

# CATERING



**THE RITZ-CARLTON**

ORLANDO, GRANDE LAKES



*Florida Inspired.*  
*Farm Fresh Ingredients.*  
*Local Flair.*

# BREAKFAST



# BUFFETS

## *Breakfast*

### MORNING DELIGHT | \$55 PER GUEST

#### **Market Fruits** <sup>(DF, GF, NF, V)</sup>

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$10 per guest <sup>(DF, GF, NF, V)</sup>

#### **Pastries & Spreads**

Croissants <sup>(NF)</sup>, Muffins, Danishes <sup>(NF)</sup>

Fruit Preserves <sup>(GF, DF, NF, V)</sup>

Butter <sup>(GF, NF)</sup>

Gluten-friendly options available upon request

#### **Individual Flavored Yogurts** <sup>(GF, NF)</sup>

#### **Beverages**

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

### EUROPEAN BREAKFAST | \$59 PER GUEST

Bircher Muesli, Apples, Berries, Nuts <sup>(DF)</sup>

Low Fat Cottage Cheese <sup>(GF, NF)</sup>, Peach Compote, Pumpkin Seeds <sup>(DF, GF, NF, V)</sup>

Bakery Basket of Fresh Croissants, Pain Au Chocolat,

Danish Pastries, Toast, English Muffin

Selection of Fruit Preserves <sup>(DF, GF, NF, V)</sup> and Butter <sup>(GF, NF)</sup>

Artisanal Cheeses <sup>(GF, NF)</sup>, Breakfast Cold Cuts <sup>(DF, GF, NF)</sup>,

Smoked Salmon <sup>(DF, GF, NF)</sup>

Hard Boiled Eggs <sup>(DF, GF, NF)</sup>

#### **Beverages**

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## *Breakfast*

A SOUTHERN START | \$76 PER GUEST

### **Market Fruits** <sup>(DF, GF, NF, V)</sup>

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$10 per guest <sup>(DF, GF, NF, V)</sup>

### **Pastries & Spreads**

Croissants <sup>(NF)</sup>, Muffins, Danishes <sup>(NF)</sup>

Lemon Blueberry Yogurt Cakes <sup>(NF)</sup>

Fruit Preserves <sup>(DF, GF, NF, V)</sup>

Natural Butter <sup>(GF, NF)</sup> & Whisper Creek Farm Honey Butter <sup>(GF, NF)</sup>

### **Citrus Yogurt Parfait**

Chia Seed Granola <sup>(NF)</sup>

### **Southern Style Grits** <sup>(GF, NF)</sup>

Aged Cheddar Cheese <sup>(GF, NF)</sup>, Bacon <sup>(DF, GF, NF)</sup>, Scallions <sup>(DF, GF, NF, V)</sup>

### **Hot Items**

Scrambled Eggs <sup>(GF, NF)</sup>, Salsa <sup>(DF, GF, NF, V)</sup>

Applewood Smoked Bacon <sup>(DF, GF, NF)</sup>

Pork Sausage Links <sup>(DF, GF, NF)</sup>

Florida Spiced Red Bliss Breakfast Potatoes <sup>(DF, GF, NF, V)</sup>

### **Beverages**

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

# BUFFETS

## Breakfast

### GRANDE LAKES BREAKFAST | \$80 PER GUEST

#### Market Fruits <sup>(DF, GF, NF, V)</sup>

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$10 per guest <sup>(DF, GF, NF, V)</sup>

Add Whole Bananas, Apples, Oranges +\$7 per guest

#### Pastries & Spreads

Baby Coffee Cakes, Muffins, Danishes <sup>(NF)</sup>

Fruit Preserves <sup>(DF, GF, NF, V)</sup>

Natural Butter <sup>(GF, NF)</sup> & Whisper Creek Farm Honey <sup>(GF, NF)</sup>

#### Individual Flavored Yogurts <sup>(GF, NF)</sup>

#### Hot Items | *Select One*

Steel-Cut Oatmeal <sup>(DF, NE, V)</sup>, Brown Sugar, Raisins <sup>(DF, GF, NF, V)</sup>,

Walnuts <sup>(DF, GF, V)</sup>

Southern Style Grits <sup>(GF, NF)</sup>, Aged Cheddar Cheese <sup>(GF, NF)</sup>,

Bacon <sup>(DF, GF, NF)</sup>, Scallions <sup>(DF, GF, NF, V)</sup>

#### Scrambled Eggs

Chopped Fresh Herbs <sup>(GF, NF)</sup>

#### Bacon | *Select One*

Applewood Smoked Bacon <sup>(DF, GF, NF)</sup>

Turkey Bacon <sup>(DF, GF, NF)</sup>

#### Sausage | *Select One*

Pork Sausage Links <sup>(DF, GF, NF)</sup>

Chicken Apple Sausage <sup>(DF, GF, NF)</sup>

#### Starch

Classic Home Fries, Peppers, Onions <sup>(DF, NE, V)</sup>

#### From The Griddle | *Select One*

Buttermilk Pancakes <sup>(NF)</sup>

Malted Waffles <sup>(NF)</sup>

Add Chocolate Chip Pancakes +\$2 per guest

Add Banana Pancakes +\$4 per guest

#### Toppings | *Select One*

Berry Compote <sup>(DF, GF, NF, V)</sup>

Apple-Cinnamon Compote <sup>(DF, GF, NF, V)</sup>

#### Accompaniments

Maple Syrup <sup>(DF, GF, NF, V)</sup>

Honey Butter <sup>(GF, NF)</sup> and Cinnamon Butter <sup>(GF, NF)</sup>

#### Beverages

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.







## *Breakfast*

### BREAKFAST SANDWICHES | \$16 EACH

*Minimum order of 12*

Warm Brioche Sandwich, Egg, Bacon Jam, Aged Cheddar <sup>(NF)</sup>

Everything Croissant, Egg, Black Forest Ham, Gruyere Cheese <sup>(NF)</sup>

Southwest Breakfast Burrito, Scrambled Eggs, Chorizo,  
Peppers, Onions, Black Beans, Salsa <sup>(NF)</sup>

Potato Roll, Scrambled Egg, American Cheese, Pork Sausage <sup>(NF)</sup>

Toasted English Muffin with Egg Whites, Sautéed Spinach,  
Caramelized Onions, Mozzarella, and Roasted Tomato <sup>(NF)</sup>

### FRITTATAS | \$15 EACH

*Minimum order of 12*

Spinach, Mushroom, Chives, Goat Cheese <sup>(GF,NF)</sup>

Rosemary Ham, Aged Cheddar Cheese, Scallion <sup>(GF,NF)</sup>

Egg Whites, Roasted Peppers, Onions, Feta Cheese <sup>(GF,NF)</sup>

### LATIN CLASSICS\* | \$156 PER DOZEN PER SELECTION

Breakfast Empanada with Chorizo, Egg, and Cheese  
served with Fire Roasted Salsa <sup>(NF)</sup>

Quesitos with Cream Cheese, Guava Dip <sup>(NF)</sup>

Guava Pastries <sup>(NF)</sup>

### BAGEL TOASTING STATION | \$161 PER DOZEN PER SELECTION

Assorted Bagels <sup>(NF)</sup>

Plain Cream Cheese, Garden Herb Cream Cheese, Strawberry Cream Cheese <sup>(GF,NF)</sup>

Smoked Salmon & Sliced Turkey <sup>(GF,NF,DF)</sup>

Tomato, Onion, Capers <sup>(DF,GF,NF,V)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

## Breakfast

### CHILLED SELECTIONS

Mixed Berries <sup>(DF, GF, NF, V)</sup>

\$10 per guest

Bananas, Apples, Oranges <sup>(DF, GF, NF, V)</sup>

\$9 each

Individual Flavored Yogurt <sup>(GF, NF)</sup>

\$10 each

Individual Açai Bowls (Fresh Fruit, Toasted Coconut, Chia Seeds) <sup>(DF, GF, V)</sup>

\$11 per guest

Individual Mango Chia Seed Pudding <sup>(DF, GF, V)</sup>

\$10 per guest

Whisper Creek Farm Honey Yogurt Parfait, Berry Compote, Granola <sup>(NF)</sup>

\$12 each

Breakfast Charcuterie <sup>(GF, DF, NF)</sup> & Cheese Board <sup>(GF, NF)</sup>,

Jams & Spreads <sup>(GF, DF, NF, V)</sup>, Artisanal Bread <sup>(DF, NF, V)</sup>

\$24 per guest

Overnight Oatmeal, Almond Milk, Peanut Butter, Chia Seeds <sup>(V)</sup>

\$12 each

Individual Dry Cereals

\$10 per guest

Individual Avocado Toast, Corn, Radish, Feta <sup>(NF)</sup>

\$161 per dozen

Add Poached Egg +\$89 per dozen

### SMOOTHIES & JUICES | \$122 PER DOZEN

*Select Two*

Banana Berry Blast: Banana, Strawberry, Yogurt Smoothie <sup>(GF, NF)</sup>

Mango Explosion: Pineapple, Mango, Coconut Milk Smoothie <sup>(DF, GF, V)</sup>

Green Machine: Spinach, Kale, Pineapple, Orange, Ginger,

Coconut, Avocado Smoothie <sup>(DF, GF, V)</sup>

Revitalize: Apple, Celery, Lemon, Parsley, Ginger <sup>(DF, GF, NF, V)</sup>

Brighten: Beet, Cucumber, Lemon, Apple <sup>(GF, DF, NF, V)</sup>

Illuminate: Coconut Water, Carrot, Orange <sup>(DF, GF, V)</sup>

### SWEET SELECTIONS

Assorted Bagels, Cream Cheese <sup>(NF)</sup> \$101 per dozen

Classic Croissants <sup>(NF)</sup> \$101 per dozen

Chocolate Croissants <sup>(NF)</sup> \$101 per dozen

Assorted Danishes \$101 per dozen

Individual Pound Cakes \$101 per dozen

Specialty Sliced Coffee Cakes \$101 per dozen

Assorted Mini Muffins \$101 per dozen

Gluten Free Orange Muffins <sup>(GF)</sup> \$101 per dozen

Mini Apple Turnovers <sup>(NF)</sup> \$101 per dozen

Citrus Carrot Cake Bars <sup>(V)</sup> \$101 per dozen

Artisanal Donuts \$101 per dozen

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Breakfast

### HOT SELECTIONS

Grande Lakes Scrambled Eggs <sup>(GF,NF)</sup>

\$12 per guest

Steel Cut Oatmeal <sup>(DF,NF,V)</sup>, Brown Sugar, Raisins, Walnuts <sup>(DF,GF,V)</sup>

\$13 per guest

Stone Ground Grits <sup>(GF,NF)</sup>, Bacon <sup>(DF,GF,NF)</sup>, Aged Cheddar <sup>(GF,NF)</sup>

\$13 per guest

Applewood Smoked Bacon <sup>(DF,GF,NF)</sup>

\$10 per guest

Turkey Bacon <sup>(DF,GF,NF)</sup>

\$11 per guest

Pork Sausage Links <sup>(DF,GF,NF)</sup>

\$10 per guest

Chicken Apple Sausage <sup>(DF,GF,NF)</sup>

\$10 per guest

Sweet Potato Hash, Peppers, Onions, Herbs <sup>(GF,DF,NF,V)</sup>

\$9 per guest

Classic Home Fries, Peppers, Onions, Herbs <sup>(DF,NF,V)</sup>

\$9 per guest

Hash Brown Casserole, Cheddar Cheese, Scallions <sup>(GF,NF)</sup>

\$9 per guest

Ricotta Cheese Blintz, Seasonal Fruit Compote <sup>(NF)</sup>

\$12 per guest

Buttermilk Pancakes <sup>(NF)</sup>, Maple Syrup, Apple Cinnamon Compote <sup>(DF,GF,NF,V)</sup>

\$13 per guest

Malted Waffles <sup>(NF)</sup>, Maple Syrup, Berry Compote <sup>(DF,GF,NF,V)</sup>

\$13 per guest

### EGGS & OMELETS\* | \$35 PER GUEST

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese <sup>(GF,NF)</sup>

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon <sup>(DF,GF,NF)</sup>

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach <sup>(DF,GF,NF,V)</sup>,  
Scallions, Jalapeños, Salsa <sup>(DF,GF,NF,V)</sup>

### GRIDDLE ME THIS\* | \$36 PER GUEST

*Select Two*

Buttermilk Pancakes, Blueberry Pancakes,

Chocolate Chip Pancakes, Brown Butter Vanilla Waffles,

Red Velvet Waffles or Cinnamon Brioche French Toast <sup>(NF)</sup>

Accompaniments | Fresh Berries <sup>(DF,GF,NF,V)</sup>,

Sliced Bananas <sup>(DF,GF,NF,V)</sup>, Chocolate Chips <sup>(GF,NF)</sup>,

Whipped Cream <sup>(GF,NF)</sup>, Maple Syrup <sup>(DF,GF,NF,V)</sup>

\*Attendants Required at \$325.00 plus tax per station

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V



# Breakfast

## GRAB & GO BREAKFAST

*Pre-Bagged, Select One Sandwich and One Sweet Item | \$55 per guest*

*Marketplace Experience, Select Two Sandwiches and Two Sweet Items | \$64 per guest*

