



# 2023 BANQUET MENUS

36750 U.S. Highway 19 North Palm Harbor, Florida | 888.794.8627 | [innisbrookgolfresort.com](http://innisbrookgolfresort.com)



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## Innisbrook Breakfast Buffets | 43.00 per guest

Each Menu Corresponds with a Day of the Week

Minimum 25 guests, one hour serve time

A guarantee of fewer than 25 guests will incur a 100.00 service fee

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### MONDAY & FRIDAY: THE AMERICAN TABLE

Fresh-Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Farm Fresh Scrambled Eggs, Sharp Cheddar Cheese, Fresh Herbs, Applewood Smoked Bacon, Country Sausage Links  
Orchard Oatmeal, Steel-Milled Oats, Cinnamon Apples  
Crispy Potatoes, Peppers, Onions  
Greek Yogurt, Granola, Chopped Pecans

Fresh Seasonal Fruit Display

### TUESDAY & SATURDAY: MORNING GLORY

Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Fluffy Scrambled Eggs with Chive, Tomato & Cheddar Cheese, Oven Roasted Red Potatoes, Sausage Patties, Applewood Smoked Bacon  
Creamy Stone Ground Grits, Cheddar Cheese, Scallions  
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries, Toasted Coconut

Fresh Seasonal Fruit Display

### WEDNESDAY & SUNDAY: MARINA BREAKFAST

Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Fluffy Scrambled Eggs with Cheddar Cheese and Pico Tomato  
Relish, Crisp Hash Brown Potatoes with Fresh Herbs, Sausage Links, Applewood Smoked Bacon  
Quinoa and Broccoli Quiche  
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries

Fresh Seasonal Fruit Display

All Buffets include

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas

Selection of Individual Fruit Juices

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### THURSDAY: SOUTHERN BREAKFAST

Fresh-Baked Mini Croissants, Danish, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Farm Fresh Scrambled Eggs  
Homemade Biscuits and Sausage Gravy  
Applewood Smoked Bacon  
Creamy Stone Ground Grits, Cheese, Scallions  
Butter or Skillet Fried Red Potatoes with Bell Peppers and Onions  
Greek Yogurt, Granola, Chopped Pecans, Mixed Berries, Toasted Coconut

Fresh Seasonal Fruit Display

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### CONTINENTAL BREAKFAST

Available 7 days a week and can be combined with Breakfast Enhancements

Minimum 25 guests, one hour serve time

30.00 per guest

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Teas

Selection of Individual Fruit Juices

Fresh Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads

Fruit Preserves, Whipped Butter

Fresh Seasonal Fruit and Berries

Assorted Cereal Selection, Whole Milk, Skim Milk



# Breakfast Enhancement

To complement your existing continental or buffet menu

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## **ASSORTED BAGELS** | 48.00 per dozen

Artisanal Cream Cheese

## **CHICKEN APPLE SAUSAGE OR**

**SMOKED TURKEY BACON** | 8.00 per guest

## **WARM FRESH-BAKED CINNAMON ROLLS** | 48.00 per dozen

Orange Blossom Fondant, Pecans, and Raisins

## **CLASSIC SMOKED SALMON DISPLAY** | 16.00 per guest

Capers, Bermuda Onions, Tomato, Dill, Lemon

## **BANANAS FOSTER FRENCH TOAST** | 12.00 per guest

## **BREAKFAST BURRITOS** | 12.00 per guest

Egg, Sausage, Peppers, Cheddar Cheese, Salsa

Egg, Peppers, Cheddar Cheese, Salsa

## **CHEF STATION**

To complement your existing continental or buffet menu

Chef fee applies, 175.00 per station, one chef per 50 guests

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## **EGGS ANY WAY** | 18.00 per guest

Smoked Ham, Applewood Smoked Bacon, Bell Peppers, Vidalia Onions, Diced Tomatoes, Wild Mushrooms, Fresh Spinach, Cheddar Cheese, Gouda Cheese

## **SOUTHERN SHRIMP & GRITS** | 18.00 per guest

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

## **CROISSANTS OR BISCUIT SANDWICH** | 12.00 per guest

Egg, Cheese and Choice of Ham, Bacon, or Sausage

## **INDIVIDUAL QUICHE** 12.00 per guest

Ham and Swiss Spinach and Feta

Roasted Vegetable and Cheddar Cheese

## **IRISH OATMEAL** | 8.00 per guest

Steel-Milled Oats, Apple Cider and Cinnamon Apples

## **INDIVIDUAL CEREAL** | 6.00 per guest

Whole or Skim Milk

## **WHOLE GRAIN OR BUTTERMILK PANCAKES** | 12.00 per guest

Vermont Maple Syrup, Fresh Berries,

Butter, Whipped Cream

## **SMOOTHIE STATION** | 14.00 per guest

Strawberries, Blueberries, Peaches, Mangos, Low-Fat Milk or Vanilla

Soy Milk, Yogurt, Honey

## **BELGIAN WAFFLE** | 15.00 per guest

Vanilla Scented and Chocolate Chip, Vermont Maple Syrup, Fresh

Berries, Caramelized Apples, Candied Pecans, Chocolate Sauce, Tahitian

Vanilla Chantilly



# Refueling Stations

30 Minute Serve Time

## **JUMP START** | 22.00 per guest

Assorted Whole Seasonal Fruits  
Assorted Energy and Power Bars  
Assorted Individual Trail Mix  
Red Bull Energy Drinks

## **MIXED MINI COOKIE BAGS** | 23.00 per guest

Chocolate Chip, White Chocolate  
Macadamia, Peanut Oatmeal Raisins,  
Double Chocolate Chunk,  
Starbucks® Iced Vanilla Frappuccino

## **AT THE MOVIES** | 23.00 per guest

Fresh Popped Popcorn, Chocolate Covered  
Peanuts, Gummy Bears, Assorted Candy Bars

