



# EVENTS MENU

# BREAKFAST

---

## CONTINENTAL BREAKFASTS

### **THE EARLY RISER \$20.00**

Selection of Orange, Grapefruit and Tomato Juice  
Freshly Baked Danish, Muffins, Croissants and Bagels  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **THE AMERICAN CONTINENTAL \$27.50**

Selection of Orange, Grapefruit and Tomato Juice  
Freshly Sliced Seasonal Fruit Display, Berries, Vanilla  
Greek Yogurt, Chef's Bakery Basket  
Served with Butter, Preserves and Jam  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **THE EUROPEAN \$26.00**

Selection of Orange Juice, Apple Juice,  
Grapefruit and Tomato Juice  
Freshly Sliced Fruit Display  
Cold Cereals Served with 2% Milk  
Yoplait Yogurt  
Danish, Muffins, Bagels and Croissants  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **BREAKFAST ON THE RUN \$18.00**

Tropicana Orange Juice  
Pre-Wrapped Thomas' English Muffins Topped with  
Canadian bacon, Fried Egg and Cheddar Cheese  
Served with Deep Fried Potato Nuggets  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **ENHANCEMENTS (per person)**

Assorted Bagels and Cream Cheese \$6.00  
Oatmeal with Honey, Brown Sugar and Raisins \$5.00  
Lox and Bagels with Cream Cheese, Capers,  
Onions and Chopped Eggs \$10.00  
Yoplait Yogurts \$5.00  
Yogurt Berry Parfaits \$7.00  
Warm Cheese Blintz \$5.00  
Cold Cereal with Milk (2%, Skim) \$6.00  
Breakfast Meats and Cheeses \$8.00  
Applewood Smoked Bacon \$6.00  
Fresh Fruit Smoothies \$6.00  
Buttermilk Biscuits and Sausage Gravy \$5.00  
Pork Sausage Links \$5.00  
Hard Boiled Eggs \$5.00  
Breakfast Potatoes \$5.00  
Scrambled Eggs \$5.00  
Grilled Ham \$5.00  
Grits \$5.00

## PLATED BREAKFASTS

### **THE TRADITIONAL \$23.00**

Choice of Orange or Grapefruit Juice  
Scrambled Eggs  
Choice of Bacon or Breakfast Link Sausage  
Breakfast Potatoes and Breakfast Breads  
Served with Premium Preserves and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **FRENCH TOAST \$20.75**

Choice of Orange or Grapefruit Juice  
Fresh Cantaloupe Wedge with Orange Cream  
Vanilla Infused Cinnamon French Toast  
Served with Maple Syrup, Sausage Links  
Selection of Breakfast Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **STEAK AND EGGS \$32.00**

Choice of Orange or Grapefruit Juice  
Grilled Filet Mignon  
Scrambled Eggs  
Breakfast Potatoes and Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **EGGS BENEDICT \$28.00**

(Maximum of 150 People)  
Choice of Orange or Grapefruit Juice  
Traditional Eggs Benedict with a  
Poached Egg on a Toasted English muffin,  
Canadian bacon and Hollandaise Sauce  
Breakfast Potatoes and Breakfast Breads  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

### **MORE ENHANCEMENTS (by Dozen)**

Breakfast Wrap with Scrambled Eggs, Ham,  
Cheddar Cheese and Green Onions \$60.00  
Everything Bagel Sandwich with Egg,  
Turkey and Pepper Jack Cheese \$60.00  
House Made Quiche with Broccoli,  
Cheddar Cheese, Bacon and Onion \$60.00  
Healthy Wrap with Scrambled Egg Whites,  
Spinach, Mushrooms and Peppers \$60.00  
Seasonal Hand Fruit \$30.00

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# BREAKFAST BUFFETS

---

## **THE AMERICAN BUFFET \$39.00**

Orange, Grapefruit, Tomato and Apple Juice  
Seasonal Fruits and Berries  
Assorted Yoplait Yogurts and Granola  
Selection of Freshly Baked Danish, Breakfast  
Muffins and Croissants

*Choose One:*

Cage Free Scrambled Eggs, Hard Boiled Eggs,  
Scrambled Egg Whites, Spinach Mushroom Frittata,  
Cheddar Bacon Quiche, Denver Eggs (Scrambled Eggs, Ham,  
Onion, Bell Pepper and Diced Tomato)

*Choose One:*

Smoked Applewood Bacon, Turkey Canadian Bacon,  
Pork & Sage Sausage, Turkey Sausage,  
Corned Beef Hash, Grilled Ham

*Choose Two:*

Rosemary Breakfast Potatoes, Buttermilk Pancakes,  
Cinnamon French Toast, Grits, Hashbrowns,  
Oatmeal with Honey, Brown Sugar and Raisins

Condiments: Tabasco Sauce, Ketchup, House Salsa,  
Salt & Pepper, Butter and Peanut Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **THE SOUTHEAST BUFFET \$43.75**

Orange, Grapefruit, Tomato and Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs, Eggs Benedict  
Vanilla Infused French Toast with Maple Syrup  
Breakfast Sausage Links and Smoked Applewood Bacon  
Breakfast Potatoes  
Selection of Freshly Baked Danish, Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **SOUTHWESTERN BUFFET \$30.00**

Orange, Grapefruit, Tomato and Apple Juice  
Fresh Sliced Fruit Display  
Scrambled Eggs with Chorizo Sausage, Pico De Gallo,  
Cheddar Cheese, Guacamole, Frijoles and  
Warm Flour Tortillas  
Corned Beef Hash with Onions and  
Cilantro Breakfast Potatoes  
Texas Style Biscuits with Sausage Gravy  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **LOW CARB SELECTION**

Cup of Mixed Berries  
Scrambled Eggs with Bacon, Sausage  
and Grilled Tomatoes

## **THE SUNRISE \$28.00**

(Minimum of 10, Maximum of 50 People)  
Choice of Orange or Grapefruit Juice  
Assorted Yoplait Yogurts  
Cold Cereal Served with 2% and Skim Milk  
Freshly Baked Muffins, Danish and Bagels  
Served with Cream Cheese, Butter & Preserves  
Scrambled Eggs & Cheddar Cheese in a Croissant  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **OMELET STATION \$12.00**

