

DESTIN
FORT
WALTON
BEACH
FLORIDA

CONVENTION CENTER CATERING MENU



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ALL DAY À LA CARTE

**Charged On Consumption. 50% Guaranteed Charge For Consumption Quantity Ordered, Upon Final Deadline.*

SNACK

Price by the Dozen

FRESH BAKED COOKIES	42
BREAKFAST PASTRIES	38
BREAKFAST DONUTS <i>assorted</i>	40
GOURMET LOCAL DONUTS	60
CHIPS <i>assorted individual</i>	36
TRAIL MIX	40
CANDY BARS <i>assorted</i>	40
GRANOLA BARS <i>assorted</i>	40
WHOLE FRUIT	33
Bananas, Apples, Seasonal	
SLICED BAGELS WITH CREAM CHEESE	42
FRUIT YOGURTS	36

BEVERAGES

Price by the Gallon

HOT

REGULAR COFFEE	50
DECAFFEINATED COFFEE	50
HERBAL TEA	48
HOT CHOCOLATE	45

COLD

ICED TEA	37
ICED COFFEE	50
Served with Flavored Syrups	
TROPICAL FRUIT PUNCH	35
LEMONADE	35
FRUIT JUICES	43
Orange, Grapefruit, Apple, Tomato, Cranberry, Pineapple	
INFUSED WATER	33
Lemon & Basil	
Cucumber & Mint	
Citrus & Berry	



BEVERAGES

Price Individual / Each

COKE PRODUCTS <i>canned</i>	3
COKE PRODUCTS <i>bottle</i>	4
POWERADE	4
TEA <i>bottle</i>	4
WATER <i>canned</i>	3
WATER <i>bottle</i>	4
VOSS WATER <i>bottle</i>	6
JUICE <i>individual bottle</i>	4
ENERGY DRINKS	7
COFFEE DRINKS <i>canned</i>	7

All prices are subject to 24% administrative charge & current sales tax (if applicable).

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CONTINENTAL BUFFETS

Minimum 25 guests

Includes Regular & Decaffeinated Coffee, Hot Tea and Ice Water

Upgrade \$2pp Orange Juice

COASTAL CONTINENTAL 18

Muffins, Danish, Scones, Butter

EMERALD CONTINENTAL 24

Fresh Fruit Display

Assorted Bagels & Cream Cheese

Breakfast Sweet Breads

ENHANCEMENTS

Price Per Person

Must be purchased with meal service

SLICED HAM	6
PEPPER BACON	6
SAUSAGE PATTY	6
SAUSAGE LINKS	6
YOGURT, BERRY, GRANOLA PARFAIT	7
ASSORTED MINI QUICHE	7
FARM FRESH SCRAMBLED EGGS	5
BREAKFAST POTATOES	5
BAGELS & CREAM CHEESE	5
SLICED FRESH FRUIT	6



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BREAKFAST SANDWICHES

Minimum 25 guest (maximum 3 selection)

CROISSANT SANDWICH 8

*Egg, Canadian Bacon, Cheddar

*Egg, Bacon, Cheddar

*Egg, Sausage Patty, Cheddar

ENGLISH MUFFIN SANDWICH 8

*Egg, Canadian Bacon, Cheddar

*Egg, Sausage Patty, Cheddar

*Egg, Bacon, Cheddar

*Egg White, Turkey Bacon, Swiss

BISCUIT SANDWICH 8

*Scrambled Egg, Bacon, Cheddar

*Scrambled Egg, Sausage Patty, Cheddar

*Scrambled Egg, Canadian Bacon, Cheddar

BREAKFAST BURRITO 9

*Scrambled Egg, Bacon, Potato, Cheddar

*Scrambled Egg, Chorizo, Potato, Queso Fresco

*Scrambled Egg, Ham, Potato, Smoked Gouda

BREAKFAST CUBAN 9

Mojo Pork, Ham, Egg, Swiss on Cuban Bread



VEGAN /VEGETARIAN OPTIONS

Available by request

Upgrade \$5

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BUFFETS

Minimum 25 guests / Service attendant, available upon request. \$175 per attendant