## **CREATE YOUR OWN TRAILMIX** | 23.00 per guest

Crumbled Granola, Slivered Almonds, Sugared  
Pecans, Toasted Coconut, Dried Cranberries, Dried  
Apricots, Raisins, M&M's, Wasabi Peas, Pretzels

## **THE HEALTH KICK** | 27.00 per guest

Assorted House Made Smoothies, Mini  
Fruit Kabobs, Honey-Lime Yogurt Dip,  
Vegetable Chips, Power Bars, Granola Bars

## **COUNTRY CLUB** | 29.00 per guest

Petite Sandwiches: Cucumber, Smoked Salmon,  
Black Forest Ham, Petite Pickles, Radish,  
Watercress, Crudit  Pots, Garbanzo Bean  
Hummus, Kettle Chips, Chocolate Espresso Tarts

## **BOTTLED ASSORTED SMOOTHIES** | 10.00 each

## **SOFT SALTED AMERICAN PRETZEL** | 46.00 per dozen

Yellow Mustard, Queso, Or Cinnamon Sugar

## **CONTINUOUS BEVERAGE SERVICE**

*Add to the ala carte breaks*

Half-Day (Four Hours) 24.00 per guest

Full-Day (Eight Hours) 42.00 per guest

Freshly Brewed Coffee, Assortment of Hot Teas,  
Assorted Coca-Cola Soft Drinks, Bottled Water





## A la Carte Enhancements

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### Priced by the Each

**WHOLE FRESH FRUIT** | 5.00 each

**INDIVIDUAL CANDY BARS** | 6.00 each

**INDIVIDUAL BAGS OF CHIPS OR PRETZELS** | 6.00 each

**LANCE CRACKERS** | 5.00 each

**INDIVIDUAL POWER BARS, KIND BARS, OR GRANOLA BARS** | 7.00 each

### By the Dozen

**FRESH BAKED COOKIES** | 52.00 per dozen

**PECAN BARS** | 52.00 per dozen

**BROWNIES OR BLONDIES** | 52.00 per dozen

**ASSORTED COCA-COLA SOFT DRINKS** | 6.00 each

**BOTTLED WATER** | 6.00 each

**POWERADE** | 7.00 each

**SPARKLING WATER** | 8.00 each

### By the Gallon

**FRESH BREWED COFFEE OR DECAF COFFEE** | 84.00 per gallon

**FRESH BREWED ICED TEA** | 84.00 per gallon

**FRESH ASSORTMENT OF HOT TEA** | 84.00 per gallon

**LEMONADE** | 60.00 per gallon

**FRUIT PUNCH** | 60.00 per gallon









## Lunch Buffets | 58.00 per guest

Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

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### MONDAYS: INNISBROOK PICNIC

Potato Salad, Creamy Chopped Cole Slaw, Vine Ripened Tomato, Onion, and Blue Cheese Salad

Homemade Buttermilk Fried Chicken,  
Smoked Beef Brisket, Peppers & Onions,  
BBQ Sauce

Macaroni and Cheese Casserole, Florida Citrus Spiced Baby Carrots, Sliced Fresh Watermelon, Bacon, and Cheddar Corn Muffins

Strawberry Tarts, Fire Roasted Dutch Apple Tarts

### TUESDAY: MARINA BUFFET

Mesclun Greens, Garden Tomatoes, Extra Virgin, Olive Oil, Balsamic Vinegar Shaved Fennel, Arugula, Avocado and Orange Salad  
Marinated Haricot Vert, Roasted Red Peppers, Watercress, Salad Tandoori Shrimp, Cucumber, Tomatoes, Yogurt Dressing

Assorted Pressed Panini Sandwiches:  
Roasted Turkey, Avocado, Radicchio, Lemon Basil Aioli  
Grilled Portobello Mushroom, Roasted Red Peppers, Spinach, Pesto Aioli Mojito Fruit Salad, Rum Mint Dressing, Toasted Coconut

Key Lime Tarts  
Whole Fruit Select One:  
Pear, Orange, Apple, Banana

### WEDNESDAY: DELI BUFFET

Chef's Soup of the Day  
Tossed Garden Salad with Assorted Dressings  
Chopped Broccoli Salad, Raisins, Pecans German Potato Salad

Deli Meats:  
Black Forest Ham, Roasted Turkey Breast,  
Roast Beef, Genoa Salami

Cheddar, Swiss, Provolone Cheese, Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Pickles, Olives, Dijon Mustard, Whole Grain Mustard, Horseradish Sauce  
Fresh Baked Artisan Breads

Assorted Mini Cup Cakes

### THURSDAY: TASTE OF ITALY

Classic Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese, Creamy Caesar Dressing Caprese, Sliced Tomatoes, Fresh Mozzarella, Basil, EVOO, Balsamic Glaze

Chicken Francese, Herb Crusted Chicken, Lemon Caper Cream  
Pan Seared Local Snapper Puttanesca  
Baked Ziti, Marinara Sauce, Fresh Mozzarella Grilled Ciabatta Bread, Toasted Garlic Bread

Tiramisu, Mini Cannoli's

### FRIDAY: A TASTE OF THE SOUTH

Gumbo with Shrimp, Chicken, Okra, Tomatoes Spinach Salad, Sliced Eggs, Mushrooms, Applewood Smoked Bacon, Diced Tomatoes, Poppy Seed Dressing

Green Beans, Vidalia Onions,  
and Herb Vinaigrette  
Red Bean Dirty Rice  
Succotash with Edamame,  
Roasted Corn Tomatoes, Okra

Pulled Pork Shoulder, Carolina Gold BBQ Sauce, Pepper Fried Florida Mahi, Stone Ground Cheese Grits  
Bacon Cheddar Corn Muffins

Bread Pudding, Crème Anglaise,  
Banana Pudding

Tiramisu, Mini Cannoli's



## Lunch Buffets | 58.00 per guest

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### SATURDAY: TARPON SPONGE DOCKS BUFFET

