

Name	Price	Per unit	Description	Menu details	Food category	Location
The Executive Continental	29	per person	fruit, assorted bakery items, jams, yogurt & granola	THE EXECUTIVE CONTINENTAL Display of Fresh Fruit and Seasonal Berries Assorted Bagels, Danish and Breakfast Breads Butter, Assorted Fruit Preserves and Cream Cheese Assorted Fruit Yogurt and Granola	Breakfast	Tampa CC
The Continental	25	per person	assorted bakery items & jams	THE CONTINENTAL Assorted Muffins, Bagels and Danish Butter, Assorted Fruit Preserves and Cream Cheese	Breakfast	Tampa CC
Breakfast Buffet 1 - The Southerner	42	per person	eggs, biscuits, bacon, grits, potatoes	THE SOUTHERNER Scrambled Eggs* Sausage Gravy and Buttermilk Biscuits Bacon Grits Breakfast Potatoes	Breakfast	Tampa CC
Breakfast Buffet 2 - Riverwalk	44	per person	quiche, sausage, bacon, casserole, potatoes	RIVERWALK Asparagus, Tomato and Swiss Cheese Quiche* Chicken Sausage and Turkey Bacon Tomato Casserole Potato Pancakes		Tampa CC
boxed lunch - beef	34	per person	roast beef sandwich, salad, & soda/ bottled water	Roast Beef*, Cheddar, Lettuce, Tomato on French Roll All boxed sandwiches are served with chef's choice of side salad, chips, cookie, whole fruit, and a soda or bottled water	Lunch	Tampa CC
boxed lunch - veggie	34	per person	veggie sandwich, salad, & soda/ bottled water	Grilled Portobello, Roasted Red Peppers, Spinach, Tomato, Alfalfa Sprouts, Hummus on a Honey Wheat Wrap All boxed sandwiches are served with chef's choice of side salad, chips, cookie, whole fruit, and a soda or bottled water.	Lunch	Tampa CC
Lunch Buffet 1 - the Cutting Board	56	per person	roast beef, ham & turck cuts, cheese, bread rolls,cookies	THE CUTTING BOARD A Display of Sliced Roast Beef*, Ham and Turkey Cheddar and Swiss Cheeses Assorted Fresh Breads and Rolls Mediterranean Pasta Salad Homemade Potato Chips Relish Platter Freshly Baked Cookies and Brownies	Lunch	Tampa CC
Lunch Buffet 2 - Southern Belle	50	per person	salad, coleslaw, biscuits, chicken, meatloaf, pasta, dessert	SOUTHERN BELLE Mixed Greens with Vine Ripe Tomatoes, Cucumbers, Carrots with Ranch and Balsamic Dressing Creamy Coleslaw Buttermilk Biscuits Southern Fried Honey Buttermilk Chicken Country Meatloaf with Roasted Garlic Demi-Glace Baked Pasta Au Gratin with Gouda, White Cheddar and Yellow Sharp Cheddar Cheeses Steamed Green Beans with Pearl Onions Apple Cobbler Assorted Cookies	Lunch	Tampa CC

Name	Price	Per unit	Description	Menu details	Food category	Location
Lunch Buffet 3 - Caribbean Cruise	55	per person	salad, beans, ,chicken, pork loin, rice, vegetable medley, desserts	CARIBBEAN CRUISE Mango Salad with Spring Mix, Mango, Black Beans, Hearts of Palm, Red Bell Pepper, Cucumber, Red Onion and Vidalia Onion Dressing Tomato Salad with Red and Yellow Tomatoes, Red Onion, Olives, Cojita Cheese, Pepitas and Cilantro Vinaigrette Assorted Dinner Rolls Roasted Jerk Chicken with Fresh Orange Sauce Pork Loin with Guava BBQ Glaze and Banana Sauce Island Jasmine Rice with Cinnamon, Dried Fruits, Coconut Milk and Toasted Almonds Curry Vegetable Medley White Chocolate Macadamia Nut Cookies Lemon Bars	Lunch	Tampa CC
