



SANDESTIN® BANQUET MENUS

Creating a Memorable Dining Experience



TABLE OF CONTENTS

Banquet Information and Services	i
Conference Technology	v
Breakfasts	
Continental Breakfasts	1
Breakfast Buffets	2
Plated Breakfasts.....	3
Breakfast Enhancements	4
Brunch	5
Brunch Enhancements.....	6
Themed Refreshment Breaks	
Morning Breaks.....	7
Afternoon Breaks	8
A La Carte Break Selections.....	9
Luncheons	
Boxed and Picnic Lunches.....	10
Executive Lunches	11
Plated Luncheons	12
Cold Buffet Luncheons.....	13
Hot Buffet Luncheons	15
Reception Suggestions	
Hors d' Oeuvres	19
Cocktail Hour Displays.....	21
Carvery	23
Reception Action Stations	24
Dinners	
Plated Dinners.....	26
Vegetarian and Dessert Suggestions.....	28
Dinner Buffets.....	29
Dinner A La Carte Selections	38
Children's Dinner Selections	39
Beverage Arrangements	41

Banquet Information and Services

The Catering/Conference Services staff of Sandestin® Golf and Beach Resort is dedicated to working with you, as a team, toward the complete success of your event. Your Conference Services Manager is available to answer any questions you may have regarding the following information.

Menu Selections

Your menus should be selected and submitted to the Conference Services Department a minimum of four weeks prior to your event. Due to uncertain market conditions, prices are subject to change and substitutions may be necessary. To comply with local and state regulations, all Banquet food and beverage items must be purchased through Sandestin and served by our staff.

Meal Guarantees

Final attendance numbers for food and beverage functions must be given three business days (Monday-Friday) prior to the function. These numbers will represent the minimum guarantee for the functions and may not be lowered. If no final guarantee is received, Sandestin will consider the number indicated on the Banquet Event Order to be the correct guarantee number.

Banquet and Meeting Space

Function space is assigned based on the guaranteed number of attendees anticipated. Sandestin Golf and Beach Resort reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. Depending on the overall program, including food and beverage commitments, a meeting room rental charge may apply.

Any unusual needs, such as duplicate set-ups, special themes, draping or use of portable structures, such as tents, will be subject to additional charges. Any meeting materials or function decorations you wish to utilize within your function space must have prior approval from your Conference Services Manager. Use of materials, such as confetti or glitter, will result in a minimum cleaning charge of \$400.00, due to the nature of the cleaning process required.

Please discuss any special meeting requirements with your Conference Services Manager.

Entertainment, Flowers, Recreation and Theme Props

Your Conference Services Manager will be pleased to make arrangements for any enhancements you wish to add to your scheduled functions.

Outdoor Functions

Due to other ongoing activities, the starting times available for outdoor functions varies during the year. Consult with your Conference Services Manager to determine the available times for your function.

All planned outdoor functions will have an alternate backup location assigned. Sandestin Golf and Beach Resort reserves the right to make the decision to move any outdoor function to the inside alternate location based on current and/or impending weather, as predicted by the National Weather Service, to include rain, temperature and/or wind conditions.

The decision to move functions will be made, after consultation with the group meeting planner and your Conference Services Manager, at 9:00am for Luncheons and 1:00pm for Dinners and Receptions. Should the weather report indicate a 60% or greater probability of inclement weather, all outdoor functions will be moved to the alternate inside location.

Should the group meeting planner wish to delay the move decision and inclement weather forces an indoor move later than the above specified time, a reset fee of \$400 will apply.

Noise Ordinance

To comply with Sandestin and local noise ordinances, all music and/or other excessive noise, disruptive to any other Resort guest or function, must end by 10:00 p.m.

Service Labor and Delivery Charges

A Remote Service Charge of \$400 applies to all Food and Beverage functions held at the following locations: Finz Pool Deck, Grand Lawn, Linkside Pool Deck, remote Resort Pool Decks, Baytowne Marina, Jolee Island, Tennis Center, all golf courses, charter boats and the Beach. Functions held at the Elation Lawn, Amenity Terrace and Burnt Pine Clubhouse will incur this Remote Service Charge and additional charges payable to the respective Homeowner Association. Please confer with your Group Sales Representative and/or your Conference Services Manager for specifics on the additional charge.

All sales relating to functions held on the property at Sandestin are subject to applicable State/Local Taxes (currently 7%) and Service Charge (currently 22%). All events hosted in the Baytowne Conference Center will be subject to a 2% Arts and Entertainment Fee. Taxes, Service Charges and Fees are subject to change without notice.

Service labor fees for food functions, such as chef and carver fees, will be found on the applicable menu pages.

A \$100 charge will apply for deliveries made off-property, such as to the fishing docks. On-property deliveries, such as golf course, beach and villa are subject to a \$50 delivery charge.

Please refer to your sales agreement for meeting room rental charges.

Billing

A master account must be established for billing of any function or event. Credit applications must accompany your signed sales agreement. Functions may also be billed to a guest room folio or credit card (Visa, MasterCard, American Express, Discover, Diner's Club). Checks are accepted only if a credit card authorization is used as a guarantee.

Services secured from an outside contractor, on the client's behalf, may be billed directly to your account. All outside services billed through Sandestin Golf and Beach Resort will be subject to a twenty percent (20%) handling charge.

Trade Show Services

Any variations to existing electrical or mechanical systems within the facility (eg: special power for exhibit areas and entertainment), must be approved and the modifications performed by Sandestin Golf and Beach Resort Engineering Department. Your Conference Services Manager can provide cost estimates and arrange for services.

Sandestin Golf and Beach Resort will furnish your trade show with three complimentary easels. Additional easels are \$30 each.

Telephone line activations are provided should you have phone or data requirements. An activation charge of \$40 per line per day plus usage charges at standard hotel pricing will be assessed for this service. Forty-eight (48) hour notification is required.

Sandestin offers complimentary wireless internet services in all conference facilities. Dedicated (wired) high-speed internet connections are available at any additional rate and must be ordered in advance. Please consult with your Conference Services manager for details.

Exhibits and Trade Shows

We offer assistance in arranging tabletop or booth set-up. Our vendor of choice offers competitive prices, as well as drayage and shipping services.

If an outside contractor is not supplying services, the Resort will be happy to assist you based on the following schedule:

Tabletop displays

6' Table with cloth, dressed skirting	\$35.50 each
6' Table with cloth, boxed on front and sides	\$20 each
6' Table with cloth	\$15 each
Room Rental	Refer to Sales Agreement
Daily Service (Common area cleaning, trash pick-up)	\$200 per day
After Show Cleaning (Bulk Trash)	\$350 per day
Exhibitor Material Handling	\$25 per booth (pre-arranged)
Electrical	See above
Container Box for Packing Material Disposal	\$450 plus \$350 per extra pull
Garbage Disposal	\$200 per extra pull
Water Station Charges	\$30 per station (serves up to 100 guests for a period of four hours)

Sandestin carries a limited inventory of the above items; therefore, an outside contractor may be used.

Signs and Banners

The Resort must pre-approve any sign or banner you wish to display. They are permitted only at your Registration area and inside your function rooms. The Conference Center staff must install signs and banners. A labor charge may apply. Please consult your Conference Services Manager for additional information.

Sandestin Golf and Beach Resort will furnish each group with three complimentary easels. Additional easels are \$30 each.

Security

Sandestin Golf and Beach Resort is not responsible for any meeting or personal items left in function rooms or public areas in or around the Conference Center. This includes personal items, displays, display items or other materials.

Security services are available through your Conference Services Manager. Additional charges will apply.

Conference Technology

Making your meeting an event to remember.



Sandestin Golf and Beach Resort offers the best in equipment, support and service to meet your technological needs.

Contact Sandestin Conference Technology for consultation at **850.351.1770**, toll-free at **888.832.2663** or conferencetechnology@sandestin.com.

RATES

Audio Visual Packages

LCD Data/Video Projection Package	\$ 995
LCD Data/Video Projector (6500 Lumens XGA), 26" Skirted Cart, 6', 7' or 8' Projection Screen	
LCD Data/Video Projection Package	\$ 695
LCD Data/Video Projector (5500 Lumens XGA), 26" Skirted Cart, 6', 7' or 8' Projection Screen	
LCD Data/Video Projection Package	\$ 595
LCD Data/Video Projector (3200 Lumens XGA), 26" Skirted Cart, 6', 7' or 8' Projection Screen	
High Intensity Overhead Projection Package	\$ 195
High Intensity Overhead Projector (4000 Lumens) 26" Skirted Cart, 6', 7' or 8' Projection Screen	
Projector Accessory Package*	\$ 175
Includes 6', 7' or 8' Projection Screen, Hotel-approved Extension Cord, Surge Suppressor, 26"-42" Skirted Cart, Safety Taping	
*REQUIRED WITH APPROVED GUEST PROVIDED PROJECTORS	
Upgrade 10'x10' Cradle Screen	\$ 40
35mm Slide Projection Package	\$ 195
Kodak E-III Slide Projector, Wireless Remote, Standard Zoom Lens, 54" Skirted Cart, 6', 7' or 8' Projection Screen	
Video Playback Package I	\$ 195
VHS VCR or DVD, 27" Color Monitor, 54" Skirted Cart	
Video Playback Package II	\$ 370
VHS VCR or DVD, two 27" Color Monitors, two 54" Skirted Carts, Shure Mixer, In-Room Sound System	
Podium Microphone Package	\$ 53
Sennheiser E-835 Microphone, House Sound Patch (where available), 12" Flexible Gooseneck	
Sound System Package	\$ 375
Two Mackie Speakers with stands, 1200 Watt Amplifier, 4 Channel Mixer, Podium Microphone, CD or Cassette Player	

Note: All packages include necessary cables, extension cords and On-site Technical Support.

