

SAVOR...



Exhibitor Menu 2024 – Place your orders with Lilly Urban – lurban@ftlauderdalecc.com

Continental Breakfasts

All continental breakfasts are served with premium Lavazza coffee, a selection of teas half & half, 2%, & plant-based milk. Buffets based on 2 hours of continuous service, minimum of 25 guests

Fort Lauderdale Sunrise | \$28

Fresh fruit juice selection

Fresh sliced fruit selection **GF**

Individual yogurts

Fresh baked croissants, daily selection of muffins, & Danish pastry

Served with honey butter & fruit preserves

Everglades Serenity | \$24

Fresh fruit juice selection

Fresh baked croissants, daily selection of muffins, & Danish pastry

Served with honey butter & fruit preserves

Marina Mile | \$34

Fresh fruit juice selection

Seasonal berry & quinoa salad, honey lime dressing **GF, VEGAN**

Steel cut oatmeal served with an array of toppings to include chia seeds, toasted almonds, walnuts,

House granola, dried fruits, wheat bran, dark chocolate nibs

Fresh sliced fruit selection **GF, VEGAN**

17th St | \$30

Fresh fruit juice selection

Assorted mini cereal boxes

Mixed berry, vanilla Greek yogurt parfait, crunchy raisin granola

Kiwi & papaya, ginger yogurt parfait, spicy candied peanuts

Fresh baked croissants, daily selection of muffins, & Danish pastry

Served with honey butter & fruit preserves

Breakfast Enhancements

minimum 25

Bagel Station | \$12 per guest

Assorted bagels with plain, vegetable, & smoked salmon cream cheeses

Honey butter, fruit preserves.

Toaster provided, 110amp

Assorted Artisan Bread Station | \$10 per guest

Assorted artisan breads, whipped & honey butters, & fruit preserves

Marinated Fruit Parisienne | \$6 each

Fresh fruit marinated with lime juice, mint & spices

SAVOR...



Fruit & Yogurt Parfait | **\$8 each**

Mixed berry, vanilla Greek yogurt parfait, crunchy raisin granola and/or

Kiwi & papaya, ginger yogurt parfait, spicy candied peanuts

Anchors Aweigh

If you must go, don't go hungry.

Boxed breakfasts

Minimum 25 per selection, including condiments and cutlery

Croissants & blueberry muffin, tea bread, hard-boiled egg, whipped butter, fruit preserves | **\$24**

Mango ginger scones, individual vanilla Greek yogurt, hard-boiled egg, fruit preserves | **\$24**

Cinnamon buns, mixed berry salad, salted mixed nuts, hard-boiled egg | **\$24**

Smoked salmon, plain bagel, cream cheese, sun dried tomato & caper tapenade, hard-boiled egg & fruit salad | **\$26**

Boxed lunches

All lunches include pasta salad, Ms. Vickie's™ chips, fresh baked cookie, & whole fruit *including condiments and cutlery* | **\$36**

Minimum 25 per selection, maximum 3 selections

Boar's Head™ Black Forest ham, balsamic caramelized onion, Arugula, baby Swiss cheese, herb ciabatta

Boar's Head™ Sausalito turkey breast, smoked gouda, Gala apple chutney, bibb lettuce, brioche bun

Prosciutto, capicola, Genoa salami, provolone, Balsamic sun-dried tomato tapenade, fresh baked hoagie

Boar's Head™ roast beef, grilled portobello mushroom, Red onion marmalade, sharp provolone, onion roll

Grilled marinated eggplant & roasted pepper relish, fresh mozzarella, Romaine heart, ciabatta bread **V**

Chef Salad

Boar's Head™ Black Forest Ham, Oven Gold Turkey, & Muenster Cheese pinwheel

Hard-boiled egg, European cucumber, baby heirloom tomato, rosemary focaccia crotons,

Marinated avocado, applewood smoked bacon, crisp field greens, buttermilk ranch dressing

SAVOR...



