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# Sandestin Wedding Menus



## THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

Sandestin has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to venues overlooking the Choctawhatchee Bay, Sandestin offers the perfect location for an unforgettable wedding.



# Deluxe Cocktail Hour

*Minimum of 100 guests*

*Price based on 12 pieces per guest*

## DISPLAYS

Imported & Domestic Cheeses, Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers  
Chef's Selection of the Freshest Market Vegetables. Served with Buttermilk Ranch  
Garlic Parmesan, French Onion Dips

## HOT HORS D' OEUVRES

*Choice of three, based on 4 pieces per person:*

Coconut Shrimp, Orange- Horseradish Marmalade  
Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch  
Mushroom Florentine  
Spicy Chicken Quesadillas, Cilantro Crema  
Bacon-Wrapped Shrimp  
Spanakopita  
Vegetable Spring Rolls, Sweet Soy-Ginger Dipping Sauce  
Mini Homemade Meatballs, Zesty Marinara Sauce, Parmesan Cheese  
Southern Fried Chicken Fingers, Honey Mustard Sauce

## COLD CANAPÉS

*Choice of three, based on 4 pieces per person:*

Asparagus, Prosciutto Ham, Roasted Peppers on Crostini  
Heirloom Tomato & Fresh Mozzarella Crostini, Torn Basil  
Spicy Ancho Chicken, Avocado Crema on Cucumbers  
Gorgonzola Cheese Mousse, Walnut Crostini  
Spicy Shrimp Crostini, Red Pepper Aioli  
Wasabi Tuna on Cucumber Sphere

*Beverage Station to include:*

Freshly Brewed Iced Tea  
Iced Water & Freshly Brewed Coffee, Sandestin's Tea Selection

**\$45** per guest



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# Ala Carte Hors d'Oeuvres

For Cocktail hour, Chef recommends 3 to 5 per guest, per hour.

For Dinner, Chef recommends 6 to 8 Hors d' Oeuvres per guest, per hour.

Hand passed or Display

100 piece Minimum

*CHEF FAVORITES	per piece
*Spicy Ancho Chicken, Avocado Crema on Cucumbers .....	\$3.00
Heirloom Tomato & Fresh Mozzarella Crostini, Torn Basil .....	\$3.00
*Onion Comfiture, Herbed Goat Cheese & Olives Tart Shell .....	\$3.00
Granny Smith Apple, Bleu Cheese & Walnuts on Toast .....	\$3.00
*Wine Poached Pear & Almond Brie.....	\$3.00
*Jerk Chicken Salad Bouchée, Mango Salsa.....	\$3.00
Asparagus, Prosciutto Ham, Roasted Peppers on Crostini.....	\$3.00
Gorgonzola Cheese Mousse & Toasted Walnuts .....	\$3.00
Baby Mozzarella, Grape Tomato Skewers, Pesto Marinated.....	\$3.25
Prosciutto & Melon Canapé, Mascarpone Dijon Cream.....	\$3.50
Seasonal Fruit Kabobs, Greek Vanilla Yogurt.....	\$3.50
*Salmon Tartar Bouchée, Dill Crème Fraiche .....	\$3.75
Fig & Goat Cheese Mousse .....	\$3.75
Mini Smoked Salmon Canapé, Caviar & Dill Cream Cheese .....	\$4.00
Smoked Duck Breast, Lingonberry-Thyme Relish Crostini .....	\$4.00
*Spicy Shrimp Crostini, Red Pepper Aioli .....	\$4.00
California Roll, Wasabi Aioli.....	\$4.00
Carpaccio of Beef on Truffled Polenta Cake .....	\$4.00
*Spicy Tuna Tartare, Wakame Salad on Wonton Crisp .....	\$4.00
*Paprika Seared Beef Tenderloin, Onion Confit, Creamy Horseradish on Toasted Baguette .....	\$4.00
*Shrimp Cocktail Shooter, Horseradish, Cocktail Sauce.....	\$5.00



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# Ala Carte Hors d'Oeuvres

For Cocktail hour, Chef recommends 3 to 5 per guest, per hour.

For Dinner, Chef recommends 6 to 8 Hors d' Oeuvres per guest, per hour.

Hand Passed or Display under Heat Lamps

100 piece Minimum

## \*CHEF FAVORITES

	per piece
Greek Spanakopita .....	\$3.00
Cheddar Cheese Stuffed Jalapeño Poppers, Chipotle Ranch .....	\$3.00
Vegetable Spring Roll, Sweet Chili Dipping Sauce .....	\$3.00
*Mushroom Taleggio Arancini.....	\$3.00
Pork Potstickers, Sweet Chili Dipping Sauce .....	\$3.00
*Stuffed Mushroom Florentine, Gorgonzola Cream.....	\$3.25
*Lemongrass Chicken Dumpling, Soy Dipping Sauce.....	\$3.25
Mini Beef Kabobs, Peppercorn Sauce.....	\$3.50
Fried Mahi-Mahi Fingers, Creole Remoulade .....	\$3.50
*Conch Fritter, Mango Cajun Remoulade .....	\$3.50
*Spicy Chicken Quesadilla, Cilantro Crema .....	\$3.50
*Coconut Chicken Satay Skewers, Thai Peanut Sauce.....	\$3.50
BBQ Chicken Biscuit .....	\$3.75
Southern Fried Chicken Fingers, Honey Mustard.....	\$3.75
*Jerk Chicken Kabob, Mango- Habañero Glazed .....	\$3.75
*Chipotle Shrimp Mini Empanada.....	\$4.00
BBQ Pork Stuffed Corn Bread.....	\$4.00
*Mini Beef or Chicken Wellingtons.....	\$4.00
*Phyllo Wrapped Shrimp.....	\$4.00
Beef Teriyaki Skewers, Asian Mustard Sauce .....	\$4.00
*Coconut Shrimp, Orange-Horseradish Marmalade.....	\$4.00
*Scallop or Shrimp Wrapped in Bacon.....	\$4.00
*Signature Sandestin Miniature Crab Cakes, Creole Tartar Sauce .....	\$5.00
*Baby Lamb Chops, Honey-Mint Sauce.....	\$6.00



