



THE RESORT COLLECTION

OF PANAMA CITY BEACH

MEETINGS & SPECIAL EVENTS MENU GUIDE

THE RESORT COLLECTION OF PANAMA CITY BEACH
11212 FRONT BEACH ROAD
PANAMA CITY BEACH, FLORIDA 32407
PHONE (850) 235-4977



GENERAL INFORMATION

MEETING: YOUR EVENT REPRESENTATIVE IS PLEASED TO ASSIST YOU IN DETERMINING YOUR EXACT REQUIREMENTS FOR MEETING ROOM SETUPS.

OUTDOOR FUNCTIONS: THE RESORT RESERVES THE RIGHT TO MAKE THE FINAL DECISION TO USE THE OUTDOOR FACILITIES IN CASE ON INCLEMENT WEATHER NO LATER THAN 6 HOURS PRIOR TO THE EVENT. OUTDOOR ENTERTAINMENT MUST BE PRE-APPROVED. A SET-UP FEE OF \$5.00 PER PERSON WILL BE APPLIED TO ALL OUTDOOR EVENTS.

SHIPMENTS: TO ENSURE EFFICIENT HANDLING AND STORAGE OF MATERIALS PLEASE ALLOW YOUR CATERING REPRESENTATIVE TO ASISST YOU. BOXES MAY BE SENT TO **520 BECKRICH ROAD, PANAMA CITY BEACH, FLORIDA 32407** THE FOLLOWING CHARGES WILL APPLY: \$7.50 PER BOX UNDER 40 LBS, \$15.00 PER BOX OVER 40LBS AND \$125.00 PER PALLET. RE-PACKING AND SHIPPING MATERIALS WILL BE AVAILABLE ON REQUEST AND ADEQUATE NOTICE AT THE FOOD & BEVERAGE OFFICE. ALL CHARGES SHOULD BE BILLED TO THE MASTER. PLEASE FILL IN THE APPROPRIATE SHIPPING FORMS WITH YOUR ACCOUNT INFORMATION.

SERVICE AND LABOR: A \$35.00 PER HOUR CHARGE WILL BE APPLIED FOR EACH ADDITIONAL SERVER REQUIRED, WITH A FOUR HOUR MINIMUM. FOR EVENTS REQUIRING A CARVER OR STATION ATTENDANT, A CHEF'S FEE OF \$75.00 PER ATTENDANT APPLIES.

DEPOSITS AND CANCELLATIONS: ANY REQUESTED DEPOSITS WOULD BE CREDITED TOWARD THE TOTAL COST OF YOUR EVENT. SHOULD THE EVENT BE CANCELLED, PLEASE NOTE THESE DEPOSITS ARE NON-REFUNDABLE. CANCELLATION OF ANY EVENTS WILL BE SUBJECT TO A CANCELLATION FEE PER YOUR CONTRACT. (THIS CANCELLATION FEE WILL BE A PERCENTAGE OF EXPECTED REVENUES FROM THE EVENT).

BILLING: EACH EVENT IS TO BE PAID 10 DAYS IN ADVANCE, UNLESS A CREDIT APPLICATION HAS BEEN OBTAINED AND APPROVED BY OUR CREDIT MANAGER (6) WEEKS PRIOR TO THE EVENT AND APPROVED BY OUR GENERAL MANAGER.

DAMAGE: THE RESORT IS NOT RESPONSIBLE FOR ANY DAMAGE OR LOSS TO ANY MERCHANDISE, ARTICLES, OR VALUABLES BELONGING TO THE HOST OR THEIR GUESTS LOCATED IN THE RESORT PRIOR TO, DURING, OR SUBSEQUENT TO ANY FUNCTION. THE HOST IS RESPONSIBLE FOR ANY DAMAGES INCURRED TO THE RESORT (INCLUDING THOSE INVOLVING THE USE OF INDEPENDENT CONTRACTOR ARRANGED BY THE HOST OR THEIR REPRESENTATIVE). EITHER THE DIRECTOR OF FOOD & BEVERAGE, DIRECTOR OF OPERATIONS OR THE GENERAL MANAGER MUST APPROVE ALL SIGNAGE.

FOOD AND BEVERAGE: NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO THE RESORT OR TO LEAVE THE PREMISES BY THE HOST OR INVITEES.

PLATED BREAKFAST SELECTIONS

ALL BREAKFAST SELECTIONS ARE SERVED WITH FRESHLY SQUEEZED ORANGE JUICE,
FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE.

NAUTILUS

CINNAMON ROLL FRENCH TOAST SERVED WITH WARM MAPLE SYRUP AND A
CHOICE OF CRISP BACON OR SAUSAGE LINKS

CAMEO

COUNTRY STYLE SCRAMBLED EGGS, CHOICE OF APPLEWOOD SMOKED BACON OR SAUSAGE LINKS,
BREAKFAST POTATOES & BREAKFAST BREADS ON THE TABLE

TIGERS PAW

A SOUTHERN TRADITION - SCRAMBLED EGGS, COUNTRY BISCUIT WITH SAUSAGE GRAVY,
APPLEWOOD SMOKED BACON OR SAUSAGE LINKS & BREAKFAST POTATOES

ABALONE

TWO POACHED EGGS SERVED WITH CANADIAN BACON ON A TOASTED ENGLISH MUFFIN, TOPPED WITH
HOLLANDAISE SAUCE, BREAKFAST POTATOES & BREAKFAST BREADS ON THE TABLE

