

CATERING MENU





Welcome to Orlando!

Welcome to Orlando, a world-renowned destination for business and family fun – where the entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is the world's leading event hospitality company and we are thrilled to be your exclusive hospitality partner at the Orange County Convention Center. Our style is collaborative and our Orlando team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests. Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Please give us a call to start the planning process today!

Here's to your successful event in Orlando,

Terry E. Ross

Terry E. Ross, Director of Sales & Marketing
Centerplate
9800 International Drive
Orlando, FL 32819



P: 407.685.9857

C: 321.202.9534

Terry.Ross@Centerplate.com



INDEX

PAGE

| | |
|----------------------------|--------------|
| A LA CARTE | 6-11 |
| BREAK SERVICE | 12-14 |
| BREAKFAST | 15-20 |
| BOXED LUNCHES | 22 |
| PLATED LUNCHES | 23-26 |
| LUNCH BUFFETS | 27-32 |
| PLATED DINNERS | 33-36 |
| HORS D'OEUVRES | 37-39 |
| RECEPTION STATIONS | 40-44 |
| BEVERAGES | 45-48 |
| GENERAL INFORMATION | 49-56 |



Click on any of the INDEX items
to jump immediately to that page.



CENTERPLATE CATERING 407.685.9857

CENTERPLATE FAX LINE 407.685.9859



Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space.

Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



A LA CARTE MENUS



A LA CARTE

NON-ALCOHOLIC BEVERAGES

Prices listed are per gallon unless otherwise stated. Minimum of one gallon per selection.

Premium Coffee \$59.50

Premium Decaffeinated Coffee \$59.50

Selection of Herbal Teas \$59.50

The selections above include sugar, sugar substitute, creamers and lemon

VIP Premium Coffee* \$69.50

VIP Decaffeinated Coffee* \$69.50

VIP Selection of Herbal Teas* \$69.50

The selections above include sugar, sugar substitute, creamers, caramel and chocolate sauces, sugar sticks, honey and fresh whipped cream

* VIP Premium Coffee serves up to 200 people.

Keurig Starbucks K-Cups

Coffee Service

\$350 per show

Includes machine rental.

96 K-Cups total, to include 24 each of the following flavors: Veranda Blend Blonde, Pike Place Roast Coffee, Café Verona, and Decaf House Blend, with sweeteners, creamers, bio-degradable cups, lids, sleeves and napkins

Additional Starbucks K-Cups (24 ct) \$125 per case

Minimum order of 1 case per selection

Optional:

Add an Attendant (4 hours)

\$180



A LA CARTE

NON-ALCOHOLIC BEVERAGES continued

| | | | |
|---------------------------------------------------------------------------------------------------|--------|-----------------------------------------------------------------------------------------------------------------------|---------|
| Milk Half Pint – whole, 2% or skim | \$2.50 | Perrier® (each) Sold on consumption | \$3.50 |
| Assorted Individual Fruit Juices (each) Orange, Apple, Cranberry Sold on consumption | \$3.75 | Gatorade® (each) | \$4 |
| Tropical Fruit Punch (by the gallon) | \$42 | Red Bull® Energy Drink (each) | \$6 |
| Lemonade (by the gallon) | \$42 | Starbucks® Frappuccino (each) | \$6 |
| Iced Tea (by the gallon) | \$42 | Water Cooler Rental One time charge per cooler Includes five-gallons of spring water | \$200 |
| Southern Sweet Tea (by the gallon) | \$42 | Water Oasis Ceramic Crock Rental One time charge per ceramic crock Includes five-gallons of spring water | \$55 |
| Assorted Pepsi® Products, Including Diet (each) Sold on consumption | \$3.25 | Additional Spring Water Five-gallon container | \$38.50 |
| Aquafina® Bottled Water (each) Sold on consumption | \$3.25 | | |



A LA CARTE

FROM THE BAKERY

Freshly Baked Breakfast Pastries \$42.50

Minimum of one dozen per selection

- Assorted "over the top" muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)
- Assorted bagels with cream cheese, butter and preserves

Assorted Sliced Breakfast Breads \$32

By the loaf (10 slices)

Vegetable Biscuits (dozen) \$38

Freshly baked with butter, preserves and honey

Ancient Grain Breakfast Cookies (dozen) \$38

With oatmeal, quinoa, chia seeds, raisins, almonds and honey

Assorted Gourmet Cookies (dozen) \$36.50

Freshly baked

Double Fudge Brownies (dozen) \$38.50**Mini Picasso Brownies** (dozen) \$40.50**Fruitizzas** \$48

By the pie (12 slices)

Freshly baked pastry crust topped with custard and apricot glazed sliced fruits

Linzer Premium Fruit and Nut Bars (dozen) \$32**Pecan Diamonds** (dozen) \$40**Protein Breakfast Bites** (dozen) \$36

With gluten free steel rolled oats, cinnamon, raisins, chia seeds, sesame seeds, dark chocolate chips and honey



A LA CARTE

FROM THE BAKERY continued**Gourmet Cupcakes**

\$40

Minimum of one dozen per flavor

- Carrot raisin and walnuts with vanilla icing
- Red velvet with cream cheese icing
- Picasso with chocolate chunks, chocolate fudge, mini marshmallows and chocolate shavings
- Banana nut cream with chocolate icing
- Berries and cream with vanilla icing

Petite Dessert Pastries (dozen)

\$46

**White, Milk and Dark Chocolate Covered Strawberries** (dozen)

\$46

Picasso Chocolate Long Stem Strawberries (dozen)

\$58

Dessert Shooters

\$58.50

Minimum of one dozen per flavor



- Banana Pudding
- Lemon Meringue
- Chocolate S'mores
- Berry Bavarian Cream
- Cherry Tiramisu
- Key Lime
- Apple Caramel Crunch with Sea Salt

Mini Bundt Cakes

\$48

Minimum of one dozen per flavor

- Limoncello
- Chocolate Raspberry
- Orange Cream

**Coconut Macaroons** (dozen)

\$56

Centerplate Moon Pies

\$38

Minimum of one dozen per flavor

- Red Velvet
- Chocolate Cream
- Lemon

Half Sheet Cake*

\$160

(approximately 50 slices)

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

Full Sheet Cake*

\$290

(approximately 100 slices)

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

*Custom Chocolate Silk Screen Logo available upon request. Please speak to your Catering Sales Manager.



A LA CARTE

FROM THE PANTRY

- GF** **Sliced Seasonal Fruits and Berries** (serves 10) **\$75**
With a fruit yogurt dipping sauce
- GF** **Whole Fresh Fruit** (each) **\$2.75**
- GF** **Assorted Fruit Yogurt** (each) **\$4**
Individual container
- Assorted Cold Cereals** (each) **\$5.25**
With whole, 2% and skim milk
- Granola Bars** (each) **\$2.75**
- Kellogg's® Nutri-Grain Bars** (each) **\$3**
- Trail Mix** (each) **\$3.75**
Individual size bag
- Cracker Jack®** (each) **\$3.25**
Individual size bag
- GF** **Smartfood®** (each) **\$3.75**
White cheddar popcorn
Individual size bag
- GF** **Plantain Chips** (each) **\$3.25**
Individual size bag

Pretzels, Potato Chips, Corn Chips and Doritos® (each) **\$2.25**
Individual size bag

GF **Tortilla Chips** (serves 10) **\$50**
With zesty salsa and guacamole

GF **Tostada Chips** (serves 10) **\$60**
With black bean salsa

GF **Shrimp Chips** (serves 10) **\$60**
With sprouted sweet potato dip

GF **Hummus** (serves 10) **\$45**
With Terra® Chips

GF **Potato Chips and Dip** (serves 10) **\$35**
Please select one:
Dill sour cream dip, French onion dip or creamy ranch dip

GF **Honey Roasted Peanuts** **\$20.50**
(pound)

Crunchy Pretzel Twists (pound) **\$14**

Giant Soft Pretzels with Mustard and Warm Nacho Cheese Sauce **\$42**
(dozen)



Caribbean Snack Mix **\$16**
(pound)

Traditional or Spicy Chex® Snack Mix (pound) **\$16**

Traditional Chex® Snack Mix **\$45**
Individual size bag (dozen)

GF **Roasted Gourmet Cocktail Nuts** **\$22**
(pound)

GF **Bulk Candy** (pound) **\$22**

Full Size Candy Bars (each) **\$4**

Assorted Ice Cream Novelties **\$3.75**
A selection of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick
Freezer rental required at \$100 per unit

Premium Ice Cream Novelties **\$5.75**
A selection of Dove® ice cream bars, M&M's® cookie sandwiches, and Snickers® cones
Freezer rental required at \$100 per unit

BREAK MENUS



BREAK SERVICE

BREAKS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum. All breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes.

