

## HORS D'OEUVRES

APPROXIMATELY 60 PIECES PER PLATTER  
MAXIMUM SELECTION OF 4 OF THE FOLLOWING:

(One Platter Serves Approximately 20)  
**\$99 PER PLATTER**

FRIED ZUCCHINI  
GORGONZOLA TOAST  
MINIATURE EGG ROLLS  
POTATO LATKA  
SPANAKOPITA

FRANKS IN BLANKET  
FRIED MUSHROOMS  
MINIATURE QUICHE  
ITALIAN MEATBALLS

**\$140 PER PLATTER**

STUFFED MUSHROOM CAPS  
ESCARGOT  
MINI CRAB CAKES  
COCONUT SHRIMP

BACON WRAPPED SCALLOPS  
CONCH FRITTERS  
SKEWERED SIRLOIN RIBBONS  
CAPRESE SALAD SKEWER

FRESH VEGETABLE TRAY - \$55

FRUIT & CHEESE - \$55

SMOKED FISH DIP - \$56

BRIE WHEEL & FRUIT - \$70

COLD SHRIMP TRAY WITH COCKTAIL SAUCE - \$175

CHEESE SPREAD & CRACKERS - \$38

SPINACH ARTICHOKE DIP \$49

## BAR SERVICE

COCKTAIL BAR SET-UP IN ROOM (MIN. \$200 SALES)  
PREMIUM BRANDS, STANDARD COCKTAILS, BEER & WINE  
BY THE DRINK 5 - 13

BY THE HOUR (MIN. 50) 12 Per person CALL BRANDS  
20 Per person PREMIUM BRANDS

## HOUSE WINES

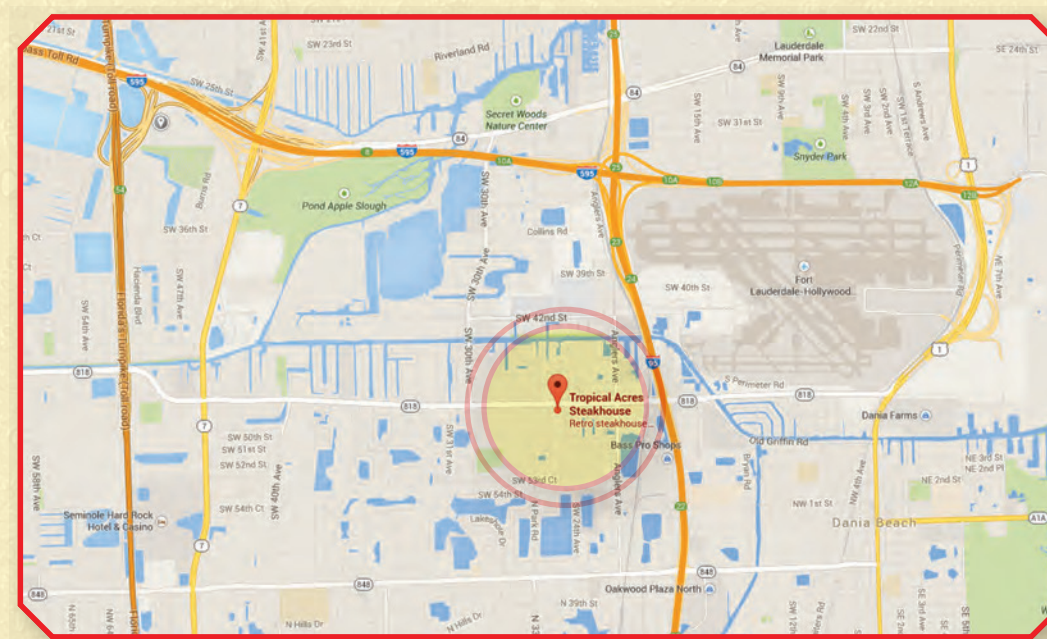
CARAFES (6-7 glasses) (Burgundy, Chablis, White Zinfandel) ..... 20  
BOTTLES (Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Merlot) ..... 29  
CHAMPAGNE BOTTLE (8 glasses) ..... 29  
CHAMPAGNE (Non-Alcoholic) ..... 16  
CORKAGE FEE (per 750 ml Bottle) ..... 15

## BEVERAGES

CHAMPAGNE OR RUM PUNCH 2 Gal. punch bowl (50 glasses)..... 95  
FRUIT PUNCH 2 Gal. punch bowl (50 glasses) ..... 65  
CHAMPAGNE PUNCH WITH FOUNTAIN 2 Gal. .... 115  
SOFT DRINK BAR SET-UP .....(Cost Per 50 Guest) 75  
SOFT DRINKS ..... 2 / Pitcher 8

