



Let us cater to you...



Flavors of Florida's Historic Coast

TOP CHEF COOK-OFF 2014



Avilés Restaurant Chef Takes Top Honor in Flavors Top Chef Cook-Off

ST. AUGUSTINE, Fla. (Oct. 24, 2014) - Chef Chris Proulx, Avilés Restaurant at Hilton St. Augustine Historic Bayfront, was selected as the People's Choice Top Chef Thursday, October 23, at Renaissance World Golf Village Resort during the Third Annual Flavors Top Chef Cook-Off, a benefit for Home Again St. Johns.

Following Chef Proulx and taking second place was Chef Bob Henle, The Reef. Chef Thomas Allen of Vernon's at Sawgrass Marriott Golf Resort & Spa took third place honors.

The Flavors Top Chef Cook-Off was a tasting event where 10 outstanding local restaurants showcased their fare along with Florida Cane Vodka and New World Gin samplings by St. Augustine Distillery and wine tastings by San Sebastian Winery. After tasting all the restaurants' samples, participants voted for their favorite restaurant's chef dish, selecting Chef Proulx and Avilés Restaurant for the People's Choice Award.

The Top Chef Cook-Off, which raised nearly \$9,000 for Home Again St. Johns, is the signature event of the Flavors of Florida's Historic Coast dining promotion. During this month-long October event, 25 restaurants on Florida's Historic Coast offer price-fixed menus.

The event was marketed and promoted by the St. Augustine, Ponte Vedra & The Beaches Visitors and Convention Bureau, participating restaurants, local sponsors and the Renaissance Resort without the use of any Bed Tax dollars.

For more information about Flavors of Florida's Historic Coast October prix-fixe dining, including the restaurants and menus, visit www.HistoricCoastFlavors.com.



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HOSTED BAR OPTIONS



Wine & Beer Bar

House Wine
Sparkling Wine
Imported and Domestic Beers
Assorted Soft Drinks & Juices

1 Hour
\$24 pp

2 Hours
\$27 pp

3 Hours
\$30 pp

4 Hours
\$33 pp

5 Hours
\$35 pp

All bar options are subject to \$165 Bartender Fee

Call

Jim Beam, Canadian Club, Smirnoff, Beefeater, J&B, Bacardi, Jose Cuervo

1 Hour
\$29 pp

2 Hours
\$35 pp

3 Hours
\$41 pp

4 Hours
\$47 pp

5 Hours
\$54 pp

Premium

Jack Daniels, Dewars, Absolut, Bombay Sapphire,
Seagrams VO, Captan Morgan, Don Julio

1 Hour
\$34 pp

2 Hours
\$41 pp

3 Hours
\$46 pp

4 Hours
\$52 pp

5 Hours
\$58 pp

Luxury

Maker's Mark, Johnnie Walker Black, Grey Goose,
Tanqueray, Crown Royal, Diplomatico, Patron

1 Hour
\$39 pp

2 Hours
\$45 pp

3 Hours
\$51 pp

4 Hours
\$57 pp

5 Hours
\$64 pp

Prices do not include 6.5% Sales Tax and 25% Service Charge. Prices are subject to change until Banquet Event Orders have been signed confirming details of your event. Menu items may vary slightly due to seasonal availability. Menu update 10/1/2019.

CASH BAR/PUNCH OPTIONS



Ala Carte Champagne Toast

\$5 per person

*Are you on a tight budget?
Ask about Consumption or Cash Bar Options*

Consumption Bar Option

Run a tab

House Wine
\$8 per glass

Mixed Drinks
Call \$8 per glass
Premium \$10 per glass
Luxury \$12 per glass

Domestic Bottles \$4

Imported Bottles \$5

Micro Brews \$6

Soft Drinks \$3

Water \$3

From the Punch Bowl

1 gallon minimum to order (price per gallon plus service charge and tax)

Fresh Fruit Punch
(Non-Alcoholic)
\$65

Champagne
Punch
\$110

Rum Punch
\$130

Sangria
\$120

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PLATED LUNCH PACKAGE



Salads ~ Choose One ~

Hearts of Romaine Salad

Artisanal Herb Croutons, Aged Parmesan Reggiano and Creamy Garlic Emulsion.

