



The Shores
RESORT & SPA

Banquet Menu Package



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

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Continental Breakfast
(One hour maximum)

THE SHORES CONTINENTAL BREAKFAST

Fresh Florida Natural Orange and Grapefruit Juices

Sliced Seasonal Fruit and Berries with Light Citrus Yogurt Sauce

Choice of One of the Following Hot Items

Breakfast Croissant

A Flaky Croissant Stuffed with Fluffy Scrambled Eggs
Virginia Ham and Cheddar Cheese

Or

Creamed Spinach & Feta



Belgian Waffles

Pecan Belgian Waffles Served with
Warm Vermont Maple Syrup and Blueberry Fruit Topping



Breakfast Biscuit

Southern Style Biscuits Stuffed with Fluffy Scrambled Eggs
Country Sausage and Cheese



Breakfast Quesadilla

Farm Fresh Scrambled Eggs with Ham, Bacon Onions & Peppers
Presented in a Rolled Flour Tortilla Served with Fresh Salsa

Selection of Bagels with Cream Cheese and Whipped Butter

Selection of Danish, Croissants, Muffins and Nut Breads

Served with Butter, Preserves, Jellies and Marmalades

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

\$22.85++ per person

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The Shores

RESORT & SPA

Continental Breakfast (Continued)

SUNRISE CONTINENTAL

Fresh Florida Natural Orange and Grapefruit Juices
Fresh Sliced Seasonal Fruit
A variety of Individual Yogurts
Assortment of Dry Cereals
Served with Skim and Whole Milk
Freshly Baked Assorted Muffins, Danish & Bagels
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$17.95++ per person

OCEAN SIDE CONTINENTAL BREAKFAST

Fresh Florida Natural Orange and Grapefruit Juices
Fresh Sliced Seasonal Fruit
Freshly Baked Assorted Muffins, Danish & Bagels
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$16.95++ per person

OCEAN VIEW MORNING BREAKFAST

Fresh Florida Natural Orange and Grapefruit Juices
Freshly Baked Assorted Muffins, Danish & Bagels
Marmalade, Fruit Preserves, Cream Cheese, Honey and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$14.95++ per person

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The Shores Breakfast Buffet

Each Breakfast includes:

Fresh Florida Natural Orange Juice & Grapefruit Juice

Sliced Fresh Seasonal Fruit

Farm Fresh Scrambled Eggs

Apple Smoked Bacon, Sausage Links

Skillet Fried Red Potatoes, Peppers, Florida Sweet Onions

Basket of Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas

\$17.95++ per person

Choose from the following items to create a custom buffet

Omelets Cooked To Order*:

Diced Ham, Tomatoes, Mushrooms, Scallions, Red & Green Peppers, Sharp Cheddar or

Grated Monterey Jack Cheese \$7.95++ per person

Toasted Bagels Served with Cream Cheese and Whipped Butter

\$4.95++ per person

Biscuits and Country Style Gravy

\$4.95++ per person

Southern Style Cheddar Cheese Grits

\$3.95++ per person

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Choose from the following items to create a custom buffet

House Cured Lox and Sliced Bagels Served with Cream Cheeses, Diced Tomatoes, Capers, Minced Red Onions, Chopped Egg White & Chopped Egg Yokes
\$6.95++ per person

Chef Hand Carved Jezebel Glazed Ham with Homemade Biscuits*
\$6.95++ per person

Shores Eggs Benedict
\$6.95++ per person

Cinnamon Raisin French Toast Served with Warm Vermont Maple Syrup
\$5.95++ per person

Breakfast Quesadilla with Farm Fresh Scrambled Eggs, Ham, Monterey Jack Cheese
Presented in a Rolled Flour Tortilla Served with Fresh Salsa
\$5.95++ per person

The Shores Resort & Spa Breakfast Buffets requires a minimum of 30 guests
*Culinary Fee of \$75.00 per hour for Omelet Station and Carving Station

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Plated Breakfast

AMERICAN BREAKFAST

Fresh Florida Natural Orange Juice
Seasonal Fruit Cup

Farm Fresh Scrambled Eggs
With Choice of the Following Items:
Apple Smoked Bacon, Sausage Links or Virginia Ham

Skillet Fried Red Potatoes, Peppers, Florida Sweet Onions

Basket of Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas
\$16.95++ per person

CINNAMON RAISIN FRENCH TOAST

Fresh Florida Natural Orange Juice
Seasonal Fruit Cup

Cinnamon Raisin French Toast
Served with Warm Vermont Maple Syrup and Whipped Butter
With Choice of the Following Items:
Apple Smoked Bacon, Sausage Links or Virginia Ham

Skillet Fried Potatoes, Peppers, Florida Sweet Onions

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas
\$15.95++ per person

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Plated Breakfast
(Continued)

STEAK AND EGGS

Fresh Florida Natural Orange Juice
Seasonal Fruit Cup

NY Strip Loin with a Classic Béarnaise Sauce
Farm Fresh Scrambled Eggs Garnished with Chopped Chives
Served with Grilled Tomato Provencal
Skillet Fried Red Potatoes, Peppers and Florida Sweet Onions

Basket of Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas
\$22.95++ per person

THE SHORES DEEP DISH QUICHE

Fresh Florida Natural Orange Juice
Seasonal Fruit Cup

Shrimp & Boursin Quiche
Or
Broccoli & Cheddar Quiche

With Choice of the Following Items:
Apple Smoked Bacon, Sausage Links or Virginia Ham

