



Event Menus



5780 MAJOR BLVD, ORLANDO, FLORIDA 32819 | 407.351.1000

Catering & Convention Guidelines

FOOD AND BEVERAGE SERVICE

- The DoubleTree at the Entrance to Universal Orlando is the only authorized licensee to sell and serve food, liquor, beer and wine on premises. Therefore, the Hotel must supply all food and beverages.
- Dessert is the ONLY exception to this policy. Cakes incur a service fee of \$3.00 per person in the party and other dessert items incur a flat fee of \$40.00. Please confirm with your Manager prior to your event.
- Any menu revisions or substitutions must be approved by the Executive Chef and may be subject to pricing variations.
- Furthermore, for health and safety reasons along with quality concerns, items left over from previous meal functions cannot be reserved for later meal functions or breaks or **REMOVED FROM EVENT SPACE**.
- Please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. We substitute appropriate alternatives as necessary.
- All food & beverage events starting before 6am or after 9pm will incur a service fee of \$150.
- Events with bar service extending past 11pm will be charged a service fee of \$150.
- Food & Beverage discounts do not apply to custom or modified menus. This includes certain types of meals.

ALCOHOL

- The State of Florida allows alcoholic beverage service only to persons age 21 or older. Identification indicating proof of age may be requested of attending patrons. It is our policy that all beverages consumed must be purchased from the Hotel.

PLATED vs. BUFFETS

Request for Multiple Plated Entrees

It is possible for your guest to be given a choice of entrée in advance. The following stipulations apply:

- If there is a price difference between the entrees, the highest priced entrée will prevail for all entrees.
- Guarantee of attendance with breakdown for each entrée is required (7) days prior to the event.
- A form of entrée identification is required at the guest table i.e. marked place card, colored ticket or coded nametag.

Buffets and Stations

- Food preparation for Buffets and Stations are based on (1) serving per guest
- Food can be refreshed for extensions on listed serving time at a cost per person.

BANQUET EVENT ORDERS

- Banquet Event Orders (BEOs) will be sent to you to confirm all final arrangements and pricing. If your changes are not provided by date set by hotel, you agree that the BEOs will be accepted by you as correct and you will be billed accordingly.
- All menu prices and items are subject to change until such a time as BEOs have been signed and returned unless a contract guarantee of pricing is in place.

GUARANTEE POLICY

- (7) Days prior to event, group must inform Hotel of the number of people who will attend the Event functions by contacting the assigned Event Manager by email or phone. Guest counts may not be reduced after this.
- Increase in guests after the guarantee has been received may necessitate in menu substitutions for additional guest count.
- **Hotel will not undertake to serve more than 3% above this guaranteed minimum.**

FUNCTION ROOMS

- Hotel reserves the right to reassign event space at the Hotel's discretion if number of attendees changes, or as otherwise deemed necessary by the Hotel.
- Functions must be confined to contract designated areas.
- A "pop-up" event that is requested for the hotel to provide services for within (3) business days of actual event start will be subject to a \$75 fee.
- Should Group wish to modify the existing room set within (72) hours or day of, a \$500.00 reset fee will apply. Depending on scale of reset, fee may be subject to increase.
- Items such as tables, risers, stanchions and any other standard Hotel equipment will be provided based on Hotel inventory and availability.
- **A CLEAN UP FEE WILL APPLY FOR ITEMS (INCLUDING; TRASH, EMPTY BOXES, ETC.) LEFT BEHIND.**

OUTDOOR FUNCTIONS

- In the event that the Group holds an outdoor function, the final decision to hold the function outside or in the predetermined indoor weather back up space will be made three (3) hours prior to the event start time.
- All outdoor functions must end by 11:00 PM, unless approved by Hotel.

DÉCOR & SIGNAGE

- The Group's dedicated Convention Service Manager is available to discuss general décor and linen enhancements.
- **While the Group is welcome to bring outside decorations for their function, no glitter or confetti is permitted in the meeting space.**
- **Group is responsible for removing or disposing of all décor. A CLEAN UP FEE WILL APPLY FOR ITEMS LEFT BEHIND.**
- No signs are allowed on the guest room levels, elevators and main lobby areas of Hotel or building exterior without prior approval.
- **No signs, posters, banners, or printed material will be allowed to be pinned, taped, or affixed in any way to doors, hard walls, podiums, air walls or ceilings. Authorized Hotel personnel will handle for a fee.**

BILLING & PAYMENT

- Total prepayment is required unless approved for Direct Bill by Hotel Finance Department.
- A method of payment on file is required for event to actualize unless other arrangements have been approved by Hotel.

CONTINENTAL BREAKFAST

Classic Continental Breakfast

Sliced Seasonal Fresh Fruit Display (V, DF)

Assorted Breakfast Pastries (CG, CD)

Sweet Butter (CD) and Jellies

\$33 PER PERSON

Deluxe Continental Breakfast

Greek Yogurt with Granola (GF, CD)

Assorted Bagels with Cream Cheese (CD, CG)

Assorted Breakfast Pastries (CD, CG) with Sweet Butter (CD) and Jellies

Assorted Cold Cereals with Milk (CG, CD)

Oatmeal (GF) with Brown Sugar & Raisins

\$34 PER PERSON

Healthy Start Continental

Sliced Seasonal Fresh Fruit and Berries Display (V, DF)

Greek Yogurt with Granola (GF, CD)

Oatmeal (GF) with Brown Sugar & Raisins

Whole Wheat (CG) and Gluten Free Bagels with Reduced-Fat Cream Cheese (CD)

Cage Free Hard Boiled Eggs (Veg, DF, GF)

\$37 PER PERSON

Make Your Own Breakfast Bowl

Quinoa (GF), Craisins (V), Boiled Eggs (Veg), Avocado (V),

Fresh Berries (V), Heirloom Tomato (V), Kale (V),

Mushrooms (V), Sweet Potato Noodles (GF), Smoked

Sausage (CG)

\$45 PER PERSON

ADD CHURRASCO STEAK - **\$14 PER PERSON**

ADD CHICKEN - **\$11 PER PERSON**

ADD PLANT BASED CHICKEN - **\$13 PER PERSON**

PLATED BREAKFAST

The Traditional Breakfast

Cage Free Farm Fresh Scrambled Eggs (Veg, GF, DF)

Applewood Smoked Bacon (DF, GF) or Country Sausage

Links (SF, GF, DF)

Breakfast Potatoes (V, DF, GF)

Breakfast Bread Basket (CG) with Sweet Butter (CD) and Jellies

\$37 PER PERSON

The Southwest Breakfast

Sliced NY Strip Steak (GF, DF, SF), Scrambled Eggs (Veg, GF, DF)

Breakfast Potatoes with Onions and Bell Peppers (DF, GF, V)

Cheddar (CD, GF) and Monterey Jack Cheese

\$48 PER PERSON

The Country Breakfast

Cage Free Farm Fresh Scrambled Eggs (Veg, GF, DF)

Breakfast Potatoes

Buttermilk Biscuits (CG, Veg) with Sausage Gravy (CG, CD)

Breakfast Bread Basket (CG, CD) with Sweet Butter and Jellies

\$37 PER PERSON

The Fit Breakfast

Egg White Vegetable Frittata (GF, CD, CS)

Turkey Sausage (GF, DF, SF)

Sweet Potato Home Fries (GF, DF, V)

