



REHEARSAL DINNER & COCKTAIL RECEPTION MENU

Stationary Hors D'oeuvres

TAPAS, CHEESE + FRUIT

CHARCUTERIE DISPLAY

house-cured meats & sausages, pickled vegetables, grainy mustards
artisan cheeses, french baguettes, spiced nuts & seasonal fruit

HOUSEMADE CHIPS & DIPS

salsa, guacamole, black bean,
house-made queso & fresh tortilla chips

MEZE DISPLAY

pita toast, house-made hummus, olive tapenade, cucumber tzatziki, toum, fresh marinated olives, grape tomatoes, herb feta cheese, balsamic onions & marinated artichokes & mushrooms

SEASONAL FRESH CHUNK FRUIT

watermelon, pineapple, cantaloupe, honeydew, starfruit, & strawberries

ARTISAN CHEESE & FRUIT DISPLAY

crackers, croutes, jams & nuts

CARAMELIZED ONION & GOAT CHEESE GRATIN with CROUTES

SAVORY BLUE CHEESE CHEESECAKE

flatbread crackers & croutes

THREE CHEESE ARTICHOKE DIP

crispy tortilla chips

ROASTED GARDEN VEGETABLE DISPLAY

english cucumbers, rainbow peppers, radishes, snip top carrots, cherry tomatoes asparagus, broccoli, cauliflower & creamy herb dressing

"MORE CHEESE PLEASE"

SWEET

baked brie phyllo with candied pecans, dried fruit, roasted apples & pears

baked brie with berry compote & candied pecans

baked brie with cranberries & rosemary compote

SAVORY

baked brie bruschetta with fresh tomatoes, basil & balsamic drizzle

baked brie marsala roasted mushroom crispy leeks croissant dough

baked brie phyllo with maple bacon puff pastry

Passed Hors D'oeuvres

VEGETARIAN

WATERMELON CUPS

gorgonzola, candied pecans & fresh mint

WILD MUSHROOM & GOAT CHEESE PHYLLO CUPS

truffle goat cheese

STRAWBERRY GOAT CHEESE PHYLLO CUPS

candied almonds & local honey

BRIE PHYLLO CUPS

roasted apples & pears & candied pecans

SPINACH & ARTICHOKE WONTON CUP

SALSA & GUACAMOLE MARTINI

fresh tortilla chips

HUMMUS MARTINI

cucumber & pepper relish with fresh pita chips

BBQ ONION & SMOKED GOUDA QUESADILLA

TRUFFLE FRY CONES

shoestring truffle fries & pecorino

QUINOA & BLACK BEAN CAKE

Vegetable confetti, salsa verde

GOURMET MAC & CHEESE CUPS

brie, gruyere & pecorino

MINI GOURMET GRILLED CHEESE

gruyere or pimento (available with tomato bisque shooter)

