

CELESTE

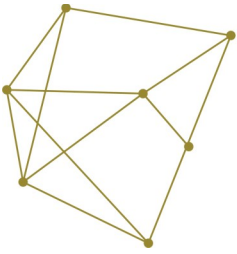
Catering Menus



The Celeste Hotel takes an innovative “out of this world” approach to all catering events, whether you are planning an intimate social gathering or a socially distanced corporate affair. We use only the freshest ingredients, many locally sourced, that our culinary professionals transform into the most exquisite creations, designed to impress each and every one of your guests.

We have over 12,000 square feet of indoor and outdoor flexible event space and our team brings an unparalleled level of creativity to every function and a “can-do” attitude that will delight and surprise you and your guests. Events are designed to feature global trends, regional and cultural influence and healthy options. If you can imagine it, we can make it happen! Together we will exceed your guests’ expectations with a new dimension of refined service and first class hospitality.





CELESTE

Breakfast Plated

Plated options are offered for 15 or more people and include: Chef's Selection of Morning Pastries with Marmalade, Fruit Preserves, Honey and Butter, Freshly Brewed Coffee, Assorted Herbal Teas, Chilled Water and Fresh Florida Orange Juice. Decaf available upon request.

STARTERS (select 1 for all)

FRUIT CUP

Fresh Seasonal Fruit

BERRY PARFAIT

Seasonal Berries, Honey Yogurt & Granola



BUTTERMILK PANCAKES—28pp

Seasonal Berry Compote, Whipped Butter, Warm Maple Syrup and Crisp Applewood Smoked Bacon or Sausage

HUEVOS RANCHEROS—30pp

Two Farm Fresh Cage Free Eggs Fried and Served on a Flour Tortilla with Chorizo Hash, Black Beans, Pico de Gallo and Chipotle Sauce

CHICKEN & WAFFLES—30pp

Belgian Waffles & Crispy Buttermilk Fried Chicken, Bourbon Maple Syrup Drizzle and Breakfast Potatoes with Peppers and Onions

ENTREES (select 1 for all)

ALL AMERICAN BREAKFAST—30 pp

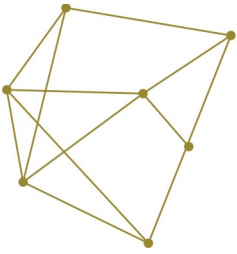
Farm Fresh Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage and Yukon Gold Hash Brown Potatoes

SMOKED SALMON EGGS BENEDICT—30 pp

Poached Eggs, Smoked Salmon, Spinach and Tomato on a Toasted English Muffin with Champagne Hollandaise Sauce and Home Style Hash Browns



Prices are per person (pp) and are provided for guidance in budget development only. Event Orders will confirm all final arrangements and pricing. 24% taxable service charge and applicable sales tax are not included.



Buffet options are based on 1.5 hours of continued service and include: Freshly Brewed Coffee, Assorted Herbal Teas, Fruit Infused Water and Fresh Florida Orange Juice . Decaf available upon request.

CELESTE CONTINENTAL—30pp

(minimum of 10 people)

- * Fresh Cut Seasonal Fruit
- * Assorted Cereals, Cold 2% Milk, Soy Milk and Almond Milk
- * Individual Parfaits: Greek Yogurt, Fresh Berries and Granola
- * Fresh Croissants, Pastries, and Bagels, with Whipped Cream Cheese, Marmalade, Fruit Preserves, Honey, Butter, and a Toaster

HEALTHY START BUFFET—36pp

(minimum of 20 people)

COLD ITEMS

- * Fresh Cut Seasonal Fruit
- * Individual Parfaits: Greek Yogurt, Fresh Berries and Granola
- * Fresh Bagels and Banana Bread, with Whipped Cream Cheese, Marmalade, Fruit Preserves, Honey, Butter, and a Toaster

HOT ITEMS

- * House Made Quiche: Tomato, Spinach and Aged Cheddar
- * Breakfast Quesadilla: Farm Fresh Cage Free Eggs, Zucchini, Squash, Onions, Peppers, Shredded Cheese and Fresh Salsa

ALL AMERICAN BUFFET—39pp

(minimum of 20 people)

- * Fresh Cut Seasonal Fruit
- * Farm Fresh Cage Free Scrambled Eggs
- * Applewood Smoked Bacon
- * Turkey Sausage
- * Breakfast Potatoes with Peppers and Onions
- * Buttermilk Pancakes with Maple Syrup and Whipped Butter
- * Fresh Pastries and Bagels, with Whipped Cream Cheese, Marmalade, Fruit Preserves, Honey, Butter, and a Toaster