Grilled Chicken Caesar Salad

Hearts of romaine, shaved parmesan cheese, rosemary focaccia croutons
House Caesar dressing

Ancient Grains Salad

Red & white quinoa, farro, barley, & bulgar
Edamame, chickpeas, baby heirloom tomato,
Wild mushrooms, baby corn, charred radicchio **VEGAN**
Orange ginger dressing **VEGAN**
Can be made gluten free on request

Grilled seasonal vegetables, Harpke Farm's sprouts, onion compote, wheat kaiser **VEGAN**

Breaks

Minimum 25 guests. Break packages do not include beverages unless noted

Ultimate Muffins | \$9 per guest

Artfully crafted muffins with delicious filled centers.
Salted caramel filled muffin, praline crumble
Hazelnut filled chocolate muffin, chocolate chunk
Lemon apple filled muffin, pearl sugar crumble topping
Mixed berry filled muffin, crumble topping
Whipped honey butter, fruit preserves

Power Up...\$14 per guest

Mixed nuts, dried fruits, & granola
Berry salad-mint and orange liqueur honey dressing **VEGAN**
Delicious & Beneficial Smoothie Shots
(Select one) add additional flavors for \$4 per guest per flavor
-Orange Creamsicle- Florida orange & vanilla protein shake
-Mixed berry, banana, & ginger smoothie
-Spinach, apple, date, & honey smoothie **VEGAN**
Mango pineapple smoothie, turmeric & cayenne **VEGAN**

Tea Time | \$12 per guest

An assortment of teas, scones, tea breads & tea sandwiches: (Select three)
Gluten free bread options available: additional \$5 per guest
Pickled cucumber mint **VEGAN**
Roast beef, horseradish arugula butter
Ricotta, blood orange marmalade **V**
Pea, prosciutto, parmesan
Smoked salmon cream cheese, cucumber
Grilled eggplant, greek yogurt, pita **V**
Cranberry walnut chicken salad
Roasted garlic hummus, kalamata olive & red pepper tapenade **VEGAN**

SAVOR...



FLL x NOLA | \$10 per guest

Mandarin & Satsumas oranges

Key lime pie yogurt parfait- avocado lime yogurt, almond coconut crumble, macadamia nut

White, dark & hazelnut chocolate stuffed beignets

FAT Village Hipster | \$16 per guest

Truffle, parmesan potato marbles **V**

Assorted mini donuts **V**

Lavazza™ cold brew coffee

Jalapeno watermelon limeade

Add an extra kick with a shot of bourbon...\$4 per guest

Requires bartender @ \$180, 1 bartender per approx. 75 guests

Not-Your-Kids Milk & Cookies |\$14 per guest

Fudge filled chocolate chunk cookies

Cranberry white chocolate togas

Cream cheese & jelly filled cookies

Ice cold whole, 2%, chocolate, & plant-based milk

Enhance your break with On The Rocks™ espresso martini | **\$8 per guest**

Requires bartender @ \$180, 1 bartender per approx. 75 guests

Breaks a la Carte

Sliced fruit display **\$9 per person**

Assorted baked bagels, cream cheese spread **\$54 per dozen**

Minimum 2 dozen.

Assorted baked muffins **\$54 per dozen**

Assorted breakfast pastries **\$54 per dozen**

Jumbo butter croissants **\$56 per dozen**

Honey butter, fruit preserves

Mini chocolate croissant **\$54 per dozen**

Jumbo cinnamon buns **\$60 per dozen**

Assorted homemade cookies **\$50 per dozen**

Mixed berry filled beignets, spiced condensed milk **\$54 per dozen**

Assorted fruit yogurt **\$60 per dozen**

SAVOR...



Whole fresh fruit **\$50 per dozen**

Individual bags of Ms. Vickie's chips **\$52 per dozen**

Tropical fruit & nuts **\$52 per dozen**

Individual Nuts & chocolate trail mix **\$52 per dozen**

Granola bars **\$50 per dozen**

Passed Hors d'oeuvres

Cold

Prices listed are per piece, minimum 25 per piece

Crudite shooter

roasted red pepper hummus **VEGAN , GF | \$7**

Strawberry shiso gazpacho **VEGAN, GF | \$7**

Tomato & Mozzarella Shooter

Balsamic reduction, basil oil **V, GF | \$8**

Vegan "Tuna" Ceviche

Grilled corn & radish slaw, spicy cashew crunch **VEGAN, GF | \$11**

Filet Mignon

Whipped horseradish bleu cheese, micro citrus herbs, herb crostini | **\$10**

Displayed Stations

Minimum 25 guests.

