

The Westshore Hotel

A' LA CARTE BREAKS

BEVERAGE ITEMS

<i>Freshly Brewed Coffee</i>	\$ 29.00 per gallon
<i>Freshly Brewed Decaffeinated Coffee</i>	\$ 29.00 per gallon
<i>A Selection of Herbal Teas</i>	\$ 25.00 per gallon
<i>Fruit Punch</i>	\$ 20.00 per gallon
<i>Assorted Juices</i> <i>(Fresh Florida Orange Juice, Cranberry Juice,</i> <i>Apple Juice and Grapefruit Juice)</i>	\$ 20.00 per gallon
<i>Assorted Soft Drinks</i>	\$2.00 each
<i>Bottled Water</i>	\$2.00 each
<i>Pellegrino Water</i>	\$3.00 each
<i>Bottled Starbucks Frappuccino</i>	\$3.00 each
<i>Assorted Energy Drinks</i>	\$3.00 each

SNACK ITEMS

<i>Tortilla Chips served with Salsa</i>	\$2.95 per person
<i>Potato Chips served with French Onion Dip</i>	\$2.95 per person
<i>Mixed Nuts</i>	\$2.95 per person
<i>Fudge Brownies with Nuts</i>	\$25.00 per dozen
<i>Assorted Jumbo Cookies</i>	\$25.00 per dozen
<i>Assorted Doughnuts</i>	\$25.00 per dozen
<i>Assorted Danishes</i>	\$25.00 per dozen
<i>Assorted Muffins</i>	\$25.00 per dozen
<i>Fresh Sliced Seasonal Fruit served with Yogurt Dip</i>	\$4.00 per person
<i>Assorted Sliced Bagels with Cream Cheese</i>	\$25.00 per dozen
<i>Jumbo Pretzels served with Mustard Dip</i>	\$2.95 each
<i>Assorted Granola Bars</i>	\$2.00 each

The above prices do not include a 20% Service Charge and a 7% Sales Tax

The Westshore Hotel

MORNING BREAKS

CLASSIC CONTINENTAL BREAKFAST

Assorted Fresh Breakfast Breads and Danishes

Sweet Butter and Berry Preserves

Chilled Florida Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$9.95 per person

MORNING BEVERAGE BREAK

Chilled Florida Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$4.95 per person

GET A HEALTHY START

Assorted Sliced Fresh Seasonal Fruit Display

Assorted Yogurts with Granola

A Selection of Cereals with Skim, 2% and Whole Milk

Banana Nut and Low-Fat Blueberry Muffins

Chilled Florida Orange and Grapefruit Juice

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

\$11.95

The above prices do not include a 20% Service Charge and a 7% Sales Tax

The Westshore Hotel

AFTERNOON BREAKS

CLASSIC BREAK

*Fresh Baked Cookies and Fudge Brownies
Assorted Soft Drinks and Bottled Waters
Ice Cold Milk
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$9.95 per person

HEALTHY BREAK

*A Display of Fresh Seasonal Sliced Fruit
Assorted Yogurts with Granola
Nutri Grain Fruit Bars
Granola Bars
Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$10.95 per person

7TH INNING STRETCH

*Fresh Popcorn and Mixed Nuts
Jumbo Pretzels served with Mustard Dip
Mini Corn Dogs
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$9.95 per person

AFTERNOON FIESTA

*Tortilla Chips with Salsa
Black Bean Chili and Zesty Guacamole
Black Bean Cigars served with Sour Cream
Cinnamon Churros
Iced Tea and Lemonade*
\$9.95 per person

SWEET AND SALTY BREAK

*An Assortment of Candy Bars
Individual Bags of M & M 's
A Selection of Ice Cream Bars and Iced Fruit Bars
Display of Fresh Whole Fruits
Individual Bags of Assorted Chips and Pretzels
Iced Tea and Lemonade*
\$9.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

BREAKFAST BUFFETS

(Minimum of 25 guests)

WESTSHORE BREAKFAST

*Sliced Fresh Seasonal Fruit Display
Fresh Scrambled Eggs and Hash Browns
Your choice of Bacon or Sausage Patties
An Assortment of Sliced Bagels,
Muffins and Croissants
Sweet Butter, Cream Cheese
and Berry Preserves
Fresh Florida Orange Juice
and Cranberry Juice
Freshly Brewed, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$12.95 per person

