



Banquet Menu

Bayview Room and
Sala Menendez Room

Our Catering Sales Team will work with you to ensure that you have the event of your dreams!

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Welcome

Bayview Room and Sala Menendez Room

Located in historic downtown St. Augustine, we offer on-site, full service catering in one of our two beautiful private banquet rooms. We also offer off-premise catering for any event at any location.



The Bayview Room is decorated in luxurious style, with crystal chandeliers, and large windows offering panoramic views of the Matanzas Bay and Bridge of Lions. The gracious, romantic atmosphere makes this the perfect setting for very special occasions and celebrations. Our Bayview Room holds up to 110 guests.



The Sala Menendez Room is located inside the courtyard of the historic Lightner Museum Building and features an elegant and romantic atmosphere with 12' ceilings, chandeliers and spectacular views of the courtyard's tropical gardens and koi pond. The courtyard is one of the most picturesque settings in St. Augustine and our room will create the perfect backdrop for your event. Our Sala Menendez Room holds up to 60 guests.



Bayview Room and Sala Menendez Room

ROOM RENTAL REQUIREMENTS AND FEES

Bayview Rooms – Thursday, Friday, Saturday, and Sunday	1200.00
Bayview Rooms – Monday, Tuesday, Wednesday	600.00
Sala Menendez Rooms – Thursday, Friday, Saturday, and Sunday	1000.00
Sala Menendez Rooms – Monday, Tuesday, Wednesday	500.00

3 Hours for Daytime Events (must end by 3pm)

4 Hours for Evening Events (beginning after 4pm)

Additional hours are 250.00 per hour

35 guest minimum required.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

Option: To rent the Balcony along with the Bayview Room is an additional 750.00

INCLUDED IN ROOM FEE

White, Ivory or Black Linen
 White, Ivory or Black Napkins
 Round Guest Tables
 Head or Sweetheart Table
 Buffet Table
 Cake Table
 Gift Table
 Entrance Table

Professional Serving Staff
 All Catering Supplies
 Dance Floor
 Cake Cutting
 Elegant Décor

Gold Chiavari Chairs (Sala Menendez Room)

Mahogany Chiavari Chairs (Bayview Room) China, Silver, Stemware and Glassware Barware



We understand that your event is only as successful as our ability to listen to your needs and provide a service that is unique to your very special occasion. This is why we always take the time to sit with you and talk about your guests, their special needs and your vision.

Call us to help make your event magical!

Pricing does not include taxes and gratuity.



Hors D'oeuvres

Per 100 Pieces Butler passed

We recommend ordering 5-6 pieces per person for a 1 hour cocktail party and 15-20 pieces per person for a cocktail style event.

(V) Tomato and Gorgonzola Bruschetta	180.00
Tomato and Gorgonzola Bruschetta with blackened Shrimp	255.00
(V) Vegetable Spring Rolls with Sweet Chile Sauce	200.00
(V) Tomato Mozzarella Skewers with Balsamic Reduction	210.00
(V) Mini Portabella Sliders	380.00
(V) Baby Baked Potatoes stuffed with Sour Cream and Chives	205.00
(V) Mushrooms Stuffed with Spinach and Provolone Cheese	175.00
(V) Brie with Caramelized Apple on Toast Points	250.00
Mini Crab Cakes drizzled with Caribbean Remoulade	255.00
Chicken Satay Brushed in a Pineapple Teriyaki Sauce	230.00
Coconut Crusted Chicken Tenders with Honey Mustard Sauce	200.00
Bacon Wrapped Scallops	250.00
Smoked Salmon Bites on Bagel Chips with Dill Cream Sauce	275.00
Blue Crab Stuffed Mushrooms	250.00
Coconut Shrimp with Honey Mustard Sauce	255.00
Sesame Tuna Bites with Ginger Remoulade	330.00
Sesame Chicken Bites with Ginger Remoulade	255.00
Mini Beef Sliders	370.00
Quesadillas with Pepper Jack Cheese and Pico de Gallo topped with Hot Pepper Relish	205.00
Swedish Meatballs oven roasted and served in a rich creamy gravy	190.00
Antipasto Skewers with Mozzarella, Grape Tomatoes, Salami, Pepperoni and drizzled with a Balsamic Glaze	230.00
Spanakopita	225.00
Shrimp and Grits	215.00

(V) Vegetarian (GF) Gluten Free

Before placing your order, please inform your server if anyone in your party has a food allergy.

