

DESTIN  
FORT  
WALTON  
BEACH  
FLORIDA

CONVENTION CENTER

# Catering Menu



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## Continental Buffets

**Price Per Person / 25 Person Minimum**

Includes Orange Juice, Decaf & Regular Coffee,  
Hot Tea & Filtered Water Service.

### **COASTAL CONTINENTAL 15pp**

Muffins, Danish, Scones, Butter

### **EMERALD CONTINENTAL 20pp**

Fresh Fruit Salad  
Assorted Bagels &  
Cream Cheese  
Breakfast Sweet Breads  
Butter

### **POWERHOUSE 23pp**

Seasonal Sliced Fruit, Berries  
Build Your Own Oatmeal Bar  
Hard Boiled Eggs  
Assortment of Fruit Yogurts  
Granola  
English Muffins, Butter  
Peanut Butter  
Jams

## CONTINENTAL ENHANCEMENTS

**Price Per Person**

Must be purchased with meal service

Sliced Ham	6pp
Pepper Bacon	6pp
Sausage Patty	6pp
Sausage Links	6pp
Yogurt, Berry, Granola Parfait	6pp
Assorted Mini Quiche	7pp
Farm Fresh Scrambled Eggs	5pp
Breakfast Potatoes	5pp
Bagels & Cream Cheese	5pp
Sliced Fresh Fruit	6pp
Overnight Oats	5pp

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# Breakfast Sandwiches Add Ons

Price Per Person / 25 Person Minimum

## **CROISSANT SANDWICH** 6pp

Egg with  
Choice of Cheddar or Swiss  
Choice of Bacon, Sausage or Ham

## **BISCUIT SANDWICH** 6pp

Egg with  
Choice of Cheddar or Swiss  
Choice of Bacon, Sausage or Ham

## **BREAKFAST BURRITO** 7pp

Egg with Cheddar & Potato  
Choice of Bacon, Chorizo or Ham  
Served with Sour Cream, Salsa

# Buffets

**Price Per Person / 25 Person Minimum**

Includes Orange Juice, Decaf & Regular Coffee, Hot Tea & Filtered Water Service.

**DAYBREAK 26pp**

- Scrambled Eggs
- Bacon & Sausage
- Home Fried Potatoes
- Breakfast Pastries, Butter

**SOUTHWEST  
BREAKFAST 28pp**

- Fiesta Scrambled Eggs
- Chorizo, Bacon Crumbles
- Warm Tortillas
- Salsa, Sour Cream,  
Cheddar Cheese
- Salsa Verde, Hot Sauce  
Selection
- Chili Lime Potatoes
- Fruit Salad

**LA SPECIAL 32pp  
(Lower Alabama)**

- Southern Scrambled Eggs
- Biscuits & Sausage Gravy
- Cheddar Cheese Grits
- Country Fried Steak
- Pepper Bacon
- Sliced Fruit & Berries
- Breakfast Breads, Butter

**BUFFET ENHANCEMENTS**

**Price Per Person**

Must be purchased with meal service

- Sliced Ham 6pp
  - Pepper Bacon 6pp
  - Individual Fruit-Flavored Yogurt 3pp
  - French Toast 6pp
  - Biscuits & Gravy 6pp
  - Tofu Scramble 6pp
  - Smoked Salmon with  
Traditional Accompaniments 8pp
  - Pancakes 6pp
  - Sausage Patty 5pp
  - Made-to-Order Omelets 10pp
- Chef's Fees Apply

**BEVERAGE ENHANCEMENTS**

**Price Per Person / Two Hour Service,  
Attendant Fees Apply**

Must be purchased with meal service

**BLOODY MARY BAR 20pp**

- Premium Tito's Vodka
- Spicy & Mild Mix, Hot Sauces
- Celery, Pickled Okra, Pickled Green Beans, Olives
- Lemon & Lime Wedges
- Candied Bacon

**MIMOSA BAR 20pp**

- Chilled Champagne
- Orange, Grapefruit  
& Cranberry Juices
- Peach Puree
- Fruit Garnishes



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# BUILD YOUR OWN Plated Breakfast

Price Per Person / 25 Person Minimum / Multiple choices will incur an additional fee

Includes Orange Juice, Decaf & Regular Coffee, Hot Tea & Filtered Water Service.