Audio Visual a la Carte

Projectors

Kodak E-III 35mm Slide Projector	\$ 105
High Intensity 3M Overhead Projector (4000 lumens)	\$ 105

Projection Accessories

AMX 35mm Wireless Remote Control	\$ 65
Laser Pointer	\$ 40

Projection Lenses

4" - 8" Zoom Lens	\$ 65
6" - 10" Zoom Lens	\$ 65
2" Lens (keystone correction or straight)	\$ 75

Projection Screens and Drapes

Fastfold Screens with Dress Kit	Call for details
Black Velour Adjustable Drape (9.6' - 16' high)	\$13 per foot

Microphones

Countryman Slim Line Microphone	\$ 75
Sennheiser E-835 Microphone	\$ 46
Sennheiser Wireless Microphone System (handheld or lavalier)	\$ 145

Mixing Consoles and Amplifiers

Shure M-268 (4 inputs, mono)	\$ 50
Mackie MS 1604 VLZ (16 inputs, 4 outputs)	\$ 155
Mackie MS 1402 VLZ (12 inputs, 4 outputs)	\$ 135
Crown MA-1200 (stereo amp)	\$ 75
Crown MA-24 x 6 (stereo amp)	\$ 175
Ashley 15 Band Equalizer	\$ 65

Audio Players/Recorders

Stereo Cassette Player/Recorder	\$ 80
Stereo Compact Disc Player	\$ 85
Stereo CD/Cassette Boombox	\$ 55

Speakers

Fostex Personal Monitor	\$ 60
Fostex SPA-11 (powered)	\$ 70
Mackie SRM 450	\$ 95
Macpherson M2XF Concert Speaker	\$ 165

Video

Canon GL2 Mini DV Camcorder	\$ 325
Camcorder Tripod	\$ 60
VHS Player/Recorder (mono)	\$ 75
VHS Player/Recorder (stereo hq, jog and shuttle)	\$ 105
DVD Player	\$ 65
27" Color Video Monitor	\$ 120

Video/Data Projectors

LCD Data/Video Projector (6500 Lumens XGA)	\$ 995
LCD Data/Video Projector (5500 Lumens XGA)	\$ 695
LCD Data/Video Projector (3200 Lumens XGA)	\$ 595

Video/Data Accessories

Panasonic 6x1 Video Switcher	\$ 85
Computer Switcher 4x1	\$ 85
Computer Distribution Amp 1x4	\$ 85
Analog Way Scan Converter/Seamless Switcher	\$ 325

Lighting

Lycian Follow Spot (1000 watts)	\$ 175
Leprecon 24 Channel Dimming Console	\$ 135
Leprecon 6 Channel Dimmer Pack	\$ 50
ETC Source 4 Leko	\$ 45
ETC Source 4 Par	\$ 45

Miscellaneous

Masking tape	\$ 6
3M Adhesive Pad, Flip Chart, Markers	\$ 65
Flip Chart, Standard Pad, Markers	\$ 47
3' x 4' White Board	\$ 50
4' x 6' White Board	\$ 50
Teleconference Speakerphone	\$ 130

General Technical Personnel

Monday through Friday 7:00am–5:00pm	\$ 50 per hour
Monday through Friday 5:00pm–12:00am	\$ 70 per hour
Monday through Friday 12:00am–7:00am	\$ 90 per hour
Saturday and Sunday 7:00am–5:00pm	\$ 70 per hour
Saturday and Sunday 5:00pm–7:00am	\$ 90 per hour

Specialized Technical Personnel Rates vary per application



Additional Conference Technology Services:

- High-Speed Internet
- Computer Equipment
- Computer Networking
- Cellular/Radio Communication
- Teleconferencing
- Video Conferencing



Contact Sandestin Conference Technology for consultation at **850.351.1770**, toll-free at **888.832.2663** or conferencetechnology@sandestin.com.



All Audiovisual Equipment Rental is subject to a 22% Service Charge and 7% State Sales Tax. All events hosted in the Baytowne Conference Center are subject to a 2% Arts and Entertainment Fee. All prices quoted are per room per day. If you do not see an item that is necessary to make your meeting a success, please call us for a professional consultation. Delivery fees may apply. All prices subject to change.

Continental Breakfasts

Emerald Coast Continental

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Assorted Croissants, Muffins, Danish
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk
\$16.50

Rise 'n' Shine

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Display of Individual Cereals and Flavored Yogurts
Assorted Croissants, Muffins, Danish
Bagels and Cream Cheese
Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk
\$20.00

Southern Hospitality

Assorted Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted Croissants, Muffins, Danish
Fruit Preserves and Butter

Please select One of the following:

Biscuits and Gravy
Ham and Cheese Croissants
Sausage Biscuits

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk

\$18.00

Choice of Two Hot Items \$20.00

All Three Hot Items \$22.00

Breakfast Buffets

Early Bird

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Display of Individual Flavored Yogurts
Selection of Individual Dry Cereals, Whole and Skim Milk
Assorted Croissants, Muffins, Danish
White and Wheat Toast
Fruit Preserves and Butter
Scrambled Eggs with Cheddar Cheese
Hickory-smoked Bacon
Sausage Links
Home Fries with Sautéed Peppers and Onions
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk
\$23.00

Southern Sunrise

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Display of Individual Flavored Yogurts
Selection of Individual Dry Cereals, Whole and Skim Milk
Assorted Croissants, Muffins, Danish
White and Wheat Toast
Fruit Preserves and Butter
Scrambled Eggs with Vermont Cheddar
Buttermilk Biscuits and Sausage Gravy
Hickory-smoked Bacon and Sausage Patties
Buttered Grits
Home Fries with Sautéed Peppers and Onions
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk
\$24.00

The Sandestin

Assorted Fruit Juices
Sliced Seasonal Fruits and Berries
Display of Individual Flavored Yogurts
Oatmeal with Brown Sugar, Golden Raisins and Pecans
Assorted Croissants, Muffins and Danish
White and Wheat Toast
Fruit Preserves and Butter
Scrambled Eggs with Sautéed Mushrooms and Herbs
Buttermilk Pancakes with Warm Maple Syrup
Hickory-smoked Bacon and Sausage Links
Buttered Grits with Cheddar
Home Fries with Sautéed Peppers and Onions
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk
\$26.00

Plated Breakfasts

*Price includes choice of Breakfast Meat and Side accompanied by Fresh-squeezed Orange Juice, Assorted Breakfast Pastries, Fruit Preserves and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas*

Breakfast Entrées

Select One:

- Three Scrambled Eggs with Cheddar Cheese and Chives \$12.00
- Almond Battered Brioche French Toast \$14.00
- Quiche Plate: Choice of Classic Lorraine, Mushroom, or Spinach and Swiss \$15.00
- Eggs Benedict with Roasted Tomato, Canadian Bacon and Hollandaise \$17.00
- Croissant with Scrambled Eggs, Cheddar Cheese and Fresh Tomato \$19.00

Breakfast Meats

Select One:

- Hickory-smoked Bacon
- Smoked Link Sausage
- Sausage Patties
- Canadian Bacon
- Grilled Ham

For multiple Meats, add \$2.50 per choice

Breakfast Sides

Select One:

- Home Fries with Sautéed Peppers and Onions
- Potato Pancakes
- Stone Ground Grit Cakes with Vermont Cheddar
- Sweet Potato Hash
- Fresh Seasonal Fruit Cup
- Fruit, Yogurt and Granola Parfait

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Breakfast Enhancements

Eggs and Omelets

Fresh Eggs and Omelets Cooked to Order

Fillings include:

Tomatoes, Mushrooms, Onions, Peppers, Ham, Bacon,

Green Onions and Salsa

Cheddar and Swiss Cheese

(Egg Whites and Egg Beaters available)

\$10.00

Pancakes, Belgium Waffles or French Toast

Served with the following:

Warm Wild Berry Compote, Apple Compote

Vanilla Whipped Cream, Powdered Sugar

Fresh Strawberries, Warm Maple Syrup and Sweet Butter

\$10.00

A La Carte

Biscuits and Sausage Gravy	\$4.50 per person
Bacon and Scrambled Eggs Biscuit Sandwich	\$5.50 per person
Breakfast Quesadilla of Eggs, Salsa, Cheese and Cilantro	\$5.50 per person
Classic Quiche Lorraine	\$5.50 per person
Portobello, Spinach and Gruyere Cheese Quiche	\$5.50 per person
Our Signature Frittata of Smoked Bacon, Caramelized Onion and Swiss Cheese	\$5.50 per person
Smoked Salmon, Traditional Garniture	\$6.00 per person
Steel-Cut Irish Oatmeal, Brown Sugar and Raisins	\$3.00 per person
Southern Style Grits, Vermont Cheddar and Bacon	\$3.50 per person
Fruit, Yogurt and Granola Parfaits	\$5.00 each
Assorted Breakfast Scones	\$3.50 per person
House-Made Granola	\$4.50 per person
Individual Flavored Yogurts	\$4.00 each

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Brunch

Not just for Sunday, this brunch is an everyday feast of traditional and adventurous fare.

