

BREAKFAST

All breakfast offerings feature orange juice, fresh-brewed Columbian regular & decaffeinated coffee,
Assorted selection of teas, 2% & half & half

All offerings are served with filtered ice water

All offerings include bread service, butter, honey and fruit preserves

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our in house menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

Traditional American breakfast \$24

Scrambled cage free eggs, bacon and sausage, breakfast potatoes & pastries

Buttermilk Pancakes \$22

Buttermilk pancakes served with bacon and sausage, maple syrup, whipped butter and fresh fruit.

Farm Fresh Quiche \$24

Served with fresh fruit Choice of following quiches:

- . Lorraine
- . Spinach and Goat Cheese
- . Ham and Cheese
- . Caprese

Classic Continental Breakfast \$26

- . Seasonal Fruits
- . Assorted Muffins
- . Assorted mini Donuts
- . Buttered Croissants
- . Yogurt

Farm to Table \$28

- . Orange OR Cranberry juice
- . Fresh seasonal fruits
- . Breakfast Potatoes
- . Steel cut oatmeal with Brown Sugar, Golden Raisins & Honey
- . Sausage
- . Egg & Cheese Croissant

BREAKFAST BUFFETS

All offerings are served with filtered ice water

25 Guests Minimum

All offerings include bread service, butter, honey and fruit preserves

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

New York Rush \$25

- . Fresh Baked Muffins
- . Assorted Bagels and Cream Cheese
- . Whole and Cut seasonal fruit

The Views Breakfast Buffet \$30

- . Selection of Sliced Seasonal Fresh Fruits
- . Farm Fresh Scrambled Eggs
- . Turkey Sausage Links
- . Pork Sausage Patties
- . Applewood Smoked Bacon

- . Stone Ground Cheese Grits
- . French Toast with Maple Syrup
- . Roasted breakfast potatoes with sweet red peppers and red onion
- . Selection of Fresh Breakfast Pastries
- . Cranberry and Grapefruit Juice

Hearty Breakfast \$38

- . Fruit and berries
- . Assorted Cereal
- . Cage Free Eggs
- . Baked Pastries
- . Roasted breakfast potatoes with sweet red peppers and red onion

Your Choice of 2:

- . Buttermilk Pancakes
- . Buttermilk biscuits and gravy
- . Brisket and potato hash
- . Chicken and waffles
- . Steel cut oatmeal with Brown Sugar, Golden Raisins & Honey

Choice of 2 meats:

- . Bacon
- . Sausage Patties
- . Ham
- . Chorizo
- . Canadian bacon
- . Turkey sausage Links

Individual Quiches \$10

- . Lorriane
- . Spinach and Goat Cheese
- . Ham and Cheese
- . Caprese

Pastries by the Dozen

- . Assorted Donuts and muffins \$48
- . Assorted bagels and cream cheese \$48
- . Flavored Breakfast breads \$42
- . Assorted flavored mini donuts \$42

Enhancements Price Per Person

- . Steel cut oatmeal with \$8
- . Brown Sugar, Golden Raisins & Honey \$8
- . Build your own parfait station \$14

Add Additional

- . Buttermilk biscuits and gravy \$10
- . Corn beef and potato hash \$10
- . Chicken and waffles \$12
- . Choice of Bacon, Sausage, Ham, Canadian bacon, Turkey sausage \$6
- . Pao de Queijo \$2 unit

CHEF ATTENDED STATIONS

Price Per Person

Breakfast sandwich station \$9

Eggs, Ham, Chorizo OR Bacon Croissant and cheese Pancake Station \$10

Omelet Station \$9

Whole Eggs, Egg Beaters and Egg Whites Diced Honey Ham, Smoked Turkey, Bacon, Sausage, Onions, Peppers, Tomato, Mushrooms, Salsa, Shredded Gouda Cheese

