Saddlebrook’s award-winning culinary team work with the freshest ingredients available and focus on unique and local delights to compliment your one of a kind meeting and special event. Walk away from Saddlebrook remembering the delicious diversions, friendly staff, beautiful landscape, and an experience nothing short of unforgettable.
A legendary Tampa Bay resort, the award-winning Saddlebrook Resort has made a name for itself as an unforgettable meeting and vacation destination, as well as one of the nation's preeminent training facilities for athletes. The resort rests on 480 acres of rolling terrain surrounded by lagoons and cypress trees. Saddlebrook was purposely planned as a car-free Walking Village, ensuring guests can easily walk throughout the entire resort.

The resort's 500 suites with a total of 800 bedrooms showcase an inviting rich tropical design and are clustered around nine serene courtyards complete with gardens, stone benches, stone paver walkways, and native lush Florida landscaping. We are an ideal choice for groups and families visiting the Tampa area.
Breakfast
Breakfast

Priced per person based on 90 minutes of service. Enhancement options available on page 8. For groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

**HEALTHY START BUFFET $49**
- Freshly Squeezed Orange Juice
- Garden Fresh Green Juice
- Spinach, Kale, Green Apple, Farm Honey
- Sliced Seasonal Fruit & Berries
- Organic Greek Yogurts
- Power Biscotti
- Quinoa Porridge
- Brown Sugar, Dried Cranberries, Pecans
- Hard Boiled Egg
- Olive Oil, Salt, & Pepper
- Egg White Frittata
- Spinach, Tomato, White Cheddar
- House Made Chicken Sausage Patties
- Skillet Roasted Breakfast Potatoes with Marinated Tomatoes
- Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

**FLORIDA BUFFET $44**
- Orange, Apple, & Cranberry Juice
- Sliced Seasonal Fruit & Berries
- Individual Greek Yogurts & House Made Granola
- House Made Mini Muffins & Pastries
- Chef Attended Omelet Station: Spinach, Chopped Tomatoes, Mushrooms, Onions, Peppers, Ham, Shredded Cheddar, & Feta (Egg Whites Available)
- Thick Cut Applewood Crisp Bacon
- Chicken Mango Sausage
- Scrambled Eggs
- Breakfast Potatoes
- Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

Choose One:
- Belgian Waffle Station: Fresh Sliced Strawberries, Bananas, Mini Chocolate Chips, Whipped Cream, Whipped Butter, & Maple Syrup
- Pancake Station: Blueberry, Chocolate Chips, Whipped Butter & Maple Syrup
- French Toast Station: Carrot Cake
- French Toast Stuffed with Orange Marmalade, Cream Cheese, Whipped Butter, & Maple Syrup (Chef Included)
Breakfast

Priced per person based on 90 minutes of service. Enhancement options available on page 8. For groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

**All American $39**
Orange, Apple, & Cranberry Juice
Sliced Seasonal Fruit & Berries
Individual Greek Yogurts & House Made Granola
House Made Mini Muffins & Pastries
Chef Attended Omelet Station:
Spinach, Chopped Tomatoes, Mushrooms, Onions, Peppers, Ham, Shredded Cheddar, & Feta
Egg Whites Available
Crisp Bacon
Sage Link Sausage
Scrambled Eggs
Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

**Saddlebrook Continental $30**
Orange, Apple, & Cranberry Juice
Sliced Seasonal Fruit & Berries
Individual Greek Yogurts & House Made Granola
Hard Boiled Eggs
Olive Oil, Salt, & Pepper
House Made Mini Muffins
Buttery & Chocolate Filled Croissants
Plain & Multigrain Bagels
Whipped Butter, Peanut Butter, Cream Cheese, & Flavored Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Enhance Your Breakfast
All enhancements are available in conjunction with Continental or Buffet Breakfast.

Priced per person.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

MAKE YOUR OWN TOAST STATION $12
Whipped Lemon Ricotta, Fruit Jams, Whipped Butter, Mashed Avocado, Peanut Butter, Red Pepper Flakes, Lemon Wedges, Fresh Blueberries, Sliced Strawberries
White & Whole Wheat Bread

BREAKFAST SANDWICH $8
Scrambled Eggs, Ham, & Cheddar in a Honey Whole Wheat English Muffin

BREAKFAST BURRITO $8
Scrambled Eggs, Pepper Jack Cheese, Tomato, & Tri-Color Peppers in a Flour Tortilla

EGG WHITE WRAP $8
Scrambled Egg Whites, Spinach, Feta, & Sun Dried Tomato, in a Whole Wheat Tortilla

HAM & CHEESE CROISSANTS $8
House Made with Ham & Swiss

COLD BREW COFFEE STATION $6
Flavored Syrups to Include: Vanilla, Sugar-Free Vanilla, Hazelnut, Caramel, & Mocha. Almond Milk, Soy Milk, 2% Milk, & Half & Half

STEELCUT OATMEAL $7
Brown Sugar, Walnuts, Golden Raisins, Sunflower Seeds, & Fresh Berries
Breaks
Priced per person based on 30 minutes of service. For Groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

**SEVENTH INNING STRETCH $25**
- Cracker Jacks
- Individual Bags of Peanuts
- House Made Chips in Organic Takaway Bags
- Soft Pretzel Bites with Spicy & Yellow Mustard & Warm Cheese Sauce
- Mini Hot Dogs with Chili & Cheese
- Assorted Soft Drinks & Bottled Water

**HEALTH HAVEN $25**
- Fresh Chilled Cranberry & Apple Juice
- Hummus Shooter with Pita
- Crudité Shooter with Ranch
- Seasonal Fruit Kabobs with Honey Greek Yogurt Dip
- House Made Power Biscotti
- Infused Water

**GOURMET DESSERT STATION $25**
- Miniature French Pastries, Fruit Tartlets, Petit Fours, Cupcakes, Cream Puffs, Mini Tea Cookies
- Sugar Swizzle Sticks, Chocolate Sticks, Cinnamon Sticks
- Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Selection

**MOVIE COUNTER TREATS $24**
- Twizzler Bites, M&M’s, Swedish Fish, Raisinettes & Chocolate Covered Pretzels Displayed in Unique Vases
- Fresh Popped Popcorn – Choose Three Flavor Shakers: Buttered, Barbecue, Salt & Vinegar, Cheddar & Ranch
- House Made Tortilla Chips with Roasted Tomato & Poblano Cheese Sauce
- Assorted Soft Drinks & Bottled Water

**YOU PICK FOUR $24**
- Choose Any Four Items From Our Existing Breaks
- Assorted Soft Drinks & Bottled Water

**MID MORNING BREAK $23**
- Heirloom Apples
- Mini Ham & Gruyere Cheese Croissants
- Grilled Apple & Brie Quesadillas
- Strawberry Apple Dipping Sauce
- Assorted Soft Drinks & Bottled Water
Priced per person based on 30 minutes of service. For Groups of 50 or more.