Skillet Fried Potatoes, Peppers and Florida Sweet Onions
Basket of Assorted Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas
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The Shores
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CLASSIC EGGS BENEDICT

Fresh Florida Natural Orange Juice
Seasonal Fruit Cup

Two Poached Eggs
With Canadian Bacon on an English Muffin Served with Hollandaise Sauce
Skillet Fried Potatoes, Peppers and Florida Sweet Onions

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Fine Teas
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The Shores

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The Shores Brunch Buffet

Assorted Chilled Juices

Display of Sliced Fresh Seasonal Fruits and Berries

Smoked Salmon mosaic with Traditional Accouterments

Arugula, Pear, Candied Pecans Salad, Bourbon Molasses Dressing

Shrimp, Feta, Kalamata Olives and Tri-Color Bowtie Pasta with Lime & Lavender Honey Dressing

Grilled Garden Vegetable Salad with White Balsamic Vinaigrette

Omelets Cooked to Order*

Diced Ham, Tomatoes, Mushrooms, Green Onions, Red and Green Bell Peppers

Sharp Cheddar and Swiss Cheese

Belgian Waffles Served with Hot Maple Syrup and Fresh Strawberries & Blueberries

Toasted Pecans and Fresh Whipped Cream

Five Pepper Encrusted Beef Tenderloin with Pinot Noir Demi Glace

Pecan Praline Glazed Chicken Breast

With Southern Comfort Sauce

Mahi Mahi with Guava Nectar and Sweet Pepper Sauce

Candied Sweet Potatoes

Tasso Corn Bread Stuffing

Chef's Seasonal Vegetable Medley

Basket of Assorted Breakfast Pastries

Assorted Cakes and Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas

\$50.00++ 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 @ \$6.75++ each

The Classic Bloody Mary @ \$5.75++ each

Champagne with Strawberry Garnish @ \$6.75++ each.

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Theme Breaks

(One hour maximum)

EVERYDAY IS SUNDAE

(Indoor functions only please)

Chocolate, Vanilla and Strawberry Haagen Dazs Ice Cream

Low Fat Frozen Yogurt

Chocolate, Caramel and Strawberry Sauces

Sprinkles, Nuts, Cherries, Crumbled Oreo Cookies, M&M, Toffee

Whipped Cream

Assorted Soft Drinks

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

\$13.95++ per person

THAT'S THE WAY THE COOKIE CRUMBLES

Chocolate Chip, Peanut Butter, Oatmeal-Raisin, White Chocolate

Macadamia and Sugar Cookies

Assorted Sodas and Chilled Milk or Chocolate Milk

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

\$12.95++ per person

FRUIT SMOOTHIE BREAK

Fresh Melon and Yogurt Smoothies

Granola, NutriGrain and Fruit Bars

Fresh Whole Fruit Basket

Assorted Fruit Juices and Flavored Mineral Waters

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

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7th DINING STRETCH

Popcorn and Potato Chips
Peanuts and Cracker Jack's
Tortilla Chips and Fresh Salsa
Giant Soft Pretzels with Spicy Mustard
Assorted Soft Drinks, Mineral Water and Non-Alcoholic Beer
\$13.95 ++per person

THE INSIDE SCOOP

Spinach, Artichoke & Roasted Pepper with Toasted Pita Chips
Blue Crab Dip with Crackers & Baguettes
Black Eye Pea & Country Ham Dip
\$13.95 ++per person

ALOTTA CHOCOLATTA

Double Fudge Brownies
White Chocolate Macadamia and Chocolate Chip Cookies
Chilled Snicker, Milky Way Bars and Hershey Kisses
Chilled Whole and Chocolate Milks
Assorted Soda
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
\$13.95 ++ per person

THE BIG CHILL

Dreamsicles and Fudgesicles, Nutty Buddies, Ice Cream Sandwiches
And frozen treats
Assorted Soft drinks to include Root Beer and Ginger Ale
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
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MIKEY'S LEMONADE STAND

Brownies

White Chocolate Macadamia Nut &

Chocolate Chip Cookies

Lemon Squares

Raspberry Lemonade

Freshly Squeezed Lemonade & Ice Tea

Bottled Water

\$13.95++ per person

SOUTH OF THE BORDER

Tri Color Nacho Chips

With Black Bean and Jalapeno Dip

Hot Cheese Dip,

Guacamole, Sour Cream & Salsa

Soft Drinks & Bottled Water

\$13.95++ per person

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Refreshment Break Embellishments

BEVERAGES

Fresh Florida Natural Orange or Grapefruit Juice	\$40.00++ gallon \$20.00++ ½ gallon
Tomato, Apple, or Cranberry Juice	\$40.00++ gallon \$20.00++ ½ gallon
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Fine Teas	\$42.00++ gallon
Hot Dutch Chocolate with Whipped Cream	\$38.00++ gallon
Bottled Natural Fruit Juices (8 oz.)	\$3.25++ each
Sugar Free Bottled Juices	\$3.25++each
Soft Drink Selection including Diet & Caffeine Free	\$2.25++ each
Gatorade	\$3.50++ each
Bottled Water	\$2.75++ each
Mineral Water	\$3.50++ each
Tropical Fruit Punch, Iced Tea or Country Lemonade	\$25.00++ gallon
Iced Coffee	\$38.00++ gallon