Tangled Farmer's Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions.

Golden Pear and Frisee Salad

Crumbled Maytag Blue Cheese, Sweet Gem Lettuce, Hearts of Frisee, Candied Walnuts, Champagne Emulsion.

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel. Crack Black Peppercorn Mozzarella, White Balsamic Vinaigrette.

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red Peppers, Picked Pearl Onions, Shaved Watermelon Radish, Lemon Thyme Vinaigrette.

Citrus Kale Salad

Frisee, Marinated Oranges, Wilted Cranberries, Toasted Almonds, Pomegranate Emulsion.

Entrée ~ Choose One ~

Herb Roasted Chicken

Basil Marscapone Polenta, Charred Carrots, Broccolini, Cipollini Onions, Sherry

\$40.00

Cracked Peppercorn Demonico Steak

Garlic Yukon Gold Fingerling Potatoes, Roasted Mushrooms, Wilted Spinach, Tarragon Red Wine Emulsion

\$40.00

Red Wine Braised Beef Short Ribs

Lemony Asparagus Tips, Oven Roasted Parsnips, Pearl Onions, Olive Oil Pomme Puree, Natural Jus Reduction

\$45.00

Loch Duart Scottish Salmon

Champagne Braised Rainbow Carrots, Lemon Nage

\$45.00

Chargrilled Mediterranean Style Teres Major

Roasted Lavalle Tomatoes and Garlic Caponata, Rosemary Jus

\$50.00

PLATED DINNER PACKAGE



Butler Passed Hors D'oeuvres ~ Choose Three ~

HOT Bites

Buffalo Chicken Spring Roll
Brazilian Beef, Chimichurri Sauce
Bacon Wrapped Chicken Skewer with Beer Mustard
Fire Grilled Chicken Empanadas
Short Rib Empanada
Beef Lumpia
Mini Cuban Sandwich
Chicken Curry on Crispy Pita
Mini Reuben
Tuscan Prawn with Capers, Cracked Green Olives, Rosemary
Artichoke Fritters
Mini Cuban Sandwich

COLD Bites

Caribbean Crab Ceviche Cups
Tuna Tataki, Seaweed Salad on Wonton Chip
Antipasto Lollipops
Mozzarella Prosciutto Skewer
Confit Duck Salad on Savory Biscotti with Fig Jam
Stuffed Piquillo Peppers
Manchego Cheese and Serrano Ham Wraps
"Avocado Toast"
Aged Brie Crostini, Shaved Pear, Honey Cream Foam
Spicy Thai Chicken Spring Rolls

Salads ~ Choose One ~

Hearts of Romaine Salad

Artisanal Herb Croutons, Aged Parmesan Reggiano and Creamy Garlic Emulsion.

Tangled Farmer's Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions.

Golden Pear and Frisee Salad

Crumbled Maytag Blue Cheese, Sweet Gem Lettuce, Hearts of Frisee, Candied Walnuts, Champagne Emulsion.

Citrus Kale Salad

Frisee, Marinated Oranges, Wilted Cranberries, Toasted Almonds, Pomegranate Emulsion.

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red Peppers, Picked Pearl Onions, Shaved Watermelon Radish, Lemon Thyme Vinaigrette.

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel. Crack Black Peppercorn Mozzarella, White Balsamic Vinaigrette.

Farmer's Market Salad

Roasted Artichokes, Red Oak Lettuces, Shaved Rainbow Carrots, Watermelon Radishes, Cucumber, Golden Cherry Tomatoes, Sherry Vinaigrette.