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BUILD YOUR OWN TRAIL MIX $21
Dried Cherries, M&Ms, Yogurt Covered Raisins, Toasted Coconut, Salted Cashews, Pumpkin Seeds, Dried Pineapple, Wasabi Peas, Snyder’s Broken Mustard Pretzels, Broken Candy Bar, Chocolate Covered Pretzels, Chex Mix, Rasinettes
House Made Sweet & Salty Snack Mix
Assorted Soft Drinks & Bottled Water

SWEET SHOP $20
Fresh Baked Chocolate Chip & Oatmeal Raisin Cookies
House Made Red Velvet & Chocolate Miniature Whoopie Pies Filled with Vanilla Buttercream
Assorted Soft Drinks & Bottled Water

AN APPLE A DAY $17
Sliced Apples with Caramel Sauce
Applesauce
Mini Apple Bacon Muffins
White Cheddar, Apple & Pecan Flatbread
Assorted Soft Drinks & Bottled Water

THE STRAWBERRY FESTIVAL $17
Strawberry Smoothie Shooters
Strawberry Skewers
Strawberry Chocolate Muffins
Strawberry Cream Cheese Pizza
Strawberry Truffles
Assorted Soft Drinks & Bottled Water

WHAT’S POPPING $17
Six Assorted Flavors of Popcorn “To Go”
Popcorn Sushi
Popcorn Lollipop Clusters
Popcorn Cupcakes
Assorted Soft Drinks & Bottled Water
Chilled Plated Lunch

All Plated Lunches Include
House Made Rolls with
Butter Made Fresh Daily in
Saddlebrook Resort’s Pastry
Kitchen, Iced Tea, Freshly
Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Herbal Tea.

Priced per person.

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without notice.

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**ROASTED SALMON**
**SPINACH SALAD** $43

House Made Roasted Red Pepper Bisque
Baby Spinach, Tuscan Kale, Feta,
Strawberries & Candied Pecans, &
Strawberry Vinaigrette
Citrus Cheesecake Crepe

**SHRIMP & AVOCADO WRAP** $41

House Made Black Bean Soup
Spinach, Arugula, Chopped Tomatoes,
White Cheddar, & Brown Rice
House Made Potato Chips
Key Lime Pie

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**CILANTRO LIME GRILLED**
**FLAT IRON STEAK WRAP** $40

House Made Broccoli Pepper Jack Soup
Guacamole, Roasted Kale, Cannellini Beans,
Red Quinoa, & Chopped Tomatoes
House Made Potato Chips
Grilled Vegetables
Red Velvet Dessert Bar

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**SOUTHWESTERN**
**COBB SALAD** $39

House Made Mexican Minestrone
Grilled Free Range Chicken Breast, Roasted
Corn, Chopped Tomatoes, Spiced Jicama,
Pickled Carrot & Queso Fresco on a Bed of
Salad Greens, Key Lime Cilantro Vinaigrette
Sopapilla Cheesecake with Honey Drizzle
LUNCH

Hot Plated Luncheon
All Plated Lunches Include
House Salad, House Made
Rolls with Butter Made
Fresh Daily in Saddlebrook
Resort’s Pastry Kitchen, Iced
Tea, Freshly Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Herbal Tea.

Priced per person.

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PAN SEARED SALMON  $45
Tomato Chutney & Tangerine Emulsion
Parisienne Potatoes
Grilled Vegetables
Strawberry Trifle in a Mason Jar

PAN SEARED BRONZED GROUPER  $43
Tomato Basil Concasse
Red Creamer Potatoes
Grilled Vegetables
NY Style Cheesecake in a Mason Jar

CHICKEN BRUSCHETTA  $41
Red & Yellow Grape Tomatoes,
Parmigiano-Reggiano
Gemelli Pasta with Pesto
Orange Chocolate Torte in a Mason Jar

LEMON PEPPER CHICKEN  $40
Chive & Parsley Sauce
Tomato Gnocchi
Grilled Vegetables
S’mores in a Mason Jar
**Bagged Lunch**

*Perfect for pickup before hitting the greens or before heading out to the airport, these selections are ideal for a group on the go.*

*Priced per person.*

*All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.*

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**TWO IN THE WATER $33**

Includes Two Half Sandwiches:
- Roasted Turkey & Swiss on a Fresh Kaiser Roll
- Honey Ham & Cheddar on a Fresh Baked Pumpernickel Roll
- Heirloom Apple
- Individual Bag of Chips
- Chocolate Chip Cookie
- 8 oz. Bottle of Water

**ONE IN THE WOODS $31**

Grilled Sliced Chicken Breast, Lettuce, Tomato, & Shredded Cheddar Cheese in a Whole Wheat Wrap
- Heirloom Apple
- Individual Bag of Mini Pretzels
- House Made Brownie
- 8 oz. Bottle of Water

**“THE PICK TWO” $32**

Please Choose a Maximum of (2) of the Following

Client to Specify Amount of Each Sandwich/Wrap

- Honey Baked Ham & Swiss on Marbled Rye
- Red & Yellow Tomatoes, Onion, & Mozzarella on House Made Focaccia
- Traditional Cuban Sandwich: Ham, Roasted Pork, Swiss, Dill Pickles, & Yellow Mustard
- Roasted Turkey & Swiss on a Fresh Baked Kaiser Roll
- Roast Beef, Cheddar, & Red Onion on Pumpernickel
- Chicken Caesar Wrap
- Greek Salad Wrap

Heirloom Apple • Individual Bag of Chips
Chocolate Chip Cookie • 8 oz. Bottle of Water
Buffet Luncheons

Priced per person based on 90 minutes of Service. For Groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

**FAR EAST $48**

- House Made California Rolls
- Wasabi, Soy Sauce, & Pickled Ginger
- Soba Noodles, Sliced Chicken Breast, Napa Cabbage, Jicama, Mandarin Oranges, & Chopped Red Peppers Tossed in a Sesame Soy Vinaigrette
- Tempura Chicken in Chinese To Go Boxes
- Sweet & Sour Sauce (Attendant Included)
- Kung Pao Beef
- XO Sauce
- Vegetable Fried Rice
- Pot Stickers with Sesame Soy Sauce
- Stir Fried Vegetables
- Green Tea Cupcake
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

**ALL AMERICAN $47**

- BLT Salad
- Crumbled Bacon, Chopped Tomato, Fresh Greens, Creamy Garlic Dressing
- Chilled Farfalle with Basil Pesto, Fresh Red & Yellow Tomatoes, & Ciliegine
- Petite Filet with Tomato Fondue & Shiitake Mushrooms on a House Made Roll
- Pulled Barbeque Chicken Sliders
- House Made Potato Chips Dusted in Black Pepper & Parmesan in Organic Brown Takeaway Bags
- Red, White, & Blue Truffles
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Buffet Luncheons

Priced per person based on 90 minutes of Service. For Groups of 50 or more.

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MARGARITAVILLE $46
Baby Spinach, Radicchio, Baby Grape Tomatoes, Farmer Cheese, Black Eye Peas, & Pineapple Mojo Vinaigrette
Mango Arugula Avocado Salad
Jerk Chicken Tossed with Lime Tomato Vinaigrette & Pineapple
Gemelli Pasta with Tri-Color Peppers
Bronzed Local Fish
Pineapple Coconut Emulsion with Salted Macadamia Nuts
Yellow Rice
Black Beans
Piña Colada Whoopie Pies
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

THAT’S ITALIAN $45
Antipasto Display:
Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, & Red Onions
Traditional Caesar Salad Station:
Crisp Romaine, Shaved Parmesan, Creamy Caesar Dressing, & House Made Croutons (Attendant Included)
Italian Chicken in a White Wine Caper Berry Sauce
Tortellini Tossed with Basil, Tomatoes, & Olive Oil
Sautéed Tomatoes, Baby Eggplant, & Zucchini with Fresh Thyme
House Made Black Olive Rolls with Whipped Butter
Cannoli Shooters
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
## Buffet Luncheons

