



VINOY

*St. Petersburg & Florida*

# BANQUET MENU

AN INVITATION TO GATHER

# BREAKFAST & BRUNCH

## BUFFETS

### Sunrise Continental Breakfast Buffet | \$48 per person

Vinoy Bake Shoppe Pastry Display of Croissants, Danishes & Muffins, Artisan Sliced Bread, Whipped Butter, Preserves  
Cereals, Whole, Skim, & Almond Milk  
Sliced Seasonal Fruit & Berries (GF, DF, V, VG)  
Local Honey & Fruit Yogurt, House Granola, Dried Fruits (GF, DF)  
Steel Cut Oatmeal, Toasted Almonds (N), Golden Raisins, Brown Sugar (DF, GF, VG)  
Assorted Juices  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### Vinoy Breakfast Buffet | \$68 per person

Vinoy Bake Shoppe Pastry Display of Croissants, Danishes & Muffins, Artisan Sliced Bread, Whipped Butter, Preserves  
Sliced Seasonal Fruits & Berries (GF, DF, V, VG)  
Local Honey & Fruit Yogurt, House Granola, Dried Fruits (GF, DF)  
Steel Cut Oatmeal, Toasted Almonds (N), Golden Raisins, Brown Sugar (DF, GF, VG)

#### *Select One:*

Classic Scrambled Eggs, Cheddar Cheese & Green Onions (GF, V)  
Vegetable Egg Scramble (V, GF, DF)  
Scrambled Egg Whites (V, GF, DF)  
Hard Boiled Eggs (V, GF, DF)

#### *Select One:*

Herb Roasted Yukon Potatoes (GF, DF, V, VG)  
Crispy Red Bliss Potatoes, Caramelized Onion, Parsley, Smoked Paprika (GF, DF, V, VG)  
Sweet Potato Hash, Florida Fendley Onions, Peppers (GF, DF, V, VG)

#### *Select Two:*

Applewood Smoked Bacon (GF, DF)  
Country Pork Sausage (GF, DF)  
Chicken Apple Sausage (GF, DF)  
Turkey Sausage (GF, DF)  
Grilled Black Forest Ham (GF, DF)

#### Assorted Juices

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

DF Dairy Free | GF Gluten Free | N Contains Nuts | S Contains Shellfish | VG Vegan | V Vegetarian  
Breakfast and lunch pricing is based on a 1.5-hour service period, break pricing is based on 30 minutes, and dinner menu pricing is based on a 2-hour service period. All rates are subject to a 26% taxable service charge and 7% sales tax.

## **Brunch Buffet I \$125 per person**

Freshly Squeezed Florida Orange Juice

Golden Root Juice | Turmeric, Carrot, Golden Beets, Pineapple, Agave

Vinoy Bake Shoppe Pastry Display

*Fresh Breads, Bagels, House Made Coffee Cake & Assorted Breakfast Pastries*

Local Jams & Whipped Sweet Butter, Whipped Plain Cream Cheese (GF)

*\*Gluten-Friendly Options Available on Request Only*

Market Style Seasonal Fresh Fruits & Berries (GF, DF, V, VG)

Power Bowl Bar (GF, V)

Greek Yogurt, Chia Pudding, Overnight Oats (GF)

*Local Honey, House Made Granola, Banana Chips, Dried Cranberries, Toasted Coconut, Walnuts (N),*

*Dried Pineapple, Apricot*

Root Vegetable & Roasted Potato Skillet (GF, DF, V, VG)

*Pepper-Tomato Reduction, Kale, Garden Herbs*

Chicken Apple Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

Scrambled Eggs (V, GF, DF)

Brioche French Toast, Bananas Foster, Pecan (N), Maple Syrup (DF)

Avocado-Smoked Salmon Toast Station

*Grilled Baguette, Smashed Avocado, Shaved Peppers, Everything Bagel Seasoning, Micro Greens (DF, VG, V)*

*Brioche Toast Point, Capers-Dill Whipped Cream Cheese, Smoked Salmon, Pickled Onion, Arugula, Shaved Radish*

Steak & Eggs Station

*Bone-In Ribeye (GF, DF), Chimichurri (GF, DF, V, VG)*

*\*Craving Attendant Required, 1 per 75 guests - \$225 per chef based on 1.5 hours of service\**

Egg Station - Made to Order (GF, S)

*Farm Eggs, Bacon, Chicken Sausage, Wild Mushrooms, Onions, Garden Peppers, Spinach,*

