



Marco Beach
OCEAN RESORT®

Menus for Catered Events

Under the guidance of Executive Chef Alberto Varetto, catered events at Marco Beach Ocean Resort are anything but ordinary.

Born in Torino, the capital of Italy's Piedmont region, Chef Varetto began his culinary apprenticeship at the age of 12, subsequently earning his degree at Diploma Alberghiero di Cucina. Before joining Sale e Pepe at The Marco Beach Ocean Resort, Chef Alberto was head sous chef for the Laboratorio at Galileo restaurant in Washington, D.C. Chef Varetto balances creativity within tradition, resulting in dishes to thrill the palette.

Add to the mix a themed setting, and you have created a memorable affair. From an understated reception on The Terrace at sunset to an elaborate, private beachside dinner for 10 to 200, Marco Beach Ocean Resort's banquet services is well-versed at delivering outstanding events with attention to every detail.

A NEW STANDARD
OF EXCELLENCE AND SERVICE AWAITS YOU.





Marco Beach
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GENERAL INFORMATION

- ◇ Buffet Menus are intended for groups of twenty-five (25) guests or more.
- ◇ An additional set-up fee of \$100 will apply to all buffet events of less than twenty-five (25) guests.
- ◇ Breakfast and lunch menus allow for one (1) server per twenty (20) guests.
- ◇ Dinner menus allow for one (1) server per fifteen (15) guests.
- ◇ Open Bars allow for one (1) bartender per seventy-five (75) guests.
- ◇ Cash Bars allow for one (1) bartender and one (1) cashier per seventy-five (75) guests.
- ◇ Client requests for additional staff may be provided at \$100 per staff person.
- ◇ All food and beverage pricing is subject to a 20% service charge and a 6% Florida sales tax.
- ◇ An additional 5% service charge will apply to all events hosted on the Beach, Pool Terrace or Garden Terrace.
- ◇ Prices are subject to change without notice.

480 South Collier Boulevard Marco Island, Florida 34145
Tel 239-393-1400 Fax 239-393-1401 Toll Free 800-260-5089
www.marcoresort.com A Gulf Bay® Hotel



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CONTINENTAL BUFFET BREAKFAST

The Light Continental

New York Style Bagels served with Plain and Flavored Cream Cheeses
Selection of Sliced Seasonal Fresh Fruit
Selection of Orange, Grapefruit and Tomato Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection
\$22 per person

The Classic Continental

Homemade Morning Pastries served with Butter and Fruit Preserves
New York Style Bagels served with Plain and Flavored Cream Cheeses
Sliced Seasonal Fruit and Berries Display
Individual Fruit Flavored Yogurts on Ice
Selection of Dry Cereals with Whole and Skim Milk
Selection of Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection
\$27 per person

The Healthy Continental

Homemade Morning Pastries served with Butter and Fruit Preserves
Whole and Sliced Seasonal Fresh Fruit
Cottage Cheese with Wild Flower Honey
Assortment of Breakfast Cereals with Fresh Strawberries
Selection of Low Fat and Skim Milk
Assortment of Power and Granola Bars
Individual Low Fat Yogurts on Ice
Selection of Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection
\$27 per person



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CONTINENTAL BUFFET BREAKFAST

Additional Selections

Items must be ordered in conjunction with a continental breakfast buffet.

Individual Fruit Flavored Yogurts
\$5 each

Assorted Breakfast Cereals
Served with Whole and Skim Milk
\$5 per individual box

English Muffin Sandwich with Egg and Cheese
\$7 per person
with Bacon, Egg & Cheese
\$8 per person

Sliced Smoked Salmon
Served with Tomato, Red Onion and Capers
\$10 per person

New York Style Bagels
Served with Plain and Flavored Cream Cheeses and Butter
\$46 per dozen

BOX BREAKFAST

The Continental

Danish and Muffin served with Butter and Preserves
Individual Yogurt
Sliced Seasonal Fruit
Small Orange Juice
\$15 per person



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FULL BUFFET BREAKFAST

Menus include our finest blend of coffee, decaffeinated coffee and selection of imported teas.

A set-up fee of \$100 will apply for parties of less than 25 guests.

Please ask your event coordinator for options if your guest counts less than 10.

