



CATERING MENUS

Doubletree by Hilton Orlando at SeaWorld

10100 International Drive

Orlando, FL 32821

407-354-5074



GENERAL INFORMATION

MENU SELECTION

Menus and details for your event should be finalized at least two (2) weeks prior to your event date. To expand the variety, our professional catering and culinary staff will be happy to tailor a menu to your specific taste and needs. Prices are based on one (1) selection per banquet meal. Multiple choice menus are subject to an additional charge. Menu items and pricing is subject to change.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including alcoholic and non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee for all wine or champagne brought in for an event. Minimum bar guarantees will apply to all cash bars and, if not reached, a \$150.00 bartender fee per bar will be added.

GUARANTEES

The Hotel requires a final confirmation or "guarantee" of your guest attendance per meal no later than (3) business days prior to your scheduled event. Should your final guarantee fall below your original contracted minimum, the Group will be financially responsible for the difference. Once received, the final guarantee is not subject to reduction. However, we can accept increases in the number expected up to 24 hours prior to the event. If no guarantee is received, your original expected attendance per contract will be used for attendance and billing. The Doubletree by Hilton Orlando at SeaWorld will be prepared to serve 3% in excess of the guaranteed number of guests. A per person surcharge may apply if the final attendance is in excess of 5% of the guarantee received.

GRATUITY

A 15% gratuity, 9% administrative fee and applicable state sales tax will be added to all food and beverage and audio visual charges. Please keep in mind that the service charge is taxable by Florida state law.

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The Hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the Group. Please note that chef attendant and bartender fees may apply based upon menu selection.

PARKING

The Hotel provides Valet and Self parking. Please contact your sales manager for current pricing. Rates are subject to change.

CANCELLATION

Requested deposits are non-refundable. In the event of a cancellation, a charge may be applicable based upon the original contract.

SECURITY

For any event of 100 guests or more in a semi-private space. (1) security guard for every 75 guests will be required at the Group's expense. All security will be staffed through Hotel security at a cost of \$25.00 per hour, per guard, with a 4 hour minimum.

SERVICE TIMES

Standard service times for all breaks is 30 minutes. All buffets will be served for 1.5 hours. Any extended service times will result in additional fees.



ALL DAY MEETING PACKAGE

ALL DAY MEETING PACKAGE 1... \$90

CONTINENTAL BREAKFAST

Fresh Squeeze Florida Orange Juice and Cranberry Juice
Fresh Seasonal Cut Melon and Berries
Greek Yogurt with House Granola
Sweet Butter and Fruit Preserves
Bakery Basket Assortment
House Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection

MORNING BREAK

Assorted Granola and Power Bars
Assorted Flavored Water, Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection

LUNCH

Select Either Buffet or Plated Luncheon Option
All Lunches are Accompanied by Iced Tea

BUFFET—DELI

Organic Mixed Green Salad with Balsamic Vinaigrette
Loaded Potato Salad
Cajun Crème Tuna Salad
Oven Roasted Turkey Breast, Honey Ham, Fennel Salami
Sliced Cheeses
Sliced Tomato, Red Onion, Lettuce, and House Pickles
Assorted Condiments
Artisan Breads, Rolls, and Freshly Baked Cookies

PLATED—MARINATED CHICKEN LUNCHEON

House Salad

Artisan Bread Basket with Butter
Herb Marinated Chicken Breast
Seasonal Vegetables and Fingerling Potatoes
Chef's Selection of Dessert

PM BREAK

Assorted Cookies and Brownies
Assorted Flavored Water, Soft Drinks, and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee



ALL DAY MEETING PACKAGE

ALL DAY MEETING PACKAGE 2... \$99

START YOUR MORNING

- Fresh Squeezed Florida Orange Juice and Cranberry Juice*
- Fresh Seasonal Cut Melon and Berries*
- Greek Yogurt with House Granola*
- Sweet Butter and Fruit Preserves*
- Assortment of Muffins and Breakfast Bread*
- Freshly Brewed Regular and Decaffeinated Coffee*
- Herbal Tea Selection*

QUICK BREAK

- House Granola and Chef's Selection of Nuts and Dried Fruits*
- Assorted Parfait*
- Freshly Brewed Regular and Decaffeinated Coffee*
- Herbal Tea Selection*

