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Banquet and Catering Guidelines
Innisbrook Breakfast Buffets | 43.00 per guest

Each Menu Corresponds with a Day of the Week
Minimum 25 guests, one hour serve time
A guarantee of fewer than 25 guests will incur a 100.00 service fee

All Buffets include
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas
Selection of Individual Fruit Juices

MONDAY & FRIDAY: THE AMERICAN TABLE
Fresh-Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter
Farm Fresh Scrambled Eggs, Sharp Cheddar Cheese, Fresh Herbs, Applewood Smoked Bacon, Country Sausage Links
Orchard Oatmeal, Steel-Milled Oats, Cinnamon Apples
Crispy Potatoes, Peppers, Onions
Greek Yogurt, Granola, Chopped Pecans

Fresh Seasonal Fruit Display

TUESDAY & SATURDAY: MORNING GLORY
Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter
Fluffy Scrambled Eggs with Chive, Tomato & Cheddar Cheese, Oven Roasted Red Potatoes, Sausage Patties, Applewood Smoked Bacon
Creamy Stone Ground Grits, Cheddar Cheese, Scallions
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries, Toasted Coconut

Fresh Seasonal Fruit Display

WEDNESDAY & SUNDAY: MARINA BREAKFAST
Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter
Fluffy Scrambled Eggs with Cheddar Cheese and Pico Tomato
Relish, Crisp Hash Brown Potatoes with Fresh Herbs, Sausage Links, Applewood Smoked Bacon
Quinoa and Broccoli Quiche
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries

Fresh Seasonal Fruit Display

THURSDAY: SOUTHERN BREAKFAST
Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter
Farm Fresh Scrambled Eggs
Homemade Biscuits and Sausage Gravy
Applewood Smoked Bacon
Creamy Stone Ground Grits, Cheese, Scallions
Butter or Skillet Fried Red Potatoes with Bell Peppers and Onions
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries, Toasted Coconut

Fresh Seasonal Fruit Display

CONTINENTAL BREAKFAST
Available 7 days a week and can be combined with Breakfast Enhancements
Minimum 25 guests, one hour serve time
30.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas
Selection of Individual Fruit Juices
Fresh Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads
Fruit Preserves, Whipped Butter
Fresh Seasonal Fruit and Berries
Assorted Cereal Selection, Whole Milk, Skim Milk

Fresh Seasonal Fruit Display
Breakfast Enhancement
To complement your existing continental or buffet menu

ASSORTED BAGELS | 48.00 per dozen
Artisanal Cream Cheese

CHICKEN APPLE SAUSAGE OR
SMOKED TURKEY BACON | 8.00 per guest

WARM FRESH-BAKED CINNAMON ROLLS | 48.00 per dozen
Orange Blossom Fondant, Pecans, and Raisins

CLASSIC SMOKED SALMON DISPLAY | 16.00 per guest
Capers, Bermuda Onions, Tomato, Dill, Lemon

BANANAS FOSTER FRENCH TOAST | 12.00 per guest

BREAKFAST BURRITOS | 12.00 per guest
Egg, Sausage, Peppers, Cheddar Cheese, Salsa
Egg, Peppers, Cheddar Cheese, Salsa

CHEF STATION
To complement your existing continental or buffet menu
Chef fee applies, 175.00 per station, one chef per 50 guests

EGGS ANY WAY | 18.00 per guest
Smoked Ham, Applewood Smoked Bacon, Bell Peppers, Vidalia Onions, Diced Tomatoes, Wild Mushrooms, Fresh Spinach, Cheddar Cheese, Gouda Cheese

SOUTHERN SHRIMP & GRITS | 18.00 per guest
Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

CROISSANTS OR BISCUIT SANDWICH | 12.00 per guest
Egg, Cheese and Choice of Ham, Bacon, or Sausage

INDIVIDUAL QUICHE | 12.00 per guest
Ham and Swiss Spinach and Feta
Roasted Vegetable and Cheddar Cheese

IRISH OATMEAL | 8.00 per guest
Steel-Milled Oats, Apple Cider and Cinnamon Apples

INDIVIDUAL CEREAL | 6.00 per guest
Whole or Skim Milk

SMOOTHIE STATION | 14.00 per guest
Strawberries, Blueberries, Peaches, Mangos, Low-Fat Milk or Vanilla Soy Milk, Yogurt, Honey

WHOLE GRAIN OR BUTTERMILK PANCAKES | 12.00 per guest
Vermont Maple Syrup, Fresh Berries, Butter, Whipped Cream

BELGIAN WAFFLE | 15.00 per guest
Vanilla Scented and Chocolate Chip, Vermont Maple Syrup, Fresh Berries, Caramelized Apples, Candied Pecans, Chocolate Sauce, Tahitian Vanilla Chantilly
Refueling Stations
30 Minute Serve Time

**JUMP START |** 22.00 per guest
Assorted Whole Seasonal Fruits
Assorted Energy and Power Bars
Assorted Individual Trail Mix
Red Bull Energy Drinks

**MIXED MINI COOKIE BAGS |** 23.00 per guest
Chocolate Chip, White Chocolate
Macadamia, Peanut Oatmeal Raisins,
Double Chocolate Chunk,
Starbucks® Iced Vanilla Frappuccino

**AT THE MOVIES |** 23.00 per guest
Fresh Popped Popcorn, Chocolate Covered
Peanuts, Gummy Bears, Assorted Candy Bars

**CREATE YOUR OWN TRAILMIX |** 23.00 per guest
Crumbled Granola, Slivered Almonds, Sugared
Pecans, Toasted Coconut, Dried Cranberries, Dried
Apricots, Raisins, M&M’s, Wasabi Peas, Pretzels

**THE HEALTH KICK |** 27.00 per guest
Assorted House Made Smoothies, Mini
Fruit Kabobs, Honey-Lime Yogurt Dip,
Vegetable Chips, Power Bars, Granola Bars

