



CATERING GUIDE

APPETIZER MENU

Hors d' Oeuvres \$350 plus service

Each Selection is 100 pieces. Serves approximately 15 guests for 1 Hour.

Items will be carefully presented on display platters by our culinary team.

COLD HORS D'OEUVRES

- Smoked Salmon, Cucumber, Lemon and Dill Cream
- Shaved Beef Tenderloin, Caramelized Onion, Rye Crisp
- Spiked Mushroom, Mozzarella, and Grape Tomato Ceviche Shooters
- Grilled Jumbo Asparagus, Prosciutto Ham
- Jerk Chicken Salad, Phyllo Cup Jalapeno Jam
- Blue Crab Stuffed Red Bliss Potatoes Coastal Mustard Sauce
- Prosciutto Ham, Truffled Polenta Cake, Olive Tapenade
- Grilled Shrimp, Melon Skewer
- Spinach, Bacon, Boursin Cheese Tartlet
- Tuna Tartar, Capers, Lemon, Avocado, Pita Chip
- Assorted Deviled Eggs Avocado, Traditional, and Cajun Style

HOT HORS D'OEUVRES

- Boneless Chicken Bites, Tiger Sauce
- Potato Fritters, Bacon and Chive Cream
- Fried Grouper Fingers, Remoulade Sauce
- Teriyaki Beef Skewers
- Mini Sausage Corn Dogs, Jalapeno Ranch
- Bacon Wrapped Shrimp, Sweet Chili Barbeque Sauce
- Thai Chicken Meatballs, Asian Pesto
- Slow Roasted Chicken Flautas, Avocado Dip
- Cajun Style Meatballs, Roasted Tomato Aioli
- Crispy Chicken Fingers, Honey Citrus Glaze
- Island Braised Pork, Mango Chutney, Pastry Cup
- Wild Mushroom Risotto Cakes, Roasted Tomato Coulis
- Asian Fried Pork Dumplings, Sweet Chili Sauce
- Asian Chicken Skewer with Sesame Dressing
- Mini Crab Cakes, Spicy Tartar Sauce

BOARDS

30 Person Minimum

Vegetable Board

Raw and House-Made Pickled Vegetables with Herb Dipping Sauce
\$8 per person plus service

Fruit Board

Fresh cut and Marinated Fruits in Season
Honey Cinnamon Dipping Sauce
\$9 per person plus service

Cheese Board

Chef's selection of Domestic and Imported Cheeses Toast Points, Crackers, & Accouterments
\$11 per person plus service

Meat Board

Meat Board Chef's Selection of Cured Meats
House-Made Pickles and Accouterments
\$18 per person plus service

DISPLAYS

30 Person Minimum

Mediterranean Display

Hummus, Tabouleh, Sundried Tomato and Artichoke Tapenade, Greek Olives, and Antipasto Salad Assorted Pita Chips and Flat Breads
\$15 per person plus service

Sushi Display

A Fresh Mix of Tuna, Salmon, and Vegetable Rolls With Pickled Ginger, Wasabi, and Soy Sauce
\$18 per person plus service

Chilled Seafood Display

Boiled Shrimp, Grilled Shrimp, Ceviche, and Blue Crab Claws with Cocktail and Remoulade Sauce, Lemon
\$22 per person plus service

Upgrade your Display Hors d'oeuvres Selections with Hand-Passed Butler Service
This Selection includes One Server for One Hour. We suggest one server per 100 guests
\$75 plus service

CHOOSE TWO BUFFET

Your choice of 1 Salad, 2 Vegetables OR Sides & 2 Entrees
from the selections below with Rolls and Butter

*Minimum 30 guests / \$42 per person plus service

SALADS ~ PICK ONE

Spring Greens and Tomato Salad

Mixed Greens, Julienne Carrots, Cucumber, Cherry
Tomatoes, Balsamic Vinaigrette Dressing

Classic Caesar Salad

Romaine Lettuce, Shredded Parmesan Cheese, Garlic
Croutons
Caesar Dressing

Panzanella Salad

Spring Greens, Toasted Baguette, Tomatoes, Red
Onion, Basil, Cucumber Caper and
Lemon Vinaigrette Dressing

Greek Salad

Mixed Greens, Plum Tomato, Cucumber, Black Olives,
Fetta Cheese, Pita Strips
Greek Vinaigrette Dressing

Fresh Fruit Salad

Spicy Rum Glaze

Strawberry and Goat Cheese Salad

Hearts of Romaine, Strawberries, Candied
Pecans, Crumbled Goat Cheese, Slivered Red
Onion & Poppy Seed Dressing

