



SPECIAL EVENT CATERING MENU



A top-down view of a rustic wooden table set for breakfast. In the upper left, a white plate holds a stack of pancakes topped with blueberries, accompanied by orange slices and more blueberries. To the right, a light blue bowl is filled with granola, strawberries, and blueberries. In the lower left, another white plate features waffles topped with strawberries and blueberries. In the lower right, a white cup of dark coffee sits on a saucer. A glass of orange juice is partially visible in the center. The entire scene is overlaid with a large, bold, white text that reads "BREAKFAST AT THE BANK". A decorative gold-colored geometric pattern is visible on the left side of the image.

BREAKFAST AT THE BANK

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DUUVAL BREAKFAST :: \$25

Fresh Seasonal Sliced Fruits
Including Pineapple, Berries, and Melons
Fluffy Scrambled Eggs
Grilled Country Ham
Applewood Smoked Bacon
Creamy Southern-Style Cheddar Cheese Grits
Breakfast Potatoes
Flaky Buttermilk Biscuits + Sausage Gravy
Assorted Pastries :: Muffins, Croissants, Scones
Freshly Brewed Coffee :: Regular + Decaffeinated
Hot Tea

CONTINENTAL BREAKFAST :: \$21

Fresh Seasonal Sliced Fruit
Including Pineapple, Berries, and Melons
Mini Breakfast Pastry Assortment
Mini Muffins, Croissants, Scones
Assorted Yogurt
Toast :: Wheat + White Breads
Butter, Fruit Preserves, Peanut Butter
Freshly Brewed Coffee :: Regular + Decaffeinated
Hot Tea

OMELET STATION :: \$18

Fresh Eggs, Bacon, Pork Sausage, Ham, Mushrooms, Broccoli, Spinach,
Tomatoes, Peppers, Onions, Shredded Cheddar-Jack Cheese
*Omelets are made to order,
and (1) chef attendant is required for every (25) guests.*

WAFFLE STATION :: \$16

Toppings include Strawberries, Blueberries, Chocolate Chips,
Whipped Cream, Maple-Flavored Syrup
*Make it an action station!
(1) chef attendant is required for every (25) guests.*

Breakfast service is available 6:00-11:00a.m.
Our breakfast packages are best offered as a buffet.
Action stations may complement the buffet – or combine with our
a la carte selections for an added early morning flare!

A standard service length of (90) minutes is advised.
Pricing is per person, with a minimum order of (25) required.
Orders must reflect your guaranteed guest count.

BREAKFAST at THE BANK



PAR PERSONNE SELECTIONS

Breakfast Croissant :: \$14 each

Flaky Croissant, Bacon, Scrambled Eggs,
and your choice of American, Pepper Jack, or Swiss Cheese

Breakfast Burrito :: \$11 each

Flour Tortilla, Scrambled Eggs, Pork Breakfast Sausage, Potatoes,
Roasted Bell Peppers, American Cheese

Create Your Own Oatmeal :: \$8 per serving

Oatmeal Toppings – Blueberries, Dried Cranberries, Candied Pecans, Brown Sugar

Bagel + Cream Cheese :: \$8.50 per serving

Traditional Cream Cheese and your choice of Plain, Wheat,
Cinnamon Raisin, Sesame, Everything, or Blueberry Bagel

Assorted Breakfast Pastries :: \$10.25 per serving

Muffins, Croissants, Scones

Pork Sausage Link :: \$3 each

Pork Sausage Patty :: \$3.50 each

Turkey Sausage Link :: \$3.50 each

Turkey Sausage Patty :: \$4.50 each

Vegetarian Sausage Patty :: \$5 each

Biscuits + Pork Sausage Gravy :: \$9 per serving

Assorted Yogurt :: \$3.50 per 4oz serving

Fruit + Yogurt Parfait :: \$8 each

Whole Fresh Fruit :: \$4.50 each

Granola Bars :: \$3 each

Breakfast service is available 6:00-11:00a.m.
Our a la carte selections may be presented buffet-style
or as a grab 'n go packaged option.

Pricing is per each/serving,
with a minimum order of (25) required per selection.
Orders must reflect your guaranteed guest count.

A vertical decorative border on the left side of the image, featuring a repeating geometric pattern of interlocking chevrons and triangles in shades of teal, blue, and gold.A close-up, slightly blurred background image of a sandwich. The sandwich is made with dark, textured bread and is filled with various ingredients including sliced avocado, diced tomatoes, and green leafy vegetables. It is resting on a piece of light-colored parchment paper.

BREAKS, BEVERAGES + MEALS ON THE GO

SNACK BREAKS

Granola Bars :: \$3 each

Popcorn:: \$2 per person

Sea Salt Kettle Chips :: \$4 per 1.35oz bag

Pretzel Twists :: \$4 per 10z bag

Trail Mix :: \$4 per 20z bag

Sweet Tooth :: \$5 each

M&M's Plain, M&M's Peanut, Reese's Peanut Butter Cups,
Snickers, Gummy Bears, or Sour Patch Kids
Full-size bar or theatre box/bag

Whetstone Chocolates :: \$19 per 70z bag

A local favorite - Milk Chocolate Mint Crunch Shells, Toffee Crunch,
Key Lime Pie Shells, or Dark Chocolate De Leon Shells
Minimums may apply per selection.

