



Banquet Menus

2025

LOEWS
HOTELS

Meeting Complex

UNIVERSAL ORLANDO RESORT™

Welcome to The Loews Meeting Complex at Universal Orlando Resort

Our goal is to always give our guests a variety of flavorful, healthy options to choose from and to create a high-quality, relevant culinary experience that makes it worth coming back.

We are passionate about the freshness, quality, and purity of all our menu options. Our use of seasonal, sustainably produced and locally sourced ingredients— including farm-raised and line caught fish, free-range chicken eggs, certified organic produce, grass-fed beef, fair trade chocolate, and non-GMO products—creates a dining experience like no other.

Our commitment to cultivating relationships with responsible, ethical, local partners and farmers—such as the Villages Grown, Pure Produce, HertaBerkSchwein Farm, Wild Ocean Seafood Market, Kyrios Micro Greens, and many more—allows us to be confident in the provenance of the food we provide while taking pride in supporting the communities we serve.

We are always mindful and sensitive to the dietary needs and practices of our guests, so we offer many creative alternatives to our standard menus including vegan, kosher, halal, gluten-free, lactose-free and sugar-free options. In addition, our guests are always welcome to approach us with any dietary concerns as we will be more than happy to customize our menus to accommodate their special needs.



A handwritten signature in black ink that reads "Nando Belmonte".

Chef Nando Belmonte
Complex Executive Chef

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All food and beverage pricing is per person and subject to service charge and state sales tax. 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 use only cage-free eggs.



Breakfast

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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

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 breakfast buffets are served for 1.5 hours. Buffets servicing groups under 25 guests 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 organic herbal teas. 1.5 hour service. Minimum of 25 guests.

Build-Your-Own Breakfast Buffet

62

Choice of Two

Vegan coconut yogurt parfait, tropical fruit compote, toasted almonds, toasted coconut

Seasonal fruits and berries

Açaí bowl, walnuts, mango, seasonal berries, papaya

Hot oatmeal with cream, cinnamon, brown sugar, golden raisins, honey

Vanilla yogurt parfait, roasted granola, mixed berries, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal danishes, muffins and croissants

Choice of One

Scrambled eggs with cream and butter

Scrambled eggs, side of chopped bacon and cheddar cheese

Scrambled egg whites

Vegetable egg frittata, asparagus, cremini mushrooms, sun-dried tomatoes, cheddar

Choice of Two

Country pork sausage

Chicken sausage

Turkey sausage

Applewood-smoked bacon

Grilled ham steak

Beyond sausage

+3

Choice of One

Sweet potato and Yukon Gold hash with baby spinach, caramelized peppers and onions, blistered cherry tomatoes

Yukon Gold breakfast potatoes with onions and peppers

Hash brown cheddar cakes, red pepper, scallions

Potato pancakes

Biscuits and pork sausage gravy

Three-cheese grits

Island Sunrise Breakfast Buffet

64

Seasonal fresh fruits and berries

Hot oatmeal with side of cream, brown sugar, cinnamon, golden raisins, honey

Buttermilk pancakes with toppings: toasted macadamia nuts, fresh blueberry compote, warm maple syrup

Scrambled eggs with accoutrements of cheddar cheese and diced tomatoes

Applewood-smoked bacon, country pork sausage patties

Breakfast potatoes with caramelized onions and peppers

Pastry chef's selection of bakeshop specialties

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Bula! Bula! Breakfast Buffet

63

Tropical fresh melons and pineapple

Build-your-own parfait: vanilla yogurt, vegan coconut yogurt, açai flavored greek yogurt, almond vanilla granola, mixed berry compote, strawberries, caramelized pineapple, toasted shredded coconut

Assorted cold cereals with whole and skim milk

Vegetable egg white frittata, Plant City tomatoes, baby spinach, caramelized onions

Chicken sausage, pork sausage patties

Potato and vegetable hash kale, mixed peppers, caramelized onions, broccoli, lemon zest

Pastry chef's selection of muffins and breads

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Plated Breakfasts

All plated breakfasts include freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service.

Central Florida Breakfast Buffet

66

Cold-Pressed Juices

Golden Girl: pineapple, carrot, turmeric, lemon, ginger

Pure Greens: apple, cucumber, celery, romaine, zucchini, kale, spinach, lemon, ginger

House-baked citrus breakfast bread, guava and cream cheese stuffed croissants

Seasonal sliced fruit display

Webb's Honey greek yogurt parfaits

Honey crisp apple compote, house granola with smashed walnuts

Peanut butter and banana overnight oats

True North salmon house cured and cold smoked, oven-dried tomato jam, sliced hard-cooked eggs, pickled red onions, capers, whipped cream cheese

Lake Meadow Farms cage-free egg frittata, Applewood-smoked bacon, cheddar, Plant City tomato

Local made chicken and turkey sausage

Palmeto Creek Farms sous vide pork belly

Sweet potato hash with mixed peppers and onions, baby spinach, broccoli florets

Island Favorite

50

Scrambled eggs

Applewood-smoked bacon, chicken sausage, breakfast potatoes with peppers and onions, charred asparagus, oven dried Plant City tomato

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Tiki Rise and Shine

52

Steel-cut oatmeal, mixed berry compote

Vegetable quiche, baby spinach, sun-dried tomatoes, Kissimmee river oyster mushrooms, goat cheese

Chicken sausage, fingerling potato hash

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Rainforest

55

Mini greek yogurt parfait, Webb's Honey granola, mixed berry compote

Lightly poached eggs, corned beef hash, wilted baby arugula, pickled red onion, potato pancake, bacon mornay sauce

Charred asparagus, oven-dried Plant City tomato

Pastry chef's selection of bakeshop specialties

Butter, jam, preserves

Enhancements*

Steel-Cut Oatmeal

+8

Mixed berry compote

Trio of Melon Crudo with Honey Yogurt

+7

Tropical fruits, berries, toasted coconut

Overnight Oats

+12

Whipped peanut butter, caramelized bananas

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

Continental Breakfasts

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

Classic Continental 50

Oatmeal with side of cream, raisins, brown sugar, honey
Assorted individual dry cereals
Whole and skim milk
Seasonal fresh fruits and melons
Pastry chef's selection of bakeshop specialties
Preserves, jams, sweet butter, cream cheese

Healthy Continental 53

Seasonal fresh fruits and melons
Very berry yogurt and granola parfait
Smoked turkey, egg white, baby spinach, cremini mushrooms on wheat flour tortilla
Hard-boiled eggs, chilled and peeled
Fat-free and gluten-free muffins
Whole wheat bagels, low-fat cream cheese

Enhancements**

Pure Green Cold-Pressed Bottled Juice +12

Pure Greens: apple, cucumber, celery, romaine, zucchini, kale, spinach, lemon, ginger
Rockin' Beet: apple, carrot, beet, lemon, ginger
Golden Girl: pineapple, carrot, turmeric, lemon, ginger
(based on one bottle of juice per person)

Yogurt Smoothie Display +15

Blueberry-açaí with Webb's Honey and strawberry-banana

Santa Barbara Smoke House Cold Smoked Salmon +22

Pickled shaved onions, capers, egg white and yolks, tomatoes, chives
Assorted bagels, cream cheese

À la Carte

Enhancements**

Oatmeal (Per Person) 8

Cream, raisins, brown sugar, honey

Assorted Individual Dry Cereals (Each) 7

Whole and skim milk

Organic Kashi cold cereal (Each) 9

Whole and skim milk

Build-Your-Own Parfait Display (Per Person) 15

Vanilla and seasonal flavored greek yogurt, roasted almond granola, toasted coconut, dried tropical fruits, mixed berries

Cold Bowl Yogurt Antioxidant Station (Per Person)* 16

Greek non-fat yogurt, low-fat vanilla yogurt, açai non-fat Greek yogurt, seasonal exotic super fruits, banana chips, assorted berries, cinnamon, agave nectar, granola

Espresso/Cappuccino Coffee Station 22

Cubed sugar, rock sugar, vanilla, cinnamon, nutmeg
Flavored syrups to include vanilla, caramel, Swiss chocolate, hazelnut

Toaster Station 12

Assorted sliced breads and bagels
Individual plain and low-fat cream cheese, butter, jams, preserves

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Breakfast Sandwiches

Croissant, Black Forest Ham, Brie, Scrambled Eggs (Each)	12
Folded Egg, Pork Sausage Patty, Smoked Gouda, Plain Bagel (Each)	12
Power Breakfast Wrap (Each)	12
Smoked turkey, egg whites, baby spinach, cremini mushrooms on wheat flour tortilla	
Buttermilk Biscuits (Each)	12
Country pork sausage gravy	
Bánh Mi (Each)	13
Char siu shredded pork, cracked fried egg, soy and rice wine pickled vegetables on English muffin	
Open Faced Buttermilk Fried Chicken Thigh	16
Scrambled egg on a sugar waffle, jalapeño honey butter, maple syrup	
Breakfast Burrito (Each)	12
Chorizo, eggs, cheddar cheese on flour tortilla, side of tomato salsa	
English Muffin Sandwich (Each)	12
Applewood-smoked bacon, folded egg, American cheese	
Buttermilk Biscuit Sandwich (Each)	12
Turkey sausage, egg white, pepper jack cheese	
Vegetable Curry and Tofu Scramble (Each)	12
Cauliflower, baby spinach, potato, tomato, cilantro on spinach wrap	
Vegan Breakfast Sandwich	12
Balsamic portobello mushroom, baby spinach, roasted red peppers, vegan cheddar on whole wheat English muffin	

Breakfast Enhancements**

Whole Wheat Pancakes (Per Person)**	12
Assorted berries, sweet cinnamon butter, maple syrup	
Buttermilk Pancakes (Per Person)**	10
Mixed blueberry compote, warm maple syrup	
French Toast (Per Person)**	9
Warm Vermont maple syrup	
Gluten-Free Apple Oatmeal Flan (Per Person)**	11
Grits (Per Person)**	8
Cheddar cheese and chives	
Yogurt Smoothie Display	15
Blueberry-açaí with Webb's Honey and strawberry-banana	

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

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

Action Stations

Made-to-Order Omelets (Per Person)* ** 23

Farm-fresh, cage-free whole eggs, or egg whites, diced ham, chorizo, peppers, onions, tomatoes, cheddar, mozzarella, applewood-smoked bacon, crimini mushroom, scallions

(Minimum of 25 guests)

Tahitian French Toast a L'Orange (Per Person)* ** 17

Caramelized bananas

Caribbean All-Spice French Toast (Per Person)* ** 17

Caramelized pineapple, toasted coconut

Slow-Roasted Ham (Per Person)* ** 19

Maple-mustard glaze

(Minimum of 60 guests)

Applewood-Smoked Rack of Pork (Per Person)* ** 22

Spiced apple chutney

(Minimum of 40 guests)

The Cold-Pressed Juice Stand* ** 25

Healthy house-blended vegetable and fruit juices

The Beet Goes On...: red beets, celery, orange, lemon, ginger

Carrot Top: carrots, orange, lemon, ginger, turmeric

Brunch

All brunch selections include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service.

