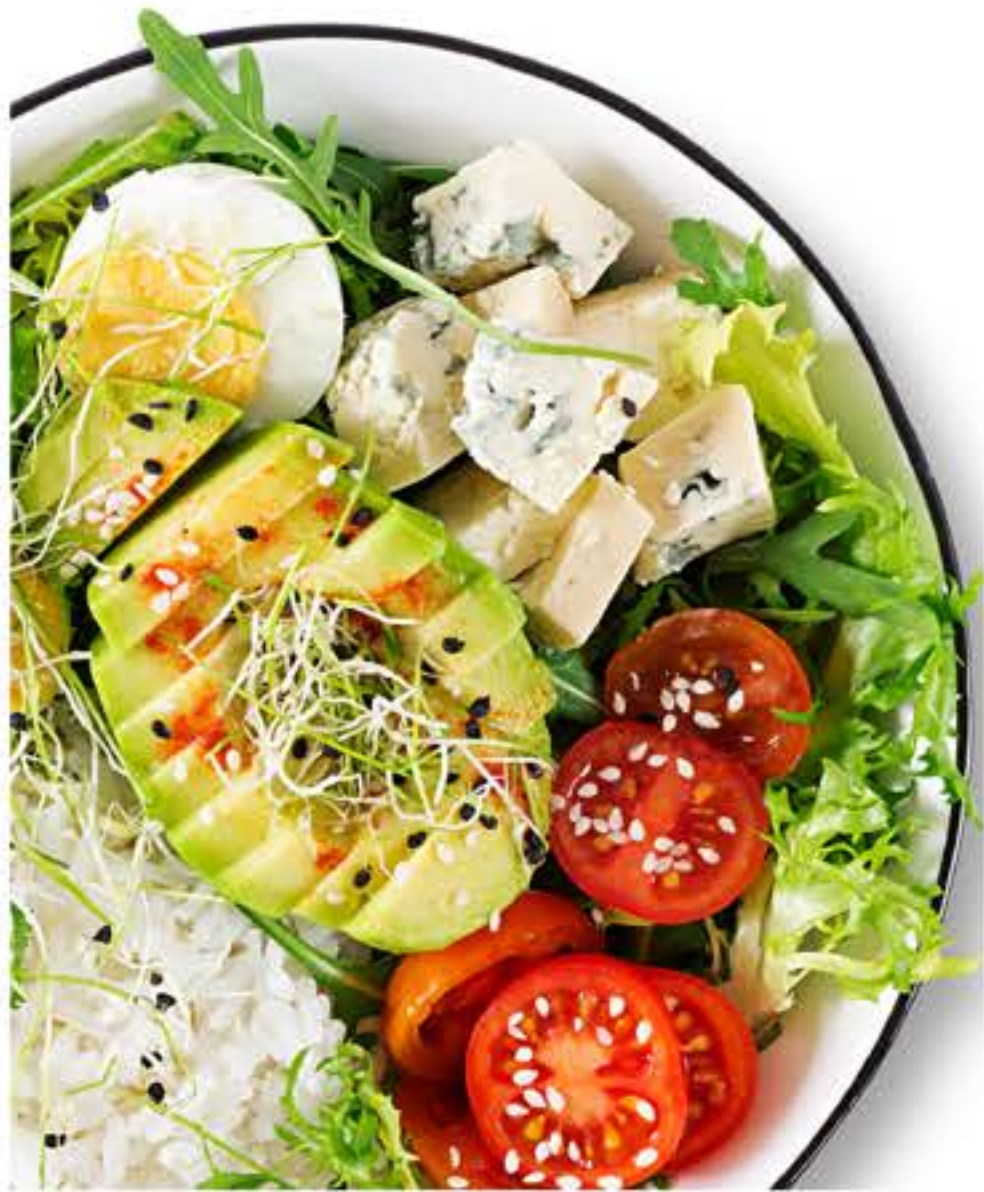


LAKE NONA  
WAVE  
HOTEL

# BANQUET MENUS

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# MEET THE CHEF



Originally from Ploemeur, Brittany, in northwestern France, Chef Guillaume discovered a passion for cooking as a youth and was inspired by his surroundings.

Working around the globe, Guillaume keeps perfecting his culinary skills and growing his love for cuisine along the way. Now, with nearly two decades of international cooking in five-star kitchens under his belt, Chef Guillaume has created and cultivated a well-rounded menu that exudes the energy and vibrancy of WAVE.

Outstanding service is a key ingredient to what Chef Guillaume brings to the overall dining experience. So, expect to be surprised by his creative touches and thoughtful execution as he elevates the food and beverage to a level not commonly seen in the industry.

Bon Appétit,

*Guillaume Robin*

Executive Chef



# BREAKFAST **menu**

Get a head start on the day with an energizing breakfast with your group. Whether you're looking for a buffet-style breakfast or by plate, choose from one of our packages and dig in! Each item is an experience starting with our locally sourced fruit to our high quality coffee coming from the experts at Lineage.

# CONTINENTAL BREAKFAST



## LAKE NONA CONTINENTAL

Served with Locally Roasted Lineage Coffee, Selection of Fine Teas and Fresh Squeezed Juices

\$42 per guest

Sliced Fresh Fruits, Seasonal Berries GF

Chocolate and Traditional Croissants

Blueberry and Banana Nut Muffins N

Fruit and Cinnamon Danishes N

Whole Grain and Honey Wheat Breads

Farm Raised Hard Boiled Eggs

Individual Flavored Yogurts

Fruit Preserves and Sweet Butter

DF= Dairy-Free | GF = Gluten-Free | N = Contains Nuts | V = Vegan

All menus are subject to a 25% service charge and 7.5% sales tax and fee (subject to change)

All menus require a minimum of 25 guests. Maximum of 90 minutes of service.

# WAVE PLATED

Served with Locally Roasted Lineage Coffee, Selection of Fine Teas and Fresh Squeezed Juices

\$56 per guest

## SELECT ONE:

Compressed Melon Salad, Grapes, Citrus Honey, Micro Mint Cress GF,DF

Organic Greek Yogurt Parfait, Grilled Pineapple, Toasted Coconut GF

Sourdough Toast, Avocado, Goat Cheese, Pickled Cucumber, Shaved Jalapeño

Coconut-Passion Fruit Yogurt Parfait, Caramelized Bananas, Toasted Pecans, Micro Mint GF,N

House Cured Smoked Salmon, Capers, Pickled Onion, Dill Crème Fraîche, Bagel Chips

Steel Cut Oats and Raisin Brulée, Walnut Dust, Berry Coulis N

Banana French Toast, Pineapple and Coconut Sauce

## SELECT ONE:

Eggs Benedict - Choice of: Canadian Bacon, Florentine or Smoked Salmon, Lemon Truffle Hollandaise, Herb Roasted Tomato, English Muffin, Frisée and Microgreen Salad, Breakfast Fingerling Potatoes

Breakfast Quesadilla - Italian Sausage, Pepper Jack Cheese, Baby Spinach, Roasted Tomato

Frittata GF - Sweet Italian Sausage, Charred Red Peppers, Broccolini, Rosemary Roasted Fingerling Potatoes, Grape Tomato and Chive Salad

Scrambled Eggs with Spinach and Goat Cheese GF - Herb Roasted Tomato, Traditional Breakfast Thyme Potatoes

