



## **CORPORATE MEETING MENU SELECTION**

Specializing in  
Conferences, Seminars,  
Employee Incentive Retreats,  
And Training.

Complete Business Meeting Solutions Including:

- Custom A/V Set-Ups
- Multiple Room Layout Options
- Discounted Guest Room Rates for Attendees
- Flexible Meeting Room Size

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[www.HIHarbourside.com](http://www.HIHarbourside.com)

## **Breakfast Buffet Selections**

### **FLORIDA GULFSIDE CONTINENTAL**

**\$8.95**

*Fresh Florida Orange and other assorted Juices  
Assorted Danish and an array of Fresh Fruit  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas*

### **THE BAKERY SHOPPE**

**\$10.95**

*Fresh Florida Orange and other Assorted Juices  
Assortment of Fresh Fruits  
Assorted Bagels with flavored Cream Cheeses and Flaky Croissants  
Bran, Blueberry, Banana and Poppy Seed Muffins  
Cinnamon Rolls  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas*

### **GRAB IT AND GO**

**\$11.95**

*Fresh Florida Orange and other assorted Juices  
Bowl of Whole Fruit, Assorted Yogurts, Fresh Cinnamon Rolls  
Ham Egg & Cheese and Sausage Egg & Cheese Sandwiches  
On your choice of either Croissant, English Muffins or Bagels  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas*

### **INTRACOASTAL BREAKFAST**

**\$12.95**

*Fresh Florida Orange and other assorted Juices  
Seasonal Fresh Fruit and Yogurt  
Sliced Breads and Biscuits with Jams and Preserves  
Scrambled Eggs with Breakfast Potatoes  
Bacon and Sausage Patties  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas*

### **FLORIDA SUNRISE BREAKFAST**

**\$14.95**

*Florida Orange and other assorted Juices  
Fresh Fruit and Assorted Yogurts  
Scrambled Eggs  
Cinnamon French Toast with Cinnamon Buttered Apples  
Sausage Patties, Crisp Bacon & Oven Roasted Country Potatoes  
Sliced Breads, and Biscuits with Jams and Preserves  
Freshly Brewed Regular & Decaffeinated Coffee and Assorted Teas*

## **Plated Breakfast Selections**

*All plated breakfasts served with Fresh Florida Orange Juice, and Freshly Brewed Regular or Decaffeinated Coffee*

### **THE DOCKSIDER**

**\$11.95**

*Two Grade A Scrambled Eggs  
Select One: Crisp Bacon, Sausage Patties or Ham  
Served with Buttermilk Biscuit and  
Oven Roasted Breakfast Potatoes*

### **THE ISLANDER**

**\$10.95**

*Cinnamon French Toast Grilled Golden Brown Served with Creamy Butter and Syrup  
Select One: Crisp Bacon, Sausage Patties or Ham*

### **THE GULF BREEZE**

**\$9.95**

*An assortment of Seasonal Fresh Fruit  
with Yogurt or Cottage Cheese  
Served with Banana Bread*

## **A LA CARTE SELECTIONS**

### **BEVERAGES**

Freshly Brewed Regular Coffee	\$29.00 per gallon
Freshly Brewed Decaffeinated Coffee	\$29.00 per gallon
Iced Tea or Hot Tea	\$29.00 per gallon
Fresh Florida Orange Juice	\$35.00 per gallon
Bottled Water	\$2.50 each
Mini Fruit Juices	\$2.25 each
Fruit Punch	\$25.00 per gallon
Assorted Soft Drinks	\$2.50 each

### **BAKERY TREATS**

Fresh Flaky Croissants	\$32.00 per dozen
Assorted Muffin Baskets	\$25.00 per dozen
Assorted Danish Pastries	\$32.00 per dozen
Assorted Bagels & Cream Cheese	\$32.00 per dozen
Fresh Baked Cookies	\$27.00 per dozen
Double Fudge Brownies	\$27.00 per dozen
Banana Bread	\$27.00 per dozen
Cinnamon Rolls	\$34.00 per dozen

### **EXTRA TOUCHES**

Assorted Granola Bars	\$2.00 each
Assorted Yogurts	\$2.00 each
Fresh Seasonal Fruit Cup	\$4.00 each

Prices are per person unless otherwise noted and do not include tax and gratuity.

