



# BANQUET MENU

*Le* MERIDIEN

LE MERIDIEN  
TAMPA

T + 813 221 9555  
[www.Lemeridientampa.com](http://www.Lemeridientampa.com)

# BREAKFAST

## STANDARD

### FLORIDA CONTINENTAL / \$28.00 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee

Hot Specialty Tea

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

Breakfast Breads & Muffins

### HEALTHY START CONTINENTAL / \$29.00 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee

Hot Specialty Tea

Freshly Squeezed Local Orange & Grapefruit Juices

House Made Granola and Greek Yogurt Parfaits

Regionally Resourced Sliced Fresh Fruit & Berries

Hard Boiled Eggs

Hearty Cinnamon and Vanilla Oatmeal with Sliced Bananas and Dried Fruit

### BIZOU TRADITIONAL BUFFET / \$40.00 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee

Hot Specialty Tea

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

Eggs, Crispy Potatoes, Sundried Tomatoes, Chef's Choice Cheese on a Baguette

Eggs, Bacon, Crispy Potatoes, Chef's Choice Cheese on a Baguette

Breakfast Potatoes with Grilled Spanish Onion

Whole Hog Sausage and Crispy Bacon

A Variety of Sliced Toasts with Whipped Butter and Fruit Preserves.

## BREAKFAST ENHANCEMENTS

Whole Fruit / \$5.00 Per Item

Homemade Granola with Greek Yogurt / \$8.00 Per Item

Assorted Cereals / \$4.00 Per Person

Steel Cut Oatmeal with Cinnamon and Dried Fruit / \$8.00 Per Person

French Toast / \$8.00 Per Person

Freshly Baked Muffins & Croissants / \$40.00 Per Dozen

Assorted Breakfast Sandwiches / \$8.00 Each

- Crispy Bacon, Eggs with Fine Herbs, Chef's Choice Cheese on a Croissant
- Whole Hog Sausage, Eggs with Fine Herbs, Chef's Choice Cheese on an English Muffin
- Country Ham, Eggs with Fine Herbs, Sharp Cheddar on a Biscuit

Bagels and Cream Cheese / \$40.00 Per Dozen

Granola Bars / \$3.00 Per Item

Protein Bars / \$4.00 Per Item

Smoothies / \$6.00 Each

- Strawberry, Banana, Basil w/ Greek Yogurt
- Orange, Mint w/ Coconut Milk

Lox and Bagel Display / \$16.00 Per Person  
Cold Smoked Salmon, Tomato, Red Onion, Shallots, Caper Berries, Chopped Egg, Whipped Cream Cheese, Chives and Bagels

\*Omelet Station / \$12.00 Per Person

Eggs, Egg Whites, Ham, Sausage, Mushrooms, Onions, Peppers, Spinach, Tomato, And Choice of Cheese

- Chef Attendant Required / \$150.00 Per 50 Guests

# SIGNATURE BREAKFAST

Awake to inspiration with a selection of traditional café classics enlivened with a modern twist. Start your day with distinctive bites that take their flavours from local cuisine.

## SIGNATURE BUFFET / \$42.00 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee

Hot Specialty Tea

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries

Scrambled Eggs & Fine Herbs

Potato Hash Brown Casserole with Onions

Whole Hog Sausage and Crispy Bacon

Ricotta Stuffed French Toast Topped with Crème Anglaise

Berry Infused Yogurt

A Variety of Sliced Toasts with Whipped Butter and Fruit Preserves.

# EYE OPENERS

Awake your palette with freshly pressed fruits and Vegetables, infused with local flavours. Eye openers offer a destination focused discovery with every sip! / \$7.00 Per Person

Davis Island Paradise

Pineapple, Strawberry, Orange and Mint

Ybor Street

Jalapenos, Watermelon, Basil and Key Lime

Morning Lightening

Grapefruit, Raspberry and Carrot

Tampa Bay Breeze

Cucumber, Basil, Ginger, Green Apple, Spinach and Carrots

Price Does Not Include 23% Service Charge and Current State Taxes

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# MEETING BREAKS

Enjoy flexible menu options resulting in a Productive, Successful and Hassle-Free Meeting.

