

CREATIVELY  
*CURATED*  
MENUS





## MORNING

Any morning at an Opal property can be as fast or leisurely as you want, from an express breakfast with all the classics to a continental or all-American breakfast with all the fixings. Take your offerings to the next level, like adding tender and sweet Maine lobster to your omelet station or eggs benedict, plus beverages and themed breaks, or go all out with a brunch buffet that is sure to please every palate.



# CORPORATE MEETING PACKAGE

**\$126 per Person**

15 Guests Minimum/Maximum 50 Guests

## GOLD COAST CONTINENTAL BREAKFAST

Chilled Fruit Juices, Seasonal Fruit Display  
 Selection of Chef's Home-style Muffins, Croissants,  
 Assorted Bagels, Cream Cheese, Preserves, Butter  
 Fresh Brewed Coffee, Decaf, Hot Tea

## MID MORNING BREAK REFRESH

Fresh Brewed Coffee, Hot Tea  
 Assorted Sodas, Bottled Water  
*Morning Break is based on 30 minutes*

## BUFFET LUNCH

Select one Buffet Menu (groups 30 and over)  
 Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea  
 Substitute Executive Express Lunch Menu for  
 Groups under 15

## AFTERNOON BREAK REFRESH

Select Two from the following  
 Assorted Cookies, Double Fudge Brownies  
 Granola Bars, Ice Cream Sandwiches,  
 White Cheddar Popcorn,  
 Chocolate Covered Cashews  
 Fresh Brewed Coffee, Decaf, Hot Tea  
 Assorted Sodas, Bottled Water  
*Afternoon Break is based on 30 minutes*

## TUSCAN LUNCH BUFFET

Zuppa Toscana Warm Ciabatta Bread  
 Caesar Salad Parmesan Cheese, Garlic Croutons  
 Panzanella Salad Toasted Italian Bread,  
 Cucumbers, Vine Ripe Tomatoes, Red Onion,  
 Fresh Mozzarella, Olive Oil & Balsamic Glaze  
 Shrimp Scampi White Wine Butter Sauce  
 Pan Seared Chicken Scallopini  
 Madeira Mushroom Sauce  
 Oven Roasted Cauliflower, Garlic & Parmesan  
 Pangratto  
 Parmigiano Risotto  
 Cannoli, Tiramisu Verrine, Vanilla Bean Cheesecake

## THE PACIFIC RIM LUNCH BUFFET

Wonton Soup  
 Napa Cabbage, Edamame Beans, Peppers,  
 Carrot, Snow Peas, Crispy Wontons, Sesame  
 Peanut Dressing  
 Stir Fry, Beef, Broccoli Citrus Hoisin Sauce  
 Lo Mein Chicken, Shredded Vegetables,  
 Sweet & Sour Sauce  
 Spicy Garlic Green Beans  
 Vegetable Fried Rice  
 Pistachio Raspberry Verrine, Chocolate Passion Tart,  
 Chocolate Marquise

## THE DELRAY DELI LUNCH BUFFET

Chef's Market Soup  
 Baby Field Greens Tomato, Cucumber, Cheddar,  
 Shredded Carrot, Dried Cranberry, Spiced Walnut,  
 Blue Cheese Dressing, Herb Vinaigrette  
 Albacore Tuna Salad  
 German Potato Salad  
 Pineapple Horseradish Coleslaw  
 Deli Tray Hand Carved Roast Beef, Turkey, Ham,  
 Grilled Chicken, Provolone, Swiss, Cheddar,  
 Lettuce, Tomato, Onion, Pickles, Assorted  
 Condiments, Artisan Rolls & Breads  
 Pecan Bar, Double Fudge Brownie,  
 Cinnamon Apple Verrine

## THE HAVANA LUNCH BUFFET

Black Bean & Ham Soup Cilantro, Scallion  
 Ensalada Romaine Lettuce Cucumber, Tomato,  
 Avocado, Radish, Fresh Pineapple, Shaved Red  
 Onion, Blood Orange Vinaigrette, Garden Herb  
 Dressing  
 Garbanzo Bean Salad Roasted Peppers, Cumin &  
 Key Lime Dressing  
 Grilled Market Fish Alcaparrado Relish  
 Ropa Vieja Braised Short Rib  
 Lime Scented Basmati Rice  
 Guava Cheesecake, Dulce De Leche Opera,  
 Passion Fruit Verrine

# CONTINENTAL BREAKFAST

## THE CONTINENTAL

*\$36 per person*

Chilled Fruit Juices  
Seasonal Fruit Display  
Individual Assorted Yogurt  
Selection of Home-Style Muffins, Croissants,  
Assorted Bagels, Cream Cheese, Preserves, Butter  
Fresh Brewed Coffee, Hot Tea

## HEALTHY START CONTINENTAL

*\$40 per person*

Chilled Fruit Juices  
Seasonal Fruit Display  
Assorted Home-Style Muffins  
Whole Wheat Croissants  
Assorted Bagels, Cream Cheese, Preserves, Butter  
Yogurt & Granola Berry Bar  
Hard Boiled Eggs  
Oatmeal *Brown Sugar, Raisins, Bananas, Skim Milk*  
Fresh Brewed Coffee, Hot Tea

## OFF TO A GOOD START

*\$46 per person*

Chilled Fruit Juices  
Seasonal Fruit Display  
Selection of Chef's Home-Style Muffins, Croissants,  
Assorted Bagels, Cream Cheese, Preserves, Butter  
Signature Granola Bar *Assorted Yogurt,  
Fresh Berries*  
Oatmeal *Brown Sugar, Raisins, Bananas,  
Skim Milk*  
Hard Boiled Eggs  
Turkey Sausage  
Egg White Vegetable Frittata *Spinach,  
Roasted Tomato, Onion, Parmesan Cheese*  
Fresh Brewed Coffee, Hot Tea

## BUFFET BREAKFAST

**\$250 Set-up Fee for Buffets under 30 guests**

Chilled Fruit Juices  
Fresh Brewed Coffee, Hot Tea

## THE ALL AMERICAN

*\$46 per person*

Seasonal Fruit Display  
Selection of Home-Style Muffins, Croissants,  
Assorted Bagels, Cream Cheese, Preserves  
Scrambled Farm Fresh Eggs  
Applewood Smoked Bacon  
Breakfast Sausage  
Red Skin Skillet Potatoes, *Peppers, Onions*

## THE INTERNATIONAL

*\$48 per person*

Seasonal Fruit & International Cheese Display  
Selection of Home-Style Muffins, Croissants  
Signature Granola Bar, Assorted Yogurt,  
Fresh Berries  
Assorted Bagels, Cream Cheese, Preserves  
Scrambled Egg Skillet *Onion, Ham, Spinach, Swiss*  
Soft Flour Tortilla *Tomato Salsa*  
Applewood Smoked Bacon  
Cheddar Chive Hash Brown Potato  
Mascarpone Cheese Blintzes, *Berry Compote*

