



CATERING MENUS

CATERING DEPARTMENT
P: 407-956-2056

Breakfast Service

Based on One Hour of Service

Continental Breakfast

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

\$14.95 per Guest

Deluxe Continental Breakfast

Chilled Florida Orange Juice
Sliced Fresh Fruit
Assorted Breakfast Pastries to Include Danish,
Croissants, and Muffins
White and Wheat Toast
Individual Yogurts
Butter and Fruit Preserves
Steel Cut Oatmeal
Freshly Brewed Starbucks Coffee
Herbal Teas with Lemon

\$19.95 per Guest



The Sunrise Breakfast Buffet

Chilled Florida Orange Juice
Sliced Fresh Fruit
Fluffy Scrambled Eggs
Smoked Bacon or Sausage Links
Assorted Breakfast Pastries
Home Fried Potatoes
White and Wheat Toast
Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Herbal Teas with Lemon

\$27.95 per Guest

Buffet Additions

Pancakes with Syrup	\$3.50 per Guest
French Toast with Syrup	\$3.50 per Guest
Waffles with Syrup	\$3.50 per Guest
Assorted Bagels	\$3.50 per Guest
Sausage, Gravy and Biscuits	\$4.50 per Guest

Omelet Station

Selection of Ham, Crumbled Bacon, Tomatoes,
Mushrooms, Scallions, Sweet Peppers, Cheddar Cheese
\$6.95 per Guest

One Chef Attendant Required for Every 25 Guests
\$75 per Chef Attendant

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales tax

All Prices Subject to Change

All Day Break

Deluxe Continental Breakfast

Chilled Florida Orange Juice
Sliced Fresh Fruit
Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins
White and Wheat Toast
Individual Yogurts
Butter and Fruit Preserves
Assorted Cereal and Milk
Freshly Brewed Starbucks Coffee
Herbal Teas with Lemon

AM Break

Assorted Granola and Energy Bars
Freshly Brewed Coffee

PM Break

MYO Trail Mix
Cashews, Almonds, Peanuts
Pretzels, Dried Cranberries, Chocolate Chips
Assorted Soft Drinks and Water

\$30.00 per Guest

Additional Breaks

Berry Break

Fresh Seasonal Berries
Crunchy Granola and Vanilla Yogurt
Bottled Water and Assorted Soft Drinks
Freshly Brewed Starbucks Coffee and Tea

\$15.95 per Guest



Healthy Break

Fresh Sliced Fruit with Tropical Yogurt Sauce
Vegetable Crudités with Ranch
Assorted Granola Bars
Bottled Water and Assorted Soft Drinks
Freshly Brewed Starbucks Coffee and Tea

\$14.95 per Guest

Sweet Tooth

Freshly Baked Assorted Cookies and Brownies
Bottled Water and Assorted Soft Drinks
Freshly Brewed Starbucks Coffee and Tea

\$11.95 per Guest

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax
All Prices Subject to Change

Breaks

Starbucks Coffee	\$55.00 per Gallon
International Tea Selections	\$55.00 per Gallon
Hot Chocolate	\$2.50 per Packet
Orange	\$45.00 per Gallon
Fruit Punch	\$35.00 per Gallon
Iced Tea	\$35.00 per Gallon
Lemonade	\$30.00 per Gallon
Assorted Soft Drinks	\$3.50 Each
Bottled Spring Water	\$3.00 Each
Freshly Baked Jumbo Cookies	\$38.00 per Dozen
Bagels and Cream Cheese	\$30.00 per Dozen
Danish, Muffins, and Croissants	\$30.00 per Dozen
Chocolate Fudge Brownies	\$30.00 per Dozen
Assorted Ice Cream Bars	\$35.00 per Dozen
Individual Bags of Chips or Pretzels	\$3.00 Each
Granola Bars and/or Candy Bars	\$34.00 per Dozen
Sliced Fresh Fruit	\$5.00 per Guest
Charcuterie Display	\$8.00 per Guest



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All prices Subject to Change

Lunch Service

Based on One Hour of Service

The Deli Board Buffet

Choice of Two:

Seasonal Fresh Fruit Salad
Marinated Cucumber Salad
Pasta Salad with Roasted Vegetable
Red Skin Potato Salad
Tossed Garden Salad
Tomato, Cucumbers, Carrots
Ranch and Italian Dressing

