

# 2018



## Wedding Events & Menus



*TraderWinds*  
ISLAND RESORTS ON ST. PETE BEACH

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## WEDDINGS IN A TROPICAL PARADISE

Thank you for considering TradeWinds Island Resorts for your wedding events. Our location on the island of St. Pete Beach offers your guests all the benefits of a tropical beach destination with quick and easy access from airports and the Tampa Bay metropolitan area.

Here you'll find award-winning service from a dedicated and responsive staff plus an uncommon variety of tropical and unique settings. We look forward to serving your wedding party with the elegant, impeccable service you expect.

TradeWinds Island Resorts is pleased to offer the following menus for special events. Please note that most packages include a hosted open bar. We believe you won't find a better value or more exemplary service anywhere.

### **With Our Compliments**

- Champagne toast included with packaged bar
- Cutting and service of the wedding cake
- White or ivory table cloths; white napkins
- Mirror tiles and votive candles
- Dance floor (Indoors only)
- All bartender services and service staff
- Discounted guest rooms based upon availability

## WEDDING CEREMONY

*Ceremonies at the resort are available only in conjunction with the reception.*

Resort ceremonies include the following:

- Designated Beach Location
- Indoor Back Up Location
- Day of Wedding Coordinator
- White Wedding Chairs
- Water Station
- Complimentary One-Night Stay for the wedding couple
- Complimentary Amenity for the wedding couple

\$1500 up to 100 people; \$1800 101 people and above (7% sales tax applies)



## WEDDINGS IN A TROPICAL PARADISE

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### With Our Compliments

- Champagne toast included with packaged bar
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- Dance floor (Indoors only)
- All bartender services and service staff
- Discounted guest rooms based upon availability

### Hosted Bars Included

Most of our packages include a hosted open bar with premium brand liquors, house wines, imported and domestic beers, and assorted soft drinks. Deluxe Bar available at additional cost of \$8 per person.

#### Premium

- Three Olives
- Bombay Gin
- Bacardi Silver Rum
- Jim Beam
- Seagram's 7
- Dewar's
- Jose Cuervo Gold Tequila

#### Deluxe

- Ketel One or Tito's
- Bombay Sapphire
- Bacardi Silver Rum
- Jack Daniels
- Crown Royal
- Johnnie Walker Black
- Patrón

Menu prices are subject to change unless confirmed by signed Event Order.

These Menus are for 2018; please anticipate a 5% per year increase.

Prices are exclusive of service charge and tax; 22% and 7% as of January, 2018.



## CHAMPAGNE WEDDING BRUNCH

- Offered between the hours of 9:00 a.m. and 12:00 p.m.
- 2-Hour Hosted Open Premium Bar
- Champagne and Mimosas

### **Fresh Seasonal Fruits and Berries**

**Pastry Baskets** Croissants, French Pastries, Muffins and Quick Breads

**New York Style Bagels** with Toasters and Cream Cheeses

**Omelets and Eggs** prepared any style with an Assortment of Fillings and Toppings

**Eggs Benedict** with Chive Hollandaise Sauce

**Macadamia Nut Malted Waffles** with Maple Syrup

**Applewood Smoked Bacon**

**Country Sage Sausage Links**

**Golden Cottage Potatoes**

**Grilled Vegetables, Cured Meats and Assorted Cheeses** served with Lavosh, Olive Bread and Crostini

**Cherry and Cheese Blintzes**

**Petite Croissant Sandwiches** Tuna Salad, Chicken Salad, Tomato, Mozzarella and Basil

**Ricotta Cheese Ravioli** with Asiago Cream and Artichoke Hearts

**Baked Salmon** with Maple Lavender Glaze and Fresh Dill

**Carved Prime Rib of Beef**, Green Peppercorn Horseradish Cream and Roasted Garlic Jus

**Assortment of Miniature Pastries**

**Chilled Juices** Orange, Grapefruit, Tomato and Apple

**Coffee and Tea** Regular and Decaffeinated Coffees, Iced and Hot Teas

\$98 per guest, 50-person minimum; 25% surcharge for less than 50





## FAREWELL BREAKFAST

**Freshly Squeezed Juice** Orange and Grapefruit Juices

**Sliced Seasonal Fresh Fruits**

**Vodka Beet Cured Salmon**

**Assorted New York Style Bagels** with Flavored Cream Cheese, Red Onion, Chopped Egg & Capers

**Fluffy Scrambled Eggs** with Chives

**Applewood Smoked Bacon**

**Sausage Links**

**Mini Potato Pancakes**

**Cheese Blintzes** with Fresh Fruit Compote

**Breakfast Breads** Croissants, Danish Pastries and Assorted Muffins

**Coffee and Tea** Regular & Decaffeinated Coffees, Breakfast Teas

\$33 per guest, 40-person minimum; 25% surcharge for less than 40  
Prices available only in conjunction with Wedding Reception



