



OCEAN CENTER
— DAYTONA BEACH —

**CATERING
MENU**

A LA CARTE BREAK SERVICE SELECTIONS

BEVERAGES

House Blend Coffee or Decaffeinated Coffee - \$50 Gallon (min. 3 gal)
 Fruit Punch or Lemonade - \$30 Gallon (min. 3 gal)
 Freshly Brewed Unsweet Iced Tea - \$35 Gallon (min. 3 gal)
 Freshly Brewed Sweet Iced Tea - \$40 Gallon (min. 3 gal)
 Hot Water with Assorted Herbal Tea Bags - \$40 Gallon
 Orange Juice, Apple Juice or Cranberry Juice - \$35 Gallon
 Orange, Apple, and Cranberry Individual Bottled Juices - \$4 Each (min. 24)
 Dasani Bottled Water - \$3 Each
 Coca-Cola Assorted Soft Drinks - \$3 Each
 5 Gallon Water Tower - \$55 per Water Tower; Additional 5 Gallon Refills \$35 Each

BREAKFAST SELECTIONS

Assorted Chilled Yogurts - \$3 Each (min. 24)
 Assorted Individually Packaged Cold Cereals with Milk - \$4 Each (min. 24)
 Assorted Bagels Served with Cream Cheese - \$33 Dozen
 Assorted Danish and Pastries - \$33 (serves approximately 12 guests)
 Assorted Muffins - \$33 (serves approximately 12 guests)
 Cinnamon Rolls - \$33 Dozen
 Assorted Croissants Served with Butter and Preserves - \$38 Dozen
 Sausage Biscuits - \$36 Dozen
 Ham, Egg and Cheese Biscuits - \$38 Dozen
 Chicken Biscuits - \$36 Dozen
 English Muffin with Scrambled Eggs, Bacon, Hash Brown and American Cheese - \$42 Dozen
 Monte Croissant – Croissant with Honey Ham, Swiss Cheese and Thousand Island Dressing - \$42 Dozen
 Southern Burrito – Tortilla, Scrambled Egg, Chopped Brisket, Onions, Peppers and Cheddar Cheese - \$42 Dozen

CONTINENTAL BREAKFAST

Service time of 2 hours

Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge

GRAB AND GO

\$11.25 per person

Assorted Individually Wrapped Muffins, Danish, Granola Bars
 Assorted Bottled Juices
 Freshly Brewed Regular Coffee and Decaffeinated Coffee

SUNSHINE STATE BREAKFAST

\$14.50 per person

Sliced Fresh Fruit and Berries
 Bagels, Sticky Buns, and English Muffins
 Cream Cheese and Butter
 Assorted Chilled Juices
 Freshly Brewed Regular or Decaffeinated Coffee and Herbal Teas

BEACH SUNRISE

\$14.95 per person

Platters of Fresh Sliced Seasonal Fruit
 Freshly Baked Muffins, Danish, and Croissants
 Served with Whipped Butter
 Assorted Chilled Juices
 Freshly Brewed Regular or Decaffeinated Coffee and Herbal Teas

AMERICAN WAY

\$16.95 per person

Assorted Cereal Bowls with Individual Milks
 Cinnamon Roll
 Vanilla Yogurt with Assorted Toppings
 Assorted Chilled Juices
 Freshly Brewed Regular or Decaffeinated Coffee and Herbal Teas

BREAKFAST BUFFETS

Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.

Service time- 2 hours

All breakfast buffets include sliced fruit and berries, and assorted Danish, and muffins, with butter and preserves. Served with premium coffees, specialty teas and orange juice.

As of January 1st, 2020, Spectra has pledged to use cage free eggs at 100% of our venues nationwide.