Multigrain (CG, Veg, CD) or Regular Croissants (CG, Veg, CD) with Sweet Butter and Jellies

\$38 PER PERSON

GF - Gluten Free, DF - Dairy Free, V - Vegan, Veg - Vegetarian, CD - Contains Dairy, CG - Contains Gluten, CN - Contains Nuts, SF - Soy Free, CS - Contains Soy, MCG - May Contain Gluten, MCD - May Contain Dairy, MCN - May Contain Nuts

All Breakfasts Include: Fresh Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Herbal Tea Selection

Prices are Per Person Based on One Hour of Service | Minimum 20 Guests

Guarantees under 20 Guests will pay the cost difference between the actual number guests and 20 | For 9 Persons or Less, Refer to Enhancements/A La Carte Items

PLATED BREAKFAST CONTINUED

Vegan Breakfast Option One

Plant Based Scrambled Eggs (V, DF, GF)

Plant Based Bacon (MCG, V, DF)

Vegan Croissant (V, CG, CD)

Orange Juice & Coffee

\$45 PER PERSON

Vegan Breakfast Option Two

Plant Based Scrambled Eggs (V, DF, GF)

Vegan Baked Beans (V, DF, GF)

Vegan Croissant (V, CG, CD)

Orange Juice & Coffee

\$45 PER PERSON

BUFFET BREAKFAST

Wake-Up Orlando Breakfast Buffet

Choose One of the Following:

Seasonal Fresh Fruit Bowls (V, DF, GF)

Greek Yogurt (CD, GF) with Granola (MCG, Veg, DF)

Oatmeal (DF, V, MCG) with Brown Sugar & Raisins

Fluffy Pancakes (CG) with Maple Syrup and Whipped Cream

French Toast with Fruit Compote and Maple Syrup

Choose One of the Following:

Cage Free Farm Fresh Scrambled Eggs (Veg, GF, DF, SF)

Cheddar Scrambled Eggs (CD)

Western Scramble with Red & Green Peppers, Onions and Monterey Jack & Cheddar Cheese (CD)

Egg White Vegetable Frittata (GF, DF, CS)

Seasonal Vegetable Quiche (CD, CG, CS)

Choose Two of the Following:

Applewood Smoked Bacon (GF, DF)

Country Sausage Links (GF, DF, SF)

Sliced Smoked Sausage (GF, DF, SF)

Turkey Sausage (GF, DF, SF) or Turkey Bacon (GF, DF, SF)

Grilled Honey Ham (GF, DF, SF)

Sausage Gravy & Biscuits (CG, CD)

Choose One of the Following:

Breakfast Potatoes (V, GF, DF)

Country Style Grits (V, GF, DF, SF) with Monterrey Jack & Cheddar Cheese (CD)

Sweet Potato Home Fries (V, GF, DF, SF)

Potatoes O'Brien (V, GF, DF, SF)

Roasted Fingerling Potatoes (V, DF, GF, SF)

Assorted Sliced Breads (CG, DF) with Preserves and Sweet Butter (CD)

\$50 PER PERSON Minimum 25 Guest

GF - Gluten Free, DF - Dairy Free, V - Vegan, Veg - Vegetarian, CD - Contains Dairy, CG - Contains Gluten, CN - Contains Nuts, SF - Soy Free, CS - Contains Soy, MCG - May Contain Gluten, MCD - May Contain Dairy, MCN - May Contain Nuts

All Breakfasts Include: Fresh Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Herbal Tea Selection

Prices are Per Person Based on One Hour of Service | **Minimum 25 Guests**

Guarantees under 25 Guests will pay the cost difference between the actual number guests and 25! For 9 Persons or Less. Refer to Enhancements/A La Carte Items

BUFFET BREAKFAST CONTINUED

Universal Breakfast Buffet

Selection of Sliced Seasonal Fresh Fruits and Berries
Oatmeal (MCG) with Brown Sugar & Raisins
Cage Free Farm Fresh Scrambled Eggs (Veg, DF, GF, SF)
Breakfast Potatoes
Assorted Breakfast Pastries with Sweet Butter & Jellies

Choose Two of the Following:

Applewood Smoked Bacon (GF, DF)
Country Sausage Links (GF, DF)
Sliced Smoked Sausage (GF, DF)
Turkey Sausage (GF, DF, SF) or Turkey Bacon (GF, DF, SF)
Corned Beef Hash (GF, DF, SF)

Choose Two of the Following:

Fluffy Pancakes with Maple Syrup and Whipped Cream
French Toast (Veg, CD, CG, CS) with Fruit Compote (CD, CG, CS, Veg) and Maple Syrup
Cheese Blintz (CD, CG, CS, Veg)
Vegetable and Cheese Burritos (CG, CD, Veg)

Chef Attended Omelet Station

**Chef Attendant Fee \$100*

Featuring: Assorted Meats, Vegetables, Cheeses, and Cage Free Whole Eggs and Egg Whites

\$55 PER PERSON Minimum 40 Guest

Southern Breakfast Buffet

Cage Free Farm Fresh Scrambled Eggs (DF, GF, SF, Veg)
Hominy Grits with Shredded Cheddar Cheese (V, DF, GF, SF)
Applewood Smoked Bacon (DF, GF)
Sausage Gravy & Biscuits (CD, CG)

\$47 PER PERSON

EXPRESS BUFFET BREAKFAST

For Groups with 10-25 Guests

Express Breakfast Buffet

Assorted Breakfast Pastries (CG, CD) with Sweet Butter & Jellies
Cage Free Farm Fresh Scrambled Eggs (DF, GF, Veg)
Smoked Sausage (GF, DF)
Breakfast Potatoes (GF, DF, V)
Fresh Florida Orange Juice & Freshly Brewed Regular Coffee

\$45 PER PERSON

ENHANCEMENTS

Omelet Station (50 Guest Minimum / \$100 Attendant Fee) **\$19 Per Person**
Smoked Salmon & Bagels (CG) with Condiments **\$29 Per Person**
Applewood Smoked Bacon or Country Sausage Links (GF) **\$8 Per Person**
Turkey Bacon (GF) or Turkey Sausage (GF) **\$9 Per Person**
Plant Based Bacon **\$11 Per Person**
Buttermilk Biscuits (CG, CD) with Sausage Gravy (CG, CD) **\$13 Per Person**

Breakfast Pizza (CG) (16" Pizza / 8 Slices) **\$43 Per Pizza**

Vegetarian - Egg Whites, Mushrooms, Spinach, Tomato, Peppers, Basil & Fresh Buffalo Mozzarella Cheese

Traditional - Scrambled Eggs with Sausage (GF), Bacon (GF) and Fresh Buffalo Mozzarella Cheese (CD)

Spanish - Scrambled Eggs with Chorizo Sausage, Cheese and Salsa

Breakfast Sandwiches (CG, CD) (1 Dozen Minimum) **\$18.50 Each**

Traditional - Egg, Ham and Cheese on an English Muffin

Healthy - Scrambled Egg Whites, Vine Ripe Tomatoes, Sautéed Spinach, and Provolone Cheese on an English Muffin

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ENHANCEMENTS CONTINUED

Breakfast Burritos 8oz (CG, CD) (1 Dozen Minimum) **\$18.50 Each**

Veggie - Grilled Vegetable Egg Whites with Homemade Salsa

Chicken - Scrambled Egg, Chicken, & Cheese with Homemade Salsa

Chorizo - Scrambled Egg, Chorizo Sausage, & Cheese with Homemade Salsa

A LA CARTE

Fruits & Grains

Assorted Flavored Scones or Croissants (CG, CD, Veg)

