

SAVOR...
THE EXPERIENCE.

CATERING MENU



**BROWARD COUNTY
CONVENTION
CENTER**
GREATER FORT
LAUDERDALE



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BROWARD COUNTY
**CONVENTION
CENTER** GREATER FORT
LAUDERDALE

LOCAL VENDORS

As part of our commitment to supporting the surrounding business community we are proud to partner with many local suppliers including:

MICROGREENS AND PRODUCE

Harpke Family Farm
harpkefamilyfarm.com

Mr. Greens
mrgreensproduce.com

SEAFOOD

Fish's Wholesale: Restaurant Quality Seafood
fishswholesale.com

BEVERAGES

Gulf Stream Brewery and Pizzeria
gulfstreambeer.com

BARISTA SERVICES

Express Kafeh
expresskafeh.com

DESSERTS

Pastry Is Art: Bakery & Coffee Shop
pastryisart.com

KITCHEN WASTE / RECYCLING

Renuable Composting & Landscaping
liverenuable.com



WELCOME TO SAVOR EXPERIENCES & SUSTAINABILITY

OUR MISSION

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so inclusive, so delicious, and so incredible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

SUSTAINABILITY

Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

ALLERGENS & FOOD SAFETY

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference such as a vegan or vegetarian, our teams are trained and our menus are tailored to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sales Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Look for these labels throughout the menu:



GENERAL INFORMATION

Savor...Fort Lauderdale is the exclusive food and beverage provider at the Broward County Convention Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of six weeks prior to the first function date. Our culinary team is happy to customize the perfect menu for your event.

RAW FOOD DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRICING

Prices quoted do not include 24% administrative fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

SERVICE CHARGE

A service charge, currently 24% is applied to all Food and Beverage Services. This service charge is subject to Florida State Sales Tax of 7%.

GUARANTEE

A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted by noon five (5) business days before your event. If the guarantee is not received, SAVOR...Fort Lauderdale reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within five (5) business days prior to event.

OVERSET POLICY

SAVOR...Fort Lauderdale will prepare an overage of 3% (up to 50 meals). Meals will be charged at full menu pricing, if used.

SERVICE STAFF

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.



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October 2024

EVENT TIMELINE

All service times are based on two-hour breakfast, lunch service and dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees may also apply.

BEVERAGE SERVICES

Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Fort Lauderdale. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event cancelled less than 3 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due is payable 14 business days prior to the event. Payment can be made in check, ACH or wire transfer. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

ALLERGIES

SAVOR...Fort Lauderdale facilities are not certified Gluten Free, Nut Free or Vegan. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.



ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

EXHIBITOR FLOOR CATERING THAT REQUIRES POWER, MUST HAVE A DEDICATED POWER SUPPLY.

BREAKFAST START YOUR DAY

CONTINENTAL • BUFFETS • ENHANCEMENTS • PLATED • BOXED



**BROWARD COUNTY
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BREAKFAST

CONTINENTAL BREAKFAST

All continental breakfasts are served with fresh fruit juice selections, water, premium Lavazza coffee, a selection of teas half & half, 2%, and plant-based milk. Buffets based on 2 hours of continuous service, minimum of 25 guests. Listed dairy and nut ingredients are served on the side whenever possible.

FORT LAUDERDALE SUNRISE

Fresh sliced fruit selection 🍌

Individual yogurt

Fresh baked croissants, daily selection of muffins, Danish pastry

Served with honey butter, fruit preserves

EVERGLADES SERENITY

Fresh baked croissants, daily selection of muffins, Danish pastry

Served with honey butter, fruit preserves

MARINA MILE

Seasonal berry & quinoa salad, honey lime dressing 🍌 🌿

Steel cut oatmeal served with an array of toppings to include chia seeds, toasted almonds, walnuts, house granola, dried fruits, wheat bran, dark chocolate nibs

Fresh sliced fruit selection 🍌 🌿

17TH ST

Assorted mini cereal boxes

Mixed berry, vanilla Greek yogurt parfait, crunchy raisin granola

Kiwi & papaya, ginger yogurt parfait, spicy candied peanuts 🍌

Fresh baked croissants, daily selection of muffins, Danish pastry

Served with honey butter, fruit preserves

🍌 Gluten Free 🌿 Vegetarian 🌱 Vegan 🥜 Nut Free 🥛 Dairy Free



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BREAKFAST BUFFETS


All continental breakfasts are served with mixture of individual fruit juice selection, bottled water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk. Buffets based on 2 hours of continuous service, minimum of 25 guests.

ALL AMERICAN

Bountiful display of sliced fruit,
individual yogurts


Fresh baked croissants, daily selection of
muffins, Danish pastry, tea breads

Served with honey butter and fruit preserves

Choice of steel cut oatmeal  with brown
sugar, golden raisins, cinnamon

OR

Stone-ground grits  with vintage
cheddar cheese

Farm fresh scrambled eggs 

Egg whites substitute

In addition to whole eggs

Breakfast potato hash

Nueske's® applewood bacon and country sausage 

Turkey bacon substitute

Turkey bacon in addition to


Chicken pepper sausage

Chicken pepper sausage In addition to

[Plant-based chorizo substitute
Plant-based chorizo in addition to



LAFAYETTE


Bountiful display of seasonal sliced fruit  

Fresh baked croissants, daily selection
of muffins, Danish pastry, tea breads
Served with honey butter, fruit preserves

Creamy French-style scrambled eggs, chives


Select one:

Caramelized pineapple stuffed challah French toast 

Nutella & banana stuffed challah French toast 

Blueberry & lemon ricotta stuffed challah French toast 

Served with warm maple syrup, fresh creamy butter

Grilled chicken apple sausage 

[Plant-based chorizo substitute
Plant-based chorizo in addition to



Breakfast potato hash 

BREAKFAST BUFFETS, contd.

