

General Information

FOOD & BEVERAGE REGULATIONS

All Food & Beverage intended for consumption in this facility must be purchased through Fivay High School, Culinary Arts Program. No Food & Beverage may be brought onto or removed from the facility.

DEPOSIT POLICY

A 50% Deposit is due at Signing of Contract. The Balance of Payment and Final Guarantee is required Seven (7) Days Prior to the event by Check. Any Additional charges incurred during the function are due at the conclusion of the event. Tax Exempt Certificates must be provided during initial booking, Failure to do so will result in Administrative Fees.

GUARANTEES

Please advise Fivay, Culinary Arts staff of the exact number of guests attending your event no later than 12:00PM seven (7) days prior to the start of your function. Any functions over 200 guests will require a 30-Day notification. This number will constitute the guarantee and not be subject to reduction. If no guarantee is received at the appropriate time, the expected attendance will be used as the guarantee. Any functions booked seven (7) days or less may incur a 10% late Booking Fee and any functions booked 48 hours or less will incur a 20% late Booking Fee.

CANCELLATION FEES

You may cancel the agreement only upon Written Notice to Fivay High School, Culinary Arts.

Cancellation is subject to the following penalties:

If Cancellation is prior to 30 Days-25% of Function Cost

If Cancellation is prior to 15 Days-50% of Function Cost

If Cancellation is prior to 5 Days-75% of Function Cost

If Cancellation is prior to 1 Day-100% of Function Cost

CANCELLATIONS

In the event that the performance of this Agreement is prevented because of the following: an Act of God, an Inevitable Accident, Fire, Blackout, Strike, Labor Dispute, Rule and Act of Government or other causes beyond the Companies Control, Fivay High School shall be permitted to Cancel this Agreement Without Liability.

FIVAY CATERING MENU

Continental Breakfasts

Morning Coffee and Tea Service \$35.00 Gallon

*Freshly Brewed Coffee, Decaffeinated Coffee
and Tea*

Basic Continental \$10.95

*Chilled Florida Orange
Selection of*

*Assorted Danish Pastries and Muffins served with Butter and Fruit preserves.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea*

One-up Continental \$12.95

*Chilled Florida Orange
Selection of*

*Assorted Danish Pastries and Muffins served with Butter and Fruit preserves.
New York Style Bagels with Cream Cheese.
Fresh Seasonal Melons and Berries with Yogurt.
Freshly Brewed Coffee, Decaffeinated Coffee and Tea*

Full Continental \$14.95

*Chilled Florida Orange and Grapefruit Juices
Assorted Cereals with Milk
Selection of*

*Assorted Danish Pastries and Muffins served with Butter and Fruit preserves.
New York Style Bagels with Cream Cheese.
Fresh Seasonal Melons and Berries with Yogurt
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty English & Flavored Teas*

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Additions to Your Continental Breakfast

Omelette Station \$5.95

A Chef Attended Omelette Station-Featuring Whole Eggs, Egg Whites and Egg Beaters with Gruyere and Cheddar Cheeses, Diced Onion, Pepper Trilogy, Mushrooms, Vine Ripe Tomatoes, Green Onions and A Julienne of Baked Ham & Apple- Wood Smoked Bacon.

Cinnamon French Toast \$4.95

Served with Warm Vermont Maple Syrup, Whipped Butter, and Powdered Sugar

Southern Style Sausage Gravy \$4.25

Served with Warm Buttermilk Biscuits

Yukon Gold Breakfast Hash Potatoes \$2.95

Oven Roasted with Peppers & Onions

Eggs Benedict \$5.75

Traditionally Made with Poached Eggs and Canadian bacon atop Toasted English Muffins and Topped with Hollandaise Sauce

Cheese Filled Blintzes \$4.50

Sweet Cheese Filling Rolled in a Crepe, Topped with Fresh Berry Compote

Hickory Smoked Bacon or Breakfast Sausage \$4.95

Lean Bacon or Sausage Baked and Served Hot

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Plated Breakfasts

Breakfast #1 \$11.50

Chilled Florida Orange Juice
Assorted Mini Muffin & Danish
Fluffy Scrambled Eggs
Apple-Wood Smoked Bacon
Country Style Sausage Links
Oven Roasted Red Skin Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

