Our menus are built from a foundation of seasonal ingredients from our locality on the Florida – Georgia line.
CONTINENTAL

All continental breakfasts are served with Florida juices, freshly brewed Shade Grown regular coffee and assorted hot teas. Prices are based on one hour of service and do not include full seating or table service. Requests for full seating/table service will be subject to an additional four per person.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

MARSHSIDE MORNING

Plant City strawberries | Ginger crystal cream
Melons | Cantaloupe, honeydew and watermelon
Greek yogurt | Honey, dried blueberries and pecans
Dry cereal | Raisin Bran, Cheerios, Honey-Nut and granola
Bakeshop’s basket | Croissants, chocolate croissants and danishes
Bakeshop’s tins | Scratch muffin, honey biscuits and cinnamon coffee cake
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Strawberry and raspberry
36 per person

BEACHFRONT BREAKFAST

Blueberries | Mint and maple
Sand pail | Pineapple, watermelon and mango
Greek yogurt | Ginger, agave and coconut
Dry cereal | Raisin Bran, Cheerios, Honey-Nut and granola
Bakeshop’s basket | Croissants, chocolate croissants and danishes
Bakeshop’s tins | Scratch muffin, scone and citrus pound cake
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Passion fruit-mango and guava
39 per person
BUFFETS

All breakfast buffets are served with Florida juices, freshly brewed Shade Grown regular coffee and assorted hot teas. All buffets with a guarantee of under 25 people are subject to a 200 setup fee.

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LO’ COUNTRY MORNING

Grits | Shrimp toast, cheddar and scallions
Plant City strawberries | Ginger crystal cream
Melons | Cantaloupe, honeydew and watermelon
Greek yogurt | Honey, dried blueberries and pecans
Dry cereal | Raisin Bran, Cheerios, Honey-Nut and granola
Bakeshop’s basket | Croissants, chocolate croissants and danishes
Bakeshop’s tins | Scratch muffin, honey biscuits and coffee cake
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Strawberry and raspberry
Cage-free eggs | Scrambled, cheddar and herbs
Pecanwood smoked bacon
Country breakfast sausage
Amelia potatoes | Scallions, Vidalia onions and southern spice

46 per person

OCEAN WAVES

Oatmeal | Honey, golden raisins and ginger
Blueberries | Mint and maple
Sand pail | Pineapple, watermelon and mango
Greek yogurt | Ginger, agave and coconut
Dry cereal | Raisin Bran, Cheerios, Honey-Nut and granola
Bakeshop’s basket | Croissants, chocolate croissants and danishes
Bakeshop’s tins | Scratch muffin, scone and citrus pound cake
Whipped | Butter and guava cream cheese
Preserves and jams | Passion fruit-mango and guava
Surfside French toast | Coconut, pineapple and powdered sugar
Banana pancakes | Maple syrup and butter
Fixin’ cream | Cinnamon whipped and vanilla whipped
Fixin’ crunch | Almonds, cashews and macadamia
Cage-free eggs | Scrambled and herbs
Pecanwood smoked bacon
Country breakfast sausage

46 per person
BUFFETS

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BISCUITS BAR

Plant City strawberries | Ginger crystal cream
Melons | Cantaloupe, honeydew and watermelon
Greek yogurt | Honey, dried blueberries and pecans
Dry cereal | Raisin Bran, Cheerios, Honey-Nut and granola
Biscuit base | Smoked cheddar, sour cream and onion, tupelo honey
Whipped | Butter and Lil’ Moo cream cheese
Honey dippers | Wild flower and orange blossom
Preserves and jams | Strawberry and raspberry
Biscuit builds | Thomasville tomme, cheddar and smoked gouda
More builds | Sausage patty, country ham and pecanwood smoked bacon
Gravy station | Black pepper and red eye
Yard eggs | Poached or scrambled
Tots | Cheddar and scallion
Farm fresh | Arugula and vine ripe tomato
45 per person

CHEF’S MORNING MEMORIES

Horchata shots | Cinnamon and cardamom
Tropical trees | Kiwi, lychee and orange
Sand pail | Pineapple, papaya and mango
Greek yogurt | Ginger, agave and coconut
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Passion fruit-mango and guava
Poblano chilaquiles | Sunny eggs, corn tortillas, tomatillo and cilantro
Breakfast burritos | Egg whites, sausage, peppers and pepperjack
Rice and beans | Tomato, black beans and queso fresco
Builds | Voodoo sauce, chefs hot sauce and sour cream
More builds | Onion, cilantro and guacamole
Pecanwood smoked bacon
57 per person
BUFFET ADD-ONS

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. All stations with a guarantee of under 25 people are subject to a $200 setup fee.

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STEEL-CUT OATMEAL
To Top | brown sugar, Cohen Farm pecans
Syrups | Maple and blueberry
Spice shelf | Cinnamon and apple pie
Sweet stirs | Bananas, blueberries and apples
13 per person

GREENWAY GRITS
Savory starts | Cheddar, parmesan, bacon and ham
Garden fresh | Scallions, spinach, tomato, corn and mushroom
Season stir ins | Cajun and black pepper
13 per person

FLAPJACK CITY
Flapjacks | Buttermilk and pecan granola
Syrups | Maple and agave
Whipped | Cream and vanilla
Crunch | Cinnamon streusel, pecans and almonds
Sweet tooth | Chocolate chips and peanut butter chips
20 per person

CAST IRON FRENCH TOAST
Our batter | Vanilla, whole milk and yard eggs
Garden fresh | Blueberries and citrus
Whipped | Butter, strawberry cream cheese and sweet cream
Syrups | Maple and agave
20 per person
CHEF ATTENDED STATIONS

Breakfast stations are meant to supplement suggested buffets and are portioned accordingly. All stations with a guarantee of under 25 people are subject to a $200 setup fee. Chef attendant required for the following at $175 per chef (two hour maximum).

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SMOOTHIES

Antioxidant Blast | Strawberry, blueberry and blackberry
Pineapple | Passion fruit ferment, lime and mint
Melon | Kiwi and basil seed
15 per person

CAGE-FREE EGG OMELET

Our Coop | Whole eggs, fresh cracked and whites
Garden fresh | Spinach, bell peppers, mushrooms, onions, tomatoes, asparagus and corn
The heat | Jalapeño, habañero and serrano
Cheese block | Cheddar, mozzarella and feta
Filler | Sausage, country ham, pecanwood smoked bacon and Fernandina shrimp
Bottles and sauces | Voodoo, ketchup and chef’s hot sauce
22 per person
PLATED

All plated breakfasts are served with Florida juices, freshly brewed Shade Grown regular coffee and assorted hot teas.

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THE CHEF’S KITCHEN

**BUTTERMILK BISCUITS**
Sawmill sausage gravy and wild arugula
**38 per person**

**SPINACH AND FETA QUICHE**
Farm egg, feta cheese, herb crust and tomatoes
**41 per person**

**AMELIA BREAKFAST**
Scrambled farm egg, applewood smoked bacon and Amelia potatoes
**42 per person**

**BREAD PUDDING FRENCH TOAST**
Pecanwood smoked bacon and Georgia peach jam
**40 per person**

**BUTTERMILK PANCAKES**
Blueberry-maple sausage and Sugarman maple syrup
**41 per person**

**NEWSOM’S HAM AND CHEESE QUICHE**
Farm egg, cheddar, herb crust and Amelia potatoes
**40 per person**

**STEAK AND EGGS**
Strip steak, scrambled farm egg, Amelia potatoes, asparagus and black pepper tomatoes
**50 per person**

BENEDICTS

**TRADITIONAL BENEDICT**
Newsom’s country ham, English muffin, Amelia potatoes and hollandaise
**43 per person**

**CRAB CAKE BENEDICT**
Blue crab cakes, English muffin, Amelia potatoes and Old Bay hollandaise
**45 per person**
À LA CARTE

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CAGE-FREE EGGS
Scrambled or hard-boiled
8 per person

BREAKFAST MEAT
Pecanwood smoked bacon, blueberry-sausage patty, country ham or all-natural sausage link
9 per person

ALTERNATIVE BREAKFAST MEAT
Turkey bacon, chicken and apple sausage or vegetable breakfast sausage
10 per person

CUT FRESH FRUIT
Cantaloupe, honeydew, watermelon and pineapple
14 per person

AMELIA POTATOES
Red potatoes, scallions, Vidalia onions and southern spice
6 per person

SCRATCH MUFFIN
Banana, blueberry, Florida orange and carrot-apple-bran
7 per person

DRY CEREALS
Raisin Bran, Cheerios, Kashi and Honey-Nut
9 per person

BREAKFAST PASTRY
All butter croissant, vanilla-hazelnut Danish and raspberry Danish
7 each

