sausage Links *GF/DF/NF*

Florida Spiced Red Bliss Breakfast Potatoes *GF/DF/NF/P*

Eggs & Omelets

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese *GF/NF/V*

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon *GF/DF/NF*

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach *GF/DF/NF/P*

Scallions, Jalapeños, Salsa *GF/DF/NF/P*

Southern Style Grits *GF/NF/V*

Aged Cheddar Cheese *GF/NF/V*, Bacon *GF/DF/NF*, Scallions *GF/DF/NF/P*

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt *GF/NF/V*

Carving Station

Includes Rolls *v* and Roasted Whisper Creek Farm Vegetables *GF/DF/NF/P*

Select 1

Beef Prime Rib, Garlic and Herb Crust *GF/DF/NF* Creamed Horseradish *GF/NF/V*, Whole Grain Mustard *GF/DF/NF/P*, Red Wine Sauce *GF/DF/NF*

Or

Champagne Crusted Salmon *NF* Lime Tartar Sauce *GF/DF/NF/V*, Lemon and Dill Beurre Blanc *GF/NF/V*

Chilled Orange, Grapefruit, Apple Juice

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

Enhancements

From the Griddle

\$22++ per person

(Select One)

Buttermilk Pancakes *v*

Blueberry Pancakes *v*

Chocolate Chip Pancakes *v*

Brown Butter Vanilla Waffles *v*

Includes Fresh Berries *GF/DF/NF/P*, Banana *GF/DF/NF/P*, Chocolate Chips *GF/NF/V*, Whipped Cream *GF/NF/V* Maple Syrup *GF/DF/NF/P*

Bagel Toasting Station

\$132++ per dozen, per selection

Assorted Bagels served with Plain Cream Cheese, Chive Cream Cheese, Strawberry Cream Cheese, Smoked Salmon, Sliced Turkey Tomato, Onion, Capers

Frittatas

\$132++ per dozen, per selection

Spinach, Tomato, Mozzarella, Basil Pesto *GF/NF/V*
Rosemary Ham, Aged Cheddar Cheese, Asparagus, Scallion *GF/NF*

Benedicts

\$132++ per dozen, per selection

Classic Egg Benedict Canadian Bacon, Poached Egg, English Muffin, Traditional Hollandaise *NF*
Smoked Salmon Benedict Poached Egg, English Muffin, Tarragon Hollandaise *NF*
Spinach Florentine Benedict, Poached Egg, English Muffin, Lemon Hollandaise *NF/V*

Bites

Ricotta Cheese Blintz with Berry Compote *NF/V* \$32++ per dozen

Quiche Lorraine with Aged White Cheddar, Onion and Maple Bacon *NF* \$132++ per dozen

Breakfast Charcuterie and Cheese Board *GF/NF*, Assorted Jams, Mustard, Pickles *GF/DF/NF/P*, Breads *V* \$18++ per person

Smoothie/Juice Selection

\$96++ per dozen

(Select Two)

Smoothies:

Banana, Strawberry, Yogurt *GF/NF/V* | Pineapple, Mango, Coconut Milk *GF/DF/P*

Juices:

Revitalize (Stress Reliving/Restorative): Apple, Celery, Lemon, Parsley, Ginger *GF/DF/NF/P*

Boost (Immune Building/Liver Strengthening): Lemon, Apple, Ginger *GF/DF/NF/P*

Brighten (Blood Builder): Beet, Cucumber, Lemon, Apple *GF/DF/NF/P*

Bar Packages

Non-alcoholic bar package Upgrade For each additional hour over five hours included with Young Adult or Children's package, add \$5 per guest

Luxury bar package upgrade Five consecutive hours of Luxury Selection Unlimited Bar Service

Add \$19 per guest

For each additional hour add \$16 per guest

\$125 per Bartender per hour / 1 Bartender per 75 guests

Bar Includes

- Luxury Selection Cocktails prepared with Ketel One Vodka, Flor de Cana Rum, Johnnie Walker Black, Hendrick's Gin, Woodford Reserve Whiskey, Crown Royal, Milagro Blanco Tequila
- House Wines to include Chardonnay, Merlot and Cabernet Sauvignon available on bar and served tableside during dinner
- Imported and Domestic Beers, Soft Drinks, Juices, Bottled Water and Mineral Water

Substitutions and/or additions to the brands listed may result in higher pricing. Cordials, Specialty Drinks and Martinis are not included in Luxury Bar Package.

Specialty and signature drinks bar Add \$16 per drink, per guest

- To include, but not limited to: Martinis, Mojitos, Frozen Cocktails, Mimosas, Bloody Marys, etc.

Wine and champagne upgrade Upgrade from House Wines – A full wine list is available upon request

Price varies: Add \$10 - \$40 per bottle

Cordials Price varies: Add \$16 - \$25 per drink, per guest

Other selections are available upon request

- Sambuca, Kahlua, Bailey's, Amaretto Di Saranno, Grand Marnier, Frangelico, Courvoisier V.S., Sandeman's Reserve Porto