



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

2021
BANQUET MENUS



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BREAKFAST SELECTION

Station Attendants Required at \$225++ per staff

MORNING RISER

\$42++ per person

Market Fruits - GF/DF/NF/P
Cantaloupe, Honeydew, Pineapple

Add Fresh Berries \$6++ per person GF/DF/NF/P

Croissants^{NF}, Muffins, Danishes^{NF/V}

Fruit Preserves^{GF/DF/NF/P}, Butter^{GF/NF/V}

Individual Flavored Yogurts^{GF/NF/V}

Chilled Orange, Grapefruit, Apple Juices

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

RISE AND SHINE BREAKFAST

\$55++ per person

Market Fruits^{GF/DF/NF/P}
Cantaloupe, Honeydew, Pineapple

Croissants^{NF}, Muffins, Danishes
Lemon Blueberry Yogurt Cakes^{NF}

Warm Apple Turnovers^{NF}

Fruit Preserves^{GF/DF/NF/V}

Natural Butter^{GF/NF/V}, Whisper Creek Farm Honey Butter^{GF/NF/V}

Citrus Yogurt Parfait, Chia Seed Granola^{GF/NF/V}

Southern Style Grits^{GF/NF/V}
Aged Cheddar Cheese^{GF/NF/V}, Bacon^{GF/DF/NF}, Scallions^{GF/DF/NF/P}

Scrambled Eggs, Salsa^{GF/NF/V}

Applewood Smoked Bacon^{GF/DF/NF}

Pork Sausage Links^{GF/DF/NF}

Florida Spiced Red Bliss Breakfast Potatoes^{GF/DF/NF/P}

Chilled Orange, Grapefruit, Apple Juice

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

AMERICAN BREAKFAST

\$59++ per person

Station Attendants Required at \$225++ per staff

Market Fruits ^{GF/DF/NF/P}

Cantaloupe, Honeydew, Pineapple

Add Whole Bananas, Apples, Oranges, \$6++ per person ^{GF/DF/NF/P}

Add Fresh Berries \$6++ per person ^{GF/DF/NF/P}

Baby Coffee Cakes, Muffins, Danishes

Fruit Preserves ^{GF/DF/NF/V}, Butter ^{GF/NF/V}

Individual Flavored Yogurts ^{GF/NF/V}

(Please Choose One)

Steel-Cut Oatmeal, Brown Sugar, Raisins ^{GF/DF/NF/P}, Walnuts ^{GF/DF/P}

or

Southern Style Grits ^{GF/NF/V}, Aged Cheddar Cheese ^{GF/NF/V}, Bacon ^{GF/DF/NF}, Scallions ^{GF/DF/NF/P}

Scrambled Eggs with Herbs ^{GF/NF/V}

Classic Home Fries, Peppers and Onions ^{DF/NF/P}

(Please Choose One)

Applewood Smoked Bacon | Turkey Bacon ^{GF/DF/NF}

(Please Choose One)

Pork Sausage Links | Chicken Apple Sausage ^{GF/DF/NF}

(Please Choose One)

Buttermilk Pancakes ^V | Malted Waffles ^V

Chocolate Chip Pancakes ^V, add \$2 per pp

Banana Pancakes ^V, add \$4 pp

(Please Choose One)

Berry Compote | Apple-Cinnamon Compote ^{GF/DF/NF/P}

Maple Syrup ^{GF/DF/NF/P}, Honey Butter ^{GF/NF/V}, Cinnamon Butter ^{GF/NF/V}

Chilled Orange, Grapefruit, Apple Juices

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

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THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

MORNING ENHANCEMENTS

SCRAMBLED EGG ENHANCEMENTS

Add \$3++ per person to Breakfast Buffet Price

- Mediterranean with Spinach, Tomato, Feta Cheese ^{GF/NF/V}
- Southwest with Poblano, Tomato, Pepper Jack Cheese ^{GF/NF/V}
- Wild Mushroom and Gruyère Cheese ^{GF/NF/V}
- Kale and Mozzarella Cheese ^{GF/NF/V}

BREAKFAST SANDWICHES

\$125++ per dozen, per selection

- Warm Brioche Sandwich Fried Egg, Bacon Jam, Aged Cheddar ^{NF}
- Everything Croissant Egg, Black Forest Ham, Gruyère ^{NF}
- Southwest Breakfast Burrito Scrambled Eggs, Chorizo, Peppers, Onions, Black Beans, Salsa ^{NF}

FRITTATAS

\$125++ per dozen, per selection

- Spinach, Tomato, Mozzarella, Basil Pesto ^{GF/NF/V}
- Rosemary Ham, Aged Cheddar Cheese, Asparagus, Scallion ^{GF/NF}

BENEDICTS

\$125++ per dozen, per selection

Station Attendants Required at \$225++ per staff, for two hours

- Classic Egg Benedict Canadian Bacon, Poached Egg, English Muffin, Traditional Hollandaise ^{NF}
- Smoked Salmon Benedict Poached Egg, English Muffin, Tarragon Hollandaise ^{NF}
- Spinach Florentine Benedict, Poached Egg, English Muffin, Lemon Hollandaise ^{NF/V}

CHILLED SELECTIONS

- Mixed Berries ^{GF/DF/NF/P} \$6++ per person
- Bananas, Apples, Oranges ^{GF/DF/NF/P} \$6++ each
- Individual Flavored Yogurt ^{GF/NF/V} \$6++ each
- Whisper Creek Honey Yogurt Parfait, Berry Compote, House Made Granola ^{GF/DF/NF/V} \$8++ each
- Overnight Oatmeal, Almond Milk, Peanut Butter, Chia Seeds \$8++ each
- Individual Dry Cereals ^V \$7++ per person

- Individual Avocado Toast, Corn, Radish, Feta ^{NF/V} \$8++ per person
- Add Smoked Salmon \$3++ per person
- Add Crab Salad ^S \$3++ per person



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

MORNING ENHANCEMENTS

Station Attendants Required at \$225++ per staff, for two hours

HOT SELECTIONS

- Avocado Toast with Poached Egg ^{NF/V} \$10++ per person
- Steel Cut Oatmeal, Brown Sugar, Raisins, Walnuts, Maple Syrup ^{GF/DF/V} \$7++ per person
- Stone Ground Grits ^{GF/NF/V}, Applewood Smoked Bacon ^{GF/DF/NF},
Aged Cheddar ^{GF/NF/V} \$7++ per person
- Applewood Smoked Bacon ^{GF/DF/NF} \$5++ per person
- Turkey Bacon ^{GF/DF/NF} \$7++ per person
- Pork Sausage Links ^{GF/DF/NF} \$5++ per person
- Chicken Apple Sausage ^{GF/DF/NF} \$7++ per person
- Baby Marble Potatoes with Caramelized Onions ^{GF/DF/NF/P} \$5++ per person
- Classic Home Fries with Peppers, Onions, Herbs ^{DF/NF/P} \$5++ per person
- Ricotta Cheese Blintz with Berry Compote ^{NF/V} \$7++ per person

SWEET ENHANCEMENTS

- Classic Croissants ^{NF} \$32++ per dozen
- Chocolate Croissants ^{NF} \$34++ per dozen
- Assorted Danishes \$32++ per dozen
- Individual Pound Cakes \$32++ per dozen
- Specialty Sliced Coffee Cakes \$32++ per dozen
- Assorted Mini Muffins \$32++ per dozen
- Gluten Friendly Orange Muffins \$32++ per dozen
- Mini Apple Turnovers ^{NF} \$35++ per dozen
- Citrus Carrot Cake Bar ^P \$52++ per dozen
- Artisanal Donuts \$44++ per dozen

EGGS AND OMELETS

\$24++ per person

Station Attendants Required at \$225++ per staff, for two hours

- Selection of Eggs
- Mozzarella, Aged Cheddar, Feta Cheese ^{GF/NF/V}
- Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon ^{GF/DF/NF}
- Bell Peppers, Red Onion, Tomatoes, Asparagus, Mushrooms, Spinach ^{GF/DF/NF/P}
- Scallions, Jalapeños, Salsa ^{GF/DF/NF/P}

FROM THE GRIDDLE

\$19++ per person

- (Please Choose One)
- Buttermilk Pancakes ^V
- Blueberry Pancakes ^V
- Chocolate Chip Pancakes ^V
- Brown Butter Vanilla Waffles ^V

Includes Fresh Berries ^{GF/DF/NF/P}, Banana ^{GF/DF/NF/P}, Chocolate Chips ^{GF/NF/V},
Whipped Cream ^{GF/NF/V} Maple Syrup ^{GF/DF/NF/P}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

SMOOTHIE/JUICE SELECTION

\$84++ per dozen

(Please Choose Two)

Smoothies

Banana, Strawberry, Yogurt ^{GF/NF/V} | Pineapple, Mango, Coconut Milk ^{GF/DF/P}

Juices

Revitalize (Stress Reliving/Restorative): Apple, Celery, Lemon, Parsley, Ginger ^{GF/DF/NF/P}

