

BANQUET & EVENT MENUS

The award-winning chefs of the Omni Orlando Resort at ChampionsGate combine creative menus with the freshest ingredients available to present culinary delights that are sure to complement every delicious diversion on your agenda. Locally sourced meats, cheeses and produce provide a regional flare, and a friendly, professional staff ensures every meal is as inspired as your event itself.





BREAKFAST EXPRESS BREAKFAST

OMNI EXPRESS | \$35 PER PERSON

Florida orchard fresh orange juice

Orchard fruits—Apples, pears, oranges

Greek yogurt—Honey, strawberry

Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Bakeshop fruit and cheese danish, flaky croissants

Assortment of scratch bakery muffins

Sweet butter, crafted fruit marmalades and jam

Freshly brewed coffees and gourmet teas

Enhancement Option:

Add scrambled eggs | \$6.50 per person

Pricing based on one hour of service. Full seating and/or table service will be subject to an additional \$4 per person.

Breakfast buffets require a minimum of 25 persons for smaller groups add \$4 per person.

Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.

CHAMPIONSGATE EXPRESS | \$39 PER PERSON

Florida orchard fresh orange juice

Floribbean fruit salad with passion fruit syrup and mint

Greek yogurt—Honey, strawberry

House-made flaxseed and chia nut granola—Seasonal berries

Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Bakeshop fruit and cheese danish, flaky croissants

Assortment of scratch bakery muffins

Steel-cut oatmeal—Brown sugar, sundried grapes and honey

Sweet butter, crafted fruit marmalades and jam

Freshly brewed coffees and gourmet teas

Enhancement Option:

Add scrambled eggs | \$6.50 per person

BREAKFAST ENHANCEMENTS

SELECTION OF PRE-MADE BREAKFAST SANDWICH | \$8.50 EACH

Scrambled Lake Meadow farm fresh organic eggs Select three options below:

Bread Selection—NY bagel, buttermilk biscuit, English muffin, butter croissant

Meat Selection—Canadian bacon, cherrywood smoked bacon, pastrami, black forest cured ham, country style sausage patty

Cheese Selection—Aged cheddar, American, baby Swiss, provolone

COLD SMOKED SCOTTISH SALMON DISPLAY | \$14 PER PERSON

Plain & herb cream cheese, tomato, caper, onion, lola rossa, NY style bagels

INDIVIDUAL QUICHE | \$9.25 PER PERSON

Select one below:

Goat cheese, baby spinach, sundried tomato

Black forest ham, mushroom, leeks, gruyere cheese

Cherrywood smoked bacon, caramelized onion, aged cheddar cheese

STEEL CUT OATMEAL | \$6 PER PERSON

Steel cut Irish oats with sugar in the raw

Sun dried grapes, plantation bananas, honey, milk

CARVED JUMBO BUTTERMILK PANCAKES | \$10 PER PERSON

Maple rum butter, seasonal berry compote, bananas foster, whipped Cream

FARM FRESH EGG BAR | \$14 PER PERSON*

Eggs and omelets made to order:

Lake Meadow cage-free organic brown eggs, egg whites, egg beaters

Bell peppers, bermuda onions, spinach, mushrooms, sundried tomatoes

Cherrywood smoked bacon, black forest ham, sausage, Swiss, aged cheddar

CARVED MEAT ENHANCEMENTS

Apple and Rosemary Glazed Roast
Pork Belly | \$8.75 per Person* + Attendant Fee

Herbed Sea Salt Crusted Prime Rib of Beef | \$9.75 per Person* + Attendant Fee

Maple and Bourbon Hot Smoked Salmon | \$8.75 per Person* + Attendant Fee

* Attendant Required at \$225 per Attendant Enhancements are only available at prices shown when accompanying full buffet or continental breakfast menus.





BREAKFAST EXPERIENCES

RISE AND SHINE | \$48 PER PERSON

Florida orange juice

Market fresh seasonal fruit and berry display

Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Build Your Own Parfait Station to Include: House made flax seed and chia nut granola, vanilla bean yogurt, seasonal berries

Choice of:

Lake Meadow farm fresh scrambled eggs

or

Breakfast skillet frittatas with farm fresh eggs, spinach, zucchini, yellow squash, onions, peppers, cheddar cheese

Fluffy buttermilk pancakes with strawberry compote and Florida orange infused syrup, Vermont maple syrup

Meat Selections: Choose Two

Crisp applewood smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country style sausage links, chicken apple sausage

Potato Selections: Choose One

Red bliss o'brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, sweet potato and chorizo hash, parsley and parmesan marble pearl potatoes

Seasonal fruit and cheese filled danish selection, assortment of scratch bakery muffins, flaky butter croissants, sweet butter, crafted fruit marmalades and jam

Freshly brewed coffee and gourmet teas

SOUTHERN COMFORT | \$51 PER PERSON

Florida orange juice

Market fresh seasonal fruit and berry display

Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Stone ground country style florida grits with sharp cheddar, country ham, cajun shrimp, scallions, tomato

Lake Meadow farm fresh scrambled eggs

"Me maws" buttermilk biscuits and country sausage gravy "hot sauce included"

Corned beef and yukon potato hash

Meat Selections: Choose Two

Crisp applewood smoked bacon, griddled ham steaks, Canadian bacon, turkey sausage patties, country style sausage links, chicken apple sausage

Potato Selections: Choose One

Red bliss o'brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, parsley and parmesan marble pearl potatoes, sweet potato and chorizo hash

Blueberry muffins, fruit and cheese danish

Sweet butter, crafted fruit marmalades and jam

Freshly brewed coffee and gourmet teas

Pricing based on 2 hours of service.

Breakfast buffets require a minimum of 25 persons for smaller groups add \$4 per person.

EXPERIENCES CONTINUED

THE TRAVELER | \$58 PER PERSON

Florida orange juice

Floribbean fruit salad with passion fruit syrup and mint

Dry cereals—Cheerios, Raisin Bran, Kashi, Corn Flakes

Build Your Own Parfait Station to Include:

House made flax seed and chia nut granola, Tahitian vanilla infused Greek yogurt, fresh berries

Individual oatmeal—Flavors from an a la carte selection

Crème brulee battered french toast with Florida peach compote and warm Vermont maple syrup

Mascarpone and chive scrambled Lake Meadow farm eggs

Herb and red wine vinegar hangar steak, hollandaise sauce

Applewood smoked and cured pork belly, apple-pepper jam

Potato Selections: Choose One

Red bliss o'brien, lyonnaise style, crispy yukon potato hash, herb potato baby cakes, parsley and parmesan marble pearls, sweet potato and chorizo hash

Florida orange marmalade muffins, chocolate croissants, Crafted fruit marmalades and jam

Freshly brewed coffee and gourmet teas

(*) Attendant required at \$225 per attendant Breakfast buffets require a minimum of 25 persons for smaller groups add \$4 per person.

BRUNCH BUFFET | \$68 PER PERSON

Florida orange juice

FLORRIBEAN FRUIT SALAD | Mango, papaya, pineapple, strawberry, passion fruit syrup, garden mint

GREEK YOGURT | Honey, strawberry

HOUSE-MADE FLAXSEED AND CHIA

NUT GRANOLA | Seasonal berries

DRY CEREALS | Cheerios, Raisin Bran, Kashi, Corn Flakes

ROASTED TOMATO BISQUE | Basil, sweet garlic, cheese croutons

GARDEN GREENS | Tomato, cucumber, carrots, red onion, broccoli, creamy buttermilk, garden herb and wine, balsamic dressing

SMOKED SALMON | Chive cream cheese, tomato, red onion, bibb lettuce, bagels

VEGETABLE QUICHE | Squash, tomato, onion, spinach, herb, Swiss

GRILLED STEAK | Herb chimichurri, roasted marble pearl potatoes

BAKESHOP | All butter croissant, scratch muffins, danish

BUTTERMILK PANCAKES | Strawberry compote, Florida orange infused maple syrup, Vermont pure maple syrup

Sweet butter, crafted fruit marmalade jam

Sugared orange-ricotta zeppoles

Freshly brewed coffee and gourmet teas





EXPERIENCES CONTINUED

"BRAIN FOOD BREAKFAST" | \$68 PER PERSON

Stimulate your brain for the busy day ahead!

EGGS

Farm Fresh Egg Frittata

Wild mushrooms, caramelized leeks, gruyere oven roast tomato compote

Eggs' nutrients can help you with weight management, muscle strength, eye health, and healthy brain function.