Bountiful Brunch

Selection of Fresh-squeezed Juices

Sliced Seasonal Fruits and Berries

Smoked Salmon with Classic Garnitures

Seasonal Field Greens with Tomatoes, Cucumbers, Carrots, and Assorted Dressings
Tomatoes and Fresh Mozzarella, Basil and Balsamic Vinaigrette
Asparagus, Artichoke and Roasted Peppers Salad

Uniformed Chef to Carve:
Roasted Strip Loin of Beef

Assorted Miniature Rolls and Breads with Horseradish Sauce, Mayonnaise and Whole Grain Mustard

Scrambled Eggs
Traditional Cinnamon French Toast with Maple Syrup

Searched Chicken Breast with Chianti Sauce
Grilled Catch of the Day with Fennel Beurre Blanc

Hickory-Smoked Bacon and Link Sausage
Sautéed Herb New Potatoes

Assortment of Croissants, Muffins, Danish, Fruit Preserves and Butter

Assorted Petite Cakes, Fruit Tarts and Pastries

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Whole and Skim Milk

\$48.00

Brunch Enhancements

To enhance your Brunch, we suggest adding:

Omelet Station

Mushrooms, Peppers, Ham, Cheese, Fresh Herbs, Sausage, Bacon, Onion,
Tomato and Salsa with White and Wheat Toast
\$10.00

Belgian Waffle Station

Strawberries, Blueberries, Whipped Butter, Maple Syrup and Sweet Cream
\$8.00

Carved Oven-roasted Turkey

Fresh Cranberry Sauce, Herbed Mayonnaise, Three Mustards and Rolls
\$280.00 Serves approximately 25 guests

Carved Honey-glazed Ham

Three Mustards, Mayonnaise and Rolls
\$275.00 Serves approximately 75 guests

Bloody Mary, Champagne and Mimosa Bar

Premium Vodka with Sandestin's own Spicy Bloody Mary Mix
Enjoy Brut Champagne with Freshly-squeezed Orange Juice
\$7.00 per Drink

A \$75 Chef's Fee will apply to each Action Station

Themed Refreshment Breaks

Morning Breaks

Chocolate and Strawberries

Baskets of Juicy Plump Strawberries
Dark and White Chocolate Fondue
Chocolate-dipped Strawberry Lollypops
Milk Chocolate Mousse with Strawberry Jelly
Chocolate Pudding
Strawberry Jell-O®
Strawberry Marshmallow
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
\$18.00

Eggs and Cheese

Egg Salad Tea Sandwiches
Mini Quiche Lorraine
Egg Crepes with Apple Compote
Parmesan Cheese Sticks
Cheddar Cheese Bites with Grapes
Swiss Cheese Bites with Raspberries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
\$14.00

Cookies and Milk

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
And a variety of International Cookies in Jars
Whole Milk, Chocolate Milk and Soy Milk
\$13.50

Bagel Break

Assortment of Flavored Bagels
Flavored Cream Cheese, Herbed Butter and Jams
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas
Bottled Water
\$15.50

Energy Break

Fresh Whole Fruit
Assorted Individual Flavored Yogurts
Fruit, Granola, and Protein Bars
PowerAde®
Regular and Sugar-free Red Bull®
Starbucks® Frappuccinos
Assorted Sodas and Bottled Water
\$18.00

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Afternoon Breaks

Waffles and Ice Cream

Freshly Made Warm Mini Waffles
Vanilla, Chocolate and Strawberry Ice Creams

Toppings to include:

Whipped Cream, Honey, Chocolate Syrup, Berry Compote, Oreo Chunks,
M&M's, Chopped Nuts and Cherries
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas

\$16.00

Ying and Yang

Chicken Siu Mai
Shrimp Har Kow
Vegetable Spring Rolls
Egg Tarts
Coconut Panna Cotta
Hot Green Tea
Chilled Chrysanthemum Tea
Iced Coffee

\$17.50

Crunch and Munch

Corn, Blue Corn and Red Chili Tortilla Chips
Guacamole and Salsa
Plantain Chips and Potato Chips
Cucumber, Celery and Carrot Sticks
Roasted Onion Dip, Spinach and Artichoke Dip, Queso
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas

\$15.00

Florida Citrus

Petite Key Lime Tart
Lemon Meringue Pie
Orange Pound Cake
Lemon Squares
Fresh Lemonade and Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas

\$14.00

Ball Park

Freshly Popped Popcorn
Roasted Peanuts
Crunchy Pretzel Sticks and Warm Soft Pretzels
Sausage in Puff Pastry, Yellow Mustard and Ketchup
Assorted Sodas
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Gourmet and Herbal Teas

\$16.50

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A La Carte Break Selections

Beverages

Due to brewer's capacities, 1-1/2 gallons is the minimum order of either variety of Coffee.

Regular and Decaffeinated Coffee	\$60.00 per 1-1/2 gallons
Assorted Gourmet and Herbal Teas	\$36.00 per gallon
Choice of Juice: Orange, Grapefruit, Apple, Cranberry and Tomato	\$20.00 per carafe (serves 5)
Assorted Sodas	\$ 3.00 each
Bottled Water	\$ 3.25 each
Sparkling Water	\$ 3.75 each
Iced Tea, Lemonade or Fruit Punch	\$16.00 per carafe (serves 5)
Assorted Individual Bottled Fruit Juices	\$ 3.75 each
PowerAde® Sports Drink	\$ 3.75 each
Starbucks® Frappuccinos or Double Shot Espresso	\$ 3.75 each
Red Bull® Energy Drink	\$ 3.75 each
Vitamin Water	\$ 3.75 each

Baked Goods

Assorted Breakfast Pastries	\$32.00 per dozen
Assorted Muffins	\$32.00 per dozen
Breakfast Croissants	\$33.00 per dozen
Country Biscuits with Butter and Jellies	\$24.00 per dozen
Assorted Breakfast Breads	\$33.00 per dozen
Pecan Cinnamon Buns	\$40.00 per dozen
Bagels with Cream Cheese	\$30.00 per dozen
Assorted Cookies	\$30.00 per dozen
Assorted Brownies	\$30.00 per dozen
Assorted Miniature French Pastries and Tarts	\$35.00 per dozen
Assorted Donuts	\$28.00 per dozen

Breakfast Sandwich Selections

Choice of Biscuit, Mini Croissant, Bagel or English Muffin

Sausage	\$55.00 per dozen
Honey-cured Ham and Cheese	\$55.00 per dozen
Smoked Bacon and Cheese	\$55.00 per dozen
Stuffed Biscuits with Scrambled Eggs and choice of: Bacon, Country Sausage or Honey-cured Ham	\$62.00 per dozen

Additional Items

Fresh Whole Fruit	\$2.50 per piece
Fresh Sliced Fruit Platter	\$6.00 per person
Individual Fruit Yogurt	\$4.00 each
Breakfast Bars	\$2.50 each
Assorted Candy Bars	\$2.50 each
Assorted Ice Cream Bars	\$4.00 each
Warm Soft Pretzels with Yellow Mustard	\$3.50 each
Assorted Individual Bags of Potato Chips	\$2.50 each
Individual Bags of Trail Mix	\$2.50 each
Assorted Dry Cereal and Milk	\$4.00 per person

A 22% Taxable Service Charge and 7% State Sales Tax will be applied to all Food and Beverage pricing. All events hosted in the Baytowne Conference Center are subject to a 2% Arts and Entertainment Fee. Prices are subject to change without notice.

Boxed and Picnic Lunches

Customize a Box Lunch

Create your own lunch box by selecting up to Three of your favorite Sandwiches from the Main Selections, then One Side, One Fruit, One Snack and One Dessert.

Main Selection

*You may select up to Three options from the Main Selections Menu.
Prices include One each: Side, Fruit, Snack and Dessert.*

Grilled Portobello Mushrooms, Eggplant, Roasted Pepper and Arugula on Onion Roll	\$20.00
Grilled Chicken with Hummus and Tzatziki stuffed in a Pita Pocket	\$24.00
Classic Tuna Salad on a Soft Kaiser Roll	\$22.00
Turkey Wrap with Swiss Cheese, Bacon, Avocado and Garlic Aioli	\$22.00
Roast Beef with Bleu Cheese and Horseradish Cream on Baguette	\$25.00
Classic Caesar Salad with Grilled Chicken	\$24.00
'Lighter' Po'Boy ~ Blackened Shrimp, Chorizo Salad, Avocado Aioli, Whole Wheat Wrap	\$27.50
Muffuletta ~ Olive Spread, Ham, Salami, Mortadella, Provolone and Mozzarella	\$23.00
Deli Sandwiches ~ Turkey on Wheat Roll or Ham and Swiss Croissant	\$22.00

Side

Select One. The same side will be included in all box lunches.

- Red Skin Potato Salad
- Orzo and Grilled Vegetable Salad
- Tomato and Mozzarella Salad
- Classic Cole Slaw
- Greek Salad
- Sun-dried Tomato Pesto

Fruit

Select One. The same fruit will be included in all box lunches.

- Orange
- Banana
- Red or Green Apple
- Fruit Salad with Mint

Snack

Select One. The same snack will be included in all box lunches.

