



buffet BREAKFAST

TRADITIONAL SUNRISE

freshly squeezed Florida OJ, grapefruit,
apple & cranberry juices

seasonal sliced fresh fruit

assorted cereals with whole & skim milk

scrambled eggs with fresh herbs

seasoned breakfast potatoes

two meats: bacon, sausage or grilled ham

assorted breakfast breads and pastries
with sweet butter and preserves

freshly brewed Starbucks coffee, decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$19 per person

CLASSIC

freshly squeezed Florida OJ, grapefruit,
apple & cranberry juices

seasonal sliced fresh fruit

assorted bakery items to include: bagels, croissants,
muffins, fruit filled danish, and breakfast breads served
with preserves, sweet butter & cream cheese

freshly brewed Starbucks coffee, decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$15 per person

ENHANCEMENTS

smoothie shooters: strawberry banana /
orange pineapple - \$3 per person

yogurt & fresh berry parfaits - \$3 per person

steel cut oatmeal with brown sugar,
raisins & milk - \$4 per person

bacon, egg, cheddar cheese on croissant -
\$5 per person

egg, jack cheese and breakfast potatoes
in whole wheat wrap - \$5 per person

RISE AND SHINE

freshly squeezed Florida OJ, grapefruit,
apple & cranberry juices

seasonal sliced fresh fruit

assorted individual fruit yogurts

assorted cereals with whole & skim milk

French toast, fresh fruit compote & maple syrup

scrambled eggs with fresh herbs

hash brown potatoes

two meats: bacon, sausage, or grilled ham

assorted breakfast breads & pastries,
sweet butter and preserves

assorted bagels with cream cheese

freshly brewed Starbucks coffee, decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$22 per person



Sheraton Suites

ORLANDO AIRPORT

plated

BREAKFAST

CONCOURSE

freshly squeezed Florida orange juice

scrambled eggs with fresh herbs

home fried breakfast potatoes

one meat: bacon, sausage or grilled ham

assorted breakfast breads and pastries
with sweet butter and preserves

freshly brewed Starbucks coffee, decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$19 per person

THE TARMAC

freshly squeezed Florida orange juice

French toast served with fruit garnish and maple syrup

scrambled eggs with fresh herbs

one meat: bacon, sausage or grilled ham

assorted breakfast breads and pastries
with sweet butter and preserves

freshly brewed Starbucks coffee, decaffeinated coffee,
Tazo herbal teas with sweeteners and milks

\$22 per person

let's do

BRUNCH

THE GRAND BRUNCH

freshly squeezed Florida OJ, grapefruit, apple & cranberry juices

domestic and imported cheese display with fresh seasonal sliced fruits

bakery basket with assorted muffins, breads and bagels with preserves, sweet butter & cream cheese

salad with apple, watercress, crisp celery and havarti

cheese blintzes with fresh fruit glaze

scrambled eggs with fresh herbs with crispy bacon and sausage links

traditional eggs benedict with hollandaise sauce

grilled mahi mahi with fresh fruit relish

chicken piccata, fried capers & lemon butter

harvest vegetable medley and pan roasted potatoes

pastry chef's selection of mini desserts

freshly brewed Starbucks coffee, decaffeinated coffee, Tazo herbal teas with sweeteners and milks

\$39 per person



take a
BREAK Based on thirtyv minutes of service

FLORIDA

mini key lime tarts
orange and grapefruit salad
macadamia nut bars
citrus juices and lemonade
assorted soft drinks
\$14 per person

STAY-IN-SHAPE

individual fruit yogurts
granola & nutri-grain bars
bran muffins
seasonal fruit skewers
assorted vitamin waters
\$14 per person

FIESTA TIME

crispy corn tortilla chips
fresh guacamole
salsa & chili con queso
basket of cinnamon churros
assorted soft drinks
unleaded margaritas
\$14 per person

BALLPARK

warm jumbo pretzels
mini corn dogs
both served with yellow mustard
and cheese sauce
popcorn & crackers jacks
bagged peanuts
soft drinks and root beer
\$14 per person

TRAIL MIX-ING IT UP

assorted dried fruits
granola
peanuts
sesame sticks
chocolate chips
assorted soft drinks
\$12 per person