## **AWAKEN / \$17.00 PER PERSON**

Iced Mocha Shooter, Yogurts, Granola Bars, And Cranberry Orange Scones. Served with Assorted Soft Drinks and Bottled Water

## **SWEET SHOP / \$17.00 PER PERSON**

An Assortment of Freshly Baked Cookies, Brownies & Blondies. Served with Assorted Soft Drinks and Bottled Water.

## **INTERMISSION / \$19.00 PER PERSON**

Soft Pretzels with Mustard, Freshly Popped Truffle Popcorn and Assorted Candy Bars. Served with Assorted Soft Drinks and Bottled Water

## **FOCUS / \$18.00 PER PERSON**

Build Your Own Trail Mix: Chocolate Chips, Assorted Dried Fruits, Granola, Shredded Coconut, And Nuts. Served with Assorted Soft Drinks and Bottled Water

## **REVIVE / \$19.00 PER PERSON**

Tortilla, Hummus, Vegetable Crudité, Domestic and Imported Cheeses. Served with Bottled Water and Soft Drinks

## **ALL DAY BREAK PACKAGE / \$46.00 PER PERSON**

### **FLORIDA CONTINENTAL**

Freshly Squeezed Local Orange & Grapefruit Juices

Regionally Resourced Sliced Fresh Fruit & Berries,

House Baked Breakfast Breads and

Served with Whipped Butter and Fruit Preserves

### **MID MORNING REFRESHER**

Freshly Brewed Coffee, Decaffeinated Coffee & Hot Specialty Teas, Assorted Soft Drinks & Bottled Waters.

### **THE PM WRAP UP**

An Assortment of Freshly Baked Cookies, Brownies & Blondies. Served with Assorted Soft Drinks and Bottled Water

## **HALF DAY BEVERAGE BREAK/**

### **\$18.00 PER PERSON**

*Refreshed as Needed Throughout the Day*

Assorted Pepsi Products  
Bottled Water  
Regular and Decaffeinated Coffee  
Hot Specialty Tea

## **ALL DAY BEVERAGE BREAK/**

### **\$30.00 PER PERSON**

*Refreshed as Needed Throughout the Day*

Assorted Pepsi Products  
Bottled Water  
Regular and Decaffeinated Coffee  
Hot Specialty Tea

## **A LA CARTE ENHANCEMENTS**

Perrier Sparkling Water/ \$5.00 Per Bottle

Energy Drinks/ \$5.00 Per Can

Individual Bags of Chips or Pretzels / \$4.00 Per Bag

Granola Bars and Protein Bars / \$5.00 Each

Assorted Whole Fruit / \$3.00 Each

Assorted Individual Candy Bars / \$4.00 Each

Seasonal Sliced Fresh Fruit with Yogurt Dipping Sauce/ \$8.00 Per Person

Vegetable Crudite Display with Hummus/ \$8.00 Per Person

# DESTINATION INSPIRED BREAKS

## **CITRUS GROVE / \$28.00 PER PERSON**

Enjoy Tampa's Freshest Local Fruits and Vegetables, Squeezed and Prepared Fresh Each Morning. Served with Assorted Soft Drinks & Bottled Waters.

Local Ingredients Include: Strawberries, Peach, Mango, Kiwi and Florida Orange

## **CEVICHE BREAK / \$30.00 PER PERSON**

Enjoy Some of Florida's Fresh Seafood! Served with Assorted Soft Drinks & Bottled Waters.

Bay Scallops and Shrimp, Cucumbers, and Cilantro Marinated, in Seasoned Lime Juice

Bell Peppers, Pickled Onions, Cucumbers, and Cilantro, Marinated in Seasoned Lime Juice

Housemade Guacamole and Corn Chips

## **TAMPA BAY BREAK / \$33.00 PER PERSON**

A Tribute to the Cuban Community!  
Miniature Cuban Sandwiches Served with Yukon Fries and a Sample of Local Beers. Served with Assorted Soft Drinks & Bottled Waters.