WHOLE FRUIT
Granny Smith apples, red delicious apples, bananas, oranges or pears
5 each

BREAKFAST BURRITO
Flour tortilla, cage-free eggs, pepper jack cheese, bell peppers, onions, sausage, served with sour cream and salsa
12 each

BREAKFAST CROISSANT
Cage-free egg, Swiss and country ham
11 each

BREAKFAST MUFFIN
English muffin, cage-free egg, cheddar and pecanwood smoked bacon
10 each

GREEK YOGURT
Plain, blueberry or strawberry
7 each
REFRESHMENT CENTER

‘Chef attendant required at 175 per chef (two hour maximum).
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REFRESHMENT CENTER

DRIP COFFEE
Freshly brewed Shade Grown regular and decaffeinated coffee
110 per gallon

NITRO COLD BREW COFFEE
Nitro bold bean regular coffee
350 per keg (serves 50)

COLD BREW ICE COFFEE
Slow-drip, twenty-four hour ice coffee
120 per gallon

ASSORTED TEA
Earl Grey, English breakfast, wildberry hibiscus, mango peach, ginger pear and chamomile
7 per tea bag

FRESH SQUEEZED LEMONADE
Florida lemons and simple syrup
86 per gallon

TEA OVER ICE
Regular and green
94 per gallon

NATALIE’S FRUIT JUICE
Orange, tangerine, grapefruit and lemonade
7 each

GATORADE
Grape, fruit punch, orange and lemon-lime
8 each

COCA-COLA SODA
Coke, Diet Coke and Sprite
7 each

BOTTLED WATER
7 each

ACQUA PANNA WATER
Still water
8 each

RED BULL
Energy drink
8 each

PELLEGRINO
Flavored water
8 each

INFUSED WATER
Fruit or vegetable infusions
25 per gallon
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**À LA CARTE**

**SAVORY**
- Fresh buttered popped popcorn | 7 per box
- Zapp’s potato chips | 6 each
- Bag of pretzels | 6 each

**SWEET**
- CANDY BAR
  - Butterfinger, Kit Kat, Milky Way, M&Ms and Twix
  - 5 each
- WHOLE FRUIT
  - Granny Smith apples, Red Delicious apples, bananas, oranges and pears
  - 5 each
- GRANOLA BAR
  - Honey-oat, honey-pecan baklava
  - 6 each
- COOKIE
  - Chocolate chunk, oatmeal-raisin and peanut butter
  - 7 each
- BAR
  - Brownie, puffed rice, raspberry linzer and lemons
  - 7 each
- ICE CREAM BAR
  - Vanilla milk chocolate, Snickers and Italian ice
  - 8 each

**SNACK BLENDS**

**THREE P’S**
- Pretzels, peanut butter chips and honey roasted peanuts
  - 47 per pound

**KETTLE CORN CRUNCH**
- Caramel corn, peanut brittle, dried peaches and yogurt covered raisins
  - 47 per pound

**SWEET SOUTH BLEND**
- Maple pecans, blueberries, dark chocolate chunks and puffed corn
  - 49 per pound
**DAY BREAKS**

Breaks are served with freshly brewed Shade Grown coffee, soft drinks and assorted teas. Additional breaks require a minimum service for ten people and are based on 30 minutes of service.

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**MARSHSIDE MID DAY**

Lo’ country spreads | Pimento cheese and boiled peanut
Vegetable garden | Carrot, celery, broccoli, tomatoes and cauliflower
Crisped | Marsh “water” cracker and pork rinds
Melon patch punch | Watermelon, lemonade and mint

24 per person

**THREE LITTLE PIGS**

Cracked black pepper | Thick cut, garlic aioli and celery
Maple beef bacon | Crisp, mace and mustard
Nashville hot chick bacon | Fried, pickles and buttermilk ranch
Spreads and dips | Pimento, onion dip and grained honey mustard
Sun tea | Peaches and simple syrup

25 per person

**TASTE OF OUR TOAST**

Avocado toast | Apple, ricotta, lemon and tarragon
Egg salad | Rye, shaved ham, hot sauce and celery
Fluffernut | Banana, peanut butter and marshmallow fluff
Berries and cream | Maple cream cheese, blueberries and pecan granola

24 per person

**CANDY STORE**

Pucker | Runts, Super Sours, Smarties and Skittles
Chewy | Gummy bears, orange slices and hot cinnamon bears
Chocolate | Tootsie Rolls, Crunch, Peppermint Patties and peanut butter cups
More Sweet | Tootsie Rolls, Bit-O-Honey and vanilla caramels

23 per person
**ADDITIONAL BREAKS**

Breaks are served with freshly brewed Shade Grown coffee, soft drinks and assorted teas. Doughnut Wall displayed on a wall and requires a minimum of 30 people. Additional breaks require a minimum service for 10 people and are based on 30 minutes of service.

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**DOUGHNUTS GLAZED & DIPPED**

**CATAWAMPUS**
Caramel glaze, crushed candy bars and caramel popcorn

**GONE MUDDIN’**
Vanilla icing and Oreo crumbs

**LILI’ DARLING**
Pink vanilla glaze and rainbow sprinkles

**GIVE ME SOME SUGAR**
Cinnamon glaze and colored sprinkles

**HOLY MOLY DOUGHNUT HOLES**
Cinnamon sugar and powdered sugar

24 per person

**BAKED FRESH**

**OUR COOKIES**
Chocolate chunk, oatmeal, peanut butter and white chocolate macadamia

**BARS**
Lemon, peanut butter blondie and brownie

23 per person

With beverage compliment
Housemade woohoo milk and whole milk

26 per person

With nitro compliment
Nitro milkshakes

28 per person

**THE MOVIE STAND**

**POPCORN**
Fresh popped, butter and salt

**POPCORN SALT**
White cheddar, bacon, jalapeño, barbecue and ranch

**CANDY BAR**
Butterfinger, Kit Kat, Milky Way, M&Ms and Twix

**MINI DOGS**
All beef dogs, mustard and ketchup

24 per person

**TRAIL MIX**

**ROASTED NUT**
Peanuts, pistachios, walnuts, almonds, macadamia nuts, cashews and pecans

**DRIED FRUIT**
Strawberries, blueberries, pineapples, kiwi, papaya and yogurt covered raisins

**NOT NUT OR FRUIT**
M&Ms

25 per person
ADDITIONAL BREAKS

Breaks are served with freshly brewed Shade Grown coffee, soft drinks and assorted teas. Doughnut Wall displayed on a wall and requires a minimum of 30 people. Additional breaks require a minimum service for 10 people and are based on 30 minutes of service.

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HONEY HIVE

PALMETTO HONEY CAKE
Florida orange glaze

HONEY AND BLACK PEPPER BEEF JERKY

HONEY WHITE CHOCOLATE TOFFEE
Subject to local farms

SWEET GRASS DAIRY CHEESE
Thomasville tomme, Lil’ Moo and Green Hill

OTHER HONEYS
Palmetto, black mangrove and tupelo,

HONEY LEMON TEA
Tea, lemon and honey
25 per person

SODA COUNTER

CHURNEDEd
Homemade vanilla and chocolate

BUBBLES
Strawberry soda, cream soda and root beer

DRIZZLEs
Maple syrup, honey, caramel, coffee essence, and chocolate sauce

JAMS
Strawberry and passion fruit mango

MORE NOURISHMENT
Candied pecans, salted peanuts, cocoa nibs
26 per person
Lunch buffets are served with your choice of freshly brewed Shade Grown coffee and iced tea with Florida lemons. All buffets with a guarantee of under 25 people are subject to a $200 setup fee.

