

2024 Spring/Summer

Signia
by Hilton

ORLANDO BONNET CREEK

CATERING MENUS



WELCOME

At Signia by Hilton Orlando Bonnet Creek, we like to think the best meetings and events go beyond four walls. We believe human connection is the heart of hospitality. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Signia Bonnet Creek offers an abundance of things to do, sights to see and unique settings. The sky's the limit and we want you to enjoy the best Signia by Hilton and this vibrant city have to offer.

Think of this menu as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees. Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Signia by Hilton can provide.

Prices are Exclusive of a 16% Gratuity and 10% Taxable Service Charge, Plus 6.5% Sales Tax

Signia
by Hilton

ORLANDO BONNET CREEK

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INFORMATION

BREAKFAST



CONTINENTAL BREAKFAST

Continental Breakfasts are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service. If Seating is Required for Your Event, an Additional \$3 per Person will be Applied. Each Menu has a Minimum Guarantee of 25 Persons.

CLASSIC CONTINENTAL

Collage of Garden Fresh Fruit with Strawberries
House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
Plain and Fruit Flavored Fruit Yogurts
House-Made Spiced Granola
Chilled Hard Boiled Eggs with Sea Salt
Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

\$47

BONNET CREEK DELUXE

Elegant Seasonal Fruit Display with Berries and Grapes
Whole Seasonal Fruits with Bananas
Fruit Flavored Yogurt Parfaits
House-Made Spiced Granola
Traditional Breakfast Cereals with 2% and Skim Milk
Cured Meats, International Cheeses with Nuts and Dried Fruits
New York Style Bagels with Traditional and Flavored Cream Cheese
House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
Fresh Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

\$60

BONNET CREEK CONTINENTAL

Fresh Carved Fruit Display with Strawberries
Traditional Breakfast Cereals with 2% and Skim Milk
Plain and Fruit Flavored Yogurts
House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Jams, Jellies, and Preserves
New York Style Bagels with Traditional and Flavored Cream Cheese
Chilled Hard Boiled Eggs with Sea Salt
Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

\$51

HEALTHY START BREAKFAST BUFFET

Display of Seasonal Fruits and Berries
Gluten-Free Muffins: Blueberry and Orange Cranberry. Multigrain Croissant
Individual Superfood Bowl with Strawberry and Vanilla Yogurt
Toasted Home-Made Granola, Goji Berries, Chia Seeds, Cranberries and Raisins
Smoked Salmon, Cream Cheese, Cucumber, and Traditional New York Plain Bagels
Orange and Carrot Juices
Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

\$66

BREAKFAST BUFFET

Breakfast Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

CLASSIC AMERICAN

Medley of Garden Fresh Fruit and Strawberries

Plain and Fruit Flavored Yogurts

House-Made Spiced Granola

Traditional Breakfast Cereals with 2% and Skim Milk

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies, and Preserves

New York Style Bagels with Traditional and Flavored Cream Cheese

Farm Style Scrambled Eggs with Fine Herbs

Applewood Crispy Smoked Bacon Strips

Red Bliss Sliced Breakfast Potatoes with Onion Confit and Fresh Parsley

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside

\$71

SUBSTITUTIONS

EGG

Fluffy Scrambled Eggs with Cheddar Cheese

Individual Authentic Frittatas with Roasted Tomatoes, Trio of Imported Cheese, and Italian Parsley - **Add \$8.25**

“Basque-Style” Baked Scrambled Eggs with Roasted Red Peppers, Spanish Onions, and Fresh Grated Manchego Cheese Brulee – **Add \$9.25**

Southwestern Style Breakfast Wraps: Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo – **Add \$9.25**

Individual Egg White, Feta, Spinach Frittata Served with Tomato Coulis, Queso Fresco and Cilantro – **Add \$9.75**

MEAT

Healthy Turkey Bacon

Country Turkey Sausage (GF / DF)

Pan-Seared Country Sausage (GF / DF)

Griddled Corned Beef Hash (GF / DF)

Add a Second Meat Option to Your Buffet for an Additional \$5

POTATO

Bonnet Creek Hash Brown Potatoes (DF)

Sweet Potato Hash with Onions and Kale

Griddled Potato Lyonnaise with Bonnet Creek Spice

Eastern European New Potatoes with Paprika



BREAKFAST ENHANCEMENTS

Enhancements are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service.

Each Menu has a Minimum Guarantee.

Pricing is Based on Enhancing an Existing Menu, if Ordering A la Carte, the Menu Price Will Increase.

 Uniformed Chef and/or Attendant Required at \$250 Each

BREAKFAST BOWL

Fluffy Scrambled Eggs or Healthy Scrambled Egg Whites, Chopped Crispy Bacon and Diced Chorizo, Corned Beef Potato Hash, Skillet of Baby Spinach, Quartered Red Peppers and Asparagus Slivers, Swiss Cheese, Diced Tomatoes, Green Onions

\$13.50 – In Addition to the Classic American Buffet

\$21.50 – In Addition to Any Continental Buffet (Minimum 25)

SOUTHWEST SCRAMBLED EGGS BOWL

Scrambled Eggs, Black Beans and Roasted Corn Relish, Pico de Gallo, Jalapenos, Guacamole, Cilantro, Sour Cream, Green Onions

\$12.50 - In Addition to the Classic American Buffet

\$20.50 - In Addition to Any Continental Buffet (Minimum 25)

Tortilla Chips or Flour Tortillas - **Add \$2**

SIGNATURE BREAKFAST KAISERS

Pan-Fried Country Eggs, Sage Sausage Patty, and American Cheese on Soft Kaiser Roll

\$16 (Minimum 20)

BONNET CREEK BREAKFAST SLIDERS

Griddled Eggs, Shaved Country Ham, Cheddar Cheese on Buttery Croissant

\$16 (Minimum 25)

SOUTHWESTERN STYLE BREAKFAST WRAPS

Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo

\$16 (Minimum 20)

WARM BISCUIT SANDWICHES

Country Eggs, Cream Cheese, and Peppered Bacon

\$16 (Minimum 20)

FARMERS MARKET FRUITS CUT TO ORDER

Whole Fresh Fruit Artfully Displayed and Carved to Order on Wooden Boards

Includes Seasonal Florida Fresh Fruits

\$21.50 (Minimum 25)

OMELETTES A LA MINUTE

Farm Fresh Eggs, Egg Whites and Egg Beaters, Bacon Cracklings, Sausage Crumbles, Diced Ham, Aged Cheddar, Swiss and Pepper-Jack Cheeses, Onions, Spinach, Diced Peppers, Mushrooms, Heirloom Tomatoes, and Salsa

\$23.50 (Minimum 25)

BUTTERMILK PANCAKES OR SUGARED BELGIAN WAFFLES

Wild Strawberry Compote, Vanilla Whipped Cream, Butter, and Warm Canadian Maple Syrup

\$15.50 (Minimum 25)

BRIOCHE FRENCH TOAST

Cinnamon and Nutmeg Batter-Dipped Brioche Bread Topped with Powdered Sugar, Warm Mable Syrup, and Whipped Butter

\$16.50 (Minimum 25)

SMOOTHIE/JUICE DISPLAY

Vine-Ripe Banana and Florida Strawberry Mango and Fresh Raspberry

Pepino Melon and Fresh Cucumber

Served in Iced Pitchers

\$16 (Minimum 25)

OATMEAL (VEGAN)

Old-Fashioned Oatmeal, Cinnamon, Brown Sugar, Dried Fruits, and Nuts

\$12.50 (Minimum 25)

PLATED BREAKFAST

All Plated Breakfasts are Served with House-Baked Sweet and Savory Pastries, Sweet Butter, Honey, Jams, Jellies, and Preserves

Fresh Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside

STARTERS

Invigorating Fruit Smoothie Shot

ENTREES

SELECT ONE OPTION

Eggs, Bacon, & Potato

Country Scrambled Eggs, Oven Roasted Roma Tomato, Maple Cured Berkshire Smoked Bacon, Bonnet Creek Signature Breakfast Potato Hash

\$54.50

Omelet

Authentic French Omelet with White Wine Braised Country Ham, Russet Potatoes, and Gruyere Cheese, Grilled Plum Vine Ripe Tomato, Creamed Spinach

Enhancement: Add Smoked Bacon for an additional \$5 per person

\$56.50

Smoked Pork Loin

Scrambled Eggs, Rustic Wedged Potatoes with Caramelized Onions and Blister Cherry Tomatoes

\$59

Steak and Eggs

Chimichurri Grilled Churrasco Steak, Country Scrambled Eggs, Paprika Spiced Marble Potatoes with Poblano Peppers, Butler Passed Ranchero Salsa

\$61

PLATED BREAKFAST ENHANCEMENTS

Vine-Ripe Melon and Pineapple Wedges, Local Strawberries on Toasted Coconut Mascarpone and Yogurt Parfait - **\$9**

Seasonal Fruit Parfait

Vanilla Bean Yogurt, House-Made Granola, Strawberry Jam, Local Honey- **\$10.50**

BREAKS



A LA CARTE BREAKS

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea - **\$135 Per Gallon**

Chilled Fruit Juices: Orange, Grapefruit, Cranberry, or Apple - **\$123 Per Gallon**

Freshly Brewed Iced Tea, Lemonade, or Fruit Punch - **\$103 Per Gallon**

Aqua Fresca Infused Water: Citrus, Cucumber, or Berry - **\$71.50 Per Gallon**

Bottled Fruit Juices - **\$8.75 Each**

Energy Drinks: Redbull, V8 Splash, and Monster – **\$10.75 Each**

Bottled Powerade - **\$8 Each**

Starbucks Frappuccino: Coffee, Mocha, and Vanilla - **\$11.50 Each**

Starbucks Doubleshots - **\$11.50 Each**

Sparkling Bottled Water - **\$7.75 Each**

Still Bottled Water - **\$7.50 Each**

Vitamin Water - **\$8.50 Each**

Bottled Republic of Tea - **\$9.50 Each**

San Benedetto Bottled Iced Teas - **\$8 Each**

Assorted Coca-Cola Soft Drinks - **\$7.75 Each**

Individual Whole, 2%, Skim, and Chocolate Milks - **\$7 Each**

Cold Brew Coffee - **\$11.50 Each**

FOOD

Danishes, Croissants, and Muffins - **\$80 Per Dozen**

Gluten-Friendly Muffins - **\$78 Per Dozen**

Vegan Croissants - **\$82 Per Dozen**

Scones with Devonshire Cream: Cranberry Orange, White Chocolate Raspberry, Golden Raisin, or Blueberry
(Select Two, Minimum Order of Two Dozen) - \$84.50 Per Dozen

Specialty Breakfast Breads: Lemon Poppy Seed, Blueberry, Chocolate Marble Pound Cake, or Banana Nut Bread
(Select Two, Minimum Order of Two Dozen) - \$84.50 Per Dozen

Assorted Bagels with Cream Cheese - **\$83.50 Per Dozen**

Assorted Freshly Baked Cookies - **\$83.50 Per Dozen**

Assorted Gourmet Cupcakes: Banana Cake with Cream Cheese Icing, Peanut Butter Chocolate, Vanilla Raspberry, Oreo Cream Cheese, or Pink Lemonade
(Select Two, Minimum Order of Two Dozen) - \$96 Per Dozen