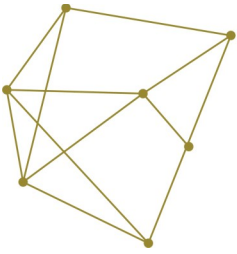
BUFFET ADD ONS

All Served with Assorted Toppings, Not Offered As Stand Alone Items

- * Yogurt Bar—2pp
- * Oatmeal Bar —2pp
- * Omelet Station*—4pp

**Chef Attendant Fee of 150 per 75 People Applies*

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CELESTE

Break Stations

Break stations offered for 15 or more people, are based on 30 minutes of continued service and include: Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Coke Product Soft Drinks and Bottled Water . Decaf available upon request.

CELESTE MORNING—18pp

Berry Smoothie Shooters, Freshly Baked Pastries and House Made Buttery Biscuits, Served with Whipped Butter, Fruit Preserves and Honey

COOKIE LOVE AT FIRST BITE—18pp

Assorted House Made Gourmet Cookies to Include: Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia, Served with Cold 2% Milk, Soy Milk and Almond Milk

ICE CREAM SHOPPE —12pp

Celeste Freezer Cart Filled with Assorted Novelty Frozen Treats



SPREAD THE LOVE HUMMUS—18pp

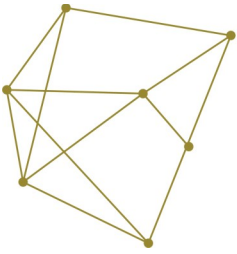
Roasted Red Pepper Hummus, Onion Dip, Ranch, Marinated Olives, Roasted Vegetables, Served with Pita, Tortilla Chips and House Made Potato Chips



TAKE ME OUT TO THE BALLGAME—20pp

Individual White Cheddar Popcorn and Cracker Jacks, Warm Jumbo Pretzels and Miniature Corndogs, Served with Warm Beer Cheese Sauce, Ketchup and Mustard

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CELESTE

A La Carte Food

SPECIALTY BAKERY

Assorted Bagels—36 per dozen

Plain, Cinnamon Raisin, Poppy Seed, Sesame Seed and Onion, Served with Butter, Whipped Cream Cheese and Toaster

Assorted Muffins—39 per dozen

Blueberry, Banana and Double Chocolate

Freshly Baked Pastries—39 per dozen

Fruit, Berry and Cheese Danish and Cinnamon Rolls

Miniature Croissants—32 per dozen

Served with Butter and Marmalade

Chocolate Dipped Strawberries—42 per dozen

Double Fudge Brownies—38 per dozen

House Made Gourmet Cookies—36 per dozen

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin or Sugar



JUST SNACKS

Individual Celeste Truffle Popcorn—4 each

Shaved Parmesan and Chives, Minimum of 12

Individual Bags of Chips & Snacks—6 each*

Jumbo Pretzels—40 per dozen

Whole Grain Mustard and Warm Beer Cheese Sauce

Frozen Ice Cream Bars—7 each*

GOOD FOR YOU

Fresh Fruit Skewers—37 per dozen

Fresh Fruit Cups—4 each

Fresh Whole Fruit—3 each*

Apples and Oranges

Individual Greek Yogurt Cups—5 each

Blueberry, Citrus or Strawberry

Individual Greek Yogurt Parfaits—7 each

Fresh Seasonal Berries and Granola

Granola Bars—6 each*

Fancy Mixed Nuts—36 per lb.

Individual House Made Trail Mix —5 each

Minimum of 12

**Can be Charged Based on Consumption*

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A La Carte Beverages And Packages

BEVERAGES

Fresh Florida Orange Juice—65 per gal.

Apple, Grapefruit or Cranberry Juice—55 per gal.

Freshly Brewed Unsweetened Iced Tea—40 per gal.

Freshly Brewed Coffee—80 per gal.

Decaf Available Upon Request

Assorted Herbal Teas—40 per gal.

Coke Product Soft Drinks—5 each

Coke, Diet Coke, and Sprite

Lemonade—40 per gal.

Bottled Water—5 each

Sparkling Water—5 each

Red Bull—6 each

Regular and Sugar Free

Sports Drinks—6 each

*Complimentary Chilled Water
Station(s) Available Upon
Request*



BEVERAGE PACKAGES (Minimum of 8)

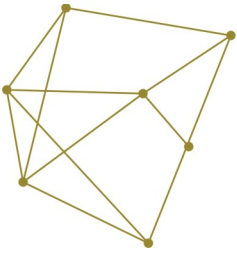
Beverage packages include Freshly Brewed Coffee*, Assorted Herbal Teas, Assorted Coke Product Soft Drinks, Bottled Water and Fruit Infused Water.

