



MARRIOTT
ORLANDO WORLD CENTER

8701 World Center Drive
Orlando, FL 32821
407-239-4200



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 | \$32*

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

Plain Croissant ~ Blueberry Muffin ~ Apple Danish

Coffee and Tea Service

Kitchen 'Plated' Continental | \$28*

Simple Melons ~ Yogurt Pot Parfait ~ Cranberry 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 24% taxable service charge and 6.5% sales tax will be added to prices

Breakfast Menu

Enhancement Opportunities*

Broken Yolk Sandwiches | \$9

Organic Eggs ~ Fruitwood Bacon ~ Tillamook Cheddar ~ English Muffin

Whole Wheat Breakfast Burrito | \$9

Egg White ~ Spinach ~ Turkey Sausage ~ Poblano ~ Queso Asadero

Egg White Frittatas | \$8

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 | \$3

Cheese & Charcuterie | \$18

Hard Salami ~ Mortadella ~ Turkey ~ Tillamook Cheese ~ Brie ~ Manchego
Assorted Focaccia

Steel Cut Oatmeal | \$ 8

Dried Cranberries ~ Toasted Coconut ~ Chocolate Chips ~ Winter Park Honey
Pistachios

Dried Blueberries ~ Fresh Green Apple ~ Dried Banana

Scrambled Eggs or Breakfast Side | \$8

Breakfast Meat | \$6

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Breakfast Menu

Breakfast Buffet 1 | \$42

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

Plain Croissant ~ 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

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

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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 Taco | \$10

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 | \$12

Dark Meat Fried Chicken

Maple Syrup and Sweet Vanilla Butter

Omelet Bar | \$12

Ham ~ Bacon ~ Chicken Sausage

Red Onion ~ Green Peppers ~ Tomatoes

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Breakfast Menu

Carved (Choose One) | \$12

12 Hour Palmetto Farms Bacon

{10 day pre-order required}

Béarnaise Sauce

Citrus Honey Glazed Ham

Poppy Seed Brioche Cheese

Chef Crafted Mustards

Chef Attended 'Eye Openers'

Citrus Juice Bar | \$11

Local Citrus - Valencia Orange Grapefruit Juice Blueberry Limeade

Vegetable Juice Bar | \$10

Sunrise: Ginger, Cantaloupe, Carrot & Golden Beet

Crisp: Celery, Granny Apple, Lemon & Cilantro

Glow: Cucumber, Red Beet, Pineapple & Kale

Smoothie Bar | \$13

Mango, Yogurt, Cardamom and Pistachio, Banana

Medjool Date, Vanilla Yogurt & Milk

Pineapple, Coconut, Cane Syrup & Soy Milk

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Breakfast Menu

Plated Breakfast | \$36

Eye Openers (Choose 1):

Simple Melons

Berry & Granola Parfait

Cottage Cheese ~ Stewed Mango ~ Toasted Pistachio

Chef's Selection of Family Style Pastries

Egg Entree (Choose 1):

- **SCRAMBLED**

Crispy Bacon ~ Breakfast Potatoes

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 Eggs ~ Roasted Potato Hash ~ House Made Cheddar Biscuit

Pork Belly Gravy

Coffee , Tea and Juice Service

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Break Menu

Bag of Doughnuts | \$16*

Cinnamon Sugar ~ Bacon Thyme ~ Chipotle Glaze
Seasonal Hand Fruit

Apple | \$17

White Chocolate Cinnamon Lollipop
Sea Salt Caramel ~ Apple Chips ~ Dutch Pie ~ Petit Whole Apples

Energize | \$16

Skinny Breakfast Breads: Zucchini ~ Carrot ~ Banana Bran
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 ~ Chocolate Carmel
Strawberry Almond ~ Vanilla Coconut
Seasonal Hand Fruit

Chip Bar | \$14

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

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Break Menu

Cookie n' Bars | \$16

Chocolate Chip ~ Oatmeal ~ Peanut
Cookie Bars {Plum ~ Pecan ~ Lemon}
Seasonal Hand Fruit

Ginger | \$19*

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

Sweet, Sour and Salty | \$14

Cranberry Orange Scones ~ Key Lime Curd ~ Sweet Butter
2 Bite Parfaits: Tart Cherry ~ Toasted Pistachio ~ Greek Yogurt ~ Agave Nectar
House Pepper Jerky
Seasonal Hand Fruit