Assorted Gourmet Brownies: Fudge Brownies, Chocolate Pecan Brownies, Berry and Macadamia Blondies, Rocky Road Brownies, or Peanut Brittle Brownies
(Select Two, Minimum Order of Two Dozen) - \$85.50 Per Dozen

Bar du Jour: Peanut Butter and Marshmallow Rice Krispy Bars, Lemon Bars, Passion Fruit Bars, or Raspberry Bars with Buttery Shortbread Crust
(Select Two, Minimum Order of Two Dozen) - \$85.50 Per Dozen

Chocolate Covered Long Stemmed Strawberries (GF) - **\$97 Per Dozen**

Assortment of French Macarons (GF) - **\$74 Per Dozen**

Warm Soft Pretzel Rolls with Mustard- **\$92.50 Per Dozen**

Rustic Wedges of Fresh Fruit Served with Tahitian Vanilla Yogurt Dip - **\$16.50 Per Person**

Traditional and Red Pepper Hummus Display with Mini Pita Bread- **\$18.50 Per Person** (VEGAN / GF)

(Enhancement: Add Fresh Cut Vegetables for an Additional \$7.75 per Person)

Granola Bars - **\$7.50 Each**

Kind, Protein, and Energy Bars - **\$8.50 Each**

Assortment of Candy Bars - **\$7.50 Each**

Ice Cream and Frozen Fruit Bars - **\$9 Each**

Individual Bags of Chips, Pretzels, Party Mix, and Popcorn - **\$7.50 Each**

Individual Bags of Trail Mix - **\$8.25 Each**

Bowls of Fancy Mixed Nuts - **\$64 Per Pound**

Plain and Fruit Flavored Yogurt - **\$8.25 Each**

Whole Fresh Fruit - **\$6.50 Each**

THEMED BREAKS

All Themed Breaks are Designed for a Maximum of 30 Minutes of Service. A Surcharge Will Apply for Extended Service.
Each Menu has a Minimum Guarantee of 25 Guests

THE FABULOUS FRUIT BREAK

Rustic Wedges of Fruit
Yogurt Parfaits with Granola & Seasonal Berries
Seasonal Fruit Crumble Bars
Raspberry Financier Cakes
\$30

POWER BOOST BREAK

Two Invigorating Juice Shots: Kale, Celery, Ginger, Florida Orange Juice and Mixed Tropical Berries with Coconut Milk
Locally Farmed Watermelon Triangle Slices with Fresh Mint
Avocado Toast on Whole Grain Bread (VEGAN)
Assorted Cliff, Kind, and Lara Bars
\$31

COLD BREWS AND BREADS

Lemon Poppy Seed Bread, Chocolate Marble Pound Cake, and Banana Bread
Variety of Locally Brewed Iced Coffees
Home-Made Syrups: Vanilla, Hazelnut, Caramel, and Coconut
Chocolate Shavings, Nutmeg and Cinnamon
Half & Half, Skim Milk, and Coconut Milk
\$27

EUROPEAN COUNTRY PICNIC

Bistro Croquet Monsieur
Sugar Chouquette Cream Puffs
Cured Artisan Meats and Select Cheeses with Accoutrements
Hummus with Mini Pita Bread
\$37

HAPPY TRAILS BREAK

House-Made Granola
Dried Fruits to Include: Banana Chips, Apricots, Apples, and Pineapples
Caramelized Walnuts, Almonds, and Cashew Pieces
Yogurt Covered Raisins and M&Ms
\$28

SEVENTH INNING STRETCH

Buttered, Flavored, and Plain Popcorn
Cracker Jacks and Bowls of Peanuts
Warm Salted Pretzel Rolls with Spicy Mustard
Warm Morsels of Grilled Cheese Sandwiches
\$29

SCHOOLHOUSE ROCKS!

Java 68% Dark Chocolate Bark with Dried Fruit
Griddled Peanut Butter and Jelly Sandwiches on Fresh Brioche
Seasonal Whole Fruit
Whole and 2% Milks
\$31

FIESTA

Golden Tortilla Chips
Pico de Gallo
Pineapple Salsa
Charred Green Salsa
Classic Salsa
Sour Cream
\$21
(Add Guacamole - \$6.25 Per Person) (Add Beef Chili - \$9.25 Per Person)

THEMED BREAKS

All Themed Breaks are Designed for a Maximum of 30 Minutes of Service. A Surcharge Will Apply for Extended Service.
Each Menu has a Minimum Guarantee of 25 Guests

THE HAPPY HOUR

Golden Tortilla Chips, Fresh Mango Salsa, and Traditional Salsa (GF)

Warm Mini Cuban Sandwiches

Individual Hummus with Vegetable Crudites (VEGAN / GF)

Mojito Mocktail with Mint

\$34

FLORIDA FARE

Individual Florida Fruit Salad with Mango Chunks, Papaya, Watermelon, and Honeydew

Citrus Shortbread Cookies

Flavors of Florida Sorbet Swirly Popsicles

CoCo Lemonade with Fresh Lemon Wheel Mocktail

\$30

GF: Gluten Free



LUNCH



PLATED LUNCH

Each Menu Requires a Minimum of 10 Persons. All Plated Lunch Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

FIRST COURSE

Petite Iceberg Wedge

Florida Citrus, Local Corn, Mt. Vikos Feta Cheese, Tomatoes, Kalamata Olives, Shaved Red Onions, Jicama, Orange and Agave Vinaigrette (GF / DF)

Local Seasonal Greens

Cucumber Crown, Corn, Ripe Tomatoes, Fresh Feta Cheese, Kalamata Black Olives, Walnut and Sherry Vinaigrette (GF / DF)

Buena Vista Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Divina Tomatoes, Reggiano Cheese, and Classic Caesar Dressing

Baja Citrus Salad

Artisan Mixed Lettuce, Oranges, Fired Charred Corn, Black Beans, Queso Fresco, Sweet Peppers, Cherry Tomatoes, Crisp Corn Strips, Spicy Citrus Dressing (GF / DF)

Roasted Tomato and Fennel Soup, Croutons

Bonnet Creek Signature Country Chicken Noodle Soup, Mirepoix and Fresh Parsley

Char-Broiled Eastern Shore Crab Cake, Corn and Vegetable Relish, Smoked Tomato Coulis -

\$20.50

Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce - **\$15.50**

Cape Canaveral Rock Shrimp Ceviche, Aji Amarillo, Florida Citrus - **\$14.50**

Roasted Poblano Pepper Stuffed with Chorizo, Pinto Beans, Fried Corn, Pepper Jack, Queso Fresco, Salsa Roja (GF) - **\$16.50**



THIRD COURSE

Coffee and Caramel Macchiato Pie, Anglaise

Strawberry and Cream Sponge Cake, Strawberry Coulis, Chocolate Shavings (GF)

Milk Chocolate Mousse Dome, Mango Banana Cremeux, Passion Fruit Center (GF)

White Chocolate Cheesecake, Fresh Garden Berries, Red Berry Coulis

Carrot Cake Bar, Cream Cheese Icing, Vanilla Bean Anglaise

GF: Gluten Free | DF: Dairy Free

PLATED LUNCH

Each Menu Requires a Minimum of 10 Persons. All Plated Lunch Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

SECOND COURSE

Pad Thai Shrimp and Chicken Salad

Broad Noodles, Griddled Eggs, Roasted Chicken, Select Vegetables in Classic Sauce Pad Thai with Crushed Peanuts and Cilantro (GF / DF) - **\$66**

Cobb Salad

Chopped Romaine, Grilled Chicken Julienne, Roma Tomatoes, Hard Boiled Eggs, Bacon, Red Onions, Bleu Cheese Dressing and Light Italian Vinaigrette - **\$64**

Bonnet Creek Signature Shredded Chicken Salad

Served on a Buttered Brioche with Boston Butter Lettuce, Fresh Local Valencia Oranges, Potato Salad, Rustic Fruit Skewer Garnish - **\$64**

Roasted Farm Chicken Tuscan

Sundried Tomato Demi with Creamy Parmesan Spinach, Roasted Red Potatoes, and Oven-Baked Tomato - **\$67**

Habanero Honey Glaze Farm Chicken Breast

Sweet Mashed Potato, Grape Tomato on the Vine, Baby Zucchini - **\$70**

House-Made Eggplant Casserole

Mozzarella Cheese, Crushed Stanislaus Tomatoes, Fresh Basil and Broccoli Bits - **\$63**

Roasted Scottish Salmon

Vegetable Quinoa and Baby Kale Warm Salad, Citrus Beurre Blanc- **\$73**

Grilled Red Snapper

Light Pomodoro and Fennel Sauce, Butter Poached Baby Yukon Gold Potato, Green Beans with Toasted Sliced Almonds - **\$72**

Roasted Mahi Mahi

Escabeche Sauce, Arroz Moros, Maduros, Vegetable Melange (GF / DF) - **\$74**

Petite Beef Tender

Thyme Grilled Steak, House Baked Potato, Wilted Rainbow Chard, Sauce Diane- **\$87**

Burgundy Style Braised Short Loin

Au Gratin Potato, Roasted Vegetable Melange, Port Wine Glaze - **\$80**

Home-Made Stuffed Ravioli

Mushroom and Cheese Ravioli, Asparagus and Patisson, Pomodoro Sauce - **\$63**

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

MONDAY – MEDITERRANEAN LUNCH BUFFET

Salads

Mediterranean Salad

Romaine Lettuce, Haricot Vert, Artisan Tomatoes, Shaved Red Onions, Kalamata Black Olives, Pepperoncini Peppers, Served with Feta Cheese, Creamy Vinaigrette Dressing (GF / DF)

Orzo Pasta Salad

Black Olives, Tomatoes, Red Onions, Sweet Peppers, Smoked Ham, Lemon and Dijon Mustard Vinaigrette

Chickpeas and Red Pepper Hummus (VEGAN / GF) with Mini Pita

Sandwiches & Wraps

Moroccan Beef Sandwich

Moroccan-Spiced Roasted Beef, Lettuce, Tomato, Grilled Onions, Harissa Mayo on Flatbread

Greek Salad Wrap

Grilled Chicken, Mixed Greens, Crumbled Feta Cheese, Shaved Red Onions, Kalamata Olives, Spinach Wrap

Quinoa & Baby Kale Wrap

Red Quinoa, Roasted Corn, Edamame, Cherry Tomatoes, Baby Kale with Red Pepper Hummus, Whole Wheat Wrap (VEGAN)

Hot Mains

Baked Sustainable Fish

Vierge Sauce with Minced Tomatoes, Onions, Sweet Peppers and Italian Parsley, Artichoke Bottom, Green Asparagus, Extra Virgin Olive Oil (GF / DF)

Roasted Chicken Breast

Cacciatore Ragout Tomato, Sweet Peppers and Onions (GF / DF)

Mushroom Ravioli

Parmesan Cheese Sauce, Tomatoes and Baby Spinach

Sides

Vegetarian Rice "Paella Style", Sweet Peppers, Green Peas, Onions, and Saffron Yellow Rice (VEGAN / GF)

Ratatouille, Lightly Sautéed Vegetables with Onions and Extra Virgin Olive Oil (VEGAN / GF)

Desserts

Almond and Citrus Chiffon Cake (GF)

