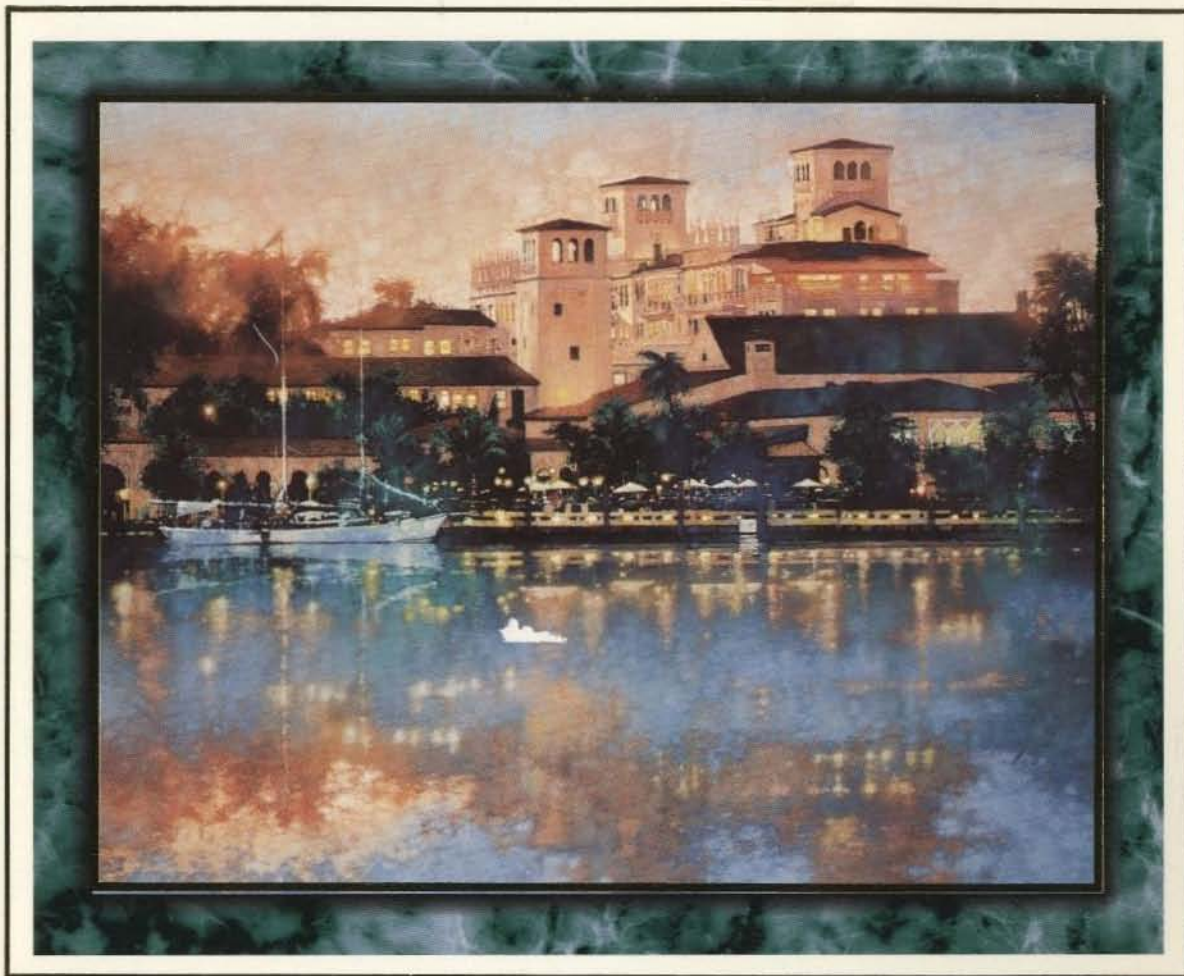


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Banquet Guide



BOCA RATON RESORT & CLUB®



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For Your Information

It is with great pleasure that we at the Boca Raton Resort and Club and the Boca Beach Club present the following pages of culinary delights. We hope that these carefully prepared menus and beverage suggestions are helpful to you in planning your upcoming functions. As always, however, we stand ready to prepare a custom menu if you so desire.

The following additional information will help you in further planning your successful event.

MENU SELECTION

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed directly with your convention service or catering manager.

MEAL GUARANTEES

A meal guarantee is required 48 business hours prior to your function and a 72 hour guarantee if your function should fall over a weekend. The hotel will be pleased to set 5% over the guarantee for a function of less than 100 guests and 3% over the guarantee for functions of 100 guests or more. If a meal guarantee is not given, the hotel will set it based on the current house count of your group or last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

DECORATIONS

Flowers may be ordered by your catering or convention service manager. If preferred, floral arrangements may be discussed directly with the flower shop located in the Cloister.

White linen is provided at no charge for your catered functions. Specialty linens can be obtained at a nominal fee with advance notice.

Ice sculptures of almost any design can be provided for decoration at an additional charge.

MUSIC and ENTERTAINMENT

Your convention service or catering manager will be pleased to recommend a variety of musical groups or entertainment.

AUDIO/VISUAL REQUESTS

Our highly trained Audio Visual staff can provide you with the latest in technical equipment along with superb service. Rates and information are available under separate cover; please contact our audio/visual office or your catering/convention service manager for further information.

SIGNS and DISPLAYS

Pre-approved signage is permitted in the registration area and in private function areas only. No signs are permitted in the lobby or other public areas. With advance notice, our art shop can prepare a sign for your function at a nominal charge. No signage is permitted in the main lobbies of the Cloister, Tower and Beach Club.



FOOD & BEVERAGE SERVICE

The sales and service of alcoholic beverages are regulated by the Florida State Liquor Commission. The Boca Raton Resort and Club is responsible for the administration of these regulations. It is hotel policy therefore, that liquor cannot be brought into the hotel from outside sources. Additionally, the hotel does not allow any food to be brought into the hotel, whether purchased or catered from outside sources. In addition, all boat charters originating from the Boca Raton Resort must utilize the hotel's catering services.

LABOR CHARGES

WAITERS – On a reception where little or no food has been ordered, the cost of one waiter for each 100 guests will be applied as follows: \$50.00 for the first three hours and \$12.00 for each hour thereafter.

BARTENDERS – are available at a charge of \$75.00 for the first three hours and \$20.00 per hour thereafter. For each \$300.00 in revenue, we will be pleased to waive the charge for one bartender. Bartenders are required and charged for unless otherwise stated.

CASHIERS – are mandatory for cash bars and are charged at the following rate: \$50.00 for the first three hours and \$15.00 for each hour thereafter.

CHEFS & CARVERS – are required for some menu items and are charged at \$50.00 each.

BELL CAPTAIN CHARGES – If boxes containing meeting materials, gifts and other items need to be moved from one area to another, delivery charges will be applied to your account. Your catering/convention services representative will inform you of the charges.

SERVICE CHARGE

A 19% service charge is added to all food and beverage charges. To that total a 6% Florida state sales tax is added.

MINIMUM ATTENDANCE

For all meal functions where guarantees are required, a minimum of 25 guests is required; if this minimum is not met, a \$75.00 labor charge will apply.

CREDIT ARRANGEMENTS

In order to obtain billing privileges, credit information must be provided at least four weeks in advance of your function. Please contact your catering or convention service manager for further information.

VALET PARKING – Charges for Valet Parking will prevail at the current rates. Depending upon attendance, doormen may be required. Your catering or convention service representative will advise you accordingly.

TRAFFIC OFFICERS – For large functions taking place in the Great Hall, traffic officers will be required. Your catering/convention service representative will advise you of the charges.



Coffee and Refreshments

A LA CARTE REFRESHMENTS

FRESHLY SQUEEZED FLORIDA ORANGE JUICE 36.00 per Gallon 12.00 per Quart	ASSORTED SOFT DRINKS <i>Regular and Diet, 10 ounce</i> 2.50 per Bottle
APPLE, TOMATO, CRANBERRY, PINEAPPLE, V-8 and GRAPEFRUIT JUICES 27.00 per Gallon 8.25 per Quart	SARATOGA WATERS <i>6-1/2 ounce</i> 3.00 per Bottle
FRESHLY SQUEEZED LEMONADE 32.00 per Gallon 10.00 per Quart	WHOLE, SKIM and CHOCOLATE MILK <i>By the Half Pint</i> 1.50 per Half Pint
FRESHLY BREWED COLOMBIAN COFFEE <i>Regular and Decaffeinated</i> SELECTED TEAS 34.50 per Gallon	SELECTION of CLASSIC "AFTERNOON TEA" COOKIES 7.75 per Dozen
FRUIT and CHEESE FILLED DANISH, BANANA BREAD, DATENUT BREAD, ASSORTED FRESH BAKED MUFFINS 2.75 Each	
FLAKY CROISSANTS, NEW YORK STYLE BAGELS, FRESH CINNAMON ROLLS 3.00 Each	
CHOCOLATE CHIP, OLD FASHIONED SUGAR, PEANUT BUTTER and OATMEAL RAISIN JUMBO COOKIES 2.50 Each	
HANDMADE PETIT FOURS, MINIATURE EUROPEAN PASTRIES 2.25 Each	BOCA FINGER SANDWICHES SILVER SERVICE 24.00 per Dozen
ASSORTMENT of WHOLE FRESH FRUITS 1.50 per Piece	INDIVIDUAL FRUIT YOGURTS 2.75 Each
DOVE BARS, HÄAGEN-DAZS ICE CREAM BARS 3.75 Each	
ICE CREAM SANDWICHES, FROZEN POPSICLES, FROZEN SNICKERS BARS 2.75 Each	



Refreshments

THEME REFRESHMENTS

I'VE GOT TO TACO BREAK!