Baked Eggs GF - Prosciutto, Fresh Tomato Salsa, Classic Hash Browns, Arugula Salad

Poached Egg and Pastrami Hash - Tomato Jam, Green Onion Relish, English Muffin

Breakfast Sandwich - Braised Short Rib, Fried Egg, Chimichurri, Shaved Onions, Arugula, Brioche Bun

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# BREAKFAST BUFFET

## AMERICANA

Served with Locally Roasted Lineage Coffee, Selection of Fine Teas and Fresh Squeezed Juices

\$59 per guest

Sliced Fresh Fruits, Seasonal Berries GF,V  
Traditional Butter Croissants  
Cherry Lattice Danish and Cinnamon Rolls  
Blueberry and Chocolate Muffins  
Fruit Preserves, Butter  
Individual Flavored Yogurts, Granola, Nuts, Honey N

### SELECT ONE:

Traditional Scrambled Eggs  
Individual Egg Frittatas, Spinach, Mushroom, Swiss Cheese GF  
Individual Quiche with Breakfast Sausage, Chopped Tomatoes, Onion

### SELECT ONE:

Roasted Fingerling Breakfast Potatoes V  
Classic Hash Potatoes GF  
Potato Hash, Onions, Pepper, Cajun Spice DF  
Smoked Cheddar Southern Grits, Smoked Bacon and Chive

### SELECT ONE:

Hickory Smoked Bacon  
Chicken Apple Sausage  
Grilled Smoked Ham

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# BREAKFAST BUFFET



## INVIGORATE

Served with Locally Roasted Coffee, Selection of Fine Teas and Fresh Squeezed Juices

\$54 per guest

Individual Green Juice Smoothies DF, GF, V

Fresh Fruit Salad, Honey, Toasted Coconut DF, GF, V

Charred Grapefruit, Mint, Coconut Yogurt, Chia Seed GF, N

Gluten-Free Blueberry and Banana Nut Muffins GF, N

HAVEN Kitchen Homemade Granola, Almond Milk N

Egg White Burrito, Pico de Gallo, Baby Spinach and Crumbled Feta

Pink Pancakes with Maple Syrup and Strawberry Jam

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# BREAKFAST ENHANCEMENTS

## CARVED SMOKED SALMON (N)

\$23 per guest

Chef to Carve, \$250 Attendant Fee will Apply per 100 guests

Baker's Selection of Bagels  
Smoked Salmon, Preserved Lemon Crème,  
Shaved Red Onion, Capers, Saffron Pickled  
Fennel

## THE BENEDICT

\$19 per guest, select two

Canadian Bacon, Egg, Avocado, Hollandaise

Smoked Salmon, Egg, Roasted Heirloom Tomato,  
Lemon Hollandaise

Pastrami Hash, Egg, Sweet Potato, Tomato  
Compote, BBQ Béarnaise

Creamy Garlic Spinach, Egg, Roasted Portobello,  
Hollandaise

## DIY ACAI BOWL(N)

\$20 per guest, select one

Acai Yogurt

Assortment of Toppings to include:  
Sliced Kiwi, Diced Mango, Blueberries,  
Strawberries, Banana, Pomegranate, Homemade  
Granola, Toasted Pistachio

## CREATE YOUR OAT-MEAL

\$16 per guest

Steelcut Oatmeal

Assortment of Toppings to include:  
Brown Sugar, Dried Fruit, Fresh Blueberries,  
Shaved Coconut, Maple Syrup

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# BREAKFAST ENHANCEMENTS

## OMELETS (GF)

\$24 per guest

Chef to Prepare, \$250 Attendant Fee will Apply per 100 guests

Farm Fresh Eggs, Egg Beaters, Egg Whites

Condiments:

Swiss, Cheddar, Goat Cheese, Mushroom, Tomato, Onion, Arugula, Spinach, Red Pepper, Ham, Bacon

## GRIDDLE (N)

\$19 per guest, select one

Buttermilk Pancakes

Chocolate Banana Pancakes with Roasted Pecan

French Toast, Marinated Raspberries

Traditional Belgian Waffle

Served with Berries Compote, Vanilla Chantilly Cream, and Maple Syrup

## HOT SANDWICHES

\$9 each

Bacon, Egg and Cheese Croissant

Grilled Brioche, Smoked Ham, Scrambled Eggs, Cheddar

Breakfast Burrito: Scrambled Eggs, Salsa, Poblano Peppers, Chorizo and Jack Cheese

Breakfast Quesadilla: Scrambled Eggs, Jack Cheese, Pico de Gallo, Cilantro Sour Cream

Egg Panini: Egg Whites, Spinach, Leek and Mushrooms on Ciabatta Roll

## MINI TOASTS

\$19 per guest, select two

Avocado, Pomegranate, Feta, Watercress

Smoked Salmon, Herb Crème Cheese, Fried Capers, Dill

Blood Orange, Herb Goat Cheese, Prosciutto

Heirloom Tomato, Lemon Ricotta, Micro Basil

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# BRUNCH BUFFET



## WAVE BRUNCH

Served with Locally Roasted Coffee, Selection of Fine Teas and Fresh Squeezed Juices

\$77 per guest

Sliced Fresh Fruits, Seasonal Berries GF,V

Smoked Salmon with Bagels - Capers, Pickled Red Onion, Chive, Cream Cheese, Selection of Bagels N

Roasted Beet Salad, Orange Segments, Pickled Onions, Spiced Pistachio and Meyer Lemon Vinaigrette

Florida Artisan Greens with Chef's Selection of Dressings

Individual Toast - Avocado, Herbed Goat Cheese, Prosciutto, Heirloom Tomato, Lemon Ricotta, Micro Basil

Grilled Flank Steak, Roasted Heirloom Baby Potato, Smoked Red Pepper Sauce

Made to Order Omelets GF (Chef to Prepare, \$250 Attendant Fee will Apply per 100 guests)

Farm Fresh Eggs, Egg Beaters, Egg Whites

Condiments: Swiss, Cheddar, Goat Cheese, Mushroom, Tomato, Onion, Arugula, Spinach, Red Pepper, Ham, Bacon

Espresso Tiramisu and Mini Apple Pies

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# BREAKS

## **menu**

Looking for a snack for those in-between moments? From morning to evening, we have a variety of small bites to choose from (even free-spirited cocktails) to recharge and refresh your group during breaks.

# RECHARGE BREAKS

Maximum of 30 minutes of service. \$8 per guest each additional 30 minutes.



## THE ZEST IS YET TO COME

\$25 per guest

Orange Zest Vanilla Olive Oil Madeleine DF  
Lemon Tart and Orange Segment GF  
Key Lime Marshmallow and Toasted Coconut N, GF, DF  
Jivara Milk Chocolate, Candied Orange and Caramelized Almond Clusters

## DISCO DOG

\$26 per guest

Freshly Popped Popcorn  
Mini Soft Pretzels, Beer Cheese Dip  
Mini Corndog, Sweet Chili Jam  
Fresh Lemonade with Cotton Candy

## TRAIL BLAZER

\$25 per guest

Create Your Own Trail Mix:  
Dried Apricots, Chocolate Pieces, Cashews, Cranberries,  
Macadamia Nuts, Banana Chips, Salted Almonds, Dried  
Cherries, Miniature Pretzels, Corn Nuts, Coconut Flakes

## COOKIE JAR

\$24 per guest

Choose Two Mini Cookies:	Choose Two Cookies:
Oatmeal	Orange Biscotti
Double Chocolate Chip	Gianduja Sugar Cookie
Chocolate Chip	Vanilla and Citrus Madeleine
Peanut Butter	Diamond Cookie

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# RECHARGE BREAKS

Maximum of 30 minutes of service. \$8 per guest each additional 30 minutes.

