

2025



DOUBLETREE
by Hilton™

ORLANDO AT SEAWORLD

BANQUET MENU





THIS IS HOW ORLANDO DOES MEETINGS & EVENTS!

Located on 28 acres of lush greenery along International Drive, our resort is just steps from SeaWorld® and the Orange County Convention Center, with easy access to Universal Orlando Resort Parks® and Walt Disney World®. It's the perfect escape from the city's hustle while keeping you close to the action.

As the world's largest DoubleTree, boasting 1,042 guest rooms and over 100,000 square feet of modern event space, we're the ultimate destination for both business and leisure.

With top-tier amenities and a prime location, it's no wonder we've been named a 2024 Top Meeting Hotel in North America by **cvent**



Breakfast



Continental

Continental Breakfasts are priced per guest for 1.5 hours of service and include Sliced Seasonal Fresh Fruit, Orange Juice, Coffee & Tea Service.

DOUBLETREE | \$33

Assorted Fresh Bagels
cream cheese, honey, butter, fruit preserves

Assorted Breakfast Cereals
whole milk, 2% milk, non-fat milk, soy milk, oat milk, almond milk

Low-Fat Flavored & Non-Fat Greek Yogurts
dried fruits & house-made granola

Seasonal Quiche or Scrambled Eggs

INTERCONTINENTAL | \$40

Seasonal Fresh Berries
Low-Fat Cottage Cheese
*Assorted Breakfast Pastries,
Croissants & Muffins

honey, butter, fruit preserves

Vanilla & Plain Greek Yogurts,
dried fruits & house-made granola

Selection of Sliced Deli Meats
tavern ham, prosciutto &
smoked turkey breast

Selection of Sliced Cheese
manchego, smoked gouda,
cheddar & swiss

Steel-Cut Oatmeal
brown sugar, raisins, honey, toasted
coconut, dried fruits

HEALTHY | \$39

Seasonal Fresh Berries
Low-Fat Cottage Cheese
Spinach & Onion Scrambled Egg Whites
or Hard Boiled Eggs
Fresh Baked Oat Bran & Cranberry Muffins
(gluten free available upon request)

Vanilla & Plain Greek Yogurts
dried fruits & house-made granola
Steel-Cut Oatmeal

brown sugar, raisins, honey,
toasted coconut, dried fruits

EXECUTIVE | \$35

Assorted Breakfast Pastries, Croissants & Muffins
honey, butter, fruit preserves

Seasonal Fresh Berries

Assorted Breakfast Cereals
whole milk, 2% milk, non-fat milk, soy
milk, oat milk, almond milk

Low-Fat Flavored & Non-Fat Greek Yogurts
dried fruits & house-made granola

Choice of: Seasonal Quiche, Spanish Omelet
or Scrambled Eggs

Buffets

Breakfast Buffets are priced per guest for 1.5 hours of service and include Sliced Fresh Fruit, Assorted Breakfast Pastries, Croissants, Muffins, Orange Juice, Coffee & Tea Service.
Minimum of 25 people.

SUNRISE | \$47

Farm Fresh Scrambled Eggs
Orange Pecan French Toast or Buttermilk Pancakes
whipped butter, maple syrup
Crisp Smokehouse Bacon & Country Sausage
Rosemary Breakfast Potatoes

PERFORMANCE | \$52

Seasonal Fresh Berries
Low-Fat Cottage Cheese
Spinach & Onion Scrambled Egg Whites or Hard Boiled Eggs
Fresh Baked Oat Bran & Cranberry Muffins
(gluten free available upon request)
Vanilla & Plain Greek Yogurts
dried fruits, house-made granola
Steel-Cut Oatmeal
brown sugar, raisins, honey, toasted coconut, dried fruits
"Heart-Healthy" Cereals
2% milk, non-fat milk, soy milk, oat milk, almond milk
Egg White Frittata
toasted vegetables or spinach, onions
Turkey Bacon
Turkey Sausage

BAJA | \$49

Chicken Tinga or Barbacoa Chilaquiles
corn tortillas, salsa roja, mexican cheese blend, pico de gallo, crema
Build Your Own Breakfast Taco
scrambled eggs, pinto beans, shredded cheese, fresh cilantro, house-made salsa, guacamole, corn & flour tortillas
Chorizo Con Papas
roasted potatoes, queso fresco
Chicken Sausage
Crisp Smokehouse Bacon

INTERNATIONAL DELIGHTS | \$56

Additional Juices to Include Grapefruit & Pineapple
Seasonal Fresh Berries
Assorted Breakfast Cereals
milk, 2% milk, non-fat milk, soy milk, oat milk, almond milk
Vanilla Plain Greek Yogurt
dried fruits & house-made granola
Sliced Deli Meats
tavern ham, prosciutto and smoked turkey breast
Sliced Cheeses
manchego, smoked gouda, cheddar and swiss
Chicken Sausage
Shakshouka
spicy tomato sauce, poached eggs & herbs
Sweet Potato & Asparagus Hash
sweet potato blend, asparagus tips, peppers, onions & herbs
Garlic Herb Pita
Lamb & Tomato Frittata



Personalized Buffets | \$54

Breakfast Buffets are priced per guest for 1.5 hours of service and include: Orange Juice, Coffee & Tea Service. Minimum of 25 people.

CONTINENTAL | CHOOSE TWO

Sliced Seasonal Fresh Fruits & Berries

Assorted Breakfast Pastries,
Croissants & Muffins

fruit preserves, honey & butter

Assorted Fresh Bagels with a Toaster

cream cheese, fruit preserves, honey & butter

Low-Fat Flavored & Non-Fat Greek

fresh berries, whole milk, 2% milk, non-fat milk,
soy milk, oat milk, almond milk

Yogurts

dried fruits & house-made granola

Assorted Breakfast Cereals

brown sugar, raisins, honey, toasted
coconut & dried fruits

Steel-Cut Oatmeal

EGGS | CHOOSE ONE

Scrambled Eggs

choice of swiss, feta, mozzarella or cheddar

Egg Whites

Frittata

choice of roasted vegetables & feta cheese
or spinach, onion & tomato

MEATS | CHOOSE TWO

Smokehouse Bacon

Country Sausage

Jalapeño Chicken Sausage

Turkey Sausage

Turkey Bacon

Country Ham

SPECIALTIES | CHOOSE ONE

Pot Roast Hash

Corned Beef Hash

Lamb & Tomato Frittata

Spinach Quiche

Chicken & Mini Waffles

buttermilk fried chicken, spiced clover honey

Shrimp & Grits

cheddar cheese, smokehouse bacon, andouille
sausage

Chicken Fried Steak & Biscuits

country gravy

Sweet Potato & Asparagus Hash

sweet potato blend, asparagus tips,
peppers, onions & herbs

Breakfast Potatoes

herb potatoes with peppers & onions

BATTERS & TOAST | CHOOSE ONE

Biscuits & Country Gravy

Buttermilk Pancakes

butter & maple syrup

Blueberry Pancakes

butter & maple syrup

Belgian Waffles

whipped cream, butter, maple syrup

Brioche French Toast

whipped cream, butter, maple syrup

Plated Breakfast

Choose 1 entree for less than 100 guests. Choose 2 pre-ordered entrée options for 100 guests or more. Plated meals are priced per guest and include: Fresh Fruit Garnish, Assorted Breakfast Pastries, Croissants, Muffins, Orange Juice, Coffee & Tea Service.

