Minimum 25 guests. Maximum of 90 minutes of service.

-Accompanied by freshly brewed coffees, selection of fine teas (served tableside)
-Enhancements require full guarantee of basic, standard and deluxe
-Seated continental breakfast are an additional $3 per person
-For every 30 minutes of service additional, $3 per person on basic, standard and deluxe, and additional $2 per person on all enhancements
-Request for to go or carry out will be provided at an additional $2 per person

THE BASIC
$37.00 per guest, minimum 25 guests
Chilled Fresh Orange and Grapefruit Juices
Array of Seasonal Fruit Display
Freshly Baked Flaky Croissants, Homestyle Muffins and Breakfast Breads with Sweet Butter and Jams
Chilled Individual Vanilla and Fruit Yogurts

THE STANDARD
$41.00 per guest, minimum 25 guests
Chilled Fresh Orange
Choice of Grapefruit or Apple Juices
Array of Seasonal Fruit Display
Freshly Baked Flaky Croissants, Homestyle Muffins and Breakfast Breads with Sweet Butter, Assorted Jams and Marmalades
Assortment of Bagels with Cream Cheese
Chilled Individual Vanilla and Fruit Yogurts
Homemade Granola
Dry Boxed Cereals with 2% and Whole Milks

THE DELUXE
$46.00 per guest, minimum 25 guests
Chilled Fresh Orange
Choice of Grapefruit or Apple Juices
Array of Seasonal Fruit Display and Berries
Freshly Baked Flaky Croissants, Homestyle Muffins, Breakfast Breads, and Cranberry Twists with Sweet Butter, Assorted Jams and Marmalades
Fresh Bagels with Plain and Herb Cream Cheese
Vanilla Yogurt Parfait with Honey and Apple Compote and Homemade Granola
Strawberry Yogurt Parfait with Berry Compote and Homemade Granola
Muesli Bar Accompanied with Dried Fruits, Nuts and 2% and Whole Milk

ACTION STATIONS - MADE TO ORDER
Add that personal touch to your morning.

Prices reflect when purchased with continental breakfast.
Chef facility fee required, $225 each

OMELET
$22.00 Per Guest
Prepared to Order:
Selection of Cage-Free Eggs, Egg Whites and Egg Substitute
Diced Ham, Cheddar and Swiss Cheeses, Bell Peppers, Shrimp, Smoked Salmon, Mushrooms, Onions, Spinach and Roasted Tomato Salsa

BREAKFAST BURRITO STATION
$20.00 Per Guest
Rolled to Order:
Warm Flour Tortilla
Scrambled Eggs, Monterey Jack Cheese, Cheddar Cheese, Sausage Crumble, Chopped Bacon, Sour Cream, Roasted Tomato Salsa and Pico de Gallo

POTATO HASH BOWL
$25.00 Per Guest
Scrambled Eggs, Red Eye Gravy and Fresh Herbs
-Yukon Gold Potatoes, Slow-Cooked Beef Short Rib, Wild Mushrooms, Sweet Onions and Bell Peppers
-Sweet Potatoes, Vegan Sausage Crumble, Chopped Spinach, Sweet Onions and Bell Peppers
-Purple Potato, Key West Pink Shrimp, Bell Peppers and Fresh Tarragon

WAFFLE OR PANCAKE STATION
$14.00 Per Guest
Choice of Waffles OR Pancakes
Chocolate Chips, Assorted Berries, Toasted Pecans, Whipped
BUFFETS

$115.00 Per Gallon
Freshly Brewed Coffee
Decaffeinated Coffee
Selection of Fine Hot Teas
Served at a Station and Stocked with To-Go Cups and Lids

ENHANCEMENTS

Prices reflect when purchased with continental breakfast.

SCRAMBLED EGGS
$27.00 Per Guest
- Fluffy Scrambled Eggs with Fresh Herbs
- Choice of Protein: Applewood Smoked Bacon, Turkey Bacon, Pork Sausage Link, Turkey or Chicken Apple Sausage Link
- Choice of Breakfast Potato: Homestyle Red Wedge, Seasoned Diced Oven-Roasted Medley or Shredded Hash Brown

MORNING EGG TORTA
$24.00 Per Guest
Vegetarian Chorizo, Manchego, Sweet Onions, Egg Whites, Seasonal Vegetables and Potatoes

EGG CASSEROLE
$24.00 Per Guest
Eggs, Diced Ham, Onions, Bell Peppers, Cheddar and Scallions

SPECIALTY EGG
$19.00 Per Guest
Shakshouka, Thermos-Circulated Poached Eggs, Spiced Tomato Sauce, Peppers and Parsley
Stone-Fired Bread on the Side

HARD BOILED EGGS
$55.00 Per Dozen
Served Chilled, Deshelled and with Crushed Black Pepper

OATMEAL OR GRITS
$9.00 Per Guest
Steel-Cut Oatmeal with Brown Sugar, Raisins, Almonds
OR
Stone-Ground Grits with Cheddar Cheese

BREAKFAST SLIDER
$15.00 Per Guest
- Scrambled Eggs

Cream, Whipped Sweet Butter and Warm Maple Syrup

SMOOTHIE/JUICE BAR
$14.00 Per Guest
Choice of Two, Blended to Order:

Smoothies
Avocolada
Avocado, Pineapple, Spinach, Kale, Coconut and Lime

Acai Berry Boost
Acai, Pomegranate, Banana, Blueberries and Strawberries

Chia Banana Boost
Banana, Chia Seeds, Almonds, Whole Grain Oats, Cinnamon, Dates, Coconut and Strawberries

Orange Ginger Glow
Mango, Fresh Ginger, Green Apple, Pineapple, Carrot and Orange Juice

Detox Island Green
Spinach, Kale, Mango, Pineapple Banana and Fresh Ginger

Triple Berry Oat
Strawberry, Blueberry, Cranberry, Multivitamin, Ground Flaxseed, Whole Grain Oats, Whey Protein Powder and Splenda

Natural Energy Drinks
Berry Citrus Energy Drinks
Water, Mixed Berries, Lime Juice and Mint

Matcha Energy Drink
Water, Raw Honey, Matcha Powder and Lime Juice

Citrus Coconut Energy Drink
Coconut Water, Almond Milk, Banana and Orange

Juices
Blackberry Pop
Blackberry, Kiwi, Pineapple and Pear

The Backyard
Spinach, Pear, Apple, Lemon and Cucumber

Watermelon Mint Cooler
Watermelon, Honeydew and Mint
- Cheddar
- Choice of Protein: Applewood Smoked Bacon, Pork Sausage Patty or Ham
- Choice of Sandwich Bread: Croissant, English Muffin or Homestyle Biscuit

**BREAKFAST EM Panada**  
$13.00 Per Guest  
Scrambled Eggs, Chorizo and Cheese  
(Meatless on Request)

**SOUTHWESTERN WRAP**  
$15.00 Per Guest  
Scrambled Eggs, Monterey Jack, Cheddar, Roasted Corn, Country Sausage Crumbles, Pico de Gallo and Flour Tortilla  
(Meatless on Request)

**PANCAKES**  
$14.00 Per Guest  
Buttermilk Pancakes, Fresh Blueberries, Whipped Sweet Butter and Warm Maple Syrup

**WAFFLES**  
$14.00 Per Guest  
Waffles, Fresh Strawberries, Whipped Sweet Butter and Warm Maple Syrup

**FRENCH TOAST**  
$14.00 Per Guest  
Thick-Cut Brioche, Whipped Sweet Butter and Warm Maple Syrup

**DRY BOXED CEREALS**  
$8.00 Per Guest  
with 2% and Whole Milks

**KOSHER BREAKFAST**  
$84.00 Per Guest

**Bungalow 23**  
Blueberry Lemon

**Beet It**  
Beet, Carrot and Apple

**Citrus Breeze**  
Orange, Grapefruit and Pineapple

**Honeydew Delight**  
Honeydew, Spinach, Kiwi, Lemon and Pineapple

**Rockin' Moroccan**  
Orange, Cucumber, Oregano and Simple Syrup

**Garden Fresh**  
Green Apple, Celery, Cucumber, Kale and Ginger

**Kiwi Cooler**  
Orange, Kiwi, Lemon, Coconut Water and Honey

Adding Matcha, which is packed with antioxidants including the powerful EGCG, boosts metabolism and burns calories. Detoxifies effectively and naturally. Calms the mind and relaxes the body.

**Berry Citrus Refresher**  
Mixed Berries, Lime Mint and Coconut Milk

Adding ginseng for concentration, focus, memory and stamina.
Minimum 25 guests. Maximum 90 minutes of service.

Plated breakfasts include orange juice, family-style breakfast breads, fresh fruit platter and freshly brewed coffee and tea service.

<table>
<thead>
<tr>
<th>AMERICAN BREAKFAST</th>
<th>$46.00 Per Guest</th>
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<tbody>
<tr>
<td>Farm-Fresh Scrambled Eggs with Chives</td>
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<tr>
<td>Choice of: Applewood Smoked Bacon, Turkey Bacon, Pork</td>
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<tr>
<td>Sausage Link, Turkey Sausage Link or Chicken Apple Sausage Link</td>
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<tr>
<td>Red Wedge Creamer Potatoes</td>
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<tr>
<td>Oven-Dried Tomatoes</td>
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<thead>
<tr>
<th>SPANISH STYLE EGG TORTA</th>
<th>$42.00 Per Guest</th>
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<tbody>
<tr>
<td>Farm-Fresh Scrambled Eggs, Sweet Peppers, Spinach and Feta</td>
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<tr>
<td>Choice of: Applewood Smoked Bacon, Turkey Bacon, Pork</td>
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<tr>
<td>Sausage Link, Turkey Bacon Link or Chicken Apple Sausage Link</td>
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<tr>
<td>Diced Breakfast Potatoes</td>
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<tr>
<th>BREAKFAST SLIDER</th>
<th>$39.00 Per Guest</th>
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<tbody>
<tr>
<td>Cage-Free Scrambled Eggs, Cheddar and Buttermilk Biscuit</td>
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<tr>
<td>Choice of: Applewood Smoked Bacon, Turkey Bacon or Pork</td>
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<tr>
<td>Sausage Patty</td>
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<tr>
<td>Oven-Roasted Breakfast Potato Medley</td>
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<thead>
<tr>
<th>BRIOCHÉ FRENCH TOAST</th>
<th>$37.00 Per Guest</th>
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<tbody>
<tr>
<td>Thick-Cut Brioche, Cinnamon Sugar and Fresh Strawberries</td>
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<tr>
<td>Choice of: Applewood Smoked Bacon, Turkey Bacon, Pork</td>
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<tr>
<td>Sausage Link, Turkey Bacon Link or Chicken Apple Sausage Link</td>
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<tr>
<td>Whipped Butter and Maple Syrup</td>
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<tr>
<th>ENHANCEMENTS</th>
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<tr>
<th>CHIA OATMEAL AND FRESH STRAWBERRY CUP</th>
<th>$9.00 Per Guest</th>
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<tbody>
<tr>
<td>Chia Oatmeal, Fresh Strawberries, Shaved Coconut and Mint</td>
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<tr>
<th>FRESH SEASONAL FRUIT CUP</th>
<th>$10.00 Per Guest</th>
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<tbody>
<tr>
<td>Fresh Seasonal Fruit, Melon, Tropical Fruit and Berries</td>
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<tr>
<th>GREEK YOGURT PARFAIT</th>
<th>$8.00 Per Guest</th>
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<tbody>
<tr>
<td>Plain Greek Yogurt, Fresh Berries, Local Honey and Signature Granola</td>
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<tr>
<th>CINNAMON ROLLS</th>
<th>$5.00 Per Guest</th>
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<tr>
<td>Freshly Baked and Served Warm</td>
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<tr>
<th>FRESHLY BAKED BISTRO BREAKFAST PASTRY</th>
<th>$8.00 Per Guest</th>
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<tbody>
<tr>
<td>Savory Leek, Egg, Butter, Spinach and Feta</td>
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Packaged break minimums are 25 people for up to 30 minutes of service. For every 30 minutes of service additional, $5 per person.

