



Wyndham Lake Buena Vista Resort

Catering Menus

1850 Hotel Plaza Blvd.
PO Box 22202

Lake Buena Vista, Florida 32830-2202 Resort
Operator: 407-828-4444

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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. The Wyndham and Wyndham Garden has all of 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 5% over your guarantee. Our Catering Department will be happy to coordinate professional support services including Florists, Photographer, Decorations and Clerical. Let us help you plan your most successful function ever. Encore is our in-house event technology provider. All of 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 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 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 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 in order 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 charge 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 10:00pm. Set up fees may apply.
- An additional service charge will be applied for all meals of 20 people or less.
- All payment is due 14 days prior to event unless a master account is established.
- Prices are guaranteed at confirmation of menu items

CONTINENTAL BREAKFAST

Minimum of 25 guests based on 60 minutes of service

CLASSIC CONTINENTAL \$30

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,
and Herbal Tea Selection

CONTINENTAL PLUS \$34

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
Hash Brown Patties
Sweet Butter, Jams, and Jellies
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee,
and Herbal Tea Selection

EUROPEAN CONTINENTAL BREAKFAST \$34

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
and Herbal Tea Selection

BREAKFAST BUFFETS

Minimum of 50 guests based on 60 minutes of service

Includes Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee & Herbal Tea Selection

FLORIDIAN BREAKFAST BUFFET \$42

Selection Fresh Florida Orange, Cranberry and Grapefruit Juice

Choose one from each of the following selections:

Selection 1

- Cage Free Freshly Scrambled Eggs, Egg Whites or Egg Beaters
- 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 or 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

AMERICAN BREAKFAST BUFFET \$42

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 Monterey Jack Cheese, Sliced Mushrooms

Cage Free Whole Eggs, Egg Beaters 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,

and Herbal Tea Selection Fresh Florida Orange,

Cranberry and Grapefruit Juice

OMELET STATION \$20

Attendant required; \$100 fee

Minimum of 50 people based on 60 minutes of service

Eggs: Cage Free Eggs (Cooked to Order), Egg Beaters, Egg Whites

Meats: Honey Baked Ham, Smoked Bacon, Sausage

Vegetables: Sweet Peppers, Onions, Roma Tomatoes

Baby Spinach, Black Olives, Jalapeno Peppers

Cheeses: Monterey Jack, Cheddar, Feta

PLATED BREAKFAST

Includes Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee & Herbal Tea Selection

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
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

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
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

HEALTHY BREAKFAST BURRITO \$40

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
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

BREAKFAST ON THE GO

Minimum of 25 people

BOXED BREAKFAST \$26

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

DELUXE BOXED BREAKFAST \$36

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 and Herbal Tea

PASTRIES & BREAKFAST SANDWICHES

PASTRIES BY THE DOZEN \$50

- Assorted Danishes 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 \$60

- Egg, Cheese and Sausage Bagel
- Egg, Ham and Cheese on an English Muffin
- Scrambled Eggs, Applewood Bacon and Cheddar Cheese on a Croissant
- Open Faced English Muffin, Scrambled Egg Whites
- Vine-Ripe Tomatoes, Fresh Basil, and Provolone Cheese

INDIVIDUAL ITEMS

- Joffrey's Coffee \$90 per Gallon
- Tea Selection \$85 per Gallon
- Tropical Fruit Punch \$65 per Gallon
- Iced Tea \$85 per Gallon
- Fresh Lemonade \$85 per Gallon
- Milk, Skim, Whole & Chocolate \$6 Each
- Soft Drinks \$6 Each
- Bottled Water \$4 Each
- Monster Energy Drink \$8 Each
- Arizona Iced Tea \$6 Each
- Florida Orange or Grapefruit Juice \$85 per Gallon
- Apple, Cranberry or Tomato Juice \$85 per Gallon
- Assorted Cereals \$50 per dozen
- Assorted Flavored Yogurts \$48 per Dozen
- Sliced Seasonal Fruit and Berries \$15 per Person
- Whole Fruit \$3 Each
- Nutri-Grain Bars or Granola Bars \$48 per dozen
- Individual Chips or Pretzels \$48 per Dozen
- Large Soft Pretzels \$52 per Dozen
- Rice Krispy Treats \$52 per Dozen
- Home Style Jumbo Cookies \$52 per Dozen
- Assorted Candy Bars \$3.75 Each
- Assorted Ice-Cream Novelties \$4.50 Each

