



# Catering Menu



CENTERPLATE AT THE  
ORANGE COUNTY CONVENTION CENTER





***We believe that events should be extraordinary experiences...  
and so should creating them.***

Thank you for selecting the Orange County Convention Center and Centerplate for your event. Executive Chef, James Katurakes, and the Centerplate Culinary Leadership Network have assembled the following menus to stimulate your thoughts and taste buds. Chef Katurakes and his team of culinarians welcome the opportunity to design a menu to fit your event's demographics and budget.

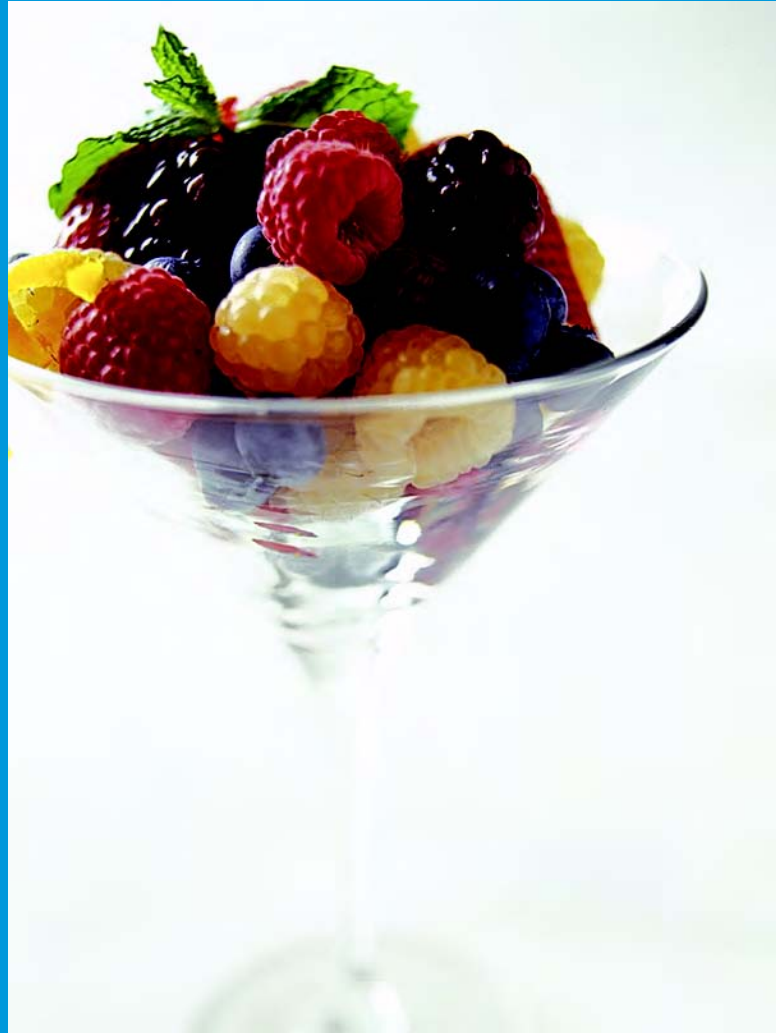
Please contact your catering sales manager to begin the process. We look forward to executing extraordinary experiences on your behalf.

Thank you for your business.



# A La Carte

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## **COFFEE AND BEVERAGE SERVICE**

### **Freshly Brewed Premium Coffee, Decaffeinated Coffee, or Selection of Hot Teas \$49**

By the gallon  
Includes sugar, sugar substitute, and creamers

### **VIP Freshly Brewed Premium Coffee, Decaffeinated Coffee, or Selection of Hot Teas \$52**

By the gallon  
Includes sugar, sugar substitute, creamers, chocolate shavings, sugar sticks, honey, and fresh whipped cream

### **Freshly Brewed Elida Estate Coffee, Hill of Beans Blend Decaffeinated Coffee, or Selection of Hot Teas \$56**

By the gallon  
Includes sugar, sugar substitute, creamers, chocolate shavings, sugar sticks, honey, and fresh whipped cream

### **“Brew Your Own” Nespresso® Coffee/Esspresso/Cappuccino Maker \$250**

Daily machine rental

### **Nespresso® Additional Coffee Capsules \$100**

Choice of regular or decaffeinated coffee capsules  
Per case of 50

### **Milk \$2**

By the individual carton – whole, 2%, and skim

### **Assorted Fruit Juices \$3.75 (on consumption)**

By the individual bottle

### **Fresh Squeezed Florida Orange Juice \$45**

By the gallon

### **Florida Grapefruit Juice \$45**

By the gallon

### **Tropical Fruit Punch \$38**

By the gallon

### **Lemonade \$38**

By the gallon

## **COFFEE AND BEVERAGE SERVICE** (continued)

**Freshly Brewed Iced Tea \$38**

By the gallon

**Southern Sweet Tea \$38**

By the gallon

**Assorted Sodas, Including Diet \$3 each** (on consumption)

**Aquafina Bottled Spring Water \$3 each** (on consumption)

**Sparkling Mineral Waters \$3.50 each** (on consumption)

**Spring Water Cooler Rental \$200** one time charge per cooler

**Water Oasis Ceramic Crock Rental \$55** daily rental

**Spring Water \$38.50**

Five-gallon container

**Gatorade® \$4 each**

**Red Bull® Energy Drink \$6 each**

**Starbucks® Frappuccino \$6 each**

## **FROM THE BAKERY**

### **Fresh Baked Goods \$42**

By the dozen – minimum of one dozen for each selection

- Assorted Muffin Tops
- Assorted Danish
- Assorted Muffins
- Assorted Scones
- Assorted Croissants
- Assorted Bagels with cream cheese, butter, and preserves

### **Assorted Sliced Breakfast Breads \$30**

By the loaf (10 slices)

### **Fresh Baked Vegetable Biscuits \$38**

By the dozen

With butter, preserves, and honey

### **Freshly Baked Pan Dulces \$38**

By the dozen

Mexican sweet bread

### **Freshly Baked Assorted Gourmet Cookies \$36**

By the dozen

### **Double Fudge Brownies \$32**

By the dozen

### **Freshly Baked Fruitizzas \$48**

By the pie (12 slices)

Pastry crust topped with custard and apricot glazed sliced fruits

### **Mini Picasso Brownies \$36**

By the dozen

### **Pecan Diamonds \$40**

By the dozen

### **Assorted Tropical Fruit Coconut Patties \$48**

By the dozen

## **FROM THE BAKERY** (continued)

### **Gourmet Cupcakes \$34**

By the dozen – minimum of one dozen for each flavor

- Carrot raisin and walnuts with vanilla icing
- Red velvet with cream cheese icing
- Picasso with chocolate chunks, chocolate fudge, mini marshmallows, and chocolate shavings
- Banana nut cream with chocolate icing
- Berries and cream with vanilla icing

### **Petite Gourmet French Pastries \$46**

By the dozen

### **White, Milk, and Dark Chocolate Covered Strawberries \$46**

By the dozen

### **Picasso Chocolate Long Stem Strawberries \$58**

By the dozen

### **Half Sheet Cake\* \$160**

50 slices approximately

Choice of fruit or cream filling

### **Full Sheet Cake\* \$290**

100 slices approximately

Choice of fruit or cream filling

*\* Custom artwork available upon request.  
Please speak to your catering sales manager*

