

2026 CATERING MENU

 VyStar BALLPARK



WELCOME



VyStar BALLPARK

Welcome to VyStar Ballpark, a year-round premium event venue and home of the Jacksonville Jumbo Shrimp, the 2025 Triple A National Champions!

We are honored that you are considering the ballpark as your event venue and we look forward to working with your team to create the best experience for your guests.

Our Chef and Culinary Operations Manager, Erin Whittaker, as well as the entirety of the Hospitality and Special Events departments, take immense pride in offering in-house catering services and the ability to provide a la carte items, packaged menus, and uniquely curated selections for any event style and theme.

As you review the options, please let a member of our team know if you have any questions. If you would like to build a menu with our chef and culinary team that is exclusive to your event, please inquire with David about those services.

Again, we are thrilled to be working with you! Our Catering Menu is truly just a snapshot of what we are capable of and what kind of experiences we have the ability to provide, so reach out if what you are looking for is not listed in this packet.

Thank you for considering us for your event!

Sincerely,

Jumbo Shrimp Events Team

Contact Us!



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BREAKFAST PACKAGES

Price is Per Person, Served as a Buffet

CONTINENTAL

Pastries & Muffins
Bagels with Cream Cheese
Fresh Fruit Platter
\$20/Guest

AMERICAN CLASSIC

Scrambled Eggs
Bacon **or** Sausage
Toast - White & Wheat
Breakfast Potatoes **or** Grits
Fresh Fruit Platter
\$25/Guest

SOUTHERN COMFORT

Shrimp & Grits
Fried Chicken **or** Chicken Tenders
Waffles **or** Pancakes
Biscuits **or** Toast
Breakfast Casserole
Fresh Fruit Platter
\$30/Guest

BREAKFAST PACKAGES

Price is Per Person, Served as a Buffet

BRUNCH

French Toast or Waffles

Quiche Selection (2)

See Next Page

Bacon or Sausage

Yogurt Parfait Bar

Fresh Fruit Platter

\$28/Guest

BUILD-YOUR-OWN

Breakfast Sandwiches/Wraps

Bagel Bar with Cream Cheeses

Yogurt Parfait Bar

Fresh Fruit Platter

\$22/Guest

Optional Premium Add-Ons:

-Smoked Salmon Set

\$10/Guest

-Shrimp & Grits

\$10/Guest

BREAKFAST A LA CARTE

Price is Per Person, Served as a Buffet

BAKERY & BREADS

Assorted Pastries & Muffins | **\$5/Guest**

Pull-Apart Monkey Bread | **\$5/Guest**

Assorted Bagels & Cream Cheese | **\$6/Guest**

HOT BREAKFAST

Quiche Selection:

-Broccoli Cheddar

-Ham & Cheese

-Vegetable Medley

\$6/Guest/Quiche

Shrimp & Grits | **\$10/Guest**

Breakfast Casserole | **\$8/Guest**

French Toast | **\$4/Guest**

Waffles | **\$4/Guest**

Pancakes | **\$4/Guest**

PROTEINS

Bacon or Sausage | **\$5/Guest**

Chicken Tenders | **\$6/Guest**

Fried Bone-In Chicken | **\$8/Guest**

BREAKFAST A LA CARTE

Price is Per Person, Served as a Buffet

FRESH & COLD

Fresh Fruit Platter | **\$13/Guest**

Yogurt Parfait Bar | **\$15/Guest**

BUILD-YOUR-OWN STATIONS

Breakfast Sandwich & Wrap Station

Tortillas, Toast and English Muffins

Bacon or Sausage

Scrambled Eggs & Cheese

\$8/Guest

Premium Bagel Bar

Assorted Bagels

Cream Cheeses

Smoked Salmon

Avocado

Capers

Shaved Red Onion

\$10/Guest



VyStar BALLPARK

BREAKFAST BEVERAGES

Price is Per Person, All Beverage Packages come with Ice Water Tower.