**COUNTRY CLUB |** 29.00 per guest
Petite Sandwiches: Cucumber, Smoked Salmon,
Black Forest Ham, Petite Pickles, Radish,
Watercress, Crudité Pots, Garbanzo Bean
Hummus, Kettle Chips, Chocolate Espresso Tarts

**BOTTLED ASSORTED SMOOTHIES |** 10.00 each

**SOFT SALTED AMERICAN PRETZEL |** 46.00 per dozen
Yellow Mustard, Queso, Or Cinnamon Sugar

**CONTINIOUS BEVERAGE SERVICE**
*Add to the a la carte breaks*
Half-Day (Four Hours) 24.00 per guest
Full-Day (Eight Hours) 42.00 per guest
Freshly Brewed Coffee, Assortment of Hot Teas,
Assorted Coca-Cola Soft Drinks, Bottled Water
A la Carte Enhancements

Priced by the Each

WHOLE FRESH FRUIT | 5.00 each
INDIVIDUAL CANDY BARS | 6.00 each
INDIVIDUAL BAGS OF CHIPS OR PRETZELS | 6.00 each
LANCE CRACKERS | 5.00 each
INDIVIDUAL POWER BARS, KIND BARS, OR GRANOLA BARS | 7.00 each

ASSORTED COCA-COLA SOFT DRINKS | 6.00 each
BOTTLED WATER | 6.00 each
POWERADE | 7.00 each
SPARKLING WATER | 8.00 each

By the Dozen

FRESH BAKED COOKIES | 52.00 per dozen
PECAN BARS | 52.00 per dozen
BROWNIES OR BLONDIES | 52.00 per dozen

By the Gallon

FRESH BREWED COFFEE OR DECAF COFFEE | 84.00 per gallon
FRESH BREWED ICED TEA | 84.00 per gallon
FRESH ASSORTMENT OF HOT TEA | 84.00 per gallon
LEMONADE | 60.00 per gallon
FRUIT PUNCH | 60.00 per gallon
Lunch Buffets  |  $58.00 per guest
Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

**MONDAYS: INNISBROOK PICNIC**
Potato Salad, Creamy Chopped Cole Slaw, Vine Ripened Tomato, Onion, and Blue Cheese Salad
Homemade Buttermilk Fried Chicken, Smoked Beef Brisket, Peppers & Onions, BBQ Sauce
Macaroni and Cheese Casserole, Florida Citrus Spiced Baby Carrots, Sliced Fresh Watermelon, Bacon, and Cheddar Corn Muffins
Strawberry Tarts, Fire Roasted Dutch Apple Tarts

**TUESDAY: MARINA BUFFET**
Mesclun Greens, Garden Tomatoes, Extra Virgin, Olive Oil, Balsamic Vinegar Shaved Fennel, Arugula, Avocado and Orange Salad
Marinated Haricot Vert, Roasted Red Peppers, Watercress, Salad Tandoori Shrimp, Cucumber, Tomatoes, Yogurt Dressing
Assorted Pressed Panini Sandwiches:
Roasted Turkey, Avocado, Radicchio, Lemon Basil Aioli Grilled Portobello Mushroom, Roasted Red Peppers, Spinach, Pesto Aioli Mojito Fruit Salad, Rum Mint Dressing, Toasted Coconut
Key Lime Tarts
Whole Fruit Select One:
Pear, Orange, Apple, Banana

**WEDNESDAY: DELI BUFFET**
Chef’s Soup of the Day
Tossed Garden Salad with Assorted Dressings
Chopped Broccoli Salad, Raisins, Pecans
German Potato Salad
Deli Meats:
Black Forest Ham, Roasted Turkey Breast, Roast Beef, Genoa Salami
Cheddar, Swiss, Provolone Cheese, Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Pickles, Olives, Dijon Mustard, Whole Grain Mustard, Horseradish Sauce
Fresh Baked Artisan Breads
Assorted Mini Cup Cakes

**THURSDAY: TASTE OF ITALY**
Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing Caprese, Sliced Tomatoes, Fresh Mozzarella, Basil, EVOO, Balsamic Glaze
Chicken Francese, Herb Crusted Chicken, Lemon Caper Cream
Pan Seared Local Snapper Puttanesca
Baked Ziti, Marinara Sauce, Fresh Mozzarella Grilled Ciabatta Bread, Toasted Garlic Bread
Tiramisu, Mini Cannoli’s

**FRIDAY: A TASTE OF THE SOUTH**
Gumbo with Shrimp, Chicken, Okra, Tomatoes Spinach Salad, Sliced Eggs, Mushrooms, Applewood Smoked Bacon, Diced Tomatoes, Poppy Seed Dressing
Green Beans, Vidalia Onions, and Herb Vinaigrette
Red Bean Dirty Rice
Succotash with Edamame, Roasted Corn Tomatoes, Okra
Pulled Pork Shoulder, Carolina Gold BBQ Sauce, Pepper Fried Florida Mahi, Stone Ground Cheese Grits Bacon Cheddar Corn Muffins
Bread Pudding, Crème Anglaise, Banana Pudding
Tiramisu, Mini Cannoli’s
Lunch Buffets | 58.00 per guest
Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

SATURDAY: TARPON SPONGE DOCKS BUFFET
Greek Salad, Mixed Lettuce, Diced Tomatoes, Kalamata Olives, Peppers, Feta Cheese, Greek Dressing
Yogurt Slaw, Shredded Red and White Cabbage Shredded Carrots
Orzo Salad, Sundried Tomatoes, Spinach, Marinated Artichokes
Lamb Gyro, Grilled Pita, Tzatziki Sauce, Oven Baked Bone-in Chicken, Garlic and Oregano
Olive and Feta Crusted Fresh Market Fish, Sweet Bell Pepper Sauce
Grilled Pita, Tzatziki Sauce, Spanakopita, Mediterranean Vegetables
Baklava, Berry Crostata, Pistachio Apricot Tart

