ORLANDO BONNET CREEK

## CATERING MENUS



## WELCOME

At Signia by Hilton Orlando Bonnet Creek, we like to think the best meetings and events go beyond four walls. We believe human connection is the heart of hospitality. When thoughtfully planned-when designed to WOW-they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Signia Bonnet Creek offers an abundance of things to do, sights to see and unique settings. The sky's the limit and we want you to enjoy the best Signia by Hilton and this vibrant city have to offer.

Think of this menu as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees. Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event-curated just for you in a space only a Signia by Hilton can provide.

Prices are Exclusive of a 16\% Gratuity and 10\% Taxable Service Charge, Plus 6.5\% Sales Tax


ORLANDO BONNET CREEK

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## BREAKFAST

## CONTINENTAL BREAKFAST

Continental Breakfasts are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. If Seating is Required for Your Event, an Additional $\$ 3$ per Person will be Applied. Each Menu has a Minimum Guarantee of 25 Persons.

## CLASSIC CONTINENTAL

Collage of Garden Fresh Fruit with Strawberries
House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
Plain and Fruit Flavored Fruit Yogurts
House-Made Spiced Granola
Chilled Hard Boiled Eggs with Sea Salt
Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea
$\$ 47$

Elegant Seasonal Fruit Display with Berries and Grapes

Whole Seasonal Fruits with Bananas
Fruit Flavored Yogurt Parfaits
House-Made Spiced Granola
Traditional Breakfast Cereals with 2\% and Skim Milk
Cured Meats, International Cheeses with Nuts and Dried Fruits

New York Style Bagels with Traditional and Flavored Cream Cheese

House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
Fresh Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

## BONNET CREEK CONTINENTAL

Fresh Carved Fruit Display with Strawberries
Traditional Breakfast Cereals with 2\% and Skim Milk
Plain and Fruit Flavored Yogurts
House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
New York Style Bagels with Traditional and Flavored Cream Cheese

Chilled Hard Boiled Eggs with Sea Salt
Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea
\$51

## HEALTHY START BREAKFAST BUFFET

Display of Seasonal Fruits and Berries
Gluten-Free Muffins: Blueberry and Orange Cranberry. Multigrain Croissant

Individual Superfood Bowl with Strawberry and Vanilla Yogurt

Toasted Home-Made Granola, Goji Berries, Chia Seeds, Cranberries and Raisins

Smoked Salmon, Cream Cheese, Cucumber, and Traditional New York Plain Bagels

Orange and Carrot Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea
\$66

## BREAKFAST BUFFET

Breakfast Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

## CLASSIC AMERICAN

Medley of Garden Fresh Fruit and Strawberries
Plain and Fruit Flavored Yogurts
House-Made Spiced Granola
Traditional Breakfast Cereals with 2\% and Skim Milk

House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves

New York Style Bagels with Traditional and Flavored Cream Cheese

Farm Style Scrambled Eggs with Fine Herbs
Applewood Crispy Smoked Bacon Strips
Red Bliss Sliced Breakfast Potatoes with Onion Confit and Fresh Parsley

Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside
\$71


## SUBSTITUTIONS

## EGG

Fluffy Scrambled Eggs with Cheddar Cheese
Individual Authentic Frittatas with Roasted Tomatoes, Trio of Imported Cheese, and Italian Parsley - Add $\$ 8.25$
"Basque-Style" Baked Scrambled Eggs with Roasted Red Peppers, Spanish Onions, and Fresh Grated Manchego Cheese Brulee - Add \$9.25

Southwestern Style Breakfast Wraps: Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo Add $\$ 9.25$

Individual Egg White, Feta, Spinach Frittata Served with Tomato Coulis, Queso Fresco and Cilantro Add $\$ 9.75$

## MEAT

Healthy Turkey Bacon
Country Turkey Sausage (GF / DF)
Pan-Seared Country Sausage (GF / DF)
Griddled Corned Beef Hash (GF / DF)
Add a Second Meat Option to Your Buffet for an Additional \$5

## POTATO

Bonnet Creek Hash Brown Potatoes (DF)
Sweet Potato Hash with Onions and Kale
Griddled Potato Lyonnaise with Bonnet Creek Spice
Eastern European New Potatoes with Paprika

## BREAKFAST ENHANCEMENTS

 Enhancements are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee. Pricing is Based on Enhancing an Existing Menu, if Ordering A la Carte, the Menu Price Will Increase. U Uniformed Chef and/or Attendant Required at $\$ 250$ EachBREAKFAST BOWL
Fluffy Scrambled Eggs or Healthy Scrambled Egg
Whites, Chopped Crispy Bacon and Diced Chorizo, Corned Beef Potato Hash, Skillet of Baby Spinach, Quartered Red Peppers and Asparagus Slivers, Swiss Cheese, Diced Tomatoes, Green Onions \$13.50 - In Addition to the Classic American Buffet
\$21.50 - In Addition to Any Continental Buffet (Minimum 25)

## SOUTHWEST SCRAMBLED EGGS BOWL

Scrambled Eggs, Black Beans and Roasted Corn Relish, Pico de Gallo, Jalapenos, Guacamole, Cilantro, Sour Cream, Green Onions
\$12.50 - In Addition to the Classic American Buffet
\$20.50 - In Addition to Any Continental Buffet (Minimum 25)
Tortilla Chips or Flour Tortillas - Add \$2
SIGNATURE BREAKFAST KAISERS
Pan-Fried Country Eggs, Sage Sausage Patty, and American Cheese on Soft Kaiser Roll
\$16 (Minimum 20)
BONNET CREEK BREAKFAST SLIDERS
Griddled Eggs, Shaved Country Ham, Cheddar
Cheese on Buttery Croissant
\$16 (Minimum 25)

SOUTHWESTERN STYLE BREAKFAST WRAPS
Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo
\$16 (Minimum 20)

WARM BISCUIT SANDWICHES
Country Eggs, Cream Cheese, and Peppered Bacon
\$16 (Minimum 20)

## FARMERS MARKET FRUITS CUT TO ORDER <br> Whole Fresh Fruit Artfully Displayed and Carved to Order on Wooden Boards Includes Seasonal Florida Fresh Fruits \$21.50 (Minimum 25)

OMELETTES A LA MINUTE
Farm Fresh Eggs, Egg Whites and Egg Beaters, Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Swiss and Pepper-Jack Cheeses, Onions, Spinach, Diced Peppers, Mushrooms, Heirloom Tomatoes, and Salsa \$23.50 (Minimum 25)

## BUTTERMILK PANCAKES OR SUGARED BELGIAN WAFFLES

Wild Strawberry Compote, Vanilla Whipped Cream, Butter, and Warm Canadian Maple Syrup
\$15.50 (Minimum 25)

## BRIOCHE FRENCH TOAST

Cinnamon and Nutmeg Batter-Dipped Brioche Bread Topped with Powdered Sugar, Warm Mable Syrup, and Whipped Butter \$16.50 (Minimum 25)

## SMOOTHIE/JUICE DISPLAY

Vine-Ripe Banana and Florida Strawberry Mango and Fresh Raspberry Pepino Melon and Fresh Cucumber Served in Iced Pitchers
\$16 (Minimum 25)

OATMEAL (VEGAN)
Old-Fashioned Oatmeal, Cinnamon, Brown
Sugar, Dried Fruits, and Nuts
\$12.50 (Minimum 25)

## PLATED BREAKFAST

All Plated Breakfasts are Served with House-Baked Sweet and Savory Pastries, Sweet Butter, Honey, Jams, Jellies, and Preserves

Fresh Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside

## STARTERS

Invigorating Fruit Smoothie Shot

## ENTREES

## SELECT ONE OPTION

Eggs, Bacon, \& Potato

Country Scrambled Eggs, Oven Roasted Roma Tomato, Maple Cured Berkshire
Smoked Bacon, Bonnet Creek Signature Breakfast Potato Hash
$\$ 54.50$
Omelet
Authentic French Omelet with White Wine Braised Country Ham, Russet Potatoes, and Gruyere Cheese, Grilled Plum Vine Ripe Tomato, Creamed Spinach

Enhancement: Add Smoked Bacon for an additional \$5 per person
$\$ 56.50$
Smoked Pork Loin
Scrambled Eggs, Rustic Wedged Potatoes with Caramelized Onions and Blister Cherry Tomatoes
\$59
Steak and Eggs
Chimichurri Grilled Churrasco Steak, Country Scrambled Eggs, Paprika Spiced Marble Potatoes with Poblano Peppers, Butler Passed Ranchero Salsa
\$61

## PLATED BREAKFAST ENHANCEMENTS

Vine-Ripe Melon and Pineapple Wedges, Local Strawberries on Toasted Coconut Mascarpone and Yogurt Parfait - \$9

Seasonal Fruit Parfait
Vanilla Bean Yogurt, House-Made Granola, Strawberry Jam, Local Honey- \$10.50

## BREAKS



## A LA CARTE BREAKS

## BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea - \$135 Per Gallon

Chilled Fruit Juices: Orange, Grapefruit, Cranberry, or Apple \$123 Per Gallon

Freshly Brewed Iced Tea, Lemonade, or Fruit Punch -
\$103 Per Gallon
Aqua Fresca Infused Water: Citrus, Cucumber, or Berry -
\$71.50 Per Gallon
Bottled Fruit Juices - \$8.75 Each
Energy Drinks: Redbull, V8 Splash, and Monster \$10.75 Each

Bottled Powerade - \$8 Each

FOOD
Danishes, Croissants, and Muffins - \$80 Per Dozen
Gluten-Friendly Muffins - \$78 Per Dozen
Vegan Croissants - \$82 Per Dozen
Scones with Devonshire Cream: Cranberry Orange, White
Chocolate Raspberry, Golden Raisin, or Blueberry
(Select Two, Minimum Order of Two Dozen) - \$84.50 Per Dozen

Specialty Breakfast Breads: Lemon Poppy Seed, Blueberry, Chocolate Marble Pound Cake, or Banana Nut Bread
(Select Two, Minimum Order of Two Dozen) - \$84.50 Per Dozen