Breakfast #2 \$14.50

Chilled Florida Orange Juice
Sliced Seasonal Melons and Berries
Assorted Mini Muffin & Danish
Cinnamon French toast with Vermont Maple Syrup & Powdered Sugar
Country Style Sausage Links
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

Breakfast #3 \$18.50

Chilled Florida Orange Juice
Sliced Seasonal Melons and Berries
Assorted Mini Muffin & Danish
Char-Broiled 6 oz New York Strip Steak
Fluffy Scrambled Eggs
Oven Roasted Red Skin Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas

Breakfast Buffets

Classic Buffet \$15.95

Chilled Florida Orange Juice
 Selection of Assorted Danish Pastries and Muffins
 A Display of Fresh Seasonal Sliced Fruits and Berries
 Fluffy Scrambled Eggs
 Country Apple-Wood Smoked Bacon
 Country Style Sausage Links
 Oven Roasted Red Skin Breakfast Potatoes
 Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

Deluxe Buffet \$23.95

Chilled Florida Orange Juice
 Assorted Danish Pastries and Muffins.
 A Display of Fresh Seasonal Sliced Fruits and Berries
 Smoked Salmon with Sweet Onions, Capers, Chopped Egg and Scallions
 New York Style Bagels with Cream Cheese
 Fluffy Scrambled Eggs
 Country Apple-Wood Smoked Bacon
 Country Style Sausage Links
 Oven Roasted Red Skin Breakfast Potatoes
 Cinnamon French toast with Vermont Maple Syrup
 Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

Additions to Any above Breakfast Selections

Omelette Station \$5.95

A Chef Attended Omelette Station-Featuring Whole Eggs, Egg Whites and Egg Beaters with Cheddar Cheese Diced Onion, Peppers, Mushrooms, Vine Ripe Tomatoes, Green Onions and A Diced Ham & Diced Bacon.

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Cold ~ Plated Lunches

Served with Freshly Brewed Iced Tea

Classic Chicken Caesar Salad \$11.95

*Crisp Hearts of Romaine with Grilled Breast of Chicken, Herb Croutons, Asiago Cheese.
Tossed in a Classic Caesar Dressing.
Accompanied with Fresh Baked Artisan Breads*

Gator Chef Salad \$12.95

*American Field Greens with a Julienne of Roast Turkey, Ham and Swiss cheese.
Served with Vine Ripe Tomatoes, English Cucumbers, and Hard Boiled egg.
Balsamic Vinaigrette Dressing
Accompanied with Fresh Baked Artisan Breads*

Lemon Tarragon Chicken Salad \$11.95

*Chicken Salad with Lemon Tarragon Mayonaise & Toasted Almonds,
Served on a Bed of Baby Greens with Sliced Beefsteak Tomatoes, Sprouts and Sweet Onions.
Accompanied with Fresh Baked Artisan Breads*

Grilled Chicken Focaccia Sandwich \$11.95

*Herb Rubbed Chicken Breast & Boursin Cheese
Served on Focaccia with Lettuce, Tomato and Pesto Pasta Salad*

Smoked Turkey Sandwich on Croissant \$13.95

*Smoked Turkey Breast, Sliced Beefsteak Tomatoes, Havarti Cheese and Dijon Mayonnaise.
Served with a Side Salad of American Field Greens, Balsamic Vinaigrette, and Crumbled Bleu Cheese*

Chilled Tenderloin Baguette Sandwich \$16.95

*Grilled to Medium-Rare, sliced on a French Baguette with Herb Cheese Spread, Sweet Onions,
Served with Creamy Potato Salad*

Dessert Selection Add \$ 6.95 per Person

Key Lime Pie, New York Cheesecake

Hot ~ Plated Lunches

Served with Choice of an Icons Salad or Classic Caesar Salad, Fresh Rolls and Butter, Freshly Brewed Iced Tea