Served with Our Very Own House Made Mojo Sauce, Sliced Pork, Smoked Ham, Swiss Cheese, Pickles, Dijon Mustard on Cuban Bread from an Ybor City Bakery! Served with Assorted Soft Drinks and Bottled Water

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# PLATED LUNCHES

All Plated Lunches Include Iced Tea, Regular and Decaffeinated Coffee & Hot Specialty Tea

## SALADS

(Choose One)

Green Salad  
Seasonal Mixed Greens, Baby Heirloom Tomatoes, Red Onion, Cucumbers, and House Made Parmesan Croutons with Vinaigrette Dressing

Seminole Caesar Salad  
Romaine Spears, Parmesan Cheese and Homemade Croutons

## ENTREES

### ROASTED HERB CHICKEN BREAST / \$16.00

Served with a Potato Puree and Merlot Baby Carrots

### HERB CRUSTED SALMON / \$18.00

Served with Jasmin Rice and Grilled Asparagus

### 6 OZ PETITE FILET / \$48.00

Served with Mashed Potatoes and Grilled Asparagus

### PRESSED PRIME RIB SANDWICH / \$18.00

Served with Arugula, Onion Jam, Smoked Cheddar Cheese with Au Jus and Pub Chips

### HERB MARINATED CHICKEN SANDWICH / \$12.00

Grilled Herb Marinated Chicken Breast, Arugula, Mustard Aioli and Provolone Cheese on Ciabatta.  
Served with Pub Chips

## DESSERTS

(Choose One)

New York Cheesecake with Rum Strawberry Compote

Key Lime Pie

Carrot Cake

## GRAB & GO BOXED LUNCHES / \$10.00 PER PERSON

BOXED LUNCHES INCLUDE A CHOICE OF ENTRÉE & SIDE, CHEF'S SELECTION OF WHOLE FRUIT & ASSORTED CHIPS, FRESHLY BAKED COOKIE, AND SOFT DRINKS

### SIDE- Please Select ONE

Homemade Potato Salad

Chef's Pasta Salad

Tampaño Cucumber Salad

Fresh Fruit Salad

### ENTRÉE- Please Select TWO

Shaved Turkey Breast, Provolone Cheese, Vine Ripe Tomatoes and Lettuce in Chef's Choice Wrap

Ham, Provolone Cheese, Vine Ripe Tomatoes, and Lettuce in Chef's Choice Wrap

Roasted Tomatoes, Red Onion, Raw Spinach, Mushrooms and Avocado, Topped with an Italian Dressing in Chef's Choice Wrap

Smoked Caesar Salad | Romaine Spears, Parmesan Cheese, House Made Croutons and Herb Grilled Chicken

Roasted Pepper Arugula Salad | Served with Crispy Shallots, Sweet Peppers, Toasted Almonds with a Mustard Vinaigrette

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# LUNCH BUFFETS

All Lunch Options Are Based on Service for a Minimum of 25 People. \*A \$200.00 Service Fee Will Apply if Count Falls Below Minimum\*

All Lunch Buffets Include Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

## DELI LUNCH BUFFET / \$39.00

House Roast Beef, Roast Turkey Breast, Smoked Ham and Salami, Cheddar and Provolone Cheese, Bibb Lettuce, Vine Ripe Tomato, Red Onion, Pickles, Mayonnaise, Dijon Mustard

Chef's Soup Du Jour

Grandma's Potato Salad

Chef's Pasta Salad

Assorted Fresh Baked Breads

Whole Seasonal Fruit

Pub Chips

House Baked Cookies

## THE GRINDERS / \$39.00

Chef's Soup Du Jour

Smoked Caesar Salad  
Romaine Spears, Parmesan Cheese and  
Homemade Croutons

Chef's Pasta Salad

Prime Rib with Mushrooms, Onions and Three  
Pepper Gouda Cheese Toasted on Cuban Bread  
with a Horseradish Aioli

Chicken Salad with Roasted Peppers, Romaine  
and a Drizzle of Ancho-Chili Caesar Dressing in  
Assorted Wraps

