

# We've got Catering Down to An Art

TO ORDER: 321.494.7492



# Contents

Italian Themed Dinner	2
BBQ Themed Dinner	3
Homestyle Themed Dinner	4
Tex-Mex Themed Dinner	5
Pan Asian Themed Dinner	.6
Luau Themed Dinner	
Signature Buffet	8
Plated Entrees	. 9
Hors d' Oeuvres	.10
Hors d' Oeuvres Select	11
"Build your Own"	11
Carving Stations	12
Displays	.12
Brunch Buffets	
Desserts	.14
Lunch Menu	.15
Beverages / Bar Service	

Event Food and Beverage subject to 25% Service Charge plus tax "TO-GO" Catering Subject to 10% Service Charge plus tax

The Tides Club



# (Minimum 25 guests)

Buffet #1 (Two Entrée, One Pasta, Two Sides, Two Salad, Garlic Bread & Tiramisu Cupcake)

\$26.99

Buffet #2 (Three Entrée, Two Pasta, Two Sides, Two Salad, Garlic Bread & Tiramisu Cupcake)

\$31.99

#### Entrée:

Chicken Parmesan Chicken Marsala Chicken Piccata Eggplant Parmesan Beef Braciole (\$3 upcharge) Beef Lasagna Creamy Vegetable Lasagna Lobster Ravioli (\$5 upcharge) Mussels Italiano (\$2upcharge) Shrimp Scampi (\$2 upcharge)

#### Pasta:

Choice of Pesto, Alfredo, Bolognaise, or Pomodoro Penne Linguine Ravioli Tortellini

#### Sides:

Sauteed Seasonal Squashes
Roasted Green Beans with Balsamic Glaze
Brussel Sprouts with Parmesan Cheese and Pancetta
Garlic Mashed Redskin Potatoes
Creamy Parmesan Polenta
Roasted Root Vegetables
Grilled Asparagus with Shaved Parmesan (\$1 upcharge)
Italian Wedding Soup

#### Suggested Starters

Fried Ravioli
Charcuterie Board
Cheese Platter
Bruschetta and Crostini
Caprese Skewers

# Salads:

Garden Salad with Ranch and Balsamic
House Salad (romaine, pepperoncini, kalamata olives, tomato, red onion, croutons and parmesan peppercorn dressing).
Panzanella Salad
Caprese Salad
Orzo Pasta Salad
Caesar Salad

The Tides Club



# BBQ THEMED DINNER (Minimum 25 guests)

Buffet #1 (Two Entrée, Three Sides, Two Salad and S'mores Cupcake)

\$26.99

Buffet #2 (Three Entrée, Four Sides, Two Salad and S'mores Cupcake)

\$31.99

#### Entrée:

BBQ Beef Brisket (\$2 upcharge)
Honey BBQ Chicken
Pulled Chicken
Pulled Pork
Baby Back Ribs (\$2 upcharge)
Grilled Wings

#### Sides:

Chipotle Mac and Cheese
Grilled Vegetables
Hush Puppies
House BBQ Chips
Collard Greens
Corn on the Cob
Baked Beans

#### Suggested Starters

Pulled Pork Sliders Pigs in a blanket Corn Nuggets

Sour Cream and Onion Dip BBQ Brisket Sliders

# Salads:

Garden Salad with Ranch and Balsamic Watermelon Salad Potato Salad Pasta Salad Fruit Salad Coleslaw Macaroni Salad

The Tides Club



# HOMESTYLE THEMED DINNER (Minimum 25 guests) (Served with Dinner Rolls)

Buffet #1 (Two Entrée, Three Sides, Two Salad and Red Velvet Cupcake)

\$26.99

Buffet #2 (Three Entrée, Four Sides, Two Salad and Red Velvet Cupcake)

\$31.99

#### Entrée:

Smothered Chicken with Mushroom Gravy Grilled Kielbasa with Peppers and Onions Country-style Meatloaf Chicken Fried Steak Chicken and Dumplings Fried Chicken Fried Catfish Pot Roast

#### Sides:

Baked Mac and Cheese Roasted Vegetables Green Beans with Bacon & Onion Slow Roasted Carrots Yukon Mashed Potatoes Potatoes Au Gratin

