



# Catering Menus

Holiday Inn Resort Kissimmee by The Parks  
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[www.holidayinnorlando.com](http://www.holidayinnorlando.com)



# *Our commitment to you with confidence*



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



**Family Events** from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration we've got you covered.





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# Breakfast





GF options available for additional \$3.00 per person  
All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.

# Get Going Boxed Breakfast

## Breakfast Sandwiches

**Whole Fruit** Seasonally Inspired Selection

**Greek Yogurt Parfait** Fresh Berries and Granola

**Choice of Breakfast Sandwich**

**Brooklyn Bagel** Bacon, Cage-Free Scrambled Eggs, and Cheddar Cheese

or

**Keep it Healthy Wrap** Turkey Sausage, Cage-Free Egg Whites, Swiss Cheese, Tomato, and Baby Spinach

**Bottled Water**

**\$18 per guest**

## Continental

**Whole Fruit** Seasonally Inspired Selection

**Fresh Baked Muffin**

**Greek Yogurt Parfait** Fresh Berries and Granola

**Bottled Water**

**\$12 per guest**

Boxes are pre ordered and built ahead of service.  
Planner's choice of sandwich is due 72 business hours in advance.  
All items individually packaged.  
Additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.



# Rise & Shine Continental

**Fresh Cut Fruit** Seasonal

**Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads**

Whipped Butter and Assorted Jams

## **Build Your Own Parfaits**

- **Creamy Yogurt** – Choose from Vanilla, Greek, or Fruit-Flavored Yogurt
- **Crunchy Toppings** – House-Made Granola, Toasted Almonds, Chopped Walnuts
- **Fresh Fruits** – Seasonal Berries, Sliced Bananas, Diced Pineapple, and More
- **Sweet Additions** – Honey, Chocolate Chips, Shredded Coconut

**Cage Free Hard-Boiled Eggs**

**Hot Oatmeal** Brown Sugar, Raisins, Nuts and Cinnamon

**Fresh Fruit Juices**

**Skim, Soy and Almond Milk**

**Gourmet Coffee and Assorted Hot Teas**

**\$20 per guest**

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

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# The Achiever Breakfast Buffet

**Fresh Cut Fruit** Seasonal

**Chef's Selection of Muffins, Danish, Croissants, and Artisan Breads**

Whipped Butter and Assorted Jams

**Cage-Free Scrambled Eggs**

**Choice of 2 Meats:** Thick Cut Bacon, Pork Sausage, or Turkey Sausage

**Assorted Dry Cereals**

**Breakfast Potatoes**

**Fresh Fruit Juices**

**Skim, Soy and Almond Milk**

**Gourmet Coffee and Assorted Hot Teas**

**\$24 per guest**

GF options available for additional \$3.00 per person

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
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# The Southerly Breakfast Buffet

**Fresh Cut Fruit** Seasonal

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams

**Build Your Own Grits** Bacon Bits, Andouille Sausage, Tomato, Chives, and Cheddar Cheese

**Cage-Free Scrambled Eggs and Short Rib Hash**

**Buttermilk Biscuits & Gravy**

**Fresh Fruit Juices**

**Skim, Soy and Almond Milk**

**Gourmet Coffee and Assorted Hot Teas**

**\$26 per guest**

Planner's choice of meat is due 72 business hours in advance.  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

# Wholesome Breakfast Buffet

**Fresh Cut Fruit** Seasonal

**Chef's Selection of Artisan Breads** Butter and Assorted Jams

**Greek Fat Free Vanilla Yogurt** Granola

**Warm Oatmeal** Brown Sugar and Dried Fruit

**Cage Free Egg White Scramble** Roasted Peppers and Parmesan

**Turkey Sausage**

**Roasted Breakfast Potatoes**

**\$24 per guest**

GF options available for additional \$3.00 per person  
All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.



# Our Favorite Breakfast Sandwiches

**Fresh Cut Fruit** Seasonal

**Choose Two Sandwiches from below:**

**The Classic** Thick Cut Bacon, Cage-Free Egg, and Cheddar Cheese on Toasted Ciabatta

**Crispy Fried Chicken Biscuit** Cage-Free Egg and Warm Honey on a Buttermilk Biscuit

**Cage-Free Egg White Wrap** Swiss Cheese, Spinach, and Fire Roasted Tomato Salsa in a Warm Tortilla

**Turkey Sausage English Muffin** Cage-Free Egg Whites, Havarti Cheese, and Sliced Tomato

**Southwest Wrap** Chorizo Sausage, Cage-Free Egg, Pepper Jack Cheese, Green Chilis, and Tomato Salsa

**\$20 per guest**

GF options available for additional \$3.00 per person

Planner's choice of sandwich is due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.



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# Breakfast Stations

**Omelet Station** Cage-Free Scrambled Eggs, Bacon, Turkey Sausage, Smoked Ham, Bell Peppers, Onions, Tomatoes, Baby Spinach, Jalapenos, Cheddar Jack, Feta, and Swiss Cheese

**\$16 per 25 guests\*\***

**Avocado Toast Bar** Smashed Avocado, Pickled Red Onions, Capers, Fire Roasted Tomato Salsa, Cilantro, and Feta Cheese with Artisan Breads

**\$16 per 25 guests**

**Belgian Waffle or Pancake Bar** Seasonal Berries, Sliced Bananas, Chocolate Chips, Whipped Cream, Granola, Walnuts, Honey, Chocolate Syrup, and Pure Maple Syrup

**\$18 per 25 guests**

**Artisan Cheese Display** Fresh Cut Fruit, Preserves, Roasted Nuts, Bread, and Crackers

**\$14 per 25 guests**

\*\*Omelet station requires a chef attendant.

\*\*Omelet Chef attendant fee is \$265.00.

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.

Pricing is based on a 60-minute standard for health and safety.

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# Breakfast Enhancements

**Greek Yogurt Parfaits** Fresh Berries and Granola | **\$10 per guest**

**Overnight Oats** Fresh Berries and Honey | **\$10 per guest**

**Assorted Fresh Baked Pastries & Artisan Breads** Butter and Assorted Jams | **\$10 per guest**

**Chilled Greek Yogurt** | **\$10 per guest**

**Croissant Sandwich** Egg, Ham, Cheddar Cheese | **\$10 per guest**

**Mixed Grain Grits** Cheddar Cheese and Roasted Tomato | **\$10 per guest**

**Hot Oatmeal** Brown Sugar, Raisins, and Cinnamon | **\$10 per guest**

**Additional Breakfast Protein** Thick-Cut Bacon, Sage Pork Sausage, or Turkey Sausage | **\$10 per guest**

**Thick Cut French Toast** Served with Maple Syrup and Seasonal Fruit | **\$10 per guest**

**Breakfast Tacos** Choose 2:

- Brisket, Egg, Cheddar Cheese
- Bacon, Egg, Cheddar Cheese
- Roasted Vegetable and Cheddar Cheese

**\$10 per guest**

**Frittata** | **\$10 per guest**

**Loch & Schmear** Cured Salmon, Cream Cheese, Capers, Pickled Onion, and choice of plain OR everything Bagel | **\$12 per guest**

**Gluten-Free** Breads and Pastries | **\$10 per guest**

Only sold as additions to the continental or buffets and order must equal the guarantee for the meal.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.

