



*Holiday Inn*

## Holiday Inn in WALT DISNEY WORLD® Resort Emerald Banquet Menu



### **Holiday Inn**

In the WALT DISNEY WORLD® Resort

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## Start The Day Right Breakfast Buffet

\$30 per person

Fresh Squeezed Orange, Grapefruit, Apple and Cranberry Juices  
Seasonal Sliced Fruit and Whole Berries with Cottage Cheese  
Assorted Individual Dry Cereals with Whole and Skim Milk  
Assorted Freshly Baked Breakfast Bakeries to include Croissants, Danishes, Breads and Muffins  
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee  
Bigelow Gourmet Tea Selections Served with Milk, Honey & Lemon  
Quaker Oatmeal with Vermont Maple Syrup, Cinnamon and Raisins  
Dannon® Individual Assorted Fruit Yogurts

### Entrée (Select Two)

Scrambled Eggs With Herb and Sharp Cheddar Cheese  
Scrambled Eggs with Sautéed Mushroom, Sweet Pepper, and Swiss Cheese  
Scrambled Eggs with Roasted Artichoke, Asparagus and Goat Cheese  
Seasonal Vegetable Frittata with Goat Cheese  
Cheese Blintzes with Berries Compote  
Buttermilk Pancakes with sides of Berries Compote and Warm Maple Syrup  
Golden Thick Cut French Toast with sides of Berries Compote and Warm Maple Syrup

### Accompaniments (Select Two)

Hickory Smoked Bacon    Sausage Links  
Sausage Patties  
Honey Mustard Glazed Ham  
Hash Browns  
Rosti Potato  
Aged Cheddar and Sweet Corn Grits  
Sautéed Herb Asparagus

Minimum Guarantee of 40 Guests  
Prices Subject to Change without Notice  
A 22% taxable service charge and 6.5% Florida sales tax applies

## Classic Continental

\$14 per person

Selection of Freshly Squeezed Juices

Display of Assorted Tropical Fruit

Dannon® Assorted Individual Fruit Yogurts

Assorted Freshly Baked Breakfast Bakeries to Include Croissants, Danishes, Breads and Muffins

Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee

Bigelow Gourmet Tea Selection Served with Milk, Honey and Lemon

## Deluxe Continental

\$19 per person

Selection of Freshly Squeezed Juices

Displays of Assorted Tropical Fruit and Berries with Cottage Cheese

Dannon® Assorted Individual Fruit Yogurts

Assorted Freshly Baked Breakfast Bakeries to Include Croissants, Danishes, Breads,  
Bagels and Muffins

Served with Whipped Butter, Cream Cheese and Preserves

Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee

Bigelow Gourmet Tea Selection Served with Milk, Honey and Lemon

All Packages are Available for One Hour  
Minimum Guarantee of 40 Guests  
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## Breakfast Stations

### Eggs and Omelets\*

Fried Eggs, Egg Beater and Egg White  
Bell Pepper, Mushroom, Tomatoes,  
Ham, Bacon, Sausage, Onion  
Cheddar, Swiss and Provolone Cheese  
\$9 per person

### House Smoked Salmon

Thinly Sliced and Accompanied with  
Tomatoes, Capers, Red Onion,  
Hard Boiled Eggs and Chives  
Freshly Baked Plain Bagels  
Butter and Sour Cream  
\$11 per person

## Breakfast Specialties

Aged Cheddar and Sweet Corn Grits	\$4.50 per person
Quaker Oatmeal with Vermont Maple Syrup, Cinnamon and Raisins	\$4.50 per person
Egg, Ham and Cheese Croissant	\$5.50 per person
Biscuits and Sausage Gravy	\$5.50 per person
Bacon and Scrambled Eggs on Buttermilk Biscuits	\$5.50 per person
Breakfast Quesadilla of Eggs, Ham, Salsa, Cheese and Cilantro	\$5.50 per person
Classic Quiche Lorraine	\$5.50 per person
Portobello, Spinach and Gruyère Cheese Quiche	\$5.50 per person
Crispy Banana Brioche French Toast and Fosters Syrup	\$5.50 per person
Our signature Frittata of Smoked Bacon, Caramelized Onion and Swiss Cheese	\$5.50 per person

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Minimum Guarantee of 40 Guests  
\*Chef Attendant Charge of \$75 per Chef per Hour Applies  
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## All Day Coffee Break Packages

### Early Morning Break

*Served for one hour  
 from 7:30am to 9:30am*

Selection of Freshly Squeezed Juices  
 Seasonal Sliced Fruit  
 Assorted Freshly Baked Breakfast Bakeries and Bagels Served with Butter, Cream Cheese and Preserves  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Whole, 2% and Skim Milk  
 Selection of Gourmet Hot Teas with Lemon and Sweeteners  
 \$14.00 per person

### Mid Morning Break

*Served for one hour  
 from 9:30am to 12:00pm*

Assorted Soft Drinks  
 Bottled Waters  
 Whole Fresh Fruit  
 Assorted Granola Bars  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Whole, 2% and Skim Milk  
 Selection of Gourmet Hot Teas with Lemon and Sweeteners  
 \$12.00 per person

