



2027 BANQUET MENU



BREAKFAST

CONTINENTAL BREAKFAST

Continental Breakfasts include a selection of Teavana® Teas, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee. Continental Breakfasts are standing and provided for up to one hour. Table Service is subject to space availability with \$5.00 per person added. Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required for this service. For groups of 10 or less, please refer to A La Carte Specialty items.

Quick Start

Florida Orange and Grapefruit Juices
Assorted Freshly Baked Mini Muffins, Danish and Flaky Croissants
Selection of Fruit Preserves, Butter, Honey and Nutella®
\$33.00 per person

The Boardroom

Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit **GF/DF/V**
Assorted Freshly Baked Mini Muffins, Danish and Flaky Croissants
Selection of Fruit Preserves, Butter, Honey and Nutella®
\$35.00 per person

Healthy Start

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fresh Fruit and Berries **GF/DF/V**
Assorted Freshly Baked Mini Muffins and Bagels
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Fruit Preserves, Butter, Honey and Nutella®
Whole Grain Cereals
Skim, 2% and Soy Milk
Individual Fruit Yogurts **GF/VEG**
\$37.00 per person

Plaza Grand

Orange, Grapefruit and Cranberry Juices
Sliced Seasonal Fresh Fruit and Berries **GF/DF/V**
Cold Cereals and Bananas with Skim, 2% and Soy Milk
Individual Fruit Yogurts, Chilled Hard-Boiled Eggs
Assorted Freshly Baked Muffins, Danish, and Flaky Croissants
Variety of Bagels
Assorted Breakfast Breads
Philadelphia® Cream Cheese (Regular and Reduced Fat)
Flavored Fruit Preserves, Butter and Honey
\$40.00 per person

BREAKFAST ENHANCEMENTS

*To enhance your Continental Breakfast or Breakfast Buffet.
A Minimum Guarantee of 25 guests required.*

Omelet Station* **GF/VEG**

Prepared to order with Farm Fresh Eggs, Egg Whites and Egg Beaters. Choice of: Diced Ham, Bacon, Mushrooms, Peppers, Tomatoes, Onions, Shredded Cheddar Cheese and Charred Tomato Salsa
\$13.00 per person

Hearty Oatmeal Bar **GF/DF/V**

Brown Sugar, Cinnamon and Raisins
\$7.50 per person

English Muffin Breakfast Sandwich

Choose from:
Egg and Cheese
Sausage and Cheese
Canadian Bacon, Egg and Cheese
Turkey Sausage, Egg and Cheese
\$94.00 per dozen

Mini Breakfast Frittata **GF**

Choose from:
Spinach and Cheese
Ham and Cheese
Bacon and Cheese
\$62.00 per dozen

Fluffy Scrambled Eggs **GF/VEG**

\$7.50 per dozen

Egg and Cheese Burritos with Tomato Salsa

\$90.00 per dozen

Freshly Baked Croissant Breakfast Sandwiches

Choose from:
Bacon and Egg
Ham and Swiss
Egg and Cheese
\$94.00 per dozen

*\$200.00 Attendant Fee per Station

BREAKFAST

CONTINENTAL & BREAKFAST ENHANCEMENTS

All prices are subject to 27% taxable service fee and 6.5% sales tax.
V=Vegan, VEG=Vegetarian, GF=Gluten Free, DF=Dairy Free

PLATED BREAKFAST

Breakfasts include Florida Fresh Orange Juice, Fresh Fruit Cup, Bakery Basket with Sweet Butter and Preserves, and a selection of Teavana® Teas, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee. Groups with fewer than 25 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 10 guests required

Plaza Breakfast

Fluffy Scrambled Eggs **GF/VEG**

Applewood Bacon and Country Sausage Links **GF/DF**

Breakfast Potatoes **DF/V**

\$41.00 per person

Western Breakfast

Scrambled Eggs, Back Bacon, Pork Sausage, Navy Beans, Charred Tomatoes **GF**

Hash Browned Breakfast Potatoes **GF/DF/V**

\$42.00 per person

French Quarter French Toast

Cinnamon French Toast served with Warm Maple Syrup **VEG**

Choice of Applewood Bacon Strips or Country Sausage Links **GF/DF**

\$41.00 per person

Give Quiche a Chance

Quiche Lorraine

Rich Egg Custard with Gruyere Cheese, Sautéed Bacon and Onions in a Flaky Pastry Crust
-or-

Quiche au Jardin

Rich Egg Custard with Sautéed Artichokes, Spinach and Roasted Red Peppers in a Flaky Pastry Crust

Both accompanied by Breakfast Potatoes

\$41.00 per person



BREAKFAST BUFFETS

Breakfasts include a selection of Teavana® Teas, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee. Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$6.00 per person. Groups of 25 and under, add \$125.00 labor fee.

Cypress

Fresh Squeezed Florida Orange and Grapefruit Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Fluffy Scrambled Eggs **GF/VEG** and Breakfast Potatoes **DF/V**

Crispy Bacon and Sausage Links* **GF/DF**

Assorted Fruit Danishes

Selection of Fruit Preserves and Butter

\$50.00 per person

Jasmine

Fresh Squeezed Florida Orange and Grapefruit Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Individual Fruit Yogurts **GF/VEG**

Cold Cereals and Bananas with Skim, 2% and Soy Milk

Fluffy Scrambled Eggs **GF/VEG** and Breakfast Potatoes **DF/V**

Crispy Applewood Bacon and Country Sausage Links* **GF/DF**

Assorted Mini Muffins, Assorted Bagels and Danishes

Selection of Fruit Preserves, Butter and

Philadelphia® Cream Cheese (Regular and Reduced Fat)

\$52.00 per person

Magnolia

Fresh Squeezed Florida Orange, Grapefruit and Cranberry Juices

Seasonal Sliced Fruit and Berries **GF/DF/V**

Individual Fruit Yogurts **GF/VEG**

Cold Cereals and Bananas with Skim, 2% and Soy Milk

Crispy Applewood Bacon and Country Sausage Links* **GF/DF**

Fluffy Scrambled Eggs **GF/VEG** with toppings to include:

Shredded Cheddar Cheese, Chives and Fire Roasted Salsa

Yukon Gold Breakfast Potatoes **DF/V**

Assorted Breakfast Pastries to Include: Danishes, Muffins and Croissants

Assorted Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)

Selection of Fruit Preserves and Butter

\$56.00 per person

*Turkey Bacon or Chicken Sausage may be substituted

BREAKFAST

PLATED BREAKFAST & BREAKFAST BUFFETS

All prices are subject to 27% taxable service fee and 6.5% sales tax.
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SPECIALTY BREAKS

SPECIALTY BREAKS

Refreshment Breaks are provided for up to 30 minutes. A Minimum Guarantee of 15 guests required. Groups with fewer than 25 guests are subject to a \$125.00 service charge.

Smoooth Java

Flaky Miniature Croissants, Coffee Cake, Iced Lemon Pound Cake, Fresh Strawberry Shooters, Fresh Bananas, Apples and Oranges **GF/DF/V**
“Rosen Perfect” Banana and Coconut Mocha Granola Bars and “Go Free”
Gluten-Free Vegan Protein Bars
Rosen Bottled Waters and Assorted Sodas
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas

\$26.00 per person

Florida Orange Break

Citrus Yogurt Shooters **GF/VEG**
Mini Carrot, Mandarin Chocolate and Key Lime Cupcakes
White Chocolate Macadamia Nut Cookies
Golden Ripe Pineapple Spears and Seasonal Berries **GF/DF/V**
Fresh Squeezed Florida Orange Juice, Lemonade and Zephyrhills® Spring Water

\$28.00 per person

Down to Size!

