



CATERING MENU



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Breaks and Beverage Service

Sierra Classic

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection
Regular, Diet and Decaffeinated Sodas with Assorted Mineral Waters 12

International Coffee

An Assortment of European Style Coffee and Almond Cookies
Assorted Flavored Mineral Waters 15

Floridian Continental

Fresh Florida Orange Juice and Grapefruit Juice
Assorted Danish, Croissants and Muffins
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection 24

Floridian Continental Deluxe

Fresh Florida Orange Juice and Grapefruit Juice
Assorted Danish, Croissants and Muffins with Flavored Butter
English Muffins, Bagels and Cream Cheese, Fresh Seasonal Fruit with Yogurt Dip
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection 26

Caribbean Continental Deluxe

Fresh Florida Orange Juice and Grapefruit Juice
Choice of two of the following:
Shaved Ham and Cheese Croissant or Sausage Biscuits
Egg and Cheese Croissant or Bacon, Egg and Cheese Muffin
Fresh Seasonal Fruit Salad with Fresh Berries, Assorted Breakfast Pastries
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection 29



Breaks and Beverage Service, *continued*

Healthy Start Continental

Chilled Apple, Grapefruit, Tomato or Orange Juice	
Seasonal Fresh Sliced Fruit	
Assorted Dry Cereals with Skim Milk	
Dried Fruit and Nuts	
Greek Yogurt with Granola	
Low Fat Muffins with Light Cream Cheese, Marmalade and Jams	
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections	27

Oatmeal, Granola and Grits

Organic Virgin Butter, Vermont Cheddar Cheese	
Assorted Dried Fruit, Almond Slivers, Walnuts	
Brown Sugar, Maple Syrup, Cinnamon and Nutmeg Shakers	18

Baker's Break

Selection of Biscotti: White Chocolate, Pistachio, Mandarin Dark Chocolate	
Cinnamon Swirl Buns, Old Fashion Cake Donuts	
Mocha Chocolate Chip Coffee Cake	
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections	18

Continental Breakfast requiring table service will be an additional 3 dollars per person

** Please note all package breaks are based on one (1) hour consumption.

In excess of one (1) hour, items will be billed on consumption.**



Specialty Breaks

Cupcake Madness

Choice of two of the following: Vanilla, Chocolate, Red Velvet, Boston Cream Cupcakes
Whole, Low Fat and Chocolate Milk, Bottled Water 17

Energizer

Sliced Seasonal Fresh Fruit with Plain and Flavored Yogurt Dip, Carrot and
Zucchini Muffins with Margarine and Low Fat Plain and Flavored Cream Cheese
Assorted Granola Bars, Assorted Flavored PowerAde and Tomato Juice
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection 20

Ball Park

Cracker Jack and Assorted Chips
Assorted Ice Cream Treats, Hot Soft Pretzels with Mustard
Lemonade and Iced Tea 19

Intermission

Popcorn, Fresh Tortilla Chips with Nacho Cheese Sauce, Jalapenos and Fresh Salsa
Boxed Movie Candies, Assorted Deluxe Ice Cream Bars
Assorted Sodas and Bottled Water 20

Café Cubano

Pastel de Guayava, Plantain Chips, Beef Empanadas, Ham Croquettes
Tropical Mango Cocktail, Bottled Water 23

Created for functions over 100 people. Attendant included.

** Please note all package breaks are based on one (1) hour consumption.

In excess of one (1) hour, items will be billed on consumption**



Break Enhancements

Potato Chips, Pretzels, Popcorn, Terra Chips or Tortilla Chips	22 per pound
Trail Mix (dried fruit and nuts)	23 per pound
Mixed Nuts	24 per pound
Fresh Salsa	26 per quart
Pico de Gallo	26 per quart
Blue Cheese, Spinach or Onion Dip	26 per quart
Assorted Candy Bars	4 each
Assorted Power Bars	5.50 each
Assorted Granola Bars	4 each
Assorted Ice Cream/ Frozen Fruit Bars	5 each
Assorted Jumbo Cookies	53 per dozen
Assorted Tea Cookies	50 per dozen
Warm Pretzels with Mustard	52 per dozen
Brownies or Blondies	48 per dozen
Deluxe Assorted Finger Sandwiches	52 per dozen
Assorted Fresh Fruit Tartlets	52 per dozen
Churros	48 per dozen
Individual Bags of Doritos, Potato Chips and Pretzels	4 per bag
Regular and Diet Soft Drinks	4.25 each
Assorted Bottled Juices	4.50 each
Mineral Waters	3.75 each
Arizona Flavored Teas	6 each
Red Bull	7 each
Florida Fruit Punch	60 per gallon
Lemonade	60 per gallon
Iced Tea	72 per gallon
Island Oasis Frozen Fruit Drinks or Smoothies	80 per gallon
Assorted French Pastries (limit to 200 people)	54 per dozen
Assorted Sugar Shots	50 per dozen
Fresh Coffee, Decaffeinated Coffee	72 gallon
International Tea Selection	72 gallon



Plated Breakfast

All selections include fresh Florida orange juice, bakery basket, coffee, decaffeinated coffee and tea

Fresh Scrambled Eggs and Cheese

Warm Fruit Filled Crepes, Choice of Link Sausage, Country Ham or Crisp Bacon
Herb Crusted Tomato, Breakfast Potatoes 31

Caribe Breakfast Quiche

With Bacon, Cheese and Onions, Fried Green Tomatoes, Chorizo Sausage Gravy 32

Sunrise Surf and Turf

Grilled New York Strip Steak, Scrambled Eggs, Fresh Asparagus
Sautéed Red Potatoes, Topped with Lump Crab Meat and Hollandaise Sauce 39

Fresh Scrambled Eggs with Golden Brown French Toast

Drizzled with Maple Flavored Syrup, Choice of Bacon or Sausage
Cinnamon Baked Apple 33

Western Omelet

Fresh Tropical Fruit with Yogurt Sauce, A Two-Egg Omelet with
Cheddar Cheese Sauce, Topped with Onions, Peppers and Mushrooms
Cajun Skillet Potatoes and Herb Crusted Tomato 34

Early Rise Ranchero

Scrambled Egg Stuffed Burrito, Topped with Pulled Pork Ranchero
Sides of Pico de Gallo, Sour Cream, Jalapeño Jack Cheese
Jalapeño Potato Pancakes, Jicama Slaw 34



Breakfast Buffets

Minimum 50 people

Sierra Sunrise

Sliced Fresh Fruits and Berries, Fluffy Scrambled Eggs

Sausage Links, Home Fries

Assortment of Fresh Breakfast Pastries, Preserves and Butter

Assorted Dry Cereals with Whole and Skim Milk

Fresh Brewed Coffee, Decaffeinated Coffee and

International Tea Selection

37

Deluxe Buffet

Sliced Fresh Fruit, Assorted Yogurts, Fresh Scrambled Eggs

French Toast and Syrup, Sliced Ham and Crisp Bacon

Pan Fried Red Potatoes

Assortment of Fresh Breakfast Pastries, Preserves and Butter

Fresh Brewed Coffee, Decaffeinated Coffee and

International Tea Selection

38

Caribbean Buffet

Dole Golden Sweet Pineapple Wedge Sprinkled with Toasted Coconut

Pancakes with Banana Scented Syrup

Manchego Cheese Omelet, Pico de Gallo, Chorizo Sausage, Mexican Skillet Potatoes

Assortment of Breakfast Pastries, Preserves and Butter

Fresh Brewed Coffee, Decaffeinated Coffee and

International Tea Selection

40



Breakfast Buffets, continued

Minimum 50 people

Grand Southern Buffet

Hot Oatmeal with Apples and Raisins

Eggs Benedict, Ham Steak with Currant Sauce

Corned Beef Hash, Sausage Gravy and Biscuits

Southern Style Grits, Cheese Blintzes with Fruit Topping

Assortment of Breakfast Pastries, Preserves and Butter

Fresh Brewed Coffee, Decaffeinated Coffee and

International Tea Selection

42



Breakfast Buffet Options

Added to any breakfast buffet at an additional charge

Minimum 100 people

Waffle Station

Assorted Berries, Whipped Cream, Butter

Maple Flavored Syrup and Warm Banana Syrup 11

Pancake Station

Regular and Blueberry Griddle Pancakes

with Assorted Fruit Toppings

Butter and Maple Flavored Syrup 10

Ham and Biscuits

Carved Virginia Ham with Buttermilk Biscuits

and Country Gravy 12

Omelet Station

Omelets Prepared to Order with an Assortment of

Toppings to Include:

