

An aerial photograph of the Loews Sapphire Falls Resort in Universal Orlando, featuring a large, winding swimming pool, numerous palm trees, lounge chairs, and the resort's multi-story building in the background. The entire image is overlaid with a semi-transparent blue filter.

Banquet Menus 2026

LOEWS
SAPPHIRE FALLS
RESORT[™]
UNIVERSAL ORLANDO

A tropical beach scene with palm trees and the ocean under a blue sky. The palm trees are silhouetted against the sky, and the ocean is visible in the foreground. The text is centered over the image.

Welcome to Loews Sapphire Falls Resort at Universal Orlando

Our goal is to always give our guests a variety of flavorful, healthy options to choose from and to create a high-quality, relevant culinary experience that makes it worth coming back.

We are passionate about the freshness, quality, and purity of all our menu options. Our use of seasonal, sustainably produced and locally sourced ingredients— including farm-raised and line caught fish, free-range chicken eggs, certified organic produce, grass-fed beef, fair trade chocolate, and non-GMO products—creates a dining experience like no other.

Our commitment to cultivating relationships with responsible, ethical, local partners and farmers—such as the Villages Grown, Pure Produce, HertaBerkSchwein Farm, Wild Ocean Seafood Market, Kyrios Microgreens, and many more—allows us to be confident in the provenance of the food we provide while taking pride in supporting the communities we serve.

We are always mindful and sensitive to the dietary needs and practices of our guests, so we offer many creative alternatives to our standard menus including vegan, kosher, halal, gluten-free, lactose-free and sugar-free options. In addition, our guests are always welcome to approach us with any dietary concerns as we will be more than happy to customize our menus to accommodate their special needs.



A handwritten signature in black ink that reads "Nando Belmonte".

Chef Nando Belmonte
Complex Executive Chef

Table of Contents



Breakfast	6
Breaks	18
Lunch	28
Receptions	44
Dinner	66
Beverages	82
Meeting Planner Guide	94

All food and beverage pricing is per person and subject to service charge and state sales tax. Menus are subject to change based on seasonality and product availability.

Must be 21+ with valid photo ID to purchase and consume alcoholic beverages

We are proud to use only cage-free eggs.



Breakfast

Breakfast Buffets	8
Plated Breakfasts	10
Continental Breakfast	12
À la Carte	13
Brunch	16

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All continental breakfasts are served for one hour in the meeting room or adjacent foyer area. They do not include seating or table service. Continental breakfasts requiring seating and/or table service are subject to a \$5 per guest surcharge.

All breakfast buffets are served for 1.5 hours. All Continental and full breakfast buffets servicing groups under 40 guests are subject to a fee of \$250.

All plated breakfasts are served for 1 hour.

Breakfast Buffets

All breakfast buffets include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5-hour service. Minimum of 25 guests.

Build-Your-Own Breakfast Buffet

66

Choice of Two

Vegan coconut yogurt parfait, tropical fruit compote, toasted almonds, toasted coconut

Seasonal fruits and berries

Tres leches overnight oats, mixed berries

Hot oatmeal with cream, cinnamon, brown sugar, golden raisins, honey

Vanilla yogurt parfait, roasted granola, mixed berries, toasted coconut

Assorted dry cereals with whole and skim milk

Assorted seasonal danishes, muffins and croissants

Choice of One

Scrambled eggs

Egg frittata, caramelized onions, bacon, cheddar

Scrambled egg whites

Egg white frittata, asparagus, cremini mushrooms, sun-dried tomatoes

Choice of Two

50CUT pork sausage, blended with mushrooms and herbs

50CUT chicken sausage, blended with mushrooms and herbs

Country pork sausage

Chicken sausage

Turkey sausage

Applewood-smoked bacon

Choice of One

Sweet potato and Yukon Gold hash with baby spinach, caramelized peppers and onions

Yukon Gold breakfast potatoes with onions and peppers

Hash brown cheddar cakes, red pepper, scallions

Potato pancakes

Biscuits and pork
sausage gravy

Three-cheese grits

Localize It

Add carved sous vide pork belly
from HertaBerkSchwein Farms
for \$24 per belly

Island Sunrise Breakfast Buffet

68

Seasonal fresh fruits and berries

Hot oatmeal with side of cream, brown sugar, cinnamon, golden raisins, honey

Buttermilk pancakes with toppings: toasted pecans, fresh blueberry compote, warm maple syrup

Scrambled eggs with accompaniments of cheddar cheese and diced tomatoes

Applewood-smoked bacon, country pork sausage patties

Breakfast potatoes with caramelized onions and peppers

Pastry Chef's selection of bakeshop specialties

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Bula! Bula! Breakfast Buffet

67

Tropical fresh melons and pineapple

Build-your-own parfait: vanilla yogurt, vegan coconut yogurt, açai flavored Greek yogurt, almond vanilla granola, mixed berry compote, strawberries, caramelized pineapple, toasted shredded coconut

Assorted cold cereals with whole and skim milk

Vegetable frittata, Plant City tomatoes, baby spinach, caramelized onions

50CUT chicken sausage, blended with mushrooms and herbs, pork sausage patties

Potato and vegetable hash, kale, mixed peppers, caramelized onions, broccoli, lemon zest

Pastry Chef's selection of muffins and breads

Assorted bagels, individual regular and low-fat cream cheese, butter, jam, preserves

Pure Produce Juice Display

The Beet Goes On...: red beets, celery, orange, lemon, ginger

Carrot Top: carrots, orange, lemon, ginger, turmeric

House-baked citrus breakfast bread, guava and cream cheese stuffed croissants

Seasonal sliced fruit display

Webb's Honey Greek yogurt parfaits, Granny Smith apple compote, house granola

Peanut butter and banana overnight oats

Santa Barbara Smokehouse cold smoked salmon, Plant City plum tomatoes, sliced hard-cooked eggs, pickled red onions, capers, and whipped cream cheese and assorted bagels

Lake Meadow Farms cage-free egg frittata, caramelized onions, Hawthorne Creek Creamery Gouda, baby spinach

Local-made turkey sausage

*Carved HertaBerkSchwein Farms sous vide pork belly

(Based on one pork belly per 75 guests)

Sweet potato hash with mixed peppers and onions, baby spinach, broccoli florets

Plated Breakfasts

All plated breakfasts include freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service.

Island Favorite	54
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Scrambled eggs
Applewood-smoked bacon, 50CUT chicken sausage, blended with mushrooms and herbs, breakfast potatoes with peppers and onions, charred asparagus, oven-dried Plant City tomato

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Tiki Rise and Shine	56
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Steel-cut oatmeal, mixed berry compote
Vegetable fritatta, baby spinach, sun-dried tomatoes, locally sourced mixed mushrooms, goat cheese
Turkey sausage, fingerling potato hash

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Rainforest	59
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Mini Greek yogurt parfait, Webb's Honey, granola, mixed berry compote
Lightly poached eggs, corned beef hash, wilted baby arugula, pickled red onion, English muffin, bacon Mornay sauce
Charred asparagus, oven-dried Plant City tomato

Pastry Chef's selection of bakeshop specialties
Butter, jam, preserves

Enhancements**	
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Seasonal Sliced Fruits and Berries	+7
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House-made granola, honey Greek yogurt

Overnight Oats	+12
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Whipped peanut butter, caramelized bananas

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Continental Breakfasts

All continental breakfasts include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1 hour service.

Classic Continental

54

Oatmeal with side of cream, raisins, brown sugar, honey

Assorted individual dry cereals

Whole and skim milk

Seasonal fresh fruits and melons

Pastry Chef's selection of bakeshop specialties

Preserves, jams, sweet butter, cream cheese

Healthy Continental

57

Seasonal fresh fruits and melons

Mixed berry yogurt and granola parfait

Smoked turkey, egg whites, baby spinach, cremini mushrooms
on wheat flour tortilla

Hard-boiled eggs, chilled and peeled

Fat-free and gluten-free muffins

Whole wheat bagels, low-fat cream cheese

Enhance It

Add yogurt smoothie display
for \$15 per guest

Add Santa Barbara
Smokehouse cold smoked
salmon for \$22 per guest

À la Carte

Enhancements**

Oatmeal (Per Guest)	8
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Cream, raisins, brown sugar, honey

Assorted Individual Dry Cereals (Each)	8
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Whole and skim milk

Organic Kashi Cold Cereal (Each)	9
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Whole and skim milk

Build-Your-Own Parfait Display (Per Guest)	15
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Vanilla and seasonal flavored Greek yogurt, roasted almond granola, toasted coconut, dried tropical fruits, mixed berries

Cold Bowl Yogurt Antioxidant Display (Per Guest)	16
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Non-fat Greek yogurt, low-fat vanilla yogurt, non-fat açai Greek yogurt, seasonal exotic super fruits, banana chips, assorted berries, cinnamon, agave nectar, granola

Espresso/Cappuccino Coffee Station	25
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Cubed sugar, rock sugar, vanilla, cinnamon, nutmeg

Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut

(Based on a minimum of 100 guests)

Toaster Station	12
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Assorted sliced breads and bagels

Individual plain and low-fat cream cheese, butter, jams, preserves

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Breakfast Sandwiches

Maximum of 3 sandwich selections per event

Minimum of 10 sandwiches per selection

Croissant, Black Forest Ham, Brie, Folded Egg (Each)	14
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Folded Egg, Pork Sausage Patty, Smoked Gouda, Plain Bagel (Each)	14
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Power Breakfast Wrap (Each)	14
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Smoked turkey, egg whites, baby spinach, cremini mushrooms on wheat flour tortilla

Bánh Mì (Each)	15
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Char sui shredded pork, cracked fried egg, soy and rice wine-pickled vegetables on English muffin

Truffle Scrambled Egg Wrap (Each)	18
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Hawthorne Creek Creamery Gouda, baby spinach, Boar's Head smoked ham, garlic herb wrap

Breakfast Burrito (Each)	14
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Chorizo, eggs, cheddar cheese on flour tortilla, side of tomato salsa

English Muffin Sandwich (Each)	14
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Applewood-smoked bacon, folded eggs, American cheese

Buttermilk Biscuit Sandwich (Each)	14
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Turkey sausage, egg whites, pepper jack cheese

Vegetable Curry and Tofu Scramble (Each)	14
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Cauliflower, baby spinach, potato, tomato, cilantro on spinach wrap

Vegetarian Breakfast Sandwich (Each)	14
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Balsamic portobello mushroom, baby spinach, roasted red peppers, provolone on whole wheat English muffin