ALACARTE

Individual Fruit Yogurt Selection	\$3.25++ each
Whole Fresh Fruit	\$2.25++ per piece
Fresh Sliced Fruit	\$4.25++ per person
Assorted Bakery Muffins	\$36.00++ per dozen
Warm Danish	\$32.00++ per dozen
Fresh Croissant	\$36.00++ per dozen
Assorted Fresh Bagels	\$30.00++ per dozen
Assorted Ice Cream Novelties	\$6.00++ each
Assorted Candy Bars,	\$2.75++ each
Homemade Rice Crispy Treats	\$28.00++ per dozen
Assorted Cookies	\$26.00++ per dozen
White Chocolate and Double Fudge Brownies	\$26.00++ per dozen
Assorted Petit Fours	\$26.00++ per dozen
Chocolate Dipped Strawberries	\$36.00++ per dozen
Marble Dipped Strawberries	\$36.00++ per dozen
Stuffed Gourmet Hot Pretzels	\$36.00++ per dozen
Granola and NutriGrain Bars	\$2.25 ++each
Individual Bags of Chips, Pretzels, Popcorn & Crackerjacks	\$2.50++ each
Gourmet Mixed Nuts	\$30.00++ per pound

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Luncheon Buffet

THE SHORES SIGNATURE LUNCHEON BUFFET

Field Greens, European Cucumbers with Cherry Tomatoes

Cheddar, Crumbled Bacon and Croutons

Artichoke, Mushroom & Roasted Pepper Salad

Fire & Ice Salad

Sautéed Breast of Chicken with Sautéed Corn & Pepper Sauce

Stone Roasted Grouper, Habanero & Banana Buerre Blanc

Sliced New York Strip Loin

Applewood Infused Demi Glaze

Cheddar & Chive Mashed Potatoes, Seasonal Fresh Vegetables

Luncheon Rolls and Butter

New York Style Cheesecake

Florida Key Lime Pie with Raspberry Coulis

Double Chocolate Truffle Cake

With Grand Marnier Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$38.95++ per person

ITALIAN LUNCHEON BUFFET

Italian Wedding Soup

Crisp Romaine Leaves with Shaved Asiago Cheese

Classic Caesar Dressing and Herbed Croutons

Fresh Mozzarella, Sliced Tomatoes, Shaved Romano Cheese, Fresh Basil

Virgin Olive Oil, Balsamic Vinegar and Cracked Black Pepper

Chicken Marsala

Pork Loin with Ten Bean Ragout

Vegetarian Penne Primavera

Ratatouille, Zucchini, Eggplant and Tomatoes in Olive Oil and Garlic

Assorted Rolls and Breadsticks

Cannoli, Tiramisu and Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea

\$37.95++ per person

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The Shores

RESORT & SPA

Luncheon Buffet

SOUTH OF THE BORDER LUNCHEON BUFFET

Chicken Tortilla Soup
With Avocado and Cilantro Cream
And Crisp Tortilla Strips
Blistered Corn and Black bean Salad
Guacamole and Salsa with Tri-Color Tortilla Chips
Spicy Chicken Enchiladas
Make Your Own Fajitas
Tequila & Lime Marinated Beef and Chicken
Flour Tortilla, Sour Cream, Grated Cheddar,
Shredded Lettuce, Pica de Gallo, Sautéed Onions, and Bell Peppers
Spanish Rice and Refried Beans
Jalapeno-Sweet Pepper Corn Bread
Fried Cheesecakes, Chocolate Pecan Cake
and Tres Leches
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$36.95++ per person

THE PICNIC LUNCHEON BUFFET

Tossed Garden Green Salad
With Chef's Selection of Dressing
Creamy Cole Slaw
Watermelon Wedges
Creamy Potato Salad
Grilled Chicken Breast with Smoky Barbeque Glaze
Mesquite Broiled Burgers with Cheddar, Swiss and Provolone Cheese
Jumbo Frankfurters with Sauerkraut and Chili
Appropriates Condiments
Pecan Pie & Apple Crisp
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$36.95++ per person

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RESORT & SPA

Luncheon Buffet

SOUTH PACIFIC LUNCHEON BUFFET

Hot & Sour Soup
Mixed Field Greens and Crispy Wontons, Sesame Ginger Dressing
Beef Pepper Steak
Chicken with Coconut & Red Curry Sauce
Pork Adobo
Stir Fried Vegetables and Fried Rice
Assorted Rolls
Carrot Cake with Cream Cheese Icing
Lemon Poppy Seed Pound Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$35.95++ per person

TASTE OF HAVANA

Tropical Fruit Salad
Tossed Green Salad with
Tequila and Avocado Dressing
Mojo Chicken Breast with Citrus Sherry Sauce
Seared Mahi Mahi Filets Manazo with Banana Chili Buerre Blanc
Jerk Spiced Pork Loin with Mango and Papaya Salsa
Pigeon Peas and Rice
Chef's Seasonal Vegetables with Chili Butter
Banana Macadamia Tart
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea
\$37.95++ per person

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The Shores

RESORT & SPA

Luncheon Buffet

EXECUTIVE DELI BUFFET

Soup of the Day
Seasonal Greens with Sourdough Croutons
Caesar Dressing & Balsamic Vinaigrette
Red Bliss Potato Salad
Pasta Primavera Salad with Red Wine & Herb Vinaigrette
Baby Shrimp & Almond with Naval Orange & Key Lime Dressing
Thinly Sliced Turkey, Ham & Roast Beef
Sliced Aged Cheddar, Swiss and Horseradish Havarti Cheese
Sliced Pickles, Tomatoes and Red Leaf Lettuce
Appropriate Condiments
Gourmet Potato Chips
Assorted Breads and Rolls
New York Style Cheesecake with Assorted Toppings
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$32.95++ per person

