



# Event Catering Menus

Embassy Suites West Palm Beach Central  
1601 Belvedere Road  
West Palm Beach FL, 33406  
561-689-6400

# Breakfast



**Based on One (1) Hour of Service**  
**. Minimum of 20 attendees required.**

## **Continental Breakfast**

**Simply | \$18**

Freshly Squeezed Florida Orange Juice  
Variety of Freshly Prepared Pastries to Include;  
Breakfast Breads, Fruit and Streusel Muffins, Croissants, Pastries Sweet Cream  
Butter and Fruit Preserves  
Assorted Cereals with Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

## **The Health Nut | \$22**

Freshly Squeezed Florida Orange Juice and Choice of the following:  
Grapefruit, Apple, Cranberry or Tomato Juice  
Variety of Freshly Prepared Pastries to Include;  
Breakfast Breads, Fruit and Streusel Muffins, Croissants, Pastries, Served  
with, Sweet Cream Butter and Fruit Preserves  
Signature Granola Station with Dried Fruits and nuts  
Assorted Yogurts  
Sliced Seasonal Fruits and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Breakfast



**Based on One Hour Service. Minimum of 20 attendees required.**

## Buffet Breakfast Selections

### The Sunrise Breakfast Buffet | \$24

Freshly Squeezed Florida Orange Juice and Choice of the following:  
Grapefruit, Apple, Cranberry or Tomato Juice  
Sliced Seasonal Fruits and Berries  
Variety of Freshly Prepared Pastries to Include;  
Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries,  
Served with Sweet Cream Butter and Fruit Preserves  
Fluffy Scrambled Eggs  
Yukon Gold Breakfast Potatoes  
Breakfast Sausage and Applewood Smoked Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Gourmet Herbal Teas

### The Royal Palm Breakfast Buffet | \$28

Freshly Squeezed Florida Orange Juice and Choice of the following:  
Grapefruit, Apple, Cranberry or Tomato Juice  
Sliced Seasonal Fruits and Fruit Berries  
Variety of Freshly Prepared Pastries to Include;  
Breakfast Breads, Fruit and Streusel Muffins, Croissants, Danish Pastries,  
Served with Sweet Cream Butter and Fruit Preserves  
Fluffy Scrambled Eggs  
Blueberry Buttermilk Pancakes, Maple Syrup, Sweet Cream Butter  
Hash Brown Potatoes with Caramelized Onions  
Breakfast Sausage and Applewood Smoked Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Gourmet Herbal Teas

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Enhancements

In addition to your Buffet

### Assorted Cereals | \$3.50 Per Person

Served with Whole, Skim and 2% Milk

### Egg and Cheese Croissants | \$4 Per Person

### Biscuits and Gravy | \$4 Per Person

### Breakfast Burritos| \$5 Per Person

Scrambled Eggs, Sausage and Pepper Jack Cheese  
Served with Fresh Salsa and Sour Cream

### Smoked Salmon| \$8.50 Per Person

Smoked Salmon with Traditional Accompaniments  
Bagels, Pumpernickel Bread and Cream Cheese

### \* Belgian Waffle Station| \$7.50 Per Person

Freshly Made Waffles with Whipped Cream, Whipped Butter, Toasted Pecans,  
Fresh Berries and Warm Maple Syrup

### \* Omelet Station| \$8.50 Per Person

Omelets Made to Order with Cheddar Cheese, Ham, Bacon, Onions, Mushrooms,  
Bell Peppers, Tomatoes and Salsa

All Prices are Subject to 24% Service Charge and 7% Sales Tax

# Breakfast



\* Indicates Chef Attendant required per 50 guests



# Breakfast



**All Plated Breakfast Selections Include:**  
**Freshly Squeezed Florida Orange Juice or Grapefruit Juice**  
**A Variety of Freshly Prepared Pastries which includes Fruit and Streusel Muffins, Croissants, and Pastries**  
**Served with Sweet Cream Butter and Fruit Preserves**  
**Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas**

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## Plated Breakfast Selections

### All American | \$24

Ruby Red Grapefruit sections, pure honey  
Scrambled eggs, choice of Apple Wood smoked Bacon, or breakfast sausage, Crispy Hash Browns, herb grilled tomato.

