

The Shores

RESORT & SPA

Banquet Menu Package



The Shores Resort & Spa
2637 South Atlantic Avenue ● Daytona Beach Shores ● FL 32118
866-934-SHORES ● Fax: 386-322-7258



The Shores

RESORT & SPA

The Shores Breakfast Buffet

*Fresh Florida Orange & Grapefruit Juices
Guava and Mango Nectars*

Sliced Seasonal Fruit and Berries

Farm Fresh Scrambled Eggs

Boar's Head Bacon, Sausage Links

Skillet Fried Potatoes with Bell Peppers and Florida Sweet Onions

*Freshly Baked Muffins, Danish, Bagels and Breakfast Breads
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$23.95++ per person*

Choose from the following add-ons to create a custom buffet

*Omelets Cooked To Order**:*

*Virginia Ham, Bacon, Sausage, Tomatoes, Mushrooms, Green Onions, Sharp Cheddar or Swiss Cheese
\$8.95++ per person*

*Bacon and Cheese Sandwich Station***

*Boars Head Bacon, Gouda and American Cheeses on Griddled Toast
Served with Hard Boiled Eggs and Raspberry Jam
\$5.95++ per person*

*Chef Carved Cane Syrup & Mustard Glazed Pit Ham***

*Served with Warm Buttermilk Biscuits
\$5.95++ per person*

Biscuits and Sausage Gravy

\$4.25++ per person

Southern Style Grits with Cheddar Cheese and Whipped Butter

\$3.25++ per person

*Gravalax and Mini Sliced Bagels Served with Cream Cheese, Sliced Tomatoes and Bermuda Onions
\$8.95++ per person*

Cinnamon French Toast Served with Hot Maple Syrup, Whipped Cream and Seasonal Berries

\$5.95++ per person

The Shores Resort & Spa Breakfast Buffets requires a minimum of 30 guests

***Culinary Fee of \$75.00 per Chef for Omelet and Carving Stations*

*All Prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice - Updated 10/14*



The Shores

RESORT & SPA

Continental Breakfast

THE SHORES CONTINENTAL BREAKFAST

*Fresh Florida Orange and Grapefruit Juices
Guava and Mango Nectars*

Sliced Seasonal Fruit and Berries

A variety of Individual Yogurts

*Freshly Baked Assorted Muffins, Danish, Bagels and Breakfast Breads
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter*

Choice of One Of the Following Hot Items

Cinnamon French Toast

*Thick Cut Texas Toast dipped in Vanilla Custard
Hot Maple Syrup, Whipped Cream and Seasonal Berries*



Biscuit Sandwich

*Buttermilk Biscuits Filled with Fluffy Scrambled Eggs
Boar's Head Bacon and American Cheese*



Breakfast Croissant

*A Flaky Croissant Filled with Scrambled Eggs
Virginia Ham and Cheddar Cheese*



Egg & Sausage Burrito

*Farm Fresh Scrambled Eggs, Chorizo Sausage, Monterey & Pepper Jack Cheeses
In a Rolled Flour Tortilla Served with Salsa, Sour Cream and Jalapenos*



*Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$22.95++ per person*

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Continental Breakfast

SUNRISE CONTINENTAL

*Fresh Florida Orange and Grapefruit Juices
Sliced Seasonal Fruit and Berries, A variety of Individual Yogurts*

*Assortment of Cereals and Oatmeal
Served with Skim and Whole Milk*

*Freshly Baked Assorted Muffins, Danish, Bagels and Breakfast Breads
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter*

*Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$19.95++ per person*

Plated Breakfast

All Plated Breakfasts Include:

*Fresh Florida Orange or Grapefruit Juice
Seasonal Fruit Parfait with House made Granola and Vanilla Yogurt
Basket of Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas*

Choose one of the Following:

AMERICAN BREAKFAST

*Farm Fresh Scrambled Eggs
With a Choice of: Boar's Head Bacon, Sausage Links or Virginia Ham
Skillet Fried Potatoes with Bell Peppers and Florida Sweet Onions
\$17.95++ per person*

CINNAMON FRENCH TOAST

*Served with Warm Maple Syrup and Whipped Butter
With a Choice of: Boar's Head Bacon, Sausage Links or Virginia Ham
\$16.95++ per person*

STEAK AND EGGS

*Farm Fresh Scrambled Eggs
Char-Grilled NY Strip Steak topped with a Béarnaise Sauce
Skillet Fried Potatoes with Bell Peppers and Florida Sweet Onions
\$21.95++ per person*

AZURE CRAB CAKE BENEDICT

*Two Jumbo Lump Crab Cakes Topped with Poached Eggs
On an English Muffin topped with Hollandaise Sauce
Skillet Fried Potatoes with Bell Peppers and Florida Sweet Onions
\$21.95++ per person*

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The Shores Brunch Buffet

*Fresh Florida Orange & Grapefruit Juices
Guava and Mango Nectars*

Sliced Seasonal Fruit and Berries

*International and Domestic Cheese
Crackers and Soft Breads*

Salad of Arugula, Pear & Blue Cheese, White Balsamic Vinaigrette

*Ricotta and Parmesan Tortellini Salad
Red Onion, Cucumber, Prosciutto, Coriander & Basil Pesto*

*Belgian Waffles Served with Hot Maple Syrup and Fresh Strawberries & Blueberries
Toasted Pecans and Fresh Whipped Cream*