Crunch | \$14

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 | \$14

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

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Add-Ons Menu

One By One Sweet

- Fruit Yogurt Pots | \$6 each
- Granola Parfait | \$6 each
- Seasonal Hand Fruits | \$4 each
- Granola Bars/Breakfast Bars | \$6 each
- Kellogg Cereal Selection ~ Bananas | \$7 each
- Muffins | \$55 per dozen
- Danish | \$55 per dozen
- Croissants | \$55 per dozen
- Assorted Macaroons | \$55 per dozen
- Assorted Cookies | \$58 per dozen
- Brownies & Maple Pecan Blondies | \$58 per dozen
- Miniature Cupcakes | \$56 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 } | \$48 per dozen
- House Made Potato Chips ~ Onion Dip | \$7 per person
- Bags Of Chips, Pretzels, Popcorn | \$5 each
- Individual Vegetable Crudités | \$5 each

One By One Beverages

- Coffee and Tea | \$89 per gallon
- Pepsi Soft Drinks or Bottled Water | \$5.50 each
- Coke Soft Drinks | \$6.50 each
- Bottled Juices | \$6.00 each
- Bottled Teas | \$5.50 each
- Energy Beverages | \$6.50 each
- Bottled Smoothies | \$5.50 each
- Starbucks Frappuccino | \$6.50 each
- Starbucks Coffee | \$94 per gallon
- Espresso & Cappuccino (Minimum 300 Servings) | \$96 per gallon

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Lunch Menu

Plated Lunch

Plated Lunch Includes:

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

Choice of (1) Salad

Romaine ~ Shaved Pecorino ~ Bread Shards ~ Caesar Dressing

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

Arugula ~ Radicchio ~ Frisee ~ Dried Cherry
Aged Gouda Shaved Red Onion
Apple Cider Vinaigrette

