



Bay Club at Westshore Yacht Club
2024 Catering Package

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Catering Information & Guidelines

Please review the following information to ensure that your experience is memorable & successful

GUIDELINES ON MENU SELECTION:

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us 7 business days in advance of any individuals with dietary restriction so that we may provide a positive dining experience. **Please note all prices are subject to change and ALL food and beverage must be provided by The Bay Club.**

BUFFETS:

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may NOT be removed from function locations.

TAX & GRATUITY:

All Food & Beverage is subject to 24% service fee and applicable taxes. If your organization is tax exempt a valid form must be provided.

GUARANTEE COUNT:

All headcounts will be due no later than 7 days prior to your event. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

PAYMENT:

A NON-REFUNDABLE deposit of \$2,500 (may vary based on your party details). To secure function space your deposit will be required within fourteen days of your booking date. 60 days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than 7 days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

LIABILITY:

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

FACILITY ROOM FEES:

Fees apply to a 4-hour maximum time allotment. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Clearing of the entire pool deck fee is \$2,500

STAFF:

Staff requirements are based on number of guests attending the event and the style of the event. For ALL weddings and vow renewals there is a day of coordination fee that is implemented of \$1,200, please ask for the guidelines.

PARTY OVERTIME:

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$150 per hour if notified ahead of time, \$250 on day of event. Event hours can only be extended to 12am indoors & 11pm on the pool deck.

CEREMONY CHARGE:

Outdoor ceremony including White garden chairs, set-up & ceremony time, is a flat fee of \$1,200

DISPLAYS, DECOR & FAVORS:

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our Event Manager. Any décor that requires a ladder must be executed either by a licensed and insured décor company or by an individual that has signed a liability waiver. The use of confetti and glitter is not permitted in or on anything. Non-LED candles must be contained.

VENDORS & SET-UP:

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to The Bay Club regulations and sign a liability waiver. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Any items left will be brought to our Event Manager's office to be picked up by Tuesday following event. If not picked up items will be discarded.



Event Rooms and Spaces

A room rental and Food and Beverage minimum charge will be applicable based on each space utilized, day of week and time of event. There is a \$2 set up fee per person for each space being utilized.

Bistro Room

The Bistro is The Bay Club's main dining room, located on the upper level of the clubhouse. It offers magnificent views of Westshore Yacht Club's Marina and beautiful Tampa Bay with floor-length windows and can seat up to 100 guests for a sit down dinner

Semi-Private Dining Room

The Semi-Private Dining Room is located in the alcove of the Bistro. It offers gorgeous water views of the Westshore Yacht Club's Marina with mid floor-length windows. It can be accommodate intimate luncheons, business meetings & semi-private dinners for up to 40 guests for a sit down meal.

Studio/Bridal Room

The studio is located to the far right, opposite of the bistro on the second level. It offers a great space for small birthday parties, baby showers and perfect as a bridal room suite. This space can accommodate up to 40 guests.

Pool Deck

The Pool Deck is a perfect place to have a waterfront view of Tampa Bay, to watch the sunset with all your guests. It can comfortably accommodate up to 250 people for a sit-down dinner, and a maximum of 400 people for a reception style event.

Port Room

The Port Room is a great room for a small intimate gathering for business meetings with power point presentations and a nice balcony to enjoy. This space can hold up to 24 guests comfortably and a max of 32 guest.

Breakfast Buffets

Minimum of 25 Guests Required for Buffets, Includes Coffee, Tea & Assorted Juice

CONTINENTAL BUFFET \$10

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danishes, or Bagels with Cream Cheese

SUNRISE BUFFET \$22

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danish, Hickory Bacon, Sausage Patties & Grits,

Please select one:

- Crustless Quiche - Ham & Cheese OR Quinoa & Jalapeno OR Broccoli & Cheese
- Fluffy Scrambled Eggs
- Vegetarian Scramble with scrambled eggs, spinach, mushrooms & mozzarella
- Meat Lover's Scramble with scrambled eggs, cheddar cheese, bacon, sausage, peppers & onions
- Mediterranean Scramble with baby spinach, feta, roasted red peppers, zucchini & tomatoes