### Accompaniments

Individual Yogurts <sup>(GF,NF)</sup>

Bananas <sup>(DF,GF,NF,V)</sup>

Bottled Orange or Apple Juice

### Cold Breakfast Sandwiches

Everything Bagel, Applewood Smoked Salmon,

Lemon Caper Cream Cheese, Arugula <sup>(NF)</sup>

Butter Croissant, Heirloom Tomato, Butter Lettuce, Bacon <sup>(NF)</sup>

### Hot Breakfast Sandwiches

Brioche Sandwich, Egg, Bacon Jam, Aged Cheddar <sup>(NF)</sup>

Everything Croissant, Egg, Black Forest Ham, Gruyere <sup>(NF)</sup>

Southwest Breakfast Burrito, Scrambled Eggs, Chorizo,

Peppers, Onions, Black Beans, Salsa <sup>(NF)</sup>

Toasted English Muffin, Egg Whites, Sautéed Spinach,

Caramelized Onions, Mozzarella, Roasted Tomato <sup>(NF)</sup>

### Sweet Items

Boston Cream Doughnut <sup>(NF)</sup>

Duo of Baby Blueberry and Bran Muffins

Duo of Chocolate and Classic Croissants <sup>(NF)</sup>

House Made Granola Bar

New York Style Apple Breakfast Cake <sup>(GF,DF)</sup>

## Breakfast

### PLATED BREAKFAST | \$66 PER GUEST

#### **Pastries & Spreads**

Croissants <sup>(NF)</sup>, Muffins & Danishes <sup>(NF)</sup>

Fruit Preserves <sup>(DF, GF, NF, V)</sup>

Natural Butter <sup>(GF, NF)</sup>

Whisper Creek Farm Honey Butter <sup>(GF, NF)</sup>

#### **Cold Selection** | *Select One*

Sliced Fruits & Berries <sup>(DF, GF, NF, V)</sup>

Citrus Yogurt Parfait, Granola <sup>(NF)</sup>

Breakfast Charcuterie & Cheese Selection <sup>(GF, NF)</sup> +\$5 per guest

#### **Main Course** | *Select One*

Creamy Scrambled Eggs, Wild Mushrooms, Asparagus <sup>(GF, NF)</sup>

Mini Omelets, Rosemary Ham, Aged Cheddar Cheese,

Roasted Farm Vegetables <sup>(GF, NF)</sup>

Frittata, Farm Mushroom, Onion, Peppers, Spinach <sup>(GF, NF)</sup>

#### **Starch** | *Select One*

Home Fries, Peppers, Onions <sup>(DF, NE, V)</sup>

Hash Brown Casserole <sup>(GF, NF)</sup>

Southern Style Aged Cheddar Grits <sup>(GF, NF)</sup>

#### **Protein** | *Select One*

Applewood Smoked Bacon <sup>(DF, GF, NF)</sup>

Chicken Apple Sausage <sup>(DF, GF, NF)</sup>

Pork Sausage Links <sup>(DF, GF, NF)</sup>

Turkey Bacon <sup>(DF, GF, NF)</sup>

Grilled Petite Filet <sup>(GF, NF)</sup> +\$12 per guest

#### **Beverages**

Chilled Orange Juice

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.





# BREAKS



# BREAKS

## *Breaks*

### COASTAL MEDITERRANEAN BREAK | \$43 PER GUEST

Display of Crudites <sup>(DF, GF, NE, V)</sup>, Grilled Pita <sup>(GF, NF)</sup>  
Hummus <sup>(DF, GF, NE, V)</sup>, Muhammara <sup>(DF, V)</sup>, Green Goddess Dip <sup>(GF, NF)</sup>  
Chilled Chicken Shawarma Skewer, White Garlic Aioli <sup>(DF, NF)</sup>  
Mini Falafel Pockets, Tomato, Red Onion, Lettuce, Tzatziki <sup>(NF)</sup>  
Pistachios, Smoked Almonds <sup>(GF, DF)</sup>, Spiced Chickpeas <sup>(DF, GF, NE, V)</sup>  
Lemon Shortbread Cookies  
Signature Baklava Pistachio Financier

### HIT THE TRAIL | \$47 PER GUEST

#### **Build Your Own Trail Mix Bags**

Cashews, Almonds, Walnuts, Pecans <sup>(DF, GF, V)</sup>  
Sunflower Seeds, Pumpkin Seeds <sup>(DF, GF, NE, V)</sup>  
Chocolate Covered Espresso Beans, Yogurt Covered Raisins <sup>(GF, NF)</sup>  
Dried Cranberries, Golden Raisins, Dark Chocolate Chips <sup>(DF, GF, NE, V)</sup>

#### **Super Smoothies and Juices**

Green Machine: Spinach, Kale, Pineapple, Orange, Ginger,  
Coconut, Avocado Smoothie <sup>(DF, GF, V)</sup>  
Revitalize: Apple, Celery, Lemon, Parsley, Ginger <sup>(DF, GF, NE, V)</sup>  
Illuminate: Coconut Water, Carrot, Orange <sup>(DF, GF, V)</sup>

#### **Accompaniments**

Fresh Blueberry & Raspberry Bowls <sup>(DF, GF, NE, V)</sup>  
Vegetable Crudit , Hummus <sup>(DF, GF, NE, V)</sup>  
Power Snack Energy Bites <sup>(DF, GF, V)</sup>

### WHISPER CREEK FARM BEES AND BUTTERFLIES | \$43 PER GUEST

Whisper Creek Farm Honey Yogurt Parfait, Berry Compote, Granola <sup>(NF)</sup>  
Whipped Ricotta, Honey Comb, Fig, Crostini <sup>(NF)</sup>  
Market Fruit Skewers <sup>(DF, GF, NE, V)</sup>  
Passionfruit Dip <sup>(GF, NF)</sup>  
Blueberry, Butterfly Pea, Yogurt Smoothie Shots <sup>(GF, NF)</sup>  
Pineapple, Mango, Coconut Milk Smoothie Shots <sup>(DF, GF, V)</sup>  
House Made Granola Bars  
Honey Poppyseed Financier, Chocolate Butterfly  
Lemon Blueberry Tart <sup>(NF)</sup>  
Signature Baklava Pistachio Financier  
Honey Luge Display

### GRANDE LAKES CARNIVAL BREAK | \$40 PER GUEST

#### **Salty Savorings**

Kettle, Cheddar, Caramel & Seasonal Popcorn Display <sup>(GF)</sup>  
Fair Style Assorted Candied Nuts <sup>(GF)</sup>  
Sweet & Salty Pretzels <sup>(DF, V)</sup>

#### **Dips**

Beer Cheese Dip <sup>(NF)</sup>, Cream Cheese Dip <sup>(GF, NF)</sup>,  
Assorted Mustard <sup>(DF, GF, NE, V)</sup>

#### **House-Made Lemonade**

Traditional & Strawberry <sup>(DF, GF, NE, V)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

*Breaks*

**TAILGATE BREAK | \$46 PER GUEST**

Mini Angus Burgers, American Cheese, Pickle, Mustard, Potato Bun <sup>(NF)</sup>  
 Pimento Mac Salad, Celery, Red Onion, Chives <sup>(NF)</sup>  
 Mini Corndog <sup>(NF)</sup>, Yellow Mustard <sup>(GF, NF, DF, V)</sup>  
 Warm House Made Kettle Chips <sup>(DF, GF, NF, V)</sup>  
 French Onion Dip <sup>(GF, NF)</sup>  
 Chocolate and Peanut Butter Brownies  
 Seasonal Cookie

**CANTINA BREAK | \$39 PER GUEST**

Street Corn Salad, Cotija Cheese, Lime Mayo, Cilantro, Chile <sup>(GF, NF)</sup>  
 Tortilla Chips with Roasted Tomato Salsa <sup>(GF, DF, NF, V)</sup>, Warm Queso Dip <sup>(GF, NF)</sup>  
 Vegetable Empanada <sup>(NF)</sup>, Chimichurri <sup>(GF, NF, DE, V)</sup>, Brazilian Cheese Bread <sup>(NF)</sup>  
 Watermelon and Lime Agua Fresca <sup>(GF, DF, NF, V)</sup>  
 Quesitos, Guava Pastries <sup>(NF)</sup>

**MILLS 50 | \$42 PER GUEST**

**Bubble Tea Station**

Lychee Green Tea with Popping Boba  
 Taro Milk Tea with Blueberry Boba

Vegetable Summer Rolls with Mango Ginger Glaze <sup>(DF, GF, NF, V)</sup>  
 Sesame Balls <sup>(DF, GF, NF)</sup>  
 Asian Dry Snacks  
 Sticky Coconut Rice with Mango <sup>(DF, GF, V)</sup>  
 Assorted Mochi <sup>(GF, NF)</sup>  
 Ube Cheesecake Bites <sup>(NF)</sup>

**THE GLOBAL COOKIE JAR | \$39 PER GUEST**

Traditional Mexican Biscochitos <sup>(NF)</sup>  
 Chocolate Dipped Matcha Cookies <sup>(NF)</sup>  
 Vegan Spanish Hot Chocolate Cookies <sup>(NF, V)</sup>  
 Apricot & Almond Italian Biscotti  
 Chocolate Chip Cookies <sup>(NF)</sup>  
 Classic and Chocolate Milk Shooters <sup>(NF)</sup>, Iced Coffee

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

# BREAKS

## *Breaks*

### CREATE YOUR OWN BREAK

*Minimum 20 guests*

*Select Two, \$32 per guest    Select Three, \$35 per guest    Select Four, \$43 per guest*

#### **Yogurt Bar** <sup>(GF)</sup>

Vanilla Greek Yogurt Served In Individual Vessels <sup>(GF,NF)</sup>,

Granola <sup>(DF,NF,V)</sup>, Assorted Compotes <sup>(DF,GF,NF,V)</sup>,

Dried Fruits <sup>(DF,GF,NF,V)</sup> & Nuts <sup>(DF,GF,V)</sup>

#### **Smoothies**

Banana Berry Blast: Banana, Strawberry, Yogurt Smoothie <sup>(GF,NF)</sup>

Mango Explosion: Pineapple, Mango, Coconut Milk Smoothie <sup>(GF,DF,V)</sup>

#### **Market Fruit Skewers** <sup>(DF,GF,NF,V)</sup>

Passionfruit Dip <sup>(GF,NF)</sup>

#### **Sweet & Salty Hot Pretzels**

Beer Cheese Dip <sup>(NF)</sup>, Cream Cheese Dip <sup>(GF,NF)</sup>,

Assorted Mustard <sup>(DF,GF,NF,V)</sup>

#### **Sea Salt Grilled Pita**

Tomato-Basil Dip <sup>(DF,GF,NF,V)</sup>, Tzatziki <sup>(GF,NF)</sup>,

Roasted Garlic Hummus <sup>(DF,GF,NF,V)</sup>

#### **Warm House Made Kettle Chips** <sup>(DF,GF,NF,V)</sup>

Roasted Onion Dip, Blue Cheese Fondue, Avocado Ranch <sup>(GF,NF)</sup>

#### **Selection of Dips & Warm Tortilla Chips** <sup>(DF,GF,NF,V)</sup>

Warm Spinach Artichoke Dip <sup>(GF,NF)</sup>,

Roasted Tomato Salsa <sup>(DF,GF,NF,V)</sup>, Guacamole <sup>(DF,GF,NF,V)</sup>

#### **Sweets**

Valrhona Chocolate Fudge Brownies <sup>(NF)</sup>

Fresh Tarts & Pies From Around The World

Assorted European Desserts

Coconut Macarons, Caramels & Pate de Fruits

Cheerios, Fruit Loops, Rice Krispies & Cocoa Puffs Cereal Treats

Red Velvet, Lemon, Vanilla & Chocolate Cupcakes

Oatmeal Raisin, Chocolate Chips, Peanut Butter & Chocolate Cookies

Artisanal Donuts

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

*Breaks*

**A LA CARTE**

**Market Fruits** <sup>(DF,GF,NF,V)</sup> | \$22 per guest

Cantaloupe, Honeydew, Pineapple, Watermelon

**Yogurt Bar** | \$18 per guest

Vanilla Greek Yogurt <sup>(GF,NF)</sup>, Granola <sup>(DF,NF,V)</sup>, Assorted Compotes,

Dried Fruits, Fresh Berries <sup>(DF,GF,NF,V)</sup>, Assorted Nuts <sup>(DF,GF,V)</sup>

