



# LEMON

ROOFTOP BAR

## CATERING MENU

455 12th Street South, Naples, Florida, 34102



# WELCOME TO LIMÓN ROOFTOP BAR

It's time to enjoy your event. Our talented event team is ready to serve you the best creative eats and drinks inspired by the area. Limón Rooftop Bar is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure your occasion is a success.

Keys to Success:

- Elegant/intimate setting with ample space
- Free Wi-Fi in meeting space
- AC Cafe



# BREAKFAST



Limón Rooftop Bar 455 12th Street South, Naples, Florida, 34102

# BREAKFAST

*15 guest minimum for all breakfast stations*

*Served with fresh coffee and herbal tea selection*

## **GULF COAST BREAKFAST**

Fresh Squeezed Florida Orange Juice & Cranberry Juice

Seasonal Sliced Melons & Citrus Selections

Farm Fresh Scrambled Eggs

French Toast with Maple Syrup & Fruit Berries Topping

Golden Breakfast Potatoes

Danishes & Muffins

Butter & Preserves

*\$43 per guest*

## **PIERSIDE CONTINENTAL**

Fresh Squeezed Florida Orange Juice and Assorted Fruit Juices

Infused Water, Cucumber, Mint, or Lemon Flavor

Freshly Cut Seasonal Fruit

Assorted Baked Pastries, Croissants, Danishes, and Muffins

Sliced Imported & Domestic Cheeses and Meats

Butter & Preserves

*\$31 per guest*

## **BREAKFAST ENHANCEMENTS**

By The Dozen \$34

*Bagels with Cream Cheese & Butter*

*Croissants, Danishes, and Muffins*

*Cinnamon Buns*

*Butter & Preserves*

Whole Fresh Seasonal Fruit \$3

Individual Yogurt & Granola Parfait \$4

Breakfast Sandwiches \$9

*Bagel with Scrambled Eggs, Bacon, & Cheese*

*BLT with Avocado, Bacon, Crisp Lettuce, Tomato*





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# BRUNCH

25 guest minimum

*Served with coffee, herbal tea selection, orange juice, and cranberry juice*

TWO ENTRÉES AND SIDE SELECTIONS

*\$39 per guest*

THREE ENTRÉES AND SIDE SELECTIONS

*\$47 per guest*

## INCLUDES

Fresh Seasonal Sliced Fruits

Biscuits with Chorizo Sausage Gravy

Freshly Baked Croissants

Butter and Preserves

## ENTRÉES

Eggs Royale Benedict

*Prosciutto, Poached Egg, and Hollandaise*

Caprese Avocado Toast

*Fresh Mozzarella Cheese, Cherry Tomatoes, Balsamic Glaze, Topped with Fried Egg, Avocado, and Salsa*

Mediterranean Omelet

*Diced Tomatoes, Sliced Olives, Feta Cheese, and Fresh Basil*

Chorizo Burrito Bowl

*Sauté Chorizo With Onions And Pepper Over Rice, Topped with Fried Egg, Avocado, and Salsa*

Golden Fried Chicken and Waffles

Ricotta Cheese Pancakes

*Topped with Berries or Bananas*

Penne Pasta

*Ala Vodka Sauce and Garlic Chicken*

Smoked Salmon Cream Cheese Panini

*Chive Cream Cheese, Red Onion, Capers, and Ciabatta Bread*

## SIDES

Rosemary Potatoes

Applewood Bacon and Sausage Link

Breakfast Hashbrown Casserole

Seasonal Vegetable Medley

Tuscan Salad Pasta

DESSERT *(Select One)*

Mini Assorted Petit Fours

Double Chocolate Brownies

Assorted of Fresh Baked Cookies -  
Chocolate Chip, Oatmeal Raisin, and Sugar  
Cookie





# LUNCH



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# LUNCH BUFFET

*15 guest minimum*

Includes: fresh coffee and iced tea  
Designed for one and a half hour of service