Brunch Buffet

95

Fresh Fruit Display

Cantaloupe, honeydew, watermelon, pineapple, mixed berries

Santa Barbara Smoke House Cold Smoked Salmon

Plant City Roma tomatoes, pickled shaved onions, capers, hard-cooked eggs

New York City's finest bagels, whipped butter and cream cheese, individual jams and preserves

Pastry chef's Selection of Breakfast Pastries

Assorted danish, croissants, mini muffins

Carving Station*

Garlic and dijon-crusting Meats by Linz prime rib of beef, red wine jus, horseradish sour cream, carving rolls

Cold Display

The Villages Grown baby mixed greens, grape tomatoes, cucumbers, croutons, feta, dried cranberries, ginger soy vinaigrette, roasted red pepper ranch dressing

Quinoa salad, shredded Honeycrisp apple, pickled red onions, baby arugula, goat cheese, champagne vinaigrette

Hot Buffet

Twisted eggs benedict, potato cake, baby arugula, short rib, poached egg, bacon mornay sauce

Vegetable frittata, sun-dried tomatoes, baby spinach, feta

Paleo hash, Yukon Gold and sweet potatoes, kale, broccoli, caramelized peppers and onions

Tahitian French toast a l'orange, caramelized bananas, sweet cinnamon butter

Chicken sausage, applewood-smoked bacon

Sweet Endings

Cherry pie with yogurt panna cotta

Passion fruit meringue tart

Banana dulce tiramisu, almond biscotti

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.

Breaks

Themed Breaks	20
Build-Your-Own Break	22
Flavor by Loews	24
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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all breaks are served for 30 minutes.

Breaks servicing groups under 25 guests are subject to a \$5 per guest surcharge.

Themed Breaks

30 minute service.

Snack Attack: Choose to Be Healthy...or Not! 32

Almonds, cashews, maple-glazed peanuts, banana chips, jelly beans
Non-GMO, organic and fair trade dark chocolate-covered blueberries, cherries, coconut

Mediterranean Snacks 37

Hummus Display

Roasted red pepper
Soft warm pita bread

Tzatziki

Celery and carrot sticks

Marinated mixed olives

Lemon olive oil cake

Almond-dusted chocolate-dipped biscotti

Fair Trade Chocolate 34

Assortment of house-made chocolate treats
Mint chocolate cake pops
Chocolate-dipped mini s'mores
Milk chocolate-dipped pretzel rods
Chocolate peppermint mousse bombe

Savory and Sweet 34

House-fried truffle Parmesan and rosemary garlic potato chips
Bacon, caramelized onion, spinach dip, sliced soft sourdough bread
Butterscotch pudding, gingersnap crumble
Spiced pear tart with walnut streusel

Iced Coffee Break (per gallon) 139

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)

Morning Snack 37

Mini vegan coconut yogurt parfaits, pineapple and strawberry compote, toasted coconut
Mini peanut butter and banana overnight oats
House yogurt-covered granola bars
Banana nut bread
Individual bags of trail mix

Bakeshop Delights 34

Brown butter chocolate chip, oatmeal raisin, seasonal specialty cookie
Brownies and blondies
Warm cinnamon buns, cream cheese icing
Whole and 2% milk

Welcome to Florida 37

Orange coconut yogurt smoothie shots
Plant City strawberry muffins
Cream cheese and guava empanadas
Key lime pie bites
Mini rum cakes

Play Ball 34

House sea salt-dusted soft pretzels, Webb's Honey mustard
Warm tortilla chips, black bean pico de gallo, four-cheese fondue
Pigs in a blanket, spicy mustard
Individual popcorn, peanuts, cracker jacks

Four Hour Beverage Break 54

Freshly brewed regular coffee, decaffeinated coffee
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Selection of organic herbal teas
Assorted soft drinks
Red Bull
Bottled still water

Build-Your-Own Break

30 minute service.

Build-Your-Own Break

Select any combination of the sweet, savory and healthy items listed below.

Choice of Three	29
Choice of Four	34
Choice of Five	39

Sweet

- Twice-baked croissants with chocolate chip cookie dough
- Double chocolate brownies
- Chocolate-dipped biscotti
- Warm cinnamon rolls
- Blueberry muffins
- Zucchini bran breakfast bread
- Ice cream novelties
- Assorted glazed doughnuts
- Assorted mini cupcakes including dark chocolate, vanilla, strawberry
- Deluxe cookies including chocolate chip, peanut butter, oatmeal
- Morning buns

Savory

- Dry-roasted peanuts
- Ham and cheddar cheese croissants
- Orchid Court Lounge's firecracker mix
- Tortilla chips, salsa, guacamole
- Mushroom and taleggio arancini, roasted red pepper coulis
- Warm, soft pretzels, spicy mustard, cheese fondue
- Warm artichoke and spinach dip, toasted sourdough bread
- Assorted domestic cheeses with sliced French baguettes, crackers
- Dry snacks including potato chips, vegetable chips, popcorn, pretzels

Healthy

- Protein bars
- Celery, peanut butter
- Carrot sticks, hummus
- Chocolate-dipped strawberries
- Fresh fruit kabobs, fruit yogurt
- Island mix including dried fruits, nuts
- Assorted individual fat-free fruit yogurts
- Gluten-free blueberry, banana and coconut muffins
- Individual crudité's, celery, carrots, red pepper, ranch dressing
- Chocolate chip granola bars, blueberry granola bars

Flavor by Loews

30 minute service.

We brought in some of the most distinct and delicious food and beverage makers in town to make our menu a uniquely local experience. It's like taking your taste buds on a tour through Orlando's most iconic flavors, all from your hotel. Neat, right?

Flavor by Loews Small Bites 36

HertaBerkSchwein Farm pulled pork cuban, sliced ham, horseradish pickle chip, yellow mustard
Prestige Farms dry-rubbed chicken taco, chipotle pineapple slaw
Wild ocean seafood market Royal Red Rock shrimp ceviche, The Villages Grown micro greens
(Based on 2 pieces total per person)

Local Florida Cheese Display 37

Local Hawthorn Creek Creamery featuring Havarti, Tommee, Gouda, Swiss, Webb's Orange Blossom Honey, artisanal breads, baguettes, Lavosh crisps, crackers, house-made blueberry jam

Liquid Nitrogen Ice Cream Bar* 39

Ice cream made-to-order with liquid nitrogen. Vanilla, chocolate, cookies and cream, seasonal sorbet.
Minimum of 100 guests.
A liquid nitrogen tank rental fee of \$375 will be added for every 400 attendees.

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

À la Carte

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	135
Freshly Brewed Decaffeinated Coffee (Per Gallon)	135
Selection of Organic Herbal Teas (Per Gallon)	135
Freshly Brewed Island Iced Tea (Per Gallon)	115
Fresh Lemonade (Per Gallon)	115
Island Nectar Punch (Per Gallon)	115
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	100
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	32
Apple, Cranberry or Pineapple Juice (Per Quart)	25
Assorted Regular and Diet Soft Drinks (Each)	9
Bottled Still Water (Each)	8
Sparkling Water (Each)	8
Bottled Tropical Juice (Each)	9
Assorted Cold-Pressed Juices (Each) <i>Not available on consumption</i>	12
Assorted Individual Bottled Flavored Teas (Each)	7
Powerade® (Each)	8
Regular, Diet and Flavored Red Bull® (Each)	9
Cold Brewed Coffee (Each)	10
Individual Servings of Milk (Each)	6

Coffee enhancement (Per Person) 5

Flavored coffee syrups to included vanilla, caramel, Swiss chocolate, hazelnut

Bakery (Per Dozen)

75

Assorted Danish pastries
Chocolate croissants
Selection of muffins
Assorted bagels, flavored cream cheeses
English muffins, sweet butter, assorted jams
Sliced assorted island breakfast breads
Croissants
Ham and cheddar cheese croissants
Dark chocolate-dipped caramel pecan bars
Assorted glazed trans-fat-free doughnuts
Raspberry and cheese streusel coffee cake
Vegan blueberry, banana, and coconut muffins
Brown butter chocolate chip, oatmeal raisin, chef's seasonal specialty cookie
Warm, soft pretzels, spicy mustard, cheese fondue
Chocolate and blonde brownies
Regular and chocolate dipped Rice Krispy Treats®
Vanilla, chocolate, and carrot cupcakes
Macaroons
Gluten-free white chocolate chip orange muffins
Chocolate cake pops

Natural Delights

Whole Fruit (Each)	7
Fresh Seasonal and Tropical Fruit (Per Person)**	16
Fresh Fruit Kabobs, Strawberry Banana Yogurt Dipping Sauce (Each)	17
Assorted Individual Yogurts (Each)	8
Nutrition/Low-Carb Bar (Each)	8
Trail Mix, Individual Servings (Each)	8
Chilled and Peeled Hard-Boiled Eggs (Per Dozen)	37
Non-Fat Greek Yogurt (Each)	9
Low-Fat Flavored Greek Yogurt (Each)	9
Island Mix Including Dried Fruits, Nuts (Per Pound)	37
Dry-Roasted Peanuts (Per Pound)	34
Dry Snacks Including Potato Chips, Vegetable Chips, Pretzels, Popcorn (Per Pound)	25
Orchid Court Lounge's Firecracker Mix (Per Pound)	32
Chocolate-Dipped Strawberries (Per Dozen)	75
Caramelized Maui Onion Dip, Celery Sticks (Per Quart)	21
Tortilla Chips, Salsa, Guacamole (Per Person)**	12
Mini Warm Pita Bread, Roasted Red Pepper Hummus (Per Person)**	10
Warm Artichoke and Spinach Dip, Toasted Sour Dough Bread (Per Person)**	11
Assorted Ice Cream Novelties (Each)	9
Assorted Frozen Fruit Bars (Each)	9
Assorted Candy Bars (Each)	8
Assorted Individual Bags of Dry Snacks Including Pretzels, Potato Chips, Peanuts, Popcorn (Each)	7
Individual Crudit� Cups with Celery, Carrots, Red Peppers, Ranch Dressing (Each)	9

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

**Minimum of 25 guests

Lunch

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All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All plated lunches are served for 1 hour.