**Build Your Own Trail Mix** <sup>(DF,GF,V)</sup> | \$22 per guest

Cashews, Almonds, Walnuts, Pecans <sup>(DF,GF,V)</sup>

Sunflower Seeds, Pumpkin Seeds <sup>(DF,GF,NF,V)</sup>

Chocolate Covered Espresso Beans, Yogurt Covered Raisins <sup>(GF,NF)</sup>

Dried Cranberries, Golden Raisins, Dark Chocolate Chips <sup>(DF,GF,NF,V)</sup>

**Smoothie** | \$124 per dozen

Banana, Strawberry, Yogurt <sup>(GF,NF)</sup>

Mango, Pineapple & Coconut Milk <sup>(DF,GF,V)</sup>

Salted Chocolate and Peanut Butter <sup>(GF)</sup>

**Individual Yogurt** <sup>(GF,NF)</sup> | \$8 each

**Whole Fruit** <sup>(DF,GF,NF,V)</sup> | \$7 each

**Market Fruit Skewers** <sup>(DF,GF,NF,V)</sup> | \$102 per dozen

Passionfruit Dip <sup>(GF,NF)</sup>

**Hot Pretzels** | \$115 per dozen

Assorted Mustard <sup>(DF,GF,NF,V)</sup>

**Sea Salt Grilled Pita** <sup>(DF,NF,V)</sup> | \$18 per guest

Tomato Basil Dip <sup>(DF,GF,NF,V)</sup>, Tzatziki <sup>(GF,NF)</sup>, Roasted Garlic Hummus <sup>(DF,GF,NF,V)</sup>

**Dips & House Made Chips** <sup>(DF,GF,NF,V)</sup> | \$18 per guest

Roasted Onion Dip and Avocado Ranch <sup>(GF,NF)</sup>

**Dips & Tortilla Chips** <sup>(DF,GF,NF,V)</sup> | \$18 per guest

Roasted Tomato Salsa and Guacamole <sup>(DF,GF,NF,V)</sup>

**Crudites and Dips** | \$18 per guest

Green Goddess <sup>(GF,NF)</sup> and Garlic Hummus <sup>(DF,GF,NF,V)</sup>

**Deluxe Mixed Nuts** <sup>(GF,DF)</sup> | \$76 per pound

**Chilled Mini Sandwiches** | \$144 per dozen

*Minimum two dozen per selection*

Italian Charcuterie Wrap, Red Pepper Pesto, Pickled Onions, Arugula <sup>(NF)</sup>

Truffle Chicken Salad, Almonds, Spinach, Croissant

Smoked Salmon, Dill Cream, Cucumber, Pumpernickel <sup>(NF)</sup>

Smoked Turkey, Cranberry Orange Jam, Arugula, Brie, Baguette <sup>(NF)</sup>

**Warm Signature Sliders** | \$144 per dozen

*Minimum two dozen per selection*

Mini Angus Burgers, Pimento Cheese, Pickle, Mustard <sup>(NF)</sup>

Pulled Pork with Carolina Gold BBQ Sauce, Pickle Slaw <sup>(NF)</sup>

Blackened Chicken Slider, Sweet Mustard-BBQ Sauce,

Dill Pickle, Honey Vinegar Slaw <sup>(NF)</sup>

Veggie Burger Slider, Herb Aioli, Piquillo Peppers <sup>(NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

# BREAKS

## *Breaks*

### A LA CARTE

**Sweet Selections** | \$96 per dozen

Gourmet Caramels <sup>(GF)</sup>

Swiss Tea Cookies Tasting

Selection Chocolate Truffles

Sinful Coconut Macarons <sup>(NF)</sup>

Chocolate-Covered Pretzel Rods

Traditional Italian Biscottis

Chocolate Fudge Brownies <sup>(NF)</sup>

Gluten Free Chocolate Fudge Brownies <sup>(GF, NF)</sup>

Parisian Macarons Selection <sup>(GF)</sup>

Assorted Cake Pops

Chocolate Covered Strawberries <sup>(NF)</sup>

Oatmeal Raisin, Chocolate Chip, Peanut Butter, Chocolate & Seasonal Cookies

Gluten Free Chocolate Cookies <sup>(GF)</sup>

Red Velvet, Lemon, Vanilla & Chocolate Cupcakes

Cheerios, Fruit Loops, Rice Krispies & Cocoa Puffs Cereals Treats

House-Made Granola Bars

Classic Sorbet & Ice Cream Bars

**Dry Snacks** | \$10 each

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Breaks

### A LA CARTE

#### Beverages

\$159 per gallon

First Drop Coffee | Regular  
First Drop Coffee | Decaffeinated  
Hot Teas Selections  
Hot Chocolate  
Warm Apple Cider  
Lemonade  
Iced Tea

#### Infused Waters of the Day <sup>(DF, GF, NF, V)</sup>

\$140 per gallon

Monday & Saturday | Lemon, Cucumber & Basil  
Tuesday & Sunday | Strawberry & Thyme  
Wednesday | Watermelon & Mint  
Thursday | Orange & Grapefruit  
Friday | Pineapple & Kiwi

#### Individual Beverages

Bottled Still Water \$10.50 each  
Pellegrino Sparkling Water \$10.50 each  
Selection of Pepsi Products \$10.50 each  
Bubly Flavored Sparkling Water \$10.50 each  
Fiji or Voss Bottled Water \$13 each  
Bottled Fruit Juices \$11 each  
Gatorade \$11 each  
Red Bull \$11 each  
Artisanal Sodas \$11 each

# BREAKS

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

# LUNCH





*Lunch*

If selecting the day of the week offering, the lunch will be priced at \$96 per guest.

MONDAY - ORANGE BLOSSOM BBQ | \$106 PER GUEST

**Salads**

- Iceberg Wedges & Arugula <sup>(DF, GF, NF, V)</sup>
- Cherry Tomato, Cucumber <sup>(DF, GF, NF, V)</sup>,  
Crispy Onions <sup>(DF, NF, V)</sup>, Blue Cheese Crumbles <sup>(GF, NF)</sup>
- Sunflower Seeds <sup>(DF, GF, NF, V)</sup> and Bacon Bits <sup>(DF, GF, NF)</sup>
- Ranch Dressing <sup>(GF, NF)</sup> and Balsamic Vinaigrette <sup>(DF, GF, NF, V)</sup>
- Roasted Red Bliss Potato Salad, Eggs, Bell Pepper,  
Parsley, Whole Grain Mustard Aioli <sup>(DF, GF, NF)</sup>
- Citrus & Fennel Cole Slaw, Pineapple, Cilantro, Orange-Cilantro Vinaigrette <sup>(DF, GF, NF, V)</sup>

**Off The Grill**

- Spice Rubbed Slow Cooked BBQ Brisket <sup>(DF, GF, NF)</sup>
- Blackened Mahi, Cumin Carrots, Orange Beurre Blanc <sup>(GF, NF)</sup>
- Green Bean Casserole, Sautéed Mushrooms, Fried Onions <sup>(NF)</sup>
- Backyard Baked Beans, Bacon <sup>(GF, DF, NF)</sup>
- Boursin Mashed Potato <sup>(GF, NF)</sup>

**Desserts & Beverages**

- Classic BBQ Favorites
- Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

TUESDAY - AMALFI COAST | \$106 PER GUEST

**Salads**

- Romaine, Radicchio & Mixed Greens <sup>(DF, GF, NF, V)</sup>
- Pepperoncini, Olives <sup>(DF, GF, NF, V)</sup>, Aged Parmesan Cheese <sup>(GF, NF)</sup>
- Rosemary Focaccia Croutons <sup>(DF, NF, V)</sup>
- Caesar Dressing <sup>(GF, NF)</sup> & Lemon Parsley Vinaigrette <sup>(DF, GF, NF, V)</sup>
- Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil,  
Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt <sup>(GF, NF)</sup>
- Farfalle Pasta Salad, Provolone, Roasted Peppers,  
Grilled Artichokes, Zucchini, Pesto Vinaigrette <sup>(NF)</sup>

**Entrées**

- Rosemary Chicken Breast & Arrabbiata Sauce <sup>(GF, DF, NF)</sup>
- Roasted Salmon, Caponata Vegetables, Lemon Gremolata <sup>(DF, GF, NF)</sup>
- Roasted Broccolini, Almonds, Cipollini Onions <sup>(GF, DF, V)</sup>
- Penne a la Vodka, Aged Parmesan Cheese, Basil <sup>(NF)</sup>
- Garlic Bread Sticks <sup>(NF)</sup>

**Desserts & Beverages**

- Italian Sweets Selection
- Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

*Lunch*

If selecting the day of the week offering, the lunch will be priced at \$96 per guest.

WEDNESDAY - VIVA LA MEXICO | \$106 PER GUEST

**Salads**

- Romaine & Spinach, Chile Pepitas, Cherry Tomato,
- Mango <sup>(DF, GF, NE, V)</sup>, Queso Chihuahua <sup>(GF, NF)</sup>, Tortilla Crisps <sup>(DF, NE, V)</sup>,
- Chipotle Ranch <sup>(NE, GF)</sup>, Jalapeño-Lime Vinaigrette <sup>(DF, NE, GF)</sup>
- Charred Corn and Black Bean Salad, Cilantro, Red Onion,
- Roasted Chayote, Tomato, Pico de Gallo, Cumin Vinaigrette <sup>(GF, NE, V)</sup>
- Roasted Sweet Potato, Peppers and Zucchini, Parsley, Spanish Chorizo <sup>(DF, GF, NF)</sup>

**Entrées**

- Slow Roasted Pork Cochinita Pibil Carnitas and Pickled Red Onions <sup>(DF, GF, NF)</sup>
- Chicken Fajita, Peppers, Onions, Lime, Cilantro <sup>(DF, GF, NF)</sup>
- Vegetarian Fajita, Tofu, Butternut Squash, Mushroom <sup>(DF, GF, NE, V)</sup>
- Flour Tortillas <sup>(DF, NE, V)</sup>, Roasted Salsa <sup>(DF, GF, NE, V)</sup>,
- Guacamole <sup>(GF, DF, NE, V)</sup>, Sour Cream <sup>(GF, NF)</sup>
- Esquites, Corn, Cotija Cheese, Chile Lime <sup>(GF, NF)</sup>
- Mexican Sofrito Rice <sup>(DF, GF, NE, V)</sup>

**Desserts & Beverages**

- Sweets With A Mexican Flair
- Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

THURSDAY - MEDITERRANEAN | \$106 PER GUEST

**Salads**

- Romaine, Arugula, Cucumber, Cherry Tomato,
- Olives, Red Onion <sup>(DF, GF, NE, V)</sup>, Feta <sup>(GF, NF)</sup>
- Oregano Vinaigrette <sup>(DF, GF, NE, V)</sup> and Balsamic Vinaigrette <sup>(GF, DF, NE, V)</sup>
- Orzo Pasta Salad, Pepper, Zucchini, Red Onion,
- Basil, White Balsamic Vinaigrette <sup>(DF, NF)</sup>
- Chickpea, Roasted Eggplant, Marinated Tomato,
- Haloumi, Lemon-Honey Vinaigrette <sup>(GF, NF)</sup>

**Entrées**

- Mediterranean Roasted Chicken, Grilled Lemons, Sauce Vierge <sup>(DF, GF, NF)</sup>
- Seared Grouper, Red Onion, Smoked Tomato Beurre Blanc <sup>(GF, NF)</sup>
- Oregano Roasted Vegetable Medley <sup>(DF, GF, NE, V)</sup>
- Lemon Thyme Roasted Marble Potatoes <sup>(DF, GF, NE, V)</sup>
- Saffron Rice, Toasted Pine Nuts, Raisins, Lemon <sup>(DF, GF, V)</sup>

**Desserts & Beverages**

- Mediterranean Inspired Sweets
- Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

*Lunch*

If selecting the day of the week offering, the lunch will be priced at \$96 per guest.

FRIDAY - EVERGLADES PICNIC | \$106 PER GUEST

**Salads**

Field Greens & Kale <sup>(DF, GF, NE, V)</sup>

Cherry Tomato, Cucumber, Pickled Red Onion <sup>(DF, GF, NE, V)</sup>

Goat Cheese Crumbles <sup>(GF, NF)</sup> & Toasted Pecans <sup>(DF, GF, V)</sup>

Blue Cheese Dressing <sup>(GF, NF)</sup> & Citrus Vinaigrette <sup>(DF, GF, NE, V)</sup>

Watermelon & Tomato Salad, Feta Cheese, Pickled Onions, Mint Vinaigrette <sup>(GF, NF)</sup>

Three Bean Salad, Frisée, Breakfast Radish, Tarragon Dressing <sup>(DF, GF, NE, V)</sup>

**Entrées**

Atlantic Salmon, Braised Greens, Bourbon Glaze <sup>(DF, GF, NF)</sup>

Slow Cooked Chicken Breast, Caramelized Cipollini Onions, Rosemary Jus <sup>(DF, GF, NF)</sup>

Whisper Creek Farm Honey Roasted Carrots <sup>(DF, GF, NE, V)</sup>

Cauliflower Gratin, Swiss Cheese, Herb Breadcrumbs <sup>(NF)</sup>

Roasted Country Potatoes & Chives <sup>(DF, GF, NE, V)</sup>

**Desserts & Beverages**

Seasonal Country Desserts

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

SATURDAY - WINTER PARK BISTRO | \$106 PER GUEST

**Salads**

Mixed Green Salad & Romaine <sup>(DF, GF, NE, V)</sup>

Chickpeas, Carrots, Cucumber, Cherry Tomato <sup>(DF, GF, NE, V)</sup>

Crumbled Blue Cheese <sup>(GF, NF)</sup> & Spiced Walnuts <sup>(DF, GF, V)</sup>

Ranch Dressing <sup>(GF, NF)</sup> and Balsamic Vinaigrette <sup>(DF, GF, NE, V)</sup>

Pearled Farro, Baby Kale, Marinated Tomato,

Shaved Fennel, White Balsamic Dressing <sup>(DF, NE, V)</sup>

Broccoli Salad, Grapes, Cranberries,

Candied Walnuts, Cheddar, Greek Yogurt Dressing <sup>(GF)</sup>

**Sandwiches**

*Cold*

Chicken Salad, Almonds, Truffle,

Spinach, Herb Mayonnaise, Brioche Roll

Tuna Salad, Celery, Scallion, Mayonnaise,

Crème Fraîche, Bibb Lettuce, Croissant <sup>(NF)</sup>

Roast Beef, Smoked Gouda, Pickled Onions,

Arugula, Horseradish, Kaiser Roll <sup>(NF)</sup>

*Hot*

Grilled Whisper Creek Farm Vegetable Panini,

Truffle Goat Cheese, Spinach <sup>(NF)</sup>

**Sides, Desserts & Beverages**

Sea Salt Chips <sup>(DF, GF, NE, V)</sup>

Grande Lakes Signature Pastries

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

*Lunch*

If selecting the day of the week offering, the lunch will be priced at \$96 per guest.

