

Catering Menus



Signia
by Hilton

ORLANDO BONNET CREEK

2025 SPRING / SUMMER

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

SIGNIA BY HILTON 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 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

BONNET CREEK CONTINENTAL

Fresh Carved Fruit Display with Strawberries

Traditional Breakfast Cereals with 2% and Skim Milk

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies, and Preserves

Plain and Fruit Flavored Yogurts

New York Style Bagels with Traditional and Flavored Cream Cheese

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

BONNET CREEK DELUXE

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

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

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 Seasonal Tropical Fruits 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

Pecan Wood 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

BREAKFAST ENHANCEMENTS

***Starbucks Coffee during Breakfast
for an Additional cost per person***



SUBSTITUTIONS

EGG

Fluffy Scrambled Eggs with Cheddar Cheese

Individual Frittata with Chorizo, Tomato, Grilled Corn, Salsa and Cheddar Cheese – **Additional cost**

“Basque-Style” Baked Scrambled Eggs with Roasted Red Peppers, Spanish Onions, and Fresh Grated Manchego Cheese Brulée – **Additional cost**

Southwestern Style Breakfast Wraps: Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo – **Additional cost**

Individual Egg White, Feta, Spinach Frittata Served with Tomato Coulis, Queso Fresco and Cilantro – **Additional cost**

MEAT

Healthy Turkey Bacon

Country Turkey Sausage (GF | DF)

Griddled Corned Beef Hash (GF | DF)

Pan-Seared Country Sausage (GF | DF)

Vegan Sausage – **Additional cost**

Add a Second Meat Option to Your Buffet for an Additional cost

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

Roasted Seasonal Vegetables

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.

 Uniformed Chef and/or Attendant Required at \$250 Each

HUEVOS RANCHERO TOSTADA

Individual Huevos Ranchero Tostada, Tomatillo Salsa, Queso Fresco, Fried Egg

SOUTHWEST SCRAMBLED EGGS BOWL

Scrambled Eggs, Black Beans and Roasted Corn Relish, Pico de Gallo, Jalapenos, Guacamole, Cilantro, Sour Cream, Green Onions

\$13 - In Addition to the Classic American Buffet

\$22 - 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
(Minimum 20)

BONNET CREEK BREAKFAST SLIDER

Griddled Eggs, Shaved Country Ham, Cheddar Cheese on Buttery Croissant
(Minimum 25)

SOUTHWESTERN STYLE BREAKFAST WRAPS

Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo
(Minimum 20)

WARM BISCUIT SANDWICHES

Country Eggs, Cream Cheese, and Peppered Bacon
(Minimum 20)

FARMERS MARKET FRUITS CUT TO ORDER

Whole Fresh Fruit Artfully Displayed and Carved to Order on Wooden Boards

Includes Seasonal Florida Fresh Fruits
(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
(Minimum 25)

BUTTERMILK PANCAKES OR SUGARED BELGIAN WAFFLES

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

BRIOCHE FRENCH TOAST

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

SMOOTHIE/ JUICE DISPLAY

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

OATMEAL (VEGAN)

Old-Fashioned Oatmeal, Cinnamon, Brown Sugar, Dried Fruits, and Nuts
(Minimum 25)

Plated Breakfast

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

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside

STARTER

Invigorating Fruit Smoothie Shot

ENTREES

Select One Option

CAGE FREE SCRAMBLE EGGS

Maple Peppered Pecan Wood Smoked Bacon, Signature Bonnet Creek Hash Potato, Sautéed Green Asparagus and Oven Roasted Tomato

OMELETE

Authentic French Omelet, Braised Country Ham, Russet Potatoes, and Gruyere Cheese, Grilled Plum Vine Ripe Tomato, Sautéed Green Asparagus

Enhancement: Add Smoked Bacon for an additional \$5 per person

SMOKED PORK LOIN

Scrambled Eggs, Rustic Wedged Potatoes with Caramelized Onions and Blister Cherry Tomatoes

STEAK AND EGGS

Chimichurri Grilled Churrasco Steak, Country Scrambled Eggs, Paprika Spiced Marble Potatoes with Poblano Peppers, Butler Passed Ranchero Salsa

Substitute your Protein for a Vegan Plant Based Filet for an additional cost

PLATED BREAKFAST ENHANCEMENTS

FRUIT ENHANCEMENT

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

SEASONAL FRUIT PARFAIT

Vanilla Bean Yogurt, House-Made Granola, Strawberry Jam, Local Honey



Breaks

A La Carte Breaks

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea - **\$145 Per Gallon**
(Enhancement: Starbucks Coffee for an Additional cost per Gallon)