## **FROM THE PANTRY**

**Sliced Seasonal Fruits and Berries** \$6 per person  
With honey yogurt dipping sauce

**Whole Fresh Fruit** \$2.75 each

**Individual Assorted Fruit Yogurt** \$3.75 each

**Assorted Cold Cereals** \$5.25 each  
With whole, 2%, and skim milk

**Granola Bars** \$2.75 each

**Kellogg's® Nutri-Grain Bars** \$3 each

**Linzer Premium Fruit and Nut Bars** \$32  
By the dozen

**Trail Mix** \$3.75 each  
Individual size bag

**Cracker Jacks®** \$3.25 each  
Individual size bag

**White Cheddar Popcorn** \$3.75 each  
Individual size bag

**Pretzels, Potato Chips, Corn Chips, and Doritos** \$2.25 each  
Individual size bag

**Plantain Chips** \$3.25 each  
Individual size bag

**Tortilla Chips** \$5 per person  
With zesty salsa and guacamole

## **FROM THE PANTRY** (continued)

**Potato Chips and Dip** \$3.50 per person

Please select one from the following options:

Dill Sour Cream Dip, Old Fashioned French Onion Dip,  
or Creamy Ranch Sour Cream Dip

**Honey Roasted Peanuts** \$18.50

By the pound

**Crunchy Pretzel Twists** \$11.75

By the pound

**Giant Soft Pretzels with Mustard and Warm Nacho Cheese Sauce** \$42

By the dozen

**Caribbean Snack Mix** \$15

By the pound

**Traditional or Spicy Chex<sup>®</sup> Snack Mix** \$15

By the pound

**Roasted Gourmet Cocktail Nuts** \$20.25

By the pound

**Bulk Candy** \$38

By the pound

**Full Size Candy Bars** \$3.75 each

**Ice Cream Novelties** \$3.50 each

**Haagen-Dazs<sup>®</sup> and Dove<sup>®</sup> Ice Cream Novelties** \$5.50 each

# Breaks

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## **BREAK SERVICE**

**Breaks are designed for a time frame of 30 minutes.**

**Minimum of 25 guests**

### **Citrus Break \$9.50 per person**

Bountiful baskets of seasonal whole fresh fruits  
Key lime cheesecake bars  
Lemon bars and orange glazed sugar cookies  
Hard lemon candies

### **Death by Chocolate Break \$10.75 per person**

Chocolate dipped Oreo<sup>®</sup> cookies, pretzel rods, strawberries, and peanuts  
Double fudge brownies and double chocolate chip cookies

### **Snack Attack Break \$11 per person**

Sweet and salty trail mix  
Ruffled potato chips  
Crunchy pretzel twists and Goldfish<sup>®</sup>  
Assorted fresh baked cookies, Rice Krispies<sup>®</sup> treats, and M&M<sup>®</sup> candies

### **Power Break \$12 per person**

A selection of whole grain and oat muffins  
Vegetable breads and assorted dried fruits  
Energy and granola bars  
Whole seasonal fresh fruit

### **Harvest Break \$13.50 per person**

Grilled local vegetable antipasto display, herb marinated olives,  
and roasted peppers  
Gourmet cheese board with regional favorites  
Toasted specialty flat breads and lavosh crackers  
Sofrito vinaigrette hummus with tortilla chips

### **Ball Park Break \$11 per person**

Gourmet soft pretzels with mustard  
Mini hot dogs  
Individual bags of dry roasted peanuts and white cheddar popcorn

### **Health Break \$9 per person**

Individual low-fat yogurts  
Bananas and apples  
Trail mix and granola bars

## **BREAK SERVICE** (continued)

### **Nostalgic Candy Break** \$9 per person

Good & Plenty<sup>®</sup>, Hot Tamales<sup>®</sup>, Swedish Fish<sup>®</sup>, Raisinets<sup>®</sup>, Goobers<sup>®</sup>,  
Jaw Breakers<sup>®</sup>, Snow Caps<sup>®</sup> and Malt Balls

### **Farm Stand Fruit and Vegetable Break** \$16 per person

Fresh vegetable crudité display with herb ranch dip  
Sliced seasonal fresh fruits with honey yogurt dip  
Baked herb crostini and flat bread crackers  
Cheddar and brie cheese wheels

### **South Florida Spice Break** \$12 per person

Mojo spiced gourmet nuts  
Crispy fried plantain chips with spicy Caribbean black bean dip  
Chipotle spiced mango salsa with fried tortilla chips  
Toasted crostini with habanera, grilled corn salsa

### **Milk and Cookies Break** \$11 per person

Whole fresh fruit basket  
Freshly baked chocolate chip, oatmeal, peanut butter, and sugar cookies  
Individual pints of whole milk, chocolate milk, and non-fat milk

### **Country Fair Break** \$11 per person

White cheddar and caramel flavored popcorn  
Roasted mixed nuts  
Soft jumbo pretzels with mustard and hot cheese sauce  
Freshly baked brownies, blondies, and fruit bars

### **Eye Opener Energy Break** \$8 per person

Whole fresh fruit basket  
Individual fruit yogurts  
Assorted dried fruits  
Healthy trail mix in individual bags

### **Fruit and Cheese Break** \$8.50 per person

Whole fresh fruit basket  
Assorted regional and imported cheeses with fruit garnish  
Gourmet crackers, crostini, and flat breads

**Requests for break services in excess of 30 minutes  
will result in an additional per person charge.**

*A \$75 charge will be applied for service less than 25 guests.*

# Breakfast

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## **CONTINENTAL BREAKFAST**

### **Day Break Continental Breakfast** \$15.50 per person

Fresh orange, grapefruit and cranberry juices  
Freshly baked breakfast pastries and muffins  
Served with butter and preserves  
Freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Sunrise Continental Breakfast** \$17.75 per person

Fresh orange, grapefruit and cranberry juices  
Sliced fresh fruit display  
Freshly baked breakfast pastries, muffins, and bagels  
Served with butter, preserves, and cream cheese  
Freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Healthy Start Continental** \$19.50 per person

Fresh orange, grapefruit, tomato and V-8 juices  
Seasonal fresh fruits and berries with non-fat yogurt and toasted granola  
Whole grain muffins with margarine and fruit preserves  
Fresh brewed coffee, decaffeinated coffee, and herbal tea

### **The Park Avenue Continental** \$21.50 per person

Fresh-squeezed orange and grapefruit juice  
Mini fresh fruit yogurt parfait  
Mini gourmet breakfast muffins and tropical fruitizzas  
Fresh bagels and thinly sliced smoked salmon  
Served with tomatoes, onions, capers, and cream cheese  
Freshly brewed coffee, decaffeinated coffee, and herbal tea

