



Holiday Inn Orlando-Disney Springs® Area

Banquet Menus

Continental Breakfast

Breeze Continental \$27 Per Person

Display of Seasonal Fruit
Assorted Individual Fruit Yogurts
Assorted Fresh Baked Breakfast Pastries to Include Danishes, Breads, and Muffins

Deluxe Continental \$35 Per Person

Fruit Kabobs with Coconut Pineapple Dip
Assorted Jumbo Gourmet Bagels served with Smoked Salmon, Cream Cheese, Onion, and Tomatoes
House-Baked Fruit and Cheese Danish and Muffins
All-Natural Oatmeal served with Raisins, Brown Sugar, Cinnamon, and Walnuts
Mini Parfaits

Premium Continental \$37 Per Person

Display of Seasonal Tropical Fruit
Assorted Fresh Baked European Pastries and Mini Muffins
Smoked Salmon, Capers, Diced Tomatoes, Diced Red Onion, and Diced Hard Boiled Eggs
Quiche Lorraine; Egg, Bacon, Gruyere Cheese, and Caramelized Onion

All Continental Breakfasts are served with

Selection of Apple, Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Bigelow Gourmet Tea Selection served with Milk, Honey, and Lemon

Breakfast Enhancements

Hard Boiled Eggs	\$3.50 Per Person
Fresh Berries and Yogurt	\$6.50 Per Person
Quaker Oatmeal, Raisins, Brown Sugar, Candied Pecans and Cream	\$6.50 Per Person
Ham, Egg, and Cheese Cups	\$7.50 Each
Biscuit and Sausage Gravy	\$7.50 Each
Egg, Ham, and Cheese Croissant	\$8.50 Each
Egg and Sausage English Muffin	\$8.50 Each
Croissant Sandwich with Fried Egg, Ham, and White Cheddar Cheese	\$8.50 Each
Breakfast Burrito with Scrambled Eggs, Ham, and Cheese	\$7.50 Each
Breakfast Cuban with Grilled Cuban Break, Ham, Salami, Egg, and Cheese	\$8.50 Each
Sunrise English Muffin with Turkey Sausage, Egg and Cheese	\$8.50 Each
Just Baked Biscuits with Ham, Fig Jam, and Brie or Sausage, Egg, and Cheese	\$8.50 Each
Classic Quiche Lorraine	\$8.50 Per Person
Mediterranean Quiche with Artichokes, Olives, Feta and Tomato	\$8.50 Per Person
Portobello, Spinach and Gruyere Cheese Quiche	\$8.50 Per Person

Full Breakfast

Breakfast Buffet \$39 Per Person

Selection of Apple, Orange, Grapefruit and Cranberry Juices
Freshly Brewed Coffee and Decaffeinated Coffee
Bigelow Gourmet Tea Selection served with Milk, Honey, and Lemon
Display of Seasonal Fruit
Assorted Individual Fruit Yogurts
Assorted Fresh Baked Breakfast Pastries to include Danish, Breads, and Muffins

Entrée | Select Two

Scrambled Eggs with Sharp Cheddar Cheese
Scrambled Eggs with Sautéed Mushrooms, Sweet Peppers, and Mozzarella Cheese
Herb Scrambled Egg Whites
Scrambled Eggs with Roasted Artichokes, Asparagus and Feta Cheese
Ham, Egg, and Cheese Tart
Avocado Toast with Poached Egg Balsamic Glazes
Buttermilk Pancakes served with Fresh Berries, Maple Syrup and Whipped Cream
Golden Thick Cut French Toast served with Fresh Berries, Maple Syrup and Whipped Cream

Accompaniments | Select Two

Bacon	Chicken Sausage
Sausage Links	Hash Browns
Turkey Sausage	Herb Roasted Fingerling Potatoes
Homestyle Grits with Aged Cheddar	Sauteed Herb Asparagus
Skillet Potatoes with Peppers and Onions	

Breakfast Stations

Omelet Station \$18 Per Person

Choose from Whole Eggs, Egg Whites, or Blended Whole Eggs
Peppers, Mushrooms, Tomatoes, Ham, Bacon, Sausage, Onions, Spinach, Swiss, Provolone and Cheddar Cheese

