



As the exclusive food and beverage provider at The Lakeland Center, ARAMARK Catering Services is committed to bringing you and your guests the highest standards of quality in food, beverage and service. Whatever the event, ARAMARK Catering Services makes it special. We offer complete catering services for everything from conferences, lunches and business meetings to coffee breaks, dinners and Wedding Receptions. Our Executive Chef attended the Culinary Institute of America - the Nation's foremost institute in culinary training. Our creative menu suggestions, artful displays of delicious food, and helpful staff give you the best catering option around.

This brochure is intended as a guide to give you the information that you need to start planning your event. If you do see exactly what you have in mind, we will be happy to customize a menu for you. Please review this information and contact your ARAMARK Sales Professional directly at 863-834-8109. They will be happy to help you create an extraordinary event.

We thank you for your business!





### FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

### CONFIRMATION OF ORDERS

Upon receipt of all written Food and Beverage specifications, your ARAMARK sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by ARAMARK no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

ARAMARK's Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 60 days in advance of the first scheduled event. A 25% deposit is required. If the signed Service Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

### SPECIAL EVENTS

There are a number of "Special Events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and service/labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and ARAMARK.

### MENU PROPOSALS

In addition to designing menus for "Special Events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

### FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the ARAMARK sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer.

Additionally, as safety is always important, ARAMARK reserves the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

## ***Payment & Credit***

### ACCEPTABLE FORMS OF PAYMENT

ARAMARK accepts cash, company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required (Non-certified Checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

### PAYMENT POLICY

ARAMARK's policy requires full payment in advance.

### ADVANCE DEPOSIT/MASTER ACCOUNTS

For those customers applying for direct billing and whose orders exceed \$25,000.00, ARAMARK requires an advance deposit of 75% of the estimated total charges 60 days prior to the start date of the first event. ARAMARK reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a Master Account for direct billing, please contact your ARAMARK sales professional. All credit applications must be returned to ARAMARK for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be charged for all payments not made within 30 days.

## **• *Taxes & Service Fees***

### SERVICE CHARGE AND TAX

- All food and beverage items as well as linens, decorations, etc. are subject to a 20% service charge and applicable sales tax, currently at 7%. The service charge is subject to applicable sales tax.
- Labor fees are subject to applicable sales tax, currently at 7%.  
Note:
  - (++) Indicates the services are subject to service charge and sales tax.
  - (+) Indicates the services are subject to sales tax only.

\*The service charge and sales tax are subject to change without notice.
- Tax exempt certificates (issued by the State of Florida) must be on file 45 days prior to first scheduled service

### DELIVERY FEES

All catering orders or re-orders totaling less than \$250.00 will result in a \$35.00 delivery fee.

## ***Catering Guidelines***

### **GUARANTEES**

To ensure the success of your event(s) it is necessary we receive your "Final Guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the Final Guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the Final Guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased. For every event, ARAMARK shall be prepared to serve 5% over the Final Guarantee, up to 50 meals. The customer will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. ARAMARK will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

### **CANCELLATION POLICY**

Cancellation of any convention or individual event must be sent in writing to your ARAMARK Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

### **MINIMUM REQUIREMENT FOR MEAL FUNCTIONS**

There is a minimum guarantee of 50 people for all meal functions (seated or buffet). If the guarantee is less than 50 people, a \$75.00 fee plus tax will apply.

## ***Exhibitor Food & Beverage Policy***

ARAMARK is the exclusive provider of all food and beverages at the Lakeland Center. As such, any requests for importing food and beverages will be at ARAMARK's discretion and will be considered on a case by case basis. Please inquire with your ARAMARK sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

*Amenities, Menu of Services and Timetable*

TABLE STANDARDS

The ARAMARK banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 30 guests (1 server per 3 tables). And for buffet meals, the ARAMARK minimum standard is 1 server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$25.00 per hour per staff member plus applicable Sales Tax with a four (4) hour minimum. Events lasting longer than 4 hours are subject to additional labor charges.

TABLECLOTHS

All tables for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$7.50++ per standard house tablecloth. Specialty linens will be priced as fair market value.

