



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-five percent (25%) is to be added to the customer's bill for food, beverages and room rental. All off-premise catering services will be subject to an additional \$20 per server per hour; and \$35 per captain per hour charge. Additional equipment rental fees will also be added to the customer's bill based on the size of the group's function and requirements.

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

Power requirements for Rosen Centre must be handled by the Hotel's in-house electrical provider, Presentation Services Audio Visual. Additional costs will be charged to the group based on the necessary power requirements 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

POLICIES & PROCEDURES

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 \$0.70 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 5 days prior to the group's (or recipient's) arrival, an additional charge of \$5 per box per day, and \$50 per pallet per day will be incurred. For shipping out, pre-labeled packages will be charged at a rate of \$10 per box, \$15 per plastic container and \$100 per pallet.

MINIMUMS AND LABOR CHARGE

For functions with groups under twenty-five (25), the Hotel will charge a \$100.00 labor charge. 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 \$35.00 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 by 6pm, reception and dinner – decision to be made five hours prior to the start 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.



CONTINENTAL BREAKFAST

TRADITIONAL

Fresh Chilled Florida Orange & Grapefruit Juices
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins
Sweet Butter, Honey, Nutella® & Fruit Preserves
\$29.00 per person

AMERICAN DELUXE

Fresh Chilled Florida Orange & Grapefruit Juices
Display of Sliced Seasonal Florida Fruits & Berries
Chef's Freshly Baked Danish, Flaky Croissants, Assorted Muffins & Bagels
Sweet Butter, Honey, Nutella, Fruit Preserves & Cream Cheese
\$32.00 per person

HEALTHY BEGINNINGS

Fresh Chilled Florida Orange & Grapefruit Juices
Display of Sliced Seasonal Florida Fruits & Berries
Farm Fresh Chilled Hard-Boiled Eggs
Assorted Cold Cereals with Skim Milk
Chef's Freshly Baked Low-Fat Muffins & Breakfast Nut Breads
Margarine, Honey, Nutella & Fruit Preserves
\$35.00 per person

CONTINENTAL BREAKFAST ENHANCEMENTS

Assorted Bagels & Cream Cheese - \$63.00 per dozen
Hearty Oatmeal with Craisins®, Raisins, Brown Sugar & Roasted Almonds - \$5.75 per person
French Toast with Warm Maple Syrup - \$6.00 per person
Egg, Ham & Cheese Croissants - \$92.00 per dozen
Breakfast Sandwich with Fried Egg, Turkey Sausage & Vermont Cheddar on English Muffin - \$90.00 per dozen
Spinach & Feta Cheese Croissants - \$72.00 per dozen
Individual Assorted Greek Yogurts with Granola, Dried Fruits & Nuts - \$65.00 per dozen
Scrambled Eggs - \$6.00 per person (minimum of 20 people)
Chilled Hard-Boiled Eggs - \$40.00 per dozen
Breakfast Wellington with Scrambled Eggs, Spinach & Cheese en Croute - \$76.00 per dozen
Individual Morning Frittata - Egg Whites, Spinach, Diced Tomatoes & Feta Cheese - \$7.00 per person (minimum of 20 people)
Roasted Tenderloin Benedict - \$96.00 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 25% Taxable Service Charge and 6.5% Sales Tax.

PLATED BREAKFAST

FLORIDA SUNSHINE

Fresh Chilled Florida Orange Juice
Seasonal Fresh Fruit Coupe
Farm Fresh Scrambled Eggs
Choice of two of the following:
Crisp Applewood Smoked Bacon, Country Sausage Links, Chicken & Apricot Sausage, or Honey Cured Ham
Seasoned Yukon Gold Breakfast Potatoes
Cinnamon Baked Apple
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins
Sweet Butter, Honey & Fruit Preserves
\$38.50 per person

MORNING FRITTATA

Fresh Chilled Florida Orange Juice
Seasonal Fresh Fruit Coupe
Individual Egg White & Spinach Frittata with Vermont Cheddar Cheese & Diced Tomatoes
Chicken & Apple Sausage
Cinnamon Baked Apple
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins
Sweet Butter, Honey & Fruit Preserves
\$39.50 per person

STEAK & EGGS

Fresh Chilled Florida Orange Juice
Seasonal Fresh Fruit Coupe
Grilled Filet Mignon
Herb Boursin Scrambled Eggs
Roasted Fingerling Potatoes
Grilled Tomato
Chef's Freshly Baked Danish, Flaky Croissants & Assorted Muffins
Sweet Butter, Honey & Fruit Preserves
\$46.50 per person

Service Fee of \$100.00 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 25% 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 Dressing
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

Choice of One of the Following:

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

\$45.00 per person

Under 25 guests, add \$6.00 per person; Service fee of \$100.00 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 25% 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 & Apricot Sausage
Lyonnaise Potatoes
Buttermilk Pancakes with Assorted Toppings: Warm Maple Syrup, Sweet Butter & Whipped Cream
\$48.50 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

INDIVIDUAL COLD CEREALS WITH MILK

\$4.50 each

EVO GRILL SILVER DOLLAR PANCAKES*

Made-to-Order Buttermilk Pancakes with Chocolate Chips, Blueberries or Pecans (choose two)
Assorted Toppings to include Warm Maple Syrup, Sweet Butter & Whipped Cream
\$9.75 per person

EVO GRILL FRENCH TOAST*

Brioche French Toast & Cinnamon Raisin French Toast
Served with Assorted Toppings to include Warm Maple Syrup, Sweet Butter & Whipped Cream
\$10.75 per person

INDIVIDUAL BREAKFAST WELLINGTON

Scrambled Eggs, Spinach & Cheese en Croute
\$80.00 per dozen

INDIVIDUAL ASPARAGUS & PEPPADEW FRITTATA

Eggs, Asparagus, Peppadew & Feta Cheese
\$80.00 per dozen

SMOKED SALMON DISPLAY

Assorted Bagels with Plain & Low-Fat Cream Cheese
Smoked Salmon with Garniture of Sliced Tomatoes, Red Onion, Capers & Lemon Wedges
\$14.50 per person

Enhancements listed are in addition to your Buffet Breakfast only.

