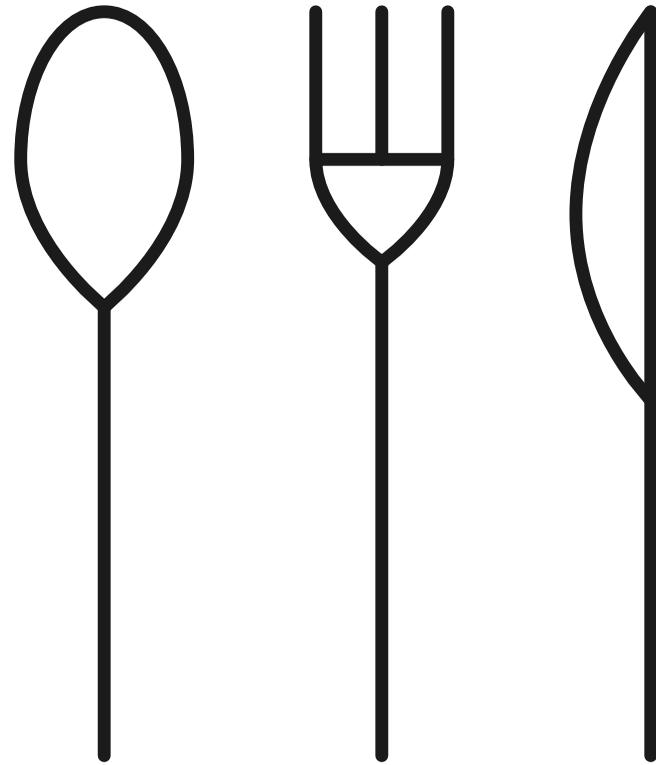




# BANQUET CATERING MENUS



# More to enjoy for every occasion.

Treat your guests to a dining experience they won't soon forget.

Our team is proud to offer an incredible range of creative culinary masterpieces, with each dish as delicious as the next.

With everything from plated breakfasts and gourmet lunches to reception stations and dinner buffets, our extensive menu selection can accommodate your unique needs for any event or meeting. We'll also gladly work with you to create a customized

menu sure to make every guest smile.



WELCOME RECEPTION AT THE POOL



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# Message from Our Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Caribe Royale Orlando, the perfect destination to host your next unforgettable event.

My team of highly trained professional chefs are dedicated to ensuring that you and your guests have the most memorable dining experience throughout your stay. Our passion comes from years of honing our culinary craft and skill. We get excited to use fresh, wholesome, hand-selected and quality ingredients, which allow us to create full-flavored dishes, unique in both flavor and presentation.

On behalf of the culinary team at Caribe Royale Orlando, we look forward to welcoming you to our home!

**CHEF DAVID HACKETT  
EXECUTIVE CHEF**





# BREAKFAST

CITRUS VANILLA FRENCH TOAST

# Breakfast Plated

A two-course breakfast with your choice of starter and entrée.

Price based on one starter, one entrée and breakfast pastries.  
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included.  
Minimum 15 people | Maximum 60 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

Published pricing valid through Summer 2025. Pricing does not include service charge, gratuity or sales tax.  
Currently 26% gratuity/service charge and 6.5% sales tax.

## STARTER

Choose One:

Sliced Seasonal Fresh Fruit and Berries

Apricot and Raspberry Greek Yogurt Parfaits, House Granola Topping

Fresh Fruit Skewer, Mixed Berry Yogurt Sauce, Flax Seeds

## ENTRÉE

### HOMESTYLE BREAKFAST 40

Choose One:

Vegetable Cheddar Egg Frittata, Onions, Spinach, Roasted Mushrooms, Smoked Cheddar

Farm Fresh Scrambled Eggs, Jack and Cheddar Cheese

Roasted Trinity Pepper Potatoes, Smoked Applewood Bacon, Roasted Roma Tomato

### STEAK AND EGGS 43

Seared Beef Tenderloin, Egg Frittata, Green Chile, Red Pepper, Cotija Cheese

Parmesan Truffled Home Fries, Roasted Tomato Wedges, Sautéed Spinach

## COLD BEVERAGES

Florida Orange Juice

## HOT BEVERAGES

Freshly Brewed Coffee  
Decaffeinated Coffee  
Organic Hot Tea

# Breakfast Buffet

A stunning spread for the most important meal of the day.

Minimum 25 people | Maximum 90 minutes of service

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## HEALTHY JUMPSTART 44

Sliced Fresh Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Almond Milk

Yogurt Bar: Greek, Strawberry and Vegan Yogurt, Granola, Dried Fruit, Strawberries, Blueberries, Honey

Chef's Selection of Fresh Baked Breakfast Pastries

House Whipped Honey Butter and Local Blackberry, Apricot and Raspberry Jams

Stuffed Croissants, Ham, Cheese and Spinach, Ricotta

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice

## TRADITIONAL AMERICAN 55

Tropical Sliced Seasonal Fruit and Strawberries

Cold Cereals, Bananas, 2% Milk and Almond Milk

Low Fat Yogurts, Nut Free Granola, Dried Fruits on the Side

Assorted Fresh Bagels and Cream Cheese

Farm Fresh Scrambled Eggs, Diced Tomatoes, Cheddar Cheese

Applewood Smoked Bacon

House Cut Red Bliss Potatoes, Julienned Tri-Colored Peppers

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice and Grapefruit Juice

## BREAKFAST BOWLS 58

Cubed Fruit Salad

Chef's Selection of Fresh Baked Breakfast Pastries

Honey Butter and Local Blackberry, Apricot and Raspberry Jams

### Build Your Own Bowl:

Attendant Required

Choose One:

Diced Skillet Potatoes and Onions, Farm Fresh Scrambled Eggs, Chopped Applewood Bacon, Cheddar Cheese

Scrambled Egg Whites, Sautéed Spinach, Roasted Mushrooms, Diced Tomato, Crumbled Feta Cheese

Chorizo and Potato Hash, Farm Fresh Poached Egg, Salsa, Pepper Jack Cheese

Quinoa, Fresh Spinach Leaves, Avocado Slices, Diced Red Peppers, Roasted Parsley Tomatoes, Green Scallions

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea, Florida Orange Juice and Grapefruit Juice

## Substitutions

Add 5 for second meat option on buffet

### Meat

Chicken Apple Sausage, Kielbasa Sausage, Breakfast Patties, Breakfast Sausage Links, Canadian Bacon or Short Rib Hash

### Potato

Hashbrowns, Home Fried Potatoes, Roasted Yukon Gold, Fried Tater Tots

## À LA CARTE 24 each

All items have a minimum requirement of 20 orders per selection. The price of each selection is \$13 each if ordered with a buffet.

Open Face Bagel Pizza, Boursin Cheese Spread, Farm Fresh Egg, Diced Tomatoes, Basil, Mozzarella Cheese

Whole Wheat Tortilla, Farm Fresh Scrambled Eggs, Breakfast Sausage, Pepper Jack and Cheddar Cheese

English Muffin, Farm Fresh Egg, Shaved Virginia Ham, Cheddar Cheese

English Muffin, Egg Whites, Cheddar Cheese, Spinach

Buttery House Baked Biscuit, Farm Fresh Egg, Breakfast Sausage Patty, Swiss Cheese

Buttery House Baked Biscuit, Egg Whites, Swiss Cheese, Roasted Red Pepper Spread

Buttermilk Biscuits and Sausage Gravy

Spanish Omelet, Sliced Yukon Potatoes, Chives

## ENHANCEMENTS

The price of each selection will decrease if ordered with a buffet.

## FRESHLY BLENDED JUICE BAR 20

Take a Beet: Orange, Beet, Apple, Cucumber

Nature's Fuel: Fresh Ginger, Lemon, Pineapple, Kale

Morning Squeeze: Orange, Mango

Carrot-ee Kid: Carrot, Ginger, Turmeric, Cantaloupe

## ASSORTED FARM FRESH EGG QUICHES 24

Diced Smoked Ham and Swiss, Sautéed Wild Mushrooms, Leeks, Goat Cheese

Chicken Apple Sausage, Peppers, Onions, Pepper Jack Cheese, Scallions

Vegetarian Quiche

## ST. JAMES SMOKED SALMON 26

Whipped Cream Cheese, Diced Red Onions, Chopped Hard-Boiled Eggs, Capers, Diced Tomatoes, Plain Bagels

## GRITS & OATMEAL BAR 21

Brown Sugar, Honey, Mixed Berry Compote, Sliced Almonds, Cajun Shrimp, Spinach, Aged White Cheddar Cheese

## BLINTZ BAR 21

Fresh Fruit Compote, Fig Compote, Pecans, Honey, Macerated Spiced Rum Raisins

# Breakfast Action Stations

Chef-prepared breakfast favorites to start your morning.