CHOCOLATE OVERLOAD

chocolate covered
strawberries and bananas
brownies and
chocolate chip cookies
assorted candy bars
assorted soft drinks
chocolate milk
\$15 per person



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LUNCH

menu of the day

MONDAY **south of the border**

salsa bar with tortilla chips

taco salad with pepper jack cheese & jalapenos,
avocado and tomato salad with cilantro vinaigrette

grilled fish tacos

chicken & beef fajitas with grilled peppers, red
onions, lettuce, tomato, jalapenos & cheddar cheese

Mexican rice and frijoles

warm corn and flour tortillas

tres leches flan & tequila banana cake

lemonade and ice tea

\$33 per person

enhancements

chicken tortilla soup - \$4 per person

shredded pork tamales - \$6 per person

ENHANCEMENTS

Starbucks coffee and decaf coffee
with sweeteners and milks - \$48 gallon

infused filtered water: choice of lemon,
lime, cucumber, or orange - \$22 gallon

bottled water - \$3.75 bottle

sparkling water - \$4.5 bottle

assorted soft drinks - \$3 bottle

TUESDAY **cucina italiana**

chopped romaine, herb croutons,
shaved asiago cheese with Caesar dressing

tomato, mozzarella, basil salad
with olive oil & balsamic drizzle

traditional chicken parmesan

mama's recipe of roasted meatballs

baked ziti with marinara and mozzarella cheese

garlic & olive oil sautéed broccoli

freshly baked assorted rolls with butter

tiramisu & amaretto cookies

lemonade and iced tea

\$32 per person

enhancements

Italian wedding soup - \$4 per person

locally farmed tomato bruschetta bar -
\$6 per person

- ❖ Groups choosing menu of the day on indicated day will receive \$3 per person off price
- ❖ Based on 60 minutes of service



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LUNCH

continued

WEDNESDAY old world deli

tossed iceberg lettuce, carrots, cucumber, grape tomatoes, ranch and Italian dressing

deli potato salad with chopped eggs

choice of three deli meats:

turkey, honey baked ham, roast beef, corn beef or pastrami assorted sliced cheeses, lettuce, tomatoes, sliced onion, dill pickle

selection of breads: whole wheat, rye, country white, and French rolls

condiments: grain mustard, yellow mustard and mayonnaise

potato chips, creamy onion dip

brownies, blondies & oatmeal cookies

lemonade and ice tea

\$30 per person

enhancements

roasted tomato soup - \$4 per person

build your own baked potato bar with cheddar cheese, bacon, chives, chili and sour cream - \$5 per person

THURSDAY floribbean

fresh fruit salad

field greens with assorted veggies, ranch and Italian dressing

plantain chips with garlic cilantro dip

Cuban roasted pork with mojo sauce

ginger rum mango chicken breast

grilled whitefish

Jamaican rice pilaf & grilled vegetables

calypso coconut flan

lemonade and iced tea

\$34 per person

enhancements

black bean soup - \$4 per person

candied plantains - \$5 per person

ENHANCEMENTS

Starbucks coffee and decaf coffee with sweeteners and milks - \$48 gallon

infused filtered water: choice of lemon, lime, cucumber, or orange - \$22 gallon

bottled water - \$3.75 bottle

sparkling water - \$4.5 bottle

assorted soft drinks - \$3 bottle

- ❖ Groups choosing menu of the day on indicated day will receive \$3 per person off price
- ❖ Based on 60 minutes of service



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LUNCH

continued

FRIDAY deep south

field greens with assorted veggies,
ranch and Italian dressing

house-made coleslaw

country potato salad

bbq glazed pork ribs

southern fried chicken

pulled pork

baked ranch beans & grilled vegetables

assorted rolls

peach cobbler

lemonade and iced tea

\$34 per person

enhancements

chunky vegetable soup - \$4 per person

baked macaroni-n-cheese - \$5 per person

PICNIC LUNCH

local field greens, roasted tomatoes, shaved carrots,
cucumbers, balsamic vinaigrette

country potato salad

grilled angus burgers

all beef hotdogs

grilled chicken breast

served with lettuce, tomato, onion & dill pickle,
assorted sliced cheeses and fresh buns

baked beans

corn cobettes

sliced watermelon & carrot cake

lemonade and iced tea

\$30 per person

enhancements

macaroni salad - \$3 per person

assorted ice cream bars - \$4 per person

ENHANCEMENTS

Starbucks coffee and decaf coffee
with sweeteners and milks - \$48 gallon

infused filtered water: choice of lemon,
lime, cucumber, or orange - \$22 gallon

bottled water - \$3.75 bottle

sparkling water - \$4.5 bottle

assorted soft drinks - \$3 bottle

- ❖ Groups choosing menu of the day on indicated day will receive \$3 per person off price
- ❖ Based on 60 minutes of service