**Chef Attendant Required at \$125.00 per Station*

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

BREAKFAST

BUFFET



BREAKS

SPECIALTY BREAKS OR A LA CARTE

SPECIALTY BREAKS

DIP IT! (choose three)

Gourmet Potato Chips with Onion Dip, Tortilla Chips with Tomato Salsa, Flatbread Crackers with Spinach Dip, Pita Chips with Hummus, Crudite Cups with Creamy Peppercorn Dressing
\$17.50 per person

AFTER-SCHOOL BREAK

Gourmet Jumbo Cookies to include:
Chocolate Chip, Oatmeal Cranberry & Macadamia Nut
Bowl of Green & Red Apples
Whole, Skim & Chocolate Milk
\$14.50 per person

YOGURT PARFAIT BAR

Individual Yogurt Parfaits layered with Fresh Berries
Toppings to include: Granola, Craisins®, Candied Pecan Bits,
Dried Apricots & Dried Cherries
\$17.50 per person

SPRING TRAINING

Mini Hot Dogs with condiments to include: Ketchup, Mustard & Relish
Popcorn, Dry Roasted Peanuts & Cracker Jack®
\$17.50 per person

TASTE OF PARADISE

Guava & Cheese Turnovers, Raspberry Bars, Chocolate & Coconut Bars, Fresh
Strawberries & Pineapple
\$19.00 per person

LIGHTER SIDE

Individual Crudite Cups with Ranch Dressing
String Cheese & Babybel® Cheese
Beef Jerky
Roasted Almonds
\$19.00 per person

FOUR-HOUR BEVERAGE BREAK

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee,
Assorted Herbal Teas, Assorted Soft Drinks, Rosen Centre Bottled Water
\$30.00 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 25% Taxable Service Charge and 6.5% Sales Tax.*

BREAK ENHANCEMENTS

- Fresh Brewed Starbucks® Regular & Decaffeinated Coffee, Assorted Herbal Teas
- \$105.00 per gallon
- Soft Drinks, Coke® & Pepsi® Products
- \$6.00 each
- Assorted Flavored Iced Teas
- \$6.00 each
- Sparkling or Mineral Waters
- \$6.00 each
- Rosen Centre Logo Mineral Waters
- \$5.50 each
- Individual Fruit Smoothies
- \$6.50 each
- Bottled Fruit Juices - \$6.50 each
- Red Bull® or Gatorade® - \$6.50 each
- Homemade Infused Water (Pineapple-Blueberry, Lemon-Lime, Strawberry or Cucumber)
- \$64.00 per gallon
- Candy Bars, Chex Mix®, Cheddar Cheese Crackers, Rice Krispie Treats®, Granola Bars, Nutri-Grain Bars® - \$4.50 each



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) - \$72.00
- Iced Tea (per gallon) - \$105.00
- Bottled Fruit Juices (each) - \$6.50
- Lemonade (per gallon) - \$62.00
- Fruit Smoothies (each) - \$6.50
- Soft Drinks - Coke & Pepsi Products (each) - \$6.00
- Individual Whole, 2%, Skim Milk & Chocolate Milk (each) - \$4.00
- Assorted Flavored Iced Teas (each) - \$6.00
- Sparkling or Mineral Waters (each) - \$6.00
- Rosen Centre Logo Mineral Water (each) - \$5.50
- Homemade Infused Water - Pineapple-Blueberry, Lemon-Lime, Strawberry or Cucumber (per gallon) - \$62.00
- Red Bull or Gatorade (each) - \$6.50

BAKERY

- Freshly Baked Danishes, Muffins, Croissants & Coffee Cake (per dozen) - \$63.00
- Fruit Scones & Fruit Tartlets with Lemon Curd & Whipped Cream (per dozen) - \$65.00
- Assorted Bagels with Cream Cheese (per dozen) - \$64.00
- Assorted Gourmet Donuts (per dozen - minimum order 5 dozen) - \$55.00
- Assortment of Jumbo Gourmet Cookies (per dozen) - \$70.00
- Chocolate Iced Brownies & Chocolate Coconut Bars (per dozen) - \$68.00
- French Pastries & Petit Fours (per dozen) - \$66.00
- Chocolate-Dipped Strawberries (per dozen) - \$68.00
- Carrot Cake Squares (per dozen) - \$68.00
- Seven Layer Bars (per dozen) - \$64.00
- Cupcakes - Vanilla, Chocolate, Red Velvet (per dozen - minimum order 5 dozen) - \$64.00
- Raspberry or Pineapple Upside-Down Bars (per dozen) - \$68.00