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THE SANDWICH COUNTER
Bone broth | Shaved crimini mushroom
Red bliss potato salad | Dill, cucumber and fennel
Pasta salad | Ham, red onions, broccoli, peas, basil and mayo
Chef’s fruit salad | Grapes, melon, strawberries, pineapple, cherries and sweet cream
Tuna bagel | Dill, gherkins and aged cheddar
House roast baguette | Roast beef, caramelized onions and horseradish cream
Smoked chicken sandwich | Scallions, corn and tarragon aioli
House made chips | Salt and vinegar
Cookie jar | Oatmeal raisin, chocolate chunk and peanut butter

62 per person

CHICKEN COOP
Baby kale salad | Strawberry, goat cheese, fennel granola and strawberry vinaigrette
Grilled broccoli salad | Golden raisins, Cohen Farm pecans and poppy seed dressing
Watermelon wedges | That’s it
The firebird | Spicy crispy chicken thigh, crispy onions, romaine and pickles
“Coop” deville | Grilled chicken breast, provolone, tomato and shishito pepper relish
Barbie q | Bbq chicken thigh, bacon and crisp onion
Not so chicken slider | Fried green tomato, pimento cheese and corn relish

Bottles o’sauces | Ranch, pineapple mustard, black garlic sauce and ketchup
Tots | Smoked spice
Hand cut chips | Chef’s roasted garlic house mayo
Sweet potato pie | Sorghum whipped cream

64 per person

MAMA MIA
Pasta fagioli soup | Parmesan and parsley
Antipasto | Genoa salami, prosciutto, ham house made ricotta and mozzarella
More antipasto | Dried tomatoes, roasted olives, pepperoncini, artichokes, squash and creminis
Caprese salad | Tomato, mozzarella and basil
Caesar salad | Parmesan, herb crouton and Florida lemon Caesar
Penne | Red sauce, parmesan, Italian sausage, red pepper and onions
Chicken piccata | Lemon, capers and butter
Carbonara | Pappardelle, pancetta, sweet pea and garlic cream
Mediterranean vegetables | Zucchini, yellow squash, eggplant, red onions, bell peppers, tomatoes and capers
Breadsticks | Parmesan and marinara
Sweet | Tiramisu panna cotta and dark chocolate cannoli

67 per person
BUFFETS

Luncheon buffets are served with your choice of freshly brewed Shade Grown coffee and iced tea with Florida lemons. All buffets with a guarantee of under 25 people are subject to a $200 setup fee. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

SALADS, SPROUTS AND SEEDS

Roasted corn soup | Succotash
Greens | Romaine, bibb, arugula, kale and spinach
Sprouts | Brussels and alfalfa
Garden | Cherry tomatoes, carrots, cucumbers, broccoli and red onions
Berry Patch | Strawberries, blueberries and raspberries
Grains | Baked croutons
Seeds | Chia, sunflower, basil, dill and chickpea
Nuts | Pecans, walnuts and peanuts
Watering cans | Buttermilk vinaigrette, oven-dried tomato vinaigrette and white balsamic vinaigrette
Grilled Atlantic salmon | barbecue spice
Grilled chicken tenders | Lemon and thyme
Grilled steak | Herb chimichurri
Grilled flatbread | Basil pesto, house ricotta cheese, garden squash and tomatoes
Grilled baked potato | Bacon, scallions, cheddar, butter and sour cream
Blueberry and peach tart | pasty cream and lemon

THE JOSHUA TREE

Tortilla soup | Queso fresco, avocado, tortilla and cilantro
Fernandina shrimp campechana | Tomato, chili, lime and avocado
Charred chopped salad | Corn, heirloom tomato, cilantro, dill, chickpeas and pickled red onion
To wrap | Flour and corn tortillas
Fajita | Choice of skirt steak or chicken, peppers and onions
Pork carnitas | Slaw, radishes and roasted garlic
Sweet potato enchilada | Red chili sauce, corn, black beans and queso fresco
Salsas and spice | Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, cheddar, onions, poblano, lime and cilantro
Spanish rice | Tomato, cumin and lime
Mexican street corn | Cotija cheese, zest and paprika
Churros | Dark chocolate sauce
Flan | Dulce de leche flan

68 per person (Add skirt steak and chicken for 5 per person)
BUFFETS

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BACK PORCH PICNIC

Grilled chicken wings | Benne seed and pickled celery
Macaroni salad | Celery, onions, chives, mayo and sweet peas
Watermelon | Seedless, lime and sweet tea moonshine
Coleslaw | Granny Smith apples, bell peppers and poppy seed dressing
Pattied | Beef burger, black bean burger and saltwater roll
Linked | Spiced sausage, beef dogs and poppy seed bun
Slicin’ toppins’ | Cheddar, Swiss and provolone
Crunchin’ toppins’ | Leaf lettuce, tomato and diced onion
Pourin’ toppins’ | Black garlic steak sauce and chef’s all natural hot sauce
Spreadin’ toppins’ | Ketchup, datil pepper mustard, mayo and pimento cheese
Stackin’ toppins’ | Tobacco onions, pecanwood smoked bacon and house pickles
Coca-Cola baked beans | Butter bean, sorghum and bacon
Cob corn | Scallions and butter
Sweet | Apple pie and cherry pie

67 per person

HOLY SMOKES

Chef’s Texas style chili | Corn chips, cheddar and sour cream
Red cabbage slaw | Red wine vinegar, blackberries and black pepper
Potato salad | Mustard, mayo, celery, onions, scallions and egg
Carrot raisin salad | pineapple, pecans and apple vinaigrette
Pick-a-plate (select two, three or all)
Smoked brisket | Pickles
Smoked baby back ribs | Dry rub
Smoked bone-in chicken breast | Brined and glazed
Smoked sausage | Sweet jalapeños
Housemade Chips | Bbq spice and lime
Dr Pepper baked beans | Bacon, black garlic and sorghum
Sweet corn pudding | leeks and jack
Our Texas toast | Brown butter and garlic
Smokin sauces | Smoked Dr Pepper bbq sauce, maple mop and honey mustard
Hot touches | Chef’s original hot sauce, magma sauce, and Rio Grande green heat
Sweet | Blueberry and pecan cobbler and maple whipped cream

Pick 2 | 68 per person
Pick 3 | 72 per person
All | 75 per person
BUFFETS

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SUBS, SANDWICHES AND SALADS

Chicken and wild rice soup | Roasted corn and leek
Kitchen sink chopped salad | Iceberg, tomato, cucumber, red onion, cheddar, Swiss, pickles, ham, turkey, broccoli, cauliflower, pepperoncinis, olives, and boiled eggs
Baby pole bean salad | Zucchini, hearts of palm, goat cheese and pickled onion
Black and blue hoagie | Roast beef, blue cream cheese, caramelized onions and arugula
Ham and cheese hero | Sesame seeds, country ham, honey mustard and pickles
Godfather grinder | Provolone, pepperoni, prosciutto, turkey, lettuce, tomato, olive relish and Italian dressing
Tomato basil torpedo | Basil ricotta spread, heirloom tomatoes, mozzarella and extra virgin olive oil
Fresh baked pretzel twists
Sweets | New York cheesecake and Florida orange pound cake
65 per person

POKE BOWLS

Miso Soup | Tofu and scallion
Wakame Salad | Cucumbers, rice wine and tamari
Asian Chop Chop | Bok choy, butter lettuce, carrot, snow pea, mango oranges and wontons
California poke | Crab, avocado, cucumber and sesame
Spicy tuna poke | Tuna, red chili and chili mayo
Dragon poke | Tempura shrimp and unagi sauce
Salmon poke | Apple, cucumber, radish, scallion and yuzu
To season | Wasabi, pickled ginger, dynamite sauce and tamari
Bamboo steamer | Buns and dumplings
Edamame | Sea salt
Chicken potstickers | Sweet soy
Green tea mousse
Calamondin chia pudding
68 per person
**PLATED**

Two course plated luncheons are served with your choice of freshly brewed Shade Grown coffee, iced tea with Florida lemons, saltwater rolls, main selection and choice of a starter or sweet finish. Additional selections are subject to a $10 supplement.

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**STARTERS**

**SALAD**

- Caesar salad | Romaine, Parmesan, crouton, crisp Newsom’s ham and Florida lemon caesar
- Florida citrus salad | Pomegranate seeds, mint, arugula, feta cheese and honey vinaigrette
- Farm vegetable salad | Red Oak lettuce, puffed corn, garden tomatoes, house ricotta, pickled red onion, cucumber and herb buttermilk dressing
- Shaved zucchini threads | Farro, sundried tomatoes, olive, basil, pine nut and white balsamic dressing
- Beet salad | Cumin scented heirloom beets, baby watercress, orange, goat cheese, walnut clusters and sherry vinaigrette
- Georgia peach salad | Mizuna, Cohen Farm pecans, Lil’ Moo cheese and Winter Park apiary honey vinaigrette
- Cucumber and watermelon salad | Baby gem lettuce, red onions, dill and warm bacon vinaigrette
- Heirloom tomato caprese | Mozzarella sheet, basil, extra virgin olive oil, balsamic gel and fleur de sel

**SOUP**

- Butternut squash soup | Lemon grass, ginger, lemon, green apples and pickled butternut squash
- Roasted tomato soup | Goat cheese and chives
- Sweet corn soup | Fernandina shrimp, succotash and basil oil
- Yellow tomato gazpacho | Cucumbers, bell peppers and jalapeños

**SWEET FINISH**

- Peanut and Chocolate | Honey cream and strawberry
- Roasted Banana puddin’ | Sweet cream and vanilla wafer
- Maple Pecan Tart | Bourbon caramel and vanilla ice cream
- Coconut panna cotta | Mango, pineapple and mint
- New York style cheesecake | Vanilla, graham crust and raspberry
- Sweet potato pie | Cinnamon caramel and sorghum whipped cream
- Dark chocolate cake | Layer cake, ganache and salted caramel
- Carrot cake | Cream cheese icing and pineapple jam
- Georgia peach melba crisp | Oat crumble and salt caramel
- Chocolate hazelnut tart | Raspberry and hazelnut
- Key lime tart | Burnt meringue and raspberry
Two course plated luncheons are served with your choice of freshly brewed Shade Grown coffee, iced tea with Florida lemons, saltwater rolls, main selection and choice of a starter or sweet finish. Additional selections are subject to a 10 supplement.

