Catering Menus

WYNDHAM® Lake Buena Vista
Disney Springs® Resort Area

WYNDHAM GARDEN® Lake Buena Vista
Disney Springs® Resort Area

1850 Hotel Plaza Blvd.
PO Box 22202
Lake Buena Vista, Florida 32830-2202 Resort
Operator: 407-828-4444

2026 Wyndham Lake Buena Vista Resort Catering Menus
Price Subject to 24% Service Charge and Applicable Sales Tax
Prices Subject to Change

GENERAL INFORMATION

Welcome to the Wyndham and Wyndham Garden Lake Buena Vista Disney Springs™ Resort Area. The following information is designed to help you plan a successful event. The Resort is an Official Hotel of Walt Disney World and can provide exclusive services to our guests. Walt Disney World Entertainment, Seminars, and Characters may be available to enhance your function. Your Menu Selections should be submitted to the Catering Office at least three (3) weeks in advance. Please bear in mind these menus are only suggestions and are by no means limiting. Culinary creativity is our profession, and we will be pleased to custom-design menus to best suit your needs. For the absolute success of your gathering, The Resort has a full range of theme parties available. Host a Lakeside Clambake or win a million at a Casino Party. Wyndham and Wyndham Garden have all the necessary resources to create a memorable occasion. When arranging for meal functions, attendance must be specified three (3) working days in advance. This number is a guarantee and not subject to reduction. We will set up and prepare for 3% over your guarantee. Our Catering Department will be happy to coordinate professional support services including Florists, Photographers, Decorations, and Clerical. Let us help you plan your most successful function ever. Encore is our in-house event technology provider. All their state-of-the-art equipment is maintained and operated on-site by full-time dedicated professionals. Allow us to provide a seamless event experience.

POLICIES

The following are Resort Policies regarding on-site functions:

- All banquet food and beverage functions and meeting room rental charges are subject to a 24% service charge.
- All banquet food and beverage functions are subject to Florida state sales tax.
- If your group is tax-exempt, we will require a copy of your State of Florida Tax Exempt Certificate.
- All food and beverage items must be purchased from and consumed on the premises.
- Banquet and meeting facilities will be assigned by the catering department to accommodate your schedule of events. If attendance or requirements vary, we may reassign space accordingly.
- All displays and exhibits must conform to the city code, fire regulations, and resort policy. Articles cannot be tacked, taped, or fastened to walls, ceilings, or fixtures. Placement of signage & banners must be under the supervision of the resort management. Labor fees may apply.
- Delivering and storage of materials and equipment must be cleared through the catering department. Labor and storage charges will apply. Please see additional information for shipping instructions and applicable charges.
- Security may be required for groups whose size, program, or nature indicates such a need. The acquisition of security is at the discretion of the Resort.
- The Resort shall not assume responsibility for damage or loss to items left in the resort or set up prior to functions.
- Any significant changes to the public space room set up within 72 hours of the event will result in additional labor fees starting @ $50 per man-hour.
- The Resort's house sound system shall be accessed, operated, and maintained exclusively by the resort. Any sound equipment supplied by the guest, or an outside provider is subject to the supervision of resort staff and will be subject to labor and support fees. The resort reserves the right to limit sound levels to provide a safe and favorable environment for all.
- The use of confetti, floral, or other supplied décor and enhancements must be approved in advance. Cleanup charges may apply starting @ $50 per man-hour.
- For all outdoor events the resort protects an indoor space and reserves the final determination concerning the location of the event. Outdoor events must conclude by 10:00 p.m. Set-up fees apply starting @ $500.
- An additional service fee will be applied for all meals of 25 people or less.
- All payment is due 14 days prior to the event unless a master account is established.
- Prices are guaranteed at confirmation of menu items, all items are subject to change based on availability

CONTINENTAL BREAKFAST

Minimum of 25 guest based on 60 Minutes of Service

CLASSIC CONTINENTAL $34

Fresh Florida Orange Juice
Selection of Sliced Seasonal Fresh Fruits and Berries
Freshly Baked Muffins, Fruit, and Cheese Danishes
Freshly Baked Croissants
Sweet Butter, Jams, and Jellies
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee
Herbal Tea Selection

CONTINENTAL PLUS $39

Fresh Florida Orange and Grapefruit Juice
Selection of Sliced Seasonal Fresh Fruits and Berries
Sliced Breakfast Bread, Freshly Baked Croissants
From the Griddle:
Cage Free Scrambled Eggs, Bacon, and Cheese Burrito **OR**
Cage Free Scrambled Eggs, Chorizo Sausage and Cheese Burrito
Cage Free Scrambled Eggs, Bell Peppers, Onion, and Cheese Burrito
Hash Brown Patties
Sweet Butter, Jams, and Jellies
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee
and Herbal Tea Selection

CONTINENTAL BREAKFAST

Minimum of 25 guest based on 60 Minutes of Service

EUROPEAN CONTINENTAL BREAKFAST $40

Fresh Florida Orange, Cranberry, and Grapefruit Juice
Sliced Seasonal Fresh Fruit and Berries
Greek Fruit Yogurt
Warm French Bread and Butter Croissants
Served with a Selection of Preserves and Sweet Butter
Selection of Sliced Meats to Include:
Capicola, Salami, Honey Baked Ham
Sliced Heirloom Tomato
Sliced Swiss and Provolone Cheese
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee
Herbal Tea Selection

BUENA VISTA $48

Fresh Florida Orange, Cranberry, and Grapefruit Juice
MAKE YOUR OWN BREAKFAST BAGEL
Whole Wheat, Everything, Plain Bagels, Gluten Free Bagels
Cream Cheese Smoked Salmon, Smoked Turkey, Sliced Ham
Cucumber, Onions, Capers, Sliced Tomatoes
Citrus Yogurt Parfait, Chia Seed, Granola
Sliced Market Fruits
Sharp Cheddar Southern Grits,
Applewood Smoked Bacon
Chicken Sausage
Cage Free Scrambled Eggs,
Pico de Gallo
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee
Herbal Tea Selection

