

CONTINENTAL

Continental Breakfast Stations are designed for up to 60 minutes of service

RISE & SHINE

\$67.00 Per Person

Locally Grown Sliced Fruit & Berries (V, GF) Whole Fruit (V, GF)

House Baked Butter Croissant (VG) | Danishes (VG) | Muffin of the Day (VG)

Toast

Sourdough (VG) | Multigrain (VG) | Gluten Free (VG, GF)

Bagels

Plain (VG) | Everything (VG) | Gluten-Free (VG, GF)

Sweet Butter | Honey

Local Preserves | Cream Cheese (VG, GF)

Parfait Bar (VG)

Plain Yogurt | Fruit Yogurt | Dry Granola | Chia Seeds | Honey | Fruit Pearls

Steel-Cut Irish Oatmeal (V)

Brown Sugar | Golden Raisin | Cinnamon

Freshly Squeezed Orange Juice

Mixed Juice of the Day

Strawberry Acai Smoothie (VG)

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

CONTINENTAL ENHANCEMENTS

European Charcuterie & Artisanal Cheeses

\$26.00 per person

Chorizo (GF) | Prosciutto (GF) | Salami (GF) Manchego (VG, GF) | Aged English Cheddar (VG, GF) | Triple Creme Brie (VG, GF)

Smoked Salmon

\$23.00 per person

Smoked Salmon (GF) | Capers (V) | Cornichons (V) | Sliced Tomatoes (V) | Red Onion (V) | Whipped Chive Cream Cheese (VG)
(Bagels purchased separately)

Morning Delight

\$77.00 Per Person

Locally Grown Sliced Fruit & Berries (V, GF)

Whole Fruit (V, GF)

House Baked Butter Croissant (VG) | Danishes (VG)

Muffin of the Day (VG)

Toasts

Sourdough (VG) | Multigrain (VG)

Gluten Free (VG, GF)

Bagels

Plain (VG) | Everything (VG)) | Gluten-Free (VG, GF) Sweet Butter | Honey

Local Preserves | Cream Cheese (VG, GF)

Herbed Cheddar Breakfast Biscuits (VG)

Parfait Bar (VG)

Plain Yogurt | Fruit Yogurt | Dry Granola | Chia Seeds | Honey | Fruit Pearls

Steel-Cut Irish Oatmeal (V)

Brown Sugar | Golden Raisin | Cinnamon

Honeycomb (VG, GF)

Freshly Squeezed Orange Juice

Mixed Juice of the Day

Strawberry Acai Smoothie (VG, GF)

Morning Juice Shot (*Choose One*):

Detox – Honeydew, Celery, Agave (V, GF) | Wake Up – Pineapple, Ginger, Lime (V, GF) | Immunity – Ginger, Lemon, Turmeric, Honey (VG, GF)

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

STATIONS & ENHANCEMENTS

Breakfast stations are designed for up to 90-minutes of service.

There will be a minimum labor charge of 300.00 plus tax for all meal functions with a guarantee of 20 persons or less.

HARVILL GROVES BREAKFAST BUFFET

\$110.00 Per Person

Locally Grown Sliced Fruit (V, GF) | Berries (V, GF) | Whole Fruit (V, GF)

House Baked Butter Croissant (VG) | Danishes (VG) | Muffin of the Day (VG)

Toasts

Sourdough (VG) | Multigrain (VG) | Gluten Free (VG, GF)

Bagels

Plain (VG) | Everything (VG) | Gluten-Free (VG, GF)

Sweet Butter (VG, GF) | Honey (VG, GF) | Local Preserves (VG, GF) | Cream Cheese (VG, GF)

Parfait Bar (VG)

Plain Yogurt | Fruit Yogurt | Dry Granola | Chia Seeds | Honey | Fruit Pearls

Steel-Cut Irish Oatmeal (V)

Brown Sugar | Golden Raisin | Cinnamon

Cage-Free Egg Scramble (VG, GF)

Tabasco (V, GF) | Ketchup (V, GF)

Daily Topping (served on the side):

Choose Two

Onion (V, GF), Red Pepper (V, GF), Mushroom (V, GF), Cheddar Cheese (VG, GF), Tomato (V, GF), Bacon Bits (GF)

Hard Boiled Eggs (VG, GF)

Breakfast Burrito

Eggs | Chorizo | Potato | Cheese | Pico de Gallo (VG, GF) | Salsa (V, GF)

Breakfast Meats:

(Choose Three)

Pork Link Sausage (GF), Grilled Ham (GF), All-Natural Bacon (GF), Turkey Bacon (GF), Turkey-Maple Sausage Link (GF), Chicken-Apple Sausage Link (GF),

Tofurkey Breakfast Sausage (V, GF)

Accompaniments:

Choose One

Home-Fried Potato (V), Hash Brown (V), Cheddar Grits (VG), Roasted Gruyere Potatoes (VG), *Sweet Potato Skillet (V)*: Maple-Infused Sweet Potatoes | Peppers | Onions, *Roasted Vegan Breakfast Hash (V, GF)*: Yukon Gold Potatoes | Red Bliss Potatoes, Yellow Onions | Red Bell Pepper, Mushroom | Spinach

Freshly Squeezed Orange

Mixed Juice of the Day or Grapefruit Juice

Fruit Smoothie of the Day

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

PALM COAST SIGNATURE BREAKFAST BUFFET

\$124.00 Per Person

Tropical Paradise Fruit Bowl (VG)

Pineapple | Mango | Kiwi | Coconut Flakes | Honey

Whole Fruit (V, GF)

Mango Apple Parfait (VG)

Vanilla Yogurt | Granny Smith Apples | Honey Granola | Mango Puree

Acai Banana Yogurt (VG, GF)

Acai Puree | Greek Yogurt | Shredded Coconut | Sliced Bananas | Blueberries

House Baked Butter & Chocolate Croissants (VG)
Danishes (VG)

Double Chocolate Muffin (VG)
Gluten-Free Cranberry Orange Muffin (VG, GF)

Toasts
Sourdough (VG) | Multigrain (VG) | Gluten Free (VG, GF)

Bagels
Plain (VG) | Everything (VG)
Gluten-Free (VG, GF)

Sweet Butter (VG, GF) | Honey (VG, GF)
Local Preserves (VG, GF) | Cream Cheese (VG, GF)

Steel-Cut Irish Oatmeal (V)
Brown Sugar | Golden Raisin | Cinnamon

Honeycomb (VG, GF)

Cage-Free Egg Scramble (VG, GF)
Condiments: Tabasco (V, GF) | Ketchup (V, GF) | Pico de Gallo (VG, GF) | Salsa (V, GF)

Individual Egg White Frittata (VG, GF)
Egg White | Spinach | Asparagus | White Onions

Baked French Toast (VG)
Berry Compote (V, GF) | Maple Syrup (V, GF)

Sugar Farms Vegetable Tart (VG)
Fire Roasted Zucchini | Yellow Squash | Red Onion | Bell Peppers | Mushroom | Herbed Ricotta Cheese

Crispy Pepper Bacon (GF)
Linguica Toscana Breakfast Patty | Vegan Sausage (V, GF)

Hash Potato Crowns (V)

Signature Breakfast Sandwich
(Choose One, See list to the right)

Freshly Squeezed Orange

Mixed Juice of the Day or Grapefruit Juice

Morning Juice Shot (Choose One):
Detox – Honeydew | Celery | Agave (V, GF) | Wake Up – Pineapple | Ginger | Lime (V, GF) | Immunity – Ginger | Lemon | Turmeric | Honey (VG, GF)

Green Tea Matcha Smoothie (VG)
Green Tea | Matcha | Spinach | Banana

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

BELGIAN WAFFLES (VG) STATION

\$25.00 Per Person

Maximum 200 Guests

1 Culinary Attendant per 50 Guests

Orange-Infused Maple Syrup (V, GF) | Seasonal Fruit Compote (V, GF) | Whipped Cream (VG, GF) | Butter (VG, GF) | Hazelnut Spread (VG, GF) | Mixed Berries (V, GF)
Mini Chocolate Chips | Chopped Nuts

Enhancement: Chicken & Waffles
Southern Fried Chicken
Maple & Sage Infused Syrup (V, GF)
Maximum 150 Guests \$12.00

BUTTERMILK HOTCAKES STATION

\$25.00 Per Person

Maximum 200 Guests

1 Culinary Attendant per 50 Guests

(Choose Two)
Plain (VG), Chocolate Chip (VG), Banana (VG), Blueberry (VG), Gluten Free (VG, GF)

Vermont Maple Syrup (V, GF) | Whipped Cream (VG, GF) | Butter (VG, GF)
 Powdered Sugar (V, GF) | Mixed Berries (V, GF)
 Chopped Nuts (V, GF)

FRENCH TOAST STATION (VG)
\$23.00 Per Person

Choice of French Toast:
 Brioche Bread | Texas Toast | Baguette

Toppings:
 Cinnamon-Sugar (V, GF) | Whipped Cream (VG, GF) | Seasonal Fruit Compote (V, GF) | Vermont Maple Syrup (V, GF)

EGGS YOUR WAY STATION (GF)
\$33.00 Per Person
1 Culinary Attendant per 50 Guests

Scrambled Eggs | Cage Free Cracked Eggs | Egg Whites | Just Egg

Grilled Ham | Double Smoked Bacon | Gulf Shrimp | Sausage | Tofu

Sweet Onion | Peppers | Mushrooms | Baby Spinach | Tomato | Greek Feta | Vermont Cheddar | Seasonal Herbs | Jalapenos

Salsa | Tabasco | Ketchup

AVOCADO TOAST STATION
\$23.00 Per Person

Made To Order
1 Culinary Attendant per 50 Guests

Avocado Mousse (VG, GF) | Hard Boiled Eggs (VG, GF) | Cherry Tomato (V, GF) | Sun-Dried Tomato (V, GF) | Charred Onion (V, GF) | Feta Cheese (VG, GF) | Micro Cilantro (V, GF) | Crispy Quinoa (V, GF) | Red Chili Flake (V, GF) | Balsamic Glaze (V, GF) | Extra Virgin Olive Oil (V, GF)

Toast: Multigrain (VG) | Gluten Free Toast (VG, GF)

AVOCADO TOAST, PRE-BUILT
Recommended for Events More than 100 Guests Avocado Mousse (V, GF) | Cherry Tomato (V, GF)
 Feta Cheese (VG, GF) | Micro Mint (V, GF)
 Toast: Multigrain Toast (V) | Gluten Free Toast (V, GF)
 Avocado Mousse (V, GF) | Caramelized Onion (V, GF) | Mozzarella Cheese (VG, GF) | Sun Dried Tomato (V, GF) | Extra Virgin Olive Oil (V, GF)
 Toast: Multigrain Toast (V) | Gluten Free Toast (V, GF)

Enhancement: Add Protein(Choose One):
 Smoked Salmon | Bacon | Argentinian Chorizo
 \$12.00

SIGNATURE BREAKFAST SANDWICHES
\$14.00 Each
1 Sandwich per Person

Less than 60 guests choose up to 2 selections, More than 60 guests choose up to 3 selections

Cage-Free Egg | Vermont Cheddar | All-Natural Bacon | English Muffin

Truffled Scrambled Eggs | Prosciutto | Brie Cheese | Toasted Brioche Buns

Croissant | Cage-Free Egg | Grilled Ham | Melted Gruyere

Short Rib Hash Burrito | Scrambled Eggs | Cheddar Cheese | Flour Tortilla

Scrambled Egg Whites | Spinach | Feta | Sundried Tomato Aioli | Ciabatta Roll (VG)

Green Egg Burrito | Cage-Free Scrambled Egg | Mozzarella | Pesto | Pancetta | Spinach Tortilla

Tofu Scramble Burrito | Pinto Beans | Roasted Piquillo Peppers | Vegan Mozzarella Cheese | Pico de Gallo (V)

FANCY THOSE FIXIN'S
BREAKFAST ENHANCEMENTS

Individual Greek & Low-Fat Flavored Yogurt (VG)
10.00 per Person

Greek Yogurt Parfait (VG)

Local Honey | Homemade Granola | Berries | Juice Pearls

16.00 per Person

Acai Bowl (VG, GF)

Acai Puree | Greek Yogurt | Shredded Coconut | Sliced Banana | Blueberries

16.00 per Person

Mini Yogurt Smoothies (VG, GF)

(2 smoothies per Person)

Choose 2

Strawberry Acai | Strawberry Banana | Mango

14.00 per Person

Tropical Paradise Fruit Bowl (VG, GF)

Pineapple | Mango | Kiwi | Coconut Flakes | Honey

19.00 per Person

Mixed Berry Bowl (V, GF)

Blueberries | Strawberries | Raspberries | Black Berries | Mint

19.00 per Person

Individual Cold Cereals (VG)| Milk

Choose 3

Corn Flakes | Raisin Bran | Cheerios | Honey Nut Cheerios | Frosted Flakes | Cinnamon Toast Crunch | Fruit Loops

9.00 per Person

Steel-Cut Irish Oatmeal (V)

Brown Sugar | Golden Raisin | Cinnamon

14.00 per Person

Overnight Oats

Strawberries | Toasted Coconut (VG)

14.00 per Person

Assorted Gourmet Donuts (VG)

Minimum of 72 Hours Advance Notice Required

Select 3 Flavors:

Traditional Glazed (VG) | Chocolate Frosted (VG) | Jelly Filled Powdered (VG) | Vanilla Frosting with Rainbow Sprinkles (VG) | Chocolate Frosting with Rainbow Sprinkles (VG) | Vanilla Frosting with Crushed Oreo (VG)

118.00 per Dozen

Fresh-from-New-York Bagels (VG)

Plain (VG)| Everything (VG)| Gluten Free (VG, GF)

Individual Cream Cheese:

Traditional (VG, GF) | Garden Vegetable (VG, GF)

118.00 per Dozen

Housemade Whole Quiches

Choice of:

Ham & Gruyere Cheese | Quiche Lorraine | Bacon & Swiss Cheese | Mushroom & Goat Cheese (VG) | Roasted Vegetable Quiche (VG)

14.00 per Person

Sticky Buns (VG)

1 Platter serves 20 Guests

Old Fashioned Icing

86.00 per Platter

Pecan Bun Pull Apart Bread (VG)

1 Pan serves 50 Guests, 1/2 Pan serves 25 Guests

96.00 per Pan, 52.00 per 1/2 Pan

PLATED

DAWN TO BUSINESS

\$72.00 Per Person

Freshly Squeezed Orange (V) & Grapefruit Juice (V)

Low-Fat Meyer Lemon Yogurt Parfait | Berries (VG)

Cage-Free Egg Scramble (VG, GF) | Roasted Baby Sweet Pepper | Grilled Roma Tomato | Tabasco (V, GF) | Ketchup (V, GF)

Accompaniments:

Choose One

Hashbrown (VG, GF) | Potato Pancake (VG) | Home-Fried Potato (V, GF)

Breakfast Meats:

Choose One

All-Natural Bacon (GF) | Turkey Bacon (GF) | Chicken Apple Sausage (GF)