BLUEBERRIES

Blueberry Corn Griddle Cakes

Lemon and blueberry compote

Special nutrients in blueberries increase the production of brain cells in the hippocampus. These nutrients may help reverse age-related problems in the area of brain function. Blueberries' antioxidant power could reduce the stress of oxidation in the brain—which makes them strong allies in the fight against Alzheimer's

FISH

Grilled Wild Salmon & Smoked Salmon

Spinach barley salad, roasted red pepper salsa, olive oil parsley vinaigrette

One of the reasons fish oil plays such a big role in brain health and in the health of other organs, like your heart, is that many of the vitamins you need require fat found in fish oils to break them down.

CURRY

Paneer Curry

Chick peas, onions, mushrooms, stewed tomato garlic-herb naan

An important ingredient in curry is curcumin. Curcumin is part of turmeric, and has been proven to have anti-tumor, antioxidant and anti-inflammatory properties.

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.

AVOCADO AND LEAFY GREENS

Avocado and Arugula Salad

Pickled red onions, charred jalapeño, oregano, citrus olive oil

Avocados are an excellent source of healthy, Monosaturated fat, which increases blood flow to the brain. Leafy greens are high in iron, which can help strengthen your memory.

APPLES AND DARK CHOCOLATE

Dark Chocolate Dipped Fuji Apple Pops

Manchego cheese, toasted marcona almonds

Apples are a valuable source of quercetin. Quercetin is a flavonoid, and flavonoids are powerful antioxidants. Other studies have linked the concentrated juice of apples to a reduction in cell death and oxidative damage in the brain. Dark chocolate contains a special kind of flavonoid called "procyanidin." This flavonoid counteracts the damage caused by inflammation and oxidation. Procyanidins also boost the circulation of blood to the brain, and along with this blood come oxygen and nutrients for optimum health.

GREEN TEA

Green Tea Quinoa Oatmeal

Orange macerated golden raisins, peach and sundried blueberry compote

Green tea is full of antioxidants—particularly one called EGCG. EGCG protects the brain, and lowers the amount of protein that builds up as plaque. This plaque has been linked to the type of memory loss and nerve damage common amongst Alzheimer's patients

Breakfast buffets require a minimum of 25 persons for smaller groups add \$4 per person.





A LA CARTE SELECTIONS

A LA CARTE BREAK SELECTIONS

Seasonal fruit and cheese filled danish selection | \$62 per dozen

Assortment of scratch bakery muffins | \$62 per dozen Includes gluten free and paleo choices

Sweet butter or chocolate croissants | \$62 per dozen

New York style bagels with plain, fruit, and chive cream cheese | \$62 per Dozen

Breakfast breads | \$9.25 per person Banana nut, blueberry, cinnamon coffee swirl

Bakery fresh assortment of cookies | \$62 per dozen

Chocolate fudge brownies or blondie's | \$62 per dozen

Warm soft pretzels with dusseldorf mustard | \$62 per Dozen

Individual Fage® Greek yogurts | \$6 each Honey, strawberry, blueberry

Individual oatmeal | \$6 5 berry, goji blueberry, apple walnut

Organic cage-free hard-boiled eggs | \$30 per dozen

Whole fresh fruit | \$4.25 each

Carved seasonal tropical fruit | \$12.50 per person

Krispy Kreme assorted donuts | \$60 per dozen

GOURMET NUT BAR

priced by the pound (approximately 12 portions per pound)

Honey roasted peanut | \$36

Pistachio (in the shell) | \$50

Hickory smoked almonds | \$50

Sea salt and black pepper cashew | \$51

Bourbon praline pecan | \$48

Mixture of the above | \$50

BEVERAGES

Freshly squeezed orange and grapefruit juices | \$27 per quart

Apple, tomato, cranberry or V-8 juices | \$27 per Quart

Coca-Cola® Sodas | \$6.25 each Coke, Diet Coke, Coke Zero, Sprite

Starbucks Iced Frappuccinos | \$6.75 each Caramel, mocha , vanilla

Bottled Spring Water | \$6.25 each

San Pellegrino Bottled Water \$6.75 each

Red Bull Energy Drink | \$6.75 each

5–Hour Energy Drinks | \$6.75 each

Aqua Panna bottled water | \$6.25 each

Assorted Noble bottled juices | \$7 each Tangerine, apple, lemonade

Lorina sparkling lemonade | \$6.75 each

Special K® protein shakes | \$6.75 each Strawberry, vanilla, chocolate

Coconut water | \$7 each

A 25% service charge and 7.5% sales tax will be applied to all food and beverage pricing.

A LA CARTE SELECTIONS

BEVERAGES CONTINUED

Bottled watermelon juice | \$7 each

Vitamin Water | \$6.75 each

Gatorade | \$6.75 each

Naked Juices & Smoothies | \$7 each Green machine, blue machine, mango, vanilla protein

Freshly brewed shade grown organic regular coffee | \$98 per gallon

Freshly brewed shade grown organic decaffeinated coffee | \$98 per gallon

Assorted gourmet teas | \$98 per gallon

Freshly brewed southern sweet or unsweet iced tea | \$86 per gallon

Iced tea enhancements:

Flavored syrups | \$6 per gallon Peach, raspberry, mango syrups

Freshly made lemonade | \$86 per gallon

Freshly made hibiscus lemonade | \$86 per gallon

Tropical fruit punch | \$84 per gallon

Infused ice water | \$48 per gallon Cucumber, berry, ginger, citrus, mint

BREAK ITEMS

Assorted Mars® Brand Candy Bars | \$5 each Twix, M&M, Kit Kat, Milky Way, Snickers

Protein bars | \$5.75 each

Granola bars | \$5 each

Ice cream novelties and fruit bars | \$6.25 each

Miss Vickie's Potato Chips | \$5.25 each Sea salt, BBQ, salt and vinegar

Individual bags of pretzels | \$5.25

Boom Chicka Pop Popcorn | \$5.75

Sea salt

Dry Cereals with 2%, fat free, soy milk | \$5.75 each

Popcorn machine | \$7.50 Fresh popped, seasonings

Terra Veggie Chips | \$ 5.75

Veggie or apple straws | \$5.75

Individual packs of gluten-free cookies | \$5.75 Chocolate chip

Individual pringles cans | \$5.75 Original, sour cream & onion

SNACK BAR

priced by the pound (approximately 12 portions per pound)

Kona coffee krunch | \$36 Cinnamon yogurt raisins, kona coffee pecans, cherry flavored cranberries

Hi energy mix | \$34

Raisins, Turkish apricots, almonds, papaya, pineapple, dates, Brazil nuts, banana chips, pecans, cashews, hazelnuts, pumpkin seeds, walnuts

Checkmate | \$26

Peanuts, cheese sesame sticks, pretzels, corn Chex, Chex seasoning

Happy Hour | \$26

Pecans, cashews, cajun hot corn sticks, rice snacks, wasabi peas, butter toffee peanuts, hot mustard pretzels, almonds





THEMED

THE CAKE SHOP | \$14.50 PER PERSON

CAKE POPS

Devils food, vanilla, red velvet cupcakes,

Double chocolate and orange-vanilla butter cream,

Cream cheese icing

CHIP AND DIP BAR | \$15.50 PER PERSON

BBQ house made kettle chips—caramelized onion dip

Sea salt dusted corn tortilla chips—queso dip, tomato salsa and guacamole

Sea salt pita chips—roasted garlic hummus

BAKE SHOP | \$18 PER PERSON

Oven fresh chocolate chip cookies "news paper included"

Oatmeal raisin and sugar cookies

Coconut-cherry haystack macaroons

Bars—lemon and puffed Rice

ORANGE BREAK | \$22 PER PERSON

Malted orange juice coolers

Fresh Florida orange wedges

Orange custard meringue tarts

Aged cheddar, winter park orange blossom honey and cheddar lavosh crackers

Orange poppy seed cupcakes with vanilla bean cream

ON THE TRAIL | \$23 PER PERSON

Salty pretzels, yogurt covered raisins, dried cherries, roasted peanuts, golden raisins sunflower seeds, chocolate chunks, gummy bears, wasabi peas, banana chips, M&M's

THE GRILLED CHEESE EXPERIENCE | \$25 PER PERSON

Choose three sandwiches:

Oven roasted tomato basil bisque

Spicy coppa with aged white cheddar and tomato jam on sourdough

Turkey with brie and fig preserve on cranberry walnut bread

Triple cheese—cheddar, provolone, American, sourdough

Pastrami—caramelized onion, provolone, spicy mustard, rve bread

Fried green tomato with pimento cheese, bacon jam

Caprese, mozzarella, tomato, balsamic, onion, basil pine nut pesto

TAKE ME OUT | \$23 PER PERSON

Crispy tortilla chips, pickled jalapeños, black olives, cheese sauce

Corn gogs, mustard, ketchup

Jumbo Bavarian style pretzels with jalapeño cheese "wiz" sauce

Cracker Jacks

Ice cream novelties

THEMED

MR. FROSTY | \$22 PER PERSON

Assorted premium ice cream novelties

Frozen fresh fruit purée bars

Ice cream sandwiches

Nutty Buddy ice cream cones

Assorted ice cream bars

ENERGY BOOSTER | \$23 PER PERSON

Blueberry yogurt covered pretzels

Acai-blueberry smoothies

Mini pomegranate-blueberry muffins with lemon curd

Blueberry chia and flax crumb bars

Sparkling blueberry-pomegranate lemonade

"TEA" TIME | \$24 PER PERSON

Assorted tea sandwiches -

Smoked salmon with fennel cream cheese

Watercress and radish with salted butter

Tuna with alfalfa sprouts

Pimento cheese with arugula

Assorted scones with lemon curd

Chocolate-dipped strawberries

French macaroons

Assorted hot tea selections, local winter park honey

COFFEE AND DONUTS | \$21 PER PERSON

A selection of hand crafted donuts - stuffed and holes

Jelly, cream, powdered, glazed, plain, cinnamon

Gourmet coffee station with flavored syrups and toppings

Iced coffee

Caramel, mocha, vanilla

RETRO CANDY STORE \$16 PER PERSON

A STEP BACK INTO CANDY

Atomic Fireballs, Boston Baked Beans, Necco Wafers, Wax Bottles, Salt Water Taffy, Now and Later's, Caramel Creams, Swedish Fish, Bit O' Honey, Mary Janes, Pixy Sticks, Jaw Breakers





A LA CARTE SELECTIONS

NITROGEN FROZEN SMOOTHIES | \$26 PER PERSON

Requires a Minimum Two Week Advance Notice

Choose three flavors:

Gratifying greens, superfruit medley, organic detox, mango, strawberry, wild berry, banana, granola & protein bars, whole fresh local fruit

MARKET FRESH BREAK | \$22 PER PERSON

Garden fresh vegetable crudité

White bean hummus

Spicy tomato and feta hummus

Pimento cheese spread

Sea salt pita crisps

French baguette





DAY OF THE WEEK MENU

MONDAY | \$58 PER PERSON \$60 ANY OTHER DAY

HEALTHY LIVING

KALE SALAD | Red grape, feta, sunflower seeds, cucumbers, blueberries, orange blossom honey vinaigrette

ROASTED TOMATO AND FENNEL BISQUE

ROASTED GARLIC AND RED PEPPER HUMMUS |

Sea salt and sumac pita crisps

GRILLED SALMON | Roasted root vegetable and quinoa salad, tomato vinaigrette

OVEN ROAST CHICKEN WITH FIGS | Cilantro, lemon

WHOLE WHEAT PENNE | Broccoli, cannelini beans, tomato, garlic herb sauce

CURRIED CAULIFLOWER AND GARBANZO BEAN STEW

FARRO RISOTTO WITH ROASTED SEASONAL SQUASH AND KALE

SEASONAL BERRY TART WITH LEMON CURD

WALNUT BAKLAVA

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add \$6 per person.

TUESDAY | \$57 PER PERSON \$60 ANY OTHER DAY

TASTE OF THE PENINSULA

TOMATO SALAD | Queso fresco, red onion, jicama, mint-lime dressing

TROPICAL GREENS | Local greens, palm hearts, Florida orange, cucumber, cashews, Florida citrus dressing

JERK SEASONED CHICKEN | Chili rum mango glaze

ROAST CILANTRO SNAPPER | Veracruz sauce

ROPA VIEJA WITH ONIONS

SWEET PLANTAINS

CUBAN BLACK BEANS

ARROZ CON GANDULES

PLANT CITY STRAWBERRY SHORTCAKE-

KEY WEST KEY LIME PIE

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

DAY OF THE WEEK MENU

WEDNESDAY | \$57 PER PERSON \$60 ANY OTHER DAY

TASTE OF ITALY

CAESAR SALAD | Kale & romaine, parmesan cheese, garlic herb croutons, creamy lemon garlic dressing

ARUGULA AND BEEF STEAK TOMATO SALAD | Lemon, romano, balsamic dressing

CHEESE TORTELLINI WITH ARRABIATA SAUCE | parmigiano-reggiano

GEMELLI WITH ROASTED TOMATOES | Sweet peas, roasted garlic cream

CHICKEN MUSHROOM MARSALA

MEATBALLS IN RED SAUCE | Italian hoagie, mozzarella,

BROCCOLINI WITH SWEET GARLIC AND TOMATO STUFFED BREADSTICKS | Provolone, marinara

CHOCOLATE CHIP AND RICOTTA CANNOLI'S, TIRAMISU

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons for smaller groups add \$6 Per Person.

THURSDAY | \$57 PER PERSON \$60 ANY OTHER DAY

CHAMPIONS CANTINA

CANTINA STYLE TORTILLA SOUP | Limes, crispy tortilla strips

QUINOA | Chickpea, red onion, cucumber, chayote, corn, cilantro pesto

CHILI- LIME DUSTED TORTILLA CHIPS | Salsa verde, charred tomato salsa

CHICKEN TINGA AND CARNE ASADA | Pico de gallo, salsa verde, charred tomato salsa, pickled jalapeño peppers, jack cheese, flour tortillas, sour cream, cilantro, lime, onion, guacamole

BEEF EMPANADAS WITH RANCHERO SAUCE

SMOKED CHILI RICE

DRUNKEN BEANS WITH QUESO FRESCO | Epazote, ham hock

BEAN AND CHEESE ENCHILADAS | Chipotle-honey sauce, cheddar, jack cheese

COFFEE-SUGAR DUSTED CHURROS WITH ABUELITA CHOCOLATE SAUCE

COCONUT AND FLAN COCHO

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas





DAY OF THE WEEK MENU

FRIDAY | \$57 PER PERSON \$60 ANY OTHER DAY

SOUTHERN TABLE

TOMATO AND CUCUMBER SALAD | Red onion, bacon, corn, green goddess dressing

RED SKIN POTATO SALAD

SWEET AND SOUR COLESLAW

CRISPY BUTTERMILK CHICKEN WITH COUNTRY GRAVY

BOURBON BRINED PORK LOIN WITH SPICED PEACHES

CREAMY CHEDDAR GRITS WITH ANDOUILLE SAUSAGE AND COASTAL SHRIMP

BROWN BUTTER GREEN BEANS WITH BACON & CARAMELIZED ONIONS

BUTTERY WHIPPED RED SKIN AND DILL POTATOES

MINI CORN MUFFINS | Cinnamon honey butter

SOUTHERN PECAN TARTS/BLONDIE'S

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

Luncheon buffets require a minimum of 25 persons; for smaller groups, add \$6 per person.

SATURDAY | \$57 PER PERSON \$60 ANY OTHER DAY

CHINA TOWN EXPRESS

EGG DROP SOUP

CHILLED NOODLE SALAD | Carrot, spring onion, bean sprout, cilantro, sesame dressing

TERIYAKI CHICKEN CHOPPED SALAD |

Crispy Asian vegetables, Napa cabbage, peanuts, peanut ginger dressing

SWEET AND SOUR CHICKEN | Pineapple, bell pepper, green onion

MONGOLIAN BEEF

VEGETABLE EGG ROLLS | Sweet chili-scallion sauce

VEGGIE FRIED RICE

SIMPLY STEAMED JASMINE RICE

GINGERED BABY BOK CHOY

MANDARIN ORANGE CUSTARD TARTS/ COCONUT CAKE

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

DAY OF THE WEEK MENU

SUNDAY | \$57 PER PERSON \$60 ANY OTHER DAY

GRILL OUT

CHEF'S GARDEN SALAD | Iceberg, cucumber, carrots, tomato, buttermilk ranch dressing and red wine vinaigrette

CREAMY COLESLAW

OLD FASHIONED MACARONI SALAD

MISS VICKIE'S KETTLE CHIPS

HOUSE BLEND ANGUS BEEF BURGERS AND TURKEY BURGERS

GRILLED CHEDDARWURST SAUSAGES WITH BRAISED MUSTARD SEED SAUERKRAUT

BBQ CHICKEN

CHALLAH BUNS AND ROLLS

TOPPINGS | Lettuce, tomato, onion, pickles, mustard, mayonnaise, ketchup

EXTRA TOPPINGS | Applewood smoked bacon, tobacco onions

CREAMY MACARONI AND CHEESE

COCA COLA BAKED BEANS WITH SORGHUM |

Cherrywood bacon lardons

SWEET CORN | Peppers, scallions

CHOCOLATE CHIP COOKIES/JAZMIN'S FUDGE BROWNIES

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas





DELICATESSEN LUNCH

OMNI GOURMET DELI | \$55 PER PERSON

Pricing based on two hours of service.

