



April 2017

Thank you for your interest in hosting your event at The Boca Bay Pass Club. We will do our utmost to ensure a successful and memorable experience for you and your guests. The menu selections are designed to satisfy any palate; however, we will be happy to assist you in creating a menu to meet your own specific needs. Please feel free to present your ideas to us, as we welcome the opportunity to provide you with a personal, creative touch. Keep in mind that the menu should be completed a minimum of one month before the day of your function.

Our culinary and service teams look forward to providing you with our outstanding service and fine food in the Boca Bay Pass Club fashion. Call us at 941-964-0769 to schedule an appointment to plan your special event or if you have any questions.

Sincerely,

Terry G. Bisset
General Manager

Function Planning General Information

Meeting your objectives – and exceeding your guests’ expectations – requires striking a delicate balance among essential elements: cuisine, service, concept, décor, entertainment, and costs. Beyond the enclosed selections, we will be happy to assist you in writing any menu to meet your individual needs. Theme events, buffets, and station parties are also available. Our professional staff welcomes the opportunity to serve you with a personal creative touch.

Room Availability/Reservations

The Club’s function rooms are available to host private social events. Members may reserve dates up to one year in advance. Non-member room availability is based on management approval. Members may reserve the Paradise Room, Club Room, Pool Side, Gulf Lawn, or the Powerhouse by calling the office and supplying basic information regarding the event, subject to availability. Non-members, upon management approval, may book these same rooms, by submitting a non-refundable deposit as well as supplying basic information regarding the event, also subject to availability. Prior to receipt of a deposit to reserve the room, rooms are available to non-members on a first-come, first-served basis. Upon your request for the room reservation, your basic information will be tentatively recorded and the room will be held in your name until a room rate deposit is received, at which time your date will be confirmed.

Menu Planning

If there is more than one host/hostess for the event, it is important to choose one contact person who will be responsible for letting us know all of your needs and wants.

In most cases, menu plans should be completed at least one month before the event, however, in all cases they **MUST** be completed a minimum of two weeks in advance of your function date to allow for adequate preparation time. Due to scheduling and preparation requirements, in the event a party is booked less than two weeks in advance a menu must be agreed upon within 24 hours of booking. To ensure the finest quality food and service, we ask that you limit your selection for a plated event to one entrée for the entire group. In the event two entrée selections are permitted, you must supply us with an exact count of each entrée selected no less than seven business days in advance of your event.

All food and beverage items must be supplied and prepared by The Boca Bay Pass Club. Food left on buffets cannot be taken from the Club nor will any of your containers be supplied.

Menu prices are subject to change due to fluctuations in food market prices. All food and beverage charges are subject to a 21% gratuity, a 1% administrative fee, and 6% sales tax. (In the case of tax-exempt parties, please provide us with a copy of your tax-exempt certificate.)

Guaranteed Attendance

The Banquet Office must be notified of the exact attendance for the event no later than 12:00 noon, seven business days prior to your scheduled function. This number shall constitute a final guarantee not subject to reduction. Should fewer guests attend the function; the billing will be based on the actual attendance or the final minimum guarantee, whichever figure is higher.

The Club will not be responsible for services to more than five percent (5%) over and above your final guarantee figure. This 5% overage is to guarantee that there is enough food and beverage for any unexpected guests that **RSVP** to you after the 7-day guarantee is given to the Club. You are required to notify the Club immediately if your count increases. This courtesy is extended to you and your guests, but is not intended to be used as a supplement to the guarantee number.

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If no guarantee is given within the appropriate time limits listed above, the Club will presume the indicated expected attendance to be correct and will be made accordingly based upon this figure. All deposits are non-refundable unless date is re-booked.

Additional Labor Fees - Non-Member Events

Additional setup fees may apply pending setup requirements.

Food & Beverage Selection

Your menu selection and beverage requirements should be confirmed with the Club no later than one month before the event. For functions without Alcoholic Beverages, there will be a mandatory 10% increase on food pricing.

