



# Banquet Menus

Located in the heart of Downtown Orlando, The Crowne Plaza Orlando Downtown offers contemporary culinary options to suit every taste and occasion. The hotel's Catering and Special Events Team will manage every aspect of your package to ensure a flawless, sophisticated event from beginning to end.

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# Continental Breakfast

Based on per person, 1 hour of service and 25 guest minimum.



## **Crowne Continental \$18**

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Bigelow Tea. Assorted Individual Juices. Seasonal Whole Fruit. Freshly Baked Breakfast Danishes and Croissants.



## **Crowne Traditional \$24**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Bigelow Tea. Assorted Individual Juices. Freshly Baked Breakfast Danish, Croissants and Bagels with Regular, Fat Free Cream Cheese, Variety of Jelly Preserves and Butter. Fresh Berries and Fruit Skewers (Pineapple, Cantaloupe, Honey Dew, Strawberries)



## **Gluten Free and Healthy \$24**

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection of Bigelow Tea. Assorted Individual Juices. Hard Boiled Eggs, Chicken Sausage, Gluten Free Bread, Home Made Parfaits Infused with Honey, Berries and Granola. Whole Fruit and Berries.

All menu items can be customized based up client's needs and dietary restrictions. Prices are subject to a 22% Service Charge and 6.5% Sales Tax. All prices are subject to change until a signed Banquet Event Order and Deposit is received by Catering Office.



# Plated Breakfast

Breakfast Buffets Includes Chilled Orange, Apple, Cranberry, Grapefruit Juice,  
Regular & Decaffeinated Coffee, and a Selection of Bigelow Teas.  
Based on per person, 1 hour of service and 25 guest minimum.



## **Avocado Toast \$18**

Toasted Multigrain Bread, One Over Medium Egg, Avocado,  
Tomatoes Topped with a Pesto Slaw.



## **Breakfast Burrito \$15**

Pressed Flour Tortilla Scrambled Eggs Cheddar Cheese Choice of  
Bacon, Pork Sausage or Chicken Sausage Stuffed with Pesto  
Slaw.

## **I Love Waffles \$14**

One Large Waffle Topped with Strawberries and Powdered  
Sugar includes Maple Syrup and side of sliced fruit.



## **I Love Pancakes \$14**

Three Buttermilk Pancakes Topped with Strawberries, Powdered  
Sugar. Includes Maple Syrup and side of sliced fruit.

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# Breakfast Buffets

Breakfast Buffets Includes Chilled Orange, Apple, Cranberry, Grapefruit Juice,  
Regular & Decaffeinated Coffee, and a Selection of Bigelow Teas.  
Based on per person, 1 hour of service and 25 guest minimum.



## **Healthy at Crowne \$24**

Seasonal Fruit Skewers (Pineapple, Cantaloupe, Honey Dew, Strawberries) Assorted Bran Muffins. Greek Yogurts.  
Choice of: Roasted Pepper, Spinach, and Caramelized Onion Egg White Frittata, Egg and Cheddar Cheese Frittata or Scrambled Eggs.  
Choice of: Pork Sausage, Chicken Sausage Links, Hardwood Turkey Bacon or Crispy Bacon served with Roasted Breakfast Potatoes.



## **Executive Breakfast Buffet \$29**

Chef's Selection of Freshly Baked Pastries, Muffins, Bagels and Mini Croissants. Assorted Jellies, Whipped Butter and Cream Cheese, Oatmeal with Brown Sugar and Raisins.  
Home Made Yogurt Parfaits infused with Honey, Berries and Granola.  
Paprika Roasted Breakfast Potatoes with Peppers and Onions  
Fluffy Scrambled Eggs (Egg White Optional) Buttermilk Biscuits with House Made Country Gravy.  
Choice of Two of the Following Sides: Crispy Bacon, Pork Sausage, Turkey Bacon or Chicken Sausage Links



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# Breakfast Enhancements

Must Accompany A Buffet



## **Belgium Waffles Made To Order**

Strawberries, Assorted Fruit and Berry Compotes.

Warm Vermont Maple Syrup.

Whipped Cream and Sweet Creamy Butter

**\$10.00 per person ( \$75 Attendent fee required )**

## **Omelettes Made To Order**

Farm Fresh Egg Omelet Station with Cheddar and Swiss

Cheeses, Diced Smoked Ham, Sliced Mushrooms, Diced Bell

Peppers, Chopped Onions, Spinach Leaves, Bacon

**\$13.00 per person ( \$75 Attendent fee required)**



## **A LA CARTE**

Old Fashion Oatmeal Station with Dried Cranberries,

Raisins & Nuts.