Include an Omelet Station with Your Breakfast Buffet  
with One of Our Talented Chefs\*  
Omelet Station Includes:  
Cheddar, Monterey Jack and Blue Cheese  
Smoked Applewood Bacon, Sausage,  
Grilled Chicken, Diced Ham  
Salsa, Guacamole, Diced Tomatoes,  
Onions, Scallions, Peppers and Sliced Mushrooms

## **BELGIAN WAFFLE STATION \$12.00**

Include a Belgian Waffle Station with Your Breakfast Buffet  
with One of Our Talented Chefs\*  
Toppings Include:  
Seasonal Fresh Berries  
Pecans and Macadamia Nuts  
Whipped Cream and Chocolate Chips  
Maple Syrup and Strawberry Compote

## **ENHANCEMENTS (by the Dozen)**

Assorted Muffins \$46.00  
Assorted Danishes \$46.00  
Breakfast Quesadilla with Bacon, Pepper  
Jack Cheese and House Salsa \$60.00  
French Croissants with Butter and Preserves \$46.00  
Hard Boiled Eggs \$30.00  
Warm Cinnamon Doughnut Holes \$40.00

## **LOW FAT SELECTION**

Fresh Fruit Plate  
Sautéed Red and Yellow Peppers, Mushrooms,  
Sweet Onions and Roasted Roma Tomatoes

*\*Chef Fee \$125/each*

*For Groups of Less Than 25 Attendees a  
\$5/Per Person will be added to the Price.*

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



# COFFEE BREAKS

---

## **THE NATURAL \$17.00**

Yogurt Granola Parfait to Include Strawberries, Blueberries and Raspberries, Fresh Fruit Kabobs  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **THE SMOOTHIE \$17.00**

Blueberry, Raspberry, Orange, Strawberry, Banana, Pineapple and Kiwi Blended with Yogurt  
Assorted Granola Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **THE ENERGIZER \$21.75**

Mixed Nuts, Pretzels and Assorted Energy Bars  
Bottled Spring Water, Gatorade,  
Regular and Sugar Free Red Bull  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **ALL DAY BEVERAGE BREAK \$23.00 (Mid-Morning and Afternoon)**

Regular and Diet Sodas  
Bottle Spring Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **ENCHANCEMENTS**

Regular and Diet Sodas (Pepsi Products) \$5.00  
Bottled Spring Water \$5.00  
San Pellegrino Sparkling Water \$7.00  
Acqua Panna Still Water \$7.00

## **LOW CARB SELECTIONS**

Grapefruit Juice \$5.75

## **LOW FAT, LOW CARB SELECTIONS**

Diet Soda \$5.00

## **CHOCOHOLIC BREAK \$20.00**

Chocolate Dipped Strawberries,  
Chocolate Fudge Brownies,  
White Chocolate Macadamia Nut,  
Chocolate Chip and Oreo Cookies  
Snickers, Twix and Kit Kat Candy Bars  
White and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **ICE CREAM BREAK \$24.00**

Assorted Haagen-Dazs Ice Cream and Yogurt Bars  
Nestle Novelty Ice Cream Bars  
Accompanied with Chocolate Chip and  
White Chocolate Macadamia Nut Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **THE SEVENTH INNING STRETCH \$21.75**

Mini Hot Dogs Served with Cheddar Cheese,  
Relish, Onions, Mustard & Ketchup  
Traditional Jumbo Pretzels with Cheese Sauce  
Individual Bags of Potato Chips, Popcorn,  
Peanuts and Cracker Jacks  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

## **THE COOKIE MONSTER \$19.50**

A Selection of Cookies to Include  
White Chocolate Macadamia Nut, Chocolate  
Chip, Peanut Butter and Oatmeal Raisin Cookies  
Served with Assorted Pepsi Products  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

**ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# A LA CARTE BREAK ITEMS

---

## BEVERAGES

Coffee, Decaffeinated Coffee and Hot Tea  
(By the Gallon) \$71.50  
Selection of Juices (By the Gallon) \$71.50  
Lemonade or Iced Tea (By the Gallon) \$71.50  
Milk (Whole, 2%, Skim, Chocolate) (By the Gallon) \$48.00

## PASTRIES AND BREAD (By the Dozen)

Apple Coffee Cake \$46.00  
Sour Cream Coffee Cake \$46.00  
French Croissants \$46.00  
Freshly Baked Muffins \$46.00  
Whole Wheat or Regular English Muffins \$46.00  
Fruit Filled Danishes \$46.00  
Bagels and Cream Cheese \$46.00  
Jumbo Cookies \$51.75  
Fudge Brownies \$51.75  
Assorted Bars \$51.75  
Biscotti (Chocolate and Vanilla) \$46.00

## ENHANCEMENTS (Per Person)

Mixed Nuts \$6.00  
Cheese Platter \$11.50  
Selection of European Meats \$14.00  
Tortilla Chips and Salsa \$5.75  
Granola Parfaits \$7.00  
Fresh Fruit Smoothies \$7.00  
Chocolate Dipped Strawberries \$13.75  
Individual Yoplait Yogurt \$5.00

## FIT FOR YOU SELECTIONS

Grapefruit Juice (By the Gallon) \$71.50  
Fresh Fruit Plate \$12.00

## ON CONSUMPTION

Assorted Ice Cream Bars \$7.00  
XXL Warm Pretzels \$7.00  
Candy Bars \$5.75  
Bottled Spring Water \$5.00  
Acqua Panna Still Water \$7.00  
San Pellegrino Sparkling Water \$7.00  
Tropicana Bottled Juices \$5.75  
Gatorade \$5.75  
Regular and Sugar Free Red Bull \$7.00  
Regular and Diet Sodas (Pepsi Products) \$5.00



## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000

# BOXED SANDWICHES (Select up to 3) \$37.00

---

## THE BEEFEATER

Shaved Deli Roast Beef on a French Baguette with Cheddar Cheese, Lettuce, Tomato and Horseradish Mayonnaise  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## SMOKED HAM

Smoked Ham, White Cheddar Cheese, Arugula and Pepper Spread  
Served on Sourdough Bread  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## THE "TOM"

Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise and Swiss Cheese on a Multi-Grain Roll  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## ROASTED TURKEY

