Catering Menus



Signia by Hilton

ORLANDO BONNET CREEK

2026 FALL / WINTER

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 16.62% Gratuity and 10.38% Taxable Operational Charge, Plus 6.5% Sales Tax

Signia by Hilton
ORLANDO BONNET CREEK

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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 15 Persons.

CLASSIC CONTINENTAL $55

Collage of Garden Fresh Fruit with Strawberries

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies, and Preserves

Plain and Fruit Flavored 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

BONNET CREEK CONTINENTAL $59

Fresh Carved Fruit Display with Strawberries

Traditional Breakfast Cereals with 2% and Skim Milk

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Jams, Jellies, and Preserves

Plain and Fruit Flavored Yogurts

New York Style Bagels with Traditional and Flavored Cream Cheese

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

BONNET CREEK DELUXE $70

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

HEALTHY START BREAKFAST BUFFET $77

Display of Seasonal Fruits and Berries

Vegan Gluten-Friendly Muffins: Blueberry, Banana, Chocolate and Morning Multi-Grain 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

Avocado Toast, Multigrain Bread, Smashed Avocado and Citrus

Orange and Carrot Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea

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. If under 25 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.

CLASSIC AMERICAN $81

Medley Seasonal Tropical Fruits 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

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

BREAKFAST ENHANCEMENTS

Starbucks Coffee during Breakfast for an Additional $6 per person

SUBSTITUTIONS

EGG

Fluffy Scrambled Eggs with Cheddar Cheese

Individual Frittata with Chorizo, Tomato, Grilled Corn, Salsa and Cheddar Cheese **– Add $10**

"Basque-Style" Baked Scrambled Eggs with Roasted Red Peppers, Spanish Onions, and Fresh Grated Manchego Cheese Brulée **– Add $11**

Southwestern Style Breakfast Wraps: Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo **– Add $11**

Individual Egg White, Feta, Spinach Frittata Served with Tomato Coulis, Queso Fresco and Cilantro **– Add $11.50**

MEAT

Healthy Turkey Bacon

Country Turkey Sausage (GF | DF)

Griddled Corned Beef Hash (GF | DF)

Pan-Seared Country Sausage (GF | DF)

Vegan Sausage – **Add $9**

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

Roasted Seasonal Vegetables

GF: Gluten Free | DF: Dairy Free

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

HUEVOS RANCHERO TOSTADA **$29**

Individual Huevos Ranchero Tostada, Tomatillo Salsa, Queso Fresco, Fried Egg

SOUTHWEST SCRAMBLED EGGS BOWL

Scrambled Eggs, Black Beans and Roasted Corn Relish, Pico de Gallo, Jalapenos, Guacamole,
Cilantro, Sour Cream, Green Onions
$14 – In Addition to the Classic American Buffet
$23.50 – In Addition to Any Continental Buffet
(Minimum 25)
Tortilla Chips or Flour Tortillas **- Add $2**

SIGNATURE BREAKFAST KAISERS **$19**

Pan-Fried Country Eggs, Sage Sausage Patty, and American Cheese on Soft Kaiser Roll
(Minimum 20)

BONNET CREEK BREAKFAST SLIDER **$19**

Griddled Eggs, Shaved Country Ham, Cheddar Cheese on Buttery Croissant
(Minimum 20)

SOUTHWESTERN STYLE BREAKFAST WRAPS **$19**

Eggs, Roasted Corn, Tomatoes, Country Sausage, Pico de Gallo
(Minimum 20)

WARM BISCUIT SANDWICHES **$19**

Country Eggs, Cream Cheese, and Peppered Bacon
(Minimum 20)

OATMEAL (VEGAN) **$14.50**

Old-Fashioned Oatmeal, Cinnamon, Brown Sugar, Dried Fruits, and Nuts
(Minimum 25

FARMERS MARKET FRUITS CUT TO ORDER 🍽️ **$25**

Whole Fresh Fruit Artfully Displayed and Carved to Order on Wooden Boards
Includes Seasonal Florida Fresh Fruits
(Minimum 25)

OMELETTES A LA MINUTE🍽️ **$27**

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
(Minimum 25)

BUTTERMILK PANCAKES **$18**

Warm Maple Syrup, Butter, Strawberry Compote
(Minimum 25)

SUGARED BELGIAN WAFFLES **$18**

Strawberry Compote, Vanilla Whipped Cream and Warm Maple Syrup
(Minimum 25)

BRIOCHE FRENCH TOAST **$19.50**

Cinnamon and Nutmeg Batter-Dipped Brioche Bread Topped with Powdered Sugar, Warm Mable Syrup, and Whipped Butter
(Minimum 25)

SMOOTHIE/ JUICE DISPLAY **$18**

Vine-Ripe Banana and Florida Strawberry, Mango, and Fresh Raspberry
Pepino Melon and Fresh Cucumber, Served in Iced Pitchers
(Minimum 25)

Plated Breakfast

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

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



STARTER

Invigorating Fruit Smoothie Shot

ENTREES

Select One Option

CAGE FREE SCRAMBLE EGGS — $63

Maple Peppered Crispy Smoked Bacon, Signature Bonnet Creek Hash Potato, Sauteed Broccolini and Oven Roasted Tomato

OMELETE — $66.50

Authentic French Omelet, Braised Country Ham, Russet Potatoes, and Gruyere Cheese, Grilled Plum Vine Ripe Tomato, Sauteed Green Asparagus

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

ROASTED VEGETABLE EGG FRITTATA — $69

Roasted Poblano, Corn, Spinach with Queso Fresco and Tomato Frittata served with Habanero and Honey Glazed Bacon, Sweet Potato Hash and Citrus Dressed Greens

STEAK AND EGGS — $71

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

Substitute your Protein for a Vegan Plant Based Filet for an additional $12

PLATED BREAKFAST ENHANCEMENTS

FRUIT ENHANCEMENT — $11

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

SEASONAL FRUIT PARFAIT — $12.50

Vanilla Bean Yogurt, House-Made Granola, Strawberry Jam, Local Honey


Breaks

A La Carte Breaks

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Hot Tea - **$160 Per Gallon**
(Enhancement: Starbucks Coffee for an Additional $10 per Gallon)

Chilled Fruit Juices: Orange, Grapefruit, Cranberry, or Apple - **$137 Per Gallon**