OVEN ROASTED TOMATO SOUP

MIXED SEASONAL GREENS | Carrots, grape tomatoes, croutons, english cucumbers, broccoli, creamy ranch dressing and red wine herb vinaigrette

BULGUR WHEAT SALAD | Roasted golden beets, pistachio, feta, parsley, lemon-thyme vinaigrette

FAR WEST SALAD | Brown rice, golden raisin, edamame, carrot, cilantro, cashew, sesame-sweet chili vinaigrette

PRE-MADE WRAP AND SANDWICH DISPLAY INCLUDES:

OVEN ROASTED TURKEY | Applewood smoked bacon, cheddar, tomato, arugula, tomato pesto mayo, herb foccacia

CHICKEN MANGO SALAD | Tomato, cucumber, avocado, lettuce cups, toasted almonds

ROAST BEEF WITH CHEDDAR | Caramelized onion, watercress, horseradish, yellow tomato, asiago kaiser

HEALTHY GRAINS WRAP | Brown rice, quinoa, tomato, garbanzo beans, cucumber, edamame, feta, basil-pinenut dressing, spinach tortilla

OATMEAL RAISIN/CHOCOLATE CHIP COOKIES JAZMIN'S FUDGE BROWNIES

Iced tea and country style lemonade, freshly brewed coffee and gourmet teas

RECOMMENDED ENHANCEMENT:

DR. BROWNS ASSORTED SODAS | \$3 per Person

BLT STATION | \$7 PER PERSON + ATTENDANT FEE

Crisp fruitwood smoked bacon, lettuce, local tomatoes, mayo, cheddar jalapeño mayo, bourbon pecan mayo, multigrain and sourdough breads

HOT PLATED

Three course plated lunches are inclusive of iced tea with Florida lemon, coffee and hot teas, artisan rolls

FREE RANGE AIRLINE CHICKEN | \$51 PER PERSON

FLORIDA SPINACH SALAD | Spinach, palm hearts, orange, radish, sesame vinaigrette

ROAST FREE RANGE AIRLINE CHICKEN BREAST I

Roasted garlic mashed potatoes, haricots verts, natural rosemary chicken jus

KEY LIME PIE | Raspberry ginger sauce, vanilla bean whip, white chocolate

CHICKEN | \$52 PER PERSON

TOASTED GOAT SALAD | Watercress and frisee, strawberry, red onion, almond crusted goat cheese cucumber, zinfandel poppyseed dressing

HERB CRUSTED AIRLINE CHICKEN BREAST | Tuscan

kale and potato hash, oven roasted tomato, foraged mushroom ragout

CHOCOLATE TRUFFLE TORTE | Salted milk jam, Godiva whipped cream, rose puff

ROASTED DUROC PORK CHOP | \$55 PER PERSON[†]

CHAMPIONSGATE | Farm lettuce greens, tomato, bermuda onion, carrots, cucumber, sherry herb vinaigrette

BRINED DUROC PORK CHOP | Wild rice and dried cranberry pilaf, roast root vegetables, apple-bourbon jam

CHOCOLATE RASPBERRY TORTE | Raspberry sauce, liquid chocolate

PAN SEARED FLORIDA BLACK GROUPER | \$63 PER PERSON

THE ISLANDS | Caribbean lettuces, mango, palm hearts, red onion, cashew, queso fresco, citrus-guava dressing

FLORIDA BLACK GROUPER SERVED |

Sweet potato-sultana puree, ginger bok choy, lemongrass-coconut sauce

SEA SALT CARAMEL CHEESE CAKE |

Passion fruit sauce, banana

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments. Consult your catering/conference manager for options and pricing.





LUNCH HOT PLATED CONTINUED

ROAST SIRLOIN | \$59 PER PERSON

THE WEDGE | Iceberg lettuce, tomato, cherrywood bacon, crispy tobacco onions, egg, buttermilk blue dressing

ROAST SIRLOIN OF BEEF | Buttermilk and chive mashed potatoes, broccolini, wild mushroom marsala

CHOCOLATE PEANUT BUTTER PRETZEL CAKE |

Raspberry sauce, dark chocolate, espresso crisp

PETITE FILET OF BEEF | \$66 PER PERSON

WINE AND CHEESE SALAD | Arugula, frisee, lolla rossa, blue cheese, cinnamon pecan, grapes, red wine poached pears, zinfandel dressing

GRILLED PETITE OF BEEF | Rosemary–garlic roasted marble pearl potatoes, baby vegetables, green peppercorncognac demi

LEMON BLUEBERRY LAYER CAKE | Blueberry merlot compote, poppyseed whipped cream

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments. Consult your catering/conference manager for options and pricing.





HORS D'OEURVES

Choose the following:

Three cold or hot | \$19

Four cold or hot | \$25

Five cold or hot | \$31

COLD

CHICKEN/POULTRY/FOWL

CHICKEN WALDORF SALAD IN A PHYLLO CUP WITH CAVIAR

DUCK PROSCIUTTO | Celery-apple salad, fig reduction

SMOKED CHICKEN | Chipotle aioli, corn salad

BEEF

BEEF CARPACCIO | Gorgonzola mousse, candied walnuts, brioche

JAPANESE BEEF TATAKI | Caramelized enoki mushrooms, wonton lotus

BEEF TARTARE | Beet, caper, shallot, brioche

SEAFOOD

SPICY TUNA TARTARE | Mango salsa, wonton crisp

SHRIMP SUMMER ROLL | Cucumber, mint, basil

GAZPACHO SHRIMP SHOOTERS

PORK

SERRANO HAM | Manchego Cheese, sweet tomato jam, arugula

PICKLED MELON CRISP PROSCUITTO | Truffled orange blossom honey

DEVILED FARM FRESH EGG | Bacon, radish and chive crème fraiche

VEGETARIAN

TOMATO-MOZZARELLA | Herb toast, balsamic onion, basil

RATATTOUILLE CUP | Herb and garlic boursin

WHIPPED BRIE | Pear, almonds

HORS D'OEURVES

Choose the following:

Three cold or hot | \$19

Four cold or hot | \$25

Five cold or hot | \$31

нот

CHICKEN

CHICKEN EMPANADA | Tomatillo salsa

BUFFALO CHICKEN SPRING ROLL | Bleu cheese

TANDOORI CHICKEN KABOB | Cucumber raita

BEEF

BOURBON BBQ BACON WRAPPED
BEEF AND BLUE CHEESE MEATBALL

MINI KOBE BEEF SLIDER

SHEPARD'S PIE TART | Mashed potatoes

SEAFOOD

SHRIMP AND GRITS CAKE POP | Lemon-tarragon aioli

CRISPY MALIBU COCONUT SHRIMP |

Orange-horseradish marmalade

MARYLAND CRAB CAKE | Tomato-caper remoulade

PORK

MINI CUBANS | Dijonnaise

SWEET CORN AREPA | Roast pork, cotija cheese

CRISPY MAC AND CHEESE CROQUETTE | Ham, black truffle

VEGETARIAN

PARMESAN CRUSTED ARTICHOKE BEIGNET |

Creamy herb dipping sauce

MUSHROOM AND GOAT CHEESE RANGOON |

Leek fondue

HAND-BREADED CHEESE AND HERB STUFFED

PEPPADEW PEPPERS | Chipotle ranch dipping sauce





SPECIALTY STATIONS

SUSHI STATION | \$34.50 PER PERSON

Our in House Zen sushi chefs selection of maki rolls, nigiri, sashimi

Above Items Served with pickled ginger, wasabi, soy sauce

PASTA STATION* | \$27 PER PERSON

Cheese tortellini, orecchiette, cavatappi, aged parmesan cream, marinara, extra virgin olive oil, garlic, chili flakes, parmesan cheese spinach, mushroom, roasted red pepper, artichokes, chicken, sausage

