



CATERING AND PRIVATE EVENTS MENU





CHEF SEAN KINOSHITA

Chef Sean Kinoshita has just recently joined Delaware North Sportservice in 2016 right here at EverBank Field in Jacksonville, FL. Born on Oahu and raised on the Big Island of Hawai'i, Chef Kinoshita is passionate about cooking. That passion has taken him from learning skills from some of the very best in the industry to the opening of several restaurants. These considerable talents and an impressive resume have been a welcome addition to the Delaware North family.

Sean's journey began when he attended the prestigious California Culinary Academy in San Francisco where he earned an AOS Degree in Culinary Arts. From there his hunger for experience and knowledge led him to New York City where he worked with and learned from the very best, David Burke at Park Avenue Café and Gray Kunz at Lespinasse. Later he returned to San Francisco where he gained an opportunity to work with Ken Oringer (James Beard Award Winner) and Ming Tsai (TV Food Network) at the Mandarin Oriental. With the early knowledge he gained, Chef Kinoshita has had the opportunity to work in many different cities and in many different areas of the culinary industry. Most recently he was the Executive Chef for Tao Asian Bistro which was named one of the Most Booked & Hottest Restaurants in Las Vegas and then before entering the Sports & Entertainment field with Delaware North, he was Executive Chef R & D for Blue Ridge Restaurant Group. Executive Chef Sean Kinoshita and his talented culinary team reinvent classic American cuisine in the EverBank Field kitchens. Time-tested cooking techniques deliver the flavors of Jacksonville featuring local farm fresh ingredients showcasing the region's rich agricultural and fishing tradition. Global flavors reflect the diversity of modern Florida, offering an updated taste of the region.

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BREAKFAST

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!



BREAKFAST AT THE BANK

All items must be ordered to serve your guaranteed number of guests.

TRADITIONAL CONTINENTAL BREAKFAST

Orange and Cranberry Juice

Assorted Bagels & Cream Cheese

Selection of Seasonal Fruits and Berries

Assorted Breakfast Pastries

Coffee and an Assortment of Hot Teas

ENHANCE the breakfast experience for your guests by selecting one of the following to add to your Continental:

Bacon & Cheddar Sandwich
Scrambled Eggs on a Buttery Croissant

Hickory-smoked Ham Sandwich
Swiss Cheese and Scrambled Eggs on a Pretzel Roll

Breakfast Burrito
Filled with Scrambled Eggs, Pico de Gallo, Chihuahua Cheese and Avocado

Selection of Individual Fruit Flavored Low-Fat Yogurts

Upgrade with Greek Yogurt

Oatmeal Bar
Hot Rolled Oats, Fresh and Dried Fruit, Slivered Almonds, Brown Sugar and Whole and Nonfat Milk

BRUNCH TABLE

Assorted Breakfast Pastries

Includes Danish, Cinnamon Rolls and Warm Flaky Croissants with Sweet Cream Butter and Raspberry Jam

Banana Walnut French Toast

Stuffed with Bananas and Mascarpone, coated with Cinnamon Sugar, served with Warm Maple Syrup on the side

Egg Frittata

With Spinach, Roasted Red Bell Pepper and Feta Cheese

Slow Smoked Brisket Hash

With Roasted Potatoes

Griddled Breakfast Meats

Chicken Sausage, Ham and Thick-cut Bacon

Fresh Seasonal Fruit

Blueberry Croissant Bread Pudding

Vanilla Bean and Maple Crème Anglaise

Fresh Squeezed Orange Juice and Cranberry Juice

THE GOOD MORNING

Choose 1 of the following:

Scrambled Eggs
(Cheddar Cheese Optional)

Hard Boiled Eggs
With Sea Salt and Cracked Black Pepper

Hot Oatmeal
With Fresh & Dried Fruit, Almonds and Brown Sugar

Bacon & Breakfast Sausage

Assorted Breakfast Pastries

Breakfast Potatoes
With Peppers & Onions

Seasonal Fresh Fruit

Warm Biscuits
With Butter & Honey

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BREAKFAST AT THE BANK

All items must be ordered to serve your guaranteed number of guests.

BRIGHT-EYED BREAKFAST

Choose 1 of the following:

Scrambled Eggs

(Cheddar Cheese Optional)

Brioche French Toasta

With Maple Syrup

Hot Oatmeal

With Fresh & Dried Fruit, Almonds and Brown Sugar

Chef-Attended Omelet Station

With a wide variety of Fresh Vegetables including Red Peppers, Onions, Mushrooms and Spinach, Assorted Meats and Cheeses including Bacon, Ham, Cheddar and Jack Cheeses.

Served with Pico de Gallo and Salsa. Additional Attendant Fee for this selection.

Bacon & Breakfast Sausage

Breakfast Potatoes

With Peppers and Onions

Smoked Salmon

Thinly sliced with Cream Cheese, Capers, Tomatoes, Red Onion and Bagels

Selection of Low Fat & Greek Yogurts with Fruit

GLUTEN-FREE BREAKFAST

Fresh Sliced Fruits, Berries and Melons

Smoked Turkey and Broccoli Scramble

With Boursin Cheese and Grape Tomatoes

Twin Potato Hash

With Caramelized Onions, Sweet and Russet Potatoes, Peppered Bacon and Oven-Dried Tomatoes

Fresh Squeezed Orange Juice, Cranberry Juice, Coffee and Tea

BREAKFAST ACTION STATIONS

The following offerings may be added to any of our breakfast menus. Must be ordered to serve your guarantee.

Omelet Station

Chef-Attended Omelet Station with a wide variety of Fresh Vegetables including Red Peppers, Onions, Mushrooms, Spinach, Assorted Meats and Cheeses including Bacon, Ham, Cheddar and Jack Cheeses. Served with Pico de Gallo and Salsa.

Hot Iron Waffles

Made to order by our Chefs and served with a selection of Seasonal Fruits, Whipped Cream, Warm Maple Syrup, Whipped Sweet Butter, Shaved Chocolate, Candied Pecans and Dusted with Powdered Sugar

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MORNING BEVERAGE SELECTIONS

Beverage service is based on one hour unless otherwise noted.

Soft Drink, Bottled Water and Juices

Assorted Soft Drinks featuring Pepsi flavors, Tropicana Apple and Orange Juice and Culligan Bottled Water

International Coffee Table

Gourmet Coffee, Herbal Teas with Flavored Syrups, Wildflower Honey, Orange and Lemon Zest Whipped Cream, Chocolate Curls, Sugar Swirl Sticks and Selected Sweeteners

Fresh Lemonade and Limeade Bar

Fresh Lemonade and Limeade blended with your favorite flavors of Cherry, Strawberry, Watermelon, Ginger, Basil and Rosemary

Fresh Brewed Iced Tea Bar

Assorted Green and Fruit-Flavored Herbal Teas served with fresh cut Lemons and Simple Syrup

Coffee & Tea Bar

Coffee and Tea the way you want it. Fresh Brewed Specialty Coffee and Premium Teas served with Rock-Candy Stirrers, Orange and Lemon Peels, Multiple Sugars and Sweet Heavy Cream.

