



# CATERING

TAKE YOUR TASTE BUDS ON A  
TRIP AROUND THE WORLD.





## BANQUET

## POLICIES & PROCEDURES

ALL RESERVATIONS AND AGREEMENTS FOR BANQUET EVENT ORDERS AS SCHEDULED/CONTRACTED ARE MADE UPON AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF ROSEN CENTRE AND THE FOLLOWING CONDITIONS:

### BANQUET SERVICE CHARGE

A taxable service charge of twenty-six percent (26%) is to be added to the customer's bill for food, beverages and room rental.

### CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Rosen Centre be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty, or otherwise.

### DAMAGE

Customer agrees to be responsible and reimburse Rosen Centre for any damage done by the customer, customer's guests and contractors.

### DECORATIONS/BALLOONS

The customer is responsible for the removal of all decorations. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the Pre-function areas. Helium balloons that are inside the ballrooms must be deflated and/or removed at the end of the function by the Group. If a balloon is released into the Pre-function areas and/or Ballroom ceiling grid area(s), fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge.

### ELECTRICAL REQUIREMENTS AND RIGGING

Power requirements and rigging for Rosen Centre must be handled by the Hotel's in-house electrical provider, Encore Global. Additional costs will be charged to the group based on the necessary power requirements and rigging needed. Arrangements can be made through your Catering/Convention Services Manager.

### FOOD AND BEVERAGE

Due to legal liability for all food and beverages served on premises, as well as licensing restrictions, Rosen Centre requires that only food and beverages purchased from the Hotel be served on property.

### FUNCTION SPACE

Function space is assigned by the Hotel according to the guaranteed minimum number of people anticipated. The Hotel reserves the right to reassign appropriate space for the group's function in the event the estimated number of attendees changes, or as otherwise deemed necessary by the Hotel. Functions must be confined to contract designated areas.

## POLICIES & PROCEDURES

## GUARANTEES

In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00am seventy-two (72) hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent over the guarantee for parties up to 500; parties over 500, three percent. Guarantees for Saturday, Sunday and Monday are due by 11:00am the preceding Wednesday. If a guarantee is not given to the Hotel by 11:00am on the date it is due, the lower number on the Banquet Event Order will automatically become the guarantee.

## LOST AND FOUND

Rosen Centre does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during, or following the function.

## PACKAGE HANDLING

Charges for all incoming materials will be assessed and charged at a rate of \$1.00 per pound. Pallets will be charged at the same rate with a maximum charge weight of 400 pounds for each pallet received. For storage for boxes received more than 7 days prior to the group's (or recipient's) arrival, an additional charge of \$5.00 per box per day and \$50.00 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$5.00 per letter, envelope or FedEx/UPS-provided box/tube, \$10.00 per piece up to 50 pounds, \$20.00 per piece over 50 pounds and \$100.00 per pallet.

## MINIMUMS AND LABOR CHARGE

For functions with groups under twenty-five (25), the Hotel will charge a \$150.00 labor fee. A Service Charge of \$100.00 per bartender is applicable whenever minimum beverage sales are less than \$750.00 per bar, for bars utilized up to three (3) hours. Each additional hour will be charged \$50.00 per bartender, per hour.

Room setups changed within 24 hours to start of function will result in setup fees charged to the group's master account. Fees are based on size of group/meeting and must be consulted with the group's Catering/Convention Services Manager prior to change.

## OUTDOOR EVENTS

Rosen Centre reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made based on the prevailing weather conditions and the local forecast as follows: breakfast and lunch – decision to be made the day prior to the event, reception and dinner – decision to be made day of the event. Should a customer insist on having a function outdoors, against the Hotel's discretion and the staff has to re-set indoors due to weather, a \$10.00 per person surcharge will be added to the customer's menu price.

## OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their setup. All rigging must be administered by Presentation Services Audio Visual. Only Presentation Services Audio Visual has access to the Hotel's Sound Board; therefore, Presentation Services reserves the right to charge outside Audio Visual vendors patch fees and where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas, or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage an outside contractor incurs while in the employ of a customer.

## PAYMENT

Payment shall be made in advance of the function unless credit has been established to the satisfaction of the Hotel, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable as determined by the Hotel Finance Department.

## PRICES

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operation increase at the time of the function. Customer grants

the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing, however, customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

## SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel lobby. Signage on the meeting room levels will be permitted upon approval from the Catering/Convention staff. Only one (1) sign in front of a meeting/function room is acceptable. Signage should be of professional quality and approved by the Hotel. No signs, posters, banners, or printed material will be allowed to be pinned, taped, or affixed in any way to doors, hard walls, podiums, airwalls or ceilings. The Hotel's engineering department or rigging company will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

## SMOKING

No smoking will be permitted inside the Convention Facility locations such as the function rooms, pre-function areas or any of its public space. Smoking is permissible only in the designated outside areas.

## STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

## TAX

All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon and the customer agrees to pay for them separately. Tax-exempt groups must provide a Florida Tax Exemption certificate.





# BREAKFAST

CONTINENTAL, PLATED OR BUFFET

# CONTINENTAL BREAKFAST

## BAY HILL SUNRISE

Fresh Chilled Florida Orange Juice  
Diced Fresh Fruit Bowl with Strawberries  
Fresh From Our Bakery French Croissants, Fruit Danish, Assorted Muffins,  
Sweet Butter, Honey and Fruit Preserves  
\$33.00 per person

## SIESTA KEY

Fresh Chilled Florida Orange and Apple Juices  
Sliced Fresh Fruit and Berry Display, Crunchy Granola, Low Fat Greek Yogurt,  
Fresh From Our Bakery French Croissants, Fruit Danish, Assorted Fresh Baked Muffins,  
Streusel Coffee Cake and Breakfast Breads, Sweet Butter and Fruit Preserves.  
Farm Fresh Hard-Boiled Eggs  
\$39.00 per person

## CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels & Cream Cheese - \$66.00 per dozen  
Hearty Oatmeal with Craisins\*, Raisins, Brown Sugar & Roasted Almonds - \$6.00 per person  
Egg, Ham & Cheese Croissants - \$96.00 per dozen  
Individual Assorted Greek Yogurts with Granola, Dried Fruits & Nuts - \$68.00 per dozen  
Scrambled Eggs - \$6.50 per person (minimum of 20 people)  
Chilled Hard-Boiled Eggs - \$42.00 per dozen  
Assortment of Individual Crustless Quiche - \$96.00 per dozen  
Overnight Oats, Almond Milk, Brown Sugar and Cinnamon, Topped with  
Seasonal Berries - \$56.00 per dozen  
Breakfast Burrito with Whole Wheat Wrap, Egg White & Tomato - \$79.00 per dozen  
Chicken Sausage with Egg & Cheese Biscuit - \$95.00 per dozen

*Continental Breakfast menus are for functions up to one hour.*

*For 10 persons or less, refer to A La Carte Specialty Items*

*If you wish to provide seating and/or coffee service at each table, please add \$4.00 per person.*

*All Continental Breakfast menus include rolling cart service featuring*

*Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



# PLATED BREAKFAST

## ALL GUESTS ARE SERVED

Our Pastry Chef's Selection of Fresh Breakfast Pastries  
Florida Orange Juice, Starbucks Regular and Decaffeinated Coffee  
and an Assortment of Herbal Teas

## COLD SELECTION

### (Please Choose One)

Seasonal Fresh Fruit and Berry Coupe  
Overnight Oats made with Almond Milk, Cinnamon and a Touch of  
Brown Sugar Topped with Fresh Berries  
Petite Selection of Breakfast Charcuterie and Cheese (+\$4.00)

## HOT SELECTION

### (Please Choose One)

Creamy Scrambled Eggs with a Trio of Sweet Peppers, Chicken Sausage  
Creamy Scrambled Eggs, Bacon and Pork Sausage  
Quiche Lorraine, Vermont Cheddar Sauce, Griddled Roma Tomato, Arugula  
Spinach, Artichoke and Red Pepper Quiche, Tomato Basil Sauce, Asparagus  
Plant Based Sausage Patties, Asparagus, Griddled Roma Tomato, Arugula (+ \$3.00)

## ACCOMPANIMENTS

### (Please Choose One)

Seasoned Tri-Colored Potatoes  
Yukon Gold Lyonnaise Potatoes  
Southern Style Cheese Grits  
Apple Cinnamon Oatmeal Flan  
\$42.00 per person