Roasted Tomatoes, Red Onion, Raw Spinach,  
Mushrooms, Avocado, Topped with an Italian  
Dressing and Served on Pressed Cuban Bread

Pub Potato Chips

Chef's Choice Dessert

## BIZOU BUFFET / \$42.00

Seasonal Mixed Garden Greens, Baby Heirloom  
Tomatoes, Red Onion, Cucumbers, House Made  
Parmesan Croutons, Chef's Vinaigrette Dressing

Southern Dry Rubbed Chicken Breast with a  
Roasted Garlic Demi

Blackened Salmon in a Citrus Butter Sauce

Fresh Garden Vegetable Medley Topped in a Garlic  
White Wine Butter Sauce

Mixed Pepper Basil Couscous Salad

Mascarpone Mini Berry Cakes

Chocolate Lovin' Cake

## BUCCANEERS SALAD BUFFET / \$42.00

Shrimp, Cucumbers, and Cilantro Marinated, in  
Seasoned Lime Juice

Grilled Shredded Chicken, Black and White Beans,  
Roasted Corn, Green Onions, Cherry Tomatoes,  
Tossed in a Shallot Vinaigrette

Roasted Root Vegetables and Squash with a  
Sherry Vinegar Dressing

Smoked Caesar Salad  
Romaine Spears, Parmesan Cheese and  
Homemade Croutons

Tomatoes, Cucumbers, Onions, Garlic and Vinegar

Churros and House Made Mango Smoothies

## SOUTHERN HOSPITALITY / \$46.00

Creamy Southern Cole Slaw

Southern Style Corn Bread

Homemade Macaroni and Cheese Casserole

Southern Style Pulled Pork

Crispy Fried Chicken

Country Style Green Beans with Bacon

Chef's Fresh Cobbler

## THE GASPARILLA BUFFET / \$48.00

Chopped Romaine Salad, Tomatoes, Cucumbers,  
Parmesan Cheese with a House Vinaigrette

Grilled Bone in Chicken Stewed in Peppers,  
Potatoes and Tomatoes

Grilled Skirt Steak with a Chimichurri Sauce

Dirty Rice

Roasted Squash and Corn Served with in Cajun  
Butter Sauce

Beignets

## YBOR BUFFET / \$48.00

Ybor Avocado Citrus Salad  
Segments of Grapefruit, Oranges, Diced Avocado,  
Served over Spring Mix with a Citrus Vinaigrette

1905 Salad  
Iceberg Lettuce, Vine Ripe Tomatoes, Baked Ham,  
Swiss Cheese, Romano Cheese and Chef's  
Homemade Dressing

Blackened Mahi Mahi Served with a Buerre Blanc

Roasted Pork Tenderloin in a Mojo Sauce

Cuban Bread

Churros

Ybor's Spicy Flan

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# DINNER BUFFETS

All Dinner Options Are Based on a Minimum of 25 People \*A \$200.00 Service Fee Will Apply if Count Falls Below Minimum\*

All Dinner Packages Include Artisan Rolls, Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

## **BIZOU BUFFET / \$74.00**

Chef's Soup Du Jour

Green Salad  
Seasonal Mixed Greens, Baby Heirloom Tomatoes, Red Onion, Cucumbers, and House Made Parmesan Croutons with a House Vinaigrette Dressing

Cherry Tomato Pasta Salad

Chicken Breast in a Cognac Mushroom Cream Sauce

Roasted Pepper Hanger Steak

Roasted Parmesan Red Bliss Potatoes

Green Beans Almondine

German Chocolate cake

## **SIGNATURE BUFFET / \$82.00**

Strawberry Spinach Salad  
Candied Pecans, Goat Cheese and Red Onion  
Tossed in a Sherry Vinaigrette

Roasted Pepper Arugula Salad  
Served with Crispy Shallots, Chopped Prosciutto,  
Toasted Almonds in a Mustard Vinaigrette

Tennessee Braised Short Ribs  
Dry Rubbed with Chef's Secret Spice Blend and  
Marinated in Jack Daniels Whiskey

