

A close-up photograph of four ice cream cones lined up on a light-colored wooden tray. Each cone is topped with a different combination of fresh fruits and nuts. The background is softly blurred, focusing attention on the cones. A semi-transparent white banner is overlaid across the top half of the image, containing the title text.

Florida Blue Catering Guide 2021

Beverage Options Priced Per Person

All-Day Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Bottled Juices **OR** Assorted Sodas
- Iced Water

\$8.99 pp

Morning Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Bottled Juice
- Iced Water

\$4.99 pp

Afternoon Beverage Service

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Assorted Soda
- Iced Water

\$4.99 pp

A LA CARTE (prices listed per each)

- Coffee Service with Assortment of Teas **\$3.25**
- Bottled Fruit Juice **\$1.99**
- 16.9 oz. Bottled Water **\$1.99**
- Canned Soda **\$1.35**
- Iced Tea or Lemonade **\$1.99**
- Fruit Infused Water. **\$1.25**
- Water Station with Lemon Garnish **\$.99**

****Any beverages that leave Conference Center premise will be charged to the client based on consumption**



Continental Breakfast

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Iced Water
- Assorted Muffins or Danish (choose 1)
- Bagels with cream cheese, butter and jam

\$7.75pp

Deluxe Continental Breakfast

Continental plus:

- Seasonal Fruit Cup

\$9.50pp

Ultimate Continental Breakfast:

Deluxe Continental Plus Yogurt Parfait

\$13.00pp

Healthy Choice Breakfast

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Iced Water
- Bottled Juices
- Hard boiled eggs
- Low Fat Muffins

\$8.75 pp

Deluxe Healthy Choice:

Healthy Choice plus:

- Seasonal Fruit Cup or Whole Fruit

\$9.75 pp

Smoothie station

Fresh seasonal fruits, non-fat yogurt, baby kale or spinach, blended to order

\$4.50 pp

plus \$150 chef charge for manned station

Yankee Breakfast

- Freshly Brewed Regular and Decaffeinated Coffee
- Assortment of Teas
- Iced Water
- Assorted Pastries & Muffins
- Scrambled Eggs
- Bacon and Pork Link Sausage

\$12.25pp

Yankee Breakfast Deluxe

- Option 1 plus
- Homestyle Potatoes

\$13.50pp

Yankee Breakfast Premium

- Option 2 plus
- Seasonal Fruit Cups

\$14.75pp

Avocado Toast Bar

- Coffee, an Assortment of Teas, Iced Water
- Thick-cut 7 Grain Bread
- Mashed Ripe Avocado
- Chopped Bacon
- Chopped Hard Boiled Eggs
- Tomatoes
- Red Onion, Jalapeno, Cilantro, Lime

\$14.99 pp

add smoked salmon \$3.00pp

A LA CARTE *(prices listed per each)*

- Fresh Fruit Granola Yogurt Parfait **\$3.75**
- Seasonal Fruit Cups **\$4.00**
- Whole Fruit (per piece) **\$1.25**
- Assorted Pastries **\$2.10**
- Bagels & Spreads **\$2.10**
- Assorted Muffins **\$2.10**
- Granola Bars **\$2.25**
- Yogurt Cups **\$1.25**

Breakfast Sandwiches *(prices listed per each)*

- Southern Fried Chicken Biscuit w/ Honey and Hot Sauce **\$5.99**
- Southern Fried Green Tomato & Egg White Buttermilk Sandwich **\$3.59**
 - **Add Bacon or Sausage +2.00**
- Bacon **OR** Sausage, Egg & Cheese Croissant **\$3.79**
- Canadian Bacon **OR** Sausage, Egg and Cheese English Muffin **\$3.79**

EGG WHITES AVAILABLE UPON REQUEST



The Flik Sandwich Buffet

- An Assortment of Classic Sandwiches and Wraps (Choose 3): including Turkey, Ham, Grilled Chicken, Roast Beef, Chicken Salad Wrap , Egg Salad Wrap and Vegetarian Wrap
- Condiments: Mayonnaise, Dijon Mustard, Yellow Mustard, Italian Dressing
- Bagged Chips & Dill Pickle Spears
- Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers, Onion, and Croutons with assorted Dressings
- Sides (choose 1): Potato Salad ,Cole Slaw or Pasta Salad
- Iced Tea & Water
- Cookies and Brownies

\$14.99pp

The Flik Premium Sandwich Buffet

- An Assortment of Classic Sandwiches and Wraps (Choose 4): including Turkey, Ham, Grilled Chicken, Roast Beef, Chicken Salad Wrap , Egg Salad Wrap and Vegetarian Wrap
- Condiments: Mayonnaise, Dijon Mustard, Yellow Mustard, Italian Dressing
- Bagged Chips & Dill Pickle Spears
- Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers, Onion, and Croutons with assorted Dressings
- Sides (choose 2): Potato Salad ,Cole Slaw or Pasta Salad
- Iced Tea & Water
- Cookies and Brownies

