

**ADDITIONAL SERVICES / CHARGES & INFORMATION**

- *Room Set up Fees apply for all events based on the set-up required*
- *Server fee will apply in all events with lower food & beverage consumption.*
- *Room Rental Fees apply for all events without sufficient food and beverage consumptions.*
- *Valet parking .....Per Person*

**OPTIONAL SERVICES**

- *Formal table set up (linen, china, chair covers)*
- *Chair covers*
- *Bathroom Attendant*
- *Coat Attendant*
- *Stage risers 4 x 8ft sections*



All prices are subject to 20% service charge & 6.5% tax  
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## **PLATED BREAKFAST**

*(Minimum of 20 person required)*

### **Worth Avenue Breakfast**

*Freshly Squeezed Florida Orange Juice*

~

*Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon or Jones Link Sausage  
Breakfast Potatoes*

~

*Bakery Basket of Assorted Breakfast Pastries  
Fruit Preserves, Butter & Cream Cheese*

~

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Rodeo Drive Breakfast**

*Freshly Squeezed Florida Orange Juice*

~

*Old Fashioned Buttermilk Pancake or Challah French Toast  
With Warm Maple Syrup*

*Hickory Smoked Bacon or Jones Link Sausage*

~

*Bakery Basket of Assorted Breakfast Pastries  
Fruit Preserves, Butter & Cream Cheese*

~

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Fifth Avenue Breakfast**

*Freshly Squeezed Florida Orange Juice*

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*Polo's Eggs Benedict  
(Two Poached Eggs on Toasted English Muffins, Canadian Bacon, Topped with Hollandaise Sauce)  
Hickory Smoked Bacon or Jones Link Sausage  
Breakfast Potatoes*

~

*Bakery Basket of Assorted Breakfast Pastries  
Fruit Preserves, Butter & Cream Cheese*

~

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

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## **THE COLONY HOTEL BREAKFAST BUFFETS**

*(Minimum of 25 persons required)*

### **The Colony Continental Breakfast**

*Freshly Squeezed Juices: Orange, Grapefruit, Cranberry & Tomato*

*An Assortment of Pastries and Bagels with Preserves, Honey, Butter & Cream Cheese*

*Whole & Skim Milk*

*Regular & Decaffeinated Coffee, & Selection of Hot Teas*

### **Spa Continental Breakfast**

*Freshly Squeezed Juices: Orange, Grapefruit, Cranberry & Tomato*

*Sliced Seasonal Fresh Fruits*

*Freshly Baked Low Fat Muffins with Low Fat Preserves & Honey*

*Fruit Granola with Skim Milk*

*Assorted Low Fat Yogurts*

*Regular & Decaffeinated Coffee, & Selection of Hot Teas*

### **The Colony Breakfast Buffet**

*Freshly Squeezed Fruit Juices: Orange, Grapefruit, Cranberry & Tomato*

*An Assortment of Muffins, Croissants & Danish with Preserves, Honey & Butter*

*Assorted Breakfast Cereals*

*Fruit Granola*

*Whole & Skim Milk*

*Seasonal Berries & Sliced Seasonal Fresh Fruits*

*Assorted Yogurts*

*Scrambled Fresh Farm Eggs*

*Hickory Smoked Bacon & Link Sausage*

*Breakfast Potatoes*

*Regular & Decaffeinated Coffee, & Selection of Hot Teas*

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## **BREAKFAST AND BRUNCH ADDITIONS**

<i>Bagels &amp; Cream Cheese</i> .....	<i>per person charge</i>
<i>Cinnamon Challah French Toast with Vermont Maple Syrup</i> .....	<i>per person</i>
<i>Old Fashioned Buttermilk Pancakes with Whipped Butter and Vermont Maple Syrup</i> ....	<i>per person</i>
<i>Assorted Fruits &amp; Berries with Yogurt &amp; Crème Fraiche</i> .....	<i>per person</i>
<i>Smoked Salmon with Bagels &amp; Traditional Condiments</i> .....	<i>per person</i>
<i>Quiche Lorraine</i> .....	<i>per person</i>
<i>Breakfast Link Sausage &amp; Hickory Smoked Bacon</i> .....	<i>per person</i>
<i>Classic Eggs Benedict</i> .....	<i>per person</i>
<i>Seasonal Vegetable Frittata</i> .....	<i>per person</i>

### **Omelet Station**

(Chef Fee Required per Chef)

*Eggs and Omelets Made to Order with:*

*Ham, Onions, Peppers, Mushrooms, Diced Tomatoes, Swiss & Cheddar Cheeses*

P A L M B E A C H

### **Belgian Waffle Station**

(Chef Fee Required per Chef)

*Fresh Fruits, Whipped Cream, Whipped Butter*

*And Vermont Maple Syrup*

### **Crepe Station**

(Chef Fee Required per Chef)

*Fresh Fruits, Chocolate, Honey, Whipped Cream, Whipped Butter and Vermont Syrup*

