



## Meetings & Events Menus 2023-2024



The Bilmar Beach Resort is in beautiful Treasure Island, Florida directly on the beach with stunning Gulf of Mexico coastline views. You will enjoy 550 feet of gorgeous white sandy beach, (2) two heated swimming pools, Whirlpool spa, state of the art fitness room, 1-mile beachside walking trail, Waves Fun Zone and Patio and Famous Sloppy Joe's for breakfast, lunch or dinner. Hotel guests can enjoy the Sun Deck and Beachside Fire Pit Areas for gathering or networking.

The Bilmar offers 166 bright and cheerful guest rooms; 90% are beachfront! There are 4 main room types in addition to several suites and penthouses to choose from. With the new 1 gig internet and over 200 TV channels you can play, work or learn right from the comfort of your room.

The Bilmar Beach Resort has 8,000 square feet of event space as well as small meeting rooms, hospitality suites and breakout rooms. Our Catering Team is ready to help you plan and personalize any event you have in mind.



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## **Continental Breakfast**

[Prices are Per Guest; Service minimum of 25 or more guests  
(20% surcharge added to price for groups under 25)]

### **All Breakfasts Include:**

*Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas,  
Orange, Grapefruit and Cranberry Juice*

### **Beachside Continental Breakfast \$23.00**

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter  
Sliced Seasonal Fresh Fruit*

### **Beachside Continental Breakfast Enhancement**

*Egg and Sausage on a Buttermilk Biscuit \$7.00*

*Buttermilk Biscuits with Sausage Gravy \$7.00*

*Bagels with Preserves and Cream Cheese \$7.00*

*Grilled Smokehouse Ham and Swiss cheese on a Croissant \$5.00*

*Applewood Smoked Bacon, Egg, and American Cheese on an English muffin \$7.00*

*Fresh Berries, Granola and Yogurt \$5.00*

*Chilled Hard-Boiled Eggs \$3.00*

*Southwest Style Breakfast Burrito with Salsa \$5.00*

### **Plated Breakfast**

*All Plated Breakfast include Florida Fresh Orange Juice, Mini Danish, Muffins,  
Freshly Brewed Coffee, and Tea*

### **Morning Rise \$20.00**

*Fluffy Scrambled Eggs  
Applewood Bacon or Sausage  
Spiced Breakfast Potatoes  
Fresh Fruit Garnish*

### **Thick Cut French Toast \$19.00**

*Cinnamon and Vanilla Dipped  
Applewood Bacon or Sausage  
Seasonal Fresh Berries  
Fresh Fruit Garnish*

### **Eggs Benedict \$22.00**

*Traditional Eggs Benedicts  
Spiced Breakfast Potatoes  
Seasonal Fresh Berries  
Fresh Fruit Garnish*

### **Beach Side Crab Omelet \$23.00**

*Succulent Crab, Swiss Cheese, Cream Cheese & Scallions.  
Bacon OR Sausage, Seasonal Fresh Berries,  
Fresh Fruit Garnish*



## Breakfast Buffets

Prices are per Guest

[Service for minimum of 50 guests (20% surcharge added to price for groups less than 50)]

### Bilmar Sunrise Buffet \$35.00

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black,  
Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice  
Sliced Seasonal Melons, Fruits and Berries with Honey Yogurt Dressing  
Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter  
Southern Style Grits  
Fluffy Scrambled Eggs*

### Choose Two (2)

*Applewood Smoked Bacon, Country Sausage, Turkey Sausage, or Grilled Smokehouse Ham, Homemade  
Biscuits and Sausage Gravy, Oven Roasted Breakfast Potatoes Seasoned with Herbs*

### Bilmar Sunrise Buffet Enhancement

*Buttermilk Griddle Cakes or Vanilla and Cinnamon French Toast, Warm Syrup and Whipped Butter  
\$7.00*

*Eggs Benedict topped with Citrus Hollandaise \$8.00*

*Smoked Salmon with Traditional Accompaniments and Sliced New York Style Bagels,  
Low Fat and Regular Cream Cheese \$10.00*

*Made to Order Omelets with Cheddar Jack and Swiss Cheeses, Diced Smokehouse Ham, Sliced  
Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon and Salsa  
(Also Available with Eggbeaters)*