BEACHSIDE BREAKFAST

\$21.50 per person

Scrambled Eggs with Cheddar Cheese
Cheesy Hash Brown Casserole
Crisp Bacon
Sausage Links

ESPANOLA WAY

\$22.50 per person

Omelets with a Mild Green Chili Queso
Chorizo Potato Hash
Cinnamon Sugar Churros

A1A BUFFET

\$22.50 per person

Fresh Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter
Sliced Grilled Chicken Sausage
Slow Cooked Cheese Grits

THE WAFFLE WAY

\$23.50 per person

Crisp Waffles with Vanilla Scented Maple Syrup
Deep Dish Spinach Frittata
Home Fries
Crispy Bacon

ADD ON OMELET STATION

\$11 per person

(1 station per 100 people)

Chef's Made to Order Omelets with your Choice of Ingredients: Onions, Tomatoes, Bell Peppers, Bacon, Ham, Cheese, Mushrooms, and Spinach

ADD ON ADDITIONAL BREAKFAST MEAT

\$3 per person

*Turkey Bacon and Turkey Sausage Available for a Nominal Surcharge.

ENHANCE COFFEE STATION **\$2.50 per person**

Served with Flavored Syrups, Whipped Cream and Rock Candy Swizzle Sticks

PLATED BREAKFAST SELECTIONS

Service time- 2 hours

Plated breakfasts include preset fruit salad and assorted muffins.

All breakfast buffets include sliced fruit and berries, and assorted Danish, and muffins, with butter and preserves. Served with premium coffees and orange juice.

As of January 1st, 2020, Spectra has pledged to use cage free eggs at 100% of our venues nationwide.

CHEESY SCRAMBLE

\$22.25 per person

Scrambled Eggs Topped with Cheddar Cheese
Crisp Bacon
Sausage Links
Roasted Potatoes with Peppers and Onions

VEGETABLE FRITTATA

\$22.25 per person

Baked Egg Timbale with Garden Vegetable
Grilled Chicken Sausage
Tomato and Green Onion Salad
Roasted Potato Wedges

GRANDMA'S FRENCH TOAST AND A BLINTZ

\$22.75 per person

Cinnamon Swirl French Toast
Cheese Blintz
Crisp Bacon
Grilled Italian Sausage
Preset Whipped Cream, Strawberry Sauce and Syrup

A LITTLE BIT SWEET, LITTLE SPICY AND DECADENTLY CREAMY

\$22.75 per person

Berry and Cream Cheese Stuffed French Toast
Spicy Grilled Italian Sausage
Cheesy, Creamy Hash Brown Cupcake
Preset Syrup

STEAK AND EGGS

\$30.25 per person

Grilled Flat Iron Steak, Green Chili Omelet, Mild Queso Sauce and Chorizo Hash

All menu items subject to change and 20% management fee and 6.5% state sales tax.

A LA CARTE SNACK SERVICE SELECTIONS

SNACK SELECTIONS

- Sliced Seasonal Fresh Fruit Platter (serves 12 guests) - \$45 Each
- Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce - \$36 Dozen
- Chocolate Brownies - \$30 Dozen
- Assorted Dessert Bars – \$32 Dozen
- Assorted Cookies - \$25 Dozen
- Assorted Individual Cans of Pringles - \$2.75 Each (min. 12)
- Assorted Candy Bars - \$2.75 Each (min. 12)
- Whole Fresh Fruit - \$3.00 Each (min. 12) *Not billed based upon consumption*

BREAK SERVICE MENU – 1 HOUR LIMIT

Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.

BEVERAGE BREAK DELUXE

\$8.00 per person

- House Blend Coffee, Decaffeinated Coffee, Herbal Tea
- Assorted Bottled Juices
- Coca-Cola Assorted Soft Drinks
- Dasani Bottled Water

THE SPORTS NUT

\$9.00 per person

- Assortment of Individual Cans of Pringles
- Granola Bars
- Snack Mix
- Dasani Bottled Water

OLD FASHIONED BREAK

\$9.75 per person

- Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars
- Iced Tea
- Freshly Brewed Regular Coffee and Decaffeinated Coffee
- Assorted Sodas and Bottled Water

GOODIES BREAK

\$10.25 per person

- Rice Krispy Bars
- Assorted Candy Bars
- Freshly Brewed Coffee and Assorted Coca-Cola Soft Drinks

DELUXE KETTLE CHIP BREAK

\$13.75 per person

- House Made Gourmet Kettle Chips with White Truffle Parmesan
- Dips Include: Herbed Creme Fraiche, Ranch and Barbecue
- Assorted Sodas and Bottled Water

LUNCH BUFFETS

Lunch menus are available between the hours of 10:45 a.m. and 3:30 p.m.
Prices based on 25 person minimum. Events fewer than 25 people may be subject to a surcharge.
Service time- 2 hours
200 people per double sided buffet
If you would like to increase the number of buffets please consult Catering Sales Manager
All lunch buffets include iced tea, iced water and fresh brewed house coffees.