Breakfast Enhancements**

Whole Wheat Pancakes (Per Guest)**	12
Assorted berries, sweet cinnamon butter, warm maple syrup	
Buttermilk Pancakes (Per Guest)**	10
Mixed blueberry compote, warm maple syrup	
French Toast (Per Guest)**	9
Warm Vermont maple syrup	
Gluten-Free Apple Flan (Per Guest)**	11
Grits (Per Guest)**	8
Cheddar cheese and chives	
Yogurt Smoothie Display (Per Guest)	15
Blueberry-açaí with Webb's Honey and strawberry-banana	
Avocado Toast*	30
Thick-cut multi-grain, smashed avocado, Roma tomatoes, sliced hard-boiled eggs, Santa Barbara Smokehouse cold smoked salmon, red wine vinaigrette, Kyrios Farms microgreens	
Thick-cut brioche, smashed avocado, shaved prosciutto, baby arugula, pickled red onions, balsamic reduction, Kyrios Farms micro basil	
(Based on one small plate per guest)	

*A chef attendant is required, \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Action Stations

Made-to-Order Omelets (Per Guest)* **	29
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Farm-fresh, cage-free whole eggs or egg whites, diced ham, chorizo, peppers, onions, tomatoes, cheddar, mozzarella, Applewood-smoked bacon, crimini mushrooms, scallions

(Minimum of 25 guests)

Tahitian French Toast a L'Orange (Per Guest)* **	17
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Caramelized bananas

Caribbean All-Spice French Toast (Per Guest)* **	17
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Caramelized pineapple, toasted coconut

Slow-Roasted Ham (Per Guest)* **	21
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Maple-mustard glaze

(Based on 50 guests per ham)

Applewood-Smoked Rack of Pork (Per Guest)* **	24
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Spiced apple chutney

(Based on 45 guests per rack)

The Cold-Pressed Juice Stand (Per Guest)* **	28
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Healthy house-blended vegetable and fruit juices

The Beet Goes On...: red beets, celery, orange, lemon, ginger

Carrot Top: carrots, orange, lemon, ginger, turmeric

*A chef attendant is required, \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Brunch

All brunch selections include freshly squeezed orange, grapefruit and cranberry juices, freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service.

Brunch Buffet

115

Fresh Fruit Display

Cantaloupe, honeydew, watermelon, pineapple, mixed berries

Santa Barbara Smokehouse Cold Smoked Salmon

Plant City Roma tomatoes, pickled shaved onions, capers, hard-cooked eggs

New York City's finest bagels, whipped butter and cream cheese, individual jams and preserve

Pastry Chef's Selection of Breakfast Pastries

Assorted danish, croissants, mini muffins

Carving Station*

Garlic and Dijon-crusted Meats by Linz prime rib of beef, red wine jus, horseradish sour cream, carving rolls

(Based on one prime rib per 65 guests)

Cold Display

The Villages Grown baby mixed greens, grape tomatoes, cucumbers, croutons, feta, ginger-soy vinaigrette, roasted red pepper ranch dressing

Quinoa salad, sun-dried tomatoes, pickled red onions, baby arugula, artichokes, goat cheese, champagne vinaigrette

Hot Buffet

Classic eggs Benedict, poached egg, baby spinach, Canadian bacon, hollandaise sauce, English muffin

Scrambled eggs

Paleo hash, Yukon Gold and sweet potatoes, kale, broccoli, caramelized peppers and onions

Tahitian French toast a l'orange, caramelized bananas, sweet cinnamon butter

50CUT chicken sausage, blended with mushrooms and herbs, Applewood-smoked bacon

Sweet Endings

Cherry pie with yogurt panna cotta

Passion fruit meringue tart

Banana dulce tiramisu

Cocktails (Each)* **

18

Bloody Mary, assorted flavored mimosas

(Minimum of 25 guests)

Breaks



Themed Breaks	20
Build-Your-Own Break	22
Flavor by Loews	24
À la Carte	25

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all breaks are served for 30 minutes.

All Breaks servicing groups under 40 guests are subject to a fee of \$250.

Themed Breaks

30 minute service.

Snack Attack: Choose to Be Healthy...or Not! **36**

Almonds, cashews, maple-glazed peanuts, banana chips, jelly beans
Non-GMO, organic and fair trade dark chocolate-covered blueberries, cherries, coconut

Mediterranean Snacks **41**

Roasted red pepper hummus
Soft warm pita bread

Tzatziki
Charred cauliflower

Marinated mixed olives
Lemon olive oil cake
Baklava

Fair Trade Chocolate **36**

Mint chocolate cake pops
Chocolate-dipped mini s'mores
Milk chocolate-dipped pretzel rods
Chocolate peppermint mousse bombe

Savory and Sweet **36**

House-fried truffle Parmesan and rosemary garlic potato chips
Bacon, caramelized onions, spinach dip, sliced soft sourdough bread
Butterscotch pudding, gingersnap crumble
Spiced pear tart with walnut streusel

Iced Coffee Break (per gallon) **149**

Iced brewed coffee (regular and decaffeinated)
Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut
Served with a selection of Milks and non-dairy creamers
(Minimum of 3 gallons)

Morning Snack

41

Mini vegan coconut yogurt parfaits, pineapple and strawberry compote, toasted coconut

Mini peanut butter and banana overnight oats

House yogurt-covered granola bars

Banana nut bread

Individual bags of trail mix

Bakeshop Delights

36

Brown butter chocolate chip, oatmeal raisin, seasonal specialty cookie

Brownies and blondies

Warm cinnamon buns, cream cheese icing

Whole and 2% milk

Welcome To Florida

41

Orange coconut yogurt smoothie shots

Plant city strawberry muffins

Cream cheese and guava empanadas

Key lime pie bites

Mini rum cakes

Play Ball

36

House sea salt-dusted soft pretzels, Webb's Honey mustard

Warm tortilla chips, black bean pico de gallo, four-cheese fondue

Pigs in a blanket, spicy mustard

Individual popcorn, peanuts, Cracker Jacks

Four Hour Beverage Break

62

Freshly brewed regular coffee, decaffeinated coffee

Flavored syrups to include: vanilla, caramel, Swiss chocolate, hazelnut

Selection of organic herbal teas

Assorted soft drinks

Red Bull

Bottled still water

Build-Your-Own Break

30 minute service.

Build-Your-Own Break

Select any combination of the sweet, savory and healthy items listed below.

Choice of Three	31
Choice of Four	36
Choice of Five	41

Sweet

Twice-baked croissants with chocolate chip cookie dough

Double chocolate brownies

Chocolate-dipped biscotti

Warm cinnamon rolls

Blueberry muffins

Zucchini-bran breakfast bread

Ice cream novelties

Assorted glazed doughnuts

Assorted mini cupcakes including: dark chocolate, vanilla, strawberry

Deluxe cookies including: chocolate chip, peanut butter, oatmeal

Morning buns

Savory

Dry-roasted peanuts

Ham and cheddar cheese croissants

Orchid Court Lounge's firecracker mix

Tortilla chips, salsa, guacamole

Mushroom and Taleggio arancini, roasted red pepper coulis

Warm, soft pretzels, spicy mustard, cheese fondue

Warm artichoke and spinach dip, soft sliced sourdough bread

Assorted domestic cheeses with sliced French baguettes, crackers

Dry snacks including potato chips, vegetable chips, popcorn, pretzels

Healthy

Protein bars

Celery, peanut butter

Carrots with hummus

Fresh fruit kabobs, fruit yogurt

Island mix including dried fruits, nuts

Assorted individual fat-free fruit yogurts

Gluten-free blueberry, banana and coconut muffins

Individual crudités, celery, carrots, red pepper, ranch dressing

Chocolate chip granola bars, blueberry granola bars

Flavor by Loews

30 minute service.

We brought in some of the most distinct and delicious food and beverage makers in town to make our menu a uniquely local experience. It's like taking your taste buds on a tour through Orlando's most iconic flavors, all from your hotel. Neat, right?

Flavor by Loews Small Bites

41

(Pre-Select Two Options)

HertaBerkSchwein Farm pulled pork Cuban slider, ham, horseradish pickle chips, yellow mustard

Prestige Farms dry-rubbed chicken taco

Chipotle pineapple slaw

Wild Ocean Seafood Market Royal Red Rock shrimp ceviche, The Villages Grown microgreens

(Based on 2 pieces total per guest)

Localize It

Add local Florida cheese display from Hawthorne Creek Creamery for \$1,950 per display

*A chef attendant is required, \$225 per attendant.

À la Carte

Beverages Not on Consumption

Freshly Brewed Regular Coffee (Per Gallon)	155
Freshly Brewed Decaffeinated Coffee (Per Gallon)	155
Selection of Organic Herbal Teas (Per Gallon)	155
Freshly Brewed Island Iced Tea (Per Gallon)	132
Fresh Lemonade (Per Gallon)	132
Island Nectar Punch (Per Gallon)	132
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	115
Freshly Squeezed Orange or Grapefruit Juice (Per Gallon)	140
Apple, Cranberry or Pineapple Juice (Per Gallon)	112
Assorted Cold-Pressed Juices (Each)	16
Individual Servings of Milk (Each)	7

Beverages on Consumption

Assorted Regular and Diet Soft Drinks (Each)	10
Bottled Still Water (Each)	9
Sparkling Water (Each)	9
Bottled Tropical Juice (Each)	9
Assorted Individual Bottled Flavored Teas (Each)	8
Powerade (Each)	9
Regular, Diet and Flavored Red Bull (Each)	10
Cold Brewed Coffee (Each)	11

Coffee enhancement (Per Guest)

8

Flavored coffee syrups to include: vanilla, caramel,
Swiss chocolate, hazelnut

Bakery (Per Dozen)

80

Assorted danish pastries
Chocolate croissants
Selection of muffins
Assorted bagels, flavored cream cheeses
English muffins, sweet butter, assorted jams
Sliced assorted island breakfast breads
Croissants
Ham and cheddar cheese croissants
Dark chocolate-dipped caramel pecan bars
Assorted glazed trans-fat-free doughnuts
Raspberry and cheese streusel coffee cake
Vegan blueberry, banana, and coconut muffins
Brown butter chocolate chip, oatmeal raisin, Chef's seasonal specialty cookie
Warm, soft pretzels, spicy mustard, cheese fondue
Chocolate and blonde brownies
Regular and chocolate-dipped Rice Krispy Treats
Vanilla, chocolate, and carrot cupcakes
Coconut macaroons
Gluten free white chocolate chip orange muffins
Chocolate cake pops
Warm cinnamon rolls
House made granola bars

Natural Delights

Assorted Whole Fruit (Each)	7
Ripe Bananas (Each)	7
Seasonal Fresh Fruits and Berries (Per Guest)	19
Fruit Kabobs, Strawberry-Banana Yogurt Dipping Sauce (Each)	15
Assorted Individual Yogurts (Each)	8
Individual Non-Fat Greek Yogurt (Each)	9
Individual Flavored Greek Yogurt (Each)	9
Chilled and Peeled Hard-Boiled Eggs (Per Dozen)	37
Island Mix: Assorted Dried Fruits and Nuts (Per Pound)	37
Orchid Court Lounge's Firecracker Mix (Per Pound)	32
Chocolate-Dipped Strawberries (Per Dozen)	80
Caramelized Maui Onion Dip, Celery Sticks (Per Guest)	14
Tortilla Chips, Salsa, Guacamole (Per Guest)	16
Mini Warm Pita Bread, Roasted Red Pepper Hummus (Per Guest)	15
Warm Artichoke and Spinach Dip, Toasted Sourdough Bread (Per Guest)	16
Individual Crudit� Cups with Celery, Carrots, Red Peppers, Ranch Dressing (Each)	9

Natural Delights on Consumption

Nutrition/Low-Carb Bar (Each)	8
Individual Trail Mix (Each)	8
Individual Dry-Roasted Peanuts (Each)	8
Assorted Ice Cream Novelties (Each)	9
Assorted Frozen Fruit Bars (Each)	9
Assorted Candy Bars (Each)	8
Assorted Individual Bags of Dry Snacks Including Pretzels, Potato Chips, Peanuts, Popcorn (Each)	7

Lunch



Lunch Buffets	30
Build-Your-Own Bowl	37
Drop-and-Go Lunch	39
Plated Lunches	41

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All plated lunches are served for 1 hour.