SUNDAY: THE 19TH HOLE BBQ
Wedge Salad Bar, Baby Iceberg, Bacon, Cucumber, Heirloom Tomato, Red onion, Applewood Smoked Bacon, Crumbled Blue Cheese, Blue Cheese Dressing
Watermelon, Feta, Mint Salad, Lemon Dijon Vinaigrette
Grilled Local Citrus Snapper, Mango Salsa
Grilled Angus Beef Burgers and All Beef Hot Dogs,
Grilled Vegetable Burgers (on request)
Brioche Buns, Hot Dog Rolls
Corn on the Cob, Cotija Cheese, Cheddar, Swiss, Lettuce, Tomato, Ketchup, Mustard, Roasted Garlic Aioli
Chocolate and Red Velvet Cupcakes,
Seasonal Warm Cobbler
Plated Lunch | Minimum 25 guests
Pricing is based upon entrée selected. Choice of Soup or Salad, One Entrée, and One Dessert
All plated lunches include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

**FIRST COURSE**
*Select one*

- **TOMATO BISQUE**
  Pimento Grilled Cheese Crouton, Basil Oil

- **ROASTED CORN CHOWDER**
  Smoked Shrimp, Crisp Tortilla

- **CREAMY POTATO**
  Black Truffle Oil, Parmesan, Leek, Smoked Bacon, Chives

- **THE CAESAR**
  Baby Romaine Wedge, Garlic Crostini, Cured Olives, Shaved Parmesan, Caesar Dressing

- **MIXED GREENS**
  Dried Cranberries, Sugared Walnuts, Crumbled Blue Cheese, Champagne Vinaigrette

- **CAPRESE SALAD**
  Burrata, Kumato, Seasonal Heirloom Tomatoes, Balsamic, Micro Greens EVOO, Ciabatta Crisp

- **BABY SPINACH**
  Frisée, Prosciutto, Gorgonzola Cheese, Candied Pecans, Yellow Tomato, Shaved Red Onion, Raspberry Vinaigrette

**ENTRÉE**
*Select one*

- **PENNE PASTA** | 40.00 per guest
  Ratatouille, Ricotta Cheese, Grilled Ciabatta

- **WILD MUSHROOM STUFFED CHICKEN BREAST** | 45.00 per guest
  Creamy Herb Smashed Potatoes, Madeira Glace Green Beans

- **CITRUS GRILLED SALMON** | 45.00 per guest
  Cucumber Dill Slaw, Lemon Butter Sauce, Chive Potato Cake, Grilled Asparagus

- **HERB ROASTED FRENCH CUT CHICKEN BREAST** | 47.00 per guest
  Roasted Corn, Edamame, Tomato Succotash, Rice Pilaf, Baby Carrots

- **BLACKENED GROUPER** | 58.00 per guest
  Watermelon Pico, Jasmine Rice, Sautéed Spinach

- **60Z PETIT FILET** | 58.00 per guest
  Bordelaise Sauce, Grilled Asparagus, Mashed Potatoes

**DESSERT**
*Select one*

- **STRAWBERRY SHORT CAKE PARFAIT**
  Macerated Strawberries, Sweet Biscuit, Grand Marnier, Whipped Cream

- **CARROT CAKE**
  Raisins, Cream Cheese Frosting, Caramel Sauce

- **CHOCOLATE HAZELNUT TORTE**
  Chocolate Sauce
**Boxed Lunches** | 40.00 per guest
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Minimum 25 Guests
Boxed to-go Lunches include Kettle Chips, Whole Fruit, and Fresh-Baked Cookie
Maximum of three sandwich choices per event, including vegetarian

<table>
<thead>
<tr>
<th>TURKEY CLUB WRAP</th>
<th>ROAST BEEF GOURMET</th>
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<tr>
<th>GRILLED CHICKEN SANDWICH</th>
<th>VEGGIE DELIGHT</th>
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<tr>
<th>JAMBON DE PARIS</th>
<th>MEDERRANEAN COBB SALAD</th>
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<tbody>
<tr>
<td>French Ham and Cheese, Gruyere Swiss, Pickles, Ripe Tomato, Buttered Baguette</td>
<td>Iceberg Lettuce, Garbanzos, Cucumber, Green Beans, Peppers, Tomato, Carrots</td>
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</tbody>
</table>

*Add Blackened Chicken at 8.00 each*
*Add Grilled Shrimp at 10.00 each*
# Receptions

**COLD HOR D’OEUVRES SELECTIONS** | Minimum order of Two Dozen

- **ANTIPASTO** | 7.00 each
  Olives, Mozzarella, Sun-Died Tomatoes, Artichokes

- **SPICY VEGETABLE SUMMER ROLL** | 7.00 each
  Rice Paper, Sweet Chili Citrus Sauce

- **TOMATO, FRESH MOZZARELLA, BASIL, AND BALSAMIC SKEWER** | 7.00 each

- **BRIE AND STRAWBERRY BALSAMIC JAM TOAST POINT** | 8.00 each

- **BLACKENED BEEF TENDERLOIN** | 8.00 each
  Boursin Cheese, Red Onion Confit Crostini

- **SHRIMP AND AVOCADO IN A CUCUMBER CUP** | 8.00 each
  Dice Tomato, Bell Pepper, Chives

- **HOUSE SMOKED SALMON** | 8.00 each
  Dill Cream, Fried Capers on a Rye Round

- **CRUDITE FLOWERPO T** | 8.00 each
  Tricolor Cauliflower, Broccoli, Baby Carrots, Chickpea Hummus

