



*Food and Beverage Minimums are required for use of EGYC private event facilities.*

## **Hors d' Oeuvres & Cocktail Parties**

*Stations and displays are designed for a maximum of 2 hours of service*

### **Carving Stations**

*Chef attended. Priced to serve 50 people minimum.*

#### **Carved Prime Rib of Beef**

*Cooked Medium Rare, served with Dijon and Grain Mustards,  
Creamed Horseradish and Ciabatta Rolls*  
**\$10.50 per person**

#### **Roasted Tenderloin of Beef**

*Cooked Medium Rare and served with Dijon and Grain Mustards,  
Creamed Horseradish, Chow-Chow and Ciabatta Rolls*  
**\$15.00 per person**

#### **Sage Roasted Turkey Breast**

*Served with Cranberry Chutney, Whole Grain Honey Mustard and Ciabatta Rolls*  
**\$9.50 per person**

#### **Tenderloin of Pork**

*Grilled and served with Chow-Chow, Onion Jam, Mustards and Ciabatta Rolls*  
**\$9.50 per person**

#### **Leg of Lamb**

*Whole Leg of Lamb with Cherry Demi, Mint Jelly and Ciabatta Rolls*  
**\$13.00 per person**

#### **Honey Glazed Whole Ham**

*Apple-Raisin Chutney, Dijon & Grain Mustards, and Ciabatta Rolls*  
**\$7.50 per person**

### **Action Stations**

*Chef attended. Priced to serve 50 people minimum.*

#### **Pasta Station**

*Cooked to order: Cavatappi Pasta and Cheese Tortellini with your choice of Alfredo, Marinara, or Olive Oil Tossed to order with choice of Mushrooms, Peppers, Onion, Tomatoes, Julienned Vegetables or Asiago Cheese*  
**\$10.00 per person**  
With Chicken- add \$6.00  
With Scallops or Shrimp- add \$8.50

#### **Risotto Bar**

*Base: Arborio Rice with Shallots, Butter, Chicken Stock, and White Wine*  
*Toppings: Artichokes, Sun-Dried Tomato Julienne, Pancetta, Baby Portobello Mushrooms, Shaved Pecorino-Romano Cheese, Asparagus Pieces*  
**\$10.00 per person**

#### **Asian Stir Fry Station**

*Chinese Vegetables and Chicken in a Teriyaki Stir Fry with Traditional Asian Condiments and White Rice.*  
**\$11.50 per person**

*Prices are subject to change. Prices do not include 22% service charge or 7% Florida sales tax.*



### **Specialty Food Stations**

*Priced to serve 50 people minimum*

#### **Beef Slider Station**

*All Beef Sliders served on a soft bun;  
Slider # 1 with Bacon and American Cheese  
Slider # 2: with Goat Cheese and Caramelized Onion,  
Chef's Condiments  
**\$10.00 per person***

#### **Mashed Potato Bar**

*Smashed Golden Yukon Potatoes, Sweet Potatoes and  
Garlic Mashed Potatoes with all the Fixings;  
Brown Sugar, Scallions, Bacon Bits, Cheddar Cheese,  
Butter, Marshmallows and Sour Cream  
**\$9.00 per person***

#### **Shrimp & Grits**

*Creamy Southern Style Sautéed Shrimp tossed with  
Carolina Tomato Sauce and served over Sharp  
Cheddar Cheese Laced Stone Ground Yellow Grits  
garnished with Pesto Sauce.  
**\$13.00 per person***

#### **Salad Bar**

*Mixed Greens, Chef's Selection of Toppings and  
Dressings  
**\$6.00++ per person***

#### **Chicken Slider Station**

*Fried Chicken Sliders served on Mini Waffles and  
Southern Biscuits with Pickle Chip,  
Chef's Condiments  
**\$10.00 per person***