### The Benedict | \$26

Fresh Fruit and Berry Parfait with Yogurt  
Eggs Benedict on a Toasted English Muffin with Grilled Canadian Bacon  
Poached Eggs and Hollandaise Sauce  
Yukon gold potatoes , Grilled herb Tomato

### Healthy | \$22

Seasonal Melon and fresh berries  
Spinach and leek quiche, cured ham

### Cinnamon Roll French toast | \$23

Fresh Strawberries & cream  
Cinnamon roll French toast, maple syrup pecan butter, choice of grilled ham or chicken apple sausage

## All Day Break Packages

### The Concierge | \$23 Per Person

#### Morning

Freshly Squeezed Florida Orange, Grapefruit and Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

#### Mid-Morning

Full Refresh of Morning Beverages with the addition of Assorted Soft Drinks and Bottled Waters

#### Afternoon

Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas  
Assorted Soft Drinks and Bottled Waters

### The Administrator | \$27 Per Person

#### Morning

Freshly Squeezed Florida Orange, Grapefruit and Apple Juice  
Selection of Freshly Made Bagels  
Regular, Dill, Honey and Blueberry Cream Cheese, Sweet Cream Butter and Fruit Preserves  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

#### Mid-Morning

Full Refresh of Morning Beverages with the addition of Assorted Soft Drinks and Bottled Waters

#### Afternoon

Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas  
Assorted Soft Drinks and Bottled Waters

All Prices are Subject to 24% Service Charge and 7% Sales Tax

# Break



Minimum of 20 Attendees Required

# Break



## All Day Break Packages

**The V.I.P | \$48 Per Person**

### **Morning**

Freshly Squeezed Florida Orange, Grapefruit and Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas  
Display of Fresh Seasonal Fruits, Melons and Berries

### **Mid-Morning**

Full Refresh of Morning Beverages with the addition of Assorted Soft Drinks and Bottled Waters

### **Selection of Lunch Buffet From Our Working Luncheons**

### **Afternoon**

Assortment of Freshly Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas  
Assorted Soft Drinks and Bottled Waters

**Minimum of 20 Attendees Required**

# Break

## Specialty Breaks

### Sweet Treat | \$8 Per Person

Chocolate Fudge Brownies, Assorted Jumbo Cookies, Rice Crispy treats, Individual Bottles of Chocolate and Whole milks, Bottled Water

### Taste of the West | \$10 Per Person

Assortment of Salsas and chips. (Black Bean and Corn, Toasted Ancho, Avocado and Grilled onion) Multi colored tortilla chips, brewed iced tea with flavored fruit syrups.

### Build your own trail mix | \$14 Per Person

Create your own trail mix by mixing

Walnuts, pecans, almonds, pistachios, macadamia nuts, white chocolate bits, dried cherries, apricots, papaya, pineapple, granola, Sparkling fruit beverages

### Healthy | \$16 Per Person

Bagel chips with roasted red pepper hummus, crisp vegetables with spinach dip, selection of whole fruits, bowls of dried fruits, shelled nuts, Individual bottled juices and smoothies, fruit infused water station

### Chocolate Lovers | \$17 Per Person

Dark Fudge Brownies, Crunchy chocolate petit fours, chocolate cheesecake squares, chocolate covered espresso beans, white chocolate fondue with fruit skewers

### Ice Cream Social | \$11 Per Person

Pre scooped chocolate and vanilla ice cream to be topped with, peanuts, cherries, hot fudge, jimmies, white and dark chocolate chips, whipped cream, crushed pineapple



**Based on One (1) Hour of Service**

**In Excess of One (1) Hour, Items will be billed on consumption**

**Minimum of 20 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**



## A' la Carte

Freshly Brewed Coffee, Decaf Coffee and Herbal Tea Selections | \$48 Per Gallon

Freshly Brewed Iced Tea | \$48 Per Gallon

Fresh Squeezed Lemonade | \$48 Per Gallon

Fresh Squeezed Florida Orange Juice | \$48 Per Gallon

Assorted Brownies and Blondies | \$30 Per Dozen

Assorted Freshly Baked Cookies | \$30 Per Dozen Assorted

Freshly Baked Muffins | \$30 Per Dozen

Assorted Freshly Baked Scones | \$30 Per Dozen

Assorted Bagels with Regular and Flavored Cream Cheese | \$40 Per Dozen

Assorted Energy Drinks | \$4.25 Each

Selection of Fruit Juices and Sparkling Water | \$4 Each

Bottled Water | \$3.75 Each

Assorted Soft Drinks | \$4 Each

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Break



**Minimum Quantity of 15 Required**

# Break



## A' la Carte

\* Fruit Smoothie Selections | \$4 Each

\*Variety of Protein and Energy Bars| \$4 Each

Assorted Potato and Veggie Chips with Assorted Dips| \$6 Per Person

\*Assorted Ice Cream Bars| \$4. Each

Assorted Dry Snacks | \$ 4.00 Per Person

Display of Fresh Seasonal Fruits, Melons and Berries| \$5.50 Per Person

\* Natural and Fruit Flavored Yogurts| \$ 3.50 Each

Selection of Cold Cereals with Whole, Low Fat and Skim Milk| \$4.50 Per Person

**Minimum of 15 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Plated Cold and Hot Lunches

### Salads |

Young Romaine Hearts, Mango, Golden Raisins,  
Watercress and Candied Walnuts  
Served with Gorgonzola Cheese Dressing

Spring Lettuce, Tomatoes, Cucumbers and  
Garlic Croutons  
Served with Roasted Shallot and Cilantro Vinaigrette