TRI-COLORED TOMATO BRUSHETTA

balsamic glaze

STRAWBERRY GOAT CHEESE BRUSHETTA

crostini with balsamic reduction & fresh basil

FIRE ROASTED TOMATO CROSTINI

burrata & fresh basil

PANKO CRUSTED ARANCINI SPOONS

tomato confit

VEGETARIAN SUSHI SPOONS

shitake mushroom, tempura onion & asparagus

CAPRESE SKEWERS

grape tomatoes, baby mozzarella & basil

VEGETARIAN SPRING ROLLS

napa cabbage, snow peas, carrots & bean sprouts

SAMOSAS

potato, peas & mango chutney

DEVILED EGGS

avocado, cilantro & lime salt

SEAFOOD

PETIT CRAB CAKES

remoulade

CUCUMBER CUPS

crab, avocado, tomato & citrus aioli

COCKTAIL CRAB FINGERS

citrus marinade & confetti peppers

CRAB WONTONS

mandarin sauce

GROUPEY FINGERS

spicy tartar in newspaper print

BACON-WRAPPED SEA SCALLOPS

citrus soy

GRILLED SCALLOP & ROSEMARY SKEWER

herb aioli

SEARED TASMANIAN SALMON SATAYS

sea salt & sesame soy glaze

SMOKED SALMON CANAPE

capers, red onions, dill mayo & chive pancake

CRUNCHY SHRIMP WRAPS

cilantro & sweet chili sauce

COCONUT SAFFRON SHRIMP SPOONS

thai curry

LEMON & BASIL SHRIMP SKEWERS

verde sauce

SHRIMP COCKTAIL SHOOTERS

bloody mary mix & vodka

DILL MARINATED SHRIMP SKEWERS

champagne vinaigrette

SUSHI SPOONS

crunchy shrimp with wasabi aioli

TUNA POKE

soybean hummus on wonton crisp

SESAME SEARED TUNA LOLLIPOPS

sambol mayo

BLACK PEPPER SEARED TUNA

black bean & watermelon salsa on wonton crisp

TUNA POKE CONES

pineapple & mango salsa with avocado mash

LOBSTER MAC & CHEESE CUPS

gourmet mac & cheese with lobster

LOBSTER TEMPURA

ponzu sauce

GRILLED OYSTERS

pecorino & garlic

BAKED OYSTERS

citron vodka & parmesan breadcrumbs

FRIED OYSTER SPOONS

Cajun lemon aioli

CRISPY CALAMARI CUPS

garlic, cherry pepper butter

POULTRY

THAI COCONUT CHICKEN SATAY

peanut sauce

CHICKEN & ARTICHOKE QUESADILLA

three cheese & roasted artichokes

CHICKEN & BLACK BEAN QUESADILLA

three cheese, black beans & confetti peppers

THAI CHICKEN MEATBALL SPOONS

sesame & asian sauce

CHICKEN, SPINACH & BRIE QUESADILLA

brie & spinach

MINI CHICKEN TACOS

pico, guacamole & cumin sour cream

CHICKEN WONTONS

mandarin sauce

SMOKED DUCK BREAST

mango habanero mascarpone daikon radish sprout, wonton cup

TAI CHICKEN MEAT BALL

spoon, sticky sesame sauce

FRIED CHICKEN BITES

waffle cone, sracha aioli, hot honey

BEEF, PORK & LAMB

BACON WRAPPED DATES

stuffed with gorgonzola

BACON WRAPPED ARTICHOKE HEARTS

pinch of pepper

SPICY CANDIED BACON SKEWERS

brown sugar & tabasco

DEVILED EGGS WITH CANDIED BACON

jalapeno

PORK BELLY CROSTINI

blood orange bbq & pickled red onions

PORK GYOZAS

citrus soy

PROSIUTTO-WRAPPED JALAPENOS

asiago, cheddar & sour cream

GRILLED RIBEYE SKEWERS

chimichurri

SAUSAGE STUFFED MUSHROOMS

gorgonzola & spinach

BEEF TENDERLOIN CROSTINI

roasted red peppers, horseradish spread & caramelized onions

MINI BEEF WELLINGTON

mushroom duxelle, au poive & puff pastry

MINI GOURMET HAMBURGERS

aged cheddar, dijon mayo & chipotle ketchup

STEAKHOUSE BRUSHETTA

beef tenderloin, grape tomatoes, mozzarella, fresh basil & balsamic drizzle

ASIAN BEEF SKEWERS

sesame soy glaze

SMOKED BRISCUIT EMPANADAS

chipotle cumin crème fraiche

DUCK GRUYERE QUESADILLAS

plum chutney

PETIT LOLLIPIOP LAMB CHOPS

rosemary & fresh mint

HUSHPUPPIES WITH ANDOUILLE SAUSAGE

smoked cheddar & peach marmalade

Additional Hors D'oeuvres

MARTINIS

great for cocktail receptions & rehearsal dinners

SOUTHERN MARTINI

parmesan grits, fizzled shrimp, crisp bacon, roasted corn & asiago

FRIED CALAMARI

cherry peppers, white wine & garlic & sour cream horseradish

SEAFOOD ORZO

lump crab, fizzled shrimp, scallops, orzo pasta, pecorino romano & grilled crostini

CITRUS CEVICHE

shrimp, scallops, calamari, red onion, fennel, cilantro, orange & ginger

AHI TUNA

black pepper seared tuna & black bean & watermelon salsa

SUSHI TRIO

summer shrimp roll, spicy tuna roll, shitake mushroom roll, wakame salad, wasabi, pickled ginger & soy reduction