Quinoa Salad

Dried Fruits, Almonds, Citrus and Honey

Best Blue Salad

Iceberg Lettuce, Danish Blue Cheese, Chopped
Bacon, Tomato Wedge, Red Onion
Blue Cheese Dressing

Baked Potato Salad

Bacon, Cheese, Chives and Sour Cream

Mediterranean Pasta Salad

Olives, Capers, Roasted Pepper, Garlic, Olive Oil

Caprese Salad

Gape Tomatoes, Mini Mozzarella, Fresh Basil
Olive Oil

VEGETABLES & SIDES ~ PICK TWO

Sautéed Green Beans, Fennel, Mushrooms,
Grape Tomatoes

Grilled Asparagus with
Balsamic Vinaigrette

Roasted Brussels Sprouts,
Bacon and Onion

Broccoli and Baby Carrots
Garlic and Herb Butter

Oven Roasted New Potatoes, Rosemary, and
Garlic Infused Olive Oil

Whipped Yukon Gold Potatoes Truffle Oil

Saffron Rice Pilaf Toasted Almonds

Cajun Style Dirty Rice

Island Style Black Beans
and Rice

Pepper Jack Mac-N-Cheese

Pasta Primavera Penne Pasta with
Fresh Vegetables and Olive Oil

ADD ON:

Extra Side or Salad \$7 pp

ENTREES ~PICK TWO

All entrée selections are listed below. Our Choose Two Buffet pricing includes all chicken & pork entrée selections.

Price increases when selecting a seafood or beef entrée option.

CHICKEN

Herb Broiled Chicken Breast
Mushroom, Sweet Onions, White Wine Sauce

Oven Roasted Chicken
Lemon, Capers, and Cracked Black Pepper

Chicken and Sausage Gumbo
White Rice

Caribbean Chicken Breast
Jerk Marinated Chicken Breast, Mango
and Pineapple Salsa

Asian Chicken Breast
Honey and Soy Glaze

Chicken Tchoupitoulas
Cajun Chicken Garnished with Ham,
Mushroom, Bearnaise Sauce

PORK

Roasted Pork Loin
Caramelized Onion Bourbon Glaze

Cuban Style Slow Roasted Pork
Spiced Rum Gravy

Smothered Pork Chops
Mushrooms, Onions, Bacon, Tomato, Cream

Slow Smoked Pulled Pork
Sweet Chili BBQ

ADD ONS:
Extra Entrée \$18 pp

BEEF

English Cut Prime Rib
Rich Red Wine Demi-Glace
add \$8 pp

Braised Steak Tips
Tomato, Onion, Mushroom Ragu
add \$5 pp

Smoked Beef Brisket
Sweet Barbeque Sauce
add \$5 pp

Santa Maria Tri Tip Steak
Roasted Corn, Black Bean Salsa
add \$5 pp

Southwest Style Flat Iron Steak
Roasted Peppers and Onions
add \$5 pp

SEAFOOD

Broiled Salmon Filet
Braised Fennel with Lemon and Dill
add \$5 pp

Crispy Mahi-Mahi
Pineapple and Soy Chutney
add \$5 pp

Fried Grouper Fingers
Cajun Remoulade
add \$8 pp

Shrimp Penne Pasta
Cajun Style Shrimp, Penne Pasta,
Mushrooms, Green Onion
add \$5 pp

BAR BUFFETS

Gulf Taco Bar

\$39 per person plus service

*Minimum 30 Guests

Chips and Salsa

Southwest Chopped Salad

Romaine, Bell Pepper, Zucchini, Corn Black Beans,
Red Onion, Tomato, Tortilla Strips, Honey Lime
Dressing

Chili Dusted Chicken

Choice of Cumin Crusted Fish or Seasoned Beef
Strips

Pico Di Gallo,

Cheddar and Smoked Gouda Cheese, Cumin-Lime
Cream,
Shredded Lettuce, Guacamole, Flour Tortillas

Mexican Style Rice

Refried Beans

Pasta Bar

\$42 per person plus service

*Minimum 30 Guests

Panzanella Salad

Spring Greens, Toasted Baguette, Tomatoes,
Red Onion, Basil, Cucumber
Caper and Lemon Vinaigrette Dressing