ALL DAY (based on 8 hours of continued service) —**24 per person**

HALF DAY (based on 4 hours of continued service)—**14 per person**

**Decaf available upon request*

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CELESTE

Lunch Plated

Plated options are offered for 20 or more people and include: Artisan Bread Roll & Sweet Cream Butter, Chef's Choice of Vegetable and Accompaniment, Freshly Brewed Coffee, Assorted Herbal Teas, Chilled Water and Chef's Choice of Dessert. Decaf available upon request.

STARTERS (select 1 for all)

FLORIDA GREENS

Artisan Lettuces, Heirloom Tomato, Cucumber, Red Onion, Raw Almonds and Lemon Vinaigrette

CAESAR

Romaine Hearts, Pecorino, Croutons, and Caesar Dressing

BURRATA

Local Baby Heirloom Tomatoes, Pickled Red Onion Puree and Aged Balsamic Caviar



Additional Dietary Needs Will be Considered with Advance Request!

ENTREES (select 1 for all)

BBQ CHICKEN—32pp

Grilled Marinated Airline Chicken, Tamarind BBQ Sauce and Pickled Onions

ROSEMARY CHICKEN—32pp

Citrus Brined Airline Chicken Breast, Beech Mushrooms and Rosemary Red Wine Jus

GRILLED SALMON—37pp

Atlantic Salmon Served with Soy Ginger Glaze

BLACKENED GROUPER—38pp

Seared Black Grouper with Coconut Lime Sauce

FLAT IRON STEAK—43pp

Grilled Flat Iron Steak with Garlic Herbed Butter Rub and House Peppercorn Sauce

CHAR GRILLED PETITE FILET—45pp

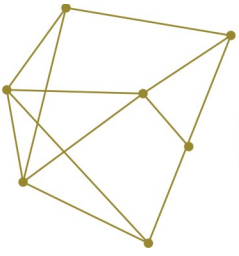
With Porcini Mushroom and Red Wine Demi-Glace

Vegetarian/Vegan Entree for Dietary Needs:

VEGAN RAVIOLI

Tomato and Spinach Ravioli with Pesto Sauce, Roasted Pine Nuts and Crispy Artichokes

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CELESTE

Deli Lunch

BOXED LUNCH —26pp

ENTREES (minimum of 8 per selection and maximum selection of 2 per meal)

- * Chicken Caesar Salad: Grilled Chicken Breast, Romaine Hearts, Pecorino, Croutons, and Caesar Dressing
- * Chicken Caesar Wrap: Chicken Caesar Salad Wrapped in a Tortilla
- * The Italian: Genoa Salami, Uncured Ham, Provolone, Arugula, Tomato and Basil Mayo Served on a Brioche Bun
- * Grilled Veg Wrap: Grilled Zucchini, Yellow Squash, House Made Hummus, Bibb Lettuce, and Vine Ripe Tomato in a Vegan Tortilla (Vegan)

SIDES (select 2 for all)

- * Individual Bag of Kettle Potato Chips
- * Pasta Salad
- * Fresh Seasonal Fruit Cup
- * Chocolate Chip Cookie

SERVED WITH (Guest Choice of)

- * Coke Product Soft Drink
- * Bottled Water



MARKET DELI BUFFET —

2 Entrees 30pp, 3 Entrees 35pp

(minimum of 25 people)

SALADS (choice of 2)

- * Florida Greens: Artisan Lettuces, Heirloom Tomato, Cucumber, Red Onion, Raw Almonds, and Lemon Vinaigrette
- * Caesar Salad
- * Watermelon, Arugula, Feta and Lime
- * Southern Style Potato Salad

ENTREES (choice of 2 or 3)

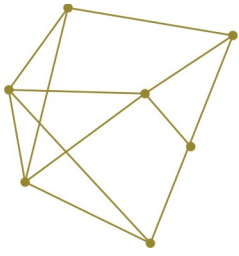
- * Turkey Club: Hearty White Bread, Mayo, Bacon, Turkey, Bibb Lettuce and Tomato
- * Greek Wrap: Hummus, Grilled Vegetables and Cucumbers
- * Chicken Caesar Wrap
- * Steak Sandwich: Horseradish Sauce, Aged Cheddar and Arugula on a Brioche Bun
- * The Italian
- * Grilled Veg Sandwich: Roasted Veg and Roasted Red Pepper Hummus on Vegan Bread (Vegan)

SERVED WITH

- * House Made Potato Chips, House Made Gourmet Cookies and Double Fudge Brownies
- * Assorted Coke Product Soft Drinks and Fruit Infused Water

Based on 1.5 Hours of Continued Service

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CELESTE

Lunch Buffets

Buffet options are offered for 30 or more people, are based on 1.5 hours of continued service and include: Freshly Brewed Coffee, Assorted Herbal Teas, Freshly Brewed Iced Tea and Fruit Infused Water . Decaf available upon request.