#### **Taco Bar**

*Ground Beef or Grilled Chicken, Hard and Soft  
Taco Shells, Pico de Gallo, Sour Cream,  
Guacamole, Shredded Lettuce and Chopped  
Tomato  
**\$12.00 per person**  
Substitute Shrimp or Mahi Mahi – Add \$2.00*

#### **Taste of New Orleans**

*Red Beans and Rice, Andouille Sausage, Chicken,  
Shrimp Jambalaya and Étouffée  
**\$14.00 per person***

#### **Seafood Station**

*Variety of Seasonal Crab Claws, Shrimp, Steamed  
Clams, East and West Coast Oysters Shucked to  
Order with Ponzu, Mignonette, Horseradish, and  
Cocktail Sauces, Assorted Crackers and Lemon  
**Market Price***

*Prices are subject to change. Prices do not include 22% service charge or 7% Florida sales tax.*



### **Display Hors d'Oeuvres**

*Displays are designed for a maximum of two hours of service  
Priced to serve 50 people*

#### **Fresh Fruit Display**

*Seasonal and tropical fruits cascade from each other  
with culinary flair*

**\$200.00**

#### **Crudités Display**

*An array of vegetables with distinctive cuts,  
accompanied with bleu cheese and ranch dips*

**\$175.00**

#### **Domestic Cheese Display**

*From mild to strong, soft to hard -- a range of cheese  
to please the palate includes crackers and fruit*

**\$250.00**

#### **Imported & Domestic Cheese and Fruit Display**

*From mild to strong, soft to hard -- a range of cheese  
to please the palate includes crackers and fruit*

**\$325.00**

#### **Antipasto Display**

*Assortment of Italian meats and cheeses, marinated  
olives, herbed tomatoes, pepperoncinis, breads, etc.*

**\$350.00**

#### **Baked Brie en Croute**

*Brie cheese wheel wrapped in puff pastry with  
sugared pears / almonds, cracker display*

**\$175.00**

#### **Grilled Vegetable Platter**

*An assortment of marinated and grilled vegetables  
with Chef's selection of sauce*

**\$200.00**

#### **Cold Smoked or Poached Salmon**

*Whole poached salmon with a rainbow of  
garnishments **or** smoked salmon slices, toast points  
and condiments*

**\$325.00**

#### **Sushi Display**

*Chef's Selection of Sushi with Pickled Ginger, Wasabi  
& Soy Sauce (3 pieces per person)*

**\$350.00**

#### **Crab Dip**

*Blue Crab in a Seafood Dip served hot, with assorted  
cracker display and toast points*

**\$325.00**

#### **Hot Spinach Dip**

*Hot Spinach Dip with assorted cracker display and  
Flatbreads*

**\$175.00**

#### **Trio of Dips**

*Black Bean, Guacamole, Fire Roasted Salsa,  
and Tortilla Chips*

**\$175.00**

#### **Chilled and Sliced Tenderloin Station**

*Chilled, seasoned tenderloin of beef cooked to Medium Rare, served with soft yeast rolls and condiments*

**\$575.00**

*Prices are subject to change. Prices do not include 22% service charge or 7% Florida sales tax.*



### **Hot Hors d' Oeuvres**

Items can be Passed or Displayed

*Sold by the piece, minimum 50 pieces per item. Recommended 3-4 pieces per person for a pre-dinner reception, or 6-8 pieces per person for a cocktail party.*