Boost (Immune Building/Liver Strengthening): Lemon, Apple, Ginger ^{GF/DF/NF/P}

Brighten (Blood Builder): Beet, Cucumber, Lemon, Apple ^{GF/DF/NF/P}

BREAKFAST GRAB & GO

Station Attendants Required at \$225++ per staff

\$39++ per person

(Please Choose One Sandwich and One Sweet Item)

Create a Marketplace Experience

\$49++ per person

(Please Choose Two Sandwiches and Two Sweet Items)

All Breakfasts Include

Individual Yogurts ^{GF/NF/V} | Bananas ^{GF/DF/NF/P} | Bottled Orange or Apple Juice

Sandwiches

(Cold)

Everything Bagel Applewood Smoked Salmon, Lemon Caper Cream Cheese, Arugula ^{NF}

Toasted Muffin, Heirloom Tomato, Butter Lettuce, Bacon, Avocado ^{NF}

(Hot)

Everything Croissant Egg, Black Forest Ham, Gruyere ^{NF}

Southwest Breakfast Burrito Scrambled Eggs, Chorizo, Peppers, Onions, Black Beans, Salsa ^{NF}

Toasted English Muffin Egg Whites, Sautéed Spinach, Caramelized Onions, Mozzarella,
Roasted Tomato ^{NF}

Sweet Items

Boston Cream Doughnut ^{NF}

Duo of Baby Blueberry and Bran Muffins

Duo of Chocolate and Classic Croissants ^{NF}

House-Made Granola Bar



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

PLATED BREAKFAST

\$62++ per person

Station Attendants Required at \$225++ per staff

All Served with the Following

Croissants ^{NF}, Muffins and Danishes

Honey ^{GF/DF/NF/V}, Fruit Preserves ^{GF/DF/NF/P}, Butter ^{GF/NF/V}

Juice, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Cold Selection

(Please Choose One)

Sliced Fruits and Berries ^{GF/DF/NF/P}

Citrus Yogurt Parfait, Chia Seed Granola ^{GF/NF/V}

Breakfast Charcuterie and Cheese Selection ^{GF/NF}

Hot Selection

(Please Choose One)

Creamy Scrambled Eggs with Wild Mushrooms and Asparagus ^{GF/NF/V}

Mini Omelets with Rosemary Ham, Aged Cheddar Cheese and Roasted Farm Vegetables ^{GF/NF}

Frittata with Farm Mushroom, Onion, Peppers, and Spinach ^{GF/NF}

Quiche Lorraine with Aged White Cheddar, Onion and Maple Bacon ^{GF/NF}

Eggs Benedict with 63-Degree Egg, Canadian Bacon, Toasted English Muffin and Hollandaise ^{NF}

Grilled Petite Filet, Fried Eggs, Béarnaise ^{GF/NF} Add \$5++ per person

Accompaniments

(Please Choose One)

Home Fries, Peppers and Onions ^{DF/NF/P}

Crispy Hash Browns ^{GF/NF/V}

Southern Style Aged Cheddar Grits ^{GF/NF/V}

(Please Choose One)

Applewood Smoked Bacon ^{GF/DF/NF}

Chicken Apple Sausage ^{GF/DF/NF}

Pork Sausage Links ^{GF/DF/NF}

Turkey Bacon ^{GF/DF/NF}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

THEMED BREAKS

All Prices Based on 30 Minute Presentation
Minimum 20 guests
Station Attendants Required at \$225++ per staff

REFRESH AND RE-ENERGIZE

\$32++ per person

Juice Bar**

Revitalize (Stress Reliving/Restorative): Apple, Celery, Lemon, Parsley, Ginger ^{GF/DF/NF/P}

Boost (Immune Building/Liver Strengthening): Lemon, Apple, Ginger ^{GF/DF/NF/P}

Brighten (Blood Builder): Beet, Cucumber, Lemon, Apple ^{GF/DF/NF/P}

Make Your Own Trail Mix

Attendant Required

Granola, Dried Pineapple, Dried Apples, Dried Strawberries, Dried Blueberries, Raisins ^{GF/DF/NF/P}

Almonds, Pecans, Walnuts ^{GF/DF/P}, Dark Chocolate ^{GF/DF/NF/V}

Spiced Chickpeas in a Cone ^{GF/DF/NF/P}

SUPERFOODS BREAK

\$36++ per person

Build Your Own Super Snack Bags

Cashews, Pistachios, Almonds, Walnuts, Pecans ^{GF/DF/P}, Sunflower Seeds, Pumpkin Seeds ^{GF/DF/NF/P}

Chocolate Covered Espresso Beans, Yogurt Covered Raisins ^{GF/V}

Dried Cranberries, Dried Blueberries, Golden Raisins ^{GF/DF/NF/P}, Dark Chocolate Chips ^{GF/DF/NF/V}

Super Smoothies**

(Please Choose Two Signature Blends)

Spinach, Kale, Pineapple, Orange, Avocado, Ginger, Coconut Water ^{GF/DF/NF/P}

Cherry, Almond, Banana, Almond Milk, Chocolate Protein Powder ^{GF/DF/P}

Mango, Peach, Orange, Ginger, Turmeric, Greek Yogurt ^{GF/NF/V}

Fresh Blueberry and Raspberry Bowls ^{GF/DF/NF/P}

Vegetable Crudité with Hummus ^{GF/DF/NF/P}

Power Snack Energy Bites ^{GF/DF/P}

**Optional Enhancements to Juice and Smoothies Stations can be arranged
by having an attendant prepare a la minute presentations.
Please consult with your Meetings & Special Events Manager.



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

THEMED BREAKS

All Prices Based on 30 Minute Presentation
Minimum 20 guests
Station Attendant Required at \$225++ per staff

WHISPER CREEK BEE BREAK

\$32++ per person
Live Bee Observation Hive when available \$150++
Minimum 3-Day Notice

Individual Yogurt Bar with Toppings

With Honey Luge Display
Attendant Required

Whipped Plain Greek Yogurt ^{GF/NF/V}
Fresh Berries ^{GF/DF/NF/P}, Whisper Creek Farms Honey ^{GF/DF/NF/V}, Orange Marmalade ^{GF/DF/NF/P}
Dried Cranberries, Dried Blueberries ^{GF/DF/NF/P}, Sliced Almonds ^{GF/DF/P},
House Made Granola ^{GF/DF/NF/P}

Mini Smoked Salmon Bagels with Herb Cream Cheese and Fresh Lemon ^{NF}
Teddy Graham Crackers ^{DF/NF/P}
Caramel Popcorn ^{GF/NF/V}
Glazed Donut Holes ^V
Orange Caramels ^{GF/NF/P}, Honey Nougats ^{GF/P}, Pistachio Nougats ^{GF/DF/V}

AVOCADO TOAST BREAK

\$32++ per person
A Selection of Pre-made and Made to Order
Attendant Required

Grilled Country Bread

Toppings:

Avocado, Heirloom Tomato, Charred Corn, Radish, Alfalfa Sprouts ^{GF/DF/NF/P}, Feta ^{GF/NF/V}
Applewood Smoked Bacon, Smoked Salmon ^{GF/DF/NF}, Crab Salad ^{GF/DF/NF/S},
Hard Boiled Egg ^{GF/DF/NF/V}, Olive Oil, Balsamic Glaze ^{GF/DF/NF/P}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREATE YOUR OWN BREAK

All Prices Based on 30 Minute Presentation

Minimum 20 guests

Station Attendants Required at \$225++ per staff

2 Selections \$24++ per person

3 Selections \$29++ per person

4 Selections \$34++ per person

Yogurt Bar ^{GF/V}

Vanilla Greek Yogurt served in Mason Jars ^{GF/NF/V}

Topped with Choice of Granola ^{GF/DF/NF/P}, Assorted Compotes ^{GF/DF/NF/P},

Dried Fruits ^{GF/DF/NF/P}, Nuts ^{GF/DF/P}

Smoothies

Banana, Strawberry, Yogurt ^{GF/NF/V}

Mango, Pineapple, Coconut Milk ^{GF/DF/P}

Market Fruit Skewers ^{GF/DF/NF/P}

Passionfruit Dip ^{GF/NF/V}

Sweet and Salty Hot Pretzels ^V

Beer Cheese Dip ^{NF/V}, Cream Cheese Dip ^{GF/NF/V}, Assorted Mustard ^{GF/DF/NF/P}

Sea Salt Grilled Pita ^V

Sun Dried Tomato-Basil Dip ^{GF/DF/NF/P}, Tzaziki ^{GF/NF/V}, Roasted Garlic Hummus ^{GF/DF/NF/P}

Warm House-Made Kettle Chips ^{GF/DF/NF/P}

Roasted Onion Dip, Blue Cheese Fondue, Avocado Ranch ^{GF/NF/V}

Warm Tortilla Chips ^{GF/DF/NF/P}

Warm Spinach Artichoke Dip ^{GF/NF/V}, Roasted Tomato Salsa ^{GF/DF/NF/P}, Guacamole ^{GF/DF/NF/P}