Greek Salad, Mixed Lettuce, Diced Tomatoes,  
Kalamata Olives, Peppers, Feta Cheese,  
Greek Dressing

Yogurt Slaw, Shredded Red and  
White Cabbage Shredded Carrots  
Orzo Salad, Sundried Tomatoes, Spinach,  
Marinated Artichokes

Lamb Gyro, Grilled Pita, Tzatziki Sauce, Oven  
Baked Bone-in Chicken, Garlic and Oregano  
Olive and Feta Crusted Fresh Market Fish, Sweet  
Bell Pepper Sauce

Grilled Pita, Tzatziki Sauce, Spanakopita,  
Mediterranean Vegetables

Baklava, Berry Crostata, Pistachio Apricot Tart

### SUNDAY: THE 19TH HOLE BBQ

Wedge Salad Bar, Baby Iceberg, Bacon,  
Cucumber, Heirloom Tomato, Red onion,  
Applewood Smoked Bacon, Crumbled  
Blue Cheese, Blue Cheese Dressing  
Watermelon, Feta, Mint Salad, Lemon  
Dijon Vinaigrette

Grilled Local Citrus Snapper, Mango Salsa

Grilled Angus Beef Burgers and  
All Beef Hot Dogs,

Grilled Vegetable Burgers (on request)  
Brioche Buns, Hot Dog Rolls

Corn on the Cob, Cotija Cheese,  
Cheddar, Swiss, Lettuce, Tomato, Ketchup,  
Mustard, Roasted Garlic Aioli

Chocolate and Red Velvet Cupcakes,  
Seasonal Warm Cobbler



## Plated Lunch | Minimum 25 guests

Pricing is based upon entrée selected. Choice of Soup or Salad, One Entrée, and One Dessert  
All plated lunches include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

### FIRST COURSE

*Select one*

#### TOMATO BISQUE

Pimento Grilled Cheese Crouton, Basil Oil

#### ROASTED CORN CHOWDER

Smoked Shrimp, Crisp Tortilla

#### CREAMY POTATO

Black Truffle Oil, Parmesan, Leek,  
Smoked Bacon, Chives

#### THE CAESAR

Baby Romaine Wedge, Garlic Crostini,  
Cured Olives, Shaved Parmesan, Caesar Dressing

#### MIXED GREENS

Dried Cranberries, Sugared Walnuts, Crumbled  
Blue Cheese, Champagne Vinaigrette

#### CAPRESE SALAD

Burrata, Kumato, Seasonal Heirloom Tomatoes,  
Balsamic, Micro Greens EVOO, Ciabatta Crisp

#### BABY SPINACH

Frisée, Prosciutto, Gorgonzola Cheese, Candied  
Pecans, Yellow Tomato, Shaved Red Onion,  
Raspberry Vinaigrette

### ENTRÉE

*Select one*

#### PENNE PASTA | 40.00 per guest

Ratatouille, Ricotta Cheese, Grilled Ciabatta

#### WILD MUSHROOM STUFFED

#### CHICKEN BREAST | 45.00 per guest

Creamy Herb Smashed Potatoes,  
Madeira Glace Green Beans

#### CITRUS GRILLED SALMON | 45.00 per guest

Cucumber Dill Slaw, Lemon Butter Sauce,  
Chive Potato Cake, Grilled Asparagus

#### HERB ROASTED FRENCH CUT

#### CHICKEN BREAST | 47.00 per guest

Roasted Corn, Edamame, Tomato Succotash,  
Rice Pilaf, Baby Carrots

#### BLACKENED GROUPER | 58.00 per guest

Watermelon Pico, Jasmine Rice, Sautéed Spinach

#### 6OZ PETIT FILET | 58.00 per guest

Bordelaise Sauce, Grilled Asparagus,  
Mashed Potatoes

### DESSERT

*Select one*

#### STRAWBERRY SHORT CAKE PARFAIT

Macerated Strawberries, Sweet Biscuit, Grand  
Marnier, Whipped Cream

#### CARROT CAKE

Raisins, Cream Cheese Frosting, Caramel Sauce

#### CHOCOLATE HAZELNUT TORTE

Chocolate Sauce





## Boxed Lunches | 40.00 per guest

Minimum 25 Guests

Boxed to-go Lunches include Kettle Chips, Whole Fruit, and Fresh-Baked Cookie

Maximum of three sandwich choices per event, including vegetarian

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### **TURKEY CLUB WRAP**

Roasted Turkey, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Vine Ripe Tomatoes, Herb Mayonnaise, Wheat Flour Tortilla

### **GRILLED CHICKEN SANDWICH**

Blackened Chicken Breast, Crispy Pancetta, Provolone Cheese, Lettuce, Vine Ripe Tomatoes, Lemon Aioli on Ciabatta Bread

### **JAMBON DE PARIS**

French Ham and Cheese, Gruyere Swiss, Pickles, Ripe Tomato, Buttered Baguette

### **ROAST BEEF GOURMET**

Sliced Roast Beef, Brie Cheese, Radicchio Cabbage, Vine Ripe Tomatoes, Horseradish Mayonnaise on a Pretzel Roll

### **VEGGIE DELIGHT**

Grilled Portobello Mushroom, Roasted Red Peppers, Bermuda Onions, Romaine Lettuce, Vine Ripe Tomatoes, Creamy Goat Cheese in a Whole Wheat Wrap