COFFEE & TEA BARS

Small Group Hot Beverage Bar

Coffee with Assorted Pods, Sugar & Sugar Substitute Packets, Creamer, and Assorted Tea Bags

Recommended for 20 Guests or Less

\$7/Guest

Large Group Hot Beverage Bar

Insulated Dispensers with Coffee and Hot Water, Tea Packets, Sugar & Sugar Substitute Packets, and Creamer

\$6/Guest

JUICE BAR

Carafes of Apple and Orange Juice

\$10/Guest

FULL BEVERAGE EXPERIENCE

Coffee, Tea and Juice Bar

\$15/Guest

BOXED LUNCHES

Price is Per Person

SELECT ONE

Sandwiches

Turkey and Cheese with Lettuce and Tomato

Ham and Cheese with Lettuce and Tomato

Wraps

Chicken Caesar

Hummus & Veggie (Vegan/Vegetarian)

INCLUDES

Sides

Assorted Chips

Whole Apples

SELECT ONE

Desserts

Fresh Baked Cookies

Brownies

Blondies (Contains Nuts)

\$18/Guest

BUFFET LUNCHES

Price is Per Person

SANDWICHES & WRAPS

All of the Following:

Assorted Turkey and Ham With Lettuce, Onion and Tomato, Served on White and Wheat

Chicken Caesar Wraps

Hummus and Veggie Wraps

Choose Three Sides:

Fresh Fruit Salad or Whole Apples & Oranges

Assorted Chips

Potato Salad

Coleslaw

Salad Bar with Fresh Toppings and Dressings

Choose One Dessert:

Dessert Bite Assortment

Fresh Baked Cookies

Brownies

\$22/Guest

BUFFET LUNCHES

Price is Per Person

BAR-B-QUE LUNCH

Choose Two Proteins:

Brisket & Ribs

Pulled Pork

Sliced Turkey

Smoked Sausages

Choose Three Sides:

Baked Beans

Mac and Cheese

Potato Salad

Coleslaw

Fresh Fruit Salad

Also Includes:

Texas Toast

Variety of BBQ Sauces

Warm Fruit Cobbler

\$50/Guest



VyStar BALLPARK

BUFFET LUNCHES

Price is Per Person

HARBOUR HALL SIGNATURE

Choose Two Sliders:

Triple BBB
Chicken Parm
Portobello Mushroom
Shrimp Po' Boy
Smash Burger

Choose Two Flatbreads:

Caprese
Chicken Caesar
Hot Chicken
Hot Honey & Pork Belly

Choose Three Appetizers:

Jalapeno Popper Loaded Tots
Steak & Shrimp Nachos
Fried Pickle Spears
Fried Pork Belly
Triple Play Dip Platter
Jumbo Pretzel
Grilled Shrimp Skewers

\$45/Guest



VyStar BALLPARK

BUFFET LUNCHES

Price is Per Person

PREMIUM BALLPARK CLASSICS

Hamburgers & Hot Dogs

With Lettuce, Tomato, Onion, Sliced Cheeses, Coleslaw, Relish, Sautéed Peppers, Onions, and Mushrooms, Diced Onion, Shredded Cheese, Sauerkraut, Chili, Bacon, Jalapeños, Fried Onions, and Condiments

French Fries

Kettle Chips

Salad Bar

With Assorted Toppings and Dressings

Dessert

See Page 30 for Dessert Selections

One Selection Included in Price

\$40/Guest

BUFFET LUNCHES

Price is Per Person

CLASSIC ITALIAN COMFORT

Meatballs in Marinara

Chicken Cutlets in Alfredo

Penne and Spaghetti Pasta Bar

Roasted Vegetables

Garlic Breadsticks

Caesar Salad

With Side of Croutons

Dessert

See Page 30 for Dessert Selections

One Selection Included in Price

\$45/Guest

BUFFET LUNCHES

Price is Per Person

NACHO AND TACO BAR

Choice of Two of the Following Proteins:

Seasoned Ground Beef, Fajita Chicken, Sautéed Shrimp and Birria Pork

Nacho and Taco Bar

Corn Tortilla Chips and Flour Tortillas, with Lettuce, Tomato, Onion, Shredded Cheese, Pico de Gallo, Sour Cream, Jalapeños and Limes