PLATED DINNER PACKAGE



Entrée ~ Choose One or Two ~

Confit Joyce Farms Frenched Chicken	\$60.00
Lemon Thyme Quinoa, Sweet Green Peas, Braised Carrots, Chicken Jus with Brown Butter.	
Herb Roasted Chicken	\$60.00
Basil Mascarpone Polenta, Charred Carrots, Broccolini, Cipollini Onions, Sherry Verjus	
Center Cut Filet	\$75.00
Steakhouse Cottage Fries, Burgundy Braised Pearl Onions, Rosemary Balsamic Reduction	
Cracked Peppercorn Delmonico Steak	\$70.00
Garlic Yukon Gold Fingerling Potatoes, Roasted Mushrooms, Wilted Spinach, Tarragon Red Wine Emulsion	
Seared Wild Salmon	\$75.00
Heritage Grain Rice Pilaf, Charred Corn, Sweet Sugar Snap Peas, Shallot and Tomato "Jam"	
Caribbean Snapper	\$75.00
Butter Braised Pearl Pasta, Sunburst Squash, Baby Zucchini, Peruvian Potatoes, Yuzu-Ginger Nage	
Red Wine Braised Beef Short Ribs	\$65.00
Lemony Asparagus Tips, Oven Roasted Parsnips, Pearl Onions, Olive Oil Pomme Puree, Natural Jus Reduction	
Loch Duart Scottish Salmon	\$75.00
Champagne Braised Rainbow Carrots, Lemon Nage	
Oven Roasted Joyce Farms Airline Chicken	\$60.00
Fried Fingerling Potatoes, Sugar Snap Peas, Natural Reduction	
North Pacific Style Salmon "Picatta"	\$75.00
Crispy Caper Berries, Cannellini Bean Ragout, Lemon Chive Emulsion	
Poached Sea Bass	\$90.00
Rich Citrus Ginger Nage, Zucchini, Blistered Tomato	

BUFFET DINNER PACKAGE



Butler Passed Hors D'oeuvres ~ Choose Three ~

HOT Bites

Buffalo Chicken Spring Roll
Brazilian Beef, Chimichurri Sauce
Bacon Wrapped Chicken Skewer with Beer Mustard
Fire Grilled Chicken Empanadas
Short Rib Empanada
Mini Patty Melt

COLD Bites

Antipasto Lollipops
Stuffed Piquillo Peppers
Manchego Cheese and Serrano Ham Wraps
"Avocado Toast"

Salads ~ Choose One ~

Tangled Farmer's Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions.

Hearts of Romaine Salad

Kalamata Olives, Cherry Tomatoes, Artisanal Garlic CROUTONS, Black Pepper Mozzarella, Parmesan Emulsion.

Golden Pear and Frisee Salad

Crumbled Maytag Blue Cheese, Sweet Gem Lettuce, Hearts of Frisee, Candied Walnuts, Champagne Emulsion.

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel. Crack Black Peppercorn Mozzarella, White Balsamic Vinaigrette.

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red Peppers, Picked Pearl Onions, Shaved Watermelon Radish, Lemon Thyme Vinaigrette.

Citrus Kale Salad

Frisee, Marinated Oranges, Wilted Cranberries, Toasted Almonds, Pomegranate Emulsion.

Classic Caesar Salad

Parmesan Crisps, Pea Sprouts, Aged Parmesan, Creamy Garlic Dressing.

Farmer's Market Salad

Roasted Artichokes, Red Oak Lettuces, Shaved Rainbow Carrots, Watermelon Radishes, Cucumber, Golden Cherry Tomatoes, Sherry Vinaigrette.

BUFFET DINNER PACKAGE



Entrée ~ Choose Two ~

Confit Joyce Farms Frenched Chicken

Chicken Jus with Brown Butter.

Herb Roasted Chicken

Sherry Verjus

Center Cut Filet

Rosemary Balsamic Reduction

Cracked Peppercorn Delmonico Steak

Tarragon Red Wine Emulsion

Seared Wild Salmon

Shallot and Tomato "Jam"

Caribbean Snapper

Yuzu-Ginger Nage

Red Wine Braised Beef Short Ribs

Natural Jus Reduction

Loch Duart Scottish Salmon

Lemon Nage

North Pacific Style Salmon "Picatta"