All continental breakfasts are served with mixture of individual fruit juice selection, bottled water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk. Buffets based on 2 hours of continuous service, minimum of 25 guests.

CASABLANCA

Seasonal fruit salad with mint citrus yogurt sauce 🍌🌿

Selection of fresh breads to include pita, naan, croissants with mango chutney, honey butter

Fresh assorted baklava

Shakshuka 🌿

Cilantro, avocado, citrus crème fraiche

Grilled lamb merguez sausage

Falafel, hummus, tahini sauce 🌿

Roasted lemon & herb potatoes 🌿

LAUDER-BAMA LINE

Bountiful display of seasonal sliced fruit 🍌🌿

Glazed cinnamon buns 🌿

Fresh berry smoothie shots

Egg, leek & wild mushroom stuffed buttermilk biscuit 🌿

Bacon, egg & cheese stuffed buttermilk biscuit

Ham & cheese stuffed croissants

Spiced sweet potato tater tots 🌿

CROISSANT PARK

Bountiful display of seasonal sliced fruit 🍌🌿

Almondine, chocolate croissants 🌿

Roquette arugula & fresh berry salad
Crisp shallots & lemon mint vinaigrette 🌿

Heirloom tomato salad
Roasted garlic dressing, opal basil 🌿

Bacon & egg croissant pocket
Leek & parmesan lattice pastry 🌿
Spinach & feta filled lattice pastry 🌿



BREAKFAST ENHANCEMENTS

Minimum 25 guests.

BAGEL STATION

Assorted bagels with plain, vegetable, smoked salmon cream cheeses, honey butter, fruit preserves

Toaster provided, 110v/20amp

Client responsible for power in booths.

ASSORTED

ARTISAN BREAD STATION

Assorted artisan breads, whipped honey butters, fruit preserves

MARINATED FRUIT PARISIENNE

Fresh fruit marinated with lime juice, mint, spices

FRUIT & YOGURT PARFAIT

Mixed berry, vanilla Greek yogurt parfait, crunchy raisin granola

OR


Kiwi & papaya, ginger yogurt parfait, spicy candied peanuts

Minimum 25 per selection.

BREAKFAST SANDWICHES

Egg & cheese on toasted English muffin or buttery croissant

With your choice of one: bacon, sausage, or Canadian bacon

Eggs, balsamic onion jam and vintage Canadian cheddar on grilled challah 

Minimum 25 per selection.


EGGS BENEDICT TRADITIONAL

Poached egg, Canadian bacon, hollandaise sauce

With jumbo lump crab meat, blood orange hollandaise

With smoked salmon, horseradish dill hollandaise

With braised short rib, blistered tomato hollandaise

With marinated avocado, chili lime hollandaise 

[Plant-based jalapeño salmon cake, vegan hollandaise ]

Substitute English muffin with hash brown on any Benedict for a GF option.

Minimum 25 per selection.

*Chef attendant required,
2 hour maximum, 1 chef per 75 guests.*




BREAKFAST BURRITOS

Served with marinated avocado, roasted tomato salsa, & sour cream

Minimum 25 per selection.


Scrambled eggs, Mexican chorizo, peppers & onions, cotija cheese, flour tortilla

Scrambled eggs, bacon, asparagus, gruyere cheese, flour tortilla

[Plant-based scrambled "eggs" & plant-based chorizo, spinach, peppers, whole wheat tortilla ]

OMELET STATION

Farm fresh eggs, with ham, chorizo, bacon, sausage, smoked salmon, onions, peppers, tomatoes, spinach, mushrooms, assorted cheeses

[Plant-based chorizo and plant-based meat ball ]

*Chef attendant required ,
2 hour maximum, 1 chef per 75 guests.*



PLATED BREAKFAST

All plated breakfasts are served with premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk. Freshly squeezed orange juice and water. Assorted pastries, tea breads, butter, fruit preserves.

FARM FRESH SCRAMBLED EGGS

Nueske's® applewood smoked bacon, country sausage, breakfast potato hash, charred plum tomato 🍳

Turkey bacon substitute

Chicken pepper sausage substitute

[Plant-based chorizo substitute]

CHEF'S SPANISH FRITTATA

Spanish chorizo, crisp potatoes, spinach, peppers, onions, roasted tomato compote, roquette arugula and crisp shallot salad

[Plant-based chorizo substitute]

BLUEBERRY & GRANOLA

STUFFED DEEP DISH PANCAKE

Nueske's® applewood bacon, maple syrup, sea salt butter

STEAK & EGGS

Grilled bistro steak, egg souffle, herb roasted fingerling potatoes, roasted cipollini onion jam

BOXED BREAKFASTS

All boxed breakfasts include condiments & cutlery. Beverage not included. Minimum 25 per selection.

CRIOSSANTS & BLUEBERRY MUFFIN, TEA BREAD, HARD-BOILED EGG, WHIPPED BUTTER, FRUIT PRESERVES

MANGO GINGER SCONES, INDIVIDUAL VANILLA GREEK YOGURT, HARD-BOILED EGG, FRUIT PRESERVES

CINNAMON BUNS, MIXED BERRY SALAD, SALTED MIXED NUTS, HARD-BOILED EGG

SMOKED SALMON, PLAIN BAGEL, CREAM CHEESE, SUN DRIED TOMATO & CAPER TAPENADE, HARD-BOILED EGG, FRUIT SALAD

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



Gluten Free



Vegetarian



Vegan



Nut Free



Dairy Free



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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

Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER

BOTTLED TEA

INDIVIDUAL BOTTLED FRUIT JUICES

BOTTLED PERRIER SPARKLING WATER

MONSTER ENERGY DRINK 16 OZ.