*Priced per person based on 90 minutes of Service. For Groups of 50 or more.*

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### PICNIC $45

- Tossed Garden Salad
- Cucumbers, Roma Tomatoes, Shredded Carrots, Red Onion, & Shredded Cheddar Cheese
- Balsamic Vinaigrette & Ranch Dressing
- Seasonal Fruit Salad
- Roasted Red Pepper Rigatoni Pasta Salad with Broccolini & Pepered Almonds with Lemon Tarragon Vinaigrette
- Grilled Chicken Breast Smothered in BBQ Sauce
- Hamburgers & Cheeseburgers
- Shredded Lettuce, Diced Tomatoes, Chopped Onions, Sautéed Mushrooms, Bacon Bits, Guacamole & Sliced Cheese
- Traditional Condiments
- Homemade Pinquito Baked Beans
- Novel Ice Cream Bars
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

### SOUP, SALAD & PANINIS $44

- House Made Roasted Chicken & Ditalini Soup
- Romaine Lettuce, Spinach, & Kale, Grilled Chicken & Grilled Shrimp, Crumbled Bacon, Hard Boiled Egg, Tomato, Roasted Corn, Assorted Peppers, Avocado, Cucumbers, Black Beans, Chickpeas, Feta, & Parmesan Cheese, Citrus & Basil Vinaigrette

*Pick Two: (Chef Included)*

- Pulled Barbeque Chicken
- Basil, Mozzarella, & Sliced Tomato
- Roasted Turkey & Pesto
- Mini Traditional Cuban
- House Made Potato Chips in Organic Takeaway Bags
- Chocolate Mousse, Apple Tart, & Key Lime Pie Dessert Shooters
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Buffet Luncheons
Priced per person based on 90 minutes of Service. For Groups of 50 or more.

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**SOUTH OF THE BORDER $41**
Seasonal Sliced Fruit
Mixed Greens, Roma Tomatoes, Carrots, Cucumbers, Red Onions, Roasted Corn, Spiced Jicama, Pinquito Beans, Farmer Cheese, & Cilantro Vinaigrette

Make Your Own Fajitas:
Marinated Chicken
Marinated Beef Strips
Flour Tortillas, Sautéed Peppers & Onions, Shredded Cheddar Cheese, Sour Cream, Fresh Guacamole, & Tomato Salsa

House Made Corn Tortilla Chips
Spanish Rice
Spicy Pinquito Beans with Chiles
Margarita Cupcake
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

**FAIRWAY $39**
Build Your Own Cobb Salad:
Iceberg Lettuce, Shredded Cheddar, Crumbled Bacon, Hardboiled Egg, Chopped Tomatoes, Cucumbers, Cinnamon-Chipotle Roasted Chickpeas, Chicken Breast, Balsamic Vinaigrette & Ranch Dressing

Chilled Wagon Wheel Pasta with Avocado, Arugula, Shaved Manchego, & Blistered Splendidoes in a White Truffle Vinaigrette

Pick Two:
Greek Salad in Basil Tomato Wrap
Chicken Caesar in a Basil Garlic Wrap
Mini Turkey Club on a Focaccia Roll
Cali Whole Wheat Wrap
Black Bean & Grilled Veggies in a Whole Wheat Wrap
Fresh Baked Chocolate Chip, Oatmeal Raisin, & White Chocolate Cranberry Cookies

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Reception
Reception Displays to Enhance Your Dining Experience

* Plasticware Will Be Used for All Outdoor Event Locations

Priced per person based 60 minutes of service. For Groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

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**SUSHI DISPLAY $32**
4 Pieces Per Person
Spicy Tuna Roll
Chicken Tempura Roll
California Roll
Veggie Roll
Served with Soy Sauce, Wasabi, & Ginger

**BRUSCHETTA & HUMMUS BAR $30**
Heirloom Tomatoes, Feta & Basil Bruschetta with Focaccia Crouton
Sundried Tomato Hummus, Lemon Garlic Hummus, Cilantro Lime Hummus
Kalamata Olives, Marinated Castelvetrano Green Olives
Cucumber Wedges, Celery, Carrots, Pita Chips, House Made Crostini, & Black Pepper Lavosh

**POKÉ BOWL STATION $28**
Tuna & Steak Tip
Brown Rice
Vermicelli Noodles, Bok Choy, Wakame, Pickled Radishes, Won Ton Croutons
Pickled Ginger, Wasabi, & Soy Sauce
Soy Sesame Sauce & Sweet Chili Sauce (Attendant Included)

**PUB & GRUB STATION $28**
Beer Braised Bratwurst & Onions with Pretzel Rolls & Grain Mustard
Short Rib
Steak & Cheese Egg Rolls

**MACARONI & CHEESE BAR $21**
Macaroni & Grafton White Cheddar Cheese Lobster Meat, Rock Shrimp, Crab Meat Black Truffle Peelings, Pancetta Bits, Chipotle Cheese, Wild Mushrooms (Chef Included)

**PASTA STATION $17**
Cheese Tortellini with Basil Pesto Sauce
Orecchiette Pasta with Grilled Chicken, Italian Sausage, Arrabiata Sauce
Rotelle Pasta with Bacon, Italian Sausage & Alfredo Sauce, Fresh Shaved Parmesan, Garlic Bread (Chef Included)
Reception Displays to Enhance Your Dining Experience
* Plasticware Will Be Used for All Outdoor Event Locations

Priced per person based on 60 minutes of service. For Groups of 50 or more.

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**Baja Taco Bar $16**
Choose Two: Shrimp Asada, Grilled Seabass or Pork
Guacamole, Pico de Gallo, Salsa Verde, Sour Cream, Oaxaca & Jack Cheese
Corn & Flour Tortillas (Attendant Included)

**Raw & Fire Roasted Crudité Display $16**
Carrots, Celery, Cherry Tomato, Broccoli, Cauliflower, Black Olive, Radish, Fennel, Artichoke Heart, Bell Pepper
Herb Ranch & Balsamic Crème Fraîche Dips

**Charcuterie Display $15**
Hard Salami, Pepperoni, Sweet Capicola, & Prosciutto
Dijon & Grain Mustards, Marinated Olives, Giardineria, Sliced Baguette

**Flight of Regional American Cheeses $15**
Served with Rosemary Garlic Almonds, Quince, Meyer Lemon Basil Pesto, Black Pepper Lavosh
Cinnamon Chipotle Cashews, Rosemary Sea Salt Marcona Almonds, Roasted Macadamia Nuts

**Snack & Dip $14**
House Made Potato Chips, Tortilla Chips, IPA Cheese Sauce, Chili Con Queso, Salsa Roja, Roasted Tomatillo Salsa

**Brussels Sprouts Station $12**
Fresh Brussels Sprouts Sautéed with Guests Choice of Balsamic Vinegar, Bacon, Garlic, Roasted Red Bell Pepper, Yellow Beets & Mozzarella Cheese (Chef Included)
Chefs Reception
Displays to Enhance Your Dining Experience
* Plasticware Will Be Used for All Outdoor Event Locations

Priced per person based on 60 minutes of service.
For Groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

Artisan Grill Flatbreads $12
Sun Dried Tomato, Artichokes, Goat Cheese & Basil
Pesto Spanish Chorizo Sausage, Shrimp, Grilled Asparagus, Yellow Roasted Tomatoes, Feta Cheese & Red Pepper Hummus
Caprese with Fresh Tomatoes, Basil & Mozzarella
*Served at ambient temperature

Build Your Own Market Salad $11
Baby Red Romaine, Arugula & Iceberg Lettuces Diced Cucumbers, Tomatoes, Red Onions & Celery, Olives, Artichokes, Carrots, Shredded Mozzarella & Blue Cheese
Raspberry, Avocado & Basil
Balsamic Dressing & Ranch

Hot Off The Grill $11
Mini sandwiches to include;
Pulled Pork, Spicy Sweet Barbeque Sauce
Beef Sliders, Caramelized Onions, Tomato Jam
Mini Hot Dog, Sautéed Peppers & Onions (Chef Included)

