



**CELESTE**

# CATERING MENUS

*Custom options available upon request.*

**Executive Chef Mike Trudnak**

# PLATED BREAKFAST

Priced Per Person. Choice of (2) Pre-Selected Entrees for Groups of 50 or More.

## All Plated Breakfasts Come With

- Mini Croissants served with Honey and Butter
- Freshly Brewed Coffee
- Assorted Herbal Teas
- Fresh Florida Orange Juice
- Chilled Water

## STARTERS

Select 1 for All

**Seasonal Fruit Cup**

**Individual Yogurt Parfait**

## ENTREES

Select 1 for All

### **All American Breakfast**

**\$32**

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

### **Buttermilk Pancakes**

**\$30**

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

### **Chicken and Waffles**

**\$32**

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

**Add Champagne for Mimosas  
at \$30 per Bottle**

**24% Taxable Service Charge and Applicable Sales Tax Are Not Included**



# BREAK STATIONS

Priced Per Person. Based on 30 Minutes or 1 Hour. Only Offered for Meetings.

## **CELESTE MORNING** \$15 / \$20

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

## **COOKIE LOVE AT FIRST BITE** \$15 / \$20

Assorted House Made Gourmet Cookies to Include: Chocolate Chip, S'mores and Oatmeal Raisin, Served with Cold 2% Milk, Soy Milk and Almond Milk

## **IT'S ALL IN THE TRAIL MIX** \$15 / \$20

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

## **SPREAD THE LOVE HUMMUS** \$15 / \$20

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 BALL GAME** \$17 / \$22

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

## **GIVE ME A DRINK** \$7 / \$10

Add Assorted Coke Products, Assorted Herbal Teas, Freshly Brewed Coffee and Bottled Water to any Break Station

## **LEMONADE CART** \$7 / \$10

Lemonade, Freshly Brewed Iced Tea, Lemon Slices, Assorted Berries and Sweeteners

*\$175 Banquet Attendant Fee Applies*

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# A LA CARTE

Items with (\*) can be Charged Based on Consumption.

## SPECIALTY BAKERY

Assorted Bagels	\$37 doz
Plain, Cinnamon Raisin, Poppy Seed, Sesame Seed and Onion, Served with Butter, Whipped Cream Cheese and Toaster	
Assorted Muffins	\$40 doz
Blueberry, Banana and Double Chocolate	
Assorted Baked Pastries	\$40 doz
Fruit, Berry and Cheese Danish, Cinnamon Rolls	
Miniature Croissants	\$33 doz
Served with Honey and Butter	
House Made Gourmet Cookies	\$37 doz
Chocolate Chip, S'mores, or Oatmeal Raisin	
Chocolate Dipped Strawberries	\$43 doz
Double Fudge Brownies	\$39 doz

## GOOD FOR YOU

Fresh Fruit Skewers	\$38 doz
Fresh Fruit Cups	\$5 each
Fresh Whole Fruit	\$37 doz
Individual Greek Yogurt Cups	\$7 each
Granola Bars*	\$6 each
Fancy Mixed Nuts	\$37 lb
Individual House Made Trail Mix	\$61 doz

## JUST SNACKS

Individual Truffle Popcorn	\$49 doz
With Shaved Parmesan and Chives	
Jumbo Pretzels	\$41 doz
Served With Whole Grain Mustard and Warm Beer Cheese Sauce	
Ice Cream Bars*	\$7 each
Individual Bags of Chips and Snacks*	\$6 each

## BEVERAGES

Fresh Florida Orange Juice*	\$66 gal
Apple, Grapefruit or Cranberry Juice*	\$56 gal
Lemonade*	\$41 gal
Fruit Infused Water*	\$26 gal
Freshly Brewed Unsweetened Iced Tea*	\$41 gal
Assorted Herbal Teas*	\$41 gal
Freshly Brewed Regular Coffee*	\$81 gal
Freshly Brewed Decaf Coffee*	\$81 gal
Coke Product Soft Drinks*	\$5 each
Coke, Diet Coke, Coke Zero, Sprite	
Red Bull*	\$7 each
Regular or Sugar Free	
Sports Drinks*	\$6 each
Bottled Water*	\$5 each
Bottled Sparkling Water*	\$6 each

## BEVERAGE PACKAGES

Per Person Pricing Includes Freshly Brewed Coffee, Assorted Herbal Teas, Coke Product Soft Drinks, and Bottled Water

ALL DAY (8 Hours Continued Service)	\$25
HALF DAY (4 Hours Continued Service)	\$15
ADD PACKAGED SNACKS	+ \$15

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# PLATED LUNCH

Priced Per Person. Choice of (2) Pre-Selected Entrees for Groups of 50 or More.

