



Welcome Drink - \$15 per person

- Coconut Rum Punch served in a coconut shell

Bar Packages

- Host Tab - Pay at the end of the night (unlimited options which includes premium drinks)
- Beer and Wine Only - Pay at the end of the night
- Cash Bar - Each person pays their own tab

** The Full Tiki will require a \$125.00 bartender fee per bartender plus gratuity for a minimum of two (2) bartenders.*

Hors D'oeuvre - \$15 per person per item

- Scallops wrapped in bacon
- Mushroom stuffed with Maryland crab meat
- Vegetable or pork dumplings fried or steamed with Szechuan sauce
- Spring rolls with red pepper coulis
- Beef en croute wellington served with bearnaise sauce
- Spanakopita
- Thai Mahi Tenders with thai dipping sauce
- Conch fritters with sweet and sour dipping sauce
- Jumbo shrimp with cocktail sauce
- Coconut shrimp with sweet and sour sauce
- Brie wrapped in pastry with raspberry
- Vegetable spring rolls with red pepper coulis
- Miniature beef tenderloin kabobs
- Chicken kabobs with pineapple
- Crab fritters with remoulade sauce
- Shrimp wrapped in bacon
- Franks in a blanket with mustard dipping sauce
- Petit meatballs with choice of bleu cheese or barbecue sauce



Appetizer Displays - Market Price and may require additional catering staff fee (*not included in the menu*)

- Artisan cheeses with raspberry jam and crackers
- Florida smoked fish dip with crostinis
- Chilled jumbo shrimp with cocktail sauce
- Seasonal fruit
- Redlands vegetable crudités with blue cheese and ranch dressing
- Ahi tuna tartare with seaweed and crispy wontons
- Sliders with chicken, beef, or crab

Bread - \$3.00 per person

- Dinner Rolls

Salad - \$8.50 per person (*no mix and match*)

- Caesar Salad
- Garden Salad



Plated Entrees

- Yellowtail Bayside pan seared finished with a crab cake and bearnaise*
- Hazelnut chicken finished with a mandarin orange, thyme reduction
- Yellowtail Almondine sauteed, served with an amaretto cream sauce
- Mahi Mahi stuffed with shrimp and lobster sauce
- Prime rib a succulent prime rib au jus served with horseradish sauce*
- Mahi Mahi with capers, tomatoes, and a lemon butter reduction
- Pistachio encrusted Yellowtail Snapper with sweet chili beurre blanc sauce
- Chicken breast in garlic, wine, lemon, and capers
- Mahi Mahi Oscar style with crabmeat, asparagus, and hollandaise sauce*
- Prime Filet Mignon served with champagne sauvage sauce*
- Jumbo Maryland Crab cakes served with roasted red pepper coulis
- Chicken Breast Cordon Bleu*

** There is a \$8.00 upcharge per person for these items.*

Serving Stations - An additional \$600 for catering staff plus gratuity

Serving Station Entrees

- Yellowtail Snapper Almondine
- Yellowtail Snapper with sweet chili beurre blanc
- Fresh Redland vegetables sauteed in garlic and oil served over linguine
- Fruit De Mar shrimp, tomatoes, peas, bacon, and garlic cream sauce over pasta
- Meatball Stroganoff served over pasta noodles

Serving Station Sides

- Fresh Vegetable Medley
- Green Bean almondine
- Saffron Rice
- Potato au gratin



Menu Packages

Menu A - \$90 per person

- Includes choice of three (3) hors d'oeuvres, choice of three (3) plated entrees, two (2) sides chosen by the chef, and all non-alcoholic beverages

Menu B - \$65 per person

- Includes choice of three (3) plated entrees, two (2) sides chosen by the chef, choice of two (2) deserts (one (1) desert per person), and all non-alcoholic beverages

Carving Station - An additional \$175 per station plus gratuity

- Herb Crusted Brisket of Beef
- Glazed Honey Ham
- Prime Rib au jus

Kid's Meal - \$15.00 per person

- Chicken Fingers and Fries

Dessert - \$13 per person per item (*choice of two*)

- Classic Key Lime Pie
- Chocolate Decadence Torte
- Creme Brulee cheesecake
- Chocolate toffee mousse cake
- Chocolate toffee mousse cake
- Ressee's Peanut Butter Pie
- Coconut Cake



Site & Event Fees

- Iguana Beach (1 to 50 people)
 - Site Fee: \$600 per hour
 - Event Fee: \$500
- Iguana Beach (51 to 80 people)
 - Site Fee: \$600 per hour
 - Event Fee: \$1,000
- Half Grand Tiki (30 to 50 people)
 - Site Fee: \$975
 - Event Fee: \$500
 - Food and Beverage Minimum of \$3,400
- Full Grand Tiki (51 to 100 people)
 - Site Fee: \$2,000 plus \$500 an hour to close the granite bar
 - Event Fee: \$1,000
 - Food and Beverage Minimum of \$6,800
- Full Buyout
 - Site Fee: \$17,500 plus \$500 an hour to close the granite bar
 - Event: \$2,500
 - Food and Beverage Minimum of \$22,500