Full Buffet Breakfast

Seasonal Fresh Fruits and Berries

Selection of Dry Cereals

Individual Fruit Flavored Yogurts on Ice

Homemade Morning Pastries served with Butter and Fruit Preserves

New York-Style Bagels served with Plain and Flavored Cream Cheeses

Sliced Smoked Salmon served with Tomato, Red Onion and Capers

Your Choice of One of the Following:

Scrambled Eggs, Scrambled Egg Beaters, Classic Eggs Benedict with Hollandaise Sauce,
Egg Frittata (Peppers, Onions, Mushroom, Spinach)

Your Choice of One of the Following:

French Toast or Waffles with Maple Syrup

Your Choice of One of the Following:

Smoked Bacon, Pork Sausage, Country Ham

Your Choice of One of the Following:

Breakfast Potatoes or Crispy Hash Browns

Selection of Juices to Include:

Orange, Grapefruit, Cranberry

\$35 per person

Add \$2 per person if two breakfast meats are desired.



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PLATED BREAKFAST

The Original

Preset Basket of:

Homemade Morning Pastries served with Butter and Fruit Preserves

First Course

Sliced Seasonal Fruit with Selection of Flavored Yogurt

Main Course

Scrambled Eggs, Smoked Bacon, Country Style Potatoes

Served Tableside

Selection of Orange or Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection

\$25 per person

The Boardwalk

All-Spice Seasoned Peach Cobbler

Eggs Benedict

Breakfast Potatoes

Asparagus

Homemade Morning Pastries served with Butter and Fruit Preserves

Selection of Fruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection

\$30 per person



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SNACK SELECTIONS

Homemade Cookies & More

Chocolate Chip, Oatmeal,
Double Chocolate and Peanut Butter
Whole and Chocolate Milk
Assorted Soft Drinks and Bottled Water
\$14 per person

Ben & Jerry's Ice Cream

Individual Ice Cream Cups,
Ice Cream Bars, Frozen Yogurt Bars
Assorted Soft Drinks and Bottled Water
\$15 per person

Tortilla Chips

Served with Tomato Salsa,
Black Bean Salsa, Jalapeno Salsa
Assorted Soft Drinks and Bottled Water
\$11 per person

Trail Mix

\$25 per lb.

Deluxe Mixed Nuts

\$25 per lb.

Fruit Kabobs

\$4 each

Whole Fruits

\$5 per person

Individual Bags of Pretzels or Chips

\$2 per bag

Brownies

Dark Chocolate Frosted Brownies
Assorted Soft Drinks and Bottled Water
\$14 per person

Chocolate, Chocolate

Plain & Peanut M&M's, Snickers Bars
Assorted Soft Drinks and Bottled Water
\$12 per person

Chocolate Dipped Strawberries

Dark, Milk and White Chocolate
\$32 per dozen

Yum, Yum Bars

Raspberry Linzer, Pecan and Lemon Bars
Assorted Soft Drinks and Bottled Water
\$14 per person

Power Bars and Atkins Bars

Assorted Flavored Bars
Assorted Soft Drinks and Bottled Water
\$14 per person

Vegetable Crudités

Served with Blue Cheese Dip
\$5 per person

Individual Yogurts with Granola

\$7 per person



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NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks
\$4 each

Bottled Water, Sparkling or Natural
\$5 each

Selection of Three Juices
Orange, Grapefruit, Apple, Pineapple, Cranberry, Tomato, V-8 or Carrot Juice
\$6 per person

Whole Milk and Skim Milk
\$6 per person

Freshly Squeezed Lemonade or
“Arnold Palmer” Lemonade (A Mix of Iced Tea & Lemonade)
\$6 per person

Iced Tea
Flavored Iced Tea
\$6 per person

Fruit Smoothies
Banana, Strawberry or Mango
\$8 each

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Selection
\$60 per gallon

Pre-stocked Coolers with Ice
\$20 per cooler/per day



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BUFFET LUNCH

Lunch buffets include our freshly brewed coffee, decaffeinated coffee, tea selection and iced tea. A set-up fee of \$100 will apply for parties of less than 25 guests. Please ask your event coordinator for options if your guest count is less than ten.

