

# **ADVENTUROUS PALATE CATERING**

## **Menus**

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#### **BREAKFAST BUFFETS**

##### **LITE AND BRIGHT - BB1**

**\$8.00**

*Orange and Grapefruit Juice, Tomato and Apple Juice*

*Bouls of Fresh Seasonal Melon, Berries and Pineapple*

*A Selection of Cold Cereals*

*Fresh Assorted Muffins and Country Biscuits*

*Farm Fresh Scrambled Eggs*

*Home Fries*

*(Choice of) French Bread French Toast or Pancakes with Warm Pure Maple Syrup*

*Whipped Butter, Fruit Preserves and Honey*

##### **SOUTHERN BUFFET - BB2**

**\$10.00**

*Orange and Grapefruit Juice, Tomato and Apple Juice*

*Bouls of Fresh Seasonal Melon, Berries and Pineapple*

*A Selection of Cold Cereals*

*Fresh Assorted and Muffins*

*Farm Fresh Scrambled Eggs*

*Southern Style Ham Biscuits*

*Hickory Smoked Bacon*

*Home Fried Red Skin Potatoes*

*Whipped Butter, Fruit Preserves and Honey*

##### **WINDSUFER BUFFET - BB3**

**\$12.00**

*Orange and Grapefruit Juice, Tomato and Apple Juice*

*Bouls of Fresh Seasonal Melon, Berries and Pineapple*

*Whipped Veggie Cream Cheese and Bagels*

*A Selection of Cold Cereals*

*Fresh Assorted, Muffins and Country Biscuits*

*Farm Fresh Scrambled Eggs*

*Hot Buttered Grits*

*Fluffy Pancakes, with Dulce du Lache Butter and Warm Cinnamon Maple Syrup*

*Corned Beef Hash*

*Home Fried Red Skin Potatoes*

*Hickory Smoked Bacon and Sausage Links*

*Whipped Butter, Fruit Preserves and Honey*

*Minimum attendance of (25) guests required for this buffet menu.*

*If attendance is under 25 guests, a \$2.00 per person surcharge will be added to the menu price.*

*If attendance is under (15) guests, a \$4.00 per person surcharge will be added to the menu price.*

# ***ADVENTUROUS PALATE CATERING***

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### ***PRODUCTION KITCHEN BUFFET – BB4***

***\$16.00***

*Orange and Grapefruit Juice, Tomato and Apple Juice*

*Seasonal Fresh Fruit Display*

*Assorted Fruit Yogurts*

*Fresh Assorted Breakfast Pastries, Muffins and Country Biscuits*

*Atlantic Smoked Salmon with Capers, Cream Cheese and Bagels*

*Pancakes and Warm Maple Syrup*

*Slow Cooked Shredded Beef, Scrambled Eggs with Peppers & Onions, Served with Warm*

*Flour Tortillas*

*Home Fried Red Skin Potatoes*

\*

*(Choose two of the following)*

*Assorted Field Greens with Garnishments and Dressings*

*Roast Red Pepper Salad*

*Antipasto Salad, Italian Vinaigrette*

*Penne Pasta Salad with Sun Dried Tomatoes and Olives*

*Cajun Rice Pilaf*

\*

*Fresh Made Creamed Corn*

*Grilled Seasonal Vegetable Skewers*

\*

*Choose two of the Following Entrees*

*Cured Smoked Ham, Dijon Mustard Mayonnaise*

*Slow Roasted Beef, with Horseradish Cream Sauce*

*Barbecued Loin of Pork, and Pineapple Chutney*

*Roasted Breast of Chicken, Bacon, Cheddar*

\*

*Assorted Dessert Buffet*

*Freshly Baked Bread and Honey Whipped Butter*

*Minimum attendance of (50) guests required for this buffet menu.*

*If attendance is under 50 guests, a \$2.00 per person surcharge will be added to the menu price.*

*If attendance is under (20) guests, a \$4.00 per person surcharge will be added to the menu price.*

# ***ADVENTUROUS PALATE CATERING***

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### ***PLATED BREAKFASTS***

*All Breakfast Entrees are accompanied by:*

*Your Choice of Orange Juice or Grapefruit Juice  
Fresh Breakfast Baskets of Pastries, Muffins and Country Biscuits  
Whipped Butter, Assorted Fruit Preserves, Honey*

### **SEASONAL FRESH FRUIT**

*(Choice of One of the Following)*

*Medley of Fresh Fruit, Sliced Seasonal Melon, Half of Grapefruit  
Sliced Bananas, Fresh Pineapple, Fresh Sliced Strawberries*

### **ENTREE SELECTIONS**

#### **SUNRISE - B1**

*Farm Fresh Scrambled Eggs, Home Fried Red Skin Potatoes,  
Broiled Roma Tomato and Your Choice (of one) of the Following:  
Hickory Smoked Bacon  
Sausage Links  
Grilled Smoked Ham*

#### **THE EVERGLADES- B2**

*Steak and Cheese Frittata,  
Home Fried Red Skin Potatoes  
Cinnamon Apples*

#### **SOUTH OF THE BORDER - B3**

*Scrambled Eggs, Pico de Gallo and Pepper Jack Cheese served with soft tortillas  
Breakfast Potatoes  
Cilantro Sour Cream*

# ADVENTUROUS PALATE CATERING

## Menus

(For The Tasting Room)

### MORNING AND AFTERNOON SPECIALTY BREAKS

(Minimums for "Breaks" are 25 guests)

#### THE TRADITIONAL BREAK

*Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*  
1 hour - \$4.00 Per Person  
Half day (4 hours) \$6.50 per person  
Full day (8 hours) \$9.00 per person

#### THE CONTINENTAL BREAKFAST BREAK

*An Assortment of Danish, Pastries and Muffins*  
*Orange and Grapefruit Juice*  
*Fresh Brewed Regular and Decaffeinated Coffee and Assorted Herbal Teas*  
1 hour - \$7.00 per person  
(4 hours) \$10.75 per person

