

CATERING



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES



Florida Inspired.
Farm Fresh Ingredients.
Local Flair.

BREAKFAST



BUFFETS

Breakfast

MORNING DELIGHT | \$65 PER GUEST

Market Fruits ^(DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$12 per guest ^(DF, GF, NF, V)

Pastries & Spreads

Croissants ^(NF), Muffins, Danishes ^(NF)

Fruit Preserves ^(GF, DF, NF, V)

Butter ^(GF, NF)

Gluten-friendly options available upon request

Individual Flavored Yogurts ^(GF, NF)

Beverages

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

EUROPEAN BREAKFAST | \$67 PER GUEST

Bircher Muesli, Apples, Berries, Nuts ^(DF)

Low Fat Cottage Cheese ^(GF, NF), Peach Compote, Pumpkin Seeds ^(DF, GF, NF, V)

Bakery Basket of Fresh Croissants, Pain Au Chocolat,

Danish Pastries, Toast, English Muffin

Selection of Fruit Preserves ^(DF, GF, NF, V) and Butter ^(GF, NF)

Artisanal Cheeses ^(GF, NF), 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

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.

Breakfast

A SOUTHERN START | \$84 PER GUEST

Market Fruits ^(DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$12 per guest ^(DF, GF, NF, V)

Pastries & Spreads

Croissants ^(NF), Muffins, Danishes ^(NF)

Lemon Blueberry Yogurt Cakes ^(NF)

Fruit Preserves ^(DF, GF, NF, V)

Natural Butter ^(GF, NF) & Whisper Creek Farm Honey Butter ^(GF, NF)

Citrus Yogurt Parfait

Chia Seed Granola ^(NF)

Southern Style Grits ^(GF, NF)

Aged Cheddar Cheese ^(GF, NF), Bacon ^(DF, GF, NF), Scallions ^(DF, GF, NF, V)

Hot Items

Scrambled Eggs ^(GF, NF), Salsa ^(DF, GF, NF, V)

Applewood Smoked Bacon ^(DF, GF, NF)

Pork Sausage Links ^(DF, GF, NF)

Florida Spiced Red Bliss Breakfast Potatoes ^(DF, GF, NF, V)

Beverages

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

BUFFETS

Breakfast

GRANDE LAKES BREAKFAST | \$87 PER GUEST

Market Fruits ^(DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$12 per guest ^(DF, GF, NF, V)

Add Whole Bananas, Apples, Oranges +\$9 per guest

Pastries & Spreads

Baby Coffee Cakes, Muffins, Danishes ^(NF)

Fruit Preserves ^(DF, GF, NF, V)

Natural Butter ^(GF, NF) & Whisper Creek Farm Honey ^(GF, NF)

Individual Flavored Yogurts ^(GF, NF)

Hot Items | *Select One*

Steel-Cut Oatmeal ^(DF, NE, V), Brown Sugar, Raisins ^(DF, GF, NF, V),

Walnuts ^(DF, GF, V)

Southern Style Grits ^(GF, NF), Aged Cheddar Cheese ^(GF, NF),

Bacon ^(DF, GF, NF), Scallions ^(DF, GF, NF, V)

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, NE, V)

From The Griddle | *Select One*

Buttermilk Pancakes ^(NF)

Mini Belgian Waffle ^(NF)

Add Chocolate Chip Pancakes +\$2 per guest

Add Banana Pancakes +\$4 per guest

Toppings | *Select One*

Berry Compote ^(DF, GF, NF, V)

Apple-Cinnamon Compote ^(DF, GF, NF, V)

Accompaniments

Maple Syrup ^(DF, GF, NF, V)

Honey Butter ^(GF, NF) and Cinnamon Butter ^(GF, NF)

Beverages

Chilled Orange & Grapefruit Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.





Breakfast

BREAKFAST SANDWICHES | \$16 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)

Cold Breakfast Sandwiches

- Everything Bagel, Applewood Smoked Salmon, Lemon Caper Cream Cheese, Arugula ^(NF)
- Butter Croissant, Heirloom Tomato, Butter Lettuce, Bacon ^(NF)

FRITTATAS | \$16 EACH

Minimum Order of 12

- Spinach, Mushroom, Chives, Goat Cheese ^(GF,NF)
- Rosemary Ham, Aged Cheddar Cheese, Scallion ^(GF,NF)
- Egg Whites, Roasted Peppers, Onions, Feta Cheese ^(GF,NF)

BAGEL TOASTING STATION | \$175 PER DOZEN PER SELECTION

- Assorted Bagels ^(NF)
- Plain Cream Cheese, Garden Herb Cream Cheese, Strawberry Cream Cheese ^(GF,NF)
- Smoked Salmon ^(GF,NF,DF)
- Tomato, Onion, Capers ^(DF,GF,NF,V)

CHICKEN & WAFFLE STATION | \$36 PER GUEST

Minimum Order of 20

- Mini Belgian Waffles ^(NF)
- Southern Fried Boneless Chicken ^(NF)
- Bourbon Maple Syrup, Blueberry Compote ^(GF,NF,DF,V)
- Candied Pecans ^(DF,GF,V)
- Bacon Jam ^(DF,GF,NF)

POTATO LATKE STATION | \$36 PER GUEST

Minimum Order of 20

- Traditional Latke ^(NF)
- Creme Fraîche ^(GF,NF)
- Smoked Salmon ^(GF,NF,DF)
- Pickled Onions, Apple Sauce, Scallions, Cucumber
- Pomegranate Seeds ^(DF,GF,NE,V)

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.