Yellow Rice

Pinto Beans

Roasted Corn Salad

Roasted Corn, Pickled Red Onion, Avocado, Black Beans, Radish, Cotija Cheese, and Avocado Ranch Dressing

Dessert

See Page 30 for Dessert Selections
One Selection Included in Price

\$45/Guest or \$51/Guest for all 4 Proteins

APPETIZERS

Price is Per Person

SERVICE STYLES

Buffet Appetizers or Passed Appetizers

Additional Fees Apply for Passed, See Page 35 for Details

APPETIZER PACKAGES

The Starter

Best for Light Pre-Event Bites

Select 3 Appetizers

\$30/Guest

The Classic

Most Popular, Balanced Offering

Select 5 Appetizers

At Least 2 Hot Appetizers Recommended

\$50/Guest

The Premium

Heavy Reception or Cocktail-Style Event

Select 7 Appetizers

Includes up to 2 Premium Options

\$70/Guest

The Ultimate

Appetizers as the Main Food Experience

Select 9 Appetizers

Includes up to 3 Premium Options

\$100/Guest

APPETIZERS

Price is Per Person, A la Carte Pricing Available by Request

COLD APPETIZERS

Caprese Skewers

Cherry Tomatoes, Mini Mozzarella Balls and Basil

Classic Caprese Display

Beefsteak Tomatoes, Mozzarella Slices and Basil

Jumbo Shrimp Cocktail

Cowboy Caviar

Fresh Veggies and Bean Dip with Chips

Pimento Cheese with Crackers

Whipped Feta with Pita Chips

Hummus with Pita Chips and Crudité

Triple Dip Trio with Crudite and Pita Chips

Pimento Cheese, Whipped Feta, and Hummus

Premium Options:

Charcuterie Board

Assorted Cured Meats and Cheeses with Nuts, Olives,
Dried & Fresh Fruit and Crackers

Cheese Board

Assorted Artisanal Cheeses with Nuts, Olives, Dried & Fresh
Fruit and Crackers

***Please Note - Appetizer Presentation May Change
if Passed Appetizer Service is Selected.***



VyStar BALLPARK

APPETIZERS

Price is Per Person, A la Carte Pricing Available by Request

HOT APPETIZERS

Brie Bites

Phyllo Cups with Brie and Jam

Spinach & Artichoke Dip

Served with Crostini

Stuffed Mushrooms

Baby Bella Mushrooms with Boursin Cheese and
Herb Crust

Empanadas

Chicken or Beef with Baja Sauce

Fried Pickle Spears with Ranch

Fried Okra with Jalapeño Ranch

Fried Green Tomatoes with Remoulade

BBQ Glazed Meatballs

Premium Options:

Citrus Marinated Grilled Shrimp Skewers

Fried Pork Belly

Glazed in Million Dollar Sauce

***Please Note - Appetizer Presentation May Change
if Passed Appetizer Service is Selected.***

APPETIZERS

Price is Per Person, A la Carte Pricing Available by Request

HOT APPETIZERS

Sliders:

Triple BBB

Steak, Million Dollar Bacon, Bleu Cheese and
Garlic Aioli

Chicken Parm

Shredded Chicken in Marinara with Melted
Mozzarella Cheese

Portobello Cheddar

Sauteed Portobello Mushrooms and Onions with
White Cheddar and Garlic Aioli

Shrimp Po'Boy

Fried Jumbo Shrimp with Shredded Lettuce and
Diced Tomatoes, Drizzled with Cajun Aioli

Smash Burger

With Caramelized Onions, White Cheddar and
House Burger Sauce

***Please Note - Appetizer Presentation May Change if
Passed Appetizer Service is Selected.***



Vystar BALLPARK

DINNER

DINNER OPTIONS

Standard Buffet

Choose One Salad, One Entree,
Two Sides

Premium Buffet

Choose One Salad, Two Entrees,
Three Sides

Plated

Please Inquire About Plated
Options

**Dessert Priced Separately (Page 30)*

DINNER

AMERICAN TRADITIONAL

Salads:

Served as Build-Your-Own Bar

Caesar

Romaine with Shaved Parmesan and Croutons

Caprese

Sliced Tomato and Mozzarella with Basil and Balsamic

Italian

Iceberg Lettuce, Red Onions, Tomatoes, Olives and
Pepperoncini

Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Radish, Croutons and Dressings