Marco Beach Ocean Resort Deli

Seasonal Tossed Salad Greens, Selection of House Dressings

Red Bliss Potato Salad with Red Onion and Dill

Tri-color Tortellini Pasta Salad, Wild Mushrooms and Pesto Splash

Fresh Mozzarella Cheese with Red and Yellow Sliced Tomatoes

Selection of Deli Meats and Cheeses including:

Smoked Turkey Breast, Sugar-Cured Ham, Roast Beef, Salami, House Cheeses

Homemade Chicken Salad with Walnuts and Grapes

Deli-Style Oven-Fresh Breads and Rolls

Assorted Relishes

Jumbo Cookies to include:

Chocolate Chip, White Chocolate Macadamia Nut and Peanut Butter

Display of Seasonal Sliced Fruit

\$35 per person

Market Extravaganza

Roasted Red Peppers, Sun-Dried Tomato, Feta Cheese, Olive Oil and Oregano Dressing

Green Beans with Pine Nuts

Ripe Wheel of Brie Cheese served with Crispy French Baguette

Sliced Sirloin of Beef, Onion Horseradish Sour Cream

Apple-Honey Glazed Chicken Breast, Mango Relish

Grilled Jumbo Shrimp Marinated in a Light Citrus Sauce

Oven-Fresh Breads and Rolls

Fresh Strawberries served with Whipped Cream

Assorted Pies and Cakes

\$43 per person



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BUFFET LUNCH

The Italian Experience - Uno

Baby Field Greens with Balsamic Vinaigrette
 Tomato and Fresh Basil, topped with Olive Oil
 Selection of Specialty Italian Breads
 Penne Pasta with Eggplant, Pecorino Cheese and Fresh Tomato Sauce
 Homemade Focaccia Bread stuffed with Grilled Chicken Breast, Lettuce, Tomato and Mayon-
 naise
 Ciabatta Bread stuffed with Salami, Mortadella, Ham and Provolone Cheese
 Handmade Vegetarian Pizza with Tomato Sauce and Assorted Grilled Vegetables
 \$40 per person

The Italian Experience - Due

Baby Field Greens with Balsamic Vinaigrette
 Tomato and Homemade Mozzarella layered with Fresh Basil and Extra Virgin Olive Oil
 Selection of Specialty Italian Breads
 Penne Pasta with Mascarpone Cream Sauce and Parmesan Cheese
 Roasted Chicken Breast with Marsala Sauce and Sautéed Spinach
 Homemade Focaccia Bread stuffed with Assorted Grilled Vegetables
 Wrap Sandwich with Shrimp, Romaine Lettuce & Tomato
 White Pizza with Gorgonzola, Mozzarella, Provolone & Parmesan Cheeses
 Pizza Margherita topped with Tomato, Mozzarella and Basil
 Selection of Italian Cookies
 \$48 per person

The Italian Experience - On The Hot Side

Medley of Fresh Field Greens, English Cucumber, Garbanzo Beans,
 Scallions, Cherry Tomatoes, Ginger Vinaigrette Dressing
 Gulf Shrimp and Penne Pasta Salad with Pesto
 Portobello Mushrooms and Grilled Vegetables with White Balsamic Vinaigrette
 Assortment of Freshly Baked Rolls and Butter
 Grilled Pacific Salmon, Florida Citrus Lemon Butter Sauce
 Panko-Crusted Chicken Breast, Sun-Dried Tomato and Basil Cream
 Tarragon Laced Basmati Rice
 Medley of Seasonal Vegetables with Roasted Sweet Peppers
 Assortment of French Pastries and Fruit Tarts
 \$43 per person



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PLATED LUNCH

Please select one entrée and two additional courses to create your own custom menu.

All entrees will be served with Chef's choice of appropriate starch and vegetable.

A minimum of three courses including an entrée must be served.

All selections include a variety of freshly baked rolls, sweet creamery butter, coffee, decaffeinated coffee, herbal and iced teas.

