



water·color®
inn & resort

BANQUET MENUS



BREAKFAST BUFFETS

EUROPEAN BREAKFAST

\$20 per guest

Fresh Orange Juice

Sliced Fresh Fruit

Sliced Smoked Turkey, Salami and Prosciutto

Assorted Domestic and Imported Cheeses

Quiche du Jour

Assorted Pastries, Muffins and Breads with Preserves and Butter

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

BAGEL BREAKFAST

\$25 per guest

Fresh Orange Juice

Sliced Fresh Fruit

Assorted Yogurts

Assorted Toasted Bagels with Assorted Cream Cheeses

Smoked Salmon with Traditional Garnitures

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

Groups of less than 30 guests will be charged an extra \$100 service fee for the following buffets:

WATERCOLOR BREAKFAST BUFFET

\$26 per guest

Fresh Orange Juice

Sliced Fresh Fruit

Assorted Pastries, Muffins and Scones

Scrambled Eggs with Chives and Shredded Cheese

Southern-Style Biscuits & Sausage Gravy

Applewood Smoked Bacon

Anson Mills Grits

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

NEW ORLEANS BREAKFAST BUFFET

\$30 per guest

Fresh Orange Juice and Tomato Juice

Sliced Fresh Fruit

Assorted Pastries, Muffins and Scones

Poached Eggs topped with Sherry Cayenne Hollandaise and Lump Crabmeat

Gulf Shrimp and Grits with Tomato Gravy

Breakfast Potatoes with Peppers and Onions

Applewood Smoked Bacon and Sausage Patties

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

GRANDE SOUTHERN BREAKFAST BUFFET

\$32 per guest

Fresh Orange Juice and Grapefruit Juice

Sliced Fresh Fruit

Assorted Pastries, Muffins, and Scones

Cereal Bar with Granola

Scrambled Eggs with Chives and Shredded Cheese

Buttermilk Waffles with Vermont Maple Syrup

Southern-Style Biscuits and Sausage Gravy

Anson Mills Grits

Applewood Smoked Bacon and Sausage Patties

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

A LA CARTE BREAKFAST ITEMS

Warm Pecan Sticky Buns / \$36 per dozen

Baked Ham & Cheese Croissants / \$42 per dozen

Assorted Plain & Flavored Yogurts / \$2.50 each

Yogurt, Fruit and Granola Parfaits / \$5 each

Assorted Bagels with Cream Cheese, with Smoked Salmon and Traditional Garnitures / \$15 per guest

Assorted Pastries, Muffins & Scones / \$42 per dozen

Assorted Cookies / \$42 per dozen

Assorted Sodas / \$3.75 each

Coffee and Decaffeinated Coffee / \$50 per gallon

Hot Tea, Assorted Individual Bags / \$3.25 each

Menu pricing subject to change without notice and does not include 7% sales tax and 20% service gratuity.

BREAKS

ALL-DAY REFRESHMENT BREAK

\$50 per guest

CONTINENTAL BREAKFAST

Fresh Orange Juice

Seasonal Sliced Fresh Fruit

Assorted Pastries, Muffins and Scones

MID-MORNING REFRESH

Granola and Energy Bars

Individual Bags of Trail Mix

Assorted Cookies

MID-AFTERNOON REFRESH

Individual Bags of Chips and Pretzels

Assorted Candy Bars

White Chocolate-Raspberry Cheesecake Bars

ALL-DAY REFRESHMENT BREAK INCLUDES

Assorted Sodas and Bottled Water

Flavored Iced Teas and Energy Drinks

WaterColor Signature Coffee, Decaffeinated Coffee and Tea

CHOCOLATE LOVERS BREAK

\$26 per guest

Double Fudge Chocolate Chip Cookies

White and Dark Chocolate Brownies

Chocolate Fondue with Cubed Fresh Fruit

Chocolate Covered Pretzels

Milk and Chocolate Milk

Yoo-hoos

HEALTH BREAK

\$24 per guest

Assorted Bottled Fruit Juices

Energy Bars

Cubed Fresh Fruit with Low Fat Yogurt Dips

Crudités with Low Fat Wasabi Dip

Assorted Smoothies

TAKE ME OUT TO THE BALL GAME

\$26 per guest

Miniature Pigs in a Blanket with Mustard and Ketchup

Soft Pretzels with Cheese Sauce and Mustard

Fresh Popcorn

Bags of Assorted Zapp's Potato Chips

Assorted Candy Bars

SUNSHINE STATE BREAK

\$22 per guest

Citrus Pound Cake with Chantilly Cream and Citrus Mint Salad

Key Lime Tarts

Meyer Lemon Squares

Orange Juice and Lemonade

SUSHI BREAK

\$30 per guest

Assorted Nigiri (Rolls)