- Potato Chips
- Terra Chips
- Baby-bell® Cheese
- Pretzels
- Salted Peanuts
- Trail Mix
- Raisins
- Candy Bar
- Granola Bar
- Peanut M&M's

Dessert

Select One. The same dessert will be included in all box lunches.

- Chocolate Chip, Peanut Butter or Oatmeal Cookie
- Chocolate Brownies
- Apple Turnover
- Glazed Vanilla Crème Cake

Beverage

- Soft Drinks \$3.00
- Fiji® Water \$4.00
- Imported Beer \$6.00
- Domestic Beer \$5.50

Hotel beverage licensing requires that any beverages ordered for off-premise consumption become the property of the purchaser. The Hotel will not rebate any unconsumed beverages.

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Executive Lunches

For those intense meetings on a tight schedule, these plated lunches are served in the meeting room.

Executive lunches include Chef's Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas and Iced Tea

Salads

Served with Warm Rolls and Butter

Grilled Chicken Caesar Salad	\$18.00
Grilled Shrimp Caesar Salad	\$22.00
Trio Salad Plate ~ Chicken, Seafood, and Tuna served with Mixed Greens, Tomato, Red Onion, Cucumber, Hard-boiled Egg, Vinaigrette and Toasted Bruschetta	\$24.00
Sandestin Creole Cobb Salad with Spicy Shrimp, Lump Crab Meat, Bacon, Avocado, Roasted Corn Salsa, Hard-boiled Egg and Creole Remoulade	\$24.00
Jamaican Blue ~ Baby Greens with Blackened Chicken, Maytag Bleu Cheese, Applewood Bacon, Avocado, Tomatoes Served with Raspberry Vinaigrette	\$24.00

Gourmet Sandwiches

Served with Potato Salad and Kosher Pickle

Marinated and Grilled Chicken on Rustic Rosemary Olive Bread, Fresh Mozzarella, Roasted Roma Tomatoes, Fresh Spinach and Balsamic Aioli	\$20.00
Sandestin Club with Smoked Turkey, Applewood Bacon and Avocado on Toasted Focaccia with Roasted Garlic and Bacon Aioli	\$22.00
Wrap Sandwiches: Choice of Chicken Caesar, Turkey Avocado with Bacon or Honey Ham and Swiss	\$18.00
Smoked Tenderloin of Beef with Caramelized Onions, Boursin Cheese, and Spinach on Toasty Italian Bread	\$24.00

The "Board" Lunch

Individual Wooden Boards with Smoked Beef Tenderloin (Red Pepper Aioli, Caramelized Onions, Blue Cheese), Antipasto of Grilled Vegetables, Cheeses, and Sliced Meats, Chicken Salad, Spicy Grilled Shrimp (Chipotle Aioli and Fresh Lemon) and Rustic Rosemary Olive Bread \$36.00

You may select up to three menu combinations from the options above.

Plated Luncheons

Includes choice of Soup or Salad, Entrée and Dessert along with Chef's Choice of Seasonal Vegetable Accompanied by Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Gourmet and Herbal Teas, Iced Tea

Soups and Salads

Select One:

Minestrone Genovese
Caribbean Crab and Corn Chowder
French Onion
Spicy Tortilla
Asian Chicken Noodle
Potato and Cheddar with Bacon
Tuscan White Bean
Steak and Potato with Lentils

Baby Spinach Salad, Red Onion, Marinated Mushrooms, Hard-boiled Egg,
Tomato and Warm Bacon Vinaigrette

Mixed Greens Salad, Cucumber, Tomato, Carrot and Balsamic Vinaigrette
Greek Salad, Feta Cheese, Red Onion, Cucumber, Roma Tomato,
Kalamata Olives and Creamy Basil Dressing

Caprice Salad with Fresh Basil, Ripe Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette
Tomato Cucumber Salad with Fresh Dill and Sour Cream

Lunch Entrées

Select One:

Soy-seared Salmon, Curried Pearl Pasta, Carrot Ginger Reduction	\$26.00
Marinated and Grilled Skirt Steak, Grain Mustard Smashed Potatoes, Shiitake Mushroom Sauce	\$28.00
Pesto Grilled Chicken and Pasta Primavera, Fresh Herbs, Extra Virgin Olive Oil and Parmesan Cheese	\$24.00
Vegetarian	\$22.00
Slow-roasted Pork Loin, Creamy Polenta, Peppercorn Sauce	\$26.00
Herb-marinated New York Strip Steak, Roasted Garlic Mashed Potatoes, Cognac Sauce	\$34.00
Crusted Airline Chicken Breast, Provolone, Mozzarella, Fresh Herbs, Roasted Red Pepper Risotto, and Spicy Tomato Sauce	\$26.00
Blackened Grouper, Shrimp and Crawfish Grits, Spicy Butter Sauce	\$35.00
Grilled Petite Filet Mignon, Roasted Onion and Blue Cheese Ragout, Truffle Bordelaise, Fingerling Potato Smash	\$36.00

Desserts

Select One:

Key Lime Meringue Tart with Seasonal Berries
Carrot Sponge Cake with Mascarpone Filling
Chocolate Raspberry Mousse Terrine
Bananamisu

Plated Lunch Enhancements

Southwestern Style Crab Cakes, Roasted Corn Puree, Pico Verde	\$8.00
Shrimp Cocktail Nuevo ~ Grilled Shrimp Ceviche, Lime, Cucumber and Avocado	\$10.00

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Cold Buffet Luncheons

*All Selections served with Freshly Brewed Regular and Decaffeinated Coffee,
Gourmet and Herbal Hot Tea and Iced Tea*

Delicatessen

Chicken Corn Chowder

Basket of Seasonal Greens with Tomatoes, Cucumbers, Carrots and a Selection of Dressings
Roasted Red Skin and Sweet Potatoes, Caramelized Onion, Sweet Pickles, Sherry Vinaigrette
Toasted Orzo Pasta Salad, Roasted Artichokes, Sun-dried Tomato Pesto

Smoked Turkey Breast, Black Forest Ham, Roast Beef, Salami and Pastrami
Cheddar, Swiss and Provolone Cheese
White Albacore Tuna Salad and Egg Salad

Leaf Lettuce, Sliced Tomatoes, Red Onion
Dill Pickles, Pepperoncini, Pickled Vegetables

Assorted Artisan Breads, Hoagie and Kaiser Rolls
Mayonnaise, Dijon, Stone Ground Mustard, Yellow Mustard

Regular Potato Chips

Choice of Two Desserts:

Lemon Tart
Apple Crumb
Brownies and Blondies

\$30.00

Old Favorites

Traditional Cobb Salad with Citrus-spiked Chicken, Avocado, Hard-boiled Egg, Chopped Bacon,
Roma Tomato, Bleu Cheese Crumbles, Ranch Dressing, Balsamic Dressing

Irish Potato Salad with Bacon, Dill and Sour Cream

Fresh Fruit Salad

Grilled Asparagus and Cremini Mushrooms with Chives

Tuna Salad on a Miniature Croissant

Chicken Salad with Granny Smith Apples and Walnuts in Whole Wheat Wrap
"Croque Monsieur" Ham and Swiss, Egg Battered and Sautéed
Turkey Club with Applewood Smoked Bacon, Provolone and Avocado Aioli

Mayonnaise, Dijon, Stone Ground Mustard, Yellow Mustard

Kettle Chips

Choice of Two Desserts:
Triple Chocolate Devil Cake
Strawberry Shortcake
Lemon Meringue Tart

\$33.00

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Santorini

Tomato Mozzarella Salad
Cannellini Bean and Blackened Shrimp Salad
Potato Salad with Chorizo, Roasted Pepper and Olives
Chilled Grilled Seafood with Herbs, Virgin Olive Oil and Lemon Juice
Seasonal Greens with Tomatoes, Cucumbers and Carrots
Ranch and Vinaigrette Dressings

Bruschetta with Tomato, Fresh Mozzarella and Arugula
Prosciutto with Melon
Chilled Grilled Chicken Breast with Couscous, Raisins and Preserved Lemon
Sliced Skirt Steak with Ratatouille Salad, Garlic Crostini

Assortment of Focaccia, Ciabatta, and Asiago Rolls, Grissini and Lavosh
Served with Hummus, Tapenade, Babaganoush and Tzatziki

Choice of Two Desserts:
Cannolis, Tiramisu
Fruit Tarts, Vanilla Panna Cotta
Amoretti Cookies

\$45.00

Extraordinaire

Six Onion Bisque with Parmesan and Roasted Garlic

Green Romaine Caesar
Baskets of Mesclun Greens

Toppings to include:
Marinated Grape Tomatoes, Baby Mozzarella, Marinated Artichokes,
Button Mushrooms, Cucumbers, Boiled Eggs, Croutons

Dressings to include:
Buttermilk Ranch, Bleu Cheese, Thousand Island and Basil Balsamic Vinaigrette

Gourmet Sandwiches to include:
Grilled Vegetables and Portobello Mushroom on Olive Focaccia
Shrimp Wrap with Avocado and Bacon
Roasted Chicken Salad with Pecans on Brioche
Marinated and Grilled Beef with Bleu Cheese and Horseradish Sauce on Baguette

Choice of Two Desserts:
Cookies and Cream Cheesecake
Lemon Tart with Meringue
Strawberry Shortcake
Chocolate Mud Cake