DOCKSIDE BUFFET \$22

Sliced Fresh Seasonal Fruit, Fresh Baked Muffins & Danish, Western Scrambled Eggs (Cheddar Cheese, Onions & Peppers), Hickory Bacon, Breakfast Potatoes, Biscuits with Sausage & Gravy, & Southern Grits

Plated Breakfast

Minimum of 15 Guests Required for Plated Breakfast, Includes Coffee, & Assorted Juice

BREAKFAST SANDWICH \$10

Ham or Sausage, Cheese & Scrambled Eggs on an English Muffin or Croissant with Fresh Fruit

BUTTERMILK WAFFLE \$12

Homemade Waffle, Whipped Cream & Maple Syrup, Served with Hickory Bacon & Scrambled Eggs

RISE & SHINE BREAKFAST \$15

Fluffy Scrambled Eggs, Hickory Bacon, Sausage, Breakfast Potatoes & Fresh Seasonal Fruit

A LA CARTE

MUFFINS & DANISH per dozen - \$24

BAGELS WITH CREAM CHEESE & JELLY per dozen - \$36

GRANOLA BARS per dozen - \$15

PARAFAITS per dozen - \$45

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All Food & Beverage prices are subjected to change and have a service charge and tax added

Lighter Buffet \$30

Minimum of 25 Guests Required, Includes Coffee, Tea, must be served by 2pm

Choice of 5 Selections

Freshly Chilled Strawberry Soup Shooters	Caprese Salad Skewers with Balsamic Glaze
Icy Spicy Shrimp on Cucumber	Prosciutto Wrapped Asparagus
Fruit Scones	Fresh Fruit Brochettes
Bruschetta	Mini Vegetable Crudites
Street Corn Crostini	Chicken Salad Crostini
Ham & Cheese Crustless Quiche	Spinach & Tomato Crustless Quiche

Choice of Two

Cabernet Poached Pear with Bleu Cheese & Walnut Finger Sandwich

Pimento Cheese & Ham Finger Sandwich

Smoked Turkey & Cranberry Finger Sandwich

Bacon, Egg & Tomato Finger Sandwich

Smoked Salmon, Chive Crème Fraiche & Pickled Onion Mini Bagels

Roast Beef, Provolone Cheese, Horseradish Cream Sauce, Caramelized Onion on a Mini Bagel

Smoked Turkey, Smoked Gouda & Caramelized Onions Mini Bagels

Cucumber & Dill Finger Sandwich

Tuna OR Chicken Salad Finger Sandwich

Make it Great Enhancements:

Must accompany a Plated or Buffet Entree

Bagel Bar - Assorted Bagels, Cream Cheese Spreads, Whipped Butter, Nutella, Sliced Tomatoes, Cucumber & Red Onion Slices—\$10 per person

Belgian Waffle Bar - Waffles, Fruit Toppings, Whipped Cream, Butter, Candied Pecans, Chocolate Chips & Maple Syrup—\$12 per person

All Day Coffee Station - Assortment of Hot Teas, Regular & Decaffeinated Coffee - \$5 per person

All Day Juice Bar - Fresh Orange, Cranberry, Apple Juice & Passion Fruit - \$8 per Carafe

Bubbly Bar - Prosecco, Orange, Peach & Pineapple Fruit Juice & Assorted Berries - \$26 per person

Infused Water - Cucumber & Mint, Pineapple & Strawberry, Citrus Blueberry, Basil & Lemon \$35 each

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Plated Lunch \$22

Minimum of 15 Guests Required, Includes Lemonade, Tea, must be served by 2pm

Select 1 Soup or Salad & 1 Sandwich

SOUPS

Roasted Plum Tomato & Vegetable

Broccoli & Cheese

Italian Wedding

Tomato Bisque

Black Bean with Yellow Rice

New England Clam Chowder

SALADS

Bay Club House Salad topped with Lettuce, Tomato, Red Onion, Cucumber & Croutons

Classic Hand Torn Caesar Hearts of Romaine, Shaved Parmesan, Croutons & Caesar Dressing