Assorted Maki

Steamed Edamame

Seaweed Salad

A LA CARTE BREAK ITEMS

Assorted Sliced Seasonal Fresh Fruit / \$10 per guest

Artisanal Cheese Platter with Crackers / \$12 per guest

Individual Bags of Snack Mix or Trail Mix Assorted / \$3.50 per each

Granola and Energy Bars / \$3.25 each

Assorted Cookies / \$42 per dozen

Soft Pretzels with Dipping Sauces / \$25 per dozen

Assorted Sodas and Bottled Water Sparkling Waters / \$3.75 each

Flavored Iced Teas / \$4.75 each

Energy Drinks / \$4.75 each

Assorted Bottled Juices / \$4.75 each

Assorted Tea Bags / \$3.25 each

Coffee and Decaffeinated / \$50 per gallon

Hot Chocolate / \$42 per gallon

PLATED LUNCHES

*All plated lunches include soup or salad, entrée, house made breads, dessert, WaterColor signature coffee and iced tea. One selection from each course will be served to all guests.
Additional charge of \$8 to include both soup and salad with plated lunch.*

SOUP SELECTIONS

Creamy Tomato Soup
Gulf Shrimp and Sweet Corn Chowder
Old Fashioned Chicken Noodle
Creamy Brie and Wild Mushroom Soup
Vegetable Minestrone with Pesto
Chicken and Andouille Sausage Gumbo

SALAD SELECTIONS

Baby Spinach
*red onions, Sweet Grass Dairy bleu cheese crumbles, spicy pecans
and warm bacon vinaigrette*

Mozzarella Caprese
fresh basil and balsamic vinaigrette

Baby Greens
assorted peppers, Sweet Grass Dairy goat cheese and citrus-honey vinaigrette

Traditional Caesar Salad
shaved parmesan cheese, garlic croutons and creamy Caesar dressing

Mixed Organic Greens
*seasonal vegetables, spiced pecans, Sweet Grass Dairy goat cheese
and creamy green goddess dressing*

ENTRÉE SELECTIONS

Lemon and Herb Roasted Chicken Supreme / \$32 per guest
whipped garlic potatoes, roasted baby carrots and port wine reduction

Shane's Gulf Shrimp and Grits / \$34 per guest
tomato gravy

Fresh Gulf Grouper / \$36 per guest
seasonal vegetable risotto and tomato-basil cream sauce

Roasted Pork Tenderloin / \$36 per guest
haricot vert, bacon, pearl onions and wild rice pilaf

"Surf-n-Turf" / \$50 per guest
grilled petite filet wrapped in applewood smoked bacon and fresh gulf fish with a citrus beurre blanc, roasted potato medley, seasonal vegetables

SALAD ENTRÉE SELECTIONS

Pecan-Crusted Chicken Breast / \$32 per guest
mixed baby greens and honey mustard dressing

Caesar Salad / \$32 for chicken, \$34 for shrimp
chicken or shrimp, shaved parmesan cheese, garlic croutons and creamy Caesar dressing

Sesame-Crusted Seared Ahi Tuna / \$36 per guest
mixed baby greens, mandarin oranges and soy-ginger vinaigrette

DESSERT SELECTIONS

Key Lime Tart

Seasonal Fruit Trifle

Vanilla Bean Panna Cotta

Flourless Chocolate Cake

Plant City Strawberry Shortcake (Seasonal)

WaterColor Signature Bread Pudding
vanilla cream sauce

Menu pricing subject to change without notice and does not include 7% sales tax and 20% service gratuity.

LUNCH BUFFETS

*All lunch buffets include WaterColor signature coffee and iced tea.
Groups of less than 30 guests will be charged a \$100 service fee for buffets.*

WATERCOLOR DELI

\$38 per guest

Soup of the Day

Greek-Style Pasta Salad

Southern-Style Potato Salad

Assorted Deli Meats

Selection of Sliced Domestic and Imported Cheeses

Kosher Dill and Sweet Pickles

Assorted House Made Breads

Assorted Traditional Condiments

Lemon-Raspberry Bars

Assorted Cookies

THAT'S A "WRAP"

