



Dear Bride & Groom,

Congratulations and thank you so much for your interest in the Historic Casa Marina Hotel & Restaurant for your upcoming wedding!

Creating cherished weddings and special events is what we do best! The Casa Marina exudes a feeling of classic, timeless glamour, and elegance to every bride and groom who envision their wedding day as the most unforgettable moment of their lives.

Allow me to open the doors of the Casa Marina Hotel & Restaurant and all of its possibilities to you.

I look forward to setting an appointment for you to come and experience the Casa Marina personally.

Sincerely,

Rebekah Blakely Lowry

Director of Catering

Rblakely@casamarinahotel.com

(904) 270-0025





Hors D'œuvres

Choose two of the following to serve your guests:

Add Lobster or Shrimp to Spring Rolls (add \$1)

Asparagus Rollup with Blue Cheese and Asiago

Assorted Tarts

Bacon Wrapped Scallops (add \$2)

Bacon Wrapped Shrimp (add \$2)

Beef Satay

Bruschetta on French Bread Crostini

Conch Fritters with Sweet Chili Sauce

Crab Cakes (add \$1)

Empanadas Chicken with Vegetables, Cheese & Spices

Lobster Cobbler (add \$1)

Lollipop Lamb Chops with Roasted Garlic Mint Pesto (add \$4)

Mini Brie Encrout with Raspberry & Almond (add \$1)

Prosciutto Wrapped Asparagus

Spanikopita Triangles

Spring Rolls with Plum Sauce

Sweet Soy Chicken Skewers

Wild Mushroom Boursin Tart



Buffet I

Entrées

Choose two of the following to serve your guests:

Blackened Chicken Breast

With a Citrus Mustard Sauce

Chicken Marsala

Breaded & Pan Fried with a Rich Marsala Mushroom Sauce

Chicken Piccata

With Capers & Chardonnay Lemon Butter Sauce

Parmesan & Panko Crusted Chicken

With Garlic Cream Sauce

Seared Chicken Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Catch Hemmingway

Rolled in Sesame Seeds & Parmesan, Topped with a Roasted Red Pepper Cream

Catch Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Pecan Crusted Fish

With Orange Ginger Butter Sauce

Catch Piccata

With Capers & Chardonnay Lemon Butter Sauce

Grilled Flank Steak

With Onions and Peppers

Roasted Pork Loin

With Tropical Fruit Salsa

Salads

Choose three of the following to serve your guests:

Greek Salad with Feta Cheese and Pepperoncini Peppers

House Made Chicken Salad with Pecans & Grapes

Marinated Cucumber & Red Onion Salad

Mixed Green Salad with Tomato, Cucumber, Red Onion & Croutons

Pasta Salad in a Pesto Dressing with Fresh Cut Vegetables

Tossed Spinach with Miso Dressing

Tossed Traditional Caesar



Vegetables

Choose two of the following to serve your guests:

- Artichoke & Spinach Dip
- Eggplant Ratatouille
- Garlic Roasted Asparagus with a Hollandaise Dipping Sauce (add \$2.50)
- Greek Mushrooms
- Grilled Vegetable Display
- Asparagus (add \$2)
- Haricot Vert (add \$2)

Starches

Choose two of the following offerings to serve your guests:

- Couscous
- Herb Mashed Potatoes
- Pasta with your Choice of Alfredo or Marinara Sauce
- Roasted Red Bliss Potatoes
- Scalloped Potatoes (add \$1)
- Truffled Macaroni and Cheese (add \$1)
- Wild Rice

Buffets Include a Tropical Fruit & Cheese Display

\$52.00 per person

With a 20% service charge & 7% sales tax will be applied to the final total

Manned Carving Stations

Per Person

- Top Round - \$5.00
- Prime Rib - \$7.50
- Filet Mignon - \$10.00
- Beef Wellington - \$12.00
- Ham, Pork, or Turkey - \$5.00



Buffet II

(Includes Two Butlered Hors D' oeuvres & a Tropical Fruit & Cheese Display)

Entrées

Choose two of the following to serve your guests:

Chicken Wellington

Roasted Chicken Breast in a Puff Pastry with Citrus Rice over Raspberry Chardonnay Butter Sauce

Chicken Marsala

Breaded & Pan Fried with a Rich Marsala Mushroom Sauce

Chicken Piccata

With Capers & Chardonnay Lemon Butter Sauce

Parmesan & Panko Crusted Chicken

With Garlic Cream Sauce

Seared Chicken Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Fish Choices are Grouper or Snapper