## **WARM ADDITIONS**

**Fluffy Fresh Scrambled Eggs** \$3.50 per person  
With diced bell pepper and tomato confetti

**French Toast Sandwich** \$6.50 each  
Scrambled eggs, pork sausage, and cheddar cheese

**Flaky Croissant Sandwich** \$6.50 each  
Scrambled eggs, ham, and cheddar cheese

**Buttermilk Biscuit Sandwich** \$4.50 each  
Scrambled eggs, sausage, and cheddar cheese

**English Muffin Breakfast Sandwich** \$4.50 each  
Scrambled eggs, sausage, and American cheese

**Breakfast Burrito** \$5.50 each  
Fluffy scrambled eggs with chorizo and Monterey Jack cheese  
in a grilled flour tortilla with salsa fresca

**Frittata** \$6.50 each  
Feta, spinach, and sweet onions  
Mushrooms, peppers, onions, and cheddar cheese

*For additional enhancements, please see our a la carte section of the menu.*

## **BREAKFAST BUFFET SELECTIONS**

**Minimum of 25 guests**

### **Central Florida Breakfast Buffet \$22.50 per person**

- Fresh orange, grapefruit and cranberry juices
- Sliced seasonal fresh fruit
- Freshly baked muffins, croissants, and breakfast danish
- Served with butter, preserves, and seasonal Florida honey
- Fluffy scrambled eggs
- Sautéed breakfast potatoes with charred sweet peppers
- Smoked bacon strips and sausage links
- Freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Tangelo Park Breakfast Buffet \$23.50 per person**

- Fresh orange, grapefruit and cranberry juices
- Sliced seasonal fresh fruit and berries
- Pecan sticky buns and glazed cinnamon rolls
- Fluffy scrambled eggs
- Country ham steaks
- Warm buttermilk biscuits with southern-style gravy
- Home fried potatoes
- Freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Dr. Phillips Breakfast Buffet \$27.50 per person**

- Seasonal fresh fruit and berries
- Fresh orange, grapefruit and cranberry juices
- Fresh bagels and flavored cream cheeses
- Smoked salmon with tomatoes, capers, onions, and cream cheese
- Fluffy scrambled eggs
- Roasted chicken apple sausage
- Crispy breakfast potatoes
- Freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Winter Park Breakfast Buffet \$27.50 per person**

- Orange, apple, and cranberry juice
- Fresh bagels, muffins, and croissants
- Served with sweet butter, cream cheese, assorted jams, and preserves
- Thick sliced French toast with warm maple syrup
- Served with berry compote and whipped butter
- Scrambled eggs with chives
- Breakfast sausage
- Home-style signature red potatoes with peppers and onions
- Freshly brewed coffee, decaffeinated coffee, and herbal tea

*A \$75 charge will be applied for buffet orders less than 25 guests.*

## **BREAKFAST BUFFET SELECTIONS** (continued)

### **South Florida Sunrise Breakfast Buffet** \$36 per person\*

Fresh orange, grapefruit and cranberry juices  
Tropical fresh fruit kabob with coconut cream  
Yogurt and fruit shooters  
Assorted danish  
Fluffy scrambled eggs  
Omelets-to-order with roasted green chili and tomatillo sauce  
Chili spiced pork loin medallions with stewed black beans and cilantro  
Hash brown potato casserole  
Freshly brewed coffee, decaffeinated coffee, and herbal tea

## **BREAKFAST BUFFET ENHANCEMENTS**

**Each station accommodates 25 guests**

### **“Down-Home” Southern Style** \$6 per person

Sausage gravy with fresh baked biscuits, cheddar cheese grits, chopped bacon, sage pork sausage patties, and hot sauce bar

### **Oatmeal and Grits** \$6.50 per person

With butter, brown sugar, cinnamon, seasonal Florida honey, and dried fruits to include pineapple, apples, cranberries, apricots, papaya, and golden raisins

### **Custard Baked French Toast** \$8 per person

Thick sliced bread dipped in egg batter  
Served with cinnamon, brown sugar, raisins, pecans, and maple syrup

### **Omelet and Egg Station** \$8.50 per person\*

Prepared to order with mushrooms, peppers, onions, tomatoes, grated cheese, baby spinach, and diced ham  
(Egg substitute available at additional charge)

### **Smoked Salmon with Bagels** \$12.50 per person

With cream cheese, grated hard-boiled eggs, thin sliced red onions, chopped parsley, sliced vine-ripened tomatoes, capers, and a selection of bakery fresh bagels

*\* Required chef attendants are provided for a fee of \$225 per chef.  
For additional enhancements, please see our a la carte section of the menu.*

## **PLATED BREAKFAST**

### **Minimum of 25 guests**

All plated breakfasts include fresh fruit cup appetizer, fresh Florida orange juice, freshly baked breakfast pastries with butter and preserves, freshly brewed coffee, decaffeinated coffee, and herbal tea

### **Traditional American Breakfast \$22.50 per person**

Fluffy scrambled eggs  
Hash brown potatoes  
Applewood smoked bacon

### **Smoked Salmon Platter \$19.50 per person**

Fresh strawberries and Florida citrus  
Sliced smoked salmon with cream cheese, chopped hard-boiled eggs,  
diced red onions, parsley, vine-ripened tomatoes, capers, and grilled asparagus  
Bagels served with butter, local preserves, and cream cheese

### **Caramelized Peach French Toast \$21 per person**

Thick sliced bread dipped in egg batter with peach glaze  
Served with grilled chicken apple sausage

### **Banana Walnut Pancakes \$21 per person**

Freshly prepared pancakes with walnuts, whipped cinnamon honey butter,  
and warm maple syrup  
Served with Applewood smoked bacon

### **Scrambled Eggs Quesadillas \$20.50 per person**

Grilled tortillas filled with fluffy scrambled eggs, green chili, scallions, stewed black  
beans, and chorizo  
Served with chili roasted papas criolla, salsa fresca, and sour cream

### **Grilled Steak and Eggs \$26.50 per person**

Grilled sirloin of beef with scrambled eggs and Lyonnaise potatoes  
Herbed tomato with leek gratin

### **Mushroom and Spinach Frittata \$21 per person**

Eggs with herbed feta cheese, grilled mushrooms, and spinach  
Roasted baby red potatoes

## **PLATED BREAKFAST** (continued)

### **Orange Sunshine** \$27 per person

Fluffy scrambled eggs  
Country ham and thick sliced bacon  
French toast bread pudding with warm Georgia peach compote  
Three potato hash

### **South Beach Stratta** \$29 per person

Scrambled eggs, tomato, peppers, chorizo, and cheddar cheese wrapped in a puff  
cheese pastry with lime hollandaise  
Three potato hash  
Grilled roma tomatoes and mini peppers

### **Central Florida Frittata** \$26 per person

Florida frittata filled with potatoes, peppers, onions, and cheddar cheese  
Served with roasted tomato pepper cream  
Chorizo link and thick sliced bacon  
Lyonnais potatoes with caramelized onions

*A \$75 charge will be applied for less than 25 guests.*

*Custom options available upon request.*

*For additional enhancements, please see our a la carte section of the menu.*

# Lunch

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## **BOX LUNCHES**

### **TRADITIONAL BOX LUNCH \$19.75 per person**

CHOICE OF SANDWICH ON A FRENCH BAGUETTE:

- Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Ham and Cheddar Cheese
- Grilled Vegetables