All lunch buffets are served for 1.5 hours. Buffets servicing groups under 40 guests are subject to a \$5 per guest surcharge.

Lunch Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1.5 hour service. Minimum of 40 guests.

Taste of the Caribbean

78

Lentil and sweet plantain soup

The Villages Grown mixed greens, cucumbers, hearts of palm, carrots, Mandarin oranges, tomatoes, cilantro lime vinaigrette, avocado ranch

Florida shrimp salad: orzo pasta, onions, cucumbers, olives, peppers, roasted corn, sun-dried tomatoes, citrus vinaigrette

Chilled churrasco beef, black beans, roasted corn, red onions, peppers, jicama, cilantro, cumin, chili powder, roasted red pepper vinaigrette

Pan-seared golden sea bass, roasted corn relish, orange reduction

All-natural roasted mojo pork, sweet plantains

Jerk chicken, cilantro pineapple relish, jerk sauce

Jamaican-style calabaza rice

Caribbean sweet potato curry with cauliflower, zucchini, yellow squash, red peppers, quinoa

Gluten-free coconut flan

Mini rum cake

Classic tres leches

Freshly baked rolls

Enhancements*

Cape Canaveral Royal Red Rock Shrimp Ceviche	+8
Grilled Black Angus Churrasco Steak with Chimichurri Sauce**	+12
Stuffed Yucca with Shrimp al Sofrito	+12
Happy Tails Farm Curried Goat, Coconut Rice	+15

**Culinary attendant is required. \$225 per attendant.

Asian Bistro

77

Coconut-curry vegetable soup

Chinese chopped salad: Napa cabbage, edamame, sugar snap peas, carrots, scallions, shiitake mushroom, ginger-soy vinaigrette, Thai chili ranch dressing

Udon noodle salad, sweet peppers, bean sprouts, carrots, baby kale, Thai chili cilantro dressing

Tuna tataki, wakame, pickled daikon, frisée, carrots, cucumbers, ponzu drizzle, crispy wontons

Char siu pork with steamed broccoli

Miso-seared mahi mahi

Orange chicken with scallions, peppers

Vegetable fried rice with red cabbage, peas, carrots, bean sprouts, scrambled eggs

Vegetable chow chow, baby bok choy, mixed peppers, carrots, shiitake mushrooms, onions, snow peas, zucchini, yellow squash, teriyaki glaze

Gluten-free coconut flan

Mango cheesecake

Ube Swiss roll

Fresh-baked Hawaiian rolls

Enhancements*

Green Curry Snapper with Vegetable Lo Mein	+10
Korean BBQ Beef Hot Wok	+12
Vegan Teriyaki Shredded "Meat" Mixed Peppers and Onions	+20
Royal Pacific Sushi Display (Three Pieces Per Person)	+33

Tuna and salmon sashimi, assorted rolls including California, barbecued eel, spicy tuna, vegetable

Wasabi, pickled ginger, gluten-free soy sauce

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

American Gastro

76

White cabbage soup, crispy truffle shiitake mushrooms

Pure Produce baby green salad: roasted beets, oranges, walnuts, cucumbers, pickled apples, watermelon radish, white balsamic vinaigrette, blue cheese dressing

Roasted golden beets, goat cheese, baby kale, farro, pecans, champagne vinaigrette

Haricot verts salad, lardons of bacon, caramelized onions, fingerling potatoes, apple cider vinaigrette

Bacon-wrapped chicken thighs, sun-dried tomato and artichoke tapenade, natural chicken jus

Lightly smoked black Angus beef flap steak, red wine reduction

Roasted asparagus, garlic herb-roasted carrots and red peppers

Cape Canaveral Royal Red Rock shrimp, cavatappi and cheese, Plant City tomato jam

Gluten-free peach cobbler

Dark chocolate Oreo crunch cake

Red velvet cheesecake

Fresh-baked rolls

Enhancements**

Jake's Beef Chili and Baked Potato Bar +14

Jumbo baked potatoes, green onions, sour cream, cheddar cheese sauce, bacon bits

Coffee-Rubbed Pork Belly, Orange-Citrus Glaze +10

Hot-Smoked True North Salmon Sides, Grain Mustard Maple Glaze* +12

California Farmers Market

79

Vegan smoked tomato-vegetable soup

Wheelbarrow salad, The Villages Grown greens, roasted fennel, celery, golden raisins, Granny Smith apples, local grape tomatoes, Champagne-citrus vinaigrette, ranch dressing

Quinoa, baby arugula, shredded apples, dried apricots, julienne red peppers, pickled red onions, red wine vinaigrette

True North salmon, cucumbers, tomatoes, onions, cilantro, basil vinaigrette

Chilled grilled asparagus, fresh lemon zest, crumbled feta, red peppers, roasted garlic vinaigrette

Dijon and garlic-brined smoked chicken breast, sage jus

Herb-marinated petite New York strip steak, red wine jus

Balsamic roasted baby bella mushrooms, roasted peppers, green beans, caramelized Vidalia onions

Penne pasta, zucchini, yellow squash, white wine, sun-dried tomato pesto

Crispy flatbread, pesto, butternut squash, caramelized onions, lardons of bacon, goat cheese, balsamic reduction

Lemon meringue tart

Gluten-free flourless chocolate square, raspberry whip

Triple berry cobbler shooter

Fresh-baked rolls

Enhancements**

Gulf Caught Cobia, Fennel-Tomato Relish, Lemon Herb Gremolata +14

Grilled Vegan "Steak", Roasted Red Pepper Coulis +20

Wheelbarrow Salad Attendant* +8

Attendant to assist guests in tossing their salad and giving an option to add in grilled lemon and rosemary calamari steak

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

Cucina Italiana Lunch Buffet

77

Tuscan white bean soup

Antipasto salad, mushrooms, artichokes, eggplant, seasonal squash, cured italian meats, fontina, kalamata olives, oven-dried tomato, red wine vinaigrette

Ciliegine mozzarella, Florida strawberries, balsamic-braised grape tomatoes, baby arugula, basil-mint vinaigrette

Mama's chopped salad, romaine and radicchio lettuces, European cucumbers, Roma tomatoes, garlic croutons, cannellini beans, pickled red onions, shaved Parmesan cheese, roasted garlic-basil vinaigrette, creamy balsamic vinaigrette

Chicken Marsala

Oven-roasted Florida swordfish, lemon-caper sauce

Roasted meatballs, marinara sauce, Parmesan

Orlando City Pasta four-cheese ravioli, baby spinach, mixed mushrooms, caramelized onions, garlic cream

Caponata, eggplant, zucchini, yellow squash, mixed mushrooms, onions, peppers

Tiramisu

Classic cannoli

Gluten-free raspberry panna cotta

Roasted garlic pepper focaccia and garlic breadsticks

Enhancements**

Pepperoni Calzone +15

Braised Beef Short Rib Marsala, Gorgonzola Cheese +15

Gelato Bar* +15

Mascarpone with dark chocolate espresso, salted caramel with candied pecans and mini waffle cones

Mexican Fiesta

76

Chicken tortilla soup

Romaine, red oak frisée, local grape tomatoes, cucumbers, cumin black beans, cilantro-roasted corn, crispy tortilla strips, crumbled feta, chipotle ranch, roasted red pepper vinaigrette

Roasted sweet potato and heirloom cherry tomato salad, cumin, chili powder, jalapeño, queso fresco, cilantro-lime vinaigrette

Mixed bean salad, chorizo, roasted corn, chipotle pepper vinaigrette

Seared Florida Mahi-Mahi fish tacos

Ancho chile chicken fajitas

Beef fajitas with braised peppers and onions

Salsa, sour cream, guacamole

Southwest vegetables, squash, zucchini, calabaza, peppers and onions

Mexican rice, vegan frijoles

Warm flour and crunchy corn tortillas

Churros

Gluten-free dulce de leche cheesecake

Vegan Mexican-spiced chocolate cake

Enhancements**

Build-Your-Own Pork Carnitas +11

Black beans, jalapeño cheddar

Royal Red Rock Shrimp Ceviche +16

Roasted corn, tomato concassé, pickled red onions, avocado, jalapeño, dried choclo

*Culinary attendant required. \$225 per attendant.

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

Orchid

75

Tomato bisque

Hearts of romaine lettuce, Roma tomatoes, cucumbers, carrots, red onions, croutons, avocado ranch dressing and sun-dried tomato vinaigrette

Saffron penne pasta salad, baby spinach, oven-dried grape tomatoes, red onions, Italian sausage, saffron vinaigrette

Vine-ripened tomato and cucumber salad, lemon-oregano vinaigrette

House-made truffle potato chips

Boar's Head turkey wrap, pickled napa cabbage slaw, pepper jack, pesto cream cheese, garlic and herb tortilla

Vegan gluten-free wrap, roasted garlic hummus, roasted red peppers, pickled onions, falafel, charred asparagus, The Villages Grown spring mix, champagne vinaigrette

Hot Italian hoagie, salami, capicola, mortadella, provolone, banana peppers, sun-dried tomatoes, pickled red onions, toasted hoagie bun

Meats by Linz roast beef, caramelized onions, garlic spinach, cheddar, horseradish sour cream, crusty bread

Gluten-free marshmallow fluff key lime pie

Mini carrot cupcake

Dark chocolate fudge cake

Enhancements**

Hot Peach Cobbler, Vanilla Ice Cream* +10

Boar's Head Charcuterie Display (Per Board) +1,800

Hot capicola, soppressata, prosciutto, salami, spicy mustard, balsamic braised mushrooms, pepperoncini, charred asparagus, marinated olives (Serves 50 people)

*Culinary attendant is required. \$225 per attendant.

