



# *Banquet Menu*

Bayview Room and  
Sala Menendez Room

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

**[A1ABanquets@cwrestaurants.com](mailto:A1ABanquets@cwrestaurants.com)**

**Phone: (904) 829-2977 • Catering Line: (904) 466-0103**

A1A Ale Works • [www.a1aaleworks.com](http://www.a1aaleworks.com) • 1 King St Ste 101, Saint Augustine, FL 32084

# Welcome

## Bayview Room and Sala Menendez Room

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



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



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

## Off-Premise Catering

A1A Ale Works also offers full service catering for any event in any location in the St. Augustine area. From a small family reunion, wedding receptions, rehearsal dinners to large corporate celebrations. Our knowledgeable staff allows you to relax and know that even the smallest of detail will not go unnoticed. The restaurant's stellar reputation makes this an easy choice for anyone planning a truly special banquet or reception. A1A Ale Works Catering is guaranteed to make a lasting impression.



# Bayview Room and Sala Menendez Room

## ROOM RENTAL REQUIREMENTS AND FEES

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

3 Hours for Daytime Events (must end by 3pm)  
 4 Hours for Evening Events (beginning after 4pm)  
 Additional hours are 250.00 per hour  
 35 guest minimum required

**Option:** To rent the Balcony along with the Bayview Room is an additional 500.00

## INCLUDED IN ROOM FEE

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

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

Gold Chiavari Chairs (Sala Menendez Room)

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



## OFF-PREMISE CATERING

A1A Aleworks can handle all of your needs, from weddings to cocktail parties to corporate receptions and events. Our many options in this menu will be sure to please your guests and we can also customize the perfect menu to accommodate your palate and budget.

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

Call us to help make your event magical!

Pricing does not include taxes and gratuity.



# Hors D'oeuvres

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Per 100 Pieces Butler passed

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

(V) Tomato and Gorgonzola Bruschetta . . . . .	180.00
(V) Tomato and Gorgonzola Bruschetta w/ blackened Shrimp . . . . .	255.00
(V) Vegetable Spring Rolls with Sweet Chile Sauce. . . . .	200.00
(V) Tomato Mozzarella Skewers with Balsamic Reduction. . . . .	230.00
(V) Mini Portabella Sliders . . . . .	380.00
(V) Baby Baked Potatoes stuffed w/ Sour Cream and Chives . . . . .	205.00
(V) Mushrooms Stuffed with Spinach and Provolone Cheese . . . . .	175.00
(V) Brie with Caramelized Apple on Toast Points . . . . .	250.00
Mini Crab Cakes drizzled with Caribbean Remoulade . . . . .	255.00
Chicken Satay Brushed in a Pineapple Teriyaki Sauce . . . . .	230.00
Coconut Crusted Chicken Tenders w/ Honey Mustard Sauce . . . . .	200.00
Bacon Wrapped Scallops. . . . .	250.00
Smoked Salmon Bites on Bagel Chips w/ Dill Cream Sauce . . . . .	275.00
Blue Crab Stuffed Mushrooms . . . . .	250.00
Coconut Shrimp w/ Honey Mustard Sauce . . . . .	255.00
Sesame Tuna Bites w/ Ginger Remoulade . . . . .	330.00
Sesame Chicken Bites w/ Ginger Remoulade . . . . .	255.00
Mini Beef Sliders. . . . .	370.00
Quesadillas w/ Pepper Jack Cheese and Pico de Gallo topped w/ Hot Pepper Relish . . . . .	205.00
Bacon Wrapped Dates with Goat Cheese. . . . .	315.00
Beef Tenderloin and Gorgonzola wrapped in Applewood Bacon . . . . .	325.00

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(V) Vegetarian (GF) Gluten Free

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# Hors D'oeuvres Display Selections

Minimum of 35 Guests required.

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

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# Specialty Stations

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

- Soup Station** . . . . . 8.95 per person/ 8.95 per person with no entrée  
A1A Beer Cheese Soup and Lobster Bisque served with assorted Crackers and Crusty Breads
- (GF) Seafood Station** . . . . . 25.00 per person/ 36.50 per person with no entrée  
Jumbo Chilled Shrimp, Green Lip Mussels sautéed in White Wine and Garlic butter, Seared Scallops and Little Neck Clams or Oysters on the ½ shell. Served with Citrus Fruits, Caribbean Cocktail Sauce and Mango Yogurt Sauce
- Pasta Station - Chef attended** . . . . . 14.00 per person/ 22.50 per person with no entrée  
Choice of Two Pastas (Bowties, Angel Hair, Cheese Tortellini, Linguine)  
Choice of Two Sauces (Red Pepper Alfredo, Lobster cream sauce, Asiago Basil Cream Sauce, Classic Marinara)
- Add On per person for Pasta Station**  
Spiced Shrimp ... 5.95    Blackened Chicken ... 5.00    Roasted Vegetables ... 4.95
- Mashtini Bar – Chef attended** . . . . . 11.95 per person/ 17.95 per person with no entrée  
Mashed Yukon Gold and Roasted Sweet Potato Bar  
Choice of Five Toppings: (Additional toppings 1.00 per person) Sour Cream, Chopped Bacon, Minced Scallions, Mushroom Gravy, Caramelized Onions, Sun-dried tomatoes, Corn Relish, Sweet Peppers, Candied Pecans, Parmesan Cheese, Brown Sugar and Marshmallows, Fresh cheddar and pepper jack cheeses.
- Add on premium toppings for Mashtini Bar**  
Grilled Rosemary Chicken, Blackened Shrimp or Chicken ... 4.00 per person