LET'S RECHARGE

- Moroccan Quinoa Salad with Mint and Tomato Concasse*
- Asian Noodle Salad with Carrot, Peppers, Onions and Mushrooms*
- Waldorf Grilled Chicken Wrap with Kale, Walnuts, Apples, Celery and Raisin*
- Roasted Turkey Wrap with Heirloom Tomatoes, Provolone Cheeses, Wild Arugula and Cranberry Mayo*
- Grilled Vegetable Wrap with Wild Mushroom, Peppers, Onions, Zucchini, Squash, Spinach and Balsamic Reduction.*
- Spicy Fresh Fruit Salad with Ginger & Honey*
- Organic Iced Green Tea*

ENDING THE DAY

- Vegetable Chips and Power Bars*
- Coco Water, Soft Drinks and Bottled Water*
- Freshly Brewed Regular and Decaffeinated Coffee*
- Herbal Tea Selection*



ALL DAY MEETING PACKAGE

ALL DAY MEETING PACKAGE 3... \$85

WAKING UP

Fresh Squeezed Florida Orange Juice and Cranberry Juice
Fresh Seasonal Cut Melon and Berries
Assortment of Bagels with Cream Cheese
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection

QUICK GET UP

Cinnamon Rolls and Scone
Assorted Flavored Water, Soft Drinks and Bottled Water
Freshly Brewed Regular and Decaffeinated Coffee
Herbal Tea Selection

LET'S GET A BIT

Assorted Deli Sandwiches
Cajun Coleslaw
Whole Fruit
Assorted Chips
Freshly Baked Cookies
Organic Iced Green Teas

LAST STOP

House Made Pita Chips and Hummus
Assorted Flavored Water, Soft Drinks and Bottled Water



BREAKFAST

PLATED BREAKFAST

CHORIZO HASH... \$28

Southern Potatoes Tossed with a Chorizo Andouille Ragout Topped with Scrambled Eggs and Cheddar Cheese, Pico de Gallo and Slice Jalapeno. Served with Seasonal Fruit.

Maximum 50

TRADITIONAL... \$27

Farm Fresh Scrambled Eggs with Chives

Choice of Applewood Smoked Bacon, Pork or Chicken Apple Sausage Links

O'Brien Potatoes

EGGS BENEDICT... \$29

English Muffins, Crisp Prosciutto, Poached Egg and Classic Hollandaise Sauce

APPLE CINNAMON FRENCH TOAST... \$29

French Toast with Banana Rum Maple Syrup and Powdered Sugar

Choice of Crisp Bacon or Pork Sausage Links

BREAKFAST BURRITO... \$29

Flour Tortilla with Scrambled Eggs, Chorizo, Andouille, Sausage, Peppers, Onions, Tomatoes with Pepper Jack Cheese.

Sliced Seasonal Fresh Fruit

All Plated Breakfasts are accompanied by:

Scones, Croissants, and Muffins with Sweet Butter and Fruit Preserves.

Freshly Brewed Regular and Decaffeinated Coffee, Premium Leaf Teas, Fresh Squeezed Orange Juice and Grapefruit Juice

BREAKFAST BUFFET

MINIMUM OF 25 GUESTS

SUNRISE BREAKFAST BUFFET ... \$30

Fresh Squeeze Florida Orange Juice and Grapefruit Juice

Fresh Seasonal Fruit

Farm Fresh Scrambled Eggs

Choice of:

Applewood Smoked Bacon or Chicken Apple Sausage

Caramel Banana Flavored French Toast with Rum Maple Syrup and Cinnamon Whip Cream Topping

Seasoned Breakfast Potatoes

Scones, Croissants and Muffins with Sweet Butter and Fruit Preserve

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

HEALTHY CHOICE BREAKFAST... \$34

Fresh Squeeze Florida Orange Juice and Grapefruit Juice

Fresh Seasonal Fruit

Vegetable Egg Frittata Topped with Feta Cheese

Oatmeal Crisp Display

Smoke Salmon Display with Onions, Capers, Diced Eggs

Yogurt Parfait Bar

Hard Boiled Eggs

Blueberry Yogurt Muffins

Wellness Assorted Cereal

Sweet Butter

House Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

SOUTHERN BUFFET... \$32

Fresh Squeeze Florida Orange Juice and Grapefruit Juice

Fresh Seasonal Cut Melon and Berries

Farm Fresh Eggs with Cheddar Cheese

Southern Cheese Grits

Ground Chorizo Breakfast Hash

Choice of:

Applewood Chicken Sausage

Country Sausage Gravy

Canadian Bacon

Buttermilk Biscuits and Muffins

Sweet Butter and Fruit Preserves

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea Selection

BREAKFAST BUFFET ENHANCEMENTS

MINIMUM OF 25 GUESTS

HOT CEREAL BAR... \$8

Four Cheese Grits & Plain Grits with Bacon, Sausage, Chorizo, Andouille, Chicken, Peppers, Onions, Mushrooms, Scallions, Tomatoes, Scrambled Eggs, Goat Cheese, Feta Cheese and Mixed Cheeses

Cinnamon Vanilla Oatmeal and Plain Oatmeal with Apples, Bananas, Strawberries, Mixed Berries, Chocolate Chips, Cinnamon, Brown Sugar, Pecans, Walnuts, Raisins, Assorted Dried Fruits and Butter

BELGAIN WAFFLE STATION... \$8

Malted Waffles prepared to order with Whipped Cream, Roasted Pecans, Fresh Bananas, Maple Syrup and Whipped Butter.

OMELET STATION... \$9

Freshly Prepared Omelets and Eggs with Mushrooms, Bacon, Ham, Cheddar Cheese, Bell Peppers, Onions and Tomatoes.

LAGUNA BREAKFAST SANDWICH... \$7

Choice of one:

Grilled Artisan Ham

Applewood Smoked Bacon

All served on a Croissant or English Muffin with Scrambled Eggs and Vermont Cheddar

SMOKED SALMON... \$10

Ripe Tomatoes, Red Onions, Capers, Bagel and Cream Cheese

CINNAMON STEEL OATS... \$5

Golden Raisins and Honey

*Based on 60 minutes of continuous service. Groups under 25 will incur a \$150 surcharge. All buffets marked with * will have a uniformed attendant and a \$75 attendant fee.*



A LA CARTE

A LA CARTE

FRESH BAKERY ASSORTMENTS

Assortment of Jumbo Cookies \$48 per dozen

Chocolate Fudge Brownies \$48 per dozen

Seasonal Coffee Cakes \$24 per cake

Assorted Donut Holes \$6 per dozen

Assorted Bagels with Cream Cheese \$48 per dozen

Assorted Breakfast Breads \$48 per dozen

ASSORTED SNACKS

House Blend Trail Mix \$5 per person

Sliced Fresh Fruit and Berries \$7 per person

Assorted Mixed Nuts \$6 per person

Whole Seasonal Fresh Fruit \$5 per person

Individual Bags of Pretzels \$4 per person

Kettle Chips \$4 per person

Energy and Granola Bars \$5 per person

Kind Bars \$5.5 per person

Assorted Candy Bars \$5 per person

Assorted Individual Yogurts \$4 per person

Freshly Popped Popcorn \$6 per person

Hard Boiled Eggs \$4

Assorted Ice Cream Bars \$5.5 per person

BEVERAGES

Assorted Soft Drinks \$4.5 Each

Sparkling Bottled Water \$4.5 Each

Bottled Juices \$5.5 Each

Flavored Vitamin Water \$5.5 Each

Frappuccino \$5.5 Each

VitaCoco 100% Coconut Water \$5.5 Each

Red Bull Energy Drink \$5.5 Each

Organic Iced Green Tea \$5.5 Each

Lemonade \$5 Each

Freshly Squeezed Orange or Grapefruit Juice \$75 per Gallon

Apple, Cranberry or Tomato Juice \$75 per Gallon

Fresh Fruit Smoothie \$6 Each

Freshly Brewed Coffee and Decaffeinated Coffee

Herbal Tea Selection \$75 per Gallon



BREAKS

SPECIALTY AM BREAKS

MORNING BREAK... \$16

Assorted Granola Bars and Power Bars

Apple Cinnamon Oatmeal Flan

Assorted Flavored Water, Bottle Juices, Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Selection

QUICK BREAK... \$16

House Granola and Chef's Selection of Nuts and Dried Fruits

Assorted Parfait

Vegetable Frittata

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Selections

QUICK GET UP... \$17

Cinnamon Rolls and Scones

Apple Cinnamon Empanada

Starbucks Iced Coffee, Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Selection

FIRST BREAK... \$18

Miniature Breakfast Burritos

Energy Trail Mix

Overnight Oatmeal with Assorted Topping

Assorted Flavored Water, Bottled Juices, Soft Drinks and Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Herbal Tea Selection



BREAKS

SPECIALTY PM BREAKS

RUN FOR THE BORDER... \$15

Fresh & Roasted Salsas

Avocado Guacamole

Hot Queso Dip with Plantains & Tortilla Chips

Assorted Soft Drinks

BUILD YOUR OWN TRAIL MIX... \$16

Dried Fruits

Selection of Nuts

Laguna Granola

Peanut M&M's

Chocolate Chips

Yogurt Chips

Banana Chips

Assorted Vitamin Water

GREEK STATION... \$17

House Made Pita Chips

Hummus, Baba Ganoush, Tabouli

Raw Vegetables

Marinated Olives

Iced Organic Green Tea

Prices are per person based on one hour of service.



