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BREAKFAST

CONTINENTAL

Continental breakfast stations are designed for up to 60 minutes of service.

Rise & Shine - $71.00 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) I Multigrain (VG) I Gluten Free (VG, GF)

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

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

Morning Yogurt Bar (VG)
Plain Yogurt (Dairy) | Fruit Yogurt (Dairy) | Dry Granola (Gluten) | Chia Seeds | Honey | Fruit Pearls | Golden Raisins | Banana Chips | Coconut Flakes

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

Freshly Squeezed Orange Juice

Mixed Juice of the Day

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

Continental Enhancements

European Charcuterie & Artisanal Cheeses $31.00 Per Person

Chorizo (GF) | Prosciutto (GF) | Salami (GF) | Manchego (VG, GF) | Aged English Cheddar (VG, GF) | Triple Crème Brie (VG, GF) | Baguette | Fig Jam

Smoked Salmon $26.00 Per Person

Bagels purchased separately.

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

BREAKFAST STATIONS & ENHANCEMENTS

Breakfast stations are designed for up to 90 minutes of service. A minimum labor charge of $300.00 plus tax applies to all meal functions with a guarantee of 20 persons or less.

Harvill Groves Breakfast Buffet $116.00 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) I Multigrain (VG) I Gluten Free (VG, GF)

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

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

Morning Yogurt Bar (VG)
Plain Yogurt | Fruit Yogurt | Dry Granola | Chia Seeds | Honey | Fruit Pearls | Golden Raisins | Banana Chips | Coconut Flakes

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

Cage-Free Egg Scramble (VG, GF)
Tabasco (V, GF) I Ketchup (V, GF)

Daily Topping, Served on the Side
Choose Two - Onion (V, GF) I Red Pepper (V, GF) I Mushroom (V, GF) I Cheddar Cheese (VG, GF) I Tomato (V, GF) I Bacon Bits (GF)

Hard Boiled Eggs (VG, GF)

Breakfast Meats
Choose Three — Pork Link Sausage (GF) I Grilled Ham (GF) I All-Natural Bacon (GF) I Turkey Bacon (GF) Turkey-Maple Sausage Link (GF) I Chicken-Apple Sausage Link (GF) I Tofurkey Breakfast Sausage (V, GF)

Accompaniments
Choose One — Home-Fried Potato (V) I Hash Brown (V) I Cheddar Grits (VG) I Roasted Gruyère Potatoes (VG) Sweet Potato Skillet (V) I Maple-Infused Sweet Potatoes I Peppers I Onions I Roasted Vegan Breakfast Hash (V, GF) I Rustic Marble Potato I Forest Mushroom Hash

Freshly Squeezed Orange Juice | Mixed Juice of the Day or Grapefruit Juice | Fruit Smoothie of the Day (Dairy)

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

Palm Coast Signature Breakfast Buffet - $132.00 Per Person

Tropical Paradise Fruit Bowl (VG)
Pineapple I Mango I Kiwi I Coconut Flakes I Honey (V) Tree Nut Allergy

Whole Fruit (V, GF)

Choice of – Select One:

Mango Apple Parfait (VG) Dairy Allergy
Vanilla Yogurt I Granny Smith Apples I Honey Granola I Mango Purée

Acai Banana Yogurt (VG, GF) Dairy, Tree Nut Allergy
Acai Purée I Greek Yogurt I Shredded Coconut I Sliced Bananas I Blueberries

Pastry of the Day

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

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

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

Bagels
Plain (VG) I Everything (VG) I 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 I Golden Raisin I Cinnamon

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

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

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

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

Rosti Potato Puff

Signature Breakfast Sandwich (Choose One, from list below)

Freshly Squeezed Orange Juice | Mixed Juice of the Day or Grapefruit Juice

Morning Juice Shot

Tropical Wake Up — Coconut Water | Pineapple | Lemon | Chia

Morning Radiance — Carrot | Ginger | Pineapple | Turmeric | Lemon

Morning Power — Apple | Carrot | Beet | Lemon | Ginger

Florida Berry Citrus Smoothie (VG)
Strawberry | Orange | Banana | Coconut Water | Greek Yogurt

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

Belgian Waffles (VG) Station Gluten, Dairy Allergy **$31.00 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 $14.00 Per Person**

Southern Fried Chicken | Maple & Sage Infused Syrup (V, GF). Maximum 150 Guests.

Buttermilk Hotcakes Station Gluten, Dairy Allergy **$31.00 Per Person**

Maximum 200 Guests.
1 Culinary Attendant per 50 Guests.

Choose Two
Plain (VG) I Chocolate Chip (VG) I Banana (VG) I Blueberry (VG) I 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) Gluten, Dairy, Egg allergy **$28.00 Per Person**

Choice of French Toast
Brioche Bread I Texas Toast I Baguette

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

Eggs Your Way Station (GF) Egg allergy **$35.00 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 | Jalapeños

Salsa | Tabasco | Ketchup

Eggs Benedict Station Gluten, Egg allergy **$52.00 Per Person**

Choose Two

Base
English Muffin | Wheat Muffin | Potato Pancake | Buttermilk Biscuit

Protein
Ham | Smoked Salmon | Crab Cake | Braised Short Rib

Eggs
Classic Poached

Toppings & Seasonings
Crispy Capers | Pickled Red Onions | Chives | Lemon Wedges | Old Bay
Classic Hollandaise (Dairy Allergy)

Avocado Toast Station $24.00 Per Person

Made to order.
1 Culinary Attendant per 50 Guests.

Pre-built recommended for events of more than 100 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) I Gluten Free Toast (VG, GF)

Avocado Toast, Pre-Built

Recommended for events of more than 100 guests.

Avocado Mousse (V, GF) | Cherry Tomato (V, GF) | Feta Cheese (VG, GF) | Micro Mint (V, GF)
Toast: Multigrain (V) | Gluten Free (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 (V) | Gluten Free (V, GF)

Enhancement: **Add Protein**

Choose One: Smoked Salmon | Bacon | Argentinian Chorizo — $13.00 per person

Signature Breakfast Sandwiches $16.00 Each

1 sandwich per person.

Fewer than 60 guests, choose up to 2 selections; 60 guests or more, choose up to 3 selections.

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

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

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

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

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

Morning Truffle Brioche I Apple Wood Bacon I Gouda I Scrambled Eggs I Black Pepper Truffle Aioli

Egg Herb Garden English Muffin I Herb Cream Cheese, Arugula I Roasted Tomato I Soft Egg White Patty

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

FANCY THOSE FIXIN'S Breakfast Enhancements

À la carte additions to any breakfast station.

Individual Greek & Low-Fat Flavored Yogurt (VG) ..... **$11.00 Per Person**

Greek Yogurt Parfait (VG) ..... **$17.00 Per Person**

Local Honey | Homemade Granola | Berries | Juice Pearls

Acai Bowl (VG, GF)..... **$17.00 Per Person**

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

Mini Yogurt Smoothies (VG, GF) ..... **$15.00 Per Person**
2 smoothies per person. Choose 2

Strawberry Acai | Strawberry Banana | Mango

Tropical Paradise Fruit Bowl (VG, GF)..... **$21.00 Per Person**

Pineapple | Mango | Kiwi | Coconut Flakes | Honey

Mixed Berry Bowl (V, GF) ..... **$21.00 Per Person**

Blueberries | Strawberries | Raspberries | Blackberries | Mint

Individual Cold Cereals (VG) with Milk..... **$9.00 Per Person**
Choose 3

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

Steel-Cut Irish Oatmeal (V)..... **$15.00 Per Person**

Brown Sugar | Golden Raisin | Cinnamon

Overnight Oats ..... **$15.00 Per Person**

Strawberries | Toasted Coconut (VG)

Fresh-from-New-York Bagels (VG)..... **$118.00 Per Dozen**

Plain (VG) **| Everything** (VG) **| Gluten Free** (VG, GF)
Individual Cream Cheese: Traditional (VG, GF) I Garden Vegetable (VG, GF)

Housemade Individual Quiches..... **$15.00 Per Person**
Choice of

- Ham & Gruyere Cheese
- Quiche Lorraine
- Mushroom & Goat Cheese (VG)
- Roasted Vegetable Quiche (VG)

Sticky Buns (VG)..... **$86.00 Per Platter**
1 platter serves 20 guests.

Old Fashioned Icing

Pecan Bun Pull-Apart Bread (VG) ..... **$96.00 Per Pan | $52.00 Per Half Pan**
1 pan serves 50 guests; 1/2 pan serves 25 guests.

PLATED BREAKFAST

Dawn to Business..... **$76.00 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 I Grilled Roma Tomato I Tabasco (V, GF) I Ketchup (V, GF)

OR

Egg White Frittata: Tomato, Spinach I Goat Cheese (V) Dairy I Egg Allergy

Accompaniments
Choose One — Hashbrown (VG, GF) I Potato Pancake (VG) I Home-Fried Potato (V, GF)

Breakfast Meats
Choose One — All-Natural Bacon (GF) I Turkey Bacon (GF) I Chicken Apple Sausage (Contains pork, GF)
Beef Cheddar Herb Meatball (GF, DF, Pork Free)

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

Freshly Brewed Caffè Umbria® Artisan Coffee | Rishi® Teas

BOX

On-the-Run ..... $65.00 Per Person

Presented in an insulated Four Seasons cooler bag.

Whole Fresh Fruit (V, GF)

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

Muffin of the Day (VG)

Breakfast Sandwich of the Day

Bottled Natalie® Fresh Orange Juice

Bagel Box ..... $36.00 Per Person

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

BREAKS

SPECIALTY BREAKS

Morning and afternoon specialty breaks are designed for 30 minutes of service. $45.00 Per Person, unless noted.