An Array of Shot-Size Temptations including 100% Fruit Smoothies, Cubed Cheeses, Mixed Nuts, Raw Vegetables with Ranch Dip, Chocolate Covered Raisins, and Plain and Peanut M&M's®

Rosen Bottled Waters and Assorted Sodas

\$21.00 per person

The Cookie Jar

Fresh Baked Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut and Peanut Butter Cookies
Gourmet Salted Caramel Brownies
Half Pints of Skim and 2% Milks
Rosen Bottled Waters and Assorted Sodas

\$21.00 per person

Substitute No-Sugar-Added Oatmeal Pecan Coconut Cookies, Gluten-Free Chocolate Chip Cookies upon request

Corporate 5K

Assorted Power Crunch Protein Bars
Hummus with Exotic Vegetable Chips and Sliced Cucumbers **GF/DF/V**
Individual Fruit Yogurts **GF/VEG**
Mixed Nuts
Rosen Bottled Waters, Sparking Pellegrino® Waters and Assorted Sodas

\$21.00 per person

Cover Me in Chocolate

Chocolate Covered Raisins, Chocolate Covered Pretzels, Chocolate Covered Strawberries and Pineapple, Chocolate Almond Brittle, Chocolate Salted Caramel Brownie Bites

\$21.00 per person

Ice Cream Social

Frozen Ice Cream Treats to include Assorted Ice Cream Novelties and Frozen Fruit Bars
Half Pints of Skim and 2% Milks
Rosen Bottled Waters and Assorted Sodas

\$23.00 per person

Hot and Cold Starbucks®

Featuring popular Chilled Premium Starbucks® Coffee Drinks
Assorted Frappuccino Flavors and Assorted Flavored Café Lattes with Traditional Hot Starbucks® Fresh Brewed Regular and Decaffeinated Coffee and a selection of Teavana® Herbal Teas

Rosen Bottled Waters and Assorted Sodas

Chocolate and Almond Biscotti

\$24.00 per person

Stadium Tailgater

Bags of White Cheddar Popcorn, Snack Mix, BBQ and Jalapeño Potato Chips, Cracker Jacks
’39 Poolside Tortilla Chips with Warm Nacho Dip

Mini Ballpark Franks with Pickle Relish and Yellow Mustard

Rosen Bottled Waters and Assorted Sodas

\$26.00 per person

Add: Alligator Drool® Microbrew on consumption at \$10.50 each

Build-Your-Own Trail Mix

Golden Raisins, Dark Chocolate Chips, Sea Salt Pumpkin Seeds, Shredded Coconut, Sunflower Seeds, Whole Almonds

Fruit Infused Water

\$25.00 per person

Charcuterie

Assorted Sliced and Cubed Imported and Locally Sourced Cheeses

Sliced Pepperoni and Salami

Assorted Crackers and Fresh Fruit Skewers

Dried Fruits and Mixed Nuts

\$26.00 per person

Chips & Dips (choose three)

Crisp Potato Chips with Onion Dip

Tortilla Chips with Salsa and Guacamole

Seasoned Pita Rounds with Hummus

Fresh Vegetable Crudit  with Creamy Peppercorn Dip

Fresh Fruit with Yogurt Dip

\$24.00 per person

ALL-DAY MEETING BREAKS

Continental Breakfasts are standing and provided for up to one hour. Refreshment Breaks are provided for up to 30 minutes. Groups with fewer than 20 guests are subject to a \$125.00 service charge. A Minimum Guarantee of 15 guests required. Consumption prices will apply to beverages ordered between scheduled breaks. Table service is subject to space availability with \$5.00 per person added.

COMMITTEE BREAK

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Fresh Mixed Cubed Fruit **GF/DF/V**
Breakfast Pastries
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies and Granola Bars
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$59.00 per person

CONFERENCE BREAK

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display **GF/DF/V**
Breakfast Pastries
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Starbucks Coffee® and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks Coffee® and Decaffeinated Coffee

Afternoon Break

Freshly Baked Cookies and Granola Bars
Individual Bags of Snacks
Cajun Crunchy Bar Mix
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks Coffee® and Decaffeinated Coffee
\$63.00 per person

EXECUTIVE BREAK

Continental Breakfast

Freshly Squeezed Florida Orange and Grapefruit Juices
Seasonal Sliced Fruit Display **GF/DF/V**
Assorted Fruit Yogurt
Mini Fruit Danishes and Muffins
Bagels with Philadelphia® Cream Cheese (Regular and Reduced Fat)
Sweet Butter and Preserves
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Mid-Morning Break

Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Afternoon Break

Freshly Baked Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Gourmet Salted Caramel Brownies
Assorted Granola Bars
Dried Fruit and Mixed Nuts **GF/DF/V**
Assorted Sodas, Sparkling Water and Rosen Bottled Water
Tropicana® Fruit Juices
Selection of Teavana® Teas
Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee
\$67.00 per person

REFRESHMENT BREAKS

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Selection of Teavana Teas,
Assorted Sodas, Sparkling Waters and Rosen Bottled Waters

30 Minutes - \$16.00 per person

Half Day (4 hours) - \$36.00 per person

Full Day (8 hours) - \$59.00 per person

Minimum guarantee of 15 people required

REFRESHMENT BREAKS

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BEVERAGES

Freshly Brewed Starbucks Coffee® and Decaffeinated Coffee	\$128.00 gal
Hot Teavana® Tea Assortment	\$128.00 gal
Premium Brewed Iced Teas (Choose from Passion Fruit, Green or Black Tea)	\$128.00 gal
Fresh Florida Orange or Grapefruit Juice	\$82.00 gal
Lemonade	\$70.00 gal
Assorted Regular or Diet Soft Drinks	\$7.00 ea.
Red Bull®	\$7.50 ea.
Rosen Branded Bottled Water	\$7.00 ea.
Fiji® Spring Water	\$7.50 ea.
San Pellegrino® Sparkling Water	\$7.50 ea.
Bottled Fruit Juices	\$7.50 ea.
Juice Smoothies (charged in full only)	\$7.50 ea.

SPECIALTY ITEMS

Fresh Fruit Display (minimum order 12 guests) GF/DF/V	\$15.00 pp
Fresh Fruit Kabobs with Yogurt Dip GF/VEG	\$75.00 dz.
Cup of Apple Slices with Caramel Dip GF/VEG	\$65.00 dz.
Crisp Celery and Carrot Sticks with Ranch GF	\$60.00 dz.
Whole Fresh Fruit Bowl of Oranges, Bananas and Crisp Apples GF/DF/V	\$54.00 dz.
Assorted Granola/Nutrigrain® Bars	\$54.00 dz.
Assorted Candy Bars	\$54.00 dz.
Assorted Frozen Fruit Bars	\$65.00 dz.
Assorted Power Bars/Kind® Bars or CLIF® Bars	\$68.00 dz.
Individual Bags of Pretzels, Chips and White Cheddar Popcorn	\$4.50 ea.
Individual Bags of Terra® Chips, Trail Mix or Mixed Nuts	\$5.25 ea.
Individual Beef Jerky or String Cheese	\$5.00 ea.
Assorted Gourmet Ice Cream Cups (charged in full)	\$75.00 dz.
Assorted Gourmet Ice Cream Bars (charged in full)	\$95.00 dz.
Individual Low-Fat Mixed Berry Yogurt (charged in full)	\$6.00 ea.
Mixed Nuts	\$39.00 lb.
Cajun Snack Mix	\$34.00 lb.