*Service Fee of \$150.00 for functions under 25 guests*

*All Plated Breakfast menus include table service featuring Freshly Brewed Starbucks®*

*Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



# BREAKFAST

## CONTINENTAL & PLATED

# BUFFET BREAKFAST

## WAKE-UP ORLANDO

Fresh Chilled Florida Orange Juice, Grapefruit Juice & Cranberry Juice  
Display of Sliced Seasonal Florida Fruits & Berries served with Strawberry Yogurt  
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Coffee Cake  
Sweet Butter, Honey, Fruit Preserves & Nutella\*

### Choice of One of the Following:

Farm Fresh Fluffy Scrambled Eggs  
Cheddar Scrambled Eggs  
Egg White Frittata with Spinach, Tomatoes & Feta Cheese  
Western Scramble with Red & Green Peppers, Onions & Jack Cheese  
Fiesta Scramble with Chorizo Sausage, Red & Green Peppers & Salsa on the Side

### Choice of Two of the Following:

Crisp Applewood Smoked Bacon  
Country Sausage Links  
Chicken & Apple Sausage  
Turkey Sausage  
Country Ham  
Plant Based Sausage Patty (+\$3.00)

### Choice of One of the Following:

Potatoes O'Brien  
Lyonnaise Potatoes  
Potato Pancakes  
Roasted Fingerling Potatoes with Rosemary & Garlic

\$47.00 per person

*Under 25 guests, add \$6.00 per person; Service Fee of \$150.00 for functions under 25 guests*

*All Breakfast Buffet menus include table service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

## CITRUS GROVE (minimum of 50 guests)

Fresh Chilled Florida Orange Juice, Grapefruit Juice & Cranberry Juice  
Individual Fruit Smoothies  
Display of Sliced Seasonal Florida Fruits & Berries served with Strawberry Yogurt Dressing  
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Bagels  
Sweet Butter, Honey, Fruit Preserves, Cream Cheese & Nutella\*  
Assorted Cold Cereals with Assorted Milks  
Selection of Individual Fruit Greek Yogurts with Crunchy Granola  
Farm Fresh Scrambled Eggs with Sweet Bell Peppers  
Crisp Applewood Smoked Bacon & Chicken Sausage  
Tri-colored Potatoes  
\$50.00 per person

## BREAKFAST BUFFET ENHANCEMENTS OMELET STATION\*

Made-to-Order Omelets with Diced Ham, Chopped Bacon, Mushrooms, Onions, Diced Tomatoes, Diced Peppers, Spinach & Shredded Cheddar  
\$9.75 per person

## HEARTY OATMEAL

Served with Brown Sugar, Craisins®, Raisins & Sliced Almonds  
\$5.75 per person

## BAKED FRENCH TOAST STATION

French Toast Baked in a Cinnamon Pecan Custard

### Toppings (Choose Two)

Warm Cinnamon Apples, Creamy Cheddar and Chive Scrambled Eggs, Sautéed Wild Mushrooms and Spinach, Pastry Custard and Fresh Raspberries, Nutella and White Chocolate Chips  
\$12.00 per person

## BREAKFAST TACO STATION

Scrambled Eggs, Chorizo, Black Bean Chili, Fire Roasted Tomato Salsa  
Queso Fresco, Warm Flour Tortillas  
\$12.00 per person



## BAGEL TOASTER STATION

Plain, Cinnamon Raisin and Multi-Grain Bagels accompanied by Assorted Preserves, Plain and Strawberry Cream Cheese, Smoked Salmon, Peanut Butter and Everything Bagel Seasoning  
\$8.00 per person

## TOAST STATION\*

Avocado Toast, Wheat Bread, Smashed Haas Avocados, Maldon Sea Salt, Fresh Ground Black Pepper  
Hummus Toast, 7-Grain Bread, Chickpea Hummus, EVOO, Meyer Lemon

### Toppings (Choose Two)

Pesto Marinated Heirloom Tomatoes, Sliced Hard Boiled Egg, Chopped Bacon, Smoked Salmon, Sliced Cucumber, Baby Spinach  
\$12.00 per person

## PORK BELLY STATION\*

Carved to Order  
Bourbon Maple Glazed Uncured Pork Belly, South Carolina Mustard Sauce  
\$13.00 per person

*Enhancements listed are in addition to your Buffet Breakfast only.*

*\*Chef Attendant Required at \$225.00 per Station*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*





# BREAKS

SPECIALTY BREAKS OR A LA CARTE

# SPECIALTY BREAKS

## AFTER-SCHOOL BREAK

Gourmet Jumbo Cookies to include:  
Chocolate Chip, Oatmeal Cranberry &  
Macadamia Nut  
Bowl of Seasonal Whole Fruit  
Whole, Skim & Chocolate Milk  
\$15.00 per person

## LIGHTER SIDE

Individual Crudite Cups with Hummus  
Babybel® Cheese  
Assorted Jerky  
Roasted Almonds  
\$20.00 per person

## FOUR-HOUR BEVERAGE BREAK

Freshly Brewed Starbucks® Regular &  
Decaffeinated Coffee,  
Assorted Herbal Teas, Assorted Soft Drinks,  
Rosen Centre Bottled Water  
\$32.00 per person

## MEDITERRANEAN CRUISE

Classic Hummus, Olive Hummus, Babaganoush,  
Baked Bruschetta Flat Bread with Roasted  
Tomatoes, Mozzarella and Feta, Toasted Naan  
Bread, Gourmet Crackers  
\$20.00 per person

## SALTY AND SWEET

Bags of Pretzels, Deep River Potato Chips, White  
Cheddar Popcorn, Chocolate Dipped Bacon,  
White Chocolate Bark and Mini Cupcakes  
\$24.00 per person

## VIVA LA MEXICO!

Avocado Eggrolls, Tri-Color Tortilla  
Chips, Guacamole, Warm Queso Dip,  
Fire Roasted Salsa, Warm Churros with  
Warm Mexican Chocolate and Cream  
Cheese Icing  
\$22.00 per person

## ROSEN LIFESTYLE

Dark Chocolate Dried Fruit Bark, Skinny  
Pop Popcorn, Kind Protein Bars and  
Granola Bars  
\$18.00 per person

## WARM PRETZEL BAR

Warm Jumbo Salted Pretzels Served  
with your choice of 3 Accompaniments

**SAVORY:** Spicy French's® Mustard,  
Housemade Cheesy Pub Beer Sauce,  
Whole Grain Mustard

**SWEET:** Dark Chocolate Sauce, Warm  
Peanut Butter Sauce, Salted Caramel  
Sauce, Philly Cream Cheese Dipping  
Sauce, The Candy Store Mix  
\$24.00 per person



*Above Specialty Break Menus are priced per person for function up to 30 minutes.  
For 11-25 persons, add \$2.50 per person.  
For 10 persons or less, refer to A La Carte Specialty Items.  
All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# BREAKS



# A LA CARTE SPECIALTY ITEMS

## BEVERAGES

- Freshly Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Herbal Teas (per gallon) - \$105.00
- Breakfast Fruit Juices - Orange, Apple, Cranberry, Grapefruit, Pineapple or Tomato (per gallon) - \$75.00
- Iced Tea (per gallon) - \$105.00
- Bottled Fruit Juices (each) - \$7.00
- Lemonade (per gallon) - \$65.00
- Fruit Smoothies (each) - \$7.00
- Soft Drinks - Coke & Pepsi Products (each) - \$6.00
- Individual Whole, 2%, Skim Milk & Chocolate Milk (each) - \$4.50
- Bubly (each) - \$6.00
- Komboucha (each) - \$7.00
- Assorted Flavored Iced Teas (each) - \$6.00
- Sparkling or Mineral Waters (each) - \$6.00
- Rosen Centre Logo Mineral Water (each) - \$5.50
- Gourmet Infused Water - Pineapple-Blueberry, Lemon-Lime, Strawberry or Cucumber-Mint (per gallon) - \$67.50
- Red Bull or Gatorade (each) - \$7.00
- Cold Brew Coffee (per gallon) - \$105.00

