



DOUBLETREE  
by Hilton™

ORLANDO AT SEAWORLD

# 2019 CATERING MENUS

# CONTINENTAL BREAKFAST

## INTER-CONTINENTAL \$28 PER PERSON

Fresh Squeezed Florida Orange Juice  
 Assorted Tropical Juices to Include Papaya and Mango  
 Sliced Fresh Seasonal Fruits  
 Danish, Muffins, Mini Croissants  
 Sliced Imported & Domestic Cheeses  
 Tri-Color Breakfast Wrap with Scrambled Eggs and Cheddar Cheese Butter and Preserves  
 Fresh Brewed Coffee, Decaffeinated Coffee  
 Herbal Tea Selection

## EXECUTIVE CONTINENTAL BREAKFAST \$23 PER PERSON

Fresh Squeezed Florida Orange Juice  
 Sliced Fresh Seasonal Fruits  
 Fresh Baked Danish, Muffins, Mini Croissants  
 Butter and Preserves,  
 Fresh Brewed Coffee, Decaffeinated Coffee  
 Herbal Tea Selection

## NEW YORK CONTINENTAL \$24 PER PERSON

Fresh Squeezed Florida Orange Juice  
 Sliced Fresh Seasonal Fruits  
 Assorted Bagels, Flavored Cream Cheese  
 Butter and Preserves  
 Fresh Brewed Coffee, Decaffeinated Coffee  
 Herbal Tea Selection

## ADDITIONAL BREAKFAST OPTIONS

Assorted Bagels with Cream Cheese **\$48 dozen**  
 Breakfast Bagel with Bacon, Egg and Cheese **\$8 each**  
 Fresh Sliced Fruit **\$8.50 per person**  
 Parfait Fruit Cups **\$8.50 each**  
 Whole Fresh Fruit **\$4 each**  
 Fresh Baked Danish, Muffins and Mini Croissants **\$48 dozen**  
 Assorted Cereals and Milk **\$5 per person**  
 \*Sliced Smoked Salmon, Bagels, Cream Cheese, Capers, Chopped Egg & Red Onion **\$19 per person**

**\*\* Minimum guarantee of 25 people**

(\*) Equals: Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have a medical condition.  
 Please let us know if you have any food allergies as not all ingredients are listed in the menu.



# PLATED BREAKFAST

## Plated Breakfast Selections

*All Plated Breakfasts are accompanied by Fresh Bakery Basket Assortment*

*Sweet Butter and Fruit Preserves*

*Fresh Brewed Regular and Decaffeinated Coffee*

*Herbal Tea Selection*

*Fresh Squeezed Florida Orange Juice*

## CLASSIC EGGS BENEDICT **\$34 PER PERSON**

Poached Eggs, Smoked Canadian Bacon on a Toasted English Muffin with Citrus Hollandaise, Rosemary Potatoes and a Fresh Fruit Garnish

## TRADITIONAL **\$28 PER PERSON**

Farm Fresh Scrambled Eggs with Cheddar or Swiss Cheese

Choice of Crisp Bacon or Pork Sausage Links

Rosemary Potatoes and a Fresh Fruit Garnish

## THE RANCHERO OMELET **\$30 PER PERSON**

A Fluffy Three-Egg Omelet stuffed with Sausage and Cheddar Cheese topped with Pico-de-Gallo, Guacamole and Sour Cream

Rosemary Potatoes and a Fresh Fruit Garnish

## CLASSIC FRENCH TOAST **\$28 PER PERSON**

French Toast with Maple Syrup and Powdered Sugar

Choice of Crisp Bacon or Pork Sausage Links

Fresh Fruit Garnish

## COUNTRY STYLE BREAKFAST **\$29 PER PERSON**

Homemade Biscuits and Sausage Gravy

Farm Fresh Scrambled Eggs

Crisp Smokehouse Bacon

Fresh Fruit Garnish

## BREAKFAST BURRITO **\$30 PER PERSON**

Flour Tortilla with Scrambled Eggs, Cheddar Cheese, Roasted Peppers & Onions and Diced Ham

Rosemary Potatoes and a Fresh Fruit Garnish

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## BREAKFAST BUBBLIES

### DIY Bloody Mary Bar **\$11 Per Person**

Spirits, Sauces, Salt, Accompaniments;

All you need to create your perfect Breakfast Beverage

### Bottomless Bellinis and Mimosas **\$11 Per Person**

Sparkling Champagne, Assorted Fruit Juices and the Season's Finest Fruit

# BREAKFAST BUFFETS

## SUNRISE BREAKFAST BUFFET **\$35 PER PERSON**

Fresh Squeezed Florida Orange Juice  
 Seasonal Cut Melons and Citrus Selections  
 Farm Fresh Scrambled Eggs  
 Orange Pecan French Toast with Maple Syrup and Fruit Toppings  
 Crisp Bacon & Sausage Links  
 Rosemary Potatoes  
 Sweet Butter and Fruit Preserves  
 Bakery Basket Assortment  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Herbal Tea Selection

## CREATIVE HEALTHY CHOICE BREAKFAST BUFFET **\$36 PER PERSON**

Fresh Squeezed Florida Orange Juice  
 Grapefruit Juice  
 Sliced Tropical Fruit Display  
 Egg Beaters® Scrambled Eggs Served with Sautéed Onions and Spinach  
 Warm Fruit Crepes with Assorted Toppings  
 Assortment of Breakfast Cereals  
 Low-Fat Fruit Yogurts  
 Fresh Baked Blueberry Muffins  
 Sweet Butter and Fruit Preserves  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Herbal Tea Selection

## TAMPA BAY BUFFET **\$39 PER PERSON**

Fresh Squeezed Florida Orange Juice  
 Seasonal Cut Melons and Citrus Selections  
 Crab Cakes topped with Poached Eggs, Béarnaise  
 Southern Cheese & Scallion Grits  
 Rosemary Potatoes  
 Buttermilk Biscuits and Sausage Gravy  
 Crisp Smokehouse Bacon  
 Bakery Basket Assortment  
 Sweet Butter and Fruit Preserves  
 Fresh Brewed Regular and Decaffeinated Coffee  
 Herbal Tea Selection