### Afternoon Break

*Served for one hour  
 from 12:00pm to 4:00pm*

Assorted Soft Drinks  
 Bottled Waters  
 Pita and Vegetable Taro Chips with Hummus  
 Jumbo Chocolate Chip Cookies  
 Imported and Domestic Cheese Display with Fresh Fruit Garnish  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Whole, 2% and Skim Milk  
 Selection of Gourmet Hot Teas with Lemon and Sweeteners  
 \$15.00 per person

### The above breaks are offered in the following combinations

<b>Early Morning &amp; Mid-Morning Breaks</b>	<b>\$20 per person</b>
<b>Early Morning &amp; Afternoon Breaks</b>	<b>\$25 per person</b>
<b>Mid-Morning &amp; Afternoon Breaks</b>	<b>\$25 per person</b>
<b>Early Morning, Mid-Morning &amp; Afternoon Breaks</b>	<b>\$30 per person</b>

All Packages are Available for One Hour  
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## Specialty Refreshment Breaks

### South of the Border

\$12 per person

Yellow, Red & Blue Corn Tortilla Chips  
Salsa, Guacamole, Chile Con Queso  
Equatorial Fruit Tartlets  
Chocolate Nut Tartlets  
Coca-Cola® Soft Drinks  
Assorted Bottled Iced Teas

Add Non- Alcoholic Frozen Margaritas

\$7 per person

### Sweet Tooth

\$15 per person

Frozen Snickers and Milky Way Bars  
Seasonal Cubed Fruits  
Chocolate Fondue  
Chocolate Truffles  
Chocolate Covered Strawberries  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee  
and Whole, 2%, and Skim Milk

Add Root Beer Floats \$5 per person

### Florida Citrus

\$15 per person

Orange Julius  
Grapefruit Juice  
Whole Citrus Fruit  
Cranberry, Orange and Lemon-Poppy Seed  
Mini Muffins  
Key Lime and Orange Tarts

### Ice Cream Day Dream

\$12 per person

Vanilla and Chocolate Ice Cream  
Frozen Low Fat Yogurt  
Caramel and Chocolate Sauces  
Crushed Nuts, M&M Sprinkles, Crushed Oreos  
Granola and Fresh Berries  
Root Beer and Coca Cola  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee  
served with Whole, 2%, and Skim Milk

### Afternoon Tea

\$15 per person

Variety of Tea Sandwiches  
Petit Fours, Tea Pastries  
Fruit Tartlets  
English Scones with Devonshire Cream  
Strawberries with Whipped Cream  
Lemon Curd  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee and  
Whole, 2%, and Skim Milk  
Selection of Bigelow Gourmet Hot Teas with Milk, Honey  
and Lemon

### After School Snack

\$15 per person

Iced Frappuccino, Iced Mocha  
Chocolate Cupcakes with Buttercream Icing  
Reese's Cupcakes  
Vanilla Cupcakes with Chocolate Ganache & Sprinkles  
Peanut Butter Cupcakes with Marshmallow

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## Specialty Refreshment Breaks continued

### Market Fruit and Vegetable Stand

\$12 Per Person

Fresh Crudités Display with Dips  
Sliced Seasonal Fruits  
Imported and Domestic Cheese & Crackers  
Coca-Cola® Soft Drinks  
Assorted Bottled Iced Teas

### Scopes Up

\$15 Per Person

Sliced Submarine Sandwiches with Italian Meats,  
Marinated Olives, Pepperocini Peppers  
and Cheeses on Foccacia Bread  
Served with Potato Chips  
Coca-Cola® Soft Drinks  
Gatorade® Assorted Flavored Sports Drinks

### Half Time

\$12 per person

Mini Foccacia Pizzas  
White Cheddar Popcorn, Pretzels  
Potato Chips & Dips  
Peanuts, Cracker Jacks, Frozen Ice Cream Bars  
Lemonade and Iced Tea

Add Non Alcoholic Beer \$4.75 each

Add Budweiser and Bud Light \$4.75 each

### Cookies and Milk

\$10 per person

Peanut Butter, Oatmeal Raisin,  
Chunky Chocolate Chip Cookies  
Fresh Brewed Rainforest Coffee, Decaffeinated Coffee  
and Whole, 2%, and Skim Milk  
Selection of Bigelow Gourmet Hot Teas with Milk,  
Honey and Lemon

### Asian Flair

\$32 Per Person

Display of Starbucks® Ice Cold Frappuccinos  
Display of Fresh Tropical Fruit and Thai Style Marinated Fruit Salad  
Gourmet Miniature Sandwiches to include:  
Smoked Salmon, Honey Cured Ham, Cucumber, BBQ Pulled Pork  
Miso Soup with Tofu, Cinnamon and Garlic Braised Salmon Topped with Scallions  
Soba Noodle Salad Marinated with Teriyaki Carrot Puree Sugar Snap Pea  
Coca-Cola® Soft Drinks  
Gatorade® Assorted Flavored Sports Drinks

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Minimum Guarantee of 40 Guests  
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## Plated Lunch