*\$10.00\**

**\*Chef Attendant required. \$106.00**



Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices subject to change.  
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## **Beachside Brunch \$49.00**

Prices are per Guest

[Service minimum of 25 or more guests (20% surcharge added to price for groups under 25)]

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Black, Herbal and Specialty Teas, Orange, Grapefruit and Cranberry Juice*

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter*

*Sliced Seasonal Melons, Fruits and Berries*

*Pasta Salad*

*Scrambled Eggs with Cheddar Jack and Chives*

*Eggs Benedicts topped with Hollandaise*

*Crisp Applewood Smoked Bacon and Breakfast Sausage*

*Oven Roasted Breakfast Potatoes with Seasoned Herbs*

*Filet Tips with Wild Mushroom Demi*

*Chicken Picatta*

*Bourbon Glazed Salmon*

*Seasonal Vegetables with Herb Provencal*

*Assorted Mini Petit Fours and Tarts*



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## Executive Package

The Executive Package offers our corporate clients the ease of planning food and beverage for one daily price.

**\$55 per person**

plus gratuity and tax

(20% surcharge added to price for groups under 25)

### Beachside Continental Breakfast

Service 8am-9am

*Freshly Baked Assorted Pastries and Muffins with Fruit Preserves and Butter, Coffee, Orange Juice, Sliced Seasonal Fresh Fruit, Ripe and Delicious Whole Fruit*

### Mid-Morning Coffee Refresh

Service 10am

### Lunch Buffet

Service 12pm-12:45pm

Choose 1 Buffet Per Day (details on page 9)

*Deli Express*

*Beachside Grille*

*Tuscany Express*

*South of the Border*

### Mid-Afternoon Refresh

Service 1:30pm

Choose 1 Per Day:

*Chocolate Chip Cookies*

*Assorted Brownies*

*Chips and Salsa*

*Hummus and Pita Chips*

*Choose Coffee or Iced Tea*

Add a Dinner Buffet with service 6pm-8pm for **\$20.00** per person from the following:

All served with Freshly Brewed Coffee, Iced Tea and Water

Bar Service and Dessert Menus available.

**Total for the Day \$75**

### Taste of Italy

*Antipasto Salad with Italian Meats, Olives and Cheese*

*Caesar Salad with Homemade Croutons*

*Cucumber and Artichoke Salad with Zesty Italian*

*Fresh Mozzarella and Tomato Bruschetta*

*Seared Breast of Chicken with Lemon Rosemary Beurre Blanc Sauce*

*Penne Pasta Tossed with Bolognese Sauce*

*Grilled Salmon with Roasted Plum Tomatoes*

*Freshly Baked Garlic Parmesan Bread Sticks*

### Tour of South America

*Jicama and Pineapple Slaw*

*Seasonal Mixed Greens with Balsamic Dressing*

*Fried Sweet Plantains*

*Roasted Pork Asado*

*Mojo Seasoned Chicken with Peppers and Onions*

*Caribbean Yellow Rice*

*Seasoned Black Beans*

*Seasonal Roasted Vegetables*

*Freshly Baked Rolls and Butter*

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## Themed Breaks

Prices are per guest  
[Service minimum is for 20 or more guests]

### Beachside Afternoon Break

*Kettle Chips*  
*Ranch Dip*  
*Jumbo Pretzels*  
*Homemade Tortilla Chips*  
*Salsa Guacamole and Queso*  
*Iced Tea, Lemonade and Bottled Water*

\$15

### Mid-Morning Refresher

*Assorted Granola Bars*  
*Whole Fresh Fruit*  
*Fresh Berry Parfaits*  
*Bottled Water, Assorted Juices*  
*and Herbal Teas*

\$14

### PM Pause

*Freshly Baked Cookies*  
*Death by Chocolate Brownies*  
*Spiced Nuts*  
*Snickers & M&M*  
*Vegetable Crudit  with Ranch Dip*  
*Bottled Water, Coffee and Decaffeinated Tea*

\$16

### Home Run

*Freshly Baked Pretzels with Mustard Sauce*  
*Caramel Popcorn*  
*Candied Nuts*  
*Assorted Candy Bars*  
*Mini Pinwheels*  
*Soft Drinks, Bottled Water, Coffee and*  
*Decaffeinated Tea*