BUTTERNUT SQUASH

butternut squash risotto, arugula & shaved parmesan

BEEF TENDERLOIN

white cheddar & horseradish mashed potatoes, shitake port wine sauce, asparagus tips & fried onions

SOUTHERN FRIED CHICKEN

creamy mashed potatoes, white pepper gravy & southern biscuit

PORK GRILADES

slow-roasted pork & stone-ground grits

PETIT GOURMET SLIDER STATION

choose one or up to three different sliders to create your own station

GOURMET BURGER

aged cheddar, chipotle ketchup, dijon & mayo

PIMENTO CHEESE BURGER

GOUDA BURGER

smoked gouda, bbq onions & Dijon mayo

PORK BELLY SLIDER

crispy prosciutto, vermouth & grain mustard reduction

PULLED PORK SLIDER

spicy slaw & homemade bbq

MINI LOBSTER SLIDERS

toasted brioche

SLICED BEEF TENDERLOIN SLIDER

horseradish cream cheese, caramelized onions & roasted peppers

GROUPE SLIDER

bibb lettuce & remoulade

FRIED CHICKEN BISCUIT

crispy chicken & honey cup mustard

NASHVILLE HOT CHICKEN SLIDER

sweet pickles on sister Shubert

FRIED OYSTER BLT

bacon, lettuce, tomato & basil aioli

Sample Cocktail Reception Menus

MENU #1

\$25.00 per person

- charcuterie display with cured meats & artisan cheeses, served with fresh fruits, nuts, crackers & croutes
- tri of dips to include house-made hummus, sundried tomato & olive tapenade & garlic toum, served with naan bread, flatbread crackers & pita chips
- caramelized onion & goat cheese gratin with croutes
- vegetable crudites with creamy herb dressing
- house-made salsa, guacamole & black bean dip with tortilla chips

MENU #2

\$28.00 per person

- spicy crab quesadillas
- open faced brie & ham sandwich bites with apple slaw
- chicken wontons with mandarin sauce
- three cheese & artichoke dip with fresh tortillas
- meze platter with pita toast, avocado hummus, olive tapenade, cucumber tzatziki, fresh marinated olives & grape tomatoes & feta herb cheese
- caprese skewers with cherry tomatoes, fresh mozzarella & basil

MENU #3

\$32.00 per person

- assorted gourmet cheeses to include baked brie wrapped in phyllo with apples, pears & candied pecans & creamy gorgonzola spread with dried cranberries and walnuts
- bacon wrapped artichoke hearts
- vegetarian spring rolls with mustard sauce
- smoked salmon on chive pancakes with onions, capers & dill sauce
- pork tenderloin sliders with asian slaw
- phyllo tarts with prosciutto, roasted asparagus and asiago

MENU #4

\$40.00 per person

- crab cakes with corn relish & remoulade
- dill marinated shrimp with cocktail sauce
- bacon wrapped dates with gorgonzola
- wild mushroom & goat cheese crostini
- mini gourmet burgers with aged cheddar, ketchup & Dijon mustard
- roasted garden vegetables with asparagus, baby portabella mushrooms & baby snip top carrots

MENU #5

\$40.00 per person

- strawberry & goat cheese bruschetta
- phyllo tarts with crispy prosciutto, asparagus & boursin cheese
- sesame seared beef skewers with scallion dipping sauce
- grilled lemon & basil shrimp skewers with verde sauce
- baby stuffed potatoes with bacon, cheddar & chives
- herb crusted chicken fingers with verde

MENU #6

\$45.00 per person

- beef tenderloin sliders with caramelized onion, roasted red peppers & horseradish cream
- watermelon cups with gorgonzola & candied pecans
- prosciutto wrapped jalapenos
- chicken wontons with mandarin sauce
- grilled margarita shrimp skewers with citrus verde sauce
- panko crusted grouper fingers with lemon caper aioli

Backyard BBQ

MENU #1

\$25.00 per person

- grilled hamburgers & hot dogs with "the works"
- bbq baked beans
- chilled vegetable pasta with vinaigrette
- dill red skin potato salad
- corn on the cobb

MENU #2

\$30.00 per person

- pulled bbq pork with assorted rolls & condiments to include fried onions, cheddar cheese & horseradish sauce
- grilled bbq marinated chicken breasts
- southwest cowboy baked beans
- blue cheese coleslaw with garlic vinaigrette
- blt potato salad with cheddar cheese & garlic mayo
- cornbread & biscuits