Caprese Salad  
Vine-Ripened Tomatoes, Fresh Mozzarella, Olives, Basil  
Served with Balsamic Vinaigrette

Caesar Salad  
Focaccia Croutons, Shaved Parmigiano-Reggiano Cheese  
Served with a Traditional Caesar Dressing

### Chilled Soup |

Watermelon Gazpacho, Cucumber Bruniose

Sweet Corn and Avocado soup, coconut milk, lime  
zests

Spicy BLT soup, Apple wood smoked Bacon, Bib  
Lettuce Ciabatta Crouton



# Lunch

### Hot Soups |

Black Bean Soup  
Rice, Tomato, Black Beans and Cilantro

Seafood Gumbo  
Shrimp, Mahi, Chorizo and Green Chiles

Conch Chowder  
Roasted Corn and Cassava Root

Tuscan White Bean Soup  
Pancetta Scallions, Cabbage and White Truffle Oil

### Desserts |

Florida Key Lime Pie, Whipped Cream

Chocolate Bundt Cake with Brandied Cherries  
New York Style Cheesecake, Fresh Strawberries

Lemon Cream Layer Cake, Raspberries

Chocolate Mousse Tulip, Shaved White Chocolate  
Carrot Cake, Cream Cheese Icing

Fresh Berries and Cream over Pound Cake



# Lunch



Based on One (1) Hour of Service

Chilled Entrée Selections Include your Choice of Dessert Add a choice of soup for an additional \$4  
Minimum of 20 Attendees Required

Entrées Include Iced Tea or lemonade, Choice of Soup or Salad and Dessert

All Prices are Subject to 24% Service Charge and 7% Sales Tax

## Chilled Luncheon Entrée Salads

### Seafood Salad | \$29

Poached shrimp, Scallops and calamari, Baby Greens, Mango and Black Bean Relish Served with Toasted Sesame Soy Vinaigrette

### Grilled Lamb Salad | \$26

Grilled Domestic Leg of Lamb Tossed with Red Wine Onions, Cucumber, Kalamata Olives, bib lettuce, Toasted Pita Bread and Feta Cheese

### Roasted Sirloin of Beef | \$25

Romaine Hearts, Orzo, Papaya, Olives Served with mandarin orange Vinaigrette

### Seared Ahi Tuna Nicoise | \$24

Served Over Mixed Greens, Fingerling Potatoes, Haricots Verts, Plum Tomato and Olives with red wine Vinaigrette

### Jamaican Spice Chicken and Crisp Heart of Romaine | \$24

Mango, Avocado, Oranges and Tomatoes  
Served with Passion Fruit Vinaigrette

### Portobello Mushroom | \$24

Water Cress, Grape Tomatoes, Bermuda Onions and White Beans with Cuban Bread



## Hot Luncheon Entrée

### Grilled Top Sirloin of Beef | \$28

Blue cheese au gratin potatoes, brocolini, herb jus

### Key Lime Encrusted Florida grouper | \$28

Toasted Orzo, Blistered Green Beans and Tomatoes, Citrus Butter Sauce

### Oven Roasted Breast of Chicken | \$26

With Roasted Potato, Rosemary , Garlic, Shiitake Mushrooms,  
Wilted spinach, Leeks, Merlot Reduction

### Roasted Pork Shoulder | \$26

Braised Greens, Rosemary New Potatoes, Honey Chipotle Glaze

### Stout Braised Beef Short Rib | \$28

Horseradish Whipped Potatoes, Honey Glazed Baby Carrots

### Seared Supreme of Chicken Marsala | \$28

Garlic Whipped Potatoes , Steamed Broccoli, Baby Bella Mushrooms

### Seared Mahi | \$26

Red Potato Hash, Grilled Asparagus, Tropical Salsa

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Lunch



**Based on One (1) Hour of Service**

**Entrées Include Iced Tea or lemonade, Choice of Soup or Salad and Dessert**

**Additional \$4.00 Per Person for Soup or Salad Option  
Minimum of 25 Attendees Required**

# Lunch



**Based on One and a Half Hour of Service**

**Minimum of 20 Attendees Required**

**All Lunch Buffets Include:  
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet  
Herbal Teas and Iced Tea**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Lunch Buffet

### Italian Luncheon Buffet | \$32

Mixed Garden Greens with Assorted Dressings  
Caesar Salad  
Minestrone Soup  
Chicken with Mozzarella Cheese, Covered with Marinara Sauce  
Baked Mahi, Smothered with Sautéed Artichokes and Olives  
Penne Pasta with Marinara and Alfredo Sauces

Accompaniments Include;  
Assortment of Steamed Italian Vegetables  
Freshly Baked Rolls with Sweet Cream Butter and Garlic Breadsticks  
Tiramisu

