BANQUET MENU

UNIVERSA

Across from Universal Orlando™ AN **IHG**® HOTEL

Holiday Inn°

& Suites

MORNING



BREAKFAST BUFFET MINIMUM OF 20 PEOPLE REQUIRED

(NEGOTIABLE)

The Imperial Buffet

Freshly Baked Breakfast Pastries Breakfast Potatoes I Freshly Scrambled Eggs Crisp Bacon I Fresh Sliced Fruit Display Fresh Florida Orange Juice I Cranberry and Apple Juice Freshly Brewed Coffee I Decaffeinated Coffee Selection of Hot Teas

The Universal Buffet

Freshly Baked Breakfast Pastries | Fresh Sliced Fruit Display Assorted Dry Cereals and Milk | Breakfast Potatoes Freshly Scrambled Eggs | Crisp Bacon | Sausage Links Griddle Cakes | Creamy Southern Style Grits Fresh Florida Orange | Cranberry and Apple Juice Freshly Brewed Coffee | Decaffeinated Coffee Selection of Hot Teas





CONTINENTAL BREAKFAST BUFFET

MINIMUM OF 20 PEOPLE REQUIRED

(NEGOTIABLE)

The Imperial Continental

Classic Continental

Freshly Baked Breakfast Pastries Fresh Florida Orange Juice Cranberry and Apple Juice Freshly Brewed Coffee Decaffeinated Coffee Selection of Hot Teas Fresh Sliced Fruit Display Assorted Bagels with Cream Cheese Freshly Baked Breakfast Pastries Fresh Florida Orange Juice Cranberry and Apple Juice Freshly Brewed Coffee Decaffeinated Coffee Selection of Hot Teas

Smart & Fit Continental

Fresh Sliced Fruit Display Oatmeal and Healthy Toppings Individual Yogurts & Granola Fresh Florida Orange Juice Cranberry and Apple Juice Freshly Brewed Coffee Decaffeinated Coffee Selection of Hot Teas







PLATED BREAKFAST

MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

The Chef's Favorite

Fluffy Scrambled Eggs 1 Country Sausage Cinnamon Swirl French Toast with Hot Maple Syrup Fresh Florida Orange Juice 1 Cranberry and Apple Juice Freshly Brewed Coffee 1 Decaffeinated Coffee Selection of Hot Teas

Morning Eye Opener

Fluffy Scrambled Eggs | Bacon or Country Sausage Breakfast Potatoes | Bakery Basket Butter and Fruit Preserves Fresh Florida Orange Juice | Cranberry and Apple Juice Freshly Brewed Coffee | Decaffeinated Coffee Selection of Hot Teas



BREAKS



INDIVIDUAL BREAK PACKAGES MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Actor's Favorite Break

Chips I Popcorn I Cookies Five Stars for Chocolate Lovers Break

> Fudge Brownies I Chocolate Chip Cookies I Chocolate Bars

Love My Smores An Array of Chocolates with Marshmallows

Director's Specialty Break Pretzels I Tortilla Chips With Salsa I Popcorn Iced Tea I Bottled Water

Survival Break

Granola Bars I Nuts and Trail Mix I Dried Fruits Fruit Punch

OH Hot Donut

Hot Mini Donuts Raspberry & Chocolate Dipping Sauces

All Packages Include: An Assortment of Sodas Freshly Brewed Coffee I Selection of Hot Tea





SUNSHINE BREAK PACKAGE MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Pre-Meeting Break

Assorted Breakfast Pastries | Jellies | Honey | Butter Freshly Brewed Coffee | Decaf and Hot Teas Fresh Florida Orange Juice | Apple Juice

Mid-Meeting Break

Freshly Brewed Coffee I Decaf and Hot Teas Assortment of Sodas I Bottled Water

Afternoon Break

Assorted Cookies Freshly Brewed Coffee I Decaf and Hot Teas Assortment of Sodas I Bottled Water

ULTIMATE BREAK PACKAGE MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Pre-Meeting Break

Assorted Breakfast Pastries | Sliced Fruits | Bagels Cream Cheese | Jellies | Honey | Butter Freshly Brewed Coffee | Decaf and Hot Teas Fresh Florida Orange Juice | Apple Juice

Mid-Meeting Break

Freshly Brewed Coffee I Decaf and Hot Teas Assortment of Sodas I Bottled Water

Afternoon Break

Assorted Cookies | Soft Pretzels | Candy Bars Freshly Brewed Coffee, Decaf | Hot Teas Assortment of Sodas | Bottled Water

Prices are per person and a timeframe of 15-20 minutes for each break

All Prices are subject to 24% Service Charge and 6.5% Sales Tax. Hotel reserves the right to change prices and menus without any notice.