## HORS D'OEUVRES RECEPTION

- 3 - or 4 - Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Cocktail Hour Stationary Food Stations  
Petite Individual Crudit , Dill and Herb Dip, Artisan Cheese, Domestic and European Cheeses, Dried Fruit, Spiced Walnuts, Crusty Bread and Crostini, Sliced Seasonal Fruit, Melons, Berries and Citrus Lemon Poppy Seed Yogurt
- Artisan Breads and Rolls
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas
- Assorted Field Greens and Romaine with toppings of Bleu Cheese, Crispy Bacon, Grape Tomatoes, Sunflower Seeds, Calamata Olives, Shaved Parmesan Cheese and Raspberry White Balsamic and Peppered Ranch Dressings

*Choose Six (6) Hors d'Oeuvres:*

### **CHILLED HORS D'OEUVRES**

- Spinach and Mushroom Crostini** with Goat Cheese Mousse
- Seared Beef Tenderloin** with Boursin Mousse on Toast Point
- Caramelized Onion Tartlet** with Whipped Chive Goat Cheese
- Tomato and Mozzarella Skewer** with Basil and Balsamic Reduction
- Serrano Ham wrapped around Asparagus** with Brie on Banana Bread
- Iced Jumbo Gulf Shrimp** with Spicy Cocktail Sauce

### **HOT HORS D'OEUVRES**

- Pork Pot Stickers** with Soy Dipping Sauce
- Spicy Thai Beef Satay** with Sweet Chili and Garlic Sauce
- Spinach and Artichoke Dip** in Phyllo with Feta Cheese Crust
- Mini Crab Cakes** with "Old Bay" Remoulade
- Bacon Wrapped Scallops** with Maple Glaze
- Smoked Chicken and Corn** in Tortilla Shell with Avocado Salsa
- Skewered Chicken Teppanyaki** with Sriracha Soy Glaze
- Petite Beef Wellington**
- Baked Brie** with Pear and Almonds in Phyllo



## HORS D'OEUVRES RECEPTION (CONTINUED)

### **CUISINE STATIONS** *(Select One)*

*(Optional Chef attendant at \$95 per chef)*

#### **Risotto**

**Traditional Parmesan Risotto** with Asparagus

**Florida Lobster Risotto** with Roasted Tender Beef, Asparagus Tips and Wild Mushrooms

#### **Pasta**

**Cavatappi** Wild Mushrooms and Roasted Vegetables with Roasted Tomato Sauce

**Cheese Tortellini** Bay Scallops and Gulf Shrimp with Asiago Cream Sauce

### **CARVING STATIONS** *(Select One)*

*(Chef attendant required at \$95 per chef)*

**Roasted Rosemary Pork Loin** Cider Jus and Apple Sage Stuffing

**Roast Baron of Beef** with Potato Rolls, Horseradish Sauce, Ground Mustard and Bordeaux Jus

\$92 per guest 3-Hour Premium Bar / \$101 per guest 4-Hour Premium Bar

50-person minimum; 25% surcharge for less than 50





## SEATED DINNERS

*Served after 4:00 p.m.*

- 3- or 4-Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Domestic and Imported Cheese and Fruits (served during cocktail hour)
- Petite Individual Crudit  with Spring Herb Dip (served during cocktail hour)
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas

### PLATED ENTR ES

*Two-Course Dinners are served with your Choice of Soup or Salad, Artisan Bread and Sweet Butter.*

*Create a Three-Course Meal that includes a Soup and Salad selection for an additional \$6 per guest.*