Caesar Salad Display $9
Tender Hearts of Romaine, Ciabatta Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing, Parmesan Grissini
Add Chicken $11 per person
Add Shrimp $12 per person (Attendant Included)
Reception

Hot & Cold Hors d’Oeuvres to Enhance Your Dining Experience
* Plasticware Will Be Used for All Outdoor Event Locations

Priced per piece. Minimum 25 piece per selection.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

$7 PER PIECE
- Prosciutto & Melon
- Shrimp Shooter with Margarita Cocktail Sauce
- California Roll
- Vietnamese Spring Roll
- Eggplant, Chickpea, Red Onion, Basil & Baby Spinach Samosa with Cilantro Chutney
- Pear, Almond, & Brie in Phyllo
- Cucumber & Salmon Bites
- Prosciutto & Asparagus
- Shrimp on Fontina Cheese Polenta
- Egg Roll with Sweet & Sour Sauce
- Pork Pot Sticker with Sesame Soy
- Beef Sate with Teriyaki
- Spanakopita
- Chicken Sate with Sweet Chili Pineapple Compote

$9 PER PIECE
- Miniature Beef Wellington
- Vegetarian Stuffed Mushroom
- Crispy Smoked Chicken Ravioli
- Blue Cheese Balsamic Roasted Grape Crostini
- Spinach Artichoke Crostini
- Risotto Arancini

Bacon Wrapped Scallop
Petite Crab Cake with Spicy Creole Sauce
Coconut Shrimp with Orange Marmalade
Grilled Lamb Chop with Mint Jus Lie
Short Rib Egg Roll
Reception

Carving Stations to Enhance Your Dining Experience
* Plasticware Will Be Used for All Outdoor Event Locations

Priced per person based on 60 minutes of service. For Groups of 50 or more. Chef(s) Included. All Carved Items are Accompanied by Rolls, Chef’s Selection of Sauce and Appropriate Condiments.

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Roasted Beef Tenderloin $28
Whole Roasted Tenderloin of Beef
Sauce au Poivre

Ahi Tuna $26
Carved Ahi Tuna Rolled in Black Sesame Seeds
Served with Wakame, Wasabi, Pickled Ginger, & Sesame Soy

Fresh Salmon in Brioche $22
Lemon Dill
Sweet Receptions
Displays to Enhance Your Dining Experience
* Plasticware Will Be Used for All Outdoor Event Locations

Priced per person based 60 minutes of service. For Groups of 50 or more.

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.

WHAT’S THE SCOOP? $23
Choice of Two: Vanilla, Chocolate, Strawberry or Coffee Ice Cream
Bananas, Cherries, Chopped Nuts, Chocolate Sprinkles, Marshmallows Brownie Bites, M&M’s, Crushed Whoppers, Crushed Oreo’s, Waffle Cone Bites, Chocolate Ginger Snap Cookies, Graham Cracker, Chocolate Sauce, Caramel Sauce, Whipped Cream
Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Selection

CHOCOLATE FONDUE $21
Colossal Strawberries, Pineapple, Orange Slices, Marshmallows, Brownie Bites
Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Selection

MINI CUPCAKE DISPLAY $17
Based on two cupcakes per person
Variety of Mini Cupcakes from Saddlebrook’s Pastry Kitchen
Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Selection
Dinner
DINNER

Dining Under the Stars
Curated for Your
Premium Outdoor
Location
* Plasticware Will Be Used
for All Outdoor Event
Locations.

Priced per person based
on 120 minutes of Service.
For Groups of 50 or more.

All prices are subject to a
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without notice.

19th HOle Reception $160
Passed on the Tee
Bacon Wrapped Scallops
Deconstructed Guacamole
Andouille & Shrimp
Prosciutto Wrapped Meatloaf

Salad Course
Baby Spinach Salad, Sundried Cherries, Goat
Cheese, Sweet Onions, Almonds, Honey Crisp
Apple, Warm Bacon Vinaigrette
(Attendant Included)

Entrée Course
Carved Tenderloin
Honduran Lobster Tail with Drawn Butter
Fingerling Potatoes, Yellow Wax Beans, Green
Beans, & Baby Carrots
(Chef & Attendant Included)

Dempsey’s Steak House Parker House Rolls with
Honey Butter

Dessert Course
Pressed Angel Food Cake Filled with
Mascarpone Drizzled with Strawberry
Puree & Dusted with Hazelnut Powder
(Chef & Attendant Included)

Iced Tea, Freshly Brewed Coffee,
Decaffeinated Coffee, & a Selection of Hot
Herbal Teas
Dinner

Dining Under the Stars
Curated for Your
Premium Outdoor
Location
* Plasticware Will Be Used
for All Outdoor Event
Locations.

Priced per person based
on 120 minutes of Service.
For Groups of 50 or more.

All prices are subject to a
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without notice.

LOBSTER BAKE $145

Cobb Salad Station
Crumbled Bacon, Hardboiled Egg,
Chopped Tomatoes, Chicken Breast,
Shredded Cheddar, Balsamic Vinaigrette
& Ranch Dressing
(Attendant Included)

From the Land
New York Strip Steak
Corn on the Cob
Fennel Grilled Local Vegetables
(Chef & Attendant Included)

From the Sea
Whole Main Lobster
Steamed Clams
Red Bliss Potatoes with Parsley
Drawn Butter
(Chef & Attendant Included)

House Made Rolls & Cheddar Biscuits
with Fresh Butter

Dessert
Petite Boston Cream Pie
Petite Lemon Meringue Pie

Iced Tea, Freshly Brewed Coffee,
Decaffeinated Coffee, & a Selection of
Hot Herbal Teas
**DINNER**

**Dining Under the Stars**
Curated for Your
Premium Outdoor Location

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**EPICURIAN RECEPTION $140**

Individual Ibiza Salad
Tossed Greens, Grape Tomatoes, Asparagus Tips, Artichokes, Olives, Spicy Almonds, Feta, Tangerines, & Balsamic Vinaigrette
(Attendant Included)

Grilled Wild Shrimp with Guacamole & Tomato Fondue
Paired with a Sampling of Chardonnay & Cigar City Brewing Florida Cracker Belgian Style White Ale
(Chef & Attendant Included)

Diver Scallop, Warm Bacon Marmalade on Banana Polenta
Paired with a Sampling of White Wine & Tampa Bay Brewing Co. Old Elephant Foot IPA
(Chef & Attendant Included)

Chicken Bolognese withy Potato Gnocchi
Paired with a Sampling of Pinot Grigio & 3 Daughters Beach Blonde Ale
(Chef & Attendant Included)

Braised Short Ribs with Parmigiano Reggiano Risotto
Paired with a Sampling of Pinot Noir & Tampa Bay Brewing Co. Reef Donkey APA
(Chef & Attendant Included)

Cake Shakes
Rich Chocolate Cupcakes, Vanilla Bean Ice Cream & Raspberry Liqueur
(Attendant Included)

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Dinner

Dining Under the Stars
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**Florida Citrus $130**

**Florida Arugula Salad**
Florida Baby Spinach, Mandarin Oranges, Goat Cheese, Vanilla Bean Vinaigrette
(*Attendant Included*)

**From the Grill**
Flank Steak Grilled over Orange Wood
Florida Spinach & Mandarin Oranges
(*Chef Included*)

Bronzed Mahi
Citrus Mango Jalapeño Salsa, Mashed Black Eyed Peas
(*Chef Included*)

Grilled Shrimp over Grapefruit
Sweet & Tangy Dade City Honey
(*Chef Included*)

