



*Dinner*

*Menus*





# Dinner Menus

*All Plated Dinner Menus Include:*  
Chef's Selection of Seasonal Accompaniment,  
Freshly Baked Rolls and Butter or Appropriate Bread,  
Brewed Coffee, Decaffeinated Coffee and Tea

## Appetizers

Vegetarian Vegetable Soup	\$5.00
Creole Seafood Gumbo	\$6.25
New England Clam Chowder	\$6.50
Blue Crab and Boursin Cheese stuffed Portabella Mushrooms	\$7.95
Seared Sea Scallops with Sweet and Sour Orange Dipping Sauce	\$9.95
Smoked Salmon Quesadilla with Fresh Dill Sour Cream	\$8.95
Shrimp Cocktail	\$9.95

## Salad Selections

*Select one of the following for an additional charge:*

### House Salad

Baby Field Greens, Julienne Carrots, Vine-Ripe Tomatoes, Cucumber, Onion Ring, and Calamata Olives with a choice of two dressings, Ranch, Balsamic, Sugar Cane or Mango Vinaigrette  
\$5.25

### Caesar Salad

Leaves of Romaine topped with Garlic Croutons, Parmesan Cheese, and tossed with our own Caesar Dressing  
\$5.75


### Asian Salad

Red Cabbage Stuffed with Romaine Lettuce and Bok Choy, topped with Julienne Snow Peas, Carrots, Cucumbers and Toasted Almonds. Served with a Mandarin Orange-Ginger Dressing  
\$5.95

## Additional Dessert Selections

*Select one of the following for an additional charge:*

New York Style Cheesecake	\$5.75
Chocolate Corruption	\$6.25
Tiramisu with Kahlua Cream	\$6.25
Carrot Cake	\$5.95
Cappuccino Fantasy	\$6.50



*All banquet prices are subject to applicable service charge (22%) and sales tax (7%). (State of Florida law dictates that Service Charge is taxable)*

Sirata Beach Resort • 5300 Gulf Boulevard, St. Pete Beach, Florida 33706  
800-344-5999 • 727-363-5100 • Fax 727-363-5143 • www.sirata.com

# Plated Dinners

*(Pricing for 3 entrée selections will reflect the highest priced entrée selection.  
For 2 or less entrée selections the price listed will apply. Maximum of 3 choices.)*

## **Vegetable Pasta Ravioli**

Vegetable Ravioli with Sundried Tomato Cream Sauce.  
\$19.95

## **Chicken Breast Roulade**

Baked Chicken Breast filled with Spinach, Asiago  
Cheese and Pine Nuts, served with a Wild  
Mushroom Cream Sauce, Wild Rice Medley  
and Fresh Seasonal Vegetables.  
\$21.95

## **Chicken Picatta**

Sautéed Breast of Chicken served with a light Lemon  
Caper Sauce, a Medley of Rice and Grains and  
Chef's Selection of Fresh Vegetables.  
\$21.95

## **Chicken Marsala**

Sautéed Breast of Chicken served with a Mushroom  
and Marsala Wine Sauce on a bed of Egg Noodle  
Fettuccine with Chef's Choice of Seasonal Vegetable.  
\$21.95

## **Grouper Pontchartrain**

Baked Fillet of Grouper topped with Lump Crab  
Meat and an Herb Hollandaise Sauce served with  
Israeli Pearl Cous Cous and Seasonal Accompaniment.  
\$26.95

## **Mahi Mahi and Shrimp**

Grilled Mahi Mahi topped with Jumbo Shrimp  
and Lemon Basil Sauce served with Wild Rice  
and Fresh Seasonal Vegetables.  
\$24.95

## **New York Strip**

Grilled 12 oz. N.Y. Strip Steak served with a Cabernet  
Wine, Mushroom and Roasted Shallot Glaze,  
Gruyere and Potato Gratin and Seasonal Vegetables.  
\$28.95

## **Seared Salmon Fillet**

A Light Ginger and Soy Marinated Salmon Fillet  
glazed with Honey Teriyaki Sauce, served with  
Stir-Fried Vegetables and Asian-Fried Rice.  
\$26.95

## **Grouper and Shrimp**

Grilled Fillet of Grouper topped with (3) Shrimp  
served on a Roasted Pepper and Tomato Cream Sauce  
with Blended Wild Rice and Chef's  
Choice of Fresh Seasonal Vegetables.  
\$28.95