Chef/attendant fees apply, \$225 each plus tax where applicable.  
Minimum 50 people | Maximum 90 minutes of service

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## BREAKFAST TACOS 17

*Attendant Required*

Flour Tortillas, Scrambled Eggs, Short Rib Hash, Cheddar Cheese, Pico de Gallo, Salsa Verde

## MALTED WAFFLES 15

*Chef Required*

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

## CITRUS VANILLA FRENCH TOAST 15

*Chef Required*

Fresh Berry Compote, Maple Syrup, Local Honey, Whipped Cream, Chopped Pecans

## OMELET ACTION 19

*Chef Required*

Farm Fresh Eggs, Egg Whites, Egg Beaters, Smoked Ham, Shrimp, Applewood Bacon, Mushrooms, Trinity of Peppers, Onions, Baby Spinach, Diced Tomatoes, Scallions, Monterey Jack, Cheddar and Feta Cheeses

## BUTTERMILK PANCAKES 14

*Chef Required*

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar





# SNACKS

# Effortlessly Elevated Breaks

Remixed for every palate.

Price of breaks based on 30 minutes of service. Breaks available for extended service or after 5pm at an additional cost. See your event manager for additional details on pricing.

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CUSTOM LOGO DOUGHNUT

## BEACHSIDE BONFIRE 45

### S'mores Bar

Graham Crackers, Chocolate Bars,  
House Made Logo Marshmallows

Assorted Toppings, Nutella, Caramel Sauce,  
Freeze Dried Strawberries

Roasting Sticks for Toasting Marshmallows

### Grilled Fruit Skewers (Fresh off the Grill)

*Attendant Required*

### Beachside Empanadas

Mini Beef, Chicken and Veggie Empanadas,  
Lemon Aioli, Fresno Pepper Aioli

### Sea Salt Popcorn

Freshly Popped Popcorn Seasoned with  
Sea Salt and Drizzled with Melted Butter  
or Flavored Olive Oil

### Coastal Trail Mix

A Mix of Roasted Nuts, Dried Fruits,  
Coconut Flakes and Dark Chocolate Chunks

### Coconut Water Smoothies

Refreshing Smoothies Made with Coconut Water,  
Mixed Berries, Banana, Lime Juice

## TECH TIMEOUT 45

### Recharge Parfaits

Greek Yogurt, Dark Chocolate, Pepitas,  
Granola Clusters, Edible Glitter

### Truffled Potato Croquette

Caviar, Crème Fraîche

### Nap Time Nachos

*Attendant Required*

Terra Brand Chips, Mix of Crunchy Root  
Vegetables, Queso Blanco, Shredded  
Cheddar Jack Cheese, Pico de Gallo,  
Jalapeño

### My Favorite Meme Cookie Station

*Chef Required*

Sugar Cookies with Edible Image Printing

### Shaken or Stirred for a Fun and Interactive Experience: Red Bull Reboot

*Attendant Required*

Blue, Red, Coconut, Yellow, Watermelon,  
Regular, Sugar Free

Sliced Fruits, Mango, Strawberry, Kiwi,  
Pineapple, Watermelon

### Cold Brew Grab and Go

Assorted Offerings to include Foxtail,  
and le Colombe, with a Variety of Milks

# AM | PM Breaks

Conveniently curated breaks  
for any time of day.

Price of breaks based on 30 minutes of service. Breaks available after 5pm at an additional cost. See your event manager for additional details on pricing.

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### SIERRA DEL ORO FARM 28

Fresh Guacamole, Assorted Fresh Tortilla Chips

Fresh Mini Fruit Tarts

Chocolate Covered Candied Orange Halves

Red Beet Hummus, Celery and Carrot Shooters

### DIPPED DELIGHTS 27

Minimum order 100

Thick-Cut Candied Pork Bacon, Sugared Five Spice

House Made Chocolate Covered Brownies

Chocolate Dipped Cheesecake Pops  
Frito Supreme Bean Dip, Taco, Refried Bean, Pico de Gallo, Sour Cream, Olives, Scallions, Frito Scoops

### LOCAL ORANGE 25

Orange Yogurt Parfaits

Key Lime Cookies

Pretzel Bites, Cheddar Cheese Dipping Sauce

Winter Park Dairy Cheese Platter

### BORN IN THE USA 25

Minimum order 100

Coca-Cola and Root Beer, Ice Cream Floats

Original Twinkies and Cracker Jack

Assorted Fresh Fruit Skewers and Hershey's Chocolate Syrup Dip  
Mini Apple Hand Pies

### PUBLIC HOUSE 28

Warm Salty Soft Pretzels

Whole Grain Mustard and Warm Beer Cheese Dip

Deviled Eggs, Gherkin Pickles and Olive Bar

Gourmet Almond, Cashew and Sunflower Mix

### JERKY, BARK AND BITES 28

In-House Jerkies—Beef, Turkey

Chocolate Bark—White, Dark

Mini Brownie Bites

### CARIBBEAN SOCIAL 28

Guava Cheese Pastelitos (Cuban Pastry)

Vegetarian Mini Black Bean Empanada

Watermelon Fennel Goat Cheese Ceviche

Coconut Shrimp, Mango Chutney

### ROYALE LIFESTYLE 27

Smoothie Elixir Shots

Green Glory: Apple, Mango, Pineapple, Banana, Spinach and Kiwi

Banana-Berry Booster: Apple, Banana, Strawberries, Blackberries and Raspberries

Mighty Mango: Mango, Apple, Orange, Banana and Lemon

Assorted Kind and Clif Granola Bars

Trail Mix Bar—Build Your Own: Almonds, Cashews, Pecans, Walnuts, Dried Cranberries, Golden Raisins, M&M's, Yogurt Pretzels



# À La Carte

Beverages, snacks and  
treats to mix and match.

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PINEAPPLE COCONUT SHOOTERS

## BEVERAGES

Regular Brewed Coffee 128/gal.  
Decaffeinated Brewed Coffee 128/gal.  
Organic Hot Tea 128/gal.  
Cold Coffee Brew 8 each  
Assorted Sodas: Coca-Cola Products 7  
Bottled Iced Tea 7.25  
Bottled Still Water 7  
Bottled Sparkling Water 7  
Bottled Flavored Sparkling Water 7  
Fruit Infused Water 49/gal.  
Vitamin Water 7.25  
Red Bull Energy Drink 8.25  
Lavazza 9  
Celsius Energy Drink 8.25  
Naked Smoothie Juices 8.25

## SNACKS

Whole Fresh Fruit 6.25  
Kind Granola Bars 5.75  
Clif Granola Bars 6.50  
Candy Bars 5.75  
Bags of Chips, Pretzels, Popcorn 6.50  
Yogurt 6  
Gourmet Individual Trail Mix 6.50  
Ice Cream Bars 6.50  
Bulk Mixed Nuts 47/lb.  
Chips, Salsa, Guacamole 21  
Pita Chips, Hummus and Fresh  
Cut Vegetables 20  
Warm Salty Pretzels, Whole  
Grain Mustard 86 per dozen

## SWEET TREATS BY THE DOZEN 78

Brownies and Blondies  
Assorted Doughnuts  
Assorted Freshly Baked Muffins  
**Croissants**  
Traditional, Chocolate  
Assorted Fresh Baked Danish  
Chef's Variety of Crumb Cakes  
Tropical Macarons  
**Cookies**  
Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, Sugar,  
Dark Chocolate Chip  
**Cupcakes - Choose Four Flavors:**  
Lemon Blueberry, German Chocolate,  
Vanilla Strawberry, Vanilla, Double  
Chocolate, S'more, Coconut Key Lime,  
Chocolate Peanut Butter  
Fresh Fruit Skewers  
Chef's Selection Dessert Shooters  
Traditional and Chocolate Dipped  
Rice Krispies  
Mini Peanut Butter Tarts  
Seasonal Whoopie Pies  
Assorted Fresh Bagels and  
Cream Cheese



# LUNCH

LUNCH ON THE BOCA PIER, PHOTO COURTESY OF CSI DMC

# Plated Lunch

A two- or three-course lunch plated and served.

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included. Iced tea may be added to any selection at \$4 per person.