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

Build-Your-Own Bowl

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.

1.5 hour service. Minimum of 40 guests.

Build-Your-Own Bowl

79

Cold Bases

The Villages Grown greens

Chopped hearts of romaine lettuce

Hot Bases

Caribbean rice

Lo mein noodles

Cold Vegetables

Carrots and edamame

Grape tomatoes, red onions, and cucumbers

Hot Vegetables

Broccoli, ginger-orange glaze

Roasted mixed mushrooms with caramelized onions

Red peppers and snow peas

Spiced smoked cauliflower and cilantro

Proteins

Grilled grass-fed beef teriyaki

Jamaican jerk chicken

Pan-roasted Florida sea bass, honey Thai curry ginger sauce

Cold Sauces

Orange-ginger vinaigrette

Cilantro-lime dressing

Hot Sauces

Spicy jerk sauce

Teriyaki sauce

Desserts

- Gluten-free tres leches flan
- Dark chocolate fudge cake
- Mango-coconut cheesecake

Enhancements**

Char Siu BBQ Pork	+8
Pulled Vegan “Meat” with Cilantro and Teriyaki	+20
Spiced Tofu	+10

Boars Head Deli75

- Chicken and corn chowder, jalapeño corn muffins
- The Villages Grown mixed greens, Plant City tomatoes, cucumbers, bleu cheese, croutons, balsamic vinaigrette, ranch dressing
- Dill Red Bliss potato salad: celery, caramelized onions, roasted red peppers, sweet corn, apple cider sour cream
- Charred asparagus and quinoa salad: oven-dried tomatoes, feta, lemon thyme vinaigrette
- Boar’s Head Deli meat display: turkey breast, smoked ham, capicola, salami, chicken breast
- Tuna salad, red onions, celery, mayonnaise dressing
- Assorted Boar’s Head sliced cheeses
- Bibb lettuce, tomatoes, pickled red onions, horseradish dill pickles, pepperoncini, kalamata olives
- Dijon mustard, roasted garlic aioli, caramelized onion spread
- Selection of artisan breads and rolls
- House Parmesan herb potato chips
- Cherry pie with yogurt panna cotta
- Passion fruit meringue tart
- Gluten-free mocha crunch cake

Drop-and-Go Lunch

All drop-and-go lunches include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service. Maximum guarantee is 200 guests.

Sapphire Falls Plated “Power Lunch”72

- Shrimp and corn ceviche: red onions, lime juice, cilantro, jalapeños, plantain chips
- Baby greens and citrus salad: hearts of palm, cucumbers, red onions, carrots, citrus vinaigrette
- Oven-roasted jerk chicken breast, coconut rice, chayote, calabaza, mango-papaya relish
- Freshly baked cornbread
- Gluten-free dulce de leche flan

Substitutions**

Lobster and Avocado Salad (For Shrimp Ceviche)	+22
Pan-Roasted Snapper (For Jerk Chicken)	+18
Churrasco Beef Tender Steak (For Jerk Chicken)	+15

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

Royal Pacific Plated “Power Lunch” 75

Crab salad, citrus segments, sesame vinaigrette, wonton chip

Chopped Asian organic greens salad: hearts of romaine lettuce, Roma tomatoes, hydroponic cucumbers, red onions, carrots, Napa cabbage, sugar snap peas, ginger-soy vinaigrette

Braised Korean beef short ribs, coconut Okinawan sweet potato purée, asparagus, shiitake mushroom, bulgogi sauce

Freshly baked Hawaiian rolls

Dark chocolate banana crunch cake

Substitutions**

Tuna Tataki with Cucumber, Ponzu Sauce (For Crab Salad)	+15
Ginger-Soy Glazed Salmon (For Short Rib)	+8

*Culinary attendant required. \$225 per attendant.

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

Plated Lunches

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, freshly baked rolls and sweet butter.
1 hour service.

Plated Lunch

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

Soups

Tomato bisque, Parmesan cheese crouton

Roasted butternut squash, spiced candied pumpkin seeds

Chicken tortilla, fried tortilla strips, queso fresco

Lobster bisque, crème fraîche

Tuscan white bean, crispy pancetta

Sausage and lentil, green plantain crunch

Coconut curry shrimp, wonton chip

Black bean, red onions, sour cream, cilantro

Salads

Caesar: hearts of romaine, shaved Parmesan cheese, roasted garlic crouton, Caesar dressing

Baby arugula, frisée, lemon sage charred cauliflower, roasted sweet potato purée, toasted pumpkin seeds, feta cheese, spiced apple cider vinaigrette

Grilled asparagus, sweet melon, shaved Boar’s Head prosciutto, frisée and arugula, red wine oregano dressing

Baby spinach, Lolla Rosa lettuce, The Villages Grown crunch, strawberry fluid gel, spiced pistachios, crumbled feta cheese, pickled fennel, blistered local tomatoes, mixed berry champagne vinaigrette

Oven-roasted golden beets, whipped goat cheese, candied pecans, baby arugula, frisée, pumpernickel crouton, mustard vinaigrette

Baby iceberg steak, roasted corn, local tomatoes, lardons of bacon, crumbled blue cheese, spiced walnuts, crispy onion straws, bleu cheese dressing

Mini burrata: arugula, mixed baby greens, steak tomatoes, prosciutto, pesto, balsamic vinaigrette

The Villages Grown baby greens, roasted calabaza, charred corn, oven-roasted plum tomato, pickled onion, plantain chip, cilantro lime vinaigrette

Entrées

Jerk-Roasted Airline Chicken Breast 65

Curried sweet potato mash, braised Jamaican greens, blistered tomato, mango papaya relish

Stuffed Airline Chicken Breast 66

Sun-dried tomatoes, spinach and feta cheese, wild mushroom and basil risotto, broccolini, baby carrots, roasted garlic cabernet

Pan-Seared Gulf Caught Grouper 68

Roasted fingerling potato hash, caramelized onions, broccolini, gratitude garden mixed mushrooms, smoked tomato jus

Blackened Genuine American Red Snapper 68

Farro pilaf, calabaza purée, garlic wilted kale and pearl onions, orange beurre blanc

Asian Barbecue Marinated Pork Chop 60

Vegetable fried rice, baby bok choy, peppers, plum wine reduction

Slow-Roasted Black Angus Sirloin Steak 70

Potato gratin, asparagus, baby carrots, wild mushroom ragout, natural beef jus

Grilled Petit Filet of Beef 78

Parmesan potato soufflé, roasted jumbo asparagus, blistered local grape tomatoes, celery root and potato purée, port wine reduction

Orlando City Pasta Wild Mushroom Ravioli 63

Roasted butternut squash, baby spinach, grape tomatoes, porcini asiago cream

Seared Vegan Scallops 63

Parsnip purée, wild mushroom risotto, roasted cauliflower florets, wilted kale, caramelized onions, oven-dried heirloom cherry tomatoes, champagne vinaigrette

Herb Marinated Grilled Vegan “Steak” 63

Basil quinoa, parsnip pesto purée, acorn squash, haricot verts, red pepper coulis

Desserts

Peach cobbler, cinnamon-roasted peaches, house-made vanilla bean ice cream

Warm spiced carrot cake, cream cheese frosting, whipped cream, caramel sauce

Gluten-free cocoa dusted mascarpone custard, espresso chocolate sauce

Caribbean guava and cheese sponge roll: vanilla sponge, guava cream cheese filling, berry coulis

New York cheesecake, fresh berries, vanilla whipped cream, chocolate sauce

Old-fashioned chocolate cake, fudge ganache filling, caramel sauce

Key lime tart, fresh strawberry compote, strawberry coulis

Vegan creamy coconut “cheesecake” salted caramel sauce, fresh berries

When selecting choice of menu, client will need to provide exact quantity of each entrée 72 hours prior to event. Soup or salad and dessert selections must be the same for all guests. Pricing will be based on higher priced item selected.

Receptions

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Dessert Reception Package	52
Cold Reception Stations	53
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À la Carte Desserts	64

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all reception buffets are served for 2 hours.

All receptions servicing groups under 50 guests are subject to a \$10 per guest surcharge.

Passed Hors d'Oeuvres

50 piece minimum per item

Cold Hors d'Oeuvres*

Artichoke and Roma Tomato Bruschetta	9
Celery, Carrot, Jicama Shooter, Avocado Ranch Dressing	9
Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop	9
Antipasto Skewer, Ciliegine Mozzarella, Tomato, Kalamata Olive, Artichoke Heart, Balsamic Reduction	9
Asparagus and Serrano Ham with Grain Mustard	9
Prosciutto-Wrapped Cantaloupe Skewer	9
Watermelon and Feta Cheese Skewer, White Balsamic Glaze	9
Thai Curry Chicken Summer Roll, Chili Lime Vinaigrette	11
Whipped Goat Cheese with Fig, Praline Pecans, Toasted Baguette	9
Harissa-Grilled Lamb Loin, Tzatziki, Crispy Pita	11
Lomi-Lomi Salmon, Kafir Lime Yogurt on Cucumber, Wonton Crisp	11
Spicy Jumbo Lump Crab Sushi, Cucumber, Avocado	11
Korean Beef Bulgogi on Cucumber, Kimchi Slaw	11
Heart of Palm and Cucumber Vegan Ceviche Shooter	9
Pepper-Seared Filet of Beef, Blackberry Jam, Chive Sour Cream on Fried Potato Cake	11
Shrimp and Scallop Ceviche	11
Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro	11
Shrimp Cocktail Shooter	11
Ahi Tuna Tartare, Wasabi Aioli	11
Sesame-Seared Big Eye Tuna, Paw Paw Slaw	11
Coconut Lime Smoked Seafood Shooter	11
Teriyaki Salmon and Cucumber Musubi Roll	11
Grilled Churrasco, Chimichurri, Parmesan, Crispy Sourdough	11

Hot Hors d'Oeuvres*

Vegan Edamame Dumpling, Sweet Soy Dipping Sauce	9
Cheese and Guava Empanada	9
Whipped Goat Cheese, Honey, Brown Sugar Crumble, Phyllo	9
Spanakopita	9
Brie en Croute with Raspberry	9
Wild Mushroom and Asiago Cheese Risotto Croquette, Roasted Red Pepper Coulis	9
Smoked Beef Brisket Picadillo Empanada	11
Mini Chicken Wellington	10
Chicken Dim Sum, Sweet Thai Chili Dipping Sauce	10
Chicken Lemongrass Pot Sticker, Ponzu Sauce	10
Coconut Chicken Tender, Mango Horseradish Sauce	10
Pecan Chicken Tender, Hot Honey Butter Sauce	11
Buffalo Cauliflower Wings, Bleu Cheese Dip	11
Char Siu Pork Belly Skewers	11
Seared Pork Pot Sticker, Ginger Glaze Dipping Sauce	10
Crab Rangoon with Sweet and Sour Sauce	10
Punjabi Vegetable Samosa, Cucumber Mint Raita	9
Vegetarian Spinach Artichoke Empanada	10
Braised Short Rib and Fontina Panini	11
Mini Beef Wellington	11
Jamaican-Spiced Beef Patty Empanada Harissa Mango Sour Cream	11
Sea Scallop Wrapped in Prosciutto, Lemongrass Butter	11
Soy Ginger-Marinaded Shrimp in Spring Roll Wrapper Firecracker Sauce	11
Caribbean Crab Cake, Cilantro-Lime Remoulade	12

*Culinary attendant is required. \$225 per attendant.

