BREAKFAST

CONTINENTAL
Orange | Grapefruit | Cranberry Juice
Butter Croissants | Danish | Muffins
Lemon Pound Cake
Sweet Butter & Preserves
Freshly Brewed Coffee, Decaffeinated, Assorted Teas
Tropical Fruit

AMERICAN
Orange | Grapefruit Juice
Scrambled Eggs | Garden Chives
Smoked Bacon
Sausage Links
Breakfast Potatoes | Roasted Peppers
Assorted Breakfast Pastries
Fruit Salad
Sweet Butter & Seasonal Preserves
Freshly Brewed Coffee, Decaffeinated, Assorted Teas

WRAPS & TACOS
Freshly Squeezed Orange Juice, Cranberry
Season's best Melon, Chili Lime Syrup
Pre-made or Chef Attended Wraps & Tacos
Warm Flour Tortillas
Scrambled Eggs, Stewed Black Beans, Chorizo,
Tomato, Shredded Cheddar, Sour Cream
Fire Roasted Salsa Verde
Arepa
Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Attending Chef required 100
Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
BREAKFAST ADDITIONS
Rolled | Warm Milk | Brown Sugar or Maple Syrup
Raisins | Roasted Apples | Cinnamon, Berries
Cinnamon French Toast | Pecans
Maple Syrup | Powdered Sugar
Smoked Salmon | Toasted Mini Bagels
Chive Cream Cheese | Capers | Onions
Cranberry Granola | Pumpkin Seeds
Greek Yogurt | Seasonal Blueberries
Traditional Pancake | Honey Ricotta | Nutella | Maple Syrup

BEVERAGES
Mango | Melon | Rice Milk & Fresh Mint Smoothie
Green Apple | Celery | Kale | Spinach
Ginger | Flax Juice
Homemade Swiss Hot Chocolate
Marshmallows | Roasted Almonds
Orange | Organic Carrot | Ginger | Agave Syrup
Berries Smoothie

BLOODY MARY BAR
Vodka | Gin | Spices & Hot Sauce | Celery
Olives | Pickled Green Beans
Bloody Caesar
LUNCH BOX

VEGETARIAN 🍗
Red Organic Quinoa Salad
Black Bean & Rice Vegetable Spinach Wrap
Chili Broccoli, Three Bean Chili & Broccoli
Chocolate Chip Cookies

TEX-MEX
Chicken or Beef Wrap | Black Beans Spread
Corn Pico de Gallo
Jicama Cucumber Salad
Seasonal Melon | Chili Lime Syrup

PACIFIC RIM
Tamarind Glazed Salmon
Vegetable Pad Thai Salad
Edamame Tofu Salad | Sesame Soy Vinaigrette
Lemon Bar

FRONT RUNNER
Caprese Salad
Vegetable Orzo Salad, Vinaigrette
Chicken Panini
Oven Dried Tomato | Smoked Mozzarella
Caramelized Balsamic Onions
Raisin Bar

All lunch boxes include bottled water
Minimum of 10 selected lunch box

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
BUFFET LUNCH

SEABISCUIT

Choice of One
Tomato Soup with Basil Cream
New England Clam Chowder

Choice of Two
Chopped Salad, Ranch Dressing & Balsamic
Vegetable Wheatberry Salad Homestead Grilled Vegetable
Mediterranean Vinaigrette
Egg Salad Quinoa & Edamame Salad

Mini Sandwiches on Assorted Rolls & Pretzel Bread
Roast Beef, Smoked Turkey, White Albacore Tuna,
Marinated Portobello
Pickles, Lettuce, Tomato, Cheese
Kettle Chips

Choice of Two
Assorted Cookies
Lemon Squares
Fruit Salad
Brownies

Artisan Bread & Sweet Butter
Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
AFFIRMED

Hummus & Baba Ghanoush
Toasted Pita Chips
Falafel
Greek Salad & Feta
Cracked Tabouleh Salad

Hariisa Marinated Chicken Kebab
  Lemon Orzo Pasta
Slow Braised Beef Short Rib Grilled
  Couscous | Artichokes | Sun Dried Tomatoes
Seared Atlantic Salmon Dill Sauce
  Kale | Kalamata Olive Rice Pilaf | Mediterranean Ratatouille

Choose of Two
Caramelized Lemon Tart
Candied Orange & Milk Chocolate Cake
Roasted Hazelnut Pot de Crème
Limoncello Fruit Salad

Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
AMERICAN PHAROAH

Choose of Three
Waldorf Salad
  Granny Smith Apples | Walnuts, Celery
Broccoli Slaw Blanched Mix with Yogurt
  Passion Fruit Dressing
Roasted Fingerling Potato Salad
  Avocado | White Balsamic Dressing
Iceberg Wedge
  Tomatoes | Cucumbers | Carrots | Pepper Ranch Dressing

Baked Chicken | Buttermilk Biscuits
Barbecue Beef Brisket | Mesquite Barbecue Sauce
Garlic Cumin Pork Loin
Atlantic Salmon | Citrus Sauce
Double Smoked Baked Beans
Smashed Potatoes | Sour Cream & Cheese
Buttery Sweet Corn on the Cob

Choose of Two
Brandied Cherry Chocolate Cake
Pecan Caramel Bar & Sea Salt
Key Lime Pie
Sliced Watermelon Wedge

Artisan Bread & Sweet Butter
Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
THEMED BREAKS

RACE BOOK
Tortilla Chips, Guacamole & Salsa
Carrot & Celery Sticks with Ranch & Blue Cheese Dressing
Chicken Wings
Choice of Sauce, Buff, Sriracha, Lemon Pepper & Honey Garlic
Mini Corn Dogs
Jalapeño Poppers (Mac & Cheese Balls)
Pretzel Bites, Cheddar Cheese Sauce

AT THE MOVIES
Popcorn | Regular, White Cheddar, & Caramel
Assorted Candy Bars & Candy
Milk Chocolate M&Ms Plain & Peanut
Mini Salted Pretzels, Yellow Mustard
Nacho & Cheese

WARM COOKIE BREAK
Assorted Homemade Cookies:
Chocolate Chip, Oatmeal Raisin,
Peanut Butter, White Chocolate
Macadamia Nut
Whole Milk, Low Fat Milk, Soy Milk
Iced Coffee

CREATE YOUR OWN TRAIL MIX
Selection of Nuts, Seeds, Dried Fruit, & Sweets
Homemade Power Bars

Prices are exclusive of 6% sales tax and 20% service charge | 20 guests minimum
ASSORTED BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee, Assorted Teas
Orange, Grapefruit, Apple & Cranberry Juice
Lemonade, Ice Tea
Assorted Soft Drinks
Still & Sparkling Mineral Waters
Assorted Energy Drinks
Monster, Coconut Water
Red Bull, Regular, Sugar Free & Blueberry, Cranberry Tropical
<table>
<thead>
<tr>
<th></th>
<th>Item 1</th>
<th>Item 2</th>
<th>Item 3</th>
<th>Item 4</th>
<th>Item 5</th>
<th>Item 6</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Vegetable Chopped Salad</td>
<td>Farro</td>
<td>Quinoa</td>
<td>Light Honey Goat Cheese Dressing Jicama Juliene</td>
<td>Naked Adena Burger</td>
<td>Kale Cole Slow</td>
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<tr>
<td>2</td>
<td>Rainbow Cauliflower</td>
<td>Red Quinoa</td>
<td>Arugula</td>
<td>Shaved Parmesan</td>
<td>White Balsamic</td>
<td>Roasted Lemon Thyme Chicken</td>
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<td>3</td>
<td>Chilled Spring Pea Soup</td>
<td>Goat Cheese Cream</td>
<td>Garden Mint</td>
<td>Parmesan Chicken Piccata</td>
<td>Tomato Basil Orzo Pasta</td>
<td>Grilled Zucchini</td>
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<tr>
<td>4</td>
<td>Heirloom Tomatoes</td>
<td>Mozzarella</td>
<td>Light Garlic Croutons</td>
<td>Basil Salsa</td>
<td>Mirin Soy Atlantic Salmon</td>
<td>Ginger Scallion Fried Rice</td>
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<tr>
<td>5</td>
<td>Tortilla Soup</td>
<td>Blue Corn Chips</td>
<td>Cilantro</td>
<td>Queso Fresco</td>
<td>Grilled Skirt Steak</td>
<td>Chimichurri</td>
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<tr>
<td>6</td>
<td>Organic Kale</td>
<td>Avocado</td>
<td>Soaked Raisins</td>
<td>Spicy Almonds</td>
<td>Pecorino Cheese</td>
<td>Braised Adena Short Rib</td>
</tr>
</tbody>
</table>

