

Menus for All Events

Breakfast Buffets

Brunch Buffets

Lunch Entrées

Lunch Buffets

Salads & Sandwiches

Refreshment Breaks

Day Meeting Package

Complete Meeting Package

Hors d' Oeuvres

Dinner Entrées

Dinner Buffets

Chef Carving Stations

Beverages

Breakfast

Old Fashioned Great American Breakfast

(20 person Minimum, unless plated)

All the morning essentials consisting of scrambled eggs, bacon, sausage, breakfast potatoes, fresh seasonal fruit and assorted pastries. Orange, cranberry, and apple juices. Freshly brewed regular and decaffeinated Barney's® coffee and assorted teas.

\$11.95

Garden Inn Break

Assorted Danishes and muffins
Bagels with cream cheese
Seasonal fresh fruit tray
Orange, cranberry, and apple
juices. Fresh-brewed regular and
decaffeinated Barney's® coffee

\$9.95

The Continental

Assorted Danishes and muffins
Orange, cranberry, and apple
juices

Freshly brewed regular and
decaffeinated Barney's® coffee
and assorted teas accompanied
by appropriate creamers and

sweeteners

\$7.95

Fitness First Break

Seasonal fresh fruit
Assorted granola bars
Assorted yogurt
Bottled waters and breakfast
juices Fresh-brewed regular and
decaffeinated Barney's® coffee

\$8.50

Refreshment Breaks/Packages

<p>Sweet & Salty Break Fresh baked cookies, potato chips, pretzels, peanuts, and miniatures. Assorted soft drinks, bottled waters, and coffee/tea service. \$5.95</p>	<p>Cookie Monster Break Freshly baked cookies served with assorted soft drinks, bottled waters, and coffee/tea service. \$4.95</p>	<p>Garden Fitness Break Fresh seasonal fruit w/yogurt dipping sauce Assorted granola bars Bottled waters and assorted juices \$6.95</p>
<p>Ice Cream Break An assortment of ice cream bars, mini cups, and sandwiches. Assorted soft drinks, bottled waters, and coffee/tea service. \$5.95</p>	<p>Power Break Selection of power bars and seasonal whole fruit. Assorted power drinks and bottled water. \$7.50</p>	

Additional Break Items

Coffee – Gallon \$24.00	Ice Tea – Gallon \$24.00	Juice - Gallon \$30.00	Punch – Gallon \$24.00
Sodas \$1.50 each	Bottled Water \$1.50 each	Tea by the bag \$1.00ea	Cookies - dozen - \$18.00

*Prices are per person and subject to 20% service charge and 6.5% sales tax
Prices are subject to change*

Brunch

20 PERSON MINIMUM UNLESS PLATED

Garden Inn Brunch

Scrambled eggs, bacon, and sausage
 Breakfast potatoes
 Assorted breakfast breads and pastries
 Cheese blintzes with warm fruit compote
 Quiche Lorraine
 Sliced fresh seasonal fruit
 Chef's selection of desserts
 Selection of fresh chilled orange, cranberry, and apple juices
 Freshly brewed regular and decaffeinated Barney's® coffee
 Assorted gourmet teas
\$18.95

Mini Brunch on the Lighter Side

Cheese blintzes with assorted toppings
 Assorted breakfast breads and pastries
 Assorted bagels and spreads
 Quiche Lorraine
 Sliced fresh seasonal fruit
 Assorted mini desserts
 Selection of fresh chilled orange, cranberry, and apple juices
 Freshly brewed regular and decaffeinated Barney's® coffee
 Assorted gourmet teas
\$14.95

Brunch Enhancements

Add a Carving Station with a Chef Attendant

Chef Carved Roast Prime Rib of Beef	\$9.95
Carved Turkey Breast	\$7.95
Carved Baked Ham	\$7.95

Cost is per person in addition to the brunch price.

Includes complimentary chef attendant

All Carving Stations include choice of mashed potatoes, traditional stuffing, roasted vegetables, silver dollar rolls, and condiments.

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Full Course Plated Luncheon

Plated Entrées

LIMIT OF 2 CHOICES PER EVENT. MINIMUM 15 PEOPLE.

Chicken Alfredo

Penne pasta with creamy Alfredo sauce topped with grilled chicken breast.