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**MAIN**

**POTATO CRUSTED SALMON**
Potato butter, corn, arugula, basil and tomato fondue
64 per person

**SMOKED SHORT RIB**
Corn pudding, blackberry cabbage and smoked Dr Pepper
63 per person

**PETITE FILET MIGNON**
Potatoes, leeks, shiitake mushrooms and black garlic
69 per person

**PRETZEL CRUSTED CHICKEN**
Spaetzle, corn, brussels sprouts, mustard and honey
59 per person

**BLACKENED GROPER**
Mayport shrimp, grits, fennel, and andouille gravy
68 per person

**BACON WRAPPED FILET**
Sweet potato, brussels and honey mustard demi
69 per person

**PECAN WOOD BRINED CHICKEN**
Cauliflower puree, brown butter pecans, rapini and maple vinaigrette
59 per person

**NEW YORK STRIP STEAK**
Blue cheese crusted, Gratin potatoes, mushrooms, pearl onions and black pepper jus
66 per person

**GRILLED COBIA**
Onion ash, jasmine rice, bok choy and tomato jam
65 per person

**BRAISED PORK**
Shank, Sea Island red peas, sweet potato, pickled apple and blue cheese jus
63 per person

**PORTOBELLA PICATTA**
Polenta, rapini, cremini mushrooms, caper and lemon butter
57 per person

**BUTTERNUT SQUASH STEAK**
Smoked paprika, purple rice, pomegranate and goat cheese
55 per person
BOXED LUNCH

Boxed lunches are custom built for you and your guests and are served with your choice of Zapp’s potato chips, a side salad and a cookie. Choose up to three main selections, side choice must be the same for all lunches.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

MAIN

HOUSE ROAST BEEF
Granny Smith apple, blue cream cheese, spinach and pickled onions
48 per person

HONEY HAM
Green Hill camembert, pineapple jam and wild arugula
46 per person

STACKED SAGE TURKEY
Pecanwood smoked bacon, leaf lettuce, black pepper roasted tomatoes and house made ranch
47 per person

TUNA STEAK
Roasted bell peppers, olive tapenade and lemon mayo
48 per person

GRILLED ZUCCHINI
Red pepper romesco, feta and arugula
45 per person

COLD FRIED CHICKEN
Pickled green tomatoes, shredded lettuce and hot sauce ranch
46 per person

TUSCAN
Salami, pepperoni, prosciutto, provolone, tomatoes, giardiniera and oregano
47 per person

SIDE SALAD | CHOICE OF ONE

Red potato | Onions, celery, mayo and bacon
Small shell pasta | Cucumber, tomatoes, olive and feta
Chickpea and cucumber | Radish and dill vinaigrette
Simple green | Mixed greens, cucumbers, tomatoes and red wine vinaigrette
Broccoli | Craisins, almonds and Parmesan
Caesar | Romaine, Thomasville tomme, croutons and Florida lemon Caesar
Marinated butternut squash | Maple, pumpkin seeds and tarragon
Watermelon | Lime, basil and sea salt

COOKIE JAR | CHOICE OF ONE

Gingerbread | Maple icing
Chocolate chunk | Milk chocolate, vanilla and sea salt
Peanut butter | Georgia peanut
Shortbread | Crystalized sugar
Macadamia nut | White chocolate
HORS D’OEUVRES

Hors d’oeuvres are priced per piece with a 25 piece minimum. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

COLD OCEAN WAVES

TOMATO TOAST
Tomato concasse, house ricotta, oregano and balsamic onions
8 each

SALMON & CUCUMBER
Dill crepe, miso, soy gel and radish
8 each

BLACKENED TUNA
Cornbread, corn remoulade and chive
9 each

FERNANDINA SHRIMP COCKTAIL
Cocktail sauce and Florida lemons
9 each

SMOKED OLIVE & CHEVRE
Tarragon, lemon and black pepper
7 each

PEAS & HAM
Pea puree, Benton’s ham, daikon, mint, basil and Florida orange
8 each

BLUE CRAB TOSTADA
Blue crab, Lil’ Moo cheese, peach, corn and cilantro
9 each

EAST COAST OYSTER
Horseradish and chef’s all-natural hot sauce
9 each

MELON BALL
Cantaloupe, honeydew, cucumber and feta
7 each

DEVILED EGG
Bacon, radish and parsley
8 each

SMOKED WHITE FISH SALAD
Crisp dill, crème fraiche and citrus gel
8 each

BEEF TARTAR
Brioche, capers, Worcestershire and egg yolk
9 each

MELON RIND & RIND
Watermelon, maple, pork rind and chive
8 each

STUFFED PEPPADEW PEPPER
Pimento, attic ham and scallion
8 each

MICRO SHRIMP AND LOBSTER ROLL
Celery, lemon and butter bun
9 each
HORS D’OEUVRES

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WARM SEA MIST

DRUNKEN APRICOT
Champagne, red chili, goat cheese, tarragon and fennel aioli
8 each

KOREAN SHORT RIB
Taro, gojuchang, radish, and cilantro
9 each

PIMENTO CHEESE HUSHPUPPIES
Pickled mustard seed and chives
8 each

BLUE CRAB CAKE
Corn remoulade and blackening spice
9 each

PEACH PUFFS
Green Hill cheese, walnuts, rosemary and mace
8 each

SOUTHERN SHRIMP TOAST
Bacon, smokin’ spice, benne seed and local shrimp
9 each

CHICKEN POTSTICKERS
Chicken, cabbage, carrots, green onions and sesame
8 each

GUAVA PASTRY
Puff pastry, manchego, honey and chili flake
8 each

EDAMAME POTSTICKERS
Ginger, lemongrass and sweet chili
8 each

BAKED POTATO CROQUETTE
Butter, bacon, cheddar, scallions and sour cream
8 each

BARBACOA BEEF TACO
Crema, cotija and cilantro
9 each

WILD MUSHROOM QUICHE
Royal, ricotta, leeks, and beech mushrooms
8 each

ANDOUILLE SAUSAGE EN CROUTE
Datil pepper mustard and scallion
9 each

PULLED PORK TATER TOT
coleslaw
8 each

CHICKEN FRIED QUAIL
Smoked Dr Pepper, buttermilk and black pepper
9 each

LOLLIPOP LAMB
Florida lemon, honey and Sprouting Project rosemary
9 each

LOBSTER CORN DOGS
lemon aioli and chives
9 each
CARVING STATIONS

Chef attendant required at 175 per chef (two hour maximum) with one chef per 75 guests. All carving stations are chef-driven. Serving portions are estimated based on the average guest consumption.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

CHARCOALED WHOLE BERKSHIRE PIG
Mustard barbecue, hickory barbecue, poppy seed slaw and saltwater rolls
11 per person (150 person minimum)

SMOKED BEEF STEAMSHIP
Horseradish sauce, mustard and micro rolls
11 per person (150 person minimum)

SMOKED PORK BELLY PORCHETTA
Peach chutney, arugula and grilled baguette
13 per person (40 person minimum)

SHAVED PIT HAM
Grain mustard, bourbon aioli and crispy grits
12 per person (75 person minimum)

SAGE ROASTED BREAST OF TURKEY
Cranberry aioli and grilled walnut bread
15 per person (15 person minimum)

WHITE MARBLE FARMS PORK LOIN
Pickled green tomatoes, blackberry jam and saltwater rolls
15 per person (25 person minimum)

HERB CRUSTED BEEF STRIP LOIN
Tarragon jus, caramelized onions and micro rolls
24 per person (30 person minimum)

GRILLED LOCAL SNAPPER
Mango slaw, sweet summer heat and flour tortilla
21 per person (20 person minimum)

ROAST PRIME RIB OF BEEF
Garlic jus, horseradish sauce and micro rolls
29 per person (30 person minimum)

BAKED ATLANTIC GROUPER
Poppy seed slaw and sweet potato chips
29 per person (30 person minimum)

SEARED BEEF TENDERLOIN
Au jus, chive aioli and rosemary loaf
35 per person (15 person minimum)
STATIONS

Station only receptions require a three station minimum. All stations with a guarantee of under 25 people are subject to a 200 setup fee.*Chef attendant required for stations depicted with asterisk at 175 per chef and one chef per 75 people.