Served with individual bag of potato chips and chocolate chip cookie

### **GOURMET WRAP BOX LUNCH \$21 per person**

SELECTION OF GOURMET WRAP SANDWICH:

- Southwest Roast Beef with Grilled Peppers
- Grilled Turkey with Pesto
- Grilled Vegetables

Served with gourmet potato chips, pasta salad, and gourmet chocolate brownie cookie

### **GOURMET SALAD BOX LUNCH \$21 per person**

SELECTION OF GOURMET SALAD:

- Barbeque Chicken on mixed greens with black beans, onions, bell peppers, and tomatoes with ranch dressing
- Chicken Caesar with cornbread croutons and key lime Caesar dressing

Served with gourmet potato chips and gourmet chocolate brownie cookie

### **PREMIUM BOX LUNCH \$24 per person**

SELECTION OF PREMIUM SANDWICH:

- Thumann's<sup>®</sup> Turkey and Swiss on pumpernickel rye roll
- Thumann's<sup>®</sup> Roasted Beef with Boursin<sup>®</sup> Cheese and onion marmalade on a kaiser roll
- Salami, Capicola, Ham, and Pepperoni with provolone cheese on Italian ficelle
- Tomato, Mozzarella, Basil, and Olive Oil on a baguette

Served with individual bag of gourmet potato chips, whole fruit, gourmet chocolate chip cookie, and dill pickle

## CHILLED PLATED LUNCHES

Chilled plated lunch entrees include hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, and iced tea.

## ENTREES

Please select one from the following:

### **Chef Deli Salad** \$23 per person

Mixed baby greens topped with smoked cheddar cheese, aged baby Swiss, roasted pepper beef, smoked turkey breast, black olives, hard-boiled eggs, fire roasted peppers, grilled zucchini, portabella mushrooms, vine-ripened tomatoes, bowtie pasta salad, and melon spears  
Served with a selection of dressings

### **Mediterranean Grilled Vegetable Salad** \$24 per person

Grilled and marinated garden vegetables with hearts of romaine lettuce, angel hair carrots, herb-marinated olives, grape tomatoes, gorgonzola cheese, crispy fried pita chips, cous cous tabouli salad, and hummus dip  
Served with cilantro pesto vinaigrette

### **Barbeque Chicken and Citrus Salad** \$28 per person

Barbeque chicken salad with gourmet greens and radicchio, fresh citrus pasta salad, cucumbers, tomatoes, and toasted walnuts  
Served with chipotle lime ranch dressing

### **Florida Gulf Shrimp and Crab on Baby Spinach Salad** \$34 per person

Florida Gulf shrimp and crab served on a bed of baby spinach, crispy romaine, roasted calabaza, red peppers, sweet caramelized onions, marinated feta cheese, grape tomato, and cucumber  
Served with grain mustard citrus vinaigrette

### **Grilled Chicken Teriyaki Wrap** \$24 per person

Grilled chicken with sticky rice, crunchy veggies, and a sweet chili garlic dipping sauce  
Served with Asian citrus slaw, seasonal fruit kabob, and a citrus yogurt dipping sauce

### **Tuscan Peppered Sirloin Sandwich on Focaccia Bread** \$31 per person

Tuscan peppered sirloin of beef with grilled vegetable tapenade, tomato, and caramelized red onion marmalade  
Served with fusilli pasta salad, marinated olives, and cherry peppers

### **Mojo Grilled Chicken Breast Salad** \$24 per person

Sliced marinated chicken on chopped romaine and iceberg lettuces, black bean tomato salsa, roasted plantains, cucumber and onion salad  
Served with lime cilantro vinaigrette

## **CHILLED PLATED LUNCHES** (continued)

### **DESSERTS**

*Please select one from the following:*

#### **Triple Chocolate Pastry Bombe**

White, milk, and dark chocolate pastry crème with raspberry preserves, topped with shaved chocolate, presented in a dessert cup

#### **Bavarian Peach Melba**

Georgia peaches, vanilla crème with a raspberry coulis, presented in a dessert cup

#### **Strawberry Chocolate Romanoff**

Strawberries and crème with vanilla cake, topped with shaved chocolate, presented in a dessert cup

#### **Black Forest Cherries Jubilee Crème Cake**

Chocolate cake with bing cherries, chocolate mousse, cherry crème, and shaved chocolate, presented in a dessert cup

#### **Authentic Key Lime Pie**

Fresh squeezed key lime juice with condensed milk, crystal sugar, and egg custard baked in a sugar crust

#### **Carrot Cake**

Golden brown sugar batter of sweet carrots, golden raisins, and walnuts baked and topped with an old fashioned cream cheese icing

## **PLATED LUNCHES**

Plated lunch entrees include choice of salad, fresh baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, and iced tea.

## **SALADS**

*Please select one from the following:*

### **Garden Harvest Salad**

Hand-picked lettuce with vine-ripened tomatoes, crisp cucumbers, red radishes, radicchio, crunchy carrots, and toasted sunflower seeds  
Served with burgundy wine vinaigrette

### **Baby Spinach and Mixed Green Salad**

Tossed baby spinach and mixed greens with grape tomatoes, sliced cucumbers, hard boiled eggs, candied pecans, and golden raisins  
Served with spiced mustard vinaigrette

### **Classic Caesar Salad**

Chopped romaine lettuce topped with home-style croutons and shredded parmesan cheese  
Served with classic Caesar dressing

### **Iceberg Wedge Salad**

Wedge of iceberg lettuce topped with sliced radishes, chopped bacon bits, roma tomatoes and crumbled bleu cheese  
Served with choice of balsamic vinaigrette or bleu cheese dressing

### **Spring Mix Salad**

Red and yellow tomatoes, radishes, carrot curls, and croutons  
Served with sherry vinaigrette

### **Florida Citrus Salad \$2 additional**

Bibb lettuce, tomato, orange slices, red onion, cracked black pepper, olive oil, and sea salt  
Served with balsamic vinegar

### **Baby Red Romaine Salad \$4 additional**

Baby red romaine lettuce with steak-cut tomatoes and local bleu cheese  
Served with citrus honey vinaigrette

## **PLATED LUNCHES** (continued)

### **Pan-Seared Mahi Mahi** \$32 per person

Pan-seared Mahi Mahi with curry spiced lime beurre blanc, sprouts, pineapple fried rice, and sautéed seasonal vegetables

### **Chili-Seared Salmon** \$31 per person

Chili-seared salmon served on a scallion noodle nest with Caribbean fruit salsa, garlic cilantro butter, and steamed fresh vegetables

### **Roasted Vegetable Rollatini** \$27 per person

Fresh pinwheel shaped pasta stuffed with ricotta, mozzarella, and served with roasted vegetables and Rosa cream sauce

### **Roasted Portobella Mushroom** \$27 per person

Roasted portobella mushroom stuffed with risotto, sun-dried tomatoes, thyme, and Parmesan cheese gratin, served with a medley of freshly harvested vegetables

### **Sautéed Sofrito Chicken** \$30 per person

Sautéed sofrito breast of chicken with black beans and cheese, basmati rice, and seasonal fresh vegetable medley