\$16



## Cold Plated Lunches

### Treasure Island Cobb

*Mixed Greens, Tomatoes, Bacon, Bleu Cheese Crumbles, Eggs, Grilled Chicken, Cucumbers \$16*

### Hummus Wrap

*Classic Hummus, Lettuce, Tomato, Cucumbers, Banana Peppers, Served in a Tortilla with Pasta Salad \$13*

### Strawberry Salad

*Spring Greens, Strawberries, Candied Pecans, Feta with Balsamic Vinaigrette \$14*

### Turkey Club

*Sliced Turkey, Gouda, Lettuce, Tomato, Bacon, Herb Mayo on Wheat, Served with Pasta Salad \$15*



## Hot Plated Lunches

**All Hot Plated Lunches are served with Crisp Field Greens and Freshly Baked Rolls**

### Margarita Chicken

*Grilled Breast of Chicken, Pico de Gallo, Lime, Cuban Rice and Tortilla Strips \$20*

### Chicken Marsala

*Oven Roasted Breast of Chicken, Shitake Mushrooms, Served with Seasonal Vegetables and Roasted Potatoes \$20*

### Lemon Garlic Shrimp Pasta

*Seared Shrimp, Tomatoes, Capers, Lemon Garlic Basil Sauce tossed with Penne Pasta, Served with Garlic Bread \$22*

### Herb Sirloin

*Herb Marinated Grilled Sirloin, Roasted Garlic Demi, Served with Seasonal Vegetables and Garlic Mashed Potatoes \$25*

### Grilled Mahi Mahi

*Grilled Mahi topped Mango Chutney, Served with Jasmine Rice and Seasonal Vegetables \$22*



### Broiled Salmon

*Broiled Salmon topped with Citrus Hollandaise, Served with Wild Rice Pilaf and Seasonal Vegetables \$22*

### Center Cut Boneless Pork

*Pepper Crusted Boneless Pork, Rosemary Dijon Sauce, Served with Roasted Potatoes and Seasonal Vegetables \$19*

### Filet Mignon & Shrimp

*5-ounce Grilled Filet of Tenderloin and Shrimp topped with Rosemary Demi, Served with Roasted Red Potatoes and Seasonal Vegetables \$38*



## Lunch Buffets

Prices are per Guest

Service minimum of 20 or more guests (20% surcharge added to price for groups under 20)

### Deli Express

*Crisp Mixed Greens with Assorted Dressing*  
*Southern Potato Salad*  
*Fresh Fruit Salad*  
*Pasta Salad*  
*Deli Fresh Roasted Turkey, Roast Beef,*  
*Ham and Salami*  
*Swiss, Cheddar, Provolone Cheese*  
*Sliced Tomatoes, Lettuce, Onions, and Pickles*  
*Selections of Fresh Breads and Condiments*  
*Fudge Brownies*

\$28

### Tuscany Express

*Caesar Salad with Garlic Croutons and*  
*Parmesan Cheese*  
*Fresh Mozzarella and Tomato Caprese with Balsamic*  
*Dressing*  
*Penne Pasta with Bolognaise Sauce*  
*Breast of Chicken with Lemon Rosemary Sauce*  
*Roasted Eggplant and Plum Tomato Pesto*  
*Garlic Herb Bread*  
*Tiramisu Cake*

\$27

### Beachside Grille

*Mixed Greens with Assorted Dressings*  
*Southern Potato Salad*  
*Coleslaw*  
*Grilled Hamburgers, and All Beef Franks*  
*Grilled BBQ Breast of Chicken*  
*Swiss, Cheddar, Provolone Cheese*  
*BBQ Baked Beans with Bacon*  
*Buttered Corn on the Cob*  
*Sliced Tomatoes, Lettuce, Onions, and Pickles*  
*Selections of Fresh Breads and Condiments*  
*Seasonal Melon and Assorted Cookies*

\$32

### South of the Border

*Mixed Greens with Mango Vinaigrette*  
*Marinated Chicken and Beef Fajitas with*  
*Peppers and Onions, and warm Flour Tortillas*  
*Spanish Rice*  
*Black Beans*  
*Roasted Corn and Peppers*  
*Fresh Guacamole & Salsa*  
*Cinnamon Sugar Churros*