*Local Shrimp, Tomatoes, Asparagus, Cheddar Cheese, Feta, Mozzarella*

*\*Chef Attendant Required, 1 per 75 guests - \$225 per chef based on 1.5 hours of service\**

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

## **ENHANCE YOUR BRUNCH WITH A SEAFOOD RAW BAR**

*Served with Cocktail Sauce, Tabasco, Lemons, Shallot, Mignonette*

### **Chilled Seafood Display (S, GF, DF)**

Poached Jumbo Gulf Shrimp | \$10 per piece

Half Maine Lobster Tails | \$18 per piece

East Coast Oysters on the Half Shell | \$12 per piece

Snow Crab Claws | \$12 per piece

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# BREAKFAST & BRUNCH ENHANCEMENTS

*Breakfast Enhancement in Conjunction with a Breakfast Buffet Only*

## **Breakfast Sandwiches | \$14 each**

*Select one:*

Chicken Sausage, Egg White, Sundried Tomato Pesto, Gruyere, English Muffin

Fried Egg, American Cheese, Marinated Tomato, Brioche (V)

Chorizo Burrito | Cage Free Egg, Yukon Roasted Potatoes, Chorizo, Garden Pepper, Chihuahua Cheese, Flour Tortilla

## **Egg White Frittata (V) | \$14 each**

Spinach, Tomato, Feta

## **Scrambled Eggs (V, GF, DF) | \$12 per person**

## **Applewood Smoked Bacon (GF, DF) | \$12 per person**

## **Pork Sausage (GF, DF) | \$12 per person**

## **Chicken Apple Sausage (GF, DF) | \$12 per person**

# ENHANCED BREAKFAST STATIONS

*Breakfast Enhancement in Conjunction with a Breakfast Buffet Only*

## **Omelet Station (S, GF) | \$26 per person**

*\*Chef Attendant, 1 per 75 guests - \$225 per attendant based on 1.5 hours of service\**

Eggs, Egg Whites, Ham, Bacon, Chicken Sausage, Baby Shrimp, Cheddar Cheese, Feta Cheese, Jack Cheese, Spinach, Tomatoes, Onions, Peppers, Mushrooms, Hot Sauce, Roasted Tomato Salsa

## **Griddle Station (V) | \$26 per person**

*\*Banquet Attendant, 1 per 50 guests - \$225 per attendant based on 1.5 hours of service\**

*Select one:*

Buttermilk Pancakes

Belgian Waffles

Brioche French Toast

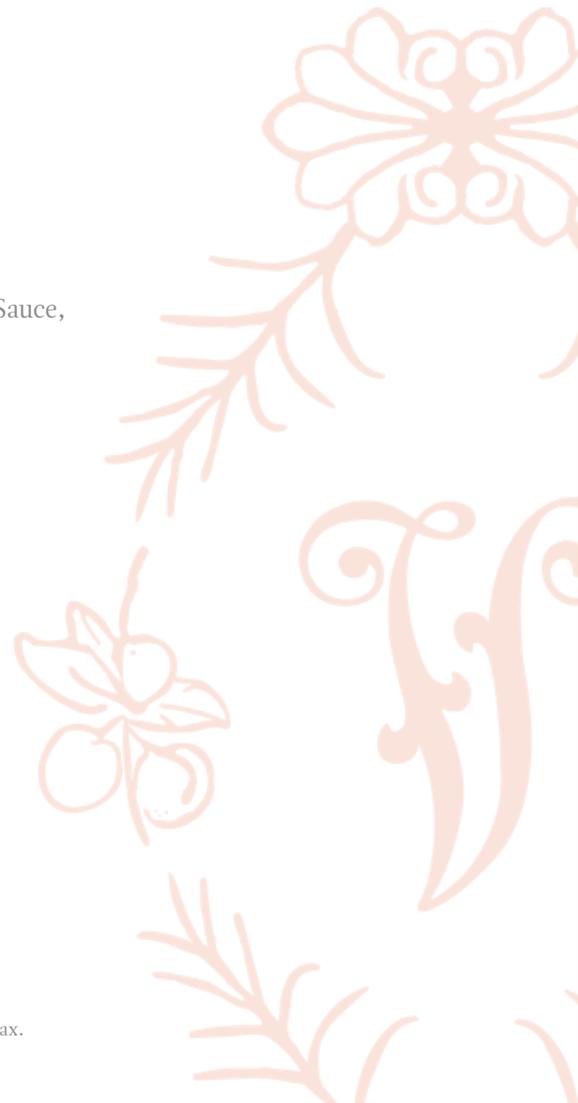
*Station to be served with Berries, Maple Syrup & Chantilly Cream*