Ham, Bacon, Cheese, Onions, Mushrooms

Assorted Peppers and Tomato 14

Chef Attendant required 125 each



Breakfast Enhancements

Dry Cereal with Milk and Bananas	5 each
Whole Fruit	4 each
Individual Yogurt	5 each
Individual Greek Yogurt	5.50 each
Sliced Seasonal Fruit or Fruit Kabobs	5.75 per person
Assorted Danish, Muffins or Croissants	57 per dozen
Assorted Coffee Cakes, Fruit or Nut Bread	57 per dozen
Assorted Bagels with Cream Cheese or English Muffins	56 per dozen
Ham and Cheese Croissants	75 per dozen
Sausage Biscuits	60 per dozen
Warm Egg and Cheese Bagels	75 per dozen
Hard Boiled Eggs	3.50 each
Fresh Coffee, Decaffeinated Coffee	72 gallon
Barnie's Flavored Coffee	79 gallon
International Tea Selection	72 gallon
Florida Fresh Juices	68 gallon
V8 Juice	64 gallon
Champagne or Mimosa Punch	88 gallon



Antigua Brunch

Minimum 75 people

Pastries

Buttery Croissants, Fruit Danish, Organic Blueberry Mini Muffins, Buttermilk Biscuits
Homemade Breakfast Breads, Fruit Preserves and Flavored Whipped Butter

Salads

Fresh Tropical Fruit and Berries with Yogurt Dip
Marinated Tomatoes and Avocado with Cilantro Vinaigrette
Pasta and Gulf Shrimp Salad, Basil Pesto Dressing

Smoked Salmon

Capers, Onions, Cream Cheese, Egg, Sliced Tomato and Assorted Bagels

Entrees

Sautéed Red Snapper, Caper Butter Sauce, Fresh Tomatoes
Marinated Grilled Chicken Breast, Mango Butter
Eggs Benedict, Poached Egg over Buttery English Muffin topped with Hollandaise Sauce
Caribbean French Toast, Warm Banana Syrup
Cheese Blintzes, Fruit Topping
Oven Roasted Potatoes
Seasonal Grilled Vegetables, Rosemary Virgin Olive Oil

Carving

Roast Sirloin of Beef, Creole Mustard Sauce
Orange and Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and International Tea Selection

62

Carver

125



Plated Lunch

Includes choice of soup or salad, fresh baked rolls and butter, dessert, iced tea, fresh brewed coffee, decaffeinated coffee and gourmet tea selection

Homemade Soups

Lentil Soup
Cream of Mushroom
Minestrone
Tomato Basil Bisque
Black Bean Soup

Salads

Wild Mixed Green Salad - Wild Mixed Greens with Fresh Tomatoes, Banana Peppers and Vegetable Confetti, In-house made dressing

Spinach Salad - Spinach, Mushrooms, Toasted Pecans and Tomato
Apple Cider Mustard Dressing

Caesar Salad - Focaccia Croutons, Oven Dried Roma Tomato, Parmesan
Creamy Garlic Dressing

Enhancement

Sliced Seasonal Fruit and Berries with Wedge of Gouda 2 additional

Caprese Salad - Vine Ripe Tomatoes, Mozzarella, Fresh Basil
Virgin Olive Oil 4 additional

Baby Wedge Salad - Baby Iceberg Lettuce, Ripe Tomatoes
Red Spanish Onion, Boiled Egg, Crisp Pancetta
Buttermilk Ranch Dressing 3 additional



Plated Hot Lunch Entrees

Caribbean Chicken

Marinated Chicken Breast Glazed
with Tamarind Sauce

Pineapple Papaya Salsa

Red Beans and Rice, Sweet Plantains 38

Penne

Lobster Cream, White Gulf Shrimp

Asparagus, Whole Mushrooms, Carrot Sticks 40

Breast of Chicken Coq au Vin

Saffron Rice Pilaf, Red Wine Sauce

Mushroom and Pearl Onion

Fresh Sautéed Vegetables 38

Cod Loin

Ritz Cracker Crumb Crusted White Flaky New England Cod Fish

Yukon Gold Whipped Potatoes, Green Beans, Julienne Carrots

Sauce Beurre Blanc 41

Orecchiette

Tossed in a Three Bean Spinach Basil Pesto Ragout

Topped with Grilled Breast of Chicken 36



Plated Hot Lunch Entrees, *continued*

Baked Lasagna

Curly Pasta Sheets Layered with Ricotta Cheese
Fire Roasted Vegetables

Selection Options:

Meat Sauce	32
Vegetable	30

Beef Skirt Churrasco

Black Beans and Rice, Garlic Roasted Vegetables, Chimichurri	44
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Asian Breast of Chicken

Vegetable Fried Rice, Spring Roll Grilled Pineapple with Ginger Teriyaki Glaze	39
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Bolicho Mechado

Cuban Style Pot Roast Stuffed with Chorizo Red Mash, Oven Roasted Vegetables	40
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Asian Roast Pork

Soy Chinese All Spice Marinated Sliced Pork Loin on a Bed of Lo-Mein Noodles, Stir Fried Vegetables	40
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Plated Chilled Lunch Entrees

Jamaican Caesar Salad

Chicken Breast or Swordfish Crusted with Jerk Seasoning
served over Fresh Romaine
Tossed with Homemade Garlic Dressing

Selection Options:

Chicken Breast	36
Swordfish	39

Croissant Duet

Choice of Two of the Following:

Honey Mustard Chicken Salad or Shaved Turkey with Gruyere Cheese Albacore Tuna Salad or Shaved Honey Baked Ham and Boursin Cheese Served with Asparagus, Potato Salad, Lettuce, Tomato and Pickle	37
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Caribbean Nicoise

Jerk Spiced Crusted Grilled Swordfish or Grilled Chicken with Tomatoes Potatoes, Hard Boiled Egg, Haricot Vert, Black Olives, Bermuda Onions on a Bed of Greens with Dijon Vinaigrette	40
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Summer Trio

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad Sliced Onion, Asparagus, Tomato and Cucumber on a Bed of Bibb Lettuce	38
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New York Sirloin and Spinach Salad

New York Sliced Sirloin, Orzo, Black Olives, Sun Dried Tomato, Capers Portobello Mushroom, Fresh Lemon, Virgin Olive oil and Asiago cheese on a Bed of Fresh Spinach	40
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Plated Lunch Desserts