BREAKFAST BUFFET

Minimum of 50 guest based on 60 Minutes of Service
Includes Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea Selection

FLORIDIAN BREAKFAST BUFFET $47

Selection Fresh Florida Orange, Cranberry, and Grapefruit Juice
Fresh Fruit Salad

Choose one from each of the following selections:

Selection 1

- Cage-Free Freshly Scrambled Eggs, Egg Whites, or Eggbeaters
- Fluffy Pancakes with Maple Syrup and Whipped Cream
- French Toast with Fresh Fruit Compote and Maple Syrup
- Seasonal Vegetable Quiche
- Cage Free Hard-Boiled Eggs

Selection 2

- Applewood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage, Turkey Sausage
  Turkey Bacon
- Smoked Sausage
- Grilled Honey Ham

Selection 3

- Oatmeal with Brown Sugar, Dried Cranberries and Raisins
- Country Style Grits and Monterrey Jack and Cheddar Cheese
- Hash Brown Breakfast Potatoes
- Sausage Gravy & Biscuits
- Home Fries with Paprika, Onions, and Sweet Peppers

Selection 4

- Assorted Sliced Breads and Bagels with Sweet Butter and Jelly
- Assorted Breakfast Pastries
- Assorted Fruit Yogurt

BREAKFAST BUFFET

Minimum of 50 guest based on 60 Minutes of Service
Includes Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea Selection

AMERICAN BREAKFAST BUFFET $49

Attendant Required; $150 fee
Selection of Sliced Seasonal Fresh Fruits and Berries
Cage-Free Scrambled Eggs
Turkey Sausage Links and Applewood Smoked Bacon
Hominy Grits with Shredded Cheddar Cheese
Chef Attended Omelet Station Featuring:
Honey Baked Ham, Onions, Peppers, Salsa,
Shredded Cheddar and Monterrey Jack Cheese, Sliced Mushrooms
Cage-Free Whole Eggs, Eggbeaters, and Egg Whites
French Toast or Pancakes with Maple Syrup
Breakfast Potatoes Selection of Breakfast Pastries
Sweet Butter, Jams, and Jelly
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, Herbal Tea Selection
Fresh Florida Orange, Cranberry and Grapefruit Juice

OMELET STATION $25

Attendant Required; $150 fee
Minimum of 50 people based on 60 minutes of service.
Eggs: Cage Free Eggs (Cooked to Order), Eggbeaters, Egg Whites
Meats: Honey Baked Ham, Smoked Bacon, Sausage
Vegetables: Sweet Peppers, Onions, Roma Tomatoes
Baby Spinach, Black Olives, Jalapeño Peppers
Cheese: Monterey Jack, Cheddar, Feta

PLATED BREAKFAST

Includes:
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea Selection
Fresh Florida Orange Juice

TRADITIONAL AMERICAN BREAKFAST $36

Sliced Fruit and Berries
Cage-Free Scrambled Eggs
Smoked Bacon, Sausage Links, or Turkey Sausage
Tri-Color Breakfast Potatoes
Assorted Breakfast Pastries served with
Sweet Butter, Honey, Jams, and Jelly

EGGS BENEDICT $42

Sliced Fruit and Berries
English Muffin, Canadian Bacon
Poached Cage Free Eggs and Béarnaise Sauce
Tri-Color Breakfast Potatoes
Seasonal Fresh Fruit and Berries Cocktail
Assorted Breakfast Pastries
Served with Sweet Butter, Honey, Jams, and Jelly

HEALTHY BREAKFAST BURRITO $42

Large Breakfast Burrito
Egg Whites, Cheddar Cheese, Onions, Sweet Peppers
and Mushrooms with Homemade Salsa
Seasonal Fresh Fruit and Berry Cup
Basket of Blueberry and Bran Muffins

BREAKFAST ON THE GO

Minimum of 25 People

BOXED BREAKFAST $28

Whole Fruit, Individual Fruit Yogurt
Granola Bar, Blueberry Muffin
Individual Orange Juice & Joffrey's Coffee

DELUXE BOXED BREAKFAST $37

Diced Seasonal Fruit, Fruit Yogurt, Granola Bar Individual Orange Juice

Choice of one of the following warm sandwiches:

- Ham and American Cheese Croissant
- Ham, Egg, and Swiss Cheese Croissant
- Sausage and Eggs Biscuit
- Egg, Cheese, and Sausage Bagel
- Egg, Ham, and Cheese on an English Muffin

Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee Herbal Tea

PASTRIES AND BREAKFAST SANDWICHES

PASTRIES BY THE DOZEN $78

• Assorted Danish Pastries or Flavored Muffins
• Gluten-Free Muffins
• Assorted Bagels with Cream Cheese
• Gluten-free bagels with Cream Cheese
• Butter Croissants
• Glazed Donuts
• Assorted Donuts
• Assorted Flavored Scones

BREAKFAST SANDWICHES
by the Dozen $90

• Egg, Cheese, and Sausage Bagel
• Egg, Ham, and Cheese on an English Muffin
• Scrambled Eggs, Applewood Bacon, and Cheddar Cheese on a Croissant
• English Muffin, Scrambled Egg Whites Vine-Ripe Tomatoes
Fresh Basil, and Provolone Cheese
• Buttermilk Biscuit, Grilled Ham, Egg, and Swiss Cheese
• Vegan Croissant, Avocado, Grilled Tofu, and Tomato