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
HORS D’OEUVRES

COLD
Field  |  Caprese on a Stix | Garden Basil | Balsamic Syrup | Fine Diced Greek Salad | Feta | Kalamata Olives | Vegetable & Avocado Summer Roll | Sweet Chili Sauce | Hummus | Cherry Tomato | Crispy Pita | Hollowed Strawberry | Peppered Mascarpone | Aged Balsamic

Farm  |  Cured Parma Ham | Melon | Balsamic Reduction | Pulled Smoked Chicken | Brandied Apricot | Nut Cracker | Adena Beef Tenderloin | Roquefort Shortbread | Horseradish Cream | Sliced Chicken Breast | Asparagus Salad | Plum Sauce Glace | Candied Maple Bacon | Boursin | Garlic Crumbs

Ocean  |  Ahi Tuna Poke | Juicy Pear | Pine Nuts | Mint | Dungeness Crab | Water Melon | Curry Aioli | Pacific Shrimp | Thai Barbecue Sauce | Pickled Jicama | Salmon Tartar | Zucchini | Togarashi | Rice Cracker | Bay Scallop Ceviche | Farm Peppers | Lime | Cilantro

HOT
Field  |  Salt Baked Mini Potato | Pancetta & Cheddar Cheese | Portobello Mini Quiche | Asiago Cheese | Spanakopita | Peppered Greek Yogurt | Crispy Vegetable Spring Roll | Mint Syrup

Farm  |  Ham Croquettes | Honey Dijon | Adena Beef Slider | Tomato & Onion Marmalade | Crispy Chicken Osso Bucco | Garlic Chili | Mini Frank “The Works”

Ocean  |  Maryland Crab Cake | Lemon Aioli | Tempura Prawns | Soy Chili Dip | Salmon Piccata | Citrus Chutney | Rice Flake Crusted Shrimp | Black Pepper Caramel

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
SALAD
Asian Chicken Salad
- Pulled Chicken | Savoy Cabbage | Red Onions | Cilantro | Lime
- Crispy Wonton | Salted Peanuts | Sweet Chili Dressing
Organic Kale Salad
- Young Kale | Avocado | Soaked Raisin | Juicy Pear
- Grated Pecorino | White Balsamic
Crab Louie
- Crabmeat | Iceberg Lettuce | Heirloom Tomato | Chives
- Traditional Louie Dressing

SLIDER
BBQ Pulled Chicken Slider
- Pineapple Ketchup | Crispy Onions
Adena Beef Slider
- Cheddar Cheese | Butter Lettuce | Tomato | Pickles
Salmon Slider
- Cucumber Relish | Dill Sour Cream | Arugula

PASTA
Penne
- Italian Sausage | Spicy Basil Tomato Sauce | Oregano
Roasted Spinach Ravioli
- Arugula | Garden Peas | Basil Pesto | Mozzarella | Gemelli
- Parmesan Cream | Broccolini | Crispy Prosciutto | Crushed Red Chili
Garlic Herb Focaccia

SUSHI, SASHIMI & POKE (2 Pieces Each)
Nigiri & Sushi Roll | Black & White Rice
- Spicy Ahi Tuna | Shrimp | Salmon & Avocado
Sashimi
- Yellow Tail | Atlantic Salmon | Ahi Tuna | Snapper
- Low Sodium Soy Sauce | Wasabi | Pickled Ginger
Poke
- Yellow Fin Poke
- Soy | Sesame Oil | Pineapple | Hawaiian Sea Salt | Thai Basil
- Red Snapper Poke
- Ginger | Red & Green Onion | Seaweed | Red Chili Flakes

RISOTTO
Italian Arborio Rice | Grana Padano Parmesan
Wild Mushrooms | Sweet Peas & Snow Peas
Chicken Breast | Tiger Prawns | Roasted Octopus

DESSERT
Long Stem Strawberry Tree
- Grand Marnier Vanilla | Dark Chocolate Rum
Nutella Dip
- Lemon Squares | Raspberry Tart | Walnut Brownie
Chocolate Truffles
- Vanilla & Honey Yogurt Panna Cotta

Prices are exclusive of 6% sales tax and 20% service charge | 40 guests minimum
RECEPTION PLATTERS

FRUIT
Tropical Mango | Pineapple | Papaya
Seasons Best Melon | Honeydew | Cantaloupe | Watermelon
Strawberries | Raspberries | Blueberries
Rosemary Orange Honey