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## **THE COLONY BRUNCH**

*(Minimum of 50 Person Require)*

*Assorted Fruit Juices*

*Sliced Fresh Seasonal Fruits*

*Seafood Pasta Salad*

*Colony Salad, Balsamic Vinaigrette Dressing*

*Cereal Crusted French Toast with Maple Syrup*

*Hickory Smoked Bacon, Link Sausage and Virginia Ham*

*Home Style Breakfast Potatoes*

### **Omelets Made to Order:**

*With Onions, Tomatoes, Mushrooms*

*Selection of Cheeses, Peppers, Ham and Smoked Salmon*

*(Chef Fee Required per Chef)*

*Mahi-Mahi Filet with Citrus Buerre Blanc*

*Chicken Marsala*

*Fresh Seasonal Vegetables*

*Wild Rice Pilaf*

*Cheese Tortellini with Marinara Sauce*

*Selection of Breakfast Pastries*

*Chef's Selection of Mini Pastries*

*Butter and Fruit Preserves*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Add a Salmon Display**

*Smoked Salmon with Chopped Onions, Capers, Egg Yolks, Egg Whites & Toast Points*

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## **SPECIALTY BREAKS**

*(Minimum of 20 guests required)*

### **Rejuvenation**

*Whole Fresh Fruits*

*Fresh Vegetable Crudités with Two Dips*

*Granola Bars and Power Bars*

*Fresh Squeezed Fruit Juices, Still & Sparkling Mineral Water*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Cookie Monster**

*Chocolate Chip, Oatmeal Raisin, Macadamia Nut and Butter Cookies*

*Assorted Soft Drinks, Whole & Skim Milk*

*Bottled Mineral Water*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Chocolate Break**

*Brownies, Chocolate Covered Strawberries*

*Chocolate Chip Cookies and Chocolate Truffles*

*Assorted Soft Drinks, Whole & Skim Milk*

*Bottled Mineral Water*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Mexican Break**

*Tortilla Chips, Fresh Salsa, Cheese Dip,*

*Guacamole, Sour Cream & Jalapenos*

*Mini Quesadillas & Burritos*

*Assorted Soft Drinks & Water*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **Carnival Break**

*Buttered Popcorn, Cracker Jacks, Peanuts,*

*Pretzels & Assorted Candy Bars*

*Assorted Soft Drinks & Water*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

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### **Princess' Tea**

*(Minimum of 25 guests required, served from 2pm-3pm)*

*Selection of Tea Sandwiches*

*Scones*

*Petit Fours*

*Whipped Butter and Preserves*

*English Teas with Lemon Zest and Sugar Sticks*

### **Queen's Tea**

*(Minimum of 40 guests required)*

*Variety of Miniature Pastries*

*Tea breads*

*Cookies*

*Brownies*

*Cucumber sandwiches*

*Egg salad sandwiches*

*Smoked Salmon sandwiches*

*Blue Crab Cutlets*

*Mini ham and cheese sandwiches*

*English Teas with Lemon Zest and Sugar Sticks*

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## A LA CARTE COFFEE BREAK ITEMS

*(Minimum of 20 guests required)*

### Beverages

<i>Regular &amp; Decaffeinated Coffee (Including Herbal Tea)</i> .....	<i>Per Gallon</i>
<i>Hot Chocolate</i> .....	<i>Per Gallon</i>
<i>Hot Apple Cider</i> .....	<i>Per Gallon</i>
<i>Fresh Orange or Grapefruit Juice</i> .....	<i>Per Pitcher</i>
<i>Cranberry or Apple Juice</i> .....	<i>Per Pitcher</i>
<i>Iced Tea</i> .....	<i>Per Gallon</i>
<i>Freshly Squeezed Lemonade</i> .....	<i>Per Pitcher</i>
<i>Starbuck's Frappuccino</i> .....	<i>Each</i>
<i>Fiji Bottled Water</i> .....	<i>Each</i>
<i>Assorted Soft Drinks</i> .....	<i>Each</i>

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## **LUNCH SELECTION**

*(Minimum of 30 guests required)*

*Lunch selections include rolls and butter  
Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

## **SOUPS**

*(Choose one of the following)*

*Roasted Corn Chowder*

*Classic Tomato Soup with Grilled Cheese Croutons*

*Miso with Tofu, Scallions and Wakami*

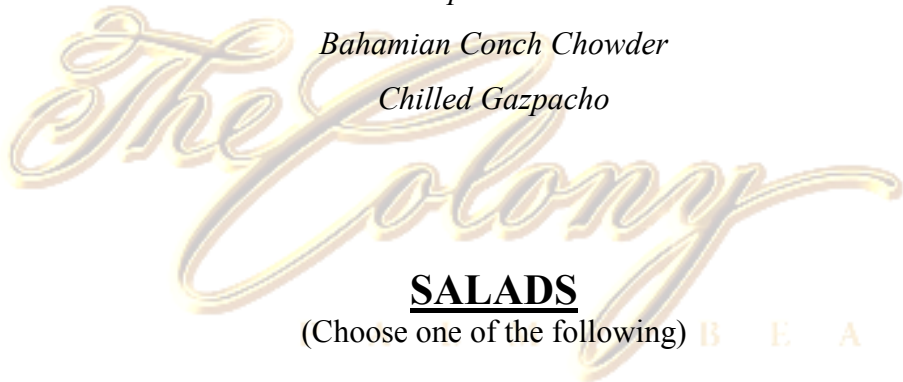
*Caramelized Onion Soup with Gruyere Cheese and Forest Mushroom*