## MORNING JOURNEY 28pp

### CHOICE OF ONE

Scrambled Eggs

Ham & Cheddar Scramble

Roasted Mushroom &  
Spinach Quiche

French Toast

Eggs Benedict Traditional

Caramelized Onion &  
Bacon Quiche

Crab Benedict

### CHOICE OF ONE

Smoked Ham

Applewood Smoked Bacon

Flavored Bacon  
*Available Upon Request*

Smoked Sausage

NY Strip *Add 10pp*

### CHOICE OF ONE

Breakfast Potatoes

Cheddar Cheese Grits

Hash Browns

## ALL DAY À LA CARTE

### SNACKS

#### BY THE DOZEN

Fresh Baked Cookies	36
Breakfast Pastries	36
Assorted Local Donuts	36
Assorted Individual Chips	24
Trail Mix	36
Assorted Candy Bars	36
Granola Bars	36
Whole Fruit	24
Bananas, Apples, Seasonal	
Sliced Bagels with Cream Cheese	36
Fruit Yogurts	24

### BEVERAGES

#### BY THE GALLON

Café Bustelo Coffee	48
Folgers Coffee	40
Iced Coffee	44
Served with Flavored Syrups	
Hot Tea	40
Hot Chocolate	40
Tropical Fruit Punch	30
Lemonade	30
Fruit Juices	38
Orange, Grapefruit, Apple, Tomato, Cranberry, Pineapple	
Infused Water	30

#### INDIVIDUAL EACH

Coke Products	3
Bottled Water	3
Individual Bottle Juice	3
Energy Drinks	6
Bottled Coffee Drinks	6

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# *Breaks*





## ONE HOUR Themed Breaks

Price Per Person / 25 Person Minimum

### THE SPA 18pp

Fruit Kabobs,  
Honey Yogurt Dip  
Mixed Nuts, Trail Mix  
Hummus,  
Crisp Vegetable Sticks  
Regular & Decaf Coffee,  
Hot Tea, Infused Water,  
Lemonade

### THE CONCESSION STAND 18pp

Fresh Popped Popcorn  
Blue Bunny Ice Cream  
Assorted Candies & Chips  
Assorted Soft Drinks,  
Bottled Water  
*Attendant Fee Applies*

### BALL PARK 18pp

Soft Pretzel with  
Spicy Mustard & Cheese Sauce  
Cracker Jacks, Popcorn  
Mini Corn Dogs,  
Dipping Sauces  
Assorted Soft Drinks,  
Bottled Water

### THE CANDY BAR 18pp

Assorted Candy  
Cookies, Brownies,  
Rice Krispy Treats  
Regular & Decaf Coffee,  
Hot Tea, Infused Water,  
Soft Drinks

### TASTE OF THE GULF 23pp

Local Smoked Fish Spread,  
Pimento Cheese, Crackers,  
Farm Fresh Vegetables  
Key Lime Bars,  
Coconut Cake Squares  
Peach Sweet Tea, Lemonade,  
Infused Water

### SUGAR & CAFFEINE 23pp

Chocolate Chunk Cookies  
Cheesecake Pops  
Mini Eclairs  
Bite-sized Cupcakes  
Regular & Decaf Coffee,  
Iced Coffee, Hot Tea,  
Soft Drinks, Bottled Water,  
Energy Drinks

## Beverage Breaks

Price Per Person /  
25 Person Minimum

**ALL DAY 25pp**  
Refreshed for 8 hours

**HALF DAY 20PP**  
Refreshed for 4 hours

### BEVERAGES

**Freshly Brewed  
Regular & Decaf Coffee**

**Herbal Teas**

**Soft Drink**

**Filtered Water Service**

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## Tackle Box Lunch

Price Per Person / Minimum 25 Each Type, Maximum 4 Choices

Includes Whole Fruit, Chips, Dessert & Bottled Water.