Citrus Break

\$10.25

Bountiful baskets of seasonal whole fresh fruits, Key lime cheesecake bars, lemon bars, orange glazed sugar cookies and lemon drop Jelly Belly® jelly beans

Death by Chocolate Break

\$13.25

Chocolate dipped Oreo® cookies, pretzel rods, strawberries, peanuts, double fudge brownies and double chocolate chip cookies

Snack Attack Break

\$11.25

Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, assorted fresh baked cookies, Rice Krispies® treats and M&M's® candies

Power Break

\$14.25

A selection of whole grain and oat muffins, vegetable breads, assorted dried fruits, whole seasonal fresh fruit, energy and granola bars

Harvest Break

\$15.25

Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat bread crackers, sofrito vinaigrette hummus and tri-color tortilla chips

Ball Park Break

\$11.25

Gourmet soft pretzels with mustard, mini hot dogs, individual bags of dry roasted peanuts and white cheddar popcorn

Nostalgic Candy Break

\$10.75

Good & Plenty®, Hot Tamales®, Raisinets®, Goobers®, Jaw Breakers®, Snow Caps® and Malt Balls (selections based upon availability)

Health Break

\$11.25

Individual low-fat yogurts, bananas, apples, trail mix and granola bars



BREAK SERVICE

BREAKS continued



Farm Stand Fruit and Vegetable Break

\$16.25

Fresh vegetable crudité display with herb ranch dip, sliced seasonal fresh fruits with honey yogurt dip, rice crackers, plantain chips, cheddar and brie cheese

South Florida Spice Break

\$12.25

Mojo spiced gourmet nuts, crispy fried plantain chips with spicy Caribbean black bean dip, chipotle spiced mango salsa with tri-color tortilla chips and toasted crostini with habanero grilled corn salsa

Milk and Cookies Break

\$11.25

Whole fresh fruit basket, freshly baked M&M's® chocolate chip, orange cranberry oatmeal, peanut butter with peanut butter chips and sugar cookies, individual half pints of 2% milk and skim

Country Fair Break

\$11.25

White cheddar and caramel flavored popcorn, roasted mixed nuts, soft jumbo pretzels with mustard and hot cheese sauce, freshly baked brownies and blondies

Eye Opener Energy Break

\$9.25

Whole fresh fruit basket, individual fruit yogurts, assorted dried fruits and healthy trail mix in individual bags



Fruit and Cheese Break

\$12.25

Whole fresh fruit basket, assorted regional and imported cheeses with fruit garnish, plantain chips, Terra® chips and rice crackers

Replenished items, with service time above 30 minutes, will be charged on an a la carte basis.

A \$75 fee will be applied for services less than the stated minimum.



BREAKFAST MENUS

BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 25 guests. Pricing based on one hour period of service. Replenished items, with service time above 1 hour, will be charged on an a la carte basis.

A \$75 fee will be applied for services less than the stated minimum.

Served with coffee, decaffeinated coffee and herbal tea.

Day Break Continental Breakfast \$17.50

Apple, cranberry and Florida orange juices, freshly baked breakfast pastries, bran muffins and multigrain croissants served with butter and preserves

Sunrise Continental Breakfast \$20.25

Apple, cranberry, Florida orange and V-8 juices, sliced fresh fruit display, freshly baked breakfast pastries, bran muffins, multigrain croissants and bagels served with butter, preserves and cream cheese

Healthy Start Continental \$20.75

Apple, cranberry, Florida orange and V-8 juices, seasonal fresh fruits and berries with non-fat yogurt and toasted granola, whole grain muffins with margarine and fruit preserves



The Park Avenue Continental \$22.75

Apple, cranberry and Florida orange juices, fruit cocktail bar with yogurt and seasonal fruit and berries, mini gourmet breakfast muffins, tropical fruitizzas, fresh bagels and thinly sliced smoked salmon served with tomatoes, onions, capers and cream cheese



BREAKFAST

CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per piece, unless otherwise specified. Minimum order of 25 per selection. A \$75 fee will be applied for services less than the stated minimum.



GF Fluffy Fresh Scrambled Eggs \$5.25

With diced bell pepper and tomato confetti

English Muffin Breakfast Sandwich \$4.50

Scrambled eggs, sausage and American cheese

Whole Wheat English Muffin and Egg White \$6.25

With sautéed peppers, American cheese and fresh spinach

Buttermilk Biscuit Sandwich \$5.25

Scrambled eggs, sausage and cheddar cheese

Breakfast Burrito \$8

Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa fresca

GF Egg Medallion \$5.25

Oven poached with sea salt and pepper

GF Lorraine Egg Medallion \$5.50

With bacon, gruyère Swiss cheese and sautéed onion

GF Mediterranean Egg Medallion \$6

With sautéed spinach, onion, garlic, olive oil and feta cheese

GF Southwestern Egg Medallion \$6

With peppers, onion, Monterey Jack cheese and ham

GF Supreme Egg Medallion \$6.25

With asparagus, roma tomato and cheddar cheese

GF Farmers Meat Trio Egg Medallion \$6.25

With sage sausage, bacon, ham and potatoes

GF Vegetarian Egg Medallion \$6.50

Caprese style with roma tomato, basil and fresh buffalo mozzarella

Breakfast Flatbreads \$8.50

Group of 150 or less

Choice of one:

- **Mediterranean Pizza Planks**
Scrambled eggs with sautéed spinach, onions, feta cheese and yogurt dill cucumber sauce
- **Caprese Pizza Planks**
Scrambled eggs with fresh mozzarella, roma tomato, basil and shaved prosciutto ham
- **All American Pizza Planks**
Scrambled eggs with mushrooms, peppers, onion, ham, sausage, bacon, cheddar cheese, mozzarella cheese and American cheese

BREAKFAST

BREAKFAST BUFFET SELECTIONS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Served with coffee, decaffeinated coffee, herbal tea, cranberry, apple and Florida orange juices.

Central Florida Breakfast Buffet \$26.75

Seasonal fresh fruit, freshly baked muffins, multigrain croissants and breakfast danish served with butter, preserves and seasonal Florida honey, egg medallions, sautéed breakfast potatoes with charred sweet peppers, smoked applewood bacon strips and sausage links

Tangelo Park Breakfast Buffet \$27.50

Sliced breakfast breads, seasonal fresh fruit and berries, egg medallions, country ham steaks, warm vegetable biscuits with southern-style gravy and sweet potato planks

Dr. Phillips Breakfast Buffet \$32

Fruit cocktail bar with yogurt and seasonal fruit and berries, fresh bagels and cream cheese, egg medallions, roasted chicken apple sausage and crispy breakfast potato trio



Winter Park Breakfast Buffet \$29

Tropical fruitizza, fresh bagels and croissants served with sweet butter, cream cheese, assorted jams and preserves, thick sliced French toast casserole with warm maple syrup and whipped butter, scrambled eggs with chives, breakfast chorizo sausage, applewood smoked bacon and home-style signature red potatoes with peppers and onions



BREAKFAST

BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 25 guests per station.
A \$75 fee will be applied for services less than the stated minimum.