THE DAYTONA DELI BUFFET

\$28 per person

Crisp Garden Salad with Two Dressings
French Style Dijon Potato Salad
Jamaican Jerk Tuna Salad
Fresh Sliced Honey Smoked Ham, Roast Beef, Mesquite
Breast of Turkey
Swiss, Provolone and Cheddar Cheese
Assorted Breads and Rolls
Sliced Tomatoes and Green Leaf Lettuce
Yellow Mustard, Dijon Mustard and Mayonnaise
Assorted Cookies and Brownies

BEACH BLAST BUFFET

\$28 per person

Tropical Coleslaw
Baked Potato Salad
Mojo Marinated Breast of Chicken with Mango Barbecue
Sauce on the Side
Thick and Juicy Hand-Cut Hamburgers Served on a Fresh
Burger Roll and Traditional Condiments
Brown Sugar Baked Beans
Watermelon Wedges

FAJITAS IN PARADISE

\$31 per person

Fiesta Salad with Chopped Greens, Black Beans, Green
Chilies, Corn, Diced peppers, and Onions with a Mango
Vinaigrette
Grilled House Marinated Beef and Chicken with Onions and
Peppers and Flour Tortillas
Salsa, Guacamole, Sour Cream, Jalapenos, and Shredded
Cheese
Mexican Rice
Refried Beans Topped with Red Sauce and Cheese
Dessert Nacho Station: Sweet Spiced Tortilla Chips, Caramel
Sauce, Chocolate Sauce, Whipped Cream and Berries

SCENES FROM AN ITALIAN...

\$32 per person

Fresh Greens with Red Wine Vinaigrette
Antipasto with Herbed Marinated Albacore Tuna, Salami,
Pepperoni, Fresh Mozzarella, Roasted Peppers,
Mushrooms, and Artichoke Hearts
Grilled Chicken Marsala with Mushrooms
Penne Pasta with Roasted Vegetables and Pesto Sauce
Broiled Tilapia with a Lemon Caper Butter Sauce
Breadsticks
Mini Cannolis

SOUTHERN HOME BUFFET

\$31 per person

Florida Coleslaw
Buttermilk Fried Chicken
Slow Cooked Beef Pot Roast
Red Bliss Mashed Potatoes
Country Green Beans
Fresh Baked Biscuits and Butter
Apple Pie

TURF AND NOLA SURF

\$33 per person

Wedge Salad with Kalamata Olives, Grape Tomatoes,
Artichoke Hearts, and Baby Corn Drizzled with an Andouille
Vinaigrette
Blackened Sirloin Steak
Seafood Sausage Gumbo
Steamed Rice
Creamy Tomato Succotash
Creole Bread Pudding

PLATED LUNCHEONS

Prices are based on a 400 person minimum. Events fewer than 400 people may be subject to a surcharge. Service time- 2 hours
All plated luncheons are served with choice of a salad and premium coffees and iced tea.

Salad Options Choose one:

Harvest Green Salad

Full Leaf Caesar Salad

Beef Steak Tomato Salad

JACK DANIELS-GLAZED CHICKEN

\$24 per person

Boneless Breast of Chicken Marinated and Basted with Our Famous Jack Daniels Glaze and Served with Mashed Red potatoes and green beans with mushrooms in garlic butter.

SESAME CHICKEN

\$24 per person

Lightly Breaded Chicken Bites Tossed in a Sweet and Sour Sauce with Broccoli, Fried Rice and Stir Fried Vegetables

JAMAICA JERK CHICKEN THIGHS

\$24 per person

Grilled Boneless Thighs Marinated in an Jamaican Jerk Spices, Toasted Coconut Rice, Glazed Carrots, and Jamaican "Brown Sauce"

FILET OF ATLANTIC SALMON

\$27 per person

Tomato, Chili, Cumin Glazed Filet of Salmon on a Warm Salad of Corn, Black Beans, Green Chili, and Cilantro

GAUCHO BISTECA

\$30 per person

Grilled Sirloin Steak, Corn and Cheese Arepa, Roasted Vegetables and Chimichurri Demi-Glace

DAYTONA BEACH CHICKEN SALAD

(Served Cold) *

\$21 per person

Grilled and Marinated Breast of Chicken with Quinoa Salad, Sliced Heirloom Tomatoes, Pickled Red Onions and Cucumbers. Served with a Mango Vinaigrette.