### **Mediterranean Roasted Chicken** \$29 per person

Mediterranean breast of chicken with Florida honey, served with basmati rice, fresh curried potato, and vegetables

### **Grilled Breast of Chicken** \$29 per person

Grilled breast of chicken with balsamic glazed cipollini onions and baby tomato relish, whipped Yukon gold potatoes, and roasted seasonal fresh vegetables

### **Roasted Tenderloin of Beef** \$42 per person

Sliced beef tenderloin with red chimichurri sauce, served with roasted Yukon potatoes with olive oil and sea salt, and with fresh seasonal vegetables

### **English Cut Sirloin of Beef** \$38 per person

Roasted sirloin of beef with bordelaise sauce, served with Yukon gold mashed potatoes, and fresh seasonal vegetables

### **Pork Tenderloin Medallions** \$32 per person

Pork tenderloin medallions and sweet onion cornbread stuffing with green apples, mushrooms, sherry pan gravy with caramelized shallots, served with medley of seasonal vegetables

## **DESSERTS**

### **Triple Chocolate Pastry Bombe**

White, milk, and dark chocolate pastry crème with raspberry preserves, topped with shaved chocolate, presented in a dessert cup

### **Bavarian Peach Melba**

Georgia peaches, vanilla crème with a raspberry coulis, presented in a dessert cup

### **Strawberry Chocolate Romanoff**

Strawberries and crème with vanilla cake, topped with shaved chocolate, presented in a dessert cup

### **Black Forest Cherries Jubilee Crème Cake**

Chocolate cake with bing cherries, chocolate mousse, cherry crème, and shaved chocolate, presented in a dessert cup

### **Authentic Key Lime Pie**

Fresh squeezed key lime juice with condensed milk, crystal sugar, and egg custard baked in a sugar crust

### **Carrot Cake**

Golden brown sugar batter of sweet carrots, golden raisins, and walnuts baked and topped with an old fashioned cream cheese icing

## **LUNCH BUFFETS**

**DELI LUNCH BUFFET \$27.50 per person**  
**Minimum of 25 guests**

**Mixed Field Greens**

Tomatoes, cucumbers, carrot curls, daikon sprouts, red cabbage, croutons, and choice of creamy vinaigrette dressing

**Bowtie Macaroni Salad**

With carrots, celery, and sweet onion

**Southern Red Skin Potato Salad**

With mustard, mayonnaise, and relish

**Sliced Deli Meats**

Smoked turkey breast, roast beef, cured ham, and Genoa salami deli meats

**Sliced Cheeses**

Cheddar, Swiss, and Monterey Jack

**Lettuce, Tomatoes, Onions, and Dill Pickles**

**Artisan Sliced Breads, Fresh Baguettes, Onion Rolls, and Marble Rye**

**Appropriate Condiments**

**Picasso Brownies and Blondies**

**Freshly Baked Gourmet Cookies**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

**THE SOUTHERN LUNCH BUFFET \$36 per person**  
**Minimum of 25 guests**

**Garden Harvest Vegetable Crudité**

With home-style pickles

**Classic Caesar Salad**

Crisp romaine lettuce, garlic croutons, parmesan cheese,  
and traditional Caesar dressing

**Southern Cole Slaw**

In a creamy citrus dressing

**Slow Roasted Sirloin of Beef**

**Country Fried Chicken**

**Baked Three Cheese Macaroni**

**Green Beans**

With caramelized onions

**Smokehouse Barbecue Sauce Bar**

**Baked Apple Cobbler**

**Freshly Baked Gourmet Cookies**

**Hearth Baked Rolls and Butter**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request*

**ORLANDO SUN COUNTRY PICNIC LUNCH BUFFET \$29 per person**  
**Minimum of 25 guests**

**Creamy Hummus with Roasted Red Pepper Dip**

With seasoned flat breads and specialty crackers

**Tomato, Hearts of Palm, and Radicchio Salad**

With orange vinaigrette

**Fusilli Pasta Salad**

With red and yellow tear drop tomatoes, fresh basil, crumbled feta cheese, and red pepper vinaigrette

**Baked Three-Potato Salad**

Yukon gold, sweet potato, and red bliss potatoes with sour cream, grain mustard dressing, and flat leaf parsley

**Petite Sandwiches on Sliced French Baguette to Include:**

**Smoked Turkey B.L.T.** - cranberry aioli

**Spicy Italian** - salami, ham, capicola, mortadella, and provolone cheese

**Grilled Vegetables** - roasted vegetables with fresh mozzarella and pesto

**Individual Bags of Gourmet Chips**

**Freshly Baked Gourmet Cookies and Double Fudge Brownies**

**Hearth Baked Rolls and Butter**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

**LAKE EOLA BUFFET \$34 per person**  
**Minimum of 25 guests**

**Seafood Pasta Salad**

With confetti peppers and rémoulade dressing

**Tropical Fruit Salad**

With lime and coconut

**Wild Greens and Vegetable Chop Salad**

With cucumbers, red onions, tomatoes, green beans, carrots, and broccolini in citrus vinaigrette

**Grilled Sofrito Chicken**

Grilled chicken with chopped onions, green peppers, garlic, and herbs

**Soy Grilled Mahi Mahi**

With cipollini onions and balsamic glaze

**Jasmine Rice**

**Steamed Seasonal Medley of Vegetables**

**Authentic Key Lime Pie**

Fresh squeezed key lime juice with condensed milk, crystal sugar, and egg custard baked in a sugar crust

**Hearth Baked Rolls and Butter**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

**ATLANTIC COAST LUNCH BUFFET \$38 per person**  
**Minimum of 25 guests**

**Vine-Ripened Tomatoes and Fresh Mozzarella**

With cracked pepper, sea salt, and extra virgin olive oil

**Grilled Vegetable Antipasto**

With roasted sweet peppers and marinated olives

**Bibb Lettuce Salad**

With toasted walnuts, bleu cheese, and creamy Dijon tarragon dressing

**Grilled Shrimp on Stick**

With mango salsa and beurre blanc

**Atlantic Cod**

With lemon caper rémoulade

**Roasted Breast of Free-Range Chicken**

With mushrooms and red wine sauce

**Spinach Fettuccini**

With sun-baked tomatoes, garlic cream, and roasted artichoke hearts

**Sautéed Seasonal Vegetables**

**Wild Blueberry and Lemon Bars**

**Hearth Baked Rolls and Butter**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

**SOUTHERN COMFORT LUNCH BUFFET \$34 per person**  
**Minimum of 25 guests**

**Southern Red Skin Potato Salad**

With mustard, mayonnaise, and relish

**Marinated White Bean Salad**

With hickory smoked bacon and pickled red onions

**Crunchy Carrot Slaw**

With dill and golden raisins

**Country Fried Chicken**

A Southern favorite

**Grilled Marinated Pork Chops**

With mushroom, pepper, and tomato Creole sauce

**Sour Cream Mashed Potatoes**

With green onions

**Sautéed Green Beans**

**Corn Bread and Vegetable Biscuits**

With whipped honey butter

**Peach Cobbler**

**Hearth Baked Rolls and Butter**

**Freshly Brewed Coffee, Brewed Decaffeinated Coffee, Herbal Tea, and Iced Tea**

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

**PREMIUM LUNCH BUFFET \$39.50 per person**  
**Minimum of 25 guests**

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees and is served with hearth baked rolls and butter, freshly brewed coffee, brewed decaffeinated coffee, herbal tea, and iced tea.