## **Prime Rib**

Roast Prime Rib served au Jus with Yukon Golden  
Mashed Potatoes, Fresh Seasonal Vegetables and  
Horseradish Sauce.  
\$28.95

## **Pork Tenderloin**

Braised Porkloin with an Orange Mustard Sauce, Garlic  
Mashed Potatoes and Southern-Style Vegetables.  
\$23.95

## **Filet Mignon**

Grilled Tenderloin Steak wrapped in Applewood  
Bacon served with a Wild Mushroom and Red Wine  
Glaze, Dauphinoise Potato Gratin and  
Chef's Choice of Seasonal Accompaniment.  
\$32.95

## **Roast Sirloin and Shrimp**

Roast Sirloin Medallions (2) with Grilled Shrimp (3)  
served with Bearnaise and Port Wine Sauce, Garlic  
Rosemary Potatoes and Fresh Seasonal Vegetables.  
\$30.95

## **Roast Lamb**

Herb-Crusted Double-Cut Roasted Colorado Lamb  
Chops with a Roasted Garlic Sauce, Red Bliss Mashed  
Potatoes and Fresh Seasonal Vegetables.  
\$30.95

## **Surf and Turf**

A pair of Crabmeat stuffed Jumbo Shrimp with our  
6 oz. Grilled Petite Filet Mignon with  
Chef's Selection of Potato and Seasonal Vegetables.  
\$33.95  
Substitute a Broiled Lobster Tail (6 oz.) for Shrimp  
\$38.95

## **Mixed Grills**

4 oz. Grilled Filet Mignon topped with Red Wine  
Demi-Glaze and a 4 oz. Sautéed Chicken Marsala,  
Chef's Selection of Potato and Seasonal Vegetables.  
\$36.95

- or -

4 oz. Grilled Filet Mignon with Wild Mushroom  
Sauce with a 4 oz. Baked Salmon Fillet served with  
a Tarragon Cream Sauce and Chef's Selection  
of Potato and Seasonal Vegetables.  
\$38.95

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# Dinner Buffets

Service for 50 or more people (20% surcharge added to price for groups under 50).  
\$75 Carver/Attendant fee applies to all buffets.

## The Boca Ciega Buffet


Garden Vegetable Soup  
Fresh Seasonal Greens served with Assorted Dressings  
Fresh Sliced Fruit Display  
Spirelli Pasta Salad with Fresh Vegetables, tossed with a Light Vinaigrette Dressing  
Vine-Ripe Tomatoes, Green Beans, and Watercress served in a Balsamic Vinaigrette Dressing  
Carved Prime Rib of Beef au Jus, with Horseradish Sauce  
Grilled Breast of Chicken Dijon topped with a light Tarragon Sauce  
Seared Salmon Fillet Marinated in a Honey Teriyaki Sauce  
Roasted Garlic Potatoes  
Fresh Steamed Garden Vegetable Medley  
Baked Fresh Rolls and Butter  
Assorted Cakes and Pies  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$44.95

## Molto Bene Italiano

Caesar Salad  
Antipasto Salad - with Italian Meats, Cheeses, Olives and Peppers  
Raw Vegetables with Sun-Dried Tomato Dip  
Cucumber and Onion Salad with Cracked Black Pepper, Lemon and Olive Oil  
Pasta Station with Chef to prepare:  
Penne Pasta with Sun-Dried Tomatoes, Artichokes, Peppers and Garlic Basil Pesto;  
Tortellini Carbonara with Prosciutto, Parmesan, Peas and Cream;  
Rotini Bolognese  
Beef Tuscany, Sautéed Medallions of Beef Tenderloin with Portabella Mushrooms, Chianti Wine Sauce  
Chicken Vino Blanco  
Baked Provençal Salmon with Plum Tomatoes, Fresh Basil, Lemon and Olive Oil  
Ratatouille  
Mushroom Risotto  
Fresh Baked Garlic bread Sticks and Rosemary Focaccia  
Assorted Italian Desserts: Tiramisu, Italian Rum Cake, and Pastries  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$44.95

## The Tampa Tradition

Ice Carving with Crab Claws and Gulf Shrimp, served with  
Cocktail Sauce and an Island Tangy Mustard Sauce  
Florida Smoked Fish Dip and Crackers  
Fresh Vegetable Crudit  with Assorted Dips  
Seasonal Greens with Citrus Sections, Pecans, and Mango Vinaigrette  
Carved Prime Rib of Jus with Horseradish Sauce  
Jerked Grouper topped with a Pineapple, Mango, Banana Salsa  
Grilled Mojo Chicken with Mango, Avacado, Cilantro Topping  
Caribbean Yellow Rice  
Cuban-Style Black Bean Soup  
Saut ed Mixed Vegetables  
Cuban Bread  
Pineapple, Strawberries, and Kiwi with Chocolate Fondue, Key Lime Pie and  
Orange Blossom Pie  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$54.95