Service of Alcoholic Beverages

The Department of Alcoholic Beverages and Tobacco regulates the sale and service of all alcoholic beverages. Therefore, no alcoholic beverages may be brought into the Club. We will refuse alcoholic services to any person under that age of 21, or who appears intoxicated. We also reserve the right to refuse anyone who may jeopardize his or her safety or the safety of others. The management or bartender on staff will be available and pleased to call taxis or limousines for any member or guest of the Club.

Attire

The Boca Bay Pass Club is a private Club. Consequently, there are certain rules and restrictions that the host/hostess and guests attending a function must adhere to. Proper attire is required at all times in the Club. Blue Denim jeans and bare midriff garments are not permitted. It is expected that all guests will dress and act in a fashion befitting to the surroundings and atmosphere provided by the setting of the Club. It is the responsibility of the host/hostess of the event to inform all attendees of this dress code and standards of behavior.

Smoking

Cigarette smoking is permitted in only two places. One is in the parking lot and the other is on certain areas of the gulf front lawn. Smoking is prohibited in all other areas of the Club and its grounds.

Cell Phone

Cell phones are prohibited in the Club as well as on the Club grounds. Please refrain from using your cell phone other than in your vehicles.

Deposit

To reserve a particular venue at the Boca Bay Pass Club a deposit is required at the time of booking. Said deposit fee is non-refundable unless the club is unable to fulfill its commitment of contract due to any natural disaster. Rental fees are as follows:

Boca Bay Pass Club

Paradise Room	\$750
Gulf Lawn - Reception	\$1500
Gulf Lawn - Ceremony	\$350
Powerhouse	\$1000
Poolside	\$1000

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a 1% administrative fee, and 6% sales tax.

Private Event Guidelines

1. No commercial advertisements shall be posted or circulated in the Club.
2. All party décor, other than standard floral arrangements, must be approved in advance. The Club member sponsoring the party shall be responsible for any damage caused by the installation of party décor and shall be responsible for the removal of all such party décor.
3. Decorations, floral arrangements, cake tops, etc., used for the event must be removed from Club premises immediately afterward or no later than 12:00 pm the following day.
4. The Club shall not be responsible for any loss or damage to any private property brought into or stored on the Club's premises.
5. The Club must furnish all food and beverages consumed on Club properties.
6. The Boca Bay Pass Club must approve all contracted vendors.
7. The Club must be provided a list of vendors with phone numbers and contracted times of service.
8. Management reserves the right to approve the tent company contracted and set up and removal times of the tent(s).
9. The Boca Bay Pass Club will handle all rentals associated with your function.
10. There will be a 10% surcharge added to tent costs due to irrigation and electrical technicians on site upon installation and throughout the event.
11. The client will pay the vendor a guaranteed minimum of \$75 per person for food and beverage before tax and gratuity.
12. Due to limited parking at the Boca Bay Pass Club, the client will be required to provide guest transportation to and from The Club via a trolley service. Please see our attached Recommended Resources for a list of local transportation vendors.

I have read the above guidelines, and agree to abide by them.

Signature: _____

Address: _____

Phone Number: _____

Date: _____

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a 1% administrative fee, and 6% sales tax.**

Continental Breakfast Menu - \$18 per person

- ◆ Seasonal Sliced Fruit and Berries
- ◆ Mini Muffins, Croissants & Bagels with Sweet Butter, Whipped Cream Cheese & Preserves
- ◆ Assorted Individual Fruit Yogurts
- ◆ Selection of Cereals & Milk
- ◆ Apple Juice, Cranberry Juice, Orange Juice
- ◆ Coffee & Tea

Continental Breakfast Upgrades

House Smoked Salmon Bagel - add \$8

Cream Cheese, Capers, Arugula, and Shaved Red Onion
on a Toasted Everything Bagel

B.L.T Croissant - add \$6.50

Thick Sliced Bacon, Green Leaf Lettuce, and Tomato
with Black Pepper Aioli on a Toasted Croissant

Luncheon Buffets

The Deli Sandwich Board - \$26 per person

- ◆ Soup du Jour
- ◆ Tossed Caesar Salad
- ◆ Roasted Red Bliss Potato Salad with Tarragon, Capers and Grain Mustard Vinaigrette
- ◆ Marinated Cucumber & Tomato Salad with Kalamata Olives & Feta Cheese
- ◆ Display of Roast Beef, Roasted Turkey, Honey Ham, Swiss, Cheddar and Havarti
- ◆ Sliced Tomatoes, Maui Onions, Kosher Dill Pickles, Olives & Lettuce
- ◆ Variety of Sandwich Breads
- ◆ Black Pepper Mayo, Deli Mustard and Creamy Horseradish
- ◆ Assorted Cookies & Brownies