Add \$3.00 per person for buffets with less than 20 people.

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Revised 10/02/2009

# Break Time Selections

## **BEACH BEVERAGE BREAK**

**\$4.95**

*Freshly Brewed Regular and Decaf Coffees and Assorted Teas  
Assorted Sodas and Bottled Water*

## **THE A1A**

**\$5.95**

*Candy Bars, Assorted Nuts and Pretzels  
Assorted Sodas and Bottled Water*

## **KEY BISCAYNE BASIC**

**\$6.25**

*Assorted Cookies and Brownies  
Freshly Brewed Regular & Decaffeinated Coffee & Assorted Teas  
Assorted Sodas and Bottled Water*

## **SOUTH BEACH BREAK**

**\$7.95**

*Fresh Whole Fruit, Yogurt & Granola Bars  
Bottled Water and Assorted Fruit Juices*

## **MIAMI MOVIE BREAK**

**\$7.95**

*Assorted Candy & Popcorn  
Jumbo Pretzels with Mustard  
Nachos and Cheese  
Assorted Sodas and Bottled Water*

## **BEST OF TEX MEX**

**\$7.95**

*Tri Colored Corn and Flour Tortillas  
Chili Con Queso  
Guacamole, Salsa and Jalapenos  
Sopapillas  
Pink Lemonade and Iced Tea*

## **THREE-BREAK MARATHON KEY PACKAGE**

**\$20.95**

### **Continental Breakfast**

*Fresh Florida Orange and other Assorted Juices  
Assorted Fresh Fruit  
Assorted Danish Pastries  
Freshly Brewed Regular and Decaffeinated Coffee  
and Assorted Hot Teas*

### **Mid-Morning Break**

*Assorted Sodas and Bottled Water  
Freshly Brewed Regular and Decaffeinated Coffee  
and Assorted Hot Teas*

### **Mid-Afternoon Break**

*Assorted Cookies  
Assorted Sodas and Bottled Water  
Freshly Brewed Regular & Decaffeinated Coffee  
and Assorted Hot Teas*

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# LUNCHEON SELECTIONS

## BUFFET STYLE

### **SALVADOR DELI BUFFET**

**\$13.95**

Select Two: Coleslaw, Potato Salad or Pasta Salad  
Assorted Fresh Baked Breads  
Thinly Sliced Turkey, Ham and Roast Beef  
Lettuce, Tomato, Onions and Pickles  
American, Swiss and Provolone Cheeses  
Potato Chips  
Iced Tea and Ice Water  
Choice of Dessert

### **PLANTATION KEY BBQ BUFFET**

**\$14.95**

Coleslaw and Potato Salad  
Baked Beans  
Hamburgers, Hot Dogs and BBQ Chicken Breasts  
Assorted Rolls  
Lettuce, Tomato, Onion and Pickles  
American and Swiss Cheeses  
Potato Chips  
Iced Tea and Ice Water  
Choice of Dessert

### **BUILD YOUR OWN PHILLY BUFFET**

**\$15.95**

Pasta Salad & Cole Slaw  
Fresh Sliced Philly Rolls  
Grilled Chicken Strips  
Shredded Beef  
Sautéed Onion, Peppers and Mushrooms  
Shredded Provolone Cheese  
French Fries  
Iced Tea and Ice Water  
Choice of Dessert

### **PALM BAY PASTA BUFFET**

**\$15.95**

Caesar Salad  
Grilled Chicken Strips  
Fettuccine and Penne Pastas  
with Marinara and Alfredo Sauce  
Garlic Bread  
Iced Tea and Water  
Choice of Dessert