**\$5.00 per person**

Select Breakfast Cereals with Milk or Skim Milk

**\$4.00 per person**

Bagels with Regular and Light Cream Cheese

**\$35.00/dozen**

Assorted Breakfast Breads and Pastries

**\$35.00/dozen**

Fresh Fruit Skewers and Berries

**\$20.00/dozen**

Sodas and Bottled Water **\$3.00**

Cocunut Water **\$6.00**

Monster Energy, Red Bull **\$6.00**

Assorted Juices Carafe (Cranberry, Orange, or Apple) **\$20.00**

Freshly Brewed Iced Tea **\$25.00 per gallon**

Coffee - Regular, Decaf and Hot Tea **\$42.00 per gallon**

## **ALL DAY BEVERAGE PACKAGE**

Includes Freshly Brewed Coffee, Assorted Teas and

Assorted Sodas **\$22.00 per person**



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# AM Breaks

Breaks to include Regular, Decaf Coffee and Hot Tea

## **AM Royal Break \$14 CHOOSE THREE / \$18 CHOOSE FIVE**

- A. Trail Mix Station – with Raisins, Granola, M&M's, Mixed Dried Fruits, Mixed Nuts and Pretzels
- B. Pure and Natural Granola Energy Bars
- C. Fruit Yogurt Parfait with Granola and Mixed Berries
- D. Assortment of Bagels with Plain and Flavored Cream Cheeses
- E. Display of Fresh Baked Breakfast Breads
- F. Seasonal Fresh Whole Fruit
- G. Fresh Fruit Skewers with Strawberry Honey Yogurt Dip
- H. Mini Biscuits and Sausage Gravy
- I. Apple Fritters
- J. Mini Bagel and Egg Sandwiches
- K. Mini Egg White Frittatas with Roasted Peppers, Spinach and Caramelized Onions

# PM Breaks

Breaks to include Regular, Decaf Coffee and Hot Tea

## **PM Royal Break \$16 CHOOSE THREE / \$20 CHOOSE FIVE**

- A. Chocolate Chip Cookies
- B. Fudge Brownies and Blondies
- C. Chocolate Covered Pretzels
- D. Soft Pretzels with Mustard
- E. Assorted Candy Bars
- F. Individual Bags of White Cheddar Popcorn
- G. Salted Roasted Peanuts
- H. Tri Colored Chips and Salsa
- I. Tri Colored Chips and Guacamole
- J. Tri Colored Chips with Corn and Black Bean Salsa
- K. Crudité Display with Ranch and Blue Cheese Dips

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# Lunch Boxes

**\$25 Each**

Maximum of Two Choices

All Boxed Lunches Include:

Chef's Choice of Baked Cookie, Gourmet Chips, Whole Fruit, Choice of Sodas or Bottled Water (One per Lunch)

**25 or Less: Guests Choose Two Sandwiches**

**26 or More: Guests Choose Three Sandwiches**

## **Marinated Portobello Mushroom Sandwich**

Kaiser Rolls with Roasted Garlic Mayonnaise, Basil, Baby Lettuce, Avocado, Roasted Red Peppers and Buffalo Mozzarella

## **Chicken or Tuna Salad**

Sliced Seven Grain Bread, Walnut and Raisin Salad, Tomato, Baby Greens and Aged Swiss Cheese

## **Roasted Turkey Club**

Shaved Oven Roasted Turkey Breast, Apple Wood Smoked Bacon, Lettuce, Tomato and Herb Mayo on Seven Grain Bread

## **Crowne Plaza Delicatessen**

Sliced Oven Roasted Turkey, Black Forest Ham & Cheddar on a Ciabatta Roll

# Plated Salads

All Plated Salads Includes:

Water, Iced Tea and Coffee Service

Rolls with Butter and Chef's Choice of Dessert.