\$38 per guest

Chef's Choice of Soup

Rotisserie Turkey and Smoked Provolone Wrap
honey-dijon mustard

Chicken Caesar Salad Wrap
shaved parmesan

Ham and Baby Swiss Wrap
garlic aioli

Grilled Veggie and Gouda Whole Wheat Wrap

Tuna Salad Whole Wheat Wrap

Greek Style Pasta Salad

Seasonal Fresh Fruit Salad

White Chocolate-Raspberry Cheesecake Bars

Assorted Cookies

FLORABAMA COOKOUT

\$40 per guest

Creamy Potato Salad

Mixed Greens Garden Salad
creamy buttermilk ranch dressing

Grilled Angus Beef Burgers

Grilled Boneless Chicken Breast Sandwiches or BBQ Pulled Pork Sandwiches

Grilled Fresh Gulf Fish Sandwiches

Fixin's Tray of Wickles Pickles, Shaved Vidalia Onion, Crispy Lettuce, Ripe Tomatoes,
Mayonnaise, Ketchup, Yellow Mustard and House Made BBQ Sauce

Sweet Corn on the Cob

Baked Macaroni & Cheese

Key Lime Tarts

Assorted Cookies

MEDITERRANEAN

\$40 per guest

Chilled Tomato Gazpacho
basil oil

Kabobs of Grilled Chicken, Beef & Shrimp

Platter of Warm Pita Bread
kalamata olives, shaved red onion,

Tomatoes and Tzatziki Sauce

Platter of Tabbouleh, Hummus & Baba Ghanoush

Grilled Vegetable & Faro Salad
feta vinaigrette

Walnut Baklava
Tupelo honey syrup

BOXED LUNCHES

*All boxed lunches include pasta salad, piece of whole fresh fruit, bag of chips and a cookie.
\$28 per guest*

Rotisserie Chicken Salad Wrap

Turkey Club
avocado and tomato on whole wheat bread

House Made Falafel in Pita Pocket
shaved lettuce & tzatziki

Classic Tuna Salad Wrap
shaved red onion, sprouts, tomato and herb mayonnaise

Ham and Baby Swiss
lemon-garlic aioli

RECEPTION

Selections may be butler-passed or presented on stations. Selections noted with an "" must be stationary.*

Butler fee is \$75.00 per butler. We recommend one butler per 50 guests.

3 hors d'oeuvre selections for \$20.00 per guest / 4 hors d'oeuvre selections for \$26.00 per guest

5 hors d'oeuvre selections for \$32.00 per guest / 6 hors d'oeuvre selections for \$38.00 per guest

COLD HORS D'OEUVRE SELECTIONS

Seared Ahi Tuna
on cucumber, sesame aioli

Lobster or Crab Salad
on endive

Asian Tuna Tartar
on marinated cucumber

Smoked Salmon
on crispy potato cake with chive crème fraiche

Wild Mushroom and Sweet Grass Dairy Goat
Cheese Crostini

Pancetta-Wrapped Medjool Dates
with mascarpone cheese

Caprese Bites
*fresh mozzarella and basil, Florida tomato, aged
balsamic vinaigrette*

Thai-Style Chicken Lettuce Wrap
with peanut sambal

Brie, Fresh Berry & Pecan
on brioche

Marinated Boconcini Skewers

HOT HORS D'OEUVRE SELECTIONS

Pan-Seared Vegetable Dumpling
ginger-soy dipping sauce

Crispy Lobster or Duck Spring Roll
sweet and sour sauce

Barbequed Pulled Pork Slider
on potato roll, southern slaw

Miniature Crab Cake
chipotle aioli

Fresh Apalachicola Oysters Bienville or Rockefeller*

Panko-Crusted Shrimp
pineapple-soy dipping sauce

Soft-Shell Crab BLT Slider (Seasonal)
remoulade sauce

Thai Shrimp Sate
red curry glaze

Chicken Sate*
peanut dipping sauce

Marinated Grilled Colorado Baby Lamb Chop

RECEPTION PRESENTATIONS

Vegetable Crudité / \$6 per guest
selection of three dipping sauces

Artisanal Cheese Presentation / \$16 per guest
fresh fruit, crackers and French bread

Antipasto Platter / \$18 per guest
cured meats, cheeses, olives, and marinated vegetables, Italian breads

Sushi with Soy, Wasabi and Pickled Ginger

Assorted Nigiri / \$20 per guest

Assorted Maki Rolls / \$18 per guest

Combination of Both / \$22 per guest

WaterColor Raw Bar / \$32 per guest
*boiled gulf shrimp, raw apalachicola oysters and marinated blue crab or stone crab claws (seasonal),
served with lemon wedges, cocktail & remoulade sauces*

CARVING STATIONS

Please Ask Your Catering or Conference Services Manager for Pricing.

