

4 Seasons Catering and Events

SIGNATURE

Celebration Packages



We proudly offer Full Banquet and Catering, Event Planning Services.

Let our Team help you plan every aspect of your event so you can focus on what matters. Our Event Management team can assist with selection of flowers, linen, music and décor and much more!

***All of our packages are customizable; we can tailor them to meet your needs ***

All Food and Beverage charges are subject to a 22% service fee. A 7% Sales Tax is applicable on Food, Beverage and Service Fee.



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The Bronze Celebration

\$125 per person

(Based on 100 Guests)

- Two Butler Passed Hors D'oeuvres Selections
- Two Course Plated Dinner or Custom Buffet with Two Entrees,
Assortment of Artisanal Breads and Butter
- Three Hour House Wine, Imported & Domestic Beer, Soft Beverages
- Coffee & Tea Station

The Gold Celebration

\$145 per person

(Based on 100 Guests)

- Four Butler Passed Hors D'oeuvres Selections
- Two Course Plated Dinner or Custom Buffet with Two Entrees,
Assortment of Artisanal Breads and Butter
- Four Hour House Wine, Imported & Domestic Beer, Soft Beverages
- Coffee & Tea Station

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Celebration Packages (Cont.)

The Platinum Celebration

\$175 per person

(Based on 100 Guests)

- Two Stationary Hors D'oeuvres Display Selections
- Four Butler Passed Hors D'oeuvres Selections
- Two Course Plated Dinner or Custom Buffet with Two Entrees,
Assortment of Artisanal Breads and Butter
- Four Hour House Open Bar, House Wine, Imported & Domestic Beer,
Well Liquor, Soft Beverages
- Coffee & Tea Station

The Diamond Celebration

\$185 per person

(Based on 100 Guests)

- Two Stationary Hors D'oeuvres Display Selections
- Four Butler Passed Hors D'oeuvres Selections
- Traditional Wedding Toast
- Two Course Plated Dinner or Custom Buffet with Two Entrees,
Assortment of Artisanal Breads and Butter
- Wine Pour with Dinner with Red & White Wines
- Four Hour Premium Open Bar, Wine, Imported & Domestic Beer,
Premium Liquor, Soft Beverages
- Coffee & Tea Station

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Premier Hors D' Oeuvres

Choice of Four Butler Passed Hors D' Oeuvres

(Based on 3 pieces per person)

Hot:

Pot Stickers| Chicken Lemon Grass| Asian Dipping Sauce

Bahamian Conch Fritter| Sriracha Ranch

Sesame Chicken| Hoisin Ginger Sauce

Chicken Quesadilla Cornucopia| Salsa Roja

Vegetable Spring Roll| Ginger Sauce

Baked Clams| Basil Aioli

Pigs in a Blanket| Spiced Dijon

Stuff Mushrooms| Sausage & Spinach| Pesto Aioli

Boneless Fraiche Wing| Lemon Velouté

Raspberry & Brie| Wild Berry Compote

Cuban Spring Roll| Dill Mustard Sauce

Coconut Crispy Shrimp| Thai Chili Sauce

Cold:

California Roll| Sweet Soy Sauce| Wasabi Aioli

Kalamata Olive Tapenade Bruschetta| Grape Tomato Confit

Classic Bruschetta| Tomato| Sweet Basil

Caprese Skewers| Grape Tomato| Mozzarella| Kalamata Olive| Balsamic Reduction

Spicy Tuna Roll| Sriracha Aioli

Chilled Beef Tenderloin Crostini| Boursin Cheese| Dijon Sauce

Shrimp Cocktail| Citrus Cocktail Sauce

Tuna Ahi| Phyllo Cup| Ginger Sauce

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Gourmet Hours D' Oeuvres

Upgrade for \$2 per person

Saffron Zucchini Bruschetta

Mini Beef Wellington| Thyme Demi

Bacon Wrapped Scallops| Sriracha Maple Syrup

Antipasto Skewers| Aged Salami| Tomato Confit| Sweet Basil

Short Rib Empanada| Salas Roja

Chef Aspired Sushi| Assorted Rolls

Lamb Lollipops| Mint Gremolata

Gulf Ceviche| Plantain Chips

Crispy Oyster Shooter| Citrus Remoulade

Tuna Poke| Crisp Rice Cracker

Asian Duck Wonton| Napa Cabbage Slaw

Seared Mini Crab Cake| Blood Orange Aioli



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Gold

Plated Wedding Package:

Salad: (choice of one)

Organic Baby Greens| Heirloom Tomato| Organic Cucumber| Shaved Sweet Carrots| Gorgonzola Mousse| Candied Walnuts| Choice of Dressing

4 Season Caesar Salad| | Crispy Romaine| Heirloom Tomato| Focaccia Herb Croutons| Creamy Caesar Dressing| White Anchovies| Shaved Parmesan

Caprese Salad| Beef Steak Tomato| Fresh Mozzarella| Sweet Basil| EVOO| Balsamic Reduction

Entree: (choice of one)

Seared Manhattan Cut Sirloin| Seasonal Vegetables| Sweet Potato Puree| Wild Mushroom Cream Sauce

French Cut Chicken Breast| Roasted Fingerling Potatoes| Baby Vegetables| Lemon Thyme Velouté

Pan-Seared Salmon| Lemon Cilantro Basmati Rice| Honey Ginger Baby Carrots| Soya Sake Glaze



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Platinum

Plated Wedding Package:

Salad: (choice of one)

Baby Iceberg Wedge| Gorgonzola| Crispy Pork Belly| Heirloom Tomato| Chunky Bleu Cheese Dressing| Sweet Balsamic Vinaigrette

4 Season Caesar Salad| | Crispy Romaine| Heirloom Tomato| Focaccia Herb Croutons| Creamy Caesar Dressing| White Anchovies| Shaved Parmesan

FL Citrus Salad| Baby Arugula| Plant City Strawberries| Mandarin Oranges| Local Grape Tomato| Aged Feta| Mango Vinaigrette

Caprese Salad| Beef Steak Tomato| Fresh Mozzarella| Sweet Basil| EVOO| Balsamic Reduction

Entree (choice of one)

Grilled Filet of Beef| Boursin Mash Potatoes| Baby Vegetables| Crispy Leeks| Port Wine reduction

Braised Bone in Short Rib| Purple Peruvian Mash| Roasted Root Vegetables| Thyme Pan Sauce

French Cut Chicken Breast| Roasted Fingerling Potatoes| Baby Vegetables| Lemon Thyme Velouté

Broiled Leek Crusted Gulf Grouper| Roasted Red Pepper Risotto| Parmesan Asparagus| Dijon Dill Cream Sauce



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Gold

Buffet Wedding Package:

Organic Mix Greens| Hydro Arugula| Mandarina Oranges| FL Strawberries| Heirloom Tomato| Jicama| Aged Feta Cheese| Pumpkin Seeds| Sweet Balsamic Vinaigrette| Sriracha Ranch

FL Sweet Corn& Black Bean Salad| Heirloom Tomato| Cilantro| Sweet Peppers| Key Lime Vinaigrette

Roasted Fingerling Potatoes| Sweet Rosemary Oil

Pan-Seared Seasonal Vegetables

Jerk Pork Loin| Pineapple Relish

Peppered Flank Steak| Tomato & Gorgonzola Confit

Asiago Crusted Chicken| Grape Tomato Confit| Tarragon Cream Sauce

Platinum

Buffet Wedding Package:

Fresh Tomato & Mozzarella Carpaccio Salad| Sweet Basil| Balsamic Reduction

Tri-Color Tortellini & Pancetta Salad| Sun-Dried Tomatoes| Black Olives| Basil Vinaigrette

4 Seasons Caesar Salad| Crisp Romaine Hearts| Heirloom Tomatoes| Focaccia Herb Croutons| Shaved Parmesan| White Anchovies| Creamy Caesar Dressing

Boursin Peruvian Mash Potatoes

Roasted Baby Zucchini, Sun Burst Squash and Heirloom Carrots

New York Strip| Herb Scented Wild Mushrooms| Roasted Shallot & Cabernet Demi

Spiced Roasted French-Cut Chicken Breast| Gorgonzola & Tomato Confit| Tarragon Ju

Blackened Snapper| Roasted Pepper & Fennel| Dijon Asiago Cream Sauce

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Diamond

Buffet Wedding Packages:

FL Citrus Salad| Baby Arugula| Plant City Strawberries| Mandarin Oranges| Local Grape Tomato| Aged Feta| Mango Vinaigrette

