



VINOY

St. Petersburg & Florida

BANQUET MENU

AN INVITATION TO GATHER

SERVICE CHARGES

Banquet Service Charge

All food and beverage prices are subject to a Staff Service Charge, currently 12.75%, and a House Service Charge, currently 13.25%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.

Staff Service Charges, House Service Charges and Other Mandatory Charges are collectively referred to as “Service Charges.”

All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 26%. The organization understands that its selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days’ notice of such increases, which notice may be by email. The organization agrees to pay the Service Charges in existence at the time of the event. The organization understands that increases to the Services Charges do not entitle the organization to cancel this Agreement without payment of the applicable cancellation liquidated damages.

LUNCH

PLATED

Light Lunch

Served with Freshly Baked Rolls & Butter

Includes Pre-Set Water and Coffee Service by guest request

Lunch Offerings | Select One

Seared Ahi Tuna Poke Bowl (GF, DF)

Radish, Daikon, Edamame, Pickled Vegetable, Nori Sheets, Shaved Carrot, Yuzu Vinaigrette, Sriracha Aioli

Chicken Panzanella

Hearts of Romaine, Roasted Chicken Breast, Cucumber, Marinated Tomato, Kalamata Olives, Marinated Feta, House Croutons, Red Wine Vinaigrette

Gulf Shrimp Cobb Salad (GF, S)

Local Brick Street Greens, Gulf Shrimp, Bacon, Heirloom Tomato, Blue Cheese, Sliced Egg, Radish, Roasted Corn, Green Goddess Dressing

Grilled Chili Salmon (DF, GF)

Five Spice Butternut Squash, Seared Salmon, Garlic Soy Chinese Broccoli, Bell Pepper, Carrot, Bok Choy, Sesame Orange Ginger Dressing

Iceberg Wedge Salad (GF)

Thick Cut Bacon, Baby Iceberg Lettuce, Pickled Onion, Marinated Heirloom Tomato, Hard Boiled Egg, Asher Blue Cheese, Buttermilk Herb Dressing

Citrus Herb Chicken Caesar

Sweet Gem Lettuce, Parmesan-Asiago Crisps, House Croutons, Classic Caesar Dressing

Desserts | Select One

Cookies N' Cream Flourless Cake

Chocolate Ganache, Cookies N' Cream Mousse

Coffee Anglaise Sauce & Chocolate Whipped Cream

Raspberry Cheesecake

Raspberry Gel, Fresh Berries, & Vanilla Cream Fraiche

Florida Lemon Meringue Tart

Passion Fruit Jelly & Pistachio Cake

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.

LUNCH

PLATED

Three-Course Lunch

Served with Freshly Baked Rolls & Butter

Includes Pre-Set Water and Coffee Service by guest request

Salads | Select One

Heirloom Tomato Caprese (GF, N)

Arugula, Fresh Mozzarella, Balsamic Reduction, Pesto Dressing

Local Brick Street Greens (GF, N)

Florida Citrus, Baby Heirloom Tomato, Hearts of Palm, Watermelon Radish, Soft Feta, White Balsamic Dressing

Honey Roasted Beet Salad (GF, N)

Watercress, Frisée, Pistachio, Whipped Goat Cheese, Spiced Apple Chips, Florida Citrus Vinaigrette

Baby Greens Salad (GF, N)

Marinated Feta, Heirloom Cherry Tomato, Crispy Garbanzo Beans, Olives, Lemon Tahini Dress

Entrées | Select One

Seared Local Catch (GF)

Sautéed Greens, Sofrito Rice, Fennel Orange Salad, Roasted Tomato Beurre Blanc

Shaved Carrot Chermoula Chicken

Moroccan Spiced Baby Potato, Broccolini, Red Pepper Jus

Chimichurri Flat Iron Steak (GF)

Parsnip Potato Purée, Asparagus, Grilled Cipollini Onions

Red Wine Short Rib

Sweet Potato Purée, Romanesco Broccoli, Vine Roasted Tomato, Pan Jus

Grilled Local Mushroom (GF, DF, VG)