### Soups and Salads (Select One)

Chicken and Corn Chowder Served with Aged Parmesan

Roasted Tomato Soup with Blackened Bay Shrimp

Baby Romaine, Roasted Artichoke, Red Pepper, Olive Salad Served with Focaccia Croutons

Char Grilled Romaine Heart, Fresh Mozzarella, Vine-Ripened Tomato,  
Roasted Red Pepper Salad Served with Mustard Caesar Vinaigrette

Mixed Field Green with Crispy Avocado, Crumbled Goat Cheese,  
Cherry Tomato Served with Citrus Vinaigrette

### Entrée (Select One)

Grilled Marinated Jumbo Shrimp, Stone Ground Yellow Grits and Herb Butter Cream Sauce \$38 per person

Seared Wild Striped Sea Bass, Fingerling Potatoes, Baby Zucchini,  
Patty Pan Squash, Lemon Grass Turmeric Broth and Crispy Garlic \$43 per person

Grilled Beef Medallion, Seared Yellow Tail Snapper, Boursin Cheese Mashed Potato,  
Asparagus and Baby Carrot Served with Thyme Red Wine Demi Glazed \$46 per person

Veal Chopped, Mushroom Ravioli and Sautéed Baby Vegetables Served with Apple Butter Demi  
Glaze \$38 per person

Seared Swordfish with Candy Orange, Coconut Steamed Jasmine Rice, Seasonal Vegetables \$32 per person

Grilled NY Strip Loin, Caramelized Sweet Onion, Buttermilk Poached Fingerling Potatoes,  
Seasonal Vegetables, Mustard Demi \$35 per person

Seared Herb Marinated Free Range Chicken Breast, Olive Polenta Cake, Wilted Spinach,  
Mushroom Gravy \$27 per person

Miso Salmon with Soba Noodle in Mirin Teriyaki Vinaigrette, Seasonal Vegetables \$29 per person

### Dessert (Select One)

Key Lime Pie, Strawberry Tempura Served with Raspberry Sauce

Vanilla Crème Brule Served with Tropical Fruit Salsa

Chocolate Cake with Fresh Mango and Papaya in Coconut Broth Served with Fresh Mint

Minimum Guarantee of 25 Guests  
Prices Subject to Change without Notice  
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## Create Your Own Lunch Buffet

\$35 per person

### Salads (Select Three)

Caprese Salad with Balsamic Reduction

Blackened Bay Shrimp, Israeli Couscous, Roasted Artichoke, Red Pepper Served with  
Lemon Mint Vinaigrette

Mixed Field Green with Cherry Tomato, Cucumber, Olive, Shredded Cheese Served with Balsamic and Ranch  
Dressings

Asparagus Mimosa with Crispy Vidalia Onion

Pasta Salad with Smoked Salmon, Sweet Onion Served with Citrus Vinaigrette

### Entrée (Select Two)

Searched Swordfish, Roasted Corn Chowchow Served with Parsley Lemon Sauce

Grilled Mahi Mahi with Roasted Okra Served with Roasted Red Pepper Coulis

Grilled Sirloin Strip Served with Wild Mushrooms Ragout

Grilled Marinated Shrimp, Lemon Zest Risotto, Pecorino Cheese

Bone-in Chicken Breast, Roasted Acorn Squash Served with English Pea Puree

Roast Pork Loin, Caramelized Apple and Mustard Au Jus

### Accompaniments (Select Two)

Baked Penne Pasta with Three Cheeses

Roasted Herb Baby Red Skin Potatoes

Steamed Coconut Jasmine Rice

Roasted Seasonal Vegetables

Served with Assorted Artisan Rolls and Butter  
and Chef's Selection of Desserts

Freshly Brewed Iced Tea

Fresh Brewed Rain Forest Regular and Decaffeinated Coffee

Buffet based on one and a half hours of service  
Minimum Guarantee of 40 Guests Prices Subject to Change without Notice  
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## Deli Lunch Buffet

\$28 per person

Soup Du Jour

Penne Pesto Pasta Salad

Fresh Garden Green Salad with Balsamic Vinaigrette and Ranch Dressings

Tomato, Onion, Artichoke and Mozzarella Salad

Sliced Deli Meats of

Smoked Turkey, Corned Beef, Honey Baked Ham, Peppered Pastrami

Sliced Sharp Cheddar, Swiss and Provolone Cheeses

Sliced Tomatoes, Red Onions, Dill Pickles and Red Leaf Lettuce

Honey Mustard and Herb Mayonnaise

Assorted Breads and Rolls

Selection of Potato Chips

Assorted Cookies

Chocolate Brownies

Fresh Brewed Iced Tea

Fresh Brewed Rain Forest Regular and Decaffeinated Coffee

### Additional Beverage Service

Assorted Coca-Cola® Soft Drinks	\$3.50 each
Bottled Spring Waters	\$4 each
Assorted Bottled Fruit Juices	\$3.50 each
Sports Drink	\$4.25 each

Buffet based on one and a half hours of service  
Minimum Guarantee of 40 Guests Prices Subject to Change without Notice  
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## Asian Lunch Buffet

