



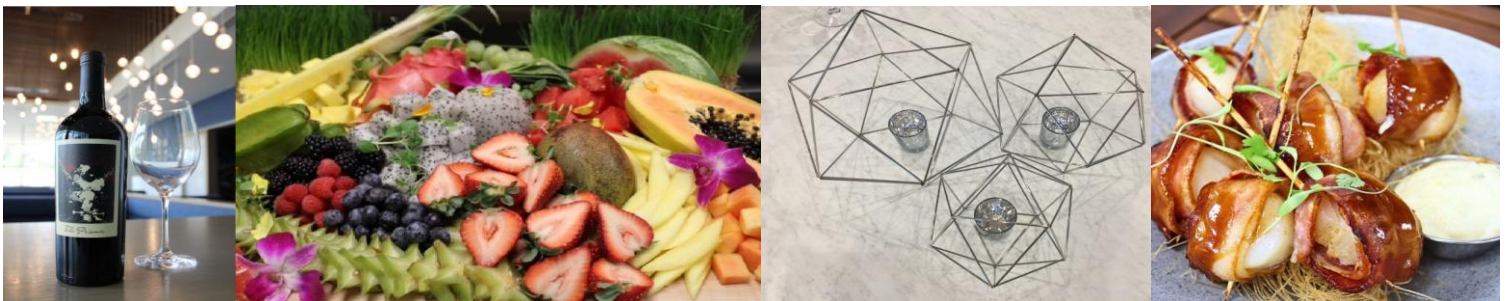
# CELESTE

## 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 — \$30 pp

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

#### HUEVOS RANCHEROS — \$32 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 — \$32 pp

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

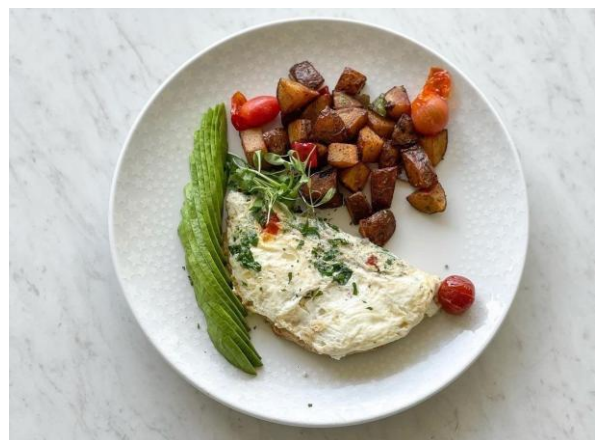
### ENTREES (select 1 for all)

#### ALL AMERICAN BREAKFAST — \$32 pp

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

#### SMOKED SALMON EGGS BENEDICT — \$32 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 — \$32 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 — \$38 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 — \$41 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 + \$3 pp
- \* Oatmeal Bar + \$3 pp
- \* Omelet Station\* + \$10 pp

*\*Chef Attendant Fee of \$175 per 75 People Applies*

*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

## Brunch Buffet

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

### LITTLE DIPPER BRUNCH BUFFET

— \$41 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 + \$4 pp
- \* Mimosa Bar Cart\* (found on pg. 14) + \$9 pp  
*\*Banquet Attendant Fee of \$175 Applies*
- \* Omelet Station\* + \$10 pp  
*\*Chef Attendant Fee of \$175 per 75 People Applies*



*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

## 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 — \$19 pp

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

### COOKIE LOVE AT FIRST BITE — \$19 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 — \$19 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 — \$19 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 — \$21 pp

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

*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

## A La Carte Food

### SPECIALTY BAKERY

#### **Assorted Bagels — \$37 per dozen**

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

#### **Assorted Muffins — \$40 per dozen**

Blueberry, Banana and Double Chocolate

#### **Freshly Baked Pastries — \$40 per dozen**

Fruit, Berry and Cheese Danish and Cinnamon Rolls

#### **Miniature Croissants — \$33 per dozen**

Served with Butter and Marmalade

#### **Chocolate Dipped Strawberries — \$43 per dozen**

#### **Double Fudge Brownies — \$39 per dozen**

#### **House Made Gourmet Cookies — \$37 per dozen**

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin or Sugar



### JUST SNACKS

#### **Individual Celeste Truffle Popcorn —**

**\$49 per dozen**

Shaved Parmesan and Chives

#### **Individual Bags of Chips & Snacks — \$6 each\***

#### **Jumbo Pretzels — \$41 per dozen**

Whole Grain Mustard and Warm Beer Cheese Sauce

#### **Frozen Ice Cream Bars — \$7 each\***

### GOOD FOR YOU

#### **Fresh Fruit Skewers — \$38 per dozen**

#### **Fresh Fruit Cups — \$5 each**

#### **Fresh Whole Fruit — \$37 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 — \$37 per lb.**

#### **Individual House Made Trail Mix — \$61 per dozen**

*\*Can be Charged Based on Consumption*

*Prices 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

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

## BEVERAGES

Fresh Florida Orange Juice — \$66 per gal.