Served with garlic bread and chef's vegetable selection.

\$14.95

Vegetable Primavera

Fresh vegetables sautéed in extra virgin olive oil and Pesto sauce served over linguine pasta.

\$11.95

Roast Beef with Mushroom Sauce

Roast Beef cooked to perfection topped with a savory wild mushroom sauce and served with mashed potatoes.

\$15.95

Chicken Breast

A boneless, skinless breast of chicken sautéed to perfection. Prepared with a choice of a Marsala or lemon better sauce and served with rice pilaf and chef's vegetable selection.

\$14.25

Fresh Catch

Fresh Mahi Mahi or salmon Baked to delight any palate. Roasted new potatoes and chef's vegetable selection.

\$16.95

All entrées include fresh garden salad with chef's choice of dressings; warm rolls with butter; and chef's dessert selection served with a choice of coffee, tea or iced tea.

Salads and Sandwiches (Plated)

LIMIT OF 2 CHOICES PER EVENT

Grilled Chicken Sandwich

Boneless, skinless breast of chicken with a Teriyaki glaze.

Served with French fries or fresh fruit and lettuce & tomato garnish.

\$11.95

French Dip

Tender slices of roast beef, provolone, and mushrooms served on a French roll.

Served with au jus and choice of French fries or fresh fruit.

\$12.50

Chicken or Tuna Salad in a Pita

Freshly made salads of Albacore Tuna or breast of chicken, garnished with lettuce and tomato.

Served with a choice of pasta salad, potato salad, or fresh fruit.

\$10.95

Cobb Salad

A hearty combination of smoked turkey, baked ham, bacon, boiled eggs, olives, mixed cheeses, chopped tomatoes and lettuce served with your choice of dressing and garlic bread

\$11.95

Grilled Chicken Caesar

Grilled chicken breast sliced and served over a bed of crispy romaine lettuce, tossed with our own Caesar dressing, homemade croutons, grated parmesan cheese and garlic bread.

\$12.50

Greek Wrap

Shredded chicken and feta cheese rolled with crisp chopped lettuce, tomatoes and black olives, laced with a lemon vinaigrette dressing, and served with a choice of pasta salad, potato salad, or fresh fruit.

\$11.95

All salads and sandwiches include chef's dessert selection served with a choice of coffee, tea or iced tea.

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Buffet Luncheon

MINIMUM 15 PEOPLE

Afternoon in the Garden

◆ Sliced roast beef ◆ Smoked turkey ◆ Baked ham
Assorted breads and rolls Cheese and relish trays
Choice of two: potato salad, Caesar salad, garden salad, three bean salad, or pasta salad
Freshly baked cookies and brownies and ice tea
\$13.95

Afternoon in the Ball Park

◆ Grilled burgers ◆ Jumbo hot dogs
Rolls Baked beans Cole slaw Chips and dip
Relish tray and assorted condiments
Freshly baked cookies and brownies and ice tea
\$14.95

Pizza Pie Buffet

Garden tossed salad or Caesar salad
Garlic bread sticks
Freshly baked assorted pizzas
◆ Cheese ◆ Pepperoni ◆ Sausage ◆ Combo ◆ Veggie
Served with seasonal fresh fruit, freshly baked cookies and brownies and ice tea
\$12.95

Afternoon in Mexico

Chicken and beef fajitas
Soft flour and corn tortillas
Shredded Monterey Jack and cheddar cheeses
Chopped tomatoes, onions, lettuce, guacamole, sour cream, and salsa
Spanish rice and refried beans
Chef's selection of dessert and ice tea
\$14.95

Afternoon in Italy

Caesar salad ◆ Garlic breadsticks
◆ Baked ziti with four cheeses ◆ Italian Sausage served with peppers and onions
◆ Little meatballs in marinara sauce
Chef's selection of assorted mini desserts and ice tea
\$15.95

Afternoon at the Inn

(Select Two Entrées)

Roast sirloin of beef with au jus ◆ Beef bourguignon ◆ Chicken piccata
Herb crusted tilapia ◆ Chicken cordon bleu ◆ Fresh salmon filet with lemon butter sauce
Served with a fresh garden salad and choice of dressings, chef's selection of fresh seasonal vegetables, and warm rolls and butter. Includes rice pilaf or garlic mashed potatoes
Chef's selection of desserts and ice tea
\$17.95

