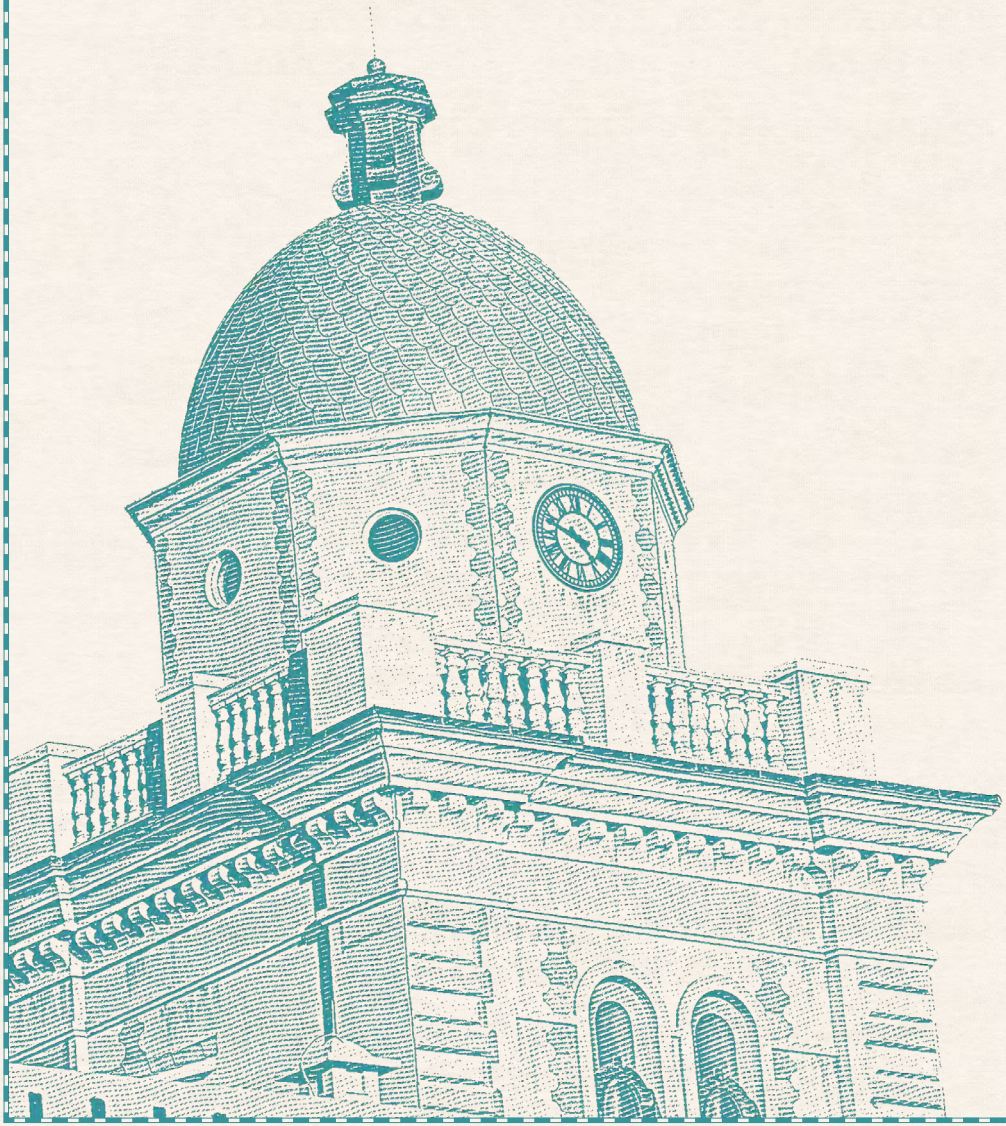
Loews Portofino Bay Hotel

Banquet Menus

2027

UNIVERSAL ORLANDO



Welcome to
Loews Portofino Bay Hotel

Our mission is to deliver a superior product that focuses on your health, fueling your body while delighting your senses, and creates a culinary experience you are sure to remember for a time to come. We work closely with local farmers, building positive relationships that enable our chefs to have firsthand knowledge of the products currently available and of the highest quality, supporting the community while focusing on our guests.

My team and I always appreciate an opportunity to create. If there is anything that we can do to surpass your expectations, whether dietary, special needs or customized dining, we are here to deliver!

Anukul Hampton
Executive Chef

Table of Contents

BREAKFAST 6

BREAKS 16

LUNCH 24

RECEPTIONS 38

DINNER 54

BEVERAGES 70

MEETING PLANNER GUIDE 82

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Must be 21+ with valid photo ID to purchase and consume alcoholic beverages

We are proud to only use cage-free eggs.

CERTIFIED CAGE FREE FARM EGGS

Breakfast

BREAKFAST BUFFETS 8

PLATED BREAKFASTS 12

CONTINENTAL BREAKFASTS 13

BREAKFAST ENHANCEMENTS 14

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

All buffets are served for 1 hour. Buffets servicing groups under 25 guests are subject to a $10 per guest surcharge.

All continental breakfasts are served for one hour in the meeting room or adjacent foyer area. They do not include seating or table service.

Continental breakfasts requiring seating and/or table service are subject to a $5 per guest surcharge.

All plated breakfasts are served for 1 hour.

Breakfast *Buffets*

All breakfast buffets include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and gourmet teas.
1.5 hour service. Minimum of 25 guests.

COUNTRY MORNING 70

Seasonal fruits and berries

Assorted individual fruit yogurts

Oatmeal, raisins, honey, brown sugar, cinnamon

Cage-free scrambled eggs

Roasted pork breakfast sausage, a blend of pork and mushrooms with herbs, hickory-smoked bacon

Southern grits, green onions, shredded cheddar

Assorted bagels and muffins, southern-style biscuits, individual fruit preserves, honey, butter and cream cheese

MOUNTAIN TOP 68

Sliced seasonal fruits and berries

Assorted individual fruit yogurts

Cage-free scrambled eggs, accoutrement of cheddar cheese and diced tomato

Pancakes

Brioche cinnamon French toast

Warm maple syrup

Hickory-smoked bacon, roasted chicken breakfast sausage, a blend of pork and mushrooms with herbs

Herb-roasted potato wedges

House-baked assorted croissants, muffins, danishes

Enhance It

House Cedar Smoked Salmon Station, Capers, Hard Boiled Eggs, Calabrian Tomato Jam, Quick Pickled Red Onion, Chive Creme Fraiche

add $24 per person

**A chef attendant is required, $225 per attendant.*

THE PORTOFINO BREAKFAST BUFFET 72

Choice of Two

Seasonal sliced fruit display

Individual yogurt parfaits, mixed berries, almond granola, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal danish, croissants, muffins and toaster station with assorted sliced breads and bagels

Individual plain and low-fat cream cheese, butter, jams, preserves

Oatmeal, raisins, individual honey, brown sugar, cinnamon

Choice of One

Scrambled eggs, fresh herbs

Scrambled egg beaters

Vegetable egg frittata, mushrooms, baby spinach, tomatoes

Classic quiche Lorraine

Choice of Two

Applewood-smoked bacon

Roasted chicken sausage, a blend of chicken and mushrooms with herbs.