Deli Board Selections to Include:

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

Deluxe Relish Tray to Include:

Lettuce, Tomato, Onion, Dill Pickles
Mustard and Mayonnaise
Assorted Deli Breads and Rolls
Potato Chips

Dessert

Homemade Cookies and Brownies
Freshly Brewed Starbucks Coffee
Iced Tea and Water

\$22.95 per Guest

(Minimum of 20 People to Order)



The Point Lunch Buffet

Rolls and Butter

Choice of One Salad:

Garden Greens
Tomato, Cucumber, and Carrots
Ranch Dressing
Fresh Fruit Salad
Grilled Vegetable Salad
Red Skin Potato Salad

Tomato, Onion and Cucumber Salad

Choice of Two Entrees:

Baked Chicken with Sun Dried Tomato Pesto
Grilled Salmon with Dill Cream Sauce
Parmesan Chicken
Roast Pork Loin Adobo Style
Grilled Mahi Mahi with Pineapple Cilantro Salsa

Choice of One:

Herb Mashed Potatoes
Saffron Rice Pilaf
Penne Pasta Tossed in Olive Oil

Choice of One:

Chef's Seasonal Vegetables
Green Bean with Toasted Almonds
Baby Corn and Butter

Dessert:

Chef's Dessert Display
Freshly Brewed Starbucks Coffee
Iced Tea and Water

\$31.95 per Guest

Additional Entrée: \$10.00 per Guest

Additional Side \$5.00 per Guest

(Minimum of 20 People to Order)

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax

All Prices Subject to Change

Light Plated Lunch

One Selection per Guest.

The Point Chicken Salad Wrap

Lettuce, Tomato

Served with House Fried Chips

Tuna Salad Croissant

Lettuce, Tomato, Cheddar Cheese

Served with Fresh Seasonal Fruit

DagWood Stacker

Ham, Turkey, Roast Beef

Cheddar Cheese, Swiss Cheese

Lettuce, Tomato

Marble Rye

Served with House Fried Chips

Grilled Chicken Caesar Salad

Romaine Hearts, House Pickled Garlic and Onion

Shaved Parmesan, Croutons

Creamy Caesar Dressing

Dessert

One Selection per Guest.

Cheesecake

Chocolate Cake

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$25.00 per Guest

Maximum of 30 Guests

Entrée Selections are Due to Event Manager 72hrs Prior to Event Start Date

A \$50.00 Service Charge Will Apply to All Plated Lunches of 24 or Less. All
Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax
All Prices Subject to Change

The Point Boxed Lunches

All Guests Selections Are Due 72hrs Prior to the Event Start Date

Ham and Cheese

Whole Wheat Bread
Lettuce, Tomato
Whole Fruit
Bag of Chips
Chocolate Chip Cookie
Bottled Water

Roasted Turkey Croissant

Lettuce, Tomato and Swiss Cheese
Whole Fruit
Bag of Chips
Chocolate Chip Cookie
Bottled Water

Chicken Salad Wrap

Whole Fruit
Bag of Chips
Chocolate Chip Cookie
Bottled Water

Tuna Salad Croissant

Whole Fruit
Bag of Chips
Chocolate Chip Cookie
Bottled Water

\$15.00 Per Guest



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Plated Dinners

Maximum of 30 Guests

Grand Plated Dinner

Rolls with Butter
Garden Salad
Tomatoes, Cucumber, Carrots,
Ranch and Italian Dressing
Grilled Chicken Breast
Mango, Red and Green Pepper Salsa
Parmesan Baked Potatoes
New York Style Cheesecake
Fresh Strawberries
Lemonade and Iced Tea
Freshly Brewed Starbucks Coffee

\$34.95 per Guest

Majestic Plated Dinner

Rolls with Butter
Garden Spring Salad
Tomatoes, Olives
Feta Cheese
Grilled Beef Tenderloin
Caramelized Onions, Demi Glaze Sauce
Garlic Mash Potatoes
Seasonal Vegetables of Yellow and Green
Squash Carrots, Peppers, Onions,
Sautéed in Olive Oil
Spoon Lovers Chocolate Cake
Espresso Crème Anglaise
Lemonade and Iced Tea
Freshly Brewed Starbucks Coffee

