



**Wednesday, March 20, 2024**

**CONTINENTAL BREAKFAST | 7am-9am**

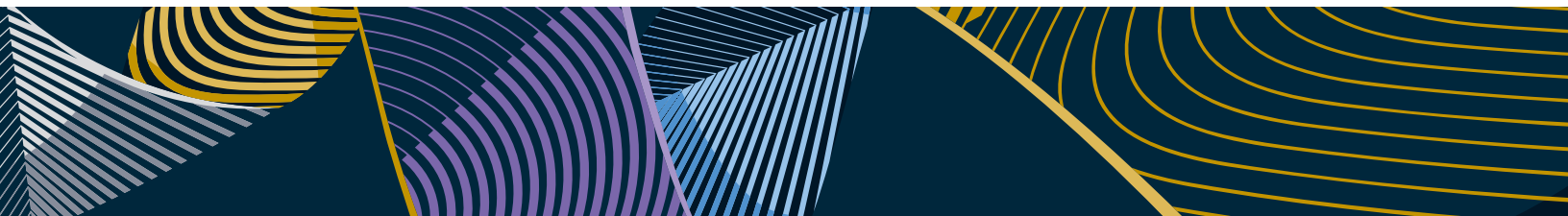
Assorted Pastries, Donuts and Biscuits  
Steel-Cut Oatmeal, dried fruit, nuts, honey, brown sugar  
Fresh Assorted Fruits and Berries  
Greek Yogurt, granola  
Scrambled Eggs, smoked salmon, caviar, crème fraiche, chives  
Applewood Smoked Bacon  
Pork Sausage Links  
Garlic Herb Breakfast Potatoes, onions  
Freshly Squeezed Orange Juice and Coffee

**LUNCH | 11am-1pm**

Hearts of Romaine, torn croutons, roasted red peppers, grana padano, garlic anchovy dressing  
Heirloom Beets, arugula, florida citrus, goat cheese, candied pistachio, lemon honey vinaigrette  
Wood-Fired Grilled Chicken, charred onions  
Seared King Salmon, braised fennel, orange, chili flakes  
Cacio e Pepe Pasta, black pepper, parmesan  
Fingerling Potato, garlic, herbs, lemon  
Brussels Sprouts, bacon, sherry, shallots  
Tiramisu  
Italian Gelato, hazelnut, pistachio, chocolate

**DINNER | 5pm-8pm**

Milk Bread, whipped butter, local honey  
Shaved Vegetable Salad, Kentucky soy vinaigrette, benne seeds  
Brussels Sprouts and Ancient Grains, cherries, apple cider vinaigrette  
Pan-Roasted King Salmon, braised fennel, orange  
Grilled Churrasco Steak, chimichurri, roasted onions  
Sweet Potato Hash  
Blackened Cauliflower  
Bourbon Pecan Tart  
Flourless Chocolate Decadence





**Thursday, March 21, 2024**

**CONTINENTAL BREAKFAST | 7am-9am**

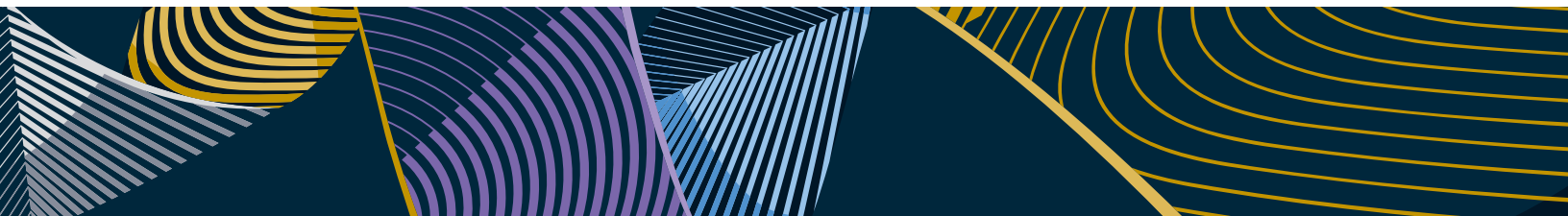
Assorted Pastries, Donuts and Biscuits  
Steel-Cut Oatmeal, dried fruit, nuts, honey, brown sugar  
Fresh Assorted Fruits & Berries  
Greek Yogurt, granola  
Juice Bar, carrot ginger, cucumber lime, mixed berry, power greens  
Spanish Egg Frittata, potato, jamon, onion, rosemary  
Applewood Smoked Bacon  
Shredded Hashbrowns  
Freshly Squeezed Orange Juice and Coffee

