

Morning Riser

\$52 per guest

Market Fruits (DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$9 per guest (DF, GF, NF, V)

Pastries & Spreads

Croissants (NF), Muffins, Danishes (NF)

Fruit Preserves (GF, DF, NF, V)

Butter (GF, NF)

Gluten-friendly options available upon request

Individual Flavored Yogurts (GF, NF)

Beverages

Chilled Orange, Grapefruit & Apple Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan

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European Breakfast

\$57 per guest

Bircher Muesli, Apples, Berries, Nuts (DF)
Low Fat Cottage Cheese (GF, NF), Peach Compote (DF, GF, NF, V), Pumpkin Seeds

*Bakery Basket of Freshly Baked Croissants, Pain Au Chocolat,
Danish Pastries, Toast, English Muffin*
Selection of Fruit Preserves (DF, GF, NF, V) and Butter (GF, NF)

Artisanal Cheeses, (GF, NF) Breakfast Cold Cuts (DF, GF, NF), Smoked Salmon (DF, GF, NF)

Hard Boiled Eggs (DF, GF, NF)

Beverages

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Rise & Shine Breakfast

\$72 per guest

Market Fruits (DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$9 per guest (DF, GF, NF, V)

Pastries & Spreads

Croissants (NF), Muffins, Danishes (NF)

Lemon Blueberry Yogurt Cakes (NF)

Fruit Preserves (DF, GF, NF, V)

Natural Butter (GF, NF) & Whisper Creek Farm Honey Butter (GF, NF)

Citrus Yogurt Parfait

Chia Seed Granola (NF)

Southern Style Grits (GF, NF)

Aged Cheddar Cheese (GF, NF), Bacon (DF, GF, NF), Scallions (DF, GF, NF, V)

Hot Items

Scrambled Eggs (GF, NF), Salsa (DF, GF, NF, V)

Applewood Smoked Bacon (DF, GF, NF)

Pork Sausage Links (DF, GF, NF)

Florida Spiced Red Bliss Breakfast Potatoes (DF, GF, NF, V)

Beverages

Chilled Orange, Grapefruit & Apple Juices

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American Breakfast

\$76 per guest

Market Fruits (DF, GF, NF, V)

Cantaloupe, Honeydew, Pineapple

Add Fresh Berries +\$9 per guest (DF, GF, NF, V)

Add Whole Bananas, Apples, Oranges +\$7 per guest

Pastries & Spreads

Baby Coffee Cakes, Muffins, Danishes (NF)

Fruit Preserves (DF, GF, NF, V)

Natural Butter (GF, NF) & Whisper Creek Farm Honey (GF, NF)

Individual Flavored Yogurts (GF, NF)

Hot Items Select One

Steel-Cut Oatmeal (DF, NF, V), Brown Sugar, Raisins (DF, GF, NF, V), Walnuts (DF, GF, V)

Southern Style Grits (GF, NF), Aged Cheddar Cheese (GF, NF), Bacon (DF, GF, NF), Scallions (DF, GF, NF, V)

Scrambled Eggs

Chopped Fresh Herbs (GF, NF)

Bacon Select One

Applewood Smoked Bacon (DF, GF, NF)

Turkey Bacon (DF, GF, NF)

Sausage Select One

Pork Sausage Links (DF, GF, NF)

Chicken Apple Sausage (DF, GF, NF)

Starch

Classic Home Fries, Peppers, Onions (DF, NF, V)

From The Griddle Select One

Buttermilk Pancakes (NF)

Malted Waffles (NF)

Add Chocolate Chip Pancakes +\$2 per guest

Add Banana Pancakes +\$4 per guest

Toppings Select One

Berry Compote (DF, GF, NF, V)

Apple-Cinnamon Compote (DF, GF, NF, V)

Accompaniments

Maple Syrup (DF, GF, NF, V)

Honey Butter (GF, NF) and Cinnamon Butter (GF, NF)

Beverages

Chilled Orange, Grapefruit & Apple Juices

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Enhancements

BREAKFAST SANDWICHES \$15 each (Minimum order of 12)

Warm Brioche Sandwich, Egg, Bacon, Aged Cheddar (NF)

Everything Croissant, Egg, Black Forest Ham, Gruyere Cheese (NF)

Southwest Breakfast Burrito, Scrambled Eggs, Chorizo, Peppers, Onions, Black Beans, Salsa (NF)

Breakfast Bialy, Scrambled Eggs, American Cheese, Pork Sausage (NF)

Toasted English Muffin with Egg Whites, Sautéed Spinach, Caramelized Onions, Mozzarella, and Roasted Tomato (NF)

FRITTATAS \$14 each (Minimum order of 12)

Spinach, Mushroom, Chives, Goat Cheese (GF, NF)

Rosemary Ham, Aged Cheddar Cheese, Scallion (GF, NF)

Egg Whites, Roasted Peppers, Onions, Feta Cheese (GF, NF)

LATIN CLASSICS* \$156 per dozen per selection

Breakfast Empanada with Chorizo, Egg, and Cheese served with Fire Roasted Salsa (NF)

Quesitos with Cream Cheese, Guava Dip (NF)

Moletes with Shredded Oaxaca Cheese, Refried Beans, Mexican Salsa, Artisan Bread (NF)

BAGEL TOASTING STATION \$154 per dozen per selection

Assorted Bagels (NF)

Plain Cream Cheese, Garden Herb Cream Cheese, Strawberry Cream Cheese (GF, NF)

Smoked Salmon & Sliced Turkey

Tomato, Onion, Capers (DF, GF, NF, V)

CHILLED SELECTIONS

Mixed Berries (DF, GF, NF, V) \$10 per guest

Bananas, Apples, Oranges (DF, GF, NF, V) \$8 per guest

Individual Flavored Yogurt (GF, NF) \$9 each

Individual Acai Bowls (Fresh Fruit, Toasted Coconut, Chia Seeds) (DF, GF, V) \$10 per guest

Individual Maple Chia Seed Pudding (DF, GF, V) \$10 per guest

Whisper Creek Farm Yogurt Parfait, Berry Compote, Granola (NF) \$12 each

Breakfast Charcuterie (GF, DF, NF) & Cheese Board (GF, NF), Jams & Spreads (GF, DF, NF, V), Artisanal Bread (DF, NF, V) \$22 per guest

Overnight Oatmeal, Almond Milk, Peanut Butter, Chia Seeds (V) \$12 each

Individual Dry Cereals \$10 per guest

Individual Avocado Toast, Corn, Radish, Feta (NF) \$154 per dozen
Add Poached Egg +\$89 per dozen

SMOOTHIES & JUICES Select Two
\$115 per dozen

Banana, Strawberry, Yogurt Smoothie (GF, NF)

Pineapple, Mango, Coconut Milk Smoothie (DF, GF, V)

Revitalize (Stress Reliving/Restorative): Apple, Celery, Lemon, Parsley, Ginger (DF, GF, NF, V)

Green Machine: Spinach, Kale, Pineapple, Orange, Ginger, Coconut (DF, GF, V)

Brighten (Blood Builder): Beet, Cucumber, Lemon, Apple (GF, DF, NF, V)

Illuminate (Heart Health/Stress Relief): Coconut Water, Carrot, Orange (DF, GF, V)

SWEET SELECTIONS

Assorted Bagels, Cream Cheese (NF) \$96 per dozen

Classic Croissants (NF) \$96 per dozen

Chocolate Croissants (NF) \$96 per dozen

Assorted Danishes \$96 per dozen

Individual Pound Cakes \$96 per dozen

Specialty Sliced Coffee Cakes \$96 per dozen

Assorted Mini Muffins \$96 per dozen

Gluten Free Orange Muffins (GF) \$96 per dozen

Mini Apple Turnovers (NF) \$96 per dozen

Citrus Carrot Cake Bars (V) \$96 per dozen

Artisanal Donuts \$96 per dozen

HOT SELECTIONS

Grande Lakes Scrambled Eggs (GF, NF) \$10 per guest

Steel Cut Oatmeal (DF, NF, V), Brown Sugar, Raisins, Walnuts, Maple Syrup (DF, GF, V) \$10 per guest

Stone Ground Grits (GF, NF), Bacon (DF, GF, NF), Aged Cheddar (GF, NF) \$12 per guest

Applewood Smoked Bacon (DF, GF, NF) \$9 per guest

Turkey Bacon (DF, GF, NF) \$11 per guest

Pork Sausage Links (DF, GF, NF) \$9 per guest

Chicken Apple Sausage (DF, GF, NF) \$9 per guest

Seasoned Sweet Potatoes, Peppers, Onions, Herbs (GF, DF, NF, V) \$8 per guest

Classic Home Fries, Peppers, Onions, Herbs (DF, NF, V) \$8 per guest

Hash Brown Casserole, Cheddar Cheese, Scallions (GF, NF) \$8 per guest

Hash Browns (GF, NF) \$8 per guest

Ricotta Cheese Blintz, Seasonal Fruit Compote (NF) \$12 per guest

Buttermilk Pancakes (NF), Maple Syrup, Apple Cinnamon Compote (DF, GF, NF, V) \$12 per guest

Malted Waffles (NF), Maple Syrup, Berry Compote (DF, GF, NF, V) \$12 per guest

EGGS & OMELETS*

\$33 per guest

Selection of Eggs

Mozzarella, Aged Cheddar, Feta Cheese (GF, NF)

Black Forest Ham, Applewood Smoked Bacon, Smoked Salmon (DF, GF, NF)

Bell Peppers, Red Onion, Tomatoes, Mushrooms, Spinach (DF, GF, NF, V), Scallions, Jalapeños, Salsa (DF, GF, NF, V)

FROM THE GRIDDLE*

\$36 per guest

Select Two

Buttermilk Pancakes, Blueberry Pancakes, Chocolate Chip Pancakes, Brown Butter Vanilla Waffles, Red Velvet Waffles or Cinnamon Brioche French Toast (NF)

Accompaniments / Fresh Berries (DF, GF, NF, V), Sliced Bananas (DF, GF, NF, V), Chocolate Chips (GF, NF), Whipped Cream (GF, NF) Maple Syrup (DF, GF, NF, V)

***Attendants Required at \$325.00 plus tax per station**

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Grab & Go Breakfast

Pre-Bagged

Select One Sandwich and One Sweet Item

\$54 per guest

Marketplace Experience

Select Two Sandwiches and Two Sweet Items

\$63 per guest

Accompaniments

Individual Yogurts (GF, NF)

Bananas (DF, GF, NF, V)

Bottled Orange or Apple Juice

Cold Breakfast Sandwiches

Everything Bagel, Applewood Smoked Salmon, Lemon Caper Cream Cheese, Arugula (NF)

Butter Croissant, Heirloom Tomato, Butter Lettuce, Bacon, Avocado (NF)

Hot Breakfast Sandwiches

Brioche Sandwich, Egg, Bacon Jam, Aged Cheddar (NF)

Everything Croissant, Egg, Black Forest Ham, Gruyere (NF)

Southwest Breakfast Burrito, Scrambled Eggs, Chorizo, Peppers, Onions, Black Beans, Salsa (NF)

Toasted English Muffin, Egg Whites, Sautéed Spinach, Caramelized Onions, Mozzarella, Roasted Tomato (NF)

Sweet Items

Boston Cream Doughnut (NF)

Duo of Baby Blueberry and Bran Muffins

Duo of Chocolate and Classic Croissants (NF)

House Made Granola Bar

New York Style Apple Breakfast Cake (GF, DF)

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Plated Breakfast

\$75 per guest

Pastries & Spreads

Croissants (NF), Muffins & Danishes (NF)

