



# Event Menus

OMNI AMELIA ISLAND RESORT  
EVENT MENUS



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*v* Vegetarian

*vg* Vegan

*gf* Gluten-Friendly

*df* Dairy-Free

*n* Contains Nuts

Our menus are built from a foundation of seasonal ingredients from our locality on the Florida / Georgia line.



# CONTINENTAL

Continental breakfast include fresh Florida orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on one hour of service and do not include full seating or table service. Full seating/table service will be subject to an additional 4 per person.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## AMELIA CONTINENTAL

Berry patch | Blueberries, raspberries, strawberries

Sand pail | Pineapple, cantaloupe, honeydew

Greek yogurt | Our honey, local pecan granola

Dry cereal | Raisin Bran, Cheerios, Honey Nut Cheerios, local pecan granola, milk, plant-based milk

Bakeshop basket | Scratch muffins, croissants, Danish

The spread | Whipped butter, strawberry preserves, blueberry preserves

46 per person





# BREAKFAST BUFFET BUILDS

Breakfast buffets include fresh Florida orange juice, freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Customize your buffet by selecting your choice of one cereal, one egg, one root and two meats. Additional buffet builds subject to supplemental fees.

All buffets with a guarantee of under 25 people are subject to a 200 setup fee.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## LITTLE TALBOT

Whole fruit | Bananas, Granny Smith apples, Red Delicious apples, oranges

Greek yogurt | Our honey, local pecan granola

Bakeshop basket | Scratch muffins, honey biscuits, croissants, Danish

The spread | Whipped butter, strawberry preserves, blueberry preserves

Buffet builds | Cereal, egg, root, meat

55 per person

## BIG TALBOT

Berry patch | Strawberries, blueberries, raspberries

Cut fruit | Pineapple, cantaloupe, honeydew

Greek yogurt | Our honey, local pecan granola

Bakeshop basket | Scratch muffins, honey biscuits, croissants, Danish

The spread | Whipped butter, strawberry preserves, blueberry preserves

Buffet builds | Cereal, egg, root, meat

57 per person



# BREAKFAST BUFFET BUILDS

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## SAND DOLLAR

Berry patch | Strawberries, blueberries, raspberries

Cut fruit | Pineapple, cataloupe, honeydew

Banana pancakes | Cinnamon, vanilla

Surfside French toast | Coconut, pineapple, powdered sugar

Toppers | Vanilla whipped cream, maple syrup

Bakeshop basket | Scratch muffins, honey biscuits, croissants, Danish

The spread | Whipped butter, cream cheese, strawberry preserves, blueberry preserves

Buffet builds | Cereal, egg, root, meat

59 per person

## HUGUENOT

Berry patch | Strawberries, blueberries, raspberries

Cut fruit | Pineapple, cataloupe, honeydew

Greek yogurt | Our honey, local pecan granola

Bakeshop basket | Scratch muffins, honey biscuits, croissants, Danish

Morning rise | Assorted bagels, English muffins

Cured & dried | Prosciutto, coppa, smoked salmon

The spread | Whipped butter, cream cheese, strawberry preserves, blueberry preserves

Buffet builds | Cereal, egg, root, meat

61 per person



# BREAKFAST BUFFET BUILDS

Breakfast Buffets include your choice of one cereal, one egg, one root and two meats

## BUFFET BUILD | MEAT

### CHOICE OF TWO

- Applewood-smoked bacon
- Chicken apple sausage
- Turkey bacon
- Country link sausage
- Southern ham steak
- Vegetable breakfast sausage

## BUFFET BUILD | CEREAL

### CHOICE OF ONE

- Dry cereals | Raisin Bran, Cheerios, Honey Nut Cherrios, local pecan granola, milk, plant-based milk
- Local creamy grits | Cheddar cheese, crispy applewood-smoked bacon, green onion
- Steel cut oatmeal | Brown sugar, Cohen Farm pecan, raisin

## BUFFET BUILD | ROOT

### CHOICE OF ONE

- Roasted breakfast potatoes | Rosemary, peppers, Vidalia onion
- Hash brown potato casserole | Vidalia onion, cheddar cheese, parsley
- Sweet potato hash | Sweet onion, bell pepper

## BUFFET BUILDS | EGG

### CHOICE OF ONE

- Scrambled
- Cheddar cheese scramble
- Egg soufflé | Seasonal roasted vegetable, feta cheese
- Egg Whites



# ENHANCEMENTS

Breakfast enhancements are intended to supplement buffets and are portioned accordingly. Breakfast enhancements require inclusion of either a continental or breakfast buffet. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## COLD SIDE

### SEASONAL FRUITS & BERRIES

Pineapple, cantaloupe, honeydew, today's berries  
5 per person

### ASSORTED BAGELS

Cream cheese  
5 per person

### CHIA PUDDING

Coconut, Georgia peach, ginger  
6 per person

### OVERNIGHT OATS

Almond butter, strawberry jam  
6 per person

### TROPICAL FRUIT

Melons, pineapple, papaya, mango, passion fruit, cilantro  
6 per person

### CITRUS QUINOA

Ginger, orange, almond, arugula  
6 per person

### GLUTEN-FRIENDLY BREAKFAST BREADS

Pullman loaf, biscuits, muffins, scones  
6 per person

### MINI SMOKED SALMON BAGELS

Lemon, caper & Lil' Moo spread, everything spice, arugula  
8 per person

## HOT SIDE

### BANANA PANCAKES

Maple syrup, whipped butter  
5 per person

### SURFSIDE FRENCH TOAST

Coconut, pineapple, whipped butter, brown sugar  
5 per person

### WARM QUINOA

Roasted apple, coconut, pecans, cinnamon  
6 per person

### LOCAL GRITS

Cheddar cheese, applewood-smoked bacon, green onion  
6 per person

### BREAKFAST POTATOES

Roasted, casserole or sweet potatoes  
6 per person

### STEEL-CUT OATMEAL

Brown sugar, Cohen Farm pecans, raisins  
6 per person

### MINI BREAKFAST QUICHE

Vegetable OR smoked Gouda and ham  
7 per person

### BUTTERMILK BISCUIT & COUNTRY SAUSAGE GRAVY

8 per person

### MEATS

Applewood-smoked bacon, country link sausage, chicken sausage or turkey bacon  
8 per person



# CHEF ATTENDED STATIONS

Chef attended stations are meant to supplement continental and breakfast buffets and are portioned accordingly. All stations with a guarantee of under 25 people are subject to 200 setup fee. Chef attendant required at 175 per chef (two hour maximum).

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## SMOOTHIES

Antioxidant blast | Blueberry, coconut, maple, spirulina

Passion fruit | Honey and yogurt

Protein | Peanut, oat, almond milk

18 per person

## SIMPLY CRÊPES

Fruit | Strawberries, peaches, bananas

Crunch | Granola, almonds, toasted coconut

Cream | Vanilla, cinnamon, raspberry crème fraîche

Sauce | Lemon curd, chocolate, caramel

21 per person

## FARM-FRESH EGG OMELET

Our coop | Freshly cracked whole eggs and whites

Garden fresh | Spinach, bell pepper, mushroom, onion, tomato, asparagus, corn

The heat | Jalapeño, Chef's hot sauce

Cheese block | Cheddar, mozzarella, feta

Filler | Sausage, country ham, applewood-smoked bacon, Fernandina shrimp

Bottles and sauces | Pico de gallo, ketchup

27 per person

## FLAPJACK CITY

Our batter | Vanilla, buttermilk, farm-fresh eggs

Fresh | Blueberry, strawberry, banana, peaches

Salty | Applewood-smoked bacon bits, breakfast sausage crumble

Sweet | Chocolate chips, marshmallow, pecans, granola, Oreos, coconut

Whipped | Butter, vanilla cream, burnt honey meringue

Syrups | Maple, honey

23 per person

## BENNY AND THE EGGS (EGGS BENEDICT)

Vessels | English muffins, buttermilk biscuits

Proteins | Canadian bacon, smoked salmon, short ribs

Sauces | Hollandaise, sausage gravy, horseradish hollandaise

Toppings | Crispy capers, shoestring onion rings, chives, herb blend, pickled onion, Chef's hot sauce

27 per person

Enhancement | Crab cakes | 4 per person

## BREAKFAST TACO STAND

Tortillas | Flour and corn

Fillers | Farm-fresh scrambled egg, crispy applewood-smoked bacon, chorizo, refried beans

Queso | Cotija, cheddar jack

Toppers | Guacamole, salsa fresca, salsa verde, sour cream

Fresh | Tomato, onion, jalapeño, cilantro, lime

27 per person





# PLATED

All plated breakfasts include breakfast pastry basket, fresh Florida orange juice, freshly brewed Stance regular and decaffeinated coffee and a selection of Numi hot tea.

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## AMELIA BREAKFAST

Scrambled farm-fresh eggs, applewood-smoked bacon, Amelia potatoes

53 per person

## GARDEN VEGETABLE QUICHE

Farm-fresh eggs, broccoli, spinach, bell pepper, feta cheese, Amelia potatoes, arugula

50 per person

## FRENCH TOAST BREAD PUDDIN'

Croissant, brioche, cinnamon, maple bourbon Georgia peach compote

50 per person

## BLACK FOREST HAM AND CHEESE QUICHE

Farm-fresh eggs, smoked Gouda, arugula, Amelia potatoes

51 per person

## “STEAK” AND EGGS

Bourbon honey-braised short ribs, creamy grits, blistered Brussels sprouts, poached eggs

66 per person



## À LA CARTE

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

### FRESH CUT FRUIT

Cantaloupe, honeydew, watermelon, pineapple  
19 per person

### BREAKFAST MEAT

Applewood-smoked bacon, blueberry sausage,  
Southern ham steak or all-natural sausage links  
13 per person

### FARM-FRESH EGGS

Scrambled or hard-boiled  
12 per person

### ROASTED BREAKFAST POTATOES

Rosemary, peppers, Vidalia onion  
9 per person

### ALTERNATIVE BREAKFAST MEAT

Turkey bacon, chicken apple sausage or vegetable  
breakfast sausage  
14 per person

### MINI QUICHE

Vegetable OR ham & smoked Gouda  
14 each

### SCRATCH MUFFIN

Banana, blueberry, Florida orange, chocolate  
11 each

### GREEK YOGURT

Plain, blueberry, strawberry  
11 each

### BREAKFAST PASTRIES

All-butter croissant, chocolate croissant, Danish  
11 per person

### DRY CEREALS

Raisin Bran, Cheerios, Honey Nut Cheerios and  
granola  
12 per person

### WHOLE FRUIT

Granny Smith apple, Red Delicious apple, banana,  
orange, pear  
8 each

### ASSORTED BAGELS

Plain, everything and blueberry with whipped butter  
and cream cheese  
11 each

### GLUTEN-FRIENDLY BREAKFAST BREADS

Pullman loaf, biscuits, muffins, scones  
13 per person

### BREAKFAST BURRITO

Flour tortilla, farm-fresh eggs, pepper jack cheese,  
bell pepper, onion, sausage, sour cream, salsa  
22 each