R&R

Locally Grown Fruit Skewers (V, GF)

Juice Shots (V, GF)
Green Apple I Kiwi I Ginger Carrot I Orange I Parsnip I Turmeric

Greek Yogurt Shooters (VG, GF)
Raspberry I Blood Orange I Coconut

House made Granola Bars

Dark Chocolate Rocher | Sea Salt (GF)

Seasonal Flavor Infused Water

Route 66

Mini Burger
Swiss Cheese I Onion Marmalade

Mini Club Sandwich
Turkey I Bacon I Lettuce I Tomato I Garlic Aioli I Avocado I Hawaiian Sweet Rolls

Buttermilk Chocolate Cupcake (VG)

Choose One
Root Beer Float (VG, GF) I 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, DF)

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 I Yogurt Covered Raisins I Chocolate Covered Almonds I Mandarin Orange I Dried Kiwi

Sparkling Pomegranate Orange Juice

Mediterranean

Hummus (V, GF)
Sun-Dried Tomato I Garlic

Labneh (VG)
Garlic I Bulgur Wheat I Mint

Roasted Eggplant Dip (V, GF)
Diced Mixed Pepper I Tomato I Lemon I Extra Virgin Olive Oil

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 I Tapioca Pearls (dairy-free available)

Milk Tea
English Breakfast Tea I Half & Half I Simple Syrup I Tapioca Pearls (dairy-free available)

Thai Iced Coffee
Espresso I Sweetened Condensed Milk I Tapioca Pearls

Fruit Tea
Chamomile Tea: Guava Purée I Sliced Strawberries & Strawberry Fruit Pearls I Chamomile Tea: Passion Fruit Purée, Orange Slices & Strawberry Fruit Pearls I Peppermint Tea: Strawberry Purée, Raspberries & Blueberries & Mango Fruit Pearls

Assorted Mochi (VG, GF)
Green Tea I Strawberry I Mango

The Italian Job

Mini Italian Panini
Pesto I Prosciutto I Salami I Provolone & Pepperoncini I Roasted Tomato I Arugula & Herb Ciabatta

Caprese Skewer (VG, GF)

Orange Blossom Cannoli (VG)

Seasonal Flavor Infused Water

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

Sorbet (V, GF)

Strawberry Pink Lemonade I Mixed Berry I Mango Passion I Blood Orange I Coconut

"The Superfruit Experience" — Acai Bowl Action Station $36.00 Per Person

Classic Acai Purée, Banana, Strawberries, Blueberries, Raspberries, Mango, Kiwi

Honey Granola (Gluten Allergy) I Coconut Flakes (Tree Nut Allergy) I Cacao Nibs I Local Honey, I Almond Butter Brazil Nuts I Lychee I Whipped Mascarpone (Dairy Allergy)

BUILD YOUR OWN BREAK

AM and PM snack breaks are each designed for 30 minutes of service and include a Seasonal Flavor Infused Water Station. $45.00 Per Person.

AM Snacks

Choose Three.

Tajin-Rubbed Fresh Fruit
Pineapple I Mango I Papaya I Honeydew I Cantaloupe I Chamoy Dipping Sauce I Tajín Sugar

Yogurt Smoothies
Raspberry I Blood Orange I Coconut

Greek Yogurt Parfait
Local Honey I Homemade Granola I Berries I Juice Pearls

Premium House made Granola Bars

Pound Cakes
Choose 3 — Marble I Carrot Pecan I Lemon Poppy Seed I Banana Nut

Mini Muffins
Chocolate I Blueberry I Orange Cranberry

Croissants
Butter I Chocolate

Quiche

Choose 1

Quiche Lorraine: Applewood Bacon I Caramelized Onion I Egg I Nutmeg I Gruyère Cheese I Cheese

Tomato Quiche: Sun Dried Tomato I Asparagus I Boursin Cheese I Spinach, Egg I Mozzarella Cheese

Spinach & Feta Quiche: Cherry Tomatoes I Dill I Italian Parsley I Leeks I Spinach I Pesto I Feta Cheese Swiss Cheese

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 I Peanut Butter I Cranberry Oatmeal I White Chocolate Macadamia I Snickerdoodle Blossom I Double Chocolate Chunk I Red Velvet White Chocolate I Kitchen Sink Funfetti I M&M

Mini Cupcake Extravaganza
Choose Two — Red Velvet I Double Chocolate I Raspberry Cookies & Cream I Reese's Cup I Funfetti

Mini Paletas
Choose Two — Cookies & Cream I Passion Fruit I Vanilla & Nutella I Coconut & Dulce de Leche

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 Crudité with White Bean Hummus

Baked Pita Chips with Roasted Beet Baba Ghanoush

Four Seasons Infused Water
Choose 1 — Watermelon I Cucumber I Mixed Berries I Citrus

À LA CARTE BREAK ITEMS

Priced per piece unless otherwise noted.

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® | Hippeas® | Nature's Garden® Trail Mix | Beef Jerky (GF)

Premium Housemade Granola Bars (VG) ..... $13.00 Each

Sneak a Snack

Charcuterie Cups ..... $22.00 Per Person

Salami | Prosciutto | Aged Cheddar | Brie & Berry Skewer | Dried Fruits & Nuts | Rosemary Artisan Crisp

Corn Tortilla Chips (V, GF) | Roasted Tomato Salsa (V, GF) ..... $14.00 Per Person

Enhancement:

Guacamole (V, GF) ..... $11.00 per person

Queso (VG, GF) ..... $11.00 per person

Roasted Red Pepper Hummus (V, GF) ..... $11.00 per person

House Roasted Gourmet Nuts (V, GF) ..... $27.00 Per Person

Choose 2.

Chipotle Rosemary Spiced Cashews (V, GF)

Sweet & Spicy Walnuts (VG, GF)
Honey I Buffalo

BBQ Spiced Almonds (V, GF)

Savory Pecans, Sea Salt (V, GF)

Freshly Popped Popcorn, Spicy Rub (VG, GF) ..... $16.00 Per Person

Housemade Potato Chips (V, GF) | Roasted Onion Dip (VG, GF) ..... $15.00 Per Person

Garden Vegetable Crudité (V, GF) | White Bean Hummus (V, GF) ..... $15.00 Per Person

Baked Pita Chips (V) | Avocado Hummus (V, GF) ..... $15.00 Per Person

Jumbo Soft Pretzel (VG) | Bavarian Mustard (VG) ..... $15.00 Per Person

Enhancement: Beer Cheese (VG) ..... $3.00 per person

Whole Fresh Fruit (V, GF) ..... $10.00 Per Piece

Locally Grown Sliced Fruit (V, GF) ..... $25.00 Per Person

Assorted Gourmet Donuts (VG) ..... $120.00 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)..... $120.00 Per Dozen

Marble | Carrot Pecan | Lemon Poppy Seed | Banana Nut

Mini Muffins (VG) ..... $120.00 Per Dozen

Chocolate | Blueberry | Orange Cranberry

Croissants (VG)..... $120.00 Per Dozen

Butter | Chocolate

Assorted Mini Scones (VG)..... $120.00 Per Dozen

Brownies or Blondies (VG)..... $120.00 Per Dozen

Assorted Cookies (VG) ..... $120.00 Per Dozen
One 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 (VG) | Funfetti (VG) | M&M (VG)

Gluten Free Corner..... $125.00 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) ..... $125.00 Per Dozen
Choose 1 flavor per dozen.

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) ..... $12.00 Each
Nightingale® Ice Cream Sandwich. Choose 3.

Classic | Banana Pudding | Chocolate French Roast | Chocolate Blackout | Cookie Monster | Key Lime Pie | Strawberry Shortcake

Paletas Pops..... $14.00 Each
Choose 3.

Cookies & Cream (VG) | Passion Fruit (VG, GF) | Vanilla with Nutella (VG, GF) | Coconut with Dulce de Leche (VG, GF)

À LA CARTE BEVERAGES

Freshly Brewed Regular & Decaffeinated Caffè Umbria® Artisan Coffee ..... $165.00 Per Gallon

Caffè Umbria® Iced Coffee | Rishi® Teas ..... $165.00 Per Gallon

Enhancement: 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 for 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 ..... $165.00 Per Gallon

Freshly Squeezed Florida Orange Juice ..... $155.00 Per Gallon

Soft Drinks ..... $11.50 Each

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

Mineral Waters ..... $11.50 Each

Acqua Panna® Still & San Pellegrino® Sparkling

Flavored Mineral Waters ..... $11.50 Each

San Pellegrino® Essenza Sparkling

Mixers
Coconut Water I Orange Juice I Apple Juice I Pomegranate Juice I Unflavored Protein Powder

Bottled Natalie® Florida Orange Juice ..... $12.50 Each

Caffè Umbria® Nitro Cold Brew Coffee ..... $12.50 Each

Pure Leaf® Teas ..... $12.50 Each

Assorted Powerade® ..... **$12.50 Each**

Celsius® ..... $12.50 Each

Assorted Vitamin Water® ..... $12.50 Each

Red Bull® ..... $12.50 Each

Regular or sugar-free.

Naked Juice® Smoothies ..... $12.50 Each

Strawberry Banana | Blue Machine Berry Blast | Mighty Mango

SNACK BOXES

Morning and afternoon snack boxes are designed for 30 minutes of service. $36.00 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 Chickpeas

LUNCH

LUNCH STATIONS

Lunch stations are designed for up to 90 minutes of service. $132.00 Per Person, or $116.00 Per Person for the Menu of the Day (additional discounts do not apply).

Add the daily enhancement for $18.00 per person.

A minimum labor charge of $300.00 plus tax applies to all meal functions with a guarantee of 20 persons or less.

Served with Caffè Umbria® Artisan Coffee, Rishi® Teas, and 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 I Yellow Tomatoes I Walnuts I Parsley I Balsamic Drizzle

Mixed Greens Salad (VG, GF)
Sliced Oranges I Crumbled Goat Cheese I Toasted Pistachios I Pomegranate Vinaigrette

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

Baked Salmon (GF)
Compressed Fennel I Orange Sauce

Saffron Infused Rice with Herbs (VG, GF)

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 below.

Lobster Mini Cake, Old Bay Aioli

Brown Rice & Cannellini Bean Pilaf (V, GF),

Kale, Oven Roasted Tomatoes (V)

Orange Chocolate Tart (VG)

Sabor — Tuesday

Chicken Pozole Soup, Lime, Cilantro

Green Leaf Salad (GF)
Grilled Chicken I Avocado I Tomato I Sweet Corn I Spicy Ranch Dressing

Mexican Street Corn Salad (VG, GF)
Off-the-Cob Corn I Cotija Cheese I Lime I Cilantro I Cayenne Powder Mayonnaise

Chicken Fajitas (GF)
Jalapeño Peppers I Onions I Peppers

Jack Fruit Tacos (V, GF)

Orange Juice I Cumin I Oregano I Red Pepper Flake

Slow Cooked Short Ribs (GF)
Salsa Verde

Corvina Fish Tacos (GF)
Lemon I Paprika I Cumin I Red Mole Sauce

Mexican Rice (V, GF)

Southwestern Ranch Beans (V, GF)

Slow Braised Pinto Beans I Roasted Tomato I Charred Onion I Poblano Peppers I Cilantro

Corn Tostadas (GF) | Flour Tortillas (VG)

Toppings
Guacamole I Sour Cream I Green Onions I Fire-Roasted Tomato Salsa I Lime I Cilantro I Cotija I 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 below.