## All Plated Lunches Come With

- Warm Yeast Rolls and Sweet Cream Butter
- Freshly Brewed Coffee
- Assorted Herbal Teas
- Chilled Water
- Chef's Choice of Dessert

## 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

### Seasonal Chef's Choice Salad

## SIDES Select 1 of Each for All

### Starch

Polenta, Yukon Gold Smashed Potatoes, Rice Pilaf, Roasted Potatoes, Lemon Couscous, Parmesan Risotto + \$1, Fingerling Potatoes + \$1

### Vegetable

Heirloom Carrots, Haricot Vert, Broccolini, Asparagus Spears, Seasonal Mixed Veg

## ENTREES Select 1 for All

### BBQ Chicken \$34

Grilled Marinated Chicken Breast, Bourbon BBQ Sauce and Cipollini Onions

### Herb Roasted Chicken \$34

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

### 6 oz Grilled Salmon Filet \$40

With Lemon Cream

### 6 oz Blackened Mahi-Mahi \$40

Seared Mahi-Mahi with Coconut Lime Sauce

### 6 oz of Char Grilled Filet Medallions \$48

(3) 2 oz Medallions, Wild Mushrooms and Red Wine Demi-Glace

### 10 oz Grilled Strip Steak \$50

With Garlic Herbed Butter Rub and House Peppercorn Sauce

**Add Custom Chocolate Logo to Desserts at + \$2**

*A Two-Week Advance Noticed is Required*

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# LUNCH BUFFETS

Priced Per Person. Offered for 1.5 Hours of Continued Service.  
Vegan and Gluten Free Options Can Be Accommodated with Advance Notice.

## TO-GO BAGGED LUNCH \$30

Choose 3 Options with 75 Guests or More

### Entrees Choice of 2

- **Chicken Caesar Wrap:** Chicken Caesar Salad Wrapped in a Tortilla
- **The Italian:** Genoa Salami, Uncured Ham, Provolone, Arugula, Tomato and Basil Mayo on a Brioche Bun
- **Steak Sandwich:** Horseradish Sauce, White Cheddar and Arugula on a Brioche Bun
- **Turkey Club:** Hearty White Bread, Mayo, Bacon, Turkey, Bibb Lettuce and Tomato

### Comes With

- Individual Bag of Chips or Pasta Salad
- Fresh Fruit Cup or House Made Cookie
- Bottled Water

## MARKET DELI BUFFET

2 Entrees at \$32 / 3 Entrees at \$37

### Salads

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

### Entrees Choice of 2 or 3

- **Chicken Caesar Wrap:** Chicken Caesar Salad Wrapped in a Tortilla
- **The Italian:** Genoa Salami, Uncured Ham, Provolone, Arugula, Tomato and Basil Mayo on a Brioche Bun
- **Roast Beef Sandwich:** Sliced Roast Beef, Horseradish Sauce, White Cheddar and Arugula on a Brioche Bun
- **Turkey Club:** Hearty White Bread, Mayo, Bacon, Turkey, Bibb Lettuce and Tomato

### Comes With

- House Made Potato Chips
- House Made Cookies
- Lemonade
- Iced Tea

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# LUNCH BUFFETS

Priced Per Person. Offered for 1.5 Hours of Continued Service.

## NEBULA BUFFET

2 Entrees at \$40 / 3 Entrees at \$44

### Salads

- 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

### Entrees

Choice of 2 or 3

- Char-Grilled Steak Au Jus
- Citrus Brined Grilled Chicken
- Grilled Salmon with Lemon Cream
- Chef's Choice Seasonal Vegan Entree

### Sides

- Chef's Choice Seasonal Vegetable
- Roasted Potatoes

### Dessert

- Double Fudge Brownies

## SOUTHERN BUFFET

2 Entrees at \$41 / 3 Entrees at \$45

### Salads

- Watermelon Salad with Arugula, Feta, and Lime
- Southern Style Potato Salad

### Entrees

Choice of 2 or 3

- Buttermilk Fried Chicken
- BBQ Pulled Pork
- Shrimp and Grits with Pan Butter Sauce
- Cajun Red Beans and Rice (Vegan Entree)

