

# CATERING AND PRIVATE EVENTS MENU

*"Creating special experiences one guest at a time."*





# MEET THE TEAM



## **BOLD EVENTS**

*Your one-stop concierge service for planning a world-class event at TIAA Bank Field and Daily's Place.*

For Bookings: 904-633-6544  
events@boldeventsjax.com



## **DELAWARE NORTH SPORTSERVICE**

*The official food & beverage provider of TIAA Bank Field and Daily's Place.*

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# MEET CHEF SEAN KINOSHITA



Chef Sean Kinoshita has just joined Delaware North Sportservice in 2016 right here at TIAA Bank 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 TIAA Bank 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.

## TABLE OF CONTENTS

**BREAKFAST..... 4**

**RECEPTIONS..... 11**

**BEVERAGES..... 20**

**LUNCH..... 6**

**DINNER..... 15**

**POLICIES..... 24**





# **BREAKFAST OF CHAMPIONS**

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# BREAKFAST AT THE 'BANK

*All buffets are served for a maximum of 90 minutes & must be ordered to serve your guaranteed number of guests.*

## EUROPEAN BREAKFAST - 26

Assorted Cured Meats  
Smoked Salmon with Diced Tomatoes, Capers, Grated Egg & Red Onions  
Assorted Breakfast Pastries  
Muffins, Croissant, Breakfast Breads with Butter, Jams & Jellies  
Fresh Fruit & Whole Fruit  
Orange Juice, Cranberry Juice, Coffee & Tea

## ALL AMERICAN BREAKFAST - 23

Scrambled Eggs  
Breakfast Potatoes  
Bacon & Sausage  
Assorted Breakfast Pastries  
Muffins, Croissant, Breakfast Breads with Butter, Jams & Jellies  
Fresh Fruit & Whole Fruit  
Orange Juice, Cranberry Juice, Coffee & Tea

## CONTINENTAL BREAKFAST - 18

Assorted Breakfast Pastries  
Muffins, Croissant, Breakfast Breads with Butter, Jams & Jellies  
Fresh Fruit & Whole Fruit  
Orange Juice, Cranberry Juice, Coffee & Tea

## A LA CARTE BREAKFAST SERVICE

### Breakfast Sandwich 11

Flaky Croissant with Ham, Bacon, Scrambled Eggs & American Cheese

### Breakfast Burrito 11

Flour Tortilla with Scrambled Egg, Breakfast Potatoes, Roasted Red & Green Bell Peppers, Chorizo, American Cheese & Scallions

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# REFUEL WITH LUNCH

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# PLATED LUNCHES

*All plated lunches include rolls and butter.*

*Salad, entrée & dessert starting at \$37 or entrée salad & dessert starting at \$34*

## PRE-SET SALAD OPTIONS

### Spring Green Salad

with Grape Tomatoes, Shaved Red Onions, Dried Cranberries Blue Cheese Crumbles finished with Balsamic Vinaigrette

### Caesar Salad

with Chopped Romaine Hearts, Oven Roasted Plum Tomatoes, Bagel Crouton Rings, Shaved Parmesan Cheese finished with Creamy Caesar Dressing

### Bibb Lettuce Salad

with Grape Tomatoes, Crispy Pancetta, Shaved & Pickled Fennel finished with Roasted Shallot Vinaigrette

## ENTRÉE SALADS

### Chop Chop Salad

Romaine Hearts, Napa Cabbage, Snow Peas, Shiitake Mushrooms, Pea Sprouts, Red Bell Peppers, Mandarin Oranges topped with Sesame Grilled Chicken, Crispy Wontons & Miso-Sesame Dressing

### Black and Blue Salad

Mixed Greens, Romaine Hearts, Grape Tomatoes, Shaved Red Onions, topped with Blackened Steak, Crumbled Blue Cheese, Smoked Almonds & Blue Cheese Dressing

## PRE-SET DESSERTS

### Peanut Butter Chocolate Torte

### Classic NY Cheesecake with Strawberry Compote

### Florida Key Lime Pie with Crème Anglaise

## ENTRÉES

### Pecan Crusted Chicken

Chicken Breast Coated with Dijon & Crushed Pecans Served with Garlic Mashed Potatoes & Madeira Jus, Steamed Green Beans with Roasted Red Bell Peppers

### Soy Glazed Salmon

Grilled Salmon with a Ginger-Soy Glaze Served with Cilantro Sticky Rice, Charred Baby Corn & Julienne Vegetables