LUNCH





PLATED LUNCHES MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Cajun Chicken Pasta

Grilled Chicken Breast Cajun Seasoning Peppers Tossed in Cream Sauce Breadsticks

Chicken Breast

Served Baked or Blackened | Marsala or Island Sauce Chef's Choice of Starch | Vegetables

London Broil with Wild Mushroom Sauce

Chef's Choice of Starch I Vegetables

Roasted Pork Lion with Pan Gravy

Chef's Choice of Starch I Vegetables

Italian or Vegetable Lasagna

Served with Garlic Breadsticks Chef's Choice of Starch and Vegetables

Accompanied By:

Fresh Garden Salad with our House Dressing | Rolls and Butter Chef's Choice of Dessert | Freshly Brewed Coffee | Selection of Tea



PLATED LIGHT LUNCHES

MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Floridian Vegetable Salad

Marinated Bell Peppers | Broccoli Carrots | Celery | Red Onions Fresh Herbs placed atop of Seasonal Greens Choice of Dressing Marinated Chicken Breast – Additional Charges Applies Per Person

Tropical Trio

Citrus Chicken I Shrimp I Tuna Salads Petite Croissants I Seasonal Fruit Pasta Salad I Lemon Wedges

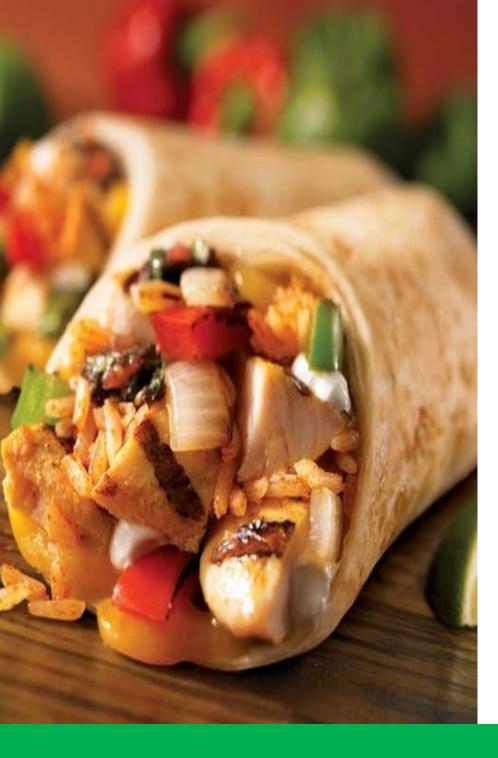
Accompanied by: Chef's Choice of Dessert Freshly Brewed Regular and Decaffeinated Coffee I Selection of Tea

> Prices are Per Person and One Hour Service All Prices are subject to 24% Service Charge and 6.5% Sales Tax.

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It's a Wrap

Lighter Fare Luncheons MINIMUM OF 20 PEOPLE REQUIRED

> (NEGOTIABLE) Available as Boxed Lunch

Chicken Caesar

Chicken I Parmesan Cheese Croutons I Lettuce I Tomato Flour or Wheat Wrap

Jerk Chicken

Chicken I Grilled Onions Lettuce I Tomato Flour or Wheat Wrap

Chicken Club

Bacon I Swiss Cheese Lettuce I Tomato Flour or Wheat Wrap

Roast Beef & Cheddar

Julienne Beef I Cheddar Cheese Lettuce I Tomato Flour or Wheat Wrap

Cheeseburger

Ground Beef I Cheddar Cheese Lettuce I Tomato Flour or Wheat Wrap

Catch of the Day

Fish I Parmesan Cheese Lettuce I Tomato Flour or Wheat Wrap

Flavored Wraps available for additional \$3.00 per person Tomato Basil or Spinach