Specialty Coffee

Fresh Ground Beans brew up the best and brightest. Espresso and Cappuccino highlight the neighborhood cafe feeling!

Smoothies

Hand-blended gems with Sweet Yogurt, Fresh Fruits and Granola

Hot Chocolate

A candy bar in a cup! Delicious warm Chocolate with fresh Whipped Cream, Chocolate Sprinkles, delightful Mini Marshmallows, Flavored Syrups and all the Fixin's!

Continuous Beverage Service

Coffee, Selection of Hot Teas, Soft Drinks and Bottled Water

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MORE THAN JUST A SNACK

Menus for the meals between meals.



BREAK TIME BITES

All items must be ordered to serve your guaranteed number of guests.

HALFTIME AT THE BANK

Just like half-time in football—these treats get the crowd cheering and ready for more action!

Popcornopolis

Caramel, Kettle and Hampton Farms Peanut

Soft Pretzels with Hand-Crafted Dips and Spreads

Housemade Beer Cheese, Chipotle and Yellow Mustards, Smoked Almond Bacon Spread

Fresh Seasonal Fruits and Berries

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows guests to customize a Sweet, Savory or Spicy combination. Served with Assorted Seasonal Whole Fruits. 50 Guest Minimum

Select 5 of the following:

Pretzel Treats

Sesame Sticks

Yogurt Raisins

Salted Roasted Peanuts

Yogurt-Covered Peanuts

Rice Crackers

Unsalted Roasted Almonds

Green Wasabi Peas

Balanced Selections For Grab & Go

Assorted Pop Chips and Luna Bars, Trail Mix with Dried Fruit and Nuts, Dark Chocolate, Dried Cherries and Apples, Bananas or Assorted Seasonal Whole Fruit

Seasonal Fresh Fruit Platter

Served with Strawberry Yogurt Sauce

Garden Fresh Seasonal Crudités

Individually packaged with Buttermilk Ranch Dipping Sauce—great on the go!

Warm Pretzel Bites with Assorted Dips

Mini Pretzel Nuggets served with 4 dips: Smoked Bacon, Cheddar and Chive; Spiced Stout Mustard, Jalapeño Beer Cheese and Chocolate Peanut Butter

Assorted Organic Energy Bars

Luna Bars and Clif Bars

Market Whole Fruit

The best of the season! Apples, Bananas and Local Seasonal Picks

Yogurt

Assorted individual low-fat fruit yogurts

Fruit Cups

Individually packaged slices of Select Fruits with Chili Salt and Fresh Lime—a refreshing snack with a kick!

Gluten Free Snack Basket

There's something for everyone! Larabar Cherry Pie Bars, Food Should Taste Good Olive Tortilla Chips, Caramel and Cheddar Popcorn, Eden Organic Wild Berry Mix and NuGo FREE Dark Chocolate Bars.

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SWEET BREAKS

The Cupcake Bar

A variety of flavors including Lemon Meringue, Red Velvet, Chocolate Peanut Butter Cup, Jelly Roll, Double Chocolate and Vanilla Bean served with Ice Cold Low-Fat and Whole Milk

Cookie and Brownie Bar

Our Giant Chocolate and White Chocolate Chunk Cookies with Fudge Brownies

Warm Cookies and Milk

Giant Peanut Butter, Chocolate Chip and Oatmeal Cookies served warm on griddles with Seasonal Fruits and Berries. Accompanied by Ice-Cold Low-Fat and Whole Milk

Craft Soda Float Station

A favorite around the world, the Soda Float Station will liven up the sweet tooth in anyone. Ice cold Classic Root Beer and Orange Cream Soda poured over Vanilla Bean Ice Cream with Fresh Whipped Cream, Chocolate Shavings and Maraschino Cherries

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LUNCH WITH PERSONALITY



LUNCH TABLES

All Lunch Tables include Warm Artisan Rolls and Sweet Butter. All items must be ordered to serve your guaranteed number of guests.

SMOKEHOUSE SAMPLER

Smoked Beef Brisket

Texas Toast and Classic Barbecue Sauce

Barbecued Pulled Chicken or Pork

Mini Onion Rolls

Smoked Barbecue Chicken Salad

Crisp Romaine, Radicchio, Spinach, Tomato, Beans and Cornbread Croutons tossed in a Baked Bean Vinaigrette and topped with Barbecue Chicken Breast and Fresh Grilled Corn

Macaroni Salad

Loaded with Smoked Cheddar, Applewood Bacon, Scallions and Hard Boiled Egg

Sweet and Sour Slaw Crisp

Shaved Cabbage tossed with Vidalia Onions and Distilled Vinegar finished with Sea Salt and Parsley

Black-Eyed Pea Salad

Peppers, Onions, and Scallions in a Red Wine Vinaigrette

Blueberry Peach Cobbler

Whipped Cream

GOURMET MARKET SANDWICH & SALAD TABLE

Veggie Lovers Flatbread Sandwich

Grilled Zucchini, Vine Ripe Tomatoes, Jalapeño Jack Cheese and Romaine served on Char-grilled Flatbread brushed with Sun-dried Tomato Pesto

Double Pretzel Crusted Chicken Sandwich

Dijon and Crushed Pretzel Coated Chicken with Provolone, Dijon Aioli and Frisée on a Pretzel Roll

Field Green Salad

Field Greens, Grape Tomatoes, Red Onion, Cucumber and Aged Balsamic Vinaigrette

Caesar Salad

Duo of Kale and Romaine with Shaved Parmesan, Garlic-Parmesan Croutons and Housemade Caesar Dressing

Grilled Chicken Breast Salad

With Red Grapes, Celery and Toasted Almonds tossed in a Poppy Seed Dressing and served with Silver Dollar Rolls and Bibb Lettuce Cups

Quinoa Tabbouleh Salad

With Tomatoes, Cucumber, Parsley and Fresh Lemon

Vegetable Chips and BBQ Potato Chips

Chef's Selection of Gourmet Dessert Bars

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WRAPS AND BOWLS

The Mediterranean

Grilled Chicken Breast, Quinoa, Housemade Hummus, Kalamata Olives, Feta Cheese, Cucumbers, Pepperoncini, Tomato, Red Onion with Greek Vinaigrette

The Cowboy

Kalbi-marinated Beef, Kale, Napa Cabbage, Roasted Corn, Carrots, Tomato and Asian Louis Dressing

The Buffalo

Grilled Chicken Tossed in Buffalo Hot Sauce with Tuscan Kale, Baby Spinach, Napa Cabbage, Romaine, Carrots, Tomato, Celery, Red Onion and Bleu Cheese Dressing

Tofu Power

Firm Tofu, Quinoa, Tuscan Kale, Tomato, Chickpeas and Pumpkin Seeds with a Light Chia Basil Dressing

