



For Your Information – PGA National Resort and Spa Event Guidelines

MENU SELECTION

To assure your menu selections will be available, we ask that menus be finalized no later than four weeks prior to the event.

MEAL GUARANTEES

Meal guarantees are required 72 hours prior to your function, or 3 week days, should your event fall on a weekend. Once given, the number is not subject to reduction should fewer guests than expected attend.

The hotel is pleased to set 5% over the guarantee for events with less than 100 guests, 3% for events with more than 100 guests. If the guarantee is not provided, the expected number listed on your Banquet Event Order will become the guarantee. Should attendance exceed the overset, a \$10.00+ per person will apply.

SPECIAL DIETARY REQUIREMENTS

Please advise your Catering/Conference Services Manager in advance of any special dietary requirements.

FOOD AND BEVERAGE POLICIES

No alcoholic beverages or any food, whether purchased or catered, may be brought into the Resort from outside sources. To ensure the safety of our guests, food may not be removed from the premises and must be dispensed only by the resort servers.

If alcoholic beverages are served on the resort's premises (or elsewhere under the provision of the resort's liquor license), the resort is required to request proper identification (photo identification of anyone of questionable age). The Resort will refuse service to any person who fails to present proper identification or who appears to be intoxicated, according to the resort's discretion consistent with the applicable state regulations.

Straight shots of alcohol are not allowed.

OUTDOOR EVENTS

A service fee of \$3.50 per person will be added for all outdoor events.

All outdoor events are subject to a final weather decision made by 8am for luncheons, 1pm for evening events, and the night prior for breakfasts. In the best interest of your guests, the resort reserves the right to relocate any event indoors.

Music at outdoor locations must be played at reasonable levels and must conclude at 10:00PM. The Resort has minimal lighting outdoors. Lighting options are available at various pricing options.

PROPERTY REQUIREMENTS

Resort requires that the following materials are not utilized: Tape, nails, screws and staples. Use of glitter, confetti, duct tape, balloons, wires, strings or other foreign materials must have the prior approval of the Catering / Convention Services Manager. A cleaning fee of \$500 is assessed for the clean-up and removal of all material.

Any damage fees assessed will be the responsibility of the event organizer and will be charged to the event master account.

SIGNAGE

Resort requires that all signs be professionally printed and approved by the resort. Your Catering/Conference Services manager will assist you in determining appropriate locations for signage. No signs are permitted in the lobby or public areas.

Banners, posters or signs are not to be fastened or hung from walls or doors.

In-House Event Technology team (PSAV) will hang all banners. Fees will apply.



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AUDIO VISUAL SERVICES

A complete line of modern multimedia support is available through PSAV, our in-house event technology department. The resort has an exclusive agreement with PSAV to provide all audio-visual equipment, technical services, internet, phone, banner hanging, lighting, labor and support.

Outside audiovisual companies are not permitted to hang any equipment from the in-house fly points or other structural supports built into the facility without contracting PSAV. PSAV will qualify and perform all rigging services in the hotel. Applicable rigging hardware, motors, lifts, qualified labor and miscellaneous accessories are to be provided by PSAV and billed at prevailing rates. Insurance regulations do not allow PGA National to provide usage of any internal equipment and recommends that you make arrangements with a rental company should you require a scissor lift or ladder(s).

To protect the quality and integrity of our in-house systems, outside audiovisual companies are not permitted to directly patch into our house sound system. Microphones and any other equipment patched into our house system must be rented through PSAV.

SECURITY

The resort does not assume responsibility for damage or loss of any items brought into the resort or for any items left unattended.

All events that include 20 minors or more must have 1 designated hotel security officer for every 50 guests. Security officer hourly fees apply.

SHIPPING AND RECEIVING

PGA National Resort and Spa has limited storage space for client packages. For large shipments, your Catering/Conference Services Manager will arrange for drayage service. For smaller shipments, please label your packages clearly with your name and the name of the conference or event, along with the dates of the conference or event. Please do not send packages more than one week prior to your arrival date.

Handling fees are charged at \$10.00 per package under 50 pounds and \$20.00 per package under 150 pounds. Pallets are charged at \$150.00 each.

SERVICE CHARGE AND SALES TAXES

All food and beverage charges are subject to a 24% Service Charge. Prevailing Florida State sales tax of 7% is added to the total.

CHEF AND CARVERS

Available at \$150 for the first three hours and \$50 per hour thereafter.

BARTENDERS

Available at \$150 for the first three hour period and \$50 per hour thereafter.

ATTENDANTS & CASHIERS

Available at \$100 for the first three hour period and \$35 per hour thereafter.

Chef, Carver, Attendant, Bartender Fees are subject to a 24% Service Charge. Prevailing Florida State sales tax of 7% is added to the total.



Breakfast – Continental

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All Breakfasts served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selected Hot Teas

Pricing based on One Hour Food Service

The Mulligan

Freshly Squeezed Florida Orange Juice,
Grapefruit and Cranberry

Seasonal Fresh Fruit and Berries

Fresh Oven Bakeries
Selection of Mini Muffins, Cheese Danish,
Banana Bread

Assorted Bagels
Fruit Preserves, Cream Cheese,
Sweet Butter

\$32.00 Per Person

Executive Continental

Chilled Fruit Juices

Tropical Fresh Fruit and Florida Citrus Sections

Florida C-Boost Shooters

Breakfast Bakeries
Orange-Cranberry Sweet Bread, Apricot Danish,
Fresh Baked Croissant

Fresh Berry and Greek Yogurt
Toasted Granola Crunch

Fried Egg English Muffin
Grilled Canadian Ham and White Cheddar Cheese
\$36.00 Per Person

The Birdie

Freshly Squeezed Florida Orange Juice,
Grapefruit and Cranberry

Florida Fresh Fruit and Melons

Breakfast Bakeries and Bagels
Chocolate Croissant, Cheese Danish,
Cinnamon Coffee Cake
Fruit Preserves, Cream Cheese, Sweet Butter

Chilled Plain Yogurt
Honey Roasted Granola and Sun-dried
Cranberries

Old Fashion Oatmeal Bar
Brown Sugar, Cinnamon, Bananas, Raisins,
Berries, Honey and Pecans

\$34.00 Per Person



Breakfast – Plated

All Breakfasts served with:

Freshly Squeezed Florida Orange Juice

Fresh Morning Bakeries, Sweet Butter and Fruit Preserves

Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selected Hot Teas

The American

Farm Fresh Scrambled Eggs

Aged Wisconsin Cheddar Cheese, Fresh Chives

Red Jacket Home Style Breakfast Potatoes

Please Select One:

Apple Smoked Bacon, Maple Sugar Cured

Ham or Sage Sausage Links

\$32.00 Per Person

Palm Terrace

Florida Sweet Melon and Fresh Berry Martini

The "Skillet"

Poached Organic Brown Egg

Crispy Herb Plantain and Yucca Hash

Roasted Mild Chorizo Sausage

Plum Tomato Hollandaise

\$34.00 Per Person

Florida Sunrise

Hatch Mango & Golden Pineapple Shooter

Fresh Berry and Greek Yogurt Parfait

Toasted Granola Crunch

"On the Tee" Western Style Frittata

Maple Sugar Cured Ham, Sweet Peppers,

Aged Vermont Cheddar Cheese

Chicken Apple Sausage

Sea Salt and Thyme Roasted Fingerling

Potatoes

\$36.00 Per Person

Breakfast Bowl

Fresh Market Berry Smoothie

Chia Seed Pudding, Raspberries, Honey, Vanilla

Three-Grain Bowl

Quinoa, Red Wheat Berry, Barley, Honey Lime

Sauce, Cilantro Lime Avocado Slices,

Cherry Tomatoes, Poached Eggs

\$38.00 Per Person



Breakfast - Boxed

On the Go

Individual Orange Juice

Freshly Baked Orange-Cranberry Bread

Individual Fruit Yogurt

Granola Bar

Whole Banana

Freshly Brewed Coffee, Decaffeinated
Coffee, Selected Teas

\$22.00 Per Person

Early Bird

Individual Orange Juice

Mini Blueberry Muffin

Individual Fruit Yogurt

Florida Fruit Salad

Buttermilk Biscuit Sandwich
Sage Sausage, Egg and Vermont Cheddar
Cheese

Freshly Brewed Coffee, Decaffeinated
Coffee, Selected Teas

\$28.00 Per Person



Breakfast – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All Breakfast Buffets served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selected Hot Teas

Pricing based on One Hour Food Service

The Palmer

Freshly Squeezed Florida Orange Juice,
Grapefruit and Cranberry

Seasonal Fresh Fruits

Fresh Oven Bakeries and Bagels
Selection of Mini Muffins, Cheese Danish,
Banana Breakfast Bread

Assorted Cold Cereals
Dried Fruit, Berries, Whole and Skim Milk

Farm Fresh Scrambled Eggs, Chives

Sage Sausage Links

Apple Smoked Bacon

Red Jacket Home Style Breakfast Potatoes
\$45.00 Per Person

The Fazio

Freshly Squeezed Florida Orange Juice,
Grapefruit and Cranberry

Tropical Fresh Fruit and Berries

Chilled Individual Fruit Yogurts

Assorted Cold Cereals, Dried Fruit and Berries
Whole and Skim Milk

Breakfast Bakeries
Orange-Cranberry Sweet Bread,
Apricot Danish, Fresh Baked Croissant

Assorted New York Style Bagels
Plain, Cinnamon Raisins, Everything
Sweet Butter, Fresh Preserves, Cream Cheese,
Fresh Herb Spread, Smoked Salmon Spread

Fluffy Scrambled Eggs
Aged Cheddar Cheese, Chives,
Roasted Tomato

Thick Cut Cinnamon French Toast,
Warm Vermont Maple Syrup

Sage Sausage Links

Apple Smoked Bacon

Deep Dish Hash Brown Potatoes
\$47.00 Per Person



Breakfast – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All Breakfasts served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Selected Hot Teas

Pricing based on One Hour Food Service

Nosh...The PGA Way

Freshly Squeezed Florida Orange,
Grapefruit, Vine Ripened Tomato
and Fall Apple Juices

Lower East Side Fruit Cocktail Salad

Chilled Individual Fruit Yogurt

Assorted Brick Oven Style New York Bagels
Plain, Poppy, Cinnamon Raisin, Onion and
Everything
Schmear and More
Sweet Butter, Fresh Preserves
Cream Cheese Spread, Fresh Herb Spread,
Smoked Salmon and Chive Spread

