



# Shower Menu

## Breakfast Buffet

*All Breakfast Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks*

### Champions \$25

*Fresh Seasonal Fruit Display  
Freshly Baked Assorted Bagels  
with Whipped Cream Cheese,  
Fruit Preserves & Butter  
Scrambled Eggs  
Crispy Bacon & Breakfast Sausage  
Breakfast Potatoes  
Choice of: French Toast or Fluffy Pancakes  
served with warm syrup*

### Deer Creek Signature \$30

*Fresh Seasonal Fruit Display  
Freshly Baked Assorted Bagels  
with Whipped Cream Cheese, Fruit Preserves and Butter  
Silver Dollar Danishes  
Breakfast Potatoes  
Choice of: Bacon or Breakfast Sausage  
Choice of: French Toast or Fluffy Pancakes  
served with warm syrup  
\*Omelet Station*

*Toppings to include: spinach, mushrooms, ham, peppers, onions, shredded cheese*

\*Items require chef fee \$100  
22% Service Charge & 7% Sales Tax is applicable to all pricing above

# Brunch Buffet \$35

*Served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas,  
Fresh Juice & Soft Drinks*

*Fresh Seasonal Fruit Display*

*Freshly Baked Assorted Bagels*

*with Whipped Cream Cheese, Fruit Preserves and Butter*

*Silver Dollar Danishes & Muffins*

*Breakfast Potatoes*

*Bacon & Breakfast Sausage*

*Choice of: French Toast or Fluffy Pancakes*

*served with warm syrup*

*Choice of: \*Feather Crepes\* with Hot Fruit Fillings or \*Belgian Waffles\* with  
Pecans, Bananas, Strawberries, Whipped Cream & Powdered Sugar*

*\*Omelet Station\**

*Toppings to include: spinach, mushrooms, ham, peppers, onions, shredded cheese*

## *Enhancements*

***Lox Display \$10***

*Sliced Nova Scotia Salmon,  
Capers, Tomato & Onion*

***Carving Station \$10***

*\*Choice of Sliced Sirloin, Turkey  
Breast or Honey Ham\*  
Served with appropriate condiments*

***Yogurt Parfait Bar \$6***

*Greek Yogurt with  
Granola, Fresh Berries  
& Honey*

***Salad Display \$7***

*Crisp Garden Salad with  
Assorted Dressings  
Chicken & Tuna Salad*

***Dessert \$5***

*Host Choice of One*

*Chocolate Fudge Cake*

*Spiced Carrot Cake*

*Fruit Cobbler*

*NY Style Cheesecake*

*Red Velvet Cake*

*Key Lime Pie*

*Apple Strudel*

*Viennese Dessert Display +\$12*

*\*If host is providing dessert, there is a \$2.50 per person fee*

*\*Items require chef fee \$100*

*22% Service Charge & 7% Sales Tax is applicable to all pricing above*

# Lunch Buffet

*All Lunch Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks*

## **Key Biscayne \$40**

*Deer Creek House Salad*  
*tomatoes, cucumbers,*  
*carrots and onion Dressings: Ranch &*  
*Balsamic Vinaigrette*  
*Freshly Baked Rolls*  
*Jerk Marinated Chicken Breast*  
*served with Pineapple Salsa*  
*Blackened Mahi Mahi*  
*served with Mango Salsa*  
*Jasmine Rice & Black Beans*  
*Grilled Asparagus*  
*Dessert: Key Lime Pie*

## **Little Italy \$40**

*Caprese Salad*  
*Beefsteak Tomatoes, Fresh*  
*Mozzarella and Basil and Balsamic*  
*Glaze*  
*Freshly Baked Rolls*  
*Sautéed Pesto Chicken*  
*Home-style Meatballs with Marinara &*  
*Ricotta*  
*Creamy Garlic Penne Pasta*  
*Dessert: Tiramisu*

## **New York Deli \$34**

*Signature Salad*  
*Romaine Lettuce, Chick Peas,*  
*Kalamata Olives, Red Onion and*  
*Celery Dressed with Balsamic*  
*Vinaigrette*  
*Soup Du Jour*  
*Meats: Shaved Turkey, Roast Beef*  
*& Ham*  
*Cheeses: Swiss, Provolone & Cheddar*  
*Assorted Breads & Condiments*  
*Classic Red Potato Salad*  
*Dessert: NY Style Cheesecake*

## **Viva Mexico \$40**

*Crisp Greens topped with Corn,*  
*Tomato & Avocado Salad Dressed*  
*with Cilantro Vinaigrette*  
*Warm Flour Tortillas*  
*Hard Shell Tacos*  
*Sizzling Marinated Beef & Chicken*  
*Sautéed Peppers & Onions*  
*Accompaniments: Sour Cream,*  
*Guacamole, Pico De Gallo,*  
*Jalapeno Peppers, Shredded*  
*Lettuce & Queso Fresco*  
*Cilantro Rice*  
*Black Beans*  
*Dessert: Tres Leches*

\*Items require chef fee \$100

22% Service Charge & 7% Sales Tax is applicable to all pricing above

# Plated Lunch

Starting at \$40

*All Lunch Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks*

## **Starter:**

*Choice of One*

### ***Classic House Salad***

*Cherry Tomatoes, Cucumber, Carrots and Onion  
Dressed with Ranch & Balsamic*

### ***Caesar Salad***

*Crisp Romaine, Shaved Parmesan Cheese & Garlic Croutons  
Dressed with Traditional Caesar Dressing*

