

FOOD AND BEVERAGE SERVICE INCLUDES

- One fresh floral centerpiece for inside guest tables and buffet table
- Solid color linen for all inside guest tables, skirting for buffet, beverage tables and registration table
- Specialty linens available for an additional charge. Please see www.bbjlinen.com to make your selections.
- High quality disposable plates, flatware, glassware and napkins
- All service related equipment (warming plates, barbecue grills, serving utensils and dishes)
- China service is available at an additional charge of \$15 per guest per meal
- Bamboo and logo'd plates are available at an additional charge. Requests must be made 90 days prior to first date of service to ensure delivery

All pricing is subject to applicable taxes

SERVING TIMES

Breakfast	8:30am—10:30am
Lunch Buffet	11:30am—2:00pm
Snacks	2:30pm—5:30pm
Happy Hour	4:00pm—6:00pm
Beverage Service	11:00am— (1/2 hour after Last Putt)

MINIMUM GUEST COUNTS

Minimum food and beverage counts are 40 guests. If under the minimum, labor charges will apply in addition to the 19% service charge.

MENU SUBSTITUTIONS

Charges will apply.

SERVICE CHARGE/LATE FEES

- A service charge of 19% will be added to all food and beverage charges
- The service charge is not considered gratuity. Gratuity is optional.
- A late fee of 15% will be added to food and beverage charges if menu selection is not submitted before **January 28, 2019**

STAFFING

The standard numbers of wait staff and bartenders provided for Food and Beverage are as follows:

Wait Staff	One (1) per 50 Guests
Bartender	One (1) per 100 Guests

Additional staff may be added at a rate of \$30 per wait staff/ bartender with a minimum of (4) hours. Any additions are required prior to the event.

PAYMENT PROCEDURES

- Full payment is required before food and beverage can be served during the event.
- Full advance payment is due on **February 15, 2019**
- A credit card number is needed for any changes and/or additions during the event.
- A 1.5% service charge will be added per month to all overdue balances
- Company Check, Direct Deposit or Credit Card will be accepted for payment.

DAILY MENU

FULL BAR

Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea
 Two (2) Brands of Domestic Beer / One (1) Premium Beer
 Wine: Chardonnay / Cabernet Sauvignon / Sauvignon Blanc / Pinot Noir
 Grey Goose Vodka

Bacardi Family of products including: Angel's Envy Bourbon / Bombay Sapphire Gin / Dewar's Scotch / Bacardi Rum

WEDNESDAY: BACKYARD PARTY

AM BEVERAGE SERVICE

Regular Coffee And Bottled Water

LUNCH

ENTREES

Mini Steak Burgers

Local Aged Farmstead Cheese / Applewood Bacon /
 Signature Sauce / Brioche Buns

"Build your Own" Grilled Chicken BLT (AVG)

Bacon / Roma Tomatoes / Arugula / Roasted Garlic Mayonnaise /
 Crusty Bread

ACCOMPANIMENTS

Turkey Chili (AVG)

Sour Cream / Green Onion / Shredded Cheddar Cheese

Mustard Potato Salad (V) (AVG)

Yukon Gold Potatoes / Chopped Egg / Green Onion /
 Mustard Vinaigrette

DESSERTS

Chocolate Chip Cookies (V)

LIGHT SNACKS

Tortilla Chips (V) (AVG)

Salsa / Guacamole

Chocolate Covered Pretzels (V)

Capital Crunch Snack (V)

Peanuts / Oat Bran Sticks / Pretzels / Honey Roasted Peanuts /
 Cajun Corn Sticks / Cheese Crackers

HAPPY HOUR

Spicy Jam Meatballs

Sriracha / Strawberry Jam / Chili Sauce

Chicken Wings (AVG)

Buffalo Sauce / Blue Cheese Dressing / Ranch Dressing

Hummus and Vegetable Tray (AVG)

Assorted Vegetables / Roasted Red Pepper Hummus /
 Garlic Hummus

Kettle Chips (V)

Garlic Onion Dip

Brownie Bites (V)

THURSDAY: A TASTE OF ITALY

AM BEVERAGE SERVICE

Regular Coffee And Bottled Water

LUNCH

ENTREES

Roma Chicken Kabobs (AVG)

Roasted Roma Tomatoes / Basil Oil

Rustic Spinach Lasagna (V)

Fresh Ricotta Cheese / Sautéed Spinach / Marinara Sauce /
 Crispy Mozzarella Crust

ACCOMPANIMENTS

Caprese Salad (V) (AVG)

Fresh Mozzarella / Grape Tomatoes / Chopped Basil / Olive Oil /
 Balsamic Vinegar