Pan Seared Herb Crusted Chicken \$14.95

Tender Breast of Chicken Grilled and Topped with Tri-Color Peppers and Cilantro Butter Sauce. Served with Rice Pilaf and Seasonal Vegetables

Sauteed Chicken Marsala \$14.95

Breast of Chicken Topped with a Traditional Marsala Wine Sauce and Fresh Mushrooms. Served with Pasta and Seasonal Vegetables

Char-Grilled Flank Steak \$21.95

Choice Flank Steak with Wild Mushroom Demi, Served with Oven Roasted Yukon Gold Potatoes and Fresh Seasonal Vegetables

Grilled Atlantic Salmon Filet \$18.95

Topped with Fresh Basil, Artichoke Hearts, Tomatoes and Kalamata Olives Served with Rice Pilaf and Fresh Seasonal Vegetables

Honey Soy Glazed Mahi Mahi \$18.95

Grilled Honey Soy Glazed Mahi Mahi, Served with Sticky Rice and Stir Fried Vegetables

Jerk Roasted Porkloin \$14.95

Slow Roasted Porkloin Topped with Calvados Demi Served with Steamed Rice and Fresh Seasonal Vegetables

Penne Pasta A la Fresco \$12.95

Penne Pasta Tossed with Grilled Vegetables, Portobello Mushrooms, Garlic and Plum Tomatoes in an Olive Oil and White Wine Sauce with Fresh Basil

Dessert Selection Add \$ 6.95 per Person

Key Lime Pie, New York Cheesecake

Luncheon Buffets

Served with Freshly Brewed Iced Tea

Sandwich Buffet \$17.95

An Assortment of Fresh Pre-Made Sandwiches and Wraps to Include:
Vegetarian, Honey-Glazed Ham, Smoked Turkey, Roast Beef and Tuna Salad
Served with Italian Pasta Salad, and Red Skin Potato Salad

Deli Buffet \$21.95

Garden Tossed Salad with Assorted Dressings
Cole Slaw, Red Bliss Potato Salad, Italian Pasta Salad
A Selection of Quality Breads & Rolls, Deli Meats, Cheeses and Toppings to Include:
Honey-Glazed Ham, Smoked Turkey, Roast Beef, Genoa Salami, Swiss and Cheddar
Cheeses, Vine Ripe Tomatoes, Bermuda Onions Crisp Iceberg Lettuce and Pickle Spears.
Served with Assorted Breads and Condiments

Italian Buffet \$21.95

Minestrone Soup,
Classic Caesar Salad
Vine Ripe Tomato & Fresh Mozzarella Salad
Baked Breast of Chicken Parmesan
Tri-Color Cheese Filled Tortellini with Pesto Sauce
Fresh Vegetable Medley
Served with Assorted Fresh Baked Breads and Rolls with Butter

Ybor City Buffet \$24.95

Spring Mixed Greens with Orange Poppy Dressing
Jicama Slaw
Fresh Seasonal Fruit Display
Mojo Roast Loin Of Pork
Sautéed Corvina with Citrus Beurre Blanc
Traditional Black Beans with Sour Cream & Onions
Vegetable Paella
Served with Fresh Baked Cuban Bread

Mexican Fiesta Buffet \$21.95

Garden Fresh Tossed Salad with Cilantro Citrus Vinaigrette
Seasoned Ground Beef, Beef Fajitas, Chicken Fajitas,
Served with Shredded Cheddar Cheese, Diced Tomato, Lettuce, Jalapeno Peppers, Olives
Sour Cream, Guacamole and Salsa
Refried Beans, Mexican Style Rice, Hard & Soft Tortillas.