Charcuterie | \$26 per guest

Artisan cured meats to include prosciutto, Genoa salami, soppressata, spicy capicola, wild boar salami, Finocchiona, pate campagne, duck pate en croûte Whole grain mustard, fig marmalade, cornichon, Mixed olives, crackers, fresh assortment of crusty breads & gluten free offerings

Artisan Cheese Board | \$19 per guest

Chef's selection of domestic & imported cheeses, dried fruits, quince paste, fruit preserves, nuts
Crackers, flat breads, fresh baguette, & GF offerings

Farmer's Market Crudité | \$15 per guest

SAVOR...



The season's freshest vegetables with house made dips, roasted garlic hummus, babaganoush, & Roquefort blue cheese

Roasted Vegetable Antipasto | **\$18 per guest**

Colorful array of marinated & roasted vegetables to include squash, eggplant, wild mushrooms, Tomato, peppers & seasonal offerings. Pesto, balsamic reduction, Calabrese chili sauce, Mixed olives, crackers, fresh assortment of crusty breads & gluten free offerings

Sushi Bar | **\$8 per piece**

100 piece minimum, five pieces per person

Assortment of traditional sushi, nigiri, & sashimi to include California rolls, shrimp tempura, spicy tuna, JB roll, 24-Carrot, & Mighty Shroom vegan rolls

Displayed in traditional Japanese sushi boats with soy sauce, wasabi, & pickled ginger

Enhance your event with a action sushi station!

Fully stocked display case with fresh fish & sushi chef | **\$50 per guest**

Includes 2 hours of service

Beverages

Freshly Brewed Lavazza Coffee	1 gallon is approximatley 10-12 drinks, minimum of 3 gallons	\$ 65.00
Freshly Brewed Lavazza Decaf Coffee	1 gallon is approximatley 10-12 drinks, minimum of 3 gallons	\$ 65.00
Assorted Teas with Hot Water	1 gallon is approximatley 10-12 drinks, minimum of 3 gallons	\$ 65.00
Assortment of Soda	Coke, Coke Zero, Diet Coke & Sprite, on consumption	\$ 4.00
Water Cooler Kit	Chilled water dispenser includes 5 gallon of spring water and disposable 7oz cups, each	\$ 150.00
5 gallon Water Refills		\$ 50.00
HOSTED Captains Bar - Liquor	Spirits- By The Cocktail Vodka: New Amsterdam Gin: New Amsterdam Rum: Cruzan Tequila: Sauza Hacienda Scotch: Dewars Bourbon: Jim Beam Canadian Whiskey: Canadian Club Irish Whiskey: Jameson Irish Whiskey *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$ 9.50
HOSTED Captain Bar - Wine	Wines- By The Glass Chardonnay: Woodbridge by R. Mondavi Sauvignon Blanc: Woodbridge by R. Mondavi Pinot Noir: Woodbridge by R. Mondavi Red Blend: Apothic *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$ 8.50
HOSTED Commodores Bar - Liquor	Spirits- By The Cocktail Vodka: Absolut Gin: Bombay Rum: Captain Morgan Tequila: Jose Cuervo Scotch: Johnny Walker Red Bourbon: Marker's Mark	\$ 10.50

	Canadian Whiskey: Seagram's VO	
	Irish Whiskey: Proper No. Twelve	
	Product is subject to availability, substitute of equal or greater value *On Consumption*	
HOSTED Commodores Bar - Wine	Wines- By The Glass Chardonnay: Clos du Bois Pinot Grigio: Ruffino Lumina Pinot Noir: Mark West Red Blend: The Dreaming Tree -	\$ 9.50
	Crush	
	Product is subject to availability, substitute of equal or greater value *On Consumption*	
HOSTED Admirals Bar - Liquor	Spirits- By The Cocktail Vodka: Tito's Gin: Hendricks Rum: Sailor Jerry Tequila: Hornito's Scotch: Auchentoshan Bourbon: Knob Creek Burbon Canadian Whiskey: Crown Royal Irish Whiskey: Tullamore D.E.W	\$ 12.00
	Product is subject to availability, substitute of equal or greater value *On Consumption*	
HOSTED Admirals Bar - Wine	Wines- By The Glass Chardonnay: Sim Sonoma County Sauvignon Blanc: Whitehaven Pinot Noir: J Vineyards MultiAppellation Red Blend: Unshackled by TPWC	\$ 11.00
	Product is subject to availability, substitute of equal or greater value *On Consumption*	
HOSTED - Domestic Beer	American Premium Beer Bud Light, Michelob Ultra	\$ 7.00
	Product is subject to availability, substitute of equal or greater value *On	