Freshly Brewed Iced Tea, Lemonade, or Fruit Punch - **$114 Per Gallon**

Aqua Fresca Infused Water: Citrus, Cucumber, or Berry - **$80 Per Gallon**

Bottled Fruit Juices - **$10.50 Each**

Energy Drinks: Redbull, V8 Splash, and Monster – **$12.50 Each**

Bottled Powerade - **$9.50 Each**

Starbucks Frappuccino: Coffee, Mocha, and Vanilla **- $13.50 Each**

Starbucks Doubleshots **- $13.50 Each**

Sparkling Bottled Water **- $9.50 Each**

Still Bottled Water **- $9 Each**

Vitamin Water **- $10.50 Each**

Bottled Republic of Tea **- $11.50 Each**

Assorted Coca-Cola Soft Drinks **- $9.50 Each**

Individual Whole, 2%, Skim, and Chocolate Milks **- $8.75 Each**

Cold Brew Coffee **- $13.50 Each**

FOOD

Danishes, Croissants, and Muffins - **$91.50 Per Dozen**

Vegan Gluten-Friendly Muffins - **$89.50 Per Dozen**

Vegan Croissants - **$94 Per Dozen**

Scones with Devonshire Cream: Cranberry Orange, White Chocolate Raspberry, Golden Raisin, or Blueberry *(Select Two, Minimum Order of Two Dozen)* - **$96 Per Dozen**

Specialty Breakfast Breads: Lemon Poppy Seed, Cinnamon Swirl Bread, Chocolate Marble Pound Cake, or Banana Nut Bread ***(Select Two, Minimum Order of Two Dozen)*** - **$96 Per Dozen**

Assorted Bagels with Cream Cheese **- $95 Per Dozen**

Assorted Freshly Baked Cookies - **$95 Per Dozen**

Assorted Gourmet Cupcakes: Banana Cake with Cream Cheese Icing, Peanut Butter Chocolate, Vanilla Raspberry, Oreo Cream Cheese ***(Select Two, Minimum Order of Two Dozen)*** - **$107 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)*** - **$98 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)*** - **$98 Per Dozen**

Plain and Fruit Flavored Yogurt - **$9.75 Each**

Chocolate Covered Long Stemmed Strawberries (GF) **- $111 Per Dozen**

Assortment of French Macarons (GF) - **$85.50 Per Dozen**

Warm Soft Pretzel Rolls with Mustard- **$106 Per Dozen**

Rustic Wedges of Fresh Fruit Served with Tahitian Vanilla Yogurt Dip - **$19 Per Person**

Traditional and Red Pepper Hummus Display with Mini Pita Bread- **$21.50 Per Person** (VEGAN / GF)
(Enhancement: Add Fresh Cut Vegetables for an Additional $9 per Person)

Granola Bars - **$9 Each**

Kind, Protein, and Energy Bars - **$10.50 Each**

Assortment of Candy Bars - **$9 Each**

Ice Cream and Frozen Fruit Bars - **$10.50 Each**

Individual Bags of Chips, Pretzels, Party Mix, and Popcorn - **$9 Each**

Individual Bags of Trail Mix - **$10 Each**

Bowls of Fancy Mixed Nuts **- $73 Per Pound**

Whole Fresh Fruit - **$8.25 Each**

GF: Gluten Free

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 $34

Rustic Wedges of Fruit

Yogurt Parfaits with Granola & Seasonal Berries

Seasonal Fruit Crumble Bars

Fruit Smoothie

POWER BOOST BREAK $36

Two Invigorating Juice Shots: Kale, Celery, Ginger, Florida Orange Juice and Mixed Tropical Berries with Coconut Milk

Watermelon Triangle Slices with Fresh Mint

Avocado Toast on Whole Grain Bread (VEGAN) Assorted Cliff, Kind, and Lara Bars

COLD BREWS AND BREADS $31

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

EUROPEAN COUNTRY PICNIC $41

Bistro Croque Monsieur

Sugar Chouquette Cream Puffs

Cured Artisan Meats and Select Cheeses with Accoutrements

Hummus with Mini Pita Bread

THE HAPPY HOUR $39

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

HAPPY TRAILS BREAK $32

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

SEVENTH INNING STRETCH $34

Buttered, Flavored, and Plain Popcorn Cracker

Jacks and Bowls of Peanuts

Warm Salted Pretzel Rolls with Spicy Mustard Warm

Morsels of Grilled Cheese Sandwiches

SCHOOLHOUSE ROCKS $36

Fresh Assorted Baked Cookies

Java 68% Dark Chocolate Bark with Dried Fruit

Griddled Peanut Butter and Jelly Sandwiches on Fresh Brioche

Seasonal Whole Fruit Whole and

2% Milks

FIESTA $25

Golden Tortilla Chips Pico de Gallo

Roasted Molcajete Salsa, Spicy Tomatillo

Salsa, Pineapple Salsa

Sour Cream

Guacamole - $7 Per Person | Beef Chili - $10 Per Person

FLORIDA FARE $35

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

Lemon Crinkle Cookies

Flavors of Florida Sorbet Swirly Popsicles

CoCo Lemonade with Fresh Lemon Wheel Mocktail

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 are available as a courtesy service on request only. If served at a station, they will be charged per gallon.
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)

HEIRLOOM TOMATOES AND MOZZARELLA

Arugula, Marinated Strawberries, Balsamic Vinaigrette

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)

TOMATO SOUP

Roasted Tomato and Fennel Soup, Croutons

SIGNATURE CHICKEN NOODLE SOUP

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

FIRST COURSE UPGRADES

CRAB CAKES **$24**

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

SHRIMP COCKTAIL **$18.50**

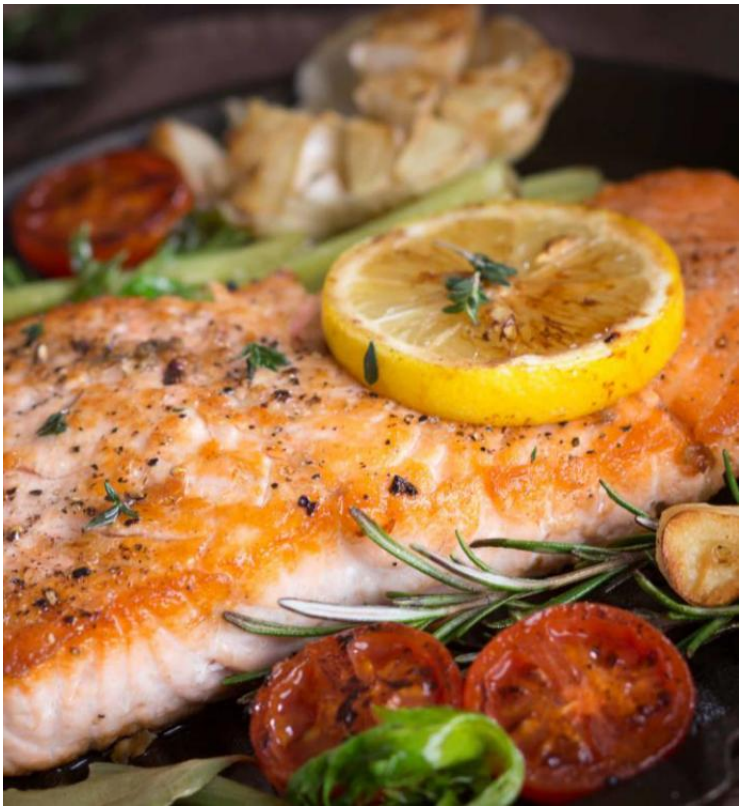
Classic Shrimp Cocktail, Fresh Lemon, Traditional Cocktail Sauce