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VEGETABLE PATCH

RAW
Carrots, celery, broccoli and radishes

MARINATED
Cauliflower and cucumbers

GRILLED
Bell peppers, zucchinis and yellow squash

TO SPREAD
Pimento cheese and boiled peanuts
19 per person

ROAD STAND FRUIT

MELON
Cantaloupe, honeydews and watermelon

NOT MELON
Pineapples, oranges and grapes

BERRY
Strawberries, raspberries and blueberries

DIPS
Brown sugar crema and coconut cream
20 per person

GREENHOUSE

GREENS
Romaine, bibb lettuce, arugula, kale and spinach

SEEDS
Chia, sunflower, basil, dill and chickpea

GARDEN
Cherry tomatoes, carrots, cucumbers, broccoli, red onions, bell peppers, cauliflower, radish and sprouts

NOT GARDEN
Bacon, ham, blue cheese, cheddar and croutons

WATERING CANS
Buttermilk vinaigrette, dried tomato vinaigrette and white balsamic vinaigrette
21 per person
STATIONS

Station only receptions require a three station minimum. All stations with a guarantee of under 25 people are subject to a 200 setup fee. "Chef attendant required for stations depicted with asterisk at $175 per chef and one chef per 75 people. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

Florida-Georgia Cheese

Green Hill
Sweet, buttery, double cream and peach jam (Sweet Grass Dairy – Thomasville, GA)

Natural Rind Cheddar
Cave aged and apple compote (Flat Creek Lodge – Swainsboro, GA)

Fresh Goat Cheese
Soft, creamy, artisan and blueberry jam (Windmill Acres – Ocklawaha, FL)

Lobloolly
Earthy, nutty, semi-firm and Cohen Farm pecans (Cypress Point Creamery – Hawthorne, FL)

Asher Blue
Sweet, meaty, dense and blackberry preserves (Sweet Grass Dairy – Thomasville, GA)

Breads
Crisp flatbread crackers and grilled baguette
24 per person
39 per person to combine with Chef’s Charcuterie

Chef’s Charcuterie

Bacon Bar
Trio of today’s bacon “on a stick”

Coppa
Aged spiced pork shoulder and corn relish

Bresaola
Slow cured beef eye of round and S&P pickled beans

Prosciutto
Fig, arugula and truffle oil

Pecanwood Smoked Salmon
Datil pepper mustard

Baguette
Our pickles
25 per person
39 per person to combine with Florida-Georgia Cheese
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**STATIONS**

**BRUSCHETTA & BASIL**

**BRUSCHETTA BASE**
Toasted baguette, focaccia and lavosh

**DAIRY FRESH**
Burrata, fresh mozzarella, house ricotta and goat cheese

**VINE RIPENED**
Heirloom tomato, marinated plum tomatoes and golden tomato relish

**GARDEN FRESH**
Roasted cremini, arugula and olives

**HERB GARDEN**
Basil pesto, toasted garlic, fresh basil, rosemary and chives

**OILS AND VINEGARS**
Extra virgin olive oil, garlic oil, basil oil, balsamic reduction and white balsamic syrup

**CRISPY & CRUNCHY**
Pine nuts, toasted breadcrumbs and crisp onions

**_PICKLED**
Red onions and cucumbers

**25 per person**

**BISCUITS & BIRDS**

**THOSE BISCUITS**
Smoked cheddar, sour cream & onion and tupelo honey

**THEM BIRDS**
Buttermilk chicken and smoked bbq

**THEN THE DRIZZLES**
Palmetto honey, chili honey, bourbon maple, country gravy and black garlic

**THAT HEAT**
Chef’s hot sauce, magma and Rio Grande heat

**28 per person**

**FLORIDA GRITS**

**GREENWAY GRITS**
Course ground and corn stock

**STIR INS**
Corn, spinach, mushrooms, bell peppers, onions, tomatoes, asparagus, cheddar, Parmesan and goat cheese

**SUPER STIR INS**
Pecanwood bacon, country ham and local shrimp

**SEASON STIR INS**
Chives, basil and Cajun

**25 per person**
STATIONS

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THE SIMPLE POTATO

ROASTED
Idaho, olive oil, salt and black pepper

MASHED
Redskin, buttermilk, chives and butter

FRIED
Kennebec, plantation fry salt and Cajun seasoning

FILLIN’
Cheddar, blue cheese, sour cream and butter

TOPPING
Bacon, country ham, broccoli, scallions and bell peppers

SHAKING
Ketchup, black garlic steak sauce and chef’s all natural hot sauce

22 per person

ATLANTIC OCEAN BAKE

BURLAP BAGGED
Sapelo Island clam and roasted Atlantic oyster

SEAWeed WRAPPED
Fernandina shrimp and blue crab

MORE
Red potato and cob corn

ENHANCE
Cocktail sauce, clarified butter and lemon

46 per person

OVERCAST WITH A CHANCE OF MEATBALLS

TRADITIONAL CHEFS MEATBALLS
Beef, oregano, garlic, marinara and parmesan

CHAR SUI CHICKEN
Honey, five spice, soy and ginger

SALISBURY STEAK MEATBALLS
Beef, mushroom, gravy and thyme

CRISP AND CRACKER
Sesame sticks, lavosh and rosemary cracker

25 per person

SOUTHERN-FRIED CHICKEN*

MALT WAFFLE
Vanilla

LOCAL CHICKEN
Buttermilk, herb dredge and Nashville hot sauce

SYRUP
Maple, sorghum, Winter Park honey, agave nectar, gooseberry, lingonberry, blackberry and bourbon

28 per person
LATE NIGHT

Late night stations are based on one hour of service and are meant to supplement suggested buffets and are portioned accordingly. Stations require a minimum of 25 people.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

SLIDERS

FRIED GREEN TOMATO SLIDER
Hot sauce aioli

CRAB CAKE SLIDER
Buttermilk aioli, house sweet pickle and radish

HOUSE GRIND BEEF SLIDER
Grilled green onion mayo and black pepper tomato

HAND-CUT CHIPS
Thyme, salt and pepper
32 per person

SHIPWRECKED TACO

MOJO PORK
Cabbage slaw, cilantro and lime

LOCAL FISH
Pickled green mango slaw and sweet summer heat

GROUND BEEF
Lettuce, tomatoes, cheddar and sour cream

SALSA
Voodoo, tomatillo and golden tomato

HOT SAUCE
Chef’s all natural and magma

TORTILLA
Chips
32 per person

CANDY STORE

PUCKER
Runts and Super Sours

MORE PUCKER
Smarties and Skittles

CHEWY
Gummy bears, orange slices and hot cinnamon bears

CHOCOLATE
Tootsie Rolls, Crunch, Peppermint Patty and peanut butter cup

MORE SWEET
Bit-O-Honey and vanilla caramels
24 per person
DESSERT

Dessert stations are served with your choice of freshly brewed Shade Grown coffee and assorted hot teas.

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CHEF MADE CREPES*

GARDEN FRESH
Peaches, strawberries, blueberries and bananas

WHIPPED
Cream, honey butter and strawberry cream cheese

CRUNCH TIME
House granola, candied cocoa nibs and Cohen Farm pecans

SYRUPS & SAUCES
Maple, sorghum and agave
24 per person

DEEP-DISH CHEESECAKE

CHEESECAKE
New York and chocolate

SAUCE
Raspberry, blueberry, blackberry, peach, apple, pineapple and orange

BERRY
Strawberry, raspberry and blueberry

CREAM
Vanilla, hazelnut and cinnamon
26 per person

SODA COUNTER*

CHURNED
Homemade vanilla and chocolate

BUBBLES
Strawberry, cream soda and root beer

DRIZZLE
Maple syrup, honey, caramel, coffee essence, and chocolate sauce

JAMS
Strawberry, blackberry and passion fruit mango

AND MORE
Candied pecans, salted peanuts, and bacon
26 per person

CHOCOLATIER*

CHOCOLATE CHIP COOKIE AND BROWNIE
Dark chocolate and chocolate chunk

MALTED MILKSHAKE
Ice cream, malt, chocolate and milk

CHOCOLATE TRUFFLES
Orange and caramel

CHOCOLATE COVERED CHERRIES
26 per person
DESSERT

Dessert stations are served with your choice of freshly brewed Shade Grown coffee and assorted hot teas.

Station only receptions require a three station minimum. All stations with a guarantee of under 25 people are subject to a $200 setup fee.* Chef attendant required for stations depicted with asterisk at $175 per chef and one chef per 75 people.