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## *Dinner Buffets continued...*

### **Key West Grille**

Gulf Shrimp, Seviche, and Crab Claws  
Presented with an Ice Carving, Cocktail Sauce and Mustard Sauce  
Fresh Seasonal Greens served with Assorted Dressings  
Bahamian Conch Chowder  
Tropical Fruit Salad  
Conch Fritters  
Steamed Lobster Tail with Fresh Mango, Pineapple, and Herb Relish  
Island Spiced Carved Whole Tenderloin of Beef with Horseradish Sauce  
Jerked Chicken Breast with Mango and Roasted Pepper Salsa  
Tequila Marinated Grilled Mahi Mahi  
Fried Plantains Maduro  
Black Beans and Rice  
Chef's Choice of Seasonal Vegetable  
Bakery Fresh Rolls and Butter  
Chefs Selection of Desserts  
Coffee, Decaffeinated Coffee and Hot Tea  
\$60.95

## *Cookouts*


*Service for 50 or more people (20% surcharge added to price for groups under 50).*

### **Classic Cookout**

Tossed Salad with Assorted Dressings  
Creamy Cole Slaw  
Country Potato Salad  
Grilled Beachburgers and Kosher All-Beef Hot Dogs  
Sliced Vine-Ripe Tomatoes, Onions, Lettuce, Wisconsin Cheddar Cheese, Sautéed Mushrooms,  
Butter Chip Pickles, A-1 Sauce, Sweet Relish, Mayonnaise, Ketchup and Mustard  
Grilled Corn on the Cob  
Barbecued Baked Beans  
Hamburger and Hot Dog Buns  
Potato Chips and Ranch Dip  
Watermelon Wedges, Apple Crisp Pie and Freshly Baked Cookies and Fudge Brownies  
Brewed Coffee, Iced Tea and Lemonade  
\$27.95  
Add Grilled Breast of Chicken  
\$30.95

### **Boardwalk Barbecue**

Tossed Garden Salad with Assorted Dressings  
Tortellini Salad with Broccoli and Shrimp  
Carolina Gold Sweet and Smokey Barbecued Chicken  
Slow Cooked Memphis Style Barbecued Ribs  
Grilled Beachburgers and All-Beef Kosher Franks  
Sliced Swiss Cheese and Cheddar Cheese, Sliced Onions, Tomatoes, and Lettuce Tray, Sweet Relish,  
Mustard, Mayonnaise, Ketchup, A-1 Sauce, Sautéed Mushrooms, and Butterchip Pickles  
Plantation Green Beans with Bacon and Potatoes  
Grilled Sweet Corn  
Baked Potato Station  
Chef's Selection of Desserts  
Bakery Fresh Rolls and Butter  
Brewed Coffee, Decaffeinated Coffee, and Iced Tea  
\$38.95



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## *Cookouts continued...*

### **Sirata's Island Luau**

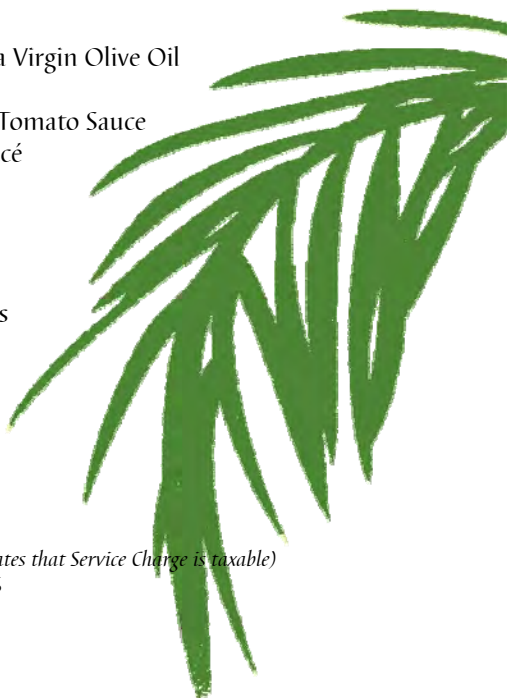
Creole Jicama Slaw  
Roasted Sweet Potato Salad  
Fresh Seasonal Greens with Mango Vinaigrette  
Bajan Roasted Jerk Chicken Thighs  
Seared Mahi Mahi with Mango Pineapple Salsa  
Mojo Criollo Roasted Suckling Pig  
Cuban Black Beans  
Caribbean Yellow Rice  
Roasted Corn on the Cob  
Bakery Fresh Rolls, Cornbread Muffins  
Watermelon Wedges and Key Lime Pie  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$40.95