#### THE AFTER SCHOOL BREAK

*An Assortment of Fresh Baked Cookies, Ice Cold Milk, Chocolate or Regular*  
*Regular and Decaffeinated Coffee, Hot Chocolate and Assorted Herbal Teas*  
1 hour - \$7.50 per person  
(4 hours) \$10.00 per person

#### THE HEALTHY CHOICE BREAK

*Assorted Low-fat yogurt cups, Granola Bars, Power Bars, Muffins, Sliced Fresh Fruit*  
*Assorted Juices and Mineral Waters*  
\$12.50 Per Person

#### THE EXPRESS BREAK

*Assorted Regular and Diet Sodas, Mineral Waters*  
*Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas*  
1 hour - \$7.00 Per Person  
Half day (4 hours) \$8.50 per person  
Full day (8 hours) \$10.00 per person

#### THE DELUXE BREAK

*An Assortment of Fresh Danish, Pastries and Muffins, Bagels with Cream Cheese,*  
*Sliced Fresh Fruit Display, Sausage and Smoked Cheddar Cheese Biscuits,*  
*Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas*  
\$12.00 Per Person

#### SOUTHERN BREAK

*Southern Style Apple Cinnamon Fritters, Freshly Baked Biscuits*  
*Freestone Peach Whipped Butter, Pecan Bars,*  
*Complete Coffee Service, Assorted Mineral Waters and Sodas*  
\$10.00 per person

#### THE CHOCOLATE LOVERS BREAK

*Chocolate Dipped Strawberries, Bananas and Pineapple, Chocolate Chip Cookies,*  
*Dark & White Chocolate Brownies, Chocolate Truffles, Complete Coffee Service,*  
\$14.00 Per Person

# ADVENTUROUS PALATE CATERING

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All prices subject to 20% service charge and 6.5% sales tax.

### ALA CARTE SPECIALTY ITEMS

#### BEVERAGES

##### Assorted Chilled Juices:

Orange or Grapefruit Juices _____	\$12.00 Per gallon
Tomato, V8, Apple Juice and Cranberry _____	\$12.00 Per gallon
Orange and Grapefruit _____	\$2.00 Per Bottle
Assorted Soft Drinks _____	\$2.00 Each
Assorted Mineral and Bottled Waters _____	\$2.00 Per Bottle
Freshly Brewed Iced Tea _____	\$8.00 Per Gallon
Freshly Brewed Coffee or Decaffeinated Coffee _____	\$8.00 Per Hot Box
Lemonade _____	\$12.00 Per Gallon
Homemade Hot Chocolate _____	\$20.00 Per Gallon
Apple Cider _____	\$20.00 Per Gallon
Milk, Whole or Skim - ½ pints _____	\$2.50 each

#### BAKERY AND SNACK ITEMS

Breakfast Pastries _____	\$25.00 Per Dozen
Baked Assorted Muffins _____	\$25.00 Per Dozen
Assorted Bagels with Savory Cheese and Butter _____	\$28.00 Per Dozen
Homemade Chocolate Chip, Oatmeal and Peanut Butter Cookies _____	\$12.00 Per Dozen
Assorted Granola Bars _____	\$1.50 Per Bar
Assorted Fruit Yogurt Cups _____	\$2.75 Per Cup
Whole Fresh Fruit Cup _____	\$3.25 each
Complete Coffee Service with Assorted Mineral Waters and Sodas _____	\$7.00 Per Person Per Hour
Fresh Melon and Pineapple Slicers _____	\$20.00 Per Dozen
Haagen Daz Mini Ice Cream _____	\$3.50 each
Assorted Finger Sandwiches(3) _____	\$16.00 Per Dozen
Soft Everything Pretzel Bread with Mustard _____	\$12.00 per dozen
Assorted Miniature Pastries _____	\$25.00 Per Dozen

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# ***ADVENTUROUS PALATE CATERING***

## ***Menus***

### ***LUNCHEON BUFFET'S***

#### ***THE INTERNATIONAL DELI BUFFET - LB1***

##### ***SOUP DU JOUR***

*Sliced Deli Meat Display to include: Fresh Roast Turkey and Roast Beef,  
Smoked Ham, Corned Beef and Genoa Salami  
Sliced Assorted Cheeses to include: Swiss, Cheddar and Provolone  
Basket of Kaiser Rolls, Rye, Pumpernickel, Whole Wheat and White Bread's  
Assorted Garnishments to Include: Mayonnaise, Mustard, Creamed Horseradish,  
Sliced Tomatoes, Onions, Lettuce Leaves and Kosher Pickle Spears  
Mustard Potato Salad  
Creamy Coleslaw*

\*

*Chocolate Chip and Peanut Butter Cookies*

#### ***THE BACKYARD BUFFET - LB2***

*Mixed Field Greens with Assorted Dressings and Garnishments  
Mustard Potato Salad  
Creamy Coleslaw  
Charbroiled Hamburgers, Hot Dogs and Marinated Chicken Breast  
Assorted Garnishments to Include: Lettuce, Sliced Tomato and Onions,  
Hamburger and Hot Dog Buns, Pickle Relish, Ketchup, Mustard and Mayonnaise  
Penne Pasta Salad*

\*

*Assorted Cookies and Brownies  
Lemonade and Iced Tea*

*Minimum attendance of (30) guests required for this buffet menu.  
If attendance is under 30 guests, a \$2.00 per person surcharge will be added to the menu price.  
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# **ADVENTUROUS PALATE CATERING**

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### **THE CLASSIC LUNCHEON BUFFET - LB3**

