



CATERING

TAKE YOUR TASTE BUDS ON A
TRIP AROUND THE WORLD.



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.

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.*



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

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.*

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.



LUNCH

PLATED

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 Cipolini 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.*

LUNCH

BUFFET

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,
Broccoli, 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

A close-up photograph of a plated dinner. The main component is a roasted chicken leg with golden-brown, slightly charred skin. It is served on a bed of saffron-colored rice, garnished with fresh blueberries and small pieces of red and green vegetables. The dish is accompanied by a light-colored, creamy sauce drizzled around the base. Fresh green herbs, including basil and microgreens, are used as garnishes. The entire meal is presented on a white ceramic plate with a subtle concentric ring pattern.

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.

DINNER

PLATED

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 Broccoli, 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 Broccoli & 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



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.

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 Brownd 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 entire page is a close-up photograph of three black spoons arranged diagonally from top-left to bottom-right. Each spoon contains a small, elegant appetizer. The central spoon is in sharp focus, showing a large, white, seared scallop resting on a bed of finely diced vegetables, including green peas, orange carrots, and green herbs. The other two spoons are blurred, one above and one below, showing similar but less distinct appetizers. The lighting is dramatic, 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 — \$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

\$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 Briochet

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

\$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 Ragù
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 Ragù

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 SOIREEES

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

\$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

\$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

\$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

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.

\$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

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

VEUVE CLICQUOT "YELLOW LABEL"

France — \$139.00

CHANDON BRUT CLASSIC California — \$70.00



BANQUET SERVICES

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