A LA CARTE BREAKS

All offerings are served with filtered ice water

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

Refreshments

Freshly brewed locally roasted Columbian Club coffee_____ \$65 per gallon

Coffee Decaf, herbal and iced tea

Fresh Brewed tea_____ \$65 per gallon

Brewed sweet tea, unsweetened iced tea, Lemonade

Milk_____ \$20 per gallon

Whole, skim or 2%

Orange and grapefruit juices_____ \$25 per gallon

Apple, tomato, cranberry_____ \$25 per gallon

Pepsi® Sodas_____ \$5 each

Coke, Coke Zero, Sprite

Bottled water_____ \$5 each

Red Bull Energy Drink_____ \$6 each

COFFEE BREAKS

All offerings are served with filtered ice water

25 Guests Minimum

\$250 Service charge for groups under 25, OR order from our in-house menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

Morning Breaks_____ \$18

Freshly Brewed coffee, Decaf coffee, herbal teas served with assorted muffins, mini donuts, butter croissants, assorted accompaniments and Fresh Florida Orange Juice

Mid-Morning Break_____ \$25

Freshly Brewed coffee Decaf coffee herbal tea selection with sliced seasonal fresh fruits and berries

Customize your own break_____ \$48

Coffee Break 1

- . OJ and Cranberry juice
- . Coffee decaf and tea
- . Selections of fruits muffins and breakfast breads

Coffee Break 2

- . Fresh coffee Decaf Tea selections
- . Soft Drinks and bottled water
- . Sliced breakfast breads and whole fruit

Coffee Break 3

- . Assorted Soft Drinks and bottled water
- . Coffee decaf and tea

Your Choice of the following breaks

- . Chips and Dips
- . Deli Bake
- . Hollywood

Extras

Chips and Dips _____ \$18

- . Chips served with Artichoke dip
- . Sea Salt corn tortilla chips served with cheddar, Pico de Gallo and guacamole
- . Sea salt pita chips served with hummus

Deli Bake _____ \$18

Assorted oven fresh cookies chocolate chunk, macadamia and oatmeal raisin
Cupcakes

Carnival _____ \$35

- . Build your own Nachos Corn tortilla chips with cheddar cheese sauce, diced tomato, jalapenos, shredded lettuce, and beef chili
- . Corn dogs
- . Hot Pretzels with spicy mustard and beer cheese sauce
- . Cracker jacks

Hollywood _____ \$24

- . Novelty Box Candy
- . Flavored Popcorn Butter, Cheddar & White cheddar
- . Nachos with Hot Cheddar Cheese & Jalapeños
- . Assorted Sodas and Bottled Water

LUNCH

All offerings are served with filtered ice water, and Unsweetened Iced Tea

All offerings are served with dinner rolls and butter

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

Plated Options

Lunch Entrees include choice of one Soup or Salad and one Dessert from the following selections:

Salads

Meating Point Caesar Salad

House Greens Salad with Strawberry

Soups

. Lobster Bisque

. Tomato and Basil

. Clam Chowder

Dessert

. NY Cheese Cake

. Sea Salt and Caramel

. Key Lime

. Chocolate Spoon Cake

Cold Entrees

. **Meating Point Grilled Chicken Caesar salad**_____ \$29

(Crisp romaine lettuce, house baked herbed crouton, shaved parmesan cheese and Caesar dressing)

. **Brooklyn Salad**_____ \$30

(Mixed greens topped with shredded Gouda, and Manchengo cheeses, hard boiled eggs, honey baked ham and smoked turkey, tomatoes, onion, shredded carrots and English cucumbers)

Smoked Salmon Salad_____ \$36

(Smoked salmon over Arugula, heirloom tomatoes, with honey mustard sauce)

Cold Enhancements

- . Grilled marinated citrus shrimp _____ \$10
- . Grilled Butcher Tenderloin steak _____ \$10

Lobster Salad Chicken wraps _____ \$32

(Shredded chicken with sautéed peppers and onions. Wrapped in Boston Bibb lettuce and drizzled with sriracha sour cream and topped with crispy onions)

Hot Entrees

Airline Pan Seared chicken breast _____ \$36

(Pan seared chicken breast topped with au jus sauce, served with whipped potatoes and seasonal vegetables)

CAB Beef Filet Mignon 8oz _____ \$52

(Whipped Potato, Asparagus, and a Red Wine Demi Glace)

