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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

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

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.

<table>
<thead>
<tr>
<th>Premium</th>
<th>Deluxe</th>
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<tbody>
<tr>
<td>Three Olives</td>
<td>Ketel One or Tito’s</td>
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<tr>
<td>Bombay Gin</td>
<td>Bombay Sapphire</td>
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<td>Bacardi Silver Rum</td>
<td>Bacardi Silver Rum</td>
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<tr>
<td>Jim Beam</td>
<td>Jack Daniels</td>
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<td>Seagram’s 7</td>
<td>Crown Royal</td>
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<td>Dewar’s</td>
<td>Johnnie Walker Black</td>
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<tr>
<td>Jose Cuervo Gold Tequila</td>
<td>Patrón</td>
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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’ŒUVRES RECEPTION

- 3 - or 4 - Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Cocktail Hour Stationary Food Stations
  Petite Individual Crudité, 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’ŒUVRES

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’ŒUVRES

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** with 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 Crudité with Spring Herb Dip (served during cocktail hour)
• Cutting and Service of the Wedding Cake
• Regular and Decaffeinated Coffees, Iced and Hot Teas

PLATED ENTRÉES
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 Crûte
French Onion Gruyère 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 Frisée Watercress, Melon, Almond Brittle, Gouda, White Balsamic Vinaigrette
Roasted Red Beets Frisée, 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-Puréed 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 / $91
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 IndividualCrudité 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 Entrées 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, Éclairs 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 Proscuitto 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
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 Cobbettes 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

2018 MENUS | EXCLUDES SERVICE CHARGE AND TAX | ANTICIPATE 5% INCREASE PER YEAR | PAGE 17
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.