* These menu items contain Peanuts, Pecans, Cashews, Almonds, Walnuts, Pine Nuts or Sesame Seeds.

† These items may contain raw or undercooked ingredients or may be cooked to your specifications.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pricing is exclusive of tax and service charge.

Hors D'oeuvres Display Selections

Minimum of 35 Guests required.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

(V)	Bahamian Hummus	6.00 per person
	Served with Grilled Vegetables and Toasted Pita Bread	
(V) (GF)	Fresh Vegetable Display	6.50 per person
	Celery, Carrots, Broccoli, Cauliflower, Tomatoes, Cucumbers, Olives, Artichokes, and Gherkins. Served with Jalapeño Ranch and Blue Cheese for dipping	
(V)	Cheese Display	6.95 per person
	Assorted Cheeses to include Cheddar, Pepper Jack, Havarti Dill and Smoked Gouda served with Crackers, Crusty Breads and Grapes	
(GF)	Antipasto Platter	11.00 per person
	Sliced Salami, Pepperoni, Prosciutto, Ham, Swiss Cheese, Smoked Gouda Cheese, Pepper Jack Cheese, Olives, Artichokes, Marinated Mushrooms, Zucchini and Tomatoes	
(V) (GF)	Fresh Fruit Display	6.50 per person
	Assorted diced Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries and Kiwi	
(V)	Spinach Con Queso Dip	6.50 per person
	Served with Tri-colored Tortilla Chips	
	Crostini Bar	9.50 per person
	Crackers and assorted Toast Points with a choice of two: Smoked Seafood Dip, Bruschetta, Hummus or Tapenade	
(V) (GF)	Avocado Bar	8.95 Per person
	Chargrilled Avocado halves accompanied by the following: Pepper Jack Cheese, Cheddar Cheese, Diced Tomatoes, Red Peppers, Jalapeños, Green Onion, Red Onion and Chopped Cilantro	
	Add-on per person for Avocado Bar:	
	Diced Bacon 2.25 / Grilled Chicken Breast 4.00 / Shrimp Salad 5.00 / Feta Cheese 2.00	
	Grilled Chicken Breast 4.00 / Shrimp Salad 5.00 / Crab Claws 5.00	
(GF)	Jumbo Shrimp Cocktail	275.00 (100 pieces of Shrimp)
	Served with Caribbean Cocktail Sauce	
	Apple Almond Baked Brie	225.00 (serves 40 people)
	Imported Brie topped with thinly sliced Apples and Toasted Almonds, wrapped in puff pastry and baked until golden brown. Served with Grapes and Baguette bread	

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Specialty Stations

Minimum of 35 Guests required. Chef Fee of 75.00 not included.

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Soup Station 8.95 per person/ 8.95 per person with no entrée
A1A Beer Cheese Soup and Minorcan Clam Chowder served with assorted Crackers and Crusty Breads

(GF) Seafood Station 25.00 per person/ 36.50 per person with no entrée
Jumbo Chilled Shrimp, Green Lipped Mussels sautéed in White Wine and Garlic butter, Seared Scallops and Little Neck Clams or Oysters on the ½ shell. Served with Citrus Fruits, Caribbean Cocktail Sauce and Mango Yogurt Sauce