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# Displays

## COCKTAIL HOUR DISPLAYS

### FRESH SEAFOOD ON ICE

Horseradish Cocktail & Cognac Sauce, Tabasco, Lemons & Crackers  
(Mignonette & Fresh Horseradish for Oysters Selection)

Per 100 pieces

Jumbo Gulf Shrimp, 21/25, Peeled .....	<b>\$495</b>
<i>Chef Recommends 3 per guest</i>	
Jumbo Gulf Shrimp, 31/35, Peel n' Eat .....	<b>\$450</b>
<i>Chef Recommends 3 per guest</i>	
Oysters on the Half Shell .....	<b>\$475</b>
<i>Chef Recommends 2 per guest</i>	
Snow Crab Claws .....	<b>\$450</b>
<i>Chef Recommends 3 per guest</i>	
Jonah Crab Claws .....	<b>\$475</b>
<i>Chef Recommends 3 per guest</i>	
Florida Stone Claws .....	<b>\$750</b>
<i>Chef Recommends 3 per guest</i>	

### SUSHI DISPLAY

Assorted Sushi & California Rolls Wasabi  
Soy Sauce, Pickled Ginger

*Based on 3 pieces per person*

**\$500** per display serves approximately 50 guests

**\$800** per display serves approximately 100 guests

### HAND-PASSED SUSHI

Assorted Sushi & California Rolls

*Based on 3 pieces per person*

*Minimum of 30 Guests*

**\$12** per guest

## SALMON

Two Whole Sides of Cedar Planked Smoked Salmon Fillet  
Glazed with House Mustard  
Basket of Fresh Market Greens, Lemon Vinaigrette

*Serves approximately 75 guests*

**\$400** each

## BAKED BRIE EN CROUTE

Puff Pastry-Wrapped Double Cream Brie  
Baked Golden Brown & Warm Berry Compote

*Serves approximately 75 guests*

**\$325** each

## FROMAGE STATION

Deluxe Presentation of Imported & Domestic Cheeses  
Garnished with Fresh & Dried Fruit  
Assorted Gourmet Crackers & Toasted French Bread

**\$14.95** per guest

## FARMERS FRESH VEGETABLE

Chef's Selection of the Freshest Market Vegetables  
Buttermilk Ranch, Garlic Parmesan, French Onion Dips  
Assorted Crackers & Breadsticks

**\$12** per guest

## ANTIPASTI

Imported Cured Meats, Soft & Dry Cheeses, Local Seasonal  
Vegetables, Marinated Olives, Warm Spinach & Artichoke Fondue  
Flatbreads, Crostini & Breadsticks

**\$16.95** per guest

## FRESH FRUIT KABOB DISPLAY

Skewered Fresh Seasonal Fruit  
Served with Honey Yogurt Dip & Whipped Cream

**\$150** serves approximately 40 guests

**\$250** serves approximately 75 guests

**\$350** serves approximately 125 guests



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# Butcher Block

Uniformed Chefs will carve the following selections:

## **Herb Roasted Beef Tenderloin**

Merlot Jus, Truffle Dijon Mustard, Miniature Rolls ..... \$425  
*Serves approximately 10-15 guests*

## **Honey Glazed Oven-Roasted Turkey Breast**

Cranberry Sauce, Giblet Sage Gravy, Miniature Rolls..... \$345  
*Serves approximately 30 guests*

## **Roasted Prime Rib of Beef**

Au Jus, Creamed Horseradish, Stone Ground Mustard, Miniature Rolls ..... \$550  
*Serves approximately 30 guests*

## **Jerk Brined Roasted Pork Loin**

Chipotle BBQ Sauce, Miniature Rolls ..... \$350  
*Serves approximately 30 guests*

## **Pepper Crusted New York Strip**

Brandy-Green Peppercorn Sauce, Miniature Rolls ..... \$495  
*Serves approximately 30 guests*

## **Southern Style House-Smoked Brisket**

Signature Sandestin BBQ Sauce, Crispy Onion Straws, Mini Onion Rolls ..... \$375  
*Serves approximately 30-40 guests*

## **Roasted Herb Crusted Leg of Lamb**

Rosemary Jus, Mint Jam, Miniature Rolls..... \$450  
*Serves approximately 30-40 guests*

## **Sugar Cured Spiral Country Ham**

Bourbon Honey Glazed, Grained Mustard, Southern Biscuits ..... \$340  
*Serves approximately 50 guests*

## **Rosemary Crusted Baron of Beef**

Red Wine Sauce, Horseradish Creme, Miniature Rolls ..... \$950  
*Serves approximately 150-175 guests*

*Chef attendant's fee is \$75 per station, per hour.*



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# Action Stations

Choose from the following to complement your menu.

All stations require One Chef Attendant per 75 Guests at **\$75** per Attendant

## GULF OYSTERS STATION

Fresh Gulf Oysters with Cocktail Sauce  
Lemons, Saltine Crackers, Hot Sauce  
Spicy Horseradish & Classic Mignonette

**\$18** per guest

## SANDESTIN'S AWARD-WINNING GUMBO FLAMBÉ STATION

Shrimp & Crawfish, Flambéed with  
Jack Daniel's & Topped with White Rice

**\$20** per guest

## NEW ORLEANS BARBECUE SHRIMP SAUTÉ STATION

Large Gulf Shrimp Sautéed & Simmered in  
New Orleans-Style Brown Butter Sauce  
Served with Steamed Rice, Green Onions & French Bread

**\$24** per guest

## FROM THE SIDELINES STATION

*Sliders:* Blue Cheese Crusted Sirloin Burgers  
Marinated Tomatoes, Pickled Red Onion

Southern Style Fried Chicken Slider  
Honey Mustard & Sour Pickles

Pulled Pork Sliders, Whiskey BBQ Sauce

*Fries:* Seasoned, Curly & Tater Tots

*Condiments:* Sriracha Mayo, House-made Ketchup

**\$25** per guest

## SOUTHERN GRITS STATION

Creamy Anson Mill Stone Organic Grit "Cocktails"

*Grits Selection:* Farmhouse Cheddar Grits  
Roasted Garlic & Herb Grits

*Toppings:* Red Wine Braised Short Ribs  
Southern Tomato Okra Stew, Barbecued Shrimp

