

DAYTONA BEACH'S GRAND RESORT FOR MEETINGS & BANQUETS



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EVENTS WITH A GREAT POINT OF VIEW

The Plaza Resort & Spa is Daytona Beach's grandest boutique hotel with its history, architecture and view of the Atlantic Ocean. Booking your meeting or private event will immediately set you apart from the mundane and will inspire creativity and unforgettable occasions.

From private boardrooms to our 13,000 sq. ft. Plaza Réal Grand Ballroom, The Plaza Resort and Spa has over 40,000 sq. ft. of flexible indoor and outdoor meeting and event space.

With 323 guest rooms, which feature breathtaking views of the Atlantic Ocean and Intracoastal Waterway, fantastic amenities including our 15,000 sq. ft. full-service Ocean Waters Spa, fitness center, restaurant, lounge, poolside bar & grill, Marketessen deli/shop, heated Olympic size pool and expansive oceanfront pool deck, we're the ideal venue for your meeting or event.

THE ASSISTANT

Bottled Water

Assorted Soft Drinks & Iced Tea

Freshly Brewed Coffee & Selection of Teas

Served for up to 6 hours

THE EXECUTIVE

Includes All Day Hot & Cold Beverages

Breakfast & Lunch

THE C.E.O.

Includes All Day Hot & Cold Beverages

Breakfast

Mid Morning Break

Lunch

Afternoon Break

THE CHAIRMAN OF THE BOARD

Includes All Day Hot & Cold Beverages

Breakfast

Mid Morning Break

Lunch

Afternoon Break

Dinner

Minimum of 30 Guests for all packages



Complete Meeting Package Selections



BREAKFAST

Fresh Florida Orange Juice, Grapefruit and Cranberry Juices

Sliced Seasonal Fruit & Berries

Selection of Oven-Fresh Bakery Specialties & Bagels

Fruit Preserves, Sweet Creamery Butter & Cream Cheese

Display of Low Fat Fruit Yogurts

House-Made Honey Roasted Granola, Sun-dried Fruits

Freshly Brewed Coffee & Selection of Teas

BREAKS *(Select 3 items to serve for 1 hour in the morning & 1 hour in the afternoon)*

Energy Bars

Fresh Whole Fruit

Fruit Salad

Sliced Yogurt Bread

House Made Trail Mix

Granola Bars

Nutri Grain Bars

Mini Donuts

Mini Danish

Mini Croissants

Honey Roasted Peanuts

Mixed Nuts

Fruit Salad

Assorted Individually Bagged Chips

Candy Bars

Spicy Creole Snack Mix

Chocolate Milk

Smoothies

Popcorn

Cookies

Whole Fruit

LUNCH

The Plaza Resort Deli

Tri-Color Tortellini Pasta Salad with Pesto

Smoked Turkey Breast, Sugar-Cured Ham,
Roast Beef, Homemade Chicken Salad

Swiss, Pepper Jack & Cheddar Cheeses

Seasonal Tossed Salad Greens with
Assorted Garden Vegetables, Chef's Selection
of Two Dressings

Assorted Individual Bags of Chips
& Salted Snacks

Deli Style Breads & Rolls

Lettuce, Tomatoes, Onion & Pickles

Appropriate Condiments

Assorted Freshly Baked Cookies & Brownies

Seasonal Whole Fruit

OR

Plaza Resort's Southern Comfort

Sweet Potato Salad, Mixed Garden Greens with
Candied Pecans, Creamy Cole Slaw

Entrées (Select 2)

Southern Style Crispy Chicken

BBQ Pulled Pork

Slow Roasted Beef Brisket

Chili

Salmon, Pineapple BBQ Sauce

Creamy Macaroni & Cheese, Ranch Style Baked
Beans or Southern Green Beans & Cornbread

Key Lime Shooters, Pecan Pie & Chocolate Chip
Bread Pudding with Jack Daniels Sauce



MORNING BUFFET DISPLAYS

Classic Continental

Selection of Fresh Florida Orange, Grapefruit & Cranberry Juices

Selection of Oven-Fresh Bakery Specialties, Bagels, Cream Cheese, Fruit Preserves & Sweet Creamery Butter

Freshly Brewed Coffee & Selection of Teas



Morning Fare

Fresh Florida Orange Juice, Grapefruit & Cranberry Juices

Sliced Seasonal Fruit & Berries

Selection of Oven-Fresh Bakery Specialties & Bagels, Cream Cheese, Fruit Preserves & Sweet Creamery Butter

Display of Low Fat Fruit Yogurts

House-Made Honey Roasted Granola, Sun-dried Fruits

Freshly Brewed Coffee & Selection of Teas





The Granada

Fresh Florida Orange Juice, Grapefruit & Cranberry Juices

Sliced Seasonal Fruits & Berries

Display of Low Fat Fruit Yogurts

House-Made Honey Roasted Granola, Sun-dried Fruits

Steel Cut Oatmeal with Brown Sugar & Raisins

Selection of Oven-Fresh Bakery Specialties, Fruit Preserves, Sweet Creamery Butter

Scrambled Eggs with Vermont Cheddar

French Toast, Warm Maple Syrup

Apple-wood Smoked Bacon, Breakfast Sausage Links or Sugar Cured Ham Steaks

Home Fried Potatoes

Freshly Brewed Coffee & Selection of Teas

The Ponce

Fresh Florida Orange Juice, Grapefruit & Cranberry Juices

Sliced Seasonal Fruits & Berries

Farm Fresh Fluffy Scrambled Eggs, Fresh Herbs

Apple-wood Smoked Bacon, Breakfast Sausage Links or Sugar Cured Ham Steaks

Home Fried Potatoes

Freshly Brewed Coffee & Selection of Teas

*Morning Buffet Displays are based on 1½ hours of service.
Please add \$5 per guest to menus of less than 20 guests.*