CHAIR COVERS

Chair covers with tied bows are available in a variety of styles and colors for \$6 per chair. Covers may be rented without ties for \$3 per chair. A minimum of one week notice is required to insure timely delivery, and the order will accommodate the anticipated attendance plus the 5% additional seating. Once submitted, the amount of covers ordered cannot be changed even if the actual attendance goes up or down.

PLANTS & TREES

Your room décor can be enhanced with the addition of live 6' tall Ficus Trees or Palms, which are available to rent at \$22 each including white twinkle lights, or \$20 each without lights. There is a delivery fee on all plant orders of \$35. Prices are subject to change until event order is signed. Other varieties and sizes of plants are also available for various prices.

ADDITIONAL SERVICES

Centerpieces are not provided by the Center, however your catering professional can help you in selection and ordering if you so desire. Ice carvings in a variety of shapes are available.

CHINA SERVICE

All meal functions (breakfast, lunch and dinner) are served with china, glassware and or high grade disposable service ware, unless otherwise specified by the Customer. Continental Breakfast, coffee services, and exhibitor hospitality catering are accompanied by high-grade disposable service ware. If china service is desired, however, on these functions a china charge will apply. The china charge is \$.25 per person.

## CONTINENTAL BREAKFASTS

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*All Continental Breakfast Packages are served with Fruit Preserves, Cream Cheese, and Butter Assorted Chilled Juices, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Herbal Teas*

### ***Continental Breakfast***

Selection of Breakfast Breads, Bagels and Danish

### ***Executive Continental Breakfast***

Selection of Breakfast Breads, Bagels and Danish  
Fresh Fruit Kabobs

### ***VIP Continental Breakfast***

Selection of Breakfast Breads, Bagels and Danish  
Fresh Fruit Kabobs  
Assorted Fruit Yogurt with Granola

## CONTINENTAL BREAKFAST ENHANCEMENTS

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*Add any of the following to your continental breakfast.*

Egg & Cheese Croissants

Sausage or Ham Biscuits

Breakfast Burrito – fresh eggs, potato, sausage and cheese wrapped in toasted South Western Tortilla. Served with salsa and tomatillo.

### ***\*Omelet Station***

Fresh Eggs Prepared to Order  
Accompanied by Green Peppers, Ham, Cheese, Onions, Bacon and Chives

*\*CHEF ATTENDANT FEE (2-HOUR SHIFT MAXIMUM)*

*For all meal functions we recommend a minimum of one (1) chef per 75-100 guests*

## ***SPECIALTY BREAKS***

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*Minimum of 25 people - based on maximum of one hour of service.*

### ***Death By Chocolate***

Assorted chocolate candy bars  
White chocolate Macadamia nut cookies  
Fresh Chocolate Brownies  
Bottled Water  
Cartons of chocolate, skim and whole milk

### ***The Healthy Choice***

Assorted chilled juices  
Fresh sliced seasonal fruit  
Assorted Nutri-Grain snack bars, Cereal Bars and Power Bars  
Fruit yogurts  
Soft drinks and Bottled Water

### ***Take Me Out to the Ball Game***

Hot buttered popcorn  
Hot Dogs with condiments  
Hot pretzels with mustard  
Cracker Jacks  
Soft drinks and Bottled Water

### ***Key West Break***

Key Lime Lemonade  
Plantain chips  
Sugar Cookies  
Mini Key Lime tarts  
Soft drinks and Bottled Water

### ***Morning Red Bull Energy Drink Break***

Red Bull Energy Drink & Red Bull Sugarfree Energy Drink  
Assorted Soft Drinks and Bottled Water  
Assorted Juices  
Asst. Nutri-Grain snack bars and asst. cereal bars

### ***Afternoon Red Bull Energy Drink Break***

Red Bull Energy Drink & Red Bull Sugarfree Energy Drink  
Assorted Soft Drinks and Bottled Water  
Power Bars and Snack Mix  
Asst. Cookies

## A LA CARTE BREAK SUGGESTIONS

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### We Proudly Brew Starbucks!