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plated

LUNCH

SKY HIGH

chef's recipe of chicken noodle soup

traditional cobb salad: chopped lettuce, tomato, avocado, hard-boiled egg, bacon, blue cheese and grilled chicken with ranch dressing

freshly baked rolls and sweet butter

fresh fruit tart

lemonade and ice tea

\$28 per person

IN THE AIR

traditional Caesar salad with garlic croutons

grilled chicken breast with madeira sauce served with chef's selection of starch and seasonal vegetable

freshly baked rolls with sweet butter

NY style cheese cake with strawberry coulis

lemonade and ice tea

\$30 per person

UP, UP AND AWAY

mixed green salad with raspberry vinaigrette

penne alfredo with grilled chicken, broccoli and cream sauce

freshly baked rolls with sweet butter

flourless chocolate torte

lemonade and ice tea

\$33 per person

ENHANCEMENTS

Starbucks coffee and decaf coffee with sweeteners and milks - \$48 gallon

infused filtered water: choice of lemon, lime, cucumber, or orange - \$22 gallon

bottled water - \$3.75 bottle

sparkling water - \$4.5 bottle

assorted soft drinks - \$3 bottle

- ❖ Based on 60 minutes of service
- ❖ plated lunches can be served in separate courses or preset in any variation



box
LUNCH

ALL INCLUDE: potato chips, whole apple, and chocolate chip cookie

select up to three sandwiches

chicken Caesar wrap

grilled vegetable wrap

turkey club on country white or wheat

Italian hoagie with basil pesto

\$20 per person

ENHANCEMENTS

pasta salad primavera -
\$2 per person

country potato salad -
\$2 per person

LUNCH

pre-order menu - \$19.50 per person (less than 15 guests)

each person selects one meal

- flame-grilled burger – tomato, lettuce, pickle served with French fries (cheddar, provolone or swiss cheese)
- California chopped cobb with turkey – bacon, egg, avocado, tomato, and blue cheese with ranch dressing
- classic chicken Caesar salad – shaved parmesan, focaccia croutons, grilled chicken and Caesar dressing
- Santa fe grilled chicken quesadilla – grilled chicken pepper jack cheese, jalapenos and fresh salsa, served with guacamole and sour cream
- veggie sammie – grilled portabella mushroom, mozzarella cheese, spinach, red pepper hummus on ciabatta served with side salad

each person select one beverage

Coca cola

Diet Coke

Sprite

ice tea

lemonade

ENHANCEMENTS

Starbucks coffee and decaf coffee with sweeteners and milks - \$48 gallon

bottled water or vitamin water - \$4 bottle

sparkling water - \$4.5 bottle

assorted soft drinks - \$3 bottle



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RECEPTION

COLD HORS D'OEUVRES

mint salmon ceviche

shrimp bruschetta on crostini

asparagus wrapped in prosciutto

fresh tuna tartar

lobster medallions on brioche bun

Thai chicken lettuce wrap

Belgium endive with crab mousse

salmon mousse pinwheel

crab salad canapé

antipasto skewer with grape tomato, mozzarella,
salami and basil vinaigrette

crudité shooter

jumbo gulf shrimp with cocktail sauce and lemons

\$3.75 per piece

minimum order of 2 dozen each

HOT HORS D'OEUVRES

jumbo tempura shrimp with Thai plum sauce

miniature beef wellington

Maryland style crab cake with mango salsa

vegetable spring roll

sesame chicken with sweet and sour sauce

traditional spanakopita

bacon wrapped sea scallop

steamed pork dumpling with ginger soy glaze

Alaskan salmon en croute

beef brochette

coconut shrimp with Thai chili dipping sauce

pigs in a blanket with spicy ketchup

mini chicken quesadilla with salsa

\$3.75 per piece

minimum order of 2 dozen each

DISPLAYS (prices based on serving up to 50 guests)