\$30 per person

Egg Drop Wonton Soup

Oriental Chicken and Vegetable Salad

Calamari Salad with Lemon Grass

Field Greens with Condiments Served with Balsamic Ginger Vinaigrette and Ranch Dressing

Thai Spring Rolls with Dipping Sauce

Ginger-Soy Marinated Grilled Sirloin

Cashew Fried Teriyaki Chicken

Shrimp and Crabmeat Fried Rice

Tempura Vegetables Served with Soy Dipping Sauce

Freshly Baked Rolls and Butter

Chef's Selection of Desserts

Fresh Brewed Iced Tea

Fresh Brewed Rain Forest Regular and Decaffeinated Coffee

Served Milk, Lemon and Sweeteners

### Additional Beverage Service

Assorted Coca-Cola® Soft Drinks	\$3.50 each
Bottled Spring Waters	\$4 each
Assorted Bottled Iced Teas	\$3.50 each
Assorted Bottled Fruit Juices	\$3.50 each
Sports Drink	\$4.25 each

Buffet based on one and a half hours of service

Minimum Guarantee of 40 Guests

Prices Subject to Change without Notice

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## Mexican Lunch Buffet

\$35 per person

Layered Taco Salad  
Potato Salad with Chorizo Sausage  
Pineapple and Avocado Salad with Melon Aioli  
Iceberg Lettuce, Jimaca and Kiwi Fruit Salad with Jamaica Vinaigrette

Tortilla Soup

Fried Corn Tortillas, Housemade Guacamole and Salsa  
Chicharron  
Bread Rolls

Pan Seared Snapper with Guajillo Pepper Sauce and Pineapple Compote  
Chicken Enchiladas with Tomato Sauce, Cheddar and Mozzarella  
Roasted Mexican Spiced Rubbed Pork Loin served with  
Red Onion, Cilantro and Pepper Salsa and Mole Sauce  
Poblano Peppers Stuffed with Meat, Apples, Pears and Dried Fruit, Nogada Sauce  
Braised Broccoli, Cauliflower and String Beans  
Mexican Rice with Peas and Carrots

Tequilla Jelly with Tropical Fruits  
Churros  
Pumpkin Pie (Seasonal)  
Pineapple Upside Down Cake  
Raisin Rice Pudding

### Menu Additions

Scallop and Shrimp Ceviche with Mango, Mint Vinaigrette	\$5 per person
Shrimp Tamale with Chipotle Sauce	\$6 per person
CheeseCake	\$4 per person

### Additional Beverage Service

Assorted Coca-Cola® Soft Drinks	\$3.50 each
Bottled Spring Waters	\$4 each
Assorted Bottled Iced Teas	\$3.50 each
Assorted Bottled Fruit Juices	\$3.50 each
Sports Drink	\$4.25 each

Buffet based on one and a half hours of service  
Minimum Guarantee of 40 Guests  
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## Reception

### Chilled Impressions

Chick Pea Tartlets Served with Roasted Cherry Tomato

Chilled Cantaloupe Melon  
Soup with Tempura Asparagus

Blue Cheese with Port Wine-poached Pear on Brioche

Mushroom Tartar with Tomato-Olive Tapenade

Baby Mozzarella and Grape Tomatoes on Olive Crisp

Pesto Crepe Roll with Portobello Mushroom

Fig Tart with Pine Nut Mascarpone

Chive and Boursin Cheese Stuffed Cherry Tomato

\$4 per Piece

Chilled Watermelon with Goat Cheese Mousse

Jerk Chicken with Orange on Vol-au-Vent

Smoked Duck with Celeriac Salad on Crostini

Salmon Tempura Sushi with Teriyaki Glaze

Charred Pepper-crust Beef Tataki

Prosciutto and Melon Canapé

Smoked Salmon on Potato  
Crepe with Crème Fraîche

\$4.50 per Piece

Tuna Tartar on Wonton Crisp Served with Asian Pesto

Rice Paper Prawn Roll Served with Hummus

“BST”- Bacon, Shrimp and Tomato Crostini

Shrimp Seviche in Cucumber Cups

Asparagus and Crab Salad Tartlet

Chilled Lobster Medallion with Artichoke Mousse

Yellow Tomato Gazpacho with Lobster

Yukon Gold Potato Confit with Crème Fraîche and Osetra Caviar

Tartlets with Duck Rillettes

Carpaccio of Beef on Truffled Polenta

Seared Tuna with Asian Pesto

Truffle Cauliflower Mousse with Caviar

\$5 per Piece

Minimum order is 25 pieces per selection  
Prices Subject to Change without Notice  
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## Reception

### Hot Impressions

Spanikopita (Spinach and Feta Cheese Turnover)  
Vegetable Spring Roll Served with Plum Sauce  
Caramelized Onion and Mushroom Tart  
Curried Potato Empanada  
Risotto Fritters with Goat Cheese  
Cumin-dusted Black Bean and Chorizo Egg Rolls  
Served with Tomato Salsa  
Baked Ham and Asparagus Rolls in Phyllo  
Baked Brie in Phyllo Served with  
Spiced Apple Chutney  
\$4 per Piece