INDIVIDUAL ITEMS

• Joffrey's Coffee	$110 per Gallon
• Herbal Tea Selection	$95 per Gallon
• Iced Tea	$85 per Gallon
• Fresh Lemonade	$85 per Gallon
• Tropical Fruit Punch	$80 per Gallon
• Milk, Skim, Whole & Chocolate	$6 Each
• Soft Drinks	$6.50 Each
• Bottled Water	$5 Each
• Monster Energy Drink	$10 Each
• Iced Tea	$7 Each
• Florida Orange or Grapefruit Juice	$105 per Gallon
• Apple, Cranberry, or Tomato Juice	$95 per Gallon
• Assorted Individual Cereals	$57 per Dozen
• Assorted Flavored Yogurts	$57 per Dozen
• Sliced Seasonal Fruit and Berries	$19 per Person
• Whole Fruit	$48 per Dozen
• Nutri-Grain Bars or Granola Bars	$50 per Dozen
• Individual Chips or Pretzel	$50 per Dozen
• Large Soft Pretzels	$54 per Dozen
• Rice Krispy Treats	$60 per Dozen
• Home Style Jumbo Cookies	$60 per Dozen
• Assorted Candy Bars	$60 per Dozen
• Assorted Ice-Cream Novelties	$72 per Dozen
• Hard Boiled Eggs	$48 per Dozen

Soy & Almond Milk $2 Per Person Surcharge

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THEMED BREAKS

Minimum of 25 People Based on 30 Minutes of Service

Good and Fruity

Whole Fresh Fruit Basket, Granola Bars
Nutri-Grain Bars, Tropical Fruit Salad with Shaved Coconut
Individual Fruit Yogurts,
Joffrey's Coffee & Tea Service

$23 per person

Stadium Break

Pigs in a Blanket with Deli Mustard,
Tortilla Chips, Nacho Cheese and Fresh Tomato Salsa
Jumbo Hot Pretzels with Dijon Mustard
Joffrey's Coffee & Tea Service

$23 per person

Strawberry Delight

Pound Cake, Strawberry Sauce, and Whipped Cream
Strawberry Smoothies
French Baguette, Strawberry Jam, & Brie
Fresh Diced Strawberry, Brown Sugar, and Dark Rum

$27 per person

Cookie Break

Oatmeal Raisin, Peanut Butter
Chocolate Chip, White Chocolate Cookie
Skim and Whole Milk, Whole Fruit Basket
Joffrey's Coffee & Tea Service

$24 per person

Chocolate Break

Freshly Baked Chocolate Nut Brownies
Chocolate Chip Cookies, Chocolate Fondue
Served with Pound Cake, Strawberries
Pretzel Sticks and Whipped Cream
Joffrey's Coffee & Tea Service

$24 per person

Polar Express

A Variety of Ice Cream Bars, Fruit Juice Bars
Sliced Seasonal Fruit and Berries
Assorted Sodas and Bottled Water

$26 per person

Donut Madness

Selection of Donuts to Include:
Jelly, Plain, Glazed, Chocolate
Crème Filled, Donut Holes
Joffrey's Coffee & Tea Service

$24 per Person

Afternoon Energizer

Smoothie and Juice Shot Bar, Fruit Scones
Whipped Cream and Fruit Preserves
Fruit Kabob with Yogurt Dipping Sauce
Iced Coffee Shots
Joffrey's Coffee & Tea Service

$26 per person

Paris Bistro Break

Freshly Baked Croissant with Raspberry Strawberry Jam, Butter
French Baguette with Honey Ham and Brie Cheese Profiteroles
Joffrey's Coffee & Tea Service

$25 per person

Soy & Almond Milk $2 Per Person Surcharge

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ALL-DAY BREAK PACKAGES

Minimum of 25 People
Add any Lunch for a complete all-day package

THE MEETING

Early Morning
60 minutes of service
Fresh Orange Juice
Tray of Fresh Sliced Fruit
Assortment of Fresh Breakfast Pastries
Butter, Jams & Preserves
Joffrey's Coffee & Tea Service

Mid-Morning Refresh-30 minutes
Joffrey's Coffee & Tea Service, Sodas, and Waters

Mid-Afternoon Refresh-30minutes
Assorted Home-style Cookies & Savory Snacks
Joffrey's Coffee & Tea Service, Sodas, and Waters
$47 per person

THE RESORT SELECT

Early Morning
Fresh Orange Juice
Tray of Fresh Sliced Fruit Plain and Flavored Yogurts
Assortment of Breakfast Breads and Bagels with Cream Cheese and Toaster Station with Butter
Jams & Jellies
Joffrey's Coffee & Tea Service, Sodas, and Waters

All-day beverages including Morning Refresh

Mid-Afternoon Refresh
Assorted Home-style Cookies & Savory Snacks
Joffrey's Coffee and Tea Service, Sodas, and Waters
$58 per person

Soy & Almond Milk $2 Per Person Surcharge

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PLATED LUNCHEON

All Plated Luncheons include a choice of Starter and Dessert
Entrees are served with Freshly Baked Rolls and Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Choose one of the following Salads

Wild Field Greens
Dried Cranberries, Pecans, and Goat Cheese
Balsamic Vinaigrette

Classic Caesar Salad
Romaine Hearts, Parmesan, and Herb Croutons
Creamy Parmesan Dressing

Mixed Salad Greens
Cucumber, Tomato, and Onion
Chef's Choice Dressing

Boston Bibb Lettuce and Frisée Salad
Orange and Grapefruit Segments
Citrus Vinaigrette

Frisée Lettuce Salad
Candy Pecans and Brie Cheese Brioche Crouton
Sherry Vinaigrette

Iceberg Salad
Iceberg, Cucumber, Cherry Tomatoes
Shredded Carrots
Pickled Red Onion
Ranch Dressing