*(Choose two of the following)*

*Mixed Field Greens with Assorted Dressings and Garnishments*

*Mustard Potato Salad*

*Fresh Fruit Salad*

*Penne Pasta Salad with Sun Dried Tomatoes and Olives*

**(CHOOSE TWO OF THE FOLLOWING ENTREES)**

*Barbecued Pork Loin, Kiln Dried Cherry Barbecue Sauce*

*Chargrilled Breast of Chicken, Fresh Spinach and Romano Cream*

*Seared Atlantic Salmon Medallions, Saffron Tomato Compote*

*Beef Tenderloin Tips Bourguignonne with Pearl Onions and Button Mushrooms*

*Buttermilk Battered Southern Fried Chicken*

*Braised Italian Sausage and Sweet Peppers with Ziti Pasta*

*Macadamia Nut Mahi Mahi with Passion fruit and Mango Chutney*

*Corn Meal Breaded Catfish Filets, Southern Tartare Sauce*

**TO COMPLIMENT YOUR ENTREE SELECTION:**

*Roasted Red Skin Potatoes with Fresh Herbs*

*Ragout of Seasonal Vegetables, Fresh Herb Butter*

*Fresh Baked Rolls and Butter*

\*

*Dessert Du Jour*

### **THE EXECUTIVE LUNCHEON BUFFET - LB4**

*Sliced Deli Meat Display to include: Fresh Roast Turkey and Roast Beef,*

*Smoked Ham, Corned Beef and Genoa Salami*

*Assorted Sliced Cheeses to include: Swiss, Cheddar and Procolone*

*Basket of Assorted Breads*

*Bibb Lettuce, Sliced Tomatoes and Onions, Kosher Pickle Spears,*

*Mayonnaise and Mustard*

*Pasta Salad*

*Sweet and Sour Vegetable Slaw*

*Mustard Potato Salad*

*Whole Fresh Fruit Basket*

*Assorted Cookies and Chocolate Brownies*

*Minimum attendance of (30) guests required for this buffet menu.*

*If attendance is under 30 guests, a \$4.00 per person surcharge will be added to the menu price.*

*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

# ***ADVENTUROUS PALATE CATERING***

## ***Menus***

### ***LUNCHEON SELECTIONS***

*The following are offered with the Seated Luncheons*

#### ***SOUP DU JOUR***

*or*

#### ***SALAD SELECTIONS:***

*(Please Select One of the Following)*

*House Salad with Mixed Field Greens, Roma Tomatoes,  
with Your Choice of the Following Dressings:*

*Peach and Pecan Vinaigrette*

*Cilantro Ranch*

*Creamy Italian*

*Balsamic Herb Vinaigrette*

*\**

*Classic Caesar Salad*

*Pecorino Romano and Garlic Croutons*

*Or*

*Cheesy Croutons \$1.00 Surcharge per person*

*Traditional Spinach Salad*

*Hard Cooked Egg, Sliced Mushrooms, Crisp Bacon*

*Buttermilk Herb Dressing*

*A Medley of Baby Lettuce Leaves with Fresh Asparagus Spears and Belgian endive, Roasted  
Shallot Vinaigrette and Vella Dry Jack Cheese  
\$4.00 Surcharge*

*All prices subject to 20% service charge and 6.5% Florida sales tax.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *SEATED CHILLED LUNCHEON ENTREES*

#### *TRADITIONAL SOUTHERN COBB SALAD - L1*

*Crisp Iceberg Lettuce, Diced Roasted Turkey Breast, Avocado, Tomatoes, Smoked Bacon, Hard Cooked Egg, Blue Cheese Crumbles, Garlic Croutons and Thousand Island Dressing*

#### *PALMBEACH CURRY CHICKEN SALAD - L2*

*Served on a Bed of Mixed Greens  
Soft Pita Bread*

#### *CHARGRILLED BREAST OF CHICKEN, CAESAR STYLE - L3*

*Served with Crisp Romaine Lettuce Leaves, Traditional Caesar Dressing,  
Fresh Grated Parmesan Cheese and Garlic Croutons  
Add grilled prawns - \$4.00 per person  
Add cheesy garlic croutons- \$1.00 per person*

#### *NEW YORK STYLE DELI PLATE - L4*

*Thinly Sliced Capicola, Pastrami, Smoked Ham and Provolone Cheese on Soft Slider Buns  
with Tomato, Shredded Lettuce and Italian Vinaigrette  
Served with Penne Pasta Salad and Pepperoncini Peppers*

#### *ORIENTAL CHICKEN SALAD - L5*

*Chilled Breast of Sesame Chicken, Ginger Dressing  
Asian Cabbage Salad, Cilantro and Daikon Radish Strips*

#### *WHITE GRAPE AND SMOKED CHICKEN SALAD - L6*

*Smoked Chicken Salad with White Grapes, Toasted Almonds on a Bed of Butter Lettuce  
Fresh Baked Garlic Bread Sticks*

#### *POACHED CHILLED ATLANTIC SALMON - L7*

*Caper Aioli, Fresh Fennel and Carrot Slaw  
Red Skin Potato and Dill Salad*

*Chilled Luncheon Entrees include your choice of Soup or Salad, Rolls and Butter,  
Beverage and Dessert*

# ***ADVENTUROUS PALATE FOOD COMPANY***

## ***Catering Menus***



### ***SEATED HOT LUNCHEON ENTREES***

#### ***SURF AND TURF SANDWICH - L8***

*Grilled chunks of lobster and marinated chunks of steak, in a roll with lemon micro greens, topped with béarnaise. Served with tomato, balsamic salad.*

#### ***PEAR GOUDA STUFFED BEGGARS POUCH PASTA - L9***

*Capers, Browned Butter Sauce, Tomatoes, Garlic, Green Onion and Basil  
Served with Fresh Garlic Bread*

#### ***FENNEL ROASTED PORK TENDERLOIN - L10***

*Garlic Bulbs, slow cooked in butter, pork and Riesling wine  
Braised Fennel, and Baby Potatoes*

#### ***SPINACH & COUNTRY HAM QUICHE - L11***

*Served with Mixed Greens Tossed with Bermuda Onion Vinaigrette  
Roast Roma Tomatoes and Asparagus Spears*