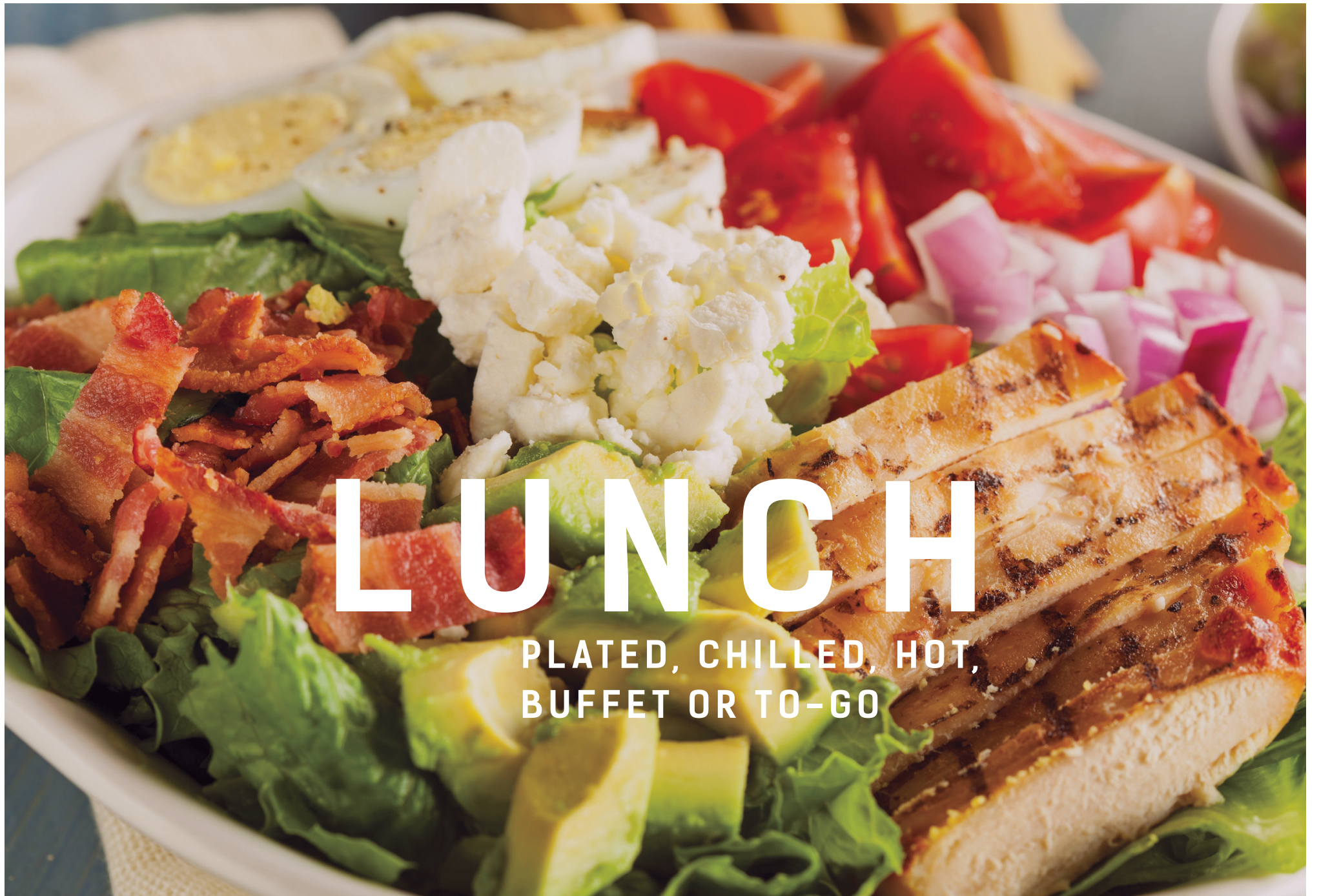
PANTRY

- Assorted Ice Cream Novelties (per dozen) - \$62.00
- Chocolate Dipped Cheesecake Lollipops (per dozen) - \$53.00
- Whole Fresh Fruit (per piece) - \$4.25
- Fresh Fruit Display (per person) - \$15.50
- Fruit Kabobs & Yogurt Dip (each - minimum order of 25) - \$6.50
- Individual Greek Yogurts (each) - \$5.50
- Traditional Finger Sandwiches (per dozen) - \$64.00
- Finger Sandwich Roulades (per dozen) - \$65.00
- String Cheese (each) - \$3.50
- Individual Beef Jerkies (each) - \$5.00
- Individual Bags of Terra Chips® (each) - \$4.75
- Potato Chips, Pretzels, Popcorn & Tortilla Chips (per lb/20 servings per lb) - \$34.00
- Onion Dip, Herb Pesto Dip, Spinach Dip, Tomato Salsa & Guacamole (per qt/20 servings per qt) - \$28.50
- Gourmet Assortment of Mixed Nuts (per lb/10 servings per lb) - \$38.50
- Individual Bags of Trail Mix (each) - \$5.00
- Granola Bars, Candy Bars, Nutri-Grain Bars® (each) - \$4.75
- Power Bars® (each) - \$6.00
- Clif Bars® (each/organic) - \$6.00



All prices listed are subject to 25% 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)

RUSTIC MINISTRONE (V)

MOM'S CHICKEN NOODLE

CREAMY BROCCOLI & SHARP CHEDDAR (V)

WILD MUSHROOM BISQUE (V)

BEEF & BARLEY

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

CHOPPED SALAD

Iceberg, Romaine, Radicchio, Heirloom Grape Tomatoes, Diced Cucumber, Kalamata Olives & Feta Cheese
Tossed with Balsamic Vinaigrette

(v) = vegetarian

DESSERTS

CHOCOLATE DOME

Creamy Chocolate Mousse Over a Layer of Chocolate Cake Encased in a Chocolate Dome Shell & Drizzled with White Chocolate

LEMON MOUSSE CAKE

With Whipped Cream & Fresh Berries

DUTCH APPLE TORTE

Served with Cinnamon Whipped Cream

CLASSIC NEW YORK STYLE CHEESECAKE

Served with Fresh Whipped Cream

FLORIDA KEY LIME PIE

Florida's Favorite Dessert Served Over Mango Coulis

CARROT CAKE

With Cream Cheese Frosting

ROSEN'S FLOURLESS CHOCOLATE CAKE

Served with Whipped Cream & Fresh Berries

All prices listed are subject to 25% 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
\$40.00 per person

JUMBO SHRIMP SALAD

Caribbean Marinated Jumbo Shrimp served over Organic Baby Greens, Red Onion, Diced Tomatoes & Mango with a Cilantro 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 Avocado Lime Vinaigrette
\$45.00 per person

MEDITERRANEAN SALAD

Romaine Lettuce, Diced Cucumbers, Kalamata Olives, Peppadews & Feta Cheese with Fresh Herbed Vinaigrette
Marinated Grilled Chicken - \$41.00 per person
Marinated Chilled Sirloin - \$45.00 per person
Marinated Shrimp - \$43.00 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 \$100.00 for functions under 25 guests.
All prices listed are subject to 25% 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 25% Taxable Service Charge and 6.5 Sales Tax.*

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
\$48.00 per person

BREAST OF CHICKEN PICCATA

Lemon Caper Beurre Blanc
Served with Parmesan Orzo & Seasonal Vegetables
\$47.50 per person

ROASTED ALL NATURAL BREAST OF CHICKEN

Rosemary Jus served with Creamy Vermont Cheddar Polenta & Seasonal Vegetables
\$46.50 per person

PAN SEARED MAHI

Artichokes & Sun-Dried Tomatoes in Basil Rouge
Served with Whole Grain Risotto & Seasonal Vegetables
\$48.00 per person

ROASTED SLICED SIRLOIN OF BEEF

Merlot Demi Glace & Caramelized Onions
Served with Boursin Cheese Yukon Gold Mashed Potatoes & Seasonal Vegetables
\$49.00 per person

ITALIAN MEAT LASAGNA

Classically Prepared with Bolognese Ragu & Ricotta Cheese
Served with Seasonal Vegetables
\$42.00 per person

GEMELLI & RICOTTA PASTA

Gemelli Pasta tossed with Roasted Garlic, Broccolini, Shiitake Mushrooms, Basil & Fresh Tomatoes topped with Ricotta & Parmesan Cheese
- \$39.00 per person
Sliced Grilled Chicken - \$42.00 per person
Pan Seared Jumbo Shrimp - \$44.00 per person

LUNCH

CHILLED & HOT

CHILLED LUNCH BUFFETS

LITE BITE

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 Basil, Olive Oil & Lemon

Make your Own Sandwich with our Homemade Medley of Salads to include:
Tuna Salad, Pecan Chicken Salad & Egg Salad
Lettuce, Tomato, Onion, Pickles & Artisan Rolls
Assortment of Kettle Cooked Potato Chips