Caprese Salad| Beef Steak Tomato| Fresh Mozzarella| Sweet Basil| EVOO| Balsamic Reduction

Orecchiette Salad| Roasted Artichokes| Baby Arugula| Black Olives| Heirloom Grape Tomato| Sun-Dried Vinaigrette

Double-Whipped Boursin Mash Potatoes

Pan-Seared Garlic Broccolini| Roasted Mini Sweet Peppers

Herb Marinated French-Cut Chicken| Spinach & Wild Mushroom Salad| Dijon Cream Sauce

Black Grouper| FL Citrus Velouté| Sweet Roasted Corn Salsa

Beef Filet| Gorgonzola & Pistachio Crust| Port Wine Reduction



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A La Cart Items

Salad: (choice of one)

Organic Baby Greens| Heirloom Tomato| Organic Cucumber| Shaved Sweet Carrots| Gorgonzola Mousse| Candied Walnuts| Choice of Dressing

FL Citrus Salad| Baby Arugula| Plant City Strawberries| Mandarin Oranges| Local Grape Tomato| Aged Feta| Mango Vinaigrette

Caprese Salad| Beef Steak Tomato| Fresh Mozzarella| Sweet Basil| EVOO| Balsamic Reduction

4 Season Caesar Salad| | Crispy Romaine| Heirloom Tomato| Focaccia Herb Croutons| Creamy Caesar Dressing| White Anchovies| Shaved Parmesan

Baby Iceberg Wedge| Gorgonzola| Crispy Pork Belly| Heirloom Tomato| Chunky Bleu Cheese Dressing| Sweet Balsamic Vinaigrette

Entree:

Grilled Filet of Beef| Boursin Mash Potatoes| Baby Vegetables| Crispy Leeks| Port Wine reduction| \$155 per person.

Braised Bone in Short Rib| Purple Peruvian Mash| Roasted Root Vegetables| Thyme Pan Sauce| \$100 per person.

Seared Manhattan Cut Sirloin| Seasonal Vegetables| Sweet Potato Puree| Wild Mushroom Cream Sauce| \$86 per person.

French Cut Chicken Breast| Roasted Fingerling Potatoes| Baby Vegetables| Lemon Thyme Velouté| \$80 per person

Pan-Seared Salmon| Lemon Cilantro Basmati Rice| Honey Ginger Baby Carrots| Soya Sake Glaze| \$86 per person.

Broiled Leek Crusted Gulf Grouper| Roasted Red Pepper Risotto| Parmesan Asparagus| Dijon Dill Cream Sauce| \$110 per person

Seared Sea Bass| Wild Mushroom Risotto| Sweet Pea Puree| Piquillo Pepper Relish| \$160 per person



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Cocktail Enhancements:

Based on a per person price plus applicable taxes

Fresh Vegetable Crudité: \$13

Pickled and Fresh Crisp Vegetables| Herb Ranch Dip

Tropical Fresh Fruit Display: \$13

Pineapple| Melons| Strawberry| Assorted Berries

The Dip Station: \$16

Spinach & Artichoke| Roasted Garlic Hummus| Baba Ghanoush| Served with Appropriate Breads

Antipasto Board: \$20

Selection of Italian Meats| Imported and Domestic Cheese| Grapes| Assorted Olives| Tomato Caprese| Marinated Grilled Vegetables



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Action Stations:

Based on a per person price plus applicable taxes.

Uniformed Chef/ Attendant Required for All Stations \$150.

Martini Salad Bar: \$14

Organic Spring Mix| Baby Arugula| Fresh Seasonal Vegetable| Bacon Bits| Herb Focaccia Croutons| Aged Balsamic Vinaigrette| Herb Ranch

Pasta Station: \$22 (Choice of 2)

Cheese Tortellini| Pink Vodka Sauce| Baby Spinach| Italian Parsley| Asiago Cheese

Farfalle| Homemade Marinara| Roasted Asparagus| Sundried Tomato

Pennetti| Pesto Cream Sauce| Broccoli| Heirloom Tomato| Grated Parmesan

Add Herb Sautee Shrimp or Grilled Chicken \$5.00 each

Mac N Cheese Bar: \$18

Orecchiette Pasta| Sweet Peas| Apple-Smoke Bacon| Country Smoked Ham| Roasted Red Pepper| Blackened Chicken| Pickled Jalapenos| Cheddar Cheese

Taco Bar: \$20

Barbacoa| Spiced Ground Beef| AL Pastor| Blackened Mahi (choice of 2) | Pico De Gallo| Shredded Lettuce| Guacamole| Sour Cream| Ranchito Sauce| Tropical Cabbage Slaw| Cilantro| Dice Onions| Chipotle Mayo



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Carving Stations:

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Uniformed Chef/ Attendant Required for All Stations \$150.