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

Reception Packages

2 hour service. Minimum of 100 guests.

Island Tropical Nights	150
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Passed Hors d'Oeuvres	
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Lemon grass chicken summer rolls, rice noodles, pickled napa cabbage slaw, thai basil, mint, sweet chili lime vinaigrette
Five-spiced beef bao buns, soy and rice wine pickled vegetables
Crispy coconut shrimp with mango-horseradish sauce
Punjabi vegetable samosa, cucumber mint raita
(Based on one piece per person, per item)

Royal Pacific Sushi Station	
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Tuna and salmon sashimi, assorted rolls including California, barbecued eel, spicy tuna, vegetable
Wasabi, pickled ginger, gluten-free soy sauce
(Based on three pieces per person)

Flatbread Station*	
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Islands-spiced chicken, caramelized onions, peppers, cilantro, queso blanco, jerk barbecue sauce
Tuscan-roasted vegetable flatbread, zucchini, squash, red onions, artichoke, Kalamata olives, goat cheese, balsamic drizzle
(Based on three pieces per person)

Sapphire Falls Caribbean Carving Station*	
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Webb's Honey-glazed HertaBerkSchwein Farm ham
Mango red pepper chutney
Freshly baked Caribbean carving rolls
(Based on 3 ounces per person)

Mini Dessert Display	
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Florida key lime pie, gluten-free rice pudding spoon, petit piña colada cone, dark chocolate mud pie shooter
(Based on one piece per person, per item)

Enhancements**	
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Wok Display	+30
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Chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable wontons
Sweet chili Thai, ponzu and sweet and sour sauces
Presented in a large wok
(Based on one piece per person, per item)

*Culinary attendant required. \$225 per attendant.
**Additions to any menu must be for the same amount guaranteed for the selected menu.

Farm to Table Reception

175

Choose five dishes plus one dessert station (tapas-style small plates)

Based on tasting portions of 2-4 oz each.

Ruby Red Shrimp Salad*

Wild Ocean Market – Cape Canaveral, Florida

The Villages Grown greens, cucumbers, citrus, carrots, daikon, cherry tomatoes, ginger-soy vinaigrette

Teriyaki Chicken Skewers*

Prestige Farms – Charlotte, North Carolina

Grilled chicken skewers, teriyaki glaze, jasmine rice

Corvina Caribbean Ceviche*

Wild Ocean Market – Cape Canaveral, Florida

Lemon-lime, jalapeño, cilantro, tomatoes, plantain chip

Duck Flatbread*

Lake Meadow Naturals – Ocoee, Florida

Duck confit, caramelized onions, scallions, orange ginger glaze

Shrimp and Grits*

Wild Ocean Market, Cape Canaveral, Florida

Florida rock shrimp, corn, linguica sausage, shaved manchego cheese

Ahi Tuna and Avocado Tartare*

Wild Ocean Market – Cape Canaveral, Florida

Ahi tuna, avocado, tomatoes, massago, sesame wonton chip, sweet soy and sriracha aioli

Churrasco Beef*

Fort McCoy Ranch – Fort McCoy, Florida

Grilled beef churrasco, tostones, chimichurri

Char Siu Pork*

HertaBerkSchwein Farm, Groveland, Florida

Slow-cooked pork, kimchee, char siu glaze

Gochujang Beef*

Fort McCoy Ranch – Fort McCoy, Florida

Beef sirloin, wasabi potato purée, shiitake mushroom jus

Smoked Pork Arepa*

HertaBerkSchwein Farm – Groveland Florida

Smoked pork, queso blanco, mojo cabbage slaw, ancho aioli

Dessert Station

Oreo banana cream pie mason jar

Crêpes, cinnamon ricotta cheese, caramelized apples

Trio Dessert Display

Port-poached pear, chai spiced sponge, Frangelico cream, honey almond crisp

Dark chocolate cardamom mousse, pistachio custard, roasted apple cherry compote, hazelnut brown butter cake

Banana S'mores: chocolate banana cake, milk chocolate crèmeux, graham crumble, toasted marshmallow

Anti-Griddle Lollipop

Gluten-free chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumb, and white chocolate curls

Enhancements**

Macaroni and Cheese Station*

+20

Truffle pecorino cheese, lobster, chives

Spicy Snow Crab Roll

+18

Wasabi, pickled ginger, soy sauce

(Based on three pieces per person)

*Culinary attendant required. \$225 per attendant.

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

Cold Reception Stations

Minimum of 50 guests.

Island Raw Bar (Per 100 Pieces) 1,175

Iced gulf shrimp, cocktail sauce, Louis sauce

Alaskan Snow Crab Claws (Per 100 Pieces) 1,400

Lemon, lime, cocktail sauce

Oysters on Half Shell (Per 100 Pieces) 1,025

Saltine crackers, cocktail sauce

Taste of Peru (Per Person) 34

Shrimp and scallop ceviche

Peruvian fish ceviche, plantain chips, mountain corn

Vegan ceviche, calabaza, tomato, onions, corn, lime juice, cilantro

(Based on three pieces per person)

Local and Domestic Cheese Display 1,850

Local Hawthorne Creek Creamery featuring Havarti, Gouda, Swiss, buttermilk bleu cheese, seasonal berries, dried fruits, toasted nuts, freshly baked baguettes, lavosh, assorted crackers

(Serves approximately 50 guests)

Local, Domestic, and International Cheese Display 2,000

Hawthorne Creek Creamery Tomme, Rogue Creamery smoky bleu cheese, Cypress Grove Truffle Tremor, Spanish Manchego cheese, triple-crème French brie

Seasonal berries, dried fruits, toasted nuts

Freshly baked baguettes, lavosh, assorted crackers

(Serves approximately 50 guests)

Charcuterie Station 2,100

Mortadella, salami, capicola, fontina, Asiago, marinated provolone

Grilled and roasted seasonal vegetables, pepperoncini, olives, artichokes

Freshly baked flatbreads, lavosh

(Serves approximately 50 guests)

Royal Pacific Sushi Station (Per Person)** 41

Tuna and salmon sashimi, assorted sushi rolls prepared by our chef including: California, barbecued eel, spicy tuna, vegetable

Wasabi, pickled ginger, gluten-free soy sauce

(Based on three pieces per person)

Make-Your-Own Salad Station (Per Person)** 26

Chopped romaine and radicchio, assorted petit greens, mixed spinach

Grape tomatoes, shredded carrots, sliced cucumbers, red onions, toasted almonds, citrus segments, applewood-smoked bacon, cheddar cheese, blue cheese, Kalamata olives, edamame, croutons

Balsamic and ginger-soy vinaigrettes, ranch and Caesar dressings

Add: Char-Grilled Chicken +9

Add: Pan-Seared Salmon +12

Add: Oven-Roasted Beef +17

Mediterranean Mezza Station** 1,450

Babaganouosh, hummus, tabouli, marinated feta, pickled radish, olives

Falafel, tzatziki, Israeli couscous salad, cucumbers, tomato, onions, lemon herb vinaigrette, grilled flatbread, lavosh

(Serves approximately 50 guests)

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

Hot Reception Stations**

Minimum of 50 guests.

Fresh and Grilled Vegetable Montage Station **1,400**

Broccoli, cauliflower, celery, carrots, peppers, cherry tomatoes
Grilled asparagus, portobello mushrooms, eggplant, zucchini, yellow squash
Caramelized onion dip, creamy avocado dressing
(Serves approximately 50 guests)

Array of Spanish Tapas Station **1,550**

Sliced Serrano ham, aged and marinated cheeses
Grilled calamari salad, roasted pepper hummus, pita chips
Smoked chorizo and mussels, orzo pasta salad, cilantro lime vinaigrette, freshly baked sourdough and flatbreads
Marinated mixed olives
(Serves approximately 50 guests)

Wok Display (Per Person) **30**

Locally sourced chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable wontons
Sweet Thai chili, plum, ponzu and sweet and sour dipping sauces
(Based on one piece per person, per item)

Chicken and Beef Sharwama Station (Per Person) **32**

Warm pita with garlic sauce, tabouli, pickled onions, radish, tomato
Side of spicy sauce
(Based on one sharwama per person)

Ramen Noodle Station (Per Person) **39**

Pho broth, ramen noodles, shitake mushrooms and baby bok choy, broccoli florets, crispy tofu, chili lime glazed pork, teriyaki shredded short ribs, hard-boiled egg, kimchi, limes, sriracha
(Based on one soup per person)

Leilani's Favorite Stir Fry Station (Per Person)* **36**

Spicy beef stir fry, broccoli, carrots, snow peas
Mandarin orange chicken, shiitake mushrooms, bok choy
Sweet and sour pork, mixed peppers and onions, broccoli florets
Steamed jasmine rice
(Based on one ounce per item per person)

*Culinary attendant required. \$225 per attendant.

