

Catering Menus



Catering Department
P: 407-956-2000

Shenderson@phmemail.com

10/11/11

Continental Breakfast

Based on One Hour of Service

Classic Continental

Chilled Florida Orange Juice
Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon

\$12.95 per person

Deluxe Continental

Chilled Florida Orange Juice
Sliced Fresh Fruit
Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
Bagels and Cream Cheese
Variety of Individual Flavored Yogurts
Butter and Fruit Preserves
Assorted Cereal and Milk
Freshly Brewed Starbucks Coffee
Herbal Teas with Lemon
Healthy Choices:
No-Saturated Butter,, Sugar Free Preserves, Assorted Muffins & Breads
\$17.95

All prices subject to 21 % service charge and applicable

Sales tax

All prices subject to change



All Day Break

Continental Breakfast:

*Chilled Florida Orange Juice
Assorted Breakfast Pastries to Include Danishes, Croissants, and Muffins
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon*

Healthy Refresh

*Seasonal Sliced Fruits & Multi Grain Bars
Coffee Refresh*

Afternoon Refresh:

*Yogurt Granola Parfaits
Coffee Break
Assorted Sodas and Water*

\$23.95 per person

Additional Breaks

Berry Break

*Fresh Seasonal Berries
Crunchy Granola and Vanilla Yogurt
Assorted Sodas and Bottled Water
Freshly Brewed Starbucks Coffee*

\$12.95 per person

Healthy Break

*Fresh Sliced Fruit with a Tray Tropical Yogurt Sauce
Vegetable Crudites with Ranch
Assorted Granola Bars
Bottled Water and Assorted Sodas
Freshly Brewed Starbucks Coffee*

\$11.95 per person



Hand in the Cookie Jar

*Freshly Baked Assorted Cookies
Assorted Individual Milks
Bottled Water and Assorted Sodas
Freshly Brewed Starbucks Coffee*

\$10.50 per person

Sports Break

*Chips and Salsa
Popcorn and Pretzels
Assorted Nut Bars
Sodas and Bottled Energy Water
Freshly Brewed Starbucks Coffee*

\$11.95 per person

All prices subject to 21 % service charge and applicable

Sales tax

All prices subject to change

Breaks

A la Carte

<i>Starbucks Coffee</i>	<i>\$55.00 per Gallon</i>
<i>International Tea Selections</i>	<i>\$55.00 per Gallon</i>
<i>Hot Chocolate</i>	<i>\$2.50 per Packet</i>
<i>Orange and Grapefruit Juice</i>	<i>\$45.00 per Gallon</i>
<i>Fruit Punch</i>	<i>\$35.00 per Gallon</i>
<i>Iced Tea</i>	<i>\$35.00 per Gallon</i>
<i>Lemonade</i>	<i>\$30.00 per Gallon</i>
<i>Assorted Soft Drinks</i>	<i>\$2.00 Each</i>
<i>Bottled Spring Water</i>	<i>\$2.00 Each</i>
<i>Flavored Milk (Chocolate or Strawberry)</i>	<i>\$2.95 Each</i>
<i>Freshly Baked Jumbo Cookies</i>	<i>\$34.00 per Dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$27.00 per Dozen</i>
<i>Danish, Muffins, and Croissants</i>	<i>\$27.00 per Dozen</i>
<i>Chocolate Fudge Brownies</i>	<i>\$27.00 per Dozen</i>
<i>Seasonal Fresh Whole Fruit</i>	<i>\$1.50 per Piece</i>
<i>Individual Yogurts</i>	<i>\$2.50 Each</i>
<i>Assorted Ice Cream Bars</i>	<i>\$35.00 per Dozen</i>
<i>Bag of Chips</i>	<i>\$1.75 Each</i>
<i>Granola Bars – Candy Bars</i>	<i>\$24.00 per Dozen</i>
<i>Pretzels with Mustard Sauce</i> <i>(25 people minimum to order)</i>	<i>\$34.00 per Dozen</i>
<i>Sliced Fresh Fruit</i>	<i>\$3.95 per Person</i>
<i>Vegetable Crudités</i>	<i>\$4.75 per Person</i>



*All prices subject to 21 % service charge and applicable
Sales tax
All prices subject to change*

