

LOEWS PORTOFINO BAY HOTEL

AT UNIVERSAL ORLANDO™



❧ BANQUET MENU 2017 ❧



UNIVERSAL ORLANDO™



LOEWS PORTOFINO BAY HOTEL AT UNIVERSAL ORLANDO™

EXECUTIVE CHEF LEON TEOW

Executive Chef Leon Teow began his formal culinary career at the Penang Culinary Association in Penang, Malaysia, which led him to the Shangri-La Hotel Group, where he began as an apprentice cook at The Golden Sands Beach Resort, training in all areas of food preparation and production, including the art of ice carving. Chef Teow also spent time as the chef de partie of pastry at The Southampton Princess Hotel in Bermuda, supporting all the production of pastry needs for the hotel, and eventually joined a friend in opening the Fortune Garden Restaurant in Teaneck, New Jersey, which featured Pacific Rim cuisine, a new concept that proved to become very popular in the States.

With more than twenty-five years of culinary and management experience, Chef Teow has contributed to various hotel openings including the Penang Mutiara Beach Resort, managed by the Mandarin Hotel Group, several Ritz-Carlton properties including the Ritz-Carlton Golf Resort in Naples, Florida and the re-opening of the InterContinental Hotel Group's property located within Walt Disney World Resort. During his time with the InterContinental Hotel Group, Chef Teow was featured in a number of television and video podcasts, including a "Signature Chefs of Orlando" cooking demo segment.

Today, Executive Chef Teow oversees all conceptualization and creation of cuisine for Loews Portofino Bay Hotel. Before accepting his current position as executive chef, he served as executive sous chef of this 750-room hotel, overseeing the execution of special events and weddings, creation of original food selections and monitoring a budget of \$25 million in food and beverage.

Chef Teow has placed competitively in a variety of cooking competitions and exhibitions, including the International Foodservice Expo, and has also trained in various cooking and food preparation techniques at the Culinary Institute of America. He is a member of the American Culinary Federation.



2017 MENU SELECTION INTRODUCTION

THE FOLLOWING PAGES OUTLINE OUR SELECTION OF MENUS CAREFULLY DESIGNED BY OUR CULINARY TEAM.

Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitutions of vegetarian, gluten free, low carb/high protein items.

FOOD AND BEVERAGE SERVICE:

Loews Portofino Bay Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, the Hotel must supply all food and beverage. This includes hospitality suites and food amenity deliveries.

TAXES AND SERVICE CHARGES:

Loews Portofino Bay Hotel will add a 25% taxable service charge and a 6.5% state sales tax on food and beverage in addition to the prices stated on the menu. Such taxes and service charges are subject to change without notice.

MENU SELECTION:

To ensure that every detail is handled in a timely manner, menu selections and specific details should be finalized (21) days prior to the function. In the event the menu selections are not received within 21 days prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, please sign and return them ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE:

Loews Portofino Bay Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior the function. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed numbers. Hotel will provide service of 5% over your guarantee for events up to 500 people; 3% for events over 500 people.

24 HOUR EVENT SET CHANGES:

Understanding that changes sometimes occur during events, it is important that communication be provided in a timely manner. To meet your service expectations, additional labor may be required for your event request. Set-up event changes made within 24 hours of the start of an event may result in labor fees applied to your group master account. Your Conference Manager will advise of said charges when situation arises.

WEATHER CALL:

Loews Portofino Bay Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than six (6) hours prior to the event should forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightning. Should the event include decor provided by an outside company, your operations manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the six-hour cut-off, labor charges will apply.

AUDIO VISUAL EQUIPMENT:

Loews Portofino Bay Hotel has a fully equipped audio-visual company on property, PSAV, who can handle any range of audio-visual requirements. Additional electrical power is also available for most function rooms. Please contact your Conference Manager or PSAV representative for rates and information.

MORNING MOMENTS

THE POWER BREAKFAST

Created by Preston Robert Tisch at Loews Regency Hotel
“We invite you to start your day with the rest of the movers and shakers”

Freshly Squeezed Orange,
 Grapefruit, Tomato, Apple and Cranberry Juices

Fruit Salad

Very Berry Granola Parfait with Yogurt and Wild Berries
 Steel-cut Oatmeal with Raisins, Brown Sugar and Walnuts

New York City’s Finest Bagels with Butter, Cream Cheese and Preserves

Fruit Danish and Breakfast Pastry

Cracked Cage Free Egg Sandwich with New York State Cheddar
 Scrambled Eggs

Challah French Toast with Maple Syrup
 Sausage Links and Smoked Bacon

Freshly Brewed Coffee, Decaffeinated Coffee, and Gourmet Teas

\$48.00++ PER PERSON

HOT BUFFET

Freshly Squeezed Orange and Grapefruit Juice

Sliced Orchard Fruits & Berries

Croissants, Muffins, Danishes

Honey, Fruit Preserves, Butter

Individual Flavored Yogurts

Scrambled Eggs

Breakfast Potatoes

Hickory Smoked Bacon

Choice of One: Chicken Apple Sausage, Sausage Links *or* Patties

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

\$42.00++ PER PERSON

Per person pricing based on (1) hour of service.
 An additional \$5.00 per person will be charged for all breakfast buffets guaranteed for less than 25 people.



Action Station \$175 per attendant

++ Prices available through 12/17. All prices subject to 25% taxable service charge and 6.5% tax on food, beverage and service charge.

MORNING MOMENTS

ON THE GO BREAKFAST

All selections include:

Whole Seasonal Fruit

Individual Assorted Yogurt

Assorted Granola Bar

Choice of: Bagel & Cream Cheese or Bran Muffin

Ham & Cheese Croissant

\$36.00++ PER PERSON

Per person pricing based on (1) hour of service.

An additional \$5.00 per person will be charged for all breakfast buffets guaranteed for less than 25 people.

A CHANCE TO *Enhance:*

Additions to The Power Breakfast, Hot Buffet or On the Go Breakfast.

EGGS & OMELETS 

Prepared with the following selection:

Cage Free Eggs, Egg Beaters, Egg Whites

Swiss, Cheddar, Goat Cheeses

Ham, Bacon, Spinach, Onion, Mushrooms, Tomatoes,

Bell Peppers

\$15.00++ PER PERSON

GRIDDLE CAKES 

Served with the following:

Vanilla Whipped Cream, Strawberry Compote, Bananas Foster,

Spiced Apples, Chocolate Chips, Warm Maple Syrup,

Whipped Butter

Choose one station:

Buttermilk Pancakes

Belgian Waffles

Orange-Cinnamon Brioche French Toast

Crêpes & Blintzes

\$14.00++ PER PERSON PER STATION

CARVERY 

Maple Glazed Virginia Ham

\$400++ / SERVES 25

Roasted Whole Turkey

\$300++ / SERVES 20

Herbs Prime Rib

\$600++ / SERVES 20

Salt Crusted Citrus Brine Pork Loin

\$400++ / SERVES 30

Whole Roasted Tenderloin of Beef

\$550++ / SERVES 15

FRUIT SMOOTHIE STATION 

Choose two:

Mixed Berry, Banana, Coconut, Mango, Papaya, Kiwi

\$14.00++ PER PERSON PER STATION



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MORNING MOMENTS

HAVE A FRESH START TO THE DAY

THE TRADITIONAL CONTINENTAL

Orange and Grapefruit Juice
 Sliced Orchard Fruits & Berries Assorted Bagels with Cream Cheese Croissants, Muffins, Danishes
 Honey, Fruit Preserves, Butter
 Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$32.00++ PER PERSON

SPA

Carrot Juice, Orange Juice
 Low Fat Plain Greek Yogurt, Vanilla Yogurt
 Sliced Orchard Fruits & Berries
 Assorted Cherry Tomatoes, Hard Boiled Eggs
 Yogurt Parfaits, Granola, Dried Fruits, Walnut and Almond
 Bran, Blueberries Muffins
 Honey, Fruit Preserves, Butter
 Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$35.00++ PER PERSON

CEREAL

Orange & Grapefruit Juices
 Sliced Orchard Fruits & Berries
 Individual Dry Cereals, Muesli, Granola, 2%, Whole & Skim Milk
 Individual Assorted Yogurts
 Warm Steel-Cut Oatmeal, Cranberry Compote, Honey, Brown Sugar, Cinnamon Powder, Walnuts
 Croissants, Muffins, Danishes
 Honey, Fruit Preserves, Butter
 Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$34.00++ PER PERSON

Per Person price is based on one hour of service and does not include seating or table service.
 Continental Breakfasts requiring seating and/or table service will be charged an additional \$5.00++ per person.