*Make Your Own... with Hot Crisp Taco Shells, Spicy Beef and Refried Bean Filling,
Fresh Lettuce, Diced Onion and Tomato, Shredded Cheddar and Hot Taco Sauce
Served with Frosty Lemonade*
7.25 per Person

THE HEALTH FANATIC

*100% Natural Fruit Juices, Mineral Waters
Nutrigrain, Granola and Power Bars
Whole Fresh Fruit, Assorted Chilled Yogurts*
6.75 per Person

THE AFTER SCHOOL SPECIAL

*Assorted Homestyle Jumbo Cookies, Fudge Brownies, Graham Crackers
Your Favorite Candy Bars
Ice Cold Milk, Chocolate and Skim
Assorted Soft Drinks*
5.75 per Person

I WISH EVERY DAY WAS SUNDAE!

*Especially when you get to
Create Your Own Sundae with These Ice Creams...
Double Chocolate, Vanilla Bean, Rum Raisin, Natural Strawberry, Jamaican Coffee (choose three)
with a Luscious Selection of Fruit and Chocolate Toppings
and Novelty Candy Sprinkles
Hot Coffee on the Side*
7.50 per Person

TAKE ME OUT TO THE BALLGAME

*Hot Soft Pretzels with Dipping Mustard, Popcorn, Cracker Jacks, Roasted Peanuts
Assorted Soda, Sharp's Non-Alcoholic Beer, Mineral Water*
6.50 per Person

THE COOKIE STOPS HERE

*Chocolate Chip, Oatmeal Raisin and Old Fashioned Sugar Cookies
wonderful in the Morning and Better in the Afternoon with
Hot Coffee and Cold Milk,
Assorted Soft Drinks*
6.50 per Person



Continental Breakfast

THE BOCA CONTINENTAL

FLORIDA ORANGE JUICE and GRAPEFRUIT JUICE
Freshly Squeezed

CHEF'S BREAKFAST BAKERIES
Fruit Filled and Cheese Danish
Flaky Croissants, Cranberry-Orange, Buckwheat and Blueberry Muffins

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

10.50

THE GOLD COAST CONTINENTAL

CHILLED FRESH JUICES

RAINBOW of SLICED FRESH FRUITS

ASSORTMENT of CHILLED FRUIT YOGURTS

CHEF'S BREAKFAST BAKERIES
Fruit Filled and Cheese Danish
Flaky Croissants, Blueberry, Corn and Cinnamon Apple Muffins
Banana Bread

FRESH BAGELS, PLAIN and HERB CREAM CHEESE

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

13.50



Continental Breakfast

CONTINENTAL on A-1A

CHILLED FRUIT JUICES

SELECTION of SLICED FRESH FRUITS

CHEF'S BREAKFAST BAKERIES
Fruit Filled and Cheese Danish
Flaky Croissants, Apple Sauce and Banana Bran Muffins
Almond Crisp Coffee Cake

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

12.25

HEALTHY CONTINENTAL

CHILLED 100% NATURAL JUICES

WHOLE and SLICED FRESH FRUITS

NATURE VALLEY and NUTRIGRAIN GRANOLA BARS

FRESH FRUIT SMOOTHIES
Banana, Strawberry and Pineapple Yogurt Drinks

CHEF'S BREAKFAST BAKERIES
Raisin Bran, Carrot-Wheat, Cranberry-Orange and Apple Sauce Muffins
Apple Pan-Dowdy, Fresh Fruit Coffee Cake

APPLE BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

12.75



Breakfast

B-1

CHILLED FLORIDA ORANGE JUICE
Freshly Squeezed

FARM FRESH SCRAMBLED EGGS
Minced Chives, Plum Tomato

SMOKEHOUSE HAM GRILLED COUNTRY SAUSAGE RASHER of CRISP BACON
(please select one)

HOME FRIED POTATOES

RAISIN BISCUIT

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

15.50

B-2

SEASONAL FRUIT in COUPETTE GLASS

SOUTHERN BREAKFAST BURRITO
*Filled with Freshly Scrambled Eggs, Ham, Sweet Peppers and Cheddar Cheese
Tomato-Cilantro Salsa*

HASH BROWN POTATOES

WARM CINNAMON ROLL

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

16.00



Breakfast

B-3

FLORIDA PAPAYA and RED RASPBERRIES
Splashed with Key Lime Juice



TRADITIONAL EGGS BENEDICT
*Twin Poached Eggs with
Grilled Canadian Bacon over Crisp English Muffins
Hollandaise Sauce*

— or —

MAINE LOBSTER HASH
*Twin Poached Eggs over Sautéed Maine Lobster, Potatoes and Sweet Onions,
Pesto Hollandaise and Roasted Red Pepper Coulis*

— or —

SMOKED SALMON BENEDICT
*Twin Poached Eggs on Crisp English Muffins
Smoked Atlantic Salmon with Dill Hollandaise*

(please select one)



GRILLED PLUM TOMATO and ASPARAGUS

FLAKY CROISSANT, DANISH POCKETS

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

19.75



Breakfast

B-4

SLICED PINEAPPLE, HONEYDEW and CANTALOUPE

FRESH STRAWBERRIES



COUNTRY STYLE BREAKFAST QUICHE

(please select one)

HERBED GULF SHRIMP and GRUYERE CHEESE

— or —

APPLE SMOKED BACON and WISCONSIN CHEDDAR

— or —

FOREST MUSHROOMS, SPINACH and SWISS



GRILLED LEEKS and PLUM TOMATO

RAISIN BRAN and CRANBERRY-ORANGE MUFFINS

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

16.25



Breakfast

B-5

WARM CHEESE BLINTZ

Fresh Berries, Passion Fruit Sauce

POACHED EGGS over GRILLED BEEF TENDERLOIN

Lump Crab and Chive Sauce

HASH BROWN POTATOES

FLAKY CROISSANT, BUTTER CRISP COFFEE CAKE

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

18.50

B-6

STRAWBERRY-BANANA SMOOTHIE

Seasonal Berries

HONEY WHEAT FRENCH TOAST

Gingered Pear Compote

Vermont Maple Syrup

CRISP TURKEY BACON

CARROT-PINEAPPLE and BUCKWHEAT MUFFINS

APPLE BUTTER, MARMALADE and FRUIT PRESERVES

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

15.75



Breakfast Buffet

BB-1

SELECTION of CHILLED FRUIT JUICES
*Freshly Squeezed Orange and Grapefruit Juice,
V-8 and Apple Juice*

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

ASSORTED COLD CEREALS
Pitchers of Whole and Skim Milk

CHILLED FRUIT YOGURTS

FARM FRESH SCRAMBLED EGGS
Cheddar Cheese and Chives

CINNAMON FRENCH TOAST
Vermont Maple Syrup

HICKORY SMOKED BACON and GRILLED LINK SAUSAGE

BREAKFAST POTATOES

CHEF'S BREAKFAST BAKERIES
*Fruit Filled and Cheese Danish,
Buttermilk Biscuits and Blueberry Muffins*

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

20.25

(minimum of 25 guests)



Breakfast Buffet

BB-2

SELECTION of CHILLED FRUIT JUICES
*Freshly Squeezed Orange and Grapefruit Juice,
V-8 and Apple Juice*

DISPLAY of WHOLE and SLICED FRESH FRUIT
Seasonal Berries

CHILLED FRUIT YOGURTS
Raisins, Granola and Toasted Coconut

ASSORTED COLD CEREALS
Pitchers of Whole and Skim Milk

HOT OATMEAL
Sweet Cream and Brown Sugar

FARM FRESH SCRAMBLED EGGS

BELGIAN WAFFLES
Fresh Fruit Compote, Vermont Maple Syrup

BREAKFAST QUICHE
Garden Fresh Vegetables and Gruyere Cheese

GRILLED CANADIAN BACON and SAUSAGE PATTIES

OVEN ROAST POTATOES

CHEF'S BREAKFAST BAKERIES
Freshly Baked Coffee Cakes, Muffins and Bagels

SWEET BUTTER, CREAM CHEESE, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

21.50

(minimum of 25 guests)



Breakfast Buffet

BB-3

SELECTION of CHILLED FRUIT JUICES

*Freshly Squeezed Orange and Grapefruit Juice,
V-8, Apple and Cranberry Juices*

DISPLAY of WHOLE and SLICED FRESH FRUIT

Seasonal Berries

ASSORTED COLD CEREALS

Pitchers of Whole and Skim Milk

HOT OATMEAL and CREAM of WHEAT

Sweet Cream, Brown Sugar



PREPARED TO ORDER:

WHOLE EGG and EGG WHITE OMELETTES

*Variety of Fillings to Include:
Fresh Spinach, Button Mushrooms, Zucchini, Broccoli, Tomato and Low Fat Cheeses*



SCRAMBLED EGG BEATERS

Asparagus Tips and Forest Mushrooms

HONEY WHEAT FRENCH TOAST

Vermont Maple Syrup

CRISP TURKEY BACON ROASTED RED POTATOES

CHEF'S BREAKFAST BAKERIES

*Cranberry-Orange, Buckwheat and Blueberry Muffins
Apple Pan-Dowdy and Zucchini Bread*

APPLE BUTTER, MARMALADE and FRUIT PRESERVES

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

22.00

(minimum of 50 guests)