Soup & Salad Selections

Chef's Specialty Soup of the Day \$9

Organic Baby Field Greens with Balsamic Vinaigrette \$9

Oak Leaf, Radicchio and Mache, Gorgonzola, Honeyed Walnuts
and Cherry Tomatoes with Basil Olive Oil Vinaigrette \$10

Caesar Salad, Parmesan Lace with Sun Dried Tomatoes \$10

Tomato and Homemade Mozzarella layered
with Fresh Basil and Extra Virgin Olive Oil \$12

Entrée Selections

Homemade Round Ravioli
with Spinach and Ricotta, Served with Mascarpone Cream Sauce \$22

Herbed Rubbed Grilled Chicken
with Wild Mushrooms and Roasted Potatoes \$24

Seared Red Snapper
with Sautéed Spinach Red Pepper Coli \$28

Marinated Seared Flank Steak
with Seasonal Vegetables and Caramelized Onion Mashed Potato \$28

Dessert Selections

Delightful Florida Lemon Cake \$8

Selection of Italian Cookies \$8

Key Lime Tart, Wild Berry Coli \$9

Classic Tiramisu \$9



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BOX LUNCH

*Box lunches include potato chips, pasta and vegetable salads,
a red apple, two freshly baked cookies, and a choice of bottled water or soft drink.*

Tuna Salad Wrap

White Albacore Tuna Salad with Lettuce and Tomato
Served in a Soft Tortilla Wrap
\$22

Ham and Swiss Hoagie

Black Forest Ham and Swiss Cheese
Lettuce & Tomato
Served on a Hoagie Roll
\$22

Club Wrap

Sliced Oven Roasted Turkey Breast and Black Forest Ham with Swiss Cheese
Lettuce and Tomato
Served in a Soft Tortilla Wrap
\$25

Vegetable Wrap

Grilled Vegetables wrapped in a Soft Tortilla Shell
\$25



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CANAPES

All canapés are sold in 25 piece sets.

Selection A

Cherry Tomato filled with Herbed Goat Cheese
Bruschetta topped with Spinach or Marinated Diced Tomato with Fresh Mozzarella
Hot Gratin Mushroom Caps with Italian Parsley and Parmesan Cheese
Cucumber topped with Cream Cheese and Smoked Salmon
Cherry Tomato and Mozzarella Skewer with Basil
Skewer of Cacciatorini Salami and Provolone Cheese
Rolls of Prosciutto with Asparagus and Goat Cheese
Phyllo Dough Filled with Ricotta Cheese and Spinach
Chicken and Vegetable Skewer
Assorted Mini Pizzas
\$4 per piece

Selection B

Cucumber Cups or Mini Bellini with Crème Fraiche, Red Onion and Sevruga Caviar
Wild Mushrooms with Goat Cheese in Puff Pastry
Tuna Tartare wrapped in Cucumber Slices
Asparagus Tips with Fontina Cheese in Phyllo
Puff Pastry Basket filled with Grilled Seasonal Vegetables
Warm Brie Cheese with Hazelnut Honey on Toast Points
Mini Tempura Crab Cakes
Scallops and Mushrooms Skewer
Arancini - Fried Rice filled with Mortadella and Fresh Mozzarella
Quail Egg Crostini
\$5 per piece

Selection C

Shrimp Cocktail with Cocktail Sauce
Coconut Shrimp, Sweet & Sour Sauce
Grilled Marinated Shrimp
Assorted Brochettes - Lamb, Beef and Chicken with Dipping Sauces
Steamed Crab Legs (Served Chilled), Grained Mustard Sauce
Homemade Sausage Patties
Breadsticks wrapped with Prosciutto
Oyster Rockefeller
\$6 per piece



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DISPLAY AND SPECIALTY ITEMS

Crudités

Seasonal Selection of Fresh Vegetables, Dipping Sauce
\$7 per person

Cheese Display

Selection of Imported and Domestic Cheeses with Seasonal Sliced Fruit,
Homemade Breads & Crackers
\$22 per person

Bruschetta

Hummus, Olive Tapenade, Balsamic Marinated Tomatoes, Eggplant, Zucchini,
Red Onion, Yellow Squash and Exotic Mushrooms served with Grilled Tuscan Breads
\$12 per person

Antipasto Station

Olives, Homemade Breadsticks, Prosciutto, Imported Salami and Dry Sausage,
Roasted Bell Peppers, Grilled Marinated Eggplant and other Italian Delicacies
\$20 per person

FRESH SEAFOOD ON ICE

Freshly Shucked Oysters and Clams on the Half Shell
\$5 per piece

Sushi, Assorted Maki Rolls and Vegetarian California Rolls
\$5 per piece

Jumbo Gulf Shrimp, Cocktail and Cognac Sauce
\$6 per piece

Florida Stone Crab Claws
(Available only from October 15 - May 15)
\$7.50 per claw



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CARVING STATIONS

Chef's Fee of \$100 applies to all carving stations.