PLATED BREAKFAST MENUS

All Breakfasts Accompanied by

Choice of Fresh Florida Orange, Grapefruit or Cranberry Juices

Selection of Oven-Fresh Bakery Specialties, Fruit Preserves & Sweet Creamery Butter

Freshly Brewed Coffee & Selection of Teas

Pre-Set Starter (Select 1)

Seasonal Yogurt Parfait, Fresh Fruit,
Yogurt & Crunchy Granola

Tropical Fruit Martini topped with
Toasted Coconut



Entrées (Select up to 2 entrées to offer your guests)

Farm Fresh Fluffy Scrambled Eggs with Herbs, Aged Cheddar,
Hash Brown Potatoes, Apple-wood Smoked Bacon

Belgian Waffle, Seasonal Berries, Whipped Cream, Country
Sausage or Apple-wood Smoked Bacon

Egg White Frittata Spinach, Slow Roasted Oven Tomatoes,
Goat Cheese

Eggs Benedict with Sugar Cured Ham, Herbed Hollandaise,
Sweet Potato Home Fries

Crab Benedict with Smoked Tomato Hollandaise, Roasted
Redskin Potatoes, Asparagus



BRUNCH

Selection of Fresh Florida Orange, Grapefruit, Apple & Cranberry Juices

Display of Sliced Tropical Fruits, Seasonal Berries & Whole Fresh Fruit

Selection of Cold Cereals, Whole & Skim Milk

Fruit Danish, Warm Cinnamon Buns, Muffins & Croissants, Sweet Creamery Butter & Fruit Preserves

Scrambled Eggs, Egg Beaters, O'Brien Potatoes with Scallions & Sweet Peppers,
Apple-wood Smoked Bacon & Sausage Links

Citrus Seared Chicken **or** Herb Crusted Tilapia ~ Herbed Rice Pilaf or Toasted Orzo Salad

Assorted New York Style Bagels, Assorted Cream Cheeses

Tomato & Buffalo Mozzarella, Basil & Balsamic Vinaigrette



Carving Station* (Select 1)

Oven-Roasted Turkey, Cranberry Relish

Herb-Roasted Pork Loin, Mango Chutney

Smoke-House Ham, Apple Raisin Relish

Roast Sirloin of Beef, Au Jus & Horseradish Crème

Pastry Chef's Dessert Station

Key Lime Shooters, Petite Fors, Tiramisu,
Mini Italian & French Pastries

Freshly Brewed Coffee & Selection of Teas

**Chef required at \$100 per 100 guests. Brunch menu based on 1½ hours of service.
Please add \$5 per guest to menus of less than 50 guests.*

BREAKFAST ENHANCEMENTS

(With Buffet Display or Plated)

Egg & Omelet Station*

Fillings include: Cheddar & Jack Cheeses, Shrimp, Wild Mushroom, Green Onions, Diced Peppers, Tomato, Ham, Jalapeño Peppers & Pico de Gallo, (Egg Beaters & Egg Whites Available)

Belgian Waffle Station*

Seasonal Berries, Fruit Compote, Whipped Butter, Whipped Cream, Vermont Maple Syrup, Chocolate Chips, Powdered Sugar



Build Your Own Breakfast Burrito Bar

Scrambled Eggs, Cheddar & Jack Cheeses, Spicy Chorizo & Black Beans, Flour Tortilla, Diced Tomatoes, Sour Cream, Jalapeño Peppers, Pico de Gallo

Build Your Own Breakfast Sandwich Enhancement

Scrambled Eggs, Cheddar Cheese on Croissant
Scrambled Eggs, Cheddar & Ham on Toasted English Muffin

Sausage, Egg & Cheddar on Southern Style Biscuit

Bacon, Egg & Cheddar on Southern Style Biscuit

Breakfast Burrito of Eggs, Chorizo Sausage, Cheese & Salsa on a Flour Tortilla

May be added to any order.

**Chef required at \$100 per 100 guests.*

“Breakfast on the Go” – Boxed Continental

Bottle of Florida Orange Juice

Breakfast Pastry of the Day, Butter, Fruit Preserves

Low Fat Fruit Yogurt Cup

Choice of Granola Bar or Seasonal Whole Fruit

Freshly Brewed Coffee & Selection of Teas

Add a Hot Breakfast Sandwich (Select 1)

Apple-wood Smoked Bacon, Egg & Cheddar on a Croissant

Sausage Pattie, Egg & Monterey Jack Cheese on Southern Style Biscuit

Black Forest Ham, Egg, Gruyere Cheese on a Bagel

A `la Carte Breakfast Enhancements

Fluffy Scrambled Eggs

Apple-wood Smoked Bacon or

Sausage Pattie

Classic Eggs Benedict, Canadian Bacon,

Hollandaise Sauce

Buttermilk Biscuits, Country Sausage Gravy

Cornflake Crusted Brioche French Toast,

Warm Maple Syrup

Traditional Oatmeal, Brown Sugar, Raisins

Hash Brown Patties

Country Style Redskin Potatoes, Peppers &

Sweet Onions

Yogurt & Berry Parfaits

Fruit Smoothies

Individual Boxed Cereal, Milk

Individual Low Fat & Regular Fruit Yogurt

Norwegian Smoked Salmon Platter

*New York Style Bagels, Cream Cheese,

Fruit Preserves, Butter

*Assorted Breakfast Breads

*Coffee Cake

*Fresh Fruit Skewers, Key Lime Yogurt

Dipping Sauce

BREAK PRESENTATIONS

Energy Break

Granola & Protein Bars

Fresh Fruit Kabobs with Key Lime Dipping Sauce

Assorted Dried Fruits & Nuts

Fruit Smoothies

Energy Drinks, Assorted Soft Drinks,
Bottled Water

Grandma's Cookie Break

Assorted Freshly Baked Gourmet Cookies;