FROM THE BAKERY

Assorted Fruit Danishes	\$72.00 dz.
Muffins (Banana Nut, Oatmeal Raisin, Blueberry and Chocolate)	\$72.00 dz.
Assorted Bagels (Plain, Cinnamon Raisin, Wheat and Everything) with Philadelphia® Cream Cheese (Regular and Reduced Fat)	\$72.00 dz.
Flaky Croissants	\$66.00 dz.
Glazed Cinnamon Rolls	\$64.00 dz.
Guava Twists	\$64.00 dz.
Iced Lemon Pound Cake Slices	\$64.00 dz.
Apple Crumb Cake Slices	\$64.00 dz.
Banana Nut Bread Slices	\$64.00 dz.
Streusel Coffee Cake Slices	\$64.00 dz.
Iced Chocolate Brownies	\$70.00 dz.
Gourmet Salted Caramel Brownies	\$72.00 dz.
Blondies with Chocolate Chips	\$72.00 dz.
Assorted Fresh Donuts	\$65.00 dz.
Assorted Cheesecake Lollipops	\$65.00 dz.
Assorted Mini Dessert Shots	\$66.00 dz.
Gourmet Chocolate Truffles	\$74.00 dz.
Chocolate Dipped Strawberries GF	\$72.00 dz.
Assorted Freshly Baked Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter)	\$72.00 dz.
Assorted Mini Iced Cupcakes	\$66.00 dz.



REFRESHMENT BREAKS

BEVERAGES

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LUNCH

GRAB N' GO LUNCH

*A minimum (one-menu) order of 15 is required. Maximum of 3 choices per event.
All Bagged Lunches include: Whole Fresh Fruit, All-Natural Cookie, Individual Potato Chips, Classic Slaw, Utensil Pack, Condiments, Napkin*

Mediterranean Grilled Chicken Salad GF

Tossed Garden Greens topped with Grilled Chicken, Cucumbers, Cherry Tomatoes, Carrots, Pepperoncini and Feta Cheese
Greek Vinaigrette Dressing (Packet)
\$45.00 each

Chicken Caesar Wrap or Salad (choose one)

Grilled Chicken Breast, Shaved Parmesan and Romaine Lettuce on a Wrap
Classic Caesar Salad Dressing (Packet)
\$47.00 each (maximum 250)

Vegetarian

Balsamic Roasted Portabella Mushroom, Vine Ripe Tomato, Arugula and Brie Cheese on a Wheat Kaiser Roll
\$47.00 each

Roast Turkey Breast

Premium Sliced Turkey with Lettuce, Tomato and Cheddar Cheese on a Cornmeal-Dusted Kaiser Roll
\$47.00 each

Deli Style Ham

Sliced Ham with Lettuce, Tomato and Swiss Cheese on a Hoagie Roll
\$47.00 each

Italian

Sliced Mortadella, Salami and Capicola Ham with Mozzarella Cheese, Sliced Tomato and Sicilian Red Onion Salad on a Focaccia Roll
\$48.00 each



CHILLED LUNCH ENTRÉES

Chilled Entrées include Luncheon Rolls with Butter, a selection of Teavana® Herbal Teas, Iced Tea, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee and Choice of Dessert

Groups with fewer than 25 guests are subject to a \$125.00 service charge.
A Minimum Guarantee of 10 guests required.

Asian Grilled Chicken Salad DF

Romaine, Frisee Lettuce, Carrots, Edamame, Radish, Cashews Cucumbers and Poached Pear
Grilled Chicken Breast
Sesame Ginger Dressing
\$49.00 per person

Cobb Salad GF

Iceberg Lettuce, Grilled Chicken Breast, Avocado, Crumbled Bacon, Tomato, Hard Boiled Egg and Blue Cheese
Creamy Bleu Cheese Dressing
\$51.00 per person

Grilled Salmon Salad GF

Grilled Salmon served over Arugula and Frisee
Orange Segments, Sliced Strawberries, Crumbled Feta Cheese and Candied Pecans
Raspberry Vinaigrette
\$55.00 per person

Mediterranean Wrap

Grilled Breast of Chicken, Roma Tomatoes, Arugula and Fresh Mozzarella in a Sundried Tomato Wrap
Mediterranean Pasta Salad
\$49.00 per person (maximum 300)



Grab n' Go Lunches are available when time does not allow for on-site dining. A pickup area will be provided in a central location on your way to an off-property activity. A \$200.00 Service Fee applies when clean-up is required on hotel property. Table Service is subject to space availability with \$6.00 per person added.

HOT LUNCH ENTRÉES

Each Hot Entrée is served with Choice of Salad, Chef's Daily Fresh Vegetables, Luncheon Rolls with Butter, Choice of Dessert, a selection of Teavana® Herbal Teas, Iced Tea and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$125.00 service charge.
A Minimum Guarantee of 10 guests required.

Bonita Springs Chicken

Macadamia Crusted Breast of Chicken and Lite Soy Butter
Green Tea-Infused Jasmine Rice with Edamame and Pineapple
\$52.00 per person

Grilled Free-Range Chicken With Wild Mushrooms GF

Marsala Sauce
Yukon Gold Mashed Potatoes
\$52.00 per person

Pan Seared Natural Chicken Breast GF

Citrus Beurre Blanc
Mango Salsa
Basmati Rice
\$53.00 per person

Tuscan Chicken GF

Breast of Chicken Roasted with Sliced Tomato and Smoked Provolone
Tomato Artichoke Relish
Porcini Mushroom Risotto
\$53.00 per person

Grilled Picanha Steak GF

Tender Herb Marinated and Grilled Sirloin Cap
Roasted Shallot Au Jus
Home Style Mashed Potatoes
\$55.00 per person

Blackened Salmon GF

Pan Flashed Watercress, Citrus-Cilantro Sauce and Jasmine Rice
\$54.00 per person

Coastal Red Snapper GF

Pan Seared with Mango-Pineapple Salsa
Mango Habanero Sauce
Lemon Scented Mashed Potatoes
\$57.00 per person

Vesuvius Pasta

Roasted Shallot and Caper Cream with Roasted Vegetables
With Grilled Chicken **\$52.00 per person**
With Marinated Shrimp **\$55.00 per person**



Herb Roasted Pork Loin GF

Dijon Mustard and Sundried Cherry Jus
Bourbon Mashed Sweet Potatoes
\$53.00 per person

LUNCH SALAD SELECTION

Plaza Salad GF/DF/V

Baby Mixed Greens with Cucumber, Carrot and Heirloom Baby Tomatoes

Baby Spinach Salad GF/DF/V

Baby Spinach, Frisée Lettuce, Dried Cherries, Carrots, Radishes and Heirloom Baby Tomatoes

Caesar Salad

Tender Hearts of Romaine, Focaccia Croutons, Shredded Parmesan Cheese and Classic Caesar Dressing

Citrus Iceberg Salad GF/DF/V

Crisp Iceberg Lettuce, Strawberries, Orange Wedges, Cucumber and Carrots

Luncheon Salad Dressings

Choose one dressing for your event.
Asian Sesame Ginger Dressing, Balsamic Vinaigrette Dressing, Creamy Blue Cheese Dressing, Classic Italian Dressing, Creamy Wasabi Dressing, Mango Pineapple Vinaigrette, Parmesan Peppercorn Dressing, Ranch Dressing, Raspberry Vinaigrette Dressing, Greek Vinaigrette Dressing, Zinfandel Vinaigrette Dressing

PLATED LUNCH DESSERT

Carrot Cake

Classic Cream Cheese Icing

Key Lime Pie

Our Authentic Recipe

Deep Dish Apple Pie

Caramel and Streusel Topping

New York Cheesecake

White and Dark Chocolate Sauces

Striped Chocolate Stick

Pineapple Upside Down Cake

Cherry Garnish

Chocolate Truffle Cake

Layered with Chocolate Ganache

Raspberry Sauce

For Guests with special dietary needs, please consult with your catering professional for options.