Pumpnickel Crusted Salmon| Dill Corn Salsa (serves 35) \$350

Sage Scented French-Cut Turkey Breast| Cranberry & Orange Coulis| Giblet Gravy

(Serves 20) \$200

Herb Crusted Prime Rib| Thyme & Crack Black Pepper Au Jus| Boursin Horseradish Cream|
(serves 40) \$600

Jerk Pork Loin| Myers Rum Raisin Glaze| (serves 25) \$250

Dijon Crusted Roasted New York Strip Loin| Spiced Mustard| Mushroom Demi-Glace|
(serves 30) \$525

10 Hour Smoked Brisket| Bourbon BBQ Sauce| (serves 30) \$500

All Served with Mini Brioche Rolls & Sweet Butter

Cocktail Station:

Based on a per person price plus applicable taxes.

Nacho Bar: \$16

Nacho Cheese| Spiced Ground Beef| Sour Cream| Scallions| Pico De Gallo| Jalapenos| Mini Sweet Peppers

Bruschetta Bar: \$15

Classic Tomato & Basil| Roasted Vegetable| Sun-Dried Tomato & Olive Tapenade| Assorted Breads

Seafood Bar: Market Price

Shrimp Cocktail| Cocktail Crab Clusters| Raw Clams| Mustard Sauce| Citrus Cocktail Sauce

Build your own Slider Bar: \$19

Wagyu Beef Slider| Pulled Pork| Smoke Brisket| Homemade Coleslaw| White American Cheese| Pickle Chips| Crispy Onions| Bourbon BBQ Sauce| Bread & Butter Pickles| Mini Brioche Buns

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Late Night Menu:

Based on a per person price plus applicable taxes.

Pretzel Wall: \$14

Bavarian Pretzels| Pretzels Sticks| Spiced Mustard| Beer Cheese Sauce| Honey Mustard

Wing Bar: \$16

Buffalo Sauce| Asian Glaze| Parmesan Garlic| Crisp Celery & Carrots| Herb Ranch| Bleu Cheese Sauce

Pizza Napoli: \$18

Margherita Pizza| Plum Tomato| Fresh Mozzarella| Fresh Basil|

4 Cheese Pizza| Fresh Mozzarella| Herb Ricotta| Aged Parmesan| Provolone

Pepperoni Pizza| Homemade Red Sauce| Mozzarella| Spiced Pepperoni

Popcorn Bar: \$16

Theater Popcorn| Carmel Popcorn| Cheddar Popcorn| Chocolate M&M's| Skittles| Gummy Bears| Mini Marshmallow



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BEVERAGE PACKAGES

Hosted bar packages based on 4-hour event; additional hour can be added at \$8.00 per person for each bar option. Bartender Fee of \$150 will be added to your bill. An additional Bartender Fee of \$50 per hour will be added for every extra hour.

HOSTED BEER AND WINE BAR

House White and Red Wines
Domestic Beer (choice of 2), Imported Beer (choice of 2)
Soft Drinks and Bottled Water

HOSTED HOUSE FULL BAR

House Bar with Well Liquors
Domestic Beer (choice of 2), Imported Beer (choice of 2)
Vodka, Tequila, Rum, Gin, Whiskey,
Scotch, Soft Drinks and Bottled Water

HOSTED PREMIUM BAR

Premium Bar with Call Liquors
Domestic and Imported Beer
Vodka, Tequila, Rum, Gin, Whiskey,
Scotch, Soft Drinks and Bottled Water

HOUSE BRANDS:

Wine: Cabernet Sauvignon, Pinot Noir, Chianti, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc

Domestic Beer: Budweiser, Bud Light, Michelob Ultra, Miller, Miller Light, Coors light, Yuengling

Imported Beer: Heineken, Corona, Corona Light, Stella.

Premium: Dewars Scotch, Tito's, 1800 Tequila, Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Maker's Mark Bourbon, Crown Royal, Johnny Walker black label.

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Anything is Possible!

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