GASPARILLA BREAKFAST

*Sliced Fresh Seasonal Fruit Display
Assorted Yogurts and Granola
Scrambled Eggs served
with Ham and Cheese
French Toast served with Maple Syrup
Bacon, Sausage and Hash Browns
Assorted Breakfast Pastries
Fresh Florida Orange Juice
and Cranberry Juice
Freshly Brewed, Decaffeinated Coffee and
a Selection of Herbal Teas*
\$14.95 per person

YBOR BREAKFAST

*Sliced Fresh Seasonal Fruit Display
Assorted Breakfast Pastries
Assorted Dry Cereals served with Milk
Fresh Scrambled Eggs and Hash Browns
Your choice of Bacon or Sausage Patties
Fresh Florida Orange Juice
and Cranberry Juice
Freshly Brewed, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$13.95 per person

OUTSIDE THE BOX

*Sliced Fresh Seasonal Fruit Display
Build your own Croissants with
Scrambled Eggs, Eggs Kalamata,
Ham and Cheddar Cheese,
Sausage and Bacon
Breakfast Burritos served with
Salsa and Sour Cream
Chilled Florida Orange Juice
Freshly Brewed, Decaffeinated Coffee
and a Selection of Herbal Teas*
\$15.95 per person

Add an Omelet or Belgium Waffle Station to your Buffet

\$7.50 per person

Action Station Fee of \$50.00

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

PLATED BREAKFAST ENTREES

Plated Breakfasts are served with Pastry Basket, Fresh Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

TRADITIONAL COUNTRY BREAKFAST

*Fresh Scrambled Eggs
Crisp Bacon and Sausage Pattie
Seasoned Breakfast Potatoes*
\$9.95 per person

TRADITIONAL FRENCH TOAST

*Grilled Sliced Texas Toast in a Maple Egg Batter served with Maple Syrup
Crisp Bacon and Sausage Pattie*
\$9.95 per person

CROISSANT SANDWICH

*Fresh Flaky Jumbo Croissant served with Scrambled Egg, Ham and American cheese
Hash Browns and Fresh Seasonal Sliced Fruit*
\$9.95 per person

SOUTHERN STYLE BREAKFAST

*Fresh Scrambled Eggs served with Corned Beef Hash
Home-style Biscuits Topped with a Thick Country Sausage Gravy
Fresh Seasonal Sliced Fruit*
\$11.95 per person

EGGS BENEDICT

*Poached Eggs and Canadian Bacon served on an English Muffin
Topped with Hollandaise Sauce
Seasoned Potatoes and Fresh Seasonal Sliced Fruit*
\$12.95 per person
(With Steak \$13.95)

STEAK AND EGGS

*Scrambled Eggs and Grilled Sirloin Steak
Seasoned Potatoes and Fresh Seasonal Sliced Fruit*
\$14.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

CLASSIC MEETING PACKAGE

CLASSIC CONTINENTAL BREAKFAST

*Assorted Fresh Breakfast Breads and Danishes
Sweet Butter and Berry Preserves
Chilled Florida Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Herbal Teas*

MID-MORNING BEVERAGE REFRESH

*Chilled Florida Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

AFTERNOON BREAK

*Fresh Baked Cookies and Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee
And a Selection of Herbal Teas
Assorted Soft Drinks and Bottled Spring Water*

\$14.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

EXECUTIVE MEETING PACKAGE

CLASSIC CONTINENTAL BREAKFAST

*Assorted Fresh Breakfast Breads and Danishes
Sweet Butter and Berry Preserves
Chilled Florida Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

MID-MORNING BEVERAGE REFRESH

*Chilled Florida Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas*

EXPRESS LUNCH BUFFET

Please choose one option

NEW YORK DELI

*Fresh Garden Salad with Assorted Dressings
Potato Salad and Fruit Salad
Potato Chips with French Onion Dip
Assorted Deli Meats and a Selection of Cheeses
Assorted Fresh Baked Breads and Rolls
Condiments and Relishes
Freshly Brewed Coffee, Decaffeinated Coffee
and Ice Tea*