ENHANCED PASTA STATION OPTIONS:

Shrimp, pine nuts, crispy pancetta, kalamata olives, capers, basil pesto, sun-dried tomato Add \$2 per person, per item

RISOTTO* | \$31 PER PERSON

Carnaroli rice served with the following: Shrimp, Italian sausage, grilled chicken, grilled cippolini onions, artichokes, sundried tomatoes, kalamata olives, roasted peppers, mushrooms, parmesan cheese

PAELLA STATION | \$34 PER PERSON

Paella pans filled with chicken, gulf shrimp, Caribbean lobster, chorizo, Florida clams, mussels, cilantro, garlic, tomatoes, peppers served over saffron rice

STIR-FRY STATION* | \$29 PER PERSON

Chicken, beef, shrimp, tofu, egg noodles, jasmine rice, teriyaki glaze, lemongrass broth, red curry coconut cream, bok choy, bean sprouts, carrots, straw mushrooms, baby corn, snow peas, bamboo shoot, green onion, napa cabbage

PHO STATION | \$26 PER PERSON

Chicken and vegetable broths, chicken, rare beef, curry shrimp, grilled tofu, bean sprouts, carrots, baby corn, basil, cilantro sprigs, jalapeño, rice and egg noodles, lime, garlic chile paste, sesame

LETTUCE WRAP STATION | \$24 PER PERSON

Sesame teriyaki chicken, sweet and sour shrimp, mongolian style beef, carrot salad with golden raisins and rice wine vinaigrette, cucumber and onion salad, chopped peanuts, mung bean sprouts, bibb lettuce, spicy peanut ginger sauce, pineapple salsa, crispy wonton strips

These Stations are designed and priced as enhancements to your reception and cannot be ordered by themselves at the prices shown. There is a minimum of 50 guests for these stations, which will be continually replenished for 1.5 hours. We recommend one station for every 75–100 guests.

* One (1) attendant required per 75 guests at \$250 each
Consult with your conference or catering manager
about special package pricing for four or more stations/
selections.

ENHANCEMENTS | MINIMUM 50 GUESTS

HOT PARMESAN SPINACH ARTICHOKE DIP | \$14 PER PERSON

Served with sea salt–smoked paprika seasoned pita crisps

WING BAR | \$18.50 PER PERSON

Four wings per person

Buffalo, Thai sweet chili, bourbon barbeque, carrot and celery sticks, bleu cheese, ranch

OMNI GARDEN DISPLAY | \$18 PER PERSON

An assortment of garden fresh vegetables of the season

Select Two Dips:

Creamy buttermilk ranch

Chunky bleu cheese and scallion

Sundried tomato and cannellini bean

Pimento cheese spread

GOURMET CHEESE BOARDS | \$21 PER PERSON

Sliced and whole artisan and farmstead cheeses, fresh and dried fruits, French baguette, cracker crisps

These stations will be continually replenished for 1.5 hours.

Consult with your conference or catering manager about special package pricing for four or more stations/ selections.

SLIDERS | \$19.50 PER PERSON

Three sliders per person. Choice of three options:

Jerked chicken, mango slaw, honey and lime aioli

Mini burger bites, bacon, cheddar, special sauce

Lil' Cuban's media noche bread, roasted pork, ham, Swiss, pickles, yellow mustard

Crab cake, chipotle aioli

Shortrib, red onion jam and blue cheese

BBO brisket, caramelized onion & smoked mozzarella

RAW BAR | \$38 PER PERSON

Florida snapper ceviche, Peruvian style, tortilla strips
Lime poached gulf shrimp, spiced rum cocktail sauce
Snow crab claws, key lime mustard sauce
Poached mussels, white wine, garlic, tarragon
Specific quantities of each item will be served

Roasted portobella, tomato pesto and goat cheese

RAW BAR ENHANCEMENT OPTIONS:

Ahi tuna poke, spiced wontons crisps | \$8 per person Split Alaskan King Crab legs | \$18 per person Smoked bay scallops, spicy miso aioli | \$6 per person East coast oyster, mignonette, classic cocktail sauce, hot sauce | \$4 per person





ENHANCEMENTS CONTINUED | MINIMUM 50 GUESTS

CHOP-CHOP STATION | \$21 PER PERSON

Romaine, iceberg and radicchio, tomato, cucumber, red onion, carrots, garbanzo beans, palm hearts, grilled chicken, ham, hard boiled egg, bacon, shredded cheddar

Served with Italian vinaigrette & buttermilk ranch dressing

NACHO STATION | \$21 PER PERSON

Corn tortilla chips, warm queso dip

Tequila-lime chicken, cumin spiced beef

Pico de gallo, guacamole, sour cream, onions, cilantro, black olives, cheddar and jack cheese, pickled jalapeños, black bean and roasted corn salsa

ANTIPASTO STATION | \$26 PER PERSON

An elegant assortment of imported Italian meats and cheeses served in freshly baked boules, olives, roasted peppers, pepperoncini, tomato-mozzarella salad

FLAT BREAD STATION | \$24 PER PERSON

Margherita

Spinach, artichoke heart, feta, tomato

Fig, goat cheese, prosciutto, arugula

Pepperoni, sausage, bacon

Eggplant, roasted red peppers, herb boursin cheese

FONDUE STATION | \$22 PER PERSON

Select Two Cheeses:

Gruyere, muenster, cheddar, boursin cheese, monterey jack, dilled havarti, gouda

Served with crusty artisan country breads, carrot, celery, grape tomatoes, broccoli and cauliflower florets, apples, smoked sausage

These stations will be continually replenished for 1.5 hours.

Consult with your conference or catering manager about special package pricing for four or more stations/ selections.

BUTCHER BLOCK ROASTED AND CHEF CARVED

ROAST TENDERLOIN OF BEEF* | \$500 SERVES 15

Buttermilk and chive crushed potatoes, garlic jus

ARGENTINEAN CHURRASCO (SKIRT STEAK)* | \$400 SERVES 20

Aji amarillo roast potatoes, chimichurri

GARAM MASALA ROAST RACK OF LAMB* | \$475 SERVES 15

Morrocan couscous, tamarind-tomato compote, tzatziki

PRIME RIB OF BEEF* | \$575 SERVES 20

Sea salt and garden herb crusted, garlic smashed yukon potatoes, horseradish crème fraiche

BLIS BOURBON MAPLE ROASTED PORK BELLY* | \$410

SERVES 25

Roasted apple and golden raisin compote, smoked bacon and cheddar spoon bread

SAGE AND ORANGE ROASTED TURKEY* | \$210 SERVES 10

Country brown gravy, cranberry relish, corn bread stuffing

WHOLE ROAST FLORIDA SNAPPER* | \$390 SERVES 15

Sweet pepper relish, flour tortillas

STEAMSHIP OF BEEF* | \$995 SERVES 75

Roasted new potatoes, rosemary-fig jus

SHICHIMI SPICED AHI TUNA LOIN* | \$525 SERVES 15

Chilled soba noodle salad, yuzu-apple ponzu

ROASTED CUBAN PORK PERNIL* | \$395 SERVES 30

Roasted plantains with tamarind glaze, mojo sauce

CHARCOALED WHOLE PASTURE PRIME PIG* | \$950 SERVES 75

Mustard and bourbon BBQ sauce, benne seed slaw, rolls

We recommend one carving station for each 100 persons.

Twenty person minimum for each carving station



^{*} attendant fee of \$225 for each carver



DESSERT ENHANCEMENTS

DESSERT FONDUE STATION | \$22.50 PER PERSON

Choice of Two Dips:

Creamy milk chocolate

Hazelnut-milk chocolate

Orange-milk chocolate

White chocolate

Coconut-white chocolate

Bittersweet dark chocolate

Chambord-dark chocolate

Spiced rum caramel-dark chocolate

Served with strawberries, pound cake, brownie bites, pretzel rods, marshmallows, Rice Krispie squares, chocolate chip cookies

ARTISAN GELATO STATION | \$23.50 PER PERSON + ATTENDANT

Choice of Four Gelato Flavors:

Vanilla Bean*

Chocolate*

Banana*

Coffee

Mint chocolate chip

Cookies and cream

Nutella*

Pistachio*

Salted caramel*

Strawberry*

Tiramisu

Cherry cheesecake

Yogurt mixed berries

Yogurt strawberry

ARTISAN GELATO STATION | CONTINUED

Sorbets:

Lemon

Mango

Mixed Berry

Papaya

Passion Fruit

Peach

Pineapple

Raspberry

Strawberry

Watermelon

Choice of Three Sauces:

Bittersweet dark chocolate

Hot fudge

Caramel

Butterscotch

Strawberry

Pineapple

Spiced Rum-Caramel Banana

Served with: Sugar cones, maraschino cherries, whipped cream, brownie bites, Reese's Pieces, Oreo cookie pieces, mini M&M's, mini marshmallows, peanuts, rainbow jimmies, mini chocolate chip cookies

MINIATURE DESSERT SELECTIONS | \$75 PER PERSON

Pastry chef's selection of seasonal favorites

* Indicates a Gluten-free option.

