

Rutherfords
465

RESTAURANT AT REGATTA BAY

CATERING MENUS

Banquet Information and Services

The catering staff of Rutherfords 465 is dedicated to working with you, as a team, toward the complete success of your event. Our Director of Catering is available to answer any questions you may have regarding any of our services or the information below.

Banquet Service Terms

All reservations and agreements are made upon, and are subject to the guidelines of Rutherfords 465 Catering, and the following conditions:

Tax

All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Rutherfords 465 to be paid separately by the customer in addition to the prices herein agreed upon.

Catering Fees

There is a 20% charge and a 6% sales tax added to all food & beverage charges. The 20% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, Buffet Pricing is based on 90 minutes or less. Additional charges may incur for extending hours of service. A \$100.00 service charge will apply to all buffets of less than 50 guests. Cooking stations and Carving Stations are subject to a \$75.00 Chef's Fee per Station. Cashiers are required for all cash bars and cash concessions.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, Rutherfords 465 requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time Rutherfords receives the guaranteed number of guests. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12:00 p.m. (noon), three (3) business days prior to the date of the function. If the number of guests is not received by the cut off date/time, Rutherfords will use the "expected" number of guests submitted to Catering ten (10) working days prior to the event as the correct number. The number becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated Food and beverage functions, Rutherfords will set seating for up to five percent (5%) over the number guaranteed for said event. Food will be prepared for five percent (5%) over the number.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to Rutherfords to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Rutherfords 465 Catering has been sent.

Deposits

A \$500 deposit is required in order to guarantee the reservation. Should someone else inquire about a non-deposit date the first person will be notified of his or her options. If after a reasonable attempt to contact the non-deposit reservation, the second party will be afforded the opportunity to make a deposit and guarantee reservation. Deposits will be processed at date of submission. All deposits will be applied to the balance of the event. Deposits can be made in the form of check, credit card or money order. Deposit minus a \$100 administration fee will be refunded with 120 days notice. Deposit will be forfeited with less than 120 days of cancellation.

Banquet Information and Services (continued)

Billing

100% payment for every event is due 7 days prior to the day of the event. No exceptions. In the event the representative cannot be found; the credit card on file will be billed. Billing for services secured from an outside contractor, on the clients behalf, may be billed directly to your account. All outside services billed through Rutherfords will be subject to a twenty percent (20%) handling charge.

Weather Guideline for Outdoor Functions

For evening functions, Rutherfords 465 will decide by 1:00 p.m. on the day of your function whether the function will be held inside or outside. For daytime functions, Rutherfords will decide by 5:00 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, Rutherfords reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests.

Off-Premise Catering

Off-Premise Catering is available in private homes, clubs or any venue that accepts outside caterers. There is a \$1,000.00 minimum, exclusive of all tax and service charge is required for Off-Premise Catering. A \$75.00 fee will apply to off premise deliveries (set-up not included). A \$350.00 remote service charge will apply to service for Off-Premise Catering. Service labor will be charged at the rate of \$125.00 per server and \$150.00 per bartender. Labor past 8 hours will be charged hourly at rate \$12.00 per server and \$15.00 per bartender.

Buffet Dinners

Minimum of 50 guests

■ Cruise Ship Buffet

Sliced Fresh Fruit Display

Hearts of Romaine Salad

Served with Bermuda Onion, Grape Tomatoes, Kalamata Olives, Crispy Prosciutto Ham and a Stilton Cheese Vinaigrette

Roasted Red Bliss Potato Salad Vinaigrette

Tossed with Caramelized Bermuda Onion, Applewood Smoked Bacon, Scallions and Dijon Mustard Vinaigrette

Jerk Seasoned Pork Loin

Served with Grilled Pineapple Chutney over Cuban Black Beans

Grilled Mahi Mahi with Roasted Garlic

Served with Roma Tomato Beurre Blanc with Fresh Basil Chiffonade

Coconut Jasmine Rice Pilaf with Peas

Grilled Vegetable Planks with Fresh Rosemary

Dessert

Mango Key Lime Pie

Warm Cinnamon Crumb Apple Pie

\$48.00 per person

■ Gulf Breezes Buffet

Oak Roasted Salmon Squares

Served over Crispy Watercress with Grape Tomatoes, Lemon Shallot Vinaigrette and Dilled Sour Cream