## KEEP FARM AND CARRY ON

\$30 per guest

Whole Seasonal Fruits

Charcuterie Skewers

Individual Vegetable Crudités, Onion Dip, Black Olive  
Vegetable Chips Chips served with Chipotle Aioli

Perfect Pairing Free-Spirited Cocktail : (\$9 per guest)

Butterfly Lemonade: Butterfly Tea, Coriander, Lemon

## WHAT'S UP GUAC (N)

\$27 per guest

Traditional Guacamole with Cilantro & Pico de Gallo

Blue Corn Tortilla Chips, Pork Chicharron, Pico de Gallo,  
Roasted Green Tomatillo, Chipotle Salsa Roja, Cotija  
Cheese, Grilled Vegetables Escabeche

Perfect Pairing Mocktail: (\$9 per guest)

Chicha Morada: Purple Corn, Pineapple, Granny Smith  
Apple, Lime

## DIP, DIP HORRAY (N)

\$25 per guest

Sliced Apples and Strawberry Skewers

Caramel and Chocolate Dipping Sauces  
Crushed Peanuts, Shaved Coconut, Chocolate Chips,  
Sprinkles

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# NOSH

## CREATE YOUR OWN BREAK

Five Items, \$32 per guest | Four Items, \$27 per guest | Three Items, \$22 per guest

Based on 30 minutes of replenishment. Items may remain until depleted for up to 2 hours.

### SAVORY

Tortilla Chips and Tomato Salsa  
Vegetable Crudites, Buttermilk Dressing  
Tomato and Mozzarella Skewers  
Soft Pretzels, Beer Mustard  
Kettle Cooked Potato Chips  
Handcrafted Popcorn  
Parmesan Cheese Crisps  
Kale Chips  
Energy Bars  
Hippeas

### SWEET

Freshly Baked Cookies  
Chocolate Fudge Brownies  
Assorted Cupcakes  
Frozen Fruit Bars  
Assorted Ice Cream Bars  
Caffeinated Milk Chocolate Bars  
Gluten Free Lemon Burst Mini Cookies  
Gluten Free Choc Mint Mini Cookies

### HEALTHY

Individual Plain and Fruit Greek Yogurts  
Mini Yogurt Parfaits  
Mini Fruit Skewers with Yogurt Dip  
Whole Fresh Fruit  
Choco-Crunch Energy Bites

## A LA CARTE

Freshly Baked Cookies \$72/dozen  
Assorted Danish \$72/dozen  
Freshly Baked Bagels and Cream Cheese \$72/dozen  
Whole Fresh Fruit \$6/piece  
Assorted Ice Cream Bars \$8/each  
Caffeinated Milk Chocolate Bars \$8/each  
Individual Bags of Trail Mix \$7/each  
Individual Bags of Kettle Chips \$6/each  
Individual Bags of Handcrafted Flavored Popcorn \$8/each  
Dark Chocolate Peanut Butter Cups \$8/each  
Individual Bags of Flavored Kale Chips \$8/each



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# BEVERAGES

## BEVERAGE PACKAGE

Excludes meals in a separate room.

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Gourmet Tea  
Assorted Craft Sodas  
Aluminum Bottled Still + Sparkling Water

## ALL DAY PACKAGE

Up to 8 Hours

\$50 per guest

## HALF DAY PACKAGE

Up to 4 Hours

\$30 per guest

## A LA CARTE

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Gourmet Tea - \$118 per gallon  
Assorted Craft Sodas \$8/each  
Aluminum Bottled Water \$8/each  
Aluminum Sparkling Water \$8/each  
Naked Brand Fruit Juices \$8/each  
Starbucks Nitro Cold Brew \$8/each  
Red Bull Energy Drinks \$8/each  
Kevita Kombucha \$9/each  
Agua Frescas - \$87 per gallon  
\*Cool as a Cucumber: Cucumber, Lime & Mint  
\*Berry Cool: Strawberry, Lemon, Basil  
\*Zest of Life: Ginger + Citrus  
Arnold Palmer \$87 per gallon  
Florida Citrus Herb Iced Tea \$87 per gallon  
Florida Seasonal Berry Iced Tea \$87 per gallon

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# LUNCH

## **menu**

Fuel up with fresh ingredients during lunch. Choose from a variety of items, from casual sandwiches to simmering hot dishes and everything in between. Bon appétit!

# LAKE NONA LUNCH

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas  
Select a Salad, Entree and Dessert which will be Served to all Guests

\$69 per guest

## SALAD

Baby Romaine, Smoked Bacon, Egg, Avocado, Pickled Tomato, Gorgonzola, Green Goddess Dressing GF

Baby Arugula, Buffalo Mozzarella, Basil Oil, Focaccia Crouton, Heirloom Florida Tomato, Champagne Vinaigrette

Caesar Salad, Oven Roasted Grape Tomatoes, White Anchovy, Shaved Parmigiano, Crouton

Roasted Beet Salad, Orange Segments, Pickled Onions, Spiced Pistachio and Meyer Lemon Vinaigrette V

## ENTREE

Airline Chicken Breast, Smoked Gouda Potato Puree, Roasted Green Beans, Red Pepper Puree, Shallot Jus GF

Seared Atlantic Salmon, Saffron Fregola, Grilled Rapini, Salsa Verde, Butternut Squash Puree DF

Braised Beef Short Ribs, Sweet Potato Puree, Shaved Baby Carrots, Baby Arugula & Apple, Caramelized Onion Jus GF

Florida Grouper, Roasted Beets, Cauliflower Tabbouleh, Pea & Mint Puree, Preserved Lemon Vinaigrette GF, N

# PLATED LUNCH

## DESSERT

Chocolate Salty Caramel Tart, Malted Milk Chocolate Mousse, Caramel Sauce

Key Lime Almond Bar, Lime White Chocolate Whipped Ganache, Citrus Gel N

Caraibe Chocolate Dome, Flourless Chocolate Cake, Hazelnut Crunch, Chocolate Sauce N

Lemon Zest Cheesecake, Graham Cracker Sable, Lemon Glaze and Chantilly Cream

Raspberries and Angel Food Cake, Fresh Raspberry Sauce

Greek Yogurt and Green Apple Confit Petit Gateau, Rice Puff Crunch, Lemon Basil Sauce GF

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# LUNCH OF THE DAY

Selecting a different buffet and not the buffet of the day, an additional \$8 applies per person



## MONDAY: FRENCH RIVIERA

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$76 per guest

### SOUP

Pesto Soup GF,DF

### SALADS

Asparagus Salad, Shaved Parmesan, Frisee, White Truffle Vinaigrette

Tomato , White Beans, Pesto, Olive Oil GF

Arugula and Kale Salad, Shaved Red Onion and Parmesan

### HOT ITEMS

Baked Salmon, Baby Arugula, Semi Dried Tomato, Shaved Baby Carrot, Champagne Vinaigrette DF,GF