\$38.00

Hot Buffet Luncheons

Piccola Italia

Antipasto Salad
Orzo Pasta with Basil, Red and Yellow Tomatoes
Ratatouille Salad with Feta Cheese
Seasonal Baby Greens with Tomatoes, Cucumbers and Carrots
Ranch and Italian Dressings

Rolls and Butter

Meat Lasagna
Grilled Breast of Citrus-spiked Chicken with a Fontina Cream Sauce
Italian Sausage and Caramelized Onions with Peppers
Soft Sun-dried Tomato Polenta
Medley of Seasonal Vegetables with Roasted Sweet Peppers

Tiramisu Mousse
Cannolis

\$34.00

Mariachi

Citrus Marinated Seafood Ceviche
Black Bean, Roasted Corn and Slow Roasted Pork Salad

Taco Bar to include:

Fried Tortilla Chips, Taco Shells
Spiced Ground Beef
Shredded Lettuce, Diced Tomato, Black Olives, Grilled Corn
Shredded Cheddar and Monterey Jack
Pickled Peppers, Sour Cream, Tomato Salsa,
Guacamole, Chipotle Ranch

Chimichangas with Red Chile Sauce and Shredded Cheese
Choice of: Grilled Chicken or Beef Fajitas, Bell Peppers, Onions, Flour Tortilla
Re-Fried Beans
Spanish Rice

Fried Churros Rolled in Cinnamon Sugar
Chocolate, Coffee and Vanilla Flan

\$34.00

Riverboat

Iceberg Lettuce and Butter Leaf with Fried Green Tomatoes,
Sliced Cucumbers and Buttermilk Ranch Dressing
Traditional Cobb Salad with Grilled Chicken, Hard-boiled Eggs,
Avocado, Red Onion and Bleu Cheese
Irish Potato Salad

Cheddar Bay Biscuits

Blackened Flounder with Stewed Okra and Tomatoes
Southern Fried Chicken
Brochette of Beef, Vidalia Onion Gravy
Braised Collard Greens with Ham Hocks
Black-eyed Peas

Choice of Two Desserts:

Banana Cream Pie
Mississippi Mud Pie
Lemon Meringue Pie
Red Velvet Cake

\$34.00

Terrific Pacific

Spicy Asian Chicken Noodle Soup
Assorted Bread and Rolls

Assortment of Greens with Mango-Soy Dressing
Soba Noodles with Garden Vegetables and Sesame Ginger Vinaigrette
Oriental Chicken Salad with Honey Cashews
'Char Siu' Pork and Napa Cabbage Slaw

Pan-seared Catch of the Day with Fried Eggplant, Light Curry Sauce
Crisp Chicken with Baby Bok Choy, Sweet and Sour Sauce
Peppered Garlic Beef with Mushrooms and Broccoli
Wok-fried Vegetables
Fried Rice

Choice of Two Desserts:

Lychee Crème Caramel
Green Tea Cheesecake
Ginger Pear Tart
Raspberry Bread Pudding
Fortune Cookies

\$36.00

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Beach Tailgate Party

Seasonal Fresh Fruit Salad
Grilled Vegetable and Farfalle Pasta Salad
Creamy Coleslaw
Red-Skin Potato Salad

Baked Beans
All Beef Hot Dogs
Grilled Angus Beef Burgers
Grilled Marinated Chicken Breasts

Sliced American, Swiss, and Pepper Jack Cheese
Tomatoes, Diced White and Sliced Red Onions, Leaf Lettuce, Pickles and Sweet Relish
Ketchup, Dijon and Yellow Mustard, and Mayonnaise
Assorted Buns and Rolls

Choice of One Dessert:
Assorted Fruit Pies
Cookies and Brownies
Key Lime Tarts

\$32.00

Pizza Buffet

Greek Salad with Feta Cheese, Red Onion, Cucumber, Roma Tomato,
Kalamata Olives and Creamy Basil Dressing
Ziti Pasta Salad

Fresh Oven-baked Pizzas
Choice of Three Pizzas, Two Toppings per Pizza
Onions, Peppers, Mushrooms, Jalapeños, Beef, Sausage, Pepperoni,
Canadian Bacon, Pineapple, Black Olives, Anchovies
Freshly Grated Parmesan Cheese and Crushed Red Pepper
Freshly Baked Bread Sticks with Marinara Sauce

Assorted Cookies and Brownies

\$34.00

New American

Wedge of Iceberg, Bacon, Avocado, Grape Tomato, Croutons
Herb Vinaigrette and Ranch Dressing
Marinated Tomatoes, Cucumber and Dill
Watermelon and Red Onion Salad, Raspberry Vinaigrette

Selection of Mini Sliders with and without Cheese:
Portobello Mushroom, Roasted Pepper and Goat Cheese
Smoked and Slow-roasted Pork, House BBQ Sauce
Shaved Beef with Au Jus, Caramelized Onions, Bell Peppers and Provolone
Freshly Baked Breads

Battered Fries

Sweet, Spicy and Dill Pickles
Ketchup, Mayonnaise, Dijon Mustard, Spicy Remoulade

Choice of Two Desserts:
New York-style Cheesecake
Bananamisu
Carrot Cake with Mascarpone Filling

\$35.00

Bongiorno

Tuscan Vegetable Minestrone with Asiago Cheese

Focaccia, Ciabatta Rolls and Grissini
Virgin Olive Oil, Balsamic Vinegar, Tapenade and Pesto

Vine-ripened Tomato and Fresh Mozzarella with Extra Virgin Olive Oil and Basil
Fruit Salad with Mint and Fresh Basil
Potato Salad with Tomatoes and Oregano
White Beans with Shrimp, Garlic and Rosemary
Caesar Salad with Traditional Condiments

Fusilli Pasta with Bolognese Sauce
Seared Salmon with Sofrito Broth
Chicken Marsala with Mushroom Sauce
Wild Mushroom Ravioli, Sweet Peas, Parmesan Almond Cream Sauce
Broccoli Rabe with Garlic and Olive Oil

Choice of Two Desserts:
Cannolis
Classic Tiramisu
Chocolate-dipped Biscotti with Fresh Strawberries
Amaretto Sabayon Ricotta Cheesecake

\$36.00

Reception Suggestions

Hors d' Oeuvres

Chilled Impressions

Butler passed or presented on platters

per piece

Chick Pea Tartlets with Roasted Cherry Tomato	\$3.00
Baby Mozzarella and Grape Tomatoes on Focaccia	\$3.00
Roasted Vegetable Ratatouille with Olive Tapenade, Manchego Cheese	\$3.00
Tomato and Olive Salad on Bruschetta	\$3.00
Roasted Artichoke Mousse on Crostini	\$3.00
Granny Smith Apple with Bleu Cheese and Walnuts on Toast	\$3.00
Brie and Strawberry Mousse on Toasted Brioche	\$3.50
Tomato Gazpacho Shooter with Citrus Crème	\$3.50
Fruit Kabobs with Yogurt	\$3.50
Jamaican Chicken Salad on Brie with Fruit Salsa	\$3.50
Prosciutto and Melon Canapé	\$3.50
Smoked Duck with Celeriac Salad on Crostini	\$3.50
Profiterole with Duck Rillettes	\$3.50
White Fish Salad in Mini Wontons	\$3.50
Smoked Salmon Tartare on Bruschetta	\$3.50
Fig with Goat Cheese Mousse	\$3.50
Spicy Shrimp Crostini with Red Pepper Aioli	\$3.50
Asparagus and Crab Salad Tartlet with Sweet Corn	\$4.00
California Sushi Rolls with Ginger, Soy, and Wasabi	\$4.00
Truffled Cauliflower Mousse with Caviar	\$4.00
Yukon Gold Potato Confit with Crème Fraiche and Caviar	\$4.50
Carpaccio of Beef on Truffled Polenta Cake	\$4.50
Chilled Lobster Medallion with Artichoke Mousse	\$4.50
Iced Jumbo Peeled Shrimp with Cocktail Sauce	\$4.50
Tartlet with Foie Gras Mousse	\$5.00
Lobster Skewer with Asian Pesto	\$6.50

Minimum order of 25 pieces per selection

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Hors d' Oeuvres

Hot Impressions

Butler passed or presented on platters

	<i>per piece</i>
Spanakopita (Spinach and Feta Cheese Turnover)	\$3.00
Vegetable Spring Roll, Sweet Chili Dipping Sauce	\$3.00
Goat Cheese and Mushroom Rangoon	\$3.00
Spinach and Artichoke Tartlet	\$3.00
Mascarpone Tart with Bleu Cheese and Caramelized Red Onion	\$3.00
Ratatouille and Goat Cheese Phyllo	\$3.00
Spinach and Artichoke Quiche	\$3.00
Pear and Almond Brie	\$3.00
Mini Coney Island Franks	\$3.50
Bacon Quiche	\$3.50
Conch Fritter, Mango Cajun Remoulade	\$3.50
Chicken Adobo Brochettes	\$3.50
Chicken and Cheese Quesadilla	\$3.50
BBQ Pork "Char Siu Bao"	\$3.50
Mini Beef or Chicken Wellington	\$3.50
Spicy Beef Empanada	\$3.50
Mini Sausage and Cheese Deep Dish Pizza	\$3.50
Mini Chicken Kabob with Teriyaki Glaze	\$3.50
Smoked Gouda and Chorizo Puff	\$3.50
Coconut Shrimp, Sweet Chili Sauce	\$4.00
Shrimp Wrapped with Bacon, Ancho Chile Butter	\$4.00
Shrimp Maui Chopstick, Hoisin Dipping Sauce	\$4.00
Scallop Wrapped with Bacon	\$4.00
Miniature Crab Cakes, Creole Tartar Sauce	\$4.50
Lobster Cobbler	\$5.50
Crab Rangoon	\$5.50
Lobster Fritter, Cajun Remoulade	\$5.50
Baby Lamb Chops, Mint Jelly	\$6.00