- **AHI TUNA TACO** | 9.00 each
  Sesame Soy Vinaigrette, Wasabi Cream

- **SHRIMP COCKTAIL SHOOTER** | 9.00 each
  Horseradish Cocktail Sauce, Lemon

# Receptions

**HOT HOR D’OEUVRES SELECTIONS** | Minimum order of Two Dozen

- **SMOKED PULLED PORK** | 7.00 each
  Gold BBQ Sauce, Mini Cheddar Biscuits

- **THREE CHEESE ARANCINI** | 7.00 each
  Vegetable and Cheese Filled Risotto Croquette

- **CHICKEN SATAY** | 7.00 each
  with Thai Peanut Sauce

- **THAI VEGETABLE SPRING ROLL** | 7.00 each
  Sweet Chili Lime Sauce

- **DEEP-FRIED LOBSTER MACARONI & CHEESE** | 8.00 each

- **MINI KOBE BEEF SLIDER** | 8.00 each
  Sauteed Onions, American Cheese

- **SCALLOP WRAPPED IN WOOD-SMOKED BACON** | 8.00 each
  Maple, Brown Sugar

- **MINI CRAB CAKE** | 8.00 each
  Key Lime Mustard Remoulade

- **GOAT CHEESE “BRÛLE”** | 9.00 each
  Citrus Zest, Crisp Phyllo Cup

- **COCONUT FRIED SHRIMP** | 9.00 each
  with Orange Horseradish Marmalade

- **MINI BEEF WELLINGTON PUFF PASTRY** | 9.00 each
  Mushroom Duxelles

- **LOLLIPOP LAMB CHOP** | 9.00 each
  with Peach Mustard BBQ Sauce
Carving Stations

*Chef fee applies, 175.00 per station, one chef per 50 guests

**FIRE ROASTED BEEF TENDERLOIN**
Serves 20 | 550.00
Dijon Horseradish Sauce, Citrus Béarnaise Silver Dollar Rolls

**PRIME RIB OF BEEF**
Serves 40 | 560.00
Slow Roasted, Rosemary Garlic Crusted, Natural Jus, Horseradish Cream, Silver Dollar Rolls

**CAROLINA TURKEY BREAST**
Serves 30 | 380.00
Sage Butter Rubbed, Cranberry Mustard, Silver Dollar Rolls

**GARLIC STUDDED BONELESS LEG OF LAMB**
Serves 45 | 620.00
Chermoula, Smoked Red Chili Aioli, Rosemary Rolls

**VIRGINIA BAKED HAM**
Serves 45 | 450.00
Bourbon Molasses Glazed, Pineapple Chutney, Creamy Stone Ground Mustard, Silver Dollar Rolls

**MOJO SUCKLING PIG**
26.00 per guest
Served with Grilled Cuban Bread, Crisp Tostones

**WHOLE ROASTED LOCAL GROUPER OR RED SNAPPER**
Market Price
Sizzling Ginger, Sesame Glaze
Reception Display

DOMESTIC & IMPORTED CHEESE DISPLAY
Dried Fruits, Nuts and Artisan Crackers
Small | Serves 50 | 525.00
Medium | Serves 75 | 600.00
Large | Serves 100 | 675.00

TROPICAL FRUIT DISPLAY
Lime Honey Yogurt Dip
Small | Serves 50 | 345.00
Medium | Serves 75 | 425.00
Large | Serves 100 | 505.00

SEAFOOD DISPLAY
Cocktail Shrimp with Chili Horseradish Cocktail Sauce, Creole Rémoulade, Lemons
16.00 Per guest
Based on 3 pieces per guest

CRUDITES DISPLAY
Assorted Raw and Baby Vegetables
Creamy Ranch Dip, Hummus, Sweet Chili Sauce
Small | Serves 50 | 275.00
Medium | Serves 75 | 350.00
Large | Serves 100 | 425.00

ANTIPASTA DISPLAY
Grilled and Marinated Vegetables, Italian Cheeses, Cured Meats, Olives, Cornichons, Artisan Breads
Small | Serves 50 | 500.00
Medium | Serves 75 | 575.00
Large | Serves 100 | 650.00
Reception Stations
Enhance your buffet or select three or more as a reception menu.
Enhance your Station with “Chef Action Stations”
Chef fee applies, 175.00 per station, one chef per 50 guests

GOURMET SALAD STATION | 25.00 per guest
Baby Iceberg, Tangled Greens, Marcona Almonds, Cucumber, Heirloom Tomatoes, Shaved Red Onions, Blue Cheese, Mandarin Orange Segments, Focaccia Croutons, Baby Mozzarella, Assorted Dressings

SEAFOOD PAELLA | 38.00 per guest
Traditional Paella Valencia Shrimp, Mussels, Clams, Saffron Rice, Chicken, Peas

STREET TACO STATION | 32.00 per guest
Today’s Fresh Catch, Green Papaya Slaw, Chipotle Cream, Guacamole, Pico de Gallo, Pickled Onions, Warm Flour Tortillas
Add Chicken 6.00, Add Beef 8.00

PASTA STATION | 30.00 per guest
Select two
Lobster Ravioli, Tarragon, Tomato, Pink Sauce, Penne Pasta, Artichoke, Olives, Lemon, Alfredo Sauce, Cheese Tortellini, Smoked chicken, Sundried Tomatoes, Roasted Garlic Cream Sauce, Short Rib Ravioli, Sage, Tomato Ragu, Pear and Gorgonzola Fiocchi Chardonnay and Chive Butter Sauce
Served with Parmesan Cheese, Crushed Red Pepper, Grilled Ciabatta Bread

SLIDER STATION | 34.00 per guest
Select two
Black Angus Slider, Cheddar Cheese, Brioche Bun, Pulled Pork, Green Cabbage Slaw on Soft Roll, Vegetarian Burger, Sprouts, Cilantro, Vegan White Truffle Mayo, Beer and Cheeseburger on a Pretzel Roll, Crispy Fried Chicken, Pickle, Buffalo Aioli