Roasted Turkey, Havarti Cheese and Pesto Spread  
Served on a Club Roll  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## TARRAGON CHICKEN SALAD

Served on a French Baguette  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## BLT

Bacon, Lettuce, Tomato and Mayonnaise on Ciabatta Bread  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## ALBACORE TUNA SALAD

Served on Multigrain Bread with Lettuce and Tomato  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## GRILLED VEGETABLE WRAP

Grilled Vegetables with Hummus and Greens in a Whole Wheat Tortilla  
Kettle Chips  
Seasonal Fruit  
Cookie  
Choice of Soda or Water

## GRILLED CHICKEN CLUB SALAD

Mixed Greens, Diced Tomato, Bacon, Monterey Jack and Cheddar Cheeses  
Hard Boiled Eggs and Roasted Peanuts  
Topped with a Grilled Breast of Chicken  
Served with a choice of Ranch or Balsamic Dressing  
Seasonal Fruit  
Kettle Chips  
Choice of Soda or Water

## ROASTED TURKEY ON MULTI-GRAIN ROLL

Roasted Turkey with Lettuce, Tomato and Low-Fat Mayonnaise  
Kettle Chips  
Seasonal Fruit  
Low-Fat Yogurt  
Choice of Soda or Water

### ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# PLATED SALAD AND SANDWICH LUNCHES

---

All Sandwich and Salad Entrees are Served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and Ice Tea

## PLATED SALADS

### Caesar Salad \$30.00

Romaine Lettuce, Parmesan Garlic Croutons,  
Caesar Dressing with  
Shaved Parmesan Cheese  
Topped with Your Choice:  
Grilled Chicken, Grilled Shrimp, Fillet of Salmon  
Served with Warm Rolls and Butter  
Raspberry Swirl Cheesecake

### Southwest Grilled Chicken Salad \$25.00

Chilled Spring Mix with  
Lime and Tequila Marinated Grilled Chicken,  
Sliced Red Onions, Grape Tomatoes, Hard Cooked Eggs,  
Shredded Monterey Jack and Cheddar Cheeses  
Served with Chipotle Avocado Ranch Dressing  
Warm Rolls and Butter  
Tiramisu Torte

### Asian Chicken Salad \$25.00

Asian Greens, Grilled Breast of Chicken,  
Cashews, Crisp Wontons,  
Served with Pan Asian Dressing  
Warm Rolls and Butter  
Double Chocolate Cake

### Strawberry Fields Salad \$31.00

Chilled Spring Mix with Grilled Chicken Breast,  
Candied Pecans, Crumbled Maytag Bleu Cheese,  
Sliced Strawberries and Mandarin Oranges  
Served with Raspberry Vinaigrette Dressing  
Warm Rolls and Butter  
Ultimate Chocolate Cake

## PLATED SANDWICHES

### Southwest Fajita Wrap \$30.00

Sliced Charbroiled Breast of Chicken  
with Roasted Red and Yellow Peppers, Shredded  
Lettuce, Pico De Gallo, Guacamole, Shredded  
Monterey Jack Cheese and Sour Cream  
Served with Spring Greens in Balsamic Dressing  
Key Lime Pie

### Roast Turkey BLT \$30.00

Turkey, Applewood Smoked Bacon, Lettuce,  
Tomato Mayonnaise, and Swiss Cheese  
Served on Multi Grain Roll  
Served with Kettle Chips  
Kentucky Bourbon Pecan Pie

### Grilled Vegetarian Wrap \$30.00

Balsamic Marinated Peppers, Zucchini, Asparagus,  
Yellow Squash, Portobello Mushrooms and Hummus,  
Wrapped in a Whole Wheat Tortilla  
Served with Crisp Field Greens  
in a Balsamic Vinaigrette Dressing  
Gourmet Carrot Cake

### Grilled Chicken Caesar Wrap \$30.00

Sliced Grilled Chicken Breast with Romaine Lettuce,  
Caesar Dressing, Fresh Parmesan Cheese and Tomatoes  
In a Sun-dried Tomato Tortilla  
Red Velvet Cake



## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000

# PLATED LUNCH ENTREES

All Lunch Entrees Come with Choice of Salad, Warm Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and Ice Tea

## SALAD

*Choose One:*

Romaine with Shaved Parmesan, Croutons and Caesar Dressing

Bibb Lettuce with Tomatoes, Toasted Almonds, Charred Asparagus and Basil Green

Goddess Hydroponic Greens with Roasted Beets, Pumpkin Seeds and Citrus Vinaigrette

Mixed Field Green Salad with Grape Tomatoes, Julienne Cucumbers and Choice of Dressing

Wedge Iceberg Salad with Diced Tomatoes, Applewood Bacon and Blue Cheese Dressing

Greek Salad with Romaine Lettuce, Kalamata Olives, Roasted Red Peppers, Julienne Red Onions, Feta Cheese, Tossed in a Red Wine Vinaigrette Dressing

## OF AIR

### **Chicken Mediterranean \$46.00**

Boneless Breast of Grilled Chicken, Sun-Dried Tomato Pesto, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese  
Fresh Vegetables and Rösti Potatoes

### **Chicken Tuscany \$38.00**

Boneless Chicken Breast Coated with Herb Bread Crumbs, Pan Seared, Topped with Fresh Mozzarella and Marinara Sauce  
Penne Pomodoro

### **Pasta Primavera \$38.00**

Penne Pasta with Herb Chicken Breast Tossed with Peppers, Zucchini, Diced Portobello Mushrooms, Diced Roma Tomatoes in a Parmesan Alfredo Sauce

### **Chicken Cardinale \$40.00**

Pan Sautéed Breaded Boneless Breast of Chicken, Topped with Red and Yellow Peppers in a Lemon Beurre Blanc  
Yukon Gold Mashed Potatoes and Asparagus

### **Pan Roasted Chicken \$40.00**

Pancetta and Brussel Sprouts Potato Hash

### **Braised Chicken \$38.00**

Tortellini, Roasted Tomatoes, Chard and Ricotta

## OF LAND

### **Roasted New York Strip Loin \$48.00**

Sliced New York Strip Loin with Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes and Tomato Gruyere and Julienne of Vegetables