THEMED BREAKS

Minimum of 25 people based on 30 minutes of service
Attendant required; \$100 fee

Good and Fruity

Whole Fresh Fruit Basket, Granola Bars and Nutri-Grain Bars,
Tropical Fruit Salad with Shaved Coconut, Individual Fruit Yogurts,
Joffrey's Coffee & Tea Service
\$18 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
\$20 per person

Paris Bistro Break

Freshly Baked Croissant with Raspberry, Strawberry Jam and Butter,
French Baguette with Honey Ham and Brie, Cheese Profiteroles
Joffrey's Coffee & Tea Service
\$25 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
\$22 per person

Polar Express

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

\$24 per person

Afternoon Energizer

Smoothie and Juice Shot Bar, Fruit Scones with Whipped Cream and Fruit Preserves,
Fruit Kabob with Yogurt Dipping Sauce, Iced Coffee Shots

Joffrey's Coffee & Tea Service

\$26 per person

Cookie Break

Oatmeal Raisin, Peanut Butter Chocolate Chip, White Chocolate Cookie Chocolate,
Skim and Whole Milk, Whole Fruit Basket

Joffrey's Coffee & Tea Service

\$20 per person

Donut Madness

Selection of Donuts to Include:

Jelly, Plain, Glazed, Chocolate, Crème Filled, Donut Holes

Joffrey's Coffee & Tea Service

\$18 per Person

ALL DAY BREAKS PACKAGES

THE MEETING

Add any Lunch for a complete all-day package

Early Morning

60 minutes of service

Fresh Orange Juice

Tray of Fresh Sliced Fruit

Assortment of Fresh Breakfast Pastries with 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

\$42 per person

25 guests minimum required

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

\$48 per person

25 guests minimum required

PLATED LUNCHEONS

All Plated Luncheons include 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 starters

Wild Field Greens

Dried Cranberries, Pecans, and Goat Cheese, Balsamic Vinaigrette

Classic Caesar Salad

Romaine Hearts, Parmesan, Herb Croutons in Creamy Parmesan Dressing

Mixed Salad Greens

Cucumber, Tomato and Onion and Chef's Choice Dressing

Boston Bibb lettuce and Frisee Salad


Orange and Grapefruit Segments, Citrus Vinaigrette

Frisee lettuce Salad

Candy Pecans and Brie Cheese Brioche Crouton

Iceberg Salad

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



Choose one of the following Desserts

Strawberry Cheesecake

Whipped Cream, 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

LUNCHEON ENTREES

All Entrees Served with the Appropriate Starch and Seasonal Vegetable

Roasted NY Strip Loin

Sliced NY Strip Loin with Wild Mushroom Sauce
\$54 per person

Fresh Blackened Mahi-Mahi

Mango Salsa
\$48 per person

Roasted Garlic Chicken

Mushroom and Shallot Silver Thyme Sauce
\$46 per person

Chicken Provincial

Chicken Breast with Tomato Lemon Fondue
\$46 per person

Grilled Salmon

Fresh Salmon with Fresh Garlic Tomato Lemon Salsa
\$47 per person

Roasted Pork Loin

Apple Onion Compote
\$42 per person

Penne Alfredo Pasta

Penne Pasta with Grilled Chicken and Alfredo Sauce
\$39 per person

Vegetarian Pasta Primavera

Market Fresh Vegetable, Extra Virgin Olive Oil, Garlic and Fresh Herbs
\$38 per person

Vegetable Casserole

Layers of Eggplant, Marinara, Spinach, Ricotta,
Basil and Mozzarella Cheese
\$40 per person

COLD PLATED LUNCHEONS

All Cold Plated Luncheons include 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, Roasted Corn

\$42 Per Person

Salmon Spinach Salad

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

\$39 Per Person

Grilled Caesar Chicken Salad

Hearts of Chopped Romaine, Parmesan Cheese,

Croutons, and Herb Roasted

Tomatoes in a Creamy Caesar Dressing

\$38 Per Person

LBV Chicken Cobb Salad

Chopped Lettuce, Tomatoes, Cucumber, Bacon,

Bleu Cheese, Hard Boiled Egg and Avocado

\$38 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 and Pepper Jack

All Sandwiches Served On Ciabatta Bread with Lettuce,

Tomato and Pickle Potato Salad and Cole Slaw

\$38 Per Person

LUNCHEON BUFFETS

All luncheon buffets based on 1 hour of service served with
Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee, and Herbal Tea

