

# Banquet Menu



Rosen Plaza Hotel  
9700 International Drive \* Orlando, FL 32819  
407-996-9700 \* [www.rosenplaza.com](http://www.rosenplaza.com)

# Continental Breakfast Breakfast Stations

*Continental Breakfasts are standing and provided for up to one hour. Table Service is subject to space availability with \$3.50 per person added. Groups with fewer than 20 guests are subject to a \$50.00 service charge. A Minimum Guarantee of 15 guests required.*

## The Boardroom

Florida Orange and Grapefruit Juice  
Sliced Seasonal Fruit  
Assorted Freshly Baked Mini Muffins, Danish,  
Assorted Bagels and Croissants  
Selection of Fruit Preserves, Sweet Butter and  
Philadelphia® (regular and reduced fat) Cream Cheese  
\$22.00 per person

## Healthy Start

Orange, Grapefruit, Cranberry and V-8 Juices  
Seasonal Fresh Fruit and Berries  
Tropicana® Smoothies, Bottled Spring Water  
Individual Low Fat Plain and Fruit Yoplait® Yogurts  
Raisin Bran and Blueberry Muffins  
Cranberry-Walnut Coffee Cake  
Kashi® Honey Almond Flax and Trail Mix Granola Bars  
Hot Oatmeal with Raisins and Brown Sugar  
Selection of Fruit Preserves  
\$25.00 per person

## Plaza Grand

Orange, Grapefruit, Cranberry and V-8 Juices  
Seasonal Fresh Fruit and Berries  
Tropicana® Smoothies  
Cold Cereals and Bananas with Skim, 2% and Soy Milk  
Egg, Chorizo and Monterey Jack Breakfast Wrap with  
Fire Roasted Salsa  
Mini Muffins, Bakery-Style Coffee Cakes and Danish  
Assorted Bagels with  
Philadelphia® (regular and reduced fat) Cream Cheese,  
Flavored Fruit Preserves, Sweet Butter and Honey  
\$28.00 per person

*Continental Breakfasts include a Selection of Herbal Teas,  
Freshly Brewed Coffee & Decaffeinated Coffee*

*To Enhance Your Continental Breakfast or Breakfast Buffet.  
A Minimum Guarantee of 25 guests required.  
\$100.00 Carver/Presentation Fee per Station*

## Omelet Station

*Prepared to Order*  
Farm Fresh Eggs, Egg Whites or Egg Beaters  
Choice of: Ham, Bacon, Mushrooms, Peppers, Tomatoes,  
Onions, Shredded Cheddar Cheese, Sour Cream and Salsa  
\$9.50 per person

## Carving Station

Premium Virginia Ham carved to order and served with  
Warm Bourbon-Maple Glaze  
\$8.00 per person

## Smoothie Bar

Premium Yogurt blended with  
Choice of  
Seasonal Fruit, Berries, Pineapple, Coconut Milk and  
Orange Juice  
\$7.50 per person

## Smoked Salmon

Carved to order and served with  
Pickled Red Onions, Capers, Minced Cooked Egg, Bagels  
and Philadelphia® (regular and reduced fat) Cream Cheese  
\$9.50 per person

## Starbucks® Coffee Cart\*

Featuring popular **Starbucks®** Premium Coffee Drinks  
Espresso, Cappuccino, Caffè Latte, Caffè Mocha and  
Caramel Macchiato  
\$8.50 per person  
(maximum 50 guests)  
\*power restrictions apply

# Breakfast Buffets

Breakfasts include a Selection of Herbal Teas, Freshly Brewed Coffee & Decaffeinated Coffee. *Groups with fewer than 40 guests are subject to a \$50.00 service charge. A Minimum Guarantee of 20 guests required for Breakfast Buffets*

## Cypress

Fresh Squeezed Florida Orange and Grapefruit Juice  
Seasonal Sliced Fruit and Berries  
Fluffy Scrambled Eggs and Breakfast Potatoes  
Crispy Bacon and Sausage Links  
Assorted Mini Muffins and Danish  
Assorted Bagels with  
Philadelphia® (regular and reduced fat) Cream Cheese  
Selection of Fruit Preserves and Sweet Butter  
\$31.00 per person

## Jasmine

Fresh Squeezed Florida Orange and Grapefruit Juice  
Seasonal Sliced Fruit and Berries  
Tropicana® Smoothies  
Individual Plain and Fruit Yogurts  
Cold Cereals and Bananas with Skim, 2% and Soy Milk  
Fluffy Scrambled Eggs and Breakfast Potatoes  
Crispy Apple Wood Bacon and Country Sausage  
Assorted Mini Muffins, Assorted Bagels and Danish  
Selection of Fruit Preserves, Sweet Butter and  
Philadelphia® (regular and reduced fat) Cream Cheese  
\$33.00 per person

## Magnolia

Fresh Squeezed Florida Orange and Grapefruit  
Cranberry and V-8 Juices  
Seasonal Sliced Fruit and Berries  
Tropicana® Smoothies  
Individual Fruit Yogurts  
Cold Cereals and Bananas with Skim, 2% and Soy Milk  
Crispy Apple Wood Bacon and Country Sausage  
Egg, Chorizo and Monterey Jack Breakfast Wrap with  
Fire Roasted Salsa  
Potato Pancakes with Chive-Dill Sour Cream  
Streusel Coffee Cake, Raisin Bran Muffins  
Chocolate and Guava Twists  
Chocolate Croissants  
Assorted Bagels with  
Philadelphia® (regular and reduced fat) Cream Cheese  
Selection of Fruit Preserves and Sweet Butter  
\$36.00 per person

# Plated Breakfast

Breakfasts include Florida Fresh Orange or Grapefruit Juice, Bakery Basket with Sweet Butter and Preserves and a selection of Herbal Teas, Freshly Brewed Coffee & Decaffeinated Coffee. *Groups with fewer than 25 guests are subject to a \$50.00 service charge. A Minimum Guarantee of 10 guests required.*

## Plaza Breakfast

Fluffy Scrambled Eggs  
Apple Wood Bacon and Country Sausage Links  
Breakfast Potatoes  
Fresh Seasonal Fruit Cup  
\$27.00 per person

## Open-Faced Croissant and Eggs

Fluffy Scrambled Eggs, Apple Wood Bacon Strips with  
Diced Tomatoes, Shredded Cheddar Cheese and Chives  
Fresh Seasonal Fruit Cup

-or-

Fluffy Scrambled Eggs with Boursin Cheese,  
Sausage Patties and Griddled Bell Peppers  
Fresh Seasonal Fruit Cup  
\$28.00 per person

## French Quarter French Toast

Choice of Apple Wood Bacon Strips or  
Country Sausage Links  
Cinnamon Sugar Dusted French Toast  
served with Caramel-Maple Syrup  
Fresh Seasonal Fruit Cup  
\$27.00 per person

## Café Bistro

Fluffy Scrambled Eggs and Turkey Bacon with  
Shredded Potato, Chicken and Spinach Hash  
Fresh Seasonal Fruit Cup  
\$28.00 per person

## New Mexico

Egg and Chorizo Burrito  
Cottage Potatoes with Green Chiles  
Cinnamon Apples  
Fire Roasted Salsa and Sour Cream  
\$29.00 per person

# "Coffee" Breaks

*Refreshment Breaks are provided for up to 30 minutes*

*A Minimum Guarantee of 10 guests required.*

*Groups with fewer than 20 guests are subject to a \$50.00 service charge.*

## Smooth Java

Fresh Bananas, Apples and Oranges  
Gourmet Salted Caramel Brownies, Mini Key Lime Tarts,  
Iced Lemon Pound Cake  
Cranberry or Blueberry Tea Scones  
Bottled Spring Waters and Assorted Sodas  
Freshly Brewed *Starbucks*® Regular and Decaffeinated  
Coffee and a Selection of *Tazo*® Herbal Teas  
Chilled *Starbucks Frappuccino*®  
\$19.00 per person

## Hydration Station

Chilled *Evian*® Spring Water, Sparkling Water and  
Coconut Water  
*Izze*® Fortified Waters to include  
Apple, Blackberry and Clementine  
*Tropicana*® Fruit Juices to include  
Grape, Cranberry and Raspberry with Green Tea  
Golden Ripe Pineapple Spears and Seasonal Berries  
\$16.00 per person

## Shot Down!

An Array of Shot Size Temptations including  
Fruit Smoothie, Cubed Cheese, Mixed Nuts,  
Raw Vegetable & Ranch Dip,  
Chocolate Covered Raisin and Plain and *Peanut M&M*®  
Bottled Spring Waters and Assorted Sodas  
\$16.00 per person