Snickers Cheesecake

New York Style Cheesecake Swirled with Chunks of Snickers Bars

Key Lime Pie

Traditional Florida Specialty Topped with a thick layer of Whipped Cream

Chocolate Truffle Cake

A blend of Chocolate and Cocoa creating a rich and creamy Ganache Filled Cake

Black Forest Cupcake

Rich Chocolate Cake with Cherries and Cream Filled

Profiteroles

Chantilly Cream Filled Puff Pastry with Fresh Fruit and Chocolate Sauce

Strawberry Pound Cake

Two Layers of Pound Cake Filled with Fresh Strawberries and Whipped Cream

Banana Cream Cake

Spiced Vanilla Sponge Cake Filled with Sliced Bananas and Whipped Cream

Lemon Meringue

Individual Tartlet of Lemon Custard, Golden Brown Meringue Drizzled with Strawberry Coulis

Apple Strudel

Hand Pulled Dough Filled with a Delicious Apple Filling with Vanilla Sauce

Deep Dish Pecan Pie

Pecans with White and Dark Chocolate Chunks Served with Bourbon Sauce



Themed Lunch Buffets

Includes iced tea, fresh brewed coffee, decaffeinated coffee and gourmet tea selection
Minimum 50 people

Deluxe Deli

Salads

New Potato Salad, Mayonnaise, Dijon, Egg
Creamy Cole Slaw, Caraway Seeds
Tropical Fresh Fruit Salad, Passion Fruit Coulis

Assorted Artisan Breads

Hearth White, Wheat, Mini Kaiser

Entrees

A Deli Assortment Including Roast Beef, Honey Glazed Ham
Roasted Breast of Turkey, Genoa Salami
American, Swiss and Provolone Cheese
Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce
Black Olives and Dill Pickle Spears
Mayonnaise, Mustard, Dijon Mustard, and Horseradish

Desserts

Ginger Cookies
Sugar Cookies
Fruit Tartlets, Pastry Cream Filled Barquette
Topped with Fresh Fruit and Berries

40



Themed Lunch Buffets, *continued*

Minimum 50 people

Spring Salad

Starters

Fresh Florida Fruit Salad, Mango Mint Drizzle

Chilled Pasta Salad/Tuscan Style, Sharp Piccorino

Fresh Seasonal Greens, In-house Ranch Dressing

Yellow and Red Vine Ripe Tomatoes, Fresh Mini Mozzarella Tossed in Basil Olive Oil

Assorted Artisan Breads

White and Wheat Pita, Sliced Rolls, Croissants

Entrees

Grilled Marinated Chicken and Pesto Salad

Albacore Tuna Salad, Seafood Salad

Sliced Vine Ripe Tomato, Sliced Red Onion, Crisp Lettuce

Black and Green Olives

Dill Pickles, Pepperoncini, Alfalfa Sprouts

Mayonnaise and Mustard

Dessert

Make Your Own Strawberry Shortcake

White Sponge Cake, Fresh Whipped Cream

Strawberries, Powdered Sugar

42



Themed Lunch Buffets, *continued*

Minimum 50 people

Bourbon Street Deli

Salads

Organic Mix Lettuce, Yellow and Red Tear Drop Tomatoes
Julienne Cucumbers, Key Lime Vinaigrette, Spicy Pepperdews
Dirty Slaw, Green Cabbage, Zucchini, Carrots, Red Peppers
Red Bermuda Onions, Mustard Seed Dressing
White Bean Salad, Pancetta, Andouille, Escarole
Lemon Grass Vinaigrette

Assorted Artisan Breads

Hoagie, Focaccia, Pretzel

Entrees

Muffuleta Sandwich
Spicy Cappicola Ham, Hot Sopresetta, Salami, Olive and Artichoke Relish Spread

Shrimp Po' Boy
Lightly Battered Golden Fried, Cajun Relish Tartar Sauce

Buffalo Style Turkey
Baby Swiss on Pretzel Kaiser, Blue Cheese Red Sauce Mayonnaise

Dessert

Louisiana Rum Cake, Rum Soaked Cake Topped with Pecans
Chocolate Bread Pudding

44



Themed Lunch Buffets, *continued*

Minimum 50 people

Southern

Soup and Salads

Louisiana Seafood Gumbo Soup

Florida Greens with Citrus Dressing, Corn Bread Croutons

Alabama Three Bean Salad, Pickled Green Tomatoes

Assorted Artisan Breads

Mini Hoagies, Mini Kaiser

Entrees

Black Eyes Peas, Collard Greens and Spicy Sausage

Tennessee Lynchburg Chicken Breast, Molasses, Butter Pecan Glaze

Carolina Barbecue Beef Brisket, Smokey Barbeque Sauce

Dessert

Georgia Cobbler

Mississippi Pecan Pie

Messy Mud Pie

48



Themed Lunch Buffets, *continued*

Minimum 50 people

Tex Mex

Soup and Salads

Tortilla Soup, Avocado, Sour Cream

Florida Citrus, Cilantro, Lime, Mojito Jicama Croutons

Southwestern Salad, Fiesta Corn, Black Beans, Tortilla Crisps

Garbanzo, Chorizo, Green Olives, Chili Dressing

Assorted Artisan Breads

Warm Corn Tortilla Shells, Soft Flour Tortillas

Entrees

Chicken Fajita with Grilled Onion and Peppers

Seasoned Taco Beef, Guacamole, Jack Cheese

Jalapeno Peppers, Sour Cream, Shredded Lettuce

Green Tomatillo Salsa and Pico de Gallo

Tortilla Chips, Chili Con Queso, Re-Fried Beans

Dessert

Rice Pudding Folded with Whipped Cream

Churros, Cinnamon Sugar

Mexican Wedding Cookies

45



Themed Lunch Buffets, *continued*

Minimum 50 people

Italian

Salads

Caesar Salad, Parmesan Cream Dressing, Focaccia Croutons

Tuscan Pasta Salad, Smoked Meats and Sausage, Olive Oil Vinaigrette

Yellow and Red Beef Steak Tomato, Fresh Buffalo Mozzarella

Tossed in a Basil Dressing Drizzled with Aged Balsamic Vinegar

Tropical Fresh Fruit Display, Organic Berries

Assorted Artisan Bread

Garlic Sticks, Focaccia, Ciabatta

Entrees

Pork Cutlet Parmesan

Sautéed Breast of Chicken Piccata, Lemon, Capers

Stuffed Shells, Ricotta, Marinara Sauce

Ratatouille, Eggplant, Green and Yellow Squash, Onions, Peppers

Desserts

Cannoli, Sweet Middle, Chocolate Chips

Amaretto Cookies

Tiramisu, Mocha Soaked Sponge with Kahlua Cream

47



Themed Lunch Buffets, *continued*

Minimum 50 people

Executive

Soup and Salad

Cream of Three Onion Soup, Sweet Vermouth

Vegetable Quinoa Salad, Cucumber, Pickled Ginger, Carrots, Organic Red Leaf Lollo Rosso Mix, Orange Grapefruit Champagne Dressing

Waldorf Salad, Granny Smith Green Apples, Seedless Grapes, Walnuts, Creamy Celery Seed Dressing

An Assortment of Artisan Breads

Onions Roll

Whole Wheat

Mini French

Entrees

Pepper Crusted Chilled Strip Loin of Beef with Orzo, Spinach and Asiago Cheese

Sautéed Chicken Breasts, Red Wine Rouge, Sundried Tomatoes and Kalamata Olives

Grilled Salmon, Shaved Fennel, Edamame, Red Onion Sage Blanc

Steamed Jasmine Rice, Apricot, Dill

Lemon Scented Sautéed Mixed Vegetables, Extra Virgin Olive Oil

Desserts

Key Lime Mango Pie

Strawberry Mojito Mousse

Diablo Chocolate Cake



Themed Lunch Buffets, *continued*

Minimum 50 people

Havana Grill

Salads

Island Fruit Salad, Passion Fruit Mojito Coulis

Roasted Black Bean and Corn Salad

Wild Mixed Greens, Adobo Plantain Croutons, Cilantro Vinaigrette

Heirloom Tomato, Avocado, Red Onion, White Balsamic Vinaigrette

Assorted Artisan Breads

Onion Roll

Crusty Cuban

Entrees

Frita Cubana - Freshly Ground Pork and Beef, Onions and Garlic Made into a Patty Pressed on the Grill, Cuban Ketchup