Soup & Salad Buffet - \$24 per person

Choice of One Served Soup:

Tomato Basil & Artichoke, Southwest Chicken & Roasted Corn,
or Chef's Choice of Seasonal Chilled Soup

Salad Buffet: Iceberg Wedges, Mixed Mesclun Greens, Romaine and Baby Spinach

- ◆ Toppings: Bacon, Chopped Egg, Ham, Marinated Grilled & Chilled Chicken Breast, Tomato, Onion, Cucumber, Red Onion, Mushroom, Mandarin Oranges, Dried Cranberries, Almonds, Candied Pecans, Croutons, Shaved Parmesan, Shredded Cheddar and Crumbled Blue Cheese
- ◆ Dressings: Balsamic Vinaigrette, Italian, Caesar, Buttermilk Ranch, and Bleu Cheese

Dessert: Served Trio of Sorbet with Fresh Whipped Cream

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a 1% administrative fee, and 6% sales tax.

Boca Grande Lunch Buffet - \$29 per person

Starter

Choose either Fresh Mesclun Greens Salad or One Soup:

Tomato Basil & Artichoke, Wild Mushroom Bisque,
Beef Vegetables with Potato, or Southwest Chicken & Roasted Corn

Entrees

Please select two of the following:

- ♦ Pan Seared Chicken Marsala with Wild Mushrooms
 - ♦ Lemon Thyme Roasted All Natural Chicken
- ♦ Penne Carbonara with English Peas, Pancetta, & Parmesan Cheese
 - ♦ Stir Fried Mongolian Beef with Peppers & Scallions
- ♦ Sautéed Beef Tips with Caramelized Onions & Wild Mushrooms
 - ♦ Key Lime Glazed Pork Loin with Mango Chutney
 - ♦ Hand Battered Cod with Housemade Tartar Sauce
 - ♦ Grilled Salmon with Sweet Hot Mustard Sauce
- ♦ Pan Seared Mahi Mahi with Pineapple Pico de Gallo

Sides

Please select three of the following:

- ♦ Twice Baked Potato with Cheddar & Bacon
 - ♦ Garlic Mashed Potatoes with Chive
 - ♦ Rosemary Roasted Redskin Potatoes
 - ♦ Sea Salt & Pepper Fries
 - ♦ Five Grain Rice Pilaf
 - ♦ Lemon Basmati Rice
 - ♦ Penne Alfredo
 - ♦ Bowtie Pasta with Fresh Tomato Sauce
- ♦ Linguine Olio with Roasted Garlic, White Wine, Olive Oil, & Fresh Herbs
 - ♦ Butter Steamed Broccoli Florets
 - ♦ Roasted Cauliflower with Caramelized Onions
 - ♦ Sugar Snap Peas with carrots
 - ♦ Green Bean Amandine
 - ♦ Green Bean Mèlange
- ♦ Roasted Root Vegetables (Baby Carrot, Parsnip, Turnip, Rutabaga)
 - ♦ Southwestern Corn Medley

Dessert

Cookies, Brownie, & Cheese Cake Bites

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a 1% administrative fee, and 6% sales tax.

Passed Hors d'Oeuvres

Choose Four at \$12 per person

which provides for 1 (one) piece per person of each item chosen

Cold Options:

- ♦ Spicy Crab Sushi Roll with Blue Crab Salad, Cucumber & Cream Cheese
- ♦ Bay Scallop Ceviche on Corn Chips with Fresh Bay Scallops Marinated in a Key Lime Vinaigrette with Sweet Onion and Jalapeño
 - ♦ Grilled & Herb Marinated Chilled Gulf Shrimp with Romesco Dip
- ♦ Beef Carpaccio Croustini - Shaved Tenderloin with Pickled Mustard Seeds and Gherkin
 - ♦ Cavaillon Melon & Prosciutto on a French Baguette
- ♦ Lemon Thyme Chicken Gougere - Gruyere Cheese Puff Stuffed with Fresh Lemon & Thyme Seasoned Chicken
 - ♦ Tomato & Basil Bruschetta with Fresh Mozzarella on Ciabatta Croustini
 - ♦ Gazpacho Shooters with Lime Crema & Crispy Corn Tortilla Strips
 - ♦ Boursin Stuffed Strawberries - Herbed Cheese and Saba Drizzle
 - ♦ House Smoked Salmon & Cucumber Canapés with Traditional Garnish
 - ♦ Belgium Endive with Mango & Pineapple Confit of Duck Salad
 - ♦ Colossal Lump Crab & Celeriac Remoulade on an Everything Cracker

Hot Options:

- ♦ Pan Seared Mini Crab Cakes with Sweet Hot Mustard Sauce
 - ♦ Coconut Breaded Gulf Shrimp with Mango Cream Cheese Dip
- ♦ Beef & Dry Bleu Cheese Tartlet - Mini Tart Shell, Sautéed Tenderloin, & Bordelaise Sauce Topped with Maytag Bleu Cheese
 - ♦ Teriyaki Glazed Bacon Wrapped Water Chestnuts with Fresh Snipped Chives
 - ♦ Boursin Stuffed Crimini Mushroom Caps Roasted with Hollandaise Sauce
 - ♦ Duck Confit Wonton - Slow Cooked Duck Shredded on a Crispy Wonton Chip with Micro Arugula
- ♦ Oriental Vegetable Spring Rolls with Sweet Hot Mustard Sauce and Teriyaki Dips
 - ♦ Spinach and Artichoke Tartlet with Goat Cheese
 - ♦ Bacon Wrapped & Feta Stuffed Dates - Dried Medjool Dates Roasted with Feta and Peppered Bacon
 - ♦ Sweet Chili Garlic Beef Satay with Sweet Hot Chili Glaze
- ♦ Spicy Peanut Chicken Satay - Coconut Lime Marinated with Spicy Peanut Sauce
- ♦ Fresh Mozzarella Arancini - Fresh Mozzarella Stuffed Crispy Risotto Balls with Truffle Aioli & Shaved Parmesan Cheese
 - ♦ Spanakopita - Spinach and Feta Stuffed Phyllo Triangles with Tatziki Sauce
 - ♦ Housemade Italian Sausage Stuffed Mushroom Caps with Parmesan Cheese
- ♦ Clams Casino - Clam on the Half Shell with Casino Butter, Bacon, and Bread Crumbs

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Hors d'Oeuvres Upgrades:

Add \$2

- ♦ Lobster Knuckle Sandwich - Lobster Salad with Cucumber, Shallot, & Meyer Lemon Aioli on Toasted Brioche
- ♦ New Zealand Lamb Lollipops - Herb Crusted with Dijon Mustard Sauce
 - ♦ Tuna Tartare Cones - Fresh Ahi Tuna tossed in a Sesame Vinaigrette with Wakame Salad & Wasabi Whipped Cream
- ♦ Jumbo Diver Scallop Tartlet - Pan Seared Scallop on a Ratatouille Filled Tart Shell topped with Pesto & Kalamata Olive Tapenade
- ♦ Foie Gras Croustini - Foie Gras Mousse on a Roasted Brioche with a Brandied Cherry and Chopped Black Truffle

Cocktail Platters and Displays

Raw Bar - Market Priced per person

Create Your Own: Gulf Shrimp Chilled and/or Grilled, Crab Claws, Or Oysters on the Half Shell. All Choices Served with all the Appropriate Condiments.