### **The Tropical Wave**

Baby Greens Salad with Ranch and Balsamic Vinaigrette Dressings  
Artichoke and Hearts of Palm Salad  
Marinated Mushroom Salad  
Roast Chicken Roulade with Spinach and Asiago Cheese  
Grilled New York Sirloin Steaks  
Grilled Shrimp Kabobs brushed with Garlic Oil and Fresh Basil  
Baked Potatoes with Sour Cream and Cheddar Cheese  
Sautéed Broccoli and Red Pepper Medley  
Baked Fresh Rolls and Butter  
New York Cherry Cheesecake and Chocolate Midnight Cake  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$43.95

### **The Buccaneer's Treasure**

Ice Carving with Jumbo Gulf Shrimp and Crab Claws, Clams served with  
a Creole Remoulade and Cocktail Sauce  
Mixed Seasonal Greens with Assorted Dressings  
Vine-Ripe Tomatoes and Fresh Mozzarella and Basil Salad Tossed with Extra Virgin Olive Oil  
Tropical Fruit Display  
Boneless Breast of Chicken with Portobello Mushrooms and Sun-Dried Tomato Sauce  
Charbroiled Filet Mignon with a Wild Mushroom Demi Glacé  
West Indies Lobster Tail with Pineapple Banana Salsa  
Grilled Vegetables with Pesto  
Roasted Garlic Potatoes  
Bakery Fresh Rolls and Butter  
Chef's Selection of Desserts, French Pastries, and Petit Fours  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$63.95



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## Policies and Additional Fees

### Banquet Menus

The Catering/Convention Services Department will coordinate all of the details of your event. So that our entire resort staff may prepare to accommodate your needs, the details of your function are requested at least three (3) weeks prior to the date of your arrival. If the Catering Department does not receive your final menu and setup selection three (3) weeks prior to arrival, the hotel cannot guarantee specific menu selections or setup for your function. To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the function area. We are at your service to accommodate your special requests to ensure the success of your event. Food may not be taken from the function area. Buffet food must be removed after two hours.

### Beverage Policies

Sirata is the only licensee authorized to sell and serve liquor, beer or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our function areas by outside services. All hospitality rooms are subject to a setup fee, in addition to any corkage fees. Items brought into "hospitality suites" will be subject to the following corkage fee: \$1.00 per can/bottle of beer; \$10.00 per .750ml bottle of wine; \$20.00 per liter of liquor. Client may opt for a flat hospitality room fee (to cover setup, corkage and cleanup) of \$250.00. If a server or bartender is required in a hospitality room, a server fee will also be applicable. The sale or service of alcohol prior to 11:00 a.m. on Sunday is prohibited by law. State law prohibits the serving of alcoholic beverages, including beer and wine, to any person under the age of 21 years. As a responsible vendor of alcoholic beverages, Sirata Beach Resort requires proper proof of age from anyone appearing to be under 35 years of age.

### Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At Sirata Beach Resort, we will work with you to achieve the overall experience you desire. The attendance you anticipate, as well as the setup you require, are the primary factors in your Function Room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group's program. Revisions in factors such as group counts, times, dates, meal functions or setup may necessitate revision of rental fees. Setup changes, which differ from the specified setup on the event orders, may require unscheduled setup staff. Changes made within 72 hours of event will result in additional charges/setup fees.

### Outdoor Functions

All outdoor meal functions must be buffet or hors d'oeuvres (plated meals cannot be served outdoors). To provide the best possible function, a decision on moving an outdoor function inside will be made by Convention Services four hours prior to the starting time. A forecast of 40% or greater chance of rain will determine location.

### Special Services

Our staff will be happy to recommend florists, photographers, entertainment and decorations to enhance your event.

### Audio Visual

We will be happy to arrange for all audio visual requirements for your function. We recommend our in-house audio visual company, which can provide your equipment needs on a rental basis with charges being applied to your hotel master account. A service charge of 22% of the audio visual bill, based on our in-house audio visual company's prevailing rates, is due to the Sirata Beach Resort if companies other than our in-house audio visual company are utilized on our premises.