Mahi Mahi with a Mango Coulis

Jasmine Rice

Basil Infused Mashed Potatoes

Thyme Roasted Carrots

Carrot Cake

New York Style Cheesecake

## **ULTIMATE SEAFOOD BUFFET / \$139.00**

She Crab Soup

Chilled Jumbo Shrimp Served with Bloody Mary  
Cocktail Sauce and Lemon Wedges

Bizou Chopped Salad- Arugula, Radicchio and  
Spinach

Seared Sea Scallops Served with Grilled Corn in a  
Garlic Chive Butter Sauce

Lobster Risotto

Cedar Grilled Salmon with a Mahogany Glaze

Sweet Peppers with Marbled Potatoes

Southern Corn Casserole

Key Lime and Strawberry Tarts

## **CLASSIC VIP BUFFET/ \$149.00**

House Caesar Salad Served with Seasoned  
Croutons and Grated Parmesan Cheese

Shrimp Ceviche with Cucumbers, and Cilantro  
Marinated, in Seasoned Lime Juice

Charcuterie and Cheese Platter- Chef's Selection  
of Cured Meats and Cheeses

Broiled Lobster Tails in a Lemon and Chive Butter  
Sauce

Sliced Roasted Beef Tenderloin Served with a  
Bernaise Sauce

Twice Baked Potato Casserole  
Bacon, Chive, Thyme, Garlic, Cheese, Crusted with  
Breadcrumbs

Grilled Asparagus with a Lemon Zest

Crème Brulee Cheesecake

Chocolate Dipped Strawberries

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# PLATED DINNERS

All Dinner Packages Include Artisan Rolls, Whipped Butter, Iced Tea, Regular and Decaffeinated Coffee, Hot Specialty Tea

## SALADS

(Choose One)

Baby Wedge Salad  
Heirloom Tomatoes, Goat Cheese, and Radish  
Tossed in a Creamy Herb Dressing

House Salad  
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Tossed with our House Balsamic Vinaigrette

Seminole Caesar Salad  
Romaine Spears, Parmesan Cheese and Homemade Croutons

## ENTREES

(Choose Two)

*Planners Must Provide a Place Card for Each Attendee  
Indicating the Preselected Entrée*

### SQUASH AND ZUCCHINI NOODLE PASTA / \$56.00

Seasonal Squash, Blistered Tomatoes, Basil, Fresh Garlic, Dressed with a White Wine Butter Sauce

### BRAISED SHORT RIBS / \$58.00

Served with Creamy Herb Polenta and Baby Vegetable Medley Finished with an Herb Bourdelaise Au Jus

### PAN SEARED HERB STUFFED CHICKEN BREAST / \$59.00

Stuffed with Fresh Mozzarella and Capicola. Served with a Mixed Baby Vegetable Medley and Red Bliss Mashed Potatoes Finished with a House Jack Daniels Demi

### SEARED GROUPEL / \$72.00

Topped with a Roasted Tomato and Sweet Pepper Relish Served with a Basil Jasmin Rice and Baby Carrots

### ASIAN HERB CRUSTED SALMON / \$72.00

Served with Braised Bok Choy and Jasmine Rice Cake Finished with a Lemongrass Butter sauce

### BACON CRUSTED FILET MIGNON / \$82.00

Served with Bacon Butter, Grilled Asparagus and Roasted Fingerling Potatoes

### GRILLED PETITE PEPPERCORN CRUSTED FILET AND GRUYERE CRUSTED CHICKEN BREAST / \$82.00

Topped with a Garlic Butter Cream Sauce and Served with a Roasted Garlic Red Bliss Mashed Potato and Sherry Braised Mushrooms

### GRILLED PETITE FILET AND GRILLED SHRIMP / \$85.00

Served with a Baby Vegetable Medley Overtop Mushroom Risotto with a Citrus Butter

## DESSERTS

(Choose One)

Carrot Cake with a Crème Anglaise

Crème Brulee Cheesecake with Fresh Raspberries

Chocolate Lovin' Cake

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# HORS D'OUERES AND RECEPTION STATIONS