Prices are per person and subject to 20% service charge and 6.5% sales tax

Prices are subject to change

Day Meeting Package

MINIMUM 15 PEOPLE

This all-inclusive package offers everything you need to manage an effective meeting:

- ◆ Complimentary meeting room rental ◆ A/V provided ◆ Continental breakfast ◆ All day beverage breaks ◆ Your choice of lunch buffet ◆ Afternoon break

Continental Breakfast

A variety of breakfast muffins and pastries
Freshly brewed regular and decaffeinated *Barnie's®* coffee and assorted teas
Orange, cranberry, and apple juices

Mid-Morning Beverage Refresh

Coffee refresh
Assorted sodas and bottled waters

Lunch Buffet

Choose one of the following:

- * **Afternoon in the Garden**
- * **Afternoon in the Ballpark**
- * **Pizza Pie Buffet**
- * **Afternoon in Mexico**
- * **Afternoon in Italy**

** Menu details listed under Buffet Luncheon **

Afternoon Break

Beverage refresh

Choose one of the following:

- * An assortment of ice cream bars, mini cups, and sandwiches
- * Fresh baked cookies, potato chips, pretzels, peanuts, and miniatures

Audio Visual Provided

- *LCD projector
- * Screen
- * A/V cart
- * Extension cords
- * Lavalier, handheld, or wired microphone

15-20 attendees.....	\$54.00 per person
21-50 attendees.....	\$49.00 per person
50+ attendees.....	\$44.00 per person

*Includes all applicable taxes and gratuities.
Prices subject to change.*

The Complete Meeting Package

MINIMUM 15 PEOPLE

This all-inclusive package offers everything you need to manage an effective meeting:

- ◆ Complimentary meeting room rental
- ◆ Three meals a day
- ◆ A/V provided
- ◆ All day beverage breaks

Continental Breakfast

A variety of breakfast muffins and pastries
 Freshly brewed regular and decaffeinated *Barnie's®* coffee and assorted teas
 Orange, cranberry, and apple juices

Mid-Morning Beverage Refresh

Coffee refresh
 Assorted sodas and bottled waters

Lunch Buffet

Choose one of the following:

- ◆ Afternoon in the Garden
 - ◆ Afternoon in the Ballpark
 - ◆ Pizza Pie Buffet
 - ◆ Afternoon in Mexico
 - ◆ Afternoon in Italy
- * Menu details listed under Buffet Luncheon **

Afternoon Break

Beverage refresh

Choose one of the following:

- * An assortment of ice cream bars, mini cups, and sandwiches
- * Fresh baked cookies, potato chips, pretzels, peanuts, and miniatures
- * Extension cords
- * Lavalier, handheld, or wired microphone

Dinner at the Inn Buffet

Choice of two:

- ◆ Chicken Marsala
- ◆ Shrimp Penne
- ◆ Honey Baked Ham
- ◆ Chicken Parmesan
- ◆ Roast Beef with Mushroom Sauce
- ◆ Garlic Crusted Pork Loin
- ◆ Filet of Salmon
- ◆ Fresh Mahi Mahi
- ◆ Potato Crusted Tilapia
- ◆ Chicken Piccata

All dinner buffets include a fresh garden salad; chef's selection of fresh vegetables; choice of garlic mashed, roasted new potatoes, or rice pilaf; and chef's dessert selection served with coffee, tea or iced tea.

Audio Visual Provided

- *LCD projector
- * Screen
- * A/V cart
- * Extension cords
- * Lavalier, handheld, or wired microphone

15-20 attendees.....	\$79.00 per person
21-50 attendees.....	\$74.00 per person
50+ attendees.....	\$69.00 per person

*Includes all applicable taxes and gratuities.
 Prices subject to change.*

Premium Hors d' Oeuvres

Imported & Domestic Cheese Display

An artful display of imported and domestic cheeses served with an assortment of crackers and flatbreads