NOBILIS

FARM FRESH SCRAMBLED EGGS & A PETITE FILET, BREAKFAST POTATOES
& BREAKFAST BREADS ON THE TABLE

MOTHER OF PEARL

TWO TENDERLOIN MEDALLIONS TOPPED WITH GRILLED TOMATOES, POACHED EGGS AND A CAJUN
HOLLANDAISE SAUCE ON A TOASTED ENGLISH MUFFIN, BREAKFAST POTATOES
& BREAKFAST BREADS ON THE TABLE
ASSORTED SEASONAL FRESH FRUIT CUP

**ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE
CHARGE AND APPLICABLE SALES TAX.**

CONTINENTAL BREAKFAST BUFFETS

TRADITIONAL

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS

DELUXE

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, BAKED GRANOLA WITH ASSORTED YOGURT, FRESH CUT SEASONAL FRUITS & BERRIES, BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS

MORNING SUNRISE

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, PLATTERS OF SEASONAL SLICED FRUIT, GRILLED VIRGINIA HAM STEAK OR SAUSAGE ON A BUTTERMILK BISCUIT WITH EGG AND AMERICAN CHEESE, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS

SUGGESTED ADDITIONS:

ASSORTED COLD CEREALS WITH SEASONAL BERRIES, 2% AND SKIM MILK

DISPLAY OF SLICED SMOKED SALMON, RED ONIONS, CUCUMBERS, CHOPPED EGGS, CAPERS, LEMONS, ASSORTED BAGELS WITH TRADITIONAL AND LOW FAT CREAM CHEESE.

ALL DAY MEETING PACKAGE

MINIMUM 15 GUESTS

-PRE MEETING-

(2 hours)

FRESHLY SQUEEZED ORANGE AND CRANBERRY JUICE, PLATTERS OF SEASONAL SLICED FRUIT, MUFFINS AND BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS

-MID-MORNING BREAK-

(2 hours)

GRANOLA BARS, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, ASSORTED SOFT DRINKS AND FLAVORED ICED TEAS

-MID AFTERNOON BREAK-

(1.5 hours)

BAKED GOURMET COOKIES AND BROWNIES, INDIVIDUAL BAGS OF ASSORTED POTATO CHIPS, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED COFFEE, ASSORTED SOFT DRINKS AND FLAVORED ICED TEAS

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX. AN ADDITIONAL \$2.00 SERVICE CHARGE PER PERSON WILL APPLY TO GROUPS OF LESS THAN FIFTEEN GUESTS.

BREAKFAST BUFFETS

(MINIMUM OF 30 GUESTS)

SAGO PALM

FRESHLY SQUEEZED ORANGE & CRANBERRY JUICE, WHOLE FRESH FRUIT, FARM FRESH SCRAMBLED EGGS, APPLEWOOD SMOKED BACON OR SOUTHERN SAUSAGE LINKS, BREAKFAST POTATOES, BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE. SELECTION OF SPECIALTY TEAS

THE PALM

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, PLATTERS OF SEASONAL SLICED FRUIT, FARM FRESH SCRAMBLED EGGS, APPLEWOOD SMOKED BACON AND SOUTHERN SAUSAGE LINKS, BUTTERMILK BISCUITS WITH SAUSAGE GRAVY, BREAKFAST POTATOES & BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE. SELECTION OF SPECIALTY TEAS

GRAND PALM

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, PLATTERS OF SEASONAL SLICED FRUIT, FARM FRESH SCRAMBLED EGGS, CINNAMON ROLL FRENCH TOAST, APPLEWOOD SMOKED BACON & SOUTHERN SAUSAGE LINKS, BREAKFAST POTATOES & BREAKFAST BREADS, SWEET BUTTER AND FRUIT PRESERVES, FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS.

HIGHTIDE BRUNCH

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT & CRANBERRY JUICE, PLATTERS OF SEASONAL SLICED FRUIT, MUFFINS & BREAKFAST BREADS, FARM FRESH SCRAMBLED EGGS OR CINNAMON ROLL FRENCH TOAST, APPLEWOOD SMOKED BACON OR SOUTHERN SAUSAGE LINKS, BREAKFAST POTATOES, MIXED GREENS WITH TOMATOES, CUCUMBERS AND ASSORTED DRESSINGS, SEARED SALMON WITH LEMON DILL BUTTER OR ROASTED HERB CHICKEN, CHEF'S VEGETABLE, FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF SPECIALTY TEAS.

BUFFET ADDITIONS

The Following Selections may be added to any of the above Breakfast Buffets

OMELET STATION

PREPARED TO ORDER WITH CHOICE OF CONDIMENTS TO INCLUDE:

HONEY BAKED DICED HAM, FRESHLY GRATED CHEDDAR CHEESE, GREEN ONIONS, VINE RIPE TOMATOES, MUSHROOMS, SWEET PEPPERS, AND FRESH SALSA
CHEF ATTENDANTS REQUIRED (*fee for each Chef)

NOVA SCOTIA SMOKED SALMON

SMOKED SALMON, RED ONIONS, CUCUMBERS, CHOPPED EGGS, CAPERS & LEMONS SERVED WITH TOASTED BAGELS AND DILLED CREAM CHEESE.

PRIME RIB OF BEEF

CARVED TO ORDER, SERVED WITH ROLLS, AU JUS AND CREAMED HORSERADISH
CHEF ATTENDANTS REQUIRED (*fee for each Chef)

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX. AN ADDITIONAL \$3.00 SERVICE CHARGE PER PERSON WILL APPLY TO GROUPS OF LESS THAN THIRTY GUESTS.