All lunch buffets are served for 1.5 hours. Buffets servicing groups under 40 guests are subject to a fee of \$250.

Lunch Buffets

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas. 1.5 hour service. Minimum of 40 guests.

Taste of the Caribbean
Day of the Week Lunch Menu – Monday***

90

(F&B discount cannot be applied to already discounted price)

Creamy coconut pumpkin soup

The Villages Grown mixed greens, cucumbers, hearts of palm, carrots, Mandarin oranges, tomatoes, cilantro-lime vinaigrette, avocado ranch
Caribbean grilled pineapple slaw, cabbage, carrots, green onion, raisins, apple cider-cilantro vinaigrette
Chickpea salad, roasted red peppers, baby kale, red onions, torn mint, coconut-lime dressing

Pan-seared golden sea bass, orange reduction
All-natural roasted mojo pork, sweet plantains
Jerk chicken, cilantro-pineapple relish, jerk sauce
Jamaican-style calabaza rice

Caribbean sweet potato curry with cauliflower, zucchini, yellow squash, red peppers

Gluten-free coconut flan
Mini rum cake
Classic tres leches
Freshly baked rolls

Enhancements**

Grilled Black Angus Churrasco Steak with Chimichurri Sauce*	+12
Stuffed Yucca with Shrimp al Sofrito	+12

***If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.
**Additions to any menu must be for the same amount guaranteed for the selected menu.
*Culinary attendant is required. \$225 per attendant.

Localize It

Add curried goat, coconut rice from Happy Tails Farm for \$15 per guest

Day of the Week Lunch Menu – Tuesday***

(F&B discount cannot be applied to already discounted price)

Romaine, red oak frisée, local grape tomatoes, cucumbers, cumin black beans, cilantro-roasted corn, crispy tortilla strips, chipotle ranch, roasted red pepper vinaigrette

Roasted sweet potato and grape tomatoes salad, cumin, chili powder, jalapeño, queso fresco, cilantro-lime vinaigrette

Mixed bean salad, chorizo, roasted corn, chipotle pepper vinaigrette

Searched Florida mahi-mahi fish tacos

Ancho chile chicken fajitas

Beef short rib tacos, cilantro-lime peppers and onions

Add after quacamole, Chihuahua cheese

Southwest vegetables, squash, zucchini, calabaza, peppers and onions

Mexican rice, vegan frijoles

Warm flour and crunchy corn tortillas

Churros

Gluten-free dulce de leche cheesecake

Vegan Mexican-spiced chocolate cake

Build-Your-Own Pork Carnitas

+13

Black beans, pepper jack cheese

Royal Red Rock Shrimp Ceviche

+16

Roasted corn, tomato concassé, pickled red onions, avocado, jalapeño, dried choclo

***If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

California Farmers Market

Day of the Week Lunch Menu – Wednesday***

93

(F&B discount cannot be applied to already discounted price)

Vegan smoked tomato-vegetable soup

Wheelbarrow salad, The Villages Grown greens, roasted fennel, celery, golden raisins, cucumbers, local grape tomatoes, champagne-citrus vinaigrette, ranch dressing

Quinoa, baby arugula, grapes, walnuts, peppers, pickled onions, red wine vinaigrette

True North salmon, cucumbers, tomatoes, onions, cilantro, basil dressing

Chilled grilled asparagus, fresh lemon zest, crumbled feta, red peppers, roasted garlic vinaigrette

Dijon and garlic-brined smoked chicken breast, sage jus

Chimichurri marinated New York strip steak

Balsamic roasted baby bella mushrooms, roasted peppers, green beans, caramelized Vidalia onions

Penne pasta, zucchini, yellow squash, white wine, sun-dried tomato pesto

Roman pinsa, pesto, butternut squash, caramelized onions, bacon, goat cheese, balsamic reduction

Lemon meringue tart

Gluten-free flourless chocolate square, raspberry whip

Triple berry cobbler

Fresh-baked rolls

Enhancements**

Gulf Caught Cobia, Fennel-Tomato Relish, Lemon Herb Gremolata

+14

Wheelbarrow Salad Attendant*

+8

Attendant to assist guests in tossing their salad and giving an option to add in grilled lemon and rosemary calamari steak

***If selecting the menu of the day of the week for that day, the price is then discounted to \$83 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Cucina Italiana Lunch Buffet
Day of the Week Lunch Menu – Thursday***

92

(F&B discount cannot be applied to already discounted price)

Minestrone Soup

Build-your-own chopped salad, romaine and radicchio lettuces, European cucumbers, Roma tomatoes, garlic croutons, cannellini beans, pickled red onions, shaved Parmesan cheese, Caesar dressing, creamy balsamic vinaigrette

Antipasto salad, mushrooms, artichokes, eggplant, seasonal squash, cured Italian meats, fontina, Kalamata olives, oven-dried tomatoes, red wine dressing

Ciliegine mozzarella, grape tomatoes, baby arugula, basil-mint vinaigrette

Chicken Marsala

Oven-roasted Florida swordfish, lemon-caper sauce

Roasted meatballs, marinara sauce, Parmesan

Four-cheese tortellini, baby spinach, mixed mushrooms, caramelized onions, salsa rosa

Caponata, eggplant, zucchini, yellow squash, mixed mushrooms, onions, peppers

Tiramisu

Classic cannoli

Gluten-free raspberry panna cotta

Roasted garlic pepper focaccia and garlic breadsticks

Enhancements**

Hot Italian Sausage, Grilled Peppers and Onions, Pomodoro Sauce	+15
Braised Beef Short Rib Marsala, Gorgonzola Cheese	+15
Gelato Bar*	+15

Mascarpone with dark chocolate espresso, salted caramel with candied pecans and mini waffle cones

***If selecting the menu of the day of the week for that day, the price is then discounted to \$82 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

American Gastro

Day of the Week Lunch Menu – Friday***

90

(F&B discount cannot be applied to already discounted price)

White cabbage soup, crispy truffle shiitake mushrooms

Pure Produce baby green salad, roasted beets, oranges, grape tomatoes, cucumbers, pickled red onions, white balsamic vinaigrette, green goddess dressing

Roasted sweet potatoes, goat cheese, baby kale, quinoa, pecans, maple-apple cider vinaigrette

Haricot verts salad, lardons of bacon, caramelized onions, fingerling potatoes, grain mustard dressing

Bacon-wrapped chicken thighs, sun-dried tomato and artichoke tapenade, natural chicken jus

Lightly smoked Black Angus beef flap steak, red wine reduction

Roasted asparagus, garlic herb-roasted carrots and charred cauliflower

Cape Canaveral Royal Red Rock shrimp, cavatappi pasta, four-cheese sauce

Brown butter peach cobbler

Dark chocolate Oreo crunch cake

Gluten free red velvet cheesecake

Fresh-baked rolls

Enhancements**

Jake’s Beef Chili and Baked Potato Bar **+14**

Jumbo baked potatoes, green onions, sour cream, cheddar cheese sauce, bacon bits

Coffee-Rubbed Pork Belly, Orange-Citrus Glaze **+10**

Hot-Smoked True North Salmon Sides, Grain Mustard Maple Glaze* **+12**

***If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Enhance It

Add Royal Pacific sushi display
for \$45 per guest

Asian Bistro

Day of the Week Lunch Menu – Saturday***

92

(F&B discount cannot be applied to already discounted price)

Coconut-curry vegetable soup

Chinese chopped salad, napa cabbage, edamame, sugar snap peas,
carrots, scallions, crispy wontons, ginger-soy vinaigrette, ponzu dressing

Udon noodle salad, sweet peppers, bean sprouts, carrots, baby kale,
Thai chili cilantro dressing

Tuna tataki, wakame, pickled daikon, frisée, carrots, cucumbers, sweet soy

Char siu pork with steamed broccoli

Miso-seared mahi-mahi

Orange chicken with scallions, peppers

Vegetable fried rice with red cabbage, peas, carrots, bean sprouts,
vscrambled eggs

Teriyaki vegetable stir fry, baby bok choy, mixed peppers, carrots, shiitake
mushrooms, onions, snow peas, zucchini, yellow squash

Gluten-free coconut flan

Mango cheesecake

Ube Swiss roll

Fresh-baked Hawaiian rolls

Enhancements**

Green Curry Snapper with Vegetable Lo Mein	+10
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Korean BBQ Beef Hot Wok	+12
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***If selecting the menu of the day of the week for that day, the price is then discounted to \$82 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Orchid

Day of the Week Lunch Menu – Sunday***

90

(F&B discount cannot be applied to already discounted price)

Tomato bisque

Hearts of romaine lettuce, Roma tomatoes, cucumbers, carrots, red onions, croutons, avocado ranch dressing and sun-dried tomato vinaigrette

Saffron penne pasta salad, baby spinach, oven-dried grape tomatoes, red onions, Italian sausage, saffron vinaigrette

Vine-ripened tomato and cucumber salad, lemon-oregano vinaigrette

House-made crisp truffle potato chips

Boar’s Head turkey wrap, pickled napa cabbage slaw, pepper jack, pesto cream cheese, garlic and herb tortilla

Vegan gluten-free wrap, roasted garlic hummus, roasted red peppers, pickled onions, falafel, charred asparagus, The Villages Grown spring mix, champagne vinaigrette

Boar’s Head hot Italian hoagie, salami, capicola, mortadella, provolone, banana peppers, sun-dried tomatoes, pickled red onions, toasted hoagie bun

Meats by Linz roast beef, caramelized onions, garlic spinach, cheddar, horseradish sour cream, crusty bread

Gluten-free marshmallow fluff Key lime pie

Mini carrot cupcake

Dark chocolate fudge cake

Enhancements**

Hot Peach Cobbler, Vanilla Ice Cream*	+10
Boar’s Head Charcuterie Display (Per Board)	+2,200

Hot capicola, soppressata, prosciutto, salami, spicy mustard, balsamic braised mushrooms, pepperoncini, charred asparagus, marinated olives

Serves 50 guests

***If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Build-Your-Own Bowl

All lunch buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.

