



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CONTINENTAL SELECTION

MORNING RISER

\$42++ per person

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

Cantaloupe, Honeydew, Pineapple, Watermelon

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

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

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

Individual Flavored Yogurts ^{GF/NF/V}

Chilled Orange, Grapefruit, Apple, and Cranberry Juices

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

ZEN BREAKFAST

\$46++ per person

Fresh Juices: Watermelon Mint, Pineapple Cucumber, Apple Carrot Ginger ^{GF/DF/NF/P}

Low Fat Cottage Cheese ^{GF/NF/V}

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

Cantaloupe, Honeydew, Pineapple, Watermelon

Vegan Citrus Carrot Cake Bar ^{Vegan}

Hard Boiled Organic Eggs ^{GF/DF/NF/V}

Individual Flavored Organic Yogurts ^{GF/NF/V}

House made Granola with Chia Seeds ^{GF/DF/V}

Individual Dry Cereals ^V

Make Your Own Breakfast Bagel

Whole Wheat, Everything & Plain Bagels ^{NF/V}

Sliced Smoked Salmon, Sliced Smoked Turkey ^{GF/DF/NF}

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

Cucumber, Tomato, Red Onion, Capers, Sliced Tomatoes ^{GF/DF/NF/P}

Bran, Banana-Flax Seed, Blueberries and Gluten Friendly Orange Muffins^V

Chilled Orange, Grapefruit, Apple, and Cranberry Juice

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

AMERICAN BREAKFAST

\$59++ per person

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

Cantaloupe, Honeydew, Pineapple, Watermelon

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

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

Baby Coffee Cakes, Muffins, Danishes

Toast Breads, Bagels ^{NF}

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

Individual Flavored Yogurts ^{GF/NF/V}

(Choice of One)

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

or

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

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

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

(Choice of One)

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

(Choice of One)

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

(Choice of One)

Buttermilk Pancakes ^V | Malted Waffles ^V | Brioche French Toast ^V

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

Banana Pancakes ^V, add \$4 pp

(Choice of One)

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

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

Chilled Orange, Grapefruit, Apple, Cranberry Juices

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RISE AND SHINE BREAKFAST

\$55++ per person

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

Cantaloupe, Honeydew, Pineapple, Watermelon

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

Warm Apple Turnovers ^{NF}

Toast Breads, Bagels ^{NF}

Fruit Preserves ^{GF/DF/NF/V}, Cream Cheese ^{GF/NF/V},
Natural Butter ^{GF/NF/V}, Whisper Creek Farm Honey Butter ^{GF/NF/V}

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

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

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

Applewood Smoked Bacon ^{GF/DF/NF}

Pork Sausage Links ^{GF/DF/NF}

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

Chilled Orange, Grapefruit, Apple, and
Cranberry Juice

First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

Scrambled Egg Enhancements Add \$3.00++ per person

Mediterranean with Spinach, Tomato, Feta Cheese ^{GF/NF/V}

Southwest with, Poblano, Tomato, Pepper Jack Cheese ^{GF/NF/V}

Wild Mushroom & Gruyere Cheese ^{GF/NF/V}

Kale & Mozzarella Cheese ^{GF/NF/V}

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

MORNING ENHANCEMENTS

BREAKFAST SANDWICHES

\$125++ per dozen, per selection

Warm Brioche Sandwich *Fried Egg, Bacon Jam, Aged Cheddar* ^{NF}

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

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

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

Quesadilla *Scrambled Egg, Aged Cheddar Cheese, Scallion, Pork Sausage, Guacamole* ^{NF}

FRITTATAS

\$125++ per dozen, per selection

Spinach, Tomato, Mozzarella, Basil Pesto ^{GF/NF/V}

Rosemary Ham, Aged Cheddar Cheese, Asparagus, Scallion ^{GF/NF}

Egg White, Roasted Peppers, Onions, Feta Cheese ^{GF/NF/V}

BENEDICTS*

\$125++ per dozen, per selection

Classic Egg Benedict *Canadian Bacon, Poached Egg, English Muffin, Traditional Hollandaise* ^{NF}

Smoked Salmon Benedict *Poached Egg, English Muffin, Tarragon Hollandaise* ^{NF}

Spinach Florentine Benedict, *Poached Egg, English Muffin, Lemon Hollandaise* ^{NF/V}

CHILLED SELECTIONS

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

Bananas, Apples, Oranges ^{GF/DF/NF/P} \$6++ each

Individual Flavored Yogurt ^{GF/NF/V} \$6++ each

Whisper Creek Honey Yogurt Parfait, Berry Compote, House Made Granola ^{GF/DF/NF/V} \$8++ each

Smoked Salmon ^{GF/DF/NF}, Herb Flavor & Original Cream Cheese ^{GF/NF/V}, Bagels ^{NF/V} \$16++ per person

Breakfast Charcuterie and Cheese Board ^{GF/NF}, Assorted Jams, Mustard, Pickles ^{GF/DF/NF/P}, Breads ^V \$18++ per person

Individual Dry Cereals ^V \$7++ per person

Individual Avocado Toast, Corn, Radish, Feta ^{NF/V} \$8++ per person

Add Smoked Salmon \$3++ per person

Add Crab Salad ^S \$3++ per person

*Requires Chef Attendant at \$225++ per staff, for two hours

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

MORNING ENHANCEMENTS

HOT SELECTIONS

- Avocado Toast with Poached Egg^{NF/V} \$10++ per person
- Steel Cut Oatmeal, Brown Sugar, Raisins, Walnuts, Maple Syrup^{GF/DF/Ve} \$7++ per person
- Stone Ground Grits^{GF/NF/V}, Applewood Smoked Bacon^{GF/DF/NF}, Aged Cheddar ^{GF/NF/V} \$7++ per person
- Applewood Smoked Bacon^{GF/DF/NF} \$5++ per person
- Turkey Bacon ^{GF/DF/NF} \$7++ per person
- Pork Sausage Links ^{GF/DF/NF} \$5++ per person
- Chicken Apple Sausage ^{GF/DF/NF} \$7++ per person
- Baby Marble Potatoes with Caramelized Onions ^{GF/DF/NF/P} \$5++ per person
- Hash Brown Casserole, Cheddar Cheese, Scallions ^{GF/NF/V} \$5++ per person
- Crispy Hash Browns ^{GF/NF/V} \$5++ per person
- Classic Home Fries with Peppers, Onions, Herbs ^{GF/DF/NF/P} \$5++ per person
- Ricotta Cheese Blintz with Berry Compote ^{NF/V} \$7++ per person
- Crepes with Creamy Scrambled Eggs, Brie ^{NF/V} \$5++ per person
- Shakshuka with Tomato Piperade, Poached Egg, Yellow Corn Grits ^{GF/NF/V} \$7++ per person
- Buttermilk Biscuits and Sausage Gravy^{NF} \$7++ per person

SWEET ENHANCEMENTS

- Bagels ^{NF}, Fruit Preserves ^{GF/DF/NF/P}, Cream Cheese ^{GF/NF/V}, Butter ^{GF/NF/V} \$69++ per dozen
- Classic Croissants ^{NF} \$32++ per dozen
- Chocolate Croissants ^{NF} \$34++ per dozen
- Assorted Danishes \$32++ per dozen
- Individual Pound Cakes \$32++ per dozen
- Specialty Sliced Coffee Cakes \$32++ per dozen
- Assorted Mini Muffins \$32++ per dozen
- Gluten Friendly Orange Muffins \$32++ per dozen
- Mini Apple Turnovers ^{NF} \$35++ per dozen
- Citrus Carrot Cake Bar ^P \$35++ per dozen
- Artisanal Donuts \$44++ per dozen

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

EGGS AND OMELETS*

\$24++ per person

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese^{GF/NF/V}

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon^{GF/DF/NF}

Bell Peppers, Red Onion, Tomatoes, Asparagus, Mushrooms, Spinach^{GF/DF/NF/P}

Scallions, Jalapeños, Salsa^{GF/DF/NF/P}

FROM THE GRIDDLE

\$19++ per person

(Select One)

Buttermilk Pancakes ^V

Blueberry Pancakes ^V

Chocolate Chip Pancakes ^V

Brown Butter Vanilla Waffles ^V

Cinnamon Brioche French Toast ^V

*Includes Fresh Berries^{GF/DF/NF/P}, Banana^{GF/DF/NF/P}, Chocolate Chips^{GF/NF/V}, Whipped Cream^{GF/NF/V},
Maple Syrup^{GF/DF/NF/P}, Citrus Ginger Butter^{GF/NF/V}, Local Honey Butter^{GF/NF/V}, and Granola^{GF/DF/NF/V}*

