

Lexington Hotel and Conference Center

Jacksonville, Fl • 904.396.5100



Elegance ∞ Memories ∞ Service

Our Proposal to You

Silver package: Plated

\$55.00++ per person

Includes your choice of two butler passed cold hors d'oeuvres and two displayed hot hors d'oeuvres

A sliced fruit and cheese display with assorted dips, gourmet crackers and breads

First Course: Select One

- House Salad, mixed greens, grape tomatoes, cucumbers, carrots and herbed croutons
- Boston Bibb Salad, bibb lettuce, shaved red onion, grape tomatoes, poppy seeds
- Traditional Caesar, romaine lettuce, Parmesan cheese, and herbed croutons

Second Course: Select One

- Grilled breast of chicken, roasted vegetable barley salad, green beans, charred tomato basil coulis
- Chicken breast stuffed with wild mushroom risotto, garlicky green beans, port wine fig demi-glace
- Chicken piccata, mashed potatoes, grilled asparagus
- Roasted Top Round, potato pie, roasted root vegetables
- Sweet soy glazed salmon, jasmine rice, oriental vegetables

Includes warm dinner rolls, butter, freshly brewed coffee, and iced tea



22% taxable service charge & 7% sales tax will be added to all charges
Prices are subject to change due to product availability
Please inform Lexington staff of any guest allergies or dietary restrictions

Gold Package: Plated

\$62.00++ per person

Includes your choice of two butler passed cold hors d' oeuvres and two displayed hot hors d' oeuvres

A sliced fruit and cheese display with assorted dips, gourmet crackers and breads

First Course: Select One

- House Salad, mixed greens, grape tomatoes, cucumbers, carrots and herbed croutons
- Boston Bibb Salad, bibb lettuce, shaved red onion, grape tomatoes, poppy seeds
- Traditional Caesar, romaine lettuce, parmesan cheese and herbed croutons

Second Course: Select One

- Smoked tomato bisque
- Lobster bisque
- Gazpacho

Third Course: Select One

- Chicken breast stuffed with wild mushroom risotto, garlicky green beans, port wine and fig demi-glace
- Moroccan chicken, couscous, roasted root vegetables
- Chicken Marsala, three onion risotto, grilled asparagus
- Sweet soy glazed salmon, jasmine rice, oriental vegetables
- Broiled tilapia, orange bourbon lacquer, white bean vegetable ragout
- Flank steak pinwheel, potato pie, grilled asparagus

Includes warm dinner rolls, butter, freshly brewed coffee and iced tea



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Platinum Package: Plated

\$70.00++ per person

Includes your choice of three butler passed cold hors d' oeuvres and three displayed hot hors d' oeuvres

A sliced fruit and cheese display with assorted dips, gourmet crackers and breads

First Course: Select One

- House Salad, mixed greens, grape tomatoes, cucumbers, carrots and herbed croutons
- Boston Bibb Salad, bibb lettuce, shaved red onion, grape tomatoes, poppy seeds
- Roma Tomato Salad, plum tomato, red oak lettuce, enoki mushrooms
- Spinach Salad, roasted pecans, bleu cheese, dried cranberries
- Traditional Caesar, romaine lettuce, parmesan cheese and herbed croutons

Second Course: Select One

- Smoked tomato bisque
- Lobster bisque
- Clam chowder
- Gazpacho
- Crabmeat stuffed shrimp
- Crab cake with remoulade sauce
- Vegetable strudel, béchamel sauce

Third Course: Select One

- Crabmeat stuffed breast of chicken, rice pilaf, roasted root vegetables
- Grilled chicken and petite filet mignon, potato pie, broccolini, herbed demi-glace
- Grilled chicken and crabmeat stuffed shrimp, potato pie, broccolini, herbed demi-glace
- Salmon Verge, dill mayo, potato croquettes, grilled asparagus
- Broiled tilapia, orange bourbon lacquer, white bean vegetable ragout
- Braised short ribs, garlic mashed potatoes, green beans
- Beef tenderloin, potato pie, broccolini, herbed demi-glace

Includes warm dinner rolls, butter, freshly brewed coffee and iced tea

Silver Package: Buffet

\$50.00++ per person

A sliced fruit and cheese display and assorted dips, gourmet crackers and breads

Salad: Select Two

- Caesar salad, parmesan cheese, croutons
- Mixed greens salad
- Heirloom tomato, buffalo mozzarella, lemon basil oil
- Fingerling potatoes, bacon, scallions
- Italian bread salad, Italian bread, Portobello mushrooms, shallots, tomatoes basil

Entrée: Select Two

- Grilled breast of chicken, roasted vegetable barley salad, charred tomato basil coulis
- Chicken breast stuffed with wild mushroom risotto, port wine fig demi-glace
- Chicken piccata, lemon white wine caper sauce
- Roasted top round, au jus
- Sweet soy glazed salmon

Buffets include chef's selection of seasonal vegetables and starch, warm dinner rolls, butter, freshly brewed coffee and iced tea