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## TWO COURSE

Select a hearty two-course plated lunch if you are short on time. Price based on one entrée and one dessert.

Minimum 15 people | Maximum 60 minutes of service

## ENTRÉE

### Gnocchi and Roasted Chicken 51

Artichokes, Cremini Mushrooms, Leeks, Olives, Tomatoes, Light Chicken Broth

### Gulf Shrimp, Farro and Kale Chopped Salad 50

Roasted Sweet Potatoes, Diced Tomatoes, Feta Cheese, Radish, Carrots, Garbanzo Beans, Hard-Boiled Eggs, Applewood Bacon, Avocado Ranch

## THREE COURSE

Price based on one starter, entrée and dessert. Minimum 15 people | Maximum 90 minutes of service

## STARTER

### Kale and Quinoa Salad

Grape Tomatoes, Watermelon Radish, Curry Cauliflower, Hummus, Citrus Vinaigrette Dressing

### Mixed Garden Greens Salad

Blue Cheese Crumbles, Toasted Walnuts, Red Wine Poached Baby Pear, Grape Tomatoes, White Balsamic Vinaigrette

### Focaccia Panzanella Salad

Romaine Hearts and Red Endive Lettuce, Feta Cheese, Cucumbers, Tomatoes, Artichoke Hearts, Basil Lime Vinaigrette

### Baby Arugula and Frisée Salad

Roasted Gold Beets, Julienne Carrots, Whipped Herbed Goat Cheese, Grape Tomatoes, Raspberry Vinaigrette

## ENTRÉE

All entrées served with Chef's Selection of Market Fresh Vegetables.

### Seared Chicken Breast 57

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Madera Demi-Glace, Wild Mushroom Risotto

### Fresh Thyme and Mustard Oven Roasted Chicken 56

Shallot White Wine Cream Sauce, Yukon Gold Crushed Potatoes

### Seared Fresh Ora Salmon 59

Smoked Tomato Lemon Scallion Relish, Coconut Cashew, Basmati Rice

### Citrus Brined Bone-In Pork Chop 54

Apple Golden Raisin Chutney, Creamy Corn Polenta

### Braised Beef Short Ribs 58

Natural Gravy, Truffle Mashed Potato, Roasted Tomato

### Quinoa Stir Fry 55

Sweet Thai Chili Tofu, Seasonal Vegetables

### Stuffed Beyond Tomato and Mushroom Quinoa 55

Citrus Carrot Purée

## DESSERTS

Dark Chocolate Butterscotch Dome, Chocolate Sauce  
Raspberry Brown Butter Tart, Raspberry Sauce

Chocolate Gianduja Tart, Caramel Sauce  
Lemon Bar, Blackberry Sauce

GULF SHRIMP, FARRO AND KALE CHOPPED SALAD

# Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

## Monday BONAIRE BOUNTY 68

### STARTER

#### Mixed Field Greens

Matchstick Carrots, Hearts of Palm, Crumbled Goat Cheese, Mango Cilantro Vinaigrette

#### Papaya Slaw

Shredded Green Papaya, Shredded Red and Green Cabbage, Shredded Carrots, Julienne Onions, Julienne Cucumbers, Lime Juice, Chipotle Powder, Garlic Powder

#### Black Bean Salad

Red Bliss Potatoes, Green Beans, Red Peppers, Key Lime Vinaigrette

### ENTRÉES

#### Roasted Guava Glazed Free Range Chicken Breast

Sweet Drop Peppers

#### Pan Seared Florida Sustainable Fish

Piña Colada Shallot Beurre Blanc, Mango Pineapple Salsa

#### Roasted Local Market Vegetables

#### Herb Roasted Fingerling Potatoes

### DESSERTS

Key Lime Bar

Brownie Cake

### ENHANCEMENT

Tomato Basil Bisque, Garlic Crostini 6

## Tuesday BELLE ISLE 68

### STARTER

#### Spinach, Endive, Roasted Corn & Chayote Squash

Queso Blanco, Spiced Rum Vinaigrette

#### Jicama Salad

Granny Smith Apple, Red and White Cabbage, Matchstick Carrots, Chipotle Dressing

#### Potato Salad

Red Peppers, Onions, Peas, Egg, Mayonnaise

### ENTRÉES

#### Roasted Mahi-Mahi

Coconut Tomato Stew

#### Jamaican Jerk Chicken

Jerk Pineapple Sauce

#### Pigeon Peas and Rice

#### Green Bean

Carrots, Toasted Pepitas

### DESSERTS

Tres Leches Shooter

Kahlua Cheesecake

### ENHANCEMENT

Caribbean Conch Chowder 6

Menus for each day of the week may be served on a different day at \$5 additional per person.

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### HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

# Lunch Buffet

Menus for each day of the week may be served on a different day at \$5 additional per person.

Minimum 25 people | Maximum 60 minutes of service

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## HOT BEVERAGES

Freshly Brewed Coffee  
Decaffeinated Coffee  
Organic Hot Tea

MINIATURE DESSERTS

## Wednesday

CARIBE CANTINA 70

### STARTER

#### Deconstructed Mexican Chopped Salad

Romaine, Corn, Black Beans, Diced Red Onions, Grape Tomatoes, Queso Fresco, Avocado Vinaigrette

#### Melon Salad

Cantaloupe, Honeydew, Watermelon, Red Onion, Cilantro, Lime Juice

#### Quinoa Salad

Bell Peppers, Red Cabbage, Diced Tomatoes, Cotija Cheese, Cilantro Cumin Vinaigrette

### ENTRÉES

#### Braised Barbacoa Beef

Chipotle, Green Chiles, Cumin

#### Pollo Asado

Roasted Mexican Chicken Breast, Natural Jus

#### Steamed White Rice

Frijoles Rancheros (Pinto Beans, Bacon, Chiles)

#### Off The Cob Elote Style Corn

Cotija Cheese, Cilantro, Limes

### DESSERTS

Guava Cheesecake Shot

Cinnamon Almond Cake

### ENHANCEMENT

Chicken Tortilla Soup, Tortilla Strips 6

## Thursday

SIERRA COCINA 71

### STARTER

#### Navel Orange Salad

Baby Arugula, Shaved Fennel, Aged Balsamic Syrup, Oregano and White Balsamic Vinaigrette

#### Panzanella Salad

Oven Dried Ciabatta, Vine Ripe Tomatoes, Fresh Garlic, Sliced Cucumbers, Basil, Flat Leaf Italian Parsley, Capers

#### Caprese Salad

Sliced Red and Yellow Tomatoes, Sliced Buffalo Mozzarella, Fresh Basil, Red Chili Flakes

### ENTRÉES

#### Roasted Wild Salmon

Romanesco Sauce, Fresh Mint, Burnt Shallots

#### Slow Braised Short Rib Orecchiette

Spinach, Cremini Mushrooms, Onions, Cream

#### Broccoli, Roasted Red Peppers and Garlic

#### Rosemary Roasted Red Bliss Potatoes

### DESSERTS

Lemon Mascarpone Cake

Espresso Mousse Shot

### ENHANCEMENT

Vegetable Minestrone 6

# Lunch Buffet

Menus for each day of the week may be served on a different day at \$5 additional per person.

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Minimum 25 people | Maximum 60 minutes of service

## Friday

**MEDITERRANEAN** 68

### STARTER

#### Chopped Romaine Hearts

Shaved Fennel, Sliced Radish, Toasted Almonds, Carrots, Shaved Parmesan, Orange Vinaigrette

#### Greek Salad

Cucumbers, Feta Cheese, Vine Ripe Tomatoes, Kalamata Olives, Green Peppers, Red Onions, Fresh Mint

#### Couscous Mint Salad

Curry Cauliflower, Onions, Currants, Celery Root, Diced Tomatoes, Parsley

### ENTRÉES

#### Roasted Swordfish

Lemon Dill Beurre Blanc, Smoked Tomato Relish

#### Moroccan Chicken Tagine

Olives and Preserved Lemon

#### Lebanese Rice

#### Roasted Zucchini, Eggplant, Cherry Tomatoes, Yellow Squash, Garbanzo Beans

### DESSERTS

Chocolate Hummus Cookie

Greek Yogurt Panna Cotta, Lemon Gelée and Sicilian Pistachios

### ENHANCEMENT

Vegetarian Lentil Soup 6

## Saturday

**AMERICAN COMFORT** 68

### STARTER

#### Iceberg Wedge

Diced Tomato, Crumbled Bleu Cheese, Chopped Bacon, Scallions Ranch Dressing

#### Roasted Wild Mushroom Salad

Mixed Garden Greens, Red Onions, Peas, Bell Peppers, Pickled Radish, Extra Virgin Olive Oil