Serves 25 Guests – \$75.00

Serves 50 Guests \$100.00

Cheese and Fruit Display

A variety of imported and domestic cheeses accompanied by fresh seasonal fruit

Served with an assortment of crackers and breadsticks

Serves 25 Guests - \$100.00

Serves 50 guests - \$150.00

Chilled Jumbo Shrimp

A beautiful display of fresh jumbo prawns on ice with cocktail sauce

Market Price

Whole Herb Crusted Prime Rib or Strip Loin

Served with appropriate condiments and silver dollar rolls

Serves 30 Guests

\$225.00

Maple Glazed Roasted Turkey Breast

Served with appropriate condiments and silver dollar rolls

Serves 30 Guests

\$175.00

Honey Baked Ham

Served with appropriate condiments and silver dollar rolls

Serves 30 Guests

\$175.00

Garlic Roasted Whole Pork Loin

Served with appropriate condiments and silver dollar rolls

Serves 30 Guests

\$200.00

Attendant Fee of \$50.00 for Carving Stations

Prices are per person and subject to 20% service charge and 6.5% sales tax

Prices are subject to change

Hors d' Oeuvres

Chicken Fingers – Tender chicken strips served with honey mustard sauce.	\$75.00
Spanakopita - A superb filo pastry filled exquisitely with blended Feta cheese and spinach.	\$75.00
Italian or Swedish Meatballs – A party favorite.	\$75.00
Mini Quiche - An assortment of mini quiche, including garden, spinach, country French, and Monterey Jack.	\$75.00
Buffalo Wings – Spicy chicken wings served with bleu cheese dressing.	\$75.00
Shrimp & Pork Egg Rolls - Asian egg rolls filled with a blend of shrimp, pork and vegetables. Served with plum sauce.	\$75.00
Potato Skins – Potato wedges with cheese and bacon bits served with sour cream for dipping.	\$75.00
Finger Sandwich Assortment - An array of tiny sandwiches with a luscious mix of flavors and combinations.	\$75.00
Crab Stuffed Mushrooms - Tender mushrooms filled with a seasoned crabmeat stuffing.	\$100.00
Coconut Shrimp – Coconut breaded shrimp, deep-fried to perfection, served with a tangy dipping sauce.	\$100.00
Mini Crab Cakes - A blend of crabmeat, breadcrumbs and seasonings to create an all time winner.	\$100.00
Scallops Wrapped in Bacon – A mouth watering presentation of plump white sea scallops wrapped in bacon.	\$100.00
Mini Beef Wellington - Tender beef blended with finely chopped mushrooms, shallots and herbs wrapped in a filo pastry.	\$100.00
Beef Teriyaki Brochette - Tenderloin beef strips gently brushed with teriyaki glaze presented on a wooden skewer.	\$100.00

Based on 50 pieces

Prices are per person and subject to 20% service charge and 6.5% sales tax
Prices are subject to change

Reception Hors d' Oeuvres Package

BASED ON A MINIMUM OF 40 GUESTS

Centerpiece Displays

Choose one of the following:

Cheese and Fruit Display

An artful display of international and domestic cheeses accompanied by fresh seasonal fruit, assorted crackers, and flatbreads

Vegetable Crudités Display

Display of fresh vegetable crudités with chef's selection of dipping sauces

Antipasto Salad

Antipasto salad with assorted Italian meats and cheeses, imported olives, cherry peppers, pepperoncini, assorted crackers, and flatbreads

Hors d' Oeuvres

Choose four of the following:

Finger Sandwiches

An array of tiny sandwiches with a luscious mix of flavors and combinations.

Mini Beef Wellington

Tender beef blended with finely chopped mushrooms, shallots and herbs wrapped in a filo pastry.

Crab Stuffed Mushrooms

Tender mushrooms filled with seasoned crabmeat.

Beef Teriyaki Brochettes

Two cuts of tenderloin beef strips gently brushed with teriyaki glaze presented on a wooden skewer.

Spanakopita

A superb spinach triangular filo exquisitely blended with Feta cheese.

Chicken Pineapple Brochettes

Mouth watering pineapple chunks and green pepper between fresh marinated chicken.

Swedish or Italian Meatballs

Bite size meatballs packed with fabulous flavor, a hit at every party.

Mini Crab Cakes

A blend of crabmeat, breadcrumbs and seasonings to create an all time winner.