Pasta Station - Chef attended 14.00 per person/ 22.50 per person with no entrée
Choice of Two Pastas (Bowties, Angel Hair, Cheese Tortellini, Linguine)
Choice of Two Sauces (Red Pepper Alfredo, Lobster Cream Sauce, Asiago Basil Cream Sauce, Classic Marinara)

Add On per person for Pasta Station

Spiced Shrimp ... 5.95 Blackened Chicken ... 5.00 Roasted Vegetables ... 4.95

Mashtini Bar – Chef attended 10.95 per person/ 16.95 per person with no entrée
Mashed Yukon Gold and Roasted Sweet Potato Bar
Choice of Five Toppings: (Additional toppings 1.00 per person) Sour Cream, Chopped Bacon, Minced Scallions, Mushroom Gravy, Caramelized Onions, Sun-dried tomatoes, Corn Relish, Sweet Peppers, Candied Pecans, Parmesan Cheese, Brown Sugar and Marshmallows, Fresh Cheddar and Pepper Jack Cheeses.

Add on premium toppings for Mashtini Bar

Grilled Rosemary Chicken, Blackened Shrimp or Chicken ... 4.00 per person

Carving Stations

Includes: Freshly Baked Rolls. Carver fee of 75.00 per Chef not included

(GF) Brown Sugar and Jalapeño Glazed Pit Ham 10.95 per person / 16.95 per person with no entree
Served with Creole Mustard and Roasted Garlic Mayonnaise

(GF) Herb Seared Tenderloin of Beef 24.95 per person / 39.95 per person with no entrée
Served with Horseradish Chive Sauce and Peppercorn Demi-Glace

(GF) Roasted Prime Rib 23.95 per person / 39.95 per person with no entrée
Served with Caramelized Onion au Jus and Horseradish Chive Sauce

(GF) Whole Smoked Salmon 17.95 per person / 27.95 per person with no entrée
Whole Salmon Smoked in-house, served with Dill Cream Cheese, Capers, Onion Relish, assorted Olives, Roasted Vegetable Medley and assorted Crackers

(GF) Herb Roasted Pork Loin 9.95 per person / 16.95 per person with no entrée
Served with Apple Brandy Cream Sauce

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The King St. Plated Package

Minimum of 35 guests required. Includes: Fresh Baked Rolls and Soda, Coffee, Ice Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

SALAD (Choice of One)

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| <p>(GF) House Salad
Mixed greens topped with Smoked bacon, Pepper Jack and Cheddar Cheeses, Tomatoes, and Cucumbers.
Tossed in your choice of dressing</p> | <p>(V) Chopstick Spinach Salad
Fresh Spinach with Oranges, Jicama, and Spiced Pecans tossed in a Soy Scallion Vinaigrette</p> | <p>(V) Caesar Salad
Chopped Romaine lettuce with fresh Parmesan Cheese, Croutons and tossed in Caesar dressing</p> |
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ENTRÉES

Includes: Fresh Rolls and Butter and a choice of one Vegetable and one Potato or Rice from list below.

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| Mojito Grilled Chicken. Marinated and topped with Ale Spiked Gouda sauce and Fried Onions. | 53.00 per person |
| Hazelnut Crusted Chicken. Topped with a Boursin Crab Sauce | 54.00 per person |
| Chicken Marsala. Topped with a Marsala Mushroom Demi-Glace | 54.00 per person |
| Smoked Pork Loin. Topped with a Shitake Mushroom Bordelaise. | 53.00 per person |
| Beef Tenderloin. Sliced and topped with a Peppercorn Brandy Demi-Glace. | 65.95 per person |
| Roasted Garlic Stuffed Filet Mignon (8oz). Topped with Maytag Bleu Cheese and served over a Shitake Cabernet Sauce | 65.00 per person |
| (GF) Grilled Jerk Salmon. Topped with a Fresh Herb Butter | 57.00 per person |
| Grouper Oscar. Lightly seared and topped with Crab Meat and Béarnaise Sauce | 58.00 per person |
| (GF) Southwestern Seared Mahi Mahi. Topped with a roasted Tomato Poblano Sauce | 56.00 per person |
| Pistachio Crusted Red Snapper. Topped with a roasted Shallot Frangelico Sauce. | 58.00 per person |
| Duet: Roasted Garlic stuffed Filet Mignon (4oz) and Sea Bass (4oz). | 70.00 per person |