House Baked Croissants (VG) | Danishes (VG) | Muffins (VG) | Sweet Butter (VG, GF)

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

BOX

Top of Form

Bottom of Form

Presented in an insulated, Four Seasons cooler bag

On-the-Run

\$62.00 Per Person

Whole Fresh Fruit (V, GF)

Individual Fruit Flavored Low-Fat Yogurt (VG, GF)

Muffin of the Day (VG)

English Muffin | Cage-Free Egg | Vermont Cheddar | All-Natural Bacon

Bottled Natalie® Fresh Orange Juice

Bagel Box

\$35.00 Per Person

Everything Bagel (VG) | Cream Cheese (VG, GF) | Smoked Salmon (GF) | Red Onion (V, GF) | Capers (V, GF) | Lemon Wedge (V, GF)

SPECIALTY BREAKS

Morning and afternoon specialty breaks are designed for 30-minutes of service

\$42.00 Per Person

R&R

Locally Grown Fruit Skewers (*V, GF*)

Juice Shots (V, GF)

Green Apple | Kiwi | Ginger Carrot | Orange | Parsnip | Turmeric

Greek Yogurt Shooters (VG, GF)

Raspberry | Blood Orange | Coconut

Housemade Granola Bars

Dark Chocolate Rocher | Sea Salt (*GF*)

Seasonal Flavor Infused Water

ROUTE 66

Mini Burger

Swiss Cheese | Onion Marmalade

Mini Club Sandwich

Turkey | Bacon | Lettuce | Tomato | Garlic Aioli Avocado | Hawaiian Sweet Rolls

Buttermilk Chocolate Cupcake (*VG*)

Choose 1

Root Beer Float (*VG, GF*) | Coke Float (*VG, GF*)

TWISTED PRETZEL

Jumbo Soft Pretzel (*VG*)

Soft Pretzel Bites (*VG*)

Tangy Mustard (*V, GF*) | Beer Cheese (*VG*) | Whole Grain Mustard (*V, GF*)

Key Lime Yogurt Pretzel (*VG*)

Milk Chocolate Pretzel (*VG*)

Dark Chocolate Pretzel (*VG*)

CITRUS GROVE

Lemon Pie Macaron (*VG, GF*)

Glazed Orange Scone (*VG*)

Whipped Ricotta Toast with Citrus, Lemon Jam (*VG*)

Build Your Own Citrus Trail Mix (*VG*) *Served in Individual Bowls*

Gourmet Granola Clusters | Yogurt Covered Raisins

Chocolate Covered Almonds | Mandarin Orange | Dried Kiwi

Sparkling Pomegranate Orange Juice

MEDITERRANEAN

Hummus (V, GF)

Sun-Dried Tomato | Garlic

Labneh (VG)

Garlic | Bulgar Wheat | Mint

Roasted Eggplant Dip (V, GF)

Diced Mix Pepper | Tomato | Lemon | EVOO

Sweet Mini Peppers (V, GF) & Baby Carrots (V, GF)

Grilled Naan Bread (VG)

Roasted Spicy Chickpeas (V, GF)

Pistachio Baklava Cup (VG)

Seasonal Flavor Infused Water

BOBA TEA & MOCHI BREAK

1 Station Attendant per 50 Guests

Choose 3

Sweet Matcha Tea

Half & Half | Tapioca Pearls

(Dairy Free Available)

Milk Tea

English Breakfast Tea | Half & Half | Simple Syrup | Tapioca Pearls

(Dairy Free Available)

Thai Iced Coffee

Espresso | Sweetened Condensed Milk | Tapioca Pearls

Fruit Tea

Chamomile Tea | Guava Puree | Sliced Strawberries | Strawberry Fruit Pearls

Chamomile Tea | Passion Fruit Puree | Orange Slices | Strawberry Fruit Pearls

Peppermint Tea | Strawberry Puree | Raspberries & Blueberries | Mango Fruit Pearls

Assorted Mochi (VG, GF)

Green Tea | *Strawberry* | *Mango*

THE TEACUP STOP

One Bite Sandwiches

Cucumber, Dill | Cream Cheese | White Bread (VG)

Chicken | Avocado Pinwheel

Mini Spinach and Goat Cheese Quiche (VG)

Deviled Eggs (GF)

Freshly Baked Assorted Mini Scones | *Whipped Cream* (VG)

Mixed Berry Tarts (VG) | Assorted Macarons (VG, GF)

Seasonal Fruit Infused Iced Tea Herbal Green Iced Tea

THE ITALIAN JOB

Mini Italian Panini

Pesto | Prosciutto | Salami | Provolone | Pepperoncini

Roasted Tomato | Arugula | Herb Ciabatta

Caprese Skewer (VG, GF)

Orange Blossom Cannoli (VG)

BUILD YOUR OWN TRAIL MIX-IT-YOUR-WAY

(For Indoor Events) Served in Individual Bowls

Homemade Granola | Toasted Coconut | Salted Peanuts | Sunflower Seeds | Banana Chips | Dark Chocolate | Yogurt Covered Raisins | Dried Fruits | Mini Pretzels | M&Ms | Snickers | Walnuts | Cashews (VG)

Arnold Palmer

GELATO-TO-GO

\$17.00 Per Person

Choose 3 Flavors

Pre-Scooped and Served in Mini-Cups

Gelato

Vanilla Bean Gelato (VG, GF) | Chocolate Gelato (VG, GF) | Pistachio Gelato (VG, GF) PB&J Gelato (VG, GF) | Birthday Cake Gelato (VG, GF) | Stracciatella Gelato (VG, GF) Coffee Gelato | (VG, GF) Dulce de Leche (VG, GF) | Cookies and Cream Gelato (VG)

Sorbet (V, GF)

Strawberry Pink Lemonade Sorbet | Mixed Berry Sorbet | Mango Passion Sorbet | Blood Orange Sorbet | Coconut Sorbet

PURE PRESSED

1 Station Attendant per 50 Guests

Fresh Fruit: Avocado | Apples | Beets | Celery | Lemon | Lime | Ginger | Fennel | Turmeric Powder

Frozen Fruit: Acai | Pineapple | Blueberries | Banana | Strawberries | Mango | Spinach

Mixers: Coconut Water | Orange Juice | Apple Juice | Pomegranate Juice | Unflavored Protein Powder

BUILD YOUR OWN BREAK

AM SNACK designed for 30-minutes of service - Includes Seasonal Flavor Infused Water Station

\$42.00 per Person

PM SNACK designed for 30-minutes of service – Includes Seasonal Flavor Infused Water Station

\$42.00 per Person

AM SNACKS (CHOOSE THREE)

Tajin-Rubbed Fresh Fruit

Pineapple | Mango | Papaya | Honeydew | Cantaloupe Chamoy Dipping Sauce | Tajin Sugar

Yogurt Smoothies

Raspberry | Blood Orange | Coconut

Greek Yogurt Parfait

Local Honey | Homemade Granola | Berries Juice Pearls

Premium Housemade Granola Bars

Pound Cakes

(Choose 3)

Marble | Carrot Pecan | Lemon Poppy Seed Banana Nut

Mini Muffins

Chocolate | Blueberry | Orange Cranberry

Croissants

Butter | Chocolate

Quiche - *Choose 1*

Quiche Lorraine

Applewood Bacon | Caramelized Onion | Egg Nutmeg | Gruyere Cheese

Cheese & Tomato Quiche

Sun Dried Tomato| Asparagus | Boursin Cheese Spinach | Egg | Mozzarella Cheese

Spinach & Feta Quiche

Cherry Tomatoes | Dill | Italian Parsley | Leeks Spinach | Pesto | Feta Cheese | Swiss Che

PM SNACKS (CHOOSE THREE)

Sweet

Chocolate Fudge Brownies & Milk Chocolate Blondie Bites

Four Seasons Signature Rice Krispy Treats

Assorted Housemade Cookies (Choose Two)

Old Fashioned Chocolate Chunk | Peanut Butter

Cranberry Oatmeal | White Chocolate Macadamia | Snickerdoodle Blossom | Double Chocolate Chunk

Red Velvet White Chocolate | Kitchen Sink Funfetti | M&M

Mini Cupcake Extravaganza

(Choose Two)

Red Velvet | Double Chocolate | Raspberry Cookies & Cream | Reese's Cup | Funfetti

Mini Paletas (Choose Two)

Cookies & Cream | Passion Fruit | Vanilla & Nutella Coconut & Dulce De Leche

Ms. Bees Caramel Chocolate Popcorn

Savory

Tri-Color Tortilla Chips & Roasted Tomato Salsa

Roasted Candied Nuts with House Spices

Roasted Spicy Chickpeas

Freshly Popped Popcorn with Spicy Rub

Ranch Potato Chips with Roasted Onion Dip

Garden Vegetable Crudit  with White Bean Hummus

Baked Pita Chips with Roasted Beet Baba Ghanoush

Steamed Edamame with Sea Salt

Roasted Edamame Teriyaki Glaze | Togarashi

FOUR SEASONS INFUSED WATER

(Choose One)

Watermelon | Cucumber | Mixed Berries | Citrus

A LA CARTE

A LA CARTE BREAK ITEMS, PRICE PER PIECE

Snack Bars **10.00 Each**

KIND® Bars | LARA® Bars | That's It® Fruit Bars | Made Good® | Fig Bars (VG)

Candy **10.00 Each**

Snickers® | Twix® | Kit Kat® | Reese's® Peanut Butter Cups | M&M's® Smart Sweets®

Snack Chips **10.00 Each**

Dirty Chips ® | Hippes ® | Natures Garden® Trail Mix | Beef Jerky (GF)

Premium Housemade Granola Bars (VG) **13.00 Each**

Sneak a Snack

Charcuterie Cups

Salami | Prosciutto | Aged Cheddar | Brie & Berry Skewer | Dried Fruits & Nuts | Rosemary Artisan Crisp **20.00 per Person**

Corn Tortilla Chips (V,GF) | Roasted Tomato Salsa (V,GF) **14.00 per Person**

Enhancement:

Guacamole (V,GF) **10.00 per Person**

Queso (VG,GF) **10.00 per Person**

Spicy Black Bean Hummus (V,GF) **10.00 per Person**

Roasted Red Pepper Hummus (V,GF) **10.00 per Person**

Roasted Corn & Feta Dip (VG,GF) **10.00 per Person**

Roasted Mixed Nuts | House Spices (V,GF) **14.00 per Person**

House Roasted Gourmet Nuts **26.00 per Person** (V,GF) *Choose Two:*

Chipotle Rosemary Spiced Cashews (V, GF)

Sweet & Spicy Walnuts (VG, GF)

Honey | Buffalo

BBQ Spiced Almonds (V, GF)

Savory Pecans | Sea Salt (V, GF)

Freshly Popped Popcorn | Spicy Rub (VG, GF) **14.00 per Person**

Housemade Potato Chips (V,GF) | Roasted Onion Dip (VG,GF) **14.00 per Person**

Garden Vegetable Crudit  (V,GF) | White Bean Hummus (V,GF) **14.00 per Person**

Baked Pita Chips (V) | Avocado Hummus (V,GF) **14.00 per Person**

Jumbo Soft Pretzel (VG) | Bavarian Mustard (VG) **14.00 per Person**

Enhancement:

Four Seasons Orlando Catering

Beer Cheese (VG) **2.00 per Person**

Whole Fresh Fruit (V,GF) **9.00 per Piece**

Locally Grown Sliced Fruit (V,GF) **23.00 per Person**

Melon & Berry Skewers (V, GF)

Creamy Lemon Yogurt Dip (VG, GF) **23.00 per Person**

Assorted Gourmet Donuts (VG) **118.00 per Dozen**

Minimum of 72 Hours Advance Notice Required

(Choose 3)

Traditional Glazed | Vanilla Frosting with Rainbow Sprinkles

Chocolate Frosting with Rainbow Sprinkles | Jelly Filled Powdered | Vanilla Frosting with Crushed Oreo |

Chocolate Frosted

Pound Cakes (VG) **118.00 per Dozen**

Marble | Carrot Pecan

Lemon Poppy Seed | Banana Nut

Mini Muffins (VG) **118.00 per Dozen**

Chocolate | Blueberry | Orange Cranberry

Croissants (VG) **118.00 per Dozen**

Butter | Chocolate

Assorted Mini Scones (VG) **118.00 per Dozen**

Brownies or Blondies (VG) **118.00 per Dozen**

Assorted Cookies (VG) **118.00 per Dozen**

1 Choice per Dozen Ordered

Old Fashioned Chocolate Chunk (VG) | Peanut Butter (VG) | Cranberry

Oatmeal (VG) | White Chocolate Macadamia (VG) | Snickerdoodle

Blossom (VG) | Double Chocolate Chunk (VG) | Red Velvet White

Chocolate (VG) | Kitchen Sink | Funfetti | M&M (VG)

Gluten Free Corner **120.00 per Dozen**

2 Dozen Minimum

Gluten Free Mini Chocolate Brownies (VG, GF)

Gluten Free Small Chocolate Chip Cookies (VG, GF)

Gluten Free Mini Four Seasons Signature Rice Krispy Treats (VG, GF)

Gluten Free Moroccan Almond Cookie (VG, GF)

Choose One Macaron (VG, GF)

Macarons (VG, GF) 120.00 per Dozen*For 1-2 dozen, Choose 3 flavors**For 3 dozen, Choose up to 6 flavors*

Chocolate | Vanilla | Lemon | Strawberry Verbena

Salted Caramel | Birthday Cake | Mango Passion

Cappuccino | Raspberry | Cookies & Cream (*contains Gluten*) Pistachio |

Earl Grey | Nutella

Ice Cream (VG, GF) 11.00 Each

Nightingale® Ice Cream Sandwich

(Choose 3)

Classic, Banana Pudding

Chocolate French Roast

Chocolate Blackout

Cookie Monster

Key Lime Pie

Strawberry Shortcake

Paletas Pops 11.00 Each

(Choose 3)

Cookies & Cream (VG)

Passion Fruit (VG,GF)

Vanilla with Nutella (VG,

GF)

Coconut with Dulce de Leche (VG, GF)

VG = Vegetarian

V = Vegan

GF = Gluten Free

A LA CARTE BEVERAGES

Freshly Brewed Regular & Decaffeinated Caffè Umbria® Artisan Coffee

Caffè Umbria® Iced Coffee | Rishi® Teas **155.00 per Gallon****Coffee Bar Enhancement 8.00 per Person**

Selection of Flavored Syrups | Sugar Swizzle Sticks | Cinnamon Cocoa Powder Whipped Cream

Gourmet Espresso Bar 21.00 per Person*1 Station Attendant per 50 Guests (Maximum 100 Guests)**Based on 30 minutes of service, \$7.00 each additional 30 minutes*

Espresso | Cappuccino | Latte

Selection of Flavored Syrups | Sugar Swizzle Sticks Cinnamon | Cocoa Powder | Whipped Cream

Self-Serve Nespresso® Station 11.50 per Pod**Freshly Brewed Iced Tea 155.00 per Gallon****Lemon-Meyer Lemonade 155.00 per Gallon**