LITTLE ITALY

*Caesar Salad with Toasted Croutons
Tomato and Fresh Mozzarella Salad
Italian Breads
Tri-Colored Tortellini Primavera Alfredo
Chicken Piccata with Bowtie Pasta Alfredo
Meatballs Marinara with Penne Pasta
Medley of Seasonal Vegetables
Freshly Brewed Coffee, Decaffeinated Coffee
and Ice Tea*

AFTERNOON BREAK

*Fresh Baked Cookies and Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas
Assorted Soft Drinks and Bottled Water*

\$30.00 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LIGHT LUNCH SELECTIONS

*All Salads are served with a basket of warm rolls.
Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea.*

BLUE CHEESE STEAK SALAD

*Pepper-seared Sirloin tossed with Crisp Romaine, Bleu Cheese, Tomato and Onion with a
Balsamic Vinaigrette and Syrup*

\$15.95 per person

STUFFED AVACADO SALAD

Avocado stuffed with Crab, Tuna or Chicken Salad and garnished with Shredded Lettuce and Tomato

\$13.95 per person

MEDITERRANEAN SALAD

*Chicken or Seafood with Mixed Greens and Romaine tossed with Feta Cheese, Olives, Cucumber, Tomato,
Onion and Mild Peppers in a Herb Vinaigrette*

\$14.95 per person

PORTOBELLO STACK SALAD

*Vine Ripe Tomatoes, Sweet Red Onion, Fresh Mozzarella, Grilled Portobello
and Mixed Greens with Balsamic Vinaigrette*

\$11.95 per person

CAESAR SALAD

*Grilled or Blackened Chicken, Shrimp or Mahi-Mahi on a Traditional Mix of Crisp Romaine tossed
with Caesar Dressing and topped with Herb Croutons and Shredded Parmesan Cheese*

\$14.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LIGHT LUNCH SELECTIONS

*All Sandwiches are served with Fruit Salad.
Freshly Brewed Coffee, Decaffeinated Coffee and Ice Tea.*

CIABATTA MELT

*Salami, Pepperoni, Ham, Sliced Tomatoes, Red Onion and Herb Aioli
Topped with Melted Provolone Cheese on a Toasted Ciabatta Roll*

\$11.95 per person

TURKEY CLUB CROISSANT

*Sliced Turkey Breast, Honey Ham, Crispy Bacon, Lettuce, Tomato, Onion and Mayonnaise
Served on a Flakey Croissant*

\$12.95 per person

CROISSANT SANDWICH

*Shaved Slow Roasted Beef with Swiss Cheese, Sliced Tomato and Lettuce
Served with Red Pepper Mayonnaise on a Flakey Croissant*

\$12.95 per person

BAJA CHICKEN SANDWICH

*Citrus Marinated and Grilled with Caribbean spices
Served on a Toasted Bun with Red Pepper Mayonnaise with Tomato, Onion,
Pepper Jack Cheese and Avocado*

\$12.95 per person

The Westshore Hotel

BOX LUNCHES

(Maximum of 20 guests)

All Lunches Include:

Your choice of an Individual Bag of Potato Chips or Whole Fresh Fruit

Freshly Baked Cookies

Your choice of Soft Drink or Bottled Water

TURKEY CLUB WRAP

*Sliced Turkey Breast, Honey Ham and Crispy Bacon,
Lettuce, Tomato, Onion and Avocado Mayonnaise wrapped in a Flour Tortilla*

CIABATTA SANDWICH

*Salami, Pepperoni, Ham and Provolone Cheese served on a Ciabatta Roll
With Lettuce, Tomato, Onions and Banana Peppers*

HAM AND SWISS STACK

*Honey Ham and Swiss Cheese stacked high on a Toasted Roll
Accompanied by Lettuce, Tomato and Mayonnaise*

TUNA OR CHICKEN SALAD CROISSANT

*Fresh Tuna Salad or Walnut-Raisin Chicken Salad
Accompanied by Lettuce and Tomato
Served on a Flaky Fresh Croissant*

\$12.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LUNCHEON ENTREES

*All Entrees are served with Seasonal Garden Salad and Dressing
Warm Rolls and Sweet Butter*