### STANDARD 25 pp

#### SMOKED TURKEY

Provolone, Lettuce, Tomato

#### SHAVED HAM

Swiss Cheese, Lettuce, Tomato

#### ROAST BEEF

Cheddar Cheese, Lettuce, Tomato

#### CHICKEN CAESAR SALAD

Romaine, Croutons, Parmesan Cheese

#### MEDITERRANEAN VEGGIE WRAP

Hummus, Sliced Cucumber, Romaine, Tomato, Feta Cheese, Pickled Red Onion

#### SOUTHWEST VEGGIE WRAP

Grilled Mushrooms, Black Bean & Corn Salsa, Lettuce, Pepper Jack Cheese

### PREMIUM 28 pp

#### ITALIAN SUB SANDWICH

Ham, Salami, Pepperoni, Provolone, Red Onion, Green Leaf Lettuce, Tomato, Roasted Red Pepper Aioli, Hoagie Roll

#### TURKEY BACON CLUB

Crispy Bacon, Cranberry Relish, Green Leaf Lettuce, Tomato

#### BEEF TENDERLOIN

Boursin, Pickled Red Onions, Arugula

#### SOUTHERN COBB SALAD

Diced Fried Chicken, Cheddar Cheese, Hard Boiled Egg, Red Onion, Tomato, Cucumber, Ranch Dressing

#### BACON, LETTUCE, TOMATO, AVOCADO

Garlic Aioli

#### CREOLE SHRIMP SALAD WRAP

Roasted Shrimp Salad with Remoulade, Lettuce, Tomato, Relish

\* Increased costs for disposable products may be reflected in boxed lunch pricing.

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# BUILD YOUR OWN Sunshine Bowl

Includes Gourmet Rolls, Butter, Crackers, Iced Tea & Filtered Water Service.

## BOWL 32 pp

### GREENS

#### CHOICE OF TWO

Mixed Baby Greens  
Romaine  
Spinach  
Kale & Field Greens

### PROTEINS

#### CHOICE OF TWO

Grilled Chicken  
Bistro Steak  
Shredded Pork  
Teriyaki Tofu  
Jerk Shrimp

7pp for each additional choice

### GRAINS/STARCH

#### CHOICE OF TWO

Quinoa  
Brown Rice  
Bulgar Wheat  
Couscous  
Farro

### CHEESE

#### CHOICE OF TWO

Pepper Jack  
Cheddar  
Shaved Parmesan  
Feta

3pp for each additional choice

### TOPPINGS

#### CHOICE OF FOUR

Shaved Carrots  
Kalamata Olives  
Roasted Corn  
Tomatoes  
Diced Hard Boiled Egg  
Cucumber  
Slivered Almonds  
Black Beans  
Red Onion  
Avocado  
Sliced Mushrooms  
Sunflower Seeds

2pp for each additional choice

### DRESSINGS

#### CHOICE OF TWO

Buttermilk Ranch  
Balsamic Vinaigrette  
Lemon Poppy Vinaigrette  
Pomegranate Vinaigrette

### DESSERTS

#### CHOICE OF TWO

Carrot Cake  
Chocolate Cake  
Lemon Meringue Pie  
Apple Pie  
Pecan Pie  
Coconut Pie  
Cookies & Brownies



## Lunch Buffets

Price Per Person / 25 Person Minimum

Includes Iced Tea & Filtered Water Service.

### ISLAND BUFFET 40pp

Includes Gourmet Rolls with Butter.