Pulled Pork Media Noche - Slow Roasted Cumin Dusted Pulled Pork, Bolo Ham, Baby Swiss, Garlic Pickle, Mustard, Mojo Mayonnaise Pressed in a Pineapple Brioche Bun

Papas Rellenas - Ground Beef Stuffed Breaded Potato Balls

Tamale - Fresh Sweet Corn and Pork Steamed Tamale in the Husk

Desserts

Chocolate Tres Leche, Milk Chocolate Soaked Sponge

Pasteles de Guayava, Flakey Pastries Filled with Guava

Peach Bread Pudding



Themed Lunch Buffets, *continued*

Minimum 50 people

Grecian Delight

Salads

Greek Salad, Tomatoes, Cucumbers, Green Peppers, Red Onion, Kalamata Olives
Feta Cheese, Oregano Vinaigrette
Hummus of Chick Peas, Tahini, Virgin Olive Oil
Baba Ghanoush, Roasted Eggplant Spread
Orzo and Spinach Salad, Preserved Lemon Vinaigrette

Assorted Artisan Breads

Flat Bread, Pita Chips

Entrees

Corfu Chicken, Herb Lemon Marinated Breast of Chicken, Red Pepper Coulis
Vegetable Mousaka, Roasted Potato, Eggplant and Zucchini Baked in a Creamy
Béchamel Sauce Topped with Fresh Tomato Sauce and Feta Cheese
Pork Souvlaki, Pork Skewer Char Grilled Gyro, Thinly Sliced Spiced Lamb and Beef Loaf
Taziki Cucumber Sauce

Desserts

Assorted Baklava, Honey Soaked Nut Filled Pastry
Chocolate Kok, Pastry Cream Filled Cookies Coated with Chocolate
Galaktobouriko, Combination of Creamy Custard and Flakey Crust

50



Working Roll-In Buffets

Designed for functions with less than 50 guests. May be rolled into room less than 25 guests.

Sierra Executive Deli

Citrus Chilled Pasta Salad with Basil, Tomato, Toasted Garlic and Olive Oil

Roasted Potato Salad with Chive Dressing

Platters of Smoked Turkey, Sugar Cured Ham and Roast Beef

Mirrors of Sliced Cheese

Garnishments of Lettuce, Tomato, Onion and Pickles

Homemade Rolls and Bread

Choice of Dessert

Iced Tea

39

Pita Power

Tri-Color Tortilla Chips with Salsa

Cilantro Shrimp Salad, Tabouli and Potato Salad

"Stuff Your Own"

Curry Chicken Salad with Mango and Albacore Tuna Salad

Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber

Onions and Cheddar Cheese

Gourmet Breads and Pita Pockets

Choice of Dessert

Iced Tea

41

Deli Italian Sub

Marinated Vegetable Salad with Balsamic Vinaigrette

Redskin Potato Salad

Fresh Baked Semolina Hoagie with Your Choice of:

Italian, Fresh Turkey, Tuna Salad or Ham & Swiss Cheese and Dijon Mustard

Assorted Brownies and Cookies

Iced Tea

40



Boxed Lunches

All boxed lunches include whole fruit, potato chips, cheese and crackers, cookie or brownie, soft drink and choice of one of the following: potato salad, cole slaw, tomato cucumber salad or penne and pesto salad

Chicken Sandwich

Citrus Marinated Grilled Chicken Breast

Lettuce and Tomato on a Kaiser Roll

Citrus Mayo

28

Ham, Turkey or Roast Beef Sandwich

Sliced Ham, Turkey or Roast Beef, Swiss or Provolone Cheese

with Lettuce and Tomato on a Kaiser Roll

Mayonnaise, Mustard or Horseradish Sauce

26

Tortilla Wrap

Turkey, Ham or Grilled Vegetable Tortilla Wrap

Shredded Lettuce, Chopped Tomato

Herb Cheese Spread

29

Vegetarian

Oven Roasted Zucchini, Yellow Squash

Portobello Mushroom, Red Pimentos

Wrapped in a Spinach Tortilla

with Roasted Red Pepper Hummus

25



Plated Dinner

Includes choice of salad and dessert, freshly baked rolls and butter and iced tea, fresh brewed coffee, decaffeinated coffee and international tea selection

Appetizers

May be added to enhance entrée for additional price

Lobster Bisque

Sherry Scented Topped with a Fleuron 8

Cream of Three Onion Soup

Sweet Spanish, Leeks, Bermuda Red, Hint of Vermouth 7

Grilled Portobello Mushroom

Grilled Portobello, Eggplant and Beefsteak Tomato
Topped with Mozzarella 8

Ravioli Trio

Roasted Bell Pepper Coulis, Asiago Cheese
Choice of Seafood, Cheese or Vegetable 9

Jumbo Shrimp Cocktail

with Lemon and Cocktail Remoulade Sauce 14

Blackened Scallops with Angel Hair Pasta

Salmon Caviar Cream 15



Salads

Heart of Romaine

Beef Steak Tomatoes, Marinated Mushrooms, Watercress
Cucumber Belt and Gorgonzola Cheese

Sierra Salad

Fresh Mixed Greens with Roma Tomato, Cucumber and Red Cabbage
Topped with Alfalfa Sprouts, Choice of Ranch, Vinaigrette or Blue Cheese Dressing

Boston Bibb Salad

Wedge of Boston Bibb Lettuce, Red Belgium Endive, Daikon Sprouts
Sliced Roma Tomato, Hearts of Palm, Greek Salad Dressing

Enhancements

Mimosa Salad

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs and Watercress Orange
Champagne Dressing
(To ensure quality, we ask this salad be served to 500 people or less) 3 additional

Mozzarella and Beef Steak Tomatoes

Green Leaf Lettuce Topped with Beef Steak Tomatoes, Fresh Mozzarella and Basil Pesto
(To ensure quality, we ask this salad be served to 500 people or less) 4 additional

Roma Tomatoes and Baby Red Leaf

Stuffed Roma Tomato with Red Leaf Lettuce on a Ring of English Cucumbers
Asian Vinaigrette
(To ensure quality, we ask this salad be served to 500 people or less) 4 additional