MEETING BREAKS A LA CARTE

BOTTLED WATER AND ASSORTED SODAS

STARBUCKS BOTTLED MOCHA AND VANILLA FRAPPUCCINO

FRESHLY BREWED STARBUCKS REGULAR COFFEE, DECAFFEINATED COFFEE AND
A SELECTION OF SPECIALTY TEAS

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT AND CRANBERRY JUICE

PLATTERS OF SEASONAL SLICED FRUIT

REGULAR OR LOW-FAT INDIVIDUAL YOGURTS

ASSORTED INDIVIDUAL COLD CEREALS WITH 2% AND SKIM MILK

BAKED CROISSANTS, MUFFINS OR DANISH, SWEET BUTTER AND FRUIT PRESERVES

ASSORTED BAGELS WITH ASSORTED CREAM CHEESE AND PRESERVES

BUTTERMILK BISCUITS WITH SWEET BUTTER AND FRUIT PRESERVES

GIANT CINNAMON ROLLS WITH CREAM CHEESE ICING

HOUSE BAKED COOKIES:

CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER AND WHITE CHOCOLATE MACADAMIA NUT

CARAMEL DOUBLE FUDGE BROWNIES AND PEANUT BUTTER STACKS

ASSORTED CANDY BARS, NUTRI-GRAIN BARS & GRANOLA BARS

INDIVIDUAL BAGS OF ASSORTED POTATO CHIPS, POPCORN, PRETZELS & CHEESE GOLD FISH

**ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED
SERVICE CHARGE AND APPLICABLE SALES TAX.**

THEMED BREAKS

MINIMUM 15 GUESTS

(1 ½ HOURS)

"THE ALL-AMERICAN"

INDIVIDUAL BAGS OF CHEESE POPCORN, ROASTED PEANUTS, BALL PARK PEANUTS & COTTON CANDY, BOTTLE WATER & ASSORTED SOFT DRINKS

"MILK AND COOKIES"

HOUSE BAKED JUMBO COOKIES CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER AND WHITE CHOCOLATE MACADAMIA NUT
INDIVIDUAL WHOLE AND CHOCOLATE MILK

"THE NATURAL"

BOWLS OF TRAIL MIX, ASSORTED GRANOLA BARS
ASSORTED INDIVIDUAL YOGURTS
BASKET OF VINE AND TREE RIPENED WHOLE FRUIT

"SUNDAE SHOPPE"

VANILLA BEAN AND CHOCOLATE ICE CREAM
CARAMEL DOUBLE FUDGE BROWNIES
WHIPPED CREAM AND DECADENT TOPPINGS
ASSORTED SOFT DRINKS & BOTTLE WATER, FRESHLY BREWED STARBUCKS COFFEE
(*\$75.00 ATTENDANT FEE REQUIRED*)

"THE SWEET TOOTH"

CARAMEL DOUBLE FUDGE BROWNIES, PEANUT BUTTER STACKS AND ASSORTED MINI DESSERT BARS.
ASSORTED SOFT DRINKS & BOTTLE WATER, FRESHLY BREWED STARBUCKS COFFEE

"STRAWBERRY FIELDS"

STRAWBERRY SHORTCAKE, STRAWBERRY ICE CREAM
& CHOCOLATE COVERED STRAWBERRIES
ASSORTED SOFT DRINKS & BOTTLE WATER, FRESHLY BREWED STARBUCKS COFFEE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX. AN ADDITIONAL \$3.00 SERVICE CHARGE PER PERSON WILL APPLY TO GROUPS OF LESS THAN FIFTEEN GUESTS.

PLATED LUNCHEON SELECTIONS

ALL LUNCHEON SERVICE INCLUDES CHOICE OF SALAD, CHEF'S SELECTION OF VEGETABLE AND STARCH,
DESSERT, FRESH BAKED ROLLS, UNSWEETENED & SWEETENED ICED TEA WITH LEMON,
FRESHLY BREWED STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE

-SALADS-

FIELD GREENS WITH CHERRY TOMATOES AND VEGETABLE THREADS
CHOICE OF DRESSING

~

CAESAR SALAD WITH REGGIANO PARMESAN

~

YELLOW AND RED CAPRISE WITH MIXED GREENS, TOASTED
PINE NUTS AND BALSAMIC VINAIGRETTE

~

FIELD GREENS WITH PECANS, MANDARIN ORANGES, MAYTAG
BLEU CHEESE AND STRAWBERRY VINAIGRETTE

ENTREES

BEEF STROGANOFF SERVED OVER A BED OF EGG NOODLES

~

BACON WRAPPED CENTER CUT PORK LOIN MEDALLIONS WITH A MADERIA WINE REDUCTION

~

CHICKEN PICCATA SERVED WITH A LEMON CAPER BUERRE BLANC

~

GRILLED CHICKEN BREAST TOPPED WITH PROSCIUTTO, SPINACH AND
GOAT CHEESE AND A RED PEPPER COULIS

~

PEPPER CRUSTED SALMON FILLET WITH A LEMON DILL BUERRE BLANC

~

SLICED SIRLOIN OF BEEF WITH A GREEN PEPPERCORN SAUCE

~

GRILLED MAHI-MAHI WITH A ARTICHOKE AND OLIVE VINAIGRETTE

~

PETITE FILET WITH A FOREST MUSHROOM DEMI GLACE

DESSERTS

TRIPLE CHOCOLATE CAKE

RED VELVET CAKE

KEY LIME TART

CHEESE CAKE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE
SALES TAX.