Seafood Antipasto Display

Marinated Seafood and Vegetables in Extra Virgin Olive Oil and Garlic Served Chilled. To Include: Shrimp, Asian Calamari Salad, Jumbo Lump Crabmeat, Slipper Lobster Tails, Little Neck Clams, Artichoke Hearts, Roma Tomatoes, Baby Green Beans, Kalamata Olives and Fresh Basil. Served with Roasted Garlic Aioli

Summer Salad

Marinated Cucumber, Tomato, and Vidalia Onions with Parsley and White Wine Vinaigrette

Oven Roasted Grouper Filet

Buttered Bread Crumb Topping, Sautéed Bay Shrimp, Crimini Mushrooms and Marsala Beurre Blanc

Stuffed Chicken Breast

Ratatouille Vegetable Stuffed Chicken Breast with Roasted Garlic Boursin Cheese Sauce

Herbed Wild Rice Pilaf

Maitre D' Baby Vegetable Medley

Dessert

Fresh Fruit and Key Lime Tarts

\$52.00 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Buffet Dinners (continued)

Minimum of 50 guests

■ Low Country Boil Buffet

Sliced Fresh Fruit Display

Pineapples, Strawberries, Grapes, Cantaloupes, Honey Dew Melon and Watermelon

Julienne Vegetable Slaw

Julienne of Fresh Vegetables Tossed with House Green Goddess Dressing

Bacon and Sour Cream Potato Salad

The Low Country Boil

Individual Netted Bags Filled with Peel and Eat Shrimp, Little Neck Clams, Andouille Sausage, Corn on the Cob and Red Bliss Potatoes

Served with Cocktail Sauce, Drawn Butter, Lemons and Garlic Bread

Dessert

Blueberry Pie

Lemon Meringue Pie

\$48.00 per person

■ Maine Event

Substitute 1 ½ lb. Maine Lobster for Shrimp in the Low Country Boil Buffet. Served with Cocktail Sauce, Drawn Butter, Lemons and Garlic Bread.

Market Price of Lobster at the time (per person)

Buffet Dinners (continued)

Minimum of 50 guests

■ Legendary Event Buffet

Imported and Domestic Display

To Include a Baked Brie Cheese, Grapes, Strawberries, Toasted French Baguette Slices and Crostini Toasts

Chilled Shellfish Bar

Chilled Seafood over Crushed Ice to Include Jumbo Shrimp, Split Baby Lobster Tails, Jonah Crab Claws, Key Lime Cocktail Sauce, Rémooulade Sauce and Lemons

Florida Baby Green Salad

Baby Greens, Hearts of Palm, Roma Tomatoes, Chevre Cheese, Crispy Fried Onions and Orange Vinaigrette

Carving Station - Choice Of One:

Roasted Whole Tenderloin of Beef – Served with Marchands De Vin Sauce

Herb Roasted Pork Loin with Fig Demi Glaze

Prime Rib of Beef – Herbed Au Jus and Horseradish

Chaffers

Sautéed Grouper in a Citrus Beurre Blanc Sauce with Mushrooms and Feta Cheese

Bleu Cheese Potato Pave

Ratatouille with Roma Tomatoes and Fresh Basil

Dessert Station

Chocolate Flourless Decadent Cake

Biscotti Cheesecake

\$70.00 per person

\$75.00 Chef Carving Station Fee

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Plated Dinners

All Plated Dinners include a choice of Soup or Salad, Entrée, Dessert, Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Soup or Salad

Choice of Either a Soup or Salad:

Soups

Lobster Bisque with Cognac
Crab and Roasted Corn Chowder
Beluga Lentil with Braised Lamb
New England Clam Chowder
French Onion Soup with Emmental Cheese and Croutons
Cream of Leek with Wild Mushrooms
Smoked Duck Consomme with Vegetable Dumpling
Roasted Tomato and Saffron

Salads

Salad R465 - Spring Mix, Feta Cheese, Artichoke Hearts, Tomato, Red Onion, Kalamata Olives and Balsamic Vinaigrette

Classic Caesar Salad - Rosemary Olive Oil Croutons, Cracked Black Peppercorn and Parmesan Cheese

Spinach Salad - Mango, Bleu Cheese, Mushrooms and Warm Bacon Vinaigrette

Baby Green Salad with Baked Goat Cheese - Baby Greens, Candied Walnuts, English Cucumber, Roma Tomatoes, Artichoke Hearts with Warm Goat Cheese Medallion and Raspberry Vinaigrette