TRADITIONAL | \$38

Scrambled Cheese Eggs, Rosemary Breakfast Potatoes, Roasted Tomato

choice of: smokehouse bacon or sausage

FLORIBBEAN OMELET | \$42

Lump Crab Meat, Shrimp, Peppers, Onions, Eggs, Avocado Salsa, Chipotle Citrus Hollandaise, Rosemary Breakfast Potatoes

CINNAMON SUGAR FRENCH TOAST CRUNCH | \$36

Challah Bread coated with Cinnamon & Sugar Cereal Toast, Fresh Berries, Spiced Rum Maple Syrup

choice of smokehouse bacon or sausage

SOUTHERN CUBAN | \$40

Homemade Buttermilk Biscuit, Prosciutto, Roast Pork, Fried Egg, Manchego, Dijon Aioli with Spanish Potatoes

GRILLED STEAK & EGGS | \$45

Scrambled Cheese Eggs, Pepper Gravy, Country Rosemary Potatoes

HUEVOS RANCHEROS | \$42

Crispy Blue Corn Tortilla, Refried Beans, Sliced Avocado, Shredded Cabbage, Jalapeños, Scrambled Eggs, Shredded Cheese, Roasted Peppers & Onions, Served with House-Made Salsa, Sour Cream and Rosemary Breakfast Potatoes

Choice of Carnitas, Chicken Tinga, Barbacoa or Vegan Meat

BLUEBERRY PANCAKES | \$37

Butter & Warm Maple Syrup

choice of smokehouse bacon or sausage
sub for egg whites +\$2

BELGIAN WAFFLES | \$38

Fresh Berries, Butter & Warm Maple Syrup
choice of smokehouse bacon or sausage

UN-TRADITIONAL BENNY | \$45

Focaccia Bread, Poached or Scrambled Egg, Filet Medallions, Creamy Smoked Bacon Tomato Ragú
choice of rosemary breakfast potatoes or fruit cup



Attended Stations

Minimum of 50 people.

OMELETS | \$14

Eggs, Egg Beaters & Egg Whites
Ham, Sausage, Bacon, Onion, Tomato, Peppers,
Mushrooms, Spinach, Jalapeños, Cheddar Cheese

PANCAKES OR BELGIAN WAFFLES | \$12

Raspberry, Caramel & Chocolate Sauces,
Whipped Cream, Whipped Butter, Fresh
Berries, Warm Maple Syrup

CREPES | \$12

Fresh Berries, Nutella Sauce, Vodka Strawberry
Glaze, Rum Caramel Sauce, Whipped Cream,
Tropical Cream Cheese

TROPICAL SMOOTHIES | \$9

Passion Fruit, Piña Colada, Strawberry,
Mango, Banana

EGGS BENEDICT STATION | \$16

Poached Eggs on Toasted English Muffins,
Wilted Spinach, Sliced Ham, Smoked Salmon,
Grilled Tomato, Asparagus, Sliced Avocado,
Roasted Mushrooms, Hollandaise Sauce

AVOCADO ARTISAN TOAST | \$14

Scrambled Eggs or Poached Eggs, Smashed
Avocado, Baby Greens, Chili Flakes, Marinated
Heirloom Tomatoes, Goat Cheese, Balsamic Drizzle



To-Go

Boxed Breakfast are priced per guest. All Box Breakfasts are served with Seasonal Whole Fruit, Bottled Water or Juice & Coffee.

OVERNIGHT OATS OR YOGURT PARFAIT | \$30

fresh berries, honey, granola

Boiled Eggs

Choice of: Muffin or Breakfast Bread

POWERBOX BREAKFAST | \$33

Assorted Cheese & Meat, Boiled Eggs, Trail Mix, Mini Yogurt

DELI CROISSANT | \$33

Choice of: Turkey or Ham

Choice of: American, Cheddar or Swiss Cheese

Mini Yogurt, Muffin

BAGEL LUX | \$37

Smoked Salmon, Dill Caper Cream Cheese,
Sliced Red Onions, Spinach, Plain Bagel

Mini Yogurt

QUICHE | \$35

Choice of:
Vegetable & Swiss

spinach, asparagus, sun-dried tomatoes,
pepper's & onions

Bacon & Cheese

applewood bacon, cheddar cheese

Herbs, Tomato & Feta

marinated sun-dried tomatoes

Choice of: Muffin or Breakfast Bread

Mini Yogurt

HOT BREAKFAST SANDWICH | \$35

Choice of: Bagel, Croissant,
English Muffin or French Baguette

Choice of: Breakfast Sausage Patty, Turkey Sausage
Patty, Bacon, Turkey Bacon or Ham

McMuffin Egg

Choice of: Swiss, Cheddar or American Cheese

Choice of: Muffin or Breakfast Bread

Choose up to 2 pre-ordered entrée options for less than 100 guests
Choose up to 3 pre-ordered entrée options for 100 guests or more



A la Carte

BY THE DOZEN

Ordered by the Quantity

Assorted Fresh Bagels | \$72

cream cheese, fruit preserves, honey, butter

Freshly Baked Scones | \$68

assorted flavors, butter, fruit preserves

Assorted Breakfast Breads | \$62

cream cheese icing

Seasonal Whole Fruit | \$50

apple, pears, oranges or bananas

Freshly Baked Donuts | \$72

HANDHELDS

Handhelds - per piece (Minimum 10 per item)

Egg Burrito | \$14

roasted peppers & onions, bacon, cheese, tri-colored tortillas

Turkey Sausage & Egg White | \$15

turkey patty & swiss cheese

Prosciutto & Eggs | \$14

cheese & tomato jam

Black Forest Ham & Eggs | \$14

cheddar cheese, scrambled eggs, choice of bread ciabatta, english muffin, buttermilk biscuits, bagels or tortilla wrap

Morning Toast | \$9

chilled sparkling wine with assorted fresh seasonal juices

Morning Recovery | \$12

house-made specialty bloody mary's with celery

STATIONARY DISPLAYS

Minimum of 50 people

Sunrise Quiche | \$13

bacon, onion, cheese & sun-dried tomato

Tortilla española "Spanish Omelet" | \$13

eggs, onions, ham, potatoes & tomato sofrito

Steel-Cut Oatmeal | \$9

brown sugar, honey, toasted coconut & dried fruits

Yogurt Parfait Bar | \$13

low-fat flavored, non-fat plain, vanilla & greek yogurts fresh berries, dried fruits, house-made granola

Stone Ground Grits | \$14

cheddar cheese, smokehouse bacon, andouille Sausage

Biscuits & Country Sausage Gravy | \$12

homemade buttermilk biscuits, country sausage gravy



Enhancements

Enhancements must be added to a Continental, Buffet, or Plated Breakfast and are priced per guest unless otherwise noted. Enhancements may not be ordered as an A la Carte Menu.

ASSORTED FRESH BAGELS | \$6

Cream Cheese, Fruit Preserves, Honey, Butter

FRESHLY BAKED SCONES | \$6

Assorted Flavors, Butter & Fruit Preserves

JUMBO CINNAMON ROLLS | \$6

Cream Cheese Icing

FRESHLY BAKED SCONES | \$6

Assorted Flavors, Butter, Fruit Preserves

JUMBO CINNAMON ROLLS | \$6

Cream Cheese Icing

FRESHLY BAKED DONUTS | \$6

Assorted flavors

RECOVERY | \$12

House-made Specialty Bloody Mary's with Celery

JUICE IT UP | \$5

Assorted Tropical Juices: Pineapple, Grapefruit, Papaya, Mango

BUBBLY | \$9

Chilled Sparkling Wine with Assorted Fresh Seasonal Juices

COFFEE KICKER | \$4

Assorted Coffee Syrups, Chocolate Mint Sticks, Cinnamon Sticks, Shaved Chocolate, Rock Candy Sticks

SEASONAL WHOLE FRUIT | \$5

Apples, Pears, Oranges, Bananas

Break Stations

Break Stations are created for up to 1 hour of service in between meals.
These Station are priced per guest, with a minimum of 25 guests per station order.
The total order must equal a minimum of your Guaranteed Guest Count.