## THE SEACREST

*\$52 per person*

Seasonal Fruit Display  
Assorted Muffins and Croissants  
Signature Granola Bar, Assorted Yogurt,  
Fresh Berries  
Challah French Toast *Berry Compote,  
Maple Syrup, Whipped Cream*  
Assorted Bagels, *Cream Cheese, Preserves, Butter*  
Mini Egg White Frittata  
*Spinach, Roasted Tomato, Onion, Parmesan  
Cheese*  
Scrambled Farm Fresh Eggs  
Applewood Smoked Bacon  
Breakfast Sausage  
Red Skin Skillet Potatoes, *Peppers, Onions*

## PLATED BREAKFAST

*\$44 per person*

Fresh Brewed Coffee, Decaf, Hot Tea,  
Fresh Croissant, Orange Juice

### OPTION 1

**Two Scrambled Eggs**  
*Aged Cheddar, Applewood Bacon,  
Red Creamer Potatoes*

### OPTION 2

**Egg White Vegetable Frittata**  
*Spinach, Roasted Tomato, Mushrooms,  
Applewood Bacon, Red Creamer Potatoes*

### OPTION 3

**Quiche Lorraine**  
*Spinach, Ham, Swiss, Flaky Crust,  
Applewood Bacon, Red Creamer Potatoes*





## BREAKFAST ENHANCEMENTS

### Healthy Start Fresh Blended Smoothies

\$16 per person

Select One

Red Berry, Blueberry & Mango Smoothies

### Baked Eggs \$16 per person

Spinach, Parmesan Cream, Snipped Chives

### Classic Eggs Benedict \$16 per person

English Muffin, Canadian Bacon, Soft Poached Egg, Chive Hollandaise

### Breakfast Sandwiches \$16 per person

Select Two

Egg, Applewood Smoked Bacon, Cheddar Cheese

Egg, Ham, Cheddar Cheese

Egg White, Spinach, Mushrooms, Roasted Tomato, Parmesan Cheese

### Breakfast Grilled Flatbreads \$18 per person

Scrambled Egg, Apple Smoked Bacon, Sausage, Cheddar

Scrambled Egg, Roasted Tomato, Goat Cheese, Spinach

### Frittata \$18 per person

Whole Egg or Egg White, Roasted Tomato, Spinach, Crimini Mushrooms, Garden Herbs, Parmesan

### Cheese Blintzes \$16 per person

Mascarpone Cheese Blintzes, Berry Compote

### Smoked Salmon Display \$26 per person

Assorted Baked Bagels, Cream Cheese, Capers, Onions, Tomato

### Oatmeal \$12 per person

Brown Sugar, Golden Raisins, Bananas, Skim Milk

### BREAKFAST STATIONS \$28 per person

Select One

#### Omelet Station

Whole Eggs, Egg Whites, Sausage, Bacon, Country Ham, Cheddar & Jack Cheese, Peppers, Spinach, Mushrooms, Onions, Tomato

#### Seacrest Power Bowl Station

Scrambled Whole Egg & Egg White, Turkey Sausage, Country Ham, Toasted Quinoa, Breakfast Potato, Spinach, Tomato, Crimini Mushrooms, Asparagus, Cheddar Cheese

### Gourmet Waffle Station

Maple Syrup, Whipped Cream, Strawberries, Blueberries, Bananas, Spiced Pecans, Chocolate Chips

\*30 Person Minimum on all Stations

All Stations require a \$250 Chef's Fee - One per 75 Guests

### Bloody Mary Station

One Hour \$24 per person

Bartender Fee per Bar - one per 75 guests

**First:** Premium Titos Vodka

**Next:** Tomato Juice, Clamato, Assorted Hot Sauces, Horseradish

**The Rim:** Old Bay, Celery Salt, Sea Salt, Cracked Pepper Cornichons, Celery, Shrimp Cocktail, Scallion, Olives, Pickle Spear

## OCEAN AVENUE BRUNCH

\$88 per person

Seasonal Fruit Display

Selection of Home-Style Muffins, Danish, Croissants

### Signature Granola Bar

Assorted Yogurt, Fresh Berries

### Gourmet Bagel Bar

Assorted Bagels, Smoked Salmon, Sliced Tomato, Red Onions, Capers, Assorted Housemade Preserves, Creamery Butter, Cream Cheese Spreads

### Shrimp Cocktail

Jumbo Citrus Poached Prawns, Tangy Cocktail Sauce, Fresh Lemon Wedges

### Farm Fresh Omelet Station

Whole Eggs, Egg Whites, Sausage, Bacon, Country Ham, Cheddar & Jack Cheese, Peppers, Spinach, Mushrooms, Onions

### Classic Eggs Benedict

English Muffin, Canadian Bacon, Soft Poached Egg, Chive Hollandaise

### Challah French Toast

Maple Syrup, Berry Compote, Whipped Cream

### Applewood Smoked Bacon

### Breakfast Sausage

Roasted Red Potatoes, Sautéed Peppers, Onion

### Churrasco Skirt Steak

Chimichurri Sauce

### Cedar Plank Salmon

Maple Mustard Glaze

### Grilled Farm Fresh Vegetables, Balsamic Glaze

### Chilled Fruit Juices, Mimosas

### Fresh Brewed Coffee, Hot Tea

\$250 Chef Attendant Fee per every 75 Guests, 30 Guest Minimum

## BREAK SELECTIONS

Seasonal Fresh Fruit \$13 per person

Assorted Kind & Cliff Bars \$12 each

Whole Fruit \$60 per Dozen

Muffins, Bagels or Danish \$84 per Dozen

Hard Boiled Eggs \$60 per Dozen

Assorted Cookies \$72 per Dozen

Double Fudge Brownies \$72 per Dozen

Potato Chips \$10/bag

Pretzels \$10/bag

Soft Pretzel Sticks, Cheese & Mustard \$72 per dozen

Popcorn \$10/bag

M&M Shooters \$48 per dozen

Individual Assorted Yogurts \$10 each

Assorted Nuts \$65 per pound

Ice Cream Bars \$14 each

Gelato Mini Cups \$12 each

Tip Dipped Crudité \$96 per dozen

Hummus, Pita Chips \$16 per person

Salsa & Tortilla Chips \$16 per person

Red Bull \$12 each

Vitamin Water \$14 per bottle

Fuji Water \$16 per bottle

San Pellegrino \$14 per bottle

Assorted Soda & Bottled Water \$7 per bottle

Coffee & Tea \$72 per gallon

## THEME BREAKS \$28 per Person

Based on 30 minutes of Service, Setup Fee for Groups under 30 Guests

### Iced Coffee Station

Requires a Chef Attendant

Add to any Break - \$12 per person

Fresh Brewed Coffee, Assorted Flavorings served over Ice

### Chef's "Nutribullet" Station

Chef Required

Have our Chefs make you a wake me up Power Juice or Smoothie!