Lunch Buffet 4 - Pacific Rim	51	per person	salad, broccoli, chicken, flank steak, fried rice, veggie rolls, dessert	PACIFIC RIM Chop Chop Salad with Iceberg Lettuces, Pineapple, Mango, Cucumber, Celery, Tomato and Honey Sesame Dressing Crisp Sesame Broccoli Slaw with Bell Peppers, Red Onion and Cabbage Fried Won Tons with Wasabi Dip Thai Curry Chicken with Banana Curry Sauce Five Spice Crusted Flank Steak with Teriyaki Sauce Sesame Fried Rice Fried Vegetable Egg Rolls with Duck and Soy Dipping Sauces White Chocolate Macadamia Nut Cookies Dessert Bars	Lunch	Tampa CC
Dinner buffet 1 - Italiano	56	per person	salad, garlic bread, chicken, steak, rigatoni, steamed veggies, desserts	ITALIANO Caprese Salad with Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction and Olive Oil Vinaigrette Farmers Salad with Romaine Lettuce, Olives, Garbanzo Beans, Carrot, Red Onion, Sun Dried Tomatoes, Cucumber, Hard Boiled Egg and Italian Vinaigrette Garlic Bread Limoncino Chicken Sautéed with Lemon, White Wine, Artichokes and Capers Roasted Flat Iron Steak with Sautéed Bell Peppers, Mushrooms, Onion and Tomato Rigatoni with a Roma Tomato Cream Sauce, Fresh Basil and Parmesan Cheese Fresh Steamed Vegetables Cannoli Fried Cheesecake	Dinner	Tampa CC

Name	Price	Per unit	Description	Menu details	Food category	Location
dinner buffet 2 - Traditional	50	per person	salad, dinner roles, chicken, tilapia, potatoes, steamed veggies, desserts	TRADITIONAL Garden Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Herb Vinaigrette and Ranch Dressing Spinach Salad with Fresh Spinach, Red Onion, Grape Tomatoes, Sun Dried Cranberries, Feta Cheese and Balsamic Vinaigrette Assorted Dinner Rolls Roasted Chicken Quarters with Honey Garlic Herb Jus Baked Tilapia with Lemon Butter Sauce Roasted New Potatoes Fresh Steamed Vegetables Apple Cobbler Chocolate Brownies	Dinner	Tampa CC
plated dinner - chicken	50	per person	salad, chicken, cake	CAESAR SALAD Romaine and Radicchio Lettuces, Ground Parmesan Cheese, Croutons and House Creamy Caesar Dressing Price is included with your entréePEAR CHICKEN Sautéed Chicken Breast, Pears, Gorgonzola Cream Sauce Roasted Red Bliss Potatoes and Broccoli Crowns & Red Velvet Cake	Dinner	Tampa CC
plated dinner - fish	63	per person	salad, salmon, cake	GARDEN SALAD Chopped Iceberg Lettuces, Red Cabbage, Shredded Carrots and Croutons Price is included with your entrée DIJON ENCRUSTED SALMON Dijon Encrusted Salmon, Lemon Dill Beurre Blanc, Garden Blend Rice, Steamed Broccoli and Cauliflower & Chocolate Layer Cake	Dinner	Tampa CC
plated dinner - veggie	51	per person	salad, mushroom ragout, cake	HOUSE SALAD Mixed Greens, Tomatoes, Cucumbers and Carrots Price is included with your entréeVEGAN & GLUTEN FREE MUSHROOM RAGOUT Mushroom Ragout with Roasted Peppers, Artichoke, Polenta White Bean Cake and Sautéed Asparagus Tips & Carrot Cake	Dinner	Tampa CC
cookies	55	per dozen	cookies	Fresh Baked Cookies	Refreshment Break	Tampa CC
chips and pretzels	63	dozen	chips and pretzels	Bags of Chips, Pretzels and Popcorn (dozen)		Tampa CC