Accompanied by:

Choice of Fruit Salad I Potato Salad or Chips I Chef's Choice of Dessert Freshly Brewed Regular and Decaffeinated Coffee I Selection of Tea Utensils Packet, Napkin & Condiment packets are included

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WORKING LUNCH MINIMUM OF 20 PEOPLE REQUIRED

(NEGOTIABLE) Available as Boxed Lunch

Deli Delight Sub

Three Assorted Meats (Ham, Turkey, Roast Beef) Cheese | Lettuce | Tomato | Onion Olives | Pickles | Kaiser Roll

Cheddar Burger

Sirloin Burger Charbroiled Melted Cheddar Cheese I Smoked Bacon Grilled Red Onions I Kaiser Roll

Club Sandwich

Ham I Turkey I Bacon I Swiss Cheese Lettuce I Tomato I Dill Pickle I Kaiser Roll

Grilled Chicken Breast

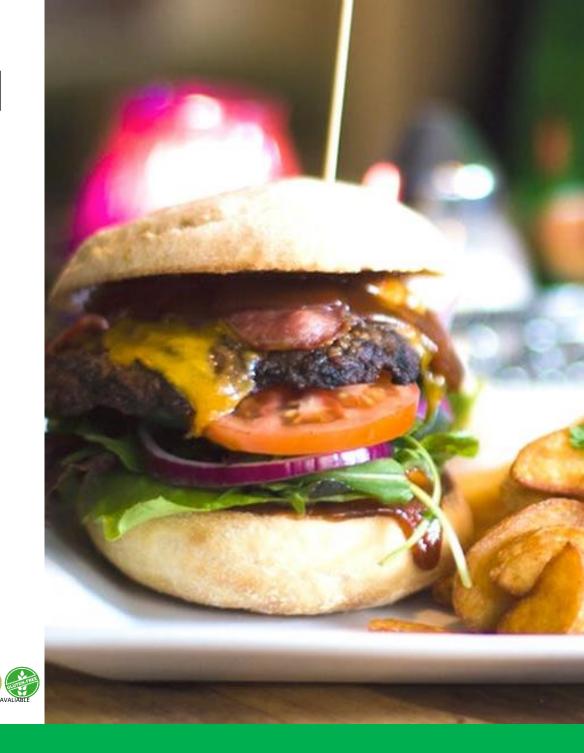
Chicken I Bacon I Swiss Cheese Lettuce I Tomato I House Dressing Kaiser Roll

Accompanied by:

Choice of Pasta Salad, Potato Salad or Chips I Chef's Choice of Dessert Freshly Brewed Regular and Decaffeinated Coffee I Selection of Tea Utensils Packet, Napkin & Condiment packets are included

Prices are Per Person and One Hour Service







LUNCH BUFFETS MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

The New York Deli Buffet

Honey Baked Ham I Roast Beef Roasted Turkey Breast I Assorted Cheese Potato Salad and Chips I Tomato I Lettuce I Red Onion Dill Pickle Spears I Assorted Breads I Condiments Chef's Choice of Dessert Fresh Brewed Regular and Decaf Coffee Freshly Brewed Iced Tea

Mix & Match Soup and 6 Foot Sub Display

Six Foot Freshly Baked Bread Choice of Stacked Deli Meats Cheese I Tomato I Onion I Lettuce Condiments I Soup of the Day I Assorted Crackers Cole Slaw I Pasta Salad I Tossed Green Salad Assorted Freshly Baked Cookies Freshly Brewed Regular and Decaf Coffee Freshly Brewed Iced Tea

Prices are Per Person and One Hour Service



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LUNCH BUFFETS MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

The Majestic

Choice of Two Salads

Tossed Garden Salad I Pasta Salad I Seasonal Fresh Fruit Salad Potato Salad I Caesar Salad I Greek Salad I Waldorf Salad

Choice of Two Entrees

Beef Tips Cabernet I Yankee Pot Roast I Homemade Meatloaf, Roasted Pork Loin I Barbeque Ribs I Latin Style Pulled Pernil Asado Grilled Mahi-Mahi I Boston Baked Scrod I Lemon Herb Roasted Chicken Grilled Jerk Chicken with Island Sauce I Blackened Cajun Chicken