White Chocolate Raspberry Mousse Cup (GF)

Baklava, Baked Phyllo with Nuts and Local Honey

COLD BUFFET

Three Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$78

HOT BUFFET

Three Salads, Three Hot Mains, Two Sides, Dessert Assortment

\$90

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Build Your Own Falafel Sandwich

Tzatziki, Fresh Cucumbers, Tomatoes, and Folded Naan Bread

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

TUESDAY – SUNSHINE STATE LUNCH BUFFET

Salads

Mixed Central Florida Field Greens

Vine Ripe Tomatoes, Cucumbers, Fresh Bell Peppers, Shaved Carrots, Florida Citrus Segments, Served with Spiced Nuts, Crumbled Goat Cheese, Mango Mojito Vinaigrette (GF / DF)

Baby Kale Salad

Heirloom Tomatoes, Red Onions, Apricots, Cucumbers, Feta Cheese, and Ginger Vinaigrette Dressing

Sandwiches & Wraps

Florida Shrimp Wrap

Citrus Marinated Shrimp, Sweet and Spicy Mayonnaise, Asian Slaw, Spinach Wrap

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Caesar Dressing, Whole Wheat Wrap

Caprese Sandwich

Buffalo Mozzarella Cheese, Tomatoes, Arugula, Pesto Sauce, Ciabatta Bread

Hot Mains

Spiced Fire Grilled Gulf Stream Mahi Mahi

Escabeche Sauce, Maduros (GF / DF)

Cigar City Braised Short Rib

Roasted Root Vegetables (GF / DF)

Free Range Farm Chicken

Paella Saffron Rice, Green Spanish Olives, Roasted Tomatoes, Mixed Peppers, English Peas, Oak Smoked Chorizo Sausage, Maui Onions, Served in a Roasted Garlic Chicken Jus

Sides

Variety of Roasted Sweet Potatoes, Toasted Coconut and Florida Citrus

Grilled and Roasted Seasonal Vegetable Mélange (VEGAN / GF)

Desserts

Individual Key Lime Pie

Dark Chocolate Cake with Milk Chocolate Chantilly

Valencia Orange Mousse Cake (GF)

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$80

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

\$93

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Red Quinoa and Lentils, Grilled and Roasted Vegetables

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

WEDNESDAY – HEALTHY CHOICE LUNCH BUFFET

Salads

Seasonal Mixed Greens

Tomatoes, Cucumbers, Red Onions, Corn, Green Beans, Garbanzo Beans, Served with Lemon and Herb Vinaigrette (GF / DF)

Red Quinoa Salad

Red Quinoa, Oranges, Sweet Peppers, Edamame Beans, Citrus Dressing (VEGAN / GF)

Sandwiches & Wraps

Chicken Salad Sandwich

Ashley Farms Shredded Chicken Salad, Lettuce, Tomato, Brioche Roll

Banh Mi Sandwich

Roast Pork, Chili Mayo, Pickled Onions, Cucumbers, Cilantro, Jalapenos, Soft Roll

Vegetables and Hummus Wrap

Traditional Hummus and Roasted Vegetables, Alfalfa Sprouts, Whole Wheat Wrap (VEGAN)

Hot Mains

Roasted Chicken Breast

Light Marinara Sauce, Cracked Blacked Pepper, Sautéed Cremini Mushrooms (GF / DF)

Baked Local Fish

Pinot Grigio Reduction Sauce, Extra Virgin Oil and Fennel

Grilled Portobello

Ragout of Artichoke, White Beans, Spinach, Red Sweet Pepper Coulis (VEGAN / GF)

GF: Gluten Free | DF: Dairy Free

Sides

Zucchini, Vegan Beluga Lentil and Roasted Vegetable Ragout, and Toasted Almonds (VEGAN)

Steamed Basmati Rice (VEGAN / GF)

Desserts

Seasonal Fruit Salad (GF)

Light Raspberry and Vanilla Mousse Cake (GF)

Berry Meringue Pavlova (GF)

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$77

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

\$88

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Penne a La Pesto

Grilled Asparagus, Zucchini and Squash, Roasted Brussel Sprouts and Rainbow Carrots

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

THURSDAY– BEECH VIEW LUNCH BUFFET

Salads

Mixed Iceberg and Radicchio, Tomatoes, Julienned Carrots, Corn, Shaved Onions, Served with Pecan Nuts, Croutons, Light Waldorf Astoria Thousand Island Dressing

Southern Style Potato Salad

Pickled Relish and Hard Cooked Eggs

Sandwiches & Wraps

Fried Chicken Sandwich

Pickle-Brined Fried Chicken, Heirloom Tomato, Cabbage Slaw, Tabasco Remoulade, Sesame Seed Bun

Crab Salad Sandwich

Garden Greens and Butter Lettuce, Celery, Saffron Aioli, Lobster-Style Roll

Greek Salad Wrap

Mixed Greens, Crumbled Feta Cheese, Shaved Red Onions, Kalamata Olives, Spinach Wrap

Hot Mains

Buttermilk Southern Fried Chicken
with Ranch Dressing

*Fried Chicken May Be Substituted for
Mesquite Grilled Chicken*

Memphis Style BBQ Pulled Pork (GF / DF)

Crisp Rolls and Barbeque Sauce

Flatbread

Crushed Pear Tomato with Mozzarella and Basil

GF: Gluten Free | DF: Dairy Free

Sides

Gratin of Country Macaroni and Cheese, Creamy Cheddar Sauce

Locally Selected Harvest Vegetables (VEGAN / GF)

Desserts

Mini Red Velvet Cupcakes

Individual Strawberry Shortcakes

Hazelnut and Vanilla Mousse Dacquoise Cake (GF)

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips,
Dessert Assortment

\$75

HOT BUFFET

Two Salads, Two Hot Mains, Flatbread, Two Sides,
Dessert Assortment

\$82.50

*Include Executive Chef's Selection of Seasonally
Inspired Soup - \$5*

**Each Day of The Week Menu May be Served on a
Different Day for an Additional \$10 Per Person**

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost.
If Added, an Additional \$20 Per Person Will Apply

Chimichurri Plant Based Chicken

Vegetable Mélange, Peruvian Sweet Peppers

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

FRIDAY – ITALIAN LUNCH BUFFET

Salads

Romaine Lettuce and Baby Kale

Oven-Roasted Tomatoes with Olive Oil and Fresh Herbs, Served with Crisp Pancetta, Garlic Croutons, Grated Parmesan Cheese, Caesar Dressing

Antipasto Board

Genoa Salami, Coppa, Grilled Green Asparagus and Bresaola with Shaved Manchego Cheese, Extra Virgin Olive Oil

Sandwiches & Wraps

Pan Bagnat

Albacore Tuna, Cucumber, Red Onion, Hard Boiled Egg, Kalamata Olive, Mayonnaise, Pepperoncini, Herb Focaccia

Chicken Katsu Sandwich

Breaded Chicken, Shredded Cabbage, Tomato, Mustard, Katsu Sauce, Hoagie Roll

Grilled Vegetable Sandwich

Portobello Mushroom and Local Farmers Vegetables, Mozzarella Cheese, Lettuce, Hoagie Roll

Hot Mains

Farm Roasted Italian Style Chicken Breast

Fresh Crusted Parmesan, Extra Virgin Olive Oil, Fresh Rosemary

Baked Salmon

Lemon Beurre Blanc, Cherry Tomatoes and Broccoli, Black Olives

Roasted Red Pepper Tortellini

Cheese Alfredo Sauce, Sweet Peas, Roasted Red Peppers, Cherry Tomatoes, Spinach

Sides

La Luce Style Buttermilk Mashed Potatoes, Chopped Parsley Garnish

Roman Style Brussel Sprouts, Cauliflower, Artichoke, and Fennel (VEGAN / GF)

Desserts

Butterscotch Pudding (GF)

Tiramisu (GF)

Ricotta Cannoli

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$78

HOT BUFFET

Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

\$89

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Roasted Spicy Cauliflower, Vegetable Mélange

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

SATURDAY – MEXICAN LUNCH BUFFET

Salads

Esquites

Mexican Street Roasted Corn, Crema, Serrano Mayonnaise, Queso Fresco, Epazote, Lime and Tajin

Mixed Green, Black Bean, Tortilla Chips, Tomato, Corn, Avocado, Ranch Dressing

Sandwiches & Wraps

Mahi Wrap

Chilled Baja Mahi Wrap, Spicy Chiles, Crispy Cabbage, Ranchero Sauce

Achiote Chicken Sandwich

Slowly Cooked Achiote Chicken, Tomato, Cotija Cheese, Kaiser Roll

Spicy Eggplant Wrap

Organic Eggplant, Hearts of Romaine, Tomatoes, Basil Pesto, Wheat Wrap

Hot Mains

Make Your Own Taco

Soft Flour Tortillas, Corn Tortilla Chips

Select three Proteins:

-Mojo Slow Roasted Pork

-Baked Mahi Mahi Veracruz

-Chicken Tinga

-Beef Flank Steak Ropa Vieja

-Spicy Grilled Shrimp

Salsa Bar

Roasted Molcajete Salsa, Salsa Borracha, Salsa Verde Taquera Spicy Tomatillo Salsa, Pickled Jalapeños

Sour Cream, Cotija Cheese, Lime, Guacamole

Sides

Cilantro White Rice

Sauteed Seasonal Vegetable

Desserts

Berry Tres Leches, Mexican Vanilla Cream

Pina Colada Arroz Con Leche (GF)

Chocolate and Banana Tequila Cake

COLD BUFFET

Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$76

HOT BUFFET

Two Salads, Hot Mains, Two Sides, Dessert Assortment

\$88

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

Vegan/Vegetarian/Gluten Friendly Option

One Hot Entrée Can Be Substituted at No Additional Cost. If Added, an Additional \$20 Per Person Will Apply

Three Bean Green Chili Enchiladas with Mexican Vegan Cheese Blend on the Side

DAY OF THE WEEK LUNCH BUFFETS

Lunch Buffets are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

A Surcharge Will Apply for Extended Service. Each Menu has a Minimum Guarantee of 25 Persons.