\$16.99pp

The Flik Specialty Sandwich Buffet

- An Assortment of Our Ultimate Deli Sandwiches and Wraps (Choose 4): including, Totally Turkey Sandwich, Smoke House Club, Roast Beef and Cheddar, Italian Ham Ciabatta, Chicken Caesar Wrap and Roasted Vegetable & Pesto Mozzarella Wrap
- Condiments: Mayonnaise, Dijon Mustard, Yellow Mustard, Italian Dressing
- Bagged Chips & Dill Pickle Spears
- Mixed Greens, Cherry Tomatoes, Carrots, Cucumbers, Onion, and Croutons with assorted Dressings
- Potato Salad ,Cole Slaw and Pasta Salad
- Iced Tea & Water
- Cookies and Brownies

\$18.99pp

Little Italy Buffet

- Tossed Caesar Salad
- Italian Sausage, Peppers and Onions
- Choice of Chicken Marsala or Chicken Parmesan
- Choice of Baked Penne Alfredo with Broccoli or Penne a la Vodka
- Charred Broccoli Rabe with Lemon, Garlic and Crushed Red Pepper Flakes
- Grilled Garlic Bread
- Cookies and Bars

\$19.99pp

Taste Of India

- Baby Kale, Red Lentils, Tomatoes, Cumin Spiced Naan Croutons, Orange Honey Ginger Dressing, Onion
- Papadum Samosa with Mint Chutney
- Tandoori Chicken with Cilantro and Lime
- Tikka Masala (V)
- Daal (Split Pea Curry) with Onion
- Caraway Basmati Rice
- Curry Spice Roasted Cauliflower
- Garlic Chili Naan
- Mango Chutney, Raita and Cucumber Onion Relish
- Assorted Cookies and Bars

\$18.99pp

Mexican Buffet

- Mixed Greens, Pineapple, Jicama and Cucumber with Lime Agave Dressing
- Chicken, Vegetable and Pepper Jack Cheese Quesadilla in Garlic Flour Tortillas
- Hard Shelled Tacos with Beef, Lettuce, Tomato and Shredded Cheese,
- Fried Tortilla Chips with Guacamole, Salsa Fresca, Sour Cream and Lime
- Vegetarian Refried Beans
- Spanish Fried Corn Casserole with Spicy Lime Mayo, Cotija Cheese and Cilantro
- Assorted Cookies and Bars

\$18.99pp

Taste of Asia

- Romaine Salad with Spinach, Cucumber, Red Onion, Tomato and Pickled Ginger Dressing
- Steamed Edamame with sea salt
- Crispy Chicken Pot Stickers with Sweet Chili Lime Sauce
- Crispy Smoked Pork Belly on Bao Bun and Pineapple Slaw
- Thai Green Curry Chicken with Broccoli and Peppers
- Pineapple Fried Rice with Ginger Oyster Sauce Butter
- Assorted Cookies and Bars

\$19.99pp

- Miso Honey Salmon with Wakame Seaweed and Ponzu Sauce

Add \$3.00pp

Ice cream novelties

A selection of traditional favorites **\$2.50pp**
Upgrade to premium bars to include Dove, Ben & Jerry's **\$4.50pp**

Ice cream sundae bar

Choice of 2 flavors of ice cream, hot fudge and caramel sauces, whipped cream and toppings* **\$4.50pp**

Mini Italian Pastry selection

Assortment of Italian cookies and cannoli **\$4.50pp**

Mini French Pastry selection

Assortment of mini cheesecakes, macarons and petit fours **\$4.50pp**

The Matinee

Popcorn and assorted candy bars **\$5.99pp**

Sweet Street

Assorted cookies and individual fruit cups **\$5.99pp**

Salty Snacks

Mixed nuts, goldfish and pretzels **\$5.99pp**

Custom desserts also available upon request

**nuts are not offered as part of topping selections for allergy considerations*

Smokehouse BBQ Events

Meat Selections: pulled pork, turkey leg, chicken quarters, brisket, andouille sausage

Side choices include:

Hot: Smokey baked beans, sour cream mashed potatoes, macaroni & cheese, hoppin' john,

Cold: creamy coleslaw, tomato-cucumber salad, macaroni salad, Brussels sprouts slaw

Sauces: sweet, hot, hot mustard, ½ & ½, citrus mop, Alabama white

Choice of 2 proteins & 4 sides

\$23.99pp

Choice of 3 proteins & 4 sides

\$27.99pp

All packages come with cornbread and bottled water/soda

Ribs: Add on to Smokehouse BBQ Events ONLY
1 slab serves 4-5 people

Kansas City Style Ribs

St Louis Cut, Coated in Sweet Baby Rays BBQ Sauce

\$15/half slab \$28/full slab (13 bones)

Memphis Style Ribs

Dry Spice Rubbed Baby Back Ribs

\$15/half slab \$28/Full Slab (13 bones)

Texas Style Beef Rib

Long Bone Beef Short Rib) - Market Price

Cold Appetizers

\$37.80 per dozen, minimum 1 dozen

- Tomato and Olive Bruschetta with Basil and Parmesan on Baguette
- Chickpea Hummus on Pita Chip with Olive, Parsley, Radish
- Tomato Fresh Mozzarella Skewer with Basil
- Salmon Tartar Spoon with Radish, Cucumber, Cilantro, Curry Spices
- Baby Brie Skewer with Pickled Kumquat
- FL Blue Deviled Egg with Crispy Bacon, Celery Leaf, Cajun Spice Dust