#### Smoked Kale Pasta Salad

Bowtie Pasta, Corn, White Beans, Tomatoes, Barbecue Vinaigrette

### ENTRÉES

#### Brown Sugar Baked Pork Loin

Honey Mustard Orange Glaze

#### Roasted Seasonal Local Fish

Grapefruit BBQ Sauce, Pickled Red Onions

#### Saffron Butter Mashed Potatoes

#### Steamed Broccoli, Cauliflower, Carrots

Extra Virgin Olive Oil

### DESSERTS

Apple Crumble Pie

Brookie, Dulcey Whipped Ganache

### ENHANCEMENT

Chicken Alphabet Soup 6

## Sunday

**DELI EMPORIUM** 65

### STARTER

#### Mixed Garden Greens Salad

Roasted Beets, Garbanzo Beans, Parmesan Cheese, Herb Croutons, Feta Cheese and Avocado Ranch

#### Yukon Gold Potato Salad

Celery, Onions, Applewood Bacon, Mayonnaise

#### Hybrid Macaroni Brussels Sprout Slaw

### ENTRÉES

#### Sliced Grilled Tomato Pesto Chicken Breast

#### Black Pepper Sliced Flank Steak

#### Sesame Tofu Salad

#### Bread

Brioche Buns  
Focaccia

#### Cheese

Baby Swiss  
Provolone  
Aged Cheddar Cheese

#### Condiments

Mayonnaise  
Dijon Mustard  
Whole Grain Mustard  
Boursin Cheese Spread  
Spicy Tomato Jam

Bibb Lettuce, Sliced Vine Ripe Tomatoes, Bread and Butter Pickles

### SNACK

Sea Salt Potato Chips

### DESSERT

Assorted Miniature Desserts

### HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

# Lunch Buffet

Menus for each day of the week may be served on a different day at \$5 additional per person.

Minimum 25 people | Maximum 60 minutes of service

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POKE BOWL

## Any Day

**BUILD YOUR OWN BOWL 75**

### CARIBE BOWL

#### BASE

Spanish Rice  
Chopped Radicchio and Romaine Lettuce

#### PROTEINS

Pollo a la Brasa (Peruvian Chicken)  
Lomo Saltado (Peruvian Beef Stir Fry)  
Impossible "Beef" Picadillo

#### HEARTY MIX INS

Grilled Bell Peppers, Power Bean Relish

#### TOPPINGS

Sour Cream, Pico De Gallo,  
Fresh Jalapeños,  
Pickled Red Onion,  
Pineapple Salsa

#### SAUCES

Aji Verde, Ranchero Sauce

#### DESSERT

Pineapple Rum Upside Down Cake  
Passion Fruit Banana Tart

### POKE BOWL

#### BASE

Jasmine White Rice  
Mixed Bibb and Romaine Lettuce

#### PROTEINS

Chilled Ahi Tuna  
Sliced Steak  
Marinated Tofu

#### HEARTY MIX INS

Steamed Broccoli, Mushrooms, Pickled Cucumbers,  
Snow Peas, Spinach and Bok Choy

#### TOPPINGS

Tomatoes, Baby Corn,  
Fresh Jalapeños,  
Julienne Nori, Edamame

#### SAUCES

Teriyaki, Asian Ginger Sesame Soy Sauce,  
Sriracha

#### DESSERT

Coconut Panna Cotta,  
Pineapple Compote

Japanese Egg  
Custard Tarts

### HOT BEVERAGES

Freshly Brewed Coffee  
Decaffeinated Coffee  
Organic Hot Tea



# DINNER

# Hors d'oeuvres

Hot and cold bites for  
your cocktail hour.

**\$8.75 each | 50 pieces minimum on all selections**

**Additional labor fee applies if requesting appetizers to be hand passed.**

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SALMON AND BLACK CAVIAR BAGUETTE

## HOT HORS D'OEUVRES

### Cozy Shrimp

Thai Curry Aioli

### Fried Pork Potstickers

Sesame Ginger Soy

### Mini Beef Wellingtons

Red Wine Demi-Glace

### Beef Satay

Peanut Chili Sauce

### Franks a la Gary

Whole Grain Mustard Aioli

### Fig and Goat Cheese Flatbread

Balsamic Glaze

### Chicken Empanadas

Cilantro Crema

### Beef Empanadas

Chimichurri Aioli

### Shrimp Empanadas

Lemon Aioli

### Cheese Tequeños

Guasacaca Sauce

### Sundried Tomato, Arancini

Four Cheese Sauce

### Vegetable Samosas

Cucumber Raita

### Chicken Sesame Satay

Teriyaki Glaze

## COLD HORS D'OEUVRES

### Antipasto Skewer

### Crab Salad Tartlet

### Roasted Red Pepper Hummus Tartlet

### Salmon Mousse Tartlet

Black Caviar, Cumber, Dill

### Chilled Spicy Ahi Tuna Tartare

Sesame Seeds

### Chipotle Chicken Salad Tartlet

Cilantro Crema

### Caprese Kebab

Fresh Basil

### Watermelon Ceviche

Feta, Shaved Red Onion, Mint,  
Cucumbers

### Vegetarian Antipasti Crostoni

Goat Cheese

### Chilled Shrimp Cocktail Shooter

Cocktail Sauce

## VEGAN FRIENDLY HORS D'OEUVRES

### Cucumber Canape

Spread of Hummus,  
Black Olive, Chive

### Chickpea Falafel

Tahini Sauce

### White Bean Gazpacho

Micro Basil

### Watermelon Ceviche

Shaved Red Onions, Mint,  
Red Peppers

# Plated Dinner Three Course

Served with your choice of  
starter, entrée and dessert.

Price based on a minimum of one starter, one entrée and dessert.  
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea service  
included with all menus, available on request. Warm Baked Bread  
included with each three-course dinner.  
Minimum 15 people | Maximum 90 minutes of service

ASK FOR OUR UPGRADED WINE LIST

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## STARTER

### Stuffed Charred Vine Ripe Tomato 22

Basil, Ciliegine Mozzarella Cheese,  
Yellow Tomato, Mixed Garden Lettuce  
Bouquet, White Balsamic Vinaigrette

### Wrapped Caesar Salad 22

Cucumber Crown, White Anchovy,  
Shaved Parmesan Cheese, Garlic  
Crisps, Roasted Wild Mushrooms and  
Chives, Creamy Caesar Dressing

### Arugula and Endive Beet Salad 21

Goat Cheese, Orange, Toasted  
Sunflower Seeds, Lemon  
Tarragon Vinaigrette

### Cucumber Cobb Salad 24

Quail Eggs, Grape Tomatoes, Pork  
Belly, Bleu Cheese, Roasted Chicken,  
Chives, Avocado Purée,  
Red Wine Vinaigrette

### Creamy Burrata 24

Roasted Eggplant, Yellow and Red  
Grape Tomatoes, Baby Arugula,  
Shaved Fennel, Aged Balsamic Glaze

### Baby Iceberg Chop Chop 21

Cucumbers, Tomatoes, Applewood  
Smoked Bacon, Candied Pecans,  
Crumbled Bleu Cheese,  
Champagne Vinaigrette

## ENTRÉE

Served with Chef's Selection of Seasonal  
Vegetables, Warm Baked Bread, Creamy Butter.