Breakfast

CHILLED SELECTIONS

Mixed Berries ^(DF, GF, NF, V)

\$12 per guest

Bananas, Apples, Oranges ^(DF, GF, NF, V)

\$9 each

Individual Flavored Yogurt ^(GF, NF)

\$10 each

Individual Açai Bowls (Fresh Fruit, Toasted Coconut, Chia Seeds) ^(DF, GF, V)

\$12 per guest

Individual Mango Chia Seed Pudding ^(DF, GF, V)

\$12 per guest

Whisper Creek Farm Honey Yogurt Parfait, Berry Compote, Granola ^(NF)

\$12 each

Breakfast Charcuterie ^(GF, DF, NF) & Cheese Board ^(GF, NF),

Jams & Spreads ^(GF, DF, NF, V), Artisanal Bread ^(DF, NF, V)

\$25 per guest

Overnight Oatmeal, Almond Milk, Peanut Butter, Chia Seeds ^(V)

\$12 each

Individual Dry Cereals

\$10 per guest

AVOCADO TOAST | \$165 PER DOZEN

Add Poached Egg +\$89 per dozen

Individual Avocado Toast with Arugula, Marinated Tomatoes,
Feta, Sliced Hard Boiled Eggs

Individual Avocado Toast with Sliced Radishes, Sweet Corn,
Cotija Cheese, Bacon, Balsamic Glaze

SMOOTHIES & JUICES | \$25 PER GUEST

Select Two

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

Mango Explosion: Mango, Pineapple, Oat Milk Smoothie ^(DF, GF, V)

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

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

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

Illuminate: Coconut Water, Carrot, Orange ^(DF, GF, V)

SWEET SELECTIONS

Assorted Bagels, Cream Cheese ^(NF) \$110 per dozen

Classic Croissants ^(NF) \$110 per dozen

Classic & Chocolate Croissants ^(NF) \$110 per dozen

Assorted Mini Danishes \$110 per dozen

Individual Pound Cakes ^(NF) \$110 per dozen

Specialty Sliced Coffee Cakes \$110 per dozen

Assorted Mini Muffins \$110 per dozen

Gluten Free Orange Muffins ^(GF, NF) \$110 per dozen

Vegan Maui Morning Muffins ^(V) \$110 per dozen

Mini Pastéis de Nata ^(NF) \$110 per dozen

Artisanal Donuts ^(NF) \$110 per dozen

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Breakfast

HOT SELECTIONS

Grande Lakes Scrambled Eggs ^(GF,NF)

\$14 per guest

Steel Cut Oatmeal ^(DF,NF,V), Brown Sugar, Raisins, Walnuts ^(DF,GF,V)

\$14 per guest

Stone Ground Grits ^(GF,NF), Bacon ^(DF,GF,NF), Aged Cheddar ^(GF,NF)

\$14 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,V)

\$10 per guest

Classic Home Fries, Peppers, Onions, Herbs ^(DF,NF,V)

\$10 per guest

Hash Brown Casserole, Cheddar Cheese, Scallions ^(GF,NF)

\$10 per guest

Ricotta Cheese Blintz, Seasonal Fruit Compote ^(NF)

\$12 per guest

Buttermilk Pancakes ^(NF), Maple Syrup, Apple Cinnamon Compote ^(DF,GF,NF,V)

\$14 per guest

Mini Belgian Waffles ^(NF), Maple Syrup, Berry Compote ^(DF,GF,NF,V)

\$14 per guest

EGGS & OMELETS* | \$36 PER GUEST

Minimum Order of 50, One Attendant Required Per 75 Guests

Selection of Eggs

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

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

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach ^(DF,GF,NF,V),

Scallions, Jalapeños, Salsa ^(DF,GF,NF,V)

GRIDDLE ME THIS* | \$36 PER GUEST

Select Two, Minimum 50 Guests

Buttermilk Pancakes, Blueberry Pancakes, Chocolate Chip Pancakes,

Mini Belgian Waffles or Dulce de Leche French Toast ^(NF)

Accompaniments | Fresh Berries ^(DF,GF,NF,V), Sliced Bananas ^(DF,GF,NF,V),

Chocolate Chips ^(GF,NF), Whipped Cream ^(GF,NF), Maple Syrup ^(DF,GF,NF,V)

*Attendants Required at \$350.00 plus tax per station

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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



...mr from
les
...cal
...nd
...y
...a
Dan...
this is the develop...
product, because the...
used in more oil, and in...
into a large amount of solid...
to high grade of b...
...ite, es...
...main...
...or concent...
North America...
Australia, Middle East a...
...colonial rule in As...
...countries in Africa...
...at bread, b...

Breakfast

GRAB & GO BREAKFAST

Pre-Bagged, Select One Sandwich and One Sweet Item | \$56 per guest

Marketplace Experience, Select Two Sandwiches and Two Sweet Items | \$65 per guest

Accompaniments

Individual Yogurts ^(GF, NF)

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, Heirloom Tomato, Butter Lettuce, Bacon ^(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)

Sweet Items

Sour Cream Cake Donut ^(NF)

Duo of Baby Blueberry and Bran Muffins

Duo of Chocolate and Classic Croissants ^(NF)

House Made Granola Bar

Chocolate Chips Pain de Genes

Breakfast

PLATED BREAKFAST | \$70 PER GUEST

Pastries & Spreads

Croissants ^(NF), Muffins & Danishes ^(NF)

Fruit Preserves ^(DF, GF, NF, V)

Natural Butter ^(GF, NF)

Whisper Creek Farm Honey Butter ^(GF, NF)

Cold Selection | *Select One*

Sliced Fruits & Berries ^(DF, GF, NF, V)

Citrus Yogurt Parfait, Granola ^(NF)

Breakfast Charcuterie & Cheese Selection ^(GF, NF) +\$5 per guest

Main Course | *Select One*

Creamy Scrambled Eggs, Wild Mushrooms, Asparagus ^(GF, NF)

Mini Omelets, Rosemary Ham, Aged Cheddar Cheese,

Roasted Farm Vegetables ^(GF, NF)

Frittata, Farm Mushroom, Onion, Peppers, Spinach ^(GF, NF)

Starch | *Select One*

Home Fries, Peppers, Onions ^(DF, NE, V)

Hash Brown Casserole ^(GF, NF)

Southern Style Aged Cheddar Grits ^(GF, NF)

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

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.



BREAKS



Breaks

COASTAL MEDITERRANEAN BREAK | \$44 PER GUEST

Minimum of 20 Guests

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

HIT THE TRAIL | \$48 PER GUEST

Build Your Own Trail Mix Bags

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

Super Smoothies and Juices

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

Accompaniments

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

WHISPER CREEK FARM BEES AND BUTTERFLIES | \$44 PER GUEST

Minimum of 20 Guests

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

GRANDE LAKES CARNIVAL BREAK | \$42 PER GUEST

Salty Savoring's

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

Dips

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

House-Made Lemonade

Traditional & Strawberry ^(DF, GF, NE, V)

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.