Freshly Brewed Coffee, Decaffeinated Coffee, A Selection of Herbal Teas and Ice Tea

SHRIMP AND SCALLOP BROCHETTE

Marinated Shrimp and Scallops Broiled

Served over Rice Pilaf with a Creamy Garlic Sauce and a Medley of Seasonal Vegetables

\$15.95 per person

LONDON BROIL

Sliced Marinated Flank Steak Charbroiled, topped with Mushroom Demi Glaze

Served with Mashed Potatoes and a Medley of Seasonal Vegetables

\$16.95 per person

LUNCH FILET

Petit Filet Mignon, served over Mushroom Demi glaze

Served with Mashed Potatoes and Medley of Seasonal Vegetables

\$20.95 per person

SEARED SALMON

Herb Seared Salmon, with Lemon Shallot Butter Sauce

Served with Rice Pilaf and a Medley of Seasonal Vegetables

\$16.95 per person

ROAST PORK LOIN

Country Style Roast Pork served with Mashed Potatoes and a Medley of Seasonal Vegetables

\$15.95 per person

CHICKEN DIANE

Chicken Breast Sautéed in a Brandy Shallot Mushroom Sauce

Served with Rice Pilaf and a Medley of Seasonal Vegetables

\$13.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LUNCHEON ENTREES

*All Entrees are served with Seasonal Garden Salad and Dressing
Warm Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea*

MAHI-MAHI

*Grilled, Sautéed or Blackened to perfection and topped with Mango Salsa
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

\$15.95 per person

LEMON CAPER CHICKEN

*Sautéed Chicken Breast in a Classic Piccata Sauce
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

\$13.95 per person

CHICKEN AND SHRIMP FETTUCINI

Large Shrimp and Chicken with Mushrooms and Sun-Dried Tomatoes in Garlic Cream Sauce

\$15.95 per person

SICILIAN CHICKEN BREAST

*Sautéed Chicken Breast with Fresh Mozzarella, Grilled Roma Tomatoes
Served with Roasted Potatoes and a Medley of seasonal Vegetables*

\$13.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LUNCHEON BUFFETS

DELI BUFFET

(Minimum of 25 Guests)

Potato Salad or Pasta Salad, Cole Slaw and Seasonal Fruit Salad

Assorted Sliced Deli Meats to include:

Honey Ham, Salami, Pepperoni, Turkey Breast and Roast Beef

Assorted Cheeses to include:

Provolone, Swiss, American and Cheddar Cheeses

Condiments include:

Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Mustard and Mayonnaise

Assorted Breads and Fresh Sliced Rolls

Fresh Baked Assorted Cookies and Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Herbal Teas and Ice Tea

\$16.95 per person

HOT LUNCHEON BUFFET

(Minimum of 25 Guests)

Choice of Two Salads

*Garden Salad with Assorted Dressing's, Caesar Salad with Toasted Croutons,
Pasta Salad, Potato Salad, Cole Slaw, Mediterranean Salad or Fruit Salad*

Choice of Two Entrees

Chicken Provencal with Pomodoro Sauce

Shrimp and Chicken Fettuccini

Mahi-Mahi Grilled, Blackened or Baked

London Broil with a Mushroom Demi Glaze

Tenderloin Tips in a Cabernet and Mushroom Demi Glaze

Grilled Salmon with White Wine Butter sauce

Chicken Diane with Brandy Mushroom Sauce

Accompanied By

Your choice of Roasted Red Bliss Potatoes, Rice Pilaf or Potatoes Au Gratin

Fresh Seasonal Vegetables, Green Beans Almandine or Baby Carrots

Warm Rolls and Sweet Butter

Fresh Baked Assorted Cookies and Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea

\$20.95 per person

Additional Entrée \$2.00 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

LUNCHEON BUFFETS

SALAD BAR BUFFET

(Minimum of 25 Guests)

*Fresh Baked Rolls and Sweet Butter
Fresh Mixed Field Greens and Hearts of Romaine
With an Array of Toppings to Include the Following:
Bacon, Tomatoes, Cucumbers, Chopped Eggs,
Croutons, Red Onion, Black and Kalamata Olives, Sprouts, Green, Jalapeño and Banana Peppers,
Cubes of Ham, Turkey and Grilled Chicken, Salad Shrimp
Assorted Cheeses, Chicken and Tuna Salads and Marinated Artichokes
Assorted Salad Dressings
Fresh Baked Cookies and Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea*