Grouper Hemmingway

Rolled in Sesame Seeds & Parmesan, Topped with a Roasted Red Pepper Cream

Grouper Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Pecan Crusted Grouper

With Orange Ginger Butter Sauce

Grouper Piccata

With Capers & Chardonnay Lemon Butter Sauce

Seafood Bouillabaisse

Shrimp, Mussels, Clams, & Scallops Stewed with Tomato, Garlic, & Fresh Dill in a Rich Broth

Grilled Flank Steak

With Onions and Peppers

Beef Roulade

Caramelized Vidalia Onions, Brie Cheese, Roasted Red Pepper & Baby Spinach
In a Pinwheel of Beef with Madeira Mushroom Compote

Pork Tenderloin

Garlic, Cilantro & Lime, Marinated with a Golden Pineapple Salsa



Salads

Choose two of the following to serve your guests:

Broccoli Salad – *Smokey Bacon Pieces, Raisins, Caramelized Vidalia Onions & Toasted Pecans in Dijon Honey Vinaigrette*

Caprese Salad with Prosciutto – *Marinated Mozzarella, Grape Tomatoes, Basil Leaves & Diced Prociutto in a Light Pesto Dressing*

Gorgonzola, Walnut & Pear Salad – *Fresh Field Greens Tossed with Diced Poached Pears, Toasted Walnuts & Crumbled Gorgonzola*

Greek Salad – *With Feta Cheese and Pepperoncini Peppers*

Mixed Green Salad – *With Tomato, Cucumber, Red Onion & Croutons*

Tossed Traditional Caesar

Vegetables

Buffet Includes our Grilled Vegetable Display and One of the following:

Artichoke & Spinach Dip

Baby Carrots – *In Grand Marnier & Brown Sugar*

Eggplant Ratatouille

Greek Mushrooms

Haricot Vert Almandine

Roasted Baby Vegetables – *Baby Sunburst & Patty Pan Squash, Zucchini, & Carrots, Roasted with Charred Tomato Vinaigrette*

Starches

Choose two of the following offerings to serve your guests:

Cous Cous – *With Mixed Vegetables & Herbs*

Curry Sweet Potatoes – *With Caramelized Vidalia Onions*

Dauphinoise Potatoes – *Rich & Creamy Scalloped Potatoes with Mixed Herbs & Cheeses with Bread Crumbed Top*

Herb Mashed Potatoes

Pasta with your Choice of Alfredo or Marinara Sauce

Rosemary Fingerling Potatoes – *Rosemary, Garlic & Virgin Olive Oil*

Sweet Potato Mash

Truffled Macaroni & Cheese

Wild Rice Pilaf

\$60.00 per person

With a 20% service charge & 7% sales tax will be applied to the final total





Plated Entrées

Choose two of the following to serve your guests:

Parmesan & Panko Crusted Chicken

Garlic Cream Sauce

Seared Chicken Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Chicken Marsala

Breaded & Pan Fried with a Rich Marsala Mushroom Sauce

Chicken Piccata

With Capers & Chardonnay Lemon Butter Sauce

Roasted Jerk Pork Loin

Topped with Tropical Fruit Salsa

\$49.00

Catch Hemmingway

Rolled in Sesame Seeds & Parmesan, with a Roasted Red Pepper Cream

Catch Mediterranean

Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Pecan Crusted Fish

With Orange Ginger Butter Sauce

Catch Piccata

With Capers & a Chardonnay Lemon Butter Sauce

\$51.00

Roasted Prime Rib

With Au jus & Horseradish Cream

New York Strip Steak

With Roasted Tomato and Tasso Jus

\$52.00

All entrees will be served with Chef's fresh vegetable du jour and appropriate starch.

Includes house salad & bread.

With a 20% service charge & 7% sales tax will be applied to the final total



Plated Combination Entrees

*Veal, lamb, pork, or chicken may be substituted to all combination entrees.
Vegetarian meals are available.*

New York Strip and Shrimp

With Garlic Scampi Buerre Blanc
\$55.00

New York Strip & Grouper, Salmon, or Mahi

Topped with Herbed Pesto Crust
\$55.00

Petit Filet and Shrimp

With Garlic Scampi Beurre Blanc
\$58.00

Petit Filet & Grouper, Salmon, or Mahi

Topped with Herbed Pesto Crust
\$58.00

Mixed Grill with Quail, Duck and Lamb

With a Creamed Cognac Demi Sauce
\$62.00

Petit Filet & Lobster

Topped with Blue Cheese & Lobster Tail with Lemon Butter
\$62.00

Customize Your Plated Dinner

Salad Upgrades

(add \$2)