assorted candy bars	63	dozen	assorted candy bars	Assorted Candy Bars (dozen)	Refreshment Break	Tampa CC
soda and bottled water	6	piece	soda and bottled water		Refreshment Break	Tampa CC
coffee	97	per gallon	coffee		Refreshment Break	Tampa CC
Cash Bar/ Bartender			Cash Bar/ Bartender		Reception	Tampa CC
Hosted Bar per Person			Hosted Bar per Person		Reception	Tampa CC
Hot Hors D'Oeuvres 1 - veggie	6	piece	Hot Hors D'Oeuvres 1 - veggie	Balsamic Fig and Goat Cheese on Flat Bread	Reception	Tampa CC
Hot Hors D'Oeuvres 2 - Chicken	6	piece	Hot Hors D'Oeuvres 2 - Chicken	Chicken Empanadas with Salsa	Reception	Tampa CC
Hot Hors D'Oeuvres 3 - beef	6	piece	Hot Hors D'Oeuvres 3 - beef	Steamed Pork Pot Stickers with Soy Sauce	Reception	Tampa CC
Hot Hors D'Oeuvres 4 - Fish	8	piece	Hot Hors D'Oeuvres 4 - Fish	Crab Cake with Remoulade Sauce	Reception	Tampa CC
Cold Hors d'Oeuvres 1 - Veggie	6	piece	Cold Hors d'Oeuvres 1 - Veggie	Tropical Fruit Skewers with Honey Yogurt Dipping Sauce	Reception	Tampa CC
Cold Hors D'Oeuvres 3 - Fish	7	piece	Cold Hors D'Oeuvres 3 - Fish	Chilled Asian Shrimp with Mango Chutney on Wonton	Reception	Tampa CC

Name	Price	Per unit	Description	Menu details	Food category	Location
Cold Hors D'Oeuvres 4 - sweet bites	50	per dozen	Cold Hors D'Oeuvres 4 - sweet bites	Mini Cannolis	Reception	Tampa CC
Reception Display - Cheese Display	16	per person	Reception Display - Cheese Display	CHEESE DISPLAY International and Domestic Cheeses and Assorted Crackers	Reception	Tampa CC
Reception Display - Fruits	16	per person	Reception Display - Fruits	FLORIDA SUNBURST Sliced Seasonal Fruits and Berries		Tampa CC
Marriott						
Basic Continental	\$25.00	per person	Basic Continental	THE CONTINENTAL Assorted Muffins, Bagels and Danish Butter, Assorted Fruit Preserves and Cream Cheese, coffee, tea & decaf	Breakfast	Marriott
Executive Continental Breakfast	\$35.00	per person		Coffee decaf and tea , Hot Breakfast Egg & Cheese Sandwiches, Whole Fruit, Assorted Muffins	Breakfast	Marriott
Breakfast Buffet 1 - Waterside Buffet	\$45.00	per person	juice, seasonal fruit, oat meal, eggs, bacon, sausage, potatoes, fresh bakery selection, milk, coffee, tea	Waterside Buffet Lambeth Groves Fresh Florida Orange Juice & Grapefruit Juice Cranberry Juice Apple Juice Sliced Seasonal Fruit & Fresh Berries Steel Cut Oat Meal Brown Sugar, Dried Bananas, Dried Fruits, & Chopped Walnuts Cage Free Scrambled Eggs (GF) Hickory Smoked Bacon Country Apple Sausage Links Yukon Gold Potato Wedges Sautéed Peppers, Smoked Paprika & Onion Fresh Bakery Selection Bagels, Croissants, Danishes, Muffins & Sliced Breakfast Breads Whipped Butter, Fruit Preserves 2% Milk, Whole Milk, Almond Milk, Skim Milk, & Soy Milk Italian Blend Torrefazione Coffee Service & Specialty Tea	Breakfast	Marriott