DELIBUFFET

Seasonal Greens with Sourdough Croutons
Caesar Dressing & Balsamic Vinaigrette
Country Style Red Bliss Potato Salad
Thinly Sliced Turkey, Ham & Roast Beef
Sliced Aged Cheddar, Swiss and Provolone Cheese
Sliced Pickles, Tomatoes and Red Leaf Lettuce
Assorted Breads and Rolls
Appropriate Condiments
Gourmet Potato Chips
Brownies & Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$30.95++ per person
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RESORT & SPA

Plated Light Lunches

CHIMICHURRI MAHI SANDWICH

Marinated Mahi Mahi with Red Cabbage & Mango Slaw
Lettuce, Tomato & Cumin Scented Aioli on Chiabata
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$15.95++ per person

SALAD TRIO

Shrimp Remoulade, Chicken Apple Pecan and Tuna Salads
On a Bed of Spring Baby Greens Served with
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated and Iced Tea
\$15.95++ per person

DELI PLATE

Smoked Turkey Breast, Smoked Ham, Roast Beef, Cheddar, Swiss and Provolone Cheese,
Lettuce, Tomato, Mayonnaise, Whole Grain Mustard
Dill Pickle Spear
Marinated Grilled Vegetable Salad
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$14.95++ 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
Buttermilk and Vinaigrette Dressing
Luncheon Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$15.95++ per person

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RESORT & SPA

Plated Light Lunches

CHICKEN CAESAR WRAP

Marinated Grilled Chicken Breast

Crisp Romaine with Asiago Cheese wrapped in a Sun Dried Tomato Tortilla

Pasta Salad

Luncheon Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$14.95++ per person

SOUTHWEST COBB SALAD

Grilled Breast of Chicken, Bacon, Chopped Hard Boiled Egg, Pico de Gallo,

Manchego Cheese and Avocado Topped with Crispy Tortilla Chips

Luncheon Rolls and Butter

\$15.95++ per person

PECAN CHICKEN SALAD

Baby Mixed Greens, Sliced Beets, Blue Cheese, Crispy Pancetta,

Cane Syrup and Mustard Vinaigrette

Luncheon Rolls & Butter

\$14.95++ per person

GRILLED CHICKEN SANDWICH

Fried Green Tomatoes and Monterey Jack Cheese

Peach and Black Pepper Marmalade

On a Whole Wheat Bun

Pasta Salad

\$12.95++ per person

CUBAN WRAP

Slow Cooked Pork, Sliced Ham & Swiss Cheese, Sliced Dill,

Grain Mustard Spread

Served with Fresh Fruit

\$12.95++ per person

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The Shores

RESORT & SPA

Plated Lunches

Plated Lunches include the following

The Shores Salad

Crisp Variety of Greens • Tomato & Cucumber • Vegetable Curl
House Blended Vinaigrette

Or

Mixed Field Greens, Florida Citrus, Tangerine-Honey Dressing

Or

Crisp Hearts of Romaine with Shaved Asiago Cheese
Classic Caesar Dressing and Herbed Croutons

Luncheon Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Teas and Iced Tea

Luncheon Enhancements

SOUP

Chilled Gazpacho - \$5.95++

Sweet Corn & Crab Chowder - \$7.95++

Tomato Basil Bisque, Fennel Sambuca Cream - \$5.95++

Cream of Wild Mushroom with Shitake & Blue Cheese Crouton - \$5.95++

White Bean & Andouille Sausage Soup \$5.95++

OR

SALAD

Fresh Mozzarella, Tomato and Balsamic on Field Greens - \$6.95++

Fresh Spinach Leaves with Shaved Fennel, Teardrop Tomatoes,

Fresh Pear and Gorgonzola Vinaigrette - \$5.95++

BLT Salad - Romaine Lettuce, Roma Tomato, Apple Smoked Bacon, Parmesan Dressing - \$6.95++

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Plated Lunches Entrée Selections

