



Palm Brunch Reception

(Pricing Applicable To Receptions Ending By 4:00 PM)

Cocktails

Three Hour Open Bar with Premium Brands
Mimosa Toast Per Guest

Butlered Hors d'oeuvres

Choice of Two: Baked Brie with apple and toast points, Spanakopita, or Ham & Cheese Biscuit

Main Course

Sliced Seasonal Fresh Fruit and Seasonal Berries (for parties being served before 1pm)
or Bimini Salad with a Raspberry Vinaigrette (for parties being served after 1pm)
Ham & Cheese Quiche **or** Sausage & Cheese, **or** Spinach & Feta Quiche
Old City French Toast (Cinnamon & Raisin)
Applewood Smoked Bacon and Sausage
Carved Slow Roasted Turkey, served with cranberry & rolls (substitute Prime Rib \$5 extra pp)
Dessert Station: Strawberries & Assorted Mini Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

Without bar \$32 per person*

With a mimosa toast/champagne toast \$36 per person*

With unlimited mimosas, wine, and beer only \$50 per person*

With three hour open bar \$55 per person*

Add-ons

Chocolate Strawberries \$3 extra per person

Waffle Station Mini Waffles, served with fresh seasonal berries, maple syrup & whipped cream- \$4 extra per person (\$75 Attendant fee)

Omelet Station Omelets prepared to order with choices of ham, tomatoes, peppers, onions, mushrooms, & cheeses. \$5 extra per person
(\$75 Attendant fee)

Smoked Salmon with Bagels and Cream Cheese \$5 extra per person

Carving Station add-ons: Honey Glazed Ham \$7 extra per person, Prime Rib \$8 extra per person (\$75 Attendant fee)

Grilled Chicken Breast with Portabella Mushroom Port Reduction \$9 extra per person

***21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**



Palm Luncheon Package

(Pricing Applicable To Receptions Ending By 4:00 PM)

Hors d'oeuvres

(Butler Passed)

Baked Brie with apple on toast points

Miniature Crab Puffs

Spanakopita

Coney Island Franks

Station

Carving Station

Slow Roasted Turkey, served with cranberry

or

Honey Glazed Ham (\$2 extra per person)

or

Top Round of Beef or Prime Rib (\$5 extra per person)

Above served with assorted rolls

Prices include 1 ced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

\$32 Per Person*

Add Mixed Green Salad - \$5 per person

*only available for lunch receptions ending by 4pm

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***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**



Palm Luncheon Sit Down Package

(Pricing Applicable To Receptions Ending By 4:00 PM)

Hors d'oeuvres

(Butler Passed)

Baked Brie with apple on toast points
Miniature Crab Puffs
Spanakopita
Wild Mushroom Tart

Entrée

Chicken Picatta

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Choice of 1 entree: \$32 per person*

Choice of 2 entrees: \$35 per person*

**Duet: *Chicken Picatta & Crab Cake or Chicken Picatta & Sterling Salmon*
\$35 per person***

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

Add a Mixed Green Salad- \$5 per person

*only available for lunch receptions ending by 4pm

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*Prices Subject to change



Princess Palm Dinner Package

Sit-down

Hors d' oeuvres

(Butler Passed)

(select three)

Baked Brie w/apple and Toast Points

Miniature Crab Puffs

Spanakopita

Coney Island Franks

Crab Cucumber Canapés

Pecan, Cranberry and Feta Cheese Crostini

Wild Mushroom Tart

Scallops wrapped in Bacon

Island Shrimp

Artichoke & Spinach Flower Tart

Tuscan Pesto, Sundried Tomato & Goat Cheese Tart

Mini Chicken Wellington

Seafood Stuffed Mushrooms

Salad

(Choose one)

Mixed Green Salad

Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Mixed field greens topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a raspberry vinaigrette.

Caribbean Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.

Entrees

(Choice of Two) (For The Loft-Duet option only)

Chicken Picatta

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Chicken Florentine

Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

Entrees (cont.)

(Choice of Two)

Roasted Bing Cherry Chicken

Chicken baked with roasted Oregon bing cherries, a very popular dish.

Chicken with a Portobello Mushroom Port Reduction

Chicken Breast sautéed with Portobello mushrooms and a Port wine reduction.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Pineapple Glazed Pork Tenderloin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction.