\$28





## On the Go Box Lunches

### **NY Express**

*Roast Ham, Turkey, Provolone  
Cheese, Lettuce, Tomato, Sliced  
Pickles, Italian Herb Mayo on a  
Hoagie*

*Pasta Salad*

*Bag of Kettle Chips*

*Gourmet Chocolate Chip Cookie  
Seasonal Whole Fruit*

**\$17.00**

### **Turkey & Gouda**

*Turkey, Gouda cheese, lettuce,  
tomato on a brioche roll*

*Pasta Salad*

*Bag of Kettle Chips*

*Double Chocolate Fudge Brownie  
Seasonal Whole Fruit*

**\$16.00**

### **Chicken Caesar Wrap**

*Grilled Chicken, Romaine lettuce,  
Caesar dressing wrapped in a  
tortilla*

*Fruit Salad*

*Bag of Kettle Chips*

*Gourmet Chocolate Chip Cookie  
Seasonal Whole Fruit*

**\$15.00**

**(Vegetarian Wrap Available Upon Request)**



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## Plated Dinners

Prices are per Guest

Service minimum of 25 or more guests - 20% surcharge added to price for groups under 25

(All Plated Dinners Include) Chef's Selection of Seasonal Accompaniments, Mix Greens or Caesar Salad, Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Tea or Iced Tea

### Chicken Picatta

*Seared Breast of Chicken topped with Herb Caper Wine Sauce, served with Roasted Potatoes and Seasonal Vegetables*  
\$35

### Chicken Marsala

*Grilled Breast of Chicken with Marsala Wine Sauce, Garlic Mashed Potatoes and Roasted Broccoli*  
\$35

### Calypso Mahi-Mahi

*Grilled Mahi-Mahi topped with Roasted Tomato and Mango Lime Salsa, served with Stir Fry Vegetables and Jasmine Rice*  
\$52

### Bourbon Glazed Salmon

*Grilled Salmon, served with Sweet Bourbon Glaze, Wild Rice and Chef's Seasonal Vegetable Medley*  
\$52

### Gulf Coast Grouper

*Grilled Grouper topped with Crab Meat and Citrus Hollandaise Sauce, served with Wild Rice and Seasonal Vegetables*  
\$58

### Slow Roasted Prime Rib

*Roasted Prime Rib, served with Au Jus, Garlic Mashed Potatoes, Chef's Seasonal Vegetables and Horseradish Sauce*  
\$46

### Filet Mignon

*Grilled Center Cut Tenderloin wrapped in Applewood Bacon, served with wild Mushroom Jus, Gruyere Au Gratin Potato and Seasonal Vegetables*  
\$58

### Steak & Shrimp Combo

*Petite Top Sirloin (2) Jumbo Grilled Shrimp Skewer, served with Citrus Herb Butter, Roasted Potatoes and Green Beans*  
\$56

### Surf & Turf

*Grilled Petite Tenderloin paired with Florida Lobster Tail, served with Cabernet Thyme Glaze, Truffle infused Potato and Chef's Seasonal Vegetables*  
\$66

### Vegetarian Delight

*Porcini Stuffed Ravioli with Sun Dried Tomato Basil Cream Sauce*  
\$34



## **Bilmar Dinner Buffets**

Prices are per Guest

Service minimum of 50 or more guests - 20% surcharge added to price for groups under 50

### **Sunset Buffet.....\$49**

#### **Your Choice of Two Salads:**

*Mixed Field Greens with Assorted Dressing*

*Caesar Salad with Homemade Croutons*

*Fresh Seasonal Fruit Salad*

*Tomato Cucumber Salad*

*Pasta Salad with Fresh Vegetables and Herb Dressing*

#### **Your Choice of two Entrées:**

*Filet Mignon Tips with Cabernet Sauce\**

*Pepper Crusted Flank Steak with Rosemary Demi*

*Roasted Pork Loin with Rosemary Dijon*

*Grilled Breast Chicken with Roasted Tomatoes and Lemon Caper Sauce*

*Mahi-Mahi, Salmon, or Snapper with choice of Citrus Herb Hollandaise, White Wine Lemon Garlic, Champagne Tarragon or Tequila Lime Cream Sauce*