Menu items and pricing may change based on availability and market conditions.



## Widescreen Break

**Flavored Assorted Popcorn**

**Movie Box Candy**

**Soft Pretzels**

**Mini Hot Dogs** Served with Ketchup and Mustard

*\$26 per guest*

## Twisted Pretzel Bar

**Assorted Pretzels** Dipping Sauces

*\$20 per guest*

## Sweet Tooth

**Assorted Cookies & Brownies**

Brownies with powdered sugar or Fresh Baked Assorted Cookies or Lemon Bars

*\$24 per guest*

## Choose Your Snack

**Choice of 2 Snacks:**

- Assorted Popcorn
- House Chips with Salsa and Queso Dip
- Vegetable Crudité with Hummus Dipping Artisan Cheese and Assorted Charcuterie

*\$24 per guest*

## Recharge

**Hummus & Vegetable Crudité**

Pita Chips and Buttermilk Ranch

**Terra Chips**

Caramelized Onion Dip

**Seasonal Market Fruit Platter**

*\$20 per guest*

## Jump Start

**Assorted Mixed Nuts and Candies**

**House Made Trail Mix**

**Assorted Power Bars and Granola Bars**

*\$22 per guest*

## Picnic Break

**Artisan Cheese and Assorted Charcuterie** Grapes, Mixed Nuts and Rustic Breads

*\$26 per guest*

All Breaks Include: Bottled Water, Gourmet Coffee and Assorted Hot Teas.  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

# Breaks



All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.



# Sandwiches, Salads, & Soups





# Craft Your Cravings

## Build Your Own Box Lunch

### *Choice Of 3:*

**Smoked Turkey** Gruyere Cheese, Dijon Mustard, Lettuce, Tomato

**Black Forest Ham** Gruyere Cheese, Dijon Mustard, Lettuce, Tomato

**Roast Beef & Blue Cheese Sandwich**  
Lettuce, Tomato, Horseradish Spread

**Grilled Chicken** White Cheddar, Smoked Onion Remoulade, Lettuce, Tomato

**Tuna Salad Wrap** Kale, Olive Tapenade, Oven Roasted Tomatoes

**Classic BLT** Applewood Smoked Bacon, Romaine, Tomato, Aioli

**Vegan Wrap** Avocado, Lettuce, Tomato, Cucumber, Gluten Free Wrap

### *Each Box Includes:*

**Whole Fruit**

**Garden Pasta Salad**

**Assorted Kettle Chips**

**Fresh Baked Cookie**

**Bottled Water**

**Mustard, Mayonnaise, and Utensils**

**\$32 per guest**

Boxes are pre ordered and built ahead of service  
All items individually packaged.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.



# Artisan Sandwiches

## Choice of Three Sandwiches:

- **Ham, Turkey, Bacon Club** Provolone, Lettuce Tomato, Herb Mayo, Artisan White
- **Smoked Turkey Sandwich** Swiss Cheese, Avocado Spread, Lettuce, Tomato
- **Roast Beef & Blue Cheese Sandwich**  
Shaved Roast Beef, Blue Cheese Aioli, Arugula, Pickled Red Onion, Lettuce, Tomato
- **Shrimp Banh Mi** Pickled Vegetables, Jalapeno, Cilantro, Lemon Aioli
- **Chicken Pesto** Chicken Breast, Tomato, Fresh Mozzarella, Pesto Aioli, Ciabatta
- **Grilled Vegetable Wrap** Zucchini, Red Bell Pepper, Red Onion, Hummus, Feta Cheese

## Choice of Two:

- Garden Pasta Salad
- Kettle Chips
- Garden Salad
- Caesar Salad

Assorted Cookies, Brownies, and Lemon Bars

**\$36 per guest**

Planner's choice of 3 sandwiches due 72 business hours in advance.  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

# Soup & Salad

## Vegetable Minestrone Soup

## Turkey & White Bean Soup

## Salad Bar:

- **Iceberg, Romaine, & Mixed Greens** Tomatoes, Cucumbers, Radish, Toasted Nuts, Bacon, Fresh Mozzarella
- **Super Greens Salad** Spinach, Arugula, Basil, Carrots, Chickpeas Avocado, Sweet Potato Salad
- **Fresh Berry Salad** Honey and Mint

## Chef's Choice of 2 Dressings

## Chef's Selection of Mini Desserts

## Choice of Proteins:

- Grilled Chicken
- Seared Salmon
- Grilled Shrimp
- Grilled Skirt Steak
- Marinated Grilled Tofu

*Two Proteins: \$36 per guest      Three proteins: \$44 per guest*

All Buffet Lunches come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.

Menu items and pricing may change based on availability and market conditions.



# Lunch & Dinner



# Build Your Own

## Choice of 2 Starters:

- **Sweet Potato & Corn Chowder** (V)
- **Tuscan White Bean Soup** with Wilted Kale
- **Butternut Squash Bisque** with Crispy Onions (V)
- **Classic Caesar** Romaine, Parmesan, House-made Croutons, Caesar Dressing
- **Baby Spinach Salad** – Roasted Peppers, Red Onion, Orange segments, a Balsamic Dressing
- **Organic Green Salad** Radish, Tomato, Herbs, Cucumber, Lemon Vinaigrette

## Choice of 2 Sides :

- Au Gratin Potatoes
- Grilled Asparagus
- Roasted Seasonal Vegetables
- Pearl Couscous
- Roasted Fingerling Potatoes
- Garlic Snap Peas

**Lunch: \$50** per guest

**Dinner: \$60** per guest

## Choice of 2 Entrees :

**Eggplant Lasagna** with Roasted Tomato

**Hickory-smoked Roasted Pork Loin** with Mustard BBQ and Golden Pineapple Salsa

**Chicken Piccata** with Lemon Caper Butter Sauce and Tomato Basil Tapenade

**Pan-roasted Salmon** with Butter Braised Radishes, and Salsa Verde

**Roasted Beef Tenderloin** with Blue Cheese, Pine Nuts, and Baby Spinach in a Red Wine Demi Glaze

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
Entrée price is inclusive of two courses and Chef's selection of Assorted Desserts.  
Planner selection of courses per guest is due 72 business hours before event.  
An additional charge of \$10.00 per guest applies for groups of less than 25 guests.