1.5 hour service. Minimum of 40 guests.

Build-Your-Own Bowl

92

Cold Bases

The Villages Grown greens, chopped hearts of romaine lettuce

Hot Bases

Caribbean rice, lo mein noodles

Cold Vegetables

Carrots and edamame

Grape tomatoes, red onions, and cucumbers

Hot Vegetables

Broccoli and cauliflower, ginger-orange glaze

Baby bok choy, mixed mushrooms, caramelized onions

Red peppers and snow peas

Curried sweet potato

Proteins

Grilled grass-fed beef teriyaki

Jamaican jerk chicken

Pan-roasted Florida sea bass, honey Thai curry ginger sauce

Cold Sauces

Orange-ginger vinaigrette, cilantro-lime dressing

Hot Sauces

Spicy jerk sauce, teriyaki sauce

Desserts

Gluten-free tres leches flan

Dark chocolate fudge cake

Mango-coconut cheesecake

Enhancements**

Char Siu BBQ Pork	+8
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Spiced Tofu	+10
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***If selecting the menu of the day of the week for that day, the price is then discounted to \$80 and no other F&B discounts will apply.

Drop-and-Go Lunch

All drop-and-go lunches include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
1 hour service. Maximum guarantee is 200 guests.

Sapphire Falls Plated “Power Lunch”

80

- Shrimp and corn ceviche: red onions, lime juice, cilantro, jalapeños, plantain chips
- Baby greens and citrus salad: hearts of palm, cucumbers, red onions, carrots, citrus vinaigrette
- Oven-roasted jerk chicken breast, coconut rice, chayote, calabaza, mango-papaya relish
- Freshly baked cornbread
- Gluten-free dulce de leche flan

Substitutions**	
Lobster and Avocado Salad (For Shrimp Ceviche)	+22
Pan-Roasted Snapper (For Jerk Chicken)	+18
Churrasco Beef Tender Steak (For Jerk Chicken)	+15

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Royal Pacific Plated “Power Lunch”

83

Crab salad, citrus segments, sesame vinaigrette, wonton chips

Chopped Asian organic greens salad: hearts of romaine lettuce, Roma tomatoes, hydroponic cucumbers, red onions, carrots, napa cabbage,sugar snap peas, ginger-soy vinaigrette

Braised Korean beef short ribs, coconut Okinawan sweet potato purée, asparagus, shiitake mushroom, bulgogi sauce

Freshly baked Hawaiian rolls

Dark chocolate banana crunch cake

Substitutions**

Tuna Tataki with Cucumber, Ponzu Sauce (For Crab Salad)	+15
Ginger-Soy Glazed Salmon (For Short Rib)	+8

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Plated Lunches

All plated lunches include freshly brewed coffee, decaffeinated coffee, organic herbal teas, freshly baked rolls and sweet butter.
1-hour service.

Plated Lunch

Choice of one soup or salad, one entrée and one dessert.

Soups

Tomato bisque, Parmesan cheese crouton

Roasted butternut squash bisque, spiced pumpkin seeds

Chicken tortilla, fried tortilla strips

Lobster bisque, crème fraîche

Tuscan white bean, crispy pancetta

Sausage and lentil, green plantain crunch

Coconut curry shrimp, wonton chips

Black bean, cilantro sour cream

Salads

Caesar, hearts of romaine, shaved Parmesan cheese, roasted garlic crouton, Caesar dressing

Pure Produce baby greens and napa cabbage, pickled cucumbers, edamame, carrots, Mandarin oranges, ginger-soy vinaigrette

Grilled asparagus, sweet melon, shaved Boar's Head prosciutto, frisée and arugula, red wine oregano dressing

Baby spinach, Lolla Rosa lettuce, candied walnuts, dried cranberries, goat cheese, pickled onions, champagne vinaigrette

Oven-roasted golden beets, whipped goat cheese, candied pecans, baby arugula, frisée, pumpernickel crouton, mustard vinaigrette

Baby iceberg steak, roasted corn, local tomatoes, lardons of bacon, crumbled blue cheese, spiced walnuts, pickled onions, blue cheese dressing

Mini burrata, arugula, frisée, steak tomatoes, prosciutto, pesto, balsamic vinaigrette

The Villages Grown baby greens, roasted calabaza, charred corn, oven-roasted plum tomato, pickled onion, plantain chip, cilantro-lime vinaigrette"

Entrées

Dijon-Herb Brined Airline Chicken 69

Garlic whipped potato, asparagus, baby carrot, oven-dried plum tomato, roasted pepper demi-glace

Stuffed Airline Chicken Breast 71

Sun-dried tomatoes, spinach and feta cheese, wild mushroom and basil risotto, broccolini, baby carrots, roasted garlic cabernet

Pan-Seared Gulf Caught Grouper 75

Roasted fingerling potato hash, caramelized onions, broccolini, Gratitude Garden mixed mushrooms, smoked tomato jus

Blackened Genuine American Red Snapper 75

Farro pilaf, calabaza purée, garlic wilted kale and pearl onions, orange beurre blanc

Char Siu Pork Chop 69

Vegetable fried rice, baby bok choy, peppers, plum wine reduction

Slow-Roasted Black Angus Sirloin Steak 77

Potato gratin, asparagus, baby carrots, wild mushroom ragout, natural beef jus

Grilled Petit Filet of Beef 82

Parmesan potato soufflé, roasted jumbo asparagus, blistered local grape tomatoes, celery root purée, port wine reduction

Wild Mushroom Ravioli 67

Roasted butternut squash, baby spinach, grape tomatoes, porcini Asiago cream

Seared Vegan Scallops 67

Wild mushroom risotto, roasted cauliflower florets, wilted kale, caramelized onions, oven-dried heirloom cherry tomatoes, champagne vinaigrette

Seared Quinoa and Chickpea Medallions 67

Israeli couscous, acorn squash, haricot verts, red pepper coulis

Desserts

Peach cobbler, cinnamon-roasted peaches, house-made vanilla bean ice cream

Warm spiced carrot cake, cream cheese frosting, whipped cream, caramel sauce

Gluten-free cocoa-dusted mascarpone custard, espresso chocolate sauce”

Caribbean guava and cheese sponge roll, vanilla sponge, guava cream cheese filling, berry coulis

New York cheesecake, fresh berries, vanilla whipped cream, chocolate sauce

Old-fashioned chocolate cake, fudge ganache filling, caramel sauce

Key lime tart, fresh strawberry compote, strawberry coulis

Vegan creamy coconut “cheesecake” salted caramel sauce, fresh berries”

When selecting choice of menu, client will need to provide exact quantity of each entrée 72 hours prior to event. Entree selection is limited a maximum of 2. Soup or salad and dessert selections must be the same for all guests. Pricing will be based on higher priced item selected.

Receptions

Passed Hors d'Oeuvres	46
Reception Packages	48
Cold Reception Stations	52
Hot Reception Stations	55
Carving Stations	59
Dessert Stations	62
À la Carte Desserts	64

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

Unless noted otherwise, all reception buffets are served for 2 hours.

All receptions servicing groups under 50 guests are subject to a fee of \$250.

Hors d'Oeuvres

Cold Hors d'Oeuvres*

25 piece minimum for cold hors d'oeuvres.

Artichoke and Roma Tomato Bruschetta	9
Buffalo Mozzarella and Grape Tomatoes with Basil Leaf Lollipop	9
Antipasto Skewer, Ciliegine Mozzarella, Tomato, Kalamata Olive, Artichoke Heart, Balsamic Reduction	9
Prosciutto-Wrapped Cantaloupe Skewer	9
Watermelon and Feta Cheese Skewer, White Balsamic Glaze	9
Thai Curry Chicken Summer Roll, Chili-Lime Vinaigrette	11
Harissa-Grilled Lamb Loin, Tzatziki, Crispy Pita	11
Lomi-Lomi Salmon, Kafir Lime Yogurt on Cucumber, Wonton Crisp	11
Pepper-Seared Filet of Beef, Blackberry Jam, Chive Sour Cream on Crostini	11
Caribbean Shrimp Shooter, Horseradish Spiced Mango, Micro Cilantro	11
Shrimp Cocktail Shooter	11
Sesame-Seared Big Eye Tuna, Paw Paw Slaw	11
Grilled Churrasco, Chimichurri, Parmesan, Crispy Sourdough	11
Spicy Jumbo Lump Crab Sushi, Cucumber, Avocado	12
Shrimp and Scallop Ceviche	12

Hot Hors d'Oeuvres*

Must be ordered in increments of 100 pieces.

Vegan Edamame Dumpling, Sweet Soy Dipping Sauce	9
Cheese and Guava Empanada	9
Vegetarian Spinach Artichoke Empanada	9
Brie en Croute with Raspberry	9
Wild Mushroom and Asiago Cheese Risotto Croquette, Roasted Red Pepper Coulis	9
Punjabi Vegetable Samosa, Cucumber Mint Raita	9
Chicken Dim Sum, Sweet Thai Chili Dipping Sauce	10
Coconut Chicken Tender, Mango Horseradish Sauce	10
Crab Rangoon with Sweet and Sour Sauce	10
Smoked Beef Brisket Picadillo Empanada	11
Char Siu Pork Belly Skewers	11
Mini Beef Wellington	11
Soy Ginger-Marinaded Shrimp in Spring Roll Wrapper, Firecracker Sauce	11
Sea Scallop Wrapped in Prosciutto, Lemongrass Butter	12
Caribbean Crab Cake, Cilantro-Lime Remoulade	12

*Any passed Hors d'Oeuvres require an attendant at \$225 per attendant.

Reception Packages

2 hour service. Minimum of 100 guests.