Orange Juice, Apple Juice, Coconut Water, Acai & Assorted Berries, Melons, Greens, Honey, Flaxseed, Granola, Greek Yogurt, Banana, Peanut Butter, Protein Powder

Granola Bar

Bottled Water, Fresh Brewed Coffee, Assorted Sodas

### Energizer

Individually Displayed Assorted Energy Bars, Berry Trail Mix Shooters, M&M Shooters

Create your own Trail Mix: Granola, Yogurt Raisins, Peanuts, Cashews, Almonds, Sunflower Seeds, Dried Fruit, Chocolate Chips

Red Bull, Vitamin Water, Assorted Sodas, Bottled Water, Iced Tea, Fresh Brewed Coffee

### Fruits & Parfait

Seasonal Melons, Berries and Tropical Fruits

Individual Granola Parfaits Mango, Strawberry, Blueberry

Assorted House Made Muffins, Compotes, Butter

Infused Water, Assorted Sodas, Iced Tea,

Fresh Brewed Coffee

### Morning Refresh

Farm Fresh Whole Fruit, Fresh Strawberries, Sweet Whipped Cream

Chocolate Dipped Strawberries

Stuffed Croissants Almond Cream, Chocolate,

Raspberry

Assorted Energy Bars

Apple Juice, Tea, Fresh Brewed Coffee

### Game Day Break

Freshly Popped Sea Salt, Caramel & Peanuts, Cheddar Popcorn

Soft Pretzel Sticks, Cheese, Mustard

Pigs in a Blanket

Tip Dipped Crudité, Herb Dipping Sauce

Hummus, Chips, Salsa & Guacamole

Assorted Sodas, Bottled Water, Fresh Brewed Coffee

### Gelato And Cookie Break

Assorted Villa Dolce Gelato Cups,

Milk Cookie Shooters,

Assorted House Made Cookies

Assorted Sodas, Bottled Water, Iced Tea,

Fresh Brewed Coffee

### Molkajete Guacamole Bar

Fresh Ground Guacamole, Queso Fundido,

Black Bean Hummus, Pico De Gallo, Salsa Verde,

Tortilla Chips, Red Pepper Queso,

Mini Beef Empanadas

Assorted Sodas, Bottled Water, Iced Tea



A close-up photograph of three salmon sliders on a dark wooden cutting board. Each slider is on a small, round, golden-brown bun topped with white sesame seeds and green pumpkin seeds. The sliders are filled with a generous amount of flaked salmon, a slice of purple onion, and fresh green herbs. A wooden skewer is inserted into the top of each slider. The background is dark and out of focus, with more greenery visible.

## MIDDAY

Your guests will appreciate a much-needed lunch break after a full morning. Consider an express or boxed lunch if you're short on time, or treat everyone to a themed buffet showing off what Opal has to offer. There's even an option to customize your buffet or plated lunch based on your group's preferences. In other words: You can't go wrong here.



# LUNCH SELECTIONS

THE LUNCH BOX \$44 per person

Select Three

**Roasted Turkey, Swiss, Bacon**

Bibb Lettuce, Marinated Onions, Cranberry Chutney, Multi Grain Baguette

**Italian**

Salami, Ham, Soppressata, Provolone, Bibb Lettuce, Marinated Onions, Shaved Tomato, Ciabatta

**Chicken Salad**

Slow Roasted Chicken, Herb Aioli, Bibb Lettuce, Tomato, Multi Grain Baguette

**Roast Beef**

Horseradish Aioli, Aged Cheddar, Shaved Tomato, Onion, Bibb Lettuce, Toasted Baguette

**Garden Vegetable**

Hummus, Roasted Vegetables, Arugula, Toasted Quinoa Salad, Whole Wheat Wrap

**Kettle Chips, Pasta Salad, Seasonal Whole Fruit, Chocolate Chip Cookie**

*Additional Beverages Charged on Consumption*

Assorted Soft Drinks, Bottled Water \$7 each

PLATED LUNCH \$58 per person

Select One

**Plated Lunch Option 1**

**Hearts of Romaine Salad**

Tomato, Cucumber, Red Onion, Shaved Pecorino, Imported Olives, Garlic Croutons, Creamy Peppercorn Dressing

**Rosemary Balsamic Chicken**

Parmesan Risotto, Haricot Verts, Baby Carrot, Madeira Chicken Jus

**Dessert**

Vanilla Bean Cheesecake, Raspberry Puree, Chantilly Cream, Fresh Berries

**Plated Lunch Option 2**

**Iceberg Wedge**

Vine Tomato, Cucumber, Applewood Bacon, Blue Cheese, Chopped Egg, Red Onion, Avocado Buttermilk Dressing

**Braised Short Rib**

Chive Whipped Potato, Roasted Onion, Wild Mushroom, Grilled Asparagus, Natural Reduction

**Dessert**

Dulce De Leche Bar, Caramel Drizzle, Chantilly Cream, Fresh Berries

**Plated Lunch Option 3**

**Baby Field Greens**

Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Pearl Onions, Hazelnut Vinaigrette

**Grilled Atlantic Salmon**

Mustard Maple Glaze, Herb Roasted Potatoes, Garlic Broccolini, Baby Carrot, Lemon Tarragon Butter

**Dessert**

Carrot Spice Cake, Raspberry Puree, Chantilly Cream, Fresh Berries

**Fresh Brewed Coffee, Iced Tea, Lemon Artisan Rolls, Creamery Butter**



# LUNCH BUFFET

Based on One Hour  
\$250 Setup Fee for Buffets under 30 Guests

Iced Tea, Fresh Brewed Coffee, Decaf, Hot Tea

**The Cantina Bowl** \$68 per person

Romaine Lettuce Tomato, Cucumber, Pickled Red Onion, Hearts of Palm, Avocado, Jack Cheese, Pumpkin Seeds, Chipotle Ranch, Key Lime Vinaigrette

Marinated Pollo Asado

Churrasco Steak

Crispy Pork Carnitas

Yellow Rice, Seasoned Brown Rice, Cuban Black Beans, Spicy Pinto Beans

Charred Corn & Pablano Relish, Pico De Gallo, Salsa Verde, Cheddar Cheese, Cojita Cheese, Guacamole, Scallion, Cilantro, Mexican Crème, Crispy Tortilla Chips

Passion Fruit Flan, Key Lime Tart, Dulce De Leche Opera

**The Havana** \$68 per person

Black Bean & Ham Soup Cilantro, Scallion

Ensalada Romaine Lettuce, Cucumber, Tomato, Avocado, Radish, Fresh Pineapple, Shaved Red Onion, Blood Orange Vinaigrette, Garden Herb Dressing

Garbanzo Bean Salad Roasted Peppers, Cumin & Key Lime Dressing

Crispy Pork Chunks Mojo Onions

Grilled Market Fish Alcaparrado Relish

Ropa Vieja Braised Short Rib

Lime Scented Basmati Rice

Roasted Sweet Plantains

Guava Cheesecake, Dulce De Leche Opera, Passion Fruit Verrine

**A Taste Of Greece** \$68 per person

Fasolada Soup Traditional Greek White Bean & Vegetable Soup

Romaine Lettuce Diced Tomatoes, Red Onion, Cucumber, Marinated Olives, Artichokes, Feta Cheese, Dolma's, Pepperoncini's, Oregano Vinaigrette

Hummus Warm Grilled Pita

Herb Marinated Chicken Breast Tzatziki

Souvlaki Roasted Pork Chunks, Grilled Peppers, Tomatoes and Onions

Moussaka Baked Layers of Ground Beef, Eggplant, Potatoes, Béchamel Sauce

Sautéed Seasonal Vegetables

Orzo Pasta Spicy Tomato Sauce

Baklava, Lemon Bar, Pistachio Chocolate Opera

**The American Grille** \$68 per person

Slow Cooked Beef & Bean Chili

Iceberg Wedge Crumbled Blue Cheese, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese Dressing, Balsamic Vinaigrette