Apple, Grapefruit or Cranberry Juice — \$56 per gal.

Freshly Brewed Unsweetened Iced Tea — \$41 per gal.

Freshly Brewed Coffee — \$81 per gal.

Decaf Available Upon Request

Assorted Herbal Teas — \$41 per gal.

Coke Product Soft Drinks — \$5 each

Coke, Diet Coke, and Sprite

Lemonade — \$41 per gal.

Fruit Infused Water — \$26 per gal.

Bottled Water — \$5 each

Sparkling Water — \$6 each

Red Bull — \$7 each

Regular and Sugar Free

Sports Drinks — \$6 each



## A La Carte Beverages And Packages

### 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) — **\$25 per person**

**HALF DAY** (based on 4 hours of continued service) — **\$15 per person**

*\*Decaf available upon request*

*Prices 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

## 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 — \$34 pp

Grilled Marinated Chicken Breast, Bourbon BBQ Sauce and Cipollini Onions

#### HERB ROASTED CHICKEN — \$34 pp

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

#### GRILLED SALMON — \$40 pp

6 oz Faroe Island Salmon Served with Lemon Cream

#### BLACKENED MAHI-MAHI — \$40 pp

Seared Mahi-Mahi with Coconut Lime Sauce

#### STRIP STEAK — \$46 pp

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

#### CHAR GRILLED FILET MEDALLIONS — \$48 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*

*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

## Deli Lunch

### BOXED LUNCH — \$28 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 \$32 pp, 3 Entrees at \$37 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*

*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

## 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 \$43 pp, 3 Entrees at \$47 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 \$40 pp, 3 Entrees at \$44 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 \$40 pp, 3 Entrees at \$44 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 \$37 pp, 3 Entrees at \$41 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

