Events by Marriott
Crafted for You

We offer the Red Coat Direct at Orlando World Center Marriott!
For more info: www.redcoatdirect.marriott.com
Breakfast Menu

Continental Breakfast 1 | $32*

Juices to Include: Orange, Grapefruit and Cranberry

Seasonal Fruit & Berries

Yogurt Bar: {Greek ~ Low Fat} Dried Blueberries ~ Fruit Preserves  Toasted Pecans ~ Sunflower Seeds ~ Local Honey

Choose (1):
Oatmeal {Cinnamon ~ Brown Sugar ~ Golden Raisins}
House Crafted Granola with Banana

Plain Croissant ~ Blueberry Muffin ~ Apple Danish

Coffee and Tea Service

Kitchen 'Plated' Continental | $28*

Simple Melons ~ Yogurt Pot Parfait ~ Cranberry Muffin

Coffee, Tea and Juice Service

Pricing Based on 1 Hour of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Breakfast Menu

Enhancement Opportunities*

**Broken Yolk Sandwiches | $9**
Organic Eggs ~ Fruitwood Bacon ~ Tillamook Cheddar ~ English Muffin

**Whole Wheat Breakfast Burrito | $9**
Egg White ~ Spinach ~ Turkey Sausage ~ Poblano ~ Queso Asadero

**Egg White Frittatas | $8**
**Choose (1):**
Asparagus ` Leek ~ Flaked Salmon
Sausage ~ Bell Peppers ~ Jack Cheese
Seasonal Vegetable

**Toasting Breads | $6**
White ~ Wheat ~ Rye ~ Accompaniments

**Hard Boiled Lake Meadow Farm Eggs | $3**

**Cheese & Charcuterie | $18**
Hard Salami ~ Mortadella ~ Turkey ~ Tillamook Cheese ~ Brie ~ Manchego
Assorted Focaccia

**Steel Cut Oatmeal | $8**
Dried Cranberries ~ Toasted Coconut ~ Chocolate Chips ~ Winter Park Honey Pistachios
Dried Blueberries ~ Fresh Green Apple ~ Dried Banana

**Scrambled Eggs or Breakfast Side | $8**

**Breakfast Meat | $6**

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Breakfast Menu

Breakfast Buffet 1 | $42

**Juices to Include:** Orange, Grapefruit and Cranberry
Seasonal Fruit & Berries

**Yogurt Bar**
Dried Blueberries ~ Season Fruit Preserves ~ Toasted Pecans
Sunflower Seeds ~ Local Honey

**Choose (1):**
Oatmeal with Cinnamon Brown Sugar and Golden Raisins
House Baked Granola with Banana & Berries
Kellogg’s Cereals

Plain Croissant ~ Bran Muffin ~ Pecan Maple Danish

Scrambled Eggs

**Choose (2) Breakfast Meats:**
Pork Sausage Links ~ Chicken Apple Sausage ~ Hickory Bacon
Turkey Sausage Patties ~ Canadian Bacon ~ Linguica Sausage
Seared Ham Steaks ~ Kielbasa

**Choose (1) Side:**
Redskin Potatoes ~ Peppers & Onions
Baked Potato Hash ~ Spinach ~ Dried Tomato
Fried Yukon’s ~ Smoked Paprika ~ Cilantro ~ Caramelized Onions
Biscuits & Gravy
Smoked Gouda Grits
Corn Beef Hash
Hash Brown Casserole ~ Cheddar ~ Bacon ~ Onion

Coffee and Tea Service

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Breakfast Menu

A La Minute Chef Crafted Stations

**Pancakes | $11**
Buttermilk ~ Blueberry
Maple Syrup, Sweet Butter, Berries, Whipped Cream & Candied Pecans

**Brioche French Toast | $11**
Chocolate Hazelnut Spread ~ Crème Fraiche
Maple Syrup, Sweet Butter & Berries

**Benedicts | $14**
English Muffin ~ Poached Egg
Pulled Bacon ~ Portobello & Spinach ~ Canadian Bacon ~ Cold Smoked Salmon
Hollandaise ~ Poblano Lime Hollandaise ~ Sriracha Hollandaise

**Breakfast Taco | $10**
Scrambled Eggs ~ Bacon ~ Chorizo ~ Peppers ~ Onion ~ Pepper Jack
Queso Fresco ~ Pico de Gallo ~ Cilantro & Red Onion ~ Salsa Verde
White Corn Tortilla

**Fried Chicken and Waffles | $12**
Dark Meat Fried Chicken
Maple Syrup and Sweet Vanilla Butter

**Omelet Bar | $12**
Ham ~ Bacon ~ Chicken Sausage
Red Onion ~ Green Peppers ~ Tomatoes

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Breakfast Menu

Carved (Choose One) | $12

12 Hour Palmetto Farms Bacon
{10 day pre-order required}
Béarnaise Sauce

Citrus Honey Glazed Ham
Poppy Seed Brioche Cheese
Chef Crafted Mustards

Chef Attended 'Eye Openers'

Citrus Juice Bar | $11
Local Citrus - Valencia Orange Grapefruit Juice Blueberry Limeade

Vegetable Juice Bar | $10
Sunrise: Ginger, Cantaloupe, Carrot & Golden Beet
Crisp: Celery, Granny Apple, Lemon & Cilantro
Glow: Cucumber, Red Beet, Pineapple & Kale

Smoothie Bar | $13
Mango, Yogurt, Cardamom and Pistachio, Banana
Medjool Date, Vanilla Yogurt & Milk
Pineapple, Coconut, Cane Syrup & Soy Milk

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Breakfast Menu

Plated Breakfast | $36

Eye Openers (Choose 1):
Simple Melons
Berry & Granola Parfait
Cottage Cheese ~ Stewed Mango ~ Toasted Pistachio

Chef’s Selection of Family Style Pastries

Egg Entree (Choose 1):

• SCRAMBLED
  Crispy Bacon ~ Breakfast Potatoes
  Cheddar Biscuit

• FRITTATA ~ Egg White
  Spinach ~ Mushroom ~ Leek ~ Smoked Mozzarella
  Fried Yukon Gold's ~ Smoked Paprika ~ Caramelized Onion

• POACHED
  Short Rib Hash ~ Redskins ~ Peppers ~ Onion ~ Mornay

• CHEF SIGNATURE
  Scrambled Eggs ~ Roasted Potato Hash ~ House Made Cheddar Biscuit
  Pork Belly Gravy

Coffee, Tea and Juice Service

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Break Menu

Bag of Doughnuts | $16*
Cinnamon Sugar ~ Bacon Thyme ~ Chipotle Glaze
Seasonal Hand Fruit

Apple | $17
White Chocolate Cinnamon Lollipop
Sea Salt Caramel ~ Apple Chips ~ Dutch Pie ~ Petit Whole Apples

Energize | $16
Skinny Breakfast Breads: Zucchini ~ Carrot ~ Banana Bran
2 Bite Parfait: Apple-Fennel Seed Granola ~ Crème Fraiche ~ Cane Syrup
Bacon Roasted Almonds
Seasonal Hand Fruit