### Braised Beef Short Rib 87

Tomato Onion Chutney, Sauce Natural,  
Parsnip Yukon Gold Potato Purée

### Grilled Filet Mignon 94

Wild Mushroom Sherry Ragout,  
Red Wine Demi-Glace, Double Baked  
Boursin Cheese, Potatoes

### Herb Marinated Roasted Airline Chicken Breast 81

Peruvian Verde Sauce, Roasted Corn Relish,  
Purple Mashed Potatoes

### Pan Roasted Chicken Breast 79

Fiery Red Pepper Beurre Blanc, Roasted  
Garlic and Herb Polenta

### Ocean Chimichurri Sea Bass 79

Citrus Beurre Blanc, Plantain Mash

### Stuffed Jumbo Shrimp and Crab Cake 78

Creole Sauce, Creamy Buttery Grits

### Manhattan Cut Ribeye Steak 92

Caramelized Cipollini Onions, Horseradish  
Demi-Glace, Saffron Mashed Potatoes

## HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

## ENTRÉE DUETS

### Seared Filet Mignon and U10 Scallop Skewer 117

Garlic Herb Butter, Tomato Chive Relish,  
Port Wine Demi-Glace,  
Parmesan Cheese Potato Tart

### Pan Seared Chicken Breast and Grilled Salmon 112

Roasted Chicken Demi-Glace,  
Apricot Dill Scented Jasmine Rice

### Braised Short Rib and Garlic Herb Butter Jumbo Shrimp and Scallop Skewer 116

Exotic Mushroom Ragu, Tomato Chive  
Relish, Potato Dauphinoise,  
Baby Bok Choy, Spaghetti Squash,  
Parisienne Carrot

## DESSERTS

### Elegant Baked Chocolate Tart 20

Chocolate Sauce

### Mango Key Lime Pie 18

Raspberry Sauce

### Crunchy Mocha Cake 19

Caramel Sauce

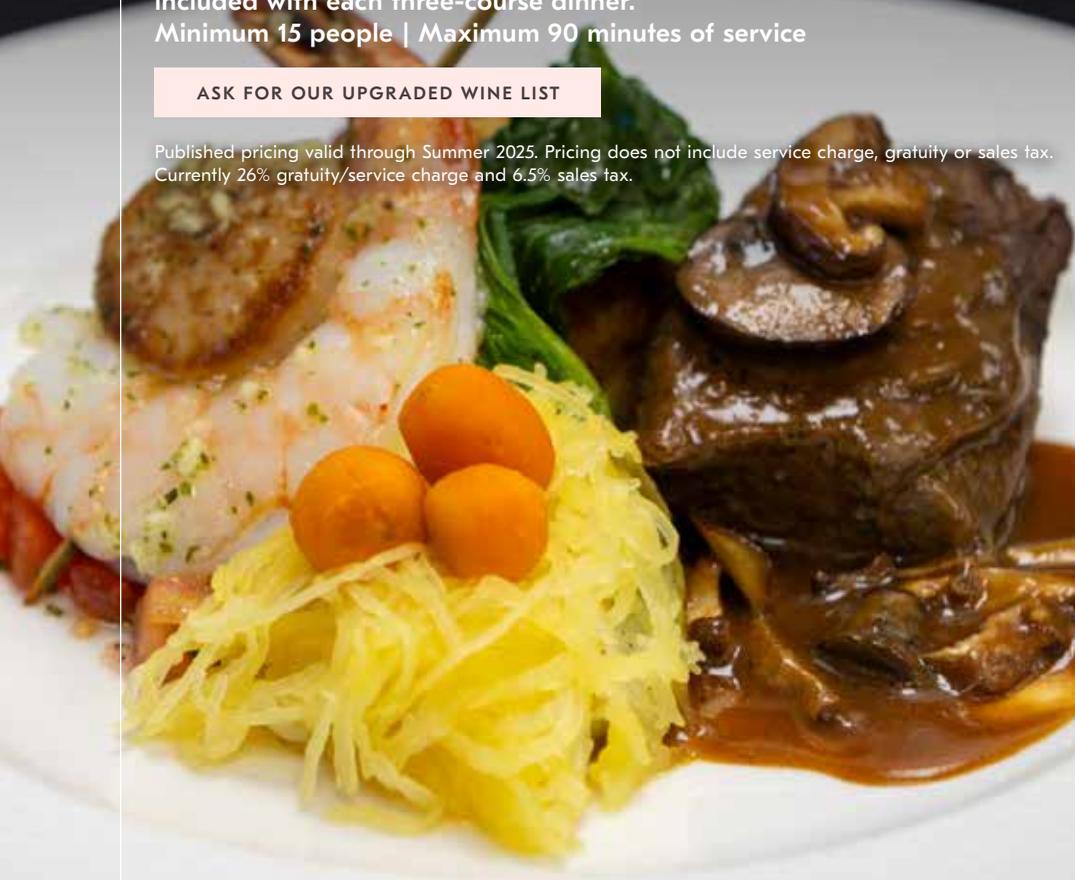
### Fresh Vanilla Bean Cheesecake 18

Berry Compote

### Praline Crunch Bar 19

Fresh Cream

### Lemon Blueberry Cake 18



BRAISED SHORT RIB AND SHRIMP SCALLOP SKEWER

# Dinner Buffet

A celebration of local and diverse flavors for every occasion.

Minimum 50 people | Maximum 120 minutes of service

## SWEET HEAT BARBECUE 144

### Baby Iceberg Wedges

Cherry Tomatoes, Shredded Carrots, Green Peppers, Corn, Chopped Bacon, Chickpeas, Bleu Cheese, Classic Ranch and Honey Mustard Dressing

### Watermelon Salad

Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

### Potato Corn Salad

Tricolor Potatoes, Grilled Corn, Celery, Red Onions, Chopped Eggs, Applewood Smoked Bacon, Smoked Chipotle Ranch

### Mini Cheddar Cheese Cornbread Muffins

## ENTRÉE

### Slow Smoked Dry Rubbed Beef Brisket

Chef's Barbecue Sauces

### Jalapeño Cheddar Sausage

### Slow Smoked Hickory Chicken

Assorted Salsas, Hot Sauces

### Bourbon Glazed Sweet Potatoes

### Grilled Green Beans and Onions

## DESSERT

Apple and Cherry Pies

Brownies and Blondies

## HAVANA NIGHTS 139

### Mixed Garden Salad

Cucumbers, Tomatoes, Marinated Onions, Hearts of Palm, Bacon, Queso Fresco, Avocado Ranch

### Cuban Macaroni Salad

Ham, Swiss Cheese, Pickles, Celery, Honey Mustard Aioli

### Pineapple And Cucumber Tajin Chow

Red Onions, Jalapeños, Cilantro, Fresh Lime Juice

### Petite Cuban Rolls, Butter

## ENTRÉE

### Roasted Pork Ribeye

*Attendant Required*

Sofrito Velouté Sauce

### Traditional Ropa Vieja

Diced Red Peppers, Sliced Green Olives and Cilantro

### Roasted Grouper

Chimichurri Beurre Blanc, Plantain Chips

### Black Beans and Rice

### Sweet Plantains (Maduros)

## DESSERT

House Made Flan

Mango Cheesecake

Cake de Ron

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# Dinner Buffet

Starters, entrées and desserts  
crafted around a culinary theme.

Minimum 50 people | Maximum 120 minutes of service

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## LA SERA MANGIA 145

### Spring Greens

Artichoke Hearts, Italian Olives,  
Roasted Yellow Tomatoes, Fontina Cheese,  
Basil Citrus Vinaigrette

### Antipasto Salad

Kale, Romaine, Beefsteak Tomato, Cucumbers,  
Salami, Garbanzo, Banana Peppers, Red Onion,  
White Balsamic Vinaigrette

### Rotini Primavera Salad

Roasted Yellow Pepper, Red Onion, Roasted  
Red Tomato, Stracciatella, Parsley, Basil, Mint,  
Lemon Juice, Extra Virgin Olive Oil

## ENTRÉE

### Roasted Chicken Scarpariello

Roasted Vinegar Pepper and Garlic Sauce

### Roasted Swordfish Piccata

White Wine Lemon Caper Butter Sauce

### Braised Short Rib

*Attendant Required*

Borolo Sauce, Orange Parsley Gremolata

### Campanelle Pasta

Arrabbiata Sauce

### Broccoli Rabe

Olive Oil, Roasted Grape Tomato

## DESSERT

Almond Butterscotch Pudding Verrine

Italian Cream Cake

## GULF COAST WINDS 147

### Pink Grapefruit Arugula and Fennel Salad

Baby Heirloom Tomatoes, Pickled Watermelon,  
Mint Vinaigrette

### Loaded Roasted Broccoli Salad

Bacon, Cheddar Cheese, Sour Cream,  
Scallions

### Green Bean Salad

Garbanzo Beans, Yellow Tomatoes, Shredded Carrots,  
Red Onions, Sofrito Dressing, Toasted Pine Nuts

## ENTRÉE

### Sazon Chicken

Cilantro Key Lime Beurre Blanc

### Red Snapper

Beef Steak Red Tomato Gazpacho

### Roasted Flat Iron Steak

*Attendant Required*

Rum Peppercorn Demi-Glace

### Herbed Roasted Fingerling Potatoes

### Roasted Zucchini, Squash, Calabaza, Carrots, Red Onion

## DESSERT

Cheesecake Whip, Plant City Strawberry Compote

Peach Shortcake, Streusel

Florida Orange Poundcake



# RECEPTION

# Reception Stations

Your choice of four or more action stations for a versatile dinner.