Fruit Preserves (DF, GF, NF, V)

Natural Butter (GF, NF)

Whisper Creek Farm Honey Butter (GF, NF)

Cold Selection Select One

Sliced Fruits & Berries (DF, GF, NF, V)

Citrus Yogurt Parfait, Granola (NF)

Breakfast Charcuterie & Cheese Selection (GF, NF) +\$5 per guest

Main Course Select One

Creamy Scrambled Eggs, Wild Mushrooms, Asparagus (GF, NF)

Mini Omelets, Rosemary Ham, Aged Cheddar Cheese, Roasted Farm Vegetables (GF, NF)

Frittata, Farm Mushroom, Onion, Peppers, Spinach (GF, NF)

Starch Select One

Home Fries, Peppers, Onions (DF, NF, V)

Crispy Hash Browns (GF, NF)

Southern Style Aged Cheddar Grits (GF, NF)

Protein Select One

Applewood Smoked Bacon (DF, GF, NF)

Chicken Apple Sausage (DF, GF, NF)

Pork Sausage Links (DF, GF, NF)

Turkey Bacon (DF, GF, NF)

Grilled Petite Filet (GF, NF) +\$12 per guest

Beverages

Chilled Orange Juice

First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Coastal Mediterranean Break

\$42 per guest

Display of Crudites with Tzatziki (GF, NF), Red Pepper Hummus (DF, GF, NF, V), and Green Goddess Dip (GF, NF)

Individual Vessels of Falafel on White Garlic Aioli (DF, NF)

Grilled Pita (DF, NF), Hummus (DF, GF, NF, V), Marinated Tomato & Artichoke, Muhammara (DF, V)

Dates, Assorted Olives (DF, GF, NF, V)

Pistachios, Smoked Almonds (GF, DF), Spiced Chickpeas (DF, GF, NF, V)

Almond Shortbread Cookies

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Superfoods Break

\$46 per guest

Build Your Own Super Snack Bags (GF, V)

Cashews, Almonds, Walnuts, Pecans, Sunflower Seeds, Pumpkin Seeds, Chocolate Covered Espresso Beans, Yogurt Covered Raisins, Dried Cranberries, Golden Raisins, Dark Chocolate Chips

Super Smoothies and Juices

Green Machine (Heart Health): Spinach, Kale, Pineapple, Orange, Avocado, Ginger, Coconut Water (DF, GF, V)

Illuminate (Stress Relief): Coconut Water, Carrot, Orange (DF, GF, V)

Revitalize (Restorative): Apple, Celery, Lemon, Parsley, Ginger (DF, GF, NF, V)

Accompaniments

Fresh Blueberry & Raspberry Bowls (DF, GF, NF, V)

Vegetable Crudit , Hummus (DF, GF, NF, V)

Power Snack Energy Bites (DF, GF, V)

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Whisper Creek Farm Bee Break

\$42 per guest

Honey Luge Display

Create Your Own Parfait

Whipped Plain Greek Yogurt (GF, NF) & Fresh Berries (DF, GF, NF, V)

Whisper Creek Farms Honey (DF, GF, NF) & Orange Marmalade (GF, DF, NF, V)

Dried Cranberries, Dried Blueberries (DF, GF, NF, V) & Sliced Almonds (DF, GF, V)

House Made Granola (DF, GF, NF, V)

Glazed Donut Holes

Orange Caramels (GF, NF, V)

Honey Nougats (GF, V)

Pistachio Nougats (DF, NF, V)

Arnold Palmer

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Grande Lakes Carnival Break

\$39 per guest

Salty Savorings

Kettle, Cheddar, Caramel & Seasonal Popcorn Display (GF)

Fair Style Assorted Candied Nuts (GF)

Sweet & Salty Pretzels (DF, V)

Dips

Beer Cheese Dip (NF) Cream Cheese Dip (GF, NF), Assorted Mustard (DF, GF, NF, V)

House-Made Lemonade

Traditional & Strawberry (DF, GF, NF, V)

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Bacon Break

\$42 per guest

Indulgences

- Maple Pepper Bacon (DF, GF, NF)
- Honey & Sriracha Bacon (DF, GF, NF)
- Candied Bacon (DF, GF, NF)
- Chocolate Covered Bacon (GF, NF)
- Pimento Cheese Dip (GF, NF)
- Assorted Flatbreads & Crackers
- Melon Brochettes (DF, GF, NF, V)
- Strawberry Yogurt Dip (GF, NF)

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Cantina Break

\$39 per guest

Individual Aguachile – Cucumber, Red Onion, Lime, Cilantro “Ceviche” (GF, DF, NF, V)

Chicharrones (DF, NF) *with Street Corn Dip* (GF, NF)

Tortilla Chips with Roasted Tomato Salsa (GF, DF, NF, V)

Watermelon and Lime Agua Fresca (GF, DF, NF, V)

Brazilian Cheese Bread (NF)

Quesitos, Mini Fruit Empanadas (NF)

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The Silk Road

\$39 per guest

Vegetable Summer Rolls with Ginger Glaze (DF, GF, NF, V)

Red Bean Sesame Balls (DF, GF, NF)

Green Tea Mochi (GF, NF)

Ube Cheesecake Bites (NF)

Coffee Milk Tea, Lychee Tea, Thai Tea, Taro Tea

Simple Syrup, Tapioca Pearls

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The Global Cookie Jar

\$39 per guest

- Traditional Mexican Biscochitos (NF)
- Chocolate Dipped Matcha Cookies (NF)
- Vegan Spanish Hot Chocolate Cookies (NF, V)
- Apricot & Almond Italian Biscotti
- Chocolate Chip Cookies (NF)
- Classic and Chocolate Milk Shooters (NF), Vanilla Iced Coffee

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Create Your Own Break

All prices are based on a 30-minute presentation
Minimum 20 guests

Select Two, \$32 per guest
Select Three, \$35 per guest
Select Four, \$43 per guest

Yogurt Bar (GF)

Vanilla Greek Yogurt Served In Individual Vessels (GF, NF), Choice of Granola (DF, NF, V), Assorted Compotes (DF, GF, NF, V), Dried Fruits (DF, GF, NF, V) & Nuts (DF, GF, V)

Smoothies

Banana, Strawberry, Yogurt (GF, NF)
Mango, Pineapple, Coconut Milk (GF, DF, V)

Market Fruit Skewers (DF, GF, NF, V)

Passionfruit Dip (GF, NF)

Sweet & Salty Hot Pretzels

Beer Cheese Dip (NF) Cream Cheese Dip (GF, NF), Assorted Mustard (DF, GF, NF, V)

Sea Salt Grilled Pita

Sun Dried Tomato-Basil Dip (DF, GF, NF, V), Tzatziki (GF, NF), Roasted Garlic Hummus (DF, GF, NF, V)

Warm House Made Kettle Chips (DF, GF, NF, V)

Roasted Onion Dip, Blue Cheese Fondue, Avocado Ranch (GF, NF)

Selection of Dips & Warm Tortilla Chips (DF, GF, NF, V)

Warm Spinach Artichoke Dip (GF, NF), Roasted Tomato Salsa (DF, GF, NF, V), Guacamole (DF, GF, NF, V)

Sweets

Valrhona Chocolate Fudge Brownies (NF)
Fresh Tarts & Pies From Around The World
Assorted European Desserts
Sinful Coconut Macarons, Caramels & Pate de Fruits
Cheerios, Fruit Loops, Rice Krispies & Reese's Puffs Cereal Treats
Red Velvet, Carrot Cake, Vanilla & Chocolate Cupcakes
Oatmeal Raisin, Chocolate Chips, Peanut Butter, Chocolate & Seasonal Cookies
Artisanal Donuts

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A La Carte

Market Fruits (DF, GF, NF, V)

\$22 per guest

Cantaloupe, Honeydew, Pineapple, Watermelon

Yogurt Bar

\$18 per guest

Vanilla Greek Yogurt (GF, NF), Granola (DF, GF, NF, V), Assorted Compotes, Dried Fruits, Fresh Berries (DF, GF, NF, V), Assorted Nuts (DF, GF, V)

Build Your Own Trail Mix (DF, GF, V)

\$22 per guest

Cashews, Almonds, Walnuts, Pecans, Sunflower Seeds, Pumpkin Seeds, Chocolate Covered Espresso Beans, Yogurt Covered Raisins, Dried Cranberries, Golden Raisins, Dark Chocolate Chips

Smoothie

\$124 per dozen

Banana, Strawberry, Yogurt (GF, NF)

Mango, Pineapple & Coconut Milk (DF, GF, V)

Salted Chocolate and Peanut Butter (GF)

Individual Yogurt (GF, NF)

\$8 each

Whole Fruit (DF, GF, NF, V)

\$7 each

Market Fruit Skewers (DF, GF, NF, V)

Passionfruit Dip (GF, NF)

\$102 per dozen

Hot Pretzels

\$115 per dozen

Assorted Mustard (DF, GF, NF, V)

Sea Salt Grilled Pita (DF, NF, V)

\$18 per guest

Sun Dried Tomato Basil Dip, Roasted Garlic Hummus (DF, GF, NF, V), Tzatziki (GF, NF)

Dips & House Made Chips (DF, GF, NF)

\$18 per guest

Roasted Onion Dip and Avocado Ranch (GF, NF)

Dips & Tortilla Chips (DF, GF, NF, V)

\$18 per guest

Roasted Tomato Salsa and Guacamole (DF, GF, NF, V)

Crudites and Dips

Green Goddess (GF, NF) and Garlic Hummus (DF, GF, NF, V)

\$18 per person

Deluxe Mixed Nuts (GF, DF)

\$76 per pound

Chilled Mini Sandwiches

Minimum two dozen per selection

\$144 per dozen

Italian Charcuterie Wrap, Red Pepper Pesto, Pickled Onions, Arugula (DF, NF)

Truffle Chicken Salad, Almonds, Spinach, Croissant

Smoked Salmon, Dill Cream, Cucumber, Pumpnickel (NF)

Smoked Turkey, Cranberry Orange Jam, Arugula, Brie, Baguette (NF)

Warm Signature Sliders

Minimum two dozen per selection

\$144 per dozen

Mini Angus Burgers, Pimento Cheese, Pickle, Mustard (NF)

Pulled Pork with Carolina Gold BBQ Sauce, Pickle Slaw (NF)

Blackened Chicken Slider, Crumbled Blue Cheese, Tabasco Slaw (NF)

Veggie Burger Slider, Herb Aioli, Piquillo Peppers (NF)

Sweet Selections

\$88 per dozen

European Style Fruit Jellies (DF, GF, NF)

Gourmet Caramels & Nougats (GF)

Swiss Tea Cookies Tasting

Luxury Chocolate Truffles

Sinful Coconut Macarons (NF)

Chocolate-Covered Pretzel Rods

Traditional Italian Biscotti

Chocolate Fudge Brownies (NF)

Gluten Free Chocolate Fudge Brownies (GF, NF)

Parisian Macaron Selection (GF)

Assorted Cake Pops

Chocolate Covered Strawberries (NF)

Oatmeal Raisin, Chocolate Chip, Peanut Butter, Chocolate & Seasonal Cookies

Gluten Free Chocolate Cookies (GF)

