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, blackberry and raspberry

35 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 | Florida orange, passion fruit-mango and guava

37 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 cinnamon coffee cake
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Strawberry, blackberry 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 | Florida orange, 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

45 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, orange blossom and palmetto
Preserves and jams | Strawberry, blackberry and raspberry
Biscuit builds | Thomasville tomme, cheddar and smoked gouda
More builds | Sausage patty, country ham, pecanwood smoked bacon and fried chicken
Gravy station | Black pepper, sausage and red eye
Yard eggs | Poached or scrambled
Tots | Cheddar and scallion
Farm fresh | Arugula and vine ripe tomato

44 per person

BAGEL SHOP

Plant City strawberries | Ginger crystal cream
Melons | Cantaloupe, honeydew and watermelon
Greek yogurt | Honey, dried blueberries and pecans
Early morning bagels | Plain, everything and whole wheat
Spreadables | Cream cheeses, blueberry, onion, lemon and smoked salmon
More spreads | Lil’ Moo, garlic herb and “everything” boursin
Butters | Whipped, peanut and chocolate-hazelnut
Preserves and jams | Strawberry, blackberry and raspberry
Cut and cured | Country ham, smoked salmon and coppa
Sliced and Shredded | Cheddar, gruyere and brie
Pickled | Onion, capers, cucumber and melon rind
Farm fresh | Arugula and vine ripe tomato
Yard eggs | Hard boiled and scrambled
Pecanwood smoked bacon
Country breakfast sausage
Amelia potatoes | Scallions, Vidalia onions and southern spice

49 per person
BUFFETS

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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
Bakeshop’s basket | Croissants, guava pastry and honey cheese empanada
Bakeshop’s tins | Elephant ears, ginger cookie and churro sticks
Whipped | Butter and Lil’ Moo cream cheese
Preserves and jams | Florida orange, 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 | Golden tomato, voodoo sauce, chefs hot sauce and sour cream
More builds | Onion, cilantro and guacamole
Pecanwood smoked bacon

57 per person
NON-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.

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STEEL-CUT OATMEAL
To Top | brown sugar, Cohen Farm pecans
Syrups | Maple, sorghum 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, mushroom, chive and basil
Season stir ins | Cajun, ocean salt and black pepper
13 per person

FLAPJACK CITY
Flapjacks | Buttermilk and pecan granola
Syrups | Maple, sorghum and agave
Whipped | Cream and vanilla
Crunch | Cinnamon streusel, pecans and almonds
Sweet tooth | Chocolate chips, dark chocolate 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, sorghum 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

- Young coconut | Banana, citrus and ginger
- 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, golden tomato, smoky chipotle, ketchup, and chef’s hot sauce
  22 per person

BREAKFAST CRÊPES

Sweet Supplies
- 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 and sauces | Maple, sorghum and agave
Savory & Salty
- Our Coop | Whole eggs, fresh cracked and whites
- Deli Drawer | Turkey, bacon and sausage
- Market basket | Spinach, tomato, mushrooms and basil
- Cheese block | Cheddar, mozzarella and feta
- Syrups and sauces | Swiss cheese mornay and hot sauce honey
  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
37 per person

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

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

FRENCH TOAST
Pecanwood smoked bacon and Georgia peach jam
39 per person

BUTTERMILK PANCAKES
Blueberry-maple sausage and Sugarman maple syrup
40 per person

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

BANANA BREAD PANCAKES
Vanilla yogurt, Cohen Farm pecans, blueberry and mint
41 per person

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

BENEDICTS

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

CRAB CAKE BENEDICT
Blue crab cakes, English muffin, Amelia potatoes and Old Bay hollandaise
44 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

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

REFRESHMENT CENTER

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

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

BULLETPROOF COFFEE*
Keto-friendly, mycotoxin free coffee with MCT oil and butter
116 per gallon

COLD BREW ICE COFFEE
Slow-drip, twenty-four hour ice coffee
118 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
84 per gallon

TEA OVER ICE
Regular and green
92 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
À LA CARTE

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WARM ROASTED NUTS
Peanut | 27 per pound
Pistachio | 62 per pound
Walnut | 53 per pound
Almond | 54 per pound
Macadamia Nut | 68 per pound
Cashew | 62 per pound
Local Pecan | 59 per pound

DRIED FRUIT
Strawberries | 64 per pound
Blueberries | 64 per pound
Pineapples | 46 per pound
Apples | 49 per pound
Cherries | 64 per pound
Yogurt covered raisins | 45 per pound
Apricots | 49 per pound

SAVORY
Warm pretzels with Datil pepper mustard | 8 each
Fresh buttered popped popcorn | 7 each
Zapp’s potato chips | 6 each
Bag of pretzels | 6 each
Sesame sticks | 36 per pound
Wasabi almonds | 56 per pound

SNACK BLENDS
ISLAND BLEND
Almonds, kiwi, papaya, pineapples, bananas, coconut and passion fruit
49 per pound

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

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, almond-flax and seven-grain
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
**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 | Okra chips, marsh “water” cracker and pork rinds
Smoked trout cake croquette | Lemon aioli
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

**KOMBUCHA KORNER**

Koffee kombucha | Nibs, almond and lava salt
Citrus fermented | Blackberry, mint and turmeric
Passion fruit pulp | Mango, lime and ginger
Chia Pudding | Coconut milk, grapefruit and mint
Sour push pop | Scobi, pineapple and mango

24 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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**DOUGHNUT WALL**

**DOUGHNUTS**
Churro

**GLAZED AND CHOCOLATE DIPPED**
Cake doughnuts

**JUST-FRIED DOUGHNUT RINGS**
Cinnamon and sugar, powdered sugar, chocolate and striped

**WHIPS AND SAUCES**
Whipped cream, chocolate sauce, passion-mango jam salted bourbon-caramel and strawberry preserves

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 and crystallized ginger

25 per person
ADDITIONAL BREAKS

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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