Chips + Dips :: \$12 per serving

Kettle Chips, Roast Onion Dip, Garlic Parmesan Dip

Hummus + Pretzel Chips :: \$9.50 per serving

Cookie :: \$3 each

Brownie :: \$4.50 each

Marshmallow Treat :: \$3.25 each

Ice Cream Bar :: \$6.50 each

Häagen-Dazs Vanilla Milk Chocolate,
Häagen-Dazs Vanilla Milk Chocolate Almond,
Nestle Crunch, or Butterfinger

Fresh Whole Fruit :: \$5 per person

Snack Breaks are ideal for service from 6:00a.m. - 6:00p.m.

Pricing is per each/serving,
with a minimum order of (25) required per selection.
Orders must reflect your guaranteed guest count.



PACKAGED MEALS

Perfect for breakout sessions, working lunches, and more.
Each boxed meal includes whole fruit, chips, a cookie, leaf lettuce/tomato/onion on the side, condiments, and a 16.9oz bottle of Dasani.

THE CLASSICS

Breakfast Burrito :: \$15.25

Flour Tortilla, Scrambled Eggs, Pork Breakfast Sausage, Potatoes,
Roasted Bell Peppers, American Cheese
(prepared with a muffin in place of chips and a cookie)

Breakfast Croissant :: \$17.50

Flaky Croissant, Bacon, Scrambled Eggs,
and your choice of American, Pepper Jack, or Swiss Cheese
(prepared with a muffin in place of chips and a cookie)

Ham + Cheese :: \$24

Smoked Sliced Ham, Sharp Cheddar

Turkey + Swiss :: \$24

Premium Smoked Turkey, Swiss Cheese

Italian Sub :: \$24

Capicola, Salami, Ham, Provolone, Banana Peppers,
Olive Oil, Red Wine Vinegar, Oregano

Vegetarian Sub :: \$16.50

Roasted Zucchini, Squash, Mushrooms

SPECIALTY CROISSANTS

Chicken Pecan Salad :: \$24

Diced Roasted Chicken, Red Onion, Celery, Mayonnaise, Cranberries

Tuna Salad :: \$22

Tuna, Celery, Mayonnaise, Salt + Pepper

Egg Salad :: \$23

Diced Hard-boiled Eggs, Celery, Red Onion, Mustard, Mayonnaise, Sweet Relish

Pimento Cheese :: \$23

Pimento Peppers, Cream Cheese, Sharp Cheddar, Chives

Boxed Meals are for service any time of day! Pricing is per boxed meal,
with a minimum order of (25) required. Orders must reflect your
guaranteed guest count. Additional beverages are available a la carte.



PACKAGED MEALS

Perfect for breakout sessions, working lunches, and more.
Each boxed meal includes whole fruit, chips, a cookie, leaf lettuce/tomato/onion on the side, condiments, and a 16.9oz bottle of Dasani.

CHEF-INSPIRED SELECTIONS

Turkey BLT Croissant :: \$28.50

Roasted Turkey Breast, Smoked Bacon,
Leaf Lettuce, Tomato, Red Onion

Lemongrass Chicken Bahn Mi :: \$25

Marinated Chicken Thighs, Pickled Carrots + Daikon,
Cilantro, Mayonnaise, Sriracha Aioli, Fresh Baguette

Kalbi Beef Sub :: \$26

Grilled Marinated Skirt Steak, Pickled Carrots,
Daikon, Cilantro, Lemon Aioli, Hoagie Roll

Roast Beef :: \$26

Shaved Roast Beef, Cheddar, Leaf Lettuce, Tomato,
Red Onion, Creamy Horseradish

Caprese Ciabatta :: \$27

Fresh Mozzarella, Roma Tomatoes, Fresh Basil,
Leaf Lettuce, Pesto Aioli

Boxed Meals are for service any time of day! Pricing is per boxed meal, with a minimum order of (25) required. Orders must reflect your guaranteed guest count. Additional beverages are available a la carte.

BEVERAGE BREAKS

BEVERAGE PACKAGES

Our packages can be provided for a minimum of (25) guests and require an attendant. Orders must reflect your guaranteed guest count.

Rise + Shine

4 Hours :: \$18 per person

8 Hours :: \$28 per person

Freshly Brewed Coffee - Regular and Decaffeinated, Hot Teas, Bottled Water, Assorted Coca-Cola Soft Drinks, Iced Tea - Sweet or Unsweetened, Juices

Teal + Gold

4 Hours :: \$14 per person

8 Hours :: \$23

Bottled Water, Assorted Coca-Cola Soft Drinks, Iced Tea - Sweet or Unsweetened, Juices

BEVERAGE STATIONS

Freshly Brewed Coffee :: \$50 per gallon

Regular or Decaffeinated

Hot Tea Selection :: \$50 per service for (25)

Hot Water, Tea Bags, Sweeteners, Honey, Lemon

Iced Tea - Sweet or Unsweetened :: \$30 per gallon

Lemonade :: \$30 per gallon

Infused Water :: \$50 per 3-gallon dispenser

Lemon + Orange, Cucumber Mint, Strawberry Lime, or Watermelon Basil

Soft Drinks, Bottled Water, Juices, Sports Drinks

Coca-Cola Soft Drinks :: \$4.99 per 12oz can

Dasani Bottled Water :: \$6.29 per 20oz bottle

Smartwater :: \$11.49 per 1L bottle

Powerade :: \$6.99 per 20oz bottle

Apple, Orange, or Cranberry Juice :: \$4.25 per 10oz bottle

Beverage Breaks are ideal for service from 6:00a.m. - 6:00p.m.