Spinach Salad ~ Spicy Cashews ~ Goat Cheese
Cane Syrup Vinaigrette

Choice of (1) Dessert

New York Style Cheesecake ~ Raspberry Compote

Key Lime Tart ~ Vanilla Chantilly Cream ~ Coconut Anglaise

Upside Down Chocolate Caramel Dome ~ Blackberry Compote

Chocolate Hazelnut Cake ~ Vanilla Orange Anglaise

Plant City Strawberry Tart ~ Toasted Meringue ~ Caramelized Cherry Sauce

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Lunch Menu

Plated Lunch

Poultry

Anise Brined Chicken Breast | \$48

Gruyere Scalloped Potatoes ~ Haricot ~ Balsamic Red Onion Marmalade

Cajun Chicken Breast | \$48

Sweet Potato Mash ~ Agave Nectar Brussels Sprouts ~ Mustard Cream

Rosemary-Garlic Infused Chicken Breast | \$48

Orange-Olive Couscous ~ Eggplant Caponata ~ Pan Jus

Meat

Petite Filet Mignon | \$56

Fingerling Hash ~ French Beans ~ Rainbow Carrots ~ Tarragon Jus

Pork Tenderloin "Steak" | \$52

Smoked Gouda Grits ~ Braised Collard Greens ~ House BBQ

Crispy Shallots

'Overnight' Short Rib | \$54

Potato Puree ~ Simple Ratatouille ~ Braising Reduction ~ Gremolata

Fish

Grilled Salmon | \$50

Warm Stone Ground Mustard Potato Salad ~ Haricot Vert

Pickled Fennel

Mahi Mahi | \$52

Sweet Potato & Chorizo Hash ~ Toasted Garlic Spinach

Cilantro Lime Cream

Market Fish | \$52

Cape Canaveral Rock Shrimp ~ Lemon Butter

Cauliflower Puree ~ Corn Succotash

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Lunch Buffet Menu

The Deli | \$52

Chicken Noodle Soup

Coleslaw

Potato Salad ~ Cheddar ~ Egg ~ Green Onion

Orzo Pasta Salad

From the Slicer

Turkey ~ Roast Beef ~ Ham ~ Pastrami

Sliced Cheeses

Seasonal Pickled Vegetables

Light Mayo ~ Whole Grain Mustard ~ Horseradish Cream

Jalapeno Cucumber Relish

Lettuce ~ Tomato ~ Onion

Bread Display

Sourdough ~ Multigrain ~ Wheat Kaiser

House Made Potato Chips

Chocolate Chip ~ Oatmeal ~ Brownies ~ Blondies

Cherry Turnovers

Iced Tea ~ Coffee Service

Enhancement Opportunities

Traditional Cuban Sandwich | \$9

Albacore Tuna Melt | \$9

Philly Cheese Steak Sandwich | \$9

Chilled Florida Rock Shrimp Roll | \$12

Lobster Roll | \$12

Chicken Cashew Salad | \$6

Macaroni Salad | \$4

Cigar City Jai Lai & Aged Cheddar Soup | \$4

Red Wine Cured Olives | \$4

Deli Style Pickles | \$6

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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

Flan ~ Cinnamon Coconut Rice Pudding ~ Cuban Glass

Ice Tea and Coffee Service

The Smokin' Toque Buffet | \$58

Corn Bread Muffins ~ Chili

'Our House' Salad

Hothouse Cucumber ~ Tomato ~ Radish ~ Egg ~ Buttermilk Ranch

Potato Salad ~ Green Onion ~ Champagne Dijon Vinaigrette

Tomato Cucumber Salad ~ Red Wine Vinaigrette

BBQ Pulled Pork ~ Braised Cabbage ~ Carolina Sauce

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

Ancho Chicken ~ Sweet Potato Mash ~ Madura Glaze

Simple Succotash

Peach Crumble ~ Mix Berry Peach Cobbler ~ Caramel Fudge Cake

Iced Tea and Coffee Service

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Lunch Buffet Menu

The 100 Mile Lunch | \$59

Our Goal is to Source Within 100 Miles

Florida Rock Shrimp Bisque ~ Sour Dough

Soft Bitter Sweet Greens ~ Egg ~ Charred Corn ~ Relish ~ Avocado Ranch

Crab Salad ~ Jicama ~ Valencia Orange ~ Cucumber

'Waterkist' Farms Tomato ~ Mozzarella ~ Basil Syrup ~ Balsamic Pearls ~ EVOO

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

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

Grilled Chicken ~ Florida Orange Glaze ~ Roasted Brussels Sprouts

Simple Ratatouille

Key Lime Cream with Toasted Meringue

Plant City Strawberry Cheesecake ~ Chocolate Orange Almond Tart

Iced Tea and Coffee Service

Mediterranean | \$58

Vegetarian Kale & White Bean Soup ~ Focaccia

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

Heirloom Tomato ~ Mozzarella ~ Basil ~ Balsamic Pearls ~ Arugula

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

Tiramisu ~ Lemon cello Glass ~ Chocolate Pistacionosa Tart

Iced Tea and Coffee Service

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Lunch Buffet Menu

The Fit for Life Buffet | \$57

Vegetable Minestrone ~ Rosemary Ciabatta

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 ~ Miso Broth

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

Whole Wheat Penne ~ Tomato ~ Garlic ~ Basil ~ White Wine

Roasted Cauliflower ~ Preserved Lemon ~ Italian Parsley

Dark Chocolate Toasted Organic Almond Bars

Tropical Gazpacho

Citrus 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

Chocolate Yuza Glass ~ Cherry Blossom Green Tea Roulade ~ Mango Flower Tart
Iced Tea and Coffee Service

Southern Comfort | \$ 57

Biscuits ~ Honey Butter
Chicken & Andouille Gumbo ~ White Rice

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

Whiskey Bread Pudding with Pecans ~ Strawberry Vanilla Cake
Chocolate Decadence Tart
Iced Tea and Coffee 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 ~ Skirt 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

Lake Meadow Naturals Crème Brulee ~ Ocala Citrus Melba ~ Myers Lemon Tart

Plant City Strawberry Chocolate Cake

Iced Tea Coffee and Tea Service

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

Fried Egg, Fried Oyster 'Po-Boy' Pistolettes | \$10 per person

Lettuce ~ Tomato ~ White Remoulade

French Dip | \$15 per person

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

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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)