### BREAKFAST CROISSANT SANDWICH

Farm-fresh egg, Swiss, country ham  
20 each

### BREAKFAST MUFFIN SANDWICH

English muffin, farm-fresh egg, cheddar,  
applewood-smoked bacon  
19 each



# BOXED BREAKFAST

## CONTINENTAL

Muffin | Blueberry, banana nut or chocolate  
Yogurt parfait | Greek yogurt, seasonal berries, granola  
Cut fruit | Pineapple, melons, grapes  
Fresh Florida orange juice  
48 per person

## QUICHE BOX

In the crust | Vegetable or ham and smoked Gouda  
Artisan greens | Hierloom tomato, cucumber, herb vinaigrette  
Cut fruit | Pineapple, melons, grapes  
Fresh Florida orange juice  
52 per person

## HEALTHY START (VEGAN)

Chia pudding | Coconut, peach, almond  
Citrus quinoa | Orange, candied ginger, almond, arugula  
Berries | Strawberries, blueberries, raspberries  
Maple granola crunch  
Fresh Florida orange juice  
51 per person





# À LA CARTE BREAKS

Prices are subject to a 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

## SAVORY

Freshly popped butter popcorn | 10 per box

Gourmet potato chips | 9 each

Bag of pretzels | 9 each

## SNACK BLENDS

### THREE P'S

Pretzels, peanut butter chips, honey  
roasted peanuts

74 per pound

### SMOOTHIE BLEND

Sun-dried strawberries, yogurt-covered raisins,  
salted cashews, banana chips

76 per pound

### IT'S KINDA CHEESY

Cheddar crackers, Goldfish, sesame sticks,  
Buffalo-spiced pecans

71 per pound

## SWEET

### CANDY BARS

Assorted bars

9 each

### WHOLE FRUIT

Granny Smith apples, Red Delicious apples, bananas,  
oranges, pears

7 each

### GRANOLA BARS

Assorted flavors

7 each

### COOKIES

Chocolate chunk, oatmeal-raisin, peanut butter

7 each

### BARs

Brownie, puffed rice, raspberry & almond, lemon

7 each

### ICE CREAM BARS

Vanilla, milk chocolate

10 each



# DAY BREAKS

Breaks require a minimum of 10 people and are based on 30 minutes of service.

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## LEMONADE STAND

Simple lemonade | Lemons, sugar, freshly squeezed

Not so sweet tea | Black tea, fresh tap

Pour some sugar | Pure cane, peach, honey, prickly pear, Florida orange, hibiscus, raspberry

Freshly baked cookies | Lemon, chocolate chip

Lemon bar | Toasted meringue

26 per person

## SMOKE BREAK

Crispy smoked pork belly | Ginger & peach habanero jam

Smoked salmon | Baguette, olive, Lil' Moo cheese, lemon, dill

Smoked mahi dip | Cajun crackers

Smoke and barrel pickles | Cucumber, okra, green beans, ranch

Cajun smoked pecans

Sweet tea | Black tea, peaches, simple syrup

32 per person

## TASTE OF OUR TOAST

Avocado toast | Apple, ricotta, lemon, tarragon

Egg salad | Rye, shaved ham, hot sauce, celery

Fluffernut | Bananas, peanut butter, cinnamon fluff

Peaches & cream | Vanilla cream cheese, roasted peaches, pecan granola

30 per person

## CANDY STORE

Pucker | Super Sours, Smarties, Skittles

Chewy | Gummy bears, orange slices, hot cinnamon bears

Chocolate | M&M's, Crunch, Peppermint Patties, peanut butter cups

More Sweet | Tootsie Rolls, Bit-O-Honey, vanilla caramels

29 per person

## PETITE SWEETS

Gourmet truffle | Chef's seasonal selection

French macarons | Assorted flavors

Paté de fruit | Raspberry, citrus

33 per person



# ADDITIONAL BREAKS

Breaks require a minimum service for 10 people and are based on 30 minutes of service.

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## DOUGHNUTS, GLAZED & DIPPED

### CATAWAMPUS

Caramel-dipped, toasted coconut and chocolate drizzle

### GONE MUDDIN'

Pistachio glaze and Oreo pieces

### LIL' DARLING LEMON

Glaze and strawberry sprinkles

### BUTTER ME UP

Brown butter glaze, hazelnut crunch

### HOLY MOLY DOUGHNUT HOLES

Cinnamon sugar and powdered sugar

29 per person

### TRAIL MIX

### ROASTED NUTS

Peanuts, pistachios, walnuts, almonds, macadamia nuts, cashews and pecans

### DRIED FRUIT

Strawberries, blueberries, pineapples, papaya and yogurt-covered raisins

### NOT NUT OR FRUIT

M&M's, pumpkin seed, caramel popcorn, honey roasted sesame sticks

31 per person

## THE MOVIE STAND

### POPCORN

Freshly popped, butter and salt

### POPCORN SALT

White cheddar, bacon, jalapeño, barbecue and ranch

### CANDY BAR

Butterfinger, Kit Kat, Milky Way, M&M's and Twix

### WARM PRETZELS

Beer cheese, yellow mustard, honey mustard

30 per person

## BAKED FRESH

### OUR COOKIES

Chocolate chunk, oatmeal, peanut butter and red velvet

### BARs

Lemon, coconut butter bar and brownie

29 per person

### WITH BEVERAGE COMPLEMENT

Woohoo milk and whole milk

31 per person

### WITH NITRO COMPLEMENT

Nitro milkshakes

36 per person



# ADDITIONAL BREAKS

Breaks require a minimum of 10 people and are based on 30 minutes of service.

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## TAKE A DIP OR TWO

Southern pimento cheese | Applewood-smoked bacon, chive

Caramelized onion | Crispy shallots, herb

Roasted tomato salsa | Jalapeño, barbecue, ranch

Avocado | Lemon, Georgia olive oil, dill, pollen

Swimmin' shoes | Corn tortilla chips, potato chips, pork rinds

28 per person

## SOUTHERN HIGH TEA BREAK

Tea biscuit | Pimento cheese, applewood-smoked bacon, chive, peppadew

Savannah girl | Peaches, Lil' Moo cheese, candy pecans, arugula, sourdough

Shrimp toast | Bourbon shrimp, pickled okra, lo' country cream cheese, lemon, dill

Scones | Clotted cream and strawberry jam

Pistachio cream puff

Salted caramel chocolate cake

33 per person

## POUND CAKE BREAK

By the pound | Citrus, orange poppy, chocolate chip, cinnamon streusel

Fresh pick | Strawberry, blueberry, raspberry

Spread around | Whipped butter, honey cream cheese

25 per person

## FLORIDA CITRUS BREAK

Freshly squeezed orange juice

Limeade | Sugar, water, freshly squeezed

Candied orange | Dark chocolate

Local shrimp ceviche | Corn chips

Lemon goat cheese | Salt water baguette

Pushpop | Orange creamsicle

30 per person

## MEZZE

Mediterranean flats | Crispy pita, lavosh

Red pepper hummus | Garbanzo, pine nut, roasted garlic

Baba ghanoush | Pomegranate, pink peppercorn, feta

Falafel | Tzatziki

Whipped feta | Lemon, honey, bee and fennel pollen

Ezme | Tomato, bell pepper, sumac, lemon

29 per person



# ADDITIONAL BREAKS

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## S'MORE S'MORES

### SKEWER

Pineapple marshmallow, white chocolate and toasted coconut graham

### BAR

Marshmallows, peanut butter, chocolate and graham

### SANDWICH

Vanilla marshmallow, milk chocolate ganache and graham cracker

### SHOT

Raspberry marshmallow, dark chocolate and toasted graham

31 per person

## HONEY HIVE

### PALMETTO HONEY CAKE

Florida orange cream

Drop biscuits | Bee sting butter

### HONEY TOFFEE

White chocolate and cashews

### SWEET GRASS DAIRY CHEESE

Thomasville Tomme, Lil' Moo and Green Hill

### OTHER HONEYS

Palmetto, black mangrove and tupelo

### HONEY LEMON TEA

Tea, lemon and honey

34 per person



# DAY OF THE WEEK LUNCH BUFFETS

By selecting a day of the week lunch feature on the designated day, your group will enjoy a 5 discount per person. To be eligible, no alterations or substitutions may apply. Lunch buffets include freshly brewed Stance regular and decaffeinated coffee, ice tea and fresh Florida lemons. All buffets with a guarantee of fewer than 25 guests are subject to a 200 set up fee.

Pricing below reflects applied discount. Prices are subject to 26% service charge and 7% sales tax. All menu prices subject to change.

## SUNDAY

### CHICKEN COOP

Strawberry summer salad | Amelia island blend, fennel granola and strawberry vinaigrette

Broccoli salad | Cranberry, almond parmesan and bacon

Watermelon wedge | That's it

The firebird | Spicy crisp chicken thigh, crisp onions and pickles

“Coop” deville | Grilled chicken breast, provolone, tomato, shishito pepper and green tomato jam

Barbecue | Barbecue chicken thigh, bacon, and crisp onion

Not so chicken slider | Fried green tomato, goat cheese and pepper jam

Bottles o’ sauce | Ranch, pineapple mustard, black garlic sauce and ketchup

Smothered tots | Beer cheese, Cajun, applewood-smoked bacon and scallion

Sweet | Banana pudding and strawberry shortcake | 74 per person

## MONDAY

### SO-FLO

Caribbean chop salad | Cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese and chipolte lime vinaigrette

Garbanzo salad | Cucumber, avocado, onion, tomato, cilantro, dill and lime

Island shrimp gumbo | Sofrito, rice, olives and cilantro

Grilled swordfish | Hearts of palm, citrus rum butter beurre blanc

Jerk chicken thighs | Mango mojito relish

Mojo pork | Cilantro, orange and escabeche

Cuban black beans | Ham hock, cumin and lime

Yellow rice | Cilantro, lime and tomato

Plantains | Roasted garlic butter

Sweet | Coconut rum cake and guava cheesecake | 73 per person





# DAY OF THE WEEK LUNCH BUFFETS

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## TUESDAY

### TORTILLA STREET

Tortilla soup | Queso fresco, avocado, tortilla and cilantro

Shrimp campechana | Fernadina shrimp, tomato, cilantro, lime and chile

Charred chopped salad | Romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled onion and chipotle ranch

To build | Flour and corn tostadas

Salsas and spices | Pico de gallo, salsa verde, guacamole, charred tomato salsa, cotija, cheddar, jack, onion, lime, cilantro, sour cream and jalapeno