LUNCHEON BUFFETS

All Luncheon Buffets include Luncheon Rolls with Butter, a selection of Teavana® Teas, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$8.00 per person.
Groups of 25 and under, add \$125.00 labor fee.

MARKET DELI BUFFET

For maximum service of 300 guests

Tossed Garden Salad GF/DF/V

Choice of Vinaigrette and Ranch Dressings

Three Potato Salad and Cole Slaw GF

Albacore Tuna Salad GF

Deli Sliced Meats and Cheeses

Oven Roasted Turkey, Honey Ham, Roast Beef, Cheddar, Swiss and Provolone Cheeses

Sliced Tomatoes and Lettuce

Dijon and Grain Mustard, Mayonnaise, Pickles and Banana Peppers

Assorted Deli Breads

Desserts

Iced and Spiced Carrot Cupcakes and Chocolate Brownies

\$60.00 per person

Add House-made Chicken Noodle Soup at \$5.00 per person.



SOUTH OF THE BORDER

Ensalada de Frutas GF/VEG

Fruit Salad with Passion Fruit Sauce

Ensalada de Frijoles

Mixed Bean Salad

Ensalada de Espinaca GF/VEG

Spinach Salad with Assorted Toppings to Include: Julienne Carrot, Grape Tomatoes and Queso Blanco with Vinaigrette and Creamy Cilantro Dressing

Entrées

Grilled Gulf Snapper

Green Chiles, Cilantro and Lime GF

Build-Your-Own Fajitas

Fajita Chicken, Flour Tortillas, Sour Cream, Diced Tomatoes, Cheddar Cheese and Fire Roasted Tomato Salsa

Mexican Rice GF/DF

Sautéed Chayote Squash GF/DF/V

Refried Beans GF/VEG

Postre (Desserts)

Cajeta Cheesecake

Double Chocolate Cake with Shaved Mexican Chocolate

Pineapple Upside Down Cake

\$64.00 per person

FLORIDA PANHANDLE PICNIC

Big Bend Garden Salad GF/VEG

Red and Green Oak Lettuce, Tomatoes, Mango, Jack Cheese, Dried Cherries, Candied Pecans, Creamy Parmesan Peppercorn and Mango Vinaigrette Dressing

Cucumber and Tomato Salad GF/DF/V

Garden Pasta Salad DF/V

Entrées

Southern Style Crispy Fried Chicken, Grilled Hamburgers and Hot Dogs*

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

Desserts

Key Lime Pie, Mandarin Orange Cake and Chocolate Cake

\$63.00 per person

TASTE OF ITALY

Includes Assorted Italian Rolls and Butter

Caesar Salad VEG

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

Bocconcini Mozzarella, Baby Heirloom Tomatoes and Fresh Basil Salad GF/VEG

Panzanella VEG

Italian Bread, Tomatoes and Cucumbers, Red Wine Vinaigrette

Entrées

Chicken Cacciatore GF/DF

Tomatoes, Herbs, Mushrooms and Onions

Herb Marinated Beef Sirloin GF

Roasted Shallots and Gorgonzola

Tuscan Aglio and Olio VEG

Cavatappi Pasta with Tomato Ragu Sauce

Roasted Vegetable Medley GF/DF/V

Desserts

Chocolate Chip Cannoli, Tiramisu and Italian Rum Cake

\$63.00 per person

Rosen Perfect Pizza

Italian Vegetable, Plain Cheese and Deluxe

\$6.00 per person

(A healthy alternative with lower fat, lower sodium, honey whole wheat crust and 0 grams trans fat)

*Attendant Fee at \$200.00 per station

PLAZA DAYS LUNCHEON BUFFET

Salad of Mixed Field Greens

Assorted Toppings to Include Dried Cranberries, Grape Tomatoes, Shredded Cheddar, Shoestring Carrots and Crunchy Croutons with Chef's Choice of Two Dressings

Roasted Fingerling Potato Salad

Euro Cucumber and Plum Tomato Salad GF/DF/V

Pickled Red Onions in Vinaigrette

Entrée Choices:

Pan Seared Mahi-Mahi with Tamarind Honey Glaze and Tropical Fruit Salsa GF/DF

Oat Crusted Salmon with Berry Beurre Blanc and Baby Arugula GF

Oven Roasted Chicken with Cilantro-Citrus Barbecue and Roasted Corn Relish GF/DF

Herb Roasted Chicken with Wild Mushroom Ragout GF/DF

Sliced Sirloin of Beef with Rosemary Au Jus, Wild Mushrooms and Onions GF/DF

Grilled Chimichurri Skirt Steak GF/DF

Pan Seared Pork Loin with Guava Glaze GF/DF

Cantonese Pork Ribs GF/DF

Vegetable Lasagna VEG

Roasted Butternut Squash with Kale and Toasted Ancient Grains V/DF

Farmer's Market Vegetables GF/DF/V

Savory Herb Rice GF/DF

Chef's Daily Dessert (3) Selection(s)

Two Entrées: \$64.00 per person

Three Entrées: \$69.00 per person

MOM'S COUNTRY KITCHEN

Tossed Garden Greens GF/DF

Assorted Toppings to Include Cucumbers, Shoestring Carrots, Bacon Bits, Baby Tomatoes, Creamy Peppercorn and Italian Dressing

Cole Slaw GF/VEG

Three Potato Salad GF/VEG

ROSEN PLAZA CITY CENTER CAFÉ

Low Carb-Centric

Haricot Vert Salad

Tender Baby Green Beans with Vinaigrette

Organic Super Slaw Salad GF/DF/V

Dried Pineapple, Blueberries and Tofu tossed with Vidalia Onion Vinaigrette

Baby Gem Lettuce Platters GF/VEG

Crumbled Bleu Cheese, Candied Walnuts and Grape Tomatoes

EVOO and Red Wine Vinegar to Drizzle

Entrées

Grilled Flank Steak Chimichurri GF/DF

Poached Salmon GF

Citrus Beurre Blanc Over Spinach and Smoky Quinoa

Curried Chickpea and Sweet Potato Stew GF/DF/V

Roasted Cauliflower "Rice" GF/DF/V

Farmer's Market Vegetables GF/DF/V

Broccolini, Butternut Squash, Sweet Peppers, Parisian Carrots and Kale

Desserts

Assorted Mini Dessert Selection

Fresh Seasonal Fruit and Berry Display

\$67.00+ per person

Entrées

BBQ Pulled Pork

Southern Slaw and Mini Brioche Roll

Southern Crispy Fried Chicken

Macaroni and Cheese VEG

Buttermilk Mashed Potatoes VEG

Green Beans, Julienne Carrots and Roasted Pearl Onions GF/DF/V

Corn Bread

Southern Sweets

Warm Peach Cobbler, Apple Crumble Pie and Southern Pecan Pie

Sweet Iced Tea and Lemonade

\$63.00 per person



DINNER

DINNER ENTRÉES

Dinner Entrées are served with: Choice of Salad, Chef's Daily Fresh Vegetables, Dinner Rolls and Butter, Choice of Dessert, a selection of Teavana® Herbal Teas and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Groups with fewer than 25 guests are subject to a \$125.00 service charge.
A Minimum Guarantee of 10 guests required.