Chilled Fruit Juices: Orange, Grapefruit, Cranberry, or Apple - **Per Gallon**

Freshly Brewed Iced Tea, Lemonade, or Fruit Punch - **Per Gallon**

Aqua Fresca Infused Water: Citrus, Cucumber, or Berry - **Per Gallon**

Bottled Fruit Juices

Energy Drinks: Redbull, V8 Splash, and Monster

Bottled Powerade

Starbucks Frappuccino: Coffee, Mocha, and Vanilla

Starbucks Doubleshots -

Sparkling Bottled Water

Still Bottled Water

Vitamin Water

Bottled Republic of Tea

San Benedetto Bottled Iced Teas

Assorted Coca-Cola Soft Drinks

Individual Whole, 2%, Skim, and Chocolate Milks Cold

Brew Coffee

FOOD

Danishes, Croissants, and Muffins - **Per Dozen**

Gluten-Friendly Muffins - **Per Dozen**

Vegan Croissants - **Per Dozen**

Scones with Devonshire Cream: Cranberry Orange, White Chocolate Raspberry, Golden Raisin, or Blueberry
(Select Two, Minimum Order of Two Dozen) - **Per Dozen**

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

Assorted Bagels with Cream Cheese - **Per Dozen**

Assorted Freshly Baked Cookies - **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) - **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) - **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) - **Per Dozen**

Plain and Fruit Flavored Yogurt

Chocolate Covered Long Stemmed Strawberries (GF) - **Per Dozen**

Assortment of French Macarons (GF) - **Per Dozen**

Warm Soft Pretzel Rolls with Mustard- **Per Dozen**

Rustic Wedges of Fresh Fruit Served with Tahitian Vanilla Yogurt Dip - **Per Person**

Traditional and Red Pepper Hummus Display with Mini Pita Bread- **Per Person** (VEGAN / GF)
(Enhancement: Add Fresh Cut Vegetables for an Additional \$8.25 per Person)

Granola Bars

Kind, Protein, and Energy Bars

Assortment of Candy Bars

Ice Cream and Frozen Fruit Bars

Individual Bags of Chips, Pretzels, Party Mix, and Popcorn -

Individual Bags of Trail Mix -

Bowls of Fancy Mixed Nuts - **Per Pound**

Whole Fresh Fruit

GF: Gluten Free

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 Guest

THE FABULOUS FRUIT BREAK

Rustic Wedges of Fruit

Yogurt Parfaits with Granola & Seasonal Berries

Seasonal Fruit Crumble Bars

Assorted Madeleines

POWER BOOST BREAK

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

Watermelon Triangle Slices with Fresh Mint

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

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

EUROPEAN COUNTRY PICNIC

Bistro Croquet Monsieur

Sugar Chouquette Cream Puffs

Cured Artisan Meats and Select Cheeses with Accoutrements

Hummus with Mini Pita Bread

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

HAPPY TRAILS BREAK

House-Made Granola

Dried Fruits to Include: Banana Chips, Apricots, Apples, and Pineapples

Caramelized Walnuts, Almonds, and Cashew Pieces

Yogurt Covered Raisins and M&Ms

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

SCHOOLHOUSE ROCKS

Fresh Assorted Baked Cookies

Java 68% Dark Chocolate Bark with Dried Fruit

Griddled Peanut Butter and Jelly Sandwiches on Fresh Brioche

Seasonal Whole Fruit Whole and 2% Milks

FIESTA

Golden Tortilla Chips Pico de Gallo

Pineapple Salsa Charred Green Salsa

Classic Salsa

Sour Cream

Guacamole - \$6.50 Per Person | Beef Chili - \$9.75 Per Person

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

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

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)

TOMATO SOUP

Roasted Tomato and Fennel Soup, Croutons

SIGNATURE CHICKEN NOODLE SOUP

Bonnet Creek Signature Country Chicken Noodle Soup, Mirepoix and Fresh Parsley

FIRST COURSE UPGRADES

CRAB CAKES

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

SHRIMP COCKTAIL

Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce

ROCK SHRIMP

Cape Canaveral Rock Shrimp Ceviche, Aji Amarillo, Florida Citrus

POBLANO PEPPERS

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



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

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

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)

COBB SALAD

Chopped Romaine, Roma Tomatoes, Hard Boiled Eggs, Bacon, Red Onions, Bleu Cheese Dressing OR Light Italian Vinaigrette

SIGNATURE SHREDDED CHICKEN SANDWICH

Served on a Buttered Brioche with Boston Butter Lettuce, Fresh Local Valencia Oranges, Potato Salad, Rustic Fruit Skewer Garnish