## The Cookie Jar

Fresh Baked Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, White Chocolate Lemon and  
No Sugar Added Coconut Cookies  
Gourmet Salted Caramel Brownies  
Half Pints of Skim, 2% and Chocolate Milk  
Bottled Spring Waters, Assorted Sodas  
\$16.50 per person

## Starbucks® Coffee Cart\*

Featuring popular *Starbucks*® Premium Coffee Drinks  
Espresso, Cappuccino, Caffè Latte, Caffè Mocha and  
Caramel Macchiato  
Selection of *Tazo*® Herbal Tea  
Bottled Spring Waters, Assorted Sodas  
Chocolate and Almond Biscotti  
\$15.00 per person (*maximum 50 guests*)  
\$50.00 Presentation Fee per Station  
*\*power restrictions apply*

## Sweet Italian

Deconstructed Cannolis with Cannoli "Chips",  
Sweetened Vanilla Chocolate Chip Ricotta,  
Espresso Chocolate Sauce, Caramel and Whipped Cream  
Fresh Baked Amorettis and Mini Raspberry-Tiramisu Tarts  
Assorted Sodas, Chilled *Starbucks Frappuccino*®  
Natural Spring and Sparking *Pellegrino*® Waters  
\$18.00 per person

## Baha Dipping Station

Artichoke-Ranch, Onion, Spicy Death Valley and  
Warm Cheese Dips  
Mexican Chili, Sour Cream, Jalapeños and  
Charred Tomato Salsa  
Festive Tri-Color Tortilla Chips,  
Regular and Baked *DORITOS*® and *Lays*® Chips,  
Pretzel Twists and White Cheddar Popcorn  
Bottled Spring Waters and Assorted Sodas  
\$15.00 per person

## Ice Cream Truck

Frozen Ice Cream Treats to include  
*Good Humor*® Bars, Choco Tacos,  
*Reese's*® Ice Cream Cups, *Milky Way*® Bars,  
*M&M's*® Sandwiches, *Oreo*® Bars on-a-stick  
Lemon Ice and Cherry Ice Cups, Frozen Fruit Bars  
Skim and 2% Milk Half Pints served over Ice  
Bottled Spring Waters and Assorted Sodas  
\$16.50 per person

## A Spicy Snack

### Rosen's Perfect Pizza Bites

Low-fat, Low-sodium with a Honey Whole Wheat Crust,  
Turkey Pepperoni, Low-fat Mozzarella Cheese and  
Zero grams of Trans Fat  
Golden Cheese Sticks  
Jalapeños Poppers  
Marinara and Cheese Dipping Sauces  
Bottled Spring Waters, Assorted Sodas  
\$15.00 per person

*Add:*

*Alligator Drool*® *Micro-brew on consumption at \$6.50 each*

# All Day Meeting Breaks

*Refreshment Breaks are each provided for up to one hour.*

*Groups with fewer than 20 guests are subject to a \$50.00 service charge.*

*A Minimum Guarantee of 10 guests required.*

*Consumption prices will apply to beverages ordered between scheduled breaks.*

## Committee Break

### Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices  
Breakfast Pastries (*Fruit Danish, Muffins and Croissants*)  
Sweet Butter and Preserves,  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

### Mid-Morning Break

Assorted Sodas, Spring and Sparkling Waters  
Bottled *AriZona*® Iced Teas  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

### Afternoon Break

Freshly Baked Cookies and Granola Bars  
Assorted Sodas, Spring and Sparkling Waters  
Bottled *AriZona*® Iced Teas  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$41.00 per person

## Executive Break

### Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices  
Seasonal Sliced Fruit Display  
Assorted *Dannon*® Yogurt  
Mini Fruit Danish and Muffins  
Bagels with *Philadelphia*® Cream Cheese  
Sweet Butter and Preserves  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

### Mid-Morning Break

Assorted Sodas and Spring & Sparkling Waters  
Bottled *AriZona*® Iced Teas  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee

### Afternoon Break

Fresh Baked Chocolate Chip, Oatmeal Raisin,  
Peanut Butter and Sugar-free Oatmeal Pecan Cookies  
Gourmet Salted Caramel Brownies  
Assorted *Nature Valley*® Granola Bars  
Dried Fruit and Mixed Nuts  
Assorted Sodas, Spring and Sparkling Waters  
Bottled *AriZona*® Iced Teas  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$48.00 per person



# Meeting Break Selections

## Beverages

Freshly Brewed Coffee and Decaffeinated Coffee	\$67.00 gal
Starbucks® Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Flavored Coffee Syrups, Rock Candy Stir Sticks and Condiments	\$77.00 gal
Premium Brewed Iced Teas	\$65.00 gal
Tazo® Hot Tea Assortment to include <i>Organic Chi, Earl Grey, Green Zen, Lotus Decaf, Orange, Wild and Mint Refresh</i>	\$24.00 Doz bags
Fresh Florida Orange Juice	\$63.00 gal
Fresh Florida Grapefruit Juice	\$63.00 gal
Fruit Punch or Lemonade	\$59.00 gal
Regular or Diet Soda	\$4.00 ea
Red Bull®	\$5.00 ea
Bottled Spring Water	\$4.00 ea
Bottled Fruit Juices	\$4.75 ea
Bottled <i>AriZona</i> ® Iced Teas	\$5.75 ea
<i>Starbucks</i> ® Frappuccino	\$5.50 ea
<i>Tropicana</i> ® Smoothies	\$5.00 ea

## Specialty Items

Whole Fresh Fruit Bowl of Oranges, Bananas and Crisp Apples	\$34.50 per dozen
Fresh Fruit Kabobs with Yogurt Dip	\$5.00 ea
Cup of Apple Slices with Caramel Dip	\$4.00 ea
Crisp Celery and Carrot Sticks with Ranch and Spicy Baja Dips	\$4.50 pp
Assorted Granola Bars	\$39.00 dz
Assorted Frozen Fruit Bars	\$55.00 dz
Assorted Candy Bars and Power Bars	\$55.00 dz
Individual Bags of Pretzels, Chips and White Cheddar Popcorn	\$3.50 ea
Ben & Jerry's® Assorted Ice Cream Cups	\$62.00 dz
Ben & Jerry's® Assorted Ice Cream Bars	\$82.00 dz
Dannon® Individual Low Fat Mixed Berry Yogurt	\$4.50 ea
Dannon® Individual 80 Calorie Fat Free Yogurt	\$4.50 ea
Mixed Nuts	\$23.00 lb
Cajun Snack Mix	\$17.00 lb

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.

# Meeting Break Selections

## From the Bakery

Assorted Fruit Danish	\$44.50 dz
Large Muffins ( <i>Banana Nut, Oatmeal-Raisin, Blueberry, Chocolate</i> )	\$44.50 dz
Mini Muffins	\$25.00 dz
Assorted Bagels ( <i>Plain, Cinnamon Raisin, Wheat, Sesame</i> ) with <i>Philadelphia®</i> Cream Cheese	\$46.00 dz
Large Croissants	\$46.00 dz
Small Croissants	\$26.00 dz
Large Pecan Sticky Buns	\$50.00 dz
Small Pecan Sticky Buns	\$27.50 dz
Large Cinnamon Roll	\$49.50 dz
Small Cinnamon Roll	\$26.50 dz
Chocolate or Guava Twist	\$46.00 dz
Iced Lemon Pound Cake Slices	\$46.00 dz
Apple Crumb Cake Slices	\$48.00 dz
Streusel Coffee Cake Slices	\$48.00 dz
Iced Chocolate Brownies	\$48.00 dz
Gourmet Salted Caramel Brownies	\$51.50 dz
Blondie's with White Chocolate Chips	\$48.00 dz
Assorted Fresh Donuts	\$44.00 dz
Assorted Biscotti	\$44.00 dz
Assorted Mini French Petit Fours	\$46.00 dz
Gourmet Chocolate Truffles	\$46.00 dz
Chocolate Dipped Strawberries	\$50.00 dz
Assorted Fresh Baked Cookies <i>Chocolate Chip, Lemon Cooler, Oatmeal-Raisin, Peanut Butter</i>	\$47.00 dz
Assorted Large Decorated Cupcakes	\$73.00 dz
Assorted Mini Decorated Cupcakes	\$58.00 dz

# Bagged Breakfast

A minimum (one-menu) order of 10 is required.

