

# Wyndham Lake Buena Vista Resort



**WYNDHAM**

Lake Buena Vista Resort

In the WALT DISNEY WORLD® Resort

## Catering Menus

1850 Hotel Plaza Blvd.  
Lake Buena Vista, Florida 32830-2202  
Resort Operator: 407-828-4444  
3-31-11

# GENERAL INFORMATION

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Welcome to the Wyndham Lake Buena Vista Resort. The following information is designed to help you plan a successful event. The Resort is an Official Hotel of Walt Disney World and can provide exclusive services to our guests. Walt Disney World Entertainment, Seminars and Characters are available to enhance your function.

Your Menu Selections should be submitted to the Catering Office at least three (3) weeks in advance. Please bear in mind these menus are only suggestions and are by no means limiting. Culinary creativity is our profession and our passion and we will be pleased to custom design menus to best suit your needs.

For the absolute success of your gathering, The Resort has a full range of theme parties available. Host a Lakeside Clambake or win a million at a Casino Party. The Wyndham Resort Lake Buena Vista has all of the necessary resources to create a very memorable occasion.

When arranging for meal functions, attendance must be specified three (3) working days in advance. This number is a guarantee and not subject to reduction. The will set up and prepare for 5% over your guarantee.

Our Catering Department will be happy to coordinate professional support services including Florists, Photographer, Decorations and Clerical. Let us help you plan your most successful function ever.

Presentation Services is our in-house event technology provider. All of their state-of-the-art equipment is maintained and operated on-site by full time dedicated Presentation Services professionals. Allow us to provide a seamless event experience.

*Please inquire for our latest selection of Fine Wines & Beers from Around the World  
to compliment your selections*

*All can be priced "By the bottle" "As consumed" or "Per Person"*

*Please ask for our current Specials*

*The Resort offers inclusive packages for  
Weddings, Anniversaries, Graduations  
and Celebrations of any type*

*Please inquire*

*We are happy to discuss with you and attempt to accommodate  
any dietary or special needs*

*All Foods are cooked to FDA recommended temperatures*

# POLICIES

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## **The following are Resort Policies regarding on-site functions.**

- All banquet food and beverage functions and meeting room rental charges are subject to 22% service charge.
- All banquet food and beverage functions are subject to Florida state sales tax. If your group is tax exempt, we will require a copy of your State of Florida Tax Exempt Certificate.
- All food and beverage items must be purchased from and consumed on the premises.
- Banquet and meeting facilities will be assigned by the Catering Department to accommodate your schedule of events. If attendance or requirements vary, we may reassign space accordingly.
- All displays and exhibits must conform to city code, fire regulations and Resort policy. Articles cannot be tacked, taped or fastened to walls, ceilings or fixtures. Placement of Signage & Banners must be under the supervision of the Resort Management. Labor Fees may apply.
- Delivering and storage of materials and equipment must be cleared through the Catering Department. Labor and storage charges will apply. Please see enclosed information for shipping instructions and applicable charges.
- Security may be required for groups whose size, program or nature indicates such a need. The acquisition of security is at the discretion of the Resort.
- The Resort shall not assume responsibility for damage or loss to items left in the Resort or set-up prior to functions.
- Any significant changes to public space room set up with in 72 hours of the event will result in additional labor fees.
- The Resort's house sound system shall be accessed, operated and maintained exclusively by the resort. Any sound equipment supplied by the guest or an outside provider is subject to the supervision of resort staff and will be subject to labor and support fees. The resort reserves the right to limit sound levels in order to provide a safe and favorable environment for all guests
- The use of confetti, floral, or other supplied décor and enhancements must be approved in advance. Cleanup charge will apply.
- For all outdoor events the Resort protects an indoor space and reserves the final determination concerning the location of the event. Outdoor events must conclude by 10:00pm. Set up fees may apply.
- A \$75 Service Charge will be applied for all meals of 24 people or less.
- Banquet menu prices are subject to change.
- All Payment is due 14 days prior to event
- Prices are guaranteed at confirmation of menu items.