ROCK SHRIMP **$17.50**

Cape Canaveral Rock Shrimp Ceviche, Aji Amarillo, Florida Citrus

POBLANO PEPPERS **$19.50**

Roasted Poblano Pepper Stuffed with Chorizo, Pinto Beans, Fried Corn, Pepper Jack, Queso Fresco, Salsa Roja (GF)



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 are available as a courtesy service on request only. If served at a station, they will be charged per gallon.
Freshly Brewed Iced Tea Enhancement-$4 Per Person.

SECOND COURSE

PAD THAI SHRIMP AND CHICKEN SALAD **$76**

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

COBB SALAD **$73**

Chopped Romaine, Grilled Chicken, Roma Tomatoes, Hard Boiled Eggs, Bacon, Red Onions, Bleu Cheese Dressing OR Light Italian Vinaigrette

SIGNATURE SHREDDED CHICKEN SANDWICH **$72**

Served on a Buttered Brioche with Boston Butter Lettuce, Fresh Local Valencia Oranges, Potato Salad, Rustic Fruit Garnish

GARLIC AND THYME ROASTED CHICKEN BREAST **$78**

Lemon Confit Jus, Au Gratin Potato, Haricot Vert, Sweet Mini Peppers

HABANERO HONEY GLAZE FARM CHICKEN BREAST **$81**

Sweet Mashed Potato, Cherry Tomato on the Vine, Baby Zucchini

ROAST FARM CHICKEN BREAST **$78**

Marsala Sauce, Soft Creamy Polenta, Baked Tomato And Asparagus

HOUSE-MADE EGGPLANT CASSEROLE **$72**

Mozzarella Cheese, Crushed Stanislaus Tomatoes, Fresh Basil and Broccoli Bits

ROASTED SCOTTISH SALMON **$84**

Rice and Vegetable Quinoa and Baby Kale Warm Salad, Citrus Beurre Blanc

GRILLED RED SNAPPER **$83**

Light Pomodoro and Fennel Sauce, Butter Poached Baby Yukon Gold Potato, Sweet Red Pepper, Broccoli and Tomato Coulis

ROASTED MAHI MAHI **$84**

Escabeche Sauce, Arroz Moros, Maduros, Vegetable Mélange (GF / DF)

PETITE BEEF TENDER **$102**

Thyme Grilled Steak, House Baked Potato, Wilted Rainbow Chard and Carrots Mirepoix, Sauce Diane

BURGUNDY STYLE BRAISED SHORT LOIN **$92**

Whipped Mashed Potato, Roasted Vegetable Mélange, Port Wine Glaze

HOME-MADE STUFFED RAVIOLI **$73**

Mushroom and Cheese Ravioli, Asparagus, Zucchini and Squash, Pomodoro Sauce

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
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

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
Pan Sear Sustainable Fish, with Chermoula, a Vibrant Herbaceous and Spicy Moroccan Marinade (GF)

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

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

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
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 (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

Penne Rigate Pasta
Parmesan Cream Sauce, Mushroom, Parsley

LUNCH ENHANCEMENT **$16.50**
Cigar City Braised Short Rib
Roasted Root Vegetables (GF / DF)

SIDES

Roasted Heirloom Marble Potatoes with Fresh Herbs

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)

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

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
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If served at a station, they will be charged per gallon.
Freshly Brewed Iced Tea Enhancement-$4 Per Person.

WEDNESDAY – HEALTH 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, Mixed Greens, 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 Beurre Blanc, Fennel, Cherry Tomato and Basil with Extra Virgil Oil

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

SIDES

Seasonal Roasted Vegetables (VEGAN)

Steamed Basmati Rice (VEGAN / GF)

DESSERTS

Seasonal Fruit Salad (GF)

Light Raspberry and Vanilla Mousse Cake (GF)

Berry Meringue Pavlova (GF)

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

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
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 Seasoning
Fried Chicken May Be Substituted for Mesquite Grilled Chicken

Memphis Style BBQ Pulled Pork (GF / DF)
Crisp Rolls and Barbeque Sauce

Baked Blackened Salmon
Griddle Corn Salad with Sweet Pepper and Red Onions

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)

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

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
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

Heirloom Tomato and Mozzarella Platter
Basil, Balsamic Vinaigrette

SANDWICHES & WRAPS

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

Italian Fried Chicken Parm Sub
Pomodoro, Mozzarella

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

HOT MAINS

Fried Chicken Parm
Pomodoro, Mozzarella

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, Rainbow Carrot, Butternut Squash and Fennel (VEGAN / GF)

DESSERTS

Orange Mascarpone Cheesecake

Tiramisu (GF)

Ricotta and Chocolate Chip Cannoli

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

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
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 Greens
Black Bean, Tortilla Strips, 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, Hears 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

Toppings
Roasted Molcajete Salsa, Salsa Verde Taquera

Cotija Cheese, Lime

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

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
Mexican Vegan Cheese Blend on the Side

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Three Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free

Day of the Week Lunch Buffet

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 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon.
Freshly Brewed Iced Tea Enhancement-$4 Per Person.