PLATED DINNER SELECTIONS

All plated dinners include a choice of soup or salad, entrée, freshly baked house made breads with butter, dessert, freshly brewed WaterColor signature coffee, decaffeinated coffee and iced tea. For additional 4th course, Add \$11 per guest to menu price.

SOUP SELECTIONS

Creamy Tomato Basil Soup
Panhandle Crab and Corn Bisque
Roasted Butternut Squash Soup (Seasonal)
Creamy Brie and Wild Mushroom Soup
Vegetable Minestrone with Pesto
Chicken and Andouille Sausage Gumbo

SALAD SELECTIONS

Classic Caesar Salad
shaved parmesan, sourdough croutons and creamy Caesar dressing
Heirloom and Fried Green Tomato Salad
shaved corn, chive aioli and bacon vinaigrette
Baby Lettuces
baked Sweet Grass Dairy goat cheese and champagne vinaigrette
Bibb Lettuce
Florida citrus, avocado and mustard vinaigrette
Baby Spinach
Florida strawberries, Greek yogurt toast and warm honey dressing

ENTRÉE SELECTIONS

*Groups of 30 or less may choose more than one entrée.
Groups of more than 30 are to choose one entrée for the entire group.*

Lemon and Herb Roasted Garlic Free Range Chicken / \$60 per guest
wild mushroom and herb risotto
Pan Seared Duck Breast / \$62 per guest
duck leg confit, cabernet wine reduction and baby spring vegetables
Florida Grouper / \$66 per guest
creamed sweet corn, wilted spinach and crispy onions
Seared Tuna / \$66 per guest
red curry sauce, basmati rice cake and stir-fried vegetables
Filet of Beef / \$70 per guest
wild mushroom and port wine reduction, chive whipped potatoes and steamed asparagus
Grilled 5oz. Filet of Beef and Fresh Gulf Fish / \$80 per guest
potato gratin and steamed asparagus
Grilled Filet of Beef and Fresh Lobster Tail / \$90 per guest
roasted fingerling potatoes and roasted seasonal vegetables

DESSERT SELECTIONS

Cappuccino Pots de Crème
Key Lime Tarts
Plant City Strawberry Shortcake (Seasonal)
Chocolate Raspberry Cheesecake
fresh raspberries
Flourless Chocolate Cake
Chocolate Bourbon Pecan Pie
WaterColor Signature Bread Pudding
vanilla bean sauce

DINNER BUFFET SELECTIONS

*All dinner buffets include WaterColor signature coffee and iced tea.
Buffets for groups less than 30 will be charged a \$100 service fee.*

EMERALD COAST FEAST

\$100 per guest

Florida Crab Chowder
sweet corn and potatoes

Mixed Greens
sweet peppers, spiced pecans, Sweet Grass Dairy goat cheese and creamy green goddess dressing

Traditional Caesar Salad
shaved parmesan, garlic croutons and creamy Caesar dressing

Baked Oysters Rockefeller and Bienville

Surf-n-Turf: Grilled Filet of Beef in Port Wine Reduction and Maine Lobster Tails
beurre blanc and drawn butter

Roasted Free Range Chicken Breast
sweet corn and pepper relish

White Cheddar Potatoes Gratin

Grilled Seasonal Vegetables

Plant City Strawberry Shortcake or Peach Cobbler (Seasonal)

Flourless Chocolate Cake

FLORIDA COAST BARBEQUE

\$85 per guest

Tomato, Avocado and Hearts of Palm Salad

Crisp Vegetable Slaw
key lime dressing

Cuban-Style Black Beans
smoked ham hock

Arroz Con Pollo
chicken and yellow rice

Whole Roasted Suckling Pig
mojo

Grilled Warm Water Lobster Tails
chile-lime butter

Braised Okra
tomato and sweet corn

Fried Plantains

Steamed Yucca

Sweet Potato Rolls

Orange-Scented Flan

Southern Coconut Icebox Cake

LOW COUNTRY BOIL

\$75 per guest, \$70 if pork option is omitted

Whitaker's Greens

sweet red peppers, spiced pecans, Sweet Grass Dairy goat cheese and green goddess dressing

Marinated Tomato, Cucumber and Red Onion Salad

Apalachicola Oysters on the Half-Shell and Baked Rockefeller-Style
cocktail and remoulade sauces and lemon wedges