#### COLD

##### CHOICE OF TWO

Fresh Fruit Salad

Caesar Salad

Mediterranean Pasta Salad

Marinated Tomato,  
Cucumber, Feta

Spinach, Beet & Goat Cheese

#### HOT

##### CHOICE OF TWO

Grilled Chicken

Apricot BBQ Glaze

Chicken Marsala

BBQ Glazed Meatloaf

Herb Roasted

Chicken Quarters

Grilled Sausage

Peppers & Onions

Bistro Steak

Pomegranate Glaze

Stuffed Pork Loin

Grilled Salmon

Grilled Pineapple Salsa

#### ACCOMPANIMENTS

##### CHOICE OF TWO

Pepper Jack Mac & Cheese

Oven Roasted  
Red Skin Potatoes

Rice Pilaf

Whipped Sweet Potatoes

Roasted Rainbow Cauliflower

Garlic Whipped Potatoes

Brown Butter Green Beans

Fresh Seasonal Veggies

Grilled Broccolini

Grilled Squash & Zucchini

#### DESSERTS

##### CHOICE OF TWO

Carrot Cake

Chocolate Cake

Lemon Meringue Pie

Apple Pie

Pecan Pie

Coconut Pie

Cookies & Brownies

### TEX-MEX TACO BAR 35pp

Beef Barbacoa

Chicken Tinga

Black Beans

Spanish Rice

Shredded Lettuce

Shredded Cheddar Cheese

Sour Cream

Salsa Verde

Corn & Flour Tortillas

#### DESSERTS

##### CHOICE OF TWO

Carrot Cake

Chocolate Cake

Lemon Meringue Pie

Apple Pie

Pecan Pie

Coconut Pie

Cookies & Brownies

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## EMERALD COAST DELI LUNCH 32pp

### SALAD

#### CHOICE OF TWO

Field Greens & Garden Vegetables

Island Coleslaw

Potato Salad

Marinated Tomato, Cucumber, Feta

Caesar Salad

### MEATS, CHEESES, BREADS, CONDIMENTS

Smoked Turkey

Honey Ham

Roast Beef

Assorted Cheese Slices

Green Leaf, Tomato, Red Onion, Pickles

Kaiser, Ciabatta, Marble Rye

Gourmet Spreads

Fresh Kettle Chips

Cookies

## TAILGATE LUNCH 34pp

### SALAD & CHILI

#### CHOICE OF TWO

Field Greens & Garden Vegetables

Island Coleslaw

Potato Salad

Marinated Tomato, Cucumber, Feta

Caesar Salad

Baked Beans

Chili

### MEATS, BREADS, CONDIMENTS

5oz Angus Burgers

Grilled Chicken Breasts

All Beef Jumbo Franks

Assorted Cheese Slices

Assorted Buns, Breads

Gourmet Spreads

Fresh Kettle Chips

Cookies

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# Lunch

Served  
10am  
until 3pm



# Plated Lunch

Price Per Person / 25 Person Minimum

Includes Choice of One Salad, One Entrée per Event, One Dessert, Gourmet Rolls, Butter, Iced Tea & Filtered Water Service.

Additional fees apply for choice of entrée, up to three selections.

## SUGAR WHITE SANDS

### SALAD

#### CHOICE OF ONE

#### Field Greens & Garden Veggies

Ranch & Vinaigrette

#### Tropical Fruit Salad

Seasonal Tropical Fruit Slices, Assorted Berries

#### Caesar Salad

Romaine, Herb Croutons, Parmesan Cheese, Traditional Caesar Dressing

#### Beet Salad

Fresh Roasted Gold & Red Beets over Baby Spinach, Goat Chesse

### DESSERTS

#### CHOICE OF ONE

#### Cheesecake

#### Carrot Cake

#### Red Velvet Cake

#### Triple Berry Shortcake

#### Key Lime Pie

#### Apple Pie

### ENTRÉES

#### CHOICE OF ONE

#### Braised Beef Short Ribs 42pp

Beef Short Ribs, Red Wine, Beef Stock, Fresh Seasonal Vegetables

#### Panko Parmesan Crusted Chicken 36pp

Lemon, Fresh Herb Orzo, Fresh Seasonal Vegetables

#### Chicken Marsala 36pp

Wild Mushroom Sauce, Polenta Cake, Fresh Seasonal Vegetables

#### Roasted Pork Loin 37pp

Apple Chutney, Smashed Potatoes, Fresh Seasonal Vegetables

#### New York Strip Loin 42pp

Roasted Fingerling Potatoes, Rainbow Baby Carrots

#### Seared Fillet of Salmon 37pp

Grilled Pineapple Salsa, Rice Pilaf, Fresh Seasonal Vegetables

#### Seared Catch of the Day MKT Price

Local Gulf Caught  
Chef's Choice of Sides

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# Dinner

Served  
after 4pm





# BUILD YOUR OWN Dinner Buffet

Price Per Person / 25 Person Minimum

Includes Gourmet Rolls, Butter, Regular & Decaf Coffee, Iced Tea & Filtered Water Service.