Assorted Bagels with Cream Cheese - \$83.50 Per Dozen
Assorted Freshly Baked Cookies - \$83.50 Per Dozen
Assorted Gourmet Cupcakes: Banana Cake with Cream Cheese Icing, Peanut Butter Chocolate, Vanilla Raspberry, Oreo Cream Cheese, or Pink Lemonade
(Select Two, Minimum Order of Two Dozen) - \$96 Per Dozen
Assorted Gourmet Brownies: Fudge Brownies, Chocolate Pecan
Brownies, Berry and Macadamia Blondies, Rocky Road
Brownies, or Peanut Brittle Brownies
(Select Two, Minimum Order of Two Dozen) - \$85.50 Per
Dozen
Bar du Jour: Peanut Butter and Marshmallow Rice Krispy Bars, Lemon Bars, Passion Fruit Bars, or Raspberry Bars with Buttery Shortbread Crust (Select Two, Minimum Order of Two Dozen) - \$85.50 Per Dozen

Starbucks Frappuccino: Coffee, Mocha, and Vanilla - \$11.50 Each
Starbucks Doubleshots - \$11.50 Each
Sparkling Bottled Water - \$7.75 Each
Still Bottled Water - \$7.50 Each
Vitamin Water - \$8.50 Each
Bottled Republic of Tea - \$9.50 Each
San Benedetto Bottled Iced Teas - \$8 Each
Assorted Coca-Cola Soft Drinks - \$7.75 Each
Individual Whole, 2\%, Skim, and Chocolate Milks - \$7 Each
Cold Brew Coffee - \$11.50 Each

Chocolate Covered Long Stemmed Strawberries (GF) \$97 Per Dozen

Assortment of French Macarons (GF) - \$74 Per Dozen
Warm Soft Pretzel Rolls with Mustard- \$92.50 Per Dozen
Rustic Wedges of Fresh Fruit Served with Tahitian Vanilla Yogurt Dip - \$16.50 Per Person

Traditional and Red Pepper Hummus Display with Mini Pita Bread- $\mathbf{\$ 1 8 . 5 0}$ Per Person (VEGAN / GF)
(Enhancement: Add Fresh Cut Vegetables for an Additional $\$ 7.75$ per Person)

Granola Bars - \$7.50 Each
Kind, Protein, and Energy Bars - \$8.50 Each
Assortment of Candy Bars - \$7.50 Each
Ice Cream and Frozen Fruit Bars - \$9 Each
Individual Bags of Chips, Pretzels, Party Mix, and Popcorn \$7.50 Each

Individual Bags of Trail Mix - \$8.25 Each
Bowls of Fancy Mixed Nuts - \$64 Per Pound
Plain and Fruit Flavored Yogurt - \$8.25 Each
Whole Fresh Fruit - \$6.50 Each

## THEMED BREAKS

All Themed Breaks are Designed for a Maximum of 30 Minutes of Service. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Guests

## the fabulous fruit break

Rustic Wedges of Fruit
Yogurt Parfaits with Granola \& Seasonal Berries
Seasonal Fruit Crumble Bars
Raspberry Financier Cakes
\$30

## POWER BOOST BREAK

Two Invigorating Juice Shots: Kale, Celery, Ginger, Florida Orange Juice and Mixed Tropical Berries with Coconut Milk

Locally Farmed Watermelon Triangle Slices with Fresh Mint

Avocado Toast on Whole Grain Bread (VEGAN)
Assorted Cliff, Kind, and Lara Bars
\$31

## COLD BREWS AND BREADS

Lemon Poppy Seed Bread, Chocolate Marble Pound Cake, and Banana Bread

Variety of Locally Brewed Iced Coffees
Home-Made Syrups: Vanilla, Hazelnut, Caramel, and Coconut

Chocolate Shavings, Nutmeg and Cinnamon
Half \& Half, Skim Milk, and Coconut Milk
\$27

## EUROPEAN COUNTRY PICNIC

Bistro Croquet Monsieur
Sugar Chouquette Cream Puffs
Cured Artisan Meats and Select Cheeses with
Accoutrements
Hummus with Mini Pita Bread
\$37

HAPPY TRAILS BREAK<br>House-Made Granola<br>Dried Fruits to Include: Banana Chips, Apricots, Apples, and Pineapples<br>Caramelized Walnuts, Almonds, and Cashew Pieces<br>Yogurt Covered Raisins and M\&Ms<br>\$28

## SEVENTH INNING STRETCH

Buttered, Flavored, and Plain Popcorn
Cracker Jacks and Bowls of Peanuts
Warm Salted Pretzel Rolls with Spicy Mustard
Warm Morsels of Grilled Cheese Sandwiches \$29

## SCHOOLHOUSE ROCKS!

Java 68\% Dark Chocolate Bark with Dried Fruit
Griddled Peanut Butter and Jelly Sandwiches on Fresh Brioche

Seasonal Whole Fruit
Whole and 2\% Milks
\$31

## FIESTA

Golden Tortilla Chips
Pico de Gallo
Pineapple Salsa
Charred Green Salsa
Classic Salsa
Sour Cream
\$21
(Add Guacamole - \$6.25 Per
Person) (Add Beef Chili - $\$ 9.25$
Per Person)

## THEMED BREAKS

All Themed Breaks are Designed for a Maximum of 30 Minutes of Service. A Surcharge Will Apply for Extended Service.
Each Menu has a Minimum Guarantee of 25 Guests

## THE HAPPY HOUR

Golden Tortilla Chips, Fresh Mango Salsa, and Traditional Salsa (GF)

Warm Mini Cuban Sandwiches
Individual Hummus with Vegetable Crudites (VEGAN / GF)
Mojito Mocktail with Mint
\$34

## FLORIDA FARE

Individual Florida Fruit Salad with Mango Chunks, Papaya, Watermelon, and Honeydew

Citrus Shortbread Cookies
Flavors of Florida Sorbet Swirly Popsicles
CoCo Lemonade with Fresh Lemon Wheel Mocktail
\$30

GF: Gluten Free


## LUNCH

## PLATED LUNCH

Each Menu Requires a Minimum of 10 Persons. All Plated Lunch Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

## FIRST COURSE

Petite Iceberg Wedge
Florida Citrus, Local Corn, Mt. Vikos Feta Cheese, Tomatoes, Kalamata Olives, Shaved Red Onions, Jicama, Orange and Agave Vinaigrette (GF / DF)

## Local Seasonal Greens

Cucumber Crown, Corn, Ripe Tomatoes, Fresh Feta Cheese, Kalamata Black Olives, Walnut and Sherry Vinaigrette (GF / DF)

## Buena Vista Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Divina Tomatoes, Reggiano Cheese, and Classic Caesar Dressing

## Baja Citrus Salad

Artisan Mixed Lettuce, Oranges, Fired Charred Corn, Black Beans, Queso Fresco, Sweet Peppers, Cherry Tomatoes, Crisp Corn Strips, Spicy Citrus Dressing (GF / DF)

Roasted Tomato and Fennel Soup, Croutons
Bonnet Creek Signature Country Chicken Noodle Soup, Mirepoix and Fresh Parsley

Char-Broiled Eastern Shore Crab Cake, Corn and Vegetable Relish, Smoked Tomato Coulis \$20.50

Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce - \$15.50

Cape Canaveral Rock Shrimp Ceviche, Aji
Amarillo, Florida Citrus - \$14.50

Roasted Poblano Pepper Stuffed with Chorizo, Pinto Beans, Fried Corn, Pepper Jack, Queso Fresco, Salsa Roja (GF) - \$16.50


## THIRD COURSE

Coffee and Caramel Macchiato Pie, Anglaise

Strawberry and Cream Sponge Cake, Strawberry Coulis, Chocolate Shavings (GF)

Milk Chocolate Mousse Dome, Mango Banana Cremeux, Passion Fruit Center (GF)

White Chocolate Cheesecake, Fresh Garden Berries, Red Berry Coulis

Carrot Cake Bar, Cream Cheese Icing, Vanilla Bean Anglaise

GF: Gluten Free | DF: Dairy Free

## PLATED LUNCH

Each Menu Requires a Minimum of 10 Persons. All Plated Lunch Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter. Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

## SECOND COURSE

Pad Thai Shrimp and Chicken Salad
Broad Noodles, Griddled Eggs, Roasted Chicken, Select Vegetables in Classic Sauce Pad Thai with Crushed Peanuts and Cilantro (GF / DF) - \$66

Cobb Salad
Chopped Romaine, Grilled Chicken Julienne, Roma Tomatoes, Hard Boiled Eggs, Bacon, Red Onions, Bleu Cheese Dressing and Light Italian Vinaigrette \$64

Bonnet Creek Signature Shredded Chicken Salad Served on a Buttered Brioche with Boston Butter Lettuce, Fresh Local Valencia Oranges, Potato Salad, Rustic Fruit Skewer Garnish - \$64

## Roasted Farm Chicken Tuscan

Sundried Tomato Demi with Creamy Parmesan Spinach, Roasted Red Potatoes, and Oven-Baked Tomato-\$67

Habanero Honey Glaze Farm Chicken Breast
Sweet Mashed Potato, Grape Tomato on the Vine, Baby Zucchini - \$70

## House-Made Eggplant Casserole

Mozzarella Cheese, Crushed Stanislaus Tomatoes, Fresh Basil and Broccoli Bits - \$63

Roasted Scottish Salmon
Vegetable Quinoa and Baby Kale Warm Salad, Citrus Beurre Blanc- \$73

## Grilled Red Snapper

Light Pomodoro and Fennel Sauce, Butter Poached Baby Yukon Gold Potato, Green Beans with Toasted Sliced Almonds - \$72

Roasted Mahi Mahi
Escabeche Sauce, Arroz Moros, Maduros, Vegetable Melange (GF / DF)

- \$74

Petite Beef Tender
Thyme Grilled Steak, House Baked
Potato, Wilted Rainbow Chard, Sauce Diane- \$87