**TROPICAL FRUIT MONGER**

$30.00 Per Guest

Cut to Order by our Fruit Monger: the Freshest Tropical Fruits, Berries, Melons and Exotics

Seasonal Coffee Cakes

Fruit-Infused Aqua Fresca

Strawberry Banana Smoothies

*Chef Required

**BERRY DELICIOUS**

$20.00 per guest, minimum 25 guests

Yogurt Parfait with Fresh Berries and Homemade Granola

Raspberry Muffins

Cranberry Sweet Breads

Dried Blueberries

**AWESOME AVOCADO TOAST**

$15.00 Per Guest

Our Three Signature Recipes are Made with the “King of Avocado”, the Creamy and Buttery Haas, and Topped with our Favorite Toppings to Create the Floridian, the Mexican and the Mediterranean

**The Floridian**

Chunky Haas Avocado, Orange Segments, Pickled Purple Onion and Fresh Dill on Artisan Whole Grain Toast

**The Mediterranean**

Chunky Haas Avocado, Toasted Pistachios, Tahini and Pomegranate Seeds on French Sourdough Toast

**The Mexican**

Chunky Haas Avocado, Grilled Mexican Corn, Crumbled Cojita Cheese, Minced Red Onion and Lime Juice on Crisp Sourdough Toast

**HARVEST EFFECT**

$27.00 Per Guest

Seasonal Selection of NY State and Mainland Apples - up to 4 Varieties

Mini Pies and Harvest Bites: Strawberry and Rhubarb Tartlet | Blackberry and Apple Crisp | Pumpkin and Cream Cheese Bars

Assorted Paletas: Pumpkin | Cherry

Pumpkin Spice Warm Apple Cider with Cinnamon Stick Garnish

**PLANT CITY**

$22.00 Per Guest

Strawberry Shortcake Tarts

Berry Scones

Spring-Style Bruschetta - Strawberry, Arugula, and Boursin Cheese Spread

Strawberry and Mint-Infused Waters

**COLD BREW AND BITES**

$22.00 Per Guest

Individual Cold Brew Coffee Selections, “Housemade” Syrups (Vanilla, Caramel, and Hazelnut), Coconut Milk, Skim Milk and Half & Half

Coffee Cakes

Assorted Breakfast Breads: Marble, Cinnamon, Pound Housemade Granola Bites

**FRUITOLOGY JUICE BAR**

$14.00 Per Guest

Enjoy Only the Freshest Ingredients and These Hand-Picked Fruits, Vegetables and Herbs as They are Pressed and Served to Order

Select up to 2:

- Blackberry Pop: Blackberry, Kiwi, Pineapple and Pear
- The Backyard: Spinach, Pear, Apple, Lemon and Cucumber
- Watermelon Mint Cooler: Watermelon, Honeydew, Mint and Bungalow 23 Blueberry Lemon
- Beet It: Beet, Carrot and Apple
- Citrus Breeze: Orange, Grapefruit and Pineapple
- Honeydew Delight: Honeydew, Spinach, Kiwi, Lemon and Pineapple
- Rockin’ Moroccan: Orange, Cucumber, Oregano and Simple Syrup
- Garden Fresh: Green Apple, Celery, Cucumber, Kale and Ginger
- Kiwi Cooler: Orange, Kiwi, Lemon, Coconut Water and Honey

Adding Matcha Which is Packed with Antioxidants Including the

**SPECIALTY COLD DRIP COFFEE**

$16.00 Per Guest

The Contraption Alone That is Used to Steep This Coffee for 12 Hours is Sure to be an Eye Pleaser! The Coffee is Brewed Cold, and Served Cold in a Variety of Flavors.

Select up to 4:
- Caramel Macchiato
- Mocha
- Vietnamese
- Black Forest
- Cinnamon
- White Chocolate

*Attendant Required

**ORANGE BLOSSOM TRAIL**

**$27.00 Per Guest**

- Individual Macerated Mixed Citrus, Agave and Fresh Mint Dressing
- Orange Scented Almond Cookies
- Orange Blossom Honey Granola Bars
- Honey Comb Cakes
- Fresh Pressed Juices: Clementine, Orange and Carrot | Blood
- Orange Chai Tea Latte made with Almond Milk

**GLAZED AND CONFUSED**

**$22.00 Per Guest**

- Orange, Grapefruit and Strawberry Skewers
- "Fill the Donut Hole" Station: Full Size Krispy Kreme Glazed Donuts and a Variety of Donut Holes
- Toppings Bar to Include: Raspberry Jelly, Bavarian Cream, Lemon Custard, Macerated Blueberries, Chocolate Sauce, Caramel Sauce, Sprinkles and Whipped Cream
- 2% Milk & Chocolate Served in Bottles with Whimsical Straws
- Fruit-Infused Water

*Chef Facility Fee Required at $225 Each

*Attendant Fee Required at $225 Each

*Attendant Required

**TO-GO COFFEE CART STATIONS**

**$114.00 Per Gallon**

- Freshly Brewed Coffee
- Decaffeinated Coffee
- Selection of Fine Hot Teas
- Served at a Station and Stocked with To-Go Cups and Lids

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Packaged break minimums are 25 people for up to 30 minutes of service. For every 30 minutes of service additional, $5 per person.

### Trail Mix

**$24.00 Per Guest**
- Make Your Own Shake and Travel Bag of Yummy Trail Mix with
- Individual Bowls of Homemade Granola, Whole Wheat Chex, Wasabi Bites, Rice Crackers, Dried Cherries, Dried Papaya, Dried Blueberries, Yogurt Covered Raisins, Tiny Garlic Pretzels and Sea Salt Cashews

### Carribbean Corner

**$25.00 Per Guest**
- Traditional Style Croquettes - Ham & Cheese
- Small Empanadas - Beef, Chicken and Veggie
- Plantain Chips with Mojo Sauce on the Side
- Quesitos with Guava
- Caribbean-Style Fruit Punch

### Something for Everyone

**$25.00 Per Guest**
- Whole Fresh Seasonal Fruits
- Homemade Granola Bar
- Freshly Baked Chocolate Chip Cookies
- Tortilla Chips, Zesty Salsa and Fresh Guacamole
- Potato Chips and French Onion Dip

### Grandma's Pantry

**$22.00 Per Guest**
- Enjoy Freshly-Baked Housemade Oatmeal Raisin, Peanut Butter, Sugar and Chocolate Chip Cookies
- Freshly Baked Brownies, Raspberry Bars and Homemade Granola Bars
- Ice-Cold Milk to Include Whole, 2%, and Chocolate

### Spring Training at the Ballpark

**$26.00 Per Guest**
- Mini Hot Dogs with Ketchup
- Ice Cream Novelties to Include Ice Cream Sandwiches, Creamsicles, Cookie Sandwiches, Bomb Pops and Strawberry Shortcake Pops
- Cracker Jacks and Roasted Peanuts
- Warm Soft Pretzel Bites with Honey Mustard, Spicy Mustard and Warm Cheese Sauce

### Snack Attack

**$24.00 Per Guest**
- Nature's Candy: Individual Bags of Dried Fruit Selection
- Cookie Jar: Chocolate Chip Cookie and Organic Grass-fed Milk
- Peanut Butter Cookie and Almond Milk
- Seasonal Fresh Fruit Salad
- Assorted Kind Bars and Cliff Bars
- Lavender and Citrus-Infused Ice Teas

### The "Pit" Stop

**$25.00 Per Guest**
- Avocado Toast Selections: Floridian, Mexican, and Mediterranean
- Assorted Whole Fruit
- Pita Chips and Array of Hummus: Traditional, Roasted Red Pepper and Edamame
- Blue and yellow Corn GF Tortilla Chips and Housemade Guacamole
- Avocado and Kale Smoothies Made with Coconut Milk

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ALL DAY BREAKS

ALL DAY CONTINUOUS BEVERAGE
$55.00 per guest, minimum 25 guests

Up to 8 Hours of Service
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Fine Hot Teas
Assorted Coca-Cola Soft Drinks
Still and Sparkling Bottled Waters

HALF DAY CONTINUOUS BEVERAGE
$38.00 per guest, minimum 25 guests

Up to 4 Hours of Service
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Fine Hot Teas
Assorted Coca-Cola Soft Drinks
Still and Sparkling Bottled Waters

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
ASSORTED FRESH BAKED MUFFINS
$69.00 Per Dozen

FLAKY CROISSANTS
$69.00 Per Dozen

BANANA NUT, ORANGE, AND CRANBERRY SWEET BREADS
$69.00 Per Dozen

NEW YORK STYLE BAGELS WITH CREAM CHEESE
$72.00 Per Dozen

CHOCOLATE CROISSANTS
$70.00 Per Dozen

CINNAMON SWIRL COFFEE CAKE
$69.00 Per Dozen

HOMEMADE GRANOLA BARS
$72.00 Per Dozen

ASSORTED DONUTS
$70.00 Per Dozen

SCONES WITH DEVONSHIRE CREAM
$70.00 Per Dozen

WARM CINNAMON-HONEY PECAN STICKY BUNS
$72.00 Per Dozen

ASSORTED FRESHLY BAKED COOKIES:
$69.00 Per Dozen
- Peanut Butter, White Chocolate and Macadamia Nut, Oatmeal Raisin and Chocolate Chip

HOUSE MADE STUFFED COOKIES
$74.00 Per Dozen

CHOCOLATE FUDGE BROWNIES
$69.00 Per Dozen

RICE KRISPIE TREATS
$68.00 Per Dozen

ASSORTED VANILLA AND CHOCOLATE CUPCAKES
$72.00 Per Dozen

RASPBERRY BARS
$70.00 Per Dozen

CINNAMON CHURROS
$70.00 Per Dozen

POTATO CHIPS
$45.00 Per Pound

PRETZELS
$45.00 Per Pound

SWEET AND SALTY TRAIL MIX
$50.00 Per Pound

PREMIUM MIXED NUTS
$55.00 Per Pound

WHOLE FRESH SEASONAL FRUITS
$6.00 Each

INDIVIDUAL PLAIN AND FRUIT YOGURTS
$6.50 Each

SEASONAL FRUIT SKEWERS
$7.90 Per Dozen

SLICED APPLES WITH CARAMEL DIP
$9.00 Per Guest

SLICED SEASONAL FRESH FRUIT DISPLAY
$22.00 Per Guest

FUN COLORED YOGURT DIPPED PRETZEL BITES:
$9.00 Per Guest
- Milk Chocolate, Key Lime, Strawberry and Blueberry

TORTILLA CHIPS WITH SALSA AND GUACAMOLE
$12.00 Per Guest

WARM MINI PRETZEL RODS
$10.00 Per Guest
- with Cheese Sauce and Mustard Dips

PITA CHIPS
$10.00 Per Guest
- with Traditional and Roasted Red Pepper Hummus

AVOCADO TOAST
$18.00 Per Guest
- Minimum 25 Guests

INDIVIDUAL BAGS OF POTATO CHIPS
$6.50 Each
- Individual Bags of Pretzels
- Individual Bags of Popcorn

INDIVIDUAL BAGS OF SPECIALTY/GOURMET POPCORN FLAVORS
$7.00 Each

ASSORTED CANDY BARS:
$6.50 Each
- Snickers, Milky Way, Kit Kat, M&M'S, Hershey's

INDIVIDUAL BAGS OF SALTED PEANUTS
$6.50 Each
- Individual Bags of Trail Mix
- Granola Bars/Nutri-grain Bars

CLIFF BARS, KIND BARS
$7.50 Each

HAAGEN DAZS ICE CREAM BARS
$8.00 Each

FROZEN FRUIT BARS
$7.00 Each
A LA CARTE BREAKS

ASSORTED TEA SANDWICHES
$12.00 Per Guest

ASSORTED LOCAL ARTISAN PALETAS
$8.00 Each

Prices Are Provided For Guidance In Budget Development Only And Are Subject To Increase. Event Orders Will Confirm All Final Prices.
**COFFEE/TEA**
$115.00 Per Gallon
- Freshly Brewed Regular Coffee
- Freshly Brewed Decaffeinated Coffee
- Assorted Hot Teas

**JUICES**
$92.00 Per Gallon
- Fresh Florida Orange Juice
- Fresh Grapefruit Juice
- Apple Juice
- Tomato Juice
- Cranberry Juice
- Pineapple Juice
- V-8 Juice
- Freshly Squeezed Lemonade

**FRESHLY BREWED ICED TEA**
$92.00 Per Gallon

**INFUSED LEMONADES**
$95.00 Per Gallon
- Blackberry
- Stone Fruit
- Watermelon
- Strawberry

**INFUSED TEAS**
$95.00 Per Gallon
- Peach
- Mango
- Passion Fruit
- Raspberry

**DIET AND REGULAR COCA-COLA SOFT DRINKS**
$6.75 Each

**BOTTLED STILL AND SPARKING WATER**
$6.75 Each

**ASSORTMENT BOTTLED JUICES**
$7.00 Each

**BOTTLED ICED TEAS**
$7.50 Each

**VITAMIN WATER/ZERO**
$7.50 Each

**ENERGY DRINKS**
$8.00 Each

**VITACOCO WATERS**
$8.00 Each

**INFUSED SPRING WATER**
$89.00 Per Gallon
- Watermelon Basil
- Lemon Ginger
- Citrus
- Cucumber Mint
- Pineapple Basil

**HAND-MADE SODAS**
$15.00 Per Guest
- Enjoy These Refreshing Sodas Made to Order with Your Favorite Flavors:
  - Select up to 4:
    - Old Fashioned Ginger Ale
    - Old Fashioned Root Beer
    - Vanilla Crème
    - Sugarcane Cola
    - Calorie Free Cola
    - Black Raspberry
    - Cherry
    - Cherry Cola
    - Orange Tangerine
    - Orange Cream
    - Wild Berry Lemonade
    - Exotic Citrus

Minimum 50 Guests
*Attendant Required

**YO-SHAKES**
$14.00 Per Guest
- Select up to 2:
  - Blueberry Cobbler
  - Going Green
  - Pumpkin Spice (Seasonal)
  - The Greek
  - Key Lime
  - Salted Caramel

*Attendant Required

Prices Are Provided For Guidance In Budget Development Only And Are Subject To Increase. Event Orders Will Confirm All Final Prices.
Minimum 25 people. Maximum of 90 minutes of service.

Accompanied by freshly brewed coffee, decaffeinated coffee and selection of fine hot teas, served upon request.

There will be a $5 per person surcharge for using a menu on a different day.

Request for to go or carry out will be provided at an additional $3 per person.