Freshly Brewed Starbucks Coffee, Decaffeinated coffee & herbal teas

Hot Chocolate - Swiss Miss packets

Non-Alcoholic Fruit Punch or Lemonade

Assorted Carafes of Juice – Orange, Apple, Cranberry & Pineapple

Assorted Bottled Soft Drinks - Coke, Diet Coke, Sprite

Bottled Spring Water - 20 oz

Assorted Bottled Juices - Tropicana 15.2 oz Orange/Apple/Cranberry/Ruby Red

Red Bull Energy Drinks - 8.3 oz

Assorted Donuts

Assortment of Breakfast Breads, Bagels, Muffins and Danish

Assortment of Freshly Baked Otis Spunkmeyer Cookies

Fudge Brownies

Whole Assorted Fresh Fruit – Orange, Apple or Banana

Individual Bags of Pretzels, Assorted Chips, or Popcorn

Snack Mix, Potato Chips, Goldfish Crackers or Tortilla Chips

Salsa, Pico De Gallo, or French Onion Dip

Fruit Kabobs

Nutri-Grain Bars and Cereal Bars

Power Bars

Asst. Fruit Yogurt

Asst. Cereals with milk

Dry Roasted Peanuts

Dry Roasted Fancy mixed nuts

Asst. Ice Cream Novelties

Soft Pretzels

King Size Candy Bar

*Refreshment and snack items are subject to a delivery fee per delivery*

*Delivery fee may be waived if sales exceed \$250 per break.*

*All prices are subject to 20% service charge and applicable sales tax*

## PLATED BREAKFAST

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All Plated Breakfasts are served with Warm Biscuits with Butter and Preserves, Fresh Squeezed Florida Orange Juice, Starbucks Coffee, Decaffeinated Coffee, and Herbal Teas

### The Early Riser

Fluffy Scrambled Eggs with Mixed Cheeses or Crème Cheese and chives

Selection of one: Sausage or Bacon

Chef's Breakfast Potatoes

### Eggs Hollingsworth

English muffin topped with Poached Eggs Canadian Bacon and Mornay Sauce

Chef's Breakfast Potatoes

Fruit Garnish

### The Omelet

Three Cheese Omelet

Selection of one: Bacon Strips, Grilled Ham or Sausage

Chef's Breakfast Potatoes

### Breakfast Crepes

Topped with Blueberry, Apple, or Strawberry Toppings

With Whipped Cream Topping

Crisp Grilled Bacon

Fruit Garnish

## **BREAKFAST AND BRUNCH BUFFETS**

*All Breakfast and Brunch Buffets include freshly brewed Starbucks Coffee, Decaffeinated Coffee and Herbal Teas. There is a 50 person minimum for all buffets.*

Assorted Fresh Juices  
Farm Fresh Scrambled Eggs with crème cheese and chives  
Home Fried Potatoes  
Bacon Strips and Sausage  
Warm biscuits, Butter and Preserves

Assorted Fresh Juices  
Assorted Breakfast Breads and Pastries  
Golden Brown French Toast with Syrup  
Farm Fresh Scrambled Eggs  
Home Fried Potatoes  
Bacon Strips and Sausage  
Warm biscuits, Butter and Preserves

### ***Grand Breakfast Buffet***

Basket of Assorted Breakfast Breads, Danish and Bagels  
Served with Fruit Preserves, Cream Cheese, and Butter  
Scrambled Eggs and Seasonal Sliced Fruit Display  
Carafe of Fresh Squeezed Florida Orange Juice, Cranberry Juice and Pineapple Juice  
Waffle Bar with Toppings and Syrup  
Bacon Strips and Sausage  
Hash Browned Potatoes  
Cheese Grits

### ***Replace Scrambled Eggs on any buffet above with Omelet Station***

Fresh Eggs Prepared to Order  
Accompanied by Green Peppers, Ham, Cheese, Onions, Bacon and Chives

*\*CHEF ATTENDANT FEE (2-HOUR SHIFT MAXIMUM)*

*For all meal functions we recommend a minimum of one (1) chef per 75- 100 guests*

## **CHILLED PLATED LUNCHEONS**

*Served with dinner rolls & butter, choice of dessert and fresh brewed Starbucks Coffee/Decaf/Herbal Teas & Iced Tea.*

### **Grilled Chicken Caesar Salad**

Fresh Romaine lettuce topped with Grilled Chicken or Shrimp, Garlic Croutons and fresh shaved Parmesan cheese. Topped with Creamy Caesar Dressing

### **Caribbean Wrap**

Jerk seared chicken with avocado and tomatoes wrapped in a red pepper flour tortilla garnished with tropical fruit salsa and a grilled pineapple and black bean relish

### **Chicken Salad Croissant**

Fresh Croissant filled with White meat chicken salad. Served with a fresh fruit garnish.