## CAKES

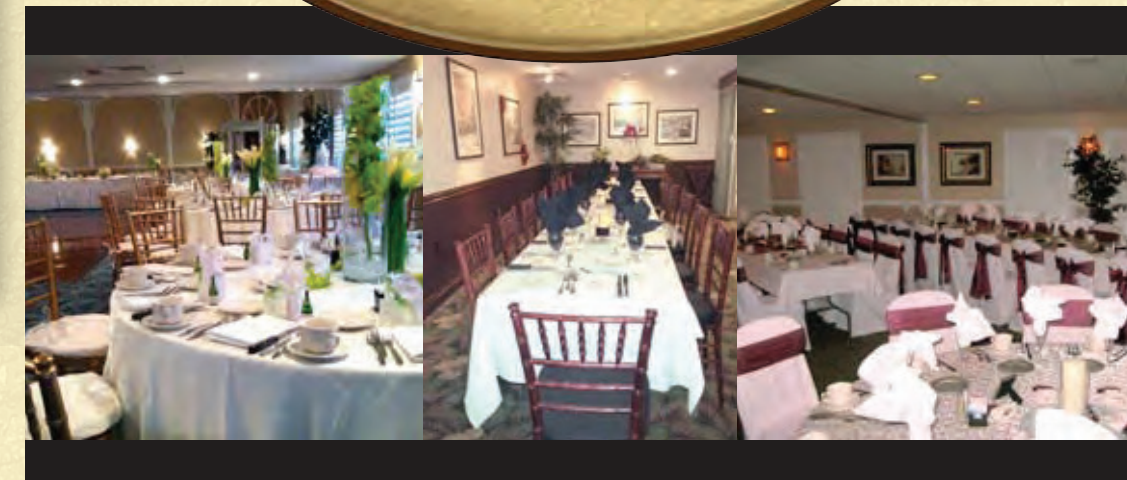
SHEET CAKES ..... Quarter 29 / Half 49 / Full 90  
WEDDING CAKES (Minimum \$202.00) ..... Per person 5  
CAKES BROUGHT IN - CUTTING FEE ..... Per person 1  
SUNDAE BAR (Min. 25) ..... 6 P.P.  
CHOCOLATE FOUNTAIN ..... 125 SET UP PLUS 4 P.P.



2500 GRIFFIN ROAD FT. LAUDERDALE, FL 33312  
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08/11/2022



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# FUNCTION BOOKING INFORMATION

\$10.00 per person deposit is required to confirm a function date.  
Any and all deposits received must be applied to the date requested  
and are neither transferable nor refundable.

**Estimated Payment is due 3 weeks prior to function date.**  
**Final Payment in full due 7 days before.**

Minimum guarantee guest count  
is required 72 hours in advance.

A tax exempt certificate must be submitted before final payment.  
**If you have chosen 3 entrées add \$3 to the price of each entrée.**  
Number of each entrée and guest count must be confirmed 10 days prior.

## ROOM CHARGES

If an additional room is needed for a meeting, ceremony or displays there  
will be a charge of \$400-\$600. Meeting & Seminars with a duration of  
6 hours or more are subject to a fee of \$2.50 per person. Groups that fall  
below 25 adults will be charged \$15 for each person less than the 25 adults.

Display tables are available at \$10 each.  
Bose Audio System for ipod or audio device - \$75  
Projector Rental (HDMI, VGA, comp, S-video) - \$85  
Projector Screen - \$25 • Microphone - \$15  
There will be a \$45 clean-up fee for confetti, glitter or candle wax.  
Vegetarian & Gluten Free options are available.

We require a minimum of 50 guests for a room with a dance floor.  
\* Prior approval must be obtained for all music brought in. \*

**Sales Tax and 20% Service Charge will be added to all Prices.**

**Banquet Rooms & Sundays:**  
**Food & Beverage minimum \$2000**

# BREAKFAST BUFFET

Minimum 60 Adults @ \$19 per person

**CHOICE OF ONE**  
**SCRAMBLED EGGS, ENHANCED WITH ONE CHOICE OF**  
**CHIVES, PEPPERS OR CHEESE**  
**SCRAMBLED EGGS WITH HAM (+\$2)**  
**OMELET STATION (+\$3)**  
Includes Spinach, Mushrooms, Tomatoes and Onions

**CHOICE OF ONE**  
**HASH BROWN POTATOES OR HOME FRIES**

**CHOICE OF ONE**  
**FRENCH TOAST, PANCAKES OR CHERRY BLINTZES**

**CHOICE OF TWO**  
**CORNED BEEF HASH, SAUSAGE LINKS, BACON**  
**OR BISCUITS AND GRAVY**

**CHOICE OF TWO**  
**DANISH, BAGELS, ENGLISH MUFFINS,**  
**CROISSANTS OR TOAST**

**7 Items plus Coffee, Tea, Fruit & Juice**  
Add a Nova Lox Platter for +\$6  
with Tomatoes, Onions, Cream Cheese and Capers