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# BREAKFAST ADDITIONS

## SPECIALTY BREAKFAST BUFFET STATIONS

(Minimum of 25 Guests)

### Crepe Station **\$9 per person**

Crepes Made to Order

Toppings include Blueberry, Raspberry, Blackberry, Strawberry,  
Rum Caramel Sauce, Vodka Strawberry Glaze, Dark and White Chocolate Sauce, Whipped Cream  
Tropical Cream Cheese

### Old Fashioned Ham and Biscuits **\$8 per person**

Carved Virginia Style Ham with Homemade Buttermilk Biscuits and Country Gravy

### Pancake Station **\$10 per person**

Assorted Pancakes Including:

Chocolate, Strawberry and Banana

Toppings to Include:

Pecans, Walnuts, Raspberries, Strawberries, Blueberries  
Whipped Topping with Raspberry, Caramel and Chocolate Sauce

### Belgian Waffle Station **\$9 per person**

Served With Assorted Seasonal Berries, Whipped Cream,  
Whipped Butter and Maple Syrup

### Omelet Station **\$12 per person**

Served with Peppers, Onions, Mushrooms,  
Tomatoes, Diced Ham, Cheddar Cheese  
Bacon and Country Sausage

### Tropical Smoothie Station **\$8 per person**

Island Oasis® Smoothie Made to Order

Includes Passion Fruit, Piña Colada, Strawberry and Mango

*All Specialty Stations will require a Carver or Attendant at \$150*

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# À LA CARTE

## BEVERAGES

- Regular Coffee, Decaffeinated Coffee **\$79 gallon**
- Freshly Brewed Hot or Iced Tea **\$79 gallon**
- Tropical Fruit Punch or Fresh Lemonade **\$75 gallon**
- Fresh Squeezed Orange Juice **\$75gallon**
- Energy Drinks **\$5.75 each**
- Regular & Diet Soft Drinks **\$4.50 each**
- Assorted Bottled Juices **\$4.75 each**
- Bottled Waters **\$4.75 each**

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## ADDITIONAL BREAK OPTIONS

- Fresh Baked Cookies or Chocolate Brownies **\$48dozen**
- Assorted Candy Bars **\$4.50 each**
- Potato Chips and Popcorn Individually Wrapped **\$4.50 each**
- Gourmet Ice Cream Bars **\$5.50 each**

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# BREAKS

## AFTERNOON REFRESHER

Assorted Soft Drinks and Bottled Waters  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection  
Assorted Cookies and Walnut Fudge Brownies

**\$15 PER PERSON**

## THE ALL DAY BREAK PACKAGE Upon Arrival

Fresh Squeezed Florida Orange Juice  
Fruit Danish, Assorted Muffins, Croissants and Sliced Breakfast Breads  
Sweet Butter and Fruit Preserves  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection

### Mid-Morning Break

Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection  
Assorted Soft Drinks and Bottled Juices

### Afternoon Break

Assorted Cookies and Walnut Fudge Brownies  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection  
Assorted Soft Drinks and Bottled Waters

**\$43 PER PERSON**

## COUNTRY STORE BREAK

Assorted Nuts, Dried Fruits, Gummy Bears  
Licorice and Candies, Baskets of Fresh Fruit, Chips, Assorted Donuts,  
Muffins, Brownies and Cookies  
Assorted Sodas, Juices, Bottled Water  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection

**\$19 PER PERSON**

## ENERGY BREAK

Bottled Fruit Juices, Power Bars, Energy Trail Mix  
Fruit Yogurt and Granola  
Whole Fruit  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection

**\$18 PER PERSON**

## MUST HAVE CHOCOLATE!

Fresh Baked Double Fudge Brownies  
Chocolate Chunk Cookies, Chocolate Dipped Fruit  
Assorted Candy Bars  
Assorted Soft Drinks and Bottled Waters  
Yoo-Hoos® and Chocolate Milk

**\$18 PER PERSON**

## TAKE ME OUT TO THE BALLGAME

Freshly Popped Popcorn  
Dry Roasted Peanuts, Cracker Jacks  
Bavarian Pretzels with Spicy Mustard  
Assorted Soft Drinks and Bottled Waters  
Fresh Brewed Regular and Decaffeinated Coffee  
Herbal Tea Selection

**\$19 PER PERSON**

## ARCTIC BREAK

Premium Ice Cream Bars  
Frozen Fruit Bars  
Frozen Assorted Candy Bars  
Assorted Cookies and Blondie  
Assorted Soft Drinks and Bottled Waters

**\$18 PER PERSON**

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# PLATED LUNCHES

## LIGHT LUNCHES

*All Plated Light Lunches are Served with French Rolls and Sweet Butter*  
*Fresh Brewed Regular and Decaffeinated Coffee*  
*Iced Tea and Dessert Selection*

### SALAD ALO BARBADOS

Grilled Marinated London Broil, Roasted Peppers,  
 Sun Dried Tomatoes, Cucumbers, Onions,  
 Kalamata Olives, Blue Cheese Crumbles  
 Served Over Mixed Field Greens with a  
 Spicy Balsamic Vinaigrette Dressing

**\$32 PER PERSON**

### ASIAN SHRIMP ZINGIBER SALAD

Sweet Chili Ginger Marinated Shrimp  
 Over Bok Choy, Peking Cabbage, Snow Peas,  
 Carrots, Red Peppers, Winter Melon, Almonds,  
 Orange Ginger Dressing

**\$34 PER PERSON**

### HAIL CAESAR

Traditional Caesar Salad with Marinated Grilled Chicken  
 Garnished with Roasted Peppers, Seasoned Croutons  
 and Fresh Parmesan Cheese

**\$29 PER PERSON**

### NEW YORK DELI PLATE

The Finest selection of Deli Meats to include  
 Genoa Salami, Turkey Breast, Black Forest Ham,  
 Pastrami, with Swiss and Cheddar Cheese  
 Red Skin Potato Salad and Country Cole Slaw  
 Deli Breads and Rolls