**\$25** per guest

*Substitute Mashed Potato for Grits*

## MEXICAN BITES STATION

Taco Bar to include:

Fried Corn Tortilla Chips, Hard Taco Shells, Flour Tortillas  
Spiced Ground Beef, Adobo Marinated Grilled Chicken  
Shredded Lettuce, Diced Tomato, Black Olives, Grilled Corn  
Shredded Cheddar & Monterey Jack, Pickled Jalapenos Cilantro  
Crema, Fiery Tomato Salsa, Fresh Guacamole  
Fire Roasted Peppers & Onions

**\$28** per guest

## ITALIAN STATION

*(Prepared in Front of Guests)*

Tuscan Style Risotto  
Dry Aged Parmesan Cheese, Mascarpone

Served with the Following Accoutrements:  
Braised Short Rib, Tomato Seafood Stew  
Roasted Mushrooms & Zucchini Ragout

Selection of Pastas

*Choice of two:*

Cheese Tortellini, Parmesan Sage Cream  
Mushroom Ravioli, Marsala Mushroom Jus  
Penne Pasta, Zesty Basil Marinara Sauce  
Italian Sausage Baked Pasta  
Truffle Macaroni & Cheese

**\$28** per guest



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# Superior Reception

Minimum of 100 guests

## DISPLAYS

Price based on 12 pieces per guest

Imported & Domestic Cheeses  
Garnished with Fresh & Dried Fruit, Assorted Gourmet Crackers  
Chef's Selection of the Freshest Market Vegetables  
Served with Buttermilk Ranch, Garlic Parmesan, French Onion Dips

## HOT IMPRESSIONS

Choice of three, based on 4 pieces per guest:

Coconut Shrimp, Orange-Horseradish Marmalade

Jerk Chicken Kabob, Mango- Habanero Glazed

Mini Beef Wellington

Spicy Chicken Quesadillas, Cilantro Crema

Mini Beef Kabob, Peppercorn Sauce, Spanakopita

Vegetable Spring Roll, Sweet Soy-Ginger Dipping Sauce

## CHILLED IMPRESSIONS

Choice of three, based on 4 pieces per guest:

Salmon Tartar Bouchée, Dill Crème Fraiche

Pesto Marinated, Baby Mozzarella, Grape Tomato Skewers

Paprika Seared Beef Tenderloin, Onion Confit

Creamy Horseradish on Toasted Baguette

Spicy Tuna Tartar, Wakami Salad on Wonton Chip

Jamaican Jerk Chicken Tartlet, Mango Chutney

Carpaccio of Beef on Truffle Polenta Cake

Beverage Station to include:

Freshly Brewed Iced Tea  
Iced Water & Freshly Brewed Coffee  
Sandestin's Tea Selection

**\$58** per guest

## CARVING STATION

Choice of one Carving Station, Price based on 12 pieces per guest:

Served with Sliced Miniature Rolls

Roasted Rosemary Crusted Top Round of Beef (2)  
Horseradish Cream, Au Jus

Whole Roasted Breast of Turkey (2)  
Cranberry Chutney, Turkey Gravy

Honey-Cured Country Baked Ham (2)  
Stone Ground Mustard, Herb Mayo

## ACTION STATION

Choice of one Action Station, Price based on 12 pieces per guest:

### Pasta Station

Chef's Selection of Pastas made to order with:

Fresh Garlic, Sweet Peas, Roasted Mushrooms  
Asparagus Tips & Fire Roasted Peppers, Parmesan Alfredo  
Putanesca & Pesto Sauces, Chili Flakes, Fresh Chopped Herbs,  
Grated Pecorino Cheese, Toasted Italian Garlic Bread

### Fajita Station

Choice of: Adobo Marinated Grilled Chicken  
or Chipotle Dusted Beef Fajitas

Fire Roasted Peppers & Onions  
Served with Soft Flour Tortillas, Cheddar Cheese  
Shredded Lettuce, Diced Tomatoes, Cilantro Sour Cream Fresh  
Guacamole & Zesty Salsa

### Sandestin's Award-Winning Gumbo Flambé Station

Andouille Sausage, Okra, Bay Shrimp, Louisiana Crawfish Tails  
Flambéed with Jack Daniel's, Served with White Rice

## ADD A SALAD OR SOUP

**\$7** per guest



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# Formal Plated Dinners

*All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.  
Freshly Brewed Regular & Decaffeinated Coffee, Sandestin's Tea Selection, Iced Tea & Iced Water*

## APPETIZERS

Southern Style Gulf Shrimp & Cheesy Stone Ground Grits, Bouillabaisse Sauce  
Sandestin Crab Cake, Smoked Tomato Sauce, "Chimichuri"  
Seared Scallops, Parmesan Risotto, Pancetta Lardoons  
Sea Salt Poached Chilled Jumbo Shrimp, Horseradish Cocktail Sauce  
Crispy Pork Belly, Corn Purée, Pickled Tomato Relish

*Add \$12 per guest*

## SOUPS

Corn & Crab Chowder, Chorizo Oil  
Mushroom Velouté, Ginger Cream, Mushroom Fricassee  
Tomato Basil Bisque, Truffle Cream  
She Crab, Potato & Applewood Smoked Bacon

## SALADS

Roasted Heirloom Tomato, Fresh Mozzarella, Baby Arugula-Fennel, Aged Balsamic  
Caesar, Garlic Focaccia Croutons, Shaved Aged Parmesan, Confit Tomatoes  
Black Pepper, House-Made Caesar Vinaigrette  
Seasonal Mixed Greens, Roasted Roma Tomato, English Cucumber, Carrots Strings  
Warm Brie Croutons, Buttermilk Peppercorn Dressing  
Iceberg Wedge, Smoked Bacon Lardoons, Teardrop Tomatoes, Blue Cheese Crumbles  
Pickled Red Onions, Zesty Ranch Dressing  
Baby Spinach & Frisee, Red Wine Poached Pear, Farmstead Blue Cheese, Spiced Pecans  
Fresh Herb-Roasted Shallot Vinaigrette



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# Plated Dinners

All Plated Dinners Include a Choice of Soup or Salad, Dinner Rolls & Sweet Butter.