Breakfast Buffet Menus

Based on One Hour of Service and a minimum of 30 People

The Sunrise Buffet

*Chilled Florida Orange Juice
Sliced Seasonal Fruit Tray
Fluffy Scrambled Eggs & Egg Whites
Smoked Bacon or Sausage Links
Assorted Breakfast Pastries
Home Fried Potatoes
Bagels and Cream Cheese
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon*

\$19.95 per person

Buffet Additions

*Pancakes with Syrup
Or
French Toast with Syrup
Or
Sausage with Gravy and Biscuits*

\$2.50 per Person



Plated Breakfast Selections

*To Include Orange Juice, Freshly Brewed Starbucks Coffee, Assorted Herbal Teas,
And Bakery Basket with Assorted Breakfast Pastries*

*Scrambled Eggs with Breakfast Potatoes and choice of Bacon or Sausage
\$13.95*

*Cheese or Vegetable Omelet with Breakfast Potatoes and choice of Bacon or Sausage
\$13.95
(Maximum of 25 People)*

(Minimum of 20 People, maximum of 35 People)

*All prices subject to 21 % service charge and applicable
Sales tax
All prices subject to change*

Buffet Lunch Menu

Based on One Hour of Service

The Deli Board

Choice of Two:

Seasonal Fresh Fruit Salad

Marinated Cucumber Salad

Pasta Salad with Roasted Vegetable

Red Skin Potato Salad

*Tossed Garden Salad with Tomato, Cucumbers, Carrots
With Ranch and Italian Dressing*

Deli Board Selections to include

*Sliced Roast Beef, Smoked Turkey Breast, Honey Cured
Ham, Genoa Salami, Assorted Sliced Cheeses*

Deluxe Relish Tray to include

*Lettuce, Tomato, Onion, Dill Pickles, Mustard &
Mayonnaise*

Assorted Deli Breads and Rolls, Potato

Homemade Cookies and Brownies

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$22.95 per person

(Minimum of 25 People to Order)



*All prices subject to 21 % service
charge and applicable
Sales tax
All prices subject to change*

The Point Lunch Buffet

Choice of two Salads:

*Garden Green with tomato, cucumber, and carrots with
Ranch Dressing*

Fresh Fruit Salad

Grilled Vegetable Salad

Red Skin Potato Salad

Tomato, Onion and Cucumber Salad

Choice of two Entrees:

Baked Chicken with a Sun Dried Tomato Pesto

Baked Salmon with a Dill Cream Sauce

Parmesan Chicken

Baked Mahi Mahi with Pineapple Cilantro Salsa

Herb Roasted Potatoes

Choice of two:

Garlic Mashed Potatoes

Yellow Jasmine Rice

Penne Pasta Tossed in Olive Oil

Mélange of seasonal Vegetables

Rolls and Butter

Assorted Cakes and Pies

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$19.95 per person

All prices subject to 21% service fee.

*All Plated Lunches to Include Rolls and Butter, Cheesecake or Chocolate Cake, Freshly Brewed Starbucks Coffee
Iced Tea and Water*

*The Point Chicken Salad
Over Romaine with Vine Ripe Tomatoes, Orange Slices and Toasted Almonds
\$16.95 per person*

*Tuna Salad
Over Romaine with Vine Ripe Tomatoes and Cucumbers
\$16.95 per person*

*Deli Plate
Potato Salad, Assorted Cheeses and Deli Meats, Tomato and Dill Pickle served with Assorted Breads
\$16.95
Marinas of 24 or less)*

The Point Boxed Lunches

*Ham and Cheese on Whole Wheat
With lettuce, tomato.
Cut Fresh Fruit
Homemade Brownie
Bag of chips
Bottle of Water*

\$9.95 per person ++

*South Western Grilled Chicken Salad
On a Whole Wheat Kaiser
Cut Fresh Fruit
Bag of Chips
Homemade Cookie
Bottled of Water*

\$9.95 per person ++

*Turkey Wrap with
Lettuce, tomato, and Swiss cheese
Cut Fresh Fruit
Homemade Cookie
Bag of Chips
Bottle of Water*