Dinner Entrees

Osso Buco Short Ribs

Braised in a Red Wine Sauce, Horseradish Whipped Potatoes

Broccolini Rob, Sweet Red Peppers 65

Double Pork Chop

Farm Premium Center Cut Chop, Poached Granny Smith Apple

Cider Braised Red Cabbage, Butter Spatzos, Port Wine Demi 54

Atlantic Salmon

Florida Blood Orange and Aged Balsamic Vinegar Glazed

Atlantic Salmon, Three Cheese Ravioli, Sautéed

Fresh Mixed Vegetables 52

New York Sirloin

12 oz Grilled Premium New York Steak, Truffle Twice Baked Potato

Rapini, Roasted Garlic, Chippolini, Oven Dried Roma Tomatoes

Asparagus, Porcini Butter, Red Wine Sauce Market Price

Grilled Chicken Breast

Coriander Rubbed Chicken, Garbanzo Galician Rice

Ripe Plantains, Chorizo Succotash, Mojo Beurre Blanc 47



Dinner Entrees, *continued*

Filet Mignon

Flat Top Seared Center Cut Beef Tenderloin, Rosemary

Fingerling Potato, White Asparagus, Baby Carrots

Red Wine Tarragon Maitre d' Butter

Market Price

Roasted Rack of Lamb

Herb Crusted American Lamb with Rosemary, Nutty Wild Rice

Barley Swiss Chard, Baby Carrots

74

Veal Chop

Center Cut Chop with Braised Fennel, Peruvian Purple Mash

Morel Cream

76

Fresh Catch

Sword Fish, Grouper

Snapper or Mahi Mahi

Chef's Choice of Accompaniments

Market Price



Dual Entrees

Caribbean Trio

Grilled Salmon, Mango Coulis, Blue Crab Cake

Beurre Rouge, Shrimp Pinwheel, Beurre Blanc

Fire Roasted Vegetables, Risotto, Stewed Tomato 70

Surf and Turf Caribe

Aged New York Sirloin, Cabernet Glace, Seafood Stuffed Shrimp Pinwheel

Saffron Cream, Roasted Garlic Red Mash, Haricot Verts Market Price

Filet of Beef and Florida Lobster Tail

Petit Filet and Lobster Tail, Yukon Gold Whipped Potatoes

Grilled Fresh Vegetables Market Price

Chicken and Shrimp

Sautéed Breast of Chicken, Jumbo Shrimp, Garlic Cream

Mediterranean Paradise Rice, Broccoli Floret 57

Roasted Chicken and Salmon

Lemon Pepper Rubbed Semi Boneless Breast of Chicken

Blackened Ferro Island Salmon

Ragout of Spinach, Tomato Fondue, Feta

Delmonico Potatoes 58



Plated Dinner Desserts

Tiramisu Cake

Classic Recipe from Italy Layered Between Marsala Wine and Espresso Soaked Chocolate Cake Topped with Extra Brute Cocoa Powder

Fresh Berries

Variety of Berries Drizzled with a Balsamic Vinegar Reduction Garnished with Fresh Mint

Lemony Lemon Cake

Moist Lemon Cake with Chantilly Lemon Cream and Fresh Blueberries

Chocolate and Kahlua Mousse

A Layer of Each, Chocolate and Kahlua Mousse

Chocolate Chambord Torte

Hazelnut Daquoise

Passion Fruit Cream Trifle

A Martini Glass Filled with Passion Fruit Mousse, Pound Cake with a berry Compote

Pina Colada Tower

Coconut Wafers and Pineapple (to ensure quality, we ask this dessert be served to 500 people or less)

Vanilla Bean Cheesecake

Swirled with Godiva Liquor Ganache

Grand Marnier Sabayon

Served in a Martini Glass and Garnished with Sliced Strawberries

Chocolate Roulade

Filled with a Kahlua Cream and Coffee Extract



Themed Dinner Buffets

Minimum 50 people

Florida Latin

Salads

Shrimp Conch Ceviche, Jalapeno Choclo
Peruvian Purple Potato Salad, Habanero Aji
Heirloom Tomatoes, Avocado, Red Onion, Lime Chili Dressing
Mixed Local Greens, Plantain Crouton, Caper Berry Dressing

Assorted Artisan Breads

Classic Cuban, Pineapple Media Noche

Entrees

Roasted (Cuban) Chicken
Sour Orange Mojo, Red Onion Remoulade
Ropa Vieja
Shredded Spiced Beef with Tomato, Olives, Onions and Peppers
Pork Loin
Cumin Rubbed, Chimichurri
Paella Valenciana
Saffron Rice with Seafood and Chicken
Fried Plantain Maduro

Desserts

Cinnamon Churros, Hot Chocolate Sauce
Coconut Rice Pudding
Borracho Baba Rhum
Lemon Short Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

85



Themed Dinner Buffets, *continued*

Minimum 50 people

Tropical Island

Salads

Field Greens and Hearts of Palm, Caper Berry Dressing
Potato, Egg and Cilantro Lime Vinaigrette Salad
Shrimp Pasta Salad, Creamy Pepper Dressing
Display of Fresh Tropical Fruits, Passion Fruit Drizzle

Assorted Artisan Breads

Whole Wheat, French Roll

Entrees

Sugar Reef Jamaican Jerk Chicken
Grilled Marinated Mahi Mahi
Papaya Mango Chutney
Carnitas
Tender Fried Pieces of Pork Mojo, Sautéed Onions
Congris
Black Beans and Rice, Cilantro
Chayote
Creamy Au Gratin, Parmesan Manchego Crust

Desserts

Coconut Cream Pie, Mango Mousse Cake, Spiced Banana Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

82



Themed Dinner Buffets, *continued*

Minimum 50 people

Mediterranean

Salads

Orzo Tabbouli Salad, Mint Vinaigrette

Frutti Di Mare, Seafood Salad

Baby Spinach, Mushroom Salad, Feta Olive Tapenade Dressing

Buffalo Mozzarella Beet Carpaccio

Bruschetta

Grilled Vegetables, Roasted Peppers, Marinated Olives

Cured Meats, Sausages and Cheeses

Assorted Artisan Breads

Ciabatta, Olive Roll, Focaccia

Entrees

Beef Rolatini

Sausage Stuffed Flank Steak, Español Sauce

Moroccan Chicken

Turmeric, Coriander, Preserved Lemon

Grouper Provençal

Tomato Caper Concasse

Penne Pasta

Basil, Pesto, Olive Oil, Pine Nuts

Cauliflower Au Gratin

Polonaise Crust

Dessert

Ricotta Pie, Italian Rum Cake, Cappuccino Maraschino Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

84



Themed Dinner Buffets, *continued*

Minimum 50 people

Asian

Soup and Salads

Won Ton Soup, Clear Chicken Broth, Scallions

Chicken Lo Mein Salad, Lemon Grass Vinaigrette

Shrimp and Bean Sprouts Salad, Grilled Tofu

Baby Spinach, Bok Choy Salad, Blood Orange Dressing

Fresh Baby Greens, Ginger Soy Drizzle

Melon and Pineapple Salad, Candied Ginger

Entrees

Fried Rice, Fresh Mixed Vegetables, Bean Sprouts, Egg

Spring Rolls, Savoy Cabbage and Carrots

Pork Ribs, Ginger Honey Garlic

Chicken, Tender White Chunks, Sweet and Sour Sauce

Stir Fried Vegetables, Green and Yellow Squash, Black Mushrooms

Celery, Bok Choy, Baby Corn, Soy Sesame Oil

Beef, Stir Fried, Orange Glaze

Oriental Dumplings, Wok Seared Pot Stickers, Hoisin, Rice Wine

Seafood Worbar, Shrimp Scallops, Surimi, Egg, Lobster sauce

Desserts

Gingered Rice Pudding

Chocolate Dipped Fortune Cookies

Fan Wafers

84



Themed Dinner Buffets, *continued*

Minimum 50 people

Barbecue Grill

Salads

Cole Slaw, Black Peppercorn Cream

Fingerling Potato Salad, Grain Mustard Smoked Bacon Sour Cream

Seasonal Grilled Vegetables, Aged Balsamic Dressing

Macaroni Salad, Country Ham, Sweet Peas, Sweet Tomato Relish Vinaigrette

Assorted Artisan Bread

Kaiser, Pretzel, Hoagie

Entrees

Creamy Butter Grilled Corn on the Cob

Brown Sugar Smokey Baked Beans

Chipotle BBQ Pulled Pork

Black Angus Sirloin Burgers

All Beef Premium Hot Dogs

Bourbon Glazed Salmon

Teriyaki Garlic Honey Chicken

Accompaniments

Mustard, Mayonnaise, Ketchup

Tomato, Onion, Lettuce, Pickles, Relish

American, Cheddar, Swiss Cheese

Desserts

Bread Pudding with Whiskey Sauce

Deep Dish Pecan Pie

Pineapple Upside Down Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

77



Themed Dinner Buffets, *continued*

Minimum 50 people

Orlando Clam Bake

Salads

Iceberg Wedge Salad, Truffle Ranch Dressing
Tomato Salad, Artichoke Basil Vinaigrette
Swamp Slaw, Granny Smith Green Apple Creamy Dressing
Sliced Fresh Florida Fruit, Passion Fruit Drizzle
Roasted Carrots, Fennel, Garbanzo Bean Salad, Olive Oil Thyme