*Please select two options from the following salads:*

**Garden Greens**

With bleu cheese, candied walnuts, and mustard vinaigrette

**Classic Caesar Salad**

Romaine lettuce, Caesar dressing, Pecorino Romano, garlic croutons, lemon wedges, and classic Caesar dressing

**Tropical Fruits and Cheese Relish Display**

**Caprese Salad**

Fresh mozzarella, tomato, basil, and olive oil

**Roasted Three Potato Salad**

Yukon gold, sweet potato, and red bliss potatoes with baby spinach

*Please select two options from the following entrees:*

**Chicken Francaise**

With puttanesca sauce

**Smothered Mojo Pork Loin**

With onion, lime, and garlic

**Oven Poached Atlantic Cod**

With lemon, capers, carrot, celery, leek, and thyme

**Poached Salmon**

With lemon beurre blanc

**Sliced Roast Sirloin**

In garlic rosemary demi

**Sofrito Chicken Supreme**

Pan-roasted breast of chicken with sauteed peppers, onions, tomato, and garlic

## **PREMIUM LUNCH BUFFET** (continued)

*Please select two options from the following:*

### **Baked Spinach Fettuccine au Gratin**

Alfredo sauce and parmesan cheese

### **Roasted Sweet and Yukon Gold Potato Wedges**

### **Jasmine Rice**

### **Garlic Mashed Red Skin Potatoes**

### **Baked Roma Tomato with Persillade Bread Topping**

### **Three Cheese Potato au Gratin**

### **Steamed Broccoli, Cauliflower, and Carrot Medley**

### **Roasted Zucchini, Mushroom, Asparagus, Tomatoes, Onions, and Peppers**

*Please select two options from the following:*

### **Triple Chocolate Pastry Bombe**

White, milk, and dark chocolate pastry crème with raspberry preserves, topped with shaved chocolate, presented in a dessert cup

### **Bavarian Peach Melba**

Georgia peaches, vanilla crème with a raspberry coulis, presented in a dessert cup

### **Strawberry Chocolate Romanoff**

Strawberries and crème with vanilla cake, topped with shaved chocolate, presented in a dessert cup

### **Black Forest Cherries Jubilee Crème Cake**

Chocolate cake with bing cherries, chocolate mousse, cherry crème and shaved chocolate, presented in a dessert cup

### **Authentic Key Lime Pie**

Fresh squeezed key lime juice with condensed milk, crystal sugar, and egg custard baked in a sugar crust

### **Carrot Cake**

Golden brown sugar batter of sweet carrots, golden raisins, and walnuts baked and topped with an old fashioned cream cheese icing

*A \$75 charge will be applied for service less than 25 guests.  
Custom options available upon request.*

# Dinner

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## **PLATED DINNERS**

Plated dinner entrees include choice of salad, hearth baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea, and iced tea.

## **SALADS**

Please select one from the following:

### **Baby Iceberg Wedge**

Slivered red onions, shaved carrots, crispy pancetta bacon, herb speckled oven dried tomatoes, and tangy ranch dressing or sweet balsamic vinaigrette

### **Caesar Salad**

Baby Romaine lettuce head with garlic herb croutons, parmesan cheese and classic Caesar dressing

### **Grilled Antipasto**

Peppers, asparagus, zucchini, olives, and portabella mushrooms

### **Caprese Salad**

Fresh mozzarella, tomato, basil, and balsamic vinegar

## **ENTREES**

Please select one from the following:

### **Soy Chicken Breast** \$38 per person

Breast of chicken with soy ginger glaze, jasmine rice, spring onions, and crunchy Asian vegetable medley

### **Breast of Free-Range Chicken** \$41 per person

Breast of free-range chicken with mushrooms, braised artichoke and sweet onion ragout, multi-grain pilaf, served with seasonal fresh vegetables

### **Filet of Beef** \$52 per person

8 oz filet of beef with red chimichurri sauce, crispy seasoned onion straws, butter mashed potatoes, and roasted root vegetables

### **Prime Cut Roast Sirloin** \$43 per person

Prime cut roast sirloin with mustard horseradish demi, rosemary roasted golden potatoes, and seasonal fresh vegetables

## **ENTREES** (continued)

### **Petit Filet and Grilled Prawns** \$68 per person

Petit filet of beef and grilled prawns with Argentinean steak sauce, oven-dried tomato, potato cheese gratin, and roasted vegetable medley

### **Pan-Seared Crab Cakes** \$47 per person

Pan-seared crab cakes with charred corn and jalapeño cream, egg linguini with cracked black pepper, Thai basil oil, and fresh baby vegetable medley

### **Oven Roasted Grouper Fillet** \$44 per person

Oven roasted grouper fillet with creamed spinach, herbed dauphinoise potatoes, and sautéed fresh vegetables

### **Grilled Portobella Mushroom**

#### **and Roasted Vegetable Wellington** \$35 per person

With tomato cumin puree, multigrain pilaf, and grilled vegetable medley

### **Lamb Chop** \$58 per person

Double-cut lamb chop with tomato mint relish, red wine glacé, rosemary roasted fingerling potatoes, and fresh seasonal vegetables

## **DESSERTS**

### **Triple Chocolate Pastry Bombe**

White, milk, and dark chocolate pastry crème with raspberry preserves, topped with shaved chocolate, presented in a dessert cup

### **Bavarian Peach Melba**

Georgia peaches, vanilla crème with a raspberry coulis, presented in a dessert cup

### **Strawberry Chocolate Romanoff**

Strawberries and crème with vanilla cake, topped with shaved chocolate, presented in a dessert cup

### **Black Forest Cherries Jubilee Crème Cake**

Chocolate cake with bing cherries, chocolate mousse, cherry crème and shaved chocolate, presented in a dessert cup

### **Authentic Key Lime Pie**

Fresh squeezed key lime juice with condensed milk, crystal sugar, and egg custard baked in a sugar crust

### **Carrot Cake**

Golden brown sugar batter of sweet carrots, golden raisins, and walnuts baked and topped with an old fashioned cream cheese icing

*Custom options available upon request*

# Reception

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## **RECEPTION**

### **COLD HORS D'OEUVRES**

**Minimum order of 100 pieces per item**

**Prices below are for individual pieces.**

**Assorted Pinwheel Tea Sandwich \$3.50**

**Goat Cheese Medallion and Roasted Tomato Relish \$3.50**

**Tomato and Fresh Mozzarella Shooter \$3.50**

**Prosciutto-wrapped Melon on Bamboo Skewer \$3.75**

**Smoked Salmon on Wonton Crisp with Wasabi Aioli \$4**

**Rice Roll with Jerked Tuna, Mango Relish, and Wasabi Aioli \$4**

**California Roll with Soy Dipping Sauce, Wasabi, and Pickled Ginger \$4.50**

**Caribbean Ceviche Shooter \$4.50**

**Asian Spoon Ahi Tuna Tataki with Plantain Chip \$4.50**

**Martini Crab and Curry Dip with Ciabatta Crisp \$4.50**

**Crab Salad in Mini Bouchée with Calypso Sauce \$5**

**Jumbo Shrimp Cocktail with Lemons and Cocktail Sauce \$5**

**Prosciutto-wrapped Shrimp with Rémoulade \$5.50**

**Buckwheat Blini with Smoked Salmon and Caviar \$5.50**

**Roasted Garlic Hummus \$75**

Service for 25 persons

Served with pita chips and cucumber carrot relish

*Custom options available upon request.  
Please speak to your Catering sales manager.*