Chocolate Chip, Peanut Butter,
Oatmeal Raisin, Sugar, White Chocolate
Macadamia Nut

Whole & Low-fat Milk, Assorted Soft Drinks



The Citrus Break

Mini Key Lime Tarts

Citrus Marinated Fruit Brochettes

Mini Orange Flan

Key Lime Cookies

Fresh Lemonade & Limeade,
Assorted Soft Drinks, Bottled Water



Chip & Dip Break

Warm House Made Chips

Plantain Chips, Guacamole & Salsa

Grilled Pita Triangles & Spicy Feta Dip

Fresh Vegetable Crudité with Tzatziki

Assorted Soft Drinks

Half Time Break

Popcorn

Coney Island Franks, Ballpark Mustard

Hot Pretzels, Cracker Jacks

Assorted Sodas, PowerAde, Bottled Water

Paradise Pub Break

Mini Sliders

Nachos with Chili Con Queso

Mini Pizza, Mini Corn Dogs

Assorted Soft Drinks, Bottled Water

Build Your Own Trail Mix Bar 12.5pp

Roasted Peanuts, Almonds, M&M's,
Sun-dried Fruits, Flaked Sweetened Coconut,
Chocolate Chips

Assorted Sodas, Iced Tea, Bottled Water

Boardwalk Break

Mini Coney Island Franks with Mustard

Assorted "Penny" Candy

Warm Pretzels, Funnel Cakes

Iced Tea, Fruit Punch, Lemonade



Break menus are based on 45 minutes of service. Please add \$5 per guest to menus of less than 25 guests.

BREAK ENHANCEMENTS & BEVERAGES

Individual break items

Whole Seasonal Fresh Fruit	3ea
Assorted Yogurt Cups	4ea
Gourmet Bagged Chips	3ea
Health & Protein Bars	4ea
Granola Bars	3ea
Assorted Candy Bars	4ea
Freshly Baked Assorted Jumbo Muffins	
or Danish	42 per dozen
Chocolate Dipped Strawberries	45 per dozen
Jumbo Assorted Cookies	28 per dozen

Beverages

Freshly Brewed Coffee & Selection of Teas	60 per gallon
Iced Tea or Lemonade	50 per gallon
Assorted Soft Drinks	4ea
Assorted Bottled Juices: Orange, Grapefruit, Tomato, Apple & Cranberry	5ea
Assorted PowerAde	6ea
Red Bull & Diet Red Bull	6ea
Individual Whole Milk, Chocolate Milk, 2% & Skim	5ea
Bottled Water	4ea



BOXED LUNCHES

Build~A~Box

You may select up to two Sandwich &/or Entrée Box Salad selections. All box lunches to include Side Salad, Accompaniment & bottled water **or** soft drink.

Sandwiches

Mediterranean Vegetarian Wrap – Grilled Vegetables, Soft Herbed Chevre, Avocado, Roasted Pepper, Watercress & Herb Mayonnaise

Classic Club – Turkey, Bacon, Lettuce, Tomato on a Multi-Grain Roll

Sugar Cured Ham & Swiss – French Bread & Creole Honey Mustard

Roast Beef – Creamy Brie on Brushed French Roll & Horseradish Aioli

Honey Roasted Chicken – Chipotle & Corn Wrap

French Baguette Club Duet – Turkey Breast, Cheddar, Honey Baked Ham, Swiss & Dijonnaise

Classic Italian Hoagie – Genoa Salami, Mortadella, Ham, Provolone, Lettuce, Tomato & Herb Vinaigrette

Classic Caesar Salad Wrap – Grilled Chicken

Entrée Box Salads

California Cobb Salad with Roasted Chicken

Chef's Salad with Ham, Turkey & Swiss Cheese on Mixed Greens & Hardboiled Egg

Caesar Salad with Grilled Chicken

Side Selections

Side Salads (Select 1)

Creamy Cole Slaw, Pasta Salad, Potato Salad **or** Grilled Marinated Vegetable Salad

Accompaniments (Select 1)

Individual Bag of Chips

Sweet Potato Chips

Seasonal Selection Whole Fruit

Gourmet Chocolate Chip Cookie

Minimum of 10 Guests for Boxed Lunches



LUNCH BUFFETS

(Add soup or pasta to any lunch buffet.)

The Plaza Resort Deli

Seasonal Tossed Salad Greens, Assorted Garden Vegetables, Chef's Selection of Two Dressings

Tri-Color Tortellini Pasta Salad with Pesto
Smoked Turkey Breast, Sugar-Cured Ham, Roast Beef, Homemade Chicken Salad
Swiss, Pepper Jack & Cheddar Cheeses

Assorted Individual Bags of Chips
& Salted Snacks

Deli Style Breads & Rolls

Lettuce, Tomatoes, Onion & Pickles

Mayonnaise, Mustard

Assorted Freshly Baked Cookies & Brownies

Seasonal Whole Fruit

SoCal

Yucatan Style Grilled Shrimp Tacos,
Grilled Pineapple Salsa, Chipotle Lime Aioli,
Zesty Cabbage Slaw

Butter Lettuce, Arugula, Frisee Salad, Jicama,
Cilantro Lime Dressing

Black Bean Salad, Roasted Corn, Tomato
& Peppers

Plaza Grande

Medley of Fresh Field Greens, English Cucumber, Garbanzo Beans, Scallions, Cherry Tomatoes, Ginger Vinaigrette & Creamy Dill Dressing

