



MARRIOTT
ORLANDO WORLD CENTER

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Orlando, FL 32821
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Events by Marriott

Crafted for You

www.marriottworldcenter.com

We offer the *Red Coat Direct* at
Orlando World Center Marriott!

For more info: www.redcoatdirect.marriott.com

meetings  imagined

Breakfast Menu

Continental Breakfast 1 | \$34

Juices to Include: Orange, Grapefruit and Cranberry

Seasonal Fruit & Berries

Yogurt Bar: {Greek ~ Low Fat}

Dried Blueberries ~ Fruit Preserves ~ Toasted Pecans ~ Sunflower Seeds Local Honey

Choose (1)

- Oatmeal {Cinnamon ~ Brown Sugar ~ Golden Raisins}
- House Crafted Granola with Banana

Butter Croissant ~ Blueberry Muffin ~ Raspberry Danish

Coffee and Tea Service

Kitchen 'Plated' Continental | \$28

Yogurt Pot Parfait ~ Simple Melons ~ Banana Nut Muffin

Coffee, Tea and Juice Service

Pricing Based on 1 Hour of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Breakfast Menu

Enhancement Opportunities *

Breakfast Sandwiches | \$10

- English Muffin ~ Broken Yolk ~ Hickory Bacon ~ Tillamook Cheddar
- Croissant ~ Local Egg ~ Shaved Honey Baked Ham ~ Baby Swiss
- Chive Biscuit ~ Local Egg ~ Sausage Patty ~ Havarti

Whole Wheat Breakfast Burrito | \$9

'Local' Eggs ~ Spicy Chorizo ~ Roasted Peppers ~ Monterey Jack

Egg White Frittatas | \$10

Choose (1)

- Asparagus ~ Leek ~ Flaked Salmon
- Sausage ~ Bell Peppers ~ Jack Cheese
- Seasonal Vegetable

Toasting Breads | \$6

White ~ Wheat ~ Rye ~ Accompaniments

Hard Boiled Lake Meadow Farm Eggs | \$4

Steel Cut Oatmeal | \$9

Caramelized Honey Crisp Apple ~ Cinnamon Vanilla Cream
Brown Sugar ~ Caramelized Banana ~ Toasted Coconut

Scrambled Eggs or Breakfast Side | \$8

Breakfast Meat | \$6

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Breakfast Menu

Plated Breakfast | \$36

Eye Openers ~ Choose 1

- Simple Melons
- Berry & Granola Parfait
- Local Orange & Banana Smoothie

Chef Selection of Family Style Pastries

Egg Entrée ~ Choose 1

- **SCRAMBLED**
Crisp Bacon ~ Breakfast Potato
Cheddar Biscuit
- **FRITTATA ~ Egg White**
Spinach ~ Mushroom ~ Leek ~ Smoked Mozzarella
Fried Yukon Gold's ~ Smoked Paprika ~ Caramelized Onion
- **POACHED**
Short Rib Hash ~ Redskins ~ Peppers ~ Onion ~ Mornay
- **CHEF SIGNATURE**
Scrambled Local Eggs ~ Flat Iron Steak
Roasted Potato Hash ~ Buttermilk Biscuit

Coffee and Tea Service

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Breakfast Menu

Breakfast Buffet 1 | \$44

Juices to Include: Orange, Grapefruit and Cranberry

Seasonal Fruit & Berries

Yogurt Bar

Dried Blueberries ~ Season Fruit Preserves ~ Toasted Pecans
Sunflower Seeds ~ Local Honey

Choose (1)

Oatmeal with Cinnamon Brown Sugar and Golden Raisins
House Baked Granola with Banana & Berries
Kellogg's Cereals

Butter Croissant ~ Raisin Bran Muffin ~ Pecan Maple Danish

Scrambled Eggs

Choose (2) Breakfast Meats

Pork Sausage Links ~ Chicken Apple Sausage ~ Hickory Bacon
Turkey Sausage Patties ~ Canadian Bacon ~ Linguica Sausage
Seared Ham Steaks ~ Kielbasa ~ Pork Rasher

Choose (1) Side

Redskin Potatoes ~ Peppers & Onions
Baked Potato Hash ~ Spinach ~ Dried Tomato
Fried Yukon's ~ Smoked Paprika ~ Cilantro ~ Caramelized Onions
Biscuits & Gravy
Smoked Gouda Grits
Corn Beef Hash
Hash Brown Casserole ~ Cheddar ~ Bacon ~ Onion

Coffee and Tea Service

Pricing Based on 1 ½ Hours of Service

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Breakfast Menu

A La Minute Chef Crafted Stations*

Pancakes | \$11

Buttermilk ~ Blueberry
Maple Syrup, Sweet Butter, Berries, Whipped Cream & Candied Pecans

Brioche French Toast | \$11

Chocolate Hazelnut Spread ~ Crème Fraiche
Maple Syrup, Sweet Butter & Berries

Benedicts | \$14

English Muffin ~ Poached Egg
Pulled Bacon ~ Portobello & Spinach ~ Canadian Bacon ~ Cold Smoked Salmon
Hollandaise ~ Poblano Lime Hollandaise ~ Sriracha Hollandaise

Breakfast Burrito | \$12

Scrambled Eggs ~ Bacon ~ Chorizo ~ Peppers ~ Onion ~ Pepper Jack
Queso Fresco ~ Pico de Gallo ~ Cilantro & Red Onion ~ Salsa Verde
White Corn Tortilla

Fried Chicken and Waffles | \$14

Dark Meat Fried Chicken
Maple Syrup and Sweet Vanilla Butter

Omelet Bar | \$12

Ham ~ Bacon ~ Chicken Sausage
Spinach ~ Mushroom
Red Onion ~ Green Peppers ~ Tomatoes

Carved (Choose One) | \$12

- **12 Hour Full Belly Bacon**
Maple Bliss Syrup ~ Cheddar Chive Biscuit
- **Citrus Honey Glazed Ham**
Chef Crafted Mustards ~ House Made Croissant

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Breakfast Menu

Chef Attended 'Eye Openers' *

Citrus Juice Bar | \$11

Local Citrus

Valencia Orange ~ Grapefruit Juice ~ Blueberry Limeade

Vegetable Juice Bar | \$13

Sunrise: Ginger, Cantaloupe, Carrot & Golden Beet

Crisp: Celery, Granny Apple, Lemon & Cilantro

Glow: Cucumber, Red Beet, Pineapple & Kale

Smoothie Bar | \$13

Green Tea ~ Blueberry ~ Honey ~ Soy Milk

Strawberry ~ Banana ~ Pineapple ~ Vanilla Quark ~ Coconut Milk

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Break Menu

Bag of Doughnuts | \$16

Cinnamon Sugar ~ Vanilla Glazed ~ Chocolate Glazed
Seasonal Hand Fruit

Apple | \$17

Apple Cinnamon Pop with caramel Glaze
Sea Salt Caramel ~ Apple Chips ~ Apple Crumb Tart ~ Petit Whole Apples

Energize | \$17

Skinny Breakfast Breads: Carrot Zucchini ~ Raisin Bran ~ Banana Nut
2 Bite Parfait: Apple-Fennel Seed Granola ~ Crème Fraiche ~ Cane Syrup
Bacon Roasted Almonds
Seasonal Hand Fruit

Trail Mix | \$15

Whole Almonds ~ Roasted Sunflower Seeds ~ Peanuts ~ Pistachios
M&M's ~ Dark Chocolate Chunks ~ Pretzel Gems ~ Gummy Bears
Yogurt Covered Raisins ~ Banana Chips ~ Pepitas ~ Dried Cherries ~ Dried Apricots
Seasonal Hand Fruit

Cupcakes | \$17

Red Velvet ~ Double Chocolate
Carrot Cream Cheese ~ Vanilla
Seasonal Hand Fruit

Chip Bar | \$15

Kettle Chips ~ Onion Dip
Corn Tortilla ~ Warm Queso & Salsa
Crispy Plantain ~ Guacamole
Seasonal Hand Fruit