My Fair Latkes
Potato Pancakes, Sour Cream
and Apple Sauce

Smoked Salmon Lox
Red Onion, Capers, and Chopped Eggs

Sliced Beefsteak Tomatoes and
Hot House Cucumbers

Farm Fresh Scrambled Eggs and
Aged Cheddar Cheese

Farmers Cheese Blintzes
Fresh Berry Compote

Carnegie Deli Style Corned Beef Hash
\$50.00 Per Person

The Champ

Freshly Squeezed Florida Orange Juice,
Grapefruit, Cranberry, Apple

Seasonal Fresh Fruit and Melons

Assorted Cold Cereals
Dried Fruit and Berries, Whole and Skim Milk

Chilled Fruit Yogurts

Morning Bakeries
Chocolate Croissant, Cheese Danish,
Cinnamon Coffee Cake

Assorted New York Style Bagels
Plain, Cinnamon Raisins, Everything
Sweet Butter, Fruit Preserves, Cream Cheese,
Fresh Herb Spread, Smoked Salmon Spread

Old Fashion Oatmeal Bar
Sweet Cream and Brown Sugar,
Plump Raisins, Toasted Pecans

Fluffy Scrambled Eggs
Aged Vermont Cheddar Cheese and Chives

Eggs Benedict
Poached Brown Egg, Crisp Canadian Bacon,
Toasted English Muffin, Tomato Chive
Hollandaise

Apple Smoked Bacon

Sage Sausage Links

Pan Braised Breakfast Potatoes
\$50.00 Per Person



Breakfast – Brunch

Menus are based on a minimum of 40 guests unless otherwise noted.

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selected Hot Teas.

Pricing based on Two Hour Food Service

Treasure Coast

Freshly Squeezed Florida Orange Juice,
Grapefruit, Cranberry, Apple

An Array Sliced Florida Fresh Fruits

Assorted Cold Cereals, Whole and Skim Milk

Morning Bakeries
Sweet Butter, Fruit Preserves

Atlantic Smoked Salmon Platter
Traditional Garniture

Assorted New York Style Bagels
Cream Cheese, Fresh Herb Spread,
Smoked Salmon Spread

Eggs Benedict
Poached Brown Egg, Crisp Canadian Bacon,
Toasted English Muffin, Tomato Chive
Hollandaise

Farm Fresh Omelets:
Whole Eggs, Egg Whites and Egg Beaters
Variety of Fillings to include:
Goat, Cheddar and Swiss Cheese, Smoked
Salmon, Mushrooms, Ham, Sweet Peppers
and Onions, Tomato, Bacon and Salsa
Chef Required

Fluffy Scrambled Eggs
Aged Cheddar Cheese and Chives

Apple Smoked Bacon

Sage Sausage Links

Deep Dish Hash Brown Potatoes

Grilled Breast of Chicken
Fresh Sage, Crisp Capers and Lemon
Gently Roasted

Key Lime and Herb Crusted Salmon
Tomato Basil Fresca

Toasted Orzo Pasta
Wilted Spinach, Greek Feta and Cracked Black Olives

Pastry Chef's Selection of Tortes, Tarts and Pies
\$58.00 Per Person



Breakfast – Brunch

Menus are based on a minimum of 40 guests unless otherwise noted.
Served with Freshly Brewed Coffee, Decaffeinated Coffee, Selected Hot Teas.

Pricing based on Two Hour Food Service

The Gold Coast

Freshly Squeezed Florida Orange Juice,
Grapefruit, Cranberry, Apple, V-8

An Array of Sliced Fresh Florida Fruits

Fresh Berry and Greek Yogurt Parfaits,
Toasted Granola Crunch

Assorted Cold Cereals, Whole and Skim Milk

Brick Oven Bagels
Cream Cheese, Fresh Herb Spread,
Smoked Salmon Spread

Morning Bakeries
Sweet Butter, Fruit Preserves

Selection of Smoked Fish
Atlantic Salmon, Brook Trout and Peppered
Mackerel, Traditional Garniture

Tuscan Salumi Display of Imported Meats
and Cheeses, Crisp Cracker Flats

Marinated Heirloom Tomato and
Shaved Heart of Palm Salad
Fresh Basil, Extra Virgin Olive Oil

Blistered Asparagus
Roasted Red Peppers, Greek Feta,
Aged Balsamic Drizzle

Prepared To Order

Chef required

The Palm Terrace Breakfast Skillet
Over Easy Organic Brown Egg, Crispy Herb
Plantain and Yucca Hash Plum Tomato
Hollandaise

Omelets Prepared with a Variety of
Fillings:
Goat, Cheddar and Swiss Cheeses,
Smoked Salmon, Ham, Bacon
Mushrooms, Sweet Peppers and Onions,
Tomato, and Salsa

Crispy Corned Beef Hash and Poached Eggs
Fresh Chive Hollandaise

Apple Smoked Bacon

Sage Sausage Links

Thick Cut Cinnamon French Toast
Fresh Berry Compote, Warm Vermont Maple Syrup

Sea Salt and Thyme Roasted Fingerling Potatoes

Black Pepper Spiked NY Strip Steak "Bistecca"
Creamed Horseradish

Brick Pressed Chicken
Roasted Woodland Mushrooms, Madeira Pan Jus

Pan Seared Local Corvina
Gold Coast Fruit Salsa, Meyer Lemon Butter

Chef's Selection of Garden Vegetables

A Selection of Pastries to Include:
Warm White Chocolate, Northern Blueberry Bread
Pudding
Mini Honeybell Orange Crème Brulee
Assorted Petite Pastries, Tortes and Cakes
\$68.00 Per Person



Breakfast – Enhancements

Pricing is based on an enhancement; a la carte pricing is available upon request.

Enhancements must be added for the full guarantee.

Fresh Berry and Greek Yogurt Parfait

Toasted Granola Crunch

\$6.00 Per Person

Assorted Cold Cereals

Dried Fruit and Berries

Whole and Skim Milk

\$5.00 Per Person

Old Fashion Oatmeal Bar

Brown Sugar, Cinnamon, Bananas, Raisins,
Berries, Honey and Pecans

\$8.00 Per Person

Atlantic Smoked Salmon

Traditional Garnishes

\$12.00 Per Person

Chilled Hard Boiled Eggs

\$48.00 Per Dozen

Farm Fresh Scrambled Eggs

Wisconsin Cheddar Cheese and Chives

\$6.00 Per Person

Warm Quiche

Choose One:

- Apple Smoked Bacon, Sauteed Onions,
Sweet Peppers, Imported Swiss
- Spinach and Oven Roasted Tomatoes,
Aged White Vermont Cheddar

\$8.00 Per Person

Florida Fruit Smoothie Bar

8oz Signature Blends

- Plant City Strawberry & Papaya
- Hatcher Mango & Pineapple
- Sweet Melon Mint

Attendant Required

\$8.00 Per Person

The Palm Terrace Skillet

Over Easy Organic Brown Egg,
Crisp Herb Plantain and Yucca Hash
Plum Tomato Hollandaise

Minimum of 30 Guests

Chef Required

\$14.00 Per Person

Farm Fresh Omelets

Whole Eggs, Egg Whites and Egg Beaters

Variety of Fillings to include:

Goat, Cheddar, Swiss Cheeses

Smoked Salmon, Ham, Bacon

Mushrooms, Sweet Peppers, Onions, Tomato,
and Salsa

Minimum of 30 Guests

Chef Required

\$15.00 Per Person

Buttermilk Biscuits

Sage Sausage, Egg and Vermont Cheddar Cheese

\$9.00 Each

Flaky Buttery Croissant

Maple Sugar Cured Ham, Egg and

Monterey Jack Cheese

\$9.00 Each

Mediterranean Breakfast Wrap

Scrambled Eggs, Spicy Chorizo Sausage,

Melted Sweet Peppers, Onions, Jack Cheese,

Soft Flour Tortilla

\$9.00 Each

Raspberry Cheese Blintzes

\$6.00 Per Person

Grandmas Warm Cinnamon Buns

Old Fashioned Vanilla Icing

\$60.00 Per Dozen

Fresh from Oven, add \$200

Chef Required

Malted Belgian Waffle

Fresh Berries, Warm Vermont Syrup,

Sweet Butter, Fresh Whipped Cream

Chef Required

\$12.00 Per Person

Grilled Pancake Station

Lemon-Ricotta, Blueberry Compote,

Warm Vermont Syrup, Vanilla Butter

Chef Required

\$12.00 Per Person



Refreshments - Morning

Minimum of 25 Guests.

A la carte refreshments are available for groups of 25 or less.

Pricing based on 30 Minute Food Service, \$5.00 per person for each additional 30 Minutes.

The Coffee Shop

Grandma's Coffee Cake

Freshly Baked Scones and Double Cream

Assorted Tea Cookies and Biscotti

Lemon Poppy Pound Cake

Asiago Bread Bites

Sliced Seasonal Fruits and Berries

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

\$20.00 Per Person

Add Bottled Frappuccino's - \$4.00 Per Person

One Apple a Day

Hand Picked Selection of Seasonal Apples

Apple Chips

Apple Turnovers, Dutch Apple Cake, Peach-Apple Pie

Warm Cider Doughnuts

Cider, Apple Juice

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

\$20.00 Per Person

Let our Chef Bake your Doughnuts \$200.00 Flat Fee

The Wakeup Call

Monster and Red Bull Energy Drinks

Warm Assorted Toasted Nuts and Salted Seeds: Cashew, Pistachio, Peanut, Sunflower, and Pumpkin

Granola Bars

Individual Dried Fruits and Fruit Chips

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

\$22.00 Per Person

Power Smoothies

- Berry Boost
Fresh Berries, Non Fat Yogurt, Coconut Water
- Nutty Banana
Banana, Nutella, Almond Milk

Attendant required

Signature Fruit Salad

Berries, Seasonal Fruit, Florida Orange Vinaigrette, Basil

Greek Yogurt Parfait

Mini Orange Brioche

Freshly Brewed Regular and Decaffeinated Coffee, Selected Teas

\$24.00 Per Person



Refreshments – Afternoon

Minimum of 25 Guests.

A la carte refreshments are available for groups of 25 or less.

Pricing based on 30 Minute Food Service, \$5.00 per person for each additional 30 Minutes.

Hey Cookie!