MENU #3

\$35.00 per person

- mixed green salad with citrus sections, fresh berries, dried fruit, candied pecans & raspberry vinaigrette
- grilled vegetable medley to include asparagus, baby snip top carrots & seasonal squash
- garlic smashed potatoes with bacon & roasted corn
- slow roasted & grilled bbq ribs
- marinated grilled pork tenderloin with Asian slaw
- corn bread & biscuits

MENU #4

\$35.00 per person

- watermelon, spinach & red onion salad with fresh berries, candied pecans & raspberry vinaigrette
- quinoa salad with edamame, roasted corn, black beans & cilantro
- Cajun shrimp skewers with remoulade
- roasted redskin potatoes with rosemary, sea salt & black pepper
- grilled lemon & chive chicken satay with verde
- soft dinner rolls

Dinner Buffets

MENU #1

\$32.00 per person

- roasted vegetable Caesar salad with garlic croutons & parmesan cheese
- seasonal fresh fruit
- grilled bbq or Tuscan marinated chicken breast
- petit gourmet burgers with balsamic onions, smoked gouda cheese & Dijon mustard
- fizzled shrimp & bowtie pasta salad with Asian vegetables & lemon sesame vinaigrette
- grilled red potato salad with plum tomatoes

MENU #2 (HORS D'OEUVRES BUFFET)

\$35.00 per person

- fresh fruit skewers
- mini gourmet cheeseburgers with smoked cheddar & bbq onions
- petit crab cakes with remoulade & corn relish
- chicken satay with peanut sauce
- pork gyozas with citrus soy
- roasted garden vegetables to include asparagus, baby snip top carrots & portabella mushrooms
- assorted gourmet cheese & flatbread crackers

MENU #3

\$38.00 per person

- mixed green salad with roma tomatoes, julienne cucumbers, toasted pine nuts, fresh herbs, parmesan cheese & balsamic vinaigrette
- green bean & roasted sweet potato salad with raspberries, red grapes, celery, scallions, toasted pecans, chives & cumin maple vinaigrette dressing
- marinated pork tenderloin served with harvest chutney & peppercorn mustard sauce
- spinach & cheese stuffed chicken roulade with roasted red pepper sauce
- vegetarian pasta with roasted vegetables in tomato basil cream sauce
- jalapeno corn muffins & cheddar biscuits with butter

MENU #4

\$50.00 per person

- mixed green salad with strawberries, grapes, candied pecans, mixed berries & raspberry vinaigrette
- herb crusted tenderloin with horseradish sauce, caramelized onions, stone ground mustard & petit rolls
- seafood pasta with crab, shrimp & scallops tossed in pecorino romano cream sauce
- haricot verts with cherry tomatoes, charred red onion with stone ground mustard vinaigrette
- mashed yukon gold potatoes with roasted corn, mixed bell peppers and creamy leeks
- herb gougeres

MENU #5

\$50.00 per person

- mixed green salad with roma tomatoes, julienne cucumbers, toasted pine nuts, fresh herbs, shaved parmesan cheese & balsamic vinaigrette
- pan-seared chicken breast with sundried tomato & artichoke buerre blanc
- rough crusted salmon with julienne vegetable slaw with champagne vinaigrette
- sour cream & chive mashed potatoes
- vegetarian pasta with roasted artichoke hearts, asparagus, red onions, wild mushrooms, mixed bell peppers, sundried tomatoes & light tomato basil cream
- roasted garden vegetables to include asparagus, baby snip top carrots & portabella mushrooms
- assorted rolls & butter

MENU #6

\$55.00 per person

- spinach salad with citrus sections, strawberries, red onion, dried cranberries, feta cheese, candied pecans & honey balsamic vinaigrette dressing
- sliced beef tenderloin with port wine shitake mushroom sauce
- panko crusted grouper with lemon caper aioli
- glazed baby snip top carrots
- roasted redskin potatoes with truffle oil, fresh chives & pecorino romano
- gemeli pasta with artichoke hearts, mushrooms, broccoli, red onion, bell peppers, sundried tomatoes & asparagus with light tomato basil cream sauce