## **PASTA PARADISE STATION**

Choice of Pasta: Penne, Spaghetti or Bowtie  
Sauce Options: Marinara, Alfredo or Pesto  
Add- Ons: Grilled Chicken, Italian Sausage or Roasted Vegetables  
Toppings: Parmesan Cheese, Extra Virgin Olive Oil  
Served with Baked Garlic Knots

*\$45 per person*

## **MEDITERRANEAN MEZZE PLATTER**

Hummus and Tzatziki Dips served with Pita Bread or Pita Chips  
Add-ons: Falafel, Chicken, Lamb or Roasted Vegetables  
Assorted Olives, Feta and Mozzarella Cheese  
Fresh Cucumber and Tomato Salad

*\$43 per person*

## **GORMET SANDWICHES**

BLT: Bacon, Lettuce, Tomato, Garlic Aioli on Texas Toast  
Turkey & Cranberry with Brie Cheese on Ciabatta Bread  
Caprese: Mozzarella, Tomato, Basil, Balsamic Glaze  
on Baguette Bread  
Vegetarian Options With Roasted Vegetables and Hummus

*\$39 per person*

## **SWEET SOUTHERN BBQ**

Grilled BBQ Chicken or Pork Ribs  
Mac & Cheese Topped with Breadcrumbs  
Cole Slaw, Baked Beans and Roasted Corn  
Butter & Dinner Rolls  
BBQ Sauce; Sweet, Tangy or Spicy

*\$52 per person*

## **DESSERTS**

*All stations include a choice of:*  
Assortment of Freshly Baked Cookies; Chocolate Chip, Oatmeal Raisin, Sugar Cookies  
Mini Pastries: Eclairs, Fruit Tarts, Cream Puffs





# LUNCH ON THE GO

*15 guest minimum*

*Served with kettle chips or side of coleslaw,  
fresh whole fruit, and a jumbo chocolate chip cookie.  
Choice of assorted soft drinks or sparkling water*

## **CLUB SANDWICH**

Choice of Turkey or Ham, American or Swiss Cheese, Avocado Spread, Crisp Lettuce and Tomato

*\$23 per person*

## **VEGGIE WRAP**

Spinach Wrap, Balsamic Dressing, Grilled Zucchini and Yellow Squash, Roasted Peppers, Portobello Mushroom

*\$20 per person*

## **MEDITERRANEAN PITA**

Grilled Chicken or Falafel Patty, Arugula Tzatziki Sauce, Fresh Parsley, Feta Cheese, Tomatoes, Cucumbers, Red Onion, Kalamata Olives

*\$26 per person*

## **SEAFOOD OR CHICKEN CROSSIANT**

House Made Seafood and Chicken Salad served on Croissant with Crisp Lettuce Leaf

*\$30 per person*

## **LONGBOARD SANDWICH**

Choice of Turkey, Ham, Roast Beef or Prosciutto served on a Hoagie Roll with American, Swiss or Provolone Cheese, Mayonnaise or Spicy Mustard Spread, Crisp Lettuce and Tomato

*\$18 per person*





# COFFEE BREAKS



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# COFFEE

*Can be added in addition to any of our buffet offering*

## BEVERAGE

Regular Coffee, Decaffeinated Coffee	\$59 per gallon
Freshly Brewed Hot or Iced Tea	\$44 per gallon
Lemonade or Orange Juice	\$29 per gallon
Infused Water w/Herbs or Fruit	\$9 per pitcher
Assorted Soft Drinks	\$4 each
Sparkling Water	\$5 each
Energy Drinks	\$6 each
Bottled Tropical Juices	\$5 each
Bottled Water	\$4 each

## ENHANCEMENTS / A LA CARTE

Fresh Baked Cookies or Chocolate Brownies	\$34 per dozen
Bavarian Pretzel Sticks with Cheese Sauce or Mustard	\$19 per dozen
Whole Fresh Seasonal Fruit	\$3 each
Assorted Candy Bars	\$4 each
Protein Bar	\$4 each