### Sides

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

### Dessert

- Key Lime Pie

### All Lunch Buffets Come With

- Freshly Brewed Coffee
- Assorted Herbal Teas
- Freshly Brewed Iced Tea
- Fruit Infused Water

## MEXICAN BUFFET

2 Entrees at \$41 / 3 Entrees at \$45

### Salads

- Street Corn: Shaved Roasted Corn, Chipotle Aioli, Lemon Juice, and Cilantro
- Southwest Salad: Crisp Romaine, Charred Corn, Black Beans, Cherry Tomatoes, Shaved Onion, Cotija Cheese and Avocado Ranch Dressing

### Entrees

Choice of 2 or 3

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

### Sides

- Flour and Corn Tortillas
- Toppings: Shredded Lettuce, Blended Shredded Cheese, Cilantro Sour Cream, Pico de Gallo, Guacamole
- Refried Beans
- Mexican Rice with Diced Tomatoes, Peppers, and Cilantro

### Dessert

- Cinnamon Sugar Churros with Dulce de Leche and Chocolate Sauces

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# LUNCH BUFFETS

Priced Per Person. Offered for 1.5 Hours of Continued Service.

## All Lunch Buffets Come With

- Freshly Brewed Coffee
- Assorted Herbal Teas
- Freshly Brewed Iced Tea
- Fruit Infused Water

## ITALIAN BUFFET

2 Entrees at \$41 / 3 Entrees at \$45

### Salads

- The Caesar: Romaine Hearts, House Garlic Croutons, Parmesan Dust, Cracked Black Pepper, and Caesar Dressing
- Antipasto Salad with Baby Arugula, Artichoke Hearts, Genoa Salami, Roasted Red Peppers, and 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
- Pasta, Carrots, and Impossible Bolognese (Vegan Entrée)

### Sides

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

### Dessert

- Quesada Cream Filled Cannoli with Chocolate Chips

## ASIAN BUFFET

2 Entrees at \$43 / 3 Entrees at \$47

### Salads

- Sesame Crunch Salad: Romaine, Cucumbers, Carrots, Tomatoes, Wakame, Wonton Crisps, and Sesame Vinaigrette
- Asian Noodle Salad, Napa Cabbage, Bean Sprouts, Carrots, and Spiced Peanut Dressing

### Entrees

Choice of 2 or 3

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

### Sides

- Stir-Fried Vegetables
- Jasmine Rice

### Dessert

- Coconut Cake

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# MEETING PLANNER PACKAGES

Priced Per Person.

## **FEELING ACCOMPLISHED** **\$75**

### **AM Starter**

- Fresh Baked Pastries
- Seasonal Whole Fruit
- Individual Yogurt Parfaits

### **Mid Morning**

- Assorted Individual Granola Bars

### **Lunch - It's a Wrap!**

- 2 Entree Selections from the Market Deli Buffet
- Comes with
  - The Local Salad
  - Southern Style Potato Salad
  - House Made Potato Chips

### **PM Booster**

- Assorted House Made Cookies

## **MEETING DEADLINE** **\$85**

### **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

### **Lunch - Hot Buffet**

- 2 Entree Selections from the Nebula Buffet
- Comes With
  - The Local Salad
  - The Caesar Salad
  - Chef's Choice Seasonal Vegetable
  - Roasted Potatoes

### **PM Booster**

- Assorted House Made Cookies
- Celeste Truffle Popcorn

### **All Meeting Planner Packages Come With**

- All Day Beverage Station to include: Freshly Brewed Coffee, Assorted Herbal Teas, Coke Product Soft Drinks, and Bottled Water
- AM Starter - 90 mins
- Mid Morning Snack - 30 mins
- Lunch - 90 mins
- PM Booster - 30 mins

## **GOOD VIBRATIONS** **\$95**

### **AM Starter**

- Fresh Baked Pastries and Bagels
- Fresh Cut Seasonal Fruit
- Hot Breakfast Wraps with Scrambled Eggs, Uncured Ham, Peppers, Onions and Pepper Jack Cheese
- Hot Breakfast Wraps with Scrambled Eggs, Zucchini, Squash, Onions, Peppers, Shredded Cheese and Fresh Salsa
- Fresh Florida Orange Juice