DESSERT ENHANCEMENTS

BANANA'S FOSTER STATION | \$14.50 PER PERSON + ATTENDANT

Sautéed plantation bananas with spiced rum, butterbrown sugar and served over Tahitian vanilla gelato

Can substitute pineapple for bananas or add to station for \$4.50 per person.

LIQUID NITROGEN ICE CREAM STATION | \$32.50 PER PERSON + ATTENDANT

Requires a minimum two week advance notice

Madagascar vanilla

European chocolate

Salted caramel

Included toppings:

White chocolate pieces

Shaved chocolate

Gourmet nuts

Mini M&M's

Shaved coconut

Rainbow sprinkles

Toffee pieces

Caramel sauce

Chocolate sauce

Strawberry sauce

Raspberry sauce

NITROGEN INFUSED FROZEN POPCORN | \$32.50 PER PERSON + ATTENDANT

Requires a minimum two week advance notice

Choice of three flavors:

Kettle corn

Caramel

Chocolate truffle

Bananas foster

Cheddar

Cherry

Green apple

Red cinnamon

Included toppings:

White chocolate pieces

Shaved chocolate

Gourmet nuts

Mini M&M's

Shaved coconut

Rainbow sprinkles

Toffee pieces

Caramel sauce

Chocolate sauce

Strawberry sauce

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Raspberry sauce





SPECIALTY BUFFETS

Our buffets have been designed with true authentic flavors and recipes in mind. Our chefs work hand in hand with our diverse family of culinary professionals to bring you buffets that reflect the flavors of the region from which they originate.

You will experience food like it was cooked in the homes of our proud team of culinarians preparing a meal for their family. From our family to your family, please enjoy.

OUR PARTNERS

FARMERS/FORAGERS/RANCHERS

Mack Farms-Lake Wales, Florida

Mr. McGregors-Mount Dora, Florida

Uncle Matt's Organic Citrus-Clermont, Florida

Long and Scott Farm–Zellwood, Florida

Florida Classic Grower's-Haines City, Florida

Wilkinson-Cooper-Belle Glade, Florida

Chef's Garden-Huron, Ohio

Winter Park Honey-Winter Park, Florida

Winter Park Dairy-Winter Park, Florida

Halpern's Premium Angus Beef-Atlanta, Georgia

Creekstone Farms-Arkansas, Kansas

Hinton Farms-Dover, Florida

Lake Meadow Naturals-Ocoee, Florida

Dakin Dairy Farms- Myakka City, Florida

FISHERMAN

Gary's Seafood, Orlando, Florida

Steve Connolly Seafood, Gloucester, Massachusetts

Honolulu Fish Company, Honolulu, Hawaii

Bar Harbor Seafood, Fort Lauderdale, FL

The is just a small sampling of our great "local" american partners.

Dinner buffets require a minimum of 35 persons. For smaller groups, add \$10 per person.

FLORIBBEAN EXPERIENCE | \$101 PER PERSON

Pricing based on two hours of service

TOMATO SALAD | Queso fresco, jicama, mint-lime dressing

TROPICAL GREENS | Local greens, palm hearts, Florida orange, cucumber, cashews, Florida citrus dressing

CHURRASCO BEEF WITH VIGORON | Flour tortillas

JERK SEASONED CHICKEN | Chili rum mango glaze

BLACK BEANS AND RICE

ROASTED FLORIDA SNAPPER | Pineapple salsa, sweet plantains

SOUR ORANGE PORK LOIN | Red onion mojo, whipped boniato

Plant City strawberry short cake, Key lime pie

Freshly brewed coffees and gourmet teas

LATIN CONNECTION EXPERIENCE | \$97 PER PERSON

CANTINA STYLE TORTILLA SOUP

GOLDEN QUINOA | Toasted pumpkin seeds, black bean, grape tomato, red onion, corn, cilantro-lime vinaigrette

CHORIZO POTATO SALAD | Scallions, jalapeño, cheddar cheese, cilantro-garlic aioli

TACO BAR

Meat Selections: Choose Two

Pork carnitas, shredded chicken, carne asada

Mixed vegetables (black beans, corn, zucchini red onion, peppers)

ENHANCED MEAT OPTIONS:

Mahi Mahi or hand carved skirt steak | \$7 per person

Certified Angus beef filet or Florida lobster | \$18 per person

Pico de gallo, salsa verde, charred tomato salsa, pickled jalapeño peppers, cheddar and jack cheeses, flour tortillas, sour cream, cilantro, lime, onion, "Molcajete" guacamole

Beef empanadas

Charred poblano and garlic rice

Chayote casserole with zucchini, tomato, chorizo, cilantro, queso fresco

Coconut flan cocho, coffee-sugar dusted churros with abuelita chocolate Sauce

Freshly brewed coffees and gourmet teas

SPECIALTY BUFFETS

ZEN EXPERIENCE | \$97 PER PERSON

MISO SOUP | Shiitake mushroom, scallions

THAI SALAD WITH CABBAGE | Thai chile, mint, carrot, sweet lime dressing

KOREAN CUCUMBER SALAD | Green onion, carrots sesame seeds, chili flakes, rice wine vinaigrette

SWEET AND SOUR CHICKEN | Pineapple, bell pepper, green onion

BROCCOLI AND BEEF

SPICY GARLIC SHRIMP | Edamame, carrot, salt and pepper cashew

STEAMED JASMINE RICE

SUGAR SNAP PEAS | Ginger, garlic, bean sprout red chile, hoisin

MANDARIN ORANGE-ALMOND CAKE | COCONUT RICE PUDDING WITH LYCHEE

Freshly brewed coffees and gourmet teas, green tea

STATION ENHANCEMENT*: FRIED RICE STATION | \$11 PER PERSON

Peas, carrot, onion, egg, bean sprout, chili peppers, green onion, char sui pork, chicken baby shrimp

*Attendant required per 50 guests at \$250 each

SPANISH EXPERIENCE | \$103 PER PERSON

CRISPY SHAVED SERRANO HAM WITH OVEN ROASTED TOMATOES | Almonds, manchego cheese, arugula, Xeres sherry vinaigrette

MARINATED ARTICHOKE HEART SALAD | Piquillo peppers, olives, roasted garlic cloves, grilled cippolini onions, zamorano cheese, herb infused olive oil

ROAST COD A LA VIZCAINA | Olive oil, garlic, Spanish olives, tomato-caper stew

GAMBAS AL AJILLO | Shrimp, olive oil, garlic, white wine

MEJILLONES A LA MARINERA | Steamed mussels with marinara

ROAST CHICKEN WITH PEARL ONIONS AND ROMESCO SAUCE

PRINGÁ | Braised beef with bacon, chorizo chick peas, potato, saffron, chard

PATATAS BRAVA | Spicy potatoes

PISTO MANCHEGO | Roasted vegetables

CHOCOLATE CINNAMON TORTA | Crema Catalana

Freshly brewed coffees and gourmet teas

TOUR OF ITALY EXPERIENCE | \$103 PER PERSON

SAN MARZANO TOMATO BISQUE

TRADITIONAL CAESAR SALAD | Romaine, parmigiano-reggiano cheese, garlic herb croutons, creamy lemon garlic dressing