BREAKS

SPECIALTY PM BREAKS

BALL PARK... \$15

*Bags of Cracker Jacks Popcorn and Peanuts
Warm Soft Pretzel with Cheddar Beer Dip
Root Beer, Cream Sodas and Lemonade*

CHOCOLATE FANTASY... \$16

*Double Chocolate Chip Cookies
Caramel Fudge Brownies
Assorted Chocolate Candy Bars
Chocolate Cheese Cake Bites
Assorted Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee,
and Herbal Tea Selection*

I SCREAM , YOU SCREAM... \$16

*Vanilla Bean and Chocolate Ice Cream
Served with Hot Fudge, Caramel, Strawberry
Sauce, Nuts, Whipped Cream, Maraschino
Cherries, and Waffle Cups
Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Tea Selection*

**Attendant required*

Prices are per person based on one hour of service.



LUNCH

LUNCH BUFFET

MINIMUM OF 25 GUESTS

LITTLE ITALY... \$44

Heart of Romaine Caesar Salad with Shaved Parmesan Croutons and Classic Dressing

Tomato, Basil and Mozzarella with Balsamic Vinaigrette and Olive Oil

Caprese Salad

Chicken Parmesan with Marinara and Mozzarella Cheese

Penne with Tomato Pesto

Herb Roasted Garlic Vegetables

Tiramisu

House-made Artisan Breads with Sweet Butter

TEX MEX BUFFET... \$42

Chop Salad with Romaine, Tomatoes, Queso Fresco, Avocado, Vinaigrette

Southwestern Bean Salad

Lime Beef Fajitas

Chipotle Chicken Fajitas

Garlic Cilantro Rice

Corn and Flour tortillas

Sour Cream, Guacamole and Fresh Roasted Salsa

Tres Leches Cake

LUNCH BUFFET

ALL BUFFET LUNCH SELECTIONS SERVED WITH ICED GREEN TEA

MINIMUM OF 25 GUESTS

I Drive Deli... \$42

Ham, Turkey, Salami, Roast Beef, Pastrami, Smoked Turkey Breast and Honey Ham

Sliced Cheeses

Mixed Green Salad with House Vinaigrette

Chicken Salad

Loaded Potato Salad

Sliced Tomatoes, Red Onion, Lettuce, Olives and Pickles

Chocolate Mousse with Berries

Seasonal Soup Selection

Little Havana... \$44

Romaine with Tomatoes, Onion, Cucumbers, Cilantro and Lime Vinaigrette

Garbanzo Salad

Yucca Salad

Mojo Seared Chicken

Roasted Pork with Sautéed Onion and Garlic

Sweet Plantains

Rice Congri

Cuban Bread

Choice of one:

Rum Cake

Tres Leche

WestWood... \$46

Bistro Style Salad with House Vinaigrette

Assorted Breads

Grilled Top Sirloin or Sliced Skirt Steak

Roasted Salmon

Sautéed Seasonal Vegetables

Fingerling Potatoes

Chef's Choice of Dessert



LUNCH

PLATED LUNCH

All plated lunch selections served with house made artisan breads and Iced Green Tea

First Course

CHOICE OF ONE FOR ALL GUESTS:

Chef's Whim Soup

Greek Salad with Cucumbers, Tomatoes, Feta, Kalamata Olives and House Vinaigrette

Caesar Salad with Hearts of Romaine, Shaved Parmesan, Garlic Olive Oil Croutons and Classic Dressing

Organic Mixed Greens with House Vinaigrette

Kale Salad with Heirloom Tomatoes, Onions, Cucumbers and Peppers

Dessert Course

CHOICE OF ONE FOR ALL GUESTS:

Triple Fudge Chocolate Cake

Spiced Rum Carrot Cake

Raspberry Key Lime Pie

Crème Brulee with Shortbread Cookies

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ENTRÉE SALADS

EUROPE FINEST CHICKEN CAESAR... \$28

Wedge Romaine, Grilled Chicken Breast, Heirloom Tomatoes, Croutons and Creamy Caesar Dressing

