



THE FLORIDA HOTEL & CONFERENCE CENTER



Lunch 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.



When Details Matter Most

M E N U S

Plated Lunch Selections

All Lunch Entrees include a Choice of Soup or Salad, Chef's Choice of Market Fresh Vegetable and Starch, Bakery Fresh Rolls and Sweet Butter, a Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, and Pre-Set Iced Tea

Soup

Chef's Soup of the Day

Caesar Salad

Romaine hearts, freshly shaved parmesan cheese, grape tomatoes, Chef's Caesar dressing with a Focaccia Wedge.

Garden Salad

Fresh Greens, Tomatoes, Cucumber, Carrots, and Red Onion.
Finish with your choice of dressing.

Iceberg Salad

A wedge of baby Iceberg with Crumbled Blue Cheese, Tomatoes, Red Onion and Bacon.
Served with a touch of Ranch dressing

❧ SALAD ENHANCEMENTS ❧

Tomato Caprese Salad

Fresh Buffalo Mozzarella layered between Yellow and Red Tomatoes, served with Roasted Pepper Pistou, Balsamic reduction, Micro Greens and homemade Crostini.

Crab and Mango Napoleon

English Cucumber fan surrounding a tower of Crab Ravigote, Heirloom Tomatoes and Fresh Mango.
Served with a Pomegranate Vinaigrette and topped with Micro Greens.

Desserts

- Traditional Florida Key Lime Pie • Assorted Fruit Tarts • Tiramisu • Assorted Fruit Pies
- Carrot Cake • Chocolate Cake • Chocolate Mouse
- Decadent White Chocolate Layer Cake • True New York Cheese Cake

❧ DESSERT ENHANCEMENTS ❧

- Orange Tulip Mousse Cup • Lava Dream Chocolate Cake • White and Dark Chocolate Mousse coated in Chocolate Italian Sponge Croquant



When Details Matter Most

M E N U S

❧ Lunch Entrées ❧

Black Angus Steak

A Butcher Fresh 8 oz Black Angus Sirloin is Fired on Our Open Pit Grill to Seal in the Rich Flavor of this Cut. We then Dress it with a Mushroom Bordelaise and Crispy Onions

Char Grilled Flank Steak

Marinated Flank Steak is High Flame Grilled and Dressed in a Sherry Mushroom Sauce

Chicken Marsala

Breast of Chicken is Gently Seared Then Topped with Garden Fresh Mushrooms and a Butter and Marsala Wine Reduction

Mango and Papaya Chicken

A Seasoned Breast of Chicken is Pit Grilled then Layered with a Market Fresh Mango and Papaya Relish

Chicken Florentine

Quick Seared Breast of Chicken Topped with Garlic Herb Cheese, Spinach and Oven Dried Tomatoes. Dressed with a Pernod Sauce

Chicken Cordon Blue

Chicken Breast Stuffed with Honey Ham and Imported Swiss Cheese, topped with Asiago Cheese Sauce

Seafood Tortellini

Four Cheese Tortellini Tossed with Scallops, Crawfish, Shrimp, Roasted Pepper, Sun-dried Tomato, Nantura Sauce Served with Foccacia Bread

Pork Loin

Mojo Pork Loin marinated in fresh Lime Juice, Garlic and Spices, Pan Seared and Slow Cooked to Perfection. Dressed in a Tropical Citrus Sauce and Sofrito

ADD

Grilled Mahi Mahi

Seared Salmon Teriyaki

Atlantic Salmon is Flash Seared Topped with a Traditional Teriyaki Glaze

Florida Grouper

Market Fresh Grouper is Lightly Seasoned and blackened, Infused in a Mango Salsa

Grilled Vegetable Napoleon

Fresh Grilled Vegetables, Pesto Portobello Mushrooms and Balsamic Glaze. Served with Saffron Flavored Orzo.





When Details Matter Most

M E N U S

❧ Chilled Lunch Selections ❧

Selections Includes Chef's Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, and Pre-Set Iced Tea

Dutch Plate

*Golden Roasted Turkey Breast on One Side
and Virginia Ham on the other. These Two
Half Sandwiches are served on a Bakery Fresh
Roll. Both are Layered with Lettuce, Tomato
and Pickle*

Choose One

Red Bliss Potato Salad
Black bean and Roasted Corn
Cole Slaw

French Club Sandwich

*Jumbo Croissant filled with Thinly Sliced
Smoked Golden Turkey, Imported Swiss
Cheese, Layered with Lettuce, Tomato and
Fresh Sprouts, and Pickle*

Choose One

Red Bliss Potato Salad
Black bean and Roasted Corn
Cole Slaw

Caesar Salad

*Crisp Romaine Lettuce, Homemade Croutons, Shredded
Parmesan Cheese, Caesar Dressing
Top with your choice of
Grilled Chicken
Jumbo Margarita Shrimps
Marinated Sirloin*

❧ WRAPS ❧

Wraps include Whole Pickle, Red Bliss Chunk Potato Salad, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee,
Herbal Tea, and Pre-Set Iced Tea

Select a whole wrap or combine ½ of one and ½ of another.