Minimum 3 gallons per beverage selection.

ICED TEA

LEMONADE

FLORIDA ORANGE JUICE

INFUSED SPRING WATER

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

WATER COOLER KIT

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

5 gallon Water Refills

Proudly serving Coca-Cola products.

 Gluten Free  Vegetarian  Vegan  Nut Free  Dairy Free



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HOT

One gallon is approximately 10-12 drinks.

Minimum of 3 gallons per hot beverages selection.

FRESHLY BREWED LAVAZZA COFFEE

FRESHLY BREWED LAVAZZA DECAF COFFEE

ASSORTED TEAS WITH HOT WATER

LUXE COFFEE SERVICE

Enhance your hot beverage with local honey, a variety of flavored syrups, sugar sticks, Swiss Miss hot chocolate and marshmallows

SELF-SERVE COFFEE MACHINE

LAVAZZA COFFEE

Freshly brewed beverages from our Lavazza Coffee Machine. Kit includes 3-gallons of water, 36 regular coffee pods, 20 double shots, 12 decaf coffee pods, assorted teas with appropriate condiments and compostable cups.

Note: Requires dedicated 110v, 20amp electrical service - client's responsibility to supply .

KEURIG COFFEE

Add an extra touch to your coffee with freshly brewed beverages from your Keurig machine. Kit includes 3-gallons of water, 36 regular coffee pods, 12 decaf coffee pods and a selection of teas with appropriate condiments and compostable cups.

Note: Requires dedicated 110v, 20amp electrical service - client's responsibility to supply .



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BARISTA PACKAGES

BY EXPRESS KAFEH

BARISTA HALF DAY PACKAGE

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*

Barista Ripples Printer

Ripples® printer to put logo on your beverages



BARISTA FULL DAY PACKAGE

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*

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.





BREAKS TIME TO RECHARGE

SNACKS • BAKERY • MIXES • LOCAL FAIR



**BROWARD COUNTY
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BREAKS

A LA CARTE ITEMS

*Minimum 25 guests. Break packages do not include beverages unless noted.
Breaks are designed for 30 minute service.*

ULTIMATE MUFFINS

Artfully crafted muffins with delicious filled centers


Select three:

- Salted caramel filled muffin, praline crumble
- Apple cinnamon filled, crumble topping
- Hazelnut filled chocolate muffin, chocolate chunk
- Lemon apple filled muffin, pearl sugar


Mixed berry filled muffin, crumble topping

Whipped honey butter, fruit preserves

NORTH OF CALLE OCHO



- Raspberry, guava & cream cheese yogurt parfait, toasted cumin granola
- Ham croquettas, beef papas rellenas, mini chicken empanadas
- Plantain chips 
- Jupiña® pineapple soda
- Cafecito! - Cuban espresso brewed to order for that delicious needed boost of energy!

POWER UP

Mixed nuts, dried fruits, & granola
Berry salad, mint, orange liqueur
honey dressing 

Delicious and healthy smoothie shots

Select one:

- Orange Creamsicle:
Florida orange and vanilla protein shake
- Booster:
Mixed berry, banana, ginger smoothie
- Detox:
Spinach, apple, date, honey smoothie 
- Kickstarter:
Mango pineapple smoothie, turmeric, cayenne 



Add additional flavors



FLL X NOLA

- Mandarin & Satsuma oranges
- Key lime pie yogurt parfait-avocado lime yogurt, almond coconut crumble, macadamia nut
- White, dark and hazelnut chocolate stuffed beignet trio, Café du Monde® coffee condensed milk dip

FAT VILLAGE HIPSTER

- Truffle, parmesan potato marbles 
- Assorted mini donuts 
- Lavazza™ cold brew coffee
- Jalapeño watermelon limeade

Add an extra kick with a shot of bourbon per guest Requires bartender, 1 bartender per approx. 75 guests

NOT-YOUR-KIDS MILK & COOKIES

- Fudge filled chocolate chunk cookies
- Cranberry white chocolate togas
- Cream cheese & jelly filled cookies
- Ice cold whole, 2%, chocolate, plant-based milk

Enhance your break with On The Rocks™ espresso martini

Requires bartender, 1 bartender per approx. 75 guests

ICE CREAM SOCIAL

- Assorted Plant-based ice cream bars
- Lemon Italian ice
- Hot salted pretzels, pommery mustard

Enhance with Häagen-Dazs® ice cream

BREAKS, CONT

A LA CARTE ITEMS

Minimum 25 guests. Break packages do not include beverages unless noted. Breaks are designed for 30 minute service.

YOUR PAST'S FUTURE









Playful array of millennial childhood favs

- Dippin' Dots ice cream pearls served to order
- River stone chocolates, Pop Rocks™, Air Heads™, Blow Pops™ and more.
- Craft specialty sodas, ales, root beers (non-alcoholic)

attendant fee, 1 attendant per 100 guests

AGUA DEL SOL





House made agua frescas and stuffed churros

- Horchata  
- Cucumber melon, agave  
- Pineapple spinach  
- Mango con chile—Fresh mango tossed with citrus and chamoy chili sauce 
- Dulce de leche stuffed churros, cinnamon brown sugar 

TEA TIME

An assortment of teas, scones, tea breads, tea sandwiches:

Select three:

- Pickled cucumber mint 
- Boar's Head™ roast beef, horseradish arugula butter
- Ricotta, blood orange marmalade 
- Pea, prosciutto, parmesan
- Smoked salmon cream cheese, cucumber
- Grilled eggplant, Greek yogurt, pita 
- Cranberry walnut chicken salad
- Roasted garlic hummus, kalamata olive & red pepper tapenade 

Gluten free bread options available

POP FUSION

Fresh gourmet pops.