**MONDAY "MILLS 50" - HOT BUFFET**

* $75.00 Per Guest

* **Salads (Pick 3):**
  - Green Salads
    - Romaine and Arugula with Herbed Blue Cheese, Shaved Fennel and Citrus Vinaigrette
    - Mixed Greens with Celery, Red Onions, Cherry Tomatoes and Lemon Vinaigrette
  - Composed Salads
    - Roasted Carrot with Goat Cheese, Basil, Endive and Maple Balsamic Vinaigrette
    - Shaved Brussels Sprouts with Quinoa, Pickled Peppers, Parsley, Pine Nuts and Vinaigrette
    - Fingerling Potato with Red Onions, Red Peppers, Whole Grain Mustard and Olive Oil

* **Entrees (Pick 2):**
  - Grilled Chicken Breast with Maple Barbecue Sauce and Roasted Carrots
  - Port Wine Braised Short Ribs with Brussels Sprouts, Caramelized Onions and Thyme Jus
  - Seared Mahi with Roasted Squash and Herb Sauce

* **Sides (Pick 2):**
  - Wild Rice, Dried Cranberries, Roasted Peppers and Parsley
  - Sautéed Spinach with Mushrooms, Roasted Garlic and Pine Nuts
  - Green Beans, Crispy Shallots and Fine Herbs

* **Sweets:**
  - S'mores Cookies
  - Pumpkin Oreo Cheesecake
  - Chocolate Hazelnut Tart

* **Enhancement:**
  - Tomato Basil Soup - $2 More per Person

**MONDAY "MILLS 50" - COLD BUFFET**

* $65.00 Per Guest

* **Salads (Pick 3):**
  - Green Salads
    - Romaine and Arugula with Herbed Blue Cheese, Shaved Fennel and Citrus Vinaigrette
    - Mixed Greens with Celery, Red Onions, Cherry Tomatoes and Lemon Vinaigrette
  - Composed Salads
    - Roasted Carrot with Goat Cheese, Basil, Endive and Maple Balsamic Vinaigrette
    - Shaved Brussels Sprouts with Quinoa, Pickled Peppers, Parsley, Pine Nuts and Vinaigrette
    - Fingerling Potato with Red Onions, Red Peppers, Whole Grain Mustard and Olive Oil

* **Sandwiches and Wraps (Pick 3):**
  - Chicken Salad Club with Grapes, Raisins, Celery and Herb Focaccia
  - Roasted Portobella with Brie, Pesto, Baby Arugula, Tomatoes and Potato Bun
  - Blackened Ahi Tuna Sandwich with Baby Kale, Roasted Tomatoes, Dijon Aioli and Ciabatta
  - Roasted Turkey Wrap with Turkey Bacon, Lettuce, Tomatoes, Mayo and Whole Wheat Wrap

* **Individual Bags of Kettle Chips**

* **Sweets:**
  - S’mores Cookies
  - Pumpkin Oreo Cheesecake
  - Chocolate Hazelnut Tart

* **Enhancement:**
  - Tomato Basil Soup - $2 More per Person

**TUESDAY "WINTER HAVEN" - HOT BUFFET**

**TUESDAY "WINTER HAVEN" - COLD BUFFET**
DAY OF THE WEEK BUFFETS

$75.00 Per Guest
Salads (Pick 3):

Green Salads
- Romaine and Iceberg, Red Onions, Cherry Tomatoes and Red Wine Vinaigrette
- Butter Lettuces with Carrots, Cucumbers, Radishes and Tomato Vinaigrette

Composed Salads
- Basmati and Wild Rice with Chickpeas, Currants and Fresh Herbs
- Pepper and Cabbage Slaw
- Sweet Potato with Pickled Peppers, Fig and Pomegranate Dressing

Entrees (Pick 2):
- Marinated Chicken Thigh with Sour Orange Jus and Scallions
- Bistro Steak with Sweet Peppers and Onions and Chimichurri
- Roasted Atlantic Cod with Red and Green Tomato Tapenade

Sides (Pick 2):
- Herb-Crusted Fingerling Potatoes
- Heirloom Carrots with Seasonal Squash and Parsley
- Broccoli and Cauliflower with Crushed Lemon, Red Bell Peppers and Olive Oil

Sweets:
- Chocolate Rum Cake
- Mango Mousse Shooter
- Fresh Berry Tart

Enhancement:
- Carrot Ginger and Coconut Milk Soup - $2 More per Person

$65.00 Per Guest
Salads (Pick 3):

Green Salads
- Romaine and Iceberg, Red Onions, Cherry Tomatoes and Red Wine Vinaigrette
- Butter Lettuces with Carrots, Cucumbers, Radishes and Tomato Vinaigrette

Composed Salads
- Basmati and Wild Rice with Chickpeas, Currants and Fresh Herbs
- Pepper and Cabbage Slaw
- Sweet Potato with Pickled Peppers, Fig and Pomegranate Dressing

Sandwiches and Wraps (Pick 3):
- Caribbean Chicken with Pineapple Relish, Leaf Lettuce, Jerk Aioli and Baguette
- Roasted Beets with Goat Cheese, Watercress, Spinach Wrap
- Tuna Salad Sandwich with Leaf Lettuce, Tomatoes, Mayonnaise and Wrap
- Oven Turkey Sandwich with Lettuce, Tomatoes, White Cheddar, Raspberry Preserves and Sourdough

Individual Bags of Kettle Chips

Sweets:
- Chocolate Rum Cake
- Mango Mousse Shooter
- Fresh Berry Tart

Enhancement:
- Carrot Ginger and Coconut Milk Soup - $2 More per Person

SUNDAY "BALDWIN PARK" - HOT BUFFET
$75.00 Per Guest
Salads (Pick 3):

Green Salads
- Crisp Greens, Cucumbers, Shaved Carrots, Sliced Mushrooms and Herb Vinaigrette
- Mixed Baby Lettuces, Artichokes, Pea Tendrils, Roasted Peppers and Champagne Vinaigrette

Composed Salads
- Red Quinoa with Baby Kale and Strawberries
- Broccoli and Carrot Slaw

SUNDAY "BALDWIN PARK" - COLD BUFFET
$65.00 Per Guest
Salads (Pick 3):

Green Salads
- Crisp Greens, Cucumbers, Shaved Carrots, Sliced Mushrooms and Herb Vinaigrette
- Mixed Baby Lettuces, Artichokes, Pea Tendrils, Roasted Peppers and Champagne Vinaigrette

Composed Salads
- Red Quinoa with Baby Kale and Strawberries
- Broccoli and Carrot Slaw

Enhancement:
- Carrot Ginger and Coconut Milk Soup - $2 More per Person
Entrees (Pick 2):
- Grilled Chicken Breast with Natural Jus and Fresh Herbs
- Sliced Sirloin with Cipollini Onions and Peppercorn Demi
- Pan-Roasted Salmon with Fennel Orange Broth

Sides (Pick 2):
- Sweet Potato Purée
- Asparagus with Lemon Vinaigrette
- English Peas with Cremini Mushrooms and Fresh Mint

Sweets:
- Fresh Fruit Salad
- Assorted Macaroons
- Vanilla Cream Puff

Enhancement:
- Spring Vegetable Chicken Soup - $2 More per Person

THURSDAY “ZELLWOOD” - HOT BUFFET
$75.00 Per Guest

Salads (Pick 3):

Green Salads
- Spinach, Crumbled Stilton, Strawberries, Pecans, Balsamic Dressing
- Artisan Greens, Tomatoes, Onions, Green Peppers, Ranch Dressing

Composed Salads
- Black-Eyed Peas, Applewood Smoked Bacon and Whole Grain Vinaigrette
- Chopped Vegetables with Sweet Onion Dressing
- Potato with Celery, Onion, Carrots and Dijonnaise

Entrees (Pick 2):
- Chicken Breast with Fresh Fruit Relish
- Smoked Brisket with Charred Spring Onions and Au Jus
- Seared Grouper with Bourbon Peach Glaze

Sides (Pick 2):
- Yukon Gold Mashed Potatoes
- Red-Skin Mashed Potatoes with Lemon Vinaigrette
- Roasted Corn and Peppers

Sweets:
- Fresh Fruit Salad
- Assorted Macaroons
- Vanilla Cream Puff

Enhancement:
- Spring Vegetable Chicken Soup - $2 More per Person

Sandwiches and Wraps (Pick 3):
- Shaved Ham with Cheddar, Lettuce and Brown Mustard
- Marinated Vegetables with Pickled Onions and Whole Wheat Wrap
- Classic Rueben with Corned Beef, Swiss, Thousand Island Dressing and Marbled Rye
- Turkey with Pepper Jack, Green Leaf, Sliced Tomatoes, Mayo and Baguette

Individual Bags of Kettle Chips
**DAY OF THE WEEK BUFFETS**

- Flourless Chocolate Bites
- Pecan Tarts
- Strawberry Shortcake Shooters

**Enhancement:**
- Southwest Chicken and Corn Soup - $2 More per Person

**FRIDAY "COLONIAL TOWN" - HOT BUFFET**

$75.00 Per Guest

*Salads (Pick 3):*

- **Green Salads**
  - Tomato with Red Onions, Fresh Oregano and White Balsamic
  - Orzo Pasta with Fresh Herbs and Olive Oil
  - Roasted Cauliflower Salad with Tabbouleh

- **Composed Salads**
  - Red Quinoa with Baby Kale and Strawberries
  - Broccoli and Carrot Slaw
  - New Potato with Green Beans and Sweet Onions

- **Entrees (Pick 2):**
  - Chicken Breast with Rosemary Jus and Wild Mushroom Relish
  - Grilled Flank Steak with Potatoes, Roasted Tomato and Parsley Oil
  - Snapper with Lemon Fumet and Fresh Oregano

- **Sides (Pick 2):**
  - Roasted Purple Potatoes
  - Haricots Verts
  - Herb Brown Rice Pilaf

- **Sweets:**
  - Almond Cookies
  - Tiramisu Shooters
  - Baba Rum Bites

- **Enhancement:**
  - Minestrone Verde Soup - $2 More per Person

**FRIDAY "COLONIAL TOWN" - COLD BUFFET**

$65.00 Per Guest

*Salads (Pick 3):*

- **Green Salads**
  - Tomato with Red Onions, Fresh Oregano and White Balsamic
  - Orzo Pasta with Fresh Herbs and Olive Oil
  - Roasted Cauliflower Salad with Tabbouleh

- **Composed Salads**
  - Red Quinoa with Baby Kale and Strawberries
  - Broccoli and Carrot Slaw
  - New Potato with Green Beans and Sweet Onions

- **Sandwiches and Wraps (Pick 3):**
  - Pesto Chicken Salad with Fresh Mozzarella, Tomatoes and Arugula Ciabatta
  - Caprese with Fresh Mozzarella, Roasted Tomatoes, Basil, Balsamic and Focaccia
  - Cured Meats with Provolone, Lettuce, Tomatoes, Dressing and Baguette
  - Roast Beef with Cheddar, Caramelized Onions and Artisan Roll

- **Individual Bags of Kettle Chips**

- **Sweets:**
  - Almond Cookies
  - Tiramisu Shooters
  - Baba Rum Bites

- **Enhancement:**
  - Minestrone Verde Soup - $2 More per Person

**SATURDAY "HAINES CITY" - HOT BUFFET**

$75.00 Per Guest

*Salads (Pick 3):*

- **Green Salads**
  - Spinach, Shredded Parmesan, Croutons and Caesar Dressing
  - Garden Greens, Tomatoes, Sliced Cucumbers, Onions, Feta, Olives and Oregano Red Wine Vinaigrette

- **Sweets:**
  - Flourless Chocolate Bites
  - Pecan Tarts
  - Strawberry Shortcake Shooters

- **Enhancement:**
  - Southwest Chicken and Corn Soup - $2 More per Person

**SATURDAY "HAINES CITY" - COLD BUFFET**

$65.00 Per Guest

*Salads (Pick 3):*

- **Green Salads**
  - Spinach, Shredded Parmesan, Croutons and Caesar Dressing

- **Sweets:**
  - Almond Cookies
  - Tiramisu Shooters
  - Baba Rum Bites

- **Enhancement:**
  - Minestrone Verde Soup - $2 More per Person
**Composed Salads**
- Shaved Cabbage Slaw with Cilantro Lime Dressing and Bell Peppers
- Quinoa and Corn Salad with Cilantro, Tomatoes and Cotija
- Three Beans with Fresh Herbs

**Entrees (Pick 2):**
- Chicken Breast with Ancho Jus and Charred Green Onions
- Carne Asada with Slivered Onions and Roasted Poblano Peppers
- Dorado with Sauce Veracruz

**Sides (Pick 2):**
- Sweet Potato Hash
- Sautéed Corn with Sweet Onions and Red Bell Peppers
- Achiote Rice

**Sweets:**
- Churros
- Chocolate Avocado Cheesecake Bites

**Enhancement:**
- Vegetarian Chili Verde with White Beans Soup - $2 More per Person

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**SUNDAY "METROWEST" - HOT BUFFET**

$75.00 Per Guest

**Salads (Pick 3):**

- Kale and Radicchio with Currants, Diced Apple, Sunflower Seeds and Peppercorn Ranch Dressing
- Mixed Garden with Lettuce Blend, Radishes, Cucumbers, Carrots, Roma Tomatoes and Herb Dressing

**Composed Salads**
- Asian Red Cabbage Slaw with Sesame Ginger Dressing
- Edamame with Corn and Diced Peppers
- Roasted Sweet Potato with Curry Dressing

**Entrees (Pick 2):**
- Sliced Turkey with Rosemary Jus
- Roasted Pork Loin with Apple and Rhubarb Reduction
- Salmon with Golden Raisins, Capers and Tomatoes

**Sides (Pick 2):**
- Roasted Purple Potatoes

**Sandwiches and Wraps (Picks 3):**
- Turkey Avocado Wrap with Avocado Spread, Bacon and Tomato Relish
- Marinated Vegetable Wrap with Seasonal Vegetables, Peppers and Cilantro Aioli
- Chicken Caesar Wrap with Romaine, Croutons, Parmesan and Caesar Dressing
- Pastrami Wrap with Shredded Lettuce, Sliced Pickles and Mustard

**Sweets:**
- Churros
- Chocolate Avocado Cheesecake Bites

**Enhancement:**
- Vegetarian Chili Verde with White Beans Soup - $2 More per Person

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**SUNDAY "METROWEST" - COLD BUFFET**