Chef's Selection of Assorted Desserts

\$42.00 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

\$44.00 per person

NEW YORK DELI

Garden Vegetable Pasta Salad
Dilled New Potato Salad
Cole Slaw
Fresh Fruit Salad

Albacore Tuna Salad
New York Deli Display of Oven Roasted Turkey Breast, Honey Cured Ham, Corned Beef, Roast Beef, Cheddar, Swiss & Provolone Cheese
Relish Tray of Lettuce, Tomato, Onions, Banana Peppers & Pickles
Mayonnaise & Assorted Mustards
Assorted Deli Breads
Add: Chicken Noodle Soup - \$4.00 per person

New York Style Cheesecake & Raspberry Almond Torte

\$52.00 per person

\$54.00 per person for pre-made sandwiches

BOARD ROOM

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

\$61.00 per person



**Under 50 guests, add \$6.00 per person. Service Fee of \$100.00 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 25% Taxable Service Charge and 6.5% Sales Tax.*

LUNCH

BUFFET

HOT LUNCH BUFFETS

PICNIC

Dilled Green Bean Salad
Watermelon & Feta Salad
Red Bliss Potato Salad

Angus Hamburgers
BBQ Rotisserie Chicken
Chorizo & Peppers
Vegetarian Baked Beans
Sweet Corn Soufflé
Hamburger Rolls & Hoagie Rolls
Sliced Cheddar & Swiss Cheeses
Garnitures to include Lettuce, Tomato, Onions, Dill Pickle Spears, Ketchup, Mayonnaise & Mustard

Deep Dish Apple Pie & Chocolate Pecan Pie

\$50.00 per person

SOUTHWEST

98Forty Traditional Salsa & Tortilla Chips
Ensalada Mexicana of Mixed Greens with Jicama, Heirloom Grape Tomatoes, Sweet Red Peppers
Served with Harry's Chipotle Dressing & Cilantro Vinaigrette
Roasted Corn & Black Bean Salad
Fresh Fruit Salad

Cilantro & Agave Marinated Grilled Chicken Breast
Pan Seared Mahi Mahi with Roasted Tomatillo Sauce
Pork Carnita with Caramelized Onions & Cumin
Black Beans & Rice
Sautéed Zucchini & Red Onion
Cheddar Cheese Biscuits & Warm Rolls with Sweet Butter

Cinnamon Cheesecake & Key Lime Pie

\$54.50 per person

ITALIAN

Insalata Mista Salad of Baby Greens with Arugula, Tomato & Cucumber with Red Wine Vinaigrette
Buffalo Mozzarella & Vine Ripened Tomatoes with Basil & Aged Balsamic Vinaigrette
Garden Vegetable Bow Tie Pasta Salad with Basil, Garlic & Extra Virgin Olive Oil
Fresh Fruit Salad

Breast of Chicken Marsala
Roasted Salmon with Lemon Caper Cream
Penne Pasta with Roasted Garlic, Olive Oil, Spinach & Kalamata Olives
Classical Ratatouille
Herbed Risotto
Italian Breadsticks & Sweet Butter

Torta Tiramisu, Assorted Cannoli & Assorted Biscotti

\$55.00 per person

COUNTRY CLUB

Roasted Beet Salad with Sweet Onions, Feta Cheese, Candied Pecans, Olive Oil & Balsamic Vinegar
Arugula & Field Green Salad with Heirloom Grape Tomatoes, English Cucumbers with Balsamic Vinaigrette & Creamy Peppercorn Dressing
Cous Cous Salad with Artichoke, Roasted Mushrooms, Olive Oil & Lemon
Fresh Fruit Salad

Rosemary Roasted Chicken Breast with Lemon & Garlic
Tenderloin Tips with Roasted Cipollini Onions & Red Wine Glaze
Gemelli Pasta tossed with Roasted Garlic, Shiitake Mushrooms, Basil & Fresh Tomatoes Topped with Parmesan Cheese
Boursin Yukon Gold Mashed Potatoes
Medley of Fresh Vegetables
Warm Rolls & Sweet Butter

Red Velvet Cake & Chocolate Mocha Torte

\$56.00 per person

**Under 50 guests, add \$6.00 per person. Service Fee of \$100.00 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 25% Taxable Service Charge and 6.5% Sales Tax.*

LUNCH

BUFFET

HOT LUNCH BUFFETS

CARIBBEAN

Chopped Iceburg & Romaine Lettuce with Radishes, Strawberries, Craisins® & Toasted Macadamia Nuts with Mango Tamarind Dressing & Lime Vinaigrette Jicama Slaw
Curried Shrimp Salad with Grilled Peppers & Pineapple
Minted Fresh Fruit Salad

Caribbean Mojo Marinated Grilled Chicken Breast with Citrus Lime Sauce
Sofrito Marinated Pork Loin
Sweet Island Shrimp with Orecchiette Pasta in a Jalapeno Cream Sauce with Roasted Onions & Sweet Peppers
Pigeon Pea Rice
Sautéed Green Beans with Yucca, Garlic & Cilantro
Pineapple Brioche Rolls & Sweet Butter

Coconut Cream Pie & Pineapple Upside-Down Cake

\$57.00 per person

**Under 50 guests, add \$6.00 per person. Service Fee of \$100.00 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 25% Taxable Service Charge and 6.5% Sales Tax.*



LUNCHES ON THE GO

GRILLED BALSAMIC PORTOBELLO SANDWICH

With Buffalo Mozzarella, Baby Greens, Roasted Squash & Peppers
On a Crusty Wheat Kaiser Roll

ROASTED TURKEY WRAP or SANDWICH

With Emmentaler Swiss Cheese, Baby Greens & Roasted Tomato Aioli
On a Low-Carb Wrap or Brioche Roll

ROAST BEEF SANDWICH

With Vermont Cheddar, Arugula, Caramelized Onion & Horseradish Aioli
On a Multi-Grain Kaiser Roll

CHICKEN CAESAR SALAD WRAP

With Caesar Dressing
On a Vegetable Wrap

TAVERN HAM HOAGIE

With Brie Cheese, Leaf Lettuce, Vine Ripened Tomato & Dijon Mayonnaise
On a Crusty Hoagie Roll

EACH TRAVELING LUNCH IS SERVED WITH:

Seasonal Whole Fresh Fruit
Minted Couscous Salad
Gourmet Kettle Chips
Multi-Grain Cookie
Dinnerware Packets, Napkins & Condiments

\$43.00 per person

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax. If you wish to provide seating and/or coffee service at each table please add \$4.00 per person.