\$59 Per Dozen

Gluten Free Muffins or Bagels

\$62 Per Dozen

Assorted Muffins (CG, CD)

\$54 Per Dozen

Assorted Bagels with Flavored Cream Cheese (CG, CD, Veg)

\$62 Per Dozen

Vegan Croissants (CG, Veg)

\$66 Per Dozen

Assorted Seasonal Whole Fresh Fruit

\$60 Per Dozen

Seasonal Diced Fruit & Berries

\$19 Per Person

White Cheddar Popcorn &

Cracker Jack Popcorn (CG, Veg, CN) (Minimum 25)

\$8 Each

Assorted Flavored Potato Chips (MCG)

\$7 Each

Gluten Free Potato Chips (Minimum 25)

\$8 Each

High Protein Bars (GF, Veg, CD) (Minimum 25)

\$11 Each

Assorted Granola Bars (MCG)

\$8 Each

Jumbo Soft Pretzels with Yellow Mustard (CG, Veg) (Minimum 12)

\$8 Each

Individually Bagged Trail Mix (DF, GF, Veg)

\$9 Each

Assorted Individual Greek Yogurts (CD, GF, Veg)

\$8 Each

Sweets

Fresh Baked Assorted Flavored Colossal Cookies (CD, CG)

\$55 Per Dozen

Fresh Baked DoubleTree Chocolate Chip Cookies (CD, CG)

\$56 Per Dozen

Fresh Baked Gluten-Free Cookies

\$62 Per Dozen

Fresh Baked Brownies or Blondies (CD, CG)

\$53 Per Dozen

Premium Ice Cream Bars (Minimum 12)

\$13 Each

Assorted Cupcakes (CD, CG) (Minimum 12)

\$10 Each

Chocolate Dipped Strawberries (GF, Veg)

\$68 Per Dozen

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea

\$97 Per Gallon

Starbucks House Blend Coffee

\$120 Per Gallon

Freshly Brewed Sweet Tea or Unsweetened Iced Tea

\$75 Per Gallon

Lemonade

\$75 Per Gallon

Fresh Florida Orange Juice

\$90 Per Gallon

Cranberry or Apple Juice

\$75 Per Gallon

Coke, Diet Coke, and Sprite

\$6 Each

Bottled Water

\$6 Each

Sparkling Water

\$8 Each

Red Bull, Sugar-Free Red Bull, or Sports Drink

\$10 Each

BREAKS

All Day Beverage Service

(Based on up to 8 Hours of Service)

Freshly Brewed Coffee, Decaffeinated Coffee,

Hot Herbal Tea Selection or Freshly Brewed Iced Tea,

Assorted Soft Drinks & Bottled Water

\$34 PER PERSON

\$26 PER PERSON with Hot Beverages ONLY

DoubleTree Morning Break

Fresh Baked Assorted Breakfast Pastries (CD, CG)

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Herbal Tea Selection

\$22 PER PERSON

DoubleTree Afternoon Break

Fresh Baked Brownies (CD, CG, Veg)

Salted Hard Pretzels (CD, Veg)

Assorted Seasonal Whole Fresh Fruit

Freshly Brewed Iced Tea & Bottled Water

\$25 PER PERSON

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Prices are Per Person Based on Thirty Minutes of Service | Minimum 12 Guests | Guarantees under 12 Guests will pay the cost difference between the actual number guests and 12

BREAKS CONTINUED

Bagel Shop Break

Assorted Bagels (CG) with Flavored Cream Cheeses (CD)
Assorted Seasonal Whole Fresh Fruit
Fresh Florida Orange Juice, Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Herbal Tea Selection
\$26 PER PERSON

Healthy Break

Pita Chips (CG, Veg) and Hummus with Carrot and Celery Sticks
High Protein Bars (GF, CD)
Assorted Seasonal Whole Fresh Fruit
Freshly Brewed Iced Tea & Bottled Water
\$28 PER PERSON

Energy Break

Individual Greek Yogurts
High Protein Bars
Assorted Seasonal Whole Fresh Fruit
Assorted Flavored Sports Drinks, Celsius, and Bottled Water
\$29 PER PERSON

Cookie Jar Break (CG, CD)

Fresh Baked Assorted Gourmet Cookies
Skim Milk, Freshly Brewed Coffee and Decaffeinated Coffee
\$24 PER PERSON

Ballpark Break (CG, CD)

Fresh Butter Popcorn & Cracker Jack Popcorn
Jumbo Soft Pretzels with Yellow Mustard
Mini Corn Dogs with Condiments
Assorted Soft Drinks & Bottled Water
\$28 PER PERSON

Afternoon Break (CG, CD)

Fresh Baked Assorted Gourmet Cookies
Assorted Potato Chips
Assorted Seasonal Whole Fresh Fruit
Skim Milk, Assorted Soft Drinks & Bottled Water
\$28 PER PERSON

Grab & Go Break (CG, CD, CN)

Individually Packaged Snacks to Include: Oreo Cookies, Chips Ahoy Cookies, Cheez It, and Trail Mix
Sports Drinks & Bottled Water
\$29 PER PERSON

Cold Brews & Bread Break (CG, CD)

Iced Lemon, Iced Red Velvet, and Banana Nut Bread
Variety of Brewed Iced Coffees
with Vanilla, Hazelnut, and Caramel Syrups
and Chocolate Chips, Whipped Cream, and Cinnamon
\$27 PER PERSON

Latin Break (CG, CD)

Tortilla Chips, Queso, Sour Cream, Fresh Mango and Traditional Salsa
Warm Mini Cuban Sandwiches
Pina Colada Mocktails & Bottled Water
\$26 PER PERSON
ADD GAUCAMOLE - \$6 PER PERSON

Ultimate Break (CD, Veg)

International and Domestic Cheese with Cheese Crackers, Gluten Free Crackers, Two Tone Grapes, Fresh Strawberries, Nutella Dip
Coffee, Assorted Soft Drinks & Bottled Water
\$26 PER PERSON (Minimum 50 People)

Vegan Break Option One (V, DF, GF, CS)

Assorted Craize Chips
Plant Based Beef Quesadilla
Hummus with Carrots & Celery
Assorted Soft Drinks & Bottled Water
\$30 PER PERSON

Vegan Break Option Two (V, DF, GF, CS)

Plantain Chips, Yucca Chips
Bean and Plant Based Beef Chili with Vegan Cheddar Cheese
Cubed Fresh Fruit
Assorted Soft Drinks & Bottled Water
\$30 PER PERSON

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Prices are Per Person Based on One Hour of Service | Minimum 12 Guests

Guarantees under 12 Guests will pay the cost difference between the actual number guests and 12

Boar's Head BOXED LUNCH

Boxed Lunches Include the Following: (CD, CG)

Potato Chips, Fresh Diced Melon, Pasta Salad, Gourmet Cookie or Brownie, and Condiments & Utensils

Minimum of (50) per Selection

Boar's Head Smoked Black Forest Ham: (CD, CG) Vermont Cheddar Cheese, Hydro Bibb Lettuce, Heirloom Tomato and Roasted Sweet Peppers
Served on a Hoagie