Burgundy Style Braised Short Loin
Au Gratin Potato, Roasted Vegetable Melange, Port Wine Glaze - \$80

Home-Made Stuffed Ravioli
Mushroom and Cheese Ravioli, Asparagus and Patisson, Pomodoro Sauce - \$63

## DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons. If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

## MONDAY - MEDITERRANEAN LUNCH BUFFET

## Salads

Mediterranean Salad
Romaine Lettuce, Haricot Vert, Artisan Tomatoes, Shaved Red Onions, Kalamata Black Olives, Pepperoncini Peppers, Served with Feta Cheese, Creamy Vinaigrette Dressing (GF / DF)

Orzo Pasta Salad
Black Olives, Tomatoes, Red Onions, Sweet Peppers, Smoked Ham, Lemon and Dijon Mustard Vinaigrette

Chickpeas and Red Pepper Hummus (VEGAN / GF) with Mini Pita

## Sandwiches \& Wraps

Moroccan Beef Sandwich
Moroccan-Spiced Roasted Beef, Lettuce, Tomato, Grilled Onions, Harissa Mayo on Flatbread

Greek Salad Wrap
Grilled Chicken, Mixed Greens, Crumbled Feta Cheese, Shaved Red Onions, Kalamata Olives, Spinach Wrap

Quinoa \& Baby Kale Wrap
Red Quinoa, Roasted Corn, Edamame, Cherry Tomatoes, Baby Kale with Red Pepper Hummus, Whole Wheat Wrap (VEGAN)

## Hot Mains

Baked Sustainable Fish
Vierge Sauce with Minced Tomatoes, Onions, Sweet Peppers and Italian Parsley, Artichoke Bottom, Green Asparagus, Extra Virgin Olive Oil (GF / DF)

## Roasted Chicken Breast

Cacciatore Ragout Tomato, Sweet Peppers and Onions (GF / DF)

Mushroom Ravioli
Parmesan Cheese Sauce, Tomatoes and Baby Spinach

Sides<br>Vegetarian Rice "Paella Style", Sweet Peppers, Green Peas, Onions, and Saffron Yellow Rice (VEGAN / GF)<br>Ratatouille, Lightly Sautéed Vegetables with Onions and Extra Virgin Olive Oil (VEGAN / GF)

## Desserts

Almond and Citrus Chiffon Cake (GF)
White Chocolate Raspberry Mousse Cup (GF)
Baklava, Baked Phyllo with Nuts and Local Honey

## COLD BUFFET

Three Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
\$78

## HOT BUFFET

Three Salads, Three Hot Mains, Two Sides, Dessert Assortment
$\$ 90$

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

## Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Build Your Own Falafel Sandwich
Tzatziki, Fresh Cucumbers, Tomatoes, and Folded Naan Bread

## DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons. If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- $\$ 4$ Per Person.

## TUESDAY - SUNSHINE STATE LUNCH BUFFET

## Salads

Mixed Central Florida Field Greens
Vine Ripe Tomatoes, Cucumbers, Fresh Bell Peppers, Shaved Carrots, Florida Citrus Segments, Served with Spiced Nuts, Crumbled Goat Cheese, Mango Mojito Vinaigrette (GF / DF)

Baby Kale Salad
Heirloom Tomatoes, Red Onions, Apricots, Cucumbers, Feta Cheese, and Ginger Vinaigrette Dressing

## Sandwiches \& Wraps

Florida Shrimp Wrap
Citrus Marinated Shrimp, Sweet and Spicy Mayonnaise, Asian Slaw, Spinach Wrap

Chicken Caesar Wrap
Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing, Whole Wheat Wrap

Caprese Sandwich
Buffalo Mozzarella Cheese, Tomatoes, Arugula, Pesto Sauce, Ciabatta Bread

## Hot Mains

Spiced Fire Grilled Gulf Stream Mahi Mahi
Escabeche Sauce, Maduros (GF / DF)

Cigar City Braised Short Rib
Roasted Root Vegetables (GF / DF)

## Free Range Farm Chicken

Paella Saffron Rice, Green Spanish Olives, Roasted
Tomatoes, Mixed Peppers, English Peas, Oak Smoked Chorizo Sausage, Maui Onions, Served in a Roasted Garlic Chicken Jus
Sides
Variety of Roasted Sweet Potatoes, Toasted Coconutand Florida CitrusGrilled and Roasted Seasonal Vegetable Mélange(VEGAN / GF)
Desserts
Individual Key Lime Pie
Dark Chocolate Cake with Milk Chocolate Chantilly
Valencia Orange Mousse Cake (GF)
COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
$\$ 80$

## HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment
$\$ 93$

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a
Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Red Quinoa and Lentils, Grilled and Roasted Vegetables

## DAY OF THE WEEK LUNCH BUFFETS

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## WEDNESDAY - HEALTHY CHOICE LUNCH BUFFET

## Salads

Seasonal Mixed Greens
Tomatoes, Cucumbers, Red Onions, Corn, Green Beans, Garbanzo Beans, Served with Lemon and Herb Vinaigrette (GF / DF)

Red Quinoa Salad
Red Quinoa, Oranges, Sweet Peppers, Edamame
Beans, Citrus Dressing (VEGAN / GF)

## Sandwiches \& Wraps

Chicken Salad Sandwich
Ashley Farms Shredded Chicken Salad, Lettuce, Tomato, Brioche Roll

Banh Mi Sandwich
Roast Pork, Chili Mayo, Pickled Onions, Cucumbers, Cilantro, Jalapenos, Soft Roll

Vegetables and Hummus Wrap
Traditional Hummus and Roasted Vegetables, Alfalfa Sprouts, Whole Wheat Wrap (VEGAN)

## Hot Mains

Roasted Chicken Breast
Light Marinara Sauce, Cracked Blacked Pepper, Sautéed Cremini Mushrooms (GF / DF)

Baked Local Fish
Pinot Grigio Reduction Sauce, Extra Virgin Oil and Fennel

Grilled Portobello
Ragout of Artichoke, White Beans, Spinach, Red Sweet Pepper Coulis (VEGAN / GF)

GF: Gluten Free | DF: Dairy Free
Sides
Zucchini, Vegan Beluga Lentil and RoastedVegetable Ragout, and Toasted Almonds(VEGAN)
Steamed Basmati Rice (VEGAN / GF)
DessertsSeasonal Fruit Salad (GF)Light Raspberry and Vanilla Mousse Cake (GF)
Berry Meringue Pavlova (GF)

## COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
$\$ 77$

## HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment
\$88

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a
Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Penne a La Pesto
Grilled Asparagus, Zucchini and Squash, Roasted Brussel Sprouts and Rainbow Carrots

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## THURSDAY- BEECH VIEW LUNCH BUFFET

## Salads

Mixed Iceberg and Radicchio, Tomatoes, Julienned Carrots, Corn, Shaved Onions, Served with Pecan Nuts, Croutons, Light Waldorf Astoria Thousand Island Dressing

## Southern Style Potato Salad

Pickled Relish and Hard Cooked Eggs

## Sandwiches \& Wraps

Fried Chicken Sandwich
Pickle-Brined Fried Chicken, Heirloom Tomato, Cabbage Slaw, Tabasco Remoulade, Sesame Seed Bun

## Crab Salad Sandwich

Garden Greens and Butter Lettuce, Celery, Saffron Aioli, Lobster-Style Roll

Greek Salad Wrap
Mixed Greens, Crumbled Feta Cheese, Shaved Red Onions, Kalamata Olives, Spinach Wrap

## Hot Mains

Buttermilk Southern Fried Chicken with Ranch Dressing

Fried Chicken May Be Substituted for Mesquite Grilled Chicken

Memphis Style BBQ Pulled Pork (GF / DF) Crisp Rolls and Barbeque Sauce

## Flatbread

Crushed Pear Tomato with Mozzarella and Basil

GF: Gluten Free | DF: Dairy Free

Sides<br>Gratin of Country Macaroni and Cheese, Creamy<br>Cheddar Sauce<br>Locally Selected Harvest Vegetables (VEGAN / GF)<br>\section*{Desserts}<br>Mini Red Velvet Cupcakes<br>Individual Strawberry Shortcakes<br>Hazelnut and Vanilla Mousse Dacquoise Cake (GF)

## COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
\$75

## HOT BUFFET

Two Salads, Two Hot Mains, Flatbread, Two Sides, Dessert Assortment
\$82.50

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Chimichurri Plant Based Chicken
Vegetable Mélange, Peruvian Sweet Peppers

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.
If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- $\$ 4$ Per Person.