Above \$52 per person

Flounder Almondine~\$55 per person

Fresh Flounder sautéed with butter, flambéed with Amaretto and Almonds.

Crabby Grouper~\$62 per person

Fresh Atlantic Grouper topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Prime Rib~\$59 per person

10oz. Prime Rib roasted with fresh herbs served Au Jus.

Pepper Seared Beef Tenderloin~\$61 per person

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced and finished in a mushroom demi-glaze.

Pepper Seared Filet Mignon~\$66 per person

Filet Mignon crusted with a peppercorn mélange seared and baked to a perfect medium rare and finished in a mushroom demi-glaze.

Duet Entrees

Chicken Picatta & Sterling Salmon~\$52

Chicken Florentine & Pepper Seared Beef Tenderloin ~ \$56

O.C. White's Famous Crab Cakes & Pepper Seared Beef Tenderloin~\$58 per person

Surf & Turf: Pepper Seared Filet Mignon & Florida Lobster Tail~\$80

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

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***Prices Subject to change**



Queen Palm Dinner Package

Buffet

Hors d' oeuvres

(Butler Passed)

(select three)

Baked Brie w/apple and Toast Points

Miniature Crab Puffs

Spanakopita

Coney Island Franks

Crab Cucumber Canapés

Pecan, Cranberry and Feta Cheese Crostini

Wild Mushroom Tart

Scallops wrapped in Bacon

Island Shrimp

Artichoke & Spinach Flower Tart

Tuscan Pesto, Sundried Tomato & Goat Cheese Tart

Mini Chicken Wellington

Seafood Stuffed Mushrooms

Salad

(Choose one)

Mixed Green Salad

Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Mixed field greens topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a raspberry vinaigrette.

Caribbean Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.

Stations

Baked Brie Wrapped in Puff Dough

Served with grapes, crackers, & a Raspberry Puree

OR

Antipasto Station

A selection of imported and domestic cheeses, salami, pepperoni, & ham marinated, grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads

OR

Fresh Pasta Station

A selection of 2 pasta choices and 2 sauce choices prepared to order: Fettuccini, Penne, Rigatoni and Capellini

Basil Pesto, Sundried Tomato Sherry Cream Sauce, Alfredo, Marinara, & Roasted Garlic and Olive Oil

Add Chicken, Sausage or Shrimp Add \$5 per person OR Lobster Ravioli & Lobster cream Add \$8 per person

Entrees

Choice of One:

Slow Roasted Turkey

Served with cranberry and assorted rolls

Honey Cured Ham

Served with Dijon and assorted rolls

Slow Roasted Pork Tenderloin

Served with a pineapple rum reduction and assorted rolls

\$47~per person

\$42~per person without salad

Choice of Two:

Chicken Picatta

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Chicken Florentine

Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

Roasted Bing Cherry Chicken

Chicken baked with roasted Oregon bing cherries, a very popular dish.

Sterling Salmon

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Crabby Mahi

Fresh Mahi topped with Maryland blue crab and finished with a sun-dried tomato cream sauce.

Pineapple Glazed Pork Loin

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction.

\$59~per person

Substitute one of the above with:

Prime Rib (\$75 carver fee)

10oz. Prime Rib roasted with fresh herbs served Au Jus.

\$65~per person

Pepper Seared Beef Tenderloin

Beef Tenderloin crusted with a peppercorn mélange seared to a medium rare, baked, and carved to a perfect medium sliced

and finished in a mushroom demi-glaze

\$68~per person

Prices include Bread and Butter, Iced Tea and Coffee

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

*21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage

*30 Guests Minimum. Parties under 30 will be quoted upon request.

*Prices Subject to change



Action Stations

\$30 minimum per person for Action Stations/Hors d' Oeuvres only menu

Fresh Seasonal Fruit Display \$5 per person
Fresh seasonal melons, berries, grapes, and royal pineapple.

Fresh Vegetable Display \$6 per person
Selection of carrots, cucumbers, zucchini, squash, tomatoes, & marinated olives, served with house ranch sauce.

Assorted Cheeses \$6 per person
A selection of assorted domestic & imported cheeses including but not limited to Smoked Gouda, Swiss, Provolone, & Fontina, served with crackers.