*Cold options do not include a salad course

TUNA WAVERIDER (Served Cold) *

\$23 per person

Grilled and Sliced Yellow Fin Tuna, Lightly Glazed with Sweet Soy on a Bed of Our House Made "Superfood" Salad that Includes Crispy Kale, Dried Fruits, Edamame, Sunflower Seeds and Chickpeas.

*Cold options do not include a salad course

LUNCHEON SALAD

House special creamy buttermilk ranch, golden Italian, classic Caesar, low fat raspberry vinaigrette, and blue cheese

ENHANCE YOUR MEAL

THE "NOT SO CHOPPED" SALAD

(ADD \$2)

Our House Baby Greens with Tomato and Hard Cooked Egg Wedges, Chopped Bacon and Crumbled Blue Cheese

SALAD CAPRESE

(ADD \$3)

House Baby Greens with Slices of Roma Tomato and Fresh Mozzarella, a Garlic Crostini and Balsamic Drizzle

SEAFOOD CAESAR SALAD

(ADD \$4)

Our Full Leaf Caesar Salad with a Hearty Helping of Our Daytona Seafood Salad

DESSERT ENHANCEMENT CHOICES

(ADD \$5)

Fresh Baked Apple Pie Drizzled with Caramel
Triple Chocolate Cake
Southern Bourbon Pecan Pie
New York Style Cheesecake
Carrot Cake with Walnuts
Key Lime Pie
Chocolate Mango Tango Parfait
Italian Cream Cake

BOX LUNCH SELECTIONS

Prices based on 25 person minimum. Events fewer than 25 people may be subject to a surcharge

Service time- 2 hours

Vegetarian option is available upon request. Assorted soda or bottled water, cutlery and condiments are included with each box lunch.

CLASSIC BOX LUNCH (Only exception to the 25-person minimum)

\$15.95 per person

Ham, Turkey, or Roast Beef with Swiss Cheese, Green Leaf Lettuce and Tomato on Sliced Sourdough Bread. Served with Pringles, Chocolate Chip Cookie and a Crisp Apple

GOLD AND GREEN

\$16.95 per person

Jamaican Jerk Tuna Salad (in a cup) with a Sliced Croissant, Green Leaf Lettuce, and Sliced Tomato. Chocolate Chip Cookie and a Crisp Apple

SPICY BEEF

\$16.95 per person

Certified Angus Roast Beef and Pepper Jack Cheese with Green Leaf Lettuce and Sliced Tomato on Sliced Sourdough Hoagie, Red Bliss Potato Salad, Chocolate Chip Cookie, and a Crisp Apple

GOOD FELLA

\$18.95 per person

Capicola, Honey Ham, Salami and Provolone Cheese on a Hoagie Roll with Green Leaf Lettuce and Sliced Tomato. Includes Pasta Salad, Tiramisu, and a Crisp Apple

ASIAN SHRIMP SALAD

\$19.95 per person

Hearty Greens, Sesame Spike Edamame, Pickled Red Onions, Cucumbers, Shredded Carrot, Teriyaki Shrimp Served with Ginger Soy Dressing
Includes a Crisp Apple

SANTE FE CHICKEN SALAD

\$19.95 per person

Crispy Greens, Black Beans, Corn, Green Chilies, Queso Fresco, Tomatillo Salsa, Diced Mojo Marinated Chicken Served with Honey Mango Vinaigrette
Includes a Crisp Apple

DINNER BUFFETS

All buffet dinners include iced tea, water, and freshly brewed regular or decaffeinated coffee.
Prices based on a 25 person minimum. Events fewer than 25 people may be subject to a surcharge.
Service time- 2 hours
200 people per double sided buffet
If you would like to increase the number of buffets please consult Catering Sales Manager