Beef barbacoa | Grilled onion and lime

Chicken asada | Chile, lime and cilantro

Pork carnitas | Escabeche, charred lime

Black bean enchiladas | Flour tortilla, queso fresco, enchilada sauce and cotija

Spanish rice | Tomato, cumin and lime

Mexican street corn | Cotija, zest of lime and paprika

Sweet | Churros and tres leches cake | 76 per person

## WEDNESDAY

### SUBS, SALADS AND SANDWICHES

Beer cheese & broccoli soup | Garlic crouton

Chef's salad | Amelia Island blend, roasted corn, tomato, cucumber, bacon, red onion, blue cheese, buttermilk vinaigrette and balsamic vinaigrette

Fruit salad | Pineapple, cantaloupe, honeydew and grapes

Roasted beef sandwich | Roasted tomato, arugula, smoked onion jam, rosemary-roasted garlic aioli, Swiss cheese and grilled sourdough

Cajun chicken salad | Local pecans, grapes, Old Bay, bibb lettuce, tomato and French roll

Muffaletta | Salami, mortadella, ham, provolone, olive and artisan bread

Tempeh BLT | Maple smoke cured, black garlic, lettuce, tomato and artisanal wheat

Hand-cut chips | Hidden Valley seasoning

Sweet | Salted caramel cheesecake and raspberry white chocolate mousse | 73 per person



# DAY OF THE WEEK LUNCH BUFFETS

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## THURSDAY

### MAMA MIA

Antipasti | Pepperoni, salami, mortadella, Parmigiano-Reggiano, olives, basil and prosecco vinaigrette

Caprese salad | Heirloom tomato, mozzarella, pine nut and basil

Caesar salad | Parmesan, herb croutons and Florida lemon Caesar

Minestrone | White bean, garden vegetable and Italian sausage

Roasted salmon | Pine nut & kale pesto and lemon

Chicken piccata | Lemon, caper and butter

Carbonara | Pappardelle, pancetta, sweet peas and garlic cream

Three-cheese ravioli | Tomato sauce, basil and ricotta

Mediterranean vegetables | Zucchini, yellow squash, eggplant, red onion, bell pepper, tomato and capers

Breadsticks | Parmesan and marinara

Sweet | Caramel macchiato tiramisu and almond-pear cake | 73 per person

## FRIDAY

### BACK PORCH PICNIC

Grilled chicken wings | Buffalo, carrots, celery

Watermelon | Seedless, lime, sweet tea moonshine and arugula

Macaroni salad | Celery, onion, ham, mayo, sweet pea and broccoli

Coleslaw | Cabbage, kale, Granny Smith apple and poppy seed dressing

Pattied | Beef burgers, black bean burgers and saltwater rolls

Linked | Spiced sausage, beef dogs, sauerkraut and potato buns

Slicin' toppings | Cheddar, Swiss and provolone

Crunchin' toppings | Leaf lettuce, tomato, onions

Pourin' toppings | House-made barbecue sauce and chef's all-natural hot sauce

Spreadin' toppings | Ketchup, datil pepper mustard, may and shack sauce

Stackin' toppings | Tobacco onions, pickled pepper & onion, applewood-smoked bacon and house-made pickles

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Cob corn | Scallions and butter

Sweet | Cherry cobbler and lemon meringue pie | 74 per person



# DAY OF THE WEEK LUNCH BUFFETS

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## SATURDAY

### HOLY SMOKES

Chef's Texas-style chili | Corn chips, cheddar and sour cream

Wedge salad | Iceburg lettuce, applewood-smoked bacon, tomato, blue cheese and buttermilk vinaigrette

Potato Salad | Mustard, mayo, celery, onion, scallion and egg

Coleslaw | Cabbage, kale, Granny Smith apple and poppy seed dressing

House-made chips | Barbecue spice and lime

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Sweet corn pudding | Leeks and jack cheese

Our Texas toast | Brown butter and garlic

Smokin' sauces | House-made barbecue, Carolina mustard barbecue and Alabama white barbecue

Hot touches | Chef's all-natural hot sauce and magma hot sauce

Sweet | Peach butter cake and maple-bourbon pecan pie

### HOLY SMOKES PICK-A-PLATE

Smoked brisket | Pickles

Smoked St. Louis ribs | Dry rub

Smoked beer can chicken | Brined and glazed

Smoked sausage | Sweet jalapenos

Pick 2 | 75 per person

Pick 3 | 81 per person

All | 84 per person



# LUNCH BUFFETS

Luncheon buffets include your choice of freshly brewed Stance regular and decaffeinated coffee and iced tea with Florida lemons. All buffets with a guarantee of fewer 25 people are subject to 200 setup fee.

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## CHICKEN COOP

Strawberry summer salad | Amelia Island blend, fennel granola and strawberry vinaigrette

Broccoli salad | Cranberry, almond, parmesan, and bacon

Watermelon wedge | That's it

The firebird | Spicy crispy chicken thigh, crispy onions and pickles

“Coop” deville | Grilled chicken breast, provolone, tomato, shishito pepper, green tomato jam

Barbecue | Barbecue chicken thigh, bacon and crisp onions

Not so chicken slider | Fried green tomato, goat cheese and pepper jam

Bottles o'sauces | Ranch, pineapple mustard, black garlic sauce and ketchup

Smothered tots | Beer cheese, Cajun, applewood-smoked bacon and scallion

Banana pudding | Vanilla wafer and sweet cream

Sweet | Banana pudding and strawberry shortcake | 79 per person

## SO-FLO

Caribbean chop salad | Cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese and chipotle lime vinaigrette

Garbanzo salad | Cucumber, avocados, onion, tomato, cilantro, dill and lime

Island shrimp gumbo | Sofrito, rice, olives and cilantro

Grilled Swordfish | Hearts of palm, citrus rum beurre blanc

Jerk chicken thighs | Mango mojito relish

Mojo pork | Cilantro, orange, escabeche

Cuban black beans | Ham hock, cumin and lime

Yellow rice | Cilantro, lime, tomato

Plantains | Roasted garlic butter

Sweet | Coconut rum cake and guava cheesecake | 78 per person



# LUNCH BUFFETS

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## MAMA MIA

Antipasti salad | Pepperoni, salami, mortadella, Parmigiano-Reggiano, olives, basil, prosciutto vinaigrette

Caprese salad | Heirloom tomato, mozzarella, pine nut and basil

Caesar salad | Parmesan, herb croutons and Florida lemon Caesar

Minestrone | White bean, garden vegetables, Italian sausage

Three-cheese ravioli | Tomato sauce, basil, ricotta

Roasted salmon | Pine nut & kale pesto, lemon

Chicken piccata | Lemon, caper and butter

Carbonara | Pappardelle, pancetta, sweet peas and garlic cream

Mediterranean vegetables | Zucchini, yellow squash, eggplant, red onion, bell pepper, tomato and capers

Breadsticks | Parmesan and marinara

Sweet | Caramel macchiato tiramisu and almond pear cake | 78 per person

## SALADS, SPROUTS AND SEEDS

Roasted corn soup | Succotash

Greens | Romaine, bibb, and spinach

Sprouts | Broccoli and alfalfa

Garden | Cherry tomato, carrot, cucumber, radish and red onion

Berry patch | Strawberries, blueberries and raspberries

Grains | Quinoa, lentil, farro, and Florida citrus

Seeds and nuts | Sunflower seeds, pecans and almonds

Crisp | Garlic croutons, rice noodle

Legumes | Sea island red peas, black beans, edamame

Watering cans | Buttermilk vinaigrette, balsamic vinaigrette and sesame & ginger vinaigrette

Grilled Atlantic salmon | Barbecue spice

Grilled chicken breast | Chimichurri

Grilled steak | Roasted garlic and rosemary

Grilled flatbread | Roasted mushroom, Gruyère, garlic cream, Granny Smith apples, our honey

Baked potato | Bacon, scallion, cheddar, butter and sour cream

Shortcake | Lemon-blueberry and chocolate-strawberry | 81 per person



# LUNCH BUFFETS

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## TORTILLA STREET

Tortilla soup | Queso fresco, avocado, tortilla and cilantro

Shrimp campechana | Fernandina shrimp, tomato, cilantro, lime and chile

Charred chopped salad | Romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled red onion and chipotle ranch

To build | Flour and corn tostadas

Salsas and spices | Pico de gallo, salsa verde, guacamole, charred tomato salsa, Cotija, cheddar jack, onion, lime, cilantro, sour cream, jalapeño

Beef barbacoa | Grilled onion and lime

Chicken asada | Chili, lime, cilantro

Pork carnitas | Escabeche, charred lime

Black bean enchilada | Flour tortilla, queso fresco, enchilada, Cotija

Spanish rice | Tomato, cumin, lime

Mexican street corn | Cotija cheese, zest and paprika

Sweet | Churros and tres leches cake | 81 per person

## BACK PORCH PICNIC

Grilled chicken wings | Buffalo sauce, carrots and celery

Watermelon | Seedless, lime, sweet tea moonshine and arugula

Macaroni salad | Celery, onion, ham, mayo, sweet peas and broccoli

Coleslaw | Cabbage, kale, Granny Smith apples and poppy seed dressing

Pattied | Beef burgers, black bean burgers and saltwater rolls

Linked | Spiced sausage, beef dogs, sauerkraut and potato buns

Slicin' toppings | Cheddar, Swiss and provolone

Crunchin' toppings | Leaf lettuce, tomatoes and diced onions

Pourin' toppings | House-made barbecue sauce and Chef's all-natural hot sauce

Spreadin' toppings | Ketchup, datil pepper mustard, mayo and shack sauce

Stackin' toppings | Tobacco onion, pickled pepper and onion, applewood-smoked bacon and house-made pickles

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Cob corn | Scallions and butter

Sweet | Cherry cobbler and lemon meringue pie | 79 per person



# LUNCH BUFFETS

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## HOLY SMOKES

Chef's Texas-style chili | Corn chips, cheddar and sour cream

Wedge salad | Iceberg lettuce, applewood-smoked bacon, tomato, blue cheese and buttermilk vinaigrette

Potato salad | Mustard, mayo, celery, onion, scallion and egg

Coleslaw | Cabbage, kale, Granny Smith apples and poppy seed dressing

House-made chips | Barbecue spice and lime

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Sweet corn pudding | Leeks and jack

Our Texas toast | Brown butter and garlic

Smokin' sauces | House-made barbecue, Carolina mustard barbecue, Alabama White barbecue

Hot touches | Chef's all-natural hot sauce and magma hot sauce

Sweet | Peach butter cake and maple bourbon pecan pie

## PICK-A-PLATE

Smoked brisket | Pickles

Smoked St. Louis Ribs | Dry rub

Smoked beer can chicken | Brined and glazed

Smoked sausage | Sweet jalapeños

Pick 2 | 80 per person

Pick 3 | 86 per person

All | 89 per person

## SUBS, SANDWICHES & SALADS

Beer cheese & broccoli soup | Garlic crouton

Chef's salad | Amelia Island blend, roasted corn, tomato, cucumber, bacon, red onion, blue cheese, buttermilk vinaigrette and balsamic vinaigrette