Breaks

TAILGATE BREAK | \$46 PER GUEST

Mini Angus Burgers, American Cheese, Pickle, Mustard, Potato Bun ^(NF)

Loaded Potato Salad, Celery, Red Onion, Bacon ^(DF, GF, NF)

Boneless Chicken Wings (based on 3 per guest) ^(DF, NF)

Ranch ^(GF, NF), BBQ Sauce ^(DF, GF, NF, V)

Warm House Made Kettle Chips ^(DF, GF, NF, V)

French Onion Dip ^(GF, NF)

Snickerdoodle Cookies ^(NF)

Valrhona Chocolate Fudge Brownies ^(NF)

CANTINA BREAK | \$40 PER GUEST

Street Corn Salad, Cotija Cheese, Lime Mayo, Cilantro, Chile ^(GF, NF)

Tortilla Chips with Roasted Tomato Salsa ^(GF, DF, NF, V), Warm Queso Dip ^(GF, NF)

Vegetable Empanada ^(NF), Chimichurri ^(GF, NF, DF, V), Brazilian Cheese Bread ^(NF)

Watermelon and Lime Agua Fresca ^(GF, DF, NF, V)

Quesitos, Guava Pastries ^(NF)

THE GLOBAL COOKIE JAR | \$40 PER GUEST

Traditional Mexican Biscochitos ^(NF)

Chocolate Dipped Matcha Cookies ^(NF)

Vegan Spanish Chocolate Cookies ^(NF, V)

Almond Italian Biscotti

Chocolate Chip Cookies ^(NF)

Classic and Chocolate Milk Shooters ^(NF), Iced Coffee

BREAKS

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

Breaks

CREATE YOUR OWN BREAK

Minimum of 20 Guests

Select Two, \$35 per guest Select Three, \$41 per guest Select Four, \$46 per guest

Yogurt Bar ^(GF)

Vanilla Greek Yogurt Served In Individual Vessels ^(GF,NF),

Granola ^(DF,NF,V), Assorted Compotes ^(DF,GF,NF,V),

Dried Fruits ^(DF,GF,NF,V) & Nuts ^(DF,GF,V)

Smoothies

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

Mango Explosion: Mango, Pineapple, Oat Milk Smoothie ^(GF,NF,DF,V)

Market Fruit Skewers ^(DF,GF,NF,V)

Passionfruit Dip ^(GF,NF)

Sweet & Salty Hot Pretzels

Beer Cheese Dip ^(NF), Cream Cheese Dip ^(GF,NF),

Assorted Mustard ^(DF,GF,NF,V)

Sea Salt Grilled Pita

Tomato-Basil Dip ^(DF,GF,NF,V), Tzatziki ^(GF,NF),

Roasted Garlic Hummus ^(DF,GF,NF,V)

Warm House Made Kettle Chips ^(DF,GF,NF,V)

Roasted Onion Dip, Blue Cheese Fondue, Avocado Ranch ^(GF,NF)

Selection of Dips & Warm Tortilla Chips ^(DF,GF,NF,V)

Warm Spinach Artichoke Dip ^(GF,NF),

Roasted Tomato Salsa ^(DF,GF,NF,V), Guacamole ^(DF,GF,NF,V)

Sweets

Valrhona Chocolate Fudge Brownies ^(NF)

Fresh Tarts & Pies From Around The World

Assorted European Desserts

Coconut Macarons, Caramels & Pate de Fruits ^(NF)

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

Red Velvet, Orange, Vanilla & Chocolate Cupcakes

Oatmeal Raisin, Chocolate Chips, Peanut Butter & Snickerdoodle Cookies

Artisanal Donuts

Mochi Cakes

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.

Breaks

A LA CARTE

Market Fruits ^(DF,GF,NF,V) | \$24 per guest

Cantaloupe, Honeydew, Pineapple, Watermelon

Yogurt Bar | \$18 per guest

Minimum of 20 Guests

Vanilla Greek Yogurt ^(GF,NF), Granola ^(DF,NF,V), Assorted Compotes,

Dried Fruits, Fresh Berries ^(DF,GF,NF,V), Assorted Nuts ^(DF,GF,V)

Build Your Own Trail Mix ^(DF,GF,V) | \$22 per guest

Minimum of 20 Guests

Cashews, Almonds, Walnuts, Pecans ^(DF,GF,V)

Sunflower Seeds, Pumpkin Seeds ^(DF,GF,NF,V)

Chocolate Covered Espresso Beans, Yogurt Covered Raisins ^(GF,NF)

Dried Cranberries, Golden Raisins, Dark Chocolate Chips ^(DF,GF,NF,V)

Smoothie | \$124 per dozen

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

Mango Explosion: Mango, Pineapple, Oat Milk Smoothie ^(DF,NF,GF,V)

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

Smoothie ^(DF,GF,V)

Individual Yogurt ^(GF,NF) | \$10 each

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

Artisan Fruit Skewers ^(DF,GF,NF,V) | \$102 per dozen

Strawberry Dip ^(GF,NF)

Hot Pretzels | \$116 per dozen

Assorted Mustard ^(DF,GF,NF,V)

Sea Salt Grilled Pita ^(DF,NF,V) | \$18 per guest

Tomato Basil Dip ^(DF,GF,NF,V), Tzatziki ^(GF,NF), Roasted Garlic Hummus ^(DF,GF,NF,V)

Dips & House Made Chips ^(DF,GF,NF,V) | \$18 per guest

Roasted Onion Dip and Avocado Ranch ^(GF,NF)

Dips & Tortilla Chips ^(DF,GF,NF,V) | \$18 per guest

Roasted Tomato Salsa and Guacamole ^(DF,GF,NF,V)

Crudites & Dips | \$18 per guest

Green Goddess ^(GF,NF) and Garlic Hummus ^(DF,GF,NF,V)

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)

Smoked Turkey, Cranberry Orange Jam, Arugula, Brie, Baguette ^(NF)

Mortadella, Burrata, Calabrian Chili, Herb Brioche Bun ^(NF)

Warm Signature Sliders | \$145 per dozen

Minimum Two Dozen Per Selection

Mini Angus Burgers, Pimento Cheese, Pickle, Mustard ^(NF)

Pulled Pork with Carolina Gold BBQ Sauce, Pickle Slaw ^(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)

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 | Vegan V

BREAKS

Breaks

A LA CARTE

Sweet Selections | \$112 per dozen

Gourmet Caramels ^(GF,NF)

Swiss Tea Cookies Tasting

Selection Chocolate Truffles

Coconut Macarons ^(NF)

Chocolate-Covered Pretzel Rods ^(NF)

Traditional Italian Biscottis

Vegan Chocolate Brownies ^(NF, V)

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, Orange, Vanilla & Chocolate Cupcakes

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

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.