Caprese Salad

Grape Tomatoes, Mozzarella, Fresh Basil Olive
Oil

Pasta Primavera: Penne Pasta with Fresh
Vegetables, Herbs and Olive oil

Linguini Pasta with Mini Meatballs: Rich Marinara
Sauce

Chicken Alfredo: Cavatappi Pasta oven Roasted
Chicken, Creamy Alfredo Sauce

Crushed Red Pepper, Parmesan Cheese

Grilled Asparagus with Balsamic Vinaigrette

Ciabatta Bread Herb and Garlic Olive oil

Add Shrimp to any pasta

\$6.00 per person plus service

SMORGASBOARD BUFFET

An Array of Artfully Displayed Cold Meats Cheeses and Fruits

*Minimum 30 Guests / \$37 per person plus service fee

Fresh Imported and Domestic Cheeses

A variety of fresh cheeses including
Provolone, Cheddar, Swiss, Smoked Gouda, Dilled
Havarti, Fontina, Danish Blue and other cheeses

Charcuterie

Local Smoked Sausages, Italian Style Ham,
A variety of Cured Meats including Salami and Sausages
Garnished with Pickled Vegetables imported Olives and
Spreads Fresh Breads and Crackers

Fresh Fruits in Season

Honeydew and Cantaloupe Melons, Pineapple
Assorted Berries, and other Fresh Fruits available
Honey Cinnamon Dipping Sauce

WITH Chilled Seafood

Boiled Shrimp, Grilled Shrimp, House Made Ceviche,
Blue Crab Claws

Cocktail and Remoulade Sauce, Lemon

\$54 per person plus service

Onsite Includes Table, Tablecloth & China or High Quality Plasticware

Offsite Table, Tablecloth & High Quality Plasticware available for additional price

CARVING STATIONS

Includes Attendant for up to Two Hours

*Not available for Bonfire Events

Roast Boneless Turkey with
Cranberry Chutney
Serves 30 Guests
\$425 plus service

Honey Glazed Baked Ham with
Pineapple Jalapeno Relish
Serves 50 Guests
\$475 plus service

Blackened Tenderloin of Beef
with Béarnaise Sauce
Serves 15 Guests
\$575 plus service

Roast Prime Rib of Beef
with Horseradish Cream
Serves 35 Guests
\$675 plus service

KIDS MEAL

\$11.95 plus service

Chicken Fingers and Fries

PLATED MEALS

For Plated meals, there are no minimum guest requirements
but you may only choose one Entrée.

*Less than 40 guests see limited dinner menu options on the next page

Garlic Blasted Chicken Breast

Tomato and Artichoke Ragu Mushroom
Risotto Fresh Vegetable Served with Fresh
Bread Basket, Butter, House Salad, and Ice
Water

\$32 per person plus service

Grilled Chicken Breast

Mango and Pineapple Salsa, Island Style
Black Beans and Rice, Fresh Vegetables
Served with Fresh Bread Basket, Butter,
House Salad, and Ice Water

\$32 per person plus service

Bronzed Grouper

Wild Mushroom and Green Onion Sauce
Saffron Rice Pilaf with Toasted Almonds,
Fresh Vegetables

Served with Fresh Bread Basket, Butter,
House Salad, and Ice Water
\$48 per person plus service

Grilled Flat Iron Steak

Bourbon Infused Caramelized Onions,
Whipped Yukon Gold Potatoes, Fresh
Vegetables

Served with Fresh Bread Basket, Butter,
House Salad, and Ice Water
\$38 per person plus service

Garlic Shrimp and Beef Filet Mignon

Smoked Tomato Hollandaise
Oven Roasted New Potatoes, Rosemary,
and Garlic Infused Olive Oil

Fresh Vegetables Served with Fresh
Bread Basket, Butter, House Salad, and
Ice Water

\$68 per person plus service

VEGETARIAN & VEGAN

Saffron Risotto Cake

(Vegan and Gluten Free)

Asparagus, Baby Carrots, Cauliflower, Broccoli
Served with Fresh Bread Basket, Butter, House
Salad, and Ice Water

\$22 per person plus service

Pasta Primavera

(Vegan)

Penne Pasta, Grilled Vegetables, Olives,
Capers & Herb Vinaigrette

Served with Fresh Bread Basket, Butter,
House Salad, and Ice Water
\$22 per person plus service

LIMITED DINNER MENUS

Our limited dinner menus are available for parties of 14-40 guests
Limited dinner menus are available in our Event Room, Sundeck or
Main Dining Room at Royal Palm Grille. Not available offsite.