Breakfast Buffet 2 -Channelside Buffet	\$55.00	per person		Channelside Buffet Lambeth Groves Fresh Florida Orange Juice & Grapefruit Juice Cranberry Juice Apple Juice Sliced Seasonal Fruit & Fresh Berries Individual Yogurts & House-made Granola Steel Cut Oat Meal Brown Sugar, Dried Bananas, Dried Fruits, & Chopped Walnuts Cocoa Hazelnut Roll French Toast Whipped Butter, Maple Syrup, Florida Wild Berry Compote Cage Free Scrambled Eggs (GF) Smoked Cheesy Baked Shredded Hash Brown Casserole Hickory Smoked Bacon Aidell's Chicken Mango Sausage Links Fresh Bakery Selection Bagels, Croissants, Danishes, Muffins & Sliced Breakfast Breads Whipped Butter, Fruit Preserves 2% Milk, Whole Milk, Almond Milk, Skim Milk, & Soy Milk Italian Blend Torrefazione Coffee Service & Specialty Tea	Breakfast	Marriott
Box Lunch	\$35.00	per person	salad, sandwich, & chips fruit & cookie & water	Grab 'N Go Grilled Chicken on Salted Ciabatta Pesto, Tomato & Fresh Burrata Kale Pesto Pasta Salad Chef's Selection of Whole Fruit & Assorted Chips Freshly Baked Chocolate Chip Cookie Assorted Pepsi Soft Drinks Bottled Wate	plated lunch	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Lunch Buffet 1 - South of the Boarder	\$65.00	per person	salad, pulled chicken, steak, pork carnitas, beans, corn tortillas, desserts, coffee & tea	<p>South of the Border Sopa de Pollo Pulled Chicken, Hominy, Sour Cream, Lime, Tortilla Strips (GF)</p> <p>Mixed Green Salad Tomato, Watermelon Radish, Black Beans, Corn Nuts, Queso Fresco, Charred Jalapeno, Lime Vinaigrette & Ancho Honey Lime Dressing (GF) Watermelon Salad Spicy Lime Salt, Queso Fresco, Cilantro, Arugula, Roasted Poblano Dressing (GF) Lime Marinated Flank Steak Salsa Verde (GF)</p> <p>Braised Pork Carnitas Onions, Fire-roasted Tomatoes, Cilantro, Braising Liquid Grilled Mahi a la Veracruz Tomato, Olives, Onions, Bell Peppers (GF)</p> <p>Borracho Beans "Coppertail Brewery" Braised Pinto Beans, Onion, Garlic, Cumin, Fresh Herbs Mexican Rice Cumin, Cilantro, Onions, Tomatoes</p> <p>Warm Flour & Corn Tortillas House-made Pico de Gallo, Salsa Verde, Salsa Roja, Lime Crema, House-made Guacamole</p> <p>Fresh Jalapenos, Pickled Red Onions Tres Leches Triple Cream Soaked Vanilla Sponge Cake Chocolate Mousse Cake Milk Chocolate Crunch Tequila Lime Pie Tequila Cream, Toasted Coconut Italian Blend Torrefazione Coffee Service & Specialty Tea</p>	Lunch	Marriott
Lunch Buffet 2 - Barbecue by the Bay	\$69.96	per person	chowder, salad, BBQ streak & Salmon, Cornbread, desserts, coffee & tea	<p>Barbecue By the Bay Corn Chowder Bacon, Sweet Corn, Local Potatoes, Herbs, Cream, Old Bay Oyster Crackers</p> <p>Baby Wedge Salad Bacon, Smoked Bleu Cheese, Crisp Onion, Tomato Jam, Buttermilk Ranch Dressing Grilled Poblano Potato Salad Whole Grain Mustard, Red Onion, Scallions, Creamy Garlic Dressing (GF)</p> <p>"Waterside BBQ Spiced" Flank Steak Carolina BBQ, Herb Infused Cremini Mushrooms (GF) Salmon with "Dunedin Brewery Apricot Ale" BBQ Glaze</p> <p>Shaved Smoked Pork Sliders Brioche, Broccoli Lemon Slaw, Chipotle Mango BBQ Sauce Pretzel Crusted Baked Mac & Cheese Parmesan, Smoked Cheddar, Mozzarella Apple Cider Braised Brussels Caramelized Onions, Nueske Bacon (GF)</p> <p>Sweet Cornbread & Jalapeno Cheddar Cornbread Local Honey Fresh Cut Watermelon (GF)</p> <p>Pineapple Upside-Down Cake St. Pete Rum, Vanilla Essence Banana Pudding Shot Granola Streusel, Candied Pecans</p> <p>S'mores Bar Graham Cracker, Burnt Marshmallow, Dark