\$42.95 per Guest



All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax
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Taste of Italy Dinner Buffet

Hot Rolls and Butter

Cold Display

Choice of Two:

Farfalle Pasta with Kalamata Olives and Feta Cheese

Marinated Antipasto Salad

Caesar Salad with Fresh Grated Parmesan Cheese

Caprese Salad

Minestrone Soup

Hot Entrees

Choice of Two:

Chicken Piccata with a Lemon Caper Sauce

Chicken Parmesan

Flank Steak Marsala

Accompaniments

Choice of Two:

Green Beans with Toasted Almonds

Sautéed Fresh Vegetables

Garlic & Parmesan Roasted Potatoes

Tri Color Tortellini Alfredo

Dessert Display

Cannoli

Tiramisu

Mini Cheesecakes

Freshly Brewed Starbucks Coffee

Iced Tea and Water

\$41.00 per Guest

Additional Entrée at \$6.95 per Guest

Additional Side Selections at \$2.95 per Guest

Additional Dessert at \$5.00 per Guest

(Minimum of 20 People to Order)

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

All Prices Subject to Change.

Floribbean Dinner Buffet

Hot Rolls and Butter

Cold Display

Choice of One:

Tomato, Cucumber, Florida Orange Salad with Citrus Vinaigrette

Garden Salad

Cucumbers, Tomatoes, Onions and Mushrooms

Choice of Dressing

Char-Grilled Pineapple Caesar Salad

Hot Entrees

Choice of Two:

Baked Chicken with Passion Fruit Beurre Blanc

Oven Roasted Pork Pernil with Mojo

Grilled Mahi – Mahi with Pineapple and Mango Chutney

Accompaniments

Choice of Two:

Cilantro Potatoes

Baked Sweet Plantains

Fresh Sautéed Vegetables

Desserts:

Key Lime Pie

Pineapple Upside-Down Cake

Flan

Fresh Brewed Starbucks Coffee

Iced Tea and Water

\$41 per Guest

(Minimum of 20 People to Order)

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

All Prices Subject to Change.

On Point Dinner Buffet

Bread Rolls and Butter

Salad

Choice of two:

Iceberg Lettuce

Blue Cheese Crumbles, Bacon Bits

Hard Boiled Eggs

Choice of Dressing

Grilled Romaine Hearts

Shaved Parmesan Cheese

Pickled Onions, Marinated Tomato

House Vinaigrette

Entree

Choice of Two:

Flank Steak Oscar

Crab, Asparagus

Hollandaise

Baked Salmon

Red Wine Buerre Noisette

Grilled Chicken Mediterranean

Artichoke, Asparagus, Tomato

Balsamic and Basil

Accompaniments

Choice of Two:

Garlic Mashed Potatoes

Garlic and Onion Roasted Potatoes

Saffron Rice Pilaf

Baby Corn with Butter

Chef's Vegetable Medley

Desserts

Choice of Two:

Freshly Baked Cookies

Freshly Baked Brownies

Mini Cheesecake Bites

Chocolate Mousse

Iced Tea and Water

Fresh Brewed Starbucks Coffee

\$45.00 per Guest

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

All Prices Subject to Change.

Beverage Service



Deluxe Bar Tier

<u>Liquor Brands</u>	<u>Wine</u>
Absolut Vodka	Canyon Road Chardonnay
Beefeater Gin	Canyon Road Pinot Grigio
Bacardi Rum	Canyon Road Cabernet Sauvignon
Jack Daniel's Whiskey	Canyon Road Merlot
Dewar's Scotch	
Jose Cuervo Tequila	Domestic Bottled Beers

Minimum of 2 Hours
 2 Hours - \$26 per Guest
 3 Hours - \$36 per Guest
 4 Hours - \$46 per Guest

Premium Bar Tier

<u>Liquor Brands</u>	<u>Wine</u>
Grey Goose Vodka	Canyon Road Chardonnay
Bombay Sapphire Gin	Canyon Road Pinot Grigio
Captain Morgan Rum	Canyon Road Cabernet Sauvignon
Crown Royal Whiskey	Canyon Road Merlot
Johnnie Walker Black Scotch	
Patron Silver Tequila	Domestic, Premium and Imported Beers