**\$30 PER PERSON**

### GRILLED CHICKEN WRAP

Grilled Chicken Breast Strips and Fresh Vegetables  
 Wrapped in a Sun-Dried Tomato Flour Tortilla  
 Served with Cole Slaw, Guacamole and Spicy Salsa

**\$29 PER PERSON**

### TURKEY COBB SALAD

Julienne Roasted Turkey, Swiss Cheese, Avocado,  
 Tomato, Cucumbers, Artichokes, Bacon Bits,  
 Mushrooms, Egg, Sliced Black Olives  
 Served over Mixed Field Greens with  
 Peppercorn Ranch Dressing

**\$29 PER PERSON**

## Dessert items can be chosen from the Luncheon Entrée Selections

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## LUNCH LIBATIONS

**Sangria \$25 Each**

Seasonal Red and White Sangria Pitchers

**Craft Beer or Local Winery Selection**

*Ask for Details and Pricing*





# PLATED LUNCHES

## PLATED LUNCH SELECTIONS

*All Plated Lunches are served with Salad, Dressings  
French Rolls and Sweet Butter, Choice of Chef's Dessert  
Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea*

### \*GRILLED NEW YORK STRIP STEAK

Topped with Mushrooms and Glazed Onions

**\$44 PER PERSON**

### CUBAN MARINATED ROAST PORK

Mushrooms & Onion Demi-Glaze

**\$35 PER PERSON**

### ZATAMOTO CHICKEN

Teriyaki Pepper Marinated Chicken Breast  
Linguini Pasta with a Shrimp Salsa

**\$40 PER PERSON**

### CHICKEN CORDON BLEU

Chicken Breast, Imported Ham and  
Swiss Cheese with Asiago Cheese sauce

**\$36 PER PERSON**

### MAHI-MAHI

Marinated and Grilled with a Mango Salsa Puff Pastry

**\$40 PER PERSON**

### CHICKEN MARSALA

Grilled Chicken Breast, Mushroom Marsala Wine Sauce

**\$38 PER PERSON**

### GRILLED FILET OF SALMON

Jalapeno Vodka Béarnaise Sauce

**\$41 PER PERSON**

## Dessert items can be chosen from the Luncheon Entrée Selections

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## LUNCH LIBATIONS

**Sangria \$25 Each**

Seasonal Red and White Sangria Pitchers

**Craft Beer or Local Winery Selection**

*Ask for Details and Pricing*



# PLATED LUNCHES

## LUNCHEON FIRST COURSE AND DESSERT OPTIONS

*Please choose your first course and dessert from the items below.*

### STARTERS

*Choice of Soup or Salad*

#### Soups

*Chef's Fresh Soup of the Day*

Spicy Tortilla Soup - **\$6 Additional per person**

Conch Chowder - **\$7.50 Additional per person**

#### Salad

Plaza House Salad with Choice of Two Dressings

Caesar Salad with Garlic Croutons and Fresh Parmesan

Italian Salad with Marinated Meats and Cheeses - **\$5 Additional per person**

Fresh Buffalo Mozzarella, Tomato, Basil and Herb Vinaigrette - **\$5 Additional per person**

Spinach Salad with Walnuts, Diced Eggs and Warm Bacon Dressing - **\$6 Additional per person**

### Desserts

Red Velvet

Key Lime Pie

Carrot Cake

Bananas Foster Torte

Cheesecake with Toppings

Fresh Baked Apple Torte

Sugar Free Citrus Pie

Cappuccino Mousse Cake with Rum Chocolate Sauce

Almendra Anaranjada

A Three Layered Orange Cake with Almond and Crème Icing

Tropical Flavored Ice Cream - **\$5 Additional per person**

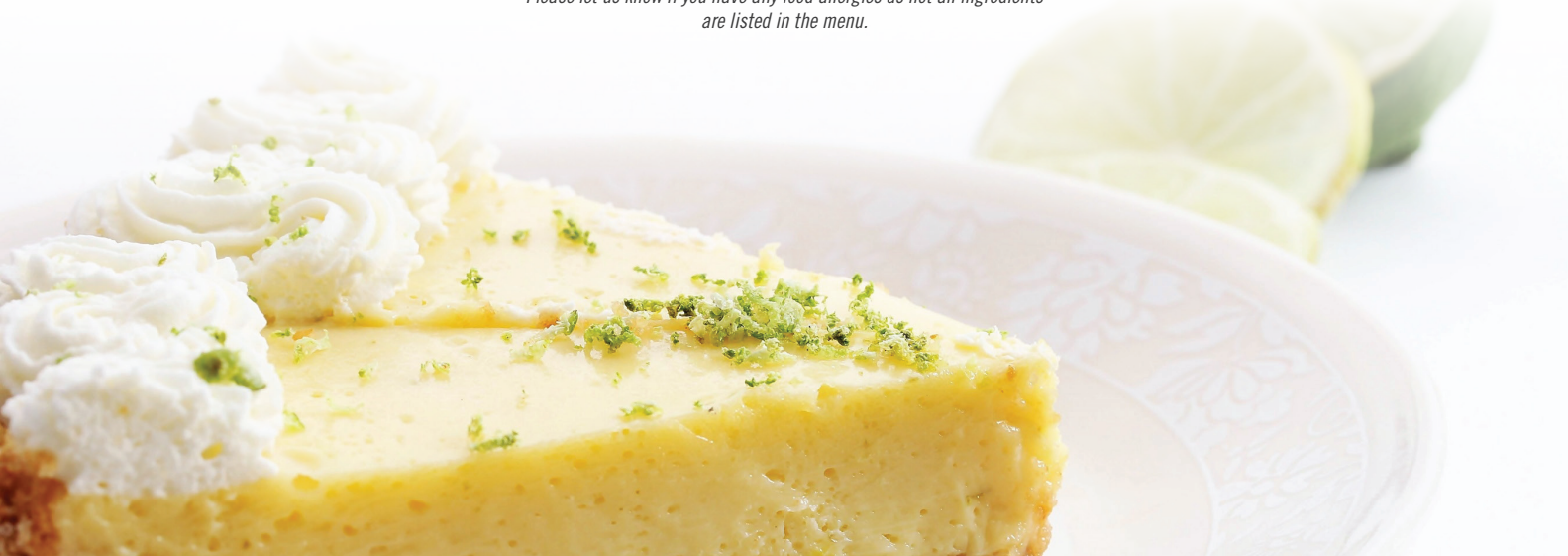
Chocolate Shell

Filled with Tropical Berries and a Rum Strawberry Crème Anglaise

**\$8 Additional per person**

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# LUNCH BUFFETS

*All Lunch Buffets are served with Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea.  
Buffets are served for an hour and a half.*