Entrees:

Steak Bites

Marinated & Grilled Shoulder Loin

Roasted Chicken Quarters

Herb Roasted, Bone-In

Chicken Cutlets

With Lemon Butter Sauce

Pork Loin

Marinated & Roasted

Sauteed Shrimp

in Lemon, Butter, and Wine

White Fish Filets

Roasted with Herbs and Lemon



DINNER

Price is Per Person

AMERICAN TRADITIONAL

Premium Entrees:

Additional Cost Per Person

Rib Roast

Herb Roasted with Au Jus

Braised Short Ribs

Salmon Filets

Roasted with Dill and Lemon

Sides:

Wild Rice

Rice Medley

Lemon Orzo

Herb Roasted Potatoes

Red Skin-On Potatoes

Asparagus

Green Beans

Vegetable Succotash

Zucchini, Squash, Peppers, Onions and Lima Beans

Standard - \$55/Guest | Premium - \$70/Guest

DINNER

SOUTHERN SOUL & CAJUN FAVORITES

Salads:

Served as Build-Your-Own Bar

Bayou

Mixed Greens, Pickled Red Onions, Pickled Green Beans, Cowboy Caviar, Diced Tomatoes and Dressings

Cobb

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Egg, Shredded Cheese, Chopped Ham and Turkey, Croutons and Dressings

Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Radish, Croutons and Dressings

Entrees:

Fried Chicken

With Chicken Gravy

Smothered Pork Chops

With Pork Gravy

Meatloaf

With Brown Gravy

New Orleans BBQ Shrimp

Cajun Spiced Jumbo Shrimp, Sauteed in Louisiana BBQ Sauce

Jambalaya

With Chicken and Sausage



DINNER

Price is Per Person

SOUTHERN SOUL & CAJUN FAVORITES

Sides:

Mac and Cheese

Collared Greens

With Turkey Meat

Corn Ribs

Fried with Cajun Spices

Dirty Rice

Traditional Louisiana Style with Ground Pork and

Chicken Livers

Green Beans

Grits

Cheese Grits

Bean Succotash

Medley of Hearty Beans with Peppers and Onions

Mashed Potatoes

Red Skin Potatoes

Standard - \$45/Guest | Premium - \$60/Guest

DINNER

ITALIAN FAVORITES

Salads:

Served as Build-Your-Own Bar

Caesar

Romaine with Shaved Parmesan and Croutons

Antipasto

Mixed Greens and Romaine with Salami, Pepperoni, Soppressata, Provolone, Mozzarella, Artichoke Hearts, Roasted Red Peppers, Pepperoncini, Olives, Cherry Tomatoes, Shaved Red Onions and Dressings

Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Radish, Croutons and Dressings

Entrees:

Meatballs in Marinara

With Choice of Pasta in Olive Oil

Chicken Cutlets with Alfredo

With Choice of Pasta in Olive Oil

Shrimp Scampi

With Linguine

Traditional Lasagna

Vegetable Lasagna

Sausage & Peppers in Marinara

With Choice of Pasta in Olive Oil

DINNER

Price is Per Person

ITALIAN FAVORITES

Sides:

Grilled Vegetables

Asparagus, Peppers, Red Onion, Mushroom

Fried Eggplant

Thin Sliced in Italian Seasoned Batter

Sauteed Spinach

With Butter, White Wine, and Fresh Garlic

Broccolini

Roasted with Fresh Garlic & Herbs

Roasted Brussel Sprouts

Roasted with Fresh Garlic & Herbs

Roasted Rosemary Potatoes

Red Skin Potatoes

Standard - \$40/Guest | Premium - \$55/Guest

DINNER

GOURMET SMOKEHOUSE

Salads:

Served as Build-Your-Own Bar

Cobb

Iceberg Lettuce, Cherry Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Egg, Shredded Cheese, Chopped Ham and Turkey, Croutons and Dressings

BBQ Cobb

Mixed Greens and Romaine with Hard-Boiled Egg, Bacon Bits, Tomatoes, Shredded Cheese and Honey Mustard Dressing

Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Radish, Croutons and Dressings

Entrees:

Brisket

Additional \$15 Per Guest

Ribs

BBQ Pulled Pork

Sliced Smoked Turkey

Assorted Smoked Sausages

DINNER

Price is Per Person

GOURMET SMOKEHOUSE

Sides:

Baked Beans

Warm Potato Salad

With Bacon and Caramelized Onion Glaze

Mac & Cheese

Coleslaw

Southern-Style

Deviled Egg Potato Salad

Collard Greens

Candied Yams

Standard - \$55/Guest | Premium - \$70/Guest

DINNER

TRADITIONAL HOLIDAY

Salads:

Served as Build-Your-Own Bar

Caesar

Romaine with Shaved Parmesan and Croutons

Caprese

Tomato and Mozzarella with Basil and Balsamic

Italian

Iceberg Lettuce, Red Onions, Tomatoes, Olives and
Pepperoncini

Garden

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion,
Shredded Carrots, Radish, Croutons and Dressings

Entrees:

Sliced Turkey

With Turkey Gravy

Sliced Spiral Ham

With Honey Glaze

Pork Loin

With Pork Gravy

DINNER

Price is Per Person

TRADITIONAL HOLIDAY

Sides:

Mashed Potatoes

Red Skin Potatoes

Sweet Potatoes

Roasted with Butter and Honey

Roasted Red Potatoes

Herb Roasted

Stuffing

Traditional Style

Green Beans

With Shallots and Garlic

Roasted Broccolini

Roasted with Fresh Garlic & Herbs

Mac and Cheese

Also Includes Dinner Rolls

Standard - \$50/Guest | Premium - \$65/Guest



VyStar BALLPARK

DESSERT

Price is Per Person

Banana Cream Pie Shooters

Chocolate Silk Pie Shooters

Red Velvet Cupcakes

Hummingbird Cupcakes

Carrot Cake Cupcakes

Assorted Dessert Bites

Some Contain Nuts

Sliced Sheet Cake

Choice of Chocolate, Red Velvet, or Carrot

Holiday Cookies

Sliced Pie

Choice of Apple, Pumpkin, Pecan, or Berry

Fresh Baked Cookies

Cobblers

Choice of Apple, Peach, or Berry

All Desserts \$4/Guest/Dessert



VyStar BALLPARK

BAR SERVICE

BAR SERVICE STYLES

Open Bar

Guests Able to Order Any Drink within Host Client Specifications from the Bar for Duration of the Event, Host Responsible for the Tab

Cash(less) Bar

Guests Responsible for Purchasing Drinks

Note - VyStar Ballpark is a Cashless Venue.

Limited Bar

Open Bar with Tab for Beer and Wine, Guests Responsible for Purchasing Liquor Drinks

One Bartender per Fifty Guests, Flat Rate of \$120 per Bartender.

Applicable for all Bar Styles Above.

BEVERAGE SERVICE

Bottomless Soda & Water

Selection of Water and Bottled/Canned,
Including but not Limited to: Pepsi, Diet Pepsi,
Pepsi Zero, Starry, Lemonade

\$8/Guest

Extra \$2/Guest to Include Gatorade and Sweet/Unsweet Tea Bottles

Beverage Towers

Ice Water (Regular or Infused or Both), Lemonade
and Iced Tea in Iced Beverage Dispenser Towers,
Refilled Throughout the Event

\$5/Guest

Bottomless Soda & Beverage Towers

Both Beverage Services Above

\$12/Guest

Additional Fees Apply if Event Exceeds Three Hours

SPECIALTY COCKTAILS

Specialty Cocktails Created for Your Event Theme!

Ask about Mocktail Options as well!

Examples:

Rum Punch

A rich and tropical blend of Diplomático Rum, orange & pineapple juice, with a splash of grenadine.



Limoncello Spritz

A refreshing mix of Pallini Limoncello, Prosecco, and soda, served over ice with a lemon wheel.