Freshly Brewed Regular & Decaffeinated Coffee, Sandestin's Tea Selection, Iced Tea & Iced Water

## CHICKEN ENTREES

Roasted Free Range Chicken Breast  
Mascarpone Creamy Polenta, Smoked Tomato Compote  
Green Beans Bundle, Barolo Wine Sauce

Sun Dried Tomato, Boursin & Fresh Herbs  
Stuffed Chicken Breast  
Wild Mushroom-Truffle Risotto, Grilled Asparagus  
Madeira Wine Sauce

Citrus Brined Airline Chicken Breast & Chicken Confit  
Mousseline Potato Roasted Vine Ripe Tomato  
Fortified Chicken Jus

**\$50** per guest

## BEEF ENTREES

Vidalia Onion & Pancetta Crusted Beef Tenderloin  
Truffle Yukon Potato Purée, Jumbo Asparagus  
Cabernet Wine Sauce

Fortified Demi Glazed Grilled Beef Tenderloin  
Gruyere-Thyme Infused Potato Au Gratin  
Haricot Vert Mélange, Port Wine Sauce

Charbroiled New York Steak, Herb-Garlic Butter  
Ranch Seasoned Idaho Potato Wedges  
Creamed Spinach, Bordelaise Sauce

Slow Braised Beef Short Rib  
Mushroom-Roasted Fingerling Potato  
Asparagus Tips Ragout, Glazed Baby Carrots  
Braising Liquid Jus

**\$69** per guest

## LAMB ENTREES

Rosemary Crusted Lamb Loin, Celeriac Mousseline  
Root Vegetables, Lamb Jus

Grilled Lamb T-Bone, Maple Sweet Potato Purée  
French Beans, Bourbon Au Poivre

**\$78** per guest

## SEAFOOD ENTREES

Lemon Thyme Glazed Mahi-Mahi Fillet  
Horseradish Mash Potatoes  
Charbroiled Asparagus, Dill Butter Sauce

Basil-Marinated Grilled Swordfish, Wild Mushroom Risotto Cake  
Roasted Baby Pepper, Basil Sauce

Blackened Amberjack Fillet, Tasso Ham Cheese Grits  
Roasted Tomato Ragout, Crawfish Cream Sauce

Crispy Snapper, Stone Ground Grits Cake, Spanish Chorizo Sauce

Bronzed Grouper Fillet Blue Crab "Soufflé"  
Blistered Tomatoes, Sweet Potato Mousseline  
Saffron Infused Corn Sauce (Add **\$5** per guest)

**\$50** per guest

## DUO ENTREES

Bourbon-Glazed Mahi-Mahi Fillet &  
Spiced Pecan Airline Chicken Breast  
Scalloped Potatoes, Caramelized Peach-Red Wine Sauce

Pan Seared Sandestin Crab Cake & Beef Tenderloin  
Baby Vegetable, Sweet Potato Gratin, Bordelaise Sauce

Slow Braised Beef Short Rib &  
Pesto Marinated Grilled Shrimp  
Cheddar Cheese Potato Cake, Mushroom "Lardon"  
Smoked Onion Braising Reduction

Pan Seared Grouper & Grilled Beef Tenderloin  
Wild Mushroom Risotto, Seasonal Vegetable  
Merlot Sauce, Basil Oil

Filet of Beef & Lobster Spring roll, Sweet Corn Risotto Cake  
Wild Mushrooms, Open Fire Broiled Asparagus  
Smoked Tomato Hollandaise

**\$75** per guest

## INTERMEZZO

Orange Sorbet with Grand Marnier  
Pear Sorbet with Poire Williams  
Lemon Sorbet with Vodka

Add **\$7** per guest



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# Strolling Reception

All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee,  
Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

## ITALIAN

### Cold Selections

Caprese Salad, Heirloom Tomatoes  
Buffalo Mozzarella, Torn Basil, Balsamic Reduction

Beef Salami & Arugula Salad

Classic Caesar Salad, Focaccia Croutons  
Parmesan Cheese

### Pasta Action Station

Also Available to be Set Buffet Style  
for No Additional Charge

Penne Pasta, San Marzano Roasted Tomato Sauce  
Aged Parmesan Cheese, Cheese Tortellini  
Alfredo Sauce, Ricotta Cheese, Sun Dried Tomatoes  
Chili Flakes, Shaved Parmesan, Fresh Chopped Herbs

### Hot Selections

Garlic-Rosemary Rub Pork Loin, White Bean Cassoulet

Pan Roasted Chicken Breast  
Wild Mushroom-Marsala Ragout

Catch of the Day Picatta Style  
Citrus-Caper Beurre Blanc

Italian Vegetable Medley, Assorted Rolls & Butter

**\$65** per guest

Chef Attendant's Fee is **\$75** per Station

## SOUTHERN FARMS

### Soup

Seafood Gumbo

### Cold Selections

Ashland Farm Greens, Spiced Pecans, Grapes  
Saga Bleu Cheese, Malt Vinaigrette

Creamy Southern Cole Slaw

Spiced Grilled Steak & Black-Eyed Pea Salad

Watermelon Salad, Cucumbers & Mint Dressing

### Hot Selections

Rotisserie Style Chicken, Rotisserie Dripping Jus

Slow Braised Beef Short Ribs  
South Carolina BBQ Sauce

Pecan Wood Smoked Pork Loin, Bacon Jam

Corn Dusted Catfish, Jalapeño Tartar Sauce

Warm Green Bean Salad, Sage Butter

Yellow Cheesy Corn Grits

Assorted Rolls & Butter

**\$62** per guest



# Strolling Reception

All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee,  
Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

## ELEGANT FEAST

### Raw Bar

(Presented on Ice)

Raw Oysters (2 per person)

Old Bay Poached Shrimp (3 per person)

Lemons, Tabasco, Horseradish, Mignonette  
Cocktail & Cognac Sauce

### Cold Selection

Salad Niçoise, Green Beans, Olives, Tomatoes  
Eggs, Anchovies, Extra Virgin Olive Oil