Dessert Stations
Minimum 50 Guests | One Hour Serve Time
Includes Freshly Brewed Coffee and Assortment of Hot Teas

VIENNESE TABLE | 26.00 per guest
Chef Selection of Truffles, Chocolate Covered Strawberries, Mini French Pastries, Petite Fours, Tartlets

FLAMBÉED BANANA STATION | 22.00 per guest
*Chef fee applies, 175.00 per station, one chef per 50 guests
Caramelized Bananas, Dark Rum, Crème de Banana, Vanilla Ice Cream

BUILD YOUR OWN CHEESECAKE STATION | 18.00 per guest
Tahitian Vanilla Cheesecake, Assorted Toppings: Fresh Cut Strawberries, Blueberries, Raspberries, Diced Mango, Chocolate Brownie Bites, Chocolate Chip Cookies, Toasted Coconut, Nutella, Chocolate, Caramel, and Strawberry Sauces

INDIVIDUAL DESSERTS | 72.00 per dozen
Select two
Fruit Tartlets       Mini Cupcakes
Key Lime, Meringue Tarts      Vanilla Cheesecake
White Chocolate Mousse Cups     Pecan Tarts
Flourless Chocolate Bites
### Dinner Buffets | 98.00 per guest

Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

<table>
<thead>
<tr>
<th>MONDAYS: SOUTHERN COMFORT</th>
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<tbody>
<tr>
<td>Baby Green Salad</td>
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<tr>
<td>Roasted Pecans, Crumbled Blue Cheese, Dried Cranberries, Tomatoes, Cucumbers, Assorted Dressings</td>
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<tr>
<td>Green Bean and Vidalia Onion Salad</td>
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<tr>
<td>Broccoli Pecan Slaw</td>
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<tr>
<td>Three Tomato Salad</td>
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<tr>
<td>Peach Mustard BBQ Pork Chops with Roasted Root Vegetables</td>
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<tr>
<td>Cola Marinated Flank Steak with Corn Succotash</td>
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<tr>
<td>Beer Can Chicken with Red Bliss Potatoes</td>
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<tr>
<td>Bacon and Cheddar Corn Muffins</td>
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<tr>
<td>Flaky Blue Cheese Biscuits, Honey Butter</td>
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<tr>
<td>Individual Peach Cobblers, Red Velvet Bites, Oreo Panna Cotta</td>
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<tr>
<th>TUESDAY: ISLAND SPLASH</th>
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<tbody>
<tr>
<td>Frisée, Mustard Greens, Grapefruit, Avocado, Roasted, Yellow Peppers, Orange Blossom Honey Vinaigrette</td>
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<tr>
<td>Fried Plantains, Honey Lime Yogurt</td>
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<tr>
<td>Pepper Fried Chicken Cutlet with a Sweet Pecan Glaze</td>
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<tr>
<td>Grilled Mahi-Mahi, Coconut Cream Glaze with Pineapple Relish</td>
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<tr>
<td>Cilantro Cumin Flat Iron Steaks and Golden Lentil Stew</td>
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<tr>
<td>Smashed Red Potatoes, Goat Cheese, Chives, Roasted Root Vegetables</td>
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<tr>
<th>WEDNESDAY: GULF COAST</th>
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<tbody>
<tr>
<td>Spinach Salad</td>
</tr>
<tr>
<td>Pineapple, Mushrooms, Yellow and Red Peppers, Almonds, Poppy Seed Vinaigrette Dressing</td>
</tr>
<tr>
<td>Hearts of Palm Salad</td>
</tr>
<tr>
<td>Bermuda Red Onions, Grape Tomatoes, Citrus Segment, Fresh Kiwi, Toasted Coconut</td>
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<tr>
<td>Fried Green Tomatoes, Mango Jalapeno Emulsion, Dried Goat Cheese Crumbles</td>
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<tr>
<td>Citrus Grilled Filets with a Bourbon Cream Demi, Oyster Mushroom Salad, Seared Grouper, Passion Fruit Beurre Blanc, Tasso Root Vegetable Hash, Dry Rubbed Pork Loin, Black Eyed Peas, Avocado Pico</td>
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<tr>
<td>Sliced Artisan Breads</td>
</tr>
<tr>
<td>Pecan, Truffle and Sweet Raspberry Butters</td>
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<tr>
<td>Coconut Cream Tarts, Kahlua Panna Cotta, Pistachio Mousse</td>
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<tr>
<th>THURSDAY: SUNSET KEY BUFFET</th>
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<tbody>
<tr>
<td>Traditional Iceberg Salad</td>
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<tr>
<td>Heirloom Tomatoes, Candied Pecans, Applewood Smoked Bacon, Shaved Red Onion, Crumbled Blue Cheese, Buttermilk Ranch Dressing</td>
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<tr>
<td>Tangled Baby Greens</td>
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<tr>
<td>Hearts of Palm, Shredded Carrots, Cucumber, Tomato, Assorted Dressings</td>
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<tr>
<td>Artisan Breads, Whipped Butter</td>
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<tr>
<td>White Chocolate Mousse Cups, Mini Fruit Tarts, Pecan Tarts</td>
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<tr>
<td>Grilled Local Catch with Pineapple, Mango Salsa, Herb Roasted Petite Chicken Breast, Artichoke, Mushrooms, Truffle Beurre Blanc, Braised Boneless Short Ribs, Wild Mushrooms, Cipollini Onions, Roasted Fingerling Potatoes, Roasted Garlic and Herb Sauteed Vegetables</td>
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<tr>
<td>Sliced Artisan Bread, Whipped Butter</td>
</tr>
<tr>
<td>Crème Brûlée, Cheesecake, Key Lime Tarts</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRIDAY: EAGLES NEST BUFFET</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Green Salad</td>
</tr>
<tr>
<td>Grape Tomatoes, Cucumber, Carrots, Focaccia Croutons, Assorted dressings</td>
</tr>
<tr>
<td>Cobb Salad</td>
</tr>
<tr>
<td>Bacon, Cheddar Cheese, Tomato, Hardboiled Egg, Black Olives</td>
</tr>
<tr>
<td>Broccoli Pecan Slaw, Plump Raisins, Pecans</td>
</tr>
<tr>
<td>Pistachio Crusted Chicken</td>
</tr>
<tr>
<td>Supreme, Coconut Pineapple Glaze</td>
</tr>
<tr>
<td>Pan Seared Red Snapper Fillet, Crayfish Sauce</td>
</tr>
<tr>
<td>Beef Hanger Steak, Cremini Mushroom, Onion Ragout</td>
</tr>
<tr>
<td>Whipped Yukon Gold Potatoes</td>
</tr>
<tr>
<td>Butter Braised Heirloom Carrots, Dried Cherries</td>
</tr>
<tr>
<td>House-made Artisan Breads, Whipped Butter</td>
</tr>
<tr>
<td>Grand Marnier Chocolate Cake, Mini Peach Tarts, French Pastries</td>
</tr>
</tbody>
</table>
Dinner Buffets | 98.00 per guest

Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

SATURDAY: ISLAND HEAT
Apple, Mache, Pineapple Salad, Toasted Coconut, Almonds, Papaya Dressing, Watermelon, Red Onion, Feta Salad, Toasted Pistachio, White Balsamic Vinaigrette, Beet and Baby Arugula Salad, Chevre, Candied Pecans, Balsamic, Honey Dressing

Jerk Grilled Chicken Breast, Mango Cilantro Mojo
Skillet Seared Red Grouper Fillet, Macadamia Nut Crust, Pineapple Rum Sauce
Grilled Skirt Steak, Roasted Tomato, Capers, Chimichurri

Roasted New Potatoes, Rosemary Olive Oil, Tri-Color Cauliflower, Snap Peas, Broccoli, Baby Carrots

House Made Artisan Breads, Whipped Butter

Coconut Tarts, Rum Chantilly, Fruit Glazed Cheesecake, Mini Fruit Trifles

Substitute one entrée selection for any of the following vegetarian options:

MARINATED GRILLED VEGETABLES
Baby Carrots, Zucchini, Eggplant, Asparagus, Portobello mushrooms, Artichokes, Red Pepper & Lemon Aioli

ZUCCHINI LINGUINI
Quinoa Bolognese, Black Olive Crumble, Tomato Basil (vegan)

SUNDAY: THE GRILL OUT
Sunshine Orange Salad, Mixed Greens, Orange Segments, Toasted Coconut, Sliced Almonds, Diced Mango, Champagne Orange Vinaigrette, Chopped Cole Slaw, Southern Style Potato Salad Fresh Fruit Salad

BBQ Pork Ribs, Hickory BBQ Sauce, Homemade Fried Chicken, Grilled Shrimp Skewers with Pineapple Salsa

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Pickles, Cheddar, Swiss, Provolone Cheese, Assorted Condiments, Artisan Rolls and Buns

Corn on the Cob
BBQ Baked Beans, Sliced Fresh Watermelon

Dutch Apple Pie, Pecan Pie, Double Chocolate Cake

GRILLED EGGPLANT ROLLATINI
Cous Couse Salad, Asparagus, Smoked Tomato Sauce (vegan)
Plated Dinners
Two Hour Serve Time
Includes Appetizer, Chef’s Choice of Seasonal Vegetables, Starch,
Artisan Breads and Whipped Butter, Dessert, Freshly Brewed Coffee, and Iced Tea

APPETIZERS
Selection One

ROASTED TOMATO BISQUE
Pimento Grilled Cheese Crutons, Basil Oil

VEGETABLE GAZPACHO
Bay Scallops, Cilantro Crème Fraîche

ROASTED CORN CHOWDER
Lump Crab Meat, Chili Oil

LOBSTER BISQUE
Chive Oil, Sherry Lace

CREAM OF MUSHROOM
Shiitake “Bacon,” Micro Greens

PORCINI CRUSTED DIVER SCALLOP
English Pea Risotto, Parsley Jus, Truffle Oil

ASIAGO STUFFED PORTOBELLO MUSHROOM
Roasted Garlic, Tomato Concasse

BABY ROMAINE WEDGE
Garlic Crostini, Shaved Parmesan, Caesar Dressing

ARTISAN LETTUCES
Crumbled Feta, Grape Tomatoes, Kalamata Olives, Shaved Red Onions, Lemon Oregano Vinaigrette

ICEBERG WEDGE
Crumbled Bacon, Chopped Tomatoes, Shaved Red Onions, Blue Cheese Dressing

BABY LETTUCES
Port Wine Poached Pear, Sugared Walnuts,
Goat Cheese, Balsamic Vinaigrette

BIBB LETTUCE
Mandarin Oranges, Strawberries, Hearts of Palm,
Macadamia Nuts, Mango Vinaigrette

MESCLUN GREENS
Roma Tomatoes, Sliced Cucumbers, Toasted Pine Nuts, Blue Cheese, Croutons, Balsamic Vinaigrette
Entrée
Select One