### FIRST COURSE *(Choice of One)*

#### **Soups**

**Lobster Bisque** En Cro te

**French Onion** Gruy re Crouton

**Wild Mushroom Bisque** Parmesan Froth, White Truffle Oil, Chive

**Cream of Brie** Bacon Lardon, Herb Oil

**Roasted Corn Bisque** Pepitas, Basil Oil

**Italian Wedding Soup** Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

#### **Salads**

**Caesar** Romaine, Parmigiano Reggiano Crisp, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

**Field Greens and Berries** Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

**Caprese** Heirloom Tomatoes, Burrata Cheese, Micro Basil, Croutons

**Picholine** Pistou, Balsamic Syrup, Petite Greens

**Pear and Bleu** Baby Arugula, Poached Pear, Danish Blue Cheese, Endive, Candied Pecans, Roasted Shallot Vinaigrette

**Heirloom Spinach** Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta, Champagne Vinaigrette

**Watercress and Fris e** Watercress, Melon, Almond Brittle, Gouda, White Balsamic Vinaigrette

**Roasted Red Beets** Fris e, Arugula, Ruby Beets, Goat Cheese, Candied Filberts, Orange Supremes, White Balsamic Grain Mustard Vinaigrette

# SEATED DINNERS (CONTINUED)

## **MAIN COURSE** *(Choice of One, Two or Three Entrées)*

*The cost of the highest-priced entrée selection will be applied to all guests.*

*If three entrées are selected (excluding Vegetarian), an additional \$3 will be charged per guest.*

*Prices are for 3-Hour Premium Bar / 4-Hour Premium Bar*

### **Poultry**

#### **Pomegranate Glazed Chicken** \$78 / \$87

Pomegranate Molasses Glaze, Boursin-Purée Potatoes, Seasonal Vegetables

#### **Chicken Porcini** \$78 / \$87

Wild Mushroom Jus, Bacon Asiago Pilaf, Seasonal Vegetables

#### **Chardonnay Citrus Chicken** \$78 / \$87

Chardonnay Citrus Butter, Roasted Artichoke Chive Pilaf, Seasonal Vegetables

#### **Sesame-Crusted Chicken** \$78 / \$87

Caramelized Pineapple-Ginger Compote, Shoyu Demi, Wasabi Mash Potatoes, Seasonal Vegetables

### **Fish**

#### **Seared Diver Scallops** \$92 / \$101

Tuscan White Bean and Kale Ragu, Saffron Emulsion, Seasonal Vegetables

#### **Tropical Lemongrass Grouper** \$89 / \$98

Mango Relish, Toasted Coconut Rice, Firecracker Vegetables, Coconut Curry Drizzle

#### **Sustainable Salmon** \$82 / \$91 Smoked Sauce Choron, Dijon Bacon Potato Salad, Rainbow Chard

#### **Blackened Sea Bass** \$92 / \$101

Sautéed Leek Jus, Smoked Cheddar Grits, Seasonal Vegetables

### **Meat**

#### **Roasted Prime Rib of Beef** \$89 / \$96

Au Jus, Rosemary Goat Cheese Whipped Potato, Seasonal Vegetables

#### **Braised Beef Short Rib** \$85 / \$95

Smoked Tomato Jam, Pan Jus, Garlic Mustard Mash, Roasted Asparagus

#### **New York Strip Steak** \$89 / \$98

Horseradish Demi, Gruyere Potato Gratin, Seasonal Vegetables

#### **Filet Mignon** \$92 / \$101

Port We Demi, Baked Truffle "Mac", Roast Asparagus

### **Vegetarian Entrées** *(Choice of One if needed)*

#### **Lemon Thyme Gnocchi**

Asiago Cream Sauce, Seasonal Vegetables

#### **Lasagna Stack**

Spinach Pasta, Crimini Mushrooms, Bloomsdale Spinach, Ricotta, Hothouse Tomato Sauce

#### **Butternut Squash and Goat Cheese in Phyllo**

Roasted Eggplant Purée, Red Pepper Coulis, Petite Chives

#### **Roasted Poblano Sweet Corn Ravioli**

Ricotta Ravioli, Roasted Poblano, Sweet Corn Relish, White Cheddar Sauce, Basil Oil, Toasted Pine Nuts

#### **Farmer's Market Risotto**

Wild Mushrooms, Asparagus, Farmer's Market Vegetables, Aged Gouda



## DINNER BUFFET

- 3- or 4-Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Domestic and Imported Cheese and Fruits (served during cocktail hour)
- Petite Individual Crudit  with Spring Herb Dip (served during cocktail hour)
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas

