

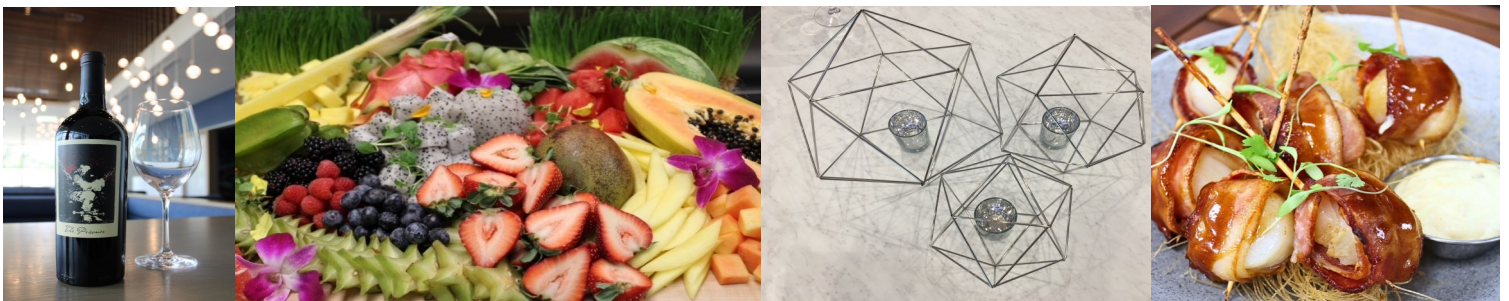
CELESTE

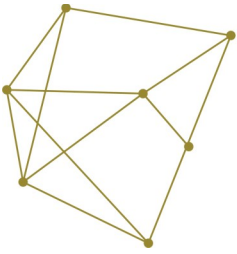
Catering Menus



The Celeste Hotel takes an innovative “out of this world” approach to all catering events, whether you are planning an intimate social gathering, a large party, or a 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 — \$28 pp

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

HUEVOS RANCHEROS — \$30 pp

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 — \$30 pp

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

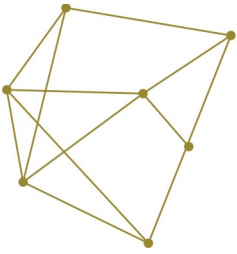
Farm Fresh Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage and Yukon Gold Breakfast Potatoes with Peppers and Onion

SMOKED SALMON EGGS BENEDICT — \$30 pp

Poached Eggs, Smoked Salmon, Spinach and Tomato on a Toasted English Muffin with Champagne Hollandaise Sauce and Yukon Gold Breakfast Potatoes with Peppers and Onion



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

Breakfast Buffets

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 — \$30 pp

(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 — \$36 pp

(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 — \$39 pp

(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

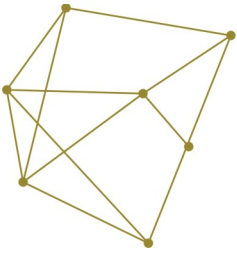
BUFFET ADD ONS

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

- * Yogurt Bar + \$2 pp
- * Oatmeal Bar + \$2 pp
- * Omelet Station* + \$4 pp

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

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Buffet options are based on 1.5 hours of continued service and are offered for 20 or more people.

LITTLE DIPPER BRUNCH BUFFET

— \$39 pp

- * Fresh Seasonal Fruit Platter
- * Tomato Basil Soup
- * Grilled Cheese Sticks
- * Mini Avocado Toast on Focaccia with Pickled Onion
- * Deviled Eggs
- * Oxtail Quiche Phyllo Bites: Red Wine Braised Oxtail, Goat Cheese, Peppadew Phyllo Crust, and Chives
- * Mini Chicken and Waffles: Belgian Waffles and Crispy Buttermilk Fried Chicken with a Bourbon Maple Syrup Drizzle
- * Mini Buttermilk Pancakes with Nutella and Fresh Berries
- * Mini Fruit Tarts
- * Chilled Water, Herbal Teas, and Freshly Brewed Coffee (Decaf Available Upon Request)
- * Fresh Florida Orange Juice, Freshly Brewed Iced Tea, and Lemonade