# DINNER



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# DINNER BUFFET

*25 guest minimum*

*Includes: coffee and iced tea*

## **BAYSHORE BUFFET**

### SALAD COURSE

Greek Salad - feta cheese, kalamata olives, tomatoes, cucumbers, oregano, lemon vinaigrette dressing

### ENTRÉE

Fresh Seafood or Chicken Salad

Lemon Herb Grilled Chicken

Baked Salmon

*served with lemon dill sauce*

Lamb Kebobs

*served with mint-yogurt sauce*

### SIDES

Roasted Garlic Potatoes

Grilled Vegetables

Herb Parmesan Couscous

Butter & Dinner Rolls

Chef's Assorted Dessert Table

*\$89 per person*

## **FESTA ITALIAN BUFFET**

### SALAD COURSE

Caesar Salad

Antipasto Platter - assorted cured meats, cheeses, olives, roasted vegetables, marinated artichokes

### ENTRÉE

Chicken Marsala

Shrimp Scampi

### SIDES

Italian Sausage & Peppers

Stuffed Small Portobello Mushrooms

Garlic Knots

Chef's Assorted Dessert Table

*\$78 per person*

## **STEAK & KNIFE**

### STARTERS

Caesar or House Salad

Tomato Bisque

### ENTRÉE

Filet Mignon served with Demi-Glaze Sauce

Herb Roasted Chicken Breast

### SIDES

Truffle Mashed Potatoes

Grilled Asparagus wrapped in Prosciutto

Roasted Corn

Butter & Dinner Rolls

Chef's Assorted Dessert Table

*\$99 per person*



# PLATED DINNER

30 guest minimum  
\$110 per person

*Includes:*  
Fresh Bread & Butter  
Coffee  
Iced Tea

## SALAD COURSE – *Choose One*

Baby Spinach, Gorgonzola, Shaved Red Onions with Dried Apricots, Sliced Strawberries, and Candy Walnuts

Antipasto Salad, Prosciutto, Salami, Mozzarella, Marinated Mushroom, and Artichoke Hearts, Fresh Mozzarella and Tomato Caprese, Fresh Basil, Balsamic Dressing

Caesar Salad with Garlic Croutons

## DESSERT COURSE – *Choose One*

New York Style Cheesecake

Tiramisu

Carmel Sea Salt Brownies

Lemon Square Bars

## ENHANCEMENTS

Additional Protein Choice *\$8 per guest*

Additional Sides *\$6 per guest*

Additional Dessert *\$6 per guest*

Sparkling Water *\$5 per guest*

Soft Drinks *\$4 per guest*

## ENTRÉE COURSE – *Choose One*

Grilled Fillet Mignon with Mushroom Demi-Glaze, Crispy Sea Salt Potatoes, and Parmesan Asparagus

Oven Roasted Chicken and Tomatoes with Herbs de Provence, Rosemary Redskin Potatoes, and South Style Green Beans

Marinated Bone in Pork Chop, Wild Rice Pilaf, and Roasted Broccolini

Grilled Salmon, Mushroom Risotto, and Seasonal Vegetables

Ravioli in Vodka Sauce with Portobella Mushroom and Roasted Vegetables

Lemon Butter Flounder Served with Pilaf Rice and Broccolini

Prime Hanger Steak with Garlic Mashed Potato and Parmesan Asparagus





# RECEPTION



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# RECEPTION

## CANAPES TRAYS

*Serves approximately 25 guests*

### CHILLED TRAYS

Caprese Skewers \$95

Chicken Salad Sliders \$95

Smoked Salmon Bruschetta \$109

Filet Skewers \$109

Strawberry Goat Cheese Bruschetta \$95 Ahi

Tuna Poke Shots \$109  
*raw tuna marinated soy sauce,  
sesame oil, and onion*

### HOT TRAYS

Boursin Mushrooms \$95

Tempura Shrimp \$109

BBQ Meatballs \$95

Hoisin Chicken Skewers \$95

Crab Cakes \$109

Mini Spring Rolls \$95

Veggie Kababs \$95

Strawberry Phyllo Bites \$95

## STATIONARY DISPLAYS

*Serves approximately 20 guests*

### CHARCUTERIE DISPLAY \$159

Cheese, Cured Meats, Relishes and Condiments  
With Herb Ciabatta Crostini, and Gourmet Crackers