Includes Regular & Decaffeinated Coffee, Hot Tea and Ice Water

Upgrade \$2pp Orange Juice

CHEF BREAKFAST 30

- Scrambled Eggs
- Hardwood Smoked Bacon
- Sausage Links
- Home Fried Potatoes
- Breakfast Pastries
- Fresh Seasonal Fruit & Berries

SOUTHWEST BREAKFAST 31

- 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 (Lower Alabama) 35

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

ENHANCEMENTS

Price Per Person

Must be purchased with meal service

SLICED HAM	6
PEPPER BACON	6
INDIVIDUAL FRUIT-FLAVORED YOGURT	3
FRENCH TOAST	6
BISCUITS & GRAVY	6
TOFU SCRAMBLE	6
SMOKED SALMON WITH TRADITIONAL ACCOMPANIMENTS	10
PANCAKES	6
SAUSAGE PATTY	6
MADE-TO-ORDER OMELETS	10
CHEF'S ATTENDANT FEES APPLY	175
Two Hour Service / Per 50 Guest	

BEVERAGE ENHANCEMENTS

Price Per Person / Two Hour Service / Attendant Fees Apply

Must be purchased with meal service

BLOODY MARY BAR 20

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

MIMOSA BAR 20

- 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 Regular & Decaffeinated Coffee, Hot Tea and Ice Water

Upgrade \$2pp Orange Juice

MORNING JOURNEY 30

Please Choose One

SCRAMBLED EGGS

HAM & CHEDDAR SCRAMBLE

ROASTED MUSHROOM & SPINACH QUICHE

FRENCH TOAST

EGGS BENEDICT TRADITIONAL

CARAMELIZED ONION & BACON QUICHE

CRAB BENEDICT

Please Choose One

SMOKED HAM

APPLEWOOD SMOKED BACON

FLAVORED BACON

Available Upon Request

SMOKED SAUSAGE

NY STRIP

Add \$10 per person

Please Choose One

BREAKFAST POTATOES

CHEDDAR CHEESE GRITS

HASH BROWNS



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ONE HOUR THEMED BREAKS

Price Per Person / 25 Person Minimum

Each Additional Hour at \$5pp plus an Attendant Fee of \$175

THE SPA 22

Fruit Kabobs, Honey Yogurt Dip

Mixed Nuts, Trail Mix

Hummus, Crisp Vegetable Sticks

Regular & Decaf Coffee, Hot Tea,
Infused Water, Lemonade

THE CONCESSION STAND 22

Fresh Popped Popcorn

Blue Bunny Ice Cream

Assorted Candies & Chips

Assorted Canned Soft Drinks, Water

Attendant Fee Applies

BALL PARK 22

Soft Pretzel with Spicy Mustard & Cheese Sauce

Cracker Jacks, Popcorn

Mini Corn Dogs, Dipping Sauces

Assorted Canned Soft Drinks, Water

THE CANDY BAR 22

Assorted Candy

Cookies, Brownies,
Rice Krispy Treats

Regular & Decaf Coffee,
Hot Tea, Infused Water,
Soft Drinks

SUGAR & CAFFEINE 28

Jumbo Fresh Baked Cookies

Mini Cheesecakes

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

HALF DAY 25

Refreshed for 4 hours

Freshly Brewed Regular & Decaf Coffee

Herbal Teas

Canned Soft Drinks

Filtered Water Service



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TACKLE BOX LUNCH

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

Includes Whole Fruit, Chips, Dessert & Canned Water.

STANDARD 30

SMOKED TURKEY

Provolone, Lettuce, Tomato

SHAVED HAM

Swiss Cheese, Lettuce, Tomato

ROAST BEEF

Cheddar Cheese, Lettuce, Tomato

CHICKEN CAESAR WRAP

Romaine, 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 32

ITALIAN SUB SANDWICH

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

TURKEY BACON CLUB

Crispy Bacon, Cranberry Relish, Green Leaf Lettuce, Tomato

BEEF TENDERLOIN

Boursin, Pickled Red Onions, Arugula

SOUTHERN COBB WRAP

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

BLT WARP

Garlic Aioli, Avocado

CREOLE SHRIMP SALAD WRAP

Remoulade, Lettuce, Tomato, Relish

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BUILD YOUR OWN SUNSHINE BOWL