GARLIC AND THYME ROASTED CHICKEN BREAST

Lemon Confit Jus, Au Gratin Potato, Haricot Vert, Sweet Mini Peppers

HABANERO HONEY GLAZE FARM CHICKEN BREAST

Sweet Mashed Potato, Cherry Tomato on the Vine, Baby Zucchini

ROAST FARM CHICKEN BREAST

Marsala Sauce, Soft Creamy Polenta, Baked Tomato And Asparagus

HOUSE-MADE EGGPLANT CASSEROLE

Mozzarella Cheese, Crushed Stanislaus Tomatoes, Fresh Basil and Broccoli Bits

ROASTED SCOTTISH SALMON

Rice and Vegetable Quinoa and Baby Kale Warm Salad, Citrus Beurre Blanc

GRILLED RED SNAPPER

Light Pomodoro and Fennel Sauce, Butter Poached Baby Yukon Gold Potato, Sweet Red Pepper, Broccoli and Tomato Coulis

ROASTED MAHI MAHI

Escabeche Sauce, Arroz Moros, Maduros, Vegetable Mélange (GF / DF)

PETITE BEEF TENDER

Thyme Grilled Steak, House Baked Potato, Wilted Rainbow Chard and Carrots Mirepoix, Sauce Diane

BURGUNDY STYLE BRAISED SHORT LOIN

Whipped Mashed Potato, Roasted Vegetable Mélange, Port Wine Glaze

HOME-MADE STUFFED RAVIOLI

Mushroom and Cheese Ravioli, Asparagus, Zucchini and Squash, Pomodoro Sauce

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

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

Vegetarian Rice “Paella Style”, Sweet Peppers, Green Peas, Onions, and Saffron Yellow Rice (VEGAN / GF)

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

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

COLD BUFFET

Three Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET

Three Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

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

Roasted Heirloom Marble Potatoes with Fresh Herbs

Grilled and Roasted Seasonal Vegetable Mélange
(VEGAN / GF)

DESSERTS

Individual Key Lime Pie

Dark Chocolate Cake with Milk Chocolate Chantilly

Valencia Orange Mousse Cake (GF)

VEGAN/VEGETARIAN/GLUTEN FRIENDLY OPTION

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

Red Quinoa and Lentils

Grilled and Roasted Vegetables

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

Include Executive Chef's Selection of Seasonally Inspired Soup - additional cost

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

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

WEDNESDAY – HEALTH 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 Beurre Blanc, Fennel, Cherry Tomato and Basil with Extra Virgin Oil

Grilled Portobello

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

SIDES

Vegan Beluga Lentil with Zucchini and Roasted Vegetables (VEGAN)

Steamed Basmati Rice (VEGAN / GF)

DESSERTS

Seasonal Fruit Salad (GF)

Light Raspberry and Vanilla Mousse Cake (GF)

Berry Meringue Pavlova (GF)

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

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

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

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

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 Seasoning

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

SIDES

Gratin of Country Macaroni and Cheese, Creamy Cheddar Sauce

Locally Selected Harvest Vegetables (VEGAN / GF)

DESSERTS

Mini Red Velvet Cupcakes

Individual Strawberry Shortcakes

Hazelnut and Vanilla Mousse Dacquoise Cake (GF)

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

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET

Two Salads, Two Hot Mains, Flatbread, Two Sides, Dessert Assortment

Include Executive Chef's Selection of Seasonally Inspired Soup - Additional Cost

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

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

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, Rainbow Carrot,
Butternut Squash and Fennel (VEGAN / GF)

DESSERTS

Butterscotch Pudding (GF)

Tiramisu (GF)

Ricotta Cannoli

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

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert
Assortment

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert
Assortment

*Include Executive Chef's Selection of Seasonally Inspired
Soup - Additional Cost*

*Each Day of The Week Menu May be Served on a
Different Day for an Additional Per Person Cost*

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

SATURDAY – MEXICAN LUNCH BUFFET

SALADS

Esquites

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

Mixed Greens

Black Bean, Tortilla Strips, 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, Hearts 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

Sour Cream, Cotija Cheese, Lime, Guacamole

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

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

Mexican Vegan Cheese Blend on the Side

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET

Two Salads, Two Hot Mains, Two Sides, Dessert Assortment

Include Executive Chef's Selection of Seasonally Inspired Soup - Additional Cost

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

Day of the Week Lunch Buffet

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

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

Potato Green Bean Salad

Fresh Cook Green Beans, Poached Baby Potato, Julienne Red Onion, Cherry Tomatoes Tossed with Red Vinaigrette and top with Parsley

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 Wheat Rolls, Sliced Pretzel Bread, and Soft Deli Kaiser Rolls