Dessert Selection Add \$ 6.95 per person

Key Lime Pie, New York Cheesecake

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Specialty Plated Dinners

**Served with Choice of an Garden Salad or Classic Caesar Salad, Fresh Rolls and Butter
Freshly Brewed Iced Tea**

Fire Roasted Filet Mignon \$42.95

*6 oz Fire Roasted Filet Mignon, Finished with a Red Wine Demi-Glace
Served with Rosemary Roasted Yukon Gold Potatoes and Fresh Seasonal Vegetables*

Chili Cured Corvina Fillet \$32.95

*Chili Cured Fillet of Corvina, Topped with Lobster & Corn Succotash
Served with Creole Rice and Fresh Seasonal Vegetables*

Baked Stuffed Breast of Chicken \$26.95

*Breast of Chicken Filled with Fontina Cheese, Prosciutto Ham, Mushroom and Basil.
Served with Sun-Dried Tomato Risotto and Fresh Seasonal Vegetables*

Grilled Atlantic Salmon Fillet \$32.95

*Topped with Fresh Basil, Artichoke Hearts, Tomatoes and Kalamata Olives
Served with Rice Pilaf and Fresh Seasonal Vegetables*

Sauteed Medallions of Pork Tenderloin \$28.95

*Sautéed Medallions of Pork Tenderloin Topped with a White Wine and Dijon Mustard Sauce,
Mushrooms, Apples and Caramelized Sweet Onions
Served with Garlic Smashed Potatoes and Fresh Seasonal Vegetables*

Dessert selection Add \$6.95 per person

Key Lime Pie, New York Cheesecake

Dinner Buffets

Dinner Buffet #1

\$32.95 per Person

Fresh Fruit Platter
 Tossed Garden Salad with Dressings and Fresh Salad Toppings
 Three Homemade Deli Style Salads
 Char-Grilled Flank Steak with Wild Mushroom Demi
 Honey Soy Glazed Salmon with Miso Vinaigrette
 Penne Pasta Primavera, with Portabellas and Roasted Peppers Served in an Alfredo Cream Sauce
 Oven Roasted Yukon Gold Potatoes with Garlic and Herbs
 Fresh Vegetable Medley with Herb Butter
 Fresh Baked Artisan Breads, Rolls and Butter
 Coffee & Iced Tea

Dinner Buffet #2

\$34.95 per Person

Classic Caesar Salad
 Fresh Fruit Platter
 Three Homemade Deli Style Salads
 Slow Roasted Prime Rib with Au Jus and Horseradish Sauces
 Grilled Chicken Mediterranean, Tomato, Artichoke, Garlic & Olives
 Four Cheese Ravioli with Tarragon Cream Sauce
 Roasted Garlic Mashed Potatoes
 Fresh Vegetable Medley with Herb Butter
 Fresh Baked Artisan Breads, Rolls and Butter
 Coffee & Iced Tea

Dinner Buffet #3

\$36.95 per Person

Classic Caesar Salad
 Tossed Garden Salad with Dressings and Fresh Salad Toppings
 Fresh Fruit Platter
 Three Homemade Deli Style Salads
 Roasted Strip Loin with Red Wine and Horseradish sauces
 Grilled Mahi Mahi with Fresh Tropical Fruit Relish
 Roasted Vegetable Ravioli with Red Pepper Sauce
 Stuffed Potatoes with Sour Cream, Chives and Cheese
 Fresh Vegetable Medley with Herb Butter
 Fresh Baked Artisan Breads, Rolls and Butter
 Coffee & Iced Tea

Salad Selections

Artichoke & Mushroom Salad, Fresh Tomato & Mozzarella Salad, Cucumber & Tomato Salad, & Pasta Salad

Dessert selection Add \$6.95 per Person

Key Lime Pie, New York Cheesecake

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Dinner Buffet Additions

Beef Entrees

Carved Tenderloin of Beef with Merlot Sauce and Béarnaise Sauce \$ 21.95 per Person
 Slow Roasted Prime Rib with Au Jus and Horseradish \$ 18.95 per Person
 Roasted Strip Loin with Merlot Sauce and Horseradish sauce \$19.95
 Char-Grilled Flank Steak with Wild Mushroom Demi, \$15.95
 Jerk Roasted Porkloin Topped with Calvados Demi and Fried Plantains \$ 14.95