Price Per Person / 25 Person Minimum

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

BOWL 32

GREENS

Please Choose Two

Mixed Baby Greens
Romaine
Spinach
Kale & Field Greens

PROTEINS

Please Choose Two

Grilled Chicken
Bistro Steak
Shredded Pork
Teriyaki Tofu
Jerk Shrimp

\$10pp for each additional choice

GRAINS/STARCH

Please Choose Two

Quinoa
Brown Rice
Bulgar Wheat
Couscous
Farro

CHEESE

Please Choose Two

Pepper Jack
Cheddar
Shaved Parmesan
Feta

\$3pp for each additional choice

TOPPINGS

Please Choose Four

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

\$5pp for each additional choice

DRESSINGS

Please Choose Two

Buttermilk Ranch
Balsamic Vinaigrette
Lemon Poppy Vinaigrette
Pomegranate Vinaigrette

\$5pp for each additional choice

DESSERTS

Please Choose Two

CARROT CAKE
CHOCOLATE CAKE
KEY LIME TART
APPLE PIE
PECAN PIE
COCONUT PIE
COOKIES & BROWNIES

**Action Station, Available Upon Request.*

*\$175 Chef Attendant Fee /
Two Hour Service / Per 50 Guest*

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LUNCH BUFFETS

Price Per Person / 25 Person Minimum

Includes Iced Tea & Filtered Water Service.

ISLAND BUFFET 42

Includes Gourmet Rolls with Butter.

COLD

Please Choose Two

FRESH FRUIT SALAD

CAESAR SALAD

MEDITERRANEAN
PASTA SALAD

MARINATED TOMATO,
CUCUMBER, FETA

SPINACH, BEET &
GOAT CHEESE

HOT

Please Choose Two

GRILLED CHICKEN
Bourbon 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

Please Choose 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

Please Choose Two

CARROT CAKE

CHOCOLATE CAKE

APPLE PIE

PECAN PIE

COCONUT PIE

COOKIES & BROWNIES



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LUNCH BUFFETS

Price Per Person / 25 Person Minimum

Includes Iced Tea & Filtered Water Service.

TACO BAR 38

BEEF BARBACOA
CHICKEN TINGA
BLACK BEANS
SPANISH RICE
SHREDDED LETTUCE
SHREDDED CHEDDAR CHEESE
SOUR CREAM
SALSA VERDE
PICO DE GALLO
CORN & FLOUR TORTILLAS

DESSERTS

Please Choose Two

CARROT CAKE
CHOCOLATE CAKE
APPLE PIE
PECAN PIE
CHURROS
COOKIES & BROWNIES

EMERALD COAST DELI LUNCH 35

SALADS

Please Choose 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 LETTUCE, TOMATO,
RED ONION, PICKLES
KAISER, CIABATTA, MARBLE RYE
GOURMET SPREADS
FRESH KETTLE CHIPS
COOKIES
Jumbo Fresh Baked Cookies

TAILGATE LUNCH 37

SALAD & CHILI

Please Choose Two

FIELD GREENS & GARDEN VEGETABLES
ISLAND COLESLAW
POTATO SALAD
MARINATED TOMATO, CUCUMBER, FETA
CAESAR SALAD
BAKED BEANS
CHILI

MEATS, CHEESE, BREADS, CONDIMENTS

GRILLED ANGUS BURGERS
GRILLED CHICKEN BREASTS
ALL BEEF JUMBO FRANKS
ASSORTED CHEESE SLICES
LETTUCE, TOMATO, ONION,
GOURMET SLICED PICKLES
ASSORTED BUNS, BREADS
GOURMET SPREADS
FRESH KETTLE CHIPS
COOKIES
Jumbo Fresh Baked Cookies



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PLATED LUNCH

Price Per Person / 25 Person Minimum

Includes Choice of One Salad, One Entrée per Event, One Dessert & Filtered Water Service.

SUGAR WHITE SANDS

Includes Gourmet Rolls with Butter.