Breakfast Buffet

BB-4

SELECTION of CHILLED FRUIT JUICES

Freshly Squeezed Orange and Grapefruit Juice, V-8, Apple and Cranberry Juices

ASSORTMENT of FRUIT SMOOTHIES

Strawberry, Banana and Pineapple Yogurt Drinks

DISPLAY of WHOLE and SLICED FRESH FRUIT

Seasonal Berries

ASSORTED COLD CEREALS

Pitchers of Whole and Skim Milk

CHILLED FRUIT YOGURTS

Raisins, Granola and Coconut



PREPARED TO ORDER:

FARM FRESH OMELETTES

*Variety of Fillings to Include:
Diced Ham, Shredded Cheddar, Mushrooms, Spinach, Onions and Peppers*

BREAKFAST CREPES

Fresh Fruits and Garden Vegetables Citrus and Buckwheat Crepes



FLUFFY SCRAMBLED EGGS

HASH BROWN POTATOES

TRADITIONAL EGGS BENEDICT

Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffins, Hollandaise Sauce

BELGIAN WAFFLES

Fresh Fruit Compote, Vermont Maple Syrup

HICKORY SMOKED BACON and GRILLED VIRGINIA HAM STEAKS

CHEF'S BREAKFAST BAKERIES

*Fruit Filled and Cheese Danish, Flaky Croissants, Blueberry and Banana Bran Muffins,
Pecan Pull Apart and Sour Cream Coffee Cakes*

SWEET BUTTER, MARMALADE and ASSORTED JAMS

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

24.50

(minimum of 50 guests)



Brunch

THE ADDISON MIZNER

MIMOSA ROYAL

Fresh Orange Juice with Champagne and a Splash of Cointreau

BLOODY MARY

*Spicy Tomato Juice with Smirnoff Vodka and a Celery Stick
(one per person served)*

ASSORTMENT of CHILLED FRUIT JUICES

*Freshly Squeezed Orange and Grapefruit Juice,
V-8, Apple and Cranberry Juices*

DISPLAY of WHOLE and SLICED FRESH FRUIT

Seasonal Berries

ASSORTED COLD CEREALS

Pitchers of Whole and Skim Milk

SELECTION of IMPORTED and DOMESTIC CHEESES

Baguettes and Carr's Crackers

PENNE PASTA and BABY SPINACH LEAVES

Smoked Bacon, Plum Tomatoes

FIRE ROASTED RED and YELLOW PEPPERS

Basil and Olive Oil Dressing

PICKLED BEETS and CUCUMBERS

Red Radish and Dill



PREPARED TO ORDER:

FARM FRESH OMELETTES

Variety of Fillings to Include:

*Fresh Spinach, Button Mushrooms, Zucchini, Broccoli, Tomato,
Low Fat Cheeses, Gulf Shrimp, Herbed Lump Crabmeat*

BREAKFAST CREPES

Fresh Fruits and Garden Vegetables, Citrus and Buckwheat Crepes



Brunch

THE ADDISON MIZNER

(continued)

FLUFFY SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT

*Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffins,
Hollandaise Sauce*

HONEY WHEAT FRENCH TOAST

Vermont Maple Syrup

SPICY GRILLED SAUSAGE and HICKORY SMOKED BACON

POTATO PANCAKES

SEARED BREAST of CHICKEN

Leek-Shiitake Compote

Lemon-Thyme Jus

SAUTEED ATLANTIC SALMON

Calomandin Relish, Citrus-Dill Butter



CHEF'S BREAKFAST BAKERIES

*Fruit Filled and Cheese Danish, Poppy Lemon and Buckwheat Muffins,
Caramel Braid and Sour Cream Coffee Cakes, Fresh Bagels and Pecan-Raisin Bread*

SWEET BUTTER, CREAM CHEESE, MARMALADE and ASSORTED JAMS

ASSORTED MINIATURE PASTRIES

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

29.50

(minimum of 75 guests)



Brunch

THE ROYAL PALM

MIMOSA ROYAL

Fresh Orange Juice with Champagne and a Splash of Cointreau

BLOODY MARY

Spicy Tomato Juice with Smirnoff Vodka and a Celery Stick

SCREWDRIVER

*Fresh Orange Juice with Smirnoff Vodka
(one per person served)*

ASSORTMENT of CHILLED FRUIT JUICES

*Freshly Squeezed Orange and Grapefruit Juice,
V-8, Apple and Cranberry Juices*

DISPLAY of WHOLE and SLICED FRESH FRUIT

Seasonal Berries

CHILLED FRUIT YOGURTS

Raisins, Granola and Coconut

ASSORTED COLD CEREALS

Pitchers of Whole and Skim Milk



SELECTIONS of SMOKED FISH

*Smoked Norwegian Salmon, Brook Trout, Mackerel and Sturgeon
served with Chopped Egg, Chopped Red Onion, Capers, Sour Cream and Dark Rye Bread*

COUNTRY STYLE PATES and TERRINES

Pommery Mustard, Red Onion Relish

DISPLAY of IMPORTED and DOMESTIC CHEESES

Baguette and Carr's Crackers

BEEFSTEAK TOMATO and BUFFALO MOZZARELLA

Pesto Vinaigrette

CHILLED RONDELLE of POACHED SALMON

Saffron Mousse, Fresh Dill

FARFALLE PASTA, ARTICHOKES, TOMATOES and THYME

Herb Vinaigrette

MARINATED ASPARAGUS SPEARS

Fine Shallots, Ruby Port Dressing



Brunch

THE ROYAL PALM

(continued)

PREPARED TO ORDER:

OMELETTES

Variety of Fillings to Include:

*Fresh Spinach, Shiitake and Oyster Mushrooms, Tomato, Low Fat Cheeses
Maine Lobster with Tarragon, Smoked Salmon, Citrus Duck Confit, Sour Cream and Caviar*

OVEN ROAST TOM TURKEY

Country Gravy

BONE-IN VIRGINIA HAM

Honey Mustard Glaze



FLUFFY SCRAMBLED EGGS

TRADITIONAL EGGS BENEDICT

Twin Poached Eggs with Grilled Canadian Bacon over Crisp English Muffins, Hollandaise Sauce

BELGIAN WAFFLES

Gingered Strawberries, Maple Syrup

HICKORY SMOKED BACON and GRILLED LINK SAUSAGE

GRILLED CHICKEN BREAST

Leeks, Wild Mushrooms, Madeira-Thyme Sauce

GLAZED FILLET of SOLE

White Wine, Mushrooms and Shallots

RATATOUILLE GRATIN in a ZUCCHINI BOAT



CHEF'S PASTRY TABLE

ALMOND PITHIVIER

AUTUMN LEAF CAKE

Raspberry and Mango Sauces

GRAND MARNIER SABAYON

with SEASONAL BERRIES

Lady Fingers

SELECTION of FRENCH PASTRIES

Fruit Tartlettes, Key Lime Tartlettes,

Chocolate Eclairs, Opera Tortes

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

SELECTED TEAS

37.50

(minimum of 75 guests)



Lunch

L-1

SEASONAL FIELD GREENS

Belgian Endive and Plum Tomatoes, Hazelnut Vinaigrette

CHICKEN PICCATA

Lemon, Capers and White Wine

SAFFRON RICE MEDLEY of GARDEN VEGETABLES

COUNTRY FRENCH ROLL

Sweet Butter

FLORIDA KEY LIME TART

Strawberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

ICED TEA and SELECTED TEAS

19.75

L-2

PASTA FAGIOLI

Grated Romano

SAUTÉED BREAST of CHICKEN

Pesto Crust, Tomato-Basil Sauce

HERBED ORZO PASTA SAUTÉED SQUASH and ZUCCHINI

FOCACCIA and BASIL-PARMESAN ROLL

Olive Oil

TIRAMISU

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

ICED TEA and SELECTED TEAS

20.50



Lunch

L-3

GOLD COAST CRAB CHOWDER

Oyster Crackers

SHAVED ROAST BEEF on SOURDOUGH

Brie Cheese Sauce and Crispy Onions

FRESH FRUIT TART

Mango Coulis

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

ICED TEA and SELECTED TEAS

16.75

L-4

HEARTS of BABY ROMAINE

Tomato Wedge, Crumbled Blue Cheese

Balsamic Vinaigrette

SAUTÉED YELLOW TAIL SNAPPER

Lime-Tequila Vinaigrette

JULIENNE of GARDEN VEGETABLES

MASHED POTATOES with DILL

HONEY WHEAT ROLL

Sweet Butter

CHOCOLATE BROWNIE MOUSSE CAKE

Kahlúa Anglaise

FRESHLY BREWED COLOMBIAN COFFEE

Regular and Decaffeinated

ICED TEA and SELECTED TEAS

22.75



Lunch

L-5

ROASTED CORN CHOWDER with ROCK SHRIMP

GRILLED PETIT FILET MIGNON
Rosemary Butter

LYONNAISE POTATOES

ASPARAGUS TIPS and BABY CARROTS

ELEVEN GRAIN ROLL
Sweet Butter

AMARETTO CHEESECAKE
Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
24.75

L-6

SEARED LUMP CRAB CAKE
Mixed Field Greens, Lemon Vinaigrette

ROAST BREAST of CHICKEN
STUFFED with WILD MUSHROOM RISOTTO
Seasonal Vegetables, Rosemary Broth

SPLIT ONION POCKET, SOURDOUGH ROLL
Sweet Butter

FRESH FRUIT in PHYLLO
Chocolate Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
23.50



Lunch

L-7

ARUGULA and BIBB LETTUCE
*Roasted Red and Yellow Peppers
Creamy Ranch Dressing*

PAN SEARED RAINBOW TROUT
Ruby Orange Sauce

JULIENNE VEGETABLES
Opal Basil Essence

SAFFRON POTATOES

DILL ROLL with CREAMERY BUTTER

PINEAPPLE-RUM MACARONADE
Coconut Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
19.50