Ybor Salad Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette +3pp

Plant City Salad Arugula, Goat Cheese, Strawberries, & Toasted Almond +\$3pp

SANDWICHES

Chicken Waldorf Croissant - Classic Chicken Salad, White Meat Chicken, Mayo, Candied Walnuts, Apple & Celery

California Wrap—Chicken, Cheddar Jack Cheese, Avocado, Bacon, Lettuce, Tomato & Cilantro Lime Aioli Served in a Flour Tortilla

Caprese on Cuban - Tomato, Mozzarella, Guacamole, Pesto-Mayo & Red Onion on Cuban Bread

Antipasto Sandwich - Ham, Salami, Provolone, Red Onion, Banana Peppers, Lettuce, Tomato on Cuban Bread

Classic Club - Ham, Turkey, & Swiss or Cheddar, Mayo, Lettuce, Tomato & Bacon on Toasted White or Wheat

Sliced Beef - Provolone Cheese, Lettuce, Tomato, Caramelized Onions, Horseradish Mayo on Cuban Bread

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Lunch Buffets

Minimum of 25 Guests Required for Buffets, Includes Lemonade & Iced Tea
Only available until 3pm

SUMMER FRESH BUFFET—Tuna Salad, Chicken Salad, Egg Salad & Pub Chips, Mixed Greens with Tomatoes, Cucumbers, Onions, Shredded Carrots, Pepperoncini, Shredded Cheese, Homemade Croustons & Vinaigrette Dressing with Assorted Breads & Rolls—\$25

DELI BOARD BUFFET—Mixed Greens Garden Salad, Tomatoes, Cucumbers, Onions, Olives, Shredded Jack Cheese, Served with Ranch & Balsamic Dressing, Seasonal Fresh Fruit, Baked Ham & Roasted Turkey, Sliced American & Swiss Cheese, Lettuce, Sliced Tomatoes, Onions, Pickles, Creamy Cole Slaw, Assorted Breads & Pub Chips—\$25

ITALIAN BUFFET - Tossed Caesar Salad, Chicken Parmigiana or Chicken Marsala, Pasta with Choice of Sauce, Italian Seasoned Green Beans & Garlic Rolls—\$25

SOUTHERN BUFFET—Tossed Salad, Chef's Bone In Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables & Club Rolls—\$26

ALL AMERICAN BUFFET—Tossed Garden Salad, Ranch & Balsamic Dressing, Watermelon Salad, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Onion, Tomato, Cheese Platter & pub Chips —\$26

FIESTA BUFFET—Tortilla Chips with Fresh Salsa, Taco & Fajita Bar with seasoned Ground Beef & Chicken (fajita style), Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice & Refried Beans—\$25

AFTERNOON PICK ME UPS

Cookies (Oatmeal, Sugar, Peanut Butter, Chocolate Chips, Macadamia -\$2 each

Brownies \$3 each Assorted Chips \$2 each Fresh Fruit Cups \$5 each

Vegetarian Options

STUFFED RED PEPPER \$24 lunch | \$30 dinner

Coconut Rice with an array of Grilled Vegetables topped with Balsamic Glaze & Feta

BEYOND BURGER \$20 lunch | \$26 dinner

Plant Based Burger topped with Lettuce, Tomato, Onion, Choice of Cheese Served on Pretzel Bun

CAULIFLOWER STEAK \$24 lunch | \$30 dinner

Served with Candied Carrots & Roasted Red Potatoes

MEDITERRANEAN PASTA \$24 | \$30

Spinach, Tomato, Artichoke, Olive, Capers, Basil, Parsley, Green Onion, Garlic, Red Pepper Flakes, Linguine Sauteed With White Wine Topped with Feta Cheese & Lemon Wedge