\$15.50 per person

Add Our Chef's Daily Soup Du Jour for \$2.50 per person

ITALIAN BUFFET

(Minimum of 25 Guests)

Caesar Salad and Antipasto Display

Choose Two of the Following Entrées:

*Chicken Parmesan
Meatballs Marinara
Fennel Sausage Capri
Meat Lasagna
Chicken and Shrimp Alfredo
Stuffed Shells
Pasta Primavera
Eggplant Parmesan*

*Served with Pasta
Medley of Seasonal Vegetables
Italian Breads
Fresh Baked Assorted Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea*

\$19.95 per person

Additional Entrée \$3.50 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

DESSERTS

FLORIDA KEY LIME PIE

Creamy and Tart Custard Pie

\$2.50 per person

CHOCOLATE TORTE

Decadent Flourless Chocolate Cake

\$3.00 per person

RSAPBERRY ALMOND TORTE

Classic French Fruit and Nut Torte

\$2.50 per person

CARROT OR CHOCOLATE CAKE

Tasty Layered Cakes

\$2.50 per person

NEW YORK STYLE CHEESECAKE

Creamy Cheesecake served with a Strawberry Topping

\$3.00 per person

STAWBERRIES WITH GRAND MARINER SAUCE

Fresh Strawberries topped with Creamy Grand Mariner Sauce

\$3.00 per person

TIRAMISU

Lady Fingers Soaked in Sambuca and Kahlua and Layered with Mascarpone Cheese & Dark Cocoa

\$3.00 per person

ASSORTED MINITURES

An Assortment of Miniature Cakes, Cheesecakes and Pastries

\$3.00 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

PLATED DINNER ENTREES

*All Entrees are served with
Fresh Seasonal Garden Salad and Assorted Dressing's
Warm Rolls and Sweet Butter*

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea

SALMON SARDU

*Norwegian Salmon Fillet with White Wine and Butter
Baked with Spinach, Artichoke and Mozzarella Cheese
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

\$22.95 per person

PASTA PRIMAVERA

Seasonal Vegetables tossed with Penne Pasta a Creamy Alfredo Sauce

\$18.00 per person

ROAST PORK TENDERLOIN

*Herb Encrusted Pork Tenderloin with a Mushroom Garlic Merlot Sauce
Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables*

\$20.95 per person

SEAFOOD MIXED GRILL

*Shrimp, Scallops and Mahi-Mahi Grilled with Herb Butter
Served with Rice Pilaf and a Medley of Seasonal Vegetables*

\$23.95 per person

FILET MIGNON

*Large Cut Filet Mignon finished with a Cabernet, Mushroom Sauce
Served with Roasted Red Potatoes and a Medley of seasonal vegetables*

\$28.95 per person

PRIME RIB

*Large Cut Prime Rib served with Au Jus and a Cream Horseradish Sauce
Served with Roasted Red Potatoes and a Medley of Seasonal Vegetables*

\$25.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

PLATED DINNER ENTREES

*All Entrees are served with
Fresh Seasonal Garden Salad and Assorted Dressing's
Warm Rolls and Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea*

SHRIMP AND CHICKEN POMODORO

*Marinated Shrimp and Chicken Breast, Sautéed and topped with Sun Dried Tomatoes,
Capers, Onions, Mushrooms and served over Penne Pasta
\$23.95 per person*

CHICKEN MARSALA

*Sautéed Breast of Chicken with a Marsala Wine and Garlic and Mushroom Butter Sauce,
Served with Rice Pilaf and a Medley of Seasonal Vegetables
\$22.95 per person*

FILET MIGNON COMBINATION

*Petit Filet Mignon
Accompanied with Sautéed Chicken Breast with Buerre Blanc or Herb Grilled Shrimp
Served with Roasted Red Potatoes and a Medley of Seasonal vegetables
\$28.95 per person*

SHRIMP AND FARFALLE ALFREDO

*Large Shrimp Sautéed with Butter, Wine and Garlic
Served over Bowtie Pasta in a Creamy Alfredo Sauce
\$26.95 per person*