Baked Brie Wrapped in Puff Dough \$6 per person
Served with grapes, crackers, & a Raspberry Puree

Potato Martini Bar \$6 per person
Mashed potatoes served with a selection of cheese, bacon, chives & sour cream

Shrimp & Grits Martini Station \$8 per person
Southern Grits served with a selection of shrimp, cheese & bacon

Tea Sandwiches \$8 per person
Choice of 3: Assorted turkey and cheese, ham and cheese, chicken cucumber salad, and pimento salad

Antipasto Station \$10 per person
A selection of imported and domestic cheeses, salami, pepperoni, & ham marinated
Grilled vegetables, artichoke hearts, mixed olives and roasted peppers served with assorted artisan breads.

Risotto Station Selection of 2 ~ \$12 per person
Shrimp and Spanish Risotto, Asparagus and Portobello Risotto,
Chicken and Basil Pesto Risotto

Paella Station Choice of one \$16 per person, Choice of two \$19 per person
Saffron Rice and Chorizo with
Shrimp, Scallops, Mussels and/or Chicken

Ahi Tuna Station \$15 per person
Fresh Ahi Tuna seared and rolled in a sesame and peppercorn served with an Island Rice

Carving Station
Slow Roasted Turkey \$10
Honey Glazed Ham \$10 per person
Top Round of Beef \$10 per person, Tenderloin \$20 per person or Prime Rib \$17 per person

Fresh Pasta Station \$10 per person
A selection of 2 pasta choices and 2 sauce choices prepared to order: Penne, Rigatoni and Capellini
Basil Pesto, Sundried Tomato Sherry Cream Sauce, Alfredo, Marinara, & Roasted Garlic and Olive Oil
Add Chicken, Sausage or Shrimp Add \$5 per person
Lobster Ravioli & Lobster cream Add \$8 per person

Above three stations require a chef fee of \$75.

***21% taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**
***30 Guests Minimum. Parties under 50 will be quoted upon request.**

***Prices Subject to change**



Action Stations

(Continued)

Seafood Bar (served cold) \$19 per person

Shrimp cocktail, little neck clams or oysters on the ½ shell, & seasonal crab legs.

Dessert Station \$7 per person

May include but not limited to: Chocolate dipped strawberries and assorted mini pastries

Chocolate Fountain Station \$7 per person (minimum 75 guests)

May include but not limited to: Strawberries, pineapple, pretzels, cookies, and marshmallows.

Gourmet Coffee Station

Regular and decaf coffees, assorted teas, served with rock candy stirrers \$3.50

Regular, decaf coffee, and hot tea \$2.50 (passed or station)

***21% taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum. Parties under 50 will be quoted upon request.**

***Prices Subject to change**

Hors d'oeuvres

\$30 minimum per person for Action Stations/Hors d' Oeuvres only menu

Some of the Hors D'oeuvre selections must be stationed but most can be passed. We suggest ordering 8 pieces per person for a 1 hour cocktail party and 15-25 per person for a cocktail reception.

Hors d'oeuvres Suggested Passed

(priced per 100 pieces)

Bruschetta
Spanakopita
Sweet Potato Puff
Miniature Vegetable Spring Rolls
Spinach Dip with toast points
Coney Island Franks
Swedish Meatballs
Feta and Spinach Stuffed
Mushrooms
Crab Cucumber Canapé
Wild Mushroom Tart
Pecan, Cranberry & Feta Cheese
Crostinis

Baked Brie & Apple on Toast
Chicken Cordon Bleu
Portobello Napoleon
Jamaican Chicken Satay Skewers
Seafood Stuffed Mushroom Caps
Mini Chicken Wellington
Cucumber Shrimp Canapés
Tomato Mozzarella Caprese
Lobster Cobbler
Mascarpone, Bleu Cheese, &
Carmelized Onions
Artichoke & Spinach Flower Tart
Tuscan Pesto, Sundried Tomato &
Goat Cheese Tart

Scallops Wrapped in Bacon
Miniature Crab Puff
Shrimp Wrapped in Bacon
Island Shrimp Skewer
BBQ Pork Biscuit
Mini Cheeseburger
*Crab Artichoke Dip w/toast points
Salmon & Chives Filo
Chicken Adobe
Pistachio chicken