Action Station \$175 per attendant

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MORNING MOMENTS

Enhancements TO CONTINENTAL OR BREAKFAST BUFFETS

SANDWICHES

Classic Fried Egg, Bacon, Tomato, Cheese, Toasted Wheat
 Ham, Egg & Cheese Croissant
 Toasted Bagel, Smoked Salmon, Caper, Red Onion, Sliced
 Tomato, Cream Cheese
 Sausage Patty, Fried Egg, Pepper Jack Cheese, Olive Oil Kale,
 Grilled Kaiser Roll
Tortilla Wrap: Scrambled Egg, Chicken Sausage, Fontina
 Cheese, Oven Dried Tomato
Breakfast Burrito: Scrambled Egg, Salsa, Manchego Cheese
Sunrise Pizza: Dry Ricotta, Smoked Gouda, Caramelized Onion,
 Sautéed Spinach
Breakfast Quesadilla: Scrambled Egg, Cheese, Pico de Gallo,
 Cilantro Sour Cream, Served with Black Bean Salsa
\$10.00 PER GUEST PER SELECTION

EGGS BENEDICTS

Traditional: Canadian Bacon, English Muffin,
 Hollandaise Sauce
 Artichoke, Spinach, Roasted Mushroom, Tomato Marmalade
 Fried Green Tomato, Virginia Ham Hash, Creole Hollandaise
 Crab Cake, Asparagus, Tomato Béarnaise *\$8 per guest additional*
\$12.00 PER GUEST PER SELECTION

QUICHES

Classic Lorraine
 Spinach, Goat Cheese, Portobello
 Sun-dried Tomato, Basil, Fresh Mozzarella
 Ham, Eggplant & Aged Cheddar
\$12.00 PER GUEST PER SELECTION

À LA CARTE

Buttermilk Pancakes
\$6 PER GUEST
 Orange-Cinnamon Brioche French Toast
\$6 PER GUEST
 Crêpes, Fruit Compotes
\$6 PER GUEST
 Cheese Blintzes, Fruit Compotes
\$6 PER GUEST
 Warm Steel-Cut Oatmeal, Cranberry Compote, Honey,
 Brown Sugar, Cinnamon Powder
\$6 PER GUEST
 Individual Dry Cereals, Whole & Skim Milks
\$5 PER GUEST
 Individual Flavored Yogurts
\$5 PER GUEST
 Warm Sticky Buns
\$72 PER DOZEN
 Doughnuts
\$59 PER DOZEN
 Bagels & Cream Cheeses (Plain, Vegetable, Strawberry)
\$62 PER DOZEN
 Side of House Smoked Salmon, Bagels, Sliced Tomatoes,
 Capers, Red Onions, Cream Cheese, Grated Egg White,
 Grated Egg York
\$480 / SERVES 30



Action Station \$175 per attendant

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MORNING MOMENTS

PLATED BREAKFAST

Includes Croissants, Muffins, Danishes, Fruit Preserves, Butter, Juices, Coffee, Tea

STARTERS

Choose one for your entire group

- Layered Granola, Yogurt Parfait, Mixed Berries
- Composed Orchard Fruit & Berries, Piña Colada Dipping Sauce
- Florida Half Grapefruit “Brulee,” Minted Champagne Jelly
- Warm Steel Cut Oatmeal “Pot Pie”, Topped with Phyllo Dough, Mixed Berries

ENTRÉES

Choose one for your entire group

- | | |
|---|---|
| <p>Quiche, Top with Baby Arugula Salad,
Served with Hollandaise
<i>Choose from:</i>
Spinach, Chèvre, Portobello
Classic Lorraine
Ham & Roasted Mushroom and Aged Cheddar
Sun-dried Tomato, Artichoke, Basil,
Fresh Mozzarella
Strudel
<i>Choose from:</i>
Ham, Egg & Cheese
House Hot Smoked Salmon, Fontina Cheese & Egg</p> | <p>Eggs Benedict
<i>Choose from:</i>
Canadian Bacon, English Muffin, Hollandaise Sauce
Crab Cake, Asparagus, Tomato Béarnaise
<i>\$8++ per guest additional</i>
Artichoke, Spinach, Roasted Mushroom,
Tomato Marmalade
Fried Green Tomato, Virginia Ham Hash,
Creole Hollandaise
Crêpes Soufflé
<i>Choose from:</i>
Strawberry, Apple or Banana
<i>Served with Sweet Butter, Warm Fruit Syrup, Powdered Sugar</i></p> |
|---|---|

ACCOMPANIMENTS

Choose two for your entire group

- Hash Browns
- Breakfast Potatoes
- Potato Pancakes
- Slow Roasted Cherry Tomato Compote
- Buttered Asparagus
- Canadian Bacon
- Hickory Smoked Bacon
- Sausage Links
- Sausage Patties
- Chicken Apple Sausage
- Baby Arugula Salad with Sliced Strawberry, Orange & Almond

\$42.00++ PER PERSON



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AFTERNOON ATTITUDES

À LA CARTE BREAKS

COOKIES & BARS, ETC.

French Macaroons

Classic Shortbread Cookies

Fruit Scones, Preserves, Devonshire Cream

Pistachio, Chocolate or Almond Biscotti
(one dozen per flavor)

Lemon, Strawberry, Lime Bars

\$60.00++ PER DOZENCookies (Chocolate Chip, Peanut Butter,
Macadamia Nut, Oatmeal Raisin)

Brownies or Blondies

Individual Coffee Cakes (Banana Nut,
Apple Crumb, Marble Pecan)

Croissants, Danishes or Muffins

Chocolate Dipped Strawberries

House-made Rice Krispies Treats

Soft Pretzels, Warm Cheese Fondue

\$62.00++ PER DOZEN

Petit Tea Pastries

Warm Pecan Sticky Buns

Fresh Fruit Kabobs, Piña Colada Dip, Caramel,
Chocolate Dip, Shredded Coconut

Ham & Cheese Croissants

\$74.00++ PER DOZEN

MINIATURE SANDWICHES

Grilled Vegetables, Roasted Garlic Aioli, Multi Grain Roll

Roasted Strip Loin of Beef, Smoked Gouda,
Horseradish, Mini Baguette

Italian Mini Sub, Honey Wheat Roll

Tuna Salad, Sesame Roll

Chicken Salad, Croissant

Turkey & Swiss, Challah Bread

Egg Salad, Rye Bread

Cucumber, Cream Cheese, White Bread

Smoked Salmon, Pumpernickel Bread

Prosciutto, Stone Ground Mustard, Whole Wheat Bread

\$78.00++ PER DOZEN

CLASSIC SNACKS

Healthy Selection Trail Mix (Roasted Nuts,
Dried Fruits, Sunflower Seeds, Raisins)**\$4.50++ EACH**