#### **Your Choice of Two Accompaniments:**

*Confetti Rice Pilaf*

*Herb Roasted Red Potatoes*

*Garlic Mashed Potatoes*

*Parsley Garlic Yukon Potatoes*

*Penne Ala Vodka*

*Chef's Seasonal Vegetables*

*Broccoli Polonaise (Roasted Broccoli laced with Breadcrumbs)*

*Green Beans Almandine*

**\*Chef Attendant is required for carving at \$ 85.00**



## Bilmar Theme Buffets

Prices are per Guest

Service minimum of 50 or more guests (20% surcharge added to price for groups under 50)

### **Taste of Italy.....\$49**

*Antipasto Salad with Italian Meats, Olives,  
Cheese and Peppers*

*Caesar Salad with Homemade Croutons*

*Cucumber and Tomato Salad with Zesty Italian*

*Fresh Mozzarella and Tomato Bruschetta*

*Seared Breast of Chicken with Lemon Rosemary  
Beurre Blanc Sauce*

*Penne Pasta Tossed with Bolognese Sauce*

*Grilled Snapper ala Puttanesca*

*Freshly Baked Garlic Parmesan Bread Sticks*

*Freshly Brewed Coffee, Iced Tea and Water*

### **Bilmar Beach Luau.....\$52**

*Tropical Fruit Salad*

*Seasonal Mixed Greens with Mango Dressing*

*Caribbean Mango Chicken*

*Grilled Mahi- Mahi with Apricot and Pineapple Salsa*

*Sliced Beef with Teriyaki and Ginger Sauce*

*Polynesian Stir-Fry Rice*

*Chef's Seasonal Vegetables*

*Freshly Baked Rolls and Jalapeno Honey Corn Bread*

*Freshly Brewed Coffee, Iced Tea and Water*

### **Tour of Key West .....\$52**

*Tropical Fruit Salad*

*Seasonal Mixed Greens with Assorted Dressings*

*Conch Fritters with Key West Remoulade*

*Blackened Chicken Breast with Mango Lime Chutney*

*Tequila Infused Mahi-Mahi with Tomato Cilantro Relish*

*Citrus Pepper Rubbed Sliced Beef with Mojo Glaze*

*Chef's Seasonal Vegetables*

*Black Bean and Rice*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Iced Tea and Water*

