

# A SEASON

### CELEBRATE

Our Orlando resort accommodations, including 720 guest rooms and suites, as well as two- and three-bedroom villas are equipped with every modern convenience and a host of luxury amenities. In addition to walk-out golf, guests may choose to relax in our European-style spa, dine in one of our five restaurants or enjoy 15 acres of pools and recreation activities including the 850-foot lazy river.





1500 Master Boulevard | Championsgate, Florida 33896 | 407.390.6664

### DINNER

#### Choose one Salad, one Entrée



Market Baby Greens, Radish, Grape Tomato, European Cucumber, Carrots, Dijon-Verjus Dressing

#### Traditional Caesar Salad

Crisp Hearts of Romaine Lettuce, Shaved Reggiano Parmesan, Buttery Focaccia Croutons, Creamy Caesar Dressing

#### Gala Apple and Belgium Endive Salad

Watercress, Frissee, Radicchio, Danish Blue Cheese, Dried Cherries, Roasted Spiced Walnuts, Apple Cider-Maple Dressing

#### Dessert

Holiday Spice Cake
Chocolate Decadence Cake

#### Roasted Truffle Chicken \$78

Garlic and Herb Roasted, Smoked Bacon Brussels Sprouts, Herb Boursin Yukon Gold Potato Puree, Rosemary Tomatoes, Black Truffle Bordelaise

#### Tuscan Chicken \$78

Citrus-Anise Marinated, Baby Peppers, Sweet Garlic Broccolini, Balsamic Cippolini Onions, Smoked Marble Pearl Potatoes, Roasted Fennel Cream

#### Lemon and Herb Grilled Local Swordfish \$90

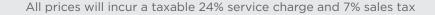
Israeli Cous Cous with Cilantro, Dried Fruits, Toasted Almonds, Winter Vegetable Medley, Sweet and Spicy Pepper Jam

#### Grilled Filet Cut of Sirloin \$90

French Beans, Heirloom Baby Tomatoes, Roasted Corn, Wild Rice, Horseradish Demi

#### Creekstone Farms Filet of Beef \$110

Gorgonzola Crusted, Haricot Vertes, Baby Tricolor Carrots, Pearl Onions, Gruyere Potato Gratin, Wild Mushroom Ragout





# SILVER BELLS BUFFET \$89



#### Salads

Market Baby Lettuces, Carrot, Cucumber, Tomato, Red Onion, Ciabatta Croutons Buttermilk Ranch, House Herb Vinaigrette, Champagne-Citrus Vinaigrette

Winter Bean Salad with Lemon Mustard Seed Dressing and Garden Tarragon

Traditional Caesar, Hearts of Romaine, Dressing, Shaved Parmesan Cheese, Ciabatta Croutons

#### Desserts

Key Lime Pie

Old-Fashioned Apple-Raisin Bread Pudding, Kentucky Bourbon Custard Sauce

Chocolate Layer Cake

#### **Entrees**

Grilled Flat Iron Steak, Caramelized Onions, Green Peppercorn-Cognac Cream

Garlic and Herb Crusted Chicken with Smoked Bacon Brussels Sprouts, Toasted Tomatoes, Mustard Demi

Roast Filet of Cod with Warm Lentil Salad, Parsley, Lemon

#### Accompaniments

Sour Cream & Scallion Whipped Red Bliss Potatoes

Sun-Kissed Fruit and Wild Rice Pilaf

Chefs Seasonal Vegetable Selections



# **EVERGREEN BUFFET \$94**



#### Salads

Market Baby Lettuces, Carrot, Cucumber, Tomato, Red Onion, Ciabatta Croutons Buttermilk Ranch, House Herb Vinaigrette, Champagne-Citrus Vinaigrette

Golden Quinoa Salad with Chick Peas, Queso Fresco, Cilantro Pesto

Roasted Fingerling and Sweet Potato Salad with Chorizo and Smoked Paprika Vinaigrette, Cotija Cheese