Boar's Head Honey Barbecue Chicken Breast: (CD, CG) Applewood Bacon, Spicy Chipotle Sauce, Hydro Bibb Lettuce, Heirloom Tomato, Vermont White Cheddar
Served on a Brioche Bun

Boar's Head London Broil Roast Beef: (CD, CG) Vermont White Cheddar, Onion Jam, Hydro Bibb Lettuce, Heirloom Tomato, Horseradish Sauce
Served on a Brioche Bun

Boar's Head Jerk Turkey: (CD, CG) Mild Swiss, Cranberry Mayonnaise, Hydro Bibb Lettuce, Heirloom Tomato
Served on a Brioche Bun

\$57 PER PERSON

SOUP & SALAD PLATED LUNCH

Grilled Chicken Caesar Salad (CD, CG)

Crisp Romaine Lettuce, Herb Tossed Croutons, Shredded Parmesan Cheese and Caesar Dressing Topped with Grilled Chicken

Chef's Soup of the Day

Chef's Choice of Dessert (CD, CG)

\$38 PER PERSON

Grilled Salmon - \$41 PER PERSON

Chef's Salad (GF, CD)

Mixed Greens Topped with julienne cut Swiss and American Cheese, Hard Boiled Eggs, Strips of Honey Baked Ham and Smoked Turkey, Tomatoes, Shredded Carrots and English Cucumbers

Choice of Buttermilk Ranch or Balsamic Dressings

Chef's Soup of the Day

Chef's Choice of Dessert (CD, CG)

\$43 PER PERSON

Chopped Vegan Salad (DF, GF, V)

Mixed Greens Topped with Kidney Beans, Diced Cucumbers, Radishes, Tomato, Broccoli Florets, Garbanzo Beans, Jicama, Beets, Carrots, and Cannoli Beans with Balsamic Dressing

Add Plant-Based Protein - **\$8 PER PERSON**

Chef's Soup of the Day (MCG)

Chef's Choice of Dessert (CD, CG)

\$44 PER PERSON

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All Lunches Include: Freshly Brewed Iced Tea and Chef's Choice Dessert

Prices are Per Person Based on One Hour of Service | Guarantees under Guest Minimum will pay the cost difference between the actual number guests and Guest Minimum

PLATED LUNCH

All Lunches Include Choice of Soup or Salad, Entrée, Chef's Choice of Vegetable & Starch, (Except Chicken Pasta and Chef's Choice Dessert)

Fresh Baked Assorted Rolls and Butter

Fresh Brewed Iced Tea

Soups: Tomato Basil (CD), Tortilla, Chicken Noodle (GF) and Minestrone (GF, DF)

Salads: House Caesar (MCG) or Garden Green (DF, GF)

Tuscany Chicken (CD)

Chicken Breast, Topped with Roma Tomato, Basil and Provolone Cheese on a Bed of Risotto with a Marsala Wine Sauce

\$46 PER PERSON

Pan Seared Chicken

Chicken Breast, Topped with Choice of Sauce: Creamy Garlic (CD), Marsala, Lemon Caper (CD) or Pomodoro (GF)

\$45 PER PERSON

Grilled Chicken Penne Pasta (CD, CG)

Penne Pasta with Grilled Chicken, Broccoli, Roasted Tomatoes, Roasted Peppers and Feta Cheese, Olive Oil and Chardonnay Wine in a Garlic Sauce

\$44 PER PERSON

Grilled Salmon (CD, GF)

Fresh Salmon with Lemon Butter Sauce

MARKET PRICE

London Broil (CG)

Flank Steak Marinated in Herbs and Spices
Grilled and Sliced with a Cabernet Demi Glaze

\$49 PER PERSON

Boar's Head Plated Lunch (CD, CG)

(Minimum of 40 Guests)

Smoked Black Forest Ham, Honey Barbecue Chicken Breast, London Broil Roast Beef, Vermont Cheddar Cheese, Mild Swiss and Provolone Cheese. Hydro Bib Lettuce, Heirloom Tomato, Red Onions and Potato Salad
Served with Assorted Sliced Breads and Rolls

\$52 PER PERSON

PLATED PLANT BASED LUNCH

Served with House Salad and Vegan Dressing

Plant Based Meatballs (CD, CG, CS)

Served with Marinara Sauce, Jasmin Rice, Chef's Choice of Vegetables
Chef's Choice of Vegan Dessert

Served with Freshly Brewed Iced Tea

\$49 PER PERSON

Plant Based Chicken (CG, CS)

Served with Rice, Chef's Choice of Vegetables

Chef's Choice of Vegan Dessert

Served with Freshly Brewed Iced Tea

\$49 PER PERSON

Fajita Plant Based Chicken (CG, CS)

Sautéed Onions, Peppers, and Mushrooms Served over Yellow Rice

Chef's Choice of Vegan Dessert

Served with Freshly Brewed Iced Tea

\$49 PER PERSON

Plant Based Meatloaf (CG, CS)

Chef's Choice of Vegetables, Baby Bakes

Chef's Choice of Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

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All Lunches Include: Freshly Brewed Iced Tea and Chef's Choice Dessert

Prices are Per Person Based on One Hour of Service | Guarantees under Guest Minimum will pay the cost difference between the actual number guests and Guest Minimum

PLATED PLANT BASED LUNCH CONTINUED

Plant Based Thai Chicken (CG, CS)

Served with Quinoa, Chef's Choice of Vegetables
Chef's Choice of Vegan Dessert
Served with Freshly Brewed Iced Tea

\$52 PER PERSON

Plant Based Tamales (CG)

Served with Salsa and Yellow Rice, Chef's Choice of Vegetables
Chef's Choice of Vegan Dessert
Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Plant Based Chicken & Bean Salad (CG, CS)

Served with Baby Greens topped with Black Beans, Plant Based Chicken,
Tomato and Roasted Brussel Sprouts, Served with Mango Pineapple Dressing
Served with Freshly Brewed Iced Tea

\$48 PER PERSON

EXPRESS BUFFET LUNCH

For Groups with 10-25 Guests

Express Lunch Buffet

Select Chef's Choice of Soup or Salad
Chef's Choice of Entrée
Chef's Choice of Starch
Chef's Choice of Pasta
Chef's Choice of Vegetable
Chef's Choice Dessert
Fresh Brewed Iced Tea

\$48 PER PERSON

LUNCH DISPLAY

Sub Lunch (CD, CG)

3ft Sub Sandwich

Select: Turkey Club (Cold) or Cuban (Warm)

House Made Potato Chips

Salad Cups: Bowtie Pasta Salad, Traditional Caesar Salad,
Burrata Salad (Beets, Pancetta, Microgreens, Heirloom Tomatoes, and
Balsamic Dressing)

Chef's Choice of Soup

Chef's Choice of Dessert

\$53 PER PERSON Minimum 20 Guest

Grilled Cheese Lunch (CD, CG)

Creamy Tomato Basil Soup

Variety of Grilled Cheese Sandwiches

Select Two: Traditional, Italian (Italian Lunch Meats), Broccoli & Aged

White Cheddar, Hawaiian (Ham, Pineapple & Cheddar) Four Cheese or

French Onion (Caramelized Onions & White Cheddar)

House Made Potato Chips

Chef's Choice of Mini Dessert

\$48 PER PERSON Maximum 50 Guest

ADDITIONAL SELECTION - \$7 PER PERSON

*Minimum 12 Persons | Guarantees under 12 Guests will pay the cost difference between
the actual number guests and 12*