Petite Quiches

An assortment of flavors. Garden, Spinach, Country French and Monterey Jack.

Based on a combination of ten pieces per person

\$22.95 per person

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Premium Full Course Dinner Entrées (Plated)

LIMIT OF 2 ENTRÉE SELECTIONS PER EVENT

Filet Mignon

Center-cut six ounce filet grilled to perfection

\$29.95

Petite Filet and Jumbo Shrimp

Center-cut four ounce filet grilled to perfection and jumbo shrimp scampi

\$31.50

Roast Prime Rib of Beef

Slow roasted and herb crusted and served with a horseradish sauce and au jus

\$28.50

Beef Wellington

Tender filet mignon topped with a savory pâté and a finely chopped mixture of mushrooms, onions, and herbs

\$31.50

Stuffed Pork Loin

This succulent roast is stuffed with a savory mix of spinach and cheese

\$25.95

Rack of New Zealand Lamb

Tender cut of lamb infused with rosemary and garlic

\$31.50

Filet of Salmon

Grilled, blackened, or sautéed and served with a selection of three sauces: creamy dill, lemon butter, or Asian teriyaki

\$28.50

Shrimp Penne

Tender gulf shrimp tossed with broccoli in a sauce of extra virgin olive oil and fresh garlic

\$24.95

Potato Crusted Tilapia

Crisp tilapia topped with gorgonzola creamed spinach served over a bed of linguine palermo

\$25.95

Chicken Marsala

Boneless breast of chicken lightly floured and sautéed with mushrooms and finished with a Marsala wine sauce

\$24.95

Chicken Cordon Bleu

Boneless breast of chicken stuffed with imported ham, and Swiss and American cheeses

\$24.95

Eggplant Parmesan

Crispy breaded strip of eggplant topped with parmesan and a marinara sauce

\$24.95

All dinner entrées are served with a fresh garden salad; chef's selection of fresh seasonal vegetables; a choice of garlic mashed potatoes, roasted red potatoes, or rice pilaf; warm rolls and butter; chef's selection of decadent desserts; and beverage service including coffee, tea and iced tea.

*Prices are per person and subject to 20% service charge and 6.5% sales tax
Prices are subject to change*

Select Full Course Dinner Entrées (Plated)

LIMIT OF 2 ENTRÉE SELECTIONS PER EVENT

Roast Beef with Mushroom Sauce

Roast Beef cooked to perfection topped with a savory wild mushroom sauce

\$23.95

Chicken Parmesan

A tender seasoned chicken breast lightly breaded and coated in an Italian marinara sauce and a sprinkling of parmesan and mozzarella cheeses

\$23.95

Honey Baked Ham

Baked ham flavored with a hint of honey

\$22.95

Spaghetti and Meatballs

Italian meatballs seasoned with traditional Italian herbs and spices and topped with a garlic marinara sauce

\$20.95

Baked Ziti with Cheese

Baked ziti noodles tossed with a combination of three cheeses

\$14.95

Baked Mahi Mahi

Baked to perfection and served with a lemon butter sauce

\$23.95

Chicken Piccata

Boneless, skinless breast of chicken sautéed and topped with capers in a lemon and white wine butter sauce

\$23.95

Garlic Crusted Pork Loin

This tender, boneless loin of pork is encrusted with fresh herbs and garlic and roasted to perfection.

\$23.95

Vegetable or Beef Lasagna

Pasta sheets layered with ricotta and mozzarella cheeses along with beef or vegetables

\$22.95 – Beef / \$19.95 – Vegetable

Pasta Primavera

Fettuccini pasta topped in a pesto sauce and your choice of fresh vegetables sautéed in extra virgin olive oil or beef

\$16.95 – Beef / \$14.95 – Vegetable

Spaghetti with Marinara Sauce

Spaghetti served with a savory garlic marinara sauce

\$14.95

Fish & Chips

Pub house style fish served with French fries

\$15.95

All dinner entrées are served with a fresh garden salad; chef's selection of fresh seasonal vegetables; a choice of garlic mashed potatoes, roasted red potatoes, or rice pilaf; warm rolls and butter; chef's selection of decadent desserts; and beverage service including coffee, tea and iced tea.