Flat Iron Steak _____ \$36

(Served with broccoli rice and fries)

Filet Medallions _____ \$38

(Served with parmesan risotto, roasted carrots and peppercorn sauce)

Picanha Steak _____ \$38

(Served with biro biro rice, farofa and vinagrete)

Shrimp Alfredo _____ \$30

(Grilled shrimp, creamy house made alfredo sauce and shaved parmesan)

Pappardelle Bolognese _____ \$25

(Fresh pappardelle with Bolognese sauce, parmesan and ricotta cheese)

Lunch

Buffets All offerings are served with filtered ice water, and Unsweetened Iced Tea All offerings are served with dinner rolls and butter

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

ITALIAN TOUR _____\$57 per person

- . Minestrone
- . Caesar salad
- . Olives, Pepper and Grilled Vegetable Crudit 
- . Antipasto salad
- . Chicken with mushrooms lemon and capers
- . Penne caprese
- . Veal and Pork Parmesan Meatballs
- . Seasonal risotto
- . Tiramisu and cannoli's

ALL AMERICAN _____\$48 per person

- . Coleslaw
- . Potato salad
- . Grilled burgers
- . All Beef Hot Dogs
- . Oven baked beans
- . Mac and Cheese
- . Corn on the cob
- . American, swiss and provolone cheeses
- . Lettuce, vine-ripe tomatoes, and onions
- . Vegetable Crudit  – cucumber, carrot, celery and cherry tomatoes
- . Cookies and brownies

FLORIDIAN _____\$64 per person

- . Black bean soup
- . Watermelon salad with a goat cheese and Strawberry Sriracha Vinaigrette

- . Seven Bean salad
- . Marinated heart of palm
- . Roast Pork Carnitas
- . Sweet plantains
- . Guava BBQ chicken
- . Blackened grouper served over cilantro rice
- . Braised beef, roasted mushrooms
- . Florida berries and white balsamic drizzle
- . Key lime pie and Flan

FARM TO TABLE _____ \$64 per person

- . Chef-inspired Soup
- . Spinach Salad; Apple, Dried Cranberry, Almonds, Aged Gouda, Honey Citrus Vinaigrette (gf)
- . Warm Green Bean Salad; Crispy Pancetta, Parmesan, Apple Cider Vinaigrette (gf)
- . Honey-glazed Pork Loin, Whole Grain Mustard Demi-glace (gf, df)
- . Seared Salmon with Tzaziki Sauce and garbanzo beans
- . Yucca Fries, Parmesan (gf)
- . Roasted Root Vegetables (v, gf, df)
- . Apple Pie

BBQ PARTY _____ \$54 per person

- . Fried Chicken & Waffles
- . BBQ Pulled Pork
- . Southern Style Collard Greens
- . Sweet Broccoli Salad
- . Baked Potato Bar – Chopped Bacon, Beer Cheese, Sour Cream, Sriracha Ranch, Green Onions
- . Toasted Brioche Buns
- . Southern Style Pecan Pie

Dinner

All offerings are served with filtered ice water, and Unsweetened Iced Tea.

All offerings are served with dinner rolls and butter

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

\$5 per person upcharge for Multiple Entrée offerings

Plated Dinner

Dinner Entrees include choice of one Soup or Salad and one Dessert from the following selections:

Soups

- . Black Bean soup
- . Minestrone
- . Tomato Basil
- . French onion Soup

Salads

- . Baby Spinach and Strawberry Salad
- . Meating Point Caesar Salad

Dessert

- . Key lime pie
- . Double Chocolate Cake
- . Cheesecake

Entrees

Airline Pan Seared chicken breast _____ \$36

(Pan seared chicken breast topped with au jus sauce, served with whipped potatoes and seasonal vegetables)

CAB Beef Filet Mignon 8oz_____ \$52
(Whipped Potato, Asparagus, and a Red Wine Demi Glace)

Flat Iron Steak_____ \$40
(Served with broccoli rice and fries)

Filet Medallions_____ \$42
(Served with parmesan risotto, roasted carrots and peppercorn sauce)