Pricing is per each/serving unless noted otherwise, with a minimum order of (25) required per selection. Orders must reflect your guaranteed guest count.

A collage of various Asian dishes. In the top right, a metal strainer holds several pan-fried dumplings. To the left of the strainer is a dark, leafy vegetable. Below the strainer is a large, light-colored spring roll. In the bottom left corner, a white bowl with a blue and red geometric border contains a vibrant red dipping sauce. The background is a textured, brownish surface. On the far left, a vertical strip features a repeating geometric pattern of interlocking chevrons in shades of gold and brown.

PASSED BITES, RECEPTIONS + BUFFETS

RIVER CITY RECEPTIONS

PASSED BITES

Southeast Chicken Satay :: \$7
Lemongrass Peanut Sauce

Spicy Italian Meatball :: \$5.50
Fra Diavlo Sauce, Whipped Ricotta, Micro Basil

Vegetable Spring Rolls :: \$5.50
Jalapeño Ponzu

Spanakopita :: \$6.50 per piece
Spinach, Feta, Phyllo

Beef Empanadas :: \$6.50 per piece
Chimichurri Aioli

Beef Wellington Bites :: \$7.50 per piece
Puff Pastry, Beef Tenderloin,
Mushroom Duxelle, Horseradish Sauce

Italian Bruschetta :: \$7 per piece
Fresh Mozzarella, Micro Basil, Garlic,
Tomatoes, Balsamic Glaze On Crostini

Shrimp Cocktail :: \$7.50 per piece
Spicy Horseradish Cocktail Sauce, Lemon

Seared Tuna Wonton Chip :: \$5 per piece
Sesame Seeds, Wasabi Crème Fraîche, Wakame Salad, Fresh Lime Juice

Peruvian Ceviche :: \$8 per dish
Local Seafood, Sweet Potato, Concha,
Aji Amarillo, Onions, Fresh Lime Juice

Grape Truffles :: \$7 per person
Rolled in Goat Cheese, Sprinkled with Pistachio Dust

Caprese Skewers :: \$4.50 per skewer
Fresh Tomato, Mozzarella, Basil, Balsamic Glaze

Peach, Cantaloupe or Fig + Prosciutto :: \$5.50 per piece
Prosciutto-wrapped Fresh Peaches, Local Cantaloupe, or Figs,
Balsamic Reduction Drizzle
Fruit selections are dependent upon the season.

Lomi Lomi Shooters :: \$7 per shooter
Hawaiian-style Salted Salmon Shooters

Passed Bites are ideal for service after 11:00a.m.
and require (1) attendant per selection.
Our team may also create a grazing table in place of passing.

Pricing is per piece unless otherwise noted,
with a minimum order of (50) required per selection.
Orders must reflect your guaranteed guest count.

RIVER CITY RECEPTIONS

TRADITIONAL BOARDS

Each board is designed to serve (25) guests. Pricing is per board.

Crudité :: \$125

Celery, Baby Carrots, Broccoli, Cucumbers, Heirloom Cherry Tomatoes, and other Fresh Cut Vegetables, Ranch Dip, Hummus, Pita Chips

Dip Duo :: \$150

Spinach + Artichoke Dip, Buffalo Chicken Dip
Select Up To (2): Kettle Chips, Tortilla Chips, Or Pita Chips

Seasonal Fruit :: \$143

To include Pineapple, Berries, And Melons

Charcuterie :: \$200

Cured Meats, Domestic + Imported Cheeses,
Dried Nuts, Fruits, Honey, Assorted Crackers

Shrimp Cocktail :: \$255

Spicy Horseradish Cocktail Sauce, Lemons

CHEF-INSPIRED DISPLAYS

Fresh Market Salad + Charcuterie :: \$20.50 per person

Spring Mix, Romaine, Cucumbers, Carrots, Grape Tomatoes, Red Onions,
Shaved Parmesan, Shredded Cheese, Croutons
Select up to (2) dressings: Ranch, Caesar, Blue Cheese, Balsamic, Italian

Assorted Cheeses, Capicola, Prosciutto, Cashews, Dried Cranberries,
Mixed Olives + Cornichons, Crackers

Guacamole :: \$12.50

Fresh Avocados, Tomatoes, Red Onions, Cilantro,
Jalapeños, Fresh Lime Juice, Tortilla Chips
Great as an action station! One chef attendant is required per every (50) guests.