Mediterranean Orzo Salad (V)

Tomato / Mozzarella / Croutons / Basil

DESSERTS

Tiramisu Cake (V)

LIGHT SNACKS

Mixed Nuts (V) (AVG)

Traditional Hummus (V)

Pretzel Rods

Popcorn Trio (V) (AVG)

Caramel / Sea Salt / Cheddar

HAPPY HOUR

Spinach Artichoke Dip (V) (AVG)

Spinach / Artichokes / Mozzarella / Parmesan Cream /
 Tortilla Chips

Italian Beef Grinder (AVG)

Shredded Beef / Banana Peppers / Pepperoncini /
 Italian Giardiniera Spread / Italian Rustic Bread

Antipasto Olive Bar (V) (AVG)

Selection of Meats / Olives / Pickled Vegetables / Cheeses /
 Flatbread Crackers

Bruschetta Bar (V) (AVG)

Sweet Potato Bruschetta / Roma Tomato Bruschetta / Crostini

Dessert Squares (V)

DAILY MENU

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Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea
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 Wine: Chardonnay / Cabernet Sauvignon / Sauvignon Blanc / Pinot Noir
 Grey Goose Vodka

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FRIDAY: MEXICAN FIESTA

AM BEVERAGE SERVICE

Regular Coffee And Bottled Water

LUNCH

ENTREES

Pork Carnitas Tacos (AVG)

Shredded Cabbage / Sour Cream / Fresh Pico de Gallo

Mahi Mahi Tacos (AVG)

Cilantro Slaw / Chipotle Crema / Cotija Cheese
 Flour / Corn Tortillas

ACCOMPANIMENTS

Chicken Tortilla Soup (AVG)

Shredded Jack Cheese / Limes / Tortilla Strips

Mango Cucumber Jicama Salad (V) (AVG)

Fresh Mango / Cucumber / Avocado / Jicama /
 Tajin Lime Dressing

DESSERTS

Churros (V)

Chocolate Sauce

LIGHT SNACKS

Spinach Dip (V) (AVG)

Spinach / Red Onion / Water Chestnuts / Baguettes

Chocolate Animal Crackers (V)

Milk Chocolate / Sprinkles

Gardetto's Mix (V)

HAPPY HOUR

Chorizo White Queso Dip (AVG)

Texas Caviar / Salsa / Tortilla Chips

Chicken "Tex Mex" Egg Roll

Chicken / Black Beans / Roasted Corn / Chipotle Cream

Southwest Cold Platter (V) (AVG)

Diced Mango / Cucumber Sticks / Jicama Sticks / Radish /
 Chili Lime Crème

Chocolate Chip Cookies (V)

SATURDAY: SAWGRASS BASH

AM BEVERAGE SERVICE

Regular Coffee And Bottled Water

LUNCH

ENTREES

Korean Short Ribs

Chili Hoisin Glaze / Green Onion / Sesame Seeds

Dry Rubbed BBQ Chicken Breasts (AVG)

Alabama White BBQ Sauce / Whole Wheat Buns

ACCOMPANIMENTS

Tomato Bisque (V) (AVG)

Goldfish Crackers / Parmesan Cheese / Chives

Summer Garden Vegetable Red Quinoa Salad (V) (AVG)

Red Quinoa / Yellow Squash / Zucchini / Carrots / Green Beans /
 Bell Peppers / Honey Dijon Vinaigrette

DESSERTS

Key Lime Squares (V)

LIGHT SNACKS

Terra Chips (V) (AVG)

Goldfish (V)

Traditional Hummus (V)

Pretzel Rods

HAPPY HOUR

Mini Steak Burgers

Local Aged Farmstead Cheese / Applewood Bacon /
 Signature Sauce / Brioche Buns

Buffalo Chicken Dip (AVG)

Spicy Cayenne Shredded Chicken / Celery / Green Onion /
 Assorted Cheeses / Crostinis

Florida Cheese Board (V) (AVG)

Assorted Cheeses / Cheese Spreads / Dried Fruits / Mixed Nuts /
 Grapes / Berries / Crackers

Pimento Cheese Dip (V) (AVG)

Pita Chips

Brownie Bites (V)

DAILY MENU

FULL BAR

Coke / Diet Coke / Sprite / Dasani Bottled Water / Lemonade / Iced Tea
Two (2) Brands of Domestic Beer / One (1) Premium Beer
Wine: Chardonnay / Cabernet Sauvignon / Sauvignon Blanc / Pinot Noir
Grey Goose Vodka

Bacardi Family of products including: Angel's Envy Bourbon / Bombay Sapphire Gin / Dewar's Scotch / Bacardi Rum