All pops are gluten-free, dairy-free, and kosher. Select from flavors listed real & refreshing.

Real Refreshing

Florida orange, pineapple mango, honeydew coconut kiwi, watermelon

Retro Flavors

Fudge pop, root beer float, rocket pop, strawberry shortcake

Protein Packed Performance Pops Chocolate banana protein, orange creamsicle protein

Pops with a Twist (alcoholic, max 5% abv)

Rum Runner, pineapple bourbon lemonade, mermaid margarita, strawberry daiquiri, berry sangria

Requires bartender,

1 bartender per approx. 75 guests



BREAKS A LA CARTE

Breaks are designed for 30 minute service.

SLICED FRUIT DISPLAY

Minimum 25 guests

**ASSORTED BAKED
BAGELS, CREAM CHEESE SPREAD**

ASSORTED BAKED MUFFINS

ASSORTED BREAKFAST PASTRIES

JUMBO BUTTER CROISSANTS

with honey butter and fruit preserves

MINI CHOCOLATE CROISSANT

JUMBO CINNAMON BUNS

ASSORTED HOMEMADE COOKIES

**MIXED BERRY FILLED
BEIGNETS, SPICED CONDENSED MILK DIP**

ASSORTED FRUIT YOGURT

WHOLE FRESH FRUIT

INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS™

TROPICAL FRUIT & NUTS

INDIVIDUAL NUTS & CHOCOLATE TRAIL MIX

GRANOLA BARS



BREAK ENHANCEMENTS



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POPCORN MACHINE

Includes 200 servings.

Additional 50 servings
Additional 200 servings
Attendant Required
Requires 110V / 20amp

COOKIE MACHINE

Includes tongs, oven mitt & napkins.

Oatmeal, Chocolate Chip, Red Velvet
and White Macadamia Nut
240 1.3oz cookies per case
Attendant Required
Requires 110V / 20amp

ICE CREAM CART

Minimum order 96 pieces.

Ice Cream

Blue Bunny Strawberry Shortcake, 24 per case
Blue Bunny Chocolate Eclair, 24 per case
Blue Ribbon Ice Cream Sandwich, 48 per case
Blue Ribbon Fudge, 48 per case
Häagen Dazs®, 24 per case

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

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

Rental
Attendant Required
Requires 110V / 20amp



BUFFETS

LOCAL FLAVORS, GLOBAL INSPIRATION

BOXED LUNCHES • BUFFETS



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

Can be made gluten free upon request

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

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

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 🌱



Gluten Free 🌱 Vegetarian 🌱 Vegan 🌱 Nut Free 🌱 Dairy Free


BUFFETS



All buffets are served with water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk. Buffets based on 2 hours of continuous service, minimum 25 guests. Listed dairy & nut ingredients are served on the side whenever possible.

SAMMIES & SUNNIES

SALADS (Select 1)

Field greens, baby heirloom tomato, grilled stone fruit, cucumber, shallot, candied walnuts, honey cider vinaigrette 

Toasted cous cous, fried eggplant, tomato, roasted pepper, lemon mint dressing 

Marble rainbow potato salad with roasted fennel, red onion marmalade, whole grain mustard aioli  

Soup additional per guest.

Truffle & roasted tomato bisque 

Bacon & corn chowder

Chicken, white bean, farro & kale soup

ENTREE (Select three)

Boar's Head™ Sausalito turkey, smoked gouda, Gala apple chutney, bibb lettuce, flaky croissant

Boar's Head™ Oven Gold turkey breast, drunken goat cheese, baby greens, mango brown butter, grilled brioche bun

House adobo braised chicken salad, citrus cilantro avocado, heart of romaine, corn dusted kaiser


Grilled chicken breast, Nueske's™ applewood bacon, heirloom tomato, bibb lettuce, thick cut wheatberry bread

Boar's Head™ Black Forest ham, brie, honey mustard, French baguette


Genoa salami, cappicola, mortadella di pistachio, gem lettuce, parmesan cream, roasted tomato focaccia


Roasted beef tenderloin, pickled fennel slaw, field greens, English stilton, red onion marmalade, rosemary focaccia

Boar's Head™ roast beef, herb Boursin & horseradish cream, watercress, marble rye

Grilled seasonal vegetables, Harpe Farm's sprouts, onion compote, wheat kaiser 

Cardamon ahi tuna tataki, cannellini bean puree, sun dried tomato tapenade, sesame bun

Blistered tomato jam, burrata, spinach pignoli pesto, arugula, ciabatta 

[Plant-based tuna salad, lemon & caper dressing, crisp lettuce, Homestead tomato, wheat kaiser ]

DESSERT

Miniature Florida Inspired Desserts

Coconut cake, guava cheesecake, dark chocolate orange cake, Key lime tart, pineapple upside down cake

All buffets are served with water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk.
Buffets based on 2 hours of continuous service, minimum 25 guests. Listed dairy & nut ingredients are served on the side whenever possible.