House Baked Gourmet Cookies
Chocolate Chip, Peanut Butter, Key Lime,
Oatmeal Raisin, White Chocolate Macadamia

Whole Milk and Skim Milk

Freshly Brewed Regular Coffee, Decaffeinated
Coffee, Selected Teas

\$18.00 Per Person

*Let our Chef Bake Cookies to Order \$200.00
Chef Required*

Guac and Chips

Freshly Made Hass Guacamole

Fresh Tomato Salsa

Black Bean and Chard Corn

Selection of Hot Sauces from Mild to Hot!

Tortilla Chips and Crisp Vegetable Sticks

Arnold Palmer...the Perfect Combination of
Iced Tea and Lemonade

Freshly Brewed Regular Coffee, Decaffeinated
Coffee, Selected Teas

\$22.00 Per Person

Loxahatchee Fresh Market

Crisp Vegetable Sticks
Vidalia Onion and Buttermilk Ranch Dips

Warm Spinach and Artichoke Gratin,
Fresh Herb Crackle Bread

Fresh Squeezed Mint Lemonade

Freshly Brewed Regular Coffee, Decaffeinated
Coffee, Selected Teas

\$22.00 Per Person

The Snack Attack

Individual Bags of Potato Chips, Pretzels, Popcorn,
Terra Chips

Assorted Candy Bars to Include:
Snickers, Milky Way, Kit Kats, and M&Ms

Trail Mix Bar:

Peanuts, Almonds, Sunflower Seeds, Golden
Raisins, Sundried Cranberry, Apricot and
Banana Chips

Freshly Brewed Regular Coffee, Decaffeinated
Coffee, Selected Teas

\$24.00 Per Person

Every Day is Sundae at PGA

Create Your Own Special Treat!
Hand Churned Tahitian Vanilla Bean,
Double Chocolate, and Outrageous Strawberry
Ice Creams

Chocolate, Marshmallow and Caramel Sauces,
Chocolate Shavings, Oreo Cookie Crumbles,
M&Ms, Maraschino Cherries,
and Fresh Whipped Cream

Selection of Ice Cream Sandwiches, Dove Bars,
and Novelties

Freshly Brewed Regular Coffee, Decaffeinated
Coffee, Selected Teas

\$26.00 Per Person



Refreshments – Afternoon

Minimum of 15 Guests.

A la carte refreshments are available for groups of 14 or less.

Pricing based on 30 Minute Food Service, \$5.00 per person for each additional 30 Minutes.

Take Me Out to the Ball Game

Fresh Popped Popcorn

Attendant Required - Included

Mini Ball Park Dogs en Croute

Yellow Mustard and Dijon Mustard

Jumbo Soft Pretzels with Honey Mustard

Tortilla Chips, Nacho Cheese, Sour Cream
and Pico De Gallo

Cracker Jacks

Assorted Candy Bars:

Snickers, M&Ms, Kit Kats

Freshly Squeezed Lemonade

Freshly Brewed Regular Coffee,
Decaffeinated, Selected Teas

\$28.00 Per Person

Paradise Pub Break

Chicken Wings

Buffalo and Naked

Celery, Carrots, Blue Cheese

Corn Dogs

Four Cheese, Tomato and Fresh Basil Pizza

Chicken and Cheese Quesadilla

Arnold Palmer...Lemonade and Iced Tea

Freshly Brewed Regular and Decaffeinated
Coffee, Selected Teas

\$28.00 Per Person



Refreshments - A la Carte

Beverages

Premier Sparkling and Still Water – Perrier and Voss
\$7.00 each

PGA Bottled Waters
\$6.00 each

Fruit Infused Water: Berry, Cucumber or Citrus
\$6.00 per person

Assorted Pepsi Soft Drinks
\$6.00 each
(non-Pepsi products available for \$7.00 each)

Energy Drinks
\$8.00 each

Starbuck's Frappuccino
\$8.00 each

Individual Fruit Juices - Orange, Apple, Cranberry
\$7.00 each

Individual Iced Teas
\$7.00 each

Assorted Milks (Half Pint) - Regular, Skim Milk, Chocolate Milk
\$5.00 each

Fresh Lemonade, Signature Mint Florida Lemonade, or Cucumber Lemonade
\$70.00 gallon

Arnold Palmer
\$70.00 gallon

Freshly Brewed Iced Tea
\$70.00 gallon

Fresh Florida Orange Juice
\$70.00 gallon

Cranberry, Grapefruit, Apple, Pineapple, Passion Fruit
\$70.00 gallon

Freshly Brewed Coffee, with Flavored Syrups, and Selected Teas
\$98.00 gallon



Refreshments - A la Carte

Savory

Assorted New York Style Bagels:
Plain, Cinnamon Raisins, Everything, Wheat,
Sesame Seeds, Pumpernickel, Onion
Includes: Butter, Cream Cheese, Preserves
\$60.00 dozen

Assorted Granola Bars and Health Bars
\$5.00 each

Jumbo Soft Pretzels
Traditional and Grain Mustard
\$60.00 dozen

Dry Snacks:
Individual Bags of Pretzels, Potato Chips, Terra
Chips, Sun Chips, Popcorn, Honey Roasted Peanuts
\$5.00 each

Gourmet Mixed Nuts
\$40.00 pound

Trail Mix Bar:
Peanuts, Almonds, Sunflower Seeds,
Golden Raisins, Sundried Cranberry, Apricot,
Banana Chips
\$16.00 Per Person

Crispy Plantain and Island Root Vegetable Chips,
Spicy Salsa
\$10.00 per person

Crisp Corn Tortilla Chips, Fresh Guacamole, Salsa,
Sour Cream
\$12.00 per person

Hummus, Olive Tapenade, Crispy Pita Chips
\$14.00 per person

Freshly Popped Popcorn
\$6.00 per person
**Requires Popcorn Machine \$100.00*
**Requires Attendant \$150.00*

Tea Sandwiches:
Smoked Atlantic Salmon; Cool Cucumber with
Watercress on 7 Grain Wheat; Tarragon Chicken
Salad, Cranberry Muesli; Egg Salad and Chives on
Homestyle White Bread; Black Forest Ham and
Vermont Cheddar Cheese on Light Rye Bread
\$60.00 dozen

A Touch of Sweet

Chilled Fruit Yogurts
\$5.00 each

Assortment of Whole Fresh Fruit
\$58.00 dozen

Sun Ripened Selection of Floridian Sliced Fruits
and Melons
\$12.00 per person

Selection of Sweet Breads:
Coffee-Cinnamon, Orange-Cranberry, Banana Nut
\$60.00 dozen

Bakeries: Selection of Mini Muffins, Flaky Croissant,
Chocolate Croissant, Cheese Danish, Apricot Danish
\$60.00 dozen

Grandma's Warm Cinnamon Buns
Old Fashioned Vanilla Icing
\$62.00 dozen
Fresh from Oven, add \$200
Chef Required

Assorted Cupcakes: French Vanilla, Red Velvet,
Double Chocolate, Honey Bell Orange
\$60.00 dozen

Freshly Baked Cookies: Double Chocolate Chip,
White Chocolate Macadamia, Peanut Butter,
Oatmeal Raisin, Chocolate Chip, Key Lime
\$60.00 dozen

Fudge Brownies and Blondies
\$60.00 dozen

Chocolate Dipped Large Strawberries
\$84.00 dozen

Haagen-Dazs Ice Cream Bars: Dark and Milk
Chocolate; Milk Chocolate with Almonds
\$7.00 each

Selection of Ice Cream Novelties and Fruit Bars
\$6.00 each

Assorted Candy Bars
\$5.00 each



Lunch – Plated

All plated lunches served with:
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

PGA Chop Salad

Golden Heirloom Tomato Gazpacho
Cool Avocado Crema

PGA Chop Salad
Lemon Pepper Grilled Breast of Chicken,
Mixed Greens, Cherry Tomatoes, Cucumbers,
Chick Peas, Crisp Carrots, Kalamata Olives,
Manchego Cheese, Fresh Herb Vinaigrette

Fresh Fruit Tartlet
\$44.00 Per Person

Tuscan Herb Roasted Chicken Cavatappi Pasta

Bistro Chopped Salad, Crisp Greens,
Tear Drop Tomatoes, Chick Peas, Cracked
Black Olives, Cucumbers, Gorgonzola Cheese,
Aged Balsamic Vinaigrette

Tuscan Herb Roasted Chicken,
Cavatappi Pasta, Fresh Spinach,
Roasted Garlic, Woodland Mushrooms,
Sundried Tomato Basil Cream

Cappuccino Crème Brulee
Petite Pastel Macaroon
\$48.00 Per Person

Florentine Roasted Chicken

Heirloom Tomato and Buffalo Mozzarella Caprese
Extra Virgin Olive Oil, Aged Balsamic Drizzle

Florentine Roasted Chicken
Fresh Spinach, Roasted Peppers, Feta Cheese,
Spicy Broccolini, Parmesan Potato Galette,
Crisp Caper Lemon Butter

Tiramisu “Classico”, Mocha Anglais
\$52.00 Per Person

Pan Seared Breast of Chicken

Loxahatchee Field Greens
Local Vine Ripe Tomatoes, Cucumber,
Toasted Pumpkin Seeds, Fresh Herb Vinaigrette

Pan Seared Breast of Chicken
Red Wine Shallots and Thyme
Grilled Fresh Herb Polenta, Crisp Pencil Beans,
Roasted Plum Tomato, Balsamic Reduction

Ghiradelli Milk Chocolate “Martini”
Hazelnut Crisp
\$52.00 Per Person



Lunch – Plated

All plated lunches served with:
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

Local Citrus and Herb Crusted Salmon

Local Mixed Greens
Charred Red Onion, Red and Golden
Tomatoes, Manchengo Cheese,
Cilantro Lime Vinaigrette

Local Citrus and Herb Crusted Salmon
Roasted Corn, Tomato and Black Bean
Fresca, Dark Rum Whipped Sweet Potatoes,
Latin Splashed Vegetables

Florida Key Lime Tart, Fresh Berry Coulis
\$56.00 Per Person

Montreal Skirt Steak

Steakhouse Wedge Salad
Crisp Iceberg Lettuce, Vine Ripe Tomatoes,
Aged Blue Cheese, Buttermilk Ranch
Dressing

Montreal Seasoned Skirt Steak
Red Wine Button Mushrooms,
Sea Salt and Thyme Roasted Fingerling
Potatoes, Wood Fired Vegetables,
Basil Infused Plum Tomato