BEACHY

\$33 per person

Chilled Tomato Gazpacho
Summer Green Salad with Choice of Two Dressings
Pan Seared Barramundi with Tropical Salsa and Mango
Butter
Orange Chicken with Broccoli
White and Saffron Rice
Seasonal Selection of Sautéed Vegetables
Tropical Fruit Salad with Toasted Coconut

HOMESTYLE

\$33 per person

Harvest Green Salad with Choice of Two Dressings
Cornbread Stuffing; Whipped Potatoes
Seasonal Vegetable Medley
Roasted Turkey; Pot Roast
Apple Pie

COUNTRY

\$34 per person

Chopped Salad, Egg, Bacon, Shredded Cheese with Choice of Two Dressings
Cheesy Hash Brown Casserole
Red Skinned Mashed Potatoes
County Green Beans
Slow Smoked Beef Brisket
Fried Boneless Pork Chop with White Pepper Gravy
Bourbon Bread Pudding

TEX MEX

\$34 per person

Crispy Tortilla Salad with Tomatillo Vinaigrette
Flour Tortillas
Fajita Beef and Chicken with Peppers and Onions
Diced Tomatoes, Shredded Lettuce, Shredded Cheese, Sour Cream, and Salsa
Cheesy Refried Beans
Mexican Rice
Cinnamon Churros with Vanilla Cream and Berries

ASIAN

\$33 per person

Cold Sesame Noodles
Gado Gado Salad
Nasi Goreng
Vegetable Sautéed Vegetables
Sesame Chicken
Babi Kecap
Rainbow Sherbet

NOLA

\$37 per person

Creole Tomato, Cucumber and Feta Salad
White Rice
Creamy Tomato Succotash
Haricot Vert Almondine
Cajun Breaded Catfish with Remoulade
Chicken and Sausage Gumbo
Deep Dish Crème Brulee with “Nella” Wafers

ITALIAN

\$40 per person

Crisp Caesar Salad
Herbed Orzo Pilaf
Braised Greens with White Beans
Sautéed Zucchini and Tomato
Chicken Saltimbocca
Braciola
Italian Cream Cake

MEDITERRANEAN

\$41 per person

Caesar Salad
Tapas Papas
Roasted Potatoes with Saffron Aioli, Sliced Heirloom - Tomato with Fresh Mozzarella and Roasted Vegetables with Hummus Dip
Roasted Sunset Vegetables
Potato Dauphinoise
Sautéed Angus Beef Tips with Wild Mushroom Demi-Glace
Lemon Braised Chicken Thighs with Asparagus Tops
Tiramisu

DINNER: FROM START TO FINISH

DINNER SALAD

House special creamy buttermilk ranch, golden Italian, classic Caesar, low fat raspberry vinaigrette, and blue cheese

HARVEST GREEN SALAD

Crisp Baby Lettuces, Grape Tomatoes, Shredded Carrots, and Cucumber Slices

FULL LEAF CAESAR SALAD

Crisp Hearts of Romaine Lettuce, Tomato Wedges, Shaved Parmesan and Homestyle Croutons

BEEF STEAK TOMATO SALAD

Crisp Baby Lettuces Topped with a Thick Slice of Ripe Tomato and Pickled Red Onions

ENHANCE YOUR MEAL

THE “NOT SO CHOPPED” SALAD (ADD \$2)

Our House Baby Greens with Tomato and Hard Cooked Egg Wedges, Chopped Bacon and Crumbled Blue Cheese

SALAD CAPRESE (ADD \$3)

House Baby Greens with Slices of Roma Tomato and Fresh Mozzarella, a Garlic Crostini and Balsamic Drizzle

SEAFOOD CAESAR SALAD (ADD \$4)

Our Full Leaf Caesar Salad with a Hearty Helping of Our Daytona Seafood Salad

PLATED DINNER ENTREES

*All plated dinners are served with choice of a salad and dessert. Includes dinner rolls, butter, and iced tea, iced water and premium coffees
Service time- 2 hours*

The catering sales manager will discuss with each client prior to the event what percentage of the guarantee of beef entrees to be cooked medium-well. If this is not discussed at least 72 hours prior to the start of the event, entrees requested during service to be recooked will take approximately 15 – 20 minutes depending on how many are request