Reception Stations

CHILLED RAW BAR

beautiful display in canoe boat or acrylic trays

options:

chilled oysters on the half shell, jumbo shrimp cocktail, oyster shooters with lager & tabasco, florida stone crab claws (seasonal) and citrus blue crab claws (seasonal) with confetti peppers & mustard vinaigrette

OYSTER STATION

options:

baked oysters with citron vodka & parmesan breadcrumbs, grilled oysters with pecorino & garlic butter, fried oyster poboy with Cajun aioli, oysters beineville with shrimp, mushroom & parmesan cream, oysters Rockefeller with spinach, brie & parsley

PASTA STATION

made to order with your own ingredients

pasta

orecchiette, campanelle, mezze penne & gnocchi pasta

fresh made sauces

roasted tomato basil, Bolognese, pecorino romano cream, pink vodka & pesto

vegetable choices

artichokes, asparagus tips, wild mushrooms, sundried tomatoes, spinach, charred red onion, capers, broccoli & spring peas

meat & seafood choices

Italian sausage, andouille, prosciutto, grilled chicken & fizzled shrimp

GOURMET MAC & CHEESE STATION

begins with our gourmet mac & cheese made with orecchiette pasta, brie, pecorino romano & gruyere

add in your favorite ingredients: bacon, andouille, grilled chicken, cheddar, broccoli, fried onions, sundried tomatoes, mushrooms & jalapenos, (super mac & cheese additions; grilled shrimp, jumbo lump crab, fried chicken bites & lobster)

GRILLING STATION

choose from a variety of meats, chicken & seafood (served on skewers, pan-seared or grilled)

meats

grilled ribeye, beef tenderloin, shrimp & scallops, lollipop lambchops, swordfish, grilled grouper & lemongrass chicken

sauces (up to three choices)

minted chimichurri, roasted tomato & shallot salsa, white verde, sour cream horseradish & peppercorn mustard

TACO STATION

“build your own”

with warm, grilled flour and corn tortillas

choices of pulled pork, chipotle chicken, marinated steak, grouper, shrimp & pork belly, top with cheddar cheese, cumin sour cream, purple cabbage slaw, jalapenos, black beans, pico de gallo, guacamole, pineapple & mango salsa, fresh cilantro, fresh lime

SUSHI BAR

sushi display with sushi chef with assorted sushi rolls, nigiri, seaweed salad, edamame & cucumber salad

STIR FRY/ASIAN/WOK STATION

served in chinese to-go boxes

chicken beef, shrimp or vegetable stir fry with choice of lomein, soba noodles or fried rice, add ins; baby bok choy, shitake mushrooms, matchstick carrots, snow peas, onion & ginger sesame soy sauce

add to wok station:

tempura boxes with shrimp, vegetables or lobster, pork gyozas with citrus soy, chicken lettuce wraps with asian hot mustard dipping sauce

NOODLE BAR STATION

"build your own"

with udon, soba or rice noodles
vegetable or beef broth

raw veggies: carrots, mushrooms, sugar snap, peas, baby bok choy, bean sprouts, red onion, scallion, cilantro, lime

proteins: beef, chicken or shrimp

FRENCH FRY STATION

choice of:

waffle fries, sweet potato fries, pommes frites, steak fries, truffle oil, pecorino

sauces: siracha aioli, basil aioli, chipolte

ketchup, heinz mini ketchup, malt vinegar

seasonings: ranch, salt & vinegar, truffle salt

ASIAN INSPIRED STATION

assorted sushi spoons, vegetable spring rolls & pork bao buns, pork gyozas, stir fry Chinese boxes & tuna poke

CARVING STATION

grilled beef tenderloin served with sour cream horseradish, peppercorn mustard, caramelized onions & port wine shitake mushroom sauce, served with petit rolls

SOUTHERN STATION

combination of the southern favorites

fried chicken biscuits with honey cup mustard, fried green tomatoes "with the works"; black-eyed relish, bacon bourbon jam, remoulade & pimento cheese, fried okra, fried chicken & waffles with maple syrup & candied jalapenos, pulled pork sliders with blood orange bbq & sweet pickles

