
SALUTE MARKET

CATERING GUIDE

Brunch • Lunch • Dinner • Bar Services • On-site & Off-Site • Event Planning



MANATEE
LAGOON

AN FPL ECO-DISCOVERY CENTER™

BREAKFAST & LUNCH

priced per guest

BASIC BUFFET PACKAGE ————— \$40

STANDARD BUFFET PACKAGE ——— \$54

BASIC CHOOSE 1 / STANDARD CHOOSE 2

Deviled Eggs
Goat Cheese Stuffed Dates
Veggie & Hummus Platter
Caprese Skewers

BASIC CHOOSE 1 / STANDARD CHOOSE 2

Pasta Primavera
Greek Salad
Hearts of Palm
Roasted Beet
Caesar*
Caprese

BASIC CHOOSE 2 / STANDARD CHOOSE 2

Pecanwood Bacon
Sausage
Homefries
English Muffins
Bagels

BASIC CHOOSE 2 / STANDARD CHOOSE 3

Pancakes
Meat & Veggie Frittatas
Assorted Sandwich Platter
Assorted Naan Breads
Banana Rum French Toast

ADD TO ANY BRUNCH PACKAGE

ADD FRESH FRUIT PLATTER - SMALL \$44 | LARGE \$88

ADD NOVA LOX PLATTER - \$105

ADD LOCAL BAKERY ITEMS — +MP

ADD OMELETTE STATION — +10PP / + Chef Fee

ADD CARVING STATION — +MP / + Chef Fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH BUFFET & SALAD BAR

priced per guest

\$27 OPTION:

2 Naans or 2 Sandwiches
House Salad Bar

\$38 OPTION:

2 Naans
2 Sandwiches
Deluxe Salad Bar

LUNCH OPTIONS:

SANDWICHES:

Italian
Club Wrap
Chicken Salad

NAAN BREADS:

BBQ Chicken
Spinach Artichoke
Margherita
Avocado

DINNER

priced per guest

\$42 - BASIC PACKAGE

SELECT:

House Salad | Pasta & Meatballs **or** Chicken Piccata

INCLUDES:

Bread Pudding Bites and Chocolate Truffles

\$55 - STANDARD PACKAGE

SELECT:

2 Salads | 3 Naan Breads

CHOOSE UP TO 3 ENTREES:

Roasted Veggie Dish

zucchini, summer squash, spinach, red pepper, broccoli, fried chickpeas, orzo, farro, balsamic drizzle (+ chicken)

Pasta & Meatballs

marinara, parmesan, fresh basil

Chicken Saltimbocca

thinly pounded chicken cutlet, prosciutto, provolone, sage, garlic green beans, smashed rosemary potatoes

Chicken Piccata

chicken breast, lemon butters and capers, choice of green beans, mashed potatoes, or penne pasta

Salmon Succotash

seared salmon, bacon, onions, roasted garlic white bean puree, sautéed asparagus, fire roasted corn, jalapeno, blood orange persillade

Fresh Fish

lemon beurre blanc, peppadew risotto

Braised Short Rib +\$10

mashed potatoes, broccoli

SALAD CHOICES:

Greek | House | Caprese | Roasted Beet

NAAN BREAD CHOICES:

Avocado | Smashed Meatball | Pepperoni Margherita | Spinach & Artichoke

ADD DESSERT TO ANY PACKAGE:

Bread Pudding Bites & Chocolate Truffles \$6pp

Add a speciality dessert \$MP

COCKTAIL PARTY PACKAGES

priced per guest
cocktails not included

\$33 PACKAGE

Antipasto Station
1 Hot Appetizer
1 Cold Appetizer
Assorted Naan Breads

\$44 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Naan Breads

\$72 PACKAGE

Antipasto Station
2 Hot Appetizers
2 Cold Appetizers
Assorted Naan Breads
2 Mini Entree Bites

All packages are customizable

Add appetizers or desserts to any packages
Upcharge for premium appetizers may apply