SUNDAY: BLARNEY STONE

AM BEVERAGE SERVICE

Regular Coffee And Bottled Water

LUNCH

ENTREES

Guinness Hamburger Sliders (AVG)

Mixed Greens / Guinness Irish Ketchup / Cheddar Cheese /
Red Onion / Soft Bun

Bangers and Mash

Pork Sausage / Rustic Mashed Potatoes / Onion Gravy

ACCOMPANIMENTS

Beer Cheese Soup (V)

Popcorn / Bacon Bits / Jalapenos

Chopped Cabbage Slaw (V) (AVG)

Green Cabbage / Red Cabbage / Carrots /
Creamy Coleslaw Dressing

DESSERTS

Mint Chocolate Cupcakes (V)

LIGHT SNACKS

Tortilla Chips (V) (AVG)

Salsa / Guacamole

Chocolate Covered Pretzels (V)

Gardetto's Mix (V)

HAPPY HOUR

Boneless Wings (AVG)

Teriyaki Glaze / Green Onions

Corned Beef Sliders (AVG)

Sliced Corned Beef / Mustard / Swiss Cheese /
Pickled Cabbage Slaw / Brioche Slider Bun

Vegetable Tray (V) (AVG)

Assorted Vegetables / Bleu Cheese Dip / Ranch Dip

Kettle Chips (V)

Garlic Onion Dip

Dessert Squares (V)

MENU ENHANCEMENTS

Minimum order of 40 Guests—Priced per guest unless noted

EARLY ARRIVALS

Decaf /Regular /Hot Tea / Hot Chocolate \$30.00/gal

Freshly Squeezed Orange Juice \$35.00/gal

Farmer's Market Summer Fruits (V) (AVG) \$10.00

Honey Orange Yogurt Dip

Mini Breakfast Pastries (V) \$7.50

Mini Croissants / Baked Muffins / Preserves / Nutella / Whipped Butter

Local Donuts (V) \$5.25

Handcrafted Signature Donuts

Baker's Dozen Bagels (V) \$6.00

Whole Grain Bagels / Cinnamon Crunch Bagels / Plain Cream Cheese Spread / Chive-Onion Cream Cheese Spread

Cinnamon French Toast (V) \$8.50

Pure Maple Syrup / Whipped Cream / Berries

Steel-Cut Oatmeal (V) (AVG) \$8.50

Strawberries / Dried Fruit / Brown Sugar / 2% Milk

Brioche Breakfast Sandwich \$10.00

Sausage / Scrambled Eggs / Cheese

Goat Cheese Vegetable Frittata (V) \$15.00

Farm Fresh Cage-Free Eggs / Caramelized Onion / Roasted Peppers / Asparagus / Fine Herbs / Goat Cheese / Fire-Roasted Salsa

Continental Breakfast (V) \$15.00

Fruit Tray / Muffins / Donuts / Bagels / Juices / Coffee

All-American Breakfast \$28.00

Fruit Tray / Muffins / Donuts / Bagels / Scrambled Eggs / Bacon or Sausage / Breakfast Potatoes / Juices / Coffee

LIGHT SNACKS

Snack Attack (V) \$8.50

Snack Mix / Mustard Pretzels / M&M's / Chocolate Covered Raisins / Goldfish

Gourmet Popcorn ((V) (AVG) \$7.50

White Cheddar / Caramel Popcorn / Sea Salt

Gourmet Mixed Nuts (V) (AVG) \$4.00

Hazelnuts / Pecans / Cashews / Almonds

Kettle Chips / Dill Pickle Dip (V) \$6.50

Hummus and Vegetables (V) \$10.00

Traditional Hummus / Buttermilk Dip / Assorted Vegetables / Pita Chips

Salsa and Guacamole Bar (V) (AVG) \$9.00

Guacamole / Salsa Verde / Salsa / Tortilla Chips

Peterbrooke Sampler (V) \$13.00

Creamy Milk Chocolate Covered Popcorn / Chocolate Covered Pretzel Rods / Assorted Treats / Dark Coated Pecan Clusters (Assortments to Vary)

ENTREES

Miso Sea Bass (AVG) \$19.75

Roasted Miso Sea Bass / White Rice / Roasted Brussels Sprouts

Pit-Smoked Beef Brisket (AVG) \$14.00

Traditional BBQ Sauce / Carolina Gold BBQ Sauce

Pork Bun Mi (AVG) \$15.00

Slow Roasted Chinese Spiced Pork / Pickled Vegetables / Cilantro / Wasabi Cucumber Cream / Crispy French Bread