Vine Ripened Tomato and Grilled Bread - Tomato, Sourdough, Olives, Capers, Basil, Chèvre Cheese and Aged Balsamic Vinaigrette

Greek Salad - Chilled Sliced Potatoes, Hearts of Romaine and Iceberg Lettuce, Feta Cheese, Kalamata Olives, Red Onions, Cucumber, Peperoncini Peppers and Oregano Vinaigrette

Roasted Beet Carpaccio - Fresh Chilled Roasted and Sliced Beets, Frisée Greens, Maytag Bleu Cheese, Candied Walnuts, Grape Tomatoes and Honey Roasted Shallot Vinaigrette

Hearts of Romaine Salad - Bermuda Onions, Grape Tomatoes, Kalamata Olives, Crispy Prosciutto Ham and Gorgonzola Vinaigrette

■ Dinner Entrées

Chicken Breast R465 - Filled with Prosciutto Ham, Spinach, Mozzarella Cheese, Parmesan Crusted and Oven Browned. Served with Herbed Cous Cous, Sun-Dried Tomato Sauce and Asparagus
\$39.00 per person

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

Plated Dinners (continued)

All Plated Dinners include a choice of Soup or Salad, Entrée, Dessert, Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Dinner Entrées

Trigger Del Sol - Gulf Fresh Trigger Fish Pan-Fried in a Sun Flower Seed Crust with Blackened Shrimp, Grilled Pineapple and Pineapple Beurre Blanc. Served with Savory Rice Pilaf with Peas and Fresh Vegetables
\$45.00 per person

Grilled Mahi Mahi with Lobster - Gulf Caught Mahi Mahi Served Grilled with Risotto Milanese, Lobster Medallions, Lobster Sauce and Fresh Asparagus
\$48.00 per person

Stuffed Grouper or Red Snapper Lafitte - Stuffed with Jumbo Lump Crabmeat Dressing. Served with Garlic and Chive Beurre Blanc, Roasted Red Bliss Potatoes and Fresh Vegetables
\$52.00 per person

Salmon Wellington - Salmon Filet Topped with Mushroom Duxelles, Jumbo Lump Crabmeat and Wrapped in Puff Pastry. Served with Dijon Mustard Sauce and Chefs Accompaniments
\$55.00 per person

Prime Rib of Beef- Served with Creamy Horseradish Sauce and Natural Au Jus. Twice Baked Potato and Fresh Vegetable
\$52.00 per person

Rack of Lamb - Frenched Rack of Lamb Provençal. Served with Ratatouille Vegetables and Rosemary Potato Pave with Port Wine Demi Glaze
\$60.00 per person

Legendary Mixed Grill - Seared Yellow Fin Tuna with Sauce Nantua, Jumbo Shrimp with Beurre Blanc and Tenderloin of Beef with Green Peppercorn Sauce. Served with Duchess Potatoes and Fresh Asparagus
\$60.00 per person

Grilled Veal Chop with Forestière Sauce - Grilled Frenched Veal Chop with Chanterelles, Morels, Porcini Mushrooms and Honey Shallot Au Jus. Served with Roasted Garlic Mashed Potatoes and Haricot Vert
\$58.00 per person

Filet Mignon R465 - Center Cut Grilled Filet Mignon Served over Garlic Cheese Potato Pave, Forestière Mushroom Demi Glaze and Chefs Fresh Vegetable
\$60.00 per person

Filet Rossini - Seared Filet Mignon Topped with Foie Gras, Black Truffle Maderia Wine Sauce, Potatoes Chateau and Haricot Vert
\$62.00 per person

Surf and Turf - Grilled Filet Mignon, Broiled Lobster Tail, Roasted Garlic Mashed Potatoes and Fresh Vegetables. Served with Béarnaise Sauce and Drawn Butter
\$65.00 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Plated Dinners (continued)

All Plated Dinners include a choice of Soup or Salad, Entée, Dessert, Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ Dessert Selections

Choice of one:

Warm Molten Chocolate Cake with Frangelico Caramel Sauce

Grand Marnier Crème Brulee with Strawberries

Individual Key Lime Tartlets with Fresh Fruit Coulis and Whipped Cream

Almond Biscotti Cheesecake with Raspberry Sauce

Chocolate Decadence Flourless Cake with Fruit Coulis and Whipped Cream

Lemon Raspberry Delice with Raspberry Sauce and Fresh Berries

■ Chef Recommendations - Appetizer A'la Carte

Individual Items May Be Added To Any Plated Dinner For \$9.00 per person

Hot:

Jumbo Lump Crab Cake Over Eggplant with Pecan Beurre Blanc

Warm Tomato and Vidalia Onion Tart with Fromage Blanc

Portobello Mushroom Beggars Purse with Beurre Rouge

Rare Sesame Tuna with Wasabi Mashed Potato and Ponzu Sauce

Coquille St. Jacques with White Wine Sauce, Mushrooms and Parmesan Cheese

Cold:

Jumbo Shrimp Cocktail with Crispy Iceberg Lettuce and Cocktail Sauce

Lump Crabmeat Martini with Mango Salsa, Stuffed Olive and Chive Stir Sticks

Peppered Smoked Salmon Carpaccio with Boiled Eggs, Capers and Red Onion

Chilled Asparagus Wrapped in Prosciutto Arugala Salad

American Sturgeon Caviar with Blini Pancakes and Condiments

Artisan Cheese Tasting with Micro Greens, Walnuts and Port Wine Syrup

Maine Lobster Cheesecake served with House Green Goddess Dressing

Multi-Course Dinner Packages

All Multi-Course Dinner Packages to include Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ The Links

Soup

Roasted Tomato and Saffron

Salad

Spinach Salad - Mango, Bleu Cheese, Mushrooms and Warm Bacon Vinaigrette

Entrée

Stuffed Grouper Lafitte - Fresh Local Grouper Served with Crabmeat Dressing, then Topped with Jumbo Shrimp and Lafitte Sauce. Served with Chefs Accompaniments

Dessert

Grand Marnier Crème Brulé with Fresh Berries

\$65.00 per person

■ The Founders Preserve

Appetizer

Lobster, Black Truffle and Leek Cheesecake, Tarragon Beurre Blanc

Salad

Fresh Roasted and Chilled Beet Carpaccio Frisée, Candied Walnuts, Gorgonzola Cheese and Honey Roasted Vinaigrette

Entrée (Choice of One:)

Grouper 465 - Served with Fresh Creamed Spinach Pernod, Shrimp and Crabmeat with a Lemon Beurre Blanc and Crispy Shallots

Regatta Bay Filet - Topped with Sautéed Mushrooms and Demi Glace Served over Bleu Potatoes Pave

Dessert

Warm Molten Chocolate Cake with Frangelico Caramel Sauce

\$70.00 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Multi-Course Dinner Packages (continued)

All Multi-Course Dinner Packages to include Regular or Decaffeinated Coffee, Iced Tea, Rolls and Butter

■ The Navigator

Soup

Crab and Roasted Corn Chowder

Salad

Baby Greens, Roma Tomatoes, Artichoke Hearts, Candied Walnuts with Baked Goat Cheese Medallions and Raspberry Vinaigrette Dressing

Entrée

Surf and Turf 465 - Tenderloin of Beef with Shiitake Mushroom Sauce and Stuffed Grouper Lafitte. Topped with Jumbo Shrimp and Chefs Accompaniments

Dessert

Chocolate Decadence Flourless Cake with Fruit Coulis and Whipped Cream

\$75.00 per person

■ Port Royale

Appetizer

Portobella Mushroom Beggars Purse with Beurre Rouge

Soup

Lobster Bisque with Fresh Herbs and Cognac

Salad

Hearts of Romaine- Served with Shrimp and Andouille Vinaigrette

Entrée

Regatta Bay Mixed Grill - Chicken Breast and Tenderloin of Beef with Shiitake Mushroom Sauce and Herb Crusted Rack of Lamb with Port Wine Syrup. Served with Potato Duchess and Asparagus

Dessert

"Drunken" Banana Crème Brulée -Served with Vanilla Wafers and Bananas Macerated in Banana Liqueur

\$74.00 per person

Beverage Arrangements

■ Open Bar (per person)

First Hour, Domestic & Import Beer, House Wine & Soda \$8.00 per person
 Each Additional Hour..... \$6.00 per person

First Hour, Call Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$13.00 per person
 Each Additional Hour..... \$10.00 per person

First Hour, Premium Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$15.00 per person
 Each Additional Hour.....\$12.00 per person

■ Cash Bar or Open Bar (per drink)