BEVERAGES

Price is Per Beverage

A LA CARTE BEVERAGES

Soda & Water

Aquafina Water - \$4.50/Bottle

Lifewtr - \$5.50/Bottle

Pepsi, Diet Pepsi, Pepsi Zero, Starry and Lemonade -
\$4/12oz Can | \$5.25/20oz Bottle

Gatorade and Tea - \$5.25/Bottle

Domestic Beer

May Include: Coors Light, Coors Banquet, Miller Lite,
Yuengling Lager, Yuengling Flight
\$8.50/16oz Can | \$5/12oz Can

Imported Beer

May Include: Heineken, Dos Equis, Peroni
\$9.50/Can

Craft Beer

\$11.50/Can

Beer Bombers

May Include: 90-Minute IPA, Voodoo Ranger
\$13.75/Can

Seltzers

May Include: White Claw, Suncruiser, Twisted Tea
\$10/12oz Can | \$13.75/24oz Can | \$15.75/High Noon

BEVERAGES

Price is Per Beverage

A LA CARTE BEVERAGES

Standard Liquor

Single - \$11.50 | Double - \$19.75

May Include: Jack Daniel's, New Amsterdam Gin,
Bols Vodka, Partida Tequila, Bacardi Rum

Premium Liquor

Single - \$15.50 | Double - \$23.75

May Include: Stoli Elit Vodka, Whistlepig Piggyback,
Woodford Reserve

Signature Cocktails

Old Fashioned - \$18.50

Rum Punch - \$12.50

Spritz - \$13.50

Margarita - \$12.50

Espresso Martini - \$15.00

Please Inquire about Signature Cocktails for your Event!

Draft Beer

Domestic: 16oz - \$8.50 | 24oz - \$12.75

Craft: 16oz - \$10.50 | 24oz - \$14.75

POLICIES

Gratuuity , Fees & Tax Exemption

All event catering invoices are subject to the following fees:

20% Service Charge on Food Total

20% Auto-Gratuuity on Bar Tab Total
(Applicable for Open and Limited Bar Service Styles)

\$150/Bartender Fee (Applicable for all Bar Service Styles)

\$75/Buffer Attendant (Applicable for All Service Styles Except Plated, See Below)

Additional fees apply for the following:

Plated Service - \$120/Server

Passed Appetizer Service - +\$5/Guest

Beverage Service Exceeding 3 hours -

+\$4/Guest for Bottomless, +\$3/Guest for Towers, +\$6/Guest for Full Service

If your organization is tax-exempt, please provide the proper documentation in order for us to approve the removal of tax from the invoice/bar tab/bill/etc. All other transactions are subject to Florida State Sales Tax.

Guest Minimums

Breakfast Buffet - 25 Guest Minimum

A la Carte Breakfast - 25 Minimum

Boxed Lunch - 10 Guest Minimum

Buffet Lunch - 25 Guest Minimum

Appetizer Buffet - 25 Minimum

Passed Appetizers - 50 Minimum

Dinner Buffet - 25 Minimum

Plated Dinner - 60 Minimum

While these minimums are preferred and act as a guideline, we will evaluate each unique event's headcount on a case-by-case basis and will accommodate to the best of our ability.

Capacity is Based on Exact Location in the Ballpark and Style of Service Requested.

Alcohol Policies

We reserve the right to I.D. anyone in the venue. Alcohol is prohibited from being removed from the venue. Alcoholic beverages cannot be brought into the venue. We do not offer any form of 'BYOB' or corkage.

We reserve the right to discontinue the service of alcohol at any time for an individual or the group as an entirety.

Alcohol service will cease 15 minutes prior to the end of the event or at the mutually agreed upon time between our team and the host, or at the manager's discretion. Last call will be announced 30 minutes prior to the end of the event or 30 minutes prior to the mutually agreed upon time.

Bartender & Attendant Needs

One bartender per 50 guests.

Additional bars/bartenders may be required for groups over 150 guests.

One buffet attendant per 50 guests.

One server per 2 tables/16 Guests for Plated Service.

Bar Tab Policies

A credit card is *required* for all bar tabs prior to the beginning of alcohol service. It is the host client's responsibility to communicate any limitations or specifications on what beverages are allowed for the bar tab.

We reserve the right to change menus, items, or prices at any time.