Warm Cannellini Bean Salad, Heirloom Roasted Cauliflower, Red Chimichurri

Desserts | Select One

White Chocolate & Passion Fruit Crème Brûlée, Almond Cake, And Seasonal Berries

Florida Lemon Meringue Tart, Passion Fruit Gel & Pistachio Cake

Milk Chocolate Mousse, Crème Brûlée Center & Flourless Chocolate Cake

Espresso Flourless Chocolate Cake

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Soup Enhancements

Classic Tomato Basil with Focaccia Crostini
Sweet Corn Chowder
Pumpkin Bisque (GF)

BOXED LUNCH

Vinoy Boxed Lunch

Includes Whole Fruit, Bag of Kettle Chips & Bottle of Water

Please Select (2) choices from the below, \$6 per additional sandwich or salad entrée choice

Entrée Salads

Choice of Herb Grilled Chicken, Chilled Salmon or Tofu

Cobb Salad (GF)

Brick Street Greens, Egg, Smoked Bacon, Blue Cheese, Tomatoes, Avocado Ranch

Southwest Salad (GF)

Romaine, Sweet Peppers, Chipotle Calabacita, Corn & Black Bean Relish, Cojita Cheese, Cilantro Lime Dressing

Mixed Greens Salad (GF, DF)

Quinoa, Garbanzo Beans, Cucumbers, Roasted Squash, Radish, Tomato, Florida Citrus Vinaigrette

Sandwiches & Wraps

Smoked Turkey

Gouda, Dijonnaise, Bibb Lettuce, Tomato, Ciabatta

Classic Italian

Ham, Salami, Provolone, Arugula, Marinated Tomato, Pesto Mayo, Focaccia

Roast Beef

Artisan Lettuce, Caramelized Onion, Cheddar Cheese, Horseradish Mayo, Hoagie Roll

Vegetable Wrap (DF)

Hummus, Greens, Sprouts, Tomato, Seasonal Herb Roasted Vegetables, Spinach Wrap

Classic Tuna Salad

Butter Lettuce, Tomato, Cornichon, Croissant

Dessert | Select One

Fudge Brownies

Chocolate Chip Cookies

Triple Chocolate Cookies

Lemon Cake Slices

**Gluten Free Option Available on Request*

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BUFFET

Monday – Mediterranean

Mediterranean Salad (GF)

Mix Greens, Roasted Tomato, Persian Cucumber, Pepperoncini, Greek Olives, Feta Crumbles, Preserve Lemon Vinaigrette

Garbanzo & Grain Salad (DF, GF)

Cherry Tomato, Wilted Kale, Bell Pepper, Garbanzo Beans, Pickled Onion, Quinoa, Tahini Dressing

Greek Hummus (DF, GF)

EVOO, Smoked Paprika, Grilled Naan

Proteins

Chermoula Chicken, Shaved Carrot Salad (DF, GF)

Harissa Salmon, Warm Tomato Salad (DF, GF)

Moroccan Beef, Sweet Pepper, Pan Jus (DF, GF)

**Lentil Soup Enhancement (GF, DF, VG)*

Dessert

Vinoy Sweet Shop Display

To Include (I) Gluten Free, Dairy Free Option

Beverages

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

Tuesday – Nacho Taco

Spinach & Calabacita Salad

Frisee, Peruvian Corn, Shaved Radish, Chayote, Ancho Agave Vinaigrette (DF, GF)

Elote Corn, Black Beans, Charred Poblano, Shaved Cabbage, Cotija Cheese, Cilantro Lime Crema (GF)

Flour Tortilla, Warm Corn Tortilla Chips, Melted Queso, Pico de Gallo, Roasted Tomato Salsa, Oaxaca Cheese, Sour Cream, Lime (GF)

Proteins

Chicken Tinga (GF, DF)

Beef Barbacoa (GF, DF)