Soup

Conch Chowder, Oyster Crackers

Assorted Artisan Breads

Boston Brown Bread, Crusty French

Entrees

Grilled Black Angus New York Steak, Garlic Butter, Sea Salt
Steam Sweet Maine Lobster, Truffle Drawn Butter
Seared Chicken Breast, Balsamic Glaze
Ipswich Steamed Clams, Red Pepper Flake Broth

Sides

Butter and Cream Corn on the Cob
Broiled Irish Red Parsley Potatoes, Lemon Butter
Jalapeño Corn Bread, Florida Honey

Dessert

Roasted Apple Pie Cobbler, Oat Streusel, Boston Cream Pie
Nelly and Joe's Key Lime Pie, Walnut Caramel Chocolate Cake 123

Carver or Attendant required for reception 125



Reception Specialties

Florida Raw Bar

(Minimum of 50 pieces)

Iced Gulf Shrimp	575 per 100 pieces
Cultured Oysters on the Half Shell	525 per 100 pieces
Cocktail Crab Claws	625 per 100 pieces
Served with Lemon, Key West Cocktail and Remoulade Sauce	

Caviar and Vodka

Beluga Caviar with Toast Points, Capers, Chopped Eggs, Chopped Red Onion
Sour Cream and Lemon
Assorted Premium Vodkas
Presented in an Ice Sculpture

Market Price

Smoked Salmon

Twin Sides of Scottish Smoked Salmon
Chopped Red Onions, Capers and Chopped Eggs
Bagel Chips, Toast Points and Cocktail Breads

600

Sushi Display

An Array of Sashimi and Sushi
Served with Pickled Ginger, Wasabi
Soy Sauce and Rice Vinegar

650 per 100 pieces



Reception Specialties, *continued*

Serves 25 people

Caribbean Fondue

Fresh Florida Fruits and Berries, Cubed Pound Cake
Chocolate Fondue and Powdered Sugar 250

Display of Imported and Domestic Cheese

Garnished with Fresh Fruit and Berries, Assorted Carr's Water Crackers
French Crusty Bread, Crozzini 325

Snacks and Dip

Potato Chips, Spinach Dip in Country Rye Bread
Onion Sour Cream Dip, Tortilla Chips, Homemade Pico de Gallo
Terra Chips and Pretzels 300

Crudite Presentation

An Assortment of Fresh Vegetables and Relishes
Ranch and Blue Cheese Dip 225

Greek Antipasto

Imported and Domestic sliced Julienne Meats
Assortment of Cheeses with Roasted Peppers
Pepperoncini, Olives, Marinated Stuffed Grape Leaves 475

Bruschetta

Traditional Toasted Garlic Bread Drizzled with Olive Oil, Served with
Sliced Capicola, Sliced Salami, Fresh Mozzarella and Asiago Cheese
Roasted Red Pepper, Oven Dried Tomato, Kalamata and Nicoise Olives
Grilled Eggplant 450



Culinary Action Demonstrations

Minimum of 50 people

Stir Fry

Stir Fry Chicken or Beef with Oyster Sauce and Broccoli

Young Chow Fried Rice, Spring Rolls

Served with Hot Mustard, Duck and Soy Dipping Sauces 18

Pasta

Fettuccini, Tortellini and Penne Pasta

Marinara, Alfredo, Basil Pesto Sauce

Choice of Toppings to include:

Fresh Diced Tomatoes, Onions, Peppers, Sliced Mushrooms and Pepperoni 16

Enhancement

Add Shrimp and Scallops 19

Fajita

Marinated Chicken or Beef Served with Onions, Tri-Colored Peppers, Mushrooms

Diced Tomatoes, Cheddar Cheese, Sour Cream, Guacamole, Jalapeno Peppers

Fresh Homemade Pico de Gallo and Warm Tortillas 18

Paella Station

Saffron Rice with Shrimp, Chicken, Chorizo, Mussels, Clams and Calamari

Topped with Sweet Red Pimentos, Green Peas 20

Station Prepared to Order with Attendant 125 each



Reception Enhancements

Minimum 25 people

Wings Over the Caribe

Original Buffalo Style Wings, Chipotle Citrus Pork Wings

Sweet Chili Barbecue Boneless Wings

Celery and Carrot Sticks, Blue Cheese, Ranch Dressing

9 per person
(2 pieces per person)

Seafood Taco Bar

Build Your Own Taco

Tequila Lime Grouper, Cumin Chili Shrimp

Soft Flour Tortilla, Pico de Gallo, Cilantro Lemon Slaw

Guacamole, Sour Cream

13 per person
(2 pieces per person)

Potato Skin Bar

Build Your Own Potato

Chili Con Carne, Pulled Barbecue Pork,

Bacon Bits, Cheddar Cheese, Sour Cream, Chives

11 per person
(2 pieces per person)

Empanada Bar

Choice of two of the following:

Corn: Chicken Sofrito, Black Bean, Shrimp Chipotle

Flour: Carne Asada, Chorizo, Guava Cheese

Mojo Paprika Mayonnaise, Pico de Gallo

12 per person
(2 pieces per person)



Reception Enhancements, *continued*

Ice Cream Of Your Life

Experience our Liquid Nitrogen Ice Cream Bar
(As the mouth watering dessert is made before your eyes)

Select Three Flavors and Six Toppings from below:

Ice Cream

Madagascar Vanilla, European Chocolate, Sweet Cream Caramel, Peanut Butter and Praline Ice Cream

Gelato

Tropical Banana, Strawberry Fields, Pistachio, Cappuccino and Mint Chocolate Chips

Sorbet

Lemon, Watermelon, Orange, Cranberry and Pomegranate

Toppings

Crushed Oreo, Butterfinger Pieces, Cookie Dough, Mini M&M's
Heath Bar Crunch, Mini Marshmallow, Shaved coconut
Chocolate or Rainbow Sprinkles, Ghirardelli Milk or
White Chocolate Chips, Brownie Pieces, Marshmallow Fluff 12 per person

Enhancements

Bananas Foster and Cherries Jubilee Served over Vanilla Ice Cream 16 per person

Minimum 150 people Attendant Included

Price based on 2 hour event



Receptions

Carving Stations

Country Style Honey Glazed Ham

Florida Orange Blossom Honey, Brown Sugar, Aged Balsamic Vinegar Glaze

Country Style Biscuits 450
(Serves 75 people)

Roasted Prime Rib of Beef

Fresh Rosemary, Oregano, Kosher Salt, Slow Roasted Prime Rib, Au Jus

Horseradish Cream, Yorkshire Pudding 550
(Serves 40 people)

Roasted Pork Loin

Sour Orange Mojo and Turmeric Marinated, Red Currant Sauce

Sweet Media Noche Rolls 475
(Serves 30 people)

Rotisserie Style Turkey

Rotisserie Style Spice Rubbed and Citrus stuffed Tom Turkey

Cranberry Mayonnaise Sauce and Assorted Artisan Mini Rolls 425
(Serves 40 people)