Turkey sausage link

Country sausage patty

Grilled ham steak

Choice of One

Red Bliss breakfast potatoes, caramelized peppers and onions

Sweet potato and Yukon Gold potato hash

Buttermilk biscuits and gravy

Southern grits, shredded cheddar, green onions

Hash browns

BOUNTIFUL BRUNCH 120

Sliced orchard seasonal fruits and berries

Santa Barbara cold-smoked salmon, capers, onions, egg whites and yolks, bagels

Pastry chef's selection of assorted breakfast pastries, individual butter, jams, preserves

Florida-grown baby mixed greens, tomatoes, cucumbers, pickled red onions, feta, balsamic vinaigrette, ranch dressing

Tomato and Buffalo mozzarella, basil and balsamic reduction

Carving Station*

Roasted prime rib of beef, horseradish cream, rosemary demi-glace, assorted carving rolls

Cage-free scrambled eggs

Eggs purgatory, prosciutto, spicy pomodoro, basil

Hickory-smoked bacon, pork sausage

Traditional cinnamon French toast, warm maple syrup

Roasted Red Bliss potatoes, caramelized peppers and onions

Assorted petite cakes, Italian pastries

COCKTAILS (EACH)*** 18

Bloody Mary, assorted flavored mimosas

(Minimum of 25 guests)

**A chef attendant is required, $225 per attendant.*

***Additions to any menu must be for the same amount guaranteed for the selected menu.*

****Must be 21+ with valid photo ID to consume alcoholic beverages.*

Breakfast *Plated*

All plated breakfasts include table service offering freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and gourmet teas.
1 hour service

TÊTE À TÊTE 64

Watermelon, honeydew, cantaloupe and strawberry

Eggs benedict, fresh spinach and manchego cheese

Breakfast potatoes

Asparagus

House-made danishes, croissants, muffins

Butter and fruit preserves

ON THE VERANDA 62

Scrambled eggs, Applewood-smoked bacon, hash brown potatoes, charred Roma tomato

Pastry chef's selection of breakfast pastries served with individually packaged butter, jam, preserves

SALUTARE 61

Greek yogurt parfait, mixed berry compote, honey-roasted granola

Egg white frittata, balsamic mushrooms, baby spinach, sun-dried tomatoes

Roasted chicken sausage, a blend of chicken and mushrooms with herbs, grilled baby zucchini

Pastry chef's selection of breakfast pastries, individual butter, jam, preserves

Enhance It

Add Yogurt Smoothie Display for $15 per person

Add Santa Barbara Smoke House Cold Smoked Salmon for $24 per person

Breakfast *Continental*

All continental breakfast include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour of service

TRADITIONAL 60

Cubed seasonal fruits and berries

Greek yogurt parfait, granola, Ashwood honeycomb

Oatmeal, raisins, individual honey, brown sugar, cinnamon

Pastry chef's selection of bakeshop specialties, individual butter, jams, preserves

SPA CONTINENTAL 58

Sliced seasonal fruits and berries, vanilla yogurt

Assorted dry cereals, whole and 2% milk

Quinoa salad, cherry tomatoes, hard-boiled eggs, cranberries, baby kale, champagne vinaigrette

Cured ham, egg, gruyère cheese, flakey croissant

Pastry chef's selection of bakeshop specialties, individual butter, jams, preserves

Breakfast *Enhancements*

À LA CARTE (ALL ITEMS ARE PRICED BY THE EACH)

Individual Classic Quiche Lorraine	13
Individual Egg White Quiche, Spinach, Goat Cheese, Portobello	13
Individual Quiche, Crab, Smoked Gouda, Roma Tomatoes	15
Individual Quiche, Local Seasonal Vegetables	13
Scrambled Egg Vol-Au-Vent, Sharp Cheddar	14
Scrambled Egg Vol-Au-Vent, Chicken-Apple Sausage	14
English Muffin, Cracked Egg, Oven Roasted Tomato, Spinach	14
Large Croissant, Scrambled Eggs, Ham, Cheddar	14
Garlic Herb Tortilla, Sausage, Egg, Provolone	14

TRADITIONS

Smoked Salmon Platter (Per Person)	23
Coffee Cake (Per Dozen)	75
Cinnamon Rolls By the Dozen	75
Ashwood Honeycomb Display (Per Person)	13
Assorted Individual Cereals with Whole and Skim Milk (Each)	7
Assorted Individual Yogurts (Each)	8
Assorted Individual Greek Yogurts (Each)	8

EGG AND OMELET STATION (PER PERSON)* 32

Fillings include: goat cheese, cheddar and Swiss cheese, smoked salmon, bay shrimp, wild mushrooms, green onions, peppers, tomato, ham, bacon and baby spinach

Fried eggs, scrambled eggs, egg beaters

PANCAKE OR BELGIAN WAFFLE STATION (PER PERSON)* 20

Down-home pancakes or Belgian waffles served with:

Warm blueberry compote, apple compote, vanilla whipped cream, powdered sugar, fresh berries, warm maple syrup, sweet butter

BACON CARVING STATION (PER PERSON) 26

Carved smoked pork belly slab, roasted apple compote, candied hazelnuts

ITALIAN FRENCH TOAST STATION (PER PERSON) 20

Griddled brioche bread, pastry cream, caramelized bananas, Plant City strawberries, nutella, maple syrup

**A chef attendant is required, $225 per attendant.*

Enhancements to any menu must be for the same amount guaranteed for the selected menu.

Breaks

THEMED BREAKS 18

BUILD-YOUR-OWN BREAKS 19

FLAVOR BY LOEWS BREAKS 20

À LA CARTE BREAKS 21

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

Breaks *Themed*

30 MINUTE SERVICE.

FAIR TRADE CHOCOLATE SHOP 40

Chocolate chip cookies
Chocolate shortbread
Chocolate mousse
Assorted chocolates

APPLE ORCHARD 36

Chilled sparkling and still apple juice
Apple cider
Spiced apple cake
Apple tart with cinnamon crumble
Market basket of red, green apples

CARB COUNTER SNACK BREAK 34

Four ounce servings with seven grams of carbohydrates
Carrot sticks, hummus
Celery, peanut butter, mixed nuts
Fresh fruit kabobs, fruit yogurt

FOUR HOUR BEVERAGE BREAK 64

Freshly brewed coffee, decaffeinated coffee and gourmet hot tea
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Assorted soft drinks
Red Bull
Bottled waters

ICED COFFEE BREAK (PER GALLON) 159

Iced brewed regular and decaffeinated coffee
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Served with a selection of milks and non-dairy creamers
(Minimum of 3 gallons)

Breaks
Build-Your-Own

30 minute service.

BUILD-YOUR-OWN BREAK

Select any combination of sweet, savory or healthy items.

Choice of Three: Sweet, Savory or Healthy Items	33
Choice of Four: Sweet, Savory or Healthy Items	38
Choice of Five: Sweet, Savory or Healthy Items	44

From the Sweet Shop

Assorted macaroons

Sugar cookies

White chocolate strawberry verrine

Coffee tarts

Fruit mousse shots

Chocolate chip coconut bars

Savory

Miniature franks in puff pastry with Dijon mustard

Warm pretzel with golden mustard

Roasted assorted sweet and savory walnut, pecan, almond

Tuna salad on miniature Challah bread

Sliced prosciutto di Parma panini with fresh mozzarella, tomato basil jam, foccacia

Shrimp and crab meat cake, spicy remoulade

Health Watcher

Baby vegetable display with Gorgonzola tomato dip

Citrus-marinated vegetables summer rolls, hoisin dip

Fresh fruit kabobs, flavored yogurt dips

House-made fruit and nut granola bars

Breaks
Flavor by Loews

30 minutes service.