Asian-inspired Street Food :: \$42.75

Beef Bulgogi Bao Buns, Grilled Thai Pork Meatballs + Sesame Gochujang Sauce,
Lemongrass Chicken Dumplings + Ponzu

Satay Trio :: \$35

Turmeric Marinated Chicken + Lemongrass Peanut Sauce,
Teriyaki Skirt Steak, Shrimp + Pineapple Chili Sauce

Chef's Carvery :: Market Price

Let our chefs customize the ultimate carving station for your event
with premium meats, chef-inspired accompaniments,
and the personal touch of hand-carving to order!

River City Receptions selections are ideal for service after 11:00a.m.
Selections are displayed for self-service. Our team is happy
to elevate your experience by creating attended stations,
with an attendant fee required per station.

Pricing is per board/person as noted, with a minimum order of (25)
required per selection. Orders must reflect your guaranteed guest count.

RIVER CITY RECEPTIONS

THE GAME DAY EXPERIENCE

Earthy Greens Salad Bar :: \$12

Mixed Greens, Romaine, Cucumbers, Carrots, Shaved Red Onions,
Chickpeas, Ham, Turkey, Shredded Parmesan, Asiago, Croutons

Select up to (3) Dressings:

Ranch, Caesar, Blue Cheese, Balsamic, Italian

Add Grilled Chicken :: \$6

Add Grilled Shrimp :: \$8

Stadium Classic Dogs + Sausages :: \$18

Stadium-style Beef Franks, Italian Sausage, Potato Rolls

Toppings Bar

Ketchup, Mustard, Relish, Shredded Cheese, Crispy Onions,
Diced Tomatoes, Hot Dog Chili, Sauerkraut, Onions + Peppers

Slider Bar :: \$18

Select up to (2) Styles:

BBQ Pulled Pork with Slaw; Cheeseburger;

Beef Brisket; Buffalo Pulled Chicken;

or Nashville Hot Chicken with Pickles

Wings Over Jax :: \$23

Carrots, Celery, Ranch, Blue Cheese

Select up to (2) Flavors:

Sweet Southern BBQ; Spicy Buffalo;

Garlic Parmesan; Korean BBQ; or Caribbean Jerk

The 904 Nachos :: \$25

Seasoned Ground Beef or Chicken Tinga, Creamy Cheese Sauce,
Pico De Gallo, Salsa Verde, Scallions, Sour Cream,
Pickled Jalapeños, Crispy Tortilla Chips

Baked Potato or Mashed Potato Bar :: \$16

Russet Potatoes, Bacon, Pulled BBQ Chicken, Sour Cream, Shredded Cheddar,
Caramelized Onions, Scallions, Whipped Butter

Mac 'N Cheese Bar :: \$26

Select up to (2):

Traditional Mac 'N Cheese, White Cheddar Mac 'N Cheese,
or White Cheddar Buffalo Chicken Mac 'N Cheese

Toppings: Bacon, Crispy Onions, Scallions

River City Receptions selections are ideal for service after 11:00a.m.
Selections are displayed for self-service. Our team is happy
to elevate your experience by creating attended stations,
with an attendant fee required per station.

Pricing is per person, with a minimum order of (25) required per
selection. Orders must reflect your guaranteed guest count.

RIVER CITY RECEPTIONS

ITALIANO FRESCO

(2) Pasta Selections + Garlic Bread :: \$31

Italian Sausage Pomodoro Ziti
Grilled Chicken Fettuccini Alfredo
Pan-roasted Chicken, Penne, Tomato + Aglio E Olio
Rigatoni + Olives, Mushrooms, Capers, Tomato Basil Sauce
Add Grilled Chicken :: \$5
Add Grilled Shrimp :: \$7

SAUTÉED CLASSICS

Short Rib Pappardelle :: \$27
Périgord Truffle Sauce

Saffron Mussels Pappardelle :: \$19
Tomatoes, Shallots, Garlic, Basil

Prime Rib Lo Mein Stir Fry :: \$17
Broccoli, Carrots, Snap Peas

Stir-fried Chicken Udon Noodles :: \$18
Edamame, Napa Cabbage, Shitake Mushrooms, Baby Corn, Sweet Soy Glaze

FIRST COAST FAVORITES

Seafood Boil :: \$24
Shrimp, Blue Crab, Crawfish, Andouille Sausage, Red Potatoes,
Petite Corn, Onions, Parsley, Lemon, Seafood Boil Seasoning

The Seafood Bar :: Market Pricing
Poached Shrimp, Snow Crab Clusters, Shucked Oysters, Green Lip Mussels,
Sliced Lemons + Limes, Spicy Cocktail Sauce, Hot Sauce, Horseradish, Crackers

SWEET TOOTH

Cookies + Brownies :: \$12
Chocolate Chip, Snickerdoodle, Fudge Brownie, Blondie Brownie

Ice Cream Sundaes :: \$13
Chocolate And Vanilla Ice Creams, Sprinkles, Oreo Crumbs, Strawberry Sauce,
Chocolate Sauce, Whipped Cream, Chopped Peanuts, Maraschino Cherries

Homestyle Cobbler :: \$8
Apple, Peach* Or Cherry Cobbler, Vanilla Ice Cream, Whipped Cream

Bananas Foster :: \$14
Caramel Rum Sauce, Fresh Bananas, Cinnamon, Vanilla Ice Cream
Made to order with (1) Chef Attendant required per every (50) guests.

