



## DELECTABLES TRADEMARK BUFFET

- Number of Guests:** Minimum of 35  
**Per Person Price:** \$29.15 per person for 150+ Guests  
 \$30.15 per person for 76-149 Guests  
 \$31.15 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*
- Labor:** Supervisor at \$150.00 plus \$100.00 per Chef or Server  
**Requirements:** One Supervisor per 300 Guests and one Server per 25 Guests  
**Tax:** 7% unless tax exempt  
**Service Charge:** 15%

### HORS D'OEUVRE

Client's choice of any Five Butler-Passed Hors D' Oeuvre

*or*

- Baked Brie En Croûte served with Cocktail Bread & Assorted Gourmet Crackers  
 Elegant Fresh Fruit Presentation served with Honey Lime Yogurt and Fruit Breads  
 Hot Spinach and Artichoke Dip with Cocktail Bread & Crackers

### DINNER

Fresh Tossed Caesar *or* International House Salad served with Homemade Dressing  
 Client's choice of Chicken Entrée (4oz.)

*and*

Herb Roasted Châteaubriand au Jus (4 oz.) Served With Peppercorn Sauce & Horseradish Chantilly  
*Other entrées such as Lamb, Pork, or Seafood vary in price and may be higher.*

Client's choice of Starch Selection

- Chef's choice of Colorful, Fresh Steamed Vegetables  
 Exotic Bread Display served with Creamy Butter  
 Freshly Brewed Coffee served with Cream and Sugar

Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar

*Complimentary Ice Sculpture with Wedding Reception of 100 or more Guests*

### OPTIONS

- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95 per person, plus a Chef at \$100.00.
- ◆ Add \$1.35 for each additional Hors D' Oeuvre per person
- ◆ Deduct \$6.75 pp. to omit Hors D' Oeuvre and the Cheese and Fruit Trays
- ◆ Deduct \$2.00 per person to use high-grade disposables rather than china
- ◆ Deduct \$2.25 per person to substitute Châteaubriand with Apricot Glazed Ham, Pork Loin Mojo, Herb Roasted Sirloin *or* Prime Rib of Beef au Jus
- ◆ Wedding Cake delivery fees are to be paid direct to bakery, and depend upon distance.
- ◆ Facility fees (if applicable) are not included in these prices. See our Banquet Hall listing for information.
- ◆ Add Gold or Silver Chargers at \$2.50 each.
- ◆ Deduct \$3.50 to omit Dessert.

<i>Typical Price for our Trademark Buffet for 100</i>	
Food . . . . .	\$3015.00
Labor . . . . .	\$550.00
Facility/Kitchen Fee . . . . .	TBD
Service Charge (15%) . . . . .	\$534.75
Tax (7%) . . . . .	\$286.98
<b>Total . . . . .</b>	<b>\$4,386.73</b>





## SIT DOWN DINNER PACKAGE

**Number of Guests:** Minimum of 35

<b>Per Person Price:</b>	<i>For 150+ Guests</i>	<i>For 76-149 Guests</i>	<i>For 35-75 Guests</i>
Standard Chicken Entrée	\$24.40	\$25.40	\$26.40
Standard Combination Plate	\$26.40	\$27.40	\$28.40
Standard Prime Rib	\$27.95	\$28.95	\$29.95
Standard Fresh Salmon	\$27.40	\$28.40	\$29.40
Standard Tenderloin	\$30.70	\$31.70	\$32.70
Fresh Swordfish, Grouper or Snapper	\$32.40	\$33.40	\$34.40

All prices per person. *Price includes all China, Flatware and Linens.*

**Labor:** Supervisor at \$150.00 plus \$100.00 for a Chef. Add \$100.00 per Server.

**Requirements:** One Supervisor per 300 guests and One Server per 20 Guests

**Tax:** 7% unless tax exempt

**Service Charge:** 15%

### HORS D' OEUVRE

Client's choice of any Four Butler-Passed *or* Stationary Hors d' Oeuvre

*or*

Stationary Table of Imported and Domestic Cheeses served with Assorted Gourmet Crackers

*and*

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

### DINNER

Delectables International House *or* Fresh Tossed Caesar Salad served with Homemade Dressing

Client's choice of Entrée (8 oz.)-based on per person prices shown above

*Combination Plate includes choice of Chicken Entrée (4oz.) and Choice of Tenderloin Entrée (4oz.)*

Client's choice of Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Assorted Dinner Rolls served with Creamy Butter Rosettes

Freshly Brewed Coffee served with Cream and Sugar

Iced Water with Lemon Wheel

Viennese Dessert Table, Choice of Plated Dessert *or* Standard Wedding Cake

### OPTIONS

- ◆ Delivery fee for Wedding Cakes to be paid directly to Bakery by Client
- ◆ Add or Deduct \$1.35 per Hors d' Oeuvre omitted or added
- ◆ Add Gold or Silver Chargers at \$1.00 Each.