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Plated Lunch & Dinners

Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections
Lunch pricing applicable until 3pm

FIRST COURSE *Select One*

BAY CLUB HOUSE

Mesclun Salad with Tomato, Cucumber, Onion, Carrot

CAESAR

Hand Torn Romaine Lettuce, Shaved Parmesan, Croutons

PECAN SALAD +1

Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans

YBOR SALAD +1

Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

SECOND COURSE **Maximum Selection of Two, billed based on highest price**

PAN SEARED FILET topped with Red Wine Demi Glaze | \$30 | \$45

BOURBON GLAZED SALMON · \$28 lunch | \$38 dinner

GROUPER PICATTA· \$28 lunch | \$35 dinner

SHRIMP & GRITS & Assorted Cheese · \$23 lunch | \$33 dinner

MAHI MAHI Sundried & Artichoke Beurre Blanc served with Risotto \$27 lunch | \$37 dinner

SAUTEED BREAST OF CHICKEN WITH CHOICE OF SAUCE · \$24 lunch | \$34 dinner

Champagne, Bruschetta, Picatta, Marsala, Florentine

PINEAPPLE RUM MARINATED PORK LOIN · \$22 lunch | \$30 dinner

AU POIVRE PORK LOIN with peppercorn sauce · \$24 lunch | \$32 dinner

FLANK STEAK with Chimichurri or Au Poivre Sauce · \$26 lunch | \$36 dinner

SIDE ITEMS

Select Two

Rice Pilaf

Steamed White Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Ziti with Tomato Basil Sauce

Glazed Carrots

Green Beans with Toasted Almonds

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

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Create Your Own Buffet

Minimum of 30 Guests

LUNCH: Two Entrées • \$32 | Three Entrées • \$36 (Lunch pricing applicable until 3pm)

DINNER: Two Entrées • \$45 | Three Entrées • \$55

SALAD BAR

Choose One

CAESAR SALAD — Romaine Lettuce, Croutons & Tomatoes tossed in a Creamy Dressing

BAY CLUB HOUSE SALAD — Mixed Greens, Tomatoes, Cucumbers, Olives & Croutons

PECAN CRUSTED SALAD - Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans

YBOR SALAD—Iceberg Lettuce, Sliced Ham, Tomatoes, Green Olives, Parmesan Cheese served with Red Wine Vinaigrette +1

ENTRÉE SELECTIONS

Bruschetta Roasted Chicken

Maple Pecan Crusted Chicken

Chicken Picatta

Baked Caprese Chicken

Chicken Breast Florentine with White Wine Sauce

Cabernet Sliced Flank Steak topped with Button Mushrooms

Sliced Flank Steak with Bordelaise Sauce

Braised Short Ribs +2

Rosemary & Thyme Roasted Turkey

Salmon with a Bourbon Glaze

Citrus Salmon topped with a Homemade Salsa

Blackened Gulf Shrimp & Pasta Primavera with Shoestring Vegetables

Grilled Mahi with a Tropical Salsa

Sliced Honey Baked Ham with a Pineapple Glaze

Herb Crusted Pork Loin with Brown Gravy

Pork Loin with a Marsala Rosemary Demi Glaze

SIDE ITEMS

Rice Pilaf

Steamed White Rice

Roasted or Mashed Sweet Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Ziti with Tomato Basil Sauce

Glazed Carrots

Green Beans with Toasted Almonds

Vegetable Medley

Collard Greens

Grilled Vegetables

Bourbon Crème Corn

Asparagus +2pp

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Displays

Small for 5 to 10ppl

Medium for 15 to 25ppl

Large for 30 to 50ppl

ANTI PASTA DISPLAY - Grilled Zucchini, Asparagus, Squash, Peppers & Marinated Roasted Asiago Artichokes with Marinated Baby Mozzarella, Assorted Meats, Cheeses, mustard, fig jam, Crostini, Assorted Crackers SM \$75 MED \$200 LG \$400