## ISLAND BUFFET

Tropical Fruit Salad with Toasted Coconut  
Seafood Pasta Salad  
Mixed Greens, Raspberry-Cilantro Vinaigrette  
Cuban Sliced Roast Pork, Mushroom Demi Glaze  
Grilled Mahi-Mahi  
Chicken with Rice and Peas  
Spiced Vegetables  
Conch Fritters with Sauce Remoulade  
Bread Pudding with Crème Anglaise  
Pineapple Upside Down Cake, Three Layer Cake

**\$44 PER PERSON**

## MEXICAN BUFFET

Mixed Green Salad, Fresh Fruit Salad  
Red Skin Potato Salad  
Tequila Tomatoes and Onions  
Spicy Shredded Beef and Chicken  
Guacamole, Jack & Cheddar Cheeses  
Pico-de-Gallo, Sour Cream, Diced Tomatoes, Shredded Lettuce  
Hard or Soft Flour Tortilla's  
Tortilla Chips with Spicy Queso  
Refried Beans and Mexican Yellow Rice  
Cinnamon Sopapilla and Honey  
Red Velvet Cake and Kahlua Cake

**\$42 PER PERSON**

## SOUTHERN ITALIAN BUFFET

Caesar Salad, Minestrone Soup  
Assorted Julienne Sliced Meats,  
Cheeses and Grilled Marinated Vegetables  
Penne Pasta Salad with Tri-Color Sun-Dried Tomato Pesto  
Marinated Tomato and Onion Vinaigrette  
Classic Chicken Marsala  
Three Cheese with Sausage Lasagna  
Pasta Primavera with a Marinara Sauce and Crisp Vegetables  
Baked Garlic Cheese Bread  
Cannoli and Italian Rum Torte

**\$44 PER PERSON**

## NEW YORK DELI BUFFET

Mixed Baby Green Salad with Dressings  
Sweet and Sour Cole Slaw  
Ravioli Salad  
Red Skin Potato Salad  
Vegetable Tray, Herb Dip  
Chicken Salad, Tuna Salad  
The finest selection of Deli Meats to include Baked Virginia Ham,  
Smoked Turkey Breast, Lean Pastrami and Genoa Salami  
Provolone, Cheddar, American and Swiss Cheeses Freshly Baked  
Assorted Deli Breads and Rolls Assorted Condiments  
Chef's Gourmet Dessert Table

**\$42 PER PERSON**

## SOUTHERN DIXIE BUFFET

Assorted Field Green Salad  
Balsamic Vinaigrette or French Dressing  
Key West Conch Chowder  
Pineapple & Walnut Cabbage Salad  
Rotini Vegetable Pasta Salad  
Spicy BBQ Spare Ribs  
Southern Buttermilk Fried Chicken  
Beer Battered Mahi-Mahi Fillets  
Georgia Baked Beans with Smoked Bacon  
Sweet Corn on the Cob  
Red Potatoes  
Orange Cake and Key Lime Pie

**\$45 PER PERSON**





# "THINKING OUTSIDE OF THE BOX" LUNCH

*Plated Roll-In Meals available for \$5 additional per person Minimum of 10 Boxes per choice  
If multiple selections are chosen, highest price prevails.*

## \*STEAK FOCACCIA

Marinated Flank Steak served with a Roasted Pepper Spread  
Fresh Buffalo Mozzarella  
Lettuce, Tomatoes and Onions on a Focaccia Roll  
Kettle Chips, Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

**\$29 PER PERSON**

## GRILLED CHICKEN WRAP

Balsamic Vinegar and Extra Virgin Olive Oil  
Wrapped in a Tortilla Shell  
Potato Salad  
Potato Chips, Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

**\$28 PER PERSON**

## CUBAN SANDWICH

Sliced Marinated Roast Pork  
Smoked Ham, Swiss Cheese and Pickle on Cuban Bread  
Potato Salad  
Potato Chips, Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

**\$27 PER PERSON**

## VEGETARIAN WRAP

Marinated Portabella Mushroom,  
Shitake Mushroom, Red Pepper, Napa Cabbage Bok Choy, Red Onions  
and Tangerine Pasta Topped with Orange Ginger Glaze  
Terra Chips, Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

**\$26 PER PERSON**

## DELI STACK SANDWICH

Smoked Ham, Oven Roasted Turkey  
Genoa Salami, American Cheese  
Shredded Lettuce and Tomato  
Macaroni Salad  
Potato Chips, Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

**\$26 PER PERSON**





# PLATED DINNERS

*All Dinner Entree Selections offer a choice of One Starter, French Rolls and Sweet Butter, Fresh Brewed Regular and Decaffeinated Coffee  
Chef's Dessert selection*

## AIR

### North Beach Chicken

Stuffed with Prosciutto,  
Brie and Asparagus  
Roasted Potatoes and  
Mandolin of Haricot Vert

**\$50 PER PERSON**

### Grilled Boneless Breast of Chicken

Served with your choice of  
Pesto, Alfredo, Marsala  
or Piccata Sauce  
Herb Linguine  
Grilled Seasonal Vegetables