### New York Deli Buffet | \$29

Chicken Noodle Soup  
Mixed Greens, Sliced Cucumbers, Croutons, Tomatoes, Feta Cheese and  
Roasted Red Onions with Creamy Ranch Dressing and Herb Vinaigrette  
Cole Slaw in Honey Dressing  
Red Bliss Potato Salad  
Seasonal Fresh Fruit salad

Assortment of:  
Pastrami, Shaved Corned Beef, Beef Salami, Roast Beef, Roasted Breast of Turkey  
Tuna Salad, Egg Salad and Chicken Salad  
Accompaniments Includes;  
Crisp Lettuce, Sliced Tomato, Red Onion, Dill Pickles  
Swiss, Cheddar and Provolone Cheese  
Pumpnickel, Marble Rye, Kaiser Rolls, White and Wheat Bread  
Assortment of Homemade Cookies and Brownies

## Lunch Buffet

### Chef's Special Luncheon Buffet | \$29

Forest Mushroom Soup  
Fresh Seasonal Fruit  
Mixed Greens, Sliced Cucumber, Croutons, Tomatoes, Feta Cheese and Roasted Red Onions  
Penne Pasta Salad with Fresh Mushrooms, Red Onions and Bell Pepper tossed in a Balsamic Vinaigrette  
Herb Grilled Breast of Chicken with Wild Mushroom Sauce  
Farfalle Pasta with Pesto cream, parmesan and  
Blistered tomatoes  
Pan Seared Mahi-Mahi, Lemon Beurre Blanc

Accompaniments Include;  
Chef Selection of Fresh Vegetables  
Garlic Mashed Potatoes  
Freshly Baked French Rolls and Sweet Cream Butter  
Chef Selection of Dessert

### Santa Fe | \$32

Tortilla Soup  
Roasted Corn and Black Bean Salad with Tri-Colored Tortilla Strips  
Mixed Greens, Sliced Cucumbers, Oven Dried Croutons, Tomatoes, Feta Cheese and Roasted Red Onions with Creamy Ranch Dressing and Herb Vinaigrette  
Make Your Own Fajitas Flour Tortilla or Corn Tortilla with Sliced Grilled Chicken Breast or Roast Sirloin of Beef Fajitas  
Grilled Onions and Roasted Bell Peppers  
Spanish Rice Pilaf  
Shredded Cheddar Cheese, Lettuce, Tomato, Fresh Salsa and Sour Cream  
Fresh Berry Flan

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Lunch



**Based on One and One Half Hour of Service**

**Minimum of 25 Attendees Required**

**All Lunch Buffets Include:  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Gourmet Herbal Teas and Iced Tea**



# Lunch



## Boxed Lunches

### Ham, Turkey or Roast Beef Sandwich | \$22

Sliced Ham, Turkey, Roast Beef, Tuna or Chicken Salad  
Swiss or Cheddar Cheese, Lettuce, Tomatoes and Pickle Spear  
Side Condiments Include Mayonnaise and Mustard choice of Kaiser  
Roll ,Wheat or Rye bread, Herb Garlic Tortilla

### The Vegetarian| \$22

Grilled Vegetables Including  
Zucchini, Yellow Squash, Portobello Mushroom and Red Bell Peppers  
Wrapped in Herb Infused Flour Tortilla  
Side Condiments Include Mayonnaise and Mustard

### Box Lunch Includes:

**Pasta Salad, an Individual Bag of Chips, Fresh Baked Cookie  
or Brownie, and a Soft Drink, Iced Tea or Bottled Water**

### Chef's Salad| \$22

Mixed Greens Topped With  
Ham, Turkey, Roast Beef, Swiss Cheese, Sliced Bermuda  
Onions, Tomatoes. Served with Choice of Dressing , Soft  
Drink, Iced Tea or Bottle of water



# Lunch



**All Lunch Buffets Include:  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Gourmet Herbal Teas and Iced Tea**

**Minimum of 25 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## **Working Lunch Buffets**

### **Salad Trio~ \$26.00**

Garden Vegetable Soup Roasted Tomato Basil Bisque  
Creamy Grilled Chicken Salad Apples, Grapes, Walnuts, and Celery  
Shrimp Louise Salad with Hard Boiled Egg, Cucumbers and Tomatoes  
Tuna Salad with Herbed Creamy Mustard, Celery Seed and Red Onions  
Assorted Breads, Rolls, Croissants  
Dessert Bars and Chocolate Fudge Brownies

### **Soup and Salad~ \$24.00**

Five Onion Soup  
Classic Clam Chowder  
Mixed Field Greens - Carrots, Cucumbers, Shaved Red Onion, Garlic  
Croutons,  
Chopped Romaine, Sun Dried Tomatoes, Kalamata Olives, Feta Cheese,  
Red Wine Vinaigrette and Caesar Dressings  
Warm Dinner Rolls with Butter  
Assortment of Fresh Baked Tarts