*Pricing does not include beverage. Please choose from one of the following

Surfside Package

\$36 per person plus service

House Salad

Mixed Greens, Cherry Tomatoes, Cucumber,
Carrots, Garlic Croutons
Ranch or Vinaigrette Dressing

Choice of Entrées

Grilled Garlic Chicken Breast

Marinated in Garlic and Herbs
Mango Pineapple Salsa, Saffron Rice
Vegetable of the Day

Fresh Grilled Salmon

Scallion Beurre Blanc
Saffron Rice, Vegetable of the Day

Marinated Flat Iron Steak

Mushroom and Onion Red Wine Sauce
Whipped New Potatoes, Vegetable of the Day

Miramar Beach Package

\$42 per person plus service

House Salad

Mixed Greens, Cherry Tomatoes, Cucumber,
Carrots, Garlic Croutons
Ranch or Vinaigrette Dressing

Choice of Entrées

Herb Broiled Chicken Breast
Mushroom, Sweet Onions, White Wine Sauce
Saffron Rice, Vegetable of the Day

Crispy Mahi-Mahi

Pineapple Chutney
Saffron Rice, Vegetable of the Day

Ribeye Steak

Garlic Butter
Vegetable of the Day
Whipped New Potatoes

Emerald Coast Package

\$49 per person plus service

House Salad

Mixed Greens, Cherry Tomatoes, Cucumber,
Carrots, Garlic Croutons
Ranch or Vinaigrette Dressing

Choice of Entrées

Caribbean Chicken Breast

Jerk Marinated Chicken Breast, Mango and
Pineapple Salsa, Saffron Rice
Vegetable of the Day

Bronzed Grouper

Scallion Beurre Blanc
Saffron Rice, Vegetable of the Day

New York Strip Steak

Vegetable of the Day
Whipped New Potatoes

Dessert Selections

\$9.95 per person plus service

Key Lime Pie

New York Cheesecake Strawberry Coulis

Bread Pudding Bourbon Sauce

Chocolate Mousse Cake with Raspberry
Sauce



BONFIRE BUFFETS

Hawaiian Luau Package

*Minimum 30 Guests
\$35 per person plus service

Includes:

Mixed Greens Salad with Tropical Vinaigrette
Hawaiian Style Potato Salad

Kalua Pork: Slow Roasted Pulled Pork
Soyu Chicken: Traditional Hawaiian Marinated
and Braised Chicken

Pineapple Spears
Orange Ginger Dipping Sauce

BBQ Package.

*Minimum 30 Guests
\$38 per person plus service

Includes:

Country Style Potato Salad
Molasses Slaw

Sliced Beef Brisket
Smoked Chicken Breast Sweet Chili
Barbecue Sauce

Ranch Style Baked Beans
Bourbon Peach Cobbler
Rolls & Butter

Cajun Shrimp Boil

*Minimum 30 Guests
\$41 per person plus service

Includes:

Mixed Green Salad with Ranch Dressing
Shrimp, Smoked Sausage, Red Potatoes,
Corn on the Cob, Onions, Mushrooms

Cocktail Sauce
Sliced Baguette

Bread Pudding with Whisky Sauce

Hot Dog Package

\$16 per person plus service

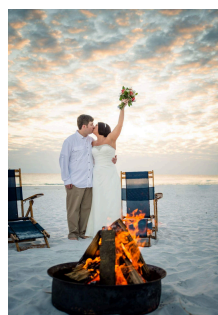
Includes: Two Jumbo Hot Dogs, Buns,
Ketchup, Mustard, Mayo, & Relish, Potato
Chips, Roasting Sticks

S'mores Package

\$10 per person plus service

Includes: Gram Crackers, Jumbo
Marshmallows, Chocolate Bars, Roasting
Sticks.

Onsite Includes Table, Tablecloth & High Quality Plasticware
Offsite Table, Tablecloth & High Quality Plasticware available for additional price



BAR PACKAGE GUIDE



BAR PACKAGE GUIDE

Alcohol Packages available onsite only. Event Room & Sundeck bar setups require a bar setup fee. For all Beach Bonfire events bar service will be served out of our onsite Beach Bar and bar setup fee is not required. Non-alcohol and supply packages available offsite.