Grilled Chicken Breast, Housemade BBQ Sauce

Build your own Grilled Hamburger Brioche Bun, Lettuce, Tomato, Onion, Pickles, Assorted Condiments

Hebrew National Hot Dog Sauerkraut

Herb Roasted Chicken Salad

All American Potato Salad

Buttered Corn on the Cobb

Strawberry Shortcake Verrine, Chocolate Marquise,

Carrot Spice Cake

**The Pacific Rim** \$72 per person

Wonton Soup

Napa Cabbage Edamame Beans, Peppers, Carrot, Snow Peas, Crispy Wontons, Sesame Peanut Dressing

Stir Fry Beef, Broccoli, Citrus Hoisin Sauce

Lo Mein Chicken, Shredded Vegetables, Sweet & Sour Sauce

Tokyo Spare Ribs Char Su Glaze, Chopped Peanuts

Spicy Garlic Green Beans

Vegetable Fried Rice

Pistachio Raspberry Verrine, Chocolate Passion

Tart, Chocolate Marquise

**The Tradewinds** \$72 per person

Beef Pepper Pot Soup Bimini Bread

Romaine Lettuce Cucumber, Tomato, Corn, Black Beans, Avocado, Bell Peppers, Red Onion, Cojita Cheese, Citrus Ginger Vinaigrette, Coconut Garlic Dressing

Jerk Chicken Slow Roasted Bone-in Chicken

Mojo Marinated Skirt Steak Chimichurri Sauce

Coconut Crusted Mahi Mahi Pineapple Cilantro Salsa

Pigeon Peas & Rice

Crispy Yucca, Garlic Sauce

Key Lime Tart, Mango Opera,

Pineapple Coconut Opera

**The Delray Deli** \$68 per person

Chef's Market Soup

Baby Field Greens Tomato, Cucumber, Cheddar, Shredded Carrot, Dried Cranberry, Spiced Walnut, Blue Cheese Dressing, Herb Vinaigrette

Albacore Tuna Salad

German Potato Salad

Pineapple Horseradish Coleslaw

Deli Tray Hand Carved Roast Beef, Turkey, Ham, Grilled Chicken, Provolone, Swiss, Cheddar, Lettuce, Tomato, Onion, Pickles, Assorted Condiments, Artisan Rolls & Breads

Pecan Bar, Double Fudge Brownie, Cinnamon Apple Verrine

**The Tuscan** \$72 per person

Zuppa Toscana, Warm Ciabatta Bread

Caesar Salad Parmesan Cheese, Garlic Croutons Panzanella Salad, Toasted Italian Bread, Cucumbers, Vine Ripe Tomatoes, Red Onion, Fresh Mozzarella, Tossed with Olive Oil & Balsamic Glaze

Shrimp Scampi White Wine Butter Sauce

Chicken Scaloppini Pan Seared Chicken, Madeira Mushroom Sauce

Chianti Braised Short Ribs Pearl Onion

Oven Roasted Cauliflower Garlic & Parmesan

Pangratto

Parmigiano Risotto

Cannoli, Tiramisu Verrine, Vanilla Bean Cheesecake



A close-up photograph of a chef in a black and white striped shirt pouring a dark, rich sauce from a white pitcher onto a large, roasted beef brisket. The brisket is the central focus, with a thick, dark crust and a glistening surface. It is surrounded by roasted vegetables, including bright orange carrots, green asparagus spears, and golden-brown potatoes. The background is a blurred, dark setting, likely a kitchen or dining area. The lighting is dramatic, highlighting the textures of the food and the chef's uniform.

## EVENING

Your day is winding down – it's time to mingle and linger over a delectable dinner. Set the tone for the evening with light hors d'oeuvres your guests will enjoy digging into. A carving station might be an interactive alternative to a sit-down main course. Alternatively, a buffet-style affair offers your group more choices – go beyond the classics with a steakhouse dinner, pub fare, or a luau or traditional lobster bake. Whatever your selection, everyone will leave feeling satisfied and satiated.



## RECEPTION OPTIONS

### HORS D'OEUVRES

#### Served Warm

Short Rib Empanada *Salsa Verde*  
 Grilled Fontina & Tomato Bisque Shooter  
 Coconut Shrimp *Orange Marmalade*  
 Miniature Lump Crab Cakes *Key-Lime Aioli*  
 Scallop Wrapped in Bacon, *Maple Mustard*  
 Franks in a Blanket  
 Vegetable Spring Rolls *Ginger Hoisin Sauce*  
 Spanakopita  
 Brie & Raspberry Preserve en Croute  
 Sesame Chicken *Apricot Soy Mustard*  
 Shrimp Tempura *Sweet Chili Sauce*  
 Fontina Risotto Croquettes *Romesco Sauce*  
 Almond Stuffed Date wrapped in Bacon  
 Shrimp & Artichoke Beignet *Piquillo Pepper Aioli*

#### Served Chilled

Smoked Salmon *Fennel Crème Fraiche, Crispy Capers*  
 Beef Filet Crostini *Whisky Onion Marmalade, Triple Cream Brie*  
 Prosciutto Di Parma *Gorgonzola Dolce, Arugula, Figs*  
 Bloody Mary Shrimp Shooter  
 Ciliegine Mozzarella & Cherry Tomato Skewer  
 Seared Ahi Tuna *Cucumber Noodle Salad, Dynamite Sauce*  
 Goat Cheese & Asparagus Phyllo Cup  
 Shrimp Ceviche *Avocado, Chili, Lime, Toasted Coconut*  
 Roasted Eggplant & Chicken Pincho  
 Tuna Poke *Avocado, Sesame Seed, Yuzu Ponzu*

*Increments of 50 pieces - \$8 per piece*  
*Butler passed, Choice of four - \$68 per person*  
*Displayed, choice of four - \$72 per person*

### RECEPTION PACKAGE *\$128 per person*

#### Cheese & Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits  
 Artisanal Breads, Accoutrements

#### Four Butler Passed Hors d'oeuvres

#### Pasta Station

Potato Gnocchi, Gemelli, Gluten Free Penne Roasted Garlic & Fontina Cream, Fresh Tomato, Smoked Chicken, Baby Arugula, Grilled Squash, Sausage, Mozzarella Pearls

Heirloom Tomato, Wild Mushrooms, Fresh Basil, Parmesan Cheese, EVOO

*Based on one hour*

### STATION DINNER *\$148 per person*

*50 Guest Minimum*

#### Signature Display

*Select One (Excludes Sushi Display)*

#### Action Station

*Select Two*

#### Dessert Display

*Select Six*

*Based on one and a half hours*

## SIGNATURE DISPLAYS

### *\$32 Per Person*

*30 Guest Minimum, based on one hour*

#### Molkajete Guacamole Bar

Fresh Ground Guacamole, Queso Fundido, Black Bean Hummus, Pico De Gallo, Salsa Verde, Crispy Tortilla Chips