Picanha Steak_____ \$42
(Served with biro biro rice, farofa and vinagrete)

Shrimp Alfredo_____ \$30
(Grilled shrimp, creamy house made alfredo sauce and shaved parmesan)

Pappardelle Bolognese_____ \$26
(Fresh pappardelle with Bolognese sauce, parmesan and ricotta cheese)

Dinner Buffets

All offerings are served with filtered ice water, and Unsweetened Iced Tea

All offerings are served with dinner rolls and butter

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

STEAKHOUSE EXPERIENCE _____ \$110

- . French Onion Soup
- . Shrimp Cocktail | Cocktail sauce, lemon
- . Caesar Wedge Salad | Iceberg, bacon, egg, tomato, buttermilk blue dressing
- . Spinach Salad | Local spinach, red onion, tomato, mushroom, warm bacon dressing
- . Grilled Flat Iron Steak | Caramelized onions, house steak sauce
- . Roasted Airline Chicken Thigh | Wild mushroom ragout
- . Pan Seared Salmon
- . Jasmine rice
- . Roasted vegetables
- . Artisan Baked Dinner Rolls | Ocean salt whipped butter
- . Lobster Mac and Cheese
- . Jumbo Asparagus
- . Cheese Cake
- . Chocolate Cake

Magic Village Buffet _____ \$85

- . Baby Greens Salad Bar with Ranch and House Dressing
- . Penne Pasta Salad
- . Grilled Picanha Steak served with Au Jus
- . Airline Chicken with Mushroom Sauce
- . Oven Roasted Garlic Potatoes
- . Grill Vegetables
- . Fresh Seasonal Vegetables
- . Chef's Choice of Dessert

Italian Buffet _____ \$75

- . Traditional Caesar Salad with Shaved Parmesan Cheese, and Caesar Dressing
- . Pappardelle Bolognese
- . Chicken Alfredo
- . Penne Scampi
- . Romano Cheese Risotto
- . Fresh Seasonal Vegetables
- . Garlic Bread Sticks
- . Chef's Choice of Italian Desserts

Florida Buffet _____ \$80

Mixed Garden Greens Salad Bar to include:

. Roasted Peppers, Chopped Eggs, Bacon, green onion, Cheddar Cheese and Red Onions Mango
Pineapple Vinaigrette and Raspberry Vinaigrette

- . Grilled Chicken Breast garnished with Fried Leeks
- . Seared Salmon
- . Roasted Pork Loin
- . Baby Roasted Potatoes
- . Island Rice and Peas
- . Fried Sweet Plantains
- . Fresh Seasonal Vegetables
- . Chef's choice of Island Deserts

Receptions

All reception offerings are served with filtered ice water, unsweetened iced tea, & fresh-brewed
Columbian Club regular & decaffeinated coffee.

All offerings are served with filtered ice water, and Unsweetened Iced Tea

25 Guests Minimum

\$250 Service charge for groups under 25

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

Hors D'oeuvres

(Minimum Order 50 Pieces Per Item)

Hors D'oeuvre Events

Bacon Wrapped beef & blue cheese Meatball	\$2.50 ea
Beef Empanada	\$2.00 ea
Beef Empanada & Blue Cheese	\$2.00 ea
Boursin Stuffed Artichoke	\$ 1.50 ea
Chicken Empanada	\$ 2.00 ea
Chicken Quesadilla	\$ 2.30 ea
Coconut Shrimp	\$ 2.40 ea
Lump Crab Cake	\$ 2.80 ea
Mini Wellington	\$ 2.40 ea
Cuban Spring Roll	\$ 2.00 ea
Vegetable Spring Roll	\$ 1.50 ea
Puff Cordon Bleu	\$2.40 ea
Mini Coxinha	\$ 1.20 ea
Mini Pao de queijo	\$1.00 ea
Tuna Tartar Canape	\$ 2.00 ea
Mini Sliders	\$ 3.00 ea
Tomato Bruschetta	\$ 2.00 ea
Caprese Skewers	\$ 2.40 ea
Shrimp Cocktail	\$ 3.20 ea