CARVED SMOKED SALMON*

\$22++ per person

Smoked Salmon^{GF/DF/NF}

Assorted Bagels ^{NF}

Cream Cheese, Butter ^{GF/NF/V}

Cucumber, Tomato, Red Onion, Capers, Sliced Tomatoes ^{GF/DF/NF/P}

Capers, Onions ^{GF/DF/NF/P}, Chopped Eggs ^{GF/DF/NF/V}

Sour Cream and Herb Flavor and Original Cream Cheese^{GF/NF/V}

SMOOTHIE/JUICE SELECTION

\$84++ per dozen

(Select Two)

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

Avocado, Spinach, Coconut Water^{GF/DF/P}

Juices ^{GF/DF/NF/P}: Carrot, Cantaloupe, Apple, Celery | Spinach, Honeydew, Ginger | Pineapple, Beets

*Requires Chef Attendant at \$225++ per staff, for two hours

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BREAKFAST GRAB & GO

\$39++ per person
(Choice of 1 Sandwich, 1 Sweet Item)

Create a Marketplace Experience
\$49++ per person
(Choice of 3 Sandwiches, 2 Sweet Items)

All Breakfasts Include

Individual Yogurts ^{GF/NF/V}

Bananas ^{GF/DF/NF/P}

Bottled Orange or Apple Juice

Sandwiches

Cold

Everything Bagel *Applewood Smoked Salmon, Lemon Caper Cream Cheese, Arugula*^{NF}
Toasted Muffin, *Heirloom Tomato, Butter Lettuce, Bacon, Avocado*^{NF}

Hot

Warm Brioche Sandwich *Fried Egg, Bacon Jam, Aged Cheddar* ^{NF}

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

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

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

Choose Something Sweet

Boston Cream Doughnut ^{NF}

Duo of Baby Blueberry and Bran Muffins

Duo of Chocolate and Classic Croissants ^{NF}

House-Made Granola Bar

Paleo-Friendly Chocolate Almond Butter Bar ^{V,GF,DF}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

PLATED BREAKFAST

\$62++ per person

All Served with the Following
Croissants^{NF}, *Muffins and Danishes*
Honey^{GF/DF/NF/V}, *Fruit Preserves*^{GF/DF/NF/P}, *Butter*^{GF/NF/V}
Juice, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Cold Selection (Choice of 1)

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

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

Breakfast Charcuterie and Cheese Selection^{GF/NF}

Main Course (Choice of 1 Hot Selection)

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

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

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

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

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

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

Accompaniments

(Select One)

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

Crispy Hash Browns^{GF/NF/V}

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

Smoked Brisket Hash^{DF/NF}

(Select One)

Applewood Smoked Bacon^{GF/DF/NF}

Chicken Apple Sausage^{GF/DF/NF}

Pork Sausage Links^{GF/DF/NF}

Turkey Bacon^{GF/DF/NF}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

THEMED BREAKS

All Prices Based on 30 Minute Presentation
Minimum 20 guests

REFRESH AND RE-ENERGIZE

\$32++ per person

Juice Bar**

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

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

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

Make Your Own Trail Mix

Granola, Dried Pineapple, Dried Apples, Dried Strawberries, Dried Blueberries, Raisins ^{GF/DF/NF/P}
Almonds, Pecans, Walnuts^{GF/DF/P}, Dark Chocolate^{GF/DF/NF/V}

Apple Slices with Peanut Butter & Almond Butter ^{GF/DF/P}

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

SUPERFOODS BREAK

\$36++ per person

Build Your Own Super Snack

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

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

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

Super Smoothies**

(Select 2 Signature Blends)

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

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

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

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

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

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

*Requires Station Attendant at \$225++ per staff

**Optional Enhancements to Juice and Smoothies Stations can be arranged
by having an attendant prepare a la minute presentations.

Please discuss details with your Meetings & Special Events Manager.

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

THEMED BREAKS

All Prices Based on 30 Minute Presentation
Minimum 20 guests

WHISPER CREEK BEE BREAK

\$32++ per person

Live Bee Observation Hive when available \$150++ (Minimum 3 day notice)

Individual Yogurt Bar with Toppings

With Honey Luge Display

Whipped Plain Greek Yogurt^{GF/NF/V}

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

Mini Smoked Salmon Bagels with Herb Cream Cheese & Fresh Lemon^{NF}

Teddy Grahams Crackers^{DF/NF/P}

Caramel Popcorn^{GF/NF/V}

Cinnamon Honey Yogurt Cakes^V

Orange Caramels^{GF/NF/P}, Honey Nougats^{GF/NF/P}, Pistachio Nougats^{GF/DF/V}

AVOCADO TOAST BREAK*

\$32++ per person

A selection of premade and made-to-order

Grilled Country Bread^V

Toppings

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

BACON BREAK

\$32++ per person

Maple Pepper Bacon, Honey & Sriracha Bacon, Applewood Smoked Bacon^{GF/DF/NF}
Candied Bacon^{GF/DF/NF} & Chocolate Covered Bacon^{GF/NF}

Pimento Cheese Dip^{GF/NF/V} with Assorted Flatbreads & Crackers^V

Melon Brochettes^{GF/DF/NF/P} with Strawberry Yogurt Dip^{GF/NF/V}

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREATE YOUR OWN BREAK

All Prices Based on 30 Minute Presentation

Minimum 20 guests

2 Selections \$24++ per person

3 Selections \$29++ per person

4 Selections \$34++ per person

Yogurt Bar ^{GF/V}

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

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

Smoothies

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

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

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

Passionfruit Dip ^{GF/NF/V}

Bagels and Cream Cheese

Plain, Cinnamon Raisin, Everything Bagels ^{NF}

Garden Pesto, Florida Orange, and Original Cream Cheeses^{GF/NF/V}

Sweet & Salty Hot Pretzels^V

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

Sea Salt Grilled Pita ^V

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

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

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

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

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

Sweets

Valrhona Chocolate Fudge Brownies ^{NF}

Fresh Tarts and Pies from Around the World

Assorted European Desserts

Sinful Coconut Macaroons, Caramels and Pate de Fruits

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

Red Velvet, Carrot Cake, Vanilla and Chocolate Cupcakes

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

A LA CARTE BREAK SELECTION

Market Fruits ^{GF/DF/NF/P} \$18++ per person
Cantaloupe, Honeydew, Pineapple, Watermelon

Yogurt Bar ^V \$12++ per person
Vanilla Greek Yogurt^{GF/NF/V}, *Granola*^{GF/DF/NF/P}, *Assorted Compotes*,
Dried Fruits, *Fresh Berries*^{GF/DF/NF/P}, *Assorted Nuts*^{GF/DF/P}

Smoothies \$14++ per person
Banana, Strawberry, Yogurt ^{GF/NF/V}
Mango, Pineapple, Coconut Milk^{GF/DF/NF/P}

Individual Yogurt ^{GF/NF/V} \$7++ each

Whole Fruit ^{GF/DF/NF/P} \$6++ each

Market Fruit Skewers ^{GF/DF/NF/P} Passionfruit Dip ^{GF/NF/V} \$72++ per dozen

Bagels and Cream Cheese \$69++ per dozen
Plain, Cinnamon Raisin, Everything Bagels ^{NF}
Garden Pesto, Florida Orange, and Original Cream Cheeses^{GF/NF/V}

Chilled Mini Sandwiches
\$118++ per dozen (Minimum 2 Dozen per selection)

Italian Charcuterie Wrap, Red Pepper Pesto, Pickled Onions, Arugula ^{DF/NF}
Truffle Chicken Salad, Almonds, Spinach, Croissant ^{DF/NF}
Mini Lobster Rolls ^{DF/NF/S}
Panzanella Caprese ^V
Smoked Salmon, Pumpernickel, Dill Cream, Cucumber ^{NF}
Smoked Turkey, Cranberry Orange Jam, Arugula, Brie, Baguette ^{NF}

Warm Signature Sliders
\$118++ per dozen (Minimum 2 Dozen per selection)