SALAD

Please Choose One

FIELD GREENS &
GARDEN VEGGIES
Ranch Dressing and
Balsamic 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 Cheese

ENTRÉES

Please Choose One

BRAISED BEEF SHORT RIBS 45
Beef Short Ribs, Red Wine Reduction, Beef Stock, Mashed Potatoes,
Fresh Seasonal Vegetables

PANKO PARMESAN CRUSTED CHICKEN 38
Lemon, Fresh Herb Orzo, Fresh Seasonal Vegetables

CHICKEN MARSALA 38
Wild Mushroom Sauce, Polenta Cake, Fresh Seasonal Vegetables

ROASTED PORK LOIN 39
Apple Chutney, Au Gratin Potatoes, Fresh Seasonal Vegetables

NEW YORK STRIP LOIN 44
Roasted Fingerling Potatoes, Fresh Seasonal Vegetables

SEARED FILLET OF SALMON 39
Grilled Pineapple Salsa, Rice Pilaf, Fresh Seasonal Vegetables

SEARED CATCH OF THE DAY MKT PRICE
Local Gulf Caught Fish
Chef's Choice of Sides

DESSERTS

Please Choose One

CHEESECAKE

CARROT CAKE

RED VELVET CAKE

TRIPLE BERRY SHORTCAKE

KEY LIME PIE

APPLE PIE



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BUILD YOUR OWN DINNER BUFFET

Price Per Person / 25 Person Minimum

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

HARBOR BREEZE 50

Includes Gourmet Rolls with Butter.

SOUP & SALAD

Please Choose Two

TOMATO & MOZZARELLA SALAD

FRESH FRUIT SALAD

HOUSE SALAD

Ranch Dressing and
Balsamic Vinaigrette

CAESAR SALAD

BABY SPINACH SALAD

Bacon, Candied Pecans, Gorgonzola,
Blackberry Vinaigrette

ROASTED BEET &

GOAT CHEESE SALAD

Citrus Vinaigrette

TOMATO BASIL BISQUE

LENTIL SOUP

BROCCOLI & CHEDDAR SOUP

\$4pp for each additional choice

ENTRÉES

Please Choose Two

CHICKEN MARSALA

Wild Mushroom Sauce

CHICKEN PICATTA

Lemon Beurre Blanc Sauce

HERB ROASTED CHICKEN

Natural Jus

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

Please Choose Two

ROASTED RED POTATOES

GARLIC WHIPPED POTATOES

RICE PILAF

GOUDA MAC & CHEESE

ROASTED SWEET POTATO
HASH

QUINOA PILAF

GREEN BEANS

BROCCOLINI

ROASTED CAULIFLOWER

RAINBOW BABY CARROTS

ROASTED ROOT VEGETABLES

\$5pp for each additional choice

DESSERTS

Please Choose Two

ASSORTED LAYER CAKES

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

PECAN PIE

TIRAMISU



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PLATED DINNER

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

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

SINGLE ENTRÉE/DUAL ENTRÉE

SALAD

Please Choose One

HOUSE SALAD

Baby Greens, Frisee and Garden Vegetables, Balsamic Vinaigrette and Ranch Dressing

WEDGE SALAD

Bacon, Pickled Onions, Tomatoes, Bleu Cheese Crumbles, Blue Cheese or Ranch Dressing

TRADITIONAL CAESAR

Baby Romaine, Garlic Croutons, Parmesan and Traditional Caesar Dressing

ITALIAN SALAD

Romaine and Arugula, Tomatoes, Kalamata Olives, Pepperoncini, Artichoke Hearts, Red Onion, Parmesan Cheese and Italian Vinaigrette

SUMMER SALAD

Baby Kale, Spinach, Radish, Carrots, Cucumber, Heirloom Tomatoes and Citrus Vinaigrette