	Consumption*	
HOSTED - Imported Beer	Imported Beer Heineken, Stella Artois *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$ 8.00
HOSTED - Local Craft Beer	Craft Beer Seasonal Beer from Funky Buddah *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$ 8.00
HOSTED - Seltzer	By The Each High Noon Sun Sips (Vodka Based Seltzer) Flavors are subject to availability *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$ 10.00
Estimate of Consumption	Estimate = Guest Count x Drinks Per Person x Median Price ++ 1 Hour - 3 Drinks 90 Mins - 4 Drinks 2 Hours - 5 Drinks	\$ -
Bloody Mary Bar	Choice of Either Vodka Garnished with Assorted Hot Sauce, Skewered Pickled Vegetables, Pickle Spears & Celery Sticks Svedka \$10 Absolut \$12 Titos \$14 *Product is subject to availability, substitute of equal or greater value* *On Consumption*	\$10
Bloody Maria Bar	Choice of Tequila Garnished with Assorted Hot Sauce, Skewered Pickled Vegetables, Pickle Spears & Celery Sticks Sauza \$10 Jose Cuervo Gold \$12 Hornitos \$14 *Product is subject to availability, substitute of equal or greater value* *On	\$10

Consumption*

Sparkling Mimosa Bar	Champagne or Sparkling Water \$ Served with your Choice of 10.00 Fruit Garnishes Juices to Include Orange, Grapefruit & Cranberry Juice with Strawberry, Grapes, Mint Leaves, Lime & Orange Wheels as Garnishes William Wycliff \$10 Ruffino Prosecco \$12 J Vineyards CA Sparkling \$14 *Product is subject to availability, substitute of equal or greater value* *On Consumption*
Prosecco by the Bottle	William Wycliff \$ *On Consumption per Opened 48.00 Bottle* Ruffino Prosecco \$ *On Consumption per Opened 60.00 Bottle* J Vineyards CA Sparkling \$ *On Consumption per Opened 80.00 Bottle*
Bottle House Wine	Cabernet - Canyon Road \$ *On Consumption per Opened 43.00 Bottle* Red Blend - Apothic \$ *On Consumption per Opened 43.00 Bottle* Pinot Noir - Woodbridge \$ *On Consumption per Opened 43.00 Bottle* Rose - Woodbridge \$ *On Consumption per Opened 43.00 Bottle* Chardonnay - Woodbridge \$ *On Consumption per Opened 43.00 Bottle* Sauvignon Blanc - Woodbridge \$ *On Consumption per Opened 43.00 Bottle* Pinot Grigio - Canyon Road \$ *On Consumption per Opened 43.00 Bottle*
Bottle Premium Wine	Red, White and Rose *On Consumption per Opened Bottle*

Chardonnay - Simi Sonoma County *On Consumption per Opened Bottle*	\$ 55.00
Sauvignon Blanc - Whitehaven *On Consumption per Opened Bottle*	\$ 55.00
Pinot Grigio - Maso Canali *On Consumption per Opened Bottle*	\$ 55.00
Rose - Fleur De Mer Provence *On Consumption per Opened Bottle*	\$ 55.00
Cabernet - Simi Sonoma County *On Consumption per Opened Bottle*	\$ 55.00
Red Blend - Unshackled by TPWC *On Consumption per Opened Bottle*	\$ 55.00
Pinot Noir - J Vineyards Multi- Appellation *On Consumption per Opened Bottle*	\$ 55.00