DONUT SHOPPE | \$22

Assortment of Donuts & Donut Holes
House-Made Iced Coffee
2%, Whole & Chocolate Milk

PROBIOTIC POWER BREAK | \$24

Vanilla & Greek Yogurts
Fresh Berries,
Dried Fruits
House-made Gluten Free Granola,
Agave Nectar
Assorted Fruit Smoothies
Warm Brand Muffins
House-made Iced Coffee

WELLNESS | \$28

Granola Bars, Protein Bars & Kind Bars
Fruit Yogurt Cups & Seasonal Whole Fruit
Kale Chips and Crudité
Fresh Squeezed Juices
Fresh Brewed Coffee & Tea

SWEET & SALTY | \$26

Chocolate Chip Cookies & Brownie Bites
Granola Bars
Caramel Popcorn
Chocolate M&M's
Reese's Candy
Mini Soft Pretzels

with assorted mustards, beer sauce

Fresh Brewed Coffee

AFTER CLASS | \$26

Make Your Own Trail Mix Bar
assorted dried fruits, m&ms, pretzels, chex
mix, sunflower seeds, dried cranberries,
raisins, nuts
Apples
Peanut Butter Pretzels
Kettle Chips
Fruit Infused Water & Iced Tea

THE SOCIAL | \$24

Premium Ice Cream Bars
Frozen Fruit Bars
Frozen Candy Bars
Assorted Smoothie Shooters

MEZZI | \$20

Seasonal Whole Fresh Fruit & Berries
Seasonal Vegetables
Assorted Flavored Hummus
Fresh Pita Bread
Crackers
Macaroons
Iced Tea

CHOCOLATE LOVER | \$26

Fresh Double Fudge Brownies
Fresh Double Chocolate Cookies
Chocolate Trail Mix

chocolate m&m's, chocolate covered almonds,
chocolate chips, chocolate raisins, chocolate
dried cranberries, chocolate covered pretzels

Assorted Chocolate Bars
Chocolate Milk & Whole Milk

COUNTRY STORE | \$26

Assorted Nuts, Hard Candies, Candy Bars,
Assorted Toffee, Licorice & Popular Retro Candy
Candied Popcorn
Mini Muffins, Cookies & Brownies
Lemonade & Iced Tea

MINOR LEAGUE | \$28

Fresh Popcorn
Nacho Bar

hot cheese dip, lettuce, diced tomatoes, onions, sliced
jalapeños, black olives, guacamole, house-made salsa,
sour cream

Jumbo Bavarian Pretzels

with assorted mustards

Mini Hot Dogs

STARBUCKS | \$28

Blueberry Muffins & Scones
Lemon Pound Cake
Mini Frittatas: Spinach, Cheese & Roasted Tomato,
Red Pepper & Mozzarella Frittata
Starbucks Bottled Frappuccino
& Canned Double Shots
Freshly Brewed Starbucks Coffee & Tea Service



Lunch

Buffets

Lunch Buffets are priced per guest for 1.5 hours of service and include Coffee & Iced Tea.
Minimum of 25 people.

ROYAL DELI | \$54

Local Field Greens & Spinach Salad Bar
Red Bliss Potato Salad
Macaroni Salad

Choice Of: Chicken Salad or Tuna Salad
Build Your Own Artisan Bread Sandwich

includes selections of: sliced ham, roast beef, smoked turkey, pastrami, salami, cheddar, swiss, provolone, mayonnaise, deli mustards, lettuce, tomato, onion, pickle

Kettle Chips

New York Cheesecake
Strawberry Shortcake
Chocolate Chip Cookies

CHINA TOWN | \$60

Wonton Soup
Garden Salad

Choice Of: Vegetable Fried Rice or
Steamed White Rice

Lo Mein
Sweet & Sour Pork
Garlic Pepper Steak

with dragon sauce
Orange Chicken
Sautéed Mixed Vegetables

Toppings & Sauces:

green onions, chopped nuts with
garlic chili, ponzu, teriyaki sauce

Pineapple Bundt Cake
Fortune & Thumb Print Cookies

TEX-MEX | \$58

Tortilla Soup
Mixed Green Santa Fe Salad Bar
Fresh Margarita Fruit Salad
Shrimp Ceviche
Tortilla Chips

roasted salsa & guacamole

Taco Bar

grated cheese, fresh pico de gallo, sour cream, corn
relish, diced tomatoes, shredded lettuce, onion,
jalapeño with warm soft corn & flour tortillas

"Ancho Rubbed" Marinated Grilled Steak &

Chicken Tinga
Shredded Chicken Enchiladas

Choice Of: Refried Beans, Black Beans or Borracho
Beans "Drunken Beans"

Choice Of: Cilantro Rice or Mexican Rice

Cinnamon Sopaipilla
with honey
Flan de Queso "Cheese Flan"
Churros
dulce de leche, chocolate sauce

SOUTHERN FRY | \$60

Corn Chowder
Garden Salad Bar
Creamy Cole Slaw
Corn Bread Muffins

with honey, butter

Crispy Breaded Fried Shrimp
cocktail sauce

Fried White Fish

with jalapeño tartar, tartar sauce, lemon, malt vinegar

Beer Battered Fried Chicken
with maple mustard

Herbed Brown & White Rice
Roasted Potatoes
Brussel Sprouts

Assorted Dessert Shooters
red velvet, chocolate mousse, n.y. cheesecake,
coconut cream cake

Buffets

EAT GOOD TO FEEL GOOD | \$60

Fruit Salad
Quinoa Salad
roasted root vegetable & quinoa, cranberries,
onions, with apple & pomegranate vinaigrette
Arugula & Kale Salad
butternut squash, roasted coconut, maple vinaigrette
Lemon-Pepper Salmon
Grilled Chicken Breast
Cauliflower Rice Pilaf
roasted garlic broccoli, spicy cauliflower

Angel Food Cake
with fresh berry compote
Cucumber, Citrus and Fruit Infused Waters
Iced Green Tea

GRILL-OUT | \$58

Mixed Green Salad Bar
Loaded Potato Salad
Watermelon Basil Salad
Jalapeño-Lime Cole Slaw
Grilled Chicken
Hamburgers
BBQ Pork
All Beef Street Dogs
add bratwurst, sautéed peppers & onions +\$2
Buttered Corn-on-the-Cob
Honey Bacon Baked Beans
Garlic Bread

Key Lime Pie Bars
Choice of Peach or Apple Cobbler
Lemonade

LIVE CHEF GRILLING add \$5 (Upon Request)

LUAU | \$63

Whole Seasonal Fruit
Hawaiian Rolls
Island Tossed Salad
with berries & citrus vinaigrette
Pineapple Jalapeño Slaw
Hawaiian Salmon
topped with a mango tropical relish
Char Siu Pork
with sticky glaze
Grilled Pineapple Teriyaki Chicken Breast
Coconut Rice
with toasted coconut, green onions
Island Vegetable Mix

Iced Banana Sheet Cake
with fresh fruit garnish
House-made Bread Pudding

SICILY | \$64

Caesar Salad
Baby Heirloom Tomatoes, Basil & Mozzarella Salad
Warm Ciabatta
with herb oil & salted butter
Charcuterie Board
chef's selection of meats & cheese
Tuscan Chicken
creamy garlic, sun-dried tomato & spinach
Italian Sausage & Pepper Rigatoni
Grilled Mahi - Mahi
with a basil tomato ragú
Creamy Parmesan Risotto
Eggplant & Zucchini Lasagna

Tiramisú
Italian Rum Cake
Traditional Cannoli

Buffets

MEDITERRANEAN | \$65

Seasonal Sliced Fruit

Mezze Platter

hummus, stuffed grape leaves,
marinated olives, tzatziki, pita

Choriatiki

traditional greek salad with cucumbers, red
onions, olives, tomatoes, feta cheese

Mediterranean Chicken

with roasted tomatoes, artichokes, black olives

Moroccan Salmon

smoked tomato sauce, peppers, onions

Curry Roasted Vegetables

Israeli Couscous

Roasted Eggplant, Tomato & Spinach Pasta

Baklava

Lavender Honey Lemon Tart

Chocolate Torte

BACKYARD BARBEQUE | \$67

Cucumber, Tomato & Red Onion Salad

citrus vinaigrette

Smoked Potato Salad

Cajun Cole Slaw

cabbage, red onions, carrots, blue cheese
crumbles, green onions, cajun dressing

Cornbread

with honey jalapeño butter

Sliced Watermelon

Smoked Brisket

with bbq sauce bar

Smoked Ribs

Pulled BBQ Chicken Breast

House-Made 5 Cheese Mac & Cheese

Herb Roasted Sweet Potatoes

Corn-On-The-Cob

Chocolate Caramel Brownie

Seasonal Fruit Cobbler





Special Order Buffet | \$62

Lunch Buffets are priced per guest for 1.5 hours of service and include
Coffee & Iced Tea. Minimum of 25 people.