Omelets Cooked to Order
Virginia Ham, Bacon, Sausage, Tomatoes, Mushrooms, Green Onions
Sharp Cheddar and Swiss Cheese*

*Chef Carved Cane Syrup & Mustard Glazed Pit Ham
Orange and Cranberry Nut Muffins*

*Freshly Baked Assorted Muffins, Danish, Bagels and Breakfast Breads
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter
Chef's Selection of Cakes and Pies*

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas

\$44.95++ per person

*The Shores Resort & Spa Brunch Buffet requires a minimum of 50 guests.
* Culinary Fee of \$75.00 per chef for Omelet Station and Carving Station*

*Mimosa @ \$8.75++ each
The Classic Bloody Mary @ \$8.75++ each
Champagne with Strawberry Garnish @ \$7.7*

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Refreshment Break Embellishments

BEVERAGES

<i>Fresh Florida Orange or Grapefruit Juice</i>	\$45.00++ gallon
<i>Mango, Papaya or Guava Nectar</i>	\$52.00++ gallon
<i>Tomato, Apple, or Cranberry Juice</i>	\$40.00++ gallon
<i>Tropical Fruit Punch, Iced Tea or Country Lemonade</i>	\$30.00++ gallon
<i>Hot Dutch Chocolate with Whipped Cream</i>	\$42.00++ gallon
<i>Freshly Brewed Coffee</i>	\$52.00++gallon
<i>Iced Coffee</i>	\$52.00++ gallon
<i>Add Vanilla, Hazelnut or Caramel Flavors to any Gallon of Coffee</i>	\$8.00++gallon
<i>Coca Cola</i>	\$3.50++ each
<i>Gatorade</i>	\$5.00++ each
<i>PowerAde</i>	\$5.00++ each
<i>Vitamin Water</i>	\$5.00++ each
<i>Red Bull</i>	\$5.00++ each
<i>Monster Energy Drink</i>	\$5.00++ each
<i>Bottled Fruit Juices</i>	\$4.50++ each
<i>Dasani Bottled Water</i>	\$3.00++ each
<i>Perrier</i>	\$5.00++ each
<i>Saratoga Water, Sparking or Still</i>	\$7.00++ each

A LA CARTE

<i>Fresh Fruit and Vanilla Yogurt Parfaits</i>	\$5.00++ each
<i>Individual Fruit Yogurts</i>	\$3.00++ each
<i>Whole Fresh Fruit</i>	\$2.50++ per piece
<i>Seasonal Sliced Fruit</i>	\$6.50++ per person
<i>Fresh Pastries: Muffins, Danish, Bagels or Croissants</i>	\$35.00++ per dozen
<i>Ice Cream Novelties</i>	\$6.00++ each
<i>Candy Bars, Snickers, Milky Way, Twix, Three Musketeer</i>	\$3.00++ each
<i>Cup Cakes</i>	\$26.00++ per dozen
<i>Rice Crispy Treats</i>	\$24.00++ per dozen
<i>Freshly Baked Cookies</i>	\$28.00++ per dozen
<i>Huge Black & White Cookies</i>	\$42.00++ per dozen
<i>White Chocolate and Double Fudge Brownies</i>	\$28.00++ per dozen
<i>Chocolate Dipped Strawberries</i>	\$36.00++ per dozen
<i>Assorted Petit Fours</i>	\$30.00++ per dozen
<i>Jumbo Soft Pretzels with Mustards</i>	\$50.00++ per dozen
<i>Granola and NutriGrain Bars</i>	\$3.00 ++each
<i>Individual Bags of Chips, Pretzels, Popcorn & Crackerjacks</i>	\$3.00++ each
<i>Gourmet Mixed Nuts</i>	\$30.00++ per pound

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Theme Breaks

\$18.95++ per hour, per person

EVERYDAY IS SUNDAE

*Chocolate, Vanilla and Strawberry Haagen Dazs Ice Cream, Low Fat Frozen Yogurt
Chocolate, Caramel and Strawberry Sauces
Sprinkles, Nuts, Cherries, Crumbled Oreo Cookies, Toffee, Toasted Coconut, Whipped Cream
Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated and a Selection of Fine Teas*

THAT'S THE WAY THE COOKIE CRUMBLES

*Chocolate Chip, Peanut Butter, Oatmeal-Raisin
Sugar and White Chocolate Macadamia Cookies
Jumbo Black and White Cookies
Assorted Sodas, Chilled Milk and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated and a Selection of Fine Teas*

FRUIT FESTIVAL

*Skewers of Fresh Cubed Fruit and Berries
Salted Caramel and Yogurt Dipping Sauces
Basket of Whole Fresh Fruits
Warm Apple Cider
Freshly Brewed Coffee, Decaffeinated and a Selection of Fine Teas*

A LOTTA CHOCOLATTA

*Double Fudge Brownies, White Chocolate Macadamia and Chocolate Chunk Cookies
Chilled Snicker and Milky Way Bars
Chocolate Swirl Dipped Strawberries
Assorted Sodas, Chilled Milk and Chocolate Milk Shakes
Freshly Brewed Coffee, Decaffeinated and a Selection of Fine Teas*

7th INING STRECH

*Fresh Buttery Popcorn
Bags of Gourmet Potato Chips and Cracker Jack's
Tri Color Tortilla Chips and Jumbo Soft Pretzels
Fresh Salsa, Spicy Mustard, Warm Jalapeno Queso Dip
A&W Root Beer and Assorted Sodas*