Tip Dipped Crudité, Red Pepper Queso, Mini Beef Empanadas

Baja Shrimp Ceviche

#### Cheese and Charcuterie Board

Manchego, Cheddar, Gouda, Hand Picked Selection of Cured Meats, Nuts, Dried Fruits, Artisanal Breads, Accoutrements

#### Crudité Display

Pickled: *Mixed Olives, Curried Cauliflower, Celery Seed, Cucumber, Sweetie Drop Peppers, Tiny Pickles*

Fresh: *Carrots, Zucchini, Broccoli, Radish, Cherry Tomato, Celery, Yellow Squash*

Dipping Sauces: *Green Goddess, Blue Cheese Dressing, Red Pepper Queso*

#### Antipasto Display

Prosciutto Di Parma, Finocchiona Salami, Grilled Vegetables, Citrus Marinated Olives, Garlic White Bean Dip, Artichoke & Eggplant Bruschetta, Heirloom Tomato & Mozzarella Salad, Grilled Ciabatta Bread

#### Mediterranean Bar

Roasted Garlic Hummus, Baba Ganoush, Tabbouleh, Spicy Olives, Marinated Feta, Spanakopita, Dolma  
 Herb & Sesame Labneh, Marinated Artichokes, Roasted Peppers, Warm Pita, Lavash

#### Shrimp Cocktail *\$44 per person*

Jumbo Citrus Poached Prawns, Tangy Cocktail Sauce, Fresh Lemon Wedges

Custom Ice Piece, Specialty Design, *\*Additional fee*

#### Sushi Display *\$48 per person*

*50 Guest Minimum*

Chef's Selection of Signature Sushi Rolls *Rainbow Roll, Spicy Tuna, Veggie, Spicy Krab, JB, Shrimp Tempura, Salmon, California Roll, Dragon Roll*

Pickled Ginger, Wasabi, Soy Sauce

**A la Carte** - *\$12 per piece (100 piece minimum)*

# ACTION STATIONS

*Chef Attendant Fee required, per every 75 Guests  
Based on One hour*

## CARVING BOARD

**Sea Salt & Rosemary Dusted Beef Tenderloin** \$32-  
Buttermilk Mashed Potato, Sauce Bordelaise

**Dark Cherry & Bourbon Glazed Ham** \$30-  
Sweet Potato Casserole, Pecan Crumble

**Maple Brined Turkey Breast** \$28-  
Buttermilk Mashed Potato, Sage Gravy, Orange  
Cranberry Compote

**Honey Citrus Marinated Lamb Racks** \$48-  
Roasted Root Vegetables, Mint Pesto

**Mustard Glazed Salmon** \$36-  
Couscous Pilaf, Tarragon Cream

**Herb Crusted Prime Rib** \$42-  
Rosemary Roasted Potatoes, Au Jus, Horseradish  
Sauce

### Pasta Station \$32 per person

Potato Gnocchi, Gemelli, Gluten Free Penne  
Roasted Garlic & Fontina Cream, Fresh Tomato  
Basil  
Smoked Chicken, Baby Arugula, Grilled Squash,  
Sausage, Mozzarella Pearls  
Heirloom Tomato, Wild Mushrooms, Fresh Basil,  
Parmesan Cheese, EVOO

### Baja Taco Station \$28 per person

*Select Two*

Short Rib Barbacoa

Achiote Marinated Fish

Mojo Shrimp

Spice Rubbed Butternut Squash

Toppings Bar *Poblano Pepper Relish, Pickled  
Red Onion, Shredded Cabbage Slaw, Black Bean  
Corn Relish, Scallion, Cilantro, Chipotle Avocado  
Mayo, Key Lime Crema, Cotija Cheese*

### Food Truck Inspired \$38 per person

Korean Tacos, Marinated Short Rib, Spicy Slaw,  
Siracha Aioli

BBQ Lamb Sliders *Green Harissa, Marinated  
Cucumber Salad, Shaved Red Onion, Mini Pita*

Gnocchi Mac & Cheese *Gorgonzola Cream,  
Scallion, Bacon Parmesan Pangratto*

Truffle Pomme Frites, *Parmesan Cheese, Fresh  
Herbs*

### Killer Mac & Cheese \$38 per person

Orecchiette Pasta, Tortellini, Gulf Shrimp, Barbeque  
Chicken, Applewood Bacon, Ham, Peas, Broccoli,  
Mozzarella Pearls, Crumbled Blue Cheese, Scallion,  
Four Cheese Sauce

### Poke Bar \$42 per person

*Select Two*

Made to Order & Served on Sushi Rice

Ahi Tuna, Wakame Salad, Avocado, Edamame,  
Sesame Seeds, Crispy Wontons, Dynamite Sauce

Atlantic Salmon, Cucumber, Avocado, Carrots,  
Sesame Seeds, Yuzu Ponzu Sauce

Gulf Coast Shrimp, Avocado, Wakame Salad,  
Carrots, Edamame, Dynamite Sauce

Marinated Tofu, Cucumber, Wakame Salad,  
Carrots, Edamame, Sesame Shoyu Sauce

### Dim Sum & Fried Rice Station \$38 per person

Made To Order Fried Rice

Basmati Rice, Shrimp, Char Sui Pork, Carrots,  
Peas, Chinese Long Beans, Scallion Omelet,  
Chopped Peanuts

Dim Sum *Vegetable Dumplings, Pork Pot sticker,  
Vegetable Spring Roll, Crab Rangoon  
Dipping Sauce- Tamari, Sweet Chili*

### Signature Slider Bar \$38 per person

*Select Two*

Cuban Turkey Fritas *Crispy Matchstick Potato's,  
Secret Sauce*

O'Grady's Beef Slider *Blend of Brisket & Short Rib,  
Manchego Cheese, Tomato Jelly, Arugula*

Grilled Chicken, *Chipotle Avocado Mayo, Bacon,  
Roasted Tomato, Cheddar Cheese*