## Express

Freshly Baked Fruit and Cheese Danish  
Tropicana Orange Juice  
Fresh Banana  
Nutri-Grain® Bar  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$15.50 each

Or

## Morning Workout

Freshly Baked Oatmeal-Raisin Muffin  
Naked® Fruit Smoothie  
Dannon® Greek Yogurt  
Red Delicious Apple  
Power Bar  
Selection of Herbal Teas  
Freshly Brewed Coffee and Decaffeinated Coffee  
\$17.25 each

*"Grab n' Go" Breakfasts and Lunches are available when time does not allow for "on-site" dining. A pickup area will be provided in a central location en route to an "off property" activity.*

*A \$150.00 Service Fee applies when clean-up is required on hotel property. Table Service is subject to space availability with \$3.50 per person added.*

# Grab n' Go Lunch

A minimum (one-menu) order of 15 is required

All Bagged Lunches include

Guest Choice of Assorted Sodas or Bottle Water,  
Dill Pickle, Fresh Fruit, Cookiehead® All Natural Cookie,  
Miss Vickies® Potato Chips and  
Utensil Pack, Condiments, Napkin

## Roast Turkey Breast

Premium Sliced Turkey with Lettuce, Tomato and  
American Cheese on a Cornmeal dusted Kaiser Roll  
\$31.00 each

## Deli Cured Ham

Sliced Ham on a Hoagie Roll with  
Lettuce, Tomato and Swiss Cheese  
\$31.00 each

## New York Deli

Thinly Sliced Pastrami and Corned Beef on Rye Bread with  
Grain Mustard and Muenster Cheese  
\$32.00 each

## Grilled Chicken

Grilled Chicken Breast and Mozzarella Cheese with  
Lettuce and Tomato on an Onion Roll  
\$31.50 each

## Chicken Caesar Wrap

Grilled Chicken Breast, Shaved Parmesan and  
Romaine Lettuce on a Wrap  
with Salad Dressing on the side  
\$31.50 each (maximum 250)

## Vegetarian

Balsamic Roasted Portabella Mushroom, Vine Ripe Tomato,  
Watercress and Brie Cheese on a Wheat Kaiser Roll  
\$30.00 each



# Luncheon Buffets

*Groups with fewer than 45 guests are subject to a \$50.00 service charge.  
(Minimum Guarantee of 15 guests required for Lunch Buffets)*

## Downtown Deli Buffet

**A Salad Bowl** of Crisp Iceberg Lettuce with Berry Tomatoes, Chopped Egg, Julienne Carrots, Sundried Cranberries and Toasted Sunflower Kernels Creamy Blue Cheese and Balsamic Vinaigrette Dressings

**Three Potato Salad, Cole Slaw and Mixed Olive Salad Egg Salad and Tuna Salad**

**Deli Sliced Meats and Cheeses** to include

Roast Turkey, Honey Ham, Roast Beef, Pastrami American, Swiss and Provolone Cheeses

*Accompaniments Include:*

Sliced Tomatoes, Sliced Sweet Onion, Lettuce, Mayonnaise, Mustard, Ketchup, Pickles, Pepperoncini and Cherry Peppers

Sliced White, Wheat and Rye Breads, Herb Focaccia and Brioche Rolls

Streusel topped Apple Pie and Chocolate Iced Brownies  
\$43.00 per person

## Buffet de México

**Chilled Mexican Gazpacho** - Cucumber, Tomato and Chickpea

**Sonoran Salad Bowl\*** of Baby Greens, Plum Tomatoes, Hearts of Palm and Red Radish freshly tossed in room with Puebla Avocado Ranch Dressing

**Nacho Station** with Tri-Color Tortilla Chips, Baja Beef Chili, Diced Tomatoes, Cheese Sauce, Jalapeños, Sour Cream  
**Fish Tacos** of Beer Battered Filets, Shredded Lettuce, Shredded Cheese, Fresh Cilantro Leaves, Guacamole and Warm Flour Tortillas

**Chicken Enchiladas** with Tomato Enchilada Sauce and Melted Queso Blanco

**Pork and Black Bean Chimichanga** with Mexican Chocolate Mole Sauce

Yellow Rice with Grilled Corn

Dinner Rolls and Butter

Coconut Kahlua Flan

Sopapillas - Powder Sugar Dusted Chips,

Warm Chocolate Sauce, Honey and Whipped Cream

\$42.50 per person

\* Attendant is required at \$100 per station

## Florida Panhandle Picnic

**Big Bend Garden Salad** with Grapevine Tomatoes, Broccoli, Golden Pineapple, Cubed Pepper Jack Cheese and Roasted Peanuts with Creamy Parmesan Peppercorn and Mango Vinaigrette Dressings

**Cucumber and Tomato Salad**

**Garden Pasta Salad**

**Crispy Honey-stung Chicken, Grilled Hamburgers and Jumbo Hot Dogs**

*Accompaniments Include:*

BBQ Sauce, Mayonnaise, Mustard, Ketchup, Relish, Sliced Tomatoes, Sliced Sweet Onion, Lettuce, Pickles, Assorted Sandwich Breads

Oatmeal and Chocolate Chip Cookies

Assorted Mini Cupcakes

\$42.50 per person

## Taste of Italy

**Venetian Vegetable Soup** with Warm Breadsticks

**Caesar Salad** with Crisp Romaine Lettuce, Sliced Banana Peppers, Roma Tomatoes, Crunchy Croutons, Shaved Parmesan and our Signature Caesar Dressing

**Shrimp, Endive and Wilted Spinach Salad** with Toasted Almonds

**Roasted Breast of Chicken**, Pine Nut Pesto and Fresh Mozzarella with Lemon Brodo

**Cheese Stuffed Eggplant Rollatini** over Napolitano Tomato Sauce

**Wild Mushroom Ravioli** with Parmesan-Basil Alfredo

**Rosen Perfect Pizza:**

Italian Vegetable, Plain Cheese and Deluxe  
(A healthy alternative with lower fat, lower sodium, honey whole wheat crust and 0 grams Trans-fat)

Cannoli, Tiramisu and Italian-style Cookies

\$44.00 per person

*All Luncheon Menus include*

*a Selection of Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee*

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.**

# Luncheon Buffets

*Groups with fewer than 45 guests are subject to a \$50.00 service charge.  
(Minimum Guarantee of 15 guests required for Lunch Buffets)*

## Plaza Days Buffet

Salad of Mixed Field Greens, Toasted Sunflower Kernels, Berry Tomatoes, Dried Cranberries,  
Shredded Cheddar, Shoestring Carrots, and Crunchy Croutons with Chef's Choice of Two Dressings  
Fresh Seasonal Fruit Display  
Roasted Asparagus and Sliced Tomato with Mimosa Vinaigrette  
Marinated Mushroom and Artichoke Salad

## Entrée Choices:

- **Seared Chicken:** Over Balsamic Wilted Spinach with Roasted Portabella Mushrooms
- **Tropical Chicken:** with Key Lime Sauce and Fresh Mango Salsa
- **Baked Salmon:** with Cracked Olives, Feta and Sundried Tomatoes
- **Cheese Tortellini:** with Black Pepper Alfredo
- **Baked Ricotta Stuffed Eggplant:** with Roasted Tomato Ragu
- **Roast Pork Loin:** with Caramelized Shallots and Jack Daniel's® Pan Sauce
- **Louisiana Spiced Tilapia:** with Creole Tomato Sauce

Farmer's Market Vegetables  
Savory Herb Rice  
Fresh Baked Rolls with Butter

Chef's Daily Dessert Selection

**Two Entrees:** \$45.00 per person

**Three Entrees:** \$48.00 per person

## Carving Station Enhancement

**Roast Beef Au Jus**

or

**Slow Roasted Ham with Tropical Orange Glaze**

\$5.00 per person

\$100.00 carving fee per station

*All Luncheon Menus include  
a Selection of Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee  
Dinner Rolls and Butter*

## Chilled Lunch Entrées

Chilled Entrées include a Selection of Tazo® Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee  
Choice of Dessert

### Asian Chicken Salad

Grilled Breast of Chicken, Local Greens, Roasted Peanuts, Sliced Radish, Julienne Red Pepper and Mandarin Orange with Sesame Ginger Dressing, Dinner Rolls  
\$32.00 per person

### West Coast Salmon Salad

Grilled and Chilled Salmon Filet, Local Greens, Watercress and Arugula, Marinated Artichoke, Dried Cranberries, Toasted Sunflower Kernels and Fresh Strawberries with Balsamic-Honey Dijon Vinaigrette, Dinner Rolls  
\$34.00 per person

### Mediterranean Wrap

Grilled Breast of Chicken, Prosciutto Ham, Roma Tomatoes, Arugula and Fresh Mozzarella in a Sundried Tomato Wrap accompanied by Mixed Olive and Chickpea Hummus Salad, Pepperoncini and Fresh Seasonal Fruit  
\$33.00 per person (maximum 250)