Red Velvet, Carrot Cake, Vanilla & Chocolate Cupcakes

Cheerios, Fruit Loops, Rice Krispies & Reese's Puffs Cereals Treats

House-Made Granola Bars

Classic Sorbet & Ice Cream Bars

Dry Snacks

\$9 each

Assorted Candy Bars

Clif Bar

Zone Perfect Bars

Kashi Bars

Power Bars

Granola Bars

Chips, Popcorn, Pretzels

Terra Gourmet Chips

High Energy Trail Mix

Individual Bags of Roasted Peanuts

Milano Cookies

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan

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Beverages

Beverages

\$155 per gallon

First Drop Coffee I Regular

First Drop Coffee I Decaffeinated

Hot Teas Selections

Hot Chocolate

Warm Apple Cider

Lemonade

Iced Tea

Individual Beverages

Bottled Still Water \$10 each

Pellegrino Sparkling Water \$10 each

Selection of Pepsi Products \$10 each

Bubly Flavored Sparkling Water \$10 each

Fiji or Voss Bottled Water \$13 each

Bottled Fruit Juices \$11 each

Gatorade \$11 each

Red Bull \$11 each

Artisanal Sodas \$11 each

Infused Waters of the Day (DF, GF, NF, V)

\$125 per gallon

Monday & Saturday: Lemon, Cucumber & Basil

Tuesday & Sunday: Strawberry & Thyme

Wednesday: Watermelon & Mint

Thursday: Orange & Grapefruit

Friday: Pineapple & Kiwi

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Monday - Greek Mediterranean

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Monday - Greek Mediterranean \$96 per guest

Salads

Romaine, Arugula, Cucumber, Cherry Tomato, Olives, Red Onion (DF, GF, NF, V), **Feta** (GF, NF)

Oregano Vinaigrette (DF, GF, NF, V) and Balsamic Vinaigrette (GF, DF, NF, V)

Orzo Pasta Salad, Pepper, Zucchini, Red Onion, Basil, White Balsamic Vinaigrette (DF, NF)

Chickpea, Roasted Eggplant, Marinated Tomato, Haloumi, Lemon-Honey Vinaigrette (GF, NF)

Entrées

Mediterranean Roasted Chicken, Grilled Lemons, Sauce Vierge (DF, GF, NF)

Seared Grouper, Red Onion, Smoked Tomato Beurre Blanc (GF, NF)

Oregano Roasted Vegetable Medley (DF, GF, NF, V)

Lemon Thyme Roasted Marble Potatoes (DF, GF, NF, V)

Saffron Rice, Toasted Pine Nuts, Raisins, Lemon (DF, GF, V)

Desserts & Beverages

Mediterranean Inspired Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Tuesday - South of the Border

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Tuesday - South of the Border \$96 per guest

Salads

Romaine & Spinach, Chile Pepitas, Cherry Tomato, Mango (DF, GF, NF, V), Queso Fresco (GF, NF), Tortilla Crisps (DF, NF, V), Chipotle Ranch (NF, GF), Jalapeno-Lime Vinaigrette (DF, NF, GF)

Charred Corn and Black Bean Salad, Cilantro, Red Onion, Roasted Chayote, Tomato, Pico de Gallo, Cumin Vinaigrette (GF, NF, V)

Roasted Sweet Potato, Peppers and Zucchini, Parsley, Spanish Chorizo (DF, GF, NF)

Entrées

Slow Roasted Pork Cochinita Pibil Carnitas and Pickled Red Onions (DF, GF, NF)

Chicken Fajita, Peppers, Onions, Lime, Cilantro (DF, GF, NF)

Vegetarian Fajita, Tofu, Butternut Squash, Mushroom (DF, GF, NF, V)

Flour Tortillas (DF, NF, V), Roasted Salsa (DF, GF, NF, V), Guacamole (GF, DF, NF, V), Sour Cream (GF, NF)

Esquites, Corn, Cotija Cheese, Chile Lime (GF, NF)

Mexican Sofrito Rice (DF, GF, NF, V)

Desserts & Beverages

Sweets With A Mexican Flair

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Wednesday - Off The Farm

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Wednesday - Off The Farm \$96 per guest

Salads

Whisper Creek Farm Field Greens & Kale (DF, GF, NF, V)

Cherry Tomato, Cucumber, Pickled Red Onion (DF, GF, NF, V)

Goat Cheese Crumbles (GF, NF) & Toasted Pecans (DF, GF, V)

Blue Cheese Dressing (GF, NF) & Citrus Vinaigrette (DF, GF, NF, V)

Citrus & Fennel Cole Slaw, Pineapple, Cilantro, Citrus Vinaigrette (DF, GF, NF, V)

Three Bean Salad, Frisée, Breakfast Radish, Tarragon Dressing (DF, GF, NF, V)

Entrees

Atlantic Salmon, Braised Greens, Bourbon Glaze (DF, GF, NF)

Herb Roasted Chicken Breast, Caramelized Cipollini Onions, Rosemary Jus (DF, GF, NF)

Honey Roasted Baby Carrots (DF, GF, NF, V)

Roasted Cauliflower Gratin, Swiss Cheese, Herb Breadcrumbs (NF)

Roasted Country Potatoes & Chives (DF, GF, NF, V)

Desserts & Beverages

Seasonal Country Desserts

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Thursday - Grande Lakes BBQ

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Thursday - Grande Lakes BBQ \$96 per guest

Salads

Iceberg Wedges & Arugula (DF, GF, NF, V)

Cherry Tomato, Cucumber (DF, GF, NF, V), *Crispy Onions* (DF, NF, V), *Blue Cheese Crumbles* (GF, NF)

Sunflower Seeds (DF, GF, NF, V) and *Bacon Bits* (DF, GF, NF)

Ranch Dressing (GF, NF) and *Balsamic Vinaigrette* (DF, GF, NF, V)

Roasted Red Bliss Potato Salad, Eggs, Bell Pepper, Parsley, Whole Grain Mustard Aioli (DF, GF, NF)

Watermelon & Tomato Salad, Feta Cheese, Pickled Onions, Mint Vinaigrette (GF, NF)

Off The Grill

Spice Rubbed Slow Cooked BBQ Brisket (DF, GF, NF)

Blackened Mahi, Cumin Carrots, Lemon Beurre Blanc (GF, NF)

Green Bean Casserole, Sautéed Mushrooms, Fried Onions (NF)

Backyard Baked Beans (GF, DF, NF)

Boursin Mashed Potato (GF, NF)

Desserts & Beverages

Classic BBQ Favorites

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Friday - Little Italy

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Friday - Little Italy \$96 per guest

Salads

Romaine, Radicchio & Mixed Greens (DF, GF, NF, V)

Pepperoncini, Olives (DF, GF, NF, V), Aged Parmesan Cheese (GF, NF)

Rosemary Focaccia Croutons (DF, NF, V)

Caesar Dressing (GF, NF) & Lemon Parsley Vinaigrette (DF, GF, NF, V)

Vine Ripe Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction, Sea Salt (GF, NF)

Farfalle Pasta Salad, Provolone, Roasted Peppers, Grilled Artichokes, Zucchini, Pesto Vinaigrette (NF)

Entrées

Rosemary Chicken Breast & Arrabbiata Sauce (GF, DF, NF)

Roasted Salmon, Caponata Vegetables, Lemon Gremolata (DF, GF, NF)

Roasted Broccolini, Almonds, Cipollini Onions (GF, DF, V)

Penne a la Vodka, Fresh Parmesan, Basil (NF)

Garlic Bread Sticks (NF)

Desserts & Beverages

Italian Sweets Selection

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Saturday - Winter Park Sandwich Buffet

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Saturday - Winter Park Sandwich Buffet \$96 per guest

Salads

Mixed Green Salad & Romaine (DF, GF, NF, V)

Chickpeas, Carrots, Cucumber, Cherry Tomato (DF, GF, NF, V)

Crumbled Blue Cheese (GF, NF) & Spiced Walnuts (DF, GF, V)

Ranch Dressing (GF, NF) and Balsamic Vinaigrette (DF, GF, NF, V)

Pearled Farro, Baby Kale, Marinated Tomato, Shaved Fennel, White Balsamic Dressing (DF, NF, V)

Broccoli Salad, Grapes, Cranberries, Candied Walnuts, Cheddar, Greek Yogurt Dressing (GF)

Sandwiches

Cold

Chicken Salad, Almonds, Truffle Oil, Spinach, Herb Mayonnaise, Brioche Roll

Tuna Salad, Celery, Scallion, Mayonnaise, Crème Fraîche, Bibb Lettuce, Croissant (NF)

Roast Beef, Smoked Gouda, Pickled Onions, Arugula, Horseradish, Kaiser Roll (NF)

Hot

Grilled Whisper Creek Farm Vegetable Panini, Truffle Goat Cheese, Spinach (NF)

Sides, Desserts & Beverages

Sea Salt Chips (DF, GF, NF, V)

Grande Lakes Signature Pastries

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Sunday - Asian Bistro

Day of the Week Menus

If selecting the day of the week offering, the lunch will be priced at \$92 per guest

Sunday - Asian Bistro \$96 per guest

Salads

Chopped Iceberg and Spinach (DF, GF, NF, V)

Carrots, Cucumber, Shelled Edamame, Bell Pepper (DF, GF, NF, V), Crispy Wonton (DF, NF, V)

Roasted Peanuts (DF, GF, V) Sesame Ginger Dressing (DF, GF, NF, V) and Yuzu Vinaigrette (DF, GF, NF, V)

Soba Noodle Salad, Carrot, Scallions, Toasted Sesame Seeds, Red Pepper Flakes, Miso Vinaigrette (DF, NF, V)

Asian Coleslaw, Green Papaya, Tomato, Fresh Parsley, Soy Garlic Vinaigrette (DF, GF, NF, V)

Entrées

Miso-Glazed Cod, Baby Bok Choy, Charred Scallion Vinaigrette (DF, GF, NF)

Korean Braised Short Rib, Peppers, Onions (DF, GF, NF)

Sweet Potato Noodles, Mushrooms, Peppers, Scallions (DF, GF, NF, V)

Pandan-Scented Jasmine Rice (DF, GF, NF, V)

Broccolini & Roasted Ginger Vinaigrette (DF, GF, NF, V)

Desserts & Beverages

Assortment of Asian-Inspired Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee, Hot Tea Selections

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Buffet Enhancements

Soup & Rolls +\$7 per guest

Roasted Tomato Soup (DF, GF, NF, V), *Brioche Crouton* (NF)

Sausage and Lentil Soup (GF, NF, DF)

Chicken Tortilla Soup (GF, NF, DF)

Salad Bar Additions

Sliced Grilled Chicken (DF, GF, NF) +\$10 per guest

Roasted Shrimp (DF, GF, NF, S) +\$14 per guest

Grilled Flank Steak (DF, GF, NF) +\$16 per guest

Entrée Protein Additions Includes one side

Blackened Chicken, Green Onions, Chicken Jus (GF, NF, DF) \$20 per guest

Petite Beef Filet, Roasted Peppers, Red Wine Jus (DF, GF, NF) \$22 per guest

Roasted Market Fish, Grilled Lemons, Citrus Beurre Blanc (GF, NF) \$22 per guest

Sides Select One

Roasted Seasonal Vegetables (DF, GF, NF)

Whipped Potatoes (GF, NF)

Roasted Potatoes (DF, GF, NF)

Lemongrass Rice (DF, GF, NF, V)

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Bagged Lunches

Bagged Lunches \$72 per guest

Served in an Eco-Friendly Bag with Whole Fruit and Condiments
(\$5 per additional sandwich or salad entree choice)

Sandwiches Select Two

Grilled Seasonal Vegetables, Arugula, Marinated Tomato Hummus, Sliced Mozzarella, Rosemary Focaccia (NF)

Roast Beef, Smoked Gouda, Arugula, Horseradish Cream, Onion Kaiser Roll (NF)