Chocolate Italian Blend Torrefazione Coffee Service & Specialty Tea</p>	Lunch	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Lunch Buffet 3 - Historic Tampa	\$75.00	per person	Soup, chips, Salad, chicken breast, sandwich, roasted veggies, desserts, coffee & tea	Historic Tampa Cuban Black Bean Soup Crispy Plantain Chips, Cilantro Crème Fraiche Farmers Green Salad Shaved Red Onion, Sliced Cucumbers, Fresh Tomatoes, Carrots, Garlic Croutons House-made Dressings Roasted Shallot Balsamic Vinaigrette, Guava Lime Dressing Cucumber & Jicama Slaw Red Onion, Creamy Citrus Vinaigrette (GF) Sofrito Glazed Joyce Farms Airline Chicken Breast Sliced Green Olives, Herb Roasted Tomatoes, Slivered Garlic (GF) Pressed Media Noche Sandwich Mojo Pork, Sliced Ham, Salami, Swiss Cheese, Dijonnaise, Pickle, Challah Bread Grilled Mahi Mahi Coconut Butter Sauce, Cilantro (GF) Roasted Vegetable Paella Saffron Arborio Rice, Vegetable Stock, Fresh Parsley (GF) Thyme Roasted Root Vegetables (GF) Grilled La Segundo Bakery Cuban Bread Plant City Strawberry Cream Tart Whip Cream, Lemon Sabayon Coconut Flan Toasted Coconut, Caramelized Pineapple Guava Cheesecake Graham Cracker, Vanilla Bean Italian Blend Torrefazione Coffee Service & Specialty Tea	Lunch	Marriott
Lunch Buffet 4 - Little Italy	\$75.00	per person	pasta, soup, salad, grilled chicken, shrimp, potatoes, breadsticks, desserts, coffee & tea	Little Italy Sausage & White Bean Pasta Faggioli Soup Gemelli Pasta, Cannellini Beans Kale & Romaine Caesar Salad Shaved Parmesan Cheese, Roasted Garlic Caesar Dressing, Herb Croutons Caprese Salad Heirloom Tomatoes, Fresh Buffalo Mozzarella Cheese, Garden Basil, Roasted Shallot Balsamic Reduction Roasted Artichoke Salad Blistered Tomato, Lemon, Watercress, Asiago (GF), Arugula, Olive Oil Balsamic Braised Beef Lemon Herb Gremolata, Fontina Polenta Shrimp Florida Rock Primavera Roasted Tomatoes, Spinach, Ricotta Salata, Cavetelli Pasta, Butter Sauce Grilled Chicken Vesuvio English Peas, Herbed Wine Volute Crispy Herb & Garlic Fingerling Potatoes Fresh Cut Chives, Parmesan Cheese (GF) Charred Rapini Lemon & Garlic (GF) Focaccia, Garden Herb Polenta Bread, Garlic Breadsticks Tiramisu Marscarpone, Lady Fingers, Espresso, Cocoa Powder Mini Pistachio Cannoli Impasta Ricotta, Chocolate Chips Blueberry Tart Rosemary, Lemon Ricotta Custard Italian Blend Torrefazione Coffee Service & Specialty Tea	Lunch	Marriott
Dinner Buffet 1 - The Spaniard	\$125.00	per person	soup, salad, flounder, portk, beans, rice, dessets, coffee, & tea	The Spaniard Chorizo & White Bean Soup Cilantro, Onions, Tomatoes (GF) Grilled Artichoke & Arugula Salad Romesco, Goat Cheese, Cherry Tomatoes (GF) Butter Lettuce Salad Shaved Vegetables, Parsley, Piquillo Pepper Vinaigrette (GF) Fresh Flounder Saffron Cream, Wilted Kale, Grilled Scallions (GF) Chorizo Stuffed Pork Mojo & Citrus Cipollini Onions, Natural Jus, Grilled Leaks Chimichurri Skirt Steak Cilantro, Grilled Lime (GF) Black Beans Sofrito, Tomatoes, & Cilantro (GF) Saffron Rice Vegetable Stock Peas, Parsley (GF) Roasted Green Beans & Almonds Garlic, Thyme, Butter (GF) Key