

# Catering Menus



**WYNDHAM®**

Lake Buena Vista  
Disney Springs® Resort Area



**WYNDHAM GARDEN®**

Lake Buena Vista  
Disney Springs® Resort Area

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

2025 Wyndham Lake Buena Vista Resort Catering Menus  
Price Subject to 24% Service Charge and Applicable Sales Tax  
Prices Subject to Change

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# GENERAL INFORMATION



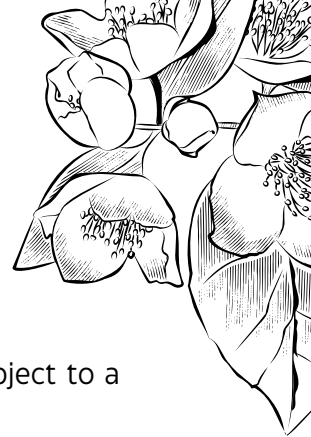
Welcome to the Wyndham and Wyndham Garden Lake Buena Vista Disney Springs™ Resort Area. The following information is designed to help you plan a successful event. The Resort is an Official Hotel of Walt Disney World and can provide exclusive services to our guests. Walt Disney World Entertainment, Seminars, 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. Wyndham and Wyndham Garden have all the necessary resources to create a memorable occasion. When arranging for meal functions, attendance must be specified three (3) working days in advance. This number is a guarantee and not subject to reduction. We will set up and prepare for 3% over your guarantee. Our Catering Department will be happy to coordinate professional support services including Florists, Photographers, Decorations, and Clerical. Let us help you plan your most successful function ever. Encore is our in-house event technology provider. All their state-of-the-art equipment is maintained and operated on-site by full-time dedicated professionals. Allow us to provide a seamless event experience.



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# POLICIES



The following are Resort Policies regarding on-site functions:

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



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# CONTINENTAL BREAKFAST

Minimum of 25 guest based on 60 Minutes of Service



## CLASSIC CONTINENTAL

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

## CONTINENTAL PLUS

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



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# CONTINENTAL BREAKFAST

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## EUROPEAN CONTINENTAL BREAKFAST

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

## BUENA VISTA

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



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## FLORIDIAN BREAKFAST BUFFET

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

Choose one from each of the following selections:

### Selection 1

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

### Selection 2

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

### Selection 3

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

### Selection 4

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



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## AMERICAN BREAKFAST BUFFET

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

## OMELET STATION

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



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# PLATED BREAKFAST

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## TRADITIONAL AMERICAN BREAKFAST

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

## EGGS BENEDICT

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

## HEALTHY BREAKFAST BURRITO

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



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# BREAKFAST ON THE GO

Minimum of 25 People



## **BOXED BREAKFAST**

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

## **DELUXE BOXED BREAKFAST**

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

### **Choice of one of the following warm sandwiches:**

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

Freshly Brewed Joffrey's Coffee, Decaffeinated Coffee Herbal Tea



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# PASTRIES AND BREAKFAST SANDWICHES



## PASTRIES BY THE DOZEN

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

## BREAKFAST SANDWICHES by the Dozen

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



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# INDIVIDUAL ITEMS



- Joffrey's Coffee
- Herbal Tea Selection
- Iced Tea
- Fresh Lemonade
- Tropical Fruit Punch
- Milk, Skim, Whole & Chocolate
- Soft Drinks
- Bottled Water
- Monster Energy Drink
- Arizona Iced Tea
- Florida Orange or Grapefruit Juice
- Apple, Cranberry, or Tomato Juice
- Assorted Individual Cereals
- Assorted Flavored Yogurts
- Sliced Seasonal Fruit and Berries
- Whole Fruit
- Nutri-Grain Bars or Granola Bars
- Individual Chips or Pretzel
- Large Soft Pretzels
- Rice Krispy Treats
- Home Style Jumbo Cookies
- Assorted Candy Bars
- Assorted Ice-Cream Novelties
- Hard Boiled Eggs