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Theme Breaks

\$18.95++ per hour, per person

THE BIG CHILL

*Haagen-Dazs Ice Cream Bars, Ice Cream Cookie Sandwiches
Frozen Fruit Bars, Drumsticks and Classic Ice Cream Novelties
Assorted Soft drinks to include Root Beer and Ginger Ale
Freshly Brewed Coffee, Decaffeinated and a Selection of Fine Teas*

TRAIL MIXER

*Create Your Own Trail Mix
Pistachios, Spanish Almonds, Cashews, Pecans, Peanuts, Macadamia Nuts
Dried Papaya, Apricot, and Pineapple, Wasabi Peas
White and Dark Chocolate Chips, House made Granola*

THE CANDY BAR

*Selection of Chocolate Gems to include M & M's and Reese's Pieces
Classic Mints, Jelly Beans, Swedish Fish, Hard and Chewy Candies
Yogurt Covered Raisins & Pretzels, Whoppers*

MIKEY'S LEMONADE STAND

*White Chocolate Blondie Brownies, Lemon Squares
White Chocolate Macadamia Nut & Chocolate Chip Cookies,
Freshly Squeezed Lemonade & Raspberry Lemonade
Fresh Brewed Iced Tea and Bottled Water*

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Plated Lunches Entrée's

*All Plated Lunch Entrées include Choice of Salad:
The Shores Salad
Crisp Variety of Greens, Tomato & Cucumber
Apple Cider Vinaigrette*

*Crisp Hearts of Romaine
Shaved Asiago Cheese, Herbed Croutons
Classic Caesar Dressing*

*Luncheon Rolls and Sweet Cream Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

PROSCIUTTO AND SAGE CHICKEN BREAST

*Creamy Risotto with Wood Roasted Mushrooms, Grilled Asparagus
Lemon Caper Sauce
\$30.95++ per person*

CARIBBEAN GRILLED GROUPER

*Basmati Rice, Julienne Carrots and Haricot Vert
Pineapple-Mango Butter
\$42.95++ per person*

SLICED NEW YORK STRIP LOIN & GRILLED BREAST OF CHICKEN

*Served with Tarragon and Shitake Mushroom Sauce
Garlic Mashed Potatoes, Medley of Fresh Vegetables
\$36.95++ per person*

ROASTED FRENCH CUT CHICKEN BREAST

*Sweet Onion Duchesses Potatoes, Buttered Brussels with House Cured Bacon
Herbed Pan Jus
\$32.95++ per person*

CITRUS GLAZED SALMON

*Steamed Jasmine Rice, Julienne Vegetables
Jalapeno Soy Reduction
\$40.95++ per person*

PECAN CRUSTED BREAST OF CHICKEN

*Andouille Wild Rice Pilaf, Toasted Garlic Broccoli
Apple Cider Demi Glaze
\$30.95++ per person*

PETIT FILET MIGNON

*Yukon Gold Mashed Potatoes, Sautéed Rainbow Chard
Caramelized Shallot Demi
\$44.95++ per person*

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Plated Light Lunches

GRILLED MAHI SANDWICH

*Grilled Mahi Mahi with a Coriander Chipotle Drizzle
Lettuce, Tomato and Azure Slaw on a Chibatta Roll
Marinated Grilled Vegetable Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$20.95++ per person*

SALAD TRIO

*Roasted Chicken Salad with Apples and Pecans, Classic Tuna Salad, Shrimp Remoulade
On a Bed of Spring Baby Greens with Tomato, Cucumber and Carrots
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated and Iced Tea
\$18.95++ per person*

DELI PLATE

*Thinly Sliced Boar's Head Oven gold Turkey, Virginia Ham & Roast Beef
Vermont Cheddar, Swiss and Provolone Cheeses
Lettuce, Tomato, Mayonnaise and Dijon Mustard
Marinated Grilled Vegetable Salad
Fresh Sliced Breads, Rolls and Wraps
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$19.95++ per person*

THE SHORES CHEF SALAD

*Smoked Ham, Marinated Chicken Breast & Sirloin of Beef
With Wisconsin Cheddar & Swiss Cheese
On a bed of Mixed Greens, Boiled Egg, Teardrop Tomatoes, Cucumber and Carrots
Ranch and Vinaigrette Dressings
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$18.95++ per person*

TURKEY AVOCADO

*Local Watercress and Spring Greens, Ripe Avocado, Apple wood Bacon, Blue Cheese
Oven Roasted Turkey, Cheddar Cheese, Plum Tomato, Hard Boiled Egg
Classic Brown Derby French dressing
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$19.95++ per person*

CHICKEN SANDWICH

*Herb Marinated and Grilled Chicken Breast
Served with Melted Monterey Jack Cheese, Fried Green Tomatoes
On a Whole Wheat Bun with an Orange Jezebel Sauce
Marinated Grilled Vegetable Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$17.95++ per person*

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Plated Lunch Entrée and Light Lunch Enhancements

Soups

- Tomato Basil Soup* \$5 Cup
Creamy Corn and Crab Chowder \$6 Cup
Cream of Wild Mushroom \$6 Cup
Shores Signature Conch Chowder \$7 Cup

Desserts

- Florida Key Lime Tartlet with Raspberry Coulis* - \$7.95
Tiramisu Martini's with Chocolate Dipped Biscotti - \$8.95
Dark Chocolate Mousse, Chambord Whipped Cream - \$7.95
Carrot Spice Cake with Cream Cheese Icing - \$5.95
New York Style Cheesecake - \$6.95
Old Fashioned Chocolate Cake - \$5.95
Lemon Layer Cake - \$5.95
Chocolate Hazelnut Torte with Grand Marnier Macerated Berries - \$8.95
Macerated Berries over Lemon Sorbet with an Orange Sabayon - \$7.95
White Chocolate-Pomegranate Mousse Martini - \$7.95