Roasted Chicken, Green Beans, Confit Cipollini Onion, Pancetta, Rosemary Jus DF

Oven Roasted Fingerling Potatoes with Rosemary V

Vegetable Ratatouille V

### DESSERTS

Tropesienne: Lightly Soaked Brioche with Vanilla Cream

Lemon Meringue Tart

French Flan

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## TUESDAY: SOUTHERN HOSPITALITY

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$75 per guest

### SOUP

Florida Corn Chowder

### SALADS

Kale & Cabbage, Carrots, Brussel, Parsley, Caraway Dressing N,GF

Kidney Beans, Chickpeas, Semi Dried Tomatoes, Roasted Red Pepper, Red Wine Vinaigrette

Florida Tomato, Watermelon, Picked Red Onion, Cucumber, Basil Dressing GF

### HOT ITEMS

Blackened Mahi Mahi, Smoked Corn and Farro Succotash, Lemon Butter

Grilled Flank Steak , Roasted Heirloom Baby Potato, Smoked Red Pepper Sauce GF

Charred Jumbo Asparagus, Smoked Bacon GF

Yellow Corn Grits, Smoked Gouda

### DESSERTS

Banana Cream Pudding & Caramel Verrine

Chocolate Mud Pie

Pecan Tart with Espresso Whipped Cream N

## WEDNESDAY: DOLCE VITA

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$77 per guest

### SOUP

Roasted Mushroom Bisque, Garlic Crouton GF

### SALADS

Panzanella Salad, Tomatoes, Feta, Champagne Vinaigrette

Traditional Tabbouleh, Cucumber, Red Pepper, Mint and Lemon N

Grilled Pita with Hummus, Baba Ghanoush, Tzatziki D

### HOT ITEMS

Lemon Glazed Salmon, Braised Farro, Heirloom Tomato, Olives and Tomato Sauce

Chicken Scaloppini, Baby Arugula & Parmesan, Preserved Lemon and Capers Veloute GF

Traditional Caponata, Olive, Capers, Cilantro GF,V

Saffron Rice , Toasted Cashews GF, N

### DESSERTS

Espresso Tiramisu

Turrón Panna Cotta with Blood Orange Compote N

Nocciola Milk Chocolate Cream Puff N

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## THURSDAY: FEAST LA FIESTA

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$76 per guest

### SOUP

Mexican Black Bean and Tortilla Soup

### SALADS

Marinated Roasted Pepper, Jicama, Grilled Pineapple, Red Onion, Cotija Cheese, Cilantro Vinaigrette  
Tomato, Orange, Lime, Cucumber, Pickled Jalapeno GF, V  
Romaine and Kale, Smoked Corn, Black Beans, Cotija Cheese GF,

### HOT ITEMS

Achiote Grilled Chicken Breast, Tomatillo Sauce, Toasted Pumpkin, Pickled Red Onion  
Skirt Steak Fajitas, Peppers and Onions GF  
Gulf Shrimp Cazuela, Tomato and Chipotle Pepper GF  
Scented Cilantro Rice GF  
Warm Flour Tortillas

### DESSERTS

Arroz con Leche  
Banana Caramel Bread Pudding, Cajeta Cream  
Fruit Tart

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## FRIDAY: BOUGIE BBQ

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$75 per guest

### SOUP

Roasted Parsnip and Truffle Veloute, Green Onion Pesto

### SALADS

Cole Slaw

Black Eye Peas, Charred Corn, Tomatoes, Scallions, Champagne Dressing  
DF,GF

Simple Cut Romaine, Croutons, Caesar Dressing

Tomato Salad with Red Pepper, Red Onion, Basil Dressing DF,GF

### HOT ITEMS

Braised Short Ribs, BBQ Cauliflower GF

Grilled Mahi-Mahi, Green Garlic and Chorizo Couscous, Almond Parsley Butter

Charred Jumbo Asparagus, Smoked Corn and Bacon GF

Corn on the Cob, Thyme Butter GF

### DESSERTS

Sweet Biscuit Strawberry Shortcake

Mini Apple Pies N

Blueberry Cheesecake Verrines



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## BOUNTIFUL BOWLS

Served with Locally Roasted Lineage Coffee and Selection of Fine Teas

\$74 per guest

### SOUP

Minestrone

### BASES

Quinoa Salad, Chickpea Salad, Lentils Salad, Florida Greens

### PROTEINS

Grilled Chicken Breast, Pan Roast Salmon, Seared Tofu

### TOPPINGS

Avocado, Cherry Tomato, Bean Sprouts, Kidney Beans, Shredded Carrot, Boiled Egg, Pickled Cucumber  
Green Goddess Dressing, Champagne Vinaigrette, Olive Oil And Vinegar

### DESSERTS

Miniature Fruit Kebobs  
Assorted Cupcakes

### SANDWICH ENHACEMENTS

\$10/each. Minimum of 10 per selection

Roast Beef and Creamy Brie, Crispy Romaine, Horseradish Cream, Sourdough Roll  
Tomato, Mozzarella, Boston Lettuce, Creamy Basil Pesto, Ciabatta Bread  
Smoked Ham and Swiss Cheese, Lettuce, Tomato, Dijonnaise, Croissant  
Roasted Turkey, Smoked Gouda, Avocado, Lettuce, Tomato, Multi-Grain Roll N  
Grilled Portobello, Zucchini, Roasted Peppers, Sundried Tomato Pesto, Wrap D,V  
Vegan "ELT", Charred Eggplant, Iceberg Lettuce, Tomatoes, Kalamata Spread, Sourdough

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# RECEPTIONS **menu**

Celebrate with food you love! Wow your guests with a variety of options, from burrata to bouillabaise!



# RECEPTION STATIONS

Maximum of 90 minutes of service. \$8 per guest each additional 30 minutes.



## BURRATA BAR

\$38 per guest

Fresh Burrata  
Selection of Artisan Toasted Breads  
Marinated Tomato Compote GF  
Sliced Heirloom Tomatoes GF  
Baby Tomatoes GF  
Micro Basil, Preserved Lemon GF

## FLORIDA CEVICHE (N)

\$40 per guest

Choose One:  
Gulf Coast Grouper, Key West Shrimp  
or Bay Scallops

Sweet Potato, Grilled Corn, Roasted Red Pepper,  
Roasted Corn, Cilantro, Lime, Florida Orange. Sauce  
on Side: Salsa Roja, Green Tomatillo, Tortilla Chips  
GF

## EL SUR

\$48 per guest

Individually Presented Salads:  
Grilled Octopus, Pico de Gallo, Grilled Pineapple  
Lobster, Habanero, Cilantro, Roasted Corn

Attendant to Carve - \$250 Fee will Apply per 75 Guests  
Salt Crusted Florida Grouper  
Shaved Fennel and Lime Salad, Preserved Lemon Cream

## AREPAS

\$44 per guest

Attendant to Carve - \$250 Fee will Apply per 100 Guests  
Whole Roasted Suckling Pig, Argentinian Chimichurri

Make Your Own Arepas:  
Suckling Pig, Grilled Corn, Adobo Mayonnaise, Cotija Cheese  
Three Bean Cilantro Salad

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# RECEPTION STATIONS

Maximum of 90 minutes of service. \$8 per guest each additional 30 minutes.