CREAMERY
Hand Crafted Californian & International Cheese Selection
Italian Parmesan | Irish Cheddar | Normandy Brie | Italian Gorgonzola
Laura Chenel Goat Cheese | Wisconsin Farm Stead Asiago
Smoked Gouda
Red Flame Grape | Dried Apricots & Figs | Walnuts & Almond
Artisanal Bread | Lavash | Crackers

CHARCUTERIE
Parma Ham | Sopressata | Italian Mortadella | Capicola
Austrian Smoked Speck | Cooked Ham | Spanish Chorizo
Tomato & Onion Marmalade | Grain Mustard | Orange Dijon
Rosemary Kalamata Olives | Balsamic Cipollini
Artisanal Breads | Garlic Grissini

Prices are exclusive of 6% sales tax and 20% service charge | 40 guests minimum
PLATED DINNER

**POST POSITION ONE:** Choose One
- Jumbo Lamp Crab Cake | Mango Jalapeno Salsa | Kale & Jicama
- Grilled Tiger Prawns | Avocado Toast | Charred Pineapple | Lemon
- Smoked Chicken Boniato Puree | Roasted Shiitake | Sweet Peas | Caviar | Pecorino
- Mozzarella French Toast | Smoked Salmon | Chive Cream Fraiche | Crispy Capers
- Thai Beef Salad | Meze Green Papaya | Cilantro | Red Onions | Red Chili
- Crispy Rice Noodles
- Mediterranean Hummus | Baba Ghanoush | Feta | Kalamata Olives
- Pappadom

**POST POSITION TWO:** Choose One
- Salt Roasted Golden Beets | Goat Cheese | Candied Pecans | Arugula
- Passion Fruit Vinaigrette
- Heirloom Tomatoes | Burrata | Crispy Pancetta | Focaccia Croutons
- Balsamic Glaze
- Cesar Romaine Lettuce | Parmesan | Light Garlic Dressing
- Field Greens | Poached Pear | Asparagus | Balsamic Raisins | Blue Cheese
- Lemon Brown Sugar Vinaigrette
- Kale | Avocado | Red Grapes | Pine Nuts | Grated Pecorino | Roasted Shallot Dressing
- Mache Salad | Dijon Grilled Watermelon | Jicama Straw | Crumbled Feta
- Pomegranate Reduction

**POST POSITION THREE:** Choose One
- Wild Salmon | Lemon Quinoa | Maple Glazed Asparagus | Chive Beurre Blanc
- Soy Seared Snapper | Crab Fried Rice | Sesame Bok Choy | Light Teriyaki
- Rice Flake Crusted Sole Grilled Praws | Fennel & Leek Slaw | Sweet Potato Chili Mango
- Adena Braised Short Rib | Polenta Cake | Root Vegetables | Baby Carrots
- Crispy Shallots
- Dijon Chicken Breast | Orange Orzo Pasta | Melted Leek | Merlot Reduction
- Double Cut Pork Chop | Farro Risotto | Honey Carrots Apple Chutney Pancetta
- Classic Prime Rib | Gratin Potato | Green Beans & Fire Roasted Peppers
- Au Jus & Horseradish
- Red Vegetable Curry | Black Rice | Thai Basil | Crispy Shallots

**POST POSITION FOUR:** Choose One
- Belgium Chocolate & Almond Cake | Cappuccino Cream | Raspberry Compote
- Passion Fruit Panna Cotta | Mango Coulis | Macadamia Biscotti
- Pineapple Carpaccio | Goji Berries | Orange Rice Pudding | Chocolate Salt
- Almond Berry Tart | Vanilla Anglaise | Brown Sugar & Sour Cream Ice
- Ginger Crème Brulee | Lychee & Lemongrass Salad
- Vanilla Cheese Cake | Nutella Cream | Hazelnut Grissini

All dinners include: Artisan Bread & Sweet Butter
Freshly Brewed Coffee | Decaffeinated
Assorted Teas

Duets Available Upon Request

Prices are exclusive of 6% sales tax and 20% service charge | 30 guests minimum
FLORIDA SUNSHINE
BUFFET MENU

SALAD
Choice of Two
Spring Mix
   Artisan Greens | Carrots | Red Onions | Cucumbers
   Cherry Tomatoes | Balsamic Vinaigrette | Ranch Vinaigrette
Cesar
   Romaine Hearts | Parmesan Cheese | Herbed Croutons
   Caesar Dressing
Potato
   Red Bliss | Mayonnaise | Cilantro | Spicy Mustard | Scallions
Chicken & Broccoli
   Almonds | Mayo | Stone Ground Mustard | Cayenne | Parsley