Grilled Salmon, Florida Lemon Beurre Blanc

Herb Marinated Chicken Breast, Roasted Tomato Broth, Portobello Mushrooms & Grilled Vegetables, White Balsamic Vinaigrette

Oven Roasted Rosemary Potatoes

Medley of Seasonal Vegetables

Fresh Assortment of Freshly Baked Rolls & Butter

Assortment of Pastries, Fruit Tarts & Cakes

Tri-Colored Corn Chips with Pico de Gallo & Guacamole, Warm Queso Dip,
Sliced Jalapeño & Salsa

Kahlúa Flan, Churros & Tres Leches Cake

The Mediterranean

Roasted Basil Tomato Bisque

Greek Salad, Kalamata Olives, Pepperoncini
& Feta, Greek Dressing

Chicken Marsala

Bronzed Mahi, Braised Fennel & Warm
Tomato Vinaigrette

Four Cheese Ravioli, Plum Tomatoes, Fresh
Garlic & Basil Sauce

Italian Oven Roasted Vegetable Medley

Grilled Eggplant Caponata

Assorted Breads & Breadsticks

Cannoli, Tuscan Tiramisu, Chocolate Dipped
Biscotti, Mini Cheesecakes

Southern Comfort

Sweet Potato Salad, Mixed Garden Greens,
Candied Pecans & Creamy Cole Slaw

Entrées (Select 2)

Southern Style Crispy Chicken **or** BBQ Pulled Pork

Slow Roasted Beef Brisket **or** Ancho Dusted
Salmon, Pineapple BBQ Sauce

Creamy Macaroni & Cheese

Ranch Style Baked Beans **or** Southern Style
Green Beans

Cornbread with Sweet Creamery Butter

Key Lime Shooters, Southern Pecan Pie &
Chocolate Chip Bread Pudding with
Jack Daniels Sauce



Lunch Buffet menus are based on 1½ hours of service. All Lunches include Water & Coffee Service. Iced Tea is available upon request. Please add \$5 per guest to menus of less than 20 guests. Add Soup or Pasta to any lunch buffet. Chef's inspiration of hot or cold soup \$3 per guest. Chef's hot pasta selection \$4 per guest.

PLATED LUNCHEON MENU

(Select 1 Soup or Salad Starter, Entrée, Choice of 1 starch, 1 vegetable & Dessert.)

Soup Selections

Hearty Minestrone

Creamy Roasted Corn & Chicken Chowder

Roasted Basil Tomato Bisque

Salad Selections

Tricolor Italian Salad — Belgian Endive, Arugula & Radicchio, Chevre Lemon Thyme Vinaigrette

Caprese Salad — Vine Ripe Tomatoes, Sliced Fresh Mozzarella Chiffonade of Fresh Basil & Balsamic Glaze

Garden Salad — Mixed Greens, Tomato, Cucumbers, Carrot Threads, Balsamic Vinaigrette

Hot Entrée Selections

Panko Crusted Chicken Breast, Sun-dried Tomato & Basil Beurre Blanc

Chicken Piccata, Lemon Butter Caper Sauce

Local Florida Mahi Mahi, Papaya & Sweet Corn Salsa, Plantain Chip

Key Lime Honey Mustard Salmon, Sun-dried Cranberries

Grilled Sirloin of Beef, Pinot Noir Demi-Glace

Vegetable Lasagna, Seasonal Vegetables, Mozzarella & Parmesan Cheese, Roasted Garlic Tomato Sauce, Garlic Bread



Chilled Entrée Selections (Select 2)

Caesar Salad, Romaine Hearts, Parmesan-Reggiano, Oven Roasted Tomato, Garlic Croutons, Complemented with Grilled Chicken Breast
(Substitute Grilled Jumbo Shrimp)

Cobb Salad, Mixed Greens, Gorgonzola, Chopped Egg, Bacon, Tomato, Avocado, Balsamic Vinaigrette

Nicoise Salad, Tuna, Green Beans, Red Potato, Eggs, Capers, Marinated Red Onions, Kalamata Olives

Caribbean Salad, Baby Greens, Teardrop Tomatoes, Pepper Mango Jicama Slaw, Basil Vinaigrette, Tropical Fruit Garnish

Oven Roasted Corn & Black Bean Salad
(Select 1 to accompany your salad)
Adobe Rubbed Grilled Chicken, Mango Salsa
or Mojito Marinated Shrimp



Luncheon Dessert Selections

(Select 1)

Key Lime Tart

Tiramisu

Strawberry Martini

Tennessee Chocolate Pecan Pie

New York Cherry Cheesecake

Chocolate Flourless Torte

Fresh Fruit Tartlet

*All selections include Freshly Brewed Coffee,
Selection of Teas & iced tea.*



RECEPTION

Cold Hors D'oeuvres

Beef Tenderloin Crostini, Horseradish Aioli

Boursin Stuffed Endive

Crudit  Shooter with House-Made Creamy Ranch Dressing

Ahi Tartare, Rice Cracker, Wasabi Aioli

Grilled & Chilled Mojito Marinated Shrimp

Antipasto Skewer: Mozzarella, Sun Dried Tomato, Artichoke

Lobster Sliders: Chunk Lobster Meat, Fresh Chives

Yellow Tomato Bruschetta-Herb Crostini, Buffalo Mozzarella

Brie & Raspberry on Brioche

Lump Blue Crab Tart, Papaya Aioli

Boursin & Crab Stuffed Artichoke

Goat Cheese and Pear Crostini

Crab Salad on European Cucumber

Waldorf Chicken Salad on Belgium Endive

Shrimp Salad on Crisp Tortilla Chips



Minimum order is 50 pieces per selection.