Each of the above \$250

Mini Beef Wellington
Oak Smoked Plank Salmon
*Peel n eat shrimp
*Prosciutto Wrapped Melon
O C's Homemade Blue Crab
Cakes
*Asparagus Wrapped in Beef
Shrimp Chopsticks
Shrimp Cocktail Shooters
Shrimp & Grits Cocktail Shooters

**Market price may vary*

Each of the above \$300

Each of the above \$175

Each of the above \$200

***21% taxable Service Charge
& 6% Sales Tax Added To All
Food & Beverage
*Prices Subject to change**



Rehearsal Dinner/Corporate Events

Sitdown or Buffet

Salad

(Choose one)

Mixed Green Salad

Balsamic Vinaigrette or Raspberry vinaigrette

Bimini Salad

Mixed field greens topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a raspberry vinaigrette.

Caribbean Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.

Entrees

Chicken Picatta

Chicken Breast sautéed in a white wine, lemon butter caper sauce.

Chicken Florentine

Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

O.C. White's Famous Crab Cakes

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Sterling Salmon

Filet of fresh North Atlantic salmon served with a lemon butter caper sauce.

All Entrees served with fire roasted vegetables & rosemary garlic herb roasted potatoes

Dessert

Key Lime Pie

Choice of 1 entrée: \$34 per person

Choice of 2 entrees: \$37 per person

Substitute on of the above with:

Prime Rib (carver required - \$75)*

10oz. Prime Rib roasted with fresh herbs served with au jus.

\$39 per person*

Prices include Bread and Butter, Iced Tea and Coffee

***21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**



Corporate Day Meetings

THE BREAKS

All Breaks are served with Hot Coffee & Teas
And based per person

QUICK COFFEE AND TEA BREAK-\$6

Coffee, Tea, Soda, and Water - \$8

Coffee, Tea, Mini Fruit and Cheese Danish - \$9

Coffee, Teak, Mini Fruit, Hot Mini Cinnamon Rolls - \$9

Enhancements to Breaks

Whole Fresh Fruit - \$3 each

Granola or Cereal Bars - \$3 each

Assorted Danishes - \$3 each

Jumbo Cookies - \$4 each

Brownies - \$4 each

Pastry Chef's Chocolate dipped strawberries and assorted mini pastries - \$6 Per Person

Chocolate Indulgence-Chocolate Dipped Strawberries, Rich Fudge Brownies, Chocolate
Éclairs,

Assorted Chocolate Candy Bars, Chocolate Chip Cookies, Chocolate Yoo-hoo, and
Bottled Water. \$11.95

Assorted Soft Drinks - \$3 Per Bottle

Bottled Water - \$3 Per Bottle

***21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***20 Guests Minimum**

***Prices Subject to change.**

All prices are subject to increase until signed Banquet Event Orders (BEO's) are received by the Event Office.



Corporate Day Meetings

CONTINENTAL BREAKFAST

The Flagler

Fresh Florida Orange Juice, Bacon, Egg and Cheese Croissant, Assorted Danishes, Assorted Fruit Yogurts, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$17.95 Per Person

The Lightner

Fresh Florida Orange Juice, Assorted Bagels and Cream Cheese, Assorted Danishes, Cinnamon Rolls, Muffins, Assorted Fruit Yogurts, Sweet Butter, Butter, Jams and Jellies, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$17.95 Per Person

Enhancements for Breakfast: (Price Per Person)

Assorted Dry Cereals with Milk and Sliced Fruit \$3.50

Warm Oatmeal \$3.50

Warm Grits \$3.50

Country Ham & Cheese Turnovers \$4.95

Baguette French Toast with Maple Syrup \$4.50

Egg, Cheese, and Ham Mini Croissants \$4.50

Breakfast Quiche \$4.50

Silver Dollar Pancakes with Maple Syrup \$4.50

Giant Cinnamon Rolls

Granola & Yogurt Parfaits \$3.25

Assorted Doughnuts \$22.00 Per Dozen

Smoked Salmon with Capers, Onions, Cream Cheese and Mini Bagels \$7 Per Person

Omelets Cooked to Order*

with a Selection of Ham, Bacon, Mushrooms, Scallions, Peppers, Cheddar Cheese, and Gulf Shrimp
\$8 Per Person