#### ***MOJO GRILLED BREAST OF CHICKEN - L12***

*Citrus Cream, Grilled Pepper Trio, Cilantro Rice*

#### ***PAN SEARED GROUPEL - L13***

*Tomato Basil Coulis, Fennel & Lemon Butter Basmati Rice*

#### ***GOURMET GRILLED CHEESE - L14***

*Juicy Tomato, Melted Trio of Cheeses with Grilled Onion, on Pressed Baguette. Served with  
Marinated Fresh Fruit Salad*

#### ***GRILLED MEDALLION OF BEEF TENDERLOIN - L15***

*Crisp Buttered Croustade, Porcini Mushroom Jus  
Roast Vegetables and Potato Chive Pancakes*

#### ***SMOKED CHICKEN AND WHITE GRAPE WRAP - L16***

*Smokey Grilled Breast of Chicken, Toasted Almonds, White Grapes, Red Onion  
With Spring Mix Salad, with Bleu Cheese Vinaigrette*

**ADVENTUROUS PALATE FOOD COMPANY**  
**Catering Menus**



**SEATED LUNCHEON DESSERTS**

*(Choose One of the Following)*

**GOOEY BUTTER CAKE**

*There are no words to describe the different, buttery textures of the world's most moist decadent vanilla cake*

**OLD FASHIONED BREAD PUDDING**

*Caramel Sauce*

**FRESH FRUIT AND BERRIES**

**STRAWBERRIES BALSAMIC ON WHIPPED CREAM**

**WARM APPLE CRISP WITH FRESH WHIPPED CREAM**

**SIGNATURE ICE CREAMS**

*Pancake and maple syrup ice cream, chocolate chili pepper ice cream, or ginger ice cream*

**IF YOU CHOOSE TO ORDER A SPECIAL CAKE  
THE \$ 1.00 SLICING FEE IS WAIVED**

***ADVENTUROUS PALATE FOOD COMPANY***  
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**BOXED LUNCHE S**

**THE BAYS- BL1**

*Smoked Ham & Swiss Cheese on Rye Bread, Dijon Mustard Butter*

*or*

*Roast Turkey & Cheddar Cheese on Multi Grain Wheat, Honey Whipped Butter  
Bag of Potato Chips, Chocolate Chip Cookies,  
Apple and Soft Drink*

**THE PIER- BL2**

*2 Croissant Sandwiches:*

*Roast Turkey with Boursin Cheese & Roast Beef and Fontina  
Chocolate Brownie, Potato Chips, Pear and Soft Drink*

**THE WEST PALM BEACH- BL3**

*Fresh Baked Baguette with Thinly Sliced Genoa Salami, Smoked Ham and Roast Turkey  
Swiss and Provolone Cheeses, Coarse Ground Mustard and Basil Butter, Potato Chips,  
Apple, Chocolate Chip Cookies and Soft Drink*

**THE LIFE GUARD- BL4**

*Roast Striploin of Beef and Fontina Cheese on a Kaiser Roll  
Black Peppercorn, Dijon Mustard Butter, Lettuce  
A Hard Boiled Egg, Apple, Pecan Bar and Soft Drink*

**THE INLANDER- BL5**

*Grilled Breast of Chicken and Mozzarella on a Kaiser Roll with Pommery Mustard  
Assorted Relishes, Individual Fruit Yogurt,  
Apple, Granola Bar and Soft Drink*

**THE DELUXE BOX – BL6**

*Smoked Ham and Swiss Cheese on Marble Rye and Roast Turkey and Cheddar Cheese on  
Whole Wheat, Assorted Relishes, Cheddar Cheese and Crackers, Fresh Fruit Salad  
Pasta Salad, a Granola Bar, Chocolate Brownie and Soft Drink*

**THE SNACK BOX- BL7**

*Bag of Potato Chips, Fresh Baked Chocolate Chip Cookies, a Red Delicious Apple  
Cheddar Cheese and Crackers and Soft Drink*

# ADVENTUROUS PALATE FOOD COMPANY

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### RECEPTIONS

#### COLD HORS d'OEUVRES

(Priced per 100 Pieces but available in orders of 50 pieces for half the amount listed)

<i>Slow Roasted Roma Tomatoes with Boursin Cheese</i>	\$220.00
<i>Scottish Smoked Salmon and toast points, caper aioli</i>	\$275.00
<i>Grilled Padron Peppers, with Kosher Salt</i>	\$120.00
<i>Grilled Artichokes with Tomato Salsa, Lemon Aioli</i>	\$200.00
<i>Tuscan Crostini, artichokes, sundried toms, capers and olives</i>	\$220.00
<i>Diced Ruby Ahi Tuna with fresh Porzu on Crouton</i>	\$250.00
<i>Charred Beef Tenderloin Canapés</i>	\$330.00
<i>Smoked Chicken with Cilantro Sour Cream in Phyllo</i>	\$220.00
<i>Savory Cheesecakes with pesto, roasted garlic and sundried tomatoes</i>	\$225.00
<i>Miniature Crab Cakes, Smoked Red Pepper Sauce</i>	\$300.00
<i>Savory Garden Vegetable Cheese Cake, with Crackers</i>	\$300.00
<i>Peeled Shrimp with Sirichia Cream Dipping Sauce</i>	\$300.00
<i>Fresh Cecidie, with Avocado and Capers</i>	\$275.00
<i>Tuna Tartare Bruschetta, with Avocado and Citrus Porzu</i>	\$400.00

All prices subject to 20% service charge and 6.5% Florida sales tax.