Breaks

A LA CARTE

Beverages	\$174 per gallon
First Drop Coffee Regular	
First Drop Coffee Decaffeinated	
Hot Teas Selections	
Hot Chocolate	
Warm Apple Cider	
Lemonade	
Iced Tea	

Individual Beverages

Eco Friendly Boxed Still Water	\$11 each
Pellegrino Sparkling Water	\$11 each
Selection of Pepsi 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

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

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.

LUNCH



Lunch

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

MONDAY - ORANGE BLOSSOM BBQ | \$108 PER GUEST

Salads

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

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 ^(GF, DF, NF)
- Boursin Mashed Potato ^(GF, NF)

Desserts & Beverages

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

TUESDAY - AMALFI COAST | \$108 PER GUEST

Salads

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

Entrées

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

Desserts & Beverages

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Lunch

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

WEDNESDAY - VIVA LA MEXICO | \$108 PER GUEST

Salads

Romaine & Spinach, Chile Pepitas, Cherry Tomato,
 Mango ^(DF, GF, NE, V), Queso Chihuahua ^(GF, NF), Tortilla Crisps ^(DF, NE, V),
 Chipotle Ranch ^(NE, GF), Jalapeño-Lime Vinaigrette ^(DF, NE, GF)
 Charred Corn and Black Bean Salad, Cilantro, Red Onion,
 Roasted Poblano, Pico de Gallo, Cumin Vinaigrette ^(GF, DF, NE, V)
 Jicama Salad, Shaved Cabbage, Orange Segment, Cucumber,
 Cherry Tomato, Cilantro Vinaigrette ^(GF, DF, NE, V)

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, NE, V)
 Flour Tortillas ^(DF, NE, V), Roasted Salsa ^(DF, GF, NE, V),
 Guacamole ^(GF, DF, NE, V), Sour Cream ^(GF, NF)
 Esquites, Corn, Cotija Cheese, Chile Lime ^(GF, NF)
 Mexican Sofrito Rice ^(DF, GF, NE, V)

Desserts & Beverages

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

THURSDAY - MEDITERRANEAN | \$108 PER GUEST

Salads

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

Entrées

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

Desserts & Beverages

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Lunch

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

FRIDAY - EVERGLADES PICNIC | \$108 PER GUEST

Salads

Field Greens & Kale ^(DF, GF, NE, V)

Cherry Tomato, Cucumber, Pickled Red Onion ^(DF, GF, NE, V)

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

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

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

Three Bean Salad, Frisée, Breakfast Radish, Tarragon Dressing ^(DF, GF, NE, V)

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, NE, V)

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

Roasted Country Potatoes & Chives ^(DF, GF, NE, V)

Desserts & Beverages

Seasonal Country Desserts

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

SATURDAY - WINTER PARK BISTRO | \$108 PER GUEST

Salads

Mixed Green Salad & Romaine ^(DF, GF, NE, V)

Chickpeas, Carrots, Cucumber, Cherry Tomato ^(DF, GF, NE, V)

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

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

Pearled Farro, Baby Kale, Marinated Tomato,

Shaved Fennel, White Balsamic Dressing ^(DF, NE, V)

Broccoli Salad, Grapes, Cranberries,

Candied Walnuts, Cheddar, Greek Yogurt Dressing ^(GF)

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)

Sides, Desserts & Beverages

Sea Salt Chips ^(DF, GF, NE, V)

Grande Lakes Signature Pastries

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Lunch

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

SUNDAY - ASIAN CORNER | \$108 PER GUEST

Salads

Mixed Greens ^(DF, GF, NF, V)

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

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

Soba Noodle Salad, Bean Sprouts, Chili Crisp, Toasted Sesame Seeds,
Pickled Baby Peppers, Miso Vinaigrette ^(DF, NF, V)

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

Entrées

Korean Braised Short Rib, Bulgolgi 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, V)

Vegetable Fried Rice ^(DF, GF, NF, V)

Broccoli & Roasted Ginger Vinaigrette ^(DF, GF, NF, V)

Desserts & Beverages

Assortment of Asian-Inspired Sweets

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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



Lunch

ENHANCEMENTS

Soup & Rolls | +\$8 per guest

Roasted Tomato Soup ^(DF, GF, NE, V), Brioche Crouton ^(NF)

Sausage and Lentil Soup ^(GF, NE, DF)

Chicken Tortilla Soup ^(GF, NE, DF)

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 ^(GF, NE, DF)

\$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)

Whipped Potatoes ^(GF, NF)

Roasted Potatoes ^(DF, GF, NF)

Yellow Rice with Peppers, Onions and Herbs ^(GF, NE, DF, V)

BUFFET ENHANCEMENTS

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

BAGGED LUNCHESES

Lunch

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

BAGGED LUNCHESES | \$76 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)

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, NE, V)

Greek Salad ^(GF, NF)

Marinated Tomatoes & Fresh Mozzarella ^(GF, NF)

Potato Salad ^(DF, GF, NF)

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

Desserts | *Select One*

Chocolate Chips Cookie ^(NF)

Chocolate Fudge Brownie ^(NF)

Cinnamon Sugar Cookie ^(NF)

Tarta del Santiago

Mini Palmiers and Madeleines ^(NF)

Rice Krispies and Cocoa Puffs Bar ^(NF)

Gluten-Free Chocolate Cookie ^(GF, NF)

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.