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# Broadway Deli Buffet

## Chef's Seasonally Inspired Soup of the Day

### Choice of 2 Salads:

- Mixed Greens Salad
- Baby Spinach Salad
- Organic Green Salad

### Sandwich Display. Choose 2:

- Smoked Turkey, Black Forest Ham, Roast Beef, Roasted Chicken, American Cheese, Swiss Cheese, Provolone Cheese, Pepper Jack Cheese.
- Tuna Salad, Grilled Chicken, Smoked Turkey, Egg Salad, American Cheese, Swiss Cheese, Provolone Cheese, Pepper Jack Cheese.
- Roasted Vegetables, Hummus, Avocado, Tofu (V)

## Fresh Breads, Rolls, & Tortilla Wraps

## Lettuce, Tomato, Red Onion, & House Pickles

## Chef's Choice of Dessert

**Lunch: \$40 per guest**

**Dinner: \$50 per guest**

All Buffet Lunches come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas.  
Additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

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# Gameday Tailgate

## Iceberg “Wedge” Salad

Shredded Cheddar Cheese, Tomatoes, Bacon, and Buttermilk Ranch Dressing

## Pasta Salad

Tomatoes, Roasted Bell Peppers, Cucumbers, and Ranch Dressing

## Whole Grain Mustard Potato Salad

Tender red potatoes, whole grain mustard, creamy mayo dressing, fresh chives, diced celery, and a hint of lemon zest.

## Angus Beef Burgers

Beef patty, toasted brioche bun, crisp lettuce, vine-ripened tomato, red onion, dill pickles, melted cheddar cheese, and house-made aioli.

## Grilled Chicken Breasts

Tender grilled chicken breast, toasted brioche bun, crisp lettuce, vine-ripened tomato, red onion, dill pickles, melted Swiss cheese, and garlic herb aioli.

**Wisconsin Beer Bratwurst** Juicy beer-braised bratwurst, toasted pretzel bun, caramelized onions, sauerkraut, whole grain mustard.

## Assorted Buns & Toppings

Slider Buns and Rolls, Lettuce, Tomato, Onion, Dill Pickles, Sauerkraut, Mayonnaise, Mustard, Ketchup, Relish, and Cheeses

## Butter Poached Corn on the Cobb

## Bourbon Molasses Baked Beans

## Apple Pie Whipped Cream

## Lemon Bars

**Lunch: \$45 per guest**

**Dinner \$55 per guest**

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.  
Entrée price is inclusive of two courses and Chef's selection of Assorted Desserts.  
Planner selection of courses per guest is due 72 business hours before event.



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# BYO Crafted Rice Bowl

## Choose 2 Bases:

Jasmine Rice

Multigrain Rice

Stir Fried Rice

## Choose 3 Vegetables: (Served Cold)

Roasted Sweet Potatoes

Shredded Carrots

Snow Peas

Grilled Zucchini

Steamed Broccoli

Roasted Green Beans

## Choose 3 Hot Proteins:

Thai Coconut Curry Chicken

Sesame Ginger Glazed Salmon

Spicy Asian BBQ Pulled Pork

Ginger Garlic Shrimp

Honey Soy Marinated Chicken Breast

Teriyaki Marinated Portobello Mushrooms

*Additional Protein \$20 per guest*

## Desserts

Assorted Cookies & Brownies

**Lunch: \$46** per guest

**Dinner: \$55** per guest

All Buffet Lunches come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas

Planner's choices are due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.

Includes Sriracha, Soy, and Teriyaki Sauce Display.



# Nature Flavors

## Choice of 2 Salads:

**Northern Salad** with Mixed Greens, Red Onions, Candied Walnuts, Dried Northern Cherries, Blue Cheese Crumbles, and Raspberry Vinaigrette

**Poached Pear Salad** Mixed Greens, Red Onions, Roasted Pine Nuts, Goat Cheese

**Caesar Salad** Romaine, Tomato, Cucumber, Carrots, Choice of Dressing

**Wedge Salad** Iceberg, Tomato, Blue Cheese, Veggie Bacon Bits, Blue Cheese Dressing

## Choice of 2 Entrées:

### Vegetarian Lasagna

Layers of eggplant, zucchini, squash, and tomato in a savory tomato sauce with parmesan and ricotta cheeses.

### Rice with Lentils

Fluffy rice and hearty lentils, topped with caramelized onions.

### Pasta Primavera

Angel hair pasta with seasonal vegetables sautéed in a delicate béchamel sauce.

**Lunch: \$55 per guest**

**Dinner: \$60 per guest**

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
Planner's choice is due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.

## Choice of 1 Dessert:

**Apple Pie** Classic dessert with a flaky crust and spiced apple filling.

**Fresh Fruit with Crème Fraîche** seasonal fruits served with a dollop of lightly sweetened crème Fraîche.

### Pumpkin Pie

Smooth, spiced pumpkin filling in a crisp pastry crust.

### Baklava

### Eggplant Rollatini

Tender eggplant filled with ricotta and parmesan cheeses, smothered in tomato sauce.

### Cauliflower au Gratin

Roasted cauliflower baked in a creamy cheese sauce with Parmesan cheese.

### Butternut Squash Curry

Roasted butternut squash combined with a creamy curry sauce and fresh basil



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# Nuevos Sabores

**Tortilla Soup** Crisp Tortillas, Sour Cream, and Limes

**Santa Fe Salad** Romaine, Roasted Corn, Tomatoes, Black Beans, Chipotle Ranch Dressing

**Achiote Grilled Chicken**

**Hangar Steak**

**Mexican Street Corn**

**Mexican Rice**

**Roasted Salsa, Pico de Gallo, Lime, Cabbage, Sour Cream, Guacamole, Shredded Jack Cheese, Flour Tortillas**

**Charro Pinto Beans**

**Warm Cinnamon Churros** Chocolate Sauce

**Caramel Flan**

**Lunch: \$46 per guest**

**Dinner: \$55 per guest**

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
An additional charge of \$5.00 per guest applies for groups of less than 25 guests.  
Pricing is based on a 60-minute standard for health and safety.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.



# Seasonal Harvest

## Farm Stand Salad Station

Romaine, Baby Spinach, Carrots, Tomatoes, Red Onion, Cucumbers, Parmesan Cheese, Blue Cheese, Bacon, Eggs, Croutons, and Assorted Dressings

## Choice of Two Proteins:

**Pork Loin** Maple-Mustard Glazed

**Herb Roasted Chicken Breast** Pesto Cream Sauce and Roasted Tomatoes

**Honey Soy Salmon** Honey Soy Citrus Glaze and Scallions  
Additional Protein \$15 per guest

**Brown Butter Mashed Sweet Potatoes** Candied Pecans and Brown Butter

**Roasted Broccoli & Cauliflower** Garlic Lemon Charred Broccoli and Cauliflower Florets

**Brioche & Artisan Rolls**

**Chocolate Cake & Berry Tart**

**Lunch: \$46 per guest**

**Dinner: \$55 per guest**

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
Planner's choices due 72 business hours in advance.