Island Tropical Nights

165

Passed Hors d'Oeuvres

Lemon grass chicken summer rolls, rice noodles, pickled napa cabbage slaw, Thai basil, mint, sweet chili-lime vinaigrette

Five-spiced beef bao buns, soy and rice wine pickled vegetables

Crispy coconut shrimp with mango-horseradish sauce

Punjabi vegetable samosa, cucumber mint raita

(Based on one piece per guest, per item)

Royal Pacific Sushi Display

Tuna and salmon sashimi, assorted rolls including California, Philadelphia, spicy tuna, vegetable

Wasabi, pickled ginger, gluten-free soy sauce

(Based on three pieces per guest)

Flatbread Station*

Islands-spiced chicken, caramelized onions, peppers, cilantro, queso blanco, jerk barbecue sauce

Tuscan-roasted vegetable flatbread, zucchini, squash, red onions, artichoke, Kalamata olives, goat cheese, balsamic drizzle

(Based on two pieces per guest)

Sapphire Falls Caribbean Carving Station*

Webb's Honey-glazed HertaBerkSchwein Farm ham

Mango red pepper chutney

Freshly baked Caribbean carving rolls

(Based on one ham per 75 guests)

Mini Dessert Display

Florida Key lime pie, gluten-free rice pudding spoon, petit piña colada cone, dark chocolate mud pie shooter

(Based on two pieces total per guest)

Enhance It

Add wok display for
\$35 per person

Enhancements**

Wok Display	+35
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Chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable spring roll
Sweet chili Thai, ponzu and sweet and sour sauces
Presented in a large wok
(Based on one piece per guest, per item)

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Choose five dishes plus one dessert station (tapas-style small plates)

Based on tasting portions of 2–4 oz each.

Ruby Red Shrimp Salad*

Wild Ocean Market - Cape Canaveral, Florida

The Villages Grown greens, cucumbers, citrus, carrots, daikon, cherry tomatoes, ginger-soy vinaigrette

Teriyaki Chicken Skewers*

Prestige Farms—Charlotte, North Carolina

Grilled chicken skewers, teriyaki glaze, jasmine rice

Corvina Caribbean Ceviche*

Wild Ocean Market—Cape Canaveral, Florida

Lemon-lime, jalapeño, cilantro, tomatoes, plantain chips

Duck Flatbread*

Lake Meadow Naturals - Ocoee, Florida

Duck confit, caramelized onions, scallions, orange-ginger glaze

Shrimp and Grits*

Wild Ocean Market—Cape Canaveral, Florida

Florida rock shrimp, corn, linguica sausage, shaved manchego cheese

Ahi Tuna and Avocado Tartare*

Wild Ocean Market—Cape Canaveral, Florida

Ahi tuna, avocado, tomatoes, Massago, sesame wonton chips, sweet soy and sriracha aioli

Churrasco Beef*

Fort McCoy Ranch—Fort McCoy, Florida

Grilled beef churrasco, tostones, chimichurri

Char Siu Pork*

HertaBerkSchwein Farm—Groveland, Florida

Slow cooked pork, kimchee, char siu glaze

Gochujang Beef*

Fort McCoy Ranch—Fort McCoy, Florida
Beef sirloin, wasabi potato purée, shiitake mushroom jus

Smoked Pork Arepa*

HertaBerkSchwein Farm—Groveland, Florida
Smoked pork, queso blanco, mojo cabbage slaw, ancho aioli

Dessert Station

Oreo banana cream pie mason jar
Crêpes, cinnamon ricotta cheese, caramelized apples

Trio Dessert Display

Port-poached pear, chai spiced sponge, Frangelico cream, honey almond crisp
Dark chocolate cardamom mousse, pistachio custard, roasted apple cherry compote, hazelnut brown butter cake
Banana s'mores, chocolate banana cake, milk chocolate crémeux, graham crumble, toasted marshmallow

Anti-Griddle Lollipop

Gluten-free chocolate strawberry pop with chocolate swirls and strawberries
Key lime pie pop with graham cracker crumbs, and white chocolate curls

Enhancements**

Macaroni and Cheese Station* +20

Truffle pecorino cheese, lobster, chives

Spicy Snow Crab Roll +18

Wasabi, pickled ginger, soy sauce
(Based on three pieces per guest)

*Culinary attendant is required. \$225 per attendant.
**Additions to any menu must be for the same amount guaranteed for the selected menu.

Cold Reception Stations

Minimum of 50 guests.

Island Raw Bar (Per 100 Pieces)	1,275
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Iced Gulf shrimp, cocktail sauce, Louis sauce

Alaskan Snow Crab Claws (Per 100 Pieces)	1,500
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Lemon, lime, cocktail sauce

Oysters on Half Shell (Per 100 Pieces)	1,125
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Saltine crackers, cocktail sauce

Taste of Peru (Per Guest)	34
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Shrimp and scallop ceviche martini's
Peruvian fish ceviche shooter, plantain chips, mountain corn
Vegan ceviche shooter, calabaza, tomato, onions, corn, lime juice, cilantro
(Based on three pieces per guest)

Local and Domestic Cheese Display	1,950
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Local Hawthorne Creek Creamery featuring Havarti, Gouda, Swiss, Tomme, seasonal berries, dried fruits, toasted nuts, freshly baked baguettes, lavosh, assorted crackers
(Serves approximately 50 guests)

Local, Domestic, and International Cheese Display	2,100
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Hawthorne Creek Creamery Tomme, Rogue Creamery smoky blue cheese, Cypress Grove truffle tremor, Spanish manchego cheese, triple-crème French Brie
Seasonal berries, dried fruits, toasted nuts
Freshly baked baguettes, lavosh, assorted crackers
(Serves approximately 50 guests)

Charcuterie Display

2,200

Mortadella, salami, capicola, fontina, Asiago, marinated provolone
Grilled and roasted seasonal vegetables, pepperoncini,
olives, artichokes
Freshly baked flatbreads, lavosh
(Serves approximately 50 guests)

Royal Pacific Sushi Display (Per Guest)**

45

Tuna and salmon sashimi, assorted sushi rolls prepared by our Chef
including: California, Philadelphia, spicy tuna, vegetable
Wasabi, pickled ginger, gluten-free soy sauce
(Based on three pieces per guest)

Make-Your-Own Salad Display (Per Guest)**

35

Chopped romaine and radicchio, assorted petit greens, mixed spinach
Grape tomatoes, shredded carrots, sliced cucumbers, red onions, toasted
almonds, citrus segments, Applewood-smoked bacon, cheddar cheese,
blue cheese, Kalamata olives, edamame, croutons
Balsamic and ginger-soy vinaigrettes, ranch and Caesar dressings

Add: Char-Grilled Chicken	+11
Add: Pan-Seared True North Salmon	+15
Add: Oven-Roasted Medallions of Beef	+22

Mediterranean Mezza Display**

1,850

Babaganouosh, hummus, tabouli, marinated feta, pickled radish, olives
Falafel, tzatziki, grilled flatbread, lavosh
Israeli couscous salad, cucumbers, tomato, onions, lemon herb vinaigrette
(Serves approximately 50 guests)

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Fresh and Grilled Vegetable Montage Display **1,750**

Broccoli, cauliflower, celery, carrots, peppers, cherry tomatoes
Grilled asparagus, portobello mushrooms, eggplant, zucchini, yellow squash
Caramelized onion dip, creamy avocado dressing
(Serves approximately 50 guests)

Array of Spanish Tapas Display **2,200**

Sliced Serrano ham, aged and marinated cheeses
Grilled calamari salad, roasted pepper hummus, pita chips
Smoked chorizo and mussels, orzo pasta salad, cilantro-lime vinaigrette,
freshly baked sourdough and flatbreads
Marinated mixed olives
(Serves approximately 50 guests)

Poke Bowl* **43**

Ahi tuna, sushi rice, cucumbers, edamame, baby arugula, watermelon
radish, pickled ginger, sweet soy, spicy mayo, micro wasabi, toasted
sesame seeds
True North salmon, sushi rice, pickled cucumbers, seaweed salad,
microgreens, sriracha, ponzu sauce, furikake
(Based on one bowl per guest)

*Culinary attendant is required. \$225 per attendant.

Hot Reception Stations**

Minimum of 50 guests.

Wok Display (Per Guest) **35**

Locally sourced chicken dim sum, pork pot stickers, spicy shrimp satay, vegetable spring roll

Sweet Thai chili, plum, ponzu and sweet and sour dipping sauces

(Based on one piece per guest, per item)

Gourmet Mac-N-Cheese (Per Person)* **39**

Pre-Select Two Options

Cavatappi pasta truffle cheese sauce, lardons of bacon, baby spinach, caramelized onions, gratitude garden mixed mushrooms

Penne pasta, three-cheese sauce, hot Italian sausage, green peas, tomato

Elbow macaroni, white cheddar cheese sauce, smoked chicken, charred broccolini, roasted red peppers

(Based on 2 ounces of each pasta per guest)

Ramen Noodle Display (Per Guest) **39**

Pho broth, ramen noodles, shiitake mushrooms and baby bok choy, broccoli florets, crispy tofu, teriyaki glazed sliced beef brisket, hard-boiled egg, kimchi, limes, sriracha

(Based on one soup per guest)

Leilani's Favorite Stir Fry Station (Per Guest)* **38**

Pre-Select Two Options

Spicy beef stir fry, broccoli, carrots, snow peas

Mandarin orange chicken, shiitake mushrooms, bok choy

Sweet and sour pork, mixed peppers and onions, broccoli florets

steamed jasmine rice

(Based on 2 ounces of each item per guest)

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Bao Bun Station (Per Guest) **34**

Char siu pork belly, soy and rice wine pickled vegetables

Beef bulgogi, kimchi slaw

(Based on one bao bun of each flavor per guest)

Italian Pasta Station (Per Guest)* **39**

Fresh garlic breadsticks, focaccia, grated Parmesan

Pre-Selected Two Options

Four cheese tortellini, local Royal Red Rock shrimp, green peas, caramelized onions, mixed mushrooms, Parmesan cream

Cavatappi pasta, baby arugula, Kalamata olives, artichoke hearts, seasonal squash, pomodoro sauce

Italian gnocchi, Florida lamb ragout, caramelized onions, Gratitude Garden mixed mushrooms, baby spinach, pecorino cheese

(Based on 2 ounces of each pasta per guest)

Gourmet Pinsa Station (Per Guest)* **35**

Gourmet flatbread pizzas cooked to order

Pre-Select Two Options

Buffalo chicken, lardons of bacon, blue cheese crumbles, scallions, alfredo sauce

Vine-ripened tomatoes, fresh Buffalo mozzarella, basil purée, cracked black pepper

Locally sourced Italian sausage and pepperoni, aged provolone cheese

Charred beef tenderloin, blue cheese, caramelized onions, balsamic mushrooms, scallions, red wine reduction

(Based on one piece of each flatbread per guest)

*Culinary attendant is required. \$225 per attendant.