Chicken Soft Tacos
Guacamole, Orange Chipotle Sauce,
Chiffonade Lettuce, Diced Tomato, Sour Cream, Cheddar Cheese
(*Attendant Included*)

House Made Rolls with Fresh Butter

**Dessert**
Clementine Cream Puff with Chocolate Ganache
(*Attendant Included*)

Iced Tea, Freshly Brewed Coffee,
Decaffeinated Coffee, & a Selection of Hot Herbal Teas
**DINNER**

**Dining Under the Stars**
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**FLORIDA COOKOUT $120**

**Baby Iceberg Wedge Salad**
Beefsteak Tomato, Thinly Sliced Red Onion, Hard Boiled Egg, Bacon Bleu Cheese
Crouton, & Creamy Bleu Cheese

**From the Grill**
New York Strip Steak
Six Spiced Chicken Breast
Key Lime & Cilantro Marinated Shrimp
*Chef & Attendant Included*
Grilled Yukon Potatoes with Thyme Mustard Glaze
Grilled Local Vegetables
House Made Rolls with Fresh Butter
*Chef & Attendant Included*

**Dessert**
Key Lime Pie
Strawberry Pafait

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

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**SMOKER $115**

**Smoke House Salad Station**
Mixed Greens, Tomato, Cucumber, Carrots, Shredded Cheddar, Cornbread Croutons, Ranch & Balsamic Vinaigrette
*Attendant Included*
Seasonal Fruit Salad

**From the Smoker**
Beef Brisket, Ribs, Chicken Breast, Bratwurst, & Shrimp
Cool & Smokey BBQ Sauce
*Chef & Attendant Included*
Four Cheese Macaroni n’ Cheese
Local Grilled Vegetables
House Made Rolls & Cheddar Biscuits with Fresh Butter

**Dessert**
Petite S’mores
PB&J Bites

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

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Buffet Dinner
* Plasticware Will Be Used for All Outdoor Event Locations.

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<table>
<thead>
<tr>
<th>MENU</th>
<th>PRICE</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>LUAU $105</strong></td>
<td></td>
<td>Romaine Lettuce, Pineapple, Applewood Bacon, Shredded Coconut, &amp; Pineapple Dressing</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tropical Salad</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Papaya, Pineapple, Mango, Grapes, Kiwi, Lychee, Raspberries, &amp; Blueberries</td>
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<tr>
<td></td>
<td></td>
<td>Roasted Kalua Pig (Chef Included)</td>
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<tr>
<td></td>
<td></td>
<td>Panko Breaded Mahi Mahi</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Macadamia Lemon Butter</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Teriyaki Glazed Chicken in Plum Sauce</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pineapple &amp; Tricolor Peppers</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Five Spice Flat Iron Steak</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sweet Potatoes, Broccoli, Butternut Squash</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetable Fried Rice</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Grilled Island Vegetables</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Petite Coconut Chiffon</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Petite Guava Cheesecake</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, &amp; a Selection of Hot Herbal Teas</td>
</tr>
<tr>
<td><strong>CARIBBEAN $98</strong></td>
<td></td>
<td>Tropical Fruit Spears with Vanilla Bean Anglaise</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mixed Greens, Mango, Cilantro Red Onion, Spicy Carrots, Roasted Corn, Avocado, Corn Tortilla Croutons &amp; Key Lime Vinaigrette</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Beef Bayamo</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Queso Fresco &amp; Yellow Rice</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Papaya Chicken</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chickpea Sauté</td>
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<tr>
<td></td>
<td></td>
<td>Curry Shrimp</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Potato &amp; Black Bean Pancakes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mojito Mashed Sweet Potatoes</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Honey Grilled Market Vegetables</td>
</tr>
<tr>
<td></td>
<td></td>
<td>House Made Fresh Rolls with Butter</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Raspberry Roulade with Shredded Coconut</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pineapple Empanadas with Banana Rum Sauce</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, &amp; a Selection of Hot Herbal Teas</td>
</tr>
</tbody>
</table>
**Dinner**

**Buffet Dinner**

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**KEY WEST $95**

- Key Lime Caesar Salad Station
- Hearts of Romaine, Rock Shrimp, Fresh Shaved Parmesan, Garlic Croutons, Key Lime Caesar Dressing
  *(Attendant Included)*
- Marinated Heirloom Tomato Salad
- Watercress, Diced Mango, Avocado, Farmer Cheese, Cilantro Lime Vinaigrette
- Cheeseburgers in Paradise Sliders
- Shredded Lettuce, Diced Tomatoes, Heinz 57
  *(Chef Included)*
- Mahi Sliders with Candied Bacon, & Citrus Mango Jalapeño Salsa
  *(Chef Included)*
- Hurricane Chicken on a Stick
- Coconut Curry Lime Shrimp in Mason Jars
  *(Attendant Included)*
- Striped Rice
- Citrus Roasted Local Vegetables
- Key Lime Truffles
- Orange Mascarpone Macaroons
- House Made Fresh Rolls with Butter
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

**ASIAN PACIFIC $91**

- Ramen Salad
- Hoisin Duck, Julienne Green Onions, Yellow & Red Peppers, Sesame Soy Vinaigrette
- Broccoli Slaw
- Julienne Broccoli, Carrot, Red Cabbage, Red Onion, Parsley, Lime Apple Cider Yogurt Dressing
- Dim Sum Station
- Shrimp Dumplings, Vegetable Pot Stickers, Pork Sui Mai, Sesame Soy & House Made Honey Mustard Sauces
  *(Attendant Included)*
- Stir Fry Station
- Kung Pao Beef
- Vegetable Fried Rice
  *(Attendant Included)*
- Chicken Pad Thai To Go
- Rice Noodles, Sliced Chicken Breast, Green Onions, Peppers, Sprouts, Pad Thai Sauce & Chopped Cashews
  *(Attendant Included)*
- Coconut Tapioca Pudding with Mango & Lime
- Matcha Mochi
**Buffet Dinner**

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### WHEN IN ROME $91

- Petite Caprese Salad
- Tomato, Olives & Ciliegine Mozzarella *(Attendant Included)*
- 3 Herb Pesto Marinated Cheese Tortellini Skewers
- Braised Short Rib Lasagna Rolls
- Slow Roasted Chicken, Cannellini Beans, San Marzano Tomatoes & Toasted Fennel
- Shrimp Carbonara with Radiatori
- Fresh Tomato, Leeks & Spinach Ratatouille
- Golden Parisian Potatoes
- Herbed Focaccia with Fresh Butter
- Caramel Macchiato Parfait
- Tiramisu
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas

### GASTROPUB $90

- Watermelon, Feta, & Mint Salad
  Served in Mason Jars with Cherry Tomatoes, Sherry Vinaigrette
- Chicken & Waffles
  Savory Black Pepper & Cheddar Waffles with Honey Sriracha Glaze *(Attendant Included)*
- Irish Nachos
  Bacon, Green Onion, Smithwick’s Cheese Sauce with House Made Potato Chips *(Attendant Included)*
- Grass Fed White Cheddar Sliders
  Side of Guacamole, Salsa, & Mushrooms *(Chef & Attendant Included)*
- Baked Asian Chicken Wings
  with House Made Teriyaki sauce *(Attendant Included)*
- Individual House Made Meatballs
  with San Marzano Tomato Sauce & Burrata Cheese *(Attendant Included)*
- House Made Fresh Pretzel Rolls
- Stout Brownies
- Chocolate Bacon Skewers
- Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
Buffet Dinner
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**SOUTH OF THE BORDER $88**