Lobster Rolls \$20.00

Lobster Salad / Rolls

Beef Tenderloin Board (AVG) \$19.75

Tenderloin of Beef / Red Onions / Red & Yellow Tomatoes / Horseradish Sauce / Miniature Rolls

Grilled Vegetable Sandwich (V) \$12.00

Grilled Zucchini / Romaine / Tomatoes / Chipotle Mayonnaise / Jalapeños / Jack Cheese / Sun-Dried Tomato Pesto / Flatbread

Florida Shrimp and Grits \$16.00

BBQ Tasso Gravy / Creamy Grits

Daily Cold Sandwich Platter \$12.00

One (1) Sandwich / One (1) Wrap / Chef's Choice

COLD APPETIZERS

Chilled Shrimp Cocktail (AVG) \$20.00

Mayport Shrimp / Zesty Cocktail Sauce / Lemons

Florida Cheese Board (V) (AVG) \$15.75

Assorted Cheese / Cheese Spreads / Dried Fruits / Mixed Nuts / Grapes / Berries / Crackers

Salami Tasting (V) \$16.00

Sweet Soppressata / Chorizo / Salami / Aged Parmesan-Reggiano Cheese / Assorted Crackers

Farmers Fresh Crudité (V) (AVG) \$10.00

Green Goddess Dip / Buttermilk Ranch Dip

WARM APPETIZERS

Jumbo Belgian Pretzels (V) \$9.00

Beer Cheese / Mustard Sauce

Signature Crab Cakes \$19.00

Zesty Lemon Aioli

Comfort Chili (AVG) \$12.00

House Beef Chili / Sour Cream / Crispy Onions / Jack Cheese / Fritos / Jalapeños

Buffalo Chicken Sliders (AVG) \$10.00

Pulled Chicken / Buffalo Sauce / Blue Cheese Crumbles / Shredded Cabbage Slaw / Slider Buns

Hot Dog Bar (AVG) \$10.00

All Beef Hot Dogs / Chili Cheese Sauce / Onions / Relish / Ketchup / Mustard

MENU ENHANCEMENTS

Minimum order of 40 Guests—Priced per guest unless noted

DESSERTS

TPC Signature Passed Milkshakes \$11.00/ea

Brandy & White Chocolate Adult Milkshake

Ice Cream Bars (V) \$6.50/ea

Assortment

Cookies / Brownies (V) \$7.75

Assorted Cupcakes (V) \$9.00

Grilled Peaches (V) \$12.00

Vanilla Ice Cream

BEVERAGE

Hot Chocolate Bar \$10.00

Peppermint Schnapps / Whiskey / Rum / Whipped Cream / Marshmallows

Executive Coffee Bar \$12.00

Baileys / Kahlua / Amaretto / Chocolate Shavings / Whipped Cream

Bloody Mary Bar \$10.00

Bloody Mary Mix / Tomato Juice / Tabasco Sauce / Worcestershire Sauce / Celery Stalks / Olives / Lemons / Limes / Beef Sticks / Cheese Cubes

Extended Bar Service \$7.00

Charged per guest per hour. Additional Bartender fee of \$30.00 applies per hour. Minimum of 30 guests

CHEF STATIONS

Ramen Noodle Bar \$30.00

Broths: Chicken / Mushroom

Noodles: Yellow Egg / Instant Ramen

Proteins: Sichuan Sausage / Shrimp / Fried Tofu / Ginger Soy Chicken

Toppings: Thai Basil / Cashews / Scallions / Chick Peas / Baby Bok Choy / Cilantro / Fried Shallots / Jalapeno Oil / Shiitake Mushrooms / Boiled Eggs / Lime

Farmers Fresh Produce Station \$28.00

Proteins: Tandoori Chicken / Citrus Cilantro Shrimp / Flank Steak

Greens: Little Gem / Baby Blend / Kale

Toppings: Cherry Heirloom Tomatoes / Couscous / Purple Cauliflower / Assorted Roasted Beets / Baby Cucumber / Carrots / Egg / Chickpeas / Kalamata Olives / Feta / Blue Cheese

Dressings: Buttermilk Ranch / Citrus Vinaigrette / Balsamic Vinaigrette / Aged Balsamic Vinegar / Extra Virgin Olive Oil

Risotto Sauté Station \$32.00

Starch: Arborio Rice / Puffed Barley

Proteins: Jumbo Shrimp / Herb Roasted Chicken

Extras: Asparagus / Wild Mushrooms / Diced

Tomatoes / Fresh Basil / Chopped Garlic /

Parmesan Cream Sauce / Truffle Oil

Tenderloin Mushroom Station \$28.00

Chef Carved Beef Tenderloin / An Array of Sautéed Mushrooms / Infused Butters / Soft Rolls