### SHRIMP COCKTAIL \$109

Jumbo shrimp, Rosa Cocktail Sauce, and Fresh Lemons

### MEDITERRANEAN STATION \$95

Toasted Breads with Traditional Tomato, Hummus,  
Artisan Cheeses, Artichokes and Arugula

*Serves approximately 35-40 guests*

### CLASSIC CHEESE DISPLAY \$109

Cheese with Honey, Quince Paste, and Gourmet Crackers

### ARTICHOKE & SPINACH DIP \$109

Warm Blend of Artichokes and Spinach, Mozzarella Cheese,  
Crostini, and Garlic Pita Chips

### VEGETABLE CRUDITES DISPLAY \$99

Assorted Seasonal Vegetables individually presented with House  
Made Chips

### SEASONAL FRUIT DISPLAY \$99

Freshly Sliced Seasonal Fruit with House Made Dips





# RECEPTION

*20 guest minimum*

*\*requires an attendant fee of  
\$75 per attendant*

## CARVING STATIONS

### APPLE MUSTARD GLAZED HAM

Rolls and Whole Grain Mustard

*\$15 per guest*

### ROASTED PRIME RIB

Rolls, Horseradish, and Dijon Mustard

*\$18 per guest*

### SMOKED TURKEY BREAST

Wheat Rolls and Cranberry Chutney

*\$15 per guest*

### PORK LION

Apple Cider Demi-Glaze Rolls

*\$15 per guest*

## ACTION STATIONS

### PASTA STATION

Cheese Tortellini, Penne Pasta and Farfalle with Roasted Garlic Alfredo Sauce, Marinara Sauce, and Parmesan Cheese

*\$12 per guest*

*add grilled chicken +4 per guest*

### BAKED POTATO BAR

Choice of toppings: Whipped Butter, Gravy, Sour Cream, Scallions, Bacon, Steamed Broccoli, Pepper Jack, Shredded Cheddar Cheese

*\$12 per guest*

### SALAD BAR

Romaine Lettuce, Spring Mix, Kale, Bacon Bits, Kalamata Olives, Chick Peas, Beets, Feta Cheese, Mozzarella Cheese, Red Onion, Cherry Tomato, Apricots, Cucumber, Lemon Vinaigrette, Ranch Dressing, and Balsamic Dressing

*\$15 per guest*

*add chicken +4 per guest*

*add steak +5 per guest*





# BEVERAGES



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# BEVERAGE OFFERINGS

## BAR BEVERAGE SERVICE

*minimum of 2 hours required*

All bars require a \$150 bartender fee & \$25 per hour cashier fee.

*\*Pricing and brands are subject to change.*

## WHITE WINE SELECTION

Sauvignon Blac  
Pinot Grigio  
Chardonnay  
Sparkling

## RED WINE SELECTION

Pinot Noir  
Merlot  
Cabernet Sauvignon  
Red Blend

## DOMESTIC BEER (*canned*)

Bud Light  
Budweiser  
Michelob Ultra  
Sam Adams Boston Lager

## IMPORTS (*canned*)

Corona  
Modelo Especial  
Stella Artois  
Dos Equis

## CRAFT BEER

Shock Top  
Angry Orchard Hard Cider  
Truly Hard Seltzer Wild Berry  
Twisted Tea  
High Noon