Sliced Smoked Salmon Display - \$9 per person

Chopped Egg, Capers, Red Onion, Tomato, Cream Cheese, and Miniature Bagels

Antipasto Tray - \$9 per person

Marinated Tuna, Artichokes, Cherry peppers, Salami, Olives, Prosciutto, Provolone, and Other Italian Specialty Meats & Cheeses

Grilled Assorted Vegetables - \$7.50 per person

Tri-Colored Peppers, Portobella Mushrooms, Yellow Squash, Zucchini, Red Onion and Asparagus with Fresh Basil Oil and Saba

Vegetable Crudit  - \$7 per person

Fresh Cut Raw Vegetables to Include Broccoli, Carrot, Peppers, Scallion, Zucchini, Yellow Squash and Baby Tomatoes with Buttermilk Ranch and Roquefort Dipping Sauce

Imported & Domestic Cheeses - \$9 per person

Fresh Fruit & Berries with Water Crackers and Croustinis

Baked Brie En Cro te - \$7 per person

With French Bread and Grand Marnier Marinated Berries

Mediterranean Station - \$8 per person

Hummus, Tabbouleh, Tapenade, Sliced Tomatoes with Feta & Lemon Vinaigrette, Assorted Olives and Toasted Garlic Pita Chips and Croustinis

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a 1% administrative fee, and 6% sales tax.

Dinner Buffet

Choice of One Entrée and One Carved Selection - \$49 per person

Choice of Two Entrees and One Carved Selection - \$54 per person

Please Select Either a Soup or a Salad:

Fresh Mesclun Greens
Tomato Basil & Artichoke Soup
Wild Mushroom Bisque
Beef Vegetable with Potato Soup
Southwest Chicken and Roasted Corn Soup

Entrée Selections:

Pan Seared Chicken Marsala with Crimini Mushrooms
Lemon Thyme Roasted Chicken
Penne Carbonara with English Peas, Pancetta and Parmesan Cheese
Stir Fried Mongolian Beef with Peppers and Scallions
Sautéed Beef Tips with Caramelized Onions and Mushrooms
Key Lime Glazed Pork Loin with Mango Chutney
Hand Battered Cod and House Made Tartar Sauce
Grilled Salmon with Sweet-Hot Mustard Sauce
Pan Seared Mahi-Mahi with Pineapple Pico de Gallo

Carved Selections:

Herb Crusted Turkey Breast with Cranberry Mayonnaise
Roasted Pork Loin with Natural Rosemary Jus
Garlic Roasted Striploin of Beef with Au Poivre Sauce
Espresso-Chili Rubbed Tenderloin of Beef with Bordelaise Sauce - Add \$8 Per Person
Prime Rib with Au Jus - Add \$6 per Person

Please Select Three Sides:

Loaded Baked Potatoes
Garlic Mashed Potatoes with Chive
Rosemary Roasted Redskin Potatoes
Sea Salt and Pepper Fries
Five Grain Rice Pilaf
Lemon Basmati Rice
Penne Alfredo
Twice Baked Potato with Cheddar, Scallion and Bacon
Linguini Olio
Butter Steamed Broccoli Florets
Roasted Cauliflower
Sugar Snap Peas and Carrots
Green Bean Amantine
Roasted Root Vegetables
Southwestern Corn Medley
Bowtie Pasta with Fresh Tomato Sauce

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Barbecue Buffets

Northern Pit Master BBQ - \$45 per person

Includes: Mixed Greens Salad with Cucumber, Carrot, Tomatoes, & Radish.
Assorted Dressings, Melon Wedges, Assorted Dinner Rolls, Corn Muffins, & Honey Butter

Included From The Barbecue Pit:

Smoked Beef Brisket with Roasted Shallot Apple BBQ Sauce, Coriander Rubbed Pulled Pork with Spicy BBQ Sauce, & BBQ Grilled Chicken with Pickled Red Onion

Please select two sides:

- ♦ Butter Steamed Broccoli
- ♦ Green Bean Medley
- ♦ Grilled Corn on the Cob
- ♦ Loaded Potato Salad with Bacon, Cheddar, & Scallions
- ♦ Smoked Rattlesnake Beans with Andouille Sausage
- ♦ Cajun Steak Fries
- ♦ Sweet and Sour Cole Slaw
- ♦ Watermelon & Feta Salad with Onion Brulee

Dessert:

Apple Cobbler A la Mode

Southern Pit Master BBQ - \$55 per person

Includes: Buttermilk Biscuits, Jalapeno Cheddar Corn Muffins, Honey Butter, and Fresh Fruit Platter

Please choose one plated salad:

Caprese Salad or Arugula Salad Topped with Pickled Shallots, Goat Cheese, Dried Peaches, & Spiced Pecans tossed in a Sweet Sherry Vinaigrette