- (V)** (Choice of one with the entrée)
Dauphinoise Potatoes, Roasted Garlic Mashed Potatoes, Scored Redskin Potatoes, Roasted Vegetable Confetti Rice, Rice Pilaf
- (V)** (Choice of one with the entrée)
Fresh Vegetable du jour, Green Beans with Toasted Almonds, Asparagus, Honey and Chive Glazed Carrots



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The Sunset Gluten Free Package

Minimum of 35 guests required. Includes: Soda, Coffee, Iced Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

BUTLER PASSED HORS D'OEUVRES	per 100 pieces
Marinated Shrimp and Tomato Jam	390.00
Thai Chicken Wings with Sesame seeds	325.00
Eggplant rolls with Goat cheese, Roasted Red Pepper and Basil	325.00

SALAD (Choice of One)

Spinach Salad with Cherry Tomatoes, chopped Egg, Bacon, and Parmesan Cheese with Red Wine and Olive Oil Vinaigrette

Wedge of Iceberg lettuce with diced Cucumbers, Red Onion, and Gruyere Cheese with Ranch Dressing.

ENTRÉES (Choice of One) 65.00 per person

Grilled Salmon Filet with Orange Blossom Honey Butter, Lemon Rice, and Green Beans with sautéed Onions

Chargrilled Tenderloin Filet Medallions with Port Wine Reduction, Garlic Mashed Potatoes, Vegetable du Jour

Grilled Chicken Breast with Crab, Artichokes and Asparagus with Hollandaise Sauce, Rice Pilaf, Broccoli and Cherry Tomatoes

St. Augustine Vegan Buffet

Minimum of 35 guests required. Includes: Soda, Coffee, Iced Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

BUTLER PASSED HORS D'OEUVRES

(V) White Bean Dip with Crostini	2.50 per person
(V) Roasted Pepper, Olive, and Caper Bruschetta	3.50 per person
(V) Chilled Tofu, Japanese style (Silken Tofu, including Cilantro, Grated Ginger, toasted Sesame Seeds, Radishes, and Snow Peas) served with a Mirin-Soy dipping sauce.	3.20 per person

ENTRÉES 46.95 per person

(V) Couscous

Ratatouille Salad

(V) (GF) Black Lentil, Parsnip, Romaine lettuce, and Walnut Salad

(V) (GF) Grilled Tofu with Sweet Potato, Chick Pea, and Spinach Curry

(V) Vegan Shepard's Pie with Mushrooms, Potatoes, Sun-dried Tomatoes and Peas

(V) Mixed Mushroom Stuffing

(V) (GF) Roasted Cauliflower with Winter Pesto

(V) (GF) Stewed Beets with Sun-dried Cranberries

(V) Vegetarian (GF) Gluten Free

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Ponce De Leon Dinner Buffet

Minimum of 35 guests required. Includes: Fresh Baked Rolls and Soda, Coffee, Ice Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

SALADS (Choice of One)

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| (GF) House Salad
Mixed greens topped with Smoked bacon, Pepper Jack and Cheddar Cheeses, Tomatoes, and Cucumbers.
Tossed in your choice of dressing | (V) Chopstick Spinach Salad
Fresh Spinach with Oranges, Jicama, and Spiced Pecans tossed in a Soy Scallion Vinaigrette | (V) Caesar Salad
Romaine lettuce with fresh Parmesan Cheese, and Focaccia Crouton. Tossed in Caesar dressing |
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ENTRÉES (PACKAGE ONE)