*Potato and Roasted Garlic Soup with Fried Leeks*

*Chicken Tortilla Soup with Avocado and Cheese*

*Bahamian Conch Chowder*

*Chilled Gazpacho*



## **SALADS**

*(Choose one of the following)*

*Market Greens with Tomatoes, Fresh Mozzarella and Aged Balsamic*

*Select Lettuces with Teardrops Tomatoes, Cranberry – White Balsamic*

*Baby Spinach with Tomato Vinaigrette, Almonds, Bacon and Egg*

*Caesar Salad with Garlic Croutons and Freshly Grated Reggiano – Parmesan*

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## **ENTRÉE**

(Choose one of the following)

### **Chicken Francaise**

*Buerre Blanc, Yukon Mashed Potatoes, Baby Beans*

### **Chicken Marsala**

*Mascarpone Mashed Potatoes, Grilled Zucchini*

### **Grilled Tiger Shrimp**

*With Chorizo, Snap Peas and Grits*

### **Cilantro Crusted Sea Bass**

*Braised Swiss Chardonnay, Pearl Couscous*

### **Black Angus Sirloin Burgers**

*With Vermont Cheddar Cheese, Grilled Balsamic Onions and French Fries*

### **Petite Filet Mignon**

*Béarnaise Sauce, Au Gratin Potatoes, Glazed Carrots*

### **Romano Crusted Chicken Breast**

*Linguini and Tomato Basil Sauce*

### **Broiled Mahi-Mahi**

*Tropical Fruit Salsa, Rice Pilaf, Julienne Vegetables*

### **Grilled or Poached Salmon**

*With Grilled Vegetables and Orzo Salad*

### **Cobb Salad**

*With Avocado, Bacon, Blue Cheese and Grilled Chicken*

### **Grilled Salmon Salad Nicoise**

*Vegetables and Select Lettuces*

### **Tossed Caesar with Seasoned Croutons and Pecorino**

*With Grilled Chicken*

*With Grilled Shrimp*

*With Grilled Sirloin Steak*

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## **COLD LUNCHEON PLATTER**

*(Minimum 30 guests)*

### **Grilled Vegetable Antipasto**

*Grilled Eggplant, Zucchini, and Bell Peppers  
With Field Greens, Fresh Mozzarella, Heirloom Tomato and Israeli Couscous*

### **White River**

*Smoked Salmon and Grilled Chicken  
Assortment of Sausage and Prosciutto, With Horseradish Sauce and Mustard*

### **The Nicoise**

*Grilled Ahi Tuna with Fingerling Potatoes,  
Wax and Green Beans, Artichokes, Olives, Capers and Tomatoes  
Balsamic Vinaigrette*

### **The Orleans**

*Lightly Blackened Breast of Chicken and Sliced Marinated Flank Steak  
Served with Teardrop Tomato Salsa and Tarragon Pepper Mayonnaise*

*Lunch Selections Include Rolls & Butter,  
Regular and Decaffeinated Coffee and a Selection of Hot Teas*

P A L M B E A C H

## **DESSERTS**

*Chocolate Cake*

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*Crème Brule with Seasoned Berries*

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*Mixed Berry Cobbler with Vanilla Ice Cream*

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*Roasted Apple Tart with Fresh Whip Cream*

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*Chocolate or White Chocolate Mousse with Almond Tuile*

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*Florida Key Lime Pie with Raspberry Coulis*

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*Selection of Sorbet*

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## **LUNCH BUFFETS**

*(Minimum of 40 Persons Required)*

### **Deli Buffet**

*Homemade Soup of the Day*

*Assorted Sandwich Breads*

*Sliced Seasonal Fruits*

*Pasta Salad, New Potato Salad*

*Albacore Tuna Salad*

*Selection of Slow Roasted Sliced Roast Beef, Ham and Turkey*

*Sliced Imported and Domestic Cheeses*

*Potato Chips and Pretzels*

*Sliced Tomatoes, Lettuce, Pickles and Red Onions*

*Cookies and Brownies*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

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## **BUTLER PASSED HORS D'OEUVRES**