Soy & Almond Milk Per Person Surcharge

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# THEMED BREAKS

Minimum of 25 People Based on 30 Minutes of Service



## Good and Fruity

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

**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

**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

**per person**

## Polar Express

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

**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

**per person**

## Cookie Break

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

**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

**per person**

## Donut Madness

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

**per Person**

Soy & Almond Milk Per Person Surcharge



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# ALL-DAY BREAK PACKAGES

Minimum of 25 People

Add any Lunch for a complete all-day package



## THE MEETING

### Early Morning

#### 60 minutes of service

Fresh Orange Juice

Tray of Fresh Sliced Fruit

Assortment of Fresh Breakfast Pastries

Butter, Jams & Preserves

Joffrey's Coffee & Tea Service

### Mid-Morning Refresh-30 minutes

Joffrey's Coffee & Tea Service, Sodas, and Waters

### Mid Afternoon Refresh-30minutes

Assorted Home-style Cookies & Savory Snacks

Joffrey's Coffee & Tea Service, Sodas, and Waters

**per person**

## THE RESORT SELECT

### Early Morning

Fresh Orange Juice

Tray of Fresh Sliced Fruit Plain and Flavored Yogurts

Assortment of Breakfast Breads and Bagels with Cream

Cheese and Toaster Station with Butter

Jams & Jellies

Joffrey's Coffee & Tea Service, Sodas, and Waters

### All-day beverages including Morning Refresh

### Mid-Afternoon Refresh

Assorted Home-style Cookies & Savory Snacks

Joffrey's Coffee and Tea Service, Sodas, and Waters

**per person**

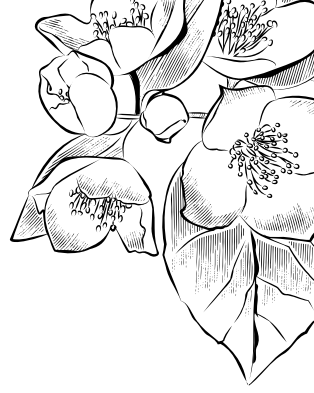
Soy & Almond Milk Per Person Surcharge

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# PLATED LUNCHEON

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



## Choose one of the following Salads

### Wild Field Greens

Dried Cranberries, Pecans, and Goat Cheese  
Balsamic Vinaigrette

### Classic Caesar Salad

Romaine Hearts, Parmesan, and Herb Croutons  
Creamy Parmesan Dressing

### Mixed Salad Greens

Cucumber, Tomato, and Onion  
Chef's Choice Dressing

### Boston Bibb Lettuce and Frisée Salad

Orange and Grapefruit Segments  
Citrus Vinaigrette

### Frisée Lettuce Salad

Candy Pecans and Brie Cheese Brioche Crouton  
Sherry Vinaigrette

### Iceberg Salad

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

## Choose one of the following Desserts

### Strawberry Cheesecake

Whipped Cream and Strawberry Coulis

### Chocolate Cake

Bourbon Chocolate Sauce

### Key Lime Pie

Fresh Lime and Raspberry Coulis

### Red Velvet Cake

Vanilla Cream and Chocolate Sauce

### Lemon Raspberry Cake

Raspberry and Lemon Coulis



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## LUNCHEON ENTREES

All Entrees Served with the Appropriate Starch and Seasonal Vegetable

### **Roasted NY Strip Loin**

Sliced NY Strip Loin  
with Wild Mushroom Sauce  
**per person**

### **Fresh Blackened Mahi-Mahi**

Mango Salsa  
**per person**

### **Roasted Garlic Chicken**

Mushroom and Shallot Silver  
Thyme Sauce  
**per person**

### **Chicken Provincial**

Chicken Breast with  
Tomato Lemon Fondue  
**per person**

### **Grilled Salmon**

Fresh Salmon with Fresh Garlic  
Tomato Lemon Salsa  
**per person**

### **Roasted Pork Loin**

Apple Onion Compote  
**per person**

### **Penne Alfredo Pasta**

Penne Pasta with Grilled Chicken  
Alfredo Sauce  
**per person**

### **Vegetarian Pasta Primavera**

Market Fresh Vegetable, Extra Virgin Olive Oil Garlic,  
and Fresh Herbs  
**per person**

### **Eggplant Lasagna**

Layers of Eggplant, Marinara Parmesan Ricotta, Basil  
and Mozzarella Cheese  
**per person**



# COLD PLATED LUNCHEON

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



## Churrasco Steak Salad

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

**Per Person**

## Salmon Spinach Salad

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

**Per Person**

## Grilled Caesar Chicken Salad

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

**Per Person**

## LBV Chicken Cobb Salad

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

**Per Person**

## Deli Board Sandwich

**Choice of One Sandwich Per Group**

**Meat Choice** - Ham, Turkey, Roast Beef  
Tuna Salad or Chicken Salad

**Cheese Choice** - Swiss, Cheddar, American, Provolone  
or Pepper Jack

All Sandwiches Served on Ciabatta Bread with Lettuce  
Tomato and Pickle Potato Salad and Cole Slaw