Flavors of Four Seasons Infused Water **155.00 per Gallon**

Caffè Umbria® Iced Coffee **155.00 per Gallon**

Freshly Squeezed Florida Orange Juice **155.00 per Gallon**

Soft Drinks **10.50 Each**

Coke® | Diet Coke® | Coke® Zero | Sprite® | poppi®

Mineral Waters **10.50 Each**

Acqua Panna® Still & San Pellegrino® Sparkling

Flavored Mineral Waters **10.50 Each**

San Pellegrino® Essenza Sparkling

Bottled Natalie® Florida Orange Juice **11.50 Each**

Caffè Umbria® Nitro Cold Brew Coffee **12.00 Each**

Pure Leaf® Teas **12.00 Each**

Assorted Powerade® **12.00 Each**

Celsius® **12.00 Each**

Assorted Vitamin Water® **12.00 Each**

Red Bull® **12.00 Each**

Regular | Sugar-Free

Naked Juice® Smoothies **12.00 Each**

Strawberry Banana | Blue Machine Berry Blast | Mighty Mang

SNACK BOXES

Morning and afternoon snack boxes are designed for 30-minutes of service

\$34.00 per Person

MORNING WAKEUP (VG)

Locally Grown Sliced Fruit

Housemade Granola Bar | Chocolate Covered Espresso Beans

CHEESE & FRUIT (VG)

Sliced Cheddar | Brie Wedges | Dried Cranberries

Grapes | Sliced Apples | Whole Wheat Crackers | Roasted Almonds

VEGGIE (VG)

Mini Carrots | Sweet Bell Peppers | Cucumbers Hummus | Tzatziki | Naan Bread

PROTEIN (VG)

Hard Boiled Egg | Salt & Pepper

Sliced Apples | Grapes | String Cheese Almond Butter | Whole Wheat Crackers

MID-DAY SNACK (VG)

Trail Mix | Clementine Orange

Colby Cheese Stick | Celery Sticks | Peanut Butter

MEDITERRANEAN (VG)

Hummus | Labneh | Roasted Eggplant Dip

Sweet Mini Peppers | Baby Carrots | Grilled Pita Bread Roasted Spicy Chick Pea

STATIONS

Lunch Stations are designed for up to 90-minutes of service

120.00 per Person

108.00 per Person for the Menu of the Day (additional discounts do not apply)

Add the daily enhancement for 16.00 per Person

There will be a minimum labor charge of 300.00 plus tax for all meal functions with a guarantee of 20 persons or less

Served with Caffè Umbria® Artisan Coffee, Rishi® Teas, Iced Tea

FLORIDA FRESH FARE - MONDAY

Fresh Breads (VG)

Cauliflower Soup | Harissa Almond (VG,GF)

Lemon Pecorino Kale Salad (VG) Garlic Croutons | Citrus Dressing

Asparagus Salad (VG,GF)

Feta Cheese | Yellow Tomatoes | Walnuts | Parsley | Balsamic Drizzle

Mixed Greens Salad (VG,GF)

Sliced Oranges | Crumbled Goat Cheese Toasted Pistachios | Pomegranate Vinaigrette

Lime Grilled Chicken Breast (GF) Black Garlic Sauce | Swiss Chard

Baked Salmon (GF)

Compressed Fennel | Orange Sauce

Saffron Infused Rice with Herbs (VG,GF)

Creamy Parmesan Herbed Grits (VG)

Lemon Shallot Broccolini (V,GF) Heirloom Tomato

Plant City Strawberry Angel Food Cake (VG) | Mini Key Lime Tart (VG) | Mango Passion Macaron (VG,GF) | Blueberry Mini Tart (VG) |

Southern Coconut Cake (VG)

Monday's Suggested Enhancement:

Includes all items:

Lobster Mini Cake | Old Bay Aioli

Brown Rice & Cannellini Bean Pilaf (V,GF)

Kale | Oven Roasted Tomatoes

Orange Chocolate Tart (VG)

\$16.00

SABOR - TUESDAY

Chicken Pozole Soup | Lime | Cilantro

Green Leaf Salad (GF)

Grilled Chicken | Avocado | Tomato | Sweet Corn

Spicy Ranch Dressing

Chipotle Slaw (VG,GF)

Red & White Cabbage | Carrot

Cilantro | Mango | Orange Mustard Dressing

Mexican Street Corn Salad (VG,GF)

Off The Cob Corn | Cotija Cheese | Lime | Cilantro

Cayenne Powder Mayonnaise

Chicken Fajitas (GF)

Jalapeno Peppers | Onions | Peppers

Jack Fruit Tacos (V,GF)

Orange Juice | Cumin | Oregano Red Pepper Flake

Slow Cooked Short Ribs (GF) Salsa Verde

Corvina Fish Tacos (GF)

Lemon | Paprika | Cumin | Red Mole Sauce

Mexican Rice (V,GF)

Slow Cooked Chile Lentils (V,GF)

Corn Tostadas (GF) | Flour Tortillas (VG)

Toppings

Guacamole | Sour Cream | Green Onions Fire-Roasted Tomato Salsa | Lime | Cilantro Cotija |

Cheddar Cheese

Tres Leches Cake (VG)

Chilled Coconut Rice Pudding (VG, GF) Traditional Flan (VG, GF)

Buñuelos (VG)

Chocolate Dulce de Leche Verrine (VG)

Tuesday's Suggested Enhancement:

Includes all items:

Tajin Dusted Jicama Lollipop (V,GF)

Chipotle Glazed Carrots (VG,GF)

White Quinoa Salad (VG,GF) Roasted Corn | Black Beans | Red Onions

Bell Pepper

\$16.00

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THE MED - WEDNESDAY

Toasted Naan Bread (V)

Cumin Harissa Charred Tomato Soup (V,GF)

Arugula Salad (VG,GF)

Haloumi Cheese | Sumac | Cherry Tomatoes Pomegranate Dressing

Tabbouleh Quinoa Salad (V,GF)

Parsley | Green Onions | Diced Tomato | Mint Cucumber | Olive Oil Citrus Dressing

Chickpea Salad (V,GF)

Red Onions | Parsley | Tomato | Paprika | Cumin

Tahini Sauce

Basmati Rice | Toasted Vermicelli Noodles (VG)

Protein

(Choose Three)

Coriander Chicken Shawarma (GF) Paprika Herb Tofu (V,GF)

Crispy Cilantro Falafel (V,GF)

Braised Beef Tava - Slow Cooked Beef Shank with Garlic, Tomato, Green and Red Peppers (GF)

Roasted Baby Bell Peppers (V,GF) Onions | Tomatoes

Spinach & Feta Cheese Phyllo (VG)

Toppings

Marinated Olives (V,GF) | Sliced Pepperoncino (V,GF)

Zatar Marinated Feta Cheese (VG) Tzatziki Sauce (VG,GF) | Tahini Sauce (VG,GF)

Moroccan Almond Cookie (VG, GF) Pistachio Baklava Cup (VG)

Umm Ali (Egyptian Bread Pudding) (VG) Mahalabia (Middle Eastern Milk Pudding) (VG, GF)

Wednesday's Suggested Enhancement:

Includes all items:

Greek Salad (VG,GF)

Cucumber | Tomato | Red Onions | Kalamata Olives

Feta Cheese | Lemon Oregano Vinaigrette

Classica Hummus (V,GF)

Turkish Delights (VG, GF)

\$16.00

COASTAL EATS – THURSDAY

Fresh Breads (VG)

White Bean & Carrot Soup (VG) Garlic Herb Croutons

Leafy Green Salad (VG)

Romaine | Escarole | Radicchio | Olives Diced Bell Pepper | Green Onion | Cherry Tomato

Lemon-Basil Dressing

Heirloom Tomato Salad (V) Pickled Onion | Arugula | Sea Salt Extra Virgin Olive Oil

Shrimp Panzanella

Cucumber | Ciabatta Croutons | Tomato | Basil Parsley | Parmesan Cheese | White Wine Vinegar

Pan-Seared Grouper (GF) Warm Romesco Sauce

Baked Chicken (GF)

Wild Mushroom | Meyer Lemon Butter Sauce

Cavatappi Pasta (VG) Green Pea | Spinach | White Cheddar Béchamel

Herbed Barley Tender (V) Thyme | Rosemary | Parsley

Roasted Baby Vegetables (V,GF)

Strawberry Breton (VG) | Hazelnut Puff (VG) | Olive Oil Cake (VG) | Almond

Panna Cotta | Blueberry Compote (GF)

Thursday's Suggested Enhancement:*Includes all items*

Basil Hummus Tart with Aleppo Chili (VG)

Warm Quinoa Pilaf (V,GF) Steamed Quinoa | Sautéed Vegetables

Tiramisu (VG)

\$16.00**SIZZLE - FRIDAY**

Potato Salad (GF)

Eggs | Red Onion | Scallion | Bacon Whole Grain Mustard Dressing

Cobb Salad (GF)

Turkey Bacon | Cage Free Hard-Boiled Eggs Iceberg Lettuce | Grilled Chicken | Cherry Tomatoes

Crumbled Blue Cheese | Green Onions | Avocado |

Ranch Dressing

Apple & Raisin Coleslaw (VG,GF)

White Cabbage | Shredded Carrot | Parsley Roasted Pecans | Honey-Lime Dressing

(Choose Two)

Beef Burgers (GF)

Portobello Burgers (V,GF)

Crispy Fried Chicken Thighs | Maple Sage Turkey Burger (GF)

Jersey Style Beef Hot Dogs (GF) - Roasted Potatoes

Bell Peppers | Onions

Buns (VG)

Toppings

Lettuce (V,GF) | Tomato (V,GF) | Onions

(V,GF)

Pickles (V,GF) | Onion Jam (V,GF) Fontina (VG,GF) | Swiss (VG,GF) | Cheddar (VG,GF)

Ketchup (VG,GF) | Mustard (VG,GF) Truffle Aioli (VG,GF) | Guava BBQ Sauce (V,GF)

Sides

(Choose Two)

Crispy Curl Corn on the Cob (VG,GF)

Sweet Hot Baked Beans (GF) Truffle Steak Potatoes (VG) Mac & Cheese (VG)

Red Velvet Cookie Sandwich (VG) Banana Cream Pie Jar (VG) Fudge Brownie (VG)

Mini Pecan Pie (VG)

Chocolate Pot de Crème (GF, VG)

Friday's Suggested Enhancement:

Includes all items:

Choose 3rd Protein Option

Grilled Watermelon Wedges (V,GF)

\$16.00

GOLDEN OAK SANDWICH SHOPPE – ANY ...

\$120.00 Per Person

Fresh Breads (VG)

Soup

(Choose One)

Tomato Soup (VG) | Herb Croutons (VG)

Cauliflower Soup (VG,GF) | Pumpkin Seeds (VG,GF)

Jalapeño Butternut Squash Soup (VG,GF) | Crispy Onions (VG)

Composed Salads

(Choose Two):

Arugula Artichoke Salad (VG,GF) Artichoke | Sundried Tomato | Olives Pecorino Cheese |

Basil

Oregano Champagne Vinaigrette

Red Crunch Salad (GF)

Red Kale | Red Endive | Radicchio | Parsley | Almond

Yellow Tomato | Green Pepper | Dried Apricot Lemon Mint Citronade

Vegetable Crudité (V,GF)

Roasted Red Pepper Hummus

Make Your Own Salad Bar

Greens:

Mixed Greens | Arugula | Baby Kale

Toppings:

Cherry Tomatoes | Cucumber | Shredded Carrots

Garbanzo Beans | Bacon Bits | Cheddar Cheese

Crumbled Goat Cheese | Avocado | Herb Croutons

Dressings:

Caesar Dressing | Ranch Dressing Balsamic Vinaigrette | Olive Oil & Vinegar

Proteins (Choose Three)

Cajun Grilled Chicken (GF)

Spice-Rubbed Grilled Salmon (GF) Italian Herb Marinated Tofu (V,GF) Old Bay-

Rubbed Shrimp (GF) Chimichurri Grilled Flank Steak (GF) Homemade Falafel (V,GF)

Individual Wraps & Sandwiches

(Choose Two)

Smoked Turkey

Smoked Turkey | Bacon | Avocado | Bibb Lettuce

Heirloom Tomato | Swiss Cheese | Chipotle Aioli Croissant

Tuna Nicoise

Tuna Salad | Hard Boiled Eggs | Olives | Spinach | Tomato | Basil | Red Onion | Radish Aioli | Ciabatta Bread

Grilled Chicken

Avocado | Butter Lettuce | Yellow Tomato | Bacon | Provolone Cheese | Sundried Tomato | Caper Aioli | Kaiser

Roll

Salami & Mozzarella

Mozzarella Cheese | Pickled Vegetables | Parsley Garlic Spread | Mediterranean Sourdough Focaccia

Thai Basil Steak Banh Mi

Hoisin Braised Flank Steak | Ginger Mayo | Mango Basil Salad | Toasted Peanuts | Amoroso Roll

Chickpea Sandwich (VG,GF)

Tahini | Red Onions | Lemon Juice | Dijon Mustard | Cucumber | Purple Cabbage | Gluten-Free Whole Wheat

Bread

Chicken Caesar Salad Wrap

Parmesan | Chipotle-Caesar Dressing | Sun-Dried Tomato Wrap

Cobb Salad Wrap (GF)

Romaine Lettuce | Tomato | Blue Cheese | Eggs | Diced Turkey | Lemon Avocado Sauce | Gluten-Free Wrap

Sides

(Choose Two)

House Made Potato Chips (V) Onion Rings with Ketchup (VG) Achiote Cauliflower

(V,GF) Tater Tots with Ketchup (VG)

Grilled Zucchini Bulgur (VG) - Parsley | Walnut

Yellow Summer Squash | Mint | Shaved Baked Ricotta

Enhancement: Panini Sandwich(Choose One):

Grilled Pesto Chicken Panini

Smoked Gouda | Oven Cured Tomato

Balsamic Glaze | Sweet Onions

Ciabatta Bread

Southwestern Steak & Cheddar Panini

Caramelized Onions | Green Chile | Hoagie Bread

Roasted Vegetable Panini (VG)

Fresh Mozzarella | Tomato Basil Aioli | Brioche Bread

\$19.00

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PLATED

3-Course Menu

Chicken 83.00 per person

Fish 87.00 per person

Beef 91.00 per Person

Additional Course 12.00 per Person, per Course

Fresh Breads, Caffè Umbria® Artisan Coffee, Rishi® Teas, Iced Tea

SOUP OR SALAD

Chef's Choice of Seasonal Soup

Artisan Greens | Herb Focaccia Crisp (VG)

Shaved Parmesan | Chipotle Caesar Dressing

Roasted Beet Salad (VG,GF)

Baby Kale | Frisee | Citrus Roasted Beets Herb Goat Cheese | Toasted Pistachios Tropical Vinaigrette

Greek Salad (VG,GF)

Iceberg Wedge | Kalamata Olives

Heirloom Cherry Tomatoes | Feta | Cucumber Shaved Red Onion | Mediterranean Vinaigrette

Heirloom Tomatoes & Buffalo Mozzarella Salad

(VG,GF)