# Suggested Starters

Swedish Meatballs
Bacon Wrapped Scallops
Pigs in a Blanket
Cheese and Crackers

# Salads:

Garden Salad with Ranch and Balsamic Caesar Salad Harvest Salad Ambrosia Salad Fruit Salad Cucumber Salad

The Tides Club



# TEX-MEX THEMED DINNER (Minimum 25 guests)

Buffet #1 (Two Entrée, Three Sides, Chips and Salsa Bar, and Churro Cupcake)

\$26.99

Buffet #2 (Three Entrée, Four Sides, Chips and Salsa Bar, and Churro Cupcake)

\$31.99

# Entrée:

(Served with Warm Flour Tortillas, Cheese, Sour Cream, Pico De Gallo, & Lettuce)

Pulled Chicken Taco
Pulled Beef Taco Korean Beef Taco Fish Tacos
Shrimp Tacos
Asian Fish Tacos
Beef Fajitas
Chicken Fajitas
Enchiladas

Suggested Starters
Chili Con Queso
Taquitos
Mini Tacos
Mini Empanadas

# Sides:

Black Bean Salad
Tangy Slaw
Cilantro Lime Rice
Deconstructed Street Corn
Refried Beans
Chips with Guacamole & Mexican Street Corn Dip
Sauteed Vegetables

The Tides Club



# PAN ASIAN THEMED DINNER (Minimum 25 guests)

Buffet #1 (Two Entrée,	Three Si	ides, Two	Salad and	Matcha
Cupcake)				

\$26.99

Buffet #2 (Three Entrée, Four Sides, Two Salad and Matcha Cupcake)

\$31.99

# Entrée:

General Tso Chicken Sesame Chicken Sweet and Sour Chicken Beef & Broccoli Beef with Thai Peanut Sauce Szechuan Beef Sweet & Spicy Chili Shrimp

#### Sides:

Fried Rice Jasmine Rice Stir Fry Veggies Steamed Bok Choy Spicy Zucchini Vegetable Lo Mein

#### Suggested Starters

Chicken Satay with Peanut
Sauce
Pot Stickers
Beef Satay with Sweet Chili
Sauce Mini Eggrolls Edamame

# Sides:

House Salad with Cashews, Mandarin oranges and Miso Ginger Dressing Crunchy Slaw with Sesame Dressing Fruit Salad Asian Cucumber Salad Sesame Noodle Salad

The Tides Club



# LUAU THEMED DINNER (Minimum 25 guests) (Served with Hawaiian Rolls)

Buffet #1 (Two Entrée, Three Sides, Two Salad and Tropical Cream Cupcake)

\$26.99

Buffet #2 (Three Entrée, Four Sides, Two Salad and Tropical Cream Cupcake)

\$31.99

#### Entrée:

Hawaiian Pulled Chicken Mahi with Pineapple Mango Salsa Grilled Shrimp Pulled Kalua Pork Steak with Peppers and Onions Shoyu Chicken

# Sides:

Coconut Jasmine Rice Sauteed Veggies Roasted Sweet Potatoes Roasted Red Potatoes Pineapple Fried Rice Fried Plantains

#### Suggested Starters

Coconut Shrimp Seafood Tower Fruit Platter Hawaiian Tofu Poke Teriyaki Meatballs

# Sides:

Garden Salad with Ranch and Balsamic
Mixed Green Salad with Pineapple, Toasted Coconut, Almonds and Mango
Vinaigrette
Watermelon Salad
Fruit Salad
Hawaiian Slaw
Macaroni Salad

The Tides Club



# SIGNATURE BUFFET

Buffet #1

Choose: (2) Salads, (2) Entrées, (4) Sides

\$33.99

Buffet #2

Choose: (2) Salads, (3) Entrées, (4) Sides

\$37.99

#### Entrées:

Buttermilk Chicken-Fried Steak, Cream Gravy
Stuffed Chicken Breast with Artichoke, Red Pepper & Fontina Cream Sauce Herb
Roasted Pork Loin with Apple Relish
Seared Salmon with Dijon Cream Sauce
Mustard Crusted Prime Rib with Au Jus
Lemon Herb Chicken Breast, Natural Jus Grilled Mahi with Cajun Shrimp Sauce
Beef Medallions with Mushroom Demi-Glace Vegetable Lasagna