$65.00 Per Guest

**Salads (Pick 3):**

- Kale and Radicchio with Currants, Diced Apple, Sunflower Seeds and Peppercorn Ranch Dressing
- Mixed Garden with Lettuce Blend, Radishes, Cucumbers, Carrots, Roma Tomatoes and Herb Dressing

**Composed Salads**
- Asian Red Cabbage Slaw with Sesame Ginger Dressing
- Edamame with Corn and Diced Peppers
- Roasted Sweet Potato with Curry Dressing

**Entrees (Pick 2):**
- Sliced Turkey with Rosemary Jus
- Roasted Pork Loin with Apple and Rhubarb Reduction
- Salmon with Golden Raisins, Capers and Tomatoes

**Sides (Pick 2):**
- Chef Salad Wrap with Ham, Turkey, Shredded Lettuce and Tomatoes
- Tuna Salad Wrap with Avocado, Pickled Onions and Lettuce

**Sandwiches and Wraps (Picks 3):**
- Turkey Avocado Wrap with Avocado Spread, Bacon and Tomato Relish
- Marinated Vegetable Wrap with Seasonal Vegetables, Peppers and Cilantro Aioli
- Chicken Caesar Wrap with Romaine, Croutons, Parmesan and Caesar Dressing
- Pastrami Wrap with Shredded Lettuce, Sliced Pickles and Mustard

**Sweets:**
- Churros
- Chocolate Avocado Cheesecake Bites

**Enhancement:**
- Vegetarian Chili Verde with White Beans Soup - $2 More per Person
-Glazed Heirloom Carrots
-Ancient Grains and Mixed Vegetables

Sweets:
- Assorted Petit Fours
- Cookies

Enhancement:
- Chicken and Vegetable Soup - $2 More per Person
- Chicken Breast Sandwich with Provolone, Lettuce, Roasted Red Pepper, Basil Aioli and Baguette
- Roast Beef with Cheddar, Caramelized Onions and Artisan Roll

Individual Bags of Kettle Chips

Sweets:
- Assorted Petit Fours
- Cookies

Enhancement:
- Chicken and Vegetable Soup - $2 More per Person

KOSHER LUNCH
$110.00 Per Guest

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
For the freshest ingredients, we have created menu selections based on the current season. Three course minimum, select soup or salad, one entree and one dessert.

Accompanied by freshly brewed coffee, decaffeinated coffee and selection of fine hot teas, served upon request.

Bread service on request.

**SOUP & SALAD - SELECT 1**

**SALAD**
- Spinach Salad
  - Mizuna, Roasted Beets, Walnuts, Cranberries and Pomegranate Vinaigrette
- Vegetarian Caesar
  - Romaine, Roasted fennel, Shaved Parmesan, Focaccia Croutons, Chive yogurt and Caesar Dressing
- Arugula Salad
  - Arugula, Radicchio, Iceberg, Sundried Apricots, Toasted Sunflower Seeds and White Balsamic Vinaigrette

**SOUP**
- Mushroom Bisque
- Tomato Basil Soup
- French Onion Soup

**ENTREE - SELECT 1**

**GRILLED CHICKEN BREAST**
- $50.00 Per Guest
  - Wild Rice Squash, Parmesan, Carrot Purée and Sautéed Spinach

**CHICKEN SALTIMBOCCA**
- $50.00 Per Guest
  - Prosciutto, Mozzarella, Polenta Cake, Broccolini and Sage Jus

**BRAISED SHORT RIB**
- $60.00 Per Guest
  - Whipped Potatoes, Haricots Verts, Caramelized Pearl Onions and Rosemary Shiraz Wine Sauce

**ROASTED FISH OF THE SEASON**
- $60.00 Per Guest
  - Au Gratin Potatoes, Sautéed Spinach and Baby Carrots

**VEGETABLE QUINOA CAKE**
- $56.00
  - Butternut Squash, Haricots Verts and Pickled Peppers

**GREEK SALAD**
- $65.00 Per Guest
  - Garden Greens, Tomatoes, Sliced Cucumbers, Onions, Feta, Olives and Oregano Red Wine Vinaigrette
  - Choice of: Chicken Breast or Fish of the Season

**ASIAN CHICKEN BREAST SALAD**
- $69.00 Per Guest
  - Hearts of Romaine Lettuce, Julienned Peppers, Shaved Red Onions, Crispy Noodles and Sesame Vinaigrette

**DESSERT - SELECT 1**

**KEY LIME PIE**
- Graham Crackers, Key Lime Filling and Meringue Cloud

**BUN ROLL “PARIS BREST”**
PLATED LUNCH

Cream Puff and Hazelnut Mousse

OPERA STRIP

Sponge Cake, Dark Chocolate and Dulce de Leche

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
READY TO GO
$49.00 per guest, minimum 25 guests
All Bags Pre-Packaged with:
Whole Fruit
House Made Chocolate Chip Cookie
Potato Chips
Appropriate Condiments

Salads - Select 1:
Elbow Macaroni
Tuscan Pasta
Creamy Potato Salad
Cucumber Tomato (Vegan)

Sandwiches - Select up to 3:
TURKEY
Shaved Natural Turkey, Baby Swiss Overnight Tomato, Bacon Aioli, Brioche

CHEF'S SALAD WRAP
Ham, Turkey, Boiled Egg, Gruyere Cheese, Thousand Island, Spinach Tortilla

BEEF
Slow Cooked Roast Beef, Aged Vermont Cheddar, Caramelized Onion on a Country Top Roll

CHICKEN
Rotisserie-Style Breast of Chicken, Grilled Portobello Mushroom, Provolone Cheese, Italian Fissile

VEGGIE
Grilled Eggplant, Baby Spinach, Roasted Sweet Peppers and Onion, Tomato Jam, Focaccia

KOSHER BOXED LUNCH
$75.00 Per Guest

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
Cold hors d’oeuvres are perfect for butler passing, which will provide your guests with nourishment while socializing.

Hot hors d’oeuvres are ideal for displaying on one of our modern buffet tables.

Minimum of 50 pieces of each hors d’oeuvre

<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>HOT HORS D’OEUVRES</th>
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</thead>
<tbody>
<tr>
<td>HAWAIIAN SEARED TUNA</td>
<td>PHYLLO STAR</td>
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<tr>
<td>$9.00 Per Piece</td>
<td>$7.00 Per Piece</td>
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<tr>
<td>Japanese Cucumbers, Wasabi Cream (Gluten Free)</td>
<td>Pear, Almond, Brie</td>
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<tr>
<td>TENDERLOIN OF PEPPERED BEE</td>
<td>TRUFFLED POTATO CROQUETTE</td>
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<td>$9.00 Per Piece</td>
<td>$8.00 Per Piece</td>
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<tr>
<td>Tiger Prawn on French Baguette</td>
<td>Creme Fraiche, Caviar</td>
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<tr>
<td>AGED ENGLISH STILTON CHEESE</td>
<td>SPANAKOPITA</td>
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<td>$8.00 Per Piece</td>
<td>$7.00 Per Piece</td>
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<tr>
<td>Aged Balsamic Fig, Oven Crisp Tuile</td>
<td>Spinach and Feta in Phyllo</td>
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<td>SAN-DANIELE PROSCIUTTO</td>
<td>GRILLED CHICKEN PUFF</td>
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<td>$8.00 Per Piece</td>
<td>$9.00 Per Piece</td>
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<tr>
<td>Wrapped with Marinated Asparagus</td>
<td>Wild Mushroom, Tarragon</td>
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<td>SMOKED SALMON ROSETTE</td>
<td>GRILLED PETITE LAMB CHOPS</td>
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<td>$8.00 Per Piece</td>
<td>$10.00 Per Piece</td>
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<tr>
<td>Red Onion and Caper Cream Cheese on Black Bread</td>
<td>Whole Grain Mustard</td>
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<td>WATERMELON AND FETA CHEESE TOWER</td>
<td>MOJO CHICKEN SKEWERS</td>
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<td>$7.00 Per Piece</td>
<td>$9.00 Per Piece</td>
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<tr>
<td>Champagne Vinaigrette</td>
<td>Blood Orange Gastrique (Gluten Free)</td>
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<td>NIGIRI SUSHI</td>
<td>SALMON STICK</td>
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<td>$9.00 Per Piece</td>
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<tr>
<td>Wasabi Soy Dip, Pickled Ginger (Displayed Only)</td>
<td>Cucumber Greek Yogurt</td>
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<tr>
<td>CAMBAZOLA</td>
<td>FIRECRACKER SHRIMP</td>
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<td>$7.00 Per Piece</td>
<td>$9.00 Per Piece</td>
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<td>Kiln Cherry Tart</td>
<td>Pimento Aioli</td>
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<tr>
<td>MAINE LOBSTER SALAD</td>
<td>DUCK SPRING ROLL</td>
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<td>$10.00 Per Piece</td>
<td>$9.00 Per Piece</td>
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<tr>
<td>Brown Bread, Tarragon</td>
<td>Orange Ginger Marmalade</td>
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<tr>
<td>CARPACCIO OF BEE</td>
<td>GAUCHO BEEF CHURRASCO</td>
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<td>$8.00 Per Piece</td>
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<td>Description</td>
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<tr>
<td>Shaved Parmesan, Capers, Extra Virgin Olive Oil</td>
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<tr>
<td>Chimichurri (Gluten Free)</td>
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</tbody>
</table>

Passed Butler Fees - $225.00 per Butler

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
The perfect option for your guests to interact with our culinary experts, create your own unique reception experience.

Designed for 90 minutes of service, minimum of 50 guests on stations unless otherwise noted minimum of 3 selections required.

For every 30 minutes of service additional, $5 per person.

**CASCADE OF CRUDITE**

- **$24.00 per guest, minimum 25 guests**
  
  Artful display of crisp vegetables, to include some of our favorites:
  
  * Sugar Snap Peas, Artichoke Hearts, Baby Carrots, Cherry Tomatoes, Zucchini and Yellow Squash, Served with Buttermilk Ranch Dressing and French Onion Dip
  
**IMPORTED AND DOMESTIC CHEESE DISPLAY**

- **$26.00 per guest, minimum 25 guests**
  
  Gruyere, Boursin, Smoked Cheddar, Gorgonzola, Port and Sage Derby, Dried and Fresh Fruit Garnish, Crackers and French Bread

**THE DIPPING BAR**

- **$22.00 per guest, minimum 25 guests**
  
  Roasted Red Pepper Hummus
  Spicy Feta Dip
  Warm Spinach Dip
  Bruschetta with Mushrooms
  Bruschetta of Goronzola, Asparagus and Walnuts
  Olive Tapenade
  Babaganoush
  Served with Pita, Bagel Chips and Sliced Baguettes

**GUACAMOLE BAR**

- **$27.00 per guest, minimum 25 guests**
  
  Traditional and Chunky-Style Guacamole with Haas Avocado, Diced Jalapeno and Onion, Lime, Salt and Pepper
  
  Queso Fresco, Toasted Pepitas, Indian Corn and Black Bean Salsa
  
  Enhanced with Pulled Ancho Chicken and Spiced Atlantic Tuna
  
  Warm Tortilla Chips and Plantains for Dipping
  
  *Chef Fee Required

**MEDITERRANEAN STREET FAIR**

- **$34.00 per guest, minimum 50 guests**
  
  Chicken and Beef Shawarma Carved to Order with Tomato Cucumber Tzatziki, Lamb Gyro, Falafel Cooked to Order, Hummus, Babagounush and Moussaka, Pita Bread

**CARVING - SELECT 1**

- **$875.00 Each**
  
  Roasted and Carved to Order by our Chefs:
  
  - Prime Rib of Beef, Horseradish Cream, Silver Dollar Rolls (Serves 20)
  - Bisteca-Style Beef Tenderloin, Bearnaise Sauce, Silver Dollar Rolls (Serves 25)
  - Atlantic Tuna, Ginger Soy Vinaigrette (Serves 25)
  - Whole Roasted Salmon, Tomato Tapenade, Olive Oil (Serves 40)
  - Suckling Pig, Hoisin Sauce, Scallions, Tropical Chutney and Spicy Kimchee (Serves 30)
  - Slow-Roasted Tom Turkey, Fresh Orange Ginger Cranberry Sauce, Stone-Ground Mustard, Silver Dollar Rolls (Serves 40)

  *Attendant Fee Required

**Sides Priced Individually per Guest**

- Creamed Spinach
- Mac and Cheese
- Herb-Whipped Potatoes
- Sweet Potato Mash
- Roasted Vegetables

- **$10.00

**ANTIPASTO DISPLAY**

- **$30.00 per guest, minimum 25 guests**
  
  Grilled Vegetables and Italian Meats
  Tomato and Rosemary Focaccia
  Mediterranean-Style Hummus Three Ways:
  
  - Roasted Garlic
  - Spicy Harissa
  - Citrus with Olive Oil
  
  Toasted Pita and Naan Bread
  Roasted Tomatoes and Olives
  Caprese Salad
  Chickpea Salad
  Chorizo with Roasted Red Peppers and Almonds

**SPECIALTY GRILLED CHEESE**

- **$27.00 per guest, minimum 50 guests**
  
  This old time favorite with a special twist and accompanied with

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Hilton Orlando Catering & Events

6001 Destination Parkway Orlando Florida United States | +1-407-313-4300
ICHIBAN WOK STATION
$32.00 per guest, minimum 50 guests
Chefs Prepare Your 2 Favorites:
- Szechuan Beef with Snow Peas and Bay Sprouts, Ginger Oyster Sauce
- Cashew Chicken with Napa Cabbage, Red Peppers, Bok Choy and Mirin Lemongrass Broth
- Popcorn Shrimp with Water Chestnut, Scallion and Coconut Red Miso Sauce
- Mae Ploy-Marinated Tofu Stir-Fry
Served with Steamed White Rice in Chinese To-Go Boxes and Chopsticks

