



THE FLORIDA HOTEL & CONFERENCE CENTER



Break & Reception Menus



When Details Matter Most

M E N U S

General Information

We look forward to the pleasure of assisting you in coordinating the many details necessary to make your event most memorable. The attached menu selections are only suggestions, your Catering/Convention Services Manager will be happy to customize a menu to meet your specific needs.

For a full menu that includes all meals, set-up options and prices, please contact a sales associate or event coordinator.



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A La Carte Selections

Enhance Your Breaks by Adding the Following Favorites...

Assorted Danish

Assorted Muffins

Croissants

Mini Fruit Turnovers or Assorted Donuts

Bagels with Cream Cheese

Banana Nut Bread or Blueberry Bread (15 slices per loaf)

Chocolate Chip, Oatmeal or Macadamia White Chocolate Cookies

Fudge Walnut Brownies

Rice Krispies

Whole Fruits

Granola Bars

Warm Soft Dough Pretzels with Mustard

Assorted Fruit Yogurts

Ice Cream Bars

Italian Ice

Assorted Dry Cereals with Whole, 2%, and Skim Milk

Ham, Egg and Cheese Croissants

Sausage & Egg Biscuits

Breakfast Burrito

Mrs. Vicks Potato Chip, assorted flavors

Mini Pretzel Bags

Individual Popcorn Bags

Assorted Candy Bars



Beverages

Freshly Brewed Coffee, Herbal Teas, and Decaffeinated Coffee

Flavored Coffees, Cinnamon, Hazelnut, Irish Cream

Freshly Brewed Iced Tea

Assorted Fruit Juices (Orange, Grapefruit, Apple)

Lemonade or Fruit Punch

Milk - ½ pint, Whole, 2%, and Skim

Soft Drinks

Flavored Iced Tea

Assorted Fruit Juices

Mineral Waters, Bottled Spring Water



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Refreshment Breaks

Florida Citrus Break

Mandarin Oranges, Tangerines, Blood Oranges, Lemon Drops, Lemon Bars, Orange Chiffon cake, Lemon Cookies, Orange Cookies, Lemon Cake, Lemon Candy Sticks, Citrus Jelly Candies, Fresh Orange and Grapefruit Juice

Fruit & Yogurt

Hand Selected Bananas, Peaches, Apricots, Apricot Ginger Scones, Chocolate Covered Bananas, Apple Yogurt Parfait, Berries & Yogurt Parfait, Sliced Fruit Bread, Yogurt Cover raisins, Yogurt covered Pretzels, Yogurt and Orange Juice Shots

Seventh Inning Stretch

Bavarian Pretzels with Mustard, Salted Beer Nuts, Popcorn, Crackerjacks, Nacho Chips with Warm Cheese Sauce
Assorted Soft Drinks and Bottled Water

Cookie Corner

Assorted Jumbo Cookies to include: Chocolate Chip, Oatmeal Raisin, Macadamia Walnut Whole Milk, 2% Milk, Skim Milk

Energy Break

Assorted Flavored Gatorade, Arizona Teas, Red Bull, Sugar Free Red Bull, Assortment of Power Bars, Granola Bars, Terra Chips, Dried Fruits and Nuts, Bottled Water

Very Berry Break

Fresh Blueberries, Strawberries and Raspberries and Whipped Cream, Strawberry Short Cakes, Chocolate Covered Strawberries, Blueberry and Strawberry Cheese Cake, Strawberry Candy Sticks, Strawberry Smoothie Shots

Death By Chocolate

Fudge Brownies, Mini Hershey Bars and Kisses, White Chocolate Layer Cake, Chocolate Chip Cookies, Chocolate covered Oreos and a Rainbow of M&M's. Assorted Soft Drinks to include Chocolate Yoo-Hoos, Chocolate Milk

Penny Candy

Assorted Penny Candies
Gummy Bears, M&M's, Skittles, Sour Balls, Trail Mix, Chocolate Covered Raisins, Mini Candy Bars, Gum Balls, Swedish Fish, Malted Balls, Reese's® Peanut Butter Cups, Old Style Root Beer and Bottled Water

Health Break

Carrots, Celery Sticks and Pita Chips with Chick Pea, Lemon Garlic Hummus, Tabbouleh, Toasted Parsley Parmesan Pita Chips, Fruit Skewers
Low Carb and Diet Soft Drinks, Bottled Water

Energy Break Enhancer

*Attended Smoothie and Parfait Station
(minimum 50 people)*





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Receptions & Action Stations

∞ DISPLAYS ∞

Small serves approximately 25ppl

Medium serves approximately 50 people

Large serves approximately 100 people

Imported and Domestic Cheese Display

with Assorted Crisps, Dried Fruit and assorted Gourmet Crackers

Small(25) Medium(50) Large (100)