Assorted Bags of Dry Snacks

\$4.50++ EACH

Granola, Power, or Energy Bars

\$5++ EACH

Assorted Gourmet Ice Cream Bars

\$6.50++ EACH

Whole Fruit

\$3.50++ EACH

Sliced Fresh Fruit

\$13.00++ PER PERSON

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AFTERNOON ATTITUDES

THEMED BREAKS

Priced per guest for a maximum of 30 minutes

CHIPS & DIPS

House Made Vinegar Chips, French Onion Dip
 Tortilla Chips, Salsa & Guacamole, Cheese Fondue
 Seasoned Pita Triangles, Hummus
 Assorted Mini Vegetables, Roasted Garlic Dip
 Apples & Caramel
 Frozen Chocolate Coated Bananas, Peanut Butter
 Dipping Sauce

\$20.00++ PER PERSON

FONDUE

Chocolate, Caramel, Butterscotch, Berry Fondues
 Fresh Fruit Skewers
 Pound Cake
 Financier
 House made Marshmallow

\$18.00++ PER PERSON

SMALL BITES

Domestic Cheese & Salami Skewers
 Mini Chicken Salad Croissants
 Warm Pretzel Roll, Turkey, Bacon, Cheddar, Mustard
 Chorizo & Potato Empanadas, Cilantro Lime Sour Cream
 Asian Vegetable Spring Rolls, Ginger Dipping Sauce

\$24.00++ PER PERSONCARNIVAL 

Funnel Cakes
 Caramel Apples
 Mini Corn Dogs
 Cotton Candy

\$18.00++ PER PERSON

ICE CREAM STAND

Assorted Gourmet Ice Cream Bars
 All-Fruit Popsicles
 Sorbet & Frozen Yogurt Bars

\$16.00++ PER PERSONDOUGHNUT SHOP 

Warm Beignets
 Warm Churros
 Doughnut Holes
 Warm Sticky Buns
 Hot Chocolate
 Spiced Apple Cider

\$18.00++ PER PERSON

GRANDMA'S COOKIE JAR

Macaroons (3 varieties)
 Mini Cookies (3 varieties)
 Brownies, Blondies
 Whole, Skim, & Chocolate Milks

\$18.00++ PER PERSON

BALL PARK SHORT STOP

Warm Unshelled Salted Peanuts
 Popcorn Cart
 Cracker Jacks
 Signature Soft Pretzels, Brown Mustard,
 Warm Cheese Fondue
 Mini Hot Dogs, Neon Relish, Deli Mustard

\$20.00++ PER PERSON

CLASSIC CANDY SHOPPE

Chocolate Covered Raisins
 M&Ms
 Butterfingers
 Jolly Ranchers
 Mini Almond Joy
 Mini Reese's Peanut Butter Cup
 Mini Snickers Bar
 Peanut Butter stuffed Pretzels Bite

\$18.00++ PER PERSON

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AFTERNOON ATTITUDES

BEVERAGES

BY THE GALLON

Coffee, Decaffeinated Coffee, Tea	\$94++
Iced Tea	\$94++
Lemonade	\$80++
Hot Chocolate	\$85++
Fruit Juices	\$85++

BY THE BOTTLE

Fruit Smoothies	\$10++
Espresso, Caffè Latte, Cappuccino	\$10++
Assorted Soft Drinks	\$6++
Fiji, San Pellegrino Mineral Waters	\$6.25++
Gatorade	\$7++
Peaked Iced Teas	\$7++
Red Bull (Regular & Sugar-Free)	\$8++
Vitamin Water	\$8++
Bottled Juices	\$5.50++

ESPRESSO EXPERIENCE

*Espresso Machine rental additional cost based on number of guests.
Please consult with your Conference Manager.*

Assorted Biscotti

Espresso

Caffè Latte

Caffè Americano

Cappuccino

\$15++ PER PERSON



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LOEWS LUNCHEONS

LUNCH BUFFET

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas and Iced Tea

GOURMET SANDWICHES & WRAPS

Mesclun Greens, Balsamic Dressing and Red Wine Vinaigrette

Mixed Fruit Salad, Honey Orange Syrup

Root Celery Salad, Lemon Remoulade

Tomato, Basil, Buffalo Mozzarella

Marinated Artichokes, Hearts of Palm, Capers, Champagne Vinaigrette

Couscous with Mint, Feta, Tomato

Choose four:

Chicken Salad with Almonds, Mini Croissant

Roasted Strip Loin of Beef, Smoked Gouda, Horseradish, Mini Baguette

Grilled Vegetables, Roasted Garlic Aioli, Multi Grain Roll

Smoked Salmon Salad, Mini Bagel, Red Onion Relish

Seafood Salad Wrap, Avocado, Yellow Tomato, Tomato Tortilla, Dill Remoulade

Tuna Salad Whole Wheat Wrap, Remoulade

Roasted Turkey Wrap, Hummus, Roasted Red Pepper, Boursin, Asparagus

Bacon, Lettuce & Tomato Honey Wheat Wrap, Smoked Cheddar

Strawberry Tart

Apple Cinnamon Puff Pastry Strip

Lime Financier with Lemon Cream

Peanut Butter & Orange Bar

\$60.00++ PER PERSON

THE PORTOFINO DELI

Mesclun Greens, Selection of House Dressings

Red Bliss Potato Salad, Grain Mustard Dressing

Cabbage & Pineapple Coleslaw, Cider Vinaigrette

Tricolor Rotini Pasta Salad, Red Wine Vinaigrette

Basket of Whole Apples, Bananas, Grape Clusters

Selection of Sliced Artisan Breads

Relish Platter, Condiments

Deli Meats & Cheeses including:

House Roasted Turkey Breast, Sugar Cured Ham, Roast Beef, Salami, Sliced Breast of Chicken

Provolone, Swiss, Cheddar Cheeses

Coconut Crusted Key Lime Pie

Blondies

Grandma's Apple Cake

Caramel Chocolate Sablé

\$56.00++ PER PERSON



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LOEWS LUNCHEONS

INTERACTIVE SALAD BAR

Sliced Tomatoes, Shaved Red Onion, Sunflower Seeds, Garlic Croutons
 House-made Ranch Dressing, Balsamic & Champagne Vinaigrettes
 Lemon-Poppy Seed Muffins, Carrot & Bran Muffins, Artisan Rolls, Zucchini Breads
 Mixed Fruit Salad, Honey Orange Syrup
 Lemon Meringue Pie, Caramelized Banana & Chocolate Tart, Vanilla Crème Brûlée, Oatmeal Blueberry Bar

Choose a minimum of three salads

NIÇOISE

Seared Rare Tuna, Green Beans, Potato, Olive, Hard Cooked Eggs, Butter Bibb Lettuce, Red Wine Vinaigrette

\$20++ PER PERSON

COBB

Rotisserie Chicken, Bacon, Egg, Turkey Julienne, Cheddar, Gruyère, Tomato, Mixed Romaine & Iceberg,
 Avocado Ranch Dressing

\$18++ PER PERSON

CAESAR

Grilled Chicken, Crouton, Parmigiano Reggiano, White Anchovy, Romaine Lettuce, Lemon Dressing

\$18++ PER PERSON

GREEK

Marinated Shrimp & Calamari, Roasted Beets, Pepperoncini, Feta Cheese, Green Olives,
 Mixed Field Greens, Lemon Oregano Vinaigrette

\$20++ PER PERSON

CHOPPED ANTIPASTI

Salami, Ham, Pepperoni, Provolone Cheese, Cherry Peppers, Sun-dried Tomato, Capers, Pine Nuts,
 Kalamata Olives, Chopped Iceberg Lettuce, Balsamic Vinaigrette

\$17++ PER PERSON

SPINACH

Tuna Salad, Crispy Bacon, Hard Cooked Egg, Tart Apple, Brie, Baby Spinach, Bacon Guava Vinaigrette

\$20++ PER PERSON

WEDGE

Slow Roasted Beef, Bacon, Crumbled Blue Cheese, Cherry Tomato, Hearts of Palm, Baby Iceberg Lettuce,
 Blue Cheese Dressing

\$21++ PER PERSON

MANDARIN

Teriyaki Beef, Udon Noodles, Bean Sprouts, Orange Segments, Almonds, Carrots, Preserved Black Mushrooms,
 Pickled Ginger, Red Onion Miso Dressing