#### Sides:

Brussel Sprouts with Bacon and Onion Rice Pilaf Roasted Broccoli Herbed Wild Rice Roasted Root Vegetables Roasted Garlic Mashed Potatoes Grilled Asparagus Fingerling Potatoes Seasoned Green Beans Baked Mac & Cheese

#### Salads:

Caprese Salad

Garden Salad, Cucumbers, Carrots, Tomatoes with Ranch & Balsamic Dressings Mixed Greens, Blue Cheese, Candied Walnuts, Dried Cranberries, Balsamic Vinaigrette Field Greens, Roasted Tomatoes, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette Fresh Romaine, Parmesan, Croutons, Caesar Dressing Cucumber, Tomato, Feta Cheese & Red Wine Vinegar Fresh Fruit Salad

The Tides Club



# PLATED ENTREES

Two choices available for events up to 75 guests Three choices available for events that exceed 75.

Our plated dinners include a salad, entrée, two sides, dinner rolls, coffee and tea

		-		
En	+10	-	-	-
	11 r ·	$\boldsymbol{\sim}$	$\boldsymbol{\sim}$	_
		$\overline{}$	$\mathbf{\sim}$	$\mathbf{\circ}$

Parmesan Crusted Salmon Lemon Butter \$31.99 per person

Ginger Soy Grilled Mahi Pickled Ginger \$30.99 per person

Portobello Stack
Eggplant, Tomato, Red Onion,
Fresh Mozzarella, Balsamic
Glaze
\$27.99 per person

Herbed Boursin Tenderloin
Peppercorn Demi-Glace
\$34.99 per person

Grilled Flat Iron Steak Chimichurri Sauce \$30.99 per person

Roasted Garlic Crusted Pork Tenderloin Maple Mustard \$29.99 per person

Crab Stuffed Chicken Breast Hollandaise Sauce \$34.99 per person

Parmesan Breaded Chicken Chipotle Corn Cream Sauce \$29.99 per person

#### Sides:

Whipped Potatoes
Baby Red Potatoes

Roasted Fingerlings

Au Gratin Potatoes

Wild Rice

Vegetable Rice

Jasmine Rice

Parmesan Risotto

Grilled Asparagus

Roasted Cauliflower

Glazed Rainbow Carrots

Green Beans

Broccolini

Brussels Sprouts with Bacon &

Onion

Sautéed Mixed Vegetables

#### Salads:

Mixed Baby Greens, Slow Roasted Tomatoes, Goat Cheese, Toasted Almonds & Balsamic Vinaigrette

Spinach, Red Onion, Candied Pecans,

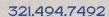
Raspberry Vinaigrette

Leafy Romaine with Caesar Dressing, Croutons & Parmesan Cheese

Caprese Salad, Baby Spinach, Fresh Mozzarella & Tomatoes Balsamic Glaze & Olive Oil

Mixed Greens, Bleu Cheese, Dried Cranberries, Candied Walnuts & Balsamic Vinaigrette

The Tides Club





# HORS D' OEUVRES (\*25 PIECES UNLESS SPECIFIED)

Cold Selections  Blackened Chicken Mango Cups  Caprese Skewers	\$55 \$45
Meatballs - (Garlic Parmesan, Sweet BBQ, Marinara) Jumbo Chicken Wings - (BBQ, Buffalo, Garlic Parmesan) Crab Stuffed Mushrooms BBQ Sliders (Pulled Pork or Brisket) Southwest Chicken Eggrolls Mini Crab Cakes w/Cajun Remoulade Mac & Cheese Bites with Marinara Sauce Chicken Cordon Bleu Croquettes Assorted Mini Quiche Crab Rangoon Phyllo Wrapped Brie & Raspberry Bacon Wrapped Scallops Mini Beef Wellingtons Sweet Chili Chicken Satay	\$50 (75 pcs) \$55 (50 pcs) \$75 \$55 \$75 \$75 \$45 \$50 (50 pcs) \$50 \$65 \$75 \$80 \$85
Dips Sour Cream & Onion Chips & Pico de Gallo Tomato Bruschetta w/Crostini Red Pepper Hummus w/Grilled Pita Spinach & Artichoke Buffalo Chicken Mexican Street Corn Dip	\$40 \$40 \$40 \$55 (75 pcs) \$50 \$55 \$65
Trays Fresh Fruit Platter Cheese & Cracker Platter Deli Platter - Meats, Cheeses & Spreads Grilled Vegetables w/Balsamic Glaze Antipasto Platter	\$65 \$65 \$50 \$65 \$65

1001 N. Hwy AIA, BLDG #967 Patrick SFB, FL 32925

The Tides Club

SERVE.