Mini H&H Pimento Burgers, Pimento Cheese, Pickle, Mustard ^{NF}
Bourbon Maple BBQ Brisket, Provolone, Fried Onions ^{NF}
Buffalo Chicken Slider, Crumbled Blue Cheese, Slaw ^{NF}
Veggie Burger Slider, Herb Aioli, Piquillo Peppers ^{NF/V}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Pub Snacks

Hot Pretzels^Y, Assorted Mustard ^{GF/DF/NF/P} \$70++ per dozen
Sea Salt Grilled Pita^{DF/NF/P}, Sun Dried Tomato Basil Dip, Roasted Garlic Hummus ^{GF/DF/NF/P}, Tzatziki^{GF/NF/V}
\$10++ per person

House Made Chips^{GF/DF/NF/P}, Roasted Onion Dip, Avocado Ranch ^{GF/NF/V}
\$10++ per person

Tortilla Chips, Roasted Tomato Salsa, Guacamole ^{GF/DF/NF/P} \$12++ per person

Deluxe Mixed Nuts ^{GF/DF/P} \$58++ per pound

Sweet Therapy

\$68++ per dozen

Valrhona Chocolate Fudge Brownies ^{NF}

Valrhona Gluten Free Chocolate Fudge Brownies ^{NF/GF}

Chocolate Almond Butter Bars ^{GF/V/DF/PALEO}

Fresh Tarts and Pies from Around the World

Selection of European Desserts

Parisian Macarons Selection ^{GF}

Assorted Cake Pops

Chocolate Covered Strawberries ^{NF}

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

Gluten Free Chocolate Cookies ^{GF}

Red Velvet, Carrot Cake, Vanilla and Chocolate Cupcakes

Cheerios, Fruit Loops, Rice Krispies and Reese's Puffs Cereals Treats

House-Made Granola Bars

Classic Sorbet and Ice Cream Pops

\$44++ per dozen

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

Gourmet Caramels and Nougats ^{GF}

Swiss Tea Cookies Tasting

Luxury Chocolate Truffles

Sinful Coconut Macaroons ^{NF}

Chocolate Covered Pretzel Rods

Artisanal Donuts

Traditional Italian Biscotti

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Dry Snacks

\$8++ each

100 Calorie Packs

Assorted Candy Bars

Clif Bar

Zone Perfect Bars

Kashi Bars

Power Bars

Granola Bars

Chips, Popcorn, Pretzels

Terra Gourmet Chips

High Energy Trail Mix

Individual Bags of Roasted Peanuts

Milano Cookies

Locally Crafted Ice Cream and Sorbets Bars

Individual Flavored Yogurts

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BEVERAGES

A la Carte

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

Pellegrino Sparkling Water \$8++ each

Selection of Pepsi Products \$8++ each

Fiji or Voss Bottled Water \$10++ each

Bottled Fruit Juices \$9++ each

Gatorade Nutrition \$9++ each

Red Bull \$9++ each

Natural Sodas \$9++ each

Beverages

\$112++ per gallon

First Drop Coffee – Regular

First Drop Coffee – Decaffeinated

Assorted Selection of Hot Teas

Hot Chocolate

Warm Apple Cider

Lemonade

Iced Tea

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

\$84++ per gallon

\$20.00++ Per Person, Per Day (Select One)

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

Monday & Saturday: Lemon, Cucumber, Basil

Tuesday & Sunday: Strawberry, Thyme

Wednesday: Watermelon, Mint

Thursday: Orange, Grapefruit, Blueberry

Friday: Pineapple, Kiwi

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Winter Park Sandwich Buffet – Sunday

\$74++ per person

Salads

Mixed Green Salad & Romaine ^{GF/DF/NF/P}

Chick Peas, Carrots, Cucumber, Cherry Tomato ^{GF/DF/NF/P}, Crumbled Blue Cheese ^{GF/NF/V},
Spiced Walnuts ^{GF/DF/P}

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

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

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

Sandwiches

(Cold)

Lemon Marinated Chicken, Roasted Red Peppers, Feta Cheese, Hummus, Arugula, Ciabatta Roll ^{NF}

Tuna Salad with Celery, Butter Lettuce, Scallion Mayo, Croissant ^{NF}

Heirloom Tomato, Fresh Mozzarella, Balsamic Reduction, Watercress, Tomato Basil Wrap ^{NF/V}

(Hot)

Warm Roast Beef Sandwich, Caramelized Onions, Smoked Mozzarella Cheese, Horseradish Aioli

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

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

Desserts

Grande Lakes Signature Pastries

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Off The Farm – Monday

\$74++ per person

Soup

Florida Sweet Corn and Red Pepper Bisque^{GF/NF/V}, Cornbread Croutons^{GF/V}

Cold Selection

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

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

Blue Cheese Dressing^{GF/NF/V}, Citrus Vinaigrette^{GF/DF/NF/P}

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

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

Hot Selection

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

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

Vegetable Gratin with Eggplant, Zucchini, Squash, Mozzarella, Fresh Herbs

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

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

Desserts

Seasonal Country Desserts

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

South of the Border – Tuesday

\$74++ per person

Soup

Southwest Chicken Tortilla^{GF/DF/NF}

Crispy Corn Tortilla Strips^{GF/DF/NF/P}

Salads

Romaine, Spinach

Jicama, Cherry Tomato, Diced Avocado^{GF/DF/NF/P}, Queso Fresco^{GF/NF/V}, Tortilla Crisps^{DF/NF/P},
Chipotle Pepper Ranch^{GF/NF/V}, Jalapeno-Lime Vinaigrette^{GF/DF/NF/P}

Black Bean and Charred Corn Salad, Cilantro, Red Onion, Cumin Vinaigrette^{GF/DF/NF/P}

Roasted Sweet Potato, Grilled Peppers & Zucchini, Parsley, Crispy Chorizo^{GF/DF/NF}

Build Your Tacos

Slow Roasted Pork Cochinita Pibil Carnitas^{GF/DF/NF}

Carne Asada Grilled Steak^{GF/DF/NF}

Chicken Fajita, Lime, Cilantro^{GF/DF/NF}

Vegetarian Fajita, Tofu, Butternut Squash, Mushroom^{GF/DF/NF/P}

Sautéed Onions and Peppers^{GF/DF/NF/P}

Flour Tortillas^{DF/NF/P}

Pico de Gallo, Crushed Avocado, Shaved Lettuce, Pickled Red Onions^{GF/DF/NF/P}

Cilantro Sour Cream, Shredded Monterey Jack Cheese^{GF/NF/V}

Classics

Cheese Enchiladas, Tomatillo Sauce^{GF/NF/V}

Mexican Sofrito Rice^{GF/DF/NF/P}

Desserts

Desserts with a Mexican Flair

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Grande Lakes Burger Bar – Wednesday

\$74++ per person

Soup

Vegetarian Chili ^{GF/DF/NF/P}

Aged Cheddar Cheese ^{GF/NF/V}, Crispy Onions ^{DF/NF/P}

Salads

Iceberg Wedges, Arugula ^{GF/DF/NF/P}

Cherry Tomato, Cucumber ^{GF/DF/NF/P}, Crispy Onions ^{DF/NF/P}, Blue Cheese Crumbles ^{GF/NF/V},

Sunflower Seeds ^{GF/DF/NF/P}, Bacon Bits ^{GF/DF/NF}

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

Roasted Potato & Bacon Salad, Bell Pepper, Parsley, Whole Grain Mustard Aioli ^{GF/DF/NF}

Watermelon & Tomato Salad, Feta Cheese, Pickled Onions, Mint Vinaigrette ^{GF/NF/V}

Off the Grill

Grilled Market Fish, BBQ Glaze ^{GF/NF}

Grilled Angus Beef Burgers ^{GF/DF/NF}

Blackened Turkey Burgers ^{GF/DF/NF}

Veggie Burgers ^{DF/NF/P}

All the Fixing's

Applewood Smoked Bacon ^{GF/DF/NF}, Sautéed Onions ^{GF/DF/NF/P}

Bibb Lettuce, Sliced Tomato, Sliced Onion, Sliced Avocado ^{GF/DF/NF/P}

American Cheese, Aged Cheddar Cheese, Swiss Cheese ^{GF/NF/V}

Ketchup, Mustard ^{GF/DF/NF/P}, Mayonnaise ^{GF/DF/NF/V}, Dill Pickles ^{GF/DF/NF/P}