### **THE ISLAND BUFFET**

**\$16.95**

Tropical Fruit Tray  
Mixed Green or Caesar Salad  
Caribbean Jerk Chicken & Grilled Mahi-Mahi  
Chef's Choice of Vegetable  
Island Rice  
Rolls and Butter  
Iced Tea and Ice Water  
Choice of Dessert

## PLATED LUNCH ENTRÉES

All Plated Lunch Selections Include  
Crisp Garden Salad or Caesar salad  
Choice of Dessert  
and Iced Tea or Lemonade

### **BEEF STROGANOFF**

**\$13.95**

Served over Fettuccini  
with Seasonal Vegetable  
Assorted Dinner Rolls and Butter

### **COUNTRY STYLE MEATLOAF**

**\$13.95**

Topped with rich Brown Gravy  
Served with Seasonal Vegetable  
and Garlic Mashed Potatoes  
Assorted Rolls and Butter

### **PALM ISLAND CHICKEN PASTA**

**\$14.95**

Grilled Chicken Breast, Broccoli Florets and Diced  
Tomatoes  
Served with a Light Alfredo Sauce  
over a Bed of Fettuccine  
Served with Garlic Bread

### **GRILLED HONEYLIME MAHI-MAHI**

**\$15.95**

Grilled Mahi-Mahi Topped with a  
Honey-lime Glaze  
Served with Seasonal Vegetable  
and Island Rice

### **LONDON BROIL**

**\$16.95**

Marinated, Grilled London Broil with a Sherry-  
Mushroom Demi Glace  
Served with Seasonal Vegetable and  
Garlic Mashed Potatoes

## Dessert Choices

Key Lime Pie, Chocolate Cake,  
Cheesecake Topped with Fruit,  
Carrot Cake, Seasonal Fruit Cup

## SANDWICH SELECTIONS

All Sandwich Selections, excluding  
the Buccaneer Boxed Lunch,  
Include Iced Tea  
and a Choice of One Dessert.

### **CROISSANT CLUB**

**\$11.95**

Turkey, Ham, Bacon  
and Swiss Cheese  
on a Large flaky Croissant  
Served with Lettuce, Tomato and Honey Mustard  
Potato Chips and Dill Pickle

### **TRIO SALAD PLATE**

**\$11.95**

Chicken, Egg and Tuna Salads  
on a Bed of Garden Greens  
Served with Assorted Rolls  
and Butter

### **FLORIDA GULF GROUPE SANDWICH**

**\$ market price \$**

Fresh Florida Grouper  
(Select Grilled, Blackened  
or Fried)  
Served on a Fresh Onion Roll  
with Lettuce and Tomato  
Potato Chips and Dill Pickle

### **BUCCANEER BOXED LUNCH**

**Served in  
easy to carry  
"to go box"**

**\$12.95**

(your choice of)  
Smoked Turkey, Ham  
or Roast Beef,  
with American or Swiss cheese  
on a Fresh Sub Roll  
Served with Lettuce and Tomato  
Chips, Cookies and Piece of  
Seasonal Whole Fruit  
Appropriate Condiments  
on the Side  
Wrapped Cutlery Kit & Napkin  
Assorted Canned Soft Drinks

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do not include tax and gratuity.  
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# **BUFFET STYLE DINNER SELECTIONS**

## **MALLORY SQUARE PASTA BUFFET**

**\$23.95**

Guests will create their own pasta dish. Begin with Penne or Fettuccine Pasta, Top with Creamy Alfredo, Tangy Marinara or Chef's Special "Floribbean" Sauce (a mildly spicy cream sauce with sautéed mushrooms and tomatoes), & Toss in Seared Pink Shrimp or Grilled Chicken Breast Strips.  
Includes Garlic Bread and either House Salad or Caesar Salad and Choice of Dessert  
Coffee, Decaf and Tea