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BABY CAKE CUPCAKE

APPLE PIE
Spice cake, apple jam, brown sugar butter cream and oat streusel

PEANUT BUTTER CUP
Chocolate cake, peanut butter mousse, buttercream, peanut and chocolate

THE FLORIDA ORANGE
Orange cake, orange jam, champagne buttercream and orange bobad

CARROT CAKE
Apple, carrot, cream cheese and walnut
26 per person

FLORIBBEAN

KEY LIME BAR
Graham and meringue

CREAMSICLE CHEESECAKE
Vanilla and orange

PINEAPPLE UPSIDE-DOWN CAKE
Caramelized pineapple and maraschino cherry

PEACH MELBA MOUSSE
Almond, vanilla and raspberry
29 per person
BUFFETS

Dinner buffets are served with your choice of freshly brewed Shade Grown coffee and assorted hot teas. *

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ATLANTIC OCEAN BAKE*

STARTERS
Amelia Island ocean bake | Clams, oysters, blue crabs, seaweed, cocktail sauce, butter, lemon and burlap
Fernandina shrimp rolls | Local shrimp, tarragon, chives, lemon, crème fraîche and micro bun
Cucumber salad | Red onions, sour cream, white vinegar and dill
Sand pail salad | Cucumber, watermelon and Lil’ Moo

ENTRÉES
Charcoaled pig | Grilled scallions and black garlic
Whole pig presentation requires guarantee of 50 or more
Beer can chicken | Yardbird and Intuition IPA
Grilled whole local sea bass | Charred lemon and barbecue spice

ACCOMPANIMENTS
Grilled Kennebec potato | Ocean salt and thyme
Seaweed steamed summer squash | Red chili
Sea salt roll | Citrus butter

DESSERT
S’mores brownie bake | Graham cracker, vanilla marshmallow and dark chocolate
Peaches and cream tart | Streusel, almond and raspberry
121 per person

GRILL OUT*

STARTERS
Grilled chicken wings | Benne seeds and pickled celery
Watermelon | Seedless, lime and sweet tea moonshine
Coleslaw | Granny Smith apples, bell peppers and poppy seed dressing
Macaroni salad | Celery, onion, chive, mayo and sweet peas

ENTRÉES
Pattied | Beef burger, black bean burger and saltwater roll
Linked | Spiced sausage, beef dogs and poppy seed bun
Not pattied or linked | Chicken breast, sea bass and saltwater roll

ACCOMPANIMENTS
Slicing toppings | Cheddar, Swiss and provolone
Crunching toppings | Leaf lettuce, tomatoes and diced onions
Pouring toppings | Black garlic steak sauce and chef’s all-natural hot sauce
Spreading toppings | Ketchup, Datil pepper mustard, mayo and pimento cheese
Stacking toppings | Tobacco onions, pecanwood smoked bacon and house pickles
Coca-Cola baked beans | Butter beans, sorghum and bacon
Cob corn | Scallions and butter

DESSERT
Sweet | Apple pie and cherry pie
112 per person
BUFFETS

Dinner buffets are served with your choice of freshly brewed Shade Grown coffee and assorted hot teas.

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LO’ COUNTRY*

STARTERS
Deviled eggs | Bacon, radish and parsley
Pimento cheese hushpuppies | Pickled mustard seeds and sunflower sprouts
Brussels sprouts slaw | Carrots, scallions, basil and apple dressing
Peach salad | Bibb lettuce, Cohen Farm pecans, Lil’ Moo cheese and local honey vinaigrette

ENTRÉES
Fried chicken | Braised market greens, chef’s all-natural hot sauce
Smoked beef brisket | Bold city brown barbecue
Lo’ country boil | Mayport shrimp, sweet corn, red potato, andouille sausage, lemon and clarified butter

ACCOMPANIMENTS
Baked sweet potato | Red chili marshmallow and pecan sand
Succotash | Sweet corn, green bean and tomato
Twin bridges pole bean | Benne seed vinaigrette
Cornbread | Hot sauce and honey butter

DESSERT
Sunset | Spiced funnel cake, banana pudding and limoncello Arnold Palmers
122 per person

TACOS, TAQUITOS AND TEQUILA

STARTERS
Blue crab tostadas | Lil’ Moo cheese and peach
Florida citrus and jicama salad | Radish, pickled red onion and parsley
Tropical fruit | Watermelon, pineapples, mangos, papayas, star fruits and bananas
Salt cured Fernandina shrimp | Avocado, lime, radish, cilantro and leche de tigre
Street corn chop chop | Romaine, plantain chips, cucumber, corn, queso fresco, pickled red onion and tequila lime vinaigrette

ENTRÉES
you build, flour or corn
Short rib barbacoa | Grilled onion and lime
Pork carnitas | Pineapple, mojo marinade and chili pork rinds
Baja fish tacos | Slaw and jalapeño aioli
Potato taquitos | Leeks, poblano, cotija cheese and tomatillo

ACCOMPANIMENTS
Taco garden | Red cabbage slaw, cilantro, minced onion, pickled red onion, radish and lime
Taco topper | Queso fresco, cotija, pork rinds and crisp garlic
Taco salsas | Pico de gallo, roasted corn salsa, tomatillo salsa, roasted tomato salsa, chef’s all natural, magma sauce and Rio Grande green
Mexican Street corn | mayo, chili, cotija and cilantro
Grilled zucchini | Chili, lime and queso fresco

DESSERT
Churros | Dark chocolate sauce
Flan | Dulce de leche flan
126 per person
BUFFETS

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FAT SMOKE*

STARTERS
Florida barbecue | Smoked whitefish and tartar
Watermelon | Seedless, lime and sweet tea moonshine
Coleslaw | Granny Smith apples, bell peppers and poppy seed dressing
Red potato salad | Celery, onions, bacon and scallions

ENTRÉES
Sixteen-hour smoked beef brisket | Pecanwood, salt and pepper
Barbecue spiced pork | Shoulder, ribs and spiced sausage
Beer can chicken | Pickle brine and beer can bake

ACCOMPANIMENTS
Squeeze bottles | Smoked Dr. Pepper bbq sauce, maple mop, East Carolina vinegar and honey mustard
Dr. Pepper baked beans | Butter beans, sorghum and bacon
Cob corn | Scallions and butter
Bread sopping | Texas toast

DESSERT
Sweet | Peach cobbler and chocolate-pecan derby fry pie
123 per person

STEAKHOUSE*

STARTERS
Blue crab cake | Sweet pickles, radishes, pea tendril and buttermilk vinaigrette
Fernandina shrimp cocktail | Cocktail sauce and lemon
Wedge salad | Iceberg lettuce, bacon, tomatoes and blue cheese
Spinach salad | Eggs, mushrooms, red onions and warm bacon vinaigrette

ENTRÉES
Grilled New York strip | USDA choice, roasted mushrooms and caramelized onions
Grilled filet mignon | USDA choice, bacon-wrapped, garlic-herb butter and blue cheese fondue
Berkshire pork chop | Thick-cut, roasted apple, tarragon and butter
Domestic lamb rack | Dijon, mint, parsley and rosemary

ACCOMPANIMENTS
Sauce | Béarnaise, hollandaise, red wine, brandy peppercorn and black garlic steak sauce
Roasted Idaho potatoes | Olive oil, salt and black pepper
Creamed spinach | Garlic, cream and baby spinach
Jumbo asparagus | Florida lemons

DESSERT
Sweet | Chocolate tower cake, New York style cheesecake and raspberry crème brûlée
150 per person

ADD
Steamed Maine lobster | Clarified butter, garlic-chive butter and lemon
174 per person
BUFFETS

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THE SPROUTING PROJECT*

STARTERS
Charred tomato soup | Dill and goat cheese
Aquaponic table | Romaine, bibb lettuce, arugula, kale and spinach
Seed jar | Basil, chia and dill
Garden | Cherry tomatoes, carrots, cucumbers, broccoli, red onions and local sprouts
Barrel room | Georgia peach vinaigrette, honey vinaigrette, elderflower vinaigrette and strawberry-violet vinaigrette

ENTRÉES
Fernandina shrimp | Barbecue spice and pickled watermelon rind
Saltwater chicken breast | Orange, palm and charred onions
Carved ribeye | Tarragon chimichurri
House sausage flatbread | Roasted red bell peppers and honey cream

ACCOMPANIMENTS
Baked Florida potato | Bacon, scallions, cheddar, butter and sour cream

DESSERT
Sweet | Honey cake and berry tart
128 per person

KOREAN BARREL BBQ*

SALADS
Kimchi salad | Flat noodles, scallion and ginger
Romaine lettuce | Sweet soy vinaigrette, pickled onion and cucumber
Silken tofu | Tempura crisp, scallion chili dressing and cashew

ENTRÉES
Marinated short rib | Brown sugar, soy and rice wine
Grilled New York strip | Scallion and ginger
Roasted pork belly | Gochujang, orange and soy
Pork and kimchi stew | Potato and cabbage