### **Filet Mignon with Bordelaise Sauce \$71.75**

Yukon Gold Mashed Potatoes and Fresh Vegetables

### **Smoked Pork Loin \$50.50**

Crusted Sliced Pork Loin  
with Jalapeño Ginger Apples and Cream Corn

### **Roasted Vegetable Wellington \$40.00**

Basil and Mustard Greens

## OF SEA

### **Seared Salmon \$46.00**

Yukon Gold Mashed Potatoes  
Garden Greens Puree and Mushrooms

### **Skillet Lake Trout \$42.00**

Polenta, Asparagus with Lemon Beurre Blanc

### **Grilled Fillet of Salmon, Dijon Cream Sauce \$42.00**

Yukon Gold Mashed Potatoes and Asparagus

### **Grilled Swordfish, Lemon Chive Aioli \$44.00**

Fingerling Potatoes, Spinach and Roasted Onions

## DESSERT

*Choose One:*

Raspberry Swirl Cheesecake, New York Style Cheesecake, Lemon Mist Cake, Chocolate Mousse Cake, Italian Cream Layer Cake, Tiramisu Torte with Kahlua Crème, Key Lime Pie

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined



# LUNCH BUFFETS

---

All Lunch Buffets Come with Freshly Brewed Coffee,  
Decaffeinated Coffee, Hot Teas and Ice Tea

## THE EXECUTIVE \$48.50

Tuna Salad, Cashew Chicken Salad  
Caesar Salad and Caprese Salad  
Limestone Bibb, Olives, Grated Parmesan Cheese,  
Crumbled Maytag Blue Cheese, Marinated Peppers,  
Artichokes, Sweet Onions, Shaved Carrots,  
Julienne Cucumbers, Radish Sprouts and Crostini's

Roasted Chilled Beef Tenderloin with Horseradish  
Mayonnaise on a French Baguette

Roast Breast of Turkey with Cranberry Relish  
on a Multi Grain Roll

Black Forest Ham with Stone Ground Mustard  
on an Onion Roll

Havarti, Cheddar, and Provolone Cheeses  
Pesto Mayonnaise, Dijon and Pepper Spread

Individual Mini Desserts  
and Chocolate Covered Strawberries

## CHEESEBURGER IN PARADISE \$40.00

### Salad Selection

Garden Salad (2 dressings)  
Loaded Potato Salad and Maria's Macaroni Salad

### Entrees

*(Please Select Three)*

Smoked Chicken

Grilled Angus Burgers

BBQ Pulled Chicken

All Beef Hot Dog with Chili, Onions and Cheddar Cheese  
Smoked Pork Loin

Cheddar, Swiss and American Cheese  
Lettuce, Tomato, Onion and House Pickles  
Mustard, Mayonnaise, Relish and Ketchup  
Fresh Baked Rolls and Buns  
Campsite Baked Beans and Creamed Corn

### Desserts

Double Chocolate Brownies  
and Lemon Meringue Bars

## LUNCHEON BUFFET

### Salad Selection

Caesar Salad

Herbed Pasta Salad

Fresh Field Green Salad with Assorted Dressings  
Sliced Tomato with Onion and Blue Cheese

### Choice of Two or Three Entrees 2/\$44.00 3/\$48.00

Sliced Roasted Strip Loin

Roasted Pork Loin

Meat Lasagna

Rigatoni with Italian Sausage

Pasta Primavera

Chicken Tuscany

Chicken Marsala

Chicken Milanese

Salmon Piccata

Parmesan Crusted Swordfish

Fresh Green Beans with Roasted Shallots  
and Applewood Smoked Bacon  
Roasted Rosemary Fingerling Potatoes

Fresh Baked Rolls and Butter

Individual Mini Desserts

## LITTLE ITALY \$46.00

Vegetable Minestrone

Caesar Salad

Caprese Salad

Balsamic Grilled Vegetables

Tri Color Cheese Tortellini Alfredo

Chicken Parmesan

Grilled Italian Sausage with Roasted Pepper and Onion

Hard and Soft Italian Breads and Oils

Tiramisu with Kahlua Cream, Biscotti and Cannoli's

*For Groups of Less Than 25 Attendees a  
\$5/Per Person will be Added to the Price.*

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



# LUNCH BUFFETS

---

All Lunch Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and Ice Tea

## THE ASIAN EXPRESS \$43.50

Asian Green Salad with Mizuna Greens, Bamboo Shoots, Water Chestnuts, Pea Pods, Cashews and Fried Wontons with a Ginger Orange Dressing

General Tso's Crispy Chicken  
Beef Stir Fry with Asian Vegetables in a Teriyaki Glaze

Egg Rolls with Hot Mustard and Sesame Garlic Sauce  
Pork Fried Rice and Stir Fry Vegetables  
Sweet and Sour Sauce

Flatbreads

Fortune Cookies, Fudge Brownies  
and Peanut Butter Bars

## WRAP AND RUN BUFFET \$38.00

Tossed Garden Salad with Assorted Dressings  
Spicy Potato Salad

Roasted Turkey Sliced in a Whole Wheat Wrap with Applewood Smoked Bacon, Shredded Lettuce, Tomato, Swiss Cheese and Mayonnaise

Grilled Sliced Breast of Chicken in a Sundried Tomato Wrap with Pico de Gallo, Shredded Lettuce, Monterey Jack Cheese, Guacamole and Sour Cream

Shaved Lean Ham in a Spinach Wrap with Big Eye Swiss Cheese, Shredded Lettuce, Diced Tomatoes and Dijonnaise

Kettle Chips

Fudge Brownies  
Lemon and Peanut Butter Bars

## DELI \$46.00

Chicken Noodle Soup  
Creamy Slaw  
Broccoli Chicken Salad

Multigrain, Rye, Croissant and Baguette

Albacore Tuna Salad, Egg Salad,  
Smoked Ham and Roasted Turkey

Havarti, Provolone and Cheddar Cheese  
Pesto Mayonnaise, Dijon, Pepper Spread,  
Pesto Mayonnaise, Dijon, Pepper Spread, Lettuce,  
Tomato, Onion and House Pickles