**\$47 PER PERSON**

## LAND

### \*Herb Crusted Tenderloin of Beef, Bordelaise

Garlic Duchess Potatoes  
& Fresh Asparagus

**\$60 PER PERSON**

### Two Marinated Grilled Center Cut Pork Chops

Fresh Apple-Pear Chutney and a  
Jack Daniels Demi Glaze Herb Roasted Potatoes  
and Julienne Vegetables

**\$58 PER PERSON**

### \*New York Strip Steak

Fingerling Potatoes and Grilled Vegetables

**\$57 PER PERSON**

### \*Roasted Prime Rib of Beef, au Jus

Twice Baked Potatoes and Grilled Vegetables

**\$56 PER PERSON**

## SEA

### Chilean Sea Bass

Pan Seared with a Jalapeño Vodka Sauce  
Garlic Mashed Potatoes, Squash Ring

**MARKET PRICE PER PERSON**

### Macadamia Nut Encrusted Grouper

Piña Colada Sauce, Coconut Rice  
and Vegetable Mandolin

**MARKET PRICE PER PERSON**

### Filet of Salmon Teriyaki

Island Fried Rice and Stir Fried Vegetables

**\$57 PER PERSON**

### Mahi-Mahi

Grilled or Blackened Served with a  
Watermelon Salsa, Potato Quiche and Asparagus

**\$53 PER PERSON**

## DUETS

### \*Filet & Shrimp

Grilled Filet Mignon & Shrimp Scampi  
Served with Twice Baked Potatoes

**\$68 PER PERSON**

### Beef & Chicken Duet

Grilled Tenderloin of Beef, Bordelaise &  
Breast of Chicken, Supreme Sauce with Rosette Potatoes

**\$66 PER PERSON**

### Diver Scallops & Chicken Breast

Diver Scallops with a Teriyaki Glaze & Grilled Chicken Breast  
Creamy Ginger Sesame Sauce with Tri-Color Pepper Lo Mein

**\$65 PER PERSON**

### Chicken Breast & Salmon

Grilled Chicken Breast with Three Peppercorn Cream Sauce &  
Grilled Salmon with a Lobster Ragout Served with Angel Hair Pasta

**\$64 PER PERSON**

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*We offer a Premium California Merlot or  
Chardonnay to Compliment dinner  
**\$30 Per Bottle***



# PLATED DINNERS

## DINNER FIRST COURSE OPTIONS

*Please choose your first course and dessert from the items below.*

### Soups

*Chef's Fresh Soup of the Day*

Spicy Tortilla Soup - **\$6 Additional per person**

Conch Chowder - **\$7 Additional per person**

### Salad

Plaza House Salad with Choice of Two Dressings

Caesar Salad with Garlic Croutons and Fresh Parmesan

Wedge of Iceberg Lettuce with Crumbled Blue Cheese, Tomato and Bacon - **\$6 Additional per person**

Spinach Salad with Bacon, Mushrooms, Chopped Egg and Walnuts - **\$5 Additional per person**

Fresh Mozzarella, Tomato and Tri-Color Pasta with an Herb Vinaigrette - **\$7 Additional per person**

### Plated Appetizers

Chilled Jumbo Shrimp Cocktail - **\$18 Additional per person**

Chilled Jumbo Lump Crab Meat Martini - **\$24 Additional per person**

Crab Cakes with Sun-Dried Tomato Ragout - **\$17 Additional per person**

Coconut Fried Shrimp with Mango Chutney - **\$16 Additional per person**

Seared Scallops and Prawns on a Bed of Vegetable Slaw - **\$18 Additional per person**

Marinated Artichoke with Feta Cheese, Plum Tomatoes and Cherry Balsamic Vinaigrette - **\$10 Additional per person**

Seared Scallops on a Bed of Spinach and Angel Hair Pasta Drizzled with Balsamic Vinaigrette - **\$15 Additional per person**

Caribbean Shrimp - Marinated, Grilled Shrimp on Crumbled Fried Noodles with a Guava Glaze - **\$17 Additional per person**

### Desserts

*Dessert Selections Included with Dinner*

Coconut Flan | Guava Crème Brule | Rocky Mountain Mudslide | Decadence Flourless Cake | Key Lime Pie

New York Cheesecake with Whipped Cream Topping | Cappuccino Mousse Cake with Rum Chocolate Sauce

Almendra Anaranjada - Orange Cake | Sugar Free Citrus Pie

### Upgraded Dessert Selections

#### Ice Cream Sundae Bar

Edy's Ice Cream accompanied with Chocolate, Caramel and Strawberry Homemade Sauces, Sprinkles, Chocolate Chips, Peanuts, Whipped Cream, Cherries

**\$9 ADDITIONAL PER PERSON**

#### Viennese Table

Chocolate Covered Strawberries, Lemon Tarts, Cream Puffs, Italian Cookies, Assorted Cakes

**\$10 ADDITIONAL PER PERSON**

#### Chocolate Peanut Butter Torte

Served with a Crème Anglaise

**\$9 ADDITIONAL PER PERSON**

#### Tropical Berries and a Rum Raspberry Anglaise in a Chocolate Shell

**\$10 ADDITIONAL PER PERSON**

#### Chocolate Explosion

**\$9 ADDITIONAL PER PERSON**

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# DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Sweet Butter, Brewed Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee  
Buffets are for one and one-half hours of service.*

## TROPICAL BUFFET

Seafood Salad  
Mixed Wild Greens with Vinaigrette  
Paella with Saffron, Chicken, Seafood and Shell Fish  
Spicy Shredded Marinated Beef with Onions and Peppers  
Pan-Seared Snapper with a Creole Sauce  
Marinated Garlic Crusted Pork Roast  
Sweet Fried Plantains with Corn Cilantro Relish  
Black Beans, Red Onions, Sour Cream  
Piña Colada Bread Pudding with Rum Sauce,  
Tropical Fruit Cheesecake  
Coconut Cream Cake