## FRIDAY - ITALIAN LUNCH BUFFET

## Salads

Romaine Lettuce and Baby Kale
Oven-Roasted Tomatoes with Olive Oil and Fresh Herbs, Served with Crisp Pancetta, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

## Antipasto Board

Genoa Salami, Coppa, Grilled Green Asparagus and Bresaola with Shaved Manchego Cheese, Extra Virgin Olive Oil

## Sandwiches \& Wraps

Pan Bagnat
Albacore Tuna, Cucumber, Red Onion, Hard Boiled Egg, Kalamata Olive, Mayonnaise, Pepperoncini, Herb Focaccia

Chicken Katsu Sandwich
Breaded Chicken, Shredded Cabbage, Tomato, Mustard, Katsu Sauce, Hoagie Roll

Grilled Vegetable Sandwich
Portobello Mushroom and Local Farmers Vegetables, Mozzarella Cheese, Lettuce, Hoagie Roll

## Hot Mains

Farm Roasted Italian Style Chicken Breast
Fresh Crusted Parmesan, Extra Virgin Olive Oil, Fresh Rosemary

Baked Salmon
Lemon Beurre Blanc, Cherry Tomatoes and Broccoli, Black Olives

Roasted Red Pepper Tortellini
Cheese Alfredo Sauce, Sweet Peas, Roasted Red Peppers, Cherry Tomatoes, Spinach

## Sides

La Luce Style Buttermilk Mashed Potatoes, Chopped Parsley Garnish

Roman Style Brussel Sprouts, Cauliflower, Artichoke, and Fennel (VEGAN / GF)

## Desserts

Butterscotch Pudding (GF)
Tiramisu (GF)
Ricotta Cannoli

## COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
\$78

## HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment
$\$ 89$

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a
Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Roasted Spicy Cauliflower, Vegetable Mélange

## DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons. If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

## SATURDAY - MEXICAN LUNCH BUFFET

## Salads

## Esquites

Mexican Street Roasted Corn, Crema, Serrano Mayonnaise, Queso Fresco, Epazote, Lime and Tajin

Mixed Green, Black Bean, Tortilla Chips, Tomato, Corn, Avocado, Ranch Dressing

## Sandwiches \& Wraps

Mahi Wrap
Chilled Baja Mahi Wrap, Spicy Chiles, Crispy
Cabbage, Ranchero Sauce

## Achiote Chicken Sandwich

Slowly Cooked Achiote Chicken, Tomato, Cotija
Cheese, Kaiser Roll

Spicy Eggplant Wrap
Organic Eggplant, Hears of Romaine, Tomatoes, Basil Pesto, Wheat Wrap

## Hot Mains

Make Your Own Taco
Soft Flour Tortillas, Corn Tortilla Chips
Select three Proteins:
-Mojo Slow Roasted Pork
-Baked Mahi Mahi Veracruz
-Chicken Tinga
-Beef Flank Steak Ropa Vieja
-Spicy Grilled Shrimp

Salsa Bar
Roasted Molcajete Salsa, Salsa Borracha, Salsa Verde
Taquera Spicy Tomatillo Salsa, Pickled Jalapeños

## Sides

Cilantro White Rice
Sauteed Seasonal Vegetable

## Desserts

Berry Tres Leches, Mexican Vanilla Cream

Pina Colada Arroz Con Leche (GF)

Chocolate and Banana Tequila Cake

## COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment
$\$ 76$

## HOT BUFFET

Two Salads, Hot Mains, Two Sides, Dessert Assortment

## \$88

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

## Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Three Bean Green Chili Enchiladas with Mexican Vegan Cheese Blend on the Side

## DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons. If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

## SUNDAY- THE DELI LUNCH BUFFET

## Salads

## Caesar Salad

Romaine Lettuce, Brioche Croutons, Fresh Parmesan Cheese, Served with Caesar Dressing

Freshly Cut Tomato Quarters \& Buffalo Mozzarella, Pesto Sauce

## Green Bean Salad

Sweet Roasted Peppers, Toasted Almonds, Dressed with a Walnut and Sherry Vinaigrette

## Sandwiches \& Wraps

Roasted Turkey Club
Swiss Cheese, Smoked Bacon, Tomato, Boston Lettuce, Herb Mayonnaise, Brioche

## Roast Beef

Gruyere Cheese, Tomato, Horseradish Cream, Flaky Croissant

Roasted Vegetable Wrap
Chickpea and Grilled Zucchini, Sweet Pepper, Eggplant, Baby Spinach, Tahini Wheat Wrap (VEGAN)

## Cold Cuts, Cheese, \& Breads

Albacore Tuna Salad, Red Onion and Cucumber

Delicatessen Cold Cuts on Butcher Paper to Include:
Smoked Tavern Ham, House Spice Rubbed Angus
Sirloin, Turkey Pastrami, and Genoa Salami

Grocer Style Cheese Boards to Include:
Artesian Muenster, Creamy American, Vermont Cheddar, and Emmental Swiss

Artisan Bread Basket to Include:
French Baguette Hoagie Rolls, Seven Grain Whole

## Relishes and Condiments to Include:

Sliced Vine Ripe Tomatoes, Red and White Shaved Onions, Garlic Kosher Pickle Slices, Tangy Banana Peppers, Mayonnaise, Prepared Deli Mustard, and Prepared Horseradish

## Flatbreads

Caramelized Onions and Mushrooms

Grilled Flatbread, Vine Ripe Tomato Bruschetta, Fresh Mozzarella Pesto

## Desserts

Strawberry and Cream Tart
Freshly Baked Assorted Cookies
German Chocolate Cake

PRE-MADE SANDWICHES BUFFET
Three Salads, Three Sandwiches, Kettle Chips, Dessert Assortment \$76

## BUILD YOUR OWN BUFFET

Three Salads, Cold Cuts, Cheese, \& Breads, Relishes \& Condiments, Kettle Chips, Two Flatbreads, Dessert Assortment
\$84

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

## RECEPTION



## RECEPTION BITES

Each Selection Requires a Minimum Order of 50 Pieces and a Maximum Order of 500 Pieces

## COLD BITES

Salsa Mozzarella, Tomatoes, Garlic Tartine - \$9.25 Each
Mini Pimento Spread and Crisp Cucumber Sandwiches \$9.25 Each

Classic Devilled Eggs, Black Truffle Shaving - \$9.25 Each
Green Olives and Manchego Cheese Skewer, Piquillo Peppers - \$9 Each

Asparagus and Artisan Prosciutto Wrap - \$10.50 Each
House-Made Antipasto Skewer - \$9.25 Each

Beef Carpaccio Crostini, Parmesan Cheese, Spicy Aioli \$10.75 Each

Tuna Lomi Lomi, Seaweed on Spoon - \$11.50 Each
Crab Salad Louis on Rice Cracker Tobiko -
\$9.25 Each
Cucumber Boat, Salmon Rillettes, Tobiko Eggs \$11 Each

Micro-Authentic Maine Lobster Roll with Celery Crunch and House-Made Mayonnaise - \$10.75 Each

Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile - $\$ 9.75$ Each



## HOT BITES

Goat Cheese and Polenta Fry - \$9.25 Each
Vegetable Samosa with Vine Ripe Tomato and Curry Chutney (VEGAN) - \$9.25 Each

Tuscan Spiced Natural Chicken Brochette, Parmesan Tomato Fondue - \$9 Each

Buttermilk Fried Chicken Tenders, Ranch Dressing \$9.25 Each

Bacon Wrapped Scallops, Vermont Maple Butter \$10.50 Each

Maryland Crab Cake, Red Pepper Emulsion \$11.50 Each

Shrimp \& Andouille Skewer, Spicy Peach Chutney
(GF / DF) - \$10.50 Each
Chicken Pot Stickers - \$9 Each
Pork Belly Bonbon, Asian Glaze (GF / DF) - \$10.50 Each

Baby Beef Wellington - \$10.50 Each
Roasted Mustard Lamb Loin and Toasted Brioche, Black Truffle - \$10.50 Each

GF: Gluten Free | DF: Dairy Free

## RECEPTION DISPLAYS

Each Selection Requires a Minimum Order of 25 Persons, Unless Noted.
Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

IMPORTED CHEESE MARKET<br>International and Domestic Artisan Cheeses, Fresh and Dried Fruit Garnish, House-Made Jams, Stone-Ground Wheat Crackers, Grissini, and Baguette \$31

## ARTISAN CHARCUTERIE

Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Chorizo, Mortadella, Landjager, Summer Sausage, Cornichon, Course Mustard, Sweet Butter, Baguette, and Artisan Loaf Bread
\$35

## FRESH MARKET MELANGE CRUDITES

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables, Rustic Crocks of Vidalia Onion Dip and Country Rustic Thick Ranch Dip
\$24

## FRUIT FONDUE

Pineapple, Strawberries, Honeydew, Cantaloupe, and Vanilla Pound Cake with Dark Chocolate Fondue and Raspberry Coulis
\$28

## RUSTIC ANTIPASTO

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo Sausage, Parmesan Cheese, Provolone Wedges, Marinated Olives, Grilled Vegetables, House-Cured Jardinière Vegetables, Classic Hummus with Mini Pita, House-Made Country Bread

SEAFOOD ON ICE<br>Each Selection Requires a Minimum Order of 75 Pieces.<br>All Selections are Served with Spicy and French Cocktail Sauce, Horseradish, Dijonaise, Tabasco, and Lemon Wedges<br>Alaskan Snow Crab Claws, Dijon Mustard Sauce Market Price Each<br>Simmered Classic Shrimp<br>(Recommended 3 Pieces Per Person) - \$11.50 Each

Jumbo Shrimp
(Recommended Minimum of 2 Pieces Per Person) \$12.50 Each

Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce - \$11.50 Each

Poached Maine Lobster Tails - Market Price Each
Florida Stone Crab - Market Price Each

Smoked Diver Scallops - Market Price Each

SUSHI, SASHIMI, AND MAKI
Sashimi: Yellowtail, Octopus
Maki: California, Tuna Roll
Served with Wasabi, Pickled Ginger, Soy Sauce, Chopsticks
(3 Pieces Per Person)
\$42

## CARVING STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
$\square$ Uniformed Attendant Required for All Carving Stations at \$250 Each


APPLE \& BBQ FENNEL ROASTED WHOLE TURKEY Cran-Raspberry Chutney, Country Gravy, Whole Grain Rolls
\$747 Each (Serves 25)

CARVING STATION ENHANCEMENTS
Black Truffle and Potato Au Gratin - \$10.75
Lobster Mac \& Cheese - \$15.50
Whipped Butter Potatoes - $\$ 7.75$

HERB ROASTED WHOLE AGED NEW YORK STRIP LOIN
Creamed Horseradish, Home Baked Onion Rolls
\$885 Each (Serves 25)

SHITAKE TENDERLOIN OF BEEF (GF / DF)
Roasted Garlic Au Jus, Brioche Rolls
\$875 Each (Serves 20)

BEEF BRISKET
Carved Tyler, Texas Smoked Beef Brisket (GF / DF), Garlic Toast, Mesquite BBQ Sauce, Griddled Seasonal Onions
\$670 Each (Serves 20)

CHICAGO STYLE ROAST TOP ROUND (GF / DF)
Italian Herb Roast Hoagies, Natural Au Jus, Classic Jardinière Relish
\$1,080 Each (Serves 50)