Add a Protein Shrimp + \$7.00 / Salmon + \$8.00 / Chicken + \$5.00

## **COBB SALAD**

Diced Grilled Chicken, Hard-Boiled Egg, Avocado, Bacon, Blue Cheese, Tomato with a Red Wine Vinaigrette **\$16**

## **ROASTED BEET SALAD**

Mixed Greens, Crumbled Goat Cheese, Candied Pecans, Tossed in Red Wine Vinaigrette **\$15**

## **QUINOA & BABY GREENS SALAD**

Feta Cheese, Olives, Cucumbers, Tomatoes, Celery and Lemon Citronette Dressing **\$13**

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# Plated Lunches

All Plated Lunches Include  
Water, Iced Tea and Coffee Service

## **Tuscan Florentine Chicken \$22**

Pesto-Marinated Chicken Breast on Top of Sautéed Orzo and Served with Grilled Vegetables

## **Herb Grilled Chicken Breast with a Caper Bur Blanc Cream Sauce \$22**

Garlic Mashed Potatoes and Grilled Vegetables

## **Mediterranean Shrimp Pasta \$24**

Jumbo Shrimp, Bowtie Pasta, Spinach, Mushrooms and Cherry Tomatoes in a Light Pesto Cream Sauce

## **Salmon with Kale & Mushrooms \$26**

Sautéed Kale and Cremini Mushrooms

## **Cedar Plank Salmon / Tropical Pico de Gallo \$26**

Garlic Mashed Potatoes and Grilled Vegetables

## **8 oz. Center-Cut Top Sirloin \$28**

With Choice of One Topping: Siracha Glaze, Melted Blue Cheese, or Bourbon Demi Glaze  
served with side of Garlic Mashed Potatoes and Grilled Vegetables

## **Side Salad \$4.95 per serving**

House Salad  
Caesar Salad

## **Desserts \$5.95 per serving**

Key Lime Pie  
New York Style Cheesecake with Chocolate or Strawberry Sauce  
Chocolate Madness Cake with Chocolate Sauce and Candied Pecans  
Lava Cake  
Gluten Free Chocolate Cake

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# Lunch Buffets

**25 Guest Minimum**

All Buffets Include Iced Water, Iced Tea and Coffee Station

## **CREATE YOUR OWN BUFFET**

**ENTREE CHOICE \$32 CHOOSE ONE / \$36 CHOOSE TWO / \$40 CHOOSE THREE**

### **PASTA**

#### **Mediterranean Shrimp Pasta**

Jumbo Shrimp, Bowtie Pasta, Spinach, Mushrooms and Cherry Tomatoes in a Light Pesto Cream

#### **Cracked Pepper Chicken Pasta**

Sautéed Chicken, Bacon Scallions, Caramelized Onions, Spinach and Mushrooms Served on a Bed of Fettuccine Topped with Black Pepper Cream Sauce

### **CHICKEN**

Parmesan Crusted Chicken with Roasted Garlic Tomato Sauce

Herb s Chicken Breast with Capper Bur Blanc Cream Sauce

### **FISH**

Cedar Plank Salmon with Tropical Pico de Gallo

Roasted Mahi with Coconut Curry Cream Sauce and Tropical Pico de Gallo

### **BEEF**

Char-Grilled Marinated Skirt Steak Chimichurri

Grilled Flank Steak with Balsamic Glaze and Fresh Herbs

### **PORK**

Chile & Ginger-Rubbed Slow Roasted Pork Loin with Pan Au Jus

### **SALAD CHOICE (CHOOSE ONE)**

#### **Caesar Salad**

Romaine, Shaved Parmesan Cheese and Croutons, Tossed in Caesar Dressing

#### **Roasted Beet Salad**

Mixed Greens, Crumbled Goat Cheese, Candied Pecans, Tossed in Red Wine Vinaigrette

### **VEGETABLE (CHOOSE ONE)**

Green Beans, Asparagus or Chef's Choice of Seasonal Vegetables

### **STARCH (CHOOSE ONE)**

Rice Pilaf, Herb Roasted Potatoes or Garlic Mashed Potatoes

### **DESSERT**

Chef's Choice of Dessert Display

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# Lunch Buffets

**25 Guest Minimum**

All Buffets Include Iced Water, Iced Tea and Coffee Station

## **DAVINCI ITALIAN BUFFET \$35**

### **SOUP**

Minestrone Soup

### **SALAD**

Crisp Caesar Salad - Romaine Hearts with Shaved Parmesan-Reggiano, Brioche Croutons and Caesar Dressing

Caprese Salad - Fresh Mozzarella, Sliced Tomatoes, Basil, Balsamic and Olive Oil

### **ENTREES (CHOOSE TWO)**

Baked Penne Pasta with Mozzarella & Marinara Sauce

Fettuccini Chicken Alfredo

Chicken Picatta

Beef or Vegetarian Lasagna

### **SIDE**

Garlic Bread Sticks

### **DESSERT (CHOOSE ONE)**

Traditional Tiramisu, Mini Cannoli's or Cheesecake

## **SOUTHWEST CANTINA BUFFET \$33**

### **SOUP**

Enchilada

### **SALAD, ENTREES & SIDES**

Southwestern Caesar Salad

Build Your Own Fajitas & Tacos:

Chipotle Chicken Tinge, Beef Fajita Salsa Verde, Shredded Cheese, Shredded Lettuce, Tomatoes, Sour Cream, Olives, Salsa, Guacamole, Vegetarian Black Bean and Roasted Corn Salad, Spanish Rice, Refried Beans and Warm Flour Tortillas

### **DESSERT**

Deep-Fried Cheesecake

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# Lunch Buffets

**25 Guest Minimum**

All Buffets Include Iced Water, Iced Tea and Coffee Station

## **DELICATESSEN BUFFET \$27**

### **SALAD**

Baby Field Greens, Tomato, Cucumber, and Cheddar Cheese Chef's Choice of Dressing  
Poppy Seed Cole Slaw and Potato Salad

### **MEATS & CHEESES**

Smoked Turkey, Black Forest Ham, Roast Beef, Chicken and Tuna Salad  
Sliced Swiss, American, Cheddar and Provolone

### **BREADS AND SIDES**

Whole Wheat Bread, French and Country White  
Leafy Red Oak and Iceberg Lettuce, Wine Tomato, Red Onion, Dill Pickle and Cherry Peppers

### **DESSERT**

Assorted Cookies & Brownies

## **ALL AMERICAN BUFFET \$32**

### **SOUP**

Cream of Tomato Soup,

### **SALAD**

Potato Salad with Chopped Eggs & Dill, Lemon Poppy Seed Coleslaw

### **MEATS & CHEESES**

BBQ Chicken Sandwich, Grilled Angus Burgers, Hot Dogs  
Cheddar, Swiss and Pepper Jack  
Condiments - Tomato, Lettuce, Onion, Mayonnaise, Ketchup and Mustard

### **SIDES**

Corn on the Cob, Baked Beans and Homemade Pub Chips

### **DESSERTS (CHOOSE ONE)**

Apple Pie  
Chocolate Cake

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# Plated Dinner

All Plated Dinners Include:

Choice of House Salad or Caesar Salad

Rolls with Butter

Iced Water, Iced Tea and Coffee Service

## **Tuscan Florentine Chicken \$38**

Pesto-Marinated Chicken Breast on Top of Sautéed Orzo and Served with Grilled Vegetables

## **Herb Grilled Chicken Breast with a Caper Bur Blanc Cream Sauce \$38**

Garlic Mashed Potatoes and Grilled Vegetables

## **Mediterranean Shrimp Pasta \$40**

Jumbo Shrimp, Bowtie Pasta, Spinach, Mushrooms and Cherry Tomatoes in a Light Pesto Cream

## **Salmon with Kale & Mushrooms \$42**

With Sautéed Kale, Crimini Mushrooms and Grilled Vegetables

## **Cedar Plank Salmon / Tropical Pico de Gallo \$42**

With Garlic Mashed Potatoes and Grilled Vegetables

## **Center-Cut Top Sirloin \$45**

With Choice of One Topping: Siracha Glaze, Melted Blue Cheese, or Bourbon Demi Glaze

Served with Garlic Mashed Potatoes and Grilled Vegetables

## **Charbroiled Ribeye \$49**

Topped with Tomato, Garlic and Parsley. Served with Garlic Mashed Potatoes and Grilled Vegetables

## **DESSERTS (CHOOSE ONE)**

Key Lime Pie

New York Style Cheesecake with Chocolate or Strawberry Sauce

Chocolate Madness Cake with Chocolate Sauce and Candied Pecans

Lava Cake

Gluten Free Chocolate Cake

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# Dinner Buffets

**25 Guest Minimum**

All Buffets include

Rolls with Butter

Iced Water, Iced Tea and Coffee Station

## **SUNSHINE STATE BUFFET \$45**

### **SALAD**

Cobb Salad

### **ENTREES**

Seared Pesto Marinated Chicken Breast

Grilled Beef Flank Steak with Sweet Caramelized Onion Demi Glaze

### **SIDES (CHOOSE ONE)**

Rosemary Red Bliss Baked Red Potatoes, Garlic Mashed Potatoes or Jasmin Rice

Chef's Choice of Fresh Seasonal Vegetable

### **DESSERTS (CHOOSE TWO)**

Key Lime Pie

New York Style Cheesecake with Chocolate Sauce and Strawberry

Chocolate Madness Cake with Chocolate Sauce and Candied Pecans

Lava Cake

Gluten Free Chocolate Cake

## **LAKE EOLA \$50**

### **SALAD**

#### **Roasted Beet Salad**

Mixed Greens, Crumbled Goat Cheese, Candied Pecans, Tossed in Red Wine Vinaigrette