Black Forest Ham, Swiss, Tomato, Mixed Greens, Whole Grain Mustard Aioli, Rye Bread Roll (NF)

Roasted Turkey, Applewood Smoked Bacon, Bibb Lettuce, American Cheddar, Tomato Mayonnaise, Kaiser Bun (NF)

Chicken Salad, Almonds, Truffle, Spinach, Herb Mayonnaise, Brioche Roll

Tuna Salad, Celery, Scallion, Mayonnaise, Crème Fraîche, Bibb Lettuce, Croissant (NF)

The Charcuterie-Copa, Salami, Provolone Cheese, Pickled Onion, and Red Pepper Spread, Ciabatta Roll (NF)

Keto-Friendly Chef's Salad, Ham, Turkey, Egg, Cheddar, Cucumber, Tomato, Ranch Dressing (GF, NF)

Accompaniments Select One

Greek Salad (GF, NF)

Seasonal Fruit Salad (DF, GF, NF, V)

Potato Salad (DF, GF, NF)

Orecchiette Pasta, Olives, Artichokes, Marinated Tomato Pesto (DF, NF)

Marinated Tomatoes & Fresh Mozzarella (GF, NF)

Marinated Farro, Tomato, Herbs, White Balsamic Dressing (DF, NF, V)

Desserts Select One

Chocolate Chips Cookie (NF)

House-Made Granola Bar

Chocolate Fudge Brownie (NF)

Yuzu-Lemon Bar (GF)

Oatmeal Raisin Cookie

Blueberry Lemon Yogurt Cake

Chocolate Almond Bar (DF, GF)

Gluten-Free Chocolate Cookie (GF, NF)

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Three Course Plated Lunch

Served with Artisan Rolls & Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

Starters Select One

Traditional Greek Salad, Romaine Lettuce, Tomatoes, Cucumber, Red Onions, Green & Black Olives, Lemon & Parsley Vinaigrette (DF, GF, NF, V)

Marinated Heirloom Tomato, Burrata, Artisanal Greens, Pickled Strawberries, Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil (GF, NF)

Classic Heart of Romaine Caesar Salad, Crisp Garlic Croutons, Parmesan Crisp, Traditional Caesar Dressing (NF)

Vegetable Tortilla Soup, Corn Salad, Cotija Cheese, Tortilla Crisp (GF, NF)

Roasted Tomato Soup, Basil Oil, Herb Focaccia Crouton (NF)

Entrées Select One

Roasted Chicken Breast, Honey Glazed Local Vegetables, Butternut Mousseline, Herbed Grits, Thyme Sauce (GF, NF)
\$82 per guest

Pepper Crusted Beef Tenderloin, Boursin Whipped Potato, Seasonal Roasted Vegetables, Red Wine Jus (GF, NF)
\$85 per guest

Crispy Quinoa Crusted Salmon, Heirloom Cauliflower, Spinach, Golden Raisins, Wild Rice, Lemon-Verbena Sauce (GF, NF)
\$83 per guest

Desserts Select One

Key Lime Pie, Exotic Cream, Margarita Gel, Citrus Segments (NF)

Vegan Carrot Cake Parfait, Green Power Agar, Seasonal Fresh Fruits Medley (V)

New York Cheesecake, Blueberry Compote, Pistachio Macaron

Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis (NF)

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Bento Boxes

Bento Boxes

A three-course meal will be served all at once, in an elegantly-designed Bento Box available for groups less than 300 guests

All offerings are served with Artisan Roll & Butter, Iced Tea, First-Drop Coffee, Decaffeinated Coffee & Hot Tea

Warm Bento Box

\$83 per guest

Salads Select One

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta, Oregano Vinaigrette (GF, NF)

Marinated Tomato, Buffalo Mozzarella, Arugula, Basil, Olive Oil, Pepper (GF, NF)

Couscous, Fresh Parsley, Mint, Fresh Lemon, Extra Virgin Olive Oil (DF, NF, V)

Soba Noodles, Carrot, Scallion, Red Peppers, Toasted Sesame, and Miso Soy Vinaigrette (DF, NF, V)

Entrées Select One

Rosemary Chicken Breast, Spanish Rice, Peas, Scallion, Chicken Jus (DF, GF, NF)

Miso Glazed Salmon, Braised Bok Choy, Ginger, Cilantro, Bamboo Rice (DF, GF, NF)

Marinated Skirt Steak, Asian Noodle Vegetable Stir Fry, Ginger Teriyaki Sauce (DF, NF)

Desserts Select One

Fruit Tart (NF)

Vegan Chocolate Peanut & Apples Square (V)

Chocolate Flourless Cake

New York Cheesecake (NF)

Cold Bento Box

\$80 per guest

Salads Select One

Caesar Salad, Romaine, Parmesan, Crouton (NF)

Greek Salad, Tomato, Cucumber, Red Onion, Olives, Feta, Oregano Vinaigrette (GF, NF)

Mixed Greens, Cucumber, Cherry Tomato, Sunflower Seeds, Passion Fruit Dressing (DF, GF, NF, V)

Heirloom Tomato Gazpacho, Marinated Cucumber, Feta, Basil, Olive Oil (GF, NF)

Starch Select One

Potato Salad, Bacon, Celery, Apples, Fresh Chive, Apple Cider Vinaigrette (DF, GF, NF)

Macaroni Salad, Peppers, Onion, Celery, Herb Dressing (DF, NF)

Citrus Couscous Salad, Roasted Peppers, Cucumber, Fresh Herbs, Lemon Oil (DF, NF)

Wraps Select One

Teriyaki Chicken, Romaine Lettuce, Peppers, Carrots, Peanut Sauce, Flour Wrap (DF)

Turkey, Bacon, Swiss, Tomato, Bibb Lettuce, Pesto Mayonnaise, Spinach Wrap (NF)

Roast Beef, Caramelized Onion, Cheddar, BBQ Sauce, Tomato Wrap (NF)

Grilled Vegetables, Marinated Tomato, Arugula, Pesto Hummus, Flour Wrap (DF, NF, V)

Desserts Select One

Fruit Tart (NF)

Vegan Chocolate Peanut & Apples Square (V)

Chocolate Flourless Cake

New York Cheesecake (NF)

VIP Bento Box

\$94 per guest

Starters Select One

Blackened Tuna Tataki, Sweet Soy Glaze, Papaya & Mango Salad with Cilantro, Chili Vinaigrette (DF, GF, NF)

Chilled Maine Lobster Salad, Cucumber, Corn, Avocado, Fresh Lemon, Tarragon, Bibb Lettuce, Herb Crostini (NF, S)

Hamachi Crudo, Farm Radish, Pickled Fresno, Alfalfa Threads, Sunflower Shoots, Passionfruit Dressing (DF, GF, NF)

Entrées Select One

Rosemary Marinated Chicken Breast, Butternut & Cranberry Risotto, Broccolini, Madeira Wine Sauce (GF, NF)

Grilled New York Strip Loin, Truffle Whipped Potato, Roasted Petite Farm Vegetables, Port Wine Jus (GF, NF)

Braised Short Rib, Creamy Mascarpone & Herb Polenta, Vegetable Caponata, Red Wine Sauce (GF, NF)

Roasted Sea Bass, Lemon Spiced Zucchini, Wild Rice & Herbs, Citrus Beurre Blanc (GF, NF)

Desserts Select One

Chocolate-Almonds Crunch Cake & Caramelized Apples

Key Lime Tartlet, Toasted Yuzu Meringue, Blackberry Gel (NF)

Chocolate Tart, Fresh Raspberries, Vanilla Cream (NF)

Vegan Piña Colada Cake & Exotic Fruits (V)

Preselected Plated Or Bento Box Options

Groups have the option to offer their guests multiple entrée selections with the following guidelines:

The menu must have the same starter, sides and dessert

Maximum of three entrée selections

Two selections, highest price prevails, no additional charge

Three selections, highest price prevails, additional \$10 per guest

Entrée selections must be determined ten business days before the event. The client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set on dining tables before the event.

A La Carte Plated or Bento Box Service Tableside

For Groups that would like the opportunity to offer each of their guests an entrée selection tableside live during the event, please note the following guidelines:

The menu must have the same starter, sides, and dessert

Tableside choices include vegetarian

Tableside choices selected apply to the entrée only, with all the same sides

Two selections, the highest price prevails, and an additional \$22 per guest for the entire guarantee
Three selections, the highest price prevails, and an additional \$32 per guest for the entire guarantee

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Southern BBQ

\$168 per guest

Soup

Florida Gumbo with Shrimp, Chicken & Andouille Sausage (NF, S)

Salads

Kale, Spinach Salad, Quinoa, Raisins, Pecans, Apple, Herb Vinaigrette (DF, GF, V)

Honey & Vinegar Coleslaw (DF, GF, NF, V)

Fingerling Potato Salad, Ballpark Mustard, Lake Meadows Eggs (DF, GF, NF)

Watermelon Salad, Mint, Feta Cheese, Peppered Honey (GF, NF)

Low Country Favorites

Parker House Rolls

Beer-Brined Fried Boneless Chicken (NF) & Secret Sauce (GF, NF)

Smoked Beef Brisket (DF, GF, NF)

House Made BBQ (DF, GF, NF, V) & Local Florida Hot Sauces (DF, GF, NF, V)

Blackened Shrimp & Grits (GF, NF, S)

Three Sisters Corn Succotash (DF, GF, NF, V)

Pimento Mac & Cheese (NF)

Roasted Brussel Sprouts, Maple Glaze, Toasted Benne Seeds (DF, GF, NF, V)

Sweets From The South & Beverages

Assorted Southern Inspired Pies, Cobblers & Cakes

Classic Ice Creams for A La Mode, Hot Chocolate Fudge, Whipped Cream, Chopped Nuts, & Cherries*

**Requires Station Attendant at \$225 plus tax per attendant*

Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Caribbean

\$175 per guest

Soup

Creamy Crab Pepper Pot (GF, NF, S)

Salads

Baby Greens (DF, GF, NF, V)

Mango, Cherry Tomato, Cucumber, Pickled Peppers (DF, GF, NF, V)

Jalapeño Lime Vinaigrette (GF, DF, NF, V) & *Passion Fruit Dressing* (DF, GF, NF, V)

Spiced Shrimp, Roasted Pumpkin & Black Bean Salad, Lemon Marinated Peppers (DF, GF, NF, S)

Green Papaya, Peppers, Carrot, Cucumber, Chili Vinaigrette (DF, GF, NF, V)

Smoked Chicken & Charred Pineapple Salad, Scallion, Thyme Vinaigrette (DF, GF, NF)

Hot Selections

Artisan Rolls & Butter

Seared Mahi-Mahi & Tropical Citrus Salsa (DF, GF, NF)

Florida Braised Beef Short Ribs, Peppers, Cilantro (DF, GF, NF)

Grilled Jerk Chicken & Jerk BBQ Sauce (DF, GF, NF)

Cilantro Rice & Beans (DF, GF, NF, V)

Braised Red Beans (DF, GF, NF, V)

Roasted Sweet Potato, Squash, Zucchini (DF, GF, V)

Desserts & Beverages

Caribbean Sweet Treasures of the Season

Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan

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Harvest Farm

\$188 per guest

Soup

Roasted Butternut Squash Soup (GF, NF) & Toasted Pepitas (DF, GF, NF, V)

Cold Selections

Whisper Creek Farm Baby Greens (DF, GF, NF, V)

Cherry Tomato, Charred Carrot, Corn (DF, GF, NF, V), Herb Feta Cheese (GF, NF)