CHARCUTERIE BOARD—Displayed with Seasonal offerings including Imported & Domestic Cheeses, Meats, Pickled Vegetables & Spreads SM \$75 MED \$175 LG \$350

TRIO OF BRUSHETTA—Caprese, Tapenade, Walnuts, Caramelized Onion & Bleu Cheese Crumbles, Bruschetta & Sliced Bread SM \$45 MED \$100

INTERNATIONAL CHEESE DISPLAY—Display of International & Domestic Cheeses, Assorted Crackers & Sliced Bread SM \$60 MED \$125 LG \$250

SEASONAL FRUIT DISPLAY—Seasonal Fruits served with a Berry Yogurt Dipping Sauce SM \$60 MED \$125 LG \$250

FRESH GARDEN DISPLAY—Celery, Carrot, Cucumber, Broccoli, Grape Tomatoes Served with Ranch & Bleu Cheese SM \$60 MED \$125 LG \$250

TZATZIKI & HUMMUS DISPLAY—served with Pita Bread & Fresh Veggies SM \$30 MED \$60 LG \$100

Homemade Dips

Serves 50 guests

Hot Crabmeat Dip with Crostini's · \$250

Duo of Tzatziki & Hummus served with Pita Bread · \$150

Cheese Queso Dip served with Tortilla Chips · \$150

Artichoke & Spinach Dip with Fried Tortilla Points · \$150

Buffalo Chicken Dip with Tortilla Chips · \$175

Beer Cheese Dip with Pretzel Bread · \$160

7 Layer Dip with Tri-Colored Tortilla Chips—\$150

Cold Hors d'oeuvres

Cold Hors d'oeuvres as shown priced per 50 pieces. Minimum 50 pieces

Butler Passed \$75 per attendant

Texas Caviar—\$125

Jumbo Shrimp Cocktail · \$200

Tuna Poke atop Wonton Chips · \$175

Prosciutto Wrapped Asparagus or Pears · \$125

Cranberry, Cream Cheese & Prosciutto Crostini · \$100

Goat Cheese, Thyme, Honey Crostini—\$125

Chicken Salad with Grapes & Pecans on a Crostini \$125

Lobster Salad on Endive—\$175

Tomato Caprese Skewer · \$150

Stuffed Peppadew · \$100

Icy Spicy Shrimp · \$150

Bruschetta · \$125

Antipasto Skewers · \$175

Street Corn Crostini · \$125

Vegetable Luxuries \$135

Mini Cubans—125

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Hot Hors d'oeuvres

Hot Hors d'oeuvres as shown priced per 50 pieces, Minimum 50 pieces
Butler Passed \$75 per attendant

Flank Steak Skewers with Chimichurri · \$175
Fried Ravioli with Marinara—\$125
Pressed Mini Cubans · \$150
Mini Crab Cakes with Remoulade · \$200
Cuban Cigars · \$150
Crab Rangoon's with sweet Thai Chili · \$150
Sausage & Pepper Skewers · \$100
Bourbon Chicken Skewers · \$150
Gorgonzola Tenderloin in Bacon · \$200

Coconut Shrimp with Orange Thai Chili Sauce · \$200
Bacon Wrapped Shrimp \$200
Scallops wrapped in Bacon \$225
Grilled Bacon Wrapped Figs \$125
Vegetable Egg Rolls · \$125
Stuffed Mushrooms · \$175
Meatballs (choice of sauce) · \$125
Vegetable OR Pork Pot Stickers · \$150
Chicken Quesadilla with Salsa · \$125

Specialty Carved Stations

\$250 Chef Attendant Fee Required per Attendant
Must accompany a variety of Hors d'oeuvres

Glazed Ham with Honey Mustard & Rolls serves 25 | \$400
Roasted Turkey Breast with Cranberry Relish & Rolls serves 35 | \$550
Roasted Prime Rib of Beef & Rolls serves 20 | \$650
Peppercorn Seared Tenderloin with Au Jus, Horseradish & Rolls serves 15 | \$550
Top Round With Au Jus & Creamy Horseradish & Rolls serves 25 | \$550