**PAN-ROASTED CHICKEN BREAST** | 75.00 per guest
Herb Scented Supreme Sauce, Wild Mushroom Risotto

**GRILLED ATLANTIC SALMON** | 76.00 per guest
Florida Citrus Glaze, Jasmine Rice

**COCONUT CRUSTED RED SNAPPER** | 78.00 per guest
Fried Plantains, Ginger Lime Beurre Blanc

**APPLE BRINED PORK CHOP** | 76.00 per guest
Lime Chipotle Sweet Potato Mash, Pear and Peanut Chutney

**SEARED GROUPER FILET** | 85.00 per guest
Crab Meat Crust, Spinach Potato Pancake, Chablis Cream Sauce

**BLACKENED MAHI-MAHI** | 80.00 per guest
Smoked Gouda Grits, Cajun Rock Shrimp Hash, Chardonnay Cream Sauce

**12 OZ CHAR-GRILLED NEW YORK STRIP** | 92.00 per guest
Bordelaise Sauce, Tobacco Onions, Gorgonzola Potato Torte

**7 OZ OVEN ROASTED FILET MIGNON** | 105.00 per guest
Goat Cheese and Chive Smashed Red Bliss Potatoes, Green Peppercorn Bordelaise Sauce
**Duo Entrées**

Select One

**JUMBO LUMP CRAB CAKE, SUGAR CANE SHRIMP SKEWER, GRILLED MARINATED CHICKEN BREAST, OR SEARED SALMON FILLET**
20.00 per guest additional

**MAIN LOBSTER TAIL**
32.00 per guest additional

**Dessert**

Select One

**CHOCOLATE POT DE CRÈME**
Grand Marnier Whipped Cream, Sugared Raspberries

**KEY LIME TART**
Raspberry Sauce, Graham Cracker Crust, Sweet Lime Crisp

**FRESH BERRY TART**
Vanilla Bean Pastry Cream

**PEACH TARTE TATIN**
Bourbon Crème Anglaise

**BELGIAN CHOCOLATE DOME**
Raspberry Coulis

**CITRUS VANILLA CHEESECAKE**
Fresh Berries, Sweet Basil Sauce
Bars & Additional Beverages

**HOUSE BAR LIQUOR** | 10.00 each
Absolut Vodka, Tanqueray Gin, Ron Corina Rum, Sauza Tequila, Seagram’s 7 Whiskey, Jim Beam Bourbon, Dewar’s White Label Scotch, Captain Morgan Spiced Rum

**DELUXE BAR LIQUOR** | 11.00 each
Tito’s Vodka, Beefeater Gin, Bacardi Silver Rum, Avion Tequila, Crown Royal Whiskey, Bulleit Bourbon, Johnnie Walker Red Scotch, Captain Morgan Spiced Rum

**PREMIUM BAR LIQUOR** | 12.00 each
Ketel One Vodka, Bombay Sapphire Gin, Don Q Rum, Patron Silver Tequila, Maker’s Mark Whiskey, Woodford Reserve Bourbon, Chivas Regal Scotch, Captain Morgan Spiced Rum

**HOUSE WINE** | 10.00 each
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

**CRAFT BEERS AND HARD SELTZERS** | 9.00 each
Selection of Seasonal Varieties from Local Breweries

**IMPORTED BEERS** | 8.00 each
Corona, Corona Light, Heineken, Stella Artois

**DOMESTIC BEERS** | 7.00 each
Bud Light, Miller Lite, Coors Light, Budweiser, O’Douls

Hosted Bars Per Person Per Hour

**BEER & WINE**
1 Hour 21.00 per person
2 Hours 28.00 per person
Each Additional Hour 12.00

**HOUSE**
1 Hour 29.00 per person
2 Hours 37.00 per person
Each Additional Hour 17.00

**DELUXE**
1 Hour 31.00 per person
2 Hours 40.00 per person
Each Additional Hour 15.00

**PREMIUM**
1 Hour 34.00 per person
2 Hours 43.00 per person
Each Additional Hour 19.00

All bars will incur the following fees per staff:
Bartender Fee: 150.00/bartender/bar
Cashier Fee: 150.00/cashier/bar
Bartenders and/or Cashiers are required for all cash bars and concessions
Innisbrook Resort is a cashless facility, all cash bars require a credit card for purchase
Specialty Beverages
Minimum 25 guests / Two Hour Serve Time
Bartender fees will apply

BUILD YOUR OWN BLOODY MARY STATION | 18.00 per guest
Spicy and Regular Bloody Mary Mix, House Vodka Selection of Garnishes including Cocktail Shrimp, Blue Cheese Stuffed Olives, Horseradish, Green Olives, Celery, Limes, Lemons, Peppers, Cubed Cheese and Dill Pickle

MIMOSA BAR | 16.00 per guest
La Marca Prosecco with a choice of Orange Juice, Cranberry Juice, Pineapple Juice or Mango Puree

Non-Alcoholic Mocktails available upon request
Banquet & Catering Guidelines
All reservations and agreements are made upon and are subject to the rules and regulations of Innisbrook Resort and the following conditions:

Menu Preparation
To ensure every detail is handled in a professional manner, the Resort requires that your menu selections and specific needs be finalized 21 days prior to your function. At that point, you will receive a copy of our banquet event orders, BEOs, on which you may make additions and deletions, and return them to us with your confirmed signatures. Short-term bookings may be subject to Chef’s Choice on all menu items based on the Resort’s ability to secure products.

To recognize our environmental responsibility, working in partnership with our culinary team, Innisbrook Resort offers menu selections with a focus on practices that decrease food waste. We have implemented the practice of offering daily menus for all groups. Your support in this new policy is greatly appreciated and will effectively decrease the food waste at Innisbrook Resort by up to 30%.

We understand there will be some occasions when you would like to elevate the dining experience of your guests by offering a choice of entrees. This is an option that we are happy to accommodate but additional charges would apply. Please connect with your assigned Conference Services Manager for further information.

Guarantees
We need your assistance in making your event a success. Innisbrook Resort requires notification to the Convention Services/Catering Department of the exact number of banquet or reception guests five business days, 120 hours, prior to the function. This confirmed number constitutes the guarantee. Guarantees for Saturday, Sunday, or Monday events must be confirmed on the preceding Monday. If less than the guaranteed number of guests attend the function, the original guaranteed number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. If attendance is greater than the guaranteed count, the higher number will be billed. Guarantees are not automatically taken from the Sales Contract.