River City Receptions selections are ideal for service after 11:00a.m.
Selections are displayed for self-service. Our team is happy
to elevate your experience by creating attended stations,
with an attendant fee required per station.

Pricing is per person, with a minimum order of (25) required per
selection. Orders must reflect your guaranteed guest count.

BOLD CITY BUFFETS

Duuuval BBQ Table :: \$46

Mixed Greens Salad

Ranch + Balsamic Dressings

Mustard Potato Salad

Home-style Cole Slaw

Smoked BBQ Chicken

Pulled BBQ Pork

Grilled Corn on the Cob

Potato Rolls + Butter

Southern-style Cobbler

Apple, Cherry, or Peach + Whipped Cream

Availability is seasonal.

Sunday Supper :: \$68

Berry Salad

Spring Mix, Strawberries, Blackberries, Blueberries, Feta, Raspberry Dressing

White Bean Salad

Red + White Radicchio, Shaved Parmesan, Italian Parsley, Apple Vinaigrette

Fire-Roasted Red Pepper Soup

Smoked Gouda Béchamel, Diced Roasted Red Peppers

Fried Brussels Sprouts

Bacon, Honey

Tri-color Roasted Baby Carrots

Prime Rib

Horseradish Cream Sauce

Grilled Cornish Hens

Orange Citrus Glaze

A Bundle of Pies

Apple, Pumpkin, and Pecan

Bold City Buffets are ideal for service after 11:00a.m.
Selections are displayed for self-service with a recommended window of (90) minutes. Our team is happy to elevate your experience with plated service or by creating attended stations, with an attendant fee required per station.

Pricing is per person, with a minimum order of (25) required.
Orders must reflect your guaranteed guest count.

BOLD CITY BUFFETS

The Chef's Table :: \$85

Mandarin Orange + Pomegranate Salad

Romaine, Feta, Walnuts, White Balsamic

Arugula Salad

Kale, Pine Nuts, Shaved Parmesan,
Lemon Thyme Dressing

Butternut Squash Soup

Roasted Butternut Squash, Onions, Carrots, Celery,
Heavy Cream, Pumpkin Seed Topping

Creamed Spinach

Confit Potatoes

Tri-color Potatoes, Garlic, Thyme, Duck Fat

New York Strip Steak

Mushroom Demi, Prepared Medium

Baked Mahi Mahi

Sun-dried Tomato, Panko + Herb Crust,
Roasted Heirloom Tomatoes, Beurre Blanc

Dessert Gallery

Banana Pudding, Strawberry Jam,
and Chocolate Pudding Shooters
with Sponge Cake and Whipped Cream

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window of (90) minutes. Our team is happy to elevate your experience
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with an attendant fee required per station.

Pricing is per person, with a minimum order of (25) required.
Orders must reflect your guaranteed guest count.

BOLD CITY BUFFETS

\$66 per person

Select (1) Soup or Salad,
(1) Entrée, (2) Sides,
(1) Dessert
Includes Bread + Butter,
Iced Tea - Sweet or Unsweetened

\$86 per person

Select (1) Soup or Salad,
(2) Entrées, (2) Sides,
(1) Dessert
Includes Bread + Butter,
Iced Tea - Sweet or Unsweetened

SOUPS + SALADS

Wild Rice + Chicken Soup
Tomato Basil Soup
Chef's Seasonal Soup of the Day
Mixed Greens Salad – Cucumber, Tomato, Carrots
Caesar Salad – Romaine, Parmesan, Croutons, Caesar Dressing
Baby Spinach Salad – Red Onions, Feta, Dried Cranberries,
Almonds, Raspberry Vinaigrette
Quinoa Salad – Heirloom Tomatoes, Chickpeas, Diced Cucumber + Red Onion,
Feta, Flat Leaf Parsley, Lemon Thyme Dressing
Dressing Options – Balsamic, Blue Cheese, Caesar, Italian, Ranch

ENTRÉES

Southern Fried Chicken – Biscuits + Butter
Chicken Marsala
Grilled Chicken Breast – Lemon + Rosemary Butter Sauce
Roasted Striploin – au Jus, prepared medium
Seared Salmon – Garlic, Lemon + Herb Butter Cream
Vegetarian Lasagna – Roasted Zucchini, Squash, Onions, Red Peppers, Garlic Bread

SIDES

Rice Pilaf
Roasted Fingerling Potatoes
Traditional Mac 'n Cheese
Creamy Mashed Potatoes
Seasonal Vegetables
Caramelized Carrots
Garlic + Shallot Roasted Green Beans
Grilled Asparagus
Roasted Broccoli

DESSERTS

Bread Pudding
Freshly Baked
Cookies + Brownies
Key Lime Pie
Southern-Style Peach*, Apple,
or Cherry Cobbler
+ Whipped Cream
Availability is seasonal.

Bold City Buffets are ideal for service after 11:00a.m.
Selections are displayed for self-service with a recommended
window of (90) minutes. Our team is happy to elevate your experience
with plated service or by creating attended stations,
with an attendant fee required per station.

Pricing is per person, with a minimum order of (25) required.
Orders must reflect your guaranteed guest count.