Sweets

Valrhona Chocolate Fudge Brownies ^{NF}

Fresh Tarts and Pies from Around the World

Assorted European Desserts

Sinful Coconut Macaroons, Caramels and Pate de Fruits

Cheerios, Fruit Loops, Rice Krispies and Reeses Puffs Cereal Treats

Red Velvet, Carrot Cake, Vanilla and Chocolate Cupcakes

Oatmeal Raisin, Chocolate Chips, Peanut Butter, Chocolate and Seasonal Cookies



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

À LA CARTE BREAK SELECTION

Station Attendants Required at \$225++ per staff

Market Fruits ^{GF/DF/NF/P}

\$18++ per person

Cantaloupe, Honeydew, Pineapple, Watermelon

Yogurt Bar ^V

\$12++ per person

Vanilla Greek Yogurt ^{GF/NF/V}, Granola ^{GF/DF/NF/P}, Assorted Compotes, Dried Fruits,
Fresh Berries ^{GF/DF/NF/P}, Assorted Nuts ^{GF/DF/P}

Smoothies

\$14++ per person

Banana, Strawberry, Yogurt ^{GF/NF/V}
Mango, Pineapple, Coconut Milk ^{GF/DF/NF/P}

Individual Yogurt ^{GF/NF/V}

\$7++ each

Whole Fruit ^{GF/DF/NF/P}

\$6++ each

Market Fruit Skewers ^{GF/DF/NF/P}

Passionfruit Dip ^{GF/NF/V}

\$72++ per dozen

Pub Snacks

Hot Pretzels ^V, Assorted Mustard ^{GF/DF/NF/P}

\$70++ per dozen

Sea Salt Grilled Pita ^{DF/NF/P}, Sun Dried Tomato Basil Dip, Roasted Garlic Hummus ^{GF/DF/NF/P},

Tzatziki ^{GF/NF/V}

\$10++ per person

House Made Chips ^{GF/DF/NF/P}, Roasted Onion Dip, Avocado Ranch ^{GF/NF/V}

\$10++ per person

Tortilla Chips, Roasted Tomato Salsa, Guacamole ^{GF/DF/NF/P}

\$12++ per person

Deluxe Mixed Nuts ^{GF/DF/P}

\$58++ per pound



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Sweet Items

\$44++ per dozen

European Style Fruit Jellies ^{NF/DF/GF/V}

Gourmet Caramels and Nougats ^{GF}

Swiss Tea Cookies Tasting

Luxury Chocolate Truffles

Sinful Coconut Macaroons ^{NF}

Chocolate Covered Pretzel Rods

Artisanal Donuts

Traditional Italian Biscotti

Dry Snacks

\$8++ each

100 Calorie Packs

Assorted Candy Bars

Clif Bar

Zone Perfect Bars

Kashi Bars

Power Bars

Granola Bars

Chips, Popcorn, Pretzels

Terra Gourmet Chips

High Energy Trail Mix

Individual Bags of Roasted Peanuts

Milano Cookies

Locally Crafted Ice Cream and Sorbets Bars

Individual Flavored Yogurts



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BEVERAGES

À la Carte

Bottled Still Ritz-Carlton Water \$8++ each

Pellegrino Sparkling Water \$8++ each

Selection of Pepsi Products \$8++ each

Fiji or Voss Bottled Water \$10++ each

Bottled Fruit Juices \$9++ each

Gatorade Nutrition \$9++ each

Red Bull \$9++ each

Natural Sodas \$9++ each

Beverages

\$115++ per gallon

First Drop Coffee – Regular

First Drop Coffee – Decaffeinated

Assorted Selection of Hot Teas

Hot Chocolate

Warm Apple Cider

Lemonade

Iced Tea

Infused Waters of the Day ^{GF/DF/NF/P}

Station Attendants Required at \$225++ per staff

\$84++ per Gallon

\$20.00++ Per Person, Per Day

\$10.00++ Per Person, Per 30 Minute Presentation

Please Choose One

Monday and Saturday: Lemon, Cucumber, Basil

Tuesday and Sunday: Strawberry, Thyme

Wednesday: Watermelon, Mint

Thursday: Orange, Grapefruit, Blueberry

Friday: Pineapple, Kiwi



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Attendant Required
Add soup \$6++ Per Person

Butternut Squash Soup with Poached Egg, Parmesan Cheese, and Pumpkin Seeds
Roasted Tomato Soup, Basil Oil, Parmesan Crouton ^{GF/NF/V}
Cream of Cauliflower, Brioche Croutons, Smoked Bacon and Cauliflower Tips
Celery Root and Parsnip Cream, Orange Zest, Croutons, and Chestnuts

Winter Park Sandwich Buffet

\$74++ Per Person
Station Attendants Required at \$225++ per staff

Salads

Mixed Green Salad and Romaine ^{GF/DF/NF/P}
Chick Peas, Carrots, Cucumber, Cherry Tomato ^{GF/DF/NF/P}, Crumbled Blue Cheese ^{GF/NF/V}, Spiced Walnuts ^{GF/DF/P}
Ranch Dressing ^{GF/NF/V}, Balsamic Vinaigrette ^{GF/DF/NF/P}

Citrus Couscous Salad, Bronzed Shrimp, Roasted Peppers, Lemon Oil ^{DF/NF/S}

Potato Salad, Bacon, Celery, Apples, Fresh Chive, Apple Cider Vinaigrette ^{GF/DF/NF}

Sandwiches

(Cold)

Chicken Salad Sandwich
Almonds and Truffle Oil, Spinach and Herb Mayonnaise, Brioche Roll

Tuna Salad Croissant
Celery, Scallion, Mayo, Crème Fraiche and Bibb Lettuce

Avocado and Shrimp Roll with Extra Virgin Olive Oil, Cucumber, Lemon and Basil

(Hot)

Grilled Whisper Creek Farm Vegetables Panini, Truffle Goat Cheese, Spinach ^{NF/V}

Sea Salt Chips ^{GF/DF/NF/P}

Desserts

Grande Lakes Signature Pastries

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

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THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Off The Farm

\$74++ per person

Station Attendants Required at \$225++ per staff

Cold Selection

Whisper Creek Field Greens, Farm Kale ^{GF/DF/NF/P}

Cherry Tomato, Cucumber, Pickled Red Onion ^{GF/DF/NF/P}, Goat Cheese Crumbles ^{GF/NF/V},
Toasted Pecans ^{GF/DF/P}, Blue Cheese Dressing ^{GF/NF/V}, Citrus Vinaigrette ^{GF/DF/NF/P}

Pearled Farro, Baby Kale, Heirloom Tomato, Shaved Fennel, White Balsamic Dressing ^{DF/NF/P}

Three Bean Salad, Frisée, Breakfast Radish, Tarragon Dressing ^{GF/DF/NF/P}

Hot Selection

Atlantic Salmon, Braised Greens, Bourbon Glaze ^{GF/DF/NF}

Herb Roasted Chicken Breast, Caramelized Cipollini Onions, Rosemary Jus ^{GF/DF/NF}

Crispy Brussels Sprouts ^{GF/DF/NF/P}

Roasted Cauliflower Steaks, Tomato Confit ^{GF/DF/NF/P}

Roasted Country Potatoes, Chives ^{GF/DF/NF/P}

Desserts

Seasonal Country Desserts

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

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THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Grande Lakes BBQ

\$74++ per person

Station Attendants Required at \$225++ per staff

Salads

Iceberg Wedges, Arugula ^{GF/DF/NF/P}
Cherry Tomato, Cucumber ^{GF/DF/NF/P}, Crispy Onions ^{DF/NF/P}, Blue Cheese Crumbles ^{GF/NF/V},
Sunflower Seeds ^{GF/DF/NF/P}, Bacon Bits ^{GF/DF/NF}
Ranch Dressing ^{GF/NF/V}, Balsamic Vinaigrette ^{GF/DF/NF/P}
Roasted Potato and Bacon Salad, Bell Pepper, Parsley, Whole Grain Mustard Aioli ^{GF/DF/NF}
Watermelon and Tomato Salad, Feta Cheese, Pickled Onions, Mint Vinaigrette ^{GF/NF/V}

Off The Grill

Lemon Rosemary Smoked Chicken Rotisserie
Spice Rubbed Slow Cooked BBQ Brisket
Blackened Mahi, Carrot Mousseline, Cumin Carrots, Lemon Beurre Blanc
Green Bean and Mushroom Casserole
Boursin Mashed Potato

Desserts

Classic BBQ Favorites

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

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THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Little Italy

\$74++ per person

Station Attendants Required at \$225++ per staff

Salads

Romaine and Radicchio, Mixed Greens ^{GF/DF/NF/P}

Pepperoncini, Olives ^{GF/DF/NF/P}, Aged Parmesan Cheese ^{GF/NF/V},

Rosemary Focaccia Croutons ^{DF/NF/P}

Caesar Dressing ^{GF/NF}, Lemon Parsley Vinaigrette ^{GF/DF/NF/P}

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil,

Balsamic Reduction, Sea Salt ^{GF/NF/V}

Penne Pasta Antipasto, Provolone, Roasted Peppers, Grilled Artichokes and Zucchini,

Pesto Vinaigrette ^{NF/V}

Entrées

Traditional Margherita Flatbread, Marinated Tomato, Mozzarella Cheese, Crispy Basil ^{NF/V}