### ***Choice of Five (5)*** **COLD SELECTIONS**

*Assorted Sushi Rolls*

*Seared Beef Tenderloin with Boursin Cheese Crostini*

*Tomato Basil Brochette on Garlic Crostini*

*Saffron Poached Scallops, Boursin Cheese, Grilled Zucchini*

*Chilled Poached Gulf Shrimp with Cocktail Sauce*

*Seared Tuna on Wonton with Fruit Salsa and Chile Glazed*

*Black Fig with Brie on Brioche Toast and Aged Balsamic*

*New Potatoes with Caviar & Crème Fraiche*

*Seared Duck Breast with Mandarin Orange Confit*

*Smoked Salmon Rosettes on Pumpernickel*

*Smoked Salmon or Prosciutto Wrapped Asparagus*

### **HOT SELECTIONS**

*Chicken or Beef Sate*

*Mini Beef Wellingtons*

*Crab Cake with Pecan Roulade*

*Conch Fritters with Calypso Sauce*

*Five Spiced Port Pot Stickers, Green Onion-Ponzu Sauce*

*Crispy Shrimp Tempura with Banana Chutney*

*Curried Rock Shrimp on Lentil Chip with Asian Pickles*

*Crispy Coconut Shrimp with Passion Fruit Ketchup*

*Seared Foie Gras on Toast Point with Strawberry & Port Reduction*

*Smoked Chicken Quesadilla, Pico de Gallo*

*Apricot Tempura Scallops with Papaya Salsa*

*Brie & Mango Quesadilla with Basil and Mint*

*Duck Confit Crostini with Citrus Balsamic Reduction*

*Button Mushroom, Dungeness Crab, Gruyere Cheese*

*New Zealand Baby Lamb Chops, Fresh Mint Jam*

*Vegetable Spring Rolls with Sweet Red Chili Sauce*

*Zucchini Fries with Horseradish Sauce*

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## **CHEF'S DISPLAY RECEPTION**

*(Minimum of 50 Persons Required)*

### **Key West**

*Caribbean Conch Fritters with Spicy Remoulade*

*Roasted Pork Adobo with Jerk Seasoning and Flatbread*

*Bermuda Onion and Lime Crème Fraiche on Crisp Sweet Potato*

*Tamarind Glazed Barbeque Shrimp*

### **Sushi-Sushi**

*A Variety of Hand Rolled Sushi to Include: Tuna, Salmon, Eel, Crab, and Cucumber*

*Tuna Tataki with Spicy Ponzu*

*Pickled Ginger, Wasabi and Soy*

P A L M B E A C H

### **Farmers Market Display**

*Selection of Imported and Domestic Cheeses*

*Sliced Fruit and Seasonal Fruit Berries*

*Crudités with Dipping Sauces*

*Rustic Breads, Baguette and Crackers*

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## **CHEF'S DISPLAY RECEPTION**

*(Minimum of 50 Persons Required)*

### **Pacific Rim**

*Pan Seared Nori Wrapped Scallops with Tomato Sesame Vinaigrette*

*Korean Roasted Pork Spare Ribs with Scallion and Honey Barbeque Glaze*

*Stir-Fried Shrimp with Baby Bok Choy, Peppers, Scallion and Soy Vinaigrette*

*Steamed Crab Claws with Spiced Sweet Chili and Lemongrass*

### **New Orleans**

*Roast Chicken and Andouille Sausage Jambalaya*

*Bayou Style Seafood and Crawfish Gumbo*

*Red Beans and Dirty Rice*

*Popcorn Shrimp with Cajun Remoulade*

P A L M B E A C H

### **Mashed Potato Martini Bar**

*Yukon Gold, Red Bliss & Purple Peruvian Mashed Potatoes*

*Served in Martini Glass and Offered with a Variety of Unique &*

*Traditional Toppings Such as Sour Cream, Chives, Roasted Garlic,*

*Caramelized Onions, Flavored Butter, Cheddar Cheese, Gorgonzola Cheese*

*& Mushroom Merlot Sauce*

***Chef Fee Required***

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## **CHEF'S DISPLAY RECEPTION**

*(Minimum of 50 Persons Required)*

### **Thai Lettuce Wrap**

*Create Your Own Thai Lettuce Rolls!*

*Satay Chicken Strips, Carrots, Cucumbers, Bean Sprouts,*

*Coconut Curry Noodles and Lettuce Leaves*

*With Three Delicious Spicy Thai Sauces-*

*Peanut, Sweet Red Chili and Tamarind Cashew*

### **Chilled Seafood Bar**

*Poached Jumbo Gulf Shrimp*

*Crab Claws, Gulf Oysters, Atlantic Cold Water Lobster*

*Served with Spicy Tomato Cocktail Sauce*

*Mignonette Sauce, Lemons and Limes*

### **Tuscan Pasta**

*(Please Choose Two)*

*Penne with Wild Mushrooms and Pine Nut Cream*

*Orecchiette with Duck Sausage, Grilled Vegetables and Chicken Sage Jus*

*Penne Pasta with Golden Tomato Coulis, Oven Dried Tomatoes and Basil*

*Ziti with Italian Sausage Bolognese and Fontina Cheese*

*Bread Sticks and Forraccia Bread*

***Chef Fee Required***

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## **CHEF'S DISPLAY RECEPTION**

