CATERING

THE RITZ-CARLTON

ORLANDO, GRANDE LAKES



Florida Inspired.
Farm Fresh Ingredients.
Local Flair.

BREAKFAST



BUFFETS

Breakfast

MORNING DELIGHT I $67 PER GUEST

Market Fruits (DF, GF, NF P)
Cantaloupe, Honeydew, Pineapple
Add Fresh Berries +$12 per guest (DF, GF, NF, P)

Pastries & Spreads
Croissants (NF), Muffins (GF, NF), Danishes
Fruit Preserves (GF, DF, NF, P)
Butter (GF, NF, V)
Gluten-friendly options available upon request

Individual Flavored Yogurts (GF, NF, V)

Beverages
Chilled Orange & Grapefruit Juices
First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

EUROPEAN BREAKFAST I $69 PER GUEST

Bircher Muesli, Apples, Berries, Nuts (DF, P)
Low Fat Cottage Cheese (GF, NF), Peach Compote, Pumpkin Seeds (DF, GF, NF, P)

Bakery Basket of Fresh Croissants (NF), Pains Au Chocolat (NF),
Danish Pastries, Toast, English Muffin
Selection of Fruit Preserves (DF, GF, NF, P) and Butter (GF, NF, V)

Artisanal Cheeses (GF, NF, V), Breakfast Cold Cuts (DF, GF, NF),
Smoked Salmon (DF, GF, NF)

Hard Boiled Eggs (DF, GF, NF)

Beverages
Chilled Orange & Grapefruit Juices
First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Plant Based (Vegan) P | Vegetarian V

Breakfast

A SOUTHERN START I $87 PER GUEST

Market Fruits (DF, GF, NF, P)
Cantaloupe, Honeydew, Pineapple
Add Fresh Berries +$12 per guest (DF, GF, NF, P)

Pastries & Spreads
Croissants (NF), Muffins (GF, NF), Danishes
Lemon Blueberry Yogurt Cakes (NF)
Fruit Preserves (DF, GF, NF, P)
Natural Butter (GF, NF, V) & Whisper Creek Farm Honey Butter (GF, NF, V)

Citrus Yogurt Parfait
Chia Seed Granola (NF, V)

Southern Style Grits (GF, NF, V)
Aged Cheddar Cheese (GF, NF, V), Bacon (DF, GF, NF), Scallions (DF, GF, NF, P)

Hot Items
Scrambled Eggs (GF, NF), Salsa (DF, GF, NF, P)
Applewood Smoked Bacon (DF, GF, NF)
Pork Sausage Links (DF, GF, NF)
Florida Spiced Red Bliss Breakfast Potatoes (DF, GF, NF, P)

Beverages
Chilled Orange & Grapefruit Juices
First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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BUFFETS

Breakfast

GRANDE LAKES BREAKFAST I $90 PER GUEST

Market Fruits (DF, GF, NF, P)
Cantaloupe, Honeydew, Pineapple
Add Fresh Berries +$12 per guest (DF, GF, NF, P)
Add Whole Bananas, Apples, Clementines +$9 per guest

Pastries & Spreads
Baby Coffee Cakes (NF), Muffins (GF, NF), Danishes
Fruit Preserves (DF, GF, NF, P)
Natural Butter (GF, NF, V) & Whisper Creek Farm Honey (GF, NF, V)

Individual Flavored Yogurts (GF, NF, V)

Hot Items | *Select One*
Steel-Cut Oatmeal (DF, NF, P), Brown Sugar, Raisins (DF, GF, NF, P), Walnuts (DF, GF, P)
Southern Style Grits (GF, NF, V), Aged Cheddar Cheese (GF, NF, V), Bacon (DF, GF, NF), Scallions (DF, GF, NF, P)

Scrambled Eggs
Chopped Fresh Herbs (GF, NF)

Bacon | *Select One*
Applewood Smoked Bacon (DF, GF, NF)
Turkey Bacon (DF, GF, NF)

Sausage | *Select One*
Pork Sausage Links (DF, GF, NF)
Chicken Apple Sausage (DF, GF, NF)

Starch
Classic Home Fries, Peppers, Onions (DF, NF, P)

From The Griddle | *Select One*
Buttermilk Pancakes (NF, V)
Mini Belgian Waffle (NF, V)
Add Chocolate Chip Pancakes +$2 per guest
Add Dulce de Leche French Toast (NF, V) +$2 per guest

Toppings | *Select One*
Berry Compote (DF, GF, NF, P)
Apple-Cinnamon Compote (DF, GF, NF, P)

Accompaniments
Maple Syrup (DF, GF, NF, P)
Honey Butter (GF, NF, V) and Cinnamon Butter (GF, NF, V)

Beverages
Chilled Orange & Grapefruit Juices
First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Breakfast

BREAKFAST SANDWICHES I $19 EACH

Minimum Order of 12

Hot Breakfast Sandwiches

Warm Brioche Sandwich, Egg, Bacon Jam, Aged Cheddar (NF)

Everything Croissant, Egg, Black Forest Ham, Gruyere Cheese (NF)

Southwest Breakfast Burrito, Scrambled Eggs, Chorizo, Peppers, Onions, Black Beans, Salsa (NF)

Soft Roll, Scrambled Egg, American Cheese, Pork Sausage (NF)

Toasted English Muffin with Egg Whites, Sautéed Spinach, Caramelized Onions, Mozzarella, and Roasted Tomato (NF, V)

Cold Breakfast Sandwiches

Everything Bagel, Applewood Smoked Salmon, Lemon Caper Cream Cheese, Arugula (NF)

Butter Croissant, Prosciutto, Marinated Tomato, Butter Lettuce, Straciatella (NF)

FRITTATAS I $18 EACH

Minimum Order of 12

Spinach, Mushroom, Chives, Goat Cheese (GF, NF, V)

Rosemary Ham, Aged Cheddar Cheese, Scallion (GF, NF)

Egg Whites, Roasted Peppers, Onions, Feta Cheese (GF, NF, V)

BAGEL TOASTING STATION I $180 PER DOZEN PER SELECTION

Assorted Bagels (NF)

Plain Cream Cheese, Garden Herb Cream Cheese, Strawberry Cream Cheese (GF, NF, V)

Smoked Salmon (GF, NF, DF)

Tomato, Onion, Capers (DF, GF, NF, P)

CHICKEN & WAFFLE STATION I $37 PER GUEST

Minimum Order of 20

Mini Belgian Waffles (NF, V)

Southern Fried Boneless Chicken (NF)

Bourbon Maple Syrup, Blueberry Compote (GF, NF, DF, P)

Candied Pecans (DF, GF, P)

Bacon Jam (DF, GF, NF)

BREAKFAST TACO STATION I $37 PER GUEST

Minimum Order of 20

Chorizo Scrambled Eggs (GF, NF)

Black Bean Spread (GF, DF, NF, P)

Roasted Wild Mushrooms (GF, NF, DF, P)

Chihuahua Cheese, Sour Cream (GF, NF, V)

Salsa, Limes, Pickled Red Onions (GF, DF, NF, P)

Flour Tortillas (DF, NF, P)

Local Florida Hot Sauces

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ENHANCEMENTS

Breakfast

CHILLED SELECTIONS

Mixed Berries (DF, GF, NF, P)
$12 per guest

Bananas, Apples, Clementine (DF, GF, NF, P)
$9 each

Individual Flavored Yogurt (GF, NF, V)
$10 each

Individual Açai Bowls (Fresh Fruit, Toasted Coconut, Chia Seeds) (DF, GF, P)
$12 per guest

Individual Mango Chia Seed Pudding (DF, GF, P)
$12 per guest

Swiss Bircher Muesli with Apple, Apricot, Toasted Pumpkin Seeds, Pecans (DF, P)

$12 per guest

Whisper Creek Farm Honey Yogurt Parfait, Berry Compote, Granola (NF, V)
$12 each

Breakfast Charcuterie (GF, DF, NF) & Cheese Board (GF, NF, V),
Jams & Spreads (GF, DF, NF, P), Artisanal Bread (DF, NF, P)
$25 per guest

Overnight Oatmeal, Almond Milk, Peanut Butter, Chia Seeds (P)
$12 each

Individual Dry Cereals
$10 per guest

AVOCADO TOAST I $170 PER DOZEN

Mediterranean Toast with Avocado, Arugula, Marinated Tomatoes,
Feta, Sliced Hard Boiled Eggs (NF, V)

New York New York Avocado Toast, Smoked Salmon, Everything Seasoning,
Pickled Red Onion, Capers, Dill (DF, NF)

Farm Toast with Avocado, Sliced Radishes, Sweet Corn,
Cotija Cheese, Bacon, Balsamic Glaze (NF)

SMOOTHIES & JUICES I $26 PER GUEST

Select Two

Blue Velvet Smoothie, Blueberry, Butterfly Pea, Yogurt Smoothie (GF, NF, V)

Banana Berry Blast: Banana, Strawberry, Yogurt Smoothie (GF, NF, V)

Mango Explosion: Mango, Pineapple, Oat Milk Smoothie (DF, NF, P)

Green Machine: Spinach, Kale, Pineapple, Orange, Ginger,
Coconut, Avocado Smoothie (DF, GF, P)

Revitalize: Apple, Celery, Lemon, Parsley, Ginger (DF, GF, NF, P)

Brighten: Beet, Cucumber, Lemon, Apple (GF, DF, NF, P)

Illuminate: Coconut Water, Carrot, Orange (DF, GF, P)

SWEET SELECTIONS

Assorted Bagels, Cream Cheese (NF)	$125 per dozen
Classic Croissants (NF)	$125 per dozen
Classic & Chocolate Croissants (NF)	$125 per dozen
Assorted Mini Danishes	$125 per dozen
Individual Pound Cakes (NF)	$125 per dozen
Specialty Sliced Coffee Cakes	$125 per dozen
Assorted Mini Muffins (GF, NF)	$125 per dozen
Gluten Free Orange Muffins (GF, NF)	$125 per dozen
Vegan Maui Morning Muffins (P)	$125 per dozen
Mini Pastéis de Nata (NF)	$125 per dozen
Artisanal Donuts (NF)	$125 per dozen