Minimum order of 25 pieces per selection

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Cocktail Hour Displays

Fresh Seafood on Ice

	<i>per 100 pieces</i>
Jumbo Gulf Shrimp ~ 21/25, Peeled	\$495.00
Jumbo Gulf Shrimp ~ 31/35, Peel n' Eat	\$415.00
Oysters on the Half Shell	\$375.00
Clams on the Half Shell	\$375.00
Snow Crab Claws	\$375.00
Jonah Crab Claws	\$425.00
Florida Stone Claws (available October 15 to May 15 only)	\$750.00

Minimum order of 25 pieces per selection

Sushi

Assorted Sushi and California Maki Rolls

Minimum of 30 guests

\$16.00 per person

Salmon

Whole Poached Salmon

Whipped Cream Cheese and Cucumbers, Chopped Onions, Eggs and Capers

Serves approximately 75 guests

\$375.00 each

Fresh Smoked Salmon

Mini Bagels, Herbed Cream Cheese

Serves approximately 30 guests

\$250.00 each

Baked Brie En Croute

Puff Pastry-wrapped Double Cream Brie

Baked Golden Brown and served with Fresh Fruit

Serves approximately 75 guests

\$325.00 each

Chocolate Fondue

A Selection of Cubed Fresh Fruit, Pretzels, Marshmallows and Pound Cake

\$11.00 per person

Chocolate Fondue Fountain available for an additional charge

Finales

	<i>per 100 pieces</i>
Chocolate-dipped Strawberries	\$275.00
Assorted Almond Petit Fours	\$275.00
Assorted Chocolate Truffles	\$275.00
Assorted Miniature Pastries	\$275.00

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Crudité

Seasonal Selection of Fresh Vegetables
with Dipping Sauces
\$3.50 per person

Fresh Fruits

Sliced Seasonal Fresh Fruits
served with Honey Yogurt and Whipped Cream
\$5.50 per person

Antipasto Table

Assorted Italian Meats and Cheeses
Includes Prosciutto, Mortadella, Pepperoni, Salami, Provolone and Fontinella Cheeses
Pepperoncini, Italian Black and Green Olives, Roasted Peppers, Marinated Mushrooms and Artichoke
Hearts, Buffalo Mozzarella Cheese with Sun-dried Tomatoes, Sliced Ripe Tomatoes,
Italian Herbs and Olive Oil
Crackers and Focaccia Bread
\$7.50 per person

Market Station

Deluxe Presentation of Imported and Domestic Artisan Cheese
Fresh Fruit, English Crackers, French Breads
Displayed with Whole Cheeses and Dried Fruits
\$8.00 per person

Dry Snacks

Potato Chips, Tortilla Chips or Pretzels	\$3.00 per person
Ranch, Bleu Cheese, French Onion Dip, Guacamole or Salsa	\$ 13.00 per bowl
Mixed Nuts or Trail Mix	\$4.00 per person

Carvery

Uniformed Chefs will carve the following selections:

	<i>per order</i>
Portobello and Oven-roasted Vegetable Strudel Served with Roma Tomato and Basil Coulis. <i>Serves approximately 30 people</i>	\$150.00
Baked Salmon Wellington Served with Southern Cream Biscuits, Fennel Cream Sauce. <i>Serves approximately 15 people</i>	\$200.00
Whole Oven-roasted Turkey Served with Buttermilk Biscuits, Cranberry Sauce and Mustard Selection <i>Serves approximately 30 people</i>	\$300.00
Glazed Baked Ham Served with Buttermilk Biscuits and Selection of House Mustards <i>Serves approximately 35 people</i>	\$320.00
Roasted Pork Loin Served with Miniature Rolls and Caramelized Apple Chutney <i>Serves approximately 30 people</i>	\$320.00
Roasted Prime Rib of Beef Served with Miniature Rolls, Creamed Horseradish and Mustard Selection <i>Serves approximately 30 people</i>	\$500.00
Whole Roasted Tenderloin of Beef Served with Miniature Rolls, Creamed Horseradish and Mustard Selection <i>Serves approximately 10-15 people</i>	\$375.00
Roasted Leg of Lamb Served with Minted Dill Mayonnaise and Silver Dollar Rolls <i>Serve approximately 40 people</i>	\$400.00
Whole Roasted Steamship Round of Beef Served with Silver Dollar Rolls, Creamed Horseradish and Mustard Selection <i>Serves approximately 150 people</i>	\$725.00

Chef's Fee is \$75 per Station, per hour

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Reception Action Stations

*A minimum of four Stations recommended if Action Stations are planned as a Dinner alternative.
A \$75 per hour Chef's Fee will apply for each manned Station.*

Wok Time

Sweet and Sour Shrimp with Peppers, Pineapple, Red Onion
Stir-fry Chicken with Oriental Vegetables, Garlic Mushroom Sauce
Chinese Fried Rice
Assorted Dim Sum in Steamer Basket

\$28.00 per person

Risotto to Rave About

Chicken Confit, Wild Mushrooms, Fresh Peas and Caramelized Onion
Calamari, Scallop and Rock Shrimp
with Parmesan Cheese, Italian Parsley and Lemon Oil
Garlic Bread Basket

\$30.00 per person

Crisp Quesadilla

Three-Cheese Quesadilla
Chicken and Black Bean Quesadilla
Shrimp and Green Chili Quesadilla
Fresh Tomato Salsa, Guacamole and Shredded Lettuce

\$18.00 per person

Everybody Loves Shrimp

Scampi-style Shrimp in Herb, Lemon and Garlic Butter
Shrimp Provencal with Calamari and Fresh Basil
Crispy Fried Shrimp, Horseradish-Tomato Cocktail Sauce
Shrimp Tempura Roll

\$28.00 per person

Under the Sea

Seafood Paella
Steamed Mussels and Clams
Tomato, Basil and Garlic Broth, Sourdough Bread
Blackened Market Catch with Tropical Fruit Salsa

\$28.00 per person

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Pasta! Pasta!

Penne and Bowtie Pasta, Ricotta and Spinach Ravioli
Fresh Pomodoro and Alfredo Sauce
Bay Shrimp, Chicken, Broccoli, Garden Peas, Mushrooms, Peppers and Tomatoes
Parmesan Reggiano Cheese, House-made Garlic Bread

\$20.00 per person

Venerable Vegetables

Sautéed Asparagus with Classic Hollandaise
Grilled Marinated Vegetables
Stew of Wild Mushrooms over Asiago Polenta

\$16.00 per person

From the Sidelines

Assorted Sliders
Queso and Black Bean Dip with Tortilla Chips
Beef and Chicken Fajita Station
Guacamole, Tortilla Chips, Salsa
Jumbo Pretzels with Mustard

\$24.00

Add Sautéed Shrimp for an additional \$4 per person

The Big Easy

Sandestin's Award Winning Gumbo sautéed with Shrimp and Crawfish Tail Meat
Flambéed with Jack Daniels Bourbon
Served with Steamed White Rice

\$18.00

From the Garden

Chef-tossed Salads presented in wooden bowls
Toppings to include:
Haricot Verts, Grape Tomatoes, Fresh Fennel and Brioche Crouton
Lemon-Olive Oil Dressing
Artichokes, Caramelized Mushrooms, Smoked Salmon
Dill Crème Fraiche Dressing
Soba Buckwheat Noodles with Garden Vegetables
Crisp Wonton and Mango Soy Dressing

\$18.00

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Plated Dinners

All Plated Dinners include a choice of Soup or Salad, Entrée with Chef's Choice of Market Vegetable and Starch, choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee Assorted Gourmet and Herbal Teas

Appetizers

Our Chef suggests adding a Dinner Appetizer:

Potato Samosas, Tamarind Chutney, Cilantro	\$9.00
Cuban Vaca Frita, Corn Tamale, Mole Coloradito	\$10.50
Southwestern Crab Cake, Roasted Corn Purée, Four Cheese Brulee, Pico Verde	\$11.00
Coriander-seared Sea Scallops, Bacon-Chive Risotto, Mushroom Ragout	\$11.50
Warm Lump Blue Crab Gratin, Leek Fondue	\$12.00
Shrimp Cocktail Nuevo ~ Grilled Shrimp Ceviche, Cucumber, Avocado	\$12.00
Ahi Seared Tuna, Gingered Soba Noodles, Citrus Emulsion	\$15.00

Soups and Salads

Choice of One:

- Minestrone Genovese
- Tomato Basil
- Seafood Chowder
- Potato and Leek
- Cream of Wild Mushroom Soup
- Roasted Corn Bisque
- Asian Chicken Noodle
- Yellow Tomato Bisque
- Blue Crab
- Oyster and Artichoke
- Shrimp and Crawfish Gumbo
- Butternut Squash

~ or ~

Mixed Greens Salad, Roma Tomato, Cucumber, Carrot,
Buttermilk Ranch and Balsamic Vinaigrette

Bibb Salad, Tri-colored Tomatoes, Roasted Red Grapes, Stilton Cheese,
Toasted Pine Nuts and Balsamic Vinaigrette

Greek Salad, Feta Cheese, Black Olive, Roma Tomato,
Red Onion, Pepperoncini and Herb Vinaigrette

Baby Spinach, Red Onion, Bacon, Hard-Boiled Egg, Tomato,
Fat-Free Raspberry Vinaigrette

Traditional Caesar Salad, Shaved Parmesan, Croutons, Lemon Wedges,
Caesar Dressing

Caprice Salad ~ Ripe Tomato, Fresh Mozzarella,
Basil, Pesto and Balsamic

Florida Field Greens, Baby Tomatoes, Grapefruit Segments,
Cinnamon Pecans and Mango Soy Vinaigrette

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Dinner Entrées

Duo entrées available at an additional charge.