Carved Appetizers

Served with Assorted Rolls

Chef's fee of \$150 additional

- New York Strip with Green Peppercorn Brandy Sauce
\$25.00pp
- Prime Rib with Au Jus, Horseradish Cream
\$24.00pp
- Beef Tenderloin with Sage Mushroom Demi
\$28.00pp
- Marinated Grilled Flank Steak with Rosemary Demi and Blue Cheese Butter
\$20.00 pp
- Churrasco Beef Skirt Steak with Chimichurri Sauce
\$21.00pp
- Salmon En Croute with Crab and Shrimp Mousseline in Puff Pastry with Dill Butter Sauce
\$31.00pp

Hot Appetizers

minimum 1 Dozen

- Grilled Local Shrimp Skewer with Lemon Aioli
\$49.80 per dozen
- Shrimp Shu Mai with Ponzu
\$49.80 per dozen
- Blue Crab Hushpuppy with Remoulade
\$49.80 per dozen
- Bacon Wrapped Blue Cheese Stuffed Date
\$37.80 per dozen
- Edamame Pot Sticker with Miso Lime Aioli
\$37.80 per dozen
- Pork Satay with Peanut Chili Sauce
\$37.80 per dozen
- Chicken Satay with Peanut Chili Sauce
\$37.80 per dozen
- Mini Biscuit Slider with Fried Tomatillo, Pimento Cheese
\$37.80 per dozen

Asia

- Steamed Whole Edamame with Sea Salt,
- Fried Wontons with Sweet Chili,
- Crispy Chicken Pot Stickers with Sweet Chili,
- Silky Tofu Ponzu, Ginger, Bonito Flakes and Scallions

\$9.99 pp

Mexico

- Guacamole, Salsa Verde, Black Bean Corn Pico de Gallo
- Chorizo con Queso
- Fresh Celery, Baby Carrots, Cucumber, Radish Cumin Dusted Tortilla Chips

\$9.99 pp

Mediterranean

- Baked Warm Hummus with Garlic Butter,
- Roasted Red Pepper Hummus
- Fresh Celery, Baby Carrots, Cucumber, Radish, Kalamata Olive
- Basil Pesto
- Grilled Pita Bread

\$13.00 pp

Italian

- Parmesan, Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Pickled Cauliflower and Provolone Cheese
- Prosciutto di Parma, Salami, and Capicola
- Warm Focaccia, Olive Oil and Roasted Garlic

\$18.00 pp

Fromage

- Chef's Selection of (6) Imported Cheeses
- **Condiments:** Quince Jam, Red Grapes, Honey, Assorted Nuts and Assorted Crackers

\$18.00 pp

Chilled Local Seafood

- Texas Oysters on the Half Shell
- Chilled Local Shrimp
- Snow Crab Claws,
- **Condiments:** Horseradish, Cocktail Sauce, Key Lime Mignonette, Crackers, Brandy Sauce, Lemon and Tabasco

\$22.00 pp

Grilled and Raw Vegetables

- **Grilled:** Eggplant, Zucchini, Yellow Squash, and Asparagus
- **Raw:** Baby Carrots, Cherry Tomatoes, Cucumber, and Celery
- **Assorted House Made Pickles** (Green Beans, Cauliflower, Carrots, Cucumbers, Radish)
- **Sauces:** Ranch, Blue Cheese, Lemon, Shallot and Chimichurri

\$11.00pp

Fromage & Cured Meats

- **Fromage:** Boursin, Red Leicester and Cabrales
- **Cured Meats:** Prosciutto di Parma, Salami and Capicola,
- **Condiments:** Quince Jam, Red Grapes, Honey, Grain Mustard, Assorted Pickles, Nuts, Crackers and Grilled Baguette

\$25.00pp

All receptions include infused water

All orders must be placed through your Conference Center Meeting Planner

All menus have a (15) person minimum, unless otherwise noted
All add-on menu items are portioned as a side

Final guarantee is due 72 hours prior to event.

Cancellation fees will apply as follows to all catering orders

48 Hours-50% of total 24 Hours- 75% of total
Less than 24 Hours- 100% of total

Any food and beverage orders placed less than 48 hours in advance
will be assessed a \$50 surcharge on the total order

Accepted Payment Methods:

BCBSFL or GuideWell Cost Center, AMEX, VISA, MasterCard, Check and Cash

All forms of payment must be secured 24 hours prior to event or
internal billing information will need to be provided. Inability to provide payment or billing information will result in loss of
catering, décor, and/or special services.

There will be a 20% Service Fee added to all events.

Service charges covers staffing (excluding chefs or bartender charges), concierge services, standard audio/visual services,
house linen, china & silver service.

To meet COVID guidelines disposables may be required in place of china & silver service.
Depending on type of event selected, additional labor charges may apply to meet COVID guidelines.

Upgraded event décor including centerpieces, linen and balloons can be arranged through your meeting planner; please
contact your meeting planner for specific pricing