ASIAN BUFFET—2 Entrees 40pp , 3 Entrees 43pp

SALADS

- * Rice Noodles with Shredded Carrots, Cucumber, Pea Tendrils, Bean Sprouts, and Sesame Ginger Dressing
- * Thai Mango Salad, Red Bell Pepper, Red Onion, Mint, Cilantro, Roasted Peanuts, and Zesty Lime Dressing

ENTREES (choice of 2 or 3)

- * Lemongrass Glazed Chicken
- * Stir Fried Mongolian Beef with Green Onions, Bell Peppers, and Sesame Seeds in a Savory Hoisin Sauce
- * Salmon with a Miso Glaze
- * Grilled Tofu with Baby Bok Choy, Baby Corn, and Crispy Garlic Chili Oil (Vegan Entrée)

SERVED WITH

- * Wok-Tossed Broccolini and Baby Carrots
- * Jasmine Coconut Rice
- * Coconut Cake

ITALIAN BUFFET—2 Entrees 38pp, 3 Entrees 41pp

SALADS

- * Rucola e Parmigiano Insalata: Arugula, Baby Tomatoes, Pine Nuts, Shaved Parmesan, and Lemon Vinaigrette
- * Antipasto Salad with Baby Arugula, Artichoke Hearts, Roasted Red Peppers, Genoa Salami, Kalamata Olives, and Provolone

ENTREES (choice of 2 or 3)

- * Pan-Seared Seasonal White Fish in a Sauce with Pomodoro, Capers, Olives, Peppers, and Lemon
- * Chicken Marsala: Grilled Chicken Breast with Marsala Wine Sauce and Local Mushrooms
- * Herb Roasted Pork Loin with Rosemary Jus
- * Gemelli Pasta with Carrots and Beyond Meat Bolognese (Vegan Entrée)

SERVED WITH

- * Fresh Herbed Focaccia with Roasted Garlic Butter
- * Cavatappi with Wild Mushrooms and Pesto Cream Sauce
- * Quesada Cream Filled Cannoli with Chocolate Chips

FLORIDA BUFFET—2 Entrees 38pp, 3 Entrees 41pp

SALADS

- * Arugula and Florida Strawberries with Florida Oranges, Candied Pecans, Feta, and Citrus Vinaigrette
- * Florida Cucumbers, Sweet Peppers, Mango, Red Onion, Goat Cheese, and Mint Vinaigrette

ENTREES (choice of 2 or 3)

- * Key West Chicken with Tangerine BBQ
- * Mojo Pork with Citrus Marinade
- * Seared Seasonal White Fish with Creole Sauce
- * Blackened Tofu with Potato Hash and Roasted Red Pepper Coulis (Vegan Entrée)

SERVED WITH

- * Yuca in Garlic Sauce and Pickled Red Onions
- * Garlic Mashed Potatoes
- * Broccolini
- * Key Lime Pie

MEXICAN BUFFET—2 Entrees 45pp, 3 Entrees 48pp

SALADS

- * Street Corn: Shaved Corn Roasted with Brown Butter, Chipotle Aioli, Lemon Juice, Cilantro, and Aleppo Pepper
- * Lettuce, Cherry Tomatoes, Black Beans, Sweet Corn, Red Onions, and Avocado with Zesty Cilantro Lime Dressing

ENTREES (choice of 2 or 3)

- * Chicken Al Pastor with Pineapple Salsa
- * Seared Mahi-Mahi with Cilantro Lime Sauce
- * Pork Enchiladas with Salsa Verde and Queso Fresco
- * Beyond Meat Ground Beef (Vegan Entrée)

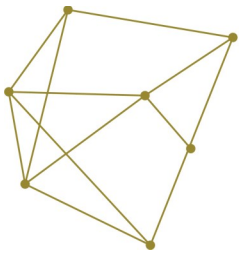
SERVED WITH

- * Flour and Corn Tortillas
- * Mexican Rice with Diced Tomatoes, Peppers, and Cilantro
- * Fried Beans
- * Cinnamon Sugar Churros with Dulce de Leche & Chocolate Dipping Sauces

TOPPINGS

- * Blended Shredded Cheese, Cilantro Sour Cream, Pico de Gallo, Salsa Roja, and Guacamole

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CELESTE

Meeting Planner Packages

Packages offered for 30 or more people. AM Starter and Lunch are based on 1.5 hours of continued service, Mid Morning and PM Booster are based on 30 minutes of continued service. Decaf available upon request. Meeting room rental is additional. Audio Visual is priced separately through a 3rd party company.