If Under 25 Persons, Selections Below Will be Reduced and Substitutions May Apply.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

SUNDAY- THE DELI LUNCH BUFFET

Salads

Caesar Salad

Romaine Lettuce, Brioche Croutons, Fresh Parmesan Cheese, Served with Caesar Dressing

Freshly Cut Tomato Quarters & Buffalo Mozzarella, Pesto Sauce

Green Bean Salad

Sweet Roasted Peppers, Toasted Almonds, Dressed with a Walnut and Sherry Vinaigrette

Sandwiches & Wraps

Roasted Turkey Club

Swiss Cheese, Smoked Bacon, Tomato, Boston Lettuce, Herb Mayonnaise, Brioche

Roast Beef

Gruyere Cheese, Tomato, Horseradish Cream, Flaky Croissant

Roasted Vegetable Wrap

Chickpea and Grilled Zucchini, Sweet Pepper, Eggplant, Baby Spinach, Tahini Wheat Wrap (VEGAN)

Cold Cuts, Cheese, & Breads

Albacore Tuna Salad, Red Onion and Cucumber

Delicatessen Cold Cuts on Butcher Paper to Include:

Smoked Tavern Ham, House Spice Rubbed Angus Sirloin, Turkey Pastrami, and Genoa Salami

Grocer Style Cheese Boards to Include:

Artesian Muenster, Creamy American, Vermont Cheddar, and Emmental Swiss

Artisan Bread Basket to Include:

French Baguette Hoagie Rolls, Seven Grain Whole Wheat Rolls, Sliced Pretzel Bread, and Soft Deli Kaiser Rolls

Relishes and Condiments to Include:

Sliced Vine Ripe Tomatoes, Red and White Shaved Onions, Garlic Kosher Pickle Slices, Tangy Banana Peppers, Mayonnaise, Prepared Deli Mustard, and Prepared Horseradish

Flatbreads

Caramelized Onions and Mushrooms

Grilled Flatbread, Vine Ripe Tomato Bruschetta, Fresh Mozzarella Pesto

Desserts

Strawberry and Cream Tart

Freshly Baked Assorted Cookies

German Chocolate Cake

PRE-MADE SANDWICHES BUFFET

Three Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

\$76

BUILD YOUR OWN BUFFET

Three Salads, Cold Cuts, Cheese, & Breads, Relishes & Condiments, Kettle Chips, Two Flatbreads, Dessert Assortment

\$84

Include Executive Chef's Selection of Seasonally Inspired Soup - \$5

Each Day of The Week Menu May be Served on a Different Day for an Additional \$10 Per Person

RECEPTION



RECEPTION BITES

Each Selection Requires a Minimum Order of 50 Pieces and a Maximum Order of 500 Pieces

COLD BITES

Salsa Mozzarella, Tomatoes, Garlic Tartine - **\$9.25 Each**

Mini Pimento Spread and Crisp Cucumber Sandwiches - **\$9.25 Each**

Classic Devilled Eggs, Black Truffle Shaving - **\$9.25 Each**

Green Olives and Manchego Cheese Skewer, Piquillo Peppers - **\$9 Each**

Asparagus and Artisan Prosciutto Wrap - **\$10.50 Each**

House-Made Antipasto Skewer - **\$9.25 Each**

Beef Carpaccio Crostini, Parmesan Cheese, Spicy Aioli - **\$10.75 Each**

Tuna Lomi Lomi, Seaweed on Spoon - **\$11.50 Each**

Crab Salad Louis on Rice Cracker Tobiko - **\$9.25 Each**

Cucumber Boat, Salmon Rillettes, Tobiko Eggs - **\$11 Each**

Micro-Authentic Maine Lobster Roll with Celery Crunch and House-Made Mayonnaise - **\$10.75 Each**

Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile - **\$9.75 Each**



HOT BITES

Goat Cheese and Polenta Fry - **\$9.25 Each**

Vegetable Samosa with Vine Ripe Tomato and Curry Chutney (VEGAN) - **\$9.25 Each**

Tuscan Spiced Natural Chicken Brochette, Parmesan Tomato Fondue - **\$9 Each**

Buttermilk Fried Chicken Tenders, Ranch Dressing - **\$9.25 Each**

Bacon Wrapped Scallops, Vermont Maple Butter - **\$10.50 Each**

Maryland Crab Cake, Red Pepper Emulsion – **\$11.50 Each**

Shrimp & Andouille Skewer, Spicy Peach Chutney (GF / DF) - **\$10.50 Each**

Chicken Pot Stickers - **\$9 Each**

Pork Belly Bonbon, Asian Glaze (GF / DF) - **\$10.50 Each**

Baby Beef Wellington - **\$10.50 Each**

Roasted Mustard Lamb Loin and Toasted Brioche, Black Truffle - **\$10.50 Each**

RECEPTION DISPLAYS

Each Selection Requires a Minimum Order of 25 Persons, Unless Noted.
Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.

IMPORTED CHEESE MARKET

International and Domestic Artisan Cheeses, Fresh and Dried Fruit Garnish, House-Made Jams, Stone-Ground Wheat Crackers, Grissini, and Baguette

\$31

ARTISAN CHARCUTERIE

Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Chorizo, Mortadella, Landjager, Summer Sausage, Cornichon, Course Mustard, Sweet Butter, Baguette, and Artisan Loaf Bread

\$35

FRESH MARKET MELANGE CRUDITES

Herb Grilled, Pickled and Fresh Crisp Harvest Vegetables, Rustic Crocks of Vidalia Onion Dip and Country Rustic Thick Ranch Dip

\$24

FRUIT FONDUE

Pineapple, Strawberries, Honeydew, Cantaloupe, and Vanilla Pound Cake with Dark Chocolate Fondue and Raspberry Coulis

\$28

RUSTIC ANTIPASTO

Genoa Salami, Soppressata, Mortadella, Shaved Prosciutto de Parma, Chorizo Sausage, Parmesan Cheese, Provolone Wedges, Marinated Olives, Grilled Vegetables, House-Cured Jardinière Vegetables, Classic Hummus with Mini Pita, House-Made Country Bread

\$32

SEAFOOD ON ICE

Each Selection Requires a Minimum Order of 75 Pieces.

All Selections are Served with Spicy and French Cocktail Sauce, Horseradish, Dijonaise, Tabasco, and Lemon Wedges

Alaskan Snow Crab Claws, Dijon Mustard Sauce –
Market Price Each

Simmered Classic Shrimp
(Recommended 3 Pieces Per Person) - \$11.50 Each

Jumbo Shrimp
(Recommended Minimum of 2 Pieces Per Person) - \$12.50 Each

Shucked Seasonal Oysters on the Half Shell,
Mignonette Sauce - **\$11.50 Each**

Poached Maine Lobster Tails – **Market Price Each**

Florida Stone Crab - **Market Price Each**

Smoked Diver Scallops - **Market Price Each**

SUSHI, SASHIMI, AND MAKI

Sashimi: Yellowtail, Octopus

Maki: California, Tuna Roll

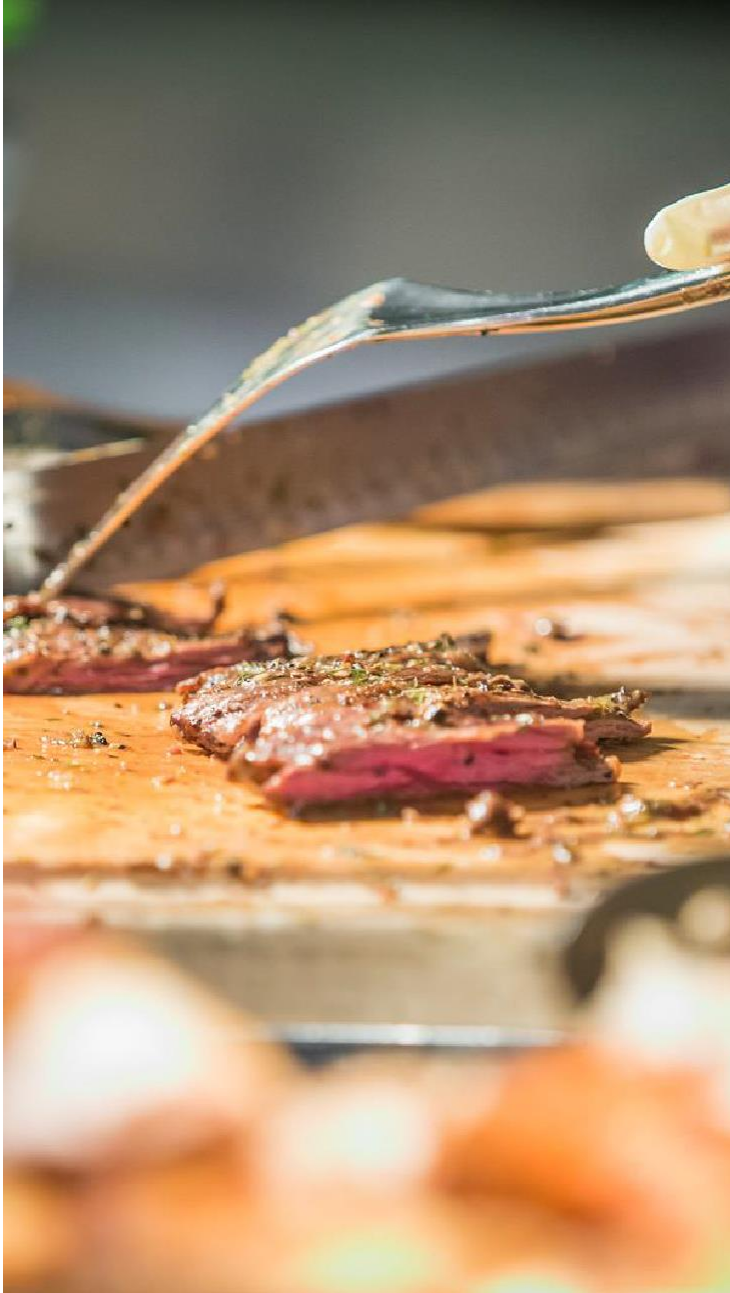
Served with Wasabi, Pickled Ginger, Soy Sauce, Chopsticks

(3 Pieces Per Person)

\$42

CARVING STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
👤 Uniformed Attendant Required for All Carving Stations at \$250 Each



HERB ROASTED WHOLE AGED NEW YORK STRIP LOIN

Creamed Horseradish, Home Baked Onion Rolls

\$885 Each (Serves 25)

SHITAKE TENDERLOIN OF BEEF (GF / DF)

Roasted Garlic Au Jus, Brioche Rolls

\$875 Each (Serves 20)

BEEF BRISKET

Carved Tyler, Texas Smoked Beef Brisket (GF / DF),
Garlic Toast, Mesquite BBQ Sauce, Griddled Seasonal Onions

\$670 Each (Serves 20)

CHICAGO STYLE ROAST TOP ROUND (GF / DF)

Italian Herb Roast Hoagies, Natural Au Jus, Classic Jardinière Relish

\$1,080 Each (Serves 50)

HONEY BAKED SMOKED PITT HAM

Scalloped Potatoes

\$940 Each (Serves 45)

PORK LOIN

Caramelized Apples and Onions, German Potato Pancake
with Sour Cream and Apple Sauce

\$775 Each (Serves 35)

WHOLE ROASTED SCOTTISH SALMON (GF / DF)

Tomato Tapenade, Olive Oil, Yukon Gold Potato Salad

\$832 Each (Serves 30)

ROASTED GROUPER ESCABECHE (GF / DF)

Sweet Onions and Peppers, Olives, Vine Ripe
Tomato, Sherry Vinegar

\$760 Each (Serves 20)

AHI TUNA LOIN (GF / DF)

Carved Sesame Crusted Ahi Tuna, Seared Rare, Avocado
and Tomato Relish with Red Onions, Sliced Pickled
Cucumber and Parsley, Asian Quinoa Salad

\$835 Each (Serves 20)

APPLE & BBQ FENNEL ROASTED WHOLE TURKEY

Cran-Raspberry Chutney, Country Gravy, Whole Grain
Rolls

\$747 Each (Serves 25)

CARVING STATION ENHANCEMENTS

Black Truffle and Potato Au Gratin - **\$10.75**

Lobster Mac & Cheese - **\$15.50**

Whipped Butter Potatoes - **\$7.75**

Sweet Potato Casserole Topped with Toasted Marshmallow - **\$8.75**

GF: Gluten Free | DF: Dairy Free

RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons.