## HOUSE BRAND SPIRITS

SKYY Vodka  
Tito's Vodka  
New Amsterdam Gin  
Tanqueray  
Jim Beam Bourbon  
Jameson Irish Whiskey  
Mi Campo Blanco Tequila  
Captain Morgan Spiced Rum  
Rum Heaven  
Dewar's White Label Scotch

## PREMIUM BRAND SPIRITS

Grey Goose Vodka  
Ketel One Vodka  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Don Julio Blanco Tequila  
Bacardi Superior Rum  
Jack Daniels Tennessee Whiskey  
Jonnie Walker Black Lable Scotch



# BEVERAGE & COCKTAILS

## BAR BEVERAGE SERVICE

*minimum of 2 hours required*

All bars require a \$150 bartender fee & \$25 per hour cashier fee.

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## CASH BAR BY CONSUMPTION

*cost per drink*

Bloody Mary Bar \$16  
 Premium Tomato Juice, Selection of  
 Spirits, Tito's Vodka, Casamigos  
 Tequila, Tanqueray Gin, and an  
 array of garnishes

Mimosa Bar \$10  
 Served with assorted fresh fruits and  
 juices

Mojito Bar \$14  
 Bacardi Rum with assorted fresh  
 fruit and mint leaves

## CASH BAR BY CONSUMPTION

*cost per drink*

Premium Brand Cocktails \$14

House Brand Cocktails \$12

Wine By The Glass \$9

Imported Bottle Beer \$7

Domestic Bottle Beer \$6

Craft Beer \$8

Mocktails \$5

Bottled Water \$4

Assorted Sodas \$4

## HOURLY BAR

*each additional hour +8  
 bottled water and soda included*

### HOUSE BRANDS

Two Hours \$29

Three Hours \$34

### PREMIUM BRANDS

Two Hours \$38

Three Hours \$43

### BEER & WINE

Two Hours \$23

Three Hours \$28





# AUDIOVISUAL



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# AUDIOVISUAL

*All audiovisual rentals are subjected to 22% service charge and 7% tax.*

*Price listed per day*

*Details for the most up to date pricing, we kindly ask that you speak with our sales coordinator\**

LCD Projector and Screen \$275  
*Add speaker \$300 per day*

Flip Chart with Marker \$25

American Flag \$30

Microphone \$150

Polycom \$120

Podium \$50

Extension Cable \$10

HDMI Cable \$10

Dance Floor *price varies\**

6 Up Lights *price varies\**



# ADDITIONAL INFORMATION

## **FOOD AND BEVERAGE**

AC Hotel Naples 5<sup>th</sup> Avenue is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. If liquor is requested for your event, the legal drinking age is 21 year of age on the date of the event

## **BANQUET SERVICE CHARGE AND SALES TAX**

All food and beverage purchases, meeting room rental, audio visual and equipment rentals are subject to 22% Banquet Service Charge and applicable Sales tax, currently at 7%.

## **GUARANTEES**

Final guarantees for food and beverage purchases are due 3 business days prior to the start date of your event. Should no guarantee be provided the contracted guest count will be used as the final guarantee. Guarantees can not be lowered within 3 business days prior to your event. Should your guest count increase, please contact your event specialist immediately, as last-minute increases may be subject to menu modification due to food availability.

## **FUNCTION ROOM ASSIGNMENTS**

Room assignments are made accordingly to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from the expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

## **BILLING**

An acceptable form of payment must be agreed upon during the initial booking arrangement. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or a completed credit card authorization form. The estimated balance of the program will be billed to the credit card on file 72 hours prior to the event, based upon the number of guests in the final guarantee, meeting room rental, audio-visual services and applicable tax and service charges. Any additional charges or rebates will occur up to 48 hours after the conclusion of the event.

## **SECURITY**

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

## **DECORATIONS**

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

## **RESET FEES**

A fee of \$300.00 will apply if room set is changed on the day of the program from what is outlined in the set-up requirements on the banquet event order.