SOUP & SALAD | CHOOSE TWO

Corn Chowder
Tortilla Soup
Cream of Mushroom
Caesar Salad
Mixed Green Salad Bar
Red Bliss Potato Salad
Watermelon Basil Salad
Cucumber, Tomato & Onions Salad
Macaroni Salad
Roasted Beet Salad

SIDES | CHOOSE TWO

Kettle Chips
Honey Bacon Baked Beans
Lo Mein
Steamed White Rice
Vegetable Fried Rice
Sautéed Mixed Vegetables
Corn Bread Muffins with Honey & Butter
Sweet Corn Cobbettes
Spicy Cauliflower
Sautéed Broccolini

ENTRÉES | CHOOSE THREE

Hamburgers with Assorted Toppings
Bratwurst with Sautéed Peppers & Onions
Garlic Pepper Steak with Dragon Sauce
Orange Chicken
Beer Battered Chicken with Maple Honey Mustard
Italian Sausage & Pepper Rigatoni
Eggplant & Zucchini Lasagna
Chicken Tinga
Smoked Ribs
Pulled BBQ Chicken Breast
Pulled BBQ Pork
House-Made 5 Cheese Mac & Cheese
Lemon-Pepper Salmon
Grilled Chicken Breast
Butter Chicken

DESSERTS | CHOOSE TWO

Strawberry Shortcake
Chocolate Chip Cookies
Churros
Lavender Honey Lemon Tart
Chocolate Torte
Tiramisú
Seasonal Fruit Cobbler
Angel Food Cake with Fresh Berry Compote

Plated 3 & 4 Course

Plated meals are priced per guest and served with Rolls, Whipped Butter, Coffee & Iced Tea. Choose 1 entrée for less than 100 guests. Choose 2 entrée options for 100 guests or more.

ENTRÉES: CHOOSE ONE

CHEF- CREATED VEGETARIAN | \$42 OR VEGAN ENTREE

available upon request

CARIBBEAN SALAD | \$40

Cucumbers, Tomatoes, Mango, Strawberry, Candied Pecans, Mango Ranch Dressing

add tofu \$5, chicken \$6, steak \$10 or
grilled shrimp \$10

SOUTHWEST SALAD | \$40

Black Beans, Roasted Corn, Avocado, Tomato, Corn Tortilla Strips, BBQ Ranch Dressing

add tofu \$5, chicken \$6, steak \$10 or
grilled shrimp \$10

CAJUN RANCH | \$35 CHICKEN WRAP

Romaine, Iceberg, Diced Onions, Diced Tomatoes, Cucumbers, Avocado, Chopped Bacon, Havarti Cheese and Jalapeño Ranch Dressing, Kettle Chips

CHOPHOUSE BURGER | \$38

Smoked Gouda, Spicy Peppers, Bacon Jam, Cigar Onions, Kettle Chips

ALL-AMERICAN BURGER | \$36

American Cheese, Shredded Lettuce, Tomatoes, Red Onions, Bistro Sauce, Kettle Chips

add bacon \$2

GRILLED CHICKEN | \$42 CLUB SANDWICH

Aged Provolone, Smokehouse Bacon, Avocado, Baby Greens, Tomato, Chipotle Aioli, Monetary Jack Cheese, Kettle Chips

CRAB CAKE SANDWICH | \$47

Crispy Jumbo Lump Crab Cake, Cajun Remoulade, Fried Green Tomato, Lettuce, Kettle Chips

AHI POKE BOWL | \$50

Ahi Tuna, Jasmine Rice, Mango Slaw, Cucumbers, Avocado, Radish, Green Onions, Pickled Ginger tossed in our House Ponzu Sauce topped with Wasabi Aioli & Fried Wonton Strips

TUSCAN CHICKEN BREAST | \$48

Roasted Tomato Compote, Parmesan Risotto, Asparagus, Balsamic Glaze

ISLAND ROASTED JERK CHICKEN | \$48

Coconut Rice, Sweet Plantains, Island Slaw

GRILLED TERIYAKI | \$48 CHICKEN BREAST

Vegetable Fried Rice, Bok Choy, Fresh Pineapple, with a Pineapple Teriyaki Glaze

CEDAR PLANK | \$52 ATLANTIC SALMON

Potato Medley, Broccolini, Miso Glaze

CAJUN GRILLED JUMBO SHRIMP | \$50

Cajun Andouille Sauce, Creamy Cheese Grits, Fried Okra

BRAISED SHORT RIBS | \$55

Boniatto, Glazed Carrots, Red Wine Demi

HERB MARINATED | \$52 HANGER STEAK

Scratch Potatoes, Haricot Vert, Tomato Chimi

Plated 3 & 4 Course

SOUP OR SALAD: CHOOSE ONE

TOMATO BISQUE

Roasted Garlic, Parmesan Crisp
crema, croutons

TORTILLA SOUP

Queso Fresco, Green Onion, Crema,
Cilantro, Corn Tortilla Strips, Avocado

CHICKEN NOODLE SOUP

Chicken, Carrots, Celery, Noodles, Onions

LOCAL FIELD GREENS

Cucumber, Carrots & Tomatoes served with
Herb Vinaigrette & House-made Ranch

ROMAINE CAESAR

Herb Croutons, Shaved Parmesan, Caesar
Vinaigrette

BABY WEDGE SALAD

Smokehouse Bacon, Heirloom Cherry
Tomatoes, Gorgonzola Cheese, Croutons,
House-made Ranch

SPINACH SALAD

Crumbled Bacon, Shaved Shallots,
Chopped Egg, Herb Croutons, Balsamic
Vinaigrette

ENTREES: CHOOSE ONE

SPINACH SALAD

Crumbled Bacon, Shaved Shallots,
Chopped Egg, Herb Croutons, Balsamic
Vinaigrette

DESSERT: CHOOSE ONE

KEY LIME PIE

Raspberry Compote, Zest of Lime

BREAD PUDDING

Caramel Rum Glaze

N.Y. CHEESECAKE

Fresh Berry Compote, Fresh Mint

DOUBLE CHOCOLATE CAKE

Raspberry Compote

APPLE PIE

Caramel Sauce

CAPPUCCINO MOUSSE CAKE

Rum Chocolate Sauce

Sugar-Free Options Available Upon Request

**MAKE IT A 4-COURSE MEAL
WITH SOUP & SALAD \$8**

On- The -Go | \$40

Cold Sandwiches & Wraps

CAPRESE TOMATO MOZZARELLA

Fresh Mozzarella, Tomato, Baby Greens, Red Onions, Pesto Aioli, Balsamic Drizzle, Focaccia Bread

ROASTED VEGETABLE STACK

Roasted Red Pepper, Zucchini, Eggplant, Portobello, Napa Cabbage, Bok Choy Slaw, Gouda Cheese, Black Bean Chipotle Aioli

GRILLED CHICKEN & SMOKED PROVOLONE

Roasted Peppers, Onions, Shredded Iceberg, Artisan Bread

GARLIC ROASTED BEEF & PEPPER JACK

Shredded Iceberg, Roasted Peppers, Tomato, Red Onion, Garlic Aioli, Artisan Bread

TURKEY CLUB & BOURSIN

Smokehouse Bacon, Green Leaf Lettuce, Tomato, Avocado, Honey Dijon Aioli, Artisan Bread

ITALIAN DELI

Ham, Turkey, Salami, Shredded Lettuce, Tomato, Banana Peppers, Provolone, Brioche Roll

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken, Shaved Parmesan, Romaine, Tortilla, Caesar Dressing

THAI CHICKEN & VEGGIE WRAP

Thai Marinated Chicken, Red Cabbage, Shredded Carrots, Cucumbers, Spring Mix, Spinach Tortilla, Oriental Dressing

Sub Chicken for Marinated Portobello

Boxed Lunches are priced per guest.

All Box Lunches are served with a side of Potato or Pasta Salad, Seasonal Whole Fruit, Wrapped Cookie or Brownie, Bottled Water or Canned Soda.

