

Wyndham Complex
***Disney Springs™* Resort Area**
Catering Menus



Lake Buena Vista

Disney Springs™ Resort area



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

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 are 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 very 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.

Presentation Services 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 Presentation Services professionals. Allow us to provide a seamless event experience.

Please inquire for our latest selection of Fine Wines & Beers to compliment your food items. All can be priced "By the bottle" "As consumed" or "Per Person". Please ask for our current Special Offerings.

The Resort offers inclusive packages for Weddings, Anniversaries, Graduations and Celebrations of any type. Please inquire.



**We are happy to discuss with you and attempt to accommodate any dietary or special needs.
All foods are cooked to FDA recommended temperatures.**

POLICIES

The following are Resort Policies regarding on-site functions.

- All banquet food and beverage functions and meeting room rental charges are subject to 23% 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 enclosed 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 with in 72 hours of the event will result in additional labor fees.
- 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 guests
- The use of confetti, floral, or other supplied décor and enhancements must be approved in advance. Cleanup charge will apply.
- 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
- Prices are guaranteed at confirmation of menu items.

PRESENTED BREAKFAST

All Presented Breakfasts include our Bakery Basket, Butter, Jams & Jellies
Freshly Brewed Coffee, Brewed Decaf, Selection of Tea & Fresh Orange Juice

#1

\$28 PER PERSON

Seasonal Fruit Cup
Farm Fresh Scrambled Eggs
Bacon or Country Sausage
Herb Roasted New Potatoes

#2

\$30 PER PERSON

Seasonal Fruit Cup
Grilled Flat Iron Steak
Scrambled Eggs with Chives
Hash Browns with Sweet Onions

#3

\$31 PER PERSON

Sliced Strawberries with Orange Crème Fraiche
Eggs Benedict:
Poached Eggs with Canadian Bacon, Creamed
Spinach & Sliced Tomato on a
English Muffin with Hollandaise Sauce

#4

\$29 PER PERSON

Grilled Pineapple Slices with Lavender Yogurt Sauce
Ham & Cheese Quiche
Herb Roasted Plum Tomatoes

#5

\$30 PER PERSON

Cantaloupe Wedge with Honey Lime Cottage Cheese
Strawberry Stuffed French Toast
Grilled Turkey Sausage
Orange Pecan Syrup

DISPLAYED BREAKFAST

All Displayed Breakfasts include our Blend of Freshly Brewed Coffee
Brewed Decaf and Selection of Tea
Minimum 25 guests required
60 minutes of service

#1

\$34 PER PERSON

Fresh Florida Orange Juice
Fresh Cut Seasonal Melons and Berries
Bakery Basket
Featuring Assorted Danish, Muffins,
Breakfast Breads and Croissants
Served with Sweet Butter, Jams, Preserves and Cream Cheese
Plain and Assorted Fruit Yogurts
Assorted Boxed Cereals
Served with Whole and 2 % Milks
Scrambled Eggs with Fresh Herbs
Smoked Bacon
Sausage Links
Oven Roasted Rosemary New Potatoes

#2

\$37 PER PERSON

Fresh Florida Orange Juice
Assorted Chilled Juice
Fresh Cut Seasonal Melons and Berries
Bakery Basket
Featuring Assorted Danish, Muffins,
Breakfast Breads and Croissants
Served with Sweet Butter, Jams, Preserves and Cream Cheese
Eggs Benedict
Poached Egg and Black Forest Ham
served on English Muffin and
Topped with Thyme Hollandaise Sauce
Herbed Fingerling Potatoes
Smoked Sausage
Crisp Bacon
Steel Cut Oats
Served with Dried Fruit and Nuts
Raisin French Toast with Warm Maple Syrup

DISPLAYED BREAKFAST

All Breakfasts include our Blend of Freshly Brewed Coffee,
Brewed Decaf and Selection of Tea
Minimum 25 guests required, 60 minutes of service

#3

\$36 PER PERSON

Fresh Florida Orange Juice
Assorted Chilled Juice
Fresh Cut Seasonal Melons and Berries
Bakery Basket
Featuring Assorted Danish, Muffins
and Breakfast Breads
Served with Sweet Butter, Jams, Preserves and Cream Cheese
Plain and Assorted Fruit Yogurts
Baked Egg White Casserole
With Reduced Fat Mozzarella, Spinach, Tomato and Mushroom
Turkey Sausage
Course Ground White Corn Grits
Served with Honey
Baked Apples and Granola