Choice of Two Sides

Garlic Mashed Potatoes I Red Bliss Rosemary Roasted Potatoes I Au Gratin Potatoes I Broccoli Cheddar Rice Rice Pilaf I Rice with Pigeon Peas Chef's Choice of Fresh Vegetable

Accompanied by:

Baskets of Breads and Rolls I Assorted Cakes and Pies Freshly Brewed Regular and Decaffeinated Coffee Freshly Brew Iced Tea

Two Entrees Three Entrees

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LUNCH BUFFETS MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

The Godfather

Caesar Salad with Parmesan Cheese and Homemade Croutons

Choice of Two Entrees:

Baked Stuffed Pasta Shells | Baked Ziti Meat Lasagna Napolitano Chicken Broccoli and Ziti with White Wine and Garlic Sauce Sautéed Chicken Breast in Marsala Wine and Mushroom Sauce on a bed

of Linguini Chicken Parmesan with Angel Hair Pasta Italian Meatballs and Spaghetti Italian Sausage with Peppers, Onion, and Penne

Accompany by:

Seasonal Vegetables I Garlic Breadsticks Tiramisu I Italian Cookies Freshly Brewed Regular and Decaffeinated Coffee Freshly Brewed Iced Tea



DINNER



PLATED DINNER MINIMUM OF 20 PEOPLE REQUIRED

(NEGOTIABLE)

Chicken Entrées

Caribbean Jerk Chicken

Served with Island Sauce

Chicken Marsala

Served with Delicate Marsala Sauce

Old Fashioned Southern Fried Chicken

Choose One Side Item: Chef's Choice of Herb Rice I Peas and Rice Sweet Plantains I Mash Potatoes

All Plated Dinner Include: Tossed Salad | Seasonal Vegetables | Rolls and Butter | Chef's Choice of Dessert Freshly Brewed Coffee | Selection of Tea

Prices are Per Person and One Hour Service

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PLATED DINNER MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Beef Entrées

Broiled 8oz Filet Mignon Petite Cut – Price Varies

Top Round Latin Style Steak

Served with Glazed Purple Onions

Herb Crusted Roasted Prime Beef

Served with Au Jus and Horseradish Sauce

Grilled Marinated London Broil

Served with Wild Mushroom Sauce

Choose One Side Item: Chef's Choice of Herb Rice I Peas and Rice I Sweet Plantains I Mash Potatoes

All Plated Dinner Include:

Tossed Salad I Seasonal Vegetable I Rolls and Butter I Chef's Choice of Dessert Freshly Brewed Coffee I Selection of Tea



PLATED DINNER MINIMUM OF 20 PEOPLE REQUIRED

(NEGOTIABLE)

Pork Entrées

Roasted Pork Lion

Latin Style Roasted Pork

Served with Peppercorns and Garlic Sauce

Seafood Entrées

Catch of the Day Broiled

Served with Herb Butter

Shrimp Scampi

Grilled Salmon with Broiled Scallops

Pan Roasted Sea Bass

Choose One Side Item:

Chef's Choice of Herb Rice | Peas and Rice | Sweet Plantains | Mash Potatoes

All Plated Dinner Include:

Tossed Salad I Seasonal Vegetable I Rolls and Butter I Chef's Choice of Dessert Freshly Brewed Coffee I Selection of Tea







PLATED DINNER MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Duo Entrées

Chicken and Pork Marsala

Served with Delicate Marsala Sauce

Herb Roasted Chicken and London Broil

Filet Mignon and Lobster Tail

Duo Entrées are based on 4oz. pieces

Choose One Side Item: Chef's Choice of Herb Rice | Peas and Rice | Sweet Plantains | Mashed Potatoes

All Plated Dinner Include:

Tossed Salad I Seasonal Vegetable I Rolls and Butter I Chef's Choice of Dessert Freshly Brewed Coffee I Selection of Tea



MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Latino Caribe Buffet

Salads

Cucumbers & Purple Onions Salad with Mango Vinaigrette Fresh Tomatoes I Latin Style Potato Salad I Macaroni Salad