Lemon Chive Emulsion

Chargrilled Mediterranean Style Teres Major

Rosemary Jus

Accoutrement ~ Choose Two ~

Roasted Red Potatoes

With Pancetta and caramelized onions

Sautéed Haricot Vert

with citrus and caramelized pecans

Minnesota Dill Rice

Ratatouille with Gorgonzola

Grilled Asparagus

Savory Bread Pudding

Creamy Goat Cheese Polenta

Avilés Signature Bread Basket

Coffee and Tea Service

\$115 per person

4 COURSE PLATED DINNER

Butler Passed Hors D'oeuvres ~ Choose Four ~

HOT Bites

Buffalo Chicken Spring Roll
Brazilian Beef, Chimichurri Sauce
Bacon Wrapped Chicken Skewer with Beer Mustard
Fire Grilled Chicken Empanadas
Short Rib Empanada
Mini Patty Melt
Beef Lumpia
Mini Cuban Sandwich
Chicken Curry on Crispy Pita
Mini Reuben
Tuscan Prawn with Capers, Cracked Green Olives, Rosemary
Artichoke Fritters
Mini Cuban Sandwich

COLD Bites

Caribbean Crab Ceviche Cups
Tuna Tataki, Seaweed Salad on Wonton Chip
Antipasto Lollipops
Mozzarella Prosciutto Skewer
Confit Duck Salad on Savory Biscotti with Fig Jam
Stuffed Piquillo Peppers
Manchego Cheese and Serrano Ham Wraps
“Avocado Toast”
Aged Brie Crostini, Shaved Pear, Honey Cream Foam
Spicy Thai Chicken Spring Rolls



4 COURSE PLATED DINNER



First Course

~ Choose One ~

Butternut Squash

Served with pea tendrils.

Cranberry Bean

With scallion, celery, escarole;
finished with extra virgin olive oil.

Duck Wonton

Garnished with fresh chive.

Fire Roasted Tomato Bisque

Garnished with cilantro aioli.

Spicy Gazpacho

Topped with crab and avocado.

Cream of Asparagus

Garnished with pesto.

Second Course

~ Choose One ~

Individual Yorkshire Pudding

Served with rare sliced beef
and Béarnaise sauce.

Mini Braised Short Rib Tostada

With spicy salsa, shredded lettuce,
jalapeno Jack cheese.

Spring Roll with Duck

Green apple, micro cilantro and plum sauce.

Cucumber Cup with Lemon Chicken

Fresh cucumber cup canapé, filled with grilled
chicken and seasoned with fresh lemon juice,
rosemary, mint and candied lemon zest.

Crab Cakes

Served lightly breaded with a dollop
of lemon caper dijonaise.

Lemon Seared Scallop on Flatbread

With spinach, saffron aioli and lemon zest.

Tuscan Herb Crusted Lamb Chops

With a lavender demi glace.

Venison Satay

With Panang curry sauce
and toasted coconut.

4 COURSE PLATED DINNER

Third Course ~ Choose One ~

Hearts of Romaine Salad

Kalamata Olives, Cherry Tomatoes, Artisinal Garlic Crou-
tons, Black Pepper Mozzarella, Parmesan Emulsion.

Golden Pear and Frisee Salad

Crumbled Maytag Blue Cheese, Sweet Gem Lettuce,
Hearts of Frisee, Candied Walnuts, Champagne Emulsion.

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel. Crack Black
Peppercorn Mozzarella, White Balsamic Vinaigrette.

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red
Peppers, Picked Pearl Onions, Shaved Watermelon Radish,
Lemon Thyme Vinaigrette.

Citrus Kale Salad

Frisee, Marinated Oranges, Wilted Cranberries, Toasted
Almonds, Pomegranate Emulsion.

Farmer's Market Salad

Roasted Artichokes, Red Oak Lettuces, Shaved Rainbow
Carrots, Watermelon Radishes, Cucumber, Golden Cherry
Tomatoes, Sherry Vinaigrette.