Cocktails not included

A LA CARTE

COLD APPETIZERS

- ♦ Tuna Poke Wonton* - 4.5
- ♦ Crab Wontons - 4.5
- Jumbo Shrimp Cocktail - 4.25
- Shrimp Ceviche | 48 Pieces Minimum - 3.5
- Caprese Skewer - 2.75
- Caprese Stack - 5.5
- Bacon Jam Deviled Eggs - 2.75
- Fresh Fruit Crostini - 2.75
- Prosciutto & Fig Jam Crostini - 3.5
- Smoked Salmon Crostini - 4
- Antipasto Skewer - 3.5
- Hummus & Veggie Cup - 3.5

HOT APPETIZERS

- Mini Crab Cakes | 48 Pieces Minimum - MP
- Goat Cheese Stuffed Bacon Dates - 3
- Chef's Meatballs - 4.25
- Salute Short Rib Slider - 6
- Shortrib - 3.5
- Roasted Veggie Skewer - 4
- ♦ Grilled Panini Bites - 3.5
- Prosciutto & Fig / Veggie / Chicken Pesto
- ♦ BBQ Chicken Skewer - 4
- ♦ Teriyaki Chicken Skewer - 4
- ♦ Huli Huli Scallop - 5
- Seared Beef Tenderloin Bites* - MP
- *1 full tenderloin minimum (60-80 pieces)

♦ items require a chef for off-site cooking & assembly
minimum 24 pieces unless specified otherwise

ANTIPASTO & APPETIZER PLATTERS

platters serve approximately 20 people

Gourmet Cheese - 121

Chef's choice gourmet cheeses with crackers,
Valencia almonds, fig jam

Charcuterie - 121

Chef's choice cured meats,
whole grain mustard, crostini, olives

Antipasto - 204

Chef's choice cured meats, gourmet cheeses, crackers,
crostini, olives, Valencia almonds,
sweaty drop peppers

Hummus & Veggies - 61

Hummus, celery, carrot, cucumber, red pepper

Mediterranean - 72

Traditional and black bean hummus,
cucumber, carrots, celery, red pepper, naan bread

Nova Lox Brunch Platter - 105

Smoked salmon, capers, chopped egg,
onions, dill cream cheese, crostini

Brunch - with Bagels

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A LA CARTE

SALAD PLATTERS

platters serve approximately 20 people

Caprese Salad - 77

Heirloom tomatoes, fresh mozzarella, basil, pesto, olive oil, balsamic glaze

Roasted Beet Salad - 72

Red and golden beets, baby kale, goat cheese, pistachio, orange citronette

Greek Salad - 72

Romaine, tomato, cucumber, kalamata olives, artichoke hearts, feta, oregano vinaigrette

Hearts of Palm Salad - 91

Cucumber, red onion, kalamata olives, tomatoes, sweet drop peppers, lime dressing

Cobb Salad - 93

Romaine, tomato, bacon, chicken, egg, blue cheese, buttermilk ranch

Caesar Salad* - 61

Romaine, anchovies, parmesan cheese, croutons, caesar dressing **(dressing contains raw egg)*

Pasta Primavera with Pesto - sm 44 / lg 72

Broccoli, red pepper, red onion, asparagus, kalamata olives, pesto, pasta

Greek Pasta Salad - sm 44 / lg 72

Cucumber, tomato, red onion, pepperoncini, feta cheese, kalamata olives, oregano vinaigrette, pasta

Italian Pasta Salad - sm 44 / lg 72

Pepperoni, green olives, red pepper, onion, provolone cheese, red wine vinaigrette, pasta

Fresh Fruit Platter - sm 44 / lg 88

Pineapple, cantaloupe, honeydew, strawberries

*Add Grilled Chicken to any platter + \$44

*Add Grilled Shrimp to any platter + \$4.00/piece

ASSORTED SANDWICH PLATTERS

Small (16 pieces) - 138 | Medium (24 pieces) - 198

Large (32 pieces) - 248

Italian

genoa salami, capicola, pepperoni, provolone, hot peppers, lettuce, tomato, onion vinaigrette, baguette