L-8

KENTUCKY FIELD GREENS
Marinated Mushrooms, Charred Vidalia Onions, Tomato Vinaigrette

MEDALLIONS of PORK LOIN
Jack Daniel's-Molasses Glaze

BABY GREEN BEANS PECAN-RICE PILAF

HONEY WHEAT ROLL ONION and POPPY CRACKER BREAD
Sweet Butter

CINNAMON ICE CREAM
Pecan Pralines

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
18.25



Light Luncheon

LL-1

ESSENCE of WILD MUSHROOM CONSOMME
Lemon-Thyme

SALAD NIÇOISE
*Mixed Greens with Albacore Tuna, Green Beans,
Red Potatoes, Artichoke Hearts, Plum Tomatoes
Herb Vinaigrette*

SOURDOUGH ROLL
Sweet Butter

FRESH FRUIT TERRINE
Strawberry Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
19.75

LL-2

FLORIDA SUNBURST SALAD
*Fresh Tropical Fruits over Field Greens
Pear-Ginger Vinaigrette*

SESAME CHICKEN and VEGETABLE STIR-FRY
Soba Noodles

PETITE SOFT ROLLS
Sweet Butter

BANANA MOUSSE with
CARAMEL LACE COOKIE

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
18.25

LL-3

SOUTH FLORIDA SEAFOOD GUMBO

CHILLED, ROSEMARY SCENTED
CHICKEN BREAST
*Tender Greens, Confetti Couscous, Plum Tomatoes
Balsamic Vinaigrette*

PETITE ONION ROLL
Sweet Butter

KEY LIME TART
Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
19.50

LL-4

CREAM of WATERCRESS SOUP
Sweet Pepper Coulis

CHILLED, POACHED ATLANTIC SALMON
*Spinach Linguine
Marinated Cucumbers and Tomatoes
Citrus-Dill Vinaigrette*

HONEY WHEAT ROLL
Sweet Butter

VANILLA BEAN CREME BROULEE

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS
23.50



Light Luncheon

LL-5

CHILLED TOMATO BASIL BISQUE

BOCA COBB SALAD
*Roast Turkey Breast, Avocado, Tomato and Eggs with Blue Cheese, Crumbled Crisp Bacon
Choice of Herb Vinaigrette or Ranch Dressing*

FRESH PUMPERNICKEL ROLL
Sweet Butter

WHITE CHOCOLATE MOUSSE
Strawberries

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

ICED TEA and SELECTED TEAS

18.75

Lunch-to-Go

"BOCA BOX"

HAM and SWISS CHEESE
with LETTUCE on KAISER ROLL

PIECE of FRIED CHICKEN

CRUNCHY POTATO CHIPS

HONEY ROASTED PEANUTS

PEPPERIDGE FARM COOKIES

WHOLE FRUIT

14.50

"PALM BEACH"

SMOKED TURKEY BREAST on CROISSANT

WEDGES of SALAMI, PEPPERONI
and CHEDDAR CHEESE

CELERY and CARROT STICKS

HAWAIIAN POTATO CHIPS

CHOCOLATE NUT BROWNIE

BUNCH of SEEDLESS GRAPES

16.25

"GOLD COAST"

BAGEL with SMOKED SALMON, CREAM CHEESE and SLICE of RED ONION

GRILLED TENDERLOIN of BEEF on BAGUETTE

KETTLEDUM POTATO CHIPS

WHOLE FRESH FRUIT

GRANOLA BAR

TOBLERONE CHOCOLATE

19.25

All Box Lunches include Appropriate Condiments and Disposable ware.



Buffet Lunch

ON THE LIGHTER SIDE

ASSORTMENT of SANDWICHES

Peppered Beef, Smokehouse Ham and Assorted Domestic Cheeses, Roast Turkey, Kosher Corned Beef, Chunky Tuna and Chicken Salad, Crisp Relish Tray, Potato Chips and Cole Slaw

ASSORTED BREADS and KAISER ROLLS

PLATTER of SLICED FRESH FRUIT

FUDGE BROWNIES and JUMBO COOKIES

BEVERAGE

16.50

DELI BUFFET LUNCH

TRADITIONAL COLE SLAW RED POTATO SALAD

BOW TIE PASTA

Sun-Dried Tomatoes and Artichoke Hearts

PLATTERS of SELECTED COLD MEATS and CHEESES

Peppered Roast Beef, Kosher Corned Beef, Roast Turkey, Smokehouse Ham, Genoa Salami, Chunky Tuna Salad, Chicken Salad, American and Swiss Cheeses

WHITE, RYE and PUMPERNICKEL BREADS

KAISER ROLLS

MAYONNAISE, HORSERADISH and IMPORTED MUSTARDS

ASSORTED WHOLE and SLICED FRESH FRUITS

Decorated with Ribbons of Seasonal Berries

KEY LIME PIE SACHER TORTE

BAILEYS CARAMEL MOUSSE CAKE

BEVERAGE

20.75

(minimum of 25 guests)



Buffet Lunch

THE SALAD MEDLEY

PASTA FAGIOLI MARINATED PLUM TOMATOES with BASIL

MIXED BABY FIELD GREENS

With Selection of Dressings

ORIENTAL CHICKEN GINGER SALAD ARTICHOKE HEARTS with ROASTED PEPPERS

GULF SHRIMP and SEA SCALLOPS

With Cilantro-Lime Vinaigrette

GRILLED VEGETABLE SALAD WHITE ALBACORE TUNA SALAD

BASKETS of FRESH BAKED BREADS

Creamery Butter

FLORIDIAN LEMON GATEAU CHOCOLATE CONCORDE DISPLAY of SEASONAL FRUIT

BEVERAGE

22.75

(minimum of 25 guests)

THE CLOISTER

BEEFSTEAK TOMATOES and RED ONIONS

Maytag Blue Cheese Vinaigrette

WHITE BEANS, SMITHFIELD HAM and SAGE CORN and CRAB CHOWDER

COUNTRY POTATO SALAD MARDI GRAS SLAW ROTINI PASTA SALAD

FRESH GARDEN GREENS

Choice of Dressings

BOSTON BAKED BEANS

With Molasses and Bacon

CRISPY FRIED CHICKEN

SOUTHERN STYLE BARBECUED PORK

With Soft Split Rolls

FRESH LOCAL FISH

Lemon Butter

FLUFFY MASHED POTATOES FRESH GREEN BEANS BUTTERED CORN on the COB

HOT BUTTERMILK BISCUITS, TRADITIONAL CORNBREAD

AUTUMN LEAF CAKE STRAWBERRY SHORTCAKE SEASONAL FRUIT FLANS

JUMBO OATMEAL and CHOCOLATE CHIP COOKIES

BLENDED COFFEE, SELECTED TEAS and MILK

28.50

(minimum of 50 guests)



Receptions

COLD CANAPES

GOLD COAST SELECTION

MEDALLION of LOBSTER with HORSERADISH CREAM on BLACK BREAD
SMOKED VEAL LOIN CORONET with APPLE PEAR RELISH on PUMPERNICKEL
KING CRAB LEG with TOASTED SESAME on SWEET RICE CAKE
MINI CREPE with CAVIAR and HERBED CREAM CHEESE
SMOKED NORWEGIAN SALMON with CAPER-RED ONION-CREAM CHEESE on BLACK BREAD
JUMBO SHRIMP REMOULADE with CORAL BUTTER on OLIVE BREAD
SMOKED CHICKEN BREAST with RED ONION MARMALADE

250.00 per 100 pieces

BOCA RATON SELECTION

TENDER ASPARAGUS TIPS WRAPPED in PARMA HAM
CALIFORNIA ROLL with GULF SHRIMP and AVOCADO
PEPPERED BEEF with BEAUJOLAIS MUSHROOM BUTTER and TARRAGON
SESAME SEARED TUNA with PICKLED GINGER on MULTIGRAIN BREAD
MELON with PROSCIUTTO
SWEET BABY CORN with CRAB MOUSSE on JALAPEÑO CRACKER
PINWHEEL of SMOKED SALMON on BAVARIAN DARK BREAD

225.00 per 100 pieces

CAMINO REAL SELECTION

ZUCCHINI CUP with SWEET POTATO PATE
GRILLED EGGPLANT with SUN-DRIED TOMATOES and RICOTTA
SMOKED MARLIN DIP with ROASTED PEPPERS on ONION FLATBREAD
PINWHEEL of VIRGINIA HAM on MARBLE BREAD
SEARED SEA SCALLOP with PEPPER CORIANDER RELISH
CARPACCIO, WHOLE GRAIN MUSTARD on FRENCH CROUTON
GRILLED CHICKEN with AVOCADO SALSA on ROASTED CORN BREAD

200.00 per 100 pieces



Receptions

HOT HORS D' OEUUVRES

GOLD COAST SELECTION

SAUTÉED SHRIMP in DEJONGHE BUTTER
TOASTED RAVIOLI with HERBED CRABMEAT and FONTINA CHEESE
GARLIC SAUTÉED ESCARGOT in BEGGAR'S PURSE
MINIATURE MARYLAND CRABCAKES, REMOULADE SAUCE
STEAMED CHICKEN SHAU-MAI
MAINE LOBSTER STRUDEL
CHEESE FILLED ARTICHOKE HEARTS
MINIATURE BEEF WELLINGTON

285.00 per 100 pieces

BOCA RATON SELECTION

MESQUITE RUBBED BABY BACK RIBS
SESAME CHICKEN with APRICOT SAUCE
OCEAN SCALLOPS WRAPPED in CRISP BACON
SPINACH and FETA IN PHYLLO DOUGH
GULF SHRIMP and BOURSIN in PUFF PASTRY
GRILLED VEGETABLE TACO with PAPAYA BLACK BEAN SALSA
MANDARIN DUCK WONTON with PLUM SAUCE
ROLLED FONTINA and PARMA HAM in PHYLLO