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The Shores

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Luncheon Buffets

THE SHORES SIGNATURE LUNCHEON BUFFET

*Field Greens, European Cucumbers with Cherry Tomatoes
Cheddar, Crumbled Bacon and Croutons
Artichoke, Mushroom and Roasted Red Pepper Salad*

*Sautéed Breast of Chicken with a Sweet Corn and Pepper Sauce
Stone Roasted Cobia, Habanero & Banana Beurre Blanc
Sliced New York Strip, Apple Cider Reduction*

*Cheddar & Chive Mashed Potatoes
Seasonal Fresh Vegetables
Luncheon Rolls and Butter*

*Florida Key Lime Pie
New York Style Cheesecake with Fresh Fruit Topping
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$49.50++ per person

The Shores Resort & Spa Lunch Buffets require a minimum of 30 guests

SOUTH OF THE BORDER

*Chicken Tortilla Soup
With Avocado and Cilantro Cream & Crisp Tortilla Strips
Blistered Corn and Three-Pepper Salad
Tri Color Tortilla Chips with Guacamole and Salsa*

Make Your Own Fajitas
*Tequila & Lime Marinated Beef and Chicken
Sautéed with Bell Peppers and Onions
Flour Tortilla, Sour Cream, Grated Cheddar, Shredded Lettuce, Pica de Gallo & Jalapenos*

*Smoked Chicken Enchiladas
Spanish Rice
Refried Beans with Queso Blanco
Jalapeno-Sweet Pepper Corn Bread*

*Tres Leches Cake
Fried Cheesecakes dusted with Cinnamon Sugar
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$42.95++ per person

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The Shores

RESORT & SPA

Luncheon Buffets

ITALIAN LUNCHEON

Italian Wedding Soup

*Crispy Romaine Leaves with Shaved Asiago Cheese, Classic Caesar Dressing and Garlic Croutons
Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Balsamic Reduction and Fresh Basil*

*Chicken Marsala with Baby Portabellas
Basil-Panko Breaded Pork Cutlets, Lemon Caper Butter
Vegetarian Penne Primavera*

*Ratatouille of Zucchini, Eggplant and Tomatoes in Olive Oil and Garlic
Garlic Breadsticks*

*Tiramisu Martini's
Cannoli's and Chocolate Dipped Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea*

\$42.95++ per person

The Shores Resort & Spa Lunch Buffets require a minimum of 30 guests

TASTE OF HAVANA

*Tropical Fruit Salad
Minted Honey Drizzle, Candied Pecans*

Tossed Green Salad, Tequila and Avocado Dressing

*Mojo Chicken Breast, Citrus Sherry Sauce
Flash Seared Mahi Mahi, Banana Chili Buerre Blanc
Jerk Spiced Pork Loin, Mango and Papaya Salsa*

*Caribbean Pigeon Peas and Rice
Chef's Seasonal Vegetables with Chili Butter
Warm Sliced Cuban Bread, Whipped Honey Butter*

*Coconut Cream Pie
White Chocolate-Banana Bread Pudding
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea*

\$47.95++ per person

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Luncheon Buffets

THE PICNIC

*Watermelon and Feta with Arugula
Creamy Azure Slaw*

*BBQ Chicken Quarters, Jumbo All Beef Hot Dogs
Grilled Angus Burgers*

*Cheddar, Swiss and Provolone Cheese
Leaf Lettuce, Tomato, Pickles, Shaved Red Onion
Mayo, Mustard and Ketchup*

*Brown Sugar Baked Beans with House Cured Bacon
Sauerkraut, Willie's Chili*

*Warm Apple Crisp
Pecan Pie*

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$38.95++ per person*

The Shores Resort & Spa Lunch Buffets require a minimum of 30 guests

SOUTH PACIFIC

Chicken Egg Drop Soup

Mixed Field Greens, Fried Wontons, Asian Ginger Dressing

*Beef Pepper Steak with Broccoli
Chicken with Coconut & Red Curry Sauce
Pork Adobo*

*Stir Fried Vegetables
Fried Rice
Assorted Rolls*

*Carrot Cake with Cream Cheese Icing
Lemon Poppy Seed Pound Cake, Fortune Cookies*

*Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$41.95++ per person*

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RESORT & SPA

Luncheon Buffet

SHORES EXECUTIVE DELI BUFFET

Soup of the Day

Seasonal Greens with Garlic Croutons, Assorted Dressings

Red Bliss Potato Salad

Vegetable Pasta Primavera

Fresh Chopped Fruit, Mint, Local Honey

Thinly Sliced Boar's Head Oven Gold Turkey, Virginia Ham & Roast Beef

Chicken Salad with Apples and Pecans

Vermont Cheddar, Swiss and Provolone Cheese's

Sliced Pickles, Tomatoes and Leaf Lettuce

Condiments of Mustard, Horseradish and Mayonnaise

Gourmet Potato Chips

Fresh Sliced Breads, Rolls and Wraps

New York Style Cheesecake with Assorted Fruit Toppings

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$39.95++ per person

The Shores Resort & Spa Lunch Buffets require a minimum of 30 guests

DELI BUFFET

Soup of the Day

Seasonal Greens with Garlic Croutons, Assorted Dressings

Red Bliss Potato Salad

Thinly Sliced Boar's Head Oven gold Turkey, Virginia Ham & Roast Beef

Vermont Cheddar, Swiss and Provolone Cheese's

Sliced Pickles, Tomatoes and Leaf Lettuce

Condiments of Mustard, Horseradish and Mayonnaise

Gourmet Potato Chips

Fresh Sliced Breads, Rolls and Wraps

Fresh Baked Brownies & Cookies

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$35.95++ per person

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Boxed Lunches

GRANADA

Pre-Selection of One Sandwich:

Roast Beef and Cheddar on Crusty French Bread
or

Smoked Turkey Breast with Provolone on Croissant
With Lettuce and Tomato

Individual Packets of Mustard & Mayonnaise

Azure Slaw, Gourmet Potato Chips

White Chocolate Blondie Brownie, Whole Fresh Fruit

Soft Drink or Bottled Water

\$24.95++ per person

LIGHTHOUSE

Roasted Chicken Salad with Pecans and Red Grapes on Pumpernickel Raisin Bread

Lettuce, Tomato and Sprouts

Whole Fresh Fruit, Gourmet Potato Chips

Chocolate Chip Cookies

Soft Drink or Bottled Water

\$22.95++ per person

SHORES

Sliced Chilled Herb Roasted Beef Tenderloin on a Sourdough Roll

Lettuce, Tomato and Red Onion

Individual Packets of Dijon Mustard and Horseradish Cream Sauce

Vegetable Pasta Salad, Whole Dill Pickle

Oatmeal Raisin Cookies

Whole Fresh Fruit

Soft Drink or Bottled Water

\$27.95++ per person

COASTAL

Grilled Zucchini, Asparagus and Marinated Portobello

served with Boursin, Lettuce and Tomato wrapped in a Sundried Tomato Tortilla

Baby Carrots with Ranch Dipping Sauce

Gourmet Potato Chips, Whole Fresh Fruit

Oatmeal Raisin Cookie

Soft Drink or Bottled Water

\$22.95++ per person



Reception Hors d'oeuvres

COLD HORS D'OEUVRES

<i>Tomato Brushetta on Crostini with Shaved Parmesan</i>	<i>\$3.75++ per piece</i>
<i>Virginia Ham, Smoked Gouda and Asparagus Roll</i>	<i>\$4.00++ per piece</i>
<i>Blackened Scallop, Chive Crème Fraiche</i>	<i>\$4.75++ per piece</i>
<i>Smoked Shrimp, Sweet Peppardew Relish, White Toast</i>	<i>\$4.75++ per piece</i>
<i>Lump Crab Salad, English Cucumber, Pink Peppercorn Dust</i>	<i>\$5.50++ per piece</i>
<i>Coriander Seared Tuna Tataki, Wasabi-Yuzu Vinaigrette, Crisp Wonton</i>	<i>\$4.75++ per piece</i>
<i>Camembert Wedge, Raspberry Sauce, Pistachio Dust</i>	<i>\$3.75++ per piece</i>
<i>Maine Lobster Salad with Tarragon and Caviar, Savory Tart Shell</i>	<i>\$5.75++ per piece</i>
<i>Smoked Salmon on Rye Crisp, Dill & Lemon Cream Cheese</i>	<i>\$4.50++ per piece</i>
<i>Maytag Hummus, Belgium Endive Spear, Candied Pecan</i>	<i>\$3.75++ per piece</i>
<i>Blackened Beef, Jalapeño Corn Relish on Wheat Crisp</i>	<i>\$4.50++ per piece</i>
<i>Tuna Tartare, Black Sesame Seed Cone, Sirache</i>	<i>\$5.25++ per piece</i>
<i>Jamaican Spiced Pork Tenderloin, Fresh Mango Chutney, Rye Toast</i>	<i>\$4.00++ per piece</i>

HOT HORS D'OEUVRES

<i>Parmesan Crusted Artichoke Hearts</i>	<i>\$3.75++ per piece</i>
<i>BBQ Bacon Wrapped Shrimp with Thai Basil</i>	<i>\$5.25++ per piece</i>
<i>Teriyaki-Orange Marinated Beef Sate with Roasted Garlic Aioli</i>	<i>\$4.50++ per piece</i>
<i>Chili-Lime Chicken Brochette with Peanut Sauce</i>	<i>\$4.00++ per piece</i>
<i>Caribbean Conch Fritters with Mango Relish</i>	<i>\$4.25++ per piece</i>
<i>Diver Scallop Wrapped in Crispy Boar's Head Bacon</i>	<i>\$4.75++ per piece</i>
<i>Coconut Fried Shrimp with Caribbean Mango Chutney</i>	<i>\$4.50++ per piece</i>
<i>Azure Crab Cakes, Cajun Remoulade, Micro Chard</i>	<i>\$5.00++ per piece</i>
<i>Fig and Mascarpone Beggar's Purse</i>	<i>\$3.75++ per piece</i>
<i>Pecan Crusted Chicken Tenders, Bourbon Maple Sauce</i>	<i>\$4.00++ per piece</i>
<i>Miniature Beef Wellington, Port Wine Demi</i>	<i>\$4.50++ per piece</i>

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The Shores

RESORT & SPA

Reception Displays

MARKET VEGETABLE DISPLAY

*Broccoli, Zucchini, Squash, Celery, Carrots, Sweet Bell Peppers, Crimini Mushrooms, and Cauliflower
Roasted Jalapeno Buttermilk, Blue Cheese and Caramelized Onion-Curry Dips*