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Breakfast

HOT SELECTIONS

Grande Lakes Scrambled Eggs (GF, NF)
$14 per guest

Steel Cut Oatmeal (DF, NF, P), Brown Sugar, Raisins, Walnuts (DF, GF, P)
$14 per guest

Stone Ground Grits (GF, NF, V), Bacon (DF, GF, NF), Aged Cheddar (GF, NF, V)
$14 per guest

Bacon Meatballs (DF, GF, NF)
$12 per guest

Applewood Smoked Bacon (DF, GF, NF)
$12 per guest

Turkey Bacon (DF, GF, NF)
$12 per guest

Pork Sausage Links (DF, GF, NF)
$12 per guest

Chicken Apple Sausage (DF, GF, NF)
$12 per guest

Sweet Potato Hash, Peppers, Onions, Herbs (GF, DF, NF, P)
$10 per guest

Classic Home Fries, Peppers, Onions, Herbs (DF, NF, P)
$10 per guest

Hash Brown Casserole, Cheddar Cheese, Scallions (GF, NF, V)
$10 per guest

Buttermilk Pancakes (NF), Maple Syrup, Apple Cinnamon Compote (DF, GF, NF, P)
$14 per guest

Mini Belgian Waffles (NF), Maple Syrup, Berry Compote (DF, GF, NF, P)
$14 per guest

EGGS & OMELETS* I $39 PER GUEST

Minimum Order of 50, One Attendant Required Per 75 Guests

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese (GF, NF, V)

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon (DF, GF, NF)

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach (DF, GF, NF, P), Scallions, Jalapeños, Salsa (DF, GF, NF, P)

GRIDDLE ME THIS* I $37 PER GUEST

Select Two, Minimum 50 Guests

Buttermilk Pancakes, Blueberry Pancakes, Chocolate Chip Pancakes, Mini Belgian Waffles or Dulce de Leche French Toast (NF, V)

Accompaniments | Fresh Berries (DF, GF, NF, P), Chocolate Chips (GF, NF, V), Whipped Cream (GF, NF, V), Maple Syrup (DF, GF, NF, P)

*Attendants Required at $350.00 plus tax per station

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product, because the
used in more oil, and in
into a large amount of solid
to high grade of b
North America
Australia, Middle East a
colonial rule in As
in Africa.

GRAB & GO BREAKFAST

Pre-Bagged, Select One Sandwich and One Sweet Item | $58 per guest
Marketplace Experience, Select Two Sandwiches and Two Sweet Items | $67 per guest

Accompaniments
Individual Yogurts (GF, NF, V)
Bananas (DF, GF, NF, V)
Bottled Orange or Apple Juice

Cold Breakfast Sandwiches
Everything Bagel, Applewood Smoked Salmon,
Lemon Caper Cream Cheese, Arugula (NF)
Butter Croissant, Prosciutto, Tomato, Butter Lettuce (NF)

Hot Breakfast Sandwiches
Brioche Sandwich, 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)
Soft Roll, Scrambled Egg, American Cheese, Pork Sausage (NF)
Toasted English Muffin, Egg Whites, Sautéed Spinach,
Caramelized Onions, Mozzarella, Roasted Tomato (NF, V)

Sweet Items
Sour Cream Cake Donut (NF)
Duo of Baby Blueberry and Bran Muffins (GF, NF)
Duo of Chocolate and Classic Croissants (NF)
House Made Granola Bar
Chocolate Chips Pain de Gênes

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PLATED

Breakfast

PLATED BREAKFAST I $72 PER GUEST

Pastries & Spreads

Croissants (NF), Muffins (GF, NF) & Danishes
Fruit Preserves (DF, GF, NF, P)
Natural Butter (GF, NF)
Whisper Creek Farm Honey Butter (GF, NF, V)

Cold Selection | *Select One*

Sliced Fruits & Berries (DF, GF, NF, P)
Citrus Yogurt Parfait, Granola (NF, V)
Breakfast Charcuterie & Cheese Selection (GF, NF) +$5 per guest

Main Course | *Select One*

Creamy Scrambled Eggs, Wild Mushrooms, Asparagus (GF, NF, V)
Mini Omelets, Rosemary Ham, Aged Cheddar Cheese,
Roasted Farm Vegetables (GF, NF)
Frittata, Farm Mushroom, Onion, Peppers, Spinach (GF, NF, V)

Starch | *Select One*

Home Fries, Peppers, Onions (DF, NF, P)
Hash Brown Casserole (GF, NF, V)
Southern Style Aged Cheddar Grits (GF, NF, V)

Protein | *Select One*

Applewood Smoked Bacon (DF, GF, NF)
Chicken Apple Sausage (DF, GF, NF)
Pork Sausage Links (DF, GF, NF)
Turkey Bacon (DF, GF, NF)
Grilled Petite Filet (GF, NF) +$12 per guest

Beverages

Chilled Orange Juice
First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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BREAKS



BREAKS

Breaks

COASTAL MEDITERRANEAN BREAK I $45 PER GUEST

Minimum of 20 Guests

Display of Crudites (DF, GF, NF, P), Grilled Pita (DF, NF, P)
Hummus (DF, GF, NF, P), Muhammara (GF, DF, P), Green Goddess Dip (GF, NF, V)
Chilled Chicken Shawarma Skewer, White Garlic Aioli (DF, NF)
Mini Pistachios, Smoked Almonds (GF, DF, P), Spiced Chickpeas (DF, GF, NF, P)
Lemon Shortbread Cookies (NF, V)
Signature Baklava, Pistachio Financier

HIT THE TRAIL I $49 PER GUEST

Build Your Own Trail Mix Bags

Cashews, Almonds, Pecans (DF, GF, P)
Spiced Chickpeas, Pumpkin Seeds (DF, GF, NF, P)
Chocolate Covered Espresso Beans, Yogurt Covered Raisins (GF, NF, V)
Dried Cranberries, Golden Raisins, Dark Chocolate Chips (DF, GF, NF, P)

Super Smoothies and Juices

Mango Explosion: Mango, Pineapple, Oat Milk Smoothie (DF, NF, P)
Revitalize: Apple, Celery, Lemon, Parsley, Ginger (DF, GF, NF, P)
Illuminate: Coconut Water, Carrot, Orange (DF, GF, P)

Accompaniments

Vegetable Crudité, Hummus (DF, GF, NF, P)
House Granola Bites
Power Snack Energy Bites (DF, GF, P)

WHISPER CREEK FARM BEES AND BUTTERFLIES I $45 PER GUEST

Minimum of 20 Guests

Whisper Creek Farm Honey Yogurt Parfait, Berry Compote, Granola (NF, V)
Whipped Ricotta, Honey Comb, Fig, Crostini (NF, V)
Artisan Fruit Skewers (DF, GF, NF, P)
Passionfruit Dip (GF, NF, V)
Blueberry, Butterfly Pea, Yogurt Smoothie Shots (GF, NF, V)
Mango, Pineapple, Oat Milk Smoothie (DF, NF, P)
Orange Blossom Smoothie, Mango, Oat Milk, Orange (DF, NF, P)
House Made Granola Bars
Honey Poppyseed Financier, Chocolate Butterfly
Lemon Blueberry Tart (NF)
Signature Baklava, Pistachio Financier
Honey Luge Display

GRANDE LAKES CARNIVAL BREAK I $43 PER GUEST

Salty Savories

Kettle, Cheddar, Caramel & Seasonal Popcorn Display (GF)
Fair Style Assorted Candied Nuts (GF)
Sweet & Salty Pretzels (DF, P)

Dips

Beer Cheese Dip (NF, V), Cream Cheese Dip (GF, NF, V),
Assorted Mustard (DF, GF, NF, P)

House-Made Lemonade

Traditional & Strawberry (DF, GF, NF, P)

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TAILGATE BREAK I $47 PER GUEST

Mini Angus Burgers, American Cheese, Pickle, Mustard, Potato Bun (NF)
Pimento Grilled Cheese (NF, V)
Boneless Chicken Wings (based on three per guest) (DF, NF)
Ranch (GF, NF, V), BBQ Sauce (DF, GF, NF, P)
Warm House Made Kettle Chips (DF, GF, NF, P)
French Onion Dip (GF, NF, V)
Snickerdoodle Cookies (NF)
Valrhona Chocolate Fudge Brownies (NF)

CANTINA BREAK I $41 PER GUEST

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

THE GLOBAL COOKIE JAR I $41 PER GUEST

Traditional Mexican Biscochitos (NF)
Chocolate Dipped Matcha Cookies (NF)
Vegan Spanish Chocolate Cookies (NF, P)
Almond Italian Biscotti
Chocolate Chip Cookies (NF)
Classic and Chocolate Milk Shooters (NF), Iced Coffee

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BREAKS

Breaks

CREATE YOUR OWN BREAK

Minimum of 20 Guests

Select Two, $36 per guest *Select Three, $44 per guest* *Select Four, $48 per guest*

Yogurt Bar (GF)
Vanilla Greek Yogurt Served In Individual Vessels (GF, NF, V),
Granola (DF, NF, P), Assorted Compotes (DF, GF, NF, P),
Dried Fruits (DF, GF, NF, P) & Nuts (DF, GF, P)

Smoothies
Banana Berry Blast: Banana, Strawberry, Yogurt Smoothie (GF, NF, V)
Mango Explosion: Mango, Pineapple, Oat Milk Smoothie (DF, NF, P)

Market Fruit Skewers (DF, GF, NF, P)
Passionfruit Dip (GF, NF, V)

Sweet & Salty Hot Pretzels
Beer Cheese Dip (NF, V), Cream Cheese Dip (GF, NF, V),
Assorted Mustard (DF, GF, NF, P)