*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.*



# 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 — \$64 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

## GOOD VIBRATIONS — \$84 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

## MEETING DEADLINE — \$74 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

### PLANNER PACKAGE ADD ONS

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

Sparkling Water — \$6 ea\*

Red Bull — \$7 ea\*

3rd Entrée for Hot Lunch Buffet — +\$4 pp

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

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

Individual House Made Trail Mix — \$61 per dozen

*\*Charged on Consumption*

*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

## 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 \$175 per 75 people.*

### RED MEATS

**\*BBQ House Made Beef Meatballs (DF) — \$5 ea**

**Beef & Cilantro Empanada (DF) — \$6 ea**

*Served with Chimichurri*

**Beef Taquitos — \$6 ea**

*Served with Avocado Crema*

**Beef Tartare (DF) — \$6 ea**

*Served with Spiced Dijon Mustard on a Crostini*

**\*Italian House Made Beef Meatballs (DF) — \$5 ea**

**Miniature Beef Wellington — \$7 ea**

*Served with Thyme Bourguignon Sauce*

**\*Oxtail Quiche Phyllo Bites — \$5 ea**

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

**Short Rib and Brisket Slider — \$7 ea**

*Celeste Sauce, Onion Bacon Jam, Cheddar, and Arugula*

### SEAFOOD

**\*Ahi Tuna Bites (DF) — \$5 ea**

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

**\*Bacon Wrapped Scallops (DF, GF) — \$7 ea**

*U-10 Sea Scallops and Applewood Smoked Bacon*

**\*Crab Stuffed Mushrooms (DF) — \$7 ea**

**\*Green Mussel Rockefeller — \$5 ea**

*With Sautéed Spinach, Champagne Cream, and Citrus Gremolata*

**\*Jumbo Shrimp Cocktail (DF, GF) — \$7 ea**

*Served with Grilled Lemon and Cocktail Sauce*

**Petite Crab Cake (DF) — \$7 ea**

*With Pineapple Mango Salsa, Horseradish Aioli, and Pickled Fennel*

**\*Smoked Salmon and Dill Cream Cheese — \$6 ea**

*In a Vol au Vent*

**\*Tempura Battered Shrimp (DF) — \$5 ea**

*Served with Sweet Thai Chili Sauce*

**Tempura Calamari Bao (DF) — \$7 ea**

*Asian Slaw, Avocado Crema, and Micro Cilantro*

### WHITE MEATS

**\*BBQ House Chicken Meatballs (DF) — \$5 ea**

**Buffalo Chicken Empanada — \$5 ea**

*Cheesy Buffalo Filling & Served with Salsa Verde*

**Buttermilk Fried Chicken Slider — \$7 ea**

*Hot Honey Mustard, Pepperjack Cheese, and Pickle*

**Chicken Taquitos — \$6 ea**

*Served with Avocado Crema*

**\*Italian House Made Chicken Meatballs (DF) — \$5 ea**

**\*Mediterranean Skewer (GF) — \$7 ea**

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

**Thai Chicken Satay (DF, GF) — \$5 ea**

*Served with Peanut Sauce*

### VEGETARIAN

**\*BBQ Jackfruit Lettuce Cups (VG) — \$5 ea**

**\*Caprese Skewers (GF) — \$5 ea**

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

**\*Celeste Bruschetta (DF) — \$5 ea**

*Heirloom Petite Tomato, Fresh Basil, and Balsamic Spheres*

**\*Crispy Truffle Mac N Cheese Bites — \$5 ea**

*Rolled in Panko and Deep Fried*

**\*Fresh Fruit Skewer (GF) (VG<sup>UR</sup>) — \$5 ea**

*With Fresh Mint and Honey Drizzle*

**\*Parmesan Truffle Arancini (GF) — \$5 ea**

*Made with Rice Flour & GF Breading*

**Peppadew Hummus (VG) (GF<sup>UR</sup>) — \$5 ea**

*Olive Oil, Lavash, Baby Carrot, and Crispy Garbanzo*

**\*Spanakopita — \$5 ea**

*Spinach and Feta in Phyllo*

**Spring Rolls (VG) — \$5 ea**

*Served with Sweet Chili Sauce*

**\*Vegetable Crudité Shooter (GF) — \$5 ea**

*Served with Pink Peppercorn Ranch Dressing*

**Vegetable Samosa (VG) — \$5 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 \$175 each.*

**\*\*NOT OFFERED AS STAND ALONE ITEMS\*\***

### DISPLAYS

#### The Board and Cheese Shoppe — \$20 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 — \$18 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 — \$25 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 — \$23 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 +\$4 pp*

#### Pasta Explosion — \$24 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 — \$18 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 \$175 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 — **\$11 pp**

*Offered for 1 Hour of Continued Service:*

- Champagne Cart with Sparkling Wine, Assorted Berries, and Edible Glitter — **\$18 pp**
- Mimosa Bar Cart with Sparkling Wine, Fresh Florida Orange Juice, Cranberry Juice, Pineapple Juice, and Assorted Berries — **\$18 pp**
- Ice Cream Cart with Vanilla Bean Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Nuts, Whipped Cream, and Maraschino Cherries — **\$13 pp**

*\*One Banquet Attendant Required at \$175*



#### Chef Carving Station — \$17 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 +\$3 pp*

### DESSERT DISPLAYS

#### Chocolate Fountain Display — \$14 pp

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

#### Decadent Desserts Bar — \$26 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*

*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

## Bar Packages

|                  |           |           |
|------------------|-----------|-----------|
| House Liquor     | \$11 Host | \$13 Cash |
| Premium Liquor   | \$13 Host | \$15 Cash |
| Top Shelf Liquor | \$16 Host | \$18 Cash |
| House Wine       | \$10 Host | \$12 Cash |
| Premium Wine     | \$11 Host | \$13 Cash |
| Top Shelf Wine   | \$12 Host | \$14 Cash |
| Domestic Beer    | \$8 Host  | \$9 Cash  |
| Imported Beer    | \$9 Host  | \$10 Cash |
| Coke Soft Drinks | \$5 Host  | \$5 Cash  |
| Bottled Water    | \$5 Host  | \$5 Cash  |

**\$175 Bartender Fee Per 75 People**

### ***Pre-Purchased Drink Tickets***

*(Not Charged on Consumption)*

*House Wine, Beer, Soda & Bottled Water — \$9 ea*

*House Liquor and Wine, Beer, Soda & Bottled Water — \$10 ea*

*Premium Liquor and Wine, Beer, Soda & Bottled Water — \$11 ea*

*Top Shelf Liquor and Wine, Beer, Soda & Bottled Water — \$12 ea*

## CASH BAR

- \* House Brands Bar, Guests Pay on Own with Cash or Credit Card, 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 — \$19 pp | \$33 pp | \$45 pp | \$55 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 — \$20 pp | \$35 pp | \$48 pp | \$59 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 — \$23 pp | \$41 pp | \$57 pp | \$71 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 — \$26 pp | \$47 pp | \$66 pp | \$83 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

*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: 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 — \$42 pp

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

#### \*GEMELLI PASTA WITH CHICKEN — \$42 pp

Black Garlic White Wine Cream Sauce with Spinach

#### CHIPOTLE MARINATED DORADO — \$53 pp

With a Mango Salsa

#### ESPRESSO RUBBED PORK TENDERLOIN — \$52 pp

With an Apple Chutney

#### 14 OZ RIBEYE STEAK — \$59 pp

With a Peppercorn Demi Glace

#### PAN SEARED SALMON — \$48 pp

8 oz Faroe Island Salmon with Lemon Cream

#### GRILLED 12 OZ NY STRIP STEAK — \$55 pp

With a Chimichurri

#### CHAR GRILLED 8 OZ FILET MIGNON — \$75 pp

With a Red Wine Demi Glace

*Vegetarian/Vegan Entrees Available Upon Request*

**Add Wine Service at \$36 per Bottle!**  
**Guest Choice of House White or House Red**

*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 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 \$54 pp , 3 Entrees at \$59 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 \$65 pp

with a Carving Station at \$73\* pp (*options on pg. 13*)

*\*Does not include \$175 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 Mustrada
- \* 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 +\$16 pp (found on pg. 14)***

*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.*