MUST SHOW ID

House Level Bar Package

3 Hour House Level Host Bar Package

30 Person Minimum
\$33 per person

Includes:
Domestic Beer
House Wine
House Cocktails

Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

4 Hour House Level Host Bar Package

30 Person Minimum
\$39 per person

Includes:
Domestic Beer
House Wine
House Cocktails

Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

*Menu selections subject to change without notice

LIQUOR

Svedka
Lunazul
Burnetts
Ron Carlos
Evan Williams

BEER

Budweiser
Bud Light
Miller Light
Mich Ultra
Coors Light

WINE

Flat Rock Chardonnay
Zonin Pinot Grigio
Flat Rock Merlot
Flat Rock Cabernet

Call Level Bar Package

3 Hour Call Level Host Bar Package

30 Person Minimum
\$36 per person

Includes:
Call Level Beer, Wine & Call Cocktails
Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

4 Hour Call Level Host Bar Package

30 Person Minimum
\$42 per person

Includes:
Call Level Beer, Wine & Call Cocktails
Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

*Menu selections subject to change without notice

LIQUOR

Absolut Vodka
1800 Silver
Beefeaters
Dewars
Barcardi
Crown Royal
Jim Beam

BEER

Budweiser
Bud Light
Miller Light
Mich Ultra
Corona Light
Corona
Yuengling

WINE

Santa Cristina Pinot Grigio
Knotty Vines Chardonnay
Simi Savignon Blanc
Broadside Cabernet
Portlandia Pinot Noir

BAR PACKAGE GUIDE

Premium Level Bar Package

3 Hour Premium Level Host Bar Package

30 Person Minimum
\$39 per person

Includes:

Premium Level Beer, Wine & Cocktails
Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

4 Hour Premium Level Host Bar Package

30 Person Minimum
\$45 per person

Includes:

Premium Level Beer, Wine & Cocktails
Coke Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins, Ice, Garnish, Mixers &
Bar Supplies

*Iced Teas not available at Beach Bar

*Menu selections subject to change without notice

LIQUOR

Grey Goose
Patron
Bombay Sapphire
Johnnie Walker Black
Captain Morgan
Gentlemen Jack
Makers Mark

BEER

Bud Light
Miller Light
Mich Ultra
Corona Light
Corona
Yuengling

WINE

Carmel Road Chardonnay
Joel Gott Pinot Grigio
Iron & Sand Cabernet
Maddalena Merlot

Domestic Beer & Wine Bar Package

3 Hour Domestic Beer & Wine Host Bar Package

30 Person Minimum
\$28 per person

Includes:

Domestic Beer and House Wine
Coke, Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins & Bar Supplies

4 Hour Domestic Beer & Wine Host Bar Package

30 Person Minimum
\$35 per person

Includes:

Domestic Beer and House Wine
Coke, Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins & Bar Supplies

*Menu selections subject to change without notice

BEER

Bud Light
Miller Light
Mich Ultra
Coors Light

WINE

Flat Rock Chardonnay
Zonin Pinot Grigio
Flat Rock Merlot
Flat Rock Cabernet

BAR PACKAGE GUIDE

Import Beer & Wine Level Bar Package

3 Hour Imported Beer & Wine Host Bar Package

30 Person Minimum
\$32 per person

Includes:

Import & Domestic Beer and House Wine
Coke, Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins & Bar Supplies

4 Hour Imported Beer & Wine Host Bar Package

30 Person Minimum
\$39 per person

Includes:

Import & Domestic Beer and House Wine
Coke, Diet Coke, Sprite, Iced Teas, Water
Cups, Cocktail Napkins & Bar Supplies

*Menu selections subject to change without notice

BEER

Corona Light
Corona
Bud Light
Miller Light
Mich Ultra
Coors Light

WINE

Flat Rock Chardonnay
Zonin Pinot Grigio
Flat Rock Merlot
Flat Rock Cabernet

Non Alcoholic Bar Package

EVENT ROOM or SUNDECK

Self Service Nonalcoholic Beverage Package
for up to 4 hours
\$8 per person plus service

Includes: Coke, Diet Coke, Sprite, Iced Teas,
and Water, Ice, Plastic Cups Cocktail Napkins

*Hot Coffee or Hot Tea is not included and
must be selected separately.

Offsite or BONFIRE EVENTS

Nonalcoholic Beverage Package
for up to 3 hours
Served at our onsite beach bar
\$6.95 per person plus service fee

Includes: Coke, Diet Coke, Sprite, and Water,
ice, Plastic Cups, Cocktail Napkins

CHAMPAGNE TOAST

Champagne Toast for all your guests, served at just the right moment
during your reception at our Venue at Royal Palm Grille.

Includes One Glass Flute with Champagne per person.

\$5 per person plus service

Service is only available in event room

Not available for guests under 21