**\$67 PER PERSON**

## DOWN HOME BBQ BUFFET

Mixed Baby Greens with Peppercorn Ranch Dressing  
Country Potato Salad, Macaroni Salad, Fresh Fruit Display  
Spicy Texas Chili with Jalapeño Corn Bread  
BBQ Spare Ribs  
Marinated Hot Pepper Chicken  
Grouper with a Tomato Cucumber Salsa  
Brown Sugar Molasses Baked Beans  
Buttered Corn on the Cob  
Ranch Potatoes and Onions  
Homemade Biscuits and Butter  
Old Fashioned Fruit Pies and Cobblers

**\$65 PER PERSON**

## SUNDOWNER BUFFET

Mixed Baby Green Salad  
Orange Shrimp Salad  
Seared Grouper Topped with Macadamia Nuts & Mango Coulis  
Cilantro & Jerk Chicken Breast Topped with Tropical Fruit Salsa  
Guava Barbeque Shrimp Skewers  
Roasted Pork Loin  
Caribbean Coconut Rice  
Sweet Plantains with a Corn Relish  
Sweet Curry Vegetable Medley  
Chef's Assorted Dessert Table

**\$67 PER PERSON**

## ITALIAN BUFFET

Classic Caesar Salad  
Mozzarella and Tomato Salad  
Antipasto Platter of Assorted Meats, Cheese and Marinated Vegetables  
Veal Marsala  
Roasted Chicken Cacciatore  
Baked Grouper with Mushrooms Milanese  
Penne Pasta with Sun-Dried Tomato and Artichokes  
Garlic and Rosemary Sautéed Vegetables  
Garlic Cheese Bread  
Tiramisu, Cannolis, Mini Pastries and Italian Rum Cake

**\$66 PER PERSON**

## TEX & MEX BUFFET

Mixed Green Salad  
Fresh Margarita Fruit Salad  
Marinated Potato Salad  
Tequila Tomatoes & Onion  
Marinated Grilled Chicken Breast Cilantro Salsa  
Seafood stuffed Roasted Peppers  
Steak and Shrimp Fajitas  
Guacamole, Grated Cheese, Fresh Pico de Gallo,  
Sour Cream Corn Relish, Diced Tomatoes, Shredded Lettuce,  
Warm Soft Flour Tortillas  
Tortilla Chips with Spice Queso, Refried Beans  
Mexican Rice, Grilled Vegetables  
Cinnamon Sopapilla and Honey, Flan de Queso,  
Red Velvet Cake and Kahlua Cake

**\$66 PER PERSON**

*(\*) Equals: Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have a medical condition.  
Please let us know if you have any food allergies as not all ingredients are listed in the menu.*





# THEMED DINNER BUFFETS

*All Dinner Buffets are served with Rolls and Sweet Butter, Brewed Iced Tea, Fresh Brewed Regular and Decaffeinated Coffee  
Buffets are for one and one-half hours of service.*

## LET'S GO TO THE BEACH

Mixed Green Salad  
Macaroni Salad  
Marinated Potato Salad  
Spicy Cole Slaw  
Grilled BBQ Salmon  
Steak Burgers  
Lemon Grilled Chicken Breast  
Honey Glazed Baby Ribs  
Baked Potatoes, Fresh Corn on the Cob  
Key Lime Pie, Chocolate Cheesecake and Apple Caramel Pie

**\$61 PER PERSON**

## EVERGLADES

Orange Pasta Salad  
Citrus Vegetable Slaw  
Marinated Potato Salad  
Fried Gator  
Beer Batter Florida Grouper  
Johnny Cakes, Three Cheese-Twice Baked Potatoes,  
Key West Conch Fritters, Fried Broccoli  
Raspberry Key Lime Pie, Three Layered Orange Cake and Banana Foster Bites

**\$64 PER PERSON**

*(\*) Equals: Consuming raw or undercooked food may increase your risk of food borne illness, especially if you have a medical condition.  
Please let us know if you have any food allergies as not all ingredients are listed in the menu.*





# RECEPTIONS

## HORS D'OEUVRES

(Minimum 50 pieces per item selected)

### Cold Selections

Priced per piece

- Twin Melon and Prosciutto - \$4
- Roasted Pears on Pecan Crisps - \$4
- California Rolls with Pickled Ginger, Soy Sauce and Wasabi - \$6
- Bruschetta with Olive Tapenade - \$4
- \*Peppered Tuna - \$6
- \*Sesame Seared Tuna Sashimi - \$6
- \*Smoked Salmon Mousse Rosette on Dark Rye Crouton - \$5
- \*Beef Carpaccio on Parmesan Crostini - \$5
- Chicken with Coconut Curry Cream - \$5
- Salami Coronets with Herb Boursin Cheese - \$4

### Hot Selections

Priced per piece

- Quiche a la Mini - \$4
- Chinese Spring Rolls - \$4
- Baked Brie in Puff Pastry with Raspberry Coulis - \$4
- Goat Cheese, Caramelized Onions and Mushroom Tarts - \$4
- Spanakopita - \$4
- Fried Ravioli, Marinara - \$4
- Crab Cakes - \$6
- Bacon Wrapped Bay Scallops - \$6
- Coconut Shrimp - \$6
- Crab Rangoon - \$5
- Mushroom Caps with Crabmeat - \$5
- Conch Fritters with Remoulade Sauce - \$5
- Buffalo Wings - \$4
- BBQ Baby Back Ribs - \$5
- Italian or Swedish Meatballs - \$4
- Chicken Tenders - \$4
- Sausage in Puff Pastry - \$4
- Mini Beef Wellington - \$6
- Horseradish Crusted Beef Satay - \$6
- Chicken Satay with Spicy Thai Peanut Sauce - \$4.50

### Dry Snack Selections

- Mixed Salted Nuts - \$29 per pound (Serves 10)
- Basket of Potato Chips - \$28 per pound (Serves 20)
- Tri-Color Nacho Chips - \$28 per pound (Serves 20)
- Pretzels - \$26 per pound (Serves 20 people)

#### Choice of One Dip or Sauce:

- Clam, Guacamole, Salsa, Bleu Cheese,  
Onion or Honey Mustard

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 your risk of food borne illness, especially if you have a medical condition.  
 Please let us know if you have any food allergies as not all  
 ingredients are listed in the menu.