INTERCOASTAL BBQ

SALADS

Herb Marinated Heirloom Tomato & Cucumber Salad

Red onion, crisp radish, mint, basil, bleu cheese, red wine vinegar dressing 🍷 🌱

Spiced Grilled Pineapple Cole Slaw 🍷 🌱

Roasted Beet & Orange Farro Salad

Watercress, charred scallions, champagne vinaigrette

Smoked Potato Salad

Belgian endive, onion, celery, cider whole grain dressing 🌱

Enhance your buffet with a Beer Can Whole Chicken carving station

- Dry rubbed chicken, roasted to juicy perfection with local beer
- Lemon chermoula & harissa aioli

Chef attendant required. 2 hour maximum, 1 chef per 75 guests

ENTREE

Select 2 | included

Select 3 | additional per guest

Select 4 | additional per guest

Grilled Cilantro Lime BBQ Pork Tenderloin

Rice wine vinegar braised red cabbage

Blackened Cobia

Ginger coconut cream, Grapefruit jicama slaw, spiced pepitas

Crispy Buttermilk Gator Bites

Tropical rémoulade

[Plant-based burger served with lettuce, tomato, onion, kaiser rolls, ketchup, and whole grain mustard 🌱]

Corn on the cobb 🌱

Yucca Fries 🌱, mojo aioli 🍷 🌱

Haricot Vert Casserole

Creamed leeks & wild mushroom, fried shallots

DESSERT

Watermelon wedges, lemon meringue tart, banana passion fruit cremeux, apple & cranberry crumble, chocolate ganache tart

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GIORNI DI SOLE

SALADS

Escarole & Roasted Pear Salad

Sun-dried cherry, shaved shallot, toasted pine nut, Sweet Brunello wine dressing 🍷 🌱

Baby Heirloom Tomato

& Ciliegine Mozzarella Salad
Pickled red onion, pepperoncini, basil, roasted garlic, white balsamic vinaigrette 🍷 🌱

ENTREE

Roasted Chicken Breast

Parsley & cheese sausage, roasted pepper, plum & grappa pan jus

[Plant-based meatballs in Nona's gravy 🌱]

Penne A La Vodka 🌱

Sweet peas and shaved parmesan cheese

Lemon braised artichoke bottoms 🌱

DESSERT

Mini Italian Desserts

Cannoli, flourless chocolate cake, strawberry cheesecake, berry panna cotta & tiramisu shooter

FAR EAST SUNSHINE

SALADS

Green Mango & Papaya Slaw

Napa cabbage, mung bean, grape tomato, haricot vert, & water chestnuts, ginger rice wine vinaigrette 🍷 🌱

Soba Noodle & Snow Pea Salad

Daikon, carrot, edamame, mung bean lime, sweet soy dressing

ENTREE

Select 2 | included

Select 3 | additional per guest

Tamari Glazed Chicken Breast

Kabocha squash, cipolini onion, umeboshi, Thai basil, mirin pan jus 🍷

Seared Sea Bass

Lemongrass pickled enoki & beech mushrooms, yuzu beurre blanc

Ginger Plum BBQ Pork Belly

Blistered shishito peppers & roasted radish

Thai Vegetable Spring Rolls 🌱

Charred Baby Bok Choy 🌱

Ginger Scented Rice 🌱

DESSERT

Raspberry lychee macaron, pear almond tart, spicy peanut & milk chocolate mousse sponge

SOUTHERN SUNSETS

SALADS

Shaved Brussel Sprout Salad

Orange segments, dried cranberries, candied pecan, Smoked paprika sherry vinaigrette 🍷 🌱 🥚

Three Bean Salad

Black eyed peas, red kidney bean, haricot verts apple cider dressing 🍷 🌱

Sweet Hawaiian rolls, bourbon spiced butter

ENTREE

Select 2 | included

Select 3 | additional per guest

Select 4 | additional per guest

Grilled Peri Peri Rubbed Chicken Breast 🍷

Whole grain mustard & bacon jus

Shrimp & Hominy Grits

Stewed chili tomatoes

Pomegranate Molasses Glazed Baby Back Ribs

Spicy grilled pineapple salsa

[Plant-based meatballs, Frizzled Onions 🌱]

Yukon gold potato puree 🍷

Edamame & Corn Succotash

DESSERT

Warm seasonal spiced fruit cobbler 🌱

Miniature apple crumb pie, banana pudding, lemon bar, Oreo cheesecake



All buffets are served with water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk.
Buffets based on 2 hours of continuous service, minimum 25 guests. Listed dairy & nut ingredients are served on the side whenever possible.

AN ITALIAN AFFAIR

SALADS

Roquette Arugula & Radicchio Salad

Roquette arugula, radicchio, red onion, European cucumber, red radish, herb cider vinaigrette 🍷 🌱

Orzo and Spinach Salad

Orzo, spinach, Roasted pepper & portobello, gorgonzola, white balsamic dressing 🌱 🥛

Cannellini Bean & Gaeta Olive Salad

Cannellini beans, gaeta olives, campari tomato, shaved fennel, preserved lemon, basil 🍷 🌱

ENTREE

Select 2 | included

Select 3 | additional per guest

Herb Roasted Chicken

Lemon velouté, shallots, & fried capers

Dry Rubbed Lombratello Steak

Roasted baby vegetables, porcini verjus demi glace 🍷

Seared Florida Snapper

Tomato & blood orange jam, oregano crumb 🥛

Grilled asparagus, roasted red peppers 🍷 🌱

Roasted eggplant caponata 🍷 🌱

Broccoli rabe saffron risotto 🍷 🌱

DESSERT

Mini Italian Desserts

Limoncello sponge, chocolate hazelnut tart, pistachio cheesecake, berry almond tart, tiramisu