# **P R E S E N T E D   B R E A K F A S T**

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All Breakfasts include our Blend of Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selection of Tea

## **STEAK & EGGS**

**\$24.50 per person**

Florida Orange Juice

Fluffy Scrambled Eggs

Petite Strip Steak

Hash Brown Potatoes

Assortment of Breakfast Bakeries with Butter & Preserves

## **QUICHE**

**\$20.25 per person**

Florida Orange Juice

Veggie & Cheddar Quiche

Lyonnais Potatoes

Country Sausage

Buttermilk Biscuits & Assorted Muffins

## **EGGS BENEDICT**

**\$22.50 per person**

Florida Orange Juice

Eggs Benedict: Poached Eggs with Canadian Bacon on an

English Muffin with Golden Hollandaise Sauce

Breakfast Potatoes

Fresh Fruit Skewers

Freshly Baked Croissants & Muffins with Butter & Marmalade

## **ALL AMERICAN**

**\$19.50 per person**

Florida Orange Juice

Fluffy Scrambled Eggs

Breakfast Potatoes

Choice of Bacon or Sausage

Basket of Muffins and Danish

Please Note: A \$75 Service Charge will be applied for all meals of 24 people or less.

# DISPLAYED BREAKFAST

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All Breakfasts include our Blend of Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selection of Tea

## SOUTHERN BUFFET

**Minimum 25 Guests**

**\$21.50 per person**

Assorted Chilled Juices	Country Fried Steak
Fresh Sliced Fruit	Biscuits & Sausage Gravy
Peach Cobbler	Warm Grits and Butter
Fluffy Scrambled Eggs	Assorted Fresh Breakfast Pastries
Sausage Patties	Jams, Jellies & Butter
Crisp Bacon	

## NORTHEASTERN BUFFET

**Minimum 25 Guests**

**\$23.50 per person**

Assorted Chilled Juices	Crisp Bacon
Assorted Flavored Yogurts	Sausage Links
Fresh Sliced Fruit	Hash Brown Potatoes
Fluffy Scrambled Eggs	Assorted Natural Cereals
Smoked Salmon	Cheese Blintzes with Fruit Glaze
Fresh Pastries Including Bagels With Cream Cheese	

## WEST COAST BUFFET

**Minimum 25 Guests**

**\$24.25 per person**

Assorted Chilled Juices	Turkey Sausage, Crisp Bacon
Fresh Sliced Fruit	Banana Pancakes
Herbed Scrambled Eggs	Assorted Natural Cereals
Vegetable Quiche	American Fries
Fresh Pastries Including Flavored Croissants	

**To enhance your Display, you may ADD any of the following stations**

Attended Omelette Station & Eggs to Order	\$6.75 per person
Belgium Waffle Station	\$6.25 per person
Carving Station Featuring Bone-In Ham	\$6.25 per person
Create <b>YOUR OWN</b> Buffet	\$24.75 per person

# DISPLAYED BREAKFASTS

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**Served in Your Meeting Room  
Based on 1 Hour of Service**

## **MORNING ROUND-UP**

**\$16.25 per person**

Fresh Orange Juice  
Assortment of Fresh Breakfast Pastries  
with Butter, Jams & Jellies  
Coffee & Tea Service

## **STAND-UP**

**\$19 .75 per person**

Fresh Orange Juice  
Croissant Filled with Bacon, Egg & Cheese  
Sausage Biscuits  
Sliced Melon Platter  
Assortment of Fresh Breakfast Breads  
Coffee & Tea Service

## **DELUXE CONTINENTAL**

**\$18.75 per person**

Fresh Orange Juice  
Tray of Fresh Sliced Fruit  
Assortment of Fresh Breakfast Pastries  
with Butter, Jams & Jellies  
Coffee & Tea Service

## **HEALTHY START**

**\$21.50 per person**

Fresh Melon  
Fresh Orange Juice  
Assorted Natural cereals  
Berries, Bananas, Brown Sugar  
Flavored Yogurt  
Platters of Ham & Assorted Cheeses  
Assorted Baked Goods, Including Muffins,  
Breakfast Breads and French Rolls

**Continental Breakfasts requesting Table Service  
will be charged an additional \$3.50 per person  
Based on Space Availability**

**All Packages based on One Hour of Service  
In excess of one hour, items will be billed on consumption**

# THEMED BREAKS

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**Minimum of 25 people required  
Based on 1 Hour**

## **THIS is ORANGE COUNTRY**

**\$11.50 per person**

Fresh Florida Orange Juice  
Whole & Sliced Oranges  
Candy Oranges & Orange Muffins  
Whole Wheat Toast with Orange Marmalade & Orange Cookies

## **KINDA HEALTHY**

**\$10.75 per person**

Assorted Sliced and Whole Fruit with Yogurt Dip  
Trail Mix and Granola Bars  
Mineral Waters, Assorted Soft Drinks and Flavored Teas