Rosemary Chicken Breast, Arrabiatta Sauce ^{GF/DF/NF}

Roasted Grouper, Caponata Vegetables, Lemon Gremolata ^{GF/DF/NF}

Roasted Broccolini, Almonds, Cipollini Onions ^{GF/DF/P}

Desserts

Italian Desserts Selection

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

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THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH GRAB & GO

Bagged Lunches

Please Choose 1 Sandwich, 1 Salad, 1 Side Item, and 1 Dessert \$55++ per person

Market Style Bagged Lunches

Please Choose 2 Sandwiches, 1 Salad, 1 Side Item, and 1 Dessert \$69++ per person

Lunches Served in an Eco-Friendly Bag with Whole Fruit, and Condiments

Salads

(Please Choose One)

Greek Salad ^{GF/NF/V}

Seasonal Fruit Salad ^{GF/DF/NF/P}

Potato Salad ^{GF/DF/NF/V}

Orecchiette Pasta, Olives, Artichokes, Sundried Tomato Pesto ^{DF/NF/V}

Marinated Tomatoes and Fresh Mozzarella ^{GF/NF/V}

Tabbouleh with Fresh Parsley, Mint, Fresh Lemon, Extra Virgin Olive Oil ^{DF/NF/P}

Sandwiches

(Please Choose One)

Grilled Seasonal Vegetable, Arugula, Sundried, Tomato Hummus, Sliced Mozzarella, Rosemary Focaccia ^{NF/V}

Avocado and Shrimp Roll with Extra Virgin Olive Oil, Cucumber, Lemon and Basil

Chicken Salad Sandwich, Curried Green Apples, Apricot Chutney,

Espelette Brie and Turkey Sandwich, Bibb Lettuce, Onion Compote on a Potato Bun

Chicken Salad Sandwich

Almonds and Truffle Oil, Spinach and Herb Mayonnaise, Brioche Roll

Tuna Salad Croissant

Celery, Scallion, Mayo, Crème Fraiche and Bibb Lettuce

Sides

(Please Choose One)

High Energy Trail Mix

Pretzels

Miss Vicki's Chips

Planter's Peanuts

White Cheddar Popcorn

Assorted Candy Bars

Sun Chips

Granola Bars

Desserts

(Please Choose One)

Chocolate Chips Cookie ^{NF}

Oatmeal Raisins Cookie

Signature Granola Bar

Blueberry Lemon Yogurt Cake

Chocolate Fudge Brownie ^{NF}

Chocolate Almond Bar ^{GF/V/DF/Paleo}

Yuzu-Lemon Bar ^{GF}

Gluten Free Chocolate Cookie ^{NF,GF}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

PLATED LUNCHES

THREE COURSES

Please Choose a Soup or Salad, Entrée, and a Dessert for Your Entire Group
All served with Artisan Rolls and Butter, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Salads

Traditional Greek Salad with Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Green and Black Olives, Lemon and Parsley Vinaigrette ^{GF/DF/NF/P}

Classic Heart of Romaine Caesar Salad, Crisp Garlic Croutons, Parmesan Crisp, Traditional Caesar Dressing ^{NF}

Heirloom Tomato, Buffalo Mozzarella, Baby Greens, Chives, Basil, Lemon Zest, Pickled Shallots, Aged Balsamic, Sicilian Olive Oil ^{GF/NF/V}

Iceberg Lettuce with Cherry Tomatoes, Pickled Red Onions, Crispy Bacon, Local Blue Cheese, Ranch Dressing ^{GF/NF}

Artisan Greens, Farm Radish, Fresh Orange, Florida Cheddar, Candied Pecans, Corn Bread Croutons, Champagne Dressing ^V

Soups

Roasted Tomato Soup, Basil Oil, Parmesan Crouton ^{GF/NF/V}

Cream of Cauliflower, Walnut Oil, Brioche Crouton ^{GF/V}

Butternut Squash Soup, Toasted Pepitas ^{GF/NF/V}

Seasonal Mushroom Velouté, Truffle Oil, Crushed Candied Hazelnuts ^{GF/V}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Entrées

Roasted Chicken Breast

Honey Glazed Local Vegetables, Butternut Mouseline, Herbed Grits, Thyme Sauce ^{GF/NF}
\$66++ per person

Roasted Chicken Breast

Lemon and Rosemary Polenta, Asparagus, Seared Cipollini Onions, Carrot, Chicken Jus ^{GF/NF}
\$66++ per person

Pepper Crusted Beef Tenderloin

Boursain Mashed Potato, Seasonal Roasted Vegetables, Red Wine Jus ^{GF/NF}
\$70++ per person

Roasted Salmon

Smoked Tomato Grits Cake, Wilted Kale, Citrus Beurre Blanc ^{GF/NF}
\$68++ per person

Crispy Quinoa Crusted Salmon

Heirloom Cauliflower, Spinach, Golden Raisins, Bamboo Rice, Lemon-Verbena Sauce ^{GF/NF}
\$68++ per person

Desserts

Tiramisu, Coffee Crèmeux, Almonds Biscotti, Chocolate Coffee Bean

Dark Chocolate and Peanut Butter Crunch Cake, Braised Apples Chutney

Key Lime Pie, Exotic Cream, Margarita Gel, Citrus Segments ^{NF}

Bananas Cream Parfait, Caramel, Vanilla Cream, Wafers

Vegan Carrot Cake Parfait, Green Power Agar, Seasonal Fresh Fruits Medley ^V

NY Cheesecake, Blueberry Compote, Pistachio Macaron

Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BENTO BOX LUNCH

\$69++ per person

This lunch offering is Ideal for a work business lunch or a brief social affair.

A three-course meal will be served all at once, in an elegantly-designed Bento Box.

All served with Artisan Roll and Butter, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

This lunch is designed for groups less than 300 guests.

Salads

(Please Choose One)

Caesar Salad, Romaine, Parmesan, Crouton ^{NF}

Local Mixed Green, Cucumber, Cherry Tomato, Sunflower Seeds, Passion Fruit Dressing ^{GF/DF/NF/P}

Marinated Tomato, Buffalo Mozzarella, Arugula, Basil, Olive Oil, Cracked Pepper ^{GF/NF/V}

Tabbouleh with Fresh Parsley, Mint, Fresh Lemon, Extra Virgin Olive Oil ^{DF/NF/P}

Soba Noodles with Carrot, Scallion, Red Peppers, Toasted Sesame, Miso Soy Vinaigrette ^{DF/NF/P}

Entrées

(Please Choose One)

Rosemary Chicken Breast, Spanish Rice, Peas, Scallion, Chicken Jus ^{GF/DF/NF}

Miso Glazed Salmon, Braised Bok Choy, Ginger and Cilantro, Bamboo Rice ^{GF/DF/NF}

Garganelli Pasta, Rock Shrimp, Roasted Cherry Tomato, Baby Spinach, Parmesan Cream, Basil ^{NF/S}

Marinated Skirt Steak, Asian Noodle Vegetable Stir Fry, Ginger Teriyaki Sauce ^{DF/NF}

Desserts

(Please Choose One)

Fruit Tart
Tiramisu
Chocolate Flourless
Cake

Pecan Pie
New York Cheesecake



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RECEPTIONS

Station Attendants Required at \$225++ per staff

CULINARY DISPLAYS AND ACTION STATIONS

All Reception stations are based on 1.5 hours presentation
Additional fees may apply for extending the service past 1.5 hours

COLD SELECTIONS

Seafood Raw Bar

Selections are served with Lemon Wedges,
Spicy Cocktail ^{DF/NF} Sauce and Tabasco Sauce

\$10++ per piece

Minimum of 25 pieces per order

Jonah Crab Claw ^{GF/DF/NF}, Citrus Mango Aioli ^{GF/DF/NF/V}
Iced Jumbo Gulf Shrimp 16/20 ^{GF/DF/NF}, Lemon Caper Remoulade ^{GF/DF/NF}
East Coast Oysters ^{GF/DF/NF}, Red Wine Mignonette ^{GF/DF/NF/P}
Florida Stone Crab Claw ^{GF/DF/NF} (November – April) - Market Prices Apply

Enhance Your Raw Bar with a Customized Ice Sculpture

Ice Sculptures starting at \$750++ per Ice Block

Please consult with your Meetings & Special Events Manager at least two weeks in advance.