Minimum of 2 Hours
 2 Hours - \$36 per Guest
 3 Hours - \$46 per Guest
 4 Hours - \$56 per Guest

Cash Bar Service

Deluxe Liquors - \$10 per Drink
 Premium Liquors - \$13 per Drink
 Domestic Beers - \$7 per Bottle
 Imported Beers - \$8 per Bottle
 House Wines - \$7 per Glass
 Soft Drinks - \$3.75 Each
 Still and Sparkling Water - \$3.75 per Bottle



Bar Packages Include Appropriate Mixers, Juices and Garnishes.
 All Bars Require One Bartender at \$75 for Every 50 Guests.
 Cash Bars Require One Cashier at \$75 for Every 50 Guests.
 All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

Reception Service

Warm Hors D' Oeuvres

Bacon Wrapped Scallops	\$137.50 / 50 Pieces
Mini Beef Wellington	\$162.50 / 50 Pieces
Mini Chicken Cordon Blue	\$137.50 / 50 Pieces
Mini Quiche	\$125.00 / 50 Pieces
Jalapeno Poppers with Ranch Dip	\$137.50 / 50 Pieces
Chicken Tenders with Honey Mustard	\$125.00 / 50 Pieces
Crispy Spring Rolls with Sweet and Sour Sauce	\$112.50 / 50 Pieces
Swedish Meatballs	\$112.50 / 50 Pieces
Mini Brie en Croute	\$137.50 / 50 Pieces
Three Cheese Quesadillas	\$125.00 / 50 Pieces
Buffalo Chicken Wings	\$112.50 / 50 Pieces
Coconut Shrimp with Orange Marmalade	\$162.50 / 50 Pieces

Cold Hors D' Oeuvres

Sliced Pepper Crusted Beef Tenderloin	\$162.50 / 50 Pieces
Deviled Eggs	\$112.50 / 50 Pieces
Tomato, Mozzarella Cheese and Basil Bruschetta	\$137.50 / 50 Pieces
Smoked Salmon wheel with Cream Cheese and Capers	\$150.00 / 50 Pieces
Pork Tenderloin with Black Bean and Corn Salsa	\$150.00 / 50 Pieces
Cucumber Rounds with Crab Salad	\$162.50 / 50 Pieces
Jumbo Shrimp Cocktail	\$175.00 / 50 Pieces
Chips and Salsa	\$23 / Pound
Deluxe Nut's	\$23 / Pound

Cold Display's

Antipasto Tray

Assorted, Meats, Cheeses, Olives, Roasted
Tomatoes,
Marinated Artichokes, Grilled Vegetables
Sliced Garlic Bread
\$14.00 per Guest

Cheese Display

Assorted Domestic and Imported Cheeses
Gourmet Crackers
\$7.50 per person

Vegetable Crudités	\$4.75 per person
Fruited Palm Display	\$7.00 per person
Fresh Seasonal Fruit Tray	\$6.00 per person
House Cured Salmon Served with Sour Cream, Dill and Capers	\$225 per side

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

All Prices Subject to Change.

Carving Stations

Roasted Beef Tenderloin

Cabernet and Peppercorn Demi Sauce
(Serves 25 people)
\$325.00

Roasted Prime Rib

Horseradish Sauce Au Jus
(Serves 40 people)
\$325.00

Smoked Turkey

Cranberry Sauce and Rosemary Gravy
(Serves 40 people)
\$295.00

Whole Baked Country Ham

Raisin Orange Sauce, Honey Mustard
(Serves 40 people)
\$295.00

Action Stations

(Minimum of 25 people)

Mashed Potato Station

Chef's Choice of Mashed Potatoes
Assorted Toppings to Include:
Bacon Bits, Shredded Cheddar, Sour Cream,
Chives, Whipped Butter

\$13.95 per Guest

Pasta Station

Choice of Two:
Fettuccini, Tortellini, Penne, Cavatapi
Choice of Two:
Marinara Sauce, Alfredo Sauce, Pesto Sauce
Garlic Bread

\$15.95 per Guest

Add Chicken - \$2.00 per Guest

Add Shrimp - \$3.00 per Guest

(One Chef Attendant is Required for All Action Stations at \$75 per Chef Attendant)

All Prices Subject to 22% Taxable Service Charge and 6.5% Sales Tax.

All Prices Subject to Change.

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!