Pancake Station \$18 Per Person

Buttermilk Pancakes
Blueberries, Strawberries, Crushed Nuts, Chocolate Chips, Blueberry Compote, Banana Compote, Maple and Sugar-Free Syrup, Whipped Cream, Cinnamon

French Toast Station \$18 Per Person

Choose from Raisin Thick Bread or Texas Toast, Mixed Berry Bowl
Whipped Cream, Maple Syrup, and Confection Sugar

Mickey Mouse Waffle Station \$18 Per Person

Mickey Mouse Waffles, Strawberries, Crushed Nuts, Chocolate Chips
Blueberry Compote, Banana Compote, Whipped Cream, Maple Syrup, Confection Sugar

Prices are subject to change without notice and are subject to 6.5% state sales tax and 23% service charge. \$150 Labor Fee for Groups Under 25

1805 Hotel Plaza Boulevard – 407-828-8888 – hiorlando.com

Plated Lunch

Soups and Salad

Select One (1)

Loaded Potato Soup with Broccolini Tips and Cheddar Cheese

Roasted Tomato Bisque with Chives

Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette

Chopped Romaine, Grape Tomatoes, Parmesan Cheese, Focaccia Croutons served with Caesar Dressing

Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers, Feta Cheese served with Orange Berry Vinaigrette

Entree

Cheese Ravioli in a Mushroom Bechamel served with Capellini Vegetables

\$43

Portobello Mushroom and Vegetable Stack served on a bed of Asparagus Risotto

\$45

Seared Herb Marinated Chicken Breasts and Mushroom Bechamel served with Sour Cream Mashed Potatoes and Sautéed Haricot Verts

\$48

Herb Roasted Chicken served with Spinach Artichoke Tomato Ragout, Truffle Mashed Potatoes, and Garlic Broccolini

\$48

Mediterranean Salmon with Feta, Olives, Tomato, Banana Peppers, Jalapeno, and Cilantro served on Coconut Jasmine Rice and Baby Spinach

\$50

Churrasco Skirt Steak served with Chimichurri Sauce, Sweet Plantains, and Yellow Rice with Pigeon Peas

\$50

Pan Seared Mahi-Mahi served with Coconut Rice, Grilled Asparagus, and Pepper Jam

\$57

Grilled New York Strip Loin, Caramelized Onions, Oyster Mushrooms, and Pico De Gallo with Sweet Potato Mash with Matri De Butter

\$60

Dessert

Select One (1)

Pecan Pie with Whipped Cream and Chocolate Topping

Chocolate Mousse Trilogy

Key Lime Pie, Lime Twist, and Raspberry Sauce

New York Cheesecake with Raspberry Reduction

Vanilla Panna Cotta served with Fruit Salsa

Served with Assorted Rolls and Butter and Freshly Brewed Iced Tea

Lunch Buffets

Deli \$43 Per Person

Starters

Soup Du Jour

Garden Salad – Crisp Lettuce, Tomatoes, Carrots, Cucumbers Served with Red Wine Vinaigrette and Ranch Dressing

Southern Style Potato Salad with Eggs and Chives

Choice of Three

Turkey and Gouda Cheese with Tomato, Mixed Greens, and Basil Mayonnaise on a Wheat Kaiser Roll

Chicken Caesar Wrap with Romaine, Shaved Parmesan, and Caesar Dressing Served in a Sun-Dried Tomato Wrap

Virginia Ham and Swiss Sandwich with Lettuce, Tomato on Rye Bread

Shaved Steak Sandwich with Aged Cheddar, Arugula, Tomatoes, and Horseradish Cream on a Brioche Roll

The Italian with Salami, Ham, Provolone, Tomato, and Roasted Red Peppers on Focaccia Bread

Grilled Vegetable Wrap with Balsamic Portabella, Arugula, and Roasted Red with Pepper Mayo in a Spinach Wrap

White Bean Sandwich with White Bean Spread, Alfalfa Sprouts, and Tomato on Wheat Bread