**LUNCH | 11am-1pm**

Roasted Cauliflower and Tabbouleh Salad, turmeric, garlic, scallions, cashew  
Mixed Baby Gems, artichokes, peas, roasted peppers, champagne vinaigrette  
Jamaican Jerk Chicken  
Roasted Wreck Bass, tropical fruit relish  
Creste de Gallo Pasta, mushroom ragu, grana padano, basil  
Chili Lime Rice Pilaf  
Sauteed Green Beans, shallots, garlic  
Mixed Berry Cheesecake  
Key Lime Pie

**DINNER | 5pm-8pm**

Assorted House-made Breads, roasted garlic, whipped butter  
Carrot Ginger Coconut Soup  
Baby Spinach, blue cheese, berries, candied pecans, lemon poppyseed dressing  
Certified Angus Beef Prime® Strip Loin, bourbon peppercorn sauce  
Tasman King Salmon, gremolata  
Charred Broccolini, lemon  
Olive Oil Smashed Potato, rosemary, onions  
Mango Tart  
Buttermilk Pie





**Friday, March 22, 2024**

**CONTINENTAL BREAKFAST | 7am-9am**

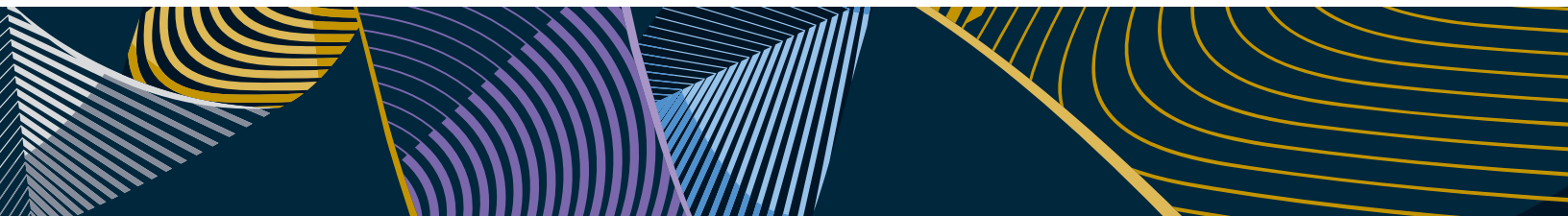
Assorted Pastries, Donuts and Biscuits  
Steel-Cut Oatmeal, dried fruit, nuts, honey, brown sugar  
Fresh Assorted Fruits & Berries  
Greek Yogurt, granola  
Eggs Benedict, country ham, hollandaise  
Shrimp and Grits, bacon, peas, bisque  
Freshly Squeezed Orange Juice and Coffee

**LUNCH | 11am-1pm**

Chilled Seafood, shrimp, crab, oysters, cocktail sauce, mignonette, tabasco, lemon  
Biscuit Bar, preserves, butter, jam  
Country Salad, romaine, red onion, carrot, olives, tomato, cucumber, buttermilk garlic dressing  
Smoked Pork Belly, apple onion glaze  
Buttermilk Fried Chicken, Nashville hot honey  
Sea Island Pea Succotash  
Southern Mac n Cheese  
Pimento Cheese and Crackers  
Bourbon Pecan Pie, whipped cream  
Mississippi Mud Pie

**DINNER | 5pm-8pm**

Heirloom Tomato Bisque, garlic croutons, basil oil  
Spring Salad, beets, pickled onions, kale, watercress, cherry tomato, white wine vinaigrette  
House-made Focaccia Bread, rosemary olive oil, aged balsamic  
Achiote Marinated Pork Tenderloin, cilantro vinaigrette  
Roasted Joyce Farms Chicken, lemon jus  
Grilled Asparagus, lemon, jalapeño  
Smoked Gouda Potato Gratin  
Chocolate Mousse Cake  
Seasonal Cobbler





**Saturday, March 23, 2024**

**CONTINENTAL BREAKFAST | 7am-9am**

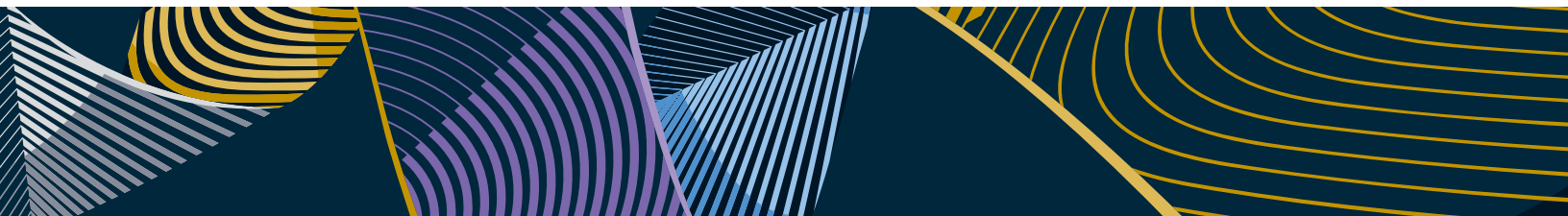
Assorted Pastries, Donuts and Biscuits  
Steel-Cut Oatmeal, dried fruit, nuts, honey, brown sugar  
Fresh Assorted Fruits & Berries  
Greek Yogurt, granola  
Brioche French Toast, strawberries, whipped cream  
Belgium Sourdough Waffles, Vermont syrup  
Grilled Certified Angus Beef® Strip Loin, fried eggs, chimichurri  
Freshly Squeezed Orange Juice and Coffee