### **Tour of South America....\$50**

*Pineapple Slaw*

*Seasonal Mixed Greens with Balsamic Dressing*

*Fried Sweet Plantains*

*Jamaican Jerk Chicken*

*Mojo Roasted Pork Caribbean Yellow Rice*

*Seasoned Blacked Beans*

*Seasonal Roasted Vegetables*

*Freshly Baked Rolls and Butter*

*Freshly Brewed Coffee, Iced Tea and Water*





## A La Cart Displays and Carving Station

### **Garden Vegetable Crudités**

*Served with Bleu Cheese and Spice Herb Dip*

*Small (Approximately 40 – 50 guests)..... \$135.00*

*Large (Approximately 60 – 90 guests).....\$235.00*

### **Seasonal Fresh Fruit**

*Small (Approximately 40 – 50 guests).....\$165.00*

*Large (Approximately 60 – 90 guests)..... \$265.00*

### **Imported & Domestic Cheese with Fruit**

*Small (Approximately 25-35 guests)..... \$175.00*

*Medium (Approximately 40- 55 guests)..... \$195.00*

*Large (Approximately 60 -90 guests).....\$295.00*

### **Tropical Pineapple Tree**

*Pineapple Tree Skewered with Seasonal Fruit*

*Approximately 50- 70 guests..... \$305.00*

### **Smoked Salmon**

*Smoked salmon garnished with cucumbers, onions, caper, eggs and peppers*

*Approximately 50- 70 guests..... \$305.00*

### **Roasted Tom Turkey Breast \***

*Served with Silver Dollar Rolls and Citrus Cranberry*

*Relish Small (Approximately 25 guests)..... \$310.00*

### **Honey and Brown Sugar Glazed Ham\***

*Served with Hawaiian Rolls and Apricot Sauce*

*(Approximately 50 guests)..... \$335.00*

### **Slow Roasted Prime Rib Au Jus\***

*Served with Silver Dollar Rolls and Horseradish Sauce*

*(Approximately 45 guests)..... \$395.00*

### **Herb Crusted Tenderloin of Beef\***

*Served with Silver Dollar Rolls and Rosemary Demi*

*(Approximately 20 guests)..... \$395.00*

### **Marinated Pork Tenderloin\***

*Served with Silver Dollar Rolls and Apple Cider Glaze*

*(Approximately 25 guests)..... \$235.00*

**\*Chef Attendant is required for carving at 85.00**



## A La Carte Hors D'oeuvres

### Cold Hors D'oeuvres | Prices are per 100 pieces

Tomato & Fresh Mozzarella Bruschetta.....	\$175.00
Roasted Vegetables in Phyllo Cup.....	\$185.00
Mozzarella, Olives and Tomato Kabobs.....	\$185.00
Deviled Eggs.....	\$155.00
Artichoke & Olive Tapenade on Crostini.....	\$165.00
Smoked Turkey & Gouda Pinwheels.....	\$185.00
Italian Sandwich Sliders.....	\$190.00
Beef Carpaccio on Parmesan Crostini.....	\$325.00
Smoked Salmon Canapé's.....	\$275.00
Sesame Seared Tuna Sashimi.....	\$335.00
Iced Jumbo Gulf Shrimp.....	\$390.00
Stone Crab (In Season).....	\$1,890.00

### Hot Hors D'oeuvres | Prices are per 100 pieces

Hawaiian Chicken Skewers.....	\$225.00
Chicken Lemongrass Pot stickers.....	\$245.00
Buffalo Style Wings.....	\$210.00
Thai Chicken Spring Rolls.....	\$285.00
Southwest Chicken Eggrolls.....	\$225.00
Southwest Chicken Empanadas.....	\$275.00
Hibachi Beef Skewers.....	\$285.00
Mini Beef Wellingtons.....	\$350.00
Italian or Swedish Balls.....	\$175.00
Crab Stuffed Mushrooms.....	\$225.00
Mushroom Caps with Chorizo Sausage.....	\$255.00
Sausage in Puff Pastry.....	\$245.00
Mini Crab Cakes.....	\$285.00
Scallop Wrapped in Bacon.....	\$300.00
Grouper Bites.....	\$310.00
Coconut Shrimp.....	\$295.00
Crab & Spinach Dip w/ Toasted Pita.....	\$310.00
Spanakopita.....	\$165.00
Vegetable Spring Rolls.....	\$195.00



## Refreshments and A La Carte

<b>Brewed Coffee</b>	<b>68.00 per Gallon</b>
<b>Herbal Teas</b>	<b>4.00 each</b>
<b>Cranberry, Grapefruit, Apple, Pineapple Juice</b>	<b>46.00 per Gallon</b>
<b>Florida Fresh Orange Juice</b>	<b>46.00 per Gallon</b>
<b>Iced Tea</b>	<b>46.00 per Gallon</b>
<b>Soft Drinks, Assorted</b>	<b>3.25 each</b>
<b>Bottled Water</b>	<b>3.25 each</b>
<b>Gatorade</b>	<b>5.25 each</b>
<b>Red Bull Energy Drink</b>	<b>5.25 each</b>
<b>Yogurt Parfaits with Berries</b>	<b>4.00 each</b>
<b>Ripe &amp; Delicious Hand Fruits</b>	<b>35.00 per Dozen</b>
<b>Assorted Danishes</b>	<b>42.00 per Dozen</b>
<b>Assorted Breakfast Muffins</b>	<b>42.00 per Dozen</b>
<b>Bagels with Cream Cheese &amp; Preserves</b>	<b>45.00 per Dozen</b>
<b>Ham &amp; Cheese Croissants</b>	<b>56.00 per Dozen</b>
<b>Sliced Breakfast Breads</b>	<b>42.00 per Dozen</b>
<b>Sweet Cinnamon Rolls</b>	<b>45.00 per Dozen</b>
<b>Assorted Mini Pastries</b>	<b>42.00 per Dozen</b>
<b>Freshly Baked Assorted Cookies</b>	<b>45.00 per Dozen</b>
<b>Decadent Chocolate Fudge Brownies</b>	<b>45.00 per Dozen</b>
<b>Pure &amp; Natural Granola and Energy Bars</b>	<b>32.00 per Dozen</b>
<b>Blend of Oven Roasted Nuts</b>	<b>20.00 per Pound</b>
<b>Miniature Candy Bars, Twizzlers, M&amp;M</b>	<b>36.00 per Dozen</b>
<b>Warm Ballpark Pretzels with Mustard</b>	<b>40.00 per Dozen</b>
<b>Tortilla Chips, Guacamole and Salsa</b>	<b>25.00 per Quart</b>
<b>Toasted Pita Chips &amp; Smooth Hummus</b>	<b>56.00 per Quart</b>
<b>(Approximately 20 guests)</b>	
<b>Sliced Seasonal Fresh Fruit with Honey Yogurt Dip</b>	<b>240.00 per Tray</b>
<b>(Approximately 40 guests)</b>	