Additional Protein option \$10 per person

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.

# Southern Comfort

**Mixed Greens** Tomatoes, Cucumbers, Croutons, Goat Cheese, Walnuts, Raspberry Vinaigrette.

**Local Marble Potato Salad** Baby marble potatoes, creamy herb dressing, diced celery, red onion, fresh parsley, and a touch of whole grain mustard.

**In House Smoked Brisket** Slow-smoked beef brisket, house-made dry rub, and rich barbecue glaze.

**Buttermilk Fried Chicken** Crispy buttermilk-marinated chicken, seasoned flour coating, golden-fried to perfection, served with house-made honey Butter.

**Scratch-made Mac & Cheese** Creamy cheddar cheese sauce, elbow pasta, topped with a crispy golden breadcrumb crust and a blend of melted cheeses.

**Baked Beans** Slow-simmered beans, smoky bacon, caramelized onions, tangy barbecue sauce, and a hint of brown sugar.

**Slow-Simmered Collard Greens** with Caramelized Onions

**Corn Bread and Honey Butter**

**Peach Cobbler**

**Lunch: \$46 per guest**

**Dinner: \$55 per guest**

All prices subject to a 25% Service Charge and Sales tax. Both are subject to change.  
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# Asian Pacific

**Hot and Sour Soup** Tofu, Bamboo Shoots, and Mushrooms

**Vegetable Spring Rolls** Sambal and Soy Dipping Sauces

**Chow Mein Noodle Salad** Cucumbers, Carrots, and Cilantro with Peanut Dressing

**Mixed Greens** Snow Peas, Peppers, Crisp Wontons, Sesame Seeds, Scallions, and a Sesame Ginger Dressing

**Teriyaki Beef & Chicken Stir-Fry** Broccoli Grilled Vegetable Stir-Fry

**Thai Vegetable Red Curry** Coconut, Red and Green Bell Peppers, Carrots, Potatoes, and Spinach

**Basmati Rice** Green Onion, Basil, Ginger

**Fortune Cookies**

**Green Tea Mochi Ice Cream**

**Lunch:** \$55 per guest

**Dinner:** \$65 per guest

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.

# Southern Italian

**Vegetable Minestrone Soup**

**Caesar Salad Station** with Romaine, Parmesan, Croutons, and Caesar Dressing

**Antipasto Display** with Salami, Ham, Provolone, Mozzarella, Roasted Tomatoes, Marinated Mushrooms, and Artichokes

**Parmesan Crusted Chicken** with Roasted Garlic Tomato Sauce and Parmesan

**Seared Salmon** Sicilian Tomato Sauce, Blistered Cherry Tomatoes, Olives, and Capers

**Linguine Alfredo**

**Roasted Vegetables** Olive Oil and Balsamic

**Artisan Garlic Bread**

**Tiramisu**

**Mini Cannolis**

**Lunch:** \$50 per guest

**Dinner:** \$60 per guest

All Buffet Services come with Water, Freshly Brewed Iced Tea, Coffee and Assorted Hot Teas  
Planner's choice is due 72 business hours in advance.

An additional charge of \$5.00 per guest applies for groups of less than 25 guests.

Pricing is based on a 60-minute standard for health and safety.



# Lunch and Dinner Enhancements

**Additional Protein** varies based on protein

**Field Green Salad** **\$18** per guest

**Caesar Salad** **\$20** per guest

**Mixed Green Salad** **\$18** per guest

**Pimento Cheese Dip** Crisp Vegetables and Grilled Pita  
**\$18** per guest

**Garden Pasta Salad** **\$16** per guest

**Choice of Soup** **\$10** per guest

**Kettle Chips** **\$6** per guest

**Bread & Butter Service** **\$12** per guest

**Sliced Fruit Tray** **\$16** per guest

**Assorted Fresh Baked Cookies** **\$48** per dozen

**Fudge Brownies** **\$48** per dozen

**Lemon Bars** **\$48** per dozen

Only sold as additions to the buffets and order must equal the guarantee for the meal.  
All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.



# Plated Events



# Celebration

## Two Courses Plated

Choice of 1 starter 1 entrée, 1 dessert.

### STARTERS

**Caesar Salad** Romaine, Parmesan, and Croutons

**Market Salad** Mandarin Oranges, Strawberries, Grapes, Pecans, Feta, and a Raspberry Vinaigrette

**Tomato Bisque** Basil, Parmesan, and Crouton

### DESSERTS

**New York Style Cheesecake** Whipped Cream and Fresh Berries

**Key Lime Pie**

**Assorted Dessert Shooters**

### ENTREES

**Peppercorn Crusted Sirloin**  
Demi-Glace, Rosemary Garlic Mashed Potatoes, and Roasted Broccoli  
**Lunch: \$55 per guest Dinner: \$65 per guest**

**Grilled Ginger Glazed Salmon**  
Sauteed Spinach, Roasted Broccoli and Carrots, Basmati Rice and White Wine Butter  
**Lunch: \$50 per guest Dinner: \$60 per guest**

**Blackened Chicken Alfredo**  
Linguine, Roasted Garlic, and Blistered Cherry Tomatoes  
**Lunch: \$45 per guest Dinner: \$50 per guest**

**Farmer's Penne Pasta**  
Roasted Peppers, Tomatoes, Spinach, Baby Bella Mushrooms, Pesto, and Shaved Parmesan  
**Lunch: \$40 per guest Dinner: \$45 per guest**

Entrée price is inclusive of two courses and dessert.

Planner course selections per guest are due 7 days prior to event.

Plated events include Bread and Butter Service, Regular and Decaffeinated Coffee, Water, and Iced Tea.

An additional charge of \$10.00 per guest applies for groups of less than 25 guests.



All prices subject to a 25% Service charge and Sales tax. Both are subject to change.

Menu items and pricing may change based on availability and market conditions. 26 **Holiday Inn**



# Executive

## Three Courses Plated

Choice of 1 starter 1 entrée, 2 sides, 1 dessert.