Tequila Lime Shrimp (S, GF, DF)

Fajita Vegetables (GF, DF)

Sides

Sofrito Rice (GF, DF)

Stewed Black Beans (GF, DF)

**Tortilla Soup Enhancement \$5 per person (DF, GF, V)*

Dessert

Tres Leches

Cinnamon Churros

Coconut Flan

To Include (I) Gluten Free, Dairy Free Option

Beverages

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

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Wednesday – BBQ

Wedge Salad (GF)

Iceberg Lettuce, Blue Cheese Crumble, Applewood Smoked Bacon, Heirloom Tomato, Pickled Onion, Herb Dressing

Southern Potato Salad (GF)

Pickled Relish Hard-Boiled Egg, Scallions, Apple Cider Dressing

Watermelon Salad (GF, DF)

Hearts of Palm, Watercress, Garden Mint, Fresno Honey Vinaigrette

Proteins

Carolina Gold Chicken, Cipollini Onion (GF, DF)

BBQ Pulled Pork (GF, DF)

Grilled Local Catch, Chimichurri (GF, DF)

Sides

Creamy Cheddar Mac & Cheese

Charred Broccolini (GF, DF)

**Three-Bean Chili Soup Enhancement \$5 per person (GF, DF, VG)*

Dessert

Vinoy Sweet Shop Display

To Include (1) Gluten Free, Dairy Free Option

Beverages

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

Thursday – Farmer's Market

Farmer Salad (GF)

Field Greens, Marinated Tomato, Shaved Carrot, Radish, Pickled Squash, Farmhouse Cheddar, House Crouton, Green Goddess Dressing

Roasted Beet & Endive Salad (GF, N)

Goat Cheese Crumbles, Orange Segments, Baby Greens, Salted Pistachios, Florida Citrus Vinaigrette

Roasted Sweet Potato Salad (GF, DF, V)

Shaved Fennel, Compressed Apple, Pumpkin Seeds, Honey Balsamic Dressing

Proteins

Turkey Pot Pie, Sage Biscuit Crumble

Finley Onion Crusted Flank Steak, Roasted Red Pepper, Red Wine Demi (GF, DF)

Southern Shrimp Corn Chow-Chow (GF, DF, S)

Sides

Smoked Cheddar Cheese Grits (GF)

Seasonal Farm Vegetables (GF, DF, V, VG)

**Tomato Soup Enhancement (GF, V)*

Dessert

Vinoy Sweet Shop Display

To Include (1) Gluten Free, Dairy Free Option

Beverages

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

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Friday – Italian

Classic Caesar Salad (V)

Gem Lettuce, House Crouton, Shaved Parmesan, Caesar Dressing

Italian Garden (GF, V)

Iceberg Lettuce, Tomato, Pepperoncini, Black Olives, Pickled Onion, Grated Pecorino Cheese, Creamy Italian Dressing

Caprese Salad (GF, V)

Arugula, Balsamic, EVOO, Basil Pesto, Heirloom Tomato, Bocconcini Mozzarella

Proteins

Chicken Piccata, Lemon Caper Sauce, Charred Citrus (GF)

Italian Sausage, Grilled Pepper & Onion, Tomato Reduction (GF)

Herb Corvina, Cioppino Broth, Calabrian & Fennel Salad (GF)

Sides

Baked Vegetable Ziti (V)

Broccoli Rabe (GF, DF, V)

**Kale & White Bean Soup Enhancement \$5 per person (GF, DF, V)*

Dessert

Tiramisu

Mini Cannoli

Flourless Chocolate Espresso Cake

To Include (I) Gluten Free, Dairy Free Option

Beverages

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

Saturday – Asian

Choy Green Salad (GF, DF, V)

Romaine, Shaved Daikon, Cucumber, Tomato, Bean Sprouts, Sesame Ginger Dressing

Napa Cabbage Salad

Kimchi, Carrots, Snow Peas, Toasted Sesame, Miso Vinaigrette

Sweet Chili Crab Dip (S)