250.00 per 100 pieces

CAMINO REAL SELECTION

BEEF EMPANADAS with TRI-PEPPER PICANTE SAUCE
PETITE QUICHE LORRAINE
VIETNAMESE SPRING ROLLS, SWEET and SOUR SAUCE
COCONUT CHICKEN with ORANGE HORSERADISH SAUCE
CHICKEN SATE with PEANUT SAUCE
MINIATURE VEAL MEATBALLS with BURGUNDY WINE SAUCE
CARIBBEAN JERK PORK TURNOVER, MANGO CHUTNEY
BAKED GUACAMOLE TART with TOMATILLO SAUCE

230.00 per 100 pieces



Reception

THE RAW BAR

FRESHLY SHUCKED OYSTERS and CLAMS
Ice Display with Cocktail Sauce, Sliced Lemon, Horseradish and Trenton Oyster Crackers
210.00 per 100 pieces

FRESH FLORIDA STONE CRAB CLAWS *(in season)*
Served on Ice with Mustard and Cocktail Sauce, Oysterette Crackers and Lemon
225.00 per 50 pieces

CHILLED JUMBO SHRIMP
On Ice with Brandied Cocktail Sauce and Lemon
350.00 per 100 pieces

PREPARED AT THE BUFFET *(minimum orders)*

BLACKENED SCALLOPS
Cajun Style, sautéed in Sweet Butter
275.00 per 100 pieces

BABY LAMB CHOPS
Mint Sauce
200.00 per 50 pieces

JUMBO SHRIMP SCAMPI
Tender Gulf Shrimp in Sizzling Garlic Butter and Wine
250.00 per 50 pieces

FAJITA STATION
Warmed Soft Flour Tortillas filled with Chicken, Beef, Grilled Red and Green Peppers and Onions, topped with Guacamole, Sour Cream and Salsa
6.50 per person

PASTA BAR
*Penne and Tortellini Pastas tossed in a Selection of the Following Sauces:
(choose two):
Pesto, Genovese, Alfredo, Virgin Olive Oil and Garlic*
6.00 per person

Upgrade with Vodka Cream and Forest Mushrooms or
Seafood Fra Diavolo Sauces
7.50 per person



Sauté Chef / Carver Charge
50.00



Reception

RECEPTION SPECIALTIES

COLD SMOKED TENDERLOIN of BEEF
Sliced and Displayed, Crispy French Bread, Dijon Mustard
Serves approximately 25 guests
275.00

WHEEL of HOT BRIE
Melted Butter, Honey, Toasted Almonds and Crusty French Bread
One wheel serves approximately 35 guests
95.00

ORIENTAL DISPLAY of SUSHI and SASHIMI
With Soy Sauce and Wasabi
200.00 per 50 pieces

SEASONAL FRUIT DISPLAY
With Ribbons of Fresh Berries
Small (25 guests) 110.00 Medium (50 guests) 170.00
Large (100 guests) 275.00

DELUXE CRUDITE DISPLAY
With a Choice of Two Selected Dips: Onion, Clam, Herb, Curry and Blue Cheese
Small (25 guests) 90.00 Medium (50 guests) 150.00
Large (100 guests) 210.00

SELECTION of IMPORTED and DOMESTIC CHEESES
Decorated with Fresh Grapes, French Bread and English Crackers
Small (25 guests) 125.00 Medium (50 guests) 200.00
Large (100 guests) 295.00

TRADITIONAL ANTIPASTO DISPLAY
Selection of Italian Cheeses and Marketplace Meats
Sopresatta Hard Salami, Coppa, Reggiano Parmigia and Herbed Boccocini
With Marinated Grilled Vegetables, Artichoke Hearts and Niçoise Olives
Served with Tomato and Basil Focaccia, Bread Sticks and Sourdough Boules
Small (25 guests) 125.00 Medium (50 guests) 200.00
Large (100 guests) 295.00



Reception

THE CARVING BOARD

STEAMSHIP ROUND of BEEF
*Assortment of Miniature Split Rolls, Creamed Horseradish,
Whole Grain Mustard and Mayonnaise*
625.00

PEPPERED TENDERLOIN of BEEF
*Whole Grain Breads
Bearnaise and Bordelaise*
275.00

WHOLE BONE-IN HONEY-BAKED HAM
*House Baked Snowflake Rolls and Whole Grain Breads
Mayonnaise and Imported Mustard*
250.00

IMPORTED SMOKED SALMON
*Fresh Baked Rye, Pumpernickel and Bread Flats
Traditional Garniture*
295.00

ROASTED TOM TURKEY BREAST
*Roast Breast of Young Turkey
Multigrain and Country French Rolls
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish*
250.00



Sauté Chef / Carver Charge
50.00



Reception

DRY SNACKS

DELUXE MIXED NUTS
18.50 per pound

HONEY ROASTED PEANUTS
14.50 per pound

PRETZELS, POTATO CHIPS or CHEDDAR GOLDFISH CRACKERS
13.50 per pound

DISPLAY of POTATO CHIPS
With Onion and Sour Cream, Blue Cheese Dips
Serves 25 guests
26.00

DISPLAY of CRISP BLUE and WHITE CORN TORTILLA CHIPS
With Salsa and Guacamole
Serves 25 guests
29.00

DISPLAY of STONE GROUND WHOLE WHEAT
and CARR'S TABLE WATER CRACKERS
With Cheddar and Herbed Boursin Dips
Serves 25 guests
29.00

DISPLAY of SESAME and ONION BREAD FLATS
Gulf Coast Smoked Marlin Dip
Serves 25 guests
32.00



Dinner

D-1

SMOKED SHRIMP
and CELERY BISQUE
Fried Leeks

BABY FIELD GREENS
and MARINATED MUSHROOMS
Sweet Basil Vinaigrette

SAUTÉED YELLOWTAIL SNAPPER
with PRAWN CAKE
Soy Ginger Sauce

SESAME STIR-FRIED VEGETABLES

HERBED BASMATI RICE

FRESH DINNER ROLLS
Creamery Butter

CHOCOLATE TRUFFLE TERRINE
Raspberry and Vanilla Sauces

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

48.25

D-2

COUPE of SEASONAL MELON PEARLS
Garnished with Berries and Fresh Mint

KENTUCKY FIELD GREENS
Croutons, Vinaigrette Dressing

BONELESS BREAST of CHICKEN
*Filled with Mozzarella, Spinach
and Sun-Dried Tomatoes*

HERBED CHEESE TOMATO

RED POTATOES with CHIVES

GREEN BEANS with CASHEWS

PETITE ROLLS
Butter

FLORIDIAN LEMON GATEAU
With Mango Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

39.75



Dinner

D-3

SMOKED SALMON
and CREPE TERRINE
Watercress Sauce

TOSSED BOSTON
and ROMAINE LETTUCE
*Forest Mushrooms, Hearts of Palm and
Pimiento Balsamic Vinaigrette*

BONELESS BREAST of GRILLED CHICKEN
Shiitake Mushroom Sauce

RISOTTO CAKE

ZUCCHINI BOAT with CARROT MOUSSE

TURNIP BATONNET

DINNER ROLLS and FRENCH BREAD
Creamery Butter

KEY LIME TART
Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

39.25

D-4

SONORAN SMOKED CHICKEN BREAST
Red and Yellow Pepper Relish

SPINACH, ARUGULA
and OAK LEAF LETTUCE
*Plum Tomatoes and Cucumber,
Mustard Tarragon Dressing*

PETITE FILET MIGNON
with GULF SHRIMP
*Sweet Shallot-Cabernet Glace,
Cilantro-Lime Sauce*

BEGGAR'S PURSE of FOREST MUSHROOMS

ASPARAGUS in CARROT RIBBONS

CHATEAU POTATOES

FRESH DINNER ROLLS
Creamery Butter

APPLE-RHUBARB TARTLET
Cinnamon Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS

58.25





Dinner

D-5

BAKED SHRIMP DEJONGHE
Garlic, Herbs and Lemon

ASSORTED BABY GREENS
and SMOKED PHEASANT SALAD
Walnut Vinaigrette

FLORIDA CITRUS SORBET

MEDALLIONS of VEAL LOIN
Meaux Mustard Sauce

BABY GREEN BEANS

PANACHE of PECAN RICE

BABY CARROTS VICHY

FRESH DINNER ROLLS
Sweet Butter

RASPBERRY TART
with WARM CHOCOLATE PURSE
Orange Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.50

D-6

LOBSTER BISQUE
Sherry Cream

CAESAR SALAD
Fresh Croutons

ROAST PRIME RIB of BEEF
Rosemary Jus

BROCCOLI BUDS

CARROTS TIED with LEEK

FONDANT POTATOES

ASSORTED DINNER ROLLS
Butter

NEW YORK STYLE CHEESECAKE
Strawberry Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
48.50



Dinner

D-7

COQUILLE of SHRIMP and SCALLOPS
Provençale

MEDALLIONS of BEEF and SALMON
Port Wine Glace, Lemon Dill Sauce

SMALL ROASTED POTATOES

BUTTERED BABY CARROTS

RED ONION STRUDEL

FRENCH ROLLS
Sweet Butter

LIMESTONE LETTUCE
and RADICCHIO
Hearts of Palm, Raspberry Vinaigrette

RASPBERRY and
WHITE CHOCOLATE TORTE
Sauce Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.75