LIGHT LUNCHEON SELECTIONS

ALL LIGHT LUNCHEON SERVICE INCLUDES CHOICE OF DESSERT, UNSWEETENED & SWEETENED ICED TEA WITH LEMON, FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE

CROISSANT SANDWICH

CHOICE OF CHICKEN OR TUNA SALAD ON A FLAKY CROISSANT WITH LETTUCE, TOMATO AND PICKLE SPEAR SERVED WITH CHOICE OF POTATO SALAD, PASTA SALAD OR FRESH FRUIT SKEWER

~

CLASSIC CAESAR SALAD WITH GRILLED CHICKEN
SERVED WITH ASSORTED ROLLS AND BUTTER

~

SMOKED TURKEY CLUB

SMOKED TURKEY BREAST WITH BACON, LETTUCE, TOMATO & SWISS CHEESE, SERVED ON FOCCACIA BREAD WITH CHOICE OF PASTA SALAD, POTATO SALAD OR FRESH FRUIT SKEWER

~

TRIO SALAD

MIXED GREENS WITH CHICKEN, TUNA AND SHRIMP SALADS
GARNISHED WITH EGGS, TOMATO AND PICKLE SPEAR
SERVED WITH ASSORTED ROLLS AND BUTTER

~

EDGEWATER CAESAR SALAD WITH BLACKENED SHRIMP, FRESH AVOCADO,
TEXAS SMOKED BACON AND CHERRY TOMATOES
SERVED WITH ASSORTED ROLLS AND BUTTER

DESSERTS

TRIPLE CHOCOLATE CAKE
RED VELVET CAKE
KEY LIME TART
CHEESE CAKE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX.

LUNCHEON BUFFETS

MINIMUM 30 GUESTS

EMERALD COAST DELI

SOUP DU JOUR, MIXED GARDEN GREENS WITH CHOICE OF DRESSINGS
SHRIMP AND PASTA SALAD, NEW POTATO AND BACON SALAD, KETTLE FRIED POTATO CHIPS
THINLY SLICED SELECTION OF DELI MEATS AND CHEESES INCLUDES:
ROASTED BREAST OF TURKEY, HONEY BAKED HAM, SEARED ROAST BEEF, ITALIAN SALAMI,
SWISS CHEESE, CHEDDAR CHEESE AND PEPPERJACK CHEESE
BAKED FRENCH BREAD, ASSORTED ROLLS AND SLICED BREAD
TRADITIONAL CONDIMENTS: ASSORTED COUNTRY MUSTARDS AND SANDWICH SPREADS
HOUSE BAKED COOKIES: CHOCOLATE CHIP, OATMEAL RAISIN, PEANUT BUTTER,
AND WHITE MACADAMIA NUT
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE

THE GOURMET PREMADE SANDWICH PLATTER

SOUP DU JOUR, MIXED GARDEN GREENS WITH CHOICE OF DRESSINGS
SHRIMP AND PASTA SALAD, CAESAR SALAD
CHOICE OF TWO PREPARED SANDWICHES:
SMOKED TURKEY AND HAVARTI ON RYE
ROAST BEEF AND BOURSIN ON ITALIAN BREAD
GRILLED CHICKEN, ROASTED PEPPER, GOAT CHEESE AND ARUGULA ON FOCACCIA BREAD
GRILLED VEGETABLE PLATTER, PLATTER OF SLICED SEASONAL FRUIT
PECAN PIE AND CHOCOLATE CAKE
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE

THE WHITE SANDS BUFFET

SOUP DU JOUR
MIXED GARDEN GREENS WITH ONIONS, ROMA TOMATOES, CRUMBLLED BLEU CHEESE
AND CHOICE OF DRESSINGS
VINE RIPE TOMATO, RED ONION & CUCUMBER SALAD
SOUTHERN MASHED POTATOES OR PARSLEY NEW POTATOES
GREEN BEANS SOUTHERN STYLE, ASSORTED ROLLS AND BUTTER
PEACH COBBLER AND APPLE PIE
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE

BUFFET ENTRÉE SELECTIONS

ROAST PORK LOIN "CHICKEN FRIED" STEAK WITH PEPPER GRAVY
SOUTHERN FRIED CHICKEN SLICED SIRLOIN WITH A MUSHROOM SAUCE
GRILLED MAHI MAHI WITH LEMON AND HERB BUTTER
CHICKEN CORDON BLEU WITH SAUCE SUPREME

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE
SALES TAX. AN ADDITIONAL \$3.00 SERVICE CHARGE PER PERSON WILL
APPLY TO GROUPS OF LESS THAN THIRTY GUESTS.

FAVORITE LUNCHEON BUFFETS

(MINIMUM 30 GUESTS)

BEACHSIDE COOK-OUT

FRESH GARDEN SALAD BAR WITH ASSORTED TOPPINGS AND DRESSINGS,
POTATO SALAD & ISLAND COLE SLAW
GRILLED HAMBURGERS AND HOT DOGS WITH ALL THE FIXINGS,
SPICY BAKED BEANS AND CORN ON THE COB & SLICED WATERMELON
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON

TEX-MEX

CHICKEN TORTILLA SOUP GARNISHED WITH WHITE CORN TORTILLA STRIPS
CHEESE ENCHILADAS WITH CHILE CON CARNE SAUCE
CHICKEN OR BEEF FAJITAS AND FLOUR TORTILLAS
SPANISH RICE AND RANCHERO BEANS
CONDIMENTS OF SHREDDED LETTUCE, SALSA, SOUR CREAM,
SHREDDED CHEESE & GUACAMOLE
FRIED CHEESE CAKE AND CHURROS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND A SELECTION OF SPECIALTY TEAS

ITALIAN

TOMATO SALAD WITH BUFFALO MOZZARELLA, FRESH BASIL, OLIVE OIL AND
BALSAMIC VINAIGRETTE, TRADITIONAL CAESAR SALAD
ANTIPASTO STYLE SALAD WITH A VARIETY OF CURED ITALIAN MEATS, GRILLED MARINATED
VEGETABLES AND OLIVES
PAN SEARED TURKEY SCALLOPINI WITH TOMATO CAPER SAUCE
CHEESE RAVIOLI WITH FIRE ROASTED MARINARA CREAM
HOUSE BAKED FOCACCIA, GARLIC AND ITALIAN BREADS
MINI CANNOLIS & TIRAMISU
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND A SELECTION OF SPECIALTY TEAS

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND
APPLICABLE SALES TAX. AN ADDITIONAL \$3.00 SERVICE CHARGE PER PERSON
WILL APPLY TO GROUPS OF LESS THAN THIRTY GUESTS.