**All served medium rare, unless otherwise specified.*

PARMESAN-PEPPERCORN BREAST OF CHICKEN

\$28 per person

Marinated, Seared, Baked and Topped with a Creamy Sauce with Orzo Pilaf and Seasonal Vegetable

MOJO MARINATED PORK

\$28 per person

Oven Roasted and Sliced, Apple and Vidalia Onion Jus, Cheesy Hash Brown Cupcake, and Country Green Beans

PAN SEARED SALMON

\$29 per person

Pan Seared Salmon on Yukon Gold Mashed Potato with Broccoli and a Rich Mushroom Green Onion Sauce

MEDITERRANEAN STUFFED CHOP CUT CHICKEN BREAST

\$31 per person

Stuffed with Spinach and Feta Cheese with Roasted Red Pepper Sauce, Saffron Potatoes and Roasted Zucchini and Squash

PLATED DINNER CONTINUED

**All served medium rare, unless otherwise specified.*

SEAFOOD STUFFED CHICKEN

\$31 per person

Chicken Breast Filled with a Hearty Shrimp, Crab and Garlic Bread Stuffing, Chardonnay Cream Sauce, Garden Vegetable Rice Blend and Sautéed Selection of Seasonal Vegetables

BEACHSIDE BURRAMUNDI

\$33 per person

Pan Seared Barramundi Filet, Tropical Coconut Rice, baby vegetables and a mango Butter

NEW ENGLAND-STYLE BAKED STUFFED SHRIMP

\$36 per person

Moist Crab and Sourdough Bread Blended with Old Bay Seasonings Served with Creamy Hollandaise with Dill Potatoes, Baby Carrots and Snow Peas

TOP SIRLOIN AU POIVRE*

\$37 per person

Grilled 6oz Sirloin with a Cognac Peppercorn Cream Sauce, Roasted Red Potatoes and Seasonal Vegetables

CHAR-BROILED SMOKED APPLEWOOD BACON-WRAPPED PETITE ANGUS FILET MIGNON*

\$43 per person

Six Tender Ounces of Angus Beef Tenderloin Wrapped in Smoky Bacon, Horseradish Demi-Glace, Garlic Mashed Potatoes, Roasted Asparagus and Red Peppers

THE "BIG COULOTTE"

\$49 per person

The Chef's Choice 10 Ounce Sirloin, Artisanally Cut to Maximize Flavor and Tenderness, Fire Grilled, Chimichurri Sauce, Crispy Confit Potatoes and Roasted Sunset Vegetable

DINNER DESSERT

DESSERTS

Fresh Baked Apple Pie Drizzled with Caramel
Triple Chocolate Cake
Southern Bourbon Pecan Pie
New York Style Cheesecake
Carrot Cake with Walnuts
Key Lime Pie
Chocolate Mango Tango Parfait
Italian Cream Cake



HORS D'OEUVRES OFFERINGS

Prices based upon 50 pieces per order.

Service time- 2 hours

Hors d'oeuvres available stationary

All Hors d'oeuvres can be passed for an additional surcharge.

The following selections are priced at \$150.00

Herb Roasted Fingerling Potatoes with Garlic Aioli
Mini Corn Dogs with Spicy Mustard
Tomato Bruschetta
Vegetable and Jack-Stuffed Mushroom Caps
Spinach and Artichoke Tartlets
Boursin and Pecan Rounds
Vegetarian Spring Rolls Served with Sweet Red Pepper Mango Sauce
Bacon Wrapped Smoked Gouda Mac and Cheese Bites
Mozzarella Sticks with Spicy Marinara

The following selections are priced at \$165.00

Bahamian Conch Fritters with Spicy Mango Salsa
Curry Chicken Tartlets
Chicken and Cheese Quesadillas Cornucopia
Japanese Style Chicken Tenders with Katsu Sauce
Chicken Satay with Sweet Soy Sauce
Spicy Korean Beef Spring Roll

The following selections are priced at \$175.00

Shrimp and Andouille Sausage Brochette with Jerked Vinaigrette
Individual Crudit  with Ranch
Ceviche shooters
Beef Wellington
Crab Cakes with Lime Tartar Sauce
Crab Rangoon
Pepper Smoked Applewood Bacon-Wrapped Sea Scallops
Bacon Wrapped Sweet Plantains
Bloody Mary Shrimp Cocktail
Buffalo Chicken Empanadas
Steak and Cilantro Empanadas
Buffalo Wings with Bleu Cheese Dressing and Fresh Celery Sticks