D-8

ROASTED PORCINI CONSOMMÉ

POACHED QUAIL EGGS
Lemon-Thyme

NOISETTES of BEEF,
VEAL and LAMB
*Cabernet, Green Peppercorn and
Provençale Sauces*

FRENCH GREEN BEANS

HERBED CHEESE TOMATO

TOURNÉ RED POTATOES

DINNER ROLLS
Creamery Butter

CHIVAS TRUFFLE TERRINE
Sauce Anglaise

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
62.00





Dinner

D-9

FIVE MUSHROOM GRATIN
Grilled Polenta, Thyme Jus

BELGIAN ENDIVE and ROMAINE
Roasted Peppers, Goat Cheese, Pesto Vinaigrette

SEARED FILLET of ATLANTIC SALMON
Fennel Saffron Sauce

SUNBURST SQUASH

BROCCOLI FLORETS

PANACHE of WHITE and WILD RICE

FRESH DINNER ROLLS
Creamery Butter

PINEAPPLE-RUM MACARONADE
Coconut Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
49.25

D-10

WARM SMOKED SALMON
Cucumber Salsa

BIBB and RADICCHIO LETTUCE
Hearts of Palm and Pimiento Vinaigrette

MEDALLIONS of BEEF and VEAL
Morel and Cognac Sauce

FRESH BABY CARROTS

ASPARAGUS SPEARS

DAUPHINOIS POTATO

BAGUETTES and DINNER ROLLS
Butter

CHOCOLATE CONCORDE
Sauce Anglaise and Raspberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
59.75



Dinner

D-11

HALF MAINE LOBSTER
and SAUTÉED BAY SCALLOPS
Lemon-Lime Butter

MIXED BABY FIELD GREENS
with JICAMA and CARROTS
Coriander Vinaigrette

ROAST MANDARIN DUCK
Orange Plum Sauce

BUNDLE of BABY CARROTS

BUTTERED FRENCH GREEN BEANS

LONG GRAIN RICE CAKES

SELECTED DINNER ROLLS
Creamery Butter

PASSION FRUIT MOUSSE
wrapped in
DARK CHOCOLATE
Citrus Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
54.50

D-12

LOBSTER CONSOMMÉ
Brunoise Vegetables

SMOKED BREAST of PHEASANT
With a Red Onion Marmalade

PASSION FRUIT SORBET

MEDALLIONS of VEAL
and TIGER PRAWNS
Merlot Glace, Tangerine Garlic Cream

BUTTERED ASPARAGUS TIPS

HONEY GLAZED BABY CARROTS

PORCINI RISOTTO

LIMESTONE LETTUCE
with FONTINA CHEESE
and SEEDLESS GRAPES
Walnut Vinaigrette, Water Crackers

DINNER ROLLS
Sweet Butter

CHOCOLATE FRANGELICO TORTE

CITRUS-PRALINE SORBET

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
63.50





Dinner

D-13

PHEASANT CONSOMMÉ
With Parisienne Vegetables

MAINE LOBSTER en CROUTE
Sauce Cardinal

CHAMPAGNE-RASPBERRY SORBET

GRILLED VEAL CHOP
Ginger-Pink Peppercorn Sauce

RATATOUILLE GRATIN

BABY CARROTS and PATTY PAN SQUASH

ROASTED NEW POTATOES

ARTICHOKE HEARTS
and LIMESTONE LETTUCE,
WEDGE of BRIE
Vinaigrette Dressing

PETITE CRISP ROLLS
Sweet Butter

THREE MOUSSE TERRINE
With Strawberry Coulis

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
69.00

D-14

SUPREME of SALMON
With Two Caviars

TENDER BIBB LETTUCE
*Shaved Manchengo Cheese, Niçoise Olives,
Peppercorn Vinaigrette*

GRILLED PRIME
AGED NEW YORK STRIP STEAK
Forest Mushroom Sauce

VIDALIA ONION TORTE

BUTTERED ASPARAGUS TIPS

BAKED STUFFED
FINGERLING POTATOES

FRESH DINNER ROLLS
Creamery Butter

HAZELNUT TORTE
Caramel Sauce

FRESHLY BREWED COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
56.50



Dinner

D-15

MARINATED GULF PRAWNS
*With Plum Tomatoes, Niçoise Olives,
Caper Berries, Sweet Basil Oil*

ARUGULA, ENDIVE, ROASTED
RED and YELLOW PEPPERS,
GRILLED BABY EGGPLANT,
FETA CHEESE
Virgin Olive Oil, Aged Balsamic Vinaigrette

HERB CRUSTED RACK of LAMB
Roasted Garlic Sauce

CHERVIL SCENTED COUSCOUS

MINTED BABY CARROTS

VEGETABLE STUFFED GRAPE LEAF

BLACK OLIVE FOCACCIA BREAD
Sesame Flat Bread, Multigrain Loaf

BAKLAVA, GINGER SPICED TUILLE
Vanilla Bean Ice Cream

FRESHLY BREWED
COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
63.50

D-16

MARYLAND LUMP CRABCAKE
*Sweet and Sour Napa Cabbage, Cilantro Creme
Fraiche, Beluga Caviar*

TENDER BUTTER LETTUCE,
MACHE and ENDIVE,
ASPARAGUS TIPS,
CHANTERELLE PURSE
Champagne Vinaigrette

CASSIS SORBET

SEARED LOIN of VEAL
and SAFFRON LOBSTER
*White Truffle Beurre Blanc,
Armagnac Sauce*

MEDLEY of BABY VEGETABLES

TOURNÉ POTATOES

FRESHLY BAKED FRENCH ROLLS
Creamery Butter

BLACK PEARL TORTE
Cappuccino Sauce

FRESHLY BREWED
COLOMBIAN COFFEE
Regular and Decaffeinated

SELECTED TEAS
72.50





Theme Buffets

"The Treasure Coast Reception"

CHILLED JUMBO SHRIMP on ICE
Mustard and Brandied Cocktail Sauces

WHEEL of HOT BRIE
*Melted Butter, Honey, Toasted Almonds
and Crusty French Bread*

DELUXE CRUDITE DISPLAY
Onion and Blue Cheese Dips

COLD CANAPES

SMOKED VEAL LOIN CORONET
With Apple Pear Relish on Pumpernickel

KING CRAB LEG
With Toasted Sesame on Sweet Rice Cake

HOT HORS D'OEUVRES

GARLIC SAUTÉED ESCARGOT in a BEGGAR'S PURSE

CHEESE FILLED ARTICHOKE HEARTS

23.50

*Our Theme Receptions are priced as one hour events and should not be construed as Dinner.
Your Convention Manager will be happy to custom design menus to suit your needs.*



Theme Buffets

"The Treasure Coast Dinner"

SALADS

BAY SCALLOPS and GULF SHRIMP
Cilantro-Lime Vinaigrette

ORIENTAL VEGETABLE SALAD
Sesame Dressing

MARINATED HEARTS of PALM
Raspberry Vinaigrette

BABY SPINACH LEAVES
*Crumbled Bacon, Chopped Egg, Minced Onion,
Pernod Dressing*

PENNE PASTA and SHREDDED DUCK
*Shiitake Mushrooms, Oven Dried Tomatoes
and Virgin Olive Oil*

COLD PRESENTATIONS

CHEF'S DISPLAY of IMPORTED CHEESES and COUNTRY STYLE PATES
Assorted Flat Breads and Crackers

TRADITIONAL ANTIPASTO DISPLAY
*Selection of Marinated Vegetables
and Marketplace Meats*

COLD POACHED
COLUMBIA RIVER SALMON
Sweet Basil Aioli

HOT ENTREES

ROAST SIRLOIN of BEEF
Carved to Order, Au Jus or Bordelaise

PESTO GRILLED BREAST of CHICKEN
Plum Tomato-Basil Fresca

SESAME SEARED
YELLOWTAIL SNAPPER
Lemon-Ginger Sauce

SAUTÉED TIGER PRAWNS
and OCEAN SCALLOPS
Fennel Scented Saffron Sauce

MEDLEY of SEASONAL VEGETABLES

DAUPHINOIS POTATOES

ASSORTED AMERICAN and EUROPEAN BRICK OVEN BREADS
Sweet Butter

DESSERTS

ARRAY of TROPICAL FRUIT TARTS

BAILEY'S CARAMEL MOUSSE CAKE

CHOCOLATE AUTUMN LEAF CAKE

SELECTION of SWEET BERRIES
Country Short Bread and Freshly Whipped Cream

BEVERAGE

74.50
(minimum of 75 guests)



Theme Buffets

"Floribbean Celebration"

FLORIDA SPORTS BAR

MINIATURE SAUSAGE in PASTRY
With Hot Mustard Dipping Sauce

SPICY BARBECUE CHICKEN WINGS
Celery Sticks, Blue Cheese Dressing

GIANT HOT NEW YORK PRETZELS
Salted and Unsalted, with Imported Mustards

GULF COAST SMOKED MARLIN DIP
Sesame and Onion Bread Flats

SOUTH BEACH

DISPLAY of WHOLE and SLICED TROPICAL FRUITS
With Ribbons of Fresh Berries, Yogurt Dips

STEAMSHIP ROUND of BEEF
(Carved to Order)
*Freshly Baked Rolls, Whole Grain Mustard,
Basil Mayonnaise and Creamed Horseradish*

PASTA BAR
(Prepared to Order)
Rotini Cilantro-Pesto Primavera
Tortellini and Spicy Sea Scallops with Tomato Fresca

DELUXE ASSORTMENT of CRISP
GARDEN VEGETABLES
Guacamole, Tomato Salsa and Onion Dip



Theme Buffets

"Floribbean Celebration"

(continued)