Bao Bun Station (Per Person) 34

Char siu pork belly, soy and rice wine pickled vegetables
Beef bulgogi, kimchi slaw
(Based on one bao bun of each flavor per person)

Italian Pasta Station 36

Featuring hand made pasta from Orlando City pasta
Fresh garlic breadsticks, focaccia, grated Parmesan

Pre-Select Two Options

Four cheese ravioli, local Royal Red Rock Shrimp, green peas, caramelized pearl onions, mixed mushrooms, Parmesan cream
Cavatappi pasta, baby arugula, Kalamata olives, artichoke hearts, seasonal squash, pomodoro sauce
Garlic chive gnocchi, Florida lamb ragout, caramelized onions, Gratitude Garden mixed mushrooms, baby spinach, Pecorino cheese
(Based on one and a half ounces of each pasta per person)

Flatbread Pizza Station (Per Person)* 29

Gourmet flatbread pizzas cooked to order

Pre-selected two options

Buffalo chicken, lardons of bacon, bleu cheese crumbles, scallions, alfredo sauce
Vine-ripened tomatoes, fresh Buffalo mozzarella, basil purée, cracked black pepper
Locally sourced Italian sausage and pepperoni, aged provolone cheese
(Based on one piece of each flatbread per person)

*Culinary attendant required. \$225 per attendant.

Southwest Taco Station (Per Person) 32

Cilantro marinated mahi mahi, cabbage slaw, cilantro crema
Roasted pork al pastor, onions, grilled pineapple, cilantro, salsa verde
Flour tortillas
(Based on one taco of each per person)

Slider Station (Per Person) 34

Pre-Select Two Options

Black Angus short rib patty, caramelized onions, provolone cheese, special sauce, brioche bun
Vegetarian meat patty, pickled red onions, avocado crema, brioche bun
Spicy Buffalo chicken, Boar's Head horseradish pickle chip, house bleu cheese, brioche bun
Roasted Cuban pork, Boar's Head ham, Swiss cheese, pickles, yellow mustard
(Based on two sliders per person)

Caribbean Crab Cake Station (Per Person) 46

Island crab cakes, roasted corn and peppers
Cucumber-mango relish, Caribbean remoulade
(Based on 3 ounces of crab meat per person)

South Pacific Skewer Station 35

Lemon grass-ginger marinated veggie skewers: seasonal squash, mixed peppers, red onion, cremini mushrooms
Sweet chili-lime chicken thigh skewers: mixed peppers, red onion, cremini mushroom
Bulgogi-cilantro marinated beef skewers: seasonal squash, mixed peppers, onion, cremini mushrooms
Vegetable fried rice, egg, red cabbage, bean sprouts, peas and carrots
(Based on 2 skewers per person)

Carving Stations

All carving stations include condiments and rolls.

Argentinian Churrasco Beef and Sausage Station (Per Person)* 35

Herb-marinated churrasco beef, locally sourced linguica sausage
Sweet plantains
(Based on 3 ounces of beef per person)

Risotto Station (Per Person)* 37

Local Red Rock shrimp, Kissimmee river oyster mushrooms, lardons of bacon, green peas, Parmesan cheese
Vegetarian with butternut squash, asparagus, Plant City grape tomatoes, Parmesan cheese
(Based on 3 ounces risotto per person)

West Coast Truck Stop Station (Per Person)* 34

Pre-Select Two Options

Cilantro lime chicken taco, avocado crema
Roasted Cuban pork, ham, Swiss cheese, pickles, yellow mustard
Spicy ahi tuna tostada, pickled red onions, avocado, cucumbers, cilantro, sriracha aioli, Kyrios Farms micro cilantro
(Based on one of each item per person)

Citrus Brined HertaBerkSchwein Farm Roasted Pig* 2,300

Spiced rum-infused pineapple purée
(Serves approximately 100 guests)

Rosemary-Garlic Slow Roasted Pork Loin* 850

HertaBerkSchwein Farm, Groveland, Florida
Smoked pancetta-apple relish
(Serves approximately 35 guests)

Bourbon-Grain Mustard All Natural Ham* 1,050

HertaBerkSchwein Farm, Groveland, Florida
Grilled pineapple relish
(Serves approximately 50 guests)

Havana-Roasted Pork Shoulder* 475

Coconut-mango chutney, cilantro mojo
(Serves approximately 30 guests)

Herb-Marinated Beef Tenderloin* 875

Maui onion confit, truffle-scented jus, grain mustard, horseradish cream sauce
(Serves approximately 20 guests)

Thyme and Rosemary-Rubbed Steamship of Beef* 2,700

Wild mushroom au jus, grain mustard, horseradish cream sauce
(Serves approximately 150 guests)

*Culinary attendant required. \$225 per attendant.

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

Applewood-Smoked Grass-Fed Beef Sirloin* **900**

Fort McCoy Ranch, Fort McCoy, Florida

Green peppercorn sauce, grain mustard, horseradish cream sauce

(Serves approximately 30 guests)

Texas Style Brisket of Beef* **875**

Smoked Vidalia onion jam, honey barbecue

(Serves approximately 35 guests)

Herb-Marinated Slow Roasted Black Angus Meats By Linz Prime Rib **1,700**

Natural beef jus, grain mustard and horseradish cream

(Serves approximately 40 guests)

Hot-Smoked Side of Salmon* **700**

Maple-grain mustard glaze

(Serves approximately 30 persons)

Roasted Side of Grouper* **900**

Roasted red pepper sofrito

(Serves approximately 20 persons)

Marinated Side of Mahi Mahi* **875**

Ginger soy glaze

(Serves approximately 30 guests)

Moroccan-Spiced Rack of Lamb* **300**

Citrus salsa, harissa yogurt dipping sauce

(Serves approximately 5 guests)

Oven-Roasted Boneless Leg of Lamb* **600**

Anderson Ranch, Oregon

Mint onion marmalade

(Serves approximately 20 guests)

Roasted Whole Carolina Turkey* **750**

Traditional gravy, cranberry citrus compote, roasted garlic aioli, dijon mustard

(Serves approximately 30 guests)

*Culinary attendant required. \$225 per attendant.

Dessert Stations

1 hour service. Minimum of 50 guests.

Ice Cream Sundae Display 25

Gluten-free hand-scooped vanilla, strawberry and chocolate ice creams, gluten-free vegan seasonal sorbet

Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles, whipped cream

Frozen Yogurt Station (Per Person)* 25

Hand-scooped french vanilla and salted caramel yogurt

Hot fudge sauce, M&M's®, strawberry sauce, shredded coconut, candied pecans, sprinkles and whipped cream

Liquid Nitrogen Ice Cream Bar* 38

Ice cream made to order with liquid nitrogen. Vanilla, chocolate, cookies and cream, seasonal sorbet.

Minimum of 100 guests.

A liquid nitrogen tank rental fee of \$375 will be added for every 400 attendees.

More S'mores* 25

Classic Graham Cracker, vanilla bean marshmallow, milk chocolate ganache

Churro Graham cracker, passion fruit marshmallow, dark chocolate ganache

(Based on one S'more per person)

Tapas-style small plates +30

(based on 1 of each small plate per person)

Gluten-free dark chocolate lollipops, passion fruit jelly, toasted coconut

Mango-banana tempura cheesecake, warm chocolate dipping sauce

Gluten-free Florida Key lime crème brûlée, Chantilly cream

Warm Georgia peach strudel, vanilla crème anglaise

Gelato Station (based on 1 scoop of gelato per person) +29

Vanilla

Chocolate

Cookies and cream

Mango sorbet

Espresso/Cappuccino Coffee Station +16

(based on one coffee serving per person)*

Cinnamon sticks, rock candy, chocolate shavings

Fresh whipping cream

Add Choice of Liquors including Amaretto, Kahlúa, or Sambuca +18

Gluten-Free Cotton Candy Station +14

(based on 1 cotton candy cone per person)*

Blue raspberry, pink vanilla

Gelato Panini Station +30

(based on one panini of each flavor per person)*

Chocolate, vanilla gelato and mango sorbet

Peanut butter, passion fruit, hazelnut and lemon fillings

Hawaiian coconut bread

Anti Griddle Lollipop Station +25

(based on 1 of each flavor per person)*

Chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumb, and white chocolate curls

*Culinary attendant required. \$225 per attendant.

À la Carte Desserts

25 piece minimum per item

Desserts

Plant City Strawberry Shortcake Shot Glass	6.5
Vanilla Waffle Cone, Lemon Curd, Toasted Coconut	6.5
Gluten-free Mini Macaroons	6.5
Assorted Éclairs Including Chocolate-Peanut Butter, Mango-Coconut, Lemon-Vanilla	6.5
Gluten-Free Chocolate Truffles from Around the World	6.5
Petit Fours	7.5
Assorted Spoons of Gluten-Free Crème Brûlée	7.5
Tempura Cheesecake, Tropical Fruits, Chocolate Sauce	7.5
Triple Chocolate Fudge Lollipops	7.5
Gluten-Free Chocolate Dipped Strawberries Injected with Grande Marnier	7.5
Marbled Cheesecake Brownie, Raspberry Dipping Sauce	7.5
Mini Dark Chocolate Cakes, Salted Caramel, Candied Pecans	7.5
Assorted Mini Desserts	7.5
Warm Apple Strudel, Cream Cheese, Pistachio, Caramel Sauce	8.5
Assorted Croissant Doughnuts Including Praline, Nutella® Cream, Passion Fruit	9.5
Gluten-Free Apple Oatmeal Flan, Apple Compote, Caramel	9.5

Dinner

Dinner Buffets	68
Plated Dinners	77

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All dinner buffets are served for 2 hours. Buffets servicing groups under 50 guests are subject to a \$6 per guest surcharge.

Dinner Buffets

All dinner buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
2 hour service.