PICNIC LUNCHESES

ALL PICNIC LUNCHEONS INCLUDE ASSORTED SOFT DRINKS AND BOTTLE WATER

SPOONBILL

PASTA OR POTATO SALAD
WHOLE FRUIT
SMOKED TURKEY, ROASTED PEPPER,
HAVARTI CHEESE AND ARUGULA
ON FOCACCIA BREAD
BROWNIE

BLUE HERON

PASTA OR POTATO SALAD
WHOLE FRUIT
ROAST BEEF AND BOURSIN CHEESE
ON A KAISER ROLL
HOME-MADE COOKIE

OSPREY

COLE SLAW AND POTATO SALAD
COLD SOUTHERN FRIED CHICKEN
CINNAMON APPLE SAUCE
HOME-MADE COOKIE

EGRET

MARINATED GREEN BEAN & TOMATO SALAD
VIRGINIA HAM AND GRUYERE CHEESE
ON FRENCH BAGUETTE
WHOLE FRUIT
GRANOLA BAR

SANDPIPER

WHOLE FRUIT
CHOICE OF TUNA SALAD OR ALMOND
CHICKEN SALAD SERVED ON A CROISSANT
WITH TOMATO AND LETTUCE
INDIVIDUAL POTATO CHIPS
GRANOLA BAR

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED
SERVICE CHARGE AND APPLICABLE SALES TAX.

-SIT DOWN SELECTIONS-

ALL DINNER ENTREES INCLUDE CHOICE OF SALAD, APPROPRIATE STARCH AND VEGETABLE, ROLLS AND BUTTER, CHOICE OF DESSERT, FRESHLY BREWED STARBUCKS COFFEE AND ICED TEA

ADDITIONAL, BUT EXCEPTIONAL STARTER SELECTIONS

-APPETIZERS-

GULF SHRIMP COCKTAIL WITH
TOMATO HORSE RADISH SAUCE

CRAB CAKE, BASIL OIL AND
"OLD BAY" POTATO CHIP

TUNA TARTARE

BEEF CARPACCIO WITH ARRUGULA
REGGIANO PARMESAN CHEESE & CROSTINI

-SOUPS-

SEAFOOD GUMBO
TOMATO BASIL
BLUE CRAB BISQUE
CORN VELVET WITH A PETITE CRAB CAKE

-SALADS-

FIELD GREENS WITH CHERRY TOMATOES, CUCUMBERS
AND VEGETABLE THREADS & CHOICE OF DRESSING

~

CAESAR SALAD WITH REGGIANO PARMESAN

~

SPINACH AND ARRUGALA SALAD WITH BACON, CRUMBLLED MAYTAG BLEU CHEESE AND TOMATOES,
SERVED WITH A HONEY DIJON DRESSING

~

FIELD GREENS WITH PECANS, MANDARIN ORANGES, MAYTAG
BLEU CHEESE AND STRAWBERRY BALSAMIC VINAIGRETTE

~

YELLOW AND RED CAPRESE WITH MIXED GREENS, TOASTED
PINE NUTS AND BALSAMIC VINAIGRETTE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED
SERVICE CHARGE AND APPLICABLE SALES TAX.

-SIT DOWN DINNER ENTRÉE SELECTIONS-

ALL DINNER ENTREES INCLUDE CHOICE OF SALAD, APPROPRIATE STARCH AND VEGETABLE, ROLLS AND BUTTER, CHOICE OF DESSERT, FRESHLY BREWED STARBUCKS COFFEE AND ICED TEA

ENTREES

PEPPER CRUSTED FILET OF SALMON WITH A LEMON-DILL BUERRE BLANC

CHICKEN WITH FORREST MUSHROOMS

GROUPER IMPERIAL WITH A HOLLANDAISE SAUCE

MARKET PRICE

SMOKED PORK CHOP WITH THYME ESSENCE

HORSERADISH CRUSTED SNAPPER WITH A ROASTED GARLIC VINAIGRETTE

MARKET PRICE

SEARED SEA BASS WITH A SMOKED CORN SAUCE

TILAPIA "OSCAR STYLE"