FEELING ACCOMPLISHED—61pp

All Day Beverage Station to Include: Freshly Brewed Coffee, Assorted Herbal Teas and Fruit Infused Water

AM STARTER

- * Fresh Baked Pastries
- * Seasonal Whole Fruit
- * Individual Yogurt Parfaits
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Granola Bars

MID-DAY STRETCH—IT'S A WRAP!

- * Select 3 Entrees from the Market Deli Buffet on pg. 8
- * Served with Chef's Selection of Two Fresh Salads and House Made Potato Chips
- * Freshly Brewed Iced Tea

PM BOOSTER

Assorted House Made Gourmet Cookies

PLANNER PACKAGE ADD ONS

- Coke Product Soft Drinks—10pp All Day or 5ea*
 - 3rd Entrée for Hot Lunch Buffet—3pp
 - Individual Bags of Chips and Snacks—6ea*
 - Celeste Freezer Cart with Novelty Frozen Treats—7ea*
- *Charged on Consumption*

MEETING DEADLINE—71pp

All Day Beverage Station to Include: Freshly Brewed Coffee, Assorted Herbal Teas and Bottled Water

AM STARTER

- * Fresh Baked Pastries, Croissants, and Bagels
- * Fresh Cut Seasonal Fruit
- * Individual Yogurt Parfaits
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Granola Bars

PLATED WORKING LUNCH (select 1 for all)

All Entrees Include a Garden Salad for All, Chef's Choice of Accompaniment and Vegetable, and Chef's Choice of Dessert

- * Rosemary Chicken with Beech Mushrooms and Rosemary Red Wine Jus
- * BBQ Chicken with Tamarind BBQ Sauce and Pickled Onions

PM BOOSTER

Celeste Truffle Popcorn and Assorted House Made Gourmet Cookies

GOOD VIBRATIONS—81pp

All Day Beverage Station to Include: Freshly Brewed Coffee, Assorted Herbal Teas, Fruit Infused Water, and Bottled Water

AM STARTER

- * Fresh Baked Pastries and Bagels
- * Fresh Cut Seasonal Fruit
- * Hot Breakfast Wraps with Scrambled Eggs, Uncured Ham, Peppers, Onions and White Cheddar
- * Breakfast Potatoes with Peppers and Onions
- * Fresh Florida Orange Juice

MID MORNING

- * Assorted Individual Granola Bars

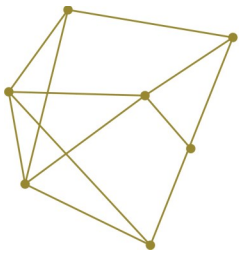
HOT LUNCH BUFFET

- * Select between the Asian, Italian, and Florida Buffets on pg. 9, Choice of 2 Entrees

PM BOOSTER

Individual Bags of Chips and Snacks, and Assorted House Made Gourmet Cookies

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A minimum of 50 pieces need to be ordered per selection, smaller orders will need to be reviewed. Most Hors D'Oeuvres can be either butler passed or displayed on small plates, some exceptions apply, counts may differ.