Accompaniments

Selection of Assorted Potato Chips

Assorted Condiments, Whole Grain Mustard, Yellow Mustard, and Mayonnaise

Chef Choice of Dessert

Backyard BBQ \$50 Per Person

Starters

Chili with Beef and Beans served with Cheddar Cheese and Onions

Garden Salad – Tomatoes, Carrots, Cucumbers Served with Italian and Ranch Dressing

Creamy Potato Salad with Hard Boiled Eggs

Choice of Two, add a 3rd option for an additional \$6 Per Person

BLT Wrap with Shredded Romaine, Grape Tomatoes, Chopped Bacon, and Ranch Dressing

Grilled Angus Burger Served with Lettuce, Tomato, Pickles, and Assorted Condiments

BBQ Baby Back Ribs with Smokey BBQ Sauce

Quarter Pound All Beef Hot Dog served with Pickled Relish and House Made Sauerkraut

Grilled Herb Brined Chicken Breast served with Bourbon BBQ Glaze

Accompaniments

Fresh Snipped Green Beans

Deep Fried Wedge Potatoes

Creamy Macaroni and Cheese with Toasted Breadcrumbs

Chef Choice of Dessert

All Lunches served with Assorted Artisan Rolls, Butter, and Freshly Brewed Iced Tea

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Lunch Buffets Continued

Asian \$50 Per Person

Starters

Asian Chopped Salad – Tomatoes, Carrots, Cucumbers, Edamame, Red Peppers, Roasted Nuts, Mandarin Oranges Served with Ginger Vinaigrette

Asian Slaw – Napa Cabbage, Mangos, Carrots, Onion, and Cilantro with a Miso Vinaigrette

Entrée

Chicken Teriyaki, Citrus Charred Served with Sesame Seeds

Boneless Spare Ribs

Accompaniments

Pork Potstickers with Thai Chili and Soy Ginger Sauce

Asian Stir-Fried Vegetables

Fried Rice

Chef Choice Dessert

Latin \$50 Per Person

Starters

Chicken Tortilla Soup

Quinoa Black Bean Salad with Corn, Tomatoes, Peppers, Onions, and a Honey Lime Vinaigrette

Chopped Salad - Romaine, Jicama, Red Onion, Grape Tomato, Cucumber served with Cilantro Lime Vinaigrette

Entrée

Chicken Tinga - Shredded Chicken in Mexican Spices

Carne Al Pastor - Slow Cooked Pork served with Pineapple & Chilies

Accompaniments

Mexican Rice

Sweet Potato & Roasted Calabacitas with Latin Spices

Soft Flour and Corn Tortillas, Shredded Lettuce, Pico De Gallo, Sour Cream, Guacamole, Cotija Cheese and Grilled Pineapple

Chef Choice Dessert

Caribbean \$52 Per Person

Starters

Caribbean Chicken Soup

Jimica Salad – Red Cabbage, Iceberg Lettuce, Shredded Carrots, Red Onion Served with Lime Vinaigrette

Hearts of Palm Salad – Tomatoes, Avocados, Peppers, Onions, Corn, Garlic, Cilantro and Lime Juice

Entrée

Mahi-Mahi in a Coconut Curry Sauce Topped with Grilled Corn and Black Beach Succotash

Roasted Jerk Chicken with a Mango Glaze

Accompaniments

Almond Jasmine Rice with Cilantro

Fresh Grilled Vegetables

Yucca Fries with Garlic Aioli

Southern \$52 Per Person

Starters

Chicken & Andouille Sausage Gumbo Soup

Garden Salad – Crisp Lettuce, Tomatoes, Cucumbers and Carrots Served with Ranch and Balsamic

Creamy Potato Salad with Red Pepper and Chives

Entrée

Blackened Mahi-Mahi with Citrus Jus served with Roasted Tomato & Corn Succotash

Herb Brined Chicken Breast with a Bourbon BBQ Glaze

Accompaniments

Mac and Cheese

Green Beans & Honey Baby Carrots

Roasted Herb Sweet Potato

Chef Choice of Dessert

Italian \$53 Per Person

Starters

Minestrone Soup with Tomatoes, Beans and Pasta

Caesar Salad - Chopped Romaine, Parmesan Cheese, Tomatoes, Black Olives, and Croutons