Cookie n' Brownies | \$16

Chocolate Chip ~ Oatmeal Raisin ~ Sugar
Double Fudge Brownie ~ Candy Bar Brownie
Cream Cheese Blondie
Seasonal Hand Fruit

Wish We Were Kids | \$18

Bit O' Honey ~ Mary Jane ~ Peach Ring ~ Coca Cola Gummies
Now & Later's ~ Whoppers ~ Hershey Kisses
Swedish Fish ~ Pixie Stix

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Break Menu

Ginger | \$19

Sui Mai ~ Chicken ~ Pork & Shrimp
Edamame ~ Sea Salt ~ Preserved Lemon
Ginger Coconut Snaps
Seasonal Hand Fruit

Sweet, Sour and Salty | \$15

Citrus Scones ~ Vanilla Bean Raspberry Jam ~ Sweet Butter

2 Bite Parfaits:

Tart Cherry ~ Toasted Pistachio ~ Greek Yogurt ~ Agave Nectar

House Pepper Jerky

Seasonal Hand Fruit

Crunch | \$16

Almond Butter ~ Nutella ~ Peanut Butter
Garden Cream Cheese
Carrot Sticks ~ Celery Sticks
Pita ~ Mini Bagels ~ House Roasted Nut Blend
Seasonal Hand Fruit

Spreads | \$15

Hummus { Lemon ~ Red Pepper Pesto ~ Sundried Tomato & Pinenuts}
Babba Ganoush ~ Crème de Brie
Chips {Pretzels ~ Pita ~ Potato}
Seasonal Hand Fruit

Carnival Break | \$15

Fresh Popped Popcorn
House Made Flavor Shakers
{Malt Vinegar ~ Cheddar ~ Bleu Cheese ~ BBQ}
Soft Pretzels Sticks ~ Warm Queso ~ House Mustard
Seasonal Hand Fruit

Floribbean | \$16

Toasted Peruvian Corn
Short Rib Empanada
Potato & Mushroom Empanada
Salsa Verde ~ Garlic Aioli
Seasonal Hand Fruit

Beverage Package (4) Hours | \$30

Soft Drinks ~ Bottled Waters ~ Coffee Service

Beverage Package (8) Hours | \$50

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Add-Ons Menu

One By One Sweet

- Fruit Yogurt Pots | \$6 each
- Granola Parfait | \$7 each
- Seasonal Hand Fruits | \$5 each
- Breakfast/Granola/Energy Bars | \$6 each
- Kellogg Cereal Selection ~ Bananas | \$7 each
- Muffins/Danish/Croissants | \$58 per dozen
- Assorted Macaroons | \$60 per dozen
- Assorted Cookies | \$60 per dozen
- Double Fudge Brownies & Cream Cheese Blondies | \$60 per dozen
- Miniature Cupcakes | \$60 per dozen
- Frozen Ice Cream Treats | \$6 each

One by One Savory

- Lake Meadow Natural Boiled Eggs | \$36 per dozen
- Assorted Bagels ~ Cream Cheese | \$60 per dozen
- Aged Cheddar & Tomato Grilled Cheese Sandwich | \$10 per person
- House Crafted Sweet N' Salty Nuts | \$8 per person
- Cool Veggies ~ Hummus & Black Bean Dip | \$7 per person
- Soft Pretzels Sticks {Assorted Mustard & Cheese Sauce } | \$50 per dozen
- House Made Potato Chips ~ Onion Dip | \$7 per person
- Bags Of Chips, Pretzels, Popcorn | \$5 each
- Individual Vegetable Crudités | \$6 each

One By One Beverages

- Coffee and Tea | \$92 per gallon
- Pepsi Soft Drinks/ Bottled Water | \$6 each
- Coke Soft Drinks | \$6.50 each
- Bottled Juices/Bottled Teas | \$6.50 each
- Bottled Teas | \$6.50 each
- Energy Beverages | \$7 each
- Bottled Smoothies | \$7 each
- Starbucks Individual Bottles | \$7 each
- Starbucks Coffee | \$95 per gallon
- Kombucha | \$9 each
- Coconut Water | \$7 each
- Espresso & Cappuccino (Minimum 300 Servings) | \$6 per cup*

Pricing Based on 1 Hour of Service for per person pricing

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Lunch Menu

Plated Lunch

Plated Lunch Includes:

Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert, Iced Tea & Coffee Service

Choice of (1) Salad

Romaine ~ Shaved Parmesan ~ Parmesan Reggiano ~ Torn Focaccia
Caesar Dressing

'Our House' Salad Mixed Greens
Cucumber ~ Tomato ~ Bacon ~ Red Onion
Light Ranch Dressing

Arugula ~ Radicchio ~ Frisee ~ Dried Cherry
Aged Gouda ~ Shaved Red Onion
Meyer Lemon - Chive Emulsion

Field Greens~ Slivered Almonds~ Orange Supremes ~ Shaved Fennel
Tarragon Emulsion

Choice of (1) Dessert

Tiramisu Ingot ~ Chocolate Coffee Anglaise

Key Lime Tart ~ Lime Chantilly ~ Raspberry Sauce

Chewy Caramel Chocolate Tart ~ Chocolate Caramel Sauce

Blackberry Shortcake ~ Angel Food Cake ~ Blackberry Sauce

Exotic Fruit Dome ~ Caramelized Pineapple ~ Vanilla Mango Sauce

Pricing Based on 1 ½ Hours of Service

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Lunch Menu

Plated Lunch

Poultry

Anise Brined Chicken Breast | \$48

Caramelized Onions ~ Roasted Mushrooms
Roasted Potato Hash ~ Asparagus
Natural Pan Jus

Cajun Chicken Breast | \$48

Sweet Potato Mash ~ Agave Nectar Brussels Sprouts ~ Chipotle Cream

Rosemary-Garlic Infused Chicken Breast | \$48

Parmesan Polenta ~ Eggplant Caponata ~ Natural Chicken Gravy

Meat

Petite Filet Mignon | \$58

Mascarpone Whipped Potatoes
French Beans ~ Rainbow Carrots
Tarragon Jus

12 Hour Short Rib | \$54

Smoked Gouda Grits ~ Braised Collard Greens
Crispy Shallots ~ Gremolata ~ Natural Reduction

Manhattan NY Strip | \$54

Roasted Marble Potato ~ Cipollini Onions ~ Roasted Cauliflower
Garlic Thyme Jus

Fish

Grilled Salmon | \$50

Quinoa ~ Wild Rice Pilaf ~ Charred Broccoli ~ Pickled Fennel
Stone Ground Mustard Cream

Mahi Mahi | \$52

Sweet Potato & Chorizo Hash ~ Toasted Garlic Spinach
Cilantro Lime Cream

Grouper | \$52

Cape Canaveral Rock Shrimp ~ Roasted Corn ~ Fingerling Potatoes
Creamed Leek Butter

Pricing Based on 1 ½ Hours of Service

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Lunch Menu

2 Course Plated Lunch | \$38

Includes Freshly Baked Bread, One Salad, One Protein, One Dessert , Iced Tea and Coffee Service

Choose (1)

Greek Salad

Heirloom Tomato ~ Grilled Feta ~ Hot House Cucumber
Charred Red Pepper ~ Shaved Onion ~ Country Olives
Herb Vinaigrette

Asian Salad

Crispy Noodles ~ Edamame ~ Orange Segments
Snap Peas ~ Shredded Carrots ~ Pickled Daikon
Ginger Soy Vinaigrette

Southwest Salad

Cherry Tomato ~ Black Bean ~ Charred Corn
Shaved Onion ~ Cotiji Cheese
Avocado Ranch