Heirloom Tomato Salad, Fresh Basil  
Marinated Ricotta

### Chef to Carve

Smoked Prime Rib of Beef  
Creamed Horseradish  
Red Wine Bordelaise Sauce

### Hot Selections

Honey Glazed Roasted Airline Chicken Breast  
Smoked Tomato Confit, Pan Seared Gulf Snapper  
Creamed Sweet Corn, Green Onions  
Grilled Asparagus, Tarragon Béarnaise  
Au Gratin Potatoes, Assorted Rolls & Butter

**\$78** per guest

Chef Attendant's Fee is **\$75** per Station

## GULF COAST LOW-COUNTRY BOIL

### Soup

Traditional She Crab

### Salad Station

Romaine & Bibb Salad, Cayenne Pecans  
Citrus Dressing, Hoppin' John Rice

Black Eyed Pea Salad, Sweet & Sour Slaw

### From the Grill (Chef to Prepare)

Bourbon Marinated Strip Loin  
Balsamic Marinated Grilled Onions & Mushrooms  
Blackened Gulf Fish, "Macque Choux"

### From The Cast Iron Kettle

Shellfish Boil to Include "Peel and Eat" Shrimp  
Red Potatoes, Corn, Grilled Andouille Sausage  
Old Bay-Beer Broth

### Hot

Roasted "Beer Can Chicken"  
Cast Iron Baked Macaroni & Cheese, Hushpuppies  
Jalapeño Corn Bread

**\$68** per guest

Chef Attendant's Fee is **\$75** per Station



# Strolling Reception

All Dinner Buffets include Freshly Brewed Regular & Decaffeinated Coffee,  
Gourmet & Herbal Hot Tea Selections Iced Tea & Iced Water.

Prices based on maximum two hours food presentation.

Additional fee applicable for extended service. Minimum of 50 guest

## “STEAKHOUSE”

### **Salad Station**

Iceberg Wedge, Crumbled Blue Cheese, Grape Tomatoes, Smoked Bacon Lardoons  
Pickled Red Onions, Buttermilk Zesty Ranch  
Grilled Jumbo Asparagus & Artichoke Hearts, Crab Vinaigrette  
Steamed Peel n’ Eat Shrimp *(Based on 3 pieces per guest)*  
Cocktail Sauce and Fresh Lemons

### **Entrées and Sides**

Petite Grilled New York Steaks, Peppercorn Sauce, Béarnaise  
Pan-Seared Mahi, Tarragon-Caper Beurre Blanc  
Rotisserie Style Chicken, Chicken Au Jus  
Roasted Garlic Whipped Yukon Potatoes, Truffle Scented  
Creamed Spinach  
Assorted Dinner Rolls & Butter

**\$75** per guest



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# Children's Dinner

## CHILDREN'S DINNER

*Minimum of 25 Children*

### **Choice of Two**

Cheese Ravioli with Marinara

Fried Chicken Tenders with Honey Mustard

Hamburgers, Cheeseburger, Hot Dogs, Pizza

### **Choice of Three**

Macaroni & Cheese, Iceberg Salad with Vinaigrette

Ranch Potato Chips, Mashed Potatoes

Broccoli with Cheese, Fruit Salad

Baked Beans, Green Beans, Glazed Carrots

### **Choice of One**

Chocolate Cake, Cookies, Brownies, Cupcakes

### **Choice of One**

Fruit Punch, Lemonade, Milk

*\$16 per child*

## “SFC”

Fried Chicken Fingers Tater Tots

BBQ Sauce

Cookie

Lemonade

*\$8.50 per child*

## “RATATOUILLE”

Slice of Cheese or Pepperoni Pizza

Tossed Greens Salad

Brownie

Lemonade

*\$8.50 per child*

## “THE HAPPY MEAL”

Cheeseburger

Tater Tots, Ketchup, Mustard

Cookie

Lemonade

*\$8.50 per child*



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# Late Night Pass Options

**Southwest Taco Station**

**Angus Beef Slider Station**

**Gooey Mini-Grilled Cheese Bites**

**Jumbo Soft Pretzels**

**Mac & Cheese Fritters, Jalapeño Poppers, Meat Empanadas (Dipping Sauces)**



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# Beverage Arrangements

## HOSTED BEVERAGE SERVICE

House-Brand Cocktails .....	\$7.50 each
Premium Brand Cocktails .....	\$9.00 each
Superior Brand Cocktails .....	\$10.50 each
House Wine .....	\$7.50 each
Premium Wines .....	\$8.50 each
Domestic Beers .....	\$5.50 each
Imported Beers .....	\$6.25 each
Assorted Sodas, Bottled Water & Juices .....	\$3.25 each
Frozen Drinks.....	\$8.00 each
Cordials.....	\$8.50 each

## UNLIMITED HOSTED HOURLY RECEPTION

*See Special Events Manager for List.*

*Includes Imported, Domestic & Non-Alcoholic Beer,  
House Red & White Wines, Bottled Water & Soft Drinks*

### House-Brand Cocktails

Per guest, first hour.....	\$18.00
Per guest, each additional hour .....	\$9.00

### Premium Brand Cocktails

Per guest, first hour.....	\$20.00
Per guest, each additional hour .....	\$10.50

### Superior Brand Cocktails

Per guest, first hour.....	\$23.00
Per guest, each additional hour .....	\$12.00



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# Beverage Arrangements

## CASH BAR

House-Brand Cocktails .....	\$8.00 each
Premium Brand Cocktails .....	\$9.50 each
Superior Brand Cocktails .....	\$11.00 each
Premium Wines .....	\$9.00 glass
Domestic Beers .....	\$6.00 each
Imported Beers .....	\$6.50 each
Sodas, Bottled Water & Juices .....	\$3.75 each
Frozen Drinks .....	\$9.00 each

## ADDITIONAL SELECTIONS

House Champagne .....	\$34 per bottle
Fruit Punch .....	\$36 per gallon
Champagne Punch .....	\$58 per gallon
Rum Punch .....	\$68 per gallon
Bloody Marys .....	\$72 per gallon
Mimosas .....	\$48 per gallon
Keg of Domestic Beer (Bud Light, Miller Lite or Michelob Ultra) .....	\$500 per keg
Pony Keg of Beer (Domestic only) .....	\$300 per keg
Keg of Imported Beer (Heineken, Sam Adams or Yuengling) .....	\$575 per keg

