

ENCORE PACKAGE

PRODUCTION DETAILS

Our Encore package includes all the following:

THE PRODUCERS BAR

Budweiser & Bud Light | Corona | BV Chardonnay, Merlot & Pinot Grigio | Scotch Island | George Dickle, Canadian O.F.C. | Smirnoff Vodka | Gordon Gin | Ronrico Rum | Coke, Diet Coke & Sprite | Disposable Cups | Cocktail Napkins | Ice

Add a Champagne toast for \$3.5 a person | Add glassware for \$3 a person

MEZZO CHINA & LINENS

Dinner Plate | Cake Plate | Stainless Flatware | Linen Napkins & Floor Length Table Linens in color of your choice

FRESH BREWED COFFEE STATION

Regular & Decaffeinated Coffee | Flavored Creamers | Sweeteners | Disposable Cups | Cocktail Napkins | Stirrers

PASSED HORS D' OEUUVRES (choose three)

Chicken & Waffles | Homemade Belgian waffles | lightly fried chicken bites | spiced honey

BBQ Shrimp Bites | Applewood smoked bacon | shrimp | house BBQ sauce

Smoked Chicken Cups | Pecan smoked chicken | puffed pastry cups | Arbol aioli

BBQ Pork Flatbread | fresh mozzarella | shaved red onion

Parmesan Chicken Flatbread | Parmesan Béchamel | roasted grape tomatoes

Conch Fritters | Served with our Island sauce

Sesame Chicken | Orange smoked chicken | ginger-sesame soy reduction

Chicken Quesadillas | Smoked chicken | pepper jack

Eggplant Sliders | Portabella mushrooms | bean sprouts

Candied Pecan Canapes | Crisp wafer | gorgonzola

OPENING ACT (choose one)

Classic Caesar Salad | Romaine | parmesan | toasted croutons

Mixed Greens Salad | grape tomatoes | shaved red onion | choice of dressing

Signature Sunset Salad | Seasonal greens | mandarin orange | Florida strawberry | almond | poppy seed dressing

Florida Caprese Salad | Watermelon | grape tomato | shaved red onion | mozzarella | basil | balsamic vinaigrette

BREAD

Yeast Rolls with butter



THE MAIN ACT (choose two)

Chicken Florentine | Boneless breast | fresh spinach | feta | roasted tomato cream sauce

Chicken Marsala | Boneless breast | cremini mushrooms | Marsala sauce

Chicken & Yellow Rice | Baked chicken | green peas | Sofrito

Ropa Vieja | Braised beef flank | stewed tomato

Beef Tips | Grilled sirloin | Cabernet-portabella reduction

Hardwood Smoked Pork Loin | assorted toppings | carved to order by our Chef

Roast Beef Au Jus | Carved to order by our Chef

Beef Braciolo | Sirloin | three herb pesto | Chianti demi-glace | parmesan cheese

London Broil | Sirloin | blackberry reduction | caramelized onions

Boneless Loin Chop | Caramelized apple | brie | mango BBQ sauce

Country Style Ribs | hoisin glaze

Snapper Veracruz | Stewed tomato | green bell pepper | onion | green olive | cilantro

Eggplant Parmesan | Baked eggplant | polenta | mozzarella

SUPPORTING ACTS (choose two)

Roasted New Potatoes | Parsley oil | toasted rosemary

Candied Baby Carrots | Orange blossom honey | sea salt

Roasted Vegetables | Local root vegetables | charred red onion

Steak House Florets | Broccoli florets | hollandaise drizzle

Black Beans & Yellow Rice | Homemade Sofrito | Spanish yellow onion

Roasted Garlic & Bacon Mashed Potatoes | Crisp Applewood bacon | sharp cheddar | roasted garlic

Classic Penne | Olive oil | roasted garlic | sundried tomatoes

Pilaf | fried spinach | roasted red pepper | butter | fines herb | garlic

PRICING

All prices are per person. Tax, gratuity & travel charges will be added as applicable.

\$46.50

50 – 74 guests

\$44

75 – 99 guests

\$41.50

100+ guests