# ADVENTUROUS PALATE FOOD COMPANY

## Catering Menus



### RECEPTIONS

#### HOT HORS D'OEUVRES

(Priced Per 100 Pieces but available in 50 piece orders for half the price listed)

<i>Chicken and Beef Satay with spicy peanut sauce</i>	\$250.00
<i>Smokey Grilled Cajun Tiger Shrimp</i>	\$300.00
<i>Peppered Sea Scallops wrapped in Smoked Bacon</i>	\$400.00
<i>Sesame Sauced Chicken Tenders, Oriental Mustard Sauce</i>	\$250.00
<i>Chicken Pincho Skewers with Fresh Adobo</i>	\$250.00
<i>Coastal Crab Meat Stuffed Mushrooms</i>	\$350.00
<i>Crisp Pork Spring Rolls, Oriental Dipping Sauce</i>	\$175.00
<i>Grilled Spring Lamb Chop, Mustard Crust</i>	\$375.00
<i>Large Coconut Battered Fried Shrimp, Orange Horseradish Sauce</i>	\$400.00
<i>Spicy Buffalo Chicken Wings, Blue Cheese Dip (can be boneless for additional charge)</i>	\$230.00
<i>Bleu Cheese, Spinach and Mushroom Empanadas</i>	\$275.00
<i>Slow Roasted Lime Pork, Cheese Quesadillas</i>	\$225.00
<i>Crisp Fried Calamari, Cilantro Aioli Sauce</i>	\$275.00

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**ADVENTUROUS PALATE FOOD COMPANY**  
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RECEPTIONS

CULINARY DISPLAYS

*Imported and Domestic Cheese Display, Garnished with Fresh Fruit,  
Assorted Crackers and Sliced Baguette*

*\$75.00 50ppl and less*

*\$125.00 100ppl and less*

*Crudité's of Raw, Seasonal Vegetables served with Ranch and Roasted Red Pepper Dip*

*\$75.00 50ppl and less*

*\$125.00 100ppl and less*

*Whole Baked Wheel of Brie with a Pecan Praline Topping  
served with Seedless Grapes and Sliced Baguette*

*\$150.00 50-75pp*

*Assorted Smoked Seafood Display with Salmon, Brook Trout,  
and Shrimp served with Appropriate Condiments*

*\$300.00 50-75pp*

*Antipasto Display to include: Smoked Sausages, Marinated Cheeses, Artichokes, Sun Dried  
Tomatoes, Asparagus Spears, Roasted Garlic and Shallots, served with Fresh Baked Focaccia*

*\$200.00 50-75pp*

*All prices subject to 20% service charge and 6.5% Florida sales tax.*

# *ADVENTUROUS PALATE FOOD COMPANY*

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### *BANQUET HOSPITALITY PACKAGE*

*The following package is designed for private parties, group receptions  
Minimum order is for 15 people*

*# 1*

*Pita Chips with Creamy Hummus  
Tortilla Chips with Tomato Salsa  
Mixed Nuts  
\$6.25 per person*

*# 2*

*Potato Chips with Spring Onion Dip  
Tortilla Chips with Tomato Salsa and Guacamole  
Peanuts  
Sesame Chicken Tenders, Oriental Mustard Sauce  
\$8.25 per person*

*# 3*

*Potato Chips with Spring Onion Dip  
Gold Fish Crackers  
Mixed Nuts  
Genoa Salami and Black Olive with Cream Cheese  
Hot Wings, Bleu cheese sauce  
\$10.00 per person*

*# 4*

*Vegetable Crudite with Ranch Dip  
Imported and Domestic Cheese Display  
Crisp Spring Rolls, Oriental Dipping Sauce  
\$7.75 per person*

*# 5*

*Seasonal Fresh Fruit Display  
Vegetable Crudite with Ranch Dip  
Potato Chips with Spring Onion Dip  
Mixed Nuts  
\$6.50 per person*

*All prices subject to 20% service charge and 6.5% Florida sales tax.*

# ADVENTUROUS PALATE FOOD COMPANY

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### BEVERAGE HOSPITALITY SET UP PACKAGES

*The following package is designed for private parties*

*Hospitality Package includes:*

*Delivery and Set-up, Ice, Glassware, Condiments, Bar Fruits, Cocktail Napkins, Swizzle Sticks, Tables and Skirting*

*Tonic and Club Soda (32 oz.)*

*3 each per 25 people*

*Assorted Regular and Diet Soda (16 oz.)*

*15 bottles per 25 people*

*Orange, Grapefruit and Tomato Juice (64 oz.)*

*1 of each per 25 people*

*Bloody Mary Mix, basic garnish (32 oz.)*

*1 per 25 people*

<i>1-10 people</i>	<i>—————</i>	<i>\$55.00</i>
<i>11 – 25 people</i>	<i>—————</i>	<i>\$75.00</i>
<i>26 – 50 people</i>	<i>—————</i>	<i>\$125.00</i>
<i>51 – 75 people</i>	<i>—————</i>	<i>\$150.00</i>
<i>76 – 100 people</i>	<i>—————</i>	<i>\$175.00</i>

#### *Beer Coolers*

<i>12 pack ice filled cooler (Domestic)</i>	<i>—————</i>	<i>\$ 55.00</i>
<i>12 pack ice filled cooler (Import)</i>	<i>—————</i>	<i>\$ 65.00</i>
<i>12 pack (Import/ Domestic)</i>	<i>—————</i>	<i>\$ 60.00</i>

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# ADVENTUROUS PALATE FOOD COMPANY

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### WINE SELECTIONS

*Supplied by, Pour, Sip, Savor*

### BEVERAGES, & BEVERAGE BAGS

Soft Drinks	\$2.00
<i>Coke, Diet Coke, Sprite, Tonic Water, Ginger Ale, Seltzer Water</i>	
Small or Large Bottled Water	\$2.75/5.00
<i>San Pelligrino, Evian</i>	
Gatorade Sports Bottle 20 oz.	\$3.50
<i>Lemon Lime, Lemon Ice or Orange</i>	
All Sport 20 oz.	\$3.50
<i>Fruit Punch, Grape or Lemon Lime</i>	
Juices (Individual)	\$2.50
<i>Apple, Orange, Cranberry or Pink Grapefruit</i>	
Sandwiches (pre-wrapped)	\$4.25
<i>Turkey &amp; Cheese on a Kaiser Roll or Ham &amp; Cheese on a Kaiser Roll (please specify quantity)</i>	
Candy Bars	\$1.50
Crackers or Chips	\$1.25
Cigars	\$5.00 to \$12.00
<i>(Brands will vary based on availability)</i>	