Minimum order of four stations for dinner.  
Chef/attendant fees apply, \$225 each plus tax where applicable.  
Minimum 50 people | Maximum 120 minutes of service

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ROYALE RAW BAR

## MEZZE PRESENTATION 29

Lemon Chickpea Hummus  
Garlic and Herb Hummus  
Tabbouleh Salad  
Baba Ghanoush  
Green Olive Tapenade  
Cucumber, Dill Tzatziki  
Marinated and Grilled Vegetables  
Artisan Breads, Crostini and Naan

## INTERNATIONAL AND DOMESTIC CHEESE BOARD 26

Two International and Two Domestic Cheeses  
Fried Marcona Almond, Seasonal House Jam, Local Honey, Dried Apricots, Fresh Grapes and Berries  
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

## ANTIPASTO 28

Display of Four Artisanal Cheeses and Four Cured and Smoked Meats  
Marinated Artichokes, Peppadews, Roasted Mushrooms, Assorted Italian Olives, Marcona Almonds, Grilled Marinated Tomatoes, Giardinaire Vegetables  
Grissini, Fresh Sliced Baguettes, Crostini and Crackers

## ROYALE RAW BAR 40

*Attendant Required based on 5 pieces per guest*  
Old Bay Poached Shrimp Cocktail  
Cracked Snow Crab Claws  
Oysters on the Half Shell  
Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers

## ASSORTED SUSHI 90 dozen

*Attendant Required*  
*Minimum of 10 dozen pieces required, based on 5 pieces per guest*  
Chef's Selection of Maki and Nigiri Sushi  
Pickled Ginger  
Wasabi and Soy Sauce

**TOSTONES CUP 29**

*Attendant Required*

**CHOOSE TWO PROTEINS**

- Marinated Pulled Pork
- Carne Asada
- Griddled Flaked Mahi Mahi

**TOPPINGS**

- Roasted Red Pepper Aioli
- Avocado Crema
- Pickled Red Onions
- Pineapple Mango Salsa
- Cotija Cheese

**STREET TACOS 34**

*Attendant Required*

**CHOOSE TWO PROTEINS**

- Pork al Pastor
- Chicken Verde
- Fried Popcorn Shrimp

**TOPPINGS**

- Flour Tortillas
- Corn Tortillas
- Pico de Gallo
- Onion and Cilantro
- Sour Cream
- Salsa Verde, Salsa Rojo
- Cheddar Jack Cheese
- Shredded Lettuce
- Creamy Chipotle Slaw
- Lime Wedges

**ASIAN WOK 32**

*Chef Required*

**CHOOSE ONE BASE**

- Lo Mein Noodles
- Stir-Fry Rice

**CHOOSE TWO PROTEINS**

- Sesame Chicken
- Teriyaki Beef
- Garlic Shrimp

**VEGETABLES**

- Bok Choy, Shitake Mushrooms,
- Julienne Red Onions, Broccoli
- Florets, Baby Corn, Edamame,
- Red Peppers, Scallions

**SAUCES**

- Thai Red Curry, House Stir Fry Sauce
- Egg Rolls, Sweet and Sour Sauce, Soy Sauce

**HOT SANDWICH SHOPPE 29**

*Choose two options | Attendant required*

- House Made Pastrami,
- Rye Bread, Deli Mustard

- Italian Beef, Hoagie Bun,
- Giardinare, Beef Au Jus

- Shrimp Po Boy, Popcorn Fried Shrimp, Shredded Lettuce,
- Sliced Tomato, Hoagie Bun,
- Cajun Remoulade

**SAUSAGE BAZAAR 32**

**ARTFULLY DISPLAYED**

- Kielbasa
- Sweet Italian Rope
- Bratwurst

**SIDES**

- Sautéed Pepper and Onions
- Sauerkraut
- Lyonnaise Potatoes

**BREADS**

- Assorted Pretzels
- Sourdough
- Focaccia Bread
- Beer Mustard, Creole Mustard

**RISOTTO AND PASTA 31**

*Choose two options | Chef Required*

- Wild Mushroom Risotto
- Zucchini, Red Roasted Peppers,
- Vegetable Broth and Extra Virgin Olive Oil

- Roasted Diced Chicken, Penne Pasta,
- Sweet Peas, Pearl Onions,
- Asiago Cream Sauce

- Cheese Tortellini Pasta, Asparagus,
- Diced Tomatoes, Roasted Yellow Peppers, Scallions, Vodka Sauce

**POKE BOWLS 34**

*Attendant Required*

**CHOOSE TWO**

- Jasmine Rice
- Brown Rice
- Chopped Field Greens

**CHOOSE TWO PROTEINS**

- Marinated Ahi Tuna
- Marinated Tofu
- Roasted Chicken

**TOPPINGS**

- Edamame, Scallions, Seaweed Salad,
- Pickled Ginger, Sesame Seeds, Green Chillies, Cucumbers, Mango, Julienne Nori, Pickled Carrots, Red Cabbage

**SAUCES**

- Kewpie Spicy Mayo, Soy Sauce,
- Wasabi Aioli, Asian Sesame Dressing

**LATIN GRILL 40**

*(Outdoor Reception Only)*

*Minimum Order 100*

*Grill Master and Attendant Required*

**CARVED TO ORDER**

- Skirt Steak
- Adobado Chicken Breast
- Spanish Chorizo

**ACCOMPANIMENTS**

- Jalapeño Pineapple Cole Slaw
- Papas Asadas (Roasted Yukon Potato)
- Soft Rolls
- Huancaína Sauce
- Chimichurri
- Brazilian Vinaigrette Salsa

**SALADS FROM THE GARDEN 26**

*Attendant Required*

**Caesar Salad**

- Crisp Chopped Romaine Lettuce,
- Creamy Caesar Dressing, Crispy Herb Croutons, Parmesan Cheese,
- Diced Pancetta

**Campanella Pasta Salad**

- Cucumbers, Sundried Tomatoes,
- Feta Cheese, Olives, Fresh Parsley, Extra Virgin Olive Oil

**Caprese Salad**

- Charred Roasted Grape Tomatoes,
- Ciliegine Mozzarella, Fresh Basil,
- Baby Arugula, Extra Virgin Olive Oil, Balsamic Drizzle

**SHAWARMA AND GYRO ACTION STATION 36**

*Minimum Order 150 | Chef Required*

**VERTICAL GRILL DISPLAY**

- Beef and Lamb Gyro,
- Chicken Shawarma
- Pita

**TOPPINGS**

- Tzatziki
- Shredded Lettuce
- Diced Cucumbers
- Diced Tomato
- Diced Red Onion
- Pita Chips
- Traditional Hummus
- Baba Ghanoush

# Dining In Action

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations at one menu price, \$150. Chef/attendant fees apply, \$225 each plus tax where applicable. Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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\$150

## CHOP CHOP SALAD STATION

*Attendant Required*

Fresh Chopped Garden Greens  
Chopped Romaine  
Vine Ripe Tomatoes  
Cucumbers  
Red and Yellow Peppers  
Chopped Kale  
Chopped Walnuts  
Cheddar Jack Cheese  
Shaved Red Onions  
Kalamata Olives  
Carrots

Radishes  
Dried Cranberries  
Crumbled Goat Cheese  
Bleu Cheese  
Chopped Bacon  
Hard-Boiled Eggs

### Your Choice of Dressings

White Balsamic Vinaigrette  
Raspberry Vinaigrette  
Avocado Ranch

## SLOW BRAISED SHORT RIBS

*Attendant Required*

Yukon Truffle Smashed Potatoes  
Root Beer Caramelized Onions  
Horseradish Demi-Glace

## CARVED SLOW-BAKED SWORDFISH STEAMSHIP ROUND

*Attendant Required*

Creamed Mushroom  
Leek Risotto  
Tomato Garlic  
Concasse Focaccia

## POLLO A LA GUAYABA

*Attendant Required*

Guava Marinated Half Chicken  
Honey Guava Glaze

### Patatas Bravas

Fried Diced Potatoes,  
Capers, Tomatoes,  
Parmesan, Chipotle Aioli

### Roasted Brussels Sprouts

Salsa Al Ajillo

## CRÈME BRÛLÉE YOUR WAY

*(Torch to Order by Chef)*

Chocolate, Vanilla, Orange  
Your Choice of Toppings  
Fresh Assorted Berries  
Oranges Suprême  
Olive Oil Madeleines

# Dining In Action

Six stations prepared and proudly served by our culinary team.