Salads

CHEF

Mixed Greens, Black Forest Ham, Roasted Turkey, Swiss & Cheddar Cheeses, Hard Boiled Egg, Shaved Onion, Plum Tomatoes, Shredded Carrots, Balsamic & Home-made Ranch Dressing

COBB

Mixed Greens, Grilled Chicken, Avocado, Hard Boiled Egg, Shaved Onion, Smokehouse Bacon, Plum Tomatoes, Gorgonzola Cheese, Home-made Ranch Dressing

SPINACH

Mixed Greens, Grilled Chicken, Avocado, Hard Boiled Egg, Shaved Onion, Smokehouse Bacon, Plum Tomatoes, Gorgonzola Cheese, Home-made Ranch Dressing

CHICKEN CAESAR

Romaine, Grilled Chicken, Shaved Parmesan, Croutons, Caesar Dressing

THAI CHICKEN

Thai Marinated Chicken, Red Cabbage, Shredded Carrots, Cucumbers, Mixed Greens, Oriental Dressing

Choose up to 2 pre-ordered entrée options for less than 100 guests

Choose up to 3 pre-ordered entrée options for 100 guests or more



Dinner

Buffets

Dinner Buffets are priced per guest for 1.5 hours of service and include Coffee & Iced Tea.
Minimum of 25 people.

CARIBBEAN SUNSET | \$79

Sancocho
heartly beef soup stocked with root vegetables
House Garden Salad
lettuce blend, carrot, cucumber, tomato,
lemon herb vinaigrette
Sweet Fried Plantains
Yuca en Escabeche
cassava root, roasted peppers, spanish olives,
garlic cloves, olive oil, apple cider vinegar
Caribbean Jerked Chicken
mango cilantro chutney
Coffee Rubbed Pork Butt
roasted garlic, brown sugar
Fried Island Red Snapper
coconut curry
Black Beans and Rice
white rice, spiced black beans, chopped
onion, cilantro, bay leaf
Island Spiked Rice Pudding
meyer's rum, cinnamon, clove
Coquito Cheesecake
Tres Leches
soaked cake in a sweet milk mixture & topped
with fresh whipped cream & cinnamon

BIG EASY | \$80

Creole Spinach Salad
tomatoes, sliced strawberries, diced bell peppers, jack
cheese, whole grain mustard, vinaigrette, crispy onions
House-made Biscuits
Hush Puppies
Southern Fried Catfish
creole tartar, lemon
Shrimp & Grits
andouille sausage, red eye gravy
Chicken Gumbo
Cajun Sausage Pasta
penne, andouille sausage, cajun cream
Red Beans & White Rice
Fried Okra
Cajun Summer Vegetables

Bread Pudding
Beignets
with caramel dipping sauce

SOUTH-OF-THE-BORDER | \$87

Pozole
Chile- Lime Grilled Corn
Mexican Chopped Salad
peppers, red onion, jicama, tomatoes, corn, black
beans, avocado ranch, cilantro-lime vinaigrette
Tortilla Chips
with house-made cilantro salsa, guacamole, queso
Seafood Ceviche
tostada shells, lime
Grilled Chicken
Carne Asada
onion, avocado, jalapeño, cilantro, sauces, grilled
peppers & onions, corn & flour tortillas
Cheese Enchiladas
Choice Of: Refried beans, Black Beans or Borracho
beans "drunken beans"
Choice Of: Cilantro or Mexican Rice

Tres Leches
soaked cake in a sweet milk mixture and
topped with fresh whipped cream & cinnamon
Chocolate Kahlua Cake
Caramel Flan

SOUTHERN LIVIN' | \$89

Choice Of: She Crab Soup or Brunswick Stew Roasted
Jalapeño Cheddar Cornbread
Southern Slaw
cajun blue cheese slaw dressing, red onions
Mac & Cheese
heavy cream, cheddar & gouda cheeses
Smoked Spareribs
house-made bbq sauce
Beef Brisket
house-made dry rub, hardwood smoked
Choice Of: Chicken Fried Steak or Nashville Hot Chicken
breaded chicken, country gravy or nashville hot sauce
House-made Buttermilk Fried Okra
Choice Of: Collard Greens or Corn Succotash

Banana Pudding Shooters
Buttermilk Pie
vanilla wafers, caramelized bananas

Buffets

EAST MEETS WEST | \$87

Miso Soup

Avocado Kale Salad

red onions, avocado, chopped kale, peppers,
mandarin oranges, roasted almonds, carrots,
ginger vinaigrette

Grains & Greens Bowl

Vegetable Spring Rolls

Tofu Pad Thai

deep fried tofu, sesame seeds, thai peanut
sauce, glass rice noodles

Sticky Ribs

korean style bbq ribs, sesame

Adobo Glazed Chicken

sweet & spicy soy glaze

Red Curry Grouper

peppers, onions, red curry paste

Zesty Carne Asada

garlic, cilantro, spices

East & West Vegetable Medley

broccoli, zucchini, squash, carrots, sugar
snap peas, peppers, onions, water chestnuts

Lemon Panna Cotta with Berries

Green Tea Cheesecake

Chili Spice Chocolate Cake

TUSCANY | \$89

Pasta Fagioli

Italian Green Salad

mixed greens, red onions, tomatoes, olives,
pepperoncini, italian vinaigrette

Orzo Antipasto Salad

italian meats, peppers, onions, tomatoes, black
olives, herbs

Garlic Focaccia

Lemon Garlic Shrimp Pasta

linguine, parmesan, garlic cream sauce

Saltimbocca

veal, prosciutto, sage, red wine

Tuscan Chicken Breast

mozzarella, roasted tomatoes, basil, cream sauce

Roasted Herb Italian Potatoes

Lemon Ricotta Cake

Tiramisu

Red Velvet Cake

GREEK ISLES | \$89

Avgolemono (Greek Lemon Chicken Soup)

lemon, shredded chicken, rice, carrots

Meze

hummus, stuffed grape leaves, roasted tomatoes, roasted
artichokes, kalamata olives, tzatziki, pita

Calamari Salad

sun-dried tomatoes, olive oil, red
onions, capers, basil, garlic

Greek Grilled Chicken

cumin citrus marinate, yogurt dill sauce

Moussaka "Greek Lasagna"

ground beef, eggplant, potatoes

Lamb Chops

honey mustard, mint marinade

Shrimp Saganaki

tomato stew, shrimp, cilantro, feta cheese

Greek Rice

yellow herb rice, onions, carrots, celery

Fakes "Stewed Lentils"

onions, garlic, bay leaves, hearty broth

Greek Roasted Vegetables

roasted tomatoes, zucchini, squash, onions

Greek Orange Cake

Revani Cake

Milopita "Greek Apple Spice Cake"

Buffets

COASTAL | \$92

Crab Corn Chowder
Local Field Greens

cucumbers, baby cherry tomatoes, red onion,
shredded carrots, blue cheese crumbles
choose two: french, avocado ranch, raspberry
vinaigrette, balsamic vinaigrette, herb italian
vinaigrette

Compound Beet Salad

golden beets, dried cranberry, goat cheese,
arugula, citrus vinaigrette

Choice Of: Beer Battered Florida Grouper
or Gator Bites

jalapeño & tomato relish, cilantro key lime
remoulade

Seafood Paella

spanish rice, shrimp, chorizo, calamari, seafood,
red peppers, peas

Drunken Mussels & Calamari

roasted garlic tomato broth

Braised Short Rib Stroganoff

wild mushrooms, cavatappi pasta, red wine reduction

Cheesy Potato Au Gratin

parmesan, boursin & jack cheeses, kale, spinach

Roasted Seasonal Vegetables

Coconut Panna Cotta

Lemon Verbena Cheesecake

Pineapple Upside Down Cake

AIR, LAND & SEA | \$110

Choice Of: Key West Conk Chowder or
Florida Shrimp Chowder
Mixed Green Salad Bar

spinach, mixed greens, cucumbers, red onions,
tomatoes, carrots, candied walnuts, cranberries,
goat cheese, ranch & red wine vinaigrette

Shrimp Salad

jicama, cucumber, tomato, orange apple vinaigrette

Floridian Conch Fritter

key lime remoulade

Marina Seafood Bake

potatoes, mussels, clams, shrimp, corn,
andouille sausage, creamy cajun

Chipotle Steak Churrasco

ranchero smoked sauce, chard onion, cilantro

Braised Chicken

Scallop Angel Hair Pasta

lemon, buttered garlic sauce

Rice Pilaf

Broccoli, Carrots & Cauliflower

Strawberry Short Cake

Orange Blossom Panna Cotta

Coconut Cream Pie





Build Your Own Buffet | \$89

Dinner Buffets are priced per guest for 1.5 hours of service and include Coffee & Iced Tea. Minimum of 25 people.

