

THE EXPERIENCE.

WATERFRONT PLAZA CATERING MENU



**BROWARD COUNTY
CONVENTION
CENTER**
GREATER FORT
LAUDERDALE



RECEPTIONS BITES & STATIONS

HOT & COLD HORS D'OEUVRES • DISPLAYED & ACTION STATIONS

RECEPTIONS

PASSED HORS D'OEUVRES

Prices listed are per piece, minimum 25 per piece including passed labor.

COLD HORS D'OEUVRES

CRUDITE SHOOTER | 9

Roasted red pepper hummus  

FRESH BERRIES, WHIPPED HERB GOAT CHEESE, FLORIDA KEYS HONEY, CROSTINI | 10

STRAWBERRY SHISO GAZPACHO | 9

AVOCADO TOAST | 8

Marinated avocado, baby heirloom tomato, pickled onion, cilantro 

Add a quail egg | \$1 per piece

BEEF CARPACCIO | 11

Shaved Pecorino Romano, lemon cream, micro arugula

CHARRED SPICED HEIRLOOM CARROT | 10

Warm curry yogurt  

TOMATO & MOZZARELLA SHOOTER | 10

Balsamic reduction, basil oil  

SEARED DUCK BREAST | 12

White soy & ginger blackberry jam, toasted brioche

RED SNAPPER CRUDO | 12

Blood orange, white soy, mint, espelette puffed rice 

SOY TRUFFLE TUNA TARTAR | 13

Sesame cone 

KEY WEST PINK SHRIMP AGUA CHILE | 13

Charred orange, avocado mousse 

CORVINA CEVICHE SHOOTERS | 13

Sweet potato, cancha, cilantro 

BERRY SANGRIA POPSICLE | 16

Jamon Serrano, Manchego cheese  (contains alcohol less than 5% abv)

VEGAN "TUNA" CEVICHE | 13

Grilled corn & radish slaw, spicy cashew crunch  

FILET MIGNON | 12

Whipped horseradish bleu cheese, micro citrus herbs, herb crostini

Prices do not include a 24% administrative fee and 7% sales tax. Prices subject to change.

 Gluten Free  Vegetarian  Vegan  Nut Free  Dairy Free

HOT HORS D'OEUVRES

Prices listed are per piece, minimum 25 per piece including passed labor.

WILD MUSHROOM POLENTA CAKE | 10

Piperade, micro chervil 🍷 🌱

QUINOA AND ZUCCHINI FRITTER | 11

Aji amarillo puree 🌱

SMOKED CHICKEN QUESADILLA CONE | 10

Chipotle herb aioli

TRUFFLE YUKON GOLD POTATO CROQUETTE | 9

Lemon crème fraîche 🌱

Enhance with caviar for additional \$2 per piece

MARYLAND CRAB CAKE | 11

Chive lime mustard sauce

PLANTAIN CHIP CRUSTED SHRIMP | 11

Sour orange mojo marmalade 🍷 🌱

BUFFALO CHICKEN SPRING ROLL | 10

Soy blue cheese

BRAISED SHORT RIB POT PIE | 11

Sriracha kewpie mayo, cilantro

RICE KRISPY CRUSTED TEMPURA SHRIMP | 11

Mango brown butter

PLANT-BASED MEATBALLS | 12

Bao bun, hoisin glaze, cilantro slaw 🌱

CORN & EDAMAME QUESADILLA | 10

Avocado crema, cotija 🌱

SMOKED PAPRIKA BRAISED CHICKEN | 11

Green chile arepa, guasacaca sauce 🍷

PLANT-BASED CHORIZO AL PASTOR TACO | 12

Pineapple salsa, cilantro 🍷 🌱

CHICKEN & FONTINA PARMIGIANO | 11

Sun-dried tomato marinara

CHAR SIU BAO (BBQ PORK BUN) | 11

Hoisin scallion sauce



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ACTION STATIONS

Minimum 25 guests. Priced per person.
Chef Attendant Required at \$280 ea. 1 Chef per 100 guests based on 4 hours of service.