4 COURSE PLATED DINNER



Fourth Course ~ Choose One ~

Confit Joyce Farms Frenched Chicken	\$89.00
Lemon Thyme Quinoa, Sweet Green Peas, Braised Carrots, Chicken Jus with Brown Butter.	
Herb Roasted Chicken	\$89.00
Basil Mascarpone Polenta, Charred Carrots, Broccolini, Cipollini Onions, Sherry Verjus	
Center Cut Filet	\$105.00
Steakhouse Cottage Fries, Burgundy Braised Pearl Onions, Rosemary Balsamic Reduction	
Cracked Peppercorn Delmonico Steak	\$100.00
Garlic Yukon Gold Fingerling Potatoes, Roasted Mushrooms, Wilted Spinach, Tarragon Red Wine Emulsion	
Seared Wild Salmon	\$95.00
Heritage Grain Rice Pilaf, Charred Corn, Sweet Sugar Snap Peas, Shallot and Tomato "Jam"	
Caribbean Snapper	\$100.00
Butter Braised Pearl Pasta, Sunburst Squash, Baby Zucchini, Peruvian Potatoes, Yuzu-Ginger Nage	
Red Wine Braised Beef Short Ribs	\$90.00
Lemony Asparagus Tips, Oven Roasted Parsnips, Pearl Onions, Olive Oil Pomme Puree, Natural Jus Reduction	
Loch Duart Scottish Salmon	\$105.00
Champagne Braised Rainbow Carrots, Lemon Nage	
Oven Roasted Joyce Farm's Airline Chicken	\$90.00
Fried Fingerling Potatoes, Sugar Snap Peas, Natural Reduction	
North Pacific Style Salmon "Picatta"	\$105.00
Crispy Caper Berries, Cannellini Bean Ragout, Lemon Chive Emulsion	
Poached Sea Bass	\$125.00
Rich Citrus Ginger Nage, Zucchini, Blistered Tomato	
Chargrilled Mediterranean Style Teres Major	\$105.00
Roasted Lavalle Tomatoes and Garlic Caponata, Rosemary Jus	

Wedding/Wedding Brunch Package 1 — \$50++ per person

SALADS ~ Choose One ~

Hearts of Romaine Salad

Artisinal Herb Croutons, Aged Parmesan Reggiano and Creamy Garlic Emulsion

Tangled Farmer's Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions

STARTERS ~ Choose Two ~

Mozzarella Arancini

Buffalo Chicken Spring Roll

Brazilian Beef, Chimichurri Sauce

Fire Grilled Chicken Empanadas

Bacon Wrapped Chicken Skewer with Beer Mustard

Mini Patty Melt

Beef Lumpia

ENTRÉE ~ Choose One ~

Chargrilled Mediterranean Style Teres Major

Roasted Lavalle Tomatoes and Garlic Caponata, Rosemary Jus

Confit Joyce Farms Frenched Chicken

Lemon Thyme Quinoa, Sweet Green Peas, Braised Carrots, Chicken Jus with Brown Butter

North Pacific Style Salmon "Picatta"

Crispy Caper Berries, Cannellini Bean Ragout, Lemon Chive Emulsion

Poached Sea Bass

Rich Citrus Ginger Nage, Zucchini, Blistered Tomato

Vegetarian Option

Polenta Gateau

Wilted Baby Spinach Succotash, Sweet Corn, Roasted Red Peppers, Yellow Sunburst Squash

Linens included, cake cutting service waived in lieu of no dessert option.
Bread Service, Coffee and Tea Service.

Prices do not include 6.5% Sales Tax and 25% Service Charge. Prices are subject to change until Banquet Event Orders have been signed confirming details of your event. Menu items may vary slightly due to seasonal availability. Menu update 10/1/2019.

Wedding/Wedding Brunch Package 2 — \$60++ per person

SALADS ~ Choose One ~

Hearts of Romaine Salad

Artisinal Herb Croutons, Aged Parmesan Reggiano and Creamy Garlic Emulsion

Golden Pear and Frisee Salad

Crumbled Maytag Blue Cheese, Sweet Gem Lettuce, Hearts of Frisee, Candied Walnuts, Champagne Emulsion.

