



VINOY

St. Petersburg & Florida

CATERING MENU

501 5TH AVE UNUE NE | ST. PETERSBURG 33701

At The Vinoy St. Petersburg Resort & Golf Club, we orchestrate a meeting experience that is both seamless & memorable while allowing your group to indulge in the ultimate luxury – a quietly powerful success story. Every detail is attended to with a sense of purpose, and every need is met with care and precision.

BREAKFAST

CONTINENTAL BREAKFAST

SUNRISE CONTINENTAL | 48

Fresh Croissants, Danishes & Muffins

Assorted Bagels, Sliced Bread, Cream Cheeses, Butter, Preserves

Cereals, Whole, Skim, & Almond Milk

Sliced Seasonal Fruit & Berries

Individual Greek Yogurts, House Granola

Steel Cut Oatmeal, Honey, Toasted Almonds, Cinnamon, Golden Raisins

Freshly Brewed Coffee, Decaffeinated Coffee, Artisanal Teas, Juices

EUROPEAN CONTINENTAL | 52

Selection of Sliced Bread, Fresh Croissants & Danishes

Black Forest Ham, Soppressata & Prosciutto

Domestic & Imported Cheeses, Hard Boiled Eggs

Fig Jam, Butter, Fruit Preserves, Stone Ground Mustard

Sliced Seasonal Fruit & Berries

Freshly Brewed Coffee, Decaffeinated Coffee & Artisanal Teas, Juices

Prices are per person unless otherwise indicated, exclusive of 25% service charge & 7% applicable taxes



BREAKFAST BUFFET | 68

Fresh Croissants, Danishes & Muffins
Assorted Bagels, Sliced Bread, Cream Cheeses, Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Artisanal Teas & Juices

SELECT THREE

Sliced Fruit & Berries
Tropical Fruit Salad, Passion Fruit Essence
Smoked Salmon, Capers, Onions, Tomato, Lemon | 12 per guest
Greek Yogurt Parfait, Berry Ragout, House Granola
Vanilla Honey Yogurt Parfait, Florida Strawberries, House Granola
Steel Cut Oatmeal, Honey, Golden Raisins, Brown Sugar, & Cinnamon
Vegan Overnight Oats, Cinnamon, Vanilla, Almond Milk, Berries
Bircher Muesli

SELECT ONE

Classic Scrambled Eggs
Scrambled Eggs, Green Onions, Cheddar
Bacon, Gruyere & Onion Quiche
Broccoli & Cheddar Quiche
Spinach & Mushroom Quiche
Asparagus, Sundried Tomato & Leek Frittata
Egg White Frittata, Grilled Italian Vegetables, Basil
Shakshuka, Poached Eggs, Tomato Sauce, Peppers, Onions, Chilies, Herbs

SELECT ONE

Herb Roasted Fingerling Potatoes
Classic Home Fried Potatoes, Caramelized Onions, Parsley
Crispy Smashed Yukon Gold Potatoes, Sour Cream, & Scallions
Sweet Potato Hash, Sweet Onions & Peppers

SELECT TWO

Applewood Smoked Bacon
Country Pork Sausage
Chicken Apple Sausage
Turkey Sausage
Turkey Bacon
Grilled Black Forest Ham

*Full Organic Options are Available for an additional 35%
Prices are per person unless otherwise indicated, exclusive of 25% service charge & 7% applicable taxes*



BREAKFAST ENHANCEMENTS

BREAKFAST ENHANCEMENT IN CONJUNCTION WITH A BREAKFAST BUFFET ONLY

DISPLAY

EGGS BENEDICT - SELECT TWO | 22

Classic- English Muffin, Poached Egg, Canadian Bacon, Hollandaise

Bayside- English Muffin, Poached Egg, Smoked Salmon, Spinach, Charon Sauce

Truffle Florentine- English Muffin, Poached Egg, Spinach, Mushroom, Truffle Hollandaise

Floridian - Buttermilk Biscuit, Poached Egg, Crispy Pork Belly, Tasso Gravy

BREAKFAST SANDWICHES | 18

English Muffin, Egg, Cheddar

Whole Wheat English Muffin, Egg White, Turkey Bacon, Goat Cheese, Basil

Croissant, Egg, Black Forest Ham, Swiss

Buttermilk Biscuit, Fried Egg, Applewood Smoked Bacon, Aged White Cheddar

Flour Tortillas, Scrambled Eggs, Chorizo, Cheddar, Scallions, Black Beans, House Salsa, Sour Cream