## SERVICE FEES

### Bartenders

*Bartenders are required at all functions where Liquor is served.*

*All Bars will incur a \$75 Bartender Fee per Bar per three-hour period. \$25 each additional hour.*

*This fee will be waived if revenue exceeds \$400 per Bar.*

*One Bartender will be staffed for every 75 guests.*

### Attendants

*Attendants will be staffed for receptions where little or no food has been ordered.*

*A \$75 Attendant Fee per 100 guests, per three-hour period will be incurred. \$25 each additional hour.*

### Beverage Information

*All beverages must be purchased from the Resort. Bottle Sales are not available for functions held in Sandestin's Conference Facilities.*



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# Bridal Party Specials

## LADIES PRIMPING PARTY

Assorted Tea Sandwiches  
Vegetables Crudite, Buttermilk Ranch and Hummus  
Seasonal Fresh Fruit Skewers, Honey Yogurt Sauce  
Assorted Mini Cookies  
Bottled Water

**\$25++** per person

## GUYS GETTING TOGETHER

Mini Beef Sliders & Condiments  
Crispy Chicken Fingers with Zesty Ranch Dressing and Honey Mustard  
BBQ Dusted House-Made Potato Chips  
Assorted Cookies  
Bottled Water

**\$25++** per person



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# Finale

Chocolate-dipped Strawberries .....	<b>\$275</b>
Assorted Almond Petit Fours .....	<b>\$275</b>
Assorted Chocolate Truffles.....	<b>\$275</b>
Assorted Miniature Pastries.....	<b>\$275</b>



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# Sandestin Farewell Breakfast & Brunch Menus



## THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

Sandestin has created this wedding packet to assist in making your wedding dreams come true. From our romantic white beaches to venues overlooking the Choctawhatchee Bay, Sandestin offers the perfect location for an unforgettable wedding.



# Continental Breakfast

All Continental Breakfasts are served with Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet & Herbal Teas Whole & Skim Milk

## EMERALD COAST CONTINENTAL

Assorted Fruit Juices  
Sliced Seasonal Fruit & Berries  
Assorted Croissants, Muffins, Danishes  
Fruit Preserves, Butter

**\$20** per person

## SOUTHERN HOSPITALITY

Assorted Fruit Juices  
Sliced Seasonal Fruits & Berries  
Assorted Croissants, Muffins, Danishes  
Fruit Preserves, Butter  
  
*Please select One of the following:*  
Country Ham & Cheese Croissants  
Buttermilk Biscuits & Gravy  
Pork Sausage Biscuit  
Smoked Bacon, Egg, Cheese English Muffin

**\$22** per person

Choice of Two Hot Items **\$24** per person

Choice of Three Hot Items **\$26** per person

All Four Hot Items **\$28** per person

## HEALTHY START

*Selections of Fresh Fruit Juice:*  
Orange, Grapefruit & Cranberry  
Greek Yogurt & Seasonal Berries Parfaits  
Homemade Granola, Dried Fruits & Nuts  
Sliced Seasonal Fruits & Fresh Berries  
Low Fat Cottage Cheese  
Hard Boiled Eggs  
Steel-Cut Irish Oatmeal  
Low Fat Breakfast Breads  
Assorted Fruit Preserves

**\$21** per person



# Breakfast Buffets

All Buffets are served with Freshly Brewed Regular,  
Decaffeinated Coffee, Assorted Gourmet & Herbal Hot Tea Selections.

## SUNNY START

Assorted Fruit Juices  
Sliced Seasonal Fruit & Seasonal Berries  
Selection of Individual Dry Cereals, Whole & Skim Milk  
Assorted Croissants, Muffins, Danishes, White & Wheat Toast  
Fruit Preserves, Butter  
Scrambled Eggs, Aged Cheddar Cheese  
Hickory-Smoked Bacon, Pork Sausage Links  
Home Fries, Roasted Peppers, Onions

**\$27** per person

## THE SANDESTIN

Assorted Fruit Juices  
Sliced Seasonal Fruit & Seasonal Berries  
Display of Individual Flavored Yogurts  
Oatmeal, Brown Sugar, Golden Raisins, Pecans  
Assorted Croissants, Muffins, Danishes, White & Wheat Toast  
Fruit Preserves & Butter  
Scrambled Eggs, Sautéed Mushrooms, Herbs  
Buttermilk Pancakes, Warm Maple Syrup  
Hickory-smoked Bacon, Pork Sausage Links  
Home Fries, Roasted Peppers, Onions

**\$30** per person

## SOUTHERN SUNRISE

Assorted Fruit Juices  
Sliced Seasonal Fruit & Seasonal Berries  
Selection of Individual Dry Cereals, Whole & Skim  
Assorted Butter, Chocolate, Almond Croissants, Warm Beignets  
Fruit Preserves & Butter Cast Iron Creole Style Egg Frittata  
Buttermilk Biscuits & Sausage Gravy  
Pecanwood Smoked Bacon  
Cheesy Stone Ground Grits  
Casserole Style Hash Browns Potatoes

**\$32** per person



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# Plated Breakfast

*Plated Breakfasts include choice of Breakfast Meat and Side accompanied by Fresh-squeezed Orange Juice, Assorted Breakfast Pastries, Fruit Preserves, Butter, Freshly Brewed Regular, Decaffeinated Coffee, Assorted Gourmet and Herbal Teas.*

## BREAKFAST ENTRÉES

*Choice of One:*

Three Scrambled Eggs, Aged Cheddar Cheese, Chives .....	<b>\$16</b>
Almond Battered Brioche French Toast.....	<b>\$18</b>
Quiche Plate: Choice of Classic Lorraine, Mushroom, or Spinach and Swiss.....	<b>\$18</b>
Eggs Benedict, Roasted Tomato, Canadian Bacon, Hollandaise .....	<b>\$20</b>
Buttermilk Banana Pancakes, Warm Maple Syrup, Granola.....	<b>\$17</b>
Belgian Waffle, Marinated Berry Compote, Warm Maple Syrup.....	<b>\$17</b>
Vermont Cheddar Cheese Omelet, Oven Tomato, Asparagus Tips .....	<b>\$18</b>

## BREAKFAST MEATS

*Choice of One:*

Hickory-Smoked Bacon

Smoked Link Sausage

Sausage Patties

Cured Canadian Bacon

Grilled Country Ham

*For multiple Meats, add \$3 per choice*

## BREAKFAST SIDES

*Choice of One:*

Home Fries, Roasted Peppers & Onions

Sweet Potato Hash

Hash Brown Potatoes

Stone Ground Grits, Aged Cheddar

Fresh Seasonal Fruit Cup

Yogurt & Granola Parfait



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# Brunch

All Brunch Buffets are served with Freshly Brewed Regular,  
Decaffeinated Coffee, Assorted Gourmet & Herbal Teas.