25 person minimum ~ Surcharge of \$100 for groups under 25

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Gold Package: Buffet

\$60.00++ per person

A sliced fruit and cheese display with assorted dips, gourmet crackers and breads

Salads: Select Three

- Grilled asparagus, shaved parmesan, extra virgin olive oil
- Fingerling potatoes, bacon, scallions
- Corn and grilled vegetable salad
- Three bean mélange
- Mixed greens salad, cucumbers, tomatoes, carrots
- Traditional Caesar, romaine lettuce, parmesan cheese and herbed croutons

Entrée: Select Two

- Chicken breast stuffed with wild mushrooms risotto, port wine fig demi-glace
- Herb roasted breast of chicken, herb jus
- Moroccan chicken
- Rosemary beef medallions, potato gnocchi
- Roasted top round of beef, au jus
- Sweet soy glazed salmon, soy ginger reduction
- Breaded crab meat stuffed white fish, ratatouille

Buffets include chef's selection of seasonal vegetables and starch, warm dinner rolls, butter, freshly brewed coffee and iced tea



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Platinum Package: Buffet

\$68.00++ per person

Salads: Select Three

- Couscous Salad, Israeli couscous artichokes, roasted peppers, shaved red onion, feta cheese
- Corn and grilled vegetable salad
- Fingerling potatoes, bacon, scallions
- Heirloom tomato, buffalo mozzarella, lemon basil oil
- Rustic style pico de gallo salad
- Classic three bean mélange
- Feta, cucumber, tomato, pickled red onion, fresh herbs
- Traditional Caesar, romaine lettuce, parmesan cheese, herbed croutons
- Greek, romaine lettuce, kalamata olives, tomatoes, cucumber, feta cheese

Entrée Selection: Select Three

- Jerk chicken, sweet plantains
- Crabmeat stuffed chicken, three cheese sauce
- Chicken roulade, sun-dried tomatoes, basil, garlic cheese
- Grilled lemon grass salmon, citrus buerre blanc
- Broiled tilapia, orange bourbon lacquer
- Braised short ribs, red wine demi-glace
- Rosemary beef medallions, potato gnocchi, red wine demi-glace
- Sweet tea brined pork chop, cipolini onions

Buffets include chef's selection of seasonal vegetables and starch, warm dinner rolls, butter, freshly brewed coffee and iced tea



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Hors D'oeuvres

(50 piece minimum)

Priced per piece

COLD HORS D'OEUVRES

Turkey, Asparagus, Chive Canape.....	\$4
Prosciutto and Melon Canape.....	\$5
Cucumber and Crab	\$5
Tenderloin, Horseradish Cream Crostini	\$6
Tomato, Basil Bruschetta	\$4
Gravlax, Chive Cream Cheese Canape	\$5
Whipped Brie, Pear, Almonds	\$4
Watermelon, Balsamic Reduction.....	\$4
Chicken Waldorf salad in Phyllo Cup.....	\$5
Smoked Salmon Pinwheel.....	\$5
Ahi Tuna Poke, Ginger, Daikon	\$5
Deviled Eggs with Bacon and Chive	\$4
Melon Ball Shooters.....	\$5
Crabmeat Stuffed Shrimp.....	\$5

HOT HORS D'OEUVRES

Cashew Chicken Spring Roll, Hoisin Ginger Sauce	\$4
Chicken Satay Peanut Sauce	\$4
Mini Chicken Cordon Bleu, Pommery Mustard.....	\$5
Buffalo Chicken Meatballs.....	\$4
Mini Prime Rib Sliders	\$5
Savory Meatballs; Swedish or Italian.....	\$4
Miniature Beef Wellingtons	\$4
Jerk, Buffalo, or Teriyaki Wings, Celery	\$4
Pulled Pork Biscuit, Smoked Cheddar	\$4
Bacon Wrapped Shrimp, Sweet Tomato Relish.....	\$5
Miniature Crab Cakes Cajun Remoulade	\$5
Mini Twice Baked Potatoes, Bacon, Chive	\$4
Potato Knishes	\$5
Zucchini and Potato Latkes, Crème Fraiche	\$5
Vegetable Quesadillas	\$4

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Wedding Day Brunch

\$38.00++ per person

Greek yogurt with granola

Selection of fruit, melons and berries

Smoked salmon display, traditional accompaniments

Scrambled eggs, cheddar cheese, and chives

Smoked bacon and sausage links

Breakfast potatoes and roasted peppers

Oatmeal, brown sugar and dried fruit

Belgian waffles, maple syrup, berry compote, whipped cream

Display of assorted cured meats and cheeses

Tri-color pasta salad

Traditional Caesar salad, romaine lettuce, parmesan cheese, herbed croutons

Grilled breast of chicken, fresh salsa

Selection of assorted mini desserts

Brunch includes assorted chilled fruit juices, freshly brewed coffee, iced tea



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