Lunch

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

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, V)

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

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)

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

Entrées | *Select One*

Roasted Chicken Breast, Honey Glazed Baby Carrots,
Butternut Mousseline, Herbed Grits, Thyme Sauce ^(GF, NF)
\$84 per guest

Pepper Crusted Beef Tenderloin, Boursin Whipped Potato,
Roasted Chicken Breast, Honey Glazed Baby Carrots,
Butternut Mousseline, Herbed Grits, Thyme Sauce ^(GF, NF)
\$86 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)
\$80 per guest

Desserts | *Select One*

Tiramisu, Mascarpone Sabayon, Espresso Biscuit, Caramel. Hazelnuts Biscotti

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, Chocolate Brownie Cubes,
Coconut Agar ^(NF, V)

Très Lèches Parfait, Exotic Chutney, Toasted Meringue and Coconut ^(NF)

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.

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 | \$84 PER GUEST

Salads | *Select One*

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

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

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

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

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 Genes

Chocolate Chip Cookie ^(NF)

COLD BENTO BOX | \$82 PER GUEST

Salads | *Select One*

Caesar Salad, Romaine, Parmesan, Crouton ^(NF)

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

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

Starch | *Select One*

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

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

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

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 ^(DF,NF,V)

Desserts | *Select One*

Raspberry Tart ^(NF)

Almond Blueberry Pain de Genes

Chocolate Crunch Cake

New York Cheesecake ^(NF)

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.

Lunch

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

VIP BENTO BOX | \$94 PER GUEST

Starters | *Select One*

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

Chilled Maine Lobster Salad, Cucumber, Corn, Avocado, Fresh Lemon, Tarragon, Bibb Lettuce, Herb Crostini ^(NF, S)

Hamachi Crudo, Farm Radish, Pickled Fresno, Cucumber Relish, Passionfruit Dressing ^(DF, GF, NF)

Entrées | *Select One*

Rosemary Marinated Chicken Breast, Butternut Squash Risotto, Broccolini, Madeira Wine Sauce ^(GF, NF)

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

Braised Short Rib, Creamy Mascarpone & Herb Polenta, Vegetable Caponata, Red Wine Sauce ^(GF, NF)

Roasted Sea Bass, Lemon Spiced Zucchini, French Lentils & Herbs, Citrus Beurre Blanc ^(GF, NF)

Desserts | *Select One*

Signature NY Cheesecake

Key Lime Tart, Fresh Raspberries ^(NF)

Assorted Petite Cookies ^(NF)

Chocolate Caramel Tart ^(NF)

PRESELECTED PLATED OR BENTO BOX OPTIONS

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

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

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

A LA CARTE PLATED OR BENTO BOX SERVICE TABLESIDE

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

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

RECEPTION



Reception

Seafood Raw Bar | \$12 per piece

Minimum of 25 Pieces Per Order

Snow Crab Claw ^(DF, GF, NF, S) & Cognac Sauce ^(GF, DF, NF)

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

Shucked Oysters ^(DF, GF, NF, S) & Red Wine Mignonette ^(DF, GF, NF, S)

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

ENHANCEMENT

Customized Ice Sculpture Starting At \$650 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) | \$12 per piece

Minimum of 25 Pieces Per Order

Assorted Nigiri, 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 | \$40 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, V), Peanuts ^(GF, DF, V)

Sweet Soy ^(DF, NF, V), Chili Crisp ^(DF, NF, V)

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, V)

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

Quince Paste, Mustards, Olives ^(GF, DF, NF, V)

Assorted Nuts ^(DF, GF, V)

European Crackers & Grilled Artisan Breads

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Reception

Artisanal Fromage Display | \$40 per guest

Minimum of 20 Guests

Assortment of European & Artisan American Farm Cheeses ^(GF,NF)

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

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

Quince Paste, Mustards, Olives ^(GF,DF,NF,V)

Assorted Nuts ^(DF,GF,V)

European Crackers & Grilled Artisan Breads

Antipasti Display | \$40 per guest

Minimum of 20 Guests

Hummus, Marinated Tomato Basil Tapenade,

Baba Ganoush ^(DF,GF,NF,V)

Pita Chips, Crostini, Grilled Artisan Breads ^(DF,NF,V)

Marinated Olives, Roasted Peppers,

Grilled Zucchini, Balsamic Onions ^(GF,DF,NF,V)

Marinated Eggplant & Braised Fennel ^(GF,DF,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)

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

Quinoa, Kale, Dried Fruits, Spiced Pecans, Citrus Vinaigrette ^(DF,GF,V)

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 | Vegan V

Reception

Italian Station

Minimum of 50 Guests

Select Two, \$46 per guest Select Three, \$48 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)

Pasta

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

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

Orecchiette with Sausage, Fennel, Broccolini,

Garlic Confit, Parmesan Cream ^(NF)

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

Caramelized Walnut, Gorgonzola Cream

Accompaniments

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

ENHANCEMENTS

Add Chicken ^(DF,GF,NF) +\$12 per guest

Add Shrimp ^(DF,GF,NF,S) +\$16 per guest

Mac & Cheese Bar | \$50 per guest

Minimum of 50 Guests

Traditional Elbow Macaroni & Cheddar Cheese Sauce ^(NF)

Penne & Spicy Arrabbiata Sauce ^(DF,NF,V)

Bacon Lardons ^(DF,GF,NF), Buffalo Chicken ^(NF,DF,GF), Forest Mushrooms ^(GF,DF,NF,V)

Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese ^(GF,NF)

Garlic Breadcrumbs & Fried Onions ^(DF,NF)

Assorted Hot Sauces ^(DF,GF,NF,V)

Mills 50 Dim Sum | \$38 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,V)

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

Shrimp Toast ^(DF,NF,S)

Chili Crisp ^(DF,NF,V)

Thai Dipping Sauce ^(DF,GF,NF,V)

Black Garlic Ponzu ^(DF,NF,V)

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.