Fruit salad | Pineapple, cantaloupe, honeydew, grapes

Roast beef sandwich | Roasted tomato, arugula, smoked onion jam, roasted garlic & rosemary aioli, Swiss cheese, grilled sourdough

Cajun chicken salad | Local pecans, grapes, Old Bay, bibb lettuce, tomato, French roll

Muffaletta | Salami, mortadella, ham, provolone, olive, artisan bread

Tempeh BLT | Maple smoke-cured, black garlic, lettuce, tomato, artisanal wheat

Hand-cut chips | Hidden Valley seasoning

Sweets | Salted caramel cheesecake, raspberry white chocolate mousse | 78 per person





# LUNCH BUFFETS

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## GREEK TABLE

Taverna salad | Amelia Island lettuce blend, cucumber, tomato, onion, banana pepper, Kalamata olive, feta cheese, oregano vinaigrette

Quinoa Tabbouleh | Lemon, parsley

Pasta salad | Fusilli, artichoke, roasted mushroom, roasted pepper, sun-dried tomato

Chickpea hummus | Preserved lemon, roasted garlic, crispy pita

Falafel | Garbanzo, parsley, tzatziki

Chicken kebab | Peppers, onions

Moroccan-spiced swordfish | Lemon & caper butter, blistered tomato

Yukon Gold potatoes | Preserved lemon, fresh herb

Roasted Mediterranean vegetables | Zucchini, squash, eggplant, tomato

Sweets | Baklava and honey custard cake | 81 per person

## ASIAN PANHANDLE

Tom kha soup | Coconut, lemongrass, kaffir lime and mushroom

Fresh summer roll | Vermicelli, alfalfa, cucumber and basil

Chicken satay | Coconut and peanut curry

Chop chop | Amelia Island blend, bok choy, snow pea, carrot, pickled pineapple, radish and sesame vinaigrette

Miso honey-glazed salmon | Kimchee bok choy

Holy basil chicken | Pepper, cashew and scallion

Crispy pork | Pork shoulder, Korean chili glaze and sesame

Pole beans | Ginger & sesame dressing

Steamed vegetable dumplings | Sesame, sweet chili, lime

Pineapple fried rice | Pea, carrot, pineapple and egg

Steamed rice | Sea salt

Sweets | Strawberry-matcha cream puffs and mango-lychee pudding | 80 per person



## LUNCH | PLATED

Two-course plated luncheons are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, main selection and choice of starter or sweet finish. Additional selections are subject to 10 supplement per person.

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### SOUP OR SALAD

Choice of one

#### SALAD

Caesar salad | Romaine, parmesan, croutons, crisp pancetta, fennel pollen and Florida lemon Caesar

Florida citrus salad | Pomegranate seeds, mint, chicory, arugula, feta cheese and honey vinaigrette

Farm vegetable salad | Artisan lettuce, puffed corn, garden tomato, house-made ricotta, pickled red onion, cucumber and herb buttermilk dressing

Wedge salad | Baby iceberg, applewood-smoked bacon, Asher blue, heirloom tomato, pickled onion, chive

Tuscan salad | Baby gem, radicchio, cucumber, pickled onion, artichoke, tomato, Kalamata, feta, oregano vinaigrette

Georgia peach salad | Bibb lettuce, frisee, Cohen Farm pecans, Lil' Moo cheese and Winter Park apiary honey vinaigrette

Summer berry salad | Artisan lettuce, lemon feta whip, pecan granola and strawberry vinaigrette

Beet salad | Ocean salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey balsamic vinaigrette

Heirloom tomato caprese | Mozzarella, saffron onion marmalade, basil, extra virgin olive oil, balsamic gel, fleur de sel

#### SOUP

Roasted tomato soup | Goat cheese and chive

Blue crab bisque | Tomato, sherry and dill crema

Sweet corn soup | Fernandina shrimp, succotash and basil oil

Black bean soup | Sofrito, limes and tomatillo relish

### DESSERTS

Choice of one

New York-style cheesecake | Strawberry mousse and vanilla sweet dough

Biscoff banana pudding | Sweet cream, Biscoff cookies, dulce de leche

Tiramisu panna cotta | Mascarpone, coffee cream, ladyfingers

Sweet potato cake | Brown butter cake, sweet potato mousse, benne seed tuile

Chocolate flourless cake | Hazelnut cream, passion fruit mousse

Southern pecan tart | Orange mousse, salted caramel

Hummingbird cake | Pecan spice cake, caramelized pineapple and banana cream cheese mousse

Mascarpone cheesecake | Lemon Chantilly and raspberry coulis

Blackberry shortcake | Citrus cake, vanilla bourbon whip and textures of blackberry

Key lime tart | Toasted coconut meringue and mango coulis



## LUNCH | PLATED

Two-course plated luncheons are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, main selection and choice of starter or sweet finish. Additional selections are subject to 10 supplement.

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### MAINS

Choice of one

#### PECAN-CRUSTED CEDAR PLANK SALMON

Sweet potato pavé, green bean bouquet, bourbon  
cherry relish

76 per person

#### GARLIC AND HERB CHICKEN

Goat cheese whipped potatoes, cranberry & Grand  
Marnier demi-glace

74 per person

#### BOURBON HONEY-BRAISED SHORT RIB

Pommes & celery root whip, roasted Brussels, apple  
& fennel salad, natural jus

79 per person

#### PETITE FILET MIGNON

Roasted garlic potatoes, jumbo asparagus, blistered  
tomato and chianti sauce

83 per person

#### BLACKENED CHICKEN

Smashed herb roasted potatoes, creamed corn,  
smoked lardon, green tomato relish

74 Per Person

#### GRILLED SWORDFISH

Herb roasted fingerlings, broccolini, romesco, roasted  
garlic butter

78 per person

#### BERKSHIRE PORK TERDERLOIN

Sweet potato purée, roasted cauliflower, golden raisin  
gremolata

77 per person

#### BLACKENED GROUPER

Whipped boniato, mango mojito relish, citrus rum  
beurre blanc

83 per person

#### ROASTED CARROT

Butterscotch carrot purée, ancient grains, sprouted  
seeds and Florida citrus

69 per person

#### CAULIFLOWER STEAK

Purée, golden raisin gremolata, Georgia olive oil,  
toasted pine nuts

69 per person

#### BUTTERNUT SQUASH PAVE

Curried coconut broth, green bean, cilantro oil

69 per person



# BOXED LUNCH

Boxed lunches are custom built for you and your guests and are served with your choice of Zapp's potato chips, a side salad and a cookie. Choose up to three main selections, side choice must be the same for all lunches.

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## MAIN

Choice of up to three

### HOUSE ROAST BEEF

Artichoke spread, spinach, marinated tomatoes and caramelized onions

65 per person

### HONEY HAM

Green Hill camembert, green tomato jam and wild arugula

63 per person

### STACKED SAGE TURKEY

Applewood-smoked bacon, leaf lettuce, roasted tomato and black pepper aioli

65 per person

### HOUSE SMOKED SALMON

Arugula, crispy capers, cucumber, lemon & dill cream, everything baguette

65 per person

### TEMPEH BANH MI

Ginger soy marinade, green papaya salad, peanut, chili garlic aioli

62 per person

### COLD FRIED CHICKEN

Tomato, shredded lettuce, house pickles, Buffalo aioli

62 per person

### TUSCAN

Salami, pepperoni, prosciutto, provolone, sun-dried tomato pesto, arugula

63 per person

## SIDE SALAD

Choice of one

Red potato | Mustard, mayo, celery, onion, scallion, egg

Farfalle pasta | Cucumber, tomato, olive, feta

Garbanzo | Cucumber, avocado, onion, tomato, Italian vinaigrette

Simple green | Mixed greens, cucumber, tomato, Italian vinaigrette

Broccoli | Applewood-smoked bacon, craisins, almonds, parmesan

Caesar | Romaine, parmesan, croutons, Florida lemon Caesar

Citrus quinoa | Cucumber, fire-roasted peppers, cashew, cilantro

Watermelon | Sweet tea, lime, basil, sea salt

## COOKIE JAR

Choice of one

Chocolate chunk | Milk chocolate, vanilla and sea salt

Red velvet | Dark and white chocolate

Shortbread | Raspberry sugar

Macadamia nut | White chocolate

Sugar cookie | Candied orange



# HORS D'OEUVRES

Hors d'oeuvres are priced per piece with a 25 piece minimum.

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## COLD OCEAN WAVES

### CAPRESE TOAST

Basil pesto, tomato, mozzarella, saffron onion marmalade *v*

10 each

### SALMON & CUCUMBER

Dill crêpe, miso, soy gel and tobiko

11 each

### BLACKENED TUNA

Cornbread, corn remoulade and chive

11 each

### FERNANDINA SHRIMP COCKTAIL

Cocktail sauce and Florida lemon *df gf*

11 each

### FRESH SUMMER ROLL

Vermicelli, alfalfa, cucumber, basil and peanut curry *gf*

10 each

### ANTIPASTI SKEWER

Prosciutto, artichoke, olive, peppadew and tomme *gf*

11 each

### SAVORY WHITE CHEDDAR CHEESECAKE

Bourbon bacon jam

10 each

### DEVILED EGG

Bacon, radish and parsley *df gf*

10 each

### STUFFED DATE

Asher blue cheese, pistachio, apricot vanilla purée

### MOONSHINE MELON

Watermelon, basil caviar and Florida orange *df gf vg*

9 each

### BEEF CARPACCIO

Pumpnickel, pine nut, kale pesto, black pepper aioli

11 each

### STUFFED PEPPADEW PEPPER

Pimento, attic ham and scallions *gf*

9 each

### GUAVA PASTRY

Puff pastry, manchego, honey and chili flake *v*

10 each

### SHRIMP AND LOBSTER PROFITEROLE

Celery, lemon and spice

14 each



# HORS D'OEUVRES

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## WARM SEA MIST

### TWICE-BAKED POTATO

Braised short rib, baby potato and chipotle crema *gf*  
11 each

### PIMENTO CHEESE HUSH PUPPIES

Pickled mustard seed and chive *v*  
9 each

### BLUE CRAB CAKE

Cajun remoulade and Old Bay  
13 each

### CHICKEN POTSTICKERS

Chicken, cabbage, carrot, green onion and sesame  
10 each

### EDAMAME POTSTICKERS

Ginger, lemongrass and sweet chili *gf vg*  
10 each

### BAKED POTATO CROQUETTE

Butter, bacon, cheddar, scallion and sour cream  
10 each

### WILD MUSHROOM QUICHE

Royal and beech mushrooms, ricotta, leeks  
10 each

### PASTRAMI PORK BELLY

Rye crisp, smoked honey, sauerkraut, dill  
12 each

### PULLED PORK TATER TOTS

Coleslaw  
11 each

### CRAB AND GRUYÈRE GRILLED CHEESE

Sweet corn bisque, basil  
13 each

### LOLLIPOP LAMB

Florida lemon, pineapple and chimichurri *df gf*  
14 each

### CHICKEN SATAY

Coconut & peanut curry sauce *gf*  
11 each

### HOT CHICKEN BISCUITS

Magma hot sauce, green tomato jam and arugula  
12 each

### ARTICHOKE CAKE

Cajun remoulade, tomato relish *vg*  
10 each

### COCONUT LOBSTER

Mango mojito  
15 each



# CARVING STATIONS

Chef attendant required at 250 per chef (two hour maximum) with one chef per 75 guests. Serving portions are estimated based on the average guest consumption.