DUVAL TABLESIDE SERVICE

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ENTRÉES

Rosemary + Honey-brined Chicken Breast :: \$45
Lemon Butter Glaze

Pan-seared Chicken Breast :: \$39
Madeira Butter Sauce

Grilled New York Steak Au Jus :: \$53
Prepared Medium
Upgrade the experience to Filet Mignon :: Additional \$14

Miso-glazed Salmon :: \$48

Fresh Catch :: Market Price
Grilled or Pan-seared
Selection varies based on availability with local fish markets.

VEGETARIAN ENTRÉES

Pasta Marinara :: \$35
Prepared With Gluten-free Pasta And Quinoa

Udon Noodles :: \$36
Edamame, Napa Cabbage, Shitake Mushrooms,
Baby Corn, Sweet Soy Glaze

Roasted Cauliflower :: \$39
Red + Green Peppers, Golden Raisins, Red Thai Coconut Curry

Gnocchi :: \$31
Basil Pesto, Kale, Roasted Grape Tomatoes

ENHANCEMENTS

Add Lobster Tail to any Entrée :: Market Pricing

Duval Tableside Service is ideal for service after 11:00a.m.
Plated selections are served to your guests and include (1) salad,
(1) entrée, (2) sides, (1) dessert, bread + butter, and iced water.

Pricing is per plate, with a minimum order of (25) required per selection.
Orders must reflect your guaranteed guest count.

DUVAL TABLESIDE SERVICE

SALAD SELECTIONS

Spring Greens Salad

Fresh Spring Mix, Grape Tomatoes, Red Onions,
Blue Cheese Crumbles, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Parmesan, Croutons, Caesar Dressing

Baby Spinach Salad

Baby Spinach Leaves, Red Onions, Feta, Dried Cranberries,
Almonds, Raspberry Vinaigrette

SIDES

Roasted Fingerling Potatoes

Rice Pilaf

Creamy Mashed Potatoes

Jasmine Rice

Roasted Broccoli

Garlic + Shallot Roasted Green Beans

Baby Bok Choy

Roasted Baby Carrots

Seasonal Vegetables

DESSERTS

Basque Cheesecake – Berries + Cream

Crème Brûlée Bread Pudding

Chocolate Cake – Berries + Whipped Cream

Key Lime Pie – Whipped Cream

Duval Tableside Service is ideal for service after 11:00a.m.

Plated selections are served to your guests and include
(1) salad, (1) entrée, (2) sides, (1) dessert, bread + butter, and iced water.

Pricing is per plate, with a minimum order of (25) required per selection.
Orders must reflect your guaranteed guest count.



DUVAL TABLESIDE SERVICE

ENTRÉE SALADS

CAESAR SALAD

Romaine, Parmesan, Croutons, Caesar Dressing

With Grilled Chicken :: \$27

With Grilled Shrimp :: \$29

With Pan-Seared Salmon :: \$31

With Grilled Steak :: \$33

COBB SALAD :: \$35

Chopped Romaine, Grilled Chicken, Bacon, Hard-boiled Eggs,
Cherry Tomatoes, Cucumbers, Red Onions, Blue Cheese

Dressing selections: Balsamic, Blue Cheese, Caesar, Italian, Ranch

BABY SPINACH SALAD

Feta, Red Onions, Dried Cranberries,
Toasted Walnuts, Raspberry Vinaigrette

With Grilled Chicken :: \$32

With Grilled Shrimp :: \$34

With Pan-Seared Salmon :: \$36

With Grilled Steak :: \$38

DESSERTS

Basque Cheesecake – Berries + Cream

Crème Brûlée Bread Pudding

Chocolate Cake – Berries + Whipped Cream

Key Lime Pie – Whipped Cream

Duval Tableside Entrée Salads are ideal for service after 11:00a.m.

Plated selections are served to your guests and include
(1) entrée salad, (1) dessert, bread + butter, and iced water.

Pricing is per plate, with a minimum order of (25) required per selection.
Orders must reflect your guaranteed guest count.



BEVERAGE SERVICE

BEVERAGE SERVICE

To best compliment your event, we offer a variety of beverage packages and service styles. From hosted bars to card bars to drink tickets, let us craft the level of service to best suit your occasion. Please note that EverBank Stadium is a cashless venue.

STYLES OF SERVICE

HOSTED BAR

Service may include any level of water, sodas, beer, wine, and/or spirits. Selections must be confirmed in advance, and pricing is per drink and applied to the final bill. A minimum of one bartender is required per every (75) guests.

CARD BAR

Guests may order from the bartender and pay with their own card. Service may include any level of water, sodas, beer, wine, and/or liquor. Selections must be confirmed in advance.

Pricing is per drink, and the bartenders are not able to run tabs. Card Bars require a guaranteed sales minimum of \$500 per register. A minimum of one bartender/register is required per every (50) guests.

