



DOUBLETREE
by Hilton™
ORLANDO AT SEAWORLD



CATERING MENU

10100 INTERNATIONAL DRIVE, ORLANDO FLORIDA 32821
DTRESORTORLANDO.COM | 407.352.1100

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**

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

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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**

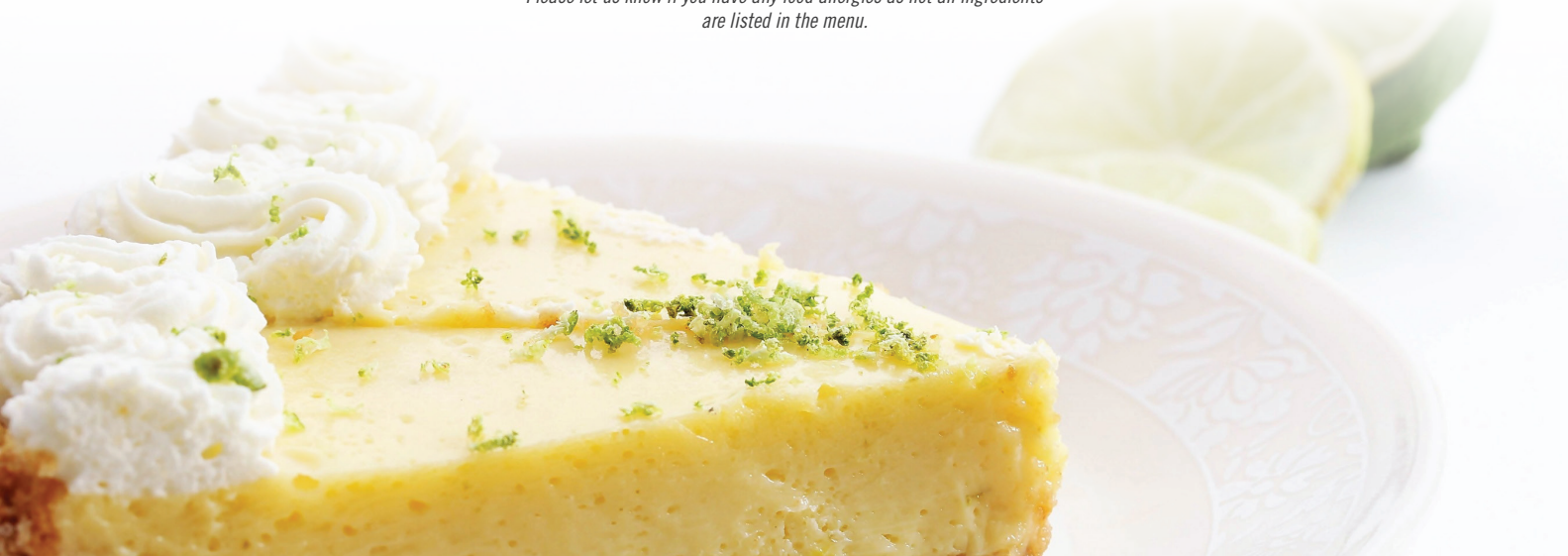
Chocolate Shell

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 Brûlée | 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

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THEMED DINNER BUFFETS

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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

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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

(*) 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.

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

(*) 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.

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

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 _____	\$32
Domaine Saint Michelle Blanc de Blanc _____	\$39

Red Wine

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

White Wine

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



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.