\$9.95 per person ++

All prices subject to 21 % service

Reception

Hot Hors D'oeuvres

<i>Scallop's and Bacon</i>	<i>\$275 / 100 Pieces</i>
<i>Mini Beef Wellington</i>	<i>\$325 / 100 Pieces</i>
<i>Mini Chicken Cordon Blue</i>	<i>\$275 / 100 Pieces</i>
<i>Pig's in a Blanket</i>	<i>\$225 / 100 Pieces</i>
<i>Mini Quiche</i>	<i>\$250 / 100 Pieces</i>
<i>Jalapenos Poppers with Ranch Dip</i>	<i>\$275 / 100 Pieces</i>
<i>Chicken Tenders with Honey Mustard</i>	<i>\$250 / 100 Pieces</i>
<i>Crispy Spring Rolls with a Plum Sauce</i>	<i>\$225 / 100 Pieces</i>
<i>Swedish Meatballs</i>	<i>\$225 / 100 Pieces</i>
<i>Mini Brie en Croquet</i>	<i>\$275 / 100 Pieces</i>
<i>Three Cheese Quesadillas</i>	<i>\$250 / 100 Pieces</i>
<i>Buffalo Chicken Wings</i>	<i>\$225 / 100 Pieces</i>

Cold Hors D'oeuvres

<i>Assorted Finger Sandwiches</i>	<i>\$225 / 100 Pieces</i>
<i>Tomato, Mozzarella Cheese and Basil Bruchetta</i>	<i>\$275 / 100 Pieces</i>
<i>Smoked Salmon wheel with Cream Cheese and Capers</i>	<i>\$300 / 100 Pieces</i>
<i>and Corn Salsa</i>	
<i>Cucumber Rounds with Crab Salad</i>	<i>\$325 / 100 Pieces</i>
<i>Jumbo Shrimp Cocktail</i>	<i>\$350 / 100 Pieces</i>
<i>Chips and Salsa</i>	<i>\$23 / Pound</i>
<i>Deluxe Nut's</i>	<i>\$23 / Pound</i>

Cold Display's

<i>Antipasto Tray</i>	<i>\$6.95 per person</i>
<i>Assorted, Meats, Cheeses, Olives, and Marinated Peppers</i>	
<i>International Cheese Tray</i>	<i>\$5.75 per person</i>
<i>Vegetable Crudites</i>	<i>\$4.75 per person</i>
<i>Fruit Kabobs on Pineapple Tree</i>	<i>\$5.75 per person</i>
<i>Fresh Seasonal Fruit Tray</i>	<i>\$4.75 per person</i>

By request

Manned Carving Station

(\$50.00 Carving Fee)

Roasted Beef Tenderloin Served with a Wild Mushroom Demi Sauce

Rolls and butter

(Serves 25 people)

\$325.00

Roasted Prime Rib with a Horseradish Sauce

Rolls and butter

(Serves 40 people)

\$325.00

Smoked Turkey with Cranberry Sauce

Rolls and butter

(Serves 40 people)

\$295.00

Whole Baked Country Ham served a Raisin Orange Sauce, honey mustard

Rolls and butter

(Serves 40 people)

\$295.00

Pasta Station

Four Choices of Two:

Fettuccini, Tortellini, Penne, Ravioli

Served with choice of two:

Marinara Sauce, Alfredo Sauce, Puesto Sauce

Plated Dinner

All prices subject to 21 % service charge and applicable sales tax.

All prices subject to change.

Grand Plated Dinner

*Garden Salad with Tomatoes, Cucumber, Carrots,
Ranch and Italian Dressing
Rolls with Butter*

*Baked Breast of Chicken
With a Mango, Red and Green Pepper Salsa
Parmesan Baked Potatoes*

New York Style Cheesecake with Fresh Strawberries

*Lemonade and Iced Tea
Freshly Brewed Starbucks Coffee*

\$32.95 per person

Majestic Plated Dinner

*Garden Spring Salad with Tomatoes, Olives
A Feta Cheese,
Rolls with Butter*

*Grilled Beef Tenderloin, Caramelized Onions
With a Demi Glaze Sauce
Garlic Mash Potatoes
Mélange of Seasonal Vegetables of Yellow and Green Squash
with Carrots, Peppers, Onions,
Sautéed in olive oil*

Chocolate Cake with Raspberry Sauce

*Lemonade and Iced Tea
Freshly Brewed Starbucks Coffee*

\$36.95 per person



All prices subject to 21 % service charge and applicable sales tax.

All prices subject to change.