# Carving Stations

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

- (GF) Brown Sugar and Jalapeño Glazed Pit Ham** . . . . . 10.95 per person / 16.95 per person with no entree  
Served with Creole Mustard and Roasted Garlic Mayonnaise
- (GF) Herb Seared Tenderloin of Beef** . . . . . 24.95 per person / 39.95 per person with no entrée  
Served with Horseradish Chive Sauce and Peppercorn Demi-Glace
- (GF) Roasted Prime Rib** . . . . . 23.95 per person / 39.95 per person with no entrée  
Served with Caramelized Onion au Jus and Horseradish Chive Sauce
- (GF) Whole Smoked Salmon** . . . . . 17.95 per person / 27.95 per person with no entrée  
Whole Salmon Smoked in-house, served with Dill Cream Cheese, Capers, Onion Relish, assorted Olives, Roasted Vegetable Medley and assorted Crackers
- (GF) Herb Roast Pork Loin** . . . . . 9.95 per person / 16.95 per person with no entrée  
Served with Apple Brandy Cream Sauce

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# The King St. Plated Package

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

## BUTLER PASSED HORS D'OEUVRES (Choice of Three)

- (V) Tomato and Gorgonzola Bruschetta
- (V) Vegetable Spring Rolls with Sweet Chile Dipping Sauce
- (V) Sesame Chicken Bites with Ginger Remoulade
- (V) (GF) Tomato Mozzarella Skewers with Balsamic reduction
- (V) Mushrooms Royale with Spinach and Shrimp
- Bacon Wrapped Scallops

## SALAD (Choice of One)

- (V) (GF) House Salad  
Mixed lettuces tossed with Smoked Bacon, mixed Cheese, Tomatoes and Cucumbers tossed in your choice of dressing
- (V) Chopstick Spinach Salad  
Mandarin Oranges, Jicama and Toasted Pecans in Soy Scallion Vinaigrette
- (V) Caesar Salad  
Chopped Romaine lettuce with fresh Parmesan Cheese, Croutons and tossed in Caesar dressing

## ENTRÉES

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

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

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

(V) Vegetarian (GF) Gluten Free

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# The Sunset Gluten Free Package

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

## BUTLER PASSED HORS D'OEUVRES

per 100 pieces

Marinated Shrimp and Tomato Jam . . . . .	390.00
Thai Chicken Wings with Sesame seeds . . . . .	325.00
Eggplant rolls with Goat cheese, Roasted Red Pepper and Basil . . . . .	325.00

## SALAD (Choice of One)

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

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

## ENTRÉES (Choice of One)

65.00 per person

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

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

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

# St. Augustine Vegan Buffet

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

## BUTLER PASSED HORS D'OEUVRES

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

## ENTRÉES

46.95 per person

(V) Couscous

Ratatouille Salad

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

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

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

(V) Mixed Mushroom Stuffing

(V) (GF) Roast Cauliflower with Winter Pesto

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

(V) Vegetarian (GF) Gluten Free

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# Ponce De Leon Dinner Buffet

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

## SALADS (Choice of One)

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|---|--|--|
| (V) (GF) House Salad<br>Mixed lettuces tossed with Smoked Bacon, mixed Cheese, Tomatoes and Cucumbers tossed in your choice of dressing | (V) Chopstick Spinach Salad<br>Mandarin Oranges, Jicama and Toasted Pecans in Soy Scallion Vinaigrette | (V) Caesar Salad<br>Chopped Romaine lettuce with fresh Parmesan Cheese, Croutons and tossed in Caesar dressing |
|---|--|--|

## ENTRÉES (PACKAGE ONE)

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

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

## ENTRÉES (PACKAGE TWO)

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

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

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

(V) Vegetarian (GF) Gluten Free

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# La Florida Buffet

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

**(V) (GF) Grande Salad**

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

**(V) (GF) White Sangria Fruit Salad**

Assorted Fresh Fruits tossed in a White Wine Sherry Punch

**(V) Spinach Con Queso Dip**

Served with tri-colored Tortilla Chips

**Taco and Tostada Bar**

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

**(GF) Santa Fe Chicken**

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

**(V) Fiesta Rice**

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

**(V) Refried Beans**

Topped with Pepper Jack Cheese

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

**(V) Jalapeño Corn Bread**

**(V) Fresh Baked Rolls with Butter**

**40.95 PER PERSON**



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

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# Uniquely Southern Buffet

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

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

**(V) (GF) Southern Redskin Potato Salad**

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(Choice of One)