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## SMOKED BEEF STEAMSHIP

Horseradish sauce, mustard and micro rolls  
20 per person (150 person minimum)

## CHARCOALED WHOLE MARY'S RANCH PIG

Carolina mustard barbecue, sweet molasses barbecue, Granny Smith apple slaw and saltwater rolls  
21 per person (150 person minimum)

## SHAVED PIT HAM

Brown sugar, pineapple & bourbon mustard glaze  
20 per person (75 person minimum)

## BACON-WRAPPED PORK LOIN

Roasted apple & bacon chutney and berry slaw  
22 per person (25 person minimum)

## HERB-CRUSTED BEEF STRIP LOIN

Black garlic sauce, caramelized onions and micro rolls  
41 per person (30 person minimum)

## SAGE ROASTED BREAST OF TURKEY

Preserved lemon gravy, floured rolls  
22 per person (15 person minimum)

## GRILLED LOCAL SNAPPER

Mango jicama slaw, chimichurri  
38 per person (20 person minimum)

## ROAST PRIME RIB OF BEEF

Garlic jus, horseradish sauce and micro rolls  
47 per person (30 person minimum)

## SALT-BAKED ATLANTIC GROUPE

Florida lemon beurre blanc and cucumber fennel salad  
48 per person (30 person minimum)

## SEARED BEEF TENDERLOIN

Grilled scallion relish, black pepper lemon aioli and floured rolls  
55 per person (15 person minimum)



# STATIONS

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee.

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## GREENHOUSE

### GREENS

Romaine, bibb lettuce, arugula and spinach

### SPROUTS AND SEEDS

Sunflower seeds, chickpeas, broccoli sprouts and alfalfa sprouts

### GARDEN

Cherry tomato, carrot, cucumber, broccoli, red onion, bell pepper, snow peas and radish

### NOT GARDEN

Bacon, ham, feta, cheddar, crispy noodles and croutons

### WATERING CANS

Buttermilk vinaigrette, sesame vinaigrette and balsamic vinaigrette

26 per person

## ROAD STAND FRUIT

### MELON

Cantaloupe, honeydew and watermelon

### NOT MELON

Pineapple, orange, kiwi and grapes

### BERRY

Strawberries, raspberries and blueberries

### DIPS

Brown sugar crema and coconut cream

25 per person

## VEGETABLE PATCH

### RAW

Carrots, celery, broccoli and baby peppers

### MARINATED

Cauliflower and cherry tomato

### GRILLED

Bell pepper, asparagus and yellow squash

### TO SPREAD

Pimento cheese, ranch dip, and red pepper hummus  
24 per person

## OYSTERS

### RAW

Cucumber brine

### BAKED

Pancetta, spinach, parmesan and Pernod

### GRILLED (OPTIONAL FOR OUTDOOR FUNCTIONS)

Preserved lemon & garlic butter

### CRACKERS

Saltine crackers and butter crackers

### ENHANCE

Key lime mignonette, cocktail, horseradish, hot sauce and lemon

56 per person (based on 6 oysters per person)  
station attendant required





# STATIONS

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## FLORIDA-GEORGIA CHEESE

### GREEN HILL

Sweet, buttery double cream  
(Sweet Grass Dairy – Thomasville, GA)  
Wainwright Chipotle Cheddar  
Smoky and Creamy  
(Live Oak, FL)

### FRESH GOAT CHEESE

Soft, creamy and artisan  
(Windmill Acres – Ocklawaha, FL)

### TOMME

Earthy, creamy and semi-soft  
(Sweet Grass Dairy – Thomasville, GA)

### ASHER BLUE

Sweet, meaty and dense  
(Sweet Grass Dairy – Thomasville, GA)

### DRIED FRUIT AND NUTS

Strawberries, blueberries, black cherry, cashews,  
Cohen Farm pecan and almonds

### PRESERVES

Pepper jelly, green tomato, blueberry, blackberry

### THE RISE

Crisp flatbread crackers and baguette  
31 per person

## CHEF'S CHARCUTERIE BACON BAR

Trio of today's bacon "on a stick"

## TIED, STRUNG AND CURED

Coppa, prosciutto, salame and chorizo

## PICKLES

Cucumber, okra and marinated olive

## SPREADS

Datil pepper mustard, fig jam and Florida orange marmalade

## THE RISE

Crisp flatbread crackers and baguette  
31 per person

## COMBINE

Florida-Georgia Cheese and Chef's Charcuterie  
49 per person



# STATIONS

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## BISCUITS & BIRDS

### THOSE BISCUITS

Smoked cheddar, sour cream and onion and Tupelo honey

### THEM BIRDS

Buttermilk chicken and smoked barbecue chicken

### THEN THE DRIZZLES

Orange blossom honey, chili honey, bourbon maple, country gravy, Buffalo aioli

### THAT HEAT

Chef's all-natural hot sauce, magma hot sauce, Shine hot sauce

34 per person

## FLORIDA GRITS

### GREENWAY GRITS

Course-ground grits with corn stock

Stir-Ins | Corn, spinach, mushrooms, bell pepper, onion, tomato, asparagus, cheddar, parmesan and goat cheese

Super stir-ins | Applewood-smoked bacon, country ham and local shrimp

Seasoning stir-ins | Chives, basil and Cajun

31 per person

## THE SIMPLE POTATO

### ROASTED

Idaho | Olive oil, salt and black pepper

### MASHED

Red | Buttermilk, chives and butter

### FRIED

Kennebec | Parmesan fry salt and Cajun seasoning

### FILLIN'

Cheddar, blue cheese, sour cream and butter

### TOPPIN'

Applewood-smoked bacon, country ham, broccoli, scallion and jalapeño

### SHAKIN'

Ketchup, buttermilk ranch, Chef's all-natural hot sauce

29 per person



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## SOME DIM SUM

### GREEN PAPAYA SALAD

Thai chili, peanut and cilantro

### BAO BUN

Mongolian beef, carrot, cucumber and kimchee aioli

### CHICKEN SATAY

Coconut and curry

### CRISPY CHICKEN POTSTICKERS

Cabbage and soy

### STEAMED VEGETABLE POTSTICKERS

Sesame and ginger

### FRESH SPRING ROLL

Fernandina shrimp, vermicelli, alfalfa, cucumber and basil

### DIPS

Lime sweet chili, peanut curry, Thai chili and passionfruit ponzu

42 per person

## FLIGHT OF FLAVORS

### CHICKEN WING BAR

Grilled, smoked, Southern-fried

### FORMULA

Sesame dressing, barbecue and Buffalo

## POWER DOWN

Togarashi, Buffalo and lemon pepper

## BIRD BATH

Ranch, blue cheese and honey mustard

## PRODUCE

Carrots, celery and pickles

34 per person

## ROPES, WELLS AND SEAFOOD SHELLS

### LOCAL FERNANDINA SHRIMP

Lemon and fennel pollen

### COLD WATER LOBSTER

Cajun and butter

### EAST COAST OYSTERS ON THE SHELL

Cucumber brine

### ST. AUGUSTINE CLAMS

Thyme and pinot grigio

### MUSSELS

Garlic, parsley and chardonnay

### ENHANCE

Lemon, butter, cocktail, horseradish, Key lime mignonette and saltine crackers

60 per person



# STATIONS | LATE NIGHT

Late night stations are based on one hour of service and are meant to supplement suggested buffets and are portioned accordingly. Stations require a minimum of 25 people.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## **PALOMA & PICO TACO**

Build-your-own with flour tortillas or tostado

## **MOJO PORK**

Grilled lime and charred onion

## **FIERY FERNANDINA SHRIMP**

Fire-roasted tomatillo

## **GROUND BEEF**

Chili and lime

## **TOPPINGS**

Cabbage slaw, papaya mango slaw, lettuce, tomato, onion, cheddar and sour cream

## **SALSAS**

Fire-roasted salsa and salsa verde

## **HOT SAUCES**

Chef's all-natural and magma hot sauce

39 per person

## **CANDY STORE**

### **PUCKER**

Super Sours, Smarties and Skittles

### **CHEWY**

Gummy bears, orange slices and hot cinnamon bears

### **CHOCOLATE**

M&M's, Crunch, Peppermint Patties and peanut butter cup

### **MORE SWEET**

Tootsie Rolls, Bit-O-Honey and vanilla caramels

29 per person



# LATE NIGHT

## SLIDERS

### HOUSE-GRIND BEEF SLIDER

Crispy tobacco onions, cheddar cheese and house barbecue

### HAND-CUT CHIPS

Thyme, salt, pepper

### FRIED GREEN TOMATO SLIDER

Pepper jam and goat cheese

### CRAB CAKE SLIDERS

Apple cabbage slaw and Cajun remoulade

38 per person

## NACHOS

Warm corn tortillas

## BASE BUILD

Texas chili, chili & lime chicken asada

## TOPPERS

Shaved lettuce, diced tomato, black olive, jalapeño, scallion, cheddar jack cheese

## SAUCE IT

Guacamole, sour cream, pico de gallo, jalapeño queso

34 per person

## THE NATURAL SLICE EXPERIENCE

### SANDBAR

Sauce, parmesan, mozzarella

### POINT BREAK

Sauce, parmesan, mozzarella, pepperoni

### ENDLESS SUMMER

Sauce, parmesan, mozzarella, olive, mushroom, red onion, tomato, bell pepper

### GARLIC KNOTS

Roasted garlic, parmesan

## TOPPINGS

Crushed red pepper flakes, grated parmesan, Cajun spice

## FLAVOR WAVE

House marinara, ranch

39 per person



## STATIONS | DESSERT

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee. Chef attendant required for indicated stations at 250 per chef and one chef per 75 people.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

### FLAMBÉED DONUT HOLES GARDEN FRESH

Peaches, strawberries, blueberries and bananas

### WHIPPED

Vanilla cream, strawberry cream and honey brown butter cream

### CRUNCH TIME

Toffee, spiced streusel and Cohen Farm pecans

### SYRUPS & SAUCES

Chocolate caramel, vanilla and raspberry  
30 per person | attendant required

### SWEET SHOTS

#### BANANA

Caramel banana pudding

#### S'MORES

Dark chocolate, graham, vanilla marshmallow

#### SHORTCAKE

Peaches, brown butter whip, pound cake

#### CHEESECAKE

Strawberry jam, lemon mousse  
30 per person

### OLD FASHIONED ICE CREAM COUNTER

#### CHURNED

Vanilla and chocolate

#### FRUITS

Cherries, bananas, peaches

#### DRIZZLE

Strawberry, caramel and chocolate sauce

#### AND MORE

Pecans, peanut butter chips, toffee pieces,  
whipped cream

32 per person

### CHOCOLATIER

#### CHOCOLATE-COVERED FRUIT

Strawberry, apple, cherry and candied orange

#### MADE-TO-ORDER S'MORES

Graham, marshmallow and dark chocolate

#### GOURMET TRUFFLES

Chef's seasonal selection

#### CHOCOLATE DELIGHT

Hazelnut sipping chocolate

32 per person | attendant required



# DESSERT

Station-only receptions require a three-station minimum. All stations with a guarantee of fewer than 25 people are subject to 200 setup fee. Chef attendant required indicated stations at 200 per chef and one chef per 75 people.