ENTRÉES

Please Choose One

HERB ROASTED CHICKEN BREAST 43

Natural Jus, Fingerling Potatoes, Seasonal Vegetables

BONE-IN AIRLINE CHICKEN BREAST 44

Natural Demi Jus, Parmesan Risotto, Broccolini

BRAISED BEEF SHORT RIBS 62

Natural Reduction, Au Gratin Potatoes, Asparagus

FILET MIGNON 72

Port Wine Demi Glaze, Whipped Loaded Potatoes, Seasonal Vegetables

SEARED SALMON 50

Lemon Butter, Whipped Garlic Potatoes, Haricot Verts

LOCAL CATCH FLORIBBEAN STYLE MKT Price

Mango Salsa, Island Rice Pilaf, Grilled Seasonal Vegetables

GRILLED STEAK MEDALLION & BLACKENED SHRIMP 65

Red Wine Demi Glaze, Roasted Red Potatoes, Seasonal Vegetables

FILET MIGNON & COLD WATER LOBSTER TAIL 85

Blackberry Demi Glaze, Potato Gratin, Tri Color Carrots



DESSERTS

Please Choose One

CHEESECAKE

EXTREME CHOCOLATE CAKE

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE

APPLE PIE

DOUBLE CHOCOLATE BROWNIE

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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