## **SOUTHERN PARADISE DINNER**

**\$24.95**

Fresh Garden Salad with Two Dressings  
Corn on the Cob, Garlic Mashed Potatoes  
Baked Beans, Country Fried Chicken,  
and BBQ Pork Loin  
Assorted Rolls and Butter  
Apple Cobbler  
Coffee, Decaf and Tea

## **KEY COLONY CARIBBEAN BUFFET**

**\$26.95**

Your choice of Garden green or Caesar salad  
Fresh Tropical Fruit Display  
Caribbean Vegetable Medley  
Choice of Starch  
Mojo Marinated Pork Loin, Jerk Chicken and  
Blackened Mahi-Mahi  
Assorted Rolls and Butter.  
Choice of Dessert  
Coffee, Decaf and Tea

## **SUNCOAST BUFFET**

**\$28.95 (Chef Fee - \$75.00)**

Your choice of Garden green or Caesar salad  
Caribbean Vegetable Medley  
Your Choice of starch  
Peel & Eat Shrimp  
Top Round of Beef Au Jus  
with Horseradish Cream Sauce  
Chicken Picatta  
Assorted Rolls and Butter.  
Choice of Dessert  
Coffee, Decaf and Tea

## **ISLAMORADA BUFFET**

**\$29.95 (Chef Fee - \$75.00)**

Your choice of Garden green or Caesar salad  
Fresh Tropical Fruit Display  
Caribbean Vegetable Medley  
Your Choice of starch  
Chicken Marsala  
Pepper Crusted Prime Rib Au Jus with Horseradish Cream  
Sauce  
Assorted Rolls and Butter.  
Choice of Dessert  
Coffee, Decaf and Tea

## **DUVAL DINNER BUFFET**

**\$32.95**

Your choice of Garden green or Caesar salad  
Fresh Fruit Salad in a Toasted Coconut Sauce  
Yellow Rice and Black Beans  
Caribbean Vegetables  
Crawfish Gumbo  
Peel and Eat Shrimp  
Oysters on the ½ shell  
Conch Fritters with Guana Sauce  
Pina Colada Chicken  
Blackened Mahi-Mahi  
Assorted Rolls and Butter.  
Choice of Dessert  
Coffee, Decaf and Tea

## **SOUTHERNMOST POINT SEAFOOD BUFFET**

**\$38.95**

Your choice of Garden green or Caesar salad  
Fresh Fruit Salad in a Toasted Coconut Sauce  
Caribbean Vegetable Medley  
Your Choice of starch  
Peel & Eat Shrimp and Oysters on the ½ Shell,  
Fried Grouper Nuggets  
Steamed Snow Crab Legs with Drawn Butter  
Blackened Mahi-Mahi Filet  
Piña Colada Chicken  
Assorted Rolls and Butter.  
Choice of Dessert  
Coffee, Decaf and Tea

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# PLATED ENTRÉE DINNER SELECTIONS

Each plated meal comes complete  
with your choice of salad, vegetable, choice of starch and dessert.

## Salads

Choose Crisp Garden Greens or Caesar Salad  
Fresh Mozzarella, Tomato & Basil or Pina Colada Fruit Medley

## Vegetables

Selection from available seasonal vegetables

## Starches

(choose one)

Baked Potato, Garlic Mashed Potatoes, Red Bliss Potato with Butter Dill Sauce,  
Oven Roasted Herbed Potatoes or Island Rice Pilaf

## Desserts

(choose one)

Key Lime Pie, Chocolate Cake, Cheesecake Topped with Fruit, Carrot Cake, Seasonal Fruit Cup

### **CHICKEN PICCATA**

**\$22.95**

Breast of Chicken Sautéed in White Wine with Garlic, Mush-  
rooms, Capers and Shallots,  
Completed with a Lemon Butter Sauce

### **POLLO COLODA**

**\$22.95**

Sautéed Chicken Breast with a  
Tropical Pina Colada Cream Sauce.  
Topped with Toasted Coconut