Lime Panna Cotta Balsamic Glaze, Strawberries, Mint Citron Tart Lemon Tart, Mascarpone Crème	Dinner	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Dinner Buffet 2 - Tampa Roadhouse	\$129.36	per person	chowder, salad, mussels & clam, chorizo, pork ribs, tenderloin beef tips, brussel sprouts, potatoes, desserts	Tampa Roadhouse Smoked Bacon & Corn Chowder Gold Potatoes, Fresh Parsley Classic Roasted Potato Salad Red Bliss Potatoes, Dijonnaise, Parsley, Onion, Celery (GF) Chopped Salad Baby Gem Lettuce, Tomato Jam, Bleu Cheese Crumbles, Chopped Bacon, Black Pepper Bleu Cheese Dressing Mussels & Clams Chorizo, Charred Cherry Tomatoes, Onions, Wine Butter (GF) Slow Cooked Pork Ribs Chef's Dry Rub, Honey BBQ Sauce Tenderloin Beef Tips Gold Coffee Ybor Espresso Rub, Parker House Rolls Seared Brussel Sprouts Sweet Onions, Herb Vinaigrette Smoked Cheddar Scalloped Potatoes Yukon Gold Potatoes, Fontina, Cream, Fresh Cut Chive S'mores Brownies Burnt Marshmallow, Dark & Milk Chocolate Blueberry Tart Rosemary, Lemon Ricotta Banana Pie Verrine Banana Pudding, Vanilla Wafers, Sweet Cream	Dinner	Marriott
Dinner Buffet 3 - Il Terrazzo	\$125.00	per person	kale, ceasar salad, shrimp & lobster ravioli, flank steak, chicken, potatoes, desserts	Il Terrazzo Sausage & White Bean Minestrone Kale, Cannellini Beans (GF) Grilled Caesar Salad Baby Grilled Romaine, Shaved Parmesan Cheese, Slated Focaccia Croutons, House Caesar Dressing Pickled Tomato Salad Fresh Mozzarella, Parsley, Candied Walnuts (GF) Shrimp & Lobster Ravioli Spinach, Shrimp Sauce, Chives Rosemary & Garlic Grilled Flank Steak Chef's Mix Mushrooms, Caramelized Onions, Red Wine Sauce, Green Onion (GF) Joyce Farms Lemon Chicken Vesuvio Charred Tomatoes, Crispy Capers, Roasted Florida Potato Wedges Tiramisu Mascarpone Cream, Coffee Soaked Lady Finger Sponge, Cocoa Powder Limoncello Panna Cotta Limonciello Gelle, Vanilla Cream, Candy Lemon Lemon Blueberry Ricotta Tart Blueberry Compote, Thyme	Dinner	Marriott
Plated Dinner - Chicken	\$90.00	per person	salad, grilled chicken, cake	Crisp Butter Lettuce Salad Shaved Vegetables, Watermelon Radish, Parsley, Toasted Almonds, Roasted Shallot Balsamic Vinaigrette (GF) Grilled Joyce Farms Airline Chicken Breast Chorizo Cassoulet, Seared Baby Zucchini, Natural Jus (GF) Mocha Mousse Cake Chocolate Cake, Mocha Mousse, Crunch Base, Coffee Cream	Dinner	Marriott
Plated Dinner - fish	\$100.00	per person	salad, mahi mahi, cake	Tampa Salad Chefs Hydro Mesculin Greens, Mango, Drunken Goat Cheese, Candied Almonds, Banana Nut Croutons, Passion Fruit Dressing Grilled Gulf Mahi Mahi Grilled Corn & Edamame Succotash, Zucchini, Maple Sweet Yams, Yuzu Warm Vinaigrette (GF) Chocolate Cherry Cake Flourless Chocolate Cake, Cherry Vanilla Mousse, Cherry Compote	Dinner	Marriott
Plated Dinner - Beef	\$114.84	per person	salad, serloin, cake	Jumbo Grilled Asparagus Salad Bacon & Onion Jam, Fresh Tomatoes, Burrata, Brioche Croutons, Kiwi Vinaigrette Seared 8 oz Sirloin Buttermilk & Chive Potato Puree, Brussel Sprouts & Bacon, Foie Gras Demi Sauce Strawberry Vanilla Mousse Cake Vanilla Cake, Strawberries, Mousse, Strawberry Sauce	Dinner	Marriott