### **Angel Hair Pasta with Chicken**

Angel hair pasta in balsamic vinaigrette with marinated vegetables and sliced chicken strips

### **Deli Round Up Platter**

Sliced Roast Beef, Turkey, Ham, Swiss and Cheddar cheeses on Deli Rye bread with lettuce, tomato, onion, pickle and red bliss potato salad

### **Traditional NY style Italian Deli Grinder**

Turkey, Salami & Ham with Swiss Cheese on NY style roll – served with pasta salad

## **HOT PLATED LUNCHEONS**

*Served with salad selection, dinner rolls & butter, chef's choice of potato or vegetable, choice of dessert and fresh brewed Starbucks Coffee/Decaf/Herbal Teas and Iced Tea with fresh lemon.*

### **Marinated London broil with Sherry Mushroom Sauce**

**Broiled Petit Filet Mignon with Pinot Noir sauce**

**Herb Garlic Chicken**

**Angel Hair Pasta with Lemon Chicken, Asparagus tips & Alfredo Sauce**

**Catch of the Day - local catch prepared the way you like it**

## **LUNCHEON BUFFETS — ALL BUFFETS REQUIRE A 50 PERSON MINIMUM**

**Cold Cut Deli Buffet** – Soup du Jour, Sliced Roast Beef, Turkey & Ham, Swiss, Provolone and American Cheeses; Choice of Chicken or Tuna Salad; Lettuce, Tomato, Onion and pickles; Assorted Breads and Rolls; Condiments; Choice of Creamy Cole Slaw, Red Bliss Potato Salad or Italian Antipasto Salad, Assorted cookies & brownies, Assorted soft drinks and bottled water

For pre-made sandwiches check with your catering sales professional for additional cost.

### ***The Italian Buffet***

Caesar Salad with Creamy Caesar Dressing

Caprice Salad

Grilled Chicken Topped with Sun-Dried Tomatoes, Black Olives and Broccoli

Penne Pasta in Olive Oil and Fresh Garlic

Classic Meat Lasagna with Marinara Sauce

Chef's Choice of Seasonal Vegetables and Fresh Garlic Bread

Italian Flag Cheesecake

Starbucks Coffee, decaffeinated coffee, herbal teas and iced tea

### ***The Country Buffet***

Tossed salad with choice of dressings

Potato Salad or Cole Slaw

Golden Fried Catfish filets with Cajun Remoulade

Southern fried chicken – whole chicken, cut and fried Southern Style

Corn on the cob

Baked Beans

Fruit Cobbler and Apple Pie

Lemonade and Iced Tea

## ***BOX LUNCHES***

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*All Boxed Lunches Served with Whole Fresh Fruit, Cookies and Assorted Sodas and Bottled Water Unless Otherwise Noted. All orders must be limited to no more than three varieties.*

### ***Assorted Deli Sandwiches***

Turkey, Ham, Roast Beef or Vegetarian Sandwiches on a Variety of Breads  
Accompanied by Lettuce, Tomato and Pickle  
Potato Chips

### ***Chicken Caesar Wrap***

Classic Chicken Caesar Salad Wrapped in a Soft Flour Tortilla  
Served with Pickle and Potato Chips

### ***Tuna Salad Wrap***

Fresh Tuna Salad Wrapped in a Soft Flour Tortilla  
Served with Pickle and Potato Chips

### ***Turkey Club Wrap***

Smoked Turkey, Bacon, Lettuce and Tomato wrapped in a soft flour tortilla  
Served with Pickle and Potato Chips