SIDES
Oi Muchim | Spicy cucumber salad
Mu Saengchae | Sweet and sour radish salad
Putbaechu | Young cabbage and soy bean

ACCOMPANIMENTS
Steamed sticky rice
Garlic bok choy
Pork dumplings | Chili sauce

DESSERT
Mochi | Our flavors
Honeydew and lychee | Ginger cream
131 per person

DINNER | OMNI AMELIA ISLAND RESORT | 35
Plated dinners are served with your choice of freshly brewed Shade Grown coffee, iced tea with Florida lemons, saltwater rolls, choice of soup or salad, main selection and sweet. Additional selections are subject to a 10% supplement.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

**SALADS**

**CAESAR SALAD**
Romaine, parmesan, crouton, crisp Newsom’s ham and Florida lemon Caesar

**FLORIDA CITRUS SALAD**
Pomegranate seeds, mint, arugula, feta cheese and honey vinaigrette

**FARM VEGETABLE SALAD**
Red Oak lettuce, puffed corn, garden tomatoes, house ricotta, pickled red onion and herb buttermilk dressing

**SHAVED ZUCCHINI THREADS**
Farro, sundried tomatoes, olive, basil, pine nut and white balsamic dressing

**BEET SALAD**
Cumin scented heirloom beets, baby watercress, goat cheese, orange, walnut clusters and sherry vinaigrette

**GEORGIA PEACH SALAD**
Mizuna, Cohen Farm pecans, Lil’ Moo cheese and Winter Park apiary honey vinaigrette

**CUCUMBER AND WATERMELON SALAD**
Baby gem lettuce, red onions, dill and warm bacon vinaigrette

**HEIRLOOM TOMATO CAPRESE**
Mozzarella sheet, basil, extra virgin olive oil, balsamic gel and fleur de sel

**SOUPS**

**ROASTED TOMATO SOUP**
Goat cheese and chives

**BUTTERNUT SQUASH SOUP**
Lemongrass, ginger, lemon, green apples and pickled butternut squash

**SWEET CORN SOUP**
Fernandina shrimp, succotash and basil oil

**YELLOW TOMATO GAZPACHO**
Cucumbers, bell peppers and jalapeños

**DESSERTS**

**PEANUT AND CHOCOLATE**
Honey cream and strawberry

**ROASTED BANANA PUDDIN’**
Sweet cream and vanilla wafer

**MAPLE PECAN TART**
Bourbon caramel and vanilla ice cream

**COCONUT PANNA COTTA**
Mango, pineapple and mint

**NEW YORK STYLE CHEESECAKE**
Vanilla, graham crust and raspberry

**SWEET POTATO PIE**
Cinnamon caramel and sorghum whipped cream

**DARK CHOCOLATE CAKE**
Layer cake, ganache and salted caramel

**CARROT CAKE**
Cream cheese icing and pineapple jam

**GEORGIA PEACH MELBA CRISP**
Oat crumble and salt caramel

**CHOCOLATE HAZELNUT TART**
Raspberry and hazelnut

**KEY LIME TART**
Burnt meringue, raspberry
Plated dinners are served with your choice of freshly brewed Shade Grown coffee, iced tea with Florida lemons, saltwater rolls, choice of soup or salad, main selection and sweet.

Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

**Plated**

**ENHANCEMENTS**

**POACHED FARM EGG**
English peas, Newsom’s ham, brioche and smoke broth
10 per person

**FERNANDINA SHRIMP COCKTAIL**
Cocktail sauce and lemon
10 per person

**DUELING SOUPS OF BUTTERNUT AND HUCKLEBERRY**
Minus eight pearls and butternut squash
10 per person

**PIMENTO CHEESE HUSHPUPPIES**
Pickled mustard seed and sunflower sprouts
9 per person

**BLUE CRAB CAKE**
Sweet pickles, radishes, pea tendril and buttermilk vinaigrette
10 per person

**NICIOSE SALAD**
Tuna, potatoes, green beans, eggs, red onions and olive vinaigrette
12 per person

**DEVILED EGGS**
Bacon, radishes and parsley
9 per person

**BOTTLE WATER SERVICE**

**ACQUA PANNA**
7 per person

**S. PELLEGRINO**
8 per person
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**PLATED**

**MAINS**

**PECAN WOOD BRINED CHICKEN**
Cauliflower puree, brown butter pecans, rapini and maple vinaigrette
102 per person

**PRETZEL CRUSTED CHICKEN**
Spaetzle, corn, brussels sprouts, mustard and honey
102 per person

**POTATO CRUSTED SALMON**
Potato butter, corn, arugula, basil and tomato fondue
109 per person

**BLACKENED GROUPER**
Mayport shrimp, grits, fennel, and andouille gravy
120 per person

**GRILLED COBIA**
Onion ash, jasmine rice, bok choy and tomato jam
110 per person

**BRAISED PORK**
Shank, Sea Island red peas sweet potato, pickled apple, apple and blue cheese jus
107 per person

**SMOKED SHORT RIB**
Corn pudding, blackberry cabbage and Smoked Dr. Pepper
108 per person

**NEW YORK STRIP STEAK**
Blue cheese crusted, gratin potatoes, mushrooms, pearl onions and black pepper jus
114 per person

**FILET MIGNON**
Potatoes, leeks, shiitake mushrooms, capers and black garlic
124 per person

**BACON WRAPPED FILET**
Sweet potato, brussels and honey mustard demi
125 per person

**BUTTERNUT SQUASH STEAK**
Smoked paprika, purple rice, pomegranate and goat cheese
96 per person

**PORTOBELLA PICATTA**
Polenta, rapini, cremini mushroom, caper and lemon butter
96 per person
PLATED

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DOUBLE MAINS

FILET MIGNON AND COLD WATER LOBSTER
Potatoes, leeks, shiitake mushrooms and black garlic
141 per person

NEW YORK STRIP STEAK AND GROUPER
Mayport shrimp, grits, fennel and andouille gravy
136 per person

SMOKED SHORT RIB AND SALMON
Corn pudding, blackberry cabbage and smoked Dr. Pepper
123 per person

GRILLED COBIA AND PECANWOOD BRINED CHICKEN
Cauliflower puree, brown butter pecans, rapini and maple
121 per person
The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island resort encourages safe and responsible alcohol consumption. All hospitalities serving alcoholic beverages are required to be attended by one of our professional bar staff. All bars require a bartender at 175 per bartender, with one bartender per 75-100 people (up to 4 hours, additional hours will be billed at $100 per hour.)

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### Mixed Drinks
- **Standard**: 12 per drink
- **Deluxe**: 13 per drink
- **Premium**: 15 per drink

### Wine
- **Standard**: 11 per drink
- **Deluxe**: 12 per drink
- **Premium**: 14 per drink

### Other
- Domestic beer | 7 each
- Premium beer | 9 each
- Soft drinks | 7 each
- Bottled water | 7 each
- Cordial | 15 each

### Multiple Shot Drinks
- Martini, Cosmopolitan, Margarita, etc.
  - **Standard**: 15 per drink
  - **Deluxe**: 16 per drink
  - **Premium**: 17 per drink
HOSTED BAR

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STANDARD SELECTION

One hour | 28 per person
Each additional hour | 14 per person

UPGRADE
Add a tray-passed signature cocktail | 7 per person

DELUXE SELECTION

One hour | 32 per person
Each additional hour | 15 per person

UPGRADE
Add a tray-passed signature cocktail | 8 per person

PREMIUM SELECTION

One hour | 36 per person
Each additional hour | 16 per person

UPGRADE
Add a tray-passed signature cocktail | 9 per person
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**STANDARD**
- Seagram’s gin
- Svedka vodka
- Evan Williams bourbon
- Castillo rum
- Sauza Blanco tequila
- J&B scotch
- Hennessy VS Cognac
- Domestic beers
- Campo Viejo sparkling
- M·A·N Wines chardonnay
- M·A·N Wines sauvignon blanc
- M·A·N Wines merlot
- M·A·N Wines cabernet sauvignon
- Assorted soft drinks
- Bottled spring water

**PREMIUM**
- Aviation gin
- Tito’s Handmade vodka
- Elijah Craig bourbon
- Monkey Shoulder scotch
- Sailor Jerry rum
- Patrón Silver tequila
- Hennessy VSOP Cognac
- Domestic beers
- Premium beers
- Campo Viejo sparkling
- Decoy by Duckhorn sauvignon blanc
- Decoy by Duckhorn chardonnay
- Decoy by Duckhorn cabernet sauvignon
- Decoy by Duckhorn merlot
- Decoy by Duckhorn pinot noir
- Assorted soft drinks
- Bottled spring water

**DELUXE**
- Beefeater gin
- Absolut vodka
- Jim Beam
- Johnnie Walker Red scotch
- Bacardi rum
- Hornitos Añejo tequila
- Hennessy VS Cognac
- Domestic beers | Bud Light, Miller Lite and Michelob Ultra
- Premium beers | Corona, Heineken, Jon Boat, I-10 IPA, Mad Manatee and Killer whale
- Campo Viejo sparkling
- Wente Hayes Ranch Rosé
- Wente Hayes Ranch cabernet sauvignon
- Wente Hayes Ranch merlot
- Assorted soft drinks
- Bottled spring water
PACKAGES

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BEER WALL

Pick any four pony kegs, approximately 55 beers served at 12 oz each, from list below.