### Grilled Bistro Striploin

Grilled Beef Striploin finished with a Red Wine Demi-Glace Served with Roasted Yukon Gold Potatoes, Garlic Wilted Spinach & Herb Roasted Mushrooms

### Chicken en Croute

Marinated & Seared Chicken Breast with Baby Spinach, Sun Dried Tomatoes & Artichoke in Flaky Puff Pastry finished with Roasted Red Bell Pepper Coulis Served with Grilled Broccoli

### Grilled Sirloin Steak

Herb Marinated & Grilled Steak Served with Thyme-Buttermilk Potato Gratin & Grilled Asparagus

### Marinated Pork Loin

Seared & Oven Roasted Pork Loin finished with Apple-Whole Grain Mustard Chutney Served with Whipped Sweet Potatoes & Warm Vegetable Slaw

### Vegetable Risotto

Pearled Barley Risotto with Grilled Baby Squash & Zucchini, Herb Roasted Portobello Mushroom, Baby Carrots finished with Saffron Cream

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# LUNCH BUFFETS

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## LUNCH ON THE ST. JOHNS

*Includes rolls & butter, salad, entrée, & dessert buffet starting at \$34*

### SALAD OPTIONS (1)

**Mixed Baby Greens Salad**

with Tomatoes, Cucumber, Shredded Carrots & Croutons  
Balsamic Vinaigrette & Ranch Dressing

**Caesar Salad**

with Chopped Romaine Hearts, Oven Roasted Plum  
Tomatoes, Bagel Crouton Rings, Shaved Parmesan Cheese  
finished with Creamy Caesar Dressing

**Baby Spinach Salad**

with Shaved Red Onions, Dried Cranberries, Feta Cheese &  
Toasted Walnuts, Balsamic Vinaigrette

**Chilled Pasta Primavera Salad**

Bowtie Pasta with Red Bell Peppers, Red Onion,  
Broccoli, Black Olives, Carrots & Tomato

**Gorgonzola & Roasted Garlic Potato Salad**

Yukon Gold Potatoes with Mustard, Mayonnaise &  
Gorgonzola Cheese finished with Toasted Mustard Seeds

### DESSERT (1)

**Cookies & Brownies**

**Berry Skewers**

**Mini Cheesecake Tarts**

**Petite Fours**

**Assorted Cupcakes**

### ENTRÉE (2)

**Chicken Marsala**

Sautéed Chicken Breast with Marsala Wine Sauce,  
Mushrooms, Tomatoes & Bacon

**Soy & 5 Spice Marinated Strip Loin**

**Honey & Thyme Brined Pork Loin**

with Caramelized Apple Chutney

**Whole Smoked Cornish Game Hen**

**Grilled Flank Steak**

with Chimichurri

**Sautéed Local Dayboat Fish**

with Lemon Butter Sauce

### SIDES (2)

**Authentic Basmati Rice** with Cardamom, Clove & Cinnamon

**Roasted Red Bliss Potatoes** with Garlic and Fresh Herbs

**Classic Mac & Cheese**

**Rice & Orzo Pilaf**

**Roasted Seasonal Squash** with Onions and Peppers

**Sautéed Button Mushrooms** with Garlic, Shallot and Fresh Herbs

**Caramelized Organic Carrots** with Honey & Lemon

**Sautéed Brussel Sprouts tossed** with toasted almonds & maple syrup

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# LUNCH BUFFETS

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## THE DELICATESSEN

*Includes rolls & butter starting at \$34*

### SALAD OPTIONS (1)

#### **Chilled Pasta Primavera Salad**

Bowtie Pasta with Red Bell Peppers, Red Onion, Broccoli, Black Olives, Carrots & Tomato

#### **Gorgonzola & Roasted Garlic Potato Salad**

Yukon Gold Potatoes with Mustard, Mayonnaise & Gorgonzola Cheese finished with Toasted Mustard Seeds

#### **Fresh Vegetable Slaw**

Shredded Kale & Cabbage with Carrots, Cucumbers, Grape Tomatoes & Julienne Mango  
Tossed in Dijon Mustard & Rice Vinegar

#### **Greek Farmers Salad**

Romaine Lettuce with Cucumber, Tomato, Black Olives & Red Onions Topped with Mint & Feta Cheese  
Served with Italian Vinaigrette