**LUNCH | 11am-1pm**

Chef's Chopped Salad, lettuce, peppers, onions, corn, cucumber, quinoa, carrots, artichokes, choice of dressings  
Heirloom Tomato Salad, burrata cheese, olive oil, basil, pickled onions, aged balsamic  
Smoked BBQ Brisket, Carolina barbecue Sauce  
Grilled Certified Angus Beef Prime® Beef Burgers and Turkey Burgers, assorted cheese, lettuce, tomato, onions, pickles, Duke's mayo, mustard, ketchup, house brioche bun  
French Fries, rosemary, sea salt  
House Potato Chips, Old Bay  
Lemon Meringue Pie  
Donuts and Ice Cream

**RECEPTION | 3pm-6pm**

**TRAY PASSED APPETIZERS**  
Ahi Tuna Poke, sushi rice, wakami, spicy aioli  
Smoked Lamb Ribs, honey lavender glaze  
Crispy Smoked Pork Belly, apple gastrique  
Goat Cheese and Mushroom Tarts





## Saturday, March 23, 2024 (cont.)

### DINNER | 6pm-9pm

#### DISPLAY

Cheese and Charcuterie, honeycomb, nuts, pickles, crackers

#### ACTION STATION

Sliced Prosciutto di Parma, house-made mozzarella

Olive Tapenade, basil pesto, marinated artichokes, crostini

Prime Beef Yakitori, hoisin glaze, steamed bao bun, cucumber, jalapeño

#### BISCUIT BAR

Assorted Buttermilk Biscuits, whipped butter, cinnamon butter, preserves

#### SALAD

Shaved Vegetable Salad, boiled peanuts, kentucky soy dressing

#### MAIN COURSE

Smoked Bone In Short Ribs, horseradish cream

Pan Seared Barramundi

Zellwood Creamed Corn, heirloom tomato

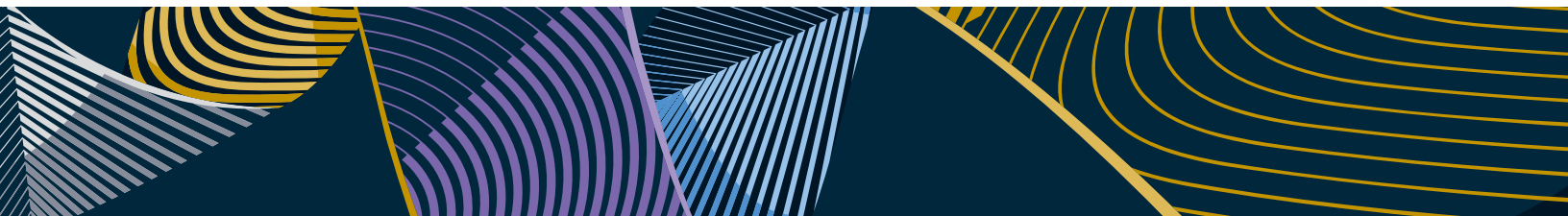
New Crop Potato

Anson Mills Cheddar Grits

Broccolini, lemon vinaigrette

#### DESSERT

Assorted Chef Selection Desserts





**Sunday, March 24, 2024**

**BRUNCH | 10am-1pm**

Assorted Pastries, Donuts and Biscuits

Steel-Cut Oatmeal, dried fruit, nuts, honey, brown sugar

Fresh Assorted Fruits and Berries

Greek Yogurt, granola

Scrambled Eggs, smoked salmon, caviar, crème fraiche, chives

Applewood Smoked Bacon

Pork Sausage Links

Brioche French Toast, Vermont maple syrup, strawberries

Cobb Salad, egg, bacon, chicken, blue cheese, red onion, cucumber, tomato, buttermilk dressing

Croque Monsieur, ham, turkey, mornay sauce, gruyere

Grilled Certified Angus Beef® Tenderloin, chimichurri, charred onions

Roasted King Salmon, lemon honey glaze

Creamed Corn, bacon, onions

Garlic Herb Potatoes

Grilled Asparagus, lemon, sherry, fried shallots

Freshly Squeezed Orange Juice and Coffee