#4

\$38 PER PERSON

Fresh Florida Orange Juice
Assorted Chilled Juice
Fresh Cut Seasonal Melons and Berries
Bakery Basket
Featuring Assorted Danish, Muffins and Breakfast Breads
Served with Sweet Butter, Jams, Preserves and Cream Cheese
Scrambled Eggs with Chives
Sausage Gravy and Biscuits
Roasted Potatoes with Fresh Herbs
Seasoned Buttered Grits
Served with Honey and Brown Sugar
Grilled Black Forest Ham
Maple Sausage
Country Fried Steak
Served with Pepper Gravy

DISPLAYED BREAKFASTS

Served in your meeting room
Based on 60 minutes of service
Minimum 15 guests required

#1

\$24 PER PERSON

Fresh Orange Juice or
Assorted Chilled Juices
Assortment of Fresh Breakfast Pastries
with Butter, Jams & Jellies
Coffee & Tea Service

#2

\$28 PER PERSON

Fresh Orange Juice
Assorted Yogurt Cups
Tray of Fresh Sliced Fruit
Assortment of Fresh Breakfast Pastries
with Butter, Jams & Jellies
Coffee & Tea Service

#3

\$30 PER PERSON

Fresh Orange Juice
Croissant Filled with Bacon, Egg & Cheese
Sausage Biscuits
Sliced Melon Platter
Assortment of Fresh Breakfast Breads Coffee &
Tea Service

#4

\$30 PER PERSON

Fresh Melon
Fresh Orange Juice
Assorted Boxed Cereals
Berries, Bananas, Brown Sugar
Flavored Yogurt
Platter of Ham and Cheese
Muffins, Breakfast Breads and French Rolls
Coffee & Tea Service

Continental Breakfasts requesting Table Service will be charged an additional \$3.50 per person.
Based on Space Availability.

All Packages based on 60 minutes of service
In excess of one hour, items will be billed on consumption

THEMED BREAKS

Minimum of 25 people based on 30 minutes of service

****Attendant required** \$75 labor fee**

Rejuvenation Break

Whole Fresh Fruit

Granola Bars

Trail Mix

Individual Fruit Yogurts

\$15 PER PERSON

Chocolate Break

Miniature Candy Bars

Freshly Baked Chocolate Nut Brownies

Chocolate Chip Cookies

Chocolate Fondue

Served with Pound Cake, Strawberries and Whipped Cream

\$16 PER PERSON

The Coffee Corner

An Assortment of Flavored Coffees

Almond Biscotti & Walnut Fudge Brownies

\$13 PER PERSON

Stadium Break

Pigs in a Blanket with Deli Mustard

Nachos with Jalapeño Cheese and Fresh Tomato Salsa

Jumbo Hot Pretzels with Dijon Mustard

\$15 PER PERSON

Polar Express

A Variety of Ice Cream Bars,

Yogurt and Fruit Juice Bars

Sliced Seasonal Fruit and Berries

\$17 PER PERSON

****Afternoon Energizer****

Smoothie Juice Bar

Banana-Walnut and Cranberry Breads

Cream Cheese and Fruit Preserves

Bowl of Whole Seasonal Fruit

\$19 PER PERSON

MEETING PACKAGES

THE MEETING

Add any lunch for a complete all day food and beverage package
1 Hour

Early Morning
Fresh Orange Juice
Tray of Fresh Sliced Fruit
Assortment of Fresh Breakfast Pastries
with Butter, Jams & Jellies
Coffee & Tea Service
½ Hour
Mid Morning refresh
Coffee & Tea Service, Sodas and Waters
½ Hour
Mid Afternoon Refresh
Assorted Home-style Cookies & Savory Snacks
Coffee and Tea Service, Sodas and Waters

\$35 per person
25 person minimum required

THE RESORT SELECT

Add any lunch for a complete all day food and beverage package

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
Coffee & Tea Service
All Day Beverages Including:
Mid Morning refresh
Coffee and Tea Service, Sodas and Waters
Mid Afternoon Refresh
Assorted Home-style Cookies & Savory Snacks
Coffee and Tea Service, Sodas and Waters