LUNCH

BUFFET



DINNER

PLATED OR BUFFET

PLATED DINNERS – APPETIZERS & SORBETS

Served Chilled

ANTIPASTO

Provolone, Mozzarella, Gorgonzola, Parmigiano Reggiano & assorted domestic cheese, Capicola, Soppressata, Mortadella, Kalamata Olives, Artichoke Heart & Plum Tomato
\$14.50 per person

98FORTY'S TROPICAL CEVICHE

Chopped Shrimp, Mango, Papaya, Pineapple, Habanero Pepper, Tomatoes & Cilantro Marinated with Meyer Lemons, Limes, Agave Nectar &
Served in a Martini Glass
\$12.00 per person

BANSHOO'S AHI TUNA

Black Pepper Seared Ahi Tuna Served with Wakame Seaweed Salad, Garlic Ponzu Sauce & Micro Greens
\$16.00 per person

Served Hot

SMOKED POLENTA & ROASTED VEGETABLES

Drizzled with Balsamic Glaze in Timbale
\$9.00 per person

CARIBBEAN CRAB CAKE

Served with Watermelon Sauce & Mango Salsa
\$15.00 per person

LOBSTER RAVIOLI

Served with Fresh Basil & Saffron Cream
\$14.00 per person

SORBET INTERMEZZO

Your choice of Mango or Pineapple Sorbet Beautifully Presented in a Martini Glass
\$4.00 per person

PLATED DINNERS – SOUPS & SALADS

SOUPS

ROCK SHRIMP BISQUE WITH BRANDY CREAM
SAFFRON WILD RICE WITH SHIITAKE MUSHROOMS
SEVEN BEAN SOUP (V)

DINNER SALADS

ROSEN CENTRE CLASSIC SALAD

Gourmet Salad Mix tossed with Jicama, Sliced Radishes, Julienne Carrots & Heirloom Grape Tomatoes with Vidalia Onion Vinaigrette

BABY SPINACH SALAD

Baby Spinach Leaves tossed with Craisins®, Sunflower Seeds, Heirloom Grape Tomatoes & Feta Cheese with Raspberry Vinaigrette

SPRING SALAD

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

ENHANCED SALADS

WEDGE SALAD

Wedge of Iceberg Lettuce with Gorgonzola Cheese, Cinnamon Roasted Pecans & Vine Ripened Tomatoes with Creamy Bleu Cheese Dressing - \$8.00 per person

CAPRESE SALAD

Vine Ripened Beefsteak Tomatoes & Buffalo Mozzarella, served with Arugula & Micro Greens with Balsamic Vinaigrette - \$7.00 per person

BOUQUET OF ORGANIC BABY GREENS

Wrapped with Cucumber served with Grilled Long Stem Artichoke Heart & Marinated Jumbo Shrimp with Cilantro Vinaigrette - \$11.00 per person
(without Jumbo Shrimp - \$9.00 per person)

(v) = vegetarian

*Above enhancements may be added to your Plated Dinners only.
All prices listed are subject to 25% 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
\$73.00 per person

CHIMICHURRI NEW YORK STRIP

Rosemary Fingerling Potatoes & Roasted Root Vegetables
\$84.00 per person

GRILLED ANGUS FILET

Merlot Demi-Glace, Wild Mushroom Ragu
with Boursin Yukon Gold Mashed Potatoes & Tourned Vegetables
\$92.50 per person

DRY RUBBED RIBEYE

With Caramelized Sweet Onions, Roasted Rosemary Yukon Gold Potatoes, Garlic Broccolini & Roasted Baby Carrots
\$77.00 per person

POULTRY

FIRE ROASTED NATURAL CHICKEN BREAST

Champignon Red Wine Reduction with Boursin Yukon Gold Whipped Potatoes, Broccolini & Sweet Red Peppers
\$62.50 per person

CHICKEN 98FORTY

Topped with Medley of Roasted Peppers & Cilantro Lime Cream with Black Beans, Rice & Grilled Zucchini, Squash & Red Peppers
\$64.00 per person

MEDITERRANEAN GRILLED NATURAL CHICKEN

With Marinated Artichoke Hearts & Roasted Tomatoes Drizzled with a Pesto Cream served with Parmesan Orzo, Grilled Asparagus & Baby Carrots
\$65.00 per person

CHICKEN FONTINA

Wilted Spinach, Fontina Cheese & Barolo Wine Reduction with Herbed Risotto & Roasted Vegetables
\$66.00 per person

PAN SEARED NATURAL CHICKEN BREAST

With Roasted Peaches, Herbed Couscous & Butter Braised Brussels Sprouts
\$63.00 per person

SEAFOOD

PAN SEARED SALMON

With Lemongrass & Coconut Milk, Basmati Pilaf with Cashews & Golden Raisins, Grilled Seasonal Vegetables
\$68.00 per person

TAPENADE CRUSTED CHILEAN SEA BASS

Saffron Beurre Blanc, Herbed Risotto, Roasted Asparagus & Baby Carrots
\$76.00 per person

FOCACCIA & BASIL CRUSTED GROUPE

Roasted Red Pepper Cream, Wild Rice Blend & Ratatouille
\$72.00 per person



Service Fee of \$100.00 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 25% Taxable Service Charge and 6.5% Sales Tax.

DINNER

PLATED

PLATED DINNER ENTREES

DUO PLATES

PETITE FILET with Pinot Noir Demi-Glace
& **CHICKEN FONTINA**

Topped with Wilted Spinach, Fontina Cheese & Balsamic Reduction with Fire Roasted Tomatoes, Roasted Garlic Yukon Gold Mashed Potatoes, Baby Carrots & Roasted Vegetables
\$99.50 per person

WILD MUSHROOM CRUSTED FILET MIGNON

with Merlot Demi-Glace & **PAN SEARED CHILEAN SEA BASS**
with Saffron Fennel Sauce, Butternut Squash Risotto, Asparagus & Baby Carrot Bundle with Roasted Root Vegetables
\$107.00 per person

BANANA WRAPPED MAHI with Curry Cream & PAN SEARED NATURAL CHICKEN BREAST

with Pearl Onion Red Wine Reduction, Wild Rice Pilaf & Tourneed Vegetables
\$96.00 per person

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DESSERTS

CHOCOLATE MARQUIS

Decadent Chocolate Fudge Mousse with White Chocolate Stick & Fresh Berries

TIRAMISU

Traditional Espresso & Lady Fingers Dessert Garnished with Whipped Cream, Cinnamon & Fresh Berries