Chicken Entrees

Chicken Roulade with Spinach, Peppers, Onions & Herbs, Roasted Garlic Sauce \$11.95 per Person
 Grilled Chicken Mediterranean, Tomato, Artichoke, Garlic & Olives \$ 11.95 per Person
 Grilled Chicken with Tri-color Peppers and Cilantro Butter Sauce \$11.95 Per Person
 Sautéed Breast of Chicken Marsala \$ 11.95 per Person

Fish Entrees

Honey Soy Glazed Salmon with Miso Vinaigrette \$14.95 per Person
 Chili Cured Grouper with Lobster & Corn succotash \$18.95 Per Person
 Grilled Mahi Mahi with Fresh Tropical Fruit Relish \$ 15.95 per Person
 Grilled Atlantic Snapper Topped with Fresh Basil, Artichokes, Tomatoes & Olives \$17.95 per Person

Starch Options \$ 4.95 per Person

Oven Roasted Yukon Gold Potatoes with Garlic and Herbs, Roasted Garlic Mashed Potatoes,
 Stuffed Potatoes with Sour Cream, Chives and Cheese, Mushroom & leek Pilaf, Vegetable Paella &
 Creole Rice

Vegetable Options \$4.95 per Person

Green Beans Almondine, Carrots Vichy, Oriental Vegetable Stir-Fry, & Grilled Vegetable Medley

Pasta Options \$ 4.95 per Person

Penne Pasta Primavera, with Portabellas and Roasted Peppers Served in an Alfredo Cream Sauce
 Veal Ravioli with Tarragon Cream Sauce
 Roasted Vegetable Ravioli with Red Pepper Sauce

Salad Options \$4.50 per Person

Caesar Salad, Mixed Baby Green Salad, Artichoke & Mushroom Salad, Fresh Mozzarella Salad, Grilled Vegetable
 Salad, Southwest Confetti Salad, Cucumber & Tomato Salad, Potato Salad, & Pasta Salad

Dessert Selection Add \$6.95 per Person

Key Lime Pie, New York Cheesecake

To Ensure the Freshest Foods, We Must Limit Service to Two Hours.

Hot Hors d'oeuvres

Priced Per 50 Pieces

Spinakopita Phyllo Triangles	\$100.00
<i>Tangy Blend of Feta Cheese, Sundried Tomato, Garlic & Spices in Phyllo Dough Served with Herbed Aioli</i>	
Maryland Style Crab Cakes	\$100.00
<i>Real Blue Crab Meat and Spices Combined and Fried. Served with Cajun Remoulade Sauce</i>	
Mini Chicago Style Sausage Pizzas	\$100.00
<i>Served with Marinara Sauce</i>	
Cocktail Meatballs	\$95.00
<i>Served with Choice of Sauce (Marinara, BBQ, or Swedish)</i>	
Fried Cheese Ravioli	\$85.00
<i>Parmesan, Mozzarella, & Ricotta Cheese Filled Ravioli, Fried and Served with Fresh Marinara Dipping Sauce</i>	
Jalapeno Poppers	\$85.00
<i>Spicy Jalapeno Peppers Stuffed with Cream Cheese Served with Ranch Sauce</i>	
Coconut Shrimp	\$175.00
<i>Cold Water Jumbo Shrimp Marinated and Rolled in Coconut Then Fried. Served with Orange Horseradish Marmalade</i>	
Buffalo Style Chicken Wings	\$95.00
<i>Plump Chicken Wings Tossed in a Zesty Wing Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Homestyle Chicken Tenders	\$105.00
<i>Breaded Homestyle Chicken Tenders Fried Golden. Served with Honey Mustard & BBQ Dipping Sauce</i>	
Chicken Sate	\$95.00
<i>Marinated Chicken Tender Skewered and Seared. Served with Thai Peanut Sauce</i>	
Spinach & Artichoke Dip	\$85.00
<i>A Creamy Combination of Spinach, Artichokes, Garlic and Spices Served Warm with Tri-Colored Tortilla Chips</i>	
Vegetable Spring rolls	\$105.00
<i>A Crispy Mix of Vegetables, Cabbage, Carrots, Onions, and Celery Rolled in a Wrapper and Fried. Served with Oriental Dipping Sauce.</i>	