Cream Cheese and Candied Walnut Carrot
Cake
\$56.00 Per Person

Basil Brushed Local Mahi-Mahi

PGA Garden Salad
Jubilee Tomatoes, Cucumber,
Spun Baby Carrots, Toasted Pecans,
Spanish Sherry Vinaigrette

Basil Brushed Local Mahi- Mahi
Mediterranean Vegetable Orzo Pasta,
Roasted Tomato, Seasonal Vegetables

Meyer Lemon Bar
Toasted Meringue
\$58.00 Per Person



Lunch – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet lunches served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

Pricing based on One Hour Food Service

Café Pronto

Roasted Chicken Noodle Soup

Baby Iceberg Lettuce, Sliced Beefsteak
Tomatoes, Sweet Vidalia Onions, Buttermilk
Ranch Dressing, and Aged Balsamic Dressing

Penne Pasta Salad with Grilled Garden
Vegetables

Toasted Quinoa
Golden Raisins and Fresh Lemon

Sea Salt and Thyme Roasted Red Bliss Potato
Salad, Crisp Bacon and Spring Onion

Assorted Artisan Deli Board:
Oven Roasted Breast of Turkey, Maple Cured
Ham, Peppered Roast Beef, Genoa Salami,
Aged Swiss, Cheddar and Provolone Cheese

Grilled Hot Pastrami
Swiss Cheese, Thousand Island, Rye Bread

Albacore Tuna Salad

Deli Style Rolls
Assorted Mustards and Mayonnaise House

Sliced Seasonal Fruit

Baked Cookies
Deep Dish Brownies
\$54.00 Per Person

The Giant

Enormous Salads

Hand Toss Caesar Salad
Reggiano Parmesan, Focaccia Croutons

Muffaletta Panzanella Salad
Italian Inspired Charcuterie, Tomatoes,
Mozzarella, Provolone, Tiny Onions, Croutons,
Red Wine Mustard Vinaigrette

Freshly Baked Garlic Sticks

Three-Foot Artisan Pizzas:

- Four Cheeses, Fresh Basil, Tomato
- Italian Sweet Sausage, Pepperoni, Ham, Bacon

Super Duper Italian Hero
Cold Meats, Provolone Cheese, Lettuce

Florida Fruit Salad

Huge Chocolate Chip Cookie and Peanut Butter
Cookie

Lemonade

*This menu works well for departures as every item
can be taken to-go. Just let us know and we'll
make proper arrangements*

\$56.00 Per Person



Lunch – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet lunches served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

Pricing based on One Hour Food Service

Il Pranzo Italiano

Minestrone Soup

Hand Tossed Caesar Salad
Herb Croutons, Shaved Parmesan,
Creamy Caesar Dressing

Sliced Heirloom Tomatoes and Buffalo
Mozzarella, Shaved Red Onions,
Aged Balsamic, Really Good Olive Oil

Lemon Oregano Grilled Chicken Panini
Provolone Cheese, Roasted Red Peppers,
Fresh Basil Aioli

Artisan Brick Oven Style Pizzas

Please Select Two

- Cheese, Fresh Basil and Tomato
- Italian Sweet Sausage, Pepperoni
- White Pizza, Whole Milk Ricotta,
Fresh Spinach, Oven Roasted Tomato
- Roasted Peppers, Caramelized Onions,
Crisp Prosciutto

Cavatappi Pasta
Woodland Mushrooms, Spinach, Sun-dried
Tomato Cream, Wood Roasted Olives,
Fresh Rosemary, Manchego Cheese

Soft Garlic Bread Knots

Limoncello Drizzled Melon

Assorted Cannoli's and Biscotti
International Cookies

\$56.00 Per Person

Shake Your Salad

Salad Bar

Assorted Crunchy Greens

Jubilee Tomatoes, Carrots, Cucumbers, Chick
Peas, Shaved Onion, Sweet Peppers, Avocados,
Blue Cheese

Rosemary Grilled Chicken, "Old Bay" Poached Gulf
Shrimp

Buttermilk Ranch and Aged Balsamic Vinaigrette
Attendant Required

Thai Style Beef Salad

Toasted Sesame Vinaigrette

Tarragon Chicken Salad

Local Tomatoes, Basil Pesto Cilligini,
Extra Virgin Olive Oil, Aged Balsamic

Mediterranean White Beans

Grilled Garden Vegetables, Roasted Sweet Peppers

Assorted Artisan Sliders:

- Yellow Fin Tuna, Asian Slaw, Wasabi Aioli,
Soft Potato Roll
- Angus Beef Burger, Aged Vermont Cheddar,
Charred Tomato Aioli, Toasted Brioche Bun
- Crispy Chicken Schnitzel, Lemon Caper Aioli,
Salted Pretzel Roll

Summer Florida Fruit Salad

Assorted Mini Pastries

Bite Size Cakes

Dash of Chocolate

\$58.00 Per Person



Lunch – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet lunches served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

Pricing based on One Hour Food Service

PGA "CLASSIC" Cookout

Local Mixed Greens
Assorted Toppings and Selection of Dressings

Old Fashioned Red Bliss Potato Salad

Crispy Cole Slaw

Macaroni Salad

Chargrilled Black Angus Burgers
Sliced Beefsteak Tomatoes, Leaf Lettuce,
Red Onion, Deli Style Pickles

Assorted Sliced Cheeses, Condiments and
Kaiser Rolls

Blackened Catch of the Day
Red Pepper Remoulade

New York Style Hot Dogs
Split Top Buns

Fresh Herb Marinated Chicken Breast

Boston Baked Beans

Summer Corn Casserole

Sea Salt and Thyme Roasted Potatoes

Momma's Corn Bread

Fresh Cut Watermelon

Warm Apple Cobbler Northern Blueberry Pie
House Baked Brownies
\$58.00 Per Person

The Palm Beacher

Sea Salt and Thyme Roasted Fingerling Potato
and Pencil Bean Salad, Crisp Capers,
White Balsamic Vinaigrette

An Array of Local Greens, Tear Drop Tomatoes,
Hot House Cucumber, Shaved Red Onion,
Local Goat Cheese, Opal Basil Vinaigrette

Roasted Red and Golden Beet Salad, Tart Apples,
Toasted Pistachios, Tangelo Vinaigrette

Marinated Mediterranean White Beans,
Grilled Garden Vegetables, Sweet Roasted
Peppers, Lemon Oregano Dressing

Pan Seared Atlantic Salmon

Lemon Pepper Grilled Breast of Chicken

Toasted Brown Butter Orzo, Cracked Black Olives,
Wilted Spinach, Plum Tomato, Aged Feta Cheese

Roasted Root Vegetables
Spicy Broccolini

Sparkling Mimosa Fruit Salad

Mini Profiteroles
Assorted Mousse Shooters
Chocolate Truffle Crunch
\$60.00 Per Person



Lunch – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet lunches served with:
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas
Iced Tea

Pricing based on One Hour Food Service

The Floridian

Little Havana Black Bean Soup
Crispy Tortilla Strips

Loxahatchee Mixed Greens
Ripe Avocado, Heirloom Tomato,
Toasted Sunflower Seeds,
Ruby Red Grapefruit Vinaigrette

Shaved Heart of Palm, Honey Bell Orange,
Baby Mache, Toasted Cumin Vinaigrette

Orange Mojo Mahi- Mahi
Tropical Fruit Fresca, Meyer Lemon Butter

Hot Cuban Turkey Press
Caramelized Onion, Dill Pickle, Swiss Cheese,
Spicy Mustard

Chimichurri Grilled Skirt Steak
Roasted Corn, Black Bean Tomato Relish

Crispy Plantain and Root Vegetable Chips,
Cilantro Lime Salsa

Sun Splashed Local Melons

Warm White Chocolate Mango Bread Pudding
Meyers Dark Rum Anglaise
Cuban Coffee Chocolate Mousse
Caramel Flan

\$62.00 Per Person

iTruck Lunch

PGA National's Own Food Truck

Full Garden Salad Bar:
Field Greens, Ripe Avocado, Tomatoes,
Toasted Sunflower Seeds, Candied Pecans,
Carrots, Cucumbers, Chick Peas, Shaved Onion,
Sweet Peppers, Blue Cheese,
Buttermilk Ranch, Aged Balsamic Vinaigrette,
Ruby Red Grapefruit Vinaigrette

Crispy Cole Slaw

Sweet Carrot and Plump Raisin Salad

Assorted Pickles and Sours

From the iTruck:

- Champ Burger Sliders, Angus Beef, Vermont White Cheddar, Caramelized Mushrooms and Onions, Roasted Tomato Aioli, Brioche Bun
 - Spicy Buffalo Chicken Bites Cool Ranch Drizzle
 - Crispy Mojo Mahi- Mahi Fish Tacos
 - Sea Salt and Black Pepper French Fries
- Chef Required – 1 per every 50 guests*

Street Eats:

- Grilled Sweet Sausage and Peppers
- New York Style Italian Cold Cut Hoagie

Lemonade Stand:

- Mint Florida Lemonade
- Cucumber Lemonade
- Arnold Palmer
- Freshly Brewed Iced Tea

Deli Style Fruit Cocktail

Assorted Cookies and Homemade Brownies
\$64.00 Per Person



Lunch - Boxed

Box Lunch \$42.00 Each

Sandwiches

Please Select Up to Three:

Herb Seasoned Roast Beef, Aged Vermont, White Cheddar,
Tangy Horseradish, Local Tomato, Soft Baked Onion Roll

Balsamic Roasted Portobello Mushroom and Grilled Garden
Vegetables, Fresh Mozzarella, Cracked Black Olive Tapenade,
Soft Peasant Bread

Shaved Parma Ham, Fresh Mozzarella, Black Olive Tapenade,
Rustic Ciabatta Bread

Oven Roasted Turkey Breast, Brie Cheese, Peach Chutney,
Kaiser Roll

Herb Marinated Grilled Breast of Chicken, Aged Swiss Cheese,
Spicy Arugula, Pesto Aioli, Honey Wheat Baguette

Oven Roasted Breast of Chicken Pancetta Crisp, Beefsteak
Tomato, Leaf Lettuce, Charred Tomato Aioli, Poppy Kaiser Roll

Snacks

Please Select One:

Sea Salt Potato Chips

Gold Pretzels

Sun Chips

Grilled Toasted Cheese Crackers

Honey Roasted Peanuts

Sweet Treat

Please Select One:

Granola Bar

Candy Bar

Pepperidge Farm Artisan Cookies

Whole Fresh Fruit

Please Select One:

Whole Banana

Fresh Apple

Whole Pear



Reception - Hors D'Oeuvres

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

Cold Hors D'Oeuvres

Basil Brushed Maine Lobster Salad,
Honey Brown Bread

Balsamic Marinated Fig with Blue Cheese and
Praline Pecan

Aged Brie Cheese and Fresh Strawberry
Toasted Brioche

Jubilee Tomato, Lemon Mediterranean
Hummus

Smoked Atlantic Salmon Rosette, Red Onion,
Crisp Caper Cream Cheese, Black Bread

Crispy Asparagus Puff, Roasted Red Pepper
Cream Cheese

Five Spice Seared Yellow Fin Tuna,
Cool Cucumber, Wasabi Ginger Aioli

Heirloom Tomato and Fresh Basil Bruschetta

Sun Cut Watermelon Drop, Turtle Creek Goat
Cheese, Aged Balsamic

Carpaccio of Beef, Shaved Parmesan,
Crisp Ciabatta, Lemon Caper Aioli

Little Havana Panini, Roasted Turkey,
Swiss Cheese, Dill Pickle and Spicy Mustard

Grilled Chicken Caesar Bite, Crispy Phyllo Cup,
Aged Parmesan

Parma Ham and Sweet Melon Skewer

Genoa Salami Picks with Aged Provolone,
Kalamata Olive and Extra Virgin Olive Oil

Tarragon Gulf Shrimp Salad,
Honey Whole Wheat Crisp

\$7.00 Each

Hot Hors D'Oeuvres

Truffle Mac and Cheese Tart

Thai Vegetable Spring Roll,
Sweet Thai Chili Sauce

Mini Lump Crab Cakes, Old Bay Red Pepper Aioli

Chimichurri Grilled Chicken Skewer

Wild Raspberry and Brie Phyllo Star

Teeny-Tiny Loaded Cheese Burgers

Gulf Shrimp Casino, Roasted Herb Garlic Butter

Mini Braised Short Rib Empanadas, Salsa Fresca

Toasted Sesame Chicken, Apricot Dipping Sauce

Mini Beef and Wild Mushroom Wellingtons

Crisp Golden Vegetable Samosa

Cocktail Filet Mignon Bites, Horseradish Maytag
Blue Cheese Crust

Steamed Asian Shrimp Shumai,
Basil Ponzu Dipping Sauce

Sweet Bay Scallops Wrapped in Crispy Apple
Smoked Bacon

Grilled New Zealand Lamb Chop Lollipops,
Fresh Mint Jam

\$7.00 Each



Reception – Carving Stations

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All items priced on a per person basis are for the full guarantee, not for a reduced portion of the attendance.

Prices are based on One-Hour Food Service.

Chef Attendant/Carving Fee - \$150.00 each ++

Steamship Round of Beef

Creamed Horseradish, Whole Grain Mustard
and Sourdough Rolls

Serves 125 Guests, Carver Required

\$975.00 Each

Sea Salt and Peppercorn Crusted Prime Rib of Beef

Creamed Horseradish, Grain Mustard,
Silver Dollar Rolls

Serves 30 Guests, Carver required

\$475.00 Each

Bone-in Maple Glazed Ham

Honey Dijon Aioli, Country Style Biscuits

Serves 35 Guests, Carver Required

\$450.00 Each

Rosemary and Thyme Scented Roast Tenderloin of Beef

Creamed Horseradish, Béarnaise Sauce,
Whole Wheat Buns

Serves 20 Guests, Carver Required

\$450.00 Each

Oven Roasted Turkey

Cranberry Relish, Tarragon Aioli,

Silver Dollar Rolls

Serves 30 Guests, Carver Required

\$425.00 Each

Chimichurri Roast Loin of Pork

Mango Chutney, Cuban Bread

Serves 25 Guests, Carver Required

\$425.00 Each

Citrus Maple Mustard Glazed Cedar Plank Salmon

Serves 20 Guests, Carver Required

\$350.00 Each

The Big Fish

Banana Leaf Roasted Local Grouper,
Meyer Lemon Tartar Sauce

Serves 20 Guests, Carver Required

\$405.00 Each

Mini Foie Gras Bratwurst

Foie Gras Brats

Port Wine Syrup, Fontina Fondue, Napa Slaw
Soft Roll

Chef required

\$24.00 Per Person

South American Swords

Displayed on Swords, Carved to Order

Meats:

Argentinian Chorizo

Mojo Breast of Chicken

Grilled Skirt Steak

Sauces:

Chimichurri, Peruvian Red Onion Salsa, Sofrito

Freshly Baked Baguette

Carver Required

\$28.00 Per Person

Whole Roast Suckling Pig

Salsa Verde

Crispy Jicama Cole Slaw

Dinner Rolls

Serves 100 Guests, Carver Required

\$1100.00 Each

Whole Roasted Chicken

Herb Roasted Chicken

Rosemary Pan Fried Potatoes

Tangy Mustard Sauce

Carver Required

\$20.00 Per Person



Reception – Display Stations

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All items priced on a per person basis are for the full guarantee, not for a reduced portion of the attendance.

Prices are based on One-Hour Food Service.

Florida Garden

Array of Gourmet Crudités to Include:
Haricot Vert, Asparagus, Endive Leaves,
Baby Carrots, Fancy Zucchini,
Grape Tomatoes Roasted Mushroom Dip,
Ranch and Blue Cheese Dressings

Your Choice of Two Salads:

- Tomato and Buffalo Mozzarella, Basil Emulsified Extra Virgin Olive Oil
- Baby Spinach Leaves, Red Onions, Orange Segments, Hard Boiled Eggs, Warm Bacon Dressing
- Baby Mixed Greens, Roasted Pear, Pickled Spanish Onions, Gorgonzola Cheese, Balsamic Dressing
- Caesar Salad with Chipotle Grilled Chicken, Lime Paprika Shrimp and Snow Crab Meat

\$24.00 Per Person

Warm Wheel of French Brie

Clover Honey, Toasted Almonds, Local Berries, and Crisp Baguettes

Serves 35 Guests

\$350.00 Each

Local Harvest Vegetable Crudité

Buttermilk Ranch and Vidalia Onion Dip

\$18.00 Per Person

Selection of Imported and Domestic Cheeses

Crusty Baguettes and Savory Crackers

\$20.00 Per Person

Warm Parmesan Spinach and Artichoke Dip

Crispy Corn Tortillas

\$18.00 Per Person

Mediterranean Sampler

Hummus, Baba Ghanoush, Tabbouleh, Israeli Cous Cous Salad, Olive Tapenade, Balsamic Marinated Tomatoes and Basil, Roasted Eggplant, Zucchini with Red Onions, Yellow Squash, Tuscan Breads, Crispy Pita Chips

\$20.00 Per Person

Tuscan Antipasto Board

Assorted Italian Meats and Cheeses Prosciutto, Pepperoni, Salami, Provolone and Fontina Cheeses, Pepperoncini, Imported Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts, Buffalo Mozzarella Cheese with Sun-Dried Tomatoes, Sliced Ripe Tomatoes, Italian Herbs and Olive Oil, Breadsticks and Focaccia Bread

\$550.00 Small (25-35 guests)

\$855.00 Medium (50-75 guests)

\$1150.00 Large (100-125 guests)

Florida Taco Bar

- Catch of the Day
- Carne Asada
- Wild Mushrooms

Cilantro Crema, Pico de Gallo, Shredded Lettuce, Guacamole, Sour Cream, Cheddar Cheese, Salsa Verde, Black Bean and Chard Corn Salsa

\$20.00 Per Person



Reception – Display Stations

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All items priced on a per person basis are for the full guarantee, not for a reduced portion of the attendance.

Prices are based on One-Hour Food Service.

Seafood Reception Specialties

All Seafood Selections Served With Spicy
Tomato Horseradish Sauce and Fresh Lemon

Chilled Jumbo Gulf Shrimp

\$700 per 100 pieces

Fresh Florida Stone Crab Claws

Stone Ground Honey Mustard Aioli

(Available from October 15 to May 15)

MKT Price

Chilled Maine Lobster Medallions

Fresh Lemon Basil Aioli

\$1100 per 100 pieces

Alaskan Snow Crab Cocktail Claws

\$750 per 100 pieces

Freshly Shucked Hand Selected Oysters

\$625 per 100 pieces

Freshly Shucked Littleneck Clams

\$625 per 100 pieces

Ceviche Bar

- Local Mahi-Mahi, Fresh Jalapeno, Meyer Lemon, Red Onion, Cilantro
- Red Snapper, Smoked Chipotle Pepper, Key Lime, Fresh Tomato, Roasted Corn
- Canaveral Bay Scallops, Honey Bell Orange, Habanero Pepper
- Tiny Tomatoes, Fresh Basil Cilligini, Crispy Lemon Capers

On Bar Display, No Chef Required

\$28.00 Per Person

Hand Crafted Ice Display and Sculptures

40" Ice Display **\$800**

80" Ice Display **\$1,500**

80" Ice Ceviche Table **\$1,500**

7' Ice Ceviche Bar **\$2,500**

Ask your Catering / Convention Services Manager for options

Japanese Sushi Bar

All Displays Presented with Soy Sauce, Wasabi,
Pickled Ginger and Chopsticks

Selection of:

- Nigiri Sushi: Tuna, Salmon, White Fish, Shrimp,
- Maki Sushi, Varieties of Rolled Sushi
- Sashimi, Selection of the Finest Sashimi Grade Fish

\$700 per 100 pieces



Reception – Action Stations

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All items priced on a per person basis are for the full guarantee, not for a reduced portion of the attendance.