### **Sandwich Board~ \$29.00**

Roasted Corn Chowder  
Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Shaved Red Onions,  
Olives  
Country Style Potato Salad - Creamy Whole Grain Mustard, Celery,  
Scallions  
Tray of Mini Sandwiches  
An assortment of which to include:  
Hickory Roasted Breast of Turkey and Swiss Cheese- lettuce, tomato and  
avocado mayonnaise wrapped in soft tortilla  
Smoked Ham and Cheddar-lettuce, tomato, whole grain honey mustard  
spread on whole grain bread  
Grilled Vegetables, herbed Cream Cheese sprouts and Tomatoes on  
Grilled Pita bread  
Fresh Baked Jumbo Cookies and Brownies

# Reception

## Cold Reception Displays

### Domestic Cheese Board ~ \$175

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Crackers and Sliced Bread

### Fresh Garden Vegetable Crudité's ~ \$150

Vegetables, Red Pepper Hummus, Garden Ranch Dip

### Antipasto Display ~ \$250

Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread

### Sliced Fruit display ~ \$100

Melons, Seasonal Berries, Grapes, Honey Yogurt

**Serves up to 25 People**



**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Reception



## Seafood Display

**All Displays are Served with Freshly Grated Horseradish Tomato Sauce, Shallot Vinaigrette and Dijon Lime Sauce | Sold at Market Price Based Upon Availability**

Jumbo Gulf Shrimp  
Blue Point Oysters  
Stone Crab  
Cherry Stone Clams  
Marinated Black Mussels  
New Zealand Green Lip Mussels  
**Minimum of 50 Pieces Per Item**

### **Smoked Salmon ~ \$250**

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

**Serves up to 25 People**

# Reception



**Minimum Order of 50 Pieces**

## Cold Hors D'oeuvres

### **\$4| Per Piece**

Artichoke Bottoms topped with Curry Chicken Salad

Smoked Salmon Wrapped Asparagus

Belgium Endive with Goat Cheese topped with walnuts

California Roll, Crab, Avocado, Cucumber

Tuna Tar tare on Cucumber Round

Chilled Prawns, House Made Horseradish Cocktail Sauce

Cherry Tomato with Gorgonzola Mousse

Antipasti skewers with Balsamic Glaze

Dijon Mustard Deviled Eggs

Assorted Savory Tea Sandwiches

Beef Tenderloin, Sundried Tomato Canapés

Jerked Chicken and Papaya Tartine



# Reception

## Hot Hors D'oeuvres

### \$4| Per Piece

Petit Grilled Cheese Sandwiches, Organic White Cheddar Cheese, Tomato Chutney  
Brie and pears in a Phyllo Purse  
Coconut Chicken with Mango Chutney  
Petite Crab Cakes, Ancho Chile Aioli  
Beef Wellington with Masala mushrooms  
Assorted mini Quiches  
Gorgonzola Risotto Croquettes Tomato Basil Dipping Sauce  
Sea Scallops Wrapped in Bacon with Sweet Soy Glaze  
Duck Confit Spring Rolls, Spicy Peanut Sauce  
Brie and Raspberry wrapped in Phyllo  
Chicken Empanadas with Picante Sauce  
Conch Fritters, Red Pepper Sauce  
Mini Deep dish Pizzas, Pepperoni and Cheese  
Chicken Cordon Blue Purse with Fried Chives



**Minimum Order of 50 Pieces**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Reception



## Specialty Chef Stations

### Potato Bar ~ \$17.00

Sweet Potatoes, and Yukon Gold Potatoes

Toppings to include: Maple Syrup, Brown Sugar, Sour Cream, chopped Chives, chopped Bacon, whipped Butter, Blue Cheese, Reggiano, roasted Mushrooms, roasted Garlic and Cheddar Cheese

### Pasta Station\* ~ \$17.00

Whole Wheat Pasta, and Farfalle Pasta accompanied by Basil Pesto, Fresh Tomato Sauce and creamy Alfredo Sauces

Rock Shrimp, seasonal Herbs, shaved Parmesan, roasted Mushrooms, Red Peppers, and fresh Leeks

Fresh ground Black Pepper, Herb Infused Olive Oil, Chopped Garlic and warm Artisan Breads

### Custom Mac and Cheese\* ~ \$17.00

Creamy Ditalini Pasta tossed with Four Cheese Sauce and choice of Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Shrimp, Parmesan, Spanish Shredded Pork, Marinated Tomatoes, Smoked Bacon and Blue Cheese

### Crab Cakes\* ~ \$22.00

Fresh Crab Cakes sautéed to order, served with toppings of Remoulade, and Cocktail Sauce

## Minimum of 25 Attendees Required

\*Chef attended required \$100 per hour per chef

# Reception



**All Carving Stations Require Chef Attendant  
at an Additional \$100per hour Fee**

## Carving Stations

### Oven Roasted Beef Strip loin\*

Served with Horseradish Cream, Whole Grain and Dijon Mustard, and an assortment of Breads