#### **Grilled Thai Chicken Salad**

Romaine Lettuce with Roasted Cashews, Mandarin Oranges, Red Bell Peppers & Grape Tomato Topped with Grilled Chicken, Edamame & Crispy Wontons  
Served with Spicy Peanut Dressing

#### **Sous Vide Chicken Cobb Salad**

Romaine Lettuce with Cucumber, Grape Tomatoes, Red Onion & Shredded Carrots. Topped with Chopped Egg, Bacon Bits & Blue Cheese Crumbles. Served with Ranch Dressing

### SANDWICH SELECTION (2)

#### **White Albacore Tuna Salad Pita**

with Leaf Lettuce, Alfalfa Sprouts & Sliced Tomato

#### **72 Hour Braised Beef Short Rib**

with Caramelized Onions, Boursin Cheese & Baby Arugula on French Baguette

#### **Grilled Seasonal Vegetable Wrap**

Whole Wheat Tortilla with Fresh Tomato, Basil & Mozzarella Finished with Balsamic Vinaigrette

#### **Santa Fe Turkey Club**

with Bacon, Roasted Green Chili, Pepper Jack Cheese & Chipotle Aioli on Sourdough Bread

### DESSERT (2)

#### **Assorted Fresh Baked Cookies**

#### **Individual Assorted Mini Cakes**

#### **Chocolate Chip Brownie & Blondies**

#### **Fresh Fruit Display**

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# LUNCH BUFFETS

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## THE DUVAL LUNCH – 31

Mixed Green Salad with Grape Tomatoes, Shredded Carrots & Sliced Cucumbers with Ranch Dressing & Balsamic Vinaigrette

Southern Green Bean & Red Bell Pepper Salad with Shaved Red Onions in House-Made Lite Vinaigrette

Buttermilk & Herb Marinated Fried Chicken  
Cornmeal

Fried Catfish Filets with Cocktail & Tartar Sauce

House Smoked Barbecue Spare Ribs with Assorted BBQ Sauces

Balsamic Marinated Grilled Summer Vegetables  
Assorted Rolls & Butter

House-Made Georgia Peach Cobbler

## THE SALAD BAR – 20

Romaine Lettuce, Iceberg Lettuce, Mixed Baby Greens

Croutons, Shredded Carrots, Shredded Cheddar Cheese, Grape Tomatoes, Sliced Cucumbers, Sliced Olives Sliced Red & Green Bell Peppers, Sliced Eggs, Sliced Mushrooms

Balsamic Vinaigrette, Ranch Dressing, Honey Sesame Dressing, Caesar Dressing

## DIY SANDWICH TABLE – 21

*Build your own sandwich with the choice of meats, cheese and toppings below.*

Sliced Turkey, Sliced Ham, Sliced Salami, Sliced Spicy Capicola

Sliced Cheddar Cheese, Sliced Swiss Cheese, Sliced Pepper Jack Cheese

Leaf Lettuce, Sliced Tomatoes, Shaved Onions, Pickles

Mayo, Regular Mustard, & Spicy Mustard

## BOXED LUNCHES – 19

*Choice of white, wheat, or pretzel bread (+\$1) served with Potato Salad, Bag of Chips & Cookie  
25 people minimum*

### Turkey & Swiss

with Lettuce, Tomato & Shaved Onions

### Roast Beef & Cheddar Sandwich

with Lettuce, Tomato & Shaved Onions

### Chicken Caesar Wrap

with Romaine Lettuce, Tomato, Shaved Onion, Croutons, Shredded Parmesan Cheese & Caesar Dressing

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# RECEPTIONS REINVENTED

CATERING AND PRIVATE EVENTS MENU



# SMALL BITES

*All small bite items priced at \$5. 30 pieces minimum for each item selected item.  
Also available passed with additional catering attendants required*

