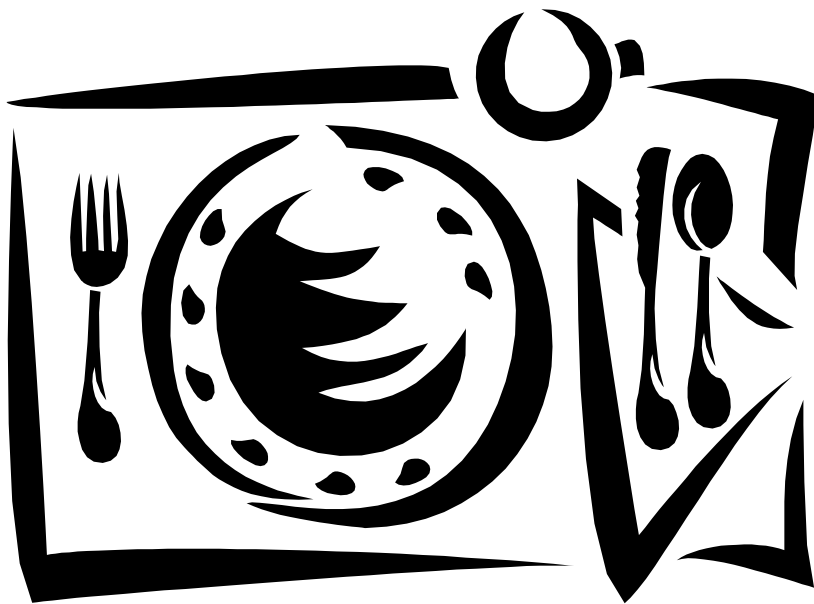


Corporate Menu

*A selection of breakfast, lunch and dinner suggestions
(Menu with pricing available upon request)*



Presented By

Designed Events, Inc.

3823 Hendricks Avenue

Jacksonville, Florida 32207-5303

(904) 396-3299 voice (904) 396-0696 fax

info@designedeventsinc.com

July 2009



Continental Breakfast

Assorted Mini Muffins

Assorted Danish

Assorted Cereals

Bagels with Cream Cheese and Spreads

Assorted Yogurts with Granola

Coffee Cakes

Cinnamon Raisin Biscuits

Assorted Fruit Breads with Jams

Fruit Studded English Muffins

Fresh Fruit Salad

Croissants with Jams

Express continental breakfast includes
choice of three (3) menu items.

Full continental breakfast includes
choice of three (3) menu items, fruit juice and coffee.

Additional Beverages

Hot chocolate

Assorted Teas

Assorted soft drinks



Full Breakfast Selections

All full breakfasts are served with coffee and usually requires an additional charge for service personnel to conduct the event.

A minimum guest count may also apply.

Eggs Sardou

Poached eggs on English muffins with spinach and artichoke hearts, flavored with heavy cream, Pernod and a Hollandaise sauce.

Served with potatoes O'Brien, link sausage and fruit garnish.

Omelet Station

With green peppers, onions, tomatoes, mushrooms and cheddar.

Served with a choice of ham, bacon or patty sausage plus buttered grits or potatoes and biscuits.

French Toast or Buckwheat Pancakes

Served with fresh fruit, applewood smoked bacon and warm syrup.

Southern Breakfast

Fresh scrambled eggs served with cheese grits, country smoked sausage and biscuits.

Denver Scramble

Fresh scrambled eggs with peppers, onions, mushrooms and cheddar

Served with a choice of ham, bacon or patty sausage plus buttered grits or potatoes and biscuits



Gourmet Deli Sandwiches

Deli items are available as a buffet or as individually boxed meals and both are served with iced tea. A minimum guest count may apply.

Choice of breads may be limited by guest count or availability.

Ham and Swiss

Tuna on croissant

Turkey and Provolone

Grilled Italian Panini

Corned Beef and Pastrami

Shrimp Salad Croissant

Ham, Chicken or Tuna Salad

Roast Beef with Boursin Cheese

Various Tortilla Wrap Sandwiches

Roasted Vegetable Sandwich on French Baguette

Salads

Loaded potato salad, dilled potato salad, fresh fruit salad, tomato and Feta salad, marinated vegetable salad, cucumber and tomato salad, French slaw with oil and vinegar dressing, traditional cole slaw, tossed salad with a choice of dressings or chefs-choice pasta salad.

Desserts

We prepare a variety of desserts including key lime tarts, assorted dessert bars, decadent chocolate brownies, espresso brownies and gourmet cookies.

We can suggest several others as well.

Choice of one sandwich, 2 salads and one dessert

* Additional charge for shrimp salad croissant



Salad Trios

Salad trios are available as a buffet or as individually boxed meals and are presented with chef's choice of bread or crackers, dessert and iced tea.

A minimum guest count may apply.

Caesar Salad

Goat Cheese Salad

Fresh Fruit Salads

Shrimp or Seafood Salad

Blackened Chicken Salad

Marinated Vegetable Salad

Mediterranean Tuna Salad

Orzo Pasta with Grilled Veggies

Lemon Tarragon Chicken Salad

* Caesar Salad with Grilled Shrimp

Broccoli and Almond Chicken Salad

Spinach Salad with Hot Bacon Dressing

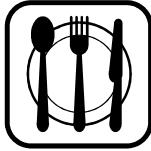
Assorted Pasta Salads with or without Meat

Marinated Asparagus Spear Salad with Mushrooms

Tomato Salad with Exotic Greens and Topped with Feta

Choice of one (1) meat salad and two (2) vegetarian or fruit salads plus dessert (see Deli page for desserts listing)
Substitutions available for an additional charge.