SUNDAY - ASIAN CORNER | \$106 PER GUEST

**Salads**

Mixed Greens (DF, GF, NE, V)

Carrots, Cucumber, Shelled Edamame,  
Bell Pepper (DF, GF, NE, V), Crispy Wonton (DF, NE, V)

Roasted Peanuts (DF, GF, V), Sesame Ginger Dressing (DF, GF, NE, V)  
and Yuzu Vinaigrette (DF, GF, NE, V)

Soba Noodle Salad, Carrot, Scallions, Toasted Sesame Seeds,  
Red Pepper Flakes, Miso Vinaigrette (DF, NE, V)

Asian Coleslaw, Green Papaya, Tomato, Fresh Parsley,  
Soy Garlic Vinaigrette (DF, GF, NE, V)

**Entrées**

Korean Braised Short Rib, Peppers, Onions (DF, GF, NE)

Miso-Glazed Cod, Baby Bok Choy,  
Charred Scallion Vinaigrette (DF, GF, NE)

Sweet Potato Noodles, Mushrooms, Peppers, Scallions (DF, GF, NE, V)

Vegetable Fried Rice (DF, GF, NE, V)

Broccolini & Roasted Ginger Vinaigrette (DF, GF, NE, V)

**Desserts & Beverages**

Assortment of Asian-Inspired Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*



## Lunch

### ENHANCEMENTS

**Soup & Rolls** | +\$7 per guest

Roasted Tomato Soup <sup>(DF, GF, NE, V)</sup>, Brioche Crouton <sup>(NF)</sup>

Sausage and Lentil Soup <sup>(GF, NE, DF)</sup>

Chicken Tortilla Soup <sup>(GF, NE, DF)</sup>

### Salad Bar Additions

Sliced Grilled Chicken <sup>(DF, GF, NF)</sup>

+\$10 per guest

Roasted Shrimp <sup>(DF, GF, NF, S)</sup>

+\$14 per guest

Grilled Flank Steak <sup>(DF, GF, NF)</sup>

+\$16 per guest

### Entrée Protein Additions | *Includes one side*

Blackened Chicken, Green Onions, Chicken Jus <sup>(GF, NE, DF)</sup>

\$20 per guest

Petite Beef Filet, Roasted Peppers, Red Wine Jus <sup>(DF, GF, NF)</sup>

\$22 per guest

Roasted Market Fish, Grilled Lemons, Citrus Beurre Blanc <sup>(GF, NF)</sup>

\$22 per guest

### Sides | *Select One*

Roasted Seasonal Vegetables <sup>(DF, GF, NF)</sup>

Whipped Potatoes <sup>(GF, NF)</sup>

Roasted Potatoes <sup>(DF, GF, NF)</sup>

Lemongrass Rice <sup>(DF, GF, NE, V)</sup>

# BUFFET ENHANCEMENTS

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

# BAGGED LUNCHESES

## Lunch

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

### BAGGED LUNCHESES | \$74 PER GUEST

*\$6 per additional sandwich or salad entree choice*

#### **Sandwiches** | *Select Two*

Grilled Seasonal Vegetables, Arugula, Marinated Tomato Hummus,  
Sliced Mozzarella, Rosemary Focaccia <sup>(NF)</sup>

Roast Beef, Smoked Gouda, Arugula,  
Horseradish Cream, Onion Kaiser Roll <sup>(NF)</sup>

Roasted Turkey, Applewood Smoked Bacon, Bibb Lettuce,  
American Cheddar, Tomato Mayonnaise, Kaiser Bun <sup>(NF)</sup>

Chicken Salad, Almonds, Truffle, Spinach,  
Herb Mayonnaise, Brioche Roll

The Charcuterie-Copa, Salami, Provolone Cheese,  
Pickled Onion, and Red Pepper Spread, Ciabatta Roll <sup>(NF)</sup>

Keto-Friendly Chef's Salad, Ham, Turkey, Egg,  
Cheddar, Cucumber, Tomato, Ranch Dressing <sup>(GF,NF)</sup>

#### **Accompaniments** | *Select One*

Seasonal Fruit Salad <sup>(DF,GF,NE,V)</sup>

Greek Salad <sup>(GF,NF)</sup>

Marinated Tomatoes & Fresh Mozzarella <sup>(GF,NF)</sup>

Potato Salad <sup>(DF,GF,NF)</sup>

Orecchiette Pasta, Olives, Artichokes, Marinated Tomato Pesto <sup>(DF,NF)</sup>

#### **Desserts** | *Select One*

Chocolate Chips Cookie <sup>(NF)</sup>

Housemade Granola Bar

Chocolate Fudge Brownie <sup>(NF)</sup>

Yuzu-Lemon Bar <sup>(GF)</sup>

Cinnamon Sugar Cookie <sup>(NF)</sup>

Traditional Basque Cake

Rice Krispies and Cocoa Puffs Bar <sup>(NF)</sup>

Gluten-Free Chocolate Cookie <sup>(GF,NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

*Lunch*

Served with Artisan Rolls and Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

THREE COURSE PLATED LUNCH

**Starters** | *Select One*

Traditional Greek Salad, Romaine Lettuce, Tomatoes,  
Cucumber, Red Onions, Green & Black Olives,  
Lemon & Parsley Vinaigrette <sup>(DF, GF, NF, V)</sup>

Marinated Heirloom Tomato, Burrata, Artisanal Greens,  
Pickled Strawberries, Fresh Basil, Balsamic Glaze,  
Extra Virgin Olive Oil <sup>(GF, NF)</sup>

Classic Heart of Romaine Caesar Salad, Crisp Garlic Croutons,  
Parmesan Crisp, Traditional Caesar Dressing <sup>(NF)</sup>

Vegetable Tortilla Soup, Corn Salad, Cotija Cheese, Tortilla Crisp <sup>(GF, NF)</sup>

Roasted Tomato Soup, Basil Oil, Herb Focaccia Crouton <sup>(NF)</sup>

**Entrées** | *Select One*

Roasted Chicken Breast, Honey Glazed Local Vegetables, Baby Carrots,  
Butternut Mousseline, Herbed Grits, Thyme Sauce <sup>(GF, NF)</sup>  
\$82 per guest

Pepper Crusted Beef Tenderloin, Boursin Whipped Potato,  
Seasonal Roasted Vegetables, Red Wine Jus <sup>(GF, NF)</sup>  
\$85 per guest

Atlantic Salmon, Heirloom Cauliflower,  
French Lentils, Lemon Honey Glaze <sup>(GF, NF)</sup>  
\$83 per guest

**Desserts** | *Select One*

Trifle-Misu, Mascarpone Sabayon, Red Berries, Almond Biscotti

Chocolate Hazelnut Croquant, Vanilla Anglaise and Cherries Jubilee Compote

Banoffee Tart, Butterscotch Sauce, Chocolate Covered Almonds <sup>(NF)</sup>

Satilia Cheesecake, Apricot Coulis, Graham Crackers Shortbread <sup>(NF)</sup>

Très Lèches Parfait, Exotic Chutney, Toasted Meringue and Coconut

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.



# BENTO BOXES

## Lunch

A three-course meal will be served all at once, in an elegantly-designed Bento Box available for groups less than 300 guests. All offerings are served with Artisan Roll & Butter, Iced Tea, First-Drop Coffee, Decaffeinated Coffee & Hot Tea.

### WARM BENTO BOX | \$83 PER GUEST

#### Salads | *Select One*

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta, Oregano Vinaigrette <sup>(GF,NF)</sup>

Marinated Tomato, Buffalo Mozzarella, Arugula, Basil, Olive Oil, Pepper <sup>(GF,NF)</sup>

Couscous, Fresh Parsley, Mint, Fresh Lemon, Extra Virgin Olive Oil <sup>(DF,NF,V)</sup>

Asian Coleslaw, Green Papaya, Tomato, Soy Garlic Vinaigrette <sup>(DF,GF,NF,V)</sup>

#### Entrées | *Select One*

Rosemary Chicken Breast, Spanish Rice, Peas, Scallion, Chicken Jus <sup>(DF,GF,NF)</sup>

Miso Glazed Salmon, Braised Bok Choy, Ginger, Cilantro, Bamboo Rice <sup>(DF,GF,NF)</sup>

Marinated Skirt Steak, Vegetable Stir Fry Noodles, Ginger Teriyaki Sauce <sup>(DF,NF)</sup>

#### Desserts | *Select One*

Pecan Sablé Tart

Valrhona Chocolate Brownie <sup>(NF)</sup>

Almond Blueberry Pain de Genes

Assorted Tea Cookies

### COLD BENTO BOX | \$80 PER GUEST

#### Salads | *Select One*

Caesar Salad, Romaine, Parmesan, Crouton <sup>(NF)</sup>

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta, Oregano Vinaigrette <sup>(GF,NF)</sup>

Mixed Greens, Cucumber, Cherry Tomato, Sunflower Seeds, Passion Fruit Dressing <sup>(DF,GF,NF,V)</sup>

#### Starch | *Select One*

Potato Salad, Bacon, Celery, Apples, Fresh Chive, Apple Cider Vinaigrette <sup>(DF,GF,NF)</sup>

Macaroni Salad, Peppers, Onion, Celery, Herb Dressing <sup>(DF,NF)</sup>

Citrus Couscous Salad, Roasted Peppers, Cucumber, Fresh Herbs, Lemon Oil <sup>(DF,NF)</sup>

#### Wraps | *Select One*

Teriyaki Chicken, Romaine Lettuce, Peppers, Carrots, Peanut Sauce, Flour Wrap <sup>(DF)</sup>

Turkey, Bacon, Swiss, Tomato, Bibb Lettuce, Pesto Mayonnaise, Spinach Wrap <sup>(NF)</sup>

Roast Beef, Caramelized Onion, Cheddar, BBQ Sauce, Tomato Wrap <sup>(NF)</sup>

Grilled Vegetables, Marinated Tomato, Arugula, Pesto Hummus, Flour Wrap <sup>(DF,NF,V)</sup>

#### Desserts | *Select One*

Raspberry Tart <sup>(NF)</sup>

Almond Blueberry Pain de Genes

Chocolate Crunch Cake

New York Cheesecake <sup>(NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Lunch

A three-course meal will be served all at once, in an elegantly-designed Bento Box available for groups less than 300 guests. All offerings are served with Artisan Roll & Butter, Iced Tea, First-Drop Coffee, Decaffeinated Coffee & Hot Tea.

### VIP BENTO BOX | \$94 PER GUEST

#### Starters | *Select One*

Blackened Tuna Tataki, Sweet Soy Glaze, Papaya & Mango Salad with Cilantro, Chili Vinaigrette <sup>(DF, GF, NF)</sup>

Chilled Maine Lobster Salad, Cucumber, Corn, Avocado, Fresh Lemon, Tarragon, Bibb Lettuce, Herb Crostini <sup>(NF, S)</sup>

Hamachi Crudo, Farm Radish, Pickled Fresno, Alfalfa Threads, Sunflower Shoots, Passionfruit Dressing <sup>(DF, GF, NF)</sup>

#### Entrées | *Select One*

Rosemary Marinated Chicken Breast, Butternut & Cranberry Risotto, Broccolini, Madeira Wine Sauce <sup>(GF, NF)</sup>

Grilled New York Strip Loin, Truffle Whipped Potato, Roasted Petite Farm Vegetables, Port Wine Jus <sup>(GF, NF)</sup>

Braised Short Rib, Creamy Mascarpone & Herb Polenta, Vegetable Caponata, Red Wine Sauce <sup>(GF, NF)</sup>

Roasted Sea Bass, Lemon Spiced Zucchini, Wild Rice & Herbs, Citrus Beurre Blanc <sup>(GF, NF)</sup>

#### Desserts | *Select One*

Coffee Cheesecake, Speculos Crust

Key Lime Tart, Toasted Meringue <sup>(NF)</sup>

Assorted Tea Cookies <sup>(NF)</sup>

Chocolate Caramel Tart <sup>(V)</sup>

### PRESELECTED PLATED OR BENTO BOX OPTIONS

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

- The menu must have the same starter, sides and dessert
- Maximum of three entrée selections
- Two selections, highest price prevails, no additional charge
- Three selections, highest price prevails, additional \$10 per guest

Entrée selections must be determined ten business days before the event. The client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set on dining tables before the event.