## Lunch Dessert Selection

### Banana Bread Pudding

Cinnamon Bourbon Sauce and Caramel Paint

### Florida Key Lime Pie

Sweet Whipped Cream and Raspberry Sauce

### Individual Chocolate Bombe

Chocolate Genoise Base and Chocolate Mousse  
Garnished with a Fresh Berry and Whipped Cream

### Mascarpone Cheesecake

Velvety and Rich with Berry Topping

### Chocolate Macadamia Nut Tart

Rich Chocolate in a Shortbread Crust with  
White and Dark Chocolate Shavings

### Deep Dish Apple Crumble Pie

Granny Smith Apples, Streusel Topping  
with Caramel Drizzle

### No Sugar Added Tiramisu

Espresso flavored Cake without the Sugar

## Hot Lunch Entrées

Each Hot Entrée is served with: Plaza House Salad, Fresh Seasonal Vegetables, Dinner Rolls & Butter, Choice of Dessert, A Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

### Chicken Mojo

Lime and Herb Spiced Chicken Breast with Cilantro Chimichurri and Red Beans and Rice  
\$34.00 per person

### Bay Hill Chicken

Pan Seared Breast of Chicken with Fresh Caribbean Mango Salsa  
Toasted Almond Brown Rice Pilaf  
\$34.00 per person

### Butter Poached Salmon

Over Braised Greens with Creamy Sundried Tomato Sauce  
Parmesan Roasted Potatoes  
\$41.50 per person

### Chicken and Shrimp Skewer

Roasted Breast of Chicken and a Baked Gulf Shrimp Skewer  
Olive Oil and Sea Salt Roasted New Potatoes  
Caribbean Mango-Pineapple Salsa  
\$42.00 per person

### Pinot Grigio Poached Tilapia

Served over Marinated Watercress  
Green Onion Sour Cream Mashed Potatoes  
\$38.00 per person

### Petite Filet of Beef Tenderloin

Grilled Center Cut Filet with Wild Mushroom Merlot Reduction and Potato Risotto  
\$45.50 per person

### Herb Crusted Pork Loin

Dijon Mustard-Sun-dried Cherry Jus  
Roasted Fingerling Potatoes  
\$38.00 per person

### Grilled Flat Iron Steak

Five Pepper Seasoning with Wild Mushroom Bordelaise  
Mashed Creamer Potatoes  
\$41.50 per person

*Groups with fewer than 25 guests are subject to a \$50.00 service charge.  
Minimum guarantee of 10 guests is required*

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax**

# Dinner Buffets

*Groups with fewer than 45 guests are subject to a \$50.00 service charge.*

*(Minimum guarantee of 20 guests is required for Dinner Buffets)*

Dinner Buffets include a Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

## Plaza Buffet

### Salad Station

Selection of Baby Lettuces, Sliced Cucumbers, Shoestring Carrots, Candied Pecans, Shredded Cheddar, Chopped Egg, Black Olives and Toasted Croutons with Ranch Dressing and Fat Free Zinfandel Vinaigrette  
Brown Rice Tabbouleh with Roasted Crimini Mushrooms, Parsley and Kalamata Olives  
Endive, Watercress and Pickled Tomato Salad

### Entrées

**Pan Seared Chicken** with Cilantro, Lime and Scallion  
**Coconut-Rum Chicken** with Golden Pineapple Salsa  
**Grilled Flank Steak** with Asian Plum Barbeque Sauce  
**Chimichurri Roast Pork Loin** with Pan Jus  
**Blackened Grouper** over Creole Tomato Sauce  
**Baked Sunfish** with Roasted Tomato Butter over Pan Flashed Local Greens  
**Crispy Chicken and Vegetable Stir-Fry** with Sweet Chile Sauce  
**Teriyaki Beef and Lo Mein Stir-Fry**  
**Roast Sirloin of Beef** with Portabella and Crumbled Blue Cheese  
**Baked Chicken** with Tomato Coulis and Fresh Mozzarella  
**Baked Salmon** over Mixed Olive Salad

Fresh Baked Rolls with Butter  
Chef's Selection of Seasonal Vegetables  
Baked Parmesan Potatoes with Green Onions  
Chef's Selection of Cakes, Pies and Mini Desserts

Choice of 2 Entrées \$54.00 per person  
Choice of 3 Entrées \$56.00 per person  
Choice of 4 Entrées \$58.50 per person

## Metro Café Buffet

### Salad Station

Quinoa and Fire Roasted Corn Salad  
Wilted Arugula Salad with Sun-dried Cherries, Peppadews and Cucumber Noodles  
Pear-Gorgonzola Vinaigrette  
Platters of Baby Iceberg Wedges with Pickled Tomatoes, Shaved Fennel and Jicama

### Entrées

**Braised Beef Short Ribs**  
Blue Cheese Brulee, Shaved Horseradish  
**Bronze Roasted Duckling**  
Tangerine-Yuzu Marmalade  
**EVOO Poached Corvina**  
Caramelized Ginger Kale, Ponzu Butter  
Five-Pepper Spiced Broccolini and Roasted Baby Bellas'  
Baked Sweet Potato and Green Chile Cazuela  
Warm Crescent Grain Sticks and French Bread with Butter  
Warm Apple Fritters with Knob Creek-Espresso Hard Sauce  
Nutella Chocolate Tarts  
Assorted Plaza Pie and Cake Shots

\$60.00 per person

### Carving Station Enhancement

#### Roasted Prime Rib Au Jus

\$6.25 per person

Or

#### Virginia Baked Ham

with Pecan-Pineapple Rum Glaze

\$5.50 per person

\$100.00 carving fee per station

# Dinner Buffets

*Groups with fewer than 45 guests are subject to a \$50.00 service charge.*

*(Minimum guarantee of 20 guests required for Dinner Buffets)*

Dinner Buffets include a Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

## South of the Border

### **Sopa de Mariscos**

Seafood Stew with Conch, Crab and Shrimp

### **Ensalada de Santa Rosa**

Salad of Pickled Tomatoes and Charred Poblano

### **Ensalada de Espinaca**

Vinaigrette Wilted Spinach with Julienne Carrot,  
Toasted Sesame Seeds and Queso Blanco

**Adobo Roast Pork** with Mole de Puebla

**Grilled Gulf Snapper** with

Green Chiles, Cilantro and Lime

### **Build your own Fajitas**

Grilled Beef and Chicken

Flour Tortillas, Guacamole, Sour Cream and  
Diced Tomatoes

Fresh Baked Rolls and Cornbread with Butter

### **Postre**

Coconut Kahlua Flan

Double Chocolate Cake with

Shaved Mexican Chocolate

Sonoran Rum-Pineapple Cheesecake

\$52.00 per person

## Pacific Rim

### **Asian Noodle Salad**

Roasted Shitake, Watercress and Daikon with  
Wasabi-Yuzu Dressing

### **Brown Rice Salad**

Shrimp, Bean Sprouts and Red Peppers with  
Raspberry-Lime Vinaigrette

### **California Roll and Assorted Nigiri Sushi**

Wasabi, Pickled Ginger and Soy Sauce

Warm Rolls and Grain Sticks

## Florida Gold Coast Buffet

### **Boca Chica Conch Chowder**

### **Local Greens Salad Bowl**

Shredded Cheddar, Crumbled Eggs, Croutons,  
Shoestring Carrots and Sweet Onions with  
Ranch Dressing and Zinfandel Vinaigrette

**Chicken, Mango and Watercress Salad** with  
Spiced Pineapple Vinaigrette

**Tomato, Hearts of Palm and Cucumber Salad** with  
Avocado-Goat Cheese Dressing

**Lime Grilled Flank Steak** with Creamy Chipotle BBQ Sauce

**Rum Spiked Mahi Mahi** over Savoy

**Grilled Chimichurri Chicken** and Corn Cakes Queso Blanco

Roasted Root Vegetables with

Pomegranate Balsamic Glaze

Crushed Sweet Potatoes scented with

Amaretto and Toasted Almonds

Fresh Baked Rolls and Cornbread with Butter

### **Desserts**

Guava-Coconut Crème Caramel

Key Lime Pie, Mocha Java Cake

Golden Pineapple Spears

\$56.00 per person

### **Chicken Dim Sum**

Soy and Sweet Chile Sauces

### **Hawaiian Sunfish over Warm Baby Greens**

Gingered Root Beer Vinaigrette

### **Honey Teriyaki Hibachi Grilled Flank Steak**

Wok Seared Shanghai Vegetables

Steamed Sticky Rice

### **Desserts**

Green Tea Chocolate Cake, Pineapple Cheesecake,  
Lemon-Coconut Cookies and Fortune Cookies

