

RESORT QUEST®



Conference & Catering Menus

*It is our pleasure to complement
your event with the finest quality of
culinary delights.*



Day Packages

Ideal for all day Conferences

Bright and Early

Assorted Fruit Juices
Fresh Sliced Fruit

An Assortment of Breakfast Pastries
Coffee and Decaffeinated Coffee

Take a Break

Fresh baked Cookies
Or
Soft Pretzels

Lunch Time

Served buffet style

Deli Style Lunch Meats
Sliced Cheeses
Fresh Fixings & Condiments
Fresh Breads
Potato Salad and Fruit Salad
Served with Iced Tea
\$33.00



Priced on a per person basis.
All prices in this menu subject to sales tax and gratuity
This package is only offered to groups of 25 or more

Breakfast Simple Selections

Deluxe Continental Breakfast

Fresh Pastries
Sliced Seasonal Fruit
Assorted Bagels and Cream Cheese or Muffins and breakfast breads
Variety of Fruit Juices
Freshly Brewed Coffee
\$14.95

Healthy Alternative

An assortment of Granola and Breakfast Bars
Sliced Seasonal Fruit
Individual Creamy yogurts
Individual Cereals with Whole and Skim Milk
Freshly Brewed Coffee
Assorted Fruit Juices
\$12.95

Flavorful Breakfast Buffets

Ideal for groups of 25 or more

Rise 'n Shine

Fresh Brewed Coffee
Assorted Fruit Juices
Fluffy Scrambled Eggs
Grilled Sausage and Crisp Bacon Strips
Buttered Cheese Grits
Home Fried Potatoes
Southern Style Biscuits
Country Sausage Gravy
Sliced Fruit Tray
\$14.95

Sweet Start

Fluffy Fresh Butter Milk Pancakes with warm syrup
Belgium Waffles with Assorted Fruit Toppings and Whipped Butter
French Toast powdered with Sugar
Breakfast Cereals with Whole and Skim Milk
Fluffy Scrambled Eggs
Hot Crispy Bacon and Sausage
Sliced Fresh Fruit Tray
Served with Fresh Brewed Coffee and Assorted Juices
\$15.95

Blueberry, Cinnamon Swirl and Plain bagels with assorted Cream Cheeses are a
addition to any buffet for \$19.00 per dozen

Refreshments

Non-replenished, set amounts determined on the number of people

The Boost

Trail Mix, Granola Bars, Power Bars
Assorted Sun-Dried Fruits
Assorted Soft Drinks, Bottled Water and Energy Drinks
\$10.95

The Sweet Lover's Delight

Freshly Baked Cookies
Fun Sized Candy Bars
Brownies
Assorted Soft Drinks and Bottled Waters
\$10.95

Relax

Assorted Flavored Hot Teas
Lemon Poppy Seed or Banana Nut Bread
Chocolate covered Strawberries
\$10.95

Executive Suite

Assorted Flavored Hot tea
Bottled waters and Coffee

Choose 2 display selections
Import and Domestic cheese tray with gourmet crackers
Veggie Display with dip
Roma Tomato and Mozzarella Display
Sweet and Sour Meatballs
\$14.95

A La Carte

Morning Baked Goods

Assorted Fruit and Cheese Danish	\$19.00 per Dozen
Variety fresh Muffins	\$19.00 per Dozen
Mini Muffins	\$10.00 per Dozen
Fresh baked Donuts	\$16.00 per Dozen
Bagels with Cream Cheese	\$19.00 per Dozen
Flakey Butter Croissants	\$19.00 per Dozen
Ham, Egg, & Cheese Croissant	\$4.25 each
Sausage/Ham/Bacon and Egg Biscuit	\$4.25 each
Banana Nut or Lemon Poppy Seed Bread	\$10.95 per loaf

Freshly Sliced Seasonal Fruit Trays

Small	Medium	Large
25 ppl	50 ppl	100ppl
\$75.00	\$95.00	\$150.00

Baskets of Whole Fresh Fruits also available



Afternoon Snacks

Granola and Fruit Bars	\$2.25 each
Power Bars	\$2.75 each
Assorted Chewy Homemade Cookies	\$15.95 per Dozen
Fudge Brownies fresh out of the oven	\$14.95 per Dozen
Individual Yogurts	\$2.00 each
Soft Pretzels with Mustard	\$2.25 each