\$21++ PER PERSON



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LOEWS LUNCHEONS

LUNCH BUFFET (CONTINUED)

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas and Iced Tea

TRADEWINDS

Panzanella Salad: Ciabatta, Cucumber, Tomato, Onion, Capers, Red Wine Vinaigrette

Roasted Golden Beets, Olives, Feta, Artichokes, Roasted Red Pepper

Tabbouleh Salad

Hearts of Celery, Bell Peppers, Cucumber, Tapenade

Warm Grilled Pita, Lavash

Lemon Hummus, Roasted Red Pepper, Roasted Garlic Dips

Lemon Glazed Salmon Scaloppini, Lemon, Fennel, Caper

Chicken Saltimbocca, Prosciutto, Sage, Tomato, Spinach, Arugula

Seafood Bouillabaisse

Saffron Rice

Grilled Vegetables

Individual Flatbreads:

Tomato, Basil, Artichoke, Truffle Crème Fraîche

Grilled Mushroom, Goat Cheese, Tarragon

Sicilian Pistachio & Apricot Tart

Lemon & Chocolate Cannoli

Orange & Gianduja Financier

Lemon Bars

\$62.00++ PER PERSON

SOUTHERN SMOKEHOUSE

Charred Corn & Pepper Salad

Grilled Vegetables

German Fingerling Potato Salad, Cornichons, Mustard Vinaigrette

Lentil Salad, Aged Sherry Vinegar

Tart Apple, Red Cabbage Slaw, Celery Seed Dressing

Slow Smoked Cajun Rubbed Beef Brisket

Cider Marinated Pork Shoulder, Mango Barbecue

Hothouse Grilled Kielbasa, Spicy Mustard

Fried Green Tomatoes, Chipotle Ranch

Black Eyed Pea & Ham Hock Hash

Tabasco Cotton Fried Onions

Cheddar Onion Rolls, Cracked Pepper Biscuits, House-made Hoagie Rolls

Cinnamon Peach Cobbler

Double Chocolate Chip Brownie

Bourbon Pecan Pie

Carrot Cake, Cream Cheese Frosting

\$65.00++ PER PERSON



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LOEWS LUNCHEONS

FIESTA

Taco Salad, Chipotle Ranch
 Corn, Black Bean, Smoked Tomato
 Cabbage, Radish, Jalapeño Slaw,
 Cilantro Lime Vinaigrette
 Charred Skirt Steak, Chickpea & Sweet Pepper, Guajillo
 Vinaigrette
 Tomatillo Salad
 Chicken Mole
 Beef Fajitas, Bell Peppers, Onions
 Tamales
 Chorizo & Manchego Quesadilla
 Lime & Rosemary Scented Rice
 Pinto Beans
 Warm Tortillas
 Tortilla Chips, Pico de Gallo, Guacamole, Hot Sauce,
 Sour Cream, Queso
 Pecan Sandy Cookie
 Vanilla Bean Flan
 Dulce de Leche
 Churros

\$60.00++ PER PERSON

SERENITY

Watercress, Crab, Asparagus, White Truffle Vinaigrette
 Marinated Beluga Lentils, Hard Boiled Egg,
 Tarragon Vinegar, Gremolata
 Marinated Hearts of Palm, Celery, Celery Root,
 Celery Seed Vinaigrette
 Shrimp Spring Rolls, Fresh Cilantro,
 Chili Lime Dipping Sauce
 Three Grain Salad, Herbs, Preserved Lemon
 Sunflower & Flax Seed Rolls
 Warm Teriyaki Stone Bass, Soba Noodles, Black
 Mushroom Vinaigrette
 Baby Iceberg Lettuce Wraps, Hoisin Barbecue Beef
 Satay, Asian Vegetables, Ginger Dressing
 Citrus Poached Breast of Chicken, Grapefruit, Jicama,
 Arugula
 Low Fat Coffee Cake
 Mint Infused Tropical Fruit Martini
 Sugar Free Chocolate Mousse, Raspberries

\$64.00++ PER PERSON

GULF COAST BARBECUE 

Macaroni Salad, Smoked Peppers, Blue Cheese
 Chilled Watermelon Salad, Lime-Mint Syrup
 Chopped Salad, Assorted Dressings
 Cucumber, Sweet Onion, Sour Cream, Dill
 Sliced Tomatoes, White Balsamic, Cracked Pepper, Pecorino Romano
 Grilled Barbecue Chicken Brochettes, Warm Potato Salad
 Grilled Mahi-Mahi, Roasted Pineapple-Pepper Relish
 Italian Sausage, Roasted Peppers & Onions, House made Hoagie Rolls
 Baked Beans
 Corn on the Cob
Condiments & Toppings to include Ketchup, Mustard, Mayonnaise,
 Apple Streusel Tarts
 Chocolate Chip Cookies
 Strawberry Shortcake
 Mini Mango Tartlets

\$62.00++ PER PERSON



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LOEWS LUNCHEONS

BUFFET LUNCH ENHANCEMENTS

*Prices per person additional***SOUP**

Chicken Noodle	\$6.00++
Minestrone, Parmigiano Reggiano	\$6.00++
Roasted Tuscan Tomato Bisque, Basil Pesto	\$6.00++
Chilled Gazpacho, Cilantro, Cucumber, Mango	\$6.00++
Cream of Asparagus, Herbed Crème Fraîche	\$6.00++
Celeriac and Apple Vichyssoise	\$6.00++
Mango, Sweet Potato Bisque, Roasted Pineapple Pepper Relish	\$6.00++
Roasted Red Pepper Bisque, Cilantro Chantilly	\$6.00++
Black Bean, Sour Cream, Cheddar Cheese	\$6.00++

PROTEIN

Buffalo Shrimp	\$16++
Coconut Shrimp	\$16++
Tuna Salad	\$10++
Chicken Salad	\$8++
Egg Salad	\$8++
Smoked Salmon	\$12++
Crab Cakes	\$18++

SOUTHERN COMFORT

Barbecue Ribs	\$12++
Fried Shrimp Po' Boy	\$14++
French Fries	\$6++
Onion Rings	\$6++
Portobello Mini Burger	\$8++
Grilled Bratwurst	\$10++
Chicken-Fennel Sausage	\$10++



Action Station \$175 per attendant

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LOEWS LUNCHEONS

PLATED LUNCHESES

Entrée price includes House-made Rolls, Dessert, Coffee, Tea, Iced Tea

Choose one selection from each course for your entire group

COLD

Tuna Niçoise, Haricots Verts, Tomato, Potato, Olive, Red Onion, Blue Cheese, Red Wine Vinaigrette
 Chicken, Artichoke Roulade, Baby Arugula Salad, Aged Sherry Vinaigrette, Warm Almond Crusted Chèvre
 Teriyaki Beef Tenderloin Tips, Baby Iceberg, Ginger Vinaigrette, Boursin Cheese, Wonton Crisp
 Trio of Chilled Salads: Tuna, Chicken & Egg Salad, Toasted Brioche, Tangle of Field Greens
 Citrus Poached Salmon Filet, English Pea Coulis, Roasted Cherry Tomato, Pea Tendrils, Frisée

\$42.00++ PER PERSON

SANDWICHES

Slow Cooked Ancho Rubbed Beef Brisket, Aged Cheddar, Ciabatta Bread, Warm Fingerling
 Potato Salad, Bread & Butter Cucumber
 Poached Chicken Whole Wheat Wrap: Hummus, Roasted Red Pepper, Asparagus, Olives, Chèvre,
 Golden Beet Salad, Aged Sherry Vinaigrette
 Traditional Monte Cristo: Swiss, Havarti, Turkey, Ham, Thick Cut Brioche, Tomato Marmalade,
 Iceberg & Creamy Cucumber Salad
 Coriander Rubbed Ocean Bass Melt, Toasted Cottage Cheese Dill Bread, Avocado, Yellow Tomato,
 Fontina Cheese, Crispy Onion & Frisée Salad