Caesar Salad

Caesar Crisp Romaine ~ Kale ~ Shaved Parmesan ~ Focaccia Croutons
Classic Caesar Dressing

Protein: Choice of Grilled Chicken or Pan Seared Salmon

Choice (1) Plated Dessert

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Lunch Buffet Menu

The Deli | \$53

Chicken Matzo Ball Soup
Coleslaw ~ Potato Salad ~ Orzo Pasta Salad

From the Slicer

Turkey ~ Roast Beef ~ Ham ~ Pastrami ~ Sliced Cheeses
Mayo ~ Whole Grain Mustard ~ Horseradish Cream
Lettuce ~ Tomato ~ Onion ~ Deli Pickles

Bread Display

Sourdough ~ Multigrain ~ Wheat Kaiser
House Made Potato Chips

Chocolate Chip ~ Sugar Cookies
Double Fudge Brownies ~ Cream Cheese Blondies

Iced Tea ~ Coffee Service

Wrap Platter | \$55

Tomato Basil Soup
Tossed Green Salad ~ Balsamic Vinaigrette
House Made Potato Chips

Choose (3) Wraps

- **Roasted Turkey Wrap**
Roasted Turkey ~ Brie ~ Fresh Apple & Cabbage Slaw
Apple Cider Vinaigrette ~ Whole Wheat Wrap
- **Blackened Chicken Wrap**
Blackened Chicken Breast ~ Applewood Smoked Bacon
Fresh Oven-Roasted Tomatoes ~ Onions ~ Avocado
Mixed Baby Greens ~ Avocado Crema ~ Flour Tortilla Wrap
- **Italian Wrap**
Sliced Capicola ~ Salami ~ Mortadella
Aged Provolone ~ Pepper Relish ~ Roasted Tomato Tortilla
- **Vegetarian**
Roasted Summer Squash ~ Cucumber ~ Hummus Spread
Feta ~ Roasted Red Pepper ~ Baby Spinach ~ Spinach Tortilla

Chocolate Chip ~ Sugar Cookies
Double Fudge Brownies ~ Cream Cheese Blondies

Iced Tea ~ Coffee Service

Pricing Based on 1 ½ Hours of Service

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Lunch Buffet Menu

Latin Market | \$56

Artisan Bread Display

Mixed Greens ~ Roasted Corn ~ Avocado ~ Red Onion ~ Tomato ~ Cilantro Lime Vinaigrette

Pickled Jalapeño Slaw ~ Napa Cabbage ~ Lime

Papas a la Huancaína

Purple Potato ~ Sweet Potato ~ Yukon ~ Peruvian Corn

Tortilla ~ Tinga De Polla ~ Ropa Vieja

Queso Fresco

Pico De Gallo ~ Red Onion & Cilantro ~ Salsa Verde ~ Diablo ~ Crema

Perihuela

Cedar Key Clams ~ Mussels ~ Shrimp ~ Market Fish

Cilantro ~ Lime ~ Crouton

Spanish Rice ~ Black Beans

Milk Chocolate Flan

Venezuelan Coconut Cream Cake

Coffee Tres Leches Shot

Ice Tea and Coffee Service

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Lunch Buffet Menu

American Classic | \$58

Chili

Bacon Chive Corn Bread Muffins

'Our House' Salad

Hothouse Cucumber ~ Tomato ~ Radish ~ Egg ~ Buttermilk Ranch

Loaded Potato Salad

Green Onion ~ Smoked Bacon Lardons ~ Aged Cheddar

Tomato Cucumber Salad ~ Red Wine Vinaigrette

BBQ Pulled Pork ~ Braised Cabbage ~ Carolina Sauce

Marinated Skirt Steak ~ Roasted Peppers & Onions ~ Smokey BBQ Sauce

Mesquite Smoked Chicken ~ Sweet Potato Mash ~ Bourbon Glaze

Simple Succotash

Coconut Layer Cake ~ S'mores Tart ~ Banana Cream Pudding Shot

Iced Tea and Coffee Service

The 100 Mile Lunch | \$59

Our Goal is to Source Within 100 Miles

Florida Rock Shrimp Bisque

Sour Dough Thick Sliced Bread

Soft Bitter Sweet Greens ~ Egg ~ Charred Corn ~ Radish

Avocado Ranch

Crab Salad ~ Jicama ~ Valencia Orange ~ Cucumber

Heirloom Tomato ~ Mozzarella ~ Local Basil ~ Balsamic Pearls ~ Baby Arugula

Florida Grouper ~ Cauliflower Puree ~ Pickled Red Onion ~ Citrus Glaze

Bourbon Brined Pork Loin ~ Foraged Mushrooms ~ Roasted Potato ~ Sage Pan Sauce

Grilled Chicken ~ Roasted Brussels Sprouts ~ Florida Orange Glaze

Simple Ratatouille

Blueberry Clafoutis Tart ~ Orange Yogurt Catalina

Plant City Strawberry Sweetness Shot

Iced Tea and Coffee Service

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Lunch Buffet Menu

Mediterranean | \$58

Vegetarian Kale & White Bean Soup

Focaccia

Romaine ~ Radicchio ~ Shaved Parmesan ~ Crouton ~ Red Wine Caesar Vinaigrette

Wild Grain Salad

Roasted Mushrooms ~ Wilted Kale ~ Roasted Root Vegetables ~ Herb Vinaigrette

Chicken Cacciatore ~ Crushed Tomato ~ Shaved Parmesan

Herb Marinated Flank Steak ~ Mushroom Demi

Vegetarian Paella ~ Zucchini ~ Squash ~ Mushroom ~ Onion ~ Fava Beans

Toasted Garlic Green Beans

Strawberry Fig Tart ~ Lemon Semolina Pudding ~ Lime Pistachio Mousse Cake

Iced Tea and Coffee Service

The Fit for Life Buffet | \$57

Vegetable Minestrone

Rosemary Ciabatta Bread

Mixed Greens ~ Sliced Almonds ~ Ricotta Salata ~ Dried Apricots ~ Sherry Vinaigrette

Quinoa Tabbouleh ~ Tomato ~ Cucumber ~ Mint ~ Parsley

Hearts of Palm ~ Cucumber ~ Radish ~ Dill ~ Cilantro ~ Citrus Vinaigrette

Mahi Mahi ~ Brown Rice ~ Smoked Tomato Broth

Lemon-Parsley Organic Chicken ~ Braised Greens ~ Olive Oil White Bean Puree

Whole Wheat Penne Primavera ~ Tomato ~ Basil

Roasted Cauliflower ~ Preserved Lemon ~ Italian Parsley

Greek Yogurt Mousse with Caramelized Pineapple

Dried Fruit & Nut Chocolate Medallions ~ Red Berry Fruit Tart

Iced Tea and Coffee Service

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Lunch Buffet Menu

Asian Inspiration | \$57

Mixed Greens ~ Tomato ~ Orange Segments ~ Crispy Noodles ~ Sesame Soy Dressing
Pickled Slaw ~ Toasted Peanuts ~ Green Onion
Soba Noodle Salad ~ Bell Peppers ~ Shredded Carrot ~ Sprouts

Stir Fried Chicken ~ Baby Corn ~ Water Chestnuts ~ Sambal
Bulgogi Beef ~ Green Onion ~ Sesame Seed
Ginger Soy Glazed Salmon ~ Bok Choy
Vegetable Lo Mein ~ Baby Corn ~ Water Chestnuts ~ Red Onion ~ Snow Peas

Egg Rolls ~ Duck Sauce
Steamed Rice

Mango Sticky Rice Pudding ~ Matcha Green Tea Lime Mousse ~ Cantonese Egg Tart

Iced Tea and Coffee Service

Southern Comfort | \$57

Chicken & Andouille Gumbo ~ White Rice

Biscuits ~ Honey Butter

Iceberg Lettuce ~ Tomato ~ Red Onion ~ Bacon ~ Buttermilk Ranch
Green Bean Almandine Salad ~ Bacon Vinaigrette