### A LA CARTE PLATED OR BENTO BOX SERVICE TABLESIDE

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

- The menu must have the same starter, sides, and dessert
- Tableside choices include vegetarian
- Tableside choices selected apply to the entrée only, with all the same sides
- Two selections, the highest price prevails, and an additional \$22 per guest for the entire guarantee
- Three selections, the highest price prevails, and an additional \$32 per guest for the entire guarantee

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

# RECEPTION



*Reception*

**Seafood Raw Bar** | \$12 per piece

*Minimum of 25 pieces per order*

Snow Crab Claw <sup>(DF, GF, NF, S)</sup> & Cognac Sauce <sup>(GF, DF, NF)</sup>

Iced Gulf Shrimp <sup>(DF, GF, NF, S)</sup> & Lemon Caper Remoulade <sup>(DF, GF, NF)</sup>

Shucked Oysters <sup>(DF, GF, NF, S)</sup> & Red Wine Mignonette <sup>(DF, GF, NF, S)</sup>

Accompaniments | Lemon Wedges, Spicy Cocktail Sauce, Tabasco <sup>(GF, DF, NF, V)</sup>

**ENHANCEMENT**

Customized Ice Sculpture Starting At \$650 Per Ice Block <sup>(DF, GF, NF, V)</sup>

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

**Sushi Station** <sup>(GF, S)</sup> | \$12 per piece

*Minimum of 25 pieces per order*

Assorted Nigiri, Rolls & Maki <sup>(DF, NF)</sup>

Accompaniments | Light Soy Sauce, Wasabi, Pickled Ginger, Wakame

**ENHANCEMENT**

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

**Guacamole Bar** | \$40 per guest

*Minimum 20 guests*

Traditional Guacamole <sup>(DF, GF, NF, V)</sup>

Toppings | Charred Sweet Corn, Marinated Tomatoes,  
Grilled Pineapple, Pico de Gallo <sup>(DF, GF, NF, V)</sup>, Cotija Cheese <sup>(GF, NF)</sup>

Fresh Tortilla Chips <sup>(DF, GF, NF, V)</sup>, Chicharrónes <sup>(GF, DF, NF)</sup> & Plantain Chips <sup>(DF, GF, NF, V)</sup>

**Cured and Cultured** | \$40 per guest

*Minimum 20 guests*

Assortment of European & Artisan American Farm Cheeses & Meats <sup>(GF, NF)</sup>

Fresh & Dried Fruits, Local Jams, Marmalades <sup>(DF, GF, NF, V)</sup>

Whisper Creek Farm Honeycomb <sup>(DF, GF, NF, V)</sup>

Quince Paste, Mustards, Olives <sup>(GF, DF, NF, V)</sup>

Assorted Nuts <sup>(DF, GF, V)</sup>

European Crackers & Grilled Artisan Breads

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

## Reception

### Artisanal Fromage Display | \$40 per guest

*Minimum 20 guests*

Assortment of European & Artisan American Farm Cheeses <sup>(GF,NF)</sup>

Fresh & Dried Fruits, Local Jams, Marmalades <sup>(DF,GF,NF,V)</sup>

Whisper Creek Farm Honeycomb <sup>(DF,GF,NF,V)</sup>

Quince Paste, Mustards, Olives <sup>(GF,DF,NF,V)</sup>

Assorted Nuts <sup>(DF,GF,V)</sup>

European Crackers & Grilled Artisan Breads

### Antipasti Display | \$39 per guest

*Minimum 20 guests*

Hummus, Marinated Tomato Basil Tapenade,

Baba Ganoush <sup>(DF,GF,NF,V)</sup>

Pita Chips, Crostini, Grilled Artisan Breads <sup>(DF,NF,V)</sup>

Marinated Olives, Roasted Peppers,

Grilled Zucchini, Balsamic Onions <sup>(GF,DF,NF,V)</sup>

Marinated Eggplant & Braised Fennel <sup>(GF,DF,NF,V)</sup>

Grilled Portobello With Herbs & Olive Oil <sup>(DF,GF,NF,V)</sup>

Artichokes, Asparagus <sup>(DF,GF,NF,V)</sup>

### Salad Station

*Minimum 20 guests*

*Buffet Style*

Select Two, \$35 per guest    Select Three, \$38 per guest

*Individual Vessels Display*

Select Two, \$36 per guest    Select Three, \$39 per guest

Baby Gem Lettuce, Arugula, Pecorino, Pickled Craisins,

Radish, Lemon Vinaigrette <sup>(GF,NF)</sup>

Italian Chopped Salad, Romaine, Radicchio, Salami,

Pepperoncini, Provolone, Cherry Tomatoes, Red Wine Vinaigrette <sup>(GF,NF)</sup>

Quinoa, Kale, Dried Fruits, Spiced Pecans, Citrus Vinaigrette <sup>(DF,GF,V)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

## Reception

### Italian Station

Minimum 50 guests

Select Two, \$45 per guest    Select Three, \$48 per guest

#### Risotto

Braised Short Rib Risotto & Dry Aged Parmesan Cheese <sup>(GF,NF)</sup>

Roasted Butternut Risotto, Walnuts, Sage, Cranberries <sup>(GF)</sup>

Wild Mushroom & Truffle Risotto <sup>(GF,NF)</sup>

#### Pasta

Ricotta & Spinach Ravioli, Bolognese Sauce, Mozzarella <sup>(NF)</sup>

Penne Pasta, Garden Vegetables, Marinara, Fresh Basil <sup>(DF,NF,V)</sup>

Orecchiette with Sausage, Fennel, Broccolini,

Garlic Confit, Parmesan Cream <sup>(NF)</sup>

Fiocchi (Beggars Purse), Roasted Pear, Baby Arugula,

Caramelized Walnut, Gorgonzola Cream

#### Accompaniments

Garlic Bread <sup>(NF)</sup> & Aged Parmesan Cheese <sup>(GF,NF)</sup>

#### ENHANCEMENTS

Add Chicken <sup>(DF,GF,NF)</sup>    +\$10 per guest

Add Shrimp <sup>(DF,GF,NF,S)</sup>    +\$15 per guest

### Mac & Cheese Bar | \$49 per guest

Minimum 50 guests

Traditional Elbow Macaroni & Cheddar Cheese Sauce <sup>(NF)</sup>

Penne & Spicy Arrabbiata Sauce <sup>(DF,NF,V)</sup>

Bacon Lardons <sup>(DF,GF,NF)</sup>, Buffalo Chicken <sup>(NF)</sup>, Forest Mushrooms <sup>(GF,DF,NF,V)</sup>

Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese <sup>(GF,NF)</sup>

Garlic Breadcrumbs & Fried Onions <sup>(DF,NF)</sup>

Assorted Hot Sauces <sup>(DF,GF,NF,V)</sup>

### Dim Sum | \$36 per guest

Minimum 50 guests, Served in Bamboo Steamers

Seafood Shumai <sup>(DF,NF,S)</sup>

Vegetable Dumplings <sup>(DF,NF,V)</sup>

Chicken Lemon Grass Pot Sticker <sup>(DF,NF)</sup>

Vegetable Spring Rolls <sup>(DF,NF,V)</sup>

Sea Salt Edamame <sup>(DF,GF,NF,V)</sup>

Garlic Ginger Soy Sauce <sup>(GF,DF,NF,V)</sup>

Thai Dipping Sauce <sup>(DF,GF,NF,V)</sup>

Sriracha Mayonnaise <sup>(DF,GF,NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Reception

**Taste of Bombay** | \$39 per guest

*Minimum 50 guests*

Tandoori Chicken Tikka Stir-Fry, Peppers, Red Onions, Cilantro <sup>(GF,NF)</sup>

Paneer Tikka Masala <sup>(GF,NF)</sup>, Cumin Basmati Rice <sup>(DF,GF,NF,V)</sup>, Cucumber Raita <sup>(GF,NF)</sup>

Warm Naan <sup>(NF)</sup>

Chole Rajma, Three-Bean Salad, Bell Peppers, Cilantro,

Olive Oil, White Balsamic <sup>(DF,GF,NF,V)</sup>

### Food Truck Sliders

*Minimum two dozen, per selection*

Angus Beef Slider | \$190 per dozen

Pimento Cheese, Pickle, Mustard, Potato Bun <sup>(NF)</sup>

Pulled Pork Slider | \$190 per dozen

Carolina Gold BBQ Sauce, Pickle Slaw <sup>(NF)</sup>

Plant-Based Veggie Burger Slider | \$210 per dozen

Herb Aioli, Piquillo Peppers, Sourdough Bun <sup>(NF)</sup>

Accompaniments

Ranch Chips <sup>(GF,NF)</sup> & BBQ Spiced Chips <sup>(DF,GF,NF,V)</sup>

**Street Taco Stand** | \$48 per guest

*Minimum 50 guests*

Verde Pork <sup>(DF,GF,NF)</sup>, Barbacoa Beef <sup>(DF,GF,NF)</sup>, Shrimp Diablo <sup>(DF,GF,NF,S)</sup>

Flour Tortillas <sup>(DF,NF,V)</sup>, Tomato, Shaved Lettuce, House Salsa, Guacamole,

Cilantro Sprigs, Julienne Red Onions, Lime Wedges <sup>(GF,DF,NF,V)</sup>

Shredded Chihuahua Cheese, Sour Cream, Cheddar Cheese <sup>(GF,NF)</sup>

#### ENHANCEMENT

Birria Style Action Station\* +\$12 per guest

\*Requires Station Attendant at \$325 plus tax per attendant

**Flatbread Station** | \$42 per guest

*Minimum 50 guests*

Pepperoni and Italian Sausage with Mozzarella and Marinara <sup>(NF)</sup>

Three Cheese White Pizza with Truffle Alfredo Sauce <sup>(NF)</sup>

Margherita with Marinated Tomato, Buffalo Mozzarella,

Marinara, Basil Pesto Drizzle <sup>(NF)</sup>

#### ENHANCEMENT

Pizza Oven Action Station\* +\$12 per guest

Available for Outdoor Events Only, Requires Station Attendant at \$325 plus tax per attendant

**Calle Pintxos** | \$45 per guest

*Minimum 50 guests*

Potato Tortilla “Española” with Red Pepper Remoulade <sup>(GF,NF)</sup>

Serrano Ham and Manchego Cheese Croquettes <sup>(NF)</sup>

Salted Cod Brandade, Crostini <sup>(NF)</sup>

Shrimp And Garlic “A La Plancha” Brocheta <sup>(DF,GF,NF,S)</sup>

Manchego Cheese <sup>(GF,NF)</sup>, Spanish Olives,

Quince Paste <sup>(DF,GF,NF,V)</sup>, Toasted Breads <sup>(DF,NF,V)</sup>

# HOT SELECTIONS

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

THE RITZ-CARLTON ORLANDO, GRANDE LAKES | 39

# CARVING TABLE

## Reception

Carving Stations must be ordered for at least two-thirds of the total guest count based on the serving portions denoted for each item. All are served with miniature rolls and butter. Requires Attendant at \$325 per attendant.