INDIVIDUAL STRAWBERRY MASCARPONE CHEESECAKE

Served with Whipped Cream & Fresh Berries

INDIVIDUAL MIXED BERRY WHITE CHOCOLATE MOUSSE CAKE

Served with Fresh Whipped Cream & Berries

BAILEY'S IRISH CREAM MOUSSE

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



DINNER

PLATED

DINNER BUFFETS

ASIAN FUSION

STARTERS

Thai Shrimp & Lemongrass Soup with Bean Sprouts & Shiitake Mushrooms

Spinach Salad with Orange Segments & Crispy Noodles, Ginger & Soy Dressing

Marinated Asian Vegetable Salad with Sriracha Vinaigrette

Basmati Rice, Curried Chicken & Cashew Salad

ENTREES

Pan Seared Filet of Mahi-Mahi on Banana Leaf with Grilled Pineapple & Coconut Sauce

Ginger & Hoisin Glazed Pork Loin

5 Spice Grilled Chicken Breast with Garlic Sauce

Stir-Fried Lo Mein with Bok Choy & Oriental Vegetables in a Soy Sesame Ponzu Sauce

Aromatic Jasmine Rice with Toasted Coconut

Broccoli, Bamboo Shoots & Sweet Red Pepper in Oyster Sauce

Pineapple Brioche & Sweet Butter

DESSERTS

Five Spice Panna Cotta & White Chocolate Mango Mousse

\$104.00 per person

SOUTH CENTRAL SURF & TURF

STARTERS

Baby Greens with Watercress, Hearts of Palm, Heirloom Grape Tomatoes & Cucumber, Cilantro Vinaigrette & Creamy Cranberry Vinaigrette

Tropical Shrimp & Calamari Ceviche with Cilantro & Meyer Lemon

Minted Tropical Fruit Salad

ENTREES

Chimichurri Crusted Flank Steak with Roasted Cipollini Onions & Mojo Sauce

Cumin Rubbed Boneless Breast of Chicken with Plum Tomatoes, Olives & Sweet Peppers

Classical Paella with Littleneck Clams, Fresh Mussels, Jumbo Shrimp, Chicken & Chorizo Sausage

Sweet Potato, Malanga & Yucca Sofrito Hash

Lemon Scented Roasted Cauliflower with Extra Virgin Olive Oil

Assorted Dinner Rolls & Sweet Butter

DESSERTS

Dulce de Leche, Chocolate Cream Cake & Caribbean Rum Torte

\$107.00 per person

FLORIDA COAST TO COAST

STARTERS

Key West Conch Chowder

La Rosa Greens with Sunflower Seeds, Cucumbers, Carrots & Heirloom Grape Tomatoes, Balsamic Vinaigrette & Creamy Citrus Herb Dressings

Hearts of Palm & Artichoke Salad with Red Pepper & Fresh Basil

Florida Heirloom Tomato, English Cucumber & Red Onion Salad

ENTREES

Alligator Drool Beer-Braised Short Ribs with Pearl Onions & Mushroom Ragout

Oven Roasted Grouper with Rock Shrimp Hash

Guava, Apricot & Fig Glazed Loin of Pork

Buttermilk & Chive Yukon Gold Mashed Potatoes

Sautéed Green Beans, Sweet Red Peppers with Garlic & Onion

Assorted Dinner Rolls & Sweet Butter

DESSERTS

Hummingbird Torte, Florida Key Lime Pie & Classic Cheesecake

\$109.00 per person

THE GODFATHER

STARTERS

White Bean & Escarole Soup

Traditional Caesar Salad with Hearts of Romaine Lettuce, Croutons & Parmesan Cheese with Caesar Dressing

Caprese Salad of Vine Ripened Tomatoes & Mozzarella with Fresh Basil, Lemon Olive Oil, Aged Balsamic from Modena & Fresh Cracked Pepper

Marinated Artichoke, Mushroom & Sweet Red Onion Salad

ENTREES

Fontina Chicken with Wilted Spinach, Fontina Cheese & Barolo Wine Reduction

Grilled Filet & Roasted Shallots with Gorgonzola Butter

Sicilian Style Chilean Sea Bass

Three-Cheese Tortellini with Tomato Basil Cream

Butternut Squash Risotto

Focaccia & Garlic Crusted Broccolini

Italian Breadsticks, Focaccia Bread & Sweet Butter

DESSERTS

Chocolate Marsala Mousse, Tiramisu & Chocolate Chip Cannoli Cheesecake

\$112.00 per person

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Service Fee of \$100.00 for functions under 25 guests.*

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

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Service Charge and 6.5% Sales Tax.*

DINNER

BUFFET



RECEPTION

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

COLD HORS D'OEUVRES

CANAPES

Mediterranean Chicken with Olive Tapenade
in a Rosemary Tartlet Round - \$6.00

Chicken Caesar Cellophane Wrap (minimum order of 50) - \$6.00

Finger Sandwich Roulades of Roast Beef, Turkey & Ham - \$6.00

Assorted Finger Sandwiches to include Cucumber & Watercress, Ham,
Tuna & Chicken Salad - \$5.75

Chilled Jumbo Shrimp Cocktail with Spicy Cocktail Sauce **(g)** - \$7.50

Crumbled Romano Cheese with Fig & Honey in an Herbed Tart **(v)** - \$6.00

Fire Roasted Corn & Vegetable Salad in a Mini Tomato &
Basil Tartlet Round with Cilantro **(v)** - \$5.75

California Rolls with Wasabi, Pickled Ginger & Soy Sauce **(v)** - \$7.00

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

SHOTS

Shrimp Cocktail Shot: Chilled Jumbo Shrimp with Spicy Cocktail Sauce &
Garnished with Micro Green **(g)** - \$8.00

Crudite Shot: Carrot Stick, Celery Stick, Red Pepper Slice & Cucumber Stick with
Creamy Peppercorn Dressing **(v)** - \$6.25

Watermelon & Pistachio Crusted Goat Cheese Shot with Fig Balsamic **(v) (g)**
- \$7.00

Caprese Skewers: Baby Tomato & Buffalo Mozzarella served in individual cups with
Basil, Virgin Olive Oil & Balsamic Vinegar **(v) (g)** - \$7.00

SPOONS

Vietnamese Shrimp with Ginger & Hoisin - \$7.00

Ahi Tuna with Oriental Seaweed Salad Drizzled with Ponzu - \$7.00

Mango Crab Cocktail drizzled with Jamaican Aioli - \$7.00

Smoked Salmon Tartar with Dill Aioli, Red Onions & Capers **(g)** - \$6.25

Mediterranean Hummus with Olive Tapenade topped with Pita Chip Crumbles **(v)**
- \$6.00