Whole Wheat and Classic Kaiser Buns ^{NF/V}

BBQ Dusted Chips ^{GF/DF/NF/P}

Baked Beans, House Smoked Bacon ^{GF/DF/NF}

Desserts

Classic BBQ Favorites

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Southern Comfort – Thursday

\$74++ per person

Soup

Florida Gumbo with Chicken & Andouille Sausage^{NF}

Salads

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

Charred Sweet Corn, Cherry Tomato, Pickled Red Onion^{GF/DF/NF/P}, Candied Pecans^{GF/DF/P},

Aged White Cheddar Cheese^{GF/NF/V}, Brioche Croutons^{NF/V}

Blue Cheese Dressing^{GF/NF/V}, Champagne Vinaigrette^{GF/DF/NF/P}

Orecchiette Pasta Salad, English Peas, Red Onion, Celery, Apple Cider Aioli^{DF/NF/P}

Salt Roasted Beet Salad, Haricot Verts, Charred Carrots, Crumbled Goat Cheese, Extra Virgin Olive Oil, Sherry Vinegar^{GF/NF/V}

Hot Off the Stove

Roasted Chicken, Roasted Shallot, Cherry Tomato, Chicken Jus^{GF/DF/NF}

Blackened Trout, Corn and Pepper Chow Chow^{GF/NF}

Pork Loin, White Bean and Pepper Stew, Apple Cider Jus^{GF/DF/NF}

Sides

Macaroni and Cheese, Toasted Bread Crumbs^{NF/V}

Garlic Roasted Brussels Sprouts^{GF/DF/NF/P}

Corn Bread^{NF/V}

Desserts

Southern Style Desserts

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Little Italy - Friday

\$74++ per person

Soup

Tuscan White Bean Soup^{GF/DF/NF/P}

Olive Oil Croutons^{GF/DF/NF/P}

Salads

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

Pepperoncini, Olives^{GF/DF/NF/P}, Aged Parmesan Cheese^{GF/NF/V}, Rosemary Focaccia Croutons^{DF/NF/P}
Caesar Dressing^{GF/NF}, Lemon Parsley Vinaigrette^{GF/DF/NF/P}

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction,
Sea Salt^{GF/NF/V}

Penne Pasta Antipasto, Provolone, Roasted Peppers, Grilled Artichokes & Zucchini,
Pesto Vinaigrette^{GF/NF/V}

Entrees

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

Casarecce Pasta, Eggplant, Spinach, Pine Nuts, Pesto, Parmesan Cream^V

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

Roasted Snapper, Caponata Vegetables, Lemon Gremolata, Fresh Citrus^{GF/DF/NF}

Broccolini, Almonds, Roasted Garlic^{GF/DF/NF/P}

Desserts

Italian Desserts Selection

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH BUFFETS

Day of the Week Menus

By selecting the day of the week offering, the lunch menu will be priced at \$69++ per person (further discounts will not apply)

Asian Bistro-Saturday

\$74++ per person

Soup

Hot & Sour Soup^{GF/DF/NF/P}

Salads

Chopped Iceberg, Spinach^{GF/DF/NF/P}
Carrots, Cucumber, Shelled Edamame, Bell Pepper, Scallions, Cilantro^{GF/DF/NF/P}, Roasted
Peanuts^{GF/DF/P}

Sesame Ginger Dressing^{GF/DF/NF/P}, Champagne Vinaigrette^{GF/DF/NF/P}

Soba Noodle Salad, Carrot, Scallions, Toasted Sesame Seeds, Red Pepper Flakes,
Miso Vinaigrette^{DF/NF/P}

Asian Coleslaw, Green Papaya, Tomato, Fresh Parsley, Crispy Wonton,
Soy Garlic Vinaigrette^{GF/DF/NF/P}

Main Course

Market Fish, Pineapple Salsa, Coconut Ginger Sauce ^{GF/DF/NF}

Teriyaki Glazed Chicken, Charred Citrus, Toasted Sesame Seeds ^{GF/DF/NF}

Mongolian Beef, Peppers, Onions ^{GF/DF/NF}

Vegetable Fried Rice ^{GF/DF/NF/P}

Asian Vegetable Stir Fry ^{GF/DF/NF/P}

Crispy Vegetable Spring Rolls^{DF/NF/P}

Desserts

Assortment of Asian Inspired Desserts

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

The Grande Lakes Deli

\$69++ per person

Soup

Market Soup

Salads

Mixed Greens, Romaine^{GF/DF/NF/P}
Cherry Tomato, Cucumber, Chickpeas, Olives^{GF/DF/NF/P}, Toasted Pecans^{GF/DF/P},
Aged Parmesan Cheese^{GF/NF/V}
Caesar Dressing^{GF/NF}, Balsamic Vinaigrette^{GF/DF/NF/P}

Roasted Potato Salad, Ball Park Mustard, Eggs, Bell Peppers, Parsley ^{GF/DF/NF/V}

Israeli Couscous Salad, Feta Cheese, Parsley, Roasted Tomatoes, Red Beans,
Citrus Vinaigrette^{NF/V}

Deli Meats and Cheeses

Boar's Head™ Turkey Breast, Black Forest Ham, Roasted Beef, Classic Tuna Salad, Chicken Salad
^{GF/DF/NF}

Aged Cheddar, Pepper Jack, Smoked Gouda, Swiss ^{GF/NF/V}

Butter Lettuce, Tomato, Onion, Dill Pickles ^{GF/DF/NF/P}

Mayonnaise^{GF/DF/NF/V}, Dijon and Ground Mustard^{GF/DF/NF/P},
Roasted Pepper Spread, Hummus ^{GF/DF/NF/P}

A Selection of Breads and Artisan Rolls^V

House Made Artisan Chips ^{GF/DF/NF/P}

Desserts

Cookies, Brownies ^{NF} and Cupcakes

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

LUNCH GRAB AND GO

Bagged Lunches

Select 1 Sandwich, 1 Salad, 1 Side Item, and 1 Dessert for All Lunches \$55++ per person

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

Salads (Select One)

Greek Salad ^{GF/NF/V}

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

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

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

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

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

Sandwiches (Select One)

Sandwiches can be prepared with Gluten-Free Bread upon request

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

Roast Beef, Baby Spinach, Sweet Pickle, Smoked Gouda, Horseradish, Tomato Basil Wrap ^{NF}

Teriyaki Chicken, Romaine, Caramelized Onion and Pepper, Spicy Mayo, Spinach Wrap ^{DF/NF}

Turkey, Baby Kale, Havarti, Peppered Bacon on Wheat Kaiser Bun ^{NF}

Ham, Swiss Cheese, Baby Greens, Grained Honey Mustard on Rye ^{NF}

Tuna Salad, Baby Spinach, Whole Wheat Wrap ^{DF/NF}

The Charcuterie-Copa, Salami, Local Cheese, Pickled Onion, Red Pepper Spread on Ciabatta Roll ^{NF}

Keto-Friendly Chef's Salad with Ham, Turkey, Egg, Cheddar, Cucumber, Tomato, Ranch Dressing ^{GF/NF}

Sides (Select One)

High Energy Trail Mix

Miss Vicki's Chips

White Cheddar Popcorn

Sun Chips

Pretzels

Planter's Peanuts

Assorted Candy Bars

Granola Bars

Desserts (Select One)

Chocolate Chips Cookie ^{NF}

Signature Granola Bar

Chocolate Fudge Brownie ^{NF}

Yuzu-Lemon Bar ^{GF}

Oatmeal Raisins Cookie

Blueberry Lemon Yogurt Cake

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

Gluten Free Chocolate Cookie ^{NF,GF}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Market Style Bagged Lunches

Bagged Lunch Base Menu

Select 2 Salads, 2 Side Items, and 2 Dessert Options

\$48++ per person

Salads (Select Two)

Greek Salad ^{GF/NF/V}

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

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

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

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

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

Sides (Select Two)

High Energy Trail Mix

Miss Vicki's Chips

White Cheddar Popcorn

Sun Chips

Pretzels

Planter's Peanuts

Assorted Candy Bars

Granola Bars

Desserts (Select Two)

Chocolate Chips Cookie ^{NF}

Signature Granola Bar

Chocolate Fudge Brownie ^{NF}

Yuzu-Lemon Bar ^{GF}

Oatmeal Raisins Cookie

Blueberry Lemon Yogurt Cake

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

Gluten Free Chocolate Cookie ^{NF,GF}

For an additional salad, side, or dessert, please add \$5++, per item

Sandwiches By the Dozen

\$200++ per dozen (Minimum 2 Dozen per selection)