The Little Sweet Moments

Lemon Blueberry Mascarpone Mousse Mini Wave _____	\$3.50 ea
Raspberry Almond Mascarpone Mousse Linzer _____	\$5.00 ea
Strawberry ShortCake Mini Wave _____	\$ 3.5 ea
Tiramissu _____	\$ 3.5 ea
Assorted Financiers _____	\$2 ea
Chocolate Mousse Linzer _____	\$ 5.00 ea
Peanut Butter and Chocolate _____	\$ 3.5 ea
Valencia Blood Orange Wave _____	\$ 3.5 ea

Stations

All offerings are served with filtered ice water, and Unsweetened Iced Tea

All offerings are served with dinner rolls and butter

25 Guests Minimum

\$250 Service charge for groups under 25, OR an order can be placed from our restaurant menu

Prices per person

All Buffets are served for 90 minutes

Chef Attendant Station (\$150)

7.5% tax and 24% gratuity will be applied

FROM THE GRILL

Chilled Peppercorn Smoked Salmon _____ \$375 (Serves 25)

(Served with Fresh Lemon Wedges, Dijon Aioli)

ROAST LOIN OF PORK _____ \$450 (serves 50)

(Served with Maple Apple Chutney)

Pastrami _____ \$245 (Serves 25)

(served with Mustard, Swiss Cheese and Sliced French Bread)

Oven Roasted Turkey _____ \$475 (Serves 50)

(served with Cranberry Sauce, Mayonnaise, Mustard)

Honey Glazed Ham _____ \$475 (Serves 50)

(served with Mayonnaise, Dijon Mustard, Pineapple and Raisin Relish)

Roasted Tenderloin of Beef _____ \$550 (Serves 25)

(served with Creamy Horseradish, Mayonnaise, Stone Ground Mustard)

Prime Rib Sea Salt and Mustard Crust \$550 (Serves 50)

(Prime Rib served with Horseradish, Au Jus)

Meeting Room Fees

All bookings are for space rental only

\$150 Cleaning charge can be applied

Outside food and beverage must be informed in advance. Cork/cake fee can be applied

No AV or sound system are included

Tables and Chairs are included. Other furniture could be quoted upon request

All outside companies used for the event must present liability and add the chosen space during the time of the service

Event Break down should occur on the same day of the event and room will be available for set up according to the room availability no more than 16 hours prior to the event. In case the event needs more time will be charge another room fee. Set up and break down service is available for an additional charge.

Quotes and Proposals do not guarantee rental room availability.

All charges are for time out, whether used.

Room, upon return, is inspected. Clients will be charged for any damages to the property that cannot be attributed to normal wear and tear.

We reserve the right to modify charges for broken, missing, damaged, dirty items up to 72 hours after the room have been returned and inspected.

Rentals returned beyond dirty or normal wear will be assessed a extra cleaning fee.

No Fire or Pyrotechnic is allowed inside the rooms.

Credit card authorization form must be completed and the payment confirmed to guarantee the room reservation.

Room reservation fee must be paid in full by the time of the booking.

Cancelations fee can be applied according to the contract.

7.5% tax and will be applied.

The Meeting Point Space

Brooklyn Room (100 pax) – up to 4 hours	_____	\$ 600.00
Brooklyn Room (100 pax) – up to 8 hours	_____	\$ 1,000.00
West Side – (80 pax) up to 4 hours	_____	\$ 600.00
West Side – (80 pax) up to 8 hours	_____	\$ 1,000.00
Queens – (60 pax) up to 4 hours	_____	\$ 1,000.00
Manhattan (48 pax) – up to 2 hours	_____	\$ 2,000.00 F&B minimum
Buy out Manhattan + Brooklyn (140 pax)	_____	\$ upon request
Other Buy outs	_____	\$ upon request

Villaggio Space

Restaurant Space (70 pax) – up to 2 hours _____ \$ 2,000.00 F&B minimum

Buy out (70 pax) _____ \$ upon request

Use the pool for ceremony (up for 2 hours) _____ \$ upon request