Glazed Baked Ham

Selection of Mustards, Butter Milk Biscuits

(Serves Approximately 35 People)

\$275

Whole Oven-Roasted 20 lb. Turkey

Silver Dollar Rolls, Mayonnaise and Cranberry Relish

(Serves Approximately 30 People)

\$275

Roasted Leg of Lamb

Cumberland Sauce, Herb Rolls

(Serves Approximately 30 People)

\$350

Roasted New York Strip of Beef in Pepper Crust

Creamed Horseradish, Mustard, Sourdough Rolls

(Serves Approximately 30 People)

\$375

Stuffed Roasted Baby Suckling Pig

Homemade Sausage Patties, Roasted Shallots and Chestnuts, Apple Sauce

(Serves Approximately 40 People)

\$475

Whole Roasted Tenderloin of Beef

Creamed Horseradish, Mustard, Whole Wheat Rolls

(Serves Approximately 20 People)

\$375

Whole Roasted Steamship Round of Beef

Creamed Horseradish, Mustard, Silver Dollar Rolls

(Serves Approximately 75 People)

\$800



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BUFFET DINNER

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Casual Island Cookout

Tossed Salad, Cherry Tomatoes, Cucumbers and Onions
 Red Bliss Potato Salad with Red Onion and Dill
 Creamy Cole Slaw
 Assortment of Rolls and Breads
 Grilled Hamburgers and Hot Dogs
 served with Sliced Cheeses, Tomatoes and Bermuda Onions
 Barbecue Marinated Chicken Breast
 Mesquite Smoked Ribs
 Sweet Corn-on-the-Cob
 All American French Fries
 Sliced Tropical Fruits
 Assorted Cookie Display
 \$65 per person

Sunset

Baby Organic Greens Tossed with Lemon-Thyme Vinaigrette
 Chorizo and Potato Salad, Cumin Honey Dressing
 Seasonal Fresh Fruit Display
 Selection of Homemade Breads
 Baked Free-Range Chicken Breast Wrapped in Apple Wood Smoked Bacon
 Slow Roasted Pork Loin Crusted with Dijon Mustard and our Special Seasoning
 Garlic-Creamed Potatoes
 Chef's Selection of Seasonal Vegetables
 Assorted Mini Pastries
 \$75 per person



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BUFFET DINNER

Gulf Shores

Organic Baby Spinach Salad tossed with Bacon Vinaigrette
 Tomato and Homemade Mozzarella layered with Fresh Basil with Extra Virgin Olive Oil
 Sautéed Mussels with Shallots and Sweet Leeks, served with Crusty Whole Grain Bread
 Selection of Homemade Breads
 Grilled Free-Range Chicken Breast with Sautéed Wild Mushrooms
 Herb Crusted Salmon Fillet
 Asian Marinated Flank Steak
 Horseradish Mashed Potatoes
 Fresh Wild Rice
 Grilled Vegetables
 Fruit Kabobs
 Assorted Cheesecake Display
 \$88 per person

Island Beach Barbecue Buffet

Field Greens Calypso, Raspberry-Tamarind Dressing
 Roasted Plantains
 Calamari Salad
 Roasted Corn, Black Beans and Smoked Tomato, Crumbled Goat Cheese
 Assorted Fresh Baked Breads and Rolls
 Barbecue Chicken Breast
 Jumbo Shrimp and Cherry Tomato Skewers
 Flank Steak Marinated in Key Lime, Garlic Cilantro and Malibu
 Stuffed Roasted Baby Suckling Pig
 Creamy Cole Slaw
 Baked Sweet Potato
 Black Beans and Rice with Coconut Milk
 Fried Plantains
 Key Lime Pie, Pineapple Rum Cake, Rum Baba with Fresh Fruit
 \$95 per person



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BUFFET DINNER

Marco Island Delight

Mixed Garden Greens, Selection of Dressings
 Red Bliss Potato Salad with Red Onion and Dill
 Penne Pasta Salad with Blue Cheese and Vine Ripe Tomatoes
 Assorted Homemade Breads
 Sesame Chicken Skewer, Zesty Peanut Sauce
 Jumbo Lump Crab Cakes, Mango Chutney
 Pan Seared Atlantic Salmon, Butter-Dill Sauce
 Slow Roasted Angus Beef Tenderloin, Red Wine Reduction
 Roasted Garlic New Potatoes
 Sweet Corn-on-the-Cob
 Grilled Vegetables
 Key Lime Pie
 Banana Rum Cake
 \$100 per person