### **MANGO MAHI**

**\$26.95**

Grilled Mahi-Mahi Seasoned  
with Island Spices and Topped  
with a Refreshing Mango-Cilantro Salsa

### **COCONUT SHRIMP**

**\$25.95**

Large Shrimp dipped in our special  
Citrus Coconut batter and Crisp Fried.  
Served with a Pineapple Salsa

### **PEPPER CRUSTED PRIME RIB**

**\$29.95**

Slow Roasted Prime Rib au jus served  
with Horseradish Cream Sauce

### **MIXED GRILL**

**\$32.95**

A Trio plate of Tender Beef Filet, Crab Stuffed Jumbo Shrimp  
and Chicken Marsala

### **NY STRIP STEAK**

**\$ Market Price \$**

Grilled Medium and Topped with Garlic  
Mushrooms served with a Whiskey Demi Glace

### **BACON WRAPPED FILET MIGNON**

**\$ Market Price \$**

Served with Béarnaise Sauce

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# HORS D'OEUVRES & CARVING STATIONS

## COLD HORS D'OEUVRES

**Priced per 50 pieces**

Cucumber Rounds  
with Herbed Garlic Cream Cheese  
\$70.00

Deviled Eggs \$50.00      Cocktail Shrimp \$135.00

Assorted Finger Sandwiches  
\$70.00

Potato Chips with Ranch Dip  
(Serves 25 people)  
\$30.00

Pretzels and Mixed Nuts  
(Serves 25 people)  
\$25.00

Balsamic Marinated Asparagus  
Wrapped in Lean Roast Beef  
\$75.00

Smoked Fish Spread Mold  
with Assorted Crackers  
\$55.00

## HOT HORS D'OEUVRES

**Priced per 50 pieces**

Seafood Stuffed Mushroom Caps  
\$95.00

Egg Rolls with Sweet and Sour Sauce  
\$75.00

Swedish Meatballs  
\$60.00

Grouper Nuggets  
\$85.00

Scallops Wrapped in Bacon  
\$135.00

Blackened Sirloin Bites  
\$95.00

Coconut Shrimp  
with Coconut Cream Sauce  
\$135.00

Spinach and Artichoke Dip  
with Assorted Crackers  
\$65.00

Chicken Wings Buffalo Style  
With Celery & Bleu Cheese  
\$65.00

Petite Crab Cakes  
\$120.00

Smoked Chicken Quesadillas  
\$120.00

Conch Fritters  
\$75

Spanakopita  
\$75

## CARVING STATIONS

**Serves 25-35 Guests**

(Carver Fee of \$75.00)

Roast Beef Tenderloin - Market Price

Prime Rib of Beef - \$250.00

Roast Top Round of Beef - \$150.00

Virginia Smoked Ham - \$125.00

Boneless Breast Of Turkey - \$100.00

## DISPLAY PLATTERS

**Serves 25-35 Guests**

### **DELUXE CHEESE TRAY**

**\$75.00**

Assorted Domestic Cheeses  
And Crackers Garnished  
With Seasonal Fruit

### **TROPICAL FRUIT DISPLAY \$85.00**

Fresh tropical and seasonal fruits with yogurt  
sauce for dipping

### **SEASONAL CRISP**

### **VEGETABLE TRAY**

**\$70.00**

Seasonal Crisp Broccoli, Cauliflower, Carrots,  
Celery, Zucchini and our Chef's Special Garden  
Ranch Dressing

### **ANTIPASTO PLATTER**

**\$75.00**

Selection of Olives, Greek Peppers, Tomatoes,  
Roasted Peppers, Assorted Cheeses & Italian  
Meats

### **PEEL AND EAT SHRIMP**

**\$95.00**

Per 100 Pieces  
Served with Chef's Cocktail Sauce

## HORS D' OEUVRES STATIONS

**Priced Per Person**

**(\$75 Chefs fee required)**

**Stations Remain Open for Two Hours**

### **PASTA STATION**

**\$7.95**

Cheese Tortellini with Floribbean Sauce, Penne Pasta  
with Tomato Basil Sauce  
Garlic Bread and Parmesan