Tajin Dusted Jicama Lollipop (V, GF)

Chipotle Glazed Carrots (VG, GF)

White Quinoa Salad (VG, GF) I Roasted Corn I Black Beans I Red Onions I Bell Pepper

The Med — Wednesday

Toasted Naan Bread (V)

Cardamom Butternut Squash Soup | Spicy Pumpkin Seeds (VG)

Arugula Salad (VG, GF)
Haloumi Cheese I Sumac I Cherry Tomatoes I Pomegranate Dressing

Tabbouleh Quinoa Salad (V, GF)
Parsley I Green Onions I Diced Tomato I Mint I Cucumber I Olive Oil Citrus Dressing

Chickpea Salad (V, GF)
Red Onions I Parsley I Tomato I Paprika I Cumin I Tahini Sauce

Basmati Rice (VG)

Protein
Choose Three — Coriander Chicken Shawarma (GF) I Paprika Herb Tofu (V, GF) I Crispy Cilantro Falafel (V, GF) I Braised Beef Tava: Slow Cooked Beef Shank with Garlic I Tomato I Green and Red Peppers (GF) Roasted Baby Bell Peppers (V, GF) I Onions I Tomatoes

Spinach & Feta Cheese Phyllo (VG)

Toppings
Marinated Olives (V, GF) I Sliced Pepperoncini (V, GF) I Za'atar Marinated Feta Cheese (VG) I Tzatziki Sauce (VG, GF) I 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 below.

Greek Salad (VG, GF): Cucumber I Tomato I Red Onions I Kalamata Olives I Feta Cheese I Lemon Oregano Vinaigrette

Classic Hummus (V, GF)

Turkish Delights (VG, GF)

Coastal Eats — Thursday

Fresh Breads (VG)

White Bean & Carrot Soup (VG)
Garlic Herb Croutons

Leafy Green Salad (VG)
Romaine I Escarole I Radicchio I Olives I Diced Bell Pepper I Green Onion I Cherry Tomato I Lemon-Basil Dressing

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

Shrimp Panzanella
Cucumber I Ciabatta Croutons I Tomato I Basil I Parsley I Parmesan Cheese I White Wine Vinegar

Pan-Seared Grouper (GF)
Warm Romesco Sauce

Baked Chicken (GF)
Wild Mushroom I Meyer Lemon Butter Sauce

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

Roasted Baby Vegetables (V, GF)

Strawberry Breton (VG) | Hazelnut Puff (VG) | Olive Oil Cake (VG) | Mini Key Lime Pie

Thursday's Suggested Enhancement

Includes all items below.

Basil Hummus Tart with Aleppo Chili (VG)

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

Hazelnut Bindino

Italian — Friday

Creamy Mushroom Soup (V) Dairy Allergy

Insalata Mista
Lettuce I Radicchio I Tomato I Carrot I Fennel I Olive Oil I Vinegar

Insalata di Rucola
Baby Arugula I Parmesan Shaving I Orange Segment I Black Olives I Heirloom Tomato I Pistachio I Champagne Vinaigrette

Antipasti Salad

Truffle Rigatoni
Spinach I Pecorino

Penne Alla Norma
Tomato Sauce I Eggplant I Ricotta Salata

Pollo Alla Griglia Toscana
Lemon Garlic Tuscan Herb Grilled Chicken Breast

Broccoli Gratin
Tender Broccoli | Béchamel | Parmigiano Reggiano

Gamberi All'aglio
Shrimp Sautéed with Garlic Olive Oil I Parsley

Broccoli Gratinati alla Parmigiana
Tender Broccoli Baked in Creamy Béchamel, Topped with Parmesan and Mozzarella

Dessert
Tiramisu (VG) I Almond Panna Cotta I Traditional Cannoli

Golden Oak Sandwich Shoppe ..... $132.00 Per Person

Fresh Breads (VG)

Soup

Choose One
Tomato Soup (VG) I Herb Croutons (VG) I Cauliflower Soup (VG, GF) I Pumpkin Seeds (VG, GF) I Jalapeño Butternut Squash Soup (VG, GF) I Crispy Onions (VG)

Composed Salads

Choose Two
Arugula Artichoke Salad (VG, GF): Artichoke I Sundried Tomato I Olives I Pecorino Cheese I Basil I Oregano Champagne Vinaigrette

Red Crunch Salad (GF): Red Kale I Red Endive I Radicchio I Parsley I Almond I Yellow Tomato I Green Pepper Dried Apricot I Lemon Mint Citronade

Vegetable Crudité (V, GF): Roasted Red Pepper Hummus

Make Your Own Salad Bar
Greens : Mixed Greens I Arugula I Baby Kale

Toppings : Cherry Tomatoes I Cucumber I Shredded Carrots I Garbanzo Beans I Bacon Bits I Cheddar Cheese Crumbled Goat Cheese I Avocado I Herb Croutons.

Dressings : Caesar I Ranch I Balsamic Vinaigrette IOlive Oil & Vinegar.

Proteins

Choose Three
Cajun Grilled Chicken (GF) I Spice-Rubbed Grilled Salmon (GF) I Italian Herb Marinated Tofu (V, GF) I Old Bay-Rubbed Shrimp (GF) I Chimichurri Grilled Flank Steak (GF) I Homemade Falafel (V, GF)

Individual Wraps & Sandwiches
Choose Two
Smoked Turkey: Bacon I Avocado I Bibb Lettuce I Heirloom Tomato I Swiss Cheese I Chipotle Aioli I Croissant

Tuna Niçoise: Tuna Salad I Hard Boiled Eggs I Olives I Spinach I Tomato I Basil I Red Onion I Radish Aioli Ciabatta Bread

Grilled Chicken: Avocado I Butter Lettuce I Yellow Tomato I Bacon I Provolone Cheese I Sundried Tomato I Caper Aioli I Kaiser Roll

Salami & Mozzarella: Mozzarella Cheese I Pickled Vegetables I Parsley Garlic Spread I Mediterranean Sourdough Focaccia

Thai Basil Steak Banh Mi: Hoisin Braised Flank Steak I Ginger Mayo I Mango Basil Salad I Toasted Peanuts Amoroso Roll

Chickpea Sandwich (VG, GF): Tahini I Red Onions I Lemon Juice I Dijon Mustard I Cucumber I Purple Cabbage Gluten-Free Whole Wheat Bread

Chicken Caesar Salad Wrap: Parmesan I Chipotle-Caesar Dressing I Sun-Dried Tomato Wrap

Cobb Salad Wrap (GF): Romaine Lettuce I Tomato I Blue Cheese I Eggs I Diced Turkey I Lemon Avocado Sauce I Gluten-Free Wrap

Ancho Chile Marinated Flank Steak Wrap: Chipotle I Corn Salsa I Roasted Peppers I Whole Wheat Wrap

Sides

Choose Two

House Made Potato Chips (V) I Onion Rings with Ketchup (VG) I Achiote Cauliflower (V, GF) I Tater Tots with Ketchup (VG) I Grilled Zucchini Bulgur (VG): Parsley I Walnut I Yellow Summer Squash I Mint I Shaved Baked Ricotta

Enhancement: **Panini Sandwich .....$21.00 Per Person**

Choose One

Grilled Pesto Chicken Panini Smoked Gouda I Oven Cured Tomato I Balsamic Glaze I Sweet Onions, Ciabatta Bread

Southwestern Steak & Cheddar Panini: Caramelized Onions I Green Chile I Hoagie Bread

Roasted Vegetable Panini (VG): Fresh Mozzarella I Tomato Basil Aioli I Brioche Bread

PLATED LUNCH

3-Course Menu

Chicken $89.00 Per Person

Fish $96.00 Per Person

Beef $97.00 Per Person

Additional course $14.00 per person

Includes fresh breads, Caffè Umbria® Artisan Coffee, Rishi® Teas, and Iced Tea.

Soup or Salad

Chef's Choice of Seasonal Soup

Artisan Greens (VG)
Herb Focaccia Crisp I Shaved Parmesan I Chipotle Caesar Dressing

Wedge Salad *(Dairy, Gluten Allergy)*
Iceberg I Heirloom Tomatoes I Crispy Bacon I Shallots I Smoky Blue Cheese Dressing I Toasted Breadcrumbs Chives

Greek Salad (VG, GF)
Iceberg Wedge I Kalamata Olives I Heirloom Cherry Tomatoes I Feta I Cucumber I Shaved Red Onion I Mediterranean Vinaigrette

Heirloom Tomatoes & Buffalo Mozzarella Salad (VG, GF)
Shaved Basil I Toasted Pine Nuts I Extra Virgin Olive Oil I Aged Balsamic Reduction

Salad Entrée

Chopped Cobb Salad (GF)
Grilled Chicken I Blue Cheese I Tomato I Avocado I Bacon I Diced Egg I Buttermilk Chive Dressing

Grilled Salmon Salad (GF)
Mixed Greens I Heirloom Cherry Tomato I Shaved Radish I Shaved Fennel I Champagne Truffle Vinaigrette

Hot Entrée

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

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

Spice-Rubbed Flat Iron Steak
Soft Goat Cheese Polenta I Pickled Jalapeño I Crispy Potato Straws I Chimichurri Sauce

Miso Glazed Salmon
Herb Marble Potato I Sautéed Spinach I Honey Soy Sauce

Seared Cobia
Fregola Pasta I Sautéed Wild Mushrooms I Baby Arugula I Orange Citronette

Eggplant Parmigiana (VG)
Basil Pomodoro I Baby Arugula

Desserts

Royal Chocolate Tart (VG)
62% Chocolate Ganache I Mascarpone Cream I Sea Salt Caramel

Lemon Meringue Tart (VG)
Raspberry Compote

Umbria® Coffee Tiramisu (VG)

Strawberries and Cream Verrine
Strawberry Confit | Vanilla Diplomate | Angel Food Cake

LUNCH BOX

Grab 'N' Go ..... **$78.00 Per Person**

Presented in an insulated Four Seasons cooler bag.
Fewer than 60 guests: choose 2 total wrap, sandwich, or salad options, plus 1 selection per category for all other components.
60 guests and over: choose 3 total wrap, sandwich, or salad options, plus 1 selection per category for all other components.