Choose one of the following Desserts

Strawberry Cheesecake
Whipped Cream and Strawberry Coulis

Chocolate Cake
Bourbon Chocolate Sauce

Key Lime Pie
Fresh Lime and Raspberry Coulis

Red Velvet Cake
Vanilla Cream and Chocolate Sauce

Lemon Raspberry Cake
Raspberry and Lemon Coulis

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PLATED LUNCHEON

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Entrees are served with Freshly Baked Rolls and Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

LUNCHEON ENTREES

All Entrees Served with the Appropriate Starch and Seasonal Vegetable

Roasted NY Strip Loin
Sliced NY Strip Loin
with Wild Mushroom Sauce
$60 per person

Fresh Blackened Mahi-Mahi
Mango Salsa
$55 per person

Roasted Garlic Chicken
Mushroom and Shallot Silver
Thyme Sauce
$52 per person

Chicken Provincial
Chicken Breast with
Tomato Lemon Fondue
$49 per person

Grilled Salmon
Fresh Salmon with Fresh Garlic
Tomato Lemon Salsa
$57 per person

Roasted Pork Loin
Apple Onion Compote
$50 per person

Penne Alfredo Pasta
Penne Pasta with Grilled Chicken
Alfredo Sauce
$45 per person

Vegetarian Pasta Primavera
Market Fresh Vegetable, Extra Virgin Olive Oil Garlic,
and Fresh Herbs
$45 per person

Eggplant Lasagna
Layers of Eggplant, Marinara Parmesan Ricotta, Basil
and Mozzarella Cheese
$47 per person

COLD PLATED LUNCHEON

All Cold Plated Luncheons include an Entree and Dessert
Entrees are served with Freshly Baked Rolls and Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Churrasco Steak Salad

Sliced Marinated Beef, Tomatoes, Cucumbers
Roasted Bell Pepper, Crumbled Blue Cheese, and
Roasted Corn

$46 Per Person

Salmon Spinach Salad

Ginger Grilled Salmon, Mandarin Oranges
Fire Roasted Onions, and Scallions

$50 Per Person

Grilled Caesar Chicken Salad

Hearts of Chopped Romaine
Parmesan Cheese, Croutons
Herb Roasted Tomatoes
Creamy Caesar Dressing

$42 Per Person

LBV Chicken Cobb Salad

Chopped Lettuce, Tomatoes
Cucumber, Bacon
Bleu Cheese, Hard Boiled Egg
Avocado

$42 Per Person

Deli Board Sandwich

Choice of One Sandwich Per Group
Meat Choice - Ham, Turkey, Roast Beef
Tuna Salad or Chicken Salad
Cheese Choice – Swiss, Cheddar, American, Provolone or
Pepper Jack
All Sandwiches Served on Ciabatta Bread with Lettuce
Tomato and Pickle Potato Salad and Cole Slaw

$42 Per Person

LUNCHEON BUFFET

Minimum of 25 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Southern Barbeque

Red Bliss Potato Salad
Creamy Cole Slaw
Romaine Lettuce, Cucumbers
Tomatoes with Buttermilk Ranch Dressing
Honey Barbecue Chicken
Pulled Pork Barbecue
Boston Baked Beans
Grilled Fresh Corn on the Cob
Sandwich Rolls and Brioche Bun
Peach Cobbler and Apple Pie

$50 per person

The Backyard Cook-Out

Heirloom Tomato Salad with Basil Vinaigrette
Red Bliss Potato Salad
Creamy Cole Slaw
****From the Grill****
All Beef Hot Dogs
Sirloin Burgers
Barbecue Chicken
Boston Baked Beans
Grilled Corn on the Cob
5-Alarm Chili
Lettuce, Sliced Beefsteak Tomatoes
Sliced Bermuda Onions, Dill Pickles, Sauerkraut
Sliced Swiss, American, and Cheddar Cheese
Brioche Bun, and Hot Dog Buns
Apple Pie and Blueberry Pie

$52 per Person

Comfort Lunch

Cream of Tomato Soup with Parmesan Croutons

Chopped Salad
Diced Tomatoes, Shredded Cheddar Cheese,
Chopped Onions, Bacon, Grated Carrots
Thousand Island Dressing

Southern Potato Salad
Chopped Egg, Celery, Onion, Mustard, Mayonnaise

Vine-Ripe Tomato, and Onion Salad
Red Wine Vinaigrette

Home-style Meatloaf with Onion Gravy
Fried Chicken
Baked Mac & Cheese
Buttered Green Beans

Chocolate Cake
Strawberry Cheese Cake

$58 per Person

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LUNCHEON BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

A La Roma

Caesar Salad with Crisp Romaine
Shaved Parmesan and Garlic Croutons
Buffalo Mozzarella and Tomato, Basil Oil
Roasted Red Pepper and Mushroom Salad
Tri-Colored Tortellini Pasta Salad
Penne Pasta with Arugula and Pesto
with Extra Virgin Olive Oil
Chicken Piccata with Lemon Caper Sauce
Rosemary Pork Loin with Tomato Demi
Herb Focaccia Bread
Miniature Cannoli
Tiramisu

$56 per person

Tuscany

Italian Mixed Greens Salad
Shaved Onion, Olives, Pepperoncini
Tomatoes, Parmesan Croutons
Italian Vinaigrette
Shaved Fennel Salad
Fennel, Olives Fresh Herbs
Lemon Vinaigrette
Chicken Mushroom Marsala
Eggplant Lasagna
Salmon Piccata
Italian Herb Rice
Seasonal Vegetables
Focaccia Bread
Orange Panna Cotta
Assorted Biscotti
Cannoli