Trail Mix | $15
Whole Almonds ~ Roasted Sunflower Seeds ~ Peanuts ~ Pistachios
M&M’s ~ Dark Chocolate Chunks ~ Pretzel Gems ~ Gummy Bears
Yogurt Covered Raisins ~ Banana Chips ~ Pepitas ~ Dried Cherries ~ Dried Apricots
Seasonal Hand Fruit

Cupcakes | $17
Red Velvet ~ Chocolate Carmel
Strawberry Almond ~ Vanilla Coconut
Seasonal Hand Fruit

Chip Bar | $14
Kettle Chips ~ Onion Dip
Corn Tortilla ~ Warm Queso & Salsa
Crispy Plantain ~ Guacamole
Seasonal Hand Fruit

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Break Menu

**Cookie n' Bars | $16**
Chocolate Chip ~ Oatmeal ~ Peanut
*Cookie Bars* {Plum ~ Pecan ~ Lemon}
Seasonal Hand Fruit

**Ginger | $19***
Sui Mai ~ Chicken ~ Pork & Shrimp
Edamame ~ Sea Salt ~ Preserved Lemon
Ginger Coconut Snaps
Seasonal Hand Fruit

**Sweet, Sour and Salty | $14**
Cranberry Orange Scones ~ Key Lime Curd ~ Sweet Butter
2 Bite Parfaits: Tart Cherry ~ Toasted Pistachio ~ Greek Yogurt ~ Agave Nectar
House Pepper Jerky
Seasonal Hand Fruit

**Crunch | $14**
Almond Butter ~ Nutella ~ Peanut Butter ~ Garden Cream Cheese
Carrot Sticks ~ Celery Sticks ~ Pita ~ Mini Bagels
House Roasted Nut Blend
Seasonal Hand Fruit

**Spreads | $15**
Hummus { Lemon ~ Red Pepper Pesto ~ Sundried Tomato & Pinenuts} 
Babba Ganoush ~ Crème de Brie
Chips {Pretzels ~ Pita ~ Potato}
Seasonal Hand Fruit

**Carnival Break | $14**
Fresh Popped Popcorn
House Made Flavor Shakers {Malt Vinegar ~ Cheddar ~ Bleu Cheese ~ BBQ}
Soft Pretzels Sticks ~ Warm Queso ~ House Mustard
Seasonal Hand Fruit

**Floribean | $16**
Toasted Peruvian Corn
Short Rib Empanada ~ Potato & Mushroom Empanada
Salsa Verde ~ Garlic Aioli
Seasonal Hand Fruit

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Add-Ons Menu

One By One Sweet
Fruit Yogurt Pots | $6 each
Granola Parfait | $6 each
Seasonal Hand Fruits | $4 each
Granola Bars/Breakfast Bars | $6 each
Kellogg Cereal Selection ~ Bananas | $7 each
Muffins | $55 per dozen
Danish | $55 per dozen
Croissants | $55 per dozen
Assorted Macaroons | $55 per dozen
Assorted Cookies | $58 per dozen
Brownies & Maple Pecan Blondies | $58 per dozen
Miniature Cupcakes | $56 per dozen
Frozen Ice Cream Treats | $6 each

One by One Savory
Lake Meadow Natural Boiled Eggs | $36 per dozen
Assorted Bagels ~ Cream Cheese | $60 per dozen
Aged Cheddar & Tomato Grilled Cheese Sandwich | $10 per person
House Crafted Sweet N' Salty Nuts | $8 per person
Cool Veggies ~ Hummus & Black Bean Dip | $7 per person
Soft Pretzels Sticks {Assorted Mustard & Cheese Sauce } | $48 per dozen
House Made Potato Chips ~ Onion Dip | $7 per person
Bags Of Chips, Pretzels, Popcorn | $5 each
Individual Vegetable Crudités | $5 each

One By One Beverages
Coffee and Tea | $89 per gallon
Pepsi Soft Drinks or Bottled Water | $5.50 each
Coke Soft Drinks | $6.50 each
Bottled Juices | $6.00 each
Bottled Teas | $5.50 each
Energy Beverages | $6.50 each
Bottled Smoothies | $5.50 each
Starbucks Frappuccino | $6.50 each
Starbucks Coffee | $94 per gallon
Espresso & Cappuccino (Minimum 300 Servings) | $96 per gallon

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Lunch Menu

Plated Lunch

Plated Lunch Includes:
Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert
Iced Tea and Coffee Service

Choice of (1) Salad
Romaine ~ Shaved Pecorino ~ Bread Shards ~ Caesar Dressing

‘Our House’ Salad Mixed Greens ~ Cucumber ~ Tomato ~ Bacon
Light Ranch

Arugula ~ Radicchio ~ Frisee ~ Dried Cherry
Aged Gouda Shaved Red Onion
Apple Cider Vinaigrette

Spinach Salad ~ Spicy Cashews ~ Goat Cheese
Cane Syrup Vinaigrette

Choice of (1) Dessert
New York Style Cheesecake ~ Raspberry Compote

Key Lime Tart ~ Vanilla Chantilly Cream ~ Coconut Anglaise

Upside Down Chocolate Caramel Dome ~ Blackberry Compote

Chocolate Hazelnut Cake ~ Vanilla Orange Anglaise

Plant City Strawberry Tart ~ Toasted Meringue ~ Caramelized Cherry Sauce

Pricing Based on 1 ½ Hours of Service

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Lunch Menu

Plated Lunch

Poultry

Anise Brined Chicken Breast | $48
Gruyere Scalloped Potatoes ~ Haricot ~ Balsamic Red Onion Marmalade

Cajun Chicken Breast | $48
Sweet Potato Mash ~ Agave Nectar Brussels Sprouts ~ Mustard Cream

Rosemary-Garlic Infused Chicken Breast | $48
Orange-Olive Couscous ~ Eggplant Caponata ~ Pan Jus

Meat

Petite Filet Mignon | $56
Fingerling Hash ~ French Beans ~ Rainbow Carrots ~ Tarragon Jus

Pork Tenderloin "Steak" | $52
Smoked Gouda Grits ~ Braised Collard Greens ~ House BBQ
Crispy Shallots

'Overnight' Short Rib | $54
Potato Puree ~ Simple Ratatouille ~ Braising Reduction ~ Gremolata

Fish

Grilled Salmon | $50
Warm Stone Ground Mustard Potato Salad ~ Haricot Vert
Pickled Fennel

Mahi Mahi | $52
Sweet Potato & Chorizo Hash ~ Toasted Garlic Spinach
Cilantro Lime Cream

Market Fish | $52
Cape Canaveral Rock Shrimp ~ Lemon Butter
Cauliflower Puree ~ Corn Succotash

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Lunch Buffet Menu

The Deli | $52
Chicken Noodle Soup
Coleslaw
Potato Salad ~ Cheddar ~ Egg ~ Green Onion
Orzo Pasta Salad