Side Dishes – Choice of Two

Pigeon Peas and Rice I Red Beans and Rice Black Beans and Rice I Yucca with Garlic and Olive Oil Fried Sweet Plantains I Plantain Mofongo Seasoned Vegetables

Entrees – Choice of Two

Slow Roasted Pork Shoulder in Mojo Latin Style Seasoned Chicken Grilled Mahi Mahi with Tropical Salsa

Accompanied by:

Sliced Tropical Fruits | Pineapple and Coconut Cakes Freshly Brewed Coffee | Decaffeinated Coffee Selection of Hot Tea | Special Mango Ice Tea

Prices are Per Person and One Hour Service

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DINNER BUFFETS MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

North End Italian Buffet

Salads

Caesar Salad with Garlic Croutons I Tortellini Pasta Salad Fresh Mozzarella and Roma Tomatoes

Pasta Dishes – Choice of Two

Linguini Pomodoro or Agliolio I Penne Alfredo Baked Ziti I Rissotto Primavera I Ravioli Marinara Baked Stuffed Pasta Shells

Entrees – Choice of Two

Chicken, Broccoli and Ziti I Chicken Parmesan I Eggplant Parmesan Italian Sausage and Meatballs Marinara I Lasagna Napolitana Vegetarian Lasagna I Garlic and Herb Roasted Chicken Chicken Marsala

Vegetables – Choice of One

Sautéed Peppers, Onions, and Zucchini Green Beans with Bacon, Onion, and Garlic

Accompanied by:

Italian Breads and Butter I Italian Pastries Freshly Brewed Coffee I Decaffeinated Coffee I Selection of Tea



MINIMUM OF 20 PEOPLE REQUIRED

Little Italy

Tossed Garden Salad with Roma Tomatoes Antipasto Salad I House Dressing Fresh Sliced Fruit

Entrees – Choice of Two

Chicken Italiano I Lasagna I Rigatoni Pasta Bow Tie Pasta with Marinara and Alfredo Sauces Italian Meatballs I Italian Vegetable Casserole Garlic Green Beans with Garbanzo Beans

Garlic Bread Sticks I Italian Bread Assortment of Layered Cakes for Dessert Tiramisu

Accompanied by: Rolls and Butter I Freshly Brewed Coffee I Decaffeinated Coffee Ice Tea or Lemonade







MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Fiesta Caliente

Fajita Seasoned Beef & Chicken with Onions and Peppers Seasoned Garden Greens I Cilantro Ranch Balsamic Vinaigrette I Roasted Corn Corn Tortilla Chips with Salsa Pinto Beans I Mexican Rice I Guacamole Sour Cream I Pico De Gallo I Cheese Shredded Lettuce I Warm Tortilla Shells I Corn Tortilla Shells Dulce De Leche Dessert

> Accompanied by: Freshly Brewed Coffee I Decaffeinated Coffee Ice Tea or Lemonade



MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

BBQ

Homemade Potato Salad Coleslaw I Seasonal Fruit Salad Grilled Breast of Chicken Sirloin Burgers I Kosher Hot Dogs Baked Beans I Potato Chips Sliced Lettuce I Tomato I Onions American and Swiss Cheeses

Enhancers

Chef's Choice of Smoked Kielbasa and Italian Sausage **\$3** Beef Kabobs **\$4**

Additional cost for Courtyard Grill and Chef - \$75.00

Accompanied by:

Rolls and Buns I Chef's Choice Two Desserts Condiments of Ketchup, Mustard, Mayonnaise, Barbecue Sauce, Sweet Relish, and Sauerkraut Freshly Brewed Coffee I Decaffeinated Coffee Selection of Hot Tea I Ice Tea or Lemonade







MINIMUM OF 20 PEOPLE REQUIRED (NEGOTIABLE)

Southern BBQ

Tossed Salad I Potato Salad Hickory Smoked Ribs Southern Fried Chicken Fresh Picked Garden Corn on the Cob with Hot Melted Butter Corn I Bread and Rolls Apple Pie and Peach Cobbler

Accompanied by:

Rolls and Butter I Freshly Brewed Coffee I Decaffeinated Coffee Selection of Hot Tea I Ice Tea or Lemonade

Prices are Per Person and One Hour Service



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HORS D' OEUVRES 50 PIECES PER SELECTION