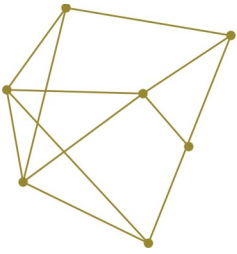
BUFFET ADD ONS

Not Offered As Stand Alone Items

- * Sparkling Wine for Mimosas + \$3 pp
- * Mimosa Bar Cart* (found on pg. 14) + \$6 pp
**Banquet Attendant Fee of \$150 Applies*
- * Omelet Station* + \$4 pp
**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 — \$18 pp

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

COOKIE LOVE AT FIRST BITE — \$18 pp

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



It's All in the Trail Mix — \$18 pp

Build Your Own to Include: Almond Granola, Assorted Nuts & Dried Fruit, Mini M&Ms, Chocolate Chips, Mini Marshmallows, Pretzels, Raisins, and Toasted Coconut

SPREAD THE LOVE HUMMUS — \$18 pp

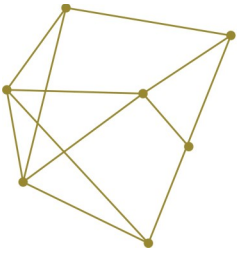
Roasted Red Pepper Hummus, Onion Dip, Ranch, Marinated Olives, Roasted Vegetables, Served with Pita, Tortilla Chips and House Made Potato Chips



TAKE ME OUT TO THE BALLGAME — \$20 pp

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 —

\$48 per dozen

Shaved Parmesan and Chives

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 — \$36 per dozen

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 — \$60 per dozen

**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.

Fruit Infused Water — \$25 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)

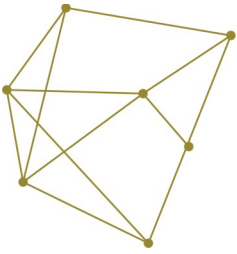
Beverage packages include Freshly Brewed Coffee*, Assorted Herbal Teas, Assorted Coke Product Soft Drinks, Bottled Water and Fruit Infused Water.

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: Warm Yeast 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 Baby Greens, Heirloom Tomatoes, Pickled Fennel, Julienne Carrots, Watermelon Radish, Crispy Garbanzo, and Citrus Vinaigrette

THE CAESAR

Romaine Hearts, House Garlic Croutons, Parmesan Dust, Cracked Black Pepper, and Caesar Dressing

BURRATA

Local Baby Heirloom Tomatoes, Pesto Sauce, and Aged Balsamic Caviar

SIDES (select 1 Starch and 1 Veg for All)

**Items with an Asterisk Only Need a Veg Selection*

STARCH

Polenta | Yukon Gold Smashed Potatoes | Rice Pilaf

Roasted Potatoes | Lemon Couscous

Parmesan Risotto +\$1 pp | Fingerling Potatoes +\$1 pp

VEGETABLE

Heirloom Carrots | Haricot Vert | Crispy Brussels

Broccolini | Asparagus Spears | Seasonal Mixed Veg

ENTREES (select 1 for all)

BBQ CHICKEN — \$32 pp

Grilled Marinated Chicken Breast, Bourbon BBQ Sauce and Cipollini Onions

HERB ROASTED CHICKEN — \$32 pp

Citrus Brined Chicken Breast, Wild Mushrooms and Herb Red Wine Jus

GRILLED SALMON — \$37 pp

6 oz Faroe Island Salmon Served with Lemon Cream

BLACKENED MAHI-MAHI — \$38 pp

Seared Mahi-Mahi with Coconut Lime Sauce

STRIP STEAK — \$43 pp

Grilled 10 oz Strip Steak with Garlic Herbed Butter Rub and House Peppercorn Sauce

CHAR GRILLED FILET MEDALLIONS — \$45 pp

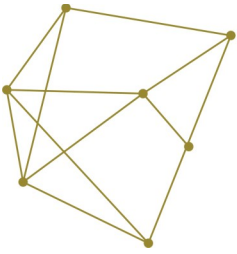
Wild Mushrooms and Red Wine Demi-Glace

*STUFFED EGGPLANT ROULADE

Ricotta Mousse, Panko Crusted, House Pomodoro Sauce, Parsley Oil, and Confit Tomato