Steamed Chicken 'Siew Mai' Dim Sum  
Thai-style Fish Cake Served with  
Sweet Chili Dipping Sauce  
Conch Fritter Served with Mango Cajun Rémoulade  
Barbecued Pork Empanada  
Chicken Fingers Served with Guava Barbecue Sauce  
Miniature Turkey Grilled Cheese  
Italian Sausage in Puff Pastry Served with  
Mustard Sauce  
Beef or Chicken Saté Served with Thai Peanut Sauce  
Mini Panini of Mushroom, Roasted Pepper and  
Smoked Provolone  
\$4.50 per Piece

Almond-Crusted Shrimp Saté  
Crab and Boursin Cheese Wontons Served with Chili-Lime Dipping Sauce  
Coconut Shrimp Served with Orange-Horseradish Marmalade  
Crispy Roll of Gingered Tuna  
Semolina-dusted Scallops wrapped in Bacon  
Miniature Crab Cakes Served with Tomato Rémoulade  
Lobster and Curried Potato Samosa  
Grilled Lamb Chops Served with Rosemary Jus  
\$5 per Piece

Minimum order is 25 pieces per selection  
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## Station Enhancements

### Fresh Seafood on Ice

Gulf Shrimp and Cognac Sauce	\$4.50 each
Fresh Shucked Oysters and Clams on the Half Shell	\$4.50 each
Snow Crab Claws	\$4.50 each
Florida Stone Crab Claws (Available from October 15 – May 15)	\$7.50 each

### Sushi

Assorted Hand Rolled Sushi and California Maki Rolls	\$3 per piece
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### Antipasto Table

\$16 per person

Marinated Green and Black Olives, Roasted Peppers, Grilled Zucchini and Onions Served with Herbs and Olive Oil, Grilled Portobello Mushrooms and Whole Roasted Garlic in Oil

Buffalo Mozzarella with Vine-ripened Tomatoes and Marinated Artichokes

Smoked Duck Prosciutto, Chicken Breast, Prosciutto di Parma, Salami and Bresaola

Parmesan, Pecorino and Provolone Cheese

Italian Bread Sticks, Focaccia and Ciabatta Bread

Balsamic Vinegar and Virgin Olive Oil

### Chips, Dips and Veggies

\$5 per person

Selection of Tortilla Chips, Bagel Chips, Fresh Vegetable Sticks

Tapenade, Hummus and Tomato and Avocado Salsa

Roasted Onion Dip and Smoked Salmon Dill Dip

### Market Station

\$6 per person

Presentation of Imported Cheeses including: Camembert, Blue Cheese, Goat Cheese, Manchego, Aged Cheddar, Port Salut and Smoked Gouda

Seasonal Fruit Garnish

English Crackers and French Bread

Add Rounds of Baked Brie in Brioche with Raspberry Coulis

\$120.00 each

(Each round serves approximately 20 persons)

### House-Smoked Salmon

\$250 per presentation

A Side of Our House-Smoked Salmon Served with Buttered Brown Bread and Classic Garnitures

(Each side serves approximately 20-25 persons)

Pricing Based on One Hour of Service  
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## Reception Action Stations

### Refreshing Salads

\$8 per person

Florida Greens with Grape Tomatoes, Shaved Fennel,  
Fresh Cremini Mushrooms, Croutons Served with Lemon Vinaigrette

Fusilli Pasta with Julienne Smoked Salmon, Pine Nuts,  
Fresh Herbs Served with Parmesan Garlic Dressing

Oven-roasted Pulled Chicken, Romaine Lettuce  
Tomatoes, Red Onion, Crispy Wonton,  
Cilantro Served with Chili-Lime Mint Dressing

### Mozzarella Al Fresco

\$12 per person

Roulades of Freshly Made Mozzarella,  
Portobello Mushrooms, Sun-dried Tomato and Basil  
Prosciutto, Arugula Served with White Bean Spread

Fresh Mozzarella with Grape Tomatoes with Virgin Olive Oil

### Wok Time

\$14 per person

Sweet and Sour Shrimp with Peppers, Pineapple, Red Onion

Stir-fry Chicken with Oriental Vegetables with  
Garlic Mushroom Sauce

'Yeong Chow' Chinese Fried Rice

Assorted Dim Sum in Steamer Basket

### Taj Mahal

\$13 per person

Lamb Kurma

Dahl Curry

Grilled Tandoori Style Chicken

Papadum and Naan Bread

Mint and Coriander Chutney, Mango Chutney and Pickled Red Onions

Pricing based on one hour of service  
Chef Attendant Charge of \$75.00 per Chef per Hour Applies  
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## Reception Action Stations Continued

