



Wedding Packages & Menus

Castillo Package

Wild Mushroom & Truffle Arancini, Bacon
Wrapped Scallops, Melon, Mozzarella &
Prosciutto Skewers, Smoked Salmon
Crostiti with Lemon & Dill

Strawberry Spinach Salad with Red Onions,
Candied Pecans, Feta Cheese & Lemon
Poppyseed Vinaigrette

Manchego Stuffed Chicken Breast with Fig &
Port Wine Glaze
Rosemary Peppercorn Beef Tenderloin
Vegetable Wellington
Creamy Wild Mushroom Risotto Roasted
Seasoned Asparagus
Artisanal Rolls & Butter
Plated: \$140 Buffet: \$127 per person

Matanzas Package

Miniature Crab Cakes, Mediterranean
Antipasto Skewers, Chicken Skewers
Wrapped with Prosciutto & Sage, Petite
Beef Wellington

Beefsteak Tomato Caprese Salad with
Balsamic Glaze & Fresh Basil

Crab-Stuffed Flounder with Crispy Panko
Topping & Mornay Sauce
Cranberry & Apple Stuffed Pork Loin with
an Apple Brandy Reduction
Grilled Zucchini Rollatini
Parmesan Scalloped Potatoes
Rainbow Baby Carrots
Fresh Rolls & Butter
Plated: \$125 Buffet: \$111 per person

La Florida Package

Raspberry & Brie Phyllo Bites, Shrimp Cocktail Shooters, Chicken Satay with Peanut Sauce, Steak
Sirloin Crostiti with Caramelized Onion & Bleu Cheese

Summer Salad with Mandarin Oranges, Blueberries, Dried Cranberries, Walnuts, Feta Cheese with
Raspberry Vinaigrette

Maple Bourbon Glazed Chicken Breast
Macadamia Crusted Salmon with Key Lime Butter Sauce
Grilled Cauliflower Steak with Cranberry Caper Relish
Buttered Green Beans Topped with Slivered Almonds
Red Skin Garlic Mashed Potatoes
Southern Style Biscuits
Plated: \$119 Buffet: \$106 per person

San Marco Duel Entree Package

Charcuterie Display, Chili Lime Shrimp &
Avocado Phyllo, Tortellini Antipasto Skewers,
Chicken & Lemongrass Potstickers

Grilled Romaine Caesar Salad with Crispy
Prosciutto, Shaved Asiago, and Homemade
Croutons

Grilled Sea Bass topped with Lump Crab Meat
paired with Seared Petit Filet Mignon with
Catalan Picada Sauce
Roasted Tri Color Fingerling Potatoes
Sauteed Broccolini
Artisanal Breads & Butter
Plated: \$154 per person



Valencia Package

Edamame Potstickers, Mini Chicken
Empanadas, Bacon Wrapped Dates,
Chimichurri Shrimp Skewers

Caesar Salad with Shaved Parmesan and
Homemade Croutons

Rosemary Chicken Breast
Grilled Mahi Mahi with Pineapple Salsa
Lemon Basil Penne Pasta with Broccoli &
Sundried Tomato
Vegetable Medley
Quinoa & Wild Rice Blend
Fresh Rolls & Butter
Plated: \$101 Buffet: \$87 per person

Cordova Reception Menu

Coconut Shrimp, Spanakopita, Chicken Cordon Bleu Bites,
Seared Ahi Tuna

Traditional or Mediterranean Charcuterie
Chef Attended Carving Station
Roasted New Potatoes or Mashed Potatoes
Tropical Fruit Display
Bite Size Desserts
\$119 per person

Fall 2025 - Summer 2026

Prices and product availability are subject to change.

Reception Enhancements

Priced Per Person

Chef Attended Crab Cake Station

Made to Order Crab Cakes, Pineapple Salsa, Jalapeno-Mango Guacamole, Sweet Corn & Tomato Salad, Champagne Vinaigrette Slaw, Traditional Remoulade Sauce, Lemon Dill Aioli \$22

Traditional Carving Station

Choice of Roasted Turkey, Honey Ham, or Slow-Cooked Prime Rib
Fresh Rolls and House Made Condiments \$25

Mediterranean Charcuterie

Roasted Garlic & Red Pepper Hummus Varieties, Baba Ghanoush, Tabbouleh Salad, Tomato Cucumber & Feta Salad, Tzatziki Sauce, Fresh Pita, Roasted Vegetables, Imported Olives, Stuffed Grape Leaves \$19

Smoked Meat and Cheese Charcuterie

Assortment of Fresh Breads, Aged Cheese, Smoked Italian Meats, Fresh & Dried Fruit, Roasted Vegetables, Imported Olives, Cornichons, Jams, Gourmet Mustard \$24

Mashed Potato Bar

Creamy Mashed Potatoes, Shredded Cheddar Cheese, Steamed Broccoli, Bacon Bits, Grilled Onions, Butter, Sour Cream, Chives, Scallions, Gravy \$15

Bar Service

Includes Bar Staff, Rocks, Flutes, & Wine Glassware, Basic Mixers, Ice, Lemons, Limes, Olives, Cherries, and Cocktail Napkins. Client must provide all alcohol (liquor, beer, wine), and specialty drink ingredients & garnishes.
Bar is staffed at a ratio of 1 bartender to 50 guests. \$12

Additional bar staff is available for a rate of \$50/hr per attendant.

Late Night Bites

Priced Per Person

Slider Bar

Choice of 3: Cheeseburger, Crispy Chicken,
Ham & Cheese, French Dip, Black Bean
Sliders \$22

Tater Tot Bar

Crispy Tots, Gravy, Shredded Cheese, Truffle
Parmesan, Crumbled Bacon, Three-Bean
Chili, Sour Cream, Scallions \$16

Pretzel Bar

Queso Cheese, Spicy Mustard, Yellow
Mustard, Onion Dip, Chocolate Sauce \$13

Bacon Bar

Bacon Wrapped Shrimp, Bacon Wrapped
Chorizo Stuffed Dates, Chocolate Dipped
Bacon, Candied Bacon, Spicy Bacon, Bacon
Cheddar Biscuits \$23

Dessert Display

Bite Size Varieties of Petit Fours, Mini
Parfaits, Macarons, Mini Cheesecake,
Tiramisu Cups \$18

Mac n' Cheese Bites \$5
Chicken & Waffle Bites \$6
French Fry Shooters \$4
Mini Grilled Cheese \$5
Buffalo Chicken Spring Roll \$5
Taquitos \$6



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Details

China Service (dinner, salad, & dessert plates), flatware, and water goblets are included in the package pricing. Additional glassware is available to rent for an added fee. Prices vary based on the glass type.

Serving staff is included in package pricing at the ratio of 1 server to 20 guests for 5 hours. Additional staff is available \$35/hr per staff.

Table Linens & Napkins Linens may be rented, set, and removed through our services. Linens are available in a variety of fabrics, colors, and pricing. To view selection of specialty linens, please visit www.bbjlinen.com.

Cake Cutting & Coffee Station is included with the package pricing. Client may provide own wedding cake.

Menu Tastings one complimentary tasting for two guests of up to 3 entrees with a confirmed contract for venue space. If not confirmed, the tasting is available for a fee of \$70 per person.

Children's Meals \$18 per child

Vendor Meals \$32 per person

Tenant Service Fee – 10% of total charges is added to the invoice, which is provided to support Flagler College.

Payment – 50% of total cost is due 60 days prior to event date. The remainder will be due no less than 30 days prior to event date. Late Fees may apply. Sales Tax (currently 6.5%) is added after Service Fee.

Contact Catering@Flagler.edu 904-826-8664

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