Chicken Tenders Served with Sweet and Sour Sauce

Buffalo, Jamaican Jerk, or Teriyaki Chick Wings Served with Bleu Cheese or Ranch Dip

Quiche Lorraine Squares

Swedish, Italian, or Sweet BBQ Meatballs* Vegetarian Spring Rolls Served with Hoisin Sauce

> Yucca Fingers* Served with Cilantro Lime Dip

> **Beef or Chicken Empanadas*** Served with Cilantro Lime Dip

Toasted Cheese Ravioli* Served with Spicy Marinara Sauce

Beer Battered Deep Fried Mushrooms

Spinach and Cheese Baked Stuffed Mushrooms* Served with Bleu Cheese or Ranch Dip

Mini Crab Cakes with Roasted Red Pepper Coulis*

> Jalapeno Cheddar Poppers Coconut Shrimp Served with Tropical Dip

Mini Beef Wellingtons

Bacon Wrapped Sea Scallops

Cajun Shrimp Skewers*

Bacon, Cheddar and Scallion Potato Skins Served with Sour Cream

*Items are available in Larger Portion Size

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COLD HORS D' OEUVRES

50 PIECES PER SELECTION

Assorted Canapés on Toast Rounds Smoked Salmon & Caviar Toast Points* Deviled Egg with Fresh Dill* Assorted Mini Tea Sandwiches* Mango Shrimp on a Cucumber Rondell*

ICED SEAFOOD

Jumbo Shrimp Cocktail* Cocktail Crab Claws* Split Maine Lobster Cocktail



*Items are available in Larger Portion Size



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House Displays SERVING SIZE 50

Farmer's Market Vegetable Crudité Selection of Flavorful Dip Fresh Tropical Fruit Fantasy Golden Pineapple I Honeydew I Cantaloupe Mango I Papaya I Berries Honey Yogurt Dip Imported and Domestic Cheese Array

French Brie I Camembert I Monterrey Jack Gouda I Vermont White Cheddar I Boursin Pepper Jack I Sugar Crusted Grape Fruit Garnishes I Crissini Bread Sticks Lavosh and International Crackers

New York Deli Delight

Smoked Ham I Roast Turkey I Corned Beef Pastrami I Genoa Salami All White Chicken or Tuna Salad Assorted Sliced Cheeses Cocktail Brads I Condiments I Relishes International Pastry Selection Mini Key Lime Pies I Fresh Pastries Italian Pastries I Fruit Tarts I House Tortes

Freshly Brewed Coffee I Selections of Hot Tea



CHEF ATTENDED STATIONS

Steamship Round of Beef

Top Round of Beef | Assorted Rolls Horseradish Sauce | Stone Ground Mustard

Whole Roast Tenderloin of Beef

Assorted Rolls | Béarnaise Sauce | Stone Ground Mustard

Whole Baked Smoked Country Ham

Assorted Rolls | Rum Raisin Sauce | Stone Ground Mustard

Fajita Station

Marinated Beef and Chicken with Onions and Peppers Soft Flour Tortillas | Sour Cream | Pico de Gallo | Guacamole Jalapeño Peppers | Salsa | Shredded Cheddar Cheese Condiments

Latin Seasoned Whole Roast Pork Loin

Assorted Rolls I Mojo I Cilantro Lime Mayonnaise

Whole Roasted Tom Turkey

Assorted Rolls I Giblet Gravy I Cranberry Orange Relish

Mucho Nacho Bar

Tri Color Corn Tortilla Chips I Salsa I Guacamole Diced Tomatoes I Jalapeño Peppers Scallions I Shredded Cheese Chafing Dishes of Spicy Beef or Chicken with Cuban Style Black Beans

Pasta Pot Pourri

Choice of Two Pastas Linguini I Fettuccini I Ziti, Tortellini I Bow Tie Pasta Choice of Two Sauces Alfredo I Marinara I Olive Oil I Garlic Fresh Herbs I Red Clam I Pesto Served with Garlic Bread Sticks and Appropriate Condiments

*Chef Attendant Fee Per Station - \$75.00 All Prices are subject to 24% Service Charge and 6.5% Sales Tax. Hotel reserves the right to change prices and menus without any notice.