**(GF) Carved Honey & Orange Glazed Pit Ham**

**Buttermilk Fried Chicken**

**Applejack Cider & Brown Sugar Glazed Pork Loin**

Topped with a grilled Apple Demi Glace

**Garlic Studded Beef Round**

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

**(GF) Carved House Smoked Turkey Breast**

Serve with a Datil Peach Jelly

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(Choice of One)

**(GF) Shrimp and Grits**

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

**(GF) Bourbon Chicken with Sweet Onion Relish**

**(GF) Grilled Mahi Mahi**

Served over a Corn, Spinach and Tomato Succotash

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**(V)** (Choice of one with the entrée)

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

**(V)** (Choice of one with the entrée)

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

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**42.95 PER PERSON**

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# Little Italy Buffet

Minimum of 35 guests required. Includes: Assorted Fresh Crusty Bread and Pesto Focaccia, Soda, Coffee, Iced Tea

## SALADS (Choice of One)

### (GF) House Salad

Mixed greens topped with Tomato, Cucumber, Bacon, Pepper Jack and Cheddar cheeses with Spicy Candied Pecans with your choice of dressing

### (V) Caesar Salad

Crisp Romaine Lettuce with Focaccia Croutons and Fresh Parmesan Cheese

### (V) (GF) Chopstick Spinach Salad

Fresh Spinach with Mandarin Oranges, Jicama and Spiced Pecans tossed in Scallion vinaigrette

## ENTRÉES

### Grilled Chicken Parmesan

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

### (GF) Herb and Garlic Crusted Pork Loin

### (V) Sautéed Vegetable Primavera with Linguine Pasta

(Choice of Two Pastas and Two Sauces)

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

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

**40.95 PER PERSON**



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# Menendez Brunch Buffet

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

(PACKAGE ONE) ..... 29.95 per person

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

(PACKAGE TWO) ..... 39.95 per person

## BUTLER PASSED HORS D'OEUVRES

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

## ENTRÉES

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

## DESSERT STATION

- (V) Chocolate dipped Strawberries, assorted Mini Pastries

## ADD-ON'S

- Lyonnaisse Potatoes ..... 7.00 per person
- Omelet Station ..... 9.00 per person (Chef attended)
- Ham ..... 8.00 per person
- Shrimp and Grits ..... 12.00 per person

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# Dessert Menu

Minimum of 35 guests required.

## INDIVIDUAL DESSERTS

(Choice of one) ..... 6.95 per person

Key Lime Cheese Cake  
Whipped Cream and Lime Slice

Chocolate Sensation  
Raspberry Sauce and Fresh Mint

Chocolate Mint Cake  
Crème Anglaise and Fresh Mint

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

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

## DESSERT BAR

(Choice of three) ..... 10.95 per person

Each additional Dessert Bar item: ..... 3.95 per person

Mini Chocolate Éclairs

Mint Brownies

Raspberry Cookies

Chocolate covered Strawberries

Mini Key Lime Cheese Cakes

Assorted Cannolis  
(Chocolate, Strawberry, Pistachio)

Carrot Cake

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

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

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

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

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

Pricing is exclusive of tax and service charge.

# Open Bar Packages

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

## CALL BRANDS

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

1 Hour	25.50 per person
2 Hours	30.50 per person
3 Hours	36.50 per person
4 Hours	40.50 per person

## PREMIUM BRANDS

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

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

## SUPER PREMIUM BRANDS

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

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

## HANDCRAFTED BEER & HOUSE WINE

Package includes our Red Brick and Light Lager handcrafted Draft Beer (in the Bayview Room only), as well as, bottled beer (Michelob Ultra, Budweiser Light, Stella Artois, Fat Tire).

House Wine Includes: Chardonnay, Pinot Grigio, Merlot, Cabernet, Pinot Noir and White Zinfandel

1 Hour	16.50 per person
2 Hours	20.50 per person
3 Hours	23.50 per person
4 Hours	27.50 per person

## ADD CHAMPAGNE TOAST

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

# Consumption and Cash Hosted Bar Packages

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

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

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

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

# Off-Premise Bar

Food service is required.

## FEES:

- 200.00 per bartender (minimum 4 hours, includes setup/teardown & travel)
- 50.00 per bartender for each additional hour
- Additional bar setup @ 150.00 per location, or based on location

## BAR SUPPLIES & MIXERS (4 hours of serviceware)

- LIMITED DISPOSABLE SERVICE @ 2.50 per guest  
disposable cups , ice, openers, beverage napkins, beverage tubs
- FULL DISPOSABLE SERVICE @ 5.00 per guest  
disposable cups, ice, openers, beverage napkins, beverage tubs, soda (regular & diet), tonic, seltzer, club soda, orange juice, tomato juice, pineapple juice, ginger ale
- Please add .50 per guest for each additional hour for disposables

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