



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

Carolyn Casey, Senior Sales and Catering Manager
Direct Phone: 727-596-2152, Hotel Main Phone: 727-595-9484
Email: CC@HIHarbourside.com
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 10/15/2010

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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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
\$28.00 per pound
(Serves 20-25 people)

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