Sea Salt Grilled Pita
Tomato-Basil Dip (DF, GF, NF, P), Tzatziki (GF, NF, V),
Roasted Garlic Hummus (DF, GF, NF, P)

Warm House Made Kettle Chips (DF, GF, NF, P)
Roasted Onion Dip, Blue Cheese Fondue, Avocado Ranch (GF, NF, V)

Selection of Dips & Warm Tortilla Chips (DF, GF, NF, P)
Warm Spinach Artichoke Dip (GF, NF, V),
Roasted Tomato Salsa, Guacamole (DF, GF, NF, P)

Sweets
Valrhona Chocolate Fudge Brownies (NF)
Fresh Tarts & Pies From Around The World
Assorted European Desserts
Coconut Macaroons, Caramels & Pate de Fruits (NF)
Cheerios, Fruit Loops, Rice Krispies & Cocoa Puffs Cereal Treats
Red Velvet, Lemon, Vanilla & Chocolate Cupcakes
Oatmeal Raisin, Chocolate Chips, Peanut Butter & Snickerdoodle Cookies
Artisanal Donuts
Mochi Cakes (DF, GF, NF)

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A LA CARTE

Market Fruits (DF, GF, NF, V) | $25 per guest
Cantaloupe, Honeydew, Pineapple, Watermelon

Yogurt Bar | $19 per guest
Minimum of 20 Guests
Vanilla Greek Yogurt (GF, NF, V), Granola (DF, NF, P), Assorted Compotes,
Dried Fruits, Fresh Berries (DF, GF, NF, P), Assorted Nuts (DF, GF, P)

Build Your Own Trail Mix (DF, GF, V) | $23 per guest
Minimum of 20 Guests
Cashews, Almonds, Pecans (DF, GF, P)
Spiced Chickpeas, Pumpkin Seeds (DF, GF, NF, P)
Chocolate Covered Espresso Beans, Yogurt Covered Raisins (GF, NF, V)
Dried Cranberries, Golden Raisins, Dark Chocolate Chips (DF, GF, NF, P)

Smoothie | $128 per dozen
Banana Berry Blast: Banana, Strawberry, Yogurt Smoothie (GF, NF, V)
Mango Explosion: Mango, Pineapple, Oat Milk Smoothie (DF, NF, P)
Green Machine: Spinach, Kale, Pineapple, Orange, Ginger, Coconut, Avocado
Smoothie (DF, GF, P)

Individual Yogurt (GF, NF) | $10 each

Whole Fruit (DF, GF, NF, V) | $9 each

Artisan Fruit Skewers (DF, GF, NF, P) | $102 per dozen
Passionfruit Dip (GF, NF, V)

Hot Pretzels | $116 per dozen
Assorted Mustard (DF, GF, NF, P)

Sea Salt Grilled Pita (DF, NF, P) | $18 per guest
Tomato Basil Dip (DF, GF, NF, P), Tzatziki (GF, NF, V), Roasted Garlic Hummus (DF, GF, NF, P)

Dips & House Made Chips (DF, GF, NF, P) | $18 per guest
Roasted Onion Dip and Avocado Ranch (GF, NF, V)

Dips & Tortilla Chips (DF, GF, NF, P) | $18 per guest
Roasted Tomato Salsa and Guacamole (DF, GF, NF, P)

Crudites & Dips | $18 per guest
Green Goddess (GF, NF, V) and Garlic Hummus (DF, GF, NF, P)

Deluxe Mixed Nuts (GF, DF) | $78 per pound

Chilled Mini Sandwiches | $145 per dozen
Minimum Two Dozen Per Selection
Italian Charcuterie Wrap, Red Pepper Pesto, Pickled Onions, Arugula (NF)
Truffle Chicken Salad, Almonds, Spinach, Croissant
Smoked Salmon, Dill Cream, Cucumber, Pumpernickel (NF)
Southern Egg Salad Sandwich, Chive Mayonnaise, Soft Roll (NF, V)
German Slider, Beyond Brat Sausage, Dijon, Braised Red Cabbage, Pretzel Bun (DF, NF, P)
Roast Turkey BLT, Bacon Jam, Chipotle Aioli, Sweet Potato Roll (NF)

Warm Signature Sliders | $145 per dozen
Minimum Two Dozen Per Selection
Mini Angus Burgers, Pimento Cheese, Pickle, Mustard (NF)
Medianoche, Salami, Ham, Pickle, Hawaiian Roll, Garlic Mustard Aioli (NF)
Blackened Chicken Slider, Sweet Mustard-BBQ Sauce,
Dill Pickle, Honey Vinegar Slaw (NF)
Veggie Burger Slider, Herb Aioli, Piquillo Peppers, Sourdough Roll (DF, NF, V)

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A production Fee of $350.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Plant Based (Vegan) P | Vegetarian V

BREAKS

Breaks

A LA CARTE

Sweet Selections | $115 per dozen

Gourmet Caramels (GF, NF)
Swiss Tea Cookies Tasting
Selection Chocolate Truffles
Coconut Macaroons (NF)
Chocolate-Covered Pretzel Rods (NF)
Traditional Italian Biscottis
Vegan Chocolate Brownies (NF, P)
Gluten Free Chocolate Fudge Brownies (GF, NF)
Parisian Macarons Selection (GF)
Artisan Chocolate Candy Lion Bites
Assorted Cake Pops
Chocolate Covered Strawberries (NF, GF)
Oatmeal Raisin, Chocolate Chip, Peanut Butter, Chocolate & Snickerdoodle Cookies
Vegan Chocolate Chip Cookies (NF, V)
Red Velvet, Lemon, Vanilla & Chocolate Cupcakes (NF)
Cheerios®, Fruit Loops®, Rice Krispies® & Reese's Puff® Cereal Treats
Classic Sorbet & Ice Cream Bars

Dry Snacks | $12 each

Assorted Candy Bars
Clif Bar
GoMarco Bars
Kashi Bars
Power Bars
Granola Bars
Chips, Popcorn, Pretzels
Terra Gourmet Chips
High Energy Trail Mix
Individual Bags of Roasted Peanuts

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A LA CARTE

Beverages	$182 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 (DF, GF, NF, V)	$142 per gallon
Monday & Saturday	| Lemon, Cucumber & Basil
Tuesday & Sunday	| Strawberry & Thyme
Wednesday	| Watermelon & Mint
Thursday	| Orange & Grapefruit
Friday	| Pineapple & Kiwi

Individual Beverages

Eco Friendly Boxed Still Water	$11 each
Pellegrino Sparkling Water	$11 each
Selection of Coca Cola Products	$11 each
Bubly Flavored Sparkling Water	$11 each
Fiji or Voss Bottled Water	$14 each
Bottled Fruit Juices	$12 each
Gatorade	$12 each
Red Bull	$12 each
Artisanal Sodas	$12 each

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LUNCH



DAY OF THE WEEK

Lunch

If selecting the day of the week offering, the lunch will be priced at $99 per guest.

MONDAY - VIVA LA MEXICO I $111 PER GUEST

Salads

Romaine & Spinach, Chile Pepitas, Cherry Tomato,
Peppers (DF, GF, NF, P), Queso Chihuahua (GF, NF, V), Tortilla Crisps (DF, NF, P),
Chipotle Ranch (GF, NF, V), Jalapeño-Lime Vinaigrette (DF, GF, NF, P)

Charred Corn and Black Bean Salad, Cilantro, Red Onion,
Roasted Poblano, Pico de Gallo, Cumin Vinaigrette (DF, GF, NF, P)

Jicama Salad, Shaved Cabbage, Orange Segment, Cucumber,
Cherry Tomato, Cilantro Vinaigrette (DF, GF, NF, P)

Entrées

Slow Roasted Pork Cochinita Pibil Carnitas and Pickled Red Onions (DF, GF, NF)

Chicken Fajita, Peppers, Onions, Lime, Cilantro (DF, GF, NF)

Vegetarian Fajita, Tofu, Butternut Squash, Mushroom (DF, GF, NF, P)

Flour Tortillas (DF, NF, P), Roasted Salsa (DF, GF, NF, P),
Guacamole (DF, GF, NF, P), Sour Cream (GF, NF, V)

Esquites, Corn, Cotija Cheese, Chile Lime (GF, NF, V)

Mexican Sofrito Rice (DF, GF, NF, P)

Desserts & Beverages

Sweets With A Mexican Flair

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

TUESDAY - MEDITERRANEAN I $111 PER GUEST

Salads

Romaine, Arugula, Cucumber, Cherry Tomato,
Olives, Red Onion (DF, GF, NF, P), Feta (GF, NF, V)

Oregano Vinaigrette (DF, GF, NF, P) and Balsamic Vinaigrette (DF, GF, NF, P)

Orzo Pasta Salad, Pepper, Zucchini, Red Onion,
Basil, White Balsamic Vinaigrette (DF, NF, P)

Chickpea, Roasted Eggplant, Marinated Tomato,
Haloumi, Lemon-Honey Vinaigrette (GF, NF, V)

Entrées

Mediterranean Roasted Chicken, Grilled Lemons, Sauce Vierge (DF, GF, NF)

Seared Salmon, Red Onion, Roasted Tomato Beurre Blanc (GF, NF)

Oregano Roasted Vegetable Medley (DF, GF, NF, P)

Lemon Thyme Roasted Marble Potatoes (DF, GF, NF, P)

Saffron Rice, Toasted Pine Nuts, Raisins, Lemon (DF, GF, P)

Desserts & Beverages

Mediterranean Inspired Sweets

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

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DAY OF THE WEEK

Lunch

If selecting the day of the week offering, the lunch will be priced at $98 per guest.

