

Blue Wedding Package

(Minimum Guarantee of 50 people Required)

Linen

*A Custom Designed Linen Package to Accent your
Choice Wedding Colors to Include:*

Table Linens

Chairs Covers with Ties

Napkins

One Hour Cocktail Reception

Hot Hors D'Ouvres

(Choice of One)

Coconut Fried Chicken

Mini Chicken Cordon Bleu

Scallops Wrapped in Bacon

Swedish Meatballs

Cold Hors D'Ouvres

(Choice of One)

Canapés

Bruschetta

Charred Asparagus

Prosciutto and Melon

Based on 5 pieces total per person

One Hour Hosted Beer and Wine Bar

*To include Premium Wines, Domestic and Imported Beers,
Soft Drinks, Bottled Water, and Assorted Mixers*

*Pricing is subject to a 22% Service Charge and Florida State Sales Tax
All prices are subject to increase until signed Banquet Event Orders are received in the Catering Office*

Reception Style Dinner

Champagne Toast

Salad Station

Roma Roma Station

*Crisp Romaine with Shaved Asiago Cheese
Classic Caesar Dressing, Grated Parmesan and Herbed Croutons*

Platter Presentations

International Cheese Display

Assortment of International and Domestic Cheeses to include French Brie, Blue Cheese, Camembert, Gouda, Bel Paese, Wisconsin Cheddar, Whole Swiss, Monterey Jack and Sonoma Pepper Jack, accompanied by Assorted Crackers and French Bread

Daytona Vegetable Display*

An Assortment of Vegetables to include Sliced Cucumbers, Carrots, Red and Green Bell Peppers, Squash, Zucchini, Mushrooms and Celery

**Vegetable Selections May Vary Based on Availability and Season*

Antipasto Display

Assortment of Imported Deli Meats and Cheese and Marinated Vegetables served in the Traditional Manner to Include All Italian Deli Condiments and Olive Oil, French Baguettes and Flax Seed Bread Sticks

Pasta

Semolina Station

*Penne Pasta and Cheese Tortellini Prepared with Herbs, Garlic, Olive Oil, Grated Parmesan and Asiago Cheeses
You Choice of Marinara or Alfredo Sauces*

Carving Station

*Meats are served with Silver Dollar Rolls and Appropriate Condiments
(Choice of One)*

Slow Roasted Turkey

Roasted with Herbs and Garlic, served with Traditional Gravy

Honey Baked Ham

Honey Roasted and Cooked to Perfection served with Spicy Mustard

Garlic Encrusted Pork Loin

Stuffed with a Mushroom Dressing with a Honey Brown Jus and Apple Sauce

Desserts

Presidential Coffee Station

Presented in Elegant Silver Urns and Accompanied by Whipped Cream, Rock Sugar Sticks, Chocolate Shavings and Flavored Creamers

Fruit Fantasy

*Fresh Strawberry Pineapple Tree with Fruit Kabobs
Chocolate Fondue for Dipping*

\$95.00 ++ Per Person

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