



Private Events Menu

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BUTLER PASSED HORS D'OEUVRES

*-Priced Per Piece / 50 Piece Minimum-
Denotes Vegetarian Options are Available

HOT SELECTIONS

Mini Legendary Sliders* \$5

Traditional Hot Miniature Muffalettas \$5

Sweet Bacon Wrapped Fried Shrimp, Crystal Aioli \$5

Eastern Shore Blue Crab Cakes, Fiery Remoulade \$6

Miniature BBQ Shrimp & Grits Martinis \$5

Dynamite Shrimp, Sriracha Aioli \$6

Southern Fried Chicken Tenders with Tangy Sauce \$4

Fried Green Tomato BLT Sliders* \$6

Oysters Florentine \$7

Miniature Crawfish Pies \$5

Seafood Beignets, Cayenne Powdered Sugar \$6

Chicken & Andouille Gumbo, Peppered Rice \$5

Seafood Okra Gumbo \$5



COLD SELECTIONS

Smoked Salmon Crostini with Herb and
Scallion Cream Cheese \$5

Tomato Bruschetta, Fresh Basil, Peppered Crostini* \$4

Miniature Caesar salad \$5

Smoked Trout Crostini with Bing Cherry Pepper Jam \$5

Bloody Mary Shrimp Cocktail Shooters \$6



HAND CRAFTED DISPLAYS

**-50 Guest Minimum-
price per person**

International and Domestic Artisan Cheese Board \$7

Served with Assorted Crackers, Baguettes & Garnished with
Fresh Strawberries & Grapes

Homemade Tortilla Display \$6

Served with Grilled Tomato Salsa, Homemade Guacamole
& Sour Cream

Antipasto & Grilled Vegetables \$7

Served with Assorted Meats, Cheeses, Marinated Vegeta-
bles & Olives

Iced Jumbo Shrimp Cocktail \$7

Served with Spicy Cocktail & Horseradish Dipping Sauces

Smoked Salmon Display \$8

Served with Chopped Egg, Red Onion, Capers, Fresh Dill &
Gourmet Crackers

Assorted Vegetable Crudités \$4

Served with Homemade Dipping Sauces

Deli Platter \$8

Roast Beef, Ham, Turkey & Salami with American, Swiss,
Cheddar & Monterey Jack Cheese Spicy Cajun Mustard-
Mayonnaise, Hummus Spread, Yellow Mustard &
Mayonnaise, Shredded Lettuce, Sliced Tomato, Pickles &
Red Onions, Dusted Rolls, White Bread & Sub Rolls

Raw Bar \$Market Value

Ice Cold Oysters, Spicy Peel & Eat Boiled Shrimp,
Marinated Crab Claws, lemons,



DINNER BUFFET STATIONS

-50 Guest Minimum-
price per person

mix n match
available

French Quarter Menu \$35

Southern Style Red Beans & Rice

Southern Fried Chicken Breast, LemonMeuniere Sauce

Three Cheese Macaroni Topped with Southern Fried
Chicken Tenders

Chef's Seasonal Vegetables

Red Velvet Cake Balls, Assorted Pastries

Bayou Menu \$48

Baby Spinach Salad, Spicy Pecans, Pepper
Jelly Vinaigrette

Fried Green Tomato & a Lump Crabmeat Salsa

Cajun Chicken & Andouille Jambalaya

Crab Fluffs with Remoulade Sauce

Eastern Shore Corn Maque Choux

Custard Bouille, Strawberry Garnish

Centre Street Menu \$40

Three Cheese Macaroni Topped with Southern Fried
Chicken Tenders

Sundried Tomato Marinated Grilled Chicken Breast

Chef's Seasonal Veggies

Chopped Salad Station - shredded cheese, craisins,
pecans, tomatoes, Honey Citrus Dressing

Chef's Dessert Display - to include miniature Crème
Brulee, Strawberry Cheesecake, Chocolate Mousse,
and Petit Fors

St. Mary's Menu \$48

Seafood Gumbo, Peppered Rice
Pan Seared Chicken Creole, Stewed Tomatoes
Whiskey Whipped Sweet Potatoes,
Brown Sugar & Pecans
BBQ Shrimp & Grits
Smothered Green Beans with Applewood
smoked Bacon
Pain Perdu (Lost Bread) Bread Pudding,
Bananas Foster Sauce