### ***The Tuscany***

Herbed Ciabatta Bread Topped with shredded Mozzarella, Roma Tomato,  
Roasted Red Pepper and Baby Portabella  
Served with a Red Pepper Aioli  
Accompanied by Gourmet Pasta Salad

### ***The Executive Lunch***

½ Sandwich each of Sliced Roast Beef with cheddar and smoked ham and Swiss sandwiches each  
on baguette or Kaiser roll. Gourmet Pasta salad, fresh fruit salad and jumbo Cookie

## **RECEPTIONS**

*Hors d'oeuvres are priced based on a minimum of 100 pieces and may be ordered per 100 pieces only.*

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### **Hot Hors D'oeuvres**

Coconut Chicken with Raspberry Dipping Sauce

Scallops Wrapped in Bacon

Crab or Sausage Stuffed Mushrooms

Vegetable Spring Rolls with Sweet and Sour Sauce

Spanikopita

Teriyaki Tenderloin Beef Brochettes

Meatballs (Swedish, Sweet & Sour, BBQ or Marinara)

Chicken Fingers with Honey Mustard and BBQ Dipping Sauces

Mini Crab Cakes with Remoulade dip

Coconut Shrimp with cocktail sauce

Assorted Mini Quiche

Vegetable Egg Rolls with sweet & Sour Sauce

Crab Rangoon with Dijon lime sauce

Chicken Satay with hot & Sour sauce

Mini Beef Wellington

### **Cold Hors D'oeuvres**

Melon with Prosciutto

Salami Coronets with Horseradish Sauce

Tropical Fruit Skewers with raspberry dipping sauce

Assorted Cold Canapés

Assorted Finger Sandwiches

Petite Cuban Sandwich

Jumbo Tiger Shrimp with Cocktail Sauce

Crab Claws with Lemon Wedges

Asst. Sushi with wasabi & soy sauce

Seared Ahi on a wonton crisp with wasabi aioli

### DISPLAYS AND STATIONS

*Small Serves 35 people ~~ Medium Serves 50 people ~~ Large Serves 100 people  
Chef attendant fee (2 hour shift maximum) as required. \$25 each additional hour*

#### ***Tropical Fruit Display***

Sliced Melons, Pineapple, Red Grapes, and Fresh Berries

Small

Medium

Large

#### ***Vegetable Crudités***

Assortment of Vegetables

Served with Ranch Dip

Small

Medium

Large

#### ***Display of Imported and Domestic Cheeses***

Assortment of Cheeses

Accompanied with Assorted Crackers

Garnished with Fresh Fruit

Small

Medium

Large

#### ***Paella Station***

Chicken, clams, shrimp, mussels and sausage mixed in saffron rice

chef required

#### ***Oriental Stir Fry Station***

Szechwan shrimp, hunan beef, and moo shoo chicken. Includes fried rice and lo mein noodles

chef required

#### ***The Perfect Pasta Station***

Bow Tie, Tri-Color Cavatappi, and Penne Pasta Served with Choice of Fresh Garlic, Basil, Olive Oil, Prosciutto Ham, Sun-Dried Tomato, Black Olives, and Parmesan

Marinara, Alfredo and Pesto Sauces

chef required

#### ***Mashed Potato Martini Bar***

Roasted garlic mashed potatoes

Mashed Sweet Potatoes

Cheeses, bacon bits, sour crème, butter, chives and mushroom ragout

## **CARVING STATIONS**

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*All stations require a carver and are accompanied by assorted fresh rolls.*

***Whole Top Round of Beef with horseradish sauce***

Serves 50 guests

***Herb Crusted New York Strip  
with Wild Mushroom Sauce***

Serves 30 guests

***Honey Glazed Ham***

***with Stone Ground Mustard Sauce***

Serves 50 guests

***Roasted Turkey Breast***

***with Cranberry Mustard Sauce***

Serves 30 guests

***Whole Tenderloin of beef with sauce béarnaise***

Serves 20 guests

***Cuban suckling pig***

Serves 35 guests

***Mojo Pork Tenderloin with Tropical Salsa***

Serves 30 guests

***\*\*CHEF ATTENDANT FEE (2-HOUR SHIFT MAXIMUM)***

*For all meal functions we recommend a minimum of one (1) chef per 75- 100 guests*