LITTLE HAVANA

SALADS

Iceberg & Romaine Lettuce

Grape tomatoes, European cucumbers, crisp shallots, queso blanco, mango mint vinaigrette 🍷 🌱

Spicy Corn & Chorizo Salad

Habaneros, roasted peppers, cilantro aioli 🍷

ENTREE

Grilled Mahi Mahi

Black bean and blistered tomato relish roasted yellow pepper romesco 🍷 🥛

Beef Picadillo

Stewed ground beef with peppers, onions, olives 🍷 🥛

Arroz Blanco

White rice 🍷 🌱

Frijoles Negros

Black beans 🍷 🌱

Fried Sweet Plantains 🍷 🌱

Cumin Roasted Baby Vegetables 🍷 🌱

DESSERT

Mini Caribbean Desserts

Arroz con leche shooter, mango coconut pie, dulce de leche cheesecake, chocolate mousse tart, classic flan



All buffets are served with water, premium Lavazza coffee, a selection of teas, half & half, 2%, and plant-based milk.
Buffets based on 2 hours of continuous service, minimum 25 guests. Listed dairy & nut ingredients are served on the side whenever possible.





EVERYONE UNDER THE SUN

A Creative Interpretation of the Many Cultures and Cuisines Celebrated in Sunny Broward County!

SALADS

Preserved Lemon Pickled Green Tomato & Avocado Salad

Sheep's milk feta, & watermelon, white balsamic, mint, EVOO  

Kale, Watermelon Radish, & Sunflower Seeds

Shaved apple, roasted garlic dressing

Gemelli & Grilled Shrimp Green Goddess Salad

French peas, bamboo shoots, sweet drop peppers

ENTREE

Select 2 | included

Select 3 | additional per guest



Florida Fresh Catch

Golden beet puree, citrus fennel slaw, Fresno pepper  

Aji Panca Grilled Chicken Pinchos (Skewers)

Charred corn salsa, cilantro green sauce  

Garlic & Cumin Flank Steak

Wild mushroom salad, glace de viande  

Curry Fried Plantains, Scallions


Jasmine Rice

Florida Yam & Agave Cayenne Carrots

DESSERT

Mango & passion fruit mousse, cuatro leches, lemon meringue pie, Torta nocciola, flourless chocolate tort, Earl Grey tea macaron





PLATED CHEF CRAFTED

SEASONAL INGREDIENTS • PLATED ENTRÉES



BROWARD COUNTY
**CONVENTION
CENTER**
GREATER FORT
LAUDERDALE





PLATED

All plated entrees include house assorted breads, butter, choice of soup or salad & dessert. Served with water, premium Lavazza coffee, & a selection of teas. If two entrée choices are given, price will be the greater of the choices for all guests.

INDIVIDUAL CHILLED ENTRÉES (2-COURSE)

Please select ONE of the following:

ANCIENT GRAINS SALAD

Red & white quinoa, farro, barley, bulgar, Edamame, chickpeas, baby heirloom tomato, wild mushrooms, baby corn, charred radicchio 
Orange ginger dressing 

Can be made gluten free upon request

Add Grilled Chicken Breast

Add Chilled Salmon Filet

Add Chilled Shrimp

MIDDLE EASTERN SPICED CHILLED SALMON

Roquette arugula, medjool dates, Granny Smith apple, roasted butternut squash, caramelized shallots, grilled Halloumi, Jerez Vinaigrette

CITRUS MARINATED CHICKEN BREAST & CHARRED SEASONAL FRUIT SALAD

Field Greens, Heirloom Tomato, European Cucumber, Crisp Shallots, Honey Cider Vinaigrette

SOUP/SALAD (3-COURSE)

Please select ONE of the following:

TRUFFLE & ROASTED TOMATO BISQUE

SPICED BUTTERNUT SQUASH, FRIED SAGE

CHICKEN, WHITE BEAN, FARRO & KALE SOUP

BACON & CORN CHOWDER

BIBB LETTUCE WEDGE

Local bibb lettuce, cucumber, farmers cheese, pickled onion, candied walnuts, gomato with lemon vinaigrette

BALSAMIC & CIDER POACHED BEETS

Field greens, aged chevre, avocado crème fraiche, rice croquant

HARPKE FARM'S SALAD

(Based on Availability. Seasonal)

Chef's curated salad with the freshest available ingredients from our local partners located less than 10 miles from the Convention Center

SHAVED HEIRLOOM CARROT & ASPARAGUS SALAD

Watercress, charred endive, Homestead tomato, Meyer lemon vinaigrette

CAESAR SALAD


Romaine hearts, parmesan, ciabatta crisp, white anchovy, lemon zest and house Caesar dressing



ENTREES

Please select ONE of the following:

WHITE BALSAMIC BRINED CHICKEN BREAST

Saffron risotto cake, charred broccolini, blistered tomato jam, truffle fontina cream 

HARISSA HERB SALMON

Bulgur pilaf, curry roasted rainbow cauliflower, carrot, kaffir lime vin blanc

GRILLED CHICKEN BREAST

Bleu cheese potato puree, sweet soy brussel sprouts, Gala apple, roasted fennel, bourbon pan jus

CHILI MOJO BRAISED PORK SHOULDER

Smoked plantain purée, fried yucca, cilantro citrus salad 

SPECK & ASPARAGUS CHICKEN ROULADE

Pickled baby carrot, artichoke, Yukon gold potato puree, pink peppercorn pan jus

GRILLED FLORIDA MAHI MAHI

Aji amarillo and roasted corn puree, Okinawan sweet potato, Yuzu beurre blanc, baby corn, shiso, cilantro slaw