 Uniformed Chef and/or Attendant Required at \$250 Each

BUFFALO MOZZARELLA SALAD

Buffalo Mozzarella, Heirloom Tomatoes, Mixed Lettuce,
Aged Balsamic

\$28

BUILD YOUR OWN BUFFALO SALAD

Romaine, Iceberg, Carrots, Crisp Cucumbers,
Pickle Red Onions, Cherry Tomatoes, Blue Cheese,
Buffalo Chicken, Served with Ranch Dressing and
House-Made Herb Dressing

\$38

ANTIJITOS ESQUITES

Mexican Street Roasted Corn, Serrano Mayonnaise,
Queso Fresco, Epazote, Lime, Tajin

\$32

MEXICAN SALPICON DE RES

Shredded Beef Salad with Crispy Lettuce, Tomato,
Radish, Onion and Spicy Lime Dressing Served with
Tostadas and Guacamole (GF / DF)

\$36

AHI TUNA POKE BOWL

Sesame-Ginger Marinated Tuna, Sushi Style Rice in
Poke Bowl, Avocado, Edamame, Fresh Jalapenos,
Kimchi Slaw, Pickled Red Cabbage, Fried Wontons,
Lime-Chili Vinaigrette

\$38

TRIO OF ARTISAN FLATBREADS

Stanislaus Country Tomato, Mozzarella, Basil

Roasted Red and Green Peppers, Italian Sausage,
Crisp Fried Garlic

Thick Cut Pepperoni, Crushed Tomatoes,
Provolone Cheese

\$29

SOUTHERN SURF AND TURF GRITS BAR

Charleston Style Shrimp Sautéed on EVO Grill,
White Cream Sauce, Andouille Sausage, Onions,
Peppers Trinity, Home-Style Grits

\$34

CLASSIC PASTA STATION

Penne Pomodoro, Fresh Grated Parmesan, Basil,
Crushed Red Pepper, Olive Oil

Traditional Tortellini Alfredo, Pecorino Cheese, Italian
Parsley, Fresh Lemon Juice, Cracked Black Pepper

\$30

Add Chicken - \$8.75

Add Bay Shrimp - \$9.50

Add Bolognese - \$8.50

SIGNATURE ASIAN STIR FRY STATION

Anise Char-Grilled Chicken, Chopped Ginger,
Grilled Maui Onions, Griddled Red Peppers,
Blanched Snow Peas, Bias Simmered Carrots, Crisp
Tofu, Wild Wok Charred Mushrooms, Scallion
Batons, Baby Corn, Toasted Sesame Seeds,
Authentic Teriyaki Orange Glaze, Steamed Jasmine
Rice

\$39

AREPA STATION

Mozzarella Stuffed Corn Arepas Cooked to Order,
Lechon Asado (Shredded Braised Pork), Pulled
Roasted Chicken, Fire Roasted Corn Relish, Pickled
Red Onions, Pickled Vegetable Slaw, Aji Amarillo
Sweet Pepper Cream, Cilantro Cream

\$31

TRIO OF CUBAN SANDWICHES

Traditional Cuban

Smoked Ham, Mojo Pork, Swiss Cheese, Pickles,
Dijonnaise

Elena Ruz

Sweet Egg Roll, Turkey Breast, Cream Cheese,
Strawberry

Pan con Pollo

Pulled Mojo Chicken, Caramelized Onions,
Mojo Aioli, Pickled Cabbage

Yucca Fries, Croquetas de Jamon

\$33

GF: Gluten Free | DF: Dairy Free

RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons.

 Uniformed Chef and/or Attendant Required at \$250 Each

CLASSIC AMERICAN BURGERS

Char-Grilled Beef Burgers, Classic Kaiser Rolls, Sliced Swiss, Cheddar, White American Cheeses, Barrington's Griddled Onions, Traditional Relish, Sliced Tomatoes, Sweet Bread and Butter Pickles, Shaved Iceberg Lettuce, Sliced Red Onions, Mustard, Ketchup, Mayonnaise, House-Made Steak Fries (**Grilled to Order – Outdoor Events Only**)

\$32

CRAB CAKE STATION

Maryland Style Crab Cakes Cooked on an EVO Grill, Heirloom Tomato, Haricot Vert and Red Onion Salad, Zellwood Corn and Fava Bean Succotash, Cornichon and Caper Remoulade, Herb Roasted Garlic Aioli

\$42

SCALLOP STATION

Scallops Seared on EVO Grill, Almond and Parsley Butter with Fresh Corn and Herbs

(4 Pieces Per Person)

\$42

BISTRONOMIC STEAK EXPERIENCE

Beef Tenderloin Medallion Cooked a la Minute, Cognac and Tellicherry Pepper Sauce, Large Potato Wedges, Creamed Spinach

\$49

AMERICAN REGIONAL BARBEQUE

SELECT TWO ITEMS

Memphis Style Pork Ribs with Tobacco Onions and Sweet West Tennessee BBQ Sauce

Smoked Carolina Whole Natural Chicken, Cast Iron Skillet Spoon Corn Bread, Lexington Style Red Slaw

Tyler, Texas Whole Mesquite Beef Brisket, Baked Cattle Country Cottage Fry Casserole, Texas Garlic Toast

California Santa Cruz Style Char-Grilled Sirloin of Beef, Wood Grilled Napa Valley Vegetables, Pressed Olive Oil and Citrus (GF / DF)

\$48

REGIONAL SPECIALTIES AND STREET FOOD SELECTIONS

Chilled Baja Style Grouper Wrap, Spicy Chiles, Ranchero Sauce, Crispy Cabbage

Frankfurters, Bavarian Mustard

Parisian Bayonne Ham and Gruyere Cheese on Warm Butter Baguette

Winston-Salem Barbequed Fried Chicken, Tater Tot Cheddar Casserole

Pre-Made South Philly Roasted Pork Sandwiches, Sharp Provolone, Braised Broccoli Rabe

Nashville Hot Chicken Sandwich, Pickle Chips, Creamy Coleslaw on Brioche

Whole Roasted Jerk Chicken, Sweet Plantains, Mango Chutney

Baked Jersey Foot Long Carved Meat Ball Subs, Sunday Gravy, Aged Provolone

Windy City Dogs with Kosher Pickles, Polish Mustard, Sweet Relish on Poppy Seed Bun

Richmond Kelley Style Chicken Wings, Parmesan, Roasted Garlic

French Quarter Jumbo Muffuletta Sandwich, Imported Italian Meats, Jardiniere Relish

Honolulu Pineapple Braised Beef Short Ribs, Tamarind BBQ Sauce (GF / DF)

Selection of 3 - \$71

Selection of 4 - \$88

Selection of 5 - \$105

GF: Gluten Free | DF: Dairy Free

RECEPTION STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons.

 Uniformed Chef and/or Attendant Required at \$250 Each

RISOTTO STATION

Black Venus Rice, Fresh Parmesan Reggiano,
EVO Sautéed Shrimp with Pinot Grigio Butter
(Price Includes 3 Shrimp Per Person)

\$37

TAPAS BAR

Served with Artisan Bread Selection,
Mini Pita, and Crackers

Select One Option from Each Region
of Four Total Selections

SPAIN

Chorizo Paptas Bravos (GF / DF)
Shrimp with Spicy Mayonnaise (GF / DF)
Banderillas Skewer (GF)
Marinated Mixed Olives (GF / DF)

ITALY

Grilled Italian Sausage (GF / DF)
Caprese Tomato Salad (GF / DF)
Mortadella and Salami (GF / DF)
Tomato and Goat Cheese Crostini

AMERICA

Potato Wedge with Cheese Sauce, Bacon, and Chives (GF)
Devilled Eggs Pimento Dip
French Onion Dip

GREECE

Classic Hummus (VEGAN / GF)
Marinated Feta Cheese
Greek Yogurt Labne, Cucumber and Mint
Spanakopita

\$35

MEDITERRANEAN SALMON BOWL

Seared Salmon Medallions, Za'atar Spices,
Tabbouleh Salad, Olives, Mint, Parsley, Tomato and
Citrus Dressing

\$36

PAN-SEARED CHEESE ON EVO

Nopales Salad, Elote Corn Salad, Salsa Verde,
Salsa Ranchero (GF)

\$32

MEXICAN STREET SNACKS STATION

Soft Flour Tortillas, Corn Tortilla Chips, Salsa,
Guacamole, Sour Cream, Chipotle Salsa, Garlic
Elote Corn Salad with Chili, Lime and Cotija Cheese

Select Two Proteins: Mojo Slow

Roasted Pork (GF / DF)

Spicy Grilled Shrimp (GF / DF)

Baked Mahi Mahi Veracruz (GF / DF)

\$36

BOAR'S HEAD HOT DOD CART

All Beef Hot Dog
Vidalia Onion, Sour Kraut, Deli Mustard, Yellow
Mustard, Mayonnaise, Chipotle Mayonnaise,
Pickled Chips, Bun (GF / DF)

\$36

DESSERT STATIONS

Stations are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality. Each Selection Requires a Minimum Order of 50 Persons; See Each Item for Exceptions. Maximum of 3 Stations.

 Uniformed Chef and/or Attendant Required at \$250 Each

DESSERT EXTRAVAGANZA

Display of our Pastry Chef's Finest French Boutique Pastries, Assorted Chocolate Truffles, Candies, Caramels, Petit Cakes, and Verrines

\$41 (Minimum 25)

CHOCOLATE CHOCOLATE BAR

Chocolate Fountain* - Milk Chocolate Fondue with Strawberries, Pineapples, Granny Smith Apples, Cream Filled Profiteroles, Chiffon Cakes, Assorted Chocolate Truffles, Fudge and Barks, Chocolate and Banana Pie, Chocolate Flourless Cake, Triple Chocolate Oreo Cookie, Chocolate Cupcakes

Chocolate Fountain Rental at \$300 each

\$40 (Minimum 100)

BONNET CREEK FIRE STATION

Not Available for Pool Side Functions

Assortment of Miniature Seasonally Flavored Crème Brulee and Marinated Berries Sabayon, Torched by a Chef, Served with Madeleine and Caramelized Palmier

\$36

RUM BABA

Fresh Baked Vanilla Sponge Cake Soaked in Warm Sugar Syrup Scented with Jamaican Rum, Served with Whipped Cream, Assorted Berries, Shaved Dark Chocolate, Coconut Flakes, and Exotic Fruit Compote

\$35

ONE HOT VALRHONA CHOCOLATE LAVA CAKE

Freshly Baked Chocolate Lava Cake Topped with Choice of Freshly Spun Vanilla or Baileys Gelato, Salted Candied Nuts, and Vanilla Cream Chantilly

\$35

CHEESECAKE AND PIE BAR

Mini Cheesecakes, Decadent Mini Tarts, Mini Pies

\$35

FAIR FAVORITES

Freshly Fried Spanish Churros, Assorted Bombolinis, Vanilla Bean Ice Cream, Dulce de Leche, Caramel Sauce, Chocolate Sauce

\$35

SIGNIA ICE CREAM PANINI STATION

Sweet Hawaiian Buns, Vanilla, Strawberry or Rocky Road Ice Cream
Fresh Berries, Sweet Mascarpone Cream, Raspberry Coulis, Chocolate Sauce, or Salted Caramel Sauce

\$34 (Minimum 200)



DINNER



DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service.