## HOT

### **French Onion Tart**

Topped with Quail Egg, Goat Cheese & Truffle Salt

### **Duck Confit & Maple Sweet Potato Croquettes**

with Tomato Jam, Grated Pecorino Cheese

### **South East Asian Chicken Satay**

Served with Lemongrass Peanut Sauce

### **Bulgogi BAO Buns**

Served with Sesame Gochujang Sauce

### **Tempura Shrimp**

with Unagi Kabayaki, Japanese Sesame Seeds  
& House-Made Seafood Salad

### **Italian Meatballs**

Served with Pomodoro Sauce, Whipped Ricotta  
& Fresh Basil

### **Crispy Shrimp Wrapped with Bacon**

### **House BBQ Spiced Lamb Riblets**

Finished with Fig & Mustard Seed Glaze

### **Vegetable Spring Rolls**

Served with Jalapeno Ponzu

### **Duxelle Stuffed Pastry**

with Goat Cheese & Chives

## CHILLED

### **Yellowfin Tuna Cones**

Topped with Wasabi Crème Fraiche

### **Duck Pastrami**

with Port & Dried Cherries & Brie Cheese on  
Toasted Brioche

### **Tataki of Beef**

with Fried Shallots, Scallions & Kaiware Sprouts  
on a Himalayan Salt Block

### **Hawaiian Tuna Negimaki**

Served with Jalapeno Ponzu

### **Jumbo Shrimp Cocktail**

Served with Spicy Horseradish Sauce

### **Smoked Salmon & Boursin Roulade**

with Yellow Mustard Seed on Pumernickel  
Crostini

### **Italian Caprese Skewer**

Fresh Mozzarella, Basil & Grape Tomato finished  
with Balsamic Glaze

### **Babaganoush Stuffed Button Mushroom**

with Espelette Peppers & Extra Virgin Olive Oil

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# PLATTERS

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*Each board is prepared to serve 25 guests*

## **CHARCUTERIE – 140**

Selection of Cured Meats with Domestic & Imported Cheeses with Dried Nuts, Fruits & Assorted Crackers

## **FRUIT BOARD – 135**

Fresh Seasonal Fruit and Berries Board

## **CRUDITÉ – 80**

Crudité Board of Fresh Cut Vegetables with Ranch Dip, Hummus & Pita Chips

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# RECEPTION STATIONS

*All stations are served for a maximum of 90 minutes & must be ordered to serve your guaranteed number of guests.*

## DELAWARE NORTH SUSHI STATION – 38

Exclusive Sushi Station Using the Best Fish from the Tsukiji Market in Japan, Hawaiian Tuna & House-Made Seafood Salad

## SEAFOOD RAW BAR - 32

Ice Carving with Poached Shrimp, Snow Crab Clusters, Shucked Oysters & Green Lip Mussels, Sliced Lemons & Limes, Cocktail Sauce, Tabasco Hot Sauce, Horseradish, Saltine Crackers

## ANTIPASTO STATION – 29

Domestic & Imported Cheeses & Cured Meats Imported Olives, Pepperoncini, Assorted Nuts, & Dried Fruit

## SATAY STATION – 25

Turmeric Marinated Chicken Satay with a Lemongrass Peanut Sauce  
Skirt Steak Satay with Teriyaki Sauce  
Shrimp Satay with Pineapple Chili Sauce

## ASIAN STATION – 24

Bulgogi Beef BAO Bun  
Grilled Thai Pork on a Sugarcane Stick with a Gochujang Glaze  
Mongolian Lamb Ribs

## MAC AND CHEESE BAR – 19

Cavatappi with White Cheddar  
Cavatappi with Sharp Cheddar & Buffalo Chicken  
Cavatappi with Ham, Bacon & Caramelized Onion

## SIGNATURE SLIDER STATION – 19

Angus Beef & American Cheese on Potato Rolls  
House-Made Garlic Turkey Slider with Swiss Cheese  
Chicken Parmesan Slider

## SOUTH OF THE BORDER – 15

Cumin & Garlic Ground Beef, Spicy Jalapeno & Cilantro Chicken, Creamy Cheese Sauce, Pico De Gallo, Salsa Verde, Sliced Olives, Sliced Scallions, Sour Cream, Pickled Jalapeno & Crispy Tortilla Chips

## MASHED POTATO BAR – 8

Yukon Gold & Russet Potato with Bacon, Pulled Pork, Sour Cream, Shredded Cheddar Cheese, Caramelized Onions, Scallions, Whipped Butter, Broccoli & Cauliflower

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The page features two vertical decorative images. On the left, a blurred background shows a silver spoon and a bowl of red and orange food. In the foreground, a slice of bread is topped with a colorful salad of tomatoes, onions, and cheese. On the right, a blurred background shows a red tomato. In the foreground, a slice of bread is topped with a colorful salad of tomatoes, onions, and cheese.