*(Minimum of 50 Persons Required)*

### **Napoliaton Pasta**

*Tortellini and Penne Pasta*

*Alfredo and Marinara Sauces*

*Chopped Red, Green, and Yellow Peppers and Onions*

*Sliced Italian Sausage, Pepperoni and Assorted Cheeses*

***Chef Fee Required***

### **Carving Stations**

***Chef Fee Required For Each Station***

***Rolls Included with all Carving Stations***

*Pepper Crusted Tenderloin of Beef  
Assorted Mustards, Horseradish Cream*

*Roast Prime Rib of Beef  
Horseradish Cream, Pommery Mustard*

*Roasted Whole Turkey  
Oven Roasted Tomato Chutney*

*Baked Virginia Ham  
Honey Mustard and Petit Rolls*

*Steamship Round of Beef  
Seasoned Mayonnaise, Creamy Horseradish and Petit Rolls*

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**DESSERT STATIONS**  
*(Minimum of 50 Persons Required)*

**Sundae Station**

*Chocolate and Vanilla Ice Cream*

*With Butterscotch, Hot Fudge and Brownie Bites*

*Maraschino Cherries, Strawberry Compote, M&M's*

*Peanuts and Whipped Cream*

*Regular and Decaffeinated Coffee and a Selection of Hot Teas*

***Chef Fee Required***

**Viennese Pastry Table**

*Chocolate Éclairs*

*Cream Puffs*

*Assorted Mousses in Chocolate Cups*

*Assorted Petit Fours and Truffles*

*Variety of Pies and Cakes*

*Regular and Decaffeinated Coffee and a Selection of Hot Teas*

**DESSERT STATIONS**  
*(Minimum of 50 Persons Required)*

**Crepe Station**

*Bananas Foster, Grand Marnier, Brown Sugar, Chocolate*

*Assorted Berries and Whipped Cream*

*Regular and Decaffeinated Coffee and a Selection of Hot Teas*

***Chef Fee Required***

**Fondue Station**

*Sugared Grapes and Wedges of Cheese*

*Dark or White Chocolate Fondue*

*Pound Cake, Angel Food Cake and Strawberries*

*Regular and Decaffeinated Coffee and a Selection of Hot Teas*

P A L M B E A C H

## **PLATED DINNER SELECTIONS**

*(Minimum 30 guests)*

*Dinner Selections Include Rolls & Butter,  
Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **SOUPS**

*Yukon Potato Soup with Smoked Salmon Bacon  
Maine Lobster Bisque with Crab & Mascarpone Crostini  
Smoked Corn Chowder with Lobster Ragout  
Forest Mushroom Soup with Morel and Herb Ragout*

### **SALADS**

*Wedge of Iceberg with Maytag Blue Cheese Dressing  
Roasted Tomato and Arugula Salad with Crispy Onions and Lemon Balsamic  
Select Lettuce with Shaved Fennel and Blackberry Port Vinaigrette, Fresh Berries  
Baby Spinach, Brie and Blackberries with Raspberry Chambord Vinaigrette  
Caesar Salad with Seasoned Croutons and Freshly Grated Reggiano Parmesan  
Baby Spinach, Artichoke, Vidalia Onions, Goat Cheese & Olive Vinaigrette  
Mixed Greens Salad with Caramelized Walnuts & Pears Gorgonzola*

### **APPETIZER SELECTIONS**

*Wild Mushroom Crepes with Select Lettuces, Port Reduction and Walnuts  
Maine Diver Scallops with Forest Mushroom Risotto and Tomato Basil Coulis  
Tomato Salad with Butter Poached Lobster and Truffle Pea Vinaigrette  
Warm Goat Cheese Strudel with Fig and Apricot Preserve  
Caribbean Crab Cake with Ground Mustard Sauce, Mango Relish, Fried Plantain  
Chilled Gulf Shrimp Cocktail, Grilled Pineapple Relish, Spicy Lime Remoulade*

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## **ENTRÉES**

*All Entrees are Accompanied by the Chef's Selection of Appropriate Starch and Fresh Vegetables, unless otherwise Noted. Selections Include Rolls and Butter, Freshly Regular & Decaffeinated Coffee, & Tea Selection*

## **SEAFOOD**

*Seared Salmon with Horseradish Mashed Potatoes and Roasted Tomato  
Miso Marinated Sea Bass with Jasmine Rice and Baby Bok Choy  
Seared Blue Fin Tuna with Savoy Cabbage, Pancetta and Shiitake Casserole  
Macadamia Nut Crusted Snapper, Passion Fruit Buerre Blanc Spring Vegetables  
Mahi-Mahi Filet, Sticky Rice Baklava, Baby Bok Choy*