Sushi Station

Prepared at the event by a traditional Japanese Sushi chef for additional \$600

\$10++ per piece

Minimum of 25 pieces per order

Assorted Nigiri, Rolls, and Maki ^{GF/shell}
Light Soy Sauce, Wasabi, Pickled Ginger, Wakame

Ceviche Bar

\$38++ per person

Minimum 25 guests

Snapper Ceviche, Pineapple, Onion, Tomato, Jalapeno ^{GF/DF/NF}
Shrimp Ceviche, Cilantro, Smoked Fresno Chile, Mango, Lime Juice ^{GF/DF/NF/S}
Octopus Ceviche, Scallion, Tomato, Shallot, Avocado, Cilantro, Serrano, Citrus ^{GF/DF/NF}

Served with Fresh Tortilla Chips ^{GF/DF/NF/P}, Chicharrónes ^{GF/DF/NF}, Plantain Chips ^{GF/DF/NF}

Served in individual vessels add \$4++ per person

Served in Split Coconuts add \$8++ per person



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RECEPTIONS

Station Attendants Required at \$225++ per staff

Guacamole Bar

\$35++ per person

Minimum 25 guests

Optional Guacamole Experience Chef Attendant

(One per 50 guests)

Traditional Guacamole ^{GF/DF/NF/P}

Served with

Old Bay Crab Salad ^{GF/DF/NF/S}, Smoked Bacon ^{GF/DF/NF}, Cotija cheese ^{GF/NF/V}

Charred Sweet Corn, Sundried Tomatoes, Grilled Pineapple, Black Beans, Pico de Gallo ^{GF/DF/NF/P}

Served with Fresh Tortilla Chips ^{GF/DF/NF/P}, Chicharrónes ^{GF/DF/NF}, Plantain Chips ^{GF/DF/NF}

Artisanal Fromage and Charcuterie

\$32++ per person

Minimum 20 guests

Assortment of European and Artisan American Farm Cheeses and Meats ^{GF/NF}

Fresh and Dried Fruits, Local Jams and Marmalades ^{GF/DF/NF/P}, Whisper Creek Honeycomb ^{GF/DF/NF/V}

Quince Paste, Mustards, Olives ^{GF/DF/NF/P}, Assorted Nuts ^{GF/DF/P}

European Crackers and Grilled Artisan Breads ^V

Antipasti Display

\$32++ per person

Minimum 20 guests

Hummus, Sun Dried Tomato Basil Tapenade, Eggplant Baba Ganoush ^{GF/DF/NF/P}

Pita Chips ^{DF/NF/P}, Crostinis, Grilled Artisan Breads ^V

Jars of Marinated Olives, Roasted Peppers, Grilled Zucchini, Balsamic Onions, ^{GF/DF/NF/P}

Marinated Eggplant, Braised Fennel, Grilled Portobello's with Herbs and Olive Oil ^{GF/DF/NF/P}

Artichokes, Asparagus, Garlic Aioli ^{GF/DF/NF/V}

Fresh Mozzarella with Tomatoes and Cucumbers ^{GF/NF/V}

Salad Station

Minimum 20 guests

Caesar Salad

Shaved Romaine Lettuce, Aged Parmesan, Focaccia Crouton, White Anchovies, Caesar

Dressing ^{NF}

Wedge Salad

Shredded Iceberg, Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing ^{GF/NF}

Tuscan Kale Salad

Quinoa, Dried Fruits, Spiced Pecans, Citrus Vinaigrette ^{GF/DF/P}

Individual Shaker Salad Display \$29++ per person

Combination Salad Bar and Shaker Display \$34++ per person (Chef Attendant Required)

Add Salad and Herb Wall Display \$40++ per person Minimum 50 Guests



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RECEPTIONS

Station Attendants Required at \$225++ per staff

Poke Station

\$40++ per person

Minimum 20 guests

Protein: Ahi Tuna ^{GF/DF/NF}, Salmon ^{GF/DF/NF}, Marinated Tofu ^{GF/DF/NF/P}

Base: Jasmine Rice ^{GF/DF/NF/P}, Soba Noodles ^{DF/NF/P}, Mixed Greens ^{GF/DF/NF/P}

Sesame Shoyu Dressing ^{GF/DF/NF/V}, Sweet Teriyaki Sauce ^{GF/DF/NF/V}, Sriracha Ginger Mayo ^{GF/DF/NF/V}

Avocado, Edamame, Radish, Scallions ^{GF/DF/NF/P}

Shiitake Mushrooms, Cucumber, Carrot, Mango, Pickled Ginger ^{GF/DF/NF/P}

Toasted Sesame Seeds ^{GF/DF/NF/V}, Wasabi Peas ^{DF/NF/P}, Roasted Peanuts ^{GF/DF/P}, Fried Onions ^{DF/NF}

Jamón Carving*

\$650++ each

Serves Approximately 50 guests

Selection of Spanish Serrano ^{GF/DF/NF}, Iberico ^{GF/DF/NF}, or Italian Prosciutto ^{GF/DF/NF}

Crisp Baguettes ^V, Fresh Mozzarella ^{GF/NF/V}, Sliced Melon, Sundried Tomato Spread ^{GF/DF/NF/P}

Olive Tapenade, Whole Grain Mustard, Extra Virgin Olive Oil, Balsamic Reduction ^{GF/DF/NF}

HOT SELECTIONS

Minimum 50 guests

Mac and Cheese Bar

\$38++ per person

Traditional Elbow Macaroni with Cheddar Cheese Sauce ^{NF/V}

Penne with Spicy Arrabiatta Sauce ^{DF/NF/P}

Bacon Lardons, Buffalo Chicken ^{GF/DF/NF}, Peas, Forest Mushrooms ^{GF/DF/NF/P}

Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese ^{GF/NF/V}

Garlic Breadcrumbs, Fried Onions ^{DF/NF/P}

Old Bay Seasoning, Assorted Hot Sauces ^{GF/DF/NF/V}

Taste of Bombay

\$32++ per person

Tandoori Chicken Tikka Stir-Fry* ^{GF/NF}

Peppers, Red Onions, Cilantro

Paneer Tikka Masala ^{GF/NF}

Cumin Basmati Rice ^{GF/DF/NF/P}, Cucumber Raita ^{GF/NF/V}, Warm Naan ^{NF/V}, Crisp Poppadum ^{GF/DF/NF/P}

Chole Rajma Salad

Indian 3-bean Salad, Bell Peppers, Cilantro, Olive Oil, Balsamic ^{GF/DF/NF/P}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RECEPTIONS

Station Attendants Required at \$225++ per staff

Italian Station

Choice of 2 \$35++ per person
Choice of 3 \$40++ per person

Served with Garlic Bread ^V and Aged Parmesan Cheese ^{GF/NF/V}

Risotto

Mediterranean Vegetable, Sundried Tomato, Pesto ^{GF/NF/V}

Braised Short Rib, Dry Aged Parmesan Cheese ^{GF/NF}

Roasted Butternut, Walnuts, Sage, and Cranberries ^{GF/V}

Wild Mushroom and Truffle ^{GF/NF/V} +\$3++pp

Lobster Risotto, Fresh Herbs ^{GF/NF/S} +\$5++pp

Pasta

Ricotta and Spinach Ravioli, Bolognese Sauce, Fresh Mozzarella ^{NF/V}

Classic Penne, Marinara, Fresh Basil ^{NF/V}

Potato Gnocchetti, Mushroom Cream, Truffle Pecorino ^{NF/V}

Fiocchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut, Gorgonzola Cream ^V
Eggplant Ravioli, Smoked Tomato Cream, Goat cheese, Toasted Pine Nuts, Golden Raisins ^V

Add Chicken \$6++ per person

Add Shrimp \$12++ per person

Add Lobster \$18++ per person

Dim Sum

\$28++ per person

Served in Bamboo Steamers

Seafood Shumai ^{DF/NF}, Vegetable Dumplings ^{DF/NF/V}, Chicken Lemon Grass Pot Sticker ^{DF/NF}

Vegetables Spring Rolls ^{DF/NF/P}

Sea Salt Edamame ^{GF/DF/NF/P}

Garlic Ginger Soy Sauce ^{GF/DF/NF/P}, Thai Dipping Sauce ^{DF/P}, Sriracha Mayo ^{GF/DF/NF/V}

Shrimp Station

\$44++ per person

Based on 4 pieces per person

Shrimp Scampi with White Wine, Garlic, Butter, Herbs, Fresh Lemon ^{GF/NF/S}

Creamy Coconut Shrimp, Lemongrass, Green Onion, Lime ^{GF/DF/S}

Spicy Tomato Shrimp, Piment d'Esplette, Tomato Relish, Chive ^{GF/DF/NF/S}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CARVING TABLE

All Served with Miniature Rolls
Station Attendants Required at \$225++ per staff

Herb Roasted Beef Tenderloin ^{GF/DF/NF} \$600++

(Serves approximately 16 guests)

Dijon Mustard ^{GF/DF/NF/P}, Port Wine Sauce ^{GF/DF/NF}

Beef Prime Rib, Garlic and Herb Crust ^{GF/DF/NF} \$600++

(Serves approximately 30 guests)

Creamed Horseradish ^{GF/NF/V}, Whole Grain Mustard ^{GF/DF/NF/P}

Roasted New York Strip Loin ^{GF/DF/NF} \$580++

(Serves approximately 30 Guests)

Cabernet and Peppercorn Au Poivre Sauce ^{GF/DF/NF}, Creamed Horseradish ^{GF/NF}

“Smokin’ Maggie’s” Beef Brisket ^{GF/DF/NF} \$525++

(Serves approximately 25 guests)

House BBQ Sauce ^{GF/DF/NF/P}

Herb and Grainy Mustard Crusted Colorado Rack of Lamb ^{GF/DF/NF} \$270++

(Serves approximately 8 Guests)

Mint Jelly ^{GF/DF/NF/P}, Thyme Jus ^{GF/DF/NF}

Citrus Marinated Whole Turkey ^{GF/NF} \$500++

(Serves approximately 25 guests)