**Herb Roasted Beef Tenderloin** <sup>(DF,GF,NF)</sup> | \$38 per guest

*Serves approximately 16 guests*

Dijon Mustard <sup>(DF,GF,NE,V)</sup> & Port Wine Sauce <sup>(DF,GF,NF)</sup>

**Beef Prime Rib, Garlic & Herb Crust** <sup>(DF,GF,NF)</sup> | \$27 per guest

*Serves approximately 30 guests*

Creamed Horseradish <sup>(GF,NF)</sup> & Whole Grain Mustard <sup>(DF,GF,NE,V)</sup>

**Roasted New York Strip Loin** <sup>(DF,GF,NF)</sup> | \$26 per guest

*Serves approximately 30 guests*

Cabernet & Peppercorn Au Poivre Sauce <sup>(GF,NF)</sup> & Creamed Horseradish <sup>(GF,NF)</sup>

**“Smokin’ Maggie’s” Beef Brisket** <sup>(DF,GF,NF)</sup> | \$27 per guest

*Serves approximately 25 guests*

House BBQ Sauce <sup>(DF,GF,NE,V)</sup>

**Roasted Whole Steamship of Beef** <sup>(DF,GF,NF)</sup> | \$19 per guest

*Serves approximately 125 guests, minimum order for 100 guests*

Rosemary Sauce <sup>(DF,GF,NF)</sup> & Creamed Horseradish <sup>(GF,NF)</sup>

**Steak Tomahawk** <sup>(DF,GF,NF)</sup> | \$250 each

*Serves approximately 6 guests*

Chimichurri Rojo Sauce <sup>(DF,GF,NE,V)</sup>

**Herb & Grainy Mustard Crusted Colorado Rack of Lamb** <sup>(DF,GF,NF)</sup> | \$39 per guest

*Serves approximately 8 guests*

Mint Jelly <sup>(DF,GF,NE,V)</sup> & Thyme Jus <sup>(DF,GF,NF)</sup>

**Citrus Marinated Whole Turkey** <sup>(GF,NF)</sup> | \$24 per guest

*Serves approximately 25 guests*

Cranberry Relish <sup>(DF,GF,NE,V)</sup> & Sage Gravy <sup>(NF)</sup>

**Bourbon-Orange Glazed Ham** <sup>(GF,NF)</sup> | \$24 per guest

*Serves approximately 25 guests*

Chow Chow <sup>(GF,DF,NE,V)</sup> & Calvados Sauce <sup>(GF,NF)</sup>

**Bacon Wrapped Pork Loin** <sup>(DF,GF,NF)</sup> | \$550 each

*Serves approximately 25 guests*

Cider Jus <sup>(DF,GF,NF)</sup>

**Roasted Mahi Mahi** <sup>(GF,DF,NF)</sup> | \$24 per guest

*Serves approximately 25 guests*

Tropical Salsa <sup>(DF,GF,NE,V)</sup>

**Citrus Cedar Plank Salmon** <sup>(NF)</sup> | \$24 per guest

*Serves approximately 20 guests*

Lime Tartar Sauce <sup>(DF,GF,NF)</sup> & Lemon-Dill Beurre Blanc <sup>(GF,NF)</sup>

**Roasted Grouper With Fresh Citrus** <sup>(DF,GF,NF)</sup> | \$26 per guest

*Serves approximately 25 guests*

Orange Ginger Beurre Blanc <sup>(GF,NF)</sup>

**Side Enhancements** | +\$8 per guest

Roasted Garlic Whipped Potatoes <sup>(GF,NF)</sup>

Lemongrass Steamed Jasmine Rice <sup>(DF,GF,NE,V)</sup>

Seasonal Vegetable Medley <sup>(DF,GF,NE,V)</sup>

Aged Cheddar Stone Grits <sup>(GF,NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.



## Reception

Minimum of two dozen for each selection.

### Cold Selections | \$142 per dozen

*Minimum of two dozen for each selection*

Deviled Farm Egg & Pickled Mustard Seeds <sup>(DF, GF, NF)</sup>

Melon & Prosciutto Brochette, Mint Syrup <sup>(DF, GF, NF)</sup>

Smoked Salmon on Blinis <sup>(NF)</sup>

Ahi Tuna Tataki, Mango Gel, Wasabi Crumble <sup>(DF, GF, NF)</sup>

Shrimp Cocktail, Citrus Remoulade <sup>(DF, GF, NF, S)</sup>

Lobster Toast, Lemon Cream, Dill <sup>(NF, S)</sup>

Brie, Fig Spread, Pear, Fruit Bread Crostini

Curried Chicken Salad Phyllo Cup <sup>(NF)</sup>

Caprese Skewer with Pesto <sup>(GF, NF)</sup>

Mini Phyllo Cup, Whipped Feta, Candied Pecan, Citrus Marmalade

Stuffed Sweet Peppadew with Harissa Spiced Hummus and Toasted Pistachio <sup>(DF, GF, V)</sup>

### Hot Selections | \$142 per dozen

*Minimum of two dozen for each selection*

Lump Crab Cake & Confit Tomato Aioli <sup>(DF, NF, S)</sup>

Scallop, Vanilla Parsnip Cream, Bacon <sup>(GF, NF, S)</sup>

Lobster Mac and Cheese Croquettes <sup>(NF, S)</sup>

Lamb Chop & Mint Yogurt Dip <sup>(GF, NF)</sup>

Jerk Chicken Skewer and Mango Papaya Sauce <sup>(GF, DF, NF)</sup>

Chicken Empanada with Smoky Plantain Crema <sup>(NF)</sup>

Mini Beef Wellington and Port Wine Sauce <sup>(NF)</sup>

Frank En Croute with Yellow Mustard Dip <sup>(NF)</sup>

Coconut Shrimp and Sweet Chili Kaffir Lime Dip <sup>(DF, S)</sup>

Wild Mushroom Tartlet & Boursin Cheese <sup>(NF)</sup>

Fried Vegetable Spring Roll with Thai Chili Sauce <sup>(NF, DF, V)</sup>

Rogue Smoky Blue Tart, Fig Jam, Walnut

## Reception

### Passed Desserts | \$96 per dozen

*Minimum two dozen per selection*

*Pastry Chef Attendant Required at \$325 plus tax per attendant*

Assortment of Chocolate Truffles

Lemon Raspberry Tarts <sup>(NF)</sup>

Classic Opera Cakes

Orange Mediterranean Cakes

Baby Cake Pops

Apricot Financiers

Praliné Profiteroles

Selection of Individual Desserts

Chocolate Covered Strawberries <sup>(GF,NF)</sup>

Assorted Parisian Macarons <sup>(GF)</sup>

### Pastry Action Stations\* | \$28 per guest

*Minimum 20 guests*

*Pastry Chef Attendant Required at \$325 plus tax per attendant*

Chocolate Chaud Froid

Baked Chocolate Mousse, Coffee Ice Cream, Hot Chocolate Sauce

Crepes Suzette

Grand Marnier Flambéed Crêpes, Citrus Compote, Vanilla Ice Cream

Strawberry Jubilee

Stir-Fried Strawberries, Angel Food Cake, Raspberry Sorbet

Warm Chocolate Cake

Preserved Cherries, Apricot Sorbet, Warm Anglaise Sauce

Signature Fried Cheesecakes

Berries Compote, Birthday Cake Ice Cream

Bananas Foster

Caramelized Bananas, Banana Bread, Peanut Butter Ice Cream

Ice Cream, Gelato and Sorbet Bar

Assortment of Toppings, Fresh Berries and Sauces

Chocolate S'mores Tart

Chocolate Tart, Toasted Marshmallow, Mint Chocolate Chip Ice Cream

Apples Fritters

Rum Gelato, Maple Dip, Chantilly Cream

Grande Lakes Halo-Halo

Coconut Milk, Tapioca Pearls, Ube Ice Cream

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production fee of \$275.00 plus tax will be charged for guarantees under 50 guests.



# DINNER



# BUFFET

## Dinner

LOW COUNTRY BBQ | \$168 PER GUEST

### Soup

Florida Gumbo with Shrimp, Chicken & Andouille Sausage <sup>(NF, S)</sup>

### Salads

Kale, Spinach Salad, Quinoa, Raisins, Pecans, Apple, Herb Vinaigrette <sup>(DF, GF, V)</sup>

Honey & Vinegar Coleslaw <sup>(DF, GF, NE, V)</sup>

Fingerling Potato Salad, Ballpark Mustard, Lake Meadows Eggs <sup>(DF, GF, NF)</sup>

Watermelon Salad, Mint, Feta Cheese, Peppered Honey <sup>(GF, NF)</sup>

### Low Country Favorites

Parker House Rolls

Blackened Chicken <sup>(DF, GF, NF)</sup> & Alabama White BBQ <sup>(DF, GF, NF)</sup>

Smoked Beef Brisket <sup>(DF, GF, NF)</sup>

House Made BBQ <sup>(DF, GF, NE, V)</sup> & Local Florida Hot Sauces <sup>(DF, GF, NE, V)</sup>

Carolina Gold BBQ Glazed Salmon, Southern Chow Chow <sup>(GF, NF, DF)</sup>

Three Sisters Corn Succotash <sup>(DF, GF, NE, V)</sup>

Pimento Mac & Cheese <sup>(NF)</sup>

Roasted Brussel Sprouts, Georgia Pecans, Dried Cranberries <sup>(DF, GF, V)</sup>

### Sweets From The South & Beverages

Assorted Southern Inspired Pies, Cobblers & Cakes

Classic Ice Creams for A La Mode\*, Hot Chocolate Fudge,

Whipped Cream, Chopped Nuts, & Cherries

*\*Requires Station Attendant at \$325 plus tax per attendant*

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

FIRST COAST FAVORITES | \$175 PER GUEST

### Soup

Corn Chowder <sup>(GF, NF)</sup>

### Salads

Baby Greens <sup>(DF, GF, NE, V)</sup>

Mango, Cherry Tomato, Cucumber, Pickled Peppers <sup>(DF, GF, NE, V)</sup>

Jalapeño Lime Vinaigrette <sup>(GF, DF, NE, V)</sup> & Passion Fruit Dressing <sup>(DF, GF, NE, V)</sup>

Spiced Shrimp, Roasted Pumpkin & Black Bean Salad,  
Lemon Marinated Peppers <sup>(DF, GF, NE, S)</sup>

Peppered Kohlrabi Slaw <sup>(DF, GF, NF)</sup>

Smoked Chicken & Charred Pineapple Salad, Scallion, Thyme Vinaigrette <sup>(DF, GF, NF)</sup>

### Hot Selections

Artisan Rolls & Butter

Seared Mahi-Mahi & Tropical Citrus Salsa <sup>(DF, GF, NF)</sup>

Dark and Stormy Braised Beef Short Ribs, Baby Carrots <sup>(DF, GF, NF)</sup>

Mojo Marinated Chicken, Fresh Citrus <sup>(DF, GF, NF)</sup>

Cuban Black Beans and Rice <sup>(DF, GF, NE, V)</sup>

Rasta Pasta, Penne, Sweet Peppers and Onions, Spicy Jerk Cream Sauce <sup>(DF, GF, V)</sup>

Roasted Root Vegetables <sup>(DF, GF, NE, V)</sup>

### Desserts & Beverages

Caribbean Sweet Treasures of the Season

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Dinner

HARVEST FARM | \$188 PER GUEST

### Soup

Roasted Butternut Squash Soup <sup>(GF, NF)</sup> & Toasted Pepitas <sup>(DF, GF, NE, V)</sup>

### Cold Selections

Whisper Creek Farm Baby Greens <sup>(DF, GF, NE, V)</sup>

Cherry Tomato, Carrot, Corn <sup>(DF, GF, NE, V)</sup>, Herb Feta Cheese <sup>(GF, NF)</sup>

Farm Herb Dressing & Strawberry Balsamic Vinaigrette <sup>(DF, GF, NE, V)</sup>

Quinoa, Pumpkin, Dried Fruits, Grilled Vegetable Salad <sup>(DF, GF, NE, V)</sup>

Roasted Beet Salad, Goat Cheese, Citrus Wedge, Tarragon Vinaigrette <sup>(GF, NF)</sup>

Marinated Pole Bean Salad <sup>(GF, NE, V)</sup>

### Hot Selections

Artisan Rolls & Butter

Grilled Flank Steak, Peppers, Onions, Kale <sup>(DF, GF, NF)</sup>

Grande Lakes Steak Sauce <sup>(DF, GF, NE, V)</sup>

Citrus Roasted Snapper, Garden Herbs, Old Bay Butter Sauce <sup>(GF, NF)</sup>

Hoppin' John, Spicy Grilled Sausage, Black Eye Peas <sup>(DF, GF, NF)</sup>

Yard Bird Chicken, BBQ Rub, Lemon Brine <sup>(DF, GF, NF)</sup>

Farm Roasted Vegetables <sup>(DF, GF, NE, V)</sup>

Baked Potato Bar <sup>(DF, GF, NE, V)</sup>, with Sour Cream, Aged Cheddar <sup>(GF, NF)</sup> & Scallions <sup>(DF, GF, NE, V)</sup>, Smoked Bacon <sup>(DF, GF, NF)</sup>, Whipped Butter <sup>(GF, NF)</sup>

### Desserts & Beverages

Tasting of Harvest-Inspired Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

COCINA LATINA | \$188 PER GUEST

### Soup

Chicken Tortilla Soup <sup>(GF, DF, NF)</sup>

Tortilla Crisps <sup>(DF, NF)</sup>

### Cold Selections

Seasonal Salad Greens <sup>(GF, NE, DE, V)</sup>

Tomato, Peppers, Onions, Radish, Corn <sup>(DF, GF, NE, V)</sup>,

Chihuahua Cheese <sup>(GF, NF)</sup>, Pumpkin Seeds <sup>(DF, GF, NE, V)</sup>

Mojito Vinaigrette and Chili Orange Dressing <sup>(DF, GF, NE, V)</sup>

Shrimp Aguachile with Lime, Cucumber, Garlic and Red Onions <sup>(GF, NE, DF, S)</sup>

Tequila-Marinated Melon Salad with Tagine, Mango, Pickled Peppers <sup>(GF, NE, DF, V)</sup>

### Hot Selections

Artisan Rolls & Butter

Chile Lime Chicken with Black Bean Salsa and Lime Beurre Blanc <sup>(GF, NF)</sup>