PECAN & MAPLE CRUSTED BREAST OF CHICKEN

Andouille and Pigeon Pea Rice, Apple Cider Demi Glaze

\$28.95++ per person

SMOTHERED CHICKEN

Caramelized Pearl Onions, Mushrooms & Herbed Pan Jus

Red Skin Mashed Potatoes, Seasonal Fresh Vegetables

\$28.95++ per person

GRILLED GROUPE FILLET

With Pineapple Mango Butter

Basmati Rice, Julienne Carrots and Haricot Vert

\$32.95++ per person

YELLOWTAIL RED SNAPPER JARDINAIRE

Shrimp Creole Sauce

Steam Jasmine Rice, New Orleans Style Vegetables

\$31.95++ per person

TAMARIND MARINATED CITRUS GLAZED SALMON

Sticky Rice, Fresh Asparagus and Julienne Carrots

\$29.95++ per person

SLICED NEW YORK STRIP LOIN

Apple Smoked Bacon Infused Demi Glaze

Potato Pancake, Medley of Fresh Vegetables, Portabella Mushrooms

\$29.95++ per person

SLICED NEW YORK STRIP LOIN & GRILLED BREAST OF CHICKEN

Served with Tarragon and Shitake Mushroom Sauce

Roasted Garlic Mashed Potatoes, Medley of Fresh Vegetables

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Dessert Selections

Banana Foster Cheesecake - \$7.95



Crème Brulee Cheesecake - \$7.25++



Fresh Carrot Spice Cake with Cream Cheese Icing

Vanilla Bean Sauce - \$7.50++



Old Fashion Chocolate Cake - \$3.95++



New York Style Cheese Cake - \$3.95++



Chocolate Bourbon Cake - \$6.95++



Tres Leche Cake - \$6.95++



White Chocolate Rum Cake - \$6.95++



Bailey Irish Cheesecake - \$8.95++



Southern Pecan Cheesecake - \$8.95++



Apple Carmel Pie - \$6.95++



Sweet Potato Pie - \$3.95++



Turtle Cheesecake - \$8.95++



Pecan Pie - \$3.95++

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Boxed Lunch

HALIFAX BOX LUNCH

Pre-Selection of One Sandwich:

Baked Ham with Swiss

Or

Roast Beef with Cheddar

Or

Smoked Turkey Breast with Provolone

Lettuce, Tomato and Rustic Bread

Individual Packets of Mustard & Mayonnaise

Gourmet Potato Chips

Chocolate Chip Cookies

Whole Fruit

Soft Drink or Bottled Water

\$19.75++ per person

GRANADA BOX LUNCH

Vegetable Slaw

Roast Beef and Cheddar on Crusty French Bread

and

Smoked Turkey Breast with Provolone on Croissant

Lettuce and Tomato

Individual Packets of Mustard & Mayonnaise

Gourmet Potato Chips

Double Fudge Brownie

Whole Fresh Fruit

Soft Drink or Bottled Water

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Boxed Lunch

EDGEWOOD BOX LUNCH

Sliced Chilled Herb Roasted Tenderloin of Beef on Sourdough Roll
Red Bliss Potato Salad
Individual Packets of Dijon Mustard and Horseradish Cream Sauce
Mini Bonbel
Baby Dill Pickles
Fresh Baked Cookies
Whole Fruit
Soft Drink or Bottled Water
\$23.95++ per person

LIGHTHOUSE BOX LUNCH

Marinated Chicken, Sliced Ham & Roasted Peppers
in a Spinach Tortilla with Pesto Mayonnaise
Gourmet Chips
Whole Fruit
Fresh Baked Cookies
Soft Drink or Bottled Water
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SEABREEZE BOX LUNCH

Chicken Salad with Toasted Pecans & Apples
On Flaky Croissant
Whole Fruit
Gourmet Potato Chips
Oatmeal Raisin Cookies
Soft Drink or Bottled Water
\$21.95++ per person

THE COAST BOX LUNCH

Dagwood on Chiabata
Sliced Ham, Turkey, Salami, Roast Beef with Cheddar & Swiss Cheese
Lettuce Tomato and Pickle Spear
Gourmet Chips
Oatmeal Raisin Cookies
Soft Drink or Bottle of Water
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Reception Display Works

MARKET VEGETABLE DISPLAY

Fresh Seasonal Vegetables to include: Broccoli, Zucchini, Squash, Celery, Carrots, Sweet Bell Peppers, Mushrooms, and Cauliflower, Served with Buttermilk Ranch, Roquefort and Curry Dips

\$325.00++ Serves 100 guests

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

INTERNATIONAL CHEESE DISPLAY

French Bread and Water Crackers

\$425.00++ Serves 100 guests

FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Seasonal Fruits and Berries served with Honey Lime Yogurt

\$325.00++ Serves 100 guests

ITALIAN ANTIPASTO DISPLAY

Cured Meats, Pickled Vegetable Assortment, Olives and Sliced Cheeses

\$395.00++ Serves 100 guests

SMOKED SALMON DISPLAY

Chopped Red Onions, Capers, Chopped Eggs And Russian Pumpnickel Bread

\$195.00++ Serves 35 people

WARM BAKED BRIE

Praline Glazed then wrapped in Puff Pastry

Or Raspberry Marmalade Filled and Wrapped in Puff Pastry

\$150.00++ Serves 40 people

SEAFOOD DISPLAY

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

Jumbo Gulf Shrimp - \$300.00++ per 100 pieces

Marinated New Zealand Mussels - \$225.00++ per 100 pieces

Freshly Shucked Oysters - \$225.00++ per 100 pieces

Alaskan Snow Crab Legs - \$400.00++ per 100 pieces

***Seafood is contingent upon availability & quality for season**

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax

Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Reception Hors d'œuvres

COLD HORS D'OEUVRES

Seared Tuna Tataki on Wonton	\$2.25 ++ per piece
Lobster Salad in Barquette Shell	\$4.00 ++ per piece
Ham, Smoked Gouda & Asparagus	\$1.95 ++ per piece
Brie on Toast Point with Raspberry Coulis	\$1.95 ++ per piece
Blackened Scallops Chive Crème Fraiche	\$2.35 ++ per piece
Smoked Salmon Roses Dill Cream Cheese on Rye Crisp	\$2.35 ++ per piece
Thai Shrimp, Scallion Potato Cake	\$2.35 ++ per piece
Smoked Shrimp with Sweet Pepper Chutney	\$2.35 ++ per piece
Blackened Beef Tenderloin with Jalapeno Corn Relish	\$2.35 ++ per piece
Pear Tomato and Mozzarella on a Pesto Baguette	\$1.95 ++ per piece
Tomato & Olive Crostini	\$1.95 ++ per piece
Jamaican Spiced Pork, Mango Chutney	\$1.95 ++ per piece
Florida Citrus Shrimp	\$3.25 ++ per piece