Mediterranean display, seasonal grilled vegetables, tabbouleh, hummus, olives, with pita triangles \$250 per display

fresh vegetable crudités with ranch and blue cheese dip \$125 per display

imported and domestic cheeses with assorted crackers \$175 per display

fresh seasonal fruits and yogurt dip \$150 per display

warm crab, spinach and artichoke dip with gourmet breads \$200 per display

chips and dips, tortilla with salsa, potato chips, pretzels with French onion dip \$125 per display



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stations

RECEPTION

FAJITA BAR

marinated beef and chicken with grilled onions and peppers served with warm tortillas accompanied by guacamole, grated cheese, lettuce, tomato, jalapenos, salsa and sour cream

\$19 per person

add grilled shrimp \$5 per person

NACHO BAR

fresh tortilla chips with salsa, beefed up queso, guacamole, warm black bean dip, sour cream, chopped jalapenos, grated cheese and shredded lettuce

\$15 per person

SLIDER STATION

beef sliders with cheddar cheese and caramelized onions

pulled pork sliders with bbq sauce

crab cake sliders with remoulade sauce

\$20 per person

CARVING STATIONS

carved turkey breast with cranberry relish and turkey gravy

\$275 per (serves up to 25 guests)

Virginia spiral ham with grain mustard

\$275 per (serves up to 25 guests)

prime rib of beef with fresh horseradish au jus

\$400 per (serves up to 25 guests)



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DINNER

buffet

plated

AN EVENING OUT

Starters

chef's soup du jour

baby spinach, chopped eggs, red onion, bacon, sliced mushrooms, bacon vinaigrette

penne pasta salad with artichokes, roasted red peppers, shaved red onion, Kalamata olives, sun dried tomatoes

Main Courses

chicken piccata, fried capers, lemon butter

carved prime rib of beef

miso mirin glazed salmon

roasted pork loin with papaya chutney

marinated grilled chicken breast

pork bbq ribs

Sides

roasted fingerling potatoes

medley of fresh vegetables

assorted freshly baked rolls and sweet butter

chef's selection of dessert

Starbucks coffee, decaffeinated coffee, Tazo teas, iced tea

Choose 2 main courses - \$45 per person

Choose 3 main courses - \$48 per person

TERRA TO TIDE

Starters

honey baked brie, with field greens, and fresh raspberries

Salad

local baby greens, heirloom tomatoes, with roasted shallot vinaigrette

Entrée

filet mignon with mushroom demi,

4 ounce cold water lobster tail

with chardonnay butter,

truffle whipped potatoes,

chef's signature vegetables

assorted freshly baked rolls and sweet butter

Dessert

blanc et noir (black & white)

rich chocolate cake, white & dark chocolate ganache

Starbucks coffee, decaffeinated coffee, Tazo teas, iced tea

\$67 per person



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plated

DINNER

PLATED BEGINNINGS

skillet seared pot stickers with soy sauce
gulf shrimp cocktail, with bloody Mary cocktail sauce
Italian wedding soup or soup of the day
honey baked brie with fresh raspberries

Caesar salad, with garlic croutons and parmesan crisp
field greens, tomatoes, cucumber, mandarin oranges, blue cheese, olives with balsamic vinaigrette
baby spinach, strawberries, bacon, candied pecans, feta cheese with raspberry vinaigrette
Lola Rosa salad, bean sprouts, tomatoes, roasted pine nuts, champagne vinaigrette

ENTRÉE OPTIONS (pre-selected choice of two)

chicken saltimbocca, chicken breast wrapped in prosciutto, spinach and fresh mozzarella
chicken piccata, fried capers, lemon beurre blanc
chicken Oscar, chicken breast topped with lump crab meat, béarnaise sauce
tenderloin filet au poivre, seared filet of beef with cracked black pepper and cognac cream sauce
NY strip steak, center cut with veal demi-glace
herb crusted pork loin with wild mushroom marsala
herb grilled center cut pork chop with mango cilantro salsa
grilled Atlantic salmon with oranges, grapes and beurre blanc
Mahi Mahi with lobster tomato broth and truffle oil Florida grouper with chive mustard sauce
whole wheat penne pasta primavera