Southern Barbeque

Red Bliss Potato Salad
Creamy Cole Slaw Romaine Lettuce, Cucumbers and
Tomatoes with Buttermilk Ranch Dressing Honey
Barbecue Chicken,
Pulled Pork Barbecue
Boston Baked Beans
Grilled Fresh Corn on the Cob
Sandwich Rolls & Kaiser Rolls
Peach Cobbler Apple Pie
\$46 per person

The Backyard Cook-Out

Heirloom Tomato Salad served 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, Kaiser Rolls and Hot Dog Buns
Apple Pie and Blueberry Pie
\$48 per Person

A La Roma

Caesar Salad Crisp Romain
with Shaved Parmesan & Garlic Croutons
Buffalo Mozzarella and Tomato
Roasted Red Pepper and Mushroom Salad
Tri-colored Tortellini Pasta Salad
Penne Pasta with Arugula & Pesto Extra Virgin Olive Oil
Chicken Saltimbocca with Sage Cream and Prosciutto
Rosemary Pork Loin with Tomato Demi
Herb Focaccia Bread
Miniature Cannoli
Tiramisu
\$50 per person

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
Chili Con Carne
Flour Tortillas and Corn Taco Shells
Guacamole, Sour Cream, Salsa
Shredded Lettuce
Grated Monterey Jack Cheese
Refried Beans & Spanish Rice
Churros tossed in Cinnamon Sugar
\$52 per person

Deli Buffet

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

Garden Parsley

Red Onion

Lemon Creamy 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, & Pickles

Spicy Brown Mustard, Dijon Mustard, Herb Mayonnaise

Individual Bag Kettle Chips

Focaccia Buns, Sliced White Bread, Wheat Bread, & Brioche Buns

\$46 per person

The Sandwich Buffet

Mixed Green Salad with Balsamic Vinaigrette

Pasta Salad

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 Vegetable

Hummus Mayonnaise & Dijon Mustard

Fresh Fruit Salad

Individual Bags of Potato Chips

Jumbo Chocolate Chip Cookies

\$41per 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

\$47 per person

BOXED LUNCHEONS

Choice of one of the following Sandwiches for Entire group

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

\$36 Per Person

ACTION STATIONS

Attendant Required \$125; Based on 1 hour of service

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

\$32 per person

Woodland Mushroom Station

Five Varieties of Seasonal Mushrooms Sautéed at the Buffet with Brandy,

Shallots and Cream Served on Toasted French Baguette

\$21 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

\$22 per person

Japanese Sushi Station

Based on 5 pieces per person to include: Crab, Tuna,

Salmon and Vegetarian Rolls, Shrimp, Salmon and Tuna Nigiri.

Sliced Selection of Sashimi. Soy Sauce, Pickled Ginger and Wasabi

\$35 per person

Going South

Shrimp & Grits

Fried Green Tomatoes

Corn Bread Muffins

\$26 per person

Risotto Station

Creamy Risotto with Wild Mushrooms,

Gulf Shrimp, Asparagus and Sundried Tomatoes

\$26 per person

CARVED ITEMS

Attendant Required \$125; Based on 1 hour of service

Accompanied by a selection of Silver Dollar Rolls

Horseradish Crusted Tenderloin of Beef

Served with Horseradish Cream and Red Onion Chutney

\$600 – Serves 20

Sage Roasted Whole Tom Turkey

served with Cranberry Sauce and Mayonnaise

\$425 - Serves 30

Pepper Crusted Sirloin Beef

Served with Cognac Peppercorn Sauce

\$500 - Serves 30

Bourbon Glazed Honey Ham

Apple Compote and Stone-Ground Mustard

\$425 - Serves 45

Salmon En Croute

White Wine Chive Cream Sauce

\$400 - Serves 25

Herb Roasted Prime Rib

Light Mushroom Sauce and Horseradish Cream

\$650 - Serves 30

Scottish Smoked Salmon

Chopped Onions, Hard Boiled Eggs, Baby Capers Cream Cheese and Assorted Bagels & Bagel Chips

\$350 - Serves 25

Bacon Wrapped Berkshire Pork Loin

Apple Chutney and Port Wine Sauce

\$350 - Serves 30

RECEPTIONS

Based on 1 hour of service
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

\$5.50 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

\$5.50 per piece

HOT HORS D'OEUVRES

- 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

\$6.50 per piece

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.