\$42.00++ PER PERSON

HOT

Prosciutto Wrapped Chicken Breast Stuffed with Spinach & Boursin, Artichokes,
 Roasted Mushrooms, Corn Timbale, Provençal Sauce
 Fennel Glazed Salmon, Sauce Vert, Gnocchi, Wilted Spinach & Arugula
 Chicken Coq au Vin, Roasted Garlic Potato Purée, Asparagus, Mushroom Medley
 Chicken & Mushroom Strudel, Harvest Rice Blend, Haricots Verts, Roasted Plum Tomato, Sage Jus
 Sautéed Beef Tenderloin Tips, Portobello Mushrooms, Roasted Sweet Onion, Wilted Spinach,
 Orecchiette Pasta, Gruyère Fondue
 Cider Glazed Pork Loin Medallions, Sweet Potato & Celeriac Dauphinoise, Braised Red Cabbage, Apple Conserve

\$52.00++ PER PERSON

SURF & TURF COMBO

Fennel Glazed Salmon & Beef Tenderloin Kabob, Gnocchi Alfredo, Wilted Spinach
 Five Spice Rubbed Chicken Breast & Tempura Shrimp, Pad Thai Noodles, Hoisin Glazed Stir Fried Vegetables
 Floridian Seafood Bouillabaisse with Chicken, Andouille, Saffron Rice, Tomato Fennel Broth, Aioli Crouton
 Chicken & Crab Pot Pie, Fresh Vegetables, White Wine Sauce, Puff Pastry

\$55.00++ PER PERSON



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LOEWS LUNCHEONS

PLATED LUNCHESES (CONTINUED)

SOUPS

Chicken Noodle Soup
 Velouté of Asparagus, Herbed Crème Fraîche
 Roasted Tuscan Tomato Bisque, Basil Pesto
 Chilled Gazpacho, Cilantro, Cucumber, Mango
 Minestrone, Parmigiano Reggiano
 Celeriac Vichyssoise
 Tropical Fruit Soup, Lavender Honey Cream, Grilled Pineapple Pepper Relish
 Roasted Red Pepper Bisque, Cilantro Chantilly
 Black Bean Soup, Sour Cream, Cheddar
\$6.00++ PER PERSON ADDITIONAL

SALADS

Classic Caesar
 Boston Bibb, Citrus Segments, Feta, Toasted Almonds, Citrus Vinaigrette
 House Mixed Green Salad, Tomato, Cucumber, Balsamic Vinaigrette
 Spinach, Watermelon, Fennel, Raspberry Vinaigrette, Warm Almond Brie Croquette
 Tomato, Basil, Buffalo Mozzarella Stack, Red Wine Vinaigrette
\$8.00++ PER PERSON ADDITIONAL

DESSERTS

Bittersweet Chocolate Tart, Salted Peanut Butter, Caramel & Orange Zest Chantilly
 Vanilla Bean Crème Brûlée, Almond Financier, Seasonal Berries
 Key Lime Pie, Citrus Meringue, Exotic Fruit Coulis, Raspberries
 Tiramisu Kahlua Cheesecake, Hazelnut-Lemon Biscotti, Chocolate Sauce
 Coconut Mousse, Candied Pineapple, Dacquoise, Mango Coulis
 Poached Pear Tart, Calvados Whipped Cream, Vanilla-Caramel Sauce
 Meyer Lemon Bar, Pistachio Cremeux, Chocolate Streusel



Action Station \$175 per attendant

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LOEWS LUNCHEONS

TIME SENSITIVE PLATED

\$50++ PER PERSON

Choose one selection from each course to make a three-course sampling size luncheon to be served all at once upon your arrival.

Includes House-Made Rolls & Butter, Coffee, Decaffeinated Coffee and Tea

STARTERS

Tomato, Basil, Buffalo Mozzarella Stack,
Red Wine Vinaigrette
Watermelon, Fennel, Red Onion &
Frisée Salad, Lavender Vinaigrette
Poached Asparagus, Hard Boiled Egg,
Cherry Tomato, Mignonette

ENTRÉES

Chilled Salmon Torchon
Prosciutto Wrapped Chicken Stuffed
with Spinach & Boursin, Artichokes,
Roasted Mushrooms
Grilled Hanger Steak, Warm Fingerling
Potato Salad

DESSERTS

Poached Pear Tart, Calvados Whipped
Cream, Vanilla-Caramel Sauce
Key Lime Pie, Citrus Meringue, Exotic
Fruit Coulis, Raspberries
Meyer Lemon Bar, Pistachio Cremeux,
Chocolate Streusel

GRAB & GO LUNCH BOX

\$42.00++ PER PERSON

SANDWICHES

Choose up to two

Roast Beef & Creamy Brie,
Dijon Mustard Crunchy French Roll
Tomato, Mozzarella, Basil, Pesto Mayonnaise,
Onion-Rosemary Focaccia Bun
Tuna Salad, Honey Whole Wheat Tortilla Wrap
Classic Club Sandwich (Turkey, Bacon, Lettuce, Tomato),
Multi-Grain Roll
Grilled Chicken Caesar Wrap, Sun-dried Tortilla Wrap
Sugar Cured Ham & Swiss Cheese, Sourdough Rye Bread
Turkey & Swiss Cheese, Rye Bread

ACCOMPANIMENTS

Choose one from each category for all boxed lunches

SALADS

Red Bliss Potato Salad
Classic Cole Slaw
Black Bean & Feta Salad
Tropical Fruit Salad
Penne Pasta Salad
Greek Salad

FRUIT

Whole Pear
Banana
Whole Red or Green Apple
Seasonal Stone Fruit (Plum or Peach)

SNACKS

Potato, Barbecue, Sun Chips or Terra Chips
Pretzels
Salted Peanuts or Trail Mix
Candy or Granola Bar

DESSERT

Chocolate Chip, Peanut Butter, or Oatmeal Cookie
Chocolate Almond Biscotti
Brownie or Blondie

BEVERAGES

Prices per bottle

Soft Drinks	\$6++ each
Fiji Water	\$6.25++ each
Vitamin Water	\$8++ each
Domestic Beers	\$7.50++ each
Imported Beers	\$8++ each



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LOEWS SIGNATURE RECEPTIONS

PASSED HORS D'OEUVRES

Prices per piece / Minimum 25 pieces each / \$25 per attendant to butler pass

COLD

Crispy Prosciutto Cup, Horseradish Cream, Charred Grapefruit	\$5++
Silver Spoon of Scallop & Lobster Ceviche, Passion Fruit Marinade	\$7++
Crab Salad, Dill Remoulade, Old Bay Profiterole	\$7++
Five Spice Seared Ahi Tuna, Daikon Sprouts, Wasabi Cream, Wonton Crisp	\$6++
Vietnamese Beef Salad, Cucumber Cup	\$6++
Jumbo Asparagus Wrapped with Prosciutto	\$6++
Roast Beef Roulade, Horseradish Whip	\$6++
Lobster & Corn Summer Roll, Sweet Chili Sauce	\$7++
Chicken Salad Profiterole, Grape, Walnut	\$5++
Smoked Salmon Brioche Canapé, Chive Crème, Red Onion & Caper Relish	\$6++
Chilled Lobster, Hearts of Palm, Truffle Mayonnaise, Brioche	\$7++
Silver Spoon Tuna Tartar, Shiso, Ponzu Sauce	\$6++
Curried Duck Salad, Tart Apple, Belgian Endive	\$5++
Quince Jelly, Serrano Ham, Manchego Cheese, Olive Crouton	\$5++
Cognac Liver Mousse, Hazelnut Tartlet, Preserved Kumquats	\$5++