Tuna Wrap

*White Albacore Tunas Salad, Plum Tomatoes,
Leaf Lettuce Rolled Gently on a Flour Tortilla.*

Veggie Wrap

*Marinated and Grilled Portabella Mushrooms,
Zucchini, Yellow Squash, Bermuda Onions,
Tomatoes, and Sweet Peppers, wrapped in a
Spinach Flour Tortilla Served with a Balsamic
Vinaigrette*

Chicken Bacon Ranch Wrap

*Seared Chicken Breast, Apple Wood Bacon,
Spicy Ranch with Shaved Onions, Lettuce,
Tomatoes, Tomato Tortilla*

Cobb Wrap

*With Grilled Chicken, Chopped Bacon,
Avocados, Lettuce, Tomatoes, Blue Cheese,
Mayonnaise, Whole Wheat Tortilla*

Chicken Teriyaki Wrap

*Grilled Marinated Chicken Breast with a hint
of Teriyaki, Green Onions, Mandarin Oranges,
Cabbage Slaw, Flour Tortilla*

Club Wrap

*With Turkey, Chopped Bacon, Lettuce, Diced
Tomatoes, Dijonaise, Gruyere Cheese, Whole
Wheat Tortilla*

ADD Soup of the Day



When Details Matter Most

M E N U S

🌀 Luncheon Buffets 🌀

All lunch buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Pre-set Iced Tea.

🌀 New York Style Deli 🌀

Soup of the Day
Garden Salad with Assorted Toppings and Dressings

Red Bliss Chuck Potato Salad
Gently Cooked Red Bliss Potatoes are Hand Tossed with Fresh Crispy Bacon, Spices, Mayo, and a Touch of Honey Mustard

Garden Pasta Salad
Fresh Vegetables, seasoned and tossed with Penni Pasta

Roast Beef Sandwich
Top Round of Beef, shaved with caramelized onions, tomato relish, cheddar cheese, served on a Foccacia Roll

Roasted Smoke Turkey
Golden Oven Roasted Turkey Breast Married with Provolone Cheese, Lettuce, Tomatoes, Served on Bakery Fresh Marble Swirled Rye

Traditional Classic
Baked Virginia Ham, Imported Gruyere Cheese, Lettuce, Tomatoes, served on a Seasoned Ciabatta

From the Garden
Fresh Vegetables are Seasoned and Roasted until Tender, Warm Water Buffalo Mozzarella and Pesto Mayonnaise served on a Tomatoes Basil Foccacia Roll

Appropriate Condiments
Shredded Lettuce, Beefsteak Tomatoes, Shaved Red Onions, Sliced Pickles, Mayonnaise, Mustards, Russian Dressing, Balsamic and Italian Vinaigrette, Oil & Vinegar, Creamy Horseradish

Assorted Desserts

🌀 Touch of Mexico 🌀

Garden Salad with Assorted Toppings and Dressings

Black Bean and Corn Salad

Grilled Vegetables in a Cilantro Vinaigrette

Tortilla Soup

Beef & Chicken Fajitas

Beef Burritos

Cheese Enchiladas with Ranchero Sauce

Chips and Salsa

Medley of Mixed Vegetables

Cuban Black Beans and Chorizo with Saffron Rice

Condiments
Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheddar and Monterey Jack Cheese, Pico De Gallo

Dessert
Churros
Caramel Flan



When Details Matter Most

M E N U S

❧ All American Lunch Buffet ❧

Salad Bar

Garden Fresh Vegetables, Assorted Toppings and Dressings

Red Bliss Chunk Potato Salad

Gently Cooked Red Bliss Potatoes are Hand Tossed with Crispy Bacon, Spices, Mayo, and a Touch of Honey Mustard

Macaroni Salad

Country Fried Chicken

100% Angus Beef Hamburger

*100% Angus Beef Cooked on our Pit Grill
Kaiser Rolls*

Jumbo Hot Dogs

Chili Cheese Sauce

Corn on the Cob Cold Slaw

Appropriate Condiments

Shredded Lettuce, Beefsteak Tomatoes, Shaved Red Onions, Sliced Pickles, Mayonnaise, Mustards, Creamy Horseradish, Ketchup