* Chef Fee Required

MEATBALL STATION
$34.00 per guest, minimum 50 guests
Select Your 3 Favorites:
- Italian Beef and Veal, San Marzano Tomato Sauce
- Buffalo Chicken and Ranch
- Korean BBQ Pork, Ginger Slaw
- Salmon, Lemon Yogurt Dill
- Black Bean and Quinoa, Cilantro Lime Emulsion

POKE BOWLS
$36.00 Per Guest
Ahi Tuna Poke, Sticky Rice, Green Onion, Fried Wonton, Sesame Seeds, Diced Pineapple, Sriracha Aioli
Wild Mushroom Poke, Ancient Quinoa, Roasted Peppers, Crisp Tofu, Bean Sprouts, Wasabi Cream

FRUITS OF THE SEA
$42.00 per guest, minimum 50 guests
The freshest seafood served over ice and accompanied with:
Lemon Wedges, Horseradish, Cocktail Sauce, Tobasco and Classic Mignonette
(3) Jumbo Shrimp Poached and Chilled
(1) Alaskan Snow Crab Claw
(1) Seasonal Shucked Oyster on the Half Shell

SUSHI DISPLAY
$37.00 per guest, minimum 50 guests
Beautiful Array of Nigiri, Sashimi and Maki Rolls, Served with Wasabi, Picked Ginger, Soy Sauce and Chopsticks (Priced 4 Pieces per Person)

COMFORT FOOD
$49.00 per guest, minimum 50 guests
- Mini Beef Sliders all Decked Out, Accompanied with Creamy Mac and Cheese
- Fish and Chips in Bamboo Cones, Malt Vinegar, Tarter Sauce
MAC AND CHEESY
$17.00 Per Guest
- Traditional Mac and Cheese
- Toppings: Bacon, Turkey Bacon, Brisket, Pico de Gallo, Pickled Jalapeños and Roasted Corn

*Attendant Fee Required

LA TAQUERIA
$28.00 Per Guest
- Pork Carnitas
- Pico De Gallo, Queso Fresco and Salsa Valentina
- Carne Al Pastor
- Achiote-Marinated Beef with Grilled Pineapple
- Portobello with Queso Fresco
- Roasted Poblano Peppers

GRANDE FINALES
$24.00 per guest, minimum 25 guests
- Nutella Cheesecake Bites, Key Lime Mini Tarts, Chocolate-Covered Strawberries, White Chocolate Raspberry Shooters, Chocolate Rum Cake, Macaroon Tower

LIQUID NITROGEN ICE CREAM
$24.00 Per Guest
- 320 Degree Fahrenheit Ice Cream Bar with Classic Flavors Made from Liquid Nitrogen Candies and Assorted Toppings

*Chef Fee Required
Minimum 100 Guests Required

BAO BAR
$25.00 Per Guest
- Glazed Pork Belly, Charred Pineapple, Pickled Purple Onions and Sriracha Aioli
- Bulgogi, Gochujang and Cucumber Kimchi
- Roasted Maitake Mushrooms, Scallions and Sesame Ginger Sauce
- Buffalo Chicken, Blue Cheese Dressing and Crisp Celery
- Crispy Shrimp, Spiced Cabbage Slaw and Sweet Thai Chili Sauce

*Chef Fee Required at $225 Each
*Attendant Fee Required at $225 Each

Yukon Gold Mashed Potato Bar with Gourmet Toppings of Pulled Beef Short Rib and Truffle-Scented Wild Mushroom Sauce

Condiment Enhancement
- Sour Cream, Bacon Bits, Scallions and Shredded Cheese

$3.00

WONKA CHOCOLATE FACTORY
$30.00 per guest, minimum 50 guests
- See our chocolate machine in action with flowing dark tempered chocolate!
- Dipping Bites to Include Grilled Fruits of Pineapple, Mango, Pear, and Flavored Marshmallow
- Accompanied with Decadent Housemade Chocolate Truffles

*Chef Fee Required

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
Designed for 90 minutes of service, minimum of 50 guests.

For every 30 minutes of service additional, $20 per person.

**RUSTIC**

**$175.00 Per Guest**

**Rustic**

"Rustic Food" is used by food writers to indicate food cooked simply and presented without "dressing up" - it implies the recipes are those that come from rural sources and "cooking with the elements."

**Earth**

Fire-Roasted Carrots

Parsnip Soy Purée, Micro Celery (Action)

Baby Kale

Roasted Turnips, Pears, Radishes, Cucumber, Toasted Garbanzo Beans, Olive Oil and Lemon Dressing

Carrot “Porridge”

Sriracha Leeks and Toasted Pine Nuts

Triple Sweet Fire-Roasted Corn Elotes

Crushed Pepper, Cotija and Fresh Lime

Broccoli Stalk “Barbacoa” (Action)

Purple Jupiter Grits

Pimento Cheese

**Water**

Gulf Seafood “Stew”

Red Curry, Coconut in Clay Vessels

Whole Seasonal Swordfish (Action)

Lemon Herb Avocado Oil

Gulf Shrimp

Frogmore Butter

**Fire**

Wagyu Brisket and Three Bone Short Rib (Action)

*Carved to Order*

Smoked Sausage (Action)

**SUNSET SABORES**

**$190.00 Per Guest**

**Hydroponic Greens Table**

"Snipped" Artisan Lettuces, Freshly “Picked” Tomatoes Hanging from Vines Sunflower Seeds, Avocado, Papaya, Mango, Passion Fruit Dressing and Key Lime Vinaigrette

(Chef Required)

**Pan Con "Marmelada"**

Stracciatella, Fig and Guava Marmalade, Heirloom Tomatoes, Toasted Sesame Almond Crumbs, Cuban Bread and Olive Oil

Passed Through Impinging Ovens and Topped

(Attendant Required)

**Empanada Station**

Housemade and Freshly-Fried Empanadas to Include:

Beef, Chicken, Cheese, Corn Vegetable, and Vegetable Samosa

Served with Sauces to Include: Chimichurri, Charred Pineapple and Red Chili Salsa

Yucca Fries with Traditional Mojo

“Cocina Bohemia” in Movement

Asado-Style Barbecue Grill Sand Pit Featuring:

Churrasco on Swords, Smoked Paprika, Sour Orange Chicken, Jerk Seasoning and Lechon Asado with Charred Pineapple

Served with: White Rice, Black Beans and Ripened Plantains

(Chef Required)

**Ceviche Mixology Bar**

Built and “Poured” to Order:

Dragon Fruit, Shrimp, Hamachi and Octopus

Mix-Ins: Aguachile, Honeydew Habanero, Tomato Picante and Leche de Tigre

Served in Acrylic Champagne Coupe

(Chef Required)

**Charcoal Vegetables**

Calabaza, Chayote, Eggplant, Sweet Potatoes, Onions, Okra and Tomatoes

(Chef Required)

**Local Fish Al Carbon**

Day Boat Caught Fish
Tamarind and Guava Barbecue
Fire-Roasted Chicken (Action)
White Corn and Cheese Arepas and Yellow Corn Cachapas from The Plancha (Action)

Root Cellar Provisions
Accompaniments to All Stations – Presented as Condiment Bar on each Food Station
Mason Jars/Crates for Display Presentation Only
Green Tomato and Pepper ChowChow, Pickled Beets, Spicy Okra Pickles, Bread and Butter Long Beans, Sweet Tea Pickles, Tomato Bourbon Jam and Pickled Strawberries

Dessert
Strawberry Shortcake Station
Tahitian Vanilla Bean Ice Cream
French Boutique Pastries
Assortment of Miniature Decadent Pastries Assorted Chocolate Truffles, Candies and Caramels

PUB NIGHT
$134.00 Per Guest
Pub Salad Station (Attendant)
Kale Caesar Salad
Guest's Choice of Hearts of Romaine, Kale or 50/50 Kale/Caesar Combination, Shaved Parmesan, Garlic Croutons, Caesar Dressing Tossed to Order
Roasted Beet with Arugula Salad

The Burger and Gastro Shake Bar: (Attendants)
Served with Housemade Pickles on Potato Buns, Gluten-free Buns or Bun-less and Tomato, Avocado, Roasted Corn and Red Bell Pepper Side Salad
-The Greek – Fresh Ground Lamb Burger, Hot House Cucumber and Cumin-Oregano Yogurt
-The Alaskan – Sock-Eye Salmon, Pickled Red Onion and Dill Mayo
-The Philly – Classic Beef, Peppers and Onions and Cheese Wiz
-The Napa – Bun-less Beyond Beef Burger, Baby Sprouts and Avocado Spread

Gastro Shakes: Peaches and Cream and Black Forest Served in To Go Cups with Lids and Straws

Breadfruit Tostones, Cilantro and Vegetable Escabeche and Three Types of Local Seasonal Fresh Catch
(Chef Required)
Salpicon de Mariscos
Grilled Shrimp, Clams, Scallops, Mussels, Root Vegetables Sancocho and Pepper Sofrito Relish
Presented in Oversized Paella Pans
(Chef Required)
1954 “Pina Colada” Brûlée
Pineapple Rum Curd Brûlée, Coconut Meringue, Maraschino Cherry and Lime Granita
(Chef Required)
Inverted Ice Cream S’mores
Key Lime Ice Cream and Marshmallow, Torched and Dipped in Graham Cracker Crumbles
(Chef Required)

Cafecito Lounge
Cafe Puro (Espresso), Cafe Picante (Spiced Espresso), Nitro Cafe a lo Viejo (Old Fashioned), Cafe con Panna, Cafe Bombon, Cafe Mocha, Cafe Cappuccino, Long Black Hot and Cold Nitro Coffee (Spiced Bourbon, Creme Brûlée, Highlander Grogg, Italian Roast) Assorted Mini Bites to Include:
- Chocolate Rum Cake
- Pineapple Upside Down Cake
- Tres Leches Cuba Libre

UNDER THE BIG TOP
$160.00 Per Guest
Salads on a Stick
- Florida Grown Cherry Tomatoes, Fresh Mozzarella, Banana Pepper and Balsamic Glaze
- Carnival Salad, Iceberg and Radicchio, Cucumber and Grape Tomato
- Blue Cheese and Italian Herb Dressings
- Roasted Squash and Apple, Maple and Mustard Dressing

Bowls
- Thai Green Curry, Jack Fruit, Basmati Rice and Sunflower Seeds
- Indian Vegetable Biryani, Basmati Rice and Mango Chutney
- Korean Vegetable Bibimbap Rice, Tempeh, Fermented Radish and Gochujang Sesame Seeds
- Mediterranean Marinated Provençal Vegetables, Quinoa, Crumbled Feta and Tzatziki Sauce
Dog Town

- The New Yorker – All Beef Nathan's Dog, Topped with Sauerkraut and Yellow Mustard and Bun
- The Chicago Dog – Sport Peppers, Pickles, Onions, Green Relish, Mustard, Celery Salt and Poppy Seed Bun
- The Vegan – Topped with Pico de Gallo and Avocado Cream

Baked beans
(Gluten-Free on Request) Attendant Required

Arepas and Chachappas
Grilled White Corn Arepas Topped with Ropa Vieja, Black Bean and Queso Fresco
Vegetarian with Roasted Peppers, Black Bean and Queso Fresco
Sweet Yellow Corn Cachiappas, Topped with Machaca Chicken, Oaxaca Cheese, Pickled Red Onion and Cilantro Aioli
Vegetarian with Pickled Red Onion and Oaxaca Cheese

Fish and Chips (Attendant)
Beer Battered Cod, Pickle and Caper Aioli, Cross Cut Fries, Fried Summer Vegetable Fritters, Bean, Squash, and Vegetable “Bake”

Housemade Donut Fries
Dusted in Powder or Cinnamon Sugar, Dipped in Chocolate with Colorful Sprinkles, Served in Cones
Colorful Cake Pops (Options Included)
“Popcorn Parfaits” Tres Leches Corn Cake, Sweet Cream, Blueberry Compote and Popcorn Topping

KOSHER MEAL
$134.00 Per Guest

Burgers and Dogs
- Ichiban Beef Burger, Shiitake Mushrooms, Pickled Ginger, Potato Bun, Teriyaki Sauce and Wasabi Mayo
- Bun-less Vegan Beyond Burger, Shiitake Mushrooms, Pickled Ginger and Teriyaki Sauce
- Naga Dog, All Beef Hot Dog, Kimchi Relish and Yum Yum Sauce
- Going Vegan, Vegan Dog, Kimchi Relish and Plum Sauce Buns Available

Mac and Cheesy
Our Famous Mac and Cheese Made with Gluten-free Pasta and Yellow Cheddar
Served in Paper Boats with:
Toppers: Bacon, Turkey Bacon, Shredded Brisket, Pico de Gallo, Pickled Jalapenos, Roasted Corn and Tempeh

Paratha Tacos
- Spiced Vegan Vindaloo, Yellow Lentil and Tomato Pico, Pickled Onion and Garam Masala Yogurt, Served in a Paratha Tortilla
- Mahi Taco and Key West Shaved Brussels Sprouts Slaw

Fried and Fried
- Battered Fish and Chips with Traditional Tartar Sauce and Malt Vinegar
- Chicken and Waffle Cones - Boneless Honey Stung Wings, Served in Waffle Cones with Bourbon Maple
- Mini Corn Dogs, Served on Sticks with Pineapple Mayo
- Pickle Poppers, Dill Mayo
- Buffalo Cauliflower Bites

Ramen
Roasted Ginger Chicken Broth, Pulled Chicken
Triple Vegetable Miso
Topping Bar: Bean Sprouts, Wasabi Peas, Cucumber Kimchi, Tofu, Scallions, Garlic Spinach, Chopped Egg
Served in Disposable Soup Cups

Rolls
- Buffalo Chicken Spring Rolls
- Korean BBQ Short Rib Spring Rolls
- Vietnamese Vegetable Spring Rolls
Served in Chinese To Go Containers with Daikon Slaw

Electric Lemonade
- Blueberry
- Raspberry
- Traditional
  Topped with Cotton Candy

**Novelties**
Liquid Nitrogen Fro-Yo Banana Split Station
Fresh-Cut Bananas, Topped with Liquid Nitrogen Frozen Yogurt or Sorbet, Topped with Strawberry, Blueberry or Pineapple Compote and Whipped Cream
Apple Fritters
Caramel Apples, Rainbow Sprinkles
Colorful Chocolate Pretzel Rods

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DINNER BUFFETS

When the evening is about enjoying each other’s company, with no set agenda, our buffets are the perfect way to entertain your guests.