*This is merely a sample; we will gladly customize or substitute any menu ideas you have.*





## HORS D' OEUVRE MENU PACKAGE

- Number of Guests:** Minimum of 35
- Per Person Price:** \$23.75 per person for 150+ Guests  
 \$24.75 per person for 76-149 Guests  
 \$25.75 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*
- Labor:** \$150.00 per Supervisor plus \$100.00 per Server
- Requirements:** One Supervisor per 300 Guests and One Server per 25 Guests
- Tax:** 7% unless tax exempt
- Service Charge:** 15%

## HORS D'OEUVRE MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads

### Choice of one of the following:

- International Cheeses served with Assorted Gourmet Crackers  
*or*  
 Baked Brie En Croûte served with Cocktail Bread  
*or*  
 Hot Crab Dip served with Cocktail Bread

### Choice of one of the following:

- Garden Vegetable Crudit  served with Peppered Artichoke Dip  
*or*  
 Fresh Garden Vegetables stuffed with Herb Cheese *or* Hummus

### Client's choice of:

Ten Butler Passed and/or Stationary Standard Hors d' Oeuvre

## OPTIONS

- ◆ Add \$1.20 per person to include freshly brewed Coffee served with cream and sugar.
- ◆ Deduct \$2.00 pp. to replace china, flatware and linens with disposable plates, utensils & napkins.
- ◆ Add additional Hors D' Oeuvre at \$1.35 per person
- ◆ This menu is designed to have the food served at approximately the same time. We recommend adding stations if the food is separated into two time frames, for wedding receptions, or situations where Guests typically expect a meal.

*This menu is merely a sample; we will gladly customize or substitute any menu ideas you have.*

<i>Typical Price for our Hors d' Oeuvre Buffet for 100</i>	
Food .....	\$2475.00
Labor .....	\$550.00
Facility/Kitchen Fee .....	TBD
Service Charge (15%) .....	\$453.75
Tax (7%) .....	\$243.51
<b>Total .....</b>	<b>\$3722.26</b>





# ESCOFFIER BUFFET

- Number of Guests:** Minimum of 35
- Per person Price:** \$43.35 per person for 150+ Guests  
\$44.35 per person for 76-149 Guests  
\$45.35 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*
- Labor:** Supervisor at \$150.00 plus \$100.00 per Chef or Server
- Requirements:** One Supervisor per 300 Guests and one Server per 25 Guests
- Tax:** 7% unless tax exempt
- Service Charge:** 15%

Client's Choice of Five Hot *or* Cold Hors d' Oeuvres  
*Butler-Style Passed on Silver Trays or Stationary*

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Salade de Fleur with Balsamic Vinaigrette and Edible Flowers

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Lobster Thermidor (3 oz.)

Chicken Montrachet (3 oz.)

Herb Roasted Châteaubriand au Jus

(Hand-carved Herb-Roasted Tenderloin of Beef au Jus)

*Accompanied by Horseradish Chantilly and Peppercorn Demi-glace*

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Peruvian Blue Potatoes

Haricot Vert and Pattypan Squash Vegetable Medley

Exotic Bread Display served with Creamy Butter

Gourmet Coffee Bar: Freshly Brewed Coffee Served with Gran Marnier Whipped Cream, Chocolate Curls, Orange Zest, Maraschino Cherries, Monin Flavorings, and Half-and-Half

Standard Wedding Cake with Filling, Viennese Dessert Table, *or* Ice Cream Sundae Bar

## OPTIONS

- ◆ Deduct \$3.50 per person to omit Dessert Selection
- ◆ Add Pasta Bar (Chef to prepare) at an additional \$3.95 per Person, plus a Chef at \$100.00
- ◆ Add or Deduct \$1.35 per hot or cold Hors D' Oeuvres omitted or added
- ◆ Add Gold or Silver Chargers at \$1.00 Each.
- ◆ Cake Delivery fee is paid directly to Bakery.