CAPRESE WITH VINE RIPE TOMATOES |

Fresh mozzarella, arugula, aged balsamic reduction, extra virgin olive oil

CAVATAPPI WITH SHORTRIB BOLOGNESE

CHEESE TORTELLONI WITH PANCETTA | Sweet peas, roasted garlic cream

CHICKEN SALTIMBOCCA | Sage, proscuitto, marsala sauce

GRILLED ITALIAN SAUSAGE POMODORO WITH ONIONS AND SWEET PEPPERS

ITALIAN GREEN BEANS WITH OVEN ROASTED TOMATO AND VIDALIA ONION COMPOTE

STUFFED BREAD STICKS | Provolone, marinara

AMARETTO & CHERRY CHEESECAKE | TIRAMISU

Freshly brewed coffees and gourmet teas

STATION ENHANCEMENT:
(*)CARVING STATION | \$9 PER PERSON

BISTECCA ALLA FIORENTINA | Roasted steak in the Style of Florence

*Attendant required per 75 guests at \$250 each

SPECIALTY BUFFETS

AMERICAN BBQ BUFFET | \$96 PER PERSON

TOMATO CUCUMBER SALAD | Red onion, bacon, chives, corn, green goddess dressing

WEDGE SALAD | Iceberg, bacon, egg, tomato, buttermilk blue dressing

SOUTHERN STYLE RED SKIN POTATO SALAD

WATERMELON SALAD | Feta, red onion, arugula, zinfandel poppyseed dressing

COUNTRY FRIED BUTTERMILK CHICKEN WITH COUNTRY GRAVY

DRY RUBBED MEAT SELECTION:

Smoked sausage links, baby back ribs, slow roasted beef brisket

SAUCE SELECTION:

Carolina mustard sauce, white honey-garlic sauce, spicy Tennessee whiskey sauce

Parker House roll, smoked jalapeño and cheddar corn bread muffins

Creamy macaroni and cheese

Coca Cola baked beans with sorghum, cherrywood bacon lardons

Bourbon pecan pie, seasonal bread pudding

Freshly brewed coffees and gourmet teas

DAVID'S EXPERIENCE | \$109 PER PERSON

NEW ENGLAND CLAM CHOWDER

WEDGE SALAD | Baby lettuce wedges, bacon, egg, tomato, buttermilk blue dressing

SPINACH SALAD | Local spinach, red onion, tomato, warm bacon dressing

BRAISED SHORT RIBS | Snap peas, natural jus

GRILLED FLANK STEAK | Caramelized onions, umami sauce

ROAST CHICKEN THIGHS | Wild mushroom ragout, kale salad

ARTISAN BAKED DINNER ROLLS

TRUFFLE MACARONI AND CHEESE

GRATINEE STYLE POTATOES

STRAWBERRY NY CHEESECAKE, CHOCOLATE LAYER CAKE

Freshly brewed coffees and gourmet teas





SPECIALTY BUFFETS

TASTE OF OMNI CHAMPIONSGATE BUFFET | \$140 PER PERSON

TREVI'S

San Marzano tomato bisque

Vine ripe tomato, buffalo mozzarella, basil, balsamic

Pan seared salmon with tomato-caper broth

Cheese tortellini, spinach, lemon cream

Sweet garlic broccolini

Tiramisu

DAVID'S

Wedge Salad | Iceberg, red onion, egg, bacon, buttermilk blue dressing

Braised short ribs, red wine sauce

Florida grouper, swiss chard

Roasted garlic smashed potatoes

Seasonal fruit bread pudding

ZEN

Sushi display

Wasabi, pickled ginger, shoyu

Beef and broccoli

Spicy orange chicken

Steamed jasmine rice

Mandarin orange almond cake

Freshly brewed coffees and gourmet teas

HOT PLATED DINNERS

Three course plated dinners are inclusive of iced tea with Florida lemon, coffee & hot teas, artisan rolls

FREE RANGE CHICKEN | \$78 PER PERSON

KALE SALAD | Baby kale and frisee, red and green grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette

GRILLED FREE RANGE AIRLINE CHICKEN BREAST I

Roasted vegetable barley salad, haricots verts, charred tomato basil coulis

VALENCIA BLOOD ORANGE CAKE | Chocolate sauce, Grand Marnier whip, white chocolate

STUFFED CHICKEN | \$84 PER PERSON

TOASTED GOAT SALAD | Watercress and frisee, strawberry, red onion, almond crusted goat cheese, cucumber zinfandel poppyseed dressing

CHICKEN BREAST STUFFED

WITH WILD MUSHROOM RISOTTO | Garlicky green beans, port wine and fig demi glace

CHOCOLATE RASPBERRY TORTE | Fresh raspberries, raspberry sauce, liquid chocolate

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments.

Consult your catering or conference manager for options and pricing.

HOT PLATED DINNERS

Three course plated dinners are inclusive of iced tea with Florida lemon, coffee & hot teas, artisan rolls

PORCINI DUSTED FILET OF BEEF | \$102 PER PERSON

WINE AND CHEESE SALAD | Arugula, frisee, lolla rossa, bleu cheese cinnamon pecan, grapes, red wine poached pears, zinfandel dressing

PORCINI DUSTED FILET OF BEEF WITH WILD MUSHROOM AND ARUGULA RISOTTO |

Grilled asparagus, port wine and fig demi glace

CHOCOLATE TRUFFLE TORTE | Salted milk jam, Godiva whipped cream, rose puff

GORGONZOLA CRUSTED FILET OF BEEF | \$110 PER PERSON

"CAPRESE" CAPRICCIOSO SALAD | Arugula, heirloom tomatoes, fresh mozzarella, red onion, crisp tuscan olive bread, sun-dried tomato vinaigrette

GORGONZOLA CRUSTED FILET OF BEEF | Italian herb and parmesan polenta cake, roasted Mediterranean vegetables, chianti wine sauce

TIRAMISU | Liquid chocolate, amaretto whipped cream chocolate shards, coffee crisp

FLORIDA SNAPPER | \$97 PER PERSON

KALE SALAD | Baby kale and frisee, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette

OLIVE OIL ROAST FLORIDA SNAPPER | Golden raisin-parsley red quinoa, pine nuts, asparagus, curried cauliflower sauce

LEMON BLUEBERRY LAYER CAKE | Blueberry merlot compote, poppy seed whipped cream

DUROC PORK CHOP| \$90 PER PERSON

THE WEDGE | Iceberg lettuce, tomato, cherrywood bacon, crispy tobacco onions, egg, buttermilk blue dressing

CHAR-GRILLED CREEKSTONE FARMS

DUROC PORK CHOP | Creamy chèvre polenta, haricots verts, baby patty pan squash, green apple-bliss maple syrup and golden raisin compote

APPLE TART | Melted bourbon ice cream, cinnamon whip, moonshine raisins

CUSTOM MENUS

Mixing and matching salads and desserts with entrées may require price adjustments.

Consult your catering or conference manager for options and pricing.





PLATED DINNERS

Three course plated dinners are inclusive of iced tea with Florida lemon, coffee & hot teas, artisan rolls

FILET OF BEEF AND JUMBO PRAWNS | \$135 PER PERSON

FLORIDA SPINACH SALAD | Frisee, palm hearts, orange, radish, sesame vinaigrette

ALL NATURAL FILET OF BEEF WITH SCAMPI STYLE JUMBO PRAWNS |

Roasted lemon and thyme new potatoes, grilled asparagus, mushroom marsala sauce, lemon chive buerre blanc

CHOCOLATE PEANUT BUTTER PRETZEL |

Raspberry sauce, dark chocolate, coffee crisp

FILET OF BEEF AND SALMON | \$130 PER PERSON

KALE SALAD | Baby kale and frisee, grapes, feta, sunflower seeds, blueberries, orange blossom honey vinaigrette

ALL NATURAL FILET OF BEEF AND PAN SEARED LOC DUART SALMON

Whole grain mustard demi glace and citrus chive buerre blanc, white truffle scented potato puree, lemon roasted baby vegetables

SEA SALT CARAMEL CHEESE CAKE |

Passion fruit sauce, banana

VEGETARIAN ENTRÉES

ROAST CAULIFLOWER STEAK | Pine nut-parsley gremolata, toasted red quinoa, curry sauce

CRISPY PARMESAN EGGPLANT | Fresh mozzarella, basil, yellow tomato, asparagus, red sauce

BEET RISOTTO | Sweet peas, marscapone, walnut, parsley, yellow pepper relish

GRILLED ANNATO TOFU | Onion chutney, cilantro and pidgeon pea rice, sweet plantain, black bean sauce

PANEER CURRY | Basmati rice, crispy chick peas, saffron puff



BEVERAGES

BAR SELECTIONS

HOSTED BARS - ON CONSUMPTION

House brand cocktails | \$10.75 per drink
Premium brands cocktails | \$11.50 per drink
Deluxe brands cocktails | \$12.50 per drink
Imported beer | \$8.50 per drink
Craft beer | \$8.50 per drink
Domestic beer | \$7.50 per drink
Tier One wine selection | \$9.75 per drink
Tier Two wine selection | \$10.50 per drink
Tier Three wine selection | \$12 per drink

