



CARIBE ROYALE
O R L A N D O

2019

CATERING MENU



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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 or persons estimated. The Management reserves the right to change the rooms if number of attendance has changed to accommodate the parties properly. A 75 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 a taxable 24% service charge. A Florida State Sales Tax of 6.5% is applicable on the total charges including fees. There will be a 75 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.

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.

Banquet Policy, *continued*

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.

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.

CONTINENTAL BREAKFAST based on (1) hour consumption

Floridian Continental

Fresh Florida Orange Juice and Grapefruit Juice

Assorted Danish, Croissants and Muffins

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection 29

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 31

Healthy Start Continental

Chilled Apple, Grapefruit, Tomato or Orange Juice

Seasonal Fresh Sliced Fruit, Assorted Dry Cereals with Skim Milk

Shell on Hard Boiled Eggs, Greek Yogurt with Granola

Low Fat Muffins with Light Cream Cheese, Marmalade and Jams 30

Breakfast Sandwiches

Ham and Cheese Croissant

8

Shaved Ham and Fresh Sliced American Cheese on a
Buttery Croissant

Bacon, Egg and Cheese Muffin

8

Apple Wood Smoked Bacon, Fresh Whole Egg, Smoked
Cheddar, Split English Muffin

Sausage Biscuit

8

Spicy Pork Sausage Patty, Country Style Buttermilk
Biscuit

Vegan Sandwich

8

Egg Substitute, Roasted Pepper Hummus Spread, Fresh
Spinach, Tofu Cheese, English Muffin

Egg and Cheese Croissant

8

Fresh Cooked Whole Egg, Baby Swiss, Flaky Butter
Croissant

Gluten Free Sandwich

8

Fried Egg, Canadian Bacon, White American Cheese,
Gluten Free Bread

CONTINENTAL ENHANCEMENTS

Dry Cereal with Milk and Bananas	6 each
Whole Fruit	5 each
Individual Yogurt/ Greek Yogurt	6 each
Sliced Seasonal Fruit or Fruit Kabobs	8 per person
Assorted Danish, Muffins or Croissants	60 per dozen
Assorted Coffee Cakes, Fruit or Nut Bread	60 per dozen
Assorted Bagels with Cream Cheese or English Muffins	59 per dozen
Hard Boiled Eggs	4.50 each
Fresh Coffee, Decaffeinated Coffee	88 gallon
Starbucks Flavored Coffee	100 gallon
International Tea Selection	88 gallon
Florida Fresh Juices	71 gallon
Champagne or Mimosa Punch	100 gallon

Waffle Station 11
 Assorted Berries, Whipped Cream, Butter,
 Maple Flavored Syrup, Warm Banana Syrup

Ham and Biscuits 12
 Carved Ham, Buttermilk Biscuits,
 Country Gravy

Pancake Station 10
 Regular and Blueberry Griddle Pancakes,
 Assorted Fruit Toppings, Butter,
 Maple Flavored Syrup

Omelet Station 14
 Omelets Prepared to Order
 Toppings to include:
 Ham Bacon, Cheese Onions, Mushrooms,
 Peppers, Tomatoes

Stations require an attendant at \$175
 Minimum 100 people for action stations

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

33

Morning Light Frittata

Spinach, Egg White, Tomato, Nutty Quinoa, Turkey Sausage

35

Sunrise Surf and Turf

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

45

Fresh Scrambled Eggs, Golden Brown French Toast

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

40

Country Fried Steak

Western Scramble, Home Fries, Black Peppercorn Gravy

41

Western Omelet

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

39

Early Rise Ranchero

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

36

BREAKFAST BUFFETS based on (1) hour consumption

Minimum 50 people

Sierra Sunrise

Fresh Florida Orange and Grapefruit Juice

Sliced Fresh Fruits and Berries, Fluffy Scrambled Eggs, Sausage Links, Home Fries

Assortment of Fresh Breakfast Pastries, Preserves and Butter

Assorted Dry Cereals, Whole and Skim Milk

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection

40

Deluxe Buffet

Fresh Florida Orange and Grapefruit Juice

Sliced Fresh Fruit, Assorted Yogurts, Fresh Scrambled Eggs

French Toast, Syrup, Sliced Ham, Crisp Bacon, Pan Fried Red Potatoes

Assortment of Fresh Breakfast Pastries, Preserves and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection

42

Caribbean Buffet

Fresh Florida Orange and Grapefruit Juice

Dole Golden Sweet Pineapple Wedge Sprinkled with Toasted Coconut

Pancakes, 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, International Tea Selection

44

Grand Southern Buffet

Fresh Florida Orange and Grapefruit Juice

Hot Oatmeal, Apples and Raisins

Three Cheese Scrambled Eggs, Ham Steak, Currant Sauce

Corned Beef Hash, Sausage Gravy and Biscuits

Southern Style Grits, Cheese Blintzes with Fruit Topping

Breakfast Pastries, Preserves and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection

46

BREAKS

Unless stated, all breaks based on (1) hour consumption.

Sierra Classic

Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection Regular, Diet and Decaffeinated Sodas, Assorted Mineral Waters (30 minutes service)	14
4 hour beverage service	35
8 hour beverage service	48

Oatmeal, Granola and Grits

Virgin Butter, Vermont Cheddar Cheese Assorted Dried Fruit, Almond Slivers, Walnuts Brown Sugar, Maple Syrup, Cinnamon and Nutmeg Shakers	20
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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, International Tea Selections	22
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Energizer

Sliced Seasonal Fresh Fruit, Plain and Flavored Yogurt Dip, Carrot and Zucchini Muffins, Margarine, Low Fat, Plain and Flavored Cream Cheese Assorted Granola Bars, Assorted Flavored PowerAde, Tomato Juice Fresh Brewed Coffee, Decaffeinated Coffee, International Tea Selection	22
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BREAKS, *continued*

Unless stated, all breaks based on (1) hour consumption.

Cupcake Madness

Choice of two of the following:

Vanilla, Chocolate, Red Velvet,

Boston Cream Cupcakes

Whole, Low Fat and Chocolate Milk, Bottled Water

19

Ball Park

Cracker Jack and Assorted Chips

Assorted Ice Cream Treats, Hot Soft Pretzels with Mustard

Lemonade and Iced Tea

21

Intermission

Popcorn, Fresh Tortilla Chips, Nacho Cheese Sauce, Jalapenos, Fresh Salsa

Boxed Movie Candies, Assorted Deluxe Ice Cream Bars

Assorted Sodas, Bottled Water

23

Café Cubano

Pastel de Guayaba, Plantain Chips, Beef Empanadas,

Ham Croquettes

Tropical Mango Cocktail, Bottled Water

26

BREAK ENHANCEMENTS

Mixed Nuts	38 per pound	Arizona Flavored Teas	7 each
Assorted Candy Bars	4.50 each	Red Bull	7.50 each
Assorted Power Bars	6 each	Florida Fruit Punch or Lemonade	65 per gallon
Assorted Granola Bars	4.5 each	Iced Tea	88per gallon
Assorted Ice Cream/ Frozen Fruit Bars	6 each	Assorted Sugar Shots	60 per dozen
Assorted Jumbo Cookies	60 per dozen	Fruit Infused Water	50 gallon
Assorted Tea Cookies	53 per dozen	Individual Cup of Hummus, Carrots and Celery	6each
Warm Pretzels with Mustard	55 per dozen	Blue Cheese, Spinach, Onion Dip or Pico de Gallo	26 per quart
Brownies or Blondies	52 per dozen	Potato Chips, Pretzels, Popcorn, Terra Chips, Tortilla Chips or Trail Mix	28 per pound
Deluxe Assorted Finger Sandwiches	60 per dozen	Individual Bags of Doritos, Potato Chips and Pretzels	4.50 per bag
Assorted Fresh Fruit Tartlets	52 per dozen	Island Oasis Frozen Fruit Drinks or Smoothies	88 per gallon
Chocolate covered Strawberries	58 per dozen	Assorted French Pastries (limit to 200 people)	60 per dozen
Churros	48 per dozen		
Regular and Diet Soft Drinks	5 each		
Assorted Bottled Juice or Bottled Water	5 each		

Antigua Brunch

Based on (1) hour consumption

Minimum 75 people

Pastries

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

Salads

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

Smoked Salmon

Capers, Onions, Cream Cheese, Egg, Sliced Tomato, 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, 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, International Tea Selection

79

Carver

175

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

Cream of Mushroom

Minestrone

Tomato Basil Bisque

Black Bean Soup

Salads

Wild Mixed Green Salad - Wild Mixed Greens, Fresh Tomatoes, Banana Peppers
Vegetable Confetti, House Made Dressing