Belgian Waffles* with Fresh Berries and Vermont Maple Syrup \$6.25 Per Person

*Attendant Fee Required at \$75.00 Each

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***20 Guests Minimum. 20% per person surcharge for smaller groups.**

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Corporate Day Meetings

LUNCH

Whole Roasted Tom Turkey Breast

With cranberry chutney served with mashed potatoes

Ham and Swiss Wrap

Served with Dijon mustard or mayo served with fresh fruit

Turkey and Provolone Wrap

With honey or Dijon mustard served with fresh fruit

Summertime Crab Salad

Homemade crab salad served over mixed greens with tomatoes,
Almonds and pears

Chicken Caesar Salad Wrap

Crisp Romaine lettuce tossed with croutons in our own
Caesar dressing topped with grilled chicken served with fresh fruit

Blue Crab Cake Sandwich

Fresh Maryland Bluecrab mixed with sautéed peppers and
onions, grilled to perfection, served with fresh fruit

South Beach Shrimp Salad

Homemade shrimp salad served over mixed greens with
tomatoes and Mandarin oranges

All lunches are served with fresh bread and soda,
ice tea or coffee, and dessert.

\$22.95 per person

Choice of two of the above

*21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage

*20 Guests Minimum. 20% per person surcharge for smaller groups.

*Prices Subject to change

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Desserts

Key Lime Pie

House made key lime pie topped with whipped cream.
\$6 per person

O.C.'s Famous Cheese Cake

House made cheesecake.
\$6 per person

Tiramisu

Italian ladyfingers soaked in Kahlua and espresso and topped with a sweet mascarpone cheese and whipped cream.
\$6 per person

Xango

Caramel and banana cheese cake wrapped in a tortilla, deep fried and tossed in cinnamon sugar.
Topped with caramel sauce and whipped cream.
\$7 per person

Chocolate Cake

\$7 per person

Assorted Petit Fours and Chocolate Truffles

\$8 per person

Dessert Station

May include but not limited to:
Chocolate dipped strawberries and assorted mini pastries
\$7 per person

Chocolate Fountain Station

May include but not limited to:
Strawberries, pineapple, pretzels, cookies, and marshmallows.
\$7.75 per person (minimum 75 guests)

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***30 Guests Minimum. Parties for fewer than 30 will be quoted upon request.**

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Side Dishes Starches

(Choose One)

New Potatoes

New potatoes baked with caramelized red onions and herb butter.

Roasted Red Bliss Potatoes

Florida grown red potatoes quartered and tossed in olive oil & rosemary roasted in the oven until golden brown.

Garlic Smashed Potatoes

Fresh fire roasted garlic smashed with russet potatoes and finished with herb butter and a touch of cream.

Wild Rice Pilaf

Long grain and wild rice steamed to perfection.

Dirty Rice

Louisiana style.

Coconut Rice

White rice with shredded coconut and island spices.

Island Sweet Potatoes Casserole

The best in town made by "Miss Dorothy".
Secret Recipe!

Side Dishes Vegetables

(Choose One)

Grilled or Steamed Vegetable Medley

The freshest vegetables of the season.

Broccoli Gratin

Fresh broccoli baked with Vermont sharp cheddar and bread crumbs with a touch of cream.

Green Beans Almondine

Classic, fresh green beans tossed in herb butter and toasted almonds.

Grilled Asparagus

Fresh asparagus steamed and tossed in extra virgin olive oil and cracked black pepper.
(Market Price)

Grilled Eggplant Roasted Red Pepper

Fresh eggplant and red bell peppers sliced and brushed with olive oil and grilled, finished with salt and pepper.

Honey Glazed Baby Carrots

Fresh tender baby carrots steamed and tossed in brown sugar and honey.

Asian Stir fried Vegetables

Fresh bok choy, bamboo shoots, baby corn, carrots, snow pea shoots, red peppers and shiitake mushrooms stir-fried with a ginger teriyaki glaze.