## BAKERY

- Freshly Baked Danishes, Muffins, Croissants & Coffee Cake (per dozen) - \$66.00
- Fruit Scones & Fruit Tartlets with Lemon Curd & Whipped Cream (per dozen) - \$68.00
- Assorted Bagels with Cream Cheese (per dozen) - \$67.00
- Assorted Gourmet Donuts (per dozen - minimum order 5 dozen) - \$73.00
- Assortment of Jumbo Gourmet Cookies (per dozen) - \$72.00
- Gourmet Iced Brownies & Chocolate Coconut Bars (per dozen) - \$68.00
- French Pastries & Petit Fours (per dozen) - \$71.00
- Chocolate-Dipped Strawberries (per dozen) - \$70.00
- Carrot Cake Squares (per dozen) - \$52.00
- Seven Layer Bars (per dozen) - \$55.00
- Cupcakes - Vanilla, Chocolate, Red Velvet (per dozen - minimum order 5 dozen) - \$64.00
- Chocolate Dipped Cheesecake Popsicles (per dozen) - \$67.00
- Raspberry or Pineapple Upside-Down Bars (per dozen) - \$68.00
- Chocolate Covered Maple Wood Bacon (per dozen) - \$80.00

## PANTRY

- Assorted Ice Cream Novelties (per dozen) - \$65.00
- Whole Fresh Fruit (per piece) - \$4.50
- Fresh Fruit Display (per person) - \$16.00
- Fruit Kabobs & Yogurt Dip (each - minimum order of 25) - \$6.75
- Individual Greek Yogurts (each) - \$5.75
- Traditional Finger Sandwiches (per dozen) - \$67.00
- Finger Sandwich Roulades (per dozen) - \$68.00
- Assorted Jerkies (each) - \$6.50
- Individual Bags of Terra Chips® (each) - \$5.00
- Potato Chips, Pretzels, Popcorn & Tortilla Chips (per lb/20 servings per lb) - \$35.00
- Onion Dip, Herb Pesto Dip, Spinach Dip, Tomato Salsa & Guacamole (per qt/20 servings per qt) - \$30.00
- Gourmet Assortment of Mixed Nuts (per lb/10 servings per lb) - \$40.00
- Individual Bags of Trail Mix (each) - \$5.25
- Granola Bars, Candy Bars, Nutri-Grain Bars® (each) - \$5.00
- Power Bars® (each) - \$6.50
- Clif Bars® (each/organic) - \$6.50
- Candy Bars, Chex Mix®, Cheddar Cheese Crackers, Rice Krispie Treats®, Granola Bars, Nutri-Grain Bars® - \$5.00 each



All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.

## BREAKS



# LUNCH

PLATED, CHILLED, HOT,  
BUFFET OR TO-GO



# PLATED LUNCHES – SOUPS, SALADS & DESSERTS

Lunch Entrees include choice of one Lunch Soup or Salad and one Lunch Dessert from the following selections:

**SOUPS** (served in a soup cup)  
**HEIRLOOM TOMATO BISQUE**  
**NEW ENGLAND CLAM CHOWDER**  
**ITALIAN WEDDING SOUP**

**SALADS** (tossed tableside)  
**ROSEN CENTRE CLASSIC SALAD**  
Wild Greens, Marinated Hearts of Palm, Cucumbers & Heirloom Grape Tomatoes  
Tossed with Creamy Parmesan Peppercorn Dressing

**TRADITIONAL CAESAR SALAD**  
Hearts of Romaine Lettuce Classically Prepared with Croutons & Parmesan Cheese  
Tossed with Caesar Dressing

**LOCAL BABY KALE & MIXED GREENS SALAD**  
Fresh Apple, Sliced Radish, Craisin, Candied Pecans and Feta Cheese  
Pomegranate Acai Vinaigrette

**DESSERTS**  
**CHOCOLATE PEANUT BUTTER PRETZEL TORTE**  
Dark Chocolate Cake Layered with Peanut Butter Mousse and Pretzel Pearls

**LEMON BLUEBERRY TORTE**  
Layers of Blueberry Mascarpone Mousse and Lemon White Chocolate Mousse  
over Almond Sponge Cake

**SEASONAL FRUIT TART**

**CLASSIC NEW YORK STYLE CHEESECAKE**  
Served with Fresh Whipped Cream

**FLORIDA KEY LIME PIE**  
Florida's Favorite Dessert Served over Mango Coulis

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



## CHILLED LUNCH ENTREES

### **SOUTHWEST CHICKEN COBB**

Fresh Salad Greens topped with Chilled Marinated Chicken Breast, Poblano Peppers, Roasted Corn, Shredded Jack Cheese & Black Beans with Ranch Dressing  
\$42.00 per person

### **CHICKEN & BALSAMIC STRAWBERRY SALAD**

Baby Greens, Grilled and Chilled Breast of Chicken, Strawberries, Cucumbers, Carrot Curls, Garbanzo Beans, Toasted Sunflower Seeds, Red Onions, Balsamic Vinaigrette  
\$43.00 per person

### **CHIMICHURRI STEAK SALAD**

Chimichurri Roasted Sirloin served over Chopped Iceberg & Romaine Lettuce, Jicama, Heirloom Grape Tomatoes & Crumbled Gorgonzola Cheese with Chimichurri Lime Vinaigrette  
\$46.00 per person

### **ALL AMERICAN BLTT SALAD**

Local Kalera Lettuce, Boar's Head Golden Roasted Turkey Breast, Applewood Smoked Bacon, Heirloom Tomatoes, Shredded Cheddar Cheese, Georgia Vidalia Onion Dressing  
\$44.00 per person



## HOT LUNCH ENTREES

### **HARRY'S POLLO TROPICAL**

Island Marinated Chicken topped with Mango, Tomatoes, Onion & Cilantro Cream  
Served with Toasted Coconut Jasmine Rice & Sweet Plantains  
\$48.50 per person

### **BREAST OF CHICKEN PICCATA**

Porcini Risotto and Chef's Seasonal Vegetables  
\$48.00 per person

### **ROASTED NATURAL BREAST OF CHICKEN**

Rosemary Jus served with Sweet Potato and Kale Hash & Seasonal Vegetables  
\$47.00 per person

### **BOURBON MAPLE GLAZED SALMON FILET**

Apple Cider Sauce, Pan Flashed Spinach and Cheesy Grits, Chef's Seasonal Vegetables  
\$50.00 per person

### **SOUS VIDE BEEF SHORT RIB**

Natural Pan Jus, Creamy Horseradish Mashed Potatoes, Roasted Cippolini Onions, Chef's Seasonal Vegetables  
\$51.00 per person

### **ITALIAN MEAT LASAGNA**

Classically Prepared with Bolognese Ragu & Ricotta Cheese  
Served with Seasonal Vegetables  
\$45.00 per person

### **PAN SEARED MISO BREAST OF CHICKEN**

Ponzu Butter, Chef's Selection of Vegetables, Green Tea Jasmine Rice  
\$47.50 per person

*All Chilled Lunch Menus include: Choice of Luncheon Soup or Fresh Fruit Cup, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.  
Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.  
Service Fee of \$150.00 for functions under 25 guests  
All prices listed are subject to 26% Taxable Service Charge and 6.5 Sales Tax.*

*All Hot Lunch Menus include: Choice of Luncheon Soup or Luncheon Salad, Choice of Lunch Dessert, Gourmet Rolls & Sweet Butter.  
Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea.  
Service Fee of \$100.00 for functions under 25 guests.  
All prices listed are subject to 26% Taxable Service Charge and 6.5 Sales Tax.*



# CHILLED LUNCH BUFFETS

## LITE BITE (maximum 50 guests)

Garden Salad with Baby Greens, Heirloom Grape Tomatoes, Cucumbers & Carrot Twirls

Tomato & Feta Cheese Salad with Minced Fresh Basil & Drizzled with Extra Virgin Olive Oil

Marinated Shrimp Salad with Cilantro, Olive Oil & Lemon

Make your Own Sandwich with our Homemade Medley of Salads to include: Tuscan Tuna Salad in a Light Vinaigrette, Pecan Chicken Salad and Southern Pimento Cheese Spread

Lettuce, Tomato, Onion, Pickles & Artisan Rolls

Assortment of Kettle Cooked Potato Chips

Chef's Selection of Assorted Desserts

\$44.00 per person

## EXPRESS (maximum 50 guests)

Red Skin Potato Salad

Mango Tamarind Jicama Slaw

Homemade Pre-made Sandwich Display featuring Roast Beef/Cheddar Cheese & Oven Roasted Turkey/Swiss Cheese