### STARTERS

**Caesar Salad** Romaine, Parmesan Crisp, and Toasted Croutons

**Mixed Garden Salad** Feta, Strawberries, Almonds, and a Raspberry Vinaigrette

**Caprese Salad** Spring Lettuce, Tomato, Fresh Mozzarella, Basil, and Balsamic Reduction

**French Onion or Broccoli Cheddar Soup**

### SIDES (Choice of 2)

Au Gratin Potatoes , Grilled Asparagus  
Roasted Seasonal Vegetables, Pearl Couscous  
Roasted Fingerling Potatoes ,  
Garlic Snap Peas , Pilaf Rice

### DESSERTS

**New York Style Cheesecake** Whipped Cream and Fresh Berries

**Double Chocolate Cake** Raspberry Coulis

**Triple Berry Tart**

### ENTREES

**Grilled Beef Tenderloin**

Hollandaise, Grilled Asparagus,  
Roasted Sweet Potatoes

**Lunch: \$55 per guest Dinner: \$65 per guest**

**Braised Short Ribs** Red Wine Demi,  
Whipped Potatoes, Braised Kale  
and Spinach

**Lunch: \$55 per guest Dinner: \$65 per guest**

**Dry Rubbed Chicken Breast** Chicken Glace,  
Roasted Red Potatoes, and  
Fresh Green Beans

**Lunch: \$45 per guest Dinner: \$50 per guest**

**Soy & Ginger Glazed Salmon** Jasmine Rice,  
Sauteed Spinach

**Lunch: \$55 per guest Dinner: \$60 per guest**

**Roasted Sage & Mustard Pork Loin** Mashed  
Sweet Potatoes, Charred Asparagus

**Lunch: \$50 per guest Dinner: \$55 per guest**

**Grilled Marinated Vegetables** Basil Pesto,  
Zucchini, Red Peppers, Mushrooms,  
and Asparagus

**Lunch: \$45 per guest Dinner: \$50 per guest**

Entrée price is inclusive of three courses.

Planner course selections per guest are due 7 days prior to event.

Plated events include Bread and Butter and Full Beverage Services.

An additional charge of \$10.00 per guest applies for groups of less than 25 guests.



# Majestic



## Three Courses Plated

Choice of 1 starter, 1 entrée, 2 sides and 1 dessert.

### STARTERS

**Arugula & Beet Salad** Avocado, Red Onion, Sherry Vinegar, Watercress

**Baby Kale & Red Quinoa Salad** Honeycrisp apples, Walnuts, Champagne Vinaigrette

**Italian Burrata Salad** – Mozzarella with Heirloom Tomatoes, Basil Pesto, Ciabatta Bread

### DESSERTS

**New York Style Cheesecake** Whipped Cream and Fresh Berries

**Double Chocolate Cake** Raspberry Coulis

**Triple Berry Tart**

### ENTREES

**Risotto with Chef Seasonal Vegetables**  
**Lunch: \$45 per guest Dinner: \$50 per guest**

**Eggplant Lasagna**  
**Lunch: \$45 per guest Dinner: \$50 per guest**

**Roasted Chicken Breast**  
**Lunch: \$45 per guest Dinner: \$50 per guest**

**Pan-Seared Salmon**  
**Lunch: \$55 per guest Dinner: \$60 per guest**

**Surf & Turf (Steak & Prawns or Lobster)**  
**\$MARKET**

### SIDES (Choice of 2)

Au Gratin Potatoes , Grilled Asparagus  
Roasted Seasonal Vegetables, Pearl Couscous  
Roasted Fingerling Potatoes , Garlic Snap Peas  
Pilaf Rice

Entrée price is inclusive of two courses and 1 dessert.  
Planner course selections per guest are due 7 days prior to event.  
Plated events include Bread and Butter and Full Beverage Services.  
An additional charge of \$10.00 per guest applies for groups of less than 25 guests.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.



# Receptions







## CHILLED BITES

- Smoked Salmon** on Toast-point with Crème Fraiche **\$125**
- Italian Bruschetta** (V) **\$125**
- Seafood Ceviche** with Avocado Lime Crème (GF) **\$150**
- Rustic Avocado Toast** Radish Sprout, Citrus Oil (V) **\$125**
- Tenderloin Crostini** Horseradish Cream **\$150**
- California Chicken Salad** cups Pulled Chicken, Apples, Pecans, Grapes, Little Gem Lettuce **\$125**
- Stuffed Cremini Mushroom Caps** Olive Tapenade, Crumbled Feta Cheese (V) **\$150**
- Sweet Tomato Caprese Skewer** Pesto (V) **\$125**
- Prosciutto-wrapped Melon cube** Tuscan Fig Syrup **\$125**
- Plantain Chips with Corn Salad** (V/GF) **\$100**
- Za’atar Salmon Bites** with Tzatziki, Lemon **\$125**
- Shrimp Cocktail Shooter** **\$150**
- Deviled Egg** Crispy Prosciutto (V/GF) **\$100**
- Jalapeno Chicken Salad** on Cucumber Bites **\$100**
- Domestic & International Cheese Board** Dried Fruits, Honey, Fruit Jams, Artisan Bread **\$175 per 25 guests      \$275 per 40 guests**
- Charcuterie & Artisan Cheese Board** **\$250 per 25 guests      \$350 per 40 guests**

## HOT BITES

- Beef or Chicken Empanadas** **\$125**
- Italian Bruschetta** (V) **\$5 each**
- Pork Pot Stickers** with Ponzu Sauce **\$125**
- Korean BBQ Ribs** Sesame, Scallions **\$150**
- Mini Crab Cakes** Roasted Red Pepper Remoulade **\$150**
- Steak and Potato Bite** Beef Tenderloin, Horseradish cream on a Potato Cake **\$150**
- Beef Satay** Peanut Sauce **\$125**
- Vegetable Samosas** Dipping Sauce (V) **\$125**
- Falafel** Lettuce Cup, Roasted Pepper **\$125**
- Boneless Buffalo Wings** **\$150**
- Marinated Chicken Skewer** with Thai Pesto **\$125**
- Jerk Chicken Bite** Fresh Thyme, Ginger Sauce **\$125**
- Italian Meatball** San Marzano Tomato Sauce, Ricotta, Parmesan Cheese **\$125**
- Sweet & Sour Glazed Shrimp** with Roasted Red Peppers (GF) **\$150**
- Queso Frito** with Guava Sauce **\$150**

# Hors d’oeuvres

All prices per 25 pieces.  
All items can be displayed, or hand passed.  
Attendant fee is \$250 for passed for every 50 guests.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Guarantees under 25 people will incur a \$125 surcharge  
Menu items and pricing may change based on availability and market conditions



# Action Stations

**Pasta Bar** Cavatappi and Penne Pastas, Green Peas, Mushrooms, Parmesan, Italian Sausage, Grilled Chicken, Spinach, Marinara, and Alfredo Sauces

**\$24 per guest Minimum 25 guests**

**Mac & Cheese Station\*** Elbow Macaroni Tossed with a Classic Cheese Sauce and Chipotle Jack Cheese Sauce. Choice of Herb Breadcrumbs, Bacon, Chicken, Shrimp, Broccoli, Caramelized Onions, Marinated Tomatoes, and Assorted Shredded Cheeses

**\$22 per guest Minimum 25 guests**

**Guacamole Bar** Smashed Fresh Avocado, Pico, Tomato, Red Onion, Cucumber, Lime, Cilantro, Garlic, Roasted Corn, Pineapple, and Bacon

**\$20 per guest Minimum 25 guests**

**Ice Cream Sundae Bar** Vanilla and Chocolate Ice Cream, Fudge & Caramel Sauces, Salted Pretzels, Peanut Butter Cups, Brownie Morsels, Gummy Bears, Graham Cracker Crumbles, Sprinkles, Cherries, and Whipped Cream

**\$22 per guest Minimum 25 guests**

Pricing is based on 90 minutes for health and safety standards.