Vegetarian Entree for Dietary Needs

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CELESTE

Deli Lunch

BOXED LUNCH — \$26 pp

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

- * Chicken Caesar Salad: Grilled Chicken Breast, Romaine Hearts, Garlic Croutons, Parmesan, Cracked Black Pepper, 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 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 at \$30 pp, 3 Entrees at \$35 pp
(minimum of 25 people)

SALADS (choice of 2)

- * The Local: Organic Baby Greens, Heirloom Tomatoes, Pickled Fennel, Julienne Carrots, Watermelon Radish, Crispy Garbanzo, Citrus Vinaigrette
- * Caesar Salad
- * Watermelon, Arugula, Feta and Lime
- * Southern Style Potato Salad

ENTREES (choice of 2 or 3)

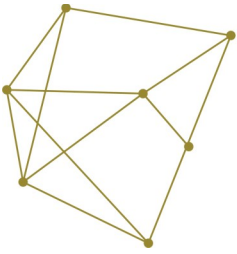
- * Turkey Club: Hearty White Bread, Mayo, Bacon, Turkey, Bibb Lettuce and Tomato
- * Greek Wrap: Hummus, Grilled Vegetables and Cucumbers
- * Chicken Caesar Wrap: Chicken Caesar Salad Wrapped in a Tortilla
- * Steak Sandwich: Horseradish Sauce, White Cheddar and Arugula on a Brioche Bun
- * The Italian: Genoa Salami, Uncured Ham, Provolone, Arugula, Tomato and Basil Mayo Served on a Brioche Bun
- * 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 at \$41 pp , 3 Entrees at \$44 pp

SALADS

- * Romaine, Cucumbers, Carrots, Tomatoes, Wakame, Wonton Crisps, & Sesame Vinaigrette
- * Soba Noodle Salad, Napa Cabbage, Bean Sprouts, Carrots, & Spiced Peanut Dressing

ENTREES (choice of 2 or 3)

- * Orange Fried Chicken
- * Beef & Broccoli
- * Teriyaki Glazed Salmon
- * Grilled Tofu with Baby Bok Choy & Baby Corn (Vegan Entrée)

SERVED WITH

- * Stir-Fried Vegetables and Jasmine Rice

DESSERT

- * Coconut Cake

ITALIAN BUFFET

2 Entrees at \$38 pp, 3 Entrees at \$41 pp

SALADS

- * The Caesar
- * Antipasto Salad with Baby Arugula, Artichoke Hearts, Genoa Salami, Roasted Red Peppers, & Kalamata Olives

ENTREES (choice of 2 or 3)

- * Pan-Seared Seasonal White Fish in a Sauce with Pomodoro, Capers, Olives, Peppers, and Lemon
- * Lemon Chicken Cutlets Pan Seared with a White Wine Lemon Butter Sauce
- * Herb Roasted Pork Loin with Thyme Jus
- * Gemelli Pasta, Carrots, and Impossible Bolognese (Vegan Entrée)

SERVED WITH

- * Fresh Herbed Focaccia with Roasted Herb Butter, Broccolini, and Penne with Wild Mushrooms and Pesto Cream Sauce

DESSERT

- * Quesada Cream Filled Cannoli with Chocolate Chips

SOUTHERN BUFFET

2 Entrees at \$38 pp, 3 Entrees at \$41 pp

SALADS

- * Watermelon Salad with Arugula, Feta, & Lime
- * Southern Style Potato Salad

ENTREES (choice of 2 or 3)

- * Buttermilk Fried Chicken
- * BBQ Pulled Pork
- * Shrimp & Grits with Pan Butter Sauce
- * Cajun Red Beans & Rice—(Vegan Entrée)

SERVED WITH

- * Cornbread, Baked Mac & Cheese with Parmesan Panko Crumbs, and Green Beans

DESSERT

- * Key Lime Pie

MEXICAN BUFFET

2 Entrees at \$35 pp, 3 Entrees at \$38 pp

SALADS

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

ENTREES (choice of 2 or 3)