SUNDAY – THE FARMER MARKET BUFFET

SALADS

Asian Salad
Mixed green, Wasabi Pea, Toasted Peanut, Bean Sprout, Carrots, Crisp Wontons, Chili and Soy Dressing

Farmer Salad
Red Quinoa, Mixed Greens, Mini-Pepper, Almond, Walnut, Carrot, Griddle Corn, Citrus Dressing

SANDWICHES & WRAPS

Hot Turkey Grilled Cheese
Turkey, Muenster Cheese, Swiss Cheese Tomato Confit

Mozzarella and Tomato
Mozzarella and Heirloom Tomato, Ciabatta with Basil and Extra virgin Olive Oil

Tuna Salad Croissant
Tuna Salad Croissant, Lettuce, Kalamata Black Olive

HOT MAINS

Aji Punca Grilled Chicken

Aji Punca Marinated Roasted Chicken Breast

Blackened Mahi

Roasted Corn Salsa

Guajillo Beef Steak

Terres Major with Guajillo and Mini Sweet Roasted Pepper

SIDES

Chermoula Roasted Cauliflower

Steamed Lemon Rice

DESSERTS

Coconut and Raspberry Financier

Ecuador Chocolate Mousse Parfait

Blueberry and Macadamia Crumble Pie

COLD BUFFET **$89**
Two Salads, Three Sandwiches, Kettle Chips, Dessert Assortment

HOT BUFFET **$99**
Two Salads, Two Hot Mains, Two Sides, Dessert Assortment

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

GF: Gluten Free | DF: Dairy Free


Skinny
Watermelon
Vojito
(Watermelon infused Vodka,
Green tea, Agave, Mint, Lime,
Club Soda, & Boba pearls)

Reception

Reception Bites

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

GF: Gluten Free | DF: Dairy Free



COLD BITES

Salsa Mozzarella, Tomatoes, Garlic Tartine	**$11 EACH**
Mini Pimento Spread and Crisp Cucumber Sandwiches	**$11 EACH**
Classic Devilled Eggs, Black Truffle Shaving	**$11 EACH**
Green Olives and Manchego Cheese Skewer, Piquillo Peppers	**$10.50 EACH**
Asparagus and Artisan Prosciutto Wrap	**$12 EACH**
House-Made Antipasto Skewer	**$11 EACH**
Beef Carpaccio Crostini, Parmesan Cheese, Spicy Aioli	**$13 EACH**
Tuna Lomi Lomi, Seaweed on Spoon	**$13.50 EACH**
Duck Prosciutto, Mini Tostada, Ranchero Aioli, Micro Cilantro	**$13.50 EACH**
Crab Salad Louis on Rice Cracker Tobiko	**$11 EACH**
Cucumber Boat, Salmon Rillettes, Tobiko Eggs	**$13 EACH**
Micro-Authentic Maine Lobster Roll with Celery Crunch and House-Made Mayonnaise	**$13 EACH**
Char-Grilled Sirloin of Beef Tataki, Jasmine Rice, Sambal Chile	**$11.50 EACH**



HOT BITES

Mini Smoked Brisket Peccadillo	**$11 EACH**
Goat Cheese and Polenta Fry	**$11 EACH**
Mini Chicken Empanada	**$10.50 EACH**
Punjabi Vegetable Samosa (VEGAN)	**$11 EACH**
Vegetable Empanada	**$11 EACH**
Quinoa Zucchini Fritters	**$11 EACH**
Tuscan Spiced Natural Chicken Brochette, Parmesan Tomato Fondue	**$10.50 EACH**
Buttermilk Fried Chicken Tenders, Ranch Dressing	**$11 EACH**
Bacon Wrapped Scallops, Vermont Maple Butter	**$13 EACH**
Ratatouille Tart	**$11 EACH**
Seared Maryland Crab Cake, Red Pepper Emulsion	**$11.50 EACH**
Conch Fritter, Tartar Sauce	**$12 EACH**
Chicken Pot Stickers	**$10.50 EACH**
Pork Belly Bonbon, Asian Glaze (GF / DF)	**$12.50 EACH**
Baby Beef Wellington	**$12.50 EACH**
Roasted Mustard Lamb Loin and Toasted Brioche, Black Truffle	**$13 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

CREAMERY DISPLAY **$36**
Local and International Cheese Selection, Seasonal Fruit and Dried Fruit Orchard, Candied Walnuts and Pecans, Local Honey, Whipped Ricotta with Citrus and Honey, Artisan Crackers and Fresh Baked Bread Display

ARTISAN CHARCUTERIE **$40**
Imported Prosciutto Ham, Genoa Salami, Country Style Pate, Chorizo, Mortadella, Landjager, Summer Sausage, Cornichon, Course Mustard, Sweet Butter, Baguette, and Artisan Loaf Bread

HARVEST CRUDITE DISPLAY **$28**
Seasonal Market Vegetable Display, Fresh Crudites, Grilled and Pickled Vegetables, Rustic Crocks of Vidalia Onion Dip, Green Goddess Dip, Whipped Goat Cheese Dip

FRUIT FONDUE **$32**
Pineapple, Strawberries, Honeydew, Cantaloupe, and Vanilla Pound Cake with Dark Chocolate Fondue and Raspberry Coulis, Jumbo Marshmallows

RUSTIC ANTIPASTO **$36**
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

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 **MP - EACH**

Simmered Classic Shrimp **$15.50 EACH**
(Recommended 3 Pieces Per Person)

Jumbo Shrimp **$16.50 EACH**
(Recommended Minimum of 2 Pieces Per Person)