## JAMON

\$34 per guest

Speck Ham  
Prosciutto  
Toasted Baguette  
Garlic and Basil Tomato Compote  
Seasonal Jam, Creamy Grain Mustard  
House Made Pickled Vegetables  
Spanish Olives

## ANTIPASTI

\$29 per guest

Marinated Baby Mozzarella in Fresh Herbs  
Preserved Lemon and Chili Marinated Olives V  
Balsamic Roasted Mushrooms  
Marinated Artichoke V  
Grilled Mini Peppers V  
Roasted Zucchini with Lemon and Cilantro V

## WAVE SEAFOOD (GF)

Priced Per Piece - 25 piece minimum per selection

PEI Mussels, Baby Vegetable Escabeche , Garlic Aioli \$9  
Rosemary Poached Shrimp, Harissa Aioli, Grilled Lemon \$9  
Herb de Provence Freshly Poached Snow Crab Claws \$11  
Old Bay Court Bouillon, Half Main Lobster Tails, MY Mayonnaise \$11  
Freshly Shucked Oysters, Tarragon Mignonette, Florida Lime \$9

## SKILLET RISOTTO (GF)

\$35 per guest

Choose Two:

Red Wine Braised Octopus, Arrabiata Sauce, Shaved Ricotta Salata  
Green Peas, Pancetta, Balsamic Reduction, Parmesan Foam  
Roasted Seasonal Mushroom, Truffle, Preserved Lemon

\*Add Blackened Shrimp \$10 per person

\*Add Braised Pork Belly for \$8 per person

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All menus require a minimum of 25 guests. Maximum of 90 minutes of service.

# RECEPTION STATIONS

Maximum of 90 minutes of service. \$8 per guest each additional 30 minutes.

## SUSHI STATION (GF)

Priced Per Piece - 25 piece minimum per selection

### SIGNATURE ROLLS

Spicy Lobster \$13

Rainbow \$8

Florida Snapper with Jalapeño \$9

Spicy Tuna \$8

Vegetable \$7

California \$7

King Crab and Cucumber \$16

### SASHIMI

Ahi Tuna \$9

Salmon \$9

Yellowtail (Hamachi) \$9

### NIGIRI

Eel \$9 | Red Snapper \$9

Salmon \$9

Shrimp \$9

Tuna \$9

## BUNSTOPPABLE

\$38 per guest

Based on 3 Sliders per person

Choose Three:

Buttermilk-Fried Chicken, Gorgonzola and Spicy Honey

Fried Fish, Coleslaw and Dill Tartar Sauce

Sirloin Slider, Cheddar, Tomato and Pickle

Turkey Slider, Brie Cheese with Spiced Mango Salsa

Grilled Portobello, Goat Cheese, Salsa Verde, Grilled Red

Pepper

Served with Kettle Chips, Ranch and Barbecue Dipping Sauces

## CHEESE + CHARCUTERIE

\$34 per guest

Local and Imported Cured Meats and Cheese GF

Herb Marinated Olives GF, V

Mustards, Jams, Grapes GF

Assorted Fresh Breads, Crostini

## MAC + (GRILLED) CHEESE

Three Items, \$34 per guest | Four Items, \$39 per guest

Grilled Cheese:

- Herbs Goat Cheese and Oven Roasted Tomato
- Swiss and Smoked Bacon
- Smoked Salmon, Brie
- Smoked Cheddar, Truffle

Mac and Cheese:

- Shrimp with Mascarpone
- Traditional 3 Cheese
- Goat Cheese, Tomato, Chives
- Smoked Bacon, Mushroom, Cheddar Cheese

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# RECEPTION STATIONS

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## AMERICAN CARVERY

Attendant to Carve - \$250 Fee to Apply per 100 Guests

Served with Miniature Rolls

New York Striploin of Beef, Roasted Onion Jus (GF) | \$625, Serves 30

Pepper Crusted Whole Roasted Tenderloin of Beef, Port Wine Sauce (GF) | \$575 Serves 20

Roasted Prime Rib of Beef, Au Jus and Creamed Horseradish (GF) | \$625 Serves 20

Bourbon Glazed Baked Ham, Apricot and Mango Chutney (GF) | \$375, Serves 30

Honey Brined Pork Steamship, BBQ Sauce (GF) | \$375, Serves 30

Salt Crusted Florida Grouper, Preserved Lemon Butter (GF) | \$425, Serves 22

Whole Oven-Roasted Turkey, Natural Gravy (GF) | \$425, Serves 20

Grilled Flank Steak, Peppercorn Sauce (D, GF) | \$355, Serves 15

Select one Accompaniment per Carving Station

- Garlic Mashed Potatoes
- Sautéed Green Beans, Smoked Bacon
- Cilantro Rice
- Yellow Corn Grits, Smoked Gouda
- Honey Glazed Root Vegetable, Tarragon

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# SWEETS STATIONS

Maximum of 90 minutes of service. \$8 per guest each additional 30 minutes.

## TROPICAL CARVERY

\$20 per guest

Attendant to Carve - \$250 Fee to Apply per 100 Guests

Carved to Order Roasted Pineapple with Coconut Sorbet, Lime Fondant, Passion Fruit Cream and Passion Fruit Hazelnut Crunch

## SMALL + SWEET

\$28 per guest

Choose Three:

Parisian Macarons N

Ganache Chocolate Brownie

Gianduja Sable Bite N

Upside Down Caramel Hazelnut Cream Puff N

Strawberry Chocolate Whipped Ganache Financier N

Coconut Rocher Lemon Cream

Gold Chocolate Covered Strawberries

## FROZE-N

\$22 per guest

Attendant to Prepare - \$250 Fee to Apply per 100 Guests

Vanilla Nitro Ice Cream made Fresh with Berry Compote, Caramelized Almonds N, GF

## LOLLI POPSTAR

\$22 per guest

Attendant to Prepare - \$250 Fee to Apply per 100 Guests

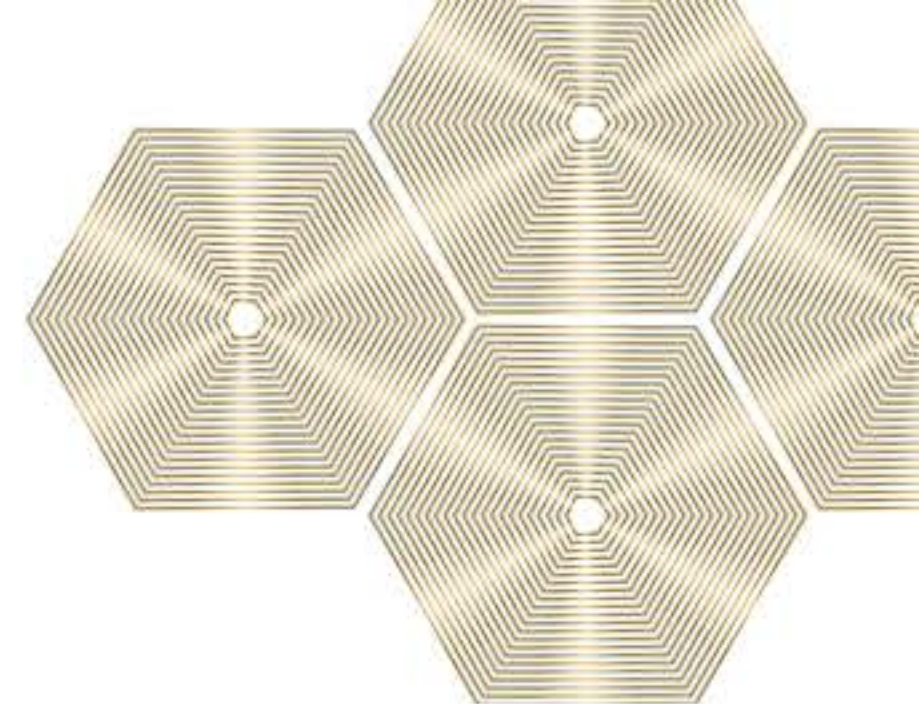
Nitrogen Lollipops made to order with Assorted Fruit Gels, Flavored Spices and Nitrogen Herbs