Specialty Action Stations

\$250 Chef Attendant Fee Required per Attendant
Must accompany a variety of Hors d'oeuvres

FRESH GARDEN SALAD STATION | \$12 per person
Choice of Caesar, or Bay House Salad

MASHED POTATO BAR | \$13 per person
Creamy Mashed Potatoes & Sweet Mashed Potatoes topped with your favorites, Cheddar Jack Cheese, Candied Pecans, Crumbled Bacon, Whipped Butter, Sour Cream, Marshmallows, Brown Sugar & Chives

PASTA EXPLOSION ACTION STATION | \$15 per person
Pasta sautéed to order with Marinara & Alfredo Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Sliced Mushrooms, Peppers, & Black Olives, Onion, Garlic, Spinach & Garlic Rolls
\$20 add Chicken & Meatballs

MACARONI & CHEESE BAR | \$18 per person
Macaroni served in a Martini Glass with Traditional Cheese & Alfredo Cream Sauce accompanied with Sun Dried Tomatoes, Diced Ham, Bacon, Jalapeno, Roasted Corn, Bay Shrimp, Popcorn Chicken, Basil Pesto & Grated Parmesan Cheese

STIR FRY ACTION STATION | \$20 per person
Marinated Chicken & Beef sautéed to order with Carrots, Shrimp, Onions, Peppers, Broccoli, Chives, Green Beans, Peas, Zucchini, Pineapple & Nuts over Sweet & Sour or Teriyaki Sauce, Steamed Rice

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Dessert Stations

\$250 Chef Attendant Fee Required per Attendant for action stations

SUNDAE BAR | \$10 per person

Vanilla & Chocolate Ice Cream, Chopped Nuts, Hot Fudge, Hot Caramel Sauce, Sprinkles, Chocolate Chips, Crumbled Cookies, Cherries & Whipped Cream

COBBLER ACTION STATION | \$8 per person

Fruit Cobbler a la Mode, Select Cherry, Apple or Peach, topped with Vanilla Bean Ice Cream

BANANA FOSTER ACTION STATION | \$12 per person

Sauce of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur & flambéed Bananas served Vanilla Ice Cream

CHERRIES JUBILEE ACTION STATION | \$10 per person

Cherries & Liqueur flambéed and served over Vanilla Ice Cream

FLAMING DONUT ACTION STATION | \$10 per person

Glazed donuts tossed in a flambéed Bourbon sauce served over Vanilla Ice Cream

ASSORTED COOKIE PLATTER | \$4 per person

Peanut Butter, Oatmeal Raisin & Chocolate Chips

- BY THE PIECE -

\$6 per slice (ask our Event Manager for more options)

Apple Pie, Pecan Pie

Red Velvet Cake

Cheesecake topped with Seasonal Fruit

Classic Chocolate Cake

- CHEF'S SIGNATURE LUXURIES -

Ordered by the dozen—\$3.50 each

Apple Pie

Chocolate Moose

Panna Cotta

Key Lime Pie

Tiramisu

Stacked Boston Crème Pie

Banana Pudding

Strawberry Shortcake

Tres Leche

Carrot Cake

Red Velvet Pudding Shots

Chocolate & Peanut Buffet Crème

Deconstructed Cheesecake

Chocolate Covered Strawberries

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Reception Packages

The First Mate~ 85 per person plated OR 95 for buffet

STATIONED HORS D'OEUVRES ~Select Four

Butler Passed available for \$75 per attendant

Grilled Bacon Wrapped Figs	Cuban Cigars with Mayo Mustard Sauce
Vegetable Egg Rolls with Sweet Thai Chili	Texas Caviar
Meatballs with choice of sauce	Breaded Artichoke Hearts with Romano Cheese
Stuffed Mushroom with Italian Sausage	Caprese Skewers
Antipasto Skewers	Stuffed Peppadew
Street Corn Crostini	Prosciutto Wrapped Asparagus or Pears
Icy Spicy Shrimp	Street Corn Crostini