\$24 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, Jellies, Local Honey, and Preserves.
Freshly Baked European Style Breads and Crackers

\$19 per person, minimum 25 guests

VEGETABLE CRUDITES

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

\$15 per person, minimum 25 guests

SNACK AND DIP

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

\$18 per person, minimum 25 guests

FRESH FRUIT AND BERRY DISPLAY

Sliced Assorted Melon, Pineapple and Seasonal Berries

\$14 per person, minimum 25 guests

JUMBO GULF SHRIMP

Arranged on Ice with Cocktail Sauce

\$5.50 Each, minimum 50 pieces

OYSTER BAR

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

\$6.50 Each, minimum 100 pieces

FLORIDA STONE CRAB CLAWS

Cracked Stone Crab Claws, Dijonnaise and
Cocktail Sauce

Market Price (Seasonal) minimum 100 pieces

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

Salads

Steak-House Wedge Salad Iceberg Wedge

Cherry Tomatoes, Smoked Bacon Bits, Blue Cheese Crumbles and House Ranch Dressing

Classic Caesar Salad Romaine Hearts

Shaved Parmesan, Ciabatta Herb Croutons in Creamy Parmesan Dressing

Butter Lettuce and Radicchio Citrus Salad

Florida Grapefruit and Orange

Segment and Local Goat's Cheese Citrus Vinaigrette

Seasonal Local Field Greens

Garnished with Heirloom Tomatoes and Cucumbers Tossed in a Balsamic Vinaigrette

Arugula and Baby Spinach

Aged Cheddar, Raspberries and Walnuts Champagne vinaigrette

Desserts

Lemon Tart

Buttery Shortbread Crust Filled with Lemon
Curd with a Local Blue 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, Whipped Cream

DINNER ENTREES

Forest Mushroom Crusted Chicken Breast

Lemon Tomato Herb Fondue

\$60 Per Person

Joyce Farms Natural Chicken Breast

Roasted Garlic Crust, Cabernet Demi-Glace

\$66 Per Person

Roasted Pork Tenderloin

Wild Mushroom Compote and Sage Grannie Smith Apple Sauce

\$56 Per Person

Sustainable Grilled Salmon Filet

Saffron Lemon Cream Sauce

\$60 Per Person

Sustainable Char-Coal Grilled Floridian Fish

Dill Cream and Chive Sauce

\$70 Per Person

Grilled Ten Ounce New York Steak

Pommery Mustard Cognac Sauce

\$72 Per Person

Braised Beef Short Rib

Bordelaise Sauce

\$80 Per Person

Six Ounce Filet of Center Cut Beef

Cipollini Onions Malbec Reduction

\$86 Per Person

DINNER BUFFET

Based on 1 hour of service

All include 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 and 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

Chef's Selection of Latin Deserts

\$78 Per Person

ALL AMERICA

Steak House Wedge House Salad with
Cucumber, Heirloom Tomato Wedges, Sliced Radish, Blue Cheese Crumbles
House Croutons and Buttermilk Ranch Dressing
Baked Potato Salad with Aged Cheddar Cheese, Scallions, Bacon Lardons
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

Corn Bread & Rolls

Assorted Fruit Pies and Whipped Cream

\$76 per Person

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 & 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 & Mint Yogurt