SOUP & SALAD | CHOOSE TWO

Greek Lemon Chicken Soup
Pasta Fagioli
Florida Shrimp & Corn Chowder
Miso Soup
Broccoli Cheddar Soup
Italian Green Salad
Mixed Green Salad
Avocado Kale Salad
Macaroni Salad
Jicama Salad
Cucumber & Tomato Salad

SIDES | CHOOSE TWO

Asparagus
Broccoli
Sautéed Mushrooms
White Rice
Vegetable Fried Rice
Sautéed Mixed Vegetable
Roasted Jalapeño Cheddar Cornbread
Sweet Potato
Garlic Smashed Potato
Roasted Italian Potatoes
Cauliflower Rice
Cilantro Rice
Garlic Chard Green Beans

ENTREES | CHOOSE THREE

Blackened Grouper
Jambalaya
Chicken Tinga & Adobo Steak Fajitas
Barbacoa Enchiladas
Kung Pao Chicken
Chicken Tikka Masala
Moussaka (Greek Lasagna)
Lemon Garlic Shrimp Pasta
Braised Short Rib Cavatelli Pasta
Beef Brisket
Tofu Stir Fry

DESSERTS | CHOOSE TWO

Seasonal Assorted Pies & Cobblers
Strawberry Short Cake
Banana Pudding
Bread Pudding
Cookies & Brownies
Chocolate Cake
Tropical Cheesecake
Orange Blossom Panna Cotta
Coconut Cream Pie
Chocolate Torte

Plated 3 & 4 Course

Plated meals are priced per guest and served with Rolls, Whipped Butter, Coffee & Iced Tea.

Choose 1 entrée for less than 100 guests.

Choose 2 entrée options for 100 guests or more.

ENTRÉE: (CHOOSE ONE)

CHEF'S CHOICE VEGETARIAN | \$60 OR VEGAN ENTRÉE

available upon request

CAJUN PAN | \$62 SEARED CHICKEN BREAST

Mashed Boniato, Candied Baby Carrots, Creole Sauce

PETITE FILET | \$89 & GRILLED JUMBO SHRIMP

Mushroom Risotto, Broccolini, Shallot Thyme Red Wine Reduction

GRILLED CHICKEN | \$86 & THAI BASIL SALMON

Cheesy Creamy Risotto, Charred Asparagus, Roasted Pepper Curry

SEARED CHILEAN | MARKET PRICE SEA BASS

Garbanzo Beans & Potato Stew, Charred Artichoke Heart, Balsamic Reduction

ROASTED STUFFED | \$65 CHICKEN

Spinach, Sun-Dried Tomatoes, Artichokes, Kalamata Olives, Roasted Peppers, Feta, Lemon Herb

THAI BASIL | \$65 GLAZED SALMON

Steamed Basmati Rice, Baby Charred Bok Choy

PETITE FILET | \$89 & GRILLED CHICKEN

Roasted Garlic Mashed Boniato Potatoes, Confit Tomatoes, Crispy Capers, Basil Tomato Sauce

GARLIC LEMON | \$85 HERB LAMB CHOP

Tomato Parmesan Risotto, Baby Heirloom Carrots, Mint Chimichurri

PEPPERCORN | \$79 FILET MIGNON

Chive Crème Fraiche Whipped Potatoes, Seasonal Vegetables, Peppercorn Cream Sauce

GRILLED N.Y. STRIP | \$77

Truffle Infused Mashed Potatoes, Roasted Baby Vegetables, Morel Mushroom Sauce

SEAFOOD PAELLA VALENCIA | \$72

Spanish Rice, Shrimp, Chorizo, Calamari, Mussels, Clams, White Fish, Chicken, Peas

Plated 3 & 4 Course

Plated meals are priced per guest and served with Rolls, Whipped Butter, Coffee & Iced Tea.

Choose 1 entrée for less than 100 guests.

Choose 2 entrée options for 100 guests or more.

APPETIZER: (CHOOSE ONE)

GUAVA GLAZE SMOKED CHICKEN

CHILI LIME CHICKEN KABOB

BLACK BEAN HUMMUS & PITA

PEAR & BRIE PHILO ROLL

BEEF SKEWER WITH CHIMICHURRI

CHICKEN SATAY WITH PEANUT SAUCE

KOREAN SHORT RIB SPRING ROLLS

COCONUT SHRIMP WITH GUAVA

KEY WEST SHRIMP CEVICHE

PEACH BBQ BRISKET WRAPPED IN PORK BELLY

ANTIPASTO SKEWER

SOUP OR SALAD: (CHOOSE ONE)

KEY LIME CAESAR

Romaine Heart, Rustic Croutons, Shaved Asiago Cheese, Signature Key Lime Caesar Dressing

BEET CARPACCIO

Thin Sliced Beets, Aged Goat Cheese, Arugula, Red Onions & Peppers, Frisée Citrus Vinaigrette

BABY GREENS

Baby Spinach, Kale, Frissé, Bacon Bits, Sliced Mushrooms, , Spanish Onions, Croutons, Champagne Vinaigrette

TROPICAL

Candied Pecans, Mangoes, Cranberries, Goat Cheese, Sweet Plantain Chip, Mixed Berry Vinaigrette

SOUTHWEST

Roasted Corn, Black Beans, Tomatoes, Peppers, Queso Fresco, Tortilla Strips, Cilantro Southwest Dressing

MUSHROOM BISQUE

Crema, Crouton

TOMATO BISQUE

Roasted Garlic, Parmesan Crisp

ROASTED CORN CHOWDER

New Potatoes, Smokehouse Bacon, Fire Roasted Corn

SHRIMP CORN CHOWDER

Roasted Corn, Chopped Cilantro

CAJUN CONCH CHOWDER

DESSERT: (CHOOSE ONE)

RED VELVET CAKE

PISTACHIO PANNA COTTA

CHOCOLATE HAZEL MOUSSE CAKE

N.Y. STYLE STRAWBERRY CHEESECAKE

CARROT CAKE

GUAVA CRÈME BRÛLÉE

LEMON CURD TARTE

Sugar-Free Options Available Upon Request

MAKE IT A 4-COURSE MEAL WITH SOUP & SALAD \$10

Reception Butler Passed or Displayed Hors d'oeuvres

Vegetarian

TRUFFLE MUSHROOM ARANCINI | \$6

Spicy Roasted Tomato Sauce

HOUSE-MADE BRUSCHETTA | \$5

BLACK BEAN HUMMUS | \$4

Pita Bread, Feta Cheese

CRISPY TOFU BITES | \$5

Sweet Chili Sauce

FRIED POLENTA CAKE | \$5

Smoked Cajun Relish

THAI VEGETABLE ROLL | \$6

Honey Chili Sauce

MINI TWICE BAKED POTATOES | \$6

Cheddar Cheese, Sour Cream, Fresh Chives

CAPRESE SKEWER WITH BALSAMIC | \$6

AVOCADO BRUSCHETTA | \$6

VEGETABLE EMPANADA | \$5

Onions, Peppers, Sun-dried Tomatoes, Black Beans, Monterey Jack & Cheddar Cheese

GREEK SALAD SKEWERS | \$5

ROASTED PEPPER FETA CROSTINI | \$5

FRIED HALF MOON RAVIOLI | \$5

Classic Roasted Tomato Sauce

Each item is priced per piece with a minimum order of 100 pieces and ordered in increments of 50 thereafter.