### Risotto to Rave About

\$14 per person per hour

Seared Sea Scallops with Saffron-Fennel Risotto

Roasted Wild Mushroom and Thyme Risotto

Duck Confit, Parmesan Cheese, Italian Parsley and Tuscan Olive Risotto

### Crisp Quesadillas

\$16 per person per hour

Three Cheese Quesadilla

Chicken and Black Bean Quesadilla

Lobster Quesadilla

Fresh Tomato Salsa, Guacamole and Shredded Lettuce

### Tokyo Bay

\$14 per person per hour

Tempura Shrimp with Mirin Soy Dipping Sauce

Teriyaki Chicken with Vegetables

Tossed Salad of Mixed Greens and Seaweed, Ginger Dressing

### Craving for Crab Cakes

\$12 per person per hour

Maryland-style Crab Cakes,  
Tomato Relish and Rémoulade Sauce

### Paella Por Favor

\$10 per person per hour

This Spanish Dish of Saffron-flavored Rice is a Classic

Paella is Prepared with a Combination of  
Chicken, Pork, Shrimp, Crab, Mussels, Chorizo and Vegetables

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## Reception Action Stations Continued

### **Burger Bonanza**

\$14 per person per hour

Gourmet-style Miniature Burgers, Including:  
Beef Burger, Chicken Burger, Shrimp Burger,

Seasoned Fries

Toppings: Cheddar and Swiss Cheese, Onions and Mushrooms

Glazes: Traditional BBQ, Asian BBQ and Teriyaki

### **Pasta! Pasta!**

\$10 per person per hour

Fresh Cheese, Tortellini and Fusilli Pasta

Spicy Marinara, Roasted Garlic and Herb Alfredo Sauce

Parmesan, Pine Nuts, Fresh Tomato and Black Olives

House-made Garlic Ciabatta Bread

### **Bravo Bruschetta**

\$12 per person per hour

Assorted Grilled Breads

With Sun-dried Olive Tapenade, Artichoke Spread, Pesto, Boursin

Condiments:

Semi-dried Grape Tomatoes, Roasted Garlic, Roasted Cremini Mushrooms,  
Roasted Peppers, Marinated Baby Mozzarella, Julienne Prosciutto, Smoked Salmon

Garnishes:

Parmesan Cheese, Gremolata and Parsley

Chef Attendant Charge of \$75.00 per Chef per Hour Applies  
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## Plated Dinner

Dinner Entrée Prices Include Chef's Selection of Dessert and Assorted Artisan Rolls with Butter  
Served with an Exclusive Blend of Rainforest Coffee, Decaffeinated Coffee, Selection of Bigelow Gourmet Hot Teas Served with Milk, Lemon and Sweeteners

### Selection of One or More of the Following Appetizers

Seared Crab Cakes, Grilled Pineapple, Baby Frisse Served with Key Lime Remoulade	\$16
Arctic Char, Goat Cheese Creamy Risotto and Salad Sensation	\$16
Crabmeat Couscous Stuffed Vine-Ripened Tomato Served with Orange and Olive Vinaigrette	\$15
Grilled Herb Jumbo Shrimp Served with Fettuccine in Tomato Fondue and Crispy Capers	\$18
Shrimp Tempura Severed with Soba Noodle in a Mirin Teriyaki Sauce with a Scallion Ginger Pesto	\$18

### Salads

Caprese of Fresh Mozzarella, Vine-Ripened Tomato and Baby Greens with Balsamic Vinaigrette	\$12
Mixed Field Greens, Florida Citrus and Crispy Breaded Goat Cheese Served with Balsamic Vinaigrette	\$12
Traditional Caesar Salad, Slow Roasted Tomato and Olive Parmesan Cheese Served with Herb Crostini	\$12
Crispy Breaded Baby Mozzarella on Half Baby Iceberg, Olive and Cucumber Served with Sundried Tomato Vinaigrette	\$12
Baby Romaine, Grilled Watermelon and Grapes with Feta Cheese Served with Citrus Vinaigrette	\$12

### Soups

Roasted Basil Roma Tomato Served with Toasted Corn and Golden Croutons	\$7
Roasted Butternut Squash Served with Blackened Bay Shrimp	\$10
Asparagus and Spinach Served with Minted Crab Meat	\$10
Classic Onion Bisque Served with Gruyere Croutons	\$6
Prawn and Mussel Bisque Served with Tomato Concasse	\$10
Roasted Garlic and Potato Soup	\$6
Mushroom Bisque Served with Brie Croutons	\$6

Minimum Guarantee of 40 Guests  
Prices Subject to Change without Notice  
A 22% taxable service charge and 6.5% Florida sales tax applies

### Selection of One of the Following Entrées

Grilled 8oz Fillet Mignon, Caramelized Onions, Fingerling Potatoes, Mushroom Ragout and Jumbo Asparagus Served with Thyme Demi	\$32
Grilled Cardamom Crusted Rack of Lamb Stir Fried Peninsula Style Rice Noodles and Caramelized Baby Vegetables Served with Cumin Lamb Jus	\$26
Seared Sea Bass, Sautéed Soba Noodle and Roasted Seasonal Vegetables Served with Sweet, Sour and Spicy Sauce	\$32
Grilled Swordfish Served with Lump Crabmeat and Artichoke Lemon Cream, Seared Aged Cheddar Cheese Polenta Cake and Jumbo Asparagus	\$26
Roasted Stuffed Chicken Breast with Mushroom and Chorizo Sausage, Sautéed Linguini, Sweet and Sour Shallots Served with Lemon Saffron Cream	\$18
Basil Roasted Chicken Breast, Porcini Truffle Ragout, Bay Shrimp, Yukon Potato Hash Napoleon and Asparagus	\$20
Grilled Flat Iron Steak Poached Main Lobster Leek Risotto Cake, Papaya Mango Relish and Grilled Baby Zucchini	\$42
Grilled Herb Marinated Jumbo Shrimp Seared Petite Fillet Boursin Cheese Mashed Potatoes and Jumbo Asparagus Served with Mustard Demi	\$40