SEASONAL FRUIT SKEWER &
CHOCOLATE DRIZZLE

CHILLED MELON SOUP
SHOOTER

PARMESAN BRUSCHETTA
CROSTINI

PREMIUM COLD

\$250 per / 50 pieces

SMOKED SALMON ON CROSTINI
Dill Crema

THAI GRILLED SHRIMP SKEWER

TARTARE BEEF WONTON CRISP
Sweet Soy

BEEF TENDERLOIN
CARPACCIO CROSTINI

RASPBERRY BRIE BITES

HOT

\$225 per / 50 pieces

MINI KOBE SLIDERS

MINI CUBANS

PEKING DUCK SPRING ROLL

ARANCINI

PORK POT STICKERS

CHICKEN GUAJILLO
MOLE SKEWER

SMOKED BRISKET
PICADILLO EMPANADA

MINI PHILLY CHEESE
STEAK SLIDERS

MINI SOUTHERN CHICKEN &
WAFFLES

REUBEN SPRING ROLLS
1000 Island

GRILLED VEGETABLE TARTS
with Ricotta Cheese Balsamic Glaze

PREMIUM HOT

\$275 per / 50 pieces

PETITE BEEF WELLINGTON

SMOKED PORK BAO BUNS

SEA SCALLOPS WRAPPED
IN BACON

SHRIMP TEMPURA
Orange Sauce

MINI CRAB CAKES
Remoulade

CHIPOTLE STEAK SKEWERS
Chimichurri

BBQ PORK SLIDER
Pickled Onion, Peach Chili BBQ

SHRIMP ANDOUILLE
KABOB

MINI FISH TACOS
Local Catch, Lime Crema, Slaw



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À LA CARTE DIPS

SMALL \$40

Serves Approximately 25

COLD

HUMMUS SEASONAL FLAVORS
Served with Grilled Naan Bread

BABA GHANOUSH
Served with Grilled Naan Bread

GUACAMOLE
Served with Color Tortilla Chips

HOUSE MADE SALSA
Served with Color Tortilla Chips

BLT
Served with Color Tortilla Chips

LARGE \$75

Serves Approximately 50

HOT

SPINACH & ARTICHOKE
Served with Color Tortilla Chips

QUESO FUNDIDO
Served with Color Tortilla Chips

CHORIZO, PICO DE GALLO
Served with Color Tortilla Chips

BUFFALO CHICKEN
Served with Color Tortilla Chips

CHILI CHEESE NACHO
Served with Color Tortilla Chips



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RECEPTION STATIONS

GARDEN CRUDITÉS

Crisp Seasonal Vegetables & Pickled Vegetables

Chive Ranch Dip

Small 160
Medium 260
Large 360

CHEESE BOARDS

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

Small 250
Medium 350
Large 500

CHARCUTERIE

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

Small 325
Medium 425
Large 525

*Small Serves 25
Medium Serves 50
Large Serves 75*



SPECIALTY STATIONS

Price Per Person / 25 Person Minimum

BUILD YOUR OWN SALAD STATION 20

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 Three Seasonal Dressings



FLATBREAD STATION 23

Please Choose 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

MAC & CHEESE STATION 24

Please Choose Three

PEPPER JACK

GRUYÈRE & WILD MUSHROOM

CLASSIC MAC & CHEESE

CHIPOTLE BACON

CAJUN SHRIMP & GOUDA

CHICKEN WING STATION 28

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

Please Choose Three Sauces

HOT

MILD

BBQ

GARLIC PARMESAN

SWEET CHILI

TERIYAKI

SLIDER STATION 28

Please Choose Three Sliders

GRILLED CHICKEN

HAMBURGER

CHEESESTEAK

BUFFALO CHICKEN

PULLED PORK

Please Choose Three Sides

POTATO SALAD

COLE SLAW

FRESH KETTLE CHIPS

TATER TOTS

FRIES

ONION RINGS

SWEET ENDINGS DESSERT DISPLAY 20

Please Choose Four Mini Desserts

Based on 3 Pieces per Person

MINI ECLAIRS

CHOCOLATE COVERED STRAWBERRIES

SHORT CAKE SHOOTERS

ASSORTED DESSERT BARS

ASSORTED MINI CHEESECAKES

BITE SIZE CUPCAKES

MINI MACAROONS

DUO CHOCOLATE MOUSSE SHOOTERS

FRUIT SKEWERS

Chocolate Sauce

DOUBLE CHOCOLATE CAKE

All prices are subject to 24% 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.



CHEF ATTENDED ACTION STATIONS

Price Per Person / \$175 Chef Attendant Fee for 2 Hour Reception / Per 50 Guests / 25 Person Minimum

STIR FRY STATION 30

PROTEIN

Please Choose Three

CHICKEN
BEEF
PORK
SHRIMP
TOFU

STARCH

Please Choose 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

PASTA STATION 28

PROTEIN

Please Choose Three

GRILLED CHICKEN
MARINATED STEAK TIPS
ITALIAN SAUSAGE
SHRIMP
TOFU

STARCH

Please Choose Three

PENNE
LINGUINE
TRI COLOR CHEESE TORTELLINI
GARDEN SPIRAL PASTA
GLUTEN FREE PASTA
ZOODLES

Made to order with your selection:

Marinara
Alfredo
Pesto Cream
Mushrooms
Spinach
Onions
Parmesan
Fresh Herbs



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Prices are subject to change without notice.

BUTCHER'S BLOCK

\$175 Chef Attendant Fee up to 50 guests for 2 hour reception

BOURBON GLAZED HAM \$230 each

Approximately 50 Servings

Whole Grain Mustard, Garlic Aioli, Gourmet Rolls, Butter

ROASTED TURKEY BREAST \$275 each

Approximately 30 Servings

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

CARVED PRIME RIB \$400 each

Approximately 50 Servings

Creamy Horseradish, Whole Grain Mustard, Gourmet Rolls, Butter

BEEF TENDERLOIN \$450 each

Approximately 25 Servings

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

WHOLE BEEF STEAMSHIP MKT Price

Approximately 100 Servings

Creamy Horseradish, Natural Au Jus, Gourmet Rolls, Butter

All prices are subject to 24% 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.



HOSTED & NON-HOSTED BAR SERVICE

\$175 Attendant Fee up to 100 guests for 2 hour reception

BEER & SELTZERS

PREMIUM 8.50

Michelob Ultra
Yuengling
30A Beach Blonde
Assorted High Noon Seltzers
Miller Lite

DELUXE 9.50

Corona
Goose Island IPA
Heineken
Modelo

**Non-Alcoholic Beverages upon request*

WINE

HOUSE 9.50

Robert Mondavi Chardonnay
Robert Mondavi Pinot Grigio
Robert Mondavi Cabernet Sauvignon

PREMIUM 11.50

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

COCKTAILS

PREMIUM 10.50

Jose Cuervo
Jack Daniels
Captain Morgan
Malibu
Tito's
Four Walls Irish American Whiskey
Patron Silver

DELUXE 12.50

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



All prices are subject to 24% administrative charge & current sales tax (if applicable).

CATERING GUIDELINES

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. 90% Deposit is due no less than 10 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. Remaining balance due no later than (15) days following event.

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.

A 2% processing fee will be added to all payments made by credit card. This fee reflects the cost of credit card transaction processing. No fee applies to payments made by cash, check, or ACH. The credit card processing fee will be itemized on the invoice provided after the event.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT

For all customers, we require an advance deposit of 90% of the estimated total charges, with the remaining balance, due no later than (15) days following event. Aramark reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

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 5% 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.

DESTIN
FORT
WALTON
BEACH
FLORIDA