\$56.00 per person

# Dinner Entrées

Each Dinner Entrée is served with:

Choice of Soup or Garden Fresh Salad

Fresh Seasonal Vegetables, Warm Rolls & Butter and Choice of Dessert

A Selection of Tazo® Herbal Teas and Freshly Brewed Coffee and Decaffeinated Coffee

## Shrimp and Chicken Duet

Skillet Seared Breast of Chicken

Baked Jumbo Gulf Shrimp

Sundried Tomato Basil Butter

Smoked Cheddar Stuffed Potato Soufflé

\$53.00 per person

## Monterrey Chicken

Double Breast of Chicken filled with  
Spinach, Artichoke and Goat Cheese

Lemon Thyme Beurre Blanc

Parmesan Roasted New Potatoes

\$49.75 per person

## Oven Poached Sea Bass

Thai Chile Glaze, Curried Citrus Apple Slaw

Scallion Lime Basmati

\$62.00 per person

## Chicken Monaco

Pan seared Double Breasts of Chicken with  
Citrus Olives, Capers and Sundried Tomatoes  
Potato Risotto

\$49.75 per person

## Soup and Salad Selection

### Signature Soup Selection

Tomato Bisque, Minestrone, Vegetable Lentil,  
Creamy Swiss Onion, Chicken Parmesan or  
Rustic Tomato and Artichoke

### Bay Hill Salad

Gourmet Baby Greens, Crumbled Bleu Cheese,  
Ripe Olives, Shaved Sweet Onion and Endive

### Caesar Salad

Hearts of Romaine, Tomato and Sliced Banana  
Peppers tossed with our Signature Caesar  
Dressing Shaved Parmesan and Garlic Croutons

## Hibachi Grilled Swordfish Steak

Over Wilted Spinach and Caramelized Ginger

Steamed Jasmine Rice

Wasabi Citrus Ponzu

\$51.00 per person

## Slow Roasted Prime Rib of Beef

Au Jus with Shaved Horseradish

Smoked Cheddar Mashed Gold Potatoes

\$53.00 per person

## Grilled Filet Mignon

Center Cut Filet with Tawny Port Black Pepper Sauce  
Over Smoked Cheddar Grits

\$61.00 per person

## Oven Roasted Pork Tenderloin

Balsamic Cippolini Onions

Natural Pan Sauce

Maple-Mustard Spaetzle

\$51.00 per person

## Rosen Salad

Roasted Slivered Portobello Mushrooms, Asparagus,  
Fresh Shoestring Carrots and Grape Tomatoes over  
Hearts of Romaine and Endive  
Sundried Tomato Balsamic Vinaigrette

## Farmer's Market Salad

Crisp Zellwood Iceberg and Baby Lettuce Mix with  
Vine Ripe Tomatoes, Seedless Cucumbers,  
Orange Segments and Florida Festival Strawberries

## Gourmet Berry Salad

Mixed Field Greens, Wild Berries, Toasted Almonds  
and Buffalo Mozzarella

Groups with fewer than 25 guests are subject to a \$50.00 service charge  
(Minimum guarantee of 10 guests required)

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax



## Dinner Dessert Selection

### Southern Bourbon Chocolate Cake

Layered Chocolate Cake, Bourbon infused Chocolate Fudge

### Florida Key Lime Pie

Sweet Whipped Cream and Raspberry Sauce

### Pecan Tart

Shortbread Crust with a Sweet Filling of Crunchy Georgia Pecans  
Finished with Whipped Cream and Chocolate Chips

### Guava Cheesecake

Our Signature Cheesecake finished with Sweet Tropical Guava  
Whipped Cream and Fresh Strawberry

### Chocolate Macadamia Nut Tart

Rich Chocolate in a Shortbread Crust with White and Dark Chocolate Shavings

### Deep Dish Apple Crumble Pie

Granny Smith Apples, Streusel Topping with Caramel Drizzle

### Italian Rum Cake

Yellow Genoise infused with Rum and Layered with Bavarian Cream  
Finished with Butter Cream and Toasted Almonds

### No Sugar Added Chocolate Mousse Cake

Three Layers of Chocolate Cake filled with Chocolate Mousse

## Specialty Desserts

*Substitute any of the following desserts with dinner. (Applicable surcharge shown)*

### Chocolate Marquise

Our Best Rich and Thick Chocolate Mousse and Chocolate Ganache  
over Chocolate Genoise dusted with Gold Flake

\$4.50 per person

### Grand Marnier Raspberry Parfait

Whipped Orange Curd infused with Grand Marnier and Fresh Raspberries  
Served in a Stemmed Wine Glass

\$3.50 per person

### Greek Yogurt Cheesecake

A Sweet Blend of Cream Cheese and Premium Greek Yogurt  
finished with Greek Yogurt Mousse, Caramel Drizzle  
Fresh Berries and Chocolate Garnish

\$4.00 per person

### Plaza Dessert Trio

Mini Pecan Tartlet, Chocolate Cup with Fresh Berries and Pastry Cream  
and Macaroon Cookie

\$5.00 per person

### Mini's Dessert Platter per Table

Our Chef's Selection of Mini Assorted Cupcakes, Sweet Shots, Tartlets,  
Cheesecake Lollipops and Salted Caramel Brownies

\$5.50 per person

## Cold Hors d'Oeuvres

Prices are per 100 pieces \* 25 piece minimum orders  
(Except where noted)

Blue Crab Stuffed Peppadews	\$500.00
Seared Rare Tuna and Boursin Canapé	\$475.00
Sushi and California Rolls	\$550.00
with Pickled Ginger, Wasabi and Soy (100 piece min)	
Sushi, Assorted Rolls and Nigiri	\$625.00
with Pickled Ginger, Wasabi and Soy (100 piece min)	
Jumbo Shrimp on Ice	\$550.00
with Cocktail Sauce and Lemon	
Roast Beef on Pumpernickel	\$450.00
with Horseradish Cream	
Curried Egg Salad and Watercress	\$460.00
on Rye Finger Sandwich	
Cucumber, Lemon-Dill Cream Cheese	\$450.00
on 7 Grain Finger Sandwich	
Olive Hummus and Fresh Spinach	\$450.00
on Herb Focaccia Finger Sandwich	
Smoked Salmon, Onion, Caper Mousse	\$475.00
on Pita Crisp	
Edible Spoon with Smoked Brisket	\$550.00
and Horseradish Cream	
Edible Spoon with	\$570.00
Spicy Creole Shrimp Salad	
Pesto Chicken with	\$470.00
Peppadew Mayonnaise on Toasted Baguette	

Butler service available at \$75.00 per server up to 2 hours

## Displays

These items are designed to be ordered in conjunction with additional menu selections to enhance your function.  
One and a half hours of service provided.

### Spanish Tapas

Presented in Bowls and Platters

Roasted Asparagus with Prosciutto  
Shrimp with Orange Watercress Salad  
Long Stem Artichokes with Grape Tomatoes  
Cracked Black Pepper and Shaved Manchego Cheese  
Chorizo Sausage with Roasted Peppers and Toasted Almonds  
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette  
A Display of Artisan Breads and Rolls  
\$14.00 per person (40 person minimum)

### Mediterranean Antipasto

Sliced Italian Prosciutto, Salami, Giardiniera Vegetables,  
Smoked Gouda, Fresh Mozzarella, Crumbled Feta,  
Spiced Olive Salad, Peppadews, Gorgonzola,  
Pesto Marinated Roma Tomatoes  
Bowls of Tahini Hummus with Pita Points, Flat Bread,  
Crackers, Warm Breadsticks  
\$15.50 per person (40 person minimum)

## Hot Hors d'Oeuvres

Prices are per 100 pieces \* 25 piece minimum orders

Mushroom in Puff Pastry	\$450.00
Chipotle Beef and Blue Corn Empanada	\$460.00
Mini French Onion Soup Boule	\$450.00
Kalamata Olive and Goat Cheese Tart	\$450.00
(vegetarian)	
Mini Cuban Sandwich Wedge	\$460.00
Vegetable Samosa Triangle (vegan)	\$450.00
Pakora (Indian Vegetable Fritter)	\$460.00
(vegan, gluten free)	
Mini Cheeseburger Slider	\$475.00
Brie and Raspberry Phyllo Star	\$470.00
Buffalo Chicken Spring Roll	\$460.00
Spinach and Goat Cheese in Phyllo	\$460.00
Chicken Potstickers	\$460.00
Chicken Quesadilla Trumpet	\$460.00
Blue Cheese and Pear in Phyllo	\$460.00
Asparagus and Asiago in Phyllo	\$470.00
Three Cheese Vegetable Flat Bread	\$450.00
Vegetable Spring Rolls with Duck Sauce	\$450.00
Crispy Chicken Tenders, Mustard Sauce	\$450.00
Buffalo Chicken Wings	\$450.00
with Chunky Bleu Cheese Dressing	