CONCH REPUBLIC

BAHAMIAN CONCH CHOWDER
Oyster Crackers

FRIED GROUPER FINGERS
Red Pepper Tartar Sauce

MEDALLIONS of CALYPSO PORK
Jamaican Rum Sauce

DISPLAY of IMPORTED and DOMESTIC CHEESES
Decorated with Fresh Grapes, French Bread and English Crackers

EVERGLADES

CHILLED JUMBO SHRIMP on ICE
With Brandied Cocktail Sauce and Lemon

SEARED DUCK TIDBITS with PEACHES
Southern Comfort Dipping Sauce

FRESHLY SHUCKED OYSTERS and CLAMS
*With Cocktail Sauce, Sliced Lemon, Horseradish
and Trenton Oyster Crackers*

MINIATURE BACKFIN CRAB CAKES
Cajun Remoulade

CARIBBEAN SUNSET

KEY LIME PIE
GOOMBAY COCONUT CAKE

CHOCOLATE BANANA CAKE
CARAMEL RUM FLAN

BEVERAGE

72.00
(minimum of 75 guests)



Theme Buffets

"American Harvest Barbeque"

FROM THE GARDEN

TRADITIONAL RED POTATO SALAD
Sour Cream and Dill

MARINATED BEEFSTEAK TOMATOES and SWEET ONIONS
Crumbled Blue Cheese Vinaigrette

BLACK BEAN SALAD with ROASTED RED and YELLOW PEPPERS
Cracked Coriander Dressing

COUNTRY STYLE COLE SLAW

BOWLS of CRISP GARDEN GREENS
With Assorted Accompaniments to Include:
Cherry Tomatoes, Sliced Mushrooms, Cucumbers, Chopped Egg,
Scallions, Radishes, Crumbled Bacon and Toasted Croutons
Choice of Ranch, Thousand Island and Oil & Vinegar Dressing

FROM THE GRILL

JUMBO KANSAS CITY STRIP STEAKS

MESQUITE RUBBED BABY BACK RIBS

JACK DANIEL'S BARBEQUE CHICKEN

CAJUN SPICED GROUPER FILLET
Papaya-Sweet Pepper Relish

BUTTERED CORN on the COB

SUGAR SNAP BEANS

BAKED IDAHO POTATOES
With Sour Cream, Crumbled Bacon and Cheddar Cheese



Theme Buffets

"American Harvest Barbeque"

(continued)

FROM THE HEARTLAND

BOUNTY of WHOLE and SLICED FRESH FRUITS
Cantaloupe and Honeydew Melons, Granny Smith and Red Delicious Apples,
Bartlett Pears, Ice-Cold Watermelon and Seasonal Berries

PLATTERS of DOMESTIC CHEESES
Wisconsin Cheddar, Maytag Blue, Monterey Jack, Alpine Swiss
and Turtle Creek Goat Cheese Garnished with
Fresh Grapes, Toasted Walnuts and Crackers

BASKETS of HEARTH BAKED BREADS
San Francisco Sourdough, Honey Wheat, Jalapeño Corn Bread,
Caraway Rye and Black Pumpernickel Loaf

FROM THE HEARTH

PENNSYLVANIA DUTCH APPLE PIE

GEORGIA PEACH COBBLER
Cinnamon Whipped Cream

BOURBON PECAN PIE

MAKE YOUR OWN SUNDAE
Homemade Chocolate, Fresh Strawberry and Vanilla Bean Ice Creams
with Assorted Toppings to Include:
Chocolate Fudge, Caramel Sauce, Crushed Oreos, M&M's,
Walnuts, Rainbow Sprinkles, Whipped Cream
and Maraschino Cherries

BEVERAGE

62.50
(minimum 50 guests)



Theme Buffets

"America's Cup Clam Bake Reception"

DISPLAY of SUSHI and SASHIMI
Soy Sauce and Wasabi

MARKET DISPLAY of CRISP GARDEN VEGETABLES
and SELECTED FLAT BREADS
Cheddar Cheese and Herb Dips

COLD CANAPES

SMOKED NORWEGIAN SALMON
With Caper Red Onion Cream Cheese on Black Bread

SEARED SEA SCALLOPS
With Pepper Coriander Relish

HOT HORS D'OEUVRES

MINIATURE MARYLAND CRABCAKES
Remoulade Sauce

SPINACH and FETA in PHYLLO DOUGH

21.50

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Theme Buffets

"America's Cup Clam Bake Dinner"

NEW ENGLAND CLAM CHOWDER
Trenton Oyster Crackers

CRISP ROMAINE LEAVES
*With Valencia Orange and Ruby-Red Grapefruit
Poppyseed Dressing*

DISPLAY of CHILLED JUMBO SHRIMP
Brandied Cocktail Sauce, Citrus Mustard

RIGATONI PASTA
With Black Olives, Pimientos and Romano Cheese

MARINATED PLUM TOMATOES
and CUCUMBERS
Basil Oil and Red Wine Vinegar

FROM STEAMING KETTLES

FRESH 1-1/4 lb. MAINE LOBSTERS
VIP cracked and served with Drawn Butter

ATLANTIC LITTLENECK CLAMS
Steamed in Beer and Lemon Broth

FROM THE GRILL

PEPPERED PORK LOIN
Apple-Pear Relish

CILANTRO MARINATED CHICKEN BREAST

ROASTED EARS of SWEET CORN BUTTERED BEANS and CARROTS

STEAMED NEW POTATOES
With Fresh Dill

PILGRIM'S BASKET of WHOLE GRAIN BREADS

DESSERTS

COUNTRY STYLE CARROT CAKE MILK CHOCOLATE and CARAMEL TORTE

PINEAPPLE-RUM CAKE

CAPTAIN'S TABLE of MINIATURE PASTRIES and TARTLETS

BEVERAGE

68.50
(minimum 50 guests)



After Dinner

Dessert Displays

THE VIENNESE TABLE I

MIRRORS of ASSORTED MINIATURE FRENCH PASTRIES
FRESH STRAWBERRIES SOAKED in GRAND MARNIER
CONCORDE FRUIT TARTLETTES CHOCOLATE PÂTÉ
CLASSIC CRÈME CARAMEL LEMON GATEAU FRENCH APPLE TART
CHEESECAKE with FRUIT TOPPINGS
CHARLOTTE aux FRAMBOISE
COLOMBIAN COFFEES
SELECTION of HERBAL and IMPORTED TEAS
13.50
(minimum of 50 guests)

THE VIENNESE TABLE II

CHOCOLATE DIPPED STRAWBERRIES KEY LIME TARTLETTE
WHITE LADY CAKE CRÈME CARAMEL with FRUIT
CHOCOLATE TERRINE PEAR CHARLOTTE BELLE HELENE TORTE
MILLE-FEUILLE aux FRUITS FRAISE CROQUEMBOUCHE
DOUBLE FUDGE BROWNIES
COLOMBIAN COFFEES
SELECTION of HERBAL and IMPORTED TEAS
15.75
(minimum of 50 guests)

Our Award Winning Pastry Chefs may vary selections due to seasonal availability.



Beverages

OPEN BAR

A fully stocked bar featuring our Name, Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beers, Soft Drinks, Saratoga Waters, Juices and Mixers for a specified period of time.

NAME BRANDS

12.50 per person for the first hour; 11.50 per person for each additional hour

PREMIUM BRANDS

13.50 per person for the first hour; 12.50 per person for each additional hour

DELUXE BRANDS

14.50 per person for the first hour; 13.50 per person for each additional hour

THE HOSTED BAR

A fully stocked bar featuring our Name, Premium and Deluxe Selection of Liquors, Red and White Wine, Assorted Beers, Soft Drinks, Saratoga Waters, Juice Mixers. Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our bartenders use a 1-1/4 oz. jigger for all standard drinks.

NAME BRANDS	4.50	DOMESTIC BEER	3.25
PREMIUM BRANDS	4.85	PREMIUM and IMPORTED BEER	3.75
DELUXE BRANDS	5.00	SOFT DRINKS	2.50
HOUSE WINE	4.25	SARATOGA WATERS	3.00
ASSORTED JUICES		2.50	

Our alcoholic beverage prices are inclusive of the Florida state surcharge tax.

THE CASH BAR

A fully stocked bar featuring our Name and Premium brand beverages. Guests purchase a ticket from a cashier and redeem it at the bar for their desired beverage. Cashier and bartender charges are the responsibility of the sponsoring organization.

PREMIUM BRAND COCKTAILS	6.00	DOMESTIC BEER	4.00
NAME BRAND COCKTAILS	5.75	PREMIUM BEER	4.75
HOUSE WINE	5.50	SARATOGA WATERS	3.75
SOFT DRINKS & ASSORTED JUICES		3.25	

Cash bar prices are inclusive of 19% service charge and 6% Florida state sales tax.

Bartenders are available at a charge of \$75.00 for the first three hours and \$20.00 per hour thereafter. For each \$300.00 in revenue, we will be pleased to waive the charge per bartender. Bartenders are required and charged for unless otherwise stated. Cashiers are mandatory for cash bars and are charged at the following rate: \$50.00 for the first three hours and \$15.00 for each hour thereafter.



Specialty Beverage Plans

THE TROPICAL BAR

A pleasing variety of the most asked for Tropical Drinks. A wonderful way to welcome your guests.