PETIT GOURMET SLIDER STATION

choose one or up to three different sliders to create your own station

GOURMET BURGER

aged cheddar, chipotle ketchup, dijon & mayo

PIMENTO CHEESE BURGER

GOUDA BURGER

smoked gouda, bbq onions & Dijon mayo

PORK BELLY SLIDER

crispy prosciutto, vermouth & grain mustard reduction

PULLED PORK SLIDER

spicy slaw & homemade bbq

MINI LOBSTER SLIDERS

toasted brioche, bibb lettuce

BEEF TENDERLOIN SLIDER

horseradish cream cheese, caramelized onions & roasted peppers

GROUPEL SLIDER

bibb lettuce & remoulade

FRIED CHICKEN BISCUIT

crispy chicken & honey cup mustard

NASHVILLE HOT CHICKEN SLIDER

sweet pickles on sister Shubert

FRIED OYSTER BLT

bacon, lettuce, tomato & basil aioli

SLIDER STATION EXTRA CRUNCH OR COMFORT

hand-cup French fries, sweet potato fries, zucchini fries, parmesan truffle shoestring fries, fried pickles & gourmet mac & cheese

MARTINIS

great for cocktail & strolling receptions

SOUTHERN MARTINI

parmesan grits, fizzled shrimp, crisp bacon, roasted corn & asiago

FRIED CALAMARI

cherry peppers, white wine & garlic & sour cream horseradish

SEAFOOD ORZO

lump crab, fizzled shrimp, scallops, orzo pasta, pecorino romano & grilled crostini

CITRUS CEVICHE

shrimp, scallops, calamari, red onion, fennel, cilantro, orange & ginger

AHI TUNA

black pepper seared tuna & black bean & watermelon salsa

SUSHI TRIO

summer shrimp roll, spicy tuna roll, shitake mushroom roll, wakame salad, wasabi, pickled ginger & soy reduction

BUTTERNUT SQUASH

butternut squash risotto, arugula & shaved parmesan

BEEF TENDERLOIN

white cheddar & horseradish mashed potatoes, shitake port wine sauce, asparagus tips & fried onions

SOUTHERN FRIED CHICKEN

creamy mashed potatoes, white pepper gravy & southern biscuit

PORK GRILADES

slow-roasted pork & stone-ground grits

Clambakes & Seafood Boils

(50 person minimum)

choose from our traditional style boil or substitute with some of your favorite choices

TOWNSEND'S LOW COUNTRY BOIL

\$30.00 per person

- steamed spiced jumbo shrimp with old bay seasoning
- grilled andouille sausage
- steamed red bliss potatoes
- fresh corn on the cob
- homemade coleslaw or mixed green salad
- jalpaeno cornbread & cheddar biscuits

OTHER CLAMBAKE & SEAFOOD BOIL OPTIONS

seafood

- lobsters (maine)
- crawfish (seasonal)
- littleneck clams
- oysters on the half shell or oyster Rockefeller

sides

- potato salad
- blue cheese coleslaw
- vegetable pasta salad
- garlic mashed potatoes
- loaded chopped salad with balsamic & ranch dressing
- manhattan clam chowder
- seafood gumbo

from the grill

- Tuscan chicken satay with verde sauce
- gourmet mini burgers
- andouille sausage
- grilled lobster tails with tarragon butter
- mini grouper sandwiches with remoulade sauce
- stone crab claws (seasonal)

Themed Buffets

SOUTHERN STYLE

\$38.00 per person

- tear drop tomato salad with cucumbers, Bermuda onions & sweet basil vinaigrette dressing
- parmesan grits with fizzled shrimp, bacon & roasted corn
- fried green tomatoes with spicy remoulade
- bourbon glazed bbq pork tenderloin with apple chutney
- southern succotash with butter beans, roasted corn & andouille sausage

MEXICAN FIESTA

\$40.00 per person

- build your own tacos with marinated flank steak & chipotle chicken
- cumin sour cream, pico de gallo, cheddar cheese, pineapple & mango salsa, scallions, jalapenos & black beans
- fiesta quinoa salad with mixed field greens, red quinoa, roasted black beans, fresh avocado & orange lime dressing
- Mexican street corn with cotija cheese & fresh cilantro
- queso dip with fresh tortillas
- substitute grilled grouper or mahi mahi for beef or chicken for additional \$5.00/person

TEX-MEX BBQ #1

\$45.00 per person

- queso dip with crispy tortillas
- build your own soft tacos with shrimp & chicken
- sour cream, cheddar cheese, guacamole, salsa, black beans & spicy slaw
- prosciutto wrapped jalapenos