### Buffets and Theme Stations

Our buffet prices are created for groups of fifty or more people. Should you select a menu with a minimum number stated and your group's guarantee falls below this number, the price per guest will be increased by 20%. For receptions only, all carving and theme stations require a chef or attendant at \$75 for a two hour period. Theme stations are designed to compliment a menu selection to include other hors d'oeuvre items, not as stand-alone menus. Food service for buffet meals is limited to two hours.

### Guarantees

In order to best serve your guests, a final confirmation of attendance or "guarantee" is required by 9:00 a.m., three business days prior to your event. This count may not be reduced within this time period. However, we will be prepared to serve 5% more than the final guarantee. If no guarantee is received, the resort will charge for the expected number of guests indicated on the program event order. A \$35 service charge will be assessed on each meal function if attendance is less than 25 people.

### Decorations

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Decorations may not be affixed to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Your Catering Sales Manager must approve any and all decorations to be used in conjunction with your function. Your Catering Sales Manager must be notified and proper insurance obtained for all outside vendors used for your function.

### Signage and Displays

To preserve the ambiance of the resort and comply with local fire codes, all signage or displays and their set-up shall be subject to prior approval of the resort. Please contact your Catering Sales Manager for assistance in displaying all materials.

### Security

Sirata Beach Resort does not assume responsibility for the damage or loss of any merchandise brought into the resort. Therefore, you may want to consider arranging for security personnel through Convention Services.

### Payment Policy

Unless credit has been established with Sirata Beach Resort, 100% payment must be received in advance of your function, based on number of rooms and the guaranteed number of guests. To establish credit, an application must be received four weeks prior to your arrival date, and only groups with projected revenues in excess of \$5,000 may apply for direct billing. For groups requiring sleeping rooms, please refer to your contract regarding deposits and payment. Social functions are not subject to direct billing.

### Cancellation

Should you find it necessary to cancel your confirmed function or event, liquidated damages as outlined on your contract will be assessed. The hotel reserves the right to recoup expenditures associated with outside vendors for events.

### Damages

It is the responsibility of the patron to assume liability for any damages to the resort caused by the patron, their guests, or their agents (i.e. bands, display companies, etc.)

### Package Receiving Requirements

Any packages sent to the resort will be the responsibility of the meeting planner or the designated representative. Due to local fire regulations and limited available storage space, the following maximums have been placed on package acceptance:

- Receiving and storage charges will apply for shipments exceeding six (6) packages at a nominal rate of \$5.00 per package. Oversized packages and/or crates may be assessed additional handling fees.
- Packages cannot be accepted more than seven (7) business days prior to the group's arrival - due to limited storage capabilities within our facility.
- In the event a parcel is received outside the seven day specified period, the resort reserves the right to return the package to the sender or to impose a \$10 per parcel charge - subject to storage space availability.
- The maximum weight for any package to be stored by the resort is 100 pounds. Before shipping parcels over 100 pounds, please contact Convention Services in writing at least ten (10) days prior for name and phone number of a drayage company.
- A ten (10) day advance notice is required for all pallet shipments. Such shipments cannot be accepted more than two (2) days in advance of the function.

If it is necessary for the group to ship materials to the resort, each item must be properly packaged and marked as indicated below:

Hold for the (Client Name) and/or Convention Service Manager)

Name of group and event

First date of event

Number of boxes (i.e. 1 of 2, 2 of 2, etc.)

Sirata Beach Resort

5300 Gulf Blvd

St. Pete Beach, FL 33706

All packages shipped to the hotel will be delivered to the Purchasing and Receiving Office. Hours of operation are 8 a.m. - 5 p.m. Monday through Friday and 8 a.m. - 12 p.m. on Saturday. The resort reserves the right to refuse to accept packages that appear damaged; and in any event, assumes no liability for the condition of the contents of such packages. There will be a \$5.00 per package handling fee for the return shipment of your packages. Client is responsible for properly packaging and labeling packages, with proper account information. If account billing information is not provided, the hotel will ship the packages at the hotel's cost and client will be billed by the hotel for the cost of shipping plus a 25% handling fee. Please discuss how you would like this charged to your organization with your Convention Services Manager.

*We look forward to your group's arrival and program success!*

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. Please note that all Banquet charges are subject to 22% Service Charge and Florida State Sales Tax (Service charges are taxable).

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