## **VERY JAZZY**

**\$11.25 per person**

Café au lait and Strong Chicory Coffee  
Beignets with Powdered Sugar  
Croissants with Jams & Jellies  
Praline Candies

## **ONLY SMOOTHIES**

**\$10.75 per person**

Florida Tropical Smoothie  
Blended Mixture of Pineapple Juice,  
Mango, Papaya and Bananas  
with Protein Powder & Ginseng Extracts  
Blended To Order  
Served with Bottled Waters  
\$75.00 Attendant Fee Applies

# THEMED BREAKS

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**Minimum of 25 people required  
Based on 1 Hour**

## **THE BALL PARK**

**\$11.50 per person**

Cracker Jacks & Peanuts in the Shell  
Hard and Soft Pretzels  
Freshly Popped Popcorn  
Assorted Soft Drinks and Bottled Waters

## **THE MOVIES**

**\$10.75 per person**

Freshly Popped Popcorn  
M&M's, Jujubees, Snow Caps & Candy Bars  
Assorted Soft Drinks and Bottled Waters

## **VERY CHOCOLATEY**

**\$13.25 per person**

Chocolate Fondue with Assorted Diced Fruit  
Chocolate Fudge Brownies & Chocolate Chip Cookies  
Chocolate Milk  
Coffee, Decaffeinated Coffee and Tea

## **FIESTA BREAK**

**\$9.75 per person**

Tri-Colored Tortilla Chips with Green Chile and Ancho Salsas  
Guacamole and Chile Con Queso, Corn Chips with Dip  
Assorted Soft Drinks and Bottled Waters

## **AFTERNOON TEA**

**\$16.00 per person**

Assorted Finger Sandwiches  
Scones, Brioche Tea Cakes & Cookies  
Variety of Teas

## INDIVIDUAL ITEMS

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Starbucks® Coffee	\$64.00	Per Gallon
Coffee & Tea Service	\$61.00	Per Gallon
Our Blend of Freshly Brewed Coffee & Decaffeinated Coffee and Selection of Teas		
Iced Tea	\$61.00	Per Gallon
Lemonade	\$61.00	Per Gallon
Milk: Skim, Whole & Chocolate	\$3.50	Each
Soft Drinks: Regular & Diet	\$3.50	Each
Bottled Water	\$3.50	Each
Fresh Florida Orange or Grapefruit Juice	\$48.00	Per Gallon
Tomato, Apple, V-8 or Cranberry Juice	\$48.00	Per Gallon
Assortment of Bagels with Flavored Cream Cheeses	\$38.00	Per Dozen
Freshly Baked Muffins (Assorted Varieties)	\$38.00	Per Dozen
Freshly Baked Butter Croissants or Danish Pastries	\$38.00	Per Dozen
Mini Sausage Biscuit or Ham & Cheese Biscuit	\$46.00	Per Dozen
Assortment of Doughnuts & Sticky Buns	\$38.00	Per Dozen
Breakfast Breads: Zucchini, Banana & Date Nut	\$37.00	Per Dozen
Tray of Assorted Coffee Cakes & Raspberry Crumb Cake	\$37.00	Serves 10
Home-style Cookies or Fresh Baked Brownies	\$38.00	Per Dozen
Assorted Natural Cereals	\$3.75	Each
Assorted Flavored Yogurts	\$3.50	Each
Whole Fresh Fruit or Sliced Fruit Platters	\$4.50	Per Person
Ice Cream, Yogurt & Frozen Fruit Bars	\$3.75	Each
Granola Bars and Candy Bars	\$3.00	Each
Individual Bags of Potato Chips & Pretzels	\$3.00	Each
Large Warm Pretzels with Mustard	\$37.00	Per Dozen
Red Bull® Energy Drink or Red Bull® Sugar Free	\$5.50	Each

**Allow our In-House Bakery  
 To Custom Design Delicacies  
 For Your Event**

# MEETING PACKAGES

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## THE MEETING

Early Morning

Fresh Orange Juice

Tray of Fresh Sliced Fruit

Assortment of Fresh Breakfast Pastries  
with Butter, Jams & Jellies

Coffee & Tea Service

Mid Morning (1/2 hour duration)

Coffee, Decaffeinated Coffee and Selection of Teas, Sodas and Waters

Mid Afternoon (1/2 hour duration)