Prices bases on a minimum guarantee of 40 people  
Prices Subject to Change without Notice  
A 22% taxable service charge and 6.5% Florida sales tax applies

## Create Your Own Dinner Buffet

Dinner Buffet Includes Chef's Selection of  
Appropriate Complements, Assorted Artisan Rolls with Butter and Dessert Presentation  
Served with an Exclusive Blend of Rain Forest Coffee, Decaffeinated Coffee and  
Selection of Bigelow Gourmet Hot Teas Served with Milk, Lemon and Sweeteners

### **Soups** **(Select One)**

House-Made Soup of the Day  
New England Clam Chowder  
Cream of Tomato & Basil  
Asparagus & French Brie  
Wild Mushroom Bisque  
Chilled Potato Leek Soup  
Chilled Gazpacho

### **Salads** **(Select Three)**

Classic Caesar Salad  
American Field Greens with Balsamic Vinaigrette  
Beef Steak Tomatoes & Buffalo Mozzarella with Pesto  
Chilled Asparagus & Belgian Endive  
Tortellini Salad with Grilled Chicken  
Tomato, Cucumber & Dill Salad  
Nouvelle Salad Nicoise  
Char Grilled Garden Vegetables with Balsamic Vinaigrette  
Blackened Chicken Salad with Honey Mustard Dressing  
Tri-Color Penne Pasta with Roasted Vegetables & Basil Pesto Vinaigrette  
Tropical Display of Exotic Fruits & Melon Carvings  
Potato Salad  
Basil Cole Slaw

Buffet based on one and a half hours of service  
Minimum Guarantee of 40 Guests  
Prices Subject to Change without Notice  
A 22% taxable service charge and 6.5% Florida sales tax applies

**Entrées  
(Select Two)**

Roasted Atlantic Salmon, Lump Crabmeat and Lemon Butter

Pan Roasted Florida Grouper with Papaya Mango Relish

Herb Crusted Chilean Sea Bass and Roma Tomato Provencal

Garlic & Herb Crusted Mahi-Mahi with Banana Curry Sauce

Char Grilled Swordfish Ratatouille

Shrimp & Sea Scallop Fettuccini Alfredo

Bourbon Barrel Smoked Prime New York Strip Loin with Red Wine Jus

Mesquite & Spice Rubbed Beef Flat Iron Steak

Beef Tenderloin Brochettes

Classic Chicken Chasseur with Mushrooms, Concasse, and Bacon

Chicken Marco Polo

Pan Roasted Chicken Breast

Hickory Grilled Chicken

Basil Roasted Chicken Breast with Porcini White Truffle Ragout

Roasted Center Cut Pork Loin in a Natural Reduction

Breaded Veal Scaloppini with Prosciutto Asparagus Sauce

Char Grilled Duck Breast with Orange Demi

Roasted Marinated Quail with Barley Madeira Wine

Wild Mushroom & Eggplant Lasagna

\$58 per person

Roasted Rack of Lamb, Minted Couscous, Natural Jus

Paella, Gulf Shrimp, Clams, Chicken, Pork, Chorizo Sausage Served with Saffron Rice

\$75 per person

Buffet based on one and a half hours of service

Minimum Guarantee of 40 Guests

Prices Subject to Change without Notice

A 22% taxable service charge and 6.5% Florida sales tax applies

## “Get Away” Dinner Buffet

\$56 per person

Fresh Garden Greens and Vegetables Served with  
Champagne Dressing  
Tuna Nicoise Salad  
Marinated Grilled Asparagus Platter with Marinated  
Artichoke and Mushroom Salad  
Grilled Duck Breast on Portobello Risotto  
Served with Truffle Sauce  
Roast Veal Loin Served with Sauce Chasseur  
Herb Crusted Salmon-Medallions, Caramelized Fennel  
Served with Paprika Shallot Cream Sauce  
Dauphinoise Potatoes  
Seasonal Vegetables  
Pastry Chef’s Viennese Table

## “Take A Trip” Dinner Buffet

\$47 per person

Mixed Field Greens with Cucumbers, Cherry  
Tomatoes, Chick Peas, Olives and Shredded Cheese,  
Served with Balsamic Vinaigrette and Ranch Dressing  
Blackened Chicken Salad with  
Honey Mustard Dressing  
Cajun Cole Slaw  
Seafood and Andouille Jambalaya on Dirty Rice  
Sliced Duck Breast on Sweet Potato Gravy  
Creole Stuffed Roasted Pork Loin  
Served with Bayou Shrimp Sauce  
Fried Eggplant and Vegetables  
Smashed BBQ Red Potatoes  
Pecan Praline Cheesecake  
Chocolate Bread Pudding Served with  
Whiskey Hard Sauce  
Fruit Tart