Citrus Marinated Chicken <sup>(GF, NE, DF)</sup>

Slow Roasted Pork Loin with Smoky Plantain Crema <sup>(GF, NF)</sup>

Yellow Rice with Peppers, Onions and Herbs <sup>(GF, NE, DE, V)</sup>

Tajin Spiced Potatoes, Scallions <sup>(GF, NE, DF, V)</sup>

Roasted Calabasas, Chayote, Mini Peppers, Cumin, Coriander <sup>(GF, NE, DF, V)</sup>

### Desserts & Beverages

Chef's Selection of Latin-Inspired Treats

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

BUFFET

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

# BUFFET

## Dinner

### THE CHAIRMAN'S RESERVE | \$225 PER GUEST

#### Soup

French Onion Soup <sup>(DF, GF, NF)</sup> & Parmesan Herb Crostini <sup>(NF)</sup>

#### Salads

Caesar Salad Bar, Romaine <sup>(DF, GF, NF)</sup>, Fresh Parmesan <sup>(GF, NF)</sup>,

Marinated Tomato <sup>(DF, GF, NF)</sup>, Caesar Dressing <sup>(GF, NF)</sup>,

Croutons & Balsamic Vinaigrette <sup>(DF, GF, NF)</sup>

Caesar Dressing <sup>(GF, NF)</sup> & Balsamic Vinaigrette <sup>(DF, GF, NF, V)</sup>

Traditional Wedge Salad, Iceberg, Tomato, Pickled Red Onions,

Bacon, Blue Cheese Crumbles, Ranch Dressing <sup>(GF, NF)</sup>

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Glaze <sup>(GF, NF)</sup>

Roasted Cauliflower, Broccoli, Red Onion,

Parmesan, Lemon Parsley Vinaigrette <sup>(GF, NF)</sup>

#### Hot Selections

Grilled Beef Tenderloin <sup>(DF, GF, NF)</sup>, Horseradish Cream <sup>(GF, NF)</sup>, Port Wine Jus <sup>(DF, GF, NF)</sup>

Roasted Chicken Breast, Wild Mushrooms, Madeira Cream Sauce <sup>(GF, NF)</sup>

Grilled Lobster Tails *(Based on one per guest)* <sup>(DF, GF, NF, S)</sup>

Drawn Butter <sup>(GF, NF)</sup> & Lemon Wedges <sup>(DF, GF, NF, V)</sup>

Pan Seared Salmon, Brussel Sprouts, Caramelized Onion,

Blistered Baby Tomatoes <sup>(DF, GF, NF)</sup>

Bourbon Honey Glazed Baby Carrots <sup>(DF, GF, V)</sup>

Truffle Mashed Potatoes <sup>(GF, NF)</sup>

#### Desserts & Beverages

American Classic Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.





*Dinner*

Pre-Selected Choice of a Minimum of Three Courses for Your Entire Group.  
Served with Artisan Rolls & Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections.

**SOUP COURSE | \$24 PER GUEST**

*Select One*

**Hot**

Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds <sup>(NF)</sup>

Roasted Tomato Bisque, Lemon Ricotta, Mini Grilled Cheese, Basil <sup>(NF)</sup>

Florida Sweet Corn Cream, Crisp Bacon Lardons, Grilled Corn Kernels <sup>(NF)</sup>

Lobster Bisque, Crème Fraîche, Lobster & Fresh Herb Salad <sup>(GF,NF,S)</sup>

+\$5 per guest

**Chilled**

Chilled Pea & Mint Soup <sup>(GF,NF)</sup>

Cauliflower Gazpacho, Green Apple, Spiced Chickpeas <sup>(DF,GF,NF,V)</sup>

**SALAD COURSE | \$28 PER GUEST**

*Select One*

Compressed Watermelon, Arugula, Fennel, Cucumber Ribbons,

Radish, Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette <sup>(GF,NF)</sup>

Hearts of Romaine, Parmesan Crisp, Bacon Lardons,

Garlic Croutons, Classic Caesar Dressing <sup>(NF)</sup>

Artisan Greens, Farm Radish, Fresh Orange, Florida Cheddar,

Candied Pecans, Corn Bread Croutons, Champagne Dressing

Spiced Poached Pear, Olive Oil Goat Cheese, Mint Chutney,

Petite Lettuce Micro Herbs, White Balsamic Vinaigrette <sup>(GF,NF)</sup>

Harvest Salad, Lolla Rosa Greens, Pistachio Butter,

Quinoa, Root Vegetables <sup>(GF,DF,V)</sup>

**APPETIZER ENHANCEMENTS**

*Select One*

Wild Mushroom, Green Pea Risotto, Lemon Ricotta <sup>(GF,NF)</sup>

\$24 per guest

Seared Scallops, Potato Leek Soup, Caramelized Onion Crema, Bacon <sup>(GF,NF,S)</sup>

\$33 per guest

Burrata, Heirloom Tomato, Green Goddess, Pea Tendrils <sup>(GF,NF)</sup>

\$24 per guest

Tuna Tartar, Coconut Vinaigrette, Trout Caviar <sup>(GF,DF)</sup>

\$33 per guest

**INTERMEZZO | \$12 PER GUEST**

*Select One*

*Small scoop palette-cleanser served in a chilled glass*

Peach-Prosecco <sup>(GF,NF)</sup>

Grapefruit-Champagne <sup>(GF,NF)</sup>

Green Apple-Vodka <sup>(GF,NF)</sup>

Lemon-Lime-Limoncello <sup>(GF,NF)</sup>

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

*Dinner*

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

Served with Artisan Rolls & Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections.

**ENTRÉES**

*Select One*

**Poultry**

Roasted Chicken Breast, Sweet Potato Mash,  
Seasonal Vegetables, Madeira Jus <sup>(GF,NF)</sup>

\$101 per guest

Seared Chicken Breast, Sweet Corn & Basil Risotto,  
Carrot Mousseline, Roasted Chicken Jus <sup>(GF,NF)</sup>

\$101 per guest

**Beef**

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits,  
Roasted Whisper Creek Farm Carrot, Red Wine Sauce <sup>(GF,NF)</sup>

\$111 per guest

Grilled New York Strip Loin, Herb Dressed Broccolini,  
Gremolata Polenta, Cabernet Jus <sup>(GF,NF)</sup>

\$117 per guest

Grilled Tenderloin, Truffle Whipped Potato,  
Creamy Butternut, Red Wine Sauce <sup>(GF,NF)</sup>

\$130 per guest

**Seafood**

Pan Seared Salmon, Poblano Pepper, Pastel de Choclo,  
Bread and Butter Zucchini, Corn Relish <sup>(GF,NF)</sup>

\$98 per guest

Black Garlic Glazed Grouper, Radish Cake,  
Creamed Leek French Lentils <sup>(NF)</sup>

\$111 per guest

**Duets**

Braised Short Rib & Seared Scallops, Butternut Squash Mousseline,  
Rosemary Grits Roasted Carrot, Red Wine Sauce, Beurre Blanc <sup>(GF,NF,S)</sup>

\$127 per guest

Roasted Jumbo Shrimp & Grilled Beef Tenderloin,  
Lemon Polenta, Murasaki Sweet Potato, Asparagus,  
Beurre Monté, Red Wine Sauce <sup>(GF,NF,S)</sup>

\$131 per guest

Beef Tenderloin & Roasted Grouper, Wild Mushroom Risotto,  
Carrot Mousseline, Citrus Beurre Blanc, Port Wine Jus <sup>(GF,NF)</sup>

\$141 per guest

Poached Lobster & Beef Medallion, Potato Royale,  
Smoked Corn Puree, Bordelaise Jus, Lobster Sauce <sup>(GF,NF,S)</sup>

\$154 per guest

**Vegan**

Creamy Butternut Squash Risotto, Petite Squash,  
Toasted Pepitas, Extra Virgin Olive Oil <sup>(DF,GF,NF,V)</sup>

\$98 per guest

Chickpea Stew, Roasted Cauliflower, Vegan Chorizo <sup>(DF,GF,NF,V)</sup>

Maitake Mushroom, Hazelnut Gremolata, Braised Cabbage,  
French Lentils <sup>(DF,GF,V)</sup>

\$94 per guest

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

*Dinner*

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

Served with Artisan Rolls & Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections.

**DESSERTS | \$26 PER GUEST**

*Select One*

Chocolate Hazelnut Croquant

Vanilla Anglaise and Cherries Jubilee Compote

Pears and Apples Tart

Greek Yogurt Sauce, Orange & Honey Gel

Cocoa Beach Entremets

Coconut Mousse, Exotic Cream, Pineapple & Mango Coulis

Satilla Cheesecake

Apricot Coulis, Graham Crackers Shortbread

Lemon Madeleine Cake

Light Vanilla Crème, Fresh Raspberries, Caramelized Puff Pastry

Grand Cru Chocolate Essay

Entremets, Truffle, Cake, Macaron, Mousse

**PRE-SELECTED ENTRÉE SERVICE**

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

- The menu must have the same starter/s (soup, salad, appetizer), dessert, and side
- Maximum of three entrée selections
- Two selections, the highest price prevails, with no additional charge
- Three selections, highest price prevails, additional \$10 per guest
- Minimum 50 guests

Entrée selections must be determined ten business days before the event. The client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set before the event.

**A 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:

- The menu must have a minimum of four courses (with two courses before the entrée) and must have the same starters (soup, salad, appetizer), desserts, and sides
- Tableside choices include vegetarian
- Tableside choices selected apply to the entrée only, with all the same sides
- Two selections, the highest price prevails, and an additional \$32 per guest. For the entire guarantee, the highest price prevails.
- Three selections, the highest price prevails, and an additional \$42 per guest. For the entire guarantee, the highest price prevails.

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## *Dinner*

3-12 years old. Minimum 20 children.

### RITZ KIDS | \$57 PER CHILD

Macaroni & Cheese <sup>(NF)</sup>

Margarita Pizza <sup>(NF)</sup>

Hot Dogs <sup>(DF, NF)</sup>

Grilled Chicken Breast <sup>(DF, GF, NF)</sup>

Mashed Potatoes <sup>(GF, NF)</sup>

Steamed Broccoli <sup>(DF, GF, NF, V)</sup>

Cupcakes

Strawberry Salad

Juice Box

### TADPOLE | \$46 PER CHILD

Mini Hamburgers <sup>(NF)</sup>

Chicken Fingers <sup>(NF)</sup>

Penne Butter Pasta <sup>(NF)</sup>

Steamed Carrots & Green Beans <sup>(DF, GF, NF, V)</sup>

Cookies & Brownies <sup>(NF)</sup>

Juice Box

# KIDS BUFFET

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Vegan V

# EXECUTIVE MEETINGS



# EXECUTIVE MEETINGS

## *Executive Meetings*

Limited to groups of 35 guests or under.

### EXECUTIVE CONTINENTAL BREAKFAST | \$52 PER GUEST

#### **Freshly-Squeezed Juices to Include:**

Orange, Grapefruit, Apple, Cranberry

#### **Seasonally-Selected Sliced Fruits** <sup>(DF, GF, NE, V)</sup>

#### **Assorted Freshly Baked Breakfast Pastries Include:**

Croissants, Fruit, and Cheese Danishes,  
Crafted Fruit Preserves, Whipped Butter

#### **Decaffeinated Coffee and Select Teas**

### EXECUTIVE BREAKFAST BUFFET | \$72 PER GUEST

#### **Freshly-Squeezed Juices to Include:**

Orange, Grapefruit, Apple, Cranberry

#### **Seasonally-Selected Sliced Fruits** <sup>(DF, GF, NE, V)</sup>

#### **Assorted Freshly-Baked Breakfast Pastries Include:**

Croissants, Fruit, and Cheese Danishes  
Crafted Fruit Preserves, Whipped Butter

#### **Cage-Free Scrambled Eggs** <sup>(GF, NF)</sup>

#### **Applewood-Smoked Bacon** <sup>(DF, GF, NF)</sup>

#### **Chef's Selection of Breakfast Potatoes** <sup>(NF)</sup>

#### **Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas**

### LEADERSHIP LUNCHEON | \$88 PER GUEST

#### **Artisan Rolls**

#### **Selection from Daily Lunch Offerings:**

#### **Two Menu of the Day Handcrafted Salads**

#### **Two Menu of the Day Protein Offerings**

#### **Menu of the Day Side Dish Accompaniment**

#### **Menu of the Day Vegetable**

#### **Two Chef's Dessert Specials**

#### **Freshly Brewed Coffee, Decaffeinated Coffee**

#### **Select Hot Teas**

#### **Freshly-Brewed Iced Tea**

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.  
A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.