Crispy Wontons

Proteins

Char-Siu Pork, Grilled Purple Cabbage (GF, DF)

Grilled Orange Chicken, Citrus & Leek Salad (GF, DF)

Shrimp Lo Mein, Roasted Broccoli, Peppers, Carrots, Sweet Soy (S, GF, DF)

Sides

Steamed Rice (GF, DF)

Stir Fry Vegetables (GF, DF)

**Thai Red Curry Soup Enhancement (GF, V)*

Dessert

Vinoy Sweet Shop Display

To Include (I) Gluten Free, Dairy Free Option

Beverages

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

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Sunday – Deli

Green Salad (GF, DF, V)

Mixed Lettuces, Cucumber, Tomato, Carrot, Marinated Garbanzo Beans, House Croutons, Toasted Sunflower, White Balsamic

Macaroni Salad (V)

Carrots, Celery, Fire Roasted Peppers, Creamy Dijon Dressing

Cucumber Tomato Salad

Red Wine Vinaigrette, Red Onion, Fresh Herbs

Breads to include:

Ciabatta, Multigrain, Sourdough

Select Three:

Turkey

Black Forest Ham

Peppercorn Roast Beef

Classic Chicken Salad

Sliced Seasonal Vegetable

Cheeses to include:

Provolone, Swiss, Cheddar

Toppings to include:

Bibb Lettuce, Sliced Tomato, Dill Pickle Spears, Mayonnaise, Dijon Mustard

**Minestrone Soup Enhancement \$5 per person (GF, DF, V)*

Dessert

Assorted Cookies

Fudge Brownies

Strawberry Shortcake Shooters

To Include (1) Gluten Free, Dairy Free Option

Beverages

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ENHANCED LUNCH BUFFETS

Vitality

Hearty Vegetable Soup (GF, DF, V)

Super Grain Salad (GF, DF)

Tri Colored Quinoa, Lentils, Wilted Greens, Tomato, Pepper, Sweet Potato, Honey Spice Vinaigrette

Green Salad (GF, DF)

Baby Kale, Spinach, Roasted Broccoli, Edamame, Cucumber, Hemp Seeds, Herb Vinaigrette

Golden Beet Hummus (DF, V)

Vegetable Crudit , Spice Seed Topping, House Crackers

Build Your Own Bowl

Brown Rice, Grains, Citrus Herb Chicken, Slow Roasted Short Rib, Pomegranate Salmon, Crispy Falafel, Roasted Vegetables

Dressings

Spicy Mayo, Tzatziki, Herb Vinaigrette

Dessert

Vinoy Sweet Shop Display

To Include (1) Gluten Free, Dairy Free Option

Beverages

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

Taste of Florida

Shrimp & Corn Chowder (S)

Charred Citrus Salad (GF, DF, N, V)

Local Greens, Watercress, Pickled Fresno, Candied Pecans, Blood Orange Vinaigrette

Cuban Salad (GF, DF, V)

Chopped Lettuce, Campari Tomato, Black Olive, Avocado, Marinated Radish, Grilled Onion, Garlic-Lemon Dressing

Paul's Landing Smoked Fish Dip

Pickled Red Onion, Chives, Lavash, House Focaccia, Grilled Baguette

Vinoy Cuban Sandwich

Fried Salami, Roasted Pork, Swiss Cheese, House Bread & Butter Pickles, Mojo Dijonnaise, Cuban Loaf

Herb Crusted Grouper (GF)

Warm Potato Salad, Fennel Wilted Greens, Key lime Beurre Blanc

Arroz Con Pollo (GF, DF)

Yellow Rice, Braised Black Beans, Sofrito Chicken, Cilantro Salsa Verde

Sides

Jalape o Slaw (GF, DF, V)

Plant City Roasted Vegetables (GF, DF, V)

Dessert

Vinoy Sweet Shop Display

To Include (1) Gluten Free, Dairy Free Option

Beverages

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

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