\$40 per person
25 person minimum required

INDIVIDUAL ITEMS

Coffee & Tea Service	\$75	PER GALLON
Freshly Brewed Coffee & Decaffeinated Coffee and Selection of Teas		
Iced Tea	\$75	PER GALLON
Lemonade	\$75	PER GALLON
Milk: Skim, Whole & Chocolate	\$5	EACH
Soft Drinks: Regular & Diet	\$5	EACH
Bottled Water	\$5	EACH
Red Bull® Energy Drink or Red Bull® Sugar Free	\$7	EACH
Fresh Florida Orange or Grapefruit Juice	\$75	PER GALLON
Tomato, Apple, V-8 or Cranberry Juice	\$75	PER GALLON
Assortment of Bagels with Flavored Cream Cheeses	\$45	PER DOZEN
Freshly Baked Muffins (Assorted Varieties)	\$45	PER DOZEN
Freshly Baked Butter Croissants or Danish Pastries	\$48	PER DOZEN
Mini Sausage Biscuit or Ham & Cheese Biscuit	\$56	PER DOZEN
Assortment of Doughnuts & Sticky Buns	\$44	PER DOZEN
Breakfast Breads: Zucchini, Banana & Date Nut	\$44	PER DOZEN
Tray of Assorted Coffee Cakes & Raspberry Crumb Cake	\$45	PER DOZEN
Home-style Cookies or Fresh Baked Brownies	\$48	PER DOZEN
Assorted Natural Cereals	\$55	PER DOZEN
Assorted Flavored Yogurts	\$50	PER DOZEN
Whole Fresh Fruit or Sliced Fruit Platters	\$8	PER PERSON
Ice Cream, Yogurt & Frozen Fruit Bars	\$49	PER DOZEN
Granola Bars and Candy Bars	\$48	PER DOZEN
Individual Bags of Potato Chips & Pretzels	\$48	PER DOZEN
Large Warm Pretzels with Mustard	\$45	PER DOZEN

Allow us to custom design delicacies for your event.

PRESENTED LUNCHEONS

**All Luncheons include choice of Starter and Dessert.
Entrees are served with Freshly Baked Rolls and Butter. Luncheons are also
served with Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.**

Wild Field Greens

Dried Cranberries, Pecans, and Goat Cheese

Caesar Salad

Romaine Hearts, Parmesan, Shaved Radicchio, Herb Croutons in Creamy Parmesan Dressing

Mixed Salad Greens

Cucumber, Tomato and Onion and Chef's Choice Dressing

Sliced Fruit Plate

Seasonal Fruit with Honey Yogurt Sauce

Fresh Brie Cheese

With Seasonal Berries and Honey

Roast Fingerling Potatoes

Frisee Lettuce, Bacon and Dijon Vinaigrette

PRESENTED LUNCHEONS

CHILLED LUNCHEON ENTREES

All Chilled Luncheon Entrees Include Choice of Starter or Dessert

Luncheons are also served with Freshly Brewed Coffee, Brewed Decaf and Selections of Tea

Churrasco Steak Salad

Sliced Marinated Beef, Tomatoes, Cucumbers, Hard Cooked Eggs, Red Onion,
Crumbled Bleu Cheese Roasted Corn and Potatoes

\$33 PER PERSON

Salmon Spinach Salad

Ginger Grilled Salmon, Mandarin Oranges, Fire Roasted Onions,
Scallions and Hearts of Palm

\$31 PER PERSON

Grilled Caesar Chicken Salad

Hearts of Chopped Romaine, Parmesan Cheese, Croutons, and Herb Roasted
Tomatoes in a Creamy Parmesan Vinaigrette

\$30 PER PERSON

LBV Chicken Cobb Salad

Chopped Lettuce, Tomatoes, Cucumber, Bacon, Bleu Cheese, Corn and Roasted Peppers

\$31 PER PERSON

Deli Board Sandwich

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, Onion and Pickle

Choice of Potato or Cole Slaw

\$30 PER PERSON

PRESENTED LUNCHEONS

HOT LUNCHEON ENTREES

Beautifully Presented with Herb Roasted Potatoes & Chef's Selection of Fresh Vegetables
Luncheons are also served with Freshly Brewed Coffee, Brewed Decaf and Selections of Tea