Chili Rubbed Steak with Tomato, Onion & Cilantro with Queso Fresco **(g)** - \$7.00

Roasted Beets with Feta & Extra Virgin Olive Oil **(v) (g)** - \$6.00

HOT HORS D'OEUVRES

Country Chicken Crispers with (2) of the following dipping sauces:
Tupelo Honey Mustard, BBQ Sauce or Buffalo Sauce - \$5.75

Coconut Chicken with Orange Horseradish Marmalade - \$6.25

Chili Lime Chicken Skewer **(g)** - \$6.75

Buffalo Chicken Spring Roll with Ranch Dipping Sauce - \$6.25

Chicken Satay with Curry & Coconut **(g)** - \$6.25

Mini Beef Wellington - \$6.00

Beef Empanadillas - \$6.25

Braised Beef & Bacon Puff - \$6.00

Beef Satay **(g)** - \$6.25

Mini Shepherd's Pie - \$6.00

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

Andouille Sausage en Croute - \$5.75

Sweet Potato Puff **(v)** - \$5.50

Feta & Sun-Dried Tomato in Crispy Phyllo **(v)** - \$5.75

Vegetable Spring Rolls with Duck Sauce **(v)** - \$5.50

Portobello Mushroom & Goat Cheese Puffs **(v)** - \$5.75

Spinach & Boursin Cheese Tartlet **(v)** - \$5.75

Raspberry & Brie en Croute **(v)** - \$5.75

Breaded Parmesan Stuffed Peppadew **(v)** - \$6.00

Tempura Shrimp with Plum Sauce - \$7.00

Scallops Wrapped in Cilantro & Bacon **(g)** - \$6.75

Firecracker Shrimp with Sweet Heat Chili Sauce - \$7.00

Lump Crab Meat in an Herbed Tartlet Shell with Hollandaise Sauce - \$7.00

Sriracha Chicken Meatballs - \$6.25

(g) = gluten free (v) = vegetarian

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

Butler Service: \$125.00 per attendant

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION

HORS D'OEUVRES

DISTINCTIVE RECEPTION STATIONS

EDAMAME & HUMMUS*

A Rosen Centre Uniformed Chef to Prepare:

Freshly Steamed Edamame Displayed with
Roasted Red Pepper Hummus & Edamame Hummus
Pita Bread Triangles & Flatbread Crackers

\$16.50 per person

PANINI exPRESS*

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

Harry's Tripaletta – Pan Cubano, Roast Pork, Ham,
Shaved Steak, Swiss, Pickles, Potato Sticks & Spicy Aioli

Mini Reuben – Deli Rye, Corned Beef, Swiss, Sauerkraut
& Thousand Island Dressing

Caprese – Tuscan Bread, Vine Ripened Tomato, Fresh
Mozzarella, Basil, Extra Virgin Olive Oil

Buffalo Chicken – Grilled Chicken with Buffalo Sauce,
Red Onion & Gorgonzola

Muffaletta – Mortadella, Salami, Ham, Mozzarella &
Olive Tapenade

Caribbean Chicken – Mojo Spiced Chicken with
Tropical Salsa

\$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 served 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

Pulled Chicken Teriyaki Sliders with Baby Greens &
Peanut Hoisin Sauce

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
Lobster Ravioli with Saffron Cream Sauce
Gemelli Pasta with Braised Beef Ragu
Served with Shaved Parmesan & Herbed Crostini

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

GRITS STATION*

A Rosen Centre Uniformed Chef to Prepare Your
Personal Grits Beginning with Smoked Tomato &
Gouda Grits

Choice of two Toppings:

Rock Shrimp with Basil & White Wine
Wild Mushroom Ragu
Andouille Sausage with Caramelized Onions
Roasted Chicken with Garlic & Sweet Peppers

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

DECONSTRUCTED LASAGNA*

A Rosen Centre Uniformed Chef to Create Your
Personal Lasagna, beginning with Lasagna Noodles
Layered with Your Choice of:

Classic Marinara Sauce
Sweet Sausage Bolognese
Ricotta Cheese
Parmesan Cheese
Roasted Vegetables
Garnished with Parmesan Crisps

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

FAR EAST*

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

Pot Stickers – Vegetarian & Pork with Soy Sauce
Chicken Satay – with Peanut Sauce
Chicken Lo Mein – with Oriental Vegetables
Shrimp Lo Mein – with Oriental Vegetables
Vegetarian Lo Mein – with Oriental Vegetables

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

GROWN-UP MAC & CHEESE*

A Rosen Centre Uniformed Chef to Create Your
Personal Grown-Up Mac & Cheese Beginning with
Smoked Gouda, Green Peas & Caramelized Onions

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 on dinner entrees.*

**Chef Attendant Required at \$125.00 per station
Stations are priced for a minimum of 25 guests.*

*All prices listed are subject to 25% Taxable Service Charge
and 6.5% Sales Tax.*

RECEPTION

STATIONS

FROM THE CARVING BOARD

ROSEMARY ROASTED TURKEY*

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

CHILLED PEPPERCORN SMOKED SALMON

Served with Fresh Lemon Wedges, Dijon Aioli & Rye Rounds
\$400.00 (serves 25)

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)

GRAPEFRUIT & HABANERO MARINATED SIRLOIN OF BEEF

Served with Grapefruit Relish & Sweet Rolls
\$625.00 (serves 50)

HERB CRUSTED TENDERLOIN OF BEEF

Served with Horseradish Cream & Silver Dollar Rolls
\$650.00 (serves 25)

STEAMSHIP ROUND OF BEEF

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

CORNEBEEF OR PASTRAMI

Served with Deli, Dijon & Creole Mustards, Rye & Pumpernickel Rolls
\$385.00 (serves 50)

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

**Chef Attendant Required at \$125.00 per station*

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION DISPLAYS

98FORTY'S SALSA & GUACAMOLE BAR

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
\$16.00 per person

THE CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheese
Garnished with Dried Fruits, Fresh Berries & Honeycomb
Served with Assorted Flatbreads, Artisan Crackers & Lavosh
\$18.00 per person

TUSCAN TABLE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives & Pepperoncini
Served with Focaccia Bread
\$22.00 per person

BANSHOO SUSHI DISPLAY**

Fresh Oriental Seafood Specialties of Assorted Sushi Rolls & Nigiri Served with Wasabi, Pickled Ginger & Soy Sauce
\$25.00 per person (based on 3 pieces per person)