Dry Snacks

Corn Tortilla Chips with Salsa	\$16.00 per Bowl
Potato Chips with French Onion Dip	\$16.00 per Bowl
Pretzels	\$11.00 per Bowl
Party Mix	\$11.00 per Bowl
Mixed Nuts	\$13.00 per Pound

Beverages

Freshly Brewed Coffee (Regular and Decaf)	\$23.00 per Gallon
Soft Drinks	\$1.75 each
Bottled Water	\$1.75 each
Assorted Bottled Juices	\$1.75 each
PowerAde	\$1.75 each
Red Bull	\$2.50 each
Lemonade, Iced Tea, Fruit Punch	\$15.00 per Gallon
Milk/ Chocolate Milk Individuals	\$2.25 each
Milk/ Chocolate Milk by the Gallon	\$18.00 per Gallon

More Formal Afternoon Appetizers

Hot and Cold Dips

Smoked Tuna Dip served with assorted crackers or corn chips
\$3.25 per guest

Hot Crab & Artichoke Dip with Tri Colored Tortillas
\$3.75 per guest

Hot spinach and Artichoke Dip with Corn Chips and Assorted Crackers
\$3.25 per guest

Shrimp Dip w Gourmet Cracker Variety
\$3.75 per guest

Additional Selections

Imported and Domestic Cheese Tray with Gourmet Crackers
\$3.50 per guest

Garden Fresh Vegetable Basket
with Creamy Spinach Spread for dipping
\$2.75 per guest

Chocolate Dipped Strawberries
\$160.00 per 100 Pieces

Glorious Fruit Kebob Display
\$160.00 per 50 kebobs



Lunch on the Go

Ideal for meetings ending or breaking mid day when guests are on their way to recreation activities or on the road to go home.

Boxed Lunches

Served with 2 sides and a Beverage....\$12.95

Roast Beef and Swiss

Lettuce, Tomato, & Horseradish Sauce
Served on Marbled Rye Bread

TOPS'L Club Croissant

Turkey, Ham, Bacon, Cheddar Cheese,
Lettuce, & Tomato

Tomato Wrap

Thinly sliced Ham and Turkey,
Finely sliced Smoked Gouda
Sprouts and Pesto Spread in a Sun-dried Tomato Wrap

Chicken Caesar Wrap

Chilled Seasoned Chicken tossed in
Crisp Romaine with Shredded Parmesan Cheese,
And a side of Caesar Dressing.



Choose 2 sides for each order

Chips
Whole Fruit
Pasta Salad
Cole Slaw
Fruit Salad
Freshly Baked Cookies
Granola Bar

Lunch Buffets

The Corner Deli

Slices of Cured Ham, Seasoned Roast Beef,
Smoked Turkey Breast,
Swiss and Cheddar Cheeses,
Lettuce, Tomato, Onions and Pickles,
Served with your choice of
Potato Salad, Pasta Salad, or Fruit Salad
Assorted Fresh Breads &
Fresh Homemade Cookies
\$14.95

Garden Patch

Albacore Tuna Salad, Chicken
Salad, Vegetable Pasta Salad,
and Shrimp Salad,
Mixed Greens Garden Salad bar with
Cucumbers, Cherry Tomatoes,
Black Olives, Shredded Carrots,
Cheese and a variety of Dressings
Sliced Fresh Fruit
\$14.95

Fiesta, Fiesta

Fajita Station – Sliced Beef and Chicken
Soft and Hard Shell Tacos
Ground Beef, Refried Beans, Grilled Peppers,
Grilled Onions, Cheese, Tomatoes, Sour Cream,
Jalapenos, Salsa, Guacamole,
Lettuce, Black Olives, Mexican Rice,

The Cookout

Marinated Chicken Breast
Juicy Pub Style Hamburgers
Quarter Pound all Beef Hotdogs
Potato Salad, Baked Beans, Condiments
Fresh Baked Cobbler
\$16.95