Turkey BLT

House Roasted ~ Pepper Mayo ~ Honey Wheat Roll

Roast Beef

Provolone Cheese ~ Horseradish Cream ~ Brioche

Ham & Cheese

Tillamook Cheddar ~ Honey Mustard ~ Pretzel Roll

Chicken Caesar

Parmesan ~ Romaine ~ Ciabatta

Albacore Tuna Salad

Red Onion ~ Celery ~ Shredded Lettuce ~ Tomato Wrap

Roasted Vegetable

Portobello ~ Red Pepper Hummus ~ Sprouts ~ Spinach Wrap

Choice of (1) Side

House Pickled Vegetables

Potato Salad

Cucumber Tomato Salad

Creamy Cole Slaw

Beverages

Pepsi Soft Drinks | \$5.50 each

Bottled Teas | \$5.50 each

Bottled Juices | \$5.50 each

Bottled Water | \$5.50 each

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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

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 | \$22

Sage Cornbread Dressing ~ Pan Gravy ~ Condiments

Rubbed Brisket | \$22

Slow Smoked ~ House BBQ Sauce ~ Mascarpone Mashed Potatoes

Pork Loin | \$25

Bourbon Soaked ~ Smoked Mozzarella Grits ~ Tarragon Jus

Garlic & Rosemary Rubbed Strip Loin | \$28

Root Vegetable Cassoulet ~ Béarnaise

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One By One Stations Menu

Chef Crafted Pasta's | \$32

Short Rib Bolognese ~ Orecchiette 'Little Ear' ~ Cannellini Beans ~ Grated Pecorino
Farfalle Pulled Chicken ~ Mushroom ~ Truffle 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

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

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One By One Stations Menu

Crock Pot Station | \$26

Cocktail Wieners ~ BBQ Sauce
Swedish Meatballs
Buffalo Chicken Wings ~ Bleu Cheese ~ Ranch

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

Gastro Pub | \$34

Pork Belly & Beans ~ Maple Pork Belly ~ White Bean Ragout
Pretzel Sticks ~ Beer Cheese Soup ~ "Hotter Than Hot" Mustard
Shrimp & Grits
Smoked Gouda ~ Modello Beer Sauce

Meatball Trio | \$26

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

Mac & Cheese Bar | \$34

Aged Cheddar Mac ~ Truffle Parmesan Mac
BBQ Pulled Pork ~ Pulled Chicken
Broccoli ~ Bacon ~ Jalapeno ~ Green Onion ~ Bacon
BBQ ~ Sweet & Spicy Sauce Carolina ~ Hot Sauce

Hot Dog Stand | \$25

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

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One by One Sweets

Quick Baked Cakes | \$25

Cakes

Vanilla ~ Chocolate ~ Green Tea ~ Almond

Compotes

Raspberry ~ Mango ~ Strawberry ~ Mixed Berry Compote
Whipped Cream

Pistachio Ice Cream

Sauces

Caramel ~ Chocolate ~ Vanilla ~ Raspberry

Tarts and Bars | \$25

Tarts

Fruit ~ Pear ~ Apricot ~ Apple ~ Key Lime

Bars

Cherry ~ Blueberry ~ Lemon ~ Carrot

Sauces

Chocolate ~ Vanilla
Whipped Cream

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 24% taxable service charge and 6.5% sales tax will be added to prices

One By One Stations Menu

One Bite Per Piece

Cold {Passed} | Priced Per Piece

- Chicken Salad ~ Bacon ~Crostini | \$6
- Deviled Eggs ~ Lacquered Bacon ~ Chive | \$6
- Rock Shrimp ~ Crème Fraiche ~ Preserved Lemon ~ Tomato Cone | \$8
- Tomato ~ Torn Mozzarella ~ Balsamic Pearls ~ Brioche Crusty | \$6
- Tuna Poke ~ Sesame Cone | \$7
- Veggie Summer Rolls ~ Sweet Chili Dipping Sauce | \$6
- Tiny Taco ~ Florida Crab ~ Apple ~ Wasabi Aioli | \$7
- Szechwan Beef ~ Wonton ~ Kim Chee | \$6

Hot {Displayed} | Priced Per Piece

- Smoked Cheddar Beignets ~ Pepper Jam | \$6
- Wild Mushroom Potato Empanadas ~ Tomatillo Salsa | \$6
- Florida Crab Cakes ~ Green Papaya Relish | \$7
- Conch Fritters ~ Pink Remoulade | \$7
- Bulgogi Beef Skewers ~ Little Fireball Aioli | \$7
- Pecan Chicken ~ Honey Mustard | \$6
- Classic Wellington ~ Béarnaise | \$8
- Crispy Shrimp ~ Thai Chili Sauce | \$8