GRILLED STEAK SALAD... \$32

With Baby Spinach, Marinated Steak, Sundried Tomatoes, Onions, Peppers, Dried Cranberries, Goat Cheese and Balsamic or Berry Vinaigrette

GRILLED CHICKEN SALAD... \$28

Bib Lettuce, Avocado, Bacon, Egg, Blue Cheese Crumbles and Buttermilk Vinaigrette

DT HOUSE SALAD... \$30

Baby Kale Mix, Baby Heirloom Tomatoes, Julianne Red onion, Carrots and Red Peppers and Shredded Carrots.

Choice of Chicken, Steak, or Shrimp

(Pick a Dressing)

ENTRÉE SANDWICHES

KOREAN BBQ STEAK... \$32

Oriental Dressed Cabbage, Carrots and Onions Slaw

OVEN ROASTED CHICKEN BREAST... \$28

Bacon, Avocado Aioli, Topped with Tomato Basil Salsa

HOT ENTRÉES

SEARED AIRLINE CHICKEN... \$39

Glazed Carrots Topped with Papaya and Heirloom Tomato Salsa on a Bed of Garlic Boniato

GRILLED MAHI... \$42

On a Bed of Broad Beans, Pancetta Quinoa Drizzled with a Citrus Herb Oil

SEARED SALMON... \$42

Sautéed Spinach and Mushroom Risotto Drizzled Citrus Sofrito Sauce

MARINATED SALMON... \$42

Vegetable Quinoa, Swiss Chard Medley Drizzled with a Creamy Garlic Sauce

VEGETABLE LASAGNA ROULETTE... \$39

On a Bed of Tomato Ragout and Seasonal Vegetables

Vegetable Tart on a Bed of Roasted Pepper Sauce Topped with Jubilee Tomato Bruschetta and Drizzled in Balsamic Reduction

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BOX LUNCHES... \$32

CHOICE OF (2) SANDWICH SELECTIONS FOR GROUPS

All box lunch selections served with:

Bagged Potato Chips

Whole Fresh Fruit

Appropriate Condiments

Assorted Soft Drinks

Jumbo Chocolate Chip Cookie

Smoked Turkey and Avocado

*Wild Arugula, Fresh Tomato and Red Onion
on a Brioche Bun*

Roast Beef and Cheddar Cheese

*Lettuce, Tomatoes and Pickles on a Fresh
Baguette*

Artisan Ham and White Cheddar

*Butter Lettuce, Tomato and Red Onion on a
Whole Wheat Bun*

Santa Fe Chicken Wrap

*Baby Lettuce, Black Beans, Corn Tomato
Salsa*

Confit Tuna Salad

*Dijon, Lettuce, and Sprouts on a Whole
Wheat Bread*

Vegetarian Wrap

*Grilled Portabella Mushroom, Sundried
Tomatoes, Carrots, Onions, Roasted Peppers,
Mixed Greens in a Spinach Wrap*

All of the above lunches can be prepared as a sandwich or wrap.

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 9% administrative fee and 6.5% sales tax. For events of less than (25) guests, an additional labor fee of \$75 will apply. Please advise catering of any food allergies prior to event.



DINNER

PLATED DINNER

*All plated dinner selections served with house made artisan breads.
Iced Green Tea*

Amuse Bouche

Chef's Selections of a petite savory bite to begin your experience

First Course

CHOICE OF ONE FOR ALL GUESTS:

Organic Mixed Greens with Pecans, Dried Cranberries, Goat Cheese and White Balsamic Vinaigrette

Caesar Salad with Hearts of Romaine, Shaved Parmesan, Preserved Lemon and Olive Oil Croutons

House Salad with Baby Kale, Heirloom Tomato, Cucumber and Peppers

Dessert Course

CHOICE OF ONE FOR ALL GUESTS:

Raspberry Key Lime Pie

Chocolate Dolce De Leche Cheesecake

Peanut Butter Rock Slide

Fudge Chocolate Cake

Spiced Rum Carrot Cake

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection

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ENTRÉES

CHOICE OF UP TO 2 ENTREES PER EVENT

ENTRÉE COUNTS DUE 72 HOURS PRIOR TO EVENT

VEGETARIAN LAGUNA PASTA... \$45

*Orecchiette, Porcini Cream Sauce
Roasted Mushroom and Broccoli Florets
Parmesan Cheese*