### **MEDERRANEAN COBB SALAD**

Iceberg Lettuce, Garbanzos, Cucumber, Green Beans, Peppers, Tomato, Carrots

*Add Blackened Chicken at 8.00 each*

*Add Grilled Shrimp at 10.00 each*



## Receptions | Priced per each

### COLD HORS D'OEUVRES SELECTIONS | Minimum order of Two Dozen

#### ANTIPASTO | 7.00 each

Olives, Mozzarella, Sun-Dried Tomatoes, Artichokes

#### SPICY VEGETABLE SUMMER ROLL | 7.00 each

Rice Paper, Sweet Chili Citrus Sauce

#### TOMATO, FRESH MOZZARELLA, BASIL, AND BALSAMIC SKEWER | 7.00 each

#### BRIE AND STRAWBERRY BALSAMIC JAM

#### TOAST POINT | 8.00 each

#### BLACKENED BEEF TENDERLOIN | 8.00 each

Boursin Cheese, Red Onion Confit Crostini

#### SHRIMP AND AVOCADO IN A CUCUMBER CUP | 8.00 each

Dice Tomato, Bell Pepper, Chives

#### HOUSE SMOKED SALMON | 8.00 each

Dill Cream, Fried Capers on a Rye Round

#### CRUDITE FLOWERPOT | 8.00 each

Tricolor Cauliflower, Broccoli, Baby Carrots, Chickpea Hummus

#### AHI TUNA TACO | 9.00 each

Sesame Soy Vinaigrette, Wasabi Cream

#### SHRIMP COCKTAIL SHOOTER | 9.00 each

Horseradish Cocktail Sauce, Lemon

## Receptions | Priced per each

### HOT HORS D'OEUVRES SELECTIONS | Minimum order of Two Dozen

#### SMOKED PULLED PORK | 7.00 each

Gold BBQ Sauce, Mini Cheddar Biscuits

#### THREE CHEESE ARANCINI | 7.00 each

Vegetable and Cheese Filled Risotto Croquette

#### CHICKEN SATAY | 7.00 each

with Thai Peanut Sauce

#### THAI VEGETABLE SPRING ROLL | 7.00 each

Sweet Chili Lime Sauce

#### DEEP-FRIED LOBSTER MACARONI & CHEESE | 8.00 each

#### MINI KOBE BEEF SLIDER | 8.00 each

Sauteed Onions, American Cheese

#### SCALLOP WRAPPED IN WOOD-SMOKED BACON | 8.00 each

Maple, Brown Sugar

#### MINI CRAB CAKE | 8.00 each

Key Lime Mustard Remoulade

#### GOAT CHEESE "BRÛLE" | 9.00 each

Citrus Zest, Crisp Phyllo Cup

#### COCONUT FRIED SHRIMP | 9.00 each

with Orange Horseradish Marmalade

#### MINI BEEF WELLINGTON PUFF PASTRY | 9.00 each

Mushroom Duxelles

#### LOLLIPOP LAMB CHOP | 9.00 each

with Peach Mustard BBQ Sauce



# Carving Stations

\*Chef fee applies, 175.00 per station, one chef per 50 guests

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## **FIRE ROASTED BEEF TENDERLOIN**

Serves 20 | 550.00

Dijon Horseradish Sauce, Citrus Béarnaise Silver Dollar Rolls

## **PRIME RIB OF BEEF**

Serves 40 | 560.00

Slow Roasted, Rosemary Garlic Crusted, Natural Jus, Horseradish Cream, Silver Dollar Rolls

## **CAROLINA TURKEY BREAST**

Serves 30 | 380.00

Sage Butter Rubbed, Cranberry Mustard, Silver Dollar Rolls

## **GARLIC STUDED BONELESS LEG OF LAMB**

Serves 45 | 620.00

Chermoula, Smoked Red Chili Aioli, Rosemary Rolls

## **VIRGINIA BAKED HAM**

Serves 45 | 450.00

Bourbon Molasses Glazed, Pineapple Chutney, Creamy Stone Ground Mustard, Silver Dollar Rolls

## **MOJO SUCKLING PIG**

26.00 per guest

Served with Grilled Cuban Bread, Crisp Tostones

## **WHOLE ROASTED LOCAL GROUPEL OR RED SNAPPER**

Market Price

Sizzling Ginger, Sesame Glaze



# Reception Display

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## DOMESTIC & IMPORTED CHEESE DISPLAY

Dried Fruits, Nuts and Artisan Crackers

Small | Serves 50 | 525.00

Medium | Serves 75 | 600.00

Large | Serves 100 | 675.00

## TROPICAL FRUIT DISPLAY

Lime Honey Yogurt Dip

Small | Serves 50 | 345.00

Medium | Serves 75 | 425.00

Large | Serves 100 | 505.00

## SEAFOOD DISPLAY

Cocktail Shrimp with Chili Horseradish Cocktail Sauce,  
Creole Rémoulade, Lemons

16.00 Per guest

Based on 3 pieces per guest

## CRUDITES DISPLAY

Assorted Raw and Baby Vegetables

Creamy Ranch Dip, Hummus, Sweet Chili Sauce

Small | Serves 50 | 275.00

Medium | Serves 75 | 350.00

Large | Serves 100 | 425.00

## ANTIPASTA DISPLAY

Grilled and Marinated Vegetables, Italian Cheeses, Cured  
Meats, Olives, Cornichons, Artisan Breads

Small | Serves 50 | 500.00

Medium | Serves 75 | 575.00

Large | Serves 100 | 650.00





## Reception Stations

Enhance your buffet or select three or more as a reception menu.