SELECTIONS

Domestic Beer :: \$11.49 Per 16oz can/bottle

Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling

Premium Beer :: \$13.99 Per 16oz Can/Bottle

Michelob Ultra, Stella Artois, Blue Moon, Angry Orchard

Hard Seltzers :: \$13.99 Per 16oz Can/Bottle

Bud Light Seltzer Black Cherry, White Claw Black Cherry, White Claw Mango

House Wine :: \$10.49 Per Glass

Woodbridge Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, Pinot Noir

Coca-cola Soft Drinks :: \$4.99 Per 12oz Can

Bottled Water :: \$6.29 per 20oz bottle

Powerade :: \$6.99 per 20oz bottle

Juice – Apple, Cranberry, or Orange :: \$4.25 per 10oz bottle

Stadium Classic Cocktails House Spirits :: \$11.99 Per Drink

ABSOLUT Vodka, Beefeater Gin, Johnnie Walker Red Label Scotch, Evan Williams Bourbon, Bacardí Superior Rum, Mi Campo Blanco Tequila

Premium Cocktails :: \$13.99 Per Drink

Tito's Handmade Vodka, Bombay Dry Gin, Dewar's White Label Scotch, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Bacardí Cuatro Rum, 1800 Reposado Tequila

Ultra Premium Cocktails :: \$17.99 Per Drink

Brackish Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Woodford Reserve Bourbon, Gentleman Jack Whiskey, Bacardí Ocho Rum, Patrón Silver Tequila, Rivente' Cognac

BEVERAGE SERVICE

SPECIALTY COCKTAILS

Create a unique splash and enhance your service with a specialty cocktail.

Our team would love to craft a signature sip for your event!

Let us know if you have a theme or a guest favorite.

Margarita Bar

Stadium Classic :: \$13.99 Premium :: \$15.99 Ultra Premium :: \$19.99

Traditional Margarita Mix, Sweet + Spicy Unique Flavors

Bloody Mary Bar

Stadium Classic :: \$13.99 Premium :: \$15.99 Ultra Premium :: \$19.99

Zesty Bloody Mary Mix, Fresh Lemons, Limes, Green Olives,

Pickled Green Beans, Fresh Jalapeños, Bacon Skewers

Bubbly Bar :: Market Price

Perfect for any occasion!

Sparkling Wines, Juices, Purées, Fresh Fruit

BEVERAGE STATIONS

Freshly Brewed Coffee :: \$50 per gallon

Regular or Decaffeinated

Hot Tea Selection :: \$50 per service for (25)

Hot Water, Tea Bags, Sweeteners, Honey, Lemon

Iced Tea - Sweet or Unsweetened :: \$30 per gallon

Lemonade :: \$30 per gallon

Infused Water :: \$50 per 3-gallon dispenser

Lemon + Orange, Cucumber Mint, Strawberry Lime, or Watermelon Basil

WINE BY THE BOTTLE :: 750mL

Champagne // Sparkling Wines

Caposaldo Prosecco, Italy :: \$62

Veuve Clicquot Brut Yellow Label Champagne France \$ 275

Mumm Cuvée M :: \$100

White Wines

Woodbridge Chardonnay, CA :: \$40

Woodbridge Pinot Grigio, CA :: \$40

Castello Banfi San Angelo

Pinot Grigio, Italy:: \$95

Bulletin Place Moscato :: \$46

Hidden Crush

Chardonnay CA :: \$45

J. Lohr Sauvignon Blanc

Carols, CA :: \$45

Robert Mondavi

Pinot Grigio, CA :: \$45

Red Wines

Aviary

Cabernet Sauvignon, CA :: \$60

Woodbridge

Cabernet Sauvignon, CA:: \$40

Woodbridge Merlot, CA :: \$40

Woodbridge Pinot Noir, CA :: \$40

La Crema Pinot Noir, CA :: \$56

Hahn Pinot Noir,

Central Coast, CA :: \$ 60

Simi Cabernet Sauvignon,

Alexander Valley, CA :: \$68

THE DETAILS

EXCLUSIVITY

Delaware North Sportservice is the exclusive food service provider for EverBank Stadium. Clients or invitees are not permitted to bring any outside food and/or beverages into EverBank Stadium. All food and beverages, including bottled water must be purchased from Delaware North Sportservice (herein Caterer).

EVENT MENU

Our experienced and knowledgeable catering sales team is eager to assist you with menu coordination. While our menu offers a wide variety, your catering sales manager is happy to collaborate with our chefs to craft a menu to suit your special occasion.

Based on the booking date, the Client will make all menu selections at least thirty (30) days prior to the Event. If the Client requests changes to the menu selections within said thirty (30) days prior to the Event, Caterer shall use its best efforts to accommodate the Client's request but guarantee alterations to the previous menu selections. Due to availability, Caterer reserves the right to make product substitutions based on specific commodity price increases and will communicate any changes to the Client.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided in advance of the event's start date and will be confirmed at the signing of the contract.

Due to fluctuations in commodities markets, Caterer will only guarantee food pricing ninety (90) days prior to event. It is the responsibility of the Client to contact the Caterer for updated pricing prior to Banquet Event Order agreement. Bold City Buffet menus are priced and portioned per person.

Groups of less than twenty-five (25) people:

\$100 per event will be applied to the catering estimate and reflect on final the bill.

DEFINITE BOOKING

In order to execute your event, a signed copy of the Banquet Event Order (BEO) must be returned to Delaware North Sportservice prior to any services being provided. The signed document, with its stated terms, constitutes the entire agreement between the Client and Delaware North Sportservice. In addition, payment for the entirety of your services must be received in advance of your first event; ten (10) business days prior.