Sandwiches can be prepared with Gluten-Free Bread upon request

**Minimum Sandwich quantity required based on 1 per person*

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

Roast Beef, Baby Spinach, Sweet Pickle, Smoked Gouda, Horseradish, Tomato Basil Wrap ^{NF}

Teriyaki Chicken, Romaine, Caramelized Onion and Pepper, Spicy Mayo, Spinach Wrap ^{DF/NF}

Turkey, Baby Kale, Havarti, Peppered Bacon on Wheat Kaiser Bun ^{NF}

Ham, Swiss Cheese, Baby Greens, Grained Honey Mustard on Rye ^{NF}

Tuna Salad, Baby Spinach, Whole Wheat Wrap ^{DF/NF}

The Charcuterie-Copa, Salami, Local Cheese, Pickled Onion, Red Pepper Spread on Ciabatta Roll ^{NF}

Keto Friendly Chef's Salad with Ham, Turkey, Egg, Cheddar, Cucumber, Tomato, Ranch Dressing^{GF/NF}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

PLATED LUNCHES

Three Courses

Select a Soup or Salad, Entrée and a Dessert for Your Entire Group

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

Salads

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

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

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

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

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

Soups

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

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

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Entrees

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

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

Pepper Crusted Beef Tenderloin
Potato Dauphinoise, Seasonal Roasted Vegetables, Red Wine Jus ^{GF/NF}
\$70++ per person

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

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

Pumpkin Ravioli
Sage Cream, Butternut Squash, Walnuts, Brown Butter ^V
\$64++ per person

Chickpea and Quinoa "Filet", Braised Swiss Chard, Carrot Mouseline, Wild Mushrooms,
Red Pepper Coulis ^{GF/DF/NF/P}
\$66++ per person

Desserts

Tiramisu, Coffee Crèmeux, Almonds Biscotti, Chocolate Coffee Bean
Dark Chocolate and Peanut Butter Crunch Cake, Braised Apples Chutney
Key Lime Pie, Exotic Cream, Margarita Gel, Citrus Segments ^{NF}
Bananas Cream Parfait, Caramel, Vanilla Cream, Wafers
Vegan Carrot Cake Parfait, Green Power Agar, Seasonal Fresh Fruits Medley ^{Vegan}
NY Cheesecake, Blueberry Compote, Pistachio Macaron
Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BENTO BOX LUNCH

\$69++ per person

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

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

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

This lunch is designed for groups less than 300 guests.

Salads

(Please select 1)

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

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

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

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

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

Entrées

(Please select 1)

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

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

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

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

Desserts

(Please select 1)

Fruit Tart

Tiramisu

Chocolate Flourless Cake

Pecan Pie

NY Cheesecake

Chocolate Sponge with Berry Compote ^{GF/P}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

RECEPTIONS

CULINARY DISPLAYS AND ACTION STATIONS

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

COLD SELECTIONS

Seafood Raw Bar

*Selections are served with Lemon Wedges, Spicy Cocktail ^{DF/NF} Sauce & Tabasco Sauce
\$10++ per piece
Minimum of 50 pieces per order*

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

Enhance Your Raw Bar with a Customized Ice Sculpture

*Ice Sculptures starting at \$750++ per Ice Block
Please consult with your Meetings & Special Events Manager at least two weeks in advance*

Sushi Station ^{GF/shell}

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

*Assorted Nigiri, Rolls, and Maki
\$10++ per piece
Minimum of 50 pieces per order
Light Soy Sauce, Wasabi, Pickled Ginger, Wakame*

Ceviche Bar

*\$38++ per person
Minimum 50 guests*

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

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

*Served in individual vessels add \$4++ per person
Served in Split Coconuts add \$8++ per person*

**Requires Station Attendant at \$225++ per staff*

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Guacamole Bar

\$35++ per person
Minimum 50 guests

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

Toppings:

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

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

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

Additional Live Guacamole Experience-Chef Attendant Required
(One per One Hundred guests)

Artisanal Fromage and Charcuterie

\$32++ per person
Minimum 20 guests

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

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

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

European Crackers and Grilled Artisan Breads ^V

Antipasti Display

\$32++ per person
Minimum 20 guests

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

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

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

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

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

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

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Salad Station

Minimum 20 guests

Selections

Caesar Salad

Shaved Romaine Lettuce, Aged Parmesan, Focaccia Crouton, White Anchovies, Caesar Dressing ^{NF}

Wedge Salad

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

Tuscan Kale Salad

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

Build Your Own Salad Bar \$26++ per person

Individual Shaker Salad Display \$29++ per person

Combination Salad Bar & Shaker Display \$34++ per person (chef attendant required)

Add Salad & Herb Wall Display \$40++ per person (Minimum 50 Guests)

Poke Station

\$40++ per person

Minimum 20 guests

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

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

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

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

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

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

Stuffed Avocados

\$34++ per person

Minimum 20 guests

Select 2 of the following

Chicken Salad, Celery, Red Onion, Golden Raisins ^{GF/DF/NF}

Crab Salad, Tarragon, Fresh Lemon, Old Bay ^{GF/DF/NF/S}

Quinoa & Roasted Vegetable Salad, Fresh Basil ^{GF/DF/NF/P}

BLT with Neuski's Bacon, Romaine, Heirloom Cherry Tomato, Herb Mayo ^{GF/DF/NF}

Jamon Carving*

\$650++ each

Serves Approximately 50 guests

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

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

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

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

HOT SELECTIONS

Minimum 50 guests

Italian Station

Choice of 2 \$35++ per person

Choice of 3 \$40++ per person

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

Risotto

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

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

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

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

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

Pasta

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

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

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

Fiocchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut, Gorgonzola Cream^V

Eggplant Ravioli, Smoked Tomato Cream, Goat cheese, Toasted Pine Nuts, Golden Raisins^V

Add Chicken \$6++ per person

Add Shrimp \$12++ per person

Add Lobster \$18++ per person

Street Tacos

\$40++ per person

Build Your Own

Select 3 of the following:

Churrasco Marinated Skirt Steak^{GF/DF/NF}

Chicken Mole^{GF/DF/NF}

Pork al Pastor^{GF/DF/NF}

Blackened Market Fish^{GF/DF/NF}

Chili Spiced Tofu^{GF/DF/NF}

Served with Flour^{DF/NF/P} and White Corn Tortillas^{GF/DF/NF/P}

Lettuce, Cilantro, Pickled Red Onion, Pico de Gallo, Salsa Roja, Salsa Verde, Guacamole^{GF/DF/NF/P}

Lime Wedges^{GF/DF/NF/P}, Sour Cream, Oaxaca Cheese^{GF/NF/V}, Assorted Hot Sauces^{GF/DF/NF/V}

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Mac and Cheese Bar

\$38++ per person

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

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

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

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

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

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

Dim Sum

\$28++ per person

Served in Bamboo Steamers

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

Vegetables Spring Rolls ^{DF/NF/P}

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

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

South American Arepas Station*

\$44++ per person

Seared Corn Arepas ^{GF/NF/V}

Ropa Vieja Chicken ^{GF/DF/NF}, Shredded Brisket ^{GF/DF/NF}, Spicy Shrimp ^{GF/DF/NF/S}

Corn Salsa, Salsa, Avocado, Caramelized Onions ^{GF/DF/NF/P}

, Queso Fresco ^{GF/NF/V}, Cilantro, Scallion ^{GF/DF/NF/P}

Shrimp Station*

\$44++ per person

Based on 4 pieces per person

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

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

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

Shawarma Station*

Minimum 50 guests

\$38++ per person

Shawarma Roasted Beef or Chicken ^{GF/DF/NF}

Grilled Warm Pita ^{DF/NF/P}, Tahini Sauce ^{GF/DF/NF/P}, Tzatziki ^{GF/NF/V}, Marinated Cucumber

Red Onion, Tomato, Arugula, Cilantro, Lime Wedges ^{GF/DF/NF/P}

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Taste of Bombay

\$32++ per person

Tandoori Chicken Tikka Stir-Fry* GF/NF
Peppers, Red Onions, Cilantro

Paneer Tikka Masala GF/NF

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

Chole Rajma Salad

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

Ramen Station

\$32++ per person

Ramen Noodles^{DF/NF/P}, Dashi and Miso Broth GF/DF/NF/P

Char Siu Pork GF/DF/NF, Ginger-Soy Glazed Chicken GF/DF/NF

Bamboo Shoots, Shitake Mushrooms, Bean Sprouts, Nori, Tofu, Pickled Ginger, Corn GF/DF/NF/P
Scallions, Edamame, Toasted Sesame, Red Chili Flakes GF/DF/NF/P, Soft Boiled Egg GF/DF/NF/V