Substitute the Tofu Power Wrap for one of the wraps above if you prefer a non-meat based option

Vegetable Chips and Sweet Potato Chips

Lemon Bars

Dusted with Powdered Sugar

Choose 2 Salads:

Tender Beef

Marinated Beef with, Black Beans, Spinach, Queso Fresco, Tomato, Roasted Corn with a Smoked Tomato Vinaigrette

Grilled Vegetable and Pasta Salad

Cavatappi Pasta, Grilled Zucchini, Red Onion and Red Pepper tossed with a Parsley Vinaigrette

Field Greens Salad

With Grape Tomatoes, Cucumbers, Lemon Pickled Red Onions and Aged Balsamic Vinaigrette

GLUTEN FREE LUNCH TABLE

Sausages

Apple Gouda, Spicy Italian and Chipotle Cheddar with Gluten Free Rolls and Assorted Condiments

House Kettle Chips

With Roasted Garlic Parmesan Dip

Southern Cobb Salad

With Hard Boiled Egg, Smoke House Bacon, Tomatoes, Cheddar, Olives and Honey-Mustard Ranch

Chef's Choice of Gluten Free Dessert

PICNIC TABLE

Kosher Style Hot Dogs

Served with Traditional Condiments

Italian Sausage

With Sweet Red and Green Peppers, Onions and Giardiniera on Italian Rolls

Tortilla Chip Nacho Bar

With Beef Chili and Housemade Salsas

Buffalo Chicken Sandwiches

With Bleu Cheese Slaw and Mini Rolls

Mustard Potato Salad

Coleslaw

With Sweet and Sour Dressing

Seasonal Fresh Fruit Cobbler

With Oatmeal Streusel Topping

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DO IT YOURSELF SANDWICHES

Assorted Fresh Breads, Rolls and Butter

Sliced Luncheon Meats

Shaved Roast Beef, Smoked Ham, Roasted Turkey

Housemade Sandwich "Salads"

Including Egg Salad, Chicken Salad and Tuna Salad

Assorted Cheeses

Swiss, Provolone and Cheddar

Traditional Condiments

Mayonnaise, Mustard, Lettuce, Tomato, Red Onion and Pickles

Kettle Chips

Cookies, Brownies and Blondies

MARKET FRESH LUNCH

Going Green Salad

With Fried Green Tomato, Romaine, Spinach, Broccoli, Cucumber and Herbed-Champagne Dressing

Chicken Picatta

Lightly Breaded and served hot with a Lemon Caper Sauce

Charred and Chilled Salmon Summer Bean and Snap Pea Salad

With Pickled Red Onions and Black Sesame Vinaigrette

Farro, Corn and Green Bean Salad

With Lemon Tahini Dressing

Italian Sausage and Tomato Pasta

With Hot Roasted Peppers, Kale, Crushed Tomatoes, Olives and Parsley

Assorted Cupcakes

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LUNCH TABLE ENHANCEMENTS

The following may be added to any of our Lunch Table Menus. Must order to serve your guarantee.

CHEF-MADE SOUPS

Roasted Tomato Basil

Corn and Crab Chowder

Hearty Chicken Noodle

Wild Mushroom

BOX LUNCH

A great option for the grab and go lunch! Minimum 24 Boxed Lunches, maximum 3 Sandwich Selections. Includes Grilled Vegetable Pasta Salad, Whole Seasonal Fresh Fruit, Bag of Kettle-style Chips, Freshly Baked Cookie and Bottled Water

Choose 1 Sandwich per Box

Roast Beef

With Tomatoes, Sweet Onion Jam and Boursin Cheese on Focaccia

Chicken Breast Torta Sandwich

Chicken Breast with Spicy Aioli, Chipotle Jack Cheese, Lettuce, Cilantro and Tomato

Smoked Turkey

Bacon, Tomato, Lettuce and Herb Aioli on Wheat Bread

Ham and Swiss Cheese

With Mustard Butter on Pretzel Bread

Veggie Lovers Flatbread Sandwich

Grilled Zucchini, Tomatoes, Jalapeño Jack Cheese and Sundried Tomato Pesto

COLD SALADS

Italian Chopped Salad

With Pasta, Bacon, Tomatoes, Red Onion, Gorgonzola Cheese, and Honey Mustard Vinaigrette

Turkey Cobb Salad

Herb-Roasted Turkey Breast, Romaine, Cucumber, Bacon, Bleu Cheese and Hard Boiled Egg with Bleu Cheese Dressing

Greek Salad

Romaine, Cucumber, Tomato, Kalamata Olives, Chickpeas, Pepperoncini, Feta Cheese and Fresh Oregano with a Red Wine Vinaigrette topped with Crispy Pita Strips

Green Lentil Salad

With Cucumber, Baby Lettuce and Feta Cheese

Loaded Macaroni Salad

With Bacon, Hard Boiled Eggs, Cheddar and Tomatoes

Mustard Potato Salad

With Dijon Mustard Dressing

Coleslaw

Crisp Cabbage in a Sweet and Sour Dressing

BLT Salad

With Cheddar Cheese and Buttermilk Dressing

Classic Caesar Salad

With Garlic Croutons and Shaved Parmesan

Roasted Cauliflower Salad

With Green Olives, Cucumber and Parsley with Sherry Mustard Vinaigrette

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RECEPTIONS REINVENTED

Build a perfect reception from a variety of gourmet and classic dishes.



HOT SELECTIONS

50 piece minimum for each item selected and Attendant Fees

Gridiron Hot Dog Panini

With Jack Cheese, Caramelized Onion and Ground Mustard

Cuban Press Sandwich

With Roast Pork, Ham, Swiss Cheese and Spicy Pickles

Four Cheese Tomato Melt

Grilled Cheese on Traditional Sourdough

Beef Wellington Bites

With Horseradish Cream

Housemade Corned Beef Reuben

With Gruyere Cheese and Louis Dressing

Chicken Cordon Bleu

With Pit Ham and Bleu Cheese Sauce

Ginger Chicken Satay

Served with Sweet Chili Sauce

Short Rib Satay

With Thai Peanut Sauce

Coconut Curry Chicken Satay

With Mango Chutney

Basil-Garlic Shrimp Satay

With Chili Lime Mint Sauce

Tavern-Style Classic Mini Beef Burger

With American Cheese and our Secret Sauce

Firehouse Mini Burger

With Applewood Bacon and Barbecue Sauce

Barbecue Mini Beef Burger

With Artisan Cheddar, Barbecue Sauce and Topped with Crisp Bacon

Meatloaf Mini Burger

Housemade Meatloaf Patty, Sautéed Mushrooms and Gravy

House-Smoked Brisket and Cheddar Cheese Quesadilla

With Avocado Crema

Ancho Chicken and Jack Cheese Quesadilla

With Salsa Verde

Baby Spinach and Brown Mushroom Quesadilla

With Pico De Gallo

Charcoal-Charred Lamb Chops

Topped with Granny Smith Apple and Mint Relish

Garlic-Grilled Lamb Chops

With Kalamata Aioli

Ancho Chili-Crusted Lamb Chops

With Jalapeño Citrus Salsa

Slow-Roasted Prime Rib Mini Slider

With Smoked Cheddar, Caramelized Onions and Barbecue Sauce

Breaded Chicken Parmesan Mini Slider

With Marinara and Fresh Mozzarella

Filet of Beef Slider

With Herb Shallot Butter

Turkey Patty Slider

With Sun-Dried Tomato Pesto, Sautéed Mushrooms and Swiss Cheese

Spicy Potato and Pea Samosas

Tamarind Chutney

Mini Street Tacos

Corn Tortilla, Carne Asada, Cabbage Slaw and Guajillo Salsa Roja

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COLD SELECTIONS

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Classic Shrimp Cocktail Shooter