## **POULTRY AND BEEF**

*Chicken Romano with Angel Hair Pasta, Tomato Basil Sauce and Zucchini  
Grilled Strip loin, Pan Jus, Idaho Potato and Caramelized Onions, Green Beans  
Pan Seared Chicken Breast, Roasted Spaghetti Squash and Apple Cider Demi-Glace  
Thyme Roasted Free-Range Chicken Breast, Madeira Pan Jus, Whipped Gold Potatoes, Brown Butter Asparagus  
Breast of Chicken Francaise, Buerre Blanc, Mascarpone Mashed Potato, Baby Beans  
Classic Beef Wellington, Roasted Shallot Bordelaise, Glazed Baby Carrots  
Filet Mignon, Caramelized Shallot Jus, Rosemary Chateau Potatoes, Pencil Beans*

## **LAMB, VEAL, PORK**

*Colorado Rack of Lamb with Garlic Mashed, Molasses-Coffee BBQ Glaze  
Herb Crusted Rack of Lamb, Lingonberry Sauce, Yukon Gold Mashed Potato  
Grilled Veal Chop with Barley Risotto, Pearl Onion & Porcini Mushrooms  
Veal Osso Bucco with Pearl Onion, Chanterelle and Potato Ragout  
Roast Loin of Pork with Braised Red Cabbage, Sweet Mashed Potato*

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## ENTRÉES

### COMBINATION

*Seared Beef Tenderloin and Grilled Shrimp with Lobster Bordelaise and Herb Polenta*  
*Pan Seared Alaskan Salmon and Beef Tenderloin, Root Vegetable Hash and Thyme Jus*  
*Filet Mignon and Maine Lobster Tail, Roasted Shallot Bordelaise, Glazed Baby Carrots*  
*Seared Scallops and Filet Mignon with Roasted Peppers and Sage Potatoes*  
*Tenderloin and Sunflower Seed Crusted Snapper with Forest Mushroom Salsa, Goat Cheese Potato Gratin*

### VEGETARIAN

*Parsnip Sweet Potato Mash with Braised Squash and Black Truffle Jus*  
*Grilled Vegetable Platter*  
*Wild Mushroom Ravioli, with Golden Tomato Fondue, White Truffle Essence*

### DESSERTS

*Chocolate Seduction Cake with Fresh Whip Cream*  
*New York Cheesecake with Berry Compote*  
*Crème Brulee with Seasonal Berries*  
*Florida Key Lime Pie with Raspberry Coulis*  
*Apple Tart with Vanilla Ice Cream*  
*Wild Berry Tart*  
*Chef's Selection of Sorbet*

## **THEME DINNER BUFFETS**

*(Minimum of 50 Persons Required)*

### **Florida Clam Bake**

*New England Style Clam Chowder*

*Mixed Greens with Summer Vegetables and Assorted Vinaigrettes*

*Jumbo Shrimp on Ice with Cocktail Sauce and Lemon Slices*

*Steamed Lobster, Mussels and Clams with Drawn Butter and Lemon*

*Grilled New York Sirloin Steaks with Basil Chili Butter*

*Barbequed Chicken with Country Maple Barbeque Sauce*

*Broccoli Rabe, Corn on the Cob, & Broiled New Potatoes*

*Fresh Rolls and Butter*

*Mixed Berry Cobbler*

*Baked Apple with Whipped Cream*

*Regular and Decaffeinated Coffee and Selection of Hot Teas*

### **The Colony Buffet**

*Frisee with Apple Smoked Bacon, Goat Cheese Croutons, Herb Vinaigrette*

*New Potato Salad and Spicy Pecan Cole Slaw*

*Roasted Tomato Soup with Mascarpone and Herbs*

*Grilled Free-Range Chicken Breast with Maple Chipotle Glaze*

*Baby Back Ribs with Adobe-Honey Barbeque Glaze*

*Baked Trout with Pecan and Sage Browned Butter*

*Corn on the Cob with Chili Butter*

*Molasses Baked Beans*

*Corn Muffins and Rustic Breads*

*Baked Potato with Chives, Bacon Bits, Sour Cream and Cheddar Cheese*

*Cinnamon Apple Crisp*

*Chocolate Banana Bread Pudding*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

All prices are subject to 20% service charge & 6.5% tax  
The Colony reserve the right to change prices without notice

## **THEME DINNER BUFFETS**

*(Minimum of 50 Persons Required)*

### **Hawaiian Luau**

*Lomi-Lomi Salmon  
Salmon, Tomato & Onion Salad*

*Poke  
(Ahi Tuna Tartar)*

*Pineapple Luau Style*

*Hawaiian Pickled Onions*

*Kimchee  
(Korean Pickled Cabbage)*

*Banana Bread*

*Roasted Whole Suckling Pig*

*Mahi-Mahi in Teriyaki Sauce*

*Kalua Pork  
(Pulled Barbeque Pork)*

*Huli-Huli Chicken  
(Hawaiian Marinated Chicken)*

*P Chicken Long Rice B E A C H*

*Aloha Sweet Potatoes*

*Haupia  
(Coconut Pudding)*

*Kulolo*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

***Chef Fee Required***

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## **THEME DINNER BUFFETS**

*(Minimum of 50 Persons Required)*

### **Asian Occasion**

*Chicken Satay with Banana-Ginger Peanut Sauce*

*Seared Beef Salad with Crushed Peanuts and Sesame Seeds*

*Thai Summer Rolls with Lettuce, Mint Leaves and Cucumber Slices  
Thai Dipping Sauce*