Prices are based on One-Hour Food Service

Chef Attendant Fee - \$150.00 each ++

“HEY MAC!” and Cheese Station

Cavatappi Pasta, Aged Vermont Cheddar
Cheese Sauce, White Truffle Crunch,
Prepared Three Ways:

- Bay Shrimp, Sweet Peas and Tarragon
- Barolo Braised Short Rib
- Pencil Asparagus, Grilled Wild Mushrooms and Roasted Tomato

Chef Required

\$24.00 Per Person

Little Italy Pasta Sensation

Select Two Pastas and Two Sauces

Pastas: Cheese Tortellini, Rigatoni and Orecchiette

Sauces: Alfredo, Smoked Tomato Ala Vodka, Basil Parmesan Pesto Cream, Crushed Tomato Marinara
Shaved Parmesan, Crushed Red Pepper, Toasted Garlic Bread

Chef Required

\$20.00 Per Person

Add Chicken - \$2.00 Per Person

Add Shrimp - \$4.00 Per Person

The Golden Mushroom Bar

Gently Sautéed Large Mushroom Caps with Fresh Herbs, and White Wine filled to order with:

- Creamed Spinach and Artichoke Gratin
- Sage Sausage and Seafood Stuffing
- Garlic and Fine Herb Escargot

Chef Required

\$18.00 Per Person

Paella Station

Select One of the Following:

- Paella Valenciana with Chicken, Chorizo, Artichokes, Green Beans and Red Bell Pepper
- Paella de Mariscos with Shrimp, Calamari, Mussels and Pacific Seabass
- Paella Conquistador with Shrimp, Chicken, Chorizo, Bell Peppers, Peas

Chef Required

\$30.00 Per Person

Tuscan Risotto Station

Select Two Risottos:

- Cracked Telichory Pepper and Reggiano Parmesan
- Grilled Lemon Chicken and Fresh Basil Pesto
- Roasted Portobello, Asparagus and Tomato
- Sweet Garlic Shrimp and Melted Spinach

Chef Required

\$24.00 Per Person

Sweet Water Shrimp Sauté

Colossal Gulf Shrimp Prepared to Order
(Based on Three Pieces Per Person)

- Roasted Garlic Shrimp, White Wine, Basil and Lemon
- Pan Seared Shrimp, Shaved Fennel, Roasted Tomato, Sweet Peppers, Fine Herbs

Chef Required

\$30.00 Per Person

Florida Straights Pan Seared Crab Cake Station

Jumbo Lump Crab Cakes Sautéed to Order
Citrus Red Pepper Aioli, Roasted Corn Tomato Relish
Chef Required

\$28.00 Per Person

Grilled Mascarpone Polenta Station

- White Truffle Scented Roasted Wild Mushrooms
- Taleggio Cream with Fresh Basil
- Barolo Braised Short Rib of Beef
- Plum Tomato Caper Fresca

Shaved Parmesan and Crushed Red Pepper

Chef Required

\$22.00 Per Person



Reception – Action Stations

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All items priced on a per person basis are for the full guarantee, not for a reduced portion of the attendance.

Prices are based on One-Hour Food Service

Chef Attendant Fee - \$150.00 each ++

“Oodles of Oriental Noodles”

Chinese To-Go Box and Chopstick Display
Select Two Noodles/Rice and Two Toppings:

Noodles/Rice:

- Cellophane Rice Noodle
- Buckwheat Soba
- Japanese Udon
- Vegetable Fried Rice

Toppings:

- Pad Thai: Sesame Seared Tofu, Bean Sprouts, Fresh Basil, Fluffy Egg, Peanuts, Pad Thai Sauce
- Nanking: Baby Shrimp, Carrots, Sweet Peppers, Scallions, Spicy Garlic Brown Sauce
- Szechuan: Grilled Chicken, Shitake Mushrooms, Bamboo Shoots, Green Onions, Tangy Oyster Sauce
- Po Valley: Seasoned Beef, Broccoli, Button Mushrooms, Red Onions, Toasted Sesame Sweet Ginger Sauce

Two Chefs Required

\$30.00 Per Person

Slider Station

- Champ Slider – Angus Burger, Apple Smoked Bacon, Caramelized Onions, Mushrooms, Aged Vermont White Cheddar, Charred Tomato Aioli
- Buffalo Chicken Sliders – Pepper Jack Cheese, Buttermilk Ranch Dressing
- Grilled Pastrami Bites – Spicy Mustard on Rye Bread
- Crab Cake Slider – Old Bay Remoulade, Cabbage Slaw
- Homemade Veggie Patties - Sprouts, Tomatoes, Basil Spread

Two Chefs Required

Choice of Two - \$22.00 Per Person

Choice of Three - \$30.00 Per Person

Cheese Monger and Olive Bar

Carefully Selected Artisan Cheeses
Sliced to Order by Our Cheese Monger
Whole Bunches of Red and Green Grapes,
Whole Berries, Assorted Dried Fruits, Figs,
Dates, Chutneys

International Olive Bar

Olives Stuffed with Almonds, Blue Cheese,
Roasted Peppers, Kalamata Olives, Sun-dried
Tomato Pesto, Olive Tapenade, Fig Tapenade

From Our Bakery

Roast Tomato Focaccia, Ciabatta,
Baguette de France

Chef Required

\$35.00 Per Person

Grilled Cheese Station

- Brie, Fruit Chutney on Brioche
- Cheddar, Muenster on White
- Bacon, Cheddar, Tomato on Waffle
- Jack, Swiss, Avocado on Multi-Grain

Two Chefs Required

\$22.00 Per Person

French Fry Station

French Fries with Three Seasonings:

- Sea Salt and Cracked Black Pepper
- Truffle and Parmesan
- Sriracha

Chef Required

\$15.00 Per Person



Dinner - Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet dinners served with: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

Pricing based on Ninety Minute Food Service

Bar 91 Dinner

91 Soup

Build Your Own Salad Bar
Mixed Garden Greens, Assorted Toppings
and Dressings

Maine Lobster Salad Bites

Champ Burger Bites

October Fest Grilled Bratwurst,
Sauerkraut, Spicy Mustard

New York Style Hot Dogs

Grilled Pastrami Bites

Crab Cake B.L.T. Sliders

Buffalo Chicken Sliders
Pepper Jack Cheese,
Buttermilk Ranch Dressing

Fresh Sliced Tropical Fruit

Double Dutch Brownies and Blondies Assorted
House Made Cookies

\$90.00 Per Person

A Taste of Tuscany

Minestrone Soup

Tossed Caesar Salad
Shaved Parmesan and Herb Croutons

Sliced Beefsteak Tomatoes, Fresh Mozzarella and
Basil, Aged Balsamic, Extra Virgin Olive Oil

Penne Pasta a la Vodka

Mama's Meatballs Marinara

Pan Seared Chicken
Fresh Lemon, White Wine and Capers

Italian Style Vegetables, Fresh Oregano

Assorted Hand Tossed Pizzas

- Four Cheese, Tomato and Fresh Basil
- Spicy Pepperoni and Sausage
- Garden Vegetable

Fresh Fruit Medley

Mini Cannoli's

Mocha Espresso Chocolate Mousse

\$95.00 Per Person



Dinner - Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet dinners served with: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

Pricing based on Ninety Minute Food Service

PGA "Grill On" BBQ

Jumbo Gulf Shrimp, Spicy Tomato Horseradish
Cocktail Sauce and Fresh Lemon

Fresh Dill Marinated Cucumber and
Plum Tomato Salad

Red and Golden Beefsteak Tomatoes, Fresh Basil,
Cracked Black Pepper and Extra Virgin Olive Oil

Chop House Salad, Baby Iceberg, Crisp Bacon,
Crumbled Blue Cheese, Tomato,
and Fresh Herb Vinaigrette

Back Yard Style Potato Salad
Chopped Egg and Green Onion

From The Grill:

Char Grilled New York Strip Loin Steaks
Caramelized Onions and Button Mushrooms
Chef Required

Country Style Ribs

Pan Seared Rosemary Scented Chicken Breast

Blackened Atlantic Salmon, Golden Pineapple Relish

Creamed Corn Casserole
Toasted Butter Crumb Crunch

Chef's Garden Style Vegetables

Baked Idaho and Sweet Potatoes,
Crumbled Bacon, Sour Cream and
Shredded Cheddar Cheese

Assorted Artisan Breads

Fresh Cut Watermelon Wedges

Assorted Fresh Baked Cookies
House Baked Apple, Cherry and Blueberry Pies
Chocolate Pecan Tart

\$92.00 Per Person

The Floribbean

Florida Straights Gulf Shrimp on Ice
Spicy Tomato Horseradish Sauce and Fresh Lemon

Marinated Hearts of Palm and
Honey Bell Orange Salad

Marble Potato Salad

Locally Grown Organic Greens
Tiny Tomatoes, Hot House Cucumber,
Shaved Red Onion, Aged Balsamic and
Loxahatchee Ranch Dressing

Canaveral Bay Scallop Salad,
Fresh Cilantro Lime Vinaigrette

Lemon Thyme Roasted Caribbean Corvina
Tropical Fruit Relish, Three Citrus Butter

Orange Mojo Grilled Breast of Chicken

Sweet Cinnamon Plantains

Chimichurri Grilled Beef Island Steak
Roasted Corn and Black Bean Salsa

Stone Ground Mustard and Honey Glazed Pork
Tenderloin
Roasted Garlic, Softened Spinach

Crisp Yucca Fries

Sweet Potato Soufflé
Golden Glazed Marshmallow Meringue

Island Splashed Grilled Vegetables

An Array of Sliced Tropical Fruits

Nellie and Joe's Key Lime Pie
Roasted Pineapple Upside Down Cake
Espresso Shot Mini Crème Brulee

\$112.00 Per Person



Dinner – Buffet

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see our Executive Menus for additional options under 25 guests.