Tossed Traditional Caesar
Greek Salad with Feta Cheese and Peppercini
Peppers in our Signature Greek Dressing
Warm Spinach
Goat Cheese Salad

Vegetable Upgrades

(add \$2.50)

Garlic Roasted Asparagus with a Hollandaise
Dipping Sauce
Asparagus or Haricot Vert

Starch Upgrades

(add \$1)

Couscous
Roasted Red Bliss Potatoes
Scalloped Potatoes
Truffled Macaroni and Cheese



Special Displays

Pricing Per Display

	Under 100 Guests/100 + Guests
Whole Roasted Snapper	\$350 / \$500
Shrimp Cocktail <i>On Ice with Cocktail Sauce</i>	\$695 / \$895
Seared Tuna Platter <i>With Miso Glaze</i>	\$795 / \$995
Filet Mignon Sliders <i>With Caramelized Vidalia Onions & Muenster Cheese Served with Garlic Mayo and Wasabi Honey Mustard</i>	\$595 / \$795
Antipasto Platter <i>Rolled meats, marinated mozzarella, artichoke salad, & garlic roasted asparagus</i>	\$695 / \$795
Raw Bar <i>Includes Shrimp, Crab Claws & Scallops</i>	\$1495 / \$1795



Desserts

Per Person

Chocolate Covered Strawberries & Assorted Petit Fours
\$6.00

Chocolate Fondue with Fresh Fruits, Pound Cake & Marshmallow
\$10.00

Dessert Display
Assorted Cakes, Pies, Petit Fours & Chocolate Strawberries
\$15.00

Crème Brulee Tart
\$8.00

Milk Chocolate and White Chocolate Mousse Tarts
\$8.00

Tropical Fruit & Cheese Display
\$5.00

Artisan Cheese Display
\$8.00

Special Touches

Champagne Toast
\$3.00

Upgraded Champagne Toast
Domaine Chandon Rose
\$6.00

After Dinner Cordial Bar
\$8 per guest



Bar Service

Four Hour Bar Packages:

Tier One

Beer & Wine Package
Domestic bottled & draft beer along with a selection of our house wines.
Includes non-alcoholic beverage.

\$25.00 per guest

Tier Two

Seagrams Vodka, Plymouth Gin, Cruzan Rum, Seagrams Seven Whiskey,
Dewars Scotch, Jim Beam Bourbon, Jose Cuervo Tequila
Includes all selections in Tier One

\$30.00 per guest

Tier Three

Stoli Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels,
Crown Royal, Johnny Walker Red, Jose Cuervo 1800
Includes all selections in Tier One

\$35.00 per guest

Tier Four

Grey Goose, Bombay Sapphire, Appleton Jamaican Rum, Makers Mark,
Glenlivet, Macallan 12 yr
Includes All Tiers

\$40.00 per guest

- * Bottled water available for wedding ceremony @ \$2.00 per bottle
- * Soft Drink Package \$2.50 per person

Bartender fee of \$300.00 per bar will apply to cash bars.
With a 20% service charge & 7% sales tax will be applied to the final total





Brunch Menu

Hors D'œuvres/Entree Upgrades

(add \$3.50 per hors d'oeuvre)

Mini Quiche
Assorted Tarts
Pigs in a Blanket
Monte Cristo

Eggs Benedict over Fried Green Tomatoes with Sweet Chili Hollandaise Sauce (add \$2.50)

Create Your Own Quiche

Bacon, Ham, Mushrooms, Peppers, Onion, Spinach, Mixed Cheese & Vegetarian

Bacon
Sausage
Home Fries
Belgian Waffles with Toppings
Fresh Muffins, Scones, Croissants
Fresh Fruit Display

House Salad
Seasonal Vegetable Medley

Choose one of the following to serve your guests:

Parmesan Panko Crusted Chicken, With Chardonnay Lemon Butter Sauce
Seared Chicken Mediterranean, Topped with Fresh Diced Tomato, Basil, Kalamata Olives, Capers & Artichokes

Chicken Marsala, Mushrooms, Garlic & Basil Deglazed with Sweet Marsala

Chicken Piccata, With Capers & Chardonnay Lemon Butter Sauce

Smothered Chicken Breaded & Pan Fried, With Mushroom, Tomato & Swiss Cheese in Garlic & Cream Sauce

Carving Station Choices:

Top Round, Ham, Turkey or Pork

\$45 per person

With a 20% service charge & 7% sales tax will be applied to the final total

AM Bar Package

Champagne, Mimosas, Poinsettias, Bellini, Bloody Mary, Beer & Wine
\$22.00 per guest