*Shrimp Spring Rolls with Plum and Mustard Soy Sauce*

*Thai Style Pork Red Curry with Coconut Milk and Eggplant*

*Jasmine Rice with Shrimp and Cashews*

*Chinese Fortune Cookies and Strawberries*

*Rice Pudding with Mango*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

### **The Southwest**

*Mixed Green Salad, Ancho Chili Vinaigrette*

*Avocado, Black Bean and Roasted Corn Salad with Crispy*

*Tri-Colored Tortilla Chips*

*Fire Roasted Tomato Salsa and Guacamole*

*Shrimp Enchiladas with Chipotle Cream and Avocado*

*Selection of Fajitas: Grilled Chicken and Grilled Beef Skirt Steak*

*Warm Tortillas, Shredded Queso Fresca, Red Onions*

*Tomatoes, Sour Cream, Guacamole and Salsa*

*Corn Muffins*

*Coconut Flan with Caramelized Bananas*

*Chocolate Cake with Whipped Cream*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

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## **THEME DINNER BUFFETS**

*(Minimum of 50 Persons Required)*

### **All American Barbeque Buffet**

#### **Grilled Poolside (For Outdoor Parties Only)**

*Tossed Field Greens With Beefsteak Tomato & Choice of Dressing*

*Potato Salad, Spicy Cole Slaw*

*Sirloin Burgers*

*All Beef Frankfurters*

*Barbeque Chicken*

*Barbeque Ribs*

*Western Style Baked Beans, & Corn on the Cob*

*Country Steak Fries*

*Assortment of Bread and Rolls*

*Whole and Sliced Fresh Tropical Fruit Display*

*Assorted Homemade Cookies and Brownies*

*Freshly Brewed Regular & Decaffeinated Coffee, & Tea Selection*

***Chef Fee Required***

P A L M B E A C H

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**BRAND SELECTIONS**

	<b><u>CALL</u></b>	<b><u>PREMIUM</u></b>	<b><u>SUPER PREMIUM</u></b>
<b>Vodka</b>	<i>Fris</i>	<i>Absolut</i>	<i>Grey Goose</i>
<b>Gin</b>	<i>Gordon's</i>	<i>Beefeater</i>	<i>Bombay Sapphire</i>
<b>Tequila</b>	<i>Sauza</i>	<i>Jose Cuervo Gold</i>	<i>Jose Cuervo 1800</i>
<b>Bourbon</b>	<i>Jim Beam</i>	<i>Makers Mark</i>	<i>Jack Daniel's</i>
<b>Whiskey</b>	<i>Seagram's 7</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
<b>Rum</b>	<i>Bacardi Silver</i>	<i>Bacardi Silver</i>	<i>Cruzan Single Barrel</i>
		<i>Captain Morgan</i>	<i>Captain Morgan</i>
<b>Scotch</b>	<i>Johnny Walker Red</i>	<i>Dewar's White Label</i>	<i>Chivas Regal</i>

**OPEN BAR PACKAGES**

*Charges are Calculated Based on Guaranteed Attendance and Length of Event and level of Brand (i.e., call, premium, super premium.)*

**All Bars Include a Selection of House Wines, Domestic and Imported Beers, Soft Drinks, Juices, Mixes & Garnishes**



**BEER & WINE OPEN BAR**

**CORDIAL SELECTIONS**

*Amaretto Di Saranno, B&B, Chambord, Frangelico, Kahlua, Sambucca Romano, Bailey's Irish Cream, Grand Marnier, Drambuie, Cointreau*

**BEER SELECTIONS**

*Domestic Beer (Budweiser, Bud Light, Miller Light, & Samuel Adams).....*  
*Imported Beer (Heineken, Red Stripe, Bass Ale, Grolsch Blonde).....*  
*Non-Alcoholic Beer (O'Doul's & Haake Beck) .....*

All prices are subject to 20% service charge & 6.5% tax  
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## BAR OPTIONS

### The Hosted Consumption Bar

*Charges are made on the Basis of the Actual Amount Consumed*

### \*Cash Bar

*Guests Purchase Their Own Drinks  
Cash Bar Prices are Inclusive of Tax & Gratuity*

*Bars Require Bartenders with a Charge per Bartender. We Will Be Pleased to Waive the Bartender Fee on Bars Reaching Minimum Revenue Levels.*

## HOUSE AND SPECIALTY BEVERAGES

<b>House Wine</b>	<i>Per Bottle</i>
<b>House Champagne</b>	<i>Per Bottle</i>
<b>Champagne Punch</b>	<i>Per Gallon</i>
<b>Fresh Fruit Punch</b>	<i>Per Gallon</i>
<b>Mimosas</b>	<i>Per Drink</i>
<b>Bloody Mary</b>	<i>Per Drink</i>
<b>Frozen Drinks</b>	<i>Per Drink</i>
<b>Coffee Drinks</b>	<i>Per Drink</i>
<b>Cappuccino</b>	<i>Per Drink</i>
<b>Espresso</b>	<i>Per Drink</i>

## SPECIALTY BARS

### MARTINI BAR

Impress your guests with a presentation of a Flavored Martini Bar at your event serving the following Martinis from an elegant bar display.