With our Lemon Horseradish
Cocktail Sauce

St. Johns Shrimp Shooter

With Remoulade Sauce

Pesto Marinated Shrimp Shooter

With Lemon Aioli

Seared Sesame Tuna Wonton

Served with Ocean Salad
and Wasabi Cream

Smoked Salmon Cracker

With Crème Fraîche, Capers
and Red Onion

Crisp Filo Cup

With Gouda Cheese and Assorted Garnish:
Fruit Chutney, Orange-Rosemary
Marmalade, Honey

Tater Totke

Crisp Potato Pancake topped with
Smoked Salmon, Chive Sour Cream
and Capers

Crispy Pita Chip

Topped with Turkish Tomato Salad

Celery Spheres

With Bleu Cheese and Candied Walnuts

Ceviche and Pico de Gallo

In Cucumber Cups

Seared Steak

With Horseradish Cream
on Crispy Endive Spear

Sun-dried Tomato Pesto and Goat Cheese

On Marinated Artichoke

Grilled Artisan Bread Crostinis

Pumpkin-Goat Cheese

With Toasted Walnuts, Dried Cranberry
and Sherry Drizzle on Asian Pear
"Crostinis"

Tomato, Basil and Cambozola

With Artisan Olive Oil

Whipped Ricotta

With Olive Salad

Beef Carpaccio

With Garlic Aioli and Parmesan

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RECEPTION STATIONS

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Artisan Cheese Board

Artisan selection of local and imported Farmstead Cheeses. Accompanied by Assorted House-Made Chutneys, Local Honey, Artisan Breads and Crackers.

Nacho and Salsa Bar

Zesty Beef Chili, Spicy Queso Sauce, Crispy Corn Tortilla Chips and our House Salsa Verde, Pico De Gallo, Salsa Rojo and Habanero. Served with Sour Cream, Jalapeños and Hot Sauces.

Antipasti

A selection of hot and cold Italian specialties perfect for any party! Imported Cured Meats, Cheeses, Local Seasonal Vegetables, Marinated Olives with Warm Spinach and Artichoke Fondue. Served with a variety of Flatbreads, Crostini and Bread Sticks.

Meat and Cheese Station

Hard Salami, Vienna Smoked Sausage Beef Sticks, Housemade Beer Cheese Spread, Smoked Almond Bacon Dip, Marinated Mozzarella, Olives and Lavosh

Mozzarella and Mediterranean Dips and Spreads

Mozzarella di Buffalo, Marinated Bocconcini and Burrata, Basil Pesto, Eggplant Caponata, Rosemary Goat Cheese, Whipped Lemon Feta, Tomato Jam. All served with Crisp Cucumbers, Pita Chips and Toasted Crostini.

Fresh and Exotic Fruit

An elaborate display of seasonal local and tropical Fresh Fruits and Berries. Served with Strawberry Yogurt Dip, Mint-Lime Syrup and Brown Sugar Crème Fraîche.

Bruschetta D'Italia

Tomato Basil with Parmesan and Extra Virgin Olive Oil
Kalamata Olive Tapenade with Chèvre Cheese
Roasted Wild Mushroom with Gorgonzola Cheese
Caramelized Onion with Taleggio Cheese

Sushi

A selection of fresh made Maki, including California Rolls, Spicy Tuna Rolls and Smoked Salmon Rolls, as well as, Market Fresh Sashimi. Served with Ocean Salad, Wasabi, Pickled Ginger and a variety of Dipping Sauces.

Raw Bar

A selection of the freshest available Chilled Seafood, served with Artisan Crackers, Horseradish Cocktail Sauce, Lemon Aioli, Remoulade Sauce and Specialty Hot Sauces:

Jumbo Mayport Shrimp (3 pieces per person)

Fresh Oysters (2 pieces per person)

Alaskan King Crab Legs (1/2lb. per person)

Add Seasonal Snow Crab

Gourmet Focaccia

A fun assortment of Artisan Grilled Focaccia Bread with a selection of toppings served hot:

Fennel Sausage, Wild Mushrooms and Asiago Cheese

Shaved Salami, Arugula and Provolone Cheese

Roma Tomatoes, Basil and Fresh Mozzarella

Pulled Chicken, Basil Pesto and Four Cheeses

Grilled Cheese Station

Assorted Breads (Sourdough, Rye, Whole Wheat) and Cheeses (Gruyère, Cheddar, Fontina, American) and Toppings (Bacon, Apples, Pears, Pickles, Oven Roasted Tomatoes, Caramelized Onions) to build YOUR favorite grilled cheese!

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Yukon Gold Potato Bar

Mashed or Baked, accompanied by Roasted Corn, Caramelized Onions, Smoked Bacon, Shredded Sharp, Cheddar Cheese, Green Onions, Whipped Butter, Sour Cream, Chives, Cracked Black Pepper.

Upgrade to a Double Stuffed Baked Potato served with Toppings listed above

Garden Fresh Vegetable Basket

Chef's colorful selection of the freshest Market Vegetables. Served with Buttermilk Ranch Dip, Garlic Hummus, Fresh Basil Pesto and Assorted Crackers and Breadsticks.

Smoked Salmon

A great addition to the raw bar! Pastrami-smoked Salmon served with Classical Garnishes, Sliced Pumpernickel and Crème Fraîche.

Meatball Bar

A selection of our Hand Crafted Meatballs served with a basket of Fresh Rolls to soak up the sauce:

Traditional Beef with Marinara Sauce

Chicken with Green Chile Verde Sauce

Thai Pork Meatball with Ginger-Soy Barbecue Sauce

Pasta Station

Orecchiette Pasta tossed with Jalapeños, Cipollini Onions, Roasted Peppers, Wild Mushrooms, Arugula and Roasted Garlic Finished with Extra Virgin Olive Oil, Pecorino Romano and Fresh Cracked Pepper. Choice of Tomato Basil Arrabbiata or Fontina Cream Sauce

Upgrade your Pasta with Achiote Chicken, Red Pepper Shrimp or Habanero Sausage

WING IT!