COLD SELECTIONS

Caprese Skewers (GF)—4ea

Heirloom Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

Celeste Bruschetta—4ea

Heirloom Petite Tomato, Fresh Basil, Balsamic Spheres

Fresh Fruit Skewer (GF) —4ea

Fresh Mint, Winter Park Honey Drizzle

Vegetable Crudit  Shooter (GF)—4ea

Black Lime Ranch Dressing

Vegetable Ratatouille—4ea

Filled Vol Au Vent, Parmesan

Ahi Poke Tartare—5ea

Avocado Crema, Wonton

Beef Tartare—5ea

Spiced Dijon Mustard on a Crostini

Smoked Salmon and Dill Cream Cheese—5ea

In a Savory Black Sesame Basket

Mediterranean Skewer (GF)—6ea

Genoa Salami, Artichoke Heart, Tomato, Mozzarella, Pesto

Jumbo Shrimp Cocktail (GF)—6ea

Grilled Lemon, Cocktail Sauce



HOT SELECTIONS

Ancho Chile Chicken Empanada—4ea

Salsa Verde

BBQ or Italian House Made Beef Meatballs—4ea

BBQ or Italian House Chicken Meatballs—4ea

Crispy Truffle Mac N Cheese Bites—4ea

Rolled in Panko, Deep Fried and Dusted with Parmesan

Parmesan Truffle Arancini—4ea

Creamy Risotto Rolled in Panko and Deep Fried

Spanakopita—4ea

Spinach and Feta in Phyllo

Spring Rolls (Vegan) —4ea

Sweet Chili Sauce

Thai Chicken Satay—4ea

Peanut Sauce

Vegetable Samosa (Vegan) —4ea

Tamarind Chutney

Beef or Chicken Taquitos—5ea

Avocado Crema

Beef Empanada—5ea

Chimichurri

Beef Stuffed Mushrooms (GF)—5ea

Beef Jus and Boursin Cheese

Bacon Wrapped Scallops—6ea

Miniature Beef Wellington—6ea

Thyme Bourguignon Sauce

Petite Crab Cake—6ea

Horseradish Remoulade, Pickled Fennel

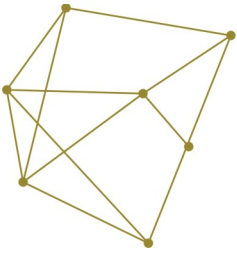
Florida Wagyu Beef Slider—6ea

Aged Cheddar and Celeste Sauce

Skewered Shrimp Scampi—6ea

Brushed with Garlic Butter and Parsley

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Reception Stations

All displays and stations are based on 1.5 hours of continued service. Stations are offered for 30 or more people. Where indicated, 1 Chef Attendant will be required per 50 guests, at a fee of 150 each.
****NOT OFFERED AS STAND ALONE ITEMS****

DISPLAYS

The Board and Cheese Shoppe — 19pp

Chef's Selection of Deli Meats, Imported and Domestic Cow, Sheep and Goat Cheeses, Served with House Made Crostini and Gourmet Crackers

Dipping Station—17pp

Warm Spinach and Artichoke Dip, House Made Red Pepper Hummus, Guacamole, and Pico de Gallo Salsa, Served with Pita, Tortilla Chips and Crostini



Farmers Market Display—17pp

Fresh Cut Seasonal Fruit and Citrus Yogurt Dip, Raw Vegetable Crudité with Onion and Pink Peppercorn Dips, House Made Hummus and Red Pepper Hummus, House Chips, Pita and Grilled Market Veg

Dreaming of Desserts—15pp

Includes 3 Dessert Selections: Key Lime Pie, Chocolate Mousse Cake, Cheesecake, Vanilla Whiskey Cream Napoleons or Coconut Milk Rice Pudding; Additional Selections at 5pp each

Slider Burger Bar—24pp

Crispy Buttermilk Chicken with Spicy Mustard Aioli, Bibb Lettuce, Jack Cheese and Pickles; Florida Wagyu Beef with Aged Cheddar, Arugula and Celeste Sauce; Turkey Burger with Swiss and Bell Pepper Aioli; Served with House Made Chips

Taco Bar—22pp*

Choose a Protein from Florida Wagyu Beef, Grilled Chicken, or Carnitas with Corn and Flour Tortillas, Tortilla Chips, Spanish Style Rice and Toppings to Include Shredded Lettuce, Three Cheese Blend, Sour Cream, and Pico de Gallo

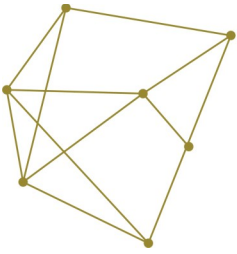
**Upgrade to Two Proteins at 3pp More*

Pasta Explosion—23pp*

Cheese Tortellini with Pesto, Spinach and Heirloom Tomatoes; Cavatappi with Tomato Pomodoro, Onions, Chicken and Parmesan; Penne with White Wine Cream Sauce, Garlic Shrimp and Peas; Served with Garlic Bread Sticks and Grissini Sticks

**Chef Attended Upon Request*

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CELESTE

Bar Packages

House Liquor	10 Host	11 Cash
Premium Liquor	12 Host	13 Cash
Top Shelf Liquor	15 Host	16 Cash
House Wine	9 Host	10 Cash
Premium Wine	10 Host	11 Cash
Top Shelf Wine	11 Host	12 Cash
Domestic Beer	7 Host	8 Cash
Imported Beer	8 Host	9 Cash
Coke Soft Drinks	5 Host	5 Cash
Bottled Water	5 Host	5 Cash