## PUFF LOVE

\$17 per guest

Attendant to Prepare - \$250 Fee to Apply per 100 Guests

Cream Puff topped with Swirled Raspberries Jam Ice Cream, Araguani 72% Hot Chocolate Sauce and Raspberry Chocolate Chantilly



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# A LA CARTE HORS D'OEUVRES

\$11 per piece - 25 piece minimum per selection

## COLD

Ahi Tuna, Tobiko Caviar, Avocado, Cilantro  
Lobster, Dill, Creamy Mustard, American Caviar  
Beef Tartare, Pickled Mushroom, Smoked Tomato, Sunchoke chips DF  
Curry Chicken Salad, Lime Crème  
Citrus Cured Salmon, Green Goddess, Orange, Rice Crackers DF, GF  
Beetroot Tartare, Lemon Aioli DF, GF

## HOT

Mini Crab Cake, Preserved Lemon Aioli  
Seafood and Saffron Arancini, Romesco  
Tandoori Chicken Satay, Mint Sauce  
Mini Beef Wellington, Mushroom Duxelles  
Braised Short Rib Empanada, Chipotle Aioli  
Bacon Wrapped Scallop, Tomato & Harissa Jam GF  
Coconut Shrimp, Horseradish and Orange Dip  
Beef Satay, Peanut Sauce GF, N  
Lobster Hushpuppies, Old Bay Remoulade

## VEGETARIAN COLD

Tequila Compressed Melon, Feta, Crispy Quinoa GF  
Baby Tomato and Mozzarella Skewer, Basil, Balsamic GF  
Brie, Orange Jam, Whole Grain Crostini  
Confit Tomato and Mozzarella Tart and Basil  
Florida Tomato Gazpacho Shooter, Avocado GF

## VEGETARIAN HOT

Spinach and Cheese Spanakopita, Cilantro Crème  
Corn and Truffle Croquette  
Miniature Leek and Winter Park Cheddar Quiche  
Manchego Fritter, Apricot Chutney  
Vegetable Spring Roll, Sweet Lime Chili Salsa

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# DINNER **menu**

Special occasions deserve a special menu. Explore our dinner options, from chef action stations to plated dishes, and find the perfect match for you and your party.

# LAKE NONA DINNER

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas  
Select a Soup or Salad, Entree and Dessert which will be Served to all Guests  
Enhance your Dinner with an additional Soup or Salad for \$12.00

## SOUP (SERVED TABLESIDE)

Roasted Butternut Squash Soup, Upland Cress, Bleu Cheese and Smoked Bacon GF, N

Lobster Bisque with Butter Poached Lobster GF

Red Pepper Bisque, Horseradish Crème Fraiche and Candied Pistachios GF

Cauliflower Veloute, Roasted Pears and Truffle DF, GF

Cream of Mushroom, Fried Manchego and Crème Fraiche

Tomato Gazpacho, Crab Ceviche, Avocado and Basil Oil

# PLATED DINNER

## SALAD

Purple Baby Romaine, Orange, Toasted Marcona Almond, Shaved Vegetables, Fried Manchego Cheese, Curry Vinaigrette N

Baby Greens, Garden Herbs, Cranberries, Poached Pear, Bleu Cheese, Candied Walnuts, Red Wine Vinaigrette GF, N

Roasted Beets, Kale, Goat Cheese, Spiced Honey, Tomato, Orange Segment, Mustard Dressing GF

Gem Lettuce, Grapes, Barley, Confit Tomato, Shaved Radish, Toasted Pumpkin Seeds, Buttermilk Dressing N

Arugula and Endive, Shaved Apple, Pickled Mushroom, Gorgonzola, Pine Nuts, Sherry Vinaigrette GF, N

Boston Bibb Lettuce, Hearts of Palm, Citrus, Olive Dust, Goat Cheese, Whole Grain Crostini GF

Burrata, Pickled Golden Beet, Salsa Verde, Black Olive, Preserved Lemon Vinaigrette

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# LAKE NONA DINNER

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas  
Select a Soup or Salad, Entree and Dessert which will be Served to all Guests  
Enhance your Dinner with an additional Soup or Salad for \$12.00

## ENTREES: SEAFOOD

Seared Halibut, Warm Farro, Kale and Mint, Crispy Quinoa  
Herbs Beurre Blanc \$119 GF

Grilled Mahi Mahi, Saffron Fregola, Confit Tomato, Shaved Fennel, Lobster Jus \$119

Florida Grouper, Ancient Grain, Mint Salsa, Confit Shallot, Eggplant  
and Date Chutney \$123

Pan Seared Branzino, Peas and Mint Puree, Wild Rice, Salsa Verde, Pea Shoot,  
Lemon Oil \$128

Seared Atlantic salmon Red Quinoa, Sweet Potato, Smoked Tomato, Shaved  
Radish Salad \$128

# PLATED DINNER

## ENTREES: MEAT

Roasted Beef Tenderloin, Lobster Risotto, Charred Baby Heirloom Carrots, Confit  
Garlic Jus \$153

Red Wine Braised Beef Short Rib, Yellow Corn Grits, Smoked Gouda, Shaved  
Baby Carrot, Basil and Spinach Puree, Port Wine Jus \$138 GF

Seared 6-ounce Filet, Potato Terrine, Vegetable Farroto, Watercress Puree, Wine  
Merchant Sauce \$143 GF

Sous Vide Pastrami Duck Breast, Green Tomatillo, Crispy Quinoa, Pumpkin Puree,  
Tequila Jus \$143

Free Range Chicken Breast, Cumin Cannellini Beans, Chimichurri, Roasted  
Tomato, Asparagus \$123 GF

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# LAKE NONA DINNER

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Select a Soup or Salad, Entree and Dessert which will be Served to all Guests  
Enhance your Dinner with an additional Soup or Salad for \$12.00

## ENTREES: VEGETARIAN

Portobello and Porcini Mushroom Ravioli, Basil, Spinach, Red Pepper Velouté, Lemon Pea Shoots \$98

Blackened Cauliflower Steak, Crispy Quinoa, Seared Halloumi, Smoked Tomato Sauce \$95

Roasted Butternut Squash Risotto, Black Truffle, Pecorino, Baby Arugula, Champagne Vinaigrette \$93

## ENTREES: DUO

Grilled 4-ounce Filet and Lemon Marinated Jumbo Shrimp, Truffle Farro Risotto, Carrot Purée, Wine Merchant Sauce \$150

Roasted 4-ounce Filet and Gulf Grouper, Maple Sweet Potato Purée, Grilled Asparagus, Crispy Quinoa, Madeira Sauce \$150 GF