Mediterranean Display

Italian Cured Meats, Marinated Buffalo Mozzarella, Grilled Vegetables, Gourmet Olives and Artichokes, Sweet Peppers, Tabbouleh, Hummus, Pita Chips, Breadsticks, Olive Tapenade and Charred Tomato Relish

Small(25) Medium(50) Large (100)

Wheel of Baked Brie

with toasted almonds, apple compote and crusty French bread

(serves 40)

Vegetable Crudités

with Ranch and Blue Cheese Dips

Small(25) Medium(50) Large (100)

Sushi Display

(2 pieces per person)

Assorted Rolls to include Spicy Tuna, California and Vegetable rolls.

Small(25) Medium(50) Large (100)

**Add Nigiri to any display **

Bountiful Fruit Display

of Hand Picked Fruits and Berries

Small(25) Medium(50) Large (100)

∞ RAW BAR BY THE PIECE ∞

Jumbo Shrimps

Oysters

Clams

King Crab Claws

Chilled ½ Lobster Tail

Includes appropriate condiments; Lemon, Tartar Sauce, Cocktail Sauce

Ice Carvings Available Upon Request



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❧ COLD HORS D'OEUVRES ❧

By 100 pieces

Steak Tartar

*Served in a Miniature Potato topped with
Capers and Red Onion*

Flat Bread Foccacia

with Goat Cheese, Fig and Bacon

Mini Fruit Kabobs

with Coconut Yogurt

Lobster Medallion

with Chive Aioli

Vietnamese Summer Roll

with Sweet Chili and Peanut Sauce

Blackened Shrimp

with Cilantro Aioli on Crostini

Bruschetta

*Fresh Plum Tomato and Mozzarella Cheese,
tossed with Basil, Garlic and Olive Oil, served on
a Crostini*

❧ HOT HORS D'OEUVRES ❧

By 100 pieces

Mini Crab Cake

with Cajun Ramoulade

Lollipop Lamb Chops

with port sage and mint jus

Scallops and Bacon

with Lime Beurre Blanc

Shitake Mushroom and Phyllo Tarts

Assorted Dim-Sum

*Chicken wonton, crab Rangoon, Pork Pot Stickers
and Vegetable Dumpling*

Potato wrapped shrimp

with Sweet Thai dipping sauce

Chicken Sate with Peanut Sauce

Roasted Eggplant in Phyllo

Chicken Quesadilla

with Salsa, chipotle sour cream

Stuffed Mushroom Caps with Crab Meat

Mini Beef Brochettes

with Teriyaki Glaze

Mini Filet & Blue Cheese Burger

in paradise, caramelized onion, Foccacia



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❧ ACTION STATIONS ❧

Designed to Enhance Your Hors d'oeuvre Reception

PASTA STATION

Four Cheese Tortellini, Potato Gnocchi and Whole Wheat Penne with Alfredo, Pesto, Marinara, Extra Virgin Olive Oil, Roasted Garlic, Spinach, Peppers, Onions, Tomatoes and Fresh Herbs

ADD Shrimp and Chicken

ROASTED HERB CROWN OF ROASTED PORK

served with homemade Apple Sauce and caramelized onions and mini Rye Rolls

(serves approx. 35)

ASIAN STIR FRY

Lo Mein, Glass Noodles, Bok Choy, Bamboo Shoots, Baby Corn, Peppers, Onions, Snap Peas, Cabbage, Tofu, Water Chestnuts with Mango Teriyaki, Szechuan Sauce, Peanut Sauce and Guava Glaze

ADD Shrimp and Chicken

SHRIMP SCAMPI STATION

(based on 3 Jumbo Shrimps per person)

Sautéed Jumbo Shrimp with lemon, white wine, roasted tomato and mushrooms. Served with Focaccia Breadsticks

TENDERLOIN OF BEEF

with Roasted Shallot, Demi-glaze, Béarnaise and Silver Dollar Rolls

(serves approx. 25)

CHURRASCO STATION

Leg of Lamb, Chicken Skewers and Top Round of Beef, Chimichurri, Charred Tomato Relish, Roasted Vegetables and Rolls

(minimum of 100ppl)

WHOLE SAGE CRUSTED TOM TURKEY

with Orange Cranberry Relish, Gravy and Mini Rye Rolls

(serves approx. 35)

TOP ROUND OF BEEF

with Au Jus, Mayo, Mustard, Horseradish Silver Dollar Rolls

(serves approx. 75)

CAJUN STEAMSHIP

Au Jus, Creole Mustard, Red Pepper Aioli, Horseradish, Silver Dollar Rolls

(serves approx. 150)

All Action Stations requires a Uniformed Attendant or Carver.