## **RECEPTION (continued)**

### **HOT HORS D'OEUVRES**

**Minimum order of 100 pieces per item**

**Prices below are for individual pieces.**

**Spicy Boneless Buffalo Chicken Wing with Cool Ranch Dip \$3.50**

**Vegetable Spring Roll with Sweet and Sour Dipping Sauce \$3.50**

**Fried Pot Sticker with Ponzu Sauce \$3.50**

**Chicken Quesadilla and Green Chili Cheese \$3.75**

**Beef Empanada \$3.75**

**Vegetable Cheese Quesadilla \$3.50**

**Chicken Supreme Roulade and Creamy Creole Mustard Aioli Dipping Sauce \$3.75**

Breaded chicken stuffed with ham and cheese

**Teriyaki Beef Kabob \$3.75**

**Mini Beef Wellington \$4.25**

**Blue Crab Cake with Citrus Herb Rémoulade \$4.50**

**Bacon-wrapped Diver Scallop with Garlic Cream \$4.50**

**Coconut Shrimp with Pineapple Chutney \$4.50**

*Custom options available upon request.  
Please speak to your Catering sales manager.*

## RECEPTION STATIONS

### **Imported and Domestic Cheese Display**

Garnished with seasonal fruit, sliced baguettes, and assorted crackers  
Serves approximately 25 guests \$175  
Serves approximately 50 guests \$325

### **Sliced Seasonal Fruits and Berries Display**

Served with an orange yogurt dip  
Serves approximately 25 guests \$150  
Serves approximately 50 guests \$300

### **Fresh Vegetable Crudités**

Creamy mojito dip and spicy Florida ranch dip  
Serves approximately 25 guests \$150  
Serves approximately 50 guests \$275

### **Nacho Bar \$9.75 per person**

Six-color fiesta tortillas, black beans, queso blanco, chicken tinga, sour cream, guacamole, fresh jalapeño, and pico de gallo

### **Baked Brie \$150.00 wheel serves approximately 30 guests**

Imported brie topped with tropical fruit chutney of mango, papaya, citrus and coconut, wrapped in puff pastry and baked until golden brown, served warm

### **Bruschetta and Flat Bread Display \$8 per person**

Served with extra virgin olive oil and a variety of toasted flat breads  
Specialty toppings to include:  
• Roasted vegetables  
• Tomato and mozzarella

### **Pasta Station\* \$12.50 per person**

Penne rigati, whole wheat pasta, and warm garlic sticks  
Please select two from the following sauces:  
Pomodoro, Pesto a la Vodka, Garlic and Cream, or Sun-Dried Tomato

### **Gulf Coast Paella Station\* \$14.50 per person**

Fresh shrimp, chicken, and chorizo sausage blended with seasoned rice in a rich broth garnished with peppers, onions, and herbs

### **Slider Station\* \$10.50 per person – one of each per person provided**

• Mini Angus beef slider with American cheese, special sauce, pickle relish, ketchup, and mustard on a soft mini bun  
• Mini chicken cutlet slider with pepper jack cheese and mayonnaise on a mini sweet bun

*\* All stations require a chef attendant - \$225 per chef*

## DESSERT STATIONS

### **Ice Cream Social** \$11 per person

Premium vanilla ice cream presented in an ice bowl with nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars, and cookies  
Served with freshly brewed coffee, decaffeinated coffee, and herbal teas

### **Strawberry Shortcake Station** \$5.50 per person

Build your own strawberry shortcake station to include:

- Fresh strawberries and mixed berry compote
- Shortcake biscuits, pound cake, chocolate sauce, and whipped cream

Served with freshly brewed coffee, decaffeinated coffee, and herbal teas

### **Death by Chocolate Station** \$12.75 per person

Chocolate dipped Oreo<sup>®</sup> cookies, pretzel rods, strawberries, and peanuts  
Double fudge brownies and double chocolate chip cookies  
Served with assorted milks, freshly brewed coffee, decaffeinated coffee, and herbal teas

## **CARVED TO ORDER STATIONS**

All of the below are served with silver dollar rolls.

*\* Carving stations require a chef attendant.*

### **Sage and Rosemary Rubbed Turkey Breast**

Orange cranberry sauce, yellow mustard, and mayonnaise

Serves approximately 30 guests \$300

### **Pepper and Sea Salt Crusted Steamship of Beef**

Horseradish sauce, whole grain mustard, and mayonnaise

Serves approximately 150 guests \$775

### **Herb-Crusted Tenderloin of Beef**

Horseradish sauce, grain mustard, and mayonnaise

Serves approximately 15 guests \$250

### **Porchetta Roast**

Garlic and rosemary crusted pork shoulder roast

Served with mustard horseradish aioli

Serves approximately 75 guests \$450

### **Argentinean Seasoned Baron of Beef**

Ajili mojili sauce, aji sauce, and salsa vinaigrette

Serves approximately 75 guests \$400

### **Mustard Crusted Bone-In Ham**

Pineapple jalapeño chutney and horseradish sauce

Serves approximately 75 guests \$425

### **Garlic Rosemary Leg of Lamb**

Minted demi and mustard sauce

Serves approximately 75 guests \$475

### **Steamship Round of Beef**

Whole grain mustard, horseradish sauce, and citrus aioli

Serves approximately 150 guests \$775

*\* All carving stations require a chef attendant - \$225 per chef*

*Custom options available upon request.*

*Please speak to your Catering sales manager*

# Beverages

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## **BEVERAGES**

### **HOSTED BEVERAGES**

#### **Premium Liquors \$7 per drink**

Absolute Vodka, Bombay Sapphire Gin, Bacardi Gold Rum, Sauza Hornitos Tequila, Dewars Scotch, Crown Royal Whiskey, Jack Daniel's Bourbon

#### **Deluxe Liquors \$6.50 per drink**

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Johnny Walker Red Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon

#### **Premium Wine \$6.75 per glass**

Kendall Jackson Chardonnay, BV Century Cellars Cabernet Sauvignon, Rodney Strong Merlot

#### **Deluxe Wine \$6.25 per glass**

Copper Ridge - Cabernet Sauvignon, Chardonnay, White Zinfandel

#### **Imported Beer \$4.75 per bottle**

Heineken, Amstel Light

#### **Domestic Beer \$4.25 per bottle**

Budweiser, Bud Light, Miller Lite, and O'Doul's Amber (non-alcoholic)

#### **Draft Beer – Keg**

Domestic \$375 per keg

Imported \$475 per keg

*A bartender fee of \$225 per bartender will be applied if bar sales do not exceed \$600 per bar.*