FENNEL SEED & SEA SALT RUBBED PRIME RIB OF BEEF | 28

Lemon & herb roasted fingerling potato
Roasted shallots, horseradish cream,
sweet garlic au jus 🍷

ROASTED TENDERLOIN OF BEEF | 30 Whipped

Yukon gold potato
Pearl onion confit, verjus glace de viande 🍷

LEG OF LAMB | 28

Date & fava bean cous cous, verjus lamb glace 🍷

GRILLED VEGETABLE TERRINE EN CROUTE | 24

Roasted pepper romesco 🍷🌱

MOJO ROASTED PORK LOIN | 24

Arroz moro (black beans & rice)
Sour orange & onion mojo, plantain chips

TURKEY BREAST ROULADE | 26

Sage and chestnut wild rice stuffing, orange
and pink peppercorn gravy

PORCHETTA | 26

Roasted garlic kale, dried fruits & farro salad
Balsamic marinated cipollini onions,
Italian salsa verde 🍷

RISOTTO BAR | 26

Saffron Arborio rice mixed to order with your
choices from sweet peas, wild mushrooms,
asparagus, chives, basil, truffle oil, roasted
garlic, Pecorino Romano

Enhance your risotto bar:
Add chicken | \$4 per guest
Add shrimp | \$5 per guest
Add lobster | \$7 per guest

PASTA STATION | 24

Served with house assorted rolls, whipped butter,
and grated Parmesan

Select two: included
Select three: \$7 additional per guest

Penne, wild mushroom ragout, rosemary 🌱
Farfalle, pancetta cream sauce & peas
Rigatoni, lamb bolognese, mint
Cavatappi, sherry lobster cream sauce
Orecchiette, broccolini, fennel sausage, roasted
garlic brood

[Penne, Plant-based meatballs, Nona's marinara 🌱]

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December 2025



BUFFETS

LOCAL FLAVORS,

GLOBAL INSPIRATION

BOXED LUNCHES



**BROWARD COUNTY
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CENTER** GREATER FORT
LAUDERDALE

BOXED LUNCHES

All boxed lunches include pasta salad, Miss. Vickie's™ chips, fresh baked cookie, whole fruit, condiments & cutlery. Beverage not included. Minimum 25 per selection, maximum 3 selections.

BOXED LUNCHES | 38 per guest

Can be made gluten free upon request \$5.

HAM SANDWICH

Boar's Head™ Black Forest ham, balsamic caramelized onion, arugula, baby Swiss cheese, herb ciabatta

TURKEY BREAST SANDWICH

Boar's Head™ Sausalito turkey breast, smoked gouda, Gala apple chutney, bibb lettuce, brioche bun

ITALIAN SANDWICH

Boar's Head™ prosciutto, capicola, Genoa salami, provolone, Balsamic sun-dried tomato tapenade, fresh baked hoagie

ROAST BEEF SANDWICH

Boar's Head™ roast beef, grilled portobello mushroom, Red onion marmalade, sharp provolone, onion roll

VEGGIE SANDWICH

Grilled marinated eggplant & roasted pepper relish, fresh mozzarella, Romaine heart, ciabatta bread 🌱

GRILLED CHICKEN CAESAR SALAD

Hearts of romaine, shaved parmesan cheese, rosemary focaccia croutons, House Caesar dressing

CHEF SALAD

Boar's Head™ Black Forest ham, Oven Gold turkey, and Muenster cheese pinwheel, hard-boiled egg, European cucumber, baby heirloom tomato, rosemary focaccia croutons, marinated avocado, applewood smoked bacon, crisp field greens, buttermilk ranch dressing

ANCIENT GRAINS SALAD

Red & white quinoa, farro, barley, bulgar, edamame, chickpeas, baby heirloom tomato, Wild mushrooms, baby corn, charred radicchio 🌱
Orange ginger dressing 🌱

25 Guests: 3 Choices
25-100 Guests: 4 Choices
100+ Guests: 5 Choices



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Gluten Free Vegetarian Vegan Nut Free Dairy Free

BREAK ENHANCEMENTS



POPCORN MACHINE | 350

Includes 200 servings.

Additional 50 servings | 125

Additional 200 servings | 250

Attendant Required | 280 ea. per 4 hours

Requires 110V / 20amp

COOKIE MACHINE | 252

Includes tongs, oven mitt & napkins.

Oatmeal, Chocolate Chip, Red Velvet
and White Macadamia Nut

240 1.3oz cookies per case | 350

Attendant Required | 280 ea. per 4 hours

Requires 110V / 20amp

ICE CREAM CART

Minimum order 96 pieces.