Sriracha GF/DF/NF/P, Hot Chili Sauce GF/DF/NF/P, Soy Sauce GF/DF/NF/P

Food Truck Sliders

Minimum 2 Dozen, per selection

Angus Beef Slider with Marinated Tomato, Frisée, American Cheese, Smokey Ketchup^{NF}
\$150++ per dozen

Fried Chicken Slider with Sweet Mustard-BBQ Sauce, Dill Pickle, Honey Vinegar Slaw^{NF}
\$150++ per dozen

Plant Based Veggie Burger Slider, Red Pepper Aioli, Grilled Zucchini, Caramelized Onion^{NF/V}
\$160++ per dozen

Seared Ahi Tuna Slider, Sriracha Mayo, Asian Slaw, Pickled Carrot, Toasted Sesame^{NF}
\$180++ per dozen

All sliders served with
Parmesan Truffle Chips^{GF/NF/V} and BBQ Spiced Chips^{GF/DF/NF/P}

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CARVING TABLE*

All Served with Miniature Rolls

Please select one item from the following accompaniments per protein/carving station:

Thyme Buttermilk Mashed Potatoes ^{GF/NF/V}

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

Seasonal Vegetable Medley ^{GF/DF/NF/P}

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

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

(Serves approximately 16 guests)

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

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

(Serves approximately 30 guests)

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

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

(Serves approximately 30 Guests)

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

Roasted Whole Steamship of Beef ^{GF/DF/NF} **\$1,400++**

(Serves approximately 150 Guests)

Rosemary Sauce ^{GF/DF/NF}, *Fresh Horseradish* ^{GF/DF/NF/P}

"Smokin' Maggie's" Beef Brisket ^{GF/DF/NF} **\$525++**

(Serves approximately 25 guests)

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

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

(Serves approximately 8 Guests)

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

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

(Serves approximately 25 guests)

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

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Bourbon-Orange Glazed Ham ^{GF/NF} **\$485++**

(Serves approximately 25 guests)

Spiced Pear & Raisin Chow Chow ^{GF/DF/NF/P}, *Calvados Sauce* ^{NF}

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

(Serves approximately 25 guests)

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

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

(Serves approximately 25 Guests)

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

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

(Serves approximately 25 Guests)

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

Dijon and Macadamia Nut Crusted Striped Bass ^{GF/DF} **\$550++**

(Serves approximately 25 guests)

Coriander Butter Sauce ^{GF/NF/V}

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

(Serves approximately 25 Guests)

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

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

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

*Requires Station Attendant at \$225++ per staff

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

BUTLER PASSED HORS D'OEUVRES SELECTIONS

\$116++ per dozen
(Minimum of 2 dozen for each selection)

Cold Hors d'Oeuvres

- Deviled Farm Egg, Pickled Mustard Seeds GF/DF/NF/V
- Melon & Prosciutto Brochette, Mint Syrup GF/DF/NF
- Smoked Salmon Lavosh Crisp, Dill Lemon Cream NF
- Vietnamese Shrimp Roll, Cucumber & Mango GF/DF/NF/S
- Ahi Tuna Cone, Avocado Cream, Candied Ginger DF/NF
- Beef Tartar, Whole Grain Mustard Aioli, Parsley Cream, Parmesan Chip DF/NF
- Lobster Salad, Tarragon, Crostini DF/NF/S
- Yellow Curry Chicken Salad Roll GF/DF/NF
- Brie, Florida Citrus, Fruit Bread Crostini NF
- Caprese Skewer, Mozzarella, Tomato, Basil GF/NF
- Roasted Tomato, Goat Cheese, Olive Tapenade, Olive Oil Bread NF/V
- Yellow Tomato "Gazpacho" Martini, Fresh Melon GF/DF/NF/P

Hot Hors d'Oeuvres

- Mini Cuban Spring Roll, Mustard Dip NF
- Lump Crab Cake, Confit Tomato Aioli DF/NF/S
- Scallop with a Bacon Jam GF/DF/NF/S
- Smoked Ham Croquettes, Peach Chutney NF
- Lobster Empanada, Cilantro Crema Dip NF/S
- Moroccan Spiced Lamb Croquette, Mint Yogurt NF
- Pecan Chicken Satay, Coconut Peanut Sauce GF/DF
- Crispy Pork Belly, Sriracha Aioli, Asian BBQ Sauce DF/NF
- Mini Beef Wellington, Port Wine Sauce NF
- Chicken Hush Puppy, Guava BBQ Dipping Sauce GF/DF/NF
- Coconut Shrimp, Sweet Chili Kaffir Lime Dip DF/S
- Saffron and Pea Arancini NF/V
- Wild Mushroom Tartlet, Boursin Cheese NF/V

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Sweet Reception and Afterglow

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

| | |
|---|-------------------|
| Macarons ^{NF} , Marshmallows ^{NF} , Chocolates, Caramels, Panned Nuts, Pate de Fruits and Nougats | \$16++ per person |
| Asia Influenced Pastries, Tarts and Petite Fours | \$19++ per person |
| Bountiful Array of Desserts from the Floribbean Region | \$22++ per person |
| European Inspired Desserts, Cake Pops and Macarons | \$24++ per person |

Passed Desserts

Minimum of 3 dozen per selection

| | |
|--|------------------|
| Grand Cru Chocolate Truffles | \$44++ per dozen |
| Assorted Parisian Macarons ^{GF} | \$68++ per dozen |
| Lemon Meringue Tarts | \$68++ per dozen |
| Raspberry Pistachio Tarts | \$68++ per dozen |
| Baby Cake Pops Selection | \$68++ per dozen |
| Vegan Carrot Cake Shots ^{vegan} | \$68++ per dozen |
| Chocolate Covered Strawberries | \$68++ per dozen |
| French Desserts Selection | \$70++ per dozen |
| Gluten Free Desserts Selection ^{GF} | \$70++ per dozen |
| Desserts in Individual Vessels | \$72++ per dozen |

Pastry Action Stations*

| | |
|--|-------------------|
| Bananas Foster, Peanut Butter Ice Cream, Banana Bread | \$16++ per person |
| Warm Apple Pie, Vanilla Ice Cream, Hazelnut Espuma | \$16++ per person |
| Cherry Jubilee, Angel Food Cake, Yogurt Sorbet ^{NF/GF} | \$16++ per person |
| Warm Brownies Ice Cream Sundae, Butterscotch Sauce ^{NF} | \$16++ per person |
| Flambéed Crepes, Roasted Pineapple, Vanilla Ice Cream | \$17++ per person |
| Warm Chocolate Fondant, Coffee Gelato, Coconut Risotto | \$17++ per person |
| A la Minute Strawberry Vacherin, Berries, Pistachio Financier | \$18++ per person |
| Malt, Strawberry and Vanilla Fantasy Milkshakes, Hipster Style | \$18++ per person |
| Chocolate Dipped Strawberries, Assorted Toppings | \$18++ per person |
| Classic Sodas and Vanilla Ice Cream Float | \$18++ per person |
| Chocolate S'more's Tart, Mint Chocolate Chip Ice Cream | \$20++ per person |
| Ice Creams and Sorbets Bar, Assorted Toppings and Sauces | \$20++ per person |

*Requires Station Attendant at \$225++ per staff

^{FW} Requires Fire Watch – please discuss with your Event Manager

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

DINNER BUFFETS

Southern BBQ

\$136++ per person

Soup

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

Salads

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

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

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

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

Low Country Favorites

Parker House Rolls

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

Blackened Market Fish, Blistered Tomatoes, Corn & Okra ^{GF/DF/NF}

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

Pimento Mac & Cheese ^{NF/V}

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

From Smokin' Maggie*

Smoked Baby Back Ribs ^{GF/DF/NF}

Smoked Beef Brisket ^{GF/DF/NF}

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

Sweets from the South*

Bananas Foster, Peanut Butter Ice Cream, Banana Bread

Assorted Southern Inspired Pies, Cobblers and Cakes

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

*Requires Station Attendant at \$225++ per staff

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Caribbean

\$140++ per person

Soup

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

Salads

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

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

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

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

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

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

Entrées

Artisan Rolls & Butter

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

Conch Fritters^{DF/NF/S}, Cajun Remoulade ^{GF/DF/NF/V}, Caribbean Curry Sauce ^{GF/DF/V}