Chilled Bites

CHILI CARPACCIO SHOOTER | \$6

SMOKED SALMON TARTAR | \$7

JUMBO SHRIMP COCKTAIL SHOOTER | \$8

SCALLOPS AGUA CHILI SHOOTER | \$8

SHRIMP AVOCADO | \$8 CEVICHE SHOOTER

BRIE, FIG & PROSCIUTTO CROSTINI | \$6

MARINATED ANTIPASTO SKEWER | \$6

SESAME SEARED TUNA SASHIMI | \$8

LOBSTER AVOCADO CROSTINI | \$8

BEEF CARPACCIO | \$8



Hot Bites

MAPLE GLAZED PORK | \$6 BELLY MAC & CHEESE

Purple Haze Cheese, Tri- Color Quinoa

CHICKEN SATAY SKEWER | \$6

COCKTAIL FRANKS EN CROUTE | \$5

BBQ PORK ON | \$6 CHEDDAR CHIVE BISCUIT

BACON WRAPPED JALAPEÑO | \$6

Cream Cheese

LAMB LOLLIPOP | \$10

Harissa Mayo, Pickled Shallot

CASINO SHRIMP SKEWERS | \$8

Jumbo Marinated Shrimp, Casino Mix,
Applewood Bacon, Southern Glaze

CHICKEN YAKITORI | \$7

Smoked and Grilled Marinated Chicken
Thigh, Green Onions, Garlic Ginger
Asian Glaze

COCKTAIL FRANKS EN CROUTE | \$5

Spicy Mustard

HOUSE-MADE BARBEQUE SHRIMP | \$7

Toasted Corn Bread

CRABMEAT STUFFED | \$8 MUSHROOM CAP

SAUSAGE & CHEESE | \$6 STUFFED MUSHROOM CAP

MINI BEEF WELLINGTON | \$6

Madeira Sauce

BACON WRAPPED SCALLOP | \$8

COCONUT SHRIMP | \$8

Guava Sauce

CRAB CAKE BITES | \$8

Chipotle Remoulade

Reception Stationary Displays

Stationary Displays are created to enhance a Buffet or Plated Meal for up to 1 hour of service before Dinner. Stationary Displays are priced per guest, with a minimum of 100 guests per Display. The total order must equal a minimum of your Guest Count Guarantee.

SEASONAL FRESH | \$17 FRUIT & BERRIES

Seasonal Fresh Cut Fruit
Whole Fruit & Berries
Warm Chocolate Fondue

PASTA STATION | \$18

Orecchiette Pasta

confit tomato, pearl onions, crispy
capers, san marzano tomato sauce,
braised short rib, wild mushrooms

Cavatelli Pasta

red wine reduction, truffle oil, cheese

Penne Pasta

basil pesto cream sauce, sun-dried
tomatoes, portobello mushrooms,
lemon ricotta, sweet peas

MAC & CHEESE | \$20

House-made Mac & Cheese

velouté sauce, cheddar, gouda, jack, parmesan

Southwest Mac & Cheese

andouille sausage, smoked gouda, cajun spice
Lobster Mac & Cheese*

velouté sauce, cheddar, gouda, jack, parmesan

FARM TO TABLE VEGETABLES | \$15

Local Seasonal Vegetable Display

served with avocado ranch, black bean hummus,
kalamata tapenade, san marzano tomato jam,
chili marinated olives, boursin cheese
spread, gouda, jack, parmesan

SOUP SHOP | \$18

Broccoli Cheddar
Creamy Mushroom
French Onion
Tomato Basil
Grilled Cheese Bites
Ham & Cheese Bites
Bread Sticks

THE GRAND SLAM | \$19

Build Your Nachos

assorted toppings, house-made
salsa, guacamole, cheese sauce

Jumbo Soft Pretzels

assorted mustards, beer cheese

All Beef Sliders

bacon, cheese, sauce, pickled red
onion, cabbage, chipotle mayo

Mini Hot Dogs

Corn Dogs

MEXICO CITY STREET FARE | \$18

Grilled Carne Asada & Chicken Anchoite-Citrus

house-made salsa, pico de gallo, guacamole, lime
wedges, queso fresco, diced onion, cilantro

Poblano & Potato Cheese Empanadas

Mini Cheese Quesadillas

CHEESE & CHARCUTERIE BOARD | \$22

Assorted Cured Meats

accompanied with lavash "thin soft bread", artisan
bread, flat bread, crackers, pickled vegetables, fresh
berries, grain mustards, hummus

CHILLED SEAFOOD | MP

Fresh Oysters, Shrimp, Bay Scallops, Saffron
Tomato Poached Clams and Mussels

chipotle cocktail sauce, yuzu mignonette, jalapeño
tomatillo remoulade sauce, tabasco, lemons

Reception Attended Stations

Attended Stations are created to enhance a Buffet or Plated Meal for up to 1 hour of service prior to Dinner. Attended Stations are priced per guest with a minimum of 100 guests per Station. The total order must equal a minimum of your Guest Count Guarantee.

SLIDER STATION | \$25

Cheeseburger in Paradise
Cuban Sliders
BBQ Pulled Pork Slider
Crab Cake
Buffalo Chicken
Balsamic Portobello

TACO STATION | \$22

Chicken Tinga
Beef Barbacoa
Pork Carnitas
Grilled Fish
Spicy Tofu
Corn & Flour Tortilla Shells

citrus slaw, mango salsa, pico de gallo,
habanero aioli, guacamole, and hot
sauces

PASTA STATION | \$25

Penne & Fettuccini
meatballs, shrimp, chicken, bacon,
spinach, onions, peppers, tomatoes,
asparagus, broccoli, mushrooms, basil,
garlic, parmesan, red pepper flakes

Cheese Tortellini

sauces: pesto, alfredo, marinara, vodka

Fresh Baked Garlic Bread

AREPA STATION | \$23

Mojo Pork
Carne Asada
Smoked Chicken

tomatoes, onions, peppers, shredded
lettuce, cotija cheese, jalapeños,
garlic aioli, spicy sauce, sofrito coulis,
tomato chimichurri

WOK STATION | \$23

Shrimp Fried Rice
Vegetable Lo Mein
Sweet & Sour Pork
Mushroom Chicken

SUSHI STATION | \$35

House-made Sushi Rolls
Tuna & Salmon Sashimi
Shrimp Tempura Shooters
Seared Peppercorn Tuna

wasabi, ginger & soy sauce

SUSHI STATION | \$35

Oysters on the Half Shell
Jumbo Lump & Stone Crab
Mussels
Jumbo Shrimp

lemon wedges, hot sauce,
horseradish, cocktail sauce





Carving Stations

Carving Stations are priced per item and served approximately 30 guests.

BOURBON GLAZED BONE-IN HAM | \$525

CITRUS & HERB MARINATED TURKEY BREAST | \$525

ORANGE ROASTED DUCK BREAST | \$700

STEAM SHIP ROUND (SERVES 50) | \$825

RED WINE ROASTED NEW YORK STRIP LOIN | \$700

HERB & SEA SALT CRUSTED BEEF TENDERLOIN | \$750

GARLIC PRIME RIB OF BEEF | \$750

CILANTRO LIME MARINATED WHOLE SALMON | \$575



All Day Break | \$40

8 hours of service maximum. Minimum of 15 people.

SELECTIONS

Assorted Pepsi or Coca-Cola Products

Bottled Water (Aquafina or Dasani)

Freshly Brewed Starbucks Coffee, Decaf & specialty Teas

Assorted flavors sparkling waters (Bubly or Lacroix)

Assorted iced tea (Brisk or Gold Peak)

Take a Break Consumption Based

BY THE GALLON

Fresh Brewed Coffee & Tea Service | \$99

Fresh Brewed Starbucks Coffee & Tea Service | \$120

Sweet & Unsweet Iced Tea | \$65

Fresh Berry Flavored Lemonade | \$70

Chilled Juices | \$75

your choice of: orange, apple, cranberry, grapefruit

BY THE DOZEN

Assorted Donuts | \$72

Assorted Bagels | \$60

Cookies | \$60

assorted fresh baked cookies

Soft Salted Pretzels | \$72

served with beer sauce & mustard

DESSERTS | CHOOSE TWO

Bags of Chips, Pretzels or Popcorn | \$6

Candy Bars | \$6

Granola Bars | \$6

Kind Bars | \$7

Energy Bars | \$8

Canned Soft Drinks | \$6

Bottled Water | \$6

Starbucks Drinks | \$7

Gatorade & vitamin water | \$7

Rockstar Energy & Red Bull Drinks | \$9

Ice Cream Bars | \$7

Whole Fruit | \$5 ea



The Bar



Thirsty?