Sandwiches

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

Grilled Chicken
Tomato I Provolone I Pickled Red Onion I Zesty Pesto I Cured Tomato Mayo I Ciabatta Bread

Caprese Sandwich (VG)
Mozzarella I Tomato I Arugula I Pesto I Kalamata Olive Bread

Grilled Portobello Mushroom (VG)
Cured Tomato I Spinach I Lemon & Piquillo Ricotta Spread I Rustic Ciabatta Roll

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

Miso Eggplant Sandwich (V)
Red Onion I Tomato I Arugula I Avocado Spread I Whole Wheat Bread

Roast Beef
Horseradish Cream I Caramelized Onion I Arugula I Tomato I Hoagie

Wraps

Tuna
Sliced Egg I Oven-Dried Tomatoes I Lemon-Caper Mayonnaise I Whole Wheat Wrap

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

Grilled Vegetable (V)
Oven-Roasted Tomato I Garlic Hummus I Spinach Wrap

Salads

Chop Salad (GF)
Romaine • Bacon I Chicken I Tomato I Blue Cheese I Ranch Dressing

Greek Salad (VG, GF)
Iceberg Lettuce I Shaved Red Onion I Cucumber I Cherry Tomato I Feta Cheese I Kalamata Olives
Mediterranean Dressing

Chickpea Quinoa Salad (VG, GF)
Quinoa I Roasted Chickpeas I Cucumber I Parsley I Red Onions I Orange Mustard Dressing

Accompaniments

Choose One

Macaroni Salad (VG)
Ditalini Pasta I Piquillo Pepper I Red Onion I Celery I Parsley

Chickpea Salad (VG, GF)
Roasted Corn I Red Bell Pepper I Pepitas I Lime Crema

Organic Quinoa Tabbouleh (V, GF)

Potato Salad (VG, GF)
Celery I Onion I Egg I Peppers I Herb Lemon Dijon Vinaigrette

Cavatappi Salad (VG)
Peas I Feta I Peppers I Oregano Dressing

Roasted Corn Salad (VG, GF)
Roasted Corn I Cotija Cheese I Caramelized Onions I Cilantro I Cherry Tomatoes I Lime Vinaigrette

Seasonal Whole Fresh Fruit

Choose One

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

Gourmet Chips

Choose 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)

RECEPTION

RECEPTION

Lite Bites

Hors d'oeuvres available on stations or passed.

Served for a minimum of 20 guests.

$54.00 Per Person (4 pieces per person) | $75.00 Per Person (6 pieces per person) | $12.50 per additional piece.

Chilled

Smoked Salmon Tartine, Brioche, Caper Dill Cream, Crispy Shallot (Dairy, Gluten, Fish Allergy)

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 I Artichoke I Tomato I 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

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

Beef Tenderloin | Blue Cheese Bruschetta | Caramelized Onion

King Crab Bite | Tomato Jelly | Black Caviar (GF)

Serrano-Compressed Cucumber | Wasabi Avocado Cream (VG)

Hot

Potato Croquette, Brava Sauce (Gluten, Egg Allergy)

Maine Lobster Cake | Chives | Lemon Aioli

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

Grilled Lamb Lollipop | Eggplant Mint Mash (GF)

Pasta Chicharrón and Meatball | Pomodoro e Basilico (Dairy, Gluten Allergy)

Chicken Wellington | Garlic Thyme Aioli
Edamame Potsticker | Honey Soy Glaze (VG)

Roasted Corn Fritter I Corn Velouté I Lime Cream *(*Dairy, Gluten, Egg Allergy*)*

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

Cajun Shrimp & Grits Bites (Dairy, Shellfish Allergy)

Tomato Mascarpone Arancini (VG)

Asiago and Phyllo Wrapped Asparagus (VG)

Crispy Parmesan Polenta | Black Truffle Aioli (VG)

Coconut Breaded Chicken | Mustard Mango Dip

Silky Parmesan Mashed Potato Cone | Crispy Chicken

Orange Duck & Sesame Vegetable Bao Bun

Short Rib Wonton | Gochujang Aioli (Egg, Gluten Allergy)

Beef Wellington | Red Onion Marmalade

Beef Kebab | Mint Chimichurri (GF)

Tropical Ceviche: Snapper | Leche de Tigre | Avocado | Red Onion | Micro Cilantro (Tree Nut Allergy)

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)..... **$80.00 Per Person**
2 pieces of each per person.

Jumbo Shrimp | Fresh-Shucked Oysters | Green Lipped Mussels

Mignonette (GF) | Traditional Cocktail Sauce (GF) | Florida Lemons (GF)

Black Caviar Enhancement .....**Market Price***

French Osetra | Osetra Amber | Smoked Trout Roe | Beluga Hybrid

Cocktail Crab Claws Enhancement

Accompaniments
Chives I Capers I Lemon I Blini I Potato Chips I Quail Egg Halves I Shallots

Tuscan Table Display ..... **$50.00 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 Station ..... **$47.00 Per Person**
1 Culinary Attendant per 50 guests. Maximum 200 guests.

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

Mozzarella (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)

Burrata Enhancement $23.00 Per Person

Farmer's Market Salad Display ..... $42.00 Per Person

Build Your Own

Recommended for events of fewer than 100 guests.

Bread Sticks (VG)

Farm Fresh Greens

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

Harvest Sides

Carrot Curls (V, GF) I Strawberries (V, GF) I Heirloom Cherry Tomatoes (V, GF) I Cucumber (V, GF) I Blue Cheese Crumble (GF) I Feta Cheese (GF) I Shaved Parmesan (GF) I Candied Walnuts (V, GF) I Sunflower Seeds (V, GF) I Golden Raisins (V, GF) I Honey-Chipotle Pecans (VG, GF) I Smoked Bacon Bits (GF) I Herb Croutons (VG)

Dressings

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

Composed Salads

Recommended for events of more than 100 guests.

Bread Sticks (VG)

Lolla Rosa I Strawberries I Candied Walnut I Blue Cheese Crumble I Honey Balsamic Vinaigrette

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

Artisan Greens I Golden Raisin I Honey-Chipotle Pecans I Feta Cheese I Pineapple Mango Dressing

Build Your Own Mediterranean Bowl ..... $55.00 Per Person

Protein Selections

Chicken Shawarma (GF) I Crispy Tofu (VG, GF)

Rice Selections

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

Toppings

Arugula (V) I Romaine (V) I Shaved Cucumber (V) I Sliced Pepperoncini (V) I Cherry Tomato (V) I Hummus (VG) Red Onion (V) I Parsley (V) I Marinated Gourmet Olives (VG) I Housemade Za'atar Marinated Feta Cheese (VG)

Tzatziki Sauce (VG, GF) | Greek Vinaigrette (VG, GF) | Lemon Tahini Dressing (VG, GF)

Naan Bread (VG)

Avocado Bar ..... $47.00 Per Person

Made-to-Order Avocado Bar
Recommended for events of fewer than 100 guests. 2 Culinary Attendants per 100 guests.

Haas Avocados (V, GF)

Toppings
Rock Shrimp (GF) I Bacon (GF) I Crispy Chickpeas (V) I Corn Salsa (V) I Red Onion (V) I Black Beans (V, GF) Diced Jalapeño (V, GF) I Green Onion (V, GF) I Lemon & Lime (V, GF) I Diced Peppers (V, GF) I Tortilla Strips (V)

Citrus-Herb Dressing (VG, GF)

Avocado Bowls, Pre-Built
Recommended for events of more than 100 guests.

Suggested Option 1
Black Bean I Corn Salsa I Red Onion I Scallion I Tortilla Strips I Lime Vinaigrette I Haas Avocado

Suggested Option 2
Rock Shrimp I Chorizo I Diced Peppers I Citrus-Herb Dressing I Haas Avocado

Poke Bowls ..... $69.00 Per Person

Made-to-Order Poke Bowls
Recommended for events of fewer than 100 guests. 2 Culinary Attendants per 100 guests.

Protein Choices
Salmon (GF) I Tuna (GF) I Shrimp (GF) I Tofu (V, GF)

Rice Choices
White Rice (V, GF) I Brown Rice (V, GF)

Toppings
Avocado (V) I Shredded Carrots (V) I Cucumber (V) I Diced Mango (V) I Seaweed Salad (V) I Edamame (V) Green Onion (V) I Kimchi (V) I Tobiko (V) I Roasted Corn (V) I Crispy Wonton (V) I Roasted Peanuts (V) Sesame Seeds (V) I Micro Cilantro (V) I Pickled Ginger (VG) I Furikake (V) I Togarashi (V) I Sea Salt (V) Cracked Black Pepper (V)

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

Paella Station (GF)

1 Station Attendant per 75 guests.

Traditional Paella (GF) ..... ***$57.00 Per Person***

Chorizo | Shrimp | Clams | Mussels | Green Peas | Saffron

Vegan Paella (V, GF) ..... ***$45.00 Per Person***

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

Pasta Station ..... **$46.00 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 I Calamari I Wild Mushrooms I Aurora Sauce (Cream-Tomato)

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

Penne Fiorentina (VG)
Tomato I Spinach I Goat Cheese I Sautéed Sweet Onion

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

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

Garganelli Limone e Vongole
Clam I Pinot Grigio I Garlic I Parsley I Lemon Zest

Rigatoni e Pollo Alla Cacciatora

Braised Chicken I Bell Pepper I Tomato I Olives I Parmigiano Reggiano Cheese

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

Cheese Ravioli e Crema di Zafferano e Guanciale (VG)
Cheese Ravioli I Saffron Cream I Guanciale I Arugula Chiffonade

Condiments & Toppings (VG)
Basil I Peperoncino Calabrese I Pecorino Cheese I Parmesan Cheese

Enhancement: Parmigiano-Reggiano 48-Month Wheel ..... $8,000.00 Per Wheel | $4,000.00 Per Half Wheel

Enhancement: Grana Padano 12-Month Wheel ..... $5,800.00 Per Wheel | $3,000.00 Per Half Wheel

Pasta Selections
Fettuccine I Spaghetti I Mafaldine

Slider Showcase ..... **$57.00 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 I Arugula I Chipotle Coleslaw I Pickled Strawberry I Avocado I Crispy Potato Straw I Creamy Brie I Goat Cheese I Aged Gruyère I Wasabi Mayo I Garlic Lemon Aioli I Buffalo Tahini Sauce

Late Bites & Night Sliders ..... **$46.00 Per Person**

Choose Three.