Hot Hors D'oeuvres

Shrimp & Grits-Chorizo, Cheddar Grit Cake

Vegetarian Spring Roll, Soy Mustard Dip

Chicken Satay, Thai Peanut Sauce

Smoked Chicken & Tequila Burrito

Mini Reuben

Spinach & Artichoke Tartlet

Smoked Gouda & Chicken Eggrolls

Jumbo Coconut Shrimp, Spicy Citrus

Dipping Sauce

Asparagus Wrapped with Crispy Asiago
& Phyllo

Thai Shrimp Roll, Spicy Mango Chutney

Grilled Lamb Lollipops, Mint Demi-Glace

Miniature Maryland Crab Cake,

Red Pepper Aioli

Argentinean Beef, Chimichurri Skewer

Mini Kobe Beef Cheeseburger Sliders

Mini Meat Balls

Mini Franks En Crouete

Spanakopita

Chicken Wings (Buffalo, BBQ,
Garlic Parmesan)



Minimum order is 50 pieces per selection.

RECEPTION CARVING STATIONS

Tenderloin of Beef (Serves 40)

Whole Roasted Garlic, Onion & Black Pepper Crusted Tenderloin of Beef, Horseradish Cream & Red Wine Reduction, Artisan Rolls

New York Strip of Beef (Serves 30)

Horseradish Cream & Chimichurri Sauce, Dinner Rolls

Bourbon Honey Glazed

Baked Ham (Serves 50)

Stone Ground Mustards, Artisan Rolls

Slow Roasted Rosemary & Sage

Vermont Turkey Breast (Serves 30)

Country Gravy & Cranberry Relish, Dinner Rolls

Lime Mojo Marinated Pork Loin

(Serves 30)

Artisan Rolls

North African Spiced Leg of Lamb

(Serves 20)

Cucumber Tzatziki, Mint Aioli, Dinner Rolls



RECEPTION ACTION STATIONS

Shrimp Scampi*

Jumbo Shrimp, Garlic, White Wine, Lemon & Tomato Concasse, with Herb Grilled Crostini

Eastern Seaboard*

Maryland Crab Cakes, Sautéed Spinach, Lemon Butter & Spiced Frizzled Onions

Pasta A' la Plaza

(Select 2 Pastas & 2 Sauces)

Fresh Penne, Farfalle, **or** Tri-Color Tortellini
Crushed Tomato Marinara, Vodka Cream,
Wild Mushroom, Alfredo Sauce, **or**
Pesto Sauce

Red Pepper Flakes, Roasted Garlic & Herbs in
Olive Oil for Garnish

Homemade Garlic Breadsticks

(Add Grilled Chicken or Shrimp)

Risotto Station* (Select 2)

Grilled Chicken & Asparagus, Reggiano Cheese
Fennel, Onion & Green Peas,
Pecorino Romano Cheese

Wild Mushroom with White Truffle Oil

Scallop & Rock Shrimp, Fontina Cheese,
Basil Chiffonade

Fajitas

Steak & Chicken Marinated in Cumin, Garlic &
Herbs, Sautéed Onions & Peppers

Warm Flour & Corn Tortillas

Salsa Fresca, Guacamole, Olives, Jalapenos,
Sour Cream, Shredded Cheddar Cheese
& Jack Cheese



**At least 1 Chef recommended per 75 guests, \$100 per Chef.
Per person prices will be prepared for the entire guarantee & not for a reduced
portion of the attendance. Prices are based on 1 hour of service.*

RECEPTION DISPLAYS

Fresh Seafood on Ice

Jumbo Gulf Shrimp

Freshly Shucked Oysters

Clams on the 1/2 Shell

Snow Crab Claws

Citrus Cocktail & Cognac Sauce, Horseradish

Cream, Lemon Wedges & Tabasco

(Priced per piece, 50 piece minimum order per item.)

Tuscan Antipasto Board (Serves 100)

Assorted Italian Meats & Cheeses: Prosciutto, Pepperoni, Salami, Provolone & Fontina Cheeses, Pepperoncini, Imported Olives, Roasted Peppers, Marinated Mushrooms, Mozzarella Cheese with Sun-dried Tomatoes, Sliced Ripe Tomatoes, Crusty Ciabatta, Breadsticks & Tomato Focaccia Bread

Baked Brie

Whole Wheel of Brie Baked in Flaky Pastry, Peach Chutney, Served with French Bread

(Each wheel serves approximately 40 guests)

Mediterranean Sampler

Hummus, Babaganoush, & Olive Tapenade

Balsamic Marinated Tomatoes & Basil

Israeli Couscous Salad

Roasted Eggplant, Zucchini, Red Onion, Yellow Squash & Exotic Mushrooms

Rustic Bread & Toasted Pita



Warm Chesapeake Bay

Crab Fondue (Serves 100)

Back Fin Crabmeat seasoned with Old Bay Seasoning in a Creamy Fondue Sauce, with French Baguette

Salad Station

Caprese Stacks, Sliced Vine Ripened Red & Yellow Tomatoes, Fresh Mozzarella Cheese, Fresh Basil & Thyme

Herb Marinated Fire Roasted Vegetables

Build Your Own Tropical Salad:

Fresh Florida Greens, Citrus Segments, Pecans, Crumbled Bleu Cheese, Marinated Hearts of Palm, Shredded Carrots, Peppers, Tomatoes, Cucumbers & Citrus Vinaigrette Dressing

Crudité (Serves 100)

Seasonal Selection of Fresh Baby Vegetables, Ranch Dressing & Roasted Red Pepper Hummus

Fresh Seasonal

Sliced Fruits (Serves 100)