Choose from a variety of classic and exotic flavors, served with a variety of Dipping Sauces and Crisp Vegetables:

Classic Spicy Buffalo

Hawaiian Pineapple Soy Glazed

Firecracker Grilled Chili and Lime

Tabasco Orange Glazed

Sticky Asian Style Glazed

Smokey BBQ and Glazed-Bourbon Molasses

Choose 4

Choose 5

Get them all!

GOURMET MAC-N-CHEESE TABLE

Classic comfort food kicked up a notch:

Buffalo Chicken with Jack and Bleu Cheese

Smoked Pork with Green Chile and Cheddar

Chorizo and Jack Cheese with Tortilla Crust

White Cheese Mac with Spinach and Artichokes

Smoked Cheddar with BBQ Potato Chip Crust

Pico De Gallo with Chihuahua Cheese and Crisp Tortilla Strips

Choose 3

Choose 4

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RECEPTION STATIONS

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BURGERS BISTRO

Mini burgers to meet all your guests' cravings! Served on Brioche Buns:

Turkey Burger

Sun-Dried Tomato Pesto, Sautéed Mushrooms and Swiss Cheese

Beer Cheese Burger

Beer Cheese Stuffed Burger, topped with a Sliced Dill Pickle and Tomato

Cheddar Cheese Burger

Artisan Cheddar Stuffed Burger, topped with a Bacon Onion Jam, Pickled Red Onions

Barbecue Burger

Artisan Cheddar, Chef Sean Barbecue Sauce and topped with Crisp Bacon

Meatloaf Burger

Housemade Meatloaf Patty, Sautéed Mushrooms and Gravy

Choose 3

Choose 4

GLUTEN-FREE RECEPTION

Chicken Wing Sampler

With Garlic-Parmesan, Classic Buffalo and Honey Mustard with an assortment of Dipping Sauces

Philly Cheese Steak Nacho

Shaved Rib-eye, Onions and Bell Peppers, Monterey Jack Sauce and Corn Tortillas with Giardiniera

BLT Martini

With Crisp Romaine, Shredded Cheddar, Smoked Bacon and Buttermilk Dressing in a Martini Glass

Fresh Vegetable Crudités

With Ranch and Chili-Lime Crema Dips

TASTE OF INDIA

Composed tastings of rich Indian cuisine served in small pots and tandoors.

SERVED HOT

Mini Lamb Kofta

With Mint Chutney, Saffron Basmati, Naan Bread and Pickled Blueberries

Bite-sized Potato and Pea Samosas

In Saag Paneer and Tamarind Chutney

Chicken Tandoori Wing Drums

In Cashew-raisin Couscous with Mushroom Pakora

SERVED COLD

Tandoori Prawn

On Red Pepper Hummus with Naan Crisps and Baba Ghanoush

Ancient City Rice Pudding

With Coconut Milk, Rosewater, Pistachio and Spices

Choose 3

Choose 4

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CARVING STATIONS

Carving Stations are a great way to complement your additional menu selections. Each station must be accompanied by a Chef Attendant Fee.

Smoked Salmon

Pastrami Smoked Salmon served with Classical Garnishes, Sliced Pumpernickel and Crème Fraîche

Carved Whole Beef Tenderloin

Served with Peppercorn Sauce, Horseradish Cream and Artisan Rolls

Sugar-Cured Spiral Ham

With Bourbon Aioli, Grain Mustard, Country Biscuit and Artisan Rolls

Ultimate "BLT" Mini Sandwiches

Hickory-smoked Pork Belly, Lettuce, Vine-Ripe Tomatoes, Wheat Toast and Mayonnaise

Roasted Turkey Breast

Served with Cranberry and Apricot Chutneys, Herb Aioli and Artisan Rolls

Southern Style Smoked Brisket

Served with Classic BBQ Sauce, Crispy Onion Straws and Mini Onion Rolls

Garlic-Roasted Beef Strip Loin

Wild Mushroom Sauce, Grain Mustard, Creamy Horseradish Sauce and Artisan Rolls

Roasted Pork Loin

Spicy Apricot Chutney, Grainy Mustard Aioli and Artisan Rolls

Carne Asada Tri Tip

Pineapple Demi, Pickled Onions, Cilantro Horseradish and Artisan Rolls

Ranch Fried Turkey

Cranberry Chutney, Sweet Potato Gravy, Ranch Cream Sauce and Artisan Rolls

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DISTINGUISHED DINNERS



DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All items must be ordered to serve your guaranteed number of guests.

ENTRÉES

Please select 1 Entrée. Served with Local and Seasonal Vegetables

Moroccan-Spiced Chicken

With Couscous, Tagine Vegetables and Preserved Lemon

Lemon and Herb Chicken Breast

With Potato Purée, Grilled Broccolini and Lemon Garlic Sauce

Braised Beef Short Ribs

With Garlic Parmesan Polenta and Cabernet Reduction

Seared Wild Salmon

With Braised Lentils, Green Beans and Romesco Sauce

Grilled Flat Iron Steak

On Arugula, Shaved Red Onion and Tomato Salad and Red Wine Shallot Butter

Pork Tenderloin

With Sweet Potato Savoyarde and Sour Cherry Gastrique

Grilled Petite Filet Mignon

Fingerling and Olive Oil Mash and Wild Mushroom Demi

DUET ENTRÉE SELECTIONS

Double Colorado Lamb Chop and Gulf Shrimp

With Butternut Squash Polenta and Honey-Glazed Baby Carrots

Herb-Crusted Beef Tenderloin and Maine Sea Scallops

With Scalloped Yukon Potatoes and Red Wine Sauce

SALADS

Please select 1 Salad. Served with Warm Artisan Rolls and Sweet Butter

Iceberg Wedge

Served with Grape Tomatoes, Red Onions, Bleu Cheese and Crisp Bacon with a Creamy Bleu Cheese Dressing

Caesar Salad

Crisp Romaine, Parmesan and Garlic Croutons with Caesar Dressing

Field Greens

Grape Tomatoes, Red Onion, Cucumbers with Aged Balsamic Vinaigrette

Arugula and Strawberry Salad

With Frisee, Toasted Almonds, Balsamic Vinaigrette and Camembert Wedge

Spinach and Apple Salad

Toasted Walnuts, Chèvre Cheese and Red Onions with a Cider Vinaigrette

Cherry Tomato and Bocconcini Mozzarella Salad

With Wild Baby Arugula and Pesto Vinaigrette

Bibb Lettuce

Poached Pears, Candied Pecans and Crumbled Bleu Cheese

Jerk Chicken Salad

Napa Cabbage, Kale, Spinach, Romaine, Oranges, Carrots and Roasted Red Peppers with Balsamic Vinaigrette

DESSERT

Please select 1 Dessert. Served with Coffee and a Selection of Herbal Teas

Tres Leches Cake

With Caramel, Crème and Fresh Berries

New York Style Cheesecake

With Butter Cookie Crust and Berry Compote

Lemon Angel Food Cake

Finished with Seasonal Berries and Whipped Cream

Chocolate Lovers Cake

With Toffee and Caramel Sauce

Colossal Carrot Cake

Decadent Chocolate Croissant Bread Pudding

With Crème Anglaise

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DINNER TABLES

All Dinner Tables include Warm Artisan Rolls and Sweet Butter, Coffee and a Selection of Herbal Teas