### **ENTREE (CHOOSE TWO)**

Grilled Lime Marinated Chicken with Chili Cilantro Sauce

Grilled Mahi-Mahi with Tropical Salsa

Roasted Pork Loin with Apple Jack Reduction

### **SIDES (CHOOSE TWO)**

Rosemary Red Bliss Baked Red Potatoes, Garlic Mash Potatoes or Jasmin Rice

Broccoli or Snap Peas with Red Peppers

### **DESSERTS (CHOOSE TWO)**

Key Lime Pie

New York Style Cheesecake with Chocolate or Strawberry Sauce

Chocolate Madness Cake with Chocolate Sauce and Candied Pecans

Lava Cake

Gluten Free Chocolate Cake

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# Dinner Buffets

**25 Guest Minimum**

All Buffets include: Rolls with Butter  
Iced Water, Iced Tea and Coffee Station

## **CREATE YOUR OWN BUFFET**

**ENTREE CHOICE: CHOOSE ONE \$40 / CHOOSE TWO \$50 / CHOOSE THREE \$60**

### **PASTA**

Mediterranean Shrimp Pasta -Jumbo Shrimp, Bowtie Pasta, Spinach, Mushrooms and Cherry Tomatoes in a Light Pesto Cream

Cracked Pepper Chicken Pasta - Sautéed Chicken, Bacon Scallions, Caramelized Onions, Spinach and Mushrooms  
Served on a Bed of Fettuccine Topped with Black Pepper Cream Sauce

### **CHICKEN**

Parmesan Crusted Chicken/Roasted Garlic Tomato Sauce

Herb s Chicken Breast/Capper Bur Blanc Cream Sauce

### **FISH**

Cedar Plank Salmon/Tropical Pico de Gallo

Roasted Mahi/Coconut Curry Cream Sauce and Tropical Pico de Gallo

Two BBQ Glaze Shrimp Skewers/Tropical Pico de Gallo

### **BEEF**

Char-Grilled Marinated Skirt Steak Chimichurri

Grilled Flank Steak/Balsamic Glaze, Fresh Herbs

Center-Cut Top Sirloin

Charbroiled Ribeye

### **PORK**

Chile and Ginger Rubbed Slow Roasted Pork Loin/Pan Jus

### **SALAD CHOICE (CHOOSE ONE)**

#### **Caesar Salad**

Romaine, Shaved Parmesan Cheese and Croutons, Tossed in Caesar Dressing

#### **Roasted Beet Salad**

Mixed Greens, Crumbled Goat Cheese, Candied Pecans, Tossed in Red Wine Vinaigrette

### **VEGETABLE (CHOOSE ONE)**

Green Beans, Asparagus or Chef's Choice of Seasonal Vegetables

### **STARCH (CHOOSE ONE)**

Rice Pilaf, Herb Roasted Potatoes or Garlic Mashed Potatoes

### **DESSERTS**

Chef's choice of Dessert Display

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# RECEPTION DISPLAYS

Minimum of 25 People and Priced per person

## **Artisanal Cheese Display \$10**

Assorted Cheeses, Sliced Baguettes, Crackers

## **Crudités \$7**

With Buttermilk Ranch Dip add Red Pepper Hummus Dip \$12

## **Seasonal Fruit Table \$12**

Displayed Sliced Fruits and Berries

## **European Antipasti \$15**

Capicola, Genoa Salami, Mortadella, Prosciutto

Fresh Mozzarella, Aged Provolone and Gorgonzola Cheese

Collection of Marinated Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Crusty Country Bread, Crackers, Crostini

## **Signature Sweet \$6 (Each Choice)**

Assortment of Miniature Pastries, Dessert Shots or Chocolate Dipped Strawberries

## **Chips and Dip \$10**

Tri -Color Chips, Pita Chips, Guacamole, Traditional Salsa and Hummus

# CARVING STATIONS

All Carving Stations Require a Chef Attendant at \$75 per 50 guests.