Roast Sliced Tenderloin of Beef

Choice Tenderloin with Wild Mushroom Sauce

\$46 PER PERSON

Fresh Snapper with Chive Horseradish Cream

Slow Roasted Red Snapper

\$MP PER PERSON

Roasted Garlic Chicken with a Mushroom and Shallot Silver Thyme Demi Glace

French Cut Chicken

\$37 PER PERSON

Curry Spiced Shrimp

Sustainable Wild Harvest with Mango, Coconut and Tomato Chutney

\$49 PER PERSON

Seared Chicken

French Cut Breast with Nutmeg Lemon Jus

\$37 PER PERSON

Roasted Salmon

Fresh Salmon with Fresh Garlic Tomato Lemon Beurre Blanc

\$39 PER PERSON

Penne Pasta

Penne Pasta with Grilled Chicken and Alfredo Sauce

OR

Spaghetti Vegetables, Sun Dried Tomatoes and Pesto Cream

\$35 PER PERSON

PRESENTED LUNCHEONS

All Luncheons include choice of Starter and Dessert.
Entrees are served with Freshly Baked Rolls and Butter. Luncheons are also served with Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.

DESSERTS

Berry Brulee Cheesecake

Bourbon Chocolate Cake

Key Lime Pie

Red Velvet Cake

Lemon Raspberry Cake

Inquire about Box Lunches “To Go”.

LUNCHEON DISPLAYS

**All Buffets include our Blend of Freshly Brewed Coffee,
Brewed Decaf and Selection of Tea
Minimum 25 guests required
60 minutes of service**

Southern Barbeque

\$39 PER PERSON

Red Bliss Potato Salad with Caramelized Onions
Creamy Cole Slaw
Romaine Lettuce, Cucumbers and Tomatoes with Buttermilk Ranch Dressing
Open Pit Barbecue Chicken Breast
Carolina Pulled Pork Barbecue
Boston Baked Beans
Corn on the Cob in Butter Sauce
Sandwich Rolls & Kaiser Rolls
Peach Cobbler
Bourbon Pecan Pie

The All-American Deli

\$37 PER PERSON

Grilled Vegetable Pasta Salad
Field Greens with Cucumbers and Cherry Tomatoes
Served with Red Wine Oregano Vinaigrette and Creamy Bleu Cheese Dressing
Beautifully Arranged Tray of Thinly Sliced Turkey Breast,
Maple Glazed Ham and Roast Sirloin
Swiss, Provolone and American Cheeses
Accompanied with Lettuce, Beefsteak Tomatoes, Dill Pickles,
Bermuda Onions, Mayonnaise and Imported Grain Mustard
Freshly Baked Multi-Grain Rolls, Rye Bread and French Baguettes
Assorted Jumbo Cookies
Walnut Fudge Brownies

LUNCHEON DISPLAYS

**All Buffets include our Blend of Freshly Brewed Coffee,
Brewed Decaf and Selection of Tea
Minimum 25 guests required
60 minutes of service**

The Sandwich Buffet

\$37 PER PERSON

Mixed Green Salad with Balsamic Vinaigrette

Potato Salad, Cole Slaw

A Selection of Sandwiches to Include:

Turkey with Provolone in a Spinach Wrap

Black Forest Ham with Swiss on Marble Rye Bread

Thinly Sliced Roast Beef with Cheddar on Focaccia

All Sandwiches are garnished with Iceberg Lettuce,
Sliced Tomatoes, Mayonnaise and Dijon Mustard

Whole Seasonal Fruit

Individual Bags of Potato

Jumbo Chocolate Chip Cookies

Deluxe Sandwich Buffet

\$40 PER PERSON

Red, Green and Yellow Tomato Salad

Green Asparagus with Citrus Aioli

Gorgonzola Potato Salad

Herbed Chicken Breast on Sourdough Baguette
with Fresh Arugula and Tomatoes

Sliced Beef Tenderloin on Sicilian Flatbread
with Grilled Bermuda Onions and Horseradish Mayonnaise