Served with Lettuce & Tomato on Kaiser Rolls & Wheat Rolls

Roasted Vegetable Wrap on Spinach Tortilla

Chef's Selection of Assorted Desserts

\$45.00 per person

## RED'S NEW YORK DELI

Pasta Salad with Red Onion Bell Peppers, Black Olives and Fresh Mozzarella in Vinaigrette

Shredded Cole Slaw

Creamy Three Potato Salad

Albacore Tuna Salad with Onions and Celery

Display of Roast Turkey Breast, Hardwood Smoked Ham, Roast Beef

Cheddar, Swiss and Provolone Cheeses

Relish Tray of Lettuce, Tomato, Onion, Banana Peppers and Pickle Spears

Mayonnaise, Deli and Grain Mustards, Reuben Dressing

Assorted Deli Breads to include Multi-Grain and Salted Pretzel Rolls

Individual Bags of Assorted Flavor Kettle Chips

Add: Vegan Black Bean Chili - \$5.00 per person

Salted Caramel Brownies, Iced Vanilla Cupcakes  
(Your company logo +\$4.00 each cupcake)

\$54.00 per person

\$56.00 per person for pre-made sandwiches

## BOARD ROOM (maximum 50 people)

Romaine Hearts & Watercress Salad with Roquefort, Yellow Tomatoes & Candied Pecans, Creamy Vinaigrette Dressing

Mediterranean Pasta Salad with Shrimp

Marinated & Roasted Vegetable Salad with Balsamic Vinaigrette

Grilled & Chilled Ahi Tuna Salad

Chilled Sliced Herb Roasted Chicken Breast

Chilled Peppered Sliced Roasted Tenderloin

Rolls & Sweet Butter

Boston Cream Cake, Miniature Pastries & Petit Fours

\$64.00 per person



*\*Under 50 guests, add \$6.00 per person. Service Fee of \$150.00 for functions under 25 guests. All Lunch Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea. All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# DAY OF THE WEEK LUNCH BUFFETS

Choose the Menu of the Day for that day and the price will be \$61.00 per guest. No Substitutions.

## MONDAY VIVA LA VIDA

### STARTERS

Quinoa and Watercress Salad,  
Red Onion and Garbanzo Beans,  
Tagin Spiked Mango

Mixed Fresh Greens Bowl Sliced  
Radishes, Jicama, Orange Segments  
and Heirloom Tomatoes with Vidalia  
Onion and Chipotle-Lime Dressings

Roasted Corn and Sweet Pepper  
Salad in Cilantro Dressing

### ENTREES

Caribbean Gulf Coastal Mahi  
Mahi, Coconut and Lime Butter

Chicken Carnitas with Green Chile  
Sauce, Caramelized Onions and  
Pico de Gallo

Grilled Beef Skirt Steak  
Chimichurri

Black Bean Congri Rice

Chayote Squash with Fire Roasted  
Red Peppers and Pickled Jalapenos

Off-the-Cobb Street Corn with  
Cilantro Crema, Chili Powder and  
Cotija Cheese

Warm Flour Tortillas

### DESSERTS

Kahlua Flan

Churros with Caramel and  
Chocolate Sauce

Diablo Spiced Chocolate Cake

**\$68.00 Per Person**

## TUESDAY PACIFIC RIM

### STARTERS

Asian Chopped Garden Salad,  
Pea Pods, Spinach, Carrots,  
Sesame Dressing

Shrimp & Cabbage Slaw, Fried Won  
Ton Strips, Cilantro, Macadamia  
Nuts, Curry Mustard Dressing

Lo Mein Noodle Salad, Sweet and  
Spicy with Watercress, Hearts of  
Palm and Cucumbers

### ENTREES

Pacific Swordfish, Ginger Roasted  
Shitake Mushrooms, Root Beer  
Hoisin Vinaigrette

Black Pepper Pork Stir Fry,  
Peppers, Spring Onions and Wok  
Sauce

Hibachi Grilled Chicken Breast  
Honey Teriyaki Glaze

Stir Fry Vegetables

Green Tea Jasmine Rice

Rolls and Sweet Butter

### DESSERTS

Matcha Green Tea Mousse

Spiced Mango Rice Pudding  
Shots

Jasmine Panna Cotta

**\$68.00 Per Person**

## WEDNESDAY LOCAL FARMER'S MARKET

### STARTERS

Jicama, Corn and Cucumber  
Salad in Vinaigrette

Baby Spinach and Frisee Salad,  
Crumbled Feta, Candied Pecans,  
Raspberries, Champagne Dressing

Zucchini Noodle Salad Black Olives,  
Roasted Tomatoes, Torn Basil and  
White Beans in a Vinaigrette

### ENTREES

Curried Gulf Shrimp, Sweet  
Potato and Kale Stew

Garlic Herb Grilled Flank Steak  
Beluga Lentil Relish

Roasted Chicken Osso Bucco over  
Wilted Spinach, Olives and Sundried  
Tomatoes with Natural Jus

Florida Market Vegetables,  
Broccolini, Butternut Squash,  
Sweet Peppers, Carrot Cubes

Skillet Fried Cauliflower Rice,  
Quinoa, Edamame and Spinach

Rolls and Sweet Butter

### DESSERTS

Fresh Seasonal Local Fruit Tarts

Chocolate Bourbon Pecan Tarts

Buttermilk Polenta Pound Cake  
with Macerated Berries

**\$68.00 per person**

## THURSDAY FLORIDA BARBECUE

### STARTERS

Broccoli Salad, Shredded  
Cheddar, Applewood Smoked  
Bacon, Dried Cherries

Baby Iceberg Lettuce Wedges,  
Crumbled Blue Cheese, Candied  
Pecans Peppercorn Dressing

Pickled Tomato and Green Chile  
Salad

### ENTREES

Grilled Mangrove Snapper,  
Pickled Red Onions, Cilantro

Pulled Pork Sliders  
Everglades White BBQ Sauce

Spice Rubbed Breast of Chicken,  
Smokey Jus

Grilled Florida Vegetables

Sweet Potato Casserole

Jalapeno Corn Muffins

### DESSERTS

Key Lime Pie

Mini Strawberry Shortcake Shots

Salted Caramel Brownie Bites

**\$68.00 per person**

## FRIDAY METRO CENTRE CAFÉ

### STARTERS

Turmeric Marinated Tomato and  
Charred Poblano Salad

Organic Super Slaw Salad  
Cashews, Golden Ripe Pineapple  
and Blueberries tossed with  
Pomegranate Acai Vinaigrette

Local Kalera lettuce, Feta,  
Walnut, Grape Tomato, Curly  
Beets, Extra Virgin Olive Oil and  
Red Wine Vinaigrette

### ENTREES

Grilled Beef Sirloin, Blistered  
Baby Peppers, Chimichurri Sauce

Citrus Soy Baked Atlantic Salmon

Sliced Pork Loin, Arugula & Feta

Lentil Hash, Turnip, Yellow Beets,  
Butternut Squash

Oven Roasted Local Vegetables  
Sea Salt, Cracked Black Pepper  
and Olive Oil

Rolls & Sweet Butter

### DESSERTS

Honey Lemon Cheesecake

Raspberry Chia Pudding

Chocolate Avocado Cremeux

**\$68.00 per person**

*\*Under 50 guests, add \$6.00 per person. Service Fee of \$150.00 for functions under 25 guests. All Lunch Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas and Iced Tea. All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# LUNCH

# BUFFET





# DINNER

PLATED OR BUFFET

## PLATED DINNERS – APPETIZERS & SORBETS

### *Served Chilled*

#### **GRILLED ZUCCHINI & ROASTED BEET AGRODOLCE**

Saffron Aioli, Basil Tomato Gazpacho Shot  
\$15.00 per person

#### **BURRATA & HEIRLOOM TOMATO**

Pickled Cucumber, Truffle-Pesto Aioli  
\$12.00 per person

#### **HARRY'S POOLSIDE DRUNKEN SHRIMP**

Caribbean Slaw, Agave, Don Julio Tequila, Chef Tello's Sauce  
\$14.50 per person