### International and Domestic Cheeses

A variety of cheese including Smoked Cheddar, Creamy Boursin,  
Provolone and Gouda garnished with Fresh Fruit  
Gourmet Assorted Crackers and Flatbreads  
\$11.50 per person (25 person minimum)

### Snacks

Artichoke and Parmesan Dip, Sour Cream Spinach Dip,  
Onion Dip, Cheddar Dip, Gourmet Cracker Assortment,  
Tortilla Chips, Potato Chips, Exotic Vegetable Chips and Mixed Nuts  
\$10.00 per person (25 person minimum)

### Farmer's Market of Fresh Raw Vegetables

With Bleu Cheese, Ranch and Onion Dips  
\$11.00 per person (25 person minimum)

### Fresh Fruit Spectacular

An array of Sliced Cantaloupe, Honeydew, Watermelon, Pineapple,  
Seedless Grapes and Seasonal Berries with Strawberry Yogurt Dip  
\$11.00 per person (25 person minimum)

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax

# Chef Stations

*Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function.  
One and a half hours of service provided. Service charges apply when event exceeds allotted timeframe.  
Carver or Attendant is required at \$100 per station*

## Steamship Round of Beef

Assorted Rolls, Horseradish Sour Cream,  
Dijon Mustard and Mayonnaise  
\$895.00 each  
*Serves approximately 150 guests*

## Caribbean Jerk Spiced Pork Steamship

Assorted Rolls, Mustard and Mayonnaise  
and Fresh Mango Salsa  
\$625.00 each  
*Serves approximately 60 guests*

## Roast Turkey

Assorted Rolls, Dijon Mustard and Mayonnaise  
and Cranberry Sauce  
\$400.00 each  
*Serves approximately 40 guests*

## Roasted Whole Red Snapper

Ginger-Garlic Marinade  
Assorted Rolls, Sweet Thai Chile Sauce  
\$490.00 each  
*Serves approximately 25 guests (maximum 250 guests)*

## Grilled Tenderloin of Beef

Kentucky Bourbon BBQ Sauce  
Assorted Mini Rolls  
\$575.00 each  
*Serves approximately 25 guests*

## Virginia Baked Ham

Pecan-Pineapple Rum Glaze  
Mayonnaise, Mustard and Pineapple-Coconut Rolls  
\$510.00 each  
*Serves approximately 50 guests*

## Asian Grilled Flank Steak

Teriyaki-Gin Glaze and Pineapple-Coconut Rolls  
\$120.00 each  
*Serves approximately 12 guests*

## Argentinian Roasted NY Strip Loin

Chimchurri Sauce and Sourdough Rolls  
\$600.00 each  
*Serves approximately 35 guests*

## Mashed Potato Bar

Maple Sweet and Yukon Gold Mashed Potatoes with  
Toppings of Cinnamon Sugar, Candied Pecans,  
Crumbled Bleu Cheese, Smokehouse Bacon,  
Cheddar Cheese, Chopped Scallions and Sour Cream  
\$13.75 per person  
*25 person minimum*

## Maryland Crab Cake Station

Sautéed Lump Blue Crab with  
Spicy Remoulade and Horseradish Cream  
\$18.25 per person  
*25 person minimum*

## Pasta Bar

Tricolor Cheese Tortellini with Pesto Alfredo Sauce  
Bowtie Pasta with Roma Tomato Basil Sauce  
Cracked Black Pepper and Shaved Parmesan  
with Warm Italian Breadsticks  
\$13.75 per person  
*25 person minimum*

## Asian Stir Fry

### Select Chicken, Shrimp or Pork

Tossed with Far East Vegetables, Soba Noodles and  
Sweet Tai Chile Sauce  
\$18.25 per person  
*25 person minimum*

## Risotto Station

Herb-White Truffle Risotto and Sun-dried Tomato  
Risotto with Parmesan Cheese, Smokehouse Bacon,  
Chicken, Shrimp, Grilled Zucchini and  
Chopped Scallions  
\$16.00 per person  
*25 person minimum*

## S'Mores!

A Classic Treat torched by the Chef  
Hershey® Chocolate Bar, Marshmallow  
and Graham Cracker  
\$10.50 per person  
*25 person minimum*

# Martini Party

One hour of service provided. Service charges apply when event exceeds allotted timeframe.

Groups with fewer than 25 guests are subject to a \$100.00 service charge. (Minimum guarantee of 20 guests required.)

*Station Attendants are available at \$100 per station*

## Hot Martini

### Diver Scallop

Presented over  
Rock Shrimp Risotto

### Braised Short Ribs

Garlic Smashed Potato  
Garnished with  
Grilled Asparagus Spear  
Red Pepper Vinaigrette Drizzle

### Yakisoba Chicken

Marinated Chicken,  
Matchstick Vegetables  
Soba Noodles

### Key Lime Marinated Chicken

Baked Smashed Sweet Potatoes  
Whipped with Butter,  
Horseradish, Brown Sugar,  
Edible Flower Garnish

### Roast Pork Carnitas

Marinated Shredded Pork  
Caramelized Onions  
Pigeon Pea Rice  
Garnished with Sweet Plantain

### Nacho Martini

Spicy Taco Beef, Crispy Corn Tortilla  
Shredded Monterey, Cheddar Cheeses  
Fresh Tomato Salsa.  
Guacamole, Sour Cream  
Garnished with Chopped Jalapeno

## Gourmet Cheese Station

Our Chef has personally selected  
Cheeses from the Best Dairies,  
known for their Quality, Age and Flavor.  
Smooth and Creamy Walnut Gourmandise,  
Ruby Port Wine Derby,  
Stella Gorgonzola Bleu and  
4 year Aged Asiago  
Served with Fig Confit,  
Assorted Crackers and Crusted Bread

## Dessert Martini

### Caramelized Bananas

Banana Liquor, Brown Sugar,  
Fresh Peaked Whipped Cream and  
Garnished with Orange Zest

### Chocolate, Chocolate, Chocolate

White Chocolate Brownie Sundae  
with White Chocolate Brownie,  
Fudge Syrup. Glazed Pecans,  
Fresh Whipped Cream and  
Maraschino Cherry

### Berry Cheesecake

Crushed Graham Crackers,  
Cheese cake, Sliced Strawberries  
Strawberry Syrup and a  
Dollop Fresh Whipped Cream

### Diced Fruit Martini

with Vanilla Syrup and Fresh Mint Garnish

## Cold Martini

### Chopped Salad

Chopped Baby Greens,  
Chopped Tomatoes, Cucumbers,  
Red Onions, Diced Ham,  
Cubed Cheddar Cheese,  
Chopped Green Olives  
Fresh Lime Juice, Olive Oil  
Garnished with  
Toasted Grissini Breadstick

### Tabbouleh Martini

Chopped Parsley, Diced Tomatoes,  
Fresh Chopped Mint, Bulgur Wheat,  
Chopped Onion, Lemon, Olive Oil  
Garnished with Dollop of Hummus  
Toasted Pita Chip

### Bruschetta Martini

Diced Tomato, Mozzarella,  
Fresh Basil, Fresh Garlic  
Extra Virgin Olive Oil  
Grilled Poppy Flatbread

### Grilled Cold Salmon Medallion

Rice Salad with Diced Pineapple  
Mango Salsa

### Cubed Lemon Myrtle Ahi-Tuna

Shredded Asian Cabbage  
Wasabi Crisp, Hot Sriracha Sauce

**\$59.00 per person**

*Includes Chef's Cheese Station and your Choice of One Dessert "Martini" and Four Hot or Cold "Martinis"*

Each Additional Dessert "Martini" - \$6.25 per person

Each Additional Cold Selection - \$10.25 per person

Each Additional Hot Selection - \$13.75 per person

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax**

# Reception Packages

One hour of service provided. Additional hours of service will result in additional fees.  
Groups with fewer than 25 guests are subject to a \$100.00 service charge.