\$375 Serves approximately 20 people reception style

### Whole Apple and Fennel Roasted Turkey Breast\*

Gourmet Mustards and Barbecue Sauce, Pecan Cranberry Relish, and Buttermilk Biscuits

\$275 Serves approximately 35 people reception style

### Steamship Round of Beef | \$750 Each

Slow Roasted with Herbs Served with Fresh Horseradish, Natural Jus, Whole Grain Mustard and Silver Dollar Rolls

Serves approximately 175 People

### Honey Baked Virginia Ha m \*

Served with assorted Mustards and Buttermilk Biscuits

\$275 Feeds approximately 40 people reception style



# Reception

## **Dessert Buffet | \$20 per person**

A Gourmet Display of Assorted Desserts which Include:

Assorted Petite Pastries and Fruit Tarts

Display of Fresh Seasonal Sliced Fruit with Warm Chocolate Sauce

Chef's Selection of Assorted Cakes and Pies

Chocolate Truffles and Chocolate Covered Strawberries

Chocolate Mousse Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Herbal Teas

**Minimum of 20 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**





# Dinner



## Appetizer Plates \$8

Sliced Mushroom Strudel  
Marinated Artichokes, Merlot Reduction

Warm Salmon Medallion  
Preserved Lemon, Chive Cous Cous

Fresh Jumbo Crab Cake  
Red Pepper Relish

Seared Diver Caught Sea Scallop  
Baby Leek Fingerling Ragout

Court Bouillon Poached Jumbo Shrimp  
Fiery Cocktail Sauce

Wild Mushroom Ravioli  
Pancetta, Lemon Thyme Cream

## Dinner Salad Selections

Baby Spinach, Frisee and Mache , Tossed in our Creamy Mustard Dressing with Figs, Chives and Golden Raisins

Vine Ripened Tomato and Florida Oranges with Frisee and Red Oak Lettuce with Sweet Bermuda Onions and Goat Cheese  
Served with Citrus White Balsamic Vinaigrette

Caesar Salad, Tossed Romaine Lettuce, Focaccia Croutons and Shaved Parmigiano- Reggiano Cheese

Vine Ripened Tomato with Fresh Mozzarella with Marinated Olives, Basil and Balsamic Vinaigrette