#### Desserts

Old-Fashioned Apple-Raisin Bread Pudding, Kentucky Bourbon Custard Sauce

Southern Pecan Pie with Cinnamon Whipped Cream

Chocolate Layer Cake

#### Entrees

Braised Chicken Vera Cruz

Florida Black Grouper, Jerk Seasoned, Roasted Corn and Black Bean Salsa

Ancho Braised Short Rib of Beef with Tomato and Pepita Salad

#### Accompaniments

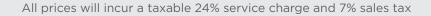
Roasted Poblano and Garlic Rice

Chayote Casserole with Zucchini, Yellow Squash, Onions, Peppers, Tomatoes

Honey Butter Glazed Baby Carrots

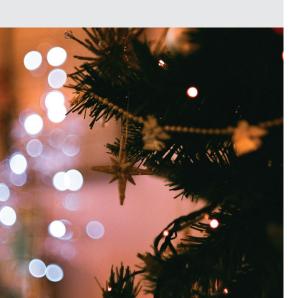
Roasted Marble Potatoes with Onions and Garlic

Assorted Rolls with Butter





# HOLLY & IVY BUFFET \$99



#### Salads

Champions Gate Salad Market Baby Greens, Local Florida Oranges, Grape Tomato, European Cucumber, Carrots, Champagne-Citrus Vinaigrette

Local Red Beets with Coach Farms Goat Cheese, Frisee, Orange Blossom Honey Granola, Blis Maple Sherry Vinaigrette

Italian Farro with Poached Shrimp, Asparagus, Walnuts, Tomatoes, Lemon and Herb Vinaigrette

#### Desserts

Key Lime Pie

Old-Fashioned Apple-Raisin Bread Pudding, Bourbon Custard Sauce

Southern Pecan Pie with Cinnamon Whipped Cream

Chocolate Layer Cake

Carving Stations (Choice of Two)
Herb Roasted Young Tom Turkey, Traditional
Giblet Gravy, Cranberry-Mandarin Orange Relish

Bone-In Baked Ham Glazed with Pineapple-Honey Bourbon Glaze, Cloves

Carved Aged Black Angus Prime Rib of Beef Sea Salt and Black Pepper Crusted, Natural Au Jus, Horseradish and Chive Sour Cream

Roasted Berkshire Loin of Pork, Gala Apples & Sun Dried Cherry Demi-Glace

Freshly Baked Assorted Rolls with Butter

An Additional Carving Station Choice is Available At an Additional Charge of \$12 Per Person

#### Accompaniments

Southern Corn Bread Dressing, Sausage, Sage and Dried Fruits

Yukon Gold Mashed Potatoes

Seasonal Garden Fresh Vegetables

Gingered Sweet Potato Casserole, Vanilla, Rum and Buttery Praline Pecans

#### Hors D'oeuvre Package for Receptions \$39

Hors D'oeuvre Packages Include the Following Displayed Items and a Choice of 4 Hot Items to be Butler Passed. (Based on one Hour of Service and one Piece of Each Hors d'oeuvre Per Person)

#### Displayed Hors D' oeuvres

#### International and Domestic Cheese

Display of Sliced and Whole Cheeses Garnished with Grape Clusters, Seasonal Berries, French Bread, Assorted Crackers

#### Vegetable Crudités

Assorted Garden Fresh Bite-Sized Vegetables of the Season, Creamy Herbed Dip, Onion Dip

#### **Butler Passed Hors D' oeuvres**

(Please Select (4) Four Items)

#### Chicken

Cashew Chicken Spring Roll with Sesame Hoisin Sauce Buffalo Chicken Meatball / Blue Cheese Tandoori Chicken Kabob with Cucumber Raita

#### Seafood

Lobster Fritter with Spicy Herb Aioli Crispy Coconut Shrimp with Orange-Horseradish Marmalade Mini Blue Crab Cakes with Tomato-Caper Remoulade

#### Beef

Beef Wellington en Croûte with Mushroom Duxelles Mini Kobe Beef Sliders Philly Cheese Steak "Hoagie" with Creamy Cheese Fondue

#### Vegetarian

Portobello Mushroom Arancini with Arrabiata Sauce Parmesan Crusted Artichoke Beignet with Creamy Herb Dipping Sauce Ricotta Stuffed Sweet Potato Cake with Sage and Honey

#### Pork

Mini Cubans with Dijonnaise BBQ Pork Bao Bun with Chinese BBQ Sauce Crispy Mac and Cheese Croquette with Ham / Black Truffle



#### **Specialty Stations**

Specialty Stations are designed and priced to enhance your Reception Menu and are based upon your Guarantee Number given. There is a Minimum of 50 Guests for all Specialty Stations and the Specialty Station Prices listed are based upon a Maximum of 90 minutes of Service. We recommend one Station for every 75-100 Guests.