STARCH
Choice of Two
Roasted Garlic Mashed Potatoes
   Red Bliss | Brown Butter | Chives
Rice Pilaf
   Carrots | Celery | Onion | Bay Leaves
Jardinera Yellow Rice
   Green Peas | Edamame | Peppers | Turmeric
Mac & Cheese
   Elbow Pasta | Aged Cheddar Cream | Japanese Breadcrumbs

VEGETABLES
Choice of Two
Ratatouille
   Japanese Eggplant | Baby Zucchini | Sunburst | Roma Tomato
   Herbs | Baby Bok Choy
Green Beans Almondine
   Toasted Almonds | Garlic Chips | Brown Butter
Broccoli & Carrots
   Steamed | Caramelized Shallot Butter | Herbs

PROTEIN
Choice of Two
Mojo Roasted Pork Loin
   Garlic | Naranja Agria | Cilantro
Grilled Salmon
   Shrimp | Dill Cream Sauce | Citrus Jus | Herbs
Pan Seared Mahi-mahi
   Chablis | Garlic | Tomato Basil Sauce
Chicken Picatta
   Crispy Capers | Garlic | Lemon Butter Sauce | Parsley
Chicken Marsala
   Mushrooms | Garlic | Parsley | Demi Glaze
Grilled Frank Steak
   Chimichurri | Garlic | Parsley | Beef Jus

DESSERTS
Choice of Two
Key Lime
Strawberry Shortcake
Bread Pudding
ROYAL PEGASUS
BUFFET MENU

SALAD
Choice of Two
Baby Kale
  Red Onions | Hard Boiled Egg | Grape tomatoes
  Dressings: Vidalia Onion, Ranch, Thousand Island, Balsamic
Mozzarella
  Fresh Mozzarella | Grape tomatoes | Basil | Balsamic | Olive oil
Edamame
  Romaine lettuce | Crotons | Parmesan Cheese
Crab
  Mango | Mayo | Old Bay | Parsley | Dijon Mustard

STARCH
Choice of Two
Potato Au Gratin
  Sliced Potato | Béchamel | Parmesan Cheese
Truffle Fingerling Potatoes
  Olive Oil | White Truffle Oil | Himalayan Salt
Lobster Mac & Cheese
  Elbow Pasta | Maine Lobster | Aged Cheddar Cream

VEGETABLES
Choice of Two
Roasted Green Beans
  Sliced Honey Mushrooms | Garlic Chips | Pink Himalayan Salt Herbs | Baby Bok Choy
Roasted Vegetable Medley
  Zucchini | Squash | Sweet Peppers | Red Onions
Baby Carrots
  Sauteed | Caramelized Shallot Butter | Herbs

PROTEIN
Choice of Two
Korean Short Ribs
  Scallions | Korean BBQ Sauce
Seared Seabass
  Roasted Peppers | Almonds | Romesco Sauce
Wild Salmon
  Pistachio Crusted | Paprika | Coconut Milk Broth | Leeks
Stuffed Chicken Breast
  Artichokes | Spinach | Feta Cheese | Cream Sauce
Braised Mini Osso Bucco
  Osso Bucco | Wild Mushrooms | Tomato Sauce
Petite Fillet
  Grilled | Shiitake Mushrooms | Beef Jus

DESSERTS
Choice of Two
White Chocolate Mousse
Vanilla Sponge
Chocolate Marble Cheesecake
Our Chef will be delighted to customize a menu to your exact dietary preference.

For booking and additional information please contact
Ray Briels 954-457-6957 | 954-243-5221
Ray.Briels@gulfstreampark.com
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Banquet Menus 2018 | Menus are subject to change

At Adena Farms, we believe in growing healthy, natural, chemical-free food.

Our philosophy is simple – avoid pain and stress to our animals by raising them with the greatest of care in a completely natural setting, using sustainable, free-range farming practices.

Our grass-fed, grass-finished premium beef burgers come from cattle raised at our family-owned farm in Ocala, Florida. Here, our cattle roam and graze freely on more than 90,000 acres, eating fresh Florida grass from start to finish – just the way nature intended. No added growth hormones. No genetically modified feed. And no antibiotics.

We own and operate one of the most modern processing facilities in America right on our farm. We have USDA inspectors on-site ensuring quality, traceability and care every step of the way in delivering our all-natural beef from our farm to your table.

“Our pledge is to provide you with the very best-tasting, all-natural food!”

Frank Stronach, Founder & Owner

Learn more at adenafarms.com