GALA RECEPTION DISPLAYS

MARKET FRESH VEGETABLE DISPLAY

\$450

The Freshest Vegetables Served with Garlic Ranch Dip
(serves approximately 100 guests)

INTERNATIONAL CHEESE DISPLAY

\$500

Imported and Domestic Cheeses Garnished with Seasonal Fruits and Assorted Gourmet Crackers
(serves approximately 100 guests)

TUSCAN ANTIPASTO DISPLAY

\$550

Genoa Salami, Prosciutto, Spiced Capicola Ham, Smoked Provolone, Fresh Mozzarella, Mixed Olives, Roasted Peppers, Grape Tomatoes and Parmesan Breadsticks
(serves approximately 100 guests)

Seasonal Fresh Fruit Display

\$450

Fresh Seasonal Fruit and Berries with a Yogurt Dipping Sauce
(serves approximately 100 guests)

GALA RECEPTION PACKAGES

Prices are based on a 100 person minimum.

Events fewer than 100 people may be subject to a surcharge

Service time- 2 hours

GALA RECEPTION OPTION 1

\$14.95 PER PERSON

Choice of One Gala Reception Display and Three Stationary Hors d'oeuvres
Surcharge of \$150.00 to Butler Pass Hors d'oeuvres

GALA RECEPTION OPTION 2

\$19.95 PER PERSON

Choice of One Gala Reception Display and Three Stationary Hors d'oeuvres
Surcharge of \$200.00 to Butler Pass Hors d'oeuvres

TAPAS RECEPTION MENU

Prices are based on a 100-person minimum. Events fewer than 100 people may be subject to a surcharge. 2 Hour service window. Each station includes 1 chef and 1 server

Portions based upon one plate at each station per person

Choose three of the following menu offerings for \$24.95 per person

Add additional menu item for \$8.95 per person

BBQ SMOKED BRISKET:

Served with Baby Sweet Potatoes and Country Green Beans

JAMAICAN JERK CHICKEN THIGHS:

Served with Coconut Saffron Rice and Sweet and Sour Carrots

KOREAN STYLE PORK SPARE RIBS:

Served with Jasmine Rice and Kimchi

PLANT STRONG WELLINGTON CARVERY:

Seasoned Plant-Based Protein with Wild Mushroom Medley Wrapped in a Puff Pastry
Served with Dairy Free Cream Spinach and Butternut Squash

BAKMI GORENG:

Indonesian Noodle Dish with Chicken, Kecap Manis, and Sambal

PLANT STRONG GYRO:

Served with a Greek Cauliflower Pilaf

CHICKEN TACO PASTOR:

Served with Mexican Rice and Refried Beans

MOJO MARINATED PORK LOIN:

Served with Black Bean Congri and Maduros

CARVED MEATLOAF:

Served with Sweet Tomato Sauce, Mashed Potatoes and Buttered Corn

*plant base option add \$3.00

TACO BAR:

Seasoned Ground Beef and Shredded Chicken
Served with Refried Beans, Salsa, Diced Tomatoes, Jalapenos, Shredded Lettuce, Shredded Cheese, Sour Cream, Mexican Rice, Crispy Corn and Flour Tortillas

LITTLE ITALY PASTA STATION:

Choice of Two Pastas: Penne, Cavatappi, Fettuccini or Tri Color Cheese Tortellini

Choice of Two Sauces: Gorgonzola Cream Sauce, Parmesan Alfredo, Spicy Puttanesca or Tomato Basil

ROSEMARY ROASTED TOP SIRLOIN OF BEEF:

Served with Horseradish White Cheddar Mash and Roasted Brussel Sprouts

HOUSE SMOKED TURKEY:

Served with Wild Rice Pilaf and Cream Spinach

SMOOTH MASHED POTATO BAR:

Buttered Roasted Yukon Gold Mashed Potatoes, Roasted Garlic Mashed Bliss Potatoes with an Array of Toppings to Include; Beer Cheddar Sauce, Onion Brown Sauce, Sour Cream, Bacon, Chives, and Sautéed Crimini Mushrooms