Shaved Basil | Toasted Pine Nuts Extra Virgin Olive Oil | Aged Balsamic Reduction

SALAD ENTREE

Chopped Cobb Salad (GF)

Grilled Chicken | Blue Cheese | Tomato | Avocado

Bacon | Diced Egg | Buttermilk Chive Dressing

Grilled Salmon Salad (GF)

Mixed Greens | Heirloom Cherry Tomato Shaved Radish | Shaved Fennel Champagne Truffle Vinaigrette

HOT ENTREE

Roasted Herb Chicken (GF) Charred Kale | Lemon Parsley Mashed Potato | Citrus

Chimichurri

Paprika Garlic Grilled Chicken (GF) Herb Jus | Rosemary Roasted Potato Baby Glazed

Carrots

Spice-Rubbed Flat Iron Steak

Soft Goat Cheese Polenta Pickled Jalapeno Crispy Potato Straws | Chimichurri Sauce

Miso Glazed Salmon

Herb Marble Potato | Sautéed Spinach Honey Soy Sauce

Seared Cobia

Fregola Pasta | Sautéed Wild Mushrooms Baby Arugula | Orange Citronette

Eggplant Parmigiana (VG)

Basil Pomodoro | Baby Arugula

DESSERTS

Royal Chocolate Tart | 62% Chocolate Ganache

Mascarpone Cream | Sea Salt Caramel (VG)

Lemon Meringue Tart | Raspberry Compote
(VG)

Umbria® Coffee Tiramisu (VG)

Classic Flan | Orange Segments
Vanilla Whipped Cream (VG,GF)

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BOX

Grab' N' Go 72.00 per Person

Presented in an insulated, Four Seasons cooler bag

Less than 60 guests, choose (2) total wrap, sandwich or salad options, and (1) selection per category for all other components

60 guests and over, choose (3) total wrap, sandwich or salad options, and (1) selection per category for all other components

SANDWICHES

Smoked Turkey

Turkey Bacon | Lettuce | Tomato | Pickles Swiss Cheese | Lemon Caper Dijonnaise Multigrain Bread

Grilled Chicken

Tomato | Provolone | Pickled Red Onion | Zesty Pesto

Cured Tomato Mayo | Ciabatta Bread

Caprese Sandwich (VG)

Mozzarella | Tomato | Arugula | Pesto Kalamata Olive Bread

Grilled Portobello Mushroom (VG)

Cured Tomato | Spinach

Lemon & Piquillo Ricotta Spread | Rustic Ciabatta Roll

Assorted Italian Cured Meats Romaine Lettuce | Herb Dressing Kalamata Olive Bread

Miso Eggplant Sandwich (V)

Red Onion | Tomato | Arugula | Avocado Spread Whole Wheat Bread

Roast Beef

Horseradish Cream | Caramelized Onion | Arugula

Tomato Hoagie

WRAPS

Tuna

Slice Egg | Oven-Dried Tomatoes | Lemon-Caper Mayonnaise | Whole Wheat Wrap

Chicken Caesar Salad Wrap | Parmesan & Chipotle-Caesar Dressing Sun-Dried Tomato Wrap

Grilled Vegetable (V)

Oven-Roasted Tomato | Garlic Hummus | Spinach Wrap

SALADS

Chop Salad (GF)

Romaine | Bacon | Chicken | Tomato | Blue Cheese
Ranch Dressing

Greek Salad (VG, GF)

Iceberg Lettuce | Shaved Red Onion | Cucumber | Cherry Tomato | Feta Cheese | Kalamata Olives | Mediterranean Dressing

Chickpea Quinoa Salad (VG, GF)

Quinoa | Roasted Chickpeas | Cucumber | Parsley | Red Onions | Orange Mustard Dressing

ACCOMPANIMENTS (SELECT ONE)

Macaroni Salad (VG)

Piquillo Pepper | Red Onion | Celery | Parsley

Chickpea Salad (VG, GF)

Roasted Corn | Red Bell Pepper | Pepitas | Lime Crema

Organic Quinoa | Tabbouleh (V,GF)

Potato Salad (VG, GF)

Celery | Onion | Egg | Peppers | Herb Lemon Dijon Vinaigrette

Cavatappi Salad (VG)

Peas | Feta | Peppers | Oregano Dressing

Roasted Corn Salad (VG, GF)

Roasted Corn | Cotija Cheese | Caramelized Onions | Cilantro | Cherry Tomatoes | Lime
Vinaigrette

SEASONAL WHOLE FRESH FRUIT (SELEC...

Apple (V,GF) | Banana (V,GF) | Pear (V,GF)

GOURMET CHIPS (SELECT ONE)

Dirty Chips ® | Hippeas ® | Nature's Garden Trail Mix ® | Beef Jerky

DESSERT (SELECT ONE)

Homemade Chocolate Brownie (VG)

Homemade Chocolate Chip Cookie (VG)

Homemade Granola Bar (VG)

LITE BITES

Served for a minimum of 20 guests

50.00 per Person (4 pieces per person)

70.00 per Person (6 pieces per person)

12.50 per Additional Piece

Available on stations or passed

CHILLED

Smoked Salmon Roulade | Crab Salad | Dill Cucumber Relish (GF)

Stracciatella Cheese Toast | Tomato | Basil Prosciutto Crackling

Egg and More Egg

Deviled Egg | Caviar | Bottarga (VG,GF)

Heirloom Tomato Gazpacho | Mint Cucumber Salad (V)

Eggplant Caponata | Buffalo Mozzarella (VG,GF)

Red Lentil Bite | Parsley | Mint | Cumin Sumac and Pickled Onion (V,GF)

Compressed Melon | Thyme | Serrano Chili (V,GF)

Heirloom Tomato Tart | Whipped Goat Cheese | Chive
Confit Beet (VG)

Antipasto Skewer

Olives | Artichoke | Tomato | Bocconcini (VG, GF)

Tostones | Avocado Chimichurri | Pico de Gallo Cotija (VG)

Seared Tuna Tataki | Chimichurri | Potato Crisp

California Roll | Wasabi | Teriyaki Glaze

Spicy Salmon Roll | Crispy Garlic Grapefruit-Basil Glaze

Spicy Tuna & Mango Cone | Togarashi Aioli

Duck Prosciutto | Brie Cheese | Black Berry Marmalade

Beef Tartar | Slow Cooked Egg Yolk Crispy Potato (GF)

Beef Tenderloin | Blue Cheese Bruschetta Caramelized Onion

Chilled Pea & Mint Soup Shooters | Cashew Cream (V)

Roasted Pepper Olive Tapenade Tartlets (VG)

King Crab Bite | Tomato Jelly Black Caviar (GF)

Serano Compressed Cucumber | Wasabi Avocado Cream (VG)

HOT

Potato Bravas Bite (VG)

Potato | Chipotle Aioli | Paprika Tomato Sauce Cornichons

Maine Lobster Cake | Chives Lemon Aioli

Shrimp and Sea Scallops Brochette Chardonnay Sabayon | Lemon Oil (GF)

Grilled Lamb Lollipop | Eggplant Mint Mash (GF)

Farfalle and Meatball | Pomodoro e Basilico

Chicken Wellington | Garlic Thyme Aioli

Edamame Potsticker | Honey Soy Glaze (VG)

Spicy Vegetable Pakora | Cilantro Sauce (VG)

Chicken Lemongrass Potsticker

Crispy Vegetable Egg Roll | Teriyaki Glaze (VG)

Vegetable Samosa | Local Stone Fruit Chutney (V)

Mushroom Arancini | Black Truffle Aioli (VG)

Pimiento Mac 'N' Cheese Fritter (VG)

Brie Tart | Strawberry Marmalade (VG)

Mini Crab Cakes | Almond Harissa Romesco

Duck Pastrami Chou | Pickled Mustard Seeds | Orange Marmalade

Tomato Mascarpone Arancini (VG)

Asiago and Phyllo Wrapped Asparagus (VG)

Crispy Parmesan Polenta | Black Truffle Aioli (VG)

Aloo Tikki Spicy Tomato Marmalade (V)

Coconut Breaded Chicken | Mustard Mango Dip

Silky Parmesan Mashed Potato Cone | Crispy Chicken

Orange Duck & Sesame Vegetable Bao Bun

Bacon-Wrapped Short Rib | Truffle Chipotle Aioli (GF)

Beef Wellington | Red Onion Marmalade

Beef Kebab | Mint Chimichurri (GF)

VG = Vegetarian

V = Vegan

GF = Gluten Free

MORE THAN A MORSEL

Reception Stations are designed for up to 2-Hours of service

A minimum of (4) savory Reception Stations and (1) Sweet Station are required to constitute a dinner

GULF COAST RAW BAR (GF)

\$53.00 Per Person

1 Piece of Each per Person

Jumbo Shrimp | Cocktail Crab Claws Fresh-Shucked Oysters | Green Lipped Mussels

Mignonette (GF) | Traditional Cocktail Sauce

(GF)

Florida Lemons (GF)

Black Caviar Enhancement French Osetra

Osetra Amber Smoked Trout Roe Beluga Hybrid

Accompaniments:

Chives | Capers | Lemon | Belini | Potato Chips | Quail egg Halves | Shallots

Market Price

TUSCAN TABLE DISPLAY

\$42.00 Per Person

Imported & Seasonal Farmstead Cheeses (VG, GF)

Soppressata (GF) | Capicola (GF) | Salami (GF)

Pistachio Mortadella

Mixed Marinated Olives (V, GF) | Pickled Green

Beans (V, GF)

Cornichons (V, GF) | Sweet Drop Peppers (V, GF)

Grilled Artichokes (V, GF)

Nuts | Honey | Honeycomb | Fresh and Dried Fruits

Assorted Bread Display (VG)

Herb Parmesan Oil (VG, GF)

MOZZARELLA AND BURRATA STATION

\$44.00 Per Person

1 Culinary Attendant Per 50 Guests

Maximum 200 guests

Prosciutto (GF) | Bresaola (GF) | Salami (GF)

Mozzarella (VG, GF) | Burrata (VG, GF)

Muffaletta Spread (VG, GF) | Olives (VG, GF) |

Sliced Tomatoes (VG, GF) | Crushed Red Pepper (VG, GF) |

Roasted Bell Peppers (VG, GF) | Basil (VG, GF) |

Herb Parmesan Oil (VG, GF) | Lemon Oil (VG, GF) |

Extra Virgin Olive Oil (VG, GF) | Saba (VG, GF)

Moscato Vinaigrette (VG, GF)

Baguette (VG) | Focaccia (VG) | Grissini (VG)

FARMER'S MARKET SALAD DISPLAY

\$38.00 Per Person

BUILD YOUR OWN

Recommended for Events Less than 100 Guests

Bread Sticks (VG)

Farm Fresh Greens:

Lolla Rossa (V, GF) | Romaine Hearts (V, GF) | Green Leaf (V, GF) | Artisan Greens (V, GF)

Harvest Sides:

Carrot Curls (V, GF) | Strawberries (V, GF) | Heirloom Cherry Tomatoes (V, GF) | Cucumber (V, GF)

Blue Cheese Crumble (GF) | Feta Cheese (GF) | Shaved Parmesan (GF) | Candied Walnuts (V, GF)

Sunflower Seeds (V, GF) | Golden Raisins (V, GF)

Honey-Chipotle Pecans (VG, GF)

Smoked Bacon Bits (GF) | Herb Croutons (VG)

Dressings:

Honey-Balsamic Vinaigrette (VG, GF) | Key Lime Caesar Dressing (VG, GF) | Pineapple Mango Dressing (VG, GF)

COMPOSED SALADS

Recommended for Events More than 100 Guests

Bread Sticks (VG)

Lolla Rosa | Strawberries | Candied Walnut

Blue Cheese Crumble | Honey Balsamic Vinaigrette

Romaine | Cherry Tomato | Bacon Bits Shaved Parmesan | Key Lime Caesar Dressing

Four Seasons Orlando Catering

Artisan Greens | Golden Raisin

Honey-Chipotle Pecans | Feta Cheese

Pineapple Mango Dressing

BUILD YOUR OWN MEDITERRANEAN BOWL

\$50.00 Per Person

Protein Selections:

Chicken Shawarma (GF) | Crispy Tofu

(VG, GF)

Rice Selections:

Basmati Rice (V, GF) | Quinoa (V, GF)

Toppings to Include:

Arugula (V) | Romaine (V) | Shaved Cucumber

(V)

Sliced Pepperoncino (V) | Cherry Tomato (V) Hummus (VG) | Red Onion (V) | Parsley (V) Marinated Gourmet Olives (VG)

Housemade Zaatar Marinated Feta Cheese

(VG)

Tzatziki Sauce (VG, GF) | Greek Vinaigrette

(VG, GF)

Lemon Tahini Dressing (VG, GF)

Naan Bread (VG)

AVOCADO BAR

\$44.00 Per Person

MADE TO ORDER AVOCADO BAR

Recommended for Events Less than 100 Guests

2 Culinary Attendants Per 100 Guests

Haas Avocados (V, GF)

Toppings to include:

Rock Shrimp (GF) | Crab Salad (GF) | Bacon (GF)

Crispy Chickpeas (V) | Corn Salsa (V)

Red Onion (V) | Black Beans (V, GF)

Diced Jalapeno (V, GF) | Green Onion (V, GF) Lemon & Lime (V, GF) | Diced Peppers (V, GF) Tortilla Strips (V)

Citrus-Herb Dressing (VG, GF)

AVOCADO BOWLS, PRE-BUILT

Recommended for Events More than 100 Guests

Suggested Option 1

Black Bean | Corn Salsa | Red Onion | Scallion
Tortilla Strips | Lime Vinaigrette | Haas Avocado

Suggested Option 2

Rock Shrimp | Chorizo | Diced Peppers
Citrus-Herb Dressing | Haas Avocado

POKE BOWLS

\$56.00 Per Person

MADE TO ORDER POKE BOWLS

Recommended for Events Less than 100 Guests

2 Culinary Attendants Per 100 Guests

Protein Choices:

Salmon (GF) | Tuna (GF) | Shrimp (GF) | Tofu
(V, GF)

Rice Choices:

White Rice (V, GF) | Brown Rice (V, GF)

Toppings to Include:

Avocado (V) | Shredded Carrots (V) | Cucumber (V)
Charred Pineapple (V) | Seaweed Salad (V) Edamame (V) | Green Onion (V) | Kimchi (V) Tobiko (V) | Roasted Corn (V) | Crispy Wonton (V)
Crushed Macadamia Nuts (V) | Sesame Seeds (V)
Micro Cilantro (V) | Fresno Chilies (VG) | Furikake (V)
Togarashi (V) | Sea Salt (V) | Cracked Black Pepper (V)

Spicy Aioli (VG) | Soy Sauce (VG) | Poke Sauce (VG) | Ponzu (VG) | Lemon Garlic Sauce (VG)

POKE BOWLS, PRE-BUILT

Recommended for Events More than 100 Guests

White Rice | Tuna | Macadamia Nut | Edamame
Furikake | Togarashi | Poke Sauce

Brown Rice | Salmon | Crispy
Garlic | Sesame Seed
Shredded Carrot | Seaweed
Salad | Spicy Aioli Lemon
Garlic Sauce