COLD VEGETARIAN

Brie, Macerated Apricot, Brioche Crisp	\$7++
Belgian Endive, Saga Blue, Charred Orange	\$7++
Golden Pickled Beet, Goat Cheese, Olive Napoleon	\$7++
Skewered Tomato, Basil, Mozzarella	\$7++
Miniature Artichoke Bottom, Marinated Feta, Olive Tapenade, Tortilla Crisp	\$7++
Boursin Filled Celery, Cherry Tomato, Asparagus	\$7++
Stuffed Mission Fig, Blue Cheese, Port Wine	\$7++
Roasted Pepper Hummus, Sesame Pita Chip	\$7++

HOT

Beef Satay, Thai Peanut-Scallion Glaze	\$6++
Chicken Satay Tandori, Mint Yogurt	\$6++
Chili Lime Salmon Satay, Ponzu Dipping Sauce	\$6++
Coconut Shrimp, Orange Ginger Sauce	\$7.50++
Key West Conch Fritter, Cilantro Lime Remoulade	\$6++
Crispy Pork Pot Sticker, Sweet & Sour Sauce	\$6++
Miniature Crab Cake, Cajun Tartar	\$7.50++
Sesame Crusted Bay Scallop Skewer, Wasabi Aioli	\$7++
Grilled Curried Lamb Chops, Thai Peanut Dipping Sauce	\$8++
Beef Wellington, Mushroom Duxelles	\$6.50++
Prosciutto Wrapped Gulf Shrimp Tempura, Avocado Cream	\$7++
Escargots, Garlic Butter, Puff Pastry Bouchée	\$6++
Shrimp & Andouille Croquette, Cajun Remoulade	\$6++

HOT VEGETARIAN

Crispy Vegetable Egg Roll, Spicy Mustard	\$7++
Goat Cheese, Caramelized Onion & Tomato Tartlet	\$7++
Miniature Asparagus & Sharp White Cheddar Quiche	\$7++
Spinach & Feta Cheese Turnover	\$7++
White Truffle Parmesan Risotto Fritter, Sun-dried Tomato Tapenade	\$7.50++
Broiled Artichoke Parmesan, Rye Crouton	\$6++



Action Station \$175 per attendant

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LOEWS SIGNATURE RECEPTIONS

DISPLAYS

Purchase for all guests

ARTISAN CHEESE SELECTION

American and Imported Cheeses including:

Blue, Semi-Soft, Goat, Cow, Sheep's Milk

Dry Fruits, Grape Clusters, Pâtes de Fruits

Crispy Wafers, French Baguette, House Seasoned Nuts)

\$24.00++ PER PERSON

ANTIPASTO ASSORTMENT

Italian Meats & Cheeses including:

Prosciutto, Pepperoni, Salami

Provolone & Fontinella Cheeses

Buffalo Mozzarella Cheese, Sun-dried Tomatoes

Pepperoncini, Italian Black & Green Olives, Roasted Peppers, Marinated Mushrooms, Artichoke Hearts

Sliced Ripe Tomatoes, Italian Herbs & Olive Oil

Crackers & Focaccia Bread

\$26.00++ PER PERSON

GRILLED & RAW MARKET VEGETABLE CRUDITÉS

Grilled Sliced & Baby Vegetables including:

Asparagus, Charred Peppers, Zucchini

Yellow Squash, Baby Carrots, Radish, Tomato

Celery Hearts, Cucumber

Tzatziki, Hummus, Roasted Garlic Dip, Ranch Dressing

\$15.00++ PER PERSON

PASSED SHOOTERS

Watermelon, Crab, Fennel

Florida Grapefruit, Spicy Baby Shrimp

Lemon Grass, Kaffir Lime, Steamed Clam

Virgin Bloody Mary, Raw Oyster

Carrot, Orange, Ginger, Lobster

\$8.00++ EACH

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LOEWS SIGNATURE RECEPTIONS

SEAFOOD & SUSHI

Priced per piece / Minimum 25 pieces each

CHILLED SEAFOOD

Florida Stone Crab Claws	\$15++ (October 15-May 15)
Jumbo 16/20 Gulf Shrimp, Cocktail & Cognac Sauces	\$9++
Snow Crab Claws	\$10++
Half Lobster	\$18
Side of House Smoked Salmon, Buttered Brown Bread, Classic Garniture	\$450++ / Serves 30

MAKI ROLLS

Spicy Lobster	\$12++
Dragon	\$10++
Lump Crab, Celery, Green Apple	\$10++
Smoked Salmon & Cream Cheese	\$10++
Soft Shell Crab	\$14++
Tempura Shrimp	\$12++
Beef, Scallion, Wasabi Cream	\$8
Prosciutto, Buffalo Mozzarella, Tomato, Fresh Basil	\$8
Spicy Tuna	\$12++
Cucumber	\$8++
Vegetable	\$8++
California	\$10++

SASHIMI

Ahi Tuna	\$10++
Salmon	\$10++
Yellowtail (Hamachi)	\$10++

NIGIRI SUSHI

Eel	\$12++
Red Snapper	\$12++
Salmon	\$12++
Shrimp	\$12++
Tuna	\$12++

HAND ROLLED SUSHI STATION

\$550 per chef for up to 2 hours / Per piece pricing applies / 1 chef per 75 guests / Minimum 25 guests

CARVED ICE

Carved Ice Bowl for Seafood Display	\$600 each
Rectangular Ice Block carved with your Logo	starting at \$800 each



Action Station \$175 per attendant

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LOEWS SIGNATURE RECEPTIONS

CARVERY 

Whole Roasted Steamship Round of Beef,
Creamed Horseradish, Mustard, Miniature Rolls

\$1,500++ / SERVES 150

Roasted Pork Loin, Dried Fruit Chutney,
Horseradish, Mustard, Miniature Rolls

\$400++ / SERVES 25

Peppercorn New York Strip Loin of Beef,
Creamed Horseradish, Mustard, Miniature Rolls

\$525++ / SERVES 25

Whole Roasted Tenderloin of Beef,
Creamed Horseradish, Mustard, Miniature Rolls

\$480++ / SERVES 15

Whole Oven-Roasted Tom Turkey Breast,
Cranberry Sauce, Sage Gravy, Mustard, Buttermilk Biscuits

\$500++ / SERVES 20

Bourbon-Glazed Baked Ham,
Selection of Mustards, Southern Biscuits

\$525++ / SERVES 25

Roasted Prime Rib of Beef, Au Jus,
Creamed Horseradish, Miniature Rolls

\$600++ / SERVES 20

Baked Salmon en Croute, Lemon Beurre Blanc

\$250++ / SERVES 15

Roasted Halibut Wrapped in Prosciutto,
Shrimp Mousse, Béarnaise Sauce

\$350++ / SERVES 20

Five Spiced Seared Rare Ahi Tuna,
Black Mushroom-Miso Vinaigrette

\$350++ / SERVES 15

Slow-Cooked Pastrami Beef Brisket,
Thousand Island Dressing, Caraway Rolls

\$350++ / SERVES 20



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LOEWS SIGNATURE RECEPTIONS

ACTION STATIONS

MAC & CHEESE 

Traditional Creamy Cheddar
Smoked Chicken, Portobello, Gruyère
Lobster, Mascarpone, Truffle Essence
Crab, Artichoke, Spinach, Brie
Smoked Bacon, Onion, Dill, Chèvre

Includes: Roasted Tuscan Tomato Soup

**\$38.00 PER PERSON FOR 3 SELECTIONS /
\$44.00++ FOR 4 SELECTIONS**

SALAD SENSATION 

Caesar: Romaine, Garlic Croutons, Parmigiano Reggiano,
Lemon Dressing

Udon Noodles, Miso Vinaigrette, Crispy Wonton Strips,
Asian Vegetables

Mixed Greens, Dried Cranberries, Candied Walnuts,
Crumbled Blue Cheese, Red Wine Vinaigrette

Spinach, Roasted Pears, Pecans, Maytag Blue Cheese,
Warm Pancetta-Passion Fruit Dressing