GF Oatmeal \$6.75

With butter, brown sugar, cinnamon, seasonal Florida honey and an assortment of dried fruits

"Down-Home" Southern Style \$8.50

Sausage gravy with fresh baked biscuits, cheddar cheese, grits, chopped bacon, sage pork sausage and a hot sauce bar

Custard Baked French Toast \$8.50

Served with cinnamon, brown sugar, raisins, pecans and maple syrup

GF Omelet and Egg Station* \$10.50

Prepared to order with mushrooms, peppers, onions, tomatoes, grated cheese, baby spinach and diced ham
(Egg substitute available at additional charge)

Smoked Salmon with Bagels \$12.50

With cream cheese, grated hard-boiled eggs, thin sliced red onions, chopped parsley, sliced vine-ripened tomatoes, capers and a selection of bakery fresh bagels



GF Tostada Bar \$9.50

Fried corn tortilla, soft corn tortilla, scrambled eggs, potato casserole, cheddar cheese, spinach, pico de gallo and sour cream

Multigrain Waffle Station* \$9.50

Choice of one:

- **Bananas Foster** with cinnamon butter, brown sugar and whipped cream
- **Cherries Jubilee** with Bing cherries, cinnamon butter, brown sugar and whipped cream
- **Caramel Apple** with sour green apples, caramel sauce, cinnamon butter and whipped cream

Multigrain Pancake Station* \$9.50

Choice of one:

- **Bananas Foster** with cinnamon butter, brown sugar and whipped cream
- **Cherries Jubilee** with Bing cherries, cinnamon butter, brown sugar and whipped cream
- **Caramel Apple** with sour green apples, caramel sauce, cinnamon butter and whipped cream

* A culinary professional is required at \$225 per station (minimum of four hours).

BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

All plated breakfasts include fresh sliced seasonal fruits, Florida orange juice, freshly baked breakfast pastries with butter and preserves, coffee, decaffeinated coffee and herbal tea.



Traditional American Breakfast \$24.75

Egg medallion, hash brown potatoes and applewood smoked bacon

Orange Sunshine \$28.25

Egg medallion, country ham, thick sliced bacon and French toast bread pudding with warm Georgia peach compote, served with three potato hash

Caramelized Peach French Toast \$25

Thick sliced bread dipped in egg batter with peach glaze, served with grilled chicken apple sausage

Banana Walnut Pancakes \$25

Freshly prepared pancakes with walnuts, whipped cinnamon honey butter and warm maple syrup, served with applewood smoked bacon



South Beach Stratta \$30.25

Scrambled eggs, tomato, peppers, chorizo and cheddar cheese wrapped in a puff cheese pastry with lime hollandaise, served with three potato hash, grilled roma tomatoes and mini peppers



Central Florida Frittata \$26.25

Florida frittata filled with potatoes, peppers, onions and cheddar cheese, served with roasted tomato pepper cream, chorizo link, thick sliced bacon and lyonnaise potatoes with caramelized onions



Mushroom and Spinach Frittata \$25

Eggs with herbed feta cheese, grilled mushrooms and spinach, served with roasted baby red potatoes

Scrambled Eggs Quesadillas \$26.25

Grilled tortillas filled with fluffy scrambled eggs, green chili, scallions, stewed black beans and chorizo, served with chili roasted papas criolla, salsa fresca and sour cream

LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest. All Boxed Lunches are served with whole fresh fruit, Divvies® cookies, chips and appropriate condiments.

Traditional Boxed Lunch \$24.50

Served on a soft roll

Please select from the following:

- Premium roast turkey and cheddar cheese
- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Chicken and cheddar cheese

Gourmet Salad Boxed Lunch \$26.50

Please select from the following:

- GF** • **Chicken Niçoise** with gourmet greens, sliced red skin potato, gold and green beans, heirloom tomatoes, hard-boiled egg, chick peas, capers, niçoise olives and Italian vinaigrette
- GF** • **Super Chicken Caesar Salad** with super greens, blueberries, strawberries, toasted almonds and Caesar dressing



Gourmet Wrap Boxed Lunch \$29.50

Please select from the following:

- Southwest roast beef with grilled peppers and chipotle aioli
- Premium roast turkey with smoked cheddar and pesto aioli
- Grilled vegetables with wilted spinach and a balsamic glaze

Premium Boxed Lunch \$29.50

Please select from the following:

- Premium roast turkey and Swiss with cranberry orange chutney on focaccia bread
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on Artisan bread
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on Artisan bread

UPGRADE YOUR BOXED LUNCH SELECTION:

Substitute a composed salad instead of chips: **Add \$3 per person**

Substitute a dessert bar instead of a Divvies cookie: **Add \$3 per person**

Substitute sliced fruit for a whole fruit: **Add \$3.25 per person**

LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Plated lunch entrées include choice of salad, choice of dessert, fresh baked rolls and butter, coffee, decaffeinated coffee, herbal tea and iced tea.



ENTRÉES

Please select one from the following:



Pan-Seared Pacific Dory \$36.25

Pan-seared pacific dory with curry spiced lime beurre blanc and sprouts, served with pineapple fried rice and sautéed seasonal vegetables



Chili-Seared Salmon \$38.25

Chili-seared salmon served on jasmine rice with edamame, Caribbean fruit salsa, garlic cilantro butter and steamed fresh vegetables

Roasted Vegetable Rollatini \$34.25

Fresh pinwheel shaped pasta stuffed with ricotta and mozzarella, served with roasted vegetables and rosa cream sauce



Roasted Portobello Mushroom \$29.25

Roasted portobello mushroom stuffed with risotto, sun-dried tomatoes, thyme and Parmesan cheese gratin, served with a medley of freshly harvested vegetables



Sautéed Sofrito Chicken \$36.25

Sautéed boneless chicken breast with black beans and cheese, served with basmati rice and seasonal fresh vegetable medley



Mediterranean Roasted Chicken \$35.25

Mediterranean boneless chicken breast with Florida honey, served with basmati rice, fresh curried potato and vegetables



Grilled Breast of Chicken \$34.25

Grilled boneless chicken breast with balsamic glazed cipollini onions and baby tomato relish, served with whipped Yukon gold potatoes and roasted seasonal fresh vegetables



Roasted Tenderloin of Beef \$48.25

Sliced beef tenderloin with red chimichurri sauce, served with roasted Yukon potatoes with olive oil and sea salt and fresh seasonal vegetables

Pork Tenderloin Medallions \$36.25

Pork tenderloin medallions, sweet onion cornbread stuffing with green apples, mushrooms and sherry pan gravy with caramelized shallots, served with a medley of seasonal vegetables

LUNCH

PLATED LUNCHES continued

Plated salad entrées include choice of dessert, freshly baked rolls and butter, coffee, decaffeinated coffee, herbal tea and iced tea.

COLD PLATED LUNCHES

Please select one from the following:



Garden Fresh Summer Salad \$29

Orange wood smoked jerk chicken, artisan hydroponic lettuce cups and local Barefoot Farms fresh vegetables to include cucumbers, carrots, daikon, pan roasted summer squash, and sun sprouts, served with brown rice, pickle and sesame seeds with a zesty Sriracha sauce.

Preset with hand-shaved banana chips, rice noodle chips and crisp wonton chips, served with St. Augustine datil chili dip

Latin Quarter Salad \$28

Local Cypress Point Creamery's Magnolia and Sinful Swiss cheeses, sliced slow-roasted turkey breast with fresh turmeric, ginger and Florida honey, pepper-cured beef summer sausages, seasoned pearl cous cous, fresh goat cheese, olives, pepperoncini, sweet peppers, fresh figs and dried fruits, served with dijon mustard and light caper dressing.

Preset with an assortment of locally crafted artisan breads, to include multigrain cranberry, baguettes, lavash, mini croissants and flatbreads



Vegetarian Latin Quarter Salad \$26

Local Cypress Point Creamery's Magnolia and Sinful Swiss cheeses, quinoa Napoleon with zucchini planks, tomato, cucumber, mint, parsley, fresh goat cheese, olives, pepperoncini, sweet peppers, fresh figs, dried fruits, served with dijon mustard and light caper dressing.