Wantilan Luau Dinner Buffet 155

Soup Station

Egg drop soup

Crispy wontons, green onions

Salad Display

Pure Produce greens with beefsteak tomatoes, Maui onions, carrots, cucumbers, grilled pineapple, ginger soy vinaigrette, Thai peanut dressing

Chopped napa cabbage salad with lomi-lomi salmon and orange-ginger dressing

Sesame-roasted chicken thighs, glass noodles, roasted peanuts, mixed peppers and onions, thai basil, mint, chili lime vinaigrette

Fruit salad, kiwi, mandarin oranges, melons, seasonal tropical fruit and berries, toasted coconut

Hawaiian ahi tuna tataki martini, napa cabbage slaw, pickled cucumbers

Carving Station*

Roasted kalua suckling pig, spiced rum-infused pineapple purée

For guarantees under 100, hotel will substitute with kalua pork shoulder

Hibachi Display

Korean barbecue Black Angus beef, bulgogi glaze

South-Pacific Display

Pan-seared Florida catch of the day, papaya lemongrass nage

Fire-grilled teriyaki glazed chicken breast

Wok Display

Vegetable fried rice, red cabbage, bean sprouts, egg, peas and carrots

Oven-roasted sweet potatoes and seasonal vegetables

Mini Desserts

Coconut bread pudding

Mango cheesecake

Banana pudding tart

Gluten and dairy-free pineapple mousse shooter

Hawaiian rolls & house-made Johnny Cakes

Enhancements**

Shrimp Summer Rolls +8

Roasted peanut sauce

Dessert Display +5

Banana and cheesecake lumpia, coconut-rum butter sauce

*Culinary attendant required. \$225 per attendant.

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

Caribbean Carnival Buffet

155

Soup

West indies red bean and potato soup

Salad Display

Pure Produce greens, tomato, roasted corn, red onion, cucumber, carrots, cilantro-lime vinaigrette, roasted red pepper ranch

Pinto bean and shrimp salad, locally sourced chorizo, peppers, cilantro, chili-lime vinaigrette

Grilled churrasco, tomato, cucumber, arugula, charred corn, farro, chimichurri dressing

Florida gulf corvina ceviche shooters

Carving Station*

HertaBerkSchwein Farm roasted suckling pig, garlic-lemon mojo

Coconut-pineapple brioche carving rolls

For guarantees under 100, hotel will substitute with garlic-lemon mojo pork shoulder

Del Salten

Braised ropa vieja, tomatoes, natural jus

De la Parrilla Display

Roasted lemon Florida snapper, sofrito sauce

Jerk chicken, mango papaya relish, jerk barbecue sauce

Red beans and rice, vegetable succotash

Mini Desserts

Caribbean rum cake

Gluten-free guava flan

Gluten-free coconut and caramel rice pudding

House-made Johnny Cakes

Enhancements**

Diablos Chocolate Fudge Cake	+3
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Black Bean Soup, Scallions, Sour Cream	+4
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Vegetable Flatbread	+5
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Calabaza, baby spinach, queso fresco, cilantro pesto

*Culinary attendant required. \$225 per attendant.

Steakhouse Buffet

160

French onion soup, gruyère crostini

Iceberg salad: cherry tomatoes, cucumbers, red onions, applewood-smoked bacon, crumbled blue cheese, ranch, red wine vinaigrette

Shaved Brussels sprouts salad, local grape tomatoes, caramelized onions, lardons of bacon, shaved Parmesan, apple cider grain mustard vinaigrette

Buffalo mozzarella salad, heirloom tomatoes, pesto, white balsamic reduction

Grass-fed petite beef tenderloin, Kissimmee River oyster mushrooms, red wine demi-glaze

True North salmon, fennel and tomato relish, lemon butter

Joyce Farms chicken leg quarters, lemon and herb cauliflower, chicken jus

Carving Station*

Herb and dijon-crust pork tenderloin

Apple raisin chutney, soft carving rolls

Rosemary roasted potatoes

Truffle macaroni and cheese

Florida seasonal vegetables

Old-fashioned apple pie

Gluten-free New York cheesecake

Double fudge chocolate cake

Sourdough and whole wheat bread rolls

Enhancements**

Chilled Jumbo Shrimp and Avocado Salad	+14
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Oysters on the Half Shell	+8
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Crème Brûlée with Berries and Whipped Cream	+8
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Seared Grouper (as a Substitute for the True North Salmon)	+20
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Shaken Not Stirred* (Per Drink)*	+19
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Ketel One® vodka and Bombay Sapphire® gin martinis in chilled martini glasses garnished with plump olives. Selections may also include cosmopolitans, and sour apples.

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

Jake's Fly-Boy Dinner Buffet 145

Craw fish chowder, cheddar and green onion biscuits

Mixed garden greens, shredded jalapeño jack cheese, cucumber, carrots, grape tomatoes, balsamic vinaigrette, ranch dressing

Grilled asparagus, pickled shiitake mushrooms, sesame vinaigrette

Orecchiette pasta salad, P.E.I. mussels, Florida Bay shrimp and scallops, herb vinaigrette

Carving Station*

Garlic herb rubbed churrasco beef, chimichurri, soft rolls

Braised boneless beef short rib, red wine jus

Herb-marinated local mahi mahi, romesco sauce

Citrus-brined barbequed chicken

Ham hock braised collard greens

Oven roasted Yukon Gold potatoes, onions, tomatoes, scallions, extra virgin olive oil

Freshly baked bread and rolls displayed with sweet butter

Dessert Display

Build-your-own shortcake with marinated seasonal berries

Gluten-free chocolate chip crème brûlée

Oreo® cheesecake

Enhancements**

Curried Chicken, Mango and Papaya Salad	+5
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Peach Cobbler Tartlet	+4.5
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*Culinary attendant required. \$225 per attendant.

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

New South BBQ Feast Dinner Buffet 150

Broccoli and cheese soup, bacon bits, crispy onions

Chopped romaine hearts, radicchio, frisée, lolla rosa

Hot house cucumbers, strawberries and blueberries, bacon bits, candied pecans, goat cheese, chipotle ranch, spiced apple cider vinaigrette

Traditional coleslaw

Cavatappi pasta salad, mixed peppers, red onions, charred corn, dijonnaise dressing

Green beans, spiced pecans, roasted red peppers, grain mustard vinaigrette

Carving Station*

Texas dry-rubbed beef brisket, crispy onions, Carolina Gold and traditional barbeque sauce

Country fried steak, homestyle gravy

Coffee-rubbed HertaBerkSchwein Farm pork ribs, chipotle barbeque sauce

Cajun Royal Red rock shrimp and grits, andoullie sausage, charred corn, sharp cheddar, green onions

Butter poached corn on the cob, whipped Webb's Honey butter

Roasted broccolini, lemon zested cauliflower, caramelized mixed peppers and onions, balsamic cremini mushrooms

Jumbo baked potato bar

Bacon bits, shredded cheddar, scallions, sour cream, sweet butter

House baked soft rolls, individual sweet butter

Dessert Display

Apple pie

Gluten-free brown sugar peach cobbler

Mini chocolate mud pies

Enhancements**

Hot Side of Salmon, Grain Mustard Maple Glaze	+12
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Carolina-Style Pulled Pork, BBQ Sauce, Carving Rolls	+8
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Marble Cheesecake, Walnut Brownie Crust	+5
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Italian Dinner Buffet155

Tuscan broad bean soup

Hearts of romaine and radicchio salad, artichokes, Kalamata olives, crumbled feta, red onions, Chianti vinaigrette, balsamic vinaigrette

Antipasto platter: marinated seasonal vegetables, sliced mortadella, salami, capicola, marinated provolone cheese, fontina cheese, herbed olives

Penne pasta, albacore tuna, shaved red onions, cannellini beans, roasted garlic, red wine vinaigrette

CilieGINE and artichoke salad, balsamic braised pearl onions, sun-dried tomatoes, kalamata olives, basil oregano vinaigrette

Carving Station*
HertaBerkSchwein Farm rosemary-garlic pork loin

Carving rolls

Traditional chicken cacciatore

Tuscan-seasoned New York Strip, roasted tomato demi-glace

True North salmon, roasted fennel, white wine and black olive sauce

Orlando City Pasta mushroom ravioli, baby spinach, blistered grape tomatoes, asiago cream

Charred asparagus, balsamic Cipollini onions, oven-dried local plum tomatoes, baby carrots

Garlic breadsticks, focaccia rolls

Dessert Display
Tiramisu
Cannoli
Gluten-free Zuppa Inglese
Gluten-free Florida strawberry panna cotta

Enhancements**	
Seared Tuna and White Bean Salad, Red Onions, Red Wine Vinaigrette	+15
Cherry and Dark Chocolate Cassata, Pistachio Nuts	+5
Risotto Station*	+32

Royal red shrimp, artichokes, sun-dried tomatoes, Parmesan cheese

Vegetarian butternut squash, crimini mushrooms, caramelized onions, pesto

*Culinary attendant required. \$225 per attendant.

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

The Restaurant-Style Dinner Experience

210

Your guests will choose their dinner entrée tableside. Includes freshly baked sourdough and wheat bread rolls.

Appetizer

Ahi tuna tataki, daikon and cucumber seaweed salad, sesame ginger dressing, crispy rice noodle

Salad

The Villages Grown baby lettuce salad: Florida organic greens, cucumbers, confit tomatoes, pickled red onions, carrots, spiced candied walnuts, champagne-citrus vinaigrette

Main Course (Choice of One)

Slow-roasted beef tenderloin, truffle pecorino potato gratin, roasted baby vegetables, Kissimmee River oyster mushrooms natural jus

Pan-seared Florida snapper, braised quinoa and beluga lentils, asparagus, baby carrots, tomato emulsion

Chickpea and quinoa cake, jasmine rice, beluga lentil ragout with charred asparagus, blistered Florida tomatoes, roasted yellow pepper nage

Dessert Duo

Passion fruit cheesecake

Hazelnut mocha chocolate crunch cake

Suggested wine pairing available

(Maximum of 200 guests)

Plated Dinners

All selections include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

2 hour service.