All buffet dinners served with: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

Pricing based on Ninety Minute Food Service

iTruck Food Festival

PGA National's Own Food Truck

From the Green

Traveling Bamboo Salad Cones

Jubilee Tomato, Basil Pesto Ciliegine Fresh

Mozzarella, Aged Balsamic, EVO

Hearts of Romaine Caesar Salad

Ciabatta Herb Croutons, Shaved Parmesan

Organic Red and Golden Beet Salad Toasted

Pistachio, Tangelo Vinaigrette

Munchies

Crispy Corn Tortilla and Plantain Chips

Stone Ground Guacamole,

Assorted Island Salsa and Fresca

Artisan Brick Oven Style Pizzas:

- Roasted Sweet Peppers, Caramelized Onions, Crispy Pancetta
- Four Cheese Tomato and Basil
- White Pizza, Whole Milk, Ricotta Cheese, Fresh Spinach and Sun Dried Tomato

From the iTruck Cooked to Order:

Chef Required

Birdie Shrimp

Hand Breaded Golden Fried Key West Shrimp,

Sweet Thai Chili Spicy Sriracha Aioli

Braised Short Rib Mac and Cheese

Cavatappi Pasta, Aged White Cheddar Cheese

Sauce, Butter Crumb Crunch Topping

Sweet and Smokey St Louis Ribs

White Truffle Shoestring Fries,

Aged Parmesan Cheese

The Sweet Tooth

Array of Bite Sized Sweets and Treats to

Include a Selection of: Shooters, Mini Crème Brulee, Pastel Macaroon, Ice Cream Novelties and Fruit Bars

\$115.00 Per Person

A Taste of Ironwood

She Crab Soup

Saffron Butter Croutons

Fire Roasted Red and Golden Beet Salad

Toasted Pistachios, Local Goat Cheese,

Tangelo Vinaigrette

I-Wedge Salad

Baby Iceberg, Crisp Apple Smoked Bacon,

Tiny Tomatoes, Crumbled Blue Cheese,

Buttermilk Ranch Dressing

Old Bay Poached Florida Shrimp

Connecticut Sound Freshly Shucked Blue Point

Oysters

Spicy Tomato Horseradish Sauce and Fresh Lemon

Gently Blackened Red Snapper, Citrus Salsa

Pan Seared Diver Sea Scallops

Anson Mills Cheese Grits, Crisp Caper Tomato Fresca

Dry Aged New York Strip Steak "Bistecca",

Tangy Horseradish and Béarnaise Sauce

Chef Required

Boursin Mashed Potatoes

Roasted Brussel Sprouts

Ironwood Artisan Bread and Sweet Butter

Sliced Tropical Fruit

White Chocolate Blueberry Bread Pudding

Mile High Key Lime Pie

Triple Layered Mousse

\$128.00 Per Person



Dinner – Buffet

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Pricing based on Ninety Minute Food Service

Palm Beach Lobster Bake

Caicos Cracked Conch Chowder,
Dark Rum Splash

Caribbean Spiced Jumbo Shrimp, Tangy
Horseradish Cocktail Sauce and Fresh Lemon

Mixed Local Greens Salad, Sundried Papaya,
Sugared Walnuts, Crumbled Goat Cheese,
Tangelo Vinaigrette

Tiny Tomato and Crisp Cucumber Salad,
Three Citrus Vinaigrette

Island Style Jicama Slaw

“From the Land and the Sea”
Steamed and Cracked 1¼lb Maine Lobsters
Sweet Cream Drawn Butter
Chef Required, 1 per 50 guests

Sea Salt and Herb Crusted Roast Prime Rib of
Beef, Creamy Horseradish Sauce
Chef Required, 1 per 100 guests

Pan Seared Mahi- Mahi, Roasted Corn, Fresh
Tomato Black Bean Fresca, Meyer Lemon Butter

Rotisserie Murray Farms Rosemary Roasted
Chicken, Natural Pan Jus

Steamed Red Bliss Potato, Fresh Dill Butter

Caribbean Roasted Corn Casserole,
Toasted Butter Crumb Crunch

Crisp Pencil Beans, Caramelized Onions

Ribbons of Freshly Sliced Fruit

Warm Mango Bread Pudding,
Bahamian Vanilla Bean Sauce

Local Strawberry Shortcake
Sweet Buttermilk Biscuits,
Double Whipped Cream

Roasted Pecan Chocolate Pie
\$145.00 Per Person



Dinner – Buffet

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Pricing based on Ninety Minute Food Service

Dine Around the PGA

IBAR

The Mezze

Traditional Hummus, Roasted Tomato Tapenade,
Tabbouleh, Cracked Black Olives,
Grilled Pita Chips, Cracker Flats

iBar Gulf Shrimp Cocktail
Spicy Tomato-Horseradish Sauce
and Fresh Lemon

Crispy Sea Salt French Fries

BAR91

Famous New England Lobster Roll Bites
Fresh Main Lobster Salad,
Golden Toasted Box Bun

Make Your Own Chopped 91 Cobb Salad
Local Greens, Vine Ripe Tomatoes, Avocado,
Nueske Bacon, Crumbled Blue Cheese,
Buttermilk Ranch Dressing

Philly Cheese Steak Wrap
Shaved Sirloin Steak, Caramelized Onions and
Sweet Peppers, Aged Cheddar and Jack Cheese
Chef Required

BEAR TRAP

Grilled Mahi-Mahi Fish Tacos
Soft Flour Tortillas, Salsa Fresca,
Cilantro Jalapeno Aioli, Jack Cheese

Spicy Black Beans and Rice

Assorted Flat Bread Pizzas:

- Cuban Style
Mojo Roasted Pork, Country Ham,
Aged Swiss, Pickles, Spice Mustard
- BBQ Chicken
Grilled Chicken, Tangy BBQ-Sauce,
Caramelized Onion, Vermont Cheddar Cheese
- Margarita
Roasted Tomatoes, Buffalo Mozzarella,
Fresh Basil, Aged Balsamic

IRONWOOD

Red and Golden Beet Salad
Fire Roasted Beets, Heirloom Tomatoes, Toasted
Pistachios, Local Goat Cheese, Tangerine Vinaigrette

Yellow Fin Tuna Tartare
Haas Avocado, Pickled Onions, Honey Bell Orange,
Bibb Lettuce

Dry Aged New York Strip Steak “Bistecca”
Horseradish Cream and Béarnaise Sauce
Soft Dollar Rolls
Chef Required

Aged White Cheddar Au Gratin Potatoes

PALM TERRACE

An Array of Sun Soaked Fruits and Melons

Buttermilk Waffle, Hand Churned Vanilla Ice Cream,
Assorted Berry Compotes, Shaved Chocolate, Fresh
Whipped Cream
Attendant Required

Assorted Creative Shooters
Florida Key Lime Tart, New York Style Cheesecake,
White Russian Cookie Crumble, Coconut Passion
Charlotte

\$150.00 Per Person



Dinner - Plated

All plated dinners served with:
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

For "Tableside Choice of Dessert", choose two (2) desserts to offer for additional \$6.00 ++ per person
Available for Groups up to 75ppl

3-Course Herb Roasted Breast of Chicken

Local Greens
Valencia Orange Sections, Tiny Tomatoes,
Crisp Cucumber, Sugared Pecans,
Sesame Citrus Vinaigrette

Herb Roasted Breast of Chicken

Brown Butter Cauliflower Puree
Sea Salt and Thyme Fingerling Potatoes
Crisp Pencil Beans
Wood Roasted Carrots

Southern Style Chocolate Pecan Tart
Bourbon Caramel Sauce

\$80.00 Per Person

3-Course Maple Mustard Glazed Corvina

Spinach and Endive Salad,
Tiny Tomatoes, Sundried Cranberries,
Toasted Almonds, Red Raspberry Vinaigrette

Maple Mustard Glazed Cedar Plank Corvina

Rosemary Roasted Potatoes
Country Style Green Beans
Red Onion Jam
Baby Carrot

Warm White Chocolate Bread Pudding
Northern Blueberry Compote

\$85.00 Per Person

3-Course Grilled Breast of Chicken and Gulf Shrimp

Local Tomatoes and Buffalo Mozzarella Salad
Fresh Snipped Basil, Extra Virgin Olive Oil,
Aged Balsamic Dressing

Grilled Breast of Chicken
and

Jumbo Gulf Shrimp
Port Wine Reduction and
Honey Bell Orange Butter

Roasted Organic Vegetable Risotto
Button Mushrooms
Spicy Broccolini

Raspberry Almond Edelweiss
Tahitian Vanilla Cream

\$95.00 Per Person

4-Course Braised Short Rib of Beef

Grilled Gulf Prawns
Creamy Mascarpone Polenta,
Crisp Caper Tomato Fresca

Hearts of Romaine Caesar Salad, Parmesan
Tuiile, Cracked Black Pepper, Crisp Capers,
Olive Oil Horseradish Dressing

Barolo Braised Short Rib of Beef

Buttermilk Mashed Potato
Roasted Root Vegetables
Tiny Green Beans

Decadent Molten Chocolate Lava Cake
Fresh Berry Compote

\$105.00 Per Person



Dinner - Plated

All plated dinners served with:
Freshly Baked Rolls and Sweet Butter
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Selected Teas

For "Tableside Choice of Dessert", choose two (2) desserts to offer for additional \$6.00 ++ per person
Available for Groups up to 75 ppl

4-Course Horseradish Crusted Filet of Beef

Pan Seared Diver Sea Scallop and Grilled
Vegetable Mediterranean Risotto,
Blistered Asparagus, Roasted Jubilee Tomato,
Meyer Lemon Butter

Heirloom Tomato Carpaccio
Fresh Basil Pesto Cilligini, Spicy Arugula,
Lemon Oregano Vinaigrette

Horseradish Crusted Filet of Beef

White Truffle Whipped Potatoes
Honey Baked Acorn Squash
Brown Butter Broccolini
Baby Carrot

Normandy French Apple Tart
Vanilla Bean Ice Cream

\$120.00 Per Person

3-Course Filet Mignon and Mahi Mahi

Jumbo Lump Crab Cake
Softened Spinach, Roasted Corn Tomato Salsa,
Local Citrus Butter

Grilled Petite Filet Mignon Cabernet Reduction
and
Gently Roasted Mahi Mahi Fresh Basil Butter

Sea Salt and Olive Oil Crushed Potatoes
Spicy Broccolini
Honey Roasted Spaghetti Squash
Roasted Plum Tomato

Key Lime Crème Brulee
Pastel Macaroon Cookie

\$130.00 Per Person

3-Course Filet Mignon and Shrimp

Little Gem Lettuce, Peppered Local Goat Cheese,
Tiny Tomatoes, Candied Walnuts, Aged Sherry
Vinaigrette

Grilled Petite Filet Mignon
and
Tomato Garlic Sweet Water Shrimp

Vermont Cheddar Potato au Gratin
Wood Roasted Mushroom
Blistered Asparagus
Sunburst Squash

Sweet Milk Chocolate Ruffle Cake
Summer Raspberry Reduction

\$115.00 Per Person

3-Course Filet of Beef and Lobster Tail

Organic Roasted Red and Golden Beet "Martini",
Crumbled Goat Cheese, Toasted Pistachios,
Tangelo Vinaigrette

Porcini Mushroom Crusted Filet of Beef
and
Basil Butter Poached Lobster Tail

Black Truffle Whipped Potato
Pencil Asparagus
Wood Grilled Carrots

Dark Chocolate Opera Cake

\$140.00 Per Person



After Dinner – Dessert Stations

Menus are based on a minimum of 25 guests unless otherwise noted.
Please see a la carte Refreshment Menus, or Executive Menus for options under 25 guests.