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

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

Pigeon Peas Rice ^{GF/DF/P}

Caribbean Vegetable Stew with Pumpkin, Squash, Coconut ^{GF/DF/P}

Caribbean Sweet Treasures of the Season

Enjoy the Exotic Flavors of Florida and its Surrounding Islands

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

*Requires Station Attendant at \$225++ per staff

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Harvest Farm

\$152++ per person

Soup

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

Cold Selections

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

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

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

Southern Spreads

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

Artisan Rolls & Butter

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

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

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

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

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

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

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

Desserts

Tasting of Harvest Inspired Desserts

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

*Requires Station Attendant at \$225++ per staff

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Mediterranean

\$180++ per person

Soup

Italian Wedding Soup ^{GF/DF/NF}

Salads

Greek Salad Bar

Romaine ^{GF/DF/NF/P}

Cucumber, Cherry Tomato, Pepperoncini, Kalamata Olives, Red Onions ^{GF/DF/NF/P}

Feta Cheese ^{GF/NF/V}

Lemon-Parmesan Vinaigrette ^{GF/NF/V}, Greek Dressing ^{GF/DF/NF/P}

Caprese Salad, Heirloom Tomato, Mozzarella, Pine Nuts, Sicilian Olive Oil, Aged Balsamic ^{GF/V}

Quinoa Salad, Cucumber, Olive, Cherry Tomato, Kale, Peppers, Red Onion, Chickpeas,

Fresh Citrus ^{GF/DF/NF/P}

Chilled Rock Shrimp, Three Bean Salad, Radish, Lemon Oil ^{GF/DF/S}

Main Course

Artisan Rolls & Butter

Pine Nut and Olive Tapenade Marinated Lamb Leg* ^{GF/DF} Mint Yogurt ^{GF/NF/V}, Lamb Jus ^{GF GF/DF/NF}

Shawarma Marinated Beef ^{GF/DF/NF} & Chicken Gyros ^{GF/DF/NF}

Grilled Pita ^{DF/NF/P}, Shredded Lettuce, Tomato, Onion, Tahini ^{GF/DF/NF/P}, Tzaziki ^{GF/NF/V}

Tuscan Style Fish, White Wine, Shallots, Tomato, Garlic, Thyme ^{GF/DF/NF}

Golden Mediterranean Rice with Almonds ^{GF/DF/P}

Rosemary Roasted Potatoes ^{GF/DF/NF/P}

Desserts

Assorted Mediterranean Desserts

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

*Requires Station Attendant at \$225++ per staff

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Steakhouse

\$230++ per person

Soup

French Onion Soup ^{GF/DF/NF}

Parmesan Herb Crostinis ^{GF/NF/V}

Salad

Caesar Salad Bar

Romaine ^{GF/DF/NF/P}

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

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

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

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

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

Main Course

Grilled Petite NY Strip Steaks ^{GF/DF/NF}, Horseradish Cream ^{GF/NF/V}, Port Wine Jus ^{GF/DF/NF}

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

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

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

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

Truffle Mashed Potatoes ^{GF/NF/V}

Desserts

Assorted American Classic Desserts

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Spanish Flair

\$230++ per person

Soup

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

Selection Cheeses, Spanish Charcuterie ^{GF/NF}
Assortment of Grilled Breads & Spreads ^V

Salads

Romaine Salad, Olives, Piquillo Peppers, Chickpea and Melon, Oregano Dressing ^{GF/DF/NF/P}

Potato Salad with Green Onions, Piment d'Espelette ^{GF/DF/NF/V}

Tomato Salad, Red Onions, Croutons, Corn, Egg and Avocado, Spanish Olive Oil ^{DF/NF/V}

Orzo Salad with Apple, Manchego, Green Beans, Cucumber, Orange Mint Vinaigrette ^{NF/V}

Hot Selection

Artisan Rolls & Butter

Ham & Cheese Croquettes, Romesco, Smoked Paprika Aioli ^{NF}

Paprika Rubbed Beef Strip Loin, Pickled Onions, Queso Fresco, and Cilantro Shallot Jus ^{GF/NF}

Roasted Chicken, Green Olives, Peppers & Onions, Grilled Lemon, Tomato Coulis ^{GF/DF/NF}

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

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

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

Fabada White Bean Stew ^{GF/NF}

Desserts

Assorted Spanish Style Desserts

*Requires Station Attendant at \$225++ per staff
1 Station Attendant per 75 guests

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

South American Journey

\$230++ per person

Soup

Argentinian Beef Stew ^{GF/DF/NF}

Salads

Iceberg & Arugula ^{GF/DF/NF/P}

Papaya, Cherry Tomato, Black Beans ^{GF/DF/NF/P}, Queso Panela ^{GF/NF/V}

Cilantro-Lime Vinaigrette ^{GF/DF/NF/P}, Avocado Ranch Dressing ^{GF/NF/V}

Garbanzo Salad, Cherry Tomato, Avocado, Cucumber, Black Olive, Green Onions, Black Beans,
Queso Fresco, Sherry Vinaigrette ^{GF/NF/V}

Purple Peruvian Potato Salad, Tomato, Bell Pepper, Red Onion, Pumpkin, Egg,
Aji Amarillo Vinaigrette ^{GF/DF/NF/V}

Peruvian Sea Bass Ceviche ^{GF/DF/NF} with Plantain Chips ^{GF/DF/NF/P}

Main Course

Carving Station*

Churrasco Marinated Flank Steak ^{GF/DF/NF}

Traditional Chimichurri ^{GF/DF/NF/P} & Chimichurri Rojo ^{GF/DF/NF/P}

Chilean Valparaiso Snapper with Citrus Couscous ^{DF/NF}

Columbian Fried Rice & Beans ^{GF/DF/NF/P}

Fried Sweet Plantains ^{DF/NF/P}, Tomato Aioli ^{GF/DF/NF/V}

Arepas Station*

Toppings:

Ropa Vieja Chicken ^{GF/DF/NF}, Shredded Brisket ^{GF/DF/NF}, Spicy Shrimp ^{GF/DF/NF/S}

Corn Salsa, Salsa, Crushed Avocado, Caramelized Onions, Cilantro, Scallion ^{GF/DF/NF/P}

Queso Fresco ^{GF/NF/V}

Empanadas

Selection of Empanadas with Assorted Toppings:

Chorizo Empanadas ^{NF}, Picadillo Beef Empanadas ^{NF}, Chickpea Empanadas ^{GF/DF/NF/P}

Salsa, Pico de Gallo ^{GF/DF/NF/P}, Guacamole Crema ^{GF/NF/V}, Warm Queso ^{GF/NF/V}, Hot Sauce Bar ^{GF/NF/V}

Desserts

Assorted Sweets with an Latin Flair

*Requires Station Attendant at \$225++ per staff

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREATE YOUR OWN PLATED DINNER

Pre-Selected Choice of a Minimum of 3 Courses for your entire group
All served with Artisan Rolls & Butter, Iced Tea, Coffee, Decaffeinated Coffee, and Hot Tea Selections

Soup Course

\$20++ per person

Please make one selection for the entire group

Hot

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

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

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

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

Chilled

Chilled Pea & Mint Soup, Panna Cotta, Crab & Tarragon Salad, Olive Oil &
Cracked Pepper Crostini ^{NF/S}

Andalusian Gazpacho, Heirloom Tomato, Marinated Cucumber, Extra Virgin Olive Oil,
Herbed Gournay Cheese Crostini ^{NF/V}

Salad Course

\$22++ per person

Please make one selection for the entire group

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

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

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

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Appetizer Enhancements

Please make one selection for the entire group

Wild Mushroom and Green Pea Risotto, Lemon Ricotta ^{GF/NF/V}
\$20++ per person

Asparagus, Farm Egg, Fingerlings, Shaved Truffle Pecorino, Baby Tomatoes,
Olive Oil Crisp, Champagne Dressing ^{NF/V}
\$22++ per person

Blackened Shrimp & Anson Mill Grits, Charred Tomato Relish, Dressed Rocket ^{GF/NF/S}
\$25++ per person

Smoked Brisket, Pickled Tabasco Fried Shallots, Creamy Greek Yogurt Polenta,
Lemon Gremolata ^{GF/NF}
\$26++ per person