Grilled Mojito Chicken GF/DF

Grilled Free-Range Breast of Chicken, Cilantro Rice, Mango Salsa, and Mojo Thyme Sauce
\$70.00 per person

Dijon Crusted Breast of Chicken

Chive Beurre Blanc
Five-Grain Risotto
\$70.00 per person

Pan Roasted Breast of Chicken DF

Lemon and Caramelized Onion
Vegetable Couscous
\$70.00 per person

Chicken Florentine GF

Free-Range Breast of Chicken, Spinach, Pine Nuts and Smoked Provolone with Olive Oil and Rosemary Roasted Fingerling Potatoes
\$72.00 per person

Pan Seared Fillet of Salmon GF

Honey Sesame, Soy Glazed Salmon with Grilled Corn Risotto
\$74.00 per person

Pan Seared Fillet of Red Snapper GF

Lemon Mashed Potatoes
\$77.00 per person

Grilled New York Strip GF

Horseradish and Mashed Yukon Gold Potatoes
\$88.00 per person

Cinnamon Coffee Rubbed Pork Loin GF

Nib Mole Sauce
Mascarpone Polenta and Haricot Verts
\$84.00 per person

Grilled Filet Mignon GF

Red Wine Reduction
Jack's Potatoes
\$95.00 per person



DUO ENTRÉE SELECTIONS

Grilled Petite Filet Mignon and Baked Jumbo Gulf Shrimp GF

Black Truffle Sauce
Creamy Mascarpone Polenta
\$102.00 per person

Pan Seared Breast of Chicken and Bourbon Braised Short Rib of Beef

Natural Jus
Herbed Risotto
\$99.00 per person

Petite Filet of Beef and Fillet of Sea Bass

Wild Mushroom Sauce
Saffron Beurre Blanc
Roasted Baby Yukon Gold Potatoes
\$110.00 per person

SALAD SELECTION

Bay Hill Salad GF/VEG

Gourmet Baby Greens, Crumbled Bleu Cheese, Ripe Olives, Grape Tomatoes and Endive

Caesar Salad

Hearts of Romaine, Focaccia Croutons tossed with our Signature Caesar Dressing and Shaved Parmesan

Caprese Salad GF/VEG

Mixed Field Greens, Heirloom Tomatoes and Buffalo Mozzarella

Rosen Salad GF/VEG

Baby Arugula, Frisée and Radicchio with Roasted Pearl Onion and Toy Box Tomatoes
Goat Cheese Flan and Blueberry Gelee

Baby Spinach Salad GF/DF/V

Tender Baby Spinach Leaves tossed with Frisée Lettuce, Pancetta, Enoki Mushrooms, Carrots, Radishes and Heirloom Baby Tomatoes

Farmer's Market Salad GF/DF/V

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

Dinner Salad Dressings

Choose one dressing for your event

Asian Sesame Ginger Dressing, Balsamic Vinaigrette Dressing, Creamy Blue Cheese Dressing, Classic Italian Dressing, Creamy Wasabi Dressing, Mango Pineapple Vinaigrette, Parmesan Peppercorn Dressing, Ranch Dressing, Raspberry Vinaigrette Dressing, Greek Vinaigrette Dressing, Zinfandel Vinaigrette Dressing



PLATED DINNER DESSERTS

Classic New York Cheesecake

Fresh Berries and Whipped Cream

Amaretto Mousse Cake

Moist Yellow Cake layered with Amaretto Cream and garnished with Chocolate Wand

Decadent White Chocolate Mousse

Fresh Berries

Fruit and Bavarian Cream Tart

Flourless Chocolate Cake

Whipped Cream and Chocolate Garnish

French Caramel Cheesecake

Rich, Creamy Cheesecake Finished with a French Caramel Top
Whipped Cream and Raspberry

Chocolate Decadence

Layers of Chocolate Mousse and Rich Chocolate Ganache
Whipped Cream and Chocolate Garnish

Florida Key Lime Pie

Authentic Key Lime Pie
Whipped Cream and Candied Lime

For Guests with special dietary needs, please consult with your catering professional for options.

DINNER BUFFETS

Dinner Buffets include Assorted Dinner Rolls with Butter, a selection of Teavana® Teas, Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee

Buffets require a minimum of 50 guests. Fewer than 50 guests, add \$9.00 per person. Groups of 25 and under, add \$125.00 labor fee.

FARM TO TABLE

Includes Warm Artisan Rolls with Sweet Butter

Spinach Salad **VEG**

Tender Spinach with Field Strawberries, Baby Heirloom Tomatoes, Candied Pecans and Crumbled Bleu Cheese
Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

Stir Fried Green Bean and Tofu Salad **GF/DF/V**

Brocollini Pancetta and Aged White Cheddar Salad **GF**

Entrées

Braised Beef Short Rib **DF**

Wild Mushroom Ragout

Oven Baked Florida Grouper **GF**

Cilantro-Lime Sauce

Pan Seared Chicken **GF/DF**

Free-Range Breast of Chicken over Warm Arugula and Fava Beans

Garlic Mashed Potatoes **GF/VEG**

Chef's Market Herb Roasted Vegetables **GF/DF/V**

Desserts

Angel Food Cake with Fresh Strawberries and Whipped Cream

Black Forest Cake, Salted Caramel Cheesecake

\$85.00 per person

PLAZA DINNER BUFFET

Salad Station

Selection of Baby Lettuces, Sliced Cucumbers, Shoestring Carrots, Candied Pecans, Shredded Cheddar, Chopped Egg and Toasted Croutons with Ranch Dressing and Fat-Free Zinfandel Vinaigrette

Tabbouleh **GF/DF/V**

Roasted Cremini Mushrooms, Parsley and Kalamata Olives

Marinated Grilled Asparagus and Baby Heirloom Tomato Salad **GF/DF/V**

Entrée Choices

Baked Wild Cod with Fennel Cream and Tomato Sauce **GF**

Pan Seared Salmon with Lemon Caper Cream Sauce **GF**

Moroccan Chicken Tagine **GF/DF**

Rotisserie Chicken with Cilantro Cream Sauce **GF**

Herb Crusted Strip Loin of Beef with Caramelized Onion and English Peas **GF/DF**

Guava Barbecue Braised Beef Ribs **GF/DF**

Pan Seared Pork Tenderloin with Pumpkin Seed Pesto and Wild Cherry Ragu **GF/DF**

Grilled Pork Loin with Whole Grain Mustard and Shallot Sauce **GF**

Ricotta Moussaka (Traditional Greek Dish) with Tomatoes and Eggplant **VEG**

Roasted Brussel Sprouts Butternut Squash and Pearl Onions

Desserts

Chef's Selection of Cakes, Pies and Mini Desserts

Choice Of 2 Entrées - \$77.00 Per Person

Choice Of 3 Entrées - \$81.00 Per Person

Choice Of 4 Entrées - \$86.00 Per Person

AN ASIAN OCCASION

Mixed Greens VEG

Mandarin Oranges, Fried Wontons and Ginger-Soy Vinaigrette

Jasmine Rice Salad GF/DF

Szechuan Shrimp

Pulled Chicken Salad GF/DF

Cabbage, Carrots and Peanuts

Duck Pancit (Rice Noodle Salad) GF/DF

Entrées

Mongolian Beef and Peppers GF/DF

Bamboo Coconut Curry Chicken GF/DF

Cantonese Pork Ribs GF/DF

Wok Style Vegetables GF/DF/V

Vegetarian Fried Rice GF/DF/VEG

Desserts

Coconut Cake and Mango Cheesecake

Tropical Fruit Salad with Coconut Milk and Ginger

Eight Treasure Rice Pudding

\$85.00 per person

Add 3 pieces of Sushi per person

\$20.00 per person



PACIFIC ISLANDER BUFFET

Grilled Pineapple Coleslaw

Lanai Salad Station* GF/DF

Artisan Lettuce, Smoked Bacon, Pineapple, Water Chestnuts, Cucumber and Tomato
Mango Pineapple Vinaigrette