<b>Miniature Crab Cakes</b> with Lemon Aioli	2.75
<b>Baked Oysters Rockefeller</b>	3.75
<b>Country Ham Biscuits</b> with Honey Mustard Butter	2.00
<b>Grilled New Zealand Lamb Chops</b> with Sun-Dried Cherry-Rosemary Dip	4.25
<b>Sautéed Shrimp with Smoked Tomato Sauce</b> on Grit Cake	2.75
<b>Melt-in-Your-Mouth Mushrooms</b> Horseradish, Bacon and Cream Cheese	2.25
<b>Skewered Filet Mignon</b> with Béarnaise	4.25
<b>Thai Chicken on Crisp Rice</b> with Ginger Salad	2.00
<b>Crab, Sausage or Vegetable Stuffed Mushrooms</b> with Boursin	2.50
<b>Shrimp Fritters</b> with Caper Aioli	2.25
<b>Miniature Pimento Cheese Panini</b>	2.00
<b>Coconut Shrimp</b> with Pineapple Chutney	3.25
<b>Pan Seared Tuna</b> with Gingered Spinach on Toasted Ciabatta	3.75
<b>Eggplant Roll</b> with Boursin Cheese, Asparagus and Smoked Tomato Sauce	2.00
<b>Artichoke-Asiago Cheese Croustade</b>	2.00
<b>Blackened Pork Skewers</b>	2.50
<b>Beef Brochettes</b>	2.75
<b>Crab Rangoon</b>	2.75
<b>Bacon Wrapped Sea Scallops</b>	3.50
<b>Scallops and Prosciutto</b> on Rosemary Skewer	4.25
<b>Sesame Chicken Bites</b> with Thai Chili	2.25

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### **Cold Hors d' Oeuvres**

*Sold by the piece, minimum 50 pieces per item. Recommended 3-4 pieces per person for a pre-dinner reception, or 6-8 pieces per person for a cocktail party.*

<b>Roast Beef Tenderloin</b> w/Artichoke Aioli on Crostini w/Shaved Asiago	3.00
<b>Cured Salmon</b> with Dill, Capers, Citrus Vinaigrette on Ciabatta Croustade	2.50
<b>Skewered Cheese Tortellini</b> with Cured Tomato and Basil	2.00
<b>Shrimp Skewer</b> with Kalamata Olive and Red Pepper	2.75
<b>Deviled Eggs</b>	1.25
<b>Wasabi Deviled Egg</b> Seaweed Salad and Wakame	1.75
<b>Brie and Almond Bouchee</b>	2.00
<b>Roasted Potato Skin</b> with Boursin Cheese, Pancetta, and Chive	2.00
<b>Smoked Salmon on Fennel Flat Bread</b> , Remoulade and Pickled Onion	2.25
<b>California Roll</b> with Ponzu Sauce	2.25
<b>Wild Mushroom Rillet</b> on Croustade	1.75
<b>Vegetable and Herb Tartlets</b>	1.75
<b>Scallops in Cucumber Cup</b>	3.25
<b>New England Lobster Rolls</b>	5.50
<b>Cornbread Rounds with Seafood Salad</b>	3.00
<b>Portobello Crostini</b> with Roasted Red Pepper	2.75
<b>Focaccia</b> with Shaved Prosciutto and Pecorino	2.25
<b>Oysters on the Half Shell</b>	Market Price
<b>Melon wrapped with Prosciutto</b>	2.00
<b>Cocktail Shrimp</b>	3.25
<b>Strawberries dipped in Chocolate</b>	3.50



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**Prix Fixe Plated Menu Options**

*50 person minimum*

**\$55.00 per Person All Inclusive**

*Choice of Two Entrees Accompanied by Rolls & Butter, One Starter, Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable, Coffee & Iced Tea Service, Service Charge & Sales Tax*

**STARTERS**

*Select One*

Spinach Salad

Mixed Green House Salad

Caesar Salad

Soup du Jour

Eau Gallie Seafood Chowder –add \$2.00 per person

**ENTREES**

**Sliced Roast Pork Loin** with Lingonberry Sauce

**Grilled Pork Medallions** with Apple Chutney

**Prime Rib of Beef** with Au Jus, Creamy Horseradish

**Peppercorn Crusted Sliced Strip Loin** with Bordelaise Sauce

**Chicken Romano**, Breaded Filet with Cream Sauce

**Breast of Chicken** with Citrus and Almonds

**Pasta with Sun-Dried Tomato Cream Sauce** and Portobello Mushrooms, Asiago Cheese

**Grilled Mahi Mahi** with Mango Salsa

**Grilled Salmon** with Creamy Dill Sauce

**DESSERTS**

*Choice of One*

Key Lime Pie

Heath Bar Crunch Pie

Chocolate or Vanilla Bread Pudding

Crème Brûlée

Chocolate Overload Torte

Trio of Sorbets



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## **Plated Dinner Entrees**

Prices include rolls & butter, garden salad or Caesar salad with choice of up to two entrées choices and Chef's selection of vegetable and starch.