FLAVOR BY LOEWS — 42

Heirloom tomato and burrata panini, Olde Hearth Bread Company filone roll, basil pesto, aged balsamic

Ricotta cavatelli pasta, beef short-rib stufato, smoked Kissimmee river oyster mushroom cream sauce, grated red cow Parmesan

Braised Prestige Farms chicken thighs spedini, preserved lemon, grilled vegetable couscous, calabrian pepper aïoli, Cahaba farms micro mustard greens

(Based on one item per person)

FLORIDA CITRUS — 38

Orange cranberry muffin

Key lime tarts

Passion fruit mousse with vanilla chantilly

Citrus short bread cookies

SELFIE TIME, SAY "CHEESE" — 44

Strawberry cheesecake

Chocolate cheesecake

Vanilla cheesecake

Mixed berries served in shot glass

Canteloupe mozzarella caprese skewer

AFTERNOON TEA — 38

Tea sandwiches

Assorted mini desserts

Freshly baked scone with fruit preserves and Devonshire cream

(Based on one of each item per person)

BUILD-YOUR-OWN TRAIL MIX — 34

Almonds, candied pecans, toasted coconut flakes, mini chocolate chips, dried cranberries – apricots – apples and raisins, pumpkin seeds, house-made granola, toasted peanuts, sunflower seeds

Localize It

Add Local Florida Cheese Displayfrom Hawthorn Creek Creamery for $1950 per desplay

À La Carte Breaks

GOURMET FINGER SANDWICHES (PER DOZEN) 85

Sugar-cured ham with Brie on raisin-walnut toast

Shaved turkey and Swiss cheese with cranberry confit on French toast

Tomato and Buffalo mozzarella stacked on pesto-brushed focaccia bread

Goat cheese and roasted pepper profiteroles

Smoked salmon with dilled honey mustard on multigrain roll

PASTRIES (PER DOZEN) 85

Classic carrot cake

Coffee tart with vanilla chantilly

Key lime tart

Chocolate brownies

Assorted bagels with cream cheese

Assorted muffins

Assorted danish

Assorted donuts

Croissants

COOKIES (PER DOZEN) 85

French macaroons

Island coconut macaroons

Classic shortbread cookies

Jumbo chocolate chip, peanut butter, oatmeal raisin cookies

**A chef attendant is required, $225 per attendant.*

CLASSIC SNACKS

Trail Mix (Each)	9
Assorted Gourmet Ice Cream Bars (Each)	10
Frozen Fruit Bars (Each)	9
Granola Bars, Power or Protein Bars (Each)	8
Candy Bars (Each)	8
Whole Fruit (Each) not available on consumption	8
Sliced Fruit (Per Person)	19
Assorted Bags of Dry Snacks (Each)	9
Assorted Individual Yogurts (Each)	9
Warm Pretzels with Traditional Mustard and Whole Grain Mustard (Per Person)	10
Hard-Boiled Cage-Free Eggs in Shells (Per Dozen)	42

BEVERAGES

Freshly Brewed Coffee (Per Gallon)	159
Decaffeinated Coffee (Per Gallon)	159
Organic Herbal Tea (Per Gallon)	159
Iced Tea (Per Gallon)	134
Lemonade (Per Gallon)	136
Hot Chocolate (Per Gallon)	112
Fruit Juice (Per Quart)	38
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	119

BOTTLED BEVERAGES

Assorted Soft Drinks	11
Still or Sparkling Water	10
Powerade	10
Red Bull (Regular or Sugarfree)	11
Vitamin Water	10
Bottled Juice	10
Cold Pressed Bottled Juice *Not available on consumption*	17
Cold Brewed Coffee	12
Fresh Fruit Smoothies	11

**A chef attendant is required, $225 per attendant.*

Lunch

LUNCH BUFFETS	**26**
PLATED LUNCH	**36**

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

All buffets are served for 1.5 hour. Buffets servicing groups under 25 guest are subject to a $10 per guest surcharge.

Plated lunches are served for 1 hour.

Lunch
Cold Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, gourmet teas and iced tea.
1.5 hour service. Minimum of 25 guests.

EXTRAORDINAIRE 90

Chilled gazpacho, avocado chantilly

Mesclun greens, heirloom tomatoes, house cucumbers, artichokes, feta, balsamic vinaigrette, Florida citrus vinaigrette

Roasted Mediterranean vegetable salad, red wine vinaigrette

Penne pasta, roasted garlic, tomato, basil

House made garlic Parmesan potato chips

Assorted Gourmet Sandwiches to Include

Chicken salad, almonds, whole wheat wrap

Shrimp salad, mini brioche bun

Roast beef, Brie, horseradish crema, ciabatta bread

Grilled vegetables, portobello mushrooms, olive-rosemary roll

Petite Pastries to Include

House-made cookies

Vanilla cheesecake

Chocolate tart

BOARDWALK 93

Broccoli and aged cheddar soup

Focaccia croutons

Romaine hearts and radicchio, grilled zucchini, baby heirloom tomatoes, roasted Zellwood corn, artichoke hearts, red wine vinaigrette, ranch dressing

Bay shrimp salad, hearts of palm, chervil

Roasted vegetable salad, lemon vinaigrette

Assorted Gourmet Sandwiches to Include

Herb-roasted strip loin of beef, basil mayonnaise, rustic baguette

Jamaican-style chicken breast, mango salsa, sun-dried tomato tortilla

Traditional tuna salad, provolone, whole wheat wrap

Turkey breast, Havarti, multigrain bread

Petite Pastries to Include

Mini strawberry tarts

Marble cheesecake

Carrot cake

**A chef attendant is required, $225 per attendant.*

NEAPOLITAN 87

Classic black bean soup

Mixed field greens, mixed olives, tomato, cucumber, bleu cheese, champagne vinaigrette, balsamic dressing

Neopolitan potato salad

Classic Greek salad, cucumbers, tomato, feta, red onions

Sliced Deli Display

Oven Gold turkey breast, Black Forest ham, roast beef, roasted chicken breast

Sliced cheddar, Swiss, provolone cheese

Leaf lettuce, tomato, pickled red onions, kosher dill pickles

Walnut pesto spread, garlic mayonnaise, grain mustard, Dijon mustard

Assorted sliced breads and brioche buns

Pastry chef's choice of assorted Italian and French pastries

Enhance It

Add Shrimp and Vegetarian Flatbread for $15 per person

Lunch
Hot Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee, gourmet teas and iced tea.
1.5 hour service. Minimum of 25 guests.

SOUTH FLORIDA BARBECUE 93

Yukon potato soup, smoked bacon, green onions

Ocala grown baby mixed greens, plant city grape tomatoes, cucumber, carrots, feta, balsamic vinaigrette, ranch dressing

Penne pasta and goat cheese salad

Mango barbecue grilled chicken breast

Blackened seafood, Cajun remoulade sauce

Charred petite New York strip, red wine jus

Black beans and rice

Jerk spiced vegetable medley

Skillet baked sweet cornbread

Chocolate cake

Chocolate peanut butter pie

Key lime pie

Enhancements:

Herb Grilled Skirt Steak, Salsa Verde	16
BBQ Jumbo Shrimp, Jalapeño Polenta	18

**A chef attendant is required, $225 per attendant.*

TASTE OF THE SOUTH 95

Shrimp and chicken gumbo

Chopped baby romaine and red endive, tomatoes, cucumbers, smoked bacon, cage-free hard-cooked eggs, green goddess dressing, ranch dressing

Wild mushroom salad, oven roasted tomatoes, farro, goat cheese, champagne herb vinaigrette

Southern potato salad, hard-cooked eggs, celery, sweet onions, pickle, Dijonnaise dressing

Florida Gulf grouper, turmeric creamed corn

Rotisserie chicken

Braised barbecue beef short ribs, quick pickled cherry peppers

Smoked Yukon Gold mashed potatoes, bleu cheese

Medley of vegetables in herb olive broth

Southern-style biscuits, individual butter

Red velvet cake

Mississippi mud pie

Apple pie shooters

Enhancements

Florida Gulf Grouper, Preserved Lemon Picatta Sauce	18
Stuffed Joyce Farms Chicken, Ricotta and Roasted Tomato	15

NAPOLI 90

Roasted tomato soup, shaved Parmesan

Classic Caesar salad
Chopped romaine hearts
Focaccia garlic croutons, Parmesan, Caesar dressing
Grilled eggplant, peppers and mozzarella
Orzo pasta, diced tomato and fennel salad, caramelized garlic dressing

Chicken piccata, caper-lemon sauce, oven-dried tomatoes
Pork and beef Italian meatballs, heirloom tomato honey, pecorino cheese
Grilled swordfish puttanesca, oregano salmoriglio
Mushroom ravioli, roasted tomato, garlic cream
Seasonal vegetables

Assorted breads and rolls

Cannoli
Vanilla bean buttermilk panna cotta, fresh strawberries
Tiramisu

Enhance It

Add Italian Sushi for
$45 per person

**A chef attendant is required, $225 per attendant.*

BACKYARD COOKOUT 93

Chicken and corn chowder

Bibb lettuce, tomatoes, carrots, cucumbers, roasted oyster mushrooms, roasted red pepper vinaigrette, Florida citrus vinaigrette