Housemade Chips

Mac and Cheese Bites (VG)
White Queso Jalapeño Sauce

Grilled Cheese (VG)
Jack I Cheddar I Boursin

Panini (VG)

Tomato I Mozzarella I Pesto

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

Nashville Hot Chicken Tender Slider
Dill Pickle | Buttermilk Ranch Slaw

Thai Sweet Chili Chicken Slider
Thai Sweet Chili Glaze | Green Papaya Slaw

Southern Smokehouse Beef Slider
Pimento Cheese Spread | Pickles | Crispy Onion

Traditional Beef Slider
Vermont Cheddar I Crispy Smoked Bacon I Balsamic Ketchup

Brisket Grilled Cheese Sliders
Beer Braised Brisket I Crispy Onion I Boursin-Chihuahua Cheese I Slider Roll • Chili Threads

Smokehouse BBQ & Wings Station..... **$59.00 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 I Honey BBQ Sauce I Buffalo Sauce I Carrots I Celery Sticks I Ranch Dressing I Blue Cheese Dressing

Crispy Zucchini Fries (VG)
Alabama White BBQ Sauce

Flatbreads ..... **$40.00 Per Person**
Choose Three.

BBQ Chicken
Provolone Cheese I Red Onion I Cilantro

Pesto Shrimp
Pepper Jack I Sweet Peppers

Roasted Vegetable (VG)
Yellow Pepper I Cherry Tomato I Red Onion I Mozzarella I Tomato Pesto

Grilled Flank Steak
Mushroom I Caramelized Onion I Gorgonzola I Mozzarella

Four Cheese (VG)
Mozzarella I Blue Cheese I Parmesan I Provolone

Hot Honey Flatbread
Pepperoni I Goat Cheese I Apricot Jam I Mozzarella I Hot Honey Drizzle

Quesadilla Fiesta Display ..... **$40.00 Per Person**
Choose Three.

Chicken & Jack Cheese
Triple Layer White Queso Sauce

Chimichurri Steak
Grilled Peppers & Onions I White Cheddar

Margarita Grilled Shrimp
Grilled Peppers I Onions I Mozzarella

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

Southwest Quesadilla (VG)
Red Bell Pepper I Red Onion I Roasted Corn I Pinto Beans I Pepper Jack Cheese I Cilantro

Toppings
Cilantro Lime Sour Cream (GF) I Salsa (V, GF) I Guacamole (V)

Taco Republic ..... **

$42.00 Per Person (three protein options) | $32.00 Per Person (two protein options)

Proteins

Flat Iron Braised Beef (GF)
Pickled Red Onion and Cilantro

Charred Chile Marinated Chicken (GF)

Roasted Cumin Cauliflower Taco (V, GF)
Romesco Salsa

Mojo Marinated Pork Carnitas (GF)

Golden Gulf Shrimp Taco
Cilantro Slaw | Chipotle Baja Sauce *(Shellfish, Dairy, Gluten Allergy)*

Sides
Black Beans (V, GF) I Jalapeño Corn Rice (V, GF)

Toppings (VG, GF)
Guacamole I Cotija Cheese I Chopped Cilantro I Lime Wedges I Chopped White Onions I Salsa Verde I Salsa Roja I Pico de Gallo

Flour Tortilla (V)

"Freshly Shucked" Oyster Station ..... **$48.00 Per Person**

Blue Point Oysters | Copps Island Oysters (may change based on season).

Toppings
Mango Lime Brunoise I Traditional Mignonette I Cucumber Shallot Brunoise I Chives I Dill I Tobiko I Tabasco
Lemon Wedges I Lime Wedges I Black Sea Salt

Sauces
Cocktail Sauce

"Chili Lime Fruit Bar" ..... **$40.00 Per Person**

Colorful Mexican street-style fruit display on ice. Individual fruit cups finished with seasonings.

Fruit
Mango I Pineapple I Watermelon I Papaya I Cucumber Sticks I Jicama Sticks I Strawberries

Condiments
Lime Juice I Tajín I Chili Powder I Sweet Chili Sauce I Chamoy I Honey Lime Syrup I Agave Drizzle

Toppings
Toasted Coconut I Pumpkin Seeds I Chili Flakes I Mint

ON THE EDGE

Carving Stations Designed for 2 hours of service. 1 Culinary Attendant required per 50 guests. Minimum of 25 guests per selection, priced per person.

Baked Red Snapper (GF) ..... **$55.00 Per Person**

Salmoriglio Sauce

Grilled Flank Steak (GF) ..... **$47.00 Per Person**

Slow-Cooked Chimichurri Sauce | Garlic Naan Bread

T-Bone Steak ..... **$58.00 Per Person**

Mushroom Thyme Sauce

Bone-In Ribeye ..... **$68.00 Per Person**

Mustard Sauce | Horseradish

Black Pepper Crusted Roasted Tenderloin of Beef (GF) ..... **$64.00 Per Person**

Horseradish Cream | Au Jus

Rotisserie Chicken (GF) ..... **$38.00 Per Person**

Buttermilk Biscuit (VG)

Dry-Rubbed Baby Back Pork Ribs (GF) ..... **$38.00 Per Person**

BBQ Sauce | Cornbread (VG)

Juniper & Apple Marinated Roasted Turkey Breast (GF) ..... **$38.00 Per Person**

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

Tomahawk Pork Chop ..... **$36.00 Per Person**

Apple Cider Glaze (VG)

Roasted Garlic Cilantro Cauliflower Steak ..... **$30.00 Per Person**

Chimichurri Sauce

Recommended Accompaniments

$12.00 for 1 accompaniment | $20.00 for 2 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)

Brussels 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

SWEET ENDINGS

Sweets stations are designed for 1 hour of service.

Dulcitos ..... **$28.00 Per Person**

Churros (VG)

Dipping Sauces
Chocolate I Dulce de Leche I 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
Chocolate Sauce (VG, GF) I Caramel Sauce (VG, GF) I Raspberry Coulis (V, GF) I Rainbow Sprinkles (V, GF) Chocolate Chips (V, GF) I Mini Marshmallows (GF) I Candied Peanuts (V, GF) I Toasted Almonds (V, GF) I M&M (V, GF) I Whipped Cream (VG, GF)

***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 ..... **$42.00 Per Person**
Minimum 50 guests. Station Attendant required.

Select 2
Warm Brownies (VG) I Chocolate Chunk Cookies (VG) I Apple Crisp Cobbler (VG) I Blueberry Clafoutis (VG)

Select 2
Vanilla Gelato (VG, GF) I Chocolate Gelato (VG, GF) I Lemon Sorbet (V, GF) I Mixed Berry Sorbet (VG, GF)

Toppings
Chocolate Sauce (VG, GF) I Caramel Sauce (VG, GF) I Raspberry Sauce (V, GF) I Rainbow Sprinkles (V, GF) Chocolate Chips (V, GF) I Mini Marshmallows (GF) I Candied Peanuts (V, GF) I Toasted Almonds (V, GF) I M&M (V, GF) I 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 Station ..... $68.00 Per Person

Minimum 100 guests. Culinary Attendant required.

Four Seasons Orlando Executive Pastry Chef Rabii Saber is a Master Chocolatier. Chef Saber was selected to be on the U.S. team for the 2017 Coupe du Monde de la Pâtisserie in Lyon, France — known in the pastry world as the "Pastry Olympics." Held only every two years, it is considered the pre-eminent pastry competition in the world. Chef 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.

Chocolate Slabs (VG, GF)
Milk Chocolate Hazelnut I Dark Chocolate Cherry I White Chocolate Pistachio Cranberry

Chocolate Desserts (VG)
Chocolate Palet d'Or I Mini Tart Hazelnut Chocolate Guindilla 62% I Orange Chocolate Pot de Crème

Add-On Chocolate Experiences

Enhancement: **Assorted Bon Bons (VG, GF)** ..... **$18.00 per person**

Lime Coconut | Passionfruit | Vanilla | Salted Caramel

Enhancement: **Assorted Macarons (VG, GF)** ..... **$18.00 per person**

Vanilla | Pistachio | Chocolate | Cookies & Cream

Enhancement: **Confections (VG, GF)** ..... **$18.00 per person**

Honey Nougat | Pistachio Nougat | Pecan Caramel | Sea Salt Caramel

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

Need to be ordered separately in dozens. Minimum 2 dozen. $120.00 per dozen.

Vegan Fudge Brownie (V)
Vegan Coconut Rice Pudding (V)
Vegan Almond Panna Cotta (V)

Gluten-Free Options

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

Arabian Nights Dessert Station ..... **$38.00 Per Person**

Stuffed Dates (V, GF)

Walnut Baklava (VG)

Moroccan Almond Cookies (VG, GF)

Pistachio Baklava Cup (VG)

Umm Ali, Egyptian Bread Pudding (VG)

Mehalbia, Milk Pudding (VG, GF)

S'mores Station ..... **$38.00 Per Person**

Minimum 50 guests.

Graham Crackers (VG)
Original I Cinnamon

Chocolates (VG, GF)
Hershey's® Milk I Dark I Cookies and Cream I Reese's® Cups I Caramel Squares

Assorted Gourmet Marshmallows

DINNER

PLATED DINNER

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

3-Course — Poultry $170.00, Fish $188.00, Beef $202.00 per person.

Table-side choice of entrée requires 4 courses and Chef's pairing of sides; the highest-priced entrée selection prevails, plus an additional $35.00 per person.

Includes French-style bread service with 2 options (Hawaiian Sweet Roll (VG) and Sea Salt Focaccia (VG), premium butter, Caffè Umbria® Artisan Coffee, and Rishi® Teas.