48-HOUR BROWN SUGAR CURED SHORT RIB

Ginger carrot puree, potato fondant, roasted root vegetables 

GRILLED FILET MIGNON -

Truffle Yukon gold potato puree, heirloom baby vegetables
Verjus Demi glace

HERB CHICKPEA PANISSE AND SMOKED CELERY ROOT -

Oat milk carrot puree, roasted pickled fennel  Wild mushroom
mélange, pan fried chickpeas

DESSERTS

Please select ONE of the following:

CHOCOLATE³

Dark, milk, white chocolate mousse
chocolate almond sponge, cardamom
caramel, fleur de sel

STRAWBERRY MOJITO

Strawberry cremeux, vanilla sable,
mojito cream

KEY LIME BAR

Coconut snow, tropical fruit, mango
cremeux

HAZELNUT, CHOCOLATE, AND FEUILLANTINE ENTREMET

Amaretto ricotta & amarena wild cherries

VANILLA BEAN MASCARPONE CHEESECAKE

Spiced berry compote, mint crystals,
yogurt effervescence

VEGAN LIME MANGO BAR

Fig & date, Key lime sauce, coconut snow,
fresh berries



RECEPTIONS BITES & STATIONS

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



**BROWARD COUNTY
CONVENTION
CENTER**
GREATER FORT
LAUDERDALE

RECEPTIONS

PASSED HORS D'OEUVRES

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

COLD HORS D'OEUVRES

CRUDITE SHOOTER

Roasted red pepper hummus 🍷 🌱

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

STRAWBERRY SHISO GAZPACHO 🍷 🌱

AVOCADO TOAST

Marinated avocado, baby heirloom tomato, pickled onion, cilantro 🌱

Add a quail egg

BEEF CARPACCIO

Shaved Pecorino Romano, lemon cream, micro arugula

CHARRED SPICED HEIRLOOM CARROT

Warm curry yogurt 🍷 🌱

TOMATO & MOZZARELLA SHOOTER

Balsamic reduction, basil oil 🍷 🌱

SEARED DUCK BREAST

White soy & ginger blackberry jam, toasted brioche

RED SNAPPER CRUDO

Blood orange, white soy, mint, espelette puffed rice 🌱

SOY TRUFFLE TUNA TARTAR

Sesame cone 🌱

KEY WEST PINK SHRIMP AGUA CHILE

Charred orange, avocado mousse 🍷

CORVINA CEVICHE SHOOTERS

Sweet potato, cancha, cilantro 🍷

BERRY SANGRIA POPSICLE

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

VEGAN "TUNA" CEVICHE

Gritt corn & radish slaw, spicy cashew crunch 🍷 🌱

FILET MIGNON

Whipped horseradish bleu cheese, micro citrus herbs, herb crostini

🍷 Gluten Free 🌱 Vegetarian 🌱 Vegan 🍷 Nut Free 🌱 Dairy Free



**BROWARD COUNTY
CONVENTION
CENTER** | GREATER FORT
LAUDERDALE

October 2024

HOT HORS D'OEUVRES

WILD MUSHROOM POLENTA CAKE

Piperade, micro chervil  

QUINOA AND ZUCCHINI FRITTER

Aji amarillo puree 

SMOKED CHICKEN QUESADILLA CONE

Chipotle herb aioli

TRUFFLE YUKON GOLD POTATO CROQUETTE

Lemon crème fraîche 

Enhance with caviar

MARYLAND CRAB CAKE

Chive lime mustard sauce

PLANTAIN CHIP CRUSTED SHRIMP

Sour orange mojo marmalade  

BUFFALO CHICKEN SPRING ROLL

Soy blue cheese

BRAISED SHORT RIB POT PIE

Sriracha kewpie mayo, cilantro

RICE KRISPY CRUSTED TEMPURA SHRIMP

Mango brown butter

PLANT-BASED MEATBALLS

Bao bun, hoisin glaze, cilantro slaw 

CORN & EDAMAME QUESADILLA

Avocado crema, cotija 

SMOKED PAPRIKA BRAISED CHICKEN

Green chile arepa, guasacaca sauce 

PLANT-BASED CHORIZO AL PASTOR TACO

Pineapple salsa, cilantro  

CHICKEN & FONTINA PARMIGIANO

Sun-dried tomato marinara

CHAR SIU BAO (BBQ PORK BUN)

Hoisin scallion sauce





DISPLAYED STATIONS

Minimum 25 guests.

CHARCUTERIE

Artisan cured meats to include prosciutto, Genoa salami, soppressata, spicy capicola, wild boar salami, Finocchiona, pate campagne, duck pate en croûte, whole grain mustard, fig marmalade, cornichon, mixed olives, crackers, fresh assortment of crusty breads and gluten free offerings

ARTISAN CHEESE BOARD

Chef's selection of domestic & imported cheeses, dried fruits, quince paste, fruit preserves, nuts crackers, flat breads, fresh baguette, and gluten friendly offerings

FARMER'S MARKET CRUDITÉ

The season's freshest vegetables with house made dips, roasted garlic hummus, babaganoush, and Roquefort blue cheese

ROASTED VEGETABLE ANTIPASTO

Colorful array of marinated & roasted vegetables to include squash, eggplant, wild mushrooms, tomato, peppers & seasonal offerings.

Pesto, balsamic reduction, Calabrese chili sauce, mixed olives, crackers, fresh assortment of crusty breads and gluten free offerings

TAPAS

Contemporary Spanish-Style Tapas

Select three:

Beef, lamb, pork, chicken, calamari, salmon, or vegan.