DOMESTIC BEER

Bud Light | Miller Lite | Coors Light
Michelob Ultra

PREMIUM BEER

Heineken | Stella | Yuengling
Local Craft Beer

KEGS AVAILABLE UPON REQUEST

HOUSE WINE

Silver Gate | Cabernet, Merlot, Pinot Noir,
Chardonnay, Moscato, Brut & Pinot Grigio

PREMIUM WINE

Rodney Strong Cabernet | Decoy Merlot
Eloan Pinot Noir | Kendall Jackson
Chardonnay | Stoneleigh Sauvignon Blanc
Mionetto Prosecco | Biesler Sabine Rosé

EXECUTIVE

Tito's Vodka | Don Q | Glenfiddich 12 years
Jim Beam | Roku Gin | Tanqueray | Espolón Blanco
Maker's Mark | Jameson | Jack Daniel's
Dewar's White Label

PLATINUM

Grey Goose Vodka | Bacardi Rum | Appleton State
Hendricks Gin | Bombay Sapphire Gin
Patron Silver Tequila | Basil Hayden | Crown Royal
Kahlua | Bailey's | The Glenlivet 12 years

(LABELS MAY VARY OR BE SUBSTITUTED AS NEEDED)

Consumption Bar

	HOSTED	CASH
DOMESTIC BEER	\$9	\$10
PREMIUM BEER	\$10	\$12
HOUSE WINE	\$10	\$12
PREMIUM WINE	\$14	\$16
EXECUTIVE	\$12	\$14
PLATINUM	\$15	\$17
BOTTLE WATER & SOFT DRINKS	\$6	\$6





Hosted Bar

(Prices are per person, exclusive of service charge and tax)

	BEER & WINE	PREMIUM BEER & WINE	EXECUTIVE	PLATINUM
1ST HOUR	\$25	\$28	\$30	\$40
AFTER 1ST HOUR	\$10	\$12	\$12	\$14

*A customary bartender fee applies to all cash bars: \$150 for the first 2 hours and \$50 for each additional hour.

If bar sales average \$500 or more per hour, bartender fees are waived.
A customary 26% taxable service charge & 6.5% sales tax will be added.

EVENT SERVICES

Event Services

We're here to help you create a memorable and tailored experience for your attendees. Partner with our skilled planning professionals to design the perfect meeting or event. Whether you're hosting an intimate catered gathering or a one-of-a-kind celebration, you can trust our dedicated team to be fully invested in your success because our only success is yours.

Culinary Excellence

Our banquet menus feature a vast array of culinary delights, from a simple continental breakfast, to an upscale plated dinner. Our chef and banquet team take immense pride in providing your attendees an ideal dining experience within your budget.

Food & Beverage Service in our Meeting Space

All food and beverage consumed on premises must be supplied, prepared and served by Hotel's staff. Hotel reserves the right to inspect and regulate all private meetings, events and functions in accordance with Hotel policy and established law. Food and beverage prepared by Hotel and remaining uneaten during or after a meeting, event or function may not be taken out of the meeting space for any reason. The Hotel no longer has control over the food and beverages once it leaves our meeting space, therefore no leftover food or beverages served in our meeting space may be taken out of the meeting space.

Meal Service Times

All breakfast, lunch and dinner buffets are quoted for 90 minutes of service. Additional service time may be purchased in 30-minute increments. All buffets will be removed one and one-half hour after the start of service. All morning and afternoon breaks are quoted as 30 minutes of service. All breaks will be removed 30 minutes after the start of service. Breakfast service is available before an 11:00 AM start time. Lunch service is available for start times between 11:00 AM and 3:00 PM. Dinner service is available any time.

EVENT SERVICES

Children's Pricing

Buffet Meals: Children aged 2 and under are free. Total number of free children may not exceed 10% of the number of paying adults. Children aged 3 – 10 years will be one half the adult price for all full-priced buffet meals. Breakfast pricing will not be lower than \$15, lunch pricing will not be lower than \$25 and dinner pricing will not be lower than \$35.

Plated Meals: Children's menus are available for all plated meal selections and will be priced accordingly, if regular menu is preferred, normal pricing applies. Breakfast pricing will not be lower than \$15, lunch pricing will not be lower than \$20 and dinner pricing will not be lower than \$25.

Event Details, Menu Selections and Final Guarantees

We kindly request that you submit your signed BEO with all event details and menu selections at least 10 days prior to your arrival. We need this time to prepare for your event and to ensure that everything you have requested is readily available; some selections may require additional notice. Changes to entrée selection 5 or less days in advance will be based on availability and may be subject to additional charges. We will be happy to assist in planning an event that has special religious or dietary restrictions that must be adhered to. We welcome the opportunity to feed our creative minds to design a menu to enhance the theme or environment to your personal tastes. All final guaranteed counts are due at least 3 full business days before your first event starts.

Service Charge and Taxes

A customary 26% taxable service charge and applicable sales taxes will be added to all food and beverage charges, meeting room rental charges, shortages of required food and beverage minimum charges and any special-order costs. Applicable sales taxes will be added to any labor fees, bartender fees and setup fees.

BEO ADDENDUM: Additional Event Charges

Change Fee: \$150+

- Day-Of Food & Beverage Additions exceeding 3% of guaranteed number (Fee is in Addition to the Cost of the F&B Added).
- Excessive Day-Of Specialty Meal Additions exceeding 2% of guaranteed number (i.e. Vegetarian or Allergy-Related Meals).
- Day-Of Meeting Space Additions for Rooms Not Requiring Set Change. (Fee is in addition to any rental charges)
- Changes Made to Final BEO After Signed and Returned or within 72 Hours of Event.

Re-Set Fee: \$250+

- Changes or additions requiring room to be re-set or set in a new format after room is set.
- Day-Of Meeting Space Additions Requiring Room to be Re-Set or Set-Up (Fee is in addition to any rental charges).
- Excessive Cleaning Fee: \$500+ for each occurrence per room.

Outside F&B Penalty Per Attendee: Varies (++)

- \$20++ per person for Breakfast- Related Items
- \$15++ per person for Morning or Afternoon-Related Break Items
- \$30++ per person for Lunch-Related Items
- \$40++ per person for Dinner-Related Items

Excessive Cleaning Fee: \$500+ Per Room Per Occurrence

- Use of Glitter
- Damage to Paint or Walls
- Banners Not Installed by DoubleTree by Hilton Orlando at SeaWorld Engineering Staff
- Excessive Garbage Left by Group
- Excessive Box Breakdown & Removal
- Outside Food or Beverage is brought into Meeting Space

Bartender Fees: Varies (+)

- Hosted Bar- No Bartender Fee Applies for up to 4 Hours, \$50 per Bartender per Additional Hour.
- Bar on Consumption- \$150 Bartender Fee per Bartender for up to 4 Hours, \$50 per Bartender per Additional Hour.
- Cash Bar- \$150 Bartender Fee per Bartender for up to 4 Hours, \$50 per Bartender per Additional Hour.

Buffet Refresh Fees:

- Varies based on menu selected and amount of time added to meal; based on availability at time of request.
 - 25% - 50% of Menu Price.

Outside AV Fee: \$50++ Per Room, Per Day

- A fee may be Assessed before, during or after the start of the event.
- Any Day-Of AV Support or Services Will Result in Additional Fees, Outside AV Fee & Change Fee.
- Outside Production Management Fee is \$500++ for Load-in and \$500++ for Load-out. This is a one time charge for each.

The (+) refers to 6.5% Sales Tax

The (++) refers to 26% Taxable Service Charge and 6.5% Sales Tax