TEX-MEX BBQ #2

- pulled bbq pork with spicy slaw, petit rolls, mild & hot bbq sauce
- mesquite grilled chicken wings
- watermelon & spinach salad with red onion, fresh berries, candied pecans & gorgonzola
- blt potato salad
- jalapeno & cheddar corn bread

HAWAIIAN LUAU

\$45.00 per person

- Jamaican jerk chicken breast with pineapple salsa
- island pork tenderloin with napa cabbage slaw
- coconut fried shrimp with mandarin sauce
- pacific rim noodle salad with lomein noodles, mixed bell peppers, shredded carrots, spring peas, scallions, & sweet & spicy sesame sauce
- stir fry vegetables
- corn on the cob
- assorted rolls & butter

NEW ORLEANS

\$48.00 per person

- oyster bar with raw oysters on the half shell with cocktail sauce, baked oysters with citron vodka & parmesan bread crumbs
- cornbread salad with romaine lettuce, cucumbers, bacon, red onion, tomatoes & cornbread croutons with creamy herb dressing
- steamed spiced shrimp with cocktail sauce
- panko crusted grouper fingers with spicy tartar
- chicken and andouille sausage jambalaya

ITALIAN DINNER BUFFET

\$55.00 per person

- mixed green salad with roma tomatoes, julienne cucumbers, toasted pine nuts, fresh herbs, shaved parmesan cheese & balsamic vinaigrette
- chicken picatta with lemon caper butter sauce
- seafood pasta with crab, shrimp & scallops, tossed in pecorino romano cream sauce
- vegetarian pasta with roasted artichokes, sundried tomatoes, mushrooms & onions with tomato basil sauce
- sautéed haricot verts with garlic & fresh herbs
- garlic knots & butter

Boxed Dinners

(delivery only)

\$20.00-\$22.00 per person

BOXED DINNER #1

- pork tenderloin sliders with Asian slaw (2 each)
- dill redskin potato salad
- spinach & watermelon salad with candied pecans, red onions, gorgonzola cheese & raspberry vinaigrette
- chips & salsa
- brownie

BOXED DINNER #2

- sliced tenderloin sandwich served on ciabatta bread with spinach, caramelized onions, horseradish spread & roasted red peppers
- dill marinated shrimp cocktail with champagne vinaigrette
- potato salad
- pearl pasta with roasted vegetables & herb vinaigrette

Desserts

- berry shortcakes with whipped cream
- mini cup cakes
- key lime pie, mini or whole
- mini pecan, apple or mixed berry pie
- assorted baked cookies & brownies
- individual chocolate molten cakes with cinnamon ice cream
- chocolate cups with mango & mascarpone cream
- chocolate cups with white chocolate mousse & fresh berries
- lemon poppy seed cookies
- key lime mousse tarts
- chocolate dipped strawberries
- chocolate dipped grapes
- bananas fosters with vanilla bean ice cream
- crème brulee, individual or spoons
- berry fruit betty with cinnamon whipped cream
- bananas fosters bread pudding
- tiramisu/trifle or individual shooters
- assorted chocolate truffles
- salted caramel brownie bites
- caramel nut bars
- peanut butter chocolate bar

Terms & Conditions

We require that a guaranteed number of guests attending your function be given to us **Two Weeks Prior to your event**. Once final counts are received, you may add additional guest, but this number may not be reduced after **Two week prior to your event**.

**Townsend Catering reserves the right to conduct a guest count at each event. If, more guests attend your event than the guest count given to us, client will be responsible for each additional guest and will be due payable at the end of the event.

Deposits/Retainer

A non-refundable deposit of \$500.00 is required to guarantee a hold on this date for your function.

Deposits must be received within 30 days of receiving your proposal. Until received, the arrangements are being held on a tentative basis. Should another client request this date and be in a position to confirm immediately, the time space will be released and confirmed to the other client. Alternative dates might need to be researched for your function.

Menu Selection & Pricing:

Reception menus will be custom designed specifically for your event.

Menu & pricing will be determined by overall menu choices and guest count. We look forward to planning the perfect menu for your event!