House Made Potato Chips

Black and White Cookies

## SOUTH OF THE BORDER \$43.50

Beef Taco Bar with Shredded Monterey and Cheddar Cheese, Guacamole, Sour Cream, Onions, Jalapeno Peppers and Pico de Gallo

Chicken Fajitas with Roasted Peppers and Onions, Pico de Gallo, Shredded Monterey Jack Cheese, Sour Cream and Guacamole with Flour Tortillas

Three Cheese Quesadillas  
Mexican Rice  
Frijoles

Key Lime Pie

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# LOW CARB LUNCH SELECTIONS

---

## **GRILLED CHICKEN CAESAR SALAD \$26.00**

Grilled Chicken Caesar Salad with Romaine Lettuce  
Caesar Dressing, Tear Drop Tomatoes  
and Shaved Parmesan Cheese

## **GRILLED CHICKEN CLUB SALAD \$26.00**

Grilled Breast of Chicken, Mixed Greens  
Diced Tomato, Applewood Smoked Bacon,  
Monterey Jack Cheese, Cheddar Cheese,  
and Hard Boiled Eggs with  
Choice of Ranch or Balsamic Dressings

## **ROASTED TURKEY ON MULTI-GRAIN ROLL \$26.00**

Roasted Turkey with Lettuce, Tomato  
and Low-Fat Mayonnaise  
Fresh Garden Side Salad

## **BALSAMIC CHICKEN \$28.00**

Grilled Breast of Chicken and Tomato Relish  
Medley of Fresh Vegetables

## **LOW CARB | LOW FAT | LOW CHOLESTEROL LUNCH BUFFETS**

Balsamic Chicken (Low Carb)  
Grilled Salmon Fillet (Low Fat)  
Pasta Primavera (Low Cholesterol)

# RECEPTION

---



## RECEPTION PACKAGES

*Package Prices per Person for One Hour*

### THE HAPPY HOUR \$25.30

Domestic and Imported Cheese garnished with Fresh Fruit, Assorted Canapés, Potato Chips with Sweet Onion Dip and Tortilla Chips with Salsa

### THE MEDITERRANEAN \$26.00

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onions  
Drizzled with Balsamic Vinaigrette Dressing  
Italian Hard and Soft Bread Display with flavored Olive Oils  
Brie and Raspberry Tarts, Spanakopita and Parmesan Artichoke Hearts

### THE BUTLER \$36.80

*All Items Served by White Gloved Butlers\**

Beef Wellington, Chicken Sate, Thai Chicken Spring Rolls, Bruschetta Pomodoro and Assorted Canapés

### CHANGES IN LATITUDE \$34.00

Coconut Shrimp, Raspberry and Brie in Phyllo, Mini Beef Wellingtons, Mini Crab Cakes, Crab Rangoon and a Fresh Seasonal Fruit Platter

*\*Butler Fee \$125/each*

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings *imagined*

# RECEPTION

---

## THE CARVERY (Serves up to 25)

Attendant Required\*

**JERK ROASTED CHICKEN \$290.00**

**BAKED SUGAR CURED VIRGINIA HAM \$448.50**

**CIDER BRINED TURKEY BREAST \$425.50**

**GARLIC CRACKED PEPPER PRIME RIB \$483.00**

**ROOT BEER BRINED CREEKSTONE BRISKET  
\$390.00**

**"CAJA CHINA" SUCKLING PIG \$420.00**

**WHOLE ROASTED SEASONAL FISH \$580.00**

Carving Stations are accompanied by Silver Dollar  
Rolls and Assorted Condiments

## ACTION STATIONS (Priced Per Person)

Attendant Required\*

**QUESADILLA \$20.50**

Beer and Mole Braised Pork  
Charred Corn  
Shrimp

Pepper Jack Cheese, Cilantro, Portobello Mushrooms,  
Cotija Cheese, Guacamole, Sour Cream and House Salsa

**RAW BAR \$26.00**

Seasonal Oysters, Ceviche,  
Poached Canaveral Shrimp Mignonette,  
Spicy Cocktail Remoulade with Tostadas

**WINGS \$20.00**

Buffalo, Naked, Thai Chili with  
Blue Cheese, Ranch, Sweet Chili Sauce,  
Carrots and Celery

**SLIDERS \$20.00**

BBQ Pork and Crispy Onions  
Braised Short Rib and Gruyere  
Vegetables, Avocado, Red Onion  
and Sriracha Mayonnaise

**PASTA \$20.50**

Fettuccini with Pancetta, Parmesan and Peas  
Ricotta Ravioli with Basil, Tomato and White Wine  
Penne with Portobello Mushrooms and Braised Beef

\*Attendant Fee \$125/each

**ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# MIRROR DISPLAYS & PLATTERS

---

## **ANTIPASTO \$16.00**

Genoa Salami, Soppressata, Spicy Coppa,  
Parmesan and Mozzarella Cheese, Cured Olives,  
Marinated Vegetables and Roasted Peppers

## **ARTISAN CHEESE \$20.70**

Cowgirl Creamery Mt Tam, Spring Brook Farms  
Tarentaise, Vermont Creamery Bonne Bouche  
and Rouge River Blue  
Served with Assorted Breads and  
Appropriate Accompaniments

## **BRUSCHETTA \$17.00**

Tomato, Roasted Pepper, Pecorino Cheese,  
Kalamata Olives, Roasted Eggplant,  
Lemon Goat Cheese and Tomato Jam

## **SALAD STATION \$12.00**

Mixed Greens, Cucumbers, Tomatoes, Onions,  
Olives, Carrots, Shredded Cheese,  
Bacon Bits and Croutons  
Choice of 2 Dressings  
Dinner Rolls

## **FRESH FRUIT \$13.80**

Sliced and Whole Seasonal Fruit Display  
with Berries and Honey Yogurt

## **SHORTCAKE \$16.00**

Pound, Red Velvet and Angel Food Cake  
Whipped Cream, Strawberries,  
Cinnamon Apples and Rum Bananas