*Buffets include Artisan Rolls and Sweet Butter and Chef's Accompaniments*

**Select One Soup, Two Salads, and Three Entr es from the following selections.**

### **SOUP** (Choice of One)

**Gingered Butternut Squash Soup** Spicy Pecan Cream

**Tomato Bisque** Micro Basil, Parmesan Croutons

**Wild Mushroom Bisque** Parmesan Froth, White Truffle Oil, Chives

**Roasted Corn Bisque** Pepitas, Cilantro

**Italian Wedding Soup** Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

### **SALAD** (Choice of Two)

**Caesar** Romaine, Parmigiano Reggiano, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

**Field Greens and Berries** Field Greens, Berries, Baby Tomatoes, Candied Walnuts,  
Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

**Caprese** Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

**Heirloom Spinach** Spinach, Berries, Sweet And Salty Almonds, Ricotta , White Balsamic Vinaigrette

**Mediterranean Baby Greens** Artichoke Hearts, Grape Tomatoes, Kalamata Olives, English Cucumbers,  
Caper Berries, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

**TradeWinds Wedge** Baby Iceberg Wedges, Roasted Truffle Corn, Crumbled Bacon, Danish Blue Cheese,  
Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing

**Greens and Grains** Farro, Wild Rice, Red Quinoa, Baby Field Greens, Grape Tomato, Wild Petite Beans,  
Tarragon Sherry Vinaigrette



## **BUFFET ENTRÉES** *(Choice of Three or Four)*

**Orecchiette Pasta** Kale, Wild Mushrooms, Chili Flakes, Parmesan, Sweet Onion Béchamel

**Asiago Gnocchi** Seasonal Vegetables, Tomato Cream Sauce, Shaved Parmesan

**Herb-Crusted Chicken** Candied Garlic, Wild Mushrooms, Hazelnut Chicken Jus

**Roasted Chicken** Grape Tomatoes, Heirloom Spinach, Smokey Cheddar Cream Sauce

**\*Herb-Crusted Pork Loin** Pickled Watermelon Radish, Lemon Chimichurri

**Creole Shrimp** Andouille Sausage, Cherry Tomatoes, Roasted Garlic, Mini Sweet Peppers, Butter Beans

**Local Grouper** Macadamia Crust, Tropical Fruit Relish

**\*Applewood-Smoked Salmon Calvados** Apple Brandy Glaze

**Duck Confit and Ravioli** Four Cheese Ravioli, Roasted Cipollini, Spinach, Goat Cheese, Saffron Cream

**Braised Beef Short Rib** Red Wine Demi, Roasted Root Vegetables

**Grilled New York Sirloin** Horseradish Demi, Cipollini Onions, Fried Garlic

**\*Carved Smoked Sea Salt-Crusted Prime Rib of Beef** Cabernet Jus, Horseradish Chive Crème Fraîche

## **CHEF'S ACCOMPANIMENTS**

**Roasted Garlic Potato Puree**

**Asiago Lemon Rice Pilaf**

**Seasonal Vegetables**

3 Entrées, 3- / 4-Hour Bar \$109 / \$118, (4 entrées) \$122 / \$131

\*Carver Chef - \$95.00 per 100 guests

50-person minimum; 25% surcharge for less than 50

# DISPLAYS, STATIONS AND DESSERTS

## STATIONARY DISPLAYS

**Cheese Tray** Domestic and European Cheeses, Dried Fruit, Spiced Walnuts and Country Breads  
(serves 100 guests) \$528

**Sushi** Japanese Maki and Nigiri Sushi Display \$462

**Seafood Display** with Shrimp, Crab Claws, Crawfish, and Cherrystone Clams \$33 per guest

**Hummus Station** Classic, Mediterranean Olive, and Edamame Hummus with Assortment of Fresh  
Vegetables, Pita Bread, and Pita Chips \$15 per guest