# HORS D'OEUVRES SELECT (\*25 PIECES UNLESS SPECIFIED)

Seared Scallop & Caper Vinaigrette Shooters	\$120
Cajun Shrimp and Grits	\$125
Hawaiian Tofu Poke	\$50
Hawaiian Tuna Poke	\$125
Seared Beef Tenderloin with Truffle Rice Shooter	\$175
Jumbo Crab Salad with Mango Salsa	\$150
Lamb Chop Lollipop with Mint Gremolata	\$175
Baked Figs with Goat Cheese and Red Onion Jam	\$50
Charcuterie Board	\$150
Bloody Mary Shrimp Cocktail Shooter	\$2.75 each
Seafood Tower	\$225
Gourmet Cheese Display with Crackers & Dried Fruit	\$90
Shrimp Cocktail	\$135 (50 pcs)

# "Build Your Own" (Price Per Person)

Taco Bar	\$15
Poke Bowl Bar	\$18
Pasta Bar	\$12.5
Baked Potato Bar	\$12.5
Mashed Potato Bar	\$12.5

The Tides Club



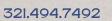
# CARVING STATIONS (CARVING STATIONS REQUIRE ATTENDANT ~ \$75)

Prime Rib With Creamy Horseradish	\$15.99 per person
Grilled Beef Tenderloin With Creamy Horseradish	\$15.99 per person
Top Round of Beef With Creamy Horseradish	\$II.99 per person
Roast Turkey Breast With Cranberry Chutney	\$10.99 per person
Honey Glazed Ham With Whole Grain Mustard	\$9.99 per person

# **DISPLAYS**

Whole Roasted Side of Salmon Creamed Fennel and Corn, Smashed Roasted Potatoes	\$135
Roasted Pork Loin Brandied Apple Chutney, Smashed Potatoes	\$85
Beef Tenderloin with demi glace Horseradish Aioli, Purple Potatoes	\$175
Roasted Turkey with Sage Butter Truffle Stuffing and Glazed Green Beans	\$95
Garlic Studded Beef Brisket Rosemary Potato Wedges	\$125