SALAD - Select One

With freshly baked rolls & butter

House Salad - Artisan Lettuce, Tomato, Olives, Cucumbers, Red Onion, Croutons

Caesar Salad - Hand Torn Romaine with shaved parmesan & croutons

YBOR Salad - Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette+\$1

Mini Cobb Salad - Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack, Croutons +\$2

Pecan Salad - Mixed Greens, Candies Pecans, Cranberries, Goat Cheese +\$1

Sautéed Chicken Breast (select style) Champagne, Bruschetta style, Picatta, Marsala with Mushrooms, Tropical Salsa,

Mahi (select style) Piccata, Tropical Salsa, Cilantro Cream Sauce, Teriyaki Glaze

Herb Crusted Grilled Pork Medallions with an Apple Demi-Glace, Chimichurri or Au Poivre

Braised Boneless Short Rib with Red Wine Demi-Glace

Flank Steak with Chimichurri, Au Poivre or Diane

Grilled Salmon with Bourbon, Tropical Salsa, Orange Marmalade, Mediterranean or Beurre Blanc

New York Strip with Chimichurri, Au Poivre or Diane +\$5pp

SIDE ITEMS

Select Two

Rice Pilaf	Glazed Carrots
Steamed White Rice	Green Bean Almondine
Roasted or Mashed Sweet Potatoes	Vegetable Medley
Au Gratin Potatoes	Collard Greens
Garlic Mashed Potatoes	Grilled Vegetables
Herb Roasted Red Potatoes	Bourbon Crème Corn
Broccoli	Asparagus +2pp

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The Horizon Package \$100 per person plated or \$110 for buffet

STATIONED HORS D'OEUVRES ~Select Four (*Butler Passed available for \$75*)

Beef Wellington with Horseradish Sauce	Crab Cakes with Remoulade
Bacon Wrapped Scallop	Smoked Salmon Crostini with Boursin Cheese
Tuna Poke Wonton Chips	Shrimp Cocktail
Stuffed Mushrooms with Italian Sausage or Crabmeat	Cuban Cigars with Mayo-Mustard
Cajun Shrimp & Grits	Vegetable Egg Rolls
Bruschetta	Anti Pasta Skewers
Street Corn Crostini	Stuffed Peppadew

SALAD - Select One

With freshly baked rolls & butter

House or Caesar Salad

Pecan Salad - Mixed Greens, Candies Pecans, Cranberries, Goat Cheese

Ybor salad - Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

Mini Cobb Salad - Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack, Croutons +\$1

Flower Salad - Leaf Lettuce, flowered carrots, radishes, tomato, onion, cucumber, cranberries +\$2

ENTREES ~Choose Two

Roasted Airline Chicken Breast with Lemon & Rosemary OR Shallot Mustard Sauce
Grilled Salmon with Bourbon, Tropical Salsa, Orange Marmalade, Mediterranean or Beurre Blanc
Halibut (select style) Piccata, Tropical Salsa, Cilantro Cream Sauce, Teriyaki Glaze
Sweet Onion Braised Short Rib with Red Wine Bordelaise
Flank Steak Roulade with Spinach, Red Pepper, Boursin, & a Herbed Demi
Grilled Pork Chop with Marsala, Chimichurri, or Apple Demi
Oscar Mahi Mahi

SIDTEMS

Select Two

Loaded Mashed	Bacon & Onion Brussel Sprouts
Roasted Red Potatoes	Risotto
Potato Gratin Stack	Roasted Red Vegetables
Garlic Mashed Potatoes	Asparagus
Red Jasmine Rice	Truffle Potatoes
Or Any Sides from Previous page	

Consumer Advisory Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness. Alert your server if you have special dietary requirements.