## HARBOR BREEZE 46pp

### SOUP & SALAD

#### CHOICE OF TWO

**Tomato & Mozzarella Salad**

**Fresh Fruit Salad**

**House Salad**

Balsamic Vinaigrette

**Caesar Salad**

**Baby Spinach Salad**

Bacon, Candied Pecans,  
Gorgonzola,  
Blackberry Vinaigrette

**Roasted Beet &  
Goat Cheese Salad**

Citrus Vinaigrette

**Tomato Basil Bisque**

**Loaded Potato Soup**

**Shrimp & Corn Chowder**

**Broccoli & Cheddar Soup**

4pp for each additional choice

### HOT ENTRÉE

#### CHOICE OF TWO

**Chicken Marsala**

Wild Mushroom Sauce

**Chicken Picatta**

**Chili Lime Chicken**

Pico Crema

**Roasted Chicken Quarters**

Grilled Lemon & Artichokes

**Whole Roast Beef Tenderloin**

Red Wine Demi

**Rosemary Pork Loin**

Smoked Tomato Demi

**Pan Seared Snapper**

White Wine Tomato Basil Sauce

6pp for each additional choice

### ACCOMPANIMENTS

#### CHOICE OF TWO

**Roasted Red Potatoes**

**Garlic Whipped Potatoes**

**Au Gratin Potatoes**

**Rice Pilaf**

**Gouda Mac & Cheese**

**Roasted Sweet Potato Hash**

**Creamy Leek &**

**Lemon Orzo**

**Quinoa Pilaf**

**Green Beans**

**Broccolini**

**Curried Cauliflower**

**Rainbow Baby Carrots**

**Roasted Root Vegetables**

5pp for each additional choice

### DESSERTS

#### CHOICE OF TWO

**Assorted Layer Cakes**

**Flourless Chocolate Cake**

**Key Lime Pie**

**Lemon Meringue Pie**

**Pecan Pie**

**Tiramisu**

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## Plated Dinner SINGLE ENTRÉE/DUAL ENTRÉE

Price Per Person / 25 Person Minimum / Multiple choices will incur an additional fee

Includes Gourmet Rolls, Butter, Regular & Decaf Coffee, Iced Tea & Filtered Water Service.

### SOUP OR SALAD

#### CHOICE OF ONE

#### Field Greens & Garden Veggies

Ranch & Vinaigrette

#### Tropical Fruit Salad

Seasonal Tropical Fruit Slices  
and Assorted Berries

#### Caesar Salad

Romaine, Herb Croutons,  
Parmesan Cheese,  
Traditional Caesar Dressing

#### Beet Salad

Fresh Roasted Gold &  
Red Beets over Baby Spinach  
with Goat Cheese,  
Champagne Vinaigrette

#### Tomato Basil Bisque

#### Loaded Potato Soup

#### Shrimp & Corn Chowder

#### Broccoli & Cheddar Soup

### DESSERTS

#### CHOICE OF ONE

#### Cheesecake

#### Turtle Cheesecake

#### Extreme Chocolate Cake

#### Flourless Chocolate Cake

#### Key Lime Pie

#### Apple Pie

#### Double Chocolate Brownie

### ENTRÉES

#### CHOICE OF ONE

#### Roasted Airline Chicken Breast 39pp

Natural Jus, Fingerling Potatoes, Seasonal Vegetables

#### Coffee-Rubbed Seared Duck Breast 57pp

Sour Cherry Demi Glaze, Lemon Thyme Infused Jasmine Rice,  
Swiss Chard

#### Lamb Chops 56pp

Mint Jalapeño Demi Glaze, White Bean Puree, Roasted Fennel

#### Bone-In Pork Chop 45pp

Wild Mushroom Bread Pudding, Roasted Root Vegetables

#### Mustard Crusted Pork Loin 43pp

Sea Salt Crusted Baked Potato, Seasonal Vegetables

#### Braised Beef Short Ribs 54pp

Natural Reduction, Mascarpone Polenta, Roasted Parmesan Tomato

#### Roasted Filet of Beef 68pp

Red Wine Demi Glaze, Whipped Loaded Potatoes,  
Seasonal Vegetables

#### Seared Salmon 45pp

Leek & Lemon Orzo, Seasonal Vegetables

#### Local Catch Floribbean Style MKT Price

Island Rice Pilaf, Grilled Seasonal Vegetables

#### Jerk Smoked Chicken Breast & Shrimp Skewer 58pp

Mango Chili Reduction, Rice Pilaf, Seasonal Vegetables

#### Grilled Flat Iron Steak & Blackened Shrimp 60pp

Smoked Tomato Demi Glaze, Potato Torte, Seasonal Vegetables

#### Filet of Beef & Cold Water Lobster Tail 80pp

Blackberry Demi Glaze, Potato Gratin, Seasonal Vegetables

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BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTIONS

BAR

GUIDELINES

## Hors D'oeuvres

50 Pieces Minimum Each

**COLD** 200 per / 50 pieces

Field Greens & Garden Veggies  
Mediterranean Antipasto Kabob  
Mozzarella Caprese Skewer  
Grilled Asparagus, Prosciutto Wrapped  
Stuffed Cherry Tomato,  
Smoked Chicken Salad  
Smoked Salmon Mousse Cup  
Hummus Stuffed Mushroom  
Chilled Melon Soup Shooter  
Duck Mousse & Fig on Crostini

**PREMIUM COLD** 250 per / 50 pieces

House Cured Salmon Gravlax on Crostini  
Mustard Dill Sauce  
Thai Grilled Shrimp Skewer  
Caviar & Sour Cream in Pastry Cone  
Tartare Beef Wonton Crisp  
Sweet Soy  
Beef Tenderloin Carpaccio Crostini  
Raspberry Brie Bites

**HOT** 225 per / 50 pieces

Mini Kobe Sliders  
Meatloaf Sliders  
Mini Cubans  
Peking Duck Roll  
Arancini  
Pork Pot Stickers  
Crab Stuffed Cremini  
Chicken Guajillo Mole Skewer  
Smoke Brisket Picadillo Empanada  
Mini Philly Cheese Steak Sliders  
Mini Southern Chicken & Waffles  
Reuben Spring Rolls  
1000 Island  
Grilled Vegetable Tarts  
Ricotta Balsamic Glaze

**PREMIUM HOT** 275 per / 50 pieces

Petite Beef Wellington  
Smoked Pork Belly Arepa  
Sea Scallops Wrapped in Bacon  
Shrimp Tempura  
Orange Sauce  
Mini Crab Cakes  
Remoulade  
Chipotle Steak Churrasco  
Coconut Lobster Tails  
Mango Horseradish Glaze  
BBQ Pork Slider  
Pickled Onion, Peach Chili BBQ  
Shrimp Andouille Kabob  
Crab Stuffed Mushrooms  
Mini Fish Tacos  
Local Catch, Lime Crema, Slaw



# À la Carte Dips

One Quart / Serves Approximately 10

Served with Grilled Naan Bread

## HOT

**Spinach & Artichoke** 37

**Queso Fundido** 38  
Chorizo, Pico De Gallo

**Buffalo Chicken** 37

**Hot Crab** 42

**Chili Cheese** 37

**Pizza** 36

## COLD

**Dill & Sour Cream** 37

**Hummus** 36  
Seasonal Flavors

**Vegetable** 36

**Guacamole** 40

**House Made Salsa** 36

**French Onion** 37

**Layer** 38



# Reception Stations

## GARDEN CRUDITÉS

Crisp Seasonal Vegetables & Pickled Vegetables  
Chive Ranch Dip

Small 150    Medium 250    Large 350

## CHEESE BOARDS

Imported & Domestic Cheeses,  
Assorted Berries, Grapes,  
Accompaniments with Gourmet Crackers

Small 225    Medium 325    Large 450

## CHARCUTERIE

Local & Imported Cured Meats,  
Domestic & Imported Cheeses,  
Pickled Vegetables, Olives, Mustards,  
Accompaniments with  
Toasted Baguettes & Crackers

Small 300    Medium 400    Large 500

Small Serves    25  
Medium Serves    50  
Large Serves    75

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## Specialty Stations

Price Per Person / 25 Person Minimum

### **BUILD YOUR OWN SALAD STATION** 17pp

Spinach, Field Greens, Iceberg Lettuce, Tomatoes, Artichokes, Black Olives, Grilled Chicken, Bacon Bits, Candied Pecans, Cheddar Cheese, Monterey Jack Cheese, Red Onions, Cucumbers, Croutons, Diced Hard Boiled Eggs  
Choice of 3 Seasonal Dressings