Smothered Chicken ~ Caramelized Onion ~ Gravy
Braised Beef ~ Roasted Red Potatoes ~ Braising Reduction
Garlic Shrimp ~ Aged Cheddar Grits ~ Madura Beer Sauce

Braised Greens

Strawberry Cheesecake ~ Hummingbird Cake ~ Baked Chocolate Meringue Tart

Iced Tea and Coffee Service

Pricing Based on 1 ½ Hours of Service

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Lunch Buffet Menu

Farm to Fork Buffet | \$57

Artisan Bread ~ Sweet Butter

Vegetable Minestrone ~ Clam Chowder

Salad Bar

Romaine ~ Spinach ~ Arugula

Grilled Chicken ~ Flank Steak ~ Warm Shrimp

On the Side

Assorted Peppers ~ Beets ~ Pea Pods ~ Artichoke Hearts

Asparagus Sprouts ~ Zucchini ~ Cucumber ~ Cherry Tomatoes

Carrots ~ Egg ~ Chick Peas

Dried Cranberries ~ Sunflower Seeds ~ Bacon

Feta Cheese ~ Olives ~ Parmesan

Dressing

Roasted Garlic ~ Cilantro Vinaigrette ~ Sherry Vinaigrette

Poppy Seed Ranch ~ Maple Gorgonzola Dressing

Chocolate Orange Pot du Crème

Citrus Olive Oil Cake

Pecan Caramel Bunder Nusstorte

Strawberries in Cream Tart

Iced Tea Coffee and Tea Service

Pricing Based on 1 ½ Hours of Service

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Lunch Buffet Menu

Enhancement Opportunities*

Pot Pies | \$9 per person

Pulled Chicken ~ Short Rib Lake Meadow Naturals Club | \$8 per person

Focaccia ~ Turkey ~ BLT ~ Avocado | \$10 per person

Spicy Italian | \$10 per person

Artisan Meats ~ Aged Provolone ~ Jardinière ~ House Made Focaccia

French Dip | \$15 per person

House Smoked Beef ~ Horseradish Cream ~ Crusty French ~ Au Jus

Traditional Cuban Sandwich | \$9

Shaved Ham ~ Mojo Roasted Pork ~ Deli Pickles ~ Baby Swiss ~ Yellow Mustard

Philly Cheese Steak Sandwich | \$9

Shaved Ribeye ~ Caramelized Peppers & Onion ~ Aged Provolone

Chilled Florida Rock Shrimp Roll | \$12

Celery Hearts ~ Radish ~ Frisee

Lobster Roll | \$12

Crisp Lettuce ~ Butter Roll

***Pricing Based on 1 ½ Hours of Service and must be added to an Existing Lunch Menu**

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Bag Lunch Menu

Lunch Bag | \$46*

Included in Bag Lunches

Choice of Side, Whole Fruit, House Baked Chocolate Chip Cookie, Assorted Potato Chips

Choice of (3) Sandwiches/Wraps

Oven Roasted Turkey ~ Havarti. ~ Roasted Tomato Aioli ~ Arugula ~ Ciabatta

Shaved Ham ~ Aged Cheddar ~ Crisp Lettuce ~ Stone Ground Mustard Aioli ~ Pretzel Roll

Chicken Salad Croissant ~ Cranberries ~ Shredded Lettuce

Oven Roasted Beef ~ Horseradish Cheddar ~ Crisp Lettuce ~ Kaiser Roll ~ Yellow Mustard

Sliced Capicola ~ Salami ~ Mortadella ~ Aged Provolone ~ Pepper Relish ~ Italian Hoagie

Tuna Nicoise Wrap

Red Onion ~ Celery ~ Shredded Lettuce ~ Oven Roasted Tomato ~ Olive Tapenade

Roasted Summer Squash Wrap

Cucumber ~ Hummus Spread ~ Feta ~ Roasted Red Pepper ~ Baby Spinach ~ Black Bean Wrap

Roasted Portabello Mushroom Wrap

Heirloom Tomato ~ Frisee Lettuce ~ Truffle Aioli ~ Tomato Wrap

Marinated Julienne Vegetables Wrap

Glass Noodles ~ Ginger Soy Marinade ~ Straw Mushrooms ~ Mug Beans ~ Flour Tortilla

Roasted Red Beets ~ Frisee ~ Goat Cheese ~ Spinach Wrap

Choice of (1) Side

Quinoa & Wild Grain Salad

Pasta Salad

Potato Salad

Cucumber Tomato Salad

Creamy Cole Slaw

Beverages

Pepsi Soft Drinks /Bottled Waters | \$6 each

Bottled Teas/Bottled Juices | \$6.50 each

***Lunch Bag can be served 'Market Style' for an additional \$2 per person**

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One By One Stations Menu

Simple Vegetables ~ Lightly Marinated | \$18

Japanese Eggplant ~ Summer Squash ~ Rainbow Carrots
Portobello Mushrooms ~ Oven Cured Tomatoes
Light Caper Aioli ~ Olive Tapanade ~ Tomatillo

Cool Veggies N' Dips | \$19

Teenage Carrots ~ Celery ~ Cucumber
Radishes ~ Asparagus
Hummus ~ Ranch ~ Pita Chips

Sushi ~ Sashi | \$45

Based on (1) piece of each

Choose (2) Maki

California ~ Spicy Tuna ~ Dragon ~ Shrimp

Choose (2) Nigiri

Tuna ~ Unagi ~ Shrimp ~ Salmon

Choose (2) Sashimi

Hamachi ~ Ahi ~ Salmon

Edamame ~ Wasabi ~ Pickled Ginger ~ Little Fireball ~ Soy

Carving Boards |

Carved Anise Brined Turkey | \$25

Sage Cornbread Dressing ~ Pan Gravy ~ Condiments

Slow Smoked Rubbed Brisket | \$28

Pimento Mac & Cheese ~ House BBQ Sauce

Pork Loin | \$26

Bourbon Brined ~ Smoked Mozzarella Grits ~ Maple Glaze

Garlic & Rosemary Rubbed Strip Loin | \$32

Mascarpone Mashed Potatoes ~ Béarnaise

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

\$200 Per Attendant If Prepared As A Station

\$200 Service Fee For Groups With Less Than 50 Guest

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

One By One Stations Menu

Chef Crafted Pastas | \$32

Short Rib Bolognese ~ Orecchiette 'Little Ear' ~ Cannellini Beans
Grated Pecorino

Farfalle ~ Pulled Chicken ~ Mushroom ~ Roasted Garlic Cream

Penne ~ Tomato ~ Garlic ~ Arugula ~ Olive Oil

Street Taco Station | \$28

Cumin & Ancho Chicken ~ Shrimp & Chorizo ~ Skirt Steak

Cilantro-Red Onion ~ Queso Fresco ~ Crema

Tomatillo ~ Diablo ~ Pico de Gallo ~ Pickled Jalapenos

Flatbread Station | \$28

Margarita Flatbread ~ Tomato ~ Mozzarella ~ Basil

3 Meat Flatbread ~ Prosciutto ~ Salami ~ Smoked Bacon

Bianco ~ Garlic ~ Mozzarella ~ Parmesan ~ Baby Spinach

Jamaican Jerk | \$32

Jerk Shrimp ~ Grilled Chicken Wings

Red Beans & Rice ~ Mango Chutney ~ Cucumber Yogurt

Cuban Station | \$28

Pressed Cuban Sandwich

Ham ~ Roasted Pork ~ Sliced Pickles ~ Swiss ~ Mustard

Pressed Roasted Vegetable

Portobello ~ Zucchini ~ Squash ~ Havarti

Tostones ~ Mayo ~ Ketchup

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

\$200 Per Attendant If Prepared As A Station

\$200 Service Fee For Groups With Less Than 50 Guest

Prices are per person unless otherwise indicated

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One By One Station Menu

Fritters | \$34

Lobster & Corn ~ Conch Fritters ~ Fritters ~ Falafel
Spicy Remoulade ~ Keylime Tartar ~ Red Pepper Hummus