CRISP
Michelob Ultra Light Lager | 4.2% ABV, St. Louis, MI
Intuition Jon Boat English Golden Ale | 4.5% ABV, Jacksonville, FL
Longboard Island Lager | 4.6% ABV, Oahu, HI

ROASTY/MALTY/BALANCED
Yuengling Lager | 4.5% ABV, Pottsville, PA
Fat Tire Belgium White | 5.2% ABV, Fort Collins, CO
Blue Moon White Belgian Ale | 5.4% ABV, Denver, CO

FRUITY/SPICY/YEASTY
Duke’s Cold Nose Brown Ale | 5% ABV, Jacksonville, FL

HOPPY
Intuition I-10 IPA, 6.75% ABV | Jacksonville, FL
Sweetwater 420 Extra Pale Ale | 5.7% ABV, Atlanta, GA

BATCHED AND BARRELED

Honey bourbon, apple-maple-rum old fashion, blackberry-ginger gin, chef’s negroni, kaffir lime whiskey sour

ONE LITER BARREL
120 (10 drinks)

FIVE LITER BARRELS
600 (50 drinks)

10 LITER BARRELS
1,200 (100 drinks)

20 LITER BARRELS
2400 (200 drinks)

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FIVE LITER BARRELS
600 (50 drinks)

10 LITER BARRELS
1,200 (100 drinks)

20 LITER BARRELS
2400 (200 drinks)
WINE LIST

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

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DRY SPARKLING WINES AND CHAMPAGNE

LISTED FROM MILD TO STRONG
Campo Viejo, Rioja, Spain | sparkling | 45 per bottle
Piper Sonoma, California | Brut | 48 per bottle
Duval Leroy, France, NV | Champagne | 95 per bottle
Veuve Clicquot Ponsardin, Yellow Label, NV, France | Brut | 135 per bottle
PerrierJouët, “Fleur de Champagne,” Champagne, France | Brut Rosé | 225 per bottle
Taittinger, brut, “Cuvee Prestige,” France, NV | Champagne | 108 per bottle
Veuve Clicquot, “La Grande Dame,” Champagne, France | Brut | 230 per bottle

LISTED FROM MILD TO STRONG
Banfi, “Le Rime,” Tuscany, Italy | pinot grigio
45 per bottle
Kris, “Artist Cuvee,” delle Venzie, Italy | pinot grigio
45 per bottle
Pascal Jolivet, Loire, France | sancerre | 92 per bottle
King Estate, Oregon | pinot gris | 58 per bottle
M.A.N. Wines, South Africa | sauvignon blanc
46 per bottle
Whitehaven, Marlborough, New Zealand | sauvignon blanc | 50 per bottle
Duckhorn, Napa Valley, California | sauvignon blanc
109 per bottle
Cakebread Cellars, Napa Valley, California | sauvignon blanc
95 per bottle
Louis Jadot, Burgundy, France | Pouilly-Fuissé
78 per bottle

SWEET AND OFF-DRY WHITE WINES

LISTED FROM SWEETEST TO LEAST SWEET
Conundrum, California | white blend | 62 per bottle
Whispering Angel, Chateau D’, Esdans, France | rose
50 per bottle
King Estate, “NxNW,” Washington | riesling |
58 per bottle
WINE LIST

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MEDIUM INTENSITY WHITE WINES

LISTED FROM MILD TO STRONG
Santa Cristina, Sicilia, Sicily | pinot grigio
70 per bottle
Darioush, Napa, California | viognier | 101 per bottle
Chateau Kendall Jackson, “Vintner’s Reserve,” California | chardonnay | 58 per bottle
Wente Vineyards, Livemore Valley, California | chardonnay | 54 per bottle
Domaine Drouhin, Willamette Valley, Oregon | chardonnay | 76 per bottle
Sonoma Cutrer, “Russian River Ranches,” Sonoma Coast, California | chardonnay | 66 per bottle
Patz & Hall, Sonoma Coast, California | chardonnay | 79 per bottle
M.A.N., South Africa | chardonnay | 46 per bottle

FULL INTENSITY WHITE WINES

LISTED FROM MILD TO STRONG
Rombauer, Carneros, California | chardonnay
98 per bottle
Argyle Nuthouse, Willamette Valley, Oregon | chardonnay | 90 per bottle
Far Niente Napa, California | chardonnay
130 per bottle

LIGHT INTENSITY RED WINES

LISTED FROM MILD TO STRONG
Bouchard Aine & Fils Beaujolais, Beaune, France | pinot noir | 68 per bottle
Estancia, “Pinnacles Ranches,” Monterey County, California | pinot noir | 49 per bottle
Willamette Valley Vineyards, Willamette Valley Oregon | pinot noir | 78 per bottle
WINE LIST

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

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MEDIUM INTENSITY RED WINES:
LISTED FROM MILD TO STRONG
Sanford, Santa Rita Hills, California | pinot noir
104 per bottle
M·A·N, South Africa | merlot
46 per bottle
Cline Cellars, California | zinfandel | 48 per bottle
Ponzi, Willamette Valley, Oregon | pinot noir
98 per bottle
Château Mont Redon, Rhône, France | red blend
124 per bottle
Antinori, “Villa Antinori,” Tuscany, Italy | red blend
96 per bottle
Terrazas de los Andes, Mendoza, Argentina | malbec
52 per bottle
Guenoc, Lake County, California | petite sirah
62 per bottle
Uppercut, Napa Valley, California | cabernet sauvignon
56 per bottle
Bodega Catena Zapata, “Vista Flores,” Mendoza, Argentina | malbec | 50 per bottle

Chateau St. Michelle, Washington | cabernet sauvignon | 47 per bottle
Clos Du Val, Napa Valley, California | cabernet sauvignon | 142 per bottle
65 per bottle
Louis M. Martini, Sonoma County, California | cabernet sauvignon | 58 per bottle
M.A.N., South Africa | cabernet sauvignon
46 per bottle
Thank you for selecting Omni Amelia Island Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

**GUEST ROOM AMENITIES**
An array of creative, specialty gifts are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

**FOOD AND BEVERAGE SERVICE POLICIES**
All food and beverages at Omni Amelia Island Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Florida, and Omni Amelia Island Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

**GUARANTEES**
The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.

**TIMING OF FUNCTIONS**
In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.
DETAILS

EVENT ORDERS
You will be asked to sign event orders confirming menus and other details for each of your events prior to the event start date.

OUTSIDE FOOD AND BEVERAGE
Due to licensing requirements and quality control issues, all food and beverage to be served on resort property must be supplied and prepared by the resort. The resort reserves the right to cease service of alcoholic beverages.

LENGTH OF TIME FOR BUFFETS
In accordance with the Florida Board of Health, buffet may not be displayed longer than two (2) hours. Requests for buffets to be displayed longer than two (2) hours will require buffet to be removed and refreshed and will be subject to additional charges.

OUTDOOR EVENTS
Your Special Events or Conference Manager will meet with you the day of your event to make the ‘weather call’ for outdoor evening events. The scheduled function will take place indoors if the following conditions are present: a weather report of a 40% or more chance for precipitation, temperatures are below 65 degrees, wind gusts are in excess of 15 mph, lightning is present.

A surcharge of 1,000 for groups up to 100 guests or 15 per person for groups over 100 guests will be added to food and beverage pricing when event is held at Walkers Landing, Marsh View Deck, Oak Point, Canopy Park, Falcons Nest, the Sprouting Project, the retail village or the beach.

NOISE CURFEW
The noise curfew for outdoor locations (beach, terraces, etc) is 10 p.m.
The noise curfew for Walkers Landing is 9pm outdoors and 10 p.m. indoors.
The noise curfew for any events taking place in guest accommodations (including hospitality suite) is 10 p.m.

SIGNAGE AND BANNERS
No signs, banners or displays shall be erected or displayed in any part of the resort without prior approval. It is understood that approved signage and/or banners are subject to setup fees. Banners or signage are not permitted in the resort lobby.

SHIPPING
Packages should be mailed to 39 Beach Lagoon Road, Amelia Island, FL 32034 and include the contact’s name, contact’s phone, group name, arrival date and number of boxes. Handling fees will apply.
CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.
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