

R KITCHEN

Tier One | \$150++

Select 3 Menu Items

Tier Two | \$175++

Select 4 Menu Items

Tier Three | \$200++

Select 5 Menu Items

Reception and Dessert Stations Included in Pricing
*Based Upon One (1) Hour and (30) Minutes of Service

Chef Fee Per Station | \$225++
Room Rental & Set Up Fee | \$1000

30 MINUTE RECEPTION | DIAMOND ROOM

Displayed | Select (1) One

Asian Display

Vegetable Spring Rolls, Ponzu
Chicken Shumai, Sweet Soy
Edamame, Sea Salt & Togarashi
Seaweed Salad

Charcuterie Display

Warm Grilled Brie, Thomasville Tomme, Coppa, Benton's Ham
Local Jam, Winter Park Honeycomb
Grilled Baguette & Warm House Made Focaccia

Chips & Dips Display

Shell Bean Hummus
House Made Salt & Vinegar Chips
Warm Pita Chips
Grilled Naan
Orlando Ale Caramelized Onion Dip
Green Goddess
Heirloom Carrots, Broccoli, Zucchini, Watermelon Radish

OR

Displayed Hors d'oeuvres | Select (3) Three

based on 3 pieces per person

House Made Smoked Salmon Dip Crostini
Crab Cakes, Remoulade
Mushroom Arancini, Arrabiatta
Pulled Chicken, Cheese Arepas, Pickled Shallots
Lobster Deviled Eggs

DESSERTS | R KITCHEN

Displayed | Select (1) One

Lemon Ricotta Cheesecake
Banana Cream Pie Bar
Warm Seasonal Brownie
Key Lime Pie Bar
Seasonal Panna Cotta

Action Station | Select (1) One

Liquid Nitrogen or Sorbet
Made to Order Doughnuts, seasonal fillings
Bananas Foster
Apple Fritters, Cinnamon Cream, Crème Anglaise
Anti Griddle Chocolate Dipped Strawberries, Almond Cookies,
and Apple Mead Lollipops

ONE HOUR DINNER | R KITCHEN

Select Tier to Determine Number of Plates to Select

Cold Small Plates

House Cured Salmon Poke Bowl
Sushi Rice, Pickled Ginger & Radish, Seaweed Salad, Green Onions,
Yum Yum Sauce, Crispy Wontons

Spicy Tuna Roll

Spicy Mayo, Eel Sauce, Tempura Flakes, Rice Seasoning

Beef Carpaccio

Black Garlic Aioli, Crispy Mushroom, Arugula, 24 Month Parmesan,
Arugula, Crostini

Chef's Seasonal Salad

Grilled House Made Focaccia

Straciatella, Heirloom Tomato Salad, Saba, Crispy Lonza

Beet Salad

Grilled Halloumi, Apple Puree, Arugula, Toasted Pistachios,
Pickled Apple

Hot Small Plates

Mountain Trail Farm Casarecce Pasta

House Sausage and Beef Bolognese, 24 Month Parmesan

Lemon Herb Ricotta Agnolotti

Roasted Mushrooms, Kale Pesto, Ricotta Salata

Sous Vide Beef Tenderloin

Shallot Puree, Garlic Swiss Chard, Red Wine Reduction

Slow Cooked Short Ribs

Duck Fat Fried Parmesan Potatoes, Truffle Aioli, Natural Jus

Seared Scallops

Crispy Duck Confit, Shaved Zucchini Salad, Caper Raisin Vinaigrette

Crispy Pork Belly

Fried Brussels Sprouts, Pickled Mustard Seeds, Pork Jus

Wild Isles Salmon

Spicy Tomato Broth, Couscous Risotto, Preserved Tomato & Fennel

Prestige Chicken

Eggplant and Lentil Stew, Yogurt Chicken Jus, Shaved Fennel &
Preserved Tomato Salad