HONEY BAKED SMOKED PITT HAM
Scalloped Potatoes
\$940 Each (Serves 45)

## PORK LOIN

Caramelized Apples and Onions, German Potato Pancake with Sour Cream and Apple Sauce
\$775 Each (Serves 35)
WHOLE ROASTED SCOTTISH SALMON (GF / DF)
Tomato Tapenade, Olive Oil, Yukon Gold Potato Salad
\$832 Each (Serves 30)

ROASTED GROUPER ESCABECHE (GF / DF)
Sweet Onions and Peppers, Olives, Vine Ripe
Tomato, Sherry Vinegar
\$760 Each (Serves 20)

## AHI TUNA LOIN (GF / DF)

Carved Sesame Crusted Ahi Tuna, Seared Rare, Avocado and Tomato Relish with Red Onions, Sliced Pickled Cucumber and Parsley, Asian Quinoa Salad
\$835 Each (Serves 20)

GF: Gluten Free | DF: Dairy Free

## RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons. Uniformed Chef and/or Attendant Required at \$250 Each

## BUFFALO MOZZARELLA SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Mixed Lettuce, Aged Balsamic
\$28

BUILD YOUR OWN BUFFALO SALAD
Romaine, Iceberg, Carrots, Crisp Cucumbers, Pickle Red Onions, Cherry Tomatoes, Blue Cheese, Buffalo Chicken, Served with Ranch Dressing and House-Made Herb Dressing \$38

## ANTIJITOS ESQUITES

Mexican Street Roasted Corn, Serrano Mayonnaise, Queso Fresco, Epazote, Lime, Tajin
\$32

## MEXICAN SALPICON DE RES

Shredded Beef Salad with Crispy Lettuce, Tomato, Radish, Onion and Spicy Lime Dressing Served with Tostadas and Guacamole (GF / DF)
\$36

## AHI TUNA POKE BOWL

Sesame-Ginger Marinated Tuna, Sushi Style Rice in Poke Bowl, Avocado, Edamame, Fresh Jalapenos, Kimchi Slaw, Pickled Red Cabbage, Fried Wontons, Lime-Chili Vinaigrette
\$38

## TRIO OF ARTISAN FLATBREADS

Stanislaus Country Tomato, Mozzarella, Basil
Roasted Red and Green Peppers, Italian Sausage, Crisp Fried Garlic

Thick Cut Pepperoni, Crushed Tomatoes, Provolone Cheese
\$29

SOUTHERN SURF AND TURF GRITS BAR
Charleston Style Shrimp Sautéed on EVO Grill, White Cream Sauce, Andouille Sausage, Onions, Peppers Trinity, Home-Style Grits

## CLASSIC PASTA STATION

Penne Pomodoro, Fresh Grated Parmesan, Basil, Crushed Red Pepper, Olive Oil

Traditional Tortellini Alfredo, Pecorino Cheese, Italian Parsley, Fresh Lemon Juice, Cracked Black Pepper

## \$30

Add Chicken - \$8.75
Add Bay Shrimp - $\$ 9.50$
Add Bolognese - \$8.50
SIGNATURE ASIAN STIR FRY STATION Anise Char-Grilled Chicken, Chopped Ginger, Grilled Maui Onions, Griddled Red Peppers, Blanched Snow Peas, Bias Simmered Carrots, Crisp Tofu, Wild Wok Charred Mushrooms, Scallion Batons, Baby Corn, Toasted Sesame Seeds, Authentic Teriyaki Orange Glaze, Steamed Jasmine Rice
\$39

## AREPA STATION

Mozzarella Stuffed Corn Arepas Cooked to Order, Lechon Asado (Shredded Braised Pork), Pulled Roasted Chicken, Fire Roasted Corn Relish, Pickled Red Onions, Pickled Vegetable Slaw, Aji Amarillo Sweet Pepper Cream, Cilantro Cream \$31

## TRIO OF CUBAN SANDWICHES

Traditional Cuban
Smoked Ham, Mojo Pork, Swiss Cheese, Pickles, Dijonnaise

Elena Ruz
Sweet Egg Roll, Turkey Breast, Cream Cheese, Strawberry

Pan con Pollo
Pulled Mojo Chicken, Caramelized Onions, Mojo Aioli, Pickled Cabbage

Yucca Fries, Croquetas de Jamon \$33

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## RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons. $\square$ Uniformed Chef and/or Attendant Required at $\$ 250$ Each

## CLASSIC AMERICAN BURGERS

Char-Grilled Beef Burgers, Classic Kaiser Rolls, Sliced Swiss, Cheddar, White American Cheeses, Barrington's Griddled Onions, Traditional Relish, Sliced Tomatoes, Sweet Bread and Butter Pickles, Shaved Iceberg Lettuce, Sliced Red Onions, Mustard, Ketchup, Mayonnaise, House-Made Steak Fries (Grilled to Order - Outdoor Events Only) \$32

## CRAB CAKE STATION

Maryland Style Crab Cakes Cooked on an EVO Grill, Heirloom Tomato, Haricot Vert and Red Onion Salad, Zellwood Corn and Fava Bean Succotash, Cornichon and Caper Remoulade, Herb Roasted Garlic Aioli
\$42

SCALLOP STATION
Scallops Seared on EVO Grill, Almond and Parsley Butter with Fresh Corn and Herbs
(4 Pieces Per Person)
\$42

BISTRONOMIC STEAK EXPERIENCE
Beef Tenderloin Medallion Cooked a la Minute, Cognac and Tellicherry Pepper Sauce, Large Potato Wedges, Creamed Spinach
\$49

## AMERICAN REGIONAL BARBEQUE SELECT TWO ITEMS

Memphis Style Pork Ribs with Tobacco Onions and Sweet West Tennessee BBQ Sauce

Smoked Carolina Whole Natural Chicken, Cast Iron Skillet Spoon Corn Bread, Lexington Style Red Slaw

Tyler, Texas Whole Mesquite Beef Brisket, Baked Cattle Country Cottage Fry Casserole, Texas Garlic Toast

California Santa Cruz Style Char-Grilled Sirloin of Beef, Wood Grilled Napa Valley Vegetables, Pressed Olive Oil and Citrus (GF / DF)

## REGIONAL SPECIALTIES AND STREET FOOD SELECTIONS

Chilled Baja Style Grouper Wrap, Spicy Chiles, Ranchero Sauce, Crispy Cabbage

Frankfurters, Bavarian Mustard

Parisian Bayonne Ham and Gruyere Cheese on Warm Butter Baguette

Winston-Salem Barbequed Fried Chicken, Tater Tot Cheddar Casserole

Pre-Made South Philly Roasted Pork Sandwiches, Sharp Provolone, Braised Broccoli Rabe

Nashville Hot Chicken Sandwich, Pickle Chips, Creamy Coleslaw on Brioche

Whole Roasted Jerk Chicken, Sweet Plantains, Mango Chutney

Baked Jersey Foot Long Carved Meat Ball Subs, Sunday Gravy, Aged Provolone

Windy City Dogs with Kosher Pickles, Polish Mustard, Sweet Relish on Poppy Seed Bun

Richmond Kelley Style Chicken Wings, Parmesan, Roasted Garlic

French Quarter Jumbo Muffuletta Sandwich, Imported Italian Meats, Jardiniere Relish

Honolulu Pineapple Braised Beef Short Ribs, Tamarind BBQ Sauce (GF / DF)

Selection of 3-\$71
Selection of 4 - \$88
Selection of 5-\$105

## RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons.
Uniformed Chef and/or Attendant Required at $\$ 250$ Each

## RISOTTO STATION

Black Venus Rice, Fresh Parmesan Reggiano, EVO Sautéed Shrimp with Pinot Grigio Butter (Price Includes 3 Shrimp Per Person) \$37

## TAPAS BAR

Served with Artisan Bread Selection, Mini Pita, and Crackers

Select One Option from Each Region of Four Total Selections

SPAIN
Chorizo Paptas Bravos (GF / DF)
Shrimp with Spicy Mayonnaise (GF / DF)
Banderillas Skewer (GF)
Marinated Mixed Olives (GF / DF)

ITALY
Grilled Italian Sausage (GF / DF)
Caprese Tomato Salad (GF / DF)
Mortadella and Salami (GF / DF)
Tomato and Goat Cheese Crostini

AMERICA
Potato Wedge with Cheese Sauce, Bacon, and Chives (GF) Devilled Eggs Pimento Dip
French Onion Dip

GREECE
Classic Hummus (VEGAN / GF)
Marinated Feta Cheese
Greek Yogurt Labne, Cucumber and Mint Spanakopita

MEDITERRANEAN SALMON BOWL
Seared Salmon Medallions, Za'atar Spices, Tabbouleh Salad, Olives, Mint, Parsley, Tomato and Citrus Dressing \$36

## PAN-SEARED CHEESE ON EVO

Nopales Salad, Elote Corn Salad, Salsa Verde, Salsa Ranchero (GF)
\$32

MEXICAN STREET SNACKS STATION
Soft Flour Tortillas, Corn Tortilla Chips, Salsa,
Guacamole, Sour Cream, Chipotle Salsa, Garlic
Elote Corn Salad with Chili, Lime and Cotija Cheese
Select Two Proteins: Mojo Slow
Roasted Pork (GF / DF)
Spicy Grilled Shrimp (GF / DF)
Baked Mahi Mahi Veracruz (GF / DF)
\$36

BOAR'S HEAD HOT DOD CART
All Beef Hot Dog
Vidalia Onion, Sour Kraut, Deli Mustard, Yellow Mustard, Mayonnaise, Chipotle Mayonnaise, Pickled Chips, Bun (GF / DF)
\$36

# DESSERT STATIONS 

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons; See Each Item for Exceptions. Maximum of 3 Stations.
[1] Uniformed Chef and/or Attendant Required at \$250 Each

## DESSERT EXTRAVAGANZA

Display of our Pastry Chef's Finest French Boutique Pastries, Assorted Chocolate Truffles, Candies, Caramels, Petit Cakes, and Verrines
\$41 (Minimum 25)