BBQ Menu \$35 (choose 2 proteins)

Pulled BBQ Pork
Smoked Spare Ribs
BBQ half Chicken
Baked Beans
Deep South Mac n Cheese, topped with breadcrumbs
Homemade Apple Cobbler



DINNER BUFFET STATIONS

-50 Guest Minimum-

French Quarter Menu \$35

Southern Style Red Beans & Rice, Southern Fried Chicken Breast, Lemon Meuniere Sauce, Three Cheese Macaroni Topped with Southern Fried Chicken Tenders, Chef's Seasonal Vegetables, Red Velvet Cake Balls, Assorted Pastries

Bayou Menu \$48

Baby Spinach Salad, Spicy Pecans, Pepper Jelly Vinaigrette Fried Green Tomato & a Lump Crabmeat Salsa, Cajun Chicken & Andouille Jambalaya, Crab Fluffs with Remoulade Sauce, Eastern Shore Corn Maque Choux Custard Bouille, Strawberry Garnish

Centre Street Menu \$40

Three Cheese Macaroni Topped with Southern Fried Chicken Tenders, Sundried Tomato Marinated, Grilled Chicken Breast, Chef's Seasonal Veggies Chopped Salad Station - shredded cheese, craisins, pecans, tomatoes, Honey Citrus Dressing Chef's Dessert Display - to include miniature Crème Brulee, Strawberry Cheesecake, Chocolate Mousse, and Petit Fors

St. Mary's Menu \$48

Seafood Gumbo, Peppered Rice, Pan Seared Chicken Creole, Stewed Tomatoes, Whiskey Whipped Sweet Potatoes, Brown Sugar & Pecans, BBQ Shrimp & Grits, Smothered Green Beans with Applewood smoked Bacon, Pain Perdu (Lost Bread) Bread Pudding, Bananas Foster Sauce



BBQ Menu \$35 (choose 2 proteins)

Pulled BBQ Pork, Smoked Spare Ribs, BBQ half Chicken, Baked Beans and Deep South Mac n Cheese, topped with breadcrumbs, Homemade Apple Cobbler

DINNER BUFFET

-50 Guest Minimum-

\$55 per person

Choose Two Proteins

Southern Fried Catfish

BBQ Grilled Chicken Breast

Roasted Turkey Breast

Slow Baked Salmon Filets

Crispy-Fried Chicken Tenders

Choose One Bread

Corn Bread Muffins

Sweet Dinner Rolls

Garlic Bread

Choose Three Sides

Pepper Jelly Coleslaw

Steamed Broccoli

Smothered Green Beans

Three Cheese Macaroni

Eastern Shore Potato Salad

Whiskey Whipped Sweet Potatoes

Pasta Salad

Choose One Dessert

Bread Pudding, Rum Sauce

Chocolate Cake

Apple Cobbler

Pecan Pie

Pecan Pralines

Southern Rock includes n-Alcoholic Beverages

Soda, Sweet and Un-Sweet Tea, Coffee and Water

LIVE ACTION STATIONS
Chef Attended \$100 per station
-50 Guest Minimum-

Carving Station Selections

Slow Roasted Prime Rib, Horseradish Crème, Jus \$16

Brandied Apple Pork Loin, Molasses Demi Glace \$14

Fresh Honey Baked Ham with Creole Brown Mustard,
Root Beer Glaze \$12

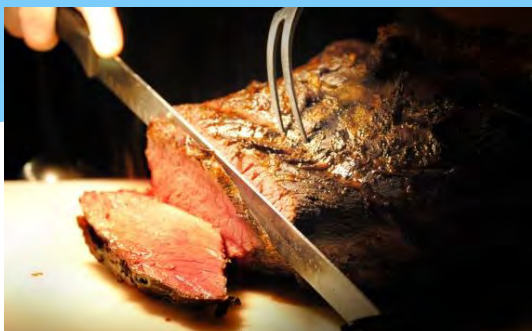
Roasted Turkey , Turkey Jus \$12

BBQ Shrimp & Grits Martini Bar \$14

Creole seasoned sautéed Shrimp, served over Creamy Grits . Toppings include :Green Onions, grated Romano Cheese, Tomatoes, sautéed Mushrooms