BUFFET LUNCH

Southwest Lunch Buffet (CD, CG)

(Minimum of 25 Guests)

Chicken Tortilla Soup
Mexican Salad with Lime Vinaigrette
Beef and Grilled Chicken Fajitas
Salsa, Sour Cream, Shredded Lettuce, Guacamole, Shredded Cheese Blend
Mexican Style Yellow Rice, Black Beans & Corn Mix
Served with Flour Tortillas and Tri Color Nachos
\$50 PER PERSON

Southern Barbeque Lunch Buffet (CD, CG, NF)

(Minimum of 25 Guests)

Roasted Red Potato Salad and Southern Coleslaw
Barbecue Beef Brisket and Barbecue Bone-In Chicken
Baked Macaroni and Cheese
Collard Greens with Smoked Turkey
Corn Bread with Sweet Butter
\$55 PER PERSON

Italian Lunch Buffet (CD, CG, NF)

(Minimum of 25 Guests)

Caesar Salad with Shaved Parmesan, Herb Croutons & Dressing
Chicken Al Olio
Pork Scallopini with Lemon Butter Caper Sauce
Choice Pasta with a Roasted Tomato Sauce
Italian Vegetable Blend, Tri Color Potato
Italian Bread Sticks
\$52 PER PERSON

Cookout Lunch Buffet (CD, CG, NF)

(Minimum of 50 Guests)

Red Skin Potato Salad, Coleslaw
Hamburgers
All Beef Hotdogs
Fried Chicken Tenders
Homemade Macaroni and Cheese
Homemade Potato Chips
Variety of Condiments
\$52 PER PERSON

Boar's Head Lunch Buffet (CD, CG, NF)

(Minimum of 50 Guests)

Oven Roasted Turkey Breast, Smoked Black Forest Ham, Honey
Barbecue Chicken Breast, London Broil Roast Beef
Pepper Jack Cheese, Vermont Cheddar Cheese, Mild Swiss, Provolone Cheese
Hydro Bib Lettuce, Heirloom Tomato, Red Onions, Sweet
Horseradish Pickle Chips, Pepperoncini's, Sweet Peppers
Deli Mustard, Pepper House Gourmaise, Chipotle Gourmaise, Mayonnaise
Assorted Sliced Breads and Rolls
Homemade Potato Chips, Egg Salad, Diced Seasonal Melon, Four
Bean and Kale Soup
Chef's Choice of Mini Desserts
\$65 PER PERSON

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Prices are Per Person Based on Ninety Minutes of Service | Guarantees under Guest Minimum will pay the cost difference between the actual number guests and Guest Minimum

Action Stations are designed to be served in Conjunction with Hors d'oeuvres (Minimum of 3 Types) or Additional Action or Carving Stations (Minimum of 3 Total)

Attendant Fee of \$150.00 per station | One Attendant per 75 Guests.

BUFFET LUNCH CONTINUED

DoubleTree Lunch Buffet (CD, CG, NF)

(Minimum of 50 Guests)

Garden Greens Salad Bar with Chef's Choice of Two Dressings
Tomato, Cucumber, and Feta Cheese Salad
Marsala Chicken
Sliced Prime Rib of Beef
Penne Pasta Tossed in White Wine, Olive Oil with Parmesan Cheese, and
Sautéed Garlic & Vegetables
Baby Baked Potatoes
Chef's Choice of Vegetable
Fresh Baked Rolls and Butter

\$63 PER PERSON

Make Your Own Protein Plate

Plant Based Chicken, Rice, Pan Fried Halloumi Cheese

\$46 PER PERSON

ADD SALMON - **\$14 PER PERSON**

ADD GRILLED CHICKEN BREAST - **\$9 PER PERSON**

ADD SHRIMP - **\$11 PER PERSON**

ACTION STATIONS

*Attendant Required

Macaroni & Cheese Station (CD, CG)

(Minimum of 50 Guests)

Macaroni Pasta
Grilled Chicken
Bleu Cheese, Curry, and Traditional Cheese Sauce
Assorted Vegetables

\$29 PER PERSON

ADD LOBSTER RAVIOLI - **\$14 PER PERSON**

ADD SHRIMP - **\$11 PER PERSON**

Taste of Italy (CD, CG)

(Minimum of 50 Guests)

Cavatappi Pasta and Cheese Tortellini
Choice of Red Onions, Roasted Tomato, Julienne Red Bell Peppers, Julienne
Fresh Basil, Fancy Mushrooms, Chardonnay Wine and Roasted Garlic
Tomato Basil & Creamy Pesto Sauces with Shaved Romano Cheese

\$26 PER PERSON

ADD CHICKEN or ITALIAN SAUSAGE - **\$6 PER PERSON**

ADD SHRIMP - **\$11 PER PERSON**

Stir Fry Station (CD, GF, DF)

(Minimum of 25 Guests)

Grilled Chicken, Broccoli, Bok Choy, Snow Peas, Purple & Napa
Cabbage, Carrots and Sweet Bell Peppers, Onions, Cashew Tossed
in a Light Soy, Garlic and Ginger Sauce with Steamed White Rice

\$28 PER PERSON

Mashed Potato Station (CD, GF)

(Minimum of 25 Guests)

Mashed Potatoes in a Rocks Glass
Bacon, Broccoli, Sour Cream, Ranch Dressing, Chives, & Cheddar Cheese

\$22 PER PERSON

CHEF'S RECEPTION STATIONS

* No Attendant Required

Caesar Salad Station (CD, CG)

(Minimum of 25 Guests)

Tender Hearts of Romaine, Croutons, Shaved Parmigiano-Reggiano,
and Traditional Caesar Dressing

\$14 PER PERSON

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Prices are Per Person Based on Ninety Minutes of Service | Guarantees under Guest Minimum will pay the cost difference between the actual number guests and Guest Minimum

Action Stations are designed to be served in Conjunction with Hors d'oeuvres (Minimum of 3 Types) or Additional Action or Carving Stations (Minimum of 3 Total)

Attendant Fee of \$150.00 per station | One Attendant per 75 Guests.

CHEF'S RECEPTION STATIONS

CONTINUED

* No Attendant Required

Market Salad Station (CD, GF) (Minimum of 25 Guests)

Garden Green Blend, Cucumbers, Tomatoes, Red Onion, Black Olives, Carrots, Broccoli, Mushrooms, Craisins, Shredded Carrots, Shredded Cheese, and Bleu Cheese
\$16 PER PERSON

Artisan Flatbreads Station (CD, CG)

BLT: Bacon, Cherry Tomato, Shredded Romaine, Aioli & Burrata Cheese
Margherita: Heirloom Tomato, Basil, Balsamic Drizzle & Mozzarella Cheese
BBQ Chicken: Grilled Chicken, Red Onions, BBQ Sauce Drizzle and Cheddar Cheese Blend
Mushroom: Caramelized Onions, Spinach, Variety of Fresh Mushrooms, Pesto Drizzle and Mozzarella Cheese
Pepperoni: Pepperoni and Mozzarella Cheese
\$29 EACH

CHEF'S RECEPTION STATIONS

CONTINUED

Paella Station (GF, DF, SF) (Minimum of 75 Guests)

Saffron Rice with Garden Green Sweet Peas and Pimento Peppers
Spicy Chorizo Sausage and Chicken
\$33 PER PERSON
ADD LOBSTER - \$14 PER PERSON
ADD SHRIMP, CLAMS or MUSSELS - \$10 PER PERSON