Lomi Lomi Chicken Salad GF/DF

Togarashi Spiced Miso Marinade, Tomatoes, Onions, Bean Sprouts and Watermelon Radish

Entrées

North Shore Pan Seared Mahi Mahi DF

Ginger Roasted Shiitake Mushrooms

Root Beer Hoisin Vinaigrette

Braised Short Rib DF

Mango Wasabi Drizzle

Whole Roasted Suckling Pig Display* GF/DF

Seasoned Kalua Pork and Kona Coffee BBQ Sauce

Old School Huli Huli Chicken GF/DF

Marinated with Ginger, Sherry, Brown Sugar, Gluten-Free Soy and Tomatoes

Wok Style Vegetables DF/V

Chef's Fresh Vegetables with Spinach, Bamboo Shoots, Ginger and Garlic

Sliced Sweet Potatoes VEG

Baked with Brown Sugar, Honey and Macadamia Nut Streusel

Kaffir Lime Jasmine Rice GF/DF/V

Desserts

Coconut Kahlua Flan

Pina Colada Cheesecake

Pineapple Upside Down Cake

Mini Tropical Cupcakes

\$101.00 per person

*\$200.00 Attendant/Carving Fee per station applies

EVERGLADES BARBECUE

Includes Cornbread Jalapeño Muffins

Baby Iceberg Lettuce Platters GF/VEG

Candied Walnuts, Crumbled Bleu Cheese and Grape Tomatoes
Creamy Caesar and Italian Vinaigrette Dressings

Three Potato Salad GF/VEG

Key West Cole Slaw GF/VEG

Shredded Cabbage, Golden Pineapple and Raisins, Buttermilk Dressing

Entrées

Butcher Block Chicken GF/DF

Roasted on-the-bone with Pineapple BBQ Sauce

Grilled Swordfish Steaks GF

Jack's Steak Butter Sauce with Mango Salsa

Carving Station*

Beef Brisket DF

Slow Smoked with 3NINE Barbeque Sauce
Coconut Brioche Rolls

Herb Grilled Vegetables GF/DF/V

Backwoods Pinto Beans GF/DF/V

Scented with Molasses

Baked Sweet Potato Mash GF/VEG

Organic Bourbon Maple Syrup

Desserts

Southern Bourbon Chocolate Cake

Florida Key Lime Pie

Reese's® Peanut Butter Pie

\$90.00 per person

ITALIAN FEAST

Includes Warm Breadsticks

Mediterranean Salad VEG

Iceberg, Romaine, Radicchio, Frisée, Kalamata Olives, Artichoke Hearts,
Roasted Peppers, Red Onions, Capers, Feta Cheese, Cucumbers, and Tomatoes
Lemon Thyme Vinaigrette and Balsamic Vinaigrette

Tomato Mozzarella Salad VEG

Grilled Portobello and Asparagus Salad V

Entrées

Pan-Seared Strip Loin of Beef DF

Italian Salsa Verde

Wild Mushroom Chicken Marsala DF

Halibut Piccata

Ratatouille V

Creamy Mascarpone Polenta VEG

Gnocchetti Pasta VEG

Tomato Basil Cream topped with Grated Parmesan

Desserts

Italian Rum Cake

Tiramisu

Hazelnut Nutella® Cake

Amaretto Cheesecake

\$88.00 per person

*\$200.00 Attendant/Carving Fee per station applies



RECEPTION

COLD HORS D'OEUVRES

Prices are per piece, 50-piece minimum each

Vegetarian

Fresh Mozzarella Shot, Heirloom Tomatoes, Balsamic GF/VEG	\$7.00 ea.
Cucumber and Dill Cream Cheese Finger Sandwich on 7-Grain Bread VEG	\$6.75 ea.
Curried Egg Salad Finger Sandwich on Rye Bread VEG/DF	\$6.75 ea.
Lemon Herb Ricotta Tartlet with Asparagus VEG	\$7.00 ea.
Individual Ranch Crudité Shots VEG/GF	\$7.00 ea.
Honey Goat Cheese and Raspberry Pecan Tartlet VEG	\$7.00 ea.

From the Sea

Sushi to include California Roll GF	\$7.75 ea.
Sushi, Assorted Rolls and Nigiri GF/DF	\$9.00 ea.
(Accompanied by Soy Sauce, Pickled Ginger and Wasabi)	
Jumbo Shrimp Cocktail Shots, Cocktail Sauce and Lemon GF/DF	\$7.75 ea.
Jumbo Shrimp on Ice, Cocktail Sauce and Lemon GF/DF	\$7.50 ea.
Smoked Salmon on Cream Cheese, Pita Point, Red Onion and Caper	\$7.25 ea.
3NINE Tuna Poke Shot DF	\$7.50 ea.

Meat and Poultry

West Indian Curried Chicken Salad on Mini Naan Round	\$7.00 ea.
Filet Mignon Crostini with Creamy Horseradish Sauce	\$7.00 ea.
Pineapple Ham Profiterole	\$7.00 ea.

Butler service available at \$85.00 per server up to two hours, additional hours at \$40.00 per hour, per butler.



HOT HORS D'OEUVRES

Vegetarian

Goat Cheese and Honey Phyllo Triangle VEG	\$7.00 ea.
Herbed Cheese Stuffed Mushroom VEG	\$7.00 ea.
Pimento Mac and Cheese Fritter VEG	\$7.00 ea.
Vegetable Samosa V	\$6.75 ea.
Mini Jalapeno Cheese Arepa VEG	\$6.75 ea.
Vegetable Spring Rolls with Duck Sauce V	\$6.75 ea.
Pakora (Indian Spiced Vegetable Fritter) V/GF	\$6.75 ea.
Fig and Mascarpone Phyllo Purse VEG	\$7.00 ea.
Mini Tuscan Ratatouille Tart VEG	\$7.00 ea.

From the Sea

Bacon-Wrapped Citrus Cilantro Scallop GF/DF	\$7.25 ea.
BBQ Shrimp and Grits GF/DF	\$7.25 ea.
Crispy Shrimp Tempura with Sweet Thai Chili Sauce DF	\$7.25 ea.
Volcano Crab Rolls with Sriracha Mayonnaise DF	\$7.25 ea.
Shrimp and Andouille Sausage Kabobs GF/DF	\$7.25 ea.

Meat and Poultry

BBQ Pulled Pork Biscuits DF	\$7.25 ea.
Mini Beef Wellington	\$7.00 ea.
Marrakesh Chicken Bite Skewer GF/DF	\$7.25 ea.
Mini Angus Beef Cheeseburger Slider	\$7.00 ea.
Reuben Spring Rolls with Thousand Island Dressing	\$7.00 ea.
Buffalo Chicken Spring Roll with Bleu Cheese Dressing	\$7.00 ea.
Chili Lime Chicken Kabob GF/DF	\$7.00 ea.
Chicken Ropa Vieja Empanada DF	\$7.25 ea.
Maple and Peppercorn Pork Belly Skewer GF/DF	\$7.25 ea.
Smoked Candied Bacon Jam Tart	\$7.25 ea.
Wagyu Meatball Wrapped in Nitrate Free Bacon DF	\$7.25 ea.

Butler service available at \$85.00 per server up to two hours, additional hours at \$40.00 per hour, per butler.



DISPLAYS

These items are designed to be ordered in conjunction with additional menu selections to enhance your function.