Minimum of 3 combined selections from action, presentation, and carving station required for an event.

\*1 chef attendant required for each station.

Chef attendant fee is \$265.



All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change on availability and market conditions.



# Presentation Stations



**Artisan Cheese & Charcuterie** Assorted Cured Meats, Imported Cheese, Olives, Gherkins, Grain Mustard, Honey, Preserves, Nuts, Crostini, and Crackers  
**\$400 per 25 guests**

**Shellfish Station** Shrimp, Oysters on the Half Shell, and Crab Claws with Hot Sauce, Cocktail Sauce, and Lemon  
**\$725 per 50 guests**

**Vegetable Crudité** Fresh Vegetables with French Onion, Yogurt Dill, and Buttermilk Ranch Dips  
**\$325 per 25 guests**

**Chips & Dip** Kettle Chips with Caramelized Onion Dip, Spinach Dip, Crumbled Bacon, Scallions, and Diced Tomatoes  
**\$250 per 25 guests**

**Mediterranean Display** Creamy Hummus, Whipped Feta, Olive Oil, Crispy Pita, Grilled Zucchini, Bell Peppers, Red Onions, Cherry Tomatoes, and Mixed Olives  
**\$375 per 25 guests**

**Asian Display** Spring Rolls, Chicken and Beef Satay, Shrimp Tempura, Sweet Thai Chili Sauce  
**\$550 per 25 guests**

**Tex-Mex Nacho Bar** Crispy Tortilla Chips, Fire Roasted Salsa, Pickled Jalapeños, Sour Cream, and Warm Queso with Mexican Ground Beef and Shredded Chicken  
**\$550 per 25 guests**

**Coastal Brie** Creamy Brie, Raspberry Glaze, Seasonal Berries, Crostini, and Crackers  
**\$300 per 25 guests**

**Sliced Seasonal Fruit** Honey Yogurt Dip and Strawberry Coulis  
**\$350 per 25 guests**

Pricing based is based on 90 minutes standard for health and safety.  
Minimum of 3 combined selections from action, presentation, and carving station required for an event.



# Interactive Stations

**Salad Bar** Mixed Baby Greens, Romaine Hearts, Vegetables & Toppings, Balsamic Vinaigrette, Creamy Caesar Dressing, Green Goddess Dressing  
**\$40 per 25 guests**

**Slider Bar** Slider Options: Classic Beef Burger, BBQ Pulled Pork, Grilled Portobello Mushroom (V), Toppings and Add Ons  
**\$48 per 25 guests**

**Asian Stir-Fry Station** Teriyaki Chicken, Garlic Shrimp, Base Options: Steamed Jasmine Rice, Stir-Fry Noodles, Broccoli, Snap Peas, Bell Peppers, Carrots, Mushrooms, Soy Sauce, Teriyaki Glaze, Spicy Szechuan Sauce.  
**\$55 per 25 guests**

**Flatbread Pizza Station** Base Options: Classic Tomato Sauce, Garlic White Sauce, Pesto. Toppings: Fresh Mozzarella, Goat Cheese, Parmesan, Pepperoni, Prosciutto, Grilled Chicken, Roasted Peppers, Mushrooms, Basil  
**\$40 per 25 guests**

**Fry Bar** Classic French Fries, Sweet Potato Fries, Waffle Fries, Shredded Cheese, Crispy Bacon Bits, Jalapeños,, Cheese Sauce, Ranch Dressing, BBQ Sauce, Sriracha Mayo, Ketchup, Mustard  
Specialty Styles: Loaded Cheese Fries – Topped with house-made chili, cheddar cheese, and sour cream  
**\$40 per 25 guests**

**Dessert Bar** Chocolate Cake, Seasonal Fruits, Key Lime Pie, Coffee Cake, Strawberry Cheesecake  
**\$30 per 25 guests**



# Carving Stations

**Whole Roasted Beef Tenderloin** Wild Mushroom Sauté with Bearnaise Sauce  
**\$625** per 20 guests

**Slow Roasted Beef Prime Rib** Horseradish Cream  
**\$575** per 35 guests

**Bourbon Glazed Country Ham** Apple Compote, Grain Mustard  
**\$350** per 35 guests

**Herb Roasted Turkey Breast** Black Pepper Gravy and Cranberry Compote  
**\$375** per 35 guests

**Cedar Plank Salmon** Citrus Glaze, Lemon Aioli  
**\$525** per 20 guests

## Carving Station Enhancements:

Grilled Asparagus **\$14** per guest

Fresh Green Beans **\$12** per guest

Sauteed Spinach **\$14** per guest

Roasted Broccoli & Carrots **\$12** per guest

Garlic Mashed Potatoes **\$10** per guest

Whipped Sweet Potatoes **\$10** per guest

Roasted Red Potatoes **\$10** per guest

Basmati Rice **\$10** per guest



Pricing is based on 90 minutes standard for health and safety.  
Bread & butter service included with all carving stations  
Minimum of 3 combined selections from action, presentation, and carving station required for a Reception event.  
Can only be selected as an addition to a Buffet Service.  
1 chef attendant required for each station. Chef attendant fee is \$265.



# Elevated Reception Experiences

## DIAMOND EXPERIENCE PACKAGE

*\$125 per guest Minimum 40 guests*

### SPANISH-INSPIRED TAPAS SPREAD

Roasted Asparagus wrapped in Prosciutto  
Citrus-Marinated Shrimp with Watercress Slaw  
Marinated Artichokes with Heirloom Tomatoes & Shaved Manchego  
Chorizo & Fire-Roasted Pepper Medley with Toasted Almonds  
Portobello Mushroom Ribbons in Raspberry Vinaigrette  
Artisan Breads & Flatbread Crisps

### FRESH FRUIT CELEBRATION

A vibrant display of Cantaloupe, Honeydew, Pineapple, Watermelon, Seedless Grapes & Seasonal Berries  
Served with a Honey Yogurt Dip

### HOT SELECTIONS

Chili-Lime Glazed Chicken Skewers (GF)  
Honeyed Goat Cheese Phyllo Bites (VEG)  
Citrus Cilantro Bacon-Wrapped Scallops (GF/DF)  
Pulled Pork Sliders with Tangy BBQ Sauce