CHURNED
Homemade vanilla and chocolate

BUBBLES
Strawberry soda, cream soda and root beer

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

JAMS
Strawberry, blackberry and passion fruit mango

MORE NOURISHMENT
Candied pecans, salted peanuts, cocoa nibs
26 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.
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THE DELI COUNTER
Bone broth | Shaved crimini mushroom
Red bliss potato salad | Dill, cucumber and fennel
Pasta salad | Ham, red onions, broccoli, peas, basil and mayo
Chefs fruit salad | Grapes, melon, strawberries, pineapple, cherries and sweet cream
Slicer meats | Roast round of beef, turkey, country ham and Genoa salami
Smoked chicken salad | Scallions, corn, pecans, and tarragon aioli
Artisan breads | Sourdough, nine-grain, rye and everything bagel
Slicer cheese | Cheddar, Swiss, provolone and pimento
Spreads | Datil pepper mustard, mayo and boiled peanut spread
Filler | Leaf lettuce, heirloom tomatoes, red onions and house pickles
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, pimiento cheese and corn relish
Bottles o’sauces | Ranch, pineapple mustard, black garlic sauce, Korean ketchup and just ketchup
Tots | Smoked spice
Hand cut chips | Chef Todd’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**

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**SALADS, SPROUTS AND SEEDS**

Roasted corn soup | Succotash
Greens | Romaine, bibb, arugula, kale and spinach
Sprouts | Brussels, alfalfa and snow pea
Garden | Cherry tomatoes, carrots, cucumbers, broccoli and red onions
Berry Patch | Strawberries, blueberries and raspberries
Grains | Wild rice and 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

*67 per person*

**THE JOSHUA TREE**

Tortilla soup | Queso fresco, avocado, tortilla and cilantro
Fernandina shrimp campechana | Tomato, chili, lime and avocado
Quinoa salad | Orange, avocado, red onion and lime dressing
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)*
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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, refried bean dip 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
Sea bass poke | Burnt onion, Florida orange and basil
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
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.

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

**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
- Heirloom carrot salad | Lemon yogurt, brussels sprouts, golden raisins, phyllo, almond and lime vinaigrette
- 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
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. Prices are subject to a 25% service charge and a 7% state sales tax. All menus and prices are subject to change.

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 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
9 per person (150 person minimum)

SMOKED BEEF STEAMSHIP
Horseradish sauce, mustard and micro rolls
9 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
22 per person (30 person minimum)

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

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

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

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

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

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
STATIONS

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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)

LOBLOLLY
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

CHEF’S CHARCUTERIE

Coppa | Aged spiced pork shoulder and corn relish
Bresaola | Slow cured beef eye of round and Sprouting Project pickle beans
Prosciutto | Fig, arugula and truffle oil
55 per person

ICED SEAFOOD

SPLIT KING CRAB LEGS
Ocean salt

EAST COAST OYSTER
Chef’s all-natural hot sauce

FERNANDINA SHRIMP COCKTAIL
Fennel pollen

SAPELO ISLAND CLAM
Grilled and chilled

POACHED MUSSELS
Garlic, white wine and tarragon

ENHANCE
Cocktail sauce, remoulade, mignonette and lemon
41 per person
STATIONS

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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, proscuitto 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

TACO TRUCK

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.

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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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 boba

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  
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

119 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  
Wedge salad | Iceberg, bacon, tomatoes, blue cheese and buttermilk vinaigrette

**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

110 per person
DINNER | OMNI AMELIA ISLAND RESORT | 34

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

120 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 jalapeno 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

124 per person
BUFFETS

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

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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
121 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
148 per person

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

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

*Chef attendant required for stations depicted with asterisk at 175 per chef and one chef per 75 people. 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.

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

126 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

129 per person
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

**HEIRLOOM CARROT SALAD**
Lemon yogurt, brussels sprouts, golden raisins, phyllo, almond and lime vinaigrette

**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

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.

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 HUSHPUDDIES
Pickled mustard seed and sunflower sprouts
9 per person

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

NICOISE 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
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.

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
118 per person

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

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

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

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

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

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

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

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

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.

DOUBLE MAINS

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

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

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

GRILLED COBIA AND PECANWOOD BRINED CHICKEN
Cauliflower puree, brown butter pecans, rapini and maple
119 per person
CONSUMPTION BAR

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.

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

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

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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Prices are subject to a 24% service charge and a 7% state sales tax. All menus and prices are subject to change.

**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

**DELUXE**
- Beefeater gin
- Absolut vodka
- Jim Beam
- Johnnie Walker Red scotch
- Bacardi rum
- Hornitos Añejo tequila
- Hennessy VS Cognac

**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

**Domestic beers**
- Bud Light
- Miller Lite
- Michelob Ultra

**Premium beers**
- Corona
- Heineken
- Jon Boat
- I-10 IPA
- Mad Manatee
- Killer whale

**Campo Viejo sparkling**

**Wente Hayes Ranch**
- Rosé

**Wente Hayes Ranch**
- Cabernet sauvignon
- Merlot

**Assorted soft drinks**

**Bottled spring water**
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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

1,800 each
**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.

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

### 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**

### 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**

### LIGHT INTENSITY WHITE WINES

**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**
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 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, Livermore Valley, California | chardonnay | 54 per bottle

Domaine Drouhin, Willamette Valley, Oregon | chardonnay | 76 per bottle

Sonoma Cutrer, “Russian River Ranches,” 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
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

Charles Smith Wines, “Boom Boom,” Columbia Valley, Washington | Syrah | 55 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 9 p.m 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.