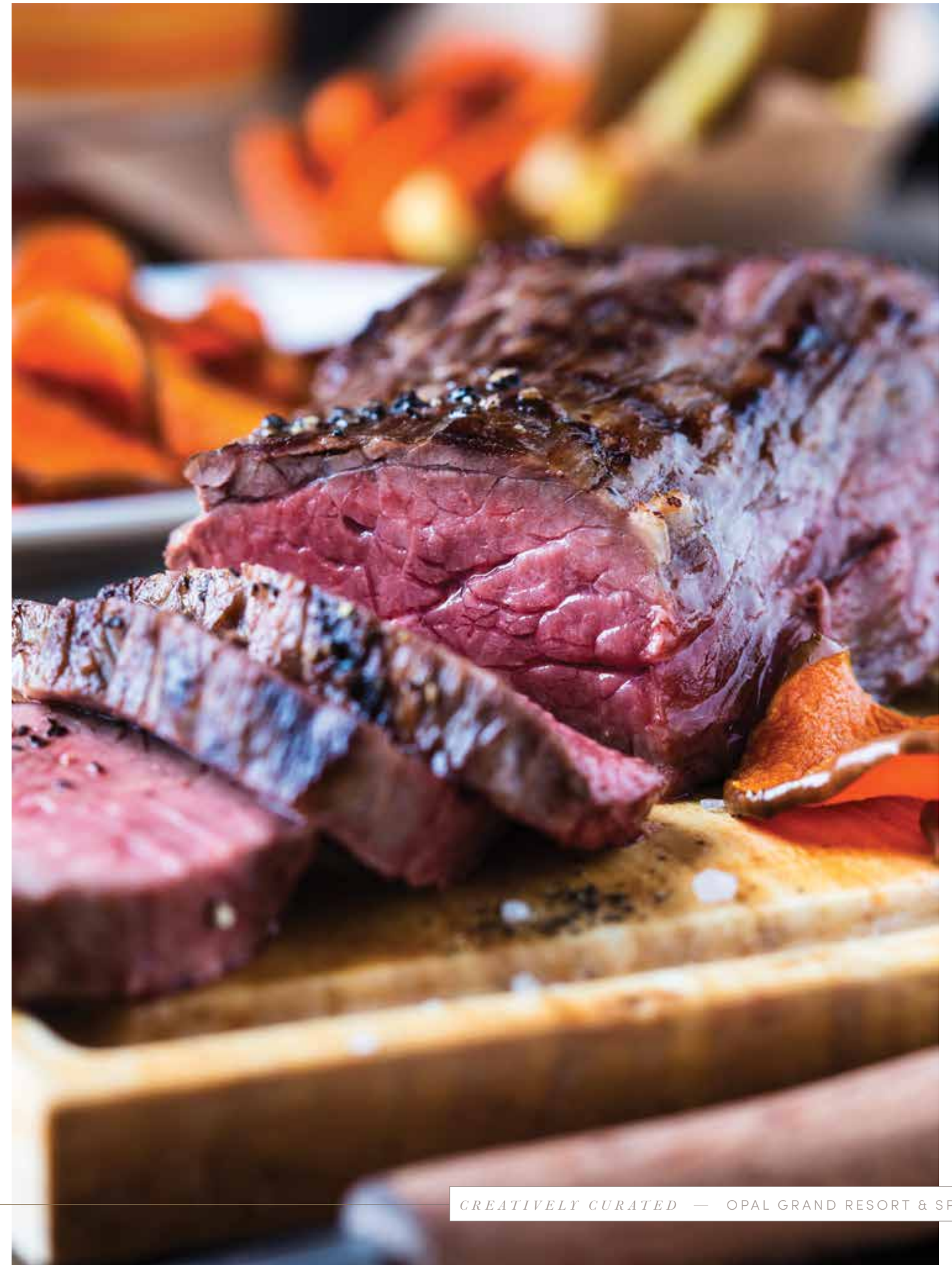
Veggie Burger *Black Bean, Ancient Grains, Arugula,  
Romesco Sauce*

Mini Dogs, *Nathen's All Beef Franks*

Housemade BBQ & Parmesan Chips

Blue Cheese & Horseradish Coleslaw

Assorted Pickles





## DINNER BUFFET

50 Guests Minimum, Fee will Apply to Groups less than 50

### Iced Tea, Coffee, Hot Tea

#### GASTRO PUB \$98 per person

Beer Cheese Soup Soft Pretzel Bread

Wedge Salad Tomato, Cucumber, Red Onion, Shaved Carrot, Applewood Bacon, Bleu Cheese Dressing

Brussel Sprout Salad Arugula, Toasted Farro, Goat Cheese, Candied Pecans, Dried Cherry, Blood Orange Emulsion

Deviled Eggs Classic Preparation, Everything Bagel, Carbonara

Chicken & Waffle Candied Bacon Crumble, Maple Butter

Roasted Salmon Bourbon Honey Glaze

Guinness Stew Pot Pie Slow Braised Short Rib, Carrot, Potato, Flaky Crust

Signature Beef Slider Special Blend of Brisket & Short Rib, Tomato Jelly, Manchego Cheese, Arugula Buttermilk Mashed Potato, Snipped Chives

Fully Loaded Tater Tots, Cheddar, Bacon, Scallion Barbequed Carrots, Bourbon Pecans, Dill Crème Fraiche

S'mores, Toffee Blondies, Lemon Blueberry Bar

#### SORRENTO \$98 per person

Cream of Roasted Cauliflower Rosemary Focaccia, Creamery Butter

Tri Color Salad Tomato, Cucumber, Toasted Farro, Gorgonzola, Golden Raisins, Mixed Olives, Lemon Basil Vinaigrette, Buttermilk Parmesan Dressing

Orzo Salad Grilled Squash, Roasted Tomato, Shaved Pecorino, Torn Basil, Balsamic Glaze

Antipasto Cured Meats, Marinated Vegetables, Root Vegetable Caponata

Pan Seared Market Fish

Braised Short Rib Ragù Potato Gnocchi, Fresh Basil

Chicken Milanese Wilted Arugula, Blistered Cherry Tomato, Lemon Thyme Butter

Butternut Squash Cannelloni Spinach, Ricotta

Olive Oil Crushed Potato Rosemary, Garlic Confit

Charred Broccolini Parmesan Cheese, Lemon, Chili Flake

Orange Panna Cotta, Tiramisu Bar, Assorted Biscotti

#### SEACREST SUPPER CLUB \$118 per person

Shrimp Corn Chowder Assorted Rolls, Creamery Butter

Caesar Salad Torn Romaine, Herb Croutons, Grana Padano Cheese

Asparagus Goat Cheese Salad Golden Beets, Crushed Walnuts, Arugula, Champagne Vinaigrette

Grilled Atlantic Salmon Preserved Lemon Butter Chicken Oscar Blue Crab, Asparagus, Hollandaise Sauce

Grilled Beef Tenderloin Port Demi-Glace, Crispy Shallots

Sour Cream & Chive Whipped Potato

Creamed Spinach Roasted Garlic, Parmesan Cheese, Toasted Breadcrumbs

Brussel Sprouts Chopped Bacon, Roasted Tomato, Balsamic Reduction

Crème Brûlée, Chocolate Truffle Cake, Vanilla Bean Cheesecake

**THE FLORIBBEAN \$98 per person**

Bahamian Conch Chowder  
 Assorted Rolls  
 Island Cobb Salad *Baby Spinach, Romaine, Peppers, Orange Sections, Mango, Golden Raisins, Toasted Almonds, Avocado, Tomato, Papaya and Herb Vinaigrette*  
 Pineapple Jalapeno Cole Slaw  
 Blackened Ahi Tuna *Asian Slaw, Wasabi Aioli Mojo*  
 Marinated Skirt Steak *Crispy Shallot, Scallion*  
 Jerk Chicken *Roasted Onion and Mushroom, Red Stripe Jus*  
 Plantain Crusted Mahi *Key Lime Butter*  
 Sweet Plantains  
 Herb Roasted Potato  
 Grilled Tamarind Vegetables  
 Guava Cheesecake, Dulce De Leche Opera, Passion Fruit Verrine, Key Lime Bite