HOT HORS D'OEUVRES

Sweet Potato Biscuit with Country Ham with Grain Mustard Sauce	\$2.25 ++ per piece
Chicken Brochette, Teriyaki Glaze	\$1.95 ++ per piece
Shrimp Brochette, Teriyaki Glaze	\$2.35 ++ per piece
Pan-fried Artichoke Hearts with Parmesan	\$1.95 ++ per piece
Pecan Crusted Chicken Tenders, Bourbon Maple Sauce	\$1.95 ++ per piece
Wild Mushroom Beggars Purse	\$1.95 ++ per piece
Apple-Wood Bacon Wrapped Scallop	\$2.35 ++ per piece
Pan Seared Mini Crab Cakes with Spiced Remoulade Sauce	\$3.25 ++ per piece
Herb Salmon Cakes with Horseradish Dill Cream	\$2.35 ++ per piece
Shrimp and Corn Fritters	\$2.35 ++ per piece
Wonton Wrapped Shrimp with Plum Sauce	\$2.35 ++ per piece
Warm Lobster Newburg in Mini Barquette	\$4.00 ++ per piece
Beef Satay, Roasted Garlic Aioli	\$2.35 ++ per piece
Petite Lamb Chops, Mango Mint Chutney	\$4.75 ++ per piece
Lobster Lolly Pops	\$4.75 ++ per piece

A minimum order of 50 pieces per hors d'oeuvre is required

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores
RESORT & SPA

Reception Stations
Carvings Stations

FIVE PEPPER CRUSTED TOP ROUND OF BEEF

Served with Assorted Mustards, Herb Mayonnaise,
Horseradish and Cognac Peppercorn Sauce
Silver Dollar and Multigrain Rolls
\$325.00++ serves approximately 50 people

STEAMSHIP ROUND OF BEEF

Served with Assorted Mustards, Herb Mayonnaise,
Horseradish Cream Sauce and Demy Glace
Silver Dollar Rolls and Multigrain Rolls
\$675.00++ serves approximately 150 people

SEARED TENDERLOIN OF BEEF

Syrah Demy Glace, Horseradish Crème Sauce
Silver Dollar and Multigrain rolls
\$400.00++ serves approximately 25 people

SLOW-ROASTED NEW YORK STRIP LOIN OF BEEF

Roasted with Herbs and Spices
Natural Pan Jus and Horseradish Sauce
\$350.00++ serves approximately 35 people

HERB RUBBED BREAST OF TURKEY

Assorted Mustards, Cranberry Orange Relish, Chipotle Mayonnaise
Jalapeno Corn Muffins
\$325.00++ serves approximately 35 people

ORANGE JEZABEL GLAZED BONE-IN HAM

Served with Assorted Mustards, Horseradish Mayonnaise
and Buttermilk Biscuits & Silver Dollar Rolls
\$300.00++ serves approximately 35 people

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Specialty Stations

APPLE BRANDY ROASTED PORK LOIN

Assorted Mustards and Apple Butter
Silver Dollar Rolls and Multigrain Rolls
\$225.00++ serves 25 people

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

PASTA STATION

Tri Color Bow Tie and Penne Pasta
Roasted Red Pepper, Pesto Cream, Roasted Plum Tomato & Basil Sauces
Freshly Grated Asiago Cheese and Garlic Bread Sticks
\$12.95++ per person

SAUTEED PORK MEDALLIONS

Potato Gnocchi & Pancetta, Pearl Onion & Brandied Cream Sauce
\$22.00++ per person

CAESAR SALAD STATION

Crisp Romaine, Asiago Cheese, Garlic Croutons
Home Made Creamy Caesar Dressing
Assorted Rolls
\$5.95++ per person
Grilled Chicken \$4.00++ additional per person

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Specialty Stations

JUMBO SHRIMP & GRITS

Pan Seared Prawns

On Stone Ground Grits, Black Eyed Pea and Country Ham

Southern Comfort Butter Sauce

\$25.00++ per person

MASHED POTATO STATION

Roasted Garlic Idaho Potatoes

Served with Assorted Toppings:

Crispy Pancetta, Sour Cream, Chopped Chives, Brandied Mushrooms, Sautéed Spinach, Caramelized

Onions and Roasted Garlic

Shredded Parmesan Cheese, Vermont Cheddar Cheese, Maytag Blue Cheese

Pan Gravy, Freshly Whipped Butter

\$9.95++ per person

PAELLA PARTY

Spanish Style Paella with Shrimp, Scallops, Clams, Mussels, Chorizo and Chicken

Oven Dried Tomatoes, Roasted Red Peppers

Saffron Flavored Rice

\$22.95++ per person

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

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

PRIVATE BAR PACKAGES

SPONSORED HOURLY BAR SERVICE

(Minimum 50 guests) – Prices are based per person

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

Bar Service	Premium Brands	Call Brands	Beer, Wine & Soda
1 st Hour	\$24.00	\$22.00	\$15.00
2 nd Hour	\$30.00	\$28.00	\$20.00
3 rd Hour	\$36.00	\$32.00	\$25.00
4 th Hour	\$43.00	\$39.00	\$30.00

HOST BAR SERVICE

Beverage on Per Drink Basis

CASH BAR SERVICE

Guests purchase their own beverages

Premium Brands	\$6.50	\$6.50
Call Brands	\$6.00	\$6.00
Imported Beer	\$5.00	\$5.00
Domestic Beer	\$4.00	\$4.00
House Wine	\$5.50	\$5.50
Non-Alcoholic Beer	\$4.00	\$4.00
Assorted Soft Drinks	\$2.50	\$2.50
Bottled Water	\$3.00	\$3.00
San Pellegrino	\$3.50	\$3.50
Cordials	\$7.00	\$7.00

A fully stocked bar featuring our premium or deluxe selection of liquors, red and white wine assorted premium and imported beer, soft drinks, mineral waters, juices and mixers.