Caprese Salad - Tomatoes, Fresh Mozzarella, Basil, Truffle Oil and Balsamic Reduction

Entrée

Rosemary Chicken Breast with Arrabbiata Sauce

Roasted Grouper served with Caponata Vegetable, Lemon Gremolata and Citrus Cream

Accompaniments

Roasted Herbs Petite Potatoes

Penne Pesto Pasta, Eggplant, Pine Nuts, Parmesan Cream, Spinach and Sundried Tomatoes

Broccolini, Toasted Almonds and Roasted Garlic

Chef Choice of Dessert

Mediterranean \$53 Per Person

Starters

Mediterranean White Bean Soup

Greek Salad – Chopped Greens, Heirloom Tomatoes, Feta, Cucumbers,

Charred Red Peppers, Shaved Onions, Olives served with Herb Vinaigrette

Green Bean and Tomato Salad with Mustard Vinaigrette

Entrée

Seared Salmon served with Herb Butter Sauce

Grilled Rosemary Steak with Cipollini Onions and Balsamic Glaze

Accompaniments

Mediterranean Rice with Herbs and Toasted Pine Nuts

Penne Puttanesca with Penne Pasta, Black Olives, Capers, Feta,

Puttanesca Sauce, Herbs and Lemon

Grilled Mediterranean Vegetables

Chef Choice of Dessert

All Lunches served with Assorted Artisan Rolls, Butter, and Freshly Brewed Iced Tea

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Early Morning Breaks

Starter \$18 Per Person

Selection of Apple, Orange, Grapefruit, and Cranberry Juice
Whole Fresh Fruit
Assorted Fresh Baked Breakfast Pastries and Croissants served with Butter and Preserves

Citrus \$19.50 Per Person

Selection of Orange, Grapefruit, and Pineapple Juice
Citrus Fruit Display
Fruit Tartlets
Mini Croissants and Pastries served with Butter and Preserves

Traditional \$19.50 Per Person

Selection of Apple, Orange, Grapefruit, and Cranberry Juice
Dried Fruit
Assorted Nuts
Seasonal Sliced Fruit
Assorted Fresh Baked Breakfast Pastries and Bagels served with Cream Cheese, Butter and Preserves

Mid-Morning Breaks

Teatime \$20 Per Person

Assorted Sodas and Bottled Water
Assorted Gourmet Tea Sandwiches
Scones, Biscotti, and Tiramisu Shooters

Energy \$19 Per Person

Selection of Power Ade, Red Bull, and Monster
Assorted Soft Drinks and Bottled Water
Granola and Energy Bars
Mixed Nuts

Mid-Morning Refresh \$19 Per Person

Granola Bars
Whole Fresh Fruit
Assorted Fresh Baked Breakfast Pastries Including Croissants, Danishes, and Muffins

All-Day Beverage Break

8 Hours of Service \$24 Per Person

Available with the Purchase of Breakfast and Lunch
Coffee and Tea
Soft Drinks
Bottled Water

Afternoon Breaks

Chips and Dips \$18 Per Person

Tri-Color Tortilla and Terra Chips
Salsa, Guacamole, Sour Cream and Hummus
Assorted Sodas, Bottled Water, and Iced Tea

Veggie \$20 Per Person

Vegetable Crudités and Dips
Grilled Vegetable Antipasti
Assorted Cheese and Berry Display
Everything Flatbread Lavash
Assorted Sodas and Bottled Water

Choco-Latte \$20 Per Person

Chocolate Dipped Strawberries, Pretzels, Marshmallows and Biscotti
Chocolate Chunk Brownies

Bavarian \$21 Per Person

White Cheddar Popcorn
Pigs in a Blanket
Pretzels
Mixed Nuts
Ice Cream Bars
Assorted Sodas, Bottled Water and Lemonade