New England Clam Bake

New England Clam Chowder
 Mixed Field Greens
 Potato Salad and Three-Bean Salad
 Corn Bread
 Live Maine Lobster (one per person)
 New England Steamed Clams and Steamed Mussels
 Chourico (Portuguese Sausage)
 Barbecue Marinated Chicken Breast
 Baked Beans
 Corn-on-the-Cob
 Red Bliss Potatoes
 Perfect Ending Dessert Table
 \$110 per person



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BUFFET DINNER

The Italian Experience - Uno

Fresh Field Greens with Balsamic Vinaigrette
 Tomato and Onions topped with Gorgonzola Cheese
 Steamed Mussels in a Light Tomato Sauce with Grilled Garlic Bread
 Selection of Specialty Italian Breads
 Penne Pasta, Eggplant and Shrimp in Tomato Sauce
 Pork Loin Scallopini with Marsala Sauce and Mushrooms
 Roasted Sea Bass Filet topped with Grained Mustard Sauce, Mashed Potatoes and Sweet Onions
 Selection of Italian Cookies and Assortment of Mini Fresh Fruit Tartlets
 \$80 per person

The Italian Experience - Due

Roasted Shrimp Marinated with Fresh Thyme, Cocktail Sauce
 Baby Field Greens with Balsamic Vinaigrette
 Tomato and Homemade Mozzarella layered with Fresh Basil and Extra Virgin Olive Oil
 Selection of Specialty Italian Breads
 Penne Pasta with Fresh Tomato Sauce and Basil
 Homemade Round Ravioli with Spinach and Ricotta, served with Mascarpone Cream Sauce
 Selection of Italian Cookies and Assortment of Individual Pastries
Optional Carving Station
 Roasted Pork Loin Served with Horseradish Sauce and Mashed Potatoes
 \$88 per person

The Italian Experience - Tre

Baby Field Greens with Balsamic Vinaigrette
 Tomato and Homemade Mozzarella layered with Fresh Basil and Extra Virgin Olive Oil
 Roasted Shrimp and Scallops Skewer, Sun Dried Tomato-Basil Sauce
 Grilled Marinated Vegetables with Extra Virgin Olive Oil and Herbs
 Selection of Specialty Italian Breads
 Homemade Ravioli Stuffed with Roasted Veal, Sautéed with Butter and Sage, Veal Glace
 Roasted Halibut Filet Topped with Sweet Pepper Sauce served with Sautéed Spinach
 Selection of Italian Cookies and Assortment of Individual Pastries
 Carving Station with Roasted Angus Beef Tenderloin, Horseradish Sauce,
 Mashed Potatoes and Assorted Rolls
 \$92 per person



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PLATED DINNER

Select appetizers, pastas, entrées and desserts to create a unique, multi-course dining experience for your guests. Prices are based on serving one pre-chosen menu to entire group.

Cold Appetizers

Organic Baby Field Greens with Balsamic Vinaigrette \$10

Tomato and Homemade Mozzarella layered
with Fresh Basil and Extra Virgin Olive Oil \$14

Prosciutto San Daniele paired with Fresh Seasonal Fruit \$15

Smoked Salmon served with Shaved Fresh Fennel and Black Olives \$16

Hot Appetizers

Homemade Seasonal Soup \$10

Roasted Portobello Mushroom Caps with Basil Puree and Extra Virgin Olive Oil \$12

Homemade Veal Sausage served with Sautéed Spinach and Red Wine Reduction \$15

Composed Salad of Roasted Shrimp, Baby Organic Field Greens,
Lemon Vinaigrette \$16

Pasta

Imported Penne Pasta Sautéed with a Bolognese Style Veal Ragu \$22

Imported Farfalle Pasta with Jumbo Gulf Shrimp,
Shaved Zucchini in Tomato Sauce \$24

Homemade Round Ravioli Filled with Spinach and Ricotta Cheese
in a Mascarpone-Parmesan Cream \$24

Imported Orecchiette Pasta Sautéed with Green Peas, Mushrooms
and Mascarpone Cream Sauce \$24



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Please select appetizers, pastas, entrées and desserts to create a unique, multi-course dining experience for your guests. Prices are based on serving one pre-chosen menu to entire group.

