



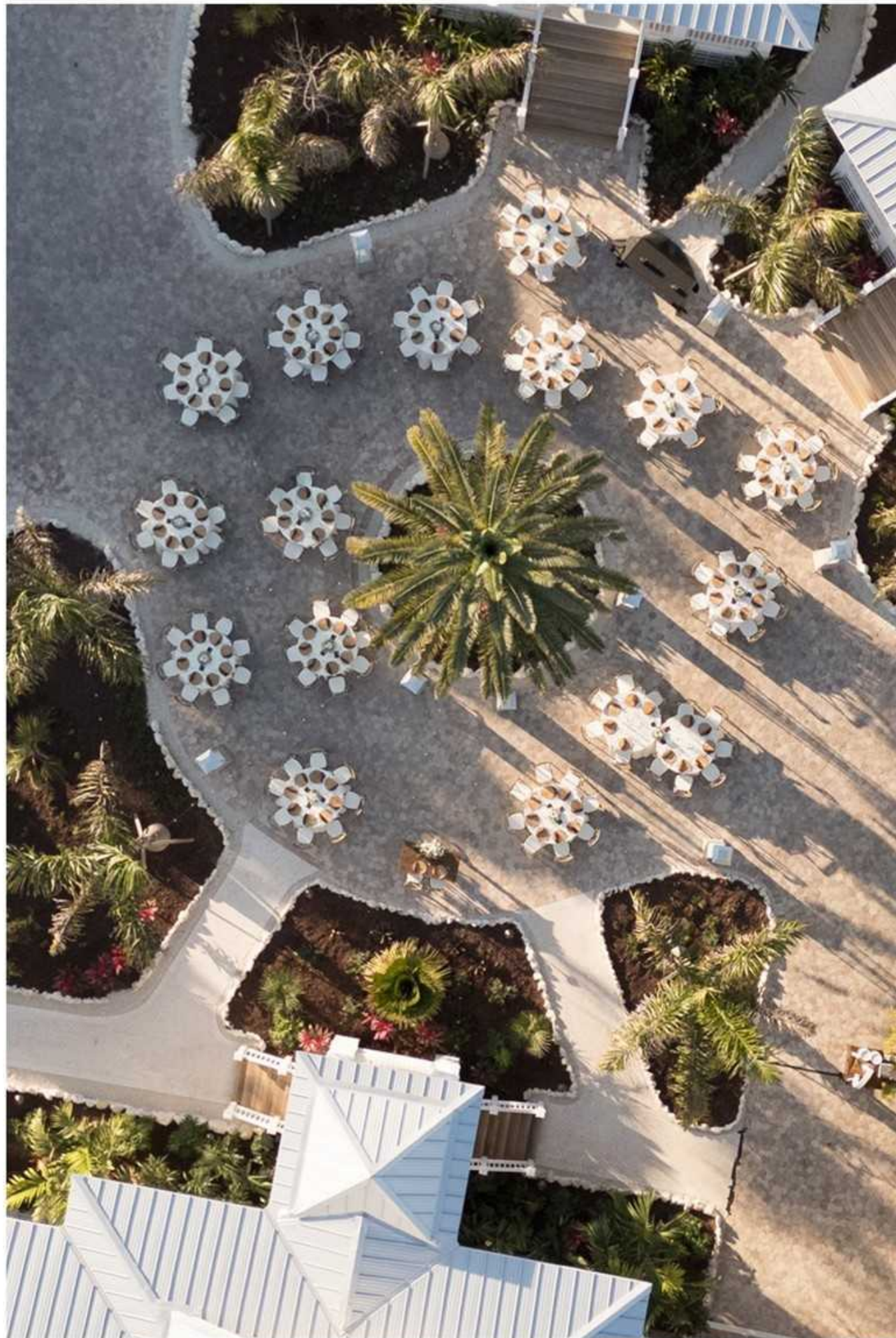
# ALBURY LANDING

*Barefoot Luxury Awaits*

AT THE KEYS' MOST EXCLUSIVE ESTATE

CATERING COLLECTIONS BY





# INFUSING *Joy* INTO EVERY CELEBRATION

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Our collaboration is all about infusing joy and esthetique into every aspect of your culinary experience. From vibrant flavors to creative presentations, we bring a sense of delight to your event. With a commitment to excellence and a passion for joy-filled celebrations, we go beyond traditional catering to create memorable moments that last a lifetime. Let us be your guides on this joyful culinary journey, where every bite is filled with happiness and every moment is a celebration.