Add Coffee & Tea Service for \$2.50 per person. Add Dessert for \$8.00 per person

### **\*Please Note\***

You may offer a choice of 2 entrees to your guests if you are able to get their selection in advance. EGYC requires a final guarantee 3 business days in advance of the party date with the number of people in attendance and the number of each entrée ordered. The remaining courses (soup, salad, sides & dessert) must be the same for the entire group.

### **Beef Selections**

**Prime Rib of Beef**.....**\$28++ per person**  
Slow roasted cut of Certified Angus Beef rib eye served with au jus. Minimum 12 people to order

**Filet Mignon**.....**\$39++ per person**  
Grilled filet of beef finished with red wine-veal reduction

**Filet Oscar**.....**\$42++ per person**  
Seared filet topped with buttery jumbo lump crabmeat, asparagus, and hollandaise sauce

**Marinated Flank Steak**.....**\$28++ per person**  
Grilled medium rare and sliced, served with chimichurri

**Grilled New York Strip Steak**.....**\$36 ++per person**  
New York Strip steak with rosemary and shallots, served with Hunter Sauce

### **Poultry Selections**

**Chicken Chardonnay**.....**\$23++ per person**  
Seared chicken breast served with a shallot-white wine cream sauce

**Pecan Encrusted Chicken**.....**\$24 ++per person**  
Pecan encrusted chicken, cooked until golden brown and accented with bourbon butter

**Chicken "Supreme" Florentine**.....**\$24 ++per person**  
Frenched chicken breast topped with wilted spinach and surrounded with garlic cream

**Chicken Marsala**..... **\$27++ per person**  
Seared chicken breast served with mushroom-marsala sauce

**Chicken Piccata**..... **\$25 ++per person**  
Pounded, breaded, and seared chicken breasts served with lemon-herb sauce

**Rosemary Chicken** ..... **\$23++per person**  
Seared chicken breast, with rosemary, seasonings and herb butter

**Chicken Polynesian**..... **\$24++ per person**  
Seared, boneless chicken breast served with pineapple-soy Polynesian sauce

**Chicken Milanese**..... **\$24++ per person**  
Pan-seared, boneless chicken breast lightly breaded with panko and parmesan, spritz of lemon





## **Seafood**

**Grilled Salmon** ..... **\$32++per person**  
*Select creamy lemon dill sauce, beurre blanc or Asian style*

**Salmon Oscar**..... **\$38++per person**  
*Grilled salmon topped with buttery jumbo lump crab, asparagus, and hollandaise sauce*

**Flounder stuffed with Crab**..... **\$32 ++per person**  
*Delicate flounder fillets wrapped around jumbo lump crabmeat, with lemon-caper cream sauce*

**Grouper**..... **\$34++ per person**  
*Grilled grouper served with tropical mango fruit salsa*

**Grilled Chilean Sea Bass**..... **Market Price**  
*Imported sea bass, grilled and served with a lemon-oregano vinaigrette*

**Shrimp Scampi over Pasta**..... **\$29 ++per person**  
*Succulent shrimp combined with garlic, tomatoes, clam juice, lemon juice, and scallions*

**Snapper**..... **\$32++ per person**  
*Macadamia nut encrusted, grapefruit beurre blanc*

## **Pork / Veal / Lamb**

**Seared Pork Loin Medallion**..... **\$31 ++per person**  
*Grilled Tenderloin served with Calvados sauce and apple raisin chutney*