\$5.50 ++ per person

**vegetable selection is subject to change without notice for season & quality assurance*

INTERNATIONAL CHEESE DISPLAY

*Smoked Gouda, Camembert, Havarti, Boursin and Irish Porter Cheddar
French Bread, Water Crackers and Flatbreads*

\$7.50 ++ per person

FRESH FRUIT DISPLAY

*Sliced Melons, Pineapple, Seasonal Fruits and Berries
Honey Lime Yogurt Dipping Sauce*

\$6.25 ++ per person

ITALIAN ANTIPASTO DISPLAY

*Cured Meats, Pickled Vegetable Assortment, Olives and Sliced Cheeses
French Bread, Water Crackers and Flatbreads*

\$7.25 ++ per person

SMOKED GRAVALOX SALMON DISPLAY

*Chopped Red Onions, Capers, Tomatoes, Chopped Eggs
Mini Bagels, Russian Pumpernickel Bread*

\$7.50 ++ per person

WARM RASPBERRY BAKED BRIE

*Brie with Fresh Raspberry Compote Wrapped in Puff Pastry
Garnished with Toasted Almonds, Apples, Berries
Served with Soft Sliced Baguettes*

\$150.00 ++ Serves 35 people

ICED SEAFOOD

Served on Crushed Ice with Citrus Cocktail Sauce, Spicy Remoulade, Lemon and Tabasco

Jumbo Gulf Shrimp - \$4.00 ++ per piece

Marinated New Zealand Mussels - \$2.75 ++ per piece

Alaskan Snow Crab Clusters - \$4.00 ++ per cluster

Freshly Shucked Oysters - \$3.75 ++ per piece

Alaskan King Crab Legs – Market Price ++ per pound

Florida Jumbo Stone Crab Claws – Market Price ++ per piece

**Seafood is contingent upon seasonal availability and quality*



The Shores

RESORT & SPA

Reception Stations

Chef Action and Carving Stations

STEAMSHIP ROUND OF BEEF

*Creamy Horseradish, Cognac Peppercorn Demi
Warm Onion Rolls and Sweet Cream Butter
\$725.00++ serves approximately 150 people*

CREOLE BUTTER BASTED WHOLE TOM TURKEY

*Grand Marnier Cranberry Relish, Giblet Gravy
Orange and Cranberry Nut Muffins
\$275.00++ serves approximately 30 people*

PEPPERCORN CRUSTED TENDERLOIN OF BEEF

*Pinot Noir Sauce, Horseradish Crème Sauce
Warm Silver Dollar and Multigrain Rolls
\$450.00++ serves approximately 25 people*

POMEGRANATE HONEY GLAZED HAM

*Grilled Pineapple Aioli, Whole Grain Mustard, Warm Sweet Potato Biscuits
\$275.00++ serves approximately 35 people*

HERBED ROASTED PRIME RIB OF BEEF

*Roasted with Garlic, Herbs and Spices
Rosemary Au Jus, Horseradish Sauce, Warm Silver Dollar and Multigrain Rolls
\$450.00++ serves approximately 35 people*

BANANA LEAF WRAPPED ROASTED PORK LOIN

*Mango-Cherry Chutney, Warm Onion Rolls
\$275.00++ serves 25 people*

A \$75.00 Chef Attendant Fee will apply per Station for up to 2 hours.



The Shores

RESORT & SPA

Specialty Stations

PASTA STATION

*Whole Grain Penne, Campanelle Pasta and Cheese Filled Tortelloni
Plum Tomato Basil, Roasted Garlic-Pesto Cream, Classic Bolognese
Italian Sausage, Steamed Garden Fresh Vegetables
Freshly Grated Asiago Cheese
Garlic Bread Sticks
\$17.95++ per person*

HAND ROLLED SUSHI

*Sushi Rolls, California Rolls and Hand Rolls
Tuna, Salmon, Crab, Avocado and Cream Cheese
Wasabi, Pickled Ginger, Daikon Radish, Carrots and Fresh Vegetables
Sirache, Soy Sauce, Wasabi-Yuzu Sauce
\$19.95++ per person*

ASIAN INFUSION

*Thai Rice Noodles
Marinated Chicken, Fresh Sea Scallops and Jumbo Shrimp
Bamboo Shoots, Snow Peas, Bean Sprouts, Spring Onions, Cashews
Cilantro, Palm Sugar, Ginger, Garlic, Lime
\$19.95++ per person*

COMFORT FOOD

*Kobe Beef Sliders with Vermont Cheddar
Carolina Pulled Pork with Azure Slaw on Onion Roll
Miniature Vienna Beef Franks wrapped in Puff Pastry
Hand Cut Fries, Pink Peppercorn Dust, Black Garlic Aioli
\$16.95++ per person*

CAESAR SALAD

*Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons
Creamy Caesar Dressing, White Anchovies, Asiago Crisps
Warm Dinner Rolls and Sweet Cream Butter
\$8.95++ per person
Add Grilled Chicken and Shrimp \$4.00++ additional per person*

MASHED POTATO STATION

*Roasted Garlic Idaho Potatoes
Served in Martini Glasses with Assorted Toppings:
Crispy Pancetta, Crème Fraiche, Chopped Chives
Brandied Mushrooms, Caramelized Onions, Garlic Sautéed Spinach
Shredded Parmesan Cheese, Cheddar Cheese, Blue Cheese
Pan Gravy, Freshly Whipped Butter
\$10.95++ per person*