Enhance your Station with “Chef Action Stations”

Chef fee applies, 175.00 per station, one chef per 50 guests

### **GOURMET SALAD STATION** | 25.00 per guest

Baby Iceberg, Tangled Greens, Marcona Almonds, Cucumber, Heirloom Tomatoes, Shaved Red Onions, Blue Cheese, Mandarin Orange Segments, Focaccia Croutons, Baby Mozzarella, Assorted Dressings

### **SEAFOOD PAELLA** | 38.00 per guest

Traditional Paella Valencia Shrimp, Mussels, Clams, Saffron Rice, Chicken, Peas

### **STREET TACO STATION** | 32.00 per guest

Today's Fresh Catch, Green Papaya Slaw, Chipotle Cream, Guacamole, Pico de Gallo, Pickled Onions, Warm Flour Tortillas

*Add Chicken 6.00, Add Beef 8.00*

### **PASTA STATION** | 30.00 per guest

*Select two*

Lobster Ravioli, Tarragon, Tomato, Pink Sauce, Penne Pasta, Artichoke, Olives, Lemon, Alfredo Sauce, Cheese Tortellini, Smoked chicken, Sundried Tomatoes, Roasted Garlic Cream Sauce, Short Rib Ravioli, Sage, Tomato Ragu, Pear and Gorgonzola Focaccia Chardonnay and Chive Butter Sauce

Served with Parmesan Cheese, Crushed Red Pepper, Grilled Ciabatta Bread

### **SLIDER STATION** | 34.00 per guest

*Select two*

Black Angus Slider, Cheddar Cheese, Brioche Bun, Pulled Pork, Green Cabbage Slaw on Soft Roll, Vegetarian Burger, Sprouts, Cilantro, Vegan White Truffle Mayo, Beer and Cheeseburger on a Pretzel Roll, Crispy Fried Chicken, Pickle, Buffalo Aioli

## Dessert Stations

Minimum 50 Guests | One Hour Serve Time

Includes Freshly Brewed Coffee and Assortment of Hot Teas

### **VIENNESE TABLE** | 26.00 per guest

Chef Selection of Truffles, Chocolate Covered Strawberries, Mini French Pastries, Petite Fours, Tartlets

### **FLAMBÉED BANANA STATION** | 22.00 per guest

*\*Chef fee applies, 175.00 per station, one chef per 50 guests*

Caramelized Bananas, Dark Rum, Crème de Banana, Vanilla Ice Cream

### **BUILD YOUR OWN CHEESECAKE STATION** | 18.00 per guest

Tahitian Vanilla Cheesecake, Assorted Toppings: Fresh Cut Strawberries, Blueberries, Raspberries, Diced Mango, Chocolate Brownie Bites, Chocolate Chip Cookies, Toasted Coconut, Nutella, Chocolate, Caramel, and Strawberry Sauces

### **INDIVIDUAL DESSERTS** | 72.00 per dozen

*Select two*

Fruit Tartlets

Mini Cupcakes

Key Lime, Meringue Tarts

Vanilla Cheesecake

White Chocolate Mousse Cups

Pecan Tarts

Flourless Chocolate Bites







# Dinner Buffets | 98.00 per guest

Each Menu Corresponds with a Day of the Week | Minimum 25 guests, one hour serve time | A guarantee of fewer than 25 guests will incur a 100.00 service fee

All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

## MONDAYS: SOUTHERN COMFORT

Baby Green Salad

Roasted Pecans, Crumbled Blue Cheese,

Dried Cranberries

Tomatoes, Cucumbers,

Assorted Dressings

Green Bean and Vidalia Onion Salad

Broccoli Pecan Slaw

Three Tomato Salad

Peach Mustard BBQ Pork Chops

with Roasted Root Vegetables

Cola Marinated Flank Steak with Corn Succotash

Beer Can Chicken with Red Bliss Potatoes

Bacon and Cheddar Corn Muffins

Flaky Blue Cheese Biscuits, Honey Butter

Individual Peach Cobblers, Red Velvet Bites,

Oreo Panna Cotta

## TUESDAY: ISLAND SPLASH

Frisée, Mustard Greens, Grapefruit, Avocado, Roasted,

Yellow Peppers, Orange Blossom Honey Vinaigrette

Fried Plantains, Honey Lime Yogurt

Pepper Fried Chicken Cutlet with a Sweet

Pecan Glaze

Grilled Mahi-Mahi, Coconut Cream Glaze

with Pineapple Relish

Cilantro Cumin Flat Iron Steaks and Golden

Lentil Stew

Smashed Red Potatoes, Goat Cheese, Chives,

Roasted Root Vegetables

Artisan Breads, Whipped Butter

White Chocolate Mousse Cups, Mini Fruit Tarts,

Pecan Tarts

## WEDNESDAY: GULF COAST

Spinach Salad

Pineapple, Mushrooms, Yellow and Red Peppers,

Almonds, Poppy Seed Vinaigrette Dressing

Hearts of Palm Salad

Bermuda Red Onions, Grape Tomatoes, Citrus

Segment, Fresh Kiwi, Toasted Coconut

Fried Green Tomatoes, Mango Jalapeno Emulsion,

Dried Goat Cheese Crumbles

Citrus Grilled Filets with a Bourbon Cream Demi,

Oyster Mushroom Salad, Seared Grouper, Passion Fruit

Beurre Blanc, Tasso Root Vegetable Hash, Dry Rubbed

Pork Loin, Black Eyed Peas, Avocado Pico

Sliced Artisan Breads

Pecan, Truffle and Sweet Raspberry Butters

Coconut Cream Tarts, Kahlua Panna Cotta,

Pistachio Mousse

## THURSDAY: SUNSET KEY BUFFET

Traditional Iceberg Salad

Heirloom Tomatoes, Candied Pecans,

Applewood Smoked Bacon, Shaved Red

Onion, Crumbled Blue Cheese, Buttermilk

Ranch Dressing

Tangled Baby Greens

Hearts of Palm, Shredded Carrots, Cucumber,

Tomato, Assorted Dressings

Bacon, Egg, and Potato Salad

Grilled Local Catch with Pineapple,

Mango Salsa, Herb Roasted Petite

Chicken Breast, Artichoke, Mushrooms,

Truffle Beurre Blanc,

Braised Boneless Short Ribs,

Wild Mushrooms, Cipollini

Onions, Roasted Fingerling Potatoes,

Roasted Garlic and Herb Sautéed Vegetables

Sliced Artisan Bread, Whipped Butter

Crème Brûlée, Cheesecake, Key Lime Tarts

## FRIDAY: EAGLES NEST BUFFET

Organic Green Salad

Grape Tomatoes, Cucumber, Carrots,

Focaccia Croutons, Assorted Dressings

Cobb Salad

Bacon, Cheddar Cheese, Tomato,

Hardboiled Egg, Black Olives

Broccoli Pecan Slaw, Plump Raisins, Pecans

Pistachio Crusted Chicken

Supreme, Coconut Pineapple Glaze

Pan Seared Red Snapper Fillet, Crayfish Sauce

Beef Hanger Steak, Cremini Mushroom,

Onion Ragout

Whipped Yukon Gold Potatoes

Butter Braised Heirloom Carrots, Dried Cherries

House-made Artisan Breads, Whipped Butter

Grand Marnier Chocolate Cake, Mini Peach Tarts,

French Pastries

## Dinner Buffets | 98.00 per guest

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All Buffets include Freshly Brewed Coffee, Decaffeinated Coffee & Iced Tea