Shucked Seasonal Oysters on the Half Shell **$13.50 EACH**
Mignonette Sauce

Poached Maine Lobster Tails **MP – EACH**

Florida Stone Crab **MP – EACH**

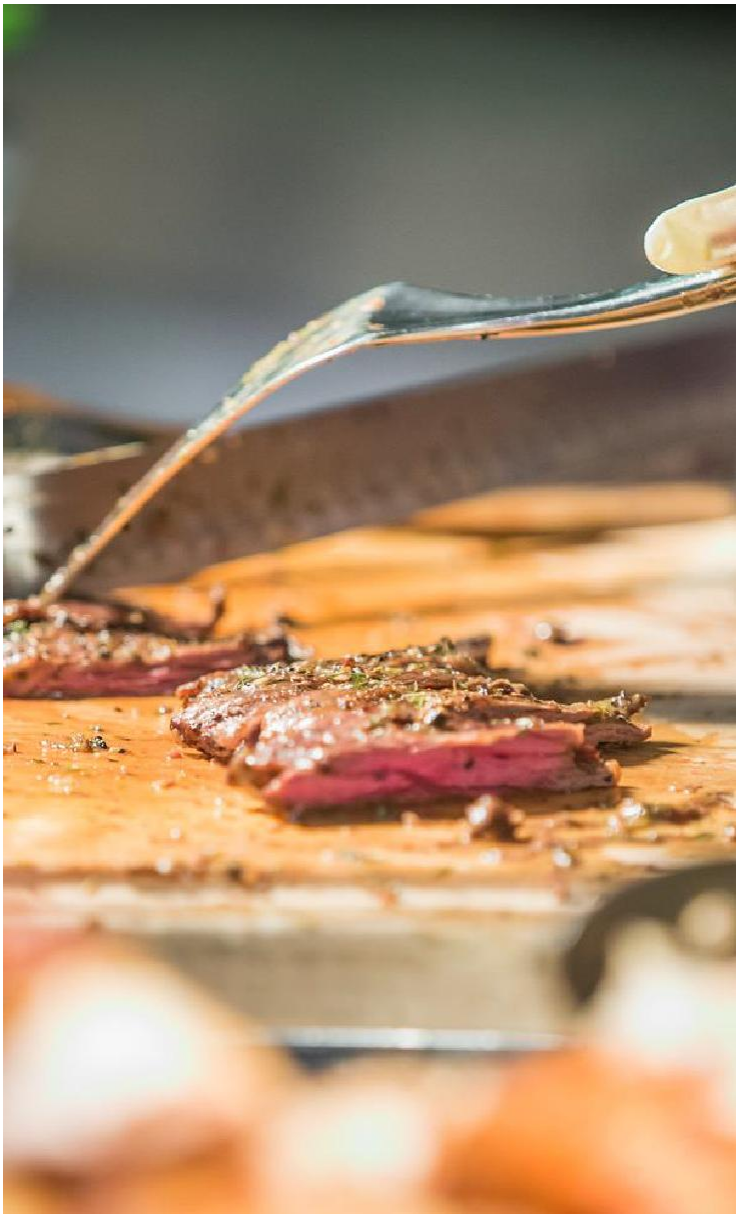
Smoked Diver Scallops **MP – EACH**

SUSHI, SASHIMI, AND MAKI **$50**
Sashimi: Yellowtail, Octopus
Maki: California, Tuna Roll
Served with Wasabi, Pickled Ginger, Soy Sauce, Chopsticks
(3 Pieces Per Person)

GF: Gluten Free | DF: Dairy Free

Carving Stations

Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality
🍽️ Uniformed Attendant Required for all Carving Stations at $250 Each



SLOW ROASTED KUROBUTA PORK STEAMSHIP (GF / DF) **$2,370 EACH**
Mushroom and Green Bean Casserole, Apple Cider Sauce
(Serves 80)

CARVING STATION ENHANCEMENTS

Black Truffle and Potato Au Gratin	**$12.50**
Lobster Mac & Cheese	**$17.50**
Whipped Butter Potatoes	**$9.50**
Sweet Potato Casserole Topped with Toasted Marshmallow	**$10.50**

HERB ROASTED WHOLE AGED NEW YORK STRIP LOIN **$1,015 EACH**
Creamed Horseradish, Home Baked Onion Rolls
(Serves 25)

SHITAKE TENDERLOIN OF BEEF (GF / DF) **$1,020 EACH**
Roasted Garlic Au Jus, Brioche Rolls
(Serves 20)

BEEF BRISKET **$775 EACH**
Carved Tyler, Texas Smoked Beef Brisket (GF / DF), Garlic Toast, Mesquite BBQ Sauce, Griddled Seasonal Onions
(Serves 20)

CHICAGO STYLE ROAST TOP ROUND (GF / DF) **$1,235 EACH**
Italian Herb Roast Hoagies, Natural Au Jus, Classic Jardinière Relish
(Serves 50)

HONEY BAKED SMOKED PITT HAM **$1,080 EACH**
Scalloped Potatoes
(Serves 45)

PORK LOIN **$875 EACH**
Caramelized Apples and Onions, German Potato Pancake with Sour Cream and Apple Sauce
(Serves 35)

WHOLE ROASTED SCOTTISH SALMON (GF / DF) **$925 EACH**
Tomato Tapenade, Olive Oil, Yukon Gold Potato Salad
(Serves 30)

APPLE & BBQ FENNEL ROASTED WHOLE TURKEY **$825 EACH**
Cran-Raspberry Chutney, Country Gravy, Whole Grain Rolls
(Serves 25)

ROASTED GROUPER ESCABECHE (GF / DF) **$875 EACH**
Sweet Onions and Peppers, Olives, Vine Ripe Tomato, Sherry Vinegar
(Serves 20)

AHI TUNA LOIN (GF / DF) **$980 EACH**
Carved Sesame Crusted Ahi Tuna, Seared Rare, Avocado and Tomato Relish with Red Onions, Sliced Pickled Cucumber and Parsley, Asian Quinoa Salad
(Serves 20)

GF: Gluten Free | DF: Dairy Free

Reception Stations

Displays 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/Attendant Required at $250 Each

BUFFALO MOZZARELLA SALAD **$32**
Buffalo Mozzarella, Heirloom Tomatoes, Mixed Lettuce, Aged Balsamic

BUILD YOUR OWN BUFFALO SALAD **$44**
Romaine, Iceberg, Carrots, Crisp Cucumbers, Pickle Red Onions, Cherry Tomatoes, Blue Cheese, Buffalo Chicken, Served with Ranch Dressing and House-Made Herb Dressing

ANTIJITOS ESQUITES 🍽 **$37**
Mexican Street Corn Rib, Serrano Mayonnaise, Queso Fresco, Epazote, Lime, Tajin

MEXICAN SALPICON DE RES 🍽 **$41**
Shredded Beef Salad with Crispy Lettuce, Tomato, Radish, Onion and Spicy Lime Dressing Served with Tostadas and Guacamole (GF / DF)

AHI TUNA POKE BOWL 🍽 **$44**
Sesame-Ginger Marinated Tuna, Sushi Style Rice in Poke Bowl, Avocado, Edamame, Fresh Jalapenos, Kimchi Slaw, Pickled Red Cabbage, Fried Wontons, Lime-Chili Vinaigrette

SOUTHERN SURF AND TURF GRITS BAR 🍽 🍽 **$40**
Charleston Style Shrimp Sautéed on EVO Grill, White Cream Sauce, Andouille Sausage, Onions, Peppers Trinity, Home-Style Grits

SIGNATURE ASIAN STIR FRY STATION 🍽 **$45**
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

CRAB CAKE STATION 🍽 **$48**
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

CLASSIC AMERICAN BURGERS 🍽 **$37**
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)*