### *Served Hot*

#### **CARIBBEAN CRAB CAKE**

Served with Guava Gastrique & Mango Salsa  
\$17.00 per person

#### **WILD MUSHROOM & CRUSHED PEA RISOTTO**

Pork Belly, Peppadew Ricotta  
\$12.00 per person

#### **CARMELIZED DAY BOAT SCALLOPS**

Fried Green Tomato, Corn and Bacon Hash, Salsa Verde Jus  
\$16.00 per person

## PLATED DINNERS – SOUPS & SALADS

### **SOUPS**

#### **BRANDIED LOBSTER BISQUE**

**COCONUT CURRY SWEET POTATO SOUP WITH KALE**  
**SMOKED CHICKEN AND CORN SOUP**

### **DINNER SALADS**

#### **SPRING SALAD**

Mixed Baby Greens with Strawberries, Blueberries, Candied Pecans &  
Gorgonzola Crumbles with Champagne Vinaigrette

#### **FLORIDA KALERA LETTUCE**

Local Kalera Farm Greens, Marinated Bocconcini Mozzarella, Oven Roasted  
Tomatoes, Curled Beets Honey Citrus Dressing

#### **LOLA ROSA AND FRISEE SALAD**

Matchstick Golden Apple, Blue Cheese Crumbles, Pickled Red Onions,  
Dried Cherries, Vidalia Onion Vinaigrette

#### **BABY GEM SALAD**

Kalamata Olives, Marinated Grape Tomatoes, Marcona Almonds, Torn Basil,  
Curly Carrots, Feta Vinaigrette

#### **BABY KALE MIXED GREEN SALAD**

Strawberries, Florida Orange Segments, Shaved Radish,  
Toasted Sunflower Seeds, Drunken Goat Cheese, Tajine Spiced Walnuts,  
Caribbean Mango Dressing

*Above enhancements may be added to your Plated Dinners only.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



# PLATED DINNER ENTREES

## MEATS

### BRAISED SHORT RIBS

Fork Tender Beef Short Rib, Braised in Hearty Stock with Cheddar Chive Mashed Potatoes, Roasted Baby Carrots & Pearl Onions  
\$83.00 per person

### GRILLED FILET OF BEEF TENDERLOIN

Caramelized Shallot and Cognac Reduction and King Trumpet Mushroom Risotto, Roasted Broccolini, Sweet Baby Pepper  
\$94.00 per person

### AGED NEW YORK STRIP

Grilled with Everglades Seasoning, Bourdeaux Reduction, Cipollini, Shiitake, Asparagus, Truffle Anson Mills Grits  
\$92.50 per person

### DRY RUBBED RIBEYE

With Caramelized Sweet Onions, Roasted Rosemary Yukon Gold Potatoes, Garlic Broccolini & Roasted Baby Carrot  
\$88.00 per person

## POULTRY

### ROASTED NATURAL CHICKEN BREAST

Caramelized Shallot Apple Cider Sauce, Haricot Vert, Tomato Confit, Butternut Squash Ravioli  
\$67.00 per person

### SEARED NATURAL CHICKEN BREAST

Kale and Smoked Almond Pesto, Natural Pan Sauce, Florida Farm Vegetables, Root Vegetable Puree  
\$69.00 per person

### CHICKEN FONTINA

Wilted Spinach, Fontina Cheese, Barolo Wine Reduction with Herbed Risotto & Roasted Vegetables  
\$69.00 per person

### GRILLED NATURAL CHICKEN BREAST

Gremolata, Cilantro Beurre Blanc, Haricot Vert, Matchstick Carrots, Mashed Peruvian Potatoes  
\$68.00 per person

## SEAFOOD

### HORSERADISH & PARSLEY CRUSTED SALMON

Asparagus, Heirloom Tomato Confit, Melted Leek Sauce, Bourbon Maple Sweet Potato Puree  
\$74.00 per person

### BAKED SEA BASS FILET

Collage of Spring Onion, Cilantro, Garlic and Lemon with Sweet Red Chiles Green and White Asparagus, Lemon Saffron Pearl Couscous  
\$84.00 per person

### FLORIDA YELLOW TAIL SNAPPER

Apple Fennel Golden Raisin Slaw, Haricot Vert, Beluga Lentils, Lemon Herb Beurre Blanc  
\$80.00 per person



*Service Fee of \$150.00 for functions under 25 guests. All Plated Dinner Menus include: Choice of Dinner Soup or Salad, Choice of Dinner Dessert, Gourmet Dinner Rolls & Sweet Butter. Table Service featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas. All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# PLATED DINNER ENTREES

## DUO PLATES

### PETITE FILET & BREAST OF CHICKEN

Grilled Filet and Kale-Smoked Almond Pesto Crusted Chicken with a Creamy Parsley-Herb Bordeaux Sauce, Bourbon Maple Glazed Brussels Sprouts, Blistered Sweet Baby Pepper, Farro  
\$102.00 per person

### HERB CRUSTED TENDERLOIN OF BEEF & TAJIN SPICED SEA BASS

East Meets West Sauce, Spring Asparagus, Beet Cubes, Sweet Potato and Fire Roasted Green Chile Custard  
\$112.00 per person

### FILET MIGNON & GULF SHRIMP

Grilled Filet Mignon, Cilantro-Lime Gulf Shrimp, Wine Merchant Sauce, Rapini, Roasted Baby Carrots  
\$99.00 per person

### SOUS VIDE SHORT RIB & PAN ROASTED SALMON

Zucchini Baton, Baby Carrots, Red Wine Glace, Shallot Butter, Horseradish Mashed Potatoes  
\$98.00 per person

### ROASTED BREAST OF CHICKEN & JUMBO GULF SHRIMP

Pineapple Salsa, Florida Honey Mango Beurre Blanc White and Green Asparagus, Parmesan Farro  
\$82.00 per person

# DESSERTS

## CHOCOLATE MARQUIS

Decadent Chocolate Fudge Mousse with White Chocolate Stick & Fresh Berries

## INDIVIDUAL STRAWBERRY MASCARPONE CHEESECAKE

Served with Whipped Cream & Fresh Berries

## BAILEY'S IRISH WHITE CHOCOLATE MOUSSE

Bailey's Mousse Layered over Chocolate Blackout Cake with Whipped Cream & Vanilla Creme Anglaise

## ROSEN DUO

Key Lime Cheesecake & Nutella Panna Cotta



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# DINNER BUFFETS

## ROSEN CENTRE STEAKHOUSE

### STARTERS

Creamy Lobster Bisque with Brandy

Crisp Iceberg Wedges with Crumbled Bleu Cheese, Tomatoes, Smokehouse Bacon, Buttermilk Ranch Dressing

Heirloom Tomato Salad with Sliced Red, Yellow and Heirloom Tomatoes, Fresh Mozzarella, Chiffonade Fresh Basil Drizzled with Truffle Oil and Balsamic Reduction

Grilled and Chilled Portabella Mushrooms with Prosciutto, Peppadews

### ENTREES

Petite Filet Mignon Steaks (1 per person)  
Grilled Aged Steaks, Charred Scallion, Chimichurri

Skillet Seared Filet of Salmon  
Bourbon Barrel Aged Maple Soy  
Gastrique, Crispy Shallots

Oven Roasted Airline Chicken Breast  
Twenty Four Hour Lemon Herb Marinade,  
Steakhouse Seasoning, Balsamic Cippolini Onions, Roasted Chicken Jus

Asparagus, Matchstick Carrots, Roasted Whole Garlic

Herb Risotto  
Slow Cooked Saffron Arborio Rice,  
Parmesan Cheese

Rolls and Butter

### DESSERTS

Crème Brulee, Chocolate Mud Pie,  
Petite New York Style Cheesecakes

\$121.00 per person

## FLORIDA FARMHOUSE

### STARTERS

Local Baby Greens  
Hearts of Palm, Florida Tomatoes,  
Cucumbers, Carrots, Peppadews,  
Shredded Cheddar and Crunchy Pecans  
Creamy Ranch and Balsamic  
Vinaigrette Dressings

Roasted Beet and Quinoa Salad  
Feta, Red Onion, Florida Orange  
Segments, Toasted Pistachios

Chilled Cape Canaveral Shrimp and  
Calamari Salad with Mango Salsa over  
Orlando Kalera Krunch Lettuce

### ENTREES

Everglades Sous Vide Beef Short Rib  
Bone Broth, Oyster Mushrooms, Beluga  
Lentils, Sweetie Drop Peppers