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 24% taxable service charge and 6.5% sales tax will be added to prices

Little Bite Bundle Menu

Little Bite Bundle | \$ 35 Priced Per Person

Pricing Based On (6) Total Pieces per Person

Veggie Summer Rolls ~ Sweet Chili Dipping Sauce

Tiny Taco ~ Florida Crab ~ Apple ~ Wasabi Aioli Tomato

Bulgogi Beef Skewers ~ Little Fireball Aioli

Pecan Chicken ~ Honey Mustard

Mushroom Empanadas ~ Salsa Verde

Crispy Shrimp ~ Thai Chili 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 24% 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'

Chef Crafted Dessert Selection

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 24% 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'

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

'Street Taco'

Roasted Mahi ~ Ancho Chicken ~ Cumin Roasted Vegetables
Pico de Gallo ~ Salsa Verde ~ Mexican Crema ~ Diablo
Cilantro & Red Onion ~ Queso Fresco ~ Corn Tortilla

'Jerk'

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

'Farm Raised'

House Smoked Beef Brisket
Ranch Beans ~ Aged Cheddar Mac & Cheese
House BBQ ~ Carolina ~ Sweet & Spicy

'Desserts'

Assorted Florida Inspired Desserts

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 24% 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'

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 ~ Truffle Cream

'Sweets'

Assorted Petite Desserts

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 24% taxable service charge and 6.5% sales tax will be added to prices

Reception Menu

Kitchen 1- 0 -1 | \$105

'Tossed Cones'

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

Nicoise Salad Fingerlings

Olives ~ Toy Tomato ~ Haricot Vert ~ Red Wine Vinaigrette

Soba Noodle Salad

Calamari ~ Cilantro ~ Mandarin Segments ~ Sesame

'Seared'

Chili-Curry Rubbed Tuna

Wasabi Aioli ~ Pickled Cucumber Slaw ~ Brioche Bun

'Smoked'

Caramelized Tenderloin of Beef ~ Ranch Beans ~ Fried Onions

'Sauté'

Cape Canaveral Shrimp ~ Gouda Grits ~ Orlando Brown Ale Butter Sauce

'Fried'

Fresh Chicken Thigh Tenders

Truffle Macaroni & Cheese ~ House made Ketchup

'Baked'

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 24% 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 |

3 Boys Greens ~ Wildflower Honey Vinaigrette ~ Pickled Vegetables

Butter Lettuce ~ Cayenne Cashew ~ Blue Cheese ~ Spicy Radish
Buttermilk Dressing

Young Spinach ~ Bacon Lardon ~ Bourbon Pecans ~ Goat Cheese
Maple Vinaigrette

Frisée ~ Arugula ~ Radicchio ~ Dried Strawberries ~ Pepitas ~ Shropshire
Cracked Pepper Champagne Vinaigrette

Romaine ~ Radicchio ~ 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

Miso Grits ~ Roasted Mushrooms ~ Pickled Cabbage Slaw ~ Sesame Ginger Vinaigrette

Chilled Jerk Shrimp ~ Avocado Puree ~ Lime Papaya Relish

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 24% taxable service charge and 6.5% sales tax will be added to prices

Dinner Menu

Plated Entrees

Poultry

Smoked Pecan Crusted Tanglewood Chicken | \$80

White Bean Artichoke Cassoulet ~ Butter Poached Brussel Sprouts
Preserved Citrus Pan Gravy

Tanglewood Chicken Saltimbocca | \$80

Sweet Potato Gnocchi ~ Fresh Peas ~ Mushrooms
Sage Reduction

Anise Brined Chicken | \$80

Roasted Root Vegetable Ratatouille ~ Melted Leeks
Truffle Corn Butter

Fish

Atlantic Salmon | \$84

Brown Butter Cauliflower Puree ~ Green Beans ~ Whole Grain
Balsamic Butter

Spinach Encrusted Grouper | \$88

Celeriac Puree ~ Tomato Clam 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

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 24% taxable service charge and 6.5% sales tax will be added to prices