CITRUS SEABASS... \$49

*Wild Mushroom Polenta
Roasted Root Vegetables*

RACK OF LAMB... \$56

*Rosemary Rub Mint Demi Glaze
Roasted Fingerling Potatoes
Baby Vegetable Medley*

HERB ROASTED CHICKEN BREAST... \$45

*Sausage Ragu
Roasted Mac and Cheese
Roasted Root Vegetables*

FILET MIGNON... \$59

*Red Wine Demi Glaze
Smoked Gorgonzola Smashed Potatoes
Baby Carrots and Baby Roasted Pepper*

LEMON SEARED SALMON... \$49

*Garlic Roasted Vegetable Quinoa
Asparagus*

BONE IN RIBEYE IPA DEMI... \$59

*Yukon Garlic Horseradish Mashed Potatoes
Roasted Root Vegetables*

DUET OF FILET MIGNON & CRAB CAKE... \$69

*With IPA Demi, and Lemon Cream
Potato Au Gratin
Heir Covert*

DUET OF HERB ROASTED CHICKEN & CRAB CAKE... \$59

*Sausage Ragu
Roasted Mac and Cheese
Roasted Root Vegetables
Remoulade Sauce*

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 9% administrative fee and 6.5% sales tax. Please advise catering of any food allergies prior to event.

DINNER BUFFET BY DESIGN \$69

MINIMUM 25 GUESTS

*All Dinner Buffets are served with House Made Artisan Breads and Sweet Butter.
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection.*

First Course

CHOICE OF TWO:

Seasonal Soup Selection

Organic Mixed Greens Salad with Balsamic Thyme Vinaigrette

Wild Baby Arugula Salad with Pistachios, Goat Cheese and Strawberry Vinaigrette

Caesar Salad with Shaved Parmesan, Garlic and Olive Oil Croutons

Mediterranean Salad

Entrée Selections

CHOICE OF TWO:

Herb Roasted Pork Loin with Sage and Mushroom Marsala Sauce

Grilled Salmon with Maple-Dijon Glaze

Season White Fish with Herbed Lemon Butter Sauce

Airline Chicken Breast with Carrots, Papaya and Heirloom Tomatoes

Petite Filet Medallions with Caramelized Onions, Leeks and Red Wine Sauce

Boneless Braised Short Ribs with Red Wine Sauce

On the Side

CHOICE OF TWO:

Chef's Roasted Vegetables

Garlic Cilantro Rice

Creamy Pesto Penne Pasta

Roasted Garlic Mashed Potatoes

Rosemary and Olive Oil Fingerling Potatoes

Dessert Course

Chef's Selection of House Made Sweets and Delights

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 9% administrative fee and 6.5% sales tax. Please advise catering of any food allergies prior to event.

DINNER BUFFET

All Dinner Buffets are served with House Made Artisan Breads and Sweet Butter.
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Selection.

MINIMUM OF 25 GUESTS

ITALIAN... \$64

Caesar Salad with Croutons, Parmesan Cheese and Creamy Caesar Dressing

Italiana salad with Hearts of Palm, Roasted Peppers, Olives, Salami, Tomatoes, Artichoke, Basil in a Garlic Balsamic Dressing

Caprese Salad with Baby Buffalo Mozzarella, Heirloom Cherry Tomatoes and Basil Balsamic Dressing

Roasted Veal Breast Marsala

Roasted Mable Potatoes

Beef Stuffed Cannelloni with a Rich Tomato Sauce

Cheese Tortellini tossed with Shrimp and Crab in a Pesto Sauce

Balsamic Roasted Vegetables

Garlic Knots

Cannoli's and Italian Cookies

BBQ BUFFET... \$64

Loaded Baked Potato Salad

Macaroni Salad

Pablano Pepper Cheddar Soup

BBQ Brisket

Beer Bratwurst with Peppers and Onions

Chili BBQ Ribs

Lemon Honey Glazed Salmon

Southern Three Bean Bake

Roasted Sweet Potatoes

Corn on the Cob

Corn Muffins

Apple Cobbler

CENTRAL COAST COOKOUT... \$64

Hearts of Romaine Salad with Tomatoes, Coijta Cheese, Tortilla Strips and Cucumbers in a Cilantro Lime Vinaigrette