### **MAC & CHEESE STATION** 20pp

#### CHOICE OF THREE

Pepper Jack  
Gruyère & Wild Mushroom  
Classic Mac & Cheese  
Chipotle Bacon  
Cajun Shrimp & Gouda

### **CHICKEN WING STATION** 24pp

#### CHOICE OF THREE SAUCES

Hot  
Mild  
BBQ  
Garlic Parmesan  
Sweet Chil  
Teriyaki

#### ACCOMPANIMENTS

Ranch, Blue Cheese, Carrots, Celery, House-made Chips

### **FLATBREAD STATION** 19pp

#### CHOICE OF THREE

**Roasted Vegetable & Goat Cheese Caprese**  
**BBQ Pulled Pork, Chili Peach Reduction**  
Smoked Gouda, Pickled Onion  
**Brie, Crispy Prosciutto, Sour Cherry Jam**  
**Pepperoni & Cheese**  
**Mediterranean**  
**Caramelized Onion & Mushroom**  
**Philly Cheesesteak**

### **SLIDER STATION** 24pp

#### CHOICE OF THREE SLIDERS

Grilled Chicken  
Hamburger  
Cheesesteak  
Buffalo Chicken  
Pulled Pork

#### CHOICE OF THREE SIDES

Potato Salad  
Cole Slaw  
Fresh Kettle Chips  
Tater Tots  
Fries  
Onion Rings

### **SWEET ENDINGS DESSERT DISPLAY** 16pp

#### CHOICE OF FIVE MINI DESSERTS

Based on 3 Pieces per Person

**Mini Eclairs**  
**Chocolate Covered Strawberries**  
**Short Cake Shooters**  
**Assorted Dessert Bars**  
**Cheesecake Pops**  
**Bite Size Cupcakes**  
**Mini Macaroons**  
**Duo Chocolate Mousse Shooters**  
**Fruit Skewers**  
Chocolate Sauce  
**Double Chocolate Cake**

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BREAKFAST

BREAKS

LUNCH

DINNER

RECEPTIONS

BAR

GUIDELINES

## CHEF ATTENDED Action Stations

Price Per Person / 125 Chef Attendant Fee for 2 hour reception / 25 Person Minimum

### STIR FRY STATION 28pp

#### PROTEIN / CHOICE OF THREE

Chicken

Beef

Pork

Shrimp

Tofu

#### STARCH / CHOICE OF THREE

Jasmine Rice

Brown Rice

Sticky Rice

Lo Mein Noodles

Soba Noodles

#### Made to order with your selection:

Green Peppers, Red Peppers, Onions,  
Snap Peas, Bamboo Shoots, Mushrooms,  
Bok Choy, Celery, Fresh Garlic

### PASTA STATION 26pp

#### PROTEIN / CHOICE OF THREE

Grilled Chicken

Marinated Steak Tips

Italian Sausage

Shrimp

Tofu

#### STARCH / CHOICE OF THREE

Penne

Linguine

Tri Color Cheese Tortellini

Garden Spiral Pasta

Gluten Free Pasta

Zoodles

#### Made to order with your selection:

Marinara, Alfredo, Pesto, Mushrooms, Spinach,  
Fresh Garlic, Onions, Parmesan, Fresh Herbs

### FLAMING DONUT STATION 18pp

#### ORIGINAL GLAZED DONUTS

#### SAUTÉED TO ORDER WITH

Tennessee Whiskey, Brown Sugar & Butter

Topped with Vanilla Bean Ice Cream

Selection of Toppings, Chocolate Sauce,  
Caramel, Triple Berry Coulis, Whipped Cream

*All prices are subject to 22% administrative charge & current sales tax (if applicable).  
The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of  
employees and is not distributed to employees. Prices are subject to change without notice.*