**Per Person**



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# LUNCHEON BUFFET

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## Southern Barbeque

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

## The Backyard Cook-Out

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



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# LUNCHEON BUFFET

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## A La Roma

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

**per person**

## Tuscany

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

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## South of the Border

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

Churros Tossed in Cinnamon Sugar  
Coconut Cake and Tres Leches Cake

**per person**

## The Zen Garden

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

Mango Rice Pudding  
Egg Tarts

**per person**



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## Deli Buffet

Salad Bar to Include

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

## Select Three – Protein Options

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

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

**per person**



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## The Sandwich Buffet

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

**UPGRADE to Boars Heads meats and cheese for an additional per person charge**

## 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  
**per person**



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

## BOXED LUNCHEONS

Choice of one of the following Lunches for the Entire Group

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

### Choice of one of the following:

Kettle Cooked Chips  
Pretzels  
Dorito Chips

### Choice of one of the following:

Seasonal Apple  
Seasonal Pear  
Banana

### Choice of one of the following:

Chocolate Chip Cookie  
Brownie  
Oatmeal Cookie

### Choice of one of the following:

Cole Slaw  
Potato Salad  
Pasta Salad

**Soft Drinks or Water  
Per Person**

**2025 Wyndham Lake Buena Vista Resort Catering Menus**  
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# ACTION STATIONS

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



## Wok and Roll Station

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

## Woodland Mushroom Station

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

## Going South

Shrimp and Grits  
Fried Green Tomatoes  
Corn Bread Muffins  
**Per Person**

## Japanese Sushi Station

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

## Risotto Station

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



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# CARVED ITEMS

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

## **Horseradish Crusted Tenderloin of Beef**

Served with Horseradish Cream  
Red Onion Chutney

**Serves 20**

## **Sage Roasted Whole Tom Turkey**

Served with Cranberry Sauce and Mayonnaise

**Serves 30**

## **Salmon En Croute**

White Wine Chive Cream Sauce

**Serves 25**

## **Pepper Crusted Sirloin Beef**

Served with Cognac Peppercorn Sauce

**Serves 30**

## **Herb Roasted Prime Rib**

Light Mushroom Sauce  
Horseradish Cream

**Serves 30**

## **Bourbon Glazed Honey Ham**

Apple Compote  
Stone-Ground Mustard

**Serves 45**

## **Scottish Smoked Salmon**

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

**Serves 25**

## **Bacon Wrapped Berkshire Pork Loin**

Apple Chutney and Port Wine Sauce

**Serves 30**

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# RECEPTION

Minimum order of 25 Hors d'Oeuvres per item

## COLD HORS D'OEUVRES

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

**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

**per piece**

## HOT HORS D'OEUVRE

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

**per piece**

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# RECEPTION

Minimum order of 25 People

## 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

**per person, Minimum 25 Guests**

## IMPORTED AND DOMESTIC CHEESES

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

**per person, Minimum 25 guests**

## SNACK AND DIP

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

**per person**

**Minimum 25 guests**

## FRESH FRUIT AND BERRY DISPLAY

Sliced Assorted Melon, Pineapple  
Seasonal Berries

**per person, Minimum 25 guests**

## VEGETABLE CRUDITES

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

**per person**

**Minimum 25 guests**

## JUMBO GULF SHRIMP

Arranged on Ice with Cocktail Sauce

**Each, Minimum 50 pieces**

## OYSTER BAR

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

**Market Price Minimum 100 pieces**

## FLORIDA STONE CRAB CLAWS

Cracked Stone Crab Claws  
Dijonnaise, and Cocktail Sauce

**Market Price (Seasonal)**

**Minimum 100 pieces**



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# PLATED DINNERS

All Dinners include Choice Salad and Dessert

All Entrees are beautifully presented with Chef's Choice of Seasonal Vegetables and Starch

Freshly Baked French Rolls & Sweet Butter

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



## Choose one of the following Salads

### **Steak-House Wedge Salad Iceberg Wedge**

Cherry Tomatoes, Smoked Bacon Bits

Blue Cheese Crumbles

with House Ranch Dressing

### **Classic Caesar Salad Romaine Hearts**

Shaved Parmesan, Ciabatta Herb Croutons

with a Creamy Parmesan Dressing

### **Butter Lettuce and Radicchio Citrus Salad**

Florida Grapefruit and Orange Segment

Local Goat's Cheese with a Citrus Vinaigrette

### **Seasonal Local Field Greens**

Garnished with Heirloom Tomatoes

Cucumbers tossed in a Balsamic Vinaigrette

### **Arugula and Baby Spinach**

Aged Cheddar, Raspberries, and Walnuts

with a Champagne Vinaigrette

### **Baby Greens, Garden Herbs**

Cranberries, Poached Pear, Blue Cheese

Candied Walnuts with a Sherry Vinaigrette



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Freshly Baked French Rolls & Sweet Butter

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## Choose one of the following Desserts

### Lemon Tart

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

### Chocolate Crunch with fresh Raspberries and Raspberry Coulis

Crunchy Bottom made with imported Wafers and Hazelnut  
Praline and Silky Chocolate Mousse