The Tides Club





# BRUNCH BUFFETS (INCLUDES COFFEE AND TEA)

Buffet #1

\$18.99 per person

Scrambled Eggs Bacon

Sausage

Breakfast Potato Sauté w/Peppers & Onions Biscuits &

Gravy

Fruit Platter OR Assorted Pastries

Buffet #2

\$20.99 per person

Scrambled Eggs Bacon

Sausage

Cheesy Potato Casserole Creamy Grits

Eggs Benedict Fruit Platter

Pastries OR Assorted Muffins

Buffet #3

\$24.99 per person

Breakfast Frittata-Sausage, Potatoes, Onions, Peppers &

Cheese Bacon OR Ham

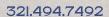
Smoked Salmon Benedict

Cheesy Potato Casserole Creamy Grits

Fruit Platter

Assorted Pastries & Muffins

The Tides Club





#### **DESSERTS**

# Cupcakes

# (minimum one dozen in same flavor)

\$1.5/each - Minis \*standard options only\*

\$2.5/each - Regular Size Standard Options

\$3/each - Regular Size Specialty Options

\$3/each - Jumbo Standard Options

\$4.5/each - Jumbo Specialty Options

\$7/for 2 jumbo - Wedding Package Cupcakes

#### Standard Options:

Vanilla w/Buttercream Vanilla w/Chocolate

Buttercream

Chocolate w/Buttercream

Chocolate w/Chocolate Buttercream Red Velvet

w/Cream Cheese Frosting

#### Specialty Options:

Tiramisu w/Espresso Buttercream Maple Bacon

Cupcake w/Maple Buttercream &

Bacon

Oreo Cupcake w/Vanilla Buttercream & Oreo

Crumbles

Snickers Cupcake w/Caramel Buttercream &

Snickers Pieces

Snickerdoodle Cupcake w/Cinnamon Buttercream

& Sugar Cookie Crumbles

Salted Caramel Cheesecake w/Caramel

Buttercream & Sea Salt Sprinkles

Black Forest Cupcake w/Buttercream & Cherry

Compote

Churro Cupcake w/Cinnamon Sugar Buttercream

& Churro Pieces

Reese's Peanut Butter Cupcake w/Buttercream,

Chocolate Sauce & Reese's Pieces

S'mores Cupcake w/Marshmallow Buttercream

&

Graham Cracker Sprinkles

Brownie Cupcake w/Your Choice of Buttercream

#### Cakes & Pies

\$4.5 Each

Apple

Key Lime

Chocolate

Carrot

Pecan

Key Lime

NY Cheesecake with fruit topping

# Cobblers & Crisps

\$3.75 Each

Apple

Peach

Mixed Berry

Cherry

#### **Sweet Treats**

(minimum of one dozen for sweet treats)

Brownies \$2.5

Chocolate Covered Strawberries \$2.5 Tuxedo

Strawberries \$3

Cookies \$1.5

Mousse (Chocolate or Strawberry) \$2.5 Pudding

Shooters \$2

Grilled Poundcake with Strawberry Coulis \$4

The Tides Club



# LUNCH MENU

# (ONLY AVAILABLE FOR EVENTS BEGINNING BETWEEN 10-1)

# Salad (\$14.99)

Caesar (Choice of Chicken, Steak, or Shrimp)

Chef Salad (Ham, Turkey, Swiss, Cheddar Cheese, Eggs, Cucumbers, Tomatoes, Onions)

Greek Chicken Salad (Cucumbers, Olives, Feta Cheese & Tomatoes with Greek

Vinaigrette)

Spinach Salad with Mushrooms, Tomatoes, and Onions, Balsamic (Chicken, Steak, or Shrimp)

# Entrees (\$18.99)

Hawaiian Pulled Chicken, Jasmine Rice, Roasted Vegetables Hawaiian Roll Flat Iron Steak, Chimichurri Sauce, Yukon Mashed Potatoes, Green Beans Herb Pan Seared Chicken, with Pan Sauce, Roasted Potatoes, Glazed Carrots Blackened Salmon with Pineapple salsa, Wild Rice Pilaf, Buttered Broccoli Grilled BBQ Flank Steak with Southwest Corn Sauce, Roasted Potatoes, Green Beans

# Sandwiches (\$13.99)

(served with choice of one: fruit salad, house fried chips, pasta salad, or potato salad)
BLT on Ciabatta

Chicken, Ham, Swiss on a Baguette with Dijon Aioli

Classic Italian Sub

Tuna or Chicken Salad on Croissant Buffalo Chicken Wrap

Roasted Vegetable Wrap with Hummus

# Combo (\$12.99)

Half Sandwich/ Soup Combo

(Any Sandwich, Choice of Mushroom Bisque, Chicken Noodle, Italian Wedding, Broccoli Cheddar)

Half Sandwich/ Salad Combo

(Any Sandwich, Choice of Caesar, Garden or Spinach Salad)

# Vegetarian \$14.99

Eggplant Parmesan, Baked Ziti and Balsamic Green Beans Cauliflower Mushroom Risotto with Roasted Root Vegetables Black Beans and Rice, Plantains, Mango & Pineapple Salsa

The Tides Club



# Beverages

3 Gallon Container (Unsweet Tea, Sweet Tea, Fruit Punch or Lemonade) Bottled Water Sodas (available at the bar or pre-purchased) Bottles of Juice Coffee: 50 cup service

#### **Bar Service**

The Tides Club offers a full bar complete with bartender services. All alcoholic beverages need to be supplied by The Tides. A bartender is required for all events with alcoholic beverages. The bartender fee for the duration of your four- hour event is \$150, with an additional \$100 for each additional hour.

Common bar tab types include:

Open Bar

(The host will pay for the full bar)

Cash Bar
(The guests pay for their drinks)

Limited Bar (Host will pay for beer and wine, guest pays for liquor and/ or will pay up to a certain amount

Drinks run from \$4.00 for domestic beer to \$8.50 for premium liquor. We are able to accommodate requests for specialty cocktails and mocktails

etc)

The Tides Club