\$75.00 Attendant/Carver fee per Station for 2 hours or any part thereof

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The Shores

RESORT & SPA

Plated Dinner Entrée's

All Plated Dinner Entrées include Choice of Salad:

The Shores Salad

*Crisp Variety of Greens, Tomato & Cucumber
Sunflower Seeds, Radish, Apple Cider Vinaigrette*

Butter Lettuce Salad

*Candied Pecans, Blue Cheese, Pickled Red Onion
Jalapeno Buttermilk Dressing
Add \$4*

Crisp Hearts of Romaine

*Shaved Asiago Cheese, Shaved Egg,
Sundried Tomato Croutons, Classic Caesar Dressing*

Baby Spinach Salad

*Crisp Bacon, Hard Cooked Egg, Focaccia Crouton
Honey-Dijon Emulsion
Add \$3*

Dinner Rolls and Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Plated Dinner Entrée Enhancements

Soups

Tomato Basil Soup \$7 Bowl

Creamy Corn and Crab Chowder \$8 Bowl

Lobster Bisque, Sherry Crème Fraiche \$14 Bowl

Shores Signature Conch Chowder \$9 Bowl

Appetizers

Buffalo Carpaccio \$14

White Truffle Oil, Tarragon Mustard, Shaved Parmesan, Micro greens

Jumbo Lump Blue Crab Cake \$14

Smoked Carrot Citrus Butter, Balsamic Reduction

Jumbo Shrimp Cocktail \$16

Five Jumbo Shrimp, Cocktail Sauce, Lemon

To offer more than two choices of entrée to your guests, please add \$3.00 Per Person

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The Shores

RESORT & SPA

Dinner Entrees

HERB SEARED MAHI MAHI

Sweet Potato & Plantain Hash, Haricot Vert, Banana-Habanero Beurre Blanc
\$52 ++ per person

CARIBBEAN RUBBED CHICKEN BREAST

Pigeon Peas and Rice, Jumbo Asparagus & Baby Carrot, Coconut Cream Sauce
\$44 ++ per person

HOUSE AGED RIBEYE

Potato Puree, Grilled Jumbo Asparagus, Pink Peppercorn & Horseradish Cream Sauce
\$55 ++ per person

SMOKED CENTER CUT PORK CHOP

Sweet Potato Gratin, Haricot Vert, Mango-Cherry Chutney
\$49 ++ per person

BREAST OF CHICKEN FLORENTINE

Creamy Parmesan Polenta, Jumbo Asparagus & Baby Carrot, Florentine Sauce
\$44 ++ per person

GRILLED ATLANTIC SALMON

Artichoke and Bacon Mashed Potatoes, Lemon Caper Beurre Blanc
\$50 ++ per person

ROASTED VEGETABLE TOWER

Zucchini, Squash, Japanese Eggplant, Roasted Bell Peppers and Manchango Cheese
Roasted Vegetable Quinoa, Grilled Asparagus, Sauce Pomodoro
\$42 ++ per person

GRILLED FILET MIGNON WITH ROQUEFORT FONDUE

Potato Puree, Jumbo Asparagus & Baby Carrot, Port Wine Demi Glace
\$58 ++ per person

PORCINI DUSTED PETITE FILET MIGNON & LEMON PEPPERED PRAWNS

Roasted Garlic Potato Puree, Jumbo Asparagus & Baby Carrot, Cabernet Jus
\$58 ++ per person

GRILLED TENDERLOIN OF BEEF & SEARED BLACK GROUPER

Herbed Fingerling Potato Ragout, Jumbo Asparagus & Baby Carrot
Sweet Corn Butter and Honey Poached Garlic Sauce
\$72 +++ per person

CILANTRO-LIME MARINATED CHICKEN & JUMBO PRAWNS

Jalapeno & Tomato Whipped Potato, Baby Vegetables, Key Lime Vermouth Sauce
\$54 ++ per person

CARIBBEAN GRILLED FILET MIGNON & FLORIDA CITRUS LOBSTER TAIL

Fine Herb Risotto, Grilled Asparagus
Caramelized Shallot Demi Glace, Citrus Butter
\$84 ++ per person

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The Shores

RESORT & SPA

The Tropical Island

*Fresh Mixed Greens Salad
Avocado-Tequila Dressing and Lemon Ginger Vinaigrette
Rice Wine Marinated Tomato and Sweet Onion Salad*

Rainbow of Melons, Pineapple and Strawberries with Chocolate Fondue

*Banana Leaf Wrapped Caribbean Pork Loin, Guava Glaze
Seared Breast of Chicken, Coconut-Spiced Rum Sauce
Grilled Mahi Mahi, Lomi Lomi Style*

*Steamed Jasmine Rice
Stir Fry Vegetables
Assorted Rolls and Sweet Cream Butter*

*Key Lime Pie, Coconut Cream Martinis
Mandarin Orange Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas*

\$66 ++ Per Person

The Shores Resort & Spa Dinner Buffets require a minimum of 30 guests

Tuscan Dinner Buffet

*Antipasto Salad with Herb Vinaigrette
Crispy Romaine Leaves with Shaved Asiago Cheese, Classic Caesar Dressing and Garlic Croutons
Fresh Mozzarella and Tomato Salad, Virgin Olive Oil, Balsamic Reduction and Fresh Basil*