Choice of two entrees: 46.95 per person or choice of three entrees: 49.95 per person

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| Mojito Grilled Chicken
Boneless Marinated Chicken grilled and topped with Ale Spiked Gouda Sauce and Fried Onions | Fresh Seared Atlantic Salmon
Topped with a Roasted Shallot Cream Sauce and Spiced Pecans |
| Blackened Shrimp Salsa Cruda
Angel Hair Pasta topped with Smoked Tomatoes, Onions and Blackened Shrimp tossed in Basil infused Olive Oil | Sliced Top Round of Beef
With Mushroom Bordelaise and Tomato Concasse |
| Herb Roasted Pork Loin
Sliced and topped with Apple Brandy Cream Sauce and Roasted Confetti Vegetables | (GF) Blackened Mahi Mahi
Topped with a Caribbean Creole Sauce |
| | (GF) Jamaican Jerk Chicken
Topped with a Jalapeño Molasses Butter |

ENTRÉES (PACKAGE TWO)

Choice of two entrees: 50.95 per person or choice of three entrees: 55.95 per person

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| Herb Seared Pork Loin
Sliced and topped with Spinach, Bacon and Gorgonzola Sauce | Pistachio Crusted Mahi Mahi
Topped with a Roasted Shallot Chardonnay Sauce |
| Seafood Paella
Grilled fresh fish, Shrimp, Scallops, Calamari, Mussels, Chicken Chorizo and Saffron Rice simmered in a savory Court Bouillon | Pecan Crusted Chicken
Topped with a Dijon Horseradish Cream Sauce |
| Key Lime Shrimp Fettuccine
Jumbo Atlantic Shrimp tossed in a Key Lime Butter Sauce and served over Fettuccine Pasta | (GF) Carved and Roasted Pit Ham
Served with Mango Mustard and roasted Garlic Mayonnaise |
| Sesame Crusted Chicken
Served over Fried Spinach and topped with a Ginger Remoulade | Grilled Florida Grouper + 2.00 per person
Topped with a Chive Crab Sauce |

- (V)** (Choice of one with the entrée)
Dauphinoise Potatoes, Roasted Garlic Mashed Potatoes, Scored Redskin Potatoes, Roasted Vegetable Confetti Rice, Rice Pilaf
- (V)** (Choice of one with the entrée)
Fresh Vegetable du jour, Green Beans with Toasted Almonds, Asparagus, Honey and Chive Glazed Carrots

(V) Vegetarian **(GF)** Gluten Free

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La Florida Buffet

Minimum of 35 guests required. Includes: Soda, Coffee, Iced Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

(V) (GF) Grande Salad

Mixed lettuce tossed in a Cilantro Lime Vinaigrette and topped with Toasted Pine Nuts and Red Chile Croutons

(V) Spinach Con Queso Dip

Served with tri-colored Tortilla Chips

Taco and Tostada Bar

Seasoned Beef, Jalapeño Peppers, Chipotle Salsa, Shredded Lettuce, Tomatoes, Onions, Black Olives, Sour Cream, Cheddar and Pepper Jack Cheese, Taco and Tostada Shells

(GF) Santa Fe Chicken

Southwestern spiced Grilled Chicken Breast topped with a roasted Tomato Poblano Sauce and Tomato Tomatillo Concasse

(V) Fiesta Rice

Fluffy long grain Rice tossed with a Confetti of Vegetables and Peppers

(V) Refried Beans

Topped with Pepper Jack Cheese

(V) (GF) Side of Squash, Corn and Peppers

(V) Jalapeño Corn Bread

(V) Fresh Baked Rolls with Butter

46.95 PER PERSON



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Uniquely Southern Buffet

Minimum of 35 guests required. Includes: Fresh Baked Rolls and Soda, Coffee, Iced Tea.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

(V) (GF) Low Country Salad
with Cucumbers, Tomato Wedges and Onion, tossed in a Buttermilk Dressing