WARM FRENCH BRIE EN CROUTE

with Cinnamon Apple & Cranberry Compote
Served with Crusty French Bread
\$240.00 each (serves 30 people)

***Optional: Sushi Attendant at \$125 per attendant per station*

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION

CARVING BOARD & DISPLAYS

DESSERT DISPLAYS

GOURMET JAVA COUNTER

Freshly Brewed Starbucks® Regular & Decaffeinated Coffee
Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks
& Rock Candy Sticks
\$13.00 per person

TROPICAL CAKES & PIES

Key Lime Pie, Tropical Cheesecake, Coconut Cream Pie &
Dulce de Leche
\$11.00 per person (based on one slice per person)

CHOCOLATE FONDUE

Strawberries, Pineapples, Pretzels & Marshmallows with Warm Dark &
White Chocolate Fondue
\$16.50 per person

WARM COMPOTES*

Rosen Centre Uniformed Chef to Prepare:
Strawberries, Blueberries & Raspberries with Chambord
served over Vanilla Bean Ice Cream
\$16.50 per person (based on one serving per person)

GOURMET DESSERTS

Sweet Shots, Deluxe Chocolate-Dipped Strawberries, Truffles,
Miniature Pastries & Petit Fours
\$22.00 per person (based on 3 pieces per person)

MAY WE SUGGEST THE FOLLOWING ENHANCEMENTS TO YOUR DESSERT DISPLAY

Tuxedo Strawberries - \$71.50 per dozen
Chocolate Dipped Cheesecake Lollipops - \$52.00 per dozen
Sweet Shots - \$80.00 per dozen

All prices listed are subject to 25% Taxable Service Charge and 6.5% Sales Tax.



RECEPTION

DISPLAYS

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 garnished with Dried Fruits, Fresh Berries & Honeycomb
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

FROM SILVER CHAFING DISHES

Coconut Chicken with Orange Horseradish Marmalade
Mini Beef Wellington
Scallop Wrapped in Cilantro & Bacon
Vegetable Spring Rolls with Duck Sauce

\$54.00 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 Garnished with Dried Fruits, Fresh Berries & Honeycomb
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

FROM SILVER CHAFING DISHES

Buffalo Chicken Spring Roll with Ranch Dipping Sauce
Feta Cheese & Sun-Dried Tomato 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
Lobster Ravioli with Saffron Cream Sauce
Gemelli Pasta with Braised Beef Ragu
Served with Shaved Parmesan Cheese & Herbed Crostini Sticks

\$74.00 per person (Based on 10 pieces per person)

ELITE CHEESE SHOPPE

A Selection of Fine Imported & Domestic Blocked Cheeses garnished with Dried Fruits, Fresh Berries & Honeycomb
Served with Assorted Flatbreads, Artisan Crackers & Lavosh

TUSCAN TABLE

Cold Display of Assorted Italian Marinated & Grilled Specialty Sausages, Cured Meats & Cheeses Garnished with Marinated Olives & Pepperoncini Served with Focaccia Bread

FROM SILVER CHAFING DISHES

Firecracker Shrimp with Sweet Heat Chili Sauce
Beef Empanadillas
Coconut Chicken with Orange Horseradish Marmalade

GROWN-UP MAC & CHEESE STATION*

A Rosen Centre Uniformed Chef to Create Your Personal Grown-Up Mac & Cheese
Beginning with Smoked Gouda, Green Peas & Caramelized Onions

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-

Grapefruit & Habanero Marinated Sirloin of Beef (for groups under 150)

-and-

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

\$92.00 per person (Based on 12 pieces per person)

**Attendant at \$125 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 25% Taxable Service Charge and 6.5% Sales Tax.

RECEPTION

SOIREES



BAR SERVICE

BEVERAGES, COCKTAILS,
HOSPITALITY SUITES & WINE

BEVERAGES & COCKTAILS

SPONSORED HOST BAR

Charged to Client per Drink

Name Brands - \$8.75
Premium Brands - \$9.50
Varietal Wines - \$8.50
Cognacs & Cordials - \$9.00
Domestic Beer - \$7.50
Imported & Specialty Beers - \$8.25
Mineral & Sparkling Waters - \$5.50
Soft Drinks - \$5.25

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 \$100.00 per Bartender will apply if beverage revenue, exclusive of 25% 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 \$35.00 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 25% 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 - \$28.00 Two Hours - \$38.00
(Additional Service, per hour - \$10.00)

NAME BRANDS OPEN BAR

Includes Name Brand Cocktails, Varietal Wines, Domestic & Imported Beers, Soft Drinks, Mineral & Sparkling Waters
One Hour - \$25.00 Two Hours - \$35.00
(Additional Service, per hour - \$9.00)

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

Heineken, Alligator Drool



BAR SERVICE

BEVERAGES & COCKTAILS

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 \$750.00

*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 - \$5.25
Individual Mixers - Tonic Water, Club Soda - \$4.75
Mineral & Sparkling Waters - \$5.50
Orange, Cranberry, Grapefruit Juices - \$5.75
Dry/Sweet Vermouth (375 ml) - \$26.00
Sour Mix (qt) - \$26.00
Bar Setup to include Glassware, Cocktail Napkins,
Garnishes, Beer & Wine openers, Stirrers & Ice
- \$275.00

*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 25% Taxable Service Charge and 6.5% Sales Tax.*

LIQUORS & BEERS

VODKA

Svedka (Name Brand) - \$135.00
Absolut (Premium Brand) - \$150.00

GIN

Beefeater (Name Brand) - \$135.00
Tanqueray (Premium Brand) - \$150.00

RUM

Bacardi (Name Brand) - \$135.00
Captain Morgan (Premium Brand) - \$145.00

TEQUILA

Sauza Tequila Gold (Name Brand) - \$135.00
Jose Cuervo (Premium Brand) - \$145.00

WHISKEY

Canadian Club (Name Brand) - \$135.00
Crown Royal (Premium Brand) - \$150.00

BOURBON

Jim Beam (Name Brand) - \$135.00
Maker's Mark (Premium Brand) - \$150.00

SCOTCH

Dewar's (Name Brand) - \$140.00
Johnnie Walker Red (Premium Brand) - \$150.00

DOMESTIC BEERS

Yuengling, Coors Light, O'Doul's, Michelob Ultra
- \$7.50

IMPORTED & SPECIALTY BEERS

Heineken, Alligator Drool - \$8.25

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

LOLA WINERY Pinot Noir - North Coast, California
- \$55.00

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

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.