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

Seasonal Whole Fruit

Individual Bag Terra Chips

SPECIALTY LUNCHEONS

All Buffets include our Blend of Freshly Brewed Coffee,
Brewed Decaf and Selection of Tea
Minimum 25 guests required
60 minutes of service

The Backyard Cook-Out

\$41 PER PERSON

Red and Yellow Tomato Salad served with a Citrus Vinaigrette

Red Bliss Potato Salad with Caramelized Onions

Creamy Cole Slaw

****From the Grill****

All Beef Hot Dogs

Sirloin Burgers

Honey Barbecue Breast of Chicken

Accompanied with Lettuce, Sliced Beefsteak Tomatoes, Sliced Bermuda Onions,

Dill Pickles, Sauerkraut, Sliced Swiss, American and Cheddar Cheese,

Select Condiments and Kaiser Rolls and Hot Dog Buns

Boston Baked Beans

Corn on the Cob in Butter Sauce

5-Alarm Chili

Apple Pie and Blueberry Pie

A La Roma

\$44 PER PERSON

Minestrone Soup

Served with Garlic Bread and Focaccia

Mixed Greens Salad with Roasted Garlic Vinaigrette

Grilled Italian Vegetables

Bocconcino and Tear Drop Tomatoes

Tossed with Virgin Olive Oil, Fresh Basil and a Hint of Lemon

Penne Pasta in a Fresh Tomato and Basil Pomodoro Sauce

Chicken Scaloppini in a Light Lemon Piccata Sauce

Rosemary Pork Loin with Lemon and Artichokes

Miniature Canolis

Tiramisu

****Attendant required** \$125 labor fee**

BEVERAGE SELECTIONS

RESORT COCKTAIL PACKAGE

Unlimited Consumption Full Service Bar for One (1) Hour

Featuring: Cocktails, Beers, Wines and Soft Drinks

\$24 per person

Name Brands

\$30 per person

Premium Brands

Please Add:

\$12 per person

For the second hour of service

\$10 per person

For each additional hour

HOST BAR SELECTIONS

Name Brand Cocktails	\$9
Domestic Beer	\$7
Imported Beer	\$8
Varietal Wine	\$9
Premium Brand Cocktails	\$10
Assorted Soft Drinks	\$5

SPECIALTIES

Fresh Fruit Punch	\$71 per Gallon
Champagne Punch	\$110 per Gallon
Rum Punch	\$135 per Gallon

DRAFT BEER

Domestic	\$400 per Half Barrel
Imported	\$500 per Half Barrel

The Resort also features a full selection of Imported and Domestic Wines.

Let us coordinate a selection to compliment your function.

All Beverage Selections are subject to a 23% Service Charge and Sales Tax.

If Bar Sales do not exceed \$350.00 per Bar, there will be a \$125 Bartending Fee.

Full Service Cash Bars are available.

Contact your Catering Representative for details.

RECEPTION ACTION

Minimum of 25 people based on 60 minutes of service

****Attendant required** \$125 labor fee**

Items are designed as appetizers and can be combined for a complete meal

****Wok and Roll Station****

Wok

Oriental Beef or Chicken with Carrots,
Snow Peas, Bean Sprouts and Scallions
Accompanied by Vegetable Fried Rice

And Roll

Egg Rolls, Spring Rolls, and Pan Seared Pot Stickers
Served in Mini Take-Out Containers with Chop Sticks
Oriental Mustard, Plum Sauce, Duck Sauce and Ginger Soy Sauce

\$24 PER PERSON

****Pasta Station****

Penne Pasta in a Fresh Tomato Basil Pomodoro Sauce
Tortellini Pasta

Prosciutto, Mushroom and Peas in a Creamy Alfredo Sauce
Artichoke Hearts, Kalamata Olives and Spinach Pesto
Served with Garlic Bread Sticks and Parmesan Cheese

\$18 PER PERSON

****Smashed Potato Station****

Served in Martini Glasses

A Variety of Toppings to Include

Sour Cream, Fresh Chives, Applewood Smoked Bacon, Bleu Cheese,
Shredded Cheddar Cheese, Sautéed Shrimp and Southern Style Gravy