## **The Avocado Toast-er Station (DF, V, GF) | \$27 per person**

Assorted Bagels, Artisan Breads, Smashed Avocado, Cold Smoked Salmon, Cream Cheese, Roasted Tomato, Pickled Onion, Arugula, Spice Seeds

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## **Breakfast Hash Displayed Station | \$26 per person**

*Select one:*

Slab Bacon Hash (GF, DF)

*Yukon Roasted Potatoes & Wilted Greens*

Chicken Apple Sausage (GF, DF)

*Red Bliss Potatoes, Garden Peppers & Onions*

Chorizo Sweet Potato (GF, DF)

*Roasted Potatoes, Charred Corn, Root Vegetables & Baby Kale*

*Station to be served with Scrambled Eggs, Hollandaise & Hot Sauce*

## **Yogurt Acai & Exotic Fruit Station (GF, VG, DF) | \$26 per person**

Acai Puree, Chia Pudding, Citrus Yogurt

Mango, Pineapple, Kiwi, Dried Banana Chips, Toasted Coconut, Hazelnut Cream



# BREAK OFFERINGS

## SAVORY

*Break pricing is based on 30 minutes*

### **Build Your Own Trail Mix (V, N) | \$32 per person**

Almonds, Cashews, Pepita Seeds, Sunflower Seeds, Yogurt Pretzels, Dark Chocolate, Dried Cranberries, Blueberries, Cherries, Apricots, Golden Raisins  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### **Mediterranean | \$34 per person**

Greek Hummus (GF, DF, V, VG), Seasonal Hummus (GF, DF, V, VG), Feta Dip (GF, V), Vegetable Crudit  (GF, DF, V, VG), Lavash (DF, V), Za'atar Naan (DF, V)  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### **Salty Sisters Popcorn Bar (DF, V, GF) | \$36 per person**

Extra Buttery, Jalape o Cheddar, Caramel, Salty Drizzle, Salt & Vinegar  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### **Chips & Dip | \$34 per person**

Tortilla Chips, Guacamole, Roasted Tomato Salsa, Chorizo Queso Fundido, Charred Onion Dip, House Ketel Chips, Chicharrons  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### **Taste of St. Petersburg | \$38 per person**

Local Catch Smoked Fish Dip, Tampa Bay Cuban Sandwiches, Manchego Cheese Croquet, House Baguette, Lavash, Toast Points, Vegetable Crudit   
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

### **Vitality Break (GF, V, N) | \$36 per person**

Superfood Trail Mix  
*Goji Berries, Cashews, Dark Chocolate, Coconut Water, Peanut Butter Boost Bites, Apples*  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

## BREAK OFFERINGS

### SWEET

*Break pricing is based on 30 minutes*

#### **Vinoy Tea Time | \$38 per person**

Baked Scones, Devonshire Cream, Orange Marmalade  
Ham & Brie, Cucumber & Herb Butter, Chicken Salad  
Smoked Salmon & Dill Cream Cheese  
Opera Cake, Carrot Cake, Fruit Tart & Macarons  
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

#### **Smoothie & Juice Station (GF, DF, V) | \$27 per person**

Whole Fruit, House Made Granola Bars, Strawberry Banana Smoothie, Super Smoothie, Local Pressed Juice

#### **Citrus | \$38 per person**

Lemon Cake, Orange Madeleines, Key Lime Tart, Chocolate Truffles, Vanilla Grapefruit Panna Cotta

#### **Cookies N' Milk | \$32 per person**

Vanilla & Chocolate Milk, Sugar Cookies, Chocolate Chunk Cookies,  
White Chocolate Macadamia Cookies (N), Triple Chocolate Cookies

#### **Chocolate, Chocolate, Chocolate (N) | \$45 per person**

House Made Chocolate Truffles, Enrobed Chocolate Almonds, Milk Chocolate Bark with  
Candied Nuts & Fruits, Mini Triple Chocolate Chip Cookies, Chocolate Dipped Strawberries

#### **V.G.B. | Vegan, Gluten Free Break | \$34 per person**

Vegan Raspberry & Dark Chocolate Mousse, Assorted Pâtes de Fruit  
Mango Coconut Custard, Vegan Chocolate-Coated Strawberries

### CREATE YOUR OWN BREAK

Pick 2 Options | \$27 per person

Pick 3 Options | \$33 per person

*Strawberry Banana Smoothie, Super Smoothie, Local Pressed Juice,  
House Made Granola Bars, PB Boost Bites (N), Croissants, Danishes, Scones*

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