Penne pasta salad, roasted peppers, bleu cheese, balsamic vinaigrette

Grilled pineapple coleslaw

Grilled one third pound hamburgers

Blackened shrimp, swordfish, scallop kabobs, Calabrian aïoli

Slow-roasted barbecue chicken thighs

Smoked bacon baked beans

Tumeric-creamed corn, blistered shishito peppers

Ketchup, mayonnaise, mustard

Leaf lettuce, tomatoes, onions, kosher dill pickles

Sliced cheddar, provolone, Swiss cheese

Artisan breads and rolls

Apple cobbler

Chocolate brownies

Enhancements

Slow-Roasted Baby Back Ribs, Calabrian Barbecue Sauce	16
Hickory-Smoked Beef Brisket, Grilled Corn Coulis, Blistered Baby Peppers	17

PLATINUM 94

Tomato bisque

Baby mixed greens, cucumbers, carrots, tomatoes, pickled red onions, walnut-roquefort vinaigrette, ranch dressing

Roasted vegetable salad, red wine vinaigrette

Shaved Asiago tortellini, white truffle olive oil

Seared chicken breast, smoked bacon, pearl onions, artichoke hearts, chicken jus

True North salmon scallopini, cavatelli pasta, saffron cream

Pork medallions, Crown Royal apple whiskey sauce

Roasted garlic Yukon Gold mashed potatoes

Farm fresh vegetables, herb oil

Assorted breads and rolls

Coconut cake

Strawberry tarts

Chocolate mousse cake

**A chef attendant is required, $225 per attendant.*

SUNNY DAY 90

Tuscan white bean soup

Iceberg lettuce, tomato, cucumber, carrots, pickled red onions, bleu cheese dressing, balsamic vinaigrette

Red Bliss potato salad, shiitake mushrooms, chorizo, sweet peppers, citrus dressing

Sliced red and yellow tomatoes, marinated artichokes, balsamic reduction

Grilled citrus chicken breast, kalamata olive relish

Seared swordfish, roasted red pepper romesco sauce

Sun-dried tomato polenta

Medley of seasonal vegetables, roasted sweet peppers

Assorted breads and rolls

Florida Key lime pie

Miniature chocolate flourless cake

Chocolate pecan

**A chef attendant is required, $225 per attendant.*

Lunch
Drop and Go

Served in a compartmental plate and includes freshly brewed coffee, decaffeinated coffee, gourmet teas and iced tea. 1 hour service. Maximum of 200 guests

PRANZO DI POTERE 85

Heirloom tomato caprese, fresh mozzarella, four-year aged balsamic, micro basil

Toasted fregola and braised Italian lentil salad, cucumbers, shaved baby rainbow carrots, quick pickled red onion

Preserved lemon and roasted elephant garlic chicken, charred fall squash, baby arugula, grilled focaccia panzanella, blood orange gastrique

Garlic baked Italian breadsticks

Choice of one of the following:

Chocolate mousse torta

Classic tiramisu

Lemon cheesecake

Enhancements:

Jumbo Lump Blue Crab and Maine Lobster Salad (Replaces Tomato Caprese)	28
Cape Canaveral Shrimp Scampi, Baby Sweet Peppers, Ricotta Cavatelli (Replaces Italian Lentil Salad)	20
Grilled Atlantic Swordfish, Coconut-Scented Arborio Risotto, Spicy Pineapple Vinaigrette (Replaces Garlic Chicken)	20
Herb-Rubbed Flank Steak, Italian Salsa Verde (Replaces Garlic Chicken)	22
Calabrian Pepper Marinated Tofu (Replaces Garlic Chicken)	12

Lunch *Plated*

All plated lunches include freshly brewed coffee, decaffeinated coffee, gourmet teas and iced tea.
1 hour service. Minimum of 25 guests.
Choice of one soup or salad, one entrée and one dessert.

SALADS

Heirloom tomato caprese, fresh mozzarella, aged balsamic pearls, EVOO, micro basil

Portofino Caesar, cucumber-wrapped romaine, herb crouton, roasted baby tomatoes, Parmesan cheese

Fresh garden greens, hot house cucumber, toasted red quinoa, honey-roasted carrots, heirloom tomatoes, aged white balsamic vinaigrette

Baby arugula, watercress, yellow tomato, shaved Parmesan, preserved lemon, purple basil vinaigrette

Spinach, candied pecans, smoked pork belly, quick pickled onion, Florida citrus supremes, bleu cheese dressing

Iceberg wedge antipasto, Genoa salami, diced tomato, cucumber, fontina, Kalamata olives, artichoke heart, Italian dressing

SOUPS

Sweet littleneck clam chowder, smoked bacon

Italian wedding soup, Parmesan cheese

Classic minestrone, ditalini pasta

Roasted chicken and tortilla, cilantro crema

Broccoli and aged cheddar, focaccia croutons

ENTRÉE

Preserved Lemon Airline Chicken Breast 74

Pesto mashed potato, charred rainbow cauliflower, yellow tomato coulis

Ricotta and Sun-Dried Tomato Stuffed Free Range Chicken Breast 74

Creamy sweet corn polenta, seasonal vegetable, balsamic gastrique

Pan Seared Florida Gulf Grouper 78

Turmeric creamed corn, roasted baby potato and garden vegetable hash

Grilled True North Salmon 78

Wild mushroom risotto, grilled asparagus, Florida citrus butter

Barolo Braised Beef Short-Rib 80

Smoked gouda Yukon mashed potato, broccoli rabe, roasted garlic, oregano gremolata

Grilled Petite Filet Of Beef 86

Creamer potato confit, broccolini, cabernet wine reduction

Vegetarian Limon Cello Ravioli 70

Carrot top pesto, toasted pine nut relish, burrata, burnt sweet butter

Vegan Rigatoni Pasta 70

Vegan bolognese, roasted carnival cauliflower, micro basil

DESSERT

Lemon mascarpone cheesecake, marinated raspberries

Tiramisu, espresso-soaked lady fingers

Dark chocolate mousse torte, vanilla cream

Classic carrot cake, vanilla bean cream cheese icing

Citrus almond cake, seasonal mixed berries

Devil's food strawberry mousse cake, fresh strawberries

Reception

HORS D'OEUVRES 40

RECEPTION STATIONS 44

SEAFOOD AND SUSHI RECEPTION 48

RECEPTION DISPLAYS 49

CARVING STATIONS 50

DESSERT STATIONS 52

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

Reception
Hors D'Oeuvres

2 hour service. Minimum of 50 pieces each.

COLD HORS D'OEUVRES

Vegetarian

Tomato and Olive Salad on Bruschetta	10
Oven-Roasted Crimini Mushroom with Truffled Goat Cheese Tartlet	10
Prosciutto Wrapped Cantaloupe Skewer	10
Granny Smith Apple with Bleu Cheese and Walnuts on Toast	10
Sweet and Sour Eggplant Caponata on Rustic Bread	10
Peppered Goat Cheese in Cucumber Cup	10
Lightly Peppered Brie in Brioche	10
Buffalo Mozzarella, Portobello Mushroom, Tomato on Toast	10
Asparagus wrapped with Portobello Mushroom on Eggplant and Toast	10

Pollo

Jamaican Chicken Salad on Brie with Fruit Salsa	12

Pesci

Almond-Crusted Shrimp Saté, Avocado and Cilantro	11
Spicy Shrimp and Hummus on Tart Spoons	11
Maple-Smoked Shrimp on Brioche, Sun-Dried Tomato Aïoli	11
Tuna Tartare with Cripsy Chips, Cilantro Garnish	11
Crab and Avocado Tartlet	12
Pesto Crostini with Smoked Salmon and Shaved Parmesan	11
Crisp Tomato Tortilla with Charred Tuna and Sun-Dried Tomato	11
Horseradish-Spiked Crab in Black Pepper Profiterole	13
Skewer of Lobster with Basil and Shiitake Mushroom	14
Lobster Medallion with Papaya-Cumin Coulis	12
Scallop with Eggplant on Crisp	12
Flying Fish Caviar and Crème Fraîche on Red Skin Potato	11
Seared Scallop and Marinated Seaweed on Potato Chip	12