**Rack of Lamb** ..... **\$42 ++per person**  
*Hazelnut encrusted with port wine demi*

**Veal Scaloppini** ..... **\$32 ++per person**  
*Tender veal slices lightly floured and sauteed served with sage beurre blanc*

## **Dual Plate Selections**

**Filet and Salmon Duet**.....**\$41++ per person**  
*Grilled filet of beef and grilled fillet of salmon with Chef's selection of sauces*

**Surf and Turf**.....**\$47 ++per person**  
*Grilled filet of beef accompanied with a 4-ounce juicy lobster tail and appropriate sauces*

**Filet and Chicken**.....**\$37++ per person**  
*Grilled filet of beef accompanied with seared boneless chicken breast*

**Filet and Crab Stuffed Shrimp**.....**\$41++ per person**  
*Grilled filet of beef accompanied with 3 large shrimp stuffed with crab*

**Filet and Crab Cake**.....**\$43 ++per person**  
*Grilled filet of beef accompanied with a roasted jumbo lump crab cake and garlic aioli*





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### **Specialty Dinner Buffet Packages**

*30 person minimum/ Includes Rolls & Butter, Salad, Vegetable and Starch*

*Priced for 1 ½ Hours of Service*

*Add Coffee & Tea Service for \$2.50 per person. Add Plated Dessert for \$8.00 per person or a 3-Item Dessert Display for \$10.00 per person*

#### **The Cutter**

House Salad Greens

Baked Tilapia with White Wine, Lemon and Dill  
Grilled Breast of Chicken with Cabernet Demi-Glace  
Sliced Roast Beef with Chimichurri Sauce

**\$30.95 ++**

#### **The Schooner**

House Salad Greens

Baked Salmon with Baby Shrimp Garlic & Butter Sauce  
Grilled Breast of Chicken with Piccata Sauce  
Marinated Grilled Flank Steak

**36.95++**

#### **The Clipper**

House Salad Greens

Mahi Mahi with Mango Salsa  
Grilled Breast of Chicken with Prosciutto and  
Mushroom

#### *Carving Station*

Pork Loin with Mustard and Garlic

**\$38.95 ++**

#### **The Galleon**

House Salad Greens

Baked Grouper with Baby Shrimp Garlic & Butter Sauce  
Grilled Breast of Chicken with Wild Mushroom Sauce

#### *Carving Station*

Chef Carved Prime Rib of Beef au Jus

**\$42.95 ++**

#### ***Vegetable Selections***

Broccoli Florets with Roasted Red Peppers, Mushrooms and Pearl Onions in Herb Butter, French Style Green Beans with Almonds, Carrots with Honey Glaze, Snow Peas with Yellow Peppers, Ratatouille with Pecorino Romano, Buttered Sweet Corn and Pancetta

#### ***Starch Selections***

Whipped Red Bliss Potatoes, Sweet Potatoes with Candied Syrup, Parsley New Potatoes, Rice Pilaf with Aromatic Vegetables, Potato Lyonnais, Confetti Orzo Pasta, Coconut Jasmine Rice

#### ***\*Please Note\****

Pricing is based on 90 minutes of service time. If you would like food service for a period longer than 90 minutes, please discuss options with the Catering Manager.

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### **Plated Desserts**

*Please select one to accompany your entrée. \$8.00 per person*

**Sorbet Trio**, Garnished with Fresh Berries, Toasted Coconut and a Sprig of Mint

**Crème Brûlée** with Caramelized Sugar, Fresh Fruit Garnish and Mint Sprig

**Chocolate Overload Torte**

**Key Lime Pie**

**Vanilla or Chocolate Bread Pudding**, Sauce Anglaise

**White Chocolate Banana Eggroll**

**Black & White Mousse**

**New York Style Cheesecake**, select Strawberry, Chocolate or Salted Caramel

**Heath Bar Crunch Pie**

### **Dessert Display**

*Select three of the above desserts to accompany your entrée buffet style. \$10.00 per person*