RISOTTO STATION 🍽 🍽 **$43**
Black Venus Rice, Fresh Parmesan Reggiano, EVO Sautéed Shrimp with Pinot Grigio Butter
(Price Includes 3 Shrimp Per Person)

PAN-SEARED CHEESE ON EVO 🍽 **$37**
Nopales Salad, Elote Corn Salad, Salsa Verde, Salsa Ranchero (GF)

MEDITERRANEAN SALMON BOWL 🍽 **$41**
Seared Salmon Medallions, Za'atar Spices, Tabbouleh Salad, Olives, Mint, Parsley, Tomato and Citrus Dressing

HOT DOG STATION 🍽 **$41**
All Beef Hot Dog, Vidalia Onion, Sour Kraut, Deli Mustard, Yellow Mustard, Mayonnaise, Chipotle Mayonnaise, Pickled Chips, Bun

GF: Gluten Free | DF: Dairy Free

Reception Stations

Displays 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/Attendant Required at $250 Each

CLASSIC PASTA STATION🍽️ **$35**
Penne Pomodoro, Fresh Grated Parmesan, Basil, Crushed Red Pepper, Olive Oil

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

Add Chicken **- $10.50**
Add Bay Shrimp **- $11.50**
Add Bolognese **- $9.50**

TRIO OF CUBAN SANDWICHES **$38**
Traditional Cuban
Smoked Ham, Mojo Pork, Swiss Cheese, Pickles, Dijonnaise

Elena Ruz
Sweet Roll, Turkey Breast, Strawberry Cream Cheese

Pan con Pollo
Pulled Mojo Chicken, Caramelized Onions, Mojo Aioli, Pickled Cabbage

Yucca Fries, Croquetas de Jamon

TAPAS BAR **$40**
Served with Artisan Bread Selection, Mini Pita, and Crackers

Select One 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

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, Sweet Hawaiian Rolls (GF / DF)

Selection of 3 - $81

Selection of 4 - $102

Selection of 5 - $118

GF: Gluten Free | DF: Dairy Free

Reception Stations

Displays 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/Attendant Required at $250 Each

BAO BUNS STATION **$41**
Steam Bao Buns, Sweet and Spicy Short Ribs, Chinese Spices, Roast Pork served with Spicy Hoisin sauces, Asian Pickle Cucumber, Sesame Pickle Carrots and Cabbage, Fresh Cilantro

MEXICAN STREET SNACKS STATION 🍽️ **$41**
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

TRIO OF ARTISAN FLATBREADS **$34**
Thick Cut Pepperoni, Crushed Tomatoes, Provolone Cheese

Stanislaus Country Tomato, Mozzarella, Basil
Roasted Red and Green Peppers, Italian Sausage, Crisp Fried Garlic

AREPA STATION 🍽️ **$35**
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

BISTRONOMIC STEAK EXPERIENCE 🍽️ **$56**
Beef Tenderloin Medallion Cooked a la Minute, Cognac and Tellicherry Pepper Sauce, Large Potato Wedges, Creamed Spinach

SCALLOP STATION 🍽️ **$48**
Scallops Seared on EVO Grill, Almond and Parsley Butter with Fresh Corn and Herbs
(4 Pieces Per Person)

AMERICAN REGIONAL BARBEQUE 🍽️ 🍽️ **$55**
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)

GF: Gluten Free | DF: Dairy Free

Dessert Stations

Displays are Designed for a Maximum of 90 Minutes of Service to Preserve Food Quality.
Maximum of 3 Stations.
🍽 Uniformed Chef/ and or Attendant Required at $250 Each



DESSERT EXTRAVAGANZA **$46**
Display of our Pastry Chef's Finest French Boutique Pastries, Assorted Chocolate Truffles, Candies, Caramels, Petit Cakes, and Verrines
(Minimum 25)

CHOCOLATE CHOCOLATE BAR **$45**
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
(Minimum 100)

BONNET CREEK FIRE STATION 🍽 **$40**
Assortment of Miniature Seasonally Flavored Crème Brulee and Marinated Berries Sabayon, Torched by a Chef, Served with Madeleine and Caramelized Palmier
Not Available for Pool Side Functions
(Minimum 50)

RUM BABA 🍽 **$39**
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
(Minimum 50)

ONE HOT VALRHONA CHOCOLATE LAVA CAKE 🍽 **$39**
Freshly Baked Chocolate Lava Cake Topped with Choice of Freshly Spun Vanilla or Baileys Gelato, Salted Candied Nuts, and Vanilla Cream Chantilly
(Minimum 50)

CHEESECAKE AND PIE BAR **$38**
Mini Cheesecakes, Decadent Mini Tarts, Mini Pies
(Minimum 50)

FAIR FAVORITES 🍽 **$39**
Freshly Fried Spanish Churros, Assorted Bombolinis, Vanilla Bean Ice Cream, Caramel Sauce, Chocolate Sauce
(Minimum 50)

SIGNIA ICE CREAM PANINI STATION 🍽 🍽 **$37**
Sweet Hawaiian Buns, Vanilla, Strawberry or Rocky Road Ice Cream
Fresh Berries, Sweet Mascarpone Cream, Raspberry Coulis, Chocolate Sauce, or Salted Caramel Sauce
(Maximum 300)

GF: Gluten Free | DF: Dairy Free



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 .
If under 50 guests, a fee will apply. Menu selections will be limited, and substitutions may apply.
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Tea are available as a courtesy service on request only.
If served at a station, they will be charged per gallon. Freshly Brewed Iced Tea Enhancement- $4 Per Person.

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

ORLANDO SMOKEHOUSE DINNER — $195

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 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

Maple Cupcake with Hickory Smoked Bacon
Jack Daniels Pecan Pie
Peach and Raspberry Bread and Butter Pudding

DINNER ENHANCEMENT 🍽 — **$37**
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

BONNET CREEK SIGNATURE — $205

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)
Chocolate S'mores Pie

Dinner Buffets

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

NEW ENGLAND DINNER $215

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

TASTE OF THE CARIBBEAN DINNER $195

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)

Guava Cheesecake
Pineapple Upside Down Cake
Mojito Chocolate Mousse Cake (GF)

DINNER ENHANCEMENT 🍽

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

GF: Gluten Free | DF: Dairy Free

Dinner Buffets

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

PACIFIC REGIONAL $205

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

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)

MID-ATLANTIC DINNER $200

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)

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

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

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
Sticky Toffee Pudding
Apple and Rhubarb Crumble Pie