WEDNESDAY - WINTER PARK BISTRO I $111 PER GUEST

Salads

Mixed Green Salad & Romaine (DF, GF, NF, P)

Chickpeas, Carrots, Cucumber, Cherry Tomato (DF, GF, NF, P)

Crumbled Blue Cheese (GF, NF, V) & Spiced Walnuts (DF, GF, P)

Ranch Dressing (GF, NF, V) and Balsamic Vinaigrette (DF, GF, NF, P)

Pearled Farro, Baby Kale, Marinated Tomato,
Shaved Fennel, White Balsamic Dressing (DF, NF, P)

Broccoli Salad, Grapes, Cranberries,
Candied Walnuts, Cheddar, Greek Yogurt Dressing (GF, V)

Sandwiches

Cold

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

Tuna Salad, Celery, Scallion, Mayonnaise,
Crème Fraîche, Bibb Lettuce, Croissant (NF)

Roast Beef, Smoked Gouda, Pickled Onions,
Arugula, Horseradish, Kaiser Roll (NF)

Hot

Grilled Whisper Creek Farm Vegetable Panini,
Truffle Goat Cheese, Spinach (NF, V)

Sides, Desserts & Beverages

Sea Salt Chips (DF, GF, NF, P)

Grande Lakes Signature Pastries

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

THURSDAY - EVERGLADES PICNIC I $111 PER GUEST

Salads

Field Greens & Kale (DF, GF, NF, P)

Cherry Tomato, Cucumber, Pickled Red Onion (DF, GF, NF, P)

Goat Cheese Crumbles (GF, NF, V) & Toasted Pecans (DF, GF, P)

Blue Cheese Dressing (GF, NF, V) & Citrus Vinaigrette (DF, GF, NF, P)

Watermelon & Tomato Salad, Feta Cheese, Pickled Onions, Mint Vinaigrette (GF, NF, V)

Toasted Couscous Salad, Haricot Vert, Frisée, Radish, Tarragon Dressing (DF, NF, P)

Entrées

Atlantic Salmon, Braised Greens, Bourbon Glaze (DF, GF, NF)

Slow Cooked Chicken Breast, Caramelized Cipollini Onions, Rosemary Jus (DF, GF, NF)

Whisper Creek Farm Honey Roasted Carrots (DF, GF, NF, P)

Cauliflower Gratin, Swiss Cheese, Herb Breadcrumbs (NF, V)

Roasted Country Potatoes & Chives (DF, GF, NF, P)

Desserts & Beverages

Seasonal Country Desserts

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

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DAY OF THE WEEK

Lunch

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FRIDAY - AMALFI COAST I $111 PER GUEST

Salads

Romaine, Radicchio & Mixed Greens (DF, GF, NF, P)

Pepperoncini, Olives (DF, GF, NF, P), Aged Parmesan Cheese (GF, NF, V)

Rosemary Focaccia Croutons (DF, NF, P)

Caesar Dressing (GF, NF) & Lemon Parsley Vinaigrette (DF, GF, NF, P)

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil,
Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt (GF, NF, V)

Farfalle Pasta Salad, Provolone, Roasted Peppers,
Grilled Artichokes, Zucchini, Pesto Vinaigrette (NF, V)

Entrées

Chicken Piccata, Lemon Caper Beurre Blanc (NF)

Roasted Grouper, Sweet Drop Peppers, Fennel Cream (GF, NF)

Roasted Broccolini, Almonds, Cipollini Onions (DF, GF, P)

Penne alla Vodka, Aged Parmesan Cheese, Basil (NF, V)

Garlic Bread Sticks (NF, V)

Desserts & Beverages

Italian Sweets Selection

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

SATURDAY - ORANGE BLOSSOM BBQ I $111 PER GUEST

Salads

Build Your Own Cobb

Chopped Romaine & Arugula (DF, GF, NF, P)

Cherry Tomato, Cucumber (DF, GF, NF, P)

Hard Boiled Egg, Bacon (DF, GF, NF), Blue Cheese Crumbles (GF, NF V)

Avocado Ranch Dressing (GF, NF, V) & Mustard Vinaigrette (DF, GF, NF, P)

Iceberg Wedges & Arugula (DF, GF, NF, P, V)

Creamy Red Skin Potato Salad, Radish, Green Onions

Parsley, Sweet Relish, Tangy Mustard Dressing (DF, GF, NF, V)

Citrus & Fennel Cole Slaw, Pineapple, Cilantro, Orange-Cilantro Vinaigrette (DF, GF, NF, P)

Off The Grill

Spice Rubbed Slow Cooked BBQ Brisket (DF, GF, NF)

Blackened Mahi, Cumin Carrots, Orange Beurre Blanc (GF, NF)

Green Bean Casserole, Sautéed Mushrooms, Fried Onions (NF)

Backyard Baked Beans, Bacon (DF, GF, NF)

Boursin Mashed Potato (GF, NF, V)

Desserts & Beverages

Classic BBQ Favorites

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

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DAY OF THE WEEK

Lunch

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SUNDAY - ASIAN CORNER I $111 PER GUEST

Salads

Mixed Greens (DF, GF, NF, P)

Carrots, Cucumber, Shelled Edamame,
Bell Pepper (DF, GF, NF, P), Crispy Wonton (DF, NF, P)

Roasted Peanuts (DF, GF, P), Sesame Ginger Dressing (DF, GF, NF, P)
and Yuzu Vinaigrette (DF, GF, NF, P)

Soba Noodle Salad, Bok Choy, Chili Crisp, Toasted Sesame Seeds,
Pickled Baby Peppers, Miso Vinaigrette (DF, NF, P)

Spicy Kimchi Slaw, Cucumber, Cilantro, Toasted Almonds (DF, GF, P)

Entrées

Korean Braised Short Rib, Bulgogi Jus, Eggplant (DF, NF)

Miso-Glazed Salmon, Asparagus, Charred Scallion Vinaigrette (DF, GF, NF)

Sweet Potato Noodles, Mushrooms, Carrot, Cabbage, Peppers, Scallions (DF, GF, NF, P)

Vegetable Fried Rice (DF, GF, NF, P)

Broccolini & Roasted Ginger Vinaigrette (DF, GF, NF, P)

Desserts & Beverages

Assortment of Asian-Inspired Sweets

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

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BUFFET ENHANCEMENTS

ENHANCEMENTS

Soup & Rolls | +$8 per guest

Roasted Tomato Soup (GF, NF, V), Brioche Crouton (NF)

Sausage and Lentil Soup (DF, GF, NF)

Chicken Tortilla Soup (DF, GF, NF)

Salad Bar Additions

Sliced Grilled Chicken (DF, GF, NF)
+$12 per guest

Roasted Shrimp (DF, GF, NF, S)
+$15 per guest

Grilled Flank Steak (DF, GF, NF)
+$18 per guest

Entrée Protein Additions | *Includes One Side*

Blackened Chicken, Green Onions, Chicken Jus (DF, GF, NF)
$22 per guest

Petite Beef Filet, Roasted Peppers, Red Wine Jus (DF, GF, NF)
$24 per guest

Roasted Market Fish, Grilled Lemons, Citrus Beurre Blanc (GF, NF)
$24 per guest

Sides | *Select One*

Roasted Seasonal Vegetables (DF, GF, NF, P)

Whipped Potatoes (GF, NF, V)

Roasted Potatoes (DF, GF, NF, V)

Yellow Rice with Peppers, Onions and Herbs (DF, GF, NF, P)

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BAGGED LUNCHES

Lunch

Served in an Eco-Friendly Bag with Bag of Chips or Pretzels, Whole Fruit and Condiments.

BAGGED LUNCHES I $79 PER GUEST

$8 Per Additional Sandwich or Salad Entrée Choice

Sandwiches | *Select Two*

Grilled Seasonal Vegetables, Arugula, Marinated Tomato Hummus, Sliced Mozzarella, Rosemary Focaccia (NF, V)

Roast Beef, Smoked Gouda, Arugula, Horseradish Cream, Kaiser Roll (NF)

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

Roasted Chicken, Tomato, Mustard Aioli, Lettuce, Swiss, Pretzel Bun (NF)

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

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

Accompaniments | *Select One*

Seasonal Fruit Salad (DF, GF, NF, P)

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta, Oregano Vinaigrette (GF, NF, V)

Marinated Tomatoes & Fresh Mozzarella (GF, NF)

Potato Salad, Celery, Apples, Fresh Chive, Apple Cider Vinaigrette (DF, GF, NF, P)

Orecchiette Pasta, Olives, Artichokes, Marinated Tomato Pesto (DF, NF, V)

Desserts | *Select One*

Chocolate Chips Cookie (NF)

Chocolate Fudge Brownie (NF)

Cinnamon Sugar Cookie (NF)

Gourmet Apple Pocket (NF)

Mini Palmiers and Madeleines (NF)

Rice Krispies and Cocoa Puffs Bar (NF)

Gluten-Free Chocolate Cookie (GF, NF)

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Lunch

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

PLATED

THREE COURSE PLATED LUNCH

Select One Salad, Main Plate, Dessert To Serve To All Guests

Starters | *Select One*

Traditional Greek Salad, Romaine Lettuce, Tomatoes,
Cucumber, Red Onions, Green & Black Olives,
Lemon & Parsley Vinaigrette (DF, GF, NF, P)

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

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

Vegetable Tortilla Soup, Corn Salad, Cotija Cheese, Tortilla Crisp (GF, NF, V)

Roasted Tomato Soup, Basil Oil, Herb Focaccia Crouton (NF, V)

Entrées | *Select One*

Roasted Chicken Breast, Honey Glazed Baby Carrots,
Butternut Mousseline, Herbed Grits, Thyme Sauce (GF, NF)
$89 per guest

Pepper Crusted Beef Tenderloin, Boursin Whipped Potato,
Broccolini, Carrot Mousseline, Red Wine Jus (GF, NF)
$92 per guest

Atlantic Salmon, Heirloom Cauliflower,
Sweet Potato Mash, Lemon Honey Glaze (GF, NF)
$84 per guest