### **SHRIMP & SCAMPI STATION**

**\$13.95**

Pink Shrimp and Bay Scallops  
Tossed in a mild Scampi butter

### **MASHED POTATO BAR**

**\$6.00**

Bacon, Ham, Mushrooms, Red Peppers, Scallions,  
Cheddar Cheese, Salsa,  
Sour Cream & Butter

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# Banquet Beverage Price List

## CASH BAR

Prices Per Pour—Requires Bar Set Up Fee of \$75.00

House Brands	\$4.25	House Wines	\$5.50
Call Brands	\$5.25	House Champagne Toast	\$3.25
Premium Brands	\$6.25	Assorted Soft Drinks	\$2.50
Super Premium Brands	\$7.25	Assorted Juices	\$2.75
		Bottled Water	\$2.50
Domestic Beer (Bud, Bud Lite, Coors Light, Miller Lite, O'Doul's)			\$3.75
Premium Domestic Beer (Amber Boch, Michelob Ultra)			\$4.00
Imported Beer			\$4.50
Beer by the Keg			\$235.00

## OPEN BAR

Prices Per Person—Includes Juices and Soft Drinks

	<u>1 HOUR</u>	<u>2 HOURS</u>	<u>ADD'L HOURS</u>
Beer and Wine	\$11.00	\$16.00	\$6.00
House Brands	\$13.00	\$19.00	\$8.00
Call Brands	\$14.00	\$21.00	\$9.00
Premium Brands	\$15.00	\$23.00	\$10.00
Super Premium Brands	\$17.00	\$25.00	\$12.00

### HOUSE BRANDS

#### BEER:

Budweiser, Bud Light,  
Miller Lite, Michelob Ultra,  
Heineken, O'Doul's, Corona

#### WINE:

Leaping Horse Chardonnay,  
White Zinfandel & Merlot

#### VODKA:

Kamchatka

#### GIN:

Crystal Palace

#### RUM:

Conch Republic

#### SCOTCH:

Cluny

#### BOURBON:

Kentucky Gentleman

#### BLENDS:

McCormick

TEQUILA:  
Arandas Oro

### CALL BRANDS

#### BEER:

Budweiser, Bud Light,  
Miller Lite, Michelob Ultra,  
Heineken, O'Doul's, Corona

#### WINE:

Leaping Horse Chardonnay,  
White Zinfandel & Merlot

#### VODKA:

Smirnoff

#### GIN:

Beefeaters

#### RUM:

Meyers Platinum  
& Captain Morgan

#### SCOTCH:

Dewar's

#### BOURBON:

Jim Beam

#### BLENDS:

Seagram's 7

TEQUILA:  
Cuervo Gold

### PREMIUM BRANDS

#### BEER:

Budweiser, Bud Light,  
Miller Lite, Michelob Ultra,  
Heineken, O'Doul's, Corona

#### WINE:

Leaping Horse Chardonnay,  
White Zinfandel & Merlot

#### VODKA:

Smirnoff & Stoli 80

#### GIN:

Tanqueray

#### RUM:

Bacardi  
& Captain Morgan

#### SCOTCH:

Chivas Regal

#### BOURBON:

Jack Daniel's

#### BLENDS:

Seagram's VO

TEQUILA:  
Cuervo 1800

### SUPER PREMIUM BRANDS

#### BEER:

Budweiser, Bud Light,  
Miller Lite, Michelob Ultra,  
Heineken, O'Doul's, Corona

#### WINE:

Leaping Horse Chardonnay,  
White Zinfandel & Merlot

#### VODKA:

Grey Goose & Kettle One

#### GIN:

Tanqueray Ten

#### RUM:

Malibu & Mount Gay

#### SCOTCH:

Glenlivet

#### BOURBON:

Makers Mark

#### BLENDS:

Crowne Royale

TEQUILA:  
Patron Silver