Accompanied by freshly brewed coffee, decaffeinated coffee and selection of fine hot teas, served upon request.

For every 30 minutes of service additional, $20 per person.

AUTHENTIC LOMBARDIA

$137.00 per guest, minimum 25 guests

- Field Greens, Grape Tomatoes, Sliced Red Onions with Basil Vinaigrette (Vegan)
- Antipasto, Prosciutto, Genoa Salami, Bresaola, Roasted Red Peppers, Black and Green Olives, Artichokes, Garbanzo Beans and Anchovies
- Grilled Marinated Vegetables to Include Eggplant, Zucchini, Ciliegine Mozzarella and Red Peppers (Gluten Free)
- Foccacia Bread and Breadsticks
- Cruets of Extra Virgin Olive Oil and Aged Balsamic Vinegar
- Calamari Fritti with Lemon Caper Aioli
- Chicken Breast with Caramelized Onions in Walnut Pesto Sauce
- Roasted Market Fish in White Wine, Capers, and Cherry Tomatoes
- Cheese Ravioli in a Milled Tomato Sauce
- Charred Rapini Sauteed with Extra Virgin Olive Oil and Slivered Garlic Cloves
- Port Wine Panna Cotta with Berries
- Nutella Cheesecake Bites
- Ricotta Cannoli
- Chocolate Espresso Shooter

OLE!

$140.00 per guest, minimum 25 guests

- Chicken Tortilla Soup
- Chopped Salad of Field Greens and Red Peppers Dressed with Olive Oil and Citrus
- Mixed Field Greens with Tomato Vinaigrette
- Apple Jicama Salad
- Queso Fresco
- Grilled Jumbo Asparagus in Lemon Herb Vinaigrette
- Sea Scallop Ceviche
- Carne Asada Marinated in Negra Modelo Beer with Onion Poblano Pepper Rajas
- Campfire-Style Smoked Chicken and Roasted Corn Enchilada with Oaxoa Cheese and Salsa Verde
- Grilled Shrimp, Agave and Lemon
- Cilantro Rice and Tasso Ham with Black Beans
- Warm Tri-Color Tortilla Chips Served with Fire-Roasted Salsa, Sour Cream and Guacamole

ENHANCEMENTS:

CHEESE QUESADILLA

$12.00 Per Guest

Made to Order:
- Cheese, Guacamole, Pico De Gallo, Sour Cream, Salsa and Spanish Rice

QUESADILLA

$17.00 Per Guest

Made to Order:
- Chicken, Shrimp, Vegetarian Guacamole, Pico de Gallo, Sour Cream, Salsa and Spanish Rice

RISOTTO TWO WAYS

$18.00 Per Guest

Made to Order:
- Grilled Vegetables with Tomato Basil Sauce
- Andouille Sausage, Roasted Peppers and Caramelized Onions

BEEF TENDERLOIN

$21.00 Per Guest

- Bisteca-Style Beef Tenderloin, Bernaise Sauce and Silver Dollar Rolls

SUSHI

$25.00 Per Guest

- Sushi, Maki Rolls and Sashimi Served with Pickled Ginger, Wasabi Mustard, Soy Sauce and Chopsticks
- (3 Pieces per Person)

MARTINI BAR

$20.00 Per Drink

When the classic martini or the modern martini is your guest's drink of choice, the options are endless. Let our mixologist create a martini to represent your event or your guest color palate:

- Summer Sky, White Cosmo, Cherry Bomb, Melon Drop or the Classic Martini are Only the Beginning
DINNER BUFFETS

Tequila Lime Pie
Warm Churros
Pina Colada Tres Leches
Nutella Crostada

Suggested Wine Pairing
Riesling, Pacific Rim, Washington
H3 "Les Chevaux", Horse Heaven Hills, Washington

ASIAN FUSION
$135.00 per guest, minimum 25 guests
Golden Miso Soup, Tofu with Dried Seaweed (Vegan/Gluten Free)
Mesculin Greens and Romaine Served with Wasabi-Ginger
Dressing
Warm Edamame Pods with Fresh Sea Salt and Sweet Chili Dipping
Sauce
Sauteed Shrimp Garlic Sesame Oil
Pan-Seared Chicken Breast with Lemongrass Emulsion
Char Sue Pork Loin
Stir-Fried Green Beans, Water Chestnuts and Mushrooms
Bamboo Jasmine Rice
Lo Mein Noodles with Crisp Vegetables
Sesame Soy Chocolate Tartlet
Coconut Banana Bread Pudding
Vanilla Chai Tea Spoon

Suggested Wine Pairing
Sauvignon Blanc, Sterling Vintner's Collection, California
Pinot Noir, Tangley Oaks, California

CONSCIENCE FOOD FARE
$131.00 per guest, minimum 25 guests
Local, Close and From our Backyard!
Okeechobee Tomato Soup, Yesterday’s Bread
Iceberg Lettuce, Smoked Lake Meadow Bacon, Cucumber,
Teardrop Tomato, Creamy Bleu Cheese Buttermilk Dressing
Torn Kale and Romaine Salad, Pickled Beets and Onion, Pumpkin
Seeds, Warm Orange Blossom Honey and Lemon Dressing
Grilled Zucchini Wild Mushrooms Fresh Basil Vinaigrette, Shaved
Grana Padano
Bourbon Peach Slow-Cooked Short Rib
Citrus and Rosemary Natural Baby Chicken
Market Fresh Fish, Pan-Seared, Golden Raisins and Capers
Kabocha Squash Mac and Cheese, Pork Rind Crust
Butter Bean Succotash
Fresh Fruit Ambrosia
Strawberry Short Cake

MARGARITA BAR
$19.00 Per Drink
Let our expert mixologist create the perfect margarita made just the way your guests prefer:
Variety of Flavors, On the Rocks, Frozen, Salt or No Salt

KOSHER DINNER
$150.00 Per Guest
DINNER BUFFETS

Chocolate Pecan Bite

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
To create the perfect enchanted evening, we have created seasonal selections to ensure the freshest ingredients to enhance your guests experience.

Should more than one entrée be required, dinner price charged per person will be for highest price entrée.

Client required to provide menu tent card for identification purposes.

Wine recommended to complement your selections. Accompanied by freshly brewed coffee, decaffeinated coffee and selection of fine hot teas, served upon request.

### SPRING (MARCH - MAY)

**STARTERS - SELECT 1**

- Hand-Picked Baby Lettuces, Marinated Vegetables and Citrus Vinaigrette
- Coriander Pastrami Cured Hamachi, Avocado, Charred Chiles and Aguachiles Broth
- Sweet Pea Soup, Pickled Vegetables, Nueske Bacon and Toasted Crostini
- Diver Scallop, Purple Stone-Ground Polenta, Tomatoes and Baby Fire Sorrel | Add $3

**Wine Pairings**
- Terra D’Oro Pinot Grigio | $60 per Bottle
- Castello Banfi San Angelo Pinot Grigio | $70 per Bottle
- Bertani Pinot Grigio Vedanta | $55 per Bottle

**ENTREE - SELECT 1**

$125.00 Per Guest

- Pan-Seared Arctic Char, Celery Root Fondue, Charred Cauliflower and Salsa Verde
- Roasted Lamb Loin, Coffee Crusted, Beluga Lentils, Kale and Braised Turnips
- Seared Chicken Breast, Asparagus, Roasted Baby Potatoes and Lemon Jus
- Pan-Seared Tenderloin, Pea Barley Risotto, Balsamic Onions and Greens | Add $6

**Duo Options**
- Jumbo Gulf Shrimp | Add $6
- Sea Bass | Add $12

**Wine Pairings**
- Domaine Lazaret Chateauneuf De Pape Rouge | $78 per Bottle
- Campo Viejo Gran Reserva 12 | $65 per Bottle
- Acrobat, Oregon Pinot Noir | $70 per Bottle

### SUMMER (JUNE - SEPTEMBER)

**STARTER - SELECT 1**

- Lolla Rosa and Gem Lettuces, Pickled Vegetables and Grapefruit Vinaigrette
- Watermelon and Tomato Salad, Buffalo Mozzarella, Chervil and White Balsamic Vinaigrette
- Wild Mushroom Risotto, Baby Arugula and Grana Padano
- Tuna Tartar "Niçoise-Style," Olive, Egg, Confit Fingerling Potato and Basil Vinaigrette | Add $4
- Sweet Corn Bisque, Rock Shrimp, Chorizo Relish and Extra Virgin Olive Oil | Add $4

**Wine Pairings**
- Matanzas Creek Sauvignon Blanc | $69 per Bottle
- Ferrari Carano Fume Blanc | $55 per Bottle

**ENTREE - SELECT 1**

$125.00 Per Guest

- Pan-Seared Chicken Breast, Summer Squash, Mushroom Freekeh and Sage Jus
- Roasted Bass Filet, Celery Root, Quinoa, Pickled Pearl Onions and Niçoise Olives Jus
- Roasted Red Snapper, Olive Oil Smashed Fingerlings, Baby Fennel and Orange Reduction
- Herb-Crusted Pork Loin, Parsnip and Summer Squash Hash, Roasted Tomato and Sage Balsamic Sauce
- Pan-Seared Tenderloin, Roasted Carrot, Braised Bitter Greens and Bordelaise Sauce | Add $6

**Duo Options**
- Crab Cake | Add $7

**Wine Pairings**
- Patz and Hall Pinot Noir Sonoma Coast | $78 per Bottle

**SWEETS - SELECT 1**
SWEETS - SELECT 1

- Strawberry and Rhubarb Tart, Lemon Verbena and Vanilla Bean Ice Cream
- White Chocolate Cherry Torte, White Chocolate Whip and Caramelized Almonds
- Carrot Cake Gateau, Carrot Textures, and Cream Cheese Icing

Wine Pairings
- Frexient Ice Rose | $50 per bottle
- Toad Hollow Risqué | $55 per bottle

SPRING OR SUMMER - VEGAN & VEGETARIAN OPTIONS

Vegan Entree Selections
- Roasted Cauliflower with Salsa Verde Purée, Tomato Olive Relish Sauce
- Spaghetti Squash with Braised Bitter Greens and Puttanesca Sauce
- Red Beet Pasta with Shaved Carrots and Arugula Pesto
- Vegetable Terrine “Ratatouille” with Quinoa, Arugula and Roasted Tomato Sauce
$82 per person

Vegetarian Entree Selections
- Basil Pesto Gnocchi with Parmesan and Greens Pomodoro Sauce
- Roasted Baby Vegetables with Quinoa and Sherry Vinaigrette
- Eggplant Cannelloni with White Bean Purée and Squash Caponata
- Wild Roasted Mushrooms Ravioli with Crushed Fava, Herbs and Mascarpone
$82 per person

Wine Pairings
- Chateau Ste Michelle Riesling | $44 per Bottle
- Chateau Ste. Michelle and Dr. Loosen Eroica Riesling Essence | $68 per Bottle
- Schloss Johannisberg Gelblack Riesling | $58 per Bottle

SPRING OR SUMMER - ENHANCEMENTS

Antipasti Plate
Seasonal Hummus, Marinated Olives, Feta, Artisan Sliced Bread and Flatbread
$8 per Person

Cheese Board
Manchego, Parmigiano-Reggiano, Asiago, Fig Marmalade, Toasted Nuts, Grissini and Sliced Baguette
$10 per Person

Pre Set
Poached Shrimp Cocktail
Yuzu Cocktail Sauce, Horseradish and Lemons
$10 per Person

Florida Stone Crabs (During Season)
Horseradish Sauce, Mustard Sauce and Key Lime
$12 per Person

Intermezzo
Lemon Gelato, Rosemary and Prosecco
Coconut Sorbet, White Rum and Maple Pears
Lychee, St. Germaine and Soy Sauce Caviar
$6 per Person

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
Variety is all up to you from the basic to the extravagant

All bars packages include appropriate mixers, juices and garnishes

**BLUE BANQUET**

**Spirits:**
- Smirnoff Vodka
- New Amsterdam Gin
- Myers' Platinum Rum
- Sauza Silver Tequila
- Canadian Club Blended Whiskey
- J&B Scotch
- Jim Beam Bourbon

**Domestic Beer:**
- House Domestic Beer

**Imported Beer:**
- House Imported Beer

**Wine:**
- House Wine

Soft Drinks, Still & Sparkling Bottled Waters

**1-hour per person package:** $37 per guest

**2-hour per person package:** $49 per guest

**Each additional half-hour:** $9 per guest

**Each additional hour:** $15 per guest

**PLATINUM BANQUET**

**Spirits:**
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Patron Tequila
- Crown Royal Whiskey
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon

**Domestic Beer:**
- House Domestic Beer

**Imported Beer:**
- House Imported Beer

**Wine:**
- House Wine

Soft Drinks, Still & Sparkling Bottled Waters

**1-hour per person package:** $49 per guest

**2-hour per person package:** $65 per guest

**Each additional half-hour:** $15 per guest

**Each additional hour:** $21 per guest

**GOLD BANQUET**

**Spirits:**
- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- 1800 Silver Tequila
- Bulleit Rye Whiskey
- Dewers White Label Scotch
- Jack Daniel's Bourbon

**Domestic Beer:**
- House Domestic Beer

**Imported Beer:**
- House Imported Beer

**Wine:**
- House Wine

Soft Drinks, Still & Sparkling Bottled Waters

**1-hour per person package:** $30 per guest

**2-hour per person package:** $40 per guest

**Each additional half-hour:** $8 per guest

**BEER AND WINE**

**Domestic Beer:**
- House Domestic Beer

**Imported Beer:**
- House Imported Beer

**Wine:**
- House Wine

Soft Drinks, Still & Sparkling Bottled Waters

**1-hour per person package:** $30 per guest

**2-hour per person package:** $40 per guest

**Each additional half-hour:** $8 per guest
BAR PACKAGES

Wine:
• House Wine

Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: $39 per guest
2-hour per person package: $53 per guest
Each additional half-hour: $10 per guest
Each additional hour: $16 per guest

DIAMOND BANQUET

Spirits:
• Tito’s Vodka
• Hendrick’s Gin
• Banks 5 Island Blend Rum
• Casamigos Blanco Tequila
• Jameson Whiskey
• Glenmorangie 10yr Scotch
• Knob Creek Bourbon

Domestic Beer:
• House Domestic Beer

Imported Beer:
• House Imported Beer

Wine:
• House Wine

Soft Drinks, Still & Sparkling Bottled Waters

1-hour per person package: $43 per guest
2-hour per person package: $60 per guest
Each additional half-hour: $12 per guest
Each additional hour: $18 per guest

All Bars Require 1 Bartender per 100 Guests. All Premium Bars Require a Minimum of $500.00 per Bar

Each Bartender $225 for First Three Hours, $75 Each Additional.