PAN ROASTED Tournedoes of BEEF

SERVED WITH A MADIERA SAUCE

GRILLED PETITE FILET OF BEEF AND CRAB STUFFED SHRIMP WITH A

PINK PEPPERCORN SAUCE AND A CITRUS BUERRE BLANC

GRILLED NEW YORK STEAK AU POIVRE WITH A COGNAC CREAM SAUCE

GRILLED FILET MIGNON WITH CARAMELIZED

SHALLOTS, MUSHROOM RAGOUT AND A GLACE DE VEAU

"SURF AND TURF", GRILLED PETITE FILET MIGNON

AND A SIX OUNCE LOBSTER TAIL SERVED WITH

BEARNAISE SAUCE AND DRAWN BUTTER

**ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED
SERVICE CHARGE AND APPLICABLE SALES TAX.**

-SIT DOWN DINNER DESSERT SELECTIONS-

CLASSIC FRENCH APPLE TART WITH VANILLA WHIPPED CREAM AND BERRIES

CRÈME BRULÉE CHEESE CAKE SERVED WITH A RASPBERRY PUREE

HAZELNUT CAPPUCINO TORTE

SUMMERBERRY NAPOLEON

TURTLE CHEESE CAKE

KEY LIME TART

RED VELVET CAKE

CHOCOLATE LAVA CAKE WITH VANILLA BEAN ICE CREAM

CHOCOLATE POT DE CRÈME WITH CHOCOLATE DIPPED BISCOTTI AND STRAWBERRIES

WHITE CHOCOLATE AND PECAN BREAD PUDDING

DINNER BUFFET SELECTIONS

MINIMUM 50 GUESTS

CORAL BUFFET

SELECTION OF THREE STARTERS, ONE VEGETABLE, ONE POTATO & RICE
TWO ENTRÉE'S, CHEF'S SELECTION DESSERT TABLE , ASSORTED
DINNER ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS COFFEE, DECAFFEINATED
COFFEE, SWEET AND UNSWEETENED TEA

SAND DOLLAR BUFFET

SELECTION OF FOUR STARTERS, TWO VEGETABLES, TWO POTATO & RICE
TWO ENTRÉE'S, DESSERT TABLE TO INCLUDE TWO DESSERTS,
ASSORTED DINNER ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS COFFEE,
DECAFFEINATED COFFEE, SWEET AND UNSWEETENED TEA

EDGEWATER BEACH BUFFET

SELECTION OF FOUR STARTERS, TWO VEGETABLES, TWO POTATO & RICE
THREE ENTRÉE'S, DESSERT TABLE TO INCLUDE FOUR DESSERTS,
ASSORTED DINNER ROLLS WITH BUTTER, FRESHLY BREWED STARBUCKS COFFEE,
DECAFFEINATED COFFEE, SWEET AND UNSWEETENED TEA

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX. AN ADDITIONAL \$5.00 SERVICE CHARGE PER PERSON WILL APPLY TO GROUPS OF LESS THAN FIFTY GUESTS.

-BUFFET DINNER SELECTIONS-

-STARTERS-

MIXED GARDEN SALAD WITH ASSORTED DRESSINGS, MARINATED CUCUMBER AND ONION SALAD, GRILLED VEGETABLE SALAD, HAND CUT ROMAINE LEAVES WITH PARMESAN CROUTONS AND TRADITIONAL CAESAR DRESSING, CAPRESE SALAD WITH FRESH BASIL, TOASTED PINENUTS AND BALSAMIC VINAIGRETTE, MEDITERRANEAN CHOPPED SALAD, MARINATED TOMATO AND ARTICHOKE SALAD WITH KALAMATA OLIVES AND FETA CHEESE, SEAFOOD GUMBO, SAUSAGE AND LENTIL SOUP, LOADED BAKED POTATO SOUP AND FIRE ROASTED VEGETABLE SOUP

-VEGETABLES-

FRESH SEASONAL VEGETABLE MEDLEY, GREEN BEANS WITH TOMATO CONCASSE AND FRESH BASIL, JULIENE ROOT VEGETABLES, SUCCATASH, ROASTED BABY CARROTS WITH BACON AND PEARL ONIONS, CREAMED BRUSSEL SPROUTS

-POTATOES AND RICE-

BASMATI RICE PILAF WITH FRESH PEAS AND ONIONS, BUTTERMILK MASHED POTATOES, WILD RICE PILAF WITH TOASTED PINE NUTS, BACON AND WHITE CHEDDAR CHEESE GRITS, ROASTED RED POTATOES, GRATIN POTATOES, WILD MUSHROOM RISSOTTO

-MAIN ENTRÉES-

ROAST SIRLOIN OF BEEF WITH OVEN ROASTED MUSHROOMS, PARMESAN CRUSTED CHICKEN WITH A TOMATO CAPER SAUCE, BLACKENED MAHI MAHI WITH A CREOLE TOMATO SAUCE, VEAL MARSALA, CHICKEN PICCATA, PEPPER CRUSTED SALMON WITH A LEMON DILL BUTTER, GRILLED HANGER STEAK WITH GRILLED RED ONIONS AND A CABERNET SAUCE, CHICKEN POT PIE, BEEF STROGANOFF, SHRIMP SCAMPI

-DESSERTS-

WARM PEACH COBBLER, BREAD PUDDING, TRIPLE CHOCOLATE CAKE, ASSORTED CHEESE CAKES, KEY LIME PIE, RED VELVET CAKE, CARROT CAKE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE SALES TAX. AN ADDITIONAL \$5.00 SERVICE CHARGE PER PERSON WILL APPLY TO GROUPS OF LESS THAN FIFTY GUESTS.

THEMED DINNER BUFFETS

MINIMUM 50 GUESTS

POOL SIDE COOKOUT

SLICED FRESH FRUIT PLATTERS, MIXED GARDEN SALAD BAR,
MACARONI SALAD, POTATO SALAD AND JAMAICAN COLE SLAW,
ALL BEEF HOT DOGS WITH ALL THE FIXING'S TO INCLUDE, SAUERKRAUT, PEPPERS, CHEESE, ONIONS,
CHOPPED TOMATOES AND PICKLED RELISH OR GRILLED
HAMBURGERS WITH SLICED CHEESE, ONIONS, TOMATOES AND LETTUCE.
BARBECUE CHICKEN QUARTERS, BAKED POTATO BAR, CORN ON THE COB,
APPLE PIE AND PEACH COBBLER
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE

SEAFOOD BUFFET

CHOICE OF SEAFOOD GUMBO OR BLUE CRAB BISQUE, SALAD BAR, POPPYSEED COLE SLAW, BACON AND
WHITE CHEDDAR CHEESE GRITS, BOILED NEW POTATOES, SOUTHERN STYLE GREEN BEANS, CREAMED
CORN, STEAMED CLAMS WITH A WHITE WINE BUTTER SAUCE OR PEEL AND EAT SHRIMP WITH COCKTAIL
SAUCE, GRILLED MAHI MAHI AND BAKED SALMON, HUSH PUPPIES
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE

POLYNESIAN LUAU

MIXED GREENS WITH SHREDDED CARROTS, RAISINS AND A MANGO HONEY DIJON DRESSING
ISLAND COLE SLAW, TROPICAL FRUIT DISPLAY, SEASONAL VEGETABLE MEDLEY,
STIR FRY VEGETABLES, STEAMED AND FRIED RICE, SWEET YEAST ROLLS AND BUTTER, DESSERTS TO
INCLUDE PINEAPPLE WEDGES, GUAVA CHEESE CAKE, MANGO AND KEY LIME TARTS.
CHOICE OF ENTRÉE
JERK CHICKEN QUARTERS, KAHLUA ROAST PORK, ISLAND SPICED RIBS WITH SWEET BBQ SAUCE, CURRIED
SHRIMP, GRILLED CHICKEN WITH SWEET AND SOUR SAUCE, TERRIYAKI BEEF, DEEP FRIED MAHI MAHI
UNSWEETENED AND SWEETENED ICED TEA WITH LEMON
FRESHLY BREWED STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE
SALES TAX. AN ADDITIONAL \$5.00 SERVICE CHARGE PER PERSON WILL
APPLY TO GROUPS OF LESS THAN FIFTY GUESTS.

HORS D'OEUVRES

(MINIMUM ORDER 25 PIECES PER ITEM)

COLD HORS D'OEUVRES

YELLOW AND RED TOMATO BRUSCHETTA

TUNA TARTAR ON WONTON CRISP
WITH WASABI AIOLI

CAPRESE SALAD BROCHETTES WITH
PESTO & BALSAMIC GLAZE

SPICY CRAB SALAD TARTLETTE

SALMON TARTAR CROSTINI
WITH A CAPER AIOLI

ICED JUMBO SHRIMP WITH
HORSERADISH COCKTAIL SAUCE

ASSORTED SUSHI ROLLS
SPICY TUNA, CALIFORNIA AND SMOKED SALMON

BOURSIN, ORANGE MARMALADE AND
CANDIED PECAN CROSTINI

SMOKED SALMON ON TOAST POINTS
WITH LEMON DILL CREAM CHEESE

BABY YUKON GOLD POTATOES WITH
CRÈME FRAICHE AND OSSETRA CAVIAR

HOT HORS D'OEUVRES

RASPBERRY AND ALMOND BRIE EN CROUTE

SUNDRIED TOMATO AND FETA
CHEESE SPANOKOPITA

ANDOUILLE SAUSAGE ENCROUTE
WITH CREOLE MUSTARD SAUCE

MINI BEEF WELLINGTONS

HIBACHI CHICKEN SKEWERS
WITH THAI PEANUT SAUCE

CRAB CAKES WITH A
OLD BAY REMOULADE

CASHEW CHICKEN SPRING ROLLS
WITH A SWEET CHILI SAUCE

CRISPY COCONUT SHRIMP WITH
A SPICY MANGO AIOLI

GRILLED LAMB CHOPS WITH
PROVENCALE SEASONINGS

DEVILED CRAB CAKES WITH
SPICY RED PEPPER AIOLI

**ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE
CHARGE AND APPLICABLE SALES TAX.**

SPECIALTY ITEMS

DISPLAY SELECTIONS

SELECTION OF FINE AMERICAN AND INTERNATIONAL CHEESES, GARNISHED WITH DRIED FRUITS AND NUTS, FRESHLY BAKED SLICED BAGUETTES, WATER CRACKERS AND OLIVE BREAD

BAKED BRIE IN FLAKY PASTRY CRUST GARNISHED WITH ORANGE MARMALADE, BROWN SUGAR & WALNUTS
(SERVES 40 PEOPLE)

SMOKED WHOLE GROUPER SERVED WITH CAPERS, CHOPPED EGGS GREEN ONIONS AND TRI COLORED TORTILLA CHIPS

ANTIPASTO DISPLAY
A VARIETY OF CURED ITALIAN MEATS, GRILLED MARINATED VEGETABLES, OLIVES AND BAKED BAGUETTES

FRESH SEASONAL VEGETABLE CRUTIDE SERVED WITH HERB RANCH DRESSING AND ROASTED RED PEPPER AIOLI

RAW BAR
OYSTERS ON THE HALF SHELL
JUMBO GULF SHRIMP
ALASKAN KING CRAB CLAWS
BLUE CRAB CLAWS

CARVING STATIONS

STEAMSHIP OF BEEF
SERVED WITH HORSERADISH CREAM SAUCE AND ASSORTED MUSTARDS
(SERVES 100 GUESTS)

ROASTED TOM TURKEY
SERVED WITH GIBLET GRAVY
(SERVES 30 GUESTS)

ROASTED PORK LOIN
SERVED WITH BARBECUE SAUCES
(SERVES 40 GUESTS)

GLAZED HAM WITH CINNAMON APPLE SAUCE & ASSORTED SPECIALTY MUSTARDS
(SERVES 75 GUESTS)
\$225.00++ PER ITEM

HORSERADISH CRUSTED PRIME RIB
(SERVES 40 GUESTS)

TOP ROUND OF BEEF
SERVED WITH BORDELAISE SAUCE
(SERVES 75 GUESTS)

ROASTED MARINATED STRIPLOIN OF BEEF
SERVED WITH AU JUS AND POMMERY MUSTARD SAUCE
(SERVES 30 GUESTS)

HERB CRUSTED TENDERLOIN OF BEEF
SERVED WITH CREAMED HORSERADISH
(SERVES 20 GUESTS)

ALL CARVED ITEMS COME WITH CHOICE OF FRESH ROLLS AND BUTTERMILK BISCUITS

All Carved Items Require a Chef's Attendant (*fee for each Chef)

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE

SPECIALTY STATIONS

ALL SPECIALTY STATIONS ARE SERVED FOR 1 ½ HOURS AND A CHEF ATTENDANT IS REQUIRED FOR ALL STATIONS AT \$75.00 PER CHEF.

