

BY ADDING A WELCOME RECEPTION OR REHEARSAL DINNER.

Greet your out-of-town guests (and local guests, too!) with a snack and a cocktail during a two-hour laid back, beachfront welcome reception.

Looking for something more traditional? Our wide variety of rehearsal dinner options have got you covered- with indoor and outdoor options available.



\$45++ PER PERSON

BBQ PICNIC

CHOOSE 3

Smoked Memphis Style Whole Chicken Smoked St. Louis Baby Back Ribs Smoked Texas Style Brisket Grilled Sweet & Sour Swordfish

ACCOMPANIMENTS:

Garden Salad w. Ranch Dressing & Italian Vinaigrette

Mac n Cheese

Southern Coleslaw

Corn on the Cob

Southern Collard Greens

Potato Salad

ISLAND COOKOUT

Peach Cobbler

CHOOSE 3

Jerk Chicken Chimichurri Steak Tropical Grouper w. Pineapple Salsa Shrimp Teriyaki

ACCOMPANIMENTS:

Confetti Rice
Fried Sweet Plantains
Stewed Black Beans
Jicama Slaw
Roasted Cilantro Lime Yuca
Pudin de Pan (Jamaican Bread Pudding)



619 S. Gulfview Blvd. Clearwater Beach, FL 727-442-5107 | Shephards.com



Pollo Guisado (Chicken Stew)

Cochinita Pibil (Slow Roasted Pork w. Yucatan Flavor)

Camarones al Mojo de Ajo (Mexican Garlic Shrimp)

ACCOMPANIMENTS:

Spanish Rice
Elote
Paprika Roasted Potatoes
Mexican Roasted Zucchini w. Cotija
Churros w. Chocolate Dipping Sauce

LAND AND SEA SOTREE

Grilled Sirloin
Catalina Flank Steak
Scallop au Gratin
Marinated Garlic Shrimp
Cedar Plank Salmon
Deviled Louisiana Style Crab Cake (upcharge \$5pp++)

ACCOMPANIMENTS:

Garden Salad w. Ranch Dressing & Italian Vinaigrette
Whipped Potatoes
Roasted Vegetables
Pasta Salad
Cheesecake



ITALIAN CELEBRATION

Chicken Parmesan, Chicken Piccata, or Chicken Marsala w. Linguini Homemade Beef Lasagna Italian Sausage, Peppers, & Onions w. Hoagie Rolls Shrimp Scampi w. Angel Hair Pasta

ACCOMPANIMENTS:

Caesar Salad
Caprese Salad
Antipasto Salad
Sauteed Green Beans w. Garlic & Tomato
Herb Roasted Fingerling Potatoes
Mushroom Risotto
Tiramisu



PLEASE ADD 23 % SERVICE CHARGE AND 7% TAX









COLD

Bruschetta: diced Roma tomatoes, fresh basil & olive oil; Served w. crostini's \$110

Deviled Eggs: hardboiled eggs filled w. a puree of seasoned egg yolks, mustard, butter & mayo \$110

Cheese Board w. Crackers-serves 50: w. grapes & accompanied with assorted crackers & berries \$100

Fruit Tray w. Honey Cinnamon Dip-serves 50: assorted seasonal fruit \$195

Vegetable Crudités with Dip-serves 50: served with choice of dip \$70

Smoked Fish Spread Platter w. Pita Chips-serves 50: mixed w. mayo, cream cheese & sour cream \$190

Caprese Skewers: drizzled w. olive oil & balsamic glaze \$160

Chilled Shrimp Cocktail: served w. lemons, cocktail & remoulade sauces \$80

Prosciutto Wrapped Melon- 50 pieces: sweet honeydew wrapped in thin slices of prosciutto \$100

Spicy Tuna Cucumber Cups-50 pieces: seared in sesame oil, served w. sweet chili, wasabi & ginger \$150

Fire & Ice Grouper Ceviche-50 pieces: citrus grouper ceviche accented w. coconut milk & jalapeno \$95

Watermelon Gazpacho Shooters: watermelon & cucumber gazpacho with mint crema \$150