CHICKEN PICCATA

*Chicken Breast seasoned and Sautéed with White Wine, Garlic, Cappers and Butter,
Served with Rice Pilaf and a Medley of Seasonal Vegetables
\$24.95 per person*

GRILLED SALMON

*Herb Grilled Salmon with Lemon Shallot Butter Sauce
Served with Rice Pilaf and a Medley of Seasonal Vegetables
\$23.95 per person*

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

DINNER BUFFET SELECTIONS

THE WESTSHORE BUFFET

(Minimum of 25 Guests)

All Buffets are served with

Warm Dinner Rolls and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea

Choice of Two Salads

Fresh Garden Salad with Assorted Dressings

Caesar Salad and Toasted Croutons

Baby Greens with Candied Walnuts, Blue Cheese, Dried Cranberries with Raspberry Vinaigrette

Tomato and Mozzarella Salad with Fresh Basil and Balsamic Vinaigrette

Vegetable or Shrimp Pasta Salad

Fresh Seasonal Fruit Salad

Choice of Entrée Selections

Grilled Pork Tenderloin Medallions and Finished with a Wine Demi Glace'

Chicken Sautéed in a Lemon Butter White Wine Sauce

Boneless Baked Chicken Breast Sardou

Shrimp and Chicken served over Bowtie Pasta Alfredo

Grilled Atlantic Salmon served in a Lemon Butter Sauce

Tender Beef Tips in a Mushroom Sauce and served over Buttered Egg Noodles

Chicken and Shrimp Stir Fry with Oriental Vegetables

Mahi-Mahi Grilled, Blackened or Baked

Crab Stuffed Sole with Burre Blanc

Macadamia Encrusted Mahi-Mahi

London broil with Mushroom Demi Glaze

Mojo Style Pork Loin

Beef Stir Fry with Oriental Vegetables

Choice of Three

Roasted Seasoned Potatoes, Potatoes Au Gratin or Garlic Mashed Potatoes

Rice Pilaf or Wild Rice Medley

Penne Pasta with Creamy Alfredo Sauce, Fettuccini Prima Vera or Bowtie Pomodoro

Steamed Vegetable Medley

Green Beans Almandine, Baby Carrots, Broccoli Normandy or Sugar Snap Peas

Asian Stir-Fry Vegetables

Buttered Brussels Sprout or Creamed Spinach

Dessert Station

Assorted Cakes and Pies

Two Entrée Selections

\$28.95 per person

Three Entrée Selections

\$32.95 per person

For additional Entrées, please add \$4.00 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

THEMED BUFFETS

(Minimum of 25 Guests)

ITALIAN STYLE

*Caesar Salad with Tossed Croutons, Antipasto Salad
Fresh Mozzarella and Tomato Salad
Italian Breads*

Choice of Two:

<i>Stuffed Shell or Lasagna</i>	<i>Chicken Saltimbocca</i>
<i>Chicken Piccata</i>	<i>Salmon Florentine</i>
<i>Shrimp and Chicken Fettuccini</i>	<i>Market Fish Piccata or Putanesca</i>
<i>Fennel Sausage Capri</i>	<i>Eggplant Parmesan</i>

Choice of Two:

*Roasted Vegetables, Italian Greens, Bowtie Alfredo, Risotto, Ziti Marinara
Italian Green Beans, Tortellini with Tomato Sauce*

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea
\$28.95 per person

Additional item \$3.50 per person

FAJITA FIESTA

*Fresh Garden Salad with Assorted Dressings
Tortilla Chips Served with Salsa
Queso and Black Bean Salsa*

Make your own Fajitas with Flour Tortillas:

Marinated Beef, Chicken Strips and Grilled Fish served with Sautéed Onions and Peppers

Condiments include:

*Shredded Cheese, Lettuce, Tomatoes, Sour Cream, Guacamole, Santiago Salsa,
Pico de Gailo, Green Onions, Jalapeño Peppers, Sliced Olives
Refried Beans, Buttered Corn and Mexican Rice
Assorted Cakes and Pies*

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea
\$27.95 per person

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

THEMED BUFFETS

(Minimum of 25 Guests)

SOUTHERN BARBECUE

Fresh Garden Salad with Assorted Dressings

Cole Slaw and Potato Salad

Corn Bread and Rolls with Sweet Butter

BBQ Chicken Quarters

Ribs with Barbeque Sauce

Southern Style Pulled Pork

Baked Beans, Hoppin' Johns, Fresh Buttery Corn on the Cob

Peanut Butter Pie and Key Lime Pie

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal Teas and Ice Tea

\$26.95 per person

SOME ADDITIONAL STATIONS TO CONSIDER...