Farm Herb Dressing & Strawberry Balsamic Vinaigrette (DF, GF, NF, V)

Quinoa, Pumpkin, Dried Fruits, Grilled Vegetable Salad (DF, GF, NF, V)

Roasted Beet Salad, Goat Cheese, Citrus Wedge, Tarragon Vinaigrette (GF, NF)

Wild Rice, Roasted Vegetables, Chipotle, Shishito Vinaigrette (DF, GF, NF, V)

Hot Selections

Artisan Rolls & Butter

Grilled Flank Steak on Cannellini Bean Cassoulet (DF, GF, NF)

Housemade Steak Sauce (DF, GF, NF, V)

Citrus Roasted Snapper, Garden Herbs, Old Bay Butter Sauce (GF, NF)

Grilled Spicy Sausages, Roasted Onions & Peppers (DF, GF, NF)

Yard Bird Chicken, BBQ Rub, Lemon Brine (DF, GF, NF)

Whisper Creek Farm Roasted Vegetables (DF, GF, NF, V)

Baked Potato Bar (DF, GF, NF, V), with Sour Cream, Aged Cheddar (GF, NF) & Scallions (DF, GF, NF, V), Smoked Bacon (DF, GF, NF), Whipped Butter (GF, NF)

Desserts & Beverages

Tasting of Harvest-Inspired Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Cocina Latina

\$188 per guest

Soup

Chicken Tortilla Soup (GF, DF, NF)

Tortilla Crisps (DF, NF)

Cold Selections

Seasonal Salad Greens (GF, NF, DF, V)

Tomato, Peppers, Onions, Radish, Cilantro, Corn (DF, GF, NF, V), *Oaxaca Cheese* (GF, NF), *Pumpkin Seeds* (DF, GF, NF, V)

Mojito Vinaigrette and Chili Orange Dressing (DF, GF, NF, V)

Shrimp Aguachile with Lime, Cucumber, Garlic and Red Onions (GF, NF, DF, S)

Tequila-Marinaded Melon Salad with Tagine, Mango, Pickled Peppers (GF, NF, DF, V)

Hot Selections

Artisan Rolls & Butter

Chile Lime Chicken with Black Bean Salsa and Adobo Sauce (GF, NF, DF)

Vera Cruz Mahi with Grilled Citrus, Tomato, Capers, Olives (GF, NF, DF)

Pork Loin with Smoky Plantain Crema, Vegetable Escabeche (GF, NF)

Arroz Amarillo with Peppers, Onions and Herbs (GF, NF, DF, V)

Maduros with Orange Ginger Glaze (GF, NF, DF, V)

Roasted Calabasas, Chayote, Mini Peppers, Cumin, Coriander (GF, NF, DF, V)

Desserts & Beverages

Chef's Selection of Latin-Inspired Treats

Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

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Steakhouse

\$225 per guest

Soup

French Onion Soup (DF, GF, NF) & Parmesan Herb Crostini (NF)

Salads

Caesar Salad Bar, Romaine (DF, GF, NF), Fresh Parmesan (GF, NF), Marinated Tomato (DF, GF, NF), Caesar Dressing (GF, NF), Croutons, & Balsamic Vinaigrette (DF, GF, NF)

Caesar Dressing (GF, NF) & Balsamic Vinaigrette (DF, GF, NF, V)

Traditional Wedge Salad, Iceberg, Tomato, Pickled Red Onions, Bacon, Blue Cheese Crumbles, Ranch Dressing (GF, NF)

Heirloom Tomato, Basil, Buffalo Mozzarella, Balsamic Glaze (GF, NF)

Roasted Cauliflower, Broccoli, Red Onion, Parmesan, Lemon Parsley Vinaigrette (GF, NF)

Hot Selections

Grilled Beef Tenderloin (DF, GF, NF), Horseradish Cream (GF, NF), Port Wine Jus (DF, GF, NF)

Roasted Chicken Breast, Wild Mushrooms, Madeira Cream Sauce (GF, NF)

Grilled Lobster Tails (Based on one per guest) (DF, GF, NF, S)

Drawn Butter (GF, NF) & Lemon Wedges (DF, GF, NF, V)

Pan Seared Salmon, Brussel Sprouts, Caramelized Onion, Bourbon BBQ Glaze (DF, GF, NF)

Dukkah Spiced Carrot, Harissa Glaze (DF, GF, NF, V)

Truffle Mashed Potatoes (GF, NF)

Desserts & Beverages

American Classic Sweets

Iced Tea, First Drop Coffee, Decaffeinated Coffee, and Hot Tea Selections

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Plated Dinner

Pre-Selected Choice of a Minimum of Three Courses for Your Entire Group.

Served with Artisan Rolls & Butter, Iced Tea, First Drop Coffee, Decaffeinated Coffee & Hot Tea Selections

Soup Course *Select One*

\$24 per guest

Hot

Butternut Squash Cream, Poached Egg, Brioche Crouton, Smoked Pumpkin Seeds (NF)

Roasted Tomato Bisque, Lemon Ricotta, Mini Grilled Cheese, Basil (NF)

Florida Sweet Corn Cream, Crisp Bacon Lardons, Grilled Corn Kernels (NF)

Lobster Bisque, Crème Fraîche, Lobster & Fresh Herb Salad (GF, NF, S)

+\$5 per guest

Chilled

Chilled Pea & Mint Soup (GF, NF)

Cauliflower Gazpacho, Green Apple, Spiced Chickpeas (DF, GF, NF, V)

Salad Course *Select One*

\$28 per guest

Compressed Watermelon, Arugula, Fennel, Cucumber Ribbons, Radish, Sunflower Seeds, Feta, Zucchini Pesto, Passionfruit Vinaigrette (GF, NF)

Hearts of Romaine, Parmesan Crisp, Bacon Lardons, Garlic Croutons, Classic Caesar Dressing (NF)

Artisan Greens, Farm Radish, Fresh Orange, Florida Cheddar, Candied Pecans, Corn Bread Croutons, Champagne Dressing

Spiced Poached Pear, Olive Oil Goat Cheese, Mint Chutney, Petite Lettuce Micro Herbs, White Balsamic Vinaigrette (GF, NF)

Marinated Heirloom Tomato, Buffalo Mozzarella, Artisanal Greens, Pickled Shallots, Balsamic Glaze, Herb Pesto, Extra Virgin Olive Oil (GF, NF)

Appetizer Enhancements *Select One*

Wild Mushroom, Green Pea Risotto, Lemon Ricotta (GF, NF)

\$24 per guest

Blackened Shrimp & Anson Mill Grits, Charred Tomato Relish, Dressed Rocket (GF, NF, S)

\$30 per guest

Seared Scallops, Watermelon Curry, Shaved Fennel (GF, NF, S)

\$33 per guest

Crab Cake, Green Tomato Chow Chow, Corn & Bacon Succotash (NF, DF, S)

\$37 per guest

Intermezzo *Select One*

\$12 per guest

Small scoop palette-cleanser served in a chilled glass

Grapefruit-Prosecco (GF, NF)

Strawberry-Champagne (GF, NF)

Green Apple-Calvados (GF, NF)

Lemon-Lime-Cucumber Gel (GF, NF)

Peach-Chardonnay (GF, NF)

Entrées Select One

Poultry

Roasted Chicken Breast, Sweet Potato Mash, Seasonal Vegetables, Madeira Jus (GF, NF)

\$101 per guest

Seared Chicken Breast, Sweet Corn & Basil Risotto, Carrot Mousseline, Roasted Chicken Jus (GF, NF)

\$101 per guest

Beef

Braised Short Rib, Butternut Squash Mousseline, Rosemary Grits, Roasted Whisper Creek Farm Carrot, Red Wine Sauce (GF, NF)

\$111 per guest

Grilled New York Strip Loin, Herb Dressed Broccolini, Gremolata Polenta, Cabernet Jus (GF, NF)

\$117 per guest

Grilled Tenderloin, Truffle Whipped Potato, Creamy Butternut, Red Wine Sauce (GF, NF)

\$130 per guest

Seafood

Pan Seared Salmon, Poblano Pepper, Pastel de Choclo, Bread and Butter Zucchini, Corn Relish (GF, NF)

\$98 per guest

Black Garlic Glazed Grouper, Radish Cake, Horseradish French Lentils (NF)

\$111 per guest

Duets

Braised Short Rib & Seared Scallops, Butternut Squash Mousseline, Rosemary Grits Roasted Carrot, Red Wine Sauce, Beurre Blanc (GF, NF, S)

\$127 per guest

Roasted Jumbo Shrimp & Grilled Beef Tenderloin, Lemon Polenta, Paprika Sweet Potato Mousseline

Asparagus, Beurre Monté, Red Wine Sauce (GF, NF, S)

\$131 per guest

Beef Tenderloin & Roasted Grouper, Lemon Basil Risotto, Carrot Mousseline, Citrus Beurre Blanc, Port Wine Jus (GF, NF)

\$141 per guest

Poached Lobster & Beef Medallion, Potato Dauphinoise, Cauliflower Mousseline, Bordelaise Jus, Lobster Sauce (GF, NF, S)

\$154 per guest

Vegan

Creamy Butternut Squash Risotto, Spinach, Petite Squash, Toasted Pepitas, Extra Virgin Olive Oil (DF, GF, NF, V)

\$98 per guest

Chickpea Stew, Roasted Cauliflower, Chili Crisp (DF, GF, NF, V)

\$94 per guest

Maitake Mushroom, Hazelnut Gremolata, Braised Cabbage, French Lentils (DF, GF, V)

\$94 per guest

Desserts Select One

\$26 per guest

Vanilla & Raspberries Napoleon, Peach Coulis, Champagne Gel

Caramelized Apples Tart, Green Apple Coulis, Caramel Emulsion

Dark Chocolate Mousse, Peanut Butter Crunch, Yuzu Cream, Apples

Light Layer Cake, Fresh Berries, Chantilly Cream, Apricot Coulis

Vegan Chocolate Mousse, Soy Foam, Poached Pear, Caramel Risotto (V)

Lemon Lime Bar, Citrus Segments, Watermelon, Tequila Grapefruit Gel (NF)

Pre-Selected Entrée Service

Groups have the option to offer their guests multiple entrée selections with the following guidelines:

The menu must have the same starter/s (soup, salad, appetizer), dessert, and side

Maximum of three entrée selections

Two selections, the highest price prevails, with no additional charge

Three selections, highest price prevails, additional \$10 per guest

Minimum 50 guests

Entrée selections must be determined ten business days before the event. The client will be responsible for providing the name of each guest with their entrée choice and a place card that will be pre-set before the event.

A La Carte Service Tableside

For dinner events that would like the opportunity to offer each of their guests an entrée selection tableside live during the event, please note the following guidelines:

The menu must have a minimum of four courses (with two courses before the entrée) and must have the same starters (soup, salad, appetizer), desserts, and sides

Tableside choices include vegetarian

Tableside choices selected apply to the entrée only, with all the same sides

Two selections, the highest price prevails, and an additional \$32 per guest. For the entire guarantee, the highest price prevails.

Three selections, the highest price prevails, and an additional \$42 per guest. For the entire guarantee, the highest price prevails.