HOT

Pigs in a Blanket: mini franks in puff pastry, baked until golden brown, w. Colman's mustard \$185 Hawaiian Meatballs: pork & beef meatballs coated in a pineapple sweet & sour sauce \$60 Mini Egg Rolls: vegetable egg rolls served w. soy & sweet chili sauce \$155 Chicken Wings: fried until golden brown; served w. buffalo sauce & choice of dressing \$145 Grouper Nuggets: w. flour & buttermilk, fried golden brown & served w. spicy mayo & tartar sauce \$180 Scallops Wrapped in Bacon: seared & finished with a mango vinaigrette \$195 Chicken Satay: marinated chicken skewers grilled in an Asian sauce & served with Thai peanut sauce \$165 Spanakopita: phyllo dough filled w. spinach & feta cheese & baked until golden & crispy \$185 Mini Maryland Crab Cakes: crabmeat w. crushed saltines, mayo, eggs & mustard, w. avocado crema \$340 Silver Dollar Mushrooms: stuffed w. Italian sausage, fresh spinach, parmesan & mozzarella \$150 Hibachi Beef Skewers: seasoned, seared & brushed w. a Hoisin & orange glaze \$230 Coconut Fried Shrimp: fried until golden brown & served w. a Thai sweet chili dipping sauce \$215 Pot Stickers-50 pieces: pork or chicken, served w. soy sauce or sweet chili \$100 Beef Empanada: fried empanadas served w. salsa rojo \$285 Fried Ravioli: served w. pecorino Romano &eggplant caviar \$100 Beef Sliders: Served w. Pepperjack & avocado crema \$260

Please add 23 % service charge and 7% tax to all items



DEVINE DRINKS

OPEN BARS

"<u>Call Brand</u>" single liquor mixed drinks, house wine, domestic & imported canned or draft beer, & soft beverages. Brands include, but not limited to, Absolut, Captain Morgan, Canadian Club, Jim Beam & Jose Cuervo Gold.

• \$29.00 for Two (2) Hours, Per Person

• \$35.00 for Three (3) Hours, Per Person

• \$41.00 for Four (4) Hours, Per Person

"Premium Brand" mixed drinks with up to 2 liquors, house wine, domestic & imported canned or draft beer, & soft beverages. Brands include, but not limited to, Titos, Malibu, Jack Daniels, Bombay & 1800 Gold.

• \$32.00 for Two (2) Hours, Per Person

• \$42.00 for Three (3) Hours, Per Person

• \$52.00 for Four (4) Hours, Per Person

"Super-Premium Brand" mixed drinks with up to 3 liquors, house wine, domestic & imported canned or draft beer, & soft beverages. Brands include, but not limited to, Grey Goose, 10 Cane, Crown Royal,

Makers Mark & Dewars.

- \$41.00 for Two (2) Hours, Per Person
- \$50.00 for Three (3) Hours, Per Person
- \$65.00 for Four (4) Hours, Per Person

** FROZEN DRINKS, 'NEAT' ALCOHOLIC BEVERAGES, & SHOTS ARE NOT INCLUDED IN ANY OPEN BAR PACKAGE **

BULK ITEMS & NON-ALCOHOLIC BEVERAGES

Items below may be purchased at price per listed quantity or price per person. Bartender fee applies if purchased as contracted events only beverage service.

Carafe of House Wine	\$25.00 per carafe
Champagne Punch	\$75.00 (2 gallons)
Rum Punch	\$95.00 (2 gallons)
Red or White Sangria	\$95.00 (2 gallons)
Bottles of House Champagne (toast)	\$25.00 per bottle
Fruit Punch	\$35.00 (2 gallons)
Soda, Iced Tea, & Lemonade	\$3.00 per person
Decaf & Regular Coffee Station	\$4.00 per person

CONSUMPTION BAR

Host elects to have all beverages purchased at cash price on night of event on one bar tab, to be paid at the end of the event. Tax & 20% service charge will be added to final bill. Bartender fee applies.

CASH BAR

Host elects for guests to be responsible for the purchase of all alcoholic & non-alcoholic beverages during event. Bartender fee applies.

DRINK TICKETS

Host elects to purchase a bulk number of drink tickets to be distributed amongst eligible guests. Bartender fee applies.

- Single liquor well & call brand mixed drinks, house wine, domestic canned or draft beer
 \$6.50 per ticket
- Premium brand mixed drinks with up to 2 liquors, house wine, domestic & imported canned or draft beer \$8.50 per ticket