THE STEAKHOUSE

Iceberg Wedge

With Grape Tomatoes, Red Onions, Crisp Bacon and Creamy Bleu Cheese Dressing

Sliced Heirloom Tomatoes

With Goat Cheese and topped with Roasted Mushrooms and Walnut Vinaigrette

Chilled Jumbo Shrimp Cocktail

With Classic "Old School" Cocktail Sauce and Horseradish

Cowboy Cut Ribeye

Chef-Carved and served with Roasted Mushroom Demi, Classic Béarnaise and Horseradish Cream

Roasted Lemon-garlic Chicken Breast

With Natural Jus

Colossal Double Stuffed Baked Potato

Hollowed out and stuffed with Buttery Green Onion Mashed Potatoes and topped with Cheddar Cheese, Red Wine-Braised Wild Mushrooms with Shallots

Creamed Spinach

In a Fennel Bechamel Sauce

Traditional Bread Pudding

Served with Warm Caramel Sauce, accompanied by a Seasonal Fruit Crisp and Vanilla Bean Ice Cream

THE PICNIC

Kosher-style Hot Dogs

With Mustard, Pickles, Onions and Relish

Italian Sausage

With Sweet Red and Green Peppers, Onions and Giardiniera on Italian Rolls

Grilled Herb Chicken Breast

With Sautéed Spinach and Natural Au Jus

German Style Potato Salad

With Mustard Dressing and Herbs

Macaroni Salad

With Fresh Herbs, Cucumber, Celery and Fresh Herb Vinaigrette Cookies, Brownies and Crisp Rice Treats

Cookies, Brownies and Crisp Rice Treats

THE SOUTHERN SMOKEHOUSE

House Smoked and Barbecued Beef Brisket

Slow-smoked Barbecued Chicken

Barbecued Baked Beans

Horseradish Cole Slaw

Honey Cheddar Corn Bread

With Honey Butter

Mustard Potato Salad

Fresh Watermelon

Blueberry Peach Cobbler

With Whipped Cream

Upgrade your Southern Smokehouse with a BBQ Long, Bone-In Short Rib served with Sweet Vinegar Barbecue Sauce as a carving item!

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DINNER TABLES

All Dinner Tables include Warm Artisan Rolls and Sweet Butter, Coffee and a Selection of Herbal Teas

GLUTEN-FREE DINNER TABLE

Chef Carved Filet Mignon

With Bordeaux Mushroom Sauce, Dijon-truffle Aioli and Roasted Garlic Purée

Grilled Asparagus

With Hollandaise Sauce

Mesclun Greens

With Parmigiano Reggiano and Red Wine Vinaigrette

Roasted Beets

With Chèvre and Citrus Vinaigrette

Chef's Choice of Gluten Free Dessert

SOUTH OF THE BORDER

Steak and Chicken Fajitas

Flour Tortillas, Peppers, Onions, Sour Cream and Queso Fresco

Mexican Street Corn

With Fresh Lime and Tajin

Pozole Salad

Shredded Chicken, Hominy, Cabbage, Radish and Chili Lime Vinaigrette

Cilantro Rice

Salsa and Guacamole Bar

Housemade Fresh Guacamole, Salsa Verde, Salsa Cruda and Crisp Tortilla Chips

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DESIGN-YOUR-OWN DINNER TABLE

Individualize your menu to suit your event—the ultimate in customization! Your Custom Dinner Table includes Coffee and Tea.

ENTRÉES

Please select 2 options

Maple-Glazed Turkey

With Cranberry Apricot Chutney and Sage Gravy

Peppercorn-Crusted Tri Tip Sirloin

With Rosemary Demi and Horseradish Cream

Mustard-Glazed Pork Loin

With Spicy Fruit Chutney and Bourbon Jus

Slow-Roasted Prime Rib

With Natural Jus and Horseradish Cream

Grilled Salmon

With Lemon Buerre Blanc

Char-Grilled Tomahawk Rib Eye Chops

With Smoked Bacon Demi and BBQ Aioli

Herb-Roasted Beef Tenderloin

With Merlot Demi and Truffle Aioli

SIDES

Please select 2 options

Au Gratin Potatoes

With Four Cheeses and Fresh Thyme

Loaded Mashed Potatoes

With Smoked Bacon, Sour Cream, Chives, Cheddar and Scallions

Roasted Fingerling Potatoes

With Herb Butter and Garlic Sour Cream

Classic Creamed Spinach

With Crispy Leeks and Parmesan

Bistro Roasted Vegetables

With the season's finest Fresh Herbs and Olive Oil

Creamed Sweet Corn

With Slab Bacon and Scallions

SALADS

Please select 2 options

Italian Chopped Salad

With Grilled Chicken, Bacon, Bleu Cheese, Tomato and Pasta with Honey Dijon Vinaigrette

Smoked Barbecue Chicken Salad

With Mixed Greens, Cornbread Croutons and Baked-Bean Vinaigrette

Barbecue Shrimp and Andouille Salad

With Grilled Corn, Kidney Beans, Tomatoes and Greens tossed with a Cajun Vinaigrette

Chopped Vegetable Salad

With Mixed Greens, Olives, Artichokes and Gorgonzola Cheese with Red Wine Vinaigrette

Caesar Salad

With Crisp Romaine, Parmesan and Garlic Croutons with Creamy Parmesan Dressing

Southern Salad

With Baby Field Greens, Assorted Berries, Spiced Pecans and Bleu Cheese with White Balsamic Vinaigrette

PASTA

Please select 1 option

Penne Pasta

With Spicy Marinara, Asiago Cream, Fresh Basil and Shaved Parmesan

Rigatoni Pasta

With Tomato-Basil Sauce, Spinach and Ricotta Cheese

Wild Mushroom Risotto

With Fresh Herbs and Parmesan Garlic Broth

Linguini

With Shrimp, Tomato-Basil Sauce, Garlic and Chiles

DESSERT

May we suggest adding a Dessert? Page 17

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DESSERTS REDEFINED



DESSERTS REDEFINED

All items must be ordered to serve your guaranteed number of guests.

The Dessert Cart

Carrot Cake, Chocolate Lovers Cake, Coconut Cake, New York Cheesecake, Cupcakes, Mini Taffy Apples, Mini Low-Fat Yogurt Parfaits, Sweet Dessert Shots, Cookies, Brownies and Gourmet Dessert Bars.
Minimum of 50 people

Add Vanilla Bean Ice Cream

The Cupcake Bar

A variety of flavors including Lemon Meringue, Red Velvet, Chocolate Peanut Butter Cup, Jelly Roll, Double Chocolate and Vanilla Bean served with Ice-Cold Low-Fat and Whole Milk.