Pepper Crusted New York Sirloin Strip

Coarse Ground Pepper, Kosher Salt Crusted New York Strip

Bordelaise Sauce with an Assortment of Artisan Mini Rolls Market Price
(Serves 40 people)

Au Poivre Tenderloin of Beef

Three Peppercorn, Smokey Sea Salt Crusted Au Poivre Tenderloin of Beef

Béarnaise Sauce, Assorted Artisan Mini Rolls 650
(Serves 30 people)

Steamship Round of Beef

Garlic Cumin Chili Dusted, Fajita Seasoning Steamship Round, Au Jus

Whole Ground Mustard, Horseradish, Mayonnaise, Assorted Artisan Mini Rolls 875
(Serves 130 people)

Carver Fee 125



Receptions, *continued*

Cold Canapés

Seafood

Seared Sesame Crusted Ahi Tuna, Cucumber Round, Wakame Salad, Ginger Soy Glaze
Fruit di Mare Lobster, Scallops and Shrimp Terrine, Sweet Brioche Toast Point, Crème
Fraiche, White Fish Caviar

Belgium Endive Spear, Hickory Smoked Salmon, Mini Salad

Golden Poached Shrimp Stuffed with Almond Cream, Kumquat Segment, Fresh Cilantro
Saffron Potato Cup, Coconut Curried Sea Scallop, Cucumber Fan

Sock Eye Salmon Roulade, Chive Cream, Pumpnickel Toast Point, American Caviar

Spanish Mini Sardines, Roasted Red Pepper, Grilled Artichoke Ratatouille Tartlets,

Caper Berries 7 each

Poultry and Meat

Wagu Beef and Yorkshire Pudding, Purple Horseradish Cream

Curry Chicken and Pineapple Roulade, Crème Fraiche, Golden Raisin Compote

Chipotle Chicken Salad in Bouche, Spicy Candied Walnuts

Smoked Breast of Duck, Blood Orange Glaze, Focaccia Flat

Potato Knish, Roasted Apricot Glazed Pork 6 each

Vegetarian

Pepper and Pistachio Crusted Goat Cheese, Caramelized Figs, Chiabata Toast

Yellow Patty Pan Squash, Mushroom Confit

Roasted Red Pepper Hummus Tartlet, Kalamata Olive Tapenade, Goat Cheese,
Caramelized Golden Beets

Brie Cheese, Mango Cream, Duet of Wild Berries

Ciabatta Hard Crusted Buttered Crouton, Fresh Mozzarella, Organic Zebra Tomato, Basil Oil

Peppercorn Crusted Boursin Cheese Stuffed English Cucumber, Fresh Basil Cream Fraiche

Tri Colored Lentils and Sweet Corn Citrus Salad, Flakey Filo Cup

Forestiere Yellow Corn Polenta, Grilled Haricot Vert Tips, Organic Tear Drop Tomato,

Balsamic Cream 5 each



Receptions, *continued*

Hot Canapés

Seafood

- Conch Fritters with Key Lime Remoulade Sauce
- Scallops Wrapped in Smokey Bacon
- Oysters Rockefeller, Pernod Scented Hollandaise Sauce
- Coconut Shrimp with Tropical Fruit Curry Chutney
- Mini Crab Cake, Whole Grain Mustard Butter Sauce

7 each

Poultry and Meat

- Mini Reubens wrapped in Puff Pastry, Russian Dressing
- Baby Back Ribs, Honey Garlic Glaze
- Chicken Wings, Louisiana Hot Sauce, Blue Cheese Dressing
- Beef Teriyaki Ginger Lime Glaze
- Premium All Beef Meat Balls, Sweet and Sour Sauce
- Pot Stickers, Hoisin Balsamic Sauce
- Mini Beef Empanadas, Mango Chili Salsa
- Grilled Citrus Marinated Chicken Tenderloins
- Jerk Spiced Crusted Chicken Kabob
- Ropa Vieja Quesadillas with Sour Cream and Pico de Gallo

5 each

Vegetarian

- Mini Quiche, Pancetta, Onion, Gruyere Cheese
- Vegetable Spring Rolls, Plum Duck Sauce
- Stuffed Mushrooms, Boursin Cheese, Baby Spinach Stuffing
- Fried Ravioli, Roasted Roma Tomato Marinara Sauce
- Spinach Pie, Feta Cheese Wrapped in Phyllo Dough

6 each



Reception Packages

Hors d'euvres Combinations

Designed specifically for one hour receptions.

Based on seven (7) pieces per person.

Per person with a minimum of 50 people.

Sierra

Assorted Canapés, Spicy Sausage Stuffed Mushrooms

Mini Quiche, Mini Reubens, Scallops Wrapped in Bacon

Spring Rolls and Duck Sauce 35

Palm

Fresh Vegetable Crudités and Dip

Conch Fritters, Key Lime Remoulade

Coconut Shrimp, Tropical Chutney

Boneless Chicken Tenders, Blue Cheese Dressing

Beef Teriyaki

Fried Ravioli, Marinara Sauce

Pot Stickers, Hoisin Balsamic Sauce 39

Caribbean

Domestic and Imported Cheese, Fruit Garnish, Sliced Breads and Crackers

Iced Gulf Shrimp and Cultured Oysters on the Half Shell, Cocktail Sauce

Mignonette, Lemon

Mini Crab Cakes, Honey Dijon Sauce

Baby Back Ribs

Grilled Baby Lamb Chops, Cilantro Concasse

Ropa Vieja Quesadillas, Sour Cream and Pico de Gallo 42



Vegetarian and Vegan Options

(All prices will reflect the same price as group meal)

Lunch and Dinner

Butternut Squash Tart

Roasted Butternut Squash, Brown Sugar, Dried Pears, Apricots, Peaches, Cranberries and Currents with a Fresh Herb Risotto in a Flakey Sage Dough

Spicy Tomato Tart

Chickpea Puree, Marinated Artichoke Hearts, Fire Roasted Red Bell Peppers Sweet Roasted Plum Tomatoes and Fontina Cheese in a Black Pepper and Thyme Pastry Dough Crust

Filo Triangle

Roasted Red Pepper Hummus with Sundried Tomato, Black Eyed Peas Broccoli, Okra, Flavored with Lime and Garlic
Wrapped in Filo Dough

Lasagna Rollup

Hand Rolled Lasagna Stuffed with Grilled Red and Yellow Peppers, Onions Mushrooms, Carrots, Yellow Squash, Zucchini, Asparagus
Ricotta and Mozzarella Cheese

Vegetable Wellington

Portobello Mushrooms, Zucchini, Summer Squash, Spinach, Roasted Red Pepper, Broccoli Fontina and Mozzarella Cheese Combined in a Light White Wine Sauce

All entrees will have chef's choice of appropriate accompaniments



Beverages/Bars

Host Bar

Cordials	8
Premium Brands	8
Call Brands	7.50
Select Wine	7
Imported Beer	7
Domestic Beer	6.50
Non-Alcoholic Beer	6.50
Mineral Water	4.25
Soft Drinks	4.25

Cash Bar

Cordials	9
Premium Brands	9
Call Brands	8
Select Wine	8
Imported Beer	7.25
Domestic Beer	6.50
Non-Alcoholic Beer	6
Mineral Water	4.25
Soft Drinks	4.25

A 75 dollar cashier fee will apply to all cash bars for up to (3) hours.