# DECADENT DINNERS

CATERING AND PRIVATE EVENTS MENU



# PLATED DINNERS

*Includes dinner rolls & butter, salad, entrée, & dessert starting at \$47*

## FIRST COURSE

### **Caesar Salad**

Romaine Hearts, Bagel Crouton, Shaved Curls of Parmesan Cheese tossed in Caesar Dressing

### **Fried Green Tomatoes**

Parmesan Grits & Frisee Lettuce finished with Chimichurri Vinaigrette

### **Baby Spinach Salad**

Bacon Bits, Shaved Red Onions & Tomatoes finished with Honey Nectarine Dressing

### **Heirloom Tomato Carpaccio**

Mixed Greens, Capers & Fresh Basil finished with Aged Balsamic Vinegar & Extra Virgin Olive Oil

## DESSERT

### **Peanut Butter Chocolate Torte**

### **Classic NY Cheesecake, Strawberry Compote**

### **Florida Key Lime Pie, Crème Anglaise**

## ENTREÉS

### **Filet Mignon**

Finished with Fresh Thyme Demi-Glace. Served with Wild Mushroom Bread Pudding Roulade & Caramelized Organic Carrots

### **Sautéed Local Dayboat Fish**

Finished with Spicy Roasted Chili Butter Sauce. Served with Roasted Wild Mushrooms & Basmati Rice

### **Juniper Berry Brined Pork Loin**

Topped with Bacon, Onion & Dried Cranberries. Served with Parmesan Grits & Roasted Seasonal Squash

### **Sautéed Potato Gnocchi**

Roasted Eggplant, Bell Peppers & Pearl Onions in a Basil Pomodoro Sauce

### **Pan Seared Chicken Breast**

Served with Roasted Red Bliss Potatoes & Caramelized Brussel Sprouts

### **Rosemary & Honey Brined Chicken Breast**

Finished with Lemon Butter Glaze. Served with Rice & Orzo Pilaf, Garlic Sautéed Broccoli

### **Grilled New York Steak**

Finished with Thyme & Roasted Shallot Butter. Served with Sautéed Green Beans & Red Bell Peppers & Roasted Seasonal Squash

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# DINNER BUFFETS

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## DOWNTOWN DINNER

*Includes dinner rolls & butter, salad, entrée, & dessert buffet starting at \$44*

### ENTRÉE OPTIONS (2)

**Sautéed Chicken Breast**

Marinated in Fresh Lemon, Pinot Grigio & Capers

**Soy & Scallion Marinated Chicken Breast**

**Grilled Strip Loin**

with Grilled Onions, Herb & Roasted Shallot Butter

**72 Hours Braised Beef Short Rib**

with Wild Mushrooms Demi-Glace

**Sautéed Local Flounder**

with Lemon & Tomato Veloute

**Mustard & Dijon Crusted Pork Loin**

with Pineapple & Chili Sauce

### SIDES (3)

**Authentic Basmati Rice**

with Cardamom, Clove & Cinnamon

**Roasted Red Bliss Potatoes**

with Garlic and Fresh Herbs

**Classic Mac & Cheese**

**Rice & Orzo Pilaf**

**Roasted Seasonal Squash**

with Onions and Peppers

**Sautéed Button Mushrooms**

with Garlic, Shallot and Fresh Herbs

**Caramelized Organic Carrots**

with Honey & Lemon

**Sautéed Brussels Sprouts**

with Toasted Almonds & Maple Syrup

### SALAD OPTIONS (2)

**Mixed Baby Greens Salad**

with Tomatoes, Cucumber, Shredded Carrots & Croutons  
Ranch & Balsamic Vinaigrette

**Caesar Salad**

with Chopped Romaine Hearts, Oven Roasted Plum Tomatoes,  
Bagel Crouton Rings, Shaved Parmesan Cheese finished with  
Creamy Caesar Dressing

**Baby Spinach Salad**

with Shaved Red Onions, Dried Cranberries, Feta Cheese &  
Toasted Walnuts Tossed in Lemon Vinaigrette

**Chilled Pasta Primavera Salad**

Bowtie Pasta with Red Bell Peppers, Red Onion, Broccoli,  
Black Olives, Carrots & Tomato Tossed in Honey Basil  
Dressing

**Yukon Gold Potato Salad**

Bacon Bits, Eggs, Sliced Shallots, Dijon Mustard, Diced  
Celery & Fresh Dill

### DESSERT OPTIONS (CHOOSE ONE)

**Cookies and Brownies**

**Berry Skewers**

**Mini Cheesecake Tarts**

**Petite Fours**

**Assorted Cupcakes**

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# DINNER BUFFETS

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## THE STEAKHOUSE – 55

### **Mixed Baby Greens Salad**

with Tomatoes, Cucumber, Shredded Carrots & Croutons, Balsamic Vinaigrette & Ranch Dressing