Southwest Salad
Mixed Greens, Grape Tomatoes, Black Beans, Roasted Corn, Six Pepper Jicama, House Made Croutons, Lime Yogurt Dressing
*(Attendant Included)*

Heirloom Tomatoes, Avocado, Red Onion, Diced Chayote, Chili Lime Vinaigrette

Southwestern Succotash
Baby Lima Beans, Corn, Butternut Squash, Cilantro, Jalapeno, Red Pepper, Cumin, Garlic, Onion

Quesadillas
Fajita Chicken, Chili Lime Shrimp & Mango Brie Jalapeño with Warm Flour Tortillas, Sauteed Peppers, Onions, Shredded Lettuce, Chopped Tomatoes, Shredded Cheddar, Sour Cream, Guacamole
*(Chef Included)*

Ropa Vieja Soft Taco Station
Warm Flour Tortillas, Shredded Lettuce, Tomato, Shredded Cheddar, Sour Cream, & Guacamole
*(Attendant Included)*

Spicy Pinquito Beans

Chipotle Guava Tomato Rice

Cheesecake Taco Station
*(Pastry Chef Included)*

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & a Selection of Hot Herbal Teas
DINNER

Plated Dinner

All Plated Dinners Include
House Made Rolls with
Butter, Salad, Entrée,
Dessert from the
Saddlebrook Pastry
Kitchen, Iced Tea, Freshly
Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Herbal Tea.

Priced per person.

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SALADS

Select One:

Baby Greens Salad
Heirloom Tomato, Sliced Cucumber, Shredded
Carrot, House Made Bagel Croutons &
Champagne Vinaigrette

Strawberry Salad
Romaine, Baby Greens, Feta, Strawberries,
Candied Pecans & Citrus Vinaigrette

Burrata Salad
Little Gem Lettuce, Sweet Italian Tomatoes,
Micro Basil, with Balsamic Vinaigrette

Goat Cheese & Caramelized Onion Salad
Baby Greens, Goat Cheese, Heirloom Tomato,
Sliced Cucumber & Caramelized Onion
Vinaigrette

DESSERTS

Select One:

Florida Key Lime Pie
Key Lime Custard in a Graham Cracker Shell
Topped with Whipped Cream

Chocolate Truffle Torte
Chocolate Ganache with Fresh Berries

Lemon Meringue Tart
Graham Cracker Crust, Valencia Meringue,
Fresh Berries

White Chocolate Cheesecake
Cookies & Cream Dust
DINNER

Plated Dinner
All Plated Dinners Include
House Made Rolls with
Butter, Salad, Entrée,
Dessert from the
Saddlebrook Pastry
Kitchen, Iced Tea, Freshly
Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Herbal Tea.

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MIXED GRILL $99
Filet Mignon, Stuffed Wild Shrimp, & Organic
Chicken Breast, Porcini Ragù & Lemon
Emulsion, Flannel Potatoes, Baby Seasonal
Vegetables

FILET MIGNON &
ASIAN BARBEQUE SEA BASS $98
Filet Mignon with Wild Mushroom Ragù, Asian
Barbeque Sea Bass with Honey Lime Heirloom
Tomatoes, Croquette, Baby Seasonal Vegetables

FILET MIGNON
& STUFFED SHRIMP $95
Filet Mignon, Wild Shrimp Stuffed with Lump
Crab, Spring Green Onion Emulsion,
Dauphinoise Potatoes, Broccolini with Spicy
Almonds

VEAL LOIN WITH
KING CRAB OSCAR $95
Truffle Risotto, Baby Seasonal Vegetables

KUROBUTA PORKCHOP $90
Bourbon Demi Glace, Bacon Polenta,
Green Beans

FILET MIGNON $90
Filet Mignon with Glace de Viande, Sweet Potato
Mash with Candied Bacon, Roasted Brussels
Sprouts with Pancetta

ASIAN BARBEQUE SEA BASS $90
Sweet Chili Emulsion, Red & White Quinoa,
Water Chestnuts, Mandarin Oranges, Fresh
Shucked Peas

LAND LOVERS $88
Petite Filet Mignon & Organic Chicken Breast,
Meritage Glace, Artichoke Feta Gratinee,
Rosemary Red Creamer Potatoes, Baby
Seasonal Vegetables

CEDAR PLANK SALMON $88
Dijon Chardonnay Glaze, Grilled Asparagus,
Orzo Brown Rice Cranberry Pilaf

NEW YORK STRIP $87
Charbroiled Porcini Butter, Garlic Smashed
Potatoes, French Green Beans

CHICKEN ASPARAGUS $78
Chicken Breast Filled with Spinach, Asparagus,
& Feta, Parisienne Potatoes, Butternut Squash,
Red & Yellow Tomatoes, & Sugar Snaps

CHICKEN CILANTRO $76
Olive Oil, Black pepper, Lemon, Cilantro, Red
Pepper Coulis, Parmesan Risotto, Sugar Snaps,
Jicama, & Yellow Grape Tomatoes
Plated Dinner

All Plated Dinners Include
House Made Rolls with
Butter, Salad, Entrée,
Dessert from the
Saddlebrook Pastry
Kitchen, Iced Tea, Freshly
Brewed Coffee,
Decaffeinated Coffee, and a
Selection of Hot Herbal Tea.

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Vegetarian

Root Vegetable Pot Pie $76
Carrots, Celery Root, Potatoes, Turnips, Parsnips,
Puff Pastry

Vegan

Truffle Polenta $76
Butternut Squash, Grilled Asparagus, Red Pepper
Oil, Micro Greens, Balsamic Reduction

Forest Mushroom Lasagna $76
Spinach, Tomato, Portobello Mushrooms, Tofu,
Eggplant, Vegan Cheese

Shepherd’s Pie $76
Grilled Wild Mushrooms, Wild Thyme, Onions,
Garlic, Olive Oil Mashed Potatoes

Vegetable Tian $76
Gold Beets, Butternut Squash, Purple Potatoes,
Red Peppers, Farro, Zucchini, Corn Purée
Bar Services
Beverage Menu

* Plasticware Will Be Used for All Outdoor Event Locations

* A $150 bartender fee, per bartender, will apply for all cash bars based on (2) two hours of service. Each additional hour of bar service is $25++ per hour

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HOST BAR

CALL BRAND COCKTAILS
PREMIUM BRAND COCKTAILS
CALL BRAND WINE
PREMIUM BRAND WINE
CORDIALS & COGNACS
CHAMPAGNE
DOMESTIC BEER
IMPORTED BEER
NON–ALCOHOLIC BEER
SOFT DRINKS
SPARKLING MINERAL WATER
BOTTLED WATER

$9 per drink
$10 per drink
$10 per drink
$11 per glass
$12 per glass
$12 per glass
$12 per drink
$7 per drink
$8 per drink
$7 per drink
$5 per drink
$5 per drink
$4 per drink

CASH BAR — INCLUSIVE PRICING

CALL BRAND COCKTAILS
PREMIUM BRAND COCKTAILS
CALL BRAND WINE
PREMIUM BRAND WINE
CORDIALS & COGNACS
CHAMPAGNE
DOMESTIC BEER
IMPORTED BEER
NON–ALCOHOLIC BEER
SOFT DRINKS
SPARKLING MINERAL WATER

$12 per drink
$13 per drink
$14 per glass
$15 per glass
$15 per drink
$15 per glass
$9 per drink
$10 per drink
$9 per drink
$6 per drink
$6 per drink

HOSTED HOURLY BAR PACKAGES

PREMIUM BRANDS

Chivas Regal, Wild Turkey, Crown Royal, Bombay Sapphire, Grey Goose, Bacardi Gold, Cuervo 1800