Refreshment Break - Salty & Sweet	\$25.00	per person	pretzels, chips, popcorn, cookies, soft drinks, bottled water	Sweet 'N Salty Warm Soft Pretzels Whole Grain Mustard, Beer Cheese Fondue Malt Vinegar Potato Chips, Pretzels, Parmesan Popcorn, Root Vegetable Chips Cappuccino Tart Milk Foam, Sea Salt Sea Salt & Caramel Cookies Assorted Pepsi Soft Drinks Bottled Water	Refreshment Break	Marriott

Name	Price	Per unit	Description	Menu details	Food category	Location
Refreshment Break - Orange and Lime	\$25.00	per person	lemonade, macaroons, mascarpone, juice, shrimp, tarts, soda & water	Orange and Lime Blood Orange Lemonade Fresh Florida Lemonade Blood Orange Blini Blood Orange Jam, Mascarpone Blood Orange Macaroon Mascarpone Virgin Moscow Mule Ginger Beer, Fresh Lime Juice, Mint Lime Kissed Shrimp Spicy Hoisin, Cilantro Key Lime Tart Cream Cheese, Graham Cracker Assorted Pepsi Soft Drinks Bottled Water	Refreshment Break	Marriott
Refreshment Break - Coffee	\$120.00	Per Gallon	coffee	Regular & Decaffeinated Italian Blend Torrefazione Coffee	Refreshment Break	Marriott
Refreshment Break - Soda	\$7.00	per person	soda	Assorted Pepsi Soft Drinks	Refreshment Break	Marriott
Refreshment Break - water	\$7.00	per bottle	water	Bottled Water	Refreshment Break	Marriott
Refreshment break - Chilled Juices	\$10.00	Per Gallon	juice	Naked Juices	Refreshment Break	Marriott
Refreshment Break - Tea Selections	\$100.00	Per Gallon	tea	Specialty Tea	Refreshment Break	Marriott
Cash Bar/ Bartender		per 3 hour			Reception	Marriott
Hosted Bar per Person		per person			Reception	Marriott
Hot Hors D'Oeuvres 1 - veggie	\$10.00	per person	Parmesan Breaded Artichoke with Goat Cheese (V)	Parmesan Breaded Artichoke with Goat Cheese (V)	Reception	Marriott
Hot Hors D'Oeuvres 2 - Chicken	\$10.00	per person	Mexican Braised Chicken & Cheese Quesadilla	Mexican Braised Chicken & Cheese Quesadilla	Reception	Marriott
Hot Hors D'Oeuvres 3 - beef	\$10.00	per person	Spicy Beef Empanada Avocado Crema	Spicy Beef Empanada Avocado Crema	Reception	Marriott
Hot Hors D'Oeuvres 4 - Fish	\$10.00	per person	Petite Lump Crab Cake Key Lime Aioli	Petite Lump Crab Cake Key Lime Aioli	Reception	Marriott
Cold Hors d'Oeuvres 1 - Veggie	\$8.00	per person	Grape Tomato & Mozzarella Pipette with Basil & Balsamic (GF)	Grape Tomato & Mozzarella Pipette with Basil & Balsamic (GF)	Reception	Marriott
Cold Hors D'Oeuvres 2 - Fish	\$10.00	per person	Spicy Crab Sushi Roll Hoisin, Pickled Ginger, Crushed Wasabi Peas	Spicy Crab Sushi Roll Hoisin, Pickled Ginger, Crushed Wasabi Peas	Reception	Marriott
Cold Hors D'Oeuvres 4 - Chicken	\$8.00	per person	Jerk Chicken Phyllo Cups with Tropical Fruit Jam	Jerk Chicken Phyllo Cups with Tropical Fruit Jam	Reception	Marriott
Reception Display 1 - Cheese Display	\$22.00	per person	cheese display	International & Domestic Cheese per Person Based on 3 oz of each Cheese per Person) Aged Manchego, Fontina, Maytag Bleu Cheese, Local Cheddar, Baked Brie, Port Salute Fig Jam, Raspberry Jam, Honey Comb, Candied Walnut, Fresh Grapes Crackers, Flatbreads, Baguettes	Reception	Marriott