Tangled Farmer's Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions

STARTERS ~ Choose Two ~

Mozzarella Arancini

Buffalo Chicken Spring Roll

Brazilian Beef, Chimichurri Sauce

Fire Grilled Chicken Empanadas

Bacon Wrapped Chicken Skewer with Beer

Mustard

Mini Patty Melt

Beef Lumpia

ENTRÉE ~ Choose Two ~

Oven Roasted Joyce Farms Airline Chicken

Fried Fingerling Potatoes, Sugar Snap Peas, Natural Reduction

Center Cut Filet

Steakhouse Cottage Fries, Burgundy Braised Pearl Onions, Rosemary Balsamic Reduction

Loch Duart Scottish Salmon

Champagne Braised Rainbow Carrots, Lemon Nage

Vegetarian Option

Organic Vegetable Paella

Saffron Steeped Spanish Rice, Seasonal Market Vegetables, Cracked Green Olives, Shaved Manchego Cheese

Linens included, cake cutting service waived in lieu of no dessert option.
Bread Service, Coffee and Tea Service.

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TIERED PRICING

Wedding/Wedding Brunch Package 3 — \$75++ per person

SALADS ~ Choose One ~

‘Wedge with a Twist’ Salad

Shaved Bermuda Onions, Teardrop Tomatoes, Smoked Neiuskies Bacon, Maytag Blue Cheese and Buttermilk Emulsion

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel. Crack Black Peppercorn Mozzarella, White Balsamic Vinaigrette

Marinated Asparagus Salad

Gem Lettuce Leaves, Purple Chicory, Roasted Red Peppers, Pickled pearl Onions, Shaved Watermelon Radish, Lemon Thyme Vinaigrette

STARTERS ~ Choose Three ~

Artichoke Fritters

Mini Cuban Sandwich

Caribbean Crab Ceviche Cups

Chicken Curry on Crispy Pita

Tuna Tataki, Seaweed Salad on Wonton Chip

Mini Reuben

Pork Meatball with Tomato, Cheese and Basil Chiffonade

Tuscan Prawn with Capers, Cracked Green

Olives, Rosemary

Superfino Risotto Croquette with Spicy

Arrabbiata Sauce

ENTRÉE ~ Choose Two ~

Herb Roasted Chicken

Basil Mascarpone Polenta, Charred Carrots, Broccolini, Cipollini Onions, Sherry Verjus

Red Wine Braised Beef Short Ribs

Lemony Asparagus Tips, Oven Roasted Parsnips, Pearl Onions, Olive Oil Pomme Puree, Natural Jus Reduction

Loch Duart Scottish Salmon

Champagne Braised Rainbow Carrots, Lemon Nage

Caribbean Snapper

Butter Braised Pearl Pasta, Sunburst Squash, Baby Zucchini, Peruvian Potatoes, Yuzu-Ginger Nage

Vegetarian Option

Vegetable Pave

Baked Layes of Squash, Eggplant, Zucchini, Roasted Tomato Emulsion, Whipped Ricotta, Balsamic Onions, Charred Red Pepper Aioli

Linens included, cake cutting service waived in lieu of no dessert option.

Bread Service, Coffee and Tea Service.

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TIERED PRICING



Wedding/Wedding Brunch Package 4 — \$90++ per person

SALADS ~ Choose Two ~

Citrus Kale Salad

Frisee, Marinated Oranges, Wilted Cranberries, Toasted Almonds, Pomegranate Emulsion

“Classic” Caesar Salad

Parmesan Crisps, Pea Sprouts, Aged Parmesan, Creamy Garlic Dressing

Farmer’s Market Salad

Roasted Artichokes, Red Oak Lettuces, Shaved Rainbow Carrots, Watermelon Radishes, Cucumber, Golden Cherry Tomatoes, Sherry Vinaigrette

Tangled Farmer’s Garden Salad

Cherry Tomatoes, Shaved Rainbow Carrots, Watermelon Radish, English Cucumbers, Sweet Pea Sprouts with Buttermilk Emulsions

Heirloom Tomato and Persian Cucumber Salad

Harvest Greens, Shaved Red Onion, Fennel, Cracked Black Peppercorn Mozzarella, White Balsamic Vinaigrette

Confit Joyce Farms Frenched Chicken

Lemon Thyme Quinoa, Sweet Green Peas, Braised Carrots, Chicken Jus with Brown Butter

Herb Roasted Chicken

Basil Mascarpone Polenta, Charred Carrots, Broccolini, Cipollini Onions, Sherry Verjus

Center Cut Filet

Steakhouse Cottage Fries, Burgundy Braised Pearl Onions, Rosemary Balsamic Reduction