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Kids Buffet

3-12 years old
Minimum 20 children

Ritz Kids
\$57 per child

- Chicken Noodle Soup (DF, NF)
- Macaroni & Cheese (NF)
- Margarita Pizza (NF)
- Hot Dogs (DF, NF)
- Grilled Chicken Breast (DF, GF, NF)
- Mashed Potatoes (GF, NF)
- Steamed Broccoli (DF, GF, NF, V)
- Cupcakes
- Strawberry Salad
- Juice Box

Tadpole
\$46 per child

- Mini Hamburgers (NF)
- Chicken Fingers (NF)
- Penne Butter Pasta (NF)
- French Fries (DF, NF, V)
- Steamed Carrots & Green Beans (DF, GF, NF, V)
- Cookies & Brownies (NF)
- Juice Box

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Cold Selections

Seafood Raw Bar

Minimum of 25 pieces per order

\$12 per piece

Snow Crab Claw (DF, GF, NF, S) & Cognac Sauce (GF, DF, NF)

Iced Gulf Shrimp (DF, GF, NF, S) & Lemon Caper Remoulade (DF, GF, NF)

Shucked Oysters (DF, GF, NF, S) & Red Wine Mignonette (DF, GF, NF, S)

Accompaniments | Lemon Wedges, Spicy Cocktail Sauce, Tabasco (GF, DF, NF, V)

Enhancement

Customized Ice Sculpture, Starting At \$650 Per Ice Block (DF, GF, NF, V)

Please consult with your Meetings & Special Events Manager at least two weeks in advance

Sushi Station (GF, S)

Prepared at the event by a traditional Japanese Sushi chef for an additional \$600 plus tax

Minimum of 25 pieces per order

\$12 per piece

Assorted Nigiri, Rolls & Maki (DF, NF)

Accompaniments | Light Soy Sauce, Wasabi, Pickled Ginger, Wakame

Ceviche Bar (GF, S)

Minimum 25 guests

Select two, \$40 per guest

Select three, \$51 per guest

Snapper Ceviche, Pineapple, Onion, Tomato, Jalapeño (DF, GF, NF)

Shrimp Ceviche, Cilantro, Smoked Fresno Chile, Mango, Lime Juice (DF, GF, NF, S)

Hearts of Palm Ceviche with Mango, Red Onion, Sweet Drop Peppers, Tomato, Cilantro (DF, GF, NF, V)

Fresh Tortilla Chips (DF, GF, NF, V) & Plantain Chips (DF, GF, NF)

Enhancement

Served In Split Coconuts +\$8 per guest

Guacamole Bar

Minimum 20 guests

\$40 per guest

Traditional Guacamole (DF, GF, NF, V)

Toppings | Charred Sweet Corn, Marinated Tomatoes, Grilled Pineapple, Pico de Gallo (DF, GF, NF, V), Cotija Cheese (GF, NF)

Fresh Tortilla Chips (DF, GF, NF, V), Chicharrónes (GF, DF, NF) & Plantain Chips (DF, GF, NF, V)

Cured and Cultured

Minimum 20 guests

\$40 per guest

Assortment of European & Artisan American Farm Cheeses & Meats (GF, NF)

Fresh & Dried Fruits, Local Jams, Marmalades (DF, GF, NF, V)

Whisper Creek Farm Honeycomb (DF, GF, NF, V)

Quince Paste, Mustards, Olives (GF, DF, NF, V)

Assorted Nuts (DF, GF, V)

European Crackers & Grilled Artisan Breads

Artisanal Fromage Display

Minimum 20 guests

\$40 per guest

Assortment of European & Artisan American Farm Cheeses (GF, NF)

Fresh & Dried Fruits, Local Jams, Marmalades (DF, GF, NF, V)

Whisper Creek Farm Honeycomb (DF, GF, NF, V)

Quince Paste, Mustards, Olives (GF, DF, NF, V)

Assorted Nuts (DF, GF, V)

European Crackers & Grilled Artisan Breads

Antipasti Display

Minimum 20 guests

\$39 per guest

Hummus, Marinated Tomato Basil Tapenade, Baba Ganoush (DF, GF, NF, V)

Pita Chips, Crostini, Grilled Artisan Breads (DF, NF, V)

Marinated Olives, Roasted Peppers, Grilled Zucchini, Balsamic Onions (GF, DF, NF, V)

Marinated Eggplant & Braised Fennel (GF, DF, NF, V)

Grilled Portobello With Herbs & Olive Oil (DF, GF, NF, V)

Artichokes, Asparagus (DF, GF, NF, V)

Salad Station

Minimum 20 guests

Buffet Style

Select Two, \$35 per guest

Select Three, \$38 per guest

Individual Vessels Display

Select Two, \$36 per guest

Select Three, \$39 per guest

Caesar Salad, Shaved Romaine Lettuce, Aged Parmesan, Focaccia Crouton, White Anchovies, Caesar Dressing (NF)

Chopped Salad, Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing (GF, NF)

Quinoa, Dried Fruits, Spiced Pecans, Citrus Vinaigrette (DF, GF, V)

Poke Station

Minimum 20 guests

\$51 per guest

Protein I Ahi Tuna (DF, GF, NF), Salmon (DF, GF, NF), Marinated Tofu (DF, GF, NF, V)

Base I Jasmine Rice (GF, DF, NF, V), Soba Noodles (DF, NF, V)

Dressings I Sesame Shoyu, Sweet Teriyaki Sauce, Sriracha Ginger Mayonnaise (DF, GF, NF)

Vegetables I Avocado, Edamame, Radish, Scallions, Shiitake Mushrooms, Cucumber, Carrot, Mango (DF, GF, NF, V)

Toppings I Pickled Ginger, Furikake, Wasabi Peas, (DF, GF, NF, V) Roasted Peanuts, (DF, GF, V) Fried Onions (DF, NF, V)

Jamón Carving*

Minimum 50 guests

\$18 per guest

Select One I Spanish Serrano (DF, GF, NF), Jamón Iberico (GF, DF, NF) or Italian Prosciutto (DF, GF, NF)

Crisp Baguettes (DF, NF, V) & European Cheeses (GF, NF)

Roasted Tomate con Garlic Spread (GF, DF, NF, V)

Mixed Olives (DF, GF, NF, V), Toasted Almonds (DF, GF, V), Whole Grain Mustard (DF, GF, NF, V)

Extra Virgin Olive Oil & Aged Balsamic (GF, DF, GF, NF)

**Optional Station Attendant at \$325 plus tax per attendant*

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Hot Selections

Minimum 50 guests

Italian Station

Select Two, \$45 per guest

Select Three, \$48 per guest

Risotto

Braised Short Rib Risotto & Dry Aged Parmesan Cheese (GF, NF)

Roasted Butternut Risotto, Walnuts, Sage, Cranberries (GF)

Wild Mushroom & Truffle Risotto (GF, NF)

Pasta

Ricotta & Spinach Ravioli, Bolognese Sauce, Mozzarella (NF)

Penne Pasta, Garden Vegetables, Marinara, Fresh Basil (DF, NF, V)

Orecchiette with Sausage, Fennel, Broccolini, Garlic Confit, Parmesan Cream (NF)

Fiocchi (Beggars Purse), Roasted Pear, Baby Arugula, Caramelized Walnut, Gorgonzola Cream

Accompaniments

Garlic Bread (NF) & Aged Parmesan Cheese (GF, NF)

Enhancements

Add Chicken (DF, GF, NF) +\$10 per guest

Add Shrimp (DF, GF, NF, S) +\$15 per guest

Mac & Cheese Bar

\$49 per guest

Traditional Elbow Macaroni & Cheddar Cheese Sauce (NF)

Penne & Spicy Arrabiatta Sauce (DF, NF, V)

Bacon Lardons (DF, GF, NF), Buffalo Chicken (NF) Forest Mushrooms (GF, DF, NF, V)

Blue Cheese Crumbles, Aged Parmesan Cheese, Fresh Mozzarella Cheese (GF, NF)

Garlic Breadcrumbs & Fried Onions (DF, NF)

Assorted Hot Sauces (DF, GF, NF, V)

Dim Sum

Served in Bamboo Steamers

\$36 per guest

Seafood Shumai (DF, NF, S)

Vegetable Dumplings (DF, NF, V)

Chicken Lemon Grass Pot Sticker (DF, NF)

Vegetable Spring Rolls (DF, NF, V)

Sea Salt Edamame (DF, GF, NF, V)

Garlic Ginger Soy Sauce (GF, DF, NF, V)

Thai Dipping Sauce (DF, GF, NF, V)

Sriracha Mayonnaise (DF, GF, NF)

Shrimp Station

Based on four pieces per guest

\$51 per guest

Shrimp Scampi, White Wine, Garlic, Butter, Herbs, Fresh Lemon (GF, NF, S)

Red Curry Coconut Shrimp, Ginger, Green Onion, Lime (DF, GF, S)

Spicy Tomato Shrimp, Piment d'Espelette, Tomato Relish, Chive (DF, GF, NF, S)

Lemongrass Jasmine Rice (DF, GF, NF, V)

Taste of Bombay

\$39 per guest

Tandoori Chicken Tikka Stir-Fry, Peppers, Red Onions, Cilantro (GF, NF)*

Paneer Tikka Masala (GF, NF), Cumin Basmati Rice (DF, GF, NF, V), Cucumber Raita (GF, NF)

Warm Naan (NF)

Chole Rajma, Three-Bean Salad, Bell Peppers, Cilantro, Olive Oil, White Balsamic (DF, GF, NF, V)

Street Taco Stand

\$48 per guest

Verde Pork (DF, GF, NF), Barbacoa Beef (DF, GF, NF), Shrimp Diablo (DF, GF, NF, S)

Flour Tortillas (DF, NF, V), Tomato, Shaved Lettuce, House Salsa, Guacamole, Cilantro Sprigs, Julienne Red Onions, Lime Wedges (GF, DF, NF, V)

Shredded Chihuahua Cheese, Sour Cream, Cheddar Cheese (GF, NF)

Enhancement

Birria Style Action Station + \$12 per guest*

**Requires Station Attendant at \$325 plus tax per attendant*

Flatbread Station

\$42 per guest

Pepperoni and Sausage with Mozzarella and Marinara (NF)

Three Cheese White Pizza with Alfredo Sauce and Truffle Oil (NF)

Margherita with Marinated Tomato, Buffalo Mozzarella, Marinara, Basil Pesto Drizzle (NF)

Enhancement

Pizza Oven Action Station + \$12 per guest*

(Available for Outdoor Events Only)

**Requires Station Attendant at \$325 plus tax per attendant*

Calle Pintxos

\$45 per guest

Potato Tortilla "Española" with Red Pepper Remoulade (GF, NF)

Serrano Ham and Manchego Cheese Croquettes (NF)

Salted Cod Brandade, Crostini (NF)

Shrimp And Garlic "A La Plancha" Brocheta (DF, GF, NF, S)

Manchego Cheese (GF, NF), Spanish Olives, Quince Paste (DF, GF, NF, V), Toasted Breads (DF, NF, V)

Food Truck Sliders

Minimum two dozen, per selection

Angus Beef Slider I \$190 per dozen

Marinated Tomato, American Cheese, Smokey Ketchup (NF)

Blackened Chicken Slider I \$190 per dozen
Sweet Mustard-BBQ Sauce, Dill Pickle, Honey Vinegar Slaw (NF)

Plant-Based Veggie Burger Slider I \$210 per dozen
Red Pepper Aioli, Grilled Zucchini, Caramelized Onion (NF, V)

Seared Ahi Tuna Slider I \$230 per dozen
Sriracha Mayo, Asian Slaw, Pickled Carrot, Toasted Sesame (NF)

Accompaniments

Ranch Chips (GF, NF) & BBQ Spiced Chips (DF, GF, NF, V)

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Carving Table

Carving Stations must be ordered for at least two-thirds of the total guest count

All are served with Miniature Rolls and Butter.