# BAR





# WINE

## Bar

### CHAMPAGNE/SPARKLING

Sparkling, Mumm Napa, Brut, Napa Valley	
Sparkling, Moët & Chandon Imperial, Epernay, France	
Sparkling, Chandon, Garden Spritz	
Sparkling, Prosecco, Avissi	
Champagne, Nicholas Feuillatte, Brut, “Blue Label”, France	
Tattinger Brut “La Francaise”, NV Champagne, France	
Veuve Clicquot, “Yellow Label”, NV, Reims	
Schramsberg Vineyards “Mirabelle”, Brut, California	

### WHITE WINES

Pinot Grigio, Seaglass, Central Coast, California	
Pinot Grigio, Pighin, Friuli-Venezi-Giulia	
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	
Sauvignon Blanc, Joel Gott, California	
Sauvignon Blanc, Napa Cellars, Napa Valley, California	
Sancerre, Foucher Lebrun, “Le Mont”, Loire, France	
Chardonnay, Seaglass, Santa Barbara (Unoaked)	
Chardonnay, Joel Gott, California (Unoaked)	
Chardonnay, Napa Cellars, Napa Valley	
Chardonnay, Neyers 304, Carneros	
Chardonnay, Flowers, Sonoma Coast	

### ROSÉ WINES

\$74	Chateau d’Esclans “Whispering Angel”, Cotes de Provence	\$94
\$168	Rosé, Joel Gott, California	\$71
\$68	Rosé Bieler, Cuvee Sabine, Coteaux D’aix en Provence	\$73

\$68

\$126

### RED WINES

\$177	Pinot Noir, Seaglass, Santa Barbara County	\$71
\$110	Pinot Noir, Bravium, Anderson Valley	\$89
	Pinot Noir, Belle Glos, Central Coast	\$84
	Pinot Noir, Bouchard Aine et Fils, Bourgogne Rouge, Burgundy, France	\$86
	Merlot, Napa Cellars, Napa Valley	\$77
\$71	Merlot, Duckhorn Vineyards, Napa Valley	\$118
\$71	Cabernet Sauvignon, Seaglass, Paso Robles	\$71
\$72	Cabernet Sauvignon, Joel Gott 815, California	\$73
\$73	Cabernet Sauvignon, Napa Cellars, Napa Valley	\$95
\$84	Cabernet Sauvignon, Quattro Theory, Napa Valley	\$154
\$90	Blend, The Prisoner, Napa Valley	\$168
\$71	Blend, Joel Gott, Palisades, California	\$73

\$73

\$84

\$79

\$112

*All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.*

## Bar

All bars require a bartender (one per 75 guests) at \$325 plus tax per bartender for a maximum of 3 hours (\$55 per additional hour).

### PREMIUM

Absolut 80 Vodka  
 Captain Morgan Rum  
 Dewar's White Label Whiskey  
 Tanqueray Gin  
 High West Bourbon  
 Herradura Blanco Tequila  
 Courvoisier VS Cognac

One Hour	\$42 per guest
Two Hours	\$59 per guest
Three Hours	\$75 per guest
Four Hours	\$88 per guest
Five Hours	\$102 per guest
A La Carte	\$17 per drink

### ULTRA-LUXURY

Grey Goose Vodka  
 Ron Zacapa Rum  
 Johnnie Walker Black  
 Hendrick's Gin  
 Woodford Reserve Bourbon  
 Casamigos Tequila  
 Courvoisier VSOP Cognac

One Hour	\$49 per guest
Two Hours	\$69 per guest
Three Hours	\$89 per guest
Four Hours	\$109 per guest
Five Hours	\$129 per guest
A La Carte	\$21 per drink

### LUXURY

Tito's Vodka  
 Bacardi Silver Rum  
 Glenfiddich Scotch 12 Year  
 Bombay Sapphire Gin  
 Maker's Mark Bourbon  
 Casa Noble Añejo Tequila  
 Courvoisier VSOP Cognac

One Hour	\$44 per guest
Two Hours	\$61 per guest
Three Hours	\$79 per guest
Four Hours	\$98 per guest
Five Hours	\$111 per guest
A La Carte	\$19 per drink

### BEER & WINE

One Hour	\$37 per guest
Two Hours	\$54 per guest
Three Hours	\$72 per guest
Four Hours	\$86 per guest
Five Hours	\$98 per guest

### DOMESTIC BEERS & SELTZERS

\$13 per drink  
 Budweiser  
 Bud Light  
 Coors Lite  
 Michelob Ultra  
 Truly Hard Seltzer

### NON-ALCOHOLIC & SPECIALTY

Heineken 0.0	
Red Bull	
Fever Tree	
One Hour	\$14 per guest
Two Hours	\$22 per guest
Three Hours	\$32 per guest
Four Hours	\$42 per guest
Five Hours	\$52 per guest

### CASH BARS & HOURLY LIQUOR BARS

Cash Bars

*Require a separate cashier for the same pricing guidelines.*

Hourly Liquor Bar Pricing

*Includes House White Wine and Red Wine,  
 Domestic and Imported Beers, Fruit Juices,  
 Pepsi Soft Drinks, Bottled Still and Sparkling Waters.*

### CRAFT, IMPORTED & SPECIALTY BEERS

\$15 per drink  
 Corona  
 Stella Artois  
 Samuel Adams Seasonal  
 Surplus  
 IPA

### SOFT DRINKS

\$10.50 each  
 Pepsi Soft Drinks  
 Ritz-Carlton Bottled Waters  
 Bibly  
 Pellegrino

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

## Curated Cocktails & Specialty Bars

### PREMIUM

Explore the birthplace of Bourbon and discover the story inside every bottle. Experience the Kentucky distillers' unparalleled tradition of dedication, care and craftsmanship. This tasting session includes half-ounce tasting pours, glassware and appropriate condiments. Whiskeys are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a bourbon cocktail charged on consumption.

- Woodford Reserve: \$310 per bottle
- Knife & Spoon Barrel High West American: \$260 per bottle
- Lobby Lounge Barrel Whistle Pig Piggy Back: \$280 per bottle
- Bourbon Cocktails Using House Luxury Liquor: \$18 per drink (The Old Fashioned or Grande Lakes Manhattan)

### CASA TEQUILA

Take a trip to sunny Mexico without leaving the resort. This tasting session includes half-ounce tasting pours, glassware, and appropriate condiments. Tequilas are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a whiskey cocktail charged on consumption.

- Herradura Silver: \$280 per bottle
- Codigo 1530 Blanco: \$340 per bottle
- Casamigo Blanco: \$360 per bottle
- Don Julio 1942: \$800 per bottle
- Tequila Cocktail Using House Luxury Liquor: \$18 per drink (Crafted Margarita or Spicy Margarita)

### MIMOSA BAR

Featuring The Ritz-Carlton Champagne, fresh-cut fruits, and assorted juices (orange, pineapple, strawberry).  
\$30 per guest per hour

### BLOODY MARY BAR

Garnishes include bacon, assorted olives, cheese skewers, fresh horseradish, fresh herbs, and a variety of hot sauces.  
Using House Premium Liquor: \$29 per guest  
Upgrade To House Luxury Liquor: +\$8 per guest

### BOOZY SHAVED ICE BAR

Flavors include mandarin orange, wild cherry, Meyer lemon, Persian lime, southern watermelon, and piña colada. Serves up to 100 drinks per hour. Liquor charged on consumption (Premium, Luxury, or Ultra-Luxury), power drop provided by Encore Technology, charged separately.  
First Two Hours: \$950  
Additional Hours: \$125

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.



GENERAL INFORMATION



## *General Information*

### **FOOD AND BEVERAGE PRICING / POLICIES / GUARANTEES**

All food and beverage is to be provided by Grande Lakes Orlando. Menus and prices are subject to change. All food, beverage and Room Rental are subject to 26% taxable service charge, currently 6.5%. Tax-exempt organizations must provide Hotel with copy of a valid Florida Tax Exempt Certificate. To ensure food quality, buffet and food display prices are based upon 1 1/2 hours or less. Dinner buffets are based on 2 hours or less. Break prices are for 1/2 hour service. Time may be extended for 10% of menu cost per half hour. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions. Banquet Event Orders are due back signed to the Hotel by (15) business days prior to your first scheduled food and beverage function. Ten (10) business days prior to all food functions, the Hotel requires the customer to submit and expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the guaranteed number of guests. The guaranteed number of guests for all food functions must be submitted by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, the Hotel will assume that the "expected" (Exp) number of guests noted at the top of the Banquet Event Order or the expected number of guests submitted to Catering (10) business days prior to the event as the guarantee. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated food and beverage functions, the Hotel will set seating for 3% over the guarantee. Preset courses result in a la carte additional cost if above guarantee count. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

### **CATERING SERVICE RELATED FEES**

A production fee of \$325 will be applied to all catered meal functions of less than 50 guests. Action Stations are subject to Chef/Attendant fees of \$325 each. Bartender Fees are \$325 per bartender (3-hour minimum) plus \$35 for each additional hour. Cash bars require Cashiers at \$325 each (3-hour minimum) plus \$55 for each additional hour.

### **CANCELLATION**

A cancellation fee will be charged to the group in accordance with the following cancellation schedule or Event Contract. If cancellation is between 90 to 31 days prior to the event, 75% of the total estimated event charges will be assessed as cancellation fees. If cancellation is within 30 days of the event, 100% of the total estimated event charges will be assessed as a cancellation fee. Event charges are based on the food & beverage minimum and meeting room rental, as outlined on the Event Order plus applicable tax.

### **PAYMENT**

All events require pre-payment unless prior arrangements have been established with the Hotel. A non-refundable deposit of 25% of estimated event charges is due if 61 days or more to the event date; 50% if 60-22 days to the event; 100% if the event is 21 days or less. A Credit Card Authorization is required for all events. Personal checks may be accepted up to 21 days prior to the event. All remaining payments may be made in the form of a cashier's check, credit card, or cash. Direct Billing requests require a \$5,000 minimum event expenditure and must be submitted to Marriott Business Services (MBS) two (2) months prior to the event date. Social events are not eligible for Direct Billing.

### **FUNCTION/EVENT ROOM(S)**

The Hotel assigns event space based on the contract and/or guaranteed number of attendees and times. Final confirmation of Event room(s) may be made at the time attendance guarantee is given unless prior agreement has been made with the Hotel. All event rooms are subject to change. Any group that requires a room to be reset on the day of the function will be charged a minimum of \$500.

## General Information

### OUTDOOR EVENTS, BACKUP SPACE, AND WEATHER CALL

Outdoor events will incur a set-up fee of \$10 - \$18 per guest (plus tax). Inclement Weather decisions will be made at least 8 hours prior to the event start time. If a double set of both indoor and outdoor locations are requested, a set-up fee (based on set-up needs) will be charged per guest and placed on the final bill (ranging from \$10 - \$18 per guest). Outdoor events must conclude by 10:00 p.m. Pyrotechnics and/or Fireworks must conclude by 9:00 p.m.

### GRANDE LAKES AUDIO/VISUAL / PRODUCTION

Quotes for Audio Visual and Production needs are available upon request through Grande Lakes Audio/Visual. All electrical needs (power) and rigging (to ceiling) must be arranged through Grande Lakes AV. 26% taxable service charge and 6.5% sales tax will be added to all audio-visual pricing and outdoor production.

### DAMAGES

Any damage to the Hotel as a result of group activity will be subject to a repair/cleaning charge. A scheduled walk-through should be arranged through your Event Manager prior to load-in, and after move-out, to assess the condition of event space.

### SMOKE-FREE POLICY

In accordance with the Florida Clean Air Act, Grande Lakes Orlando is a smoke-free environment. Smoking is permitted in designated outdoor areas only.

### GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents, fireworks/pyrotechnics, and airborne shows (such as drone shows), must be arranged through the Grande Lakes Destination Services team. Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' liability insurance policy is required by the Hotel, showing proof of applicable minimum policy limits. Please consult with your Event Manager should you plan to utilize subcontractors or outside vendors for further requirements and approval.

### FURNITURE REMOVAL

Common area and/or outlet furnishings cannot be moved or utilized for other purposes unless approved by your Event Manager. Moving fees will apply.

### SHIPPING & RECEIVING

Due to limited storage capabilities, please ensure shipped items/packages are to arrive at the hotel no more than 3 business days prior to the event / your arrival. Please ensure the following appears on all shipped items:

JW Marriott Orlando, Grande Lakes 4040 Central Florida Parkway, Orlando, Florida 32837 In the care of: Insert Event or Conference Name + Event Date  
Attn: Name of person receiving shipment Fees apply for all incoming and outgoing shipments and will be billed to the event master bill unless otherwise arranged. COD deliveries will not be accepted by the Hotel. Required package movement fees will apply.

### SECURITY/FIRE MARSHAL APPROVAL

The Hotel shall not assume responsibility for the damage or loss of any item(s) left on hotel property. Arrangements for security may be made prior to the event at a fee of \$65 per hour (4-hr minimum required). All outside vendors must register with Grande Lakes Safety & Security prior to load in or entering the resort. Compliance with all federal, state, and local fire/building codes is required for events. Permits, Diagrams, and Fire Watches are required for many types of events including but not limited to; exhibits/displays, general sessions, vehicles, cooking stations, Pyro, and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

### SIGNAGE

The hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by the FedEx office. All rigging and/or hanging of items must be facilitated by Grande Lakes AV.

### PARKING

Daily Valet parking is \$54 per car. Daily Self-parking is \$35 per car, plus tax.



**THE RITZ-CARLTON**

ORLANDO, GRANDE LAKES

4012 CENTRAL FLORIDA PARKWAY, ORLANDO, FLORIDA, 32837 407.206.2400 [RITZCARLTON.COM/ORLANDO](https://www.ritzcarlton.com/orlando)

©2025 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc. or its affiliates.