Included From the Barbecue Pit:

Korean Style Baby Back Ribs with Housemade Kimchi, Espresso Chili Smoked Tri Tip with Natural Jus, Southern Fried Chicken with Chive Mashed Potatoes and Red Eye Gravy, & Shrimp Brochettes with Pico de Gallo

Please select two sides:

- ♦ Jalapeno Agave Cole Slaw
- ♦ Grilled Vegetable Platter
- ♦ Corn Machoux
- ♦ Truffle Twice Baked Potatoes
- ♦ Loaded Baked Potato Bar
- ♦ Watermelon & Feta Salad with Onion Brulee
- ♦ Butter Steamed Broccoli
- ♦ Green Beans with Bacon and Onions
- ♦ Mexican Corn on the Cob with Queso Cojita
- ♦ Loaded Potato Salad with Bacon, Cheddar & Scallions
- ♦ Smoked Rattlesnake Beans with Andouille Sausage
- ♦ Cajun Steak Fries

Dessert:

Individual Key Lime Tartlets with Fresh Whipped Cream and Croquant
Chocolate Pecan Bread Pudding with Maker's Mark Bourbon Anglaise

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a 1% administrative fee, and 6% sales tax.

Specialty Buffets

Italian Buffet - \$30 per person

- ◆ Tuscan Tossed Salad - Mixed Greens with Tomato, Red Onion, Cucumber, Pepperoncinis
And Black Olives Tossed In Red Wine Vinaigrette
 - ◆ Italian Meat Lasagna - Sausage, Ground Beef, Three Cheeses and Marinara
 - ◆ Chicken Parmigiana - Marinara, Fresh Basil, Parmesan and Provolone Cheese
 - ◆ Baked Pink Ziti - Pomodoro Sauce and Fresh Mozzarella
 - ◆ Butter Steamed Broccoli Florets
 - ◆ Fresh Garlic Breadsticks
 - ◆ Tiramisu and Cheesecake

Southwestern Buffet - \$34 per person

- ◆ Posole Rojo con Pollo
- Ancho Pepper Broth with Chicken, Diced Onion, Cilantro, Avocado, Radish and Shaved Cabbage
 - ◆ Tortilla Chips and Fire Roasted Salsa
 - ◆ Sonoran Caesar Salad
- Tender Hearts of Romaine tossed in a Chipotle Caesar Dressing with Queso Fresco, Roasted Corn, Black Beans, Tomatoes and Crispy Corn Tortilla Strips
- ◆ Tacos Al Pastor - Guajillo Marinated Pork Loin with Queso Cotijo and Pineapple Pico De Gallo
 - ◆ Cheese and Onion Enchiladas - Poblano Sauce and Tomatoes
- ◆ Steak Fajitas - Tender Strips of Marinated Beef Sautéed with Peppers and Onions
 - ◆ Spanish Rice
 - ◆ Pinto Bean Refritos
 - ◆ Warm Flour and Corn Tortillas
- ◆ Sweet Cinnamon Churros and Sopapillas with Honey

Caribbean Buffet - \$38 per person

- ◆ Fresh Mixed Greens with Pickled Bermuda Onion, Hearts of Palm, Macadamia Nuts and Mandarin Oranges tossed in Key Lime Vinaigrette
- ◆ Jamaican Jerk Chicken - Ginger Scallion Marinated Chicken with Grilled Pineapple
- ◆ Beef Picadillo - Tender Beef Sautéed with Golden Raisins, Onion, Tomato, Olives, Chopped Egg and Red Wine Served with Warm Flour Tortillas
 - ◆ Plantain Crusted Mahi-Mahi - Sweet and Sour Mango Sauce
- ◆ Grilled Vegetable Platter - Zucchini, Yellow Squash, Red Onion, Peppers, Portobello Mushroom and Asparagus with Cilantro Sherry Vinaigrette
 - ◆ Coconut Jasmine Rice Pilaf
 - ◆ Arroz con Leche - Rice Pudding with Leche
- ◆ Ponche Pineapple Cake - Whipped Cream Topped with Toasted Coconut

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Plated Dinner

Please Select One Salad:

Classic Caesar - \$7

Crisp Heart of Romaine tossed in a Caesar Dressing with Herb Croutons,
Shaved Parmesan, & Blistered Tomatoes

Iceberg Wedge Salad - \$7.50

Bacon, Grape Tomatoes, Shaved Red Onion, Crumbled Blue Cheese,
& Chopped Egg with Buttermilk Blue Cheese Dressing

Local Organic Baby Mixed Greens - \$7.50

Fresh Strawberries, Goat Cheese, Spiced Pecans,
& Pickled Shallot tossed in a Mango Vinaigrette

Tomato Caprese \$7

Sliced Red & Yellow Tomatoes, Fresh Mozzarella on a
Bed of Mixed Greens with Balsamic Vinaigrette & Pesto Drizzle

Garden Bistro Salad \$6.50

Baby Organic Greens with Shredded Provolone Cheese, Fresh Sliced Cucumber,
Carrot, Radish, & Cherry Tomatoes tossed in Sherry Shallot Vinaigrette

Please Select One Starch and One Vegetable to Accompany Your Entrée or Leave it to the Chef:

Garlic Mashed Potatoes with Chive
Rosemary Roasted Redskin Potatoes
Five Grain Rice Pilaf
Lemon Basmati Rice
Parmesan Duchess Potato
Dauphinoise Potato with Gruyere
Black Truffle Twice Baked Potato +\$2
Wild Mushroom Risotto +\$2
Gorgonzola Polenta Cake +\$2

Butter Steamed Broccoli Florets
Roasted Cauliflower
Sugar Snap Peas and Carrots
Green Bean Amandine
Roasted Root Vegetables
Southwestern Corn Medley
Yellow Wax Bean Mélange
Grilled Asparagus +\$2
Baby Vegetable Mélange +\$2

Dinner Entrée Selections:

Duets

Bronzed Grouper and Filet Mignon \$45

Fresh Gulf of Mexico Grouper with Maltaise Sauce and Grilled C.A.B. Filet with Sauce Diane

Free Range Chicken and Salmon \$38

Pan Seared Chicken Breast and Fresh Herb Crusted Faroe Island Salmon
with Key Lime Beurre Blanc

All food and beverage charges are subject to a 21% gratuity,
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Dinner Selections Cont'd:

Florida Mahi-Mahi and Filet Mignon \$42
Crab Crusted Mahi with Grilled C.A.B. Filet with a Pinot Noir Reduction

Filet Mignon and Lobster Tail \$55
Pan Seared C.A.B. Filet Mignon with Black Truffle Sauce and
Broiled Maine Lobster Tail with Drawn Butter

Sea

Ponzu Lacquered Ahi Tuna \$37
Sesame Seared Rare with Pickled Pineapple and Wasabi Aioli

Grilled Gulf of Mexico Mahi-Mahi \$35
Local Citrus Vinaigrette and Jicama Slaw

Crab Stuffed Fresh Water Trout \$38
Pan Seared with Charred Corn Salsa

Flat Ironed Bronzed Florida Grouper \$37
Maltaise Sauce and Grilled Key Lime

Grilled Faroe Island Salmon Filet \$35
Beurre Rouge and Tiny Tomato Salad

Pan Seared Local Red Snapper \$38
Orange Blossom Honey Drizzle and Mango Chutney

Land

Center Cut C.A.B. Filet Mignon \$40
Grilled Medium Rare with Sauce Diane and Crispy Shallots

Chicken Saltim "Boca Grande" \$32
Pan seared Free Range Chicken Breast Broiled with Prosciutto and
Provolone Cheese with Lemon Butter Sauce

Sliced Berkshire Pork Tenderloin \$32
Dijon Herb Crusted with Castelvetro Olive Vinaigrette

Stuffed Breast of Joyce Farms Chicken \$34
Frenched and Stuffed with Artichoke Hearts,
Roasted Tomatoes and Goat Cheese with Pesto Veloute

Classic Veal Oscar \$42
Pan Seared Paillard of Veal Loin Topped with Lump Crab Meat warmed
in Veal Demi Glace. Served with Béarnaise Sauce and Buttered Asparagus

Roasted Striploin of Colorado Lamb \$40
Sumac Dusted with Fresh Mint-Sage Chimichurri

Dessert Selections

Please Ask About our Seasonal Dessert Menu

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a 1% administrative fee, and 6% sales tax.