Requires Attendant at \$325 per attendant

Herb Roasted Beef Tenderloin (DF, GF, NF)

\$38 per person

Dijon Mustard (DF, GF, NF, V) & Port Wine Sauce (DF, GF, NF)

Beef Prime Rib, Garlic & Herb Crust (DF, GF, NF)

\$27 per person

Creamed Horseradish (GF, NF) & Whole Grain Mustard (DF, GF, NF, V)

Roasted New York Strip Loin (DF, GF, NF)

\$26 per person

Cabernet & Peppercorn Au Poivre Sauce (GF, NF) & Creamed Horseradish (GF, NF)

“Smokin’ Maggie’s” Beef Brisket (DF, GF, NF)

\$27 per person

House BBQ Sauce (DF, GF, NF, V)

Roasted Whole Steamship of Beef (DF, GF, NF)

\$19 per person (minimum order for 100 guests)

Rosemary Sauce (DF, GF, NF) & Creamed Horseradish (GF, NF)

Steak Tomahawk (DF, GF, NF)

Serves approximately 6 guests

\$250 each

Chimichurri Rojo Sauce (DF, GF, NF, V)

Herb & Grainy Mustard Crusted Colorado Rack of Lamb (DF, GF, NF)

\$39 per person

Mint Jelly (DF, GF, NF, V) & Thyme Jus (DF, GF, NF)

Citrus Marinated Whole Turkey (GF, NF)

\$24 per person

Cranberry Relish (DF, GF, NF, V) & Sage Gravy (NF)

Bourbon-Orange Glazed Ham (GF, NF)

\$24 per person

Chow Chow (GF, DF, NF, V) & Calvados Sauce (GF, NF)

Bacon Wrapped Pork Loin (DF, GF, NF)

Serves approximately 25 guests

\$550 each

Cider Jus (DF, GF, NF)

Roasted Mahi Mahi (GF, DF, NF)

\$24 per person

Tropical Salsa (DF, GF, NF, V)

Citrus Cedar Plank Salmon (NF)

\$24 per person

Lime Tartar Sauce (DF, GF, NF) & Lemon-Dill Beurre Blanc (GF, NF)

Whole Roasted Grouper With Fresh Citrus (DF, GF, NF)

\$26 per person

Orange Ginger Beurre Blanc (GF, NF)

Sesame Togarashi Tuna Loin (GF, DF, NF)

\$32 per person

Ginger Teriyaki Sauce (DF, GF, NF)

Grilled Lobster Tail (DF, GF, NF, S)

\$428 per dozen

Drawn Butter & Lemon Butter (GF, NF)

Side Enhancements

+\$8 per guest

Roasted Garlic Whipped Potatoes (GF, NF)

Lemongrass Steamed Jasmine Rice (DF, GF, NF, V)

Seasonal Vegetable Medley (DF GF, NF, V)

Aged Cheddar Stone Grits (GF, NF)

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Minimum of two dozen for each selection

Cold Selections

\$142 per dozen

Deviled Farm Egg & Pickled Mustard Seeds (DF, GF, NF)
Melon & Prosciutto Brochette, Mint Syrup (DF, GF, NF)
Smoked Salmon on Blinis (NF)
Ahi Tuna Tataki, Mango Gel, Wasabi Crumble (DF, GF, NF)
Shrimp Cocktail, Citrus Remoulade (DF, GF, NF, S)
Lobster Salad, Tarragon, Pate a Choux (NF, S)
Brie, Florida Citrus, Fruit Bread Crostini
Curried Chicken Salad Tartlet (NF)
Black Garlic and Mushroom on Toast (DF, NF, V)
Caprese Skewer with Pesto (GF, NF)
Mini Phyllo Cup, Whipped Feta, Candied Pecan, Citrus Marmalade
Stuffed Sweet Peppadew with Harissa Spiced Hummus and Toasted Pistachio (DF, GF, V)

Hot Selections

Lump Crab Cake & Confit Tomato Aioli (DF, NF, S)
Scallop, Vanilla Parsnip Cream, Bacon (GF, NF, S)
Lobster Mac and Cheese Croquettes (NF, S)
Lamb Chop & Mint Yogurt Dip (GF, NF)
Jerk Chicken Skewer and Mango Papaya Sauce (GF, DF, NF)
Chicken Empanada with Smoky Plantain Crema (NF)
Mini Beef Wellington and Port Wine Sauce (NF)
Frank En Croute with Yellow Mustard Dip (NF)
Coconut Shrimp and Sweet Chili Kaffir Lime Dip (DF, S)
Wild Mushroom Tartlet & Boursin Cheese (NF)
Fried Vegetable Spring Roll with Thai Chili Sauce (NF, DF, V)
Breaded Parmesan Artichoke Hearts (NF)

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan
All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests. To ensure food quality, buffet and food display prices are based upon 2 hours or less. Extensions may be made at 10% menu increase per every half hour.

Sweet Endings

Passed Desserts

Minimum two dozen per selection

Pastry Chef Attendant Required at \$325 plus tax per attendant

\$90 per dozen

Grand Cru Chocolate Truffles

Assorted Parisian Macarons (GF)

Lemon Meringue Tarts

Coffee-Chocolate Opera Cakes

Baby Cake Pops Selection

Vegan Carrot Cake Shots (V)

Chocolate Covered Strawberries

Gluten-Free Desserts Selection (GF)

Desserts in Individual Vessels

Pastry Action Stations*

Minimum 20 guests

\$28 per guest

Pastry Chef Attendant Required at \$325 plus tax per attendant

Bananas Foster, Peanut Butter Ice Cream, Banana Bread

Cherry Jubilee, Angel Food Cake, Yogurt Sorbet (GF, NF)

Warm Brownies Ice Cream Sundae & Butterscotch Sauce (NF)

Ice Creams & Sorbets Bar, Assorted Toppings, Sauces

Chocolate S'Mores Tart & Mint Chocolate Chip Ice Cream

Warm Apple Pie, Vanilla Ice Cream, Hazelnut Espuma

A la Minute Strawberry Vacherin, Berries, Pistachio Financier

Malt, Strawberry, & Vanilla Milkshakes

Classic Sodas & Vanilla Ice Cream Floats

Deep-Fried Cheesecake, Berry Compote, Pistachio Ice Cream

Legend: [DF] Dairy Free, [GF] Gluten-Free, [NF] Nut Free, [S] Contains Shellfish, [V] Vegan

All rates are subject to a taxable 26% service charge and 6.5% sales tax. Breakfast and Lunch pricing is based on 1.5 hours, Break pricing is based on 30 minutes, and Dinner menu pricing is based on 2 hours. A production Fee of \$275.00 plus tax will be charged for guarantees under 50 guests.

Executive Meetings

Limited to groups of 35 guests or under.

Executive Continental Breakfast \$52 per person

Freshly-Squeezed Juices to Include:

Orange, Grapefruit, Apple, Cranberry

Seasonally-Selected Sliced Fruits (DF, GF, NF, V)

Assorted Freshly Baked Breakfast Pastries Include:

Croissants, Fruit, and Cheese Danishes

Crafted Fruit Preserves, Whipped Butter

Decaffeinated Coffee and Select Teas

Executive Breakfast Buffet \$72 per person

Freshly-Squeezed Juices to Include:

Orange, Grapefruit, Apple, Cranberry

Seasonally-Selected Sliced Fruits (DF, GF, NF, V)

Assorted Freshly-Baked Breakfast Pastries Include:

Croissants, Fruit, and Cheese Danishes

Crafted Fruit Preserves, Whipped Butter

Cage-Free Scrambled Eggs (GF, NF)

Applewood-Smoked Bacon (DF, GF, NF)

Chef's Selection of Breakfast Potatoes (NF)

Freshly Brewed Coffee, Decaffeinated Coffee, and Select Teas

Leadership Luncheon \$88 per person

Artisan Rolls

Selection from Daily Lunch Offerings:

Two Menu of the Day Handcrafted Salads

Two Menu of the Day Protein Offerings

Menu of the Day Side Dish Accompaniment

Menu of the Day Vegetable

Two Chef's Dessert Specials

Freshly Brewed Coffee, Decaffeinated Coffee

Select Hot Teas

Freshly-Brewed Iced Tea

Legend: Dairy Free (DF), Gluten Free (GF), Nut Free (NF), Vegan (V). All food and beverages are subject to a taxable service charge, currently at 26%, and state tax at 6.5%. To ensure food

quality, buffet and food display prices are based upon 1.5 hours or less. Extensions may be made at 10% menu increase per every half hour.

Wine

White Wine List

Champagne/Sparkling

Sparkling, Mumm Napa, Brut,
Napa Valley
\$70

Sparkling, Moët & Chandon Imperial
Epernay, France
\$160

Sparkling, Chandon, Garden Spritz
\$68

Sparkling, Prosecco
Avisi
\$68

Champagne, Nicholas Feuillatte, Brut, "Blue Label"
France
\$122

Tattinger Brut "La Française"
NV Champagne, France
\$190

Veuve Clicquot, "Yellow Label",
NV, Reims
\$170

Schramsberg Vineyards "Mirabelle", Brut
California
\$110

White Wines

Pinot Gris, King Estate, Signature Collection,
Oregon
\$65

Pinot Grigio, Seaglass,
Central Coast, California
\$68

Pinot Grigio, Pighin, Friuli-Venezia-Giulia
\$68

Sauvignon Blanc, Villa Maria,
Marlborough, New Zealand
\$68

Sauvignon Blanc, Joel Gott,
California
\$70

Sauvignon Blanc, Napa Cellars
Napa Valley, California
\$82

Sancerre, Fouchier Lebrun, "Le Mont"

Loire, France
\$90

Chardonnay, Seaglass,
Santa Barbara (Unoaked)
\$68

Chardonnay, Joel Gott,
California (Unoaked)
\$70

Chardonnay, Napa Cellars
Napa Valley
\$82

Chardonnay, Neyers 304
Carneros
\$76

Chardonnay, Flowers,
Sonoma Coast
\$105

Rosé Wines

Chateau d'Esclans "Whispering Angel",
Cotes de Provence
\$90

Rosé, Joel Gott,
California
\$68

Rosé Bieler, Cuvee Sabine,
Coteaux D'aix en Provence
\$70

Red Wines

Pinot Noir, Seaglass
Santa Barbara County
\$68

Pinot Noir, Bravium
Anderson Valley
\$85

Pinot Noir, Belle Glos,
Central Coast
\$80

Pinot Noir, Bouchard Aine et Fils,
Bourgogne Rouge, Burgundy, France
\$84

Merlot, Napa Cellars
Napa Valley
\$74

Merlot, Duckhorn Vineyards
Napa Valley
\$110

Cabernet Sauvignon, Seaglass

Paso Robles
\$68

Cabernet Sauvignon, Joel Gott 815
California
\$70

Cabernet Sauvignon, Napa Cellars
Napa Valley
\$92

Cabernet Sauvignon. Quattro Theory
Napa Valley
\$149

Blend, The Prisoner
Napa Valley
\$155

Blend, Joel Gott
Palisades, California
\$70

All food and beverages are subject to a taxable service charge, currently at 26%, and state tax currently at 6.5%.

Bar Selections

All bars require a bartender (one per 75 guests) at \$325 plus tax per bartender for a maximum of 3 hours (\$55 per additional hour). Cash Bars will require a separate cashier for the same pricing guidelines.