*This menu is merely a sample; we will gladly customize or substitute any menu ideas you have.*

<i>Typical Price for our Escoffier Buffet for 100</i>	
<i>Food</i> .....	<i>\$4435.00</i>
<i>Labor</i> .....	<i>\$650.00</i>
<i>Facility/ Kitchen Fee</i> .....	<i>TBD</i>
<i>Service Charge (15%)</i> .....	<i>\$762.75</i>
<i>Tax (7%)</i> .....	<i>\$409.34</i>
<b><i>Total</i></b> .....	<b><i>\$6257.09</i></b>





## DELECTABLES STATIONS BUFFET

- Number of Guests:** Minimum of 35  
**Per Person Price:** \$34.45 per person for 150+ Guests  
 \$35.45 per person for 76-149 Guests  
 \$36.45 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens.*
- Labor:** Supervisor at \$150.00 plus \$100.00 per Chef or Server  
**Requirements:** One Supervisor per 300 Guests and one Server per 25 Guests.  
*This sample menu requires a minimum of Two Station Chefs*
- Tax:** 7% unless tax exempt  
**Service Charge:** 15%

### HORS D'OEUVRE

Client's choice of any Four Butler-Passed *or* Stationary Hors D' Oeuvre  
*or*  
 Baked Brie En Croûte served with Cocktail Bread & Assorted Gourmet Crackers  
 Elegant Fresh Fruit Presentation served with Honey Lime Yogurt and Fruit Breads  
 Hot Spinach and Artichoke Dip with Cocktail Bread & Crackers

### DINNER

Choice of Tempura station (*outdoor prep area required*), Sauté Station, *or* Sushi Station  
 Caprese Salad: Buffalo Mozzarella, Fresh Basil, Sliced Tomatoes, Drizzled with Balsamic Vinaigrette  
 Herb Roasted Châteaubriand au Jus (4 oz.) Served With Peppercorn Sauce & Horseradish Chantilly  
 Deluxe Pasta Bar (Chef to Prepare)  
 Exotic Bread Display served with Creamy Butter  
 Gourmet Coffee Bar: Freshly Brewed Coffee Served with Gran Marnier Whipped Cream, Chocolate Curls, Orange Zest, Maraschino Cherries, Monin Flavorings, and Half-and-Half  
 Viennese Dessert Table, Ice Cream Sundae Bar, *or* Bananas Foster/Cherries Jubilee with Vanilla Ice Cream  
*or*  
 Choice of Standard Wedding Cake with Filling

### OPTIONS

- ◆ Deduct \$3.50 to omit Dessert
- ◆ Add \$1.35 for each additional Hors D' Oeuvre per person
- ◆ Deduct \$6.75 pp. to omit Hors D' Oeuvre and the Cheese and Fruit Trays
- ◆ Deduct \$2.00 per person to use high-grade disposables rather than China
- ◆ Deduct \$2.25 per person to substitute Châteaubriand with Apricot Glazed Ham, Pork Loin Mojo, Herb Roasted Sirloin *or* Prime Rib of Beef au Jus
- ◆ Facility fees (if applicable) are not included in these prices. See our Banquet Hall listing for information.
- ◆ Add Gold or Silver Chargers at \$2.50 per person
- ◆ Wedding Cake delivery fees are paid directly to the Bakery and vary on distance.

<i>Typical Price for our Stations Buffet for 100 people</i>	
Food .....	\$3545.00
Labor .....	\$750.00
Facility/ Kitchen Fee .....	TBD
Service Charge (15%) .....	\$644.25





## AFTERNOON BRUNCH

- Number of Guests:** Minimum of 35  
**Per Person Price:** \$23.85 per person for 150+ Guests  
 \$24.85 per person for 76-149 Guests  
 \$25.85 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*
- Labor:** \$150.00 per Supervisor, \$100.00 per Chef or Server
- Requirements:** One Supervisor per 300 Guests plus One Server per 25 Guests, plus Two Chefs per every 50 Guests.
- Tax:** 7% unless tax exempt
- Service Charge:** 15%

### AFTERNOON BRUNCH BUFFET MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Nut Breads

Choice of Waldorf, Traditional Cæsar *or* International House Salad served with Homemade Dressings

Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers

Choice of Hand Carved Oven Roasted Turkey Breast, Apricot Glazed Ham *or* Apple Whiskey Pork Loin served with Stone Ground Mustard, Mayonnaise and Cranberry Chutney

**Omelet Station**—Omelets freshly prepared by our Chef, with a choice of Cheese, Green Peppers, Onions, Tomatoes, Sautéed Mushrooms, Crumbled Bacon, etc.

**Waffle Station**—Fresh Waffles prepared by our Chef, accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries.

Cheese Blintzes with Strawberry *or* Blueberry Sauce Toppings.