Assorted Melons, Golden Pineapple, Florida Orange Sections, Seasonal Berries
Key Lime Yogurt Dipping Sauce

Deluxe Cheese Display (Serves 100)

Cheddar, Swiss, Brie, Stilton & Smoked Gouda & Port Wine Cheddar, Water Crackers & French Baguette

Smoked Salmon

Whole Side of Smoked Salmon Thinly Sliced, Capers & Red Onions, Chopped Egg, Chives, Lemon Wedges & Cocktail Breads

Mashed Potato Bar

Yukon Gold Mashed Potatoes, Chopped Bacon, Shredded Cheese, Chives, Mushroom gravy, Sour Cream & Butter



All stations require a 50 person minimum

RECEPTION DESSERT STATIONS

Bananas Foster Station*

Vanilla Bean Ice Cream, Ripe Flambéed Bananas, Coconut Rum & Brown Sugar

The Florida Gold Rush

Key Lime Pie

Cuban Chocolate Cake, Espresso Crème Anglaise

Roasted Pineapple Cake



Cheesecake Pop Display

Assorted Bite Size Cheesecake Pops;
Raspberry Swirl, Mocha Chocolate Chip,
Piña Colada, Chocolate Peanut Butter

Crêpe Station*

Fresh Crepes Made To Order;
Crêpes Suzette, Grand Marnier & Orange,
Chocolate Crêpes, Cream Cheese & Almond Filling,
Strawberry Framboise Crêpes



Mini Cupcake Display

Red Velvet, Carrot, Jack Daniels Chocolate, Vanilla Bean

Mortal Sin*

Sinfully Warm Chocolate Brownies, Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Candied Walnuts, Fresh Whipped Cream, Fresh Seasonal Berries

The Viennese Dessert Table

Chocolate Sacher Torte, Apple Tarte Tatin, Individual Fruit Tartlets & Mini Pastries, Mini Éclairs, Napoleons & Chocolate Truffles, Mini New York Cheesecakes, Cream Puffs, European Cookies & Petites Fours

All stations include Freshly Brewed Coffee & Selection of Teas.

*Minimum of 25 guests. *Chef required. \$100 per Chef fee.*

At least 1 Chef recommended for per 100 guests. Prices are based on 1 hour of service.



DINNER BUFFET

MEDITERRANEAN *(Choose 1)*

Frisee Salad — Radicchio, Arugula, Lemon Scented Fennel, Radicchio & Mandarin Segments with Aged Balsamic Dressing

Tabbouleh Salad — English Cucumber, Vine Ripe Tomato & Parsley

Spinach, Feta & Orzo Salad — Kalamata Olives, Green Onions, Pine Nuts & Balsamic Vinaigrette

Entrée *(Select 2)*

Grilled Skirt Steak, Roasted Tomatoes, Capers Berries & Chimichurri

Lemon Rosemary Roasted Chicken

Seared Mahi Mahi with Tomato & Olive Vinaigrette

Shrimp Scampi

Garlic & Rosemary Roasted Red Potatoes, Vegetable Ratatouille, Warm Grilled Flatbread, Olive Oil & Butter

Dessert *(Select 2)*

Baklava, Chocolate Almond Torte with Raspberries & Whipped Cream, Cinnamon Rice Pudding

TASTE OF ITALY

Minestrone Soup

Classic Chopped Salad — Arugula, Radicchio & Endive, Dried Salami, Provolone, Roma Tomato Scallion Herb Dressing

Bruschetta Bar, Grilled Ciabatta Crisps & Focaccia — Classic Tomato, Onion & Basil; Fresh Ricotta, Roasted Red & Yellow Peppers, Eggplant & Onion; Kalamata & Black Olive Tapenade

Entrée *(Select 2)*

Pesto Seared Breast of Chicken with Parmesan Broth

Eggplant Parmesan

Pan Seared Red Snapper with Braised Fennel

*Garlic Pepper Crusted Sirloin of Beef with Chianti Demi

Orecchiette Pasta with Pancetta & Escarole

Tuscan Grilled Vegetables

Dessert *(Select 2)*

Assortment of Biscotti & Butter Cookies, Cannoli, Tiramisu, Italian Cream Cake

All Dinner Buffets include water & coffee service. Dinner Buffet menus are based on 1 1/2 hour of service.

*Please add \$7.50 per guest to menus for less than 30 guests. *\$100 Carving fee will apply.*

We recommend at least one Chef per 100 guests. Menu Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

All menus are subject to 22% service fee & 6.5% tax.

THE HAWAIIAN LUAU

Coconut Ginger Seafood Chowder

Mixed Greens with Papaya Vinaigrette

Mango Cilantro Slaw

Entrée (Select 2)

Kahlúa Puaa Roasted Pulled Pork

Orange Miso Glazed Breast of Chicken

Mahi Mahi with Grilled Pineapple Salsa

Sesame Seared Teriyaki Filet of Beef

Asian Vegetable Medley, Steamed Jasmine Rice, Sweet Hawaiian Bread, Tropical Fruit Skewers with Toasted Coconut

Dessert

Banana Coconut Cream Shooter

Kona Coffee Chocolate Mousse Cake

NEW ORLEANS

MARDI GRAS MADNESS

Bourbon Street Salad with Mixed Lettuces, Tomatoes & Herb Croutons

Mardi Gras Salad with Artichoke Hearts, Tomatoes, Olives & Mushrooms

Crawfish Fritter with Creole Remoulade

Entrée (Select 2)

*Carved Blackened Cajun Ribeye

Jambalaya

Chicken & Andouille Sausage

Blackened Cajun Grouper

Red Beans & Rice, Succotash with Baby Limas, Sweet Corn & Peppers, Buttermilk Biscuits, Sweet Cream Honey Butter