### **Baby Spinach Salad**

with Shaved Red Onions, Dried Cranberries, Feta Cheese & Toasted Walnuts Tossed in Lemon Vinaigrette

### **Loaded Mashed Potatoes**

with Sour Cream, Bacon, Cheese, Spinach and Scallions

### **Sautéed Green Beans & Red Bell Peppers**

### **Grilled Strip Loin**

with Grilled Onions, Herb & Roasted Shallot Butter

### **Chicken Marsala**

Sautéed Chicken Breast with Marsala Wine Sauce, Mushrooms, Tomatoes & Bacon

### **Warm Peach Cobbler**

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# DINNER ENHANCEMENTS

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## CARVERY

### **Bone in Tomahawk Carving Station – 27**

with Truffle/Black Garlic Butter, Martin's Rolls, Red Wine Demi-Glace Sauce

### **Waygu Brisket – 27**

Martins Slider Buns, Cole Slaw and House BBQ Sauce

## DESSERT

### **Banana Foster Station – 11**

House-Made Rum Caramel Sauce, Fresh Banana, Cinnamon & Vanilla Ice Cream

### **Ice Cream Sundae Bar – 11**

Chocolate & Vanilla Ice Cream, Sprinkles, Oreo Cookie Crumbs, M & M's, Caramel Sauce, Strawberry Sauce, Butterscotch Sauce, Whipped Cream, Chopped Nuts and Maraschino Cherries

### **Assorted Dessert Station – 9**

Assorted Cookies, Brownies, Blondies, Dessert Bar's & Petite Fours

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# **BOLD BEVERAGES**

CATERING AND PRIVATE EVENTS MENU



# REFRESHMENTS

*All beverage service accompanied by an attendant fee.*

## CONTINUOUS A.M. PACKAGE

*Regular & Decaf Coffee, Hot Teas, Bottled Water, Orange & Cranberry Juices*

**8-Hour Package** 24.95

**4-Hour Package** 15.95

## CONTINUOUS P.M. PACKAGE

*Bottled Water, Canned Soda, Fresh Brewed Iced Tea*

**8-Hour Package** 19.95

**4-Hour Package** 10.95

## INFUSED WATER STATION (2) – \$60

Each selection consists of 3 Gallons

Lemon & Orange

Cucumber Mint

Strawberry Lime

Watermelon Basil

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# BAR PACKAGES

*All Package Bar Service includes Domestic and Premium Beer, Wines by the Glass, Mixers, Canned Soft Drinks and Bottled Water.*

*Alcoholic beverage service will cease 15 minutes prior to scheduled event end time.  
Ice is customarily included; however certain events may have an additional fee for ice.  
Ask your catering coordinator for Specialty Cocktail suggestions to personalize your event!*

	2 HOUR PACKAGE	3 HOUR PACKAGE	4 HOUR PACKAGE
PLATINUM	31	39	46
DELUXE	28	36	44
HOUSE	25	33	40
BEER & WINE	22	24	28

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# HOSTED BAR SERVICE

*Each hosted bar must be accompanied by a bartender fee*

## PLATINUM BAR

<b>Cocktails – Single</b>	<b>13</b>	<b>House Wines by the Glass</b>	<b>9</b>
Grey Goose Vodka		<b>Domestic Beer (16 oz.)</b>	<b>7</b>
Tito's Handmade Vodka		<b>Premium Beer (16 oz.)</b>	<b>9</b>
Bombay Sapphire		<b>Canned Soda</b>	<b>3</b>
Johnnie Walker Black		<b>Bottled Water</b>	<b>2</b>
Woodford Reserve			
Maker's Mark			
Bacardi 8			
Crown Royal			
Patron Silver			
Rémy Martin VSOP			
Jameson Irish Whiskey			

## DELUXE BAR

<b>Cocktails – Single</b>	<b>11</b>	<b>House Wines by the Glass</b>	<b>9</b>
Tito's Handmade Vodka		<b>Domestic Beer (16 oz.)</b>	<b>7</b>
Manifest Gin		<b>Premium Beer (16 oz.)</b>	<b>9</b>
Dewar's White		<b>Canned Soda</b>	<b>3</b>
Jim Beam		<b>Bottled Water</b>	<b>2</b>
Maker's Mark			
Bacardi 8			
Crown Royal			
Jose Cuervo 1800 Reposado			