## RECEPTION DISPLAYS AND BUFFET STATIONS

### Antipasto Platter

(Minimum of 50 Guests)

Imported and Domestic Italian Meats,  
Cheeses and Marinated Vegetables

**\$14 PER PERSON**

### Tropical Fresh Fruit Tray

(Minimum of 50 Guests)

**\$12 PER PERSON**

### International Cheese Display

(Minimum of 50 Guests)

Cheddar, Provolone, Swiss, Brie, Boursin,  
Pepper Jack, Sebastian Smoked Gouda

**\$13 PER PERSON**

### Crudités Display with Assorted Dips

(Minimum of 50 Guests)

**\$9 PER PERSON**

### \*Sushi Bar

(Minimum of 50 Guests)

Crab Kiwi, Kani Sunomono, Salmon Tataki, Baked Prawn Tempura,  
Assorted Sushi and Sashimi, Cucumber Roll, Spicy Tuna Roll,  
Seared Scallop, Wasabi, Soy Sauce, Ginger and Lemon Teriyaki

**\$24 PER PERSON (3 PIECES PER)**



# RECEPTIONS

## \*FLORIDA RAW BAR

(Minimum of 50 pieces each)

Marinated Jumbo Gulf Shrimp - **\$9 per piece**  
Cocktail Crab Claws - **\$9 per piece**  
Served with Lemon Wedges and Cocktail Sauce

## \*SMOKED SALMON MIRROR

(Serves approximately 50 people)

Smoked Salmon, Red Onions, Capers, Chopped Egg and Cream Cheese  
Served with Garlic Toast and Cocktail Breads

**\$500**

## CARVED TO ORDER

### \*Peppercorn Crusted Tenderloin of Beef

(Serves approximately 25 people)

Served with Béarnaise Sauce and Dijon Grain Mustard  
with Assorted Mini French Rolls

**\$500**

### \*Steamship Round of Beef

(Serves approximately 150 people)

Served with Horseradish, Dijon Grain Mustard,  
Rich Demi Glaze, Mini French Rolls

**\$950**

### Marinated Roast Turkey

(Serves approximately 50 people)

Served with Cranberry Sauce and Assorted Mini French Rolls

**\$425**

### Dijon Honey Baked Ham

(Serves approximately 50 people)

Served with Dijon Grain Mustard and Assorted Mini French Rolls

**\$425**

## SPECIALTY HORS D'OEUVRES STATIONS

(Minimum of 50 guests)

Specialty Stations include between 7-10 pieces pp.  
Items cannot be served in place of a dinner or luncheon entree or buffet.  
Based on one-hour service only

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## CARIBBEAN STATION

Marinated Chicken Satay with Spicy Peanut Sauce  
Crab Cakes with Tomato Ragout  
Jamaican Spicy Meat Patties  
Traditional Conch Fritters with Rum Sauce  
Coconut Shrimp

**\$40 PER PERSON**

## AMERICAN STATION

Cheese Tray  
Fresh Vegetable Crudités with Dips  
Chicken Tenders  
BBQ Meatballs  
Grouper Fingers with Sauce  
Sliced Fruit Tray with a Yogurt Dip

**\$34 PER PERSON**

## PAN PACIFIC STATION

Beef and Broccoli  
Sweet and Sour Pork  
Chicken Chow Mein  
Vegetable Fried Rice  
Vegetable Spring Rolls, Wontons  
Served with Hot Mustard and Plum Sauces

**\$36 PER PERSON**

## MEXICAN STATION

Marinated Chicken and Beef Fajitas with  
Flour Tortillas Homemade Tortilla Chips with  
Pico-de-Gallo, Guacamole Dip  
Diced Tomato, Cheese, Sour Cream, Lettuce  
Two Cheese Quesadillas

**\$36 PER PERSON**

## ITALIAN STATION

Ravioli or Tortellini  
Marinara, Alfredo Sauce, Sun-Dried Tomato or  
Basil Pesto Julienne Sliced Antipasto Tray with  
Marinated Italian Meats and Cheeses  
Prosciutto and Mozzarella Roulades

**\$36 PER PERSON**

A Chef Attendant is required for the above  
Carving and Specialty Stations at \$172.50 per Station.  
One Chef per 100 guests (One Hour of Service Time)

# BANQUET BAR SERVICE

## HOSTED OPEN FULL BAR

*Includes all Mixers, Imported and Domestic Beers, House Red and White Wines, Soft Drinks and Bottled Waters*

### PLATINUM BRANDS

Grey Goose Vodka, Bacardi Silver or Myer's Rum,  
Crown Royal Whiskey, Glenlivet Scotch,  
Bombay Sapphire Gin, Jose Cuervo 1800 Tequila, Bourbon

**\$19 FIRST HOUR, PER PERSON**

**\$12 SECOND HOUR, PER PERSON**

### PREMIUM BRANDS

Absolut Vodka, Tanqueray Gin, Bacardi Rum,  
Jose Cuervo Tequila, Seagram's 7 Whiskey,  
Jack Daniels Bourbon, Dewar's Scotch

**\$17 FIRST HOUR, PER PERSON**

**\$10 SECOND HOUR, PER PERSON**

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## HOSTED OPEN WINE AND BEER BAR

*Selection of Red, White and Blush Wines; Imported and Domestic Beer Soft Drinks and Bottled Waters*

**\$15 PER PERSON, FIRST HOUR**

**\$10 PER PERSON FOR EACH ADDITIONAL HOUR**

### Host Bar

Platinum Brands - **\$9 each**

Premium Brands - **\$8 each**

Domestic Beer - **\$6 each**

Imported Beer - **\$7 each**

House Wines - **\$8 each**

Soft Drinks - **\$5 each**

Bottled Water - **\$5 each**

### Cash Bar

Platinum Brands - **\$11 each**

Premium Brands - **\$10 each**

Domestic Beer - **\$7 each**

Imported Beer - **\$8 each**

House Wines - **\$9 each**

Soft Drinks - **\$5 each**

Bottled Water - **\$5 each**

*Cash Bar inclusive of Sales Tax.*

*All Bars require a Bartender Service Charge of \$150 for (3) hours per Bartender,  
plus \$30 for each additional hour per Bartender.*