Pastas \$12

Select Two Pastas: Penne, Bowtie, Cavatappi or Linguine
Select Two Sauces: Pesto, Marinara, Pink Vodka, Alfredo,
Garlic White Wine Include two topping on each selection:
Grilled Chicken or Shrimp, Broccoli Florets, Mushrooms,
Spinach, Parmesan, Romano and Tomatoes Accompanied
by fresh baked Garlic Bread



LIVE ACTION STATIONS
Chef Attended \$100 per station
-50 Guest Minimum-

Centre Street Fajita \$15

Marinated Chicken, Beef and Vegetables Served with Pico de Gallo, Sour Cream, Salsa, Cheddar Cheese, Shredded Lettuce & Warm Flour Tortillas

Three Cheese Macaroni Bar \$12

Served in Martini Glasses, Cavatappi pasta tossed in a lightly spiced 3-cheese sauce, with garlic, roasted red peppers and Romano parsley bread crumbs

Potato Martini Bar \$10

Creamy Mashed Idaho Potatoes & Roasted Sweet Potatoes served in martini glasses Toppings include brown sugar, pecans, whipped butter, balsamic drizzle, green onions, shredded Cheddar cheese , blue cheese crumbles and Applewood smoked Bacon bits

Nacho Bar \$13

Chicken, Beef, Beans, Tomatoes, Cheese, Jalapenos, Sour Cream, Guacamole



DESSERT AND COFFEE

Cheesecake and Brownie Sundae Bar \$10

Served with Reese's pieces, M&Ms, Oreos, Strawberries, Chocolate Chips, Chocolate and Caramel Sauce, Whipped Cream and Maraschino Cherries

Assorted Mini Cheesecakes & Mousse \$4

Mini Pastries \$5

Including assorted cake balls, petit fours, miniature cupcakes

Assorted Gourmet Warm Cookies and Brownies \$4

Assorted Seasonal Fresh Fruit with Chambord Crème \$6

Candy Shooters \$12

Souvenir Shot Glasses (for your guests to take home)
Filled with you favorite candy, or themed party colors

Coffee & Liqueur Bar Options

Regular and Decaffeinated Coffee, Amaretto, Frangelico, Kahlua & Bailey's Liqueur with Whipped Cream, Chocolate Shavings and Cinnamon toppings

EVENT BUFFET PACKAGES

-50 Guest Minimum-

\$150 MENU

3 HOUR ULTRA-PREMIUM BAR

8 PASSED HORS D' OEUVRES

2 DISPLAYS

1 DINNER STATION

2 ACTION STATIONS

2 DESSERTS

TAKE HOME CANDY SHOOTERS



\$110 MENU

3 HOUR PREMIUM BAR

6 PASSED HORS D' OEUVRES

2 DISPLAYS

1 DINNER STATION

1 ACTION STATION

2 DESSERTS



\$85 Menu

3 HOUR PREMIUM BAR
4 PASSED HORS D' OEUVRES
2 DISPLAYS
1 DINNER STATION
1 DESSERT



\$65 MENU

3 HOUR PREMIUM BAR
4 PASSED HORS D'OEUVRES
2 DISPLAYS or 1 DINNER STATION

ALL PRICES EXCLUSIVE OF 7.5%
TAX & 20% ADMINISTRATIVE FEES

BAR OPTIONS

Open Bar Packages :

Priced per person. The client pays an amount per person per hour and guests are welcome to complimentary drinks.

Prices not inclusive of 7.5% sales tax and 20% event administration fee.

Ultra- Premium Liquors

Ultra Premium Liquors such as Belvedere, Chopin, Patron, Jameson, Bombay Sapphire

3 Hours \$44pp | 2 Hours \$38pp | 1 Hour \$30pp

Premium Liquors

Premium Brand Liquors such as Grey Goose, Ciroc, Pyrat, Patron Silver, Sauza Hornitos & Tres Generaciones Plata , in addition to all Call & Well Liquors, Domestic and Imported Bottled Beer, House Wine, Soft Drinks and Bottled Water.