Cakes In Jars

Assorted jars filled with layers of Cake, Fruit, Sauce, Cream, Fudge and topped with Ice Cream! Like a trifle in a jar!

Strawberry Angel Food with Strawberry Ice Cream

Banana Foster Cake, Fresh Bananas, Caramel Sauce and Vanilla Ice Cream

Caramel Brownie, Chocolate Fudge, Chocolate Sauce and Vanilla Ice Cream

Fresh and Exotic Fruit Table

An elaborate display of Seasonal, Local and Tropical Fresh Fruits and Berries. Served with Strawberry Yogurt Dip, Mint-Lime Syrup and Brown Sugar Crème Fraîche.

Brownie Sundae Bar

Our Triple Chocolate Chunk Brownie and Blondie Bars served warm with Vanilla Bean Ice Cream, Chocolate and Caramel Sauce, Toasted Peanuts, Fresh Whipped Cream and Assorted Toppings.

Country Style Fruit Cobblers

Fresh-baked Fruit Blueberry with Oatmeal Crust and Peach with Cinnamon Almond Topping. Served warm with Vanilla Bean Ice Cream. Ask our chefs about their Seasonal Selections!

Warm Cookies and Milk

Chocolate Chunk and Peanut Butter Cookies served fresh out of the oven on griddles. Accompanied by Ice-Cold Milk Shooters.

Fondue Station

Chocolate and Caramel Fondue served with a colorful display of Mini Cookies, Seasonal Fresh Fruit, Flavored Cake Bites and Marshmallows.

Donut Sundae Bar

Glazed Donuts toasted on our flat grill served with Vanilla Bean Ice Cream and Sweet Fruit Compote.

Churro Bar

Warm Cinnamon Sugar Coated Churros with Caramel, Chocolate, Raspberry, Strawberry, Whipped Cream, Chopped Pecans and Blackberry Preserves.

Banana Fosters Station

Ripe Bananas Sautéed with Dark Rum and Brown Sugar Caramel, served with Vanilla Bean Ice Cream

Rootbeer Float Station

Ice Cold Rootbeer poured over Vanilla Bean Ice Cream with Fresh Whipped Cream, Chocolate Shavings and Maraschino Cherries

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BEVERAGES



SPECIALTY BARS & BEVERAGES

All items must be ordered to serve your guaranteed number of guests. Each Bar must be accompanied by a Bartender Fee.

Martini Bar

A timeless classic! Icy cold Manifest Vodka or Gin, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop.

Bloody Mary Bar

A fabulous starting point! Classic Smirnoff or Manifest Vodka, Zesty Bloody Mary Mix, and a smörgåsbord of garnishes including Celery, Pepperoncini, Cheeses, Sausage and a variety of Special Sauces.

Prosecco Bar

The rising star of the cocktail world! Get the party started with some bubbles - solo or with an Assortment of Fruit Juices.

Sangria Bar

Bianca, Rosada and Rojo rule! Sample three sensational sangria - White, Rosé and Red that provide fresh and fruity fun for everyone.

Languid Limeade

A sophisticated mix of Housemade Limeade, Kiwi, Green Apple and Fresh Rosemary (contains no alcohol).

Blackberry Bramble

Manifest Vodka, Chambord, Fresh Blackberries, Lemon Juice, Sugar and Club Soda play so well together.

Blueberry Limeade

Brisk Housemade Limeade, Smirnoff Vodka, Fresh Blueberries, Agave Nectar and Fresh Mint brighten your day.

Modern Margarita

Sauza Conmemorativo Tequila, Cointreau, Prickly Pear Syrup and Fresh Lime Juice give this a modern spin.

Orange Apple Cider

A refreshing blend of Bacardi 'Oakheart' Spiced Rum, Aperol Orange Liqueur, Angry Orchard Crisp Apple Cider and Sugar with Orange and Apple Slices.

Rye Scofflaw

Everything old is new again with this sassy and spicy mix of Manifest Rye, Vermouth, Lemon Juice, Grenadine, Ginger Ale and Orange Bitters.

Spiced Sweet Tea

This smooth take on a Southern classic that includes Captain Morgan Spiced Rum, Housemade Lemonade, Tea and Sugar is sure to become a tradition.

Spiked Apple

Spice things up with a little Jack Daniel's, Angry Orchard Crisp Apple Cider, Peach Schnapps, Pomegranate Syrup and a Cinnamon Stick.

Victory Lane Hurricane

Celebrate with some Bacardi and Captain Morgan Spiced Rum, Disaronno Amaretto, Pineapple and Orange juice and Pomegranate Syrup with a dash of Bitters and a Maraschino Cherry.

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CRAFT & MICRO BREW BEERS

BOLD CITY

Mad Manatee

Duke's

Killer Whale

INTUITION

Easy on the Eyes

Peoples Pale Ale

I-10

King Street Stout

Jon Boat

VETERANS

Raging Blonde

Hop Banshee

Scout Dog

PACKAGE BAR SERVICE

All Package Bar Service includes Domestic and Imported Beer, Wines by the Glass, Soft Drinks and Bottled Water. Each Bar must be accompanied by a Bartender Fee.

2 Hour Package

3 Hour Package

4 Hour Package

PLATINUM BRANDS

DELUXE BRANDS

PREMIUM BRANDS

BEER AND HOUSE WINE

All prices are subject to applicable tax and 18% administrative fees.
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BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted. Each Bar must be accompanied by a Bartender Fee.

HOSTED PLATINUM BAR

Cocktails

Featuring Tito's, Grey Goose, Bacardi 8, Patron, Silver, Johnnie Walker Black, Manifest Gin, Crown Royal, Woodford Reserve and Markers Mark

Wine by the Glass

Whitehaven Sauvignon Blanc
La Crema Chardonnay
Louis Martini Cabernet Sauvignon
Brancaia Merlot-Cabernet

Imported Beer

Domestic Beer
Bottled Water
Soft Drinks
Juices

HOSTED DELUXE BAR

Cocktails

Featuring Manifest Potato Vodka, Manifest Gin, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth

Wine by the Glass

Folie a Deux Chardonnay
Avalon Cabernet Sauvignon
Red Rock Merlot
Beringer White Zinfandel

Imported Beer

Domestic Beer
Bottled Water
Soft Drinks
Juices

HOSTED PREMIUM BAR

Cocktails

Featuring Three Olives, Bombay Sapphire, Dewar's, Jim Beam, Bacardi Silver, Evan William's, Cazadores, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth

Bolla Wine Varieties by the Glass

Award-winning Italian wines with a rich tradition and heritage of over 130 years of wine making experience.