CARVING STATIONS

Requires a carving attendant at a fee of \$50.00 per station

JACK DANIELS GLAZED HAM

Slow Smoked Ham Basted with a Jack Daniels

Glaze Sliced to Order

Served with Assorted Rolls,

Spicy Mustard with a Touch of Horseradish and

Tarragon Mayonnaise

\$130.00 Serves 50 people

ROASTED TURKEY

Tender Roasted Turkey

with White and Dark Meat

Carved to Order Served

with Assorted Rolls Served with Cranberry

Sauce and Mayonnaise

\$110.00 Serves 40 people

LEG OF LAMB

Mediterranean Style and Slow Cooked Lamb Leg

Sliced to Order Served with Assorted Rolls, Mint

Jelly and Feta Tapanade

\$200.00 Serves 50 people

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

CARVING STATIONS

Requires a carving attendant at a fee of \$50.00 per station

ROAST PRIME RIB

*Slow Roasted Prime Rib Seasoned
with Fresh Garlic and Rosemary
Sliced to Order Served with Assorted
Rolls and Creamy Horseradish Sauce
and Pomerey Mustard
\$250.00 Serves 60 people*

ROAST PORK STEAMSHIP

*Caribbean seasoned Pork Steamship
Roast Sliced to Order Served with
Assorted Rolls and Island style Mango
Salsa and Plantains
\$160.00 Serves 50 people*

ADD A STATION TO YOUR BUFFET

(Minimum of 30 Guests)

Requires attendant at a fee of \$50.00 per station

ITALIAN PASTA STATION

*Assorted Meats, Vegetables, Seafood, Pastas and Sauces
Served with Crisp Caesar Salad
Rolls and Sweet Butter
\$10.00 per person*

PACIFIC STIR-FRY STATION

*Oriental Noodles, Fried and Steamed Rice, Beef, Chicken and Seafood
Served with assorted Vegetables and Sauces
Your choice of Mixed Green or Oriental Style Salad
\$10.00 per person*

BAJA STATION

*Santa Fe Salad, Fajita Style Steak and Chicken, Pulled Roasted Pork,
Yellow Rice, Black Beans, Grilled Peppers and Onions
Served with Cool Lettuce Cups, Warm Tortillas
and a Variety of Traditional Toppings
\$10.95 per person*

BANANAS FOSTER OF CHERRIES JUBILEE

*Classic Flambé Station, with your choice of Fruit and Ice Cream
\$8.00 per person*

A 20% Service Charge and 7% Sales Tax will be applied to all Food and Beverage Items.

The Westshore Hotel

HORS D' OEUVERS AND APPITIZERS

COLD SELECTIONS

(Based on 100 Pieces)

<i>Assorted Canapés</i>	\$200.00
<i>Deviled Eggs</i>	\$200.00
<i>Fresh Seasonal Sliced Fruit Display Served with a Yogurt Dip</i>	\$4.00 per person
<i>Grilled Marinated Asparagus</i>	\$150.00
<i>International and Domestic Cheese Display Served with Assorted Crackers</i>	\$4.50 per person
<i>Assorted Finger Sandwiches</i>	\$200.00
<i>Shrimp Cocktail Served with a Tangy Cocktail Sauce</i>	\$250.00
<i>Assorted Vegetable Display Served with a Ranch Dressing</i>	\$3.95 per person
<i>Whole Smoked Salmon</i>	200 per Fish
<i>Served with Capers, Sliced Red Onion, Cream Cheese Served with Gourmet Crackers</i>	
<i>Antipasto Display</i>	\$2.95 per person
<i>Salami Coronets</i>	\$150.00
<i>Bruschetta Italian, Greek, or Spanish</i>	\$225.00
<i>Moroccan Hummus Served with Toasted Pita Points</i>	\$225.00
<i>Mini Stuffed Cucumber</i>	\$225.00
<i>Pinwheel Wraps</i>	\$200.00
<i>Scallop Ceviche</i>	\$250.00
<i>Smoked Fish Spread</i>	\$200.00