Salad

Spring/Summer Inspired

Caesar
Crispy Baby Gem Lettuce I Aged Parmigiano Reggiano I Sourdough Crisp I Black Garlic Caesar Dressing

Baby Kale Salad (VG)
Radicchio I Arugula I Grapefruit I Avocado Purée I Cherry Heirloom Tomato I Sesame Breadstick I Lemon Basil Vinaigrette

Burrata & Garden Gazpacho Salad (VG)
Basil & Gazpacho Dressing | Cherry Tomatoes | Basil Oil | Balsamic Pearls

Watermelon & Feta Harvest (V)
Heirloom Watermelon I Silky Whipped Feta I Cucumber Ribbons I Marinated Olives I Pumpkin Seeds I Citrus Infused Olive Oil

Minestrone Salad (VG, GF)
Cherry Tomato I Cucumber I Carrot I Celery I Seasonal Vegetables I Pesto Sauce

Butter Leaf Lettuce (VG, GF)
Roasted Tomato I Crumbled Feta I Oregano-Basil Dressing

Fall/Winter Inspired

Granny Smith Apple Salad (VG, GF)
Roasted Golden Red Beet I Lemon Ricotta Cheese I Radish I Beet Chips I Chives I Mustard Vinaigrette

Goat Cheese Tart & Greens (VG)
Oven Dried Tomato I Frisée I Sorrel I Baby Spinach I Red & Yellow Endive I Mustard Lemon Vinaigrette Balsamic I Pansies

Butternut Squash Panzanella (VG)
Celery I Radishes I Parsley I Crispy Sage I Parmesan Cheese I Apple Cider Vinaigrette I Focaccia Croutons Red Watercress I Basil

Pomegranate Poached Pear & Figs (V)
Poached Pear Salad I Black Truffle Mascarpone I Dry Figs I Red Endive I Micro Dill I Honey Thyme Vinaigrette

Soup & Salad Duo ..... $21.00 Per Person

Pairing 1 soup and 1 salad; salad options above, soup options below.

Vidalia Onion Soup

Herbed Boursin® I Gruyère Crust

Wild Mushroom Cappuccino (VG, GF)
Truffle & Porcini Emulsion

Spiny Lobster Bisque (GF)
Marjoram Foam

Butternut Squash Soup (VG, GF)
Chives I Granny Smith Apple Relish

Appetizers ..... $25.00 Per Person

Chilled

Hamachi Crudo
Avocado I Caper Chimichurri I Tempura Nori I Chili Oil

Heirloom Tomato Terrine (VG, GF)
Pickled Red Onion I Pistachio I Impastato Cheese I Green Onion I Watercress Basil Dressing

Hot

Seasonal Flavors: Butternut Squash Ravioli
Sage Butter I Chicken Jus

Lobster Mac 'N' Cheese
Maine Lobster I Garlic Herb Breadcrumbs

Truffle Butter Mezze Rigatoni Pasta (VG)
Pecorino Cheese I Crispy Spinach

Saffron Risotto (GF)
Braised Beef Shank I Green Pea

Crispy Florida Crab Cake
Charred Corn Relish I Garlic Red Pepper Aioli

Wild Mushroom Spinach Cannelloni (VG)
Ricotta Truffle Béchamel I Micro Greens I Basil Oil

Lemon Shrimp & Sweet Pea Risotto (GF)
Parmesan Fondue I Blistered Tomato

Eggplant Parmigiana (VG)
Pomodoro I Parmesan Cream I Crispy Basil

Vegan Beet Risotto (V, GF)
Vegan Ricotta I Green Peas I Vegetable Chips

Vegan Penne Bolognese (V)
Vegan Mozzarella I Crispy Basil

Entrée

Pan-Seared Sea Bass
Sea Bass | Lemon Gelée | Crispy Squash Blossom | Fondant Potato | Zucchini Purée

Garlic Sesame Grilled Salmon
Miso Butter Mashed Potatoes I Chili Crunch Baby Bok Choy I House Teriyaki Glaze

Pan-Seared Gulf Snapper (GF)
Paella Seafood Rice I Asparagus I Chorizo Chili Threads I Tarragon Beurre Blanc

Grilled Mediterranean Sea Bass
Celery Root Purée I Crispy Leeks & Serrano Ham Hay I Spinach I Warm Romesco Sauce

Gulf Coast Seared Sea Bass
Butternut Squash Ravioli I Broccolini I Roasted Beets I Lobster Sauce

Pan-Seared Lemon Grouper
Zucchini Flower Stuffed with Corn I Basil Mascarpone I Green Pea Purée I Yuzu Cured Lemon Emulsion

Slow Cooked Short Ribs (GF)
Creamy Mashed Potato I Braised Greens I Charred Tomatillo Relish

Aged Balsamic Glazed Beef Tenderloin (GF)
Vegetable Ribbons I Chives Potato Pavé I Petit Arugula Salad I Brandy Peppercorn Sauce

Rotisserie Chicken (GF)
Charred Rainbow Kale I King Oyster Mushroom I Saffron Mashed Potato I Mushroom Chateaubriand Sauce

Rosemary-Thyme Chicken Breast (GF)
Truffled Potato Purée I Roasted Garlic Broccolini I Rosemary Jus

Roasted Rack of Lamb (GF)
Onion Potato Purée I Baby Carrot I Sautéed Haricot Vert I Thyme Reduction

Duo Entrée.....**$25.00 Additional Per Person**

Grilled Black Angus Tenderloin (GF) & Grilled Shrimp (GF)
Jumbo Asparagus I Saffron Risotto I Micro Herb Salad I Truffle Jus

Pan-Seared Angus Filet & Miso Marinated Black Cod
Root Vegetable Confit I Butternut Squash Purée I Micro Arugula Salad I Thyme Mushroom Sauce

Pan-Seared Beef Tenderloin (GF) & Roasted Citrus Grouper (GF)
Garlic Whipped Potatoes I Balsamic Glazed Baby Carrots I Pinot Noir Jus I Salsa Verde

Grilled Prime Beef Striploin & Herbed Prawns
Potato Gnocchi I Leek Confit I Port Wine Thyme Reduction

Grilled Beef Tenderloin & Grilled Mediterranean Sea Bass
Parmesan Duchess Potatoes I Balsamic Eggplant Confit I Port Demi I Limoncello Emulsion

Braised Boneless Short Rib (GF) & Prosciutto & Sage Wrapped Shrimp (GF)
Organic Yellow Soft Polenta I Sautéed Baby Vegetable I 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 Entrées

Charred Eggplant Royale (V, GF)
Pomegranate I Mint I Tahini Sauce

Eggplant Polpette (VG)
Ricotta I Basil I Pomodoro

Potato Mushroom Leek Lasagna (V)
Béchamel I Chive Oil

Cauliflower Steak (V, GF)
Herb Roasted Cauliflower Steak I Saffron Celery Root I Chickpeas I Spinach I Forbidden Black Rice

Quinoa Chickpea Steak (V, GF)
Vegetable Tian I Olive Oil Crushed Yukon Potatoes I Petit Arugula Salad I Chimichurri

Sides to Share ..... $15.00 Each

Lobster Mac & Cheese

Wild Mushroom Risotto (VG, GF)

Steamed Red Quinoa (V, GF)
Basil I 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 I Lemon Oil (VG, GF)

Roasted Garlic Mashed Potatoes (VG, GF)

Plated Desserts

Chocolate Hazelnut Cremino
Chocolate Sablé I Raspberry Sauce

Chocolate Dome (GF)
Chocolate Mousse I Raspberry Center I Flourless Chocolate Cake

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

Tarte Fine aux Pommes (VG)
Cinnamon Sabayon

Old Fashioned Chocolate Cake
Buttermilk Frosting I Mascarpone Whipped Cream

Trio of Chocolate (GF)
62% Chocolate Mousse I Flourless Chocolate Cake I Opalys White Chocolate I Sea Salt Caramel

Seasonal Fruit Cobbler with Vanilla Ice Cream (VG)
Choose One — Apple I Strawberry I Peach

Dessert Symphony Trio Pairings ..... **$16.00 Per Person**

Raspberry Macaron
Raspberry Gelée I Vanilla Mousseline

Lemon Meringue Tart
Lemon Custard I Lime Zested Meringue

Chocolate Stone
Dark Chocolate Mousse I Caramel Center

Premium Plated Dinner Inclusions

Additional Bread Selections (VG)..... **$5.00 Per Person**
Choose 3; served with premium butter.

Hawaiian Sweet Rolls | Sea Salt Focaccia | Whole Wheat French Roll

Premium Condiments..... **$5.00 Per Person**
Choose 1

Olive Oil & Balsamic Vinegar Cruet | Herb Parmesan Oil | Muffaletta Spread

Amuse Bouche ..... **$12.00 Per Person**
Choose 1

Lobster Toast, Avocado, Espelette Pepper | Champagne Shrimp on Endive | Fresh Cucumber Pea Gazpacho | Crispy Polenta I Truffle Asparagus Mousse

Palate Cleanser ..... **$15.00 Per Person**
Choose 1

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
One piece each per person — $10.00 per person

Hot or Cold Towel Service..... **$5.00 Per Person**

DINNER STATIONS

Grand buffet-style dinner stations are designed for 2 hours of service.

A minimum labor charge of $300.00 plus tax applies to all meal functions with a guarantee of 20 persons or less.

Includes Caffè Umbria® Artisan Coffee and Rishi® Teas.