$58 per person

LUNCHEON BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

South of the Border

Mixed Green Salad
Chipotle Lime and Avocado Ranch Dressings
Spicy Mexican Pasta Salad
Grilled Beef and Chicken Fajitas
Grilled Green Peppers and Onion
Pork Quesadilla with Shredded Jack Cheese
Flour Tortillas and Corn Taco Shells
Guacamole, Sour Cream, and Salsa
Shredded Lettuce
Grated Monterey Jack Cheese
Refried Beans and Spanish Rice

Churros Tossed in Cinnamon Sugar
Coconut Cake and Tres Leches Cake

$58 per person

The Zen Garden

Won Ton Soup
Sesame Ginger Salad,
Mélange of Greens, Shredded Carrot
Cucumber, Sliced Wild Mushrooms
with Ginger Soy Dressing
Napa Cabbage Slaw
Beef and Broccoli
Teriyaki Grilled Chicken
Tempura Fried Shrimp
Vegetable Lo Mein Noodles
Stir Fry Vegetable
Steamed Jasmine Rice

Mango Rice Pudding
Egg Tarts

$60 per person

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Deli Buffet

Salad Bar to Include
Baby Greens, Marinated Garbanzo Beans, Pickled Red Onions
Roasted Beets, Herb Croutons, Shaved Parmesan
Creamy Tarragon Dressing
Toasted Bulgur Salad
Baby Kale, Cherry Tomatoes, English Cucumbers
Red Onion and Garden Parsley
Creamy Lemon Potato Salad

Select Three – Protein Options

- Oven Roasted Turkey Breast
- Mortadella
- Soppressata
- Black Forest Ham
- Peppercorn Crusted Roast Beef
- Marinated Tofu

Aged Sliced Cheddar, Baby Swiss Cheese, Provolone
Bibb Lettuce, Vine-Ripe Tomatoes, Banana Peppers
Shaved Red Onions, and Pickles
Spicy Brown Mustard, Dijon Mustard, Herb Mayonnaise
Individual Bag Kettle Chips
Focaccia Buns, Sliced White Bread, Wheat Bread, and Brioche Buns

Assorted Cookies, Blondies, and Brownies

$57 per person

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LUNCHEON BUFFET

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The Sandwich Buffet

Mixed Green Salad with Balsamic Vinaigrette
Pasta Salad and Cole Slaw
A Selection of Sandwiches to Include:
Turkey with Provolone in a Pretzel Roll
Black Forest Ham with Swiss on Marble Rye Bread
Thinly Sliced Roast Beef with Aged Cheddar on Focaccia
Vegetarian Wrap with Roasted Vegetables and Hummus
Lettuce, Tomatoes, Red Onions, and Pickle Spears
Mayonnaise and Dijon Mustard
Fresh Fruit Salad
Individual Bags of Potato Chips
Jumbo Chocolate Chip Cookies

$49 per person

UPGRADE to Boars Heads meats and cheese for an additional $5 per person

Deluxe Sandwich Buffet

Heirloom Tomato Salad
Green Asparagus with Citrus Aioli
Marble Potato Salad

Herbed Chicken Breast on Sourdough Baguette
with Fresh Arugula and Tomatoes

Sliced Beef on Ciabatta Bread with Grilled Bermuda Onions
and Horseradish Mayonnaise

Grilled Zucchini and Portobello Mushrooms
with Thinly Sliced Mozzarella Cheese in a Tomato Wrap

Sliced Fruit and Berries
Individual Bag Kettle Chips
Assorted Cakes and Pies

$53 per person

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BOXED LUNCHEONS

Choice of one of the following Lunches for the Entire Group

- Turkey, Swiss Cheese, Butter Lettuce, Vine Ripe Tomato on a Wheat Bun
- Black Forest Ham, Cheddar Cheese, Vine Ripe Tomato Butter Lettuce on a Pretzel Roll
- Ham, Salami, Capicola, Mozzarella, Shaved Lettuce Vine Ripe Tomato on an Italian Hoagie
- Chicken Salad, Butter Lettuce, Vine Ripe Tomato on Raisin Nut Bread
- Roast Beef, Creamy Boursin Cheese, Vine Ripe Tomato Shredded Lettuce on a Baguette
- Moroccan Style Vegetable Couscous, Field Greens with Chopped Tomatoes Cucumber Yogurt Spread on a Wheat Wrap

Choice of one of the following:

Kettle Cooked Chips
Pretzels
Dorito Chips

Choice of one of the following:

Seasonal Apple
Seasonal Pear
Banana

Choice of one of the following:

Chocolate Chip Cookie
Brownie
Oatmeal Cookie

Choice of one of the following:

Cole Slaw
Potato Salad
Pasta Salad

Soft Drinks or Water

$46 Per Person

ACTION STATIONS

Minimum of 50 Guest Based on 1 Hour of Service
Attendant Required $150

Wok and Roll Station

Oriental Beef or Chicken with Carrots
Snow Peas, Bean Sprouts and Scallions
Vegetable Fried Rice, Spring Rolls
Pan Seared Pot Stickers Plum Sauce
Sweet Chili Sauce

$37 per person

Woodland Mushroom Station

Five Varieties of Seasonal Mushrooms Sautéed at the Buffet with Brandy Shallots and Cream
Served on Toasted French Baguette

$30 per person

Pasta Station

Classic House Made Alfredo Sauce Tossed with Cheese Tortellini, Parmesan
Diced Tomatoes
Penne Pasta in a Fresh Tomato Basil Pomodoro Sauce
Farfalle Pasta with Pesto, Artichoke Hearts Olives & Spinach
Garlic Bread Sticks and Parmesan Cheese

$32 per person

Going South

Shrimp and Grits
Fried Green Tomatoes
Corn Bread Muffins

$30 Per Person

Japanese Sushi Station

Based on 5 pieces per person to include:
Crab, Tuna, Salmon
Vegetarian Rolls, Shrimp, Salmon
Tuna Nigiri, Sliced Selection of Sashimi
Soy Sauce, Pickled Ginger, and Wasabi