Assorted Home-style Cookies

Coffee, Decaffeinated Coffee and Selection of Teas, Sodas and Waters

**\$36.00 per person**  
**25 person minimum required**

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## THE RESORT SELECT

Early Morning

Fresh Orange Juice

Tray of Fresh Sliced Fruit

Plain and Flavored Yogurts

Assortment of Breakfast Breads and Bagels with Cream Cheese  
And Toaster Station with Butter, Jams & Jellies

Coffee & Tea Service

Mid Morning (1/2 hour duration)

Coffee, Decaffeinated Coffee and Selection of Teas, Sodas and Waters  
Granola Bars, Trail Mix & Candy Bars

Luncheon

Our Italian Buffet or The All American Picnic

Mid Afternoon (1/2 hour duration)

Brownies and Blondies,

Selection of Hard & Soft Baked Pretzels and Mixed Nuts

Coffee, Decaffeinated Coffee and Selection of Teas, Sodas and Waters

**\$65.00 per person**  
**25 person minimum required**

# PRESENTED LUNCHEONS

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All Luncheons include choice of Starter and Dessert.  
Entrees are served with Freshly Baked Rolls and Butter. Luncheons are also served with Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selections of Tea.

## STARTERS

### **Bouquet of Seasonal Fruits**

Fresh from the Groves and Orchards

### **Hot or Cold Soup**

Allow us to recommend an appropriate selection

### **Resort Mixed Greens**

Blend of Gourmet Greens served with Olive Vinaigrette, Herb Cheese and Lavosh

### **Hearts of Romaine**

Hearts of Romaine with Marinated Mushrooms, Tomatoes and Crumbled Bleu Cheese

## CHILLED

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## LUNCHEON ENTREES

### **New World Nicoise**

**\$23.00 per person**

Seasoned Grilled Salmon Filet, Three Bean Salad and Potato Salad on a Bed of Garden Greens with Dijon Mustard Vinaigrette

### **Florida Cobb Salad**

**\$22.75 per person**

Chopped Lettuce, Bay Shrimp, Grilled Chicken, Crumbled Bleu Cheese, Bacon, Tomato with a Citrus Vinaigrette

### **Roast Beef Stacker**

**\$22.75 per person**

Tender Sliced Roast Beef with Horseradish Cream & Smoked Gouda on Fresh Ciabatta Roll, Relishes & Mediterranean Pasta Salad

### **It's a Wrap**

**\$22.75 per person**

Club Mex with Turkey, Pepper Jack Cheese, Bacon, Tomato & Lettuce with Chipotle Lime Aioli in a WW Tortilla, Served with Roasted Corn Salad

Please Note: A \$75 Service Charge will be applied for all meals of 24 people or less

# HOT

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## LUNCHEON ENTREES

### **Roast Sliced Tenderloin of Beef**

**\$28.75 per person**

Aged Tenderloin with Cabernet Reduction, Garlic Mashed Red Bliss Potatoes and Mixed Vegetable Medley

### **Parmesan Buttered Penne with Herb Grilled Chicken**

**\$24.50 per person**

Parmesan Buttered Penne with Grilled Chicken Breast and Julienne Mixed Vegetables

### **Jerk Chicken**

**\$24.75 per person**

Chicken Breast Marinated in a Jerk Style Sauce with a Mango Vinaigrette  
Caribbean Rice and Black Beans & Seasonal Vegetables

### **Caper Marinated Roast Chicken**

**\$25.50 per person**

Caper Marinated Roast Chicken Breast with Lemon Buerre Blanc  
Mashed Potatoes and Green Beans with Toasted Almonds

### **Mojo Grilled Chicken**

**\$25.50 per person**

Mojo Marinated Chicken Breast with Pineapple and Mango Vinaigrette  
Yellow Rice and Garden Vegetables

### **Grilled Salmon**

**\$26.75 per person**

Grilled Salmon Nesting on a Bed of Parmesan Tossed Linguini with Ratatui

### **Pasta Primavera**

**\$23.50 per person**

Pasta Primavera with Spaghetti Vegetables, Sun Dried Tomatoes and Pesto Cream

### **Caribbean Roast**

**\$26.25 per person**

Jerk Seasoned Pork Tenderloin Served with Red Beans & Rice  
Mixed Island Vegetables and Spicy Pineapple Salsa  
A \$75 Service Charge will be applied for all meals of 24 people or less

# **PRESENTED LUNCHEONS**

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All Luncheons include choice of Starter and Dessert.  
Entrees are served with Freshly Baked Rolls and Butter. Luncheons are also served with Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selections of Tea.