*Prices are per person and subject to 20% service charge and 6.5% sales tax
Prices are subject to change*

Dinner at the Inn Buffet

MINIMUM OF 20 GUESTS

Entrée Selection

Choice of Two Entrées
\$24.95

Roast Beef with Mushroom Sauce

Roast Beef cooked to perfection topped with a savory wild mushroom sauce

Chicken Piccata

Boneless, skinless breast of chicken sautéed and topped with capers in a lemon and white wine butter sauce

Chicken Parmesan

A tender seasoned chicken breast lightly breaded and coated in an Italian marinara sauce and a sprinkling of parmesan and mozzarella cheeses

Honey Baked Ham

Tender baked ham baked to perfection with a hint of honey

Vegetable Lasagna

Baked lasagna noodles with layers of vegetables along with ricotta and mozzarella cheeses

Shrimp Penne

Tender gulf shrimp tossed with broccoli in a sauce of extra virgin olive oil and fresh garlic chicken parmesan

Choice of Three Entrées
\$29.95

Chicken Cordon Bleu

Boneless breast of chicken stuffed with imported ham along with Swiss and American cheeses

Chicken Marsala

Boneless breast of chicken sautéed with mushrooms and finished with a Marsala wine sauce

Garlic Crusted Pork Loin

This tender, boneless loin of pork is encrusted with fresh herbs and garlic and roasted to perfection.

Spaghetti and Meatballs

Italian meatballs seasoned with traditional Italian herbs and spices and topped with a garlic marinara sauce

Eggplant Parmesan

Breaded strip of eggplant coated with Italian breading and parmesan cheese topped with a marinara sauce

Fresh Catch

Fresh Mahi Mahi or salmon baked to delight any palate

All dinner buffets are served with a fresh garden salad; chef's selection of fresh seasonal vegetables; a choice of garlic mashed potatoes, roasted red potatoes, or rice pilaf; warm rolls and butter; chef's selection of decadent desserts; and beverage service including coffee, tea and iced tea.

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8270 N. Tamiami Trail, Sarasota, FL 34243 Tel: 941-552-1100 Fax: 941-552-1111

Dinner Buffet Enhancements

Chef carved roast prime rib of beef \$7.95

Carved turkey breast \$5.95

Carved baked ham \$5.95

Cost per person is in addition to buffet price

Includes complimentary chef attendant

Prices are per person and subject to 20% service charge and 6.5% sales tax

Prices are subject to change

Beverages

PRICES ARE PER PERSON

Open Bar

	Beer & Wine	House	Call	Premium
<i>First Hour</i>	\$8.00	\$11.00	\$13.00	\$15.00
<i>Each additional hr.</i>	\$3.00	\$4.00	\$5.00	\$6.00
		H- House	C= Call	P= Premium

House Wine and Champagne
\$19.00 per 750ml Bottle

Special wine list available

Vodka	Scotch	Gin	Bourbon	Rum
<i>H- Smirnoff</i>	<i>H- J&B</i>	<i>H- Gordon's</i>	<i>H- Early Times</i>	<i>H- Ron Carlos</i>
<i>C- Stolli/ Absolut</i>	<i>C- Dewar's</i>	<i>C- Tangueray</i>	<i>C- Jack Daniels</i>	<i>C- Bacardi</i>
<i>P- Ketel One</i>	<i>P- Chevas</i>	<i>P- Bombay</i>	<i>P- Wild Turkey</i>	<i>P- Mount Gay</i>

Tequila

Blended Whiskey

Keg

<i>H- Tres Reyes</i>	<i>H- Canadian Mist</i>	<i>Domestic \$250.00</i>
<i>C- Quervo Gold</i>	<i>C- Canadian Club</i>	<i>Imported \$300.00</i>
<i>P- Quervo 1800</i>	<i>P- Crown Royal</i>	

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Cash Bar

\$50.00 charge per cash bartender

<i>Soda \$2.00</i>	<i>Juice \$2.00</i>	<i>Bottled Water \$2.00</i>
<i>House \$ 5.00</i>	<i>Call \$5.75</i>	<i>Premium \$6.00</i>
<i>Wine \$5.00</i>	<i>Champagne \$5.00</i>	<i>Domestic Beer \$4.00</i>
	<i>Imported Beer \$5.00</i>	