Banquet Alcoholic Beverage Service

Liquor Service

Bronze Tier: \$5.50 per cocktail

Svedka Vodka, Bacardi Rum, Gordon's Gin,
Earlytimes Bourbon, Seagram's 7, El Zarco Tequila

Silver Tier: \$6.25 per cocktail

Stoli or Absolut Vodka, Mt. Gay Rum, Beefeater or Bombay Gin, Canadian Club Whiskey,
Maker's Mark Bourbon, Dewars Scotch, Jim Beam, Cuervo Tequila

Liquor Upgrades:

In addition to either the Bronze or Silver Tier you can add the
following individual liquors at \$7.25 per cocktail
Ketel One, Grey Goose, Crown Royal, Patron Silver, Jack Daniels

Wine Service

House Wines \$27 per bottle
Premium Wines \$35 per bottle

White Varietals:

Sparkling Wine, Chardonnay, Sauvignon Blanc, Pinot Grigio

Red Varietals:

Cabernet, Merlot, Pinot Noir

* Please ask about our specialty wine list.

Beer Service

Domestic Beer - \$4.00 per bottle
Imported Beer - \$5.00 per bottle
Non-Alcoholic Beer - Becks - \$4.50 per bottle

Non-Alcoholic Beverage Service

Non-Alcoholic Beverages - Lemonade & Soda - \$2.25
Juices - Orange, Grapefruit, Pineapple, or Cranberry - \$2.50
Bottled or Sparkling Water - \$2.75 per small bottle and \$4.00 per large bottle

Please Note: Prices are subject to change and comparable substitutions may be necessary
due to availability and current market prices. Please confirm your preferences and
prices within 30 days of event.

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**BOCA BAY PASS CLUB
RECOMMENDED RESOURCES**

MUSICIANS

Brett Foreman Band		239-682-0192
Bus Stop		727-867-3002
Buzz Cats		321-277-5522
Buzz Mallett	Guitarist/Vocalist	941-830-0540
Cornwall, Julie	Cellist	941-474-7651
Elistratova, Nikki	Classical Guitarist	941-416-4765
Fresh Events	DJ	727-455-2890
Foreman Productions	Talent Agency	239-217-4400
Gumbo Boogie Band	Zydeco / Blue Grass	941-761-4903
Jay Goodley Entertainment		941-480-9600
Krabill, Donna	Harpist	941-755-8789
Mellow Vibes	Steel Drum Band	813-732-8826
Rob Shapiro Music		941-761-3888
RPM's	Island Format	941-922-6138
Rhythm Trail	Steel Drums	866-495-4522
Ruggiero, Jules	Classic Piano	941-727-7337
Pocket Change	Band	813-977-6474
Serenata (flute & guitar)	Classical-Jazz	941-794-5258
Skipper's Smokehouse Talent	Tom White	813-977-6474
Soul Survivors		954-926-6406

FLOWERS

Blue Pagoda		941-474-3255
Botanica Florist		800-771-0965
Flowers by Fudgie		800-338-5983
Native Gardens Florist		941-964-0007

OFFICIANTS

Grace Felice	www.aweddingwithgrace.com	941-497-1373
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PHOTOGRAPHER

Heidemarie Burke (Photographic Images)		941-475-5148
Stehlik Photography		813-695-2441
K&K Photography		727-510-2700
John Unrue - unruephoto.com		407-629-5292

SPECIAL OCCASION DESSERTS

Baked Occasions by Cindy Murphy		941-235-2355
Publix Bakery		941-698-1699
Tipsy Cake Company		941-855-9437

TRANSPORTATION

Green Hibiscus Transportation Co.		941-585-9993
Premier Trolley Services	www.premiertrolleys.com	239-961-1882
SRQ Trolley		941-538-1414

TENT COMPANIES

US Tent Rental	www.ustentrental.com	888-334-8368
Sperry Tents	www.sperrytents.com	888-825-7542

All food and beverage charges are subject to a 21% gratuity, _____
a 1% administrative fee, and 6% sales tax.