Carne

Rolled Prosciutto, Herb Cream, Asparagus and Peppers on Focaccia	12
Smoked Duck Breast on Walnut Toast	12
Add Antipasto Skewer - Salami, Cheese Tortellini, Sweet Tomato, Artichoke	14

**A chef attendant is required, $225 per attendant.*

Enhance It

Add Calzone Station for
$25 per person

HOT HORS D'OEUVRES

Vegetarian

Goat Cheese, Roasted Pepper and Portobello Mushroom Tart Diamond	10
Artichoke Bottom with Spinach-Goat Cheese Fondue	10
Smoked Pepper and Jack Cheese Hush Puppy	10
Cheese Empanada in Caribbean Spice	10

Pollo

Chicken Saté, Thai Peanut Dipping Sauce	12
Panko-Crusted Teriyaki Chicken, Sweet and Sour Dipping Sauce	12
Chicken and Green Chili Quesadilla	12

Pesci

Key West Conch Fritter, Papaya and Cumin Coulis	13
Scallop Wrapped in Bacon	13
Coconut Shrimp, Sweet and Sour Pineapple Sauce	13
Shrimp Saté, Oriental Barbecue Sauce	13
Virginia Ham-Wrapped Scallop	13
Oyster Rockefeller	13
Lobster Fritter, Tarragon Aïoli	14
Miniature Crab Cake, Cajun Tartar	14
Plantain-Crusted Shrimp, Guava Reduction	12

Carne

Italian Sausage in Puff Pastry, Dijon Mustard Sauce	12
Fried Pork Pot Sticker, Orange-Horseradish Dipping Sauce	12
Beef Saté, Thai Peanut Dipping Sauce	13
Brochette of Beef and Yukon Gold Potato, Roasted Garlic Aïoli	13
Grilled Lamb Chop, Mint Yogurt Sauce	14

Reception *Package*

2 hour service. Minimum of 100 Guests

AROUND THE WORLD 200

Chilling Out

Spinach, grapefruit, jicama, smoked bacon and guava vinaigrette

Roasted corn and black bean salad, smoked tomato, goat cheese, cilantro lime vinaigrette

Saffron and vanilla-spiced fruit salad

Individual Florida Gulf ceviche, chili peppers, mango, jerk-spiced plantain chip

From the Grill

Spiced chicken brochettes, mango cumin chutney (based on one per person)

*Carved Black Angus strip loin, boniato buttermilk mash

Skillet sweet corn bread, sweet butter

(Based on 3oz beef per person)

From the Sea

*Plantain-crusted mahi-mahi sides, datil pepper cream (based on 3oz mahi-mahi per person)

Crispy shrimp fritters, scallion dipping sauce (based on 2 fritters per person)

Island-style crab cakes, cajun remoulade (based on 1 crab cake per person)

Florida Coastal

Crisp romaine lettuce, spring mix, local tomatoes, English cucumber, hard boiled eggs, goat cheese crumble

Grilled jerk chicken breast, seasoned grilled shrimp, citrus avocado dressing

Warm fried plantains

Mangi! Mangi!

Build-your-own Caesar salad, tomato, Parmesan, croutons, mixed olives, Caesar dressing

Grilled calamari salad, tomatoes, capers, artichoke hearts, red onions, red wine vinaigrette

Gnocchi, Roquefort and walnut cream (based on 3oz of gnocchi per person)

Sweet Ending

Pineapple rum cake, vanilla chantilly

Coconut cream tart

Passion fruit mousse

Triple chocolate shots

(Based on two pieces total per person)

Reception *Stations*

1 hour service. Price per person.

LUSCIOUS LOBSTER* 58

Pre-Select Two Options

Lobster Risotto

Asparagus, mixed mushrooms, sun-dried tomatoes, shaved Parmesan, EVOO

(Based on 3oz risotto per person)

Sliced Chilled Lobster Small Plate

Baby arugula and frisée, Florida grapefruit segments, goat cheese, white truffle vinaigrette

(Based on one plate per person)

Lobster Tacos

Flour tortilla, yellow tomato salsa

(Based on one taco per person)

UNDER THE SEA 52

Steamed Mussels and Clams

Tomato, basil and garlic broth, sourdough bread

(Based on 3oz per person)

Blackened Florida Gulf Snapper

Tropical fruit salsa

(Based on one piece person)

All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

EVERYBODY LOVES SHRIMP 48

Pre-Select Two Options

Shrimp Scampi

Lemon herb garlic butter, grilled baguette

(Based on 3 shrimp per person)

Shrimp Étouffée

Carolina pecan rice

(Based on 3oz person)

Chipotle Shrimp and Monterey Jack Fritters

Cognac sauce

(Based on 2 pieces person)

TUTTO DI RISOTTO 44

Pre-Select Two Options

Based on 1.5 ounces of each risotto per person

Smoked Duck Risotto

Dry-aged goat cheese, Italian parsley

Joyce Farms Chicken Risotto

Roasted walnuts, sage, Asiago cheese

Vegetable Risotto

Butternut squash, Kissimmee River oyster mushrooms, basil, truffle oil, fontina

**A chef attendant is required, $225 per attendant.*

VENERABLE VEGETABLES* 34

Pre-Select Two Options

Based on 1.5 ounces of each item per person

Sautéed Asparagus

Hollandaise

Grilled Mediterranean Marinated Vegetables

Pesto

Wild Mushroom Stew

Asiago polenta

INSALATA A BIZZEFFE 32

Pre-Select Two Options

Based on 1.5 Ounces of each salad per person

Haricot Vert Salad Florida Citrus Vinaigrette

Plant City grape tomatoes, shaved fennel, brioche crouton

Smoked Salmon and Charred Artichokes

Caramelized mushrooms, dill crème fraîche dressing

Herb Marinated Grilled Strip Loin of Beef

Bean sprouts, grapefruit, cilantro, miso teriyaki dressing

All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

PIZZA DELIVERY 38

Pre-Select Two Options

Based on 1 piece of each per person

Margherita Flatbread

Fresh mozzarella, sliced tomato, caramelized onions

Hand-Tossed Pizza

Asparagus, mushrooms, caramelized artichokes, goat cheese, pesto

Traditional Calzone

Marinara, Italian meats, fontina, Parmesan, mozzarella

PASTA À LA MAMA DELLAS* 45

Pre-Select Two Options

Based on 1.5 ounces of each pasta per person

Rigatoni, Shredded Braised Beef Short Rib

Kalamata olives, Plant City tomatoes, asparagus tips, crushed tomato marinara

Locally Made Massimo's Cheese Tortellini

Caramelized mushrooms, baby spinach, caramelized garlic alfredo sauce

Vegetarian Penne Pasta

Artichoke hearts, seasonal squash, baby arugula, pesto sauce

Asiago, Romano and Parmesan cheeses

Warm house-made garlic bread

**A chef attendant is required, $225 per attendant.*

Reception
Seafood and Sushi

FRESH SEAFOOD ON ICE (PER 100 PIECES)

Jumbo 16/20 Gulf Shrimp, Cocktail and Cognac Sauce	1250
Freshly Shucked Oysters on The Half Shell	1225
Snow Crab Claws	1600
Jumbo Florida Stone Crab Claws (Available only from October 30 – May 1)	4000
Carved Ice Tray for Seafood Display	**Market Price**

SUSHI DISPLAY 52

Tuna and salmon sashimi, assorted sushi rolls including:

California, barbecued eel, spicy tuna, vegetable, wasabi, pickled ginger, gluten-free soy sauce

(Based on 3 pieces per person)