### BEER

Domestic	\$3.50
<i>Budweiser, Bud Light, Yuengling, Miller Lite or Coors Light</i>	
Imported and Micro Brews	\$4.50
<i>Heinek in, Corona, Single Track Copper Ale, Matt and Phins, Left Hand Brewery etc.</i>	

*All prices subject to 20% service charge and 6.5 % Florida sales tax*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



**DINNER SOUP OR SALAD SELECTIONS**  
*(Choose One of the Following for your guests with your Plated Dinner Selection)*

**SOUP DU JOUR**

*or*

**SALAD SELECTIONS**

*House Salad with Mixed Field Greens, Roma Tomatoes,*

*Choose one of the Following Dressings:*

*Buttermilk Ranch*

*Creamy Italian*

*Vidalia Onion Vinaigrette*

*Balsamic Herb Vinaigrette*

*Classic Caesar Salad*

*Pecorino Romano and Garlic Croutons*

*Traditional Spinach Salad*

*Hard Cooked Egg, Sliced Mushrooms, Crisp Bacon*

*Buttermilk Herb Dressing*

*A Medley of Baby Lettuce Leaves with Fresh Asparagus Spears and Belgian Endive, Roasted Shallot  
Vinaigrette and Vella Dry Jack Cheese  
\$4.00 Surcharge*

*To have both Soup and Salad available to your guests a \$ 2.00 surcharge will be applied to each guest*

*All prices subject to 20% service charge and 6.5% Florida sales tax.*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



***DINNER APPETIZER SELECTIONS***

*COLD APPETIZERS*

*Off Main Dinner Menu*

*HOT APPETIZERS*

*Off Main Dinner Menu*

***INTERMEZZOS***

*The following are available at an additional charge per person*

*Grapefruit Sorbet*

*Vanilla Sorbet*

*Passion Fruit Sorbet*

*Lemon Sorbet*

*Raspberry Sorbet*

*Ginger Orange Ice*

*Add \$2.00 Per Person*

*All prices subject to 20% service charge and 6.5% Florida sales tax.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *DINNER ENTREE SELECTIONS*

*(Dinner includes Soup or Salad, Entree Accompaniment, Rolls, Butter, Beverage and Dessert.)*

*Pre-selection is necessary 1 week before the event if more than one option is required*

- D1 - Slow Roasted Prime Rib of Beef  
Sauce Jus Lie and Creamed Horseradish,  
Ragout of Seasonal Vegetables  
Rosemary Red Skin Potatoes*
- D2 - Bourbon Shallot Glazed Filet Mignon  
Sautéed Mushrooms and Onions  
Vegetable Medley & Cheddar Mashed Potatoes*
- D3 - Grilled Medallion of Beef Tenderloin and  
Mesquite Smoked Atlantic Salmon  
Seasonal Vegetables and Baked Potato*
- D4 - Barbeque Grilled Breast of Chicken  
Roasted Vegetable Skewers*
- D5 - Alamo Breast of Chicken  
Roast Sweet Corn on the Cobb  
Whipped Yukon Gold Potatoes*
- D6 - Palomas Blanca's, Blonde Burritos  
Cilantro Rice and Black Beans*
- D7 - Mediterranean Tilapia, lemon, white wine,  
butter, artichokes, hearts of palm, garlic, olives,  
tomato, capers.*
- D8 - Savory Chicken and Pumpkin Tamale,  
Brown Butter Sauce, sage and toasted pine nuts*
- D9 - Half Rack of Barbeque Ribs, Buttered  
Baby Carrots and Jalapeno Mashed Potatoes*
- D10 - Barbeque Chicken Alfredo Pasta*
- D11 - Roast Pork Loin  
Warm Peach and Pecan Chutney  
Medley of Seasonal Vegetables  
Sweet Potato Mouselline*
- D12 - Steak and Shrimp Skewer  
Seasonal Vegetables and House Mashed Potatoes*
- D13 - Peppered Tenderloin of Beef  
Port Wine Butter Sauce  
Whipped Cheddar Mashed Potatoes  
Fresh Vegetables*
- D14 - Pan Seared Medallion of Beef Tenderloin  
and Grilled Barbeque Chicken Garlic Mashed  
Potatoes and Sautéed Vegetables*
- D15 - Full Rack of St. Louis Style Ribs  
Loaded Baked Potato  
Vegetable Skewers*
- D16 - Macadamia Nut, Mahi Mahi with  
Mango Chutney on Green Onion Mashed  
Potatoes*
- D17 - Big Beef Skewers, with Grilled Pineapple  
Two Grilled Medallion of Beef Tenderloin  
Fresh Vegetables and House Mashed Potatoes*

*For menus with entrée splits, the price will be charged at the higher entrée price with a pre-selection necessary 72 hours before the event*

*Final counts on menu are due with the guarantee of attendance, 72 hours ( 3 work ing days) prior to the event date.*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



***SEATED DINNER DESSERTS***

*Choose one from the Following*

***FRESH FRUIT AND BERRIES***

*Over Vanilla Ice Cream*

***BANANAS FOSTER***

***GOOEY BUTTER CAKE***

***WARM APPLE PIE***

*With fresh whipped cream*

***SEASONAL DESSERT***

*Please inquire*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *BUFFET MENU'S*

#### *THE INN CLASSIC BUFFET- TD1*

*Mixed Field Greens with Assorted Garnishments and Dressings*  
*Marinated Grilled Vegetable Display, Sun Dried Tomato Vinaigrette*  
*Display of Domestic Cheeses with Seedless Grapes and Assorted Condiments*

\*

*English Cucumber and Bermuda Onion Salad, Dill Sour Cream Dressing*  
*Tomato and Artichoke Salad, Tarragon Dressing*  
*Boutie Pasta Salad with Smoked Salmon*