Slider Station | \$30

Pork Belly Sliders ~ Cheddar Biscuit ~ Onion Marmalade
Short Rib Sirloin Sliders ~ Horseradish Cheddar ~ Bacon Jam
Roasted Portobello Sliders ~ Peppers ~ Onion ~ Provolone ~ Brioche
Malt Vinegar Chips

Far East | \$28

Whole Pig Char Siu
Mou Shu Pancakes
Stir Fried Rice
Glass Noodle Salad ~ Pulled Chicken ~ Thai Chili ~ Ginger ~ Bell Pepper

Meatball Trio | \$28

Swedish ~ Italian ~ Sweet Thai Chili
Shaved Parmesan ~ Shredded Cheddar ~ Hot Sauce
Mini Hoagie Roll
Mascarpone Mashed Potato

Mac Attack | \$34

Lobster Mac ~ Spring Onion ~ Heirloom Concasse ~ Truffle Mac
Pulled Pork ~ Smoked Jalapenos ~ Green Onion ~ Aged Cheddar Mac
Cumin Roasted Vegetables ~ Green Chilis ~ Pepper jack Mac

Hot Dog Stand | \$26

All Beef Hot Dogs ~ Hot Dog Buns ~ Bratwurst ~ Italian Sausage
Chopped Onion ~ Relish ~ Chopped Bacon
Cheese Sauce ~ Chili ~ Sautéed Peppers & Onions
Yellow Mustard ~ Stoneground Mustard ~ Dijon Mustard

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

\$200 Per Attendant If Prepared As A Station

\$200 Service Fee For Groups With Less Than 50 Guest

Prices are per person unless otherwise indicated

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One by One Sweets

Nitrogen Ice Cream Station | \$30*

Attendant (s) required*

Vanilla Bean Ice Cream ~ Churned 'a la minute'

Assorted Toppings

Chocolate Crisp Pearls ~ Streusel ~ Mini M&M's ~ Whipped Cream

Assorted Sauces

Salted Caramel ~ Double Chocolate ~ Mixed Berry Compote ~ Raspberry

Pina Colada Action Station | \$25*

Attendant (s) required*

Rum Roasted Pineapple Compote ~ Coconut Sorbet Malibu

Rum Soaked Pineapple Cake ~ Coconut Streusel

Coconut Sauce

Chocolate Fondue Station | \$25

Dark and Milk Chocolate Fondues ~ For Dipping:

Strawberries ~ Pound Cake ~ Marshmallows ~ Pretzel Rods

Donut Holes ~ Dried Apricots

Peaches and Cream Station | \$28*

Attendant required*

Sautéed Brown Sugar Peaches ~ Vanilla Bean Ice Cream

Sour Cream Pound Cake with Fresh Peaches

Bananas Foster Station | \$28*

Attendant required*

Rum Stewed Bananas ~ Caramel Gelato

Roasted Banana Cake ~ Streusel

Groups must order a minimum of (2) Food Displays or Stations per Event

Pricing Based on 1 ½ Hours of Service

***\$200 Per Attendant If Prepared As A Station**

\$200 Service Fee For Groups With Less Than 50 Guest

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

One By One Menu

One Bite Per Piece

Cold {Passed} | Priced Per Piece*

Chicken Salad ~ Bacon ~Buttermilk Biscuit | \$7
Southern Deviled Eggs ~ Ham Hocks~ Collard Greens | \$7
Rock Shrimp ~ Crème Fraiche ~ Preserved Lemon ~ Tomato Cone | \$8
Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty | \$7
Tuna Poke ~ Sesame Cone | \$7
Veggie Summer Rolls ~ Sweet Chili Dipping Sauce | \$7
Florida Crab Tostada ~ Pepper Relish ~ Avocado Cream | \$7
Szechwan Beef ~ Wonton ~ Kim Chee | \$7

Hot {Displayed} | Priced Per Piece*

Roasted Vegetable Falafel ~ Smoked Tomato Aioli | \$7
Black Bean Empanadas ~ Tomatillo Salsa | \$7
Florida Crab Cakes ~ Green Papaya Relish | \$7
Conch Fritters ~ Pink Remoulade | \$7
Jamaican Jerk Beef Skewer~ Coconut Aioli | \$7
Pecan Chicken ~ Honey Mustard | \$7
Classic Wellington ~ Béarnaise | \$8
Crispy Shrimp ~ Thai Chili Sauce | \$8

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Station/Butler Attendant

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Little Bite Bundle Menu

Little Bite Bundle | \$38 Priced Per Person

Pricing Based On (6) Total Pieces per Person, Reception food for (1) hour or until food is depleted

Chicken Salad ~ Bacon ~ Buttermilk Biscuit

Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty

Szechwan Beef ~ Wonton ~ Kim Chee

Pecan Chicken ~ Honey Mustard

Roasted Vegetable Falafel ~ Smoked Tomato Aioli

Crispy Shrimp ~ Thai Chili

\$200 Per Station/Butler Attendant

\$200 Service Fee For Groups With Less Than 50 Guest

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Reception Menu

Food Truck Round Up | \$135

'Hummus'

Roasted Red Pepper ~ Black Bean ~ Lemon Garlic
Carrots ~ Celery ~ Cucumbers ~ Pita Bread

'Sliders'

Beef ~ Aged Cheddar ~ Bacon ~ Onion Roll
Black Bean Burger ~ Caramelized Onion ~ Wheat Roll

Spicy Ketchup ~ Pesto Aioli ~ Dijon Mustard ~ Sundried Tomato Aioli

Malt Vinegar Chips ~ House Pickles

'Noodle'

Beef Lo Mein ~ Mushrooms ~ Water Chestnuts
Vegetable Loin Mein ~ Peppers ~ Baby Corn ~ Green Onions

'Gyro'

Gyro Beef ~ Falafel
Tzatziki ~ Red Onion ~ Tomato ~ Shredded Lettuce

'Desserts'

Caramelized Banana Cream Tart
Chocolate Crunch Eclair
Raspberry Red Currant Glass

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Reception Menu

A Taste of Florida | \$150

(Minimum 100 Guests)

'Locally Grown'

Local Greens ~ Toy Box Tomato ~ Roasted Corn ~ Avocado
Cilantro Vinaigrette

Papas Huancaína ~ Lime ~ Egg ~ Chile

'Pig Roast' – Minimum of 150 people

(Attendant(s) required)

Whole Roasted Pig ~ Chimichurri ~ Mojo
Grain Mustard Slaw ~ Pickled Onions
Tostones

'Cuban Fair'

Cubanitos ~ Bay Scallop Ceviche ~ Ropa Vieja
Plantain Chips ~ White Rice & Cuban Black Beans ~ Pan de Yuca

'Jerk'

Jerk Shrimp ~ Grilled Chicken Wings
Red Beans & Rice ~ Mango Chutney ~ Cucumber Yogurt

'Farm Raised'

12 Hour Ribs
Ranch Beans ~ Pimento Mac & Cheese
House BBQ ~ Carolina ~ Sweet & Spicy

'Desserts'

Meyers Lemon Curd Tart
Vanilla Orange Mousse Cake
Key-lime Frangipane Bar

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Reception Menu

Kitchen Classics | \$160

'Cheese & Crudité Display'

Assorted Artisan Cheeses ~ Grapes ~ House Pickles & Preserves
Baguette ~ Flatbreads
Carrots ~ Cucumber ~ Celery ~ Hummus ~ Ranch

'Salads'

Local Greens ~ Roasted Peppers ~ Artichoke Hearts ~ Olives
Sundried Tomato Vinaigrette

Roasted Beet Salad ~ Crumbled Goat Cheese ~ Pistachios

'Carving Station'