Potato Pancakes served with Sour Cream and Apple Sauce

Fresh Orange and Tomato Juice

Freshly Brewed Coffee served with Cream and Sugar

### OPTIONS

- ◆ Deduct \$100.00 Chef charge to exchange Waffle Station for Florida French Toast Stuffed with Orange Cream Cheese
- ◆ Add Pasta Bar (Chef to Prepare) at an additional \$3.95 per person, plus a Chef at \$100.00
- ◆ Deduct \$2.00 per person to replace china, flatware and linens with disposable plates, utensils and napkins.

*This is merely a sample; we will gladly customize or substitute any menu ideas you have.*

<i>Typical Price for our Afternoon Brunch for 100</i>	
<i>Food</i> .....	<i>\$2485.00</i>
<i>Labor</i> .....	<i>\$750.00</i>
<i>Facility/ Kitchen Fee</i> .....	<i>TBD</i>
<i>Service Charge (15%)</i> .....	<i>\$485.25</i>
<i>Tax (7%)</i> .....	<i>\$260.42</i>
<b><i>Total</i></b> .....	<b><i>\$3980.67</i></b>





## TROPICAL LUAU/LATIN NIGHTS MENU

- Number of Guests:** Minimum of 35  
**Per Person Price:** \$25.25 per person for 150+ Guests  
 \$26.25 per person for 76-149 Guests  
 \$27.25 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*
- Labor:** Supervisor at \$150.00 plus \$100.00 per Server or Chef  
**Requirements:** One Supervisor per 300 Guests and One Server per 25 Guests  
**Tax:** 7% unless tax exempt.  
**Service Charge:** 15%

### MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Fruit Breads  
*Or serve a Fresh Fruit Palm Tree with Chocolate Ganache, Whipped Cream and Toasted Coconut as Dessert!*  
 Client's Choice of Floribbean, Carribean, Jamaican, Polynesian, Havana, Charbroiled Lemon, or Margarita Chicken  
*and your choice of*  
 Pork Loin Mojo, Jamaican Jerk Pork Loin, *or* Ropa Viella  
*and*  
 Florida Grouper Rangoon, Snapper w/ Lime Curry Butter, Mahi-Mahi w/ Papaya Salsa *or* Spanish Paella  
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 Fried Plantains with Tostones  
 Spanish *or* Island Rice, *or* Grilled Vegetable Kebobs with Ginger Lime Sauce  
 Cuban Black Beans with White Rice, Onion Garnish  
 Exotic Bread Presentation served with Creamy Butter  
 Freshly Brewed Coffee served with Cream and Sugar  
 Bananas Foster *and* Cherries Jubilee w/ Vanilla Ice Cream *or* Piña Colada Bread Pudding w/ Vanilla Sauce  
*(or serve a Standard Wedding Cake as Dessert)*

*This is merely a sample; we will gladly customize or substitute any menu ideas you may have.*

### OPTIONS

- ◆ Deduct \$3.50 to omit Dessert
- ◆ Deduct \$2.00 per person to use high-grade disposables in place of China
- ◆ Deduct \$2.35 per person to deduct Pork Loin or \$5.00 per person to deduct Fish
- ◆ Add Grilled Ham Steak with Pineapple @ \$2.35 per person
- ◆ Add Sirloin Tip Kebobs with Peppers and Onions at \$3.35 per person
- ◆ Add a Suckling Pig (Market Price Feeds ≈30 People).
- ◆ Add Large Gulf Shrimp Cocktail with Cocktail Sauce & Lemon at \$5.00 per person
- ◆ Add Four Hors D' Oeuvre at \$5.40 per person
- ◆ Facility fees (if applicable) are not included in these prices. See our website for details, or talk to your coordinator.

<i>Typical Price for our Luau/Latin Buffet for 100</i>	
<i>Food</i> .....	<i>\$2625.00</i>
<i>Labor</i> .....	<i>\$550.00</i>
<i>Facility/Kitchen Fee</i> .....	<i>TBD</i>
<i>Service Charge (15%)</i> .....	<i>\$476.25</i>