Roasted Potato Salad with Tomatoes, Onions and Peppers in a Savory Vinaigrette

Marinated Lime Shrimp Skewers

Grilled Skirt Steak

Grilled Mahi-Mahi

Assorted Grilled Sausages

Vegetable Kebabs

Rustic Baked Mac & Cheese

Key Lime Meringue

Mango Chocolate Cake



RECEPTION

TRAY PASSED HORS D'OEUVRES

Prices are per piece

Minimum of 50 pieces per selection

Tray Passed Hors d'oeuvres are limited to (1) hour service

COLD HORS D'OEUVRES

Prosciutto Wrapped Melon \$4

Roasted Pears on Pecan Crisps \$4

California Rolls with pickled ginger, soy sauce and wasabi \$6

Bruschetta with Olive Tapenade \$4

Peppered Tuna \$6

Sesame Seared Tuna Shashimi \$6

Smoked Salmon Mousse Rosette on Dark Rye Crouton \$5

Beef Carpaccio on Parmesan Crostini \$5

Chicken with Coconut Curry Cream \$5

Salami Coronets with Herb Boursin Cheese \$4

Chilled Prawn \$6

HOT HORS D'OEUVRES

Quiche a la Mini \$4

Chinese Spring Rolls \$4

Baked Brie in Puff Pastry with Raspberry Coulis \$4

Goat Cheese, Caramelized Onions and Mushroom Tarts \$4

Spanakopita \$4

Bacon Wrapped Bay Scallops \$6

Coconut Shrimp \$6

Crab Rangoon \$5

Mushroom Caps with Crabmeat \$5

Spicy Meatballs \$4

Sausage in Puff Pastry \$4

Mini Beef Wellington \$6

Horseradish Crusted Beef Satay \$6

Chicken Satay with Spicy Thai Peanut Sauce \$4

Macaroni and Cheese \$4

Potstickers \$4

Shrimp Empanada \$6

Vegetable Empanada \$5

Mini Peking Duck Spring Roll \$4

Jamaican Beef Patty \$5

RECEPTION DISPLAYS

Prices are per person. Each display serves 25 guests.

SMOKED SALMON... \$12

Red Onions, Capers, Chopped Egg Herb Cream Cheese

Served with Garlic Parmesan Flatbread

TUSCAN VALLEY... \$12

Italian Meats with Roasted Peppers, Olives, Marinated Artichoke Hearts, Pickled Vegetables and Mustards

Sliced Baguettes

CENTRAL FLORIDA CRUDITE... \$8

Season Fresh Vegetables and Dips

SUSHI BOAT... Market Price

Assorted Rolls served with soy sauce, ginger and wasabi (100 pieces)

Live Like a Local...

Have your sushi rolled to order by a trained sushi chef—Add \$150 per hour (Minimum 4 hours)

ARTISAN CHEESE BOARD... \$12

International and Boutique Domestic Cheese Display with fruits, preserves, nuts and honey

Crackers and Sliced Baguettes

MEDITERRANEAN DISPLAY... \$8

Pita Wedges, Roasted Red Pepper Hummus, Baba Ghanoush and Tzatziki

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 9% administrative fee and 6.5% sales tax. Please advise catering of any food allergies prior to event.

RECEPTION CARVING BOARDS

Prices are per display.

Each will be carved to order by a chef attendant.

Chef attendant fee of \$150 applies.

All served with silver dollar rolls.

SLOW ROASTED BONELESS PRIME RIB... \$425

Creamy Horseradish and Au Jus

Serves 25

HERB CRUSTED TENDERLOIN OF BEEF... \$575

Béarnaise Sauce, Beer Demi and Dijon Grain Mustard

with Assorted French Rolls

Serves 25

HERB CRUSTED PORK LOIN... \$395

Chimichurri, Heirloom Salsa, Corn Black Bean

Serves 40-50

NATURAL TURKEY BREAST... \$350

Pomegranate Demi Glaze and Au Jus Gravy

Serves 25-30

RECEPTION LIVE ACTION STATIONS

Prices are per person. Each will be cooked to order by a chef attendant with the freshest local ingredients.

Chef attendant fee of \$150 applies

Minimum of 30 guests

Limited to 90 minute service

PASTA ACTION STATION... \$36 per person

Composed Pasta— *Truffled Mac and Cheese with Orchiotta*

Made to Order:

Pastas—*House Made Penne and Cheese Tortellini*

Sauces—*Marinara, Alfredo, Pesto*

Meats—*Chicken, Shrimp and Italian Sausage*

Toppings—*Heirloom Tomatoes, Mushrooms, Bell Peppers, Spinach, Shaved Parmesan, Crushed Red Pepper and Fresh Baked Bread*

If needed, gluten free pasta will be available as one of your pasta options

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity, 9% administrative fee and 6.5% sales tax. Please advise catering of any food allergies prior to event.