*Bartender fees will be waived with liquor sales in excess of \$800 per bar.*



# BANQUET BAR SERVICE

## A LA CARTE WINES

### Champagne

Salmon Creek Brut, California _____	<b>\$32</b>
Domaine Saint Michelle Blanc de Blanc _____	<b>\$39</b>

### Red Wine

Esser Merlot, California _____	<b>\$38</b>
Rodney Strong Cabernet Sauvignon, Sonoma County _____	<b>\$50</b>
Wente Syrah, Livermore Valley _____	<b>\$37</b>
Estancia Pinot Noir, Monterey _____	<b>\$48</b>
Red Diamond Shiraz, Washington _____	<b>\$35</b>
Montevina Zinfandel, California _____	<b>\$36</b>

### White Wine

Columbia Crest Pinot Grigio, Columbia Valley _____	<b>\$39</b>
Columbia Winery Reisling, Washington _____	<b>\$49</b>
Estancia Sauvignon Blanc, Monterey _____	<b>\$43</b>
Rodney Strong Chardonnay, Sonoma _____	<b>\$43</b>
Robert Mondavi Chardonnay, Napa Valley _____	<b>\$62</b>
Covey Run Gewurztraminer, Washington _____	<b>\$39</b>





# CATERING/CONVENTION SERVICES TERMS & CONDITIONS

## AUDIO-VISUAL EQUIPMENT & ELECTRICAL CHARGES

Presentation Services is the Hotels official onsite audio visual and electrical supplier. Presentation Services provides a complete line of audio visual rental equipment as well as installation, dismantle, operation and coordination of audio visual services for associations, conventions, corporate meetings and special events. A list of equipment pricing is available upon request or you may contact Presentation Services directly at 407-354-5016 or via email at dave\_allen@psav.com.

All other audio visual companies or equipment provided by outside sources will be charged a facility usage fee of 25% of the Presentation Services list price(s). Hotel is not responsible for lost, stolen or damaged equipment not provided by through Presentation Services.

## BILLING

Billing arrangements for all events must be made in accordance with Hotel policies. All deposits received are considered non-refundable. Approved billings are payable with-in thirty (30) days of receipt of the statement.

In the event of social functions, a deposit will be required when the contract is signed, and the final balance due fourteen (14) days prior to the event date.

## CANCELLATION

Cancellation must be made with our Catering / Convention Services Department between the hours of 8:30 A.M. and 5:30 P.M., Monday through Friday. The cancellation fee will apply in accordance with the Hotel policies.

THE EVENT CANCELLATION WITHIN 90 DAYS OF YOUR FUNCTION, 75% OF YOUR TOTAL ESTIMATED FUNCTION CHARGES WILL APPLY AND WITHIN 30 DAYS OF YOUR FUNCTION, 100% OF YOUR TOTAL CHARGES WILL APPLY. FUNCTION CHARGES ARE BASED ON FOOD, BEVERAGE AND ROOM RENTAL MINIMUMS AS OUTLINED IN THE BANQUET EVENT ORDER OR CONTRACT. ALL OTHER TERMS ABOVE STAND UNLESS OTHERWISE NOTED IN YOUR CONTRACT.

## DECORATIONS

All centerpieces and other decorations must meet fire and safety code regulations (i.e. no open flame candles, no fog machines). Birdseed, rice, confetti (including confetti cannons) glitter, bubbles or sparklers are not permitted in indoor or outdoor event space.

## SIGNAGE

Affixing anything to walls, ceilings, furniture or fixtures with push pins, tape, nails or staples is not permitted. Hotel also reserves the right to restrict any signage in public areas. Professional printed signs are allowed however must be approved by the Convention Services/Catering Department.

Banner requests must be received by the Convention Services/Catering Department at least three days in advance of the contracted event date. There is a \$50 per banner charge for banners fewer than five feet long. Banners six feet and longer will incur a charge of \$150 per banner.

The contracting client assumes liability for any outside vendor damages.

Violation of the above clause will result in a \$250 charge per offense. Removal of all signs/decorations is the responsibility of the client. All items must be removed from the meeting space and public areas by the end of the event.

## SHIPPING & RECEIVING

Boxes 25 pounds and under are \$10 per box++.

Boxes 26 pounds and up are \$25 per box ++.

Pallets are a flat charge of \$250++ and must be pre-arranged for deliver through the Convention Services/Catering Department. The Hotel will only receive pallets and packages up to three days prior to the scheduled event date. Please note the hotel has limited storage space in our package room so pallets will be assessed based on the Hotels availability. Please contact your Convention Services/Catering Manager for further assistance.

## EVENT GUARANTEES

Guarantees are very important to the success of your function. Please review the hotel guarantee policy as outlined in your contract. ALL FINAL GUARANTEE NUMBERS ARE DUE (72) HOURS PRIOR TO YOUR EVENT.

## FOOD

All food & beverage items must be supplied and prepared through the Hotel. Menu prices will be confirmed 90 days prior to the function date. The Hotel reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortage.

## MEETING ROOM SET-UP CHANGES

Any changes made to the meeting room the day of the event will incur a \$250 charge.

## SERVICE CHARGE & SALES TAX

A service charge of 15% of the total food and beverage revenue, miscellaneous charges, AV, and room rental will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue, miscellaneous charges, AV, room rental, and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Subject to applicable sales tax.

## SECURITY

The Hotel shall not assume responsibility for the damage or loss of any merchandise left in the Hotel prior to or following the function. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event.

## SIGNATURE

By signing below I agree to the above terms and conditions of the Doubletree by Hilton Orlando at SeaWorld.

Client Signature \_\_\_\_\_

Date \_\_\_\_\_

Please sign, date and return a copy of this document along with your Banquet Event Orders to the attention of your Catering / Convention Services Manager.