## Dinner Soup Selections

Lobster Bisque with Puff Pastry Croutons

Seafood Gumbo

Five Onion Soup with Smoked Gouda Crostini

Minestrone with Fresh Seasonal Vegetables and Orzo

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

# Dinner



**All Entrees Include:  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Gourmet Herbal Teas**

# Dinner



## Dinner Dessert Selections

Florida Key Lime Pie, Whipped Cream

Chocolate Bundt Cake with Brandied Cherries

New York Style Cheesecake, Fresh Strawberries

Lemon Cream Layer Cake, Raspberries

Chocolate Mousse Tulip, Shaved White Chocolate

Carrot Cake, Cream Cheese Icing

Fresh Berries and Cream over Pound Cake



## Dinner Entrée Selections

### Grilled Beef Tenderloin | \$45

Mushroom Compote, Pomme Dauphinoise, Steamed Asparagus

### Herb Crusted Chicken Breast | \$37

Mushroom Polenta, Zucchini with Pine Nuts

### Peppered Pork Tenderloin | \$38

Savoy Cabbage, Whipped Potatoes, Caramelized onions

### Top Sirloin & Herb Marinated Shrimp | \$40

Toasted Orzo, Blistered Green Brans, Herb Demi Glace

### Seared Chicken Breast & Petit Salmon | \$40

Rappinni, Basmati Rice, Lemon Thyme Burre Blanc

### Stout Braised Beef Short Ribs | \$40

Rappinni, Horseradish Whipped Potatoes, Natural Jus

Based on One (1) Hour of Service

All Prices are Subject to 24% Service Charge and 7% Sales Tax

# Dinner



Minimum of 20 Attendees Required

Entrée Includes:  
Choice of Soup or Salad and Dessert

# Dinner



**Based on One (1) Hour of Service**

**Minimum of 20 Attendees Required**

**Entrée Includes:**

**Choice of Soup or Salad and Dessert**

## **Dinner Entrée Selections, continued...**

**Butter Poached Halibut | \$40**

Rappinni, Basmati Rice, Burre rouge

**Roasted Breast of Chicken | \$37**

Bacon Potato Cake, Mushroom-spinach ragout, Tomato Herb Coulis

**Supreme of Chicken Breast | \$37**

Wild Mushroom Madeira Sauce, Roasted Potatoes, Haricot Vert

**Breast of Chicken Lacquered with Soy and Ginger | \$37**

Jasmine Rice, Asian Vegetables

**Pan Seared Mahi | \$37**

Tropical Fruit Relish, Coconut Rice, Roasted Asparagus

**Filet of Beef Tenderloin and Shrimp | \$52**

Roasted Garlic Whipped Potatoes, Steamed Bok Choy, Peppercorn Sauce

**Key Lime Encrusted Florida Grouper | \$42**

Basil Citrus Sauce, Wilted Greens, Herb Cous Cous

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Theme Dinner Buffets

### Italian Buffet| \$52

Grilled Tomatoes Topped with Fresh Mozzarella, Basil ,Olive oil,  
Balsamic Glaze, Warm Focaccia, Herb infused olive oil  
Caesar Salad with Ciabatta Croutons and Shaved Reggiano Cheese  
Air Dried Meats, Marinated Artichokes, Roasted Red Peppers,  
asparagus, Tomatoes, Olives  
Chicken Saltimbocca, tomatoes, Sage, Mushrooms, Prosciutto, Parmesan Cheese  
Marinated Strip loin of Beef, topped with Italian sausage, Peppers and Onions,  
Fresh herbs  
Jumbo Cheese Ravioli, light cream and tomato sauce  
Zucchini with pesto and pine nuts  
Tiramisu, fresh raspberries  
Chocolate Chip Cannolis,

### South Of The Border| \$49

Quesadillas, Fire Roasted Chillies, Black Beans, Chicken, Jack Cheese,  
Guacamole, Sour Cream, Salsa  
Roast Corn and Tomato Salad, Peppers, onions, Chipotle Dressing  
Grilled Asparagus Tips and Penne Pasta, Tossed with Meyer Lemon  
Herb Dressing  
Seasonal Fruit and Fresh Berry Display  
Grilled Breast of Chicken with Wild Mushroom Ragout and Oven Dried Tomatoes  
Fusilli Pasta, Grilled Fennel, Radicchio and Eggplant, Tossed with  
Fresh Basil Pesto  
Shrimp and Red Snapper with Penne Pasta  
Includes:  
Seasonal Fresh Vegetables with Toasted Macadamia Nut Butter  
Selection of Italian Desserts which Include; Tiramisu, Cannoli,  
Amaretto Cheesecake and Cappuccino Crème Brulee

# Dinner



**All Dinner Buffet Selections Include:  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet  
Herbal Teas**

**Based on One and One Half Hour of Service**

**Minimum of 20 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**



# Dinner



**Dinner Buffet(s) Include:**  
**Freshly Brewed Coffee, Decaffeinated Coffee and**  
**Gourmet Herbal Teas**  
**Based on One and One Half Hour of Service**  
**Minimum of 20 Attendees Required**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Theme Dinner Buffets

### Floridian Dinner Buffet | \$53

Mixed Baby Greens with Cucumbers, Grape Tomatoes Ciabatta Croutons and Assorted Dressings  
Crisp Hearts of Romaine, Focaccia Croutons, Shaved Parmesan Cheese Served with Traditional Caesar Dressing  
Calamari and Shrimp Salad with Jasmine Rice, Lime Cilantro Mango Dressing  
Assorted Fresh Baked Rolls, Breads and Crisp Flatbreads Served with Sweet Cream Butter and Herb Infused Olive Oil  
Herb Crusted Grouper with Charred Tomatillo and Mango Salsa  
Seared Florida Mahi with Gazpacho Broth, Caramelized Onions Napa Slaw  
Oven roasted Chicken Breast, Tropical Fruit Relish  
Includes:  
Chef's Selection of Seasonal Fresh Vegetables  
Yukon Potato Casserole with Smoked Gouda, Roasted Shallots  
Key Lime Pie, Mango Cheesecake, Coconut Cream Pie

### Southern BBQ | \$46

Tossed Greens with Cucumbers and Tomatoes with Assorted Dressings  
Carolina Cole Slaw  
Penne Pasta Salad with Onions, Bell Peppers and Shredded Carrots in a White Wine Vinaigrette Dressing  
Bourbon BBQ Baby Back Ribs  
Backwoods Barbecued Chicken  
Roasted Red Skin Potatoes with Garlic and Bacon  
Warm Peach Cobbler with Fresh Whipped Cream  
Southern Pecan Pie  
Fresh Citrus Fruit Salad  
Southern Sweet Tea, Fresh Squeezed Lemonade

# Beverages



## Hosted Bar Selections

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka, Whiskey, Rum, Beer, Wine and Soft Drinks

Call Brands | \$14.95 Per Person 1<sup>st</sup> Hour

Call Brands | \$8.50 Per Person Each Additional Hour

Premium Brands | \$16.25 Per Person 1<sup>st</sup> Hour

Premium Brands | \$9.50 Each Additional Hour

Beer, Wine and Soft Drinks | \$11.95 Per Person 1<sup>st</sup> Hour

Beer, Wine and Soft Drinks | \$7.95 Each Additional Hour

Imported and Domestic Beer, House Cabernet Sauvignon, House Chardonnay, House White Zinfandel, Assorted Soft Drinks and Bottled Water