## A La Cart Dessert Enhancements

Prices are per guest

### Deluxe Ice Cream Station

*Create your own Sundae with Vanilla and Chocolate flavored ice cream. Toppings include Chocolate Syrup, Caramel Sauce, Sliced Strawberries, Chocolate Sprinkles, Marshmallow Fluff, Chopped Walnuts, Oreo Crumble and Whipped Cream*

**\$10**



### Dessert Station

*Chef's Selections of Assorted Mini Pastries, Cup Cakes and Petit Four*

**\$18.00**

### Plated Dessert Enhancement

*Raspberry White Chocolate Cheesecake...\$8.00*  
*Key Lime Pie.....\$8.00*  
*New York Style Cheesecake.....\$8.00*  
*Chocolate Tuxedo Bomb.....\$10.00*  
*Peanut Butter Explosion.....\$10.00*





## **Beverage Service**

### **Host Bar Sponsored by the Hour (per person)**

*Call Brands.....\$36.00 First Two Hours.....\$18.00 Each Additional Hour*  
*Premium Brands.....\$42.00 First Two Hours.....\$21.00 Each Additional Hour*  
*Above prices include two Domestic and one Imported Bottled Beer, Red, White and*  
*Blush Wine, Soft Drinks and Sparkling Water.*

### **Beers**

#### **Host Bar Charged per Drink**

*Premium Brands.....\$11.00*  
*Call Brands.....\$9.00*  
*Imported Beer.....\$8.00*  
*Domestic Beer.....\$6.00*  
*Soft Drink.....\$3.25*  
*Spring/sparkling Water....\$3.25*

#### **Wines**

***Call Brand:*** BV Coastal Estates  
***Premium Brand:*** Joel Gott  
*Merlot, Cabernet Sauvignon, Pinot Noir,*  
*Chardonnay and Pinot Grigio*

#### **Domestic**

*Budweiser*  
*Bud Light*  
*Blue Moon*  
*Heineken*  
*Coors Light*  
*Miller Lite*  
*Michelob Ultra*  
*Woodchuck Cider*  
*Yuengling Lager*

#### **Import**

*Corona Extra*  
*Corona Light*  
*Stella*  
*Guinness*

#### **Kegs...\$400.00**

*Michelob Ultra*  
*Bud Light*  
*Miller Light*  
*Yuengling Lager*



### **Spirits**

#### **Call Brands**

*Titos Vodka*  
*Captain Morgan Spiced Rum*  
*Bacardi White Rum*  
*Tanqueray London Dry Gin*  
*Jose Cuervo Gold*  
*Seagrams 7 Crown Whiskey*  
*Seagrams VO Canadian Whiskey*  
*Johnnie Walker Red Label*  
*Baileys Irish Cream Liqueur*  
*Southern Comfort*

#### **Premium Brands**

*Crown Royal Canadian Whiskey*  
*Ketel One Vodka*  
*Don Julio Blanco Tequila*  
*Johnnie Walker Black Label*  
*Grand Marnier*  
*Jack Daniels Tennessee Whiskey*  
*Jameson Irish Whiskey*  
*Bombay Sapphire*  
*Patron Silver*  
*Makers Mark Bourbon*

*Bartender Service \$85++per Bartender*





## **Contact Information**

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[www.BilmarBeachResort.com](http://www.BilmarBeachResort.com)

Prices are quoted per person, applicable gratuity not included, and 7% sales tax. Prices subject to change.  
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