## **DESSERT TASTINGS \$18.00**

Seasonal Selection of Five Chef Crafted Mini Desserts

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# HORS D'OEUVRES

**\$6.50 per pieces, MINIMUM 50 pieces**

---

## COLD HORS D'OEUVRES

Tuna Poke and Wonton Chips  
Roasted Eggplant with Olives and Crostini's  
Mozzarella with Basil and Oven Roasted Tomato  
Poached Canaveral White Shrimp with Cocktail Sauce  
Crab Claws with Spicy Remoulade  
Shrimp and Cucumber with Horseradish  
Tomato Basil Bruschetta  
Assorted Canapes

## HOT HORS D'OEUVRES

Brandade Croquette  
Spanakopita  
Crab Cake with Old Bay Tartar Sauce  
Pecan Chicken with Ranch Dip  
Buffalo Chicken Spring Roll with Blue Cheese Dip  
Beef or Chicken Empanada  
Kale with Feta Arancini (Gluten Free)  
Coconut Shrimp with an Orange Ginger Sauce  
Baked Brie and Pear  
Chicken Samosa with Cilantro Chutney  
Italian or Swedish Meatballs  
Asian Chicken Sate  
Mini Beef Wellington  
Crab Rangoon

**ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# 3 COURSE PLATED DINNER

---

All Entrees Include Your Choice of Soup or Salad, Warm Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas and Ice Tea

## SOUP/SALAD SELECTION

*Please Choose One:*

Classic Caesar Salad | Mixed Baby Field Green Salad | Baby Wedge Salad | Arugula, Beet, Endive and Walnut Vinaigrette Salad | Southern Greens, Pancetta, Green Apple and Ranch Salad | Roasted Tomato and Basil Soup | Mushroom Cappuccino Soup

## ENTRÉE SELECTION

*Please Choose One:*

### OF LAND

#### **Roast Prime Rib of Beef \$66.75**

Slow Roasted Prime Rib of Beef with Natural Au Jus, Oven Roasted Rosemary Potatoes and Julienne of Fresh Vegetables

#### **Filet Mignon \$79.50**

Center Cut Filet Mignon  
Two Potato Torte with Tomato Butter and Charred Carrots

#### **New York Strip Steak \$62.00**

Grilled Center Cut New York Strip  
Yukon Gold Mashed Potatoes, Asparagus and Baby Carrots

#### **Medallions of Beef Tenderloin \$60.00**

Twin Medallions of Beef Tenderloin with Cabernet Roasted Shallot Sauce, English Rösti Potatoes and Julienne of Fresh Vegetables

#### **Grilled and Braised Short Ribs \$58.00**

Slow Cooked Short Ribs, Blue Cheese Potatoes, Romesco and Mustard Greens

#### **Rosemary and Black Pepper Crusted Pork Loin \$54.00**

Sliced Pork Loin with Wild Mushroom Marsala Sauce, Rosemary Roasted Potatoes and Fresh Vegetables

#### **Steak Diane \$60.00**

Medallions of Sautéed Filet Mignon with Wild Mushroom Cognac Demi-Glace, Garlic Mashed Potatoes and Fresh Vegetables

#### **Beef Stir-Fry \$56.00**

Marinated Sliced Flat Iron Steak, Jasmine Rice and Asian-Style Vegetables

#### **Petite Filet Oscar \$67.00**

Center Cut Filet Mignon Topped with Lump Crabmeat and Paprika Hollandaise Sauce, Green Onion Mashed Potatoes and Asparagus

#### **Steak Au Poivre \$70.00**

Pan Seared Tournedos of Filet Mignon with Cracked Black Pepper and Cognac Cream Sauce, Yukon Gold Mashed Potatoes and Fresh Vegetables

#### **Roasted New York Strip Sirloin \$60.00**

Sliced New York Strip Sirloin with Bordeaux Red Wine Sauce, Horseradish Mashed Potatoes, Tomato Gruyere and Julienne of Fresh Vegetables

#### **Rack of Lamb \$75.75**

Grilled Double Lamb Chops with Mint Pesto, Au Jus, Rösti Potatoes and Fresh Asparagus

#### **Veal Chop \$64.00**

Seared 14-ounce Veal Chop with Red Wine Demi-Glace, Yukon Gold Mashed Potatoes and Julienne of Fresh Vegetables

#### **Veal Oscar \$68.00**

Tender Medallions of Veal  
Topped with Lump Crabmeat, Asparagus and Béarnaise Sauce with Yukon Gold Mashed Potatoes,

#### **Vegetable Mediterranean Couscous \$66.75**

Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Roasted Peppers and Squash cooked in an Aromatic Vegetable Broth and Drizzled with Lemon Chive Aioli

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined



# 3 COURSE PLATED DINNER

---

## OF SEA

### **Parmesan Crusted Swordfish \$56.00**

Center Cut Swordfish Steak with Shaved Reggiano Parmesan Cheese, Yukon Gold Mashed Potatoes and Julienne of Fresh Vegetables

### **North Atlantic Halibut \$54.00**

Grilled Halibut with Green Lentils, Bacon, Carrots and Sherry Vinegar

### **Loch Duart Salmon \$52.00**

Grilled Salmon with Caramelized Cauliflower Puree and Citrus Vanilla Sauce and Baby Carrots

### **Grilled Mahi Mahi \$58.00**

Lemon Chive Aioli, Tropical Fruit Salsa, Yukon Gold Mashed Potatoes and Fresh Vegetables

### **Sea Bass \$60.00**

Hazelnut Crusted Sea Bass with Frangelico Beurre Blanc Served on a Bed of Seasoned Sautéed Spinach with Yukon Gold Mashed Potatoes

### **Ahi Tuna \$71.50**

Seared Ahi Tuna Steak with Asian Spiced Wasabi Cream, Yukon Gold Mashed Potatoes and Pickled Ginger

### **Crab Cakes \$58.00**

Jumbo Lump Crab Cakes with Dijonnaise Cream Served on a Bed of Seasoned Sautéed Spinach

### **Sea Scallops \$62.00**

Seared Sea Scallops, Sautéed Jumbo Shrimp Served in a Provençal Sauce with Rice Pilaf

## OF AIR

### **Chicken Wellington \$62.25**

Boneless Breast of Chicken and Mushroom Duxelle, Wrapped in Puff Pastry served with Asparagus and Rösti Potatoes

### **Chicken Oscar \$64.50**

Seasoned Breast of Chicken Topped with Lump Crabmeat Crowned with Asparagus and Béarnaise Sauce and Yukon Gold Mashed Potatoes