Preset with a basket of gluten-free selections to include sliced Rudi's® bread and rice crackers



LUNCH

PLATED LUNCHES continued

SALADS

Please select one from the following:

**Garden Harvest Salad**

Hand-picked lettuces and baby kale leaves with vine-ripened tomatoes, crisp cucumbers, red radishes, radicchio, crunch carrots and toasted sunflower seeds, served with Burgundy wine vinaigrette

**Baby Spinach and Mixed Green Salad**

Tossed baby spinach and mixed greens with grape tomatoes, sliced cucumbers, hard boiled eggs, candied pecans and golden raisins, served with spiced mustard vinaigrette

**Super Caesar Salad**

Super greens, romaine lettuce, pecorino romano cheese, toasted almonds, fresh blueberries and strawberries, served with Caesar dressing

**Smokehouse Chopped BLT Salad**

Chopped iceberg lettuce with smoked applewood bacon, heirloom tomato, cucumber, radishes and feta cheese, served with an olive oil and white balsamic dressing

**Euro Spring Mix Salad**

Red and yellow tomatoes, goat cheese, radishes, sunflower seeds, carrot curls and croutons on the side, served with a Sherry vinaigrette

**Sesame Ginger Miso Cucumber Salad**

Shaved English cucumbers and toasted sesame seeds, served with rice vinegar vinaigrette

**Baby Red Romaine Salad \$4 additional**

Steak-cut heirloom tomatoes and local bleu cheese, served with a citrus honey vinaigrette



LUNCH

PLATED LUNCHES continued**DESSERTS**

Please select one from the following:

**Old-Fashioned Southern
Banana Pudding**

Fresh banana, vanilla wafer and
whipped cream

Centerplate Moon Pies

Red velvet, chocolate cream
or lemon

Seasonal Berry Shortcake

With a drop biscuit and fresh
whipped cream

Peach Shortcake

With a drop biscuit and fresh
whipped cream

Chocolate Tres Leches

Chocolate sponge cake soaked in
three milks and iced with double fudge
chocolate icing

Tiramisu

Sponge cake with coffee syrup,
mascarpone cheese, lady fingers
and cocoa powder

Turtle Cheesecake

New York style cheesecake with
caramel, chocolate chips and pecans

Key Lime Bundt Cake

With crème anglaise

SIGNATURE DISH**Bee Hive Honey Pastry Crème & White
Chocolate Honey Comb** \$6.75 additional

Bee hive dome of dulce de leche pastry
crème, resting on orange honey scented
tres leches cake and a brûlée of meringue
garnished with white chocolate honey comb



LUNCH

LUNCH BUFFETS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Lunch Buffets include coffee, decaffeinated coffee, herbal tea and iced tea.



The Deli Buffet \$32

- GF** • **Mixed Field Artisan Greens**
Tomatoes, cucumbers, carrot curls, daikon sprouts and red cabbage, served with Ranch or Citrus vinaigrette dressing and croutons on the side
- **Elbow Macaroni Salad**
Carrots, celery and sweet onion
- GF** • **Southern Red Skin Potato Salad**
Mustard, mayonnaise and relish
- GF** • **Sliced Deli Meats**
Smoked turkey breast, roast beef, cured ham and Genoa salami
- GF** • **Sliced Cheeses**
Cheddar, Swiss and Monterey Jack
- GF** • **Condiments**
Lettuce, tomatoes, onions, dill pickles, mayonnaise and mustard
- **Artisan Sliced Breads**
Fresh baguettes, onion rolls and marbled rye
- **Macaroons**
- **Chocolate Bundt Cake with Berries**

Center to Table Buffet \$38

- **Red, White and Black Bean Chili**
With quinoa (Vegan)
- **Caesar Salad with Fresh Seasonal Berry Boost**
Strawberries and blueberries, crisp local greens, Parmesan cheese, chia seeds, toasted almonds and house-made croutons, served with Caesar dressing
- GF** • **Forage Salad**
Harvest of local super greens, roasted Brussels sprouts, rainbow carrots and beets, chickpeas, sunflower seeds and goat cheese, tossed in apple cider vinaigrette and croutons on the side
- **Turkey Wrap**
Shaved hormone-free turkey, with gouda cheese, super greens, heirloom tomatoes and chipotle aioli in a tomato wrap
- **Caprese Wrap**
Fresh mozzarella, tomatoes and basil with pesto hummus and olive tapenade in a spinach wrap
- **Seasonal Berry Shortcake**

LUNCH

LUNCH BUFFETS continued

The Southern Buffet \$42

- GF** • **Garden Harvest Vegetable Crudité**
Crisp seasonal vegetables and home-style pickles
- **Classic Caesar Salad**
Crisp romaine lettuce, garlic croutons and Parmesan cheese, served with traditional Caesar dressing
- GF** • **Southern Cole Slaw**
Creamy citrus dressing
- GF** • **Slow Roasted Sirloin of Beef**
Slow roasted and served with natural jus
- GF** • **Country Fried Chicken**
Buttermilk flour and fried golden brown
- **Mac n' Cheese**
Baked with a three-cheese blend
- GF** • **Roasted Brussels Sprouts**
With balsamic vinegar and honey
- **Smokehouse Barbecue Sauce Bar**
- **Hearth Baked Rolls and Butter**
- **Baked Apple Cobbler**
- **Freshly Baked Gourmet Cookies**

Orlando Sun Country Picnic Buffet \$36

- **Creamy Hummus with Roasted Red Pepper Dip**
Seasoned flat breads and specialty crackers
- GF** • **Tomato, Hearts of Palm and Radicchio Salad**
Orange vinaigrette
- **Fusilli Pasta Salad**
Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese and red pepper vinaigrette
- GF** • **Baked Three-Potato Salad**
Yukon gold, sweet and red bliss potatoes with sour cream, grain mustard dressing and flat leaf parsley
- **Petite Sandwiches on Sliced French Baguette**
 - Smoked turkey B.L.T. with cranberry aioli
 - Spicy Italian with salami, ham, capicola, mortadella and provolone cheese
 - Grilled vegetables with fresh mozzarella and pesto
- **Individual Bags of Gourmet Chips**
- **Freshly Baked Gourmet Cookies and Double Fudge Brownies**

Lake Eola Buffet \$41

- **Seafood Pasta Salad**
Confetti peppers and rémoulade dressing
- GF** • **Tropical Fruit Salad**
Lime and coconut shavings
- GF** • **Wild Greens and Vegetable Chop Salad**
Cucumbers, red onions, tomatoes, green beans, carrots and broccolini in citrus vinaigrette
- GF** • **Pan-fried Chicken Breast**
With lemon caper butter sauce
- **Soy Grilled Pacific Dory**
Cipollini onions and balsamic syrup
- GF** • **Brown Rice and Quinoa**
- GF** • **Steamed Seasonal Medley of Vegetables**
- **Hearth Baked Rolls and Butter**
- **Key Lime Bundt Cake**
With crème anglaise



LUNCH

LUNCH BUFFETS continued**Atlantic Coast Buffet \$44**

- GF** · **Vine-Ripened Tomatoes and Fresh Mozzarella**
Cracked pepper, sea salt and extra virgin olive oil
- GF** · **Grilled Vegetable Antipasto**
Roasted sweet peppers and marinated olives
- GF** · **Bibb Lettuce Salad**
Toasted walnuts and bleu cheese, served with creamy dijon tarragon dressing
- GF** · **Grilled Shrimp on Stick**
Mango salsa and beurre blanc
- GF** · **Atlantic Cod**
Lemon caper remoulade
- GF** · **Roasted Boneless Chicken Breast**
Mushrooms and red wine sauce
- **Fettuccine**
Sun-baked tomatoes, sautéed spinach, garlic cream and roasted artichoke hearts
- GF** · **Sautéed Seasonal Vegetables**
- **Hearth Baked Rolls and Butter**
- **Wild Blueberry Bars**
- **Lemon Bars**

Central Florida Buffet \$38

- GF** · **Southern Red Skin Potato Salad**
Mustard, mayonnaise and relish
- GF** · **Three Bean Salad**
Red beans, chickpeas and green beans, served with chipotle honey vinaigrette
- GF** · **Crunchy Carrot Slaw**
Dill and golden raisins
- **Rosemary Roasted Chicken**
- GF** · **Marinated Sliced Pork Loin**
Mushroom, pepper and tomato Creole sauce
- GF** · **Sour Cream Mashed Potatoes**
- GF** · **Broccoli, Cauliflower and Carrots**
- **Cornbread and Vegetable Biscuits**
Whipped honey butter
- **Peach Cobbler**