There is a Minimum Requirement of 25 Pieces Per Order. *Butler Fees are \$100.00 Per Butler, Per Event (One Butler Required, Per 50 Guests)*

## **BUTLER PASSED HORS D'OUERVES**

### **SELECTIONS | \$5.00 per Piece**

#### **COLD**

Classic Bruschetta

Tomato and Pepper Ratatouille

Nut Crusted Brie with a Berry Compote

Caprese Spear

Fresh Mozzarella, Tomato & Basil with a Balsamic Glaze

#### **HOT**

Crispy Corn and Jalapeno Cheese Fritters

Miniature Spanakopita

Grilled Chicken Florentine Served on a Parmesan Crisp

### **SELECTIONS | \$6.00 per Piece**

#### **COLD**

Smoked Salmon on a Wonton Crisp

Grilled Steak and Basil Canape

#### **HOT**

Italian Sausage Sliders

Served with Fresh Mozzarella and Sundried Tomatoes

Miniature Beef Wellington

Tempura Shrimp with a Sweet Chili Glaze

### **SELECTIONS | \$7.00 per Piece**

#### **COLD**

Jumbo Shrimp Cocktail

Served with Bloody Mary Cocktail Sauce

#### **HOT**

Herb Crusted Lamb Chop with a Mint Bordelaise

Miniature Lump Crab Cakes

Served with House Made Remoulade

### **SELECTIONS | \$8.00 per Piece**

#### **HOT**

Shrimp & Pepper Kabobs Served with a Spicy Orange Sauce

Chicken Kabobs Served with a Roasted Pepper Cream Sauce

Filet & Crimini Mushroom Skewers Served with a Rosemary Au Jus

## **HORS D'OUERVES PACKAGES**

*Pricing is For One Hour of Service*

*Minimum of 25 People*

### **OPTION ONE**

Vegetable Crudite Display

Crispy Corn and Jalapeno Fritters

Miniature Crab Cakes with a Remoulade Sauce

Grilled Chicken Florentine Served on a Parmesan Crisp

Crisp

Blackened Filet with Gorgonzola on a Crustini

**\$40.00 Per Person**

*\*Approximately 6 Pieces Per Person-Pricing is for (1)*

*Hour of Service*

### **OPTION TWO**

Cheese Platter with Fresh Berries and Crackers

Tempura Shrimp with a Sweet Chili Glaze

Grilled Steak and Basil Canape

Smoked Salmon on a Wonton Crisp

Grilled Chicken Florentine Served on a Parmesan Crisp

Crisp

**\$50.00 Per Person**

*\*Approximately 6 Pieces Per Person- Pricing is for (1)*

*Hour of Service*

## **CARVING STATIONS**

Chef Attended Beef Tenderloin\* / \$550.00 Each

Serves Approximately 30 People

*Served with Port Bordelaise and Assorted Dinner Rolls*

Chef Attended Prime Rib\* / \$700.00 Each

Serves Approximately 30 People

*Served with a Rosemary Au Jus and Assorted Dinner Rolls*

Roasted Pork Loin Station\* / \$300.00 Each

Serves Approximately 30 People

*Served with Citrus Mojo Glaze and Cuban Bread*

Rosemary Beer Brined Turkey\* / \$350.00 Each

Serves Approximately 15 People

*Served with Herb Gravy and Dinner Rolls*

## **COLD DISPLAYS**

International and Domestic Artisan Cheeses, Fresh and Dried Fruit, Fresh Baked Breads and Crackers / \$15.00 Per Person

International and Domestic Artisan Cheeses, 3 Charcuterie Preparations, Fresh and Dried Fruit, Fresh Baked Breads and Crackers/ \$24.00 Per Person

Vegetable Crudite Display / \$14.00 Per Person

## **ACTION STATIONS**

*Pricing is For One Hour of Service*

*Minimum of 25 People*

### **Mashed Potato Bar / \$14.00 Per Person**

Mashed Sweet Potato, Mashed Russet Potato, Butter, Marshmallow, Pecans, Brown Sugar, Roasted Garlic, Sour Cream, Green Onion, Bacon and Cheddar Cheese