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

The above prices are subject to 22% service charge and 6.5% sales tax. Prices are also subject to change without notice. A \$75.00 bar attendant fee will apply per bar for up to 4 hours.

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

"The Tropical Island" Dinner Buffet

Fresh Mixed Greens Salad
Assorted Dressings to Include: Avocado Tequila Dressing and Lemon Ginger Dressing

Rice Wine Marinated Tomato and Sweet Onion Salad

Pineapple, Rainbow of Melons and Strawberries with Chocolate Fondue

Kahlua Style Pork Loin Wrapped in Banana Leaves with Guava Glaze

Breast of Chicken with Coconut Spiced Rum

Grilled Mahi Mahi, Lomi Lomi Style

Steamed Jasmine Rice

Stir Fried Vegetables

Assorted Rolls and Sweet Cream Butter

Pineapple Upside Down Cake

Banana & Macadamia Nut Tart

Mandarin Orange Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas

\$59.95++ Per Person

Minimum of Thirty persons

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores
RESORT & SPA

Tuscan Dinner Buffet

Caesar Salad Station

Antipasto Salad

Tomato and Buffalo Mozzarella
Balsamic & Pesto Drizzle

Chicken Saltimbocca with Lemon Caper Beurre Blanc

Snapper Fruit De Mer

Jumbo Cheese Ravioli with Truffle Cream Sauce

Pork Scaloppini Tuscan Style, Provençal Sauce

Rosemary and Garlic Roasted Red Potatoes

Ratatouille Vegetables

Garlic Bread Sticks and Sweet Cream Butter

Chef's Dessert Selections

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas

\$63.95++ Per Person

Minimum of Thirty persons

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

The Ocean Breeze Barbeque

Country Style Red Potato Salad
Home Style Slaw
Tri Color Pasta Salad

The Shores Salad

Crisp Variety of Greens, Tomato & Cucumber
Cabernet Vinaigrette

Mesquite Grilled New York Strip Steak
with Forest Mushroom and Golden Pearl Onion Sauce

Herb Marinated Grilled Chicken Breast
with Apple Cider BBQ Sauce

Flash Seared Salmon Filet, Pinot Grigio Beurre Blanc

Cheddar & Garlic Mashed Red Potatoes
Seasonal Vegetable Medley
Char Grilled Corn on the Cob

Assortment of Freshly Baked Dinner Rolls and Butter

Key Lime Pie
Double Truffle Cake
Seasonal Fruit Crisp

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Tea

\$58.95++ per person

Minimum of Thirty persons

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores
RESORT & SPA

East Coast Boil

Seafood Gumbo

Mixed Field Greens with Choice of Dressings
Tomato Cucumber Salad
with Bermuda Onion, Red Wine Vinegar and Olive Oil
Three Bean Salad with Champagne Tarragon Vinaigrette

Court-Bouillon Poached Maine Lobster (one per person)
Drawn Butter and Wrapped Lemon

Prince Edward Mussels and Middle Neck Clams

Lemon Pepper Rubbed Chicken Breast, Cumin Scented Cream Sauce

Red Bliss Potatoes
Chardonnay Steamed Vegetables

Assortment of Freshly Baked Dinner Rolls and Butter

Chef's Dessert Medley

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas

\$71.95++ per person

Minimum of Thirty persons

* Chefs \$75.00 each for two hours

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax

Menus and Prices are subject to change without notice



The Shores
RESORT & SPA

The Southerner

Crisp Variety of Greens, Tomato & Cucumber
House Blended Vinaigrette

Southern Style Potato Salad, Smoked Bacon & Apple Vinaigrette Dressing

Grilled Vegetable & Rock Shrimp Salad, Orange Grain Mustard Dressing

Blended Citrus & Herb Butter Basted Lobster Tail * One per person

Char Grilled New York Strip Loin

Fire Roasted Black Grouper, Bourbon & Molasses Glaze

Sweet Corn & Roasted Red Peppers

Assortment of Freshly Baked Dinner Rolls and Butter

Chef's Deluxe Dessert Arrangement

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas

\$79.95++ per person
Minimum of Thirty persons

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Plated Dinners

*All dinner entrees are served with an assortment of freshly baked bread and butter rosettes
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas*

The Shores Salad
Crisp Variety of Greens • Tomato & Cucumber
Blended House Vinaigrette
Or
Classic Caesar Salad
Crisp Hearts of Romaine • Shaved Asiago Cheese • Classic Caesar Dressing • Herbed Croutons