### SATURDAY: ISLAND HEAT

Apple, Mache, Pineapple Salad, Toasted Coconut, Almonds, Papaya Dressing, Watermelon, Red Onion, Feta Salad, Toasted Pistachio, White Balsamic Vinaigrette, Beet and Baby Arugula Salad, Chevre, Candied Pecans, Balsamic, Honey Dressing

Jerk Grilled Chicken Breast, Mango Cilantro Mojo  
Skillet Seared Red Grouper Fillet, Macadamia Nut Crust, Pineapple Rum Sauce  
Grilled Skirt Steak, Roasted Tomato, Capers, Chimichurri

Roasted New Potatoes, Rosemary Olive Oil, Tri-Color Cauliflower, Snap Peas, Broccoli, Baby Carrots

House Made Artisan Breads, Whipped Butter

Coconut Tarts, Rum Chantilly, Fruit Glazed Cheesecake, Mini Fruit Trifles

*Substitute one entrée selection for any of the following vegetarian options:*

### MARINATED GRILLED VEGETABLES

Baby Carrots, Zucchini, Eggplant, Asparagus, Portobello mushrooms, Artichokes, Red Pepper & Lemon Aioli

### ZUCCHINI LINGUINI

Quinoa Bolognese, Black Olive Crumble, Tomato Basil (vegan)

### SUNDAY: THE GRILL OUT

Sunshine Orange Salad, Mixed Greens, Orange Segments, Toasted Coconut, Sliced Almonds, Diced Mango, Champagne Orange Vinaigrette, Chopped Cole Slaw, Southern Style Potato Salad Fresh Fruit Salad

BBQ Pork Ribs, Hickory BBQ Sauce, Homemade Fried Chicken, Grilled Shrimp Skewers with Pineapple Salsa

Leaf Lettuce, Sliced Tomatoes, Bermuda Onions, Pickles, Cheddar, Swiss, Provolone Cheese, Assorted Condiments, Artisan Rolls and Buns

Corn on the Cob  
BBQ Baked Beans,  
Sliced Fresh Watermelon

Dutch Apple Pie, Pecan Pie,  
Double Chocolate Cake

### GRILLED EGGPLANT ROLLATINI

Cous Couse Salad, Asparagus, Smoked Tomato Sauce (vegan)





# Plated Dinners

*Two Hour Serve Time*

*Includes Appetizer, Chef's Choice of Seasonal Vegetables, Starch,*

*Artisan Breads and Whipped Butter, Dessert, Freshly Brewed Coffee, and Iced Tea*

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## APPETIZERS

*Selection One*

### ROASTED TOMATO BISQUE

Pimento Grilled Cheese Crutons, Basil Oil

### VEGETABLE GAZPACHO

Bay Scallops, Cilantro Crème Fraîche

### ROASTED CORN CHOWDER

Lump Crab Meat, Chili Oil

### LOBSTER BISQUE

Chive Oil, Sherry Lace

### CREAM OF MUSHROOM

Shiitake "Bacon," Micro Greens

### PORCINI CRUSTED DIVER SCALLOP

English Pea Risotto, Parsley Jus, Truffle Oil

### ASIAGO STUFFED PORTOBELLO MUSHROOM

Roasted Garlic, Tomato Concasse

### BABY ROMAINE WEDGE

Garlic Crostini, Shaved Parmesan, Caesar Dressing

### ARTISAN LETTUCES

Crumbled Feta, Grape Tomatoes, Kalamata

Olives, Shaved Red Onions, Lemon

Oregano Vinaigrette

### ICEBERG WEDGE

Crumbled Bacon, Chopped Tomatoes, Shaved

Red Onions, Blue Cheese Dressing

### BABY LETTUCES

Port Wine Poached Pear, Sugared Walnuts,

Goat Cheese, Balsamic Vinaigrette

### BIBB LETTUCE

Mandarin Oranges, Strawberries, Hearts of Palm,

Macadamia Nuts, Mango Vinaigrette

### MESCLUN GREENS

Roma Tomatoes, Sliced Cucumbers, Toasted Pine

Nuts, Blue Cheese, Croutons, Balsamic Vinaigrette



# Entrée

Select One

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**PAN-ROASTED CHICKEN BREAST** | 75.00 per guest  
Herb Scented Supreme Sauce, Wild Mushroom Risotto

**GRILLED ATLANTIC SALMON** | 76.00 per guest  
Florida Citrus Glaze, Jasmine Rice

**COCONUT CRUSTED RED SNAPPER** | 78.00 per guest  
Fried Plantains, Ginger Lime Beurre Blanc

**APPLE BRINED PORK CHOP** | 76.00 per guest  
Lime Chipotle Sweet Potato Mash,  
Pear and Peanut Chutney

**SEARED GROUPE FILET** | 85.00 per guest  
Crab Meat Crust, Spinach Potato Pancake, Chablis Cream Sauce

**BLACKENED MAHI-MAHI** | 80.00 per guest  
Smoked Gouda Grits, Cajun Rock Shrimp Hash, Chardonnay Cream Sauce

**12 OZ CHAR-GRILLED NEW YORK STRIP** | 92.00 per guest  
Bordelaise Sauce, Tobacco Onions,  
Gorgonzola Potato Torte

**7 OZ OVEN ROASTED FILET MIGNON** | 105.00 per guest  
Goat Cheese and Chive Smashed Red Bliss Potatoes, Green Peppercorn  
Bordelaise Sauce