**South of the Border \$40**

- GF** · **Cortés New World Salad**
Local seasonal greens, sweet roasted corn, poblano, Chayote squash, toasted pumpkin seeds and a cilantro lime dressing
- GF** · **Tostada**
Crispy fried ground corn tortillas with pickled radish, red onion, pico de gallo and salsa verde
- GF** · **Nacatamal Enchilada**
Masa cornmeal dough stuffed with vegetables and cheese
- GF** · **Roasted Chicken Tinga**
With sweet onions, garlic and cumin
- GF** · **Pork Carnitas**
With tomatillo, onion, garlic, cumin and lime
- GF** · **Coconut Brown Rice and Red Beans**
- **Sopapillas**
With honey and cinnamon
- **Pineapple Cream Cake**



LUNCH

LUNCH BUFFETS continued

Modern Sicilian \$40

- GF** • **Caprese**
With fresh mozzarella cheese, heirloom tomatoes, orange segments, sliced cucumber, balsamic vinegar, sea salt and olive oil
- GF** • **Super Caesar Salad**
Super greens, romaine lettuce, pecorino romano cheese, blueberries, strawberries, roasted almonds and lemon, served with Caesar dressing
- **Pasta a la Vodka**
Al dente cooked pasta with a light tomato cream sauce, finished with vodka and pecorino romano cheese
- GF** • **Chicken Parmesan au Natural**
Pan fried chicken, jus lié tomato, basil and fontina cheese
- GF** • **Tilapia Vesuvio**
Oven poached with chianti, artichokes, olives, peppers, tomatoes and oregano
- GF** • **Sautéed Swiss Chard, Yellow Squash and Cannellini Beans**
- **Focaccia Breadsticks**
- **Tiramisu**
- **Cannolis**



American Chinese to Go \$40

- **Vegetable Lo Mein Salad**
Julienne peppers, carrots, snow peas, edamame and bean sprouts, served with a cilantro ginger dressing
- GF** • **Shanghai Salad**
Shredded Shanghai cabbage, carrots, rice vinegar, sugar, red pepper and sea salt
- GF** • **Chicken Teriyaki**
Grilled with an orange and scallion sauce
- **Mongolian Beef Short Ribs**
With ginger scallion glaze and garnished with broccoli florets
- GF** • **Brown Rice Stir Fry**
With Napa cabbage, kale, carrots and tofu
- **Vegetable Spring Rolls**
With plum sauce
- **Fortune Cookies**
- **Almond Cookies**
- GF** • **Assorted Macaroons**

Wellness Buffet \$40

- GF** • **Hydroponic Butter Leaf Lettuce and Georgian Goat Cheese**
With dried raisins, served with a citrus vinaigrette
- GF** • **Seasonal Melon, Heirloom Tomatoes, Onions, Mint and a Ginger Rice Vinaigrette**
- GF** • **Oven Poached Salmon**
With Nolly Pratt wine, fresh lemon, thyme, shallots, julienne of leeks, carrots and celery
- GF** • **Chicken Forestière**
Pan-roasted chicken with a toy box of wild mushrooms, fresh marjoram and marsala wine
- GF** • **Herb Crusted Sweet Potato Wedges**
- GF** • **Seasonal Rainbow of Vegetables**
With lemon avocado oil and sea salt
- **Hearth Baked Rolls and Butter**
- GF** • **Seasonal Fruits and Berries**
With a fruit yogurt dipping sauce

LUNCH

LUNCH BUFFETS continued

Premium Lunch Buffet \$42

The price listed is per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees. Served with hearth baked rolls and butter, coffee, decaffeinated coffee, herbal tea and iced tea.

SALADS

Please select two options from the following:

- GF** • **Smokehouse Chop BLT Salad**
Chopped iceberg lettuce, smoked applewood bacon, heirloom tomatoes, cucumbers, radishes and feta cheese, served with an olive oil and white balsamic dressing
- GF** • **Super Caesar Salad**
Super greens, romaine lettuce, pecorino romano cheese, blueberries, strawberries, toasted almonds and lemon, served with Caesar dressing
- **Mandarin Pasta and Spinach Salad**
Super greens, mandarin oranges, spinach, raisins, pine nuts and fried noodles, served with teriyaki dressing
- GF** • **Sesame Ginger Miso Cucumber Salad**
Shaved English cucumbers and toasted sesame seeds, served with rice vinegar vinaigrette
- GF** • **Roasted Three-Potato Salad**
Yukon gold, sweet and red bliss potatoes with baby spinach



ENTRÉES

Please select two options from the following:

- GF** • **Chicken Francaise**
Lemon caper sauce
- GF** • **Smothered Mojo Pork Loin**
Onion, lime and garlic
- GF** • **Oven Poached Salmon**
Lemon, capers, carrot, celery, leek and thyme
- GF** • **Corvina Véronique**
Red and white grapes, served with white wine beurre blanc
- GF** • **Cowboy Roasted Sirloin**
Deep, rich Worcestershire sauce and soy glaze
- GF** • **Vesuvio Chicken Supreme**
Pan-roasted breast of chicken, sautéed peppers, onions, artichokes, tomato, fennel and garlic
- GF** • **Chicken Marsala**
Sautéed chicken breast with a toy box medley of mushrooms and a marsala demi glaze
- GF** • **Short Ribs Ranchero Mirage**
Sweet and sour brown demi glaze with Asian flavors

LUNCH

LUNCH BUFFETS continuedPremium Lunch Buffet \$42 continued

SIDES

Please select two options from the following:

- GF** • **Roasted Sweet Potato Wedges**
With honey and brown sugar
- GF** • **Brown Rice, Quinoa and Edamame**
- GF** • **Garlic Mashed Red Skin Potatoes**
- GF** • **Cauliflower and Brussels Sprouts**
With a balsamic vinaigrette
- GF** • **Papa Criollas**
Oven roasted baby cream potatoes, rosemary, olive oil and sea salt
- GF** • **Cauliflower Crumble Stir Fry**
Garlic, ginger, tamari sauce, scallions, sprouts and baby kale
- GF** • **North South Jambalaya**
Red and white kidney beans, poblano peppers, sweet onions, toasted coriander seed and basmati rice
- GF** • **Cantonese Eggplant**
Stewed stir-fried eggplant, scallions, peppers, ginger, garlic, tamari, mung bean sprouts, black sesame oil and oyster sauce



DESSERTS

Please select one from the following:

- **Old-Fashioned Southern Banana Pudding**
Fresh banana, vanilla wafer and whipped cream
- **Centerplate Moon Pies**
Red velvet, chocolate cream or lemon
- **Seasonal Berry Shortcake**
With a drop biscuit and fresh whipped cream
- **Peach Shortcake**
With a drop biscuit and fresh whipped cream
- **Chocolate Tres Leches**
Chocolate sponge cake soaked in three milks and iced with double fudge chocolate icing
- **Tiramisu**
Sponge cake with coffee syrup, mascarpone cheese, lady fingers and cocoa powder
- **Turtle Cheesecake**
New York style cheesecake with caramel, chocolate chips and pecans
- **Key Lime Bundt Cake**
With crème anglaise

DINNER MENUS

DINNER

PLATED DINNERS*

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

All plated dinner entrées include choice of salad, hearth baked rolls and butter, choice of dessert, coffee, decaffeinated coffee, herbal tea and iced tea.

ENTRÉES

Please select one from the following:



Soy Chicken Breast \$42

Boneless breast with soy ginger glaze, served with jasmine rice, spring onions and crunchy Asian vegetable medley

Pair with: Whitehaven Sauvignon Blanc



Free Range Chicken Breast \$45

Mushrooms, braised artichoke and sweet onion ragout, served with multigrain pilaf and seasonal fresh vegetables

Pair with: Sterling Vineyards Sauvignon Blanc

Filet of Beef \$56

8-oz. filet mignon with red chimichurri sauce and crispy seasoned onion straws, served with butter mashed potatoes and roasted root vegetables

Pair with: Concha Y Toro, Gran Reserva Serie Riberas Cabernet Sauvignon



Prime Cut Roast Sirloin \$47

Mustard horseradish demi-glace sauce, served with rosemary roasted golden potatoes and seasonal fresh vegetables

Pair with: Five Rivers Cabernet Sauvignon



Petite Filet and Grilled Prawns \$72

Argentinean steak sauce, oven-dried tomato, served with potato cheese gratin and roasted vegetable medley

Pair with: MacMurray Ranch Estate Vineyards Pinot Noir

Pan-Seared Crab Cakes \$49

Charred corn and jalapeño cream, egg linguini with cracked black pepper, Thai basil oil and fresh baby vegetable medley

Pair with: Whitehaven Sauvignon Blanc



Oven Roasted Grouper Fillet \$47

Creamed spinach, herbed dauphinoise potatoes and sautéed fresh vegetables

Pair with: Beckon Chardonnay

Grilled Portobello Mushroom and Roasted Vegetable Wellington \$41

Tomato-cumin puree, served with multigrain pilaf and grilled vegetable medley

Pair with: Sterling Vineyards Sauvignon Blanc



Double-Cut Lamb Chop \$62

Tomato mint relish and red wine glacé, served with rosemary roasted fingerling potatoes and fresh seasonal vegetables

Pair with: Beaulieu Vineyards Merlot



*Dinner Buffets are available upon request.