# COLLECTION INCLUSIONS

## CATERING SERVICES (5 HOURS TOTAL)

Includes one-hour cocktail hour and four-hour reception  
Dedicated event manager for menu design and rental selection  
On-site catering coordinator and professional service staff

### CATERING INCLUDES:

- Choice of five hors d'oeuvres
- Salad course
- Buffet or plated dinner options
- Your choice of accompaniments
- (Vegan, vegetarian, and gluten-free meals available upon request)
- Family-style bread and butter service
- Complimentary buttercream wedding cake
- Tableside water service
- Bar service
- Complimentary tasting for up to four guests upon booking

### RENTALS INCLUDE:

- Welcome table
- Cake table
- Sweetheart table
- Reception tables: 8' rectangular or 60" round tables
- Rustic wood farm tables available at an additional \$100 each
- Reception chairs (resin folding, Chiavari, cross-back, or ghost chairs)
- Linens and napkins in your choice of color
- Charger plates
- Tabletop glassware
- Flatware in silver or gold



# RENTALS *included in our collections*



CLEAR  
CHIAVARI



WHITE  
CHIAVARI



GOLD  
CHIAVARI



MAHOGANY  
CHIAVARI



WHITE WOOD GARDEN



NATURAL WOOD GARDEN



MAHOGANY WOOD GARDEN



GHOST CHAIR



WOOD CROSS BACK



60" ROUND  
SEATS 6-8



8FT. RECTANGULAR  
SEATS 6-8



RUSTIC FARM TABLE  
SEATS 8-12  
\*AT AN ADDITIONAL \$100.00 PER TABLE

# TABLETOP *Enhancements*



WAVED ACRYLIC



GOLD OR SILVER ACRYIC



SCALOPPED EDGE



GOLD UTENSILS



ASSORTED SELCTION OF GLASS CHARGERS



LACE EMBOSSED  
BLUSH



BOHO PLACEMATS



SILVER UTENSILS

# SAVOR THE JOY:

*Select your Culinary Journey*

Discover joy in every bite with A Joy catering as you craft your perfect menu.  
Enjoy exploring our diverse menus or let us create a custom culinary  
experience tailored to your taste.

Inquire to learn more about our personalized menu options!

## COLLECTIONS:

GARDEN \$125.00++ per person

PALM \$135.00++ per person

OCEAN \$155.00++ per person

Pricing incurs 22% service charge and sales tax: Not inclusive of staffing.

Staffing costs will be based on contracted guest count.



# LET'S SELECT YOUR *Hors D'oeuvres*

PLEASE SELECT FIVE OPTIONS

## SEAFOOD

TUNA TARTARE (DF)

PRESENTED ON A WONTON CRISP

GINGERED WHITEFISH CEVICHE (DF)

PRESENTED ON A WONTON CRISP

COCKTAIL SHRIMP (GF) (DF)

OFFERED WITH A SPICY COCKTAIL SAUCE

BLACKENED SHRIMP SKEWERS (GF) (DF)

OFFERED WITH LEMON PEPPER AIOLI

SCALLOP BLT (DF)

WITH BACON AND GRAPE TOMATO, FINISHED WITH  
BASIL MAYO AND MICROGREENS

## BEEF

MINI SLIDERS

WITH CHEDDAR CHEESE AND KETCHUP

SHORT RIB TACO (DF)

WITH CHIMICHURRI

KOREAN BBQ BEEF SKEWER

OFFERED WITH A RICH PEANUT DIPPING SAUCE

BEEF EMPANADITAS

OFFERED WITH CHIPOTLE AIOLI

SIRLOIN MEATBALLS (DF)

OFFERED WITH SWEET THAI CHILI

FRANKS EN CRUTE

TENDER BEEF FRANKS WRAPPED IN PUFF PASTRY





## CHICKEN

GUAVA BBQ CHICKEN SKEWERS  
OFFERED WITH SPICY ROASTED CORN AND  
AVOCADO DIP

CHICKEN EMPANADITAS  
OFFERED WITH CHIPOTLE AIOLI

CHICKEN MEATBALLS (DF)  
OFFERED WITH SWEET THAI CHILI BEEF

SOUTHERN FRIED CHICKEN POP (DF)  
GLAZED WITH AN APRICOT JAM OFFERED

## PORK

CUBAN SANDWICH BITES  
LAYERS OF HAM, PORK, PICKLES AND SWISS  
CHEESE PRESSED BETWEEN PETIT CUBAN BREAD  
AND GARNISHED WITH PICKLED MUSTARD SEEDS

STEAMED PORK DUMPLINGS (DF)  
SERVED ON AN ASIAN SPOON WITH PONZU SAUCE

CANDIED BACON SKEWERS (DF)