Caribe Classic - Mixed Greens, English Cucumber, Grape Tomato, Pumpkin Seeds,
Parmesan Ranch Dressing

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

Enhancement

Sliced Seasonal Fruit and Berries, Wedge of Gouda

7 additional

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

9 additional

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

6 additional

Plated Hot Lunch Entrees

Caribbean Chicken Marinated Chicken Breast, Tamarind Sauce Pineapple Papaya Salsa, Red Beans and Rice, Seasonal Vegetables, Sweet Plantains	42
Penne Lobster Cream, White Gulf Shrimp Asparagus, Whole Mushrooms, Carrot Sticks	48
Breast of Chicken Coq au Vin Saffron Rice Pilaf, Red Wine Sauce, Mushrooms, Pearl Onions Fresh Sautéed Vegetables	43
Cod Loin Ritz Cracker Crumb Crusted White Flaky New England Cod Fish Yukon Gold Whipped Potatoes, Green Beans, Julienne Carrots Sauce Beurre Blanc	49
Orecchiette Tossed in a Three Bean Spinach Basil Pesto Ragout Grilled Breast of Chicken	45

PLATED HOT LUNCH ENTREES, *continued*

Baked Lasagna Curly Pasta Sheets Layered with Ricotta Cheese, Fire Roasted Vegetables <u>Selection Options:</u> Meat Sauce Vegetable	39 37
Beef Skirt Churrasco Black Beans and Rice, Garlic Roasted Vegetables, Chimichurri	48
Asian Breast of Chicken Vegetable Fried Rice, Spring Roll Grilled Pineapple, Ginger Teriyaki Glaze	44
Bolicho Mechado Cuban Style Pot Roast Stuffed with Chorizo Red Mash, Oven Roasted Vegetables	45
Asian Roast Pork Soy Chinese All Spice Marinated Sliced Pork Loin Lo-Mein Noodles, Stir Fried Vegetables	46

Plated Chilled Lunch Entrees

Jamaican Caesar Salad

Chicken Breast or Shrimp Crusted with Jerk Seasoning, Fresh Romaine
Homemade Garlic Dressing

Selection Options:

Chicken Breast

40

Shrimp

46

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

41

Caribbean Nicoise

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

46

Summer Trio

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad
Sliced Onion, Asparagus, Tomato and Cucumber on a Bed of Bibb Lettuce

45

New York Sirloin and Spinach Salad

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

49

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

Tomato Basil Bisque

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

48

Themed Lunch Buffets, *continued*

Minimum 50 people

Spring Salad

Starters

Fresh Florida Fruit Salad, Mango Mint Drizzle

Chilled Pasta Salad/Tuscan Style, Sharp Pecorino

Fresh Seasonal Greens, 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

51

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 Peppadews
Swamp Slaw, Green Cabbage, Zucchini, Carrots, Red Peppers

Soup

Chicken Gumbo

Assorted Artisan Breads

Hoagie, Focaccia, Pretzel

Entrees

Muffuletta Sandwich

Spicy Capicola Ham, Hot Soppressata, 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

Cajun Fried Potato Wedges

Dessert

Louisiana Rum Cake, Rum Soaked Cake Topped with Pecans

Chocolate Bread Pudding

59

Themed Lunch Buffets, *continued*

Minimum 50 people

Southern

Soup and Salads

Louisiana Seafood Gumbo

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

56

Themed Lunch Buffets, *continued*

Minimum 50 people

Tex Mex

Soup and Salads

Tortilla Soup, Sour Cream

Florida Citrus, Cilantro, Lime Mojito

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, Grilled Onions and Peppers

Seasoned Taco Beef, Guacamole, Jack Cheese

Jalapeno Peppers, Sour Cream, Shredded Lettuce

Green Tomatillo Salsa and Pico de Gallo

Mexican Rice

Tortilla Chips, Chili Con Queso, Re-Fried Beans

Dessert

Rice Pudding Folded with Whipped Cream

Churros, Cinnamon Sugar

Mexican Wedding Cookies

58

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

54

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, Cilantro Vinaigrette

Elbow Macaroni Salad, Ham, Green Peas, Carrots, Sofrito Mayo

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 Medianoche - Slow Roasted Cumin Dusted Pulled Pork, Ham, Baby Swiss, Garlic Pickle, Mustard, Mojo