## Duo Entrées

*Select One*

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**JUMBO LUMP CRAB CAKE, SUGAR CANE SHRIMP  
SKEWER, GRILLED MARINATED CHICKEN BREAST,  
OR SEARED SALMON FILLET**

20.00 per guest additional

**MAIN LOBSTER TAIL**

32.00 per guest additional

## Dessert

*Select One*

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**CHOCOLATE POT DE CRÈME**

Grand Marnier Whipped Cream,  
Sugared Raspberries

**KEY LIME TART**

Raspberry Sauce, Graham Cracker  
Crust, Sweet Lime Crisp

**FRESH BERRY TART**

Vanilla Bean Pastry Cream

**PEACH TARTE TATIN**

Bourbon Crème Anglaise

**BELGIAN CHOCOLATE DOME**

Raspberry Coulis

**CITRUS VANILLA CHEESECAKE**

Fresh Berries, Sweet Basil Sauce



## Bars & Additional Beverages

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### **HOUSE BAR LIQUOR | 10.00 each**

Absolut Vodka, Tanqueray Gin, Ron Corina Rum, Sauza Tequila, Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's White Label Scotch, Captain Morgan Spiced Rum

### **DELUXE BAR LIQUOR | 11.00 each**

Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Avion Tequila, Crown Royal Whiskey, Bulleit Bourbon, Johnnie Walker Red Scotch, Captain Morgan Spiced Rum

### **PREMIUM BAR LIQUOR | 12.00 each**

Ketel One Vodka, Bombay Sapphire Gin, Don Q Rum, Patron Silver Tequila, Maker's Mark Whiskey, Woodford Reserve Bourbon, Chivas Regal Scotch, Captain Morgan Spiced Rum

### **HOUSE WINE | 10.00 each**

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

### **CRAFT BEERS AND HARD SELTZERS | 9.00 each**

Selection of Seasonal Varieties  
from Local Breweries

### **IMPORTED BEERS | 8.00 each**

Corona, Corona Light,  
Heineken, Stella Artois

### **DOMESTIC BEERS | 7.00 each**

Bud Light, Miller Lite, Coors Light,  
Budweiser, O'Doul's

## Hosted Bars Per Person Per Hour

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### **BEER & WINE**

1 Hour 21.00 per person  
2 Hours 28.00 per person  
Each Additional Hour 12.00

### **HOUSE**

1 Hour 29.00 per person  
2 Hours 37.00 per person  
Each Additional Hour 17.00

### **DELUXE**

1 Hour 31.00 per person  
2 Hours 40.00 per person  
Each Additional Hour 15.00

### **PREMIUM**

1 Hour 34.00 per person  
2 Hours 43.00 per person  
Each Additional Hour 19.00

All bars will incur the following fees per staff:

Bartender Fee: 150.00/bartender/bar

Cashier Fee: 150.00/cashier/bar

Bartenders and/or Cashiers are required for all cash bars and concessions

Innisbrook Resort is a cashless facility, all cash bars require a credit card for purchase



## Specialty Beverages

Minimum 25 guests / Two Hour Serve Time

Bartender fees will apply

### **BUILD YOUR OWN BLOODY MARY STATION** | 18.00 per guest

Spicy and Regular Bloody Mary Mix, House Vodka Selection of Garnishes including Cocktail Shrimp, Blue Cheese Stuffed Olives, Horseradish, Green Olives, Celery, Limes, Lemons, Peppers, Cubed Cheese and Dill Pickle

### **MIMOSA BAR** | 16.00 per guest

La Marca Prosecco with a choice of Orange Juice, Cranberry Juice, Pineapple Juice or Mango Puree

*Non-Alcoholic Mocktails available upon request*









# Banquet & Catering Guidelines

All reservations and agreements are made upon and are subject to the rules and regulations of Innisbrook Resort and the following conditions:

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## Menu Preparation

To ensure every detail is handled in a professional manner, the Resort requires that your menu selections and specific needs be finalized 21 days prior to your function. At that point, you will receive a copy of our banquet event orders, BEOs, on which you may make additions and deletions, and return them to us with your confirmed signatures. Short-term bookings may be subject to Chef's Choice on all menu items based on the Resort's ability to secure products.

To recognize our environmental responsibility, working in partnership with our culinary team, Innisbrook Resort offers menu selections with a focus on practices that decrease food waste. We have implemented the practice of offering daily menus for all groups. Your support in this new policy is greatly appreciated and will effectively decrease the food waste at Innisbrook Resort by up to 30%.

We understand there will be some occasions when you would like to elevate the dining experience of your guests by offering a choice of entrees. This is an option that we are happy to accommodate but additional charges would apply. Please connect with your assigned Conference Services Manager for further information.

## Guarantees

We need your assistance in making your event a success. Innisbrook Resort requires notification to the Convention Services/Catering Department of the exact number of banquet or reception guests five business days, 120 hours, prior to the function. This confirmed number constitutes the guarantee. Guarantees for Saturday, Sunday, or Monday events must be confirmed on the preceding Monday. If less than the guaranteed number of guests attend the function, the original guaranteed number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. If attendance is greater than the guaranteed count, the higher number will be billed. Guarantees are not automatically taken from the Sales Contract.

## Fees

A 24% service charge is added to all food and beverage charges. Applicable State and Local Sales Tax is added to all food and beverage charges including service charges. Service charges and taxes are subject to change without notice. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 90 minutes of service or less. Additional charges may occur for extending hours of service. All outdoor events are subject to a setup fee. Cooking Stations and Carving Stations are subject to Chef Attendant fees of \$175.00 per attendant. Innisbrook staffs one attendant per 50 guests.