## **DESSERTS**

**White Chocolate Mousse with Mango**

**Key Lime Tart**

**Seasonal Fruits & Berries with Sabayon**

**Cheesecake & Fruit Coulis**

**Grand Marnier Chocolate Torte**

**Angel Food Cake with Seasonal Berries**

**We Offer Boxed Lunches  
Please Inquire**

# LUNCHEON DISPLAYS

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All Buffets include our Blend of Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selection of Tea

## DELUXE DELI BUFFET

**Minimum 25 Guests**

**\$25.75 per person**

Cucumber and Tomato Vinaigrette	Sliced Meats & Cheeses Including:
New Potato Salad	Roast Beef, Ham, Turkey, Salami
Cole Slaw	Cheddar, Swiss & Monterey Jack Cheeses
Tuna Salad	Array Of Breads & Rolls
Mediterranean Pasta Salad	Grand Marnier Chocolate Mousse
Crisp Relish Tray & Condiments	Platters Of Cookies

## ITALIAN BUFFET

**Minimum 25 Guests**

**\$29.50 per person**

Cold Display of Grilled Vegetables	Chicken Breast Piccata
Including Zucchini, Summer Squash, Eggplant and Roasted Peppers	Baked Calzone with Marinara
Balsamic Vinaigrette	Italian Sausage & Peppers
Crisp Toast Rounds with Tapenade	Chef's Select Ravioli with Pesto Cream
Torn Romaine with Caesar Dressing	Grilled Snapper - - Pesce alla Griglia
Herb Croutons & Parmesan Cheese	with Olives & Tomatoes
Tuscan Pasta Salad	Italian Bread & Breadsticks
Sliced Fresh Fruit	Venetian Dessert Tables

## EXECUTIVE LUNCH BUFFET

**Minimum 25 Guests**

**\$31.75 per person**

Mixed Garden Greens with 2 Dressings	Sesame Soy Salmon
Bruschetta Salad	Rice Pilaf
Cucumber & Fresh Dill	Freshly Sautéed Vegetables
Marinated Mushrooms & Artichokes	Assorted Rolls & Butter
Strip Loin of Beef Carved Tableside	Fresh Fruit & Cheese Display
Chicken with Wild Mushrooms & Red Wine Sauce	Assorted Cakes, Tortes
	Pies & Mousses

# SPECIALTY LUNCHEONS

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All Buffets include Freshly Brewed Coffee, Brewed Decaf Coffee and Selection of Tea

## ALL AMERICAN PICNIC

**Minimum 25 Guests, Served Indoors or Poolside**

**\$26.50 per person**

Marinated Chicken Breasts	Relish Tray Including:
All American Hamburgers & Bratwurst	Lettuce, Tomato, Onion & Pickles
Potato Salad	Baked Beans
Cole Slaw	Potato Chips
Assorted Rolls & Condiments	Home-style Fruit Cobblers

## SOUP & SALAD BUFFET

**Minimum 25 Guests**

**\$25.25 per person**

Selection of Chef's Hot Soup	Assortment of Vegetables Including:
Mixed Salad Greens	Shredded Carrots, Sliced Onions, Sprouts,
3 Bean Salad	Sliced Cucumbers, & Tomatoes
Health Slaw	Florets of Broccoli & Cauliflower
Tuna Salad	Bacon Bits & Croutons
Julienne of Ham, Turkey, Cheddar and Swiss	Choice of 2 Dressings
Whole Wheat Pitas	Fresh Fruit Platter
Freshly Baked Rolls & Butter	Assorted Heartland Pies

**ADD: Sweet or Russet Baked Potatoes & Condiments**

**At \$3.50 per person**

A \$75 Service Charge will be applied for all meals of 24 people or less

# BEVERAGE SELECTIONS

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## RESORT COCKTAIL PACKAGE

Unlimited Consumption Full Service Bar for One (1) Hour

Featuring: Cocktails, Beers, Wines and Soft Drinks

\$14.25 per person

Name Brands

\$16.00 per person

Premium Brands

Please ADD

\$7.75 per person

For the Second Hour of Beverage Service

\$5.50 per person

For Each Additional Hour of Service

## HOST BAR SELECTIONS

Name Brand Cocktails	\$6.50
Domestic Beer	\$5.25
Imported Beer	\$6.00
Varietal Wine	\$6.00
Premium Brand Cocktails	\$7.50
Assorted Soft Drinks	\$3.50

## SPECIALTIES

Fresh Fruit Punch	\$59.00 per Gallon
Champagne Punch	\$95.00 per Gallon
Rum Punch	\$95.00 per Gallon

## DRAFT BEER

Domestic	\$290.00 per Half Barrel
Imported	\$350.00 per Half Barrel

The Resort also features a full selection of Imported and Domestic Wines.  
Let us coordinate a selection to compliment your function.