Mayonnaise Pressed in a Brioche Bun

Papas Rellenas - Ground Beef Stuffed Breaded Potato Balls

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

Desserts

Chocolate Tres Leches, Milk Chocolate Soaked Sponge,

Pasteles de Guayaba, Flakey Pastries Filled with Guava and

Peach Bread Pudding

55

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, Basil, Tomato, Toasted Garlic, 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

50

Pita Power

Tri-Color Tortilla Chips with Salsa

Cilantro Shrimp Salad, Tabbouleh and Potato Salad

“Stuff Your Own”

Curry Chicken Salad with Mango, Albacore Tuna Salad

Floridian Greens, Alfalfa Sprouts, Tomatoes, Cucumber

Onions, Cheddar Cheese

Gourmet Breads and Pita Pockets

Choice of Dessert

Iced Tea

49

Deli Italian Sub

Marinated Vegetable Salad, 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

46

Bag Lunches

All bag lunches include whole fruit, potato chips, cheese and crackers, cookie or brownie and choice of one of the following: potato salad, coleslaw, tomato cucumber salad or penne and pesto salad

Chicken Sandwich

Citrus Marinated Grilled Chicken Breast

Lettuce and Tomato on a Kaiser Roll

Citrus Mayo

32

Ham, Turkey or Roast Beef Sandwich

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

Lettuce and Tomato on a Kaiser Roll

Mayonnaise, Mustard or Horseradish Sauce

30

Tortilla Wrap

Turkey, Ham or Grilled Vegetable Tortilla Wrap

Shredded Lettuce, Chopped Tomato

Herb Cheese Spread

34

Vegetarian/Vegan

Oven Roasted Zucchini, Yellow Squash

Portobello Mushroom, Red Pimentos

Wrapped in a Spinach Tortilla

Roasted Red Pepper Hummus

30

Gluten Free

36

For bag lunches served buffet style, \$3 additional per person

Plated Dinner

Includes choice of salad and dessert, freshly baked rolls, butter and iced tea

Appetizers

May be added to enhance entrée for additional price

Lobster Bisque

Sherry Scented Topped with a Fleuron

12

Cream of Three Onion Soup

Sweet Spanish, Leeks, Bermuda Red, Hint of Vermouth

10

Grilled Portobello Mushroom

Grilled Portobello, Eggplant and Beefsteak Tomato

Mozzarella Cheese

12

Ravioli Trio

Roasted Bell Pepper Coulis, Asiago Cheese

Choice of Seafood, Cheese or Vegetable

11

Jumbo Shrimp Cocktail

Lemon and Cocktail Remoulade Sauce

17

Blackened Scallops with Angel Hair Pasta

Salmon Caviar Cream

18

Salads

Heart of Romaine
Beef Steak Tomatoes, Watercress, Cucumber

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 Butter Lettuce, 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) 6 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) 8 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) 5 additional

For functions of 500 or more, salads will be served family style or additional charge may apply

Dinner Entrees

Boneless Short Ribs Braised in a Red Wine Sauce, Horseradish Whipped Potatoes, Broccoli Rabe, Sweet Red Peppers	70
Double Pork Chop Farm Premium Center Cut Chop, Poached Granny Smith Apple, Cider Braised Red Cabbage, Butter Spaetzle, Port Wine Demi	65
Atlantic Salmon Florida Blood Orange and Aged Balsamic Vinegar Glazed, Atlantic Salmon, Three Cheese Ravioli, Sautéed, Fresh Mixed Vegetables	62
New York Sirloin 12 oz Grilled Premium New York Steak, Truffle Twice Baked Potato, Rapini, Roasted Garlic, Cipolini, Oven Dried Roma Tomatoes, Asparagus, Porcini Butter, Red Wine Sauce	80
Grilled Chicken Breast Coriander Rubbed Chicken, Garbanzo Galician Rice, Ripe Plantains, Chorizo Succotash, Mojo Beurre Blanc	54
Filet Mignon Flat Top Seared, Center Cut Beef Tenderloin, Rosemary Fingerling Potato, White Asparagus, Baby Carrots, Red Wine Tarragon Maitre d' Butter	90
Fresh Catch Sword Fish, Grouper, Snapper or Mahi Mahi, Chef's Choice of Accompaniments	Market Price
Chicken Wellington Mushroom Duxelle stuffed Chicken Breast wrapped in a Pastry, Rosemary Wine Demi, Duet of Seasonal Vegetable	59