Hourly Liquor Bar Pricing includes House White Wine and Red Wine, Domestic and Imported Beers, Fruit Juices, Pepsi Soft Drinks, Bottled Still and Sparkling Waters

Premium

Absolut 80 Vodka
Captain Morgan Rum
Dewar's White Label Whiskey
Tanqueray Gin
High West Bourbon
Herradura Blanco Tequila
Courvoisier VS Cognac

One Hour \$39 per guest
Two Hours \$54 per guest
Three Hours \$67 per guest
Four Hours \$81 per guest
Five Hours \$95 per guest
A La Carte \$16 per drink

Luxury

Tito's Vodka
Bacardi Silver Rum
Glenfiddich Scotch 12 Year
Bombay Sapphire Gin
Maker's Mark Bourbon
Casa Noble Añejo Tequila
Courvoisier VSOP Cognac

One Hour \$41 per guest
Two Hours \$57 per guest
Three Hours \$73 per guest
Four Hours \$89 per guest
Five Hours \$105 per guest
A La Carte \$19 per drink

Ultra-Luxury

Grey Goose Vodka
Ron Zacapa Rum
Johnnie Walker Black
Hendrick's Gin
Woodford Reserve Bourbon
Casamigos Tequila
Courvoisier VSOP Cognac

One Hour \$49 per guest
Two Hours \$69 per guest
Three Hours \$89 per guest
Four Hours \$109 per guest
Five Hours \$129 per guest
A La Carte \$21 per drink

Beer & Wine

One Hour \$34 per guest
Two Hours \$48 per guest
Three Hours \$62 per guest
Four Hours \$76 per guest
Five Hours \$90 per guest

Domestic Beers & Seltzers

\$11 per drink

Budweiser

Bud Light

Coors Lite

Michelob Ultra

Truly Hard Seltzer

Craft, Imported & Specialty Beers

\$13 per drink

Corona

Stella Artois

Samuel Adams Seasonal

Surplus

IPA

Non-Alcoholic & Specialty

Heineken 0.0

Red Bull

Fever Tree

One Hour \$14 per guest

Two Hours \$22 per guest

Three Hours \$32 per guest

Four Hours \$42 per guest

Five Hours \$52 per guest

Soft Drinks

\$10 each

Pepsi Soft Drinks

Ritz-Carlton Bottled Waters

Bubly

Pellegrino

All rates are subject to a taxable 26% service charge and 6.5% sales tax.

Curated Cocktails & Specialty Bars

Premium

Explore the birthplace of Bourbon and discover the story inside every bottle. Experience the Kentucky distillers' unparalleled tradition of dedication, care and craftsmanship. This tasting session includes half-ounce tasting pours, glassware and appropriate condiments. Whiskeys are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a bourbon cocktail charged on consumption.

- * Woodford Reserve: \$310 per bottle
- * Knife & Spoon Barrel High West American: \$260 per bottle
- * Lobby Lounge Barrel Whistle Pig Piggy Back: \$280 per bottle
- * Bourbon Cocktails Using House Luxury Liquor: \$18 per drink
(The Old Fashioned or Grande Lakes Manhattan)

Casa Tequila

Take a trip to sunny Mexico without leaving the resort. This tasting session includes half-ounce tasting pours, glassware, and appropriate condiments. Tequilas are charged for a minimum per bottle consumption (each bottle yields ~45 tasting pours). Your tasting session will also feature a whiskey cocktail charged on consumption.

- * Herradura Silver: \$280 per bottle
- * Codigo 1530 Blanco: \$340 per bottle
- * Casamigo Blanco: \$360 per bottle
- * Don Julio 1942: \$800 per bottle
- * Tequila Cocktail Using House Luxury Liquor: \$18 per drink
(Crafted Margarita or Spicy Margarita)

Mimosa Bar

Featuring The Ritz-Carlton Champagne, fresh-cut fruits, and assorted juices (orange, mango, strawberry).
\$30 per guest per hour

Bloody Mary Bar

Garnishes include bacon, assorted olives, cheese skewers, fresh horseradish, fresh herbs, and a variety of hot sauces.

Using House Premium Liquor: \$29 per guest
Upgrade To House Luxury Liquor: +\$8 per guest

Boozy Shaved Ice Bar

Flavors include mandarin orange, wild cherry, Meyer lemon, Persian lime, southern watermelon, and piña colada. Serves up to 100 drinks per hour. Liquor charged on consumption (Premium, Luxury, or Ultra-Luxury), power drop provided by Encore Technology, charged separately.

First Two Hours: \$950
Additional Hours: \$125

All rates are subject to a taxable 26% service charge and 6.5% sales tax

Whisper Creek Farm

As part of the Grande Lakes philosophy to be more sustainable, we would like to welcome you to our vision Whisper Creek Farm

The chefs of the hotel have partnered with a local farmer to cultivate over 10,000 sq.ft. of land on property that is used for our own organic fruit and vegetable garden. This concept allows for the chefs to pick what they would like to grow each season, so only the freshest produce is used on the menus throughout the resort holding true to "Farm to Fork".

The farm also houses chickens, ducks, and quail which provide fresh eggs, while bee apiaries produce raw honey which is used in recipes.

*We welcome you to Whisper Creek Farm and invite you to join us in creating memories and unique experiences.
We hope you enjoy the fruits of our labor.*

Partners

LAKE MEADOW NATURALS

Ocoee, Florida

FARMER DALE B. VOLKERT

PRODUCTS Lake Meadow Naturals is a chicken and egg farm outside of Orlando. They raise cage-free, hormone-free chicken and duck eggs from Rhode Island Red and Barred Plymouth Rock chickens, and Kaki Campbell ducks. They are a USDA-certified processing facility and also produces processed poultry.

Lake Meadow farm eggs are used throughout our menus for all whole egg products.

General Information

Event Terms & Conditions

FOOD AND BEVERAGE PRICING / POLICIES

All food and beverage is to be provided by Grande Lakes Orlando. Menus and prices are subject to change.

All food, beverage, and Room Rentals are subject to a 26% taxable service charge, currently 6.5%. Tax-exempt organizations must provide the Hotel with a copy of a valid Florida Tax Exempt Certificate.

To ensure food quality, buffet, and food display prices are based upon 1 1/2 hours or less. Break prices are for 1/2 hour service. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you are pregnant or have certain medical conditions.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

CATERING SERVICE RELATED FEES

A production fee of \$325 will be applied to all catered meal functions of less than 50 guests. Action Stations are subject to Chef/Attendant fees of \$325 each. Bartender Fees are \$325 per bartender (3-hour minimum) plus \$55 for each additional hour. Cash bars require Cashiers at \$325 each (3-hour minimum) plus \$55 for each additional hour.

GUARANTEES

A final guarantee of attendance and/or quantities of food items must be submitted by 3:00 p.m., 3 business days (72 hrs.) prior to the event. In the event a guarantee is not received, the greater of 1) the original contracted attendance or Food and Beverage minimum, or 2) the actual guest count, will be charged to the master bill.

CANCELLATION

A cancellation fee will be charged to the group in accordance with the following cancellation schedule or Event Contract. If cancellation is between 90 to 31 days prior to the event, 75% of the total estimated event charges will be assessed as cancellation fees. If cancellation is within 30 days of the event, 100% of the total estimated event charges will be assessed as a cancellation fee. Event charges are based on the food & beverage minimum and meeting room rental, as outlined on the Event Order plus applicable tax.

PAYMENT

All events require pre-payment unless prior arrangements have been established with the Hotel. A non-refundable deposit of 25% of estimated event charges is due if 61 days or more to the event date; 50% if 60-22 days to the event; 100% if the event is 21 days or less. A Credit Card Authorization is required for all events. Personal checks may be accepted up to 21 days prior to the event. All remaining payments may be made in the form of a cashier's check, credit card, or cash. Direct Billing requests require a \$5,000 minimum event expenditure and must be submitted to Marriott Business Services (MBS) two (2) months prior to the event date. Social events are not eligible for Direct Billing.

FUNCTION/EVENT ROOM(S)

The Hotel assigns event space based on the contract and/or guaranteed number of attendees and times. Final confirmation of Event room(s) may be made at the time attendance guarantee is given unless prior agreement has been made with the Hotel. All event rooms are subject to change. Any group that requires a room to be reset on the day of the function will be charged a minimum of \$500.

OUTDOOR EVENTS, BACKUP SPACE, AND WEATHER CALL

Outdoor events will incur a set-up fee of \$10 - \$18 per person (plus tax). Inclement Weather decisions will be made at least 8 hours prior to the event start time. If a double set of both indoor and outdoor locations are requested, a set-up fee (based on set-up needs) will be charged per person and placed on the final bill (ranging from \$10-\$18).

Outdoor events must conclude by 10:00 p.m. Pyrotechnics and/or Fireworks must conclude by 9:00 p.m.

GRANDE LAKES AUDIO/VISUAL / PRODUCTION

Quotes for Audio Visual and Production needs are available upon request. through Grande Lakes Audio/Visual All electrical needs (power) and rigging (to ceiling) must be arranged through Grande Lakes AV. 26% taxable service charge and 6.5% sales tax will be added to all audio-visual pricing and outdoor production.

DAMAGES

Any damage to the Hotel as a result of group activity will be subject to a repair/cleaning charge. A scheduled walk-through should be arranged through your Event Manager prior to load-in, and after move-out, to assess the condition of event space.

SMOKE-FREE POLICY

In accordance with the Florida Clean Air Act, Grande Lakes Orlando is a smoke-free environment. Smoking is permitted in designated outdoor areas only.

GRANDE LAKES DESTINATION SERVICES

Grande Lakes Destination Services Team is available to discuss décor, entertainment, off-site events, floral, and transportation needs. Tents, fireworks/pyrotechnics, and airborne shows (such as drone shows), must be arranged through the Grande Lakes Destination Services team.

Should you prefer to utilize non-Grande Lakes Vendors, a copy of the subcontractors' a liability insurance policy is required by the Hotel, showing proof of applicable minimum policy limits. Please consult with your Event Manager should you plan to utilize subcontractors or outside vendors for further requirements and approval.

SHIPPING & RECEIVING

Due to limited storage capabilities, please ensure shipped items/packages are to arrive at the hotel no more than 3 business days prior to the event / your arrival. Please ensure the following appears on all shipped items:

The Ritz-Carlton Orlando, Grande Lakes 4012 Central Florida Parkway, Orlando, Florida 32837 In the care of: Insert Event or Conference Name + Event Date

Attn: Name of person receiving shipment Fees apply for all incoming and outgoing shipments and will be billed to the event master bill unless otherwise arranged. COD deliveries will not be accepted by the Hotel. Required package movement fees will apply.

SECURITY/FIRE MARSHAL APPROVAL

The Hotel shall not assume responsibility for the damage or loss of any item(s) left on hotel property. Arrangements for security may be made prior to the event at a fee of \$65.00 per hour (4-hr minimum required).

All outside vendors must register with Grande Lakes Safety & Security prior to load in or entering the resort.

Compliance with all federal, state, and local fire/building codes is required for events. Permits, Diagrams, and Fire Watches are required for many types of events including but not limited to; exhibits/displays, general sessions, vehicles, cooking stations, Pyro, and tenting which will require prior approval. Fees will be assessed by the Orange Co. Fire Marshal. Consult your Event Manager for guidance.

SIGNAGE

The hotel reserves the right to approve the type and placement of all signage. Wall graphics and affixed branding must be provided and installed by the FedEx office. All rigging and/or hanging of items must be facilitated by Grande Lakes AV.

FURNITURE REMOVAL

Common area and/or outlet furnishings cannot be moved or utilized for other purposes unless approved by your Event Manager. Moving fees will apply.

PARKING

Daily Valet parking is \$54 per car. Daily Self-parking is \$38 per car, plus tax.