Side of Fresh Smoked Salmon **800**

Portofino Chef's house seasoning blend, buttered brown bread, capers, chopped onions, chopped parsley, sliced egg

(Serves approximately 30 guests)

Reception *Displays*

ANTIPASTO TABLE 2200

Assorted Italian Meats and Cheeses

Prosciutto, capicola, salami, provolone and fontinella cheeses

Pepperoncini, Italian black and green olives, roasted peppers, marinated

Mushrooms and artichoke hearts

Buffalo mozzarella cheese with sun-dried tomatoes and sliced ripe tomatoes

Italian herbs and olive oil, crackers and focaccia bread

(Serves approximately 50 guests)

MARKET DISPLAY 2100

Hearty presentation of imported and domestic cheeses, wooden block for presentation

Fresh fruit, English crackers, French breads

Rounds of Brie baked in brioche, raspberry coulis

(Serves approximately 50 guests)

CRUDITE 1800

Seasonal selection of fresh baby vegetables to include baby zucchini,
patty pan squash, cucumber, celery, cauliflower and baby carrots

Bleu cheese and roasted onion dips

(Serves approximately 50 guests)

**A chef attendant is required, $225 per attendant.*

Reception
Cavery

RACK OF LAMB* 375

With aromatic Moroccan barbecue sauce

(Serves approximately 5 guests)

WHOLE OVEN-ROASTED 20-LB. TURKEY* 950

Buttermilk biscuits, cranberry sauce, mustard

(Serves approximately 30 guests)

WHOLE ROASTED TENDERLOIN OF BEEF* 1,095

Creamed horseradish, mustard and miniature rolls

(Serves approximately 20 guests)

GLAZED BAKED HAM* 1300

Southern cream biscuits, selection of mustards

(Serves approximately 50 guests)

ROASTED PORK LOIN* 950

Pineapple sauce, miniature rolls

(Serves approximately 35 guests)

ROASTED NEW YORK STRIP OF BEEF IN PEPPER CRUST* 1,500

Creamed horseradish, mustard, miniature rolls

(Serves approximately 30 guests)

WHOLE ROASTED STEAMSHIP ROUND OF BEEF* 2900

Creamed horseradish, mustard, miniature rolls

(Serves approximately 150 guests)

**A chef attendant is required, $225 per attendant.*

Reception
Dessert Stations

1 hour service. Price per person. Minimum of 50 guests.

OOH LA LA — 38

White chocolate cheesecake

Praline crème brûlée

Raspberry and pistachio Napoleon

Coffee tiramisu

(Based on 1 piece of each item per person)

MALIBU BEACH — 38

Tropical fruit baba with coconut cream

Fresh roasted pineapple with Malibu rum cream anglaise

Coconut cake

Milk chocolate mousse

(Based on 1 piece of each item per person)

FLORIDA SAMPLER — 38

Key lime pie

Lemon bar

Citrus mascarpone cheesecake

Orange almond cake

(Based on 1 piece of each item per person)

All items priced on a per person basis will be prepared for the entire guarantee and not for a reduced portion of the attendance.

Enhance It

Add Italian Cannoli Roaming Station for $24 per person

Dinner

DINNER BUFFET	**56**
PLATED DINNER	**66**

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

All buffets are served for 2 hours. Buffets servicing groups under 25 guests are subject to a $10 per guest surcharge.

Dinner *Buffets*

All dinner buffets include freshly brewed coffee, decaffeinated coffee, gourmet teas and iced tea.
2 hour service.

SALUTE TO AMERICA* 185

New England clam chowder

Florida-grown baby mixed greens, Plant City grape tomatoes, cucumbers, feta, artichoke hearts, croutons, ranch dressing, balsamic vinaigrette

Vine-ripened tomatoes, cucumber and pickled red onion salad, red wine vinaigrette

Charred asparagus, roasted red peppers, quinoa, crumbled goat cheese, champagne vinaigrette

*Carved blackened prime rib of beef, truffle mashed potatoes, béarnaise sauce, soft rolls

Rotisserie rosemary-garlic 8 cut chicken red wine demi-glace

Steamed clams and mussels, tomato basil garlic broth, sourdough crostini

Jerk local mahi-mahi, mango papaya salsa

Cuban black beans and rice

Seasonal local vegetables, herb and garlic olive oil

Lemon meringue tart

Old-fashioned chocolate cake

Traditional cheesecakee

CHANCE TO ENHANCE

Sushi Display **+52**

Tuna and salmon sashimi, assorted sushi rolls including:
California, barbecued eel, spicy tuna, vegetable, wasabi, pickled ginger, gluten-free soy sauce

(Based on 3 pieces per person)

Hand Scooped Gelato Station* **+36**

Vanilla, chocolate, strawberry

Sprinkles, Oreos, cherries, chocolate and caramel sauce

**A chef attendant is required, $225 per attendant.*

TASTE OF THE VINEYARDS* 175

French onion soup, sour dough and Parmesan croutons

Baby arugula and frisée, artichokes, roasted mushrooms, grape tomatoes, pickled onions, goat cheese, roasted garlic vinaigrette, roasted red pepper ranch dressing

Roasted golden beets and apple salad, baby kale, cranberry, toasted pecans, maple-dijon vinaigrette

Quinoa salad, butternut squash, baby arugula, confit grape tomatoes, goat cheese, champagne vinaigrette

*Carved pink peppercorn crusted rack of pork, mustard hollandaise

Roasted garlic beef medallion, caramelized onions and Kissimmee River oyster mushrooms, red wine jus

Gulf mahi-mahi, garlic and olives, tomato concassé

Dijon and garlic-brined chicken breast, herb jus

Red Bliss potatoes, mixed herbs, EVOO

Charred asparagus, mixed peppers, caramelized onions, seasonal squash, rosemary-shallot olive oil

Assorted breads and rolls

Strawberry tarts

Raspberry chocolate cake

White chocolate cheesecake

CHANCE TO ENHANCE

House-Smoked True North Salmon Sides* **+22**

Mache and arugula salad, dill mustard vinaigrette

Black Pepper and Garlic Tiger Head on Jumbo Prawns **+24**

**A chef attendant is required, $225 per attendant.*

AMERICA'S CUP* 170

Tuscan white bean soup

Romaine hearts, Lolla Rosa, frisée, Roma tomatoes, garlic croutons, Parmesan, Euro cucumbers, red wine vinaigrette, Caesar dressing

Watermelon, baby spinach, jicama, citrus dressing

New potato salad, blanched leeks, haricot verts, truffle vinaigrette

*Carved Black Angus flank steak, Italian chimichurri

Pan-seared ocean bass, parsnip puree and chervil cream

Garlic-crusted chicken leg quarters, tomato-olive broth

Roasted pork tenderloin, apple and raisin relish

Four-cheese ravioli smoked bacon artichoke broth

Farm-fresh seasonal vegetable blend

Chocolate strawberry torte

Vanilla cream puffs

New York cheesecake

CHANCE TO ENHANCE

Shaved Prosciutto, Seasonal Melon, Lime Crème Fraîche	+18

**A chef attendant is required, $225 per attendant.*

KEY WEST* 180

Black bean soup

Mixed baby greens and romaine hearts, Mandarin oranges, tomatoes, pickled red onions, toasted sliced almonds, tropical fruit vinaigrette, ranch dressing

Hearts of palm, pastine, papaya, cilantro lime vinaigrette

Mango and papaya salad, tropical melons

*Carved sweet chili glazed pork loin, sweet carving rolls

Jumbo lump crab fritters, key lime dipping sauce (based on 2 pieces per person)

Blackened snapper, dill-mango beurre blanc

Grilled breast of chicken, datil pepper and mango glaze

Sun-dried tomato rice

Medley of South Florida style vegetables

Key lime tarts

Milk chocolate panna cotta

Coconut mousse cake

CHANCE TO ENHANCE

Warm Jumbo Shrimp In Savory Broth	+24
Andouille Sausage, Maple Mustard and Peppers	+18