Wild Mushroom Risotto, Parmigiano-Reggiano,
Roasted Fennel, Baby Spinach (GF, NF, V)
$80 per guest

Desserts | *Select One*

Tiramisu, Mascarpone Sabayon, Espresso Biscuit, Caramel

New York Cheesecake, Blueberry Compote, Chantilly Cream, Crispy Meringue (NF)

Chocolate Tart, Fresh Raspberries, Vanilla Sauce, Whipped Chocolate Ganache (NF)

Vegan Coconut Chia Seeds Parfait, Fresh Fruits, Omega Crumble (GF, NF, P)

Tres Leches Parfait, Mango and Pineapple Chutney, Toasted Coconut (GF, NF)

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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 I $87 PER GUEST

Salads | *Select One*

Greek Salad, Tomato, Cucumber, Red Onion, Olives,
Feta, Oregano Vinaigrette (GF, NF, V)

Marinated Tomato, Buffalo Mozzarella, Arugula, Basil, Olive Oil, Pepper (GF, NF, V)

Couscous, Fresh Parsley, Mint, Fresh Lemon, Extra Virgin Olive Oil (DF, NF, P)

Spicy Kimchi Slaw, Cucumber, Cilantro, Toasted Almonds (DF, GF, P)

Entrées | *Select One*

Rosemary Chicken Breast, Spanish Rice, Peas, Scallion, Chicken Jus (DF, GF, NF)

Miso Glazed Salmon, Roasted Bok Choy, Ginger, Cilantro, Fried Rice (DF, GF, NF)

Marinated Skirt Steak, Vegetable Stir Fry Noodles, Ginger Teriyaki Sauce (DF, NF)

Desserts | *Select One*

Pecans Tart

Valrhona Chocolate Brownie (NF)

Almond Apples Pain de Gênes

Chocolate Chip Cookie (NF)

COLD BENTO BOX I $84 PER GUEST

Salads | *Select One*

Caesar Salad, Romaine, Parmesan, Crouton (NF)

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta,
Oregano Vinaigrette (GF, NF, V)

Mixed Greens, Cucumber, Cherry Tomato, Sunflower Seeds,
Passion Fruit Dressing (DF, GF, NF, P)

Starch | *Select One*

Potato Salad, Celery, Apples, Fresh Chive, Apple Cider Vinaigrette (DF, GF, NF, P)

Macaroni Salad, Peppers, Onion, Celery, Herb Dressing (DF, NF, V)

Citrus Couscous Salad, Roasted Peppers, Cucumber, Fresh Herbs, Lemon Oil (DF, NF, P)

Wraps | *Select One*

Teriyaki Chicken, Romaine Lettuce, Peppers, Carrots, Peanut Sauce, Flour Wrap (DF)

Turkey, Bacon, Swiss, Tomato, Bibb Lettuce, Pesto Mayonnaise, Spinach Wrap (NF)

Roast Beef, Caramelized Onion, Cheddar, BBQ Sauce, Tomato Wrap (NF)

Grilled Vegetables, Marinated Tomato, Arugula, Pesto Hummus, Flour Wrap (NF, V)

Desserts | *Select One*

Raspberry Tart (NF)

Chocolate Crunch Cake

Pastel de Nata (NF)

New York Cheesecake (NF)

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BENTO BOXES

Lunch

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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

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RECEPTION



COLD SELECTIONS

Reception

Seafood Raw Bar | $13 per piece
Minimum of 25 Pieces Per Order
Snow Crab Claw (DF, GF, NF, S) & Cognac Sauce (DF, GF, NF)

Iced Gulf Shrimp (DF, GF, NF, S) & Lemon Caper Remoulade (DF, GF, NF)

Shucked Oysters (DF, GF, NF, S) & Verjus Mignonette (DF, GF, NF, S)

Accompaniments | Lemon Wedges, Kimchi Cocktail Sauce, Tabasco (DF, GF, NF, V)

ENHANCEMENT
Customized Ice Sculpture Starting At $900 Per Ice Block (DF, GF, NF, V)
Please consult with your Meetings & Special Events Manager at least two weeks in advance

Sushi Station (GF, S) | $14 per piece
Minimum of 25 Pieces Per Order
Assorted Rolls & Maki (DF, NF)

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

Thai Lettuce Wrap Station | $42 per guest
Minimum of 20 Guests
Basil Pork (DF, NF)

Thai Chicken, Shallot (DF, NF)

Lettuce Cups, Cabbage, Cucumber, Carrot, Lime,
Mint, Cilantro (DF, GF, NF, P), Peanuts (DF, GF, P)

Sweet Soy (DF, NF, P), Chili Crisp (DF, NF, P)

Cured and Cultured | $40 per guest
Minimum of 20 Guests
Assortment of European & Artisan American Farm Cheeses & Meats (GF, NF)

Fresh & Dried Fruits, Local Jams, Marmalades (DF, GF, NF, P)

Whisper Creek Farm Honeycomb (DF, GF, NF, P)

Quince Paste, Mustards, Olives (DF, GF, NF, P)

Assorted Nuts (DF, GF, P)

European Crackers & Grilled Artisan Breads

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Reception

Artisanal Fromage Display | $44 per guest
Minimum of 20 Guests
Assortment of European & Artisan American Farm Cheeses (GF, NF, V)

Fresh & Dried Fruits, Local Jams, Marmalades (DF, GF, NF, P)

Whisper Creek Farm Honeycomb (DF, GF, NF, V)

Quince Paste, Mustards, Olives (DF, GF, NF, P)

Assorted Nuts (DF, GF, P)

European Crackers & Grilled Artisan Breads

Antipasti Display | $44 per guest
Minimum of 20 Guests
Hummus, Marinated Tomato Basil Tapenade,
Baba Ganoush (DF, GF, NF, P)

Pita Chips, Crostini, Grilled Artisan Breads (DF, NF, P)

Marinated Olives, Roasted Peppers,
Grilled Zucchini, Balsamic Onions (DF, GF, NF, P)

Marinated Eggplant & Braised Fennel (DF, GF, NF, V)

Grilled Portobello With Herbs & Olive Oil (DF, GF, NF, V)

Artichokes, Asparagus (DF, GF, NF, V)

Salad Station
Minimum of 20 Guests
Buffet Style
Select Two, $36 per guest Select Three, $40 per guest

Individual Vessels Display
Select Two, $38 per guest Select Three, $42 per guest

Baby Gem Lettuce, Arugula, Pecorino, Pickled Craisins,
Radish, Lemon Vinaigrette (GF, NF, V)

Italian Chopped Salad, Romaine, Radicchio, Salami,
Pepperoncini, Provolone, Cherry Tomatoes, Red Wine Vinaigrette (GF, NF)

Quinoa, Baby Spinach, Dried Fruits, Spiced Pecans, Citrus Vinaigrette (DF, GF, P)

COLD SELECTIONS

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Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Plant Based (Vegan) P | Vegetarian V

HOT SELECTIONS

Reception

Italian Station
Minimum of 50 Guests
Select Two, $49 per guest Select Three, $51 per guest

Risotto

Braised Short Rib Risotto & Dry Aged Parmesan Cheese (GF, NF)

Gulf Shrimp Risotto, Saffron Broth, Torn Burrata (GF, NF, S)

Wild Mushroom & Truffle Risotto (GF, NF, V)

Pasta

Ricotta & Spinach Ravioli, Bolognese Sauce, Mozzarella (NF)

Penne Pasta, Garden Vegetables, Marinara, Fresh Basil (DF, NF, P)

Orecchiette with Sausage, Fennel, Broccolini,
Garlic Confit, Parmesan Cream (NF)

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

Accompaniments

Garlic Bread (NF, V) & Aged Parmesan Cheese (GF, NF, V)

ENHANCEMENTS

Add Chicken (DF, GF, NF)	+$12 per guest
Add Shrimp (DF, GF, NF, S)	+$16 per guest

Mac & Cheese Bar | $52 per guest
Minimum of 50 Guests
Traditional Elbow Macaroni & Cheddar Cheese Sauce (NF, V)

Penne & Spicy Arrabbiata Sauce (DF, NF, P)

Bacon Lardons (DF, GF, NF), Buffalo Chicken (DF, GF, NF)

Aged Parmesan Cheese, Mozzarella Cheese (GF, NF, V)

Garlic Breadcrumbs & Fried Onions (DF, NF, V)

Local Florida Hot Sauces

Mills 50 Dim Sum | $41 per guest
Minimum of 50 Guests, Served In Bamboo Steamers
Chicken Lemon Grass Pot Sticker (DF, NF)

Pork Dumpling (DF, NF)

Vegetable Spring Rolls (DF, NF, P)

Chilled Dandan Noodles, Sichuan Sauce, Sesame, Green Onions, Peanuts (DF, P)

Shrimp Toast (NF, S)

Chili Crisp (DF, NF, P)

Thai Dipping Sauce (DF, GF, NF, P)

Black Garlic Ponzu (DF, NF, P)

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HOT SELECTIONS

Taste of Bombay | $44 per guest
Minimum of 50 Guests
Tandoori Chicken Tikka Stir-Fry, Peppers, Red Onions, Cilantro (GF, NF)

Paneer Tikka Masala (GF, NF, V), Cumin Basmati Rice (DF, GF, NF, P), Cucumber Raita (GF, NF, V)

Warm Naan (NF, V)

Curried Cauliflower Salad, Chickpea, Haricot Vert, Cashew, Carrot, Mint, Cilantro Lemon Masala Vinaigrette (DF, GF, P)

Food Truck Sliders
Minimum Two Dozen Per Selection
Angus Beef Slider | $222 per dozen
Pimento Cheese, Pickle, Mustard, Potato Bun (NF)

Pulled Pork Slider | $218 per dozen
Carolina Gold BBQ Sauce, Pickle Slaw (NF)

Plant-Based Veggie Burger Slider | $215 per dozen
Herb Aioli, Piquillo Peppers, Sourdough Bun (NF, V)