**CONTINENTAL BREAKFAST (MIN 40) 9PP**

# LUNCHEONS

(Minimum 30 Adults)

Luncheons may arrive between 11 a.m. and 1 p.m and MUST DEPART BY 3:30

ENTREES (Choice of Two) *	
ROAST PRIME RIB OF BEEF .....	32
SLICED SIRLOIN OF BEEF .....	27
FILET MIGNON 6 OZ. ....	34
STUFFED BREAST OF CHICKEN .....	24
CHICKEN CORDON BLEU .....	24
CHICKEN FRANCAISE .....	23
SEABASS FRANCAISE .....	26
BROILED SALMON FILLET.....	27
SEABASS WITH TOMATO & GORGONZOLA .....	26

# DINNERS

(Minimum 25 Adults)

ENTREES SELECTION (Choice of Two) *	
ROAST PRIME RIB (KING CUT 44).....	39
FILET MIGNON .....	40
SLICED SIRLOIN OF BEEF .....	31
NEW YORK STRIP STEAK .....	38
CHICKEN FRANCAISE .....	29
STUFFED BREAST OF CHICKEN - Traditional .....	29
STUFFED BREAST OF CHICKEN - Artichoke Parmesan .....	29
BROILED SALMON FILLET.....	35
SEABASS FRANCAISE .....	33
SEABASS WITH TOMATO & GORGONZOLA .....	33

\* If you have chosen 3 entrées add \$3.00 to the price of each entrée.

# ALL LUNCHEONS & DINNERS

Include a Choice of the following:

FIRST COURSE (Choice of one)	
TOSSED GREEN SALAD	CHOICE OF SOUP
CAESAR SALAD	FRESH SEASONAL FRUIT
WEDGE SALAD (+4)	SHRIMP COCKTAIL (+10)

## VEGETABLES (Chef's Choice)

POTATOES (Choice of one)	
BAKED POTATO	MASHED SWEET POTATO
WHIPPED POTATO	STUFFED BAKED (+50¢)
PARSLEY POTATO	LYONNAISE

(Choose one) DESSERTS	
CHOCOLATE MOUSSE	ICE CREAM
ICE CREAM CAKE	BLACK FOREST CAKE
CHOCOLATE BROWNIE	N.Y. STYLE CHEESECAKE
ALA MODE (+3)	KEY LIME PIE (+3)

All Banquets include Rolls + Butter, Coffee or Tea Additional course choice +\$8

# BUFFET

Minimum 50 Adults

**DINNER BUFFET: Selection of 6 of the following**  
**LUNCHEON BUFFET: Selection of 4 of the following plus \$2**  
Buffet price is determined by the total of your selections.  
Buffet includes Chef's Vegetable and your selection of Potato & Dessert from lower, center panel.

CAESAR SALAD GARDEN SALAD RELISH TRAY CHEESE PLATTER	PASTA SALAD PENNE POMODORO RICE PILAF GRILLED VEGETABLE MEDLEY
\$5.00 each selection	
CHICKEN TENDERS CHICKEN FRANCAISE VEGETABLE LASAGNA CAPRESE SALAD PEPPER STEAK	SAUSAGE & PEPPERS BAKED HAM BAKED ZITI ITALIAN MEATBALLS WALDORF SALAD
\$5.50 each selection	
BAKED STUFFED SHELLS CHICKEN PICCATA ROAST TURKEY CHICKEN DIVAN SEABASS FRANCAISE	CHICKEN WINGS CHICKEN PARMIGIANA BEEF STROGANOFF SLICED ROAST BEEF SEABASS WITH TOMATO & GORGONZOLA
\$6.00 each selection	
DOLPHIN PICCATA BROILED LYONNAISE SALMON CARVED PRIME RIB (+ 3)	COCONUT SHRIMP ROAST BEEF CARVED (+ 1) WHOLE ROAST NEW YORK STRIP CARVED (+ 3)
\$6.50 each selection	

# CHILDREN'S MENU

(12 & Younger - One Selection Only)  
**CHICKEN TENDERS, HAMBURGER, SPAGHETTI, MAC & CHEESE**  
Includes Salad, French Fries, Beverage and Dessert  
**\$14**

# SIDE ORDERS

Enhance your Dinners with one of the following side orders  
**ONION RINGS (SERVES 5) \$6**  
**SAUTÉED MUSHROOMS (SERVES 4) \$6**