PASTA/RISOTTO STATION

FOUR CHEESE RAVIOLI WITH SMOKED CHICKEN AND BASIL CREAM
PENNE PASTA WITH WILD MUSHROOMS AND TRUFFLE OIL
SAFFRON AND SEAFOOD RISOTTO FINISHED WITH
BUTTER, REGGIANO PARMESAN AND HERBS
BAKED GARLIC FOCACCIA AND ITALIAN CRUSTY BREAD

STIR-FRY STATION

GULF SHRIMP WITH SNOW PEAS AND BEAN SPROUTS
CHICKEN WITH JULIENNE OF CARROTS AND FOREST MUSHROOMS
BEEF AND BROCCOLI WITH CASHEWS
VEGETABLE STIR FRIED RICE

QUESADILLA STATION

CHIPOLTE BRAISED BEEF AND GRATED CHEDDAR
CILANTRO CHICKEN AND PEPPERJACK CHEESE
PICO DE GALLO, TOMATILLO SALSA, GUACAMOLE, QUESO FRESCO AND SOUR CREAM

CAESAR SALAD STATION

HAND CUT ROMAINE, CROUTONS, SHAVED PARMESAN CHEESE AND CAESAR DRESSING
CHOICE OF GRILLED SLICED CHICKEN OR SHRIMP

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE

SPECIALTY DESSERT STATIONS

(MINIMUM 20 GUESTS)

DESSERT BUFFET

A VARIETY OF SPECIALTY DESSERTS
PRESENTED INDIVIDUALLY SLICED

FOSTER STATION

WARM BANANAS SAUTEED WITH CARAMELIZED SUGAR AND RUM
SERVED TO ORDER OVER VANILLA BEAN ICE CREAM

CHOCOLATE FOUNTAIN

FLOWING SWISS CHOCOLATE
SERVED WITH PINEAPPLE, STRAWBERRIES, ANGEL FOOD CAKE,
PRETZELS, RIDGED POTATO CHIPS, MARSHMALLOWS AND GINGER SNAPS

(SERVES 75-100 PEOPLE)

FRENCH ROAST COFFEE STATION

FRESHLY BREWED STARBUCKS REGULAR AND DECAFFEINATED COFFEE,
A SELECTION OF SPECIALTY TEAS AND FONTANA COFFEE SYRUPS
SERVED WITH WHIPPED CREAM, CHOCOLATE SHAVINGS AND CINNAMON STICKS

PLEASE CHOOSE THREE OF YOUR FAVORITE LIQUEURS, CORDIALS OR
COGNACS TO ENHANCE YOUR COFFEE STATION

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A DESIGNATED SERVICE CHARGE AND APPLICABLE
SALES TAX. AN ADDITIONAL \$3.00 SERVICE CHARGE PER PERSON WILL APPLY
TO GROUPS OF LESS THAN TWENTY GUESTS.

BEVERAGE SELECTIONS

HOSTED BAR

HOSTED BARS ARE PRICED PER DRINK AND CHARGED ON CONSUMPTION.
ALL PRICES ARE SUBJECT TO 19% GRATUITY AND APPLICABLE SALES TAX.

HOUSE BRAND LIQUOR
CALL BRAND LIQUOR
PREMIUM BRAND LIQUOR
CORDIALS

DOMESTIC BEER
IMPORT BEER
HOUSE WINE
SOFT DRINKS/BOTTLE WATER

CASH BAR

CASH BARS ARE PRICED PER DRINK .
ALL PRICES INCLUDE ALL APPLICABLE SALES TAX.

HOUSE BRAND LIQUOR
CALL BRAND LIQUOR
PREMIUM BRAND LIQUOR
CORDIALS

DOMESTIC BEER
IMPORT BEER
HOUSE WINE
SOFT DRINKS/BOTTLE WATER

UNLIMITED PACKAGE BAR *MINIMUM OF 30 GUESTS

THE UNLIMITED PACKAGE BAR IS PRICED PER GUEST. UNLIMITED COCKTAILS, BEER, WINE, SOFT DRINKS & BOTTLED WATER ARE PROVIDED FOR ONE **INCLUSIVE PRICE PER PERSON**.

**HOUSE BRANDS
CALL BRANDS
PREMIUM BRANDS**

OTHER BEVERAGES

KEG OF DOMESTIC BEER
KEG OF IMPORTED BEER
FRUIT PUNCH

A BARTENDER FEE IS INCLUDED IN ALL KEG BEER PURCHASES.
ALL PRICES ARE SUBJECT TO 19% GRATUITY AND APPLICABLE SALES TAX.

CALL BRANDS

ABSOLUT VODKA, SMIRNOFF VODKA, TANQUERAY GIN, BEEFEATER GIN, BACARDI SILVER, CUERVO GOLD, JACK DANIEL'S, SEAGRAM'S VO, CROWN ROYAL

DELUXE BRANDS

GREY GOOSE VODKA, BOMBAY GIN, BOMBAY SAPPHIRE GIN, MEYERS RUM, CAPTAIN MORGAN CUERVO 1800, CROWN ROYAL, MAKERS MARK, CHIVAS REGAL