Dual Entrees

Caribbean Trio

Atlantic Salmon, Red Wine Demi, Blue Crab Cake
Beurre Rouge, Shrimp Pinwheel, Beurre Blanc
Fire Roasted Vegetables, Risotto, Stewed Tomato

109

Surf and Turf Caribe

Aged New York Sirloin, Cabernet Glaze, Seafood Stuffed Shrimp Pinwheel
Saffron Cream, Roasted Garlic Red Mash, Haricot Verts

90

Filet of Beef and Florida Lobster Tail

Petit Filet and Lobster Tail, Yukon Gold Whipped Potatoes
Grilled Fresh Vegetables

115

Chicken and Shrimp

Sautéed Breast of Chicken, Jumbo Shrimp, Garlic Cream
Mediterranean Paradise Rice, Broccoli Floret

76

Roasted Chicken & Salmon

Lemon Pepper Rubbed Semi Boneless Breast of Chicken
Blackened Ferro Island Salmon
Ragout of Spinach, Tomato Fondue, Feta
Delmonico Potatoes

78

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 Dacquoise

Passion Fruit Cream Trifle

A Martini Glass Filled with Passion Fruit Mousse and 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, Persian Lime Vinaigrette

Assorted Artisan Breads

Classic Cuban, Sweet Medianoche

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

89

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
Platano, Sweet Plantains

Desserts

Coconut Cream Pie
Mango Mousse Cake
Spiced Banana Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

90

Themed Dinner Buffets, *continued*

Minimum 50 people

Mediterranean

Salads

Orzo Tabbouleh 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, Focaccia

Entrees

Beef Rollatini

Sausage Stuffed Flank Steak, Espagnole Sauce

Moroccan Chicken

Turmeric, Coriander, Preserved Lemon

Grouper Provencal

Tomato Caper Concasse

Penne Pasta

Basil, Pesto, Olive Oil, Pine Nuts

Cauliflower Au Gratin

Dessert

Ricotta Pie, Italian Rum Cake, Cappuccino Maraschino Cake

Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selections

92

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
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 War Bar, Shrimp Scallops, Surimi, Egg, Lobster sauce

Desserts

Gingered Rice Pudding
Chocolate Dipped Fortune Cookies
Fan Wafers

88

Themed Dinner Buffets, *continued*

Minimum 50 people

Barbecue Grill

Salads

Coleslaw, Black Peppercorn Cream

Marble 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

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

84

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

Artisan Mixed

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

Boiled 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

140

Carver or Attendant required for reception

175

Reception Specialties

Florida Raw Bar
(Minimum of 50 pieces)

Iced Gulf Shrimp	7 each
Cultured Oysters on the Half Shell	7 each
Cocktail Crab Claws	8 each
Served with Lemon, Key West Cocktail and Remoulade Sauce	

Smoked Salmon	
Twin Sides of Scottish Smoked Salmon	
Chopped Red Onions, Capers and Chopped Eggs	
Bagel Chips, Toast Points and Cocktail Breads	700 each

Sushi Display	
An Array of Sashimi and Sushi	
Served with Pickled Ginger, Wasabi	
Soy Sauce and Rice Vinegar	700 per 100 pieces

Salad Bar	
Organic Mixed Greens, English Cucumber, Cherry Tomatoes, Chick Peas,	
Sliced Mushrooms, Peppers, Black Olives, Chopped Egg,	
Ranch Dressing, Balsamic Vinaigrette	14 per person

Potato Bar	
Choice of two: Yukon Gold, Peruvian Purple, Southern Sweet, Roasted Garlic Red	
Toppings: Broccoli Florets, Bacon Bits, Cheddar Cheese, Chives, Mini Marshmallows,	
Pecans, Dried Cranberries, Butter, Sour Cream	18 per person