### **Chicken Piccata \$52.00**

Seasoned and Seared Breast of Chicken with Lemon Beurre Blanc, Yukon Gold Mashed Potatoes and Julienne of Fresh Vegetables

### **Chicken Mediterranean \$52.00**

Marinated and Grilled Boneless Breast of Chicken, Sundried Tomato Pesto, Roasted Red and Yellow Peppers, Melted Mozzarella Cheese, Fresh Vegetables and Yukon Gold Mashed Potatoes

### **Chicken Rosemary \$52.00**

Grilled Breast of Chicken Infused with Rosemary and Red Currant Glaze, Roasted Potatoes and Fresh Vegetables

### **Chicken Saltimbocca \$54.00**

Seasoned and Pan Seared Breast of Chicken Topped with Prosciutto and Fresh Mozzarella Served on a Bed of Seasoned Sautéed Spinach with Yukon Gold Mashed Potatoes



meetings imagined

**ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000

# 3 COURSE PLATED DINNER

---

## DUETS OF AIR, LAND, OR SEA

### **Filet Mignon & Shrimp Scampi \$76.00**

Filet Mignon in Bordelaise Sauce with Shrimp Scampi,  
Yukon Gold Mashed Potatoes and Fresh Asparagus

### **Filet Mignon & Fillet of Salmon \$72.00**

Filet Mignon in Bordelaise Sauce,  
Sesame Ginger Glaze Salmon Fillet,  
Yukon Gold Mashed Potatoes and Fresh Asparagus

### **Filet Mignon & Jumbo Lump Crab Cake \$74.00**

Filet Mignon in Cabernet Roasted Shallot Sauce,  
Jumbo Lump Crab Cake with Dijonnaise Cream on a  
Bed of Seasoned Sautéed Spinach with  
Yukon Gold Mashed Potatoes

### **Chicken Piccata & Fillet of Salmon \$70.00**

Seared Chicken Breast Piccata Style,  
Sesame Glazed Salmon Fillet,  
Yukon Gold Mashed Potatoes  
and Julienne of Fresh Vegetables

### **Filet Mignon & Australian Lobster Tail \$82.00**

Filet Mignon and Australian Lobster Tail with Drawn  
Lemon Butter with Sliced Zucchini and Baby Carrots  
and Yukon Gold Mashed Potatoes

### **Chili Shrimp with Crispy Pork Belly \$72.00**

Bok Choy and Clamshell Mushrooms

## **DESSERT SELECTION:**

*Please Choose One*

Carrot Cake  
Whipped Tiramisu  
New York Style Cheesecake  
Raspberry Swirl Cheesecake  
Italian Cream Layer Cake  
Chocolate Decadence  
Kentucky Bourbon Pecan Pie  
Ultimate Chocolate Cake  
Red Velvet Cake  
Lemon Mist Cake  
Key Lime Pie

## **ADDITIONAL COURSE:**

Spinach Tortellini \$12.00  
with Crispy Rock Shrimp and Corn Butter

Diver Scallop \$14.00  
with Cauliflower Puree and Vanilla Brown Butter

Lump Crab Cake \$12.00  
with Green Tomato Relish and Romesco

Brandade \$10.00  
with Chorizo, Crispy Shallots, and Frisse

Crispy Duck Rillettes \$14.00  
with Arugula and Piccalilli

Grilled Jumbo Shrimp \$18.00

Grilled Half Lobster Tail \$18.00

## **ENHANCE YOUR EVENING EVENT WITH:**

Chair Covers and Overlays  
Floral Centerpieces

*Speak with your Event Manager for options.*

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# DINNER BUFFET

---

All Buffets Include Freshly Brewed Coffee,  
Decaffeinated Coffee, Hot Teas and Ice Tea

## **FLORIDA \$92.00**

### **Soups and Salads**

Chef Crafted Soup from Hotel's Garden  
Hydroponic Greens with Local Tomatoes,  
House Smoked Bacon and Lemon Dressing  
Tomatoes with Citrus, Pumpkin Seeds  
and Red Wine Vinaigrette

### **Entrees**

Carved Prime Rib of Beef

Crispy Heritage Pork Belly with Grit Cake  
Gulf Coast American Red Snapper with Citrus Butter  
Creekstone Natural Angus Top Sirloin  
with Garden Chimichurri

Zellwood Corn  
Lake Wales Potato Hash

Warm Rolls and Butter

### **Dessert**

Lemon Mist Cake

## **LITTLE TASTE OF COMFORT \$78.00**

### **Soup and Salad**

Creamy Tomato Soup with Cheese Croutons  
Baby Lettuce with Smoked Bacon and Tomato

### **Entrees**

Braised Beef with Carrot Puree  
Three Cheese Mac n' Cheese  
with Country Ham Crumbles  
Bell and Evans Chicken Roulade  
with Mushrooms and Herb Jus

Braised Garden Greens  
Buttermilk Whipped Potatoes

Warm Rolls and Butter

### **Dessert**

S'mores Cheesecake

## **PITS N GIGGLES BBQ \$70.00**

### **Salad**

Wedge Salad with Bacon,  
Blue Cheese, and Buttermilk Ranch

### **Entrees**

Cherrywood Smoked Chicken  
Spice Rubbed Pork Ribs  
12 Hour Brisket

Molasses Slaw  
Butter Poached Corn on the Cob  
House BBQ Sauce Bar

Corn Bread with Charred Green Onion and Jalapeno

### **Desserts**

Pecan Tart  
Cupcakes

## **VIVA ESPANA \$78.00**

### **Salads and Starters**

Red Oak Lettuce with Manchego and Marcona Almonds  
Marinated Tuna with Piquillo Peppers and Capers  
Cantaloupe with Artichoke and Serrano

### **Entrees**

Roasted Top Sirloin with Cabrales Blue Cheese  
Paella with Chicken, Chorizo and Saffron  
Shrimp, Mussels and Calamari with Tomato and Paprika

Rustic Bread Selection with Butter

### **Dessert**

Churros with Chocolate Sauce  
Vanilla Flan

*For Groups of Less Than 25 Attendees a  
\$7/Per Person will be Added to the Price*