Entrees

Grilled Free-Range Chicken Breast served with
Sautéed Wild Mushrooms and Roasted Potatoes with Fresh Herbs \$48

Roasted Marinated Pork Tenderloin served with
Sautéed Napa Cabbage and Port Wine Reduction \$50

Grilled Salmon Fillet paired with
Sautéed Spinach and Shallots, Extra Virgin Olive Oil and Herbs \$50
Skewer of Jumbo Gulf Shrimp, Eggplant and Tomato served over Steamed Rice \$58

Grilled Angus Beef Tenderloin served with
Parmesan Mashed Potatoes, Sautéed Spinach and Rosemary Sauce \$60

Herb Crusted Sea Bass, Roasted and served with Sautéed Zucchini \$65

Duet Plate of Grilled Sea Bass with Wild Mushrooms and
Angus Beef Tenderloin with Sautéed Spinach, Parmesan Mashed Potatoes \$78

Desserts

Chocolate Mousse Dome with Vanilla Crème Heart and Milk Chocolate Sauce \$12

Strawberry Tart with Homemade Whipping Cream \$12

Classic Tiramisu

Espresso-Soaked Ladyfingers Layered with Sweet Mascarpone Cream \$12

Tasting Trio of Desserts \$20



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CHEF'S TASTING MENU

This tasting menu is designed for a minimum of 30 guests.

Smoked Duck Prosciutto and Roasted Apples,
Served with Shallots and Hazelnut
2005 Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand

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Imported Carnaroli Rice with Porcini Mushrooms
Roasted Jumbo Scallops
2003 Chianti Classico, Villa Cafaggio, Tuscany

~

Roasted Sea Bass Served with White Turnips
Balsamic Sauce Reduction
2000 Barolo, Cascina Ballarin, Bussia, Piemonte

~

Grilled Lamb Chops with Fresh Herbs and Sautéed Spinach
2005 Shiraz, Peter Lehmann, Barossa, Australia

~

“Exquisite Chocolate...”
2003 Moscato D’Asti, Vigna Senza Nome, Giacomo Bologna, Piemonte

Tasting Menu \$150
Wine Pairing \$60



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BAR INFORMATION

Cash Bar

Bartender Fee of \$50.00 per hour per bartender. One bartender required for every 75 guests.
Bartender Fee will be waived if bar revenue exceeds \$1,000.00.

Cashier Fee of \$50.00 per hour, per cashier.

Beverage pricing will be adjusted to include sales tax and gratuity, rounded to the nearest \$0.50.
Groups of less than 25 people can use an existing resort bar, if available, during normal business hours with above fees being waived.

Host Unlimited Bar (Open Bar)

An open bar is charged per guest, per hour with a two-hour and 25 guest minimum.

Call Brand Bar: \$18.00 per guest for first hour, \$15.00 per guest for each additional hour

Premium Brand Bar: \$20.00 per guest for first hour, \$18.00 per guest for each additional hour

Super Premium Brand Bar: \$22.00 per guest for first hour, \$20.00 per guest for each additional hour

Limited Bar (Beer and Wine): \$16.00 per guest for the hour, \$14.00 per guest for each additional hour

Open Bar - Charged by Consumption

Liquor, beer and wine selections to be determined by Client.

Liquor and beer are charged per drink by consumption.

Wine is charged per bottle by consumption.

<i>Call Branks</i> \$8.00 per pour	<i>Premium Brands</i> \$9.00 per pour	<i>Super Premium</i> \$10.00 per pour
<u>Vodka</u> Smirnoff or Skyy	<u>Vodka</u> Absolut or Stolichnaya	<u>Vodka</u> Belvedere Grey Goose or Chopin
<u>Gin</u> Beefeater, Bombay, Gordon's	<u>Gin</u> Bombay Sapphire Tanqueray	<u>Gin</u> Tanqueray No. 10
<u>Rum</u> Bacardi or Captain Morgan	<u>Rum</u> Mt. Gay Meyers or Malibu	<u>Tequila</u> Patron Anejo or Silver
Tequila Jose Cuervo Gold	<u>Tequila</u> Jose Cuervo 1800	<u>Whiskey/Bourbon</u> Makers Mark
<u>Whiskey/Bourbon</u> Jim Beam Canadian Club	<u>Whiskey/Bourbon</u> Jack Daniels VO; Crown Royal	<u>Scotch</u> Johnny Walker Black Label Chivas Regal
<u>Scotch</u> Blended: J&B; Cutty Sark Single Malt: Dalmore	<u>Scotch</u> Dewars Johnny Walker Red Glenfiddich or Glenlivet	

Specialty liquors can be added to any bar upon request.