### **Mid Morning**

- Assorted Individual Granola Bars
- Seasonal Whole Fruit

### **Lunch - Hot Buffet**

- Select Between Italian, Southern and Mexican Buffets - Choice of 2 Entrees

### **PM Booster**

- Assorted House Made Cookies
- Individual Bags of Chips and Snacks

### **Planner Package Add Ons**

- Sparkling Water \$6 each
- Red Bull \$7 each
- Individual Bags of Chips and Snacks \$6 each
- Add 3rd Entree to Any Lunch Buffet + \$4
- Add Dessert to Any Lunch Buffet + \$5

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# BAR PACKAGES

Priced Per Person. \$175 Bartender Fee Per 75 People.

## OPEN BARS

Price Based on **1 | 2 | 3 | 4** Hours of Service,  
Max of 5 Hours

### Beer and Wine **\$19 | \$33 | \$45 | \$55**

- 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 Products, Assorted Juices

### House Brands **\$20 | \$35 | \$48 | \$59**

- 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
- New Amsterdam Vodka, New Amsterdam Gin, Jose Cuervo Gold, Bacardi, Captain Morgan, Jim Beam Bourbon, J&B Scotch
- Bottled Water, Coke Products, Assorted Juices

### Premium Brands **\$23 | \$41 | \$57 | \$71**

- Choice of 4 Beers: Bud Light, Miller Lite, Michelob Ultra, Heineken, Blue Moon, Corona, High Noon Hard Seltzer
- 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
- Bottled Water, Coke Products, Assorted Juices

### Top Shelf Brands **\$26 | \$47 | \$66 | \$83**

- Choice of 4 Beers: Bud Light, Miller Lite, Michelob Ultra, Heineken, Blue Moon, Corona, High Noon Hard Seltzer
- 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
- Bottled Water, Coke Products, Assorted Juices

## Pre-Purchased Drink Tickets

(Not Charged on Consumption)

- House Wine, Beer, Soda and Bottled Water \$9 each
- House Liquor and Wine, Beer, Soda and Bottled Water \$10 each
- Premium Liquor and Wine, Beer, Soda and Bottled Water \$11 each
- Top Shelf Liquor and Wine, Beer, Soda and Bottled Water \$13 each

## CASH BAR

Minimum \$250 Cash Bar Sales Required,  
Guests Pay on Own, Minimum of 1 Hour,  
Pricing Listed Below

## HOST BAR

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

## PRICING PER DRINK

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

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# HORS D'OEUVRES

Minimum of 50 Pieces Per Selection. Priced Per Piece.

Butler Passed Will Require Banquet Attendant Fee at \$175 per 50 People.

DF - Dairy Free | GF - Gluten Free | VG - Vegan | UR - Can be Made that Way Upon Request

## RED MEATS

BBQ Beef Meatballs (DF)	\$5
Italian Beef Meatballs	\$5
Beef and Cilantro Empanada (DF)	\$6
Served with Chimichurri	
Beef Taquitos	\$6
Served with Avocado Crema	
Miniature Beef Wellington	\$7
Served with Thyme Bourguignon Sauce	
Short Rib and Brisket Slider	\$7
Celeste Sauce, Onion Bacon Jam, Cheddar, and Arugula	

## WHITE MEATS

BBQ House Chicken Meatballs (DF)	\$5
Italian Chicken Meatballs	\$5
Thai Chicken Satay (DF, GF)	\$5
Dipped in Red Thai Curry	
Buffalo Chicken Empanada	\$5
Cheesy Buffalo Filling and Served with Salsa Verde	
Chicken Taquitos	\$6
Served with Avocado Crema	
Pork Slider	\$7
With House Made BBQ Sauce and Coleslaw	
Buttermilk Fried Chicken Slider	\$7
Hot Honey Mustard, Pepperjack Cheese, and Pickle	
Mediterranean Skewer (GF)	\$7
Genoa Salami, Artichoke Heart, Tomato, Mozzarella, and Pesto	