#### *ENTREE SELECTIONS*

*(Please Choose two of the following:)*

*Slow Roasted Prime Rib of Beef, Sauce Jus and Horseradish Cream*  
*Charbroiled Medallions of Beef Tenderloin, Wild Mushroom Bordelaise*  
*Grilled Breast of Chicken, Fresh Herb Poultry Jus*  
*Pan Seared Atlantic Salmon Filet, Creamed Leeks with Roast Shoepeg Corn*  
*Corn Meal Dusted Coastal Flounder, Sauce Remoulade*  
*Barbecue Glazed Carved Roast Loin of Pork, Sweet Onion Barbecue Sauce*

#### *TO COMPLEMENT YOUR ENTREES:*

*Ragout of Seasonal Vegetables, Fresh Herb Butter*  
*Sweet Potato Mouselline*  
*Multi Grain Rice Pilaf*  
*Fresh Baked Rolls and Butter*

#### *DESSERTS*

*Assorted Dessert Buffet:*

*Minimum attendance of (30) guests required for this buffet menu.*  
*If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.*  
*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *COASTAL SEAFOOD BUFFET- TD2*

*Caesar Salad Station with Crisp Romaine Lettuce Leaves, Traditional Caesar Dressing, Fresh Grated Parmesan Cheese and Garlic Croutons*

\*

*Shrimp and Lobster Salad, Dill Sour Cream  
Penne Pasta Salad with Smoked Salmon  
Red Skin Potato Salad, Grainy Mustard Vinaigrette*

\*

*Assorted Smoked Seafood Display to include: Atlantic Salmon, Yellowfin Tuna,  
Coastal Shrimp and Mussels, Sauce Verte and Appropriate Condiments  
Peel and Eat Coastal Shrimp, Cock tail Sauce*

### *ENTREE SELECTIONS*

*(Please Choose three of the Following)*

*Baked Lobster Casserole with Herbed Bread Crumbs  
Poached Medallions of Atlantic Salmon, Lemon Caper Cream  
Corn Meal Dusted Farm Raised Catfish Filet, Southern Tartar Sauce  
Lobster, Bay Scallops and Shrimp Ragout, Tomato Pepper Creole Sauce  
Coastal Crab Cakes, Smoked Bell Pepper Cream  
Chargrilled Medallions of Beef Tenderloin, Wild Mushroom Bordelaise  
Broiled Breast of Chicken, Fresh Herb Poultry Jus*

### *TO COMPLIMENT YOUR ENTREES:*

*Roasted Red Skin Potatoes with Fresh Herbs, Ragout of Seasonal Vegetables, Fresh Herb Butter  
Freshly Baked Rolls and Butter*

### *DESSERTS*

*Assorted Dessert Buffet*

*Minimum attendance of (30) guests required for this buffet menu.  
If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.  
If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

# ***ADVENTUROUS PALATE FOOD COMPANY***

## ***Catering Menus***



### FARMERS MARKET -TD3

*Mixed Southern Field Greens with Assorted Garnishments and Dressings*  
*Vine Ripened Beefsteak Tomatoes, Vidalia Onion Confit*  
*Fresh Vegetable Crudite Basket with Roasted Red Pepper Dip*  
*Shoepog Corn and Red Skin Potato Salad, Grainy Mustard Dill Vinaigrette*  
*Mushroom and Artichoke Salad, Tarragon Dressing*  
*Marinated Grilled Vegetable Display, Sun Dried Tomato Vinaigrette*

### THE APPALACHIAN SMOKE HOUSE

*House Smoked Breast of Turkey, Natural Jus*  
*Southern Style Barbecue Ribs, Sweet Onion Barbecue Sauce*  
*Hoppin' Johns*  
*Old Fashioned Spoon Bread*  
*Buttermilk Biscuits*  
*Country Green Beans with Bacon and Onions*

### THE SWEETS

*Freestone Peach Cobbler, Vanilla Ice Cream*

*Minimum attendance of (30) guests required for this buffet menu.*  
*If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.*  
*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



*THE HAUPPAUGE - TD4*

*Mixed Field Greens with assorted Garnishments and Dressings*  
*Fresh Fruit Salad "Ambrosia"*  
*Southern Style Sweet and Sour Cole Slaw*  
*Shoepeg Corn and Red Skin Potato Salad, Grainy Mustard Dill Vinaigrette*  
*Trio of Tomatoes Display with Sweet Onion Confit*  
*Display of Smoked Sausages and Cheeses*

*Carved Roast Prime Rib of Beef, Sauce Jus Lie and Creamed Horseradish*  
*Carolina Barbecued Shredded Pork*  
*Barbecued Chicken*  
*Baked Russet Potatoes with Sour Cream, Whipped Butter,*  
*Cheddar Cheese and Smoked Bacon*  
*Fresh Corn on the Cob*

*Freshly Baked Corn Muffins and Biscuits*

*Old Fashioned Bread Pudding with Caramel Sauce*  
*Sweet Potato Pie*  
*Southern Pecan Pie*

*Minimum attendance of (30) guests required for this buffet menu.*  
*If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.*  
*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



*THE SPORTS BAR – TD5*

*THE PUTTING GREEN*

*Iceberg Lettuce with assorted Garnishments and Dressings*  
*Basket of Crisp Vegetable Sticks with Dip*  
*Old Fashioned American Potato Salad*  
*Creamy Cole Slaw*  
*Fresh Fruit Salad "Ambrosia"*

*THE FIFTY YARD LINE*

*Old Fashioned Meat Loaf*  
*Buttermilk Battered Fried Chicken*  
*Baked Russet Potatoes with all the Garnishments*  
*Country Green Beans with Bacon and Onions*

*THE SEVENTH INNING STRETCH*

*Grilled Hamburgers*  
*Grilled Hot Dogs*  
*Cheese and Pepperoni Pizza's*  
*Battered Onion Rings*  
*Popcorn*

*AFTER THE GAME*

*Assorted Brownies*  
*Old Fashioned Apple Pie*  
*Coconut Cake*  
*Chocolate Cupcakes*

*Minimum attendance of (30) guests required for this buffet menu.*  
*If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.*  
*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*