SIDES

Yukon gold mashed potatoes
chef's signature vegetables
freshly baked rolls with sweet butter

DESSERT (choose one)

chocolate mousse cake
New York style cheesecake
key lime tart
passion mango cake
white chocolate raspberry cheesecake

Starbucks coffee, decaffeinated coffee, Tazo teas, iced tea

three course dinner - \$46 per person
four course dinner - \$51 per person



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BEVERAGES

PREMIUM COLLECTION

Ketel One Vodka, Tanqueray Gin, Bacardi Silver Rum, Cuervo 1800 Silver Tequila, Crown Royal Whiskey, Jack Daniels, Johnny Walker Black Scotch, Meyers Rum, Captain Morgan Spiced Rum

CALL COLLECTION

Tito's Vodka, Bombay Gin, Cruzan Rum, Sauza Silver Tequila, Seagram's VO Blended Whiskey, Dewar's Scotch, Jim Beam Bourbon, Captain Morgan Spiced Rum

WINE COLLECTION

Canyon Road

Whites: Chardonnay, Pinot Grigio, Sauvignon Blanc

Reds: Cabernet Sauvignon, Merlot, Pinot Noir

BEER COLLECTION

Domestic beers: Budweiser, Bud Light, Miller Lite, Michelob Ultra

Imported/Specialty: Corona Extra, Heineken, Stella Artois, Sam Adams Lager

CORDIALS COLLECTION

Grand Marnier, Kahlua, Bailey's Irish Cream, Sambuca, Amaretto, Frangelico, Tuaca, Crème de Menthe, Martel VSOP Cognac, Hennessy VSOP Cognac

BUTLER PASSED DRINKS

white or red sangria - \$90 per gallon

mimosas - \$100 per gallon

signature cocktail - \$210 per gallon

HOSTED BAR

Full bar set up included, featuring premium or call collection. Charges are based on per-drink basis reflecting the actual number of drinks consumed.

	PREMIUM	CALL
Cocktails	\$9.5	\$8.5
Wines by glass	\$8.5	\$8.5
Domestic Beer	\$5	\$5
Imported Beer	\$6	\$6
Soft Drinks	\$3	\$3
Mineral Water	\$3.75	\$3.75

OPEN BAR

Full bar set up included, featuring premium or call collection. Charges are based on per person basis reflecting the number of guests in attendance.

All bars include soft drinks, juices and waters

	PREMIUM	CALL
First Hour	\$22	\$20
Each additional hour	\$15	\$13

Open beer, wine collection

First hour \$15 each additional hour \$9

CASH BAR

Full bar set up, featuring premium or call collection. Guests purchase individually, prices are inclusive of service and taxes. Bartender & cashier charges are \$75 each, per bar, per event. All bars include soft drinks, juices and waters.

	PREMIUM	CALL
Cocktails and wines	\$11	\$10
domestic beer	\$7	
imported beer	\$8	
soft drinks	\$4	
mineral water	\$5	



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a-la-carte

BREAK

BEVERAGES

Starbuck's coffee and decaffeinated coffee \$48/ gallon

Tazo teas and iced tea \$38/ gallon

assorted juices: orange, grapefruit, cranberry,
apple, tomato \$28/ gallon

assorted bottled juices \$4.5/ bottle

infused filtered water, choice of lemon,
lime, cucumber or orange \$22/ gallon

lemonade \$25/ gallon

Arnold Palmer \$28/ gallon

bottled water \$4.5/ bottle

sparkling water \$4/ bottle

assorted soft drinks \$3/ can

DELIGHTS

granola bars, cereal bars \$3/ bar

power bars, kasha bars, cliff bars \$4/ bar

fresh seasonal fruit skewers \$28/ dozen

individual yogurts, fruit and plain \$4/ cup

whole seasonal fruit \$2/ piece

assorted candy bars \$3/ bar

individually bagged potato chips,
pretzels, popcorn \$3/ bag

frozen ice cream and yogurt bars \$4/ bar

BAKED GOODNESS

assortment of breakfast bakery items \$28/ dozen

croissants, muffins and breads \$28/ dozen

fresh fruit Danish \$28/ dozen

assorted bagels with cream cheese \$28/ dozen

house-made cookies – assortment \$28/ dozen

double fudge brownies and blondies \$28/ dozen