Accompaniments: Ranch Chips (GF, NF, V) & BBQ Spiced Chips (DF, GF, NF, P)

Tacos al Trompo | $49 per guest
Minimum of 50 Guests
**Optional Vertical Grill Carving Requires Station Attendant, $350 Plus Tax Per Attendant*
Al Pastor Pork, Grilled Pineapple (DF, GF, NF)

Barbacoa Beef, Red Onion (DF, GF, NF)

Chile Lime Mahi Mahi, Grilled Peppers (DF, GF, NF)

Flour Tortillas (DF, NF, V), Tomato, Shaved Lettuce, House Salsa, Guacamole, Cilantro, Julienne Red Onions, Lime Wedges (DF, GF, NF, P)

Shredded Chihuahua Cheese, Sour Cream (GF, NF, V)

Flatbread Station | $45 per guest
Minimum of 50 guests
Pepperoni and Italian Sausage with Mozzarella and Marinara (NF)

Roasted Mushroom White Pizza, Pecorino Sauce (NF, V)

Margherita with Marinated Tomato, Buffalo Mozzarella, Marinara, Basil Pesto (NF, V)

ENHANCEMENT
Pizza Oven Action Station* +$12 per guest
Available for Outdoor Events Only, Requires Station Attendant at $350 plus tax per attendant

Shawarma | $47 per guest
Minimum of 50 guests
**Optional Vertical Shawarma Broiler Carving Requires Station Attendant, $350 Plus Tax Per Attendant*
Marinated Beef Shawarma (DF, GF, NF)

Slow-Roasted Spiced Chicken (DF, GF, NF)

Classic Falafel (DF, GF, NF, P)

Warm Naan Wraps (NF, V)

Guests Choice of Toppings

Lettuce, Tomato, Cucumber (DF, GF, NF, P)

Pickled Onions, Tahini Sauce (DF, GF, NF, P)

White Garlic Sauce (DF, GF, NF, V), Tzatziki Sauce (GF, NF, V)

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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 $350 per attendant.

Herb Roasted Beef Tenderloin (DF, GF, NF) | $40 per guest
Ordered In Increments of 15
Creamed Horseradish (GF, NF) & Port Wine Sauce (DF, GF, NF)

Beef Prime Rib, Garlic & Herb Crust (DF, GF, NF) | $52 per guest
Ordered In Increments of 30
Creamed Horseradish (GF, NF) & Red Wine Jus (DF, GF, NF)

Roasted New York Strip Loin (DF, GF, NF) | $28 per guest
Ordered In Increments of 25
Peppercorn Au Poivre Sauce (GF, NF) & Creamed Horseradish (GF, NF)

"Smokin' Maggie's" Beef Brisket (DF, GF, NF) | $28 per guest
Ordered In Increments of 25
House BBQ Sauce (DF, GF, NF, V)

Roasted Whole Steamship of Beef (DF, GF, NF) | $20 per guest
Ordered In Increments of 125
Rosemary Sauce (DF, GF, NF) & Creamed Horseradish (GF, NF)

Steak Tomahawk (DF, GF, NF) | $56 per guest
Ordered In Increments of 6
Chimichurri Rojo Sauce (DF, GF, NF, V)

Herb & Grainy Mustard Crusted Colorado Rack of Lamb (DF, GF, NF) | $40 per guest
Ordered In Increments of 8
Mint Jelly (DF, GF, NF, V) & Thyme Jus (DF, GF, NF)

Citrus Marinated Whole Turkey (GF, NF) | $26 per guest
Ordered In Increments of 25
Cranberry Relish (DF, GF, NF, V) & Sage Gravy (NF)

Bourbon-Orange Glazed Ham (GF, NF) | $26 per guest
Ordered In Increments of 25
Chow Chow (DF, GF, NF, V) & Calvados Sauce (GF, NF)

Bacon Wrapped Pork Loin (DF, GF, NF) | $24 per guest
Ordered In Increments of 25
Cider Jus (DF, GF, NF)

Roasted Mahi Mahi (DF, GF, NF) | $26 per guest
Ordered In Increments of 25
Tropical Salsa (DF, GF, NF, V)

Citrus Cedar Plank Salmon (NF) | $26 per guest
Ordered In Increments of 20
Lime Tartar Sauce (DF, GF, NF) & Lemon-Dill Beurre Blanc (GF, NF)

Roasted Grouper With Fresh Citrus (DF, GF, NF) | $28 per guest
Ordered In Increments of 25
Orange Ginger Beurre Blanc (GF, NF)

Side Enhancements | +$10 per guest
Roasted Garlic Whipped Potatoes (GF, NF, V)
Seasonal Vegetable Medley (DF GF, NF, P)
Aged Cheddar Stone Grits (GF, NF, V)

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HORS D'OEUVRES

Reception
Minimum two dozen per selection.

Cold Selections | $162 per dozen

Minimum Two Dozen Per Selection

Deviled Farm Egg & Pickled Mustard Seeds (DF, GF, NF, V)

Roasted Cauliflower Bruschetta, Tomato Jam, Baby Pepper (DF, NF, P)

Pepper Rubbed Steak, Horseradish Cream, Pickled Beets, Mushroom Jam (NF)

Smoked Salmon on Blinis, Creme Fraîche, Caviar, Dill (NF)

Ahi Tuna Tataki, Mango Gel, Wasabi Crumble (DF, NF)

Citrus Marinated Shrimp, Kimchi Cocktail Sauce (DF, GF, NF, S)

Lobster Toast, Lemon Cream, Dill (NF, S)

Brie, Fig Spread, Pear, Fruit Bread Crostini (V)

Hamachi Crudo, Ponzu, Cucumber, Crispy Garlic (DF, GF, NF)

Caprese Skewer with Pesto (GF, NF, V)

Lamb Crostini, Ras El Hanout, Black Garlic Aioli, Beech Mushrooms (DF, NF)

Hearts of Palm, Compressed Strawberry, Mango Gel, Marcona Almonds (DF, GF, P)

Hot Selections | $162 per dozen

Minimum Two Dozen Per Selection

Lump Crab Cake & Confit Tomato Aioli (DF, NF, S)

Tequeño & Cilantro Crema (NF, V)

Lobster Mac and Cheese Croquettes (NF, S)

Lamb Chop & Harissa Aioli (DF, GF, NF)

Jerk Chicken Skewer and Mango Papaya Sauce (DF, GF, NF)

Chicken Empanada with Smoky Plantain Crema (NF)

Mini Beef Wellington and Horseradish Cream (NF)

Frank En Croute with Sweet Mustard Aioli (NF)

Coconut Shrimp and Sweet Chili Kaffir Lime Dip (DF, S)

Wild Mushroom Tartlet & Boursin Cheese (NF)

Fried Vegetable Spring Roll with Thai Chili Sauce (DF, NF, P)

Buffalo Chicken Springroll (NF) Blue Cheese Dip (GF, NF, V)

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SWEET ENDINGS

Reception

Passed Desserts | $129 per dozen
Minimum Two Dozen Per Selection
Assortment of Chocolate Bonbons (GF)

Lemon Raspberry Tarts (NF)

Classic Opera Cakes

Assorted Cake Pops

Selection of Individual Mini Desserts

Petite Tiramisu Shots

Chocolate Covered Strawberries (GF, NF)

Medley of Parisian Macarons (GF)

Selection of Dessert Shots

Pastry Action Stations* | $29 per guest
Minimum of 50 Guests
Pastry Chef Attendant Required at $350 Plus Tax Per Attendant
Liege Waffle a la Mode (NF)
Warm Belgian Waffle, Chantilly Cream, Chocolate Sauce, Vanilla Ice Cream

Ice Cream Soda Floats (GF, NF)
Root Beer, Coca-Cola, Orange, Cream Soda, and Dr Pepper Sodas,
Vanilla and Chocolate Ice Creams, Peach Sorbet

Cherries Jubilee
Flambéed Cherries, Angel Food Cake, Apricot Sorbet

Chocolate Lava Cake (NF)
Braised Pineapple, Coconut Sorbet, Chocolate Sabayon

Signature Fried Cheesecakes (NF)
Berries Compote, Birthday Cake Ice Cream

Bananas Foster (NF)
Caramelized Bananas, Hummingbird Cake, Tropical Fruits Sorbet

Ice Creams, Gelatos and Sorbets Station
Ice Creams (GF, NF), Gelatos (GF, NF), and Sorbets (GF, NF, V),
Assortment of Toppings, Fresh Berries and Sauces (GF, NF)

Chocolate Tart
Toasted Marshmallow Meringue, Mint Chocolate Chip Ice Cream

Build a Cupcake Couture
Assortments of Frosted Cupcakes and Assorted Toppings to Include:
Sprinkles, Maraschino Cherries, Raspberries, Coconut Shavings,
Mini Marshmallows, Mini M&M's (NF)

Mochi Cakes a La Mode (GF, NF)
Mochi Cake, Mango Coulis, Roasted Pineapple, Ube Ice Cream (NF, GF)

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DINNER



BUFFET

Dinner

LOW COUNTRY BBQ I $180 PER GUEST

Soup

Florida Gumbo with Shrimp, Chicken & Andouille Sausage (NF, S)

Salads

Kale, Spinach Salad, Quinoa, Raisins, Pecans, Apple, Herb Vinaigrette (DF, GF, P)

Honey & Vinegar Coleslaw (DF, GF, NF, P)

Green Goddess Potato Salad, Haricot Vert, English Peas (GF, NF, V)

Watermelon Salad, Mint, Feta Cheese, Citrus Vinaigrette (GF, NF, V)

Low Country Favorites

Parker House Rolls

Blackened Chicken (DF, GF, NF) & Alabama White BBQ (DF, GF, NF, V)

Smoked Beef Brisket (DF, GF, NF)