Southwest Taco Display (Per Guest) **32**

Cilantro marinated mahi-mahi cabbage slaw, cilantro crema

Roasted pork al pastor, onions, grilled pineapple, cilantro, salsa verde

Flour tortillas

(Based on one taco of each per guest)

Slider Display (Per Guest) **36**

Pre-Select Two Options

Black Angus short rib patty, whiskey onions, cheddar, horseradish aioli, brioche bun

Spicy Buffalo chicken, Boar's Head kosher dill pickle chips, house blue cheese, brioche bun

Roasted Cuban pork, Boar's Head ham, Swiss cheese, pickles, yellow mustard

(Based on two sliders per guest)

Caribbean Crab Cake Station (Per Guest)* **46**

Island crab cakes, roasted corn and peppers

Cucumber-mango relish, Caribbean remoulade

(Based on 2 each 2oz crab cakes per person)

South Pacific Skewer Station (Per Guest) **39**

Pre-Select Two Options

Lemon grass-ginger marinated veggie skewers, seasonal squash, mixed peppers, red onion, cremini mushrooms

Sweet chili-lime chicken thigh skewers, mixed peppers, red onion

Bulgogi-cilantro marinated beef skewers, mixed peppers, onion

Vegetable fried rice, egg, red cabbage, bean sprouts, peas and carrots

(Based on 2 skewers per guest)

**Argentinian Churrasco Beef
and Sausage Station (Per Guest)*** **35**

Herb-marinated churrasco beef, locally sourced Linguica sausage
Sweet plantains
(Based on 3 ounces of beef per guest)

Risotto Station (Per Guest)* **37**

Royal Red Rock shrimp, locally sourced mixed mushrooms, lardons of
bacon, green peas, Parmesan cheese
Vegetarian with butternut squash, asparagus, Plant City grape tomatoes,
Parmesan cheese
(Based on 2 ounces of each risotto per guest)

West Coast Truck Stop Display (Per Guest) **34**

Pre-Select Two Options
Cilantro-lime chicken taco, avocado crema
Roasted Cuban pork slider, ham, Swiss cheese, pickles, yellow mustard,
brioche bun
Spicy ahi tuna tostada, pickled red onions, avocado, cucumbers, cilantro,
sriracha aioli, Kyrios Farms micro cilantro
(Based on one of each item per guest)

*Culinary attendant is required. \$225 per attendant.

Carving Stations

All carving stations include condiments and rolls.

Citrus-Brined HertaBerkSchwein Farm Roasted Pig* **2,500**

Spiced rum-infused pineapple purée
(Serves approximately 100 guests)

Rosemary-Garlic Slow-Roasted Pork Loin* **1,000**

HertaBerkSchwein Farm, Groveland, Florida
Smoked pancetta-apple relish
(Serves approximately 45 guests)

Bourbon-Grain Mustard All-Natural Ham* **1,250**

HertaBerkSchwein Farm, Groveland, Florida
Grilled pineapple relish
(Serves approximately 50 guests)

Havana-Roasted Pork Shoulder* **675**

Coconut-mango chutney, cilantro mojo
(Serves approximately 30 guests)

Herb Marinated Beef Tenderloin* **1,075**

Maui onion confit, truffle-scented jus, grain mustard, horseradish cream sauce
(Serves approximately 20 guests)

Thyme and Rosemary-Rubbed Steamship of Beef* **2,900**

Wild mushroom au jus, grain mustard, horseradish cream sauce
(Serves approximately 150 guests)

*Culinary attendant is required. \$225 per attendant.

Applewood-Smoked Grass-Fed Beef Sirloin*	1,100
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Fort McCoy Ranch, Fort McCoy, Florida

Green peppercorn sauce, grain mustard, horseradish cream sauce

(Serves approximately 30 guests)

Texas Style Brisket of Beef*	1,175
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Smoked Vidalia onion jam, honey barbecue

(Serves approximately 45 guests)

Herb-Marinated Slow-Roasted Black Angus Meats By Linz Prime Rib*	1,900
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Natural beef jus, grain mustard and horseradish cream

(Serves approximately 40 guests)

Hot-Smoked Side of Salmon*	900
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Maple-grain mustard glaze

(Serves approximately 30 guests)

Roasted Side of Grouper*	1,100
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Roasted red pepper sofrito

(Serves approximately 20 guests)

Marinated Side of Mahi-Mahi*	1,075
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Ginger-soy glaze

(Serves approximately 30 guests)

*Culinary attendant is required. \$225 per attendant.

Moroccan-Spiced Rack of Lamb*	300
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Citrus salsa, harissa yogurt dipping sauce
(Serves approximately 5 guests)

Oven-Roasted Boneless Leg of Lamb*	800
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Anderson Ranch, Oregon
Mint onion marmalade
(Serves approximately 20 guests)

Roasted Whole Carolina Turkey*	950
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Traditional gravy, cranberry citrus compote, roasted garlic aioli, Dijon mustard
(Serves approximately 30 guests)

Dessert Stations

2 hour service. Minimum of 50 guests.

Ice Cream Sundae*

30

Gluten-free hand-scooped vanilla, strawberry and chocolate ice cream, gluten-free vegan seasonal sorbet

Hot fudge sauce, M&M's, strawberry sauce, shredded coconut, candied pecans, sprinkles, whipped cream

Frozen Yogurt Station* (Per Guest)

30

Hand-scooped French vanilla and salted caramel yogurt

Hot fudge sauce, M&M's, strawberry sauce, shredded coconut, candied pecans, sprinkles and whipped cream

Liquid Nitrogen Ice Cream Bar*

43

Ice cream made-to-order with liquid nitrogen

Vanilla, chocolate, cookies and cream, seasonal sorbet

Dark chocolate Godiva™ and cranberry vodka martinis

Minimum of 100 guests.

A liquid nitrogen tank rental fee of \$375 will be added for every 400 attendees.

More S'mores*

30

Classic graham cracker, vanilla bean marshmallow, milk chocolate ganache

Churro graham cracker, passion fruit marshmallow, dark chocolate ganache

(Based on one s'more per guest)

Experience It

Surprise your guests with ice cream made right in front of them with liquid nitrogen

*Culinary attendant is required. \$225 per attendant.

Tapas-style small plate desserts **35**

Gluten-free dark chocolate lollipops, passion fruit jelly, toasted coconut

Mango-banana tempura cheesecake, warm chocolate dipping sauce

Gluten-free Florida Key lime crème brûlée, chantilly cream

Warm Georgia peach strudel, vanilla crème anglaise

(based on 1 of each small plate per guest)

Gelato Station* **35**

Vanilla, chocolate, cookies and cream, mango sorbet

Candied pecans, toasted coconut, strawberries, crushed hard pretzles, rolled wafers

(based on 1 scoop of gelato per guest)

Espresso/Cappuccino Coffee Station* **25**

Cinnamon sticks, rock candy, chocolate shavings, fresh whipping cream

Add choice of liquors including: Amaretto, Kahlúa, or Sambuca **+19**

(based on one coffee serving per guest)

Gluten-Free Cotton Candy Station* **+25**

Blue raspberry, pink vanilla

(based on 1 cotton candy cone per guest)

Ice Cream Panini Station* **35**

Mango sorbet, coconut cream, Hawaiian coconut bread

Chocolate gelato, hazelnut filling, Hawaiian coconut bread

(based on one panini per guest)

Anti-Griddle Lollipop Station* **30**

Chocolate strawberry pop with chocolate swirls and strawberries

Key lime pie pop with graham cracker crumbs, and white chocolate curls

(based on 1 of each flavor per guest)

À la Carte Desserts

25 piece minimum per item.

Desserts

Plant City Strawberry Shortcake Shot Glass	8
Vanilla Waffle Cone, Lemon Curd, Toasted Coconut	8
Gluten-Free Coconut Macaroons	8
Assorted Éclairs Including: Chocolate-Peanut Butter, Mango-Coconut, Lemon-Vanilla	8
Gluten-Free Chocolate Truffles From Around the World	8
Petit Fours	9
Assorted Spoons of Gluten-Free Crème Brûlée	9
Tempura Cheesecake, Tropical Fruits, Chocolate Sauce	9
Triple Chocolate Fudge Lollipops	9
Gluten-Free Chocolate-Dipped Strawberries Injected With Grand Marnier	9
Marbled Cheesecake Brownie, Raspberry Dipping Sauce	9
Mini Dark Chocolate Cakes, Salted Caramel, Candied Pecans	9
Warm Apple Strudel, Cream Cheese, Pistachio, Caramel Sauce	11
Assorted Croissant Doughnuts Including Praline, Nutella Cream, Passion Fruit	11
Gluten-Free Apple Oatmeal Flan, Apple Compote, Caramel	11

Dinner



Dinner Buffets	68
Plated Dinners	77

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All dinner buffets are served for 2 hours. Buffets servicing groups under 40 guests are subject to a fee of \$250.

Dinner Buffets

All dinner buffets include freshly brewed coffee, decaffeinated coffee and organic herbal teas.
2 hour service

Wantilan Luau Dinner Buffet

179

Soup Station

Egg drop soup

Crispy wontons, green onions

Salad Display

Pure Produce greens with beefsteak tomatoes, Maui onions, carrots, cucumbers, grilled pineapple, ginger-soy vinaigrette, Thai peanut dressing

Chopped napa cabbage salad with lomi-lomi salmon and orange-ginger dressing

Sesame-roasted chicken thighs, glass noodles, roasted peanuts, mixed peppers and onions, Thai basil, mint, chili-lime vinaigrette

Fruit salad, kiwi, Mandarin oranges, melons, seasonal tropical fruit and berries, toasted coconut

Hawaiian ahi tuna tataki martini, napa cabbage slaw, pickled cucumbers

Carving Station*

Roasted kalua suckling pig, spiced rum-infused pineapple purée

For guarantees under 100, hotel will substitute with kalua pork shoulder

Hibachi Display

Korean barbecued Black Angus beef, bulgogi glaze

South-Pacific Display

Pan-seared Florida catch of the day, papaya lemon grass nage

Fire-grilled teriyaki glazed chicken breast

Wok Display

Vegetable fried rice, red cabbage, bean sprouts, egg, peas and carrots

Oven-roasted sweet potatoes and seasonal vegetables

Mini Desserts

- Coconut bread pudding
- Mango cheesecake
- Banana pudding tart
- Gluten and dairy-free pineapple mousse shooter
- Hawaiian rolls & house-made johnny cakes

Enhancements**

Shrimp Summer Rolls	+12
Roasted Peanut Sauce	
Dessert Display	+5
Banana and cheesecake lumpia, coconut-rum butter sauce	

*Culinary attendant is required. \$225 per attendant.
**Additions to any menu must be for the same amount guaranteed for the selected menu.