Boiled Fresh Gulf Shrimp

Red Potatoes and Corn on the Cob

Red Beans and Rice

smoked andouille sausage

BBQ Pulled Pork Shoulder

Grilled Boneless Chicken Breast

sweet corn relish

Jalapeno Cheddar Cornbread

Dark & White Chocolate Bread Pudding

Bourbon Pecan Pie

SOUTHERN-STYLE FISH FRY

\$65 per guest

Warm Crab and Artichoke Dip

crostinis

Southern-Style Cole Slaw

Florida Tomato, Cucumber & Red Onion Salad

fresh herb vinaigrette

Fried Choctawhatchee Bay Shrimp, White Gulf Fish & Apalachicola Oysters

Buttermilk Fried Chicken

Fried Hushpuppies

Braised Collard Greens

Sweet Corn on the Cob

Baked Macaroni & Cheese

Key Lime Tarts

Classic Chocolate Mousse with Raspberries

SOUTHERN-STYLE BBQ

\$60 per guest

Whitaker's Mixed Greens
spiced pecans, red peppers, Sweet Grass Dairy goat cheese and warm bacon vinaigrette

Creamy Southern-Style Potato Salad

Whole Memphis-Style Barbequed Free Range Chicken

Pulled Carolina-Style BBQ Pork Shoulder Served
potato rolls, coleslaw and Wickles pickles

Sliced Whole Smoked Beef Brisket

Baked Beans

Sweet Corn on the Cob

Sweet Potato Grits

Chocolate-Pecan Tarts

Warm Bread Pudding
vanilla-rum sauce

FLORABAMA COOKOUT

\$55 per guest

Grilled Angus Burgers

Grilled Chicken Breast Sandwiches

Grilled Gulf Fish Sandwiches

Fixin's Tray

Wickles pickles, shaved vidalia onion, crispy lettuce, ripe tomatoes, mayonnaise, ketchup, dijon and yellow mustards and house made bbq sauce

Creamy Potato Salad

Southern-Style Cole Slaw

Baked Macaroni & Cheese

Steamed Florida Sweet Corn

Key Lime Tarts

Plant City Strawberry Shortcakes

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BARS & BEVERAGES

HOSTED BAR PRICES (PER DRINK)

Deluxe Brands / \$10

*Maker's Mark Bourbon, Crown Royal Reserve, Bombay Sapphire Gin, Johnnie Walker Black Label
Ten Cane Rum, Ketel One Vodka, Patron Tequila*

Premium Brands / \$9

*Jim Beam Bourbon, Canadian Club Reserve, Bombay Gin, Dewars Scotch, Bacardi Rum,
Stolichnaya Vodka, Corazon Tequila*

Call Brands / \$8

*Four Roses Bourbon, Canadian Club Whiskey, New Amsterdam Gin, Myers Platinum Rum,
Famous Grouse Scotch, Russian Standard Vodka, Zarco Tequila*

Martinis, Margaritas and Cordials / \$10

BEER

*Client may select up to three domestics, two imports and one craft
one additional craft selection / \$2++ per person
two additional craft selections / \$4++ per person*

Imported and Premium / \$5

Heineken, Corona, Amstel Light, Red Stripe, Stella Artois

Domestic / \$4.50

Budweiser, Bud Light, Michelob Ultra Light, Miller Lite

Craft / \$6

Abita, Lazy Magnolia, Samuel Adams, Sessions, Sweetwater

WINE

House Wines by the Glass - \$7

*William Hill Chardonnay, Sterling Sauvignon Blanc, Il Denato Pinot Grigio,
William Hill Cabernet Sauvignon, Stone Cap Merlot, Darcie Kent Pinot Noir*

PACKAGE BAR PRICING (PER HOUR, PER PERSON)

*Champagne/Sparkling wine not included. Sparkling wine can be added starting at \$25 per bottle
plus tax and gratuity. House sparkling wine is La Marca Prosecco.*

	1 hour	2 hours	3 hours	4hours
Deluxe Brands	\$28	\$34	\$39	\$44
Premium Brands	\$25	\$31	\$36	\$41
Call Brands	\$22	\$28	\$33	\$38
Wine and Beer Only	\$20	\$26	\$31	\$36
Non-Alcoholic Beverages	\$12 for up to 4 hours			

*We require one bartender per 50 guests. The fee per bartender is \$100.00 + tax for up to 4 hours, \$50.00 + tax for each additional hour.
Additional Bars with (1) Bartender each are subject to \$150.00+ tax fee. Cash bars will require a cashier and a labor charge of \$100.00*