### PASTA CREATION STATION\*

Tri-Color Cheese Tortellini tossed in Pesto Alfredo  
Penne Pasta with Roma Tomato Basil Sauce  
Topped with Cracked Black Pepper & Shaved Parmesan  
Served with Warm Italian Breadsticks

## GOLDEN INDULGENCE PACKAGE

*\$90 per guest Minimum 40 guests*

### MEDITERRANEAN GRAZING TABLE

Italian Prosciutto, Spicy Salami, Smoked Gouda, Fresh Mozzarella & Crumbled Feta  
Marinated Giardiniera, Olive Medley, Pesto Roma Tomatoes & Peppadews  
Served with Gourmet Crackers & Grissini

### FRESH FRUIT DISPLAY

Seasonal Melons, Berries & Grapes with Honey Yogurt Dip

### HOT SELECTIONS

Shrimp & Andouille Sausage Skewers (GF/DF)  
Marrakesh-Spiced Chicken Bites (GF)  
Herb-Stuffed Mushrooms (VEG)  
Maple-Peppercorn Glazed Pork Belly Skewers (GF/DF)

### CARVED ROASTED STRIP LOIN STATION\*

Served with Horseradish Cream, Dijon Mustard, Mayo & Mini Rolls

### ASIAN FUSION SUSHI BAR

Tuna Poke Shooters, Smoked Salmon & Cream Cheese Rolls  
California Rolls & Seasonal Vegetarian Rolls  
Accompanied by Soy Sauce, Pickled Ginger & Wasabi  
Chopsticks provided

## SILVER SOCIAL PACKAGE

*\$75 per guest Minimum 25 guests*

### FARMER'S MARKET CRUDITÉS

Fresh Seasonal Vegetables with Creamy Ranch & Tahini Hummus Dips

### CHEESE & FRUIT DISPLAY

Artisan Cheeses paired with Fresh Seasonal Fruit  
Assorted Crackers & Flatbreads

### HOT SELECTIONS

Mini Beef Wellingtons  
Vegetable Spring Rolls with Sweet Chili Sauce (VEG)  
Coconut-Crusted Chicken Bites with Orange Horseradish Glaze  
Reuben Spring Rolls with Thousand Island Dip

### SIGNATURE SNACK BAR

Onion Dip & Fresh Salsa with Tortilla Chips & Kettle Chips  
Assorted Mixed Nuts

Pricing is based on 90 minutes standard for health and safety.  
Bread & butter service included with all carving stations  
Minimum of 3 combined selections from action, presentation, and carving station required for an event.  
\*1 chef attendant required for each station. Chef attendant fee is \$265.

All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions



# Beverages



# Beverage Service

## Full Beverage

Bottled Water, Assorted Sodas, Freshly Brewed Regular Coffee and Decaf

*All Day: \$22 minimum 25 guests*  
*Half Day: \$ 12 minimum 25 guests*

## Cold Beverages

Bottled Water, Assorted Sodas, and Fresh Brewed Sweet & Unsweet Tea

*\$22 per 25 guests*

## Coffee & Hot Tea

Regular, Decaf Coffee, and Hot Tea Service

*\$180 per 25 guests*

## Beverage Refresh

**Full Beverage Refresh \$18 per 25 guest**

**Coffee & Hot Tea Refresh \$60 per gallon**

**Cold Beverage Refresh \$180 per 25 guest**

## A La Carte

**Bottle Domestic Still or Sparkling Water \$8 per bottle**

**Assorted Soft Drinks \$5 per item**

**Bottled Juice \$5 per item**

**Protein Drinks \$7 per item**

**Freshly Brewed Sweet & Unsweet Tea / Lemonade**  
*\$60 per gallon*

**Freshly Brewed Regular or Decaf Coffee \$60 per gallon**

**Assorted Hot Teas \$50 per gallon**



# Bar Service Cocktails, Wine, & Beer

## Hosted Bar – On Consumption

- House Brands \$10
- Premium Brands \$ 12
- Specialty Brands \$ 14
- House Wine \$10
- Premium Wine \$14
- Domestic Beer \$ 8
- Imported Beer \$10
- Soft Drinks \$ 5
- Fruit Juices \$ 6
- Bottled Water \$ 6

House Wine \$50 per bottle

Premium Wine \$60 per bottle

## Wine & Beer Package

- Domestic and Imported Beers
- Soft Drinks and Bottled Water

2 hours per guest: \$25  
Additional Hour per guest: \$10

## Open Bar

2 Hours per person :  
Premium Brands: \$26  
Additional Hour: \$14

Specialty Brands : \$28  
Additional Hour: \$16

Bartender Fee: \$265 Additional Hour: \$80  
There's an additional charge for each additional hour over 4 hours  
1 bartender required for every 50 guests.  
All prices subject to a 25% Service charge and Sales tax. Both are subject to change.  
Menu items and pricing may change based on availability and market conditions.

# Crafted Mixology Signature Cocktails

Enhance your bar experience with cocktails inspired by nature, harmony and crafted with premium or house spirits.

### CITRUS SERENITY MULE

Tangerine-lime puree, ginger beer, fresh mint, and your choice of vodka or bourbon.

### SPICED APPLE HARMONY

Spiced Apple-pear blend, cinnamon syrup, and our house sour mix topped with bitters.

### SUNSET BLOOM PALOMA

Tequila, Elderflower citrus blend, grapefruit juice, and sparkling soda for a vibrant finish.

### MANGO RADIANCE SMASH

Tropical mango-chili puree, pineapple juice, and your choice of vodka, rum or gin.

### GOLDEN GLOW WHISKEY SOUR

Whiskey, orange-guava blend, and our house sour with a twist of blood orange.

### HERBAL CITRUS CRUSH

Gin or vodka, pear-apple infusion, orange liqueur, and house sour.

Add to Bar package: + \$8.00 per person per hour

On consumption: \$20.00 per drink

# Signature Mocktails

### BLOOD ORANGE BLISS

Orange-guava blend, cranberry juice and fresh lime for a crisp, fruity mocktail.

### AUTUMN CHILL SOUR

Apple-pear blend, cinnamon syrup, and no-alcoholic sour mix for a cozy sip.

### TROPICAL SUNSHINE FIZZ

Mango-pineapple blend, sparkling water and a dash of chili for kick.

Add to Bar package: + \$5.00 per person per hour

On consumption: \$14.00 per drink



# Catering Menu Policies and Procedures

We look forward to providing you with outstanding hospitality, food, and service. Our Culinary team offers nutritious, balanced choices designed for a positive lifestyle. Our Catering and Conference Services staff is available to assist you in planning arrangements for floral decorations, centerpieces, photography, music, entertainment, and parties. We are pleased to prepare a custom menu for your specific tastes and desires. Please review the following policies and guidelines designed to ensure the success of your event.

## Menu Selection and Service

**Menus as Suggestions:** The menus provided are suggestions only.

**Customization:** Our specialized team experts are available to assist you in customizing a menu to meet your specific requirements.