3 Hours \$35pp | 2 Hours \$30pp | 1 Hour \$23pp

Call Liquors

Call Brand Liquors such as Absolut, Ketel One, 3 Olives, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Malibu, Myer's Dark, Makers Mark, Knob Creek, Jack Daniels, Chivas, Dewars, Johnny Walker Black & Red, House Wines include Pinot Grigio, Chardonnay, Merlot , Cabernet Sauvignon, Domestic and Imported Bottled Beer, House Wine, Soft Drinks and Bottled Water.

3 Hours \$32pp | 2 Hours \$27pp | 1 Hour \$20pp

BAR OPTIONS

Well Liquors

Well Brand Liquors such as Smirnoff, Beefeater, Bacardi Silver, Sauza Gold, Jim Beam, Cutty Sark, Seagram's 7, Banquet Red & White Wine, Domestic and Imported Bottled Beer,

Soft Drinks and Bottled Water

3 Hours \$25pp

2 Hours \$20pp

1 Hour \$15pp

Standard Beer & Wine

Domestic and Imported Bottled Beer, Banquet Red & White Wine, Soft Drinks and Bottled Water.

3 Hours \$25pp

2 Hours \$20pp

1 Hour \$17pp

Standard Beer, Wine, & Call brands.

\$6.50 Each



SALADS

Spring Mix

Field Greens Accented with Grape Tomatoes, Sweet Red Onions, Spiced Pecans, Dried Cranberries & Bleu Cheese, with our Balsamic Vinaigrette

Caprese

Drizzled with Olive Oil and Balsamic Drizzle

Caesar Salad

Crisp Romaine Hearts with Croutons, Shaved Parmesan and Classic Caesar Dressing

DUET COMBINATIONS

Grilled Chicken Breast with Marsala Wine Sauce

Slow Roasted Salmon Filet , Dill Beurre Blanc

Petite Filet Mignon, Bing Cherry Pepper Jelly

Fire Roasted Pork Loin, Honey Lemon Pepper Glaze

Chef's Fresh Fish Selection, Beurre Blanc



VEGETABLES

Grilled Asparagus, Beurre Blanc

Steamed Broccoli , Lemon Butter

Smothered Green Beans with Bacon

Roasted Seasonal Root Vegetables, Grape Tomatoes

Julienned Squash & Zucchini, Bordelaise Sauce

STARCHES

Parmesan Mashed Potatoes

Bourbon Whipped Sweet Potatoes, Pecans &
Brown Sugar

Spicy Boiled Red Potatoes, Drawn Garlic Butter

Angel Hair Alfredo, Grated Romano Cheese

DESSERTS

Cheesecake with White Chocolate Sauce and Fresh
Strawberry Puree

Chocolate Layer Cake with Hot Fudge

Warm Apple Cobbler with Vanilla Ice Cream and
Caramel Drizzle

Bananas Foster Bread Pudding

LUNCH ON THE GO

Boxed Lunch \$12pp

(30-guest minimum)

Deli Sandwich

Your Choice: Turkey or Ham

Bag of Chips

Bottled Water

Piece of Fruit (Seasonal)

Chocolate Chip Cookie

WE SERVE BREAKFAST

Continental Breakfast \$14pp

Assorted Danish Pastries

Hearty Muffins

Fresh Bagels

Cream Cheese, Butter and assorted Jams & Jellies

Display of Seasonal Fresh Fruit

Assortment of Fresh Juices

Regular and Decaffeinated Coffee

Hot and Iced Tea with Lemon, Honey and Sweeteners

OFFSITE CATERING

The Surf can bring the party to you!

Contact our Sales & Marketing Manager for exciting options on how we can handle your food & beverage needs offsite, at your festival, office, you name it!

EXCLUSIVE EVENT PRICING

Exclusive Event Pricing :

Exclusive Usage of Event Spaces

Welcome Staff to Greet Guests

Floral Displays, Linens, Votive Candles

Red Carpet and Stanchions for Celebrity Entrance