Roasted Beets, Feta Cheese, Olive Relish, Arugula,
Lemon-Oregano Vinaigrette

Add any of the following / Prices per person per selection:

Diced Beef Tenderloin \$9++

Grilled Chicken \$6++

Sautéed Shrimp \$8

**\$28.00 PER PERSON FOR 3 SELECTIONS /
\$32.00++ FOR 4 SELECTIONS**

FLATBREADS 

Goat Cheese, Tarragon, Grilled Field Mushrooms

Seafood, Chèvre, Pesto

Tomato, Basil, Buffalo Mozzarella

Artichoke, Crème Fraîche, Truffle

Gruyère, Bacon, Onion

Buffalo Chicken, Blue Cheese, Arugula

**\$38.00 PER PERSON FOR 3 SELECTIONS /
\$45.00++ FOR 4 SELECTIONS**

CARIBBEAN 

Coconut Fried Shrimp, Ginger Sauce

Conch Fritters, Mango-Papaya Salsa

Crab Cakes, Captain Morgan Rum Remoulade

\$52.00 PER PERSON

Add Any of the Following for \$4++ Per Person Per Selection

Jerked Chicken Kabob, Mango Barbecue

Potato Chorizo Empanada

Guava Glazed Boneless Pork Ribs, Corn & Bean Salsa

RISOTTO & PASTA 

Wild Mushroom Risotto, White Truffle,
Parmigiano Reggiano

Penne, Roasted Pomodoro, Basil, Chèvre

Hand Rolled Gnocchi, Capers, Olive Oil, Dill, Asparagus

Seafood Tortellini (Salmon, Grouper, Shrimp), Peas,
Champagne Cream

Rotini with Chicken Fennel Sausage, Peppers, Onions

Orecchiette with Slow Cooked Short Ribs,
Alfredo Cream, Caramelized Cipollini Onions

Includes:

House Baked Focaccia, Grissini

Parmigiano Reggiano, Red Chili Flakes, Pesto

**\$38.00 PER PERSON FOR 3 SELECTIONS /
\$45.00++ FOR 4 SELECTIONS**

GOURMET BITES 

Pork Carnita Taco, Flour Tortilla, Cabbage Radish Slaw

Prime Sirloin Beef Burger or Short Rib Slider

Mini Chicago Style Hot Dogs, Neon Relish

Warm Pretzel Rolls, Turkey, Bacon, Cheddar, Mustard

Slow Cooked Pulled Pork, North Carolina Barbecue
Sauce, Coleslaw, Biscuits

Crab Cakes, Remoulade, Cottage Dill Rolls
\$10++ per person additional

Steamed Grouper, Old Bay Parker House Rolls,
Avocado Cilantro Aioli

\$42.00++ FOR 4 SELECTIONS

Priced per person for up to two hours. Under 25 people, items will be displayed.

Minimum of two stations required for receptions / Minimum 4 stations recommended as dinner alternative



Action Station \$175 per attendant

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LOEWS SIGNATURE RECEPTIONS

ACTION STATIONS (CONTINUED)

GRILLED CHEESE 

Prosciutto & Gruyère Cheese

Sun-dried Tomato, Basil, Mozzarella

Mini Reuben: Corned Beef, Sauerkraut,
Thousand Island DressingTraditional Warm Monte Cristo: Jarlsberg, Ham,
Turkey, House-made Strawberry Preserves

Goat Cheese, Roasted Peppers, Olive Bread

Smoked Salmon, Brie, Dill, Brioche

Includes: Roasted Tuscan Tomato Soup**\$34.00 PER PERSON FOR 3 SELECTIONS /
\$38.00++ FOR 4 SELECTIONS**TOP YOUR OWN POTATO *Miniature Red Skin Buttermilk Potato Cups Served with:*

Creamed Spinach & Artichoke Dip

Smoked Bacon

Sweet Cream Corn

Cheddar, Sour Cream, Chives

Roasted Sliced Sweet Potatoes Served with:

Ginger Butter

Candied Walnuts

Cranberry Port Wine Chutney

Golden Raisins

\$22.00++ PER PERSONMEDITERRANEAN Paella: Mussels, Chorizo, Shrimp, Chicken,
Saffron Rice, Peas, VegetablesSerrano Ham, Manchego Cheese, Marinated Olives,
Golden Beets, Roasted Peppers, Artichoke Hearts,
Fennel, Grilled Vegetables, White AnchoviesHummus, White Bean & Roasted Garlic Purée,
Olive Tapenade

Grilled Pita Triangles, Garlic Lavash

\$49.00++ PER PERSONMEXICANA 

Shrimp & Green Chili Quesadillas

Choose One: Chicken, Beef, or Vegetable Fajitas

Steamed Ancho Chili Tamales

Crispy Grouper Warm Tortillas, Cabbage Radish Slaw

Includes:

Tortilla Chips

Guacamole, Sour Cream

Pico de Gallo, Salsa Verde

Queso

**\$41.00++ PER PERSON FOR 3 SELECTIONS /
\$45.00++ FOR 4 SELECTIONS**COMFORT FOOD 

Traditional Miniature Meat or Turkey Loaf

Southern Fried Chicken Cutlet, White Pepper Gravy

Individual Chicken Pot Pies or

Miniature Sheppard's Pies

Fish & Chips Served in Paper Cones, Malt Vinegar

**\$39.00++ PER PERSON FOR 3 SELECTIONS /
\$41.00 FOR 4 SELECTIONS**

Priced per person for up to two hours. Under 25 people, items will be displayed.
Minimum of two stations required for receptions / Minimum 4 stations recommended as dinner alternative



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LOEWS SIGNATURE RECEPTIONS

DESSERT & AFTERGLOW STATIONS

FLOATS *1 attendant per 75 people*

Vanilla & Chocolate Ice Cream

Cherry & Lemon-Lime Sorbets

Root Beer, Coca Cola, Ginger Ale, Vanilla Cream Soda,
Orange Soda, Cherry CokeCHOCOLATE LAVA CAKE *1 attendant per 75 people**Baked à la minute / Served with:*

Vanilla or White Espresso Ice Cream

Whipped Cream, Caramel Sauce

Rice Krispie Crunches, Candied Lemon Zest

SHORTCAKES

Traditional Sugar Crusted Shortcake,
Chocolate Chip Scones

Vanilla Infused Strawberries, Tropical Fruit Chutney

Whipped Cream, Mango-Papaya Coulis

Caramel Sauce

Toasted Nuts

CHOCOLATE FONDUE

*Indoor functions only / Minimum 50 people**Chocolate, Caramel, Butterscotch, Berry Fondues with:*

Citrus Madeleines, Oreo Cookies, Pretzel Sticks,

Marshmallows, Chocolate Financier, Lemon Pound Cake,

Whole Strawberries, Fruit Skewers, House-made Rice

Krispies Treats, Coconut Cake

BANANAS FOSTER *1 attendant per 100 people*Caramelized Banana, Brown Sugar, Rum,
Chantilly Cream

Vanilla Bean, Caramel, Chocolate Ice Creams

CHOCOLATE BAR

Choose five:

Coconut & Chocolate Financier

Chocolate Macaroon

Reverse Chocolate Chip Cookie

White Chocolate & Pecan Cookie

Congo Bar

Orange & Milk Chocolate Verrine

Opera Cake

Marble Cheesecake

Chocolate Madeleine

Caramelized Banana Chocolate Tart

Chocolate Croissant Pudding,
Jack Daniels Crème Anglaise

White & Dark Chocolate Dipped Strawberries

Raspberry & Chocolate Pain de Genes

CREATE YOUR OWN CUPCAKE

Coconut, Chocolate, Vanilla,
Hazelnut Financier Cupcakes

Vanilla, Chocolate, Coffee Frostings

*Toppings:*Assorted Sprinkles, Raspberry & Caramel Sauces,
Assorted Toasted Nuts, Chocolate Chips, Crushed Oreos,
M&MsICE CREAM SUNDAE *Choose three Locally Crafted Gelatos:*Vanilla Bean, Chocolate, Strawberry, Caramel, Coffee,
Banana, Mint Chocolate Chip, Peanut Butter*Toppings:* Sliced Strawberries, Assorted Sprinkles,
Whipped Cream, Warm Chocolate Sauce, Caramel Sauce,
Assorted Toasted Nuts, Chocolate Chips, Crushed Oreos,
M&Ms, Reese's Pieces**\$25++ PER PERSON FOR THE FIRST STATION /
\$9++ PER PERSON FOR EACH ADDITIONAL STATION**