All Beverage Selections are subject to a 22% Service Charge and Sales Tax.

If Bar Sales do not exceed \$350.00 per Bar, there will be a \$125.00 Bartending Fee.

Full Service Cash Bars are also available.  
Contact your Catering Representative for complete details.

# RECEPTIONS

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Action Stations are Based on One (1) Hour Service per Person.

\$75 Attendant or Carver Fee per Station.

## PASTA STATION

**Minimum 50 Guests, Prepared Tableside \$9.50 per person**

Fettuccini or Ravioli: Alfredo or Toasted Pine Nuts & Fresh Basil.

Served with Garlic Breadsticks

## REGAL SCAMPI

**Minimum 50 Guests, Prepared Tableside \$14.50 per person**

Giant Shrimp Sautéed with Fresh Herbs & Garlic,

Served with Italian Breadsticks

## FAJITA STATION

**Minimum 50 Guests, Prepared Tableside \$11.75 per person**

Grilled Marinated Chicken Breast & Seasoned Skirt Steak

Sautéed with Peppers & Onions and Served with "Mexi" Condiments & Flour Tortillas

## PAELLA STATION

**Minimum 50 Guests, Prepared Tableside \$10.25 per person**

An Exotic Dish of Saffron Flavored Rice Combined with Shrimp,

Chicken, Ham & Chorizo, Snapper, Mussels and Vegetables and Served with Flat Bread

## STEAMSHIP ROUND OF BEEF

**Serves 125, Carved Tableside \$650.00 each**

Carved to Order with Fresh Rolls and Condiments

## BONE-IN WEST VIRGINIA HAM

**Serves 75, Carved Tableside \$345.00 each**

Carved to Order with Biscuits & Fresh Rolls and Condiments

## WHOLE SMOKED TURKEY BREAST

**Serves 25, Carved Tableside \$275.00 each**

Carved to Order with Fresh Rolls, Condiments and Cranberry Chutney

## WOK STATION

**50 Person Minimum, Prepared Tableside \$10.75 per person**

Crispy Orange Beef and Moo Goo Gai Pan

with Chinese Vegetables and Steamed Rice

Fortune Cookies

OTHER STATIONS AVAILABLE, Including Caesar Salad, Smoked Salmon, and More!

# RECEPTIONS

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## COLD ITEMS

**\$335.00 per 100 pieces**

**50 piece minimum**

**Select from:**

Smoked Salmon Mousse  
Chicken Oriental Barquettes  
Boursin Stuffed Cherry Tomato  
Antipasto Brochette  
Fruit & Cheese Skewers  
Prosciutto & Melon

## COLD ITEMS

**\$375.00 per 100 pieces**

**50 piece minimum**

**Select from:**

Artichoke Bottoms with Shrimp Salad  
Balsamic Peppers with Goat Cheese  
  
Grilled Duck with Apple chutney  
Mini Bruschetta  
Chilled Summer Roll  
Belgian Endive with Shrimp Mousse  
Deluxe Assorted Cold Canapes

## Fresh Vegetables with Dip

**\$5.50 per person**

**\$150.00 minimum**

## Deluxe Dry Snack Basket

**\$4.75 per person**

**\$150.00 minimum**

Variety of Potato Chips, Corn Tortillas,  
Pretzels, Nuts, Guacamole Dip  
Salsa and Our House Dips

## HOT ITEMS

**\$360.00 per 100 pieces**

**50 piece minimum**

**Select from:**

Tostones  
Spanikopita  
Black Bean Roll  
Vegetable Spring Rolls  
Garlic & Dill Cheese Puffs  
Taquito with Salsa

## HOT ITEMS

**\$375.00 per 100 pieces**

**50 piece minimum**

**Select from:**

Conch Fritter & Tangy Cocktail Sauce  
Singapore Stuffed Mushrooms  
Pot Stickers with Ginger Soy  
Blackened Chicken Strips  
Mini Beef Empanadas  
Thai Chicken Skewers  
Grouper Fingers & Garlic Tartar  
Reuben Bites