One Hour Food Service

Sticks, Pops, and Treats

White and Dark Chocolate Covered
Cheesecake Pops
Chocolate Dipped Fluffy Marshmallows
Double Dutch Chocolate Brownie Pops
Rice Crispy Cakes
Mocha Milk Chocolate Macaroons

\$18.00 Per Person

The PGA Viennese Table

Assorted Mini Treats and Sweet Bites
to Include:
Warm Chocolate Blueberry Bead Pudding,
Tiramisu, Coconut Desire, Cream Cheese
Carrot Cake, Chocolate Edelweiss,
Hazelnut Crunch, Mini Eclairs,
Assorted Chocolate Truffles,
Dessert Shooters, Continental Cookies

\$20.00 Per Person

Artisan Chocolate Fondue

Rich White and Dark Chocolate
Golden Pineapple, Fresh Strawberries,
Sweet Melons, Butter Pound Cake,
Fluffy Marshmallows, and Rice Crispy Treats

\$20.00 Per Person

Bananas Foster Station

Vanilla Bean Ice Cream
Topped with Ripe Bananas
Flambéed with Meyer's Rum and Brown Sugar
Chef Required

\$20.00 Per Person

In the Mood for Warm Cookies?

Let our PGA Chef Bake Cookies To Order!
Double Chocolate, Chocolate Chip, Peanut
Butter, Oatmeal Raisin, White Chocolate
Macadamia

Chocolate Milk, Whole Milk, Skim Milk...
and Milk Punch!
Spiked Milk with Whiskey and a Dollop of
Whipped Cream
Chef Required

\$20.00 Per Person

Convection Oven \$200.00

Old Fashioned Butter Milk Shortcake Station

Homestead Strawberries
Bing Cherry Jubilee
Brown Sugar Bananas
Maine Blueberry Compote
Double Whipped Cream, Toasted Almonds,
Dark Chocolate Chips, Golden Toasted Coconut
Chef Required

\$18.00 Per Person

The Candy Shoppe

Select Five Favorite Candies to be Displayed in
Glass Jars:
M&M Chocolate, M&M Peanut, Assorted Jelly Beans,
Milk Chocolate Malt Balls, Chocolate Covered Raisins,
Reese's Pieces, Snickers, Milky Way, Chocolate Mini
Pretzels, Fireball Candy, Jawbreakers, Sweet Tarts,
Gummy Bears, Worms, Sour Candy, Trolli Gummy
Rings, Air Heads, Pixy Stix, Strawberry Licorice
Twists, Pink and White Marshmallows

\$16.00 Per Person

Old Fashion Coke Float

Vanilla Ice Cream
Coca-Cola, Orange Soda, Cream Soda, Root Beer
Whipped Cream
Maraschino Cherries
Attendant Required

\$16.00 Per Person

Sundae Station

Hand Churned Tahitian Vanilla Bean,
Double Chocolate and Strawberry Ice Creams
Chocolate, Marshmallow and Caramel Sauces
Bananas, Strawberries, Toasted Coconut, Chopped
Nuts, M&Ms, Chocolate Shavings, Oreo Cookie
Crumbles, Maraschino Cherries,
and Fresh Whipped Cream
Attendant Required – 1 for every 50 guests

\$22.00 Per Person



Beverages - Host

All Bars Include Your Selection of Top Shelf or Premium Liquors, Imported and Domestic Beers, Select Wines, Mixers, Soft Drinks and Bottled Water.

1 Bartender for every 75 Guests

Package Bar

Prices are Quoted on a Per Person Basis
Bartender is Required

Premium Selection

Tito's, Tanqueray, Cruzan, Captain Morgan,
Dewar's, Jim Beam, Canadian Club,
Sauza Gold, Bailey's
\$25.00 Per Person For The First Hour
\$12.00 Per Person Each Additional Hour

Top Shelf Selection

Grey Goose, Hendricks, Bacardi 8, Captain
Morgan,
Glenfiddich 12 yr old, Woodford Reserve,
Crown Royal, Cuervo 1800, Baileys
\$30.00 Per Person For The First Hour
\$14.00 Per Person Each Additional Hour

Beer & Wine Bar

Beer

Budweiser, Bud Light, Miller Lite, Amstel Light,
Heineken, Corona, O'Doul's

PGA Selection of Wine

Chardonnay, Cabernet Sauvignon, Merlot

Non Alcoholic Beverages

Assorted Soft Drinks, Bottled Water,
Fruit Juices

\$20.00 Per Person For The First Hour
\$8.00 Per Person Each Additional Hour

Non Alcoholic Beverage Bar

Shirley Temple, Fresh Juices, Lemonade,
Arnold Palmer, Soft Drinks
\$12.00 Per Person For The First Hour
\$6.00 Per Person Each Additional Hour

Consumption Bar

Charges are Based on a Per Drink Basis,
Reflecting the Actual Number of Drinks Consumed
Bartender is Required

Premium Selection

Tito's, Tanqueray, Cruzan, Captain Morgan,
Dewar's, Jim Beam, Canadian Club,
Sauza Gold, Bailey's
\$12.00 Per Drink

Premium Martinis

\$16.00 Per Drink

Top Shelf Selection

Grey Goose, Hendricks, Bacardi 8, Captain Morgan,
Glenfiddich 12 yr old, Woodford Reserve,
Crown Royal, Cuervo 1800, Bailey's
\$14.00 Per Drink

Top Shelf Martinis

\$18.00 Per Drink

Domestic Beer

Budweiser, Bud Light, Miller Lite, O'Doul's
\$7.00 Per Drink

Imported Beer

Amstel Light, Heineken, Corona
\$8.00 Per Drink

PGA Selection of Wine

Chardonnay, Cabernet Sauvignon, Merlot
\$10.00 Per Drink

Non Alcoholic Beverages

Assorted Soft Drinks, Mineral Bottled Water,
Fruit Juices
\$6.00 Per Drink



Beverages - Cash

Cash Bar Prices include Tax and Gratuity

Premium Cocktails **\$14.00**
Top Shelf Cocktails **\$16.00**

House Wines **\$12.00**
Imported Beer **\$9.00**
Domestic Beer **\$8.00**

Assorted Soft Drinks **\$7.00**
PGA National Resort & Spa Bottled Water
\$7.00

Specialty Bars

Brunch Bar

Champagne, Mimosa, Bellini, Bloody Mary,
Assorted Soft Drinks
Tomato Juice and Clamato
Toppings: Cheese and Meat Cubes, Shrimp,
Bacon, Celery
Spices Bar: Horseradish, Freshly Ground
Pepper, Paprika, Red Pepper Flakes
Olives Bar: Pickle, Pimiento, Blue Cheese,
Pepper

\$20.00 Per Person For The First Hour
\$10.00 Per Person Each Additional Hour

Classic Mimosa

Freshly Squeezed Florida Orange Juice

Classic Bellini

Peach Puree, Splash of Grenadine, Prosecco

Raspberry Bellini

Raspberries, Fresh Lime Juice, Sugar Cane
Liquor

Delight

Blood Orange, Elder Flower Liquor

Berry Bubbles

Strawberry, Fresh Lime Juice, St. Germain

Bartender Fees \$150.00 each for the first 3
hours, \$50.00 for each additional hour

Cashier Fees \$100.00 each for the first 3 hours,
\$35.00 for each additional hour

Mojito Bar

Select Three

- Original - Muddled Mint, Lime, White Rum,
Splash of Soda
- Champagne
- Pomegranate
- Fruit - Passion Fruit, Raspberry or Mango

\$15.00 Per Drink

\$7.00 Per Hour When Added to a Package Bar

Scotch & Stogies

Scotch, Malts, Cognacs and More

*Ask your Catering/Conference Services Manager for a
Cigar Selection*

Consumption Pricing Applies based on
Selection

Cordial Bar

Amaretto, B&B, Kahlua, Sambuca, Port Wine,
Baileys, Frangelico, Grand Marnier

\$14.00 Per Drink

\$8.00 Per Hour When Added to a Package Bar

Frozen Tropical Drinks

Margarita, Pina Colada, Strawberry Daiquiri,
Mango Daiquiri

\$15.00 Per Drink

\$7.00 Per Hour When Added to a Package Bar

Handcrafted Ice Bar

Champagne Ice Bar **\$2,500**

Mojito Bar **\$3,000**

Ice Beer Wall **\$1,700**

*Ask your Catering/Conference Services Manager for a List
of Creative Options*



After Dinner - Late Night Snacks

Minimum of \$650
Your selection of Up to Two

Buttermilk Biscuits

Sage Sausage, Egg and
Vermont Cheddar Cheese

\$108.00 Per Dozen

Flaky Buttery Croissant

Maple Sugar Cured Ham, Egg and
Monterey Jack Cheese

\$108.00 Per Dozen

Crispy Dim Sum

Served in Small To-Go Chinese Boxes

\$108.00 Per Dozen

Edamame

Served in Small To-Go Chinese Boxes

\$96.00 Per Dozen

Artisan Brick Oven Style Pizzas

Select Two:

- Cuban Style
Mojo Roasted Pork, Country Ham,
Aged Swiss, Pickles, Spice Mustard
- BBQ Chicken
Grilled Chicken, Tangy BBQ-Sauce,
Caramelized Onion, Vermont Cheddar
Cheese
- Margarita
Roasted Tomatoes, Buffalo Mozzarella,
Fresh Basil, Aged Balsamic
- White Pizza
Whole Milk Ricotta, Fresh Spinach,
Oven Roasted Tomato
- Italian Sweet Sausage
Pepperoni, Roasted Peppers,
Caramelized Onions

\$180.00 Per Dozen

Popcorn

Select One:

- Cinnamon Sugar
- Truffle-Parmesan
- Kettle Corn

Served in Small Popcorn Boxes

\$60.00 Per Dozen

Truffle French Fries

Served in Bamboo Cones

\$84.00 Per Dozen

Champ Slider

Angus Burger, Apple Smoked Bacon,
Caramelized Onions, Mushrooms,
Aged Vermont White Cheddar,
Charred Tomato Aioli

\$108.00 Per Dozen

Buffalo Chicken Sliders

Pepper Jack Cheese,
Buttermilk Ranch Dressing

\$108.00 Per Dozen

Grilled Pastrami Bites

Spicy Mustard on Rye Bread

\$108.00 Per Dozen