ACTION STATION

BASED ON 2 HOURS OF CONTINUOUS SERVICE. IF MINIMUM NUMBER IS NOT MET, A \$180 SERVICE FEE WILL BE APPLIED. \$200 CHEF FEE/ PER CHEF/ PER 2 HOURS OF CONTINUOUS SERVICE

OMELET STATION | 26

Eggs, Egg Whites, Ham, Bacon, Sausage, Smoked Salmon, Cheddar, Feta, Jack Cheese, Spinach, Tomatoes, Onions, Peppers, Mushrooms

CHEF ATTENDANT REQUIRED 50 GUESTS

GRIDDLE STATION CHOOSE ONE | 26

Buttermilk Pancakes, Berries, Maple Syrup, Chantilly Cream

Lemon Ricotta Pancakes | Raspberries, Maple Syrup, Chantilly Cream

Oat & Banana Pancakes, Blueberries, Coconut Whipped Cream | Dairy & Gluten Free

Brioche French Toast, Strawberries, Maple Syrup, Chantilly Cream

Cinnamon Bun French Toast, Caramelized Bananas, Pecan, Maple Syrup

CHEF ATTENDANT REQUIRED 50 GUESTS

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BOXED BREAKFAST/ 45

SELECT ONE FROM EACH CATEGORY

UPGRADE YOUR BOXED LUNCH WITH AN INSULATED BAG FOR 8 PER GUEST

FRUITS

Seasonal Fruit Salad

Seasonal Whole Fruit

BAKERY

Croissant

Pain Au Chocolate

Blueberry Muffins

Gluten Free Chocolate Muffins

SANDWICHES

Sesame Bagel, Smoked Salmon, Cream Cheese, Shaved Onion, Arugula

Croissant, Black Forest Ham, Gruyere

Multigrain Bread, Turkey, Mayo, Tomato, Lettuce, Bacon

Brioche, Egg Salad, Sunflower Sprouts, Roasted Pepper

BEVERAGES

Individual Juices

Bottle Water

Bottled Coffee Drink

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VINOY BRUNCH BUFFET / 155

Fresh Croissants, Danishes & Muffins
Assorted Bagels, Sliced Bread, Cream Cheeses, Butter, Preserves
Sliced Seasonal Fruit & Berries
Individual Greek Yogurts, House Granola
Smoked Salmon, Lemon, Capers, Tomato, Arugula, Bermuda Onion
Applewood Smoked Bacon & Chicken Apple Sausage
Roasted Fingerling Potatoes, Caramelized Onions, Herbs

OMELET STATION

Eggs, Egg Whites, Ham, Bacon, Sausage, Smoked Salmon, Cheddar, Feta, Jack Cheese, Spinach, Tomatoes, Onions, Peppers, Mushrooms
Chef Attendant Required

SEAFOOD DISPLAY

Jumbo Prawns, Crab Claws, Shucked Oysters, Tuna Tartare
Cocktail Sauce, Grainy Mustard Aioli, Shallot Mignonette, Lemons, Limes, Tabasco

ARTISANAL CURED MEATS AND CHEESE DISPLAY

Pickled Vegetables, Dried & Fresh Fruits, Mustards, Honey, Preserves, Crackers & Breads

BRICK STREET GREENS SALAD STATION

Cherry Tomatoes, Cucumbers, Carrots, Peppers, Beets, Onions, Sprouts, Herbs
Bocconcini, Feta, Aged White Cheddar, Nuts & Seeds
White Balsamic Dressing, Smoked Tomato Dressing, Citrus Dressing, Caesar Dressing, Olive Oil Focaccia Croutons

MINI BELGIUM WAFFLE STATION | CHEF ATTENDANT REQUIRED

Chantilly Cream, Strawberries, Nutella, Maple Syrup

HERB ROASTED PRIME RIB OF BEEF CARVING STATION | CHEF ATTENDANT REQUIRED

Horseradish Cream, Red Wine Jus, Sea Salt, Bread Rolls

ENTRÉES

Grilled Free Range Chicken Supreme, Thyme Chicken Jus, Roasted Mushrooms
Miso Rum Glazed Grouper, Mango Salsa
Smoked Gouda Grits
Seasonal Vegetables

DESSERTS

Crème Brûlée
Peanut Butter Crunch
Chocolate Raspberry Torte
Lemon Meringue Cake

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