Menu Tastings:

Menu tastings are available upon request but are not guaranteed. They are usually approved in the "off season" and less busier weeks. They can be scheduled during the week, Monday-Thursdays. (Due to the possibility of several events booked on the weekends, tastings on Fridays, Saturdays or Sundays are typically not available. Menu tastings are complimentary for clients that have booked Townsend Catering for their event with a deposit. Tastings are available for up to 4 guests and can include up to 5 menu items. (If there are more than 4 guests attending your tasting or additional menu items requested, there will be a \$75.00 surcharge. (This may be for each additional guest.) Certain menu items may not be available at the time of the tasting, therefore alternative menu options will need to be chosen.

** If you are requesting a menu tasting BEFORE you have reserved our services with a deposit, there is a minimum charge of \$30.00 person. Depending on the items you are requesting to taste, will determine the cost per person.

Beverages:

Townsend Catering can provide any alcoholic & non-alcoholic beverages for your event. Depending on your venue, you may be permitted to provide your own alcohol. If your venue allows you provide your own alcohol, there will be a set up/handling fee per bar set up. This fee will depend on number of guest and how many bar set ups you will need. The set up/handling fee covers the actual bar set up by our bartenders, wine buckets, beer coolers, beverage napkins, bar baskets and all ice and coolers for your event. Should you decide to provide your own alcohol/beverages, the client will be responsible for the delivery of the alcohol/beverage to the venue as well as have all alcohol & beverages removed from venue after the event is over. It

will not be the responsibility of any Townsend Catering staff members to pick up or remove any beverages from your event.

If you would like to provide your own alcoholic beverages but would like Townsend Catering to provide all your non-alcoholic beverages and bar mixers, there is an additional \$5.00 per person charge.

Event Rentals:

As a convenience and additional service to our clients, Townsend Catering will provide the coordination and handling of your event rentals. These event rentals may vary due to your reception décor and specific needs, and may include rental items such as reception tents, dance floors, tables, chairs, china, band staging and anything else you may need for your event. We will work closely with your florist and event planner to make sure you have the all the event rentals you will need for your event. There will be a 4% administrative fee added to your event rental total for this service. Clients are not permitted to provide their own event rentals.

** Outdoor events will usually require an outdoor kitchen set up. This will usually include a 20x20 kitchen tent with siding, kitchen prep tables and stoves. Kitchen event rentals will be added to your event rental order. Larger events may require larger kitchen areas and kitchen equipment.

Event Staff:

Number of staff required for each event will depend on location, size of event and menu selection.

Event staff consists of Chefs, Servers & Bartenders. They are responsible for assisting with event set up, on site food & beverage preparation and guest service.

They are also responsible for event breakdown and clean up.

Service professionals are always paid separately from reception invoice.

CASH PREFERRED FOR STAFF INVOICE.

Service Charge:

A 20% Service Charge will be applied to any food or beverage supplied by Townsend Catering. This service charge covers pre-event planning, the use of our equipment, kitchen essentials, buffet décor, fuel charges, energy cost, resort fees, liability insurance fees, administrative fees and other operating cost that are incurred with off premise catering.

*** Please note that service charges have no association with staff charges or gratuities. Staff gratuities are directly at the client's discretion. Gratuities are never expected but always appreciated.

Payments

Final payments are due one week prior to your event. We accept cash, checks and credit cards. When paying by credit card, there will be a 3.0 % processing fee added to your final bill.

Staff invoicing will be separated from your event/reception invoice. We prefer cash for all staff invoices, however if this is not convenient, personal checks are accepted as well.

Pricing Structure & Breakdown:

Menu Cost per person:

Beverage Cost per person:

Event Rentals & Linens:

Staffing: \$200.00 per staff member (Longer receptions may incur additional labor charges per hour)

7.0 % Sales Tax

20 % Service Charge: (Food & Beverage Only)

Cancellation Policy or Change of Date:

The client understands that as the event date comes closer, we've scheduled staff and purchased supplies. Accordingly, if cancellation occurs within 14 days of the event, the client will be held responsible for payment in full. In the event of cancellation, written notification must be received by **Two weeks prior to your event**. If, due to emergency, the client wishes to reschedule this event at a location and date agreeable with Townsend Catering Company, we will honor these arrangements.

Please feel free to call our offices with any initial questions you may have, we look forward to hearing from you.

Townsend Catering
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