Action Station \$175 per attendant

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THE DINNER EXPERIENCE

PLATED DINNER

Please select one customized menu for your entire party

Entrée prices include your choice of soup or salad & dessert,
Artisan Rolls & Butter, Coffee, Decaffeinated Coffee & Tea
Appetizers, intermezzos & coffee enhancements are priced additionally

SOUPS

Wild Golden Mushroom Soup, White Truffle Chantilly
Potato & Leek, Smoked Salmon, Dill, Crème Fraîche

Roasted Red Pepper Bisque,
Black Bean & Smoked Baby Shrimp

Sweet Corn Chowder, Smoked Chicken,
Potatoes, Shaved Celery

Carrot & Ginger, Lump Crab Meat
Lobster Bisque, Cilantro Lobster Salsa
\$9++ per person additional

SALADS

Marinated Roasted Beets, Warm Crispy Goat Cheese
Phyllo Strudel, Field Greens, Olive Relish, Caramelized
Shallot Sherry Vinaigrette

Vine-Ripe Tomato, Buffalo Mozzarella, Toasted Pine
Nuts, Pesto, Parmigiano Tuile, Bundle Baby Green,
Champagne Basil Vinaigrette

Tangle of Florida Greens, Roasted Walnut Blue
Cheese Terrine, Vanilla Poached Pear,
Lavender Honey Vinaigrette

Traditional Caesar Salad: Baby Romaine Lettuce,
Parmigiano Reggiano Crisp, Olive Crostini, Mustard
Anchovy Vinaigrette

Arugula & Kale on Cauliflower Quinoa, Dry Ricotta,
Grapefruit Segment "Brulee", Crispy Prosciutto,
Almond Slivers

Caramelized Apple, Radish, Baby Greens,
Olive Crouton, Warm Bel Paese Cheese Flan,
Apple Cider Chia Seed Vinaigrette

Tender Butter Bibb Lettuce, Avocado, Florida Citrus
Salsa, Warm Baked Brie, Raspberry Almond Compote

Mixed Baby Field Greens, Almond Crusted Goat Cheese
with Cranberry Jam, Spiced Pecans,
Red Wine Vinaigrette

Baby Arugula, Spinach, Hearts of Palm, Roasted Red
Peppers and Shitake Mushroom Salad, Brioche Croutons,
Sun-dried Tomato Vinaigrette

Grilled Romaine Heart & Treviso Endive,
Manchego Cheese, Chorizo Cigar, Toasted Walnut,
Sherry Vinaigrette

COLD APPETIZERS

Tian of Lump Crabmeat, Avocado, Artichoke, Yellow
Tomato Gazpacho, Potato Gaufrette, Petite Salad Greens

House Smoked Salmon Tartare, Pickled Cucumber,
Red Onion Relish, Chive Cream Cheese

Jumbo Shrimp Cocktail, Cucumber Black Bean Pico,
Cocktail Sauces, Grapefruit-Frisée Salad

Five Spiced Seared Ahi Tuna, Sesame Glass Noodles,
Warm Vegetable Spring Roll, Chili Lime Dipping Sauce

Chilled Lobster Salad, Lemon Aioli, Mâche,
Warm Crispy Avocado

\$18.00++ PER PERSON ADDITIONAL

HOT APPETIZERS

Herb Crusted Jumbo Sea Scallop, Artichoke Risotto,
Tomato-Coriander Vinaigrette

Lobster Fritters, Petite Salad of Haricots Verts with
Truffle oil, Lemon-Scented Broth

Trio of House-made Pastas:

Duck Confit Ravilio, Chiffonade of Brussels Sprouts
Lobster Agnolotti, Butter-Poached Asparagus Spears
Spinach Gnocchi with Lemon Celeric Cream

Ricotta Truffle Flan, Grilled Wild Mushrooms, Crispy
Potato Empanada, Madeira Jus

Seared Crab Cake, Creamed Corn, Hearts of Palm,
Pepper Emulsion, Petit Salad

\$22.00++ PER PERSON ADDITIONAL

INTERMEZZOS

Grapefruit Champagne Sorbet

Passion Fruit Sorbet

Campari Champagne Sorbet

Lime-Lemon Sorbet

Mint Mojito Sorbet, Candy Mint

Grand Marnier Tequila, Candied Lime Zest

\$10.00++ PER PERSON ADDITIONAL



Action Station \$175 per attendant

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THE DINNER EXPERIENCE

ENTRÉES

Prices per person

COMBINATIONS

Pair a Grilled Four Ounce Filet of Beef Tenderloin with one of the following:

Grilled Mahi-Mahi on Zucchini Tart, Smoked Gouda-Potato Pierogi, Tomato Chutney	\$140++
Sautéed Stone Bass, Herbed Boursin Filled Potato Soufflé, Fondue of Peaky Toe Crab, Asparagus, Warm Leek Vinaigrette	\$145++
Grilled Swordfish, Five Pepper Relish, Fingerling Lyonnaise Potato, Tempura Onion Ring, Mustard Peppercorn Sauce	\$140++
Poached Halibut, Potato-Root Celery Mousseline, Creamed Spinach Timbale, Avocado Tempura, Lemon Caper Sauce	\$155++
Butter-Poached Lobster, Tempura Claw, Lobster Risotto, Tarragon Bordelaise	\$165++
Herb-Basted Jumbo Gulf Shrimp, Hand-Rolled Gnocchi, Capers & Tomatoes, Garlic Sautéed Spinach	\$145++
Bronzed Atlantic Salmon, Salsify Gratin, Wild Mushroom Risotto, Smoky Swiss Chard, Tomato Béarnaise	\$135++
Coriander Dusted Jumbo Sea Scallops, Horseradish Twice-Baked Potato, Orange, Fennel & Radish Salad, Asparagus Tempura	\$145++

ROASTED MEATS

Grilled Six Ounce Filet of Beef Tenderloin, Caramelized Onion Marmalade, Dauphinoise Potatoes, Haricots Verts, Wine Merchant Sauce	\$150++
Crispy Breast of Duck & Confit of Duck Leg, Roasted Sweet Onion & Sweet Potato Cobbler, Braised Red Cabbage, Honey-Glazed Baby Carrots, Caramelized Apple Cider Jus	\$125++
Herb-Crusted Double Lamb Chops, Rosemary Polenta, Chèvre Beggar's Purse, Grilled Eggplant, Tomato & Artichoke	\$145++
Roasted Veal Chop, Arborio Soubise, Haricots Verts, White Truffle Scented Spaghetti Squash, Caramelized Pearl Onions, Tomato-Herb Jus	\$155++
Slow Roasted Burgundy-Marinaded Beef Short Rib, Smoked Gouda-Potato Mousseline, Wine Glazed Root Vegetables, Grilled Field Mushroom Strudel	\$145++

SEAFOOD

Fennel Glazed Atlantic Salmon, Green Pea Risotto, Sautéed Belgian Endive, Grain Mustard Jus Lié	\$145++
Roasted Atlantic Halibut with Shrimp Mousse Wrapped in Prosciutto, Spinach Gnocchi, Roasted Fennel, Lemon-Thyme Beurre Blanc	\$145++
Porcini Coriander