Whole Slow Roasted Suckling Pig (CG, DF)

Served with Rolls and Appropriate Sauce
Latin, Caribbean, or Hawaiian

40 - 50 LB. - **\$550**
50 - 60 LB. - **\$650**
60 - 70 LB. - **\$750**

ADD YUCA FRIES - \$6 PER PERSON
ADD BOILED YUCA - \$6 PER PERSON
ADD TOSTONES - \$5 PER PERSON

*Prices are Per Person Based on Ninety Minutes of Service |
Guarantees under Guest Minimum will pay the cost difference
between the actual number guests and Guest Minimum
Action Stations are designed to be served in Conjunction with
Hors d'oeuvres (Minimum of 3 Types) or Additional Action or
Carving Stations (Minimum of 3 Total)
Attendant Fee of \$150.00 per station | One Attendant per 75*

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RECEPTION DISPLAYS

Domestic and International Cheese (CD, GF, SF)

Domestic and International Cheeses with Seasonal Berry Garnish
Served with Assorted Crackers and French Bread

\$25 PER PERSON

Charcuterie (CD, CG, SF)

Domestic and International Cheeses with Cured Meats, Marinated Artichokes, Olive Tapenade, Nuts
Served with Assorted Crackers and French Bread

\$34 PER PERSON

Farmer's Market (CD, GF, SF)

Seasonal Sliced and Whole Vegetables
Accented with an Herb Cheese Dip

\$19 PER PERSON

Latin Flair (DF, GF, SF)

Tortilla, Potato Chips & Plantain Chips
Served with Traditional and Pineapple Mango Salsa

\$17 PER PERSON

ADD GAUCAMOLE - \$5 PER PERSON

Mediterranean (CG, DF, SF)

Pita Chips
Served with Assorted Flavored Hummus with Olive Garnish

\$17 PER PERSON

Minimum 12 Persons | Guarantees under 12 Guests will pay the cost difference between the actual number guests and 12

CARVING STATIONS

Oven Roasted Turkey Station (CG, DF, SF)

(Serves up to 40-50 Guests)

Oven Roasted, Bone-In Turkey served with Cranberry Sauce, Mayonnaise, Mustard and Assorted Rolls

\$500 PER ORDER

Honey Glazed Pit Ham Station (CG, DF)

(Serves up to 30-40 Guests)

Honey Glazed Ham served with Mayonnaise, Dijon Mustard, Pineapple and Raisin Relish and Assorted Rolls

\$450 PER ORDER

Roasted Pork Loin Station (CG, DF)

(Serves up to 45-50 Guests)

Marinated Slow Roasted Pork with Cilantro Lime Aioli and Assorted Rolls

\$450 PER ORDER

Roasted Tenderloin of Beef Station (CD, CG, SF)

(Serves up to 15-20 Guests)

Marinated Slow Roasted Choice Tenderloin of Beef served with Creamy Horseradish, Mayonnaise, Merlot Wine Mustard and Assorted Rolls

\$575 PER ORDER

Prime Rib Station (CD, CG, SF)

(Serves up to 35-40 Guests)

Sea Salt and Mustard Crusted Prime Rib served with Horseradish, Au Jus and Assorted Rolls

\$625 PER ORDER

Prices are Per Person Based on Ninety Minutes of Service | Attendant Fee of \$150.00 per station | One Attendant per 75 Guests.

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HORS D'OEUVRES

CLASSIC HORS D'OEUVRES

(Minimum of 50 Pieces)

Assorted Finger Sandwiches (CD, CG)
Cucumber Cups Filled with Dill Cream Cheese (CD, GF)
Caprese Skewers (CD, GF)
Deviled Eggs with Caviar (DF, GF)
Roma Tomato Bruschetta (V)
Swedish, BBQ or Sweet & Sour Meatballs (CD, CG, SF)
Chicken Tenders with Honey Mustard (CG, DF, SF)
Mini Assorted Quiches
Mini Reuben Spring Rolls (CD, CG)
Mini Buffalo Chicken Spring Rolls (CD, CG)
Phyllo Triangles Filled with Spinach and Feta Cheese (CD, CG)
Fried Cheese Ravioli with Pomodoro Sauce (CD, CG)
Vegetable Spring Rolls with Sweet Chili Sauce (CG, DF)
Steam Pork Pot Stickers with Hoisin Sauce (CG, DF)
Mini Cuban Spring Rolls (CD, CG)
Vegetable Skewers served with a Ginger Soy Sauce (V)
Mini Vegetable Empanada (CG, DF, Veg)

\$9 PER PIECE

HORS D'OEUVRES CONTINUED

SELECT HORS D'OEUVRES

(Minimum of 50 Pieces)

Florida Sushi accompanied by Wasabi and Soy Sauce (CD, GF, CS)
Coconut Shrimp with Marmalade Horseradish Sauce (CG, DF, SF)
Mini Beef Wellingtons served with Béarnaise Sauce (CG, DF, SF)
Crab Rangoon with Sweet and Sour Sauce (CD, CG)
Jumbo Buffalo Wings served with Celery Sticks and Bleu Cheese Dressing (CD, GF)
Hawaiian Chicken Skewers (DF, GF)
Beef Skewers served with Pineapple Teriyaki Sauce (DF, GF)
Crab and Feta Stuffed Mushrooms (CD, CG)
Mini Chicken Empanadas (CG, DF)
Mini Beef Empanadas (CG, DF)
Vegetable Stuffed Mushrooms (CG, DF, Veg)

\$11 PER PIECE

PREMIUM HORS D'OEUVRES

(Minimum of 50 Pieces)

Mini Scallop and Shrimp Kabobs (DF, GF)
Iced Chilled Jumbo Shrimp with Cocktail Sauce (DF, GF)
Seared Beef Tenderloin Crostini (CD, CG)
Lobster Fritters (CG, DF, SF)
Grilled Lamb Chops served with a Savory Sweet Mint Sauce (DF, GF)
Plant Based Beef Quesadilla w/Plant Based Cheese (CG, DF)
Plant Based Chicken Quesadilla w/Plant Based Cheese (CG, DF)
Fancy Mushrooms Filled w/Spinach, Craisins, Walnuts, Onions, Garlic and Bread Crumbs (CG, DF)

\$12.50 PER PIECE

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Hors D'oeuvres are Displayed | Tray Passed will incur a Fee of \$100.00 per Server | One Attendant per 75 Guests.

DESSERT DISPLAYS

Latin Dessert Shooters (CD, CG)

Dulce de Leche, Vanilla Flan, Tres Leche

\$11 PER PIECE (50 Minimum)

Island Mini Cheesecakes (CD, CG)

Piña Colada, Guava and Mango, Rum Raisin

\$10 PER PIECE (50 Minimum)

Mini Gourmet Dessert Cups (CD)

\$10 PER PIECE (50 Minimum)

Mini Assorted Cheesecakes (CD, CG)

\$9 PER PIECE (50 Minimum)

Mini Assorted Petit Fours (CD, CG)

\$9 PER PIECE (50 Minimum)

Mini Éclairs (CD, CG)

\$9 PER PIECE (50 Minimum)

Mini Carrot Cake

\$8.50 PER PIECE (50 Minimum)

Chocolate Covered Strawberries

\$8 PER PIECE

Assorted French Macaroons (DF, GF, Veg)

(3 Dozen Minimum)

\$75 PER DOZEN

Assorted Cake Pops (CD, CG)

(3 Dozen Minimum)

\$74 PER DOZEN

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Dessert is the ONLY outside food permitted | Approval from Hotel must be obtained

Cakes incur a service fee of \$3.00 per person in the party and other dessert items incur a flat fee of \$40.00

Desserts are Displayed | Tray Passed will incur a Fee of \$100.00 per Server | One Attendant per 75 Guests.