$40 per person

Risotto Station

Creamy Risotto with Wild Mushrooms, Gulf Shrimp, Asparagus, and Sundried Tomatoes

$30 per person

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CARVED ITEMS

Based on 1 Hour of Service; Attendant Required $150
Accompanied by a Seleciton of Silver Dollar Rolls

Horseradish Crusted Tenderloin of Beef

Served with Horseradish Cream
Red Onion Chutney
$650 – Serves 20

Sage Roasted Whole Tom Turkey

Served with Cranberry Sauce and Mayonnaise
$475 - Serves 30

Salmon En Croute

White Wine Chive Cream Sauce
$475 - Serves 25

Herb Roasted Prime Rib

Light Mushroom Sauce
Horseradish Cream
$750 - Serves 30

Pepper Crusted Sirloin Beef

Served with Cognac Peppercorn Sauce
$525 - Serves 30

Bourbon Glazed Honey Ham

Apple Compote
Stone-Ground Mustard
$450 - Serves 45

Scottish Smoked Salmon

Chopped Onions, Hard Boiled Eggs, Baby Capers
Cream Cheese and Assorted Bagels & Bagel Chips
$375 - Serves 25

Bacon Wrapped Berkshire Pork Loin

Apple Chutney and Port Wine Sauce
$375 - Serves 30

RECEPTION

Minimum order of 25 Hors d'Oeuvres per item

COLD HORS D'OEUVRES

- Genoa Salami Cornets
- Roasted Pear, Blue Cheese on Arugula
- Mini Bruschetta
- Cantaloupe and Prosciutto
- Mini BLT, Smoked Bacon, Tomato, Lettuce
- Smoked Salmon, Capers, and Red Onion

$6.25 per piece

HOT HORS D'OEUVRE

- Spring Rolls Sweet, Chili Sauce
- Brie with Raspberry Filo
- Spanakopita
- Chicken Empanada
- Coconut Chicken with Orange Marmalade
- Pork Pot Sticker, Sesame Soy Dip
- Breaded Cheese Ravioli, Marinara Sauce
- Tuscan Chicken Skewers
- Conch Fritters
- Gourmet Meatballs with Marsala Sauce

$6.75 per piece

HOT HORS D'OEUVRE

- Mini Reuben Sandwiches
- Mini Beef Wellington
- Mini Crab Cakes, Cajun Remoulade
- Beef Satay, Teriyaki Sauce
- Chicken Satay, Honey Barbeque
- Coconut Shrimp, Mango Salsa
- Asian Glazed Meatballs, Crushed Peanuts, Cilantro
- Scallop Wrapped in Bacon with Honey Glaze
- Goat Cheese, Honey Phyllo Triangle

$7.25 per piece

RECEPTION

Minimum order of 25 Hors d'Oeuvres per item

ANTIPASTO DISPLAY

Roasted Red Peppers, Marinated Grilled Eggplant, Wild Mushrooms
Provolone, Pesto Marinated Bocconcini, Prosciutto, Salami
Marinated Artichoke Hearts, Hearts of Palm, Calamata Olives
Grilled Zucchini, Breadsticks and Garlic Bread

$29 per person, Minimum 25 Guests

IMPORTED AND DOMESTIC CHEESES

Regional and International Select Cheeses
Dried Fruit and Fresh Fruit with Assorted Nuts and Berries
Jams, Local Honey, and Preserves
Freshly Baked European Style Breads and Crackers

$22 per person, Minimum 25 guests

SNACK AND DIP

Spinach Dip in a Bread Bowl, Warm Artichoke Dip
Parmesan and Truffle Oil Kettle Chips
Tortilla Chips, French Baguette

$25 per person
Minimum 25 guests

FRESH FRUIT AND BERRY DISPLAY

Sliced Assorted Melon, Pineapple
Seasonal Berries

$19 per person, Minimum 25 guests

VEGETABLE CRUDITES

Roasted, Blanched, Raw,
Grilled Farmers Market Vegetable
Buttermilk Ranch Dip
Caramelized Onion Dip

$19 per person
Minimum 25 guests

JUMBO GULF SHRIMP

Arranged on Ice with Cocktail Sauce

$7 Each, Minimum 50 pieces

OYSTER BAR

Selection of Oysters Blue Point
Gulf, and Chesapeake, Tabasco
Mignonette, Horseradish
Cocktail Sauce, and Lemon Wedges

Market Price Minimum 100 pieces

FLORIDA STONE CRAB CLAWS

Cracked Stone Crab Claws
Dijonnaise, and Cocktail Sauce

Market Price (Seasonal)
Minimum 100 pieces

2026 Wyndham Lake Buena Vista Resort Catering Menus
Price Subject to 24% Service Charge and Applicable Sales Tax,
Prices Subject to Change

PLATED DINNERS

All Dinners include Choice Salad and Dessert
All Entrees are beautifully presented with Chef's Choice of Seasonal Vegetables and Starch
Freshly Baked French Rolls & Sweet Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Choose one of the following Salads

Steak-House Salad Iceberg Wedge
Cherry Tomatoes, Smoked Bacon Bits
Blue Cheese Crumbles
with House Ranch Dressing

Classic Caesar Salad Romaine Hearts
Shaved Parmesan, Ciabatta Herb Croutons
with a Creamy Parmesan Dressing

Butter Lettuce and Radicchio Citrus Salad
Florida Grapefruit and Orange Segment
Local Goat's Cheese with a Citrus Vinaigrette

Seasonal Local Field Greens
Garnished with Heirloom Tomatoes
Cucumbers tossed in a Balsamic Vinaigrette

Arugula and Baby Spinach
Aged Cheddar, Raspberries, and Walnuts
with a Champagne Vinaigrette