Ice Cream

Blue Bunny Strawberry Shortcake, 24 per case | 137

Blue Bunny Chocolate Eclair, 24 per case | 130

Blue Ribbon Ice Cream Sandwich, 48 per case | 112

Blue Ribbon Fudge, 48 per case | 98

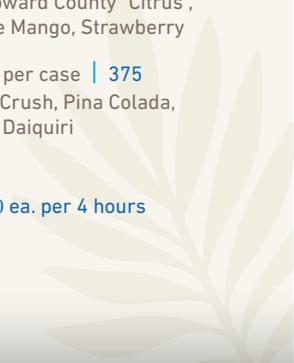
Häagen Daz®, 24 per case | 135

Non Alcohol - Pop Fusion®, 24 per case | 250
Blueberry Lemonade, Broward County "Citrus",
Florida Orange, Pineapple Mango, Strawberry

Alcohol - Pop Fusion®, 24 per case | 375
Blueberry Mojito, Florida Crush, Pina Colada,
Rum Runner, Strawberry Daiquiri

Rental | 225

Attendant Required | 280 ea. per 4 hours
Requires 110V / 20amp



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BEVERAGES

HOT, COLD & REFRESHING

HOT BEVERAGES • SOFT DRINKS • INFUSED WATER • BARISTA PACKAGES



BEVERAGES

COLD

Individual drinks on consumption.

ASSORTMENT OF SODA | 4 ea.

Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER | 5 ea.

BOTTLED TEA | 5 ea.

INDIVIDUAL BOTTLED FRUIT JUICES | 5 ea.

BOTTLED PERRIER SPARKLING WATER | 5 ea.

MONSTER ENERGY DRINK 16 OZ. | 8 ea.

Minimum 3 gallons per beverage selection.

ICED TEA | 55 per gal.

LEMONADE | 55 per gal.

FLORIDA ORANGE JUICE | 65 per gal.

INFUSED SPRING WATER | 130 per 3 gallons

Choice of: Lemon, Lime, Orange or Cucumber-Mint

WATER COOLER KIT | 150

Chilled water dispenser includes 5 gallons of spring water and disposable 7oz cups each.

5 gallon Water Refills \$50

HOT

One gallon is approximately 10-12 drinks.

Minimum of 3 gallons per hot beverages selection.

FRESHLY BREWED LAVAZZA COFFEE | 75 per gal.

FRESHLY BREWED LAVAZZA DECAF COFFEE | 75 per gal.

ASSORTED TEAS WITH HOT WATER | 75 per gal.

Proudly serving Coca-Cola products.

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Gourmet, locally roasted, Arabica & Decaf Espresso beans.

BEVERAGES

Espresso, Cappuccino, Caramel Macchiato, Café Mocha, Café Late, Cubano, Americano and Hot Chocolate. (4 hour / 300 cups)

SYRUPS

Vanilla, caramel, hazelnut, sugar-free options

Espresso machine and grinder

Coffee Cart *(subject to availability)*

*Includes one trained Barista.
Requires 110 volts / 20 amp.
Client is responsible for electrical requirements.
Additional cups over package size,
and within time limit: \$5.25++ each*

Barista Ripples Printer | 350
Ripples® printer to put logo on your beverages

BARISTA PACKAGES

BY EXPRESS KAFEH



BARISTA FULL DAY PACKAGE | 3,550

Gourmet, locally roasted, Arabica & Decaf Espresso beans.

BEVERAGES

Espresso, Cappuccino, Caramel Macchiato, Café Mocha, Café Late, Cubano, Americano and Hot Chocolate. (8 hour / 550 cups)

SYRUPS

Vanilla, caramel, hazelnut, sugar-free options

Espresso machine and grinder

Coffee Cart *(subject to availability)*

*Includes one trained Barista.
Requires 110 volts / 20 amp.
Client is responsible for electrical requirements.
Additional cups over package size,
and within time limit: \$5.25++ each*

Barista Ripples Printer | Included
Ripples® printer to put logo on your beverages

ENHANCEMENTS

*Custom logo branded cups, sleeves, napkins and coffee cart.
Contact your Catering Sales Manager for more information.
6 week lead time for creation.*

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BEVERAGES BARS & COCKTAILS

LIQUOR • WINE • BEER • CRAFT COCKTAILS • HOSTED BARS





ALCOHOLIC BEVERAGES

Bartender fee of \$280 per four hours or portion thereof. Bar list and prices are subject to change.

HOSTED BARS BASED ON CONSUMPTION

Cost based on per drink consumption.