## Silver

### Farmer's Market of Fresh Raw Vegetables

with Bleu Cheese and Ranch Dips

### International and Domestic Cheese

A variety of cheese including Smoked Cheddar,  
Creamy Boursin, Provolone and Gouda  
Garnished with Fresh Fruit and Raw Fresh Vegetables  
Gourmet Assorted Crackers and Flatbreads

### From the Chafers

**Mini Cuban Sandwich Wedge**

**Vegetable Spring Rolls with Duck Sauce**

**Crispy Chicken Tenders, Mustard Sauce**

**Vegetable Samosa Triangle** (*vegan*)

### Snacks

Artichoke and Parmesan, Sour Cream Spinach,  
Onion and Warm Cheddar Dips  
Tortilla Chips, Potato Chips, Soft Pretzels, Mixed Nuts  
\$43.50 per person ( 8 pieces per person)  
*A Minimum Guarantee of 20 guests required.*

## Gold

### Mediterranean Display

Garlic and Lemon Hummus, Tahini and Cucumber  
Hummus Tabbouleh, Kalamata Olives and Feta Cheese  
with Pita Points and Flat Bread

### Fresh Fruit Spectacular

An array of Sliced Cantaloupe, Honeydew, Watermelon,  
Pineapple, Seedless Grapes and Seasonal Berries  
with Strawberry Yogurt Dip  
Roast Beef on Pumpernickel with Horseradish Cream  
Curried Egg Salad, Watercress on Rye Finger Sandwich

### From the Chafers

**Kalamata Olive and Goat Cheese Tart** (*vegetarian*)

**Mini Cuban Sandwich Wedge**

**Mushroom in Puff Pastry**

**Chipotle Beef and Blue Corn Empanada**

### Carving Station\*

#### Grilled Tenderloin of Beef

Kentucky Bourbon BBQ Sauce with Assorted Mini Rolls

\$56.25 per person (10 pieces per person)

*A Minimum Guarantee of 25 guests required.*

## Platinum

### Mediterranean Antipasto

Sliced Italian Prosciutto, Salami, Mortadella,  
Smoked Gouda, Fresh Mozzarella, Crumbled Feta,  
Spiced Olive Salad, Peppadews, Gorgonzola,  
Pesto Marinated Roma Tomatoes  
Bowls of Cucumber-Dill Tzatziki and Tahini Hummus  
Pita Points, Flat Bread, Crackers, Warm Breadsticks

### Fresh Fruit Spectacular

An array of Sliced Cantaloupe, Honeydew, Watermelon,  
Pineapple, Seedless Grapes and Seasonal Berries  
with Strawberry Yogurt Dip

**Seared Rare Tuna and Boursin Canapés**

**Sushi and California Rolls**

with Pickled Ginger, Wasabi and Soy

### From the Chafers

**Mushroom in Puff Pastry**

**Chipotle Beef and Blue Corn Empanada**

**Mini French Onion Soup Boule**

**Vegetable Samosa Triangle** (*vegan*)

**Pakora** (Indian Vegetable Fritter) (*vegan, gluten free*)

### Carving Station\*

#### Top Round of Beef

Assorted Rolls, Horseradish Sour Cream,  
Dijon Mustard and Mayonnaise

### Flatbreads\*

Personal Flatbread with your choice of  
Baby Shrimp, Goat Cheese and Bell Pepper  
Tomato, Fresh Mozzarella and Artichoke

### Pasta Bar\*

Tricolor Cheese Tortellini with Pesto Alfredo Sauce  
Bowtie Pasta with Roma Tomato Basil Sauce  
Cracked Black Pepper and Shaved Parmesan  
Warm Italian Breadsticks

\$77.00 per person (12 pieces per person)

*A Minimum Guarantee of 40 guests required.*

\*Carver/Attendant Fee at \$100.00 per station \* Butler Service at \$75.00 per server

All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax

# Cocktails

## Sponsored Host Bar - Charged to Client per Drink

House Brands	\$5.50 ea
Call Brands	\$7.00 ea
Premium Brands	\$7.50 ea
Deluxe Brands	\$8.00 ea
House Wine – Night Harvest	\$5.75 ea
Beringer Premium House Wine	\$7.25 ea
Domestic Beer – Bud/Bud Lite	\$5.50 ea
Micro Brew – Alligator Drool	\$6.50ea
Imported Beer - Heineken	\$6.50 ea
Liqueurs, starting from	\$8.00 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

## Open Bar Plan - All prices are per person

**Cocktails, House Wines, Domestic & Imported Beer, Soft Drinks, Waters**

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater.  
Minimum guarantee of 35 quests required.

### House Brands

First Hour	\$13.75
Each Additional Hour	\$6.50

### Call Brands

First Hour	\$17.50
Each Additional Hour	\$8.00

### Premium Brands

First Hour	\$18.75
Each Additional Hour	\$8.50

**Cordials** - add \$1.00 per person, per hour

### Deluxe Brands

First Hour	\$20.00
Each Additional Hour	\$9.00

**Cordials** - add \$1.00 per person, per hour

## Bartenders & Fees

<b>First Two Hours</b>	\$100.00*
Additional Hours, per bartender	\$35.00 each

\*Bartenders are provided at an average of one (1) per 125 guests for host bars.  
Additional Bartenders subject to Bartender Fee.

Should total Beverage Revenue (excluding service charge & tax) exceed \$750.00 per host bar,  
Bartender Fee is waived for the first 2 hours.

When multiple bars are present, the Total Beverage Revenue is divided by \$750.00 to determine the applicable Bartender Fees.

**All Prices are Subject to 24% Taxable Service Charge and 6.5% Florida Sales Tax.**

## Complete Package Plan - All prices are per person

Four (4) continuous hours including Unlimited Cocktails and House Wine with Dinner. Minimum guarantee of 35 quest required.

<b>House Brands</b>	\$29.00
<b>Call Brands</b>	\$38.00
<b>Premium Brands</b>	\$41.00
<b>Deluxe Brands</b>	\$45.00

## Beer, Wine and Soda Plan - All prices are per person

Minimum guarantee of 25 quests required.

Domestic and Imported Beer, Night Harvest Cabernet Sauvignon, Chardonnay, White Zinfandel, Assorted Soda and Bottled Water

First Hour	\$13.00
Each Additional Hour	\$6.00

## Soda Plan - All prices are per person

<b>First Hour</b>	\$6.00
Each Additional Hour	\$3.00

## Specialty Wine Selections

Available upon request

## Champagne

Korbel, Brut	\$34.00
Moet et Chandon, Imperial	\$75.00

## Beringer Premium House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml	\$35.00

## Night Harvest House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel	
750 ml	\$29.00
1.5 ltr	\$51.00

## Cocktail Punches

Champagne Punch	\$70.00 gal
Mimosa	\$75.00 gal
Tropical Rum Punch	\$85.00 gal
Non-alcoholic Golden Punch	\$48.00 gal



# Cocktails

## Cash Bar - Per drink, inclusive pricing

House Brands	\$5.75 ea
Call Brands	\$7.25 ea
Premium Brands	\$8.25 ea
Deluxe Brands	\$9.50 ea
Night Harvest House Wines	\$6.00 ea
Beringer Premium Wines	\$7.50 ea
Domestic Beer	\$6.00 ea
<i>Budweiser/Bud Light</i>	
Micro Brew – Alligator Drool	\$7.50 ea
Imported Beer - Heineken	\$7.50 ea
Liqueurs, starting from	\$8.75 ea
Soft Drinks	\$3.00 ea
Mineral & Sparkling Water	\$3.50 ea

## Bartender Fees for Cash Bars

Up to Two Hours, per Bartender	\$100.00
Additional Hours, per Bartender	\$35.00

## Cashier Fees for Cash Bars

Up to Two Hours, per Cashier	\$75.00
Additional hours, Per Cashier	\$25.00

*Cashiers are required for all cash bar receptions with 75 or more invited guests. An additional cashier is required per each 150 guests.*

## Hospitality Suite Bar \$725.00

*Set up includes: Glassware, Cocktail Napkins, Garnishes, Beer & Wine Openers, Stirrers and Ice*

### Name Brand Liquor – (4) Bottles

Vodka, Gin, Rum, Tequila, Bourbon-Whiskey or Scotch

### Domestic Beer – (12) Bottles

### House Wine - (2) Bottles

### Assorted Mixers - (6) Bottles, 10 oz

Coke, Diet, Sprite, Club Soda or Tonic

Orange Juice - (6) Cans, 6 oz

Bloody Mary Mix - (1) Bottle, 1 qt

## Hospitality Suite Daily Bar Refresh

After initial order, \$100.00 per each refresh.

Suite Bars are replenished with Glassware, Cocktail Napkins, Fruit Garnishes, Stirrers and Ice.