**Bartender Fee of \$150 will Apply to Each Bar**

**Based on Four (4) Hours of Service**

**All Prices are Subject to 24% Service Charge and 7% Sales Tax**

## Consumption Bar Selections

### Well Bar |

Beverage Service on a Per Drink Basis

Call Brands | \$6.50

Premium Brands | \$7.50

Domestic Bottled Beer | \$5.50

Imported Bottled Beer | \$6

House Wine by the Glass | \$6.50

Cordials | \$8

### Cash Bar |

Attendees Purchase Drinks on Own Basis

Call Brands | \$7

Premium Brands | \$7.75

Domestic Bottled Beer | \$5.75

Imported Bottled Beer | \$6.50

House Wine by the Glass | \$7.00

Cordials | \$9

**Bartender Fee of \$150 will Apply to Each Bar**

**Based on Four (4) Hours of Service**

# Beverages





# Beverages



## Bottle Wine Selections

### Chardonnay |

Mirassou | \$38  
Mondavi | \$28  
Rodney Strong | \$35  
Kendall-Jackson | \$42

### Pinot Grigio |

Woodbridge | \$21  
Ecco Domani | \$29

### White Zinfandel |

Beringer | \$21

### Pinot Noir |

Adam West | \$26  
Mondavi | \$34  
Blackstone | \$24

### Merlot |

Mirassou | \$32  
B.V. Beau Tour | \$39  
Beringer | \$42

### Cabernet Sauvignon |

Mirassou | \$33  
Mondavi Private Select | \$33  
Kendall-Jackson | \$45  
Beringer Knights Valley | \$48

### Champagne |

Korbel | \$38  
Chandon Brut | \$35  
Moet & Chandon | \$68

# Banquet Policies

## Food and Beverage

Due to liability and legal restrictions, no outside food and beverage may be brought into the Hotel. The Hotel reserves the right to charge for any beverages and food supplied in violation of this policy. The Hotel specifically prohibits the removal of food from any catered function by the client or any of the invitees. If alcoholic beverages are to be served on the Hotel premise, the Hotel will require that all beverages are dispensed only by the Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person, who, on the Hotel's judgment, appears intoxicated.

## Banquet Menus

Menu selections for all banquet events should be submitted to your Convention Service Manager a minimum of fifteen (15) business days prior to the event start date to ensure our entire staff can adequately prepare to accommodate your needs. Banquet Event Orders will then be generated by your Convention Service Manager to review and approve to confirm all event details.

## Guarantees

Where charges are made on a per person basis, a guaranteed attendance must be communicated to the Convention Service Management office by noon, three (3) business days prior to the event. Guarantees for Saturday, Sunday and Monday are due by noon the preceding Wednesday. Guarantees for Tuesday are due by noon the preceding Thursday. This number is not subject to reduction. If no guarantee is received, the number indicated on the event order will be considered as such. The Hotel cannot be responsible for services over (5%) of the guarantee for events up to 500 people or three percent (3%) for events exceeding 500 people.

Please refer to the Hotel's Banquet Menus for minimum requirements for number of guests served and for changes should guaranteed number of guests be less than required minimums.

## Service Charge / Tax

All food and beverage will be subject to a 24% taxable service charge and a Florida State sales tax of 7%.

## Function Space

The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space to accommodate both the group and any other group utilizing the facilities and services of the Hotel. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

# Banquet Policies continued

## Weather Guidelines for Outdoor Functions

The Hotel reserves the right to make final decision to move any schedule functions indoors due to inclement weather. Should there be a weather report of thirty percent (30%) or more chance of precipitation in the area, the scheduled function will take place in the designated indoor back-up location. Temperatures below 60 degrees and/or wind gust in excess of 20mph shall also be cause to hold the function indoors. The decision will be made by the Hotel five (5) hours prior to the scheduled event start time.

## Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. Any additional locations including the Hotel Atrium and indoor/outdoor balconies must be approved in advance with the Convention Service Management office. All signs must be of professional style. The Hotel will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio visual or other equipment used in the Hotel. All displays or exhibits, if any, must conform to the Orange County Fire Code Ordinance.

## Electrical and Rigging

If Electrical and Rigging services are required, please contact your Convention Service Manager in advance of making any electrical or rigging arrangements. The Hotel provides, at no charge, the use of an electrical outlet customarily found installed in function rooms. Any additional electrical needs will be provided at a charge with estimates provided in advance based on advance information given. This applies to production sets, exhibits, stage shows, etc. Any additional rigging and electrical charges can be charged to the patron's master account if desired.

## Smoking

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

## Property Damage

Any damages to the Hotel, as a result of group activity, will be subject to a repair charge. A scheduled walk-through should be coordinated through the Convention Service Management office prior to move-in and after move-out to assess the condition.

## Lost and Found

The Hotel will not be held liable for the damages or loss of any merchandise brought into the Hotel by a patron or patron's guest.