150 Bartender Fee Per 75 People

Pre-Purchased Drink Tickets

(Not Charged on Consumption)

House Wine, Beer, Soda & Bottled Water — 7ea

House Liquor and Wine, Beer, Soda & Bottled Water — 8ea

Premium Liquor and Wine, Beer, Soda & Bottled Water — 9ea

Top Shelf Liquor and Wine, Beer, Soda & Bottled Water — 10ea

CASH BAR

- * House Brands Bar, Guests Pay on Own with Cash

HOST BAR

- * Choice of Any Bar Listed Below, Charged on Consumption to the Event Host, Minimum of 1 Hour

OPEN BARS (based on 1, 2, 3 and 4 hours of service) *Half Hour Pricing Available Upon Request*

Beer and Wine — 18pp | 32pp | 44pp | 54pp

- * Choice of 4 Beers: Bud Light, Miller Lite, Michelob Ultra, Heineken, Blue Moon, Corona, High Noon Hard Seltzer
- * Estrella Chardonnay, Proverb Rosé, Silver Gate Merlot, Estrella Cabernet Sauvignon
- * Bottled Water, Coke, Diet Coke, Sprite, Assorted Juices

House Brands — 19 pp | 34pp | 47pp | 58pp

- * Choice of 4 Beers, Bottled Water, Coke, Diet Coke, Sprite, Assorted Juices
- * Estrella Chardonnay, Proverb Rosé, Silver Gate Merlot, Estrella Cabernet Sauvignon
- * New Amsterdam Vodka, Brokers Gin, Jose Cuervo Gold, Bacardi Rum, Captain Morgan, Jim Beam Bourbon, J&B Scotch

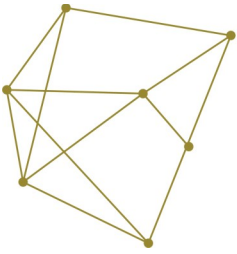
Premium — 22pp | 40pp | 56pp | 70pp

- * Choice of 4 Beers, Bottled Water, Coke, Diet Coke, Sprite, Assorted Juices
- * 13 Celsius Sauvignon Blanc, 13 Celsius Pinot Grigio, Twenty Acres Cabernet Sauvignon
- * Tito's Vodka, Tanqueray Gin, 1800 Silver Tequila, Brugal 1888 Rum, Dewars Scotch, Jack Daniels

Top Shelf — 25pp | 46pp | 65pp | 82pp

- * Choice of 4 Beers, Bottled Water, Coke, Diet Coke, Sprite, Assorted Juices
- * La Crema Chardonnay, Layer Cake Malbec Mendoza
- * Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Flor de Caña 12yr Rum, Crown Royal, Johnnie Walker Black Label

Prices are per person (pp) and are provided for guidance in budget development only. Event Orders will confirm all final arrangements and pricing. 24% taxable service charge and applicable sales tax are not included.



CELESTE

Dinner Plated

Plated options are offered for 20 or more people and include: Artisan Bread Roll & Sweet Cream Butter, Freshly Brewed Coffee, Assorted Herbal Teas, Chilled Water and Chef's Choice of Dessert. Decaf available upon request.

STARTERS (select 1 for all)

THE LOCAL

Organic Greens, Heirloom Tomato, Pickled Fennel, Crispy Chickpea and Thyme Vinaigrette



CAESAR

Romaine Hearts, Pecorino, Croutons, and Caesar Dressing

HEIRLOOM TOMATO

Fresh Mozzarella, Baby Heirloom Tomatoes, Crouton Plank, Basil Oil and Balsamic Spheres

ENTREES (select 1 for all)

STUFFED CHICKEN BREAST—4opp

Stuffed with Goat Cheese, Pancetta and Sun-dried Tomato, Served with White Wine Cream Sauce, Polenta and Veg Bundle

CHIPOTLE MARINATED DORADO—5opp

Whipped Potatoes, Horseradish Roasted Veg and Mango Salsa

ESPRESSO RUBBED PORK TENDERLOIN—5opp

Crispy Potatoes, Roasted Wild Mushrooms and Bourbon Broth

GUAVA BBQ-BRAISED SHORT RIBS—55pp

Smashed Purple Peruvian Potatoes, Onion Jam, Heirloom Carrots and Ancho Chili Oil

LOBSTER RAVIOLI—5opp

Fresh Tarragon and Lobster Cream

GRILLED 8 OZ NY STRIP STEAK—59pp

Beech Mushroom, Yukon Gold Mashed Potatoes, Braised Red Cabbage and Chimichurri

CHAR GRILLED 8 OZ FILET MIGNON—62pp

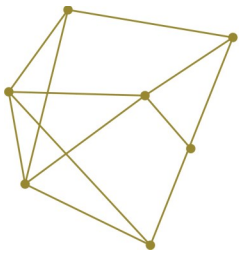
Roasted Fingerling Potatoes, Haricot Vert and Red Wine Demi Glace

Vegetarian/Vegan Entrees Available Upon Request

Add Wine Service at \$35 per Bottle!