From the Slicer
Turkey ~ Roast Beef ~ Ham ~ Pastrami
Sliced Cheeses
Seasonal Pickled Vegetables
Light Mayo ~ Whole Grain Mustard ~ Horseradish Cream
Jalapeno Cucumber Relish
Lettuce ~ Tomato ~ Onion

Bread Display
Sourdough ~ Multigrain ~ Wheat Kaiser
House Made Potato Chips
Chocolate Chip ~ Oatmeal ~ Brownies ~ Blondies
Cherry Turnovers
Iced Tea ~ Coffee Service

Enhancement Opportunities
Traditional Cuban Sandwich | $9
Albacore Tuna Melt | $9
Philly Cheese Steak Sandwich | $9
Chilled Florida Rock Shrimp Roll | $12
Lobster Roll | $12
Chicken Cashew Salad | $6
Macaroni Salad | $4
Cigar City Jai Lai & Aged Cheddar Soup | $4
Red Wine Cured Olives | $4
Deli Style Pickles | $6

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Lunch Buffet Menu

**Latin Market | $56**
Artisan Bread Display

Mixed Greens ~ Roasted Corn ~ Avocado ~ Red Onion ~ Tomato ~ Cilantro Lime Vinaigrette
Pickled Jalapeño Slaw ~ Napa Cabbage ~ Lime

Papas a la Huancaina ~ Purple Potato ~ Sweet Potato ~ Yukon ~ Peruvian Corn

Tortilla ~ Tinga De Polla ~ Ropa Vieja
Queso Fresco ~ Pico De Gallo ~ Red Onion & Cilantro ~ Salsa Verde ~ Diablo ~ Crema
Perihuela ~ Cedar Key Clams ~ Mussels ~ Shrimp ~ Market Fish ~ Cilantro ~ Lime ~ Crouton

Spanish Rice ~ Black Beans
Flan ~ Cinnamon Coconut Rice Pudding ~ Cuban Glass
Ice Tea and Coffee Service

**The Smokin’ Toque Buffet | $58**
Corn Bread Muffins ~ Chili

‘Our House’ Salad
Hothouse Cucumber ~ Tomato ~ Radish ~ Egg ~ Buttermilk Ranch

Potato Salad ~ Green Onion ~ Champagne Dijon Vinaigrette
Tomato Cucumber Salad ~ Red Wine Vinaigrette

BBQ Pulled Pork ~ Braised Cabbage ~ Carolina Sauce
Marinated Skirt Steak ~ Roasted Peppers & Onions ~ Smokey BBQ Sauce
Ancho Chicken ~ Sweet Potato Mash ~ Madura Glaze

Simple Succotash

Peach Crumble ~ Mix Berry Peach Cobbler ~ Caramel Fudge Cake
Iced Tea and Coffee Service

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Lunch Buffet Menu

The 100 Mile Lunch | $59

*Our Goal is to Source Within 100 Miles*

Florida Rock Shrimp Bisque ~ Sour Dough

Soft Bitter Sweet Greens ~ Egg ~ Charred Corn ~ Relish ~ Avocado Ranch
Crab Salad ~ Jicama ~ Valencia Orange ~ Cucumber
'Waterkist' Farms Tomato ~ Mozzarella ~ Basil Syrup ~ Balsamic Pearls ~ EVOO

Florida Grouper ~ Cauliflower Puree ~ Citrus Glaze ~ Pickled Red Onion
Bourbon Brined Pork Loin ~ Sage Pan Sauce ~ Foraged Mushrooms ~ Roasted Potato
Grilled Chicken ~ Florida Orange Glaze ~ Roasted Brussels Sprouts

Simple Ratatouille

Key Lime Cream with Toasted Meringue
Plant City Strawberry Cheesecake ~ Chocolate Orange Almond Tart
Iced Tea and Coffee Service

Mediterranean | $58

Vegetarian Kale & White Bean Soup ~ Focaccia

Romaine ~ Radicchio ~ Shaved Parmesan ~ Crouton ~ Red Wine Caesar Vinaigrette
Heirloom Tomato ~ Mozzarella ~ Basil ~ Balsamic Pearls ~ Arugula
Roasted Root Vegetables ~ Herb Vinaigrette

Chicken Cacciatore ~ Crushed Tomato ~ Shaved Parmesan
Herb Marinated Flank Steak ~ Mushroom Demi
Vegetarian Paella ~ Zucchini ~ Squash ~ Mushroom ~ Onion ~ Fava Beans

Toasted Garlic Green Beans

Tiramisu ~ Lemon cello Glass ~ Chocolate Pistacionosa Tart
Iced Tea and Coffee Service

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The Fit for Life Buffet | $57
Vegetable Minestrone ~ Rosemary Ciabatta

Mixed Greens
Sliced Almonds ~ Ricotta Salata ~ Dried Apricots ~ Sherry Vinaigrette

Quinoa Tabbouleh
Tomato ~ Cucumber ~ Mint ~ Parsley

Hearts of Palm
Cucumber ~ Radish ~ Dill ~ Cilantro ~ Citrus Vinaigrette

Mahi Mahi ~ Brown Rice ~ Miso Broth
Lemon-Parsley Organic Chicken ~ Olive Oil White Bean Puree ~ Braised Greens
Whole Wheat Penne ~ Tomato ~ Garlic~ Basil ~ White Wine

Roasted Cauliflower ~ Preserved Lemon ~Italian Parsley

Dark Chocolate Toasted Organic Almond Bars
Tropical Gazpacho
Citrus Tart

Iced Tea and Coffee Service

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Lunch Buffet Menu

Asian Inspiration | $57
Mixed Greens ~ Tomato ~ Orange Segments ~ Crispy Noodles ~ Sesame Soy Dressing
Pickled Slaw ~ Toasted Peanuts ~ Green Onion
Soba Noodle Salad ~ Bell Peppers ~ Shredded Carrot ~ Sprouts

Stir Fried Chicken ~ Baby Corn ~ Water Chestnuts ~ Sambal
Bulgogi Beef ~ Green Onion ~ Sesame Seed
Ginger Soy Glazed Salmon ~ Bok Choy
Vegetable Lo Mein ~ Baby Corn ~ Water Chestnuts ~ Red Onion ~ Snow Peas

Egg Rolls ~ Duck Sauce
Steamed Rice

Chocolate Yuza Glass ~ Cherry Blossom Green Tea Roulade ~ Mango Flower Tart
Iced Tea and Coffee Service

Southern Comfort | $57
Biscuits ~ Honey Butter
Chicken & Andouille Gumbo ~ White Rice

Iceberg Lettuce ~ Tomato ~ Red Onion ~ Bacon ~ Buttermilk Ranch
Green Bean Almandine Salad ~ Bacon Vinaigrette

Smothered Chicken ~ Caramelized Onion ~ Gravy
Braised Beef ~ Roasted Red Potatoes ~ Braising Reduction
Garlic Shrimp ~ Aged Cheddar Grits ~ Madura Beer Sauce

Braised Greens

Whiskey Bread Pudding with Pecans ~ Strawberry Vanilla Cake
Chocolate Decadence Tart
Iced Tea and Coffee Service