PAELLA STATION (GF)

1 Station Attendant Per 75 guests

Traditional Paella (GF)

\$53.00 Per Person

Chorizo | Shrimp | Clams | Mussels
Green Peas | Saffron

Four Seasons Orlando Catering

Vegan Paella (V, GF)

\$43.00 Per Person

Vegan Chorizo | Roasted Artichokes | Saffron
Green Beans | Baby Vegetables | Piquillo
Peppers

PASTA STATION

\$42.00 Per Person

1 Culinary Attendant Per 50 guests

Pre-select Two Pre-Made Options

Garlic Knots (VG)

Pre-Made Options:

Farfalle Mare e Monti
Shrimp | Calamari | Wild Mushrooms
Aurora sauce (Cream-Tomato)

Orecchiette Gorgonzola, Asparagi e Prosciutto
Cotto
Gorgonzola Dolce | Asparagus | Italian Ham
Black Pepper

Penne Fiorentina (VG)
Tomato | Spinach | Goat Cheese | Sauteed
Sweet Onion

Fusilli Alla Partenopea (VG)
Prosciutto Crudo | Ricotta | Mozzarella |
Oregano
Tomato Sauce

Rigatoni Con Broccoli Rapa (VG)
Broccoli Rabe | Roasted Garlic | Red Pepper Flakes
Pecorino Cheese | Toasted Breadcrumbs Tomato Sauce

Garganelli Limone E Vongole
Clam | Pinot Grigio | Garlic | Parsley | Lemon Zest

Rigatoni E Pollo Alla Cacciatora
Braised Chicken | Bell Pepper | Tomato | Olives Parmigiano Reggiano Cheese

Trofie Al Pesto (VG)
Basil Pesto | Potatoes | String Beans | Pine Nuts

Cheese Ravioli E Crema Di Zafferano E Guanciale (VG)

Condiments & Toppings: (VG)

Roasted Garlic Butter | Olives | Basil | Parsley Peperoncino Calabrese | Pecorino Cheese Parmesan Cheese

SLIDER SHOWCASE

\$53.00 Per Person

2 Station Attendants per 75 Guests

(Choose Three)

Wagyu Beef Patty Lamb Patty Falafel Slider (VG) Ahi Tuna
Buttermilk Fried Chicken

Accompaniments:

Caramelized Onion | Arugula |

Chipotle Coleslaw | Pickled Strawberry | Avocado | Crispy Potato Straw| Creamy Brie| Goat

Cheese | Aged Gruyere Wasabi Mayo | Garlic Lemon Aioli | Buffalo Tahini Sauce

SOUTHERN COMFORT CRUNCH

\$34.00 Per Person

Applewood Bacon (GF) *(Choose Two Flavors):* Candied

Sweet and Spicy Applewood Smoked Brown Sugar Tajin Pepper Crusted

Onion Rings (VG)

(Choose One Flavor Combination): Traditional & Honey Ketchup Nashville Hot &

Homemade Ranch BBQ Rubbed & Apple Cider Aioli Sweet Cajun-Rubbed & Spicy Aioli

Citrus Togarashi & Sweet Chili Aioli

Chicken & Waffles

(Choose One Flavor Combination): Traditional & Vermont Maple Syrup Spice Rubbed &

Hot Honey

Buffalo & Bleu Cheese Fondue

LATE BITES & NIGHT SLIDERS

\$38.00 Per Person

Housemade Chips

(Choose Three)

Mac and Cheese Bites (VG)

White Queso Jalapeño Sauce

Grilled Cheese (VG)

Jack | Cheddar | Boursin

Panini (VG)

Tomato | Mozzarella | Pesto

Grilled Garden Veggie Slider (VG) Sun-Dried Tomato Aioli

Chicken Tender Slider

Cole Slaw | Sriracha Mayonnaise

Crispy Asian Chicken Slider Hoisin Aioli | Red Onion

Classic Reuben Citrus Aioli

Slow Cooked BBQ Beef Slider Red Cabbage | Jalapeño Slaw

Traditional Beef Slider

Vermont Cheddar | Crispy Smoked Bacon Balsamic Ketchup

Brisket Grilled Cheese Sliders

Beer Braised Brisket | Crispy Onion Boursin-Chihuahua Cheese | Slider Roll Chili Threads

SMOKEHOUSE BBQ & WINGS STATION

\$55.00 Per Person

Strawberry Kale Salad (VG, GF)

Roasted Garlic White Balsamic Vinaigrette

Smoked Baby Back Ribs (GF) Housemade BBQ Sauce

Grilled Chicken Wings (GF)

Sweet Chili Sauce | Honey BBQ Sauce | Buffalo Sauce

Carrots | Celery Sticks

Ranch Dressing, Blue Cheese Dressing

Crispy Zucchini Fries (VG) Alabama White BBQ Sauce

FLATBREADS

\$36.00 Per Person

Choose Three

BBQ Chicken

Provolone Cheese | Red Onion | Cilantro

Pesto Shrimp

Pepper Jack | Sweet Peppers

Four Seasons Orlando Catering

Roasted Vegetable (VG)

Yellow Pepper | Cherry Tomato | Red Onion Mozzarella | Tomato Pesto

Grilled Flank Steak

Mushroom | Caramelized Onion Gorgonzola | Mozzarella

Four Cheese (VG)

Mozzarella | Blue Cheese | Parmesan | Provolone

Hot Honey Flatbread

Pepperoni | Goat Cheese | Apricot Jam | Mozzarella

Hot Honey Drizzle

QUESADILLA FIESTA DISPLAY

\$38.00 Per Person

(Choose Three)

Chicken & Jack Cheese Triple Layer White Queso Sauce

Chimichurri Steak

Grilled Peppers & Onions | White Cheddar

Margarita Grilled Shrimp

Grilled Peppers | Onions | Mozzarella

Chorizo and Cheese Quesadilla Caramelized Onion | Spicy Chorizo Shredded Aged Cheddar

Southwest Quesadilla (VG)

Red Bell Pepper | Red Onion | Roasted Corn Pinto Beans | Pepper Jack Cheese | Cilantro

Toppings Include:

Cilantro Lime Sour Cream (GF) | Salsa (V, GF)

Guacamole (V)

JUMBO CRAB CAKE STATION

\$56.00

Maryland Style Crab Cakes | Maine Lobster Cakes

Accompaniments:

Lemon Wedges | Chives | Yuzu | Mayo | Cajun | Remoulade | Hot Honey Mustard | Mango Jalapeño

Roasted Salsa | Apple Celery Slaw

TACO REPUBLIC

\$38.00 per person *(Three Protein Options)*

\$29.00 per person *(Two Protein Options)*

Proteins:

Flat Iron Braised Beef *(GF)*

Picked Red Onion and Cilantro

Charred Chile Marinated Chicken *(GF)*

Roasted Cumin Cauliflower Taco *(V, GF)*

Romesco Salsa

Mojo Marinated Pork Carnitas *(GF)*

Tempura Fish

Roasted Onion Pineapple Salsa

Sides:

Black Beans *(V, GF)* Jalapeño Corn Rice *(V, GF)*

Toppings: (VG, GF)

Guacamole | Cotija Cheese | Chopped Cilantro Lime Wedges | Chopped White Onions

Salsa Verde | Salsa Roja | Pico de Gallo

Flour Tortilla *(V)*

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ON THE EDGE

Carving Stations are designed for 2-Hours of Service

1 Culinary Attendant required per 50 Guests

Minimum of 25 Guests per Selection, Priced per Person

ON THE EDGE

Baked Red Snapper (GF)

Salmoriglio Sauce

52.00 per person

Grilled Flank Steak (GF)

Slow-Cooked Chimichurri Sauce | Garlic Naan

Bread

44.00 per person

T-Bone Steak

Mushroom Thyme Sauce

52.00 per person

Bone In Ribeye

Mustard Sauce Horseradish

56.00 per person

Black Pepper Crusted Roasted Tenderloin of

Beef (GF)

Horseradish Cream | Au Jus

60.00 per person

Rotisserie Chicken (GF)

Buttermilk Biscuit (VG)

36.00 per person

Dry-Rubbed Baby Back Pork Ribs (GF)

PB&G BBQ Sauce | Cornbread (VG)

36.00 per person

Juniper & Apple Marinated Roasted Turkey

Breast (GF)

Thyme Jus | Cranberry-Citrus Relish (VG,GF)

36.00 per person

Tomahawk Pork Chop

Apple Cider Glaze (VG)

36.00 per person

Roasted Garlic Cilantro Cauliflower Steak

Chimichurri Sauce

30.00 per person

RECOMMENDED ACCOMPANIMENTS

Vegetables

Glazed Fine Green Beans (VG,GF)

Grilled Asparagus (V,GF)

Sautéed Seasonal Vegetables (V,GF)

Three Cheese Cauliflower Gratin (VG,GF)

Broccolini with Parmesan & Chili (VG,GF)

Forest Mushroom Ragout (V,GF)

Brussel Sprouts with Cipollini Onion

Confit (V,GF)

Roasted Seasonal Root Vegetables (V,GF)

Classic Ratatouille (V,GF)

Miso-glazed Eggplant (V)

Baby Zucchini with Preserved Lemon and

Dill (V,GF)

Grill Marinated Tofu

Grilled BBQ Pineapple

Curried Coleslaw | Tomato Onion

Marmalade (V)

Starch

Mascarpone Soft Polenta (VG)

Yukon Potato Gratin (VG,GF)

Roasted Fingerling Potato (V,GF)

Sweet Corn Purée

Steamed Quinoa (V,GF)

Mashed Sweet Potatoes

Truffled Cauliflower Purée with Cinnamon and

Cane Sugar (VG,GF)

Forbidden Black Rice with Basil &

Tomato (V,GF)

Herbed Couscous Pilaf

12.00 for One Accompaniment

20.00 for Two Accompaniments

VG = Vegetarian

V = Vegan

GF = Gluten Free

SWEET ENDINGS

Sweets Stations are designed for 1-Hour of service

DULCITOS

\$27.00 Per Person

Churros (VG)

Dipping Sauces:

Chocolate | Dulce de Leche | Raspberry Sauce

LICKETY SPLIT GELATO DISPLAY

\$36.00 Per Person

1 Station Attendant Per 60 Guests

Choose Four Gelato or Sorbet Flavors

Classic Flavors

Vanilla Bean Gelato (VG,GF)

Chocolate Gelato (VG,GF)

Pistachio Gelato (VG,GF)

Cookies & Cream Gelato (VG)

Strawberry Gelato (VG,GF)

Lemon Sorbet (V,GF)

Signature Flavors

Stracciatella Gelato (VG,GF)

Birthday Cake Gelato (VG)

Mango Passionfruit Sorbet (V)

Mixed Berry Sorbet (V)

People's Choice

Red Velvet Gelato (VG)

Popcorn Gelato (VG)

Dulce de Leche Gelato (VG,GF)

Strawberry Pink Lemonade Sorbet (V,GF)

Coconut Sorbet (V,GF)

Assorted Toppings Include:

Chocolate Sauce (VG,GF) | Caramel Sauce (VG,GF)

Raspberry Coulis (V,GF) | Rainbow Sprinkles (V,GF)

Chocolate Chips (V,GF) | Mini Marshmallows (GF)

Candied Peanuts (V,GF) | Toasted Almonds (V,GF)

M&M (V,GF) | Whipped Cream (VG,GF)

Recommended Enhancement: Cookies for Ice Cream Sandwiches

\$11.00 per person

Chocolate Chip Cookie (VG) | Sugar Cookie (VG)

Peanut Butter Cookie (VG)

BYO A LA MODE

\$40.00 Per Person

Minimum 50 Guests, Station Attendant Required

Select 2:

Warm Brownies (VG) | Chocolate Chunk Cookies (VG)

Apple Crisp Cobbler (VG) | Blueberry Clafoutis (VG)

Select 2:

Vanilla Gelato (VG,GF) | Chocolate Gelato (VG,GF)

Lemon Sorbet (V,GF) | Mixed Berry Sorbet (VG,GF)

Toppings:

Chocolate Sauce (VG,GF) | Caramel Sauce (VG,GF)

Raspberry Sauce (V,GF) | Rainbow Sprinkles (V,GF)

Chocolate Chips (V,GF) | Mini Marshmallows (GF)

Candied Peanuts (V,GF) | Toasted Almonds (V,GF)

M&M (V,GF) | Whipped Cream (VG,GF)

Chef Rabii's Favorite Combinations:

Blueberry Clafoutis with Lemon Sorbet

Apple Crisp Cobbler with Mixed Berry Sorbet

Warm Brownies with Chocolate Gelato

Chocolate Chunk Cookies with Vanilla Gelato

CHEF RABII'S SIGNATURE CHOCOLATE A...

\$68.00 Per Person

Minimum 100 Guests, Culinary Attendant Required

Chocolate Slabs (VG,GF):

Milk Chocolate Hazelnut | Dark Chocolate Cherry

White Chocolate Pistachio Cranberry

Chocolate Desserts (VG):

Chocolate Palet d'Or Mini Tart Hazelnut Chocolate Guindilla 62% Orange Chocolate Pot de Creme

Add On Chocolate Experiences

Assorted Bon Bons (VG,GF)

\$18.00 per person

Lime Coconut | Passionfruit | Vanilla | Salted Caramel

Assorted Macarons (VG,GF):

\$18.00 per person

Vanilla | Pistachio | Chocolate | Cookies & Cream

Confections (VG,GF):

\$18.00 per person

Honey Nougat | Pistachio Nougat | Pecan Caramel

Sea Salt Caramel

Four Seasons Orlando Executive Pastry Chef Rabii Saber is a Master

Chocolatier. Chef Saber was selected to be on the US team for the 2017 Coupe de Monde de la Patisserie in Lyon, France—known in the pastry world as the "Pastry Olympics." Only happening every two years, this is considered the pre-eminent pastry competition in the world. Saber was in charge of chocolate artistry for the American Team, and his chocolate cake creation won an award as the best in the competition.

VG = Vegetarian

V = Vegan

GF = Gluten Free

ASSORTED MINI DESSERTS

\$40.00 Per Person

*4 Selections Per Person Additional Selections **9.00 Each***

Chocolate Cake Pop (VG)

Oreo Cake Pop (VG)

Irresistible Chocolate Cake (VG) Mango Cheesecake (VG) Raspberry Cheesecake

(VG) Strawberry Cheesecake (VG) Southern Coconut Cake (VG) Tres Leches (VG)

Buttermilk Chocolate Cupcake (VG) Breton-Style Strawberry Tart (VG) Key Lime Tart

(VG)

Carrot Cake Mini Cupcake (VG) Seasonal & Exotic Fruit Tartlet (VG) Blueberry Mini Tart

(VG)

Mini Pecan Tart (VG) Hazelnut Cream Puff (VG) Hazelnut Gianduja Cake (VG)

Olive Oil Lemon Cake

Peanut Butter Pie (VG)

Apple Crumble Tart (VG)

Vegan Options:

Vegan Fudge Brownie (V)

Vegan Coconut Rice Pudding (V)

Vegan Almond Panna Cotta (V)

Need to be ordered separately in dozens.