Cranberry Relish ^{GF/DF/NF/P}, Sage Gravy ^{NF}

Banana Leaf Roasted Mahi Mahi ^{GF/DF/NF} \$495++

(Serves approximately 25 guests)

Tropical Salsa ^{GF/DF/NF/P}

Champagne Crusted Salmon ^{NF} \$550++

(Serves approximately 25 Guests)

Lime Tartar Sauce ^{GF/DF/NF/V}, Lemon and Dill Beurre Blanc ^{GF/NF/V}

Whole Roasted Grouper with Fresh Citrus ^{GF/DF/NF} \$550++

(Serves approximately 25 Guests)

Orange Ginger Beurre Blanc ^{GF/NF/V}

Sesame Togarashi Tuna Loin ^{GF/DF/NF} \$620++

(Serves approximately 25 Guests)

Ginger Teriyaki Sauce ^{GF/DF/NF/V}

Grilled Florida Lobster ^{GF/DF/NF/S} \$360 per Dozen

Drawn Butter, Lemon Butter ^{GF/NF/V}

Please Choose One Accompaniments per Protein/Carving Station:

Thyme Buttermilk Mashed Potatoes ^{GF/NF/V} \$5

Lemongrass Steamed Jasmine Rice ^{GF/DF/NF/P}\$5

Seasonal Vegetable Medley ^{GF/DF/NF/P}\$6

Aged Cheddar Anson Mills Stone Grits ^{GF/NF/V}\$5



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

HORS D'OEUVRES

\$116++ per dozen

(Minimum of 2 dozen for each selection)

Station Attendants Required at \$225++ per staff

Cold Hors d'Oeuvres

Deviled Farm Egg, Pickled Mustard Seeds ^{GF/DF/NF/V}

Melon and Prosciutto Brochette, Mint Syrup ^{GF/DF/NF}

Smoked Salmon Canapé, Salmon Caviar, Dill Lemon Cream ^{NF}

Ahi Tuna Poke, Ginger Ponzu Sauce ^{DF/NF}

Lobster Salad, Tarragon, Crostini ^{DF/NF/S}

Brie, Florida Citrus, Fruit Bread Crostini ^{NF}

Caprese Skewer, Mozzarella, Tomato, Basil ^{GF/NF/V}

Local Burrata, Arugula Pesto, Truffle Aioli ^{NF/V}

Hot Hors d'Oeuvres

Mini Cuban Spring Roll, Mustard Dip ^{NF}

Lump Crab Cake, Confit Tomato Aioli ^{DF/NF/S}

Scallop, Vanilla Parsnip Cream, Bacon ^{GF/DF/NF/S}

Lobster Tempura, Spicy Aioli Dip ^{NF/S}

Lamb Chop, Avocado Lime Dip ^{NF}

Chicken Satay, Coconut Peanut Sauce ^{GF/DF}

Mini Beef Wellington, Port Wine Sauce ^{NF}

Coconut Shrimp, Sweet Chili Kaffir Lime Dip ^{DF/S}

Wild Mushroom Tartlet, Boursin Cheese ^{NF/V}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

PASTRY ACTION STATIONS

Station Attendants Required at \$225++ per staff

Requires Fire Watch – Please Discuss Details with Your Meetings & Special Events Manager

Bananas Foster, Peanut Butter Ice Cream, Banana Bread	\$16++ per person
Warm Apple Pie, Vanilla Ice Cream, Hazelnut Espuma	\$16++ per person
Cherry Jubilee, Angel Food Cake, Yogurt Sorbet ^{NF/GF}	\$16++ per person
Warm Brownies Ice Cream Sundae, Butterscotch Sauce ^{NF}	\$16++ per person
Malt, Strawberry and Vanilla Fantasy Milkshakes, Hipster Style	\$18++ per person
Chocolate Dipped Strawberries, Assorted Toppings	\$18++ per person
Classic Sodas and Vanilla Ice Cream Float	\$18++ per person
Chocolate S'more's Tart, Mint Chocolate Chip Ice Cream	\$20++ per person
Ice Creams and Sorbets Bar, Assorted Toppings and Sauces	\$20++ per person



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Station Attendants Required at \$225++ per staff

Southern BBQ

\$136++ per person

Soup

Florida Gumbo with Shrimp, Chicken and Andouille Sausage ^{NF/S}

Salads

Kale, Spinach Salad, Quinoa, Raisins, Pecans, Apple, Herb Vinaigrette ^{GF/DF/P}

Honey and Vinegar Coleslaw ^{GF/DF/NF/P}

Fingerling Potato Salad, Ballpark Mustard, Lake Meadows Eggs ^{GF/DF/NF/V}

Watermelon Salad, Mint, Feta Cheese, Peppered Honey ^{GF/NF/V}

Low Country Favorites

Parker House Rolls

Buttermilk Fried Boneless Chicken ^{NF}, Secret Sauce ^{GF/NF/V}

Smoked Beef Brisket ^{GF/DF/NF}

House Made BBQ ^{GF/DF/NF/P}, House Made Hot Sauce ^{GF/DF/NF/V}

Blackened Shrimp and Grits ^{GF/DF/NF}

Grilled Fairground Corn, House Spices, Cotija Cheese ^{GF/NF/V}

Pimento Mac and Cheese ^{NF/V}

Roasted Brussel Sprouts, Maple Glaze, Toasted Benne Seeds ^{GF/DF/NF/P}

Sweets from the South*

Bananas Foster, Peanut Butter Ice Cream, Banana Bread

Assorted Southern Inspired Pies, Cobblers and Cakes

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Station Attendants Required at \$225++ per staff

Caribbean

\$140++ per person

Soup

Creamy Crab Pepper Pot ^{GF/NF/S}

Salads

Island Baby Greens ^{GF/DF/NF/P}

Mango, Cherry Tomato, Cucumber ^{GF/DF/NF/P}, Toasted Coconut ^{GF/DF/P}

Passion Fruit Dressing ^{GF/DF/NF/P}

Shrimp, Roasted Pumpkin and Black Bean Salad, Lemon Marinated Peppers ^{GF/DF/NF/S}

Green Papaya, Peppers, Carrot, Cucumber, Chili Vinaigrette ^{GF/DF/NF/P}

Smoked Chicken and Charred Pineapple Salad, Scallion, Thyme Vinaigrette ^{GF/DF/NF}

Entrées

Artisan Rolls and Butter

Seared Mahi-Mahi, Tropical Citrus Salsa ^{GF/DF/NF}

Florida Braised Beef Short Ribs, Peppers, Cilantro ^{GF/DF/NF}

Grilled Jerk Chicken, Jerk BBQ Sauce ^{GF/DF/NF}

Cilantro Wild Rice and Beans ^{GF/DF/P}

Roasted Vegetable with Sweet Potato, Squash, Toasted Coconut ^{GF/DF/P}

Caribbean Sweet Treasures of the Season

Enjoy the Exotic Flavors of Florida and its Surrounding Islands

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Station Attendants Required at \$225++ per staff

Harvest Farm

\$152++ per person
Attendant Required

Soup

Roasted Butternut Squash Soup ^{GF/NF/V}
Toasted Pepitas ^{GF/DF/NF/P}

Cold Selections

Whisper Creek Farm Baby Greens ^{GF/DF/NF/P}
Cherry Tomato, Charred Carrot, Corn ^{GF/DF/NF/P}, Lemon Feta Cheese ^{GF/NF/V}
Farm Herb Dressing and Strawberry Balsamic Vinaigrette ^{GF/V}

Quinoa, Pumpkin, Dried Fruits, Grilled Vegetables Salad ^{GF/DF/NF/P}

Roasted Beet Salad, Goat Cheese, Citrus Wedge, Tarragon Vinaigrette ^{GF/NF/V}

Southern Spreads

Pimento Cheese, Smoked Gouda Spread ^{GF/NF/V}, Assorted Grilled Breads ^V, Pickled Vegetables ^{GF/DF/NF/P}

Artisan Rolls and Butter

Grilled Flank Steak, Chimichurri ^{GF/DF/NF}

Citrus Roasted Snapper, Garden Herbs, Old Bay Butter Sauce ^{GF/NF}

Grilled Spicy Sausages, Roasted Onions and Peppers ^{GF/DF/NF}

Yard Bird Chicken, BBQ Rub, Lemon Brined ^{GF/DF/NF}

Whisper Creek Farm Roasted Vegetables ^{GF/DF/NF/P}

Baked Potato Bar ^{GF/DF/NF/P}

Sour Cream, Aged Cheddar ^{GF/NF/V}, Scallion ^{GF/DF/NF/P}, Smoked Bacon ^{GF/DF/NF}, Whipped Butter ^{GF/NF/V}

Desserts

Tasting of Harvest Inspired Desserts

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Station Attendants Required at \$225++ per staff

Spanish Flair

\$170++ per person

Soup

Tomato Gazpacho ^{GF/DF/NF/P}

Salads

Romaine Salad, Olives, Piquillo Peppers, Chickpea and Melon, Oregano Dressing ^{GF/DF/NF/P}
Potato Salad with Green Onions, Piment d'Eslette ^{GF/DF/NF/V}