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Lunch Buffet Menu

Farm to Fork Buffet | $57
Artisan Bread ~ Sweet Butter
Vegetable Minestrone ~ Clam Chowder

Salad Bar
Romaine ~ Spinach
Arugula Grilled Chicken ~ Skirt Steak ~ Warm Shrimp

On the Side
Assorted Peppers ~ Beets ~ Pea Pods ~ Artichoke Hearts ~ Asparagus Sprouts ~ Zucchini ~ Cucumber Cherry Tomatoes ~ Carrots ~ Egg ~ Chick Peas
Dried Cranberries ~ Sunflower Seeds ~ Bacon ~ Feta Cheese ~ Olives ~ Parmesan

Dressing
Roasted Garlic ~ Cilantro Vinaigrette ~ Sherry Vinaigrette
Poppy Seed Ranch ~ Maple Gorgonzola Dressing

Lake Meadow Naturals Crème Brulee ~ Ocala Citrus Melba ~ Myers Lemon Tart
Plant City Strawberry Chocolate Cake
Iced Tea Coffee and Tea Service

Enhancement Opportunities |
Pot Pies | $9 per person
Pulled Chicken ~ Short Rib Lake Meadow Naturals Club | $8 per person
Focaccia ~ Turkey ~ BLT ~ Avocado | $10 per person
Fried Egg, Fried Oyster 'Po-Boy' Pistolettes | $10 per person
Lettuce ~ Tomato ~ White Remoulade
French Dip | $15 per person
House Smoked Beef ~ Horseradish Cream ~ Crusty French ~ Au Jus

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Bag Lunch Menu

Lunch Bag | $46
Included in Bag Lunches
Choice of Side, Whole Fruit, House Baked Chocolate Chip Cookie
Assorted Potato Chips

Choice Of (3)
Turkey BLT
House Roasted ~ Pepper Mayo ~ Honey Wheat Roll
Roast Beef
Provolone Cheese ~ Horseradish Cream ~ Brioche
Ham & Cheese
Tillamook Cheddar ~ Honey Mustard ~ Pretzel Roll
Chicken Caesar
Parmesan ~ Romaine ~ Ciabatta
Albacore Tuna Salad
Red Onion ~ Celery ~ Shredded Lettuce ~ Tomato Wrap
Roasted Vegetable
Portobello ~ Red Pepper Hummus ~ Sprouts ~ Spinach Wrap

Choice of (1) Side
House Pickled Vegetables
Potato Salad
Cucumber Tomato Salad
Creamy Cole Slaw

Beverages
Pepsi Soft Drinks | $5.50 each
Bottled Teas | $5.50 each
Bottled Juices | $5.50 each
Bottled Water | $5.50 each

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One By One Stations Menu

**Simple Vegetables ~ Lightly Marinated | $18**
Japanese Eggplant ~ Summer Squash ~ Rainbow Carrots
Portobello Mushrooms ~ Oven Cured Tomatoes
Light Caper Aioli ~ Olive Tapanade ~ Tomatillo

**Cool Veggies N’ Dips | $19**
Teenage Carrots ~ Celery ~ Cucumber
Radishes ~ Asparagus
Hummus ~ Ranch ~ Pita Chips

**Sushi ~ Sashi | $45**
*Choose (2) Maki*
California ~ Spicy Tuna ~ Dragon ~ Shrimp
*Choose (2) Nigiri*
Tuna ~ Unagi ~ Shrimp ~ Salmon
*Choose (2) Sashimi*
Hamachi ~ Ahi ~ Salmon
Edamame ~ Wasabi ~ Pickled Ginger ~ Little Fireball ~ Soy

**Carving Boards |**

**Carved Anise Brined Turkey | $22**
Sage Cornbread Dressing ~ Pan Gravy ~ Condiments

**Rubbed Brisket | $22**
Slow Smoked ~ House BBQ Sauce ~ Mascarpone Mashed Potatoes

**Pork Loin | $25**
Bourbon Soaked ~ Smoked Mozzarella Grits ~ Tarragon Jus

**Garlic & Rosemary Rubbed Strip Loin | $28**
Root Vegetable Cassoulet ~ Béarnaise

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One By One Stations Menu

**Chef Crafted Pasta's | $32**
Short Rib Bolognaise ~ Orecchiette 'Little Ear' ~ Cannellini Beans ~ Grated Pecorino
Farfalle Pulled Chicken ~ Mushroom ~ Truffle Cream
Penne Tomato ~ Garlic ~ Arugula ~ Olive Oil

**Street Taco Station | $28**
Cumin & Ancho Chicken ~ Shrimp & Chorizo ~ Skirt Steak
Cilantro-Red Onion ~ Queso Fresco ~ Crema
Tomatillo ~ Diablo ~ Pico de Gallo ~ Pickled Jalapenos

**Flatbread Station | $28**
Margarita Flatbread ~ Tomato ~ Mozzarella ~ Basil
3 Meat Flatbread ~ Prosciutto ~ Salami ~ Smoked Bacon
Bianco ~ Garlic ~ Mozzarella ~ Parmesan

**Jamaican Jerk | $32**
Jerk Shrimp ~ Grilled Chicken Wings
Red Beans & Rice ~ Mango Chutney ~ Cucumber Yogurt

**Cuban Station | $28**
Pressed Cuban Sandwich
Ham ~ Roasted Pork ~ Sliced Pickles ~ Swiss ~ Mustard

Pressed Roasted Vegetable
Portobello ~ Zucchini ~ Squash ~ Havarti
Tostones ~ Mayo ~ Ketchup

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One By One Stations Menu

Crock Pot Station | $26
Cocktail Wieners ~ BBQ Sauce
Swedish Meatballs
Buffalo Chicken Wings ~ Bleu Cheese ~ Ranch

Slider Station | $30
Pork Belly Sliders ~ Cheddar Biscuit ~ Onion Marmalade
Short Rib Sirloin Sliders ~ Horseradish Cheddar ~ Bacon Jam
Roasted Portobello Sliders ~ Peppers ~ Onion ~ Provolone ~ Brioche
Malt Vinegar Chips

Gastro Pub | $34
Pork Belly & Beans ~ Maple Pork Belly ~ White Bean Ragout
Pretzel Sticks ~ Beer Cheese Soup ~ "Hotter Than Hot" Mustard
Shrimp & Grits
Smoked Gouda ~ Modello Beer Sauce

Meatball Trio | $26
Swedish ~ Italian ~ Sweet Thai Chili
Shaved Parmesan ~ Shredded Cheddar ~ Hot Sauce
Mini Hoagie Roll
Mascarpone Mashed Potato

Mac & Cheese Bar | $34
Aged Cheddar Mac ~ Truffle Parmesan Mac
BBQ Pulled Pork ~ Pulled Chicken
Broccoli ~ Bacon ~ Jalapeno ~ Green Onion ~ Bacon
BBQ ~ Sweet & Spicy Sauce Carolina ~ Hot Sauce