RECEPTION STATIONS

CUBAN RICE BOWL STATION... \$28

Garlic Cilantro Rice

Spicy Brown Rice

Black Beans

Chimichurri Steak

Mojo Pork

Cilantro Lime Chicken

Lettuce

Mixed cheeses

Sour Cream, Guacamole, Corn Salsa, Mild Salsa, Pico de Gallo, Salsa Verde, Tomatillo, and Assorted Hot Sauces

COUS-COUS STATION... \$24

Herb Cous Cous with Seasoned Steak and Chicken, Roasted Assortment of Vegetables, Baba Ghanouj, Red Pepper Sauce, Mediterranean Sauce

MEDITERRANEAN PITA STATION... \$24

Sliced Seasoned Lamb

Oregano Garlic Chicken

Shredded Lettuce, Tomatoes, Feta, Olives, Onions, and Tzatziki Sauce

SLIDER STATIONS... \$24

Choice of Three:

Meatball Mozzarella Sliders Brioche Bun, Mozzarella & Pesto Cream Sauce

Buffalo Chicken Sliders Ciabatta Bun, Tomato and Gouda

Crab Cake Sliders Baguette, Arugula and Louis Dressing

Cuban Sliders Ciabatta Bun, Manchego and Mustard Aioli

Cheese Burger Sliders Brioche Bun, Caramelize Garlic Onion and Cheddar

BBQ Pulled Pork Sliders Hawaiian Bun and Spicy Pineapple

Beef Brisket Sliders Brioche Bun, BBQ Onion and Pepper

FLATBREAD STATION...\$24

Marinara, Pesto

Mozzarella and Feta Cheese

Roasted Assorted Vegetables

Chicken, Italian Sausage, Chorizo and Pepperoni

Tomatoes, Spinach

Alfredo Cream Sauce, Balsamic Glaze and Fresh Basil

SWEET TREATS... \$16

Choice of One:

Italian Desserts

Chocolate Dipped Biscotti, Tiramisu and Panna Cotta

American Desserts

Warm Bourbon Bread Pudding, Apple Pie and Chocolate Cake

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BEVERAGES

CASH BAR

- Domestic Beer*
- Imported Beer*
- Craft Beer*
- House Wine Selection*
- Select Brand Cocktail*
- Deluxe Brand Cocktail*
- Premium Brand Cocktail*
- Soft Drinks*
- Mineral Water*
- Bottled Juice*

HOSTED BAR

- Domestic Beer*
- Imported Beer*
- Craft Beer*
- House Wine Selection*
- Select Brand Cocktail*
- Deluxe Brand Cocktail*
- Premium Brand Cocktail*
- Soft Drinks*
- Mineral Water*
- Bottled Juice*

BEERS: Domestic, Imported and Craft beers available

HOUSE WINES: For additional wine offerings, please ask your catering manager for the current wine list and bottle pricing.

SELECT BRAND: Smirnoff Vodka, Beefeater Gin, Evan Williams Black Label Bourbon, Sailor Jerry Spiced Rum, Bacardi White Rum, El Jimador Blanco Tequila, Famous Grouse Blended Scotch, Maison Rouge VSOP Cognac

DELUXE BRAND: Absolute Vodka, Hendricks Gin, Buffalo Trace Bourbon, Captain Morgan Spiced Rum, Bacardi White Rum, Herradura Blanco Tequila, Johnny Walker Black Label Scotch, Hennessy VS Cognac

PREMIUM BRAND: Grey Goose Vodka, Tanqueray 10 Gin, Makers Mark Bourbon, Bacardi 8 Spiced Rum, Bacardi White Rum, Patron Silver Tequila, Macallan 12 year Malt Scotch, Remy VSOP Cognac

***Although brands listed above are event standards, brands may change without notice. If any brand is changed, it will be replaced by a comparable brand in the selected tier.**

HOSTED BAR PACKAGES

	DELUXE	PREMIUM	BEER/WINE
FIRST HOUR:	\$18 per person	\$20 per person	\$15 per person
SECOND HOUR:	\$24 per person	\$26 per person	\$20 per person
THIRD HOUR:	\$30 per person	\$32 per person	\$25 per person
FOURTH HOUR	\$30 per person	\$38 per person	\$30 per person