(Attendant(s) required)

Cracked Pepper & Garlic Crusted Striploin ~ Au Jus
Horseradish Cream Sauce ~ Petite Rolls

Apple Rosemary Brined Pork Loin

Creamed Spinach ~ Potato & Rutabaga Hash with Wild Mushrooms

'Chilled'

Shrimp ~ Cocktail Sauce ~ Lemon ~ Horseradish

Crab Salad ~ Frisee ~ Brunoise Peppers ~ Red Onion ~ Avocado Aioli

Tuna Poke ~ Wakame Salad ~ Black Sesame

'Tossed'

Rigatoni ~ Sausage ~ Tomato ~ Garlic ~ Shaved Parmesan

Gemelli ~ Pulled Chicken ~ Pea ~ Roasted Garlic Cream

'Sweets'

Raspberry Cheesecake ~ Vanilla Bean Crème Brulee ~ Dark Chocolate Layer Cake

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Reception Menu

Technique | \$105

'Tossed'

Butter Lettuce ~ Dried Tomato ~ Feta ~ Bacon ~ Cucumber
Creamy Sherry Vinaigrette

Nicoise Salad Fingerlings
Tuna ~ Olives ~ Toy Tomato ~ Haricot Vert
Red Wine Vinaigrette

Glass Noodle Salad
Pulled Chicken ~ Thai Chili ~ Ginger ~ Bell Pepper

'Seared'

Tenderloin Sliders ~ Horseradish Aioli ~ Crispy Onion ~ Brioche Bun

'Smoked'

Beef Brisket ~ Pimento Mac & Cheese ~ Fried Onions

'Sauté'

Cape Canaveral Shrimp ~ Brie Grits ~ Lobster Butter-Andouille

'Fried'

Fresh Chicken Thigh Tenders
Loaded Mashed Potato ~ Bacon ~ Green Onion ~ Tillamook Cheese

'Baked'

(Attendant(s) required)
Molten Chocolate Cakes
Vanilla & Chocolate Ice Cream

'Toppings'

Raspberry ~ Strawberry ~ Mango ~ Pineapple Compote
Chocolate ~ Praline ~ Caramel Sauce

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Menu

Plated Dinner Includes:

Freshly Baked Bread, Choice Of Salad, One Entrée, One Dessert and Coffee Service

Simply Green |

Local Greens

Roasted Peppers ~ Kalamata Olives ~ Charred Feta ~ Hot House Cucumber ~ Tomato Herb Vinaigrette

Butter Lettuce

Cayenne Cashew ~ Blue Cheese ~ Spicy Radish
Buttermilk Dressing

Young Spinach

Bacon Lardon ~ Bourbon Pecans ~ Midnight Moon Aged Goat Cheese
Maple Vinaigrette

Frisée ~ Arugula ~ Radicchio

Dried Strawberries ~ Pepitas ~ Shrobsire ~ Cracked Pepper
Champagne Vinaigrette

Romaine ~ Kale

Country Olives ~ Shaved Asiago ~ Focaccia Crouton
Red Wine Caesar Vinaigrette

Appetizer | \$10 per person additional

Crispy Lacquered Pork Belly ~ Cauliflower Puree ~ Pickled Red Onion Balsamic Jam

Conch Fritter ~ Mango Habanero Marmalade ~ Pickled Red Onion

Snapper Ceviche ~ Sweet Potato ~ Lime ~ Cilantro ~ Peruvian Corn

Chilled Jerk Shrimp ~ Avocado Puree ~ Lime Papaya Relish

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Menu

Plated Entrees

Poultry

'Prestige Farms' Chicken | \$80

Black Eyed Pea Ragout ~ Braised Mustard Greens ~ Bourbon Butter

'Prestige Farms' Chicken Saltimbocca | \$80

Parmesan Polenta ~ Fresh Peas ~ Mushrooms
Sage Reduction

Herb Marinade 'Prestige Farms' Chicken | \$80

Roasted Root Vegetable Ratatouille ~ Melted Leeks
Truffle Corn Butter

Fish

Atlantic Salmon | \$84

Chick Pea & Cauliflower Stew ~ Braised Lentils ~ Harissa Butter

Florida Grouper | \$88

Roasted Marble Potatoes ~ Charred Asparagus ~ Braised Fennel ~ Local Clams
Tomato Butter

Pan Roasted Mahi | \$86

White Corn Polenta ~ Haricot Vert ~ Crispy Peppered Bacon

Beef

Roasted Tenderloin Beef | \$98

Fingerling Potato Hash ~ Rainbow Chard
Red Wine Veal Reduction

Beef Short Rib 'Osso Bucco' | \$96

Wild Mushroom Risotto ~ Tomato ~ Fennel
Citrus Gremolata

Pork

Double Cut Pork Chop | \$96

White Bean Cassoulet ~ Bacon Lardons ~ Roasted Brussel Sprouts

Enhancement | \$15 per person additional

Choice of ~ XL Shrimp ~ Crab ~ Lobster Ravioli

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Menu

Plated Dinner Desserts

Award Winning Pastry Team Selections

Hazelnut Pain de Gene ~ Caramel Mousse ~ Chocolate Cremeux

Double Chocolate Mousse Bavarian ~ Chocolate Sauce

Roasted Banana Square Savarin ~ Salted Caramel

Coffee Ingot ~ Milk Chocolate Coffee Anglaise

Blackberry Orange Cream Dome ~ Caramelized Vanilla Orange Sauce

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Menu

Build Your Own Dinner Buffet |

Artisan Bread Service ~ Sweet Butter ~ Coffee Service

Level One | \$95

Choice of: (1) Soup (2) Salads (2) Entrees (3) Sides (3) Desserts

Level Two | \$120

Choice of: (1) Soup (3) Salads (3) Entrees (3) Sides (4) Desserts

Soups

Lobster Bisque

Tomato Fennel

New England Clam Chowder

Wild Mushroom Potato

Short Rib Beef Vegetable Soup

Smoked Chicken ~ Salsify & Leek Bisque

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Menu

Salads

Iceberg Wedge

Bacon ~ Tomato ~ Red Onion
Buttermilk Dressing

Romaine

Torn Croutons ~ Parmesan Reggiano ~ Kalamata Olives
Caesar Dressing

Spoon Spinach

Red Onion ~ Bacon Crackling ~ Maytag Bleu Cheese ~ Cherry Tomatoes
Cracked Peppercorn Vinaigrette

Orlando World Center Hydro Greens

Cilantro ~ Heirloom Tomato ~ Queso Fresco
Roasted Garlic Vinaigrette

Roasted Root Vegetable

Pulled Rotisserie Chicken ~ Pistachios
Creamy Cider Vinaigrette

Kale & Quinoa Wild Grain Salad

Roasted Mushrooms ~ Herb Vinaigrette

Gemelli Antipasti

Roasted Pepper ~ Artichoke
Grilled Ricotta Salata
Salami

Gulf Shrimp

Grapefruit Segments ~ Cucumber ~ Fennel
Herb Vinaigrette

Roasted Salmon

Nicoise Olive ~ Green Beans ~ Potato ~ Portobello

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Entrée Menu

Entrées

Chicken Charmoula Marinade

Almond ~ Harissa
Saffron Butter

Carved Whole Chicken

Provençale Marinade
Rosemary Butter

Mahi Mahi

Pine Nut Crust ~ Mango Relish

Seafood Cioppino

Tomato ~ Lime ~ Cilantro ~ Clams

Florida Grouper

Pickled Beets ~ Arugula Salad
Preserved Lemon Butter

New York Steak

Manhattan Cut
Chimichurri Sauce

Straight Cut Beef Short Rib

Burgundy ~ Mushroom ~ Red Onion
Lime Citrus Gremolata

Veal Scaloppine Saltimbocca

House Cured Bacon ~ Veal Sage Reduction

Bourbon Brined Pork Loin

Jalapeno Cornbread Stuffing ~ Andouille
Chipotle Honey Butter

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Menu

Sides

Butternut Squash ~ Andouille ~ Spinach

3 Cheese Grits

Mascarpone Mashed Potatoes

Roasted Sweet Potato ~ Cayenne Butter

Honey Glazed Rainbow Carrots ~ Garbanzo Beans

White Cheddar Truffled Cream Corn

Roasted Marble Hash

Pasta Primavera ~ Toy Box Tomatoes ~ Roasted Spinach ~ Peas

Roasted Cauliflower ~ Capers ~ Almonds ~ Parsley

Braised Lentils ~ Brunoise Vegetable ~ Smoked Tomato

Bacon Roasted Brussel Sprouts ~ Caramelized Pearl Onions

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Dessert Menu

Desserts

Cakes ~ Tarts ~ Custards ~ Pastries

Cakes

Chocolate Raspberry Cake
Caramel Apple Spiced Cake
Lime Mousse Cake
Vanilla Bean Bavarian Cake