## Assorted Cheese & Fruit Mirror

**\$6.75 per person**

**\$200.00 minimum**

## Deluxe Antipasto Selection

**\$8.75 per person**

**\$300.00 minimum**

Featuring Cappacola, Genoa Salami,  
Mortadella, Provolone Cheese, Sicilian  
Olives, Pepperoncini, Tomatoes & Scallions  
and Italian Breadsticks

# SEAFOOD CLASSICS

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## SEAFOOD ON ICE – CHILLED SPECIALTIES

**\$250.00 per 50 pieces**

**Select from:**

Lobster Medallions

Gulf Shrimp

Snow Crab Claws

Stone Crab (Seasonal)

Presented in a Nautical Setting with Appropriate Sauces

## HOT SEAFOOD

### Specials of the House

**\$250.00 per 50 pieces**

**All served with appropriate sauces & sides**

**Select from:**

Seared Sashimi Tuna with Wasabi & Soy (100 piece minimum)

Shrimp Tempura

Oysters Rockefeller

Lump Crab Cake

Clams Casino

Scallops Wrapped in Bacon

Grilled Island Shrimp Brochette

**Ask us about adding  
Steel Drums & Tropical Foliage to your event**

**Custom Reception Packages Available  
including  
Ice Carvings, Decor, Entertainment  
and  
Floral Arrangements**

# **P R E S E N T E D   D I N N E R S**

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All Dinners include Choice of Appetizer, Salad and Dessert. Entrees are Served with Chef's Select Accompaniments and Freshly Baked Rolls and Butter, our Blend of Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selection of Tea.

## **APPETIZERS**

### **Florida Citrus**

### **Hot or Cold Soup**

The Chef's Daily Selection

**Shrimp Cocktail Add \$8.00**

## **SALADS**

### **Resort Mixed Greens**

A Combination of Gourmet Greens Served with Spanish Olive Vinaigrette, Herb Cheese and Lavosh

### **Hearts of Romaine**

Hearts of Romaine Served with Marinated Mushrooms, Sliced Tomatoes and Crumbled Bleu Cheese

### **Beefsteak Tomato and Mozzarella**

Sliced Beefsteak Tomatoes and Buffalo Mozzarella, Chiffonade Basil, Drizzled with Dijon Vinaigrette

## **DINNER ENTREES**

### **Steak Au Poivre**

**\$42.00 per person**

Pepper Crusted NY Strip with Brandied Cream

### **Filet Mignon**

**\$45.00 per person**

Garlic Rubbed with Merlot Demi

Please Note: A \$75 Service Charge will be applied for all meals of 24 people or less

**More Menu Selections on the Next Page**

# P R E S E N T E D   D I N N E R S

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## DINNER ENTREES

### **Chicken Florentine**

**\$38.00 per person**

Tender Chicken Breast combined with Spinach & Parmesan Cheese  
Baked to a Golden Brown

### **Lemon Pepper Chicken**

**\$35.00 per person**

Lemon Marinated with a Cracked Black Pepper Butter

### **Chicken Roulade**

**\$38.00 per person**

Stuffed with Artichoke and Parmesan Rolled with a Garlic Butter

### **Seafood Buena Vista**

**\$37.00 per person**

An Array of Seafood in a Fish Shaped Pastry with a White Wine Fumet  
Topped with Julienne of Leeks and Jumbo Shrimp

### **Broiled Florida Grouper**

**\$43.00 per person**

Fresh Grouper Filet Topped with Tomato Concasse and Fresh Mushrooms

### **Chicken and Scampi**

**\$41.00 per person**

Boneless Breast of Chicken Partnered with Jumbo Shrimp in a Creamy Garlic Sauce

### **Beef Tenderloin & Baked Stuffed Prawns**

**\$46.00 per person**

Aged Beef, Broiled and Partnered with Two Giant Shrimp

### **Filet and Salmon**

**\$46.00 per person**

Tenderloin of Beef Served with Bordelaise Sauce and Bourbon & Soy Glazed Salmon

Please Note: A \$75 Service Charge will be applied for all meals of 24 people or less

# PRESENTED DINNERS

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All Dinners include Choice of Appetizer, Salad and Dessert. Entrees are Served with Chef's Select Accompaniments and Freshly Baked Rolls and Butter, our Blend of Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Selection of Tea.