*\$25.00 each additional hour.*

## **Plated and Served Dinner Selections**

*Served with choice of salad with dressing, warm dinner rolls and butter, choice of dessert, fresh brewed Starbucks Coffee, Decaf Coffee, Herbal Teas and Iced Tea. We suggest that you to allow our Chef to choose the appropriate seasonal accompaniments to your dinner from the freshest and most wholesome vegetables available. Vibrancy of flavor and overall meal continuity are guaranteed!*

### **Grilled Filet Mignon with Pinot Noir sauce**

### **Marinated London Broil with Sherried Mushroom Sauce**

### **Chicken Roma**

*Grilled marinated breast of chicken topped with fresh Roma tomatoes, mozzarella cheese and tomato cream sauce.*

### **Chicken Chasseur**

*Grilled boneless breast of chicken in a garlic, mushroom & tomato classic sauce.*

### **Chicken Champignon**

*Sautéed boneless of chicken with shiitake mushrooms and leeks and brandy peppercorn sauce.*

### **Chicken Ambassador**

*Boneless breast of chicken topped with artichokes, olives, mushrooms and white wine sauce.*

### **Steak and Shrimp**

*Petite Filet (4oz) with a Pinot Noir sauce paired with Tiger Shrimp with a garlic & herb butter*

### **Veal Hollingsworth**

*Veal medallions with crab meat, asparagus and sauce mourney*

### **Blackened or Sautéed Snapper Fillet**

*Pan seared with a light mango salsa*

### **Island Duets**

*Tournedos of Beef with mushroom reduction and Crab Cake with roasted red pepper sauce*

**Vegetarian selections are available upon request. We recommend you to allow our chef to prepare his own creation which will compliment your other menu selections.**

## Buffet Service

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### Build Your Own Buffet:

*The build your own buffets are separated into three pricing tiers for your convenience. All build your own buffets include our famous salad bar, chef's choice of dessert selection, fresh dinner rolls and butter, freshly brewed Starbucks, coffee, decaffeinated coffee, herbal teas and Iced tea with fresh lemon. All buffets require a 50 person minimum guarantee.*

### Tier One

Includes two entrees, one potato or starch and one vegetable

### Tier Two

Includes three entrees, one potato or starch and two vegetables

### Tier Three

Includes four entrees, two potatoes or starch and two vegetables

#### Entrée Selections:

Lasagna - Classic or Vegetarian  
Choice of Pasta with marinara sauce and alfredo sauce  
Eggplant Parmesan      London Broil  
Beef Stroganoff      Barbeque Spare Ribs  
Roast Top Round of Beef - add a carver for a special touch!  
Boneless Breast of Chicken as you like it  
Fried Chicken      Roast Turkey  
Hot & Sour Oriental Chicken Stir Fry  
Baked Ham with Honey Mustard Sauce  
Roasted loin of pork with Tropical Salsa  
Chef's choice of catch of the day  
Seafood Newburg      Seafood New Orleans

### **Key West Luau - carver required**

She Crab soup  
Conch Republic salad bar  
Onion rolls & butter  
Tropical Island fruit display  
Ginger and teriyaki beef kabobs  
Catch of the day pan seared with coconut rum butter  
Spice Island chicken breasts  
Fresh seasonal vegetables  
Island rice  
Key Lime Pie  
Pineapple Upside-Down cake

Enjoy your meal in a tropical island setting with soft island music in the background, attentive staffed dressed in festive island shirts, and feel as you just entered the Conch Republic on holiday.

Add tropical smoothies and frozen island drinks to your bar to give that true island spirit to your event. Be even more festive and add a whole roasted piglet carved to order or Key West Pink shrimp to complete your menu.