\$15 PER PERSON

****Low Country****

Shrimp and Grits

Fried Green Tomatoes

Crab Cakes with Red Pepper Remoulade

\$20 PER PERSON

RECEPTION ACTION

****Attendant required** \$125 labor fee**
Carved items accompanied by selection of silver dollar rolls
Items are designed as appetizers and can be combined for a complete meal

****Horseradish Crusted Tenderloin of Beef****

Served with Horseradish Crème Fraîche and
Mango Chutney
\$450 - SERVES 25

****Sage Roasted Whole Tom Turkey****

Served with Cranberry Mayonnaise
\$425 - SERVES 25

****Pepper Crusted Sirloin Beef****

Served with Pink Peppercorn Sauce
\$400 - SERVES 30

****Whole Bone-In Smoked Ham***

Served with Pineapple Compote and Stone-ground Mustard
\$400 - SERVES 50

****Salmon En Croute****

Served with Dill Beurre Blanc and Cucumber Slaw
\$350 - SERVES 30

****Roasted Suckling Pig****

Served with Fresh Mojo and Barbecue Sauce
\$425 - SERVES 40

****Herb Roasted Prime Rib****

Served with Scallion Crème Fraîche and
Freshly Grated Horseradish
\$400 - SERVES 30

****Applewood Smoked Salmon****

Offered with Chopped Onions, Hard Boiled Eggs, Baby Capers
Cream Cheese and Assorted Bagels & Bagel Chips
\$400 - SERVES 25

RECEPTIONS

COLD ITEMS

\$225 PER 50 PIECES

Select from:

Tomato Basil or Wild Mushroom Bruschetta
Roasted Corn Cakes & Pancetta Tapenade
Cucumber Cup filled with Feta Cheese
and Caramelized Onions
Tomato and Roasted Garlic Mousse
on a Parmesan Chip

COLD ITEMS

\$275 PER 50 PIECES

Select from:

Smoked Salmon Roulade on Flat Bread with Red
Onions and Capers
Chilled Grilled Shrimp with Mango Salsa
on a Tortilla Chip
Tomato and Mozzarella Skewers with Fresh Basil
Little Neck Clams
Cured with Vodka and Cucumbers

Fresh Vegetables with Dip

\$8 PER PERSON

\$175 MINIMUM

Deluxe Dry Snack Basket

\$7 PER PERSON

\$150.00 MINIMUM

Variety of Potato Chips, Crisp Tortillas Pretzels,
Nuts, Guacamole
Salsa and Our House Dip

HOT ITEMS

\$225 PER 50 PIECES

Select from:

Spring Rolls with Chili Soy Sauce
Woodland Mushroom Strudel
Pan Seared Pot Stickers
with Hoisen Sauce
Asparagus in Phyllo with Gruyere Cheese
Warm Goat Cheese Tart with Lingonberry

HOT ITEMS

\$275 PER 50 PIECES

Select from:

Petite Beef Wellington with Béarnaise Sauce
Coconut Chicken with Orange Marmalade
Poached Pear and Almond
with Roasted Figs
Brie with Raspberry in Filo Dough
Chicken Wonton with Lemon Grass

Cheese & Fruit Display

\$10 PER PERSON

\$225 MINIMUM

Elaborate Antipasto

\$15 PER PERSON

\$350.00 MINIMUM

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

SPECIALTIES

****Attendant required** \$125 labor fee**
Specialties accompanied by Chef's Accoutrements
Items are designed as appetizers and can be combined for a complete meal.

CLASSICS

\$350.00 PER 50 PIECES

Jumbo Gulf Shrimp

Arranged on Ice with Absolut Cocktail Sauce

Seared Diver Scallops

Marinated Cucumbers and Truffle Vinaigrette

Sushi Grade Ahi Tuna

Crusted with Coriander and Wasabi

Lobster and Corn Fritter

with Chipotle and Honey

****Risotto Station****

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

\$17 PER PERSON

Roasted Baby Vegetable Crudités

Gorgonzola Dipping Sauce

\$13 PER PERSON

Custom Packages

*Disney Entertainment
Ice Carvings
Decor
Floral Arrangements*

Ask us about adding Tropical Foliage to your event.