Minimum 2 dozen. \$120.00/dz

Gluten-Free Options:

Traditional Flan (GF)

Vanilla Panna-Cotta (GF)
Chocolate Coffee Pudding (GF)
Chocolate Hazelnut Budino (GF) (VG)
Magnoliaceous Rice Pudding (GF)
Vanilla Macaron (GF)
Chocolate Macaron (GF)
Salted Caramel Macaron (GF)
Birthday Cake Macaron (GF)
Lemon Macaron (GF)
Strawberry Verbena Macaron (GF)
Mango Passion Macaron (GF)
Cappuccino Macaron (GF)
Raspberry Macaron (GF)
Pistachio Macaron (GF)
Earl Grey Macaron (GF)
Nutella Macaron (GF)

DONUT WALL STATION

\$47.00 Per Person

Donuts:

Pink Rainbow | Chocolate Frosted Zebra | Red Velvet
Almond Crunch | Vanilla Oreo | Maple Frosted

Mini Donuts:

Chocolate | Cinnamon | Powdered Sugar Vanilla Bomboloni

Glazes:

Dark Chocolate | White Chocolate | Sugar | Strawberry

Toppings:

Sprinkles | Oreo Crumbs | Toasted Coconut Candied Peanuts | Mini Marshmallows | Gummy Bears
Fresh Berries | Mini M&Ms | Graham Cracker Crumbs
Crumbled Bacon

Sauces:

Caramel | Raspberries | Chocolate

Pipette "Kicker":

Chambord | Tia Maria | Chocolate Liqueur | Bailey's

ARABIAN NIGHTS DESSERT STATION

\$38.00 Per Person

Stuffed Dates (V,GF)

Walnut Baklava (VG)

Moroccan Almond Cookies (VG,GF)

Pistachio Baklava Cup (VG)

Oum Ali (Egyptian Bread Pudding) (VG)

Mehalbia (Milk Pudding) (VG,GF)

S'MORES STATION

\$36.00 Per Person

Minimum 50 Guests

Graham Crackers (VG):

Original | Cinnamon

Chocolates (VG,GF):

Hershey's® Milk, Dark, & Cookies & Cream Reese's® Cups | Caramel Squares

Assorted Gourmet Marshmallows

PLATED DINNER

Entrée prices include your choice of salad *or* soup and dessert.

3-Course, Poultry **157.00 per person**

3-Course, Fish **172.00 per person**

3-Course, Beef **188.00 per person**

Table Side Choice of Entrée:

Four Courses Required and Chef's Pairing of Sides

The highest priced entrée selection prevails and an additional **32.00 per person**

Standard Plated Dinner Inclusions

French Style Bread Service with (2) Bread Options - Hawaiian Sweet Roll (VG) & Sea Salt Focaccia (VG)

Premium Butter

Caffè Umbria® Artisan Coffee, Rishi® Teas

SALAD

Spring/Summer Inspired:

Baby Kale Salad (VG)

Radicchio | Arugula | Grapefruit | Avocado Puree

Cherry Heirloom Tomato | Sesame Breadstick Lemon Basil Vinaigrette

Heirloom Tomato Salad (VG,GF)

Burrata | Marinated Artichokes | Balsamic | Micro Basil

Roasted Trio Carrot Salad (VG)

Spiced Labneh | Roasted pistachio | Dried Mint

| Sorel Salad | Lemon Salt Ash | cumin green oil

Minestrone Salad (VG,GF)

Cherry Tomato | Cucumber | Carrot | Celery Seasonal Vegetables | Pesto Sauce

Arugula and Mesclun Mix Salad (VG,GF) Enoki Mushrooms | Pickled Red Onion | Olives Marinated Green Beans |Balsamic Vinaigrette

Butter Leaf Lettuce (VG,GF)

Roasted Tomato | Crumbled Feta | Oregano -Basil Dressing

Fall/Winter Inspired:

Granny Smith Apple Salad (VG,GF)

Roasted Golden Red Beet | Lemon Ricotta Cheese | Radish | Beet Chips | Chives | Mustard Vinaigrette

Goat Cheese Tart & Greens (VG)

Oven Dried Tomato | Frisée | Sorrel | Baby Spinach | Red Yellow Endive | Mustard Lemon Vinaigrette | Balsamic | Pansies

Butternut Squash Panzanella (VG)

Celery | Radishes | Parsley | Crispy Sage
Parmesan Cheese | Apple Cider Vinaigrette
Focaccia Croutons | red watercress | basil

SOUP & SALAD DUO

\$19.00 Per Person

(pairing of one soup and one salad, salad options above and soup options listed below)

Vidalia Onion | Herbed Boursin® | Gruyere Crust

Wild Mushroom Cappuccino (VG,GF)

Truffle & Porcini Emulsion

Spiny Lobster Bisque | Marjoram Foam (GF)

Butternut Squash Soup (VG,GF)

Chives | Granny Smith Apple Relish

APPETIZERS

\$25.00 Per Person

CHILLED

Hamachi Crudo

Avocado | Caper Chimichurri | Tempura Nuri | Chili Oil

Heirloom Tomato Terrine (VG,GF)

Pickled Red Onion | Pistachio | Impastato Cheese | Green Onion | Watercress Basil Dressing

HOT

Seasonal Flavors

Butternut Squash Ravioli | Sage Butter | Chicken Jus

Lobster Mac 'N' Cheese

Maine Lobster | Garlic Herb Breadcrumbs

Truffle Butter Mezze Rigatoni Pasta (VG)

Pecorino Cheese | Crispy Spinach

Butternut Squash Ravioli | Sage Butter | Chicken Jus

Saffron Risotto (GF)

Braised Beef Shank | Green Pea

Crispy Florida Crab Cake

Charred Corn Relish | Garlic Red Pepper Aioli

Wild Mushroom Spinach Cannelloni (VG) Ricotta Truffle Bechamel | Micro Green | Basil Oil

Lemon Shrimp & Sweet Pea Risotto (GF)

Eggplant Parmigiana (VG)

Pomodoro | Parmesan Cream | Crispy Basil

Vegan Beet Risotto (V,GF)

Vegan Ricotta | Green Peas | Vegetable Chips

Vegan Penne Bolognese (V)

Vegan Mozzarella | Crispy Basil

ENTREE

SEARED THYME SALMON (GF)

Green Pea Puree | Baby Zucchini | Peach Mushroom | Chili Chimichurri

GARLIC SESAME GRILLED SALMON

Miso Butter Mashed Potatoes | Chili Crunch Baby Bok Choy | House Teriyaki Glaze

PAN-SEARED GULF SNAPPER (GF)

Paella Seafood Rice | Asparagus

Chorizo Chili Threads | Tarragon Beurre Blanc

GRILLED MEDITERRANEAN SEA BASS

Celery Root Puree | Crispy Leeks & Serrano Ham Hay

Spinach | Warm Romesco Sauce

GULF COAST SEARED SEA BASS

Butternut Squash Ravioli | Broccolini | Roasted Beets | Lobster Sauce

PAN-SEARED LEMON GROUPER

Zucchini Flower Stuffed with Corn Basil | Mascarpone | Green Pea Puree | Yuzu | Cured Lemon Emulsion

SLOW COOKED SHORT RIBS (GF)

Creamy Mashed Potato | Braised Greens | Charred Tomatillo Relish

AGED BALSAMIC GLAZED BEEF TENDERLOIN (GF)

Ratatouille Provençale | Chives Potato Pave | Petit Arugula Salad | Brandy Peppercorn Sauce

ROTISSERIE CHICKEN (GF)

Charred Rainbow Kale | King Oyster Mushroom |

Saffron Mashed Potato | Mushroom Chateaubriand Sauce

ROSEMARY-THYME CHICKEN BREAST (GF)

Truffled Potato Puree | Roasted Garlic Broccolini | Rosemary Jus

ROASTED RACK OF LAMB (GF)

Onion Potato Puree | Baby Carrot | Sautéed Haricot Vert | Thyme Reduction

DUO ENTREE

GRILLED BLACK ANGUS TENDERLOIN (GF) & GRILLED SHRIMP (GF)

Jumbo Asparagus | Saffron Risotto Micro Herb Salad | Truffle Jus

PAN-SEARED ANGUS FILET & MISO MARINATED BLACK COD

Root Vegetable Confit | Butternut Squash Puree

Micro Arugula Salad | Thyme Mushroom Sauce

PAN-SEARED BEEF TENDERLOIN (GF) & ROASTED CITRUS GROUPER (GF)

Garlic Whipped Potatoes | Balsamic Glazed Baby Carrots | Pinot Noir Jus | Salsa Verde

GRILLED PRIME BEEF STRIPLOIN & HERBED PRAWNS

Potato Gnocchi | Leek Confit | Port Wine Thyme Reduction

GRILLED BEEF TENDERLOIN & GRILLED MEDITERRANEAN SEA BASS

Parmesan Duchess Potatoes | Balsamic Eggplant Confit

Port Demi | Limoncello Emulsion

BRAISED BONELESS SHORT RIB (GF) & PROSCIUTTO & SAGE WRAPPED SHRIMP (GF)

Organic Yellow Soft Polenta | Sautéed Baby Vegetable

Barolo Reduction

ENHANCEMENTS AVAILABLE AT MARKET PRICE:

6 OZ LOBSTER TAIL (GF)

2 ROASTED SEA SCALLOPS (GF)

3 HERB MARINATED JUMBO PRAWNS (GF)

VEGETARIAN/GLUTEN FREE ENTREES

ROASTED EGGPLANT (V,GF)

Pomegranate | Mint | Tahini Sauce

EGGPLANT MEATBALL (VG)

Ricotta | Basil | Pomodoro

POTATO MUSHROOM LEEK LASAGNA (V)

Bechamel | Chive Oil

GRILLED PORTOBELLO MUSHROOM (V,GF)

Cauliflower Puree | Roasted Asparagus Tofu Crumble

CHIMICHURRI ROASTED CAULIFLOWER STEAK (V,GF)

Butternut Squash Puree | Black Beluga Lentils Micro Arugula Salad

GRILLED TOFU (V,GF)

Sweet Mashed Potato | Rainbow Kale Mint Chimichurri

QUINOA CHICKPEA STEAK (V,GF)

Vegetable Tian | Olive Oil Crushed Yukon Potatoes

SIDES TO SHARE

\$12.00 Each

Lobster Mac & Cheese

Wild Mushroom Risotto *(VG,GF)*

Steamed Red Quinoa *(V,GF)*

Basil | Tomato Confit

Parmesan & Parsley Fried Potato Wedges *(VG)*

Hawaiian Black Lava Salt Baked Marble Potatoes *(V,GF)*

Balsamic & Orange Glazed Rainbow Baby Carrots *(V,GF)*

Sautéed Fine Green Beans Shallot | Lemon Oil *(VG,GF)*

Roasted Garlic Mashed Potatoes *(VG,GF)*

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PLATED DESSERTS

Chocolate Hazelnut Cremino Chocolate Sable | Raspberry Sauce

Chocolate Dome *(GF)*

Chocolate Mousse | Raspberry Center Flourless Chocolate Cake

Citrus Zested Cheesecake *(VG)* Orange Marmalade Coulis Blueberry Compote Orange Chips

Tarte Fine aux Pommes | Cinnamon Sabayon
(VG)

Old Fashioned Chocolate Cake
Buttermilk Frosting | Mascarpone Whipped Cream

Trio of Chocolate
62% Chocolate Mousse | Flourless Chocolate Cake
Opalys White Chocolate | Sea Salt Caramel

Seasonal Fruit Cobbler with Vanilla Ice Cream
(VG)
(Choose One)

Apple | Strawberry | Peach

DESSERT SYMPHONY TRIO PAIRINGS

\$16.00 Per Person

Raspberry Macaron
Raspberry Gelee | Vanilla Mousseline

Lemon Meringue Tart
Lemon Custard | Lime Zested Meringue

Chocolate Stone
Dark Chocolate Mousse | Caramel Center

PREMIUM PLATED DINNER INCLUSIONS

ADDITIONAL BREAD SELECTIONS *(VG)*
(Choose Three, Served with Premium Butter)

\$5.00 Per Person Hawaiian Sweet Rolls Sea Salt Focaccia Whole Wheat
French Roll

PREMIUM CONDIMENTS

\$5.00 Per Person
(Choose One)
Olive Oil & Balsamic Vinegar Cruet
Herb Parmesan Oil
Muffaletta Spread

AMUSE BOUCHE

\$12.00 Per Person

(Choose One)

Lobster Toast | Avocado | Espelette Pepper

Champagne Shrimp on Endive

Fresh Cucumber Pea Gazpacho

Crispy Polenta | Truffle Asparagus Mousse

PALATE CLEANSER

\$15.00 Per Person

(Choose One)

Lemon Sorbet *(V,GF)*

Raspberry Sorbet *(V,GF)*

Cava Sorbet *(V,GF)*

PETIT FOURS

Assorted Bon Bons

(Two Pieces Per Person)

\$10.00 Per Person

Assorted Macarons

(Two Pieces Per Person)

\$14.00 Per Person

Italian Nut Cookies & Amaretti

(1 Piece Each Per Person)

\$10.00 Per Person

Hot or Cold Towel Service

\$5.00 Per Person

VG = Vegetarian

V = Vegan

GF = Gluten Free

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DINNER STATIONS

Dinner Stations are designed for 2-Hours of service.

There will be a minimum labor charge of 300.00 plus tax for all meal functions with a guarantee of 20 persons or less.

Caffè Umbria® Artisan Coffee, Rishi® Teas

A LA PLANCHA

\$195.00 Per Person

Sweet Rolls *(VG)*

Cilantro Black Bean Soup *(VG)*

Build Your Own Salad *(VG, GF)*

Mixed Greens | Romaine Lettuce | Baby Tomato

Toasted Sunflower Seeds | Goat Cheese | Croutons

Key Lime Basil Vinaigrette | Chipotle Ranch Dressing

Shrimp Ceviche *(GF)*

Red Onion | Mango | Tomatoes | Celery | Parsley

Blackberry Kale Salad *(VG, GF)*

Kale | Arugula | Blackberries | Roasted Beets | Manchego | Marcona Almonds

Blackberry Balsamic Vinaigrette

Chili-Lime Salmon *(GF)*

Chayote Squash | Marble Potato | Charred Corn

Cotija | Chipotle Crema

Pollo Asado *(GF)*

Blackened Chicken Breast | Lime Charred Shishito Pepper

Applewood Smoked Cheddar Sausage *(GF)* | Grilled Jalapeños | Pearl Onions | Roasted Cauliflower

Roasted Vegetables *(VG, GF)*

Roasted Sweet Potatoes | Cipollini Onions | Rainbow Kale

Arroz con Maiz *(V, GF)*

Rice | Black Beans | Corn | Cilantro | Jalapeño

Yucca Fries *(VG, GF)*

Truffle Oil | Parmesan Cheese | Rosemary

Crispy Plantain Chips *(V, GF)*

Salsa Rosada

Caramelized Banana & Chocolate Tart Tropical Fruit Tart

Mango Mousse & Coconut Streusel Key Lime Tartlet

Citrus Flan *(GF)*

Dulce de Leche Tres Leches

BUONA SERA!