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
Let our experts create the perfect bar for your event based on the season, theme of your event, or guest preference.

Minimum of 50 cocktails required for all specialty bars

**THE TROPICALS**

**$18.00 Each**

Cocktails are specially handcrafted using only fresh ingredients.

Wynwood Fresher
Bacardi, Bacardi Coconut, Lime, Pineapple, Coconut Water

Hurricane Rum Punchline
Housemade Grenadine, Bacardi Superior, Bacardi Oakheart Spiced Rum, Passion Fruit Puree, Pineapple Coconut Milk

Blackberry Thyme Julep
Woodford Reserve Bourbon, Amaretto Disarrono, Blackberries, Fresh Lemon Juice, Simple Syrup, Fresh Thyme

Tequila Mule
Corzo Silver Tequila, Agave Nectar, Lime, Ginger Beer

Hemingway Daiquiri
Papa's Pilar Blonde Rum, Lime, Grapefruit Syrup, Marachino, Monkey 47, Lemon, Honey, Vanilla (Fontana)

Pear Basil Gimlet
Grey Goose Pear, St. Germain, Lime Simple Syrup, Fresh Basil

Hilton Blue
London Number 1 Gin, Le Blue Combier, Cranberry Juice, Lemon Twist

The Original 1944 Mai Tai
Wray and Nephew White Rum 126, Fresh Lime Juice, Orange Curacao, Housemade Simple Syrup, Orgeat Syrup, Meyers Dark Rum

Raspberry Collins
Plymouth Gin, Fresh Lime Juice, Housemade Simple Syrup, Fresh Raspberries

Florida Fizz
Don Julio Blanco, St. Germain, Housemade Grenadine, Lime, Grapefruit Syrup, Soda

**BREWTAILS**

**$16.00 Each**

If You've Been Drinking Your Beer Straight From the Bottle Year After Year, It's Time You Try Something New. Brewtails will Please Cocktail Lovers as well as Die-Hard Beer Drinkers for Your Next Event.

Select 3:

Beggars Banquet
Maker's Mark, Maple Syrup, Lemon Juice, Dash Bitters, Sam Adams Garnish: Orange Wheel

Captains Keg
Captain Morgan, Guava Nectar, Grapefruit Juice, Corona Garnish: Lime Wheel

1-2 Punch
Johnny Walker Black, Lemon Juice, Grapefruit Juice, Radeberger, Citrus, Simple Syrup Garnish: Lemon Wheel

Irish Car Bomb
Baileys, Jameson, Brooklyn Chocolate Stout

Skip and Go Naked
Smirnoff, Simple Syrup, Lemon Juice, Orlando Red Ale Garnish: Lemon Wheel

Shared Punch
What Better way to Commemorate with Friends, Family or Colleagues than by Sipping on Fruity Punch? With this Modern Twist, Everyone is Sure to Love this Centuries-Old way of Indulging Together! $160 per Gallon

Boozy Watermelon Punch
Watermelon, Mint, Lime Juice, Simple Syrup, Smirnoff, Club Soda Garnish: Mint

Peachy Keen Punch
Maker's Mark, Peach Schnapps, 24-Hour Infused Thyme
SPECIALTY BEVERAGES & EXPERIENCES

Smoked Old Fashion
Bourbon, Housemade Grenadine, Bitters

Mochatini
Godiva Milk Chocolate Liqueur, Patron XO Cafe Espresso, Cream, Caramel Sauce

Mexican Delight
Patron XO Cafe Espresso, Godiva Milk Chocolate Liqueur, Rumchata

MICHELADA
$17.00 Each
The Michelada is One of the Most Popular Drinks in Mexico. It is a Beer-Based Cocktail Made with Lime, Hot Sauce, Worcestershire, and Often Tomato (or Clamato) Juice, all Served Over Ice in a Glass with a Salted Rim. They are Perfect for Mornings, Afternoons or Anytime Drinks are Served at Your Event.

Classic Michelada
Tomato Juice, Soy Sauce, Worcestershire, Tabasco, Modelo Dark, Garnished with Celery Salt Rim and Lime Wheel

Seaside Michelada
Clamato Juice, Lime Juice, Dash of Worcestershire, Dash of Soy Sauce, Dash of Tabasco, Pinch of Old Bay, Garnished with Old Bay Rim and Lime Wheel

Lemonade, Sprite
Garnish: Lemon Wheel and Mint

Strawberry Lemonade Fizz Punch
Pineapple Juice, Lemonade, Orange Juice, Strawberry Puree, Bacardi Rum, Sprite
Garnish: Strawberry and Lemon Wheel

WINE TASTING EXPERIENCE
$20.00 Per Guest
Let our Certified Sommeliers Guide Your Guests Through an Amazing Wine Tasting Experience. Our Sommeliers will Hand Select up to 12 Different Varietals that will Complement the Food Offerings for the Evening. Your Guests will get Individual Attention and Recommendations as the Sommeliers Pour Samples from our Wine Cruvinet.

All Bars Require 1 Bartender per 100 Guests. All Premium Bars Require a Minimum of $500.00 per Bar
Each Bartender $225 for First Three Hours, $75 Each Additional.

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
BLUE BRAND
$14.00 Each
- Vodka-Smirnoff
- Gin-New Amsterdam
- Rum-Myers' Platinum
- Tequila-Sauza 100% Blue Agave Silver
- Bourbon-Jim Beam
- Whiskey-Canadian Club
- Scotch-J&B

GOLD BRAND
$16.00 Each
- Vodka-ABSOLUT
- Gin-Tanqueray
- Rum-BARCARDI Superior
- Tequila-1800 Silver
- Bourbon-Jack Daniel's
- Whiskey-Bulleit Rye
- Scotch-Dewer's 12 Yr

DIAMOND BRAND
$17.00 Each
- Vodka-Tito’s
- Gin-Hendrick’s
- Rum-Banks 5 Island Blend
- Tequila-Casamigos Blanco
- Bourbon-Knob Creek
- Whiskey-Jameson
- Scotch-Glenmorangie Original 10 Yr

PLATINUM BRAND
$18.00 Each
- Vodka-Grey Goose
- Gin-Bombay Sapphire
- Rum-Bacardi 8
- Tequila-Patron
- Bourbon-Woodford Reserve
- Whiskey-Crown Royal
- Scotch-Glenfiddich 12 Yr

CORDIALS
$16.00 Each
- Bailey’s, Kahlua, Frangelico, Cointreau, Grand Marnier, Hennessey
- VS

Add Bartender Fee $225+ Up to 3 Hours
$75+ Each Additional Hour

HOUSE WINE
$55.00 Per Bottle

DOMESTIC BEER
$8.75 Per Bottle
- Budweiser
- Bud Light
- Miller Lite

PREMIUM/IMPORT
$9.75 Per Bottle
- Blue Moon Belgian White
- Sam Adams Boston Lager
- Corona Extra or Corona Light
- Stella Artois
- Heineken Lager

CRAFT BEER
$11.00 Per Bottle
- Rogue Dead Guy Ale, Newport, OR
- Dogfish 90minn Double IPA, Milton, DE
- Wolf Pup Session IPA, LA, CA
- Funky Buddha Floridian Hefeweizen, Oakland Park, FL
- Orange Blossom Pilsner, Orlando FL
- Cigar City Lager, Tampa, FL

HILTON SANGRIA
$9.75 Each
Served by the Glass
Brands Subject to Change
Pricing Subject to Change, Banquet Event Orders to Confirm Pricing
Please allow our certified sommeliers to recommend one of their favorites.

**CHAMPAGNES & SPARKLING WINES**

- **Domaine Ste Michele Brut**
  - Greystone Cellars, CA
  - $50 per bottle

- **Riondo Spumante, Italy**
  - $52 per bottle

- **étoile Rosé, Napa valley, CA**
  - $97 per bottle

- **Chandon Brut Classic, Napa valley, CA**
  - $90 per bottle

- **Moët & Chandon Impérial Brut, Epernay, France**
  - $175 per bottle

- **Veuve Clicquot Yellow Label, Reims, France**
  - $165 per bottle

**CHARDONNAY**

- **Greystone Cellars, CA**
  - $58 per bottle

- **Decoy by Duckhorn, CA**
  - $73 per bottle

- **Cambria, CA**
  - $65 per bottle

- **Smoke Tree, CA**
  - $69 per bottle

**SAUVIGNON BLANC**

- **Joel Gott, CA**
  - $57 per bottle

- **Starborough, New Zealand**
  - $62 per bottle

- **Matanzas Creek, CA**
  - $69 per bottle

**CABERNET SAUVIGON**

- **Greystone Cellars, CA**
  - $58 per bottle

- **Columbia Crest h3, WA**
  - $72 per bottle

- **Storypoint, CA**
  - $64 per bottle

- **Justin, CA**
  - $95 per bottle

**MERLOT**

- **Seven Falls Cellars, WA**
  - $65 per bottle

- **Ferrari-Carano, CA**
  - $92 per bottle

**PINOT NOIR**

- **Parker Station by Fess Parker, CA**
  - $64 per bottle

- **Meiomo, CA**
  - $79 per bottle

- **Acrobat, OR**
  - $70 per bottle

- **The Four Graces, OR**
  - $89 per bottle

**MALBEC**

- **Terrazas alto del Plata, Argentina**
  - $68 per bottle

- **Bodega Norton Barrel Select, Mendoza**
  - $70 per bottle
## WINE

### PINOT GRIGIO

- **Benvolio, Italy**
  - $58 per bottle

- **Castello Banfi, San Angelo, Italy**
  - $70 per bottle

### RIESLING

- **Wente Riverbank, CA**
  - $55 per bottle

### RED BLEND

- **Murrieta's Well “The Spur,” CA**
  - $75 per bottle

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Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
Minimum 25 guests. Maximum of 90 minutes of service.

Requests for to-go or carry out will be provided at an additional $2 per person.

Activities are at an additional cost. Speak to your event manager for pricing.

**BREAKFAST OPTION 1**
$49.00 per guest, minimum 25 guests

Activity: A 50-minute, instructor-led yoga class that awakens and energizes the body and mind.

- Watermelon, Yuzu and Mint Salad with Citrus Basil Dressing
- Seasonal Fruit-Infused Yogurt
- Housemade Granola with Nuts
- Lake Meadow Natural Poached Egg Over Crushed Avocado, Pico de Gallo and Toasted Multigrain Bread
- Spa Water – Blueberry, Lemon and Thai Basil
- Bottled Electrolyte Water
- Fresh Brewed Coffee and Tea

**BREAKFAST OPTION 2**
$49.00 Per Guest

Activity: a one- or two-mile, instructor-led morning fun run or power walk around the property and town.

- FlaxSnack Banana Bread Muffins and Bran Carrot Raisin with Organic Honey Muffins
- Whole Bananas
- Vanilla Whey Smoothie: Skim Milk, Oats, Raisins, Almonds and Peanut Butter
- Kale Smoothie: Cocoa Nibs, Goji Berries, Kale, Yogurt, Honey
- Mini All-Natural Farm-Fresh Egg Casseroles with Mushrooms, Peppers and Feta
- Spa Water — Orange and Berry
- Bottled Electrolyte Water
- Freshly Brewed Coffee and Tea

**MEDITATIVE MOMENT BREAK**
$28.00 Per Guest

Activity: 10-minute instructor-led session focusing on deep breathing and stress-relief techniques.

Optional: instructor-led, fresh-air walk.

- Passion Fruit Watermelon Smoothie and Peach and Orange Smoothie
- Local Seasonal Melon-Shaved Prosciutto di Parma
- Mushroom and Tomato Lemon Olive Oil Toast
- Snack Selections: Pretzels, Crisp Apples, Peanut Butter, Almond Butter and Local Honey
- Spa Water – Mango and Strawberry and Rosemary
- Bottled Electrolyte Water
- Freshly Brewed Fair Trade Coffee and Tea

**MIDDAY STRETCH BREAK**
$29.00 Per Guest

Activity: 10-minute instructor-led session focusing on posture, breathing techniques and easy stretches. Optional: instructor-led, fresh-air walk.