Alcoholic Beverages are refreshed only upon request and charged at bottle prices.

## Spirits by the Bottle

### Bourbon

House - Old Crow	\$105.00
Call - Jim Beam	\$125.00
Premium - Jack Daniels	\$145.00
Deluxe - Makers Mark	\$165.00

### Scotch

House - Grants	\$105.00
Call - Dewar's	\$125.00
Deluxe - <i>Johnny Walker Black</i>	\$165.00

### Vodka

House - Svedka	\$105.00
Call - Stolichnaya	\$125.00
Premium - Absolut	\$145.00
Deluxe – Grey Goose	\$165.00

### Gin

House - Beefeater	\$105.00
Call - Tanqueray	\$125.00
Premium – Bombay	\$145.00

### Cordials/Cognacs

Amaretto Di Saronno	\$135.00
Bailey's Irish Cream	\$135.00
Kahlua	\$135.00
Hennessy VS	\$165.00
Grand Marnier	\$165.00

### Whiskey

House – Seagram 7	\$105.00
Call - Canadian Club	\$125.00
Premium – Seagram VO	\$145.00
Deluxe – Crown Royal	\$165.00

### Rum

House – James Harbor	\$105.00
Call - Bacardi Silver	\$125.00
Premium - Captain Morgan	\$145.00

### Tequila

House – Giro Silver	\$105.00
Call - Jose Cuervo Gold	\$125.00
Deluxe – Patron Silver	\$165.00

### Vermouth

Sweet or Dry (.375)	\$30.00
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### Mixers

1 ltr Soda	\$10.00
1 qt Bloody Mary Mix	\$15.00
1 qt Orange Juice	\$15.00

*Initial Bar Setup includes Appropriate Mixer per Bottle.*

*Accompaniments include:*

*Glassware, Cocktail Napkins, Fruit Garnishes,  
Wine Opener, Stirrers and Ice.*

*All purchased and/or opened bottles are non-refundable.*

# Policies & Procedures

***All reservations and agreements for Banquet Event Orders as scheduled/contracted are made upon, and are subject to, the rules and regulations of Rosen Plaza Hotel and are subject to said rules under the following conditions.***

## **BANQUET SERVICE CHARGE**

**A taxable service charge of 24% and 6.5% sales tax are added to all function charges** to include food and beverage, meeting room rental, audio-visual, etc.

## **BANQUET GUARANTEES**

*Ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing, the Hotel requires the Customer to submit by email or fax an expected number of guests for each scheduled event.*

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00am seventy-two (72) hours in advance. Guarantees for Saturday, Sunday and Monday are due by 12:00pm the preceding Wednesday. This number will be considered a guarantee, and not subject to reduction and charges will be made accordingly. If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the BEO at that time automatically becomes the guarantee. *Should the actual number of guests attending the event exceed the guarantee; the customer will be charged for the actual attendance.*

The Hotel cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 500 (three percent (3%) for parties over 500). Special meals for Health, Dietary and Religious reasons may be arranged with the Catering/Convention Services Manager in advance. The exact number of special meals must be included with your final guarantee.

If a Pre-Set is required for any course served at a banquet function, the hotel will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.

## **BANQUET MINIMUMS & LABOR CHARGES**

For functions with less than stated minimum attendance, the Hotel will charge a \$50.00 labor service fee. Designated guaranteed minimums will be enforced. To ensure food quality, buffet pricing is based on food service of two (2) hours or less and refreshment breaks are based on a maximum of one (1) hour or less.

A service charge of \$100.00 per bartender is applicable whenever minimum beverage sales are less than \$750 per bar, for bars utilized for up to two (2) hours. Each additional hour will be charged at \$35.00 per bartender, per hour.

Additional charges may incur for extending hours of service. Refer to the Hotel's Banquet Menu for minimum attendance requirements, as well as the applicable charges should guaranteed number of guests be less than required minimums.

## **CONTRACTUAL LIABILITY**

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Rosen Plaza be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

## **CONDUCT OF EVENT & DAMAGE**

Customer undertakes to conduct the event in an orderly manner, in full compliance with applicable state and local laws, ordinances, regulations and Hotel rules. Customer assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel premises during any such time premises are under control of Customer. Customer agrees to be responsible and reimburse Rosen Plaza for any damage done by the customer, customer's guests and contractors.

## DECORATIONS

The customer is responsible for the removability of all decorations; however the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the Pre-Function areas. If a balloon is released into the pre-function areas and/or ballroom ceiling area, fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge.

## ELECTRICAL REQUIREMENTS

Power requirements for Rosen Plaza must be handled by the Hotel's in-house electrical provider, Edlen Electrical Exhibition Services. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

## FOOD AND BEVERAGE

Due to legal liability and licensing restrictions for all food and beverage served on premises, Rosen Plaza requires that only food and beverages purchased from the Hotel be served on property. Rosen Plaza Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Rosen Plaza Hotel reserves the right to refuse alcohol service to anyone.

## FUNCTION SPACE

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, or alterations in room setups and meeting schedules, the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Revisions of meeting room setups while on site and after room has been set-up per contract will result in additional labor fees charged to the group's master account. Fees are based on size function/meeting and the request must be consulted with the group's Catering/Convention Services Manager prior to change occurring. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

## LENGTH OF SERVICE

Customer agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as confirmed on the Banquet Event Order. Banquet prices are based on specified service hours. Extension of service beyond these parameters will result in additional hourly fees.

## LOST AND FOUND

Rosen Plaza does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

## OUTDOOR FUNCTIONS

All catered food and beverage will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. Rosen Plaza reserves the right to make the final decision regarding outdoor functions. The decision to move the function to an indoor location will be made by 1:00pm EST based on prevailing weather conditions and the local forecast for all evening functions. For daytime events, the decision will be made by 6:00pm the day prior.

Should a customer insist on an outdoor location, against the Hotel's discretion, and the staff is required to re-set the function indoors due to weather conditions, a \$10.00 per person surcharge will be added to the customer's menu price.

## OUTDOOR CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention/social group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use and/or enjoyment of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their set-up. All rigging must be administered by Presentation Services Audio Visual (PSAV). Only PSAV has access to the Hotel's sound board, therefore, PSAV reserves the right to charge outside audio visual vendors patch fees, and where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage incurred by an outside contractor while in the customer's employ.

## PACKAGE HANDLING

**Inbound Shipments:** The Hotel's Package Room, maintained by the Bell Captain, is available for the receipt, holding and delivery of small packages to the guests in its sleeping rooms and meeting spaces. All inbound packages will be weighed upon arrival and handling charges will be assessed to the guest's room or Master Account when they are delivered. The Package Room is not available to store exhibits, pallets or large crates. All packages must be pre-approved for delivery by the Convention Services Manager, who will quote established handling/delivery fees. Due to limited storage, no shipment will be accepted earlier than five (5) days prior to the date required

**Outbound Shipments:** RICOH Business Center, on-site business center, handles all outbound shipments. Charges can be applied to the guest rooms or Master Account.

## PARKING

Valet and Self-Parking are available at a fee by our on-site provider.

## PAYMENT

Contracted deposit must be paid at the time of signing of agreement. Payment shall be made in full in advance of the function unless credit has been established to the satisfaction of the Hotel. The balance of the account is due and payable as determined by the Hotel Finance Department.

## PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing the customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

## SECURITY

Hotel may require security guards to be provided at the Customer's expense. Security personnel are to coordinate with Hotel's regular security force. Security staff may be arranged directly with the hotel. Non-hotel staff must provide a Certificate of Insurance to the Hotel prior to the event. The number of guards will be proportionate to the size and nature of the Event as determined by the Rosen Plaza Hotel.

## SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel Lobby. Signage in the meeting room areas will be permitted upon approval from the Catering/Convention Services Manager. Only one (1) sign in front of a meeting/function room is acceptable. Signage must be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, hard walls, airwalls or ceilings. The Hotel's Banquet Setup Department, or rigging company, will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

## SMOKING

Proudly, **Rosen Plaza Hotel** is a smoke-free environment in all indoor public areas and guestrooms.

*In order to fully comply with the Florida Indoor Clean Air Act, as well as provide a refreshing smoke free environment for our guests, **Rosen Plaza Hotel is a non-smoking hotel.** Smoking areas are available outside of the hotel.*

## STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

## TAX

In addition to the charges set forth in the Contract, Customer agrees to pay separately any and all federal, state, municipal, or other taxes imposed on or applicable to the Contract or Banquet Event Order. By law, Florida sales tax (6.5%) is added to the total cost of the function, including service charge. Tax-exempt groups must provide a valid Florida Tax Exemption Certificate.