# Butcher's Block

125 Chef Attendant Fee up to 50 guests for 2 hour reception

## **BOURBON GLAZED HAM** 275 each

Approximately 50 Servings

Whole Grain Mustard, Garlic Aioli,  
Gourmet Rolls, Butter

## **ROASTED TURKEY BREAST** 250 each

Approximately 30 Servings

Roasted Red Pepper Aioli, Cranberry Sauce,  
Gourmet Rolls, Butter

## **LEG OF LAMB** 350 each

Approximately 30 Servings

Creamy Tzatziki Sauce, Cherry Mint Glaze,  
Gourmet Rolls, Butter

## **CARVED PRIME RIB** 375 each

Approximately 50 Servings

Creamy Horseradish, Whole Grain Mustard,  
Gourmet Rolls, Butter

## **BEEF STRIP LOIN** 400 each

Approximately 50 Servings

Creamy Horseradish, Whole Grain Mustard,  
Gourmet Rolls, Butter

## **BEEF TENDERLOIN** 400 each

Approximately 25 Servings

Creamy Horseradish, Red Wine Demi Glaze,  
Gourmet Rolls, Butter



DESTIN  
FORT  
WALTON  
BEACH  
FLORIDA

CONVENTION CENTER

# Bar



# Hosted & Cash Bar Service

125 Attendant Fee up to 50 guests for 2 hour reception

## COCKTAILS

### PREMIUM 8pp

Jose Cuervo  
Jack Daniels  
Captain Morgan  
Malibu  
Tito's

### DELUXE 9pp

Ketel One  
Tanqueray  
Crown Royal  
Johnnie Walker Red  
Bacardi Silver  
Basil Hayden  
Patron Silver

## WINE

### HOUSE 8pp

Robert Mondavi Chardonnay  
Robert Mondavi Pinot Grigio  
Robert Mondavi Cabernet  
Sauvignon

### PREMIUM 9pp

Justin Pinot Grigio  
Justin Sauvignon Blanc  
The Federalist Red Blend  
Meiomi Pinot Noir  
Stella Rosa Moscato  
J Roget Champagne

## BEER

### IMPORTED & DOMESTIC 7pp

Bud Light  
Michelob Ultra  
Stella Artois  
Goose Island IPA  
Yuengling

\* Each attendant fee will be waived for every \$500 bar sales.

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## Event Planning

### **FOOD & BEVERAGE ORDER SPECIFICATIONS**

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 30 days prior to the date of your first scheduled service.

### **CONFIRMATION OF ORDERS**

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 2 weeks prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt. The services agreement (contract) outlines specific agreements between the customer and Aramark. The signed service agreement, along with the required deposits, must be received no less than 2 weeks in advance of the first scheduled event. A \$500 deposit is required at the time the contract is returned. An additional 75% is due 15 days prior and the balance is due no less than five days prior to the first event. If the signed service agreement is not received at least 2 weeks prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

### **SPECIAL EVENTS**

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events.

Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 30 days prior to the event unless otherwise negotiated between the customer and Aramark.

### **MENU PROPOSALS**

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

### **FLOOR PLANS FOR CATERING FUNCTIONS**

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through Aramark, will be the responsibility of the customer. Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

### **BANQUET EVENT ORDER (BEO)**

A signed copy of the BEO must be returned no less than two (2) weeks prior to your event. Any change or on-site additions to these contracted arrangements may be accommodated, based on availability, and will incur additional charges.

# Payment and Credit

## ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

## PAYMENT POLICY

Our policy requires full payment in advance.

## ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Aramark reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history. To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

## FACILITY SERVICE

Specialty linens are available upon request. Pricing based on linens chosen. Plated banquet prices include white linens, glassware, china and flatware.

## SPECIALTY MEALS & SPECIAL DIETARY RESTRICTIONS REQUEST

Specialty Dietary restrictions may be accommodated, for plated functions, to a maximum quantity of the overage meals available for the event (5% above guarantee, up to 30 meals).

Requests outside of the available overage quantities, may incur additional charges of \$10 per person above the originally agreed upon menu price, for each specialty meal request above this quantity.

# Catering Guidelines

## GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function ten (10) business days prior to the event.

This excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, Aramark shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 20% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

## CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days from the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

## MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 25 people for all meal functions. If the guarantee is less than 25 people, a \$500.00 fee may apply.

## EXHIBITOR FOOD & BEVERAGE POLICY

Any requests to bring in outside food and beverages will be at Aramark's discretion and will be considered on a case by case basis. Please inquire with your sales professional.

This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.