<table>
<thead>
<tr>
<th>Service Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR SERVICE</td>
<td>$23 per guest</td>
</tr>
<tr>
<td>TWO HOUR SERVICE</td>
<td>$35 per guest</td>
</tr>
<tr>
<td>THREE HOUR SERVICE</td>
<td>$47 per guest</td>
</tr>
</tbody>
</table>

CALL BRANDS

Johnnie Walker Red, Jim Beam, Seagram’s 7, Tanqueray, Smirnoff, Bacardi Light, Cuervo Gold

<table>
<thead>
<tr>
<th>Service Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR SERVICE</td>
<td>$21 per guest</td>
</tr>
<tr>
<td>TWO HOUR SERVICE</td>
<td>$32 per guest</td>
</tr>
<tr>
<td>THREE HOUR SERVICE</td>
<td>$43 per guest</td>
</tr>
</tbody>
</table>

BEER & WINE

Budweiser, Bud Light, Michelob Ultra, O’Douls, Heineken, Yuengling, Amstel Light, Corona, Local Craft Beers Upon Request

<table>
<thead>
<tr>
<th>Service Time</th>
<th>Cost per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR SERVICE</td>
<td>$18 per guest</td>
</tr>
<tr>
<td>TWO HOUR SERVICE</td>
<td>$28 per guest</td>
</tr>
<tr>
<td>THREE HOUR SERVICE</td>
<td>$38 per guest</td>
</tr>
</tbody>
</table>
Bar Services

Beverage Menu

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### TABLESIDE WINE SERVICE

**HOUSE WINE**
- CALL HOUSE WINE $38 per bottle
- PREMIUM HOUSE WINE $42 per bottle

**CHARDONNAY**
- La Crema, Sonoma Coast, California $45 per bottle
- Landmark, Overlook, Sonoma, California $58 per bottle

**INTERESTING WHITES**
- Moscato Soul, Santa Ema, Central Valley, Chile $24 per bottle
- J. Vineyards, Pinot Gris, California $24 per bottle
- Robert Mondavi, Fume Blanc, Napa Valley, California $28 per bottle
- Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand $28 per bottle
- S.A. Prum Essence, Riesling, Qualitatswein Mosel River, Germany $32 per bottle
- Smoketree, Rosé, Sonoma, California $36 per bottle

**PINOT NOIR**
- Smoketree, Sonoma, California $40 per bottle
- Wild Horse, Paso Robles $52 per bottle

**CABERNET SAUVIGNON**
- Intrinsic Columbia Valley, Washington $45 per bottle
- Franciscan, Napa Valley $50 per bottle
- Rutherford Provenance $75 per bottle

**INTERESTING REDS**
- Joel Gott, Zinfandel, California $44 per bottle
- Gascon Reserva, Malbec $45 per bottle

Subject to change based on availability.
À LA CARTE
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<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagels &amp; Cream Cheese</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Bottled Fruit Juice</td>
<td>$6 per bottle</td>
</tr>
<tr>
<td>Orange, Apple, &amp; Cranberry Bottled Water</td>
<td>$4 per bottle</td>
</tr>
<tr>
<td>Breakfast Pastries &amp; Muffins</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Brownies &amp; Blondies</td>
<td>$65 per dozen</td>
</tr>
<tr>
<td>Candy Bars</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Snickers, Milky Way, M&amp;M’s, Peanut M&amp;Ms, Hersey Bars</td>
<td>$48 per dozen</td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td>$65 per dozen</td>
</tr>
<tr>
<td>Cold Brew Coffee</td>
<td>$78 per gallon</td>
</tr>
<tr>
<td>Ham &amp; Cheese Croissants</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Donuts, Filled &amp; Glazed</td>
<td>$60 per dozen</td>
</tr>
<tr>
<td>Fresh Sliced Fruit Display</td>
<td>$10 per person</td>
</tr>
<tr>
<td>Fresh Fruit Smoothies</td>
<td>$9 per person</td>
</tr>
<tr>
<td>Mango or Strawberry (Attendant Included)</td>
<td>$76 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Coffee</td>
<td>$5 per bag</td>
</tr>
<tr>
<td>Decaffeinated Coffee, &amp; a Selection of Hot Herbals Teas</td>
<td>$76 per gallon</td>
</tr>
<tr>
<td>Freshly Popped Popcorn</td>
<td>$96 per dozen</td>
</tr>
<tr>
<td>Fruit Kabobs with Coconut Anglaise</td>
<td>$7 each</td>
</tr>
<tr>
<td>Greek Yogurts with Granola</td>
<td>$5 per bottle</td>
</tr>
<tr>
<td>Gatorade</td>
<td>$4 each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$76 per gallon</td>
</tr>
<tr>
<td>Iced Tea (Freshly Brewed)</td>
<td>$4 each</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>$57 per dozen</td>
</tr>
<tr>
<td>Jumbo Cookies</td>
<td>$59 per dozen</td>
</tr>
<tr>
<td>Chocolate Chip &amp; Oatmeal Raisin</td>
<td>$5 each</td>
</tr>
<tr>
<td>Jumbo Soft Pretzels</td>
<td>$57 per dozen</td>
</tr>
<tr>
<td>Mustard &amp; Cheese Sauce</td>
<td>$34 per pound</td>
</tr>
<tr>
<td>Novelty Ice Cream Bars</td>
<td>$5 per bottle</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$6 each</td>
</tr>
<tr>
<td>Sparkling Mineral Water</td>
<td>$5 each</td>
</tr>
<tr>
<td>Whole Seasonal Fruit</td>
<td>$6 each</td>
</tr>
<tr>
<td>5700 Saddlebrook Way • Wesley Chapel, FL 33543 813-973-1111</td>
<td>43</td>
</tr>
</tbody>
</table>
Policies
## Labor Charges

<table>
<thead>
<tr>
<th>Service</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Fees</td>
<td>Complimentary</td>
</tr>
<tr>
<td>Attendant Fees</td>
<td>Complimentary</td>
</tr>
<tr>
<td>Bartender Fees</td>
<td>$150 per Bartender for (2) Two Hours</td>
</tr>
<tr>
<td></td>
<td>Each Additional Hour: $25 per Bartender</td>
</tr>
<tr>
<td>Buffets less than 50 People</td>
<td>$150 per Buffet</td>
</tr>
<tr>
<td>Additional Buffet Sets</td>
<td>$150 per Buffet Set</td>
</tr>
<tr>
<td>Changes To Meeting Set Up</td>
<td>$300 per Room</td>
</tr>
<tr>
<td></td>
<td><em>(24 hours prior to meeting)</em></td>
</tr>
<tr>
<td>Changes To Meeting Set Up</td>
<td>$500 per Room</td>
</tr>
<tr>
<td></td>
<td><em>(12 hours prior to meeting)</em></td>
</tr>
</tbody>
</table>

All prices are subject to a 24% service fee and prevailing sales tax. Prices are subject to change without notice.
MEAL GUARANTEES
In arranging for private functions, the attendance must be definitely specified and communicated to your Catering Manager by 8:00 am, seventy-two (72) business hours in advance. This number will be considered a guarantee, not subject to reduction and, charges will be made accordingly. Saddlebrook will not be responsible for identical menu selections and services for more than five (5) percent over the guarantee. If a guarantee is not given to Saddlebrook by 8:00 am on the due date, the expected number on the Banquet Event Order will automatically become the guarantee. A minimum guarantee policy of 75% of the original expected number applies unless customer notifies the resort in writing at least thirty (30) days in advance of the function.