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The Captain Package

\$145 per person for plated OR \$160 for buffet

{Includes iced tea, regular & decaffeinated coffee}

STATIONED HORS D'OEUVRES

Select Four (*Butler Passed available for \$75*)

Beef Wellington with Horseradish Sauce
Bacon Wrapped Scallop
Tuna Poke on a Wonton Chip
Stuffed Mushrooms with Crab Meat
Coconut Shrimp with Orange Thai Chili Sauce
Cajun Shrimp & Grits
Bruschetta
Anti Pasta Skewers

Crab Cakes with Remoulade
Smoked Salmon Crostini with Boursin Cheese
Lobster Endive
Flank Steak Skewers with Teriyaki
Cuban Cigars with Mayo-Mustard
Texas Caviar
Shrimp Cocktail
Scallops Wrapped In Bacon

SALAD Select One

With freshly baked rolls & butter

House or Caesar Salad

Pecan Salad - Mixed Greens, Candies Pecans, Cranberries, Goat Cheese

Ybor salad - Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

Mini Cobb Salad - Iceberg Lettuce, Tomato, Red Onion, Egg, Bacon, Cheddar Jack, Croutons

Flower Salad - Leaf Lettuce, flowered carrots, radishes, tomato, onion, cucumber, cranberries & Croutons

ENTREES ~Choose Two

Chateaubriand with Herbed Garlic Butter
Grilled Filet Mignon with Coffee Crust & Demi OR Oscar Style
Sea Scallops with a Beurre Blanc Sauce
Grouper Oscar topped with Crabmeat, Asparagus & Hollandaise
Chilean Sea Bass poached with a Teriyaki Sauce
Airline Chicken Breast stuffed with Sundried Tomatoes, Artichoke & Boursin Cheese
Seared Duck A l'Orange

SIDE ITEMS

Loaded Mashed	Bacon & Onion Brussel Sprouts
Roasted Red Potatoes	Risotto with Wild Mushroom or Lobster
Potato Gratin Stack	Roasted Red Vegetables
Garlic Mashed Potatoes	Asparagus wrapped in Bacon
Red Jasmine Rice	Truffle Potatoes
Broccolini	

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Cash Bar & Upon Consumption Pricing

Cash Bar arrangements are available. A fee of \$150 per Bartender will be applicable. The State of Florida Liquor Control Board regulates the sale and service of alcoholic beverages. It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages on to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises. We reserve the right to refuse service to anyone who appears intoxicated. Single Pour Drinks, No shots, doubles or Straight Pours Permitted

MATE LIQUOR PACKAGE • \$9

Tito's
Blue Chair Rum
Captain Morgan
Beefeater
Sauza
Jack Daniels
Jim Beam
Dewar's White Label

CAPTAIN PACKAGE • \$13

Grey Goose
Bacardi
Mount Gay
Bombay Sapphire
Patron
Crown Royal
Makers Mark
Glenfiddich 12yr

IMPORT & DOMESTIC BEER PACKAGE • \$7

Corona	Corona Light
Heineken	Guinness
Stella	Bud Light
Miller Lite	Coors Lite
Michelob Ultra	Yuengling
White Claw	Seasonal IPA
High Noon	

HOUSE WINE BY THE GLASS • \$9

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & Prosecco

ASSORTED SODAS OR BOTTLED WATER • \$2.50

NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES

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OPEN BAR SERVICE (PRICING IS ON A PER PERSON BASIS)

Completely stocked bars featuring Call and Premium brand liquors charged on consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

- ◇ Full Liquor Bar
- ◇ No shots, Doubles or Straight Pours Permitted
- ◇ Barware Included
- ◇ \$150 Bartender Fee/per bar set

HOURS	BEER & WINE	MATE	CAPTAIN
One Hour	\$25	\$25	\$30
Two Hours	\$30	\$35	\$40
Three Hours	\$35	\$45	\$50
Four Hours	\$40	\$55	\$60
Five Hours	\$45	\$60	\$70

BUBBLY BOTTLES:

Prosecco \$26

All other bottles upon request

Additional Gourmet Beverage Stations are available upon request

NO OUTSIDE ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES

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