Main Street \$21 Per Person

Butter and Cheddar Popcorn
Pretzels
Rice Krispies Treats
Mini Corn Dogs with Yellow Mustard and Ketchup
Cinnamon Rolls with Cream Cheese Icing
Assorted Sodas and Bottled Water

Antipasti \$21 Per Person

Assorted Cured Meats
Soft, Medium, and Firm Cheeses and Berries
Marinated Mushrooms, Artichokes and Sun-Dried Tomatoes
Olives, Cornichons, and Mustard
Flat Breads
Assorted Sodas, Bottled Water, and Iced Tea

All Breaks served with Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Tea served with Milk, Honey, and Lemon

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Reception Cold Hour D'oeuvres

Minimum order of 50 pieces per item

\$7 Per Piece

Tomato Bruschetta
Tapenade Bruschetta
Hummus with Pico De Gallo Bruschetta
Prosciutto and Melon Canape
Grilled Watermelon Skewers
Vegetable Skewers Truffle Aroma
Prosciutto Melon Skewers
Avocado Stuffed Cherry Tomatoes

\$7.50 Per Piece

Shrimp Gazpacho
Duck Confit on Brioche
Boursin and Tomato Canape
Seafood Ceviche
Tomato Caprese Skewers
Herb, Paprika, and Sesame Coated Cheese Rolls

\$8 Per Piece

Tuna Tartar on Wonton Crisp
Sesame Soy Beef Tartar Tart Shell
Smoked Salmon Mousse Tartlet and Caper Garnish
Seared Tuna, Cucumber, and Tropical Relish

Reception Hot Hour D'oeuvres

Minimum order of 50 pieces per item

\$7 Per Piece

Vegetable Spring Roll served with Plum Sauce
Beef Empanada with Tomato Compote
Chicken Cordon Bleu
Pork Pot Sticker with Tai Chili Sauce
Beef Skewer with Horseradish Cream
Coconut Shrimp with Mango Chili Sauce

\$7.50 Per Piece

Spanikopita
Jerk Chicken Satay with Tropical Relish
Mini Crab Cake with Remoulade
Duck Pot Sticker with Sweet Chili

\$8 Per Piece

Brie and Pear in Phyllo
Bacon Wrapped Scallops
Grilled Lamb Lollipop with Horseradish
Brie and Raspberry en Croute
Beef Wellington
Lobster En Croute Citrus Buerre Blanc

Reception Stations

Caprese Sensation \$17 Per Person

Beefsteak Mozzarella, Mozzarella Pearls, Tomato Carpaccio, Sliced Tomatoes, Grape Tomatoes, Basil, Pesto, Arugula, Sliced Prosciutto, Smoked Sea Salt, Sun Dried Tomatoes, Balsamic Reduction, Extra Virgin Olive Oil

Chips, Dips, and Veggies \$17 Per Person

Seared Sea Scallops with Saffron-Fennel Risotto
Roasted Wild Mushroom and Thyme Risotto
Duck Confit, Parmesan Cheese, Mascarpone Asparagus Risotto

Refreshing Salads \$17 Per Person

Mixed Greens, Fennel & Frisee, Romaine, Tomatoes, Cucumbers, Carrots, Olives, Parmesan Cheese, Banana Peppers, and Croutons served with Balsamic Vinaigrette, Ranch, Caesar Dressing

Antipasto Table \$20 Per Person

Marinated Queen & Kalamata Olives, Artichokes, Roasted Red Peppers, Sautéed Mushrooms
Assorted Cured Meats, Imported and Domestic Soft, Medium and Firm Cheeses
Flatbread, Crostini, Herbs, Balsamic Vinegar, Extra Virgin Olive Oil and Cornichons

Market Station \$20 Per Person

Presentation of Imported Soft Medium and Firm Cheeses
Seasonal Sliced Fruit Display
Crisp Breadsticks and Flatbreads

Pasta! Pasta! \$20 Per Person

Tortellini, Fusilli, and Linguine Pasta
House-Made Marinara, Garlic and Herb Alfredo and Pesto Sauce
Parmesan Cheese, Fresh Tomatoes, Kalamata Olives and Zucchini and Squash
Garlic Bread Sticks