BANQUET EVENT ORDER ARRANGEMENTS
Menu selections, setup, and audio visual needs are due to your Catering Manager no later than 3 weeks prior to the program and will be reflected in Banquet Event Orders. Any program details received after that point cannot be guaranteed. Before any function/meeting can take place, your Catering Manager must have a signed copy of these terms and conditions along with the Banquet Event Orders.

FOOD & BEVERAGE
If there is something you do not see on our Banquet Menus but would like to have served at your event, our team will be happy to propose custom menus to meet your specific needs, including Vegan, Gluten-Free, and other dietary restriction considerations.

Custom menu pricing will remain within the price range of the current menus. Please allow adequate time for your Catering Manager to confirm custom menus and pricing with the Chef.

MENUS
Menu pricing is subject to change until BEOs are signed and returned to Catering Manager.

BANQUET SERVICE CHARGE
A fixed percentage charge is assessed to all of the patrons’ bills pursuant to the Catering/Banquet Contract.

TAXES
All federal, state and municipal taxes which may be imposed or be applicable to the agreement and to the services rendered by Saddlebrook are in addition to the prices agreed upon, and the customer agrees to pay them separately. The imposed Florida tax is currently 7% of totals plus service charge. If a group is tax exempt, proof must be presented through proper State of Florida forms.

MINIMUMS AND LABOR CHARGES
For buffet functions of fifty (50) people or less, Saddlebrook will charge an additional $150.00 labor charge.

Bartender and cashier fees will apply on cash bars at $150 per bartender for up to two hours.

A $150 charge will apply on additional buffet setups.
OUTSIDE FOOD & BEVERAGE
The sales and service of alcoholic beverages are regulated by the State of Florida Liquor Commission. Saddlebrook is responsible for administration of these regulations. It is Resort policy, therefore, that liquor cannot be brought into Saddlebrook from outside sources. Additionally, Saddlebrook does not allow food or beverage to be brought into Saddlebrook, whether purchased or catered from outside sources. The sale of alcoholic beverages prior to 11:00 am on Sunday is prohibited by county ordinance.

SETUP
All room sets will be set according to your signed Banquet Event Orders. If a room is set per the banquet event order specifications and diagram, and it is decided after this time that the set needs to be changed, a labor charge will be incurred. See page 45.

MEETING/EVENT SPACE
Based on your contracted requirements, Saddlebrook Resort has reserved appropriate function and/or meeting space. Should the food and beverage revenue change or if the room block is reduced, the Hotel reserves the right to reassign space that is more suitable to the anticipated attendance. If additional meeting space is added after signature of the contract, an addendum is required.

Beige and black linen, house centerpieces, risers, and easels are provided complimentary. Should customer requests go beyond the hotel inventory, rental for requested items will be paid for by the customer.

PLATED MEALS
It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply:

- If there is a price difference between the entrees, the highest priced entrée will prevail for all entrees.
- Guarantee of attendance with the breakdown for each entrée is required 72 hours prior to the event.
- A form of entrée identification provided by the client is required at the guest table, i.e. marked place card, colored ticket or coded nametag.

Due to the kitchen location, any location beyond the Conference Center for plated meals are subject to chef’s approval.

SPECIAL CONDITIONS
Insurance restrictions and health codes prohibit the Hotel from allowing leftover food and beverage to be removed from the premises. Therefore, no “To Go” boxes will be supplied for any meal functions. Desserts, pastries, fruit, etc., are not transferable to refreshment breaks.

OUTDOOR FUNCTIONS
Saddlebrook reserves the right to make the final decision regarding outdoor functions if inclement weather is expected. Decision call time will be at 1pm the day of the event. Curfew on all music and entertainment scheduled at open air venues is 11:00 pm. Poolside events are subject to a sunset start time. Plasticware Will Be Used for All Outdoor Event Locations.
Premium outdoor locations are specialty menu minimum. Please ask your Catering and Conference Services Manager for details. Please refer to Dining Under the Stars menus on pages 27–31.

Premium Outdoor Locations:
- Poolside
- 18th Fairway
- Sports Village

DECORATIONS
Your choice of Beige or Black tablecloths with coordinating Beige or Black napkins are provided at no charge for your catered functions. Specialty linens can be obtained at a nominal fee with advance notice.

Theme parties are our specialty. Ask your Catering and Conference Services manager for more details.

The resort does not allow confetti or confetti guns without approval of the Catering and Conference Services Manager.

AUDIO VISUAL & EVENT TECHNOLOGY
Saddlebrook Resort provides onsite event technology through Encore Technologies. They can provide you with an in-depth quotation for all of your audio visual needs, as well as hard sets, backdrops, lighting, video production and editing. They also manage all high-speed internet access needs and solutions.

Encore Technologies is the hotel’s exclusive contractor for all rigging points, equipment, and labor. If you choose to bring an outside Audio Visual company, a load in and load out fee of $750, each for supervision of load-in and load-out, will be applied to your Master Account to help protect the hotel’s facilities from damage. In addition, a certificate of liability is required before any company is permitted to set up.

Encore Technologies Director of Event Technology, Bob Weigl, is available for any questions or requests for proposal. He can be reached at Robert.Weigl@encore-us.com or 813-907-4418.

INTERNET
Saddlebrook Resort partners with Spectrum to provide connectivity throughout the Resort. We provide basic internet services, as well as custom conference solutions. Both wired and wireless options are available throughout the entire meeting space. Spectrum will be happy to customize a quote based on your group’s specific IT needs.

ELECTRICAL
Specific electrical needs must be arranged in advance. Based on the requirements, labor fees and rental charges of necessary equipment will be assessed. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering Manager.
BANNERS, SIGNS, AND DISPLAYS
Saddlebrook will not permit the affixing of anything to walls, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance unless approval is given by the Catering and Conferences Services Manager. Any banners that need to be hung will be done by a Saddlebrook staff member for a charge of $40.00 minimum charge per hour. Any signs provided by our guests must be of professional quality and their quality and placement must be approved by the Resort management. Banners and signs are prohibited in the lobby area and may only be placed in other public areas with the permission of the Catering and Conference Services Manager.

GROUP / EVENT SHIPPING AND RECEIVING
The Saddlebrook Group Packaging team manages all in-coming and outgoing shipments.
Shipments to the hotel must include: Company/ Group Name, Function Room Name, a Contact Name, Return Address and Date of Function. Handling charges will be accessed based on the size and weight of the packages. Charges will be posted to the guestroom of the recipient. If no recipient is given, charges will be automatically applied to the Master Account.
The Hotel cannot guarantee the availability of storage for boxes that arrive more than 10 days prior to the start of the program. Please ask your Catering Manager for the complete shipping and receiving instructions and information.
PARKING
Saddlebrook Resort is valet only.
Presently, the Guest Valet Parking cost is $8 per day per car and $15 overnight with in and out privileges.

BILLING
Billing Terms of advance deposit will be established in your sales contract.

DAMAGE
Customer agrees to be responsible for any damages done to the function room or any part of the Resort by the customer, his guests, invitees, employees, independent contractors, or other agents under customer’s control. Any damage to carpet requiring replacement will be billed at $50 per carpet tile.

CONTRACTUAL LIABILITY
Entry, access and use of Saddlebrook Resorts, Inc. property is subject to the provisions of all contractual provisions between clients and Saddlebrook and Saddlebrook’s Guidelines and Policies.

SECURITY
Security is available for hire through Pasco County. Arrangements must be made through your Catering Manager at least (72) hours prior to the function. There are no cancellations for hired security.

EMERGENCY AND EVACUATION
Our prompt response team will notify your Catering Manager and designated contacts should any pertinent emergency occur during your program.

Your Catering Manager is able to provide you with copies of the Hotel’s full emergency response and evacuation plan.