- Seasonal Hummus with Mini Bagel Chips, Charred Jalapeno and Mint
- Gazpacho Bar – Fire-Roasted Tomato with Key West Pink Shrimp, Yellow Cilantro and Crispy Jalapeño Tofu
- Baked Pear with Cranberry, Brie Cheese and Granola
- Seasonal Local Whole Fruits
- Spa Water - Mango and Strawberry and Rosemary
- Bottled Electrolyte Water
- Freshly Brewed Fair Trade Coffee and Tea

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.
to assist you with planning, the below information is considered our catering agreement with terms and conditions

**MEAL SERVICE**

Buffets Have A Minimum Of Twenty Five (25) Guests Unless Otherwise Noted. If Your Guarantee Is Less Than Twenty Five (25), You Will Be Assessed An Additional $250.00 Fee.


Buffets For Breakfast, Lunch, Reception And Dinner Are Based Upon A (90) Minute Serve Time.

An Extension Of Actual Service Times Is Subject To Additional Labor Fees

Due To Health Regulations And Quality Concerns, Items Leftover From The Buffet Cannot Be Served During Mid-Morning, Afternoon Or Evening Breaks.

Meal Service Beginning After 10:00pm Will Be Assessed A 50% Menu Surcharge.

**ADDITIONAL CHARGES**

There Will Be A Facility Charge For Any Food Function Of Less Than Twenty Five (25) Guests: $250.00.

Seated Continental Breakfast And Seated Boxed Lunches Require $3 Per Person Seating Fee.

Carvers, Station Attendants, Made To Order Or Butler-Style Servers: $225.00 Each Per Two (2) Hour Shift, 1 Server Per Hundred (100) Guests

Bartenders: $225.00 Each Per Hundred (100) Guests, Three (3) Hour Shift

Each Additional Hour At $50 Per Hour.

Room Re-Sets: If A Room Set-Up Is Changed Within Twenty Four (24) Hours Of The Event, There Will Be A Minimum Additional Fee Of $200.00 For The Re-Set. Fee Subject To Increase Depending On The Room Size And Complexity Of The Changes.

On National Holidays An Additional Labor Fee May Be Added For Meals.

Pop Up Fee: The Hotel Reserves The Right To Add A $75 Taxable Service Charge To All Pop Up Requests. A Pop Up Is Classified As An Event That Is Requested For The Hotel To Provide Services For Within 3 Business Days Of The Actual Event. In Addition, Any Food Additions Within 72 Hours Are Subject To A 25% Surcharge.

**SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, RENTAL ...**

GRATUITY: 15% (Or The Current Gratuity In Effect On The Day Of

**FOOD & BEVERAGE**

Menu Selections

In Addition To Our Published Menu Suggestions Our Culinary, Catering And Events Teams Are Specialists In Creating Customized Solutions. Let Your Imagination Be Your Guide Knowing That We Understand Special Requests, Budget Wants And Dietary Requirements. We Are Committed To All Of Our Guest Needs Including Those Who Have Special Dietary Restrictions (Such As A Food Allergy, Intolerance Or Other Medically Restricted Diet) And Are Also Aware That Some May Also Adhere To A Vegetarian Or Vegan Diet. Our Goal Is To Deliver A Memorable Experience Through Culinary Skill.

- Our Menus Are Subject To Change And Ingredients May Vary Based On Seasonality Or Availability.
- Bread Is Available Upon Request. Service On Plated
- Consuming Raw Or Undercooked Meats, Poultry Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness
- All Food & Beverage, Including Alcohol, Must Be Purchased Through The Hotel And Served By Hotel Staff.
- All Pricing Is Guaranteed Ninety (90) Days Prior To Your Event Date.

**ROOM ASSIGNMENT AND SEATING**

Function Rooms Are Assigned By The Hotel According To The Anticipated Guests Count And Set Up Requirements. Room Rental Fees May Be Applicable If Group Attendance Falls Below The Estimated Attendance At The Time Of The Booking Or If Additional Space Has Been Requested.

The Hotel Reserves The Right To Make Room Changes To A More Suitable Room Should The Initial Requirements Change.

Banquet Seating Will Be Rounds Of Ten (10) Guests Each. If A Lower Ratio Is Required, Additional Labor Charges Will Apply. The Hotel Will Set Tables And Chairs 3% Over The Guarantee Based Upon Space Availability.

**LINEN**
The Event Pursuant To The Applicable Collective Bargaining Agreement) Of The Food And Beverage Total, Plus Any Applicable State And/Or Local Taxes, Will Be Added To Your Account As A Gratuity And Fully Distributed To Servers, And Where Applicable, Bussers And/Or Bartenders Assigned To The Event. The Gratuity And Any Applicable Taxes Will Be Separately Stated On The Hotel’s Invoice To Group. Gratuity Will Be Based On Full Retail Pricing, Prior To Any Discounts.

SERVICE CHARGE: 11% (Or The Current Service Charge In Effect On The Day Of The Event) Of The Food And Beverage Total, Plus Any Applicable State And/Or Local Taxes, Will Be Added To Your Account As A Service Charge. This Service Charge Is Not A Gratuity And Is The Property Of Hotel To Cover Discretionary Costs Of The Event.

We Will Endeavor To Notify You In Advance Of Your Event Of Any Increases To The Gratuity And/Or Service Charge Should Different Amounts Be In Effect On The Day Of Your Event. Service Charge Will Be Based On Full Retail Pricing, Prior To Any Discounts.

TAXES: Currently 6.5% State Tax

ROOM RENTAL: Subject To Current Service Charge, Gratuity And Tax

BANQUET EVENT ORDERS

All Event Requirements, Including Meeting Room And Food And Beverage Selections Are Due 30 Business Days Prior To Your First Event And/or First Guest Room Arrival. Upon Review Of Your Event Requirements, Banquet Event Orders (BEO) Will Be Sent To You To Confirm All The Final Arrangements And Prices. These BEO Will Serve As Part Of This Agreement. If You Do Not Advise Us Of Any Changes On The BEO By The Date Requested By The Hotel, You Agree That The BEO Will Be Accepted By You As Correct And You Will Be Billed Accordingly.

GUARANTEES

Ten (10) Working Days Prior To All Food Functions, The Hotel Requires The Customer To Submit An Expected Number Of Guests For Each Scheduled Event. The Expected Number Of Guests Cannot Be Reduced By More Than 10% At The Time The Hotel Receives The Guaranteed Number Of Guests. The Guaranteed Number Of Guests For All Food Functions Must Be Submitted To The Catering Department By Noon, Three (3) Business Days Prior To The Event Date. The Guarantee Cannot Be Reduced After This Time. If No Guarantee Is Received, The Expected Number Of Guests Will Be The Basis For Billing Purposes. Group Will Be Charged The Guaranteed Attendance, Or The Number Of Guests Per Contract.

White Linens And Napkins Are Available Through The Hotel At No Extra Charge. Specialty Linens And Napkins Are Available Through Outside Sources. Your Catering Or Event Manager Will Be Happy To Assist You.

FLORALS, DÉCOR, ENTERTAINMENT

Flowers, Decor, Specialty Linen And Entertainment Can Be Ordered With Your Catering Or Event Manager, Or Directly With Our In-House Provider, Hello-Florida. Advance Notification Is Required When Scheduling Entertainment And The Use Of Volume Enhancing Equipment. The Hotel Reserves The Right To Control The Volume On All Functions.

Additionally We Can Do The Billing Keeping Your Master Account Clean And Simple. Should You Make Your Own Arrangements All Deliveries Should Be Coordinated With Your Catering Or Event Manager. Please Be Advised That All Props And Items Contracted Through Outside Vendors Must File A Hold Harmless Agreement With Us And Be Removed At The Conclusion Of Your Event, Unless Special Arrangements Have Been Made Through Your Catering Or Event Manager. For Any Vendor Providing Services At Hilton Orlando, Each Individual Vendor Is Fully Responsible For Any And All Items Brought Into Event Space. Further, Hilton Orlando Shall Not Accept Responsibility For Any Rental Items That Are Dropped Off, And Are Not Picked Up At The Conclusion Of The Event.

SHIPPING AND PACKAGES

Packages For Meetings May Be Delivered To The Hotel Three (3) Working Days Prior To The Date Of The Function. The Following Information Must Be Included On All Packages To Ensure Proper Delivery;

1) Hilton Orlando
2) Guest Name And Arrival Date
3) Name Of The Event
4) 6001 Destination Parkway, Orlando, FL 32819

Package Handling Fee Will Be Assessed.

Special Mailing Services Are Available Through The Business Center At A Nominal Fee.

For Your Convenience And Safety, We Ask That All Deliveries Made On Your Behalf To Our Conference Center Be Made Through Our Loading And Unloading Area. This Includes All Outside Linens And Napkins.
Served, Whichever Is Greater. The Guarantee Becomes The Minimum Number Of Guests Used In Calculating The Amount To Be Charged And The Maximum Number For Food Preparation. On Plated Food And Beverage Functions, The Hotel Will Set Seating For 3% Over The Guarantee For All Group Events.

Dietary Restriction Numbers Are Required When The Guarantee Is Provided. If There Are No Dietary Selections Listed On The Original Arrangements The Hotel Reserves The Right To Provide A Vegan Meal To A Number Not Greater Than 5% Of The Actual Guarantee. Kosher/Halal Meals Available At A Premium Price.

Food Additions Within 72 Hours Are Subject To 25% Surcharge.

**PAYMENT**

Payment Shall Be Made In Advance Of The Function Unless Credit Has Been Established With The Hotel. In Such Case, The Complete Account Is Due And Payable No Later Than 30 Days From The Date Of The Function.

**SIGNAGE**

The Hotel Does Not Permit Affixing Anything To The Walls, Doors, Or Ceilings That Would Leave Damage. Pre-Approved Signage Is Permitted In The Registration Area And In Private Function Areas Only. No Signs Are Permitted In The Hotel Lobby On The Building Exterior Or Other Public Area. The Hotel Reserves The Right To Approve All Signage. All Signs Must Be Professionally Printed And Should Be Free Standing Or On An Easel. The Hotel Will Assist In Placing All Signs And Banners. Aerial Rigging Is The Exclusive Vendor And Will Manage All Hanging Of Signs/Banners.

**AUDIO VISUAL**

For Your Convenience, Presentation Services Audio Visual (PSAV) Is Our In-House Professionals Providing A Knowledgeable, On-Site Team And State Of The Art Equipment. All Audio-Visual Services Are Subject To A 24-Percent Service Charge And Applicable Sales Tax. PSAV Is Our Exclusive Provider For All Audio Visual Needs In Guest Room Parlors And Boardrooms.

**ELECTRICAL**


Contractors Such As Musicians, Florists, Design Companies Etc.

**OUTDOOR FUNCTIONS**

The Hotel Reserves The Right To Make The Decision To Move Any Outdoor Function To The Inside Backup Space If The Following Conditions Exist: Wind Gusts In Excess Of 20 Mph, Temperatures Below 60 Or Above 88 Degrees, And/Or 30% Or Higher Chance Of Precipitation In The Area. You Will Be Advised Of All Options For Your Function At A Minimum Of Six (6) Hours In Advance Of The Event. The Hotel’s Decision Is Final. All Outdoor Catered Events Will Be Assessed A Hotel Facility Charge Of $8 Per Person Plus Applicable Service Charge, Gratuity And Tax, Or The Current Fee In Effect On The Day Of The Event. All Pool Events Will Be Assessed An Additional Hotel Facility Of $1,500 Plus Tax, Over And Above The $8 Per Person Fee. All Entertainment For Outdoor Functions Must End By 10:00pm.

**FIRE SAFETY & FIRE WATCH**

For The Safety Of Person And Property, No Fireworks Or Incendiary Devices May Be Used Indoors At The Hotel. All Room Set Must Be In Compliance With The Local Fire Department Regulation, Including Those Pertaining To Occupancy Load, Mandatory Aisles, Ceiling Clearance And Fire Exits. An Event That Has Vehicle Displays, Fog Machines, Fueled Cooking Demos, Lasers, Exhibits (Including Tabletop) Or Extensive Productions With Staging And Props, Must Have A Certified Permit From The Local Fire Department. Light Use Of Water Based Haze Is Permitted With Proper And Advance Approval; However It Does Require A Fire Watch. Each Fire Watches Will Have $2,500 Taxable Fee.

**CANCELLATION**

You May Cancel An Event Or Banquet Event Order By Giving Written Notice To Hotel. In The Event Of A Cancellation, You Agree To Pay Us, As Liquidated Damages And Not A Penalty, The Following Cancellation Fees:

Cancellation Notice Received By Hotel Anytime Between The Date Of Signing Of The BEO And Eight (8) Business Days In Advance Of Event Will Incur A Cancellation Fee Equal To 75% Of The Charges. As Products And Services Must Be Purchased And Scheduled In Advance, Cancellation Notices Received By Hotel Seven (7) Business Days Or Less In Advance Of Event Or BEO Will Incur A Cancellation Fee Equal To 100% Of The Charges. Charges Include Labor, Gratuities, Service Charges, Rentals, And Applicable Taxes.
PRICES ARE PROVIDED...

Prices are provided for guidance in budget development only, and are subject to increase. Event Orders will confirm all final arrangements and prices.

LOST AND FOUND

The Hotel Will Not Assume Or Accept Responsibility For Damages To Or Loss Of Any Merchandise Or Articles In The Hotel Prior To, During Or Following And Event.

For The Contracted Number Of Guests Or Final Guarantee, Whichever Is Greater.