DINNER

PLATED DINNERS continued

SALADS

Please select one from the following:



Baby Iceberg Wedge

Slivered red onions, shaved carrots, crispy pancetta bacon and herb speckled oven dried tomatoes, served with choice of tangy ranch dressing or sweet balsamic vinaigrette



Super Caesar Salad

Romaine lettuce, super greens, blueberries, strawberries, pecorino romano cheese, toasted almonds and lemon, served with Caesar dressing



Sesame Ginger Miso Cucumber Salad

Shaved English cucumbers and toasted sesame seeds, served with rice vinegar vinaigrette



Euro Spring Mix Salad

Red and yellow tomatoes, goat cheese, radishes, sunflower seeds, carrot curls and croutons on the side, served with a Sherry vinaigrette



DINNER

PLATED DINNERS continued

DESSERTS

Please select one from the following:

Old-Fashioned Southern Banana Pudding

Fresh banana, vanilla wafer
and whipped cream

Centerplate Moon Pies

Red velvet, chocolate cream or lemon

Seasonal Berry Shortcake

With a drop biscuit and fresh
whipped cream

Peach Shortcake

With a drop biscuit and fresh
whipped cream

Chocolate Tres Leches

Chocolate sponge cake soaked in
three milks and iced with double fudge
chocolate icing

Tiramisu

Sponge cake with coffee syrup,
mascarpone cheese, lady fingers
and cocoa powder

Turtle Cheesecake

New York style cheesecake with
caramel, chocolate chips
and pecans

Key Lime Bundt Cake

With crème anglaise

SIGNATURE DISH

Bee Hive Honey Pastry Crème & White Chocolate Honey Comb

\$6.75 additional

Bee hive dome of dulce de leche
pastry crème, resting on orange
honey scented tres leches cake
and a brûlée of meringue garnished
with white chocolate honey comb



RECEPTION MENUS

RECEPTION

COLD HORS D'OEUVRES

Prices listed are per piece. Minimum of 50 pieces per selection.

Assorted Mini Pinwheel Sandwich \$3.75

GF Tomato and Fresh Mozzarella Shooter \$3.75

GF Prosciutto-wrapped Melon on Bamboo Skewer \$4.25

Smoked Salmon on Wonton Crisp with Wasabi Aioli \$4.50

Rice Roll with Jerked Tuna, Mango Relish and Wasabi Aioli \$4.75

California Roll with Soy Dipping Sauce, Wasabi and Pickled Ginger \$4.75

GF Caribbean Ceviche Shooter \$4.75

GF Asian Spoon Ahi Tuna Tataki with Plantain Chip \$4.75

GF Vegetarian Summer Roll \$5
With peanut dipping sauce

Caprese Slider \$5.50
With tomato, fresh mozzarella, grilled squash, basil and pesto aioli

Tandoori Chicken Slider \$5.50
With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll

Italian Slider \$5.75
Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on foccacia bread

Wild Salmon Wrapped Asparagus \$6
With honey dijon

GF Jumbo Shrimp Cocktail with Lemons and Cocktail Sauce \$6.25

Prosciutto-wrapped Shrimp with Rémooulade \$7



RECEPTION

HOT HORS D'OEUVRES

Prices listed are per piece. Minimum of 50 pieces per selection.

| | | | | | |
|-------------------------------------------------------------------|--------|-----------------------------------------------------------------------|--------|---------------------------------------------------------|--------|
| Wedge Fried Pickles with Ranch Dipping Sauce | \$3.50 | Southwest Chicken Spring Roll with Mustard Aioli | \$5 | Chicken Breast Slider | \$5.50 |
| Vegetable Pot Sticker with Ponzu Sauce | \$3.75 | Argentine Chicken Empanada with Garlic Aioli | \$5 | With pepper jack cheese and chipotle aioli | |
| Vegetable Spring Roll with Sweet and Sour Dipping Sauce | \$4 | Sausage en Croute with Stone Ground Mustard | \$5 | Italian Chicken Parmesan Slider | \$5.50 |
| Fried Pork Pot Sticker with Ponzu Sauce | \$4 | Turkey Slider with Stuffing and Cranberry Sauce on a Sweet Bun | \$5 | With mozzarella and marinara sauce | |
| Portobello Mushroom Crisp with Smoked Chipotle Aioli | \$4 | Chicken Cordon Bleu with Gruyere Cheese and Dijonnaise | \$5 | GF Teriyaki Beef Kabob | \$5.75 |
| Arancini Risotto and Cheese Ball with Pomodoro Sauce | \$4.50 | Mojo Pork Slider | \$5 | Blue Crab Cake with Citrus Herb Rémoulade | \$5.75 |
| Vegetable Cheese Quesadilla | \$4.75 | With aioli, pickled red onion, tomato and Swiss cheese on a sweet bun | | GF Bacon wrapped Diver Scallop with Garlic Cream | \$5.75 |
| New Zealand Shepherd's Pie | \$4.75 | Chicken Quesadilla | \$5.25 | Coconut Shrimp with Pineapple Chutney | \$5.75 |
| GF Jamaican Jerk Chicken Saté | \$4.75 | GF Brazilian Churrasco Steak and Chimichurri Dipping Sauce | \$5.50 | Corned Beef Reuben and Swiss Slider | \$5.75 |
| Cuban Spring Roll | \$4.75 | Angus Beef Slider | \$5.50 | With sauerkraut and Thousand Island dressing | |
| Black beans and cheddar cheese, served with sour cream and chives | | With American cheese, mustard, mayonnaise and ketchup | | Mini Beef Wellington | \$6 |
| Beef Empanada | \$5 | GF Guava BBQ Beef Saté | \$5.50 | BBQ Pulled Pork Slider | \$6 |
| | | | | With smoked cheddar on sweet bun | |
| | | | | Mini Cuban Slider | \$6 |
| | | | | With Swiss cheese on Cuban loaf | |



RECEPTION

RECEPTION STATIONS

Prices listed are per guest unless otherwise stated.

Imported and Domestic Cheese Display

Garnished with seasonal fruit, sliced baguettes and assorted crackers

Serves approximately 25 guests \$225

Serves approximately 50 guests \$450

GF Sliced Seasonal Fruits and Berries Display

Served with a fruit yogurt dip

Serves approximately 25 guests \$187.50

Serves approximately 50 guests \$375

GF Fresh Vegetable Crudité's

Creamy mojito dip and spicy Florida ranch dip

Serves approximately 25 guests \$175

Serves approximately 50 guests \$350

Roasted Garlic Hummus

Served with crisp pita chips and cucumber-carrot relish

Serves approximately 25 guests \$150

Serves approximately 50 guests \$300



GF Nacho Bar (minimum of 25 guests)

\$13

Tri-color corn tortilla chips, black beans, queso blanco, chicken tinga, sour cream, guacamole, fresh jalapeño and pico de gallo

Baked Brie (serves approximately 30 guests)

\$175

Imported brie wheel topped with a tropical fruit chutney of mango, papaya, citrus and coconut, wrapped in puff pastry and baked until golden brown, served warm

Pasta Station* (minimum of 25 guests)

\$16

Penne rigati and warm garlic sticks

Please select two from the following sauces:

Marinara, pesto, a la vodka, garlic and cream or sun-dried tomato

GF Paella Valenciana (minimum of 25 guests)

\$15

Saffron rice with roasted corn, sweet potato, baby sweet peppers, asparagus, artichokes, charred cherry tomatoes, olives, pigeon peas cooked in vegetable broth and a sofrito sauce (Vegan)

GF Hibachi Sea Bass Display (minimum of 25 guests)

\$16

Sautéed miso strips of hibachi grilled sea bass and served with ponzu sauce

* A culinary professional is required at \$225 per station (minimum of four hours).