*THE MARINERS BUFFET - DESIGNED FOR THE POOLSIDE - TD6*



*Marinated Grilled Vegetables  
Fresh Ripe Watermelon  
Vine Ripened Beefsteak Tomatoes  
Assorted Relishes*

*Mixed Field Greens with Assorted Garnishments and Dressings  
Red Skin Potato Salad  
Sweet and Sour Cole Slaw  
Shoepg Corn and Bell Pepper Salad, Grainy Mustard Dill Vinaigrette*

*THE FOLLOWING ITEMS CAN BE OR DELIVERED GRILLED  
INDIVIDUALLY GRILLED*

*Chargrilled New York Sirloin Steaks  
Chargrilled Atlantic Swordfish Steaks  
Chargrilled Breast of Chicken*

*Fresh Grilled Corn on the Cob  
Rosemary Roasted Red Skin Potatoes  
Freshly Baked Rolls and Butter*

*Strawberry Short Cake  
Old Fashioned Apple Pie*

*Minimum attendance of (30) guests required for this buffet menu.  
If attendance is under 30 guests, a \$7.00 per person surcharge will be added to the menu price.  
If attendance is under (20) guests, a \$10.00 per person surcharge will be added to the menu price.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *RECEPTION BUFFET – TD7*

*Pasta Station Featuring: Tricolor Tortellini and Penne Pasta, Marinara and Alfredo Romano, Freshly Grated Parmesan Cheese and Garlic Bread Sticks*

*Southwestern Quesadillas with Blackened Chicken and Coastal Shrimp, Diced Tomatoes, Avocado, Pepper Jack Cheese grilled between Two Flour Tortillas  
And served with Salsa and Cilantro Sour Cream*

*Domestic Cheese Display with Seedless Grapes and Assorted Crackers*

*Display of Smoked Meats and Cheeses served with Sliced French Bread*

*Fresh Vegetable Crudite Basket with Roasted Red Pepper Dip*

*Smoked Chicken with Cilantro Sour Cream in Phyllo*

*Spicy Buffalo Chicken Wings, Blue Cheese Dip*

*Corn Meal Dusted Carolina Catfish, Southern Tartar Sauce*

*Assorted Fresh Baked Cookies*

*Minimum attendance of (30) guests required for this buffet menu.  
If attendance is under 30 guests, a \$5.00 per person surcharge will be added to the menu price.  
If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*

***ADVENTUROUS PALATE FOOD COMPANY***  
***Catering Menus***



*FAMILY STYLE BUFFET - PLATTER SERVICE - TD8*  
*(Available for 25 Guests and less)*

*Sweet and Sour Coleslaw*  
*Penne Pasta Salad*

*Platter of Smoked Atlantic Salmon and Yellowfin Tuna*  
*Platter of Smoked Meats and Cheeses*

*Platter of Buttermilk Battered Fried Chicken*  
*Platter of Seared Atlantic Salmon, Sauce Béarnaise*

*Platter of Seasonal Vegetables*  
*Platter of Roasted Red Skin Potatoes*

*Freshly Baked Rolls and Butter*

*Assorted Fresh Baked Cookies*  
*Key Lime Pie*

*Minimum attendance of (25) guests required for this buffet menu.*  
*If attendance is under (15) guests, a \$7.00 per person surcharge will be added to the menu price.*

# *ADVENTUROUS PALATE FOOD COMPANY*

## *Catering Menus*



### *CREATE YOUR OWN THEME BUFFET- TD9*

*Choose three of the Following Themes*

#### *AMERICAN REGIONAL*

*Southern Cobb Salad Station with Iceberg Lettuce, Diced Roast Turkey and Smoked Ham,  
Avocado, Tomato, Blue Cheese Crumbles Garlic Croutons and 1000 Island Dressing*

*American Potato Salad*

*Sautéed Tilapia, white wine, lemon, butter sauce*

*Cheddar Biscuits and Corn Bread*

*Old Fashioned Washington State Apple Pie*

*Southern Style Freestone Peach Cobbler*

#### *ASIAN*

*Oriental Vegetable Salad, Soy Ginger Vinaigrette*

*Grilled Chicken and Snow Pea Salad with Black Sesame*

*Stir Fried Beef with Bamboo Shoots*

*Miniature Egg Rolls, Orange Wasabi Sauce*

*Stir Fried Rice with Ham, Scallions and Scrambled Egg*

*Fortune Cookies*

#### *ITALIAN*

*Riciera Salad with Calamari, Shrimp, Lemon and Garlic Oil*

*Penne Pasta Salad with Prosciutto d' Parma, Genoa Salami, Artichokes and Kalamata Olives*

*Bruscare (Bruschetta) with Roasted Garlic, Olive Oil and Roma Tomatoes*

*Pasta Station to include: Tri Color Tortellini and Farfalle Pasta, Marinara and Alfredo Romano*

*Garlic Bread Sticks*

*Almond Biscotti*

#### *FRENCH*

*Mesdun Greens with Assorted Garnishments and Dressings*

*Country Pate Display, Sauce Cumberland*

*Display of French Cheeses with Baguettes*

*Broiled Medallions of Beef Tenderloin "Merchand Du Vin"*

*Assorted Miniature French Pastries*

#### *SOUTHWESTERN*

*Quesadilla Grill Featuring: Blackened Chicken and Shrimp, Pepper Jack Cheese, Diced Tomatoes, Avocado and  
Spicy Salsa, grilled between Two Flour Tortillas with Cilantro Sour Cream*

*Black Bean and Corn Salad with Bell Peppers*

*Chayote Squash and Jicama Salad*

*Grilled Pork Loin Medallions, Tomatillo and Tomato Salsa with Ancho Chili*

*Tortilla Chips with Salsa and Guacamole*

*Kahlua Torte*

*Complete Coffee Service*

*Minimum attendance of (50) guests required for this buffet menu.*

*If attendance is under 50 guests, a \$5.00 per person surcharge will be added to the menu price.*

*If attendance is under (20) guests, a \$7.00 per person surcharge will be added to the menu price.*