## HOUSE BAR

<b>Cocktails – Single</b>	<b>8</b>	<b>House Wines by the Glass</b>	<b>9</b>
Three Olives		<b>Domestic Beer (16 oz.)</b>	<b>7</b>
Bombay Dry		<b>Premium Beer (16 oz.)</b>	<b>9</b>
Johnnie Walker Red		<b>Canned Soda</b>	<b>3</b>
Evan Williams Black		<b>Bottled Water</b>	<b>2</b>
Bacardi Silver			
Cazadores Silver			

## CASH BAR

*Beverage minimum required.  
Speak to your catering sales  
manager for more details.*

<b>Cocktails – Single</b>	<b>9</b>	<b>House Wines by the Glass</b>	<b>9</b>
Three Olives		<b>Domestic Beer (16 oz.)</b>	<b>7</b>
Bombay Dry		<b>Premium Beer (16 oz.)</b>	<b>9</b>
Johnnie Walker Red		<b>Canned Soda</b>	<b>3</b>
Jim Beam		<b>Bottled Water</b>	<b>2</b>
Bacardi Silver			
Cazadores Silver			

# POLICIES & PROCEDURES

All food and beverage are provided to you by Jacksonville Sportservice, the exclusive food and beverage provider for TIAA Bank 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 - \$125 each

Bartender - \$150 each

Sushi Chef- \$250 each

Owners Suite Maître D' - \$200 (mandatory fee for events booked in the Khan Suite)

Additional Servers - \$125 each

Groups of less than 25 people - a \$100 charge will be incurred by the client

## Definite Booking

The Client has 10 business days from the date of the contract proposal to return the signed contract with a deposit equal to 50% 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 minimum number 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 minimum 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 72 business hours before the contracted start of the event. Any increase in guest count or changes in quantities after the final count due date will incur a \$100.00 fee per change (not to exceed \$300.00 per day) plus regular menu pricing.

# POLICIES & PROCEDURES

## Payment

Final payment of the estimated charges is due by noon, (3) business days prior to the event by certified funds or credit card. Jacksonville Sportservice 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

(a) The Client may terminate the contract at any time without cause upon written notice to Jacksonville Sportservice. The following amounts based on the date of Jacksonville Sportservice receipt of Client's cancellation notice:

**-Within ten (10) business days of the Event Date:** 100% of the total estimated Event revenue as determined by Jacksonville Sportservice (including, without limitation, food and beverage, equipment & staffing) (collectively, "Event Revenue").

**-From 11-60 days of Event Date:** 75% of estimated Event Revenue.

**-From 60-90 days of Event Date:** 50% of estimated Event Revenue.

**-From 91 days or greater from Event Date:** 25% of estimated Event Revenue.

(b) In addition, if Client terminates this agreement for any reason, all costs and expenses incurred by Jacksonville Sportservice prior to the date of termination shall be reimbursed by Client within thirty (30) days of receipt of invoice

(c) If Client reschedules the Event within six (6) months of the original Event Date, Jacksonville Sportservice shall apply the Initial Deposits to the Client's final bill for the Rescheduled Event.

(d) Jacksonville Sportservice may terminate this Agreement: (i) upon thirty (30) days written notice to the Client; (ii) upon written notice to the Client if Jacksonville Sportservice reasonably determines, in its sole discretion, that the Event would interfere with a Covered Event; (iii) at any time immediately upon written notice to the Client and without penalty if (x) Licensee fails to comply with the terms and conditions of this Agreement after being given twenty-four (24) hours written notice to cure the failure; or (y) such Event is an outdoor event and must be canceled as a result of inclement weather or field damage. Jacksonville Sportservice shall use commercially reasonable efforts to notify Licensee of such cancellation as far in advance as possible.

## 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' 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 nonalcoholic beverage services and other goods and services as described in the BEO. Room will be set up as stated on the BEO. Jacksonville Sportservice 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. TIAA Bank Field & Jacksonville Sportservice 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 Jacksonville Sportservice to process Client's account as tax exempt from state sales tax, the state indicates that the following must apply: Client will provide Jacksonville 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 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 Jacksonville Sportservice. If proper documentation is not received, Jacksonville Sportservice reserves the right to charge all applicable taxes.