Seared Wild Salmon

Heritage Grain Rice Pilaf, Charred Corn, Sweet Sugar Snap Peas, Shallot and Tomato “Jam”

STARTERS ~ Choose Four ~

Mozzarella Arancini

Buffalo Chicken Spring Roll

Brazilian Beef, Chimichurri Sauce

Bacon Wrapped Chicken Skewer with Beer Mustard

Fire Grilled Chicken Empanadas

Mozzarella Prosciutto Skewer

Beef Lumpia

Confit Duck Salad on Savory Biscotti with Fig Jam

Antipasto Lollipops

Artichoke Fritters

Mini Cuban Sandwich

Caribbean Crab Ceviche Cups

Chicken Curry on Crispy Pita

Tuna Tataki, Seaweed Salad on Wonton Chip

Mini Reuben

Pork Meatball with Tomato, Cheese and Basil

Chiffonade

Tuscan Prawn with Capers, Cracked Green

Olives, Rosemary

ENTRÉE ~ Choose Two ~

Cracked Peppercorn Delmonico Steak

Garlic Yukon Gold Fingerling Potatoes, Roasted Mushrooms, Wilted Spinach, Tarragon Red Wine Emulsion

Caribbean Snapper

Butter Braised Pearl Pasta, Sunburst Squash, Baby Zucchini, Peruvian Potatoes, Yuzu-Ginger Nage

Vegetarian Option

Farmer’s Strudel

Braised Vegetables, Five Grain Heritage Rice, Red Pepper Gastrique

Linens included, cake cutting service waived in lieu of no dessert option.
Bread Service, Coffee and Tea Service.

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Cocktail Reception

Package 5 — \$65++ per person

Hors D'oeuvres ~ Choose Six ~

HOT Bites

Buffalo Chicken Spring Roll
Brazilian Beef, Chimichurri Sauce
Bacon Wrapped Chicken Skewer with Beer Mustard
Fire Grilled Chicken Empanadas
Beef Lumpia
Mini Cuban Sandwich
Chicken Curry on Crispy Pita
Mini Reuben
Tuscan Prawn with Capers, Cracked Green Olives, Rosemary
Artichoke Fritters
Mini Cuban Sandwich

COLD Bites

Caribbean Crab Ceviche Cups
Tuna Tataki, Seaweed Salad on Wonton Chip
Antipasto Lollipops
Mozzarella Prosciutto Skewer
Confit Duck Salad on Savory Biscotti with Fig Jam
Stuffed Piquillo Peppers
Manchego Cheese and Serrano Ham Wraps
“Avocado Toast”
Chicken Curry on Crispy Pita
Aged Brie Crostini, Shaved Pear, Honey Cream Foam

Display ~ Choose One ~

***CHARRED AND RAW CRISPY GARDEN CRUDITES**

Display of Raw, Marinated and Charred Farm Fresh Vegetables, Smoked Ranch Hummus and Edamame Spread.

***CHEESE DISPLAY**

Display of Domestic and Imported Block Cheeses with appropriate Breads and Crackers, Dried Fruit and Spreads.

***FRUIT DISPLAY**

A Beautiful display of Unique and Exotic fruits as well as Local fruits, served with a Mint Yogurt Dip.

***FRUIT & CHEESE DISPLAY**

A Brilliant, colorful display of Domestic and Imported Cheese and a fresh Array of Local and Tropical Fruits Served with the appropriate accoutrements.

***ANTIPASTI DISPLAY**

An Amazing presentation of Charcuterie and Cheeses accompanied by grilled Italian Vegetables and served with the appropriate accoutrements.