Each Menu has a Minimum Guarantee of 50 Persons.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each

ORLANDO SMOKEHOUSE DINNER BUFFET

Roasted Sweet Corn, Crab, and Clam Chowder with Rustic Oyster Crackers

Frisee and Field Greens, Toy Box Tomatoes, English Cucumbers, Served with Focaccia Croutons and Sherry Vinaigrette (GF / DF)

Loaded Potato Salad
Green Onions, Applewood Smoked Bacon and Tillamook Cheddar

14 Hour Pecan Smoked Black Angus Brisket (GF / DF) 
Smokey Vidalia Onion Sauce, Garlic Toast

Smoked Beer Can Bell and Evans Free Range Whole Chicken 
Crooked Can Lager Jus

Cedar Plank Lock Duart Salmon Filet
Mustard Dill Glaze

Molasses Baked Beans (VEGETARIAN)

Baked Corn on the Cob, Sweet Butter and Jalapeno Pepper

Chocolate S'mores Pie
Jack Daniels Pecan Pie
Peach and Raspberry Bread and Butter Pudding

\$173

DINNER ENHANCEMENT

Classic American Burgers Cooked Off the Grill
(Outdoor Events Only)

Char-Grilled Beef Burgers, Served with Classic Kaiser Rolls
Sliced Swiss, Cheddar, and White American Cheeses

Barrington's Griddled Onions, Traditional Relish, Tray of Sliced Tomatoes, Sweet Bread and Butter Pickles, Shaved Iceberg Lettuce, Sliced Red Onions, Mustard, Ketchup, and Mayonnaise

Accompanied by House-Made Steak Fries

\$32

BONNET CREEK SIGNATURE BUFFET


Signature Corn Bisque, Robiola Cheese and Black Truffle Toast

Seasonal Mixed Green Lettuce, Haricot Vert, Shaved Fennel, Radicchio, Served with Bleu Cheese Crumbles, Croutons, House Dressing (GF / DF)

Heirloom Tomato and Buffalo Mozzarella Salad
Balsamic and Extra Virgin Olive Oil

Individual Shrimp Cocktail, Lettuce, Cocktail Sauce, Lemon

Braised Short Rib Bourguignon
Sautéed Cremini Mushrooms with Pearl Onions and Fresh Parsley (GF / DF)

Whole Roasted Ashely Farms Chicken 
Carved to Order, Jus de Poulet and Extra Virgin Olive Oil, Mélange of Sweet Peppers, Onions, and Semi-Dried Tomatoes

Baked Red Snapper Meuniere
Brown Butter with Fried Capers, Sliced and Toasted Almonds, Small Croutons, Mélange of Asparagus, Haricot Vert, Fava Beans, and Sweet Onions

Boursin Cheese Whipped Mashed Potatoes

Petite Ratatouille Nicoise, Olive Oil Sautéed Zucchini, Onions, Eggplant, Yellow Squash with Tomatoes and Fresh Basil (VEGAN / GF)

Strawberry Panna Cotta Black
Forest Chocolate Cake (GF)
Banana Chocolate Truffle Tartlet

\$183

GF: Gluten Free | DF: Dairy Free

DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service.

Each Menu has a Minimum Guarantee of 50 Persons.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each

NEW ENGLAND DINNER BUFFET

Classic Rhode Island Style Clam Chowder, Oyster Crackers (GF / DF)

Assorted Field Greens
Roasted Corn, Cherry Tomatoes, Pickled Cucumbers,
Served with Smoked Bacon Cracklings and Cran-
Raspberry Vinaigrette (GF / DF)

Atlantic Seafood Display

Shrimp Cocktail, Fresh Oysters, Snow Crab Claws

Classic Tarter and Cocktail Sauces, Creamy
Remoulade Sauce

(Includes 2 Shrimp, 1 Oyster, and 1 Crab Claw per
person)

Roasted Natural Chicken Breast
Fennel, Leek, and Tomato

Fall River Atlantic Roasted Atlantic Cod
Lemon Parsley and Tomato

Carved New England Style Strip Loin (GF / DF) 
Roasted Garlic and Black Pepper, Served with Parker
House Rolls and Horseradish Au Jus

Steamed Red Bliss Potatoes, Vermont Butter, Chives,
and Parsley

Seasonal Harvest of Jansal Farms Vegetables
Sugar Glazed Turnips, Roasted Parsnips, Rainbow
Carrots, Tender Green Cabbage, Artisan Cauliflower
and Broccoli (VEGAN / GF)

New York Style Cheesecake
Blueberry and Lemon Tart
Boston Cream Pie Shooter

\$191

DINNER ENHANCEMENT

Steamed Main Lobster Tails and Claws
Cracked to Order with Drawn Butter
See Event Manager for Pricing

TASTE OF THE CARIBBEAN DINNER BUFFET

Seasonal Mixed Greens
Oranges, Hearts of Palm, Cucumbers, Grilled Corn, Served
with Tortilla Strips, Creamy Spicy Dressing (GF / DF)

Fresh Vine Ripe Mango Salad
Crisp English Cucumbers, Roasted Red Peppers,
Scallions, and Bermuda Onions with Grilled Lime
Dressing (GF / DF)

Carved to Order Roasted Pork Loin Mojo Style 
Sweet Plantains (GF / DF)

Gulf Shrimp Sancocho Casserole
Plantains, Corn Ears, Cassava Agave (GF / DF)

Cilantro Rice (GF / DF)

Fire Roasted Beef Strip Loin 
Rosemary Potatoes, Chimichurri Sauce

Seasonal Baked White Fish (GF / DF)
Guava and Pineapple Chutney

Traditional Cuban Black Beans with Tasso Ham (GF / DF)

Grilled Vegetable Mélange (VEGAN / GF)

Conchas and Cream with Berries
Pineapple Upside Down Cake Mojito
Chocolate Mousse Cake (GF)

\$175

GF: Gluten Free | DF: Dairy Free

DINNER BUFFETS

Dinner Buffets are Designed for a Maximum of 120 Minutes of Service to Preserve Food Quality. A Surcharge Will Apply for Extended Service.

Each Menu has a Minimum Guarantee of 50 Persons.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Available on Request. Freshly Brewed Iced Tea Enhancement- \$4 Per Person.

 Uniformed Chef and/or Attendant Required at \$250 Each

PACIFIC REGIONAL DINNER BUFFET

Napa Valley White Bean Soup
Vine Ripe Tomatoes, Smoked Applewood Bacon, Tender Artichokes, and Wilted Spinach, Finished with California Olive Oil

Baja California Classic Caesar Salad
Crisp Romaine Lettuce, Served with Garlic Croutons, Parmesan Cheese, House-Made Caesar Dressing with Cracked Black Pepper

Heirloom Tomato Salad
Red Onions, Apricots, and Ginger Curry Dressing with Cilantro (GF / DF)

Pacific Coast Fruits de mer Salad
Roasted Shrimp, Char-Grilled Lettuce and Oven Dried Tomato, Braised Artichoke, Gigantic Beans, Grilled Carrots with Fresh Parsley and Lemons

Polynesian Roasted Mahi-Mahi 
Citrus and Light Soy Sauce, Baked in Ti Leaf Served with Coconut Rolls and Roasted Pineapple Chutney

Lemon Thyme and Roasted Garlic Marinated Whole Chicken 
Cooked on Our Wood Fired Grill Served with Cremini Mushroom Ragout

California Authentic Tri Tip Barbeque Roasted Beef (GF / DF) 
Grilled Flour Tortilla, Chile Verde and House Ranchero Salsa

Artisan Flatbreads:

Select One

Stanislaus Country Tomato, Mozzarella, and Basil

Roasted Red and Green Peppers, Italian Sausage, and Crisp Fried Garlic

Thick Cut Pepperoni, Crushed Tomatoes, and Provolone Cheese

Healthy Roasted Heirloom Potato Medley
Braised Spinach and Cherry Tomatoes

Seasonal Vegetables Selected Daily (VEGAN / GF)

Chocolate and Caramel Macadamia Tarts
Coconut and Passion Fruit Parfaits
Raspberry and Almond Meringue Cake (GF)


\$186

MID-ATLANTIC DINNER BUFFET

Manhattan Clam Chowder with Cilantro and Parsley (GF / DF)

Mixed Chopped Salad
Petite Seasonal Greens, Tomatoes, Mozzarella, Marinated Olives, Shaved Red Onions, Served with Parmesan Croutons, Bonnet Creek House Dressing (GF / DF)

Roasted Corn and Bay Shrimp Salad
Cucumber and Grain Mustard, Oven-Roasted Tomatoes (GF / DF)

Hot Smoked Sides of Atlantic Salmon 
Tomato Tapenade with Lemon and Fresh Parsley, Carved to Order (GF / DF)

Roasted Natural Chicken on Pennsylvania Dutch Style Dumplings
Celery, Onions, and Carrots, Rich Chicken Gravy

Baltimore Country Pitt Beef 
Char-Grilled Sirloin (GF / DF) Served with Sourdough Petite Rolls, Horseradish Cream and Roasted Garlic Au Jus, Carved to Order

Bonnet Creek Steak Fries with Accoutrements (GF / DF)

Classic Steak House Creamed Corn, Fresh Chives

Creamy Carrot Cake
Raspberry and Chocolate Eclair
Yuzu and Tangerine Trifle

\$175

DINNER ENHANCEMENT

Vegetarian Lasagna

Crisp Eggplant, Parmesan Cheese, Pomodoro Sauce

\$18.50

PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

FIRST COURSE

Char-Broiled Eastern Shore Crab Cake on Oven Dried Corn Husk, Zellwood Corn and Vegetable Relish, Smoked Tomato Jus – **See Event Manager for Pricing**

Mozzarella Buffalo, Tomato Stack, Avocado Crema Napoleon, Super Leaf Mix, Vincotto, Extra Virgin Olive Oil - **\$26**

Baby Kale and Local Mixed Green Salad, Local Aged Cheddar Cheese, Hard Boiled Egg, Heirloom Tomato, Smoked Bacon, Avocado Dressing - **\$26**

Lobster Salad, Petit Merlot and Fennel Salad, Fresh Lobster, Haricot Vert, Cherry Tomatoes, Herb Aioli, and Raspberry Dressing (GF / DF) - **\$32**

Light Butter Braised Potato Gnocchi, Confit of Tanglewood Chicken, Asparagus Slivers, Shaved Asiago Cheese, Butternut Squash, Lemon Herb Jus Essence - **\$25**

Antipasto Plate, Genoa Salami, Mortadella, Coppa, Hummus with Mini Pita, Marinated Olives with Extra Virgin Olive Oil, Grissini, Focaccia, Provolone, and Parmesan Cheese - **\$28**

Winter Tawny Port Bosc Pear with Field Green Stack, Broiled Roquefort Cheese, Vine Ripe Grapes and Cherry Tomatoes, Pecans, Grain Dijon Mustard Vinaigrette- **\$27**

Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce - **\$29**

Mushroom Bisque, Chive Crème Fraiche - **\$17.50**

Butternut Squash Bisque with Roasted Apple and Cognac - **\$18.50**

Local Burratta with Heirloom Tomato, Vino Cotta, Arugula, Fleur de Sel - **\$29**