Tomato Salad, Red Onions, Croutons, Corn, Egg and Avocado, Spanish Olive Oil ^{DF/NF/V}
Orzo Salad with Apple, Manchego, Green Beans, Cucumber, Orange Mint Vinaigrette ^{NF/V}

Hot Selection

Artisan Rolls and Butter

Paprika Rubbed Beef Strip Loin, Pickled Onions, Queso Fresco, and Cilantro Shallot Jus ^{GF/NF}
Roasted Chicken, Green Olives, Peppers and Onions, Grilled Lemon, Tomato Coulis ^{GF/DF/NF}

Seafood Paella, Mussels, Clams, Prawns, Peas, Fresh Herbs ^{GF/DF/NF/S}

Garden Vegetable Pistou Ratatouille ^{GF/DF/NF/P}

Patatas Bravas ^{GF/DF/NF/P} with Roasted Tomato and Red Pepper Aioli ^{GF/DF/NF/V}

Fabada White Bean Stew ^{GF/NF}

Desserts

Assorted Spanish Style Desserts

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Station Attendants Required at \$225++ per staff

Steakhouse

\$200++ per person

Soup

French Onion Soup ^{GF/DF/NF}

Parmesan Herb Crostinis ^{GF/NF/V}

Salad

Caesar Salad Bar

Romaine ^{GF/DF/NF/P}

Fresh Parmesan ^{GF/NF/V}, White Anchovy ^{GF/DF/NF}, Marinated Tomato ^{GF/DF/NF/P}, Croutons ^V

Caesar Dressing ^{GF/NF}, Balsamic Vinaigrette ^{GF/DF/NF/P}

Traditional Wedge Salad, Iceberg, Tomato, Pickled Red Onions, Bacon, Blue Cheese Crumbles,
Ranch Dressing ^{GF/NF}

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Glaze ^{GF/NF/V}

Green Bean Salad with Toasted Almonds, Feta, Lemon Vinaigrette ^{GF/DF/P}

Main Course

Grilled Beef Tenderloin ^{GF/DF/NF}, Horseradish Cream ^{GF/NF/V}, Port Wine Jus ^{GF/DF/NF}

Roasted Chicken Breast, Wild Mushrooms, Madeira Cream Sauce ^{GF/NF}

Grilled Lobster Tails (Based on one per person) ^{GF/DF/NF}, Drawn Butter ^{GF/NF/V},
Lemon Wedges ^{GF/DF/NF/P}

Pan Seared Salmon, Brussel Sprouts, Caramelized Onion, Bourbon BBQ Glaze ^{GF/DF/NF}

Herb Marinated Grilled Asparagus ^{GF/DF/NF/P}

Truffle Mashed Potatoes ^{GF/NF/V}

Desserts

Assorted American Classic Desserts

Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Please note that a production fee of \$225++ will be charged for guarantees under 50 people



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREATE YOUR OWN PLATED DINNER

Pre-Selected Choice of a Minimum of 3 Courses for Your Entire Group

All served with Artisan Rolls and Butter, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Soup

\$20++ per person

Please Choose One for Your Entire Group

(Hot)

Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds ^{NF/V}

Roasted Tomato Bisque, Lemon Ricotta, Rosemary Focaccia Crouton, Basil ^{NF/V}

Florida Sweet Corn Cream, Crisp Bacon Lardons, Grilled Corn Kernels ^{NF}

Lobster Bisque, Crème Fraiche Flan, Lobster and Fresh Herb Salad ^{GF/NF/S} (add \$5++ per person)

(Chilled)

Chilled Pea and Mint Soup, Panna Cotta, Crab and Tarragon Salad, Olive Oil and

Cracked Pepper Crostini ^{NF/S}

Andalusian Gazpacho, Heirloom Tomato, Marinated Cucumber, Extra Virgin Olive Oil,

Herbed Gournay Cheese Crostini ^{NF/V}

Salad

\$22++ per person

Please Choose One for Your Entire Group

Compressed Watermelon, Arugula and Fennel, Cucumber Ribbons, Radish, Sunflower Seeds,
Feta, Zucchini Pesto, Passionfruit Vinaigrette ^{GF/V}

Hearts of Romaine, Parmesan Crisp, Lardons, Garlic Croutons, Classic Caesar Dressing ^{NF}

Beet Salad with, Watermelon Radish, Basil Cream Cheese, Citrus Vinaigrette, Beet Gel ^{GF/NF/V}

Spiced Poached Pear and Olive Oil Goat Cheese, Pear and Mint Chutney, Petite Lettuce and
Micro Herbs, White Balsamic Vinaigrette ^{GF/NF/V}

Marinated Heirloom Tomato, Burrata, Artisanal Greens, Pickled Strawberries, Fresh Basil,
Balsamic Glaze, Extra Virgin Olive Oil ^{GF/NF/V}

Appetizer Enhancements

Please Choose One for Your Entire Group

Wild Mushroom and Green Pea Risotto, Lemon Ricotta ^{GF/NF/V}

\$20++ per person

Blackened Shrimp and Anson Mill Grits, Charred Tomato Relish, Dressed Rocket ^{GF/NF/S}

\$25++ per person

Seared Scallops, Cauliflower Mouseline, Crispy Pancetta, Preserved Lemon ^{NF/S}

\$28++ per person

Crab Cake, Green Tomato and Golden Raisin chutney, Corn and Bacon Succotash ^{NF/S}

\$32++ per person



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Intermezzo

\$9++ per person

Required for 4-Course Dinners and À la Carte Tableside Service
Please Choose One for Your Entire Group

Grapefruit-Prosecco ^{NF/GF/V}

Strawberry-Champagne ^{NF/GF/V}

Green Apple-Calvados ^{NF/GF/V}

Lemon-Lime-Cucumber Gel ^{NF/GF/V}

Peach-Chardonnay ^{NF/GF/V}

Entrées

Poultry

Roasted Breast of Chicken, Gremolata Polenta,
Seasonal Vegetables, Confit Shallot, Madeira Jus ^{GF/NF}
\$78++ per person

Seared Chicken Breast, Sweet Corn and Basil Risotto, Carrot Mousseline,
Roasted Chicken Jus ^{GF/NF}
\$78++ per person

Beef

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot
Red Wine Sauce ^{GF/NF}
\$87++ per person

Grilled Tenderloin, Truffle Potato Mash, Charred Leeks, Creamy Butternut,
Red Wine Sauce ^{GF/NF}
\$96++ per person

Grilled NY Strip Loin, Herb Dressed Broccolini, Smoked Sweet Potato, Cabernet Jus ^{GF/NF}
\$100++ per person

Seafood

Pan Seared Salmon, Green and White Asparagus, Pea and Mint Risotto
Ginger Citrus Beurre Blanc ^{GF/NF}
\$76++ per person

Fennel Glazed Grouper, Citrus Parsnip Puree, Zucchini Croustillant, Saffron Beurre Blanc ^{NF}
\$84++ per person



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Duets

Braised Short Rib, Seared Grouper, Butternut Squash Mousseline, Rosemary Grits,
Roasted Whisper Creek Farm Carrot, Red wine sauce, Beurre Blanc ^{GF/NF/S}
\$98++ per person

Roasted Jumbo Shrimp, Grilled Beef Tenderloin, Lemon Polenta, Paprika Sweet Potato Mousseline,
Asparagus, Beurre Monté, Red Wine Sauce ^{GF/NF/S}
\$112++ per person

Beef Tenderloin, Roasted Grouper, Lemon Basil Risotto, Carrot Mousseline
Citrus Beurre Blanc, Port Wine Jus ^{GF/NF}
\$118++ per person

Poached Lobster, Beef Medallion, Potato Dauphinoise, Cauliflower Mousseline,
Corn and Squash Succotash, Bordelaise Jus, Lobster Sauce ^{GF/NF/S}
\$122++ per person

Vegan

Wild Mushroom and Green Pea Risotto, Cauliflower, Toasted Almonds, Extra Virgin Olive Oil ^{GF/DF/P}
\$70++ per person

Petite Farm Vegetable Fricassé, Butternut Cream, Pickled Mustard Seeds,
Potato Leek Galette, Chimichurri ^{GF/DF/NF/P}
\$70++ per person

Roasted Cauliflower Steak, Rustic Ratatouille, Wild Rice Pilaf, Basil Pistou ^{GF/DF/P}
\$70++ per person

Desserts

\$18++ per person

Please Choose One for Your Entire Group

Vanilla and Raspberries Napoleon, Peach Coulis, Champagne Gel

Caramelized Apples Tart, Green Apple Coulis, Caramel Emulsion

Dark Chocolate Mousse, Peanut Butter Crunch, Yuzu Cream, Apples

Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis

Vegan Chocolate Mousse, Soy Foam, Poached Pear, Caramel Risotto ^V

Lemon Lime Bar, Citrus Segments, Watermelon, Tequila Grapefruit Gel ^{NF}



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

MULTIPLE ENTRÉE SERVICE PRIOR

Groups have the option to offer their guests multiple entrée selections with the following guidelines:

Menu must have the same starter/s (soup, salad, appetizer), dessert, and side)

Maximum of 3 entrée selections:

2 selections, no additional charge, highest price prevails

3 selections, highest price prevails, additional \$10pp

Minimum 50 guests

Entrée selections must be determined (10) business days prior to the event

Client will be responsible for providing the name of each guest with their entrée choice

and a place card that will be pre-set at prior to the event

À LA CARTE SERVICE TABLESIDE

For dinner events that would like the opportunity to offer each of their guests an entrée selection tableside live during the event, please note the following guidelines:

Menu must have a minimum of 4 courses (with 2 courses prior to the entrée) and must have the same starters (soup, salad, appetizer), desserts and sides

Tableside choice include vegetarian.