Risotto to Rave About \$20 Per Person

Seared Sea Scallops with Saffron-Fennel Risotto
Roasted Wild Mushroom and Thyme Risotto
Duck Confit, Parmesan Cheese, Mascarpone Asparagus Risotto

Wok Time \$20 Per Person

Tiger Shrimp with Peppers, Red Onions, and Sweet Chili Sauce
Chicken Teriyaki Stir Fry with Vegetables
Mongolian Beef & Broccoli
Chinese Fried Rice and Noodles

Crisp Quesadillas \$21 Per Person

Three Cheese Quesadilla
Chicken & Black Bean Quesadilla
Crab Quesadilla
Pico De Gallo, Guacamole, Shredded Lettuce and Sour Cream

Home-Style Slider \$21 Per Person

Three Cheese Quesadilla
Chicken & Black Bean Quesadilla
Crab Quesadilla

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Plated Dinner

Soups and Salad

Select One (1)

Loaded Potato Soup with Broccolini Tips and Cheddar Cheese

Roasted Tomato Bisque with Chives

French Onion Soup with Scallion Garnish

Split Pea with Ham Soup

New England Clam Chowder

Wild Mushroom Bisque

Lobster Bisque with Crab Salad

Black Bean Soup with Rice and Red Onions

Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers, and Feta Cheese served with Orange Berry Vinaigrette

Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette

Beef Steak Tomato and Mozzarella with Arugula and Balsamic Reduction

Tomato Cucumber with Red Onion and Sweet Red Wine Vinaigrette

Entrée

Cheese Tortellini Tossed in Cream Vodka Sauce served with Capellini Vegetables \$45

Portobello Mushroom and Vegetable Stack on a bed of Asparagus Risotto \$45

Seared Herb Marinated Chicken Breasts with Mushroom Béchamel served with Sour Cream Mashed Potatoes and Haricot Verts \$49

Bourbon BBQ Roasted Chicken served with Goat Cheese Polenta Cake, Ratatouille, and BBQ Jus \$49

Steak Au Poivre: Pan Seared Flat Iron with Brandy Pepper Demi Cream served with Sour Cream Mash and Haricot Verts \$58

Ginger Salmon in a Soy Ginger Glaze on a bed of Cilantro Lemon Rice and Spinach \$54

Mediterranean Grouper with White Wine, Olives, Tomatoes, Banana Peppers, and Cilantro served on Jasmine Rice and Baby Spinach \$60

Surf & Turf; Grilled Flat Iron Steak and Sautéed Shrimp with Thyme Red Wine Demi Glaze served with \$65

Sour Cream Mashed Potatoes and Asparagus

Grilled Beef Tenderloin topped with Matri De Butter, Caramelized Onions, Oyster Mushrooms, and \$65

Pico De Gallo served with Sweet Potato Mash

Braised Short Rib on a Bed of Asparagus and Risotto served with Cabernet Reduction \$65

Pan Seared Sea Bass, Herb Risotto and Grilled Asparagus, served with Grilled Lemon \$70

Dessert

Select One (1)

Key Lime Pie, Lime Twist, and Raspberry Sauce

Vanilla Panna Cotta served with Fruit Salsa

Chocolate Layer Cake with Strawberry and Chocolate Drizzle

New York Cheesecake with Raspberry Reduction

Vanilla Poached Pears and White Chocolate Mousse

Apple Crisp with Sweet Reduction

Trio Chocolate Stack and Berry Compote

Served with Assorted Artisan Rolls, Butter, Freshly Brewed Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Tea served with Milk, Honey, and Lemon

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Buffet Dinner

Southern Comfort \$60 Per Person

Starters

Corn Chowder
Cole Slaw
Fingerling Potato Salad
Mixed Greens, Grape Tomatoes, Croutons, Cucumbers, and Carrots served with Ranch and Balsamic Vinaigrette Dressings

Entrée

Flame-Broiled Chicken with Mango BBQ Sauce
BBQ RIB with Sweet & Spices Blackberry BBQ

Accompaniments

Green Bean with Candy Bacon
Mashed Potatoes
Homestyle Macaroni and Cheese
Cornbread Muffins