Design Your Own Dinner Buffet

Choice of two:

Toasted Coconut Fruit Salad
Marinated Grilled Vegetable Salad
Mixed Green Salad with Tomato Cucumber, Carrots, with Ranch and Italian Vinaigrette
Red Skin Potato Salad
Antipasto Pasta Salad with Balsamic Vinaigrette
Bermuda Onion, Tomato and Cucumber Salad

Choice of two:

Grilled Beef Tips with a Mushroom Cabernet Sauce
Grilled Mahi Mahi with a Pineapple Cilantro Salsa
Baked Salmon with a Dill Lemon and Caper Butter
Rosemary Baked Chicken with a Sun dried Tomato and Cheever Cheese Pesto
Roasted Pork Tenderloin Adobo Style
Baked Chicken in a Basil Cream Sauce

Choice of two:

Yellow Jasmine Rice
Garlic Mashed Potatoes
Penne Pasta in a Garlic Olive Oil
Baked Rosemary Red Skin Potatoes
Green Beans with Toasted almonds
Baby Corn with Butter
Caribbean Vegetable Medley

Rolls and Butter
Assorted Pies and Cakes
Iced Tea and Water

All prices subject to 21 % service charge and applicable sales tax.
All prices subject to change.

The Point Dinner Buffet

Cold Display
Choice of Three

Cilantro Marinated Vegetables
Tomato and Bermuda Onion Salad with Citrus Vinaigrette
Roasted Corn and Bean Salad
Red Skin Potato, Garlic and Bacon Salad
Garden Salad tossed with Cucumbers, Tomatoes, Onions and Mushrooms
Choice of Dressing

Hot Entrees
Choice of Two

Baked Chicken with a Herb Lemon Sauce
Sliced Roast Beef with a Cabernet Reduction
Baked Mahi Mahi with Pineapple Salsa

Choice of Three

Yuca con Mojo
Cilantro Potatoes
Baked Sweet Plantains
Rice with Pigeon Peas
Fresh Sautéed Vegetables

Hot Rolls and Butter

Assorted Cakes and Pies

Iced Tea and Water

\$23.95 per person
(Minimum of 20 People to Order)



Beverages

We are proud to offer Call and Premium Brand
Host Sponsored Bar – Per Person

	Call Brand	Premium Brand
One Hour	\$16.00	\$19.00
One and One-Half Hours	\$20.00	\$23.00
Two Hours	\$23.00	\$26.00

Host Sponsored Bar – Per Drink

	Call Brand	Premium Brand
Cocktails	\$6.00	\$7.00
Imported & Specialty Beers	\$6.00	\$6.00
Domestic & Light Beers	\$4.75	\$4.75
Specialty House Wines	\$6.00	\$7.00
Mineral & Bottled Water	\$3.75	\$3.75

Cash Bar Service

Premium Brand Cocktails...	\$7.25
Call Brand Cocktails...	\$6.25
Imported & Specialty Beers...	\$6.25
Domestic & Light Beers...	\$5.00
Specialty House Wines...	\$6.25



*All prices subject to 21 % service charge
And applicable Sales tax
All prices subject to change
\$75 Bartender fee applies for every 2 hours.*

Standard Terms and Conditions

All function rooms are non-smoking

All prices and menus are subject to change with notification when possible.

No food or beverage of any kind will be permitted to be brought into any banquet/meeting rooms by any guest without the prior written approval of the General Manager of the Hotel.

Final menu selections must be submitted two weeks prior to the function to insure the availability of the desired menu items.

All catering functions are subject to service (gratuity) charges and applicable state and local sales taxes.

A deposit is required for all functions and menu selections unless prior arrangements have been made.

Payment in full is required at least 30 days prior to the function, unless other credit arrangements have been established with the Hotel.

A final count of the attendants (the "Guaranteed Number") of any catering function must be received no less than 72 hours in advance. Guarantees for a Monday or Tuesday function must be received by 12:00 noon on the preceding Friday.

If actual attendance is below the Guaranteed Number, the customer will, nonetheless, be charged for the Guaranteed Number.

The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on this Contract with notification.

Cancellation policy: Any meeting/function the cost of which is \$500 or less must be cancelled not less than 30 days prior to the function date to avoid room rental charges and loss of deposit. All other functions must be cancelled one year prior to the function date to avoid forfeiture of deposit.

We look forward to hosting your event here at The Point Orlando Resort!

407-956-2000