Red Wine Braised Beef Short Rib and Pan Roasted Atlantic Salmon, Barley, Grilled Broccoli, Confit Shallot, Braising Sauce \$141

# PLATED DINNER

## DESSERT

Blue Mountain Coffee Caramel Crunch Gateau, Caramelized Pecans, Bourbon Cream N

Berries & Cream: Goat Milk Yogurt and Organic Vanilla Bean Mousse, Fresh Berries, Mixed Berries Compote, Berry Sauce N

Chocolate Crunch Napoleon: Gianduja Ganache, Hazelnut Light Cream, Orange Vanilla Fluid Gel N

Sous Vide Lemon Grass Pineapple: Capucine Cake, Vanilla White Chocolate Thins, Whipped Dulcey Chocolate Ganache, Coconut Ganache N

The All Vanilla Cheesecake: Runny Vanilla Bean Praline, Silky Vanilla Mascarpone Cheesecake, Vanilla Whipped Cream, Graham Cracker Crunch N

Belle Helene: Light Vanilla Mousse, William Pear Compote, Chocolate Glaze, Caramel Coulis, Pear Agar N

Lemon Almond Fondant, Citrus Cremeux, Grapefruit Agar N

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# ENHANCEMENTS

## HOT APPETIZERS

\$22 per guest

Maine Scallop, Pea Purée, Pickled Carrot, Salsa Verde, Smoked Bacon GF

Roasted Mushroom Truffle Risotto, Pea Shoot, Parmesan

Crab Cake, Sweet Corn and Pepper Succotash, Smoked Pepper Coulis

Crispy Pork Belly, Mint and Kale, Smoked Tomato Sauce, Spiced Chips N

Butternut Squash and Sage Ravioli, Fig Mostarda, Parmesan Cream, Toasted Pumpkin Seeds N

## COLD APPETIZERS

\$22 per guest

Smoked Artic Chard Pastrami, Goddess Cream, Crispy Quinoa, Watermelon Radish, Pickled Mushroom GF

Seared Ahi Tuna, Avocado, Pickled Pepper, Black Sesame and Spiced Chip GF, N

Smoked Beef Carpaccio, Pickled Mustard Seed, Parmesan , Garlic Crouton



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# ENHANCEMENTS

## SPIRITED INTERMEZZI

\$10 per guest

A spirited take on Granita Intermezzi – the perfect palate cleanser!

Cucumber + Riesling: Cool, refreshing cucumber complements the fresh aromatics of dry Riesling and allows for better enjoyment of dishes to come

Strawberry + Rosé: Tart strawberries highlight the gently nuanced berry notes found in a beautiful rosé bouquet act as an essential companion to main dishes

Lavander Lemon + Pinot Grigio Bright, acidic lemon paired with fragrant lavender and crisp Pinot Grigio perfectly paired to reset your sensory perception



# DINNER BUFFET

Maximum of 90 minutes of service. \$20 per guest each additional 30 minutes,



## LATIN BEAT

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas

\$153 per guest

### SOUP

Pozole Soup GF

### SALADS

Grilled Vegetable Escabeche, Poached Shrimp, Cilantro and Lime Vinaigrette GF

Shaved Jicama, Grilled Pineapple, Pickled Red Onion, Mustard Dressing GF

Quinoa Tabbouleh, Pickled Jalapeno, Sweet Corn, Roasted Pepper N

Florida Greens, Assortment of Dressings GF

CARVED TO ORDER (Attendant to Carve, \$250 Attendant Fee will Apply per 100 Guests)

Slow Roasted Brazilian Picaña, Chimichurri, Green Tomatillo Salsa GF

### HOT ITEMS

Grilled Salmon, Roasted Cipollini Onion, Grilled Baby Pepper, Romesco Pimento Sauce GF

Grilled Chicken Breast, Spiced Pumpkin Seed, Creamy Green Tomatillo Sauce

Black Beans And Rice GF

Buttered Corn on the Cob, Cojita Cheese, Pickled Red Onion

### DESSERTS

Tres Leches, Dulce de Leche, Swirled Whipped Cream

Arroz con Leche, Marinated Pineapple GF

Organic Mexican Vanilla Bean Cream filled with Concha, Chocolate Sauce

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# DINNER BUFFET

Maximum of 90 minutes of service. \$20 per guest each additional 30 minutes,



## COAST TO COAST

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas

\$155 per guest

### SOUP

Florida Conch Chowder, Smoked Bacon and Potato GF

### SALADS

Shaved Carrot, Pickled Chayote, Red Onion, Mustard and Cilantro Vinaigrette GF  
Hearts of Palm, Baby Tomato, Florida Orange, Yuzu Orange Dressing GF  
Shrimp "Ceviche" Jicama, Avocado and Papaya Salad, Cilantro Lime Dressing GF,N  
Roasted Beet and Strawberry Salad with Arugula

CARVED TO ORDER (Attendant to Carve, \$250 Attendant Fee will Apply per 100 Guests)

Banana Leaf Steamed Snapper, Shaved Fennel, Cajun Remoulade

### HOT ITEMS

Roasted Chicken Breast, Smoked Corn, Roasted Sweet Potato, Chicken Jus GF  
Blackened Gulf Grouper, Grilled Pineapple Pico de Gallo, Toasted Hazelnut, Preserved Lemon Butter  
Oven Roasted Sweet Potato, Orange and Horseradish Glaze GF, N  
Grilled Asparagus  
Corn Grits, Creamed Fresh Corn

### DESSERTS

Lemon Meringue Verrine  
Key Lime Tart  
Florida Strawberry S'mores N

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# DINNER BUFFET

Maximum of 90 minutes of service. \$20 per guest each additional 30 minutes,



## PORTS OF CALL

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas

\$151 per guest

### SOUP

Mediterranean Lentils and Spinach Soup GF

### SALADS

Bulgur, Quinoa, Golden Raisins, Cilantro with Citrus Dressing

Roasted Golden Beets, Fennel, Shaved Apple, Arugula with Lemon Vinaigrette GF

Charred Asparagus and Baby Carrots, Sherry Crème, Walnuts Pesto DF, GF, N

Kalera Florida Greens, Selection of House Dressings GF

### HOT ITEMS

Chicken Breast, Confit Cipollini, Pancetta and Green Beans, Chicken Thyme Jus GF

Grilled Grouper, Confit Tomato, Black Olive, Capers and Barley

Braised Short Ribs, Tree Grain Salad, Chermoula Herb Oil

Grilled Broccolini, Blue Cheese and Pickled Onions

Baby Heirloom Potato, Lemon Gremolata, Smoked Bacon, Chive GF

### DESSERTS

Tiramisu

Ricotta Cannoli and Pistachio N

Morello Cherry Tart, Greek Yogurt Mousse

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# DINNER BUFFET

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## FOOD FOR THOUGHT

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee and Selection of Fine Teas

\$151 per guest

### SOUP

Minestrone Soup

### SALADS

Tabbouleh, Confit Sweet Pepper, Mint, Tomato, Champagne and Basil Vinaigrette GF,DF  
Farro, Roasted Sweet Potato, Chop Kale, Toasted Pistachio, Red Wine Vinaigrette  
Florida Tomato Salad, Shaved Beet, Orange, Smoked Feta, Balsamic Vinaigrette  
Grain Salad with Barley, Radicchio, Poached Pears, Red Wine Vinaigrette

### HOT ITEMS

Beef Meat Balls, Roasted Tomato Sauce, Ricotta Salata  
Chicken Breast, Fennel, Grape Fruit, Shaved Baby Carrot Slaw GF  
Seared Florida Grouper, Barley, Roasted Mini Peppers, Toasted Walnuts  
Grilled Broccolini, Garlic Oil V  
Sweet Potato Puree, Crispy Quinoa, Maple Chili V

### DESSERTS

Coconut Milk Rice Pudding, Passion Coconut Crisp, White Chocolate Shard  
Blueberry Agar, Mint Infused Whipped Ganache, Sable Cookie N  
Super Dark 72% Chocolate Mousse, Chocolate Sauce, Chocolate Streusel N

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# BEVERAGE **menu**

From elegant cocktails to local craft beer, find the perfect bar package to compliment your event.  
Cheers!