(V) (GF) Southern Potato Salad

(Choice of One)

(GF) Carved Honey & Orange Glazed Pit Ham

Buttermilk Fried Chicken

Applejack Cider & Brown Sugar Glazed Pork Loin

Topped with a grilled Apple Demi Glace

Garlic Studded Beef Round

Slow roasted, sliced and topped with a Kentucky Bourbon Mushroom au Jus

(GF) Carved House Smoked Turkey Breast

Serve with a Datil Peach Jelly

(Choice of One)

(GF) Shrimp and Grits

Fresh Atlantic Shrimp sautéed with Garlic, Shallots, Mushrooms and Scallions, served over Cheddar Cheese Grits

(GF) Bourbon Chicken with Sweet Onion Relish

(GF) Grilled Mahi Mahi

Served over a Corn, Spinach and Tomato Succotash

(V) (Choice of one with the entrée)

Dauphinoise Potatoes, Roasted Garlic Mashed Potatoes, Scored Redskin Potatoes, Roasted Vegetable Confetti Rice, Rice Pilaf

(V) (Choice of one with the entrée)

Fresh Vegetable du jour, Green Beans with Toasted Almonds, Asparagus, Honey and Chive Glazed Carrots

45.95 PER PERSON

(V) Vegetarian (GF) Gluten Free

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Little Italy Buffet

Minimum of 35 guests required. Includes: Assorted Fresh Crusty Bread and Pesto Focaccia, Soda, Coffee, Iced Tea.
Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

SALADS (Choice of One)

(GF) House Salad

Mixed greens topped with Smoked bacon, Pepper Jack and Cheddar Cheeses, Tomatoes, and Cucumbers
Tossed in your choice of dressing

(V) Caesar Salad

Crisp Romaine Lettuce with Focaccia Croutons and Fresh Parmesan Cheese

(V) (GF) Chopstick Spinach Salad

Fresh Spinach with Mandarin Oranges, Jicama, and Spiced Pecans tossed in a Soy Scallion Vinaigrette

ENTRÉES

Grilled Chicken Parmesan

Chicken Breast grilled and topped with a fresh Tomato Ragu and fresh Parmesan Cheese

(GF) Herb and Garlic Crusted Pork Loin topped with Marsala Mushroom Demi-Glace

(V) Sautéed Vegetable Primavera

(Choice of Two Pastas and Two Sauces)

Pasta Choices Cheese Tortellini, Fettuccine, Angel Hair, Bow Tie

Sauce Choices Roasted Red Pepper Alfredo, Asiago Basil Cream Sauce, Classic Marinara, and White Wine Clam sauce

44.95 PER PERSON



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Menendez Brunch Buffet

Minimum of 35 guests required. Includes: Soda, Coffee, Ice Tea. 75.00 Chef fee not included.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

(PACKAGE ONE) 29.95 per person

- (V) Assorted Muffins and Danish
- (V) Sausage Gravy with Buttermilk Biscuits and Home-style Potatoes
- (V) (GF) Seasonal Fresh Fruit & Berries served with Orange Cream
- (V) Assorted Bagels with Cream Cheese, Capers and Onion relish
- (V) Scrambled Eggs
- Fresh Brewed Coffee & Juices
- (GF) Applewood Smoked Bacon & Sausage
- (V) (GF) Pepper Jack Cheese Grits

(PACKAGE TWO) 39.95 per person

BUTLER PASSED HORS D'OEUVRES

- (V) Spanakopita
- (GF) Mini Shrimp and Grits

ENTRÉES

- (V) Sliced Seasonal Fruit
- (V) Assorted Quiche
Including: Lorraine, Grilled Vegetable and Spinach & Cheese
- Sliced Smoked Salmon
Served with toasted Mini Bagels, Cream Cheese, Capers and Onion Relish
- (V) Cinnamon Raisin French toast
- (GF) Applewood Smoked Bacon & Sausage

DESSERT STATION

- (V) Chocolate dipped Strawberries, assorted Mini Pastries

ADD-ON'S

- Omelet Station9.00 per person (Chef attended)
- Ham 8.00 per person
- Shrimp and Grits 12.00 per person

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Dessert Menu

Minimum of 35 guests required.