## SANDESTIN BRUNCH

Assorted Fruit Juices  
Sliced Seasonal Fruits & Berries  
Assorted Croissants, Muffins, Danishes  
Seasonal Field Greens, Heirloom Tomatoes, Balsamic Vinaigrette  
Pesto Drizzled Steak Tomatoes , Fresh Buffalo Mozzarella, Torn Basil, Aged Balsamic Reduction  
Uniformed Chef to Carve:  
Roasted Top Round of Beef  
Horseradish Cream, Bread Rolls  
Egg Frittata, Baby Spinach, Roasted Mushroom, White Cheddar  
Brioche Cinnamon French toast, Warm Maple Syrup, Berry Compote  
Citrus Brine Airline Chicken Breast, Tomato Okra Stew  
Blackened Catch of the Day, Corn & Hominy Ragout  
Hickory-Smoked Bacon, Pork Link Sausages  
Gruyere Infused Cast Iron Potatoes Caramelized Onions, Fresh Herbs  
Assorted Petite Cakes, Fruit Tarts & Pastries

**\$49** per person

## MARINA BRUNCH

Assorted Fruit Juices  
Sliced Seasonal Fruit & Berries  
Assorted Croissants, Muffins, Danishes  
Fluffy Scrambled Eggs, Smoked Cheddar  
Hickory-Smoked Bacon

## BBQ STATION

Bourbon Marinated Chicken, Mustard BBQ Sauce  
Grilled Catch of the Day, Old Bay Crawfish Creamy Sauce  
Grilled Flank Steaks, Peppercorn Sauce  
Marinated Seasonal Grilled Vegetables  
Parmesan Whipped Potatoes, Garlic Cream  
Assorted Cakes, Petit Fours & Chocolate Truffles

**\$45** per person



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# Breakfast and Brunch Enhancements

To enhance your menu, we suggest adding:

## EGGS AND OMELETS

Fresh Eggs & Omelets Cooked to Order

*Toppings to include:*

Diced Tomatoes, Roasted Mushrooms, Onions, Peppers  
Cured Ham, Smoked Bacon, Salsa, Cheddar & Swiss Cheese  
(Egg Whites & Egg Beaters available)

**\$10** per person

## BELGIAN WAFFLES OR FRENCH TOAST

Wild Berry Compote  
Vanilla Whipped Cream  
Warm Maple Syrup, Sweet Butter

**\$10** per person

## BLOODY MARY, CHAMPAGNE AND MIMOSA BAR

Premium Vodka with Spicy Bloody Mary Mix  
Brut Champagne with Orange Juice

**\$7** per drink

A **\$75** Chef's Attendant Fee will apply to each Action Station



# Ala Carte Selections

## BEVERAGES

Regular and Decaffeinated Coffee .....	\$60.00 per 1-1/2 gallons
Assorted Gourmet and Herbal Teas .....	\$36.00 per gallon
Choice of Juice: Orange, Grapefruit, Apple, Cranberry and Tomato .....	\$20.00 per carafe (serves 5)
Iced Tea, Lemonade or Fruit Punch .....	\$36.00 per gallon
Assorted Sodas .....	\$3.00 each
Bottled Water .....	\$3.25 each
Sparkling Water .....	\$4.00 each
Assorted Individual Bottled Fruit Juices .....	\$3.75 each
Powerade® Sports Drink .....	\$4.00 each
Red Bull® Energy Drink .....	\$5.00 each
Vitamin Water .....	\$4.50 each

## BAKED GOODS

Assorted Breakfast Pastries .....	\$34.00 per dozen
Assorted Muffins .....	\$32.00 per dozen
Breakfast Croissants .....	\$34.00 per dozen
Assorted Breakfast Scones .....	\$32.00 per dozen
Large Country Biscuits, Butter & Jellies .....	\$24.00 per dozen
Assorted Breakfast Breads .....	\$33.00 per dozen
Pecan Cinnamon Buns .....	\$40.00 per dozen
Bagels & Cream Cheese .....	\$30.00 per dozen
Assorted Cookies .....	\$30.00 per dozen
Assorted Brownies .....	\$30.00 per dozen
Assorted Miniature French Pastries and Tarts .....	\$35.00 per dozen
Assorted Donuts .....	\$28.00 per dozen
Assorted Biscotti's .....	\$26.00 per dozen

## BREAKFAST SANDWICH SELECTIONS

*Choice of Biscuit, Mini Croissant, Bagel or English Muffin*

Pork Sausage .....	\$55.00 per dozen
Honey-cured Ham & Cheese .....	\$55.00 per dozen
Fried Chicken Breast Biscuit, Maple Honey Butter .....	\$65.00 per dozen
Buttermilk Biscuits, Egg, Cheese .....	\$62.00 per dozen

*Choice of meat: Bacon, Country Sausage or Honey-Cured Ham*

## ADDITIONAL ITEMS

Fresh Whole Fruit .....	\$2.50 per piece
Fresh Sliced Fruit Platter .....	\$6.00 per person
Individual Fruit Yogurt .....	\$4.00 each
Breakfast Bars .....	\$2.50 each
Assorted Cold Cereals & Milk .....	\$4.00 per person



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# Sandestin Rehearsal Dinner Menus



## THE PERFECT PLACE TO SAY "I DO" FROM THE BEACH TO THE BAY

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# Plated Dinners

All Plated Dinners include: Choice of Soup or Salad, Entrée, Assorted Rolls, Choice of Dessert, Iced Tea, Iced Water, Freshly Brewed Coffee

