

HORS D'OEUVRES

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

(One Platter Serves Approximately 20)
\$89 PER PLATTER

FRIED ZUCCHINI
GORGONZOLA TOAST
MINIATURE EGG ROLLS
POTATO LATKA
SPANAKOPITA

FRANKS IN BLANKET
FRIED MUSHROOMS
MINIATURE QUICHE
ITALIAN MEATBALLS

\$128 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 - \$59

COLD SHRIMP TRAY WITH COCKTAIL SAUCE - \$145

CHEESE SPREAD & CRACKERS - \$37

SPINACH ARTICHOKE DIP \$49

BAR SERVICE

COCKTAIL BAR SET-UP IN ROOM (MIN. \$150 SALES)
PREMIUM BRANDS, STANDARD COCKTAILS, BEER & WINE
BY THE DRINK 5 - 13
BY THE HOUR (MIN. 50) 11 Per person CALL BRANDS
18 Per person PREMIUM BRANDS

HOUSE WINES

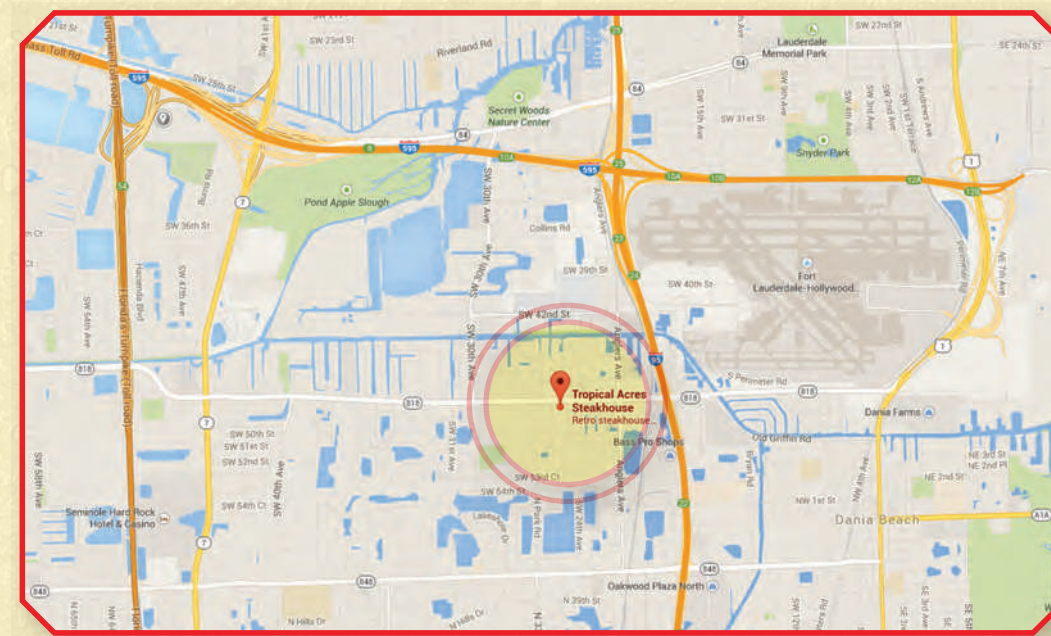
CARAFES (6-7 glasses) (Burgundy, Chablis, White Zinfandel) 20
BOTTLES (Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Merlot) 26
CHAMPAGNE BOTTLE (8 glasses) 26
CHAMPAGNE (Non-Alcoholic) 16
CORKAGE FEE (per 750 ml Bottle) 15

BEVERAGES

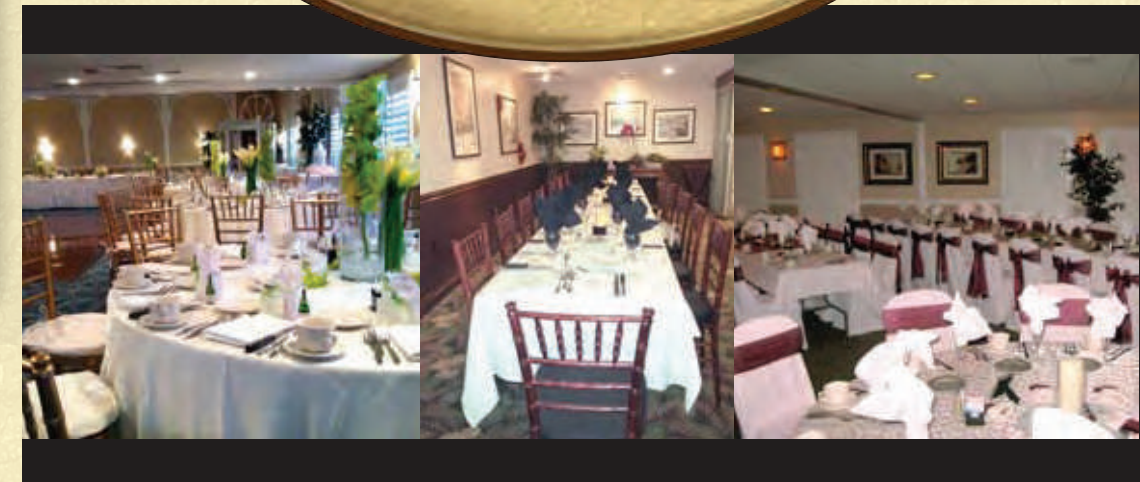
CHAMPAGNE OR RUM PUNCH 2 Gal. punch bowl (50 glasses)..... 95
FRUIT PUNCH 2 Gal. punch bowl (50 glasses) 65
CHAMPAGNE PUNCH WITH FOUNTAIN 2 Gal. 115
SOFT DRINK BAR SET-UP(Cost Per 50 Guest) 75
SOFT DRINKS 2 / Pitcher 8

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. 20) 5 P.P.
CHOCOLATE FOUNTAIN 125 SET UP PLUS 3 P.P.