***SEAFOOD DISPLAY** (Additional \$20.00 per person)

An Oceans Bounty of Raw and Cooked Seafoods including Peel n Shrimp, Snow Crab Legs, Alaskan King Crab Legs (additional fee), Blue Crab Claws, Appalachian Oysters on the Half Shell, PEI Mussels, Clams and Ceviche/Crudo. Presented with an array of accompaniments

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Outdoor Picnic or Party at the Pool Package 6 — \$65++ per person

Cold Sides ~ Choose Four ~

Farmers Greens with Carrots, Cucumbers, Onions and Smoked Tomato Ranch Dressing
Old Fashioned Potato Salad
Pasta Salad with Leeks, Tomatoes, Spinach, Pesto Mayo
Campfire Coleslaw
Cucumber and Onion Salad
Red Potato Salad
Kettle Chips, Tortilla Chips, Tomato Ranch Dressing, Roasted Tomato Salsa

Off The Grill ~ Choose Four ~

*Condiments include Heinz 57, Ketchup, Yellow Mustard, Sweet Green Pickle Relish,
Shredded Lettuce, Sliced Tomato, Onions, Pickle*

Bratwurst

Hotdogs

Cheese Burgers (American, Smoked Gouda, Smoked Cheddar, Cheddar, Provolone, Swiss)

Hamburgers

Dry Rubbed Beef Brisket

Chargrilled Chicken Mojo

Crispy Corn on the Cobb - Shaved Parmesan, Shallot Butter

Applewood Bacon and Beans

Baby Back Ribs, Dry Rub or Mango Habanero BBQ Sauce

Sugarcane Skewered Marinated Shrimp

The Finale ~ Choose Two ~

Chocolate Covered S'mores

Chocolate Dipped Rice Krispy Treats with Dried Cranberries

Green Apple Cobbler

Coconut Macaroon

Prices do not include 6.5% Sales Tax and 25% Service Charge. Prices are subject to change until Banquet Event Orders have been signed confirming details of your event. Menu items may vary slightly due to seasonal availability. Menu update 10/1/2019.

ACCOMMODATION SUBSTITUTIONS



**Roasted Lavalle Tomatoes and Garlic
Caponata**

Lemon Thyme Quinoa

Sweet Green Peas

Braised Carrots

Cannellini Bean Ragout

Fried Fingerling Potatoes

Sugar Snap Peas

Steakhouse Cottage Fries

Burgundy Braised Pearl Onions

Champagne Braised Rainbow Carrots

Basil Marscapone Polenta

Broccolini

Oven Roasted Parsnips

Butter Braised Pearl Pasta

Sunburst Squash

Heritage Grain Rice Pilaf

Baby Zucchini

Peruvian Potatoes

Lemony Asparagus Tips

Charred Carrots

Roasted Mushrooms

Wilted Spinach

Garlic Yukon Gold Fingerling Potatoes

Vegetarian Option

Farmer's Strudel

Braised Vegetables, Five Grain Heritage Rice, Red Pepper Gastrique

Vegetable Pave

Baked Layers of Squash, Eggplant, Zucchini, Roasted Tomato Emulsion, Whipped Ricotta, Balsamic Onions, Charred Red Pepper Aioli

Organic Vegetable Paella

Saffron Steeped Spanish Rice, Seasonal Market Vegetables, Cracked Green Olives, Shaved Manchego Cheese

Polenta Gateau

Wilted Baby Spinach Succotash, Sweet Corn, Roasted Red Peppers, Yellow Sunburst Squash

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CARVING OPTIONS from the Butcher's Block



Beef Tenderloin

Whipped Potatoes, Fresh Horseradish Cream

\$28 per

Cracked Black Peppercorn New York Strip Loin

Confit Fingerling Potatoes and Sauce Bordelaise

\$26 per

Prime Rib Roast

Sautéed Onions and Mushrooms, Confit Garlic, Tarragon Aioli

\$22 per

Sorghum Syrup Glazed Bone-In Honey Ham

Fresh Snipped Peas, Whole Grain Mustard

\$19 per

Roasted Berkshire Pork Loin

Butter Braised Red Bliss Potatoes, Wildflower Honey Mustard Sauce

\$21 per

Smoked Turkey Breast

Cornbread Pudding, Citrus Cranberry Relish

\$19 per

Texas Style Smoked Brisket

Buttermilk Cream Corn, Mesquite BBQ Sauce

\$22 per

Joyce Farms Chicken Breast

Mac and Cheese Gratin, Natural Jus

\$15 per

Australian Rack of Lamb

Dauphinoise Potatoes, Charred Asparagus, Sweet Apple Relish

\$30 per

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NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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