Tableside choices selected apply to the **ENTRÉE ONLY, WITH ALL SAME SIDES.**

2 Choices is an additional \$30++ per person for the entire guarantee. Highest price prevails

3 Choices is an additional \$40++ per person for the entire guarantee. Highest price prevails



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

KIDS DINNER BUFFET MENUS

3-12 Years Old

Station Attendants Required at \$225++ per staff

RITZ KIDS

\$45++ per person

Chicken Noodle Soup^{DF/NF}

Macaroni and Cheese^{NF/V}

Margarita Pizza^{NF/V}

Hot Dogs^{DF/NF}

Grilled Chicken Breast^{GF/DF/NF}

Mashed Potatoes^{GF/NF/V}

Steamed Broccoli^{GF/DF/NF/P}

Cupcakes, Strawberry Salad^V

Juice Box

TADPOLE

\$36++ per person

Cream of Tomato Soup^{GF/NF/V}

Mini Hamburgers^{NF}

Chicken Fingers^{NF}

French Fries^{NF/P}

With Traditional Accompaniments

Steamed Carrots and Green Beans^{GF/DF/NF/P}

Cookies, Brownies^{NF}

Juice Box



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREW BUFFET MEALS

The below menus are designed to be placed in backstage locations, staff offices and work spaces.
For crew meals less than 10 guests during lunch and dinner meal period,
A three-course plated meal will be presented at the hotel's discretion.

CREW BREAKFAST

\$35++ per person

Assorted Breakfast Pastries
Seasonal Fruit Display
Chef Choice of Scrambled Eggs
Chef Choice of (1) Breakfast Meat
Chef Choice of Breakfast Potatoes
Juice, Coffee, Tea

CREW LUNCH

\$50++ per person

Chef Choice of (2) Salad Options
Chef Choice of (2) Protein Style Entrées
Chef Choice of Starch
Chef Choice of Vegetable
Chef Choice of Dessert
Iced Tea, Coffee, Hot Tea

CREW DINNER

\$75++ per person

Chef Choice of (2) Salad Options
Chef Choice of (2) Protein Style Entrées
Chef Choice of Pasta Entrée
Chef Choice of Starch
Chef Choice of Vegetable
Chef Choice of Dessert
Iced Tea, Coffee, Hot Tea



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

HOST BAR [CONSUMPTION]

- Luxury Cocktails \$15
- Premium Cocktails \$13
- Champagne by the Glass \$17
- House Wine by the Bottle \$66
- Imported Beer \$10
- Domestic Beer \$9
- Specialty Martinis \$17
- Cordials \$14-\$30

LUXURY BRANDS

- Ketel One Vodka
- Flor de Cana Rum
- Johnnie Walker Black
- Hendrick's Gin
- Woodford Reserve Whiskey
- Crown Royal
- Milagro Blanco Tequila

CASH BAR

- Luxury Cocktails \$15
- Premium Cocktails \$13
- Champagne by the Glass \$17
- House Wine by the Glass \$16
- Imported Beer \$10
- Domestic Beer \$9
- Specialty Martinis \$17
- Cordials \$16-\$30

PREMIUM BRANDS

- Skyy Vodka
- Bacardi Light Rum
- Dewars White Label
- Beefeater Gin
- Canadian Club 6 Year Whiskey
- Wild Turkey 101
- Cuervo Gold Tequila

HOSTED BAR PACKAGES

All Bars Include Domestic and Imported Beer, Fruit Juice, Soft Drinks, Bottled Water, and Bottled Sparkling Water.
 Premium Bar includes Joel Gott Chardonnay, Cabernet Sauvignon, and Merlot.
 Luxury Bar includes Wente Sonoma Chardonnay, and Cabernet Sauvignon

PACKAGES	1 Hour	2 Hour	3 Hour	4 Hour	5 Hour
Luxury	\$37	\$53	\$69	\$85	\$101
Premium	\$34	\$48	\$62	\$76	\$90
Beer and Wine	\$26	\$35	\$44	\$53	\$62
Non-Alcoholic	\$9	\$14	\$19	\$24	\$29

Should Bar Extend into the Next Hour, the Next Highest Package will be charged

LABOR FEES

- \$225 Per Bartender (up to 3 Hours)
- \$35 Per Additional Hour, Per Bartender
- 1 Bartender Per 75-100 Guests is Recommended
- \$225 Per Cashier (up to 3 Hours)
- \$35 Per Additional Hour, Per Cashier
- Cashier is Required for Cash Bar, 1 per Bar or Double Bar

A taxable 26% Service Charge and 6.5% Sales Tax will be applied to Host Bar Prices and Package Bar Prices.
 Cash Bar Prices are Inclusive of Tax and Gratuity.
 Labor Fees are subject to 6.5% Sales Tax only.



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

2021 WINE LIST

CASK WINES

We are proud to feature "wines on tap". Wines from the winery, to the barrel, to your glass. Less waste by eliminating bottling, higher quality and streamlined service, no corks to pull or bottles to replenish. Each keg is equivalent to (26) 750 ml bottles, a perfect enhancement to any reception. Please consult your Meetings & Special Events Manager for more details.

Nobilo, Sauvignon Blanc	\$1250
Simi, Sauvignon Blanc	\$1450
Joel Gott, Sauvignon Blanc	\$1664
Franciscan, Chardonnay	\$1675
Diseno, Malbec	\$1050
Mark West, Pinot Noir	\$1150
Joel Gott, Cabernet Sauvignon	\$1664
Simi, Cabernet Sauvignon	\$1950

WINES BY THE BOTTLE

SPARKLING

Avissi Prosecco, Veneto, Italy	\$59
Lamberti NV "Extra Dry" Prosecco, Veneto, Italy	\$59
Michelle Brut, Columbia Valley, Washington	\$69
Shramsberg NV Mirabelle Brut, North Coast, California	\$89
Nicholas Feuillatte, Brut, "Blue Label", Champagne, France	\$109
Barons de Rothschild NV "Cuvee Ritz" Rose, France	Market Price

WHITE

Light to Medium Intensity

White Zinfandel, Beringer, California	\$39
Pinot Grigio, Pighin, Friuli, Italy	\$59
Pinot Gris, Ponzi Vineyards, Willamette Valley, Oregon	\$74
Sauvignon Blanc, Tortoise Creek "Cuvee Jeanne", Central Coast, California	\$59
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	\$62
Sauvignon Blanc, Provenance, Napa Valley, California	\$84
Riesling, Eroica, Washington State	\$79



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CHARDONNAY

Medium to Full Intensity

Joel Gott Unoaked, Monterey, California	\$66
Steven Kent, "a Ritz-Carlton Cuvee", California	\$66
Chateau St. Jean, North Coast, California	\$66
Landmark "Overlook", Sonoma County, California	\$69
Wente, Riva Ranch, Sonoma, California	\$74
Macroste, Sonoma Coast, California	\$84
Sterling, Napa Valley, California	\$79
Napa Cellars, Napa Valley, California	\$84
Far Niente, Napa Valley, California	\$109

RED

Light to Medium Intensity

Pinot Noir, Bouchard Aine et Fils, Bourgogne Rouge, Burgundy, France	\$84
Pinot Noir, MacMurray Ranch, Sonoma Coast, California	\$77
Pinot Noir, Joel Gott, Willamette Valley, Oregon	\$98
Pinot Noir, Chehalem "Three Vineyards", Willamette Valley, Oregon	\$99
Tempranillo, Torres "Celeste" Crianza, Ribera del Duero, Spain	\$87
Merlot, Columbia Crest H3, Horse Heaven Hills, Washington	\$59
Merlot, Tortoise Creek "The Revivalist", Clarksburg, California	\$62
Merlot, Chateau Ste. Michelle, Indian Wells, Washington	\$77
Merlot, Sterling, Napa Valley, California	\$89
Malbec, Don Miguel Gascon, Mendoza, Argentina	\$64
Malbec, Zuccardi "Q", Mendoza, Argentina	\$79
Primus "The Blend", Colchagua Valley, Chile	\$84
Stag's Leap Wine Cellar's Red Blend, "Hands of Time"	\$94
Simi Landslide, Alexander Valley, California	\$115
Red Blend, Taken, Napa Valley, California	\$135

CABERNET SAUVIGNON

Full Intensity

Joel Gott, California	\$66
Steven Kent, "A Ritz-Carlton Cuvee", California	\$66
Chateau St. Jean, California	\$66
Wente, Charles Wetmore, Sonoma, California	\$74
Frei Brothers, "Reserve", Alexander Valley, California	\$84
Sterling, Napa Valley, California	\$89
Napa Cellars, Napa Valley, California	\$98