**BOURBON STREET \$118 per person**

Crawfish Bisque *Assorted Rolls, Creamery Butter*  
 Sunburst Salad *Baby Field Greens, Tomato, Cucumber, Dried Cranberries, Spiced Pecans, Goat Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette*  
 Corn Maque Choux *Toasted Corn, Bell Peppers, Green Onion, Tasso Ham*  
 Shrimp Etouffee *Gulf Shrimp, Bell Pepper, Onion, Scallion*  
 Creole Beef Daube *Slow Braised Short Rib, Baby Carrots, Red Skin Potatoes*  
 Blackened Market Fish *Beurre Fondue*  
 Chicken Gumbo *Braised Chicken*  
 Andouille Sausage, Holy Trinity  
 Cajun Okra & Tomato  
 Stewed Red Beans, Ham Hocks, Scallion  
 Steamed Carolina Gold Rice  
 King Cake, Mardi Gras Themed Cupcakes, Rum Raisin Bread Pudding

**STEAKHOUSE \$148 per person**

French Onion *Aged Sherry, Assorted Rolls, Creamery Butter*  
 Spinach Salad *Arugula, Radicchio, Tomato, Cucumber, Goat Cheese, Candied Pecans, Shaved Red Onion, Crispy Shallots, Bacon Mustard Vinaigrette, Creamy Gouda Dressing*  
 Beefsteak Tomato Salad *Shaved Red Onion, Crumbled Blue Cheese, Moscotel Glaze, EVOO*  
 Jumbo Shrimp Cocktail Display *Citrus Cocktail Sauce, Lemon Wedge*  
 Grilled Market Fish *Tarragon Mustard Butter*  
 Pan Seared Chicken Supreme *Roasted Pearl Onion, Madeira Mushroom Sauce*  
 Lobster Ravioli *Sherry Tomato Cream*  
 Sea Salt & Rosemary Rubbed Prime Rib, *Carved to order, Horseradish Cream, Red Wine Au Jus*  
 Mini Mac & Cheese *Bacon Pangratto*  
 Parmesan & Herb Potato Gratin  
 Grilled Asparagus *Blistered Cherry Tomato*  
 Grand Marnier Crème Brulee, Chocolate Raspberry Bar, Strawberry Shortcake

*\$250 Chef Attendant Fee required per every 75 Guests*





## PLATED DINNER

### Fresh Baked Artisan Breads

#### Salads

Select One

Baby Field Greens Vine Ripe Tomato, Cucumber, Goat Cheese, Dried Cranberries, Spiced Pecans, Golden Beets, Pearl Onions, Hazelnut Vinaigrette

Iceberg Wedge Vine Ripe Tomato, Cucumber, Applewood Bacon, Crumbled Blue Cheese, Chopped Egg, Red Onion, Avocado Buttermilk Dressing

Spinach Salad Arugula, Radicchio, Cucumber, Tomato, Crumbled Blue Cheese, Candied Pecans, Crispy Shallots, Bacon Mustard Vinaigrette

#### Entrée Selection

Select One

Pan Seared Chicken Lemon Thyme Jus & Herb Marinated Jumbo Shrimp \$98 per person  
 Parmesan & Artichoke Risotto Croquette, Haricot Vert, Charred Fennel, Roasted Spaghetti Squash, Lemon Beurre Blanc

Braised Short Rib Wild Mushroom Demi & Pan Seared Salmon \$108 per person  
 Parsnip & Potato Puree, Roasted Root Vegetables, Spaghetti Squash, Shaved Fennel Salad, Tarragon Mustard Butter

Sea Salt & Rosemary Dusted Beef Tenderloin.  
 Grilled Jumbo Shrimp, Myer Lemon Butter \$118 per person  
 Buttermilk Chive Whipped Potato, Grilled Asparagus, Confit Pearl Onion, Roasted Wild Mushrooms, Sauce Bordelaise

#### Dessert Selection

Select One

Coconut Chocolate Bar Salted Carmel, Chantilly Cream, Fresh Berries

Red Berry Chiffon Cake Raspberry Puree, Chantilly Cream, Fresh Berries

Vanilla Bean Cheesecake Raspberry Puree, Chantilly Cream, Fresh Berries

Coffee and Tea Service

#### SWEET ENHANCEMENTS

\$28 Per Person Based on One Hour

Select One

#### Mini Cupcake Bar

Select Four

Red Velvet, Carrot, Coconut, Double Chocolate, Key Lime, Lemon Drop, Cinnamon Apple

#### Italian Gelato & Cookies

Assorted Villa Dolce Gelato Cups, Milk Cookie Shooters, Assorted House Made Cookies

#### Chocolate Affair

White & Milk Chocolate Fondue, Assorted Toppings

#### DESSERT BAR \$28 Per Person

Select Six

#### Tarts & Cake

Vanilla Bean Cheesecake, Milk Chocolate Tart, Chocolate Ganache Tart, Raspberry Tart

#### Bars & Squares

Pecan Pie Bars, Brownie Bars, Coconut Squares, Chocolate Mousse Square

#### Verrines

Tiramisu, Cannoli, Dulce De Leche, Strawberry Shortcake, Blueberry Pie, Apple Pie, Milk Chocolate Carmel, Coffee, Duo Chocolate, Passion Fruit



## BEVERAGES

No day at an Opal property would be complete without raising a colorful glass of expertly crafted cocktail. Choose between a hosted or cash bar with traditional bar selections, from preferred to premium brands. What's more, guests will delight in making their own bloody mary or mimosa and belini, or choose a seasonal winter warm-up station with spiced cider, hot cocoa, and creamy eggnog. No matter the time of year or reason for gathering, there's a beverage to fit the occasion.



# BEVERAGES

## Resort Spirits

\$22- First Hour, \$14-each Additional Hour

New Amsterdam Vodka, Bombay Gin, Bacardi Superior Rum, Sauza Hacienda Silver Tequila, Jim Beam Bourbon, Dewar's Scotch, Canadian Club Whisky, E&J Brandy, Imported and Domestic Beer, Canyon Road Wines

## Premium Spirits

\$26- First Hour, \$16-each Additional Hour

Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Milagro Silver Tequila, Jack Daniels Whiskey, Dewar's 12 Scotch, Jameson Irish Whiskey, Makers Mark Bourbon, Imported and Domestic Beer, High Noon Hard Seltzer: Multi Flavors Available, William Hill Cabernet, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc

## Luxury Spirits

\$28- First Hour, \$18-each Additional Hour

Grey Goose Vodka, Hendricks Gin, Bacardi Superior Rum, Bacardi 8 Rum, Patron Silver Tequila, Knob Creek Bourbon, Johnnie Walker Black Scotch, Crown Royal Canadian Whisky, Glenlivet 12 Single Malt Whiskey, Imported and Domestic Beer, High Noon Hard Seltzer: Multi Flavors Available, Kendall-Jackson "Vintners Reserve" Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

## Imported Beer

Corona Extra, Corona Light, Heineken

## Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, O'Doul's (non-alcoholic)