Club

oven roasted turkey, thick cut bacon, avocado, lettuce, tomato, onion, hoagie or wrap

Caprese

tomato, fresh mozzarella, basil, balsamic vinaigrette, baguette

Chicken Caesar Wrap*

grilled chicken, romaine, parmesan, housemade caesar dressing

Turkey Pesto

oven roasted turkey, housemade pesto, provolone, hoagie

NAAN BREAD PIZZAS

Gluten Free +\$4

Avocado - 17

fresh avocado, roasted red onion, smoked corn, bacon, chives, red pepper aioli

Smashed Meatball - 17

chef meatballs, marinara, mozzarella, hot pepper relish

Margherita - 17

heirloom tomatoes, fresh mozzarella, basil, olive oil

Spinach & Artichoke - 17

spinach, quartered artichokes, parmesan

Pepperoni - 17

marinara, provolone, pepperoni

BBQ Chicken - 17

pulled chicken, bbq sauce, red onion, cheddar cheese, provolone

Corned Beef Reuben - 19

house corned beef, sauerkraut, swiss, 1000 island

Mushroom - 18

roasted mushrooms, fig onion jam, goat cheese, balsamic vinegar

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BAR PACKAGE OPTIONS

CASH BAR

guests purchase their drinks
and pay for them individually, minimum applies

DRINK TICKETS

\$10 House
\$13 Tito's | \$15 Premium

BEER & WINE ONLY

custom packages

OPEN BAR

per person hourly

BATCH COCKTAILS

DETOX WATER - APPROX 30-35 DRINKS - \$250

crop organic cucumber and meyer lemon vodkas,
freshly muddled mint and lemon, finished with water

TITO'S LEMONADE STAND - APPROX 25-30 DRINKS \$200

tito's vodka, natalie's lemonade,
choice of freshly muddled seasonal fruit or mint,
finished with soda

PASSIONFRUIT MARGARITA APPROX 25-30 DRINKS - \$250

herradura reposado,
chinola passionfruit liqueur, sour, lime, agave

SPICY MARGARITA APPROX 25-30 DRINKS \$225

corralejo silver tequila, lime juice,
muddled hot peppers, agave, salt rim

HIBISCUS COCONUT MOJITO APPROX 30-35 DRINKS \$250

wicked dolphin coconut rum,
hibiscus syrup, ginger beer, lime, mint

WINE

TIER 1 - \$25 PER BOTTLE

MOULIN DE GASSAC:

French blends including:

blanc
rose
rouge

PROVERB WINES:

gallo portfolios entry level
wines, each varietal is a true
representation of the grape:

pinot grigio
sauvignon blanc
chardonnay
pinot noir
merlot
cabernet

BUBBLES:

Opera brut sparkling wine

TIER 2 - \$30W / \$40R

BUBBLES:

Prosecco, Lovo, Veneto, Italy
Prosecco, Syltbar, Italy

WHITE WINE:

Pinot Grigio, Sartori, Verona, Italy
Sauvignon Blanc, Giesen, Marlborough, NZ
Chardonnay, Elouan, Oregon
Chardonnay, Landmark, California
Chardonnay, Talbott, "Kali Heart",
Monterey, Cali

ROSÉ:

Fleur de Mer, Provence, France

RED WINE:

Malbec, Dark Amythest, Mendoza, Argentina
Pinot Noir, Boen, Tri-Country, Cali
Pinot Noir, The Stag, Central Coast, Cali
Cabernet, Clay Shannon, Lake County, Cali
Cabernet, Postmark by Duckhorn,
Paso Robles, Cali

TIER 3 - MP

CUSTOM PACKAGES

With over 150+ bottles of wine
available, we can customize
to your specific preferences .

BOTTLE LIST BRANDS INCLUDE:

Caymus
Schafer
Prisoner
Orin Swift
Antinori
DuMol
Jonata
Daou
Cakebread
Frank Family
Duckhorn
& MORE