CAPTAINS BAR

SPIRITS BY THE COCKTAIL | 10

Vodka: New Amsterdam
 Gin: New Amsterdam
 Rum: Cruzan
 Tequila: Sauza Hacienda
 Scotch: Dewars
 Bourbon: Jim Beam
 Canadian Whiskey: Canadian Club
 Irish Whiskey: Jameson Irish Whiskey

WINES BY THE GLASS | 9

Chardonnay: Woodbridge by R. Mondavi
 Sauvignon Blanc: Woodbridge by R. Mondavi
 Pinot Noir: Woodbridge by R. Mondavi
 Red Blend: Apothic

COMMODORES BAR

SPIRITS BY THE COCKTAIL | 11

Vodka: Absolut
 Gin: Bombay
 Rum: Captain Morgan
 Tequila: Jose Cuervo
 Scotch: Johnny Walker Red
 Bourbon: Marker's Mark, Jack Daniels
 Canadian Whiskey: Seagram's VO
 Irish Whiskey: Proper No. Twelve

WINES BY THE GLASS | 10

Chardonnay: Clos du Bois
 Pinot Grigio: Ruffino Lumina
 Pinot Noir: Mark West
 Red Blend: The Dreaming Tree Crush

ADMIRALS BAR

SPIRITS BY THE COCKTAIL | 13

Vodka: Tito's
 Gin: Hendricks
 Rum: Sailor Jerry
 Tequila: Hornito's
 Scotch: Auchentoshan, Blacklabel
 Bourbon: Knob Creek Bourbon, High West
 Canadian Whiskey: Crown Royal
 Irish Whiskey: Tullamore D.E.W

WINES BY THE GLASS | 12

Chardonnay: Sim Sonoma County
 Sauvignon Blanc: Whitehaven
 Pinot Noir: J Vineyards MultiAppellation
 Red Blend: Unshackled by TPWC

** Products are subject to availability, substitute of equal or greater value.*

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NON-ALCHOLIC BEVERAGES

ASSORTMENT OF SODA | 4 ea.

Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER | 5 ea.

BOTTLED TEA | 5 ea.

CANNED LEMONADE | 6 ea.

INDIVIDUAL BOTTLED FRUIT JUICES | 5 ea.

BOTTLED PERRIER SPARKLING WATER | 5 ea.

MONSTER ENERGY DRINK 16.OZ | 8 ea.

Proudly serving Coca-Cola products.

BEER & SELTZERS

AMERICAN PREMIUM BEER | 8 ea.

Bud Light, Michelob Ultra

IMPORTED BEER | 9 ea.

Heineken, Stella Artois

LOCAL CRAFT BEER | 9 ea.

Seasonal beer from Funky Buddha, Gold Coast and other regional brewers.

HARD SELTZER | 10 ea.

High Noon Sun Sips (Vodka Based Seltzer)

Flavors are subject to availability

MOCKTAILS

SPRING IN PARIS | 12 ea.

Blackberries, lime juice, grapefruit juice, lavender syrup, club soda, ice

RASMULE | 12 ea.

Raspberry fruit smash, simple syrup, lime juice, ginger beer, mint leaves, ice

PASSION FRUIT | 12 ea.

Passion fruit syrup, lime juice, tonic water, mint leaf, ice

COCONUT PARADISE | 12 ea.

Pineapple juice, orange juice, cream of coconut, lime juice, cinamon, garnished with nutmeg, pineapple and cherry



ORALE DRINK | 12 ea.

Peach or mango puree, orange juice, lime juice, ginger beer or ginger ale, tajin

GREEN DELIGHT | 12 ea.

Lime juice, simple syrup, ginger beer or club soda, red pepper, garnished with cucumber



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BAR ENHANCEMENTS

Minimum of 25 guests.

BLOODY MARY BAR

Choice of vodka, garnished with assorted hot sauce, skewered pickled vegetables, pickle spears & celery sticks

Amsterdam | 11

Absolut | 13

Titos | 15

SPARKLING MIMOSA BAR

Champagne or sparkling water served with your choice of fruit garnishes juices to include range, grapefruit & cranberry juice with strawberry, grapes, mint leaves, lime & orange wheels as garnishes

William Wycliff | 11

Ruffino Prosecco | 13

J Vineyards CA Sparkling | 15

CUSTOM COCKTAILS

Margarita | 12 ea.

Mojito | 12 ea.

Old Fashioned | 12 ea.

Mai-Tai | 12 ea.

WOLF PACK CUSTOM COCKTAILS

Upgrade to the Wolf Pack and create your own Custom Cocktail.

Create your own:

Tom of Finland Vodka Tonic | 13

Mr. Pickles Gin and Tonic | 13

Puncher's Chance Old Fashioned | 13

Assortment of fresh & dehydrated fruit garnishes
Bartender Required | \$180 (Minimum 4 hours.)

SLUSHY MACHINE

Choose (1) Flavor | 150 per gal. (Minimum 2 gallons.)

Pina Colada

Strawberry Daiquiri

Margarita

Peach Daiquiri

Rental | \$150 per machine

Attendant Required | \$180 ea. (Minimum 4 hours.)

Requires 110V amp



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