DINNER ENHANCEMENTS

Lobster Bisque - \$9.95++
Vegetable Minestrone - \$4.95++
Sweet Corn and Crab Chowder - \$7.95++
Vidalia Onion Veloute with Brie & Apple Crouton \$5.95++
Roasted Red Pepper Bisque, Sambucca Cream - \$6.95++
Spinach Salad Crispy Apple Smoked Bacon • Quartered Eggs • Croutons
Creamy Roasted Garlic Dressing - \$6.95++
Fresh Mozzarella and Tomato • Field Greens • Balsamic & Pesto Drizzle - \$7.95++
Butter Lettuce Salad • Candied Pecans • Danish Blue Cheese • Sweet Vinaigrette - \$8.95++
Boston Bibb & Rock Shrimp • Naval Orange & Key Lime Vinaigrette • Crumbled Feta Cheese
Arugula, Pear & Roquefort Salad - \$7.95++
Smoked Duck with Tart Cherry Compote • Wild Field Greens & Five Pepper Vinaigrette - \$10.95++
Caramelized Diver Scallop Melted Fennel & Leeks • Carrot & Citrus Butter - \$12.95++
Gnocchi with Wild Mushrooms and Pancetta Brandy Cream Sauce - \$12.95++

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Dinner Entrees

GRILLED FILET MIGNON WITH ROQUERFORT FONDUE

Potato Mousseline • Jumbo Asparagus and Baby Carrots • Madeira Pan Jus

\$48.95++ per person



TWIN MEDALLIONS OF BEEF

Horseradish Mashed Potatoes • Jumbo Asparagus and Baby Carrots • Balsamic Jus

\$42.95++ per person



NEW YORK STRIP WITH PORT & GREEN PEPPER CORN SAUCE

Potato Gratin • Lightly Sautéed Root Vegetable and Asparagus Spears

\$38.95++



CUBAN RUBBED CHICKEN BREAST

Mango Pepper Relish • Sweet Potato Mousseline

\$38.95++ per person



BREAST OF CHICKEN

Stuffed with Creamed Spinach and Mushrooms • Creamy Parmesan Polenta

Roasted Plum Tomato Sauce

\$38.95++ per person



PORK TENDERLOIN

Bourbon Creamed Sweet Potato • Braised Collards • Southern Comfort Sauce

\$48.95++ per person



PAN SEARED DUCK BREAST

Cannellini Bean & Maple Cassoulet • Classic Chasseur Sauce

\$42.95++ per person

To offer more than two choices of entrée to your guests, please add \$3.00 per person additional.

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores

RESORT & SPA

Dinner Entrees
(Continued)

GRILLED SALMON FILET

Wild Rice Pilaf • Pepper Mélange • Buerre Blanc

\$42.95++ per person



PAN SEARED SALMON

Bacon Mashed Potato • Tomato, Tarragon Artichoke Ragout

\$42.95++ per person



BLACKENED SHRIMP

Chard Saffron Buerre Blanc

\$42.95++ per person



MACADAMIA CRUSTED MAHI MAHI

Rice Pilaf • Soy Ginger Buerre Blanc

\$44.95++ per person



GRILLED VEGETABLE ENTREE

Grilled Vegetable Medley, Wild Mushrooms and Fine Herb Cous Cous

Wrapped in Flaky Phyllo • Smoked Tomato Broth

\$38.95++ per person

Entrees Served with Chef's Choice of Accompaniments

Freshly Baked Rolls with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Fine Teas

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

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
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The Shores

RESORT & SPA

Combination Dinner Entrees

Select One:

Duo Entrée of

PORCINI DUSTED GRILLED PETITE FILET MIGNON
& MOJO MARINATED PRAWNS

Roasted Garlic and Horseradish Mash • Jumbo Asparagus & Baby Carrots • Cabernet Jus

\$57.95++ per person



Duo Entrée of

CAST IRON SEARED TENDERLOIN OF BEEF
Honey Poached Garlic Sauce
& SEARED BLACK GROUPER

Sweet Corn Butter • Herb Fingerling Ragout

\$58.95++ per person



Duo Entrée of

FIVE PEPPER CRUSTED FILET
& HERB MARINATED BREAST OF CHICKEN

Fingerling Chive Gratin

\$56.95++ per person



GRILLED CARIBBEAN RUBBED FILET MIGNON
& FLORIDA CITRUS LOBSTER TAIL

Caramelized Shallot Demi Glace • Florida Chili & Citrus Butter • Cabernet Jus • Fine Herb Risotto

\$72.95++ per person



CILANTRO & LIME MARINATED CHICKEN
& JUMBO PRAWNS

Hot Pepper and Tomato Whipped Potato • Asparagus and Baby Carrots • Key Lime Vermouth

\$52.95++ per person



GRILLED BREAST OF CHICKEN & CRAB CAKE
Truffle Whipped Potato • Citrus Butter

\$54.95++ per person

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice



The Shores
RESORT & SPA

Dessert Selection

Banana Foster Cheesecake - \$7.95



Crème Brulee Cheesecake - \$7.25++



Fresh Carrot Spice Cake with Cream Cheese Icing - \$7.50++

Vanilla Bean Sauce



Old Fashion Chocolate Cake - \$3.95++



New York Style Cheese Cake - \$3.95++



Chocolate Bourbon Cake - \$6.95



Tres Leche Cake - \$6.95++



White Chocolate Rum Cake - \$6.95++



Bailey Irish Cheesecake - \$8.95++



Southern Pecan Cheesecake - \$8.95++



Apple Carmel Pie - \$6.95++



Sweet Potato Pie - \$3.95++



Turtle Cheesecake - \$8.95++



Pecan Pie - \$3.95++

Per person prices are subject to 22% Service Charge and 6.5% Sales Tax
Menus and Prices are subject to change without notice