## ARTISAN PASTA STATION

**Orecchiette Pasta** with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce

**Cheese Tortellini** with Grilled Chicken, Sautéed Peppers, Onions and a Coriander Pesto

**Cavatappi** with Pancetta and Peas in Parmesan Cream

**Garlic Bread Sticks** and Parmesan Cheese

\$19 per guest

## CARVING STATIONS

*(Carved and served by Carving Station Attendant: \$95 each)*

**Roast Steamship Round of Beef** with Horseradish, Imported Mustard and Bordeaux Au Jus  
(serves 175) \$740

**Roast Tenderloin of Beef** with Pinot Truffle Sauce (serves 25) \$412

**Roast Tom Turkey** with Cranberry and Orange Relish (serves 50) \$308

**Brown Sugar Glazed Southern Ham** with Apple Brandy Jus (serves 60) \$360

**Herb-Crusted Pork Loin** Pickled Watermelon Radish, Lemon Chimichurri (serves 35) \$330

## DESSERTS

**Chocolate Fondue** Pineapple, Strawberries and Kiwis \$7 per guest

**Mini Pastries** Key Lime, Lemon Meringue, Raspberry Cream Tarts \$12 per guest

**Petits Fours** Mini Cream Puffs, Eclairs and Cakes \$12 per guest

**Dessert Shooters** Chocolate and Peanut Butter, Red Velvet, Vanilla Caramel \$12 per guest

**Chocolate Fountain** (inside only) Three-tiered fountain with skewered fruit \$11 per guest

## DESSERT STATION ENHANCEMENTS

*(Chef Attendant required: \$95 each)*

**Dessert Crepes** Vanilla Crepes, Cherry Compote, Wild Berries, Chambord, Grand Marnier,

Mixed Nuts, Chocolate and Chantilly Cream \$19 per person

**S'mores Station** Ghirardelli Chocolate Bars: White Chocolate Bars, Bark, Salted Caramel, Dark Chocolate,  
Pumpkin Caramel, Mint Chocolate, Mounds Candy Bars, Peanut Butter Cups, Regular &  
Chocolate Graham Crackers, Sugar Cookies, Pretzels, Sliced Strawberries &  
Raspberries. Marshmallows  
\$19 per person

**Build Your Own Sundae** Vanilla and Chocolate Ice Cream, Hot Fudge, Hot Caramel,  
Crushed Pineapple, Crushed Oreos, M&M's, Maraschino Cherries,  
Whipped Cream, Waffle and Sugar Cones  
\$18 per person



# MENU ENHANCEMENTS

*Ice Carving, from \$450*

*Starbucks® Coffee, \$3 additional per guest*

*Premium Champagne Toast, Zonin Prosecco, \$7 per guest*

## **BUTLER-PASSED HORS D'OEUVRES**

Butler Service may be added to any of our Wedding Packages \$35 per 50 guests

All prices are for 100 pieces, unless otherwise noted.