Pan Roasted Chicken Breast  
Marinated White Beans, B&W Farms  
Arugula, Roasted Chicken Jus

Port St. Lucie Swordfish Steaks  
Coconut Rum Butter and Key West  
Mango Salsa over B&W Farms Watercress

Roasted Florida Vegetables  
Butternut Squash, Carrot Cubes,  
Broccolini, Asparagus, Red Pepper

Oven Browned Fingerling Potatoes  
Fresh Herbs and Green Onions

Rolls and Butter

### DESSERTS

Caramel Apple Bread Pudding  
Florida Orange Crunch Cake  
Key Lime Cheesecake

\$114.00 per person

## BLUE CARIBBEAN

### STARTERS

Puerto Rico Sancocho Soup  
Beef, Chicken, Plantain, Yucca, Corn and  
Cilantro in a Hearty Broth

Tango and Lola Rosa Greens  
Jicama, Grape Tomatoes, Cucumbers,  
Papaya, Chipotle Lime Vinaigrette and  
Parmesan Peppercorn Dressing

Jerk Chicken and Golden Pineapple Salad  
Tossed with Baby Kale, Spinach, Trio of  
Sweet Peppers, Mango-Pineapple Dressing

Boca Chica Potato Salad  
A Creamy Collage of Malanga, Purple  
Potato, Sweet Plantains and Scallions

### ENTREES

Bahia Skillet Seared Breast of Chicken  
Glazed with Guava, Apricot and Figs

Roasted Pork Loin  
Pineapple Sofrito, Crispy Pork Belly

Kingston Shrimp Curry  
Coconut Milk, Butternut Squash,  
Chickpeas and Callaloo Greens

Sauteed Green Beans, Yucca, Red Pepper

Calypso Rice  
Vegetable Confetti

Rolls and Butter

### DESSERTS

Hummingbird Cake, Key Lime Pie,  
Strawberry Swirl Cheesecake

\$110.00 per person

*Under 50 guests, add \$6.00 per person. Service Fee of \$150.00 for functions under 25 guests. All Dinner Buffet Menus include Table Service Featuring Freshly Brewed Starbucks® Regular & Decaffeinated Coffee and an Assortment of Herbal Teas. All Prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

## MEDITERRANEAN

### STARTERS

Vegetable, Bean and Watercress Soup

Spinach Quinoa Salad  
Roasted Peppers, Red Onion, Artichoke  
Hearts, Chickpeas, Feta Cheese,  
Greek Vinaigrette

Salata  
Cucumbers, Tomatoes, Parsley, Lemon,  
Sumac, Olive Oil

Hummus and Baba Ghanoush  
Mini Naan Bread

### ENTREES

Grilled Flank Steak  
Shawarma Seasoning, Caramelized  
Onions, Tzatziki, Pita Bread

Chicken Kabobs  
Peppers, Onions, Olive Oil, Za'atar, Warm  
Tabbouleh

Pan Roasted Branzino Fish Tomatoes,  
Capers, Garlic and Olive Oil

Caponata  
Eggplant, Onions, Tomatoes, Olives

Basmati Rice, Turmeric, Cinnamon, Cumin,  
Dried Fruit

Rolls and Butter

### DESSERTS

Citrus Olive Oil Cake, Baklava,  
Pignoli Cookies, Limoncello Torte

\$112.00 per person

The background of the top two-thirds of the image features three black spoons arranged diagonally from the top left towards the bottom right. Each spoon holds a small, elegant appetizer. The central spoon is in sharp focus, showing a piece of seared scallop topped with a dollop of yellow sauce and garnished with finely chopped green chives. The other two spoons, one above and one below, contain similar but slightly blurred appetizers. The overall lighting is soft, highlighting the textures of the food against the dark background of the spoons.

# RECEPTION

HORS D'OEUVRES, STATIONS,  
CARVING BOARD, DISPLAYS  
& SOIREES



## COLD HORS D'OEUVRES

### CANAPES

Mediterranean Chicken with Olive Tapenade  
in a Rosemary Tartlet Round — \$6.25

Fire Roasted Corn & Vegetable Salad in a Mini Tomato &  
Basil Tartlet Round with Cilantro — \$6.00

California Rolls with Wasabi, Pickled Ginger & Soy Sauce **(v)** — \$7.50

Assorted Sushi Rolls & Nigiri with Wasabi, Pickled Ginger & Soy Sauce — \$8.00

Fig and Prosciutto Canape, Creamy Fig Mousse, Raisin Bread,  
Candied Ginger — \$6.25

### SHOTS

Shrimp Cocktail Shot: Chilled Jumbo Shrimp with Spicy Cocktail Sauce  
& Garnished with Micro Green — \$8.00

Crudite Shot: Carrot Stick, Celery Stick, Red Pepper Slice & Cucumber Stick  
with Hummus — \$6.25

Watermelon & Pistachio Crusted Goat Cheese Shot with Fig Balsamic — \$7.00

Caprese Skewers: Baby Tomato & Buffalo Mozzarella served in individual cups  
with Basil, Virgin Olive Oil & Balsamic Vinegar — \$7.00

Spanish Gazpacho, Avocado, EVOO and Chives — \$6.75

### SPOONS

Beef Tataki, Sushi Rice with Wasabi Ponzu — \$7.25

Chili Rubbed Steak with Tomato, Onion & Cilantro with Queso Fresco — \$7.25

Roasted Beets with Feta & Extra Virgin Olive Oil — \$6.50

Tuna Tartare, Poke Sauce, Cucumber, Wakame Seaweed — \$7.00

Lobster Seafood Salad, Dijon Aioli, Bell Pepper, Dill — \$8.50

Eggplant Ratatouille, Tomato, Peppers, Manzanilla Olives — \$6.75

Harissa Spiced Chicken Spoon, Spiced Aioli, Cilantro — \$7.00

## HOT HORS D'OEUVRES

Country Chicken Crispers with Tupelo Honey Mustard, BBQ Sauce — \$5.75

Chili Lime Chicken Skewer — \$6.75

Black Angus Mini Cheese Burger Sliders — \$6.25

Smoked Brisket Picadillo Empanada — \$6.00

Steamed Pork & Lemongrass Pot Stickers with Soy Sauce — \$5.75

Sweet Potato Puff **(v)** — \$5.50

Vegetable Spring Rolls with Duck Sauce — \$5.50

Tempura Shrimp with Plum Sauce — \$7.00

Scallops Wrapped in Cilantro & Bacon — \$6.75

Sriracha Chicken Meatballs — \$6.25

Sante Fe Chicken Purse, Smoked Chicken, Salsa, Crushed Chilis — \$6.75

Chicken Guajillo Mole and Plantain Skewer, Chicken Thigh Meat,  
Mole Poblano — \$6.75

Tandoori Chicken Flavors of Roasted Garlic, Ginger & Lime — \$6.75

Smoked Chicken-Tequila Mini Burrito — \$6.75

Onion Soup Boule, Caramelized Onions, Parmesan — \$6.75

Wild Mushroom in Phyllo — \$6.75

Pimento Mac & Cheese Crispy Fritter — \$6.75

Brie, Pear and Almond Purse — \$6.75

Candied Bacon Jam Tart, Balsamic Port Wine, Quinoa Tart Shell — \$6.75

Mediterranean Olive Bite, Chopped Olives, Manchego — \$6.75

*All Hors d'oeuvres are priced per piece and require a minimum of 25 pieces.*

*Butler Service: \$225.00 per attendant*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# DISTINCTIVE RECEPTION STATIONS

## HOT NOODLE BOWL STATION

A Rosen Centre Uniformed Chef to Prepare your choice of:

Miso-Sesame Pork

Grilled Salmon

Glazed with Hawaiian Huli Huli Marinade

Ramen Noodles

Carrots, Shitake Mushroom, Grilled Pineapple, Pickled Ginger, Rich Vegetable Broth

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\$21.00 per person (based on 2 pieces per person)

## EVERGLADES CRAB CAKE STATION\*

A Rosen Centre Uniformed Chef to Prepare:

**Mango Lump Crab Cakes** with Tropical Salsa & Garnished with Fresh Herbs

---

\$25.00 per person (based on 2 pieces per person)

## SLIDER BAR\*

A Rosen Centre Uniformed Chef to Prepare Your Choice of Two of the Following Sliders:

**Tenderloin of Beef Sliders** with Arugula, Red Onion & Gorgonzola Cheese Drizzled with Balsamic Vinegar with Artichoke & Kalamata Olive

**Pulled Mojo Pork Sliders** with Cilantro Slaw & Caramelized Onion

**Asian Salmon Slider** with Ponzu Glazed Salmon, Cucumber-Wasabi Dressed Local Greens, Blistered Shishito, Soft Brioche

**Grilled Baby Portobello Mushroom Sliders** with Smoked Gouda, Red Onion, Organic Greens & Balsamic Vinaigrette

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\$26.00 per person (based on 2 pieces per person)

## GOURMET PASTA BAR\*

A Rosen Centre Uniformed Chef to Prepare Your Choice of Two of the Following Pastas:

**Gorgonzola & Pear Purse** with Four Cheese Sauce

**Wild Mushroom Ravioli** with Vodka Sauce

**Cavatappi Pasta** with Garden Vegetables and Fresh Tomato Sauce

**Gemelli Pasta** with Braised Beef Ragu  
Served with Shaved Parmesan & Herbed Crostini

---

\$26.00 per person (based on 2 pieces per person)

## SOUTHERN SHRIMP & GRITS\*

A Rosen Centre Uniformed Chef to Prepare your Grits

Sauteed Cape Canaveral Royal Red Shrimp, Marsh Hen Mills Spicy Blue Corn Grits, Applewood Smoked Bacon, Minced Scallions

---

\$21.00 per person (based on 2 pieces per person)

## CHILLED POKE LETTUCE WRAP\*

A Rosen Centre Chef to create your Lettuce Wrap with a choice of:

**Grilled Chicken Thigh Meat**  
**Thai Chili Marinated Shrimp**

Pickled Slaw, Cucumber, Edamame, Wakame Salad, Fresh Haas Avocado, Crispy Won Ton Strips, Poke Sauce, Local Kalera Butter Lettuce

---

\$24.00 per person (based on 2 pieces per person)

## PORK BELLY BAO BUN\*

A Rosen Centre Chef to Prepare for you:

Bao Bun with Pork Belly

Pickled Napa Cabbage and Red Onion, Cilantro, Cider-Maple Bourbon Glaze

---

\$25.00 per person (based on 2 pieces per person)

## TRADITIONAL MAC & CHEESE\*

A Rosen Centre Uniformed Chef to Create Your Personal Mac & Cheese

**Toppings to Include:**

Rock Shrimp

Applewood Bacon

Wild Mushroom Ragu

Grilled Andouille Sausage

---

\$22.00 per person (based on 2 pieces per person)

*The stations are designed to enhance your Reception only, not to be used as dinner entrees.*

*\*Chef Attendant Required at \$225.00 per station*

*Stations are priced for a minimum of 25 guests.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



## FROM THE CARVING BOARD

### ROSEMARY ROASTED TURKEY\*

Served with Cranberry Chutney & Silver Dollar Rolls  
\$525.00 (serves 50)

### PORK STEAMSHIP SOFFRITO\*

Served with Pineapple Chutney & Sweet Rolls  
\$525.00 (serves 50)

### ROAST LOIN OF PORK AJILLO\*

Served with Mango Chutney & Silver Dollar Rolls  
\$495.00 (serves 50)

### TOMAHAWK STEAK\*

Long Bone Ribeye Chop, Everglades Steakhouse Rub, Truffled Mac & Cheese,  
Marinated Waterkist Farms Tomatoes  
\$350.00 (serves 15)

### HERB CRUSTED TENDERLOIN OF BEEF\*

Served with Horseradish Cream & Silver Dollar Rolls  
\$695.00 (serves 25)

### STEAMSHIP ROUND OF BEEF\*

Served with Horseradish Cream, Herb Aioli & Silver Dollar Rolls  
\$975.00 (serves 150)

### TOP ROUND OF BEEF\*

Served with BBQ Sauce, Dijon Mustard and Silver Dollar Rolls  
\$695.00 (Serves 80)

*The above stations are designed to enhance your Reception only, not to be used as dinner entrees.*

*\*Chef Attendant Required at \$225.00 per station*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

## RECEPTION DISPLAYS

### 98FORTY'S SALSA & GUACAMOLE

Traditional & Pineapple Guacamole  
Traditional & Tropical Salsa  
Served with Plantain Chips & Tortilla Chips  
\$20.00 per person

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn  
Dipping Sauce & Red Pepper Hummus  
\$14.00 per person

### CASCADING FRESH FRUIT

Attractively Displayed Sliced Seasonal Fruits & Assorted Berries  
\$17.00 per person

### THE CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheese  
Garnished with Dried Fruits  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh  
\$19.00 per person

### CHARCUTERIE

Cold Display of Assorted Italian Marinated & Grilled  
Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives  
& Pepperoncini  
Served with Flatbreads, Lavosh and Grissini  
\$24.00 per person

### BANSHOO SUSHI DISPLAY\*\*

Fresh Oriental Seafood Specialties of Assorted Sushi Rolls & Nigiri Served with  
Wasabi, Pickled Ginger & Soy Sauce  
\$28.00 per person (based on 3 pieces per person)

*\*\*Optional: Sushi Attendant at \$225.00 per attendant per station*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# RECEPTION

# CARVING BOARD & DISPLAYS

# DESSERT DISPLAYS & STATIONS

## **"I SCREAM, YOU SCREAM" ICE CREAM COOKIE SANDWICH STATION\***

Mini House-Baked Chocolate Chip, Snickerdoodle and Oatmeal Cookies  
Choice of Vanilla or Chocolate Ice Cream  
Rolled in Salted Caramel Pearls, Mini Chocolate Chips, White Chocolate Pearls  
and Candied Pecans  
"Scooped to Order"  
\$15.00 per person (1 serving per person)

## **CAMPING PARTY "SMORES"**

Gourmet Chocolates — White, Milk and Dark  
Homemade Graham Crackers, Marshmallows  
"Made to Order"  
\$12.00 per person (2 servings per person)

## **CHOCOLATE COVERED BACON**

Crispy Thick Maple Bacon  
Gourmet Dark Chocolate, Crispy Salted Caramel Pearls,  
White Chocolate Pearls and Dark Chocolate Pearls  
"Dipped to Order"  
\$14.00 per person (2 servings per person)

## **CRÈME BRULÉE STATION**

French Vanilla, Hazelnut and Chocolate Banana Crème Brulee  
Caramelized to Order, Fresh Berry Compote  
\$15.00 per person (1 serving per person)

## **GOURMET DESSERTS**

### **Tier 1**

Sweet Shots, Deluxe Chocolate Covered Strawberries, Truffles  
\$16.00 per person (based on 2 pieces per person)

### **Tier 2**

Sweet Shots, Deluxe Chocolate Covered Strawberries, Truffles, French Macaroons  
Mini French Pastries  
\$24.00 per person (based on 3 pieces per person)

### **Tier 3**

Sweet Shots, Deluxe Chocolate Covered Strawberries, Truffles, French Macaroons  
Mini French Pastries, Crème Brulee  
\$32.00 per person (based on 4 pieces per person)

## **DESSERT ENHANCEMENTS**

Crème Brulee - \$78.00 per dozen

French Macaroons - \$72.00 per dozen

Gourmet Flavored Chocolate Dipped Cheesecake Pops - \$72.00 per dozen

Chocolate Covered Maple Wood Bacon - \$80.00 per dozen





# RECEPTION SOIREES

## SELECT

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn & Red Pepper Hummus

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### FROM SILVER CHAFING DISHES

Chicken Guajillo Mole Plantain Skewer  
Mini Beef Wellington  
Scallop Wrapped in Cilantro & Bacon  
Vegetable Spring Rolls with Duck Sauce

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\$58.00 per person (Based on 8 pieces per person)

## DISTINGUISHED

### FARMERS MARKET

An Array of Fresh Seasonal Vegetables with Creamy Peppercorn & Red Pepper Hummus

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### FROM SILVER CHAFING DISHES

Chicken Guajillo Mole Plantain Skewer  
Wild Mushroom in Phyllo  
Steamed Pork & Lemongrass Pot Stickers with Soy Sauce  
Mini Beef Wellington

### GOURMET PASTA BAR\*

A Rosen Centre Uniformed Chef to Prepare Your Choice of Two of the Following Pastas:

Gorgonzola & Pear Pasta Purse with Four-Cheese Sauce  
Wild Mushroom Ravioli with Vodka Sauce  
Cavatapi Pasta with Garden Vegetables with Fresh Tomato Sauce  
Gemelli Pasta with Braised Beef Ragu  
Served with Shaved Parmesan Cheese & Herbed Crostini Sticks

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\$78.00 per person (Based on 10 pieces per person)

## ELITE

### CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses  
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

### CHARCUTERIE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives & Pepperoncini Served with Flatbreads, Lavosh, Grissini

### FROM SILVER CHAFING DISHES

Chicken Guajillo Mole and Plantain Skewer  
Beef Empanadillas  
Wild Mushroom in Phyllo

### TRADITIONAL MAC & CHEESE STATION\*

A Rosen Centre Uniformed Chef to Create Your Personal Traditional Mac & Cheese

#### Toppings to Include:

Rock Shrimp, Applewood Bacon, Wild Mushroom Ragu & Grilled Andouille Sausage

### FROM THE CARVING BOARD\*

A Rosen Centre Uniformed Chef to carve:

Kobe Steamship Round of Beef (for groups over 150)

**-or-**

Herb Crusted Tenderloin of Beef (for groups under 150)

**-and-**

Rosemary Roasted Turkey Served with Horseradish Cream, Dijon Mustard, Herb Aioli Mayonnaise & Silver Dollar Rolls

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\$98.00 per person (Based on 12 pieces per person)

*\*Attendant at \$225.00 per attendant per station; Attendant Required.*

*Reception Packages are priced per person for functions up to two hours and for a minimum of 25 guests.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*



# BAR SERVICE

BEVERAGES, COCKTAILS,  
HOSPITALITY SUITES & WINE



# BEVERAGES & COCKTAILS

## SPONSORED HOST BAR

Charged to Client per Drink

Name Brands — \$9.00  
Premium Brands — \$10.00  
Varietal Wines — \$8.75  
Cognacs & Cordials — \$10.00  
Domestic Beer — \$8.00  
Imported & Specialty Beer — \$8.75  
Mineral & Sparkling Waters — \$6.00  
Soft Drinks — \$6.00

## MAY WE SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR BAR SERVICE:

### SPECIALTY COCKTAILS

Martinis - Premium Vodka & Gin Assorted  
Garnishes — \$14.00  
Tropical Cocktails - Served on the Rocks, Including Margaritas & Mai Tais — \$12.00

*Brands selection subject to change at the discretion of the Hotel Bartender. Fee of \$150.00 per Bartender will apply if beverage revenue, exclusive of 26% service charge and 6.5% sales tax, does not exceed \$750.00 per bar.*

*For bars open over three hours, each additional hour will be charged at \$50.00 per Bartender per hour. Please note all beverages consumed must be purchased from the Hotel.*

*For bar only function with no food order, a service fee of \$125.00 per 100 guests will apply.*

*All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

## OPEN BAR

Select one of the following plans and you will be charged per person, based on guaranteed attendance or actual attendance, whichever is greater.

### PREMIUM BRANDS OPEN BAR

Includes Premium Brand Cocktails, Varietal Wines, Domestic & Imported Beers, Soft Drinks, Mineral & Sparkling Waters  
One Hour — \$30.00      Two Hours — \$40.00  
(Additional Service, per hour - \$12.00)

### NAME BRANDS OPEN BAR

Includes Name Brand Cocktails, Varietal Wines, Domestic & Imported Beers, Soft Drinks, Mineral & Sparkling Waters  
One Hour — \$28.00      Two Hours — \$38.00  
(Additional Service, per hour - \$10.00)

### PREMIUM BRANDS

Absolut, Tanqueray, Captain Morgan, Crown Royal, Maker's Mark, Johnnie Walker Red, Cuervo Gold Tequila

### NAME BRANDS

Svedka, Beefeater, Bacardi Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon, Sauza Tequila Gold

### DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's, Michelob Ultra

### IMPORTED & SPECIALTY BEERS

Stella Artois, Alligator Drool



# HOSPITALITY SUITES

## HOSPITALITY BAR SETUP

(4) Bottles of Name Brand Liquor of your choice -  
Vodka, Gin, Rum, Tequila, Whiskey, Bourbon or Scotch  
(12) Domestic Beers -or- (9) Imported Beers  
(2) Bottles of House Wines - White, Red or White  
Zinfandel  
(3) 10oz Bottles of each: Coke, Diet Coke, Sprite, Club  
Soda & Tonic  
(1) Quart Bottle of Orange Juice  
(1) Quart Bottle of Bloody Mary Mix  
Glassware, Cocktail Napkins, Garnishes, Beer & Wine  
Openers, Stirrers & Ice

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Name Brand Package at \$950.00

*Above package includes name brand liquors only.  
Please consult your Catering Manager for package  
pricing including Premium Brand Liquors.*

## DAILY BAR REFRESH

Refresh your Suite Bar with Glassware, Cocktail  
Napkins, Garnishes, Stirrers & Ice on a daily basis.  
Bars will only be refreshed on request.

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\$85.00 per refresh

## MIXERS/BAR SETUP

Soft Drinks - Coke, Diet Coke & Sprite — \$6.00  
Individual Mixers - Tonic Water, Club Soda — \$6.00  
Mineral & Sparkling Waters — \$6.00  
Orange, Cranberry, Grapefruit Juices — \$6.50  
Dry/Sweet Vermouth (375 ml) — \$30.00  
Sour Mix (qt) — \$30.00  
Bar Setup to include Glassware, Cocktail Napkins,  
Garnishes, Beer & Wine openers, Stirrers & Ice  
— \$350.00

*All bottles purchased are non-refundable.  
Bottles will be replaced only as requested.  
Other brands are available for purchase as special order by the case.  
Brands selection subject to change at the discretion of the Hotel.  
Please note all beverages consumed must be purchased from the Hotel.  
All prices listed are subject to 26% Taxable Service Charge and 6.5% Sales Tax.*

# LIQUORS & BEERS

## VODKA

Svedka (Name Brand) — \$150.00  
Absolut (Premium Brand) — \$175.00

## GIN

Beefeater (Name Brand) — \$150.00  
Tanqueray (Premium Brand) — \$175.00

## RUM

Bacardi (Name Brand) — \$150.00  
Captain Morgan (Premium Brand) — \$170.00

## TEQUILA

Sauza Tequila Gold (Name Brand) — \$150.00  
Jose Cuervo (Premium Brand) — \$170.00

## WHISKEY

Canadian Club (Name Brand) — \$150.00  
Crown Royal (Premium Brand) — \$175.00

## BOURBON

Jim Beam (Name Brand) — \$150.00  
Maker's Mark (Premium Brand) — \$175.00

## SCOTCH

Dewar's (Name Brand) — \$150.00  
Johnnie Walker Red (Premium Brand) — \$175.00

## DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's,  
Michelob Ultra — \$8.00

## IMPORTED & SPECIALTY BEERS

Stella Artois, Alligator Drool — \$8.75

# WINE SELECTION

**ANNABELLA** Chardonnay - Napa Valley,  
California — \$56.00

**WENTE VINEYARDS** Chardonnay - Livermore  
Valley, California — \$49.00

**FIRE ROAD** Sauvignon Blanc - Marlborough, New  
Zealand — \$48.00

**ZENATO** Pinot Grigio — Veneto, Italy - \$43.00

**HOUSE WINES** Sauvignon Blanc, Chardonnay,  
White Zinfandel — \$38.00

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**ANNABELLA** Cabernet Sauvignon - Sonoma  
County, California — \$69.00

**WENTE** Merlot - Livermore Valley,  
California — \$49.00

**MILBRANT "TRADITIONS"** Merlot - Columbia  
Valley, Washington — \$50.00

**WENTE VINEYARDS** Cabernet Sauvignon -  
Livermore Valley, California — \$49.00

**HOUSE WINES** Cabernet Sauvignon,  
Merlot — \$38.00

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**VEUVE CLICQUOT "YELLOW LABEL"**  
France — \$139.00

**CHANDON BRUT CLASSIC** California — \$70.00

**KENWOOD YULUPA BRUT** Sonoma,  
California — \$44.00

# BAR SERVICE

# BEVERAGES & COCKTAILS





## BANQUET SERVICES

Our event specialists are available to work with you to create the perfect environment for your event or special occasion.