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## BABY CAKE CUPCAKE STRAWBERRY LEMONADE

Lemon cake, lemon frosting and strawberry frosting

## SALTY CHOCOLATE

Chocolate cupcake, salted caramel frosting and caramel popcorn

## PEACH PIE

Spiced cake, peach cream cheese frosting

## RED RAZ VELVET

Red velvet cake and raspberry frosting

32 per person

## FLORIBBEAN KEY LIME BAR

Toasted meringue

## PIÑA COLADA

Pineapple cheesecake and coconut Chantilly

## FLORIDA ORANGE RUM CAKE

Rum cake and vanilla orange mousse

## MANGO & MACADAMIA PANNA COTTA

Mango panna cotta, caramel mousse and macadamia crumble

35 per person



## DINNER | BUFFETS

Dinner buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Chef attendant required at 250 per chef and one chef per 75 people. All buffets with a guarantee fewer than 25 people are subject to 200 setup fee.

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### EAST COAST TOUR

#### STARTERS

Fire-roasted oysters | Pancetta, spinach, parmesan, Pernod

Sea goddess shrimp | Cucumber, red onion, celery, lemon dill, sea goddess dressing

Florida citrus salad | Amelia lettuce blend, multi-citrus, pomegranate, feta, mint, mimosa vinaigrette

#### ENTRÉES

Mary's Ranch charcoaled pig | Grilled scallions herb dressing, sea salt rolls, citrus butter (requires guarantee of 50 or more)

Beer can chicken | Killer Whale ale brine, beach fire-roasted pepper and onion

Sea salt seared grouper | Lemon & chive beurre blanc

#### ACCOMPANIMENTS

Garlic & herb roasted new potatoes | Ocean salt and thyme

Sun-blistered summer harvest | Squash, pepper, onion and mushroom

#### DESSERT

Peanut butter s'more bake | Marble cake, graham, marshmallow, peanut butter, dark chocolate

Raspberry key lime pie | Raspberry mousse  
148 per person | attendant required





# DINNER | BUFFETS

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Chef attendant required at 250 per chef and one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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## GRILL OUT

### STARTERS

Grilled chicken wings | Buffalo sauce, carrot and celery

Watermelon | Seedless, lime, sweet tea moonshine and arugula

Coleslaw | Cabbage, kale, Granny Smith apple and poppy seed dressing

Macaroni salad | Celery, onion, ham, mayo, sweet peas and broccoli

### ENTRÉES

Pattied | Beef burgers, black bean burgers and saltwater rolls

Linked | Spiced sausage, beef dogs, sauerkraut, potato bun

Not pattied or linked | Chicken breasts and blackened mahi

### ACCOMPANIMENTS

Slicin' toppings | Cheddar, Swiss and provolone

Crunchin' toppings | Leaf lettuce, tomato and diced onion

Pourin' toppings | Barbecue sauce and chef's all-natural hot sauce

Spreadin' toppings | Ketchup, datil pepper mustard, mayo and shack sauce

Stackin' toppings | Tobacco onions, pickled peppers & onion, applewood-smoked bacon and pickles

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Cob corn | Scallion and butter

### DESSERT

Sweet | Apple & blackberry crumble and chocolate peanut butter pie

134 per person | attendant required



# DINNER | BUFFETS

Dinner buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Chef attendant required at 250 per chef and one chef per 75 people. All buffets with a guarantee of under 25 people are subject to a 200 setup fee.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## BREW AND Q

### STARTERS

Chef's Texas-style chili | Duke's brown ale, corn chips, cheddar and sour cream

Wedge salad | Iceberg lettuce, applewood-smoked bacon, tomato, blue cheese, Red Ridge sorghum beer dressing

Potato salad | Mustard, mayo, celery, onion, scallion and eggs

### ENTRÉES

Smoked brisket | Pickles

Smoked whole Mary's Ranch pig | Granny Smith apple slaw and hard cider poppy seed dressing

Sweet tea-brined chicken | Twisted Tea, lemon squeeze

### ACCOMPANIMENTS

Burnt end baked beans | Butter beans, red beans, black beans and sorghum

Mac & cheese | Smoked Gouda, cheddar and Bud Light

Succotash | Sweet corn, Southern beans, tomato, Family Farms peppers

Cornbread | Hoppin' honey butter

Smokin' sauces | Carolina mustard barbecue, sweet molasses barbecue and Alabama white barbecue

Hot touches | Chef's all-natural hot sauce and magma hot sauce

### DESSERT

Sweet potato pecan cobbler, Mississippi mud pie  
144 per person | attendant required

DINNER | OMNI AMELIA ISLAND RESORT

## FABELLO

### STARTERS

Minestrone | White bean, garden vegetables, Italian sausage

Clams oreganata | Spinach, pancetta, parmesan, Pernod

Antipasti skewers | Soppressata, Tomme cheese, marinated artichoke, basil, olive, tomato

Grilled vegetable platter | Portobello mushroom, squash, onion, peppers, asparagus, feta, balsamic

Tuscan salad | Romaine, kale, radicchio, banana peppers, tomato, cucumber, Kalamata, parmesan, garlic crouton, oregano vinaigrette

### ENTRÉES

Grilled NY strip | Mushroom marsala, roasted garlic, rosemary

Chicken francaise | Preserved lemon parmesan cream

Shrimp scampi | Lemon, garlic, butter

Eggplant rollatini | Ricotta, parmesan, spinach, marinara, pine nut

### ACCOMPANIMENTS

Bucatini pasta | White wine butter

Red bliss potato | Sweet cream, butter

Broccolini | Roasted garlic, red pepper flakes

Garlic knots | House marinara

### DESSERT

Cannoli | Mascarpone, Frangelico, hazelnut

Coffee budino | Espresso, sweet cream, biscotti

Flourless ricotta cake | Lemon whip, almond  
159 per person

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# DINNER | BUFFETS

Dinner buffets include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas.

Chef attendant required at 250 per chef and one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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## LO' COUNTRY

### STARTERS

Corn fritters | Chive aioli

Deviled eggs | Applewood-smoked bacon, chervil and radish

Southern bean salad | Sea Island red peas, black beans, edamame and fennel

Granny apple seed | Amelia lettuce blend, sunflower seeds, celery, blue cheese, applewood-smoked bacon and green goddess dressing

### ENTRÉES

Southern fried chicken | Buttermilk, secret spices

16-hour smoked brisket | Carolina mustard barbecue, sweet molasses barbecue, Alabama white barbecue

Lo' country boil | Fernandina shrimp, clams, lobster, smoked local sausage, corn, potato, lemon and clarified butter

### ACCOMPANIMENTS

Mac & cheese | Smoked Gouda and Bud Light

Succotash | Sweet corn, Southern beans, Family Farm peppers

Mashed potatoes | Sweet cream, butter

Buttermilk biscuits | Honey butter and pimento cheese

### DESSERT

Chocolate & banana trifle | Chocolate cake, sweet cream, banana

Peach shortcake | Citrus cake, peach compote, brown butter Chantilly

157 per person | attendant required



## DINNER | BUFFETS

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### TACOS, TAQUITOS AND TEQUILA

#### STARTERS

Black bean soup | Sofrito, cumin, citrus, tortilla

Shrimp campechana | Fernandina shrimp, tomato, cilantro, lime and chili

Mayan grain salad | Quinoa, yuca, tomato, avocado and multi-citrus

Charred corn chop chop | Romaine, crispy tortilla, cucumber, tomato, corn, feta, pickled red onion and chipotle ranch

#### ENTRÉES | BUILD YOUR OWN

You build | flour tortilla or corn tostada

Carne asada | Skirt steak, lime, peppers, onion

Sizzle chicken | Pepper, onion

Fiery Fernandina shrimp | Fire-roasted tomatillo

Black bean enchilada | Flour tortilla, queso fresco, enchilada, cotija

#### ACCOMPANIMENTS

Taco garden | Lettuce, cilantro, lime, jalapeño

Taco topper | Cotija, cheddar jack, sour cream and guacamole

Salsas and spice | Pico de gallo, salsa verde, charred tomato salsa, Chef's all-natural hot sauce, magma hot sauce

Mexican street corn | Mayo, chili, Cotija and cilantro

Aztec rice pilaf | Tomatoes, cilantro, lime

#### DESSERT

Churros | Dark chocolate sauce

Tres leches cake | Butter cake, orange jam, citrus meringue

151 per person





# DINNER | BUFFETS

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## STEAKHOUSE

### STARTERS

Blue crab-stuffed mushrooms | Spinach, parmesan, garlic and gratin

Fernandina shrimp cocktail | Cocktail sauce and lemon

Wedge salad | Iceberg lettuce, applewood-smoked bacon, tomato, blue cheese

Spinach salad | Eggs, mushrooms, red onions and warm bacon vinaigrette

### ENTRÉES

Grilled New York strip | Roasted mushrooms and caramelized onions

Grilled filet mignon | Bacon-wrapped, garlic-herb butter and blue cheese fondue

Pork tenderloin | roasted apple & bacon chutney

Domestic lamb rack | Dijon, mint, parsley and rosemary

### ACCOMPANIMENTS

Sauce | Béarnaise, hollandaise, red wine demi-glace, brandy peppercorn and black garlic steak sauce

Smashed new potato | Garlic, herb, preserved lemon and black pepper

Creamed spinach | Garlic, cream and baby spinach

Jumbo asparagus | Florida lemon

### DESSERT

Caramel donut bread pudding

Key lime crème brûlée

Strawberry cheesecake

Cookies & cream chocolate cake

199 per person

### ADD

Steamed Maine lobster | Clarified butter, garlic-chive butter and lemon

239 per person



# DINNER | BUFFETS

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Chef attendant required at 250 per chef and one chef per 75 people. All buffets with a guarantee of fewer than 25 people are subject to 200 setup fee.