Hot Dog Stand | $25
All Beef Hot Dogs ~ Hot Dog Buns ~ Bratwurst ~ Italian Sausage
Chopped Onion ~ Relish ~ Chopped Bacon ~ Cheese Sauce ~ Chili
Sautéed Peppers & Onions ~ House Ketchup
Yellow Mustard ~ Stoneground Mustard ~ Dijon Mustard ~ Mayonnaise

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Quick Baked Cakes | $25

Cakes
Vanilla ~ Chocolate ~ Green Tea ~ Almond

Compotes
Raspberry ~ Mango ~ Strawberry ~ Mixed Berry Compote
Whipped Cream

Pistachio Ice Cream

Sauces
Caramel ~ Chocolate ~ Vanilla ~ Raspberry

Tarts and Bars | $25

Tarts
Fruit ~ Pear ~ Apricot ~ Apple ~ Key Lime

Bars
Cherry ~ Blueberry ~ Lemon ~ Carrot

Sauces
Chocolate ~ Vanilla
Whipped Cream

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
One By One Stations Menu

One Bite Per Piece

Cold {Passed} | Priced Per Piece

Chicken Salad ~ Bacon ~ Crostini | $6
Deviled Eggs ~ Lacquered Bacon ~ Chive | $6
Rock Shrimp ~ Crème Fraiche ~ Preserved Lemon ~ Tomato Cone | $8
Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty | $6
Tuna Poke ~ Sesame Cone | $7
Veggie Summer Rolls ~ Sweet Chili Dipping Sauce | $6
Tiny Taco ~ Florida Crab ~ Apple ~ Wasabi Aioli | $7
Szechwan Beef ~ Wonton ~ Kim Chee | $6

Hot {Displayed} | Priced Per Piece

Smoked Cheddar Beignets ~ Pepper Jam | $6
Wild Mushroom Potato Empanadas ~ Tomatillo Salsa | $6
Florida Crab Cakes ~ Green Papaya Relish | $7
Conch Fritters ~ Pink Remoulade | $7
Bulgogi Beef Skewers ~ Little Fireball Aioli | $7
Pecan Chicken ~ Honey Mustard | $6
Classic Wellington ~ Béarnaise | $8
Crispy Shrimp ~ Thai Chili Sauce | $8

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Little Bite Bundle Menu

Little Bite Bundle | $35 Priced Per Person
*Pricing Based On (6) Total Pieces per Person*

- Veggie Summer Rolls ~ Sweet Chili Dipping Sauce
- Tiny Taco ~ Florida Crab ~ Apple ~ Wasabi Aioli Tomato
- Bulgogi Beef Skewers ~ Little Fireball Aioli
- Pecan Chicken ~ Honey Mustard
- Mushroom Empanadas ~ Salsa Verde
- Crispy Shrimp ~ Thai Chili Sauce

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Reception Menu

Food Truck Round Up | $135

'Hummus'
Roasted Red Pepper ~ Black Bean ~ Lemon Garlic
Carrots ~ Celery ~ Cucumbers ~ Pita Bread

'Sliders'
Beef ~ Aged Cheddar ~ Bacon ~ Onion Roll
Black Bean Burger ~ Caramelized Onion ~ Wheat Roll

Spicy Ketchup ~ Pesto Aioli ~ Dijon Mustard ~ Sundried Tomato Aioli
Malt Vinegar Chips ~ House Pickles

'Noodle'
Beef Lo Mein ~ Mushrooms ~ Water Chestnuts
Vegetable Loin Mein ~ Peppers ~ Baby Corn ~ Green Onions

'Gyro'
Gyro Beef ~ Falafel
Tzatziki ~ Red Onion ~ Tomato ~ Shredded Lettuce

'Desserts'
Chef Crafted Dessert Selection

Pricing Based on 1 ½ Hours of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Reception Menu

A Taste of Florida | $150
(Minimum 100 Guests)

'Locally Grown'
Local Greens ~ Toy Box Tomato ~ Roasted Corn ~ Avocado
Cilantro Vinaigrette
Papas Huancaína ~ Lime ~ Egg ~ Chile

'Pig Roast'
Whole Roasted Pig ~ Chimichurri ~ Mojo
Grain Mustard Slaw ~ Pickled Onions
Tostones

'Street Taco'
Roasted Mahi ~ Ancho Chicken ~ Cumin Roasted Vegetables
Pico de Gallo ~ Salsa Verde ~ Mexican Crema ~ Diablo
Cilantro & Red Onion ~ Queso Fresco ~ Corn Tortilla

'Jerk'
Jerk Shrimp ~ Grilled Chicken Wings
Red Beans & Rice ~ Mango Chutney ~ Cucumber Yogurt

'Farm Raised'
House Smoked Beef Brisket
Ranch Beans ~ Aged Cheddar Mac & Cheese
House BBQ ~ Carolina ~ Sweet & Spicy

'Desserts'
Assorted Florida Inspired Desserts

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Reception Menu

Kitchen Classics | $160

'Cheese & Crudité Display'
Assorted Artisan Cheeses ~ Grapes ~ House Pickles & Preserves
Baguette ~ Flatbreads
Carrots ~ Cucumber ~ Celery ~ Hummus ~ Ranch

'Salads'
Local Greens ~ Roasted Peppers ~ Artichoke Hearts ~ Olives
Sundried Tomato Vinaigrette
Roasted Beet Salad ~ Crumbled Goat Cheese ~ Pistachios

'Carving Station'
Cracked Pepper & Garlic Crusted Striploin ~ Au Jus
Horseradish Cream Sauce ~ Petite Rolls
Apple Rosemary Brined Pork Loin
Creamed Spinach ~ Potato & Rutabaga Hash with Wild Mushrooms

'Chilled'
Shrimp ~ Cocktail Sauce ~ Lemon ~ Horseradish
Crab Salad ~ Frisée ~ Brunoise Peppers ~ Red Onion ~ Avocado Aioli
Tuna Poke ~ Wakame Salad ~ Black Sesame

'Tossed'
Rigatoni ~ Sausage ~ Tomato ~ Garlic ~ Shaved Parmesan
Gemelli ~ Pulled Chicken ~ Pea ~ Truffle Cream

'Sweets'
Assorted Petite Desserts

Pricing Based on 1 ½ Hours of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Reception Menu

Kitchen 1 - 0 -1 | $105

‘Tossed Cones’
Butter Lettuce ~ Dried Tomato ~ Feta ~ Bacon ~ Cucumber
Creamy Sherry Vinaigrette

Nicoise Salad Fingerlings
Olives ~ Toy Tomato ~ Haricot Vert ~ Red Wine Vinaigrette

Soba Noodle Salad
Calamari ~ Cilantro ~ Mandarin Segments ~ Sesame

‘Seared’
Chili-Curry Rubbed Tuna
Wasabi Aioli ~ Pickled Cucumber Slaw ~ Brioche Bun

‘Smoked’
Caramelized Tenderloin of Beef ~ Ranch Beans ~ Fried Onions

‘Sauté’
Cape Canaveral Shrimp ~ Gouda Grits ~ Orlando Brown Ale Butter Sauce

‘Fried’
Fresh Chicken Thigh Tenders
Truffle Macaroni & Cheese ~ House made Ketchup