Roasted Scallop, Eggplant Crema, Crispy Chorizo, Broccoli Rapini, Red Wine Beurre Blanc - **\$29**



Fresh Market Salad (GF / DF)
Power Greens and Red Quinoa, Goji Berries, Halved Grapes, Radishes, Scallions, Toasted Almonds, and Candied Walnuts, Florida Citrus Dressing - **\$26**

Signature Bonnet Creek Salad
Cucumber Crown and Lettuce, Radicchio, Baby Spinach, Mt. Vikos Feta Cheese, Fresh Corn Kernels, Cucumber Slices, Ripe Ugly Tomatoes, House Croutons, Edamame Beans, Sherry Vinegar and Walnut Vinaigrette – **\$25**

House Wedge Salad (VEGAN / GF)
Marinated Carrot Ribbon, Pickled Cucumbers, Grape Tomatoes, Sliced Radishes, Sprouts, Shallots, Diced Red Onions, and Banyuls Vinaigrette Dressing - **\$24**

Bistronomic Salad
Artisan Wedge Lettuce Salad, Prosciutto, Caramelized Walnuts, Figs, Light Goat Cheese, Haricot Vert, Black Truffle, Walnut Sherry Vinaigrette - **\$30**

Tricolor Salad
Arugula, Radicchio, Endive, Pinot Grigio Poached Pear, Shaved Parmesan, Butter Croutons, Lemon Dressing - **\$26**

PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

SECOND COURSE

Garlic Pan-Roasted Farm Chicken Breast
Tomato and Piquillo Pepper Coulis, Vegetable
Paella Rice, Baby Zucchini, Baby Sweet Peppers,
and Baby Carrots (GF / DF) - **\$89**

Pan-Roasted Sustainable Fish
Criolla Sauce, Sweet Paprika, Roasted Baby
Yukon Gold Potato, Baby Zucchini, Grape Tomato
On the Vine - **\$94**

Roasted Petite Filet "Au Poivre"
Sauce Poivie, Signature Au Gratin Potatoes,
Asparagus and Baby Carrots Patisson – **\$110**

House-Made Eggplant Casserole
Mozzarella Cheese and Crushed Stanislaus
Tomatoes, Fresh Basil and Broccolini Bits - **\$73**

Portobello Mushroom (VEGAN / GF)
Ragout of Artichoke, Italian White Bean, Spinach,
Red Sweet Pepper Coulis- **\$75**

DUET ENTREE COMBINATIONS

Half Jumbo Lobster Tail Paired with Roasted Petite
Filet of Beef
Signature Potato Au Gratin, Green Asparagus, Oven
Roasted Tomato, Sauce Bordelaise – **\$151**

Goat Cheese Crusted Petite Filet Mignon and
Roasted Natural Chicken
Mousseline Whipped Potatoes, Broccoli Rabe, Oven
Baked Tomato with Extra Virgin Olive Oil and Fresh
Herbs, Cabernet Sauce – **\$128**

Roasted Farm Chicken Breast, Tuscan Style
Cremeni Mushroom Cream Sauce, Butter Poached
Fingerling Potato, Oven Roasted Tomato, Baby Vegetable
\$90

Grilled Sustainable Fish
Lemon Beurre Blanc, Buttermilk Mashed Potato, Oven
Baked Tomato and Baby Zucchini with Extra Virgin
Olive Oil and Fresh Herbs - **\$93**

Burgundy Braised Short Loin
Roasted Vegetable Parsnips, Baby Carrots, Cipollini
Onions, Cauliflower, and Asparagus, Served with
Boursin Cheese Potato Puree – **\$98**

Pan Seared Beef Medallion
Porcini and Fig Demi, Roasted Marble Potato with
Sweet Onion and Thyme, Grape Tomato on the
Vine and Green Asparagus - **\$98**

Grilled Petite Filet and Jumbo Fire Roasted Shrimp
Lyonnais Roasted Fingerling Potatoes with Fresh
Rosemary, Green Beans, Grape Tomato on the
Vine, and Pearl Onions, Cabernet Sauce – **\$128**

Romesco Butter Crust Florida Grouper and Slow
Braised Beef Short Rib
Fregola Sarda Pasta Pearls with Butternut Squash,
Spinach, and Tomato Ragù, Olive Oil Green Beans
and Sweet Peppers – **\$123**

PLATED DINNER

Each Menu Requires a Minimum of 10 Persons. All Plated Dinner Selections are Based on Three Courses; Soup, Salad, or Appetizer, Entrée, and Dessert. Each Menu Includes Freshly Baked Rolls with Butter.

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea, Served Tableside. Freshly Brewed Iced Tea Enhancement-\$4 Per Person.

THIRD COURSE

Florida Citrus Key Lime

Chantilly Crème, Raspberry Sauce - **\$25**

Peach and Raspberry Strudel

Macadamia, Salted Caramel, Vanilla Sauce, Apple Winter Flavor - **\$26**

Coconut Banana Cake

Pineapple and Coconut Coulis, Mango Pearls - **\$28**

Vanilla Scented Brioche, Strawberry Emulsion,

Light Lemon Cream and Fresh Berries - **\$26**

Caramel Macchiato Pie, Chocolate Infusion - **\$26**

Seasonal Sampling of Miniature Desserts Designed by our Pastry Chef

Trio Crafted to Include: Seasonal Fruit, Vintage Chocolate, and Home-Made Sorbet - **\$36**

Chocolate Hazelnut Crunchy Mousse

Cake, Praline Cream (GF) - **\$27**

White Chocolate New York Style Cheesecake

Fresh Berry Compote - **\$26**

Chocolate Espresso Cake, Butterscotch Cream, and Chocolate Macaron - **\$28**

BEVERAGE



BEVERAGE

BARTENDER CHARGE

\$250 per Bar Will Apply for Every 3 Hour Period. Additional Hours at \$120 per Hour

DIAMOND BAR BRANDS

LIQUOR

Tito's Handmade Vodka
Hendricks's Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Irish Whiskey
Glenmorangie Original 10 Year Old Scotch
DeKuyper Cordials

WINES

Sparkling, Chandon Brut, Napa Valley, CA
Chardonnay, Wente Estate Grown, Livermore, CA
Cabernet Sauvignon, Wente Estate Grown,
Livermore, CA

DOMESTIC AND IMPORTED BEER

Blue Moon Belgian White
Stella Artois
Corona Extra
Corona Premier
Local Craft
Bud Light
Heineken 0.0

SELECT COGNACS AND CORDIALS

Grand Marnier
Kahlua Coffee Liqueur
Baily's Irish Cream
Hennessey VS Cognac
DeKuyper

GOLD BAR BRANDS

LIQUOR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniels Whiskey
Dewar's 12 Year Old Scotch
DeKuyper Cordials

WINES

Sparkling, Riondo, Spumante DOC, Veneto, Italy
Chardonnay, Columbia Crest Grand Estates,
Columbia Valley, WA
Cabernet Sauvignon, Columbia Crest Grand
Estates, Columbia Valley, WA

DOMESTIC AND IMPORTED BEER

Blue Moon Belgian White
Stella Artois
Corona Extra
Corona Premier
Samuel Adams Boston Lager
Bud Light
Heineken 0.0

BAR PACKAGES

BARTENDER CHARGE

\$250 per Bar Will Apply for Every 3 Hour Period. Additional Hours at \$120 per Hour

DIAMOND BAR PACKAGE

Diamond Cocktails, Diamond Wine Service, Diamond Domestic, Craft, and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks (Tableside Wine Service, Cognacs, and Cordials Are Not Included)

1 Hour..... **\$46 Per Person**
Each Additional Hour..... **\$23.50 Per Person**

GOLD BAR PACKAGE

Gold Cocktails, Gold Wine Service, Gold Domestic and Imported Beers, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks (Tableside Wine Service, Cognacs, and Cordials Are Not Included)

1 Hour..... **\$40 Per Person**
Each Additional Hour..... **\$20.50 Per Person**

GOLD BEER AND WINE PACKAGE

Domestic and Imported Beers, Gold Wine Service, Still and Sparkling Waters, and Assorted Coca-Cola Soft Drinks

(Tableside Wine Service Is Not Included)

1 Hour..... **\$32 Per Person**
Each Additional Hour..... **\$16 Per Person**

CASH BARS

Cash Bars are Available with a Minimum of \$500 Sales Required per Each Bar. If Minimum is Not Met, Variance to be Charged to Group Master.

Bartender/Cashier Fee of \$250 per each Bar.

HOSTED BAR

Diamond Cocktails	\$18 Per Drink
Gold Cocktails	\$17 Per Drink
Martini	\$18 Per Drink
Select Cognacs/ Cordials	\$18 Per Drink
Diamond Wine	\$75 Per Bottle
Diamond Sparkling Wine	\$80 Per Bottle
Gold Wine	\$70 Per Bottle
Gold Sparkling Wine	\$76 Per Bottle
Diamond Imported Beer	\$11.50 Per Bottle
Diamond Domestic Beer	\$10.50 Per Bottle
Diamond Craft Beers	\$13.50 Per Bottle
Gold Imported Beer	\$11.50 Per Bottle
Gold Domestic Beer	\$10.50 Per Bottle
Non-Alcoholic Beer.....	\$9.50 Per Bottle
Assorted Coca-Cola Soft Drinks	\$7.75 Each
Sparkling Bottled Waters	\$7.75 Each
Still Bottled Waters	\$7.50 Each

MIXOLOGY BAR EXPERIENCE

Upgrade Your Bar Package with a Curated Experience

1 Mixologist per Each Cocktail Selection.

Maximum of (3) Cocktail Selections.

Each Cocktail Requires a Minimum of 50 Drinks.

\$250 per Mixologist Attendant Will Apply for Every 3 Hour Period.
Additional Hours at \$120 per Hour.