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## THE SPROUTING PROJECT STARTERS

Charred tomato soup | Goat cheese

Aquaponic table | Romaine, bibb lettuce, arugula, spinach

Seed jar | Basil, chia and sunflower

Garden | Cherry tomato, carrot, cucumber, broccoli, red onion and local sprouts

Barrel room | Buttermilk vinaigrette, honey vinaigrette and strawberry-basil vinaigrette

## ENTRÉES

Florida citrus mahi mahi | Pine nut & kale pesto, multi-citrus and roasted garlic

Saltwater chicken breast | Fire-blistered pepper and pearl onion

Carved ribeye | Herb chimichurri

Grilled flatbread | Roasted mushroom, Gruyère, garlic cream, Granny Smith apples, our honey

## ACCOMPANIMENTS

Baked Florida potato | Bacon, scallion, cheddar, butter, sour cream

## DESSERT

Honey cake | Orange cream

Mango Tart | Pistachio Mousse

159 per person | attendant required

## FLORIBBEAN TOUR STARTERS

Conch fritters | Malibu avocado aioli

Island shrimp gumbo | Sofrito, rice, olive and cilantro

Caribbean chop salad | Cabbage & kale blend, carrot, pickled pineapple, pumpkin seed, feta cheese and chipotle lime vinaigrette

Garbanzo salad | Cucumber, avocado, onion, tomato cilantro, dill and lime

## ENTRÉES

Fire-roasted strip loin | Cinnamon coffee rub, mole and tomatillo relish

Jerk chicken thighs | Mango & papaya salad

Citrus grilled snapper | Banana leaf, escabeche and mojo sauce

## ACCOMPANIMENTS

Sweet plantains | Roasted garlic butter

Cuban black beans | Ham hock, cumin and lime

Steamed rice | Cilantro, lime and tomato

## DESSERT

Coconut rum cake | Orange rum cake, coconut mousse

Guava cheesecake, Key lime whip

157 per person



# DINNER | PLATED

Plated dinners include freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, choice of soup or salad, main selection and dessert.

Prices are subject to 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

## SOUPS AND SALAD

Choice of one

### SALADS

Caesar Salad | Romaine, parmesan, crouton, crisp pancetta, fennel pollen and Florida lemon Caesar

Florida citrus salad | Pomegranate seeds, mint, chicory, arugula, feta cheese, honey vinaigrette

Farm vegetable salad | Artisan lettuce, puffed corn, garden tomato, house-made ricotta, pickled red onion, cucumber and herb buttermilk dressing

Wedge salad | Baby iceberg, applewood-smoked bacon, Asher blue, heirloom tomato, pickled onion, chive

Tuscan salad | Baby gem, radicchio, pickled onion, cucumber, artichoke, tomato, Kalamata, feta, oregano vinaigrette

Beet Salad | Ocean salt-dusted heirloom beets, arugula, goat cheese, oranges, walnut clusters, honey white balsamic vinaigrette

Georgia peach salad | Bibb lettuce, frisée, Cohen Farm pecans, Lil' Moo cheese, Winter Park Apiary honey vinaigrette

Summer berry salad | Artisan lettuce, lemon feta whip, pecan granola, strawberry vinaigrette

Heirloom tomato caprese | Mozzarella, saffron onion marmalade, basil, extra virgin olive oil, balsamic gel, fleur de sel

### SOUP

Roasted tomato soup | Goat cheese and chive

Blue crab bisque | Tomato, sherry, dill crema

Sweet corn soup | Fernandina shrimp, succotash, basil oil

Black bean soup | Sofrito, lime, tomatillo relish

## DESSERTS

Choice of one

Chocolate hazelnut royal | Raspberry Chantilly, passion fruit gel

Biscoff banana pudding | Sweet cream, Biscoff cookies, dulce de leche

Tiramisu panna cotta | Mascarpone, coffee cream, ladyfingers

New York-style cheesecake | Strawberry mousse, vanilla sweet dough

Black Forest chocolate cake | Flourless chocolate cake, cherries, vanilla bean mousse

Sweet potato cake | Brown butter cake, sweet potato mousse, benne seed tuile

Southern pecan tart | Orange mousse, salted caramel

Cookies & cream | Chocolate layer cake, cookie ganache, salted caramel sauce

Hummingbird cake | Pecan spice cake, caramelized pineapple and banana cream cheese mousse

Marscarpone cheesecake | lemon Chantilly and raspberry coulis



## DINNER | PLATED

Plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, choice of soup or salad, main selection and dessert.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

### MAINS

Choice of Three

#### PECAN CRUSTED CEDAR PLANK SALMON

Sweet potato pavé, green bean bouquet, bourbon cherry relish

136 per person

#### BOURBON HONEY-BRAISED SHORT RIB

Pommes & celery root whip, roasted Brussels, apple fennel salad, natural jus

141 per person

#### PETITE FILET MIGNON

Roasted garlic potatoes, jumbo asparagus, blistered tomato, chianti sauce

149 per person

#### BLACKENED CHICKEN

Smashed herb roasted potato, creamed corn, smoked lardon, green tomato relish

129 per person

#### BLACKENED GROUPER

Whipped boniato, mango mojito relish, citrus rum beurre blanc

158 per person

#### GRILLED SWORDFISH

Herb roasted fingerlings, broccolini, romesco, roasted garlic butter

148 per person

#### GARLIC AND HERB CHICKEN

Goat cheese whipped potatoes, cranberry & Grand Marnier demi-glace

129 per person

#### ROASTED CARROT

Butterscotch carrot purée, ancient grains, Florida citrus

117 per person

#### 12OZ GRILLED NEW YORK STRIP STEAK

Wild mushroom bread pudding, jumbo asparagus, green peppercorn demi-glace

158 per person

#### BERKSHIRE PORK TENDERLOIN

Sweet potato purée, roasted cauliflower, golden raisin gremolata

135 per person

#### CAULIFLOWER STEAK

Purée, golden raisin gremolata, Georgia olive oil, toasted pine nut

126 per person

#### BUTTERNUT SQUASH PAVÉ

Curried coconut broth, green bean, cilantro oil

126 per person





## DINNER | PLATED

Plated dinners are served with your choice of freshly brewed Stance regular and decaffeinated coffee or iced tea with Florida lemons, saltwater rolls, choice of soup or salad, main selection and dessert.

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### DOUBLE MAINS

#### **PETITE FILET MIGNON & COLD WATER LOBSTER**

Whipped potatoes, broccolini, garlic & herb butter, red wine demi-glace

226 per person

#### **BOURBON HONEY-BRAISED SHORT RIBS & BLACKENED SHRIMP**

Sweet potato mash, green beans, apple fennel salad

174 per person

#### **SEARED AIRLINE CHICKEN & FERNANDINA SHRIMP**

Goat cheese whipped potato, lobster creamed corn, wild mushroom, pancetta, dill

165 per person





# REFRESHMENT CENTER

Prices are subject to 26% service charge and a 7% state sales tax. All menus and prices are subject to change.

## REFRESHMENTS

Stance regular or decaffeinated coffee | 155 per gallon

Nitro cold brew, bold bean coffee | 552 per keg

Slow-drip, twenty-four hour cold brew iced coffee | 179 per gallon

Assorted Kohana canned coffee drinks | 11 each

Assorted Numi hot teas | 9 per tea bag

Freshly squeezed lemonade | Florida lemons and simple syrup | 129 per gallon

Florida orange juice | 129 per gallon

Classic black and green iced tea | 139 per gallon

Natalie's fruit juice | Orange, grapefruit and lemonade | 11 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 10 each

Assorted soft drinks | Coke, Diet Coke and Sprite | 9 each

Bottled iced tea | 10 each

Pure Life water | 8 each

S.Pellegrino sparkling mineral water | 9 each

S.Pellegrino Essenza flavored sparkling mineral water | 9 each

Acqua Panna natural spring water | 9 each

Red Bull | Energy Drink or Sugarfree | 10 each

Fruit or vegetable infused water | 35 per gallon

Naked fruit juice & smoothies | 11 each

Coconut water | 12 each

## BEVERAGE PACKAGES

### HALF-DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

49 per person

### FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

79 per person



# CONSUMPTION BAR

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island Resort encourages safe and responsible alcohol consumption. All hospitality events serving alcoholic beverages are required to be attended by one of our professional bar staff. All bars require a bartender at 250 per bartender, with one bartender per 75-100 people (up to 4 hours, additional hours will be billed 100 per hour.)

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## MIXED DRINKS

Standard | 14 per drink

Deluxe | 15 per drink

Premium | 16 per drink

## WINE

Standard | 14 per drink

Deluxe | 15 per drink

Premium | 16 per drink

## OTHER

Domestic beer | 9 per drink

Premium beer | 11 per drink

Soft drinks | 9 per drink

Bottled water | 9 per drink

Cordial | 16 per drink

## MULTIPLE SHOT DRINKS

### MARTINI, COSMOPOLITAN, MARGARITA, ETC.

Standard | 18 per drink

Deluxe | 20 per drink

Premium | 22 per drink



# HOSTED BAR

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Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## STANDARD SELECTION

One hour | 34 per person

Each additional hour | 19 per person

### UPGRADE

Add a tray-passed signature cocktail | 14 per person

## DELUXE SELECTION

One hour | 38 per person

Each additional hour | 20 per person

### UPGRADE

Add a tray-passed signature cocktail | 16 per person

## PREMIUM SELECTION

One hour | 42 per person

Each additional hour | 22 per person

### UPGRADE

Add a tray-passed signature cocktail | 18 per person





# BEVERAGES

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## STANDARD

Seagram's gin  
Svedka vodka  
Jim Beam White Label  
Castillo rum  
Sauza Blanco tequila  
J&B scotch  
Hennessy VS cognac  
Domestic beers | Bud Light, Miller Lite and Michelob Ultra  
Campo Viejo sparkling  
Bulletin Place wines  
Assorted soft drinks  
Bottled spring water

## DELUXE

Beefeater gin  
Absolut vodka  
Old Forester  
Johnnie Walker Red scotch  
Bacardi rum  
Milagro Silver  
Hennessy VS Cognac  
Domestic beers | Bud Light, Miller Lite and Michelob Ultra  
Premium beers | Corona, Heineken, Mocama Cosmico IPA, I-10 IPA, Mad Manatee IPA and Islamorada Sandbar Sunday Wheat  
Seltzers | High Noon and Waterbird Ranch Water  
Campo Viejo sparkling  
Wente Hayes Ranch wines  
Assorted soft drinks  
Bottled spring water

## PREMIUM

The Botanist gin  
Tito's Handmade vodka  
Maker's Mark  
Monkey Shoulder scotch  
Sailor Jerry rum  
Patrón Silver tequila  
Hennessy VSOP cognac  
Domestic beers | Bud Light, Miller Lite and Michelob Ultra  
Premium beers | Corona, Heineken, Mocama Cosmico IPA, I-10 IPA, Mad Manatee IPA and Islamorada Sandbar Sunday Wheat  
Seltzers | High Noon and Waterbird Ranch Water  
Campo Viejo sparkling  
Decoy by Duckhorn wines  
Assorted soft drinks  
Bottled spring water



# PACKAGES

The sale and service of all alcoholic beverages is governed by the Florida State Liquor Commission. As a licensee, we are responsible for the administration of beverage regulations. It is a policy, therefore, that all alcoholic beverages must be supplied by the resort. Omni Amelia Island Resort encourages safe and responsible alcohol consumption. All hospitality events serving alcoholic beverages are required to be attended by one of our professional bar staff. Batched and Barreled requires a 90 day minimum notice and full barrel commitment.