# BAR PACKAGES

## HOSTED BAR

Premium Cocktail \$14  
Ultra-Premium Cocktail \$16  
House Wine \$60/bottle  
Domestic Beer \$9  
Imported Beer \$10  
Local Brew \$12  
Cordial \$16  
Soft Drink \$8  
Bottled Water \$8  
Bottled Juice \$8

## HOSTED BAR BY THE HOUR

**PREMIUM BAR**  
First Hour \$34, Additional Hours \$16

**ULTRA PREMIUM BAR**  
First Hour \$38, Additional Hours \$19

**BEER AND WINE**  
First Hour \$28, Additional Hours \$13

**NON ALCOHOLIC**  
First Hour \$16, Additional Hours \$9

## CASH BAR

*\*Inclusive of service charge and tax*

Premium Cocktail \$22  
House Wine \$18/glass  
Domestic Beer \$14  
Imported Beer \$14  
Local Brew \$18  
Cordial \$25  
Soft Drink \$12  
Bottled Water \$12  
Bottled Juice \$12

## LOCAL BREWS

Add \$6 per person per hour or \$12 per bottle

Choose Three:

Cigar City Jai Ali  
Hefeweizen  
J. Wakefield Something Light Kolsch  
Funky Buddha Hard Seltzer  
Kona Big Wave  
Orange Blossom Pilsner

Bartender Fee Required \$250 for First Three Hours, \$100 Each Additional Hour  
One Bartender per 100 guests Required



# BAR INCLUSIONS



## PREMIUM BAR

VODKA - Tito's  
RUM - Captain Morgan Spiced  
RUM - Captain Morgan Silver  
GIN - Bombay Sapphire  
TEQUILA - Sauza Blue Tequila  
WHISKEY - Jack Daniels  
BOURBON - Bulleit  
SCOTCH - Dewar's White Label

## BEER + WINE

Tavistock Reserve Collection, Red  
Tavistock Reserve Collection, White  
Corona  
Heineken  
Stella Artois  
Miller Lite  
Bud Light

## ULTRA PREMIUM BAR

VODKA - Ketel One  
RUM - Mount Gay Eclipse  
RUM - Bacardi Silver  
GIN - Tanqueray 10  
TEQUILA - Don Julio Blanco  
WHISKEY - Crown Royal  
BOURBON - Maker's Mark  
SCOTCH - Johnnie Walker Black

Bartender Fee Required \$250 for First Three Hours, \$100 Each Additional Hour  
One Bartender per 100 guests Required

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# SHAKEN OR STIRRED

Specialty Cocktails - \$18; Zero Proof - \$13

\*Select one. Additional options require a guarantee of 50% per cocktail/free spirit

Allow our mixologists to engage your senses with handcrafted cocktails - resulting in unique flavor combinations that elevate the overall guest experience. Each beverage is also offered as a "free spirit."



## FLOWER GIRL

Tanqueray 10, Cold Pressed Lime, Organic Agave infused with Jasmine Tea, Lavender, Rosemary and Juniper

## EL VATO

Don Julio Blanco, Cold-Pressed Watermelon and Lime, Organic Agave infused with Fresh Herbs, Mexican Chiles

## BERRY NICE

Bacardi Silver, Cold-Pressed Lime, Organic Agave infused with Fresh Mint and Mixed Berries

## TROPIC THUNDER

Mount Gay Eclipse, Cold-Pressed Pineapple and Lime, Organic Agave infused with Fresh Coconut and Spiced Orgeat

## CUCUMBER THAI

Ketel One, Cold-Pressed Cucumber and Lime, Organic Agave infused with Thai Basil

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## THE SMILEY

Ketel One, Cold-Pressed Ginger and Lime, Organic Agave infused with Fresh Turmeric

## REFRESHER

Tito's, Cold-Pressed Lime, Organic Agave infused with Fresh Ginger

## CITRUS SOUR

Don Julio Blanco, Cold-Pressed Lime, Organic Agave infused with Fresh Citrus

## PINK PONY

Sauza Blue Tequila, Cold-Pressed Grapefruit, Lime, Organic Agave infused with Tangerine, Guava, Pink Peppercorn and Hibiscus Flower

## ESPRESS YOURSELF

Ketel One, Freshly Brewed Espresso, Organic Agave infused with Roasted Oaxacan Coffee Blend

# SHAKEN OR STIRRED

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# WINES

## RED

Pinot Noir, Böen, Russian River Valley, CA \$68

\*Pinot Noir, Tavistock Reserve Collection, California \$60

Pinot Noir, Louis Jadot, Burgundy, France \$80

Red Blend, Rebellious, California \$60

Merlot, Emmolo, Napa Valley, CA \$75

\*Malbec, Tavistock Reserve Collection, Argentina \$60

Cabernet Sauvignon, Quantum Leap Winery \$70

\*Cabernet Sauvignon, Altered Dimension, Washington \$60

Cabernet Sauvignon, Quilt, Napa Valley, CA \$80

## BUBBLES

\*Prosecco, Tavistock Reserve Collection, Veneto, Italy \$50

Moët & Chandon Imperial Brut, Epernay, France \$130

Chandon, Brut Rose, California \$65

## WHITE

Pinot Grigio, Salus, Italy \$50

Pinot Grigio, Santa Margherita, Alto Adige, Italy \$115

Sauvignon Blanc, Nautilus Marlborough, New Zealand \$82

Riesling, Dr. Konstine Frank, Finger Lakes, New York \$60

Sauvignon Blanc, Craggy Range, Martinborough, New Zealand \$77

\*Sauvignon Blanc, Tavistock Reserve Collection, California \$60

Chardonnay, Seal Rock, Napa Valley, CA \$72

\*Chardonnay, Tavistock Reserve Collection, California \$60

Chardonnay, Newton Unfiltered, Napa Valley, CA \$95

## ROSE

Château d'Esclans, The Palm, Côtes de Provence, France \$65

\*Tavistock Reserve Collection, California \$60

DF= Dairy-Free | GF = Gluten-Free | N = Contains Nuts | V = Vegan

All menus are subject to a 25% service charge and 7.5% sales tax and fee (subject to change).

All menus require a minimum of 25 guests. Maximum of 90 minutes of service.



\* House Wine



# CONTACT

[www.lakenonawavehotel.com](http://www.lakenonawavehotel.com)

407.675.2000