Based on (1) hour service

Reception Specialties, *continued*

Caribbean Fondue Fresh Florida Fruits and Berries, Cubed Pound Cake Chocolate Fondue and Powdered Sugar	12 per person
Display of Imported and Domestic Cheese Garnished with Fresh Fruit and Berries, Assorted Carr's Water Crackers French Crusty Bread, Crostini	17 per person
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	12 per person
Crudite Presentation An Assortment of Fresh Vegetables and Relishes, Ranch and Blue Cheese Dip	14 per person
Greek Antipasto Imported and Domestic sliced Julienne Meats Assortment of Cheeses, Roasted Peppers, Pepperoncini, Olives, Marinated Stuffed Grape Leaves	20 per person
Bruschetta Traditional Toasted Garlic Bread Drizzled with Olive Oil, Served with Sliced Capicola, Sliced Salami, Fresh Mozzarella, Asiago Cheese, Roasted Red Pepper, Oven Dried Tomato, Kalamata and Nicoise Olives, Grilled Eggplant	19 per person
Grilled Vegetable Display Vegetables of the Season, Grilled, Balsamic Drizzle	15 per person

Based on (1) hour service

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

21

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

20

Enhancement

Add Shrimp and Scallops

25

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

21

Paella Station

Saffron Rice with Shrimp, Chicken, Chorizo, Mussels, Clams and Calamari
Topped with Sweet Red Pimentos, Green Peas

27

Station Prepared to Order with Attendant

175 each

Based on (1) hour service

Stations are designed to enhance your reception only, not to be used as dinner entrees.

Reception Enhancements

Minimum 50 people

Ribs and Things

Choice of two of the following:

St. Louis Style Smoked Ribs

Chipotle Steak Churrasco Skewer

Shrimp- Andouille Kabob

(2 pieces per person)

15 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

(2 pieces per person)

15 per person

Potato Skin Bar

Build Your Own Potato

Chili Con Carne, Pulled Barbecue Pork,

Bacon Bits, Cheddar Cheese, Sour Cream, Chives

(2 pieces per person)

14 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

(2 pieces per person)

14 per person

Stations are designed to enhance your reception only, not to be used as dinner entrees.

Reception Enhancements, *continued*

Ice Cream in the Park Old Fashioned Ice Cream Cart

Choice of two:

Chocolate Ice Cream

Vanilla Ice Cream

Strawberry Ice Cream

Low Fat Frozen Yogurt

Choice of Two:

Hot Fudge, Strawberry Sauce, Crushed Pineapple, Caramel, Chocolate Sauce

Choice of Four:

Whipped Cream, Mini M&Ms, Crushed Peanuts, Crushed Oreos, Marshmallows, Rainbow Sprinkles, Chocolate Sprinkles,
Mini Chocolate Chips, Shaved Coconut

Based on 1 hour service

23 per person

Attendant required

175

Reception Enhancements, *continued*

Ice Cream of Your Life

Experience our Liquid Nitrogen Ice Cream Bar
(As the mouthwatering 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

30 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 (Serves 75 people)	500
Roasted Prime Rib of Beef Fresh Rosemary, Oregano, Kosher Salt, Slow Roasted Prime Rib, Au Jus Horseradish Cream, Yorkshire Pudding (Serves 40 people)	700
Roasted Pork Loin Sour Orange Mojo and Turmeric Marinated, Red Currant Sauce Sweet Medianoche Rolls (Serves 30 people)	600
Rotisserie Style Turkey Rotisserie Style Spice Rubbed and Citrus stuffed Tom Turkey Cranberry Mayonnaise Sauce and Assorted Artisan Mini Rolls (Serves 40 people)	550
Pepper Crusted New York Sirloin Strip Coarse Ground Pepper, Kosher Salt Crusted New York Strip Bordelaise Sauce with an Assortment of Artisan Mini Rolls (Serves 40 people)	600
Au Poivre Tenderloin of Beef Three Peppercorn, Smokey Sea Salt Crusted Au Poivre Tenderloin of Beef Béarnaise Sauce, Assorted Artisan Mini Rolls (Serves 30 people)	700
Steamship Round of Beef Garlic Cumin Chili Dusted, Fajita Seasoning Steamship Round, Au Jus Whole Ground Mustard, Horseradish, Mayonnaise, Assorted Artisan Mini Rolls (Serves 130 people)	1100
Carver Fee	175

Receptions, *continued*

Cold Canapés

Seafood

Scottish Smoked Salmon Mousse, Dill Cream, Chives, Caviar, Pumpnickel Toast

Florida Gulf Coast Ceviche, Agave Tequila and Citrus Marinade, Micro Cilantro served on a Clear Spoon