Tarts

Azelia Hazelnut Chocolate Tart
Cherry Tart
Milk Chocolate Passion Fruit Tart
Strawberry Mascarpone Tart

Custards

Chocolate Crème Brulee
Raspberry Panna Cotta
Blueberry Buttermilk Custard
Baked Chocolate Chambord Custard

Pastries

Orange Peel Éclair
Almond Chocolate Crunch
Coffee Cream Puff
Pistachio Financier

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Deluxe Host Bar

On Consumption, Charges Based on Number of Consumed Drinks

Cocktails | \$11

Imported Beer | \$8

Domestic Beer | \$7

Wine Per Bottle | \$62

Assortment of Sodas | \$6

Bottled Waters | \$6

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Yuengling

Imported Beers

Corona Extra, Heineken, O'Douls

Founder's All day IPA

Samuel Adams Boston Lager

Premium Host Bar

On Consumption, Charges Based on Number of Consumed Drinks

Cocktails | \$10

Imported Beer | \$8

Domestic Beer | \$7.75

Wine Per Bottle | \$50

Assortment of Sodas | \$6

Bottled Waters | \$6

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Yuengling

Imported Beers

Corona Extra, Heineken, O'Douls

Founder's All day IPA

Samuel Adams Boston Lager

Craft Beers | \$9

Available upon request

Goose Island IPA, Cigar City Maduro Brown Ale, Funky Buddha

Floridian Hefeweizen. New Belgium Fat Tire Amber Ale

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Open Bar | Unlimited Consumption Priced Per Person

Deluxe Open Bar

One Hour | \$28

Two Hours | \$40

Three Hours | \$54

Four Hours | \$68

Deluxe Cocktails

Tanqueray Gin, Absolut Vodka, Johnnie Walker Red Label Scotch
Seagram's VO Whiskey, Bacardi Superior Rum,
Captain Morgan Original Spiced Rum, Jack Daniels Tennessee Whiskey,
Makers Mark Bourbon, 1800 Silver Tequila, Courvoisier VS Brandy

Premium Open Bar

One Hour | \$25

Two Hours | \$36

Three Hours | \$48

Four Hours | \$60

Premium Brand Cocktails

Beefeater Gin, Smirnoff Vodka, Dewar's Scotch , Jim Beam White Label
Canadian Club, Cruzan Aged Light Rum
Jose Cuervo Traditional Silver, Korbel Brandy

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

White Wines and Champagne

Chardonnay

- BV Century Cellars, California | \$56
- Stone Cellars by Beringer, California | \$56
- Columbia Crest Grand Estates, Washington | \$50
- McManis Estate, California | \$58
- Clos Du Bois, North Coast | \$62
- Estancia, Pinnacles Ranches, Monterey | \$58

White Specialties

- Stone Cellars, Pinot Grigio, California | \$56
- Pighin, Pinot Grigio, Italy | \$60
- Kenwood Vineyards, Sauvignon Blanc, Sonoma County | \$56
- Joel Gott, Sauvignon Blanc, California | \$60
- Chateau St Michelle, Riesling, Columbia Valley | \$56

Blush and Fruity

- Beringer Vineyards, White Zinfandel, California | \$48

Champagne and Sparkling

- Freixenet Blanc de Blancs, San Sadurni d'Anoia | \$52
- Mumm Napa "Brut Prestige", Napa Valley | \$75
- Moet & Chandon "Imperial", Epernay | \$156

*Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event*

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

**\$200 for 3 hours per bartender
\$ 50 for each additional hour**

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Red Wines

Pinot Noir

Mark West, California | \$62
McManis Estate, California | \$60
Acacia "Carnernos", Napa Valley | \$70

Merlot

Stone Cellars by Beringer, California | \$56
BV Century Cellars, California | \$56
Columbia Crest Grand Estates, Washington | \$50
Clos Du Bois, North Coast | \$62
St Francis Vineyard, Sonoma County | \$72

Cabernet Sauvignon

Stone Cellars by Beringer, California | \$56
BV Century Cellars, California | \$56
Columbia Crest Grand Estates, Washington | \$50
Clos Du Bois, North Coast | \$62
L de Lyeth, Sonoma County | \$62

Red Specialties

Rosemount Estate, Shiraz, South Australia | \$56
McManis Estate, Petite Sirah, California | \$60
Ravenswood Vintners Blend, Zinfandel, California | \$56

*Price May Vary Based on Availability And Vintage
Hotel Will Inform Client Within 72 hours Prior To Event*

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee
\$200 for 3 hours per bartender
\$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Craft Cocktail Stations

One (1) Bartender Per 100 Guests

Twisted Lemonade | \$13

St. Augustine Vodka ~ Freshly squeezed Lemon Juice ~ Seasonal Fruit Syrup

Mark's Gin & Tonic | \$13

Tanqueray Gin ~ Jack Rudy Small Batch Tonic ~ Soda Water ~ Dehydrated Lime

Tom Collins | \$13

St. Augustine Gin ~ Freshly Squeezed Lemon ~ Touch of Sugar ~ Soda

The Classic Daiquiri | \$13

Aged Rum ~ Fresh Lime Juice ~ Simple Syrup

Gold Rush | \$13

Bourbon ~ Local Honey ~ Fresh Lemon

The Cosmopolitan | \$14

Citron Vodka ~ Cointreau ~ Fresh Lime ~ Cranberry Juice

Fresh Margarita: \$14

Reposado Tequila ~ Triple Sec ~ Fresh Lime ~ Agave Syrup

Whiskey Smash | \$14

Bourbon ~ Fresh Lemon ~ Muddled Mint & Sugar

Barrel Aged Old Fashioned | \$16

Aged Bourbon in its original barrel with touch of Sugar & Bitters
Mediterranean Cherries ~ Whole Coffee Beans ~ Madagascar Vanilla Beans

Frozen Drink Station | \$14 Each

Choose (1)

- Rum Runner
- Pina Colada
- Strawberry Daiquiri

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Beverages Experiences

Innovative Beverage Packages

- Speakeasy
- Craft Beer Experience
- Mojito Bar
- Twisted Lemonade Bar
- Margarita Throw –Down
- DIY Sangria Station
- Non-alcoholic – Specialty ‘Mocktail’s

Interactive Beverage Experiences

- Cocktail Classes
- Tasting with Cicerone
- Somm Select
- Bourbon, Scotch and Whiskey Tastings

All Alcoholic Beverages Are Required To Be Served By Hotel Staff

Bartender Fee

\$200 for 3 hours per bartender

\$ 50 for each additional hour

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Energize Menu

Plated Fit For You Reduced Carb Breakfast | \$35

Poached Eggs over Pancetta Bacon
Mushroom Hash ~ Grilled Tomato & Fontina Cheese
Low Carb Banana Muffin
Coffee and Juice Service