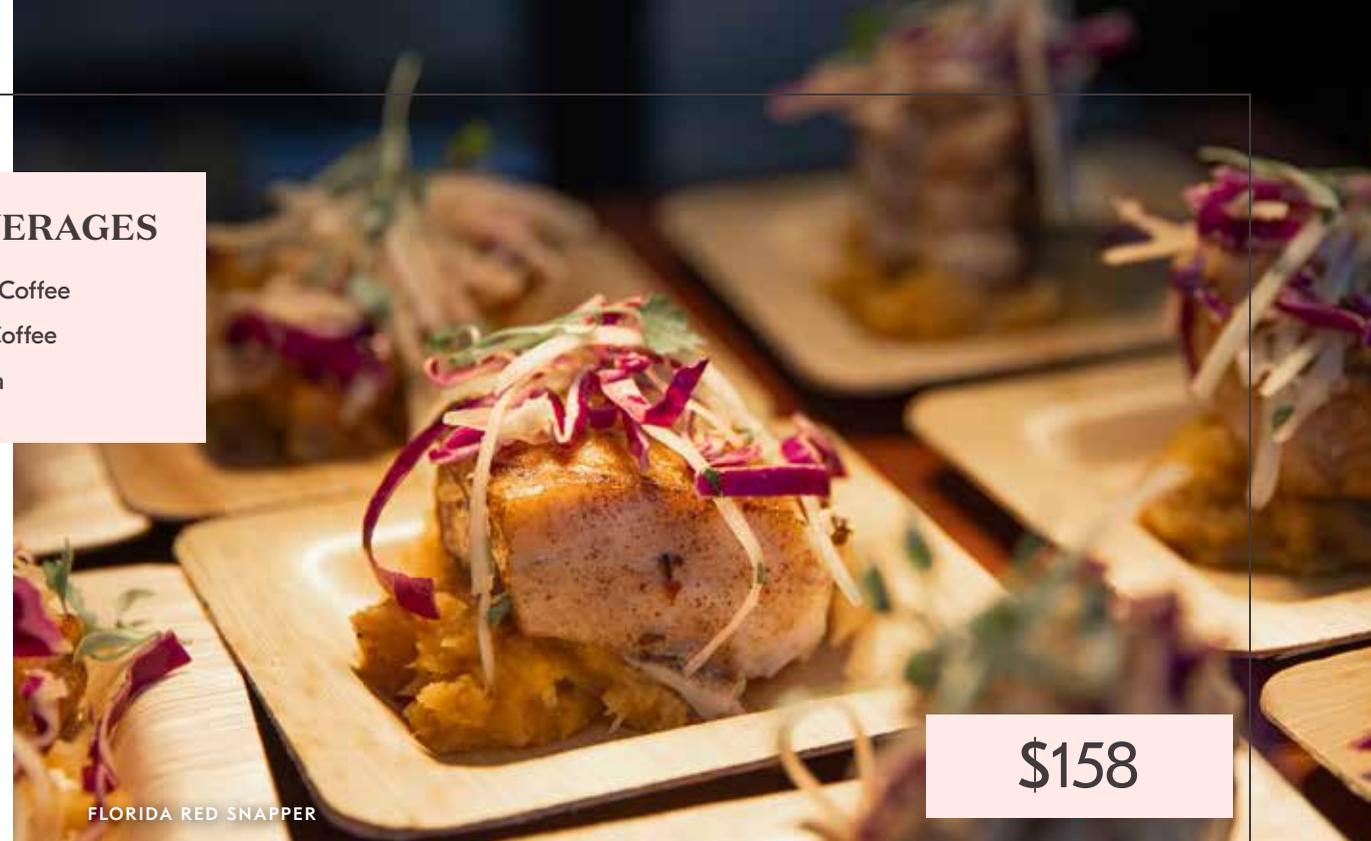
This menu consists of six action stations at one menu price, \$158. Chef/attendant fees apply, \$225 each plus tax where applicable. Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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## HOT BEVERAGES

- Freshly Brewed Coffee
- Decaffeinated Coffee
- Organic Hot Tea



FLORIDA RED SNAPPER

\$158

### POKE BOWLS

*Attendant Required*

#### CHOOSE TWO

Jasmine Rice, Brown Rice,  
Chopped Field Greens

#### CHOOSE TWO PROTEINS

Marinated Ahi Tuna, Marinated  
Tofu, Roasted Chicken

#### TOPPINGS

Edamame, Scallions, Seaweed Salad,  
Pickled Ginger, Sesame Seeds,  
Green Chillies, Cucumbers,  
Mango, Julienne Nori, Pickled  
Carrots, Red Cabbage

#### SAUCES

Kewpie Spicy Mayo, Soy Sauce,  
Wasabi Aioli, Asian Sesame Dressing

### WHOLE ROASTED FLORIDA RED SNAPPER

*Attendant Required*

Citrus Beurre Blanc  
Boiled Saffron New Potatoes  
Chives

### CARVED NEW YORK STRIPLOIN

*Attendant Required*

Triple Red Wine Demi-Glace  
Roasted Brussels Sprouts  
Bacon Marmalade

### SMOKED HONEY MUSTARD BONE-IN PORK LOIN

*Attendant Required*

Apple Raisin Spiced  
Rum Chutney  
  
Aged White Cheddar Grits  
  
Garlic Biscuits

### ASSORTED MINI GELATO CONES

*Attendant Required*

#### GELATOS

Chocolate  
Vanilla  
Strawberry  
Salted Toffee  
Raspberry Sorbet

#### TOPPINGS

Rainbow Sprinkles  
Chocolate  
Covered Pop Rocks  
Oreo Crumbs  
Mini Crunch Pearls  
Hazelnut Crunch  
Cones—Assorted Mini

### BEIGNETS FRIED TO ORDER

*Chef Required*

Topped With Powdered Sugar

#### YOUR CHOICE OF DIPPING SAUCES

Chocolate  
Nutella Sauce  
Berry Compote  
Fresh Whipped Cream

A chef with grey hair and glasses, wearing a black long-sleeved shirt and a black and white striped apron, is shown in profile. He is wearing white gloves and using a large knife to carve meat from a vertical rotisserie. The rotisserie has two large cones of meat, one golden-brown and one darker. A glowing orange heat lamp is visible on the right side of the rotisserie. In the background, there are green bushes and white patio umbrellas. The text "CARVING STATIONS" is overlaid in white serif font at the bottom right.

# CARVING STATIONS

# Carving Stations

Meat, chicken or fish served with a complementary sauce and bread.

Chef/attendant fees apply, \$225 each plus tax where applicable. Minimum 40 people | Maximum 120 minutes of service  
All selections must equal at least 75% of final guarantee

LOCAL CRAFT BEER ENHANCEMENT AVAILABLE

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SLOW BAKED SWORDFISH STEAMSHIP ROUND

## CARVED SLOW BRAISED SHORT RIBS 31

Horseradish Demi-Glace, Rosemary Rolls

## SLOW BAKED SWORDFISH STEAMSHIP ROUND 31

Tomato Garlic Concasse, Sundried Tomato Rolls

## POLLO A LA GUAYABA 26

Guava Marinated Half Chicken, Honey Guava Glaze, Brioche Roll

## WHOLE ROASTED FLORIDA RED SNAPPER 30

Citrus Beurre Blanc, Potato Rolls

## SMOKED HONEY MUSTARD BONE-IN PORK LOIN 24

Apple Raisin Spiced Rum Chutney, Garlic Biscuits

## CARVED NEW YORK STRIP STEAK 35

Bacon Marmalade, Triple Red Wine Demi-Glace, Soft Dinner Rolls

## SLOW ROASTED MARINATED PORK SHOULDER 24

Mojo Demi-Glace, Cuban Rolls

## HERB RUBBED LAMB RACK 38

Rosemary Au Jus and Mint Chutney, Focaccia Bread

## SLOW BRAISED BARBECUE BEEF BRISKET 29

Onion Barbecue Demi-Glace, Garlic Toast

## CHAR-CRUST BEEF TENDERLOIN 38

Wild Mushroom Ragù, Sourdough Rolls

## CARVING STATION ENHANCEMENTS 13

Yukon Truffle Smashed Potatoes

Gorgonzola Whipped Potatoes

Boiled Saffron New Potatoes and Chives

Caramelized Onion Risotto

Creamed Mushroom Leek Risotto

Traditional Potato Salad

Parmesan Yellow Polenta

Moro De Habichuelas (Rice with Pinto Beans)

Aged White Cheddar Grits

Cauliflower au Gratin

Market Fresh Vegetables



# DESSERT STATIONS

# Dessert Stations

Delectable desserts to satisfy any sweet tooth.