Chef's Selection of Dessert
\$16.95

Deep South Buffet

Fried or Grilled Chicken on the Bone
Served with Country Gravy
Home Baked Sweet Potatoes with Brown Sugar and Butter
Scalloped Potatoes
Warm Green Bean Casserole
Mixed Green Salad with Ranch and Honey Mustard Dressing
Baked Rolls and Butter
Baked Fruit Cobbler
\$18.95

Buffet Line will be replenished for One Full Hour

Buffet Prices are per person a minimum of 50 People is required for each Buffet. Buffets are available for smaller groups with a \$50.00 surcharge for fewer than 50 guests, and a \$100 surcharge for fewer than 25 guests.

Dinner Buffets

All Dinner Buffets include fresh baked rolls and butter, brewed coffee, decaffeinated coffee if held indoors, and iced tea. Bottled Water and Soft Drinks available upon request for \$1.75 each.

The Backyard Barbeque

Barbequed Pork Ribs
Rotisserie Chicken
Barbequed Chicken Quarters
Potato Salad, Baked Beans, Mixed Garden Greens Salad
Cole Slaw, Corn on the Cob
Home Baked Fruit Cobbler or Banana Pudding
\$20.25

Destin Dinner

Choice Of:
Sliced London Broil with a Mushroom Demi Glace
Chicken Dijonnaise
Caribbean Pork loin
Chicken Roulade Orleans
Marinated, Grilled or Blackened Chicken Breasts

Broiled Seasonal Catch
Pasta Primavera
Amberjack Rockefeller
Baked Stuffed Seasonal Catch, served with
Mixed Garden Greens Salad
Pasta Salad
Fresh Vegetable Blend
Chef's Selection of Potatoes and Rice
Assorted Desserts
\$23.95 (2 entrees) \$25.95 (3 entrees)

Low Country Boil

Steaming Pot of: Jumbo Shrimp in the shell and Andouille Sausage boiled together
With Red Skin Potatoes, Corn on the Cob and Cajun Spices
Rotisserie Chicken
Mixed Greens Salad topped and Pasta Salad
Home Baked Fruit Cobbler
\$24.95

The Caribbean Cruise

Tropical Fruit Salad
Tossed Salad with Mandarin Orange Slices
Roasted Caribbean Pork loin
Jamaican Jerk Chicken Breasts
Grilled Mahi-Mahi with Mango Pineapple Relish
Island Rice Pilaf
Nassau Potatoes
Rasta Vegetable Medley
Key Lime Pie
Mango-Raspberry Cheesecake
\$24.95

Seafood Extravaganza

Beer Boiled Peel'n'Eat Shrimp
Seafood Gumbo
Grilled Amberjack with Garlic Butter
Rotisserie Chicken
Steamed Rice
Red Skin Potatoes
Sautéed Seasonal Vegetable Medley
Tossed Salad

Jalapeno Corn Bread
Assorted Desserts
\$26.95

Pasta in Paradise

Marinated Grilled Sliced Chicken Breast
Served over Fettuccini Noodles
with Creamy Alfredo Sauce
Tricolor Rotini Pasta Salad with Vegetables
Chef's Specialty Home made Lasagna,
Fresh from the oven with Melted Cheese
Spaghetti Noodles tossed in a lemon and olive oil herb sauce
With pan sautéed shrimp and lump crab
Seafood Gumbo
Caesar Salad with Croutons and Grated Parmesan Cheese
Garlic Bread
Tiramisu and Cheesecake
\$28.95

Receptions

Hot Hors D' oeuvres

Fried Crab Claws	Market Price
Blackened Fish with Remoulade Sauce	\$180.00
Bacon Wrapped Scallops	\$185.00
Crab Stuffed Jumbo Mushrooms	\$150.00
Mini Maryland Crab Cakes	\$185.00
Eggrolls	\$150.00
Spanikopita	\$130.00
Chicken or Steak Quesadillas	\$150.00
Chicken Wings Jamaican, or Honey BBQ	\$150.00
Chicken or Beef Shish-K-Bobs	\$175.00
Mini Beef Wellingtons with Horseradish Cream	\$180.00
Buffalo Mozzarella with Roma Tomatoes, Basil Leaf, Balsamic Vinegar and Olive Oil	\$130.00
Creamy Swedish Meatballs	\$150.00