Seared Scallops, Cauliflower Gnocchetti, Crispy Pancetta, Preserved Lemon ^{NF/S}
\$28++ per person

Crab Cake, Green Tomato and Golden Raisin chutney, Corn & Bacon Succotash ^{NF/S}
\$32++ per person

Intermezzo

\$9++ per person

Please make one selection for the entire group

Required for 4-Course Dinners and A La Carte Tableside Service

Grapefruit-Prosecco ^{NF/GF/V}

Strawberry-Champagne ^{NF/GF/V}

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

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

Peach-Chardonnay ^{NF/GF/V}

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Entrées

Poultry

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

Seared Chicken Breast, Sweet Corn & Basil Risotto, Tomato Pepper Compote,
Roasted Chicken Jus ^{GF/NF}
\$78++ per person

Seared Duck Breast, Sweet Potato Gratin, Grilled Scallion, Celeriac Cream, Port Wine Jus ^{GF/NF}
\$82++ per person

Pork and Lamb

Bacon Wrapped Pork Loin, Carrot Farrito, Spiced Collard Greens, Apple Cider Jus ^{NF}
\$85++ per person

Grilled Lamb Loin, Ratatouille, Potato Fondant, Haricots Verts, Mint Pesto, Madeira Sauce ^{GF}
\$105++ per person

Beef

Braised Beef Short Rib, Wild Mushroom Fricassé, Parmesan Whipped Potato,
Roasted Carrot Mousseline, Short Rib Sauce ^{GF/NF}
\$87++ per person

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

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

Seafood

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

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

Roasted Mahi Mahi, Sweet Corn Maque Choux, Mediterranean Orzo with Basil, Lemon Sauce ^{NF}
\$84++ per person

Lemon Glazed Halibut, Heirloom Cauliflower with Spinach & Golden Raisins, Crispy Quinoa,
Meyer Lemon Cauliflower Cream ^{GF/NF} \$89++ per person
(Seasonally Available-March 15th-October 15th)

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Duets

Red Wine Braised Short Rib, Fennel Glazed Scallops, Parsnip Mousseline,
Potato Gnocchi with Mushroom Ragout, Glazed Haricot Verts, Short Rib Jus ^{GF/NF/S}
\$98++ per person

Roasted Jumbo Shrimp, Grilled Beef Tenderloin, Polenta, Carrot Mousse,
Asparagus, Beurre Monté, Red Wine Sauce ^{GF/NF/S}
\$112++ per person

Beef Tenderloin, Roasted Grouper, Lemon Basil Risotto, Butternut Cream
Lemon & Chive Beurre Blanc, Port Wine Jus ^{GF/NF}
\$118++ per person

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

Vegan

Cannelloni of Mushrooms, Mushroom Truffle Cream, Roasted Farm Vegetables ^{GF/DF/P}
\$70++ per person

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

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

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

Desserts

\$18++ per person

Please make one selection for the entire group

Vanilla and Raspberries Napoleon, Peach Coulis, Champagne Gel

Chocolate Desserts Tasting Plate

Caramelized Apples Tart, Green Apple Coulis, Caramel Emulsion

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

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

Vegan Chocolate Mousse, Soy Foam, Poached Pear, Caramel Risotto ^{VEGAN}

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

MULTIPLE ENTRÉE SERVICE PRIOR

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

- *Menu must have the same starter/s (soup, salad, appetizer), dessert, starch and vegetables)*
 - *Maximum of 3 entrée selections (includes Vegetarian Option)*
 - *2 selections, based on highest-priced entree*
 - *3 selections, based on highest-priced entrée plus \$10++ per person*
- *Please note that a production fee of \$225++ will be charged for guarantees under 50 people*
 - *Entree selections must be determined (10) business days prior to the event*
 - *Client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set prior to 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:

- *Menu must have a minimum of 4 courses (with 2 courses prior to the entrée) and must have the same starters (soup, salad, appetizer), desserts, starch and vegetables*
 - *Tableside choice will include a vegetarian option*
- *Tableside choices selected apply to the Entrée Course only, featuring the same starch and vegetables*
- *2 Selections: Additional \$30++ per person for the entire guarantee, based on highest-priced entree*
- *3 Selections: Additional \$40++ per person for the entire guarantee, based on highest-priced entree*

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based

Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

KIDS DINNER BUFFET MENUS

3-12 years old

RITZ KIDS

\$45++ per person

Chicken Noodle Soup ^{DF/NF}

Macaroni and Cheese ^{NF/V}

Margarita Pizza ^{NF/V}

Hot Dogs ^{DF/NF}

Grilled Chicken Breast ^{GF/DF/NF}

Mashed Potatoes ^{GF/NF/V}

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

Cupcakes, Strawberry Salad ^V

Juice Box

TADPOLE

\$36++ per person

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

Mini Hamburgers ^{NF}

Chicken Fingers ^{NF}

French Fries ^{NF/P}

With Traditional Accompaniments

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

Cookies, Brownies ^{NF}

Juice Box

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CREW BUFFET MEALS

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

CREW BREAKFAST

\$35++ per person

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

CREW LUNCH

\$50++ per person

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

CREW DINNER

\$75++ per person

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

[GF] Gluten-Free [DF] Dairy Free [NF] Nut Free [S] Contains Shellfish [V] Vegetarian [P] Plant Based
Please note that all menu items are prepared in facilities that handle the above allergens.

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

HOST BAR [CONSUMPTION]

- Luxury Cocktails \$14
- Premium Cocktails \$12
- Champagne by the Glass \$16
- House Wine by the Bottle \$64
- Imported Beer \$10
- Domestic Beer \$9
- Specialty Martinis \$16
- Cordials \$14-\$30

CASH BAR

- Luxury Cocktails \$14
- Premium Cocktails \$12
- Champagne by the Glass \$16
- House Wine by the Glass \$14
- Imported Beer \$10
- Domestic Beer \$9
- Specialty Martinis \$16
- Cordials \$16-\$30

LUXURY BRANDS

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

PREMIUM BRANDS

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

HOSTED BAR PACKAGES

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

| <u>Packages</u> | 1 Hour | 2 Hour | 3 Hour | 4 Hour | 5 Hour |
|------------------------|---------------|---------------|---------------|---------------|---------------|
| Luxury | \$36 | \$52 | \$68 | \$84 | \$100 |
| Premium | \$32 | \$46 | \$60 | \$74 | \$88 |
| Beer and Wine | \$25 | \$34 | \$43 | \$52 | \$61 |
| Non-Alcoholic | \$9 | \$14 | \$19 | \$24 | \$29 |

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

LABOR FEES

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

A taxable 25% Service Charge and 6.5% Sales Tax will be applied to Host Bar Prices & Package Bar Prices.
 Cash Bar Prices are Inclusive of Tax and Gratuity.
 Labor Fees are subject to 6.5% Sales Tax only.



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

2020 WINE LIST

CASK WINES

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

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

WINES BY THE BOTTLE

SPARKLING

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

WHITE (LIGHT TO MEDIUM INTENSITY)

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

Above prices are subject to a taxable 25% Service Charge and 6.5% Sales Tax

01.15.2020



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

CHARDONNAY (MEDIUM TO FULL INTENSITY)

| | |
|---|-------|
| Joel Gott Unoaked, Monterey, California | \$64 |
| Steven Kent, "a Ritz-Carlton Cuvee", California | \$64 |
| Chateau St. Jean, North Coast, California | \$64 |
| Landmark "Overlook", Sonoma County, California | \$69 |
| Wente, Riva Ranch, Sonoma, California | \$74 |
| Macroste, Sonoma Coast, California | \$84 |
| Sterling, Napa Valley, California | \$79 |
| Napa Cellars, Napa Valley, California | \$84 |
| Far Niente, Napa Valley, California | \$109 |

RED (LIGHT TO MEDIUM INTENSITY)

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

CABERNET SAUVIGNON (FULL INTENSITY)

| | |
|--|------|
| Joel Gott, California | \$64 |
| Steven Kent, "A Ritz-Carlton Cuvee", California | \$64 |
| Chateau St. Jean, California | \$64 |
| Wente, Charles Wetmore, Sonoma, California | \$74 |
| Frei Brothers, "Reserve", Alexander Valley, California | \$84 |
| Sterling, Napa Valley, California | \$89 |
| Napa Cellars, Napa Valley, California | \$98 |

Above prices are subject to a taxable 25% Service Charge and 6.5% Sales Tax

01.15.2020