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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

Sausage Biscuit 8
Spicy Pork Sausage Patty, Country Style Buttermilk Biscuit

Egg and Cheese Croissant 8
Fresh Cooked Whole Egg, Baby Swiss, Flaky Butter Croissant

Bacon, Egg and Cheese Muffin 8
Apple Wood Smoked Bacon, Fresh Whole Egg, Smoked Cheddar, Split English Muffin

Vegan Sandwich 8
Egg Substitute, Roasted Pepper Hummus Spread, Fresh Spinach, Tofu Cheese, English Muffin

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 14
(30 minutes service)
   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

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

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

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
Selection Options:
Meat Sauce 39
Vegetable 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

Boliche 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  
Shrimp  

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

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

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

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
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
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
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
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
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
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
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, Flaky Pastries Filled with Guava and Peach Bread Pudding
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

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

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
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  

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

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

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

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

Carver or Attendant required for reception
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 700 each
Chopped Red Onions, Capers and Chopped Eggs
Bagel Chips, Toast Points and Cocktail Breads

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

**Price based on 2 hour event**

Minimum 150 people Attendat 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

Béarnaise 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, Pumpernickel 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, Pumpernickel 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

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

Enhancements
Whole Grain Pancakes, Fruit Compote, Maple Flavored Sugar Free Syrup, Agave Syrup
Steel Cut Oatmeal, Agave Syrup, Raisins, Sliced Almonds
Multigrain Waffles, Fruit Compote, Maple Flavored Sugar Free Syrup, Agave Syrup
Tofu Scramble

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

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
PM BREAK

Beet/White Bean Hummus
Lavash, Crostini

Vegetable Crudite, Warm Artichoke Dip

House Made Granola

Chocolate Covered Pretzel Rods

Mint Cucumber Infused Water

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
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  30 per person
Two Hours  40 per person
Additional Hours  10 per person

Call Brands
First Hour  27 per person
Two Hours  37 per person
Additional Hours  9 per person

Cocktail Punch
Non Alcoholic Punch  65 per gallon
Bloody Mary  90 per gallon
Screwdriver  90 per gallon
Margarita  94 per gallon
Mai Tai  96 per gallon
Planters Punch  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
(l) Bottle California Cabernet Sauvignon or Merlot
(l) 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
(l) 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
Tangueray  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.
Please note that it is the policy of the Caribe Royale Orlando that all beverages consumed on the premises must be purchased from the Resort.