- * Chicken Tinga
- * Seared Mahi-Mahi with Cilantro Lime Sauce
- * Carnitas (Shredded Pork)
- * Impossible Ground Beef (Vegan Entrée)

TOPPINGS

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

SERVED WITH

- * Flour and Corn Tortillas, Refried Beans, and Mexican Rice with Diced Tomatoes, Peppers, and Cilantro

DESSERT

- * Cinnamon Sugar Churros with Dulce de Leche & Chocolate Sauces

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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 — \$61 pp

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, and 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. 9
- * 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

MEETING DEADLINE — \$71 pp

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, and 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

- * Herb Roasted Chicken: Citrus Brined Chicken Breast, Wild Mushrooms and Herb Red Wine Jus
- * BBQ Chicken: Grilled Marinated Chicken Breast, Bourbon BBQ Sauce and Cipollini Onions

PM BOOSTER

Celeste Truffle Popcorn and Assorted House Made Gourmet Cookies

GOOD VIBRATIONS — \$81 pp

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, and Fresh Florida Orange Juice

MID MORNING

Assorted Individual Granola Bars

HOT LUNCH BUFFET

Select Between the Italian, Southern, or Mexican Buffets on pg. 10, Choice of 2 Entrees

PM BOOSTER

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

PLANNER PACKAGE ADD ONS

Coke Product Soft Drinks — +\$10pp All Day or \$5 ea*

Sparkling Water — \$5 ea*

Red Bull — \$6 ea*

3rd Entrée for Hot Lunch Buffet — +\$3 pp

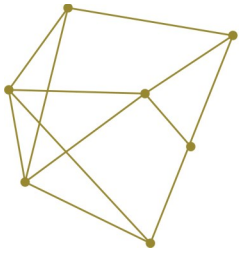
Asian Buffet for Hot Lunch Buffet — +\$3 pp

Individual Bags of Chips and Snacks — \$6 ea*

Individual House Made Trail Mix — \$60 per dozen

**Charged on Consumption*

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CELESTE

Displayed Hors D'oeuvres

A minimum of 50 pieces need to be ordered per selection, smaller orders will need to be reviewed.
Hors D'oeuvres with an asterisk (*) can be butler passed for an additional labor fee of \$150 per 75 people.