Grilled Salmon
Baby Vegetables, Warm Bacon and Cabbage Slaw, Dill Cream Sauce
\$38.00

Lightly Dusted Pan-seared Mahi-Mahi
Artichoke and Tomato Red Wine Sauce, Seasonal Vegetables
\$38.00

Potato-cruste Gulf Grouper
Roasted Tomato Broth, Shaved Fennel
\$46.00

Scampi-roasted Prawns,
Lemon Garlic Cream Sauce, Parmesan Reggiano
\$46.00

Pan-seared Australian Barramundi (subject to availability)
Thai Broth, Lemongrass, and Baby Vegetables
\$48.00

All-natural Pan-seared Jumbo Sea Scallops
Sofrito, Vegetable Fricassee
\$50.00

Rotisserie Marinated Airline Chicken Breast
Parmesan Crust, Shiitake Mushroom Au Jus
\$38.00

Free Range Chicken Saltimbocca
Marsala Sauce, Prosciutto, Fontina
\$38.00

Double Cut Bone-in Pork Chop
Rosemary Cognac Sauce, Golden Raisin and Apple Chutney
\$42.00

New Zealand Rack of Lamb
Coffee and Vanilla Rub, Roasted Figs, Zinfandel Reduction
\$49.00

Rib Eye "Filet"
Onion Fondue, Bacon and Bleu Cheese, Beurre Rouge
\$52.00

Filet Mignon
Wild Mushroom Ragout, Truffle Bordelaise, Roasted Asparagus
\$54.00

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Vegetarian and Dessert Suggestions

Vegetarian Entrées

Eggplant Parmesan

Thinly sliced battered Eggplant, Marinara Sauce, Fresh Herbs and Fresh Mozzarella
\$22.00

Vegetable Lasagna with Marinara Sauce and Fresh Herbs
\$22.00

Asian Stir-fry of Vegetables with Tofu served over Soba Noodles
\$24.00

Napoleon of Grilled Vegetables to include Portobella Mushroom, Zucchini,
Yellow Squash, Red Onion and Red Bell Pepper
\$24.00

Tortellini Primavera
Tri-colored Tortellini and Julienne Vegetables with Roasted Garlic Cream Sauce
\$28.00

Dessert

Choice of One:

White Chocolate Cheesecake with Berry Coulis and Sweet Cream
Chocolate Coconut Torte with Roasted Bananas
Lemon Pistachio Cake with Strawberry
Tropical Rice Pudding with Roasted Pineapple
Chocolate Hazelnut Mousse Torte with Crème Fraiche
Chocolate Decadence Tart with Ganache and Raspberry

Pastry Chef's Reserved Collection of Desserts

Additional \$7.00 per person

Mocha Macadamia Nut Brulee Napoleon
Green Tea "Tea" Cake with Fig
Apple Phyllo Crisp with Whipped Vanilla Crème Fraiche
Baked Apples with Cinnamon Brioche and Cherry Wine Compote
Chocolate Espresso Tart with Ganache and Sweet Cream

Dinner Buffets

*All Selections served with Freshly Brewed Regular and Decaffeinated Coffee,
Gourmet and Herbal Hot Tea Selections and Iced Tea*

South of the Border

The flavor and flare of Southwestern food make it perfect for a festive celebration --
Be part of the tradition.

Fire-roasted Corn Tortilla Soup with Chicken and Cilantro

7-Layer Dip with Tortilla Chips

Black Bean Salad, Chorizo, Jicama, Roasted Corn,
Crispy Romaine, Parmesan Cheese, Toasted Pepitas, Cascabel Dressing
Fajita Salad with Roasted Peppers and Onions, Cotija Cheese and Cilantro

Smoked Chicken Enchiladas with Refried Beans and Sour Cream, Red Mole

Adobo-rubbed Grilled Skirt Steak with Pico de Gallo and Bleu Cheese

Chipotle Lime marinated Grilled Fresh Catch, Pumpkin Seed Pipian

Yellow Dirty Rice

Roasted Whole Corn on the Cob

Assorted Bread and Rolls

Choice of Two Desserts:

Sopaipillas

Leche Flan

Mexican Chocolate Cake

\$58.00

Taste of the Orient

Explore the enchanted and mystical flavors of Asia

Spicy Chicken and Asian Noodle Soup

Asian Spring Mix Salad with Fried Wonton,
Mandarin Orange, Lemon Plum Dressing

Soba Noodle Salad with Wakame
Asian Chicken Salad with Arugula
Vegetable Salad, Peanut Dressing

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Bamboo Steamers of Shrimp 'Har Kow'
with Sweet Chili and Hoisin dipping Sauce

Grouper Teriyaki with Sweet and Sour Eggplant

General Tso's Chicken
Szechuan Beef with Broccoli
Vegetable Fried Rice
Stir-fried Vegetables

Assorted Rolls and Butter

Choice of Three Desserts:

Green Tea Ice Cream
Lychee Rice Pudding
Ginger Crème Custard
Fortune Cookies

\$60.00

Island Time

Like sunset sparkling on the Gulf, the Spices, sweet local Fruits and the freshest Seafood combine for a lively food experience.

Caribbean Corn and Crab Chowder

Mixed Market Greens with Tomatoes, Cucumbers, Mango, Carrots and Honey Lime Dressing

Caribbean Cole Slaw with Pineapple, Grilled Corn and Red Onion

Tropical Fruit Salad

Curried Chicken Salad

Orzo Pasta Salad with Grilled Vegetables

Grilled Mahi-Mahi with Escovitch Sauce

Marinated Chicken with Junkanoo BBQ Sauce and Black Bean Stew

Curried Lamb with Garlic and Ginger

Peas and Rice

Braised Cabbage with Caraway Seed and Chayote

Uniformed Chef to Carve:

Jerk-marinated Pork Loin with Mango Chutney

Assorted Rolls and Butter

Choice of Three Desserts:

Key Lime Island Pie

Mango Cheesecake

Chocolate Coconut Mousse Cake

Macadamia Nut Tart

\$62.00

Italia

This is a classic Italian feast. Boun Appetito!

Tuscan Vegetable Minestrone Soup

Baby Caprice Salad

Potato Salad with Toasted Garlic and Oregano

Melon Salad with Mint and Fresh Basil

White Beans with Shrimp, Garlic and Rosemary

Caesar Salad with Traditional Condiments

Seared Salmon with Wild Mushroom Ravioli, Sweet Peas, Almond Cream

Chicken Marsala with Wild Mushrooms

Braised Short Ribs with Carrots, Potatoes and Roasted Onions

Fusili Pasta with Bolognaise Sauce

Broccoli Rabe with Garlic and Olive Oil

Uniformed Chef to Carve:

Slow Roasted Prime Rib of Beef with Sherry Mushroom Sauce
with Foccacia and Garlic Bread

Choice of Three Desserts:

Italian Cannolis

Fresh Strawberries, Amaretto Sabayon

Tiramisu

Ricotta Cheesecake

Biscotti

\$70.00

Shipwreck

Pirates never had it so good! This “beyond-rum” menu would have inspired the buccaneers to hoist the Jolly Roger and plunder the galleon whose swarthy crew feasted on such delicious rations. Ahoy!

Cold Treasures

Romaine, Watercress, Pear and Bleu Cheese, Sherry-Walnut Oil Vinaigrette
Chayote, Apple and Grapefruit Slaw
Cajun Red Bliss Potato Salad
Fennel and Hearts of Palm in Saffron Pearl Pasta
Pineapple laced with Coconut Rum

Hot Galley Rations

Conch Chowder
Braised and Spiced Chicken Legs in Aged Rum Mustard Sauce
Cider and Pecan-glazed Carrots
Roasted Corn on the Cob

Carved on the “Plank”

Uniformed Chef to Carve:
House-smoked Strip Loin, Jerk-spiced Béarnaise Sauce
Assorted Mini Rolls and Breads

Blackbeard’s Pan-seared Specialties

Blackened Florida Grouper, Mango-Passion Fruit Batada
Clams and Mussels in Amber Beer and Herb Broth
Jonah Crab “Bread Pudding”

“Salvage” Desserts

Choice of Three:
Vanilla-Strawberry Pave
Tropical Fruit Stew with Shortcakes, Vanilla Whipped Cream
Banana Coconut Tart
Spiced Chocolate Rum Cake

\$75.00

OceanFest

Our ultimate celebration - most memorable taste sensation of the Summer

Salad Bar

Summer Field Greens

With Tomatoes, Carrots, Cucumbers, Red Onions, Croutons
Ranch Dressing, Balsamic and French Dressing

Lobster Salad with Orzo Pasta

Potato Salad with Bacon and Sour Cream

Summer Vine-ripened Tomato Salad with Red Onions, Cucumber and Kalamata Olives

Select Shellfish

Peel n' Eat Spicy Boiled Shrimp

Oysters on the Half Shell

Cocktail Sauce, Horseradish and Lemons

Boardwalk Bites

Buffalo Shrimps, Crab Fritters and Clam Strips

Cocktail Sauce and Lemon Tartar Sauce

From Our Charcoal Grill

Old-fashioned Hamburgers with all the Condiments

Grilled Rib Eye Steaks with Sautéed Onions and Mushrooms

Barbecue Grilled Chicken

Blackened Mahi-Mahi over Vegetable Ragout

Roasted Mussels with White Wine, Garlic, Tomatoes and Andouille Sausage

Roasted Fingerling Potatoes with Parsley

Seasonal Vegetable Medley

Strawberry Short Cake

Blueberry Pie

Funnel Cakes

\$92.00

Gulf Coast Low-Country Boil

Enjoy your very own-Great Bayou feast.