#### **Antipasto Station \$24 Per person**

An Elegant Assortment of Imported Italian Meats & Cheeses, Served in Freshly Baked Boule, Bâtarde and Baguettes Traditional Condiments to include Olives, Roasted Peppers, Cherry Peppers, Pepperoncini, Anchovies & Tomato-Mozzarella Salad

#### Fondue Station \$20 per person

Choice of Two Cheeses: Gruyere, Muenster, Cheddar, Boursin Cheese, Monterey Jack, Dilled Havarti, Jalapeno Jack, Feta & Gouda

Served with Cubed Breads, Carrot Sticks, Celery, Grape Tomatoes, Broccoli & Cauliflower Florets

#### Bruschetta Station \$18 per person

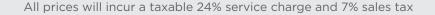
Focaccia Bread with Fresh Mozzarella, Roasted Eggplant, Tomatoes, Kalamata Olives, Roasted Red Peppers, Sopprasetta, Prosciutto, Garlic Spread, Asiago Cheese

#### Paella Station \$31 per person

Large Paella Pans Filled with Chicken, Gulf Shrimp, Lobster, Chorizo, Clams, Cilantro, Garlic, Tomatoes, & Peppers, Served over Saffron Rice

#### Sushi Station \$34 per person

Our in House Zen Sushi Chefs Selection of: Maki Rolls, Nigri, Sashimi Served with Pickled Ginger, Wasabi, Soy Sauce





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#### \*Risotto Station \$30 Per Person

Plain Risotto, Saffron Risotto and Tomato Basil Artichokes, Diced Tomatoes, Fresh Herbs, Roasted Root Vegetables, Goat Cheese

Parmesan Cheese, Sautéed Mushrooms, Grilled Shrimp, Crisp Pancetta, Spinach, Sweet Butter, Asparagus Tips, Peas, Grilled Vegetables

#### Pasta Station \$26 Per Person

Cheese Tortellini with Carbonara Peas and Pancetta Parmesan Penne Pasta with Tomato-Basil Marinara

Rigatoni Bolognese with Traditional Meat Ragu Sauce, Tomato, Pecorino Romano Cheese

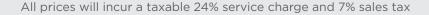
Served with Fresh Baked Garlic Bread Sticks

(\*) Attendant Fee of \$225 per Chef Attended Station

#### **Chop-Chop Station \$19 Per Person**

Romaine, Iceberg and Radicchio with Tomato, Cucumber, Red Onion, Garbanzo Beans, Carrots Hearts of Palm, Grilled Chicken, Diced Ham, Hard Boiled Egg, Bacon, Shredded Cheddar

Served with Balsamic Dressing, Golden Italian Vinaigrette and Sweet Buttermilk Ranch Dressing





#### **Roasted and Chef Carved Meats**



(\*) Attendant Fee of \$225 for each Carver. We Recommend One (1) Carving Station for each 100 Persons & there is a Twenty (20) Person Minimum for each Carving Station

#### (\*) Roast Tenderloin of Beef \$475 serves 15

Buttermilk and Chive Crushed Potatoes Garlic Jus

#### (\*) Moonshine Brined Pork Loin \$375 serves 15

Green Tomato Marmalade Tasso Ham Logan Mills Grits

#### (\*) Blis Bourbon Maple Roasted Pork Belly \$400 serves 25

Roasted Apple and Golden Raisin Compote Smoked Bacon and Cheddar Spoon Bread

#### (\*) Salmon Wellington \$350 serves 15

Fennel and Green Apple Slaw Stuffed Baked in Puff Pastry Horseradish Crème Fraiche