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## KEG BEER

Priced per sixtel keg, holding approximately 55 servings  
Lower IBU resonates less bitter  
Higher IBU generally dictates stronger flavor

## SELTZER

Truly Wild Berry | 5% ABV / No IBU | 570

## LAGER

Bud Light | 4.2% ABV / 6 IBU | 480  
Michelob Ultra | 4.2% ABV / 10 IBU | 480  
Landshark | 4.6% ABV / 15 IBU | 490  
Yuengling | 4.5% ABV / 26 IBU | 490

## PILSNER AND ALE

Funky Buddha Floridian Wheat  
5.2% / 12 IBU | 550  
Veteran's United Raging Blonde  
5.2% ABV / 23 IBU | 560  
Tampa Bay Reef Donkey American Pale  
5.5% ABV / 36 IBU | 560  
Duke's Cold Nose Brown  
5% ABV / 60 IBU | 600

## IPA

Terrapin Luau Krunkles Hawaiian  
6.5% ABV / 38 IBU | 560  
Aardwolf Nonchalant Session  
5.5% ABV / 53 IBU | 570  
Intuition I-10 | 6.7% ABV / 65 IBU | 580  
Mocama Cosmico | 7% ABV / 69 IBU | 600  
Cigar City Jai Alai | 7.5% ABV / 70 IBU | 560

## PORTER

Coppertail Night Swim | 6.2% ABV / 25 IBU | 550  
Upgrade to Our "Beer Wall" and select any four sixtel kegs | 1950

## BATCHED AND BARRELED

Honey bourbon, apple & maple rum old fashioned, blackberry & ginger gin, chef's negroni, kaffir lime whiskey sour

### ONE-LITER BARREL

150 (10 drinks)

### FIVE-LITER BARREL

750 (50 drinks)

### 10-LITER BARREL

1400 (100 drinks)

### 20-LITER BARREL

2700 (200 drinks)



# WINE LIST

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Priced per bottle, holding approximately five servings. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change

## DRY SPARKLING WINES AND CHAMPAGNE

Campo Viejo | Rioja, Spain | cava sparkling | 48 per bottle

Kenwood | Yalupa, California | brut sparkling | 48 per person

Piper | Sonoma, California | brut sparkling | 91 per bottle

Gruet | New Mexico | brut sparkling | 75 per bottle

Schramsberg Mirabelle | California | brut sparkling | 125 per bottle

Piper-Heidsieck 1785 | France | brut champagne | 159 per bottle

Duval Leroy | France | brut champagne | 199 per bottle

Gosset Grand Reserve | France | brut champagne | 198 per bottle

Ayala | France | brut majeur champagne | 220 per bottle

Delamotte | France | brut champagne | 240 per bottle

Gruet | New Mexico | sparkling rosé | 75 per bottle

## SWEET AND OFF-DRY WHITE WINES

Santa Marina | Italy | pinot grigio | 48 per bottle

Santa Marina | Italy | pinot grigio | 69 per bottle

Gabbiano | Italy | pinot grigio | 51 per bottle

Dr. Konstantein Frank | New York | riesling | 72 per bottled

August Kessler | Germany | riesling | 66 per bottle

Poet's Leap | Washington | riesling | 84 per bottle

Torres Pazo das Bruxas | Spain | albariño | 82 per bottle

Conundrum | California | white blend | 74 per bottle

## ROSÉ WINES

Whispering Angel | France | rosé | 92 per bottle

Studio by Miraval | France | rosé | 72 per bottle

Peyrassol Réserve des Templiers | France | rosé | 68 per bottle

Wente Hayes Ranch | California | rosé | 55 per bottle

Decoy by Duckhorn | California | rosé | 65 per bottle



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### LIGHT INTENSITY WHITE WINES

Bulletin Place | Australia | sauvignon  
blanc | 48 per bottle

Decoy by Duckhorn | California | sauvignon  
blanc | 68 per bottle

RouteStock | California | sauvignon  
blanc | 81 per bottle

J de Villebois Touraine | France | sauvignon  
blanc | 72 per bottle

Mohua | New Zealand | sauvignon  
blanc | 63 per bottle

Whitehaven | New Zealand | sauvignon  
blanc | 72 per bottle

### MEDIUM & FULL INTENSITY WHITE WINES

Bulletin Place | Australia |  
chardonnay | 48 per bottle

Kendall-Jackson Vintner's Reserve | California |  
chardonnay | 72 per bottle

Harken | California | chardonnay | 57 per bottle

Raeburn | California | chardonnay | 72 per bottle

Hill Family Carly's Cuvee | California |  
chardonnay | 96 per bottle

Alexander Valley | California |  
chardonnay | 63 per bottle

Wente Hayes Ranch | California |  
chardonnay | 48 per bottle

Decoy by Duckhorn | California |  
chardonnay | 72 per bottle

### LIGHT INTENSITY RED WINES

Deloach | California | pinot noir | 55 per bottle

Decoy by Duckhorn | California |  
pinot noir | 78 per bottle

Bogle | California | pinot noir | 48 per bottle

Lange | Oregon | pinot noir | 102 per bottle

Sonoma-Cutrer | California |  
pinot noir | 135 per bottle

Etude Lyric | California | pinot noir | 81 per bottle





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## MEDIUM INTENSITY RED WINES

Alexander Valley Vineyards | Sonoma, California | merlot | 77 per bottle

Raymond Reserve | Napa, California | merlot | 132 per bottle

Bulletin Place | Australia | merlot | 48 per bottle

Wente Hayes Ranch | California | merlot | 51 per bottle

Decoy by Duckhorn | California | merlot | 77 per bottle

Gundlach Mountain Cuvée | California | red blend | 78 per bottle

Beringer Q Napa | California | red blend | 192 per bottle

Orin Swift Eight Years in the Dessert | California | red blend | 171 per bottle

Marietta Cellar Old Vine | California | red blend | 67 per bottle

Artezin Mendocino | California | zinfandel | 69 per bottle

Tinto Negro | Argentina | malbec | 48 per bottle

Susana Balbo | Argentina | malbec | 84 per bottle

BenMarco | Argentina | malbec | 66 per bottle

## FULL INTENSITY RED WINES

Avalon | California | cabernet sauvignon | 48 per bottle

Pendulum | Columbia Valley, Washington | cabernet sauvignon | 72 per bottle

Beringer Knights Valley | Sonoma, California | cabernet sauvignon | 132 per bottle

Uppercut | Napa Valley, California | cabernet sauvignon | 78 per bottle

Emblem | Napa, California | cabernet sauvignon | 114 per bottle

Oberon | Napa, California | cabernet sauvignon | 99 per bottle

Bogle | California | cabernet sauvignon | 51 per bottle

Broadside | Paso Robles, California | cabernet sauvignon | 62 per bottle

Bulletin Place | Australia | cabernet sauvignon | 48 per bottle

Twenty Acres | California | cabernet sauvignon | 48 per bottle

Wente Hayes Ranch | California | cabernet sauvignon | 55 per bottle

Decoy by Duckhorn | California | cabernet sauvignon | 92 per bottle

Stags' Leap | California | petite sirah | 170 per bottle



# EVENT INFORMATION

Thank you for selecting Omni Amelia Island Resort for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

## GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the resort for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

## FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Amelia Island Resort must be provided by the resort. The sale and service of all alcoholic beverages is regulated by the state of Florida, and Omni Amelia Island Resort is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 39 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 50% of the total charges. Cancellations within 72 hours will be charged in full.

All gluten-free, kosher or other specialty items must be guaranteed 14 days in advance

## GUARANTEES

The exact number of guests attending a function is due 72 business hours prior to the event. This number will be charged even if fewer guests attend. The resort will prepare food for 1% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items.

## TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the resort may have commitments of function space prior to or following the arranged program. Room setups will be complete 30 minutes prior to the event start time.



# DETAILS

## EVENT ORDERS

You will be asked to sign event orders confirming menus and other details for each of your events prior to the event start date.

## OUTSIDE FOOD AND BEVERAGE

Due to licensing requirements and quality control issues, all food and beverage to be served on resort property must be supplied and prepared by the resort. The resort reserves the right to cease service of alcoholic beverages.

## LENGTH OF TIME FOR BUFFETS

In accordance with the Florida Board of Health, buffet may not be displayed longer than two (2) hours. Requests for buffets to be displayed longer than two (2) hours will require buffet to be removed and refreshed and will be subject to additional charges.

## NOISE CURFEW

The noise curfew for outdoor locations (beach, terraces, etc) is 10 p.m.

The noise curfew for Walkers Landing is 9pm outdoors and 10 p.m. indoors.

The noise curfew for any events taking place in guest accommodations (including hospitality suite) is 10 p.m.

## OUTDOOR EVENTS

Your Special Events or Conference Services Manager will meet with you the day of your event to make the ‘weather call’ for outdoor evening events. The scheduled function will take place indoors if the following conditions are present: a weather report of 40% or more chance for precipitation, temperatures are below 65 degrees or the heat index above 100 degrees, wind gusts are in excess of 15 mph, lightning is present.

A surcharge of 1,500 for groups up to 100 guests or 17 per person for groups over 100 guests will be added to food and beverage pricing when event is held at Walkers Landing, Marsh View Deck, Oak Point, Canopy Park, Falcons Nest, the Sprouting Project, Little Sandy, the retail village or the beach. Events held in Canopy Park require a buyout of Falcon’s Nest at this year’s buyout rates.

## SIGNAGE AND BANNERS

No signs, banners or displays shall be erected or displayed in any part of the resort without prior approval. It is understood that approved signage and/or banners are subject to setup fees. Banners or signage are not permitted in the resort lobby.

## SHIPPING

Packages should be mailed to 39 Beach Lagoon Road, Amelia Island, FL 32034 and include the contact’s name, contact’s phone, group name, arrival date and number of boxes. Handling fees will apply.



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