## Italian Dinner Buffet

\$50 per person

Caesar Salad  
Tortellini Salad with Grilled Chicken and Marinated Vegetable Salad  
Antipasto Presentation Featuring Traditional Italian Meats, Salads, Cheeses and Grilled Vegetables  
Basil Roasted Chicken Breast on Porcini-White Truffle Ragout  
Seared Grouper, Stewed Tomatoes, Kalamata Olives Served with Merlot Cream  
Parmesan and Garlic Roasted Lamb Top Round Served with Herb Lamb Jus  
Baked Zucchini, Tomato Gratin with Caramelized Red Onion  
Butternut Squash Risotto with Toasted Pine Nuts and Mascarpone  
House-Made Herb Focaccia  
Tiramisu  
Apple Beignet with Cinnamon Sugar  
Cheesecake with Berries Compote  
Platter of Seasonal Berries, Classic Zabaglione, Zuppa Anglaise

All Buffets are served with Fresh Brewed Rain Forest Coffee, Decaffeinated Coffee,  
Bigelow Gourmet Tea Selections Served with Milk, Honey, Lemon and Sweeteners

Assorted Artisan Rolls and Butter  
Buffet based on one and a half hours of service  
Minimum Guarantee of 40 Guests

Prices Subject to Change without Notice

A 22% taxable service charge and 6.5% Florida sales tax applies

## Carving Station

Uniformed Chefs will carve the following selections

### Grilled Vegetables

Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Whole Sweet Onions and Bell Peppers  
Serves approximately 15 People

\$110

### Baked Salmon Wellington

Southern Cream Biscuits Served with Fennel Cream Sauce  
Serves approximately 15 People

\$130

### Whole Oven-roasted 20lb. Turkey

Buttermilk Biscuits, Cranberry Sauce Served with Mustard  
Serves approximately 35 People

\$230

### Peking Style Roasted Duck

Chinese Pancake, Julienne Cucumbers and Scallions Served with Hoisin Sauce  
Serves approximately 8 People

\$60

### Glazed Baked Ham

Buttermilk Biscuits Served with Selection of House Mustards  
Serves approximately 35 People

\$220

### Roasted Rack of Pork

Miniature Rolls Served with Caramelized Apple Chutney  
Serves approximately 35 People

\$280

### Jerk-rubbed Flank Steak

Miniature Rolls Served with Roasted Tomato Chutney  
Serves approximately 15 People

\$150

### Roasted New York Strip of Beef

Miniature Rolls Served with Creamed Horseradish, Mustard  
Serves approximately 30 People

\$330

### Whole Roasted Tenderloin of Beef

Miniature Rolls Served with Creamed Horseradish, Mustard  
Serves approximately 20 People

\$300

### Roasted Moroccan Style Leg of Lamb

Toasted Pita Bread Served with Mint and Coriander Chutney  
Serve approximately 30 People

\$250

### Whole Roasted Steamship of Beef

Miniature Rolls Served with Creamed Horseradish and Mustard  
Serves approximately 150 People

\$800

Chef Attendant Charge of \$75.00 per Chef per Hour Applies  
Prices Subject to Change without Notice  
A 22% taxable service charge and 6.5% Florida sales tax applies



## Beverage Selections

### Host Bar

#### **Call Brand Bar**

Call Brand Liquor, Domestic & Imported Beer  
 House Red & White Wines, Array of Zinfandels  
 Juices, Sodas & Bottled Water  
 \$15 per person first hour  
 \$9 per person each additional hour

#### **Premium Brand Bar**

Premium Brand Liquor  
 Domestic & Imported Beer  
 House Red & White Wines, Array of Zinfandels  
 Juices, Sodas & Bottled Water  
 \$18 per person first hour  
 \$12 per person each additional hour

#### **Beer & Wine Bar**

Domestic & Imported Beer  
 House Red & White Wines  
 Array of Zinfandels  
 Juices, Sodas & Bottled Water  
 \$12 per person first hour  
 \$7 per person each additional hour

### Host Sponsored Bar – Per Drink

	<u>Call Brand</u>	<u>Premium Brand</u>
Cocktails	\$6.50	\$ 7.50
Imported & Specialty Beers	\$6.00	\$6.00
Domestic & Light Beers	\$5.50	\$5.50
House Wines	\$6.00	\$6.00
Juices & Bottled Water	\$3.75	\$3.75
Soft Drinks	\$3.75	\$3.75

### Cash Bar

Call Brands	\$7.50	Premium Brands	\$8.00
Domestic Beer & Light Beers	\$6.50	Imported Beer & Specialty	\$7.00
Soft Drinks	\$3.75	House Wine	\$7.00
Juices & Bottled Water	\$3.75		

We recommend one bar for every (75) guests.

Bars are subject to a \$100 bartender fee for each bar for every five hour period which will be waived if the bar revenue exceeds \$500.00.

All host bar prices subject to 22% service charge and applicable sales tax.

Cash bar prices include sales tax and Florida state surcharge.

All prices subject to change. Liquor Brands subject to change.