Plated Dinner

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

Soups

Minestrone

Roasted butternut squash, crispy pancetta

French onion soup, Gruyère cheese crostini

Creamy fennel and carrot soup

Chicken corn chowder

Coconut chicken curry

Crawfish chowder

Lobster bisque, crème fraîche

Cold Appetizers

Snapper crudo, avocado, pickled red onions, yuzu pearls, Kyrios Farms micro cilantro

Florida fish ceviche martini, Cape Canaveral snapper, onions, cilantro, roasted red peppers, mango, leche de tigre

Mini burrata, pesto tomatoes, balsamic reduction, basil oil, pumpernickel crostini

Goat cheese and fig tart, balsamic fluid gel, frisée, oven-dried local tomato

Sesame-crustured compressed watermelon, pickled napa cabbage slaw, mango soy vinaigrette

Hot Appetizers

Pan-seared jumbo sea scallops, charred scallion grits, orange tarragon reduction

Beef short rib, celery root purée, red wine reduction, crispy shallots, locally grown micro greens

Potato gnocchi, lamb ragù, pecorino cheese, basil

Caribbean-spiced vegan pulled “meat” jerk lentils, corn crema, mango papaya relish

Salads

The Villages Grown mixed greens, balsamic figs, toasted walnuts, goat cheese, poached pears, sea salt crusted flat bread, port wine vinaigrette

Baby iceberg lettuce, buttermilk blue cheese, crispy bacon lardons, grape tomatoes, hydroponic cucumbers, balsamic reduction, blue cheese dressing

Caesar, hearts of romaine, shaved Parmesan cheese, crispy pancetta, oven-dried Florida tomatoes, roasted garlic crouton, Caesar dressing

Baby kale and frisée, praline pecans, crumbled goat cheese, marinated cherry tomatoes, brioche crouton, lemon and thyme champagne vinaigrette

Artisan greens, Cape Canaveral royal red shrimp, sliced radish, pickled onions, heirloom cherry tomatoes, citrus vinaigrette

Chopped Asian salad, romaine lettuce, edamame, citrus, Napa cabbage, carrots, red onions, wonton crisps, ponzu vinaigrette

Crab salad, frisée and radicchio, mandarin oranges, pickled cucumbers, chive crostini, ginger soy vinaigrette

Southwest salad, romaine lettuce, black beans, roasted corn, tomatoes, red onions, crispy corn chips, chipotle vinaigrette

Should you require, you may select up to 3 different entrees for service. All entrees will be served with the same accompaniments, salad, soup or appetizer and dessert. All entrees will be charged at the price of the highest entree selected. The exact count of each entree selection must be given at time of guarantee.

Entrées

Rosemary-Grilled Airline Chicken Breast 121

Yukon potato purée, seasonal vegetables, all-natural roasted chicken jus

Honey Garlic Airline Chicken Breast 121

Thai fried rice, sesame broccolini, crispy shiitake mushrooms

Pan-Seared Line Caught Local Catch 130

Herb poached fingerling potatoes, grilled jumbo asparagus, roasted fennel and tomato relish, lemon butter

Herb-Basted Florida Grouper 138

Local corn and cheese grits, edamame vegetable succotash, citrus emulsion

Locally Sourced Applewood-Smoked Pork Chop 130

Calabaza and Parmesan risotto, roasted vegetables, caramelized apple chutney

Manhattan Cut New York Strip 148

Butter braised fingerling potatoes, parsnip purée, crispy balsamic brussels sprouts, white asparagus, port demi-glace

Herb and Dijon Marinated Petite Filet of Beef 152

Roasted garlic herb whipped potato, baby spinach, red wine pearl onions, baby sunburst squash demi-glace

Braised Short Rib 143

Roasted garlic Yukon Gold crushed potatoes, candied carrots and haricots verts, natural beef jus

Vegan Warm Basil Quinoa Salad 115

Butternut squash purée, oven-roasted baby beets, herb-roasted fingerling potatoes, maple-glazed acorn squash, haricot verts

Herb Grilled Vegan “Steak” 143

Gratitude garden mixed mushroom risotto, lemon broccolini, tomato relish, red pepper coulis

Entrée Duets

Lightly Smoked Filet Mignon and Pan-Seared Line Caught Snapper

180

Truffle-scented creamy polenta, roasted broccolini and baby carrots,
port wine demi

Roasted Garlic Filet Mignon and Crab Cake

195

Yukon Gold potato hash, baby vegetables, grain mustard
peppercorn sauce

Pan-Roasted Petit Tenderloin of Beef and Butter-Poached Lobster Tail

210

Chive and pork belly potato croquette, fire-roasted asparagus, morel
Cognac cream

Desserts

Duet of mango cheesecake lollipop enrobed in white chocolate, dark
chocolate flourless cake, peanut butter mousse, raspberry coulis

Vegan dark chocolate truffle cake, vanilla whipped topping,
fresh raspberries

Churro bread pudding: cinnamon sugar churros and croissants soaked in
vanilla custard, dulce de leche ice cream

Tres leches cake: toasted meringue, tres leches custard

Gluten-free honey graham crust, dark chocolate ganache, peanut butter
mousse, toasted marshmallow

White chocolate mousse, orange jelly inserts, hazelnut crunch cake

Key lime cheesecake, toasted meringue

Purple Cow cheesecake, layers of ube and vanilla cheesecake swirled
with mixed berry coulis

Beverages

Beverages	84
Bar Packages	86
Hosted Bar	88
Wines	89
Specialty Beverage Station	90

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All beverage services require a bartender.

Beverages

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	135
Freshly Brewed Decaffeinated Coffee (Per Gallon)	135
Selection of Organic Herbal Teas (Per Gallon)	135
Freshly Brewed Island Iced Tea (Per Gallon)	115
Fresh Lemonade (Per Gallon)	115
Island Nectar Punch (Per Gallon)	115
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	100
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	32
Apple, Cranberry or Pineapple Juice (Per Quart)	25
Assorted Regular and Diet Soft Drinks (Each)	9
Bottled Still Water (Each)	8
Sparkling Water (Each)	8
Bottled Tropical Juice (Each)	9
Organic Cold-Pressed Juice (Each)	12
Assorted Individual Bottled Flavored Teas (Each)	8
Powerade® (Each)	8
Regular, Diet and Flavored Red Bull® (Each)	9
Cold Brewed Coffee (Each)	10
Individual Servings of Milk (Each)	6

Bar Packages

Priced per person.

Premium Collection

One Hour	42
Two Hours	58
Three Hours	72
Four Hours	82

Premium Liquors

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

Premium Wines

Lunetta Prosecco
Caposaldo pinot grigio*
Decoy by Duckhorn
sauvignon blanc
Decoy by Duckhorn chardonnay
Mas Le Chevaliere rosé
Meiomi pinot noir
Decoy by Duckhorn
cabernet sauvignon
Bodega Caro Aruma malbec

Premium Domestic Beers

Budweiser
Bud Light
Voodoo Ranger IPA

Premium Imported Beers

Stella Artois
Corona Extra
Heineken
Heineken 0.0

Hard Seltzer

White Claw Black Cherry
White Claw Mango Seltzer

Local Craft Beers

Crooked Can Brewing Company,
Winter Garden, Florida
High Stepper (American IPA)
Cloud Chaser (Hefeweizen)
Seasonal beer selection

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

Luxury Collection

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

Luxury Liquors

Ketel One vodka
Hendrick's gin
Bacardi 8 rum
Patrón Silver tequila
Maker's Mark bourbon
Crown Royal whiskey
Glenfiddich 12-Year scotch

Luxury Wines

Nicolas Feuillatte
Brut champagne
Aqua Di Venus pinot grigio
Kim Crawford sauvignon blanc
Mer Soleil Reserve chardonnay
DAOU rosé
Pessimist red blend by DAOU
Argyle Bloomhouse pinot noir
DAOU cabernet sauvignon

Luxury Domestic Beers

Budweiser
Bud Light
Voodoo Ranger IPA

Luxury Imported Beers

Stella Artois
Corona Extra
Heineken
Heineken 0.0

Hard Seltzer

White Claw Black Cherry
White Claw Mango Seltzer

Local Craft Beers

Crooked Can Brewing Company,
Winter Garden, Florida
High Stepper (American IPA)
Cloud Chaser (Hefeweizen)
Seasonal beer selection

Non-Alcoholic Beverages

Assorted soft drinks
Still and sparkling waters
Juices

*A bartender 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.

Hosted Bar

Priced per drink.

Hosted Bar by the Drink

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.

	Premium	Luxury
Handcrafted Cocktail	19	19
Handcrafted Mocktail	18	18
Sparkling Wine	15	18
Mixed Drinks	16	18
Cordials	19	19
Choice of Wines	15	17
Imported Beer	16	16
Local Craft Beer	15	15
Domestic Beer	13	13
Soft Drinks	9	9
Bottled Still Water	8	8
Bottled Sparkling Water	8	8
Fruit Juices	9	9
White Claw Hard Seltzer	12	12

Each bar will include:

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

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Wines

Priced per bottle.

Champagne and Sparkling

Sparkling, Michelle Brut, Washington	75
Prosecco, Lunetta, Italy	75
Champagne, Nicolas Feuillatte Brut, France	140

White

Pinot Grigio, Caposaldo, Italy*	56
Pinot Grigio, Aqua Di Venus, Italy	66
Sauvignon Blanc, Maven's Oath, California	55
Sauvignon Blanc, Decoy by Duckhorn, California	62
Sauvignon Blanc, Kim Crawford, New Zealand	66
Chardonnay, Maven's Oath, California	57
Chardonnay, Decoy by Duckhorn, California	70
Chardonnay, Mer Soleil Reserve, California	75
Rosé, Chateau Ste. Michelle, Washington	58
Rosé, Mas Le Chevaliere, France	65
Rosé, DAOU, France	72

Red

Pinot Noir, Maven's Oath, California	60
Pinot Noir, Meomi, California	68
Pinot Noir, Argyle Bloomhouse	75
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	68
Red Blend, Pessimist by DAOU, California	80
Cabernet Sauvignon, Maven's Oath, California	65
Cabernet Sauvignon, Decoy by Duckhorn, California	78
Cabernet Sauvignon, DAOU, France	85

*Sustainable/Organic Selections

For a more extensive wine list, please refer to the outlet wine menu.

Specialty Beverage Station

All specialty beverage station prices are per drink.

Caribbean Rum Bar* 19

Frozen and blended to order (choice of two flavors)
Strawberry, mango or banana daiquiris
Traditional pineapple-coconut piña coladas
Rum runner

Local Beers Bar 15

Offerings from The Crooked Can Brewing Co, Winter Garden, Florida
High Stepper (American IPA), Cloud Chaser (Hefeweizen) and a seasonal beer

Tropical Island: Drinks to Welcome You to the Islands 19

Mai tais, island punch, mojitos

Handcrafted Cocktail of the Day 325

Handcrafted specialty cocktail of the day; prepared by the gallon

Add Some Fizzle to Your Event* 19

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

Shaken Not Stirred* 19

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

Smokin' Drinks* 21

Finished in our smoking box: rum old fashioned, reposado margarita, Maker's Mark Manhattan

*A bartender 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.