### **Build Your Own Salad Station / \$15.00 Per Person**

Assorted Lettuces, Cheeses, Dried Fruit, Fresh Garden Vegetables, Assorted Nuts and Dressings

### **Chef Attended Pasta Station\* / \$23.00 Per Person**

Grilled Chicken, Italian Sausage, Tomato, Basil, Pecorino Cream, Tortellini, Penne Pasta, Roasted Peppers, Caramelized Onions, Mushrooms, Spinach, Broccoli and Parmesan Cheese

### **Shrimp and Grits Station\* / \$23.00 Per Person**

Shrimp, Chorizo Sausage, Southern Cheese Grits, Creole Sauce and Herb Pesto

### **Paella Station\* / \$27.00 Per Person**

Classically Served in Paella Pan with Shrimp, Chicken, Chorizo Sausage, Bay Scallops, Sweet Peppers, Tomatoes, Green Olives, Peas, Yellow Rice, Garlic, Cilantro Slow Cooked in a Light Chicken Broth with a Touch of White Wine

### **Sliders / \$24.00 Per Person**

Bizou Burger Sliders

Smoked Apricot Chutney with Provolone Cheese and Charred Romaine

Crispy Chicken Sliders

Served with Sundried Tomato, Arugula and a Creole Sauce

Miniature Grilled Cheese

Provolone, Cheddar and Fontina

\*Requires a Chef Attendant at \$150.00 Per 50 Guests

## **DESSERT STATION**

Brownies, Blondies, Cookies, Key West Key Lime Tarts and Miniature Crème Brulee | \$9.00 Per Person

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## BEVERAGES

All Bar Packages Include Choice of Brand Level Liquors and Wines, Imported Beers, Soft Drinks, Bottled Water, Fresh Fruit Juice and Mixers

### BEER AND WINE

\$22.00 per person- 1 Hour  
\$35.00 per person- 2 Hours  
\$48.00 per person- 3 Hours  
\$61.00 per person- 4 Hours  
\$74.00 per person- 5 Hours

House Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

### BEER, WINE & SIGNATURE LIQUOR

\$25.00 per person- 1 Hour  
\$38.00 per person- 2 Hours  
\$51.00 per person- 3 Hours  
\$64.00 per person- 4 Hours  
\$77.00 per person- 5 Hours

House Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Pinnacle, Bacardi Silver Rum, Bombay Gin, Casadores Silver Tequila, Dewars Scotch, Seagrams 7 Whiskey, Old Forester Bourbon

### BEER, WINE & PREMIUM LIQUOR

\$28.00 per person- 1 Hour  
\$43.00 per person- 2 Hours  
\$58.00 per person- 3 Hours  
\$73.00 per person- 4 Hours  
\$88.00 per person- 5 Hours

Premium Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Tito's Vodka, Bacardi Silver Rum, Bacardi Oakheart Rum, Bombay Sapphire Gin, Tres Agave Tequila, Jack Daniels Whiskey, Aberfeldy 12 yr. Scotch, Seagrams VO Whiskey,

### BEER, WINE & LUXURY LIQUOR

\$31.00 per person- 1 Hour  
\$48.00 per person- 2 Hours  
\$65.00 per person- 3 Hours  
\$82.00 per person- 4 Hours  
\$99.00 per person- 5 Hours

Luxury Brand Wines, Bud, Bud Light, Miller Lite, Heineken and Corona

Grey Goose Vodka, Bacardi Silver Rum, Bacardi Oakheart Rum, Bacardi 10 yr Sipping Rum, Hendrick's Gin, Patron Silver Tequila, Angels Envy Bourbon, Crown Royal Whiskey, J.W Black Scotch