**A chef attendant is required, $225 per attendant.*

A DAY IN THE PARK 185

Broccoli and sharp cheddar soup

Iceberg, cabbage, romaine hearts, Plant City blistered tomatoes, cucumbers, crumbled bleu cheese, crispy onions, carrots, spiced apple cider vinaigrette, ranch dressing

Roasted sweet potato salad, feta, mixed peppers, red onions, pancetta vinaigrette

Black beans, Applewood-smoked bacon, roasted tomato, red wine vinaigrette

*Carved slow-roasted beef brisket, mustard-molasses barbecue sauce, soft carving rolls

Herb-roasted chicken thighs, lemon pepper jus

Grilled andouille sausage, caramelized onions and peppers, hoagie rolls

Peel and eat shrimp boil, lemon wedges, cocktail sauce

Ham hock slow-cooked green beans, corn on the cobb in sweet cream and butter

Baked potato bar

Beef chili, sour cream, shredded cheddar cheese, green onions, bacon bits

Fruit tarts

Old-fashioned chocolate cake

S'mores tartlets

CHANCE TO ENHANCE

Blackened Beef Striploin, Red Wine Demi-Glace*	+48
Hot Smoked Salmon, Creamy Dill Sauce*	+22

**A chef attendant is required, $225 per attendant.*

Dinner *Plated*

Choice of one soup or appetizer, one salad, one entrée and one dessert

SOUPS

Italian wedding soup, watercress, meatball, ditalini pasta

Roasted sweet corn bisque, lump crab salad, paprika oil

Classic Italian minestrone, basil pesto

Beluga lentil, farro and kale soup, Grana Padano cheese

Fire-roasted heirloom tomato, aged cheddar croutons

COLD APPETIZERS

Grilled asparagus, prosciutto, Meyer lemon breadcrumbs, cracked black pepper, shaved Parmesan, hand picked extra virgin olive oil

Ciabatta crostini, Stracciatella cheese, oven-roasted heirloom tomatoes, micro herb salad

Roasted angel hair pasta, blue lump crab, micro chives, yellow tomato and white balsamic emulsion, crispy asparagus

HOT APPETIZERS

Jumbo shrimp scampi, roasted pepper polenta, sweet lemon butter

Creamy fontina arancini, carnaroli rice, Italian purgatory sauce

Bronzed diver scallop, vanilla parsnip puree, toasted pine nut relish, burnt butter, sweety drop peppers

SALADS

Portofino Caesar, romaine wrapped in cucumber, focaccia croutons, pickled red onion, Parmesan, classic Caesar dressing

Garden green salad, grilled artichokes, roasted peppers, baby tomatoes, shaved Manchego cheese, champagne vinaigrette

Baby arugula, watercress, goat cheese, candied walnuts, orange supremes, aged balsamic dressing

Salt-roasted beets, toasted pistachio, goat cheese crema, red onion, micro mustard greens, Florida citrus vinaigrette

Baby red and green romaine, oven-roasted tomatoes, forest mushroom ragout, chive and bleu cheese dressing

Charred carnival cauliflower, red quinoa, honey-roasted baby carrots, black lentils, Sicilian pistachio emulsion

Heirloom tomatoes, burrata, crispy basil, black balsamic pearls, EVOO

ENTRÉE

Preserved Lemon and Roasted Garlic Airline Chicken Breast **+135**

Creamy Yukon potato, grilled baby zucchini, roasted tomato coulis

Roasted Joyce Farms Chicken Breast **+135**

Wild mushroom risotto, seasonal vegetable, Florentine artichoke sauce

Grilled Florida Gulf Grouper **+145**

Marble potato hash, turmeric creamed corn, serrano pepper agrodolce

Seared True North Salmon **+148**

Bulgur wheat and cipollini onion tabbouleh, green pea velouté

Barolo Braised Beef Short-Rib **+160**

Roasted garlic mashed potato, broccolini, rosemary wine reduction

Grilled Filet Of Beef **+160**

Herb-roasted creamer potatoes, sautéed baby spinach, roasted garlic butter

Veal Osso Bucco **+155**

Grilled corn polenta, garlicky rapini, parsley gremolata

Bone-in Berkshire Pork Chop **+138**

Fingerling potato confit, braised baby carrots, spiced apple compote

Vegetarian Limon Cello Ravioli **+130**

Burrata cheese, sweet basil butter, Parmesan snow

Vegan "Steak" **+146**

Roasted potatoes, charred cauliflower, salsa verde

ENTRÉE DUETS

Beef Tenderloin, Bordelaise Sauce and Grilled Florida Grouper **+194**

Creamy Yukon mashed potatoes, herb-roasted garden vegetables, oven-roasted tomatoes

Roasted Airline Chicken, Artichoke Tapenade and True North Salmon Herb Butter **+185**

Potato mushroom ragout, charred cherry tomato, green beans

Braised Short-Rib, Candied Onion Jam and Jumbo Shrimp, Lemon Butter **+175**

Wild mushroom risotto, shaved Asiago cheese, asparagus and sweet pepper salad

DESSERT

Triple chocolate mousse cake, season berries

Almond pistachio chocolate cake, vanilla bean cream

Dark chocolate flourless torte, marinated raspberries

White chocolate raspberry bar, vanilla shortbread cookie

Gianduja ganache crunch bar, raspberry compote

Coffee cream vanilla bar, coffee cocoa crumble

Double chocolate Oreo mousse torte, mixed berry compote

Vanilla bean crème brûlée, citrus almond cake, fresh seasonal fruit

Beverages

BEVERAGES 72

BAR PACKAGES 74

WINES 76

BAR STATION 77

DRINK STATION 78

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law.

This service charge is retained by the facility to cover administrative and operational costs.

The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus.

Such taxes and service charges are subject to change without notice.

Service for less than the stated minimum guests is subject to a minimum taxable surcharge of $250.

Menus are subject to change based on seasonality and product availability.

Pricing subject to change at any time.

Loews Portofino Bay Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, outside beverages may not be brought into the Hotel.

NON-ALCOHOLIC *Beverages*

BEVERAGES

Freshly Brewed Coffee (Per Gallon)	159
Decaffeinated Coffee (Per Gallon)	159
Organic Herbal Tea (Per Gallon)	159
Iced Tea (Per Gallon)	136
Lemonade (Per Gallon)	136
Hot Chocolate (Per Gallon)	125
Fruit Juice (Per Quart)	38
Fruit Infused Water (Citrus or Watermelon) (Per Gallon)	118

BOTTLED BEVERAGES

Assorted Soft Drinks	11
Still or Sparkling Water	10
Powerade	10
Red Bull (Regular or Sugarfree)	11
Vitamin Water	10
Bottled Juice	10
Cold Pressed Bottled Juice *Not avaiable on consumption*	17
Cold Brewed Coffee	12
Fresh Fruit Smoothies	11

Bar *Packages*

PREMIUM COLLECTION

One Hour	46
Two Hours	64
Three Hours	80
Four Hours	94

Premium Liquors
Tito's vodka
Bombay gin
Bacardi Superior rum
Casamigos Blanco tequila J
Jack Daniel's whiskey
Dewar's White Label scotch
Highwest Double Rye whiskey

Premium Wines
Prosecco, Lunetta
Pinot Grigio, Caposaldo*
Sauvignon Blanc,
Decoy by Duckhorn
Chardonnay, Duckhorn Decoy
Rosé, Mas Le Chevaliere
Pinot Noir, Unshackled by Prisoner
Malbec, Bodegas Caro Aruma
by Lafite Rothschild
Cabernet Sauvignon,
Decoy by Duckhorn

Premium Domestic Beers
Bud Light
Budweiser
Voodoo Ranger IPA

Premium Imported Beers
Heineken
Stella Artois
Corona Extra
Heineken 0.0

Local Craft Beers
Crooked Can Brewing Company,
Winter Garden, Florida
Assorted Seasonal Beers

Hard Seltzer
White Claw Black Cherry
White Claw Mango Seltzer

Non-Alcoholic Beverages
Assorted soft drinks
Still and sparkling waters
Juices

**A bartender is required, $225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of $75 per hour will apply for service after three hours.*