DINNER ENHANCEMENT $20.50

Vegetarian Lasagna
Crisp Eggplant, Parmesan Cheese, Pomodoro Sauce

Plated Dinner

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FIRST COURSE

CHAR-BOILED EASTERN SHORE CRAB CAKE **MP**
Oven Dried Corn Husk, Zellwood Corn and Vegetable Relish, Smoked Tomato Jus

MOZZARELLA BUFFALO **$31**
Tomato Stack, Avocado Crema Napoleon, Super Leaf Mix, Vincotto, Extra Virgin Olive Oil

COMPRESSED WATERMELON & STRAWBERRY SALAD **$30**
Mt Vikos Feta Cheese, Mixed Arugula and Radicchio Salad, Marcona Almonds, Lemon and Pomegranate Dressing

LOBSTER SALAD **$37**
Petit Merlot and Fennel Salad, Fresh Lobster, Haricot Vert, Cherry Tomatoes, Herb Aioli, and Raspberry Dressing (GF / DF)

LIGHT BUTTER BRAISED POTATO GNOCCHI **$30**
Confit of Tanglewood Chicken, Asparagus Slivers, Shaved Asiago Cheese, Butternut Squash, Lemon Herb Jus Essence

ANTIPASTO PLATE **$32**
Genoa Salami, Mortadella, Coppa, Hummus with Mini Pita, Marinated Olives with Extra Virgin Olive Oil, Grissini, Focaccia, Provolone, and Parmesan Cheese

WINTER TAWNY PORT BOSC PEAR **$31**
Field Green Stack, Broiled Roquefort Cheese, Vine Ripe Grapes and Cherry Tomatoes, Pecans, Grain Dijon Mustard Vinaigrette

CLASSIC SHRIMP COCKTAIL **$34**
Fresh Lemon, Traditional Cocktail Sauce

MUSHROOM BISQUE **$21**
Chive Crème Fraiche

BUTTERNUT SQUASH BISQUE **$21**
Roasted Apple and Cognac

ROASTED SCALLOP **$22**
Eggplant Crema, Crispy Chorizo, Broccoli Rapini, Red Wine Beurre Blanc



FRESH MARKET SALAD (GF / DF) **$30**
Power Greens and Red Quinoa, Goji Berries, Halved Grapes, Radishes, Scallions, Toasted Almonds, and Candied Walnuts, Florida Citrus Dressing

SIGNATURE BONNET CREEK SALAD **$29**
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

HOUSE WEDGE SALAD (VEGAN / GF) **$28**
Marinated Carrot Ribbon, Pickled Cucumbers, Grape Tomatoes, Sliced Radishes, Sprouts, Shallots, Diced Red Onions, and Banyuls Vinaigrette Dressing

BABY TUSCAN ROMAINE SALAD **$30**
Mini Sweet Peppers, Crisp Pancetta Tuille, Grilled Corn, Ciabatta Crostini, Lemon Garlic Cream Dressing

LOCAL BURRATTA **$34**
Heirloom Tomato, Vino Cotta, Arugula, Fleur de Sel

TRICOLORE SALAD **$30**
Romaine, Arugula and Radicchio Salad, Pinot Grigio, Poached Pear, Manchego Cheese, Cherry Tomato, Butter Croutons, Lemon Dressing

SEARED TUNA TATAKI **$37**
Citrus Ponzu, Asian Slaw, Crispy Wonton

GF: Gluten Free | DF: Dairy Free

Plated Dinner

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SECOND COURSE

CRUSTED ROASTED FARM CHICKEN BREAST **$99**
Black Truffle and Garlic Confit, Jus Grilled King Mushroom, Poached Fingerling Potato, Baby Zucchini and Roasted Tomato

ROASTED LEMON AND THYME FARM CHICKEN BREAST **$101**
Lemon Confit Jus, Orzo Pasta Risotto Style with Cherry Tomato and Spinach, Roasted Baby Carrot and Green Asparagus

PAN-ROASTED SUSTAINABLE FISH **$106**
Criolla Sauce, Sweet Paprika, Roasted Baby Yukon Gold Potato, Baby Zucchini, Cherry Tomato On the Vine

ROASTED PETITE FILET "AU POIVRE" **$128**
Sauce Poivie, Signature Au Gratin Potatoes, Asparagus and Baby Carrots Patisson

HOUSE-MADE EGGPLANT CASSEROLE **$81**
Mozzarella Cheese and Crushed Stanislaus Tomatoes, Fresh Basil and Broccolini Bits

PORTOBELLO MUSHROOM (VEGAN / GF) **$85**
Ragout of Artichoke, Italian White Bean, Spinach, Red Sweet Pepper Coulis

DUET ENTREE COMBINATIONS

HALF JUMBO LOBSTER TAIL PAIRED WITH ROASTED PETITE FILET OF BEEF **$171**
Signature Potato Au Gratin, Green Asparagus, Oven Roasted Tomato, Sauce Bordelaise

GOAT CHEESE CRUSTED PETITE FILET MIGNON AND ROASTED NATURAL CHICKEN **$144**
Swiss Cheese Potato Casserole, Broccoli Rapini, Oven Baked Tomato with Extra Virgin Olive Oil and Fresh Herbs, Cabernet Sauce

GRILLED SUSTAINABLE FISH, CHERMOULA CRUST **$106**
Lemon Beurre Blanc, Buttermilk Mashed Potato, Oven Baked Tomato and Baby Zucchini with Extra Virgin Olive Oil and Fresh Herbs

BURGUNDY BRAISED SHORT LOIN **$112**
Roasted Vegetable Parsnips, Carrots, Cipollini Onions, Cauliflower, and Asparagus, Served with Boursin Cheese Potato Puree

PAN SEARED BEEF MEDALLION **$107**
Porcini & Fig Demi, Roasted Marble Potato with Sweet Onion and Thyme, Grape Tomato on the Vine and Green Asparagus

GRILLED PETITE FILET AND JUMBO FIRE ROASTED SHRIMP **$150**
Lyonnaise Roasted Fingerling Potatoes with Fresh Rosemary, Green Beans, Cherry Tomato on the Vine, and Pearl Onions, Cabernet Sauce

ROMESCO BUTTER CRUST FLORIDA GROUPER AND SLOW BRAISED BEEF SHORT RIB **$139**
Whipped Mashed Potatoes, Green Beans and Mini Sweet Peppers

Plated Dinner

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Freshly Brewed Iced Tea Enhancement-$4 Per Person.