Seared Ahi Tuna, Wakame Salad, Cucumber Round, Ginger Glaze

Honey Hickory Salmon Mini Salad, Spear of Belgium Endive, Onion Sprouts

Dusted Pepper Tuna, Balsamic Glaze, Bamboo Skewer

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

Gala Seafood, Shrimp, Avocado Salad, Brioche Toast

8 each

Poultry and Meat

Carpaccio of Beef, Baby Arugula, Fresh Shaved Asiago Cheese

Curry Chicken and Pineapple Mousse, Sweet Pea Tendril, Gherkin Pickle, Savory Cup

Free Range Chipotle Chicken Mini Salad, Chipotle Sauce, Tomato Cup, Micro Mix

Smoked Muscovy Breast of Duck, Chambord Cream, Fresh Figs

Beef Tenderloin, Crostini Toast, Horseradish Cream, Caramelized Onion, Red Pepper Pesto

7 each

Vegetarian

Pepper and Pistachio Crusted Goat Cheese, Caramelized Figs, Ciabatta 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

Deviled Egg, Garlic Flavored Egg Yolk Spread, Dill Pickle, Green Onion

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

6 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

8 each

Poultry and Meat

Mini Reuben 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

Jamaican Spiced Beef Patty

Grilled Citrus Marinated Chicken Tenderloins

Jerk Spiced Crusted Chicken Kabob

Ropa Vieja Quesadillas with Sour Cream and Pico de Gallo

Mini Quiche, Pancetta, Onion, Gruyere Cheese

7 each

Vegetarian

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 Filo Dough

Fig and Mascarpone Beggars Purse

Vegetable Pot Sticker, Fresh Vegetable mix in a Delicate Wonton Wrapper

6 each

Reception Packages

Hors d'oeuvres 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 Reuben, Scallops Wrapped in Bacon
Spring Rolls and Duck Sauce

42

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

48

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

52

Vegetarian and Vegan Options

(All entrée 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, 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

Additional Specialty Items can be added to Any Break to accommodate your Dietary Needs.

Udi's Gluten Free Muffin (Chocolate, Blueberry, Lemon Streusel)	6
Gluten Free Bagel (plain, everything, cinnamon raisin)	5
Vegan Bagel (plain, everything, cinnamon raisin)	7
Vegan Yogurt (plain, Strawberry)	9
Vegan Cookie (peanut butter, oatmeal raisin, chocolate chip)	8
Gluten Free Rice Krispie Treats	60 doz
Kind Bars	7
Boomchickapop popcorn (individual bags)	4

For the Health Conscious

CONTINENTAL

Assorted Naked Juices	
Morning Glory Muffins	
Banana Bread	
Shell on Hard Boiled Eggs	
Yogurt, Chia Seed, Berry Parfaits	
Fresh Brewed Coffee, Decaffeinated Coffee and International Tea Selection	35

BREAKFAST BUFFET

V8 or Fresh Florida Orange Juice	
Whole Wheat Croissants	
Egg White Scramble, Mushrooms, Tomatoes, Green Onions, Peppers	
Tortillas and Salsa Verde	
Turkey Sausage	
Fresh Sliced Fruit, Yogurt Dip	
Gluten Free Cereal, Milk, Almond Milk, Soy Milk	44

Enhancements

Whole Grain Pancakes, Fruit Compote, Maple Flavored Sugar Free Syrup, Agave Syrup	8
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Steel Cut Oatmeal, Agave Syrup, Raisins, Sliced Almonds	8
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Multigrain Waffles, Fruit Compote, Maple Flavored Sugar Free Syrup, Agave Syrup	8
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Tofu Scramble	8
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Stations are designed to enhance your function only, not to be used as entrees.

PLATED LUNCH

Seasonal Fruit

Pineapple, Cantaloupe, Honeydew
Berries, Drizzle of Passion Fruit Coulis

Kale, Quinoa Salad

Organic Mixed Greens, Curly Kale, Cucumber, Tomato,
Kalamata Olive, Feta, Daikon Sprouts,
Oregano Tapenade Vinaigrette

Chicken or Shrimp

Lemon Curd Square

Sugar Substitute Meringue

48

LUNCH BUFFET

Roasted Corn Salad, Tri Colored Peppers, Garbanzo Beans, Cucumber, Diced Tomato, Culantro Vinaigrette

Chicory, Quinoa, Pecans, Dried Cranberries, Roasted Yellow Beets, Pomegranate Dressing