Dessert

Bananas Foster Cheesecake with Praline Crisp, Beignets



A TASTE OF THE ISLANDS

Turks & Caicos Conch Chowder

Tossed Island Greens, Cilantro Lime Vinaigrette,
Jicama & Vegetable Slaw

Entrée (Select 2)

*Carved Strip Steak Marinated in Garlic &
Caribbean Spices, Chimichurri

Pepper Seared Mahi-Mahi with Coconut
Rum Sauce

Jerk Chicken with a Spicy Pepper Pot Sauce
Spiced Rum Glazed Prawns

Conch Fritters with Key Lime Remoulade

Coconut Rice with Black Beans & Cilantro,
Roasted Fresh Seasonal Vegetables

Freshly Baked Caribbean Buns & Breads

Piña Colada Cheese Cake & Key Lime Tart

STEAKHOUSE

Wild Mushroom Bisque

Steakhouse Salad — Iceberg Lettuce Wedges
& Gorgonzola Cheese, Beefsteak Tomatoes,
Vidalia Onions, Olives, Garlic Croutons,
Bleu Cheese & Catalina Dressing

Fresh Tomatoes, Sliced Buffalo Mozzarella
Stacks, Balsamic Drizzle

Entrée (Select 2)

Jumbo Shrimp, Roasted Garlic Chive Butter

*Grilled NY Sirloin Steaks, Bordelaise
(*carved to order*)

Whiskey & Molasses Chicken, Bacon Potato Hash
Crab Cakes, Spicy Remoulade

Oven Roasted Garlic Yukon Gold Mashed
Potatoes, Asparagus, Whole Baby Carrots &
Roasted Roma Tomatoes

Assorted Rolls & Butter

NY Strawberry Cheesecake, Peach Cobbler &
Carrot Cake with Cream Cheese Icing



**\$100 per Chef fee.*

We recommend at least 1 Chef per 100 guests.

NEW ENGLAND LOBSTER BAKE

New England Clam Chowder with
Oyster Crackers

Seasonal Field Greens, Apple Cider Vinaigrette
Tomato, Onion & Cucumber Salad

*From the Sea to the Pot** — Whole Maine Lobster,
Little Neck Clams & Mussels Steamed in
Boston Lager

(Lobster Bib & Lobster Crackers provided)

New York Strip Steak

Lemon Pepper Rotisserie Style

Chicken Breast

Sweet Corn on the Cob, Boiled New Potatoes &
Boston Baked Beans, Potato Rolls & Butter

Strawberry Shortcake, Spiced Apple Crisp,
Boston Cream Pie



ALL-AMERICAN GRILL BUFFET

Iceberg Lettuce, Beefsteak Tomatoes,
Cucumbers, Shredded Carrots, Garlic Croutons,
Blue Cheese Crumbles with Assorted Dressing

Red Bliss Potato Salad with Red Onion & Dill,
Fresh Fruit Salad

(Select 2)

Black Angus Hamburgers

All Beef Kosher Hot Dogs

BBQ Chicken

Black Bean Burgers (*\$2 additional per person*)

Baked Beans, Creamy Cole Slaw & Corn on the
Cob, Assorted Chips, Lettuce, Tomato, Onions,
Pickles, Sliced Cheese

Assorted Buns & Bread

Assorted Fruit Pies & Sliced Watermelon



PLATED DINNER MENUS

(Select 1 Starter, Entrée, Choice of 1 Starch and 1 Vegetable & Dessert.)

Starter

Creamy Roasted Corn & Chicken Chowder
with Roasted Pepper Coulis

Roasted Basil Tomato Bisque

Plaza Garden Salad

Array of Florida Greens, Candied Pecans,
Florida Orange Sections, Julienne of Carrots,
Cucumbers & Tomatoes, Citrus Vinaigrette

Caesar Salad

Hearts of Romaine, Roasted Tomato,
Focaccia Crouton, Shaved Parmesan Cheese,
Classic Caesar Dressing

Caprese Salad

Vine Ripe Tomatoes, Fresh Mozzarella,
Basil Chiffonade Black Fig & Balsamic Glaze

Frisee & Lamb's Lettuce Salad,

Peppered Hearts of Palm & Strawberries

White Balsamic Vinaigrette

Entrée

Roasted Breast of Chicken

Stuffed with Prosciutto Spinach &
Gruyere Cheese Ragout, Black Olive Jus

Floribbean Spiced Breast of Chicken

Mango Papaya Chutney, Rum Guava Sauce

Chicken Tuscany

Topped with Sun-Dried Tomatoes, Basil &
Mozzarella in a Light Cream Sauce

Fire Roasted Fillet of Atlantic Salmon

Dill Butter Sauce

Grilled Chicken Breast & Garlic Prawns

Red Wine Roasted Shallot Sauce

Filet of Sea Bass

Red Wine & Champagne Sauce

Beef Tenderloin

Shallot Confit, Pinot Noir Sauce

Grilled Vegetable Napoleon

Layers of Seasonal Vegetables, Buffalo Mozzarella,
Balsamic Reduction & Fresh Basil

Duets

Filet Mignon & 2 Jumbo Shrimp

Cabernet Demi-Glace & Roasted Garlic
Chardonnay Cream

*Menu Advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness.*

Grilled Filet Mignon & Roasted Grouper Fillet
Merlot Reduction, Boardelaise Pink Grapefruit
Tarragon Beurre Blanc

Grilled Filet Mignon & Salmon
Chianti Glaze & Dill Butter Sauce

Sautéed Red Grouper & Wasabi Seared
Sea Scallop
Spicy Mango Butter

Plaza Mixed Grill
Pistachio Crusted Lamb Chop, Filet Mignon &
Gulf Shrimp, Lime & Chianti Glaze