Fees
A 24% service charge is added to all food and beverage charges. Applicable State and Local Sales Tax is added to all food and beverage charges including service charges. Service charges and taxes are subject to change without notice. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 90 minutes of service or less. Additional charges may occur for extending hours of service. All outdoor events are subject to a setup fee. Cooking Stations and Carving Stations are subject to Chef Attendant fees of $175.00 per attendant. Innisbrook staffs one attendant per 50 guests.

A $150.00 per Bartender fee will be applied to all bars. Innisbrook staffs one bartender per 100 guests. A $150.00 per Cashier fee will be applied to all cash bars and concessions. Innisbrook Resort is a cashless facility, all cash bars require a credit card for purchases.

A $100 per event fee applies for breakfast, lunch, and dinner for all groups of 25 guests or fewer.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Innisbrook Resort is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.

Food & Beverage
Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverage and other costs of operation existing on the date of the scheduled function. The Resort reserves the right to supply all food and beverages consumed in conference facilities. All food and beverage prices are subject to change without notice unless menu prices are contracted with our Sales Department. The Resort does not allow any food to be brought onto the property from outside sources or the removal of any food after the function.
Banquet & Catering Guidelines
All reservations and agreements are made upon and are subject to the rules and regulations of Innisbrook Resort and the following conditions:

Food & Beverage Cont.
Special meals are defined as those meals requested in addition to the principal menu. Vegetarian, vegan, and gluten-free meals are available upon request. Kosher and Halal meals are available with advance notice. Please notify your Conference/Catering Services manager of any additional special dietary requests.

Prices
The prices herein are subject to increase in the event of any increases in food, beverage, or other costs of operation at the time of the function. The customer grants the right to the Resort to increase such prices or make reasonable substitutions on the menu with prior written notice to the customer. Children’s pricing is based on menu selection. Children 13 and older will be charged full price.

All food and beverage pricing is subject to a 24% service charge and 7% state sales tax. Room rental is subject to 7% state sales tax. All guest rooms are subject to 13% taxes. If additional servers and staff members are required for an event, a $45.00 per hour, per server or staff member will apply and will be noted on the Banquet Event Order form. If lunch or dinner service is delayed more than 60 minutes from the scheduled start time the Group will be charged an additional 50% of the total bill prior to taxes and service charge.

Deposits & Cancellations
Your final payment shall be made 14 days in advance of the function unless you have established credit. Payments may be made by credit card, personal check, certified check, wire transfer, or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be canceled, please note these deposits may be non-refundable. Also, cancellations of any event will be subject to a cancellation fee per your contract.

Damage
The customer agrees to be responsible and reimburse Innisbrook Resort for any damage done by the customer, the customer’s guests, or the contractor/vendor. Damage fees will automatically be applied to the master account.

Outside Contractors / Vendors
The Resort reserves the right to advance approval of all outside contractors/vendors hired for use by a convention or catering group. The Resort will, upon reasonable notice, cooperate with outside contractors/vendors. Resort facilities are available to outside contractors/vendors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs, and Fire Department approved permits to the Resort fourteen days prior to their set-up. Smoking by outside contractors/vendors in the public areas or in the storage areas of the Resort is prohibited. The customer is responsible for any charges and damages an outside contractor/vendor incurs while employed by the customer. The Resort will give customers a preferred vendor list upon request. To enhance your event, we can recommend several vendors who can provide décor, linen, music, and entertainment options to elevate your experience. Please contact your Conference or Catering Service Manager for details.

Signs & Banners
To keep our public areas in the best possible condition for you and all our guests, items may not be attached to any stationary wall, floor windows, or ceiling with nails, tape, staples, or any other means. The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the exterior or interior of the guest lodges. Printed signs outside function rooms should be free-standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of $75.00/each. The total number and size of any given banner(s)/signs will determine the actual charge for hanging.
Banquet & Catering Guidelines
All reservations and agreements are made upon and are subject to the rules and regulations of Innisbrook Resort and the following conditions:

Function Rooms
Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees are applied if group attendance drops below the estimated attendance at the time of booking. The Resort reserves the right to change event locations to a room more suitable at the Resort’s discretion, with notification, if attendance decreases or increases.

Outdoor Functions
Due to the demands of scheduling staff and equipment movement, the Resort will decide on the day of your function, 7 hours prior to your function, whether the event will be held inside or outside. For daytime functions, Innisbrook Resort will decide by 9:00 AM, on the morning of the event. If the weather forecast is a 40% chance of rain or higher, extreme temperatures of below 50 degrees or wind gusts over 20 mph shall also be caused to hold the function indoors. In all cases, the Resort reserves the right to make the final decision after consulting with the client if severe weather conditions are expected in the vicinity that may endanger the safety of our guests or Service Professionals. All outdoor events by a pool will be subject to disposable service ware. Curfew for an outdoor function is 11:00 PM for entertainment, i.e., DJ, Bands, etc., and pools must be vacated by Midnight.

Shipping / Mailing / Package Handling
Innisbrook Resort has a storage and handling fee for all packages shipped to the property. Please consult with your Conference/Catering Services Manager on pricing. Shipping and Receiving is open 6 days a week with limited hours of access through the Security Department. If you are planning to ship a large quantity, heavy or large crates in advance, please advise the Conference/Catering Services Manager, as there may be a labor fee in addition to the storage and handling fee.

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits, or boxes, the Resort recommends that customers use a drayage-exhibit company or plan to have the empty boxes of materials stored back on delivery trucks.

Contractual Liability
Performance of the agreement is contingent upon the ability of the Resort’s management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Innisbrook Resort be liable for the loss of profit or other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.