‘Baked’
Molten Chocolate Cakes

Vanilla & Chocolate Ice Cream

‘Toppings’
Raspberry ~ Strawberry ~ Mango ~ Pineapple Compote
Chocolate ~ Praline ~ Caramel Sauce

Pricing Based on 1 ½ Hours of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Menu

Plated Dinner Includes: *Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert and Coffee Service*

**Simply Green |**

- 3 Boys Greens ~ Wildflower Honey Vinaigrette ~ Pickled Vegetables
- Butter Lettuce ~ Cayenne Cashew ~ Blue Cheese ~ Spicy Radish
  Buttermilk Dressing
- Young Spinach ~ Bacon Lardon ~ Bourbon Pecans ~ Goat Cheese
  Maple Vinaigrette
- Frisée ~ Arugula ~ Radicchio ~ Dried Strawberries ~ Pepitas ~ Shrobshire
  Cracked Pepper Champagne Vinaigrette
- Romaine ~ Radicchio ~ Country Olives ~ Shaved Asiago ~ Focaccia Crouton
  Red Wine Caesar Vinaigrette

**Appetizer | $10 per person additional**

- Crispy Lacquered Pork Belly ~ Cauliflower Puree ~ Pickled Red Onion Balsamic Jam
- Conch Fritter ~ Mango Habanero Marmalade ~ Pickled Red Onion
- Snapper Ceviche ~ Sweet Potato ~ Lime ~ Cilantro ~ Peruvian Corn
- Miso Grits ~ Roasted Mushrooms ~ Pickled Cabbage Slaw ~ Sesame Ginger Vinaigrette
- Chilled Jerk Shrimp ~ Avocado Puree ~ Lime Papaya Relish

**Pricing Based on 2 Hours of Service**

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Menu

Plated Entrees

Poultry
Smoked Pecan Crusted Tanglewood Chicken | $80
White Bean Artichoke Cassoulet ~ Butter Poached Brussel Sprouts
Preserved Citrus Pan Gravy

Tanglewood Chicken Saltimbocca | $80
Sweet Potato Gnocchi ~ Fresh Peas ~ Mushrooms
Sage Reduction

Anise Brined Chicken | $80
Roasted Root Vegetable Ratatouille ~ Melted Leeks
Truffle Corn Butter

Fish
Atlantic Salmon | $84
Brown Butter Cauliflower Puree ~ Green Beans ~ Whole Grain
Balsamic Butter

Spinach Encrusted Grouper | $88
Celeriac Puree ~ Tomato Clam Butter

Pan Roasted Mahi | $86
White Corn Polenta ~ Haricot Vert ~ Crispy Peppered Bacon

Beef
Roasted Tenderloin Beef | $98
Fingerling Potato Hash ~ Rainbow Chard
Red Wine Veal Reduction

Beef Short Rib ‘Osso Bucco’ | $96
Wild Mushroom Risotto ~ Tomato ~ Fennel
Citrus Gremolata

Enhancement | $15 per person additional
Choice of ~ XL Shrimp ~ Crab ~ Lobster Ravioli

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Menu

Plated Dinner Desserts

Award Winning Pastry Team Selections

Vanilla Crème Charlotte ~ Red Currant Insert ~ Citrus Sable
Red Berry Compote

Dense Chocolate Cake Sphere ~ Caramelito Cream
Caramelized Pear Compote

Lemon Frangipane Tart ~ Mascarpone Mousse ~ Toasted Meringue
Pepita Sable

Maracaibo 65% Chocolate Dome ~ Raspberry Center
Caramelized Raspberry Sauce

Apricot Cream Tourrine with Pistachio Jaconde

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Buffet Menu

Build Your Own Dinner Buffet  |  
*Artisan Bread Service ~ Sweet Butter ~ Coffee Service*

**Level One | $95**  
Choice of: (1) Soup (2) Salads (2) Entrees (3) Sides (3) Desserts

**Level Two | $120**  
Choice of: (1) Soup (3) Salads (3) Entrees (3) Sides (4) Desserts

**Soups**

Lobster Anise Bisque

Tomato Fennel

New England Clam Chowder

Wild Mushroom Potato

Short Rib Beef Vegetable Soup

Smoked Chicken with Parsnip Soup

Pricing Based on 1½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Buffet Menu

Salads

Iceberg Wedge
Bacon ~ Tomato ~ Radish
Buttermilk Dressing

Romaine
Torn Croutons ~ Lamb Chopper Asiago
Caesar Dressing

Spoon Spinach
Red Onion ~ Bacon Crackling ~ Caveman Blue
Warm Vinaigrette

‘Five Brothers’ Farmers Blend
Cilantro ~ Heirloom Tomato ~ Queso Fresco
Roasted Garlic Vinaigrette

Roasted Root Vegetable
Pulled Rotisserie Chicken ~ Pistachios
Creamy Cider Vinaigrette

Wild Shrimp
Grapefruit Segments ~ Cucumber ~ Fennel
Herb Vinaigrette

Roasted Salmon
Nicoise Olive ~ Green Beans ~ Potato ~ Portobello

Gemelli Antipasti
Roasted Pepper ~ Artichoke
Grilled Ricotta Salata
Salumi

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Buffet Entrée Menu

Entrées

Chicken Charmoula Marinade
Almond ~ Harissa
Saffron Butter

Carved Whole Chicken
Provençale Marinade
Rosemary Butter

Mahi Mahi
Pine Nut Crust ~ Mango Relish

Seafood Cioppino
Tomato ~ Lime ~ Cilantro ~ Clams

Florida Grouper
Pickled Beets ~ Arugula Salad
Preserved Lemon Butter

New York Steak
Manhattan Cut
Chimichurri Sauce

Straight Cut Beef Short Rib
Burgundy ~ Mushroom ~ Red Onion
Lime Citrus Gremolata

Veal Scaloppini Saltimbocca
House Cured Bacon ~ Veal Sage Reduction

Bourbon Brined Pork Loin
Apricot Cornbread Stuffing ~ Linguisa
Chipotle Honey Butter

Pricing Based on 1 ½ Hours of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Buffet Menu

Sides

Butternut Squash ~ Andouille ~ Spinach Ragout

3 Cheese Grits

Mascarpone Mashed Potatoes

Roasted Sweet Potato ~ Golden Raisins ~ Brussel Sprouts

Honey Glazed Rainbow Carrots ~ Garbanzo Beans

Truffle Corn ~ Creamed ~ White Cheddar Gratin

Roasted Marble Potatoes

Pasta Primavera ~ Toy Tomatoes ~ Kalamata Olive ~ Peas

Roasted Cauliflower ~ Capers ~ Almonds ~ Parsley ~ EVOO

Braised Lentils ~ Brunoise Vegetable ~ Smoked Tomato

Pricing Based on 1 ½ Hours of Service

$200 Service Fee For Groups With Less Than 50 Guest

$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Dinner Buffet Dessert Menu

**Desserts**
*Cakes ~ Tarts ~ Custards ~ Pastries*

**Cakes**
- NY Cheesecake
- Carrot Cake
- Coffee Opera Cake

**Tarts**
- Caramel Praline Crunch Tart
- Key Lime Tart
- Fresh Fruit Tart

**Custards**
- Crème Brûlée
- Mango Panna Cotta
- Chocolate Mousse

**Pastries**
- Pistachio Profiteroles
- Chocolate Alfajores
- Raspberry Butter Cookies

**Pricing Based on 1 ½ Hours of Service**

- $200 Service Fee For Groups With Less Than 50 Guest
- $200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Beverage Menu