Vegetarian Three Bean Chili

Lemon Basil Broiled Chicken Breast

Grilled Mahi, Papaya Mango Chutney

Brown Rice, Thyme Scented, Sautéed Fresh Vegetable Medley

Fresh Fruit Tartlets

Rice Krispie Mini Bites

58

PM BREAK

**Beet/White Bean Hummus
Lavash, Crostini**

Vegetable Crudite, Warm Artichoke Dip

House Made Granola

Chocolate Covered Pretzel Rods

Mint Cucumber Infused Water

28

PLATED DINNER

**Healthy Wedge
Baby Iceberg, Beef Steak Tomato, Bermuda Onions,
Tzatziki Dressing,
Turkey Bacon Bits**

**Pecan Crusted Grouper,
Tomato Coulis,
Sweet Potato, Green Bean Hash**

**Apple Tart
Crisp Granny Smith Apples
Low Fat Vanilla Sauce**

78

RECEPTION PACKAGE (based on 7 pieces per person)

Marinated Grilled Vegetable Display

Mushrooms, Carrots, Asparagus, Squash, Zucchini, Eggplant, Balsamic Drizzle

Light Bruschetta

Whole Grain Ciabatta Drizzled with Olive Oil, Basil Pesto Chicken, Turkey Salami, Low Fat Mozzarella, Cottage Cheese, Roasted Red Pepper, Oven Dried Tomato, Kalamata and Nicoise Olives

50

Sweet Corn Soufflé

Jerk Spiced Chicken Kabobs

Edamame Steamed Dumplings

Beef Teriyaki, Ginger Lime Glaze

Mushroom Florentine

DINNER BUFFET

Sweet Potato Salad

Broccoli, Dried Cranberries, Sweet Ginger, Almonds, Citrus Dressing

Spinach, Artichoke, Feta, Sun Dried Tomatoes, Pumpkin Seeds, Cilantro Pesto

Kale Caesar, Radicchio, Shaved Asiago, Mango Croutons,

Low Fat Creamy Parmesan Dressing

Curry Spiced Chicken Breast, Coconut Milk Blanc

Balsamic Fig Glazed Salmon

Lentil Cassoulet

Potatoes, Carrots, Tomatoes, Celery, Leeks Simmered in a Cardamom Scented Vegetable Broth

Jasmine Rice

Passion Fruit Mousse, Fresh Berries

Gluten Free Carrot Cake

Olive Oil Lemon Custard

86

Beverages/Bars

Host Bar	
Cordials	9
Premium Brands	9
Call Brands	8
Select Wine	8
Imported Beer	7.75
Domestic Beer	7
Non-Alcoholic Beer	7
Mineral Water	5
Soft Drinks	5
Cash Bar	
Cordials	10
Premium Brands	10
Call Brands	9
Select Wine	9
Imported Beer	7.75
Domestic Beer	7
Non-Alcoholic Beer	7
Mineral Water	5
Soft Drinks	5

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
Two Hours
Additional Hours

30 per person
40 per person
10 per person

Call Brands
First Hour
Two Hours
Additional Hours

27 per person
37 per person
9 per person

Cocktail Punch
Non Alcoholic Punch
Bloody Mary
Screwdriver
Margarita
Mai Tai
Planters Punch

65 per gallon
90 per gallon
90 per gallon
94 per gallon
96 per gallon
96 per gallon

Bartender Fee per bar is 175 for up to (3) hours

Each additional hour 45 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.

Hospitality Beverage Bar Packages

Bar Royale
Smirnoff
Beefeater
Bacardi Silver
Dewar's
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

750

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	80
Absolut	90
Ketel One	105
Gin	
Beefeater	85
Tangeray	90
Bombay Sapphire	100
Rum	
Bacardi Silver	80
Captain Morgan	85
Myers' Dark	100
Scotch	
Dewar's	80
Johnny Walker Black	90
Chivas Regal	100
Bourbon	
Jim Beam	80
Jack Daniel's	90
Wild Turkey	100
Blend	
Seagram's 7	80
Seagram's VO	90
Crown Royal	100

Cordials, Malted Scotch and Brandy

Disaronno Amaretto	100
Kahlua	95
Bailey's Irish Cream	100
Sambuca	100
Grand Marnier	110
Drambuie	110
Remy Martin V.S.O.P.	135

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 175 Bartender Charge per (3) hour minimum; each additional hour at 35. A 24 hour advance notice is required.

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