GUARANTEES

The Client shall notify Delaware North Sportservice not less than ten (10) business days (excluding holidays and weekends) prior to the event the minimum number of guests the Client guarantees will attend (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If a Client fails to notify Caterer of the guaranteed attendance within the time required, (a) Delaware North Sportservice shall prepare for and provide services to guests attending the event based on the estimated attendance specified in the BEO(s) and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

THE DETAILS

Guarantees (cont'd)

Delaware North Sportservice will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

- If this overage is used, the Client will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax.
- Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, Delaware North Jacksonville Sportservice will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes. Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply. Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your catering sales team will design a menu that is logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

TAXES AND ADMINISTRATIVE FEE

Currently, a seven point five-one percent (7.51%) state sales taxes applies to all food, beverage, labor charges, equipment rentals, service charges and are subject to applicable tax laws and regulations.

Tax Exempt Status

In order for Caterer to process the Client's account as tax exempt from state sales tax, the state indicates that the following must apply:

- Client will provide Delaware North Sportservice with a copy of a current exemption certificate issued by the State of Florida prior to the event date. The exemption must be recognized and held valid by the State of Florida.
- Client acknowledges they must provide the proper tax exemption documentation noted prior to the Client's arrival to be considered for tax exemption status. It is the Client's responsibility to provide this documentation to Delaware North Sportservice. If proper documentation is not received, Caterer reserves the right to charge all applicable taxes.

An eighteen percent (18%) administrative fee will apply to all food and beverages. The administrative fee is added to your bill for this catered event/function (or comparable service). This fee is a "house charge" that is used to defray the cost of set up, break down, service and other expenses. The administrative fee will not be distributed as gratuities or tip to the team members providing event day service.

PAYMENT POLICY

A deposit of fifty percent (50%) of the total contract value will be required within (10) business days upon receipt of signed contract. The final fifty percent (50%), remaining balance due, shall be paid in full a minimum of (10) business days prior to the start of your first event. A completed credit card authorization form must be provided by the Client as a guarantee of payment for any additional on-site services rendered. MasterCard, Visa and American Express are gladly accepted. All money due to Delaware North Sportservice will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the event.

THE DETAILS

ALCOHOL BEVERAGE GUIDELINES

Delaware North Sportservice and Client shall comply with all applicable state liquor laws. Delaware North Sportservice is the sole holder of liquor licenses for EverBank Stadium. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility.

We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

ECO-FRIENDLY SERVICES

A complete line of eco-friendly products are included in the price of all of our menu selections. We work to ensure that our products are recyclable, compostable or biodegradable.

CANCELLATION POLICY

A charge will be assessed for cancellation of contracted services within the following:

- 60 days to 31 days prior to Event Day: 50% of all Food & Beverage Charges
- 30 days or less prior to Event Day: 100% of all Food & Beverage Charges

The Client may terminate the contract at any time without cause upon written notice to Delaware North Sportservice. The deposit in amount of 50% of total estimated charges paid to Delaware North Sportservice will not be refunded under any circumstance.

Unless the event is cancelled less than five (5) business days prior to the original scheduled date, if Client reschedules the Event within six (6) months of the original Event Date, Delaware North Sportservice shall apply the Initial Deposits, excluding any already incurred expenses, to the Client's final bill for the Rescheduled Event.

Delaware North Sportservice may terminate this Agreement:

Upon thirty (30) days written notice to the Client if Delaware North Sportservice reasonably determines, in its sole discretion, that the Event would interfere with a Covered Event.

At any time immediately upon written notice to the Client and without penalty if Client fails to comply with the terms and conditions of this Agreement after being given twenty-four (24) hours written notice to cure the failure.

A charge will be assessed for cancellation of contracted services within the timelines above.

DELAYED OR EXTENDED SERVICE

On the Event Date, if the agreed upon beginning or ending service time changes by thirty (30) minutes or more, an additional labor charge may apply.

Should your event require extended pre/post service or stand by time an additional labor charge may apply.

THE DETAILS

HOLIDAY SERVICES

There may be an added labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve, New Year's Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Day

CHINA SERVICE

All menu items include disposable serviceware - plates, cups and napkins. If china and glassware are preferred, the following fee will apply:

Breakfast, Lunch, Reception, Dinner, Refreshments or Coffee Breaks:
\$4.00 per guest, per meal period or per break

STAFFING FEES

Unless indicated otherwise, charges for the staffing of your function will be included in your Event Contract and/or customized Banquet Event Order (BEO). When you request customized staffing beyond what is provided, the following hourly rates will apply.

- Service Attendant: \$150 per attendant for every four (4) hours
- Culinary Carving or Station Attendant: \$150 per attendant for every four (4) hours
- Bartender: \$175 per bartender for every four (4) hours
- Sushi Chef: \$275 per chef for every four (4) hours

There is a four (4) hour minimum per team member.

Delaware North Sportservice will notify the Client of estimated labor fees based on the information supplied by the Client.

CONCESSIONS SERVICE + OFFERINGS

Appropriate operation of concession outlets is available for special events and operational hours fluctuate, per event. Our catering sales team will be happy to review these options with you. Please note that a minimum sales guarantee and related charges may apply.