Energy Fit For You Break | \$25

Energy & Granola Bars ~ Individual Bags of Trail Mix ~ Zucchini-Walnut Bread
Whole Seasonal Fresh Fruit
Assorted Bottled Juices ~ Gatorades ~ Bottled Waters
Coffee and Tea Service

Fit for You Plated Lunch

Plated Lunch Include: Freshly Baked Breads, Choice of Salad, One Entree, One Dessert, Iced Tea and Coffee Service

Roasted Halibut | \$54

Roasted Halibut
Mediterranean Style Vegetables ~ Rosemary Yukon Gold Potatoes

Pasta Milano | \$48

Lemon Pepper Linguine with Pieces of Jumbo Shrimp
Seasonal Vegetables ~ Fresh Tomato-Basil Sauce

Fit for You Lunch Buffet ~ Portofino | \$57

Freshly Baked Breads

Grape, Yellow and Ugly Ripe Tomatoes with Basil Oil & Herbs
Penne Salad with Calamata Olives, Artichoke and Roasted Pine Nuts
Fresh Mozzarella Salad with Arugula & Peppers

- Chianti-Marinated Chicken Breast Sliced ~ Roasted Zucchini ~ Pomodoro Ragout
- Sliced Beef Strip Loin ~ Fresh Herb Roasted Potatoes ~ Pesto
- Seared Mahi Mahi ~ Tropical Fruit Salsa

Sicilian Cannoli ~ Chocolate Amaretto Bar ~ Coffee and Tea

Pricing Based on 1 ½ Hours of Service

\$200 Service Fee For Groups With Less Than 50 Guest

\$200 Per Attendant If Prepared As A Station

Prices are per person unless otherwise indicated

A customary 25% taxable service charge and 6.5% sales tax will be added to prices

Technology Menu

Event Technology | AV

Wi-Fi Simplified

Simple Wireless Internet 1-25 Connections | \$25 per person
up to 3Mbps of Shared Bandwidth

Simple Wireless Internet 26-50 Connections | \$25 per person
up to 5Mbps of Shared Bandwidth

Simple Wireless Internet 51-100 Connections | \$25 per person
up to 8Mbps of Shared Bandwidth

Superior Wireless Internet 1-25 Connections | \$35 per person
up to 12Mbps of Shared Bandwidth

Superior Wireless Internet 26-50 Connections | \$35 per person
up to 18Mbps of Shared Bandwidth

Superior Wireless Internet 51-100 Connections | \$35 per person
up to 30Mbps of Shared Bandwidth

Wireless 101+ Internet Connections - Please contact Encore our Event Technology Department so they can provide you with a custom quote to fit your requirements.

Data and Video Projection

4000 Lumen LCD Projector | \$500

7000 Lumen LCD Projector | \$850

Client LCD Support Package | \$175

Includes: Draped Cart, A/C Extension Cord, A/C Multi-Strip, VGA Cable
6'- 8' Tripod Screen

Technology Menu

Event Technology | AV

Data Display

- 19" LCD Flat screen Data Monitor | \$155
- 32" LCD Monitor, 16:9 Aspect Ratio w/stand | \$250
- 60" LCD Monitor, 1080P w/stand | \$650
- Rolling Monitor Stand | \$100

Larger Monitors are available on request

Screens

All fast fold screens include dress kit, FP & RP available

- Tripod Screen w/ skirt | \$50
- 7.5 x 10 | \$200
- 9 x 12 | \$250
- 10.5 x 14 | \$350
- 12 x 16 | \$450
- 15 x 20 | \$600
- 9 x 16 | \$500

Widescreen formats available upon request

Packages

- LCD Projector Package | \$500
- 4K Lumens Projector, 6' - 8' Tripod Screen and Draped Cart

- 60" LCD Flat Panel Monitor | \$590
- DVD Player, Stand, A/C Extension Cord, A/C Multi-Strip

- Flipchart Package | \$50

- Self-Adhesive Flipchart Package | \$75

Technology Menu

Event Technology | AV

Audio

Hand Held Microphone | \$50
Slim Profile Podium Microphone | \$55
Wireless Lavalier Microphone | \$160
Wireless Handheld Microphone | \$160

4 Channel Mixer | \$50
8 Channel Mixer | \$100
16 Channel Mixer | \$150

Powered Speaker | \$90
Digital Audio Player/Recorder | \$150
Compact Disc Player | \$55
CD Recorder | \$150
Computer/Digital Music Player Audio | \$45

Use of House Sound System exclusive to Encore

Meeting Support

Flipchart w/Pad, Markers and Tape | \$45
AC Extension Cord w/Power Strip | \$25
Laser Pointer | \$40
Speaker Timer | \$75
Polycom Speaker Phone | \$175
Two-Way Radio (Weekly Rate) | \$90

Pipe & Drape: 17'–23' High (per linear ft.) | \$25
Pipe & Drape: 9'–16' High (per linear ft.) | \$20
Pipe & Drape: 5'–8' High (per linear ft.) | \$15

Standard Pipe & Drape is Black Velour, additional colors and materials are available – call for details and pricing

Technology Menu

Technology | AV

Video and Data Accessories

Video Distribution Amplifier | \$75

VGA Distribution Amplifier | \$75

VGA Extension Cable, 15' – 25' | \$25

Wireless Mouse | \$55

Barco DCS200 Converter/Switcher | \$350

Folsom Presentation Pro | \$750

Labor

Event Technician | \$70

Audio, Video, Lighting Engineer | \$75

Labor rates are per hour, billed on a 10 hr. minimum.

Technical Support Fee of | \$50 per call

For AV assistance with any equipment not provided by Encore.

For Rigging Rates and Policies, please contact us @ 407-238-8637

General Information

General Information

Our printed menus are for general reference. Your Event Manager will be glad to propose customized menus to meet your specific needs.

All prices will be confirmed by your Event Manager.

The Orlando World Center Marriott is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, liquor cannot be brought into the hotel by groups.

Catering Pricing

Food and Beverage charges are subject to a 25% service charge and 6.5% state sales tax.

Function Space

The Hotel reserves the right to change location to a more suitably sized area should the anticipated attendance significantly increase or decrease.

Guarantee's

Please notify your Event Manager of the guaranteed number of guests attending each function, at least three (3) business days in advance.

Guarantees are not subject to reduction within the three (3) business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. For seated functions, we will provide seating for an additional 3% over the guaranteed number.

Room Set Changes Made On-Site (24 Hours or Less), are Subject to a Labor Charge plus 25% Taxable Service Charge and 6.5% State Sales Tax.

Vendors

Our Chefs Proudly Support Local Vendors Throughout The Orlando Area. 'Lake Meadow' Farms Eggs, 'Prestige' Organic Chicken, 'Winter Park' Honey, 'Waterkist' Farms Tomatoes, Zellwood' Corn ~ 'Cape Canaveral' Rock Shrimp.

Outdoor Functions

A final decision on location must be made five (5) hours prior to event starting time.

All outdoor functions will be moved to assigned indoor back-up space if the following conditions exist:

Wind gusts in excess of 20mph, 40% or higher chance of precipitation, temperature below 60°F.

All outdoor events will be charged an outdoor set-up fee of \$7.50 per person. Minimum food and beverage of \$70 per person, plus service charge and tax, would apply to all outdoor functions excluding Solaris Deck & Lobby Terrace.

If Client requests to hold functions outside against the advice of the Hotel, the indoor back-up space will also be set, an additional set-up fee of \$5.00 per person, with a minimum charge of \$2,500.00, will be charged.

In accordance with Hotel policy, all outdoor events must end by 10:00pm.

Only Buffet Menus are available for service outdoors.

The Event Management and Culinary staff wishes to thank you for the opportunity to host your special event with us. Enclosed is a sample of our standard menus. Our Chefs offer the opportunity to create special menus, in addition to these.

We all look forward to making your event with us both excellent and memorable!