HOT SELECTIONS

(Based on 100 Pieces)

<i>Buffalo Wings Served with Blue Cheese Dipping Sauce</i>	\$200.00
<i>Crab or Sausage Stuffed Mushrooms</i>	\$225.00
<i>Chicken Tenders Served with a Honey Mustard Sauce</i>	\$200.00
<i>Coconut Shrimp Served with a Caribbean Dipping Sauce</i>	\$225.00
<i>Miniature Crab Cakes Served with Avocado Sauce</i>	\$225.00
<i>Egg Rolls Served with a Sweet and Sour Dipping Sauce</i>	\$200.00
<i>Tiropita</i>	\$200.00
<i>Scallops Wrapped in Bacon</i>	\$225.00
<i>Spanakopita</i>	\$200.00
<i>Swedish or BBQ Meatballs</i>	\$200.00
<i>Oyster Rockefeller</i>	\$225.00
<i>Spinach and Artichoke Dip Served with Toasted Pita Points</i>	\$3.50 per person
<i>Baked Brie En Croute Served with Candied Walnuts, Apples and Grapes</i>	\$3.50 per person
<i>Crab Rangoon's</i>	\$220.00
<i>Potstickers Vegetable, Pork or Chicken</i>	\$225.00
<i>Sate of Teriyaki Beef or Ginger Chicken</i>	\$220.00
<i>Sicilian Kebab</i>	\$200.00

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The Westshore Hotel

BEVERAGE SERVICE

Bartender Fee of \$50.00 per Bar for up to 4 hours.

Each additional hour, the fee is \$25.00 per hour, per bar if the bar revenue does not exceed \$250.00 per hour.

HOSTED BAR

(By the hour)

Hosted Bar includes Domestic and Imported Beer, House Wine, Soft Drinks and Bottled Water.

HOUSE BRANDS

1st Hour **\$13.00 per person**
2nd Hour **\$10.00 per person**
3rd Hour **\$14.00 per person**
4th Hour **\$18.00 per person**

CALL BRANDS

1st Hour **\$15.00 per person**
2nd Hour **\$12.00 per person**
3rd Hour **\$16.00 per person**
4th Hour **\$20.00 per person**

PREMIUM BRANDS

1st Hour **\$18.00 per person**
2nd Hour **\$15.00 per person**
3rd Hour **\$19.00 per person**
4th Hour **\$23.00 per person**

LIMITED HOSTED BAR

(By the hour)

Limited Hosted Bar includes Domestic and Imported Beer, House Wines, Soft Drinks and Bottled Water

1st Hour **\$6.00 per person**
2nd Hour **\$9.00 per person**
3rd Hour **\$12.00 per person**
4th Hour **\$15.00 per person**

ON CONSUMPTION

HOSTED BAR

House Brand	\$3.75 per drink
Call Brand	\$4.50 per drink
Premium Brand	\$6.00 per drink
Domestic Beer	\$3.00 per bottle
Imported Beer	\$3.50 per bottle
House Wine	\$3.75 per glass
Soft Drink	\$2.00 per bottle
Bottled Water	\$2.00 per bottle

CASH BAR

House Brand	\$4.00 per drink
Call Brand	\$5.00 per drink
Premium Brand	\$6.50 per drink
Domestic Beer	\$3.50 per bottle
Imported Beer	\$4.00 per bottle
House Wine	\$4.00 per glass
Soft Drink	\$2.50 per bottle
Bottled Water	\$2.50 per bottle

COCKTAIL PUNCHES

(Price per gallon)

Champagne Punch	\$50.00	Margarita	\$60.00
Mimosa Punch	\$55.00	Planters Punch	\$50.00
Bloody Mary	\$60.00	Mai Tai	\$65.00

KEGS OF BEER

Domestic	\$225.00	Imported	\$250.00
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