House Made BBQ (DF, GF, NF, P) & Local Florida Hot Sauces

Carolina Gold BBQ Glazed Salmon, Southern Chow Chow (DF, GF, NF)

Three Sisters Corn Succotash (DF, GF, NF, P)

Pimento Mac & Cheese (NF, V)

Roasted Brussel Sprouts, Georgia Pecans, Dried Cranberries (DF, GF, P)

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 $350 Plus Tax Per Attendant*

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

FIRST COAST FAVORITES I $189 PER GUEST

Soup

Corn Chowder (GF, NF, V)

Salads

Baby Greens (DF, GF, NF, P)

Mango, Cherry Tomato, Cucumber, Pickled Peppers (DF, GF, NF, P)

Jalapeño Lime Vinaigrette (DF, GF, NF, P) & Passion Fruit Dressing (DF, GF, NF, P)

Spiced Shrimp, Roasted Pumpkin & Black Bean Salad, Roasted Peppers (DF, GF, NF, S)

Southern Slaw, Red Onion, Celery, Black Pepper Mayo (DF, GF, NF, V)

Grilled Chicken & Charred Pineapple Salad, Scallion, Thyme Vinaigrette (DF, GF, NF)

Hot Selections

Artisan Rolls & Butter

Seared Mahi-Mahi & Tropical Citrus Salsa (DF, GF, NF)

Dark and Stormy Braised Beef Short Ribs, Baby Carrots (DF, GF, NF)

Citrus Brined Chicken, Mojo Verde, Red Onion, Scallion (DF, GF, NF)

Cuban Black Beans and Rice (DF, GF, NF, P)

Rasta Pasta, Penne, Sweet Peppers and Onions, Spicy Jerk Cream Sauce (NF, V)

Roasted Root Vegetables (DF, GF, NF, P)

Desserts & Beverages

Caribbean Sweet Treasures of the Season

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

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AN EVENING IN TUSCANY | $198 PER GUEST

Soup

Italian Lentil Soup, Sausage, Tuscan Kale (DF, GF, NF)

Cold Selections

Farm Fresh Baby Lettuces (DF, GF, NF, P)

Cherry Tomato, Carrot, Cucumber (DF, GF, NF, P), Feta Cheese (GF, NF, V)

Lemon Parmesan Dressing (GF, NF, V)

Balsamic Vinaigrette (DF, GF, NF, P)

Heirloom Tomato, Basil, Baby Mozzarella, Balsamic Glaze (GF, NF, V)

Cheese Tortellini Salad, Garden Tomatoes, Spinach, Salami, Garlic Herb Vinaigrette (NF)

Tuscan White Bean Salad, Cucumber, Red Onion, Heirloom Cauliflower, Italian Dressing (DF, GF, NF, P)

Hot Selections

Artisan Rolls & Butter

Florentine Marinated Flank Steak, Peppers, Onions, Kale (DF, GF, NF)

Italian Salsa Verde (DF, GF, NF, P)

Herb Roasted Chicken, Shaved Fennel and Orange (DF, GF, NF)

Citrus Roasted Snapper, Garden Herbs, Lemon Butter Sauce (GF, NF)

Campanelle Pasta Alfredo, Shrimp, English Peas (NF, S)

Rosemary Roasted Vegetables (DF, GF, NF, P)

Desserts & Beverages

Tasting of Italian-Inspired Sweets

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

MIAMI SUNSET | $210 PER GUEST

Soup

Chicken Tortilla Soup (DF, GF, NF)

Tortilla Crisps (DF, NF)

Cold Selections

Seasonal Salad Greens (DF, GF, NF, P)

Tomato, Peppers, Onions, Radish, Corn (DF, GF, NF, P), Chihuahua Cheese (GF, NF, V), Pumpkin Seeds (DF, GF, NF, P)

Mojito Vinaigrette and Chili Orange Dressing (DF, GF, NF, P)

Roasted Shrimp, Corn, Cherry Tomatoes, Arugula, Lime Vinaigrette (DF, GF, NF, S)

Tequila-Marinated Melon Salad with Tajin, Mango, Pickled Peppers (DF, GF, NF, P)

Hot Selections

Artisan Rolls & Butter

Seared Mahi with Black Bean Salsa and Lime Butter (GF, NF)

Chile Lime Chicken, Chicken Jus, Fresh Citrus (DF, GF, NF)

Slow Roasted Pork Loin with Smoky Plantain Crema (GF, NF)

Yellow Rice with Peppers, Onions and Herbs (DF, GF, NF, P)

Creamy Garlic Baby Potatoes, Marinated Tomatoes, Manchego Cream (GF, NF, V)

Adobo Spiced Cauliflower, Broccoli, Squash (DF, GF, NF, P)

Desserts & Beverages

Chef's Selection of Latin-Inspired Treats

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

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BUFFET

Dinner

THE CHAIRMAN'S RESERVE I $228 PER GUEST

Soup

French Onion Soup (DF, GF, NF) & Parmesan Herb Crostini (NF)

Salads

Traditional Wedge Salad, Iceberg, Tomato, Pickled Red Onions (DF, GF, NF, P), Bacon (DF, GF, NF), Blue Cheese Crumbles (GF, NF, V), Ranch Dressing (GF, NF, V), Balsamic Vinaigrette (DF, GF, NF, P)

Marinated Kale Salad, Parmigiano-Reggiano, Truffle Lemon Vinaigrette (GF, NF, V)

Green Bean Salad, Buttermilk Ranch, Smoky Bacon, Baby Tomatoes, Chopped Egg (GF, NF)

Roasted Cauliflower, Broccoli, Red Onion, Lemon Parsley Vinaigrette (DF, GF, NF, P)

Hot Selections

Grilled Beef Tenderloin, Port Wine Jus (DF, GF, NF), Horseradish Cream (GF, NF, V)

Roasted Chicken Breast, Wild Mushrooms, Madeira Cream Sauce (GF, NF)

Grilled Lobster Tails *(Based on one per guest, additional at $240 per dozen)* (DF, GF, NF, S)

Drawn Butter (GF, NF) & Lemon Wedges (DF, GF, NF, V)

Pan Seared Salmon, Asparagus, Lemon Honey Glaze (DF, GF, NF)

Bourbon Honey Glazed Baby Carrots (DF, GF, NF, P)

Truffle Mashed Potatoes (GF, NF, V)

Desserts & Beverages

American Classic Sweets

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

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PLATED

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 | $25 PER GUEST

Select One

Hot

Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds (NF, V)

Roasted Tomato Bisque, Lemon Ricotta, Mini Grilled Cheese, Basil (NF, V)

Potato Leek Soup, Caramelized Onion Crema, Bacon (GF, NF)

Lobster Bisque, Crème Fraîche, Lobster & Fresh Herb Salad (GF, NF, S)
+$5 per guest

SALAD COURSE | $30 PER GUEST

Select One

Compressed Watermelon, Arugula, Fennel, Cucumber Ribbons,
Radish, Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette (GF, NF, V)

Iceberg Wedge Salad, Rogue Smoky Blue, Bacon Lardons,
Vine Ripened Baby Tomatoes, Pickled Red Onion, Dill Ranch (GF, NF)

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

Spiced Poached Pear, Olive Oil Goat Cheese, Mint Chutney,
Petite Lettuce Micro Herbs, White Balsamic Vinaigrette (GF, NF, V)

Ruby Garden Salad, Watercress, Grapefruit, Goat Cheese,
Focaccia Croutons, Pistachio, Raspberry Vinaigrette (V)

APPETIZER ENHANCEMENTS

Select One

Wild Mushroom, Green Pea Risotto, Lemon Ricotta (GF, NF, V)
$24 per guest

Seared Scallops, Brown Butter Balsamic Vinaigrette, Parsnip Puree (GF, NF, S)
$33 per guest

Burrata, Heirloom Tomato, Green Goddess, Pea Tendrils (GF, NF, V)
$24 per guest

Chilled Lobster Tail, Saffron Broth, Purple Potato (DF, GF, NF, S)
$38 per guest

INTERMEZZO | $12 PER GUEST

Select One

Small Scoop Palette-Cleanser Served In A Chilled Glass

Peach-Sorbet (GF, NF)

Grapefruit-Sorbet (GF, NF)

Green Apple-Sorbet (GF, NF)

Lemon-Lime-Sorbet (GF, NF)

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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.

PLATED

ENTRÉES

Select One

Poultry

Seared Chicken Breast, Vanilla Sunchoke Puree,
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Madeira Jus (GF, NF)
$117 per guest

Citrus Brined Chicken Breast, Sweet Corn & Basil Risotto,
Carrot Mousseline, Roasted Chicken Jus (GF, NF)
$117 per guest

Beef

Braised Short Rib, Celery Root Puree, Rosemary Grits,
Roasted Whisper Creek Farm Carrot, Red Wine Sauce (GF, NF)
$116 per guest

Grilled New York Strip Loin, Herb Dressed Broccolini,
Gremolata Polenta, Cabernet Jus (GF, NF)
$118 per guest

Grilled Tenderloin, Truffle Whipped Potato,
Creamy Butternut, Red Wine Sauce (GF, NF)
$145 per guest

Seafood

Pan Seared Salmon, Parsnip Puree, Mascarpone & Herb Polenta,
Baby Bok Choy (GF, NF)
$101 per guest

Roasted Grouper, Creamed Leek, Haricots Verts, Fennel Sauce (NF)
$112 per guest

Duets

Braised Short Rib & Seared Salmon, Asiago Polenta,
Roasted Carrot, Black Garlic Jus, Beurre Blanc (GF, NF)
$134 per guest

Roasted Jumbo Shrimp & Grilled Beef Tenderloin,
Lemon Polenta, Murasaki Sweet Potato, Asparagus,
Beurre Monté, Red Wine Sauce (GF, NF, S)
$138 per guest

Beef Tenderloin & Roasted Grouper, Wild Mushroom Risotto,
Carrot Mousseline, Citrus Beurre Blanc, Port Wine Jus (GF, NF)
$145 per guest