SMOKING "OLD FASHION"

Selection of Bourbons, Selection of Bitters, Sugar Cubes, Infused with Flavored Smoke, Garnished with a Fresh Orange Peel and a Filthy Cherry

SKINNY WATERMELON VOJITO

Watermelon Infused Vodka, Green Tea, Organic Agave, Fresh Mint, Fresh Lime Juice, Club Soda, Watermelon Boba Pearls

CUCUMBER COOLER

Reposado Tequila, Fresh Cucumber Juice, Jalapeno Sage Syrup, Lemon Juice, Garnished with a Cucumber Ribbon and Jalapeno

GIN & JAM

St. Augustine Gin, Pear Liqueur, Lychee Juice, Fresh Lemon Juice, Garnished with Mint & Lychee Jam

"I LOVE YOU SO MATCHA"

Japanese Haku Vodka, Matcha Latte, Licor 43, Midori, Topped with Cheese Foam

SOUR SOP MARGARITA MARTINI

Patron Silver, Sour Sop Puree, Lime Juice, Cointreau, Agave, Topped with Salt Foam and Lime Zest

HENNESSEY COLLINS

Hennessey Cognac, St. Germaine Liqueur, Pear Juice, Lemon Juice, Honey Syrup, Club Soda, Garnished with Lemon Peel

CHOCOLATE CHERRY

Patron Café XO, Baileys, Godiva Liqueur, Jameson Whiskey, Topped with Cherry Almond Foam and Chocolate

MULE BAR

Choice of Mexican, Moscow, London, Kentucky Mule, Choice of Ginger Beer Flavors, Garnished with Fresh Fruit

SPRITZ BAR

Florida Orange Spritz
Chardonnay, Lemoncello, Yuzu Syrup, Prosecco

Aperol Spritz
Aperol, Prosecco, Club Soda

Berry Spritz
Pinot Grigio, Banana Liqueur, Thyme Simple Syrup, Grenadine, Prosecco

Garnished with Strawberries

\$21.50 per Cocktail



WINE LIST

CHAMPAGNE AND SPARKLING WINE

La Marca, Italy.....	\$71
Domaine Chandon Brut, Napa.....	\$82
Domaine Chandon Etoile Rose, Napa.....	\$149
Moet & Chandon Imperial Brut, France	\$153

WHITE WINES

CHARDONNAY

St. Hubert's "The Stag", California.....	\$78
Mer Soleil Santa Barbara Reserve, California.....	\$81
Sonoma Cutrer Russian Rivers Ranches, California..	\$88
Schug Carneros, Sonoma.....	\$92

PINOT GRIGIO

Esperto, Italy.....	\$70
Alta Luna, Italy.....	\$69

SAUVIGNON BLANC

Kim Crawford, New Zealand.....	\$76
Matanzas Creek, Sonoma.....	\$78

RED WINES

PINOT NOIR

10 Span, California.....	\$71
Willamette Valley Vineyards, Oregon.....	\$88
The Four Graces, Oregon.....	\$91

MERLOT

Seven Falls Cellars, Washington.....	\$71
Ferrari-Carano, Sonoma.....	\$91

CABERNET SAUVIGNON

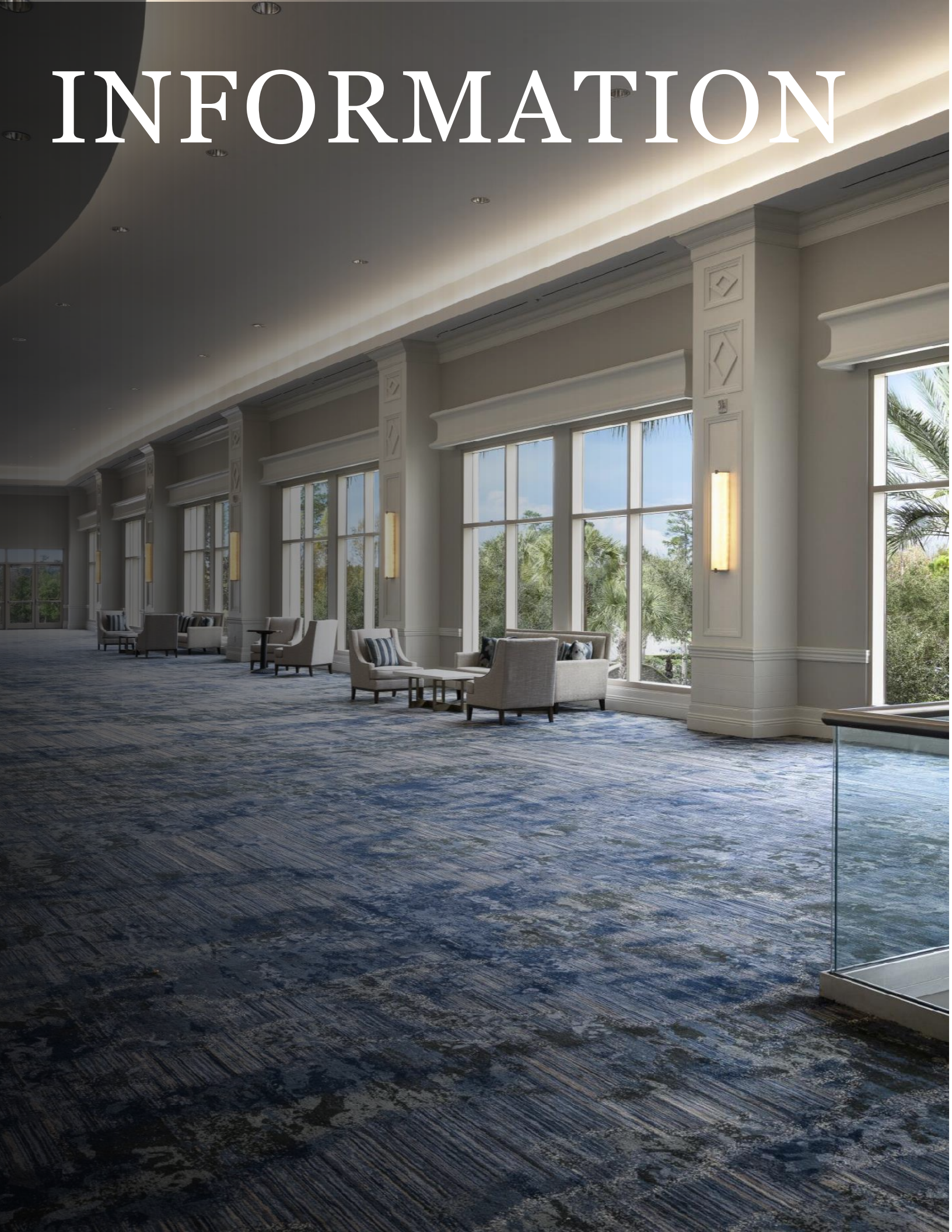
14 Hands, Washington.....	\$71
Storypoint, California.....	\$81
Hess Shirtail Ranches, California.....	\$82
Oberon, Napa.....	\$91

OTHER REDS

Achaval Ferrer, Malbec, Argentina.....	\$76
Penfolds Max's Shiraz, Australia.....	\$78
Torres Celeste Crianza Tempranillo, Spain.....	\$99

For More Options Selected by our Resident Sommelier, Please see Your Event Manager

INFORMATION



GENERAL INFORMATION

TAXES, SERVICE CHARGE, AND GRATUITY

6.5% Sales tax is in effect. All federal, state, and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay for them separately. 16% (or the current gratuity percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. 10% (or the current service charge percentage in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the Event.

BANQUET EVENT ORDERS

Upon review of your Event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the Hotel, you agree that the BEO will be accepted by you as correct and you will be billed accordingly

GUARENTEE POLICY

An expected (EXP) number of attendees must be submitted by noon, ten (10) business days prior to the Event. The final guarantee (GTD) is due by noon, three (3) business days prior to the Event and cannot be reduced after this time. The EXP number may increase or decrease when giving the final guarantee (GTD) by up to 10% without incurring liability to the Hotel. If the GTD is reduced from the EXP by more than 10%, the Hotel will add a supplemental surcharge equal to the menu price per person multiplied by the number of attendees reduced in excess. If the final GTD is increased by more than 10% over EXP, the Hotel will add a supplemental surcharge equal to 15% of the meal cost to cover rush orders and overtime. If no GTD is received, the EXP number of guests will be basis for billing purposes. Group will be charged the GTD attendance, or the number of guests served, whichever is greater. Hotel will only prepare food to the final GTD, and will not guarantee setting the room (SET) for more than 3% over the GTD

MINIMUMS AND POP-UP FEES

All Catered Events with less than 25 guests in attendance are subject to a \$250.00 taxable service charge. The hotel reserves the right to add a service fee to all "pop-up" requests. A "pop-up" is classified as an event that is requested for the Hotel to provide services for within 3 business days of the actual Event

FOOD AND BEVERAGE POLICIES

No food or beverages of any kind will be permitted to be brought into the Hotel by the patron or any of the patron's guests or invitees. The Hotel is the only licensed authority to sell and service liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone.

BUFFET STATIONS

Food preparation for Banquet Buffets and Stations are based on (1) serving per person. The minimum number of people required for a menu, as well as the maximum amount of time for service, is outlined in our Catering Menus. Food can be refreshed for extensions on this time limit at a cost per person. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus, please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary.

DAMAGE AND LOST & FOUND

Patrons agree to be responsible and reimburse the Hotel for any damage done by patron or patron's guests to the Hotel. The Hotel does not accept any responsibility for damage or loss of any merchandise or article left in the Hotel prior to, during, or following your function. This includes outside contractor goods such as linen or centerpieces.

ELECTRICAL ITEMS/POWER

All power needed for entertainment, décor, etc. will be billed to the Contact's Master Account. Each meeting room is equipped with (1) 20 amp of power. Any additional needs must be ordered in advance.

GENERAL INFORMATION

SIGNS AND BANNERS

The Hotel has the following policy with respect to signs in the banquet and meeting areas: The Hotel reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels, elevators, and main lobby areas of the Hotel or building exterior without prior approval. Printed signs outside function rooms should be free standing or on an easel. No signage is permitted in front of the Disney Store located at the Signia by Hilton Orlando Bonnet Creek.

OUTDOOR FUNCTIONS

The Hotel reserves the right to make the decision to move any outdoor function to the inside backup space if the following conditions exist: wind gusts in excess of 20mph, temperatures below 60 degrees, and/or 30% or higher chance of precipitation in the area. You will be advised of all options for your function at a minimum of six (6) hours in advance of the event. The Hotel's decision is final. All outdoor Catered Events will be assessed an \$8 taxable per person set-up or outdoor fee at time of event. All pool events will be assessed an additional \$2,000 taxable service charge, over and above the \$8 per person set-up fee. All entertainment for outdoor functions must end by 10:00 PM.

FUNCTION ROOMS

Function rooms are assigned by the Hotel according to the guaranteed minimum number of people anticipated. Room rental fees are applicable if group attendance drops below the estimated attendance at the time of booking. The Hotel reserves the right to change groups to a room more suitable at the Hotel's discretion for the attendance, with notification, if attendance drops or increases. Room rental fees (subject to 26% service charge and 6.5% tax) are also applicable if meeting rooms are requested to be added to the program after contract signing.

ROOM ARRANGEMENTS

We will try to accommodate last minute requests for additions and changes to the best of our ability. In these circumstances, the Hotel does incur additional labor costs that must be passed on to the customer. The following guidelines would apply to any addition within 72 hours or if there is a room set-up changed once the room as already been set. For meeting/breakout rooms, there will be a \$250.00 taxable service charge and for ballroom sections, there will be a \$500.00 taxable service charge. For events consisting of more than one ballroom section, please consult your Event Manager for a quote.

OUTSIDE CONTRACTORS

Should you elect to utilize outside contractors on Hotel premises during your Event, you must notify us of your intentions at least thirty (30) days in advance of your Event. Your outside contractors must sign a hold-harmless, indemnification and insurance agreement. Please refer to your Event Manager for details on the Hotel's exclusive providers, such as our electrical, rigging, security, and outdoor tent providers.

FIRE SAFETY & FIRE WATCH

For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the Hotel. All room sets must be in compliance with the local Fire Department regulations, including those pertaining to occupancy load, mandatory aisles, ceiling clearance, and fire exists. An Event that has vehicle displays, fog machines, fueled cooking demos, lasers, exhibits (including tabletop) or extensive productions with staging and props, must have a certified permit from the local Fire Department. Light use of water based haze is permitted with proper and advance approval; however it does require a fire watch. Group is responsible for arranging Fire Watch Labor for Event (including rehearsals) with Local Fire Department at time of permit application.