Soup

West Indies red bean and potato soup

Salad Display

Pure Produce greens, tomato, roasted corn, red onion, cucumber, carrots, cilantro-lime vinaigrette, roasted red pepper ranch

Pinto bean and shrimp salad, locally sourced chorizo, peppers, cilantro, chili-lime vinaigrette

Beluga lentil salad, shaved fennel, arugula, oven-dried grape tomatoes, peppers, orange blossom vinaigrette

Carving Station*

HertaBerkSchwein Farm roasted suckling pig, garlic-lemon mojo

(Based on 1 pig per 100 guests)

Coconut-pineapple brioche carving rolls

For guarantees under 100, hotel will substitute with garlic-lemon mojo pork shoulder

Del Salten

Braised ropa vieja, tomatoes, natural jus

De la Parrilla Display

Roasted lemon Florida snapper, sofrito sauce

Jerk chicken, mango-papaya relish, jerk barbecue sauce

Red beans and rice, vegetable succotash

Mini Desserts

Caribbean rum cake

Gluten-free guava flan

Gluten-free coconut and caramel rice pudding

House-made johnny cakes

Enhancements**

Diablos Chocolate Fudge Cake	+3
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Black Bean Soup, Scallions, Sour Cream	+4
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Vegetable Flatbread	+5
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Calabaza, baby spinach, queso fresco, cilantro pesto

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

French onion soup, Gruyère crostini

Iceberg salad, cherry tomatoes, cucumbers, red onions, Applewood-smoked bacon, crumbled blue cheese, ranch, red wine vinaigrette

Shaved brussels sprouts salad, local grape tomatoes, caramelized onions, lardons of bacon, shaved Parmesan, apple cider grain mustard vinaigrette

Buffalo mozzarella salad, grape tomatoes, pesto, white balsamic reduction

Grass-fed petite beef tenderloin, locally sourced mixed mushrooms, red wine demi-glaze

True North salmon, fennel and citrus relish, tomato nage

Joyce Farms chicken leg quarters, chicken jus

Carving Station*

Herb and Dijon-crusting pork loin

(Based on 1 loin per 65 Guests)

Apple raisin chutney, soft carving rolls

Rosemary roasted potatoes

Truffle macaroni and cheese

Florida seasonal vegetables

Old-fashioned apple pie

Gluten-free New York cheesecake

Double fudge chocolate cake

Sourdough and whole wheat bread rolls

Enhancements**

Chilled Jumbo Shrimp and Avocado Salad	+14
Oysters on the Half Shell	+8
Crème Brûlée with Berries and Whipped Cream	+8
Seared Grouper (as a Substitute for the True North Salmon)	+20
Shaken Not Stirred* (Per Drink)*	+21

Ketel One vodka and Hendrick’s Gin martinis in chilled martini glasses garnished with plump olives. Selections may also include cosmopolitans, and sour apples.

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Jake’s Fly-Boy Dinner Buffet

164

Craw fish chowder, cheddar and green onion biscuits

Mixed garden greens, shredded jalapeño jack cheese, cucumber, carrots, grape tomatoes, balsamic vinaigrette, ranch dressing

Grilled asparagus, pickled shiitake mushrooms, sesame vinaigrette

Orecchiette pasta salad, P.E.I. mussels, Florida Bay shrimp, scallops, herb vinaigrette

Braised boneless beef short rib, red wine jus

Carving Station*

Garlic herb-rubbed churrasco beef, chimichurri, soft rolls

(Based on one sirloin per 65 guests)

Braised boneless beef short rib, red wine jus

Herb-marinated local mahi-mahi, romesco sauce

Citrus-brined barbecue chicken

Ham hock braised collard greens

Oven-roasted Yukon Gold potatoes, onions, tomatoes, scallions, extra virgin olive oil

Freshly baked rolls, individual sweet butter

Dessert Display

Build-your-own shortcake with marinated seasonal berries

Gluten-free chocolate chip crème brûlée

Oreo cheesecake

Enhancements**

Curried Chicken, Mango and Papaya Salad	+5
Peach Cobbler Tartlet	+4.5

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Broccoli and cheese soup, crispy onions

Chopped romaine hearts, radicchio, frisée, Lolla Rosa

Hot house cucumbers, Plant City grape tomatoes, bacon bits, candied pecans, goat cheese, chipotle ranch, spiced apple cider vinaigrette

Traditional coleslaw

Green beans, spiced pecans, roasted red peppers, grain mustard vinaigrette

Carving Station*

Texas dry-rubbed beef brisket, Carolina gold and traditional barbecue sauce

(Based on 1 brisket per 65 guests)

Country fried steak, homestyle gravy

Coffee-rubbed HertaBerkSchwein Farm pork ribs

Cajun seasoned True North Salmon, Webb’s Honey butter glaze

Mexican street corn, sour cream, Manchego, green onions

Jumbo baked potato bar

Bacon bits, shredded cheddar, scallions, sour cream, sweet butter

House-baked soft rolls

Dessert Display

Apple pie

Gluten free brown sugar peach mini pavlova

Mini chocolate mud piesMini chocolate mud pies

Enhancements**

Hot Side of Salmon, Grain Mustard Maple Glaze	+12
Carolina-Style Pulled Pork, BBQ Sauce, Carving Rolls	+8
Marble Cheesecake, Walnut Brownie Crust	+5

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

Italian Dinner Buffet

159

Tuscan broad bean soup

Hearts of romaine and radicchio salad, artichokes, Kalamata olives, crumbled feta, red onions, Chianti vinaigrette, balsamic vinaigrette

Antipasto platter, marinated seasonal vegetables, sliced mortadella, salami, capicola, marinated provolone cheese, fontina cheese, herbed olives

Penna pasta, albacore tuna, shaved red onions, cannellini beans, roasted garlic, red wine vinaigrette

Ciliegine and artichoke salad, balsamic braised pearl onions, sun-dried tomatoes, Kalamata olives, basil oregano vinaigrette

Carving Station*

HertaBerkSchwein Farm rosemary-garlic pork loin

(Based on 1 pork loin per 65 guests)

Carving rolls

Traditional chicken cacciatore

Tuscan-seasoned New York strip, roasted tomato demi-glace

True North salmon, roasted fennel, white wine and black olive sauce

Mushroom ravioli, baby spinach, blistered grape tomatoes, Asiago cream

Charred asparagus, balsamic Cipollini onions, oven-dried local plum tomatoes, baby carrots

Garlic breadsticks, focaccia rolls

Dessert Display

Tiramisu

Cannoli

Gluten-free zuppa inglese

Gluten-free Florida strawberry panna cotta

Enhancements**

Seared Tuna and White Bean Salad, Red Onions, Red Wine Vinaigrette	+15
Cherry and Dark Chocolate Cassata, Pistachio Nuts	+5
Risotto Station (Per Guest)*	37

Royal Red Rock shrimp, locally sourced mixed mushrooms, lardons of
bacon, green peas, Parmesan cheese

Vegetarian with butternut squash, asparagus, Plant City grape tomatoes,
Parmesan cheese

(Based on 2 ounces of each risotto per guest)

*Culinary attendant is required. \$225 per attendant.

**Additions to any menu must be for the same amount guaranteed for the selected menu.

The Restaurant-Style Dinner Experience

230

Your guests will choose their dinner entrée tableside. Includes freshly baked sourdough and wheat bread rolls.

Appetizer

Ahi tuna tataki, daikon and cucumber seaweed salad, sesame ginger dressing, crispy rice noodle

Salad

The Villages Grown baby lettuce salad, Florida organic greens, cucumbers, confit tomatoes, pickled red onions, carrots, spiced candied walnuts, champagne-citrus vinaigrette

Main Course (Choice of One)

Slow-roasted beef tenderloin, truffle pecorino potato gratin, roasted baby vegetables, locally sourced mixed mushrooms, natural jus

Pan-seared Florida snapper, jasmine rice, baby bok choy, shiitake mushrooms, ponzu sauce

Chickpea and quinoa cake, beluga lentil ragout with charred asparagus, blistered Florida tomatoes, roasted yellow pepper nage

Dessert Duo

Passion fruit cheesecake

Hazelnut mocha chocolate crunch cake

Suggested wine pairing available

(Maximum of 200 guests)

Plated Dinners

All selections include freshly baked rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and organic herbal teas.

2 hour service.

Plated Dinner

Choice of one amuse bouche, one salad, one entrée and one dessert.

Amuse Bouche

Crab and corn salad, Kyrios Farms micro wasabi, pickled cucumbers, ginger-soy vinaigrette

Sesame-crusted seared ahi tuna, furikake sushi rice, edamame, lotus root chips, sweet soy

Seared beef tataki, pickled napa cabbage slaw, ponzu sauce

Pistachio and fig chicken terrine, frisée, garlic toast point, balsamic drizzle

Red beet tartar, whipped feta, fried capers, micro arugula

Torched hearts of palm salad, Florida citrus, mint vinaigrette

Salads

The Villages Grown mixed greens, balsamic figs, toasted walnuts, goat cheese, poached pears, Parmesan and black pepper crostini, port wine vinaigrette

Baby iceberg lettuce, buttermilk blue cheese, crispy bacon lardons, grape tomatoes, hydroponic cucumbers, balsamic reduction, blue cheese dressing

Caesar, hearts of romaine, shaved Parmesan cheese, crispy pancetta, oven-dried Florida tomatoes, roasted garlic crouton, Caesar dressing

Baby kale and frisée, praline pecans, crumbled goat cheese, marinated cherry tomatoes, brioche crouton, lemon and thyme champagne vinaigrette

Chopped Asian salad, romaine lettuce, edamame, citrus, napa cabbage, carrots, red onions, wonton crisps, ponzu vinaigrette

Southwest salad, romaine lettuce, black beans, roasted corn, tomatoes, red onions, crispy corn chips, chipotle vinaigrette

Entrées

Rosemary-Grilled Airline Chicken Breast 132

Parsnip potato mash, seasonal vegetables, all-natural roasted chicken jus

Honey Garlic Airline Chicken Breast 132

Thai fried rice, sesame broccolini, crispy shiitake mushrooms

Pan-Seared Line Caught Local Catch 139

Curried chickpea Moroccan couscous, sautéed spinach, baby zucchini, tomato caper relish

Miso Seared True North Salmon 146

Local corn and cheese grits, edamame vegetable succotash, citrus emulsion

Locally Sourced Applewood-Smoked Pork Chop 138

Calabaza and Parmesan risotto, roasted vegetables, caramelized apple chutney

Manhattan Cut New York Strip 160

Parmesan and black pepper potato souffle, haricot verts, oven-dried plum tomatoes, confit onions, port demi-glace

Herb and Dijon-Marinated Petite Filet of Beef 166

Roasted garlic herb whipped potato, jumbo asparagus, baby carrot, smoked tomato demi-glace

Braised Short Rib 157

Roasted garlic Yukon Gold crushed potatoes, candied carrots and haricots verts, natural beef jus

Vegan Warm Basil Quinoa Salad 139

Oven-roasted baby beets, herb-roasted fingerling potatoes, maple-glazed acorn squash, haricot verts

Herb Grilled Sweet Potato Steaks 139

Gratitude garden mixed mushroom risotto, lemon broccolini, chimichurri

Should you require, you may select up to 3 different entrées for service. All entrées will be served with the same accompaniments, amuse bouche, salad and dessert. All entrées will be charged at the price of the highest entrée selected. The exact count of each entrée selection must be given at time of guarantee.