Dinner Menu

Plated Dinner Desserts

Award Winning Pastry Team Selections

Vanilla Crème Charlotte ~ Red Currant Insert ~ Citrus Sable
Red Berry Compote

Dense Chocolate Cake Sphere ~ Caramelito Cream
Caramelized Pear Compote

Lemon Frangipane Tart ~ Mascarpone Mousse ~ Toasted Meringue
Pepita Sable

Maracaibo 65% Chocolate Dome ~ Raspberry Center
Caramelized Raspberry Sauce

Apricot Cream Tourrine with Pistachio Jaconde

Pricing Based on 2 Hours of Service

Prices are per person unless otherwise indicated

A customary 24% 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 Anise Bisque

Tomato Fennel

New England Clam Chowder

Wild Mushroom Potato

Short Rib Beef Vegetable Soup

Smoked Chicken with Parsnip Soup

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 24% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Menu

Salads

Iceberg Wedge

Bacon ~ Tomato ~ Radish
Buttermilk Dressing

Romaine

Torn Croutons ~ Lamb Chopper Asiago
Caesar Dressing

Spoon Spinach

Red Onion ~ Bacon Crackling ~ Caveman Blue
Warm Vinaigrette

'Five Brothers' Farmers Blend

Cilantro ~ Heirloom Tomato ~ Queso Fresco
Roasted Garlic Vinaigrette

Roasted Root Vegetable

Pulled Rotisserie Chicken ~ Pistachios
Creamy Cider Vinaigrette

Wild Shrimp

Grapefruit Segments ~ Cucumber ~ Fennel
Herb Vinaigrette

Roasted Salmon

Nicoise Olive ~ Green Beans ~ Potato ~ Portobello

Gemelli Antipasti

Roasted Pepper ~ Artichoke
Grilled Ricotta Salata
Salumi

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 24% 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 Scaloppini Saltimbocca

House Cured Bacon ~ Veal Sage Reduction

Bourbon Brined Pork Loin

Apricot Cornbread Stuffing ~ Linguisa
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 24% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Menu

Sides

Butternut Squash ~ Andouille ~ Spinach Ragout

3 Cheese Grits

Mascarpone Mashed Potatoes

Roasted Sweet Potato ~ Golden Raisins ~ Brussel Sprouts

Honey Glazed Rainbow Carrots ~ Garbanzo Beans

Truffle Corn ~ Creamed ~ White Cheddar Gratin

Roasted Marble Potatoes

Pasta Primavera ~ Toy Tomatoes ~ Kalamata Olive ~ Peas

Roasted Cauliflower ~ Capers ~ Almonds ~ Parsley ~EVOO

Braised Lentils ~ Brunoise Vegetable ~ Smoked Tomato

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 24% taxable service charge and 6.5% sales tax will be added to prices

Dinner Buffet Dessert Menu

Desserts

Cakes ~ Tarts ~ Custards ~ Pastries

Cakes

NY Cheesecake
Carrot Cake
Coffee Opera Cake

Tarts

Caramel Praline Crunch Tart
Key Lime Tart
Fresh Fruit Tart

Custards

Crème Brûlée
Mango Panna Cotta
Chocolate Mousse

Pastries

Pistachio Profiteroles
Chocolate Alfajores
Raspberry Butter Cookies

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 24% 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 | \$10.50

Imported Beer | \$8.00

Domestic Beer | \$7.00

Wine Per Bottle | \$58.00

Assortment of Sodas | \$5.50

Bottled Waters | \$5.50

Domestic Beers

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Samuel Adams Boston Lager

Imported Beers

Corona Extra, Heineken, O'Douls
Amstel Light, Stone IPA

Premium Host Bar

On Consumption, Charges Based on Number of Consumed Drinks

Cocktails | \$9.00

Imported Beer | \$8.00

Domestic Beer | \$7.00

Wine Per Bottle | \$46.00

Assortment of Sodas | \$5.5

Bottled Waters | \$5.50

Domestic Beers

Budweiser, Bud Light, Michelob Ultra, Miller Lite
Samuel Adams Boston Lager

Imported Beers

Corona Extra, Heineken, O'Douls
Amstel Light, Stone IPA

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 24% 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, Cruzaan Aged Light Rum

Jose Cuervo Especial Gold, 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 24% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