* Additional charge for seafood items



Lunch Buffets

All buffets are served with a choice of two side dishes plus dessert and requires an additional charge for service personnel to conduct the event. Buffets are served with iced tea. A minimum guest count may apply.

Stuffed Chicken

Boneless chicken breast stuffed with asparagus and Swiss cheese.
Topped with fresh tomato basil salsa.

Chicken Marsala

Prepared traditionally with mushrooms and a Marsala demi glaze.

Island Spiced Chicken

Rubbed with jerk seasonings then grilled and basted with a tomato mango puree and served with fruit salsa.

Chicken Florentine

Grilled chicken on a bed of creamed spinach sauce with Parmesan Cheese.

Chicken Sauté Chasseur

Sautéed breast with a reduction sauce of wine, shallots, mushrooms, tomatoes, parsley and tarragon.

Chicken Ambrosiana

Sautéed breast of chicken served with a lemon, white wine, artichoke and caper reduction sauce.



Buffets Continued

Chicken and Beef Enchiladas

A Mexican favorite with onions and peppers.

Chicken Parmesan

Traditional style with a homemade marinara sauce and Italian cheeses.

Blackened Chicken Pasta

Blackened chicken prepared with Cajun seasonings and tossed with sweet peppers and mushrooms in a heavy cream sauce.

Asian Chicken

Whole breasts marinated in sesame oil then grilled and served on a bed of stir fried vegetables over Asian noodles.

French Beef Burgundy

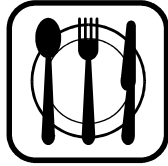
Cubed and braised serloin with onions, tomatoes, mushrooms and bacon in a red wine sauce served with egg noodles.

Flank Steak Chimichurri

Marinated with olive oil, red wine vinegar, garlic, lemon and fresh herbs
Grilled, sliced and served with horseradish crème and garlic aioli.

Shepherds Pie

Ground lamb and beef with sautéed vegetables in a rich English brown sauce topped with garlic and cheese mashed potatoes then baked.



Buffets Continued

Chinese Pepper Steak

Stripped sirloin with peppers, tomatoes and onions in a oriental broth.
Served with white jasmine rice.

French Onion Chicken

Chicken breast served over yellow rice with onions and mushroom sauce with Swiss cheese.

Beef Stoganoff

Sirloin sauteed with onions, cream, sour cream and seasonings.
Served over egg noodles.

Spanish Paella

Traditional style with andouille sausage, chicken and shrimp.
Served with saffron rice.

Shrimp Scampi

Large peeled and deveined shrimp sautéed with butter, parsley, garlic, lemon and sherry served with linguine.

Jazz Fest Creole

Sauteed shrimp, bell pepper and tomatoes in a hearty blond roux served with white rice.

Chicken and Sausage Jambalaya

A traditional New Orleans favorite.



Buffet Side Dishes

Starches

Orzo Pasta
Garden Herbed Rice
Parsley New Potatoes
Loaded Baked Potatoes
Parmesan Mashed Potatoes
Three-cheese Scalloped Potatoes

Vegetables

Tossed Salad
Caesar Salad
Tri-pepper Sauté
Fried Corn Salad
Sugar Snap Peas
Fresh Fruit Salad
Roasted Vegetables
Poached Asparagus
Broiled Stuffed Tomatoes
Marinated Vegetable Salad
Zucchini and Yellow Squash
Broccoli with Almond Dill Butter
Green Beans with Tomato and Caraway Butter

Please note that the availability of some items may be seasonal.



Supplementary Pricing

Delivery Charge

(Not applicable when service personnel are employed)

\$25.00 in town

\$30.00 to the beaches

Service Personnel and Bartenders

Charges for personnel vary depending on the type of event, the service required and the length of the event.

Rentals

Tables, chairs, linens, table ware, glass ware, etc. available for an additional charge.

Floral Design

Table centerpieces, presentation bouquets, plants, etc. available for an additional charge.

Services

We offer a wide variety of services such as entertainment, photography, videography, staging, audio/visual equipment, etc. which are available for an additional charge.



Company Information

We, at Designed Events, Inc., pride ourselves in providing the finest professional services available. We can coordinate the many details of your function allowing you to concentrate on your guests while enjoying a stress-free, successful event.

Our wide variety of traditional and eclectic fare presented here may be regarded as a guideline for discussion. Through custom menu design, we can tailor your dining experience to fit your specific tastes and desires.

Company Policies:

All food must be supplied and prepared by Designed Events, Inc. with the exception of specialty cakes.

Special menu requests such as vegetarian, dietary restrictions, etc. are always welcome; however, please make these needs known prior to the event booking.

A 50% deposit and/or written contract will be required in certain instances to reserve a function date and all balances are due the day of the event.

All prices are subject to sales tax. We accept checks, Visa, Mastercard and American Express. Checks returned for any reason will incur a charge of \$40.00 or the maximum allowable by law, whichever is greater.

A guaranteed guest count is required at least five days prior to the event date.

Event cancellations made less than five days prior to a confirmed date will be charged for all costs and time already incurred.