Entrée Duets

Lightly Smoked Filet Mignon and Pan-Seared Line-Caught Snapper 192

Truffle-scented polenta cake, roasted broccolini and baby carrots, port wine demi

Roasted Garlic Filet Mignon and Crab Cake 214

Yukon Gold potato hash, baby vegetables, grain mustard peppercorn sauce

Pan-Roasted Petit Tenderloin of Beef and Butter-Poached Lobster Tail 229

Saffron risotto, fire roasted asparagus, garlic-butter mushroom sauce

Desserts

Mini duet dessert

Mango cheesecake lollipop enrobed in white chocolate and dark chocolate flourless cake with peanut butter mousse, raspberry coulis

Vegan dark chocolate truffle cake, vanilla whipped topping, fresh raspberries

Churro bread pudding, cinnamon sugar churros and croissants soaked in vanilla custard, dulce de leche ice cream

Tres leches cake, toasted meringue, tres leches custard

Gluten-free honey graham crust, dark chocolate ganache, peanut butter mousse, toasted marshmallow

White chocolate mousse, orange jelly inserts, hazelnut crunch cake

Key lime cheesecake, toasted meringue

Purple Cow cheesecake, layers of ube and vanilla cheesecake swirled with mixed berry coulis

Beverages

Beverages	82
Bar Packages	84
Hosted Bar	86
Wines	87
Specialty Beverage Station	88

All food and beverage pricing is per person and subject to 27% service charge and 6.5% state sales tax and are subject to change at any time. Menus are subject to change based on seasonality and product availability.

All beverage services require a bartender.

Beverages

Beverages

Freshly Brewed Regular Coffee (Per Gallon)	155
Freshly Brewed Decaffeinated Coffee (Per Gallon)	155
Selection of Organic Herbal Teas (Per Gallon)	155
Freshly Brewed Island Iced Tea (Per Gallon)	132
Fresh Lemonade (Per Gallon)	132
Island Nectar Punch (Per Gallon)	132
Infused Filtered Water with Citrus or Cucumber Mint (Per Gallon)	115
Freshly Squeezed Orange or Grapefruit Juice (Per Quart)	35
Apple, Cranberry or Pineapple Juice (Per Quart)	28
Assorted Regular and Diet Soft Drinks (Each)	10
Bottled Still Water (Each)	9
Sparkling Water (Each)	9
Bottled Tropical Juice (Each)	10
Assorted Cold-Pressed Juices (Each) Not available on consumption	16
Assorted Individual Bottled Flavored Teas (Each)	9
Powerade (Each)	9
Regular, Diet and Flavored Red Bull (Each)	10
Cold Brewed Coffee (Each)	11
Individual Servings of Milk (Each)	7

Bar Packages*

Priced per guest.

Premium Collection

One Hour	44
Two Hours	60
Three Hours	74
Four Hours	88

Premium Liquors

Tito's vodka
Bombay gin
Bacardi Superior rum
Casamigos Blanco tequila
Jack Daniel's whiskey
Dewar's White Label scotch
Highwest Double Rye whiskey

Premium Wines

Prosecco, Lunetta
Pinot grigio, Caposaldo*
Sauvignon blanc,
Decoy by Duckhorn
Chardonnay, Duckhorn Decoy
Rosé, Mas Le Chevaliere
Pinot Noir, Unshackled by Prisoner
Malbec, Bodegas Caro Aruma
by Lafite Rothschild
Cabernet sauvignon,
Decoy by Duckhorn

Premium Domestic Beers

Bud Light
Budweiser
Voodoo Ranger IPA

Premium Imported Beers

Heineken
Stella Artois
Corona Extra
Heineken 0.0

Local Craft Beers
Crooked Can Brewing Company,
Winter Garden, Florida
Assorted seasonal beers

Hard Seltzer
White Claw Black Cherry
White Claw Mango Seltzer

Non-Alcoholic Beverages
Assorted soft drinks
Still and sparkling waters
Juices

*A bartender is required, \$225 per attendant. Applies to all hosted bars. Fee will apply for a time period of up to three consecutive hours. An additional fee of \$75 per hour will apply for service after three hours

Luxury Collection

One Hour	48
Two Hours	66
Three Hours	82
Four Hours	98

Luxury Liquors

- Ketel One vodka
- Hendrick’s gin
- Bacardi 8 rum
- Patron Silver tequila
- Maker’s Mark Bourbon
- Crown Royal whiskey
- Glenfiddich 12-Year scotch

Luxury Wines

- Champagne, Nicolas Feuillate Brut
- Pinot grigio, Aqua Di Venus
- Sauvignon blanc, Kim Crawford
- Chardonnay, Mer Soleil Reserve
- Rosé, DAOU
- Pinot noir, Argyle Bloomhouse
- Pessimist red blend by DAOU
- Cabernet sauvignon, DAOU

Luxury Domestic Beers

- Bud Light
- Budweiser
- Voodoo Ranger IPA

Luxury Imported Beers

- Heineken
- Stella Artois
- Corona Extra
- Heineken 0.0

- Local Craft Beers**
- Crooked Can Brewing Company,**
- Winter Garden, Florida**
- Assorted seasonal beers

Hard Seltzer

- White Claw Black Cherry
- White Claw Mango Seltzer

Non-Alcoholic Beverages

- Assorted soft drinks
- Still and sparkling waters
- Juices

Hosted Bar

Priced per drink.

Hosted Bar by the Drink

This includes a full bar set-up featuring our Premium or Luxury brands.
Charges are based on a per-drink basis reflecting actual number of drinks consumed.

	Premium	Luxury
Handcrafted Cocktail	21	21
Handcrafted Mocktail	19	19
Mixed Drinks	18	20
Cordials	20	20
Sparkling Wine	17	19
Wines	17	19
Imported Beer	16	18
Local Craft Beer	16	16
Domestic Beer	14	14
Soft Drinks	10	10
Bottled Still Water	9	9
Bottled Sparkling Water	9	9
Fruit Juices	10	10
White Claw Hard Seltzer	14	14

Each bar includes:

Handcrafted cocktail, mixed drinks, white, red, rosé wines, selection of imported, domestic and local craft beer, hard seltzer, soft drinks, bottled water and fruit juices

Wines

Priced per bottle.

Champagne and Sparkling

Sparkling, Michelle Brut, Washington	80
Prosecco, Lunetta, Italy	80
Champagne, Nicolas Feuillatte Brut, France	140

White

Pinot Grigio, Caposaldo, Italy*	60
Pinot Grigio, Aqua Di Venus, Italy	68
Sauvignon Blanc, Maven's Oath, California	60
Sauvignon Blanc, Decoy by Duckhorn, California	66
Sauvignon Blanc, Kim Crawford, New Zealand	69
Chardonnay, Maven's Oath, California	60
Chardonnay, Decoy by Duckhorn, California	72
Chardonnay, Mer Soleil Reserve, California	77
Rosé, Chateau Ste. Michelle, Washington	60
Rosé, Mas Le Chevaliere, France	67
Rosé, DAOU, France	75

Red

Pinot Noir, Maven's Oath, California	64
Pinot Noir, Unshackled by Prisoner	69
Pinot Noir, Argyle Bloomhouse	75
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	68
Red Blend, Pessimist by DAOU, California	83
Cabernet Sauvignon, Maven's Oath, California	67
Cabernet Sauvignon, Decoy by Duckhorn, California	79
Cabernet Sauvignon, DAOU	85

*Sustainable/Organic Selections

For a more extensive wine list, please refer to the outlet wine menu.

Specialty Beverage Station

Our Partners

Sugar Top Farms

We look forward to partnering with you and welcoming your guests to Loews Sapphire Falls Resort. To help you plan a successful program, please take a moment



Meeting Planner Guide

Meeting Planner Guide

Welcome to Loews Hotels at Universal Orlando Resort. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, a large convention, or an association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio Visual Equipment

The Hotel has a fully equipped audio-visual company on property, Encore, who can handle any range of audio-visual requirements. Additional electrical power is also available in most function rooms. Please contact your Conference or Catering Manager or Encore representative for rates and information.

Exhibitors

To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment. The Hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel's shipping and receiving agent releasing items. Please note that the Hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

Food and Beverages Pricing

Pricing is good through December 2026. Menu pricing is subject to change based on seasonality, product availability and sourcing.

Food and Beverage Service

The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries. The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

Food Preparation

Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Guarantees

The Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function 72 business hours prior to the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the functions, the client is charged for the original guaranteed numbers. Hotel will provide service of 5% over your guarantee for events up to 500 people and 3% over your guarantee for events over 500 people.

Meeting Planner Guide

Kosher/Halal Meals

The Hotel partners with local caterers to provide kosher and halal meals for guests who require them. Additional charges will apply. Seven days advance notice is required.

Menu Selections

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized 30 days prior to the function. In the event the menu selections are not received within 30 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them 10 working days prior to the first scheduled event. The BEO will serve as the food and beverage contract.

Meeting Room Keys

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. Please contact your Conference or Catering Manager for assistance.

Additionally, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advanced Hotel approval.

Smoking Policy

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

Taxes and Service Charges

There is a 27% taxable service charge automatically added to your bill, which constitutes an “operations charge” under Florida law. This service charge is retained by the facility to cover administrative and operational costs.” The service charge and a 6.5% state sales tax on food and beverage will be in addition to the prices stated on the menus. Such taxes and service charges are subject to change without notice. Service for less than the stated minimum guests is subject to a minimum taxable surcharge of \$250.

Weather Call

The Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six hours prior to the event should the forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightning. Should the event include décor provided by an outside company, your Operations Manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cutoff, a labor charge will apply.

24-Hour Event Set Changes

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations, additional labor may be required for your event request. Event set-up changes made within 24 hours of the start of your event may result in labor fees applied to your group master account. Your Conference or Catering Manager will advise of said charges if the situation arises.

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