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BEER & WINE

Beer

<i>Domestic Beer</i>	<i>Imported Beer</i>
Budweiser	Amstel Light
Bud Light	Corona
Michelob Ultra	Guinness
Miller Lite	Heineken
Coors Light	Becks
Samuel Adams (\$6) \$5 per bottle	\$6 per bottle

Wine

House Wine	Per Bottle
Toso, Brut, Mendoza, Argentina (Sparkling)	\$39.00
Chardonnay, Cartlidge & Browne, Napa Valley	\$39.00
Pinot Gris, Bodegas Lurton, Valle del Uco, Argentina	\$39.00
Irony Merlot, Napa Valley	\$39.00
Irony Cabernet Sauvignon, Napa Valley	\$39.00
Sparkling Wine/Champagne	
Prosecco, Zardetto, Brut, Conegliano NV, Italy	\$45.00
Domaine Chandon, Brut, California NV	\$50.00
Domaine Carneros, By Taittinger, Brut, Napa 2002	\$68.00
Perrier Jouët, Grand Brut, Epernay NV	\$88.00
White Wine	
Reisling, Saarstein, Mosel-Saar-Ruwer	\$60.00
Pinot Grigio, Cesari Duetorri, Italy	\$50.00
Sauvignon Blanc, Consentino, Napa	\$65.00
Chardonnay, FreeMark Abbey, Napa Valley	\$65.00
Red Wine	
Pinot Noir, Erath, Oregon	\$65.00
Chianti Classico, Morli Neri, Tuscany	\$60.00
Merlot, Atalon, Napa	\$65.00
Cabernet Sauvignon, Adelaida "SLO", Paso Robles	\$75.00
Valpolicella Superior Ripasso (baby Amarone) Veneto	\$75.00



Marco Beach
OCEAN RESORT®

SIGNATURE DRINKS

*Liven up your event with a welcome cocktail or signature drink.
Our bartenders can mix up an unlimited number of tasty creations.*

Jamaican Green Tea

Jamaican Rum, Grand Marnier, Melon Liqueur and Pineapple Juice

Southern Beach Bell

Southern Comfort, Captain Morgan, Peach Schnapps, Orange Juice
Splash of Grenadine

Golden Margarita

Made with Anejo Tequila and Grand Marnier

Liquid Mojo

Captain Morgan, Malibu, Blue Curacao, Melon Liqueur, Pineapple
Splash of Citrus Mix

The Relaxer

Crown Royal, Malibu, Peach Schnapps, Cranberry Juice and Orange Juice

Queen Bloody Mary

Made with Grey Goose Vodka, Quinn Olives

Marco Island Tonic

Bacardi Limon, Apricot Brandy, Lime Juice, Pineapple Juice
Splash of Tonic

\$11.00 per drink



Marco Beach
OCEAN RESORT®

MARTINIS

Bombay Sapphire Dirty Martini

Bombay Sapphire Gin, Olive Juice, Blue Cheese Stuffed Olives

Cosmopolitan

Absolut Citroen, Cointreau, Splash of Cranberry

Appletini

Van Gogh Wild Apple Vodka, Apple Liqueur, Splash of Triple Citrus Mix

Washington Appletini

Crown Royal, Apple Liqueur, Splash of Cranberry

Razztini

Stoli Raspberry, Raspberry Liqueur, Splash of Cranberry, Splash of Sprite

Watermelon Jolly Rancher Martini

Smirnoff Watermelon, Watermelon Liqueur, Splash of Cranberry, Splash of Sprite

Pomegranate Martini

Grey Goose, Pomegranate Liqueur, Splash of Cranberry, Splash of Club Soda

Mid Town Manhattan

Crown Royal, Cinzano Sweet Vermouth

Sale e Pepe Martini

Belvedere Vodka, Cinzano Dry Vermouth

Italian Lemon Ice

Absolut Citroen, Pallini Limoncello, Fresh Lemon

\$12.00 per drink