## DESSERTS

**Mocha Mousse in a Chocolate Shell with Raspberry Coulis**

**Chocolate and Raspberry Torte**

**Key Lime Tart**

**Fruit Filled Cup with Spiced Rum Sabayon**

**Strawberry Shortcake**

**Tiramisu**

Please inquire  
For our latest selection of  
Fine Wines & Beers from Around the World  
to compliment your dinner selections  
All can be priced "By the bottle"  
"As consumed" or "Per Person"

Please ask for our Current Special Offerings

The Resort offers inclusive packages for  
Weddings, Anniversaries, Graduations  
and Celebrations of any type  
Please inquire

We are happy to discuss with you and attempt to accommodate any dietary  
or special needs diets

All Foods are cooked to FDA recommended temperatures

# DINNER DISPLAYS

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All Dinners are Served with Freshly Baked Rolls and Butter.  
All Buffets based on 1 hour of service

## GREAT WESTERN COOKOUT

Minimum 50 Guests

**\$44.50 per person**

Marinated Chicken Breasts	Fresh Fruit Display
New York Strip Steaks	Baked Beans
Smoked Pork Ribs	Skillet Potatoes
Potato Salad	Warm Rolls, Cornbread & Butter
Coleslaw	Peach Cobbler
Macaroni Salad	Old Fashioned Apple Pie
Country Garden Vegetables	

## SEAFOOD BUFFET

Minimum 50 Guests

**\$46.00 per person**

Peel & Eat Shrimp	Carved Barons of Beef
Swordfish with Sun Dried Tomatoes	Blackened Snapper with Wilted Greens
Stuffed Clams	Paella & Vegetable Stew
Fried Fish Filets & Hushpuppies	Marinated Mushrooms & Artichokes
Regal Tossed Salad	Island Slaw with Fresh Pineapple
Market Display of Fresh Vegetables	Warm Rolls & Butter
Fruits and Cheeses	Chef's Dessert Assortment

## CONTINENTAL DINNER BUFFET

Minimum 50 Guests

**\$52.00 per person**

Carved Roast Prime Rib of Beef	Caesar Salad
Roast Pork Loin with Fresh Herbs	Chef's Seafood
Coq Au Vin	Tuscan Pasta Salad
Snapper with Feta Cheese & Spinach	Oriental Salad
Fettuccine Alfredo	Pineapple & Coconut Salad
Oyster Rockefeller	Marinated Spaghetti Vegetables
Rice Pilaf	Assorted Dinner Rolls & Butter
Hot Buttered Vegetable Medley	Domestic & Imported Cheese Board
Dessert Table, to Include: Assorted Mousses, Tortes and Layer Cakes	

# SPECIALTY DINNERS

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All Dinners include Warm Breads and our Blend of Freshly Brewed Coffee,  
Brewed Decaffeinated Coffee and Selections of Tea  
Specialty Dinners also include a Selection of **House Wines** to compliment the meal

## **AN ELEGANT ALTERNATIVE**

**\$88.00 per person**

Classic French Onion Soup

Mixture of Gourmet Greens with Olive Vinaigrette

Broiled Lobster Tail & Petite Filet Mignon

Served with Chef's Accompaniments and Warm Rolls & Butter

Tiramisu

## **A TOUCH OF CLASS**

**\$92.00 per person**

Petite Marmite

Fillet of Sole with Shrimp and Scallop Mousse

Sorbet with Champagne

Beef Wellington ~ Tenderloin of Beef Wrapped in Puff Pastry with Sauce Perigourdine

Bouquetiere of Garden Vegetables

Spinach and Romaine Salad with Balsamic Vinegar Dressing

Frozen Grand Marnier Soufflé

Please Note: A \$75 Service Charge will be applied for all meals of 24 people or less.

# FLORIDA CLAMBAKE

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**Like No Other  
Served Lakeside, Poolside or Indoors  
Based on 1 hour of Service**

Steaks grilled to Order Outdoors (\$75 Chef Attendant Fee)  
Minimum 100 people

Tossed Garden Greens with Dressings  
Cole Slaw and Potato Salad - Cantaloupe and Carrot Salad  
An Abundant Display of Fresh Sliced Tropical Fruit  
and Chilled Vegetables

**Hot Appetizer**

Blackened Shrimp and Sea Scallops

**Featuring**

Steamed Clams  
Mesquite Grilled New York Sirloin  
Mesquite Grilled Broiled Half Chicken  
Fresh Cold Water Lobster

New England Clam Chowder  
Corn-on-the-Cob  
Baked Beans  
Skillet Potatoes  
Cornbread  
Boston Brown Bread

**Dessert**

Apple Pie and Key Lime Pie  
& Ice Cream Treats

House Beers and Wines  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Selections of Tea

**\$99.00**