RED MEATS

***BBQ House Made Beef Meatballs (DF) — \$4 ea**

Beef & Cilantro Empanada (DF) — \$5 ea

Served with Chimichurri

Beef Taquitos — \$5 ea

Served with Avocado Crema

Beef Tartare (DF) — \$5 ea

Served with Spiced Dijon Mustard on a Crostini

***Italian House Made Beef Meatballs (DF) — \$4 ea**

Miniature Beef Wellington — \$6 ea

Served with Thyme Bourguignon Sauce

Oxtail Empanada — \$5 ea

Braised in Red Wine, Goat Cheese, and Served with Cilantro Lime Crema

***Oxtail Quiche Phyllo Bites — \$4 ea**

Braised in Red Wine, Goat Cheese, Peppadew, Phyllo Crust, and Chives

Short Rib and Brisket Slider — \$6 ea

Celeste Sauce, Onion Bacon Jam, Cheddar, and Arugula

SEAFOOD

***Ahi Tuna Bites (DF) — \$4 ea**

Sesame Vinaigrette, Wasabi Crema, Togarashi, Flying Fish Roe, in a Phyllo Cup

***Bacon Wrapped Scallops (DF, GF) — \$6 ea**

U-10 Sea Scallops and Applewood Smoked Bacon

***Crab Stuffed Mushrooms (DF) — \$6 ea**

***Green Mussel Rockefeller — \$4 ea**

With Sautéed Spinach, Champagne Cream, and Citrus Gremolata

***Jumbo Shrimp Cocktail (DF, GF) — \$6 ea**

Served with Grilled Lemon and Cocktail Sauce

Petite Crab Cake (DF) — \$6 ea

With Pineapple Mango Salsa, Horseradish Aioli, and Pickled Fennel

***Smoked Salmon and Dill Cream Cheese — \$5 ea**

In a Vol au Vent

***Tempura Battered Shrimp (DF) — \$4 ea**

Served with Sweet Thai Chili Sauce

Tempura Calamari Bao (DF) — \$6 ea

Asian Slaw, Avocado Crema, and Micro Cilantro

WHITE MEATS

***Alligator Jambalaya Arancini (GF) — \$6 ea**

Made with Rice Flour & GF Breading

***BBQ House Chicken Meatballs (DF) — \$4 ea**

Buffalo Chicken Empanada — \$4 ea

Cheesy Buffalo Filling & Served with Salsa Verde

Buttermilk Fried Chicken Slider — \$6 ea

Hot Honey Mustard, Pepperjack Cheese, and Pickle

Chicken Taquitos — \$5 ea

Served with Avocado Crema

***Italian House Made Chicken Meatballs (DF) — \$4 ea**

***Mediterranean Skewer (GF) — \$6 ea**

Genoa Salami, Artichoke Heart, Tomato, Mozzarella, and Pesto

Thai Chicken Satay (DF, GF) — \$4 ea

Served with Peanut Sauce

VEGETARIAN

***BBQ Jackfruit Lettuce Cups (VG) — \$4 ea**

***Caprese Skewers (GF) — \$4 ea**

Heirloom Tomato, Fresh Basil, Fresh Mozzarella, and Balsamic Drizzle

***Celeste Bruschetta (DF) — \$4 ea**

Heirloom Petite Tomato, Fresh Basil, and Balsamic Spheres

***Crispy Truffle Mac N Cheese Bites — \$4 ea**

Rolled in Panko and Deep Fried

***Fresh Fruit Skewer (GF) (VG^{UR}) — \$4 ea**

With Fresh Mint and Honey Drizzle

***Parmesan Truffle Arancini (GF) — \$4 ea**

Made with Rice Flour & GF Breading

Peppadew Hummus (VG) (GF^{UR}) — \$4 ea

Olive Oil, Lavash, Baby Carrot, and Crispy Garbanzo

***Spanakopita — \$4 ea**

Spinach and Feta in Phyllo

Spring Rolls (VG) — \$4 ea

Served with Sweet Chili Sauce

***Vegetable Cudité Shooter (GF) — \$4 ea**

Served with Pink Peppercorn Ranch Dressing

Vegetable Samosa (VG) — \$4 ea

Served with Date Chutney

Dietary Notations

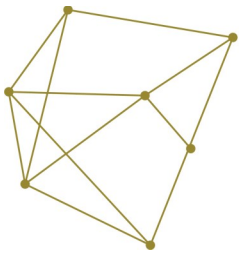
DF—Dairy Free

GF—Gluten Free

VG—Vegan

UR—Can be Made that Way Upon Request

Prices are per each piece (ea) 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

Reception Stations

All displays and stations are based on 1.5 hours of continued service unless otherwise indicated. 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 — \$19 pp

Chef's Selection of Deli Meats, and an Assortment of Imported and Domestic Cheeses, Served with House Made Crostini and Gourmet Crackers

Dipping Station — \$17 pp

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



Slider Burger Bar — \$24 pp

Hot Honey Mustard Buttermilk Fried Chicken Biscuit Sandwich, with Pepperjack & Pickles; Tempura Calamari Bao with Asian Slaw, Avocado Crema, & Micro Cilantro; Short Rib & Brisket Burger with Celeste Sauce, Onion Bacon Jam, Cheddar, & Arugula; Served with House Made Chips

Taco Bar — \$22 pp*

Choose a Protein from Florida Wagyu Beef, Grilled Chicken, Carnitas, or BBQ Jackfruit (VG) 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 +\$3 pp*

Pasta Explosion — \$23 pp*

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

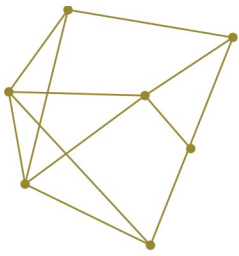
**Chef Attended Upon Request*



Farmers Market Display — \$17 pp

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

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

Reception Stations

All displays and stations are based on 1.5 hours of continued service unless otherwise indicated. 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****