Chef/attendant fees apply, \$225 each plus tax where applicable.  
Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

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Ask Your Event Manager For Specialty Chocolate, Confections and Chocolate Sculptures Custom Made For You!



## MADE-TO-ORDER CRÊPES 26

*Chef Required*

Fresh Crêpes with Sweet Cream Cheese Filling and Candied Orange Peel

## VIEUX CARRÉ 23

*Chef Required*

Crunchy Profiterole, Vanilla Gelato, Bananas Foster Sauce, Candied Pecans

## CEREAL TREATS 24

*Chef Required*

Cap'n Crunch Berries, Cocoa Pebbles and Fruity Rice Krispie Treats, Freeze Dried Fruits, Chocolate Chips, Crushed Snickers, Mini Reese's Peanut Butter Cups, Mini M&Ms

## ROLLING IN THE DOUGH 26

*Attendant Required*

Warm Mini Chocolate Chip Cookies, Vanilla Gelato, Edible "Eggless" Cookie Dough, Vanilla Whipped Cream

## LUXE CHOCOLATE BAR 25

Meringue Cake

Dark Chocolate Tart

Chocolate Pot De Crème

Paris-Brest, Flaked Almonds

Chocolate Banana Cake, Dulcey Cremeux

Raspberry Milk Chocolate Verrine

## CREATE YOUR OWN DESSERT DISPLAY 81 Dozen

Create your own custom offering by choosing from our unique selection of house made chocolates and candies

### 25 Guest Minimum

Choose Three Items

### 100 guest minimum

Choose Six Items

Bon Bons	Chocolate Bars
Clusters	Candies
Pâte de Fruit	Cereal Treats
Chocolate Enrobed Items	



# BEVERAGES

# Beverages & Bars

Raise a glass with our drink packages and à la carte beverages.

Minimum 25 people | Minimum 90 minutes of service

Bartender and cashier fees applicable. The current bartender and cashier rate is \$225 plus tax each.

ALL PACKAGE BARS COME WITH COCKTAILS, CABERNET SAUVIGNON, CHARDONNAY, DOMESTIC AND IMPORTED BEERS, BOTTLED WATER, AND SOFT DRINKS

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## ROYALE BAR

### First Hour 41

Each Additional Hour 16

- Royale Cabernet Sauvignon
- Royale Chardonnay
- Grey Goose Vodka
- Tanqueray Gin
- Kraken Spiced Rum
- 1800 Silver Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Basil Hayden's Bourbon
- Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

#### Substitution:

Add \$8 to substitute beer offerings for local craft beers to any of the package bars

## GRAND BAR

### First Hour 37

Each Additional Hour 14

- Grand Cabernet Sauvignon
- Grand Chardonnay
- Absolut Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Milagros Silver Tequila
- Dewar's Scotch
- Jack Daniel's Whiskey
- Elijah Craig Bourbon
- Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

## GOLD BAR

### First Hour 33

Each Additional Hour 12

- Gold Cabernet Sauvignon
- Gold Chardonnay
- Wheatley Vodka
- New Amsterdam Gin
- Don Q Rum
- Corazón Tequila
- Johnnie Walker Red
- Seagram's 7 Crown Whiskey
- Jim Beam Bourbon
- Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal

## WINE AND BEER BAR

### First Hour 30

Each Additional Hour 11

- Royale Cabernet Sauvignon
- Royale Chardonnay
- Domestic and Imported Beers
- Miller Lite, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal
- Assorted Soft Drinks
- Bottled Water

## CASH BAR

### Cocktails 14

### Wine 12

### Imported Beer 9

### Domestic Beer 8

### Mineral Water 6

### Soft Drinks 6

## NOW SERVING!

CURATED COCKTAILS AND MOCKTAILS WITH LOCAL AND HOMEMADE INGREDIENTS.

SEE YOUR EVENT MANAGER FOR DETAILS.

## HOSTED BAR

On Consumption

Cordials	16
Royale Brands	16
Grand Brands	15
Gold Brands	14
Royale Wine	66
Grand Wine	62
Gold Wine	57
Sparkling	60
Imported Beer	9.50
Domestic Beer	8.50
Hard Seltzer	9.50
Mineral Water	7
Soft Drinks	7



# Banquet Policies

## & Fine Details

### Food and Beverage

Due to applicable law, no outside food or beverage is permitted in the convention center or meeting space or public areas. Food and beverage items consumed in banquet rooms must be purchased from the Hotel. Food and beverages cannot be removed from the premises due to license restrictions. All people who participate in events or use our facilities agree to conform to any restrictions that are imposed by state liquor control, insofar as they affect these premises.

### Gratuity, Service Charges and Taxes

Prices are current and subject to change. All food and beverage charges are subject to a taxable 26% service charge/gratuity. A 6.5% sales tax is in effect. All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the Hotel reserves the right to charge additional fees.

### Confirmation of Attendance

BEO Expected Covers/Guarantees submitted on your meeting specifications should be within 10% (+ / -) of your Final Guarantee. Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), three (3) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. All increases above 10% will be subject to a 20% Guarantee Increase Surcharge based on the per person menu price to cover the cost associated with rush deliveries and production. The final guaranteed numbers cannot be further reduced without liability after this time. BEO Expected Covers counts will be used if final guarantee is not received by due date.

### Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than fourteen (14) days prior to the group's scheduled arrival.

### Banquet Event Orders

Upon review of your event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEOs by the date requested by the Hotel, you agree that the BEOs will be accepted by you as correct and you will be billed accordingly.

### Electrical Requirements

The Hotel requires all electrical service needs to be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the Hotel's approved electrical contractor, Encore.

### Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor, Encore.

### Outdoor Functions

An additional charge of \$7 per person will be applied for outdoor events. All entertainment and music must end by 9 p.m. for outdoor events. A weather call will be made six hours prior to the event start time or the day before morning functions. Pool functions require approval from the Hotel managing director, and a furniture removal fee may apply.

### Signage and Banners

The Hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The Hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free-standing or on easels. A labor charge will be applied for the Hotel's assistance with signage and banner placement. Additional lighting for all outdoor events is the responsibility of the client. Hotel can assist with providing contact information for lighting vendors.

### Damage and Loss

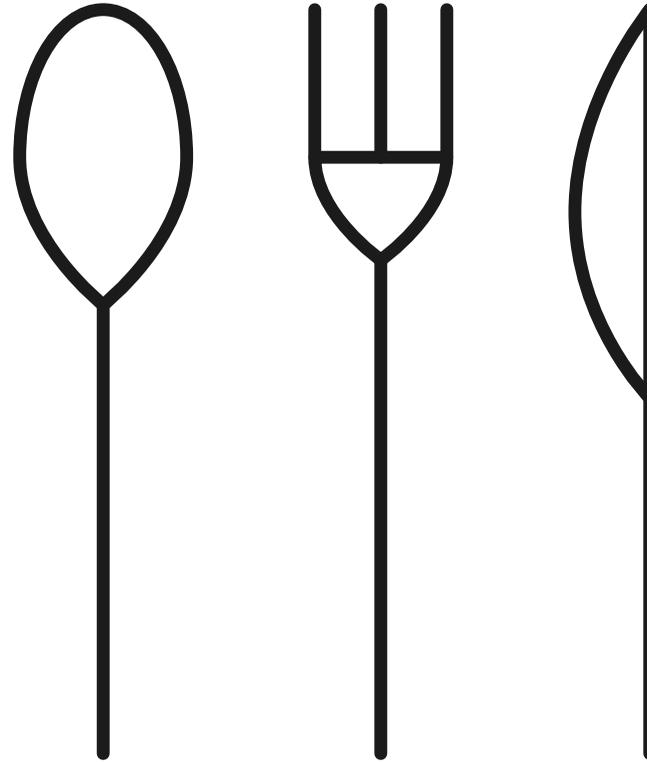
The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function unless prior arrangements have been made.

### Security

For certain events, the Hotel may require security guards to be provided at the client's expense. Only Hotel security staff and approved security firms may be used.



**CARIBE ROYALE**  
O R L A N D O



**CONTACT US FOR MORE INFORMATION**  
**(407) 238-8405**  
**CARIBEROYALEMEETINGS.COM**