Deluxe Host Bar

*On Consumption, Charges Based on Number of Consumed Drinks*

- Cocktails | $10.50
- Imported Beer | $8.00
- Domestic Beer | $7.00
- Wine Per Bottle | $58.00
- Assortment of Sodas | $5.50
- Bottled Waters | $5.50

**Domestic Beers**

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Samuel Adams Boston Lager

**Imported Beers**

Corona Extra, Heineken, O'Douls
Amstel Light, Stone IPA

Premium Host Bar

*On Consumption, Charges Based on Number of Consumed Drinks*

- Cocktails | $9.00
- Imported Beer | $8.00
- Domestic Beer | $7.00
- Wine Per Bottle | $46.00
- Assortment of Sodas | $5.5
- Bottled Waters | $5.50

**Domestic Beers**

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Samuel Adams Boston Lager

**Imported Beers**

Corona Extra, Heineken, O'Douls
Amstel Light, Stone IPA

*All Alcoholic Beverages Are Required To Be Served By Hotel Staff*

**Bartender Fee**

- $200 for 3 hours per bartender
- $50 for each additional hour

Prices are per person unless otherwise indicated.

A customary 24% taxable service charge and 6.5% sales tax will be added to prices.
Beverage Menu

Open Bar | Unlimited Consumption Priced Per Person

**Deluxe Open Bar**
- One Hour | $28
- Two Hours | $40
- Three Hours | $54
- Four Hours | $68

**Deluxe Cocktails**
Tanqueray Gin, Absolut Vodka, Johnnie Walker Red Label Scotch
Seagram's VO Whiskey, Bacardi Superior Rum, Captain Morgan Original Spiced Rum
Jack Daniels Tennessee Whiskey, Makers Mark Bourbon
1800 Silver Tequila, Courvoisier VS Brandy

**Premium Open Bar**
- One Hour | $25
- Two Hours | $36
- Three Hours | $48
- Four Hours | $60

**Premium Brand Cocktails**
Beefeater Gin, Smirnoff Vodka, Dewar's Scotch, Jim Beam White Label
Canadian Club, Cruzaan Aged Light Rum
Jose Cuervo Especial Gold, Korbel Brandy,

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee
- $200 for 3 hours per bartender
- $50 for each additional hour

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Beverage Menu

White Wines and Champagne

Chardonnay
Columbia Crest Grand Estates | $46
Clos Du Bois, North Coast | $58
BV Century Cellars, California | $56
Stone Cellars by Beringer, California | $56
Estancia, Pinnacles Ranches, Monterey | $58

White Specialties
Masi Masianco, Pinot Grigio & Verduzzo | $56
Markham, Sauvignon Blanc, Napa Valley | $56
Kenwood Vineyards, Sauvignon Blanc, Sonoma County | $56
Stone Cellars, Pinot Grigio, California | $56
Pighin Friuli, Pinot Grigio, Grave del Friuli | $60
Chateau St Michelle, Riesling, Columbia Valley | $56

Blush and Fruity
Beringer Vineyards, White Zinfandel, California | $46

Champagne and Sparkling
Freixenet Blanc de Blancs, San Sadurni d'Anoia | $46
Mumm Napa "Brut Prestige", Napa Valley | $75
Moet & Chandon "Imperial", Epernay | $120
Cuvee Dom Perignon 1998 France | $225

Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee
$200 for 3 hours per bartender
$ 50 for each additional hour

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Beverage Menu

Red Wines

**Pinot Noir**
Columbia Crest Grand Estates, Columbia Valley | $46
BV Century Cellars, California | $56
La Crema, Sonoma County | $56
Acacia "Carneros", Carneros Napa Valley | $60
Mark West, California | $62

**Merlot**
Columbia Crest Grand Estates, Columbia Valley | $46
Clos Du Bois, North Coast | $58
BV Century Cellars, California | $56
Stone Cellars by Beringer, California | $56
St Francis Vineyard, Sonoma County | $62
Rutherford Hill Merlot, Napa Valley | $65

**Cabernet Sauvignon**
Columbia Crest Grand Estates, Columbia Valley | $46
BV Century Cellars, California | $56
Aquinas, Napa Valley | $68
Stone Cellars by Beringer, California | $56
L de Lyeth, Sonoma County | $62
Franciscan Oakville Estate Napa | $78

**Red Specialties**
Castello di Volpaia, Chianti Classico | $56
Rosemount Estate, Shiraz | $56
Ravenswood Vintners Blend, Zinfandel | $56

**Dessert and Port**
Banfi Brachetto D’Acqui Italy | $56
Sandeman Founders Reserve Port Portugal | $75

*Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event*

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

**Bartender Fee**
$200 for 3 hours per bartender
$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Beverage Menu

Specialty Drinks

Classic Martinis | $13 Each
All of our Specialty Martinis are Handcrafted Masterpieces

Clear Blue Sky
Skyy Vodka with Blue Curacao and Fresh Lemon

The Mystic Gin
Vermouth & Almond
Stuffed Olives

Citrus Sensation
Absolut Citron, Triple Sec
Cranberry & Pineapple Juices

Ultra Pink Vodka
Pomegranate Juice
Fresh Lime Juice & Orange Slice

Floritini Absolut
Midori and Fresh Florida Orange Wheel

Specialty Drinks | $12 Each
Mimosa
Bloody Mary
Mai Tai Rum Punch
Mojito
Margarita
Cordials
Cognacs

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee
$200 for 3 hours per bartender
$  50 for each additional hour

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Beverage Menu

Specialty Drink Stations
One (1) Bartender Per 100 Guests

Frozen Drink Station | $12 Each
This Specialty Frozen Drink Station Blends the Best of Everything . . .
(Choose Two)

**Rum Runner Punch**
Fruit Juices with Bacardi and Myers Rum

**Alotta Colada Coconut**
Pineapple and Cool Spiced Rum

**Strawberry Fields**
Our Frozen Version of the Classic Daiquiri
Golden Margarita Cuervo Gold or Sauza Gold

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All Alcoholic Beverages Are Required To Be Served By Hotel Staff

**Bartender Fee**
$200 for 3 hours per bartender
$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Energize Menu

Plated Fit For You Reduced Carb Breakfast | $35
Poached Eggs over Pancetta Bacon
Mushroom Hash
Grilled Tomato & Fontina Cheese
Low Carb Banana Muffin
Coffee and Juice Service