### CASH BAR PRICING

*\*Price Includes Tax and Gratuity*

Signature Mixed Beverages / \$12.00

Premium Mixed Beverages / \$14.00

Luxury Mixed Beverages / \$16.00

Signature Wines Per Glass / \$12.00

Signature Wines Per Bottles / \$35.00

Domestic Bottled Beer / \$8.00

Imported Bottled Beer / \$9.00

Soft Drinks / \$4.00

Bottled Water / \$4.00

## LE MERIDIEN SIGNATURE COCKTAILS

### ENHANCE YOUR EVENT!

Choose FOUR Classic Cocktails Which Will Be Hand Crafted with the Freshest Ingredients by One of the Le Meridien's Mixologists, Exclusively for your Guests

French 75, Sidecar, The South Side Fizz, Bees Knees, Old Fashion, Sazerac, Manhattan, Vieux Carre, Bramble, Black Jack, Moscow Mule, White Sangria, Classic Martini, Mojito, Margarita, Rum Runner

Additional \$10.00 Per Person

### BLOODY MARY BAR

*\*\*\*MINIMUM OF 20 PEOPLE FOR 1 HOUR OF SERVICE*

Regular and Spicy Bloody Mary Bar Accompanied with Appropriate Garnishes and Condiments

\$12.00 Per Person- 1 Hour of Service

*\*\*Each Additional Hour- \$11.00 Per Person*

### MIMOSA BAR

*\*\*\*MINIMUM OF 20 PEOPLE FOR 1 HOUR OF SERVICE*

Sparkling Wine with Assorted Fruit Juices to Include Orange, Cranberry and Pineapple Juices. Accompanied with Appropriate Fruits and Garnishes.

\$10.00 Per Person- 1 Hour of Service

*\*\*Each Additional Hour- \$11.00 Per Person*

### MIMOSA AND BLOODY MARY BAR

*\*\*\*MINIMUM OF 20 PEOPLE FOR 1 HOUR OF SERVICE*

The Best of Both Morning Libations, A Mimosa Bar and a Bloody Mary Bar with all the Traditional Accompaniments

\$18.00 Per Person- 1 Hour of Service

*\*\*Each Additional Hour- \$11.00 Per Person*

\*\$150.00 Bartending Fee Applies Per Bar- Recommended (1) Bartender Per (50) Guests\*

Price Does Not Include 23% Service Charge and Current State Taxes

**FOOD & BEVERAGE SERVICE:** Le Meridien hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. this includes hospitality suites and food amenity deliveries.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products on our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.\*

# WINE LIST

## BUBBLES

Martini & Rossi, Prosecco, Italy / \$39.00

Veuve du Vernay, Loire Valley France / \$41.00

Martini & Rossi, Rose, Pessione, Italy / \$40.00

Veuve Clicquot Yello Label, Champagne, France / \$129.00

Moet & Chandon Imperial, France / \$99.00

Dom Perignon, Champagne, France / \$299.00

## WHITE WINE

Three Thieves Chardonnay, California / \$29.00

Bravium, Chardonnay, Russian River Valley / \$42.00

Sonoma-Cutrer Chardonnay, Russian River / \$54.00

Veramonte, Casablanca Valley, Chile / \$37.00

Kim Crawford Sauvignon Blanc, New Zealand / \$54.00

Three Thieves Pinot Grigio,

Santa Margherita Pinot Grigio, Italy / \$56.00

Seaglass Riesling, Monterey / \$39.00

Terra d'Oro Moscato, California / \$37.00

Bieler Rose, Cotes De Provence, France / \$39.00

## RED WINE

Three Thieves, California / \$29.00

J Lohr Estates Cabernet Sauvignon / \$38.00

Michael David Cabernet Sauvignon, Freak Show / \$46.00

Three Thieves Pinot Noir, California / \$29.00

Lyric by Etude Pinot Noir, Santa Barbara, California / \$44.00

La Crema Pinot Noir, Monterey / \$54.00

Trinity Oaks Merlot, California / \$29.00

Drumheller Merlot, Columbia Valley, Washington / \$38.00

Terra d'Oro Zinfandel, Sierra / \$39.00

Angove, Shiraz, South Australia / \$38.00

Joel Gott Palisades, Red blend, California / \$42.00

Azul Malbec, Argentina / \$39.00

Primus, Carmenere, Calchagua Valley, Chile / \$56.00

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