PRESENTED DINNERS

All Dinners include Choice Salad and Dessert.
**All Entrees are beautifully presented with Chef's choice of Seasonal Vegetables,
Roasted Fingerling Potatoes, Freshly Baked French Rolls & Sweet Butter
With Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.**

SALADS

Seasonal Field Greens

Garnished with Plum Tomatoes and
Cucumbers Tossed in a Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Parmesan, Shaved Radicchio, Herb
Crouton in Creamy Parmesan Vinaigrette

Fresh Herb Salad

Goat Cheese and Chef's Choice Dressing

Wedge of Iceberg Lettuce with

Sliced Beefsteak Tomatoes
Tossed in a Creamy Bleu Cheese Dressing

PRESENTED DINNERS

DINNER ENTREES

Roasted Pork Tenderloin

Served with Cipollini Onion Sauce

\$50 PER PERSON

Red Snapper

with Braised Fennel and Morel Mushroom Cream Sauce

\$MP PER PERSON

Simply Grilled

New York Strip Steak

\$54 PER PERSON

Seared Atlantic Salmon

with Pommery Mustard Cream

\$50 PER PERSON

Roasted French Cut Breast of Chicken

Stuffed with Prosciutto and Mozzarella

served with Smoked Tomato and Rosemary Sauce

\$48 PER PERSON

Spinach and Cheese Ravioli

Served with White Truffle and Yellow Tomato Cream Sauce

\$43 PER PERSON

French Cut Chicken Breast

Stuffed with Wild Mushroom Mousseline

\$45 PER PERSON

Filet Mignon

with Forest Mushroom Confit Served with Cognac Cream Sauce

\$63 PER PERSON

French Cut Chicken Breast

Topped with Jumbo Shrimp served with Lemon Oregano Butter

\$50 PER PERSON

PRESENTED DINNERS

All Dinners include Choice of Salad and Dessert.
All Entrees are beautifully presented with Chef's choice of Seasonal Vegetables,
Roasted Fingerling Potatoes, Freshly Baked French Rolls & Sweet Butter
with Freshly Brewed Coffee, Brewed Decaf and Selections of Tea.

DESSERTS

Berry Brulee Cheesecake

Bourbon Chocolate Cake

Key Lime Pie

Red Velvet Cake

Lemon Raspberry Cake

Caramel Apple Pie

We are happy to discuss with you and attempt to accommodate any Dietary or Special Needs Diets.
All Foods are cooked to FDA recommended temperatures.

DINNER DISPLAYS

All Buffets include our Blend of Freshly Brewed Coffee, Decaf Coffee and Select Tea

Minimum 25 guests required

****Attendant required** \$125 labor fee**

90 minutes of service

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

Served with Buttermilk Ranch and Red Wine Vinaigrette Dressing

Country Fried Chicken and Gravy

Smashed Potatoes

Fresh Green Beans with Bacon and Onions

****From the Grill****

Baby Back Ribs with Mango Barbecue Sauce

Rib Eye Steak – Simply Grilled

Warm Bread Pudding

Pecan Pie Chocolate Cream Pie & Apple Pie

\$70 PER PERSON

Caribbean Nights

Bread Presentation

Jerk Chicken Soup

Conch Salad with Picka-Peppa Sauce

Curried Rice and Seafood Salad, Bread Fruit Salad

Tossed Greens with Creamy Citrus Dressing

****Carved**** Jerk Pork with Mango Chutney

Whole Grouper Baked with Cilantro, Shiitake Mushrooms & Soy Sauce Glaze

Caribbean Shrimp with Lime and Scotch Bonnet

Sweet Potato Fritters, Red Beans and Rice, Honey Plantains

Key Lime Pie, Banana Fritters with Cinnamon Brown Sugar

Freshly Sliced Tropical Fruits with Island Rum Flavored Cream

Coconut Cream Pie

\$67 PER PERSON

DINNER DISPLAYS

All Buffets include our Blend of Freshly Brewed Coffee, Decaf Coffee and Select Tea