Imported Beer

Domestic Beer
Bottled Water
Soft Drinks
Juices

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WINE BY THE BOTTLE

BUBBLY

Zonin Prosecco
Veneto, Italy

Korbel Brut
California

Mumm Napa 'Brut Prestige,
Napa, California

Piper-Heidsieck Brut
Reims, France

Perrier-Jouët 'Belle Epoque
Épernay, France

BRIGHT AND BRISK

Little Black Dress Pinot Grigio
California

Santa Cristina by Antinori Pinot Grigio
Italy

MacMurray Ranch Pinot Gris
Sonoma Coast, California

FRESH AND FRUITY

Seven Daughters 'White Blend
California

Hogue 'Genesis' Riesling
Columbia Valley, Washington

TART AND TANGY

SeaGlass Sauvignon Blanc
Santa Barbara, California

Nobilo 'Regional Collection' Sauvignon Blanc
Marlborough, New Zealand

J. Lohr 'Carol's Vineyard' Sauvignon Blanc
Napa, California

CREAMY AND COMPLEX

Greystone Chardonnay
California

Irony Chardonnay, Napa
California

Kendall-Jackson 'Vintner's Reserve' Chardonnay
California

Folie à Deux Chardonnay
Sonoma, California

Landmark 'Overlook' Chardonnay
Sonoma, California

Cakebread Cellars Chardonnay
Napa, California

SPICY AND SUPPLE

Gascón Malbec
Mendoza, Argentina

Mitolo 'Jester' Shiraz
McLaren Vale, South Australia

Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon
Tuscany, Italy

ROSÉS

Beringer White Zinfandel
California

Mulderbosch Cabernet Sauvignon Rosé
Coastal Region, South Africa

RIPE AND RICH

Mark West Pinot Noir
California

Estancia 'Pinnacles Ranches' Pinot Noir
Monterey, California

Wente 'Reliz Creek' Pinot Noir
Arroyo Seco, Monterey, California

Red Rock 'Reserve' Merlot
California

Freemark Abbey Merlot
Napa, California

BIG AND BOLD

Columbia Crest 'Grand Estates' Cabernet Sauvignon
Columbia Valley, Washington

Avalon Cabernet Sauvignon
Napa, California

Louis Martini Cabernet Sauvignon
Sonoma, California

Simi Cabernet Sauvignon
Alexander Valley, California

Leviathan 'Leviathan' Red Blend
California

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POLICIES & PROCEDURES



POLICIES & PROCEDURES

All food and beverage is provided to you by Jacksonville Sportservice, the exclusive food and beverage provider for Everbank Field. No outside food and/or beverage may be brought in by the Client or any of the Client's guests or invitee's unless prearranged and approved by Jacksonville Sportservice. Food and/or beverage is not allowed out of the facility under any circumstances.

Breakdown of Additional Fees:

Chef Attendant -

Bartender -

Sushi Chef-

Additional Servers -

For groups of less than 25 people, a charge will be assessed

Definite Booking

The Client has 10 business days from the date of the contract to return the signed contract with a deposit equal to 25% of the total estimated charges to the Jacksonville Sportservice Catering Sales office.

Event Menu

Client will make all menu selections at least thirty (30) days prior to the Event. If Client requests changes to the menu selections within said thirty (30) days prior to the Event, Caterer shall use its best efforts to accommodate Clients request but Caterer cannot represent or guarantee that alterations to the previous menu selections can be accomplished. Due to fluctuations in Food and Commodities Markets, Caterer will only guarantee food pricing ninety (90) days prior to event. It is the responsibility of the Client to contact Caterer for updated pricing prior to Banquet Event Order agreement. Table Menus are priced and portioned per person and are not all you can eat.

Guarantee

The Catering Office must receive guaranteed numbers of attendees for all events 10 (ten) business days prior to the event. Holidays are not considered business days and any deadlines set forth may change around major holidays. If updated information is not received, the last number given will be considered the guarantee to represent a minimum billing. The client will be responsible for the specified guarantee or the actual number of guests if the guarantee is exceeded.

Final Attendance

The final guest count & menu changes will be due by 12:00pm the Monday prior to the event for events held Friday-Monday and by 12:00pm the Thursday prior to the event for events held Tuesday-Thursday.

Any increase in guest count or changes in quantities after the final count due date will incur a fee per change (not to exceed per day) plus regular menu pricing.

Payment

Final payment of the estimated charges is due by noon, (5) business days prior to the event by certified funds or credit card. The Catering Sales Department does not extend credit or direct billing. Services will not be performed without the required full prepayment and a signed contract by the person financially responsible on file in our office. We request that you have a credit card on file for any additions to your orders and /or other variable charges. Any on-site adjustments or replenishments of contracted catering services will be reflected in a final invoice, payable within ten (10) days of date of invoice.

Cancellation Policy

The Client may cancel the contract without any cause at any time prior to the event by paying to Jacksonville Sportservice as liquidated damages 50% of the total estimated charges if cancellation is made thirty (30) days or less from the scheduled date of the event: 75% of the total estimated charges if cancellation is made fifteen (15) business days or less from the scheduled date of the event, 100% of the total estimated charges will be due if cancellation is made less than fifteen (15) business days from the scheduled date of the event. Cancellation must be in writing by the canceling party to the non-canceling party and payment of the liquidated damages are due at that time. Termination of the contract shall not be effective unless and until liquidated damages are recovered by Jacksonville Sportservice.

Charges

All food & beverage is subject to an 18% administrative fee. The administrative fee is not a tip or a gratuity and will not be distributed to staff members providing service . All food is subject to a 7% sales tax. Groups requesting tax exemption must provide the tax exempt notice with the return of the signed contract.

Additional labor charges may be assessed for special activities not previously agreed upon or approved prior to your event or for events that do not meet a minimum revenue commitment.

POLICIES & PROCEDURES

Alcohol

Jacksonville Sportservice is responsible for complying with all Florida State liquor laws. No one under the age of 21 years of age will be served or allowed to consume alcohol on premises. Please advise your guests that it is Jacksonville Sportservice's policy to I.D everyone that appears to be under 40 years of age and that proper identification will be required. Jacksonville Sportservice reserves the right to decline to serve alcohol to any of the Client's guests or invitee's. Outside alcohol may not be brought into or be removed from the property under any circumstances.

Services

Caterer will provide Client with the food, alcoholic and non-alcoholic beverage services and other goods and services as described in the BEO.

Room will be set up as stated on the BEO. Delaware North is not responsible for delays caused by changes made the day of the event. Any labor charges incurred due to such changes are the sole responsibility of the Client. EverBank Field & Bold Events must approve all decorations. Affixing any materials to the wall or ceiling is prohibited, unless given prior approval. No confetti, glitter, or helium balloons are allowed.

Special Labor and Special Items

The Event Price is based on the Event start and end times stated in the BEOs. Additional service time will necessitate additional labor, which costs will be added to the Event Price. Costs associated with any special labor hired by Caterer and the rental costs for any special small wares, tables, chairs, decorative elements, linen or equipment provided at Client's request, shall all be charged to Client as part of the Event Price and will be noted on the BEOs.

Tax Exempt Status

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

Client will provide Delaware North 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 as previous 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. If proper documentation is not received, Delaware North reserves the right to charge all applicable taxes.