CHOCOLATE FONDUE:

Served with Whole Strawberries, Pineapples, Marshmallows, Pretzels, Maraschino Cherries, Brownie Bites, and Butter Pound Cake

GOURMET PETITE DESSERTS:

A Beautiful Display of Rich Desserts Including Chocolate Dipped Strawberries, Tiramisu, Chocolate Mousse, Rum Balls and Other Assorted Treats

DESSERT NACHO WITH SPIT ROASTED SPICED PINEAPPLE:

Sweet Spiced Tortilla Chips, Caramel Sauce, Chocolate Sauce, Whipped Cream and Berries



BAR BEVERAGES BY THE DRINK

HOST BAR (BASED ON CONSUMPTION)

12oz Imported Beer	\$6.50	12oz Domestic Beer	\$6.00
Well Cocktails	\$7.00	Wine by the Glass	\$7.00
Premium Wells	\$8.00	Water, Soda or Juice	\$2.50

CASH BAR

12oz Imported Beer	\$8.00	12oz Domestic Beer	\$7.00
Well Cocktails	\$9.00	House Wine	\$9.00
Premium Wells	\$10.00	Water, Soda or Juice	\$3.00

(cash bar prices are inclusive of applicable taxes)

There is a \$40 bartender fee per bartender per hour. One bartender recommended for 100 guests.

\$150.00 bar setup fee/break down per bar Bartenders are assigned to each bar for the entirety of the event.

It is unlawful to remove alcoholic beverages from the premises.

LINENS BY THE CLOTH

LINEN NEEDS

Table Clothed	\$5.00
Table Draped	\$20.00

FOOD AND BEVERAGE SERVICES AND POLICIES

OUTSIDE FOOD AND BEVERAGES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Ocean Center. Exceptions must be requested and obtained by prior written approval of the general manager and/or director of catering. Food items may not be taken off the premises. However, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD AND BEVERAGE SAMPLING

Ocean Center exhibitors may distribute food and beverage samples in authorized space and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to two ounces of nonalcoholic beverages and two ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra's office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Florida Department of Health.

BEVERAGE SERVICE

Spectra Food Services and Hospitality offers a complete selection of beverages for your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought on the premises from outside sources without prior consent of the general manager or director of catering. Spectra Food Services and Hospitality reserves the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25 per hour per server.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests. Spectra automatically will prepare 1 percent vegetarian dinners for plated served dinner.

CHINA SERVICE

China service is standard for all catering services with the exception of the exhibit hall and arena. With coffee services, Spectra will set out at least 10 percent disposable ware for guests. China is not allowed on the exhibit hall or arena floor, unless it has been fully carpeted. High-grade disposable products will be used on uncarpeted exhibit hall floors.

LINENS

All banquet prices include white table linens and royal blue linen napkins. Additional colors are available for table linens and napkins for a fee.



FOOD AND BEVERAGE SERVICES AND POLICIES

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your needs. Menus for food functions must be finalized at least 30 days prior to the event.

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 20% Management Charge and 6.5% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

A final guarantee of attendance is required three business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra Food Services and Hospitality of the exact count of each item three business days prior to the event. Split menus, which are not included in a package, are charged at the higher entrée price. Billing will be based on the minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to two business days prior to your event with a 5 percent surcharge.

BILLING

A nonrefundable 50 percent deposit, as outlined in your contract, is due with the return of the signed banquet event orders. The final balance must be paid before the start of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5 percent per month will be added to the payment.

WEDDINGS, ANNIVERSARY OR NONPROFIT GROUPS

Credit may not be established for customers organizing political, religious, wedding, or anniversary functions.

Spectra Food Services and Hospitality gladly will accept credit card payments from Mastercard, Visa, and American Express for up to \$5,000 of your catering charges.

CANCELLATIONS

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Spectra sales manager. A cancellation received more than 30 days of the scheduled event will result in a fee equal to 25 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received less than 30 days of the scheduled event will result in a fee of 50 percent of the estimated food and beverage charges plus any base rental fees as outlined in the contract. A cancellation received after the final guarantee has been provided will result in a fee equal to 100 percent of the charges on the banquet event order(s) or signed agreement, whichever is greater.

Contact information:

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