Seafood Gumbo

Garden Fresh Mixed Greens
Cucumbers, Tomatoes, Olives and Croutons
Balsamic and Ranch Dressing
Cole Slaw

Salsa and Guacamole with Chips

Uniformed Chef to Carve:
House-Smoked, Blackened Prime Rib
Served with Au Jus, Creamed Horseradish, Creole Aioli

Boil Station

Red Bliss Potatoes, Corn on the Cob, Andouille and Kielbasa Sausage
Whole Crawfish and Jumbo Shrimp
Snow Crab Legs
Macaroni and Cheese
Steamed Vegetables

Assorted Rolls and Butter

Sliced Watermelon
Cinnamon Crumb Cake with Fresh Strawberries
Lemon Meringue Pie

\$68.00

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Southern BBQ

Salad Bar with Mixed Greens
Cucumbers, Tomatoes, Olives and Croutons
Balsamic and Ranch Dressing

Home-made Potato Salad
Coleslaw with Pineapple and Raisins
Pasta Salad

Bourbon Marinated BBQ Chicken
St. Louis-style Pork Ribs
Grilled Mahi-Mahi, Jalapeno Orange BBQ Sauce
Slow-smoked Pulled Pork
Sliced Jalapeños, Pickles, and Buns
Spicy Southern Pinto Beans
Cheese Grits

Corn on Cob
Simmered with Sweet Cream Butter

Baked Potato Bar
Cheese Sauce, Bacon, Sour Cream, Whipped Butter and Chives

Slow-braised Green Beans with Smoked Ham Hocks

Choice of Three Desserts:

Sliced Watermelon
Strawberry Shortcake
Pecan Pie
Louisiana Bread Pudding

\$63.00

Organic Table

Certified Organic Ingredients, Free-Range Meats
No Preservatives, Antibiotics or Growth Hormones
Locally grown when available

Organic Baby Greens
Locally Grown Cucumbers, Tomatoes, and Carrots
House-Made Balsamic Vinaigrette

Tomato and Cucumber Salad, Crisp Red Onions, Sour Cream and Dill

Home-grown Fingerling Potato Salad

Natural, Smoked Prime Rib of Beef
Pan Jus, Horseradish Sauce

Oven Roasted Free-Range Airline Chicken, Natural Jus
Pan Seared Hook and Line caught Wild Salmon, Carrot Ginger Reduction
Global Basmati Pilaf

All-Natural, Georgia Stone Ground Grits
Selection of locally grown Organic Steamed Vegetables

Local and Organic Fruits and Berries
Pastry Chef's Selection of Natural and Organic Pastries

\$95.00

*Prices based on maximum two hours food presentation.
Additional fee applicable for extended service.*

Menu designed for minimum 50 people. A Production Fee will apply for smaller events.

Dinner A La Carte Selections

Enhance your beach dining experience by adding the following popular favorites:

Soup

We have an extensive collection of Classic and Modern Soups:

Minestrone Genovese
Tomato Basil
Seafood Chowder
Potato and Leek
Cream of Wild Mushroom Soup
Roasted Corn Bisque
Asian Chicken Noodle
Yellow Tomato Bisque
Blue Crab
Oyster and Artichoke
Shrimp and Crawfish Gumbo
Butternut Squash

\$6.50 per person

Seafood on Ice

Shrimp, Clams, Crab Claws and Oysters
(One Shrimp, One Clam, One Crab Claw and One Oyster per person)

\$12.00 per person

On The Grill

	<i>per person</i>
Seafood Skewer	\$8.00
Grilled Mahi-Mahi	\$9.00
Snapper Filet (available seasonally)	\$10.00
Grouper Filet	\$14.00
Salmon Filet	\$10.00
Swordfish	\$12.00
1-1/4 lb. Lobster (one per person)	\$29.00
Guava BBQ Chicken Brochettes	\$7.00
Baby Back Ribs	\$6.00
Pork Chops	\$6.00
Grilled Korean-style Short Ribs	\$7.00
Beef Short Ribs	\$8.00
Lamb Brochettes	\$10.00
Grilled Sirloin Steak	\$12.00
Beef Tenderloin Medallions	\$15.00

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Children's Dinner Selections

Dinner Buffet

Choice of Two:

Cheese Ravioli with Marinara
Fried Chicken Tenders with Honey Mustard
Hamburgers
Hot Dogs

Choice of Three:

Macaroni and Cheese
Iceberg Salad with Vinaigrette or Ranch
Potato Chips
Mashed Potatoes
Broccoli with Cheese
Fruit Salad
Baked Beans

Choice of One:

Chocolate Cake
Fruit Jell-O®
Chocolate or Vanilla Pudding

Choice of One:

Fruit Punch, Lemonade or Milk

\$15.00

The Fryer Plate

Fried Chicken Fingers
Tater Tots
Watermelon Wedges
Cookie
Choice of:
Fruit Punch, Lemonade or Milk
\$8.00

The Dinner Pizza Plate

Slice of Cheese or Pepperoni Pizza
Tossed Greens Salad
Grapes
Brownie
Choice of:
Fruit Punch, Lemonade or Milk
\$8.50 per person

The Cookout Plate

Cheeseburger
Tater Tots
Baked Beans
Cookie
Choice of:
Fruit Punch, Lemonade or Milk
\$8.50 per person

Italian Night Plate

Cheese Ravioli with Marinara Sauce
Garlic Bread
Tossed Green Salad
Brownie
Choice of:
Fruit Punch, Lemonade or Milk
\$8.00 per person

Beverage Arrangements

Hosted Beverage Service

House-brand Cocktails	\$6.50 each
Premium Brand Cocktails	\$8.00 each
Superior Brand Cocktails	\$9.50 each
House Wine	\$6.00 each
Premium Wines	\$7.50 each
Domestic Beers	\$5.00 each
Imported Beers	\$5.75 each
Assorted Sodas, Bottled Water and Juices	\$3.00 each
Frozen Drinks	\$7.00 each
Cordials	\$7.50 each

Unlimited Hosted Hourly Reception

Includes Imported, Domestic and Non-Alcoholic Beer, House Red and White Wines, Bottled Water and Soft Drinks

House-brand Cocktails

Per person, first hour	\$17.00
Per person, each additional hour	\$ 8.00

Premium Brand Cocktails

Per person, first hour	\$19.00
Per person, each additional hour	\$ 9.50

Superior Brand Cocktails

Per person, first hour	\$ 22.00
Per person, each additional hour	\$ 11.00

Cash Bar

House-brand Cocktails	\$7.00 each
Premium Brand Cocktails	\$8.50 each
Superior Brand Cocktails	\$9.75 each
Premium Wines	\$8.00 glass
Domestic Beers	\$5.50 each
Imported Beers	\$6.00 each
Sodas, Bottled Water and Juices	\$3.50 each
Frozen Drinks	\$8.00 each

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Additional Selections

House Champagne	\$33.00 per bottle
Fruit Punch	\$29.00 per gallon
Champagne Punch	\$55.00 per gallon
Rum Punch	\$65.00 per gallon
Bloody Marys	\$70.00 per gallon
Mimosas	\$44.00 per gallon
Keg of Domestic Beer (Bud Light, Miller Lite or Michelob Ultra)	\$475.00 per keg
Pony Keg of Beer (Domestic only)	\$275.00 per keg
Keg of Imported Beer (Heineken, Sam Adams or Yuengling)	\$525.00 per keg

A Banquet Wine List is available upon request.

Service Fees

Bartenders

Bartenders are required at all functions where Liquor is served.
All Bars will incur a \$75 Bartender Fee per Bar per three-hour period. \$25 each additional hour.
This Fee will be waived if revenue exceeds \$400 per Bar.
One Bartender will be staffed for every 75 guests.

Attendants

Attendants will be staffed for receptions where little or no food has been ordered.
A \$75 Attendant Fee per 100 guests, per three-hour period will be incurred. \$25 each additional hour.

Cashiers

A \$75 Cashier Fee per three-hour period will be incurred. \$15 each additional hour.

Beverage Information

All beverages must be purchased from the Resort.
Bottle Sales are not available for functions held in Sandestin's Conference Facilities.