All Prices Subject to 24% Service Charge and 6.5% Sales Tax | Credit Card Payments Only

As of 09/22/2026

PLATED DINNER

All Dinners Include Choice of Soup or Salad, Entrée, Chef's Choice of Vegetable & Starch, and Chef's Choice Dessert

Fresh Baked Assorted Rolls and Butter

Fresh Brewed Iced Tea and Coffee

Soups: Tomato Basil, Tortilla, Chicken Noodle and Minestrone

Salads: House Caesar or Garden Green

Pan Seared Chicken (MCD, MCG)

Chicken Breast, Topped with Choice of Sauce: Creamy Garlic, Marsala, Lemon Caper or Pomodoro

\$48 PER PERSON

California Chicken (CD, GF, CS)

Chicken Breast, Topped with Creamy Avocado Garlic Sauce

Topped with Lump Crab

\$52 PER PERSON

Chicken Fontina (CD)

Chicken Breast with Wilted Spinach, Fontina Cheese and Red Wine Reduction

\$49 PER PERSON

Herb Crusted Roast Sirloin of Beef (DF, GF)

Roast Sirloin of Beef Crusted with Italian Herbs, Dijon Mustard and Sea Salt

Served with a Brandy Peppercorn Demi Glaze

MARKET PRICE PER PERSON

Panko Crusted Halibut (CG, DF)

Topped with a Blood Orange Beurre Blanc Sauce

MARKET PRICE PER PERSON

Grilled Salmon (MCD)

Topped with Lemon and Dill Sauce

MARKET PRICE PER PERSON

Braised Beef Short Rib (MCG, DF)

Fork Tender Beef Short Rib, Braised in Red Wine Demi Glaze

MARKET PRICE PER PERSON

PLATED VEGAN DINNER

Served with House Salad and Vegan Dressing

Plant Based Meatballs (DF, GF, V)

Served with Marinara Sauce, Jasmin Rice, Chef's Choice of Vegetables
Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Plant Based Chicken (DF, GF, V)

Served with Rice, Chef's Choice of Vegetables, Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Fajita Plant Based Chicken (DF, GF, V)

Served over Rice, Chef's Choice of Vegetables

Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Plant Based Meatloaf (DF, GF, V)

Chef's Choice of Vegetables, Baby Bakes

Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Plant Based Thai Chicken (DF, GF, V)

Served with Quinoa, Chef's Choice of Vegetables, Baby Bakes

Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

Plant Based Tamales (DF, GF, V)

Served with Salsa and Mexican Rice, Chef's Choice of Vegetables

Vegan Dessert

Served with Freshly Brewed Iced Tea

\$50 PER PERSON

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PLATED VEGAN DINNER CONTINUED

Plant Based Chicken & Bean Salad (DF, GF, V)

Served with Baby Greens topped with Black Beans, Plant Based Chicken, Tomato and Roasted Brussel Sprouts, Served with Mango Pineapple Dressing
Served with Freshly Brewed Iced Tea

\$48 PER PERSON

DUO PLATED DINNER

All Dinners Include Choice of Soup or Salad, Entrée, Chef's Choice of Vegetable & Starch, and Chef's Choice Dessert
Fresh Baked Assorted Rolls and Butter
Fresh Brewed Iced Tea and Coffee

Soups: Tomato Basil, Tortilla, Chicken Noodle and Minestrone

Salads: House Caesar or Garden Green

Filet Mignon and Char-Grilled Chicken (DF, GF)

Grilled Petite Filet of Beef and Grilled Breast of Chicken Lemon with a Red Wine Roasted Garlic Sauce

MARKET PRICE PER PERSON

Filet Mignon with Jumbo Shrimp (CS, DF, GF)

Grilled Petite Filet of Beef with a Wild Mushroom Demi Glaze and Three Jumbo Shrimp on a Bed of Spiced Rum Pineapple Salsa

MARKET PRICE PER PERSON

Roast Chicken and Jumbo Shrimp (CS, DF, GF)

Herb Roasted Chicken Breast and Three Jumbo Shrimp with Garlic Herb Sauce

MARKET PRICE PER PERSON

Short Rib and Char-Grilled Chicken (MCG, DF)

Cabernet Braised Short Rib and Grilled Breast of Chicken Lemon with a Red Wine Roasted Garlic Sauce

***Pan Roasted Salmon may be substituted for Chicken at Market Price**

MARKET PRICE PER PERSON

Marinated Chicken and Grilled Salmon (GF, DF)

Ginger Sesame Seed Sauce

MARKET PRICE PER PERSON

Minimum 12 Persons | Guarantees under 12 Guests will pay the cost difference between the actual number guests and 12

BUFFET DINNER

Universal Dinner Buffet (CD, GF)

Baby Greens Salad Bar with Ranch and Gorgonzola and Pear Dressing
Creamy Tomato Bisque

London Broil served with Au Jus and Whipped Horseradish Sauce

Seared Breast of Chicken with Herb Butter Sauce

Baby Bakes & Fresh Seasonal Vegetable Blend

\$64 PER PERSON

Floribbean Dinner Buffet (CD, GF)

Gourmet Greens Salad Bar to include: Roasted Peppers, Tomatoes,

Chopped Eggs, Bacon, Scallions, Cheddar Cheese and Red Onions

Mango Pineapple Vinaigrette and Key Lime Ranch

Grilled Jerk Chicken Breast Garnished with Fried Leeks

Sautéed Grouper served with Fruit Salsa

Roasted Pork Loin with Tropical Fruit Relish

Baby Roasted Potatoes & Island Rice and Peas

Fried Sweet Plantains & Normandy Blend Vegetables

\$66 PER PERSON

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All Dinner Buffets Include: Freshly Brewed Iced Tea & Coffee, Assorted Rolls & Butter, and Chef's Choice Dessert

Prices are Per Person Based on One Hour of Service | Guarantees under 25 Guest Minimum will pay the cost difference between the actual number guests and 25

BUFFET DINNER CONTINUED

Italian Dinner Buffet (CD, CG)

Traditional Caesar Salad with Shaved Parmesan Cheese, and Caesar Dressing
Ground Sirloin Lasagna
Chicken topped with Fresh Mozzarella, Basil and Tomato with
Lemon Wine Sauce
Shrimp over Linguini with Garlic Butter Wine Sauce
Three Cheese Risotto & Italian Blend of Fresh Vegetables
Fresh Garlic Bread

\$65 PER PERSON

Latin Dinner Buffet (CD, GF)

Jicama and Feta Cheese Salad and Black Bean, Corn, and Mango Salad
Pernil (Roast Pork)
Grilled Chicken with Citrus Cilantro Sauce
Grilled Churrasco Steak with Margarita Chimichurri Sauce
Yellow Rice & Homemade Red Beans
Yucca Con Mojo & Sweet Plantains
Fresh Baked Rolls and Butter

\$64 PER PERSON

Pacific Rim Dinner Buffet (CG, CS, DF)

