

Wedding Rehearsal Dinner Menus

Plated Dinners

Hors d'oeuvres Served During Cocktail Hour

Baked Apalachicola Oysters Rockefeller
Bocconcini Skewers with Fresh Basil, Olive Oil and Aged Balsamic Vinegar
Crispy Duck Spring Rolls with Sweet and Sour Dipping Sauce
Wild Mushroom and Chevre Crostini
Heirloom Tomato Crostini with Fresh Basil and Aged Balsamic Vinegar
Spicy Tuna Tartar on Cucumber with Sesame Vinaigrette

Denotes Hors d'oeuvres Cannot Be Passed

\$10.00 ++ Per Person for 2 Selections

\$15.00 ++ Per Person for 3 Selections

~ Butler Pass Fee - \$75.00 + tax Per Butler~

Menu Selection 1

1st Course

*Whitaker's Mixed Greens with Herb-Baked Goat Cheese
And Champagne Vinaigrette*

2nd Course

*Roasted Beef Tenderloin & Grilled Gulf Shrimp
with Potato Gratin and Tupelo-Honey Glazed Baby Carrots*

3rd Course

White and Dark Chocolate Mousse with Fresh Berries

\$80.00 ++ Per Person

Menu Selection 3

1st Course

*Heirloom and Fried Green Tomato Salad with Balsamic-
Roasted Onions, Bacon Aioli and Balsamic Vinaigrette*

2nd Course

*Herb-Roasted Black Grouper with Local Creamed Corn,
Crispy Shoestring Potatoes and Wild Mushroom Vinaigrette*

3rd Course

Fresh Berry Shortcake with Chantilly Crème

\$70.00 ++ Per Person

Menu Selection 2

1st Course

*Whitaker's Mixed Greens with Spiced Pecans, Teardrop Tomatoes,
Sweet Grass Dairy Blue Cheese and Warm Bacon Vinaigrette*

2nd Course

*Braised Beef Short Rib & Crispy Gulf Crab Cake
with Grilled Asparagus & Chive-Whipped Potatoes*

3rd Course

Flourless Chocolate Cake with Strawberry Coulis

\$75.00 ++ Per Person

Menu Selection 4

1st Course

*Old-Fashioned Iceberg Wedge Salad with Crispy Bacon,
Asher Blue Cheese Crumbles*

2nd Course

*Oven Dried Tomato and Cured Ham-Stuffed Breast of
Free Range Chicken*

With Roasted Baby Potatoes and Creamed Spinach

3rd Course

*Mascarpone Filled Crepes with Seasonal Fruit and Van-
illa-Whipped Cream*

\$65.00 ++ Per Person



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Strolling Dinners

Florida Coast Barbeque

- * Tomato, Avocado and Hearts of Palm Salad
 - * Crisp Vegetable Slaw with Key Lime Dressing
 - * Cuban-Style Black Beans with Smoked Ham Hock
 - * Arroz Con Pollo – Chicken & Yellow Rice
 - * Whole Roasted Suckling Pig with Mojo
 - * Grilled Warm Water Lobster Tails with Chile-Lime Butter
 - * Braised Okra with Tomato and Sweet Corn
 - * Fried Plantains
 - * Steamed Yucca
 - * Sweet Potato Rolls
 - * Orange-Scented Flan
 - * Southern Coconut Icebox Cake
- \$85.00 ++ Per Person**

FloraBama Cookout

- * Grilled Angus Burgers
 - * Grilled Chicken Breast Sandwiches
 - * Grilled Gulf Fish Sandwiches
 - * Fixin's Tray of Wickles Pickles, Shaved Vidalia Onion, Crispy Lettuce, Ripe Tomatoes, Mayonnaise, Ketchup, Dijon and Yellow Mustards
 - * and Homemade Barbeque Sauce
 - * Creamy Potato Salad
 - * Southern-Style Cole Slaw
 - * Homemade Macaroni & Cheese
 - * Steamed Florida Sweet Corn
 - * Key Lime Tarts
 - * Plant City Strawberry Shortcakes
- \$50.00 ++ Per Person**



Low Country Boil

- * Whitaker's Greens with Sweet Red Peppers, Spiced Pecans, Sweet Grass Dairy Goat Cheese and Green Goddess Dressing
 - * Marinated Tomato, Cucumber and Red Onion Salad
 - * Apalachicola Oysters on the Half-Shell
 - * and Baked Rockefeller-Style
 - * Served with Cocktail and Remoulade Sauces and Lemon Wedges
 - * Boiled Fresh Gulf Shrimp
 - * Red Potatoes and Corn-on-the-Cob
 - * Red Beans and Rice with Smoked Andouille Sausage
 - * Barbequed Pulled Pork Shoulder
 - * Grilled Boneless Chicken Breast with Sweet Corn Relish
 - * Jalapeno Cheddar Cornbread
 - * Dark & White Chocolate Bread Pudding
 - * Bourbon Pecan Pie
- \$75.00 per Guest/\$70.00 Per Person if Pork Option is Omitted**

Southern-Style Fish Fry

- * Warm Crab and Artichoke Dip with Crostinis
 - * Southern-Style Cole Slaw
 - * Florida Tomato, Cucumber & Red Onion with Fresh Herb Vinaigrette
 - * Fried Choctawhatchee Bay Shrimp, White Gulf Fish & Apalachicola Oysters
 - * Buttermilk Fried Chicken
 - * Fried Hushpuppies
 - * Braised Collards
 - * Sweet Corn on the Cob
 - * Macaroni –n-Cheese
 - * Key Lime Tarts
 - * Classic Chocolate Mousse with Raspberries
- \$65.00 ++ Per Person**

Southern-Style BBQ

- * Whitaker's Mixed Greens with Spiced Pecans, Red Peppers,
 - * Sweet Grass Dairy Goat Cheese and Warm Bacon Vinaigrette
 - * Creamy Southern-Style Potato Salad
 - * Whole Memphis-Style Barbequed Free Range Chicken
 - * Pulled Carolina-Style BBQ Pork Shoulder Served with Potato Rolls,
 - * Cole Slaw & Wickles Pickles
 - * Sliced Whole Smoked Beef Brisket
 - * Baked Beans
 - * Sweet Corn on the Cob
 - * Sweet Potato Grits
 - * Chocolate-Pecan Tarts
 - * Warm Bread Pudding with Vanilla-Rum Sauce
- \$55.00 ++ Per Person**



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Venues



WaterColor Inn Green:

*Seated Dinner -120 guests,
Strolling Reception -175 guests*



The BoatHouse:

*Seated Dinner Inside Only - 80 guests,
Strolling Reception Inside /Outside Deck - 125 Guests*



Marina Park:

*Seated Dinner - 200 Guests,
Strolling Reception - 275 Guests*



Goldenrod Ballroom:

*Seated Dinner -110 guests,
Strolling Reception -150 guests*

It is necessary to secure an indoor location as a back-up in case of inclement weather. The cost of a back-up venue may be included in the venue fee; however should tents be utilized for backup space, additional charges will apply. Prior to your event, your on-site event coordinator will consult with you to determine if relocating your dinner is required.

WaterColor Inn & Resort reserves the right to relocate the event to the designated back up spaces by 1:00 pm on the day of the event.