*Florida Red Snapper Frutti Di Mare
Chicken Saltimbocca, Lemon Caper Sauce
Jumbo Cheese Ravioli, Truffle Cream Sauce*

*Herb Roasted Red Potatoes
Ratatouille of Zucchini, Eggplant and Tomatoes in Olive Oil and Garlic
Garlic Breadsticks*

*Tiramisu Martini's, Lemon Cream Cake
Cannoli's and Chocolate Dipped Biscotti
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas*

\$69 ++ per person

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The Shores

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The Ocean Breeze Barbeque

*Iceberg Lettuce Wedges with Tomato, Onion and Blue Cheese Dressing
Watermelon and Feta with Arugula
Creamy Azure Slaw, Red Bliss Potato Salad*

*Herb Marinated Breast of Chicken, Apple Cider BBQ Sauce
Grilled New York Strip Steak, Roasted Mushroom and Pearl Onion Sauce
Flash Seared Salmon Filet, Saffron Beurre Blanc*

*Cheddar and Roasted Garlic Mashed Red Potatoes
Southern Style Mac & Cheese
Grilled Corn on the Cobb
Assorted Rolls and Sweet Cream Butter*

*Warm Apple Crisp with Vanilla Ice Cream
Pecan Pie, Fresh Fruit Tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$71 ++ per person

The Shores Resort & Spa Dinner Buffets require a minimum of 30 guests

The Shores Signature Dinner Buffet

*Field Greens, European Cucumbers with Cherry Tomatoes
Cheddar, Crumbled Bacon and Croutons
Artichoke, Mushroom and Roasted Red Pepper Salad*

*Stone Roasted Florida Grouper, Smoked Corn Maque Choux
Red Wine Marinated Petit Sirloin Steaks, Port Wine Demi Glace
Sautéed Breast of Chicken, Crab Meat & Tarragon Cream Sauce*

*Boursin Mashed Potatoes
Grilled Asparagus with Roasted Peppers
Assorted Rolls and Sweet Cream Butter*

*Florida Key Lime Pie, Chocolate Truffle Cake
New York Style Cheesecake with Fresh Fruit Topping
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea*

\$75 ++ per person

The Shores Resort & Spa Dinner Buffets require a minimum of 30 guests



The Shores

RESORT & SPA

Shores Seafood Boil

Shores Conch Chowder

*Mixed Field Greens Salad
Apple Cider and Ranch Dressings*

Southern Style Potato Salad

Grilled Vegetable Display, White Balsamic Drizzle

Crab Louie, Baby Iceberg

*Court Bouillon Poached 1 ½ lb. Lobsters, Drawn Butter
(1 per person)*

*Prince Edward Mussels and Middle Neck Clams, White Wine-Herb Butter
Roasted Chicken Breasts, Bourbon BBQ Glaze*

*Chef Carved Prime Rib of Beef
Horseradish Cream, Rosemary Au Jus*

*Boiled New Potatoes
Saffron Basmati Rice
Corn on the Cobb*

Assorted Rolls and Sweet Cream Butter

*Florida Key Lime Pie
Assorted Mini Pastries and Cheesecakes*

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$86 ++ per person

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Desserts

Florida Key Lime Tartlet with Raspberry Coulis - \$7.95

Tiramisu Martini's with Chocolate Dipped Biscotti - \$8.95

Dark Chocolate Mousse, Chambord Whipped Cream - \$7.95

Carrot Spice Cake with Cream Cheese Icing - \$5.95

New York Style Cheesecake - \$6.95

Old Fashioned Chocolate Cake - \$5.95

Lemon Layer Cake - \$5.95

Chocolate Hazelnut Torte with Grand Marnier Macerated Berries - \$8.95

Macerated Berries over Lemon Sorbet with an Orange Sabayon - \$7.95

White Chocolate-Pomegranate Mousse Martini - \$7.95



Bar Service Packages



The Shores Resort & Spa
2637 South Atlantic Avenue • Daytona Beach Shores • FL 32118
877-345-0452 • Fax: 386-322-7258

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PRIVATE BAR PACKAGES

A fully stocked bar featuring our premium or call selection of liquors, red and white wine, assorted domestic & specialty beer, soft drinks, mineral waters, juices and mixers, priced per person for a specific period of time. Our bartender charges are based on a final guarantee, not subject to reduction.

HOSTED HOURLY BAR SERVICE

Prices are based per person per hour.

Bar Service	Premium Brands	Call Brands	Beer, Wine & Soda
1 st Hour	\$28.00	\$22.00	\$15.00
2 nd Hour	\$34.00	\$28.00	\$20.00
3 rd Hour	\$40.00	\$34.00	\$25.00
4 th Hour	\$47.00	\$41.00	\$30.00

CONSUMPTION BAR SERVICE

Charges are based on a per drink basis reflecting the actual number of drinks consumed.

	HOST BAR SERVICE Beverage on Per Drink Basis	CASH BAR SERVICE Guests purchase their own beverages
Premium Brands	\$8.00	\$8.00
Call Brands	\$8.00	\$8.00
Specialty Beer	\$6.00	\$5.50
Domestic Beer	\$4.50	\$4.50
House Wine	\$6.00	\$6.00
Non-Alcoholic Beer	\$4.00	\$4.00
Assorted Soft Drinks	\$3.00	\$2.50
Bottled Water	\$3.00	\$3.00
San Pellegrino	\$4.50	\$4.50
Cordials	\$8.00	\$8.00

A \$75.00 bar attendant fee will apply per bar for up to 4 hours.

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