Mai Tai ♦ Yellow Bird ♦ Piña Colada ♦ Fantasy Fruit Daiquiri ♦ Margarita ♦ Goombay Smash

Rum Runner ♦ Planter's Punch

6.25 per drink

FROM THE PUNCH BOWL

(one gallon minimum order; priced per gallon)

FRESH FRUIT NON-ALCOHOLIC PUNCH 35.00

CHAMPAGNE PUNCH 140.00

TROPICAL RUM PUNCH 95.00

BLOODY MARYS 95.00

SCREWDRIVERS 95.00

SPARKLING WINE PUNCH 70.00

THE DRAFT BEER CONNECTION

(approximate yield, 150 glasses per keg)

DOMESTIC KEG 325.00 IMPORTED KEG 385.00

INTERNATIONAL COFFEE FAVORITES

A Variety of Flaming Coffees prepared by our International Staff

Irish ♦ Jamaican ♦ Dutch ♦ French ♦ Mexican ♦ Spanish ♦ Venetian

6.25 per drink

THE CORDIAL AND COGNAC CART

Di Saronno Amaretto ♦ B & B ♦ Baileys Irish Cream ♦ Chambord ♦ Courvoisier VS

Crème de Menthe ♦ Sambucca Romano ♦ Drambuie ♦ Frangelico ♦ Grand Marnier

Kahlua ♦ Midori ♦ Vandermint

6.25 per drink

Remy Martin XO ♦ Remy Martin Napoleon ♦ Hennessy XO ♦ Courvoisier XO ♦ Remy Martin VSOP

Martel Cordon Blue, Napoleon ♦ Hennessy Bras d'Or, Napoleon ♦ Mumm VSOP ♦ Hennessy VSOP

Marcel Ragnaud VSOP ♦ Courvoisier VSOP ♦ Sempe Armagnac VSOP

7.25 to 24.00 per drink



Wine List

CHAMPAGNES AND SPARKLING WINES

Bin #	SPARKLING WINES of the UNITED STATES	Bottle
1000	Armstrong Ridge, Brut, California, Boca Raton Selection	26.00
1001	Domaine Chandon, Blanc de Noir, Napa Valley	30.00
1005	Piper Sonoma, Blanc de Noirs, Sonoma	35.00
1024	Scharffenberger, Brut, Mendocino	28.00
1026	Domaine Carneros, Brut, Carneros	38.00
1002	Schramsberg, Blanc de Blanc, Sonoma	55.00

IMPORTED CHAMPAGNES and SPARKLING WINES

1124	Piper Heidsieck, Extra Dry, Reims, Boca Raton Selection	45.00
1121	Taittinger, Brut 'La Francaise', Reims	53.00
1125	Perrier Jouet, Grand Brut, Epernay	58.00
1110	Veuve Clicquot, Brut, "Yellow Label", Reims	78.00
1114	Krug, "Grande Cuvee", Reims	145.00



WHITE WINES

WHITE WINES of the UNITED STATES

Chardonnay		
307	Nathanson Creek, California, Boca Raton Selection	25.00
280	Jekel Vineyards, "Gravelstone Vineyard", Monterey	27.00
284	Kendall-Jackson, "Vintner's Reserve", California	32.00
276	Cakebread Cellars, Napa Valley	47.00
292	Acacia Winery, Napa / Carneros	38.00
240	Silverado Vineyards, Napa Valley	33.00
272	Clos du Bois, Sonoma	28.00
370	Salmon Creek, "Bad Dog Ranch", Sonoma	42.00
379	St. Francis Vineyards, Sonoma	27.00
247	Morgan Winery, Monterey	41.00
294	Sonoma Cutrer, "Russian River Ranches", Sonoma	35.00
254	Robert Mondavi Winery, Napa Valley	38.00
271	Beaulieu Vineyard, "Carneros", Napa / Carneros	27.00
290	Far Niente, Napa Valley	60.00
281	Guenoc, "Genevieve Magoon Vineyard", Guenoc Valley	45.00



Wine List

WHITE WINES

Bin #	WHITE WINES of the UNITED STATES (continued)	Bottle
<u>Sauvignon and Fumé Blanc</u>		
342	Robert Mondavi Winery, Fumé Blanc, Napa Valley	25.00
343	Cakebread Cellars, Sauvignon Blanc, Napa Valley	36.00
345	Sterling Vineyard, Sauvignon Blanc, Napa Valley	28.00
340	Hogue Cellars, Fumé Blanc, Washington State	24.00
394	Kunde Estate, Sauvignon Blanc, Sonoma	27.00
395	Ferrari-Carano, Fumé Blanc, Sonoma	29.00
754	Merryvale Vineyards, Meritage, Napa Valley	32.00

IMPORTED - FRENCH

Burgundy

734	Macon-Villages, Louis Jadot	26.00
746	Pouilly Fuisse, George Duboeuf	38.00
756	Macon-Lugny, Les Charmes	28.00
724	Puligny Montrachet, Bouchard Pere et Fils	78.00
700	Chablis, Albert Pic et Fils	43.00
757	Meursault, Bouchard Pere et Fils	45.00

Loire Valley

758	Pouilly Fumé, "La Moynerie", Michel Redde	34.00
762	Pouilly Fumé, La Doucette	55.00
761	Vouvray, Chateau Moncontour	27.00
759	Muscadet, Domaine Ragotiere	26.00

IMPORTED - ITALIAN

764	Pinot Grigio, Pighin, Grave Del Fruili	26.00
864	Pinot Grigio, Santa Margherita, Alto Adige	38.00
838	Gavi, Fontanafredda, Piedmont	28.00
861	Gavi, La Scolca, White Label	38.00
772	Chardonnay, Maso, Poli, Alto Adige	30.00

IMPORTED - AUSTRALIAN

875	Chardonnay, Lindemans, "Bin 65", New South Wales	24.00
871	Chardonnay, Rosemount Estate, Hunter Valley	28.00



Wine List

BLUSH WINES

Bin #		Bottle
938	Nathanson Creek, California, Boca Raton Selection	22.00
921	Sutter Home Winery, California	24.00
924	Robert Mondavi Winery, Napa Valley	27.00
922	Kenwood Vineyards, Sonoma	25.00



RED WINES

RED WINES of the UNITED STATES

Cabernet Sauvignon

101	Stonybrook Vineyards, California, Boca Raton Selection	25.00
144	Domaine St. George Winery, California	26.00
110	Beaulieu Vineyard, "Rutherford", Napa Valley	32.00
122	Cakebread Cellars, Napa Valley	47.00
185	William Hill Reserve, Napa Valley	52.00
145	Stags Leap Wine Cellars, Napa Valley	40.00
109	Joseph Phelps Vineyards, Napa Valley	35.00
396	Stonestreet Vineyards, Sonoma	45.00
112	Jordan Winery, Alexander Valley	53.00
108	Silverado Vineyards, Napa Valley	36.00
397	Villa Mt. Eden, Napa Valley	27.00
124	Robert Mondavi Winery, Napa Valley	38.00

Merlot

201	Floral Springs Winery "Floreal", Napa Valley	29.00
210	Sterling Vineyards, Napa Valley	39.00
398	Lockwood Winery, Monterey County	33.00
408	Hogue Cellars, Washington State	30.00
213	Markham Winery, Napa Valley	35.00
217	Wild Horse Winery, Santa Barbara County	37.00
377	Arrowood Vineyards, Sonoma	70.00

Zinfandel

195	Ravenswood, "Vintner's Blend", Sonoma	29.00
191	Preston Vineyards, Sonoma	31.00
197	Clos du Val, Napa Valley	34.00



Wine List

RED WINES

Bin #	RED WINES of the UNITED STATES (<i>continued</i>)	Bottle
<u>Pinot Noir</u>		
239	Wild Horse Winery, Central Coast	36.00
231	Acacia Winery, Napa / Carneros	39.00
220	Robert Mondavi Winery, "Reserve", Napa Valley	52.00
413	Sanford Winery, Santa Barbara County	44.00
421	Sterling Vineyards, "Winery Lake", Napa Valley	33.00
422	Fleur de Carneros, Carneros	26.00

IMPORTED – FRENCH

<u>Burgundy</u>		
650	Beaujolais-Villages, Louis Jadot	26.00
654	Beaujolais-Villages, George Duboeuf	28.00
423	Pinot Noir, "La Viegne", Bouchard Pere et Fils	28.00
630	Cote de Beaune Villages, Louis Jadot	39.00

<u>Bordeaux</u>		
424	Pauillac, Chateau Moulin de Duhart	38.00
710	Chateau La Cardonne-Rothschild, Medoc, Cru Bourgeois	31.00
426	Chateau Coufran, Haute-Medoc, Cru Grand Bourgeois	35.00
457	Chateau Carbonnieux, Graves, Cru Classe	42.00
427	Chateau Malescot Saint Exupery, Grand Cru Classe	60.00
428	Fombrauge, Grand Cru, St. Emilion	38.00
429	Chateau Simard, St. Emilion	45.00

<u>Rhone Valley</u>		
741	Chateauneuf du Pape, Chateau Mont-Redon	35.00
431	Chateauneuf du Pape, Les Cedre, Paul Jaboulet	50.00
768	Cotes du Rhone Reserve, La Vieille Ferme	29.00

IMPORTED – ITALIAN

841	Chianti Classico Riserva, Antinori, Tuscany	27.00
844	Barolo, "Zonchera", Ceretto, Piedmont	50.00
723	Barolo, Bricco Castelletto, Calizzano	32.00
729	Amarone, Bolla, Veneto	45.00

IMPORTED – AUSTRALIAN

171	Cabernet Sauvignon, Jacob's Creek, Barossa Valley	28.00
740	Shiraz, Rosemount Estate, Hunter Valley	30.00

BANQUET & CATERING
THIRD PLACE

Boca Raton Resort & Club

9500455

C.1

National Restaurant Association
Menu Collection



BOCA RATON RESORT & CLUB*

501 E. Camino Real
Boca Raton, Florida 33431-0825