## VEGETARIAN/VEGAN

CAPRESE SKEWER  
GRAPE TOMATOES, BASIL AND BOCCONCINI  
MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION

WATERMELON CUBE (GF)  
WITH FETA CHEESE, BALSAMIC REDUCTION AND MICRO  
MINT

BEET HUMMUS (V) (GF) (DF)  
PRESENTED ON CUCUMBER, TOPPED WITH OLIVE DUST

EGGPLANT BRUSCHETTA  
FINISHED WITH CREAMY GOAT CHEESE

VEGETABLE SPRING ROLLS (V) (GF) (DF)  
WRAPPED IN RICE PAPER OFFERED WITH GINGER-SOY  
VINAIGRETTE

SWEET POTATO AND WALNUT BEIGNETS (V)  
OFFERED WITH JACK DANIEL'S DIPPING SAUCE

MINIATURE TEQUEÑOS  
TRADITIONAL LATIN PASTRY OF SAVORY DOUGH  
WRAPPED CHEESE

CARAMELIZED PEAR FLATBREAD  
WITH CARAMELIZED ONION AND BLEU CHEESE

GOLDEN MUSHROOM RISOTTO KISSES  
WRAPPED IN CRISP PHTLLO AND FINISHED WITH GOLD  
DUST

SPANAKOPITA  
CRISPY PHTLLO PASTRY FILLED WITH RICOTTA CHEESE  
AND SPINACH

# LET'S SELECT YOUR *Salad*

## CHOOSE ONE

### FLORIBBEAN SALAD

Mixed greens with strawberries, grilled pineapple, caramelized pecans, and goat cheese with a passion fruit vinaigrette

### MIXED GREENS

With cucumber, feta cheese, red onion, grape tomato, olives and Greek dressing

### GREEK SALAD

Tomato and cucumber with feta cheese

### CLASSIC GARDEN SALAD

Fresh greens with tomato, cucumber, carrots, crisps and vinaigrette du jour

### CLASSIC CAESAR SALAD

Romaine lettuce tossed with classic Caesar dressing and croutons





# GARDEN *Collection*

DINNER BUFFET OR PLATED SINGLE ENTRÉE

## PROTEIN SELECTIONS

Please select (1) for plated or (2) for buffet

- Parsley Pesto Marinated Flank Steak
- ChurrSaco with Chimichurri
- Bourbon Glazed Tenderloin Tips
- Tuscan Grilled Chicken
- Herb Crusted Chicken Breast
- Grilled Chicken Chimichurri
- Yogurt Cilantro Chicken
- Pan Roasted Salmon with Lemon Caper Sauce
- Pesto Encrusted Salmon
- Grilled Salmon Filet with Lemon Herb Butter
- Citrus Grilled Mahi with Charred Tropical Salsa
- Herbed Grilled Shrimp with Coconut Yogurt Sauce

## SIDE OPTIONS

Please select (1)

- Roasted Baby Baked Potatoes
- Parsley Red Bliss Potatoes
- Potato Gratin
- Roasted Garlic Mashed Potato
- Creamy Mashed Potato
- Za'atar Spiced Sweet Potato and Root Vegetable Blend
- Cilantro Lime Rice
- Tropical Fried Rice
- White Rice
- Yellow Rice

## VEGETABLE OPTIONS

Please select (1)

- Garlic Green Beans
- Zucchini and Squash Sauté
- Roasted Heirloom Carrots
- Seasonal Vegetables
- Roasted Cauliflower
- Roasted Asparagus



# PALM *Collection*

## PLATED PRE-SELECTED CHOICE ENTRÉE

### PROTEIN SELECTIONS

Please select (2) to offer your guests choice of one

- Churrasco with Chimichurri
- Grilled Tri-Tip with Italian Salsa Verde
- Bourbon Glazed Tenderloin Tips
- Grilled Tri-Tip with Chimichurri
- Tuscan Grilled Chicken
- Herb Crusted Chicken Breast
- Grilled Chicken Chimichurri
- Yogurt Cilantro Chicken
- Pan Roasted Salmon with Lemon Caper Sauce
- Pesto Encrusted Salmon
- Grilled Salmon Filet with Lemon Herb Butter
- Blackened Island Spiced Shrimp
- Citrus Grilled Mahi with Charred Tropical Salsa
- Citrus Island Spiced Shrimp
- Herbed Grilled Shrimp with Coconut Yogurt Sauce

### SIDE OPTIONS

Please select (1)

- Roasted Baby Baked Potatoes
- Parsley Red Bliss Potatoes
- Potato Gratin
- Roasted Garlic Mashed Potato
- Creamy Mashed Potato
- Za'atar Spiced Sweet Potato and Root Vegetable Blend
- Cilantro Lime Rice
- Tropical Fried Rice
- White Rice
- Yellow Rice

### VEGETABLE OPTIONS

Please select (1)

- Garlic Green Beans
- Zucchini and Squash Sauté
- Roasted Heirloom Carrots
- Seasonal Vegetables
- Roasted Cauliflower
- Roasted Asparagus