## SEAFOOD

Ahi Tuna Bites (DF)	\$5
Sesame Vinaigrette, Wasabi Crema, Togarashi, and Flying Fish Roe in a Phyllo Cup	
Tempura Battered Shrimp (DF)	\$5
Served with Sweet Thai Chili Sauce	
Smoked Salmon and Dill Cream Cheese	\$6
In a Vol au Vent	
Crab Stuffed Mushrooms (DF)	\$7
Bacon Wrapped Scallops (DF, GF)	\$7
U-10 Sea Scallops and Applewood Smoked Bacon	
Jumbo Shrimp Cocktail (DF, GF)	\$7
Served with Grilled Lemon and Cocktail Sauce	
Petite Crab Cake (DF)	\$7
With Tropical Salsa, Horseradish Aioli, and Pickled Fennel	

## VEGETARIAN

BBQ Jackfruit Tostones (VG, GF)	\$5
Caprese Skewers (GF)	\$5
Heirloom Tomato, Fresh Basil, Fresh Mozzarella, and Balsamic Drizzle	
Celeste Bruschetta (DF)	\$5
Heirloom Petite Tomato, Fresh Basil, and Balsamic Spheres	
Crispy Truffle Mac N Cheese Bites	\$5
Rolled in Panko and Deep Fried	
Fresh Fruit Skewer (GF) (VGUR)	\$5
With Fresh Mint and Honey Drizzle	
Parmesan Truffle Arancini (GF)	\$5
Made with Rice Flour and GF Breading	
Peppadew Hummus (VG) (GFUR)	\$5
Olive Oil, Lavash, Baby Carrot, and Crispy Garbanzo	
Spanakopita	\$5
Spinach and Feta in Phyllo	
Spring Rolls (VG)	\$5
With Sweet Chili Sauce	
Vegetable Crudité Shooter (GF)	\$5
With Pink Peppercorn Ranch Dressing	
Vegetable Samosa (VG)	\$5
With Date Chutney	

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# RECEPTION STATIONS

Minimum of 30 People. Offered for 1.5 Hours of Continued Service. Priced Per Person.  
If Station Only Reception; Minimum of (2) Stations Required.

## **FARMERS MARKET DISPLAY** \$18

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

## **DIPPING STATION** \$18

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

## **THE BOARD AND CHEESE SHOPPE** \$20

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

## **PASTA EXPLOSION** \$24

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

## **TACO STATION** \$23

Choose a Protein from: Short Rib and Brisket Blend Ground Beef, Grilled Chicken, Carnitas, or BBQ Jackfruit (Vegan); Served 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 for + \$3*

## **SLIDER BURGER BAR** \$25

Buttermilk Fried Chicken Biscuit Slider, with Hot Honey Mustard, Pepperjack and Pickles; Pulled Pork Slider with House Made BBQ Sauce and Coleslaw; Short Rib and Brisket Blend Slider with Celeste Sauce, Onion Bacon Jam, Cheddar, and Arugula; Served with House Made Chips

## **CHOCOLATE FOUNTAIN** \$14

Chocolate Fondue with Strawberries, Rice Krispies, Marshmallows, and Pretzel Sticks for Dipping

## **DECADENT DESSERTS** \$26

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

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

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# ACTION STATIONS

Priced Per Person. Offered for 1.5 Hours of Continued Service.  
Not Offered as Stand-Alone Items.

## CELESTE CART

Banquet Attendant Required at \$175

### Lemonade Cart \$11

- Lemonade, Freshly Brewed Iced Tea, Lemon Slices, Assorted Berries, and Sweeteners

*Offered for 1 hour of Continued Service:*

### Champagne Cart \$18

- Sparkling Wine, Assorted Berries, and Edible Glitter

### Mimosa Cart \$18

- Sparkling Wine, Fresh Florida Orange Juice, Cranberry Juice, Pineapple Juice, and Assorted Berries

### Ice Cream Cart \$13

- Vanilla Bean Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Nuts, Whipped Cream, and Maraschino Cherries

## CARVING STATION

Chef Attendant(s) Required at \$175 per 75 People,  
Minimum of 20 people

### Pork Loin \$16

- With Mustard Demi-Glace, Pineapple Chutney and Brioche Slider Buns

### Turkey \$18

- With Fresh Cranberry Sauce, House Made Gravy, and Brioche Slider Buns

### Faroe Island Salmon \$20

- With Citrus Gremolata, Served with Dill Remoulade, Lemon Cream Sauce, and Warm Yeast Rolls

### Prime Rib \$20

- With Horseradish Cream, Peppercorn Demi-Glace, Local Mushrooms, Assorted Sea Salts, and Brioche Slider Buns

### Beef Tenderloin \$22

- With Horseradish Cream, Peppercorn Demi-Glace, Local Mushrooms, Assorted Sea Salts, and Brioche Slider Buns

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# PLATED DINNER

Priced Per Person. Choice of (2) Pre-Selected Entrees for Groups of 50 or More.