### Opera

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

### Carrot Cake

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

### Key Lime Tart

Graham Cracker Crust with Whipped Cream

### New York Cheesecake

Fresh Macerated Strawberries with Whipped Cream



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Freshly Baked French Rolls & Sweet Butter

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## DINNER ENTREES

### Forest Mushroom Crusted Chicken Breast

Lemon Tomato Herb Fondue

**Per Person**

### Joyce Farms Natural Chicken Breast

Roasted Garlic Crust, Cabernet Demi-Glace

**Per Person**

### Sustainable Charcoal

### Grilled Floridian Fish

Dill Cream and Chive Sauce

**Per Person**

### Roasted Pork Tenderloin

Wild Mushroom Compote and Sage

Grannie Smith Apple Sauce

**Per Person**

### Grilled Ten Ounce New York Steak

Pommery Mustard Cognac Sauce

**Per Person**

### Sustainable Grilled Salmon Filet

Saffron Lemon Cream Sauce

**Per Person**

### 72-hour Boneless Beef Short Rib

Bordelaise Sauce

**Per Person**

### Six Ounce Filet of

### Center Cut Beef

Cipollini Onions Malbec Reduction

**Per Person**

### 72-hour Boneless Beef Short Rib and

### Lightly Blackened Black Grouper

Wild Forest Mushroom Sauce

**Per Person**



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# DINNER BUFFET

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

## LATIN BUFFET

Mixed Garden Greens Salad Bar to Include:

Julienne Peppers, Red Onions, Tomato  
Shredded Cheese, Bacon, and Carrots  
White Balsamic Lime Vinaigrette  
Buttermilk Ranch Dressing  
Jicama and Feta Cheese Salad  
Black Bean, Corn, and Mango Salad

Pernil (Roast Pork)

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

Chef's Selection of Latin Desserts

**Per Person**

## ALL AMERICA

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

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

Assorted Fruit Pies and Whipped Cream  
Chocolate Cake and Carrot Cake

**Per Person**

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# DINNER BUFFET

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## FLORIDA BUFFET

### Raw Bar - Based on 3 Pieces per Person

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

Key Lime Pie  
Mango Mousse  
Strawberry Cheesecake  
Florida Orange Panna Cotta

**per Person**



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# DINNER BUFFET

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## SOUTHERN NIGHTS

Bread Presentation Featuring Buttermilk Biscuits  
Corn Bread and Parker Dinner Rolls

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

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

Warm Bread Pudding  
Pecan Pie and Apple Pie  
Chocolate Mousse

**per Person**



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# DINNER BUFFET

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## SOUTHERN ITALY

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

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

Tiramisu  
Cannoli  
Amaretto Cookies

**per person**

## Little Italy

Tomato Salad with Bread (Panzanella)  
Roasted and Grilled Vegetable Salad  
Italian Mixed Green Salad  
Shaved Onion, Olives, Pepperoncini  
Tomatoes Parmesan Croutons  
Italian Vinaigrette  
  
Grilled Flank Steak  
Sundried Tomatoes Herbs  
Extra Virgin Olive Oil  
Chicken Parmesan  
Breaded Chicken, Marinara  
Mozzarella, Parmesan Cheese  
Wild Mushroom Ravioli  
Pinot Grigio Cream Sauce  
Seafood Puttanesca  
Gulf Fish, Shrimp, Mussels, Clams, Calamari  
Olives, Capers, Tomatoes, Anchovies  
Tuscan Marble Potatoes  
Grilled Vegetables

Panna Cotta, Lemon Ricotta cake  
Tiramisu, Cannoli  
Chocolate Chip Cheesecake

**per person**

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# DINNER BUFFET

Minimum of 50 Guest Based on 1 Hour of Service  
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## TASTE OF THE CARIBBEAN DINNER BUFFET

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

**per Person**



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# RESORT COCKTAIL PACKAGE

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



## Deluxe Brands per person

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

## Premium Brands per person

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

## PLEASE ADD

**Additional cost per person for the second hour of service**

**Additional cost per person for each additional hour**

### Cash Bars

Cash Bars are available with a minimum sale required per bar.

Group Master will be charged the difference between actual sales and minimum if sales are lower than set amount





## **HOST DELUXE BAR SELECTIONS**

Name Brand Cocktails  
Domestic Beer  
Imported Beer  
Varietal Wines  
Premium Brand Cocktails  
Assorted Soft Drinks

### **SPECIALTIES**

Fresh Fruit Punch Per Gallon  
Champagne Punch Per Gallon  
Rum Punch Per Gallon

### **DRAFT BEER**

Domestic per Half Barrel  
Imported per Half Barrel  
Local Craft per Half Barrel

**Inquire about Cash Bar Service Bartender Fee apply**

#### **Cash Bars**

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

### **Wine List**

**Available upon request**

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