A La Plancha ..... **$207.00 Per Person**

Sweet Rolls (VG)

Roasted Corn & Poblano Soup (DF)

Build Your Own Salad (VG, GF)
Mixed Greens I Romaine Lettuce I Baby Tomato I Toasted Pumpkin Seeds I Cotija I Crispy Tortilla Strips I Black Beans

Cilantro Mango Vinaigrette I Chipotle Ranch Dressing

Shrimp Ceviche (GF)
Red Onion I Mango I Tomatoes I Celery I Parsley

Blackberry Kale Salad (VG, GF)
Kale I Arugula I Blackberries I Roasted Beets I Manchego I Marcona Almonds I Blackberry Balsamic Vinaigrette

Chili-Lime Salmon (GF)
Chayote Squash I Marble Potato I Charred Corn I Cotija I Chipotle Crema

Pollo Asado (GF)
Blackened Chicken Breast I Lime I Charred Shishito Pepper I Pineapple Chili Glaze

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

Roasted Vegetables (VG, GF)
Roasted Sweet Potatoes I Cipollini Onions I Rainbow Kale

Arroz con Maíz (V, GF)
Rice I Black Beans I Corn I Cilantro I Jalapeño

Yucca Fries (VG, GF)
Truffle Oil I Parmesan Cheese I 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!..... **$199.00 Per Person**

Sea Salt Focaccia (VG)

Truffle Asparagus Soup (VG, GF)

Minestrone Salad (VG, GF)
Tomato I Roasted Mushroom I Asparagus I Baby Carrot I Celery I Cherry Tomato I Arugula Pesto Dressing

Prosciutto & Melon Salad (GF)
Cantaloupe I Honeydew I Mint I Mozzarella Cheese I Prosciutto I Endive I Orange Fennel Dressing

Antipasto Board (GF)
Pistachio Mortadella I Soppressata I Provolone I Fontina I Marinated Mushrooms I Olives I Grilled Artichoke Pepperoncini I Sundried Tomatoes I Smoked Almond Pesto Ciliegine

Chicken Marsala (GF)
Sautéed Chicken Breast I Mushrooms I Herbs I Marsala Wine

Acqua Pazza Pan Seared Snapper (GF)
Clam Juice I Parsley I Cherry Tomato

Cavatelli Bolognese
Traditional Bolognese Sauce I Pecorino Cheese

Roasted Eggplant (V, GF)
Baby Tomato I Asparagus I Truffle Sea Salt

Risotto Station
1 Culinary Attendant per 75 guests. Choose one risotto.

Charred Cherry Tomato I Laughing Bird Shrimp I Basil Oil, Micro Greens (GF)

Crispy Pancetta I Forest Mushroom I Caramelized Sweet Onion (GF)

Garden Peas I Lemon Oil I Pea Sprouts (VG, GF)

Orange & Chocolate Cannoli | Cappuccino Cannoli | Raspberry & Mascarpone Cannoli | Meyer Lemon Cannoli | Chocolate Hazelnut Budino (GF) | Vanilla Panna Cotta (GF)

Smokin' Hot ..... **$210.00 Per Person**

Warm Southern Corn Bread (VG)

Baked Potato Salad (GF)
Green Onions I Cheddar Cheese I Bacon I Paprika I Ranch Dressing

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

Escarole Pear Salad (VG, GF)
Basil I Bibb Lettuce I Shaved Parmesan I Toasted Hazelnut I Red Wine Vinaigrette

Southwest Salad (VG)
Mixed Greens I Tomato I Red Onions I Corn I Blackened Spice Beans I Avocado I Tortilla Strips I Cilantro Crema

Battered Mushroom
Horseradish Cream (VG)

Hot Honey Brined Whole Roasted Chicken (GF)

Smoked Andouille Sausage
Grilled Pineapple I Hot Sauce (GF)

Smoked Grilled Swordfish (GF)
Jalapeño Slaw | Rojo Chimichurri

White Cheddar Mac 'n' Cheese (VG)

Grilled Corn on the Cob (VG, GF)
Queso Fresco I Cilantro

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..... **$225.00 Per Person**

Key West

Pink Shrimp Ceviche (GF)
Red Onions I Cilantro I Lime Juice I Papaya I Yellow Peppers

Blackened Mahi (GF)
Key Lime Tartar Sauce

Sweet Potato Fries (V)
Shredded Coconut I Lime Zest

Plantain Chips (V)
Black Bean and Corn Salsa (V, GF)

South Florida

Rainbow Citrus Crunch Salad (VG, GF)
Red Cabbage I Spinach I Cucumber I Orange I Avocado I Jalapeño I Goat Cheese I Pepitas I Black Sesame Sesame Vinaigrette

Citrus Churrasco Skirt Steak (GF)

Garlic Lemon Roasted Red Bliss Potato (V, GF)

Cuban Sandwich I Mojo Red Onions

Emerald Coast

Warm Southern Corn Bread (VG)

Carrot Salad (VG)
Julienne Carrot Salad I Green Onion I Dried Fig I Parsley I Hazelnut I Crispy Shallot I Honey Mustard Vinaigrette

Quinoa Salad (V, GF)
Broccoli I Grilled Asparagus I Heirloom Cherry Tomato I Baby Kale I Quinoa I Avocado Lemon Dressing

Lemon Pepper Cast Iron Chicken (GF)

Arroz Verde (VG, GF)
Cilantro I Corn I 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 ..... $249.00 Per Person

Choose 2

Ponzu Lemongrass Baked Salmon Filet

Asian Five Spice Roasted Beef Striploin & Gochujang Sauce

Honey Soy Mirin Glazed Whole Chicken

1 Culinary Attendant per 75 guests.

Ramen
Choose one.

Pork Belly Ramen
Bone Broth I Angel Hair Noodles I Shiitake Mushrooms I Bok Choy I Egg I Green Onion

Beef Ramen
Bone Broth I Soba Noodles (GF) I Shiitake Mushrooms I Bok Choy I Egg I Green Onion

Shrimp Ramen
Miso Broth I Rice Noodles (GF) I Carrots I Sprouts I Bok Choy I Green Onion

Vegetarian Tofu Ramen (V, GF)
Miso Broth I Rice Noodles I Carrots I Shiitake Mushrooms I Bok Choy I Sprouts I Green Onion

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

Japanese Noodle Salad (VG)
Soba Noodle I Carrot I Peppers I Napa Cabbage I Edamame I Ginger-Miso Sesame Dressing I Nori Strips Sesame Seeds

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 I Pickled Ginger I Wasabi

Shrimp Tempura
Chili Lime Sauce I Scallion

Steamed Dim Sum
Choose Two — Pork I Chicken I Vegetable (V)

Vegetable Summer Rolls (VG)

Smoked Edamame with Sea Salt (V, GF)
Spicy Ponzu (VG) I Housemade Yum Yum Sauce (VG)

Fried Rice
Choose Two

Shrimp Fried Rice: Carrot I Peas I Egg I Green Onion I Teriyaki Sauce I White Rice

Beef Fried Rice: Broccoli I Garlic I Ginger I Sesame Oil

Asian Sausage Fried Rice: Mushroom I Green Onion I Egg I Yakitori Sauce I White Rice

Vegetable Fried Rice (VG): Mushroom I Carrot I Edamame Beans I Egg I Green Onion I Cilantro I Sriracha I

Yaki Soba Sauce I White Rice

Crab Fried Rice: Sesame I Asparagus I Egg I Green Onions I Carrots, Peas

Dessert
Coconut Tapioca (VG) I Matcha Roll (VG) I Assorted Mochi: Strawberry I Passion Fruit I Vanilla (VG) I Thai Banana Lychee Bliss (V)

Flavors of Four Seasons..... $350.00 Per Person

Capa

Heirloom Tomato Gazpacho with Cucumber Mint (V)

Ensalada Verde (VG, GF)
Sugar Top Farm Mixed Greens | Truffle Goat Cheese | Peach | Walnut Barbacoa Dressing

Bone-In Cowboy Ribeye Steak (GF)
Piquillo Picante

1 Culinary Attendant per 75 guests.

Vegetarian Paella (VG, GF)
Vegan Chorizo I Sofrito I Roasted Baby Vegetables

Patatas Bravas (VG)
Potatoes I Chipotle Aioli I Paprika Tomato Sauce I Cornichons

Ravello

Rosemary Focaccia (V)

Burrata e Antipasto Piemontese (VG, GF) Dairy Allergy
Burrata | Classic Vegetarian Antipasto | Parsley & Basil Oil

Insalata Mista (VG, GF)
Mixed Greens | Moscato Vinaigrette | Seasonal Vegetables

Pizza Bianca (VG)
Ricotta I Mushrooms I Arugula I Truffle Oil

Branzino e Salsa Verde (GF)
Whole Pan-Seared Branzino | Piemonte Salsa Verde | Sautéed Haricot Verts | Cipollini Onions | Swiss Chard

Parmesan Pesto Roasted Baby Zucchini (VG, GF)

Plancha

Guacamole (VG)
Roasted Corn Relish I Naan Chips

Florida Salad (VG)
Leafy Greens | Baby Tomato | Toasted Sunflower Seeds | Goat Cheese | Croutons | Key Lime Basil Vinaigrette

Masa Corn Empanada
Pulled Chicken I Cumin Paprika Mayo

Grilled Cobia (GF)
Coriander I Herbed Thumbelina Carrots I Salsa Macha

Churrasco (GF)
Flat Iron Steak I Chimichurri

Crispy Tostones (VG)
Cilantro Chili Aioli

The Lakehouse

Tuna Poke
Yellowfin Tuna | Soy Sesame Wakame | Avocado | Wonton Crisps | Spicy Aioli

Mango Thai Salad (VG)
Frisée | Little Gem Lettuce | Mango | Pickled Carrot | Bell Pepper | Mint | Basil | Cilantro | Rice Crisp

Free Range Rotisserie Chicken (GF)
Aromatic Spices | Saffron Rice Pilaf | Tomato Chutney

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) $25.00 Per Person

1 Culinary Attendant per 75 guests.

BEVERAGES

FAVORITES

Bar Packages

Deluxe Bar

Wheatley Vodka | Beefeater Gin | Bacardi Silver Rum
Jack Daniels Bourbon | Mi Campo Tequila | Crown Royal Canadian Whiskey
Dewars White Label Scotch

Zardetto Prosecco Brut | Proverb Sauvignon Blanc | Hahn Vineyards Pinot Noir

Premium Bar

Reyka Vodka | Tanqueray Gin | Diplomatico Plana Rum
Jim Beam White Label Bourbon | Cazadores Blanco Tequila | Rittenhouse Whiskey
Del Maguey Mezcal | Glendfiddich 12 YO Scotch

Poggio Costa Prosecco Brut

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

Ketel One Vodka | Hendrick's Gin | Diplomatico Reserve Rum
Maker's Mark Bourbon | Patron Silver Tequila | Michters Rye Whiskey
Los Siete Misterios Mezcal | Johnnie Walker Black Scotch