Grain Mustard & Orange Glaze Pork Loin

Roasted Sweet Potato

Corn on the Cob

Marble Potatoes

Key Lime Pie

Mango Mousse

Strawberry Cheesecake

Florida Orange Panna Cotta

\$95 per Person

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 & Apple Pie

Chocolate Mousse

\$75 per Person

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

Italian Sausage with Grilled Onions and Peppers

Chicken Marsala

Gulf Shrimp Scampi over Orzo

Pasta Station

Penne Pasta in a Fresh Tomato and Basil Pomodoro Sauce,

Cheese Tortellini, Prosciutto, Mushrooms and Peas in a Creamy Alfredo Sauce,

Shaved Parmesan Cheese

Tiramisu

Cannoli

Amaretto Cookies

\$68 per person

RESORT COCKTAIL PACKAGE

UNLIMITED CONSUMPTION FULL-SERVICE BAR FOR ONE (1) HOUR

FEATURING: Cocktails, Beers, Wines and Soft Drinks

\$26 per person Name Brands

\$32 per person Premium Brands

PLEASE ADD

\$14 per person for the second hour of service

\$12 per person for each additional hour

HOST BAR SELECTIONS

Name Brand Cocktails	\$10
Domestic Beer	\$ 7
Imported Beer	\$ 8
Varietal Wines	\$10
Premium Brand Cocktails	\$12
Assorted Soft Drinks	\$ 6

SPECIALTIES

Fresh Fruit Punch	\$71 Per Gallon
Champagne Punch	\$120 Per Gallon
Rum Punch	\$120 Per Gallon

DRAFT BEER

Domestic	\$500 per Half Barrel
Imported	\$650 per Half Barrel
Local Craft	\$750 per Half Barrel

If Bars sales do not exceed \$350 per bartender per hour, there will be a \$125 bartending fee for each

Inquire about Cash Bar Service

WINE LIST

Chardonnay

Kendall Jackson, CA

\$48 per Bottle

Concentrated and creamy but not overly showy, this wine is balanced, restrained and layered.

It meshes an apple-tart flavor with subtle vanilla and nutmeg Nuances while underlying acidity achieves excellent balance.

Dreaming Tree, CA

\$56 per Bottle

Flavors of nectarine, baked apple and toasted marshmallow notes with a crisp clean finish Sauvignon Blanc

Oyster Bay, NZ

\$ 40 per Bottle

Its brilliant clarity, extraordinary aromatic flavors and refreshing zest.

Citrus notes and tropical flavors youthful, elegant, and fresh

Kim Crawford, NZ

\$60 per Bottle

Ripe tropical fruit flavor with passion fruit melon and grapefruit.

Pinot Grigio

Antinori Santa Cristina, Italy

\$40 per Bottle

Delicate and intense aromas of bananas and citrus fruits.

Its palate is well balanced light and soft.

Riesling

Kung Fu, WA

\$52 per Bottle

Nice, light, bright and tangy citrus fruits with peach flavors.

Crisp. Off-dry and delicately floral.

Rosé

Bieler Cuvee Sabine, Fr

\$45 per Bottle

Raspberry flavors stand out with a clean texture and bright acidity

Fleurs de Prairie, Fr

\$56 per

Crafted in the traditional Provençal style with a pale salmon color,

delicate flavors of strawberry, rose petals, and herbs,

with bright, refreshing acidity.

Merlot

Charles Smith, Velvet Devil, Wash

\$50 per Bottle.

Red plums and bittersweet cocoa
with hints of smoke and cedar.

Coppola Diamond, CA

\$52 per Bottle

Aromas of raspberry and blueberry lead to flavors of crushed berry,
vanilla and leather with soft, smooth tannins.

Cabernet Sauvignon

Flat Top Hills, CA

\$50 per Bottle

Smooth and full-bodied Cabernet Sauvignon has deep blue and
black fruit on the palate with cocoa powder and vanilla notes

Joel Gott 815, CA

\$48 per Bottle

Aromas of red cherry and blackberry and raspberry with
notes of vanilla and black pepper and a long, lush finish.

Pinot Noir

Seaglass, CA

\$45 per Bottle

Light-bodied, balanced Pinot Noir with bright red cherry and strawberry flavors. Beautifully balanced with vibrant acidity

Meiomi, CA

\$62 per Bottle

Aromas of bright strawberry and jammy fruit, mocha, and vanilla open up to expressive dark berry fruits and toasty mocha flavors.

Malbec

Flichman, Arg

\$42 per Bottle

Aromas of jellied black fruits and violet lead to expressive tobacco, oak and vanilla on the palate.

Dona Paula, Arg

\$56 per Bottle

Notes of black fruits, violets and spices lead to tastes of blackberry and plum with a nice minerality