### ***Caprese Salad +\$4***

*Beefsteak Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze*

### ***Hearts of Palm +\$4***

*Hydroponic Bibb, Fresh Hearts of Palms, Baby Heirloom Tomatoes, Candied Walnuts, Gorgonzola  
Dressed with Citrus Vinaigrette*

## **Entrees:**

*Choice of up to Three*

*Guests' Entrée pre-selections are due (10) days prior to event date*

### ***Fish:***

*Herb Grilled Salmon, Lemon Beurre Blanc  
Blackened Salmon  
Sole Florentine, Spinach & Mozzarella  
Red Snapper Francaise +\$5  
Blackened Mahi Mahi, Mango Salsa +\$5  
Shrimp Alfredo +\$5  
Shrimp Primavera +\$5*

### ***Chicken:***

*Chicken Marsala  
Chicken Piccata  
Chicken Francaise  
Sautéed Pesto Chicken  
Tomato Basil Chicken  
Parmesan Crusted St. Germaine Chicken+\$5*

### ***Beef:***

*Sliced Sirloin with Wild Mushroom Cream Sauce  
Filet Medallions, Port Wine Demi +\$10*

### ***Vegetarian:***

*Pasta Primavera  
Baked Ravioli Pomodoro  
Swiss & Asparagus Quiche*

*\*Items require chef fee \$100*

*22% Service Charge & 7% Sales Tax is applicable to all pricing above*

# Plated Lunch Continued

## Accompaniments

*Host Choice of One Starch and One Vegetable*

### *Starch:*

*Oven Roasted Red Bliss Potatoes*

*Mashed Potatoes*

*Twice Baked Potato*

*Wild Rice*

*Orzo*

### *Vegetable:*

*Fresh Seasonal Grilled Vegetables*

*Garlic Asparagus*

*Blistered Green Beans*

*Broccoli Corn Roasted Red*

*Peppers*

## Dessert

*Host Choice of One*

*Chocolate Fudge Cake*

*Spiced Carrot Cake*

*Fruit Cobbler*

*NY Style Cheesecake*

*Red Velvet Cake*

*Key Lime Pie*

*Apple Strudel*

*Viennese Dessert Display +\$12*

*\*If host is providing dessert, there is a \$2.50 per person fee*

*\*Items require chef fee \$100*

*22% Service Charge & 7% Sales Tax is applicable to all pricing above*

# Bar Options

\$150 Bartender Fee Applies per Bartender

## Bottomless Boozy Brunch

*Unlimited Mimosa's, Bellini's & Bloody Mary's*

<i>2 Hours</i>	<i>\$20</i>
<i>3 Hours</i>	<i>\$25</i>
<i>4 Hours</i>	<i>\$30</i>

## Unlimited Beer & Wine

### *Beer*

*Select 4:*

*Budweiser, Bud Light, Yuengling, Coors Night, Miller Light, Corona, Corona Light, Heineken & Heineken Light*

### *Wine:*

*Woodbridge - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel*

<i>2 Hours</i>	<i>\$20</i>
<i>3 Hours</i>	<i>\$25</i>
<i>4 Hours</i>	<i>\$30</i>

## Brand Name Open Bar

Will Include the Unlimited Beer & Wine Listed Above

*Brands: Absolut, Beefeater, Bacardi, Jim Beam, Jack Daniel's, Dewar's, Cuervo Tequila*

<i>2 Hours</i>	<i>\$30</i>
<i>3 Hours</i>	<i>\$35</i>
<i>4 Hours</i>	<i>\$40</i>
<i>5 Hours</i>	<i>\$45</i>

## Premium Brand Open Bar

Will Include the Unlimited Beer, Wine & Brand Name Bar Listed Above

*Brands: Ketel One, Bombay Sapphire, Bacardi, Johnny Walk Black, Captain Morgan, Tanqueray, Malibu, Crown Royal & Patron Silver*

<i>2 Hours</i>	<i>\$40</i>
<i>3 Hours</i>	<i>\$45</i>
<i>4 Hours</i>	<i>\$50</i>
<i>5 Hours</i>	<i>\$55</i>

22% Service Charge & 7% Sales Tax is applicable to all pricing above

# Consumption & Cash Bar

\$150 Bartender Fee Applies per Bartender

## Consumption Bar

*Host will pay for beverages consumed*

Name Brand....	\$9.00
Premium Brand....	\$11.00
House Wine.....	\$9.00
Sparkling Wine....	\$7.00
Domestic Beer....	\$5.00
Imported Beer....	\$6.00

## Cash Bar

*Guests will pay for each drink consumed*

Name Brand....	\$10.00
Premium Brand....	\$12.00
House Wine.....	\$10.00
Sparkling Wine....	\$8.00
Domestic Beer....	\$6.00
Imported Beer....	\$7.00

**Brand Name:** *Absolut, Beefeater, Bacardi, Jim Beam, Jack Daniel's, Dewar's, Cuervo Tequila*

**Premium Brand:** *Ketel One, Bombay Sapphire, Bacardi, Johnny Walk Black, Captain Morgan, Tanqueray, Malibu, Crown Royal & Patron Silver*

**Domestic Beer:** *Budweiser, Bud Light, Miller Light*

**Imported Beer:** *Yuengling, Coors Night, Miller Light, Corona, Corona Light, Heineken & Heineken Light*

**Wine:** *Woodbridge - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio and White Zinfandel*