ACTION STATIONS

Celeste Cart*

- Lemonade Cart with Lemonade, Freshly Brewed Iced Tea, Lemon Slices, Assorted Berries, and Sweeteners — **\$10 pp**

Offered for 1 Hour of Continued Service:

- Champagne Cart with Sparkling Wine, Assorted Berries, and Edible Glitter — **\$17 pp**
- Mimosa Bar Cart with Sparkling Wine, Fresh Florida Orange Juice, Cranberry Juice, Pineapple Juice, and Assorted Berries — **\$17 pp**
- Ice Cream Cart with Vanilla Bean Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Nuts, Whipped Cream, and Maraschino Cherries — **\$12 pp**

**One Banquet Attendant Required at \$150*

Chef Carving Station — \$12 pp*

Choice of Protein Below, Served with Assorted Sea Salts

- Prime Rib** Served with Horseradish Cream, Peppercorn Demi-Glace, and Local Mushrooms as Toppings
- Faroe Island Salmon with Citrus Gremolata and Served with Dill Remoulade and Lemon Cream Sauce as Toppings
- Turkey Served with Fresh Cranberry Sauce and House Made Gravy as Toppings

**Chef Attendant Required*

***Upgrade to Beef Tenderloin at +\$2 pp*



DESSERT DISPLAYS

Chocolate Fountain Display — \$10 pp

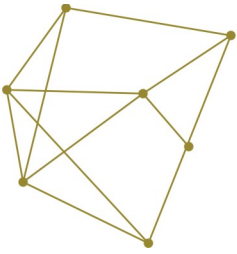
Chocolate Fondue Served with Strawberries, Rice Krispies, Marshmallows, and Pretzel Sticks for Dipping, and House Made Gourmet Chocolate Chip Cookies

Decadent Desserts Bar — \$25 pp*

A Chef-Curated Viennese Table of Small, Seasonal, Decadent Desserts

**Add Your Logo Printed on White or Milk Chocolate Garnish at +\$2 pp; a Two-Week Advance Notice is Required*

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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 — \$7 ea

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

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

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

CASH BAR

* House Brands Bar, Guests Pay on Own with Cash, Pricing Listed Above

HOST BAR

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

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

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

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

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

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

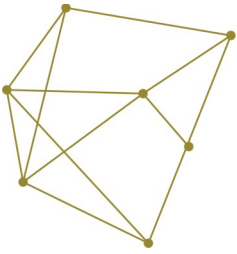
Premium — \$22 pp | \$40 pp | \$56 pp | \$70 pp

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

Top Shelf — \$25 pp | \$46 pp | \$65 pp | \$82 pp

- * Choice of 4 Beers, Bottled Water, Coke, Diet Coke, Sprite, Assorted Juices
- * La Crema Chardonnay, Hess Cabernet Sauvignon, Auslese Riesling
- * Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Flor de Caña 12yr Rum, Johnnie Walker Black Label

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CELESTE

Dinner Plated

*Plated options are offered for 20 or more people and include: Warm Yeast 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 Baby Greens, Heirloom Tomatoes, Pickled Fennel, Julienne Carrots, Watermelon Radish, Crispy Garbanzo, and Citrus Vinaigrette

THE CAESAR

Romaine Hearts, House Garlic Croutons, Parmesan Dust, Cracked Black Pepper, and Caesar Dressing

BURRATA

Local Baby Heirloom Tomatoes, Pesto Sauce, and Aged Balsamic Caviar

SIDES (select 1 Starch and 1 Veg for All)

**Items with an Asterisk Only Need a Veg Selection*

STARCH

Polenta | Yukon Gold Smashed Potatoes | Rice Pilaf

Roasted Potatoes | Lemon Couscous

Parmesan Risotto +\$1 pp | Fingerling Potatoes +\$1 pp

VEGETABLE

Heirloom Carrots | Haricot Vert | Crispy Brussels

Broccolini | Asparagus Spears | Seasonal Mixed Veg

ENTREES (select 1 for all)