## All Plated Dinners Come With

- Warm Yeast Rolls and Sweet Cream Butter
- Freshly Brewed Coffee
- Assorted Herbal Teas
- Chilled Water
- Chef's Choice of Dessert

## 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

### Seasonal Chef's Choice Salad

## SIDES

Select 1 of Each for All

### Starch

Polenta, Yukon Gold Smashed Potatoes, Rice Pilaf, Roasted Potatoes, Lemon Couscous, Parmesan Risotto + \$1, Fingerling Potatoes + \$1

### Vegetable

Heirloom Carrots, Haricot Vert, Broccolini, Asparagus Spears, Seasonal Mixed Veg

## ENTREES

Select 1 for All

**Roasted French Cut Chicken Breast** \$42

With Wild Mushrooms and Chicken Jus

**Rigatoni Pasta with Chicken** \$42

Black Garlic White Wine Cream Sauce with Spinach; *Select Vegetable Side Only*

**8 oz Pan Seared Salmon** \$49

With Lemon Cream

**Espresso Rubbed Pork Tenderloin** \$52

With Apple Chutney

**Chipotle Marinated Dorado** \$53

With Mango Salsa

**12 oz Grilled New York Strip Steak** \$55

With Chimichurri

**8 oz Char Grilled Filet Mignon** \$75

With Red Wine Demi-Glace

**Add Wine Service at \$36 per Bottle**

Guests will be Given Choice of House White or House Red

24% Taxable Service Charge and Applicable Sales Tax Are Not Included

# DINNER BUFFETS

Priced Per Person. Offered for 1.5 Hours of Continued Service.

## All Dinner Buffet Come With

- Warm Yeast Rolls and Sweet Cream Butter
- Freshly Brewed Coffee
- Assorted Herbal Teas
- Chilled Water

## THE GALAXY BUFFET

2 Entrees at \$54 / 3 Entrees at \$59

Add a Side at + \$3

### Salads

- 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

### Entrees

Choice of 2 or 3

- Char-Grilled Steak Au Jus
- Citrus Brined Grilled Chicken
- Grilled Salmon with Lemon Cream

### Sides

- Yukon Gold Smashed Potatoes
- Haricot Vert

### Desserts

- Coconut Milk Rice Pudding (GF, Vegan)
- Pineapple Bread Pudding

**Add Custom Chocolate Logo to Desserts at + \$2**

*A Two-Week Advance Noticed is Required*

**Add Vanilla Bean Ice Cream at + \$2**

**Upgrade to Decadent Desserts Station at + \$16**

## THE CELESTIAL BUFFET

2 Entrees at \$65 / 3 Entrees at \$70

Add a Side at + \$3

### Salads

Choice of 2

- The Local
- The Caesar
- 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 or 3

- Grilled Salmon with Lemon Cream
- Grilled Beef Medallions with Bordelaise Sauce
- Chef's Fresh Fish Caponata with Sun-dried Tomato Cream
- Lemon Butter Chicken Breast and Fine Herbs
- Herb Chicken with Caramelized Lemon and Roasted Garlic Jus
- 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

- Polenta
- Rice Pilaf
- Yukon Gold Smashed Potatoes
- Roasted Potatoes
- Lemon Couscous
- Parmesan Risotto
- Fingerling Potatoes
- Haricot Vert
- Asparagus Spears
- Heirloom Carrots
- Broccolini
- Seasonal Mixed Vegetable

### Desserts

Choice of 2

- Coconut Milk Rice Pudding (GF, Vegan)
- Chocolate Banana Cake with Brown Butter Cream Cheese Icing
- Pineapple Bread Pudding
- Puff Pastry Wild Berry Tart
- Chocolate Dipped Strawberries
- Flourless Chocolate Torte (GF)

24% Taxable Service Charge and Applicable Sales Tax Are Not Included