## **Whole Steamship Round of Beef \$575**

Horseradish Cream, Mini Rolls, & Assorted Mustards

(Serves Approximately 100 Guests)

## **Slow Roasted Prime Rib of Beef \$450**

Caramelized Shallot, Mini Rolls, Horseradish Cream & Port Wine Jus

(Serves Approximately 50 Guests)

## **Five Pepper Crusted Tenderloin \$400**

Petite Syrah Sauce, Mini Rolls & Horseradish Cream

(Serves Approximately 50 Guests)

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# HOT HORS D'OEUVRES

Minimum order of 50 Pieces per. Selection Available in Multiples of 50.  
(We recommend considering Five to Six pieces of Hors D'Oeuvres for Each Guest per Hour)

## **HOT HORS D'OEUVRES**

	<b>50 pieces</b>	<b>100 pieces</b>
Mini Black Angus Sliders, Garlic Aioli	\$137	\$275
Pecan Crusted Chicken Tenders, Bourbon Maple Sauce	\$150	\$275
Miniature Beef Wellingtons	\$175	\$350
Coconut Crusted Shrimp, Orange Marmalade Sauce	\$150	\$300
Mini Fried Crab Cakes, Chipotle Aioli	\$150	\$300
Chicken and Cheese Quesadilla Cornucopias, Traditional Salsa	\$115	\$225
Conch Fritters with Honey-Key Lime Dipping Sauce	\$125	\$250
Spanakopita Triangles with Tzatziki Sauce	\$87	\$175
Chicken Wings with Cool Mango Sauce	\$125	\$250
Assorted Empanadas with Tropical Salsa	\$100	\$200
Vegetarian Pot Stickers with Plum Sauce	\$150	\$300
Buffalo Chicken Bites	\$100	\$200
Edamame with Ginger Soy Dipping Sauce	\$50	\$100
Blackened Beef Tenderloin and Three Pepper Salsa	\$150	\$300

## **COLD HORS D'OEUVRES**

	<b>50 pieces</b>	<b>100 pieces</b>
Mahi Mahi Ceviche on Cucumber Wheels	\$125	\$250
Jumbo Shrimp with Classic Cocktail Sauce or Remoulade	\$175	\$350
Bruschetta Roma Tomatoes	\$150	\$300
Deviled Eggs	\$165	\$330
Smoked Salmon on English Cucumber with Herb Cream Spread	\$150	\$300
Assorted Cocktail Sandwiches	\$75	\$150

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# SPECIALTY PACKAGES

## **Vegetarian Cocktail Package (50 pieces of each item)**

Spanakopita Triangles with Tzatziki sauce

Vegetarian Pot Stickers with plum Sauce

Edamame with ginger dipping sauce

**\$225**

## **Chicken Cocktail Package (50 pieces of each item)**

Pecan Crusted Chicken Tenders, Bourbon Maple Sauce

Chicken and Cheese Quesadilla Cornucopias, traditional salsa

Buffalo chicken bites with celery and carrot sticks

**\$300**

## **Beef Cocktail Package (50 pieces of each item)**

Miniature Beef Wellingtons

Blackened Beef Tenderloin and Three Pepper Salsa

Beef Empanadas with tropical salsa

**\$375**

## **Seafood Cocktail Package (50 pieces of each item)**

Coconut Crusted Shrimp, Orange Marmalade Sauce

Mini Fried Crab Cakes, Chipotle Aioli

Conch Fritters with Honey-Key Lime Dipping Sauce

**\$375**

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# BARS & SPECIALTY BEVERAGES

Host and Cash Bars will have the following Service Charges:  
 Bartender Fee: \$100.00. One Bartender Required Per 100 Guests.

## PER DRINK & CASH BARS

Signature Drinks	\$12.00
Premium Brands	\$10.00
Call Brands	\$9.00
Well Brands	\$8.00
Imported Beer	\$6.00
Domestic Beer	\$5.00
Non-Alcoholic Beer	\$4.50
House Wine	\$6.00
Soft Drinks	\$3.00
Bottled Water	\$3.00

## HOST BARS

### **PREMIUM BRANDS, BEER & WINE**

One Hour	\$23.00 per person
Two Hours	\$30.00 per person
Three Hours	\$37.00 per person

### **CALL BRANDS, BEER & WINE**

One Hour	\$18.00 per person
Two Hours	\$25.00 per person
Three Hours	\$32.00 per person

### **BEER & WINE**

One Hours	\$16.00 per person
Two Hours	\$21.00 per person
Three Hours	\$26.00 per person

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