## HOST BAR

Prices Based on Consumption

Signature Spirits \$12-

Premium Spirits \$16-

Luxury Spirits \$18-

Cordials \$22-

Imported Beers \$8-

Domestic, Non-Alcoholic Beers \$7-

House Wine \$14-

Soft Drinks & Bottled Waters \$7-

## CASH BAR

Signature Spirits \$12-

Premium Spirits \$16-

Luxury Spirit \$18-

Cordials \$22-

Imported Beers \$8-

Domestic, Non-Alcoholic Beers \$7-

House Wine \$14-

Soft Drinks & Bottled Waters \$7-

## Wine Upgrades

We offer an Extensive Wine List

## Drink Tickets

Provided by Hotel - Count in advance

Signature Spirits - \$12 per Ticket

Premium Spirits - \$16 per Ticket

Luxury Spirits - \$18 per Ticket

## Specialty Beverages

Based on one hour \$26 per person

Select from

Rum Punch, Sangria, Margaritas, Champagne

Punch

## Additional Bar Info

Bartender Fee - \$250

One Bartender per 75 guests

\*Extra Bartender available hourly

Cashier may be required - \$250





## SIGNATURE DRINK COLLECTION

*One hour, Enhancements to an Existing Bar, Bartender Fee, one per 75 guests*

**Spritz UP Bar \$28 per Person**

*Select three*

*Strawberry Aperol Spritz Aperol Aperitif, Strawberries, pressed lemon, simple syrup, Benvolio Prosecco*

*Watermelon Basil Grey Goose Essence Watermelon & Basil Vodka, Watermelon, Sparkling Soda*

*Mango Spritz Mango Liquor, Benvolio Prosecco, Sparkling soda*

*Mimosa, Bellini or Kir Royale Benvolio Prosecco*

**Luxury Martini Bar \$32 per Person**

*Grey Goose Vodka & Bombay Sapphire Gin Choice of the Classic, Dirty, Gibson, Gimlet, French and Espresso Martinis*

**Margarita Rocks Bar \$28 per Person**

*Sauza Hacienda Silver Tequila Start with a Classic on the rocks, select your favorite modifier - Mango, Strawberry, Blackberry or Pineapple Jalapeno*

**The Bourbon Bar \$32 per Person**

*Manhattan, Old Fashioned, Smash and Highball Choose and customize your cocktail using Knob Creek Bourbon, unique bitters, fruits & herbs, featuring Fever Tree Tonic, Soda & more*

**Cordials Cart \$32 per Person**

*Baileys Irish Cream, Kahlua, Sambuca, Grand Marnier, Amaretto Disaronno, Frangelico Hazelnut Liqueur, Drambuie*

**Bloody Mary Bar \$24 per person**

*Tito's Handmade Vodka or Grey Goose Vodka*

**Next:** Tomato Juice, Hot Sauce, Horseradish

**The Rim:** Old Bay, Sea Salt, Cracked Pepper

**Shake & Garnish:** Pickled Green Beans, Celery, Carrot Shavings, Scallion, Olives, Pickle Spear, Bacon Strip



## INFORMATION

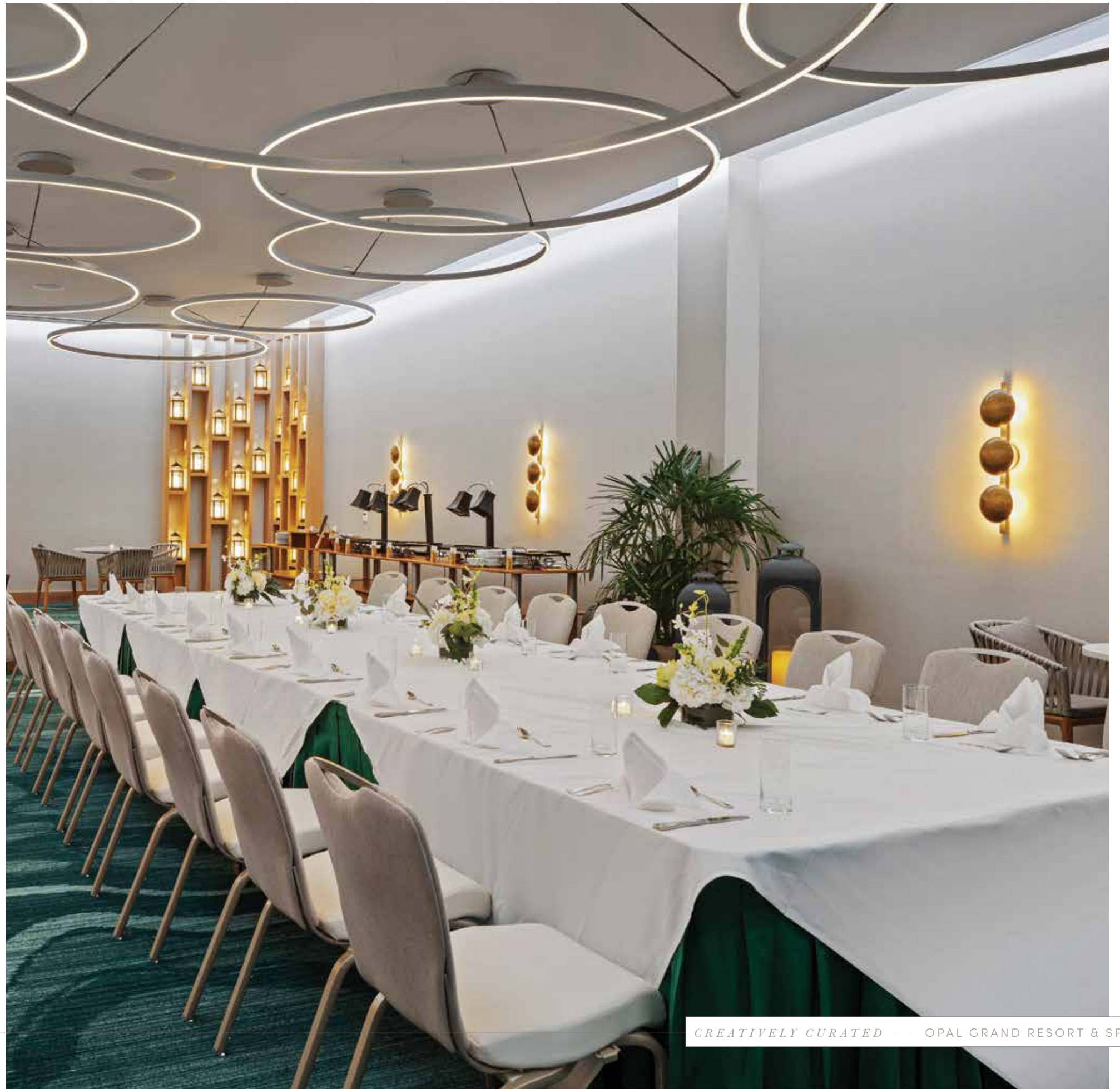
Don't leave the details of your gathering to chance. Our staff will be there to assist you in customizing your event to match your needs and vision. From local cuisine to surprising beverage and dessert options in a truly unforgettable setting, consider Opal at your service.

# GENERAL INFORMATION

## Internet & Audio Visual

All Audiovisual is provided by Presentation Services Audio Visual. Your Sales/Event Manager will put you in touch with our onsite Audio Visual Director in order to receive pricing.

Opal Grand Oceanfront Resort & Spa does provide complimentary wireless Internet to our hotel guests, however, larger groups may need additional support. To ensure the success of your meeting we do ask that you discuss your internet needs with your Sales/Event Team.



CREATIVELY CURATED — OPAL GRAND RESORT & SPA

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