RECEPTION

TASTER PLATE STATIONS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Carnitas Skillet Station \$16

Street food and tacos lead the way in Mexico City. Taste traditional tacos al pastor with ensalada de repollo, salsa verde, corn tortillas, rice and beans.

- GF** · **Cochinita Pibil**
Fried pork with caramelized onions, oranges and lime juice
- GF** · **Ensalada de Repollo**
- GF** · **Warm Corn Tortillas**
- GF** · **Three Bean Chili**
With poblano Hatch peppers
- GF** · **White Rice**
With cilantro
- GF** · **Toppings and Sauces**
Cotija cheese, ranchero sauce, salsa verde with lime wedges

Taster Plate Stations include one of each item listed in menu.

*A culinary professional is required at \$225 per station (minimum of four hours).

Southern Pride* \$18

Southern traditions shine through with slow-roasted, flavorful meat and tangy slaw. A perfect blend of sweet, savory and heat, topped off with a warm biscuit.

- GF** · **Greenville Southern Pride Hickory-Smoked Brisket**
- GF** · **Pepper and Apple Slaw**
- GF** · **Stewed Cauliflower Mash**
- **Pimento Cheese Biscuits**
- **Tom's Mustard**



Asian Fusion \$21

Let the time-honored art of robatayaki grilling over open fire take you straight to Tokyo. Find tasty vegan, seafood and chicken selections. Accompanied by simplistic, traditional togarashi seasonings and soy.

- GF** · **Yakitori Grill Tops**
Charred chicken sesame with scallion, sesame oil, garlic, soy and togarashi spice
- GF** · **Charred Shishito Shrimp**
Ginger sake, ginger and garlic sauce
- GF** · **House Banh Mi**
Sliced Pâté Maison on a deli roll, cucumber, jalapeño, scallion, carrot, mint and cilantro with tobiko spicy mayonnaise
- GF** · **Mushroom & Fried Tofu Skewer**
Soy, garlic and vegetable oil
- GF** · **Jasmine Rice**

RECEPTION

TASTER PLATE STATIONS continued

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Tapas Buffet \$21

Celebrate the colorful and flavorful variety of Madrid-style tapas with delicious vegetable dishes, charcuterie and cheeses.

- GF** • **Mahón, Tetilla, Prima Donna and Drunken Goat Cheese**
- GF** • **Charcuterie**
'Nduja, Lomo, Jamón Serrano and Wild Boar Salami
- **Toasted Bread with Tomato and Olive Oil**
- GF** • **Vegetables a la Parrilla**
Grilled artichokes, lemon, rosemary romesco sauce, grilled asparagus with fig balsamic vinegar, spicy rainbow carrots with mustard seeds, chorizo, shishito fried peppers, papas bravas, smoked paprika and jalapeño aioli
- GF** • **Ensalada**
Artisan lettuce, Spanish olive oil, white balsamic vinegar and sea salts with creamy pimento herb buttermilk or Sherry garlic vinaigrette

Soup Noodle Bar* \$14

Immerse yourself in the flavors of Ho Chi Minh City with a vegan phò chay and a beef short rib bún bò huê classic home-style soup.

- **Phò Chay**
Vegan soup broth with tofu, kale, oyster, shiitake mushrooms and noodles
- **Bún Bò Huê**
Beef broth with shaved short rib, baby bok choy, pumpkin and noodles
- **Toppings**
Hard boiled egg, scallions, bean sprouts, shaved cabbage, julienne radish, julienne carrots, shaved jalapeños, green beans, roasted eggplant, daikon radish, scallion oil, limes, basil and cilantro



Taster Plate Stations include one of each item listed in menu.

*A culinary professional is required at \$225 per station (minimum of four hours).

RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

Local Fresh Fruit Cobblers in Skillets* \$8.50

Stewed fruit compote, topped with dimples of southern buttermilk biscuits, sprinkled with cinnamon streusel and baked until golden brown, served with a scoop of French vanilla ice cream

GF Bananas Foster or Cherries Jubilee Action Station* \$9.50

Sliced bananas or cherries in butter with brown sugar, lemon, cinnamon, a splash of rum and flambéed before your eyes, served over French vanilla ice cream

GF Ice Cream Social* \$15

Premium vanilla ice cream presented in an ice bowl with nuts, cherries, whipped cream, shredded toasted coconut, chopped assorted candy bars and cookies

Strawberry Shortcake Station* \$14.50

Build your own station to include:

- Fresh strawberries and mixed berry compote
- Shortcake biscuits, pound cake, chocolate sauce and whipped cream

* Add a service attendant at \$180 per station (minimum of four hours).



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per carved item.

All carved items are served with petite rolls and appropriate condiments.

- GF Sage and Rosemary Rubbed Turkey Breast \$375**
Served with orange-cranberry sauce, yellow mustard and mayonnaise
(Serves approximately 30 guests)
- GF Pepper and Sea Salt Encrusted Steamship of Beef \$1200**
Served with horseradish sauce, whole grain mustard and mayonnaise
(Serves approximately 150 guests)
- GF Herb Encrusted Tenderloin of Beef \$350**
Served with horseradish sauce, whole grain mustard and mayonnaise
(Serves approximately 20 guests)
- GF Porchetta Roast \$495**
Garlic and rosemary crusted pork shoulder roast, served with mustard horseradish aioli
(Serves approximately 75 guests)

A culinary professional is required at \$225 per station (minimum of four hours).



- GF Argentinean Seasoned Baron of Beef \$600**
Served with ajili mojili sauce, aji sauce and salsa vinaigrette
(Serves approximately 75 guests)

- GF Mustard Encrusted Bone-In Ham \$550**
Served with pineapple-jalapeño chutney and horseradish sauce
(Serves approximately 75 guests)

- Oxford Prime Rib \$525**
A unique preparation for "fork tender" prime rib, served with horseradish sauce
(Serves approximately 50 guests)



BEVERAGE MENUS



BEVERAGES

HOSTED BEVERAGES

Ultra-Premium Spirits

\$8

By the cocktail

Grey Goose Vodka

Bombay Sapphire Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black Scotch

Woodford Reserve Bourbon Whiskey

Crown Royal Whisky

Premium Spirits

\$7.75

By the cocktail

Ketel One Vodka

Tanqueray Gin

Captain Morgan White Rum

Camarena Silver Tequila

Dewar's 12 Scotch

Bulleit Bourbon

Seagram's VO Whisky



Deluxe Spirits By the cocktail

\$7.25

New Amsterdam Vodka

Bombay Original Gin

Bacardi Superior Rum

Jose Cuervo Especial Tequila

Dewars White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Crown Whiskey

Premium Wine By the glass

\$7

A by Acacia, Chardonnay

Bonterra (Organic), Cabernet Sauvignon

BV Coastal Estates, Merlot

Ecco Domani, Pinot Grigio

Deluxe Wine By the glass

\$6.50

Canyon Road, Chardonnay

Fetzer Valley Oaks, Cabernet Sauvignon

Walnut Crest "Select", Merlot

Placido, Pinot Grigio

Professional bartenders are required.

A fee of \$225 per bartender is applied.

Bartender fees are waived if hosted bar sales exceed \$600.



Imported Beer By the can

\$6.50

Heineken

Corona

American Premium Beer By the can

\$5.50

Budweiser

Bud Light

Miller Lite

O'Doul's Amber (non-alcoholic)

Craft Beer By the can

\$6.50

Orlando Brewing Pale Ale

Angry Orchard

Crooked Can Brewing Company

Seasonal Beers

Draft Beer – Keg

American Premium By the keg

\$475

Budweiser, Bud Light or Miller Lite

Imported By the keg

\$575

Heineken or Corona Light

BEVERAGES

WHITE WINES

Sparkling Wines

LaMarca Prosecco – Italy \$40

Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

Banfi Rosa Regale – Italy \$46

Captivating festive with aromatic strawberries, raspberries and rose petals.