*Custom options available upon request.  
Please speak to your Catering sales manager*

## **CASH BAR BEVERAGES**

### **Premium Liquors \$7.50 per drink**

Absolute Vodka, Bombay Sapphire Gin, Bacardi Gold Rum, Sauza Hornitos Tequila, Dewars Scotch, Crown Royal Whiskey, Jack Daniel's Bourbon

### **Deluxe Liquors \$7 per drink**

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila, Johnny Walker Red Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon

### **Premium Wine \$7.50 per glass**

Kendall Jackson Chardonnay, BV Century Cellars Cabernet Sauvignon, Rodney Strong Merlot

### **Deluxe Wine \$7 per glass**

Copper Ridge - Cabernet Sauvignon, Chardonnay, White Zinfandel

### **Imported Beer \$5.75 per bottle**

Heineken, Amstel Light

### **Domestic Beer \$5 per bottle**

Budweiser, Bud Light, Miller Lite, and O'Doul's Amber (non-alcoholic)

*A bartender fee of \$225 per bartender will be applied if bar sales do not exceed \$600 per bar.*

*Custom options available upon request  
Please speak to your Catering sales manager.*

## **BEVERAGES (continued)**

### **WINES AND CHAMPAGNES (price per bottle)**

#### **Chardonnay**

Copper Ridge, California \$30  
Beringer, Stone Cellars, California \$32  
BV Century Cellars, California \$34  
Mirassou, California \$36  
Clos du Bois, North Coast \$40  
Kendall Jackson, California \$42  
Edna Valley Vineyards, Central Coast \$45  
Rodney Strong, Chalk Hill \$46  
Robert Mondavi, Napa Valley \$50

#### **Cabernet**

Copper Ridge, California \$30  
Santa Rita, 120 Series, Chile \$32  
Beringer, Stone Cellars, California \$36  
BV Century Cellars, California \$36  
Sterling Vintner's Selection, Monterey \$45  
Frei Brothers, Alexander Valley, Sonoma \$48  
Nutra, Chile (organic) \$49

#### **Merlot**

Copper Ridge, California \$30  
Mirassou, California \$36  
Beringer, Stone Cellars, California \$40  
Blackstone, California \$42  
Rodney Strong, Sonoma \$42  
Sterling Vintner's Selection, Monterey \$45  
Frei Brothers Reserve \$48

#### **Pinot Noir**

Meridian \$36  
Sterling Vintner's Collection, Monterey \$55

#### **Zinfandel**

Sterling Vintner's Collection, Monterey \$45

#### **Varietal Wines**

Chateau Ste. Michelle, Riesling \$35  
Tamas Estates, Pinot Grigio \$38  
Geyser Peak, Sauvignon Blanc \$38  
Ecco Domani, Pinot Grigio \$38  
Penfold Thomas Hyland, Shiraz \$40  
Sterling Vintner's, Sauvignon Blanc \$42  
Robert Mondavi, Fume Blanc \$55

## **BEVERAGES** (continued)

### **White Zinfandel**

Copper Ridge, California \$30

Beringer, Stone Cellars, California \$32

### **Sparkling Wine – Champagne**

Martinelli's Sparkling Cider \$28

Domaine St. Michelle Brut, Columbia Valley \$38

Korbel Brut Champagne \$48

Maschio Prosecco, Italy \$56

Moet & Chandon White Star, Champagne \$75

Veuvre Clicquot, Champagne \$90

Dom Perignon, Champagne \$160

*Wines are subject to change based upon availability.*



## **POLICIES AND PROCEDURES**

### **Exclusivity**

Centerplate maintains the exclusive right to provide all food and beverage in the Orange County Convention Center. All food and beverages, including water, must be purchased from Centerplate.

### **Menu Selection**

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection, and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your catering sales manager - together with our executive chef – will be happy to design menus to suit your special occasion.

### **Contracts**

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

### **Food and Beverage Pricing**

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

### **Service Charges and Tax**

A twenty percent (20%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The service charge of twenty percent (20%) is added to your bill for this catered event/function (or comparable service). Twenty percent (20%) of the total amount of this service charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service, and other house expenses. Eighty percent (80%) of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated to, add or give an additional gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

### **Payment Policy**

A deposit of fifty percent (50%) of the total contract value will be required thirty (30) days in advance of the first function. The final fifty percent (50%), remaining balance due, shall be paid in full prior to the start of the first scheduled function.

A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. MasterCard, Visa, and American Express are gladly accepted. Final payment is due within ten (10) days of invoice date. In the event payment is not received within ten (10) days, the credit card on file will be charged.

All money due to Centerplate will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the event.

### **Guarantees**

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of persons the Customer guarantees will attend the event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Centerplate will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges, and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by thirty-three (33%) or more from the original contracted number of guests, an additional charge of twenty (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your catering sales manager and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

### **Vouchers**

Centerplate requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. No cash will be returned at time of purchase. The guarantee will be detailed on a banquet event order with the charges included as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

### **Cancellation Policy**

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. The charge of twenty percent (20%) of the total estimated charges will be applied for cancellations within thirty (30) days of the event. Any event cancelled within seventy-two (72) business hours, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

### **Alcoholic Beverage Guidelines**

Centerplate is the sole holder of liquor licenses for the Orange County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any person in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice submitted to Centerplate from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases, and delivery arrangements. A waiver fee will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced whether used or unused. All liquor must be delivered and removed from the premises by a licensed Florida wholesaler that provides Centerplate with an invoice priced for no less than their "laid in" cost. Centerplate does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

### **China Service**

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks  
\$2.00++ per person, per meal period or per break

### **Eco-Friendly Services**

A complete line of "green" products and services are available. Your assigned catering manager will be glad to discuss "green" options available for your events.

### **Linen Service and Special Event Planning**

Centerplate provides its in-house linen for all meal function with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor, and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

### **Holiday Service**

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

### **Delayed or Extended Service**

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply.

Should your event require extended pre/post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

### **Food Storage, Delivery, and Production Services**

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only Centerplate staff may perform all preparation as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.

### **Liability**

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and Orange County Convention Center.

### **Supplemental Staffing Fees**

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what are normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

Banquet Staff:	\$45.00 per hour
Chef / Carver:	\$56.25 per hour
Bartender:	\$56.25 per hour

### **Food and Non-Alcoholic Beverage Sampling Policy**

All food and non-alcoholic beverage samples brought into the Orange County Convention Center must have written approval from Centerplate prior to the event and adhere to the following guidelines:

- A company/organization may not bring any food, beverages, or alcoholic beverages for use in the hospitality lounge, staff offices, or back stage areas.
- A company/organization may only distribute samples of food and non-alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food samples are limited to three (3) ounce portions.
- Non-alcoholic beverage samples are limited to four (4) ounce portions.
- Sampling of alcoholic beverages is not permitted.
- A written description, that details the product and portion size to be sampled, must be submitted in advance to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

### **Retail / Concession Service**

Appropriate operation of concession outlets will occur during all show hours, starting one half-hour before doors open to the event. Centerplate reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business.

Should additional food stands be requested, a minimum sales guarantee and related charge may apply.