Choice of House White or Red

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CELESTE

Dinner Buffets

Buffet options are offered for 30 or more people, are based on 1.5 hours of continued service and include: Artisan Bread Rolls and Sweet Cream Butter, Freshly Brewed Coffee, Assorted Herbal Teas, Freshly Brewed Iced Tea and Fruit Infused Water . Decaf available upon request.

THE GALAXY BUFFET

2 Entrees 52pp , 3 Entrees 57pp

SALADS (choice of 2)

- * Florida Greens Salad: Artisan Lettuces, Heirloom Tomato, Cucumber, Red Onion, Raw Almonds, and Lemon Vinaigrette
- * Caesar Salad: Romaine Hearts, Pecorino, Croutons, and Caesar Dressing
- * Roasted Beet Salad: Arugula, Spiced Pecans and Blood Orange Vinaigrette
- * Mixed Baby Greens: Citrus Cashews and Meyer Lemon Vinaigrette
- * Citrus Scented Couscous: Diced Vine Ripe Tomatoes, Fresh Parsley and EVOO

ENTREES (choice of 2 or 3)

- * Seared Florida Grouper: Toasted Coconut and Tropical Fruit Salsa
- * Char-Grilled Steak Au Jus
- * Citrus Brined Grilled Chicken
- * Garlic Rubbed Grilled Chicken with Black Garlic Jus
- * Cast Iron Blackened Shrimp with Peppadew Coulis
- * Grilled Mahi-Mahi with Coconut Lime Sauce

SIDES (choice of 2)

- * Blended Rice Pilaf
- * Yukon Gold Smashed Potatoes
- * Haricot Vert
- * Succotash Surprise

DESSERTS (choice of 2)

- * Coconut Milk Rice Pudding (DF, GF, Vegan)
- * Chocolate Banana Cake with Brown Butter Cream Cheese Icing
- * Pineapple Bread Pudding with Vanilla Bean Ice Cream
- * Puff Pastry Wild Berry Tart



THE CELESTIAL BUFFET—2 Entrees 63pp

SALADS (choice of 2)

- * Caesar Salad: Romaine Hearts, Pecorino, Croutons, and Caesar Dressing
- * Heirloom Tomato: Fresh Mozzarella, Baby Heirloom Tomatoes, Crouton Plank, Basil Oil and Balsamic Spheres
- * Cranberry and Blue Cheese Salad with Organic Greens, Smoked Almonds and White Balsamic Vinaigrette
- * Southwest Salad: Crisp Romaine, Charred Corn, Black Beans, Cherry Tomatoes, Shaved Onion, Cotija Cheese and Avocado Ranch Dressing
- * Iceberg Lettuce Wedge: Egg Confetti, Crispy Bacon Lardons, Crumbled Blue Cheese, Diced Tomatoes and Buttermilk Ranch

ENTREES (choice of 2)

- * Grilled Beef Medallions with Bordelaise Sauce
- * Chef's Fresh Fish Caponata with Sun-dried Tomato Cream
- * Lemon Butter Chicken Breast, Pine Nuts, Kalamata Olives and Fine Herbs
- * Sage and Rosemary Chicken, Caramelized Lemon and Roasted Garlic Jus
- * Seared Ahi Tuna with Ponzu Lime Sauce
- * Apple Cider Pork Loin with Horseradish Cream
- * Shrimp with White Wine Creamy Pesto and Oven Roasted Tomatoes
- * Quinoa Stuffed Sweet Potatoes: Garbanzo Beans, Pecans, Spinach, Cranberries, Asparagus Tips and Red pepper Coulis

SIDES (choice of 2)

- * Asparagus Spears
- * Haricot Vert
- * Blended Rice Pilaf
- * Lemon Scented Couscous
- * Broccolini
- * Rainbow Carrots
- * Fingerling Potatoes
- * Roasted Cauliflower
- * Garlic Potato Puree

DESSERTS (choice of 2)

- * Select 2 Desserts from The Galaxy Buffet

Add a Chef Carving Station Starting at 6pp more!

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