Roederer Estate Brut Rose, Anderson Valley, California Sparkling

Choose One White Varietal
Wente Vineyards River Ranch Chardonnay
Misty Cove Sauvignon Blanc

Choose One Red Varietal
Ravel & Stitch Cabernet Sauvignon
Domaine Antoine d'Imblecourt Bourgogne Cote d'Or Pinot Noir

Elite Bar

Belvedere Vodka | Roku Gin | Zacapa Rum
Michter's Bourbon | Don Julio Reposado Tequila | Whistle Pig Piggyback Rye Whiskey
Lost Explorer Mezcal | Macallan 12 YO Scotch

Roederer Estate Brut Rose, Anderson Valley, California Sparkling

Choose One White Varietal
Flowers, Sonoma Coast, California Chardonnay
Cakebread, Napa Valley, California Sauvignon Blanc

Choose One Red Varietal
Honig, Napa Valley, California Cabernet Sauvignon
Ligua Franca Willamette Valley, Oregon Pinot Noir

Beer and Wine Bar

Bud Light | Coors Light | Budweiser | Heineken | Stella Artois | Modelo Especial | Athletic (non- alcoholic)

High Noon, Assorted Flavors

Poggio Costa Prosecco Brut | Proverb Sauvignon Blanc | Hahn Vineyards Pinot Noir

Cordials

Frangelico | Mr. Blacks | Courvoisier VSOP | Baileys | Amaretto Di Saronno

Beer

Domestic
Bud Light - Coors Light - Budweiser

Imported
Modelo Especial - Heineken - Stella Artois

Non-Alcoholic
Athletic

Craft
Cigar City 'Jai Alai' IPA

Open Bar

Deluxe Bar ..... **$46.00 First Hour | $20.00 Each Additional Hour**

Premium Bar ..... **$50.00 First Hour | $23.00 Each Additional Hour**

Prestige Bar ..... **$54.00 First Hour | $26.00 Each Additional Hour**

Elite Bar ..... **$64.00 First Hour | $32.00 Each Additional Hour**

Specialty Cocktail Add-On to Deluxe or Premium Bar ..... **$14.00 Per Person Per Hour**

Beer & Wine Bar ..... **$36.00 First Hour | $19.00 Each Additional Hour**

Under-21 Soda and Juice Bar ..... **$54.00 Per Person**
For up to 5 hours; $12.00 per person for each additional hour.

Over-21 Soda and Juice Bar with 2 Mocktails ..... **$84.00 Per Person**
For up to 5 hours; $15.00 per person for each additional hour.

Consumption Bar

Charged per drink, based on actual consumption.

Deluxe Liquors ..... **$20.00 Each**

Premium Liquors ..... **$23.00 Each**

Prestige Liquors ..... **$26.00 Each**

Elite Liquors ..... **$32.00 Each**

Signature Drinks ..... **$24.00 Each**

Cordials **$24.00 Each35**

Domestic Beers ..... **$14.00 Each**

Import Beers ..... **$15.00 Each**

Craft Beers ..... **$16.00 Each**

Hard Seltzer ..... **$16.00 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 Rosé 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 Côte 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**
$13.00 per person each additional hour.

First Hour with Premium Vodka ..... **$24.00 Per Person**
$14.00 per person each additional hour.

First Hour with Prestige Vodka ..... **$27.00 Per Person**
$16.00 per person each additional hour.

First Hour with Elite Vodka ..... **$28.00 Per Person**
$18.00 per person each additional hour.

Bubbles, Bellini's & Beyond

Poggio Costa Prosecco Brut | Seasonal Fruit Purées

Bubbles Bar ..... **$26.00 First Hour | $15.00 Each Additional Hour**

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.

Spritz Bar ..... **$26.00 First Hour | $15.00 Each Additional Hour**
Choose 3.

Hugo Spritz
St-Germain I Mint I Prosecco I Soda Water

Bicicleta Spritz
White Wine I Campari I Club Soda

Americano
Campari I Sweet Vermouth I Soda Water

Limoncello Spritz
Prosecco I Limoncello I Club Soda

Disaronno Spritz
Disaronno Original I Lemon Juice I Club Soda

Aperol Spritz
Prosecco I Aperol I 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 techniques, 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.

Classic Cocktail Bar..... **$23.00 First Hour | $13.00 Each Additional Hour**
Choose 3.

Sidecar
Brandy I Cointreau I Lemon Juice

Daiquiri
Rum I Sugar Syrup I Lime Juice

French 75
Gin I Lemon Juice I Sugar Syrup I Champagne

Vesper
Gin I Vodka I Lillet Blanc

Sazerac
Rye Whiskey I Absinthe I Sugar Syrup I Peychaud's Bitters

Negroni
Gin I Campari I Red Vermouth

Seasonal Cocktails

Recommended: one signature cocktail and one mocktail enhancement per event, minimum 50% of guarantee required. $23.00 Each.

Bacon & Bourbon Old Fashioned
Bourbon I Angostura Bitters I Candied Bacon I Luxardo Cherries I Bacon-Salt Rim

New World Negroni
Campari I Sweet Vermouth I Gin I Prosecco

Pink Mojito
Rum I Guava I Lemon Lime Soda I Lime • Mint I Rose Gold Shimmer

Violet Mule
Vodka I Ginger Beer I Blueberry I Lime I Mint

Cucumber Cooler
Hendrick's Gin I St-Germain Elderflower I Lime Juice I Cucumber I Agave Syrup I Basil I Club Soda

Florida Breeze
Vodka I Elderflower I Orange I Thyme

Spicy Margarita
Tequila I Lime I Tajín I Jalapeño I Triple Sec

Berry Aperol Spritz
Aperol I Prosecco I Club Soda I Raspberry I Blackberries I Mint Leaves I Orange Slice

Espresso Martini
Vodka I Mr. Black's I Caffè Umbria Cold Brew Coffee I Simple Syrup

Grapefruit Hibiscus Paloma
21 Seeds Grapefruit Hibiscus Tequila I Grapefruit Juice I Simple Syrup •ILime Juice

Empress Flora Dora
Empress 1908 Indigo Gin I Lime Juice I Raspberry Syrup I Ginger Beer

Zero Proof Mocktails

$15.00 Each.

Island Dreams
Orange Juice I Coconut Water I Pineapple Juice I Cream of Coconut I Nutmeg

Triple Berry Blush
Berry Medley I Lemon I Soda Water

Passion Fruit Nojito
Passion Fruit Juice I Lime Juice I Simple Syrup I Mint I Club Soda

A Walk Down Ipanema
Lime Juice I Strawberries I Raspberry Syrup I Sweetened Condensed Milk I Sparkling Water

Cobalt Cooler
Non-Alcoholic Blue Curaçao I Lemonade I Club Soda I Clear Luster

SOMMELIERS' WINE SELECTION

All wines listed below are available for catering functions and charged by the 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 $105.00
Rombauer, Carneros, California $105.00
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 $80.00
Loveblock, Marlborough, New Zealand $80.00
Cakebread, Napa Valley, California $95.00
Chateau du Sancerre, France $100.00

Other Whites

Elena Walch, Pinot Grigio, Alto Adige, Italy $70.00
Chateau Minuty Rose, Provence, France $80.00
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
Ligua Franca Willamette Valley, Oregon $100.00
Brewer Clifton Santa Rita Hills, California $120.00
Failla Sonoma Coast, California $130.00

Merlot

Rutherford Hill, Napa Valley, CA $90.00
Duckhorn, Napa Valley, California $120.00
Arcanum il Fauno Merlot Blend, IGT di Toscana, Italy $120.00

Cabernet Sauvignon

Jeanne Marie, California $75.00
Routestock, Napa Valley, California $90.00
Honig, Napa Valley, California $145.00
Groth Oakville, Napa Valley $185.00
Stag's Leap Wine Cellars “Artemis”, Napa Valley, California $220.00

Should you need assistance selecting a wine to complement your event or budget, our sommelier can expertly guide you through the selection.

EVENT INFORMATION

STAFFING & EVENT POLICIES

Staffing

Cashier
$350.00 per attendant

Bartender
$350.00 per attendant

Station Attendant
$350.00 per attendant

Culinary Attendant
$350.00 per attendant

Chef Fee
$375.00 for up to 2 hours of service. For additional hours of service, an automatic $80.00 per attendant will apply.

Additional Service Staff, Above Standards
$50.00 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

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 capturing wonderful photos with your favorite pals. There is no better way to bring a smile to a guest's face than a hug from a beloved Disney Character.

Please note talent is scheduled based on availability; if the group size is larger than 200 guests, additional production support may be required. All Character appearances are subject to availability.

Event Space Assignment

Events are assigned space according to the original agreement of the contract. Should there be a request to change the original agreement, 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, outside food is not permitted on hotel property, and the Hotel 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; outside alcoholic beverages are not permitted. 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, and all wine orders must be received no later

than the final guarantee; additional fees will be assessed for 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 constitutes a minimum guarantee and is not subject to reduction. If attendance exceeds this count, every effort will be made to serve additional guests; however, a menu substitution may be necessary. If the event numbers increase within the three-business-day window after the minimum guarantee has been established, an automatic 25% surcharge will be applied to the agreed menu price on the Banquet Event Order for increases greater than 5% of the minimum guarantee, per 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 the guaranteed guest count; final charges will be based on the guarantee or actual attendance, whichever is greater.

A minimum labor charge of $325.00, plus tax, applies to 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 60 dBA / 65 dBC from 7:00 AM 10:00 PM (noise permitted) and 55 dBA / 60 dBC from 10:00 PM 7:00 AM (noise not permitted).

Pricing

Prices are subject to change and do not include the service charge, administrative fee, or 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 & Tax

All food and beverage prices are subject to a 15.5% service charge and 10.5% administrative fee. Rental fees are subject to a 10.5% administrative fee. A 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 the 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 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 (posters, signs, etc.) on function room walls or doors is strictly prohibited. Arrangements can be made for easels or corkboards.

Storage / Packages

The Hotel will accept packages no more than 1 week prior to the scheduled event. Packages sent earlier may be subject to a storage/drayage fee, pending 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 $150.00 per pallet, will be assessed for movement of more than 10 boxes; 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 third left just past the Summerhouse Clubhouse, onto the road marked “Service Vehicles Only.” Park parallel on the right (tree-lined) side of the service road, then walk toward 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.