Reception

Taste of Bombay | \$40 per guest

Minimum of 50 Guests

Tandoori Chicken Tikka Stir-Fry, Peppers, Red Onions, Cilantro ^(GF,NF)

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

Warm Naan ^(NF)

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

Olive Oil, White Balsamic ^(DF,GF,NF,V)

Food Truck Sliders

Minimum Two Dozen Per Selection

Angus Beef Slider | \$192 per dozen

Pimento Cheese, Pickle, Mustard, Potato Bun ^(NF)

Pulled Pork Slider | \$192 per dozen

Carolina Gold BBQ Sauce, Pickle Slaw ^(NF)

Plant-Based Veggie Burger Slider | \$212 per dozen

Herb Aioli, Piquillo Peppers, Sourdough Bun ^(NF)

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

Tacos al Trompo | \$48 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 Shishito Peppers ^(DF,GF,NF)

Flour Tortillas ^(DF,NF,V), Tomato, Shaved Lettuce, House Salsa,

Guacamole, Cilantro Sprigs, Julienne Red Onions, Lime Wedges ^(GF,DF,NF,V)

Shredded Chihuahua Cheese, Sour Cream, Cheddar Cheese ^(GF,NF)

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 | Vegan V

Flatbread Station | \$44 per guest

Minimum of 50 guests

Pepperoni and Italian Sausage with Mozzarella and Marinara ^(NF)

Roasted Mushroom White Pizza, Pecorino Sauce ^(NF)

Margherita with Marinated Tomato, Buffalo Mozzarella,

Marinara, Basil Pesto Drizzle ^(NF)

ENHANCEMENT

Pizza Oven Action Station* +\$12 per guest

Available for Outdoor Events Only, Requires Station Attendant at \$350 plus tax per attendant

Shawarma | \$46 per guest

Minimum of 50 guests

**Optional Vertical Shawarma Broiler Carving Requires Station Attendant, \$350 Plus Tax*

Per Attendant

Marinated Beef Shawarma ^(GF,DF,NF)

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

Classic Falafel ^(GF,DF,NF,V)

Warm Naan Wraps ^(NF)

Guests Choice of Toppings

Lettuce, Tomato, Cucumber ^(GF,DF,NF,V)

Pickled Onions, Tahini ^(GF,DF,NF,V)

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

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

Dijon Mustard ^(DF,GF,NE,V) & Port Wine Sauce ^(DF,GF,NF)

Beef Prime Rib, Garlic & Herb Crust ^(DF,GF,NF) | \$30 per guest

Ordered In Increments of 30

Creamed Horseradish ^(GF,NF) & Whole Grain Mustard ^(DF,GF,NE,V)

Roasted New York Strip Loin ^(DF,GF,NF) | \$28 per guest

Ordered In Increments of 25

Cabernet & 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,NE,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) | \$44 per guest

Ordered In Increments of 6

Chimichurri Rojo Sauce ^(DF,GF,NE,V)

Herb & Grainy Mustard Crusted Colorado Rack of Lamb ^(DF,GF,NF) | \$40 per guest

Ordered In Increments of 8

Mint Jelly ^(DF,GF,NE,V) & Thyme Jus ^(DF,GF,NF)

Citrus Marinated Whole Turkey ^(GF,NF) | \$26 per guest

Ordered In Increments of 25

Cranberry Relish ^(DF,GF,NE,V) & Sage Gravy ^(NF)

Bourbon-Orange Glazed Ham ^(GF,NF) | \$26 per guest

Ordered In Increments of 25

Chow Chow ^(GF,DF,NE,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 ^(GF,DF,NF) | \$26 per guest

Ordered In Increments of 25

Tropical Salsa ^(DF,GF,NE,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)

Seasonal Vegetable Medley ^(DF,GF,NE,V)

Aged Cheddar Stone Grits ^(GF,NF)

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.

Reception

Minimum two dozen per selection.

Cold Selections | \$144 per dozen

Minimum Two Dozen Per Selection

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

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

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

Ahi Tuna Tataki, Mango Gel, Wasabi Crumble ^(DF,GF,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

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

Caprese Skewer with Pesto ^(GF,NF)

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

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

Hot Selections | \$144 per dozen

Minimum Two Dozen Per Selection

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

Tequeño & Cilantro Crema ^(NF)

Lobster Mac and Cheese Croquettes ^(NF,S)

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

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

Chicken Empanada with Smoky Plantain Crema ^(NF)

Mini Beef Wellington and Horseradish Cream ^(GF,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 ^(NF,DF,V)

Raspberry, Brie & Almond, Phyllo Wrap, Orange Honey Dip

Reception

Passed Desserts | \$112 per dozen

Minimum Two Dozen Per Selection

Pastry Chef Attendant Required at \$350 Plus Tax Per Attendant

Assortment of Chocolate Bonbons ^(GF)

Lemon Raspberry Tarts ^(NF)

Classic Opera Cakes

Baby Cake Pops

Selection of Individual Mini Desserts

Petite Tiramisu Shots

Chocolate Covered Strawberries ^(GF,NF)

Assorted Parisian Macarons ^(GF)

Chocolate and Tropical Dessert Shots

Pastry Action Stations* | \$28 per guest

Minimum of 50 Guests

Pastry Chef Attendant Required at \$350 Plus Tax Per Attendant

Chocolate Chaud Froid

Chocolate Sabayon Mousse, Coffee Gelato, Warm Chocolate Sauce

Ice Cream Soda Floats

Root Beer, Pepsi, Orange, Lemon Lime, Pineapple and Dr Pepper Sodas,

Vanilla Ice Cream, Coconut and Strawberry Sorbets ^(GF,NF)

Strawberry Jubilee

Stir-Fried Strawberries, Angel Food Cake, Raspberry Sorbet

Chocolate Lava Cake

Braised Pineapple, Coconut Sorbet, Chocolate Sabayon ^(NF)

Signature Fried Cheesecakes

Berries Compote, Birthday Cake Ice Cream ^(NF)

Bananas Foster

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

Ice Creams, Gelatos and Sorbets Station

Ice Creams ^(NF,GF), Gelatos ^(GF,NF), and Sorbets ^(V,GF,NF),

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

Mochi Cake, Mango Coulis, Vanilla Cream, Toasted Coconut, Ube Ice Cream ^(NF,GF)

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.