Non-Alcoholic Beverages \$2.50 each
 Domestic Beer \$3.50 each
 Imported Beer \$4.00 each
 House Wine..... \$5.50 each
 Premium Wine \$6.50 each
 Call Brand Cocktails \$5.50 each
 Premium Brand Cocktails \$6.50 each
 Super Premium Brand Cocktails \$10.00 each

■ Additional Selections (1 gallon serves 20 people)

Non-Alcoholic Punch \$30.00 per gallon
 Bloody Marys \$60.00 per gallon
 Mimosas.....\$100.00 per gallon
 Rum Punch\$150.00 per gallon
 Traditional Cosmopolitan.....\$150.00 per gallon
 Margaritas\$150.00 per gallon
 Keg of Beer (Domestic)..... \$225.00 per keg

All prices subject to 20% service charge and 6% state sales tax.
 All prices subject to change.

* Directions to Rutherford's 465 Restaurant at Regatta Bay • 465 Regatta Bay Boulevard, Destin, Florida 32541

From I-65, (Nashville):

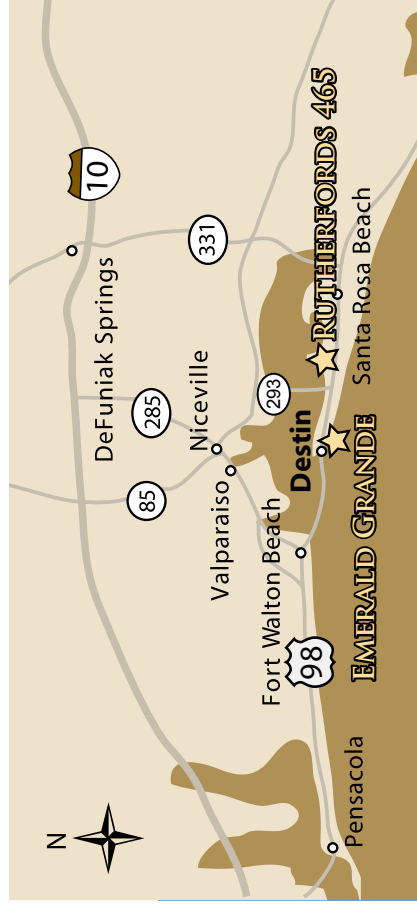
Travel I-65 South.
Take US-84 exit, (exit number 93), toward Evergreen/ Monroeville, (0.25 miles).
Turn sharp left onto US-84/ AL-12, (0.70 miles).
Turn right onto US-31/ AL-3, (23.70 miles).
Turn left onto US-29/Mildred Street/ AL-15.
Continue to follow US-29/ AL-15, (1.28 miles).
US-29/ AL-15 becomes AL-41, (6.51 miles).
AL-41 becomes FL-87 S, (27.43 miles).
Turn left onto Caroline Street/ US-90 E/ FL-10 E.
Continue to follow US-90 E, (4.58 miles).
Turn right onto FL-87 S, (19.78 miles).
Turn right onto FL-87 N/ CR-399 N, (0.02 miles).
Turn left onto NAVARRE PKWY/ FL-30 E/ US-98 E.
Continue to follow US-98 E, 27.74 miles.
Turn left into Regatta Bay on Regatta Bay Blvd. and continue through the guard gate.

From I-85 (Atlanta):

Travel I-85 South.
Merge onto I-185 S/ GA-411 S via exit number 21 toward Columbus, (40 miles).
Merge onto US-80 W via exit number 10 toward Phenix City, AL, (6.5 miles).
Merge onto US-280 E/ US-431 S, (3.01 miles).
Take the US-431 S ramp, (0.11 miles).
Take the ramp toward Eufala/Dothan, (0.03 miles).
Merge onto US-431 S/ AL-1 S, (93.72 miles).
Turn slight right onto AL-210 N/ ROSS CLARK CIR.
Continue to follow ROSS CLARK CIR., (7.07 miles).
Turn slight right onto US-231 S/ AL-1 S/ S OATES ST.
Continue to follow US-231 S, (31.73 miles).
Merge onto I-10 W via the ramp, on the left, toward Pensacola, (45.18 miles).
Take the US-331 exit- exit number 85- toward Freeport, (0.34 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30/ FL-83.
Continue to follow US-98 W/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.

From I-10 (East or West):

Travel on I-10 until the US-331 exit- exit number 85- toward Freeport.
Turn onto US-331 S/ FL-83 S, (14.13 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.



* All directions are to be used as a suggested guide. Mileage is only approximate. Please refer to another source for more accurate driving directions.



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