\$200.00 Per Person

Sea Salt Focaccia *(VG)*

Truffle Asparagus Soup *(VG,GF)*

Tomato Basil Bruschetta *(V)*

Minestrone Salad *(VG,GF)*

Tomato | Roasted Mushroom | Asparagus Baby Carrot | Celery | Cherry Tomato Arugula Pesto Dressing

Prosciutto & Melon Salad *(GF)* Cantaloupe | Honeydew | Mint | Mozzarella Cheese

Prosciutto | Endive | Orange Fennel Dressing

Antipasto Board *(GF)*

Pistachio Mortadella | Soppressata | Provolone Fontina | Marinated Mushrooms | Olives Grilled Artichoke | Pepperoncini | Sundried Tomatoes

Smoked Almond Pesto Ciliegine

Chicken Marsala *(GF)*

Sautéed Chicken Breast | Mushrooms | Herbs Marsala Wine

Acqua Pazza Pan Seared Snapper *(GF)*

Clam Juice | Parsley | Cherry Tomato

Cavatelli Bolognese

Traditional Bolognese Sauce | Pecorino Cheese

Roasted Eggplant *(V,GF)*

Baby Tomato | Asparagus | Truffle Sea Salt

Penne alla Vodka

Risotto Station

1 Culinary Attendant Per 75 Guests

Choose One Risotto

Charred Cherry Tomato | Laughing Bird Shrimp Basil Oil | Micro Greens *(GF)*

Crispy Pancetta | Forest Mushroom Caramelized Sweet Onion *(GF)*

Garden Peas | Lemon Oil | Pea Sprouts *(VG,GF)*

Orange & Chocolate Cannoli Cappuccino Cannoli

Raspberry & Mascarpone Cannoli Meyer Lemon Cannoli
Chocolate Hazelnut Budino (GF)
Vanilla Panna-Cotta (GF)

Four Seasons Orlando Catering

SMOKIN' HOT

\$200.00 Per Person

Warm Southern Corn Bread (VG)

Corn Chowder Soup, Green Onion (VG)

Baked Potato Salad (GF)

Green Onions | Cheddar Cheese | Bacon Paprika | Ranch Dressing

Tomato, Cucumber & White-Bean Salad (VG, GF)

Escarole Pear Salad (VG,GF)

Basil | Bibb Lettuce | Shaved Parmesan Toasted Hazelnut | Red Wine Vinaigrette

Southwest Salad (VG)

Mixed Greens | Tomato | Red Onions | Corn Blackened Spice Beans | Avocado | Tortilla Strips
Cilantro Crema

Battered Mushroom | Horseradish Cream (VG)

Hot Honey Brined Whole Roasted Chicken
(GF)

Smoked Andouille Sausage

Grilled Pineapple | Hot Sauce (GF)

Smoked Habanero Grilled Grouper (GF)

Red Onion Slaw

White Cheddar Mac n' Cheese (VG)

Grilled Corn on the Cob (VG,GF)

Queso Fresco | Cilantro

Charred Broccolini with Pearl Onion (V, GF)

Chocolate Peanut Butter Pie

Red Velvet Cupcakes | Cream Cheese Icing Cookie and Cream Cupcake

New York Cheesecake Strawberry Panna Cotta (GF) Apple Pie Bite

FROM THE A1A TO THE GULF COAST

\$220.00 Per Person

KEY WEST

King Crab Salad (GF)

Baby Gem Lettuce | Radicchio | Celery Red Onions | Zesty Lime Juice

Four Seasons Orlando Catering

Pink Shrimp Ceviche (GF)

Red Onions | Cilantro | Lime Juice Papaya | Yellow Peppers

Blackened Mahi (GF)

Key Lime Tartar Sauce

Sweet Potato Fries (V)

Shredded Coconut | Lime Zest

Plantain Chips (V)

Black Bean and Corn Salsa (V,GF)

SOUTH FLORIDA

Zesty Crab Chowder | Cilantro Corn Relish

Rainbow Citrus Crunch Salad (VG,GF)

Red Cabbage | Spinach | Cucumber | Orange Avocado | Jalapeño | Goat Cheese | Pepitas Black
Sesame | Sesame Vinaigrette

Citrus Churrasco Skirt Steak (GF)

Garlic Lemon Roasted Red Bliss Potato (V,GF)

Cuban Sandwich

Mojo Red Onions

EMERALD COAST

Warm Southern Corn Bread (VG)

Carrot Salad (VG)

Julienne Carrot Salad | Green Onion | Dried Fig

Parsley | Hazelnut | Crispy Shallot Honey Mustard Vinaigrette

Quinoa Salad (V,GF)

Broccoli | Grilled Asparagus | Heirloom Cherry Tomato

Baby Kale | Quinoa | Avocado Lemon Dressing

Lemon Pepper Cast Iron Chicken (GF)

Arroz Verde (VG,GF)

Cilantro | Corn | Poblano Peppers

Pan Roasted Vegetables (V,GF)

Mini Key Lime Meringue Pie Strawberry Mini Gourmandise Orange Chocolate Tart

Blueberry Lemon Trifle Mangolicious Rice Pudding (GF) Coconut Macaroon (GF)

IMPERIAL FLAVORS

\$235.00 Per Person

Choose 2:

Ponzu Lemongrass Baked Salmon Filet

1 Culinary Attendant Per 75 Guests Asian Five Spice Roasted Beef Striploin & Gochujang Sauce

Honey Soy Mirin Glazed Whole Chicken

Ramen

(Choose One)

Pork Belly Ramen

Bone Broth | Angel Hair Noodles | Shitake Mushrooms

Bok Choy | Egg | Green Onion

Beef Ramen

Bone Broth | Soba Noodles (GF) | Shitake Mushrooms

Bok Choy | Egg | Green Onion

Shrimp Ramen

Miso Broth | Rice Noodles (GF) | Carrots | Sprouts | Bok Choy | Green Onion

Vegetarian Tofu Ramen (V, GF)

Miso Broth | Rice Noodles | Carrots | Shitake Mushrooms | Bok Choy | Sprouts | Green Onion

Thai Papaya Salad

Papaya | Mango | Tomato | Carrots | Peanuts | Thai Basil Chili Lime Vinaigrette (VG,GF)

Japanese Noodle Salad

Soba Noodle | Carrot | Peppers | Napa Cabbage

Edamame | Ginger-Miso Sesame Dressing | Nori Strips

Sesame Seeds (VG)

**2 Pieces of Each Sushi per Person and 2 Pieces of Each Dim Sum/Tempura per Person*

California Sushi Roll | Spicy Tuna Roll Soy Sauce | Pickled Ginger | Wasabi

Shrimp Tempura

Chili Lime Sauce | Scallion

Steamed Dim Sum

(Choose Two)

Pork Chicken

Vegetable (V)

Vegetable Summer Rolls (VG)

Smoked Edamame with Sea Salt (V, GF)

Spicy Ponzu (VG) | Housemade Yum Yum Sauce (VG)

Fried Rice

(Choose Two)

Shrimp Fried Rice

Carrot | Peas | Egg | Green Onion | Teriyaki Sauce

White Rice

Beef Fried Rice

Broccoli | Garlic | Ginger | Sesame Oil

Asian Sausage Fried Rice

Mushroom | Green Onion | Egg | Yakitori Sauce White Rice

Vegetable Fried Rice (VG)

Mushroom | Carrot | Edamame Beans | Egg Green Onion | Cilantro | Sriracha | Yaki Soba Sauce

White Rice

Crab Fried Rice

Sesame | Asparagus | Egg | Green Onions Carrots | Peas

DESSERT

Coconut Tapioca (VG) Matcha Roll (VG)

Assorted Mochi - Strawberry, Passion Fruit, Vanilla (VG)

Thai Banana Lychee Bliss (V)

FLAVORS OF FOUR SEASONS

\$320.00 Per Person

CAPA

Heirloom Tomato Gazpacho with Cucumber Mint (V)

Ensalada Verde (VG,GF)

Baby Kale | Kabocha | Compressed Pear Paprika Pepitas | Truffle Goat Cheese

Dressing

1 Culinary Attendant Per 75 Guests

Tomahawk Steak (GF)

Mojo de Ajo Sauce

Vegetarian Paella (VG,GF)

Vegan Chorizo | Sofrito | Roasted Baby Vegetables

Patatas Bravas (VG)

Potatoes | Chipotle Aioli | Paprika Tomato Sauce

Cornichons

RAVELLO

Rosemary Focaccia (V)

Burrata, Pomodori e Zucchine (VG,GF) Burrata | Heirloom Tomato | Grilled Zucchini Pesto Powder

Insalata al Cresione di Fonte (VG,GF) Watercress | Herb Ricotta Salata | Cucumber Pickled Red Onion

Pizza Bianca (VG)

Ricotta | Mushrooms | Arugula | Truffle Oil

Pesce Spada alla Siciliana (GF)

Swordfish Fillet | Tomatoes | Olives | Pine Nuts Roasted Potatoes | Zucchini Spinach

Parmesan Pesto Roasted Baby Zucchini (VG,GF)

PLANCHA

Guacamole (VG)

Roasted Corn Relish | Naan Chips

Chipotle Turkey Salad

Romaine | Grilled Corn | Jalapeño | Queso Fresco

Baby Tomato | Turkey Tortilla Strips Chipotle Lime Ranch

Masa Corn Empanada

Pulled Chicken | Cumin Paprika Mayo

Grilled Cobia (GF)

Coariander | Herbed Thumbelina Carrots Salsa Macha

Churrasco (GF)

Flat Iron Steak | Chimichurri

Crispy Tostones (VG)

Cilantro Chili Aioli

The Lakehouse

Tuna Poke

Sesame Soy Poke Sauce | Avocado | Spicy Aioli

Prawn Crackers

PB&G Crunch Salad (VG)

Baby Lettuces | Cucumber | Cherry Tomato Radish | Champagne Vinaigrette | Pine Nut Granola

Crudites (VG,GF)

Heirloom Cherry Tomatoes | Baby Carrots English Cucumber | Cauliflower | Celery Roasted Pepper Spread

Rotisserie Herb Chicken (GF)

Parmesan Black Truffle Waffle Fries (VG)

DESSERT

Capa Churros Station

Umbria® Coffee Tiramisu

Key Lime Meringue Pie

Tres Leches

Piedmont Hazelnut Budino (GF)

ENHANCEMENT:

Upgrade Capa NY Striploin to CAPA Tomahawk Steak Carving Station (GF)

1 Culinary Attendant per 75 Guests

\$25.00

VG = Vegetarian

V = Vegan

GF = Gluten Free

STAFFING

Cashier 325.00 per attendant Bartender 325.00 per attendant Station Attendant 325.00 per attendant
Culinary Attendant 325.00 per attendant Chef Fee 375.00 for up to 2-hours of service *For additional hours of service an automatic \$80 per Attendant per additional hour will apply*
Additional Service Staff, Above Standards
45.00 per Additional Staff, per Hour

Staffing Standards:

Plated Event - 1 Server per 15 guests Stations Event - 1 Server per 30 guests Bartender - 1 per 75 guests

STORAGE / PACKAGES

The Hotel will accept packages no more than 1 week prior to the scheduled events. Packages that are sent prior to that may be subject to a storage/drayage fee, pending the availability of storage space. After the event, packages must be removed within 24 hours, or they will be discarded.

All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event. Please advise us of large shipments in advance, as it may be necessary to arrange drayage at the client's expense.

Boxes or freight over 75 lbs. will not be accepted. A service charge of \$9.00 per box or \$150 per pallet will be assessed to your group for movement of more than (10) boxes. The charges will be applied to the group / event master account.

VENDOR LOAD-IN & PARKING

Upon arrival to the resort, check in with Golden Oak Security and proceed down Dream Tree Boulevard. Make the 3rd left just past the Summerhouse Clubhouse; on the road with the sign stating "Service Vehicles Only." Park parallel on the right side (tree lined side) of the service road. Walk towards the building, the loading dock is on your left. Check in with the Four Seasons Security team located to the right of the loading dock, they will direct you accordingly.

FAVORITES

BAR PACKAGES

DELUXE BAR

Wheatley Vodka | Jim Beam Bourbon | Bacardi Silver

Mi Campo | Beefeater | Crown Royal Dewars White Label

Zardetto Prosecco Brut Proverb Sauvignon Blanc Hahn Vineyards Pinot Noir

PREMIUM BAR

Tito's Vodka | Bulleit Bourbon Myer's Platinum | Herradura Silver

Bombay Sapphire | Rittenhouse Rye Glenfiddich 12

Poggio Costa Prosecco Brut Domaine De Leos Rosé

Choose One White Varietal

Chateau Martinolles Chardonnay

Wente Vineyards Louis Mel Sauvignon Blanc

Choose One Red Varietal

Jeanne Marie Cabernet Sauvignon Angels Ink Pinot Noir

PRESTIGE BAR

Grey Goose Vodka | Woodford Reserve Bourbon

Papa's Pilar Blonde | Patron Silver Tequila Hendrick's Gin | Whistle Pig "Piggyback Rye" Johnny Walker Black

Poemetto Prosecco Brut DOC Planeta Rosé Sicilia DOC

Choose 1 White Varietal

Wente Vineyards Riva Ranch Chardonnay Misty Cove Sauvignon Blanc

Choose 1 Red Varietal

Ravel & Stitch Cabernet Sauvignon

Domaine Antoine d'Imblecourt Bourgogne Côte d'Or Pinot Noir

BEER AND WINE BAR

Bud Light | Yuengling | Modelo Especial Heineken | Stella Artois | Cigar City 'Jai Alai' Run Wild IPA (non-alcoholic)

High Noon Assorted Flavors

Poggio Costa Prosecco Brut Proverb Sauvignon Blanc Hahn Vineyards Pinot Noir

CORDIALS

Courvoisier VSOP | Hennessy VS | Taylor's VS Bailey's | Amaretto Di Saronno | Frangelico Trader Vic's

BEER

Domestic: Bud Light | Yuengling

Imported: Modelo Especial | Heineken | Stella Artois

Non-Alcoholic Beer: Run Wild IPA Craft: Cigar City 'Jai Alai' IPA

High Noon Assorted Flavors

OPEN BAR

First Hour Deluxe Bar **44.00 per Person**

Additional Hour **19.00 per Person**

First Hour Premium Bar **48.00 per Person**

Additional Hour **22.00 per Person**

First Hour Prestige Bar **52.00 per Person**

Additional Hour **25.00 per Person**

Specialty Cocktail Add-on to Deluxe or Premium Bar

12.00 per Person per Hour

First Hour Beer & Wine Bar **34.00 per Person**

Additional Hour **17.00 per Person**

Under 21 Soda and Juices Bar **54.00 per Person**

*for up to 5 Hours

Additional Hour **12.00 per Person**

Over 21 Soda and Juices Bar with (2) Mocktails

84.00 per Person

*for up to 5 Hours

Additional Hour **15.00 per Person**

CONSUMPTION BAR

Deluxe Liquors **19.00 Each**

Premium Liquors **22.00 Each**

Prestige Liquors **25.00 Each**

Signature Drinks **23.00 Each**

Cordials **23.00 Each**

Domestic Beers **13.00 Each**

Import Beers **14.00 Each**

Craft Beers **15.00 Each**

Hard Seltzer **15.00 Each**

Proverb Sauvignon Blanc (*Deluxe Bar*)