THIRD COURSE

FLORIDA CITRUS KEY LIME **$29**
Chantilly Crème, Raspberry Sauce

SEASONAL FRUIT STRUDEL **$30**

COCONUT BANANA CAKE **$31**
Pineapple and Coconut Coulis, Mango Pearls

VANILLA SCENTED BRIOCHE **$30**
Strawberry Emulsion, Light Lemon Cream and Fresh Berries

SEASONAL SAMPLING OF MINI DESSERTS **$41**
Designed by our Pastry Chef - Trio Crafted to Include: Seasonal Fruit, Vintage Chocolate, and Home-Made Sorbet

CHOCOLATE HAZELNUT CRUNCHY MOUSSE **$31**
Cake, Praline Cream (GF)

WHITE CHOCOLATE NEW YORK STYLE CHEESECAKE **$30**
Fresh Berry Compote

CHOCOLATE ESPRESSO CAKE **$32**
Butterscotch Cream, and Chocolate Macaron


BAR
Hudson Whiskey NY
Short Stack
JEFFERSON'S
WHISTLEPIG PIGGYBACK
OLD FORESTER
1870
Smoking
"Old Fashion"
Selection Bourbon Whiskeys,
Sugar Cube,
Selection of bitters
Infused Flavored Wood Chips
Garnished with Filthy Cherries & Orange Peel

Beverage

Bar Packages

Bartender Charge

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

DIAMOND BAR BRANDS

LIQUOR

Grey Goose, Ketel One
Hendricks's Gin, Tanqueray 10
Bacardi Ocho, Ron Zacapa 23
Don Julio Reposado, Casamigos Blanco
Angel's Envy, Knob Creek
Crown Royal
Glenmorangie 12, The Macallan 12
DeKuyper Cordials

WINE

Sparkling, Chandon Brut, Napa Valley, CA
Chardonnay, Iconoclast, Russian River Valley, California
Cabernet Sauvignon, Iconoclast, Napa Valley, California

DOMESTIC AND IMPORTED BEER

Blue Moon Belgian White
Miller Lite
Dos Equis Lager
Stella Artois
Corona Extra
High Noon Pineapple
Samuel Adams Boston Lager
Bud Light
Jai Alai IPA
Heineken 0.0

SELECT COGNACS AND CORDIALS

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

GOLD BAR BRANDS

LIQUOR

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
1800 Silver Tequila
Bulleit Bourbon
Jack Daniels Whiskey
Johnnie Walker Back Label Scotch
DeKuyper Cordials

WINE

Sparkling, Domaine Ste. Michelle Brut, Columbia Valley, Washington
Chardonnay, DAOU, Paso Robles, California
Cabernet Sauvignon, DAOU, Paso Robles, California

DOMESTIC AND IMPORTED BEER

Blue Moon Belgian White
Miller Lite
Dos Equis Lager
Stella Artois
Corona Extra
High Noon Pineapple
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	**$54 Per Person**
Each Additional Hour	**$26.50 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	**$46 Per Person**
Each Additional Hour	**$22.50 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	**$37 Per Person**
Each Additional Hour	**$18.50 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	**$250 per each bar**

HOSTED BAR

Diamond Cocktails	**$21 Per Drink**
Gold Cocktails	**$20 Per Drink**
Martini	**$22 Per Drink**
Select Cognacs/Cordials	**$21.50 Per Drink**
Diamond Wine	**$87 Per Bottle**
Diamond Sparkling Wine	**$92 Per Bottle**
Gold Wine	**$81 Per Bottle**
Gold Sparkling Wine	**$84 Per Bottle**
Imported Beer	**$13.50 Per Bottle**
Domestic Beer	**$12.50 Per Bottle**
Craft Beer	**$15.50 Per Bottle**
Non-Alcoholic Beer	**$11.50 Per Bottle**
Assorted Coca-Cola Soft Drinks	**$9.50 Each**
Sparkling Bottled Waters	**$9.50 Each**
Still Bottled Waters	**$9 Each**

Mixology Bar Experience



Upgrade Your Bar Package with a Curated Experience

1 Mixologist per Each Cocktail Selection | Maximum of (3) Cocktail

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

$25 per cocktail

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

Wine List

CHAMPAGNE AND SPARKLING WINE

Champagne, Perrier-Jouet Grand Brut	**$204**
Domaine Chandon Brut, Napa	**$94**
Domaine Chandon Etoile Rose, Napa	**$171**
Moet & Chandon Imperial Brut, France	**$176**

WHITE WINES

CHARDONNAY

Chardonnay, Sanford Estate, Sta. Rita Hills, California	**$86**
Chardonnay, Stag's Leap Karia, Napa Valley, California	**$122**

SAUVIGNON BLANC

Sauvignon Blanc, Rombauer, California	**$117**
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	**$115**

RED WINES

CABERNET SAUVIGNON

Cabernet Sauvignon, DAOU, Paso Robles, California	**$80**
Cabernet Sauvignon, Iconoclast, Napa Valley, California	**$89**

PINOT NOIR

Pinot Noir, Ponzi Tavola, Willamette Valley, Oregon	**$89**
Pinot Noir, Sanford Estate, Sta. Rita Hills, California	**$95**

OTHER REDS

Red Blend, Paraduxx, Napa Valley, California	**$93**

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



Information

Information

TAXES, OPERATIONAL CHARGE, AND GRATUITY

6.5% Sales tax in effect. All federal, state, and municipal taxes that 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. 16.62% (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. 10.38% (or the current operational 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 accounts as a service charge. This service charge is not a gratuity and is the property of the Hotel to cover the discretionary costs of the Event. Taxes, service charges, and gratuity will also apply to room rentals.

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 to 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.

GUARANTEE 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 by more than 10% from the EXP, 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 the basis for billing purposes. Group will be charged the GTD attendance, or the number of guests served, whichever is greater. The Hotel will only prepare food for 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 attendees 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 by the Hotel to provide services 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 at a cost per person during this time limit. 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.

Information

SIGNS AND BANNERS

The Hotel has the following policy concerning 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 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 Gift Shop located at the Signia by Hilton Orlando Bonnet Creek.

OUTDOOR FUNCTIONS

The Hotel reserves the right to decide 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 the time of the 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 10:00PM. All outdoor functions at Signia by Hilton will utilize disposable glassware, paper napkins, and eco-friendly, biodegradable, and certified compostable plates. The outdoor areas include Signature Island, The 19th Green, Waterside Patio, Waterside Boulevard, and Bryant Park.

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 27% operational 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 foes 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 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 exits. 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. The group is responsible for arranging Fire Watch Labor for Events (including rehearsals) with the Local Fire Department at the time of permit application.