DINNER



BUFFET

Dinner

LOW COUNTRY BBQ | \$172 PER GUEST

Soup

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

Salads

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

Honey & Vinegar Coleslaw ^(DF, GF, NE, V)

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

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

Low Country Favorites

Parker House Rolls

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

Smoked Beef Brisket ^(DF, GF, NF)

House Made BBQ ^(DF, GF, NE, V) & Local Florida Hot Sauces ^(DF, GF, NE, V)

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

Three Sisters Corn Succotash ^(DF, GF, NE, V)

Pimento Mac & Cheese ^(NF)

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

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 | \$178 PER GUEST

Soup

Corn Chowder ^(GF, NF)

Salads

Baby Greens ^(DF, GF, NE, V)

Mango, Cherry Tomato, Cucumber, Pickled Peppers ^(DF, GF, NE, V)

Jalapeño Lime Vinaigrette ^(GF, DF, NE, V) & Passion Fruit Dressing ^(DF, GF, NE, V)

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

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

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, NE, V)

Rasta Pasta, Penne, Sweet Peppers and Onions, Spicy Jerk Cream Sauce ^(DF, GF, V)

Roasted Root Vegetables ^(DF, GF, NE, V)

Desserts & Beverages

Caribbean Sweet Treasures of the Season

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Dinner

AN EVENING IN TUSCANY | \$188 PER GUEST

Soup

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

Cold Selections

Farm Fresh Baby Lettuces ^(DF, GF, NF, V)

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

Lemon Parmesan Dressing ^(GF, NF)

Balsamic Vinaigrette ^(DF, GF, NF, V)

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Glaze ^(GF, NF)

Tortellini Salad, Garden Tomatoes, Baby Mozzarella, Salami, Pesto Vinaigrette ^(NF)

Tuscan White Bean Salad, Cucumber, Red Onion, Heirloom Cauliflower,

Italian Dressing ^(DF, GF, NF, V)

Hot Selections

Artisan Rolls & Butter

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

Italian Salsa Verde ^(DF, GF, NF, V)

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, V)

Desserts & Beverages

Tasting of Italian-Inspired Sweets

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

COCINA LATINA | \$192 PER GUEST

Soup

Chicken Tortilla Soup ^(GF, DF, NF)

Tortilla Crisps ^(DF, NF)

Cold Selections

Seasonal Salad Greens ^(GF, NF, DF, V)

Tomato, Peppers, Onions, Radish, Corn ^(DF, GF, NF, V),

Chihuahua Cheese ^(GF, NF), Pumpkin Seeds ^(DF, GF, NF, V)

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

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

Tequila-Marinaded Melon Salad with Tajin, Mango, Pickled Peppers ^(GF, NF, DF, V)

Hot Selections

Artisan Rolls & Butter

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

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

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

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

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

Adobo Spiced Cauliflower, Broccoli, Squash ^(GF, NF, DF, V)

Desserts & Beverages

Chef's Selection of Latin-Inspired Treats

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

BUFFET

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

BUFFET

Dinner

THE CHAIRMAN'S RESERVE | \$218 PER GUEST

Soup

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

Salads

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

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

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

Roasted Cauliflower, Broccoli, Red Onion,
Parmesan, Lemon Parsley Vinaigrette ^(GF, NF)

Hot Selections

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

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

Grilled Lobster Tails *(Based on one per guest)* ^(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, V)

Truffle Mashed Potatoes ^(GF, NF)

Desserts & Beverages

American Classic Sweets

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

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours.
A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.



Dinner

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

SOUP COURSE | \$24 PER GUEST

Select One

Hot

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

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

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

Lobster Bisque, Crème Fraîche, Lobster & Fresh Herb Salad ^(GF,NF,S)

+\$5 per guest

Chilled

Chilled Pea & Mint Soup ^(GF,NF)

Cauliflower Gazpacho, Green Apple, Spiced Chickpeas ^(DF,GF,NF,V)

SALAD COURSE | \$28 PER GUEST

Select One

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

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

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

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

Harvest Salad, Lolla Rosa Greens, Pistachio Butter,
Quinoa, Root Vegetables ^(GF,DF,V)

APPETIZER ENHANCEMENTS

Select One

Wild Mushroom, Green Pea Risotto, Lemon Ricotta ^(GF,NF)

\$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)

\$24 per guest

Chilled Lobster Tail, Saffron Broth, Purple Potato ^(GF,NF,DF,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)

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.

Dinner

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

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

ENTRÉES

Select One

Poultry

Seared Chicken Breast, Vanilla Sunchoke Puree,
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Madeira Jus ^(GF,NF)

\$107 per guest

Citrus Brined Chicken Breast, Sweet Corn & Basil Risotto,
Carrot Mousseline, Roasted Chicken Jus ^(GF,NF)

\$108 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)

\$135 per guest

Seafood

Pan Seared Salmon, Parsnip Puree, Mascarpone & Herb Polenta, Asparagus ^(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,S)

\$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)

\$158 per guest

Vegan

Creamy Butternut Squash Risotto, Petite Squash,
Toasted Pepitas, Extra Virgin Olive Oil ^(DF,GF,NF,V)

\$101 per guest

Chickpea Stew, Roasted Cauliflower, Vegan Chorizo ^(DF,GF,NF,V)

\$101 per guest

Maitake Mushroom, Hazelnut Gremolata, Braised Cabbage,
French Lentils ^(DF,GF,V)

\$101 per guest

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

Dinner

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

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

DESSERTS | \$26 PER GUEST

Select One

Lemon Meringue Tart, Strawberries Compote,
Grapefruits Gel, Chocolate Covered Pistachios

Chocolate and Peanut Butter Crunch Cake,
Roasted Apples, Vanilla Sauce, Whipped Ganache Cream

Vegan Coconut Chia Seeds Parfait, Fresh Fruits,
Chocolate Brownie Cubes, Coconut Agar ^(GF, NF, V)

Passion Fruit Cheesecake, Tropical Chutney,
Mango Coulis, Coconut Macaroon ^(NF)

Orange Madeleine Napoleon Cake, Light Lime Cream,
Raspberries, Caramelized Puff Pastry ^(NF)

Grand Cru Chocolate Essay, Entremets, Truffle, Cake, Macaron, Mousse
+\$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.

Dinner

3-12 years old. Minimum 20 children.