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FUNCTION BOOKING INFORMATION

\$5 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.
Number of each entrée and guest count must be confirmed 10 days prior.

Minimum guarantee guest count is required 72 hours in advance.

A tax exempt certificate must be submitted to us at least 10 days prior.

If you have chosen 3 entrées add \$2 to the price of each entrée.
If your guest count falls below the minimum requirement there will be an additional charge of \$3 per person.

ROOM CHARGES
If an additional room is needed for a meeting, ceremony or displays there will be a charge of \$250-\$400. Meeting & Seminars with a duration of 6 hours or more are subject to a fee of \$2.50 per person. Groups that fall below 20 will be charged \$10 for each person less than the 20.

Display tables are available at \$8 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.

Tropical Acres Steakhouse wants to assure you that your banquet will be handled with the utmost professional attention. We are happy to accommodate various requests, so please do not hesitate to ask.

BREAKFAST BUFFET

Minimum 60 @ \$15 per person

CHOICE OF ONE
SCRAMBLED EGGS, ENHANCED WITH ONE CHOICE OF CHIVES, PEPPERS OR CHEESE
SCRAMBLED EGGS WITH HAM (+\$1)
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)

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	22
SLICED SIRLOIN OF BEEF	19
FILET MIGNON 6 OZ.	24
STUFFED BREAST OF CHICKEN	18
CHICKEN CORDON BLEU	18
CHICKEN FRANCAISE	17
SEABASS FRANCAISE	19
BAKED NORTHERN SCROD	19
BROILED SALMON FILLET.....	20
SEABASS WITH TOMATO & GORGONZOLA	19

DINNERS

(Minimum 25)

ENTREES SELECTION (Choice of Two) *

ROAST PRIME RIB (KING CUT 36).....	32
FILET MIGNON	35
SLICED SIRLOIN OF BEEF	26
NEW YORK STRIP STEAK	33
CHICKEN FRANCAISE	25
STUFFED BREAST OF CHICKEN - Traditional	25
STUFFED BREAST OF CHICKEN - Artichoke Parmesan	26
BROILED SALMON FILLET.....	29
SEABASS FRANCAISE	27
SEABASS WITH TOMATO & GORGONZOLA	27

* If you have chosen 3 entrées add \$2.00 to the price of each entrée.

ALL LUNCHEONS & DINNERS

Include a Choice of the following:

FIRST COURSE (Choice of one) (Additional Appetizer, Add \$3)	WEDGE SALAD (+4)
TOSSED GREEN SALAD	CHOICE OF SOUP
CAESAR SALAD	FRESH SEASONAL FRUIT
MANICOTTI WITH SAUCE (+1)	SHRIMP COCKTAIL (+8)

VEGETABLES (Chef's Choice)

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

DESSERTS

(Choose one)	
CHOCOLATE MOUSSE	ICE CREAM
RUM CAKE	BLACK FOREST CAKE
ICE CREAM CAKE	N.Y. STYLE CHEESECAKE
CHOCOLATE BROWNIE	KEY LIME PIE (+2)
ALA MODE + 2	

All Banquets include Rolls + Butter, Coffee or Tea Additional course choice +\$6

BUFFET

Minimum 50 Guests

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	PASTA SALAD
GARDEN SALAD	PENNE POMODORO
RELISH TRAY	RICE PILAF
CHEESE PLATTER	GRILLED VEGETABLE MEDLEY

\$4.50 each selection

CHICKEN TENDERS	SAUSAGE & PEPPERS
CHICKEN FRANCAISE	BAKED HAM
VEGETABLE LASAGNA	BAKED ZITI
CAPRESE SALAD	ITALIAN MEATBALLS
PEPPER STEAK	WALDORF SALAD

\$5.00 each selection

BAKED STUFFED SHELLS	CHICKEN WINGS
CHICKEN PICCATA	CHICKEN PARMIGIANA
ROAST TURKEY	BEEF STROGANOFF
CHICKEN DIVAN	SLICED ROAST BEEF
SEABASS FRANCAISE	SEABASS WITH TOMATO & GORGONZOLA

\$5.50 each selection

DOLPHIN PICCATA	COCONUT SHRIMP
BAKED BOSTON SCROD	ROAST BEEF CARVED (+ 1)
BROILED LYONNAISE SALMON	WHOLE ROAST
CARVED PRIME RIB (+ 3)	NEW YORK STRIP CARVED (+ 3)

\$6.00 each selection

CHILDREN'S MENU

(12 & Younger - One Selection Only)

CHICKEN TENDERS, HAMBURGER, SPAGHETTI, MAC & CHEESE
Includes Salad, French Fries, Beverage and Dessert
\$13

SIDE ORDERS

Enhance your Dinners with one of the following side orders

ONION RINGS (SERVES 5) \$5
SAUTÉED MUSHROOMS (SERVES 4) \$6
FLATBREAD 50¢ PER PERSON