## **HOT HORS D'OEUVRES**

**Vegetable Spring Rolls** with Chili Dipping Sauce \$380

**Spanakopita** with Garlic Oregano Cream \$380

**Stuffed Mushrooms** with Mild Italian Sausage \$380

**Coconut Crusted Chicken** and Pineapple \$425

**Chicken Tandoori Saté** with Cucumber Yogurt \$425

**Lollipop Lamb Chops** with Ancho Honey Mustard \$580

**Baked Brie** with Pear and Walnuts in Phyllo \$410

**Petite Beef Wellington** \$480

**Lobster Pot Pie** \$450

**Shrimp** wrapped in Prosciutto and Fresh Basil \$425

## **COLD HORS D'OEUVRES**

**Watermelon Cube** with Crab Salad \$400

**Asparamaki** Sliced Tenderloin of Beef wrapped around Asparagus \$420

**Caprese Skewer** with Tomato, Mozzarella and Basil \$440

**Ahi Wonton Nacho** with Wasabi and Hoisin Sauce \$420

**Truffle Hummus** with Roast Vegetables on Flat Bread Tips \$330

**Lobster Medallion** Herb Creme Fraiche, American Caviar \$580

**Tomato Gazpacho Shooter** \$360

**Boursin Stuffed Strawberries** \$380

**Asian Beef Tartare** with Cream Cheese Wasabi \$460

**Smoked Salmon** on Toast Points with American Caviar \$410

**Melon and Prosciutto Lollipops** \$410

## **PLATED TAPAS** *(priced per guest)*

**Panko-Crusted Crab Claws** Carrot Harissa Puree, Cilantro Aioli \$9.50

**Grilled Lamb Chops** Saffron Aioli, Potato Crisp \$10.00

**Hibachi Beef Skewers** Sweet Sake Magic Sauce, Scallions \$8.00

**Sweet & Sour Braised Pork Shank** Kimchi Slaw \$8.50



## MENU ENHANCEMENTS (CONTINUED)

### LATE-NIGHT SNACKS

**Mini Sandwiches** *(Select up to Three Mini Sandwiches. Minimum of two dozen per selection.)*

**Burger Beef Patty**, Aged Vermont Cheddar, Fried Onions, Sriracha Aioli, Mini Bun \$78 per dozen

**Reuben Pastrami**, Thousand Island, Swiss Cheese, Rye Bread \$78 per dozen

**Bahn Mi Pulled Pork**, Pickled Carrots, Honey Aioli, Fresh Cilantro, Serrano Peppers,  
Mini French Roll \$78 per dozen

**Buffalo Fried Chicken Breast**, Frank's Hot Sauce, Crumbled Blue Cheese, Mini Bun \$74 per dozen

**Meatball Italian Meatball**, Provolone, House-Made Marinara, Mini Bun \$74 per dozen

**Mini Pizzas** *(Select up to Three Mini Pizzas. Minimum of two dozen per selection.)*

**Pepperoni, Marinara, Mozzarella** \$70 per dozen

**Ricotta, Spinach, Mozzarella** \$72 per dozen

**Ham, Pineapple, Jalapeños, Marinara, Mozzarella** \$74 per dozen

**Wild Mushroom, Fontina, Truffle Oil** \$74 per dozen

**Sausage, Roasted Red Pepper, Marinara, Mozzarella** \$78 per dozen

**Beer-Battered Mac and Cheese Bites** \$48 per dozen

**Mini Crisp Beef Tacos** with Nacho Cheese \$78 per dozen

**Warm Soft Pretzels with Mustard and Cheese Sauce** \$48 per dozen

### COFFEE BAR

**Special Blend Coffee** with Whipped Cream, Chocolate Chips, Cinnamon Sticks and Peppermint Stirrers  
\$10 per guest

### KIDS MENU

#### Ages 6-11 Years

**Chicken Fingers** with French Fries, Chef's choice of Vegetable, Non-alcoholic Beverages from bar  
\$16.95 per child

#### Ages 0-5 Years

**Chicken Fingers** with French Fries, Chef's choice of Vegetable \$6.95 per child

### VENDORS MEALS

**Deli Sandwich** with Chips, Non-alcoholic Beverage from bar \$20 per vendor

# REHEARSAL HORS D'OEUVRES RECEPTION

Rehearsal Reception prices are available only in conjunction with Wedding Reception

## • 2-Hour Hosted Open Premium Bar

Choose Four (4) Hors d'Oeuvres

### CHILLED HORS D'OEUVRES

**Spinach and Mushroom Crostini** with Goat Cheese Mousse

**Deviled Eggs** and Tobiko Caviar

**Seared Beef Tenderloin** with Boursin Mousse on Toast Point

**Tomato and Mozzarella Skewer** with Basil and Balsamic Reduction

**Serrano Ham** wrapped around Asparagus with Brie on Banana Bread

**Peel & Eat Shrimp** with Spicy Cocktail Sauce

### HOT HORS D'OEUVRES

**Italian Sausage Stuffed Mushrooms**

**Pork Pot Stickers** with Soy Dipping Sauce

**Spicy Thai Beef Satay** with Sweet Chili and Garlic Sauce

**Spinach and Artichoke Dip** in Phyllo with Feta Cheese Crust

**Mini Crab Cakes** with "Old Bay" Remoulade

**Bacon Wrapped Scallops** with Maple Glaze

**Skewered Chicken Teppanyaki** with Sriracha Soy Glaze

**Petite Beef Wellington**

**Spanikopita** Spinach and Feta in Phyllo Triangles

**Vegetable Spring Rolls** with Plum and Sriracha Dip

### MASHED POTATO BAR

(Optional chef attendant at \$95 per chef)

**Whipped Yukon Gold Potatoes** with Assorted Toppings: Crispy Bacon, Scallions, Sour Cream, Cheddar Cheese and Tomatoes

### CARVING STATIONS *(Select One)*

*(Carver \$95)*

**Roasted Rosemary Pork Loin** Cider Jus and Apple Sage Stuffing

**Sage Rubbed Whole Turkey** with Yeast Rolls

### SWEETS AND BEVERAGES

**Petite Desserts**

**Regular and Decaffeinated Coffees, Iced and Hot Teas**

\$72 per guest, 40-person minimum; 25% surcharge for less than 50



## REHEARSAL DINNER BUFFETS

Rehearsal Dinner Buffet prices are available only in conjunction with Wedding Reception.