Spanish Cheese and Charcuterie Board

Manchego Cheese, Serrano Ham, Chorizo, Marinated Olives, Pan con Tomate, Boquerones and Vinagre, Gazpacho with Gambas (on side), Served with Pan Gallego

\$22.00 per person (25-person minimum)

Antipasto Cheese and Charcuterie Board

Fresh Mozzarella, Parmigiano, Reggiano, Smoked Provolone, Pesto Goat Cheese, Prosciutto, Coppa, Capicola, Truffle Mortadella, Marinated Olives, Grilled Artichokes, Roasted Red Peppers, Grilled Balsamic Portobello and Pepperoncini, Served with Crostinis and Sliced Focaccia

\$23.00 per person (25-person minimum)

Plaza Dessert Sampling

Assorted Dessert Shots

Macaroons and Petit Fours

\$19.00 per person (based on 3 pieces per person)

International and Domestic Cheeses **VEG**

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit

Gourmet Assorted Crackers and Flatbreads

\$22.00 per person (25-person minimum)

Snacks **VEG**

Sour Cream Spinach Dip, Onion Dip, Tahini Hummus, Gourmet Cracker Assortment, Tortilla Chips, Potato Chips and Mini Naan Rounds

\$18.00 per person (25-person minimum)

Market of Fresh Raw Vegetables **GF/V**

Creamy Ranch and Tahini Hummus Dips

\$19.00 per person (25-person minimum)

Fresh Fruit Spectacular **GF/V**

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip

\$18.00 per person (25-person minimum)

Asian Crudo Display

3NINE Tuna Poke Shots, Salmon and Cream Cheese Roll, California Roll and Vegetable Roll Soy Sauce, Pickled Ginger and Wasabi

Served with Chopsticks

\$32.00 (4 pieces per person)

CHEF STATIONS

Chef Stations are designed to be ordered in conjunction with additional menu selections to enhance your function. Up to two hours of service provided.

Carver or Attendant is required at \$200.00 per station.

Roast Prime Rib of Beef

Assorted Rolls, Horseradish Cream, Dijon Mustard and Mayonnaise

\$925.00 each (Serves approximately 40 guests)

Caribbean Jerk Spiced Pork Porchetta **DF**

Assorted Rolls, Mustard and Mayonnaise with Fresh Mango Salsa

\$900.00 each (Serves approximately 60 guests)

Roast Turkey **DF**

Assorted Rolls, Dijon Mustard, Mayonnaise and Cranberry Sauce

\$525.00 each (Serves approximately 40 guests)

Roasted Whole Red Snapper **GF/DF**

Ginger-Garlic Marinade

\$625.00 each (Serves approximately 25 guests; maximum 250 guests)

Grilled Tenderloin of Beef

Creamy Horseradish Sauce, Dijon Mustard, Mayonnaise and Assorted Mini Rolls

\$800.00 each (Serves approximately 25 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

\$20.00 per person (25-person minimum)

Pasta Bar **VEG**

Tricolor Cheese Tortellini with Pesto Alfredo Sauce

Vesuvius Pasta with Roma Tomato Basil Sauce

Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks

\$24.00 per person (25-person minimum)

Asian Stir Fry **DF**

Chicken and Shrimp Tossed with Wok Style Vegetables, Lo Mein Noodles and Sweet Thai Chile Sauce

\$26.00 per person (25-person minimum)

RECEPTION

DISPLAYS & CHEF STATIONS

All prices are subject to 27% taxable service fee and 6.5% sales tax.

V=Vegan, VEG=Vegetarian, GF=Gluten Free, DF=Dairy Free

Risotto Station GF

Herbed Risotto with Parmesan Cheese, Smokehouse Bacon, Chicken, Shrimp, Green Peas and Chopped Scallions

\$22.00 per person (25-person minimum)

Twisted Tacos

Short Rib Taco

Pickled Vegetables and Feta Cheese

Green Chile Crema

AND

Carnita Chicken Tacos **GF**

Manchego Cheese and Black Bean Salsa

Warm Corn Tortillas **GF**

\$27.00 per person (25-person minimum)

SOUTHERN DESSERT EXPERIENCE

Build Your Own Shortcake

Warm Biscuits, Fresh Strawberries and Strawberry Sauce

Fresh Whipped Cream

Deconstructed Peach Cobbler

Honey Roasted Fresh Peaches served over Vanilla Ice Cream or Warm Biscuits

Fresh Whipped Cream and Cinnamon Sugared Pecans

Mini Key Lime Tarts

Coffee, Tea and Decaffeinated Coffee

\$29.00 per person (25-person minimum)



RECEPTION PACKAGES

Up to two hours of service provided. Butler service available at \$85.00 per server up to two hours, additional hours at \$40.00 per hour, per butler.

PLATINUM

Spanish Tapas Presented in Bowls and Platters

Roasted Asparagus with Prosciutto,
Shrimp with Orange Watercress Salad
Long Stem Artichokes with Grape Tomatoes and Shaved Manchego Cheese
Chorizo Sausage with Roasted Peppers and Toasted Almonds
Roasted Portabella Mushroom Slivers in Raspberry Vinaigrette
Artisan Rolls and Flatbread Crackers

Fresh Fruit Spectacular GF/VEG

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip

Asian Crudo Display

3NINE Tuna Poke Shots, Salmon and Cream Cheese Roll, California Roll and Vegetarian Roll, Soy Sauce, Pickled Ginger and Wasabi
Served with Chopsticks

From the Chafers

Chili-Lime Chicken Kabob GF
Goat Cheese and Honey Phyllo Triangle VEG
Bacon-Wrapped Citrus Cilantro Scallop GF/DF
BBQ Pulled Pork Biscuit

Carving Station* - Grilled Tenderloin of Beef

Horseradish Cream, Dijon Mustard and Mayonnaise with Assorted Mini Rolls

Pasta Bar*

Tricolor Cheese Tortellini with Pesto and Alfredo Sauces
Vesuvius Pasta with Roma Tomato Basil Sauce
Cracked Black Pepper and Shaved Parmesan with Warm Italian Breadsticks
\$98.00 per person (12 pieces per person)

*Carver/Attendant required at \$200.00 per station
A Minimum Guarantee of 40 guests required.

GOLD

Mediterranean Antipasto

Sliced Italian Prosciutto, Salami, Giardiniera Vegetables, Smoked Gouda, Fresh Mozzarella, Crumbled Feta, Spiced Olive Salad, Peppadews, Gorgonzola, Pesto Marinated Roma Tomatoes, Crackers and Grissini

Fresh Fruit Spectacular GF/V

Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Seedless Grapes and Seasonal Berries with Honey Yogurt Dip

From the Chafers

Shrimp and Andouille Sausage Kabobs GF/DF
Marrakesh Chicken Bite Skewers GF
Herbed Cheese Stuffed Mushrooms VEG
Maple and Peppercorn Pork Belly Skewer GF/DF

Carving Station* - Roasted Strip Loin of Beef

Assorted Mini Rolls, Horseradish Cream, Dijon Mustard and Mayonnaise
\$77.00 per person (10 pieces per person)

*Carver required at \$200.00 per station

A Minimum Guarantee of 25 guests required.

SILVER

Farmer's Market of Fresh Raw Vegetables GF/VEG

Creamy Ranch and Tahini Hummus Dips

International and Domestic Cheeses VEG

Chef's Selection of Local and Artisan Cheeses garnished with Fresh Fruit
Gourmet Assorted Crackers and Flatbreads

From the Chafers

Mini Beef Wellington
Vegetable Spring Rolls with Duck Sauce V
Coconut Chicken with Orange Horseradish Marmalade
Reuben Spring Rolls with Thousand Island Dressing

Snacks

Onion Dip and Salsa with Tortilla Chips and Potato Chips
Mixed Nuts
\$62.00 per person (8 pieces per person)

A Minimum Guarantee of 25 guests required.