Egg Drop Soup
Asian Noodle Salad with Teriyaki Glaze
Sweet & Sour Chicken and Beef Pepper Steak
Vegetable Lo Mein & Steamed Jasmine Rice

\$60 PER PERSON

Build Your Own Dinner Buffet (CD, CG, MCN)

Mixed Greens, Cucumber, Carrot, Red Onion, Grape Tomatoes, House
Croutons with Assorted Dressings

Choose One: Tomato Basil, Tortilla, Chicken *Noodle* **OR** Minestrone Soup

Choose Three: Classic Buttermilk **OR** Garlic Mashed Potatoes; Baby Red Roasted
Potatoes; Seasoned Fingerling Potatoes; Classic Mac & Cheese; Creamy Parmesan
Polenta; Steamed Jasmine Rice; Sautéed Seasonal Zucchini; Seasonal Vegetable
Blend; Green Asparagus; Baked Brussel Sprouts; Steamed Broccoli; Green Bean
Almondine

Choose Two:

Slow Roasted Turkey Breast; London Broil; Italian Sausage; BBQ Pulled Pork; Pan
Seared Chicken Breast in Choice of Sauce; Roasted Maple Brined Pork Loin; Sliced
Roast Beef; BBQ St. Louis Spare Ribs; Portabella Chicken; Grilled Churrasco Steak

\$66 PER PERSON

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All Dinner Buffets Include: Freshly Brewed Iced Tea & Coffee, Assorted Rolls & Butter, and Chef's Choice Dessert

Prices are Per Person Based on One Hour of Service | Guarantees under 25 Guest Minimum will pay the cost difference between the actual number guests and 25

KOSHER MEALS

All Meals are three courses.

Kosher Chicken Lunch

\$55 PER PERSON

Kosher Chicken Dinner

\$62 PER PERSON

Kosher Beef Lunch

\$65 PER PERSON

Kosher Beef Dinner

\$75 PER PERSON

HALAL MEALS

All Meals are three courses.

Halal Chicken

\$49 PER PERSON

Halal Beef Short Ribs

\$79 PER PERSON

Halal Braised Oxtail

\$81 PER PERSON

Halal New York Strip Steak

\$84 PER PERSON

Halal Tri Tip Steak

\$77 PER PERSON

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OPEN FULL BAR (Per Person)

Includes all Mixers, Imported and Domestic Beers, Wine, Soft Drinks and Bottled Waters

House Liquor

Bourbon: Jim Bean White Label; Brandy: E&J; Gin: Beefeater London Dry; Rum: Cruzan Aged Light; Scotch: Grant's Blended; Tequila: Alto's Plated; Vodka: New Amsterdam

\$25 One Hour | \$35 Two Hours | \$42 Three Hours | \$50 Four Hours

Call Liquor

American Whiskey: Jack Daniels Black Bulleit; Whiskey Straight Rye; Cognac: Hennessy VS; Gin: Tangueray; Rum: Bacardi Superior; Scotch: Dewar's White Label; Tequila: Sauza Hornitos Reposado; Vodka: Absolut

\$30 One Hour | \$42 Two Hours | \$48 Three Hours | \$56 Four Hours

Premium Liquor

American Whiskey: Bulliet Whiskey Straight Rye; Bourbon: Maker's Mark; Gin: Bombay Sapphire; Scotch: Johnnie Walker Black; Tequila: Patron Silver; Vodka: Ketel One; Rum: Appleton 8

\$36 One Hour | \$46 Two Hours | \$54 Three Hours | \$66 Four Hours

HOSTED SOFT BAR (Per Person)

Selection of Red, White and Blush Wines; Imported and Domestic Beer, Soft Drinks and Bottled Water

House Wine

\$20 One Hour | \$28 Two Hours | \$34 Three Hours | \$40 Four Hours

Call Wine

\$24 One Hour | \$34 Two Hours | \$42 Three Hours | \$48 Four Hours

Premium Wine

\$28 One Hour | \$40 Two Hours | \$48 Three Hours | \$56 Four Hours

HOSTED ON CONSUMPTION (Per Drink)

Alcohol Drink, Selection of Red, White and Blush Wines; Imported and Domestic Beer, Soft Drinks and Bottled Water

House

\$14.00 Alcohol Drink | \$12.00 Wine Glass | \$11.00 Import Beer

\$9.00 Domestic Beer | \$6.00 Soft Drink or Bottled Water

Call

\$16.00 Alcohol Drink | \$14.00 Wine Glass | \$11.00 Import Beer

\$9.00 Domestic Beer | \$6.00 Soft Drink or Bottled Water

Premium

\$18.00 Alcohol Drink | \$15.00 Wine Glass | \$11.00 Import Beer

\$9.00 Domestic Beer | \$6.00 Soft Drink or Bottled Water

NON-HOSTED BAR

- Prices are Inclusive of Service Charge & Tax for NON-HOSTED BAR ONLY
- Non-Hosted Bars are charged to the individual attendee on a per drink basis and are inclusive of tax and service charge.
- Non-Hosted Bars have a \$500.00 Minimum and are subject to an \$85.00 Cashier Fee, one (1) Bartender required for every 100 attendees.

\$24 Premium Drink Brand | \$21 Call Drink Brand | \$18 House Brand Drink

\$20 Premium Wine Brand | \$17 Call Wine Brand | \$16 House Wine Brand

\$14 Import Beer | \$12 Domestic Beer | \$8 Soft Drink or Bottled Water

All Bars are subject to a \$175.00 Bartender Fee, one (1) Bartender required for every 100 attendees.

Hosted Bars over three (3) Hours require approval and will be at \$75 per extra hour

All Bars are subject to a \$175.00 Bartender Fee, one (1) Bartender required for every 100 attendees.

Hosted Bars over three (3) Hours require approval and will be at \$75 per hour over three (3) hours

ADDITIONAL INFORMATION

SHIPPING AND RECEIVING:

The DoubleTree by Hilton at the Entrance to Universal Orlando current Inbound and Outbound fees apply. Your Convention Service Manager/Catering Manager can provide current fee schedule. Client is responsible for scheduling pick up of all boxes.

SHIPPING TO THE HOTEL:

When shipping packages to the hotel please use the following format and/address:

The DoubleTree by Hilton at the Entrance to Universal Orlando

NAME OF PERSON TO RECEIVE PACKAGE

NAME OF EVENT

CONVENTION SERVICES MANAGER NAME

5780 Major Boulevard

Orlando, Florida 32819

407-351-1000

CRATES/PALLETS:

Crates and Pallets must be pre-arranged for delivery through our Convention Services/Catering team. With advance arrangements the hotel can receive pallets up to three days prior to the scheduled event date. Please note that the hotel does have a limited storage space. Crates/pallets will be assessed based on the Hotels availability. Client is responsible for scheduling pick up of crates/pallets. Please contact your Convention Services/Catering Manager for further assistance.

ENCORE

The hotel recommends Encore, our in-house audio visual company. Please contact Julius Santiago for any audio visual needs at julius.santiago@encoreglobal.com or call 407-398-3806. Please copy me on all your communications. Encore will also assist with any power/electrical needs.

TRADESHOW/EXHIBIT HALL/DRAYAGE

For all exhibit set-up/teardown, drayage needs please contact Frank Minish at 407-492-5106 or fminish7@gmail.com with Goblen Convention Services.

CATERING & CONVENTION TEAM

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