Steak & Cake
Grilled Filet Mignon & Pan Seared Jumbo
Lump Crab Cake, Barolo Wine Sauce,
Crispy Vidalia Onions

Surf & Turf
Cold Water Lobster Tail & Filet Mignon,
Merlot Reduction

Dessert

Chocolate Caramel Swirl Cheesecake,
Dark Chocolate Sauce & Vanilla Bean Anglaisé
Florida Citrus Tart, Blood Orange Sauce &
Chantilly cream

Pistachio Mousse atop Puffed Rice Wafer,
House Made Madeleine

Chocolate Pyramid

Salted Caramel Sauce & Berries

Kahlúa Crème Brulee, Macadamia Nut Tuile

Caramelized Apple Tart, Sour Cherry Puree &
Spiced Streusel

Chocolate Marquise

(All selections include a Water & Coffee
Service, Freshly Baked Breads & Rolls with
Sweet Creamery Butter)

Enhancements *(Additional, pricing*
based on a 3 course dinner choice)

Pan Fried Blue Crab Cake

Roasted Corn Salsa, Spicy Slaw &
Dijon Beurre Blanc

Grilled Portobello Mushroom & Vegetable Stack,
Fresh Mozzarella Cheese, Balsamic Syrup &
Sun-dried Tomato Coulis

Tropical Seafood Martini: Crabmeat, Shrimp,
Scallops, Smoked Salmon Mixed Greens,
Passion Fruit Vinaigrette

Jumbo Gulf Shrimp Cocktail, Louie Sauce

FROM THE BAR

(Cash Bars require a \$300 minimum, \$100 Bartender Fee)

Bar Menu

Cash & Consumption Bar

Premium Cocktails

Vodka – Ketel One, Bourbon – Makers Mark,

Gin – Tanqueray, Rum – Bacardi & Captain

Morgan Spiced Rum, Scotch – Dewar's,

Tequila – 1800

Deluxe Cocktails

Vodka – Absolut, Bourbon – Jim Beam, Gin

– Beefeater, Rum – Bacardi, Scotch – Grants,

Tequila – Sauza

Premium Wines

Deluxe Wines

Domestic Beer

Budweiser, Bud Light, Coors Light,

Miller Light

Imported Beer

Amstel Light, Heineken, Corona

Champagne Toast

Tablesides Wine Service w/Dinner

Specialty Beverages

Soft Drinks

Bottled Water

**\$75++ Wine Attendant fee.*

Bar Packages (Includes cocktails, beer, wine, soft drinks & bottled water. Based on final total guarantee number of guests)

Premium Package –

Deluxe Package –

Specialty Package –

House Wine, Beer, Soda Bar –

Specialty Beverages Available to fit your event just ask your Catering Manager for Margarita Station, Daiquiris, Coladas, Mojitos, Sangria, Craft Beer, Martinis, Cocktail Stations. (\$10 each on Consumption or can add as a station.) *

Housemade Bar Snack Mix Available to fit your event just ask your Catering Manager.



*\$100++ Attendant fee.

CATERING GUIDELINES

Food & Beverage — Due to liability and legal restrictions no outside food or beverages of any kind may be brought into the Resort by the customer, guests or exhibitors. Plaza Resort is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification. Plaza Resort reserves the right to refuse alcohol service to anyone.

Tax — All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by the Resort are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately.

Catering Fees — There is a 22% service charge and a 6.5% tax added to all food and beverage charges. The 22% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality buffet pricing is based on 1.5 hours of service or less. Additional charges may occur for extending hours of service. Fees will apply for events that do not meet required minimums according to meal periods. Cooking Stations, Carving Stations are subject to a \$100* Chef Fee per Chef. A \$100* Bartender Fee will be applied to all bars. Plaza Resort staffs 1 bartender per 75 –100 guests. (*Plus tax & service charge)

Food and Beverage Guidelines — Fourteen (14) business days prior to all food and beverage functions, the Resort requires the customer to submit an expected number of guests for each scheduled event. At this time, the guest count may increase, but not decrease. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12pm (noon), seven (7) business days prior to the date of the function. If the guarantee is not received by the cutoff date the Resort will assume that the “expected” number of guests noted as the guarantee. The guarantee becomes the minimum number of guests used in calculating food preparation and event staffing. Should the actual number of guests exceed the guarantee the customer will be charged for the actual number of guests in attendance. On plated Food and Beverage food functions, the Resort will set seating for (3%-5%) over the guarantee. Food will only be prepared for the guarantee not the overset.

Function Rooms — Function rooms are assigned by the Resort according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance at the time of the booking. The Resort reserves the right to change groups to a room more suitable at the Resort’s discretion for the attendance with notification to the client if attendance drops or increases.

Continued on following page

Weather Guidelines for Outdoor Function — For evening functions, Plaza Resort will decide at 12pm (Noon) on the day of the function whether the event will be held inside or outside. For daytime function Plaza Resort will make the decision by 5pm the night prior to the event. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back up location. Temperatures below 60 degrees, and /or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases the Resort reserves the right to make the FINAL decision after consulting the client, especially if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of our guests or service professionals.

Smoking — Plaza Resort is a smoke free environment. Smoking is permitted in designated outdoor area, only.

Damages — Any damages to the resort, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be arranged through Catering/Conference Services prior to move-in and after move-out to assess the condition. Damages include hotel rooms. Plaza Resort is not a pet friendly hotel with the exception of service animals. Plaza Resort accommodations are all smoke free. A deep clean fee will apply to any guest that violates this policy.



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PlazaResortandSpa.com