BAR SERVICE

BARTENDERS & FEES

A fee of \$200.00 per bartender is applicable whenever minimum beverage sales are less than \$750.00 per bar, for bars utilized up to two hours. Additional Hours, per Bartender at \$40.00 each Bartenders are scheduled at an average of one (1) per 125 guests for host bars. Additional Bartenders subject to Bartender Fee.

When multiple bars are present, the Total Beverage Revenue is divided by \$750.00 to determine the applicable Bartender Fees. Labor fees will apply for all bars without food service \$85.00 per bar for up to two hours, \$40.00 per hour after two hours.

COCKTAILS

Sponsored Host Bar

Charged to Client per Drink

Call Brands	\$12.00 ea.
Deluxe Brands	\$14.00 ea.
Select Wines	\$11.00 ea.
Premium House Wine	\$12.00 ea.
Domestic Beer – Budweiser®/Bud Light®	\$9.50 ea.
Microbrew – Alligator Drool® (Florida-Brewed exclusively for Rosen Hotels & Resorts).....	\$10.50 ea.
Imported Beer – Heineken®	\$10.50 ea.
Liqueurs, starting from	\$13.00 ea.
Soft Drinks	\$7.00 ea.
Mineral and Sparkling Water	\$7.50 ea.

OPEN BAR

All prices are per person

Cocktails, House Wines, Domestic and Imported Beer, Soft Drinks, Waters

Client is charged per person, based on Guaranteed Attendance or Actual Attendance, whichever is greater.

A Minimum Guarantee of 35 guests required.

Call Brands

First Hour	\$31.00 ea.
Each Additional Hour	\$12.00 ea.

Deluxe Brands

First Hour	\$41.00 ea.
Each Additional Hour	\$14.00 ea.

BAR SERVICE

Cocktails & Drinks

COMPLETE PACKAGES

Four (4) continuous hours including Unlimited Cocktails, House Wines, Domestic and Imported Beer, Soft Drinks and Bottled Water.

All prices are per person.

Minimum Guarantee of 35 guests required.

Call Brands	\$63.00
Deluxe Brands	\$79.00

Beer, Wine and Soda

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

First Hour	\$29.00
Each Additional Hour	\$10.00

Soda

First Hour	\$13.00
Each Additional Hour	\$7.00

SPECIALTY WINE SELECTIONS

Available upon request.

Champagne

J. Rogett, Brut	\$46.00
Moët & Chandon®, Imperial	\$195.00

Premium House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel 750 ml	\$51.00
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House Wine

Cabernet Sauvignon, Chardonnay and White Zinfandel 750 ml	\$46.00
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Cocktail Punches

Champagne Punch	\$120.00 gal
Mimosa	\$120.00 gal
Tropical Rum Punch	\$130.00 gal
Non-alcoholic Golden Punch	\$80.00 gal

All prices are subject to 27% taxable service fee and 6.5% sales tax.
V=Vegan, VEG=Vegetarian, GF=Gluten Free, DF=Dairy Free



POLICIES & PROCEDURES



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 and are subject to said rules under the following conditions.

Banquet Service Charge

A taxable service charge of 27% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc., subject to change.

Guaranteed Attendance

Rosen Plaza requires the Customer to submit by email an expected number of guests for each scheduled event, ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing and food preparation.

Guaranteed attendance figures for all private functions must be communicated to the Hotel's Convention Services/Catering Department by 12:00 noon, seventy-two (72) hours (three working days) prior to the date of each function. Guaranteed attendance for events on Saturday, Sunday and Monday are due by 12:00 noon on the preceding Wednesday. This figure will be considered a guaranteed attendance not subject to reduction and represents a minimum number of attendees for which the hotel will charge. If the Hotel Convention Services and Catering Department does not receive an updated number of attendees by the previously stated deadline, the projected number reflected on the Banquet Event Order (BEO) will be considered the guaranteed attendance. The group will be charged this established guarantee, or the actual number of attendees, whichever is greater. To avoid penalty charges, the guaranteed attendance must meet the minimum Food & Beverage Revenue requirements detailed previously. The Hotel cannot be responsible for identical services to more than 5% over the guaranteed attendance up to 500 guests and 3% over guaranteed attendance in excess of 500 guests. Groups with less than 25 guests for any plated or buffet function are subject to a \$125 service fee. Under no circumstances may the guaranteed guest count be eighty percent (80%) or less than the expected number of guests without the consent of Hotel, which consent may be withheld at Hotel's sole discretion. Patron may not specify a number of attendees less than the tentative number of guests in order to avoid the Cancellation Clause.

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.

SPECIAL MEALS

Dietary needs for health or religious reasons must be specified on the Banquet Event Order and included in the overall guarantee. Any additional special meals ordered after the guarantee has been submitted will be charged over and above the guarantee at the prevailing menu price.

Although we take very seriously our guests' dietary needs and concerns pertaining to food allergens, our guest facilities and kitchens are not allergen-free.

However, it is our goal, and we will make every effort, to avoid cross-contamination of products and ingredients in the food preparation and serving process.

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 indicated on the BEO. Banquet prices are based on specified service hours, which are confirmed on the BEO. Extension of service beyond these parameters will result in additional fees

Banquet Minimums and Labor

For functions with less than stated minimum attendance, the Hotel will charge a \$125.00 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. Additional charges will apply for extending hours of service. Service charges apply (\$40.00 per hour, per server) when event exceeds allotted timeframe. 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.

A service charge of \$200.00 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 \$40.00 per bartender, per hour.

Conduct of Event and 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 removal of all decorations not provided by the Hotel; 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. Decorations, including ceiling draping, are available from the Hotel at a fee.

Food and Beverage

Due to legal liability and licensing restrictions for all food and beverage served on the premises, Rosen Plaza requires that only food and beverages purchased from the Hotel be served on the property. Rosen Plaza 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. Rosen Plaza 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. Unless confirmed in signed contract, no function room is held on a 24-Hour Basis. The Hotel reserves the right to charge a service fee for setup 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 of \$250.00 per room charged to the group's master account. The setup change request must first 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.

Outdoor Functions/Inclement Weather Policy

All catered food and beverages will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. Additional setup labor fees may apply.

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 10:00 a.m., EST (for daytime events, the decision will be made by 6:00 p.m. the day prior) based on prevailing weather conditions and the local forecast for all evening functions. If any of the following conditions are present/forecasted the scheduled function will take place indoors:

- A weather forecast of 40% or more chance of precipitation
- Temperature below 65 degrees
- Wind gust in excess of 15 mph
- Lightning

Outside 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 setup. All rigging must be administered by Encore Audio Visual. Only Encore has access to the Hotel's sound board, therefore Encore 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.

POLICIES & PROCEDURES

Storage

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

Electrical Requirements

Power requirements for Rosen Plaza must be handled by the Hotel's in-house electrical provider, Encore Audio Visual. 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.

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.

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, the 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 for a fee by our on-site provider

Payment

Contracted deposit must be paid at the time of signing of agreement. Rosen Hotels & Resorts does not direct bill. Payment shall be made in full 10 days in advance of the function unless an alternate payment plan 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

In order to maintain adequate security measures in light of the size and/or nature of your function(s), it is recommended that the group provide, at the group's expense, security personnel supplied by the hotel's Security department or a reputable licensed and insured security agency. Outside security agencies are subject to the hotel's approval and must obtain the hotel's minimum required insurance. The hotel does not permit outside security agencies to supply armed security officers. The hotel will permit armed personnel who are certified law enforcement officers. The hotel is not responsible for any items left in function rooms, foyers, and/or pre-function areas in the convention facility.

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.

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, air walls 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 is a smoke-free environment in all indoor public areas and guestrooms.