CHOCOLATE CHOCOLATE BAR
Chocolate Fountain* - Milk Chocolate Fondue with Strawberries, Pineapples, Granny Smith Apples, Cream Filled Profiteroles, Chiffon Cakes, Assorted Chocolate Truffles, Fudge and Barks, Chocolate and Banana Pie, Chocolate Flourless Cake, Triple Chocolate Oreo Cookie, Chocolate Cupcakes
*Chocolate Fountain Rental at \$300 each*
\$40 (Minimum 100)

## BONNET CREEK FIRE STATION

Not Available for Pool Side Functions
Assortment of Miniature Seasonally Flavored Crème Brulee and Marinated Berries Sabayon, Torched by a Chef, Served with Madeleine and Caramelized Palmier
\$36

RUM BABA $=$
Fresh Baked Vanilla Sponge Cake Soaked in Warm Sugar Syrup Scented with Jamaican Rum, Served with Whipped Cream, Assorted Berries, Shaved Dark Chocolate, Coconut Flakes, and Exotic Fruit Compote
\$35

ONE HOT VALRHONA CHOCOLATE LAVA CAKE
Freshly Baked Chocolate Lava Cake Topped with Choice of Freshly Spun Vanilla or Baileys Gelato, Salted Candied Nuts, and Vanilla Cream Chantilly
\$35

CHEESECAKE AND PIE BAR
Mini Cheesecakes, Decadent Mini Tarts, Mini Pies
\$35

FAIR FAVORITES
Freshly Fried Spanish Churros, Assorted Bombolinis, Vanilla Bean Ice Cream, Dulce de Leche, Caramel Sauce, Chocolate Sauce
\$35

SIGNIA ICE CREAM PANINI STATION
Sweet Hawaiian Buns, Vanilla, Strawberry or Rocky Road Ice Cream
Fresh Berries, Sweet Mascarpone Cream, Raspberry Coulis, Chocolate Sauce, or Salted
Caramel Sauce
$x / 7>$ <br> \section*{DINNER} <br> \section*{DINNER}

## DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 50 Persons.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- $\$ 4$ Per Person.
Uniformed Chef and/or Attendant Required at $\$ 250$ Each

## ORLANDO SMOKEHOUSE DINNER BUFFET

Roasted Sweet Corn, Crab, and Clam Chowder with Rustic Oyster Crackers

Frisee and Field Greens, Toy Box Tomatoes, English Cucumbers, Served with Focaccia Croutons and Sherry Vinaigrette (GF / DF)

Loaded Potato Salad
Green Onions, Applewood Smoked Bacon and Tillamook Cheddar

14 Hour Pecan Smoked Black Angus Brisket (GF / DF) Smokey Vidalia Onion Sauce, Garlic Toast

Smoked Beer Can Bell and Evans Free Range Whole Chicken Crooked Can Lager Jus<br>Cedar Plank Lock Duart Salmon Filet<br>Mustard Dill Glaze<br>Molasses Baked Beans (VEGETARIAN)<br>Baked Corn on the Cob, Sweet Butter and Jalapeno Pepper<br>Chocolate S'mores Pie<br>Jack Daniels Pecan Pie<br>Peach and Raspberry Bread and Butter Pudding

## \$173

## DINNER ENHANCEMENT

Classic American Burgers Cooked Off the Grill
(Outdoor Events Only)
Char-Grilled Beef Burgers, Served with Classic Kaiser Rolls Sliced Swiss, Cheddar, and White American Cheeses Barrington's Griddled Onions, Traditional Relish, Tray of Sliced Tomatoes, Sweet Bread and Butter Pickles, Shaved Iceberg Lettuce, Sliced Red Onions, Mustard, Ketchup, and Mayonnaise Accompanied by House-Made Steak Fries

## BONNET CREEK SIGNATURE BUFFET

Signature Corn Bisque, Robiola Cheese and Black Truffle Toast

Seasonal Mixed Green Lettuce, Haricot Vert, Shaved Fennel, Radicchio, Served with Bleu Cheese Crumbles, Croutons, House Dressing (GF / DF)

Heirloom Tomato and Buffalo Mozzarella Salad Balsamic and Extra Virgin Olive Oil

Individual Shrimp Cocktail, Lettuce, Cocktail Sauce, Lemon

Braised Short Rib Bourguignon
Sautéed Cremini Mushrooms with Pearl Onions and Fresh Parsley (GF / DF)

Whole Roasted Ashely Farms Chicken Carved to Order, Jus de Poulet and Extra Virgin Olive Oil, Mélange of Sweet Peppers, Onions, and Semi-Dried Tomatoes

Baked Red Snapper Meuniere
Brown Butter with Fried Capers, Sliced and Toasted Almonds, Small Croutons, Mélange of Asparagus, Haricot Vert, Fava Beans, and Sweet Onions

Boursin Cheese Whipped Mashed Potatoes

Petite Ratatouille Nicoise, Olive Oil Sautéed Zucchini, Onions, Eggplant, Yellow Squash with Tomatoes and Fresh Basil (VEGAN / GF)

Strawberry Panna Cotta Black
Forest Chocolate Cake (GF)
Banana Chocolate Truffle Tartlet
\$183

## DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 50 Persons.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person. Uniformed Chef and/or Attendant Required at $\$ 250$ Each

## NEW ENGLAND DINNER BUFFET

Classic Rhode Island Style Clam Chowder, Oyster Crackers (GF / DF)

Assorted Field Greens
Roasted Corn, Cherry Tomatoes, Pickled Cucumbers, Served with Smoked Bacon Cracklings and CranRaspberry Vinaigrette (GF / DF)

Atlantic Seafood Display
Shrimp Cocktail, Fresh Oysters, Snow Crab Claws
Classic Tarter and Cocktail Sauces, Creamy Remoulade Sauce
(Includes 2 Shrimp, 1 Oyster, and 1 Crab Claw per person)

Roasted Natural Chicken Breast
Fennel, Leek, and Tomato
Fall River Atlantic Roasted Atlantic Cod
Lemon Parsley and Tomato
Carved New England Style Strip Loin (GF / DF) Roasted Garlic and Black Pepper, Served with Parker House Rolls and Horseradish Au Jus

Steamed Red Bliss Potatoes, Vermont Butter, Chives, and Parsley

Seasonal Harvest of Jansal Farms Vegetables Sugar Glazed Turnips, Roasted Parsnips, Rainbow Carrots, Tender Green Cabbage, Artisan Cauliflower and Broccoli (VEGAN / GF)

New York Style Cheesecake
Blueberry and Lemon Tart
Boston Cream Pie Shooter
\$191

## TASTE OF THE CARIBBEAN DINNER BUFFET

Seasonal Mixed Greens
Oranges, Hearts of Palm, Cucumbers, Grilled Corn, Served with Tortilla Strips, Creamy Spicy Dressing (GF / DF)

Fresh Vine Ripe Mango Salad
Crisp English Cucumbers, Roasted Red Peppers, Scallions, and Bermuda Onions with Grilled Lime Dressing (GF / DF)

Carved to Order Roasted Pork Loin Mojo Style Sweet Plantains (GF / DF)

Gulf Shrimp Sancocho Casserole
Plantains, Corn Ears, Cassava Agave (GF / DF)
Cilantro Rice (GF / DF)
Fire Roasted Beef Strip Loin
Rosemary Potatoes, Chimichurri Sauce
Seasonal Baked White Fish (GF / DF)
Guava and Pineapple Chutney
Traditional Cuban Black Beans with Tasso Ham (GF / DF)
Grilled Vegetable Mélange (VEGAN / GF)
Conchas and Cream with Berries
Pineapple Upside Down Cake Mojito
Chocolate Mousse Cake (GF)
\$175

DINNER ENHANCEMENT
Steamed Main Lobster Tails and Claws Cracked to Order with Drawn Butter See Event Manager for Pricing

## DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 50 Persons.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person. Uniformed Chef and/or Attendant Required at $\$ 250$ Each

## PACIFIC REGIONAL DINNER BUFFET

Napa Valley White Bean Soup
Vine Ripe Tomatoes, Smoked Applewood Bacon, Tender Artichokes, and Wilted Spinach, Finished with California Olive Oil

Baja California Classic Caesar Salad Crisp Romaine Lettuce, Served with Garlic Croutons, Parmesan Cheese, House-Made Caesar Dressing with Cracked Black Pepper

Heirloom Tomato Salad
Red Onions, Apricots, and Ginger Curry Dressing with Cilantro (GF / DF)

Pacific Coast Fruits de mer Salad
Roasted Shrimp, Char-Grilled Lettuce and Oven Dried Tomato, Braised Artichoke, Gigantic Beans, Grilled Carrots with Fresh Parsley and Lemons

Polynesian Roasted Mahi-Mahi
Citrus and Light Soy Sauce, Baked in Ti Leaf Served with Coconut Rolls and Roasted Pineapple Chutney

Lemon Thyme and Roasted Garlic Marinated Whole Chicken Cooked on Our Wood Fired Grill Served with Cremini Mushroom Ragout

California Authentic Tri Tip Barbeque Roasted Beef (GF / DF) Grilled Flour Tortilla, Chile Verde and House Ranchero Salsa

Artisan Flatbreads:

## Select One

Stanislaus Country Tomato, Mozzarella, and Basil
Roasted Red and Green Peppers, Italian Sausage, and
Crisp Fried Garlic
Thick Cut Pepperoni, Crushed Tomatoes, and Provolone Cheese

Healthy Roasted Heirloom Potato Medley
Braised Spinach and Cherry Tomatoes
Seasonal Vegetables Selected Daily (VEGAN / GF)
Chocolate and Caramel Macadamia Tarts
Coconut and Passion Fruit Parfaits
Raspberry and Almond Meringue Cake (GF)

## MID-ATLANTIC DINNER BUFFET

Manhattan Clam Chowder with Cilantro and Parsley (GF / DF)
Mixed Chopped Salad
Petite Seasonal Greens, Tomatoes, Mozzarella, Marinated Olives, Shaved Red Onions, Served with Parmesan Croutons, Bonnet Creek House Dressing (GF / DF)

Roasted Corn and Bay Shrimp Salad
Cucumber and Grain Mustard, Oven-Roasted
Tomatoes (GF / DF)
Hot Smoked Sides of Atlantic Salmon
Tomato Tapenade with Lemon and Fresh Parsley, Carved to Order (GF / DF)

Roasted Natural Chicken on Pennsylvania Dutch Style Dumplings
Celery, Onions, and Carrots, Rich Chicken Gravy
Baltimore Country Pitt Beef $\square$
Char-Grilled Sirloin (GF / DF) Served with Sourdough
Petite Rolls, Horseradish Cream and Roasted Garlic
Au Jus, Carved to Order
Bonnet Creek Steak Fries with Accoutrements (GF / DF)

Classic Steak House Creamed Corn, Fresh Chives
Creamy Carrot Cake
Raspberry and Chocolate Eclair
Yuzu and Tangerine Trifle
\$175

## DINNER ENHANCEMENT

Vegetarian Lasagna
Crisp Eggplant, Parmesan Cheese, Pomodoro Sauce \$18.50

## PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

## FIRST COURSE

Char-Broiled Eastern Shore Crab Cake on Oven Dried Corn Husk, Zellwood Corn and Vegetable Relish, Smoked Tomato Jus - See Event Manager for Pricing

Mozzarella Buffalo, Tomato Stack, Avocado Crema Napoleon, Super Leaf Mix, Vincotto, Extra Virgin Olive Oil - \$26

Baby Kale and Local Mixed Green Salad, Local Aged Cheddar Cheese, Hard Boiled Egg, Heirloom Tomato, Smoked Bacon, Avocado Dressing - \$26

Lobster Salad, Petit Merlot and Fennel Salad, Fresh Lobster, Haricot Vert, Cherry Tomatoes, Herb Aioli, and Raspberry Dressing (GF / DF) - \$32

Light Butter Braised Potato Gnocchi, Confit of Tanglewood Chicken, Asparagus Slivers, Shaved Asiago Cheese, Butternut Squash, Lemon Herb Jus Essence - \$25

Antipasto Plate, Genoa Salami, Mortadella, Coppa, Hummus with Mini Pita, Marinated Olives with Extra Virgin Olive Oil, Grissini, Focaccia, Provolone, and Parmesan Cheese - \$28

Winter Tawny Port Bosc Pear with Field Green Stack, Broiled Roquefort Cheese, Vine Ripe Grapes and Cherry Tomatoes, Pecans, Grain Dijon Mustard Vinaigrette- \$27

Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce - \$29

Mushroom Bisque, Chive Crème Fraiche - \$17.50
Butternut Squash Bisque with Roasted Apple and Cognac - \$18.50

Local Burratta with Heirloom Tomato, Vino Cotta, Arugula, Fleur de Sel - \$29

Roasted Scallop, Eggplant Crema, Crispy Chorizo, Broccoli Rapini, Red Wine Beurre Blanc - \$29


Fresh Market Salad (GF / DF)
Power Greens and Red Quinoa, Goji Berries, Halved Grapes, Radishes, Scallions, Toasted Almonds, and Candied Walnuts, Florida Citrus Dressing - \$26

## Signature Bonnet Creek Salad

Cucumber Crown and Lettuce, Radicchio, Baby Spinach, Mt. Vikos Feta Cheese, Fresh Corn Kernels, Cucumber Slices, Ripe Ugly Tomatoes, House Croutons, Edamame Beans, Sherry Vinegar and Walnut Vinaigrette - \$25

House Wedge Salad (VEGAN / GF) Marinated Carrot Ribbon, Pickled Cucumbers, Grape Tomatoes, Sliced Radishes, Sprouts, Shallots, Diced Red Onions, and Banyuls Vinaigrette Dressing - \$24

Bistronomic Salad
Artisan Wedge Lettuce Salad, Prosciutto, Caramelized Walnuts, Figs, Light Goat Cheese, Haricot Vert, Black Truffle, Walnut Sherry Vinaigrette - \$30

Tricolor Salad
Arugula, Radicchio, Endive, Pinot Grigio Poached Pear, Shaved Parmesan, Butter Croutons, Lemon Dressing \$26

## PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter. Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

## SECOND COURSE

Garlic Pan-Roasted Farm Chicken Breast
Tomato and Piquillo Pepper Coulis, Vegetable Paella Rice, Baby Zucchini, Baby Sweet Peppers, and Baby Carrots (GF / DF) - \$89

Pan-Roasted Sustainable Fish
Criolla Sauce, Sweet Paprika, Roasted Baby Yukon Gold Potato, Baby Zucchini, Grape Tomato On the Vine - \$94

Roasted Petite Filet "Au Poivre"
Sauce Poivie, Signature Au Gratin Potatoes, Asparagus and Baby Carrots Patisson - \$110

House-Made Eggplant Casserole
Mozzarella Cheese and Crushed Stanislaus
Tomatoes, Fresh Basil and Broccolini Bits - \$73

Portobello Mushroom (VEGAN / GF)
Ragout of Artichoke, Italian White Bean, Spinach, Red Sweet Pepper Coulis- \$75

## DUET ENTREE COMBINATIONS

Half Jumbo Lobster Tail Paired with Roasted Petite Filet of Beef

Signature Potato Au Gratin, Green Asparagus, Oven
Roasted Tomato, Sauce Bordelaise - \$151

Goat Cheese Crusted Petite Filet Mignon and Roasted Natural Chicken

Mousseline Whipped Potatoes, Broccoli Rabe, Oven Baked Tomato with Extra Virgin Olive Oil and Fresh Herbs, Cabernet Sauce - \$128

Roasted Farm Chicken Breast, Tuscan Style Cremini Mushroom Cream Sauce, Butter Poached Fingerling Potato, Oven Roasted Tomato, Baby Vegetable $\$ 90$

## Grilled Sustainable Fish

Lemon Beurre Blanc, Buttermilk Mashed Potato, Oven Baked Tomato and Baby Zucchini with Extra Virgin Olive Oil and Fresh Herbs - \$93

Burgundy Braised Short Loin
Roasted Vegetable Parsnips, Baby Carrots, Cipollini
Onions, Cauliflower, and Asparagus, Served with Boursin Cheese Potato Puree - $\$ 98$

## Pan Seared Beef Medallion

Porcini and Fig Demi, Roasted Marble Potato with Sweet Onion and Thyme, Grape Tomato on the Vine and Green Asparagus - \$98

Grilled Petite Filet and Jumbo Fire Roasted Shrimp Lyonnaise Roasted Fingerling Potatoes with Fresh Rosemary, Green Beans, Grape Tomato on the Vine, and Pearl Onions, Cabernet Sauce - \$128

Romesco Butter Crust Florida Grouper and Slow Braised Beef Short Rib

Fregola Sarda Pasta Pearls with Butternut Squash, Spinach, and Tomato Ragu, Olive Oil Green Beans and Sweet Peppers - \$123

## PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses;
Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

## THIRD COURSE

## Florida Citrus Key Lime

Chantilly Crème, Raspberry Sauce - \$25

Peach and Raspberry Strudel
Macadamia, Salted Caramel, Vanilla Sauce, Apple Winter Flavor - \$26

Coconut Banana Cake
Pineapple and Coconut Coulis, Mango Pearls - \$28

Vanilla Scented Brioche, Strawberry Emulsion, Light Lemon Cream and Fresh Berries - \$26

Caramel Macchiato Pie, Chocolate Infusion - \$26

Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef
Trio Crafted to Include: Seasonal Fruit, Vintage Chocolate, and Home-Made
Sorbet - \$36

Chocolate Hazelnut Crunchy Mousse
Cake, Praline Cream (GF) - \$27

White Chocolate New York Style Cheesecake
Fresh Berry Compote - \$26

Chocolate Espresso Cake, Butterscotch Cream, and Chocolate Macaron - \$28

## BEVERAGE

## BARTENDER CHARGE

$\$ 250$ per Bar Will Apply for Every 3 Hour Period. Additional Hours at $\$ 120$ per Hour

## DIAMOND BAR BRANDS

LIQUOR
Tito's Handmade Vodka
Hendricks's Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Irish Whiskey
Glenmorangie Original 10 Year Old Scotch
DeKuyper Cordials

## WINES

Sparkling, Chandon Brut, Napa Valley, CA
Chardonnay, Wente Estate Grown, Livermore, CA
Cabernet Sauvignon, Wente Estate Grown, Livermore, CA

DOMESTIC AND IMPORTED BEER
Blue Moon Belgian White
Stella Artois
Corona Extra
Corona Premier
Local Craft
Bud Light
Heineken 0.0

## GOLD BAR BRANDS

## LIQUOR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniels Whiskey
Dewar's 12 Year Old Scotch
DeKuyper Cordials

## WINES

Sparkling, Riondo, Spumante DOC, Veneto, Italy
Chardonnay, Columbia Crest Grand Estates, Columbia Valley, WA
Cabernet Sauvignon, Columbia Crest Grand Estates, Columbia Valley, WA

DOMESTIC AND IMPORTED BEER
Blue Moon Belgian White
Stella Artois
Corona Extra
Corona Premier
Samuel Adams Boston Lager
Bud Light
Heineken 0.0

## SELECT COGNACS AND CORDIALS

Grand Marnier
Kahlua Coffee Liqueur
Baily's Irish Cream
Hennessey VS Cognac
DeKuyper

## BAR PACKAGES

## BARTENDER CHARGE

$\$ 250$ per Bar Will Apply for Every 3 Hour Period. Additional Hours at $\$ 120$ per Hour
DIAMOND BAR PACKAGE
Diamond Cocktails, Diamond Wine Service, Diamond Domestic, Craft, and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks (Tableside Wine Service, Cognacs, and Cordials Are Not Included)
1 Hour \$46 Per Person
Each Additional Hour \$23.50 Per Person
GOLD BAR PACKAGEGold Cocktails, Gold Wine Service, Gold Domestic andImported Beers, Still and Sparkling Waters, and AssortedCoca-Cola Soft Drinks(Tableside Wine Service, Cognacs, and Cordials Are NotIncluded)
1 Hour \$40 Per Person
Each Additional Hour \$20.50 Per Person
GOLD BEER AND WINE PACKAGE
Domestic and Imported Beers, Gold Wine Service, Stilland Sparkling Waters, and Assorted Coca-Cola SoftDrinks(Tableside Wine Service Is Not Included)1 Hour\$32 Per Person
Each Additional Hour \$16 Per Person

## CASH BARS

Cash Bars are Available with a Minimum of \$500 Sales
Required per Each Bar. If Minimum is Not Met,
Variance to be Charged to Group Master.
Bartender/Cashier Fee of \$250 per each Bar.
HOSTED BAR
Diamond Cocktails \$18 Per Drink
Gold Cocktails ..... \$17 Per Drink
Martini ..... \$18 Per Drink
Select Cognacs/ Cordials ..... \$18 Per Drink
Diamond Wine \$75 Per Bottle
Diamond Sparkling Wine ..... \$80 Per Bottle
Gold Wine \$70 Per Bottle
Gold Sparkling Wine \$76 Per Bottle
Diamond Imported Beer ..... \$11.50 Per Bottle
Diamond Domestic Beer ..... \$10.50 Per Bottle
Diamond Craft Beers ..... \$13.50 Per Bottle
Gold Imported Beer ..... \$11.50 Per Bottle
Gold Domestic Beer ..... \$10.50 Per Bottle
Non-Alcoholic Beer. ..... \$9.50 Per Bottle
Assorted Coca-Cola Soft Drinks ..... \$7.75 Each
Sparkling Bottled Waters ..... \$7.75 Each
Still Bottled Waters \$7.50 Each

## MIXOLOGY BAR EXPERIENCE

# Upgrade Your Bar Package with a Curated Experience <br> 1 Mixologist per Each Cocktail Selection. Maximum of (3) Cocktail Selections. Each Cocktail Requires a Minimum of 50 Drinks. $\$ 250$ per Mixologist Attendant Will Apply for Every 3 Hour Period. Additional Hours at $\$ 120$ per Hour. 

## SMOKING "OLD FASHION"

Selection of Bourbons, Selection of Bitters, Sugar Cubes, Infused with Flavored Smoke, Garnished with a Fresh Orange Peel and a Filthy Cherry

## SKINNY WATERMELON VOJITO

Watermelon Infused Vodka, Green Tea, Organic Agave, Fresh Mint, Fresh Lime Juice, Club Soda, Watermelon Boba Pearls

## CUCUMBER COOLER

Reposado Tequila, Fresh Cucumber Juice, Jalapeno Sage Syrup, Lemon Juice, Garnished with a Cucumber Ribbon and Jalapeno

## GIN \& JAM

St. Augustine Gin, Pear Liqueur, Lychee Juice, Fresh Lemon Juice, Garnished with Mint \& Lychee Jam

## "I LOVE YOU SO MATCHA"

Japanese Haku Vodka, Matcha Latte, Licor 43, Midori, Topped with Cheese Foam

## SOUR SOP MARGARITA MARTINI

Patron Silver, Sour Sop Puree, Lime Juice, Cointreau, Agave, Topped with Salt Foam and Lime Zest

## HENNESSEY COLLINS

Hennessey Cognac, St. Germaine Liqueur, Pear Juice, Lemon Juice, Honey Syrup, Club Soda, Garnished with Lemon Peel

## CHOCOLATE CHERRY

Patron Café XO, Baileys, Godiva Liqueur, Jameson Whiskey, Topped with Cherry Almond Foam and Chocolate

## MULE BAR

Choice of Mexican, Moscow, London, Kentucky Mule, Choice of Ginger Beer Flavors, Garnished with Fresh Fruit

## SPRITZ BAR

Florida Orange Spritz
Chardonnay, Lemoncello, Yuzu Syrup, Prosecco
Aperol Spritz
Aperol, Prosecco, Club Soda
Berry Spritz
Pinot Grigio, Banana Liqueur, Thyme Simple Syrup, Grenadine, Prosecco
CHAMPAGNE AND SPARKLING WINELa Marca, Italy.\$71
Domaine Chandon Brut, Napa ..... \$82
Domaine Chandon Etoile Rose, Napa ..... \$149
Moet \& Chandon Imperial Brut, France ..... \$153
WHITE WINES
CHARDONNAY
St. Hubert's "The Stag", California. ..... \$78
Mer Soleil Santa Barbara Reserve, California. ..... \$81
Sonoma Cutrer Russian Rivers Ranches, California.. ..... \$88
Schug Carneros, Sonoma ..... \$92
PINOT GRIGIO
Esperto, Italy ..... \$70
Alta Luna, Italy ..... \$69
SAUVIGNON BLANC
Kim Crawford, New Zealand ..... \$76
Matanzas Creek, Sonoma ..... \$78

## RED WINES

PINOT NOIR
10 Span, California ..... \$71
Willamette Valley Vineyards, Oregon. ..... \$88
The Four Graces, Oregon ..... \$91
MERLOT
Seven Falls Cellars, Washington ..... \$71
Ferrari-Carano, Sonoma. ..... \$91
CABERNET SAUVIGNON
14 Hands, Washington ..... \$71
Storypoint, California. ..... \$81
Hess Shirtail Ranches, California ..... \$82
Oberon, Napa ..... \$91
OTHER REDS
Achaval Ferrer, Malbec, Argentina ..... \$76
Penfolds Max's Shiraz, Australia ..... \$78
Torres Celeste Crianza Tempranillo, Spain ..... \$99

## INFORMATION

TAXES, SERVICE CHARGE, AND GRATUITY $6.5 \%$ Sales tax is in effect. All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately. 16\% (or the current gratuity percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. 10\% (or the current service charge percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.

## BANQUET EVENT ORDERS

Upon review of your Event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the Hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly

## GUARENTEE POLICY

An expected (EXP) number of attendees must be submitted by noon, ten (10) business days prior to the Event. The final guarantee (GTD) is due by noon, three (3) business days prior to the Event and cannot be reduced after this time. The EXP number may increase or decrease when giving the final guarantee (GTD) by up to $10 \%$ without incurring liability to the Hotel. If the GTD is reduced from the EXP by more than $10 \%$, the Hotel will add a supplemental surcharge equal to the menu price per person multiplied by the number of attendees reduced in excess. If the final GTD is increased by more than $10 \%$ over EXP, the Hotel will add a supplemental surcharge equal to $15 \%$ of the meal cost to cover rush orders and overtime. If no GTD is received, the EXP number of guests will be basis for billing purposes. Group will be charged the GTD attendance, or the number of guests served, whichever is greater. Hotel will only prepare food to the final GTD, and will not guarantee setting the room (SET) for more than 3\% over the GTD

## MINIMUMS AND POP-UP FEES

All Catered Events with less than 25 guests in attendance are subject to a $\$ 250.00$ taxable service charge. The hotel reserves the right to add a service fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel to provide services for within 3 business days of the actual Event

## FOOD AND BEVERAGE POLICIES

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The Hotel is the only licensed authority to sell and service liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone.

## BUFFET STATIONS

Food preparation for Banquet Buffets and Stations are based on (1) serving per person. The minimum number of people required for a menu, as well as the maximum amount of time for service, is outlined in our Catering Menus. Food can be refreshed for extensions on this time limit at a cost per person. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary.

## DAMAGE AND LOST \& FOUND

Patrons agree to be responsible and reimburse the Hotel for any damage done by patron or patron's guests to the Hotel. The Hotel does not accept any responsibility for damage or loss of any merchandise or article left in the Hotel prior to, during, or following your function. This includes outside contractor goods such as linen or centerpieces.

## ELECTRICAL ITEMS/POWER

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Each meeting room is equipped with (1) 20 amp of power. Any additional needs must be ordered in advance.

## GENERAL INFORMATION

## SIGNS AND BANNERS

The Hotel has the following policy with respect to signs in the banquet and meeting areas: The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels, elevators, and main lobby areas of the Hotel or building exterior without prior approval. Printed signs outside function rooms should be free standing or on an easel. No signage is permitted in front of the Disney Store located at the Signia by Hilton Orlando Bonnet Creek.

## OUTDOOR FUNCTIONS

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph , temperatures below 60 degrees, and/or 30\% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All outdoor Catered Events will be assessed an \$8 taxable per person set-up or outdoor fee at time of event. All pool events will be assessed an additional \$2,000 taxable service charge, over and above the $\$ 8$ per person set-up fee. All entertainment for outdoor functions must end by 10:00 PM.

## FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to $26 \%$ service charge and $6.5 \%$ tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

## ROOM ARRANGEMENTS

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the Hotel foes incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up changed once the room as already been set. For meeting/breakout rooms, there will be a $\$ 250.00$ taxable service charge and for ballroom sections, there will be a $\$ 500.00$ taxable service charge. For events consisting of more than one ballroom section, please consult your Event Manager for a quote.

## OUTSIDE CONTRACTORS

Should you elect to utilize outside contractors on Hotel premises during your Event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a holdharmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the Hotel's exclusive providers, such as our electrical, rigging, security, and outdoor tent providers.

## FIRE SAFETY \& FIRE WATCH

For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the Hotel. All room sets must be in compliance with the local Fire Department regulations, including those pertaining to occupancy load, mandatory aisles, ceiling clearance, and fire exists. An Event that has vehicle displays, fog machines, fueled cooking demos, lasers, exhibits (including tabletop) or extensive productions with staging and props, must have a certified permit from the local Fire Department. Light use of water based haze is permitted with proper and advance approval; however it does require a fire watch. Group is responsible for arranging Fire Watch Labor for Event (including rehearsals) with Local Fire Department at time of permit application.