Chef Choice of Dessert

Italian \$65 Per Person

Starters

Italian Wedding Soup
Romaine, Feta, Tomatoes, Cucumbers, Croutons, Banana Peppers, Olives, Red Onions, Greek Dressing
Antipasti with Assorted and Cured Meats, Domestic and Imported Cheeses, Rustic Bread, Mixed Olives, Honeycomb

Entrée

Chicken Montrachet, Goat Cheese, and Seasoned Breadcrumbs Stuffed in Pan Seared Chicken, Mushroom Cream, Roasted Red Pepper Garnish
Beef Tournedos in a Marsala Reduction

Accompaniments

Scallion and Leek Potato Gratin
Haricot Verts, Grape Tomatoes, Zucchini and Squash

Chef Choice of Dessert

Mediterranean \$68 Per Person

Starters

Hummus and Pita Chips
Greek Salad - Romaine, Tomatoes, Cucumber, Banana Peppers, Onion, Olives, Oregano, and Feta Cheese served with Greek Dressing

Entrée

Seared Salmon served with Herb Butter Sauce
Grilled Rosemary Steak with Cipollini Onions and Balsamic Glaze

Accompaniments

Mediterranean Rice with Herbs and Toasted Pine Nuts
Grilled Mediterranean Vegetables

Chef Choice of Dessert

Carving Stations

Whole Oven-Roasted Turkey \$500

Serves Approximately 30 People
Served with Assorted Artisan Rolls, Cranberry Sauce, and Giblet Gravy

Glazed Baked Ham \$400

Serves Approximately 30 People
Served with Ciabatta Rolls and Honey Glaze

Peking Style Roasted Duck \$500

Serves Approximately 20 People
Served with Rustic Bread, Julienned Cucumbers, Carrots and Scallions and Hoisin Sauce

Roasted Pork Loin \$300

Serves Approximately 35 People
Served with Assorted Artisan Rolls and Pineapple and Apple Chutney

Churrasco Skirt Steak \$300

Serves Approximately 10 People
Served with Assorted Rolls and Chimichurri

Roasted New York Strip of Beef \$600

Serves Approximately 35 People
Served with Assorted Artisan Rolls, Horseradish Cream, and Au Jus

Herb Roasted Prime Rib \$650

Serves Approximately 35 People
Served with Assorted Artisan Rolls, Horseradish Cream, and Au Jus

Whole Roasted Beef Tenderloin \$550

Serves Approximately 20 People
Served with Assorted Artisan Rolls, Caramelized Onions, and Au Jus

All Buffets are served with Assorted Artisan Rolls, Butter, Freshly Brewed Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Tea served with Milk, Honey and Lemon

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Beverage Service

Host Cocktail Bar

Beer and Wine

\$20 Per Person for the First Hour
\$17 Per Person for each Additional Hour

Includes:

Domestic & Imported Beer
House Red and White Wines
Juices, Sodas, and Bottled Water

Call

\$24 Per Person for the First Hour
\$20 Per Person for each Additional Hour

Includes:

Call Brand Liquor
Domestic & Imported Beer
House Red and White Wines
Juices, Sodas, and Bottled Water

Premium

\$30 Per Person for the First Hour
\$25 Per Person for each Additional Hour

Includes:

Premium Brand Liquor
Domestic & Imported Beer
House Red and White Wines
Juices, Sodas, and Bottled Water

Hosted Bar – Per Drink

Sales Tax and Service Charge Not Included

Call	\$10
Premium	\$12
Imported Beer	\$9
Domestic Beer	\$8
Wine	\$9
Juices, Sodas, and Bottled Water	\$5

Cash Bar – Per Drink

Sales Tax and Service Charge Included

House	\$14
Premium	\$16
Imported Beer	\$12
Domestic Beer	\$11
Wine	\$12
Juices, Sodas, and Bottled Water	\$7

We recommend one bar for every (75) guests.

Host bars are subject to a \$150 bartender fee for each bar for up to three hours of service which will be waived if the bar revenue exceeds \$500.

Cash bars are subject to a \$100 per hour bartender fee.