Assorted Pies and Chocolate Brownies

❧ A Touch Of Italy Lunch Buffet ❧

Caesar Salad

Hearts of Romaine Tossed with Shaved Parmesan Cheese, Baked Croutons, and Chef's Dressing

Tortellini Salad

Tri-Color Tortellini Tossed with Italian Spices, Basil and Extra Virgin Olive Oil and Red Wine Vinegar

Grilled Vegetable Display

Garlic Bread

Chicken Parmesan

Meat Lasagna

Penne Pasta Primavera With Alfredo

Traditional Vegetable Ratatouille

From the Bakery Tiramisu Assorted Biscotti

Add Minestrone Soup



When Details Matter Most

M E N U S

❧ Salad Symphony Stations ❧

A choice of Salad, Ingredients and Dressing. Our Chef will toss it on ice.

Lettuce Selection

Crisp Romaine, Organic Spring Mix

Choice of One:

Garden Selections

*Marinated Baby Artichokes, Roasted Bell Peppers, Crisp Pancetta, Herb Croutons,
Sliced Dill Cucumbers, Shaved Carrots, Cherry Tomatoes, Crushed Toasted
Peanuts, Red and Yellow Teardrop Tomatoes, Cured Olives and Orange Segments,
Balsamic Vinaigrette*

Floribbean Station

*Hearts of Palm, Mangoes, Papaya, Chayote, Heirloom Red and Yellow Tomatoes,
Plantain Chips, Roasted Sweet Potatoes, Jicama, Tri-colored Bell Pepper Strips,
Black Beans, Mango Poppy Seed Vinaigrette*

Southwestern Specialties

*Crispy Tortilla and Yucca Strips, Black Beans and Fire Roasted Corn, Blistered
Tomatoes Chilies Rellenos, Shaved Carrots, Cucumbers, Jicama Strips Tri-
Colored Bell Pepper Strips, Manchego Crumbles, Cherry Tomatoes, Avocados,
Cilantro Buttermilk Ranch*

Asian Influence

*Crispy Wonton Strips, Shaved Baby Bok Choy, Shredded Carrots, Mung Bean
Sprouts, Snow Peas, Radish Daikon, Lotus Root Crisps, Watercress, Candied
Peanuts and Wasabi Peas with a Peanut Vinaigrette*

Additional Accompaniments

Herb Roasted Chicken
Grilled Mojo Marinated Flat Iron Steak
Tempura Shrimp

**Uniformed Attendant Required.*





When Details Matter Most

M E N U S

☛ On-The-Go ☛

All of our Gourmet On-the-Go Lunches Come with a Choice of Soft Drink.

The Flat Iron

100% Angus Flank Steak is Seasoned, Grilled and sliced Thin and Layered with Imported Smoked Mozzarella Cheese, Lettuce, Tomatoes.

A Touch of Boursin® is Spread on a Slow Baked Baguette, Pickle Spear,

Choose One

Red Bliss Chunk Potato Salad

Black Beans and Corn Salad

Cole Slaw

Gourmet Chips

Homemade Cookie

The Classic Turkey

Smoked Golden Turkey Breast is Sliced Thin served on a croissant, layered with Imported Swiss Cheese, Lettuce, and Tomatoes

Pickle Spear

Choose One

Red Bliss Chunk Potato Salad

Black Beans and Corn Salad

Cole Slaw

Gourmet Chips

Homemade Cookie

The Walking Bird

A Seasoned Breast of Chicken is Pit Grilled and Covered with Thinly Sliced Pepper Jack Cheese, Plum Tomatoes, and Cilantro

Mayonnaise. Served on Seasoned Ciabatta

Bread and Pickle,

Choose One

Red Bliss Chunk Potato Salad

Black Beans and Corn Salad

Cole Slaw

Gourmet Chips

Homemade Cookie

La Rustic

Sliced Virginia Ham, Imported Capicola, Hard Salami, Traditional Mortadella, Provolone

Cheese, Oven Roasted Red Peppers

Served on a Tomato Basil Focaccia Roll

Pickle Spear,

Choose One

Red Bliss Chunk Potato Salad

Black Beans and Corn Salad

Cole Slaw

Gourmet Chips

Homemade Cookie

California Wrap

Grilled Vegetables, Roasted Tomato, Arugula, Imported Swiss Cheese and Guacamole Tortellini

Choose One

Red Bliss Chunk Potato Salad

Black Beans and Corn Salad

Cole Slaw

Potato chips, Whole fresh fruit

Homemade Cookie