White Wines and Champagne

Chardonnay

- Columbia Crest Grand Estates | \$46
- Clos Du Bois, North Coast | \$58
- BV Century Cellars, California | \$56
- Stone Cellars by Beringer, California | \$56
- Estancia, Pinnacles Ranches, Monterey | \$58

White Specialties

- Masi Masianco, Pinot Grigio & Verduzzo | \$56
- Markham ,Sauvignon Blanc, Napa Valley | \$56
- Kenwood Vineyards, Sauvignon Blanc, Sonoma County | \$56
- Stone Cellars, Pinot Grigio, California | \$56
- Pighin Friuli, Pinot Grigio, Grave del Friuli | \$60
- Chateau St Michelle, Riesling, Columbia Valley | \$56

Blush and Fruity

- Beringer Vineyards, White Zinfandel, California | \$46

Champagne and Sparkling

- Freixenet Blanc de Blancs, San Sadurni d'Anoia | \$46
- Mumm Napa "Brut Prestige", Napa Valley | \$75
- Moet & Chandon "Imperial", Epernay | \$120
- Cuvee Dom Perignon 1998 France | \$225

*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 24% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Red Wines

Pinot Noir

- Columbia Crest Grand Estates, Columbia Valley | \$46
- BV Century Cellars , California | \$56
- La Crema, Sonoma County | \$56
- Acacia "Carnernos", Carneros Napa Valley | \$60
- Mark West, California | \$62

Merlot

- Columbia Crest Grand Estates, Columbia Valley | \$46
- Clos Du Bois, North Coast | \$58
- BV Century Cellars, California | \$56
- Stone Cellars by Beringer, California | \$56
- St Francis Vineyard, Sonoma County | \$62
- Rutherford Hill Merlot, Napa Valley | \$65

Cabernet Sauvignon

- Columbia Crest Grand Estates, Columbia Valley | \$46
- BV Century Cellars, California | \$56
- Aquinas, Napa Valley | \$68
- Stone Cellars by Beringer, California | \$56
- L de Lyeth , Sonoma County | \$62
- Franciscan Oakville Estate Napa | \$78

Red Specialties

- Castello di Volpaia, Chianti Classico | \$56
- Rosemount Estate, Shiraz | \$56
- Ravenswood Vintners Blend, Zinfandel | \$56

Dessert and Port

- Banfi Brachetto D Acqui Italy | \$56
- Sandeman Founders Reserve Port Portugal | \$75

*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 24% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Specialty Drinks

Classic Martinis | \$13 Each

All of our Specialty Martinis are Handcrafted Masterpieces

Clear Blue Sky

Sky Vodka with Blue Curacao and Fresh Lemon

The Mystic Gin

Vermouth & Almond
Stuffed Olives

Citrus Sensation

Absolut Citron, Triple Sec
Cranberry & Pineapple Juices

Ultra Pink Vodka

Pomegranate Juice
Fresh Lime Juice & Orange Slice

Floritini Absolut

Midori and Fresh Florida Orange Wheel

Specialty Drinks | \$12 Each

Mimosa
Bloody Mary
Mai Tai Rum Punch
Mojito
Margarita
Cordials
Cognacs

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 24% taxable service charge and 6.5% sales tax will be added to prices

Beverage Menu

Specialty Drink Stations

One (1) Bartender Per 100 Guests

Frozen Drink Station | \$12 Each

This Specialty Frozen Drink Station Blends the Best of Everything . . .
(Choose Two)

Rum Runner Punch

Fruit Juices with Bacardi and Myers Rum

Alotta Colada Coconut

Pineapple and Cool Spiced Rum

Strawberry Fields

Our Frozen Version of the Classic Daiquiri
Golden Margarita Cuervo Gold or Sauza Gold

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 24% 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 and Granola Bars
Individual Bags of Trail Mix
Zucchini-Walnut Bread
Whole Seasonal Fresh Fruit
Assorted Bottled Juices and Gatorades
Bottled Waters
Coffee and Tea 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 24% taxable service charge and 6.5% sales tax will be added to prices

Energize Menu

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

House 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 24% 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 24% 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 \$200 Labor Charge plus 24% Taxable Service Charge and 6.5% State Sales Tax.

Vendors

Our Chefs Proudly Support Local Vendors Throughout The Orlando Area. 'Lake Meadow' Farms Eggs, 'Palmetto Creek' Pork, Uncle Matt's Organic Orange Groves, '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!