HOSTED BARS - PER PERSON, PER HOUR

Soft drinks and bottled water | \$6.25 per drink

House brands, tier one wines, domestic beer, soft drinks and bottled water

First hour | \$26

Additional hours | \$11

Premium brands, tier two wines, imported and craft beer, domestic beer, soft drinks and bottled water First hour | \$30

Additional hours | \$13

Deluxe brands, tier three wines, imported and craft beer, domestic beer, soft drinks and bottled water

First hour | \$34

Additional hours | \$15

WINE BY THE GLASS

TIER ONE

M·A·N Family Wines | South Africa 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 | \$235.00 each Cashier Fee (Cash Bars Only) | \$125 each

BRAND BY CATEGORY

HOUSE BRANDS

Vodka | Svedka
Gin | Seagrams
Bourbon | Jim Beam
Scotch | J&B
Blended Whiskey | Canadian Mist
Rum | Bacardi Silver

PREMIUM BRANDS

Tequila | Sauza Blanco

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

BEVERAGES

BRAND BY CATEGORY

BEER

Standard selections on every bar

DOMESTIC

Budweiser

Miller Lite

Samuel Adams

IMPORTED

Heineken

Corona

LOCAL CRAFT

Cigar City Jai Alai Indian Pale Ale

MORE BEER

Maximum 7 brand choices total on bars

Stella Artois

Amstel

Bud Light

Coors Light

Cigar City Florida Cracker Belgian Style White Ale Two Henrys Gilded Age Golden Lager

SPECIALTY DRINK STATIONS

FROZEN DRINKS* | \$13.50 PER DRINK

Regular and strawberry daiquiris, piña coladas, and margaritas

MARTINIS* | \$14.50 PER DRINK

Cosmopolitan | Vodka, Triple Sec, cranberry juice, splash of sour mix

Blue Sky | Vodka, Blue Curacao, Sour Mix Chocolate | Vodka, Dark Cacao, Bailey's, Liquor 43, half and half

Apple Sour | Vodka, Pucker Apple Sour, Sour Mix Key Lime | Vodka, Liquor 43, limejuice, half & half, garnished with lime Twist

MOJITOS* | \$12.50 PER DRINK

Muddled lime wedges, mint, sugar syrup ,Bacardi rum, and soda water

MARGARITAS* | \$14.50 PER DRINK

Omni Margarita | Cuervo Gold Tequila, Triple Sec, sour mix, cranberry juice, and lime juice

Green Iguana Margarita | Cuervo Gold tequila, Midori, sour mix, and lime juice

Blue Margarita | Cuervo Gold tequila, Blue Curacao, sour mix, and lime juice

Italian Margarita | Cuervo Gold tequila, Amaretto, sour mix, and lime juice

CORDIALS | \$14.50 PER DRINK

Amaretto Di Saronna, Bailey's Irish Cream, B&B, Bénédictine, Chambord, Cointreau, Drambuie, Frangelico, Galliano, Godiva Dark, Godiva White, Grand Marnier, Kahlúa, Sambuca, Tuaca

SANGRIA STATION | \$14.50 PER DRINK

A mixture of red wine, freshly squeezed lemonade, spirits and fresh fruit

BEERS OF THE WORLD | \$8.50 PER DRINK

Sam Adams Seasonal, Blue Moon Belgian Ale, Yuengling, Stella Artois, Red Stripe, Modelo Light, Sapporo

SAKE | \$13.50 PER DRINK

Gekkeikan, Itami Onigoroshi, Kitaya Junmai, Momokawa Pearl

*Bartender(s) required at \$235 each. Fee waived with purchase of \$750 per bar.



BEVERAGES

WINE LIST

SPARKLING WINES AND CHAMPAGNE

Kenwood, Yulupa Cuvee Brut California | \$44 Piper Sonoma, Brut Sonoma, California | \$65 Moet & Chandon, Imperial, Champagne | \$195

WHITE WINES

SPECIALTY WHITE WINES

Beringer, White Zinfandel California | \$39 Pinot Grigio, Banfi, "Le Rime", Tuscany, Italy | \$40 Riesling, Chateau Ste. Michelle, Washington | \$42

SAUVIGNON BLANC

Joel Gott, California | \$43 Whitehaven, Marlborough, New Zealand | \$56

CHARDONNAY

Hogue, Columbia Valley, Washington | \$43 Kendall-Jackson, Vintner's Reserve, California | \$49 Sonoma Cutrer, "Russian River Ranches" | \$70 Franciscan, Napa Valley, California | \$54

RED WINES

PINOT NOIR

Estancia, "Pinnacles Ranches," Monterey County | \$52 La Crema, Sonoma Coast | \$82

MERLOT

Hogue, Columbia Valley, Washington | \$43 Hahn Estates, Central Coast, California | \$49 Franciscan Oakville Estate, Napa Valley | \$72

CABERNET SAUVIGNON

Hogue, Columbia Valley, Washington | \$43 Louis M. Martini, Sonoma, California | \$50 Franciscan, Estate, Napa Valley | \$75

SPECIALTY REDS

Malbec, Terrazas de los andes, 'Altos del Plata,' Mendoza, Argentina | \$44 Banfi, Chianti Classico, Riserva, Tuscany, Italy | \$69



POLICIES

GENERAL INFORMATION

All food and beverage must be provided by Omni Orlando and consumed on the premises. All alcoholic beverages must be properly received and served under the direction of Omni Orlando staff.

Our chefs will accommodate guests with special dietary needs. Please advise your Catering/Conference Services Manager of any special needs as early as possible.

SERVICE CHARGES

All prices are subject to a 25% service charge and 7.5% Florida State sales tax. (Note: Service Charge is Taxable)

An additional \$4.00 per person shall be added to any Continental Breakfast that requires seating and/or table service.

An additional per person charge will be added and will be applied to any serviced meal function of less than 50 guests.

A service fee of \$250 per Chef/Attendant will be charged to any chef-attended carving or other preparation station.

A bartender fee of \$235 will be applied to any package bar for groups of less than 50 guests

A bartender fee of \$235 will be applied to any consumption or cash bar where the sales per bartender do not exceed \$750.

If the resort receives a room set-up change once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$275, for ballroom sections the charge is \$550 each section.

GUARANTEES

Omni Orlando requires a food guarantee three Business Days in advance of the event for all catered food and beverage events.

If Omni Orlando does not receive a three business day guarantee, the group's expected attendance as listed on the BEO will be used as the food guarantee.

Omni Orlando will prepare food portions for five percent (5%) above your food guarantee for functions up to 500 guests and three percent (3%) for functions over 500 guests. Omni Orlando is not responsible for any meals exceeding the five/three percent (5/3%) overage; however, we will accommodate such occurrences to the best of our ability. Omni Orlando catering reserves the right to change menu items as necessary to accommodate the additional number of guests

The group will be charged for the food and beverage guarantee or actual attendance, whichever is greater.

Any menu changes or increase in guaranteed attendance received after the three day food guarantee will be accommodated to the best of our ability and additional charges will apply.

MEETING AND EVENT ARRANGEMENTS

Omni Orlando provides linen for all functions. Should you wish to order specialty linens, we will be happy to make arrangements at an additional charge. Please ask your catering/conference services representative for a list of linen options and pricing.

Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audio/visual support, buffet and table centerpieces, ice carvings and complete theme décor packages to complement your event.

The use of confetti is not permitted.

The Omni Orlando Resort at ChampionsGate does not permit the affixing of anything to walls, floors or ceilings without prior written approval and supervision of the Resort. The client will be responsible for any damages done to the facilities by the vendor during the period of time they are under your control, or the control of contractors hired by you and/or your organization.

SEATING FOR MEAL FUNCTIONS

Types of seating include: seated cocktail rounds of four, standing cocktail rounds and 72" round tables. The amount and type of seating provided for your event will be determined based on the event venue, menu and duration of the event.

Omni ChampionsGate utilizes Meeting Matrix event diagramming software. Your Catering/Conference Services Manager will discuss and prepare an appropriate diagram for your event as/if required.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 30% or more chance of
- Precipitation in the area
- Temperatures below 65 degrees
- Wind gusts in excess of 15 mph.
- Lightning

The Resort will decide by 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions.

The hotel reserves the right to make the final decision on event location

I have read and agree to the above catering guidelines:

Signed:	
Print Name:	
Date:	





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST

407-238-6547 • OMNIHOTELS.COM/ORLANDO