A \$150.00 per Bartender fee will be applied to all bars. Innisbrook staffs one bartender per 100 guests. A \$150.00 per Cashier fee will be applied to all cash bars and concessions. Innisbrook Resort is a cashless facility, all cash bars require a credit card for purchases.

A \$100 per event fee applies for breakfast, lunch, and dinner for all groups of 25 guests or fewer.

The Florida State Liquor Commission regulates the sales and service of alcoholic beverages and Innisbrook Resort is the ONLY licensee authorized to sell and serve alcoholic beverages on the premises.

## Food & Beverage

Current prices are indicated on the enclosed menus. The quotation herein is subject to a proportionate increase to meet the cost of food and beverage and other costs of operation existing on the date of the scheduled function. The Resort reserves the right to supply all food and beverages consumed in conference facilities. All food and beverage prices are subject to change without notice unless menu prices are contracted with our Sales Department. The Resort does not allow any food to be brought onto the property from outside sources or the removal of any food after the function.

# Banquet & Catering Guidelines

All reservations and agreements are made upon and are subject to the rules and regulations of Innisbrook Resort and the following conditions:

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## **Food & Beverage Cont.**

Special meals are defined as those meals requested in addition to the principal menu. Vegetarian, vegan, and gluten-free meals are available upon request. Kosher and Halal meals are available with advance notice. Please notify your Conference/Catering Services manager of any additional special dietary requests.

## **Prices**

The prices herein are subject to increase in the event of any increases in food, beverage, or other costs of operation at the time of the function. The customer grants the right to the Resort to increase such prices or make reasonable substitutions on the menu with prior written notice to the customer. Children's pricing is based on menu selection. Children 13 and older will be charged full price.

All food and beverage pricing is subject to a 24% service charge and 7% state sales tax. Room rental is subject to 7% state sales tax. All guest rooms are subject to 13% taxes. If additional servers and staff members are required for an event, a \$45.00 per hour, per server or staff member will apply and will be noted on the Banquet Event Order form. If lunch or dinner service is delayed more than 60 minutes from the scheduled start time the Group will be charged an additional 50% of the total bill prior to taxes and service charge.

## **Deposits & Cancellations**

Your final payment shall be made 14 days in advance of the function unless you have established credit. Payments may be made by credit card, personal check, certified check, wire transfer, or cash. Any requested deposits will be credited toward the total cost of your event. Should the event be canceled, please note these deposits may be non-refundable. Also, cancellations of any event will be subject to a cancellation fee per your contract.

## **Damage**

The customer agrees to be responsible and reimburse Innisbrook Resort for any damage done by the customer, the customer's guests, or the contractor/vendor. Damage fees will automatically be applied to the master account.

## **Outside Contractors / Vendors**

The Resort reserves the right to advance approval of all outside contractors/vendors hired for use by a convention or catering group. The Resort will, upon reasonable notice, cooperate with outside contractors/vendors. Resort facilities are available to outside contractors/vendors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs, and Fire Department approved permits to the Resort fourteen days prior to their set-up. Smoking by outside contractors/vendors in the public areas or in the storage areas of the Resort is prohibited. The customer is responsible for any charges and damages an outside contractor/vendor incurs while employed by the customer. The Resort will give customers a preferred vendor list upon request. To enhance your event, we can recommend several vendors who can provide décor, linen, music, and entertainment options to elevate your experience. Please contact your Conference or Catering Service Manager for details.

## **Signs & Banners**

To keep our public areas in the best possible condition for you and all our guests, items may not be attached to any stationary wall, floor windows, or ceiling with nails, tape, staples, or any other means. The Resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the exterior or interior of the guest lodges. Printed signs outside function rooms should be free-standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of \$75.00/each. The total number and size of any given banner(s)/signs will determine the actual charge for hanging.



# Banquet & Catering Guidelines

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## Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees are applied if group attendance drops below the estimated attendance at the time of booking. The Resort reserves the right to change event locations to a room more suitable at the Resort's discretion, with notification, if attendance decreases or increases.

## Outdoor Functions

Due to the demands of scheduling staff and equipment movement, the Resort will decide on the day of your function, 7 hours prior to your function, whether the event will be held inside or outside. For daytime functions, Innisbrook Resort will decide by 9:00 AM, on the morning of the event. If the weather forecast is a 40% chance of rain or higher, extreme temperatures of below 50 degrees or wind gusts over 20 mph shall also be caused to hold the function indoors. In all cases, the Resort reserves the right to make the final decision after consulting with the client if severe weather conditions are expected in the vicinity that may endanger the safety of our guests or Service Professionals. All outdoor events by a pool will be subject to disposable service ware. Curfew for an outdoor function is 11:00 PM for entertainment, i.e., DJ, Bands, etc., and pools must be vacated by Midnight.

## Shipping / Mailing / Package Handling

Innisbrook Resort has a storage and handling fee for all packages shipped to the property. Please consult with your Conference/Catering Services Manager on pricing. Shipping and Receiving is open 6 days a week with limited hours of access through the Security Department. If you are planning to ship a large quantity, heavy or large crates in advance, please advise the Conference/Catering Services Manager, as there may be a labor fee in addition to the storage and handling fee.

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. For pre-meeting or convention storage and handling of large amounts of materials, exhibits, or boxes, the Resort recommends that customers use a drayage-exhibit company or plan to have the empty boxes of materials stored back on delivery trucks.

## Contractual Liability

Performance of the agreement is contingent upon the ability of the Resort's management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Innisbrook Resort be liable for the loss of profit or other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.





INNISBROOK

BY SALAMANDER®

36750 U.S. Highway 19 North Palm Harbor, Florida | 888.794.8627 | [innisbrookgolfresort.com](http://innisbrookgolfresort.com)