## BBQ & LUNCHEON GRILL THEME MENUS

<b>Number of Guests:</b>	Minimum of 35
<b>Per Person Price:</b>	\$23.65 BBQ per person for 150+ Guests \$24.65 BBQ per person for 76-149 Guests \$25.65 BBQ per person for 35-75 Guests
	\$20.80 Luncheon Grill per person for 150+ Guests \$21.80 Luncheon Grill per person for 76-149 Guests \$22.80 Luncheon Grill per person for 35-75 Guests
	<i>Both Menus include China, Flatware and Standard Linens.</i>
<b>Labor:</b>	Supervisor at \$150.00 plus \$100.00 per Server or Chef.
<b>Requirements:</b>	One Supervisor per 300 Guests and One Server per 25 Guests.
<b>Tax:</b>	7% unless tax exempt.
<b>Service Charge:</b>	15%

### BBQ MENU

Garden Vegetable Crudit  served with Peppered Artichoke Dip  
Buffalo Mozzarella, Beefsteak Tomatoes and Artichoke Hearts marinated in Balsamic Vinegar  
BBQ Baby Back Ribs (4) and BBQ Chicken Quarters (1), per person  
Creamy Potato Leek Salad *or* Traditional Cole Slaw  
Garlic Roasted Potatoes  
BBQ Baked Beans  
Fresh Fruit Cactus Tree (Skewered Fruit served with Honey-Lime Yogurt)  
Grilled Corn-on-the-Cob in Husks with Butter  
Jumbo Fudge Brownies and Blondies  
Freshly Brewed Coffee and Iced Tea served with Cream, Sugar and Lemon  
*Western D cor and Props for Buffet*

### LUNCHEON GRILL

Fresh Fruit Cactus Tree (Skewered Fruit served with Honey-Lime Yogurt)  
Garden Vegetable Crudit  served with Peppered Artichoke Dip  
Char-grilled Sirloin Burgers, Boneless Chicken Breast and All-Beef Hot Dogs  
Served with Fresh Baked Buns, Cheese, Lettuce, Tomatoes, Onion and Kosher Pickles  
Creamy Potato-Leek Salad  
Jumbo Fudge Brownies and Blondies  
Freshly Brewed Coffee and Iced Tea served with Cream, Sugar and Lemon

*This is merely a sample; we will gladly customize or substitute any menu ideas you have.*

### OPTIONS

- ◆ Deduct \$2.10 per person to omit Chicken Breast from Luncheon Grill
- ◆ Deduct \$2.50 per person to substitute Hot Dogs, Hamburgers and Chicken Breast with BBQ Beef Brisket and shredded BBQ Chicken with Assorted Dinner Rolls from Luncheon Grill
- ◆ Deduct \$2.00 per person to use high grade disposable plates, napkins and utensils rather than China.







## LE PETIT MENU

- Number of Guests:** Minimum of 35  
**Per Person Price:** \$15.50 per person for 150+ Guests  
 \$16.50 per person for 76-149 Guests  
 \$17.50 per person for 35-75 Guests  
*Includes China, Flatware and Standard Linens*  
**Labor:** Supervisor at \$150.00, plus \$100.00 per Chef or Server  
**Requirements:** One Supervisor per 300 Guests and one Server per 25 Guests  
**Tax:** 7% unless tax exempt  
**Service Charge** 15%

*Please note: This menu allows no discounts for children or vendors.*

### DINNER

Fresh Tossed Cæsar or International House Salad served with Homemade Dressing

Braised Short Ribs with Maderia Wine Sauce

Client's choice of Standard Chicken Entrée (4oz.)

Client's choice of Standard Starch Selection

Chef's choice of Colorful, Fresh Steamed Vegetables

Assorted Rolls served with Creamy Butter

Freshly Brewed Coffee served with Cream and Sugar

### OPTIONS

- ◆ Add Pasta Station at an additional \$3.95 per person, plus a Chef at \$100.00
- ◆ Add \$5.40 For Your Choice of Four Hot or Cold Hors D' Oeuvre
- ◆ Add \$3.50 per person to add a Standard Wedding Cake or Vienesse Dessert Selection (a cake delivery fee is due directly to Bakery, and is based on distance)
- ◆ Deduct \$1.20 per person to omit Coffee Service from the menu
- ◆ Deduct \$2.00 per person to use high grade disposable plates, napkins and utensils in place of China
- ◆ This menu is normally served as a buffet, but can be served as a Sit Down Event. If served as a Sit Down, it requires a Chef at \$100.

*This is merely a sample; we will gladly customize or substitute any menu ideas you have.*

<i>Typical Price for a La Petit Buffet for 100 people</i>	
<i>Food</i> .....	<i>\$1650.00</i>
<i>Labor</i> .....	<i>\$550.00</i>
<i>Facility/Kitchen Fee</i> .....	<i>TBD</i>
<i>Service Charge (15%)</i> .....	<i>\$330.00</i>