#### ***The Traditional***

*Gin and Vermouth, Olive Garnish*

#### ***Vodka Martini***

*Vodka and Ice*

#### ***The Cosmopolitan***

*Vodka, Cointreau, Lime and Cranberry Juices*

#### ***The Citrus***

*Lemon Vodka, Grand Marnier, and Lime Juice*

#### ***The Chocolate Martini***

*Godiva Chocolate Liqueur and Vodka*

#### ***Sour Apple Martini***

*Vodka, Sour Apple, Triple Sec*

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## **CHAMPAGNE & CHAMPAGNE COCKTAIL BAR**

*Demonstrate status and elegance at your events with a Champagne and Champagne cocktail bar serving the following Champagnes and Champagne cocktails*

*Moet & Chandon  
Veuve Clicot*

## **INTERNATIONAL COFFEE STATION WITH LIQUEURS**

*Coffee station serving Coffee, Cappuccino & Espresso along with choice of flavor  
French Vanilla, Hazelnut, Almond, Cherry, & Demi Tasse Coffees  
with Sambucca Romano, Amaretto di Sorranno, Kahlúa, Crème de Menthe, Crème De Cacao,  
with Whole Coffee Beans, Fresh Whipped Cream, Ground Cinnamon, Nutmeg & Lemon Rinds  
Coffee bar station fee plus per coffee fee*

*The Colony*  
P A L M B E A C H

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## HOSPITALITY SUITE BEVERAGE SELECTIONS

### Irish Whiskey

Jameson

### Scotch

Dewar's White Label

Cutty Sark

J & B

Johnnie Walker Red

Johnnie Walker Black

Chivas Regal

Glenlivet

### Bourbon

Early Times

Jim Beam

Wild Turkey

Knob Creek

### Vodka

Fris

Smirnoff

Absolute

Grey Goose

### Gin

Beefeater

Tanqueray

Bombay Sapphire

### Rum

Bacardi Gold Reserve

Bacardi Light

Captain Morgan

Malibu

### Blends

Canadian Club

Seagram's V.O.

Crown Royal

### Tennessee Sour Mash

Jack Daniels Black

### Tequila

Jose Cuervo Gold

Jose Cuervo 1800

### Sherry, Cognac, & Cordials

Dry Sack

Harvey's Bristol Cream

Korbel Brandy

Courvoisier V.S.O.P.

Hennessey V.S.O.P.

Remy Martin V.S.O.P.

Amaretto di Saronno

Grand Marnier

Drambuie

Kahlua

Bailey's Irish Cream

Sambucca

Galliano

Frangelico

Cointreau

### Vermouth & Aperitifs

Martini & Rossi Dry

Martini & Rossi Sweet

Campari

### Beer

By the Six Pack

Imported

Domestic

Premium Domestic

### Bar Set Up

Include Glasses, Ice, Napkins and  
Bar Fruits.

Bartender Fee (4 hours)

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## AUDIO VISUAL EQUIPMENT

### AUDIO EQUIPMENT

*Wired Handheld Microphone*  
*Wireless Lavalier Microphone*  
*Wireless Handheld Microphone*  
*Wired Lavalier Microphone*  
*Floor Stand Microphone*  
*Microphone Mixer*  
*(Required for two or more microphones)*  
*Portable Sound System*

### SCREENS

*6' x6' Tripod Screen*  
*8'x8' Tripod Screen*  
*10'x10' Ceiling Screen*  
*7.5' x 10' Screen*  
*9' x 12' Screen*  
*10.5' X 14' Screen*

### COMPUTER EQUIPMENT

*Notebook computer*  
*Color LCD Projector*  
*Color Monitor*

### VIDEO EQUIPMENT

*32" Monitor/Receiver*  
*25" Monitor/Receiver*  
*DVD player*  
*42" Video Cart*  
*54" Video Cart*  
*VHS Camcorder*  
*CTR Video Projector*

### MISCELLANEOUS ITEMS

*Overhead Cart*  
*Flip Chart Easel*  
*Laser Pointer*  
*25" VHS Cart Package*  
*Wireless Microphone System*  
*Podium & Wired Microphone*

### LABOR RATES (2 hr. Min.)

*Per Hr. Charges*  
*Setup, Strike & Operator Time*  
*Holidays Extra*

Note: All rental equipment rented with customers liability. Rental prices apply for daily rentals.