Culinary Displays

All Displays Serve a Minimum 25 People

Farm-Fresh Vegetable Crudités

*A Cascade of Seasonally Inspired Raw Vegetable Crudités
Displayed with Traditional Ranch Dip*

\$7.95 per Person

Chef Selection of Artisan Finger Sandwiches

Cucumber & Chive, Smoked Salmon Mousse, Tarragon Chicken salad

\$10.95 per Person

Fresh-Sliced Fruit

Rainbow of Sliced Seasonal Fruits and Berries Complimented By Chilled Yogurt Dressing

\$8.95 per Person

Imported and Domestic Cheese Arrangement

*An Elaborate Arrangement of International and Domestic Cheeses
Garnished with Fresh seasonal Fruit and Served with Assorted Water Crackers.*

\$10.25 per Person

Jumbo Shrimp Cocktail

Jumbo Shrimp Served with Lemon Wheels and Key West Cocktail Sauce

\$3.95 per Piece

Exhibition Carving Stations

Porkloin

*Fire-Roasted Marinated Pork Loin, Served with Apple Chutney,
Creole Mustard, and Honey Mayonnaise, with Silver Dollar Rolls.*

\$195.00 Serves Approximately 20

Breast of Turkey

*Fresh Roasted and Basted to Perfection Breast of Turkey, Served with
Herbed Mayonnaise, Cranberry Relish & Silver Dollar Rolls*

\$215.00 Serves Approximately 20

Honey Glazed Ham

*Baked Country Honey Glazed Ham, Served with
Mayonnaise, Creole Mustard, and Silver Dollar Rolls*

\$240.00 Serves Approximately 30

Tenderloin of Beef

*Whole Herb Roasted Tenderloin of Beef,
Served with Creole Mustard, Creamy Horseradish Sauce, and Silver Dollar Rolls*

\$395.00 Serves Approximately 12

Exhibition Cooking

Pasta Pronto

\$16.50 per Person

Tri-Colored Tortellini and Penne Pasta, Tossed with Olive Oil, Marinara and Alfredo Sauces, Grilled Chicken and Italian Sausage, Matchstick Vegetables, Broccoli Florets, Tomatoes, Crushed Peppers, and Shaved Parmesan Cheese. Served with Garlic Bread sticks.

Oriental Stir-Fry

\$16.50 per Person

Marinated Chicken and Beef Strips, Stir Fried with Snow Peas, Carrots, Broccoli, Bamboo Shoots, Sweet Onions, and Sliced Button Mushrooms in a Soy-Ginger Sauce. Served with Steamed Sticky Rice

Refreshment Break

Afternoon Refresh

\$10.95 per Person

Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas, & Bottled Water.

Sweet Tooth

\$12.95 per Person

Freshly Baked Cookies & Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas, Bottled Water, and Lemonade

Snack Shack

\$13.50 per Person

Pretzels, Snack mix, Tri-Colored Tortilla Chips & Salsa, Iced Tea, Assorted Sodas, & Bottled Water

Break Additions

All Day Beverage Service;	
Includes Assorted Sodas and Bottled Spring Water	\$4.00 per Person Per/Hr.
Assorted Individual Juices (10 oz Bottle)	\$3.50 Each
Assorted Sodas (12 oz Can)	\$3.25 Each
Bottled Water	\$3.00 Each
Assorted Sport Drinks	\$4.50 Each
Iced Tea	\$30.00 per Gallon
Lemonade	\$30.00 per Gallon
Gourmet Coffee	30.00 per Gallon
Specialty Teas	\$30.00 per Gallon
Hot Chocolate	\$4.50 Each
Assorted Cookies & Brownies	\$5.50 per Person
Pretzels, Potato Chips, Snack Mix	\$4.50 per Person
Tri-Color Chips and Salsa	\$5.50 per Person