## SOUP

Roasted Tomato Soup, Basil Oil

She Crab Soup, Lemon Cream

Seafood Gumbo, Steamed Rice

Butternut Squash Soup, Spiced Jalapeño Cream

## SALADS

Mixed Greens and French Beans Salad, Fresh Basil, Feta Cheese, Garlic Croutons, Shallot Vinaigrette

Classic Hearts of Romaine Caesar Salad, Crisp Garlic Croutons, Shaved Parmesan, Traditional Caesar Dressing

Iceberg Lettuce, Cherry Tomatoes, Red Pickled Onions, Smoked Bacon, Herb Ranch Dressing

Local Harvest Greens Salad, Spiced Pecans, Bleu Cheese, Balsamic Vinaigrette

## COLD ENTRÉE SELECTIONS

Classic Cobb Salad, Smoked Turkey, Fresh Avocado, Tomato, Eggs, Red Onion, Smoked Bacon..... **\$29** per person

Choice of Two Dressings: Creamy Bleu Cheese, Ranch, Balsamic Vinaigrette, Shallot Vinaigrette

Chicken or Salmon Caesar, Hearts of Romaine, Buttery Croutons, Parmesan Garlic Dressing ..... **\$30** per person

Spiced Seared Tuna, Grilled Vegetables, Lemon Marinated Artichokes, Tomato Capers Vinaigrette ..... **\$34** per person

## HOT ENTRÉE SELECTIONS

Roasted Free Range Chicken, Green Asparagus Risotto, Tomato Compote, Lemon - Vermouth Sauce..... **\$38** per person

Blackened Grouper, Creamy Stone Ground Yellow Corn Grits, Green Beans, Tasso Cream ..... **\$47** per person

Bourbon and Pecan Crusted Mahi, White Cheddar Polenta Cake, Smoked Tomato Sauce ..... **\$42** per person

Citrus Glazed Snapper, Angel Hair Pasta, Vegetable Caponata, Bouillabaisse Sauce..... **\$44** per person

Roasted Beef Tenderloin, Gratin Potatoes, Caramelized Onions, Asparagus, Fennel, Cabernet Wine Sauce..... **\$50** per person

Red Wine Braised Beef Short Rib, Potato Mouseline, Glazed Baby Carrots, Cipolin Onions, Braising liquid Jus ..... **\$48** per person

## DESSERT

Cream Catalan, Mini Tea Cake, Fresh Fruit

Warm Apple Cobbler, Vanilla Ice Cream

Toasted Pound Cake, Dolce de Leche Sauce

Double Chocolate Pistachio Brownie, Pistachio Chantilly



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# Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

## PARADISE ISLAND FEAST

### Soup

Caribbean Seafood Chowder

### Bowlegs Bountiful Salad Selection

Bowlegs Assorted Florida Greens, Roasted Pineapple, Toasted Macadamia, Heirloom Tomatoes  
English Cucumbers, Carrots, Mango Vinaigrette

Cabbage and Kale Coleslaw Salad, Buttermilk Dressing

Three Bean, Avocado, Heart of Palms, Roasted Red Pepper Salad, Lemon Vinaigrette

### Carving Station

Cider Brined Pork Loin, Tamarind BBQ Sauce

### Hot Selections

Papaya Marinated Grilled Skirt Steak, "Tomato Chimichuri Sauce"

"Gulf Catch of the Day", cooked in Banana Leafs, Coconut Ginger Sauce

Seasonal Roasted Vegetable Medley

Chicken and Chorizo Paella

Assorted Dinner Rolls and Butter

### Desserts

Spiced Rum Cake

Coconut Macadamia Nut Tart

Key Lime Pie

Mango Cheesecake

**\$52** per person

### Enhancement

Substitute Pork Loin for our Traditional Whole Suckling Pig cooked in The Caja China

**\$450**

Serves approximately 100 people



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# Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

## SOUTHERN BBQ

### Soup

Sandestin's Award-Winning Gumbo Flambéed with Jack Daniels

### Salad Station

Baby Spinach Salad, Hard Boiled Eggs, Sliced Mushrooms  
Crispy Bacon, Cherry Tomatoes, Warm Bacon Vinaigrette

Potato Salad, Eggs, Whole Grain Mustard

BBQ Roasted Chicken Salad, Onions, Celery, Peppers, BBQ Mayonnaise

### From The Smoker

South Carolina BBQ Chicken Leg Quarters

Hickory BBQ Mop Basted Pork Ribs

Slow-Smoked Beef Brisket, Maple-Peach BBQ Sauce

Onion Buns & Buttermilk Biscuits

### Sides

Baked Mini Potato Bar, Sharp Cheddar Cheese Sauce  
Bacon Bits, Chive Sour Cream, Whipped Butter

Corn on Cob Simmered in Sweet Cream Butter

Spicy Southern Pinto Beans

### Desserts

Cookies and Brownies

Louisiana Bread Pudding

Apple Cobbler

*\$50 per person*

### Dessert Enhancement

À la Mode

*Additional \$3 per person*



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# Dinner Buffets

All Dinner Buffet selections include: Iced Tea, Iced Water and Freshly Brewed Coffee

## SOUTHERN BORDER

### Salad Bar

Ashland Farm Greens, Candied Walnuts, Grapes, Blue Cheese, Malt Vinaigrette

Fried Green Tomatoes, Cajun Remoulade

Green Bean and Black Eye Pea Salad

Creamy Southern Cole Slaw

Watermelon Salad, Cucumbers, Mint Dressing

### Entrées

Buttermilk Fried Chicken, Hot Sauce

Smoked Barbecued Pork Ribs, Crispy Onions

Corn Dusted Fried Catfish Fillets, Jalapeno Tartar Sauce

### Sides

Stone Ground Cheese Grits

Braised Collard Greens and Ham Hocks

Hushpuppies

Corn Bread, Honey- Butter

### Desserts

Berry Cobbler

Key Lime Pie

Bourbon Pecan Pie

Red Velvet Cake

**\$49** per person

### Dessert Enhancement

À la Mode

Additional **\$3** per person



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