### THE ITALIAN BUFFET

**Sliced Mozzarella** with Fresh Tomatoes and Basil with Balsamic Syrup and Olive Oil

**Classic Caesar Salad Bowl**

**House Trio of Pizzas** Quattro Formaggi (Four Cheese), Neapolitan Margherita (Plum Tomatoes, Mozzarella and Basil), Pizza Prosciutto & Mushroom

**Gnocchi Bordelaise**

**Pepperoni and Sausage Stromboli**

**Bread Sticks**

**Assorted Italian Pastries**

**Coffee and Iced Tea Service**

\$35 per guest, 40-person minimum, 25% surcharge for less than 40

### ALL AMERICAN BUFFET

**Iceberg Lettuce Wedges** with Cucumbers, Tomatoes, Bacon and Blue Cheese Dressing

**Bowtie Pasta Salad** with Hard-Boiled Egg

**All Beef Hot Dogs** with Condiments

**Certified Angus Beef Hamburgers**

**Platters of Lettuce, Tomatoes, Onions, Pickles and Assorted Cheeses**

**Baked Beans**

**Corn Cobquettes** with Sweet Cream Butter and Sea Salt

**Assorted Cookies**

**Coffee and Iced Tea Service**

\$37 per guest, 40-person minimum, 25% surcharge for less than 40

### THE FLORIDA BUFFET

**Classic Waldorf Salad** with Apple Slices, Walnuts, Celery

**Peel and Eat Shrimp** with Spicy Cocktail Sauce

**Pulled Pork Sliders** with Crisp Slaw

**Conch Fritters**

**Roasted Fingerling Potatoes**

**Key Lime Shots**

**Coffee and Iced Tea Service**

\$40 per guest, 40-person minimum, 25% surcharge for less than 40



## A UNIQUE REHEARSAL OR EVENT OPTION

Take your guests on a Dolphin Watch Cruise on the tranquil Gulf of Mexico. The boat launches from the TradeWinds beach, and the thrill of spotting wild dolphins is one they'll always remember as part of your wedding festivities.

*Offered: 4:00 – 7:00 pm (60-90 minutes duration)*

*Accommodates up to 40 guests. Weather permitting.*

**BOAT CHARTER \$750**

### **TAKE-ALONG BOXED DINNER**

*Includes Sandwich, Whole Fruit, Bag of Chips and Fudge Walnut Brownie*

**Smoked Turkey Breast on Focaccia** \$24 per guest

Caramelized Onions, Honey Mustard, Basil Mayonnaise,  
Pepper Jack Cheese

**Vegetarian Wrap** \$24 per guest

Spinach Tortilla, Swiss Cheese, Sliced Tomato, Grilled Squash,  
Portabella Mushroom, Lettuce and Carrots with an Ancho Chile Mayo

**Southwestern Chicken Salad Wrap** \$24 per guest

Chicken Salad, Chipotle Aioli, Shredded Jack Cheese,  
Diced Tomato, Romaine Lettuce

**Roast Beef on Onion Kaiser** \$24 per guest

Leaf Lettuce, Tomato, Boursin Cheese, Horseradish Cream

**The Italian** \$25 per guest

Leaf Lettuce, Dried Tomato Tapenade, Cured Ham, Salami, Capicola and  
Smoked Provolone with a Basil Pesto





## TASTINGS

We hold tastings on Tuesday, Wednesdays, and Thursdays at 12:30pm or 5:30pm. We need at least a two-week notice so that we can give the chef time to prepare. We can arrange your tasting on a date and time that works for your group and can go over tasting options with you.

We offer both buffet and plated tastings, which include 2 salads, 3-4 entrees, and 2-3 Hors d'Oeuvres if you choose to add any for the cocktail hour. We don't offer tastings of carving station selections, prime rib and soups.



TradeWinds Island Resorts  
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