Chandon Brut – California \$52

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

Moët & Chandon Imperial, Brut Champagne – France \$130

Delicious white fruits and soft vivacity of citrus and gooseberry nuances.

Veuve Clicquot, Yellow Label, Brut Champagne – France \$154

Fruity aromas of peach, Mirabelle plum and pear with vanilla and toasty brioche.

Riesling

Pacific Rim, “J” – Washington \$34

Bouquet of jasmine, pear, apple followed by apricot and ripe apple on the palate.

Pinot Gris

Rainstorm – Oregon \$46

Aromas of crisp pear, honey blossom and flavors of mango with fresh acidity.

Pinot Grigio

Placido – Italy \$33

Fresh and fruity aromas of pears as well as citrus and grapefruit.

Ecco Domani – Italy \$35

Pale straw in hue and has delicate floral aromas with a hint of citrus.

Castello Banfi San Angelo – Italy \$42

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish.

Sauvignon Blanc

Fetzer Echo Ridge – California \$33

Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Canyon Road – California \$33

Light-bodied with aromas and flavors of ripe citrus and melon.

Whitehaven – New Zealand \$38

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.

Sterling Vineyards – California \$50

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit.



Chardonnay

Canyon Road – California \$33

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla.

Beringer Main & Vine – California \$34

Blend of ripe stone fruit and vivid citrus flavors.

A by Acacia – California \$35

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Beckon – California \$50

Brilliant yellow tone with green edges, combined with bright rich crème brûlée, Fuji apple and tropical notes.

William Hill Estate Winery – California \$60

Ripe tropical and stone fruit with notes of caramel, brown spice and toasted oak.

Stags' Leap Winery – California \$68

Shows generous lemon meringue, crisp pear, tart stone fruit and honeysuckle.

Viognier

Bonterra Organic – California \$50

Aromas of peaches and cream, citrus blossom and apricot.

Stags' Leap Winery – California \$68

Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle.

BEVERAGES

RED WINES

Merlot

Walnut Crest "Select" – *Chile* \$33

Notes of strawberry, ripe red fruits and subtle spice.

BV Coastal Estates – *California* \$35

Lovely red fruit aromas, complemented by peppery oak notes. Palate is lively and bright, brimming with ripe plum and juicy black cherry flavors.

Sterling Vintner's Collection – *California* \$46

Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper, joined by subtle oak nuances from 12 month aging.

Malbec

Trivento Golden Reserve – *Argentina* \$64

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

Red Blend

Columbia Winery, Red Blend – *Washington* \$42

A solid fruit forward foundation of fresh blackberry, cassis and blueberry flavors, with hints of ripe raspberry and red cherry.

Cabernet Sauvignon

Fetzer Valley Oaks – *California* \$33

A multi-layered wine with textures of ripe blackberry, mocha, toffee and vanilla.

Dark Horse – *California* \$33

Coffee, mocha and ripe blackberry. Rich and intense with dark fruit flavors, hints of vanilla.

Beringer Main & Vine – *California* \$34

The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.

Five Rivers Select – *California* \$35

Aromas of black cherry and herbal sagebrush, with a nice hint of toasty oak.

Bonterra Organic – *California* \$43

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Concha Y Toro, Gran Reserva Serie Riberas – *Chile* \$63

Deep red with bouquet brimming with intense aromas of plums, Morello cherries, chocolate and cassis.

Pinot Noir

Fetzer – *California* \$33

Light with ripe, bright cherry and strawberry notes.

Edna Valley – *California* \$37

Aromatically complex, this wine displays nuances of rose petal, cola, earth and black cherry.

Rainstorm – *Oregon* \$46

Soft and elegant with flavors of bright cherry, pomegranate and red berries.

MacMurray Estate Vineyards – *California* \$50

Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice.



Price per bottle. Wines are subject to change based upon availability.

INFORMATION



GENERAL INFORMATION

POLICIES AND PROCEDURES

Exclusivity

Centerplate maintains the exclusive right to provide all food and beverage in the Orange County Convention Center. All food and beverages, including water, must be purchased from Centerplate.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Food and Beverage Pricing

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Service Charges and Tax

A twenty percent (20%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges are subject to applicable tax laws and regulations.

The Service Charge is added to your bill for this catered event/ function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.

If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Payment Policy

A deposit of ninety percent (90%) of the total contract value will be required thirty (30) days in advance of the first function. The final ten percent (10%) shall be paid in full a minimum of five (5) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. MasterCard, Visa and American Express are gladly accepted. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice.

All money due to Centerplate will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the customer.

Guarantees

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Centerplate will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of fifty (50) meals (the overage).

- If this overage is used, the Customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by thirty-three percent (33%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued



Per Person Charges/Per Items

If the BEOs provided for reflect per person charges, Customer shall pay Centerplate for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the Guaranteed Attendance, the Customer shall pay the per person charges on the basis of the Guaranteed Attendance. Centerplate reserves the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance.

If the BEOs provided for reflect per item charges, Customer shall pay Centerplate for every item served at each event at the per item charge specified on the BEOs provided.

Vouchers

Centerplate requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

Sustainability

Centerplate at the Orange County Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Orange County Convention Center's current sustainability programs, including waste reduction, diversion through organic recycling, energy & water conservation, local & regional procurement, and corporate social responsibility.

Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports the Central Florida based vendors and farms to incorporate local, seasonal items whenever possible.

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Central Florida's underserved.

Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Alcoholic Beverage Guidelines

Centerplate and Customer shall comply with all applicable local and state liquor laws. Centerplate is the sole holder of liquor licenses for the Orange County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice submitted to Centerplate from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases and delivery arrangements. A waiver fee will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed Florida wholesaler that provides Centerplate with an invoice priced for no less than their "laid in" cost. Centerplate does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

Cancellation Policy

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

Eco-Friendly Services

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

Linen Service and Special Event Planning

Centerplate provides its in-house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by high functions, an additional labor charge will apply.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Changes in Service

The dates and times of service, specified on the BEOs and the other terms and conditions of this Agreement, may be changed only by a written addendum signed by both the Customer and Centerplate. Any additional expenses, arising from changes made at the Customer's request, will be paid by the Customer.

Meetings

Customer and Centerplate shall each designate a representative to meet as follows:

1. No later than five (5) business days before the start of the event(s) to review BEOs, guarantees, and any other necessary changes or business requirements.
2. On a daily basis during the event to review the previous day's services, verify charges, and discuss upcoming services.
3. Within twenty-four (24) hours after the conclusion of the event, to review and discuss all services provided at the event and final charges.

Holiday Service

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

China Service

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested.

All food and beverage events located in the Exhibit Halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks \$2.00++ per guest, per meal period or per break



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Food Storage, Delivery and Production Services

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made at least four (4) weeks in advance of the start of the event. Only Centerplate staff may perform all preparations as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.

Supplemental Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what are normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

| | |
|----------------|------------------|
| Banquet Staff: | \$45 per hour |
| Chef/Carver: | \$56.25 per hour |
| Bartender: | \$56.25 per hour |



Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples, brought into the Orange County Convention Center, must have written approval from Centerplate prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food samples are limited to three (3) ounce portions.
- Beverage samples are limited to four (4) ounce portions.
- A written description, that details the product and portion size to be sampled, must be submitted in advance to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Alcohol Sampling Policy

- A company/organization may only distribute samples of alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations
- All alcoholic beverage samples must have a Sampling Approval and Liability Waiver completed and submitted to Centerplate for approval 21 days or more in advance of the event. Approval will be communicated in writing.
- Sample Sizes are limited as follows
 - Maximum of 1 ounce of spirits
 - Maximum of 2 ounces of wine
 - Maximum of 3 ounces of beer
- Centerplate professional bartenders are required. A fee of \$225 plus tax per bartender for a time period of up to 4 hours is applied. A fee of \$56.25 plus tax is applied for each continuous hour beyond 4 hours.

Failure to comply with any portion of these requirements may result in the immediate termination of sampling activity by the offending party for the remaining duration of the show.



Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and Orange County Convention Center.

Retail/Concession Service

Appropriate operation of concession outlets will occur during all show hours, starting one half-hour before doors open to the event. Centerplate reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional food stands be requested, a minimum sales guarantee and related charge may apply.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