**Dietary Alternatives:** Special dietary alternatives are available with sufficient notice and will be stipulated in your contract.

**Deadline for Selections:** The Hotel must receive final menu selections at least 21 days prior to the function.

**Price Validity:** Price quotes are valid for ninety days and are subject to change.

**Food & Beverage Provision:** The Hotel must provide all food and beverage, and the removal of any such items from the Hotel premises is prohibited. The Hotel will not be responsible for any misfortune resulting from the removal of food or beverage.

**Pricing:** All prices are subject to a 7.5% tax and a 25% service charge.

## Minimum Guarantee

A guaranteed guest count is required at least five business days prior to the function date. This number constitutes a minimum guarantee and is not subject to reduction. If actual attendance exceeds the guaranteed count, every effort will be made to serve the additional guests; however, a menu substitution may be necessary. If event numbers increase within the three-business day window after the guarantee is set, an automatic 25% surcharge will apply to the agreed menu price on the Banquet Event Order for increases greater than 5% of the guaranteed number for each banquet function. If the Hotel is not advised of a guaranteed count, the expected number of guests will become the guaranteed count. Should the guaranteed count be significantly lower than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location. The Hotel will accommodate up to 5% over the guaranteed count, and the final charge will be based on the greater of the guaranteed or actual guest attendance. A minimum labor charge of \$250.00 (plus tax) applies for all meal functions with a guarantee of 20 persons or less, with additional fees for bartender, chef, culinary attendant, restroom attendant, and cashier as required.

## Timing of Functions

To ensure the finest service, please notify the Convention Services Manager, Catering Sales Manager or Banquet Manager of any changes to your event schedule as soon as possible.

## Event Space Assignment

Events are assigned space according to the original contract. If changes to the original agreement are requested, the Hotel reserves the right to move the event to a more appropriate space. Please note that event space is subject to availability.

## Banquet Event Order (BEO)

The Banquet Event Order (BEO) outlines the specifics of food, beverage, assigned banquet space, order of events, number of attendees, set-up requirements, audiovisual needs, and other pertinent charges. An authorized representative of your organization must sign and return the BEO to the Hotel. The BEO supersedes the original contract when minimums are met or exceeded, and the number listed constitutes your guarantee of payment. All revisions to the BEO before the event must be signed by an authorized individual and will follow the same guidelines. A \$150 labor fee applies for any food function with fewer than 30 people.



# Catering Menu Policies and Procedures

## Food, Beverage, and Alcoholic Beverage Policies

**Exclusive Provision:** All food and beverage items must be purchased exclusively from the Hotel and consumed in designated function areas.

**Preparation:** All food and beverage items are to be prepared by the Hotel.

**Removal Prohibition:** Removal of food and beverage from the Hotel premises is strictly prohibited. The Hotel assumes no responsibility for any misfortune that may result from such removal.

**Alcoholic Beverage Service:** The Hotel is the only licensed authority to serve and sell alcoholic beverages on its premises. Alcoholic beverages must be served by Hotel employees or bartenders. In compliance with the Hotel's alcohol license, staff will request proper identification (photo ID) from any individual requesting an alcoholic beverage. The Hotel reserves the right to refuse service to anyone under 21, anyone without a photo ID, or anyone who appears intoxicated based on the Hotel's judgment.

**Additional Alcohol Policy:** Florida Liquor Law requires that all functions serving alcohol have a bartender present (Hotel guidelines: 75 guests per bartender). All specialty banquet wines must be sold by the case, and wine orders must be received no later than the final guest guarantee. Additional fees may apply for rush orders. Outside alcoholic beverages are not permitted on the Hotel property.

## Entertainment and Licensing (Performing Rights)

All events requiring disc jockey services or live entertainment are responsible for securing their own licensing and paying any applicable taxes. The Hotel will not be responsible for these charges. Furthermore, any such services must provide a Certificate of Insurance at least 10 days prior to the event.

## Meal Substitutions

The Hotel is committed to accommodating dietary restrictions. Please provide any special requests at the same time as your Banquet Guarantee numbers to allow proper accommodations.

## Staffing

Specific staffing charges are as follows:

**Cashier:** \$250.00 per attendant for 4 hours.

**Bartender:** \$265.00 per attendant for 4 hours.

**Station Attendant:** \$265.00 per attendant for 2 hours.

**Culinary Attendant:** \$265.00 per attendant for 2 hours.

**Chef Fee:** \$350.00 per chef for 2 hours.

**Additional Hours:** An automatic charge of \$80 per attendant for each additional hour.

**Additional Service Staff:** \$45.00 per additional staff member per hour.

## Staffing Standards

**Plated Events:** 1 server per 20 guests.

**Buffet Events:** 1 server per 40 guests.

## Outdoor Seating

The Hotel reserves the right to relocate any outdoor function indoors due to inclement weather or other unforeseen circumstances. In such cases, timely notice will be provided regarding any weather or wind call.

For safety reasons, dance floors are limited to indoor locations.



# Catering Menu Policies and Procedures

## Pricing

Prices are subject to change and do not include the service charge, administrative fee, or Florida state sales tax. All prices are subject to a 25% service charge and a 7.5% tax on food, beverage, labor, rental, service charges, administrative fees, and miscellaneous charges. Final prices will be confirmed 30 days in advance of your function.

## Outside Vendors, Vendor Load-In, and Parking

All outside vendors—including entertainers, audiovisual companies, and DJs—must bring their own supplies and provide proof of public liability insurance. Upon arrival, vendors must check in with the Front Desk to receive the necessary credentials and directions to the Conference Center.

## Storage and Packages

**Welcome Bags:** Hotel Staff can deliver Welcome Bags to guest rooms for an additional fee per room.

**Package Acceptance:** The Hotel will accept packages up to one week before the scheduled event. Packages received earlier may incur a storage or drayage fee, subject to available space.

**Post-Event Policy:** After the event, packages must be removed within 24 hours; otherwise, they will be discarded.

**Addressing Packages:** All incoming packages should be addressed to the Catering/Conference Service Manager and include the group/event name and dates.

**Large Shipments:** Please advise the Hotel in advance of any large shipments. Boxes or freight over 75 lbs. will not be accepted. A service charge of \$7.00 per box or \$125 per pallet will apply for moving more than 10 boxes, and these charges will be billed to the event master account.

## Security

The Hotel is not responsible for damage or loss of any equipment or articles left on the premises before, during, or after a private function. Arrangements for the security of exhibits, merchandise, valuables, or display items must be made in advance. The Hotel will not be liable for items left unattended in any function room or foyer area.

The Hotel is committed to delivering exceptional service and ensuring the success of your event. We appreciate your cooperation in adhering to these policies. Should you have any questions or require further clarification, please contact our Catering or Convention Services staff.