Served with hummus, olives, assorted cheeses, marcona almonds, caperberries, grilled pita, and breads

Enhance with scallops, tuna, lobster or duck

SUSHI BAR

250 piece minimum.

Assortment of traditional sushi, nigiri, and sashimi to include California rolls, shrimp tempura, spicy tuna, JB roll, 24-Carrot, Mighty Shroom vegan rolls. Displayed in traditional Japanese sushi boats with soy sauce, wasabi, pickled ginger.

Enhance your event with a sushi action station!

Fully stocked display case with fresh fish and sushi chef

Includes 2 hours of service

VIENNESE TABLE

An assortment of miniature petit fours, cakes, mousses, seasonal desserts. Displayed with pate de fruit, macarons, chocolate truffles



ACTION STATIONS

Minimum 25 guests.
Chef Attendant Required. 1 Chef per 100 guests based on 4 hours of service.

FENNEL SEED & SEA SALT RUBBED PRIME RIB OF BEEF

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

ROASTED TENDERLOIN OF BEEF

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

LEG OF LAMB

Date & fava bean cous cous, verjus lamb glaze 🍷

GRILLED VEGETABLE TERRINE EN CROUTE

Roasted pepper romesco 🍷🌱

MOJO ROASTED PORK LOIN

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

TURKEY BREAST ROULADE

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

PORCHETTA

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

RISOTTO BAR

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
Add shrimp
Add lobster

PASTA STATION

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

Select two included
Select three

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, Nonna's
marinara] 🌱

BEVERAGES BARS & COCKTAILS

LIQUOR • WINE • BEER • CRAFT COCKTAILS • HOSTED BARS



**BROWARD COUNTY
CONVENTION
CENTER** GREATER FORT
LAUDERDALE



ALCOHOLIC BEVERAGES

Bartender fee 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

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

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

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

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

ADMIRALS BAR

SPIRITS BY THE COCKTAIL

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

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.*

 Gluten Free  Vegetarian  Vegan  Nut Free  Dairy Free



**BROWARD COUNTY
CONVENTION
CENTER** | GREATER FORT
LAUDERDALE

October 2024

NON-ALCHOLIC BEVERAGES

ASSORTMENT OF SODA
Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER

BOTTLED TEA

CANNED LEMONADE

INDIVIDUAL BOTTLED FRUIT JUICES

BOTTLED PERRIER SPARKLING WATER

MONSTER ENERGY DRINK 16.OZ

Proudly serving Coca-Cola products.

BEER & SELTZERS

AMERICAN PREMIUM BEER
Bud Light, Michelob Ultra

IMPORTED BEER
Heineken, Stella Artois

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

HARD SELTZER
High Noon Sun Sips (Vodka Based
Seltzer) *Flavors are subject to availability*

MOCKTAILS

SPRING IN PARIS
Blackberries, lime juice, grapefruit juice,
lavender syrup, club soda, ice

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

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

COCONUT PARADISE
Pineapple juice, orange juice, cream
of coconut, lime juice, cinnamon,
garnished with nutmeg, pineapple and
cherry



ORALE DRINK
Peach or mango puree, orange juice, lime
juice, ginger beer or ginger ale, tain

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



Gluten Free Vegetarian Vegan Nut Free Dairy Free



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
Absolut
Titos

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
Ruffino Prosecco
J Vineyards CA Sparkling

CUSTOM COCKTAILS

Margarita
Mojito
Old Fashioned
Mai-Tai

WOLF PACK CUSTOM COCKTAILS

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

Create your own:
Tom of Finland Vodka Tonic
Mr. Pickles Gin and Tonic
Puncher's Chance Old Fashioned



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

SLUSHY MACHINE

Choose (1) Flavor | (Minimum 2 gallons.)

Pina Colada
Strawberry Daiquiri
Margarita
Peach Daiquiri

Rental

Attendant Required | (Minimum 4 hours.)
Requires 110V amp





WINE BY THE BOTTLE

Cost based on consumption per opened bottle.

BOTTLE HOUSE WINE

CABERNET - CANYON ROAD

RED BLEND - APOTHIC

PINOT NOIR - WOODBRIDGE

ROSE - WOODBRIDGE

CHARDONNAY - WOODBRIDGE

SAUVIGNON BLANC - WOODBRIDGE

PINOT GRIGIO - CANYON ROAD

PROSECCO BY THE BOTTLE

WILLIAM WYCLIF

RUFFINO PROSECCO

LA MARCA

J VINEYARDS CA SPARKLING

BOTTLE PREMIUM WINE

CHARDONNAY - SIMI SONOMA COUNTY

SAUVIGNON BLANC - WHITEHAVEN

PINOT GRIGIO - MASO CANALI

ROSE - FLEUR DE MER PROVENCE

CABERNET - SIMI SONOMA COUNTY

RED BLEND - UNSHACKLED BY TPWC

PINOT NOIR - J VINEYARDS MULTI-APPELLATION

CHAMPAGNE BY THE BOTTLE

VEUVE CLICQUOT



BOTTOMS UP DRAFT BEER

Bartender required, minimum 4 hours.

DRAFT BEER SERVICE

16 oz. cups provided.

1/2 Keg: 62 16 oz. cups
Full Keg: 124 16 oz. cups

DOMESTIC BEER

Everyone Under the Sun
Bud Light
Michelob Ultra
keg Miller Lite

IMPORT BEER

Heineken
Modelo
Stella

*Ask your catering sales manager about custom
branded magnets and specialty sized cups.*



An architectural rendering of the Broward County Convention Center, featuring a modern glass building, palm trees, and a large plaza with many people walking. The entire image has a blue color overlay.

CONTACT INFORMATION

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SAVOR...