Energy Fit For You Break | $25
Energy and Granola Bars
Individual Bags of Trail Mix
Zucchini-Walnut Bread
Whole Seasonal Fresh Fruit
Assorted Bottled Juices and Gatorades
Bottled Waters
Coffee and Tea Service

Pricing Based on 1 Hour of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Energize Menu

Fit for You Plated Lunch
Plated Lunch Include: Freshly Baked Breads, Choice of Salad, One Entree, One Dessert, Iced Tea and Coffee Service

Roasted Halibut | $54
Roasted Halibut
Mediterranean Style Vegetables
Rosemary Yukon Gold Potatoes

Pasta Milano | $48
Lemon Pepper Linguine with Pieces of Jumbo Shrimp
Seasonal Vegetables, Fresh Tomato-Basil Sauce

Fit for You Lunch Buffet ~ Portofino | $57
House Baked Breads

Grape, Yellow and Ugly Ripe Tomatoes with Basil Oil & Herbs
Penne Salad with Calamata Olives, Artichoke and Roasted Pine Nuts
Fresh Mozzarella Salad with Arugula & Peppers

Chianti-Marinated Chicken Breast Sliced ~ Roasted Zucchini ~ Pomodoro Ragout
Sliced Beef Strip Loin ~ Fresh Herb Roasted Potatoes ~ Pesto
Seared Mahi Mahi ~ Tropical Fruit Salsa
Sicilian Cannoli
Chocolate Amaretto Bar
Coffee and Tea

Pricing Based on 1 ½ Hours of Service
$200 Service Fee For Groups With Less Than 50 Guest
$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated
A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Technology Menu

Event Technology | AV

Wi-Fi Simplified

Simple Wireless Internet 1-25 Connections | $25 per person
up to 3Mbps of Shared Bandwidth

Simple Wireless Internet 26-50 Connections | $25 per person
up to 5Mbps of Shared Bandwidth

Simple Wireless Internet 51-100 Connections | $25 per person
up to 8Mbps of Shared Bandwidth

Superior Wireless Internet 1-25 Connections | $35 per person
up to 12Mbps of Shared Bandwidth

Superior Wireless Internet 26-50 Connections | $35 per person
up to 18Mbps of Shared Bandwidth

Superior Wireless Internet 51-100 Connections | $35 per person
up to 30Mbps of Shared Bandwidth

Wireless 101+ Internet Connections - Please contact Encore our Event Technology Department so they can provide you with a custom quote to fit your requirements.

Data and Video Projection

4000 Lumen LCD Projector | $500

7000 Lumen LCD Projector | $850

Client LCD Support Package | $175
Includes: Draped Cart, A/C Extension Cord, A/C Multi-Strip, VGA Cable
6’- 8’ Tripod Screen

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Technology Menu

Event Technology | AV

Data Display
19” LCD Flat screen Data Monitor | $155
32” LCD Monitor, 16:9 Aspect Ratio w/stand | $250
60” LCD Monitor, 1080P w/stand | $650
Rolling Monitor Stand | $100

Larger Monitors are available on request

Screens
All fast fold screens include dress kit, FP & RP available

Tripod Screen w/ skirt | $50
7.5 x 10 | $200
9 x 12 | $250
10.5 x 14 | $350
12 x 16 | $450
15 x 20 | $600
9 x 16 | $500

Widescreen formats available upon request

Packages
LCD Projector Package | $500
4K Lumens Projector, 6’ - 8’ Tripod Screen and Draped Cart
60” LCD Flat Panel Monitor | $590
DVD Player, Stand, A/C Extension Cord, A/C Multi-Strip
Flipchart Package | $50
Self-Adhesive Flipchart Package | $75

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Technology Menu

Event Technology | AV

Audio
Hand Held Microphone | $50
Slim Profile Podium Microphone | $55
Wireless Lavaliere Microphone | $160
Wireless Handheld Microphone | $160

4 Channel Mixer | $50
8 Channel Mixer | $100
16 Channel Mixer | $150

Powered Speaker | $90
Digital Audio Player/Recorder | $150
Compact Disc Player | $55
CD Recorder | $150
Computer/Digital Music Player Audio | $45

Use of House Sound System exclusive to Encore

Meeting Support
Flipchart w/Pad, Markers and Tape | $45
AC Extension Cord w/Power Strip | $25
Laser Pointer | $40
Speaker Timer | $75
Polycom Speaker Phone | $175
Two-Way Radio (Weekly Rate) | $90

Pipe & Drape: 17’–23’ High (per linear ft.) | $25
Pipe & Drape: 9’-16’ High (per linear ft.) | $20
Pipe & Drape: 5’–8’ High (per linear ft.) | $15

*Standard Pipe & Drape is Black Velour, additional colors and materials are available – call for details and pricing*

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
Technology Menu

Technology | AV

Video and Data Accessories
Video Distribution Amplifier | $75
VGA Distribution Amplifier | $75
VGA Extension Cable, 15’ – 25’ | $25
Wireless Mouse | $55
Barco DCS200 Converter/Switcher | $350
Folsom Presentation Pro | $750

Labor
Event Technician | $70
Audio, Video, Lighting Engineer | $75

Labor rates are per hour, billed on a 10 hr. minimum.

Technical Support Fee of | $50 per call
For AV assistance with any equipment not provided by Encore.

For Rigging Rates and Policies, please contact us @ 407-238-8637

A customary 24% taxable service charge and 6.5% sales tax will be added to prices
General Information

Our printed menus are for general reference. Your Event Manager will be glad to propose customized menus to meet your specific needs. All prices will be confirmed by your Event Manager. The Orlando World Center Marriott is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor cannot be brought into the hotel by groups.

Catering Pricing

Food and Beverage charges are subject to a 24% service charge and 6.5% state sales tax.

Function Space

The Hotel reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantee’s

Please notify your Event Manager of the guaranteed number of guests attending each function, at least three (3) business days in advance. Guarantees are not subject to reduction within the three (3) business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. For seated functions, we will provide seating for an additional 3% over the guaranteed number.

Room Set Changes Made On-Site (24 Hours or Less), are Subject to a $200 Labor Charge plus 24% Taxable Service Charge and 6.5% State Sales Tax.

Vendors


Outdoor Functions

A final decision on location must be made five (5) hours prior to event starting time. All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist: Wind gusts in excess of 20mph, 40% or higher chance of precipitation, temperature below 60ºF. All outdoor events will be charged an outdoor set-up fee of $7.50 per person. Minimum food and beverage of $70 per person, plus service charge and tax, would apply to all outdoor functions excluding Solaris Deck & Lobby Terrace. If Client requests to hold functions outside against the advice of the Hotel, the indoor back-up space will also be set, an additional set-up fee of $5.00 per person, with a minimum charge of $2,500.00, will be charged.

In accordance with Hotel policy, all outdoor events must end by 10:00pm. Only Buffet Menus are available for service outdoors.

The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us. Enclosed is a sample of our standard menus. Our Chefs offer the opportunity to create special menus, in addition to these.

We all look forward to making your event with us both excellent and memorable!

A customary 24% taxable service charge and 6.5% sales tax will be added to prices.