55.00 per Bottle

Hahn Vineyards Pinot Noir (*Deluxe Bar*)

65.00 per Bottle

Poggio Costa Prosecco Brut (*Premium Bar*)

65.00 per Bottle

Domaine De Leos Rosé (*Premium Bar*)

65.00 per Bottle

Chateau Martinolles Chardonnay (*Premium Bar*)

75.00 per Bottle

Jeanne Marie Cabernet Sauvignon (*Premium Bar*)

75.00 per Bottle

Poemetto Prosecco Brut DOC (*Prestige Bar*)

85.00 per Bottle

Planeta Rose Sicilia DOC (*Prestige Bar*)

70.00 per Bottle

Misty Cove Sauvignon Blanc (*Prestige Bar*)

70.00 per Bottle

Ravel & Stitch Cabernet (*Prestige Bar*)

85.00 per Bottle

Domaine Antoine d'Imblecourt Bourgogne Cote d'Or Pinot Noir (*Prestige Bar*)

85.00 per Bottle

Coke® | Diet Coke® | Coke® Zero | Sprite®

10.50 Each

Acqua Panna® Still | San Pellegrino® Sparkling **10.50 Each**

BLOODY MARY BAR

Assorted Fresh Garnishes

First Hour with Deluxe Vodka

22.00 Per Person

Additional Hour **13.00 per Person**

First Hour with Premium Vodka

24.00 Per Person

Additional Hour **14.00 per Person**

First Hour with Prestige Vodka

27.00 Per Person

Additional Hour **16.00 per Person**

BUBBLES, BELLINI'S & BEYOND

Poggio Costa Prosecco Brut Seasonal Fruit Purees

First Hour Bubbles Bar **25.00 per Person**

Additional Hour **14.00 per Person**

SPRITZ BAR

Elevate your celebration with a Spritz Bar, offering a luxurious take on this iconic Italian aperitivo. Perfect for mingling and refreshing the palate, our Spritz Bar invites guests to savor effervescent cocktails crafted with premium prosecco, artisanal liqueurs, and fresh, seasonal ingredients. Each spritz is expertly balanced to offer a harmonious blend of lightness, brightness, and sophistication, capturing the essence of coastal Italian sipping.

First Hour Spritz Bar **25.00 Per Person**

Additional Hour **14.00 per Person**

Choose 3:

Hugo Spritz

St-Germain | Mint | Prosecco | Soda Water

Bicicleta Spritz

White Wine | Campari | Club Soda

Americano

Campari | Sweet Vermouth | Soda Water

Limoncello Spritz

Prosecco | Limoncello | Club Soda

Disaronno Spritz

Disaronno Original | Lemon Juice | Club Soda

Aperol Spritz

Prosecco | Aperol | Club soda

CLASSIC COCKTAIL EXPERIENCE

Rediscover the charm of timeless cocktails expertly crafted with a modern flair. Our Classic Cocktail selection brings together iconic recipes, refined ingredients, and flawless technique, celebrating the golden era of mixology. Each cocktail is prepared to perfection by our skilled bartenders, who blend tradition with an eye for detail to create an experience of pure indulgence.

First Hour Classic Cocktail Bar **23.00 Per Person**

Additional Hour **13.00 per Person**

Choose 3:

Sidecar

Brandy | Cointreau | Lemon Juice

Daiquiri

Rum | Sugar Syrup | Lime Juice

French 75

Gin | Lemon Juice | Sugar Syrup | Champagne

Vesper

Gin | Vodka | Lillet Blanc

Sazerac

Rye Whiskey | Absinthe | Sugar Syrup | Peychaud's Bitter

Negroni

Gin | Campari | Red Vermouth

SEASONAL COCKTAILS

Recommended One Signature Cocktail and Mocktail Enhancement per Event, Minimum 50% of Guarantee Required

23.00 Each

BACON & BOURBON OLD FASHIONED

Bourbon | Angostura Bitters Candied Bacon | Luxardo Cherries Bacon-Salt Rim

NEW WORLD NEGRONI

Campari | Sweet Vermouth | Gin | Prosecco

PINK MOJITO

Rum | Guava | Lemon Lime Soda | Lime | Mint Rose Gold Shimmer

VIOLET MULE

Vodka | Ginger Beer | Blueberry | Lime | Mint

CUCUMBER COOLER

Hendrick's Gin | St Germain Elderflower | Lime Juice
Cucumber | Agave Syrup | Basil | Club Soda

FLORIDA BREEZE

Vodka | Elderflower | Orange | Thyme

SPICY MARGARITA

Tequila | Lime | Tajin | Jalapeño | Triple Sec

BERRY APEROL SPRITZ

Aperol | Prosecco | Club Soda | Raspberry
Blackberries | Mint Leaves | Orange Slice

ESPRESSO MARTINI

Vodka | Mr. Black's | Caffè Umbria Cold Brew
Coffee
Simple Syrup

Four Seasons Orlando Catering

GRAPEFRUIT HIBISCUS PALOMA

21 Seeds Grapefruit Hibiscus Tequila |
Grapefruit Juice
Simple Syrup | Lime Juice

EMPRESS FLORA DORA

Empress 1908 Indigo Gin | Lime Juice
Raspberry Syrup | Ginger Beer

ZERO PROOF MOCKTAILS

\$15.00 Each

ISLAND DREAMS

Orange Juice | Coconut Water | Pineapple Juice
Cream of Coconut | Nutmeg

RUM PUNCH

Ritual Zero Proof Rum | Orange | Pineapple Lime | Grenadine

NOT SO DARK AND STORMY

Ritual Zero Proof Rum | Ginger Beer Lime Juice

TRIPLE BERRY BLUSH

Berry Medley | Lemon | Soda Water

PASSION FRUIT NOJITO

Passion Fruit Juice | Lime Juice | Simple Syrup Mint | Club Soda

A WALK DOWN IPANEMA

Lime Juice | Strawberries | Raspberry Syrup Sweetened Condensed Milk | Sparkling Water

COBALT COOLER

Non-Alcoholic Blue Curacao | Lemonade Club Soda | Clear Luster

SOMMELIERS' WINE SELECTION

All wines listed below are available for Catering Functions and charged by Bottle, On Consumption.

Wines selected from the Resort Restaurant Wine List or any Special Order Wines will be charged in full, based upon the amount ordered.

SPARKLING

Poggio Costa Prosecco Brut, Friuli, Italy
\$65.00
Roederer Estate Brut Rose, Anderson Valley,
California \$95.00
Laurent Perrier 'La Cuvee', Champagne,
France \$130.00
Veuve Clicquot Yellow Label, Champagne,
France \$150.00

CHARDONNAY

Wente Vineyards Riva Ranch, California
\$65.00
Paul Hobbs 'Crossbarn' Sonoma Coast,
California \$90.00
Flowers, Sonoma Coast, California \$95.00
Rombauer, Carneros, California \$125.00
Far Niente, Napa Valley, California \$170.00

SAUVIGNON BLANC

Wente Vineyards Louis Mel, Central Coast,
California \$65.00
Craggy Range 'Te Muna', Marlborough, New
Zealand \$75.00
Cakebread, Napa Valley, California \$95.00

OTHER WHITES

Gradis' Ciutta, Pinot Grigio, Friuli, Italy \$60.00
Domaine De Leos Rosé, Provence, France
\$65.00
Rosé of Nero d' Avola, Planeta, Sicilia DOC,
Italy \$85.00

PINOT NOIR

Angels Ink, Central Coast, California \$65.00
Lemelson 'Thea's Selection', Willamette Valley,
Oregon \$85.00
Belle Glos "Balade" Santa Rita Hills, California
\$100
Shea Wine Cellars 'Shea Vineyard', Willamette
Valley, Oregon \$150.00

MERLOT

Rutherford Hill, Napa Valley, CA \$90.00
Duckhorn, Napa Valley, California \$95.00
Shafer TD-9, Napa Valley, CA \$165.00

CABERNET SAUVIGNON

Jeanne Marie, California \$75.00
Routestock, Napa Valley, California \$90.00
Fisher Vineyards 'Unity', Napa Valley, California
\$135.00
Groth Oakville, Napa Valley \$185.00
Stag's Leap Wine Cellars "Artemis", Napa
Valley, California \$220.00
Silver Oak, Alexander Valley, California
\$225.00

OTHER REDS

Mendel "Finca Mendel" Malbec, Mendoza,
Argentina \$80.00
Muga "Reserva" Tempranillo, Rioja, Spain
\$95.00
Arcanum il Fauno Merlot Blend, IGT di
Toscana, Italy \$105.00
The Prisoner Zinfandel, Napa Valley, California
\$120.00

Should you need assistance in selecting a wine to complement your event or budget, our Sommelier can expertly guide you on your selection.

INFO

DISNEY CHARACTER APPEARANCES

Nothing will highlight your stay at the Walt Disney World® Resort like meeting one of the lovable Disney characters!

Disney Character appearances are great for any type of event, and for snapping wonderful photos with some of your lifelong pals. There is no better way to bring a smile to your face than getting a hug from one of more of your favorite Disney Characters! Whether you're looking for a hero, a princess, or an adorable mouse named Mickey Mouse, Disney Characters will turn your event into something spectacular.

Please note:

- Talent is scheduled based on availability. If group size is larger than 200 Guests, additional production support may be required
- All Character appearances are subject to their availability

EVENT SPACE ASSIGNMENT

Events are assigned space according to the original agreement of the contract. Should there be a request to make changes to the original agreement of the contract; the Hotel reserves the right to move the event to a more appropriate space. Event space is subject to availability.

FOOD & BEVERAGE GUIDELINES

All food and beverage items must be purchased exclusively from the Hotel and consumed in the designated function areas. To ensure the health and safety of our guests, it is not permitted to bring outside food on hotel property. The Hotel also prohibits the removal of food and beverage from the Hotel premises or functions.

The Hotel is the only licensed authority to serve and sell alcoholic beverages on premises; therefore, outside alcoholic beverages are not permitted on the Hotel property. Florida Liquor Law requires all functions serving alcohol to have a bartender present (Hotel guidelines are 75 guests per bartender). All specialty banquet wines must be sold by the case. All wine orders must be received no later than the final guarantee.

Additional fees will be assessed for any rush orders. All events held in food and beverage outlets are subject to approval and may be subject to restrictions and/or buy-out fees.

MEAL SUBSTITUTIONS

It is our intent to accommodate any requests due to dietary restrictions. These requests must be provided at the same time as the Banquet Guarantee Numbers.

MINIMUM GUARANTEE

A guaranteed guest count is required (3) business days prior to the function date. This number shall constitute a minimum guarantee, not subject to reduction. If the attending number of guests exceeds this count, every effort will be made to serve these guests, however a menu substitution may be necessary. If the event numbers increase within the three-business days window, after the minimum guarantee has been established, an automatic twenty five percent (25%) surcharge will be applied to the agreed menu price on the Banquet Event Order for increases greater than 5% of the minimum guarantee 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 less than the expected guest count, the Hotel reserves the right to reassign the function to a more suitable location. The Hotel will set and prepare for up to 5% over guaranteed guest count. The final charge will be the guarantee or actual guest attendance, whichever is greater.

There will be a minimum labor charge of 325.00, plus tax for all meal functions with a guarantee of 20 persons or less. Bartender, Chef, Culinary Attendant, Restroom Attendant and Cashier fees will be assessed to all events requiring specific staffing.

OUTDOOR SEATING

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a 30% chance or more of rain, wind in excess of 20 mph, lightning or temperatures below 60 or above 88 degrees. All entertainment for outdoor functions must end by 10:00 PM.

Events taking place outdoors must be restricted to 60dBA/65dBC 7:00am-10:00pm (noise is permitted) and 55dBA/60dBC 10:00pm–7:00am (noise is not permitted).

PRICING

Prices are subject to change and do not include the service charge, administrative fee and the Florida state sales tax. Prices will be confirmed 30 days in advance of your function.

SECURITY

The Hotel will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during, or following a private function. Arrangements must be made in advance for security of exhibits, merchandise, valuables, or articles set up for display. The hotel will not be responsible for items left unattended in any function room or function foyer area.

SERVICE CHARGE, ADMINISTRATIVE FEE ...

All food and beverage prices are subject to a 15.5% service charge and 10.5% administrative fee.

Rental fees are subject to 10.5% administrative fee.

6.5% tax will be added to all food, beverage, labor, rental, service charge, administrative fees and miscellaneous charges.

Additional labor fees will apply for Audio Visual services.

SHIPPING ADDRESS

Packages should be sent no more than 1 week prior to first event date. The shipping label should read: Four Seasons Resort Orlando at Walt Disney World Resort Attn: Your Catering / Conference Manager HOLD FOR event name and function dates 10100 Dream Tree Boulevard., Lake Buena Vista, FL 32836

SIGNAGE

Signs and registration tables in the public areas, the lobby or on the guest room floors are prohibited. Signs outside hospitality suites or in function space are to be professionally printed. Banners can only be hung from designated sky-hooks inside function rooms. Setup fees apply. The posting of any items (poster, signs, etc.) on any function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards.

Cashier 325.00 per attendant Bartender 325.00 per attendant Station Attendant 325.00 per attendant
 Culinary Attendant 325.00 per attendant Chef Fee 375.00 for up to 2-hours of service *For additional hours of service an automatic \$80 per Attendant per additional hour will apply*
 Additional Service Staff, Above Standards
 45.00 per Additional Staff, per Hour

Staffing Standards:

Plated Event - 1 Server per 15 guests Stations Event - 1 Server per 30 guests Bartender - 1 per 75 guests

STORAGE / PACKAGES

The Hotel will accept packages no more than 1 week prior to the scheduled events. Packages that are sent prior to that may be subject to a storage/drayage fee, pending the availability of storage space. After the event, packages must be removed within 24 hours, or they will be discarded. All incoming packages should be addressed with the name of the Catering/Conference Service Manager handling your account, the name of the group/event and the dates of the program/event. Please advise us of large shipments in advance, as it may be necessary to arrange drayage at the client's expense.

Boxes or freight over 75 lbs. will not be accepted. A service charge of \$9.00 per box or \$150 per pallet will be assessed to your group for movement of more than (10) boxes. The charges will be applied to the group / event master account.

VENDOR LOAD-IN & PARKING

Upon arrival to the resort, check in with Golden Oak Security and proceed down Dream Tree Boulevard. Make the 3rd left just past the Summerhouse Clubhouse; on the road with the sign stating "Service Vehicles Only." Park parallel on the right side (tree lined side) of the service road. Walk towards the building, the loading dock is on your left. Check in with the Four Seasons Security team located to the right of the loading dock, they will direct you accordingly.