STUFFED CHICKEN BREAST — \$40 pp

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

*GEMELLI PASTA WITH CHICKEN — \$40 pp

Black Garlic White Wine Cream Sauce with Spinach

CHIPOTLE MARINATED DORADO — \$50 pp

With a Mango Salsa

ESPRESSO RUBBED PORK TENDERLOIN — \$50 pp

With an Apple Chutney

14 OZ RIBEYE STEAK — \$56 pp

With a Peppercorn Demi Glace

PAN SEARED SALMON — \$45 pp

8 oz Faroe Island Salmon with Lemon Cream

GRILLED 12 OZ NY STRIP STEAK — \$52 pp

With a Chimichurri

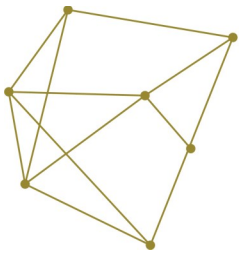
CHAR GRILLED 8 OZ FILET MIGNON — \$72 pp

With a Red Wine Demi Glace

Vegetarian/Vegan Entrees Available Upon Request

Add Wine Service at \$35 per Bottle!
Guest Choice of House White or House 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: Warm Yeast 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 at \$52 pp , 3 Entrees at \$57 pp

Add a 3rd Side at +\$3 pp

SALADS (choice of 2)

- * The Local: Baby Greens, Heirloom Tomatoes, Pickled Fennel, Julienne Carrots, Watermelon Radish, Crispy Garbanzo, and Citrus Vinaigrette
- * The Caesar: Romaine Hearts, House Garlic Croutons, Parmesan Dust, Cracked Black Pepper, and Caesar Dressing
- * Citrus Scented Couscous: Diced Tomatoes, Fresh Parsley, and EVOO

ENTREES (choice of 2 or 3)

- * Seared Mahi-Mahi with Toasted Coconut and Tropical Fruit Salsa
- * Char-Grilled Steak Au Jus
- * Citrus Brined Grilled Chicken
- * Seared Chicken with Black Garlic Jus
- * Cast Iron Blackened Shrimp with Peppadew Coulis
- * Grilled Salmon with Lemon Cream

SIDES (choice of 2 or 3)

- * Polenta or Rice Pilaf
- * Yukon Gold Smashed Potatoes or Roasted Potatoes
- * Lemon Couscous
- * Penne with Pomodoro Sauce or Rigatoni with Black Garlic White Wine Cream Sauce
- * Parmesan Risotto + \$1 pp
- * Fingerling Potatoes + \$1 pp
- * Haricot Vert or Asparagus Spears
- * Heirloom Carrots
- * Crispy Brussels or Broccolini

DESSERTS (choice of 2)

- * Coconut Milk Rice Pudding (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 at \$63 pp

with a Carving Station at \$70* pp (*options on pg. 13*)

**Does not include \$150 Chef Attendant Fee per 50 Guests*

SALADS (choice of 2)

- * The Caesar: Romaine Hearts, House Garlic Croutons, Parmesan Dust, Cracked Black Pepper, and Caesar Dressing
- * Caprese Salad: Baby Heirloom Tomato, Fresh Mozzarella, Basil Oil, and Balsamic Reduction
- * 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 & Fine Herbs
- * Herb Chicken, Caramelized Lemon and Roasted Garlic Jus
- * Seared Ahi Tuna with Ponzu Lime Sauce
- * Apple Cider Pork Loin with Apple Moustarda
- * Shrimp with White Wine Pesto Cream
- * Quinoa Stuffed Sweet Potatoes: Garbanzo Beans, Pecans, Spinach, Cranberries, Asparagus Tips and Red pepper Coulis (Vegan)

SIDES (choice of 2)

- * Any Side(s) from the Galaxy Buffet
- * Parmesan Risotto
- * Fingerling Potatoes

DESSERTS (choice of 2)

- * Select 2 Desserts from The Galaxy Buffet
- * Comes with Chocolate Dipped Strawberries

Upgrade Your Desserts to the Decadent Desserts Bar at +\$15 pp (found on pg. 14)

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