Cold Hors D' oeuvres

Jumbo Beer Boiled Peel N' Eat Shrimp	\$28.00 per lb
Peeled Jumbo Shrimp	\$31.00 per lb
Roast Beef and Turkey Pinwheels	\$170.00 per 100 pc
Gourmet Slender Sandwiches	\$210.00 per 100 pc

Fruit Kabobs with Yogurt Dip

\$2.50 each

Display Items

These items come in small medium and large orders

Cajun Shrimp Platter with Seasoned Cream Cheese	\$120.00 - \$260.00
Sliced Fresh Seasonal Fruits	\$60.00 - \$140.00
Imported and Domestic Cheese Tray	\$75.00 - \$250.00
Smoked Salmon with Capers, Egg, and Bermuda Onions On Baguette Rounds with Seasoned Cream Cheese	\$185.00 - \$480.00
Smoked Tuna Dip with Assorted Crackers	\$75.00 - \$155.00
Hot Crab and Artichoke Dip with Tri Color Tortilla Chips	\$125.00 - \$280.00
Hot Spinach and Artichoke Dip with Tri Color Tortilla	\$75.00 - \$220.00
Shrimp Dip with Assorted Gourmet Crackers	\$80.00 - \$235.00
Bruschetta	\$70.00 - \$150.00



Sweet Display Items

Chocolate Dipped Strawberries

\$165.00 per 100 pieces

Assorted Mini Desserts & Petit Fours

\$210.00 per 100 pieces

Chocolate Fondue with Grand Marnier
With Fluffy Pound Cake and Fresh Fruits for Dipping

\$180.00 serves up to 100 guests

Carving and Sauté Stations

Inside Round of Beef	\$195.00 serves 50 guests
Smoked Whole Turkey Breast	\$170.00 serves 50 guests
Slow Roasted Pork Loin	\$195.00 serves 50 guests
Pasta Station	\$170.00 serves 50 guests

Each of the above will be subject to a \$50.00 Chef Fee. They will be freshly carved and include coordinated condiments and fresh baked rolls or garlic bread.

Cocktail Receptions

Prices Listed Below Pertain to Both Host Bars and Cash Bars

House Brand	\$4.50	Domestic Beer	\$3.25
Call Cocktails	\$5.00	Imported Beer	\$3.75
Premium Cocktails	\$5.75	Wine	\$6.75
Super Premium Cocktails	\$6.00	Soft Drinks	\$1.75
Cordials	\$5.50	Juices	\$1.75
Mineral Waters	\$1.75		



Sponsor pays for entire bill, based on liquor consumed, determined on a per drink basis.
To the total bill will be added a 19% Service Charge and 7% sales Tax.

Cash Bar

(25 or more people)

Guest pays for each drink. Prices stated on the bar at time of consumption will include a 19% Service Charge and 7% sales Tax.

Additional Selections

House Champagne	\$25.00	per bottle	Bloody Mary's	\$40.00 per gallon
Margarita Punch	\$50.00	per gallon	Mimosas	\$35.00 per gallon
Rum Punch	\$40.00	per gallon	Fruit Punch	\$25.00 per gallon
Domestic Keg	\$195.00	per Keg	Imported Keg	\$230.00 per Keg
(Kegs serve 150 glasses)				

A 19% service charge and applicable sales tax will be added to all Additional Selections listed above.

Bartenders

Bartenders furnished complimentary if sales exceed \$350 per bar (3 hour maximum). If sales are less than \$350, there will be a \$75.00 bartender fee for each bar. This policy applies to both host bars and cash bars.

Please note that alcoholic beverage sales and service are regulated by the Florida State Liquor Control Board. This property, as a licensee, is responsible for administration of these regulations. We reserve the right to verify drinking legality of all guests. Abbott policy requires that all alcoholic beverages consumed in our banquet rooms must be provided by the property, and must remain on the premises after the function.