RITZ KIDS | \$62 PER CHILD

Macaroni & Cheese ^(NF)

Margarita Pizza ^(NF)

Hot Dogs ^(DF, NF)

Grilled Chicken Breast ^(DF, GF, NF)

Mashed Potatoes ^(GF, NF)

Steamed Broccoli ^(DF, GF, NF, V)

Cupcakes

Strawberry Salad

Juice Box

TADPOLE | \$52 PER CHILD

Mini Hamburgers ^(NF)

Chicken Fingers ^(NF)

Penne Butter Pasta ^(NF)

Steamed Carrots & Green Beans ^(DF, GF, NF, V)

Cookies & Brownies ^(NF)

Juice Box

KIDS BUFFET

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

BAR



WINE

Bar

CHAMPAGNE/SPARKLING

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

WHITE WINES

Pinot Grigio, Pighin, Friuli-Venezi-Giulia	
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	
Sauvignon Blanc, Grove Mill	
Sauvignon Blanc, Silverado	
Sancerre, Fouassier	
Chardonnay, Banshee	
Chardonnay, Chalk Hill	
Chardonnay, Ferrari-Carano	
Chardonnay, Neyers 304, Carneros	
Chardonnay, Flowers, Sonoma Coast	

ROSÉ WINES

\$75	Chateau d'Esclans "Whispering Angel", Cotes de Provence	\$94
\$168	Rosé, Banshee	\$75
\$70	Rosé Bieler, Cuvee Sabine, Coteaux D'aix en Provence	\$77

RED WINES

\$115	Pinot Noir, Banshee	\$75
	Pinot Noir, Belle Glos, Central Coast	\$89
	Pinot Noir, Bouchard Aine et Fils, Bourgogne Rouge, Burgundy, France	\$90
	Merlot, Duckhorn Vineyards, Napa Valley	\$130
\$75	Cabernet Sauvignon, Banshee	\$75
\$75	Cabernet Sauvignon, Roth	\$79
\$79	Cabernet Sauvignon, Ferrari-Carano	\$88
\$88	Cabernet Sauvignon, Quattro Theory, Napa Valley	\$139
\$99	Blend, The Prisoner, Napa Valley	\$169
\$75	Blend, Cline Cashmere	\$75
\$79		
\$88		
\$84		
\$112		

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$350.00 plus tax will be charged for guarantees under 50 guests.

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

Absolut Vodka
 Bacardi Silver Rum
 Dewar's White Label Scotch Whisky
 Bombay London Dry Gin
 Maker's Mark Bourbon
 Espolon Silver Tequila
 Courvoisier VS Cognac
 Banshee Sauvignon Blanc, Sonoma County
 Banshee Chardonnay, Sonoma County
 Banshee Cabernet Sauvignon, Sonoma County

One Hour	\$46 per guest
Two Hours	\$64 per guest
Three Hours	\$80 per guest
Four Hours	\$93 per guest
Five Hours	\$107 per guest
A La Carte	\$18 per drink

BEER & WINE

One Hour	\$42 per guest
Two Hours	\$59 per guest
Three Hours	\$75 per guest
Four Hours	\$88 per guest
Five Hours	\$102 per guest

LUXURY

Tito's Vodka
 Bacardi 8 Rum
 Glenfiddich 12 Year Scotch Whisky
 Bombay Sapphire Gin
 Angel's Envy Bourbon
 Herradura Reposado Tequila
 Courvoisier VSOP Cognac
 Grove Mill Sauvignon Blanc, Marlborough New Zealand
 Chalk Hill Chardonnay, Russian River
 Roth Cabernet Sauvignon, Alexander Valley

One Hour	\$49 per guest
Two Hours	\$66 per guest
Three Hours	\$84 per guest
Four Hours	\$103 per guest
Five Hours	\$116 per guest
A La Carte	\$21 per drink

NON-ALCOHOLIC & SPECIALTY

Heineken 0.0, Red Bull, Fever Tree

One Hour	\$17 per guest
Two Hours	\$25 per guest
Three Hours	\$35 per guest
Four Hours	\$45 per guest
Five Hours	\$55 per guest

ULTRA-LUXURY

Grey Goose Vodka
 Ron Zacapa Rum
 Glenfiddich 12 Year Scotch Whisky
 Hendrick's Gin
 Woodford Reserve Bourbon
 Patrón Añejo Tequila
 Courvoisier VSOP Cognac
 Silverado Sauvignon Blanc, Yountville
 Ferrari Carano Chardonnay, Sonoma County
 Ferrari Carano Cabernet Sauvignon, Sonoma County

One Hour	\$51 per guest
Two Hours	\$69 per guest
Three Hours	\$89 per guest
Four Hours	\$109 per guest
Five Hours	\$129 per guest
A La Carte	\$22 per drink

DOMESTIC BEERS

Budweiser, Bud Light, Coors Lite, Michelob Ultra
 A La Carte \$15 per drink

CRAFT, IMPORTED & SPECIALTY BEERS

Corona, Stella Artois, Samuel Adams Seasonal,
 Surplus, IPA
 A La Carte \$16 per drink

SOFT DRINKS

Pepsi Soft Drinks, Ritz-Carlton Bottled Waters,
 Bibly, Pellegrino
 A La Carte \$11 each

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.

Curated Cocktails & Specialty Bars

CASH BARS & HOURLY LIQUOR BARS

Cash Bars

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	\$20 per drink
Luxury Cocktails	\$21 per drink
Ultra-Luxury Cocktails	\$22 per drink
Select Cordial	\$20-40 per drink
Sparkling Wine	\$24 per glass
Craft Beer	\$18 per bottle
Imported Beer	\$17 per bottle
Domestic Beer	\$15 per bottle
Mineral Water	\$12 per glass
Soft Drinks	\$12 per glass

Hourly Liquor Bar

Pricing Includes:

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

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

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.



GENERAL INFORMATION



General Information

FOOD AND BEVERAGE PRICING / POLICIES / GUARANTEES

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

CATERING SERVICE RELATED FEES

A production fee of \$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.

General Information

OUTDOOR EVENTS, BACKUP SPACE, AND WEATHER CALL

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

GRANDE LAKES AUDIO/VISUAL / PRODUCTION

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

DAMAGES

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

SMOKE-FREE POLICY

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

GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents, fireworks/pyrotechnics, and airborne shows (such as drone shows), must be arranged through the Grande Lakes Destination Services team. Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' 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. Daily Self-parking is \$40 per car, plus tax.



THE RITZ-CARLTON

ORLANDO, GRANDE LAKES

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

©2026 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International, Inc. or its affiliates.