#### (\*) Kabsa Spiced Ahi Tuna Loin \$475 serves 15

Chilled Soba Noodle Salad Yuzu-Apple Ponzu

#### (\*) Argentinean Churrasco (Skirt Steak) \$380 serves 20

Aji Amarillo Roast Potatoes Chimichurri

#### (\*) Prime Rib of Beef \$550 serves 20

Sea Salt and Garden Herb Crusted Garlic Smashed Yukon Potatoes Horseradish Crème Fraiche

#### (\*) Sage and Orange Roasted Turkey \$200 serves 10

Country Brown Gravy, Cranberry Relish Corn Bread Stuffing

#### (\*) Steamship of Beef \$975 serves 100

Roasted New Potatoes Rosemary-Fig Jus

#### (\*) Roasted Cuban Pork Pernil \$375 serves 30

Roasted Plantains with Tamarind Glaze Mojo Sauce



### THE BAR



A \$100.00 Bartender Fee Per Bartender Will Be Charged for Any Consumption Bar That Does Not Exceed An Average of \$750.00 In Net Sales Per Bartender Cash Bars Will Incur A \$100.00 Cashier Fee Per Cashier Drink Tickets Available Upon Request

#### **Hosted Bars - on Consumption**

House Brand Cocktails \$9.50 per Drink Premium Brands Cocktails \$10 per Drink Deluxe Brands Cocktails \$11 per Drink Imported and Craft Beer \$8 per Bottle Domestic Beer \$7 per Bottle Tier one Wine Selection \$8.50 per Glass Tier Two Wine Selection \$9.25 per Glass Tier Three Wine Selection \$10 per Glass Soft Drinks and Bottled Water \$5.75 Each

#### Hosted Bars - Per Person, Per Hour

House Brands, Tier One Wines, Domestic Beer, Soft Drinks and Bottled Water First Hour - \$23 Additional Hours - \$10

Premium Brands, Tier Two Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water First Hour - \$26 Additional Hours - \$12

Deluxe Brands, Tier Three Wines, Imported and Craft Beer, Domestic Beer, Soft Drinks and Bottled Water First Hour - \$29 Additional Hours - \$14

#### Wine by the Glass

#### Tier one

Hogue Cellars, Washington State Chardonnay, Cabernet Sauvignon and Merlot Banfi Pinot Grigio Chateau Ste. Michelle Reisling

#### Tier Two

Wente Hays Ranch, California Chardonnay and Cabernet Sauvignon Carneros Highway Pinot Noir Joel Gott Sauvignon Blanc Chateau Ste. Michelle Reisling

#### Tier Three

Franciscan, California
Chardonnay and Merlot
Louis Martini Cabernet Sauvignon
Whitehaven Sauvignon Blanc
Chateau Ste. Michelle Reisling

Labor Charges
Bartender Fee - \$225.00 each
(Fee waived with purchase of \$750 per bar)
Cashier Fee (Cash Bars only) - \$100 each



### THE BAR



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Bartender Will Be Charged for Any
Consumption Bar That Does
Not Exceed An Average of \$750.00 In
Net Sales Per Bartender
Cash Bars Will Incur A \$100.00
Cashier Fee Per Cashier
Drink Tickets Available Upon Request

#### **House Brands**

Vodka Svedka
Gin Seagrams
Bourbon Jim Beam

Scotch J&B

Blended Whiskey Canadian Mist Rum Bacardi Silver Teguila Sauza Blanco

#### **Premium Brands**

Vodka Three Olives
Gin Bombay
American Whiskey Jack Daniel's

Scotch Dewar's White Label

Blended Whiskey Collingwood Rum Bacardi Superior

Tequila 1800 Silver

#### **Deluxe Brands**

Vodka Grey Goose

Gin Bombay Sapphire
Bourbon Woodford Reserve
Scotch Dewar's 12 Year
Blended Whiskey Crown Royal

Rum Maestro de Bacardi

Tequila Corzo Silver

#### Beer

Standard Selections on Every Bar

#### **Domestic**

Budweiser Miller Lite Corona

Samuel Adams

#### **Imported**

Heiniken

#### **Local Craft**

Cigar City Jai Alai Indian Pale Ale

#### More Beer

Maximum 7 Brand Choices total on Bars

Stella Artois

Amstel

Budweiser Light

Coors Light

Cigar City Florida Cracker Belgian Style White Ale

Two Henrys Gilded Age Golden Lager