### **All American Cookout**

Country coleslaw  
Southern potato salad  
Sliced Tomato, cucumber and onion salad  
Penne rigate salad with roasted vegetables and olive oil  
BBQ ribs  
Grilled marinated chicken breasts  
Chargrilled ¼ pound hamburgers  
Jumbo ¼ pound hot dogs with chili and sauerkraut  
Roasted Corn on the Cob  
Baked beans  
Sliced assorted cheese, lettuce, tomato and onion  
Condiments  
Apple pie, peach cobbler, assorted cookies and brownies  
Sliced watermelon – in season

### **Shipwreck Buffet - carver required**

Buccaneer Salad Bar including marinated mushroom & rigatoni pasta salad, roasted vegetable salad and angel hair pasta seafood salad

Dinner Rolls & Butter

Chilled display of oysters, clams, mussel, peel and eat shrimp and crab claws served with lemon wedges and cocktail sauce

Rumrunner's paella

Seasonal vegetables

Marinated mahi filets with lime and cumin

Jerk seared pork chops

Carved prime rib of beef with horseradish sauce and au jus

Key Lime Pie & coconut cake

Lemonade, root beer and orange juice

Let this nautical themed event carry you back to the days of bludgeoning pirates wrecking havoc through all the Caribbean. Frozen drinks and smoothies added to your bar gives even more reality to this tropical themed event. We can even arrange for an authentic steel drum band for your guests' truly unique experience.

### **Down Home on the Farm Buffet - chef required**

Southern Style Potato Salad

Creamy Cole Slaw

Three Bean Salad

Fresh biscuits and cornbread with butter and applebutter

Baked Beans

Fresh Corn on the Cob

Fried Chicken – whole chicken, cut and fried Southern style

BBQ Briscit

Baked Ham with Dijon mustard sauce

Apple Pie

Strawberry Shortcake

Chocolate Chip Cookies

Lemonade and Ice Tea

## **BEVERAGE MENU**

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*ARAMARK is pleased to offer the following premium beverages:*

### ***Spirits***

Bacardi Rum, Jose Cuervo Tequila, Dewar's Scotch, Seagram VO, Absolut Vodka,  
Tanqueray Gin, Jack Daniels

### ***Domestic and Imported Beer***

Budweiser, Bud Light, Coors Light, Corona, Heineken

### ***Soft Drinks, Mineral Waters and Juices***

Coke, Diet Coke, Sprite, Bottled Spring Water and Assorted Juices

### **Hosted Consumption Bar - Open Bar - Cash Bar**

Premium and Top Shelf Spirits

Cordials

House Wine

Imported Beer

Domestic Beer

Assorted Sodas

Bottled Water

Island Oasis Frozen Drinks

Non alcoholic Smoothies

Drink tickets may be pre-purchased and are valid for any beverage not including cordials or frozen drinks. For billing on ticket consumption, add \$1.00+ per ticket.

Champagne Punch

Rum Punch

### ***Salmon Creek Wines***

Pinot Noir, Cabernet, Chardonnay, White Zinfandel

*There is a Bartender fee for all bars which will apply for the first two(2) hours of service.*

*All cash bars will require a separate cashier, 1 per bartender. The cashier will be charged for the first two hours.*

*Additional hours over 2 hours of service are charged at \$25.00+ each bartender or cashier.*

**ARAMARK personnel must dispense all beverages.**

***Also available for your guests' pleasure are a wide variety of Cordials, Martinis, Blended Margaritas, Piña Coladas, Daiquiris, Ice Cream and Coffee Drinks. Please ask your sales manager to tailor a beverage menu for your specific event.***

## ***MENU OF SERVICES***

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*ARAMARK is pleased to provide the following services:*

### ***Staffing & Attendants***

Butler (1 per 100 guests)

Bartender (1 per 100)

Chef/Carver for a maximum of 2 hours

Continuous Service Attendant for a minimum of 2 hours

All of the above are available at \$25.00 each additional hour.

### ***Additional Services***

Delivery Charge for Function of \$250 or Less

Service Fee for Meals of 50 or Less

Service Fee for Meals of 25 or Less

Cake Cutting Fee

China Service for Refreshment Breaks & Continentals

Receiving / Handling Fee

Storage Fee

Refrigerated Water Dispenser (5-gallon jug)

Replenishments

Items Placement (books, favors)

Wine Stewards (one per 100 guests)

Extended Service Fee (over 4 hours – each server)