Baby Greens, Garden Herbs
Cranberries, Poached Pear, Blue Cheese
Candied Walnuts with a Sherry Vinaigrette

Lolla Rosa, Arugula, and Frisee
Red Wine Poached Pear, Caramelized Pecans
Goat Cheese with White Balsamic Vinaigrette

PLATED DINNERS

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Freshly Baked French Rolls & Sweet Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Choose one of the following Desserts

Lemon Tart
Buttery Shortbread Crust Filled with Lemon Curd
with a Local Blueberry Compote and Whipped Cream

Chocolate Crunch with fresh Raspberries and Raspberry Coulis
Crunchy Bottom made with imported Wafers and Hazelnut
Praline and Silky Chocolate Mousse

Opera
Layers of Thin Almond Sponge Soaked with Espresso
Filled with Ganache and Coffee Butter Cream

Carrot Cake
Layers of Carrot Cake, Creamy Cream Cheese Icing
Topped with Semi-Candied Shredded Carrots

Key Lime Tart
Graham Cracker Crust with Whipped Cream

New York Cheesecake
Fresh Macerated Strawberries with Whipped Cream

Vanilla Caramel Brulee Layered Cake
Caramel Mousse, Vanilla Mousse
Graham Crumbs, and White Chocolate

PLATED DINNERS

All Dinners include Choice Salad and Dessert
All Entrees are beautifully presented with Chef's Choice of Seasonal Vegetables and Starch
Freshly Baked French Rolls & Sweet Butter
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

DINNER ENTREES

Forest Mushroom Crusted Chicken Breast
Lemon Tomato Herb Fondue
$70 Per Person

Joyce Farms Natural Chicken Breast
Roasted Garlic Crust, Cabernet Demi-Glace
$72 Per Person

Roasted Pork Tenderloin
Wild Mushroom Compote and Sage
Grannie Smith Apple Sauce
$68 Per Person

Sustainable Grilled Salmon Filet
Saffron Lemon Cream Sauce
$74 Per Person

Sustainable Charcoal Grilled Floridian Fish
Dill Cream and Chive Sauce
$85 Per Person

Grilled Ten Ounce New York Steak
Pommery Mustard Cognac Sauce
$80 Per Person

72-hour Boneless Beef Short Rib
Bordelaise Sauce
$95 Per Person

Eight Ounce Filet of Center Cut Beef
Cipollini Onions Malbec Reduction
$115 Per Person

72-hour Boneless Beef Short Rib and Lightly Blackened Black Grouper
Wild Forest Mushroom Sauce
$120 Per Person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

LATIN BUFFET

Mixed Garden Greens Salad Bar to Include:
Julienne Peppers, Red Onions, Tomato
Shredded Cheese, Bacon, and Carrots
White Balsamic Lime Vinaigrette
Buttermilk Ranch Dressing
Jicama and Feta Cheese Salad
Black Bean, Corn, and Mango Salad

Pernil (Roast Pork)
Grilled Chicken with Citrus Cilantro Sauce
Margarita Skirt Steak with Tomatillo Salsa
Yellow Rice
Homemade Red Beans
Yucca Con Mojo
Sweet Plantains
Ciabatta bread

Chef's Selection of Latin Desserts
$86 Per Person

ALL AMERICA

Steak House Wedge House Salad
Cucumber, Heirloom Tomato Wedges
Sliced Radish, Blue Cheese Crumbles
House Croutons and Buttermilk Ranch Dressing
Three-Cheese Pasta Salad
Southern Style Cole Slaw with Mustard,
Mayonnaise, Sour Cream, Cane Sugar

Fried Chicken
Pulled Smoked Pork with Carolina Barbeque Sauce
Blackened Mahi-Mahi with Sweet Corn Salsa
Boston Baked Beans
Fresh Corn on the Cob
Baked Potato Bar
Scallions, Sour cream, Shredded Cheddar
Butter, and Bacon Bits
Corn Bread & Rolls

Assorted Fruit Pies and Whipped Cream
Chocolate Cake and Carrot Cake
$88 per Person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

FLORIDA BUFFET

Raw Bar - Based on 3 Pieces per Person
Blue Point Oysters, Gulf Shrimp, Snow Crab Claws
Lemon Wedges, Hot Sauces, Cocktail Sauce
Mignonette Baby Greens, Cucumbers
Carrots, Spiced Pecans and Orange-Honey Vinaigrette
Little Gem Greens, Hard-Boiled Egg
Bacon, Oven-Roasted Tomatoes
Cilantro Vinaigrette Three-Bean Salad with
Toasted Almonds, Roasted Pearl Onions
Garden Herbs, White Balsamic Dressing
Chicken Gumbo
Cuban Coffee Braised Beef Short Ribs
Jerk Chicken Florida Citrus and Mint Yogurt
Grain Mustard and Orange Glaze Pork Loin
Roasted Sweet Potato
Corn on the Cob
Marble Potatoes
Bread Rolls and Herb Butter

Key Lime Pie
Mango Mousse
Strawberry Cheesecake
Florida Orange Panna Cotta

$110 per Person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

SOUTHERN NIGHTS

Bread Presentation Featuring Buttermilk Biscuits
Corn Bread and Parker Dinner Rolls

Red and Yellow Beefsteak Tomatoes
with Red Wine Vinaigrette
Potato Salad with Andouille Sausage
Romaine Lettuce with Bowls of Cucumber, Cherry Tomatoes
Black Olives, Carrots, Croutons and Sunflower Seeds
Buttermilk Ranch and Red Wine Vinaigrette Dressing

Country Fried Chicken and Gravy
Creamy Smashed Potatoes
Fresh Green Beans with Bacon and Onions
Baby Back Ribs with Mango Barbecue Sauce
New York Strip Steak – Simply Grilled