Ala Carte

Salads

Mixed Green Salad

Balsamic Vinaigrette or Raspberry vinaigrette
\$5 per person

Antigua Salad

Fresh mixed field greens topped with sliced almonds, blue cheese crumbles and cran-raisins tossed in a roasted red pepper vinaigrette.
\$7 per person

Bimini Salad

Mixed field greens, topped with toasted walnuts, blue cheese crumbs, mandarin oranges, yellow raisins tossed in a raspberry vinaigrette.
\$7 per person

Caribbean Salad

Mixed field greens, pineapple, mandarin oranges, yellow raisins, walnuts, & toasted coconut, served with a honey lime dressing.
\$7 per person

Entrees

Chicken Picatta~\$35 per person

Breast of chicken sautéed with garlic, capers, in a white wine lemon butter sauce.

Chicken Florentine~\$35 per person

Chicken breast dusted in flour, sautéed with garlic, finished in a spinach & white wine cream sauce.

Roasted Bing Cherry Chicken~\$35 per person

Chicken baked with roasted Oregon bing cherries, a very popular dish.

Chicken with a Portobello Mushroom Port Reduction~\$35 per person

Chicken Breast sautéed with Portobello mushrooms and a Port wine reduction.

Sterling Salmon~\$37 per person

Filet of fresh North Atlantic salmon grilled and finished with a champagne caper butter.

O.C. White's Famous Crab Cakes~\$39 per person

Fresh blue crabmeat, fresh herbs and seasonings pan seared to a golden brown.

Pineapple Glazed Pork Loin~\$39 per person

Pork Loin infused with pineapple, slow roasted in the oven, finished with a fresh pineapple rum reduction.

Pan Seared Sea Scallops~\$45 per person

Fresh Sea Scallops pan seared and finished with a basil infused olive oil.

Crabby Grouper~\$44 per person

Filet of Grouper topped with Maryland Blue Crab and finished with a sun-dried tomato cream sauce.

Pepper Seared Filet Mignon~\$51 per person

Peppercorn crusted Tenderloin of Beef pan seared to medium rare and finished with a cognac cream reduction.

Please ask about our duet plated dinners

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***30 Guests Minimum. Parties for fewer than 30 will be quoted upon request.**

***Prices Subject to change**



Children's Menu

(8 and under)

Cheeseburger Platter

Black angus cheeseburger,
served with French fries and cole slaw.

Chicken Tenders

served with French fries and cole slaw.

Grilled Chicken Sandwich

Served with French fries and cole slaw.

Fried Shrimp Platter

Five large shrimp seasoned and lightly fried,
served with French fries and cole slaw.

\$21.00 per child

***21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**



Bar Packages

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine, assorted domestic and imported beer, soft drinks, bottled water, juicers and mixers, priced per person for a specified period of time. Our bartenders use a 1 ½ ounce pour for all standard drinks.

Premium Brands

(Smirnoff Vodka, Bombay Gin, Bacardi Rum, Dewars, Canadian Club, Jim Beam Bourbon, Jose Cuervo)

1 Hour	\$22.00++
2 Hour	\$28.00++
3 Hour	\$33.00++
4 Hour	\$37.00++
5 Hour	\$40.00++

Deluxe Brands

(Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Johnny Walker Red, Crown Royal, Jack Daniels, Jose Cuervo 1800)

1 Hour	\$26.00++
2 Hour	\$32.00++
3 Hour	\$37.00++
4 Hour	\$41.00++
5 Hour	\$44.00++

Superior Brands

(Grey Goose, Tanqueray 10, Maker's Mark, Crown Royal Reserve, Glenlivet, 10 Cane, Patron)

1 Hour	\$30.00++
2 Hour	\$36.00++
3 Hour	\$41.00++
4 Hour	\$45.00++
5 Hour	\$48.00++

Beer, Wine & Soda

(Assorted domestic & import bottled and draft beer. La Terre Red, White and Blush wine)

1 Hour	\$13.00++
2 Hour	\$18.00++
3 Hour	\$22.00++
4 Hour	\$26.00++
5 Hour	\$31.00++

~ask about upgrading your wine selection~

Champagne Toast

House Champagne Toast \$4.00 per person
Rose Champagne Toast \$5.00 per person

Ask about our "Signature Drink" option...

We value the safety of you and your guests and reserve the right to refuse service.
Please note that all food and beverage prices quoted in these packages are subject to
21% service charge and 6% sales tax.