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# DINNER BUFFET

---

---

## **FARM TO FORK \$78.00**

### **Salads and Starters**

Butter Lettuce with Pickled Beets,  
Crispy Chickpeas and Lemon Dressing  
Petite Greens with Toasted Hazelnuts, Lardons  
and Green Goddess Dressing  
Lake Meadow Naturals Bloody Mary Deviled Eggs

### **Entrees**

Free Bird Brick Chicken with Confit Garlic  
Lamb Sausage with Fingerling Potatoes,  
Tomatoes and Chard  
Royal Red Shrimp with Heirloom Tomatoes and Grits  
Grilled Asparagus with Lemon and Parmesan Cheese  
Artesian Breads and Rolls with Butter

### **Dessert**

Apple Pie  
Kentucky Bourbon Pecan Pie

## **ITALIAN NONNA'S \$74.00**

### **Salads and Starters**

Prosciutto with Seasonal Melon and Mint  
Baby Romaine with Focaccia and Parmesan Cheese  
Burrata with Vine-Ripened Tomatoes and Garden Basil

### **Entrees**

Cavatappi Pasta with Foraged Mushrooms  
and Truffle Butter  
Whole Branzino with Fennel, Lemon and Olive Oil  
Carved Tuscan Porterhouse  
Porchetta with Shaved Brussel Sprouts  
Fresh Dinner Rolls with Butter

### **Dessert**

Chocolate Torte  
Strawberries with Aged Balsamic

# LOW CARB | LOW FAT | LOW CHOLESTEROL

---

---

## **BALSAMIC CHICKEN (LOW CARB) \$52.00**

Grilled Chicken, Tomato Relish  
Medley of Fresh Vegetables

## **GRILLED SALMON FILLET (LOW FAT) \$52.00**

With Braised Carrots and Parsnips  
in a Light Vegetable Broth

## **MEDITERRANEAN SPICED PAILLARD OF CHICKEN (LOW CARB) \$52.00**

With Wilted Spinach and Grilled Tomatoes

## **CITRUS BREAST OF CHICKEN (LOW FAT) \$52.00**

Breast of Chicken Marinated in a Citrus Spice Marinade  
Wild Rice, Green Beans and Shallots

## **PASTA PRIMAVERA (LOW CHOLESTEROL) \$50.00**

With Yellow and Green Squash, Roasted Red Peppers, Carrots and Broccoli

*Substitute Any of the Above Buffet Items for Existing Buffet Items*

## **ORLANDO AIRPORT MARRIOTT LAKESIDE**

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings *imagined*

# BAR OPTIONS

---

All Bars Include Wine, Domestic Beer,  
Imported Beer, Soft Drinks and Waters

## BEER & WINE

*Includes:  
Domestic  
Imported  
Specialty Bottled  
House Wines*

### OPEN BAR

\$21 per Guest for the First Hour  
\$8 per Guest for Each Additional Hour

### PREMIUM

New Amsterdam Vodka  
Cruzan Aged Light Rum  
New Amsterdam Gin  
J&B Scotch  
Jim Beam White Label Bourbon  
Seagram's 7 Whiskey  
E&J Brandy  
Sauza Signature Blue Silver 100% Agave Tequila  
Hiram Walker Peach Schnapps

### OPEN BAR

\$22 per Guest for the First Hour  
\$9 per Guest for Each Additional Hour

## SUPER PREMIUM

Tito's Vodka  
Ketel One Vodka  
Deep Eddy Ruby Red Grapefruit Vodka  
Deep Eddy Lemon Vodka  
Tanqueray Gin  
Cruzan Aged Light Rum  
Captain Morgan Original Spiced Rum  
Maker's Mark Bourbon  
Jack Daniel's Old No. 7 Whiskey  
Crown Royal Whiskey  
Johnny Walker Red Label Scotch  
E&J Brandy  
Sauza 901 Blanco Tequila  
Bailey's Irish Cream  
DISARONNO  
Hiram Walker Peach Schnapps

### OPEN BAR

\$25 per Guest for the First Hour  
\$10 per Guest for Each Additional Hour

\*Bartender Fee \$125.00 for 3 Hours Per Bar, \$30.00  
For Each Additional Hour

\*A Customary 25% Taxable Service Charge & 6.5%  
Sales Tax will be added to the Pricing

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined

# BAR OPTIONS

---

## HOUSE WINE

J. Roget, Champagne/Sparkling, France  
Sutter Home, White Zinfandel, California  
Canyon Road, Chardonnay, California  
Canyon Road, Sauvignon Blanc, California  
Canyon Road, Pinot Grigo, California  
Canyon Road, Cabernet Sauvignon, California  
Canyon Road, Merlot, California

## DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Light  
Michelob Ultra  
O'Doul's

## IMPORTED BEERS

Corona Extra  
Stella Artois Lager

## SPECIALTY BOTTLED BEERS

### (Available with Super Premium)

Blue Moon Belgian White  
Goose Island 312  
Samuel Adams Rebel IPA  
Samuel Adams Seasonal  
Angry Orchard Hard Cider

## HOSTED BAR

### (Charged On Consumption)

Premium | \$8.00  
Super Premium | \$11.00  
Domestic Beer | \$8.00  
Imported/Specialty Beer | \$9.25  
House Wine | \$9.50  
Cordials | \$9.00  
Soft Drinks | \$5.00  
Still & Sparkling Mineral Water | \$7.00

## CASH BAR

### (Inclusive Pricing)

Premium | \$8.00  
Super Premium | \$11.00  
Domestic Beer | \$8.00  
Imported/Specialty Beer | \$9.25  
House Wine | \$9.50  
Cordials | \$12.00  
Soft Drinks & Bottled Water | \$5.00  
Still & Sparkling Mineral Water | \$7.00

# TERMS

All food and beverages are subject to a 14.5% non-taxable service charge and 10.5% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visuals, room rental/set-up and meeting room internet fees are subject to a 25% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, and audio-visuals are subject to applicable sales tax (6.5%). Administrative fees, gratuities and taxes are subject to change without notice.

## ORLANDO AIRPORT MARRIOTT LAKESIDE

7499 Augusta National Dr. Orlando, Florida 32822,  
407.851.9000



meetings imagined