# OCEAN *Collection*

## DUET ENTRÉE

### PROTEIN SELECTIONS

Please select (2) to offer your guests

- Marinated Flank Steak
- Churrasco
- Grilled Tri-Tip
- Tenderloin Tips
- Tuscan Grilled Chicken
- Herb Crusted Chicken Breast
- Grilled Chicken
- Pan Roasted Salmon
- Pesto Encrusted Salmon
- Grilled Salmon Filet
- Citrus Grilled Mahi
- Grilled Mahi
- Blackened Island Spiced Shrimp
- Citrus Island Spiced Shrimp
- Herbed Grilled Shrimp

### SAUCE OPTIONS

Please select (1)

- Chimichurri
- Italian Salsa Verde
- Bourbon Glaze
- Yogurt Cilantro
- Lemon Caper Sauce
- Lemon Herb Butter
- Charred Mango Salsa
- Coconut Yogurt Sauce

### SIDE OPTIONS

Please select (1)

- Roasted Baby Baked Potatoes
- Parsley Red Bliss Potatoes
- Potato Gratin
- Roasted Garlic Mashed Potato
- Creamy Mashed Potato
- Za'atar Spiced Sweet Potato and Root Vegetable Blend
- Cilantro Lime Rice
- Tropical Fried Rice
- Herbed Rice Pilaf
- White Rice
- Yellow rice

### VEGETABLE OPTIONS

Please select (1)

- Garlic Green Beans
- Zucchini and Squash Sauté
- Roasted Heirloom Carrots
- Seasonal Vegetables
- Roasted Cauliflower
- Roasted Asparagus

# BAR PACKAGES



*Beer & Wine \$35.00++*

FIVE HOUR OPEN BAR:  
(1) Hour Cocktail  
(4) Hour Reception

**INCLUDES:**

House Red and White Wines  
Domestic and Imported Beers  
Soft Drinks

Glassware Package @\$8.00 ++ pp  
Additional Hour of Bar @\$15.00 ++ pp



*House \$50.00++*

FIVE HOUR OPEN BAR:  
(1) Hour Cocktail  
(4) Hour Reception

**INCLUDES:**

Tito's Vodka, Bacardi Superior Rum,  
Tanqueray Gin, Johnnie walker Black Label  
Blended Scotch, Makers Mark Bourbon,  
Espolon Blanco Tequila, House Red and White  
Wines, House Prosecco, Imported and  
Domestic Beers, Soft Drinks, Spring Water,  
Mixers, Juices, Fruit Garnish, Ice.

**\*NO SHOTS INCLUDED IN THE BAR\***

(1) Signature Drink: to be served at the bar  
during reception

Glassware Package @\$8.00 ++ pP  
Additional Hour of Bar @\$20.00 ++ PP



*Premium \$70.00++*

FIVE HOUR OPEN BAR:  
(1) Hour Cocktail  
(4) Hour Reception

**INCLUDES:**

Grey Goose Vodka, Bacardi Superior Rum,  
Tanqueray Gin, Johnnie walker Black Label  
Blended Scotch, Woodford Reserve Double  
Oaked Bourbon, Makers Mark Bourbon,  
Patron Silver Tequila, House Red and White  
Wines, House Prosecco, Imported and  
Domestic Beers, Soft Drinks, Sparkling and  
Still Water, Mixers, Juices, Fruit Garnish, Ice.

**\*NO SHOTS INCLUDED IN THE BAR\***

(2) Signature Drinks: to be served at the bar  
during reception

Glassware Package @\$8.00 ++ pP  
Additional Hour of Bar @\$25.00 ++ PP



## SIGNATURE *Drinks*

### PASSION FRUIT MOJITO

White rum, passion fruit juice, lime, and muddled basil, finished with fresh mint

### LAVENDER MARGARITA

Tequila, lime juice, lavender syrup, finished with fresh lavender sprig

### CUCUMBER MINT COOLER

Gin, cucumber, mint, and elderflower, finished with cucumber garnish

### MOSCOW MULE

Vodka, ginger beer, lime, garnished with lime wedge

### OLD FASHIONED

Bourbon and bitters garnished with orange peel

## GREETING DRINK *Add-on*

\$12++ PER GUEST

PLEASE SELECT (1) TO BE PASSED UPON GUEST  
DURING COCKTAIL HOUR

### HUGO

House Prosecco, elderflower, lime, lemon, and mint

### MOJITO + PASSION FRUIT ICE CUBE

White rum, lime, muddled basil, and fresh mint, finished with an herb-infused passion fruit ice cube

### CLASSIC MARGARITA

Tequila, lime juice, triple sec, garnished with lime wheel

### LYCHEE MARTINI

Vodka, lychee, simple syrup, and lemon, finished with rose petals

*For a detailed proposal please contact*

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**aJOY**  
CATERING • EVENTS • DESIGN