Minimum 25 guests required

****Attendant required** \$125 labor fee**

90 minutes of service

Mediterranean Evening

Bread Presentation Featuring

Housemade Flat Breads and Pitas

Greek Salad with Pepperoncini, Calamata Olives

Feta Cheese, Cucumbers, Tomatoes,

Red Onions and Red Wine Vinaigrette

Tomato and Cilantro Tabouleh

Hummus and Babaghanoush Dips with Crisp Pita Triangles

****Carved**** Boneless Leg of Lamb

Served with Tzatziki Sauce

Beef Tenderloin Shish Kabob

Shrimp Brochettes

Marinated Zucchini and Eggplant

Rice with Pine Nuts and Currants

Baklava, Rice Pudding with Fresh Whipped Cream

Tartlette, Fresh Seasonal Fruit

\$67 PER PERSON

A Night in Southern Italy

Bread Presentation Featuring

Loaves of Italian Bread, Garlic Bread and Breadsticks

Elaborate Antipasto Display with

Roasted Red Peppers, Eggplant Caponata, Marinated Wild Mushrooms,

Imported Provolone, Presto Marinated Ciliegine, Prosciutto,

Sopressata, Genoa Salami, Marinated Artichoke Hearts,

Hearts of Palm, Calamata Olives and Grilled Zucchini

Italian Sausage with Grilled Onions and Peppers

Veal Marsala and Wild Mushrooms

Gulf Shrimp Scampi over Orzo

****Pasta Station****

Penne Pasta in a Fresh Tomato and Basil Pomodoro Sauce

Cheese Tortellini with

Prosciutto, Mushrooms and Peas in a Creamy Alfredo Sauce

Served with Parmesan Cheese

Tiramisu, Cannolis, Amaretto Cookies

\$70 PER PERSON

SPECIALTY DESSERTS

Minimum of 25 people based on 60 minutes of service
Items are Designed to Compliment Your Reception and Dinner Selection
****Attendant Required** \$125 Labor Fee**

****Tropical Bananas Foster****

Flambéed Bananas, Mangos and Pineapples,
Caramelized Sugar, Crystallized Ginger and Dark Rum
Served over Vanilla Ice Cream
\$17 PER PERSON

****Cherries Jubilee****

Dark Cherries and Kirshwasser Liqueur Flambé
Served over Vanilla Ice Cream
\$17 PER PERSON

****Sundae Shoppe****

Chocolate and Vanilla Ice Cream
Served with Hot Fudge and Caramel Sauce, Chopped Nuts,
Jimmies, Crushed Oreos, Reeses Pieces, Chocolate Chips, M&Ms,
Fresh Seasonal Berries, Maraschino Cherries and Fresh Whipped Cream
\$19 PER PERSON

****Crepes****

Chocolate and Fruit Filled Crepes
Fresh Whipped Cream, Chocolate Ganache and Fresh Strawberries
\$18 PER PERSON

Elaborate Viennese Table

Miniature Sampling of Petit Fours, Éclairs,
Napoleons, Cream Puffs, Profiteroles, Cheesecakes, Fruit Tarts,
Key Lime Tarts, Pecan Tarts, White and Milk Chocolate Truffles and
Tuxedo Chocolate Dipped Strawberries
\$23 PER PERSON

Additional Considerations for Your Coffee Station

Amaretto di Saronna, Bailey's Irish Cream, Frangelico,
Grand Marnier, Irish Whiskey, Kahlua, Sambucca,
Remy Martin VS, Whipped Cream, Maraschino Cherries,
Cinnamon and Sugar Swizzles
\$11 TO \$15

Based on Consumption

FLORIDA CLAMBAKE

Served Lakeside, Poolside or Indoors
Based on 90 minutes of Service

Our Fabulous Clambake

A variety of Breads with Sweet Cream Butter

Raw Bar
Jumbo Gulf Shrimp
Snow Crab Claws
Served over Ice with
Absolut Cocktail Sauce, Remoulade and Lemon Wedges

New England Clam Chowder with Oyster Crackers

Romaine Lettuce with Bowls of Cucumbers,
Cherry Tomatoes, Black Olives, Carrots and Sprouts
Served with Bleu Cheese Dressing and Red Wine Vinaigrette

Steamed Whole Maine Lobsters
Little Neck Steamers with Drawn Butter
New Parsley Potatoes
Corn on the Cobb

Boston Cream Pie
New York Cheesecake
Chocolate Flourless Torte with Crème Anglaise
Fresh Sliced Seasonal Melons and Berries

Selection of Regular Coffee, Decaffeinated Coffee and Herbal Teas

Based on 3/4 lb. Maine Lobster per person

\$MP