Poached Lobster & Beef Medallion, Potato Royale,
Smoked Corn Puree, Bordelaise Jus, Lobster Sauce (GF, NF, S)
$168 per guest

Vegan

Creamy Butternut Squash Risotto, Petite Squash,
Toasted Pepitas, Extra Virgin Olive Oil (DF, GF, NF, P)
$101 per guest

Chickpea Ragu, Roasted Cauliflower, Vegan Chorizo (DF, GF, NF, P)
$101 per guest

Maitake Mushroom, Preserved Lemon Gremolata, Braised Cabbage,
French Lentils (DF, GF, NF, P)
$101 per guest

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PLATED

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 I $29 PER GUEST

Select One

Lemon Meringue Tart, Apricot Coulis,
Grapefruits Gel, Toasted Meringue, Raspberries (NF)

Chocolate and Praliné Crunch Cake,
Soft Brownie, Chocolate Fudge, Light Dark Chocolate Mousse

Vegan Coconut Chia Seeds Parfait,
Fresh Fruits, Coconut Gel (GF, NF, P)

Passion Fruit Cheesecake, Braised Mangoes,
Tropical Coulis, Coconut Macaroon (NF)

Orange Madeleine Napoleon Cake, Lime and Coconut Rum
Parfait, Vanilla Whipped Ganache, Roasted Pineapple (GF, NF)

Grand Cru Chocolate Essay, Crunch Cake, Truffle, Macaron, Almond
+$4 per guest additional

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 plus $12++ per guest for the entire guarantee
- Three selections, the highest price prevails plus $18++ per guest for the entire guarantee
- 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 $350.00 plus tax will be charged for guarantees under 50 guests.

Dairy Free DF | Gluten Free GF | Nut Free NF | Contains Shellfish S | Plant Based (Vegan) P | Vegetarian V

KIDS BUFFET

Dinner
3-12 years old. Minimum 20 children.

RITZ KIDS I $64 PER CHILD

Macaroni & Cheese (NF, V)

Margherita Pizza (NF, V)

Hot Dogs (DF, NF)

Grilled Chicken Breast (DF, GF, NF)

Mashed Potatoes (GF, NF, V)

Steamed Broccoli (DF, GF, NF, P)

Cupcakes

Strawberry Salad

Juice Box

TADPOLE I $54 PER CHILD

Mini Hamburgers (NF)

Chicken Fingers (NF)

Penne Butter Pasta (NF, V)

Steamed Carrots & Green Beans (DF, GF, NF, P)

Cookies & Brownies (NF)

Juice Box

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BAR



WINE

Bar

CHAMPAGNE/SPARKLING

Sparkling, Mumm Napa, Brut, Napa Valley	$79
Sparkling, Moet & Chandon Imperial, Epernay, France	$173
Sparkling, Prosecco, Avissi	$73
Champagne, Nicolas Feuillatte, Brut, "Blue Label", France	$132
Taittinger Brut "La Française", NV Champagne, France	$201
Veuve Clicquot, "Yellow Label", NV, Reims	$184
Schramsberg Vineyards "Mirabelle", Brut, California	$118

WHITE WINES

Pinot Grigio, Pighin, Friuli-Venezia Giulia	$73
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	$78
Sauvignon Blanc, Grove Mill	$82
Sauvignon Blanc, Silverado	$91
Sancerre, Fouassier	$102
Chardonnay, Banshee	$78
Chardonnay, Chalk Hill	$82
Chardonnay, Ferrari-Carano	$91
Chardonnay, Neyers 304, Carneros	$87
Chardonnay, Flowers, Sonoma Coast	$115

ROSÉ WINES

Chateau d'Esclans "Whispering Angel", Cotes de Provence	$97
Rosé, Banshee	$78
Rosé Bieler, Cuvée Sabine, Coteaux d'Aix-en-Provence	$79

RED WINES

Pinot Noir, Banshee	$77
Pinot Noir, Belle Glos, Central Coast	$92
Pinot Noir, Bouchard Aîné & Fils, Bourgogne Rouge, Burgundy, France	$93
Merlot, Duckhorn Vineyards, Napa Valley	$134
Cabernet Sauvignon, Banshee	$78
Cabernet Sauvignon, Roth	$82
Cabernet Sauvignon, Ferrari-Carano	$91
Cabernet Sauvignon, Quattro Theory, Napa Valley	$143
Blend, The Prisoner, Napa Valley	$174
Blend, Cline Cashmere	$78

NON-ALCOHOLIC

Sauvignon Blanc, Seaglass	$74
Cabernet Sauvignon, Luminara	$78
Sparkling Wine, Lyre's Brut	$74

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BAR SELECTIONS

Bar

All bars require a bartender (one per 75 guests) at $350++ per bartender for a maximum 3 hours ($55 per additional hour). Cash Bars will require a separate cashier for the same pricing guidelines.

PREMIUM

Wheatley Vodka
Captain Morgan Silver Rum
Johnny Walker Red Label Blended Scotch
Tanqueray Gin
Jack Daniels Bourbon
Espolon Silver Tequila
Courvoisier VS Cognac
Banshee Sauvignon Blanc, Sonoma County
Banshee Chardonnay, Sonoma County
Banshee Cabernet, Sonoma County
Domestic & Import Beers

One Hour	$49 per guest
Two Hours	$69 per guest
Three Hours	$85 per guest
Four Hours	$103 per guest
Five Hours	$121 per guest
A La Carte	$21 per drink

LUXURY

Tito's Vodka
Captain Morgan Spiced Rum
Glenfiddich 12 Year Scotch
Bombay Sapphire Gin
Maker's Mark Bourbon
Herradura Reposado Tequila
Courvoisier VSOP Cognac
Grove Mill Sauvignon Blanc, Marlborough New Zealand
Chalk Hill Chardonnay, Russian River
Roth Cabernet Sauvignon, Alexander Valley
Domestic & Import Beers

One Hour	$53 per guest
Two Hours	$73 per guest
Three Hours	$94 per guest
Four Hours	$115 per guest
Five Hours	$136 per guest
A La Carte	$23 per drink

ULTRA-LUXURY

Ketel One Vodka
Ron Zacapa Rum
Johnny Walker Black Blended Scotch
Hendrick's Gin
Woodford Reserve Bourbon
Casamigos Blanco Tequila
Courvoisier VSOP Cognac
Silverado Sauvignon Blanc, Yountville
Ferrari Carano Chardonnay, Sonoma County
Ferrari Carano Cabernet Sauvignon, Sonoma County
Domestic & Import Beers

One Hour	$57 per guest
Two Hours	$80 per guest
Three Hours	$103 per guest
Four Hours	$126 per guest
Five Hours	$149 per guest
A La Carte	$25 per drink

BEER & WINE

One Hour	$46 per guest
Two Hours	$53 per guest
Three Hours	$79 per guest
Four Hours	$94 per guest
Five Hours	$108 per guest

NON-ALCOHOLIC & SPECIALTY

Heineken 0.0, Red Bull, Fever Tree

One Hour	$18 per guest
Two Hours	$26 per guest
Three Hours	$36 per guest
Four Hours	$46 per guest
Five Hours	$57 per guest

NON-ALCOHOLIC COCKTAILS

Lyres Non-Alcoholic Cocktails $14 per drink

DOMESTIC BEERS

Budweiser, Bud Light, Coors Lite, Michelob Ultra
A La Carte $16 per drink

CRAFT, IMPORTED & SPECIALTY BEERS

Corona, Stella Artois, Samuel Adams Seasonal, Surplus, IPA
A La Carte $18 per drink

SOFT DRINKS

Coca-Cola Soft Drinks, Ritz-Carlton Bottled Waters, Bubly, Pellegrino
A La Carte $11 each

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SPECIALTY

Curated Cocktails & Specialty Bars

GUEST TO PAY & HOURLY LIQUOR BARS

Guest To Pay Bar

Require a separate cashier for the same pricing guidelines. Minimum cash bar sales of $500 per bar must be achieved. Bars require a cashier for $350 with a three-hour minimum. Additional hours are $55 per hour.

Premium Cocktails	$21 per drink
Luxury Cocktails	$23 per drink
Ultra-Luxury Cocktails	$25 per drink
Lyre's Non-Alcoholic Cocktails	$14 per drink
Select Cordial	$20-40 per drink
Sparkling Wine	$25 per glass
Craft Beer	$19 per bottle
Imported Beer	$18 per bottle
Domestic Beer	$16 per bottle
Mineral Water	$12 per glass
Soft Drinks	$11 per glass

Hourly Liquor Bar

Pricing Includes:

House White Wine and Red Wine, Domestic and Imported Beers, Fruit Juices, Coca-Cola Soft Drinks, Bottled Still and Sparkling Waters

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: $1,300

Additional Hours: $275

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GENERAL INFORMATION



POLICIES

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 and 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, there (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.

SERVICE CHARGES

Staff Service Charges, House Service Charges and other Mandatory Charges are collectively referred to as "Service Charges." All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 6.5%. The group understands that its selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days' notice of such increases, which notice may be by email. The group agrees to pay the Service Charges in existence at the time of the event. The group understands that increases to Service Charges do not entitle the group to cancel this Agreement without payment of the applicable cancellation liquidated damages.

CATERING SERVICE RELATED FEES

A production fee of $500 will be applied to all catered meal functions of less than 50 guests, unless Executive Menus are chosen. Action Stations are subject to Chef/Attendant fees of $350 each. Bartender Fees are $350 per bartender (3-hour minimum) plus $55 each additional hour. Cash bars require Cashiers at $350 each (3-hour minimum) plus $55 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 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.

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' a 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 $90 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 $58 per car.

THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

4012 CENTRAL FLORIDA PARKWAY, ORLANDO, FLORIDA, 32837 407.206.2400 RITZCARLTON.COM/ORLANDO

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