Warm Bread Pudding
Pecan Pie and Apple Pie
Chocolate Mousse

$88 per Person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

SOUTHERN ITALY

Bread Presentation Featuring
Loaves of Italian Bread, Garlic Bread, and Breadsticks
Antipasto Display: Roasted Red Peppers
Marinated Grilled Eggplant, Wild Mushrooms
Provolone, Pesto Marinated Ciliegine, Prosciutto
Soppressata, Genoa Salami, Marinated Artichoke Hearts
Hearts of Palm, Calamata Olives and Grilled Zucchini
Caesar Salad

Italian Sausage with Grilled Onions and Peppers
Chicken Marsala
Gulf Shrimp Scampi over Orzo
Pasta Station
Penne Pasta in a Fresh Tomato Basil Pomodoro Sauce
Cheese Tortellini, Prosciutto, Mushrooms,
Peas in a Creamy Alfredo Sauce
Shaved Parmesan Cheese

Tiramisu
Cannoli
Amaretto Cookies

$84 per person

Little Italy

Tomato Salad with Bread (Panzanella)
Roasted and Grilled Vegetable Salad
Italian Mixed Green Salad
Shaved Onion, Olives, Pepperoncini
Tomatoes Parmesan Croutons
Italian Vinaigrette

Grilled Flank Steak
Sundried Tomatoes Herbs
Extra Virgin Olive Oil
Chicken Parmesan
Breaded Chicken, Marinara
Mozzarella, Parmesan Cheese
Wild Mushroom Ravioli
Pinot Grigio Cream Sauce
Seafood Puttanesca
Gulf Fish, Shrimp, Mussels, Clams, Calamari
Olives, Capers, Tomatoes, Anchovies
Tuscan Marble Potatoes
Grilled Vegetables
Focaccia Bread
Panna Cotta, Lemon Ricotta cake
Tiramisu, Cannoli
Chocolate Chip Cheesecake

$90 per person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

TASTE OF THE CARIBBEAN DINNER BUFFET

Seasonal Mixed Greens
Oranges, Hearts of Palm, Mangos,
Avocado, Sweet Onions, Cucumbers
Black Beans, Grilled Corn, Tortilla Strips
Creamy Spicy Dressing
Fresh Vine Ripe Mango Salad
Crisp English Cucumbers, Roasted Red Peppers, Scallions
and Bermuda Onions, Grilled Lime Dressing
Carved to Order Roasted Pork Loin Mojo Style
Sweet Plantains
Gulf Shrimp Sancocho Casserole Plantains
Corn Ears
Cilantro Rice
Roasted Beef Strip Loin
Rosemary Potatoes, Chimichurri Sauce
Seasonal Baked White Fish
Guava and Pineapple Chutney
Mozzarella Stuffed Sweet Corn Arepas
Roasted Corn Relish
Traditional Cuban Black Beans
Grilled Vegetable
Sweet Rolls and Butter

Pineapple Upside Down Cake
Mojito Chocolate Mousse Cake
Coconut Cake

$115 per Person

DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Smokehouse Barbeque Dinner

Attendant Required; $150 fee

Iceberg Wedges
Tomato, Cucumber, Diced Carrots, and Red Onions
Ranch Dressing

Texas Red Chili

Coleslaw with Apple Vinaigrette

Three-Bean Salad
Smoked Corn, Chilis, Bell Peppers
Chipotle Mayonnaise

Carving Station
Smoked BBQ Brisket of Beef
Silver Dollar Rolls and Sweet BBQ Sauce

BBQ Spiced Mahi-Mahi with Mango Sauce
Dry Rub St Louis Pork Ribs with Onion Straws

Cheddar Mac & Cheese
Grilled Corn on the Cob
BBQ Beans with Onion and Bacon

Seasonal Fruit Cobbler
Banana Pudding
Assorted Pies
Chocolate Cake

$120 per Person

RESORT COCKTAIL PACKAGE

UNLIMITED CONSUMPTION FULL-SERVICE BAR FOR ONE (1) HOUR
FEATURING: Cocktails, Beers, Wines, and Soft Drinks

Deluxe Brands $36 per person

Vodka – Smirnoff
Rum - Bacardi Superior
Rum - Captain Morgan Original Spiced
Gin – Beef Eater
Tequila – Jose Cuervo Silver
Scotch - Dewar's White Label
Bourbon – Jim Beam
Whiskey - Jack Daniels

Premium Brands $46 per person

Vodka – Tito's
Rum - Bacardi Superior
Rum - Captain Morgan Original Spiced
Gin - Bombay Sapphire
Tequila - Patron Silver
Scotch - Johnnie Walker Black Label
Bourbon – Maker's Mark
Whiskey - Crown Royal

PLEASE ADD
$17 per person for the second hour of service
$14 per person for each additional hour

Cash Bars
Cash Bars are available with a minimum of $500 sales required per bar.
Group Master will be charged the difference between
actual sales and minimum if sales are lower than $500

HOST DELUXE BAR SELECTIONS

Name Brand Cocktails $12
Domestic Beer $ 8
Imported Beer $ 9
Varietal Wines $12
Premium Brand Cocktails $14
Assorted Soft Drinks $ 6.5

SPECIALTIES

Fresh Fruit Punch $80 Per Gallon
Champagne Punch $120 Per Gallon
Rum Punch $120 Per Gallon

DRAFT BEER

Domestic $650 per Half Barrel
Imported $850 per Half Barrel
Local Craft $950 per Half Barrel

Inquire about Cash Bar Service Bartender Fee apply starting at $150 per hour

Cash Bars
Cash Bars are available with a minimum of $500 sales required per bar.
Group Master will be charged the difference between
actual sales and minimum if sales are lower than $500

Wine List
Available upon request