Minimum of 65 guests required on Saturdays in the Bayview Room except during the months of June, July, and August.

INDIVIDUAL DESSERTS

(Choice of one) 6.95 per person

Key Lime Cheese Cake
Whipped Cream and Lime Slice

Chocolate Sensation
Raspberry Sauce and Fresh Mint

Chocolate Mint Cake
Crème Anglaise and Fresh Mint

Brownie Delight
Served room temperature
Topped with Vanilla Bean Ice Cream
and Mocha Sauce

Almond Pound Cake
with Balsamic Strawberries
and Orange Blossom Honey
Topped with Frangelico Whipped Cream

DESSERT BAR

(Choice of three) 10.95 per person

Each additional Dessert Bar item: 3.95 per person

Mini Chocolate Éclairs

Mint Brownies

Raspberry Cookies

Chocolate covered Strawberries

Mini Key Lime Cheese Cakes

Assorted Cannolis
(Chocolate, Strawberry, Pistachio)

Carrot Cake

(V) Vegetarian **(GF)** Gluten Free

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Open Bar Packages

Our bar packages include a fully stocked bar featuring our call and premium liquor selections, a variety of red and white wines, craft/bottled beer and soft drinks.

CALL BRANDS (includes Beer and Wine)

Svedka Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, J&B Scotch, Jose Cuervo Tequila.

1 Hour	25.00 per person
2 Hours	30.00 per person
3 Hours	36.00 per person
4 Hours	40.00 per person

PREMIUM BRANDS (includes Beer and Wine)

Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Captain Morgan Rum, Cruzan Light Rum, Crown Royal, Jack Daniels, Milagro Tequila.

1 Hour	28.00 per person
2 Hours	34.00 per person
3 Hours	40.00 per person
4 Hours	44.00 per person

SUPER PREMIUM BRANDS (includes Beer and Wine)

Grey Goose, Makers Mark, Tangueray Gin, Crown Royal, Johnny Walker Black, Mount Gay Rum, Cruzan Light Rum, Patron Silver.

1 Hour	34.00 per person
2 Hours	40.00 per person
3 Hours	45.00 per person
4 Hours	48.00 per person

BEER AND HOUSE WINE

Package includes a Cigar City and Fat Tire draft beer (in Bayview room only), as well as, bottled beer: Michelob Ultra, Budweiser Light, Stella Artois, Sierra Nevada Hop Hunter, (Fat Tire in Sala Menendez Room only). House Wine Includes: Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir and White Zinfandel

1 Hour	16.00 per person
2 Hours	20.00 per person
3 Hours	23.00 per person
4 Hours	27.00 per person

ADD CHAMPAGNE TOAST

Butler Passed	4.00 per person
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*We value friendly service.
We reserve the right to refuse service.
All guests must present valid identification upon request.*

Consumption and Cash Hosted Bar Packages

Our bar packages include a fully stocked bar featuring our call and premium liquor selections, a variety of red and white wines, craft/bottled beer and soft drinks.

The consumption bar charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The balance is paid at the end of the event.

For a cash bar guests purchase drinks individually. Drinks may not be purchased in the restaurant and brought into the private dining room. Service standards require 1 Bartender up to 50 guests billed at 200.00 for the first 4 hours and 50.00 for each additional hour. Minimum of 500.00 spend is required.

Call Brands	8.00
Premium Brands	9.00
Super-Premium Cocktails	10.00
Domestic Bottled Beer	5.00
Draft Beer	6.00
House Wine	7.00
Soft Drinks and Juice	3.00

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We reserve the right to refuse service.
All guests must present valid identification upon request.*