All pricing subject to 27% service charge + 6.5% sales tax

LUXURY COLLECTION

One Hour	**50**
Two Hours	**68**
Three Hours	**86**
Four Hours	**100**

Luxury Liqours
Ketel One vodka
Hendrick's gin
Bacardi 8 rum
Patron Silver tequila
Maker's Mark Bourbon
Crown Royal whiskey
Glenfiddich 12-Year scotch

Luxury Wines
Champagne, Nicolas Feuillate Brut
Pinot Grigio, Aqua Di Venus
Sauvignon Blanc, Kim Crawford
Chardonnay, Chalk Hill Russian River
Rosé, DAOU
Pinot Noir, Argyle Bloomhouse
Pessimist red blend by DAOU
Cabernet Sauvignon, DAOU

Luxury Domestic Beers
Bud Light
Budweiser
Voodoo Ranger IPA

Luxury Imported Beers
Heineken
Stella Artois
Corona Extra
Heineken 0.0

Local Craft Beers
Crooked Can Brewing Company, Winter Garden, Florida
Assorted Seasonal Beers

Hard Seltzer
White Claw Black Cherry
White Claw Mango Seltzer

Non-Alcoholic Beverages
Assorted soft drinks
Still and sparkling waters
Juices

All pricing subject to 27% service charge + 6.5% sales tax

Bar *Hosted*

This includes a full bar set-up featuring our Premium or Luxury brands. Charges are based on a per-drink basis reflecting actual number of drinks consumed.

HOSTED BAR BY THE DRINK

Beverage	Premium	Luxury
Handcrafted Cocktail	22	22
Handcrafted Mocktail	20	20
Mixed Drinks	19	21
Cordials	22	22
Sparkling Wine	18	20
Wines	18	20
Imported Beer	17	19
Local Craft Beer	17	17
Domestic Beer	15	15
Soft Drinks	11	11
Bottled Still Water	10	10
Bottled Sparkling Water	10	10
Fruit Juices	11	11
White Claw Hard Seltzer	15	15

Each Bar Includes

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic and local craft beer, hard seltzer, soft drinks, bottled water and fruit juices.

**A bartender is required, $225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of $75 per hour will apply for service after three hours.*

All pricing subject to 27% service charge + 6.5% sales tax

Banquet *Wines*

Priced per bottle.

CHAMPAGNE AND SPARKLING

Sparkling, Michelle Brut, Washington	80
Prosecco, Lunetta, Italy	80
Champagne, Nicolas Feuillatte Brut, France	140

WHITE

Pinot Grigio, Caposaldo, Italy*	62
Pinot Grigio, Aqua Di Venus, Italy	68
Sauvignon Blanc, Maven's Oath, California	63
Sauvignon Blanc, Decoy by Duckhorn, California	66
Sauvignon Blanc, Kim Crawford, New Zealand	72
Chardonnay, Maven's Oath, California	63
Chardonnay, Decoy by Duckhorn, California	74
Chardonnay, Mer Soleil Reserve, California	77
Rosé, Chateau Ste. Michelle, Washington	62
Rosé, Mas Le Chevaliere, France	67
Rosé, DAOU, France	75

RED

Pinot Noir, Maven's Oath, California	64
Pinot Noir, Unshackled by Prisoner	71
Pinot Noir, Argyle Bloomhouse	75
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	68
Red Blend, Pessimist by DAOU, California	83
Cabernet Sauvignon, Maven's Oath, California	67
Cabernet Sauvignon, Decoy by Duckhorn, California	79
Cabernet Sauvignon, DAOU	85

**Sustainable/Organic Selections*
For a more extensive wine list, please refer to the outlet wine menu.

All pricing subject to 27% service charge + 6.5% sales tax

Drink *Stations*

ADD SOME FIZZLE TO YOUR EVENT* 22

Prosecco will be used to create a variety of flavored mimosas, bellinis, kir royales and royal spritzers

SHAKEN NOT STIRRED* 22

Ketel One® vodka and Hendrick's® gin prepared for the perfect martini. Served in chilled martini glasses and garnished with plump olives. Selections may also include cosmopolitans and sour apples.

HANDCRAFTED COCKTAIL OF THE DAY* 400

Handcrafted specialty cocktail of the day (per gallon)

LOCAL BEERS BAR* 17

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida (per drink)

3 Assorted seasonal offerings

**Bartender fee required @ $225 per attendant.*

All pricing subject to 27% service charge + 6.5% sales tax

Our *Partners*

OLDE HEARTH BREAD COMPANY

The secret to a good sandwich? The bread. No one knows that better than Olde Hearth Bread Company, which opened in 1998 with a commitment to bake with fine preservative-free ingredients and use old-world techniques that keep the process pure. Yep, these artisans live and breathe the slow food movement. Their shop is located in nearby Casselberry, Florida, and is owned by culinary pros Shannon and Janice Talty. Try Olde Hearth's breads (focaccia, ciabatta, multigrain, brioche potato rolls) in a sandwich at Sal's Market Deli here at the hotel.

DUOMO GELATO

Straight from Tampa, gelato made just like it's done in Italy. Owner Roberto Mori's recipe is a secret, but he doesn't hide the fact that all of the ingredients are fresh and premium. And he dreams big: There are more than 100 fruity, creamy flavors to choose from. Here at Loews, you can try more than 50 of them at the Gelateria, found along the Harbor Piazza. Duomo Gelato is also available at Mama Della's, Trattoria del Porto or in the comfort of your own room with in-room dining. Nutella Cheesecake or Peanut Butter Brownie flavors, anyone?

We look forward to partnering with you and welcoming your guests to Loews Portofino Bay Hotel. To help you plan a successful program, please take a moment to review our Meetings & Events Planning Guide for helpful details and guidelines.

Meeting Planner Guide

MEETING PLANNER GUIDE

Welcome to Loews Hotels at Universal Orlando Resort. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

AUDIO VISUAL EQUIPMENT

The Hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of audio-visual requirements. Additional electrical power is also available in most function rooms. Please contact your Conference Manager or Encore representative for rates and information.

EXHIBITORS

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment. The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

FOOD AND BEVERAGE SERVICE

The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries.

The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

FOOD AND BEVERAGES PRICING

Pricing is good through January – July 2027. Menu pricing is subject to change based on seasonality, product availability and sourcing.

FOOD PREPARATION

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

GUARANTEES

The Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 72 business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the functions, the client is charged for the original guaranteed numbers. Hotel will provide service of 5% over your guarantee for events up to 500 people and 3% over your guarantee for events over 500 people.

KOSHER/HALAL MEALS

The Hotel partners with local caterers to provide kosher and halal meals for guests who require them. Additional charges will apply. Seven days advance notice is required.

MEETING ROOM KEYS

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

MENU SELECTIONS

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 30 days prior to the function. In the event the menu selections are not received within 30 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them 10 working days prior to the first scheduled event. The BEO will serve as the food and beverage contract.

MEETING PLANNER GUIDE

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms.

In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advanced Hotel approval.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

TAXES AND SERVICE CHARGES

There is a 27% taxable service charge automatically added to your bill, which constitutes an "operations charge" under Florida law. This service charge is retained by the facility to cover administrative and operational costs." The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus. Such taxes and service charges are subject to change without notice.

WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightning. Should the event include décor provided by an outside company, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cutoff, a labor charge will apply.

24-HOUR EVENT SET CHANGES

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations, additional labor may be required for your event request. Event set-up changes made within 24 hours of the start of your event may result in labor fees applied to your group master account. Your Conference Manager will advise of said charges if the situation arises.

LOEWS PORTOFINO BAY HOTEL
5601 Universal Blvd
Orlando, FL 32819
uomeetingsandevents.com

Portofino Bay Hotel TM & © 2027 UCF Hotel Venture. All rights reserved.

Universal elements and all related indicia TM & © 2027 Universal Studios. All rights reserved.