Beverages/Bars, *continued*

Timed Open Bar

Premium Brands

First Hour	23 per person
Two Hours	28 per person
Additional Hours	8 per person

Call Brands

First Hour	21 per person
Two Hours	26 per person
Additional Hours	7 per person

Cocktail Punch

Non Alcoholic Punch	55 per gallon
Bloody Mary	80 per gallon
Screwdriver	80 per gallon
Margarita	84 per gallon
Mai Tai	86 per gallon
Planters Punch	86 per gallon

Bartender Fee per bar is 125 for up to (3) hours.

Each additional hour 25 per hour.

Please note that it is the policy of the Caribe Royale that all beverages consumed on the premises must be purchased from the Hotel.



Beverages/Bars, *continued*

White Wine

Sycamore Lane Chardonnay, California	32
Sycamore Lane Pinot Grigio, California	32
Francis-Ford Coppola Chardonnay, "Diamond Series", Monterey	44
Columbia Crest Chardonnay, "Two Vines", Columbia Valley	45
Rutherford Hill Chardonnay, Napa Valley	50
Kendall Jackson Chardonnay "Grand Reserve", Monterey, Santa Barbara	55
Beringer Vineyards Chardonnay "Knights Valley", Napa Valley	58
Clos Du Val Chardonnay, Napa Valley	59
Groth Vineyards & Winery Chardonnay, Napa Valley	68
Stags' Leap Winery Chardonnay, Napa Valley	60
Louis Jadot Pouilly-Fuisse, France	72
Santa Margherita Pinto Grigio, Italy	62
Schmitt Sohne, Reisling, Germany	34
Sterling Vineyards Sauvignon Blanc, Napa Valley	40
Groth Vineyards & Winery Sauvignon Blanc, Napa Valley	49
Sycamore Lane White Zinfandel, California	28
Beringer Vineyards White Zinfandel, California	33



Beverages/Bars, *continued*

Red Wine

Geyser Peak Merlot, Sonoma County	38
Sycamore Lane Cabernet, California	32
Sycamore Lane Merlot, California	32
Sterling Vineyards Merlot, Napa Valley	42
Francis-Ford Coppola, Claret "Diamond Series", California	44
Sterling Vineyards Pinot Noir, Napa Valley	42
Sterling Vineyards Cabernet Sauvignon, Napa Valley	48
Mark West Vineyards Pinot Noir, California	43
Stags' Leap Winery Merlot, Napa Valley	65
Ruffino Chianti Classico Reserva "Gold Label", Italy	90
Greg Norman Syrah, "Limestone Coast", Australia	45
Sycamore Lane Cabernet, California	32
Columbia Crest Winery Cabernet Sauvignon, "Grand Estates", Washington	46
Robert Mondavi Winery Cabernet Sauvignon, Napa Valley	100
Groth Vineyard & Winery Cabernet, "Oakville", Napa Valley	135
Jordan Vineyard & Winery Cabernet, Sonoma County	150

Champagne/Sparkling Wine

G.H. Mumm "Cordon Rouge", Brut, Reims	80
Veuve Cliquot Ponsardin "Yellow Label" Brut, Reims	130
Moet et Chandon "White Star", Espernay	110
Domaine Ste. Michelle, Brut, Washington	44



Hospitality Beverage Bar Packages

Bar Royale

Smirnoff

Beefeater

Bacardi Silver

Dewars

Jim Beam

Crown Royal

Set up to include:

Sweet and Dry Vermouth 375ml

(1) Bottle California Cabernet Sauvignon or Merlot

(1) Bottle California Chardonnay

(24) Assorted Bottled Beer: Budweiser, Miller Light, Bud Light, Heineken, Grolsch or Corona

(4) each 10oz: Coke, Sprite, Ginger Ale, Tonic Water and Club Soda

(1) qt Each: Orange and Grapefruit Juices, Bloody Mary Mix and Cranberry Juice, Sour Mix

Grenadine or Lime Juice on request

650

Bar includes a complete set-up: ice, garnishes, glassware, and beverage napkins.

Refreshing the bar set-up entails the cleaning out of all used set-ups and restocking ice.

A 50 dollar charge per room will apply.

Please arrange your hospitality bar with your Convention Services Manager 24 hours in advance.

Please note that it is the policy of the Caribe Royale that all beverages consumed on the premises must be purchased from the Hotel.



Hospitality Beverage Price List

Vodka

Smirnoff	70
Absolut	80
Ketel One	95

Gin

Beefeater	75
Tangeray	80
Bombay Sapphire	90

Rum

Bacardi Silver	70
Captain Morgan	75
Myers' Dark	90

Scotch

Dewars	70
Johnny Walker Black	80
Chivas Regal	90

Bourbon

Jim Beam	70
Jack Daniel's	80
Wild Turkey	90

Blend

Seagram's 7	70
Seagram's VO	80
Crown Royal	90



Cordials, Malted Scotch and Brandy

Di Saronno Amaretto	90
Kahlua	85
Baileys Irish Cream	90
Sambucca	90
Grand Marnier	100
Drambuie	100
Remy Martin V.S.O.P.	125

Single bottles include choices of mixers and their appropriate garnishes,
Glasses and ice up to 10 people.

Should you request bartender service, there will be a 125 Bartender Charge per (3)
hour minimum; each additional hour at 25. A 24 hour advance notice is required.

Please note that it is the policy of the Caribe Royale Orlando that all beverages
consumed on the premises must be purchased from the Resort.



Banquet Policy

Food and Beverage

Food and beverage items consumed in hotel rooms, suites, villas, and banquet rooms or in hotel premises shall be purchased from the hotel. Food and beverage cannot be removed from the premises due to license restrictions. Our people that participate in events or use our facilities agree to conform to any restrictions that are imposed by State liquor control, insofar as they affect these premises.

Confirmation of Attendance

The number of people attending a function must be communicated to the hotel by 12 Noon, forty-eight (48) hours in advance. This number is considered a guarantee, not subject to reduction. Guarantees for Sunday, Monday, and Tuesday are required by Noon the preceding Friday. The hotel is not responsible for service over five percent (5%) of the estimated guarantee (3% over attendance of 750). The hotel reserves the right to deny entrance to more than the maximum number of persons estimated. The Management reserves the right to change the rooms if number of attendance has changed to accommodate the parties properly. A 60 dollar server fee is applicable to food/beverage functions with a guarantee of 20 or under.

Service Charges and Labor

Prices are current and subject to change. All food and beverage charges are subject to 24% service charge. A Florida State Sales Tax of 6.5% is applicable on the total charges including fees. There will be a 60 dollar server fee applied for all food functions with a guarantee of 20 or under. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the hotel reserves the right to charge additional fees.



Banquet Policy, *continued*

Scheduling

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. The patron also agrees to reimburse the hotel for any wage payments or other expenses incurred due to the Patron's failure to comply.

Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than 15 days prior the group's scheduled arrival.

Electrical Requirements

The hotel requires all electrical service needs be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the hotel's approved electrical contractor, Edlen Electric (407) 854-9991 and charged to the group's Master Account.

Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor PSAV, Joe Kells (407) 238-0008 and charged to the group's Master Account.

Signage and Banners

The hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free standing or on easels. A labor charge will be applied to the assistance of placement by the hotel.



Banquet Policy, *continued*

Outdoor Functions

An additional charge will be applied for outdoors events:

- 1) attendance up to 100 people, a flat fee of 350 minimum or
- 2) attendance in excess of 100 people, a fee of 3.50 per person.

Damage and Loss

The hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel before or after your function unless prior arrangement have been made.

Liability

The hotel is not liable for its failure to perform any signed contract if such failure is due to acts of God, labor problems, including but not limited to strikes, fire, flood, weather, earthquake, restriction upon travel, food, beverage, or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.

Security

For certain events the hotel may require Security Guards be provided at the client's expense. Only hotel and approved security firms may be used.