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

BUILD YOUR OWN BUFFET

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

Include Executive Chef's Selection of Seasonally Inspired Soup - Additional Cost

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



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

Mini Pimento Spread and Crisp Cucumber Sandwiches

Classic Devilled Eggs, Black Truffle Shaving

Green Olives and Manchego Cheese Skewer, Piquillo Peppers

Asparagus and Artisan Prosciutto Wrap

House-Made Antipasto Skewer

Beef Carpaccio Crostini, Parmesan Cheese, Spicy Aioli

Tuna Lomi Lomi, Seaweed on Spoon

Duck Prosciutto, Mini Tostada, Ranchero Aioli, Micro Cilantro

Crab Salad Louis on Rice Cracker Tobiko

Cucumber Boat, Salmon Rillettes, Tobiko Eggs

Micro-Authentic Maine Lobster Roll with Celery Crunch and House-Made Mayonnaise

Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile



HOT BITES

Mini Smoked Brisket Peccadillo

Goat Cheese and Polenta Fry

Mini Chicken Empanada

Punjabi Vegetable Samosa (VEGAN)

Spicy Vegetable Pakora

Tuscan Spiced Natural Chicken Brochette, Parmesan Tomato Fondue

Buttermilk Fried Chicken Tenders, Ranch Dressing

Bacon Wrapped Scallops, Vermont Maple Butter

Maryland Crab Cake, Red Pepper Emulsion

Shrimp & Andouille Skewer, Spicy Peach Chutney
(GF / DF)

Chicken Pot Stickers

Pork Belly Bonbon, Asian Glaze (GF / DF)

Baby Beef Wellington

Roasted Mustard Lamb Loin and Toasted Brioche, Black Truffle

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

International and Domestic Artisan Cheeses, Fresh and Dried Fruit Garnish, House-Made Jams, Stone-Ground Wheat Crackers, Grissini, and Baguette

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

FRESH MARKET MELANGE CRUDITES

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables, Rustic Crops of Vidalia Onion Dip and Country Rustic Thick Ranch Dip

FRUIT FONDUE

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

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

Each Selection Requires a Minimum Order of 75 Pieces. All Selections are Served with Spicy and French Cocktail Sauce, Horseradish, Dijonaise, Tabasco, and Lemon Wedges

Alaskan Snow Crab Claws, Dijon Mustard Sauce

Simmered Classic Shrimp
(Recommended 3 Pieces Per Person)

Jumbo Shrimp
(Recommended Minimum of 2 Pieces Per Person)

Shucked Seasonal Oysters on the Half Shell
Mignonette Sauce

Poached Maine Lobster Tails

Florida Stone Crab

Smoked Diver Scallops

SUSHI, SASHIMI, AND MAKI

Sashimi: Yellowtail, Octopus

Maki: California, Tuna Roll

Served with Wasabi, Pickled Ginger, Soy Sauce, Chopsticks (3 Pieces Per Person)

Carving Stations

Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality

📍 Uniformed Attendant Required for all Carving Stations at \$250 Each



SLOW ROASTED KUROBUTA PORK STEAMSHIP (GF / DF)

Mushroom and Green Bean Casserole, Apple Cider Sauce
(Serves 80)

CARVING STATION ENHANCEMENTS

Black Truffle and Potato Au Gratin

Lobster Mac & Cheese

Whipped Butter Potatoes

Sweet Potato Casserole Topped with Toasted Marshmallow

HERB ROASTED WHOLE AGED NEW YORK STRIP LOIN

Creamed Horseradish, Home Baked Onion Rolls
(Serves 25)

SHITAKE TENDERLOIN OF BEEF (GF / DF)

Roasted Garlic Au Jus, Brioche Rolls
(Serves 20)

BEEF BRISKET

Carved Tyler, Texas Smoked Beef Brisket (GF / DF), Garlic Toast, Mesquite BBQ Sauce, Griddled Seasonal Onions
(Serves 20)

CHICAGO STYLE ROAST TOP ROUND (GF / DF)

Italian Herb Roast Hoagies, Natural Au Jus, Classic Jardinière Relish
(Serves 50)

HONEY BAKED SMOKED PITT HAM

Scalloped Potatoes
(Serves 45)

PORK LOIN

Caramelized Apples and Onions, German Potato Pancake with Sour Cream and Apple Sauce
(Serves 35)

WHOLE ROASTED SCOTTISH SALMON (GF / DF)

Tomato Tapenade, Olive Oil, Yukon Gold Potato Salad
(Serves 30)

APPLE & BBQ FENNEL ROASTED WHOLE TURKEY

Cran-Raspberry Chutney, Country Gravy, Whole Grain Rolls
(Serves 25)

ROASTED GROUPER ESCABECHE (GF / DF)

Sweet Onions and Peppers, Olives, Vine Ripe Tomato, Sherry Vinegar
(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
(Serves 20)

Reception Stations

Displays 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/Attendant Required at \$250 Each

BUFFALO MOZZARELLA SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Mixed Lettuce, Aged Balsamic

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

ANTIJITOS ESQUITES 🍽️

Mexican Street Corn Rib, Serrano Mayonnaise, Queso Fresco, Epazote, Lime, Tajin

MEXICAN SALPICON DE RES 🍽️

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

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

SOUTHERN SURF AND TURF GRITS BAR 🍽️ 🍽️

Charleston Style Shrimp Sautéed on EVO Grill, White Cream Sauce, Andouille Sausage, Onions, Peppers Trinity, Home-Style Grits

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

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

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*)

RISOTTO STATION 🍽️ 🍽️

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

PAN-SEARED CHEESE ON EVO

Nopales Salad, Elote Corn Salad, Salsa Verde, Salsa Ranchero (GF)

MEDITERRANEAN SALMON BOWL 🍽️

Seared Salmon Medallions, Za'atar Spices, Tabbouleh Salad, Olives, Mint, Parsley, Tomato and Citrus Dressing

HOT DOG STATION 🍽️

All Beef Hot Dog, Vidalia Onion, Sour Kraut, Deli Mustard, Yellow Mustard, Mayonnaise, Chipotle Mayonnaise, Pickled Chips, Bun (GF / DF)

Reception Stations

Displays 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/Attendant Required at \$250 Each

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

Add Chicken
Add Bay Shrimp
Add Bolognese

TRIO OF CUBAN SANDWICHES

Traditional Cuban

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

Elena Ruz

Sweet Roll, Turkey Breast, Strawberry Cream Cheese

Pan con Pollo

Pulled Mojo Chicken, Caramelized Onions,
Mojo Aioli, Pickled Cabbage

Yucca Fries, Croquetas de Jamon

TAPAS BAR

Served with Artisan Bread Selection,
Mini Pita, and Crackers

Select One 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)
Deville Eggs
Pimento Dip
French Onion Dip

GREECE

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

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, Sweet Hawaiian Rolls (GF / DF)

Selection of 3

Selection of 4

Selection of 5

Reception Stations

Displays 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/Attendant Required at \$250 Each

BAO BUNS STATION

Steam Bao Buns, Sweet and Spicy Short Ribs, Chinese Spices, Roast Pork served with Spicy Hoisin sauces, Asian Pickle Cucumber, Sesame Pickle Carrots and Cabbage, Fresh Cilantro

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)

TRIO OF ARTISAN FLATBREADS

Thick Cut Pepperoni, Crushed Tomatoes, Provolone Cheese

Stanislaus Country Tomato, Mozzarella, Basil

Roasted Red and Green Peppers, Italian Sausage, Crisp Fried Garlic

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

BISTRONOMIC STEAK EXPERIENCE 🍷

Beef Tenderloin Medallion Cooked a la Minute, Cognac and Tellicherry Pepper Sauce, Large Potato Wedges, Creamed Spinach

SCALLOP STATION

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

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)

Dessert Stations

Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection
Maximum of 3 Stations.

📺 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
(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
(Minimum 100)

BONNET CREEK FIRE STATION 📺

Assortment of Miniature Seasonally Flavored Crème Brulee and Marinated Berries Sabayon, Torched by a Chef, Served with Madeleine and Caramelized Palmier
Not Available for Pool Side Functions
(Minimum 50)

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
(Minimum 50)

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
(Minimum 50)

CHEESECAKE AND PIE BAR

Mini Cheesecakes, Decadent Mini Tarts, Mini Pies
(Minimum 50)

FAIR FAVORITES 📺

Freshly Fried Spanish Churros, Assorted Bombolinis, Vanilla Bean Ice Cream, Dulce de Leche, Caramel Sauce, Chocolate Sauce
(Minimum 50)

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
(Maximum 200)

GF: Gluten Free | DF: Dairy Free



Harmony

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each


ORLANDO SMOKEHOUSE DINNER

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 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 

Cedar Plank Lock Duart Salmon Filet Mustard Dill Glaze

Molasses Baked Beans (VEGETARIAN)

Baked Corn on the Cob, Sweet Butter and Jalapeno Pepper

Chocolate S'mores Pie
Jack Daniels Pecan Pie
Peach and Raspberry Bread and Butter Pudding

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


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

Dinner Buffets

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Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each

NEW ENGLAND DINNER


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 Cran-Raspberry
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

TASTE OF THE CARIBBEAN DINNER

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)

Tres Leches, Cream and Berries
Pineapple Upside Down Cake
Mojito Chocolate Mousse Cake (GF)

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 are available as a courtesy service on request only. If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each


PACIFIC REGIONAL

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

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


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)

Roasted Natural Chicken on Pennsylvania Dutch Style Dumplings, Celery, Onions, and Carrots, Rich Chicken Gravy

Hot Smoked Sides of Atlantic Salmon 
Tomato Tapenade with Lemon and Fresh Parsley, Carved to Order (GF / DF)

Baltimore Country Pitt Beef 
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
Sticky Toffee Pudding
Apple and Rhubarb Crumble Pie

DINNER ENHANCEMENT

Vegetarian Lasagna

Crisp Eggplant, Parmesan Cheese, Pomodoro Sauce

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

FIRST COURSE

CHAR-BOILED EASTERN SHORE CRAB CAKE

Oven Dried Corn Husk, Zellwood Corn and Vegetable Relish, Smoked Tomato Jus

MOZZARELLA BUFFALO

Tomato Stack, Avocado Crema Napoleon, Super Leaf Mix, Vincotto, Extra Virgin Olive Oil

COMPRESSED WATERMELON & STRAWBERRY SALAD

Mt Vikos Feta Cheese, Mixed Arugula and Radicchio Salad, Marcona Almonds, Lemon and Pomegranate Dressing

LOBSTER SALAD

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

LIGHT BUTTER BRAISED POTATO GNOCCHI

Confit of Tanglewood Chicken, Asparagus Slivers, Shaved Asiago Cheese, Butternut Squash, Lemon Herb Jus Essence

ANTIPASTO PLATE

Genoa Salami, Mortadella, Coppa, Hummus with Mini Pita, Marinated Olives with Extra Virgin Olive Oil, Grissini, Focaccia, Provolone, and Parmesan Cheese

WINTER TAWNY PORT BOSC PEAR

Field Green Stack, Broiled Roquefort Cheese, Vine Ripe Grapes and Cherry Tomatoes, Pecans, Grain Dijon Mustard Vinaigrette

CLASSIC SHRIMP COCKTAIL

Fresh Lemon, Traditional Cocktail Sauce

MUSHROOM BISQUE

Chive Crème Fraiche

BUTTERNUT SQUASH BISQUE

Roasted Apple and Cognac

ROASTED SCALLOP

Eggplant Crema, Crispy Chorizo, Broccoli Rapini, Red Wine Beurre Blanc



FRESH MARKET SALAD (GF / DF)

Power Greens and Red Quinoa, Goji Berries, Halved Grapes, Radishes, Scallions, Toasted Almonds, and Candied Walnuts, Florida Citrus Dressing

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

HOUSE WEDGE SALAD (VEGAN / GF)

Marinated Carrot Ribbon, Pickled Cucumbers, Grape Tomatoes, Sliced Radishes, Sprouts, Shallots, Diced Red Onions, and Banyuls Vinaigrette Dressing

BABY TUSCAN ROMAINE SALAD

Mini Sweet Peppers, Crisp Pancetta Tuille, Grilled Corn, Ciabatta Crostini, Lemon Garlic Cream Dressing

LOCAL BURRATTA

Heirloom Tomato, Vino Cotta, Arugula, Fleur de Sel

TRICOLORE SALAD

Romaine, Arugula and Radicchio Salad, Pinot Grigio, Poached Pear, Manchego Cheese, Cherry Tomato, Butter Croutons, Lemon Dressing

SEARED TUNA TATAKI

Citrus Ponzu, Asian Slaw, Crispy Wonton

Plated Dinner

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Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.

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Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

SECOND COURSE

CRUSTED ROASTED FARM CHICKEN BREAST

Black Truffle and Garlic Confit, Jus Grilled King Mushroom, Poached Fingerling Potato, Baby Zucchini and Roasted Tomato

ROASTED LEMON AND THYME FARM CHICKEN BREAST

Lemon Confit Jus, Orzo Pasta Risotto Style with Cherry Tomato and Spinach, Roasted Baby Carrot and Green Asparagus

PAN-ROASTED SUSTAINABLE FISH

Criolla Sauce, Sweet Paprika, Roasted Baby Yukon Gold Potato, Baby Zucchini, Cherry Tomato On the Vine

ROASTED PETITE FILET "AU POIVRE"

Sauce Poivie, Signature Au Gratin Potatoes, Asparagus and Baby Carrots Patisson

HOUSE-MADE EGGPLANT CASSEROLE

Mozzarella Cheese and Crushed Stanislaus Tomatoes, Fresh Basil and Broccolini Bits

PORTOBELLO MUSHROOM (VEGAN / GF)

Ragout of Artichoke, Italian White Bean, Spinach, Red Sweet Pepper Coulis

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

GOAT CHEESE CRUSTED PETITE FILET MIGNON

AND ROASTED NATURAL CHICKEN

Potato Pave, Broccoli Rapini, Oven Baked Tomato with Extra Virgin Olive Oil and Fresh Herbs, Cabernet Sauce

GRILLED SUSTAINABLE FISH, CHERMOULA CRUST

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

BURGUNDY BRAISED SHORT LOIN

Roasted Vegetable Parsnips, Baby Carrots, Cipollini Onions, Cauliflower, and Asparagus, Served with Boursin Cheese Potato Puree

PAN SEARED BEEF MEDALLION

Porcini & Fig Demi, Roasted Marble Potato with Sweet Onion and Thyme, Grape Tomato on the Vine and Green Asparagus

GRILLED PETITE FILET AND JUMBO FIRE ROASTED SHRIMP

Lyonnais Roasted Fingerling Potatoes with Fresh Rosemary, Green Beans, Cherry Tomato on the Vine, and Pearl Onions, Cabernet Sauce

ROMESCO BUTTER CRUST FLORIDA GROUPER AND SLOW BRAISED BEEF SHORT RIB

Whipped Mashed Potatoes, Green Beans and Mini Sweet Peppers

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 are available as a courtesy service on request only.

If served at a station, they will be charged per gallon.

Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

THIRD COURSE

FLORIDA CITRUS KEY LIME

Chantilly Crème, Raspberry Sauce

PEACH AND RASPBERRY STRUDEL

Macadamia, Salted Caramel, Vanilla Sauce, Apple Winter Flavor

COCONUT BANANA CAKE

Pineapple and Coconut Coulis, Mango Pearls

VANILLA SCENTED BRIOCHE

Strawberry Emulsion, Light Lemon Cream and Fresh Berries

CARAMEL MACCHIATO PIE

Chocolate Infusion

SEASONAL SAMPLING OF MINI DESSERTS

Designed by our Pastry Chef - Trio Crafted to Include: Seasonal Fruit, Vintage Chocolate, and Home-Made Sorbet

CHOCOLATE HAZELNUT CRUNCHY MOUSSE

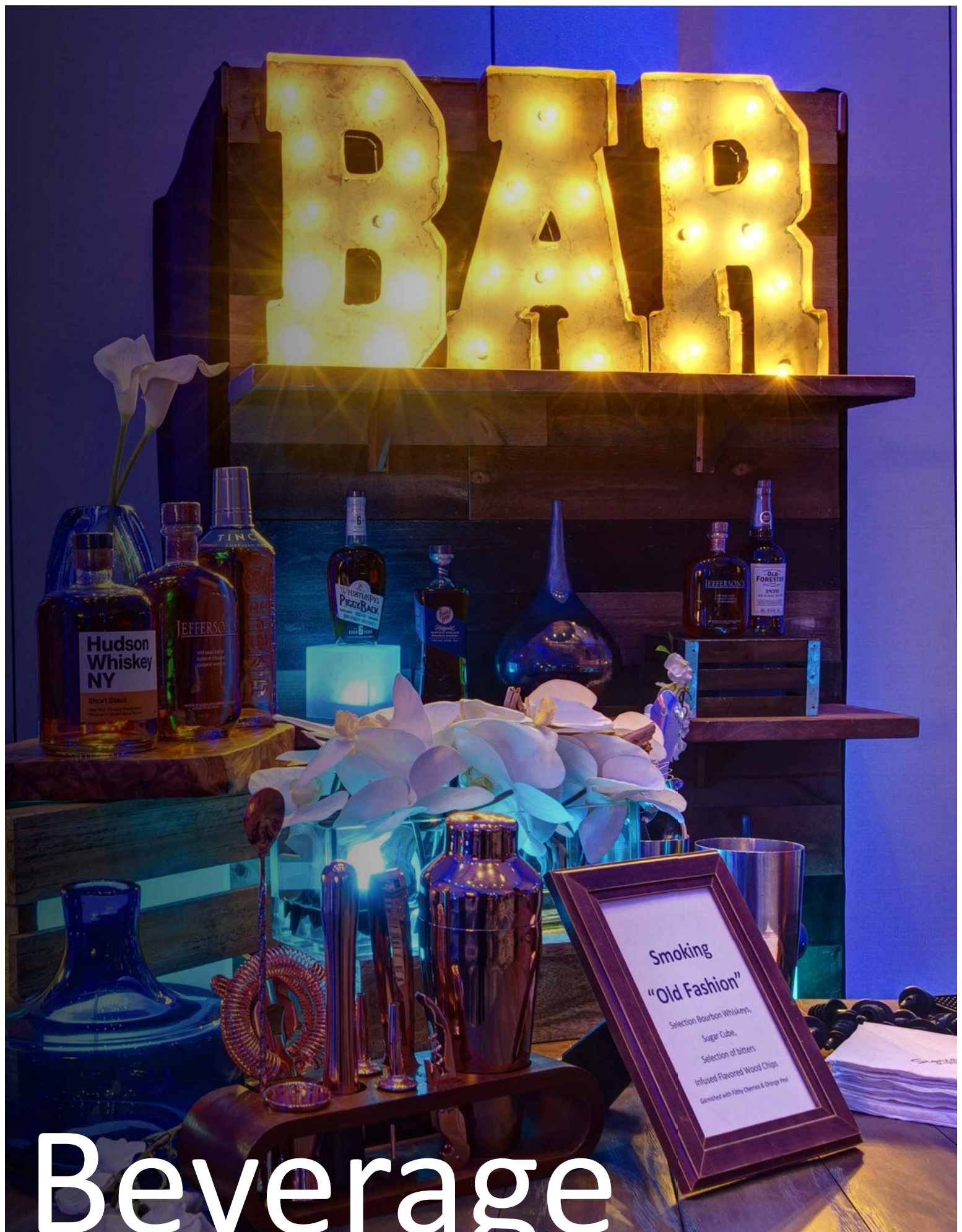
Cake, Praline Cream (GF)

WHITE CHOCOLATE NEW YORK STYLE CHEESECAKE

Fresh Berry Compote

CHOCOLATE ESPRESSO CAKE

Butterscotch Cream, and Chocolate Macaron



Beverage

Smoking "Old Fashion"

Selection Bourbon Whiskeys,
Sugar Cube,
Selection of bitters
Infused Flavored Wood Chips
Garnished with Fizzy Cherries & Orange Peel

Bar Packages

Bartender Charge

\$250 per Bar Will Apply for Every 3 Hour Period. Additional Hours are Additional Cost

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

WINE

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

SELECT COGNACS AND CORDIALS

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

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

WINE

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

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

Each Additional Hour

GOLD BAR PACKAGE

Gold Cocktails, Gold Wine Service, Gold Domestic and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks (Tableside Wine Service, Cognacs, and Cordials Are Not Included)

1 Hour

Each Additional Hour

GOLD BEER AND WINE PACKAGE

Domestic and Imported Beers, Gold Wine Service, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks (Tableside Wine Service Is Not Included)

1 Hour

Each Additional Hour

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

HOSTED BAR

Diamond Cocktails

Gold Cocktails

Martini

Select Cognacs/Cordials

Diamond Wine

Diamond Sparkling Wine

Gold Wine

Gold Sparkling Wine

Imported Beer

Domestic Beer

Craft Beer

Non-Alcoholic Beer

Assorted Coca-Cola Soft Drinks

Sparkling Bottled Waters

Still Bottled Waters

Mixology Bar Experience



Upgrade Your Bar Package with a Curated Experience

1 Mixologist per Each Cocktail Selection | Maximum of (3) Cocktail

Each Cocktail Requires a Minimum of 50 Drinks.

\$250 per Mixologist Attendant Will Apply for Every 3 Hour Period.
Additional Hours are Additional Cost

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

Garnished with Strawberries

Wine List

CHAMPAGNE AND SPARKLING WINE

La Marca, Italy
Domaine Chandon Brut, Napa
Domaine Chandon Etoile Rose, Napa
Moët & Chandon Imperial Brut, France

WHITE WINES

CHARDONNAY

St. Hubert's "The Stag", California
Mer Soleil Santa Barbara Reserve, California
Sonoma Cutrer Russian Rivers Ranches, California
Schug Carneros, Sonoma

PINOT GRIGIO

Esperanto, Italy
Alta Luna, Italy

SAUVIGNON BLANC

Kim Crawford, New Zealand
Matanzas Creek, Sonoma

RED WINES

PINOT NOIR

St Hubert's "The Stag", California
Willamette Valley Vineyards, Oregon
The Four Graces, Oregon

MERLOT

Seven Falls Cellars, Washington
Ferrari-Carano, Sonoma

CABERNET SAUVIGNON

14 Hands, Washington
Storypoint, California
Hess Shirtail Ranches, California
Oberon, Napa

OTHER REDS

Achaval Ferrer, Malbec, Argentina
Penfolds Max's Shiraz, Australia
Torres Celeste Crianza Tempranillo, Spain

For More Options Selected by our Resident Sommelier, Please see Your Event Manager



Information

Information

TAXES, SERVICE CHARGE, AND GRATUITY

6.5% Sales taxes in effect. All federal, state, and municipal taxes that 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 accounts as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover the discretionary costs of the Event. Taxes, service charges, and gratuity will also apply to room rentals.

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 to 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.

GUARANTEE 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 by more than 10% from the EXP, 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 the basis for billing purposes. Group will be charged the GTD attendance, or the number of guests served, whichever is greater. The Hotel will only prepare food for 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 attendees 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 by the Hotel to provide services 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 at a cost per person during this time limit. 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.

Information

SIGNS AND BANNERS

The Hotel has the following policy concerning 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 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 Gift Shop located at the Signia by Hilton Orlando Bonnet Creek.

OUTDOOR FUNCTIONS

The Hotel reserves the right to decide to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20mph, 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 the time of the 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 10:00PM. All outdoor functions at Signia by Hilton will utilize disposable glassware, paper napkins, and eco-friendly, biodegradable, and certified compostable plates. The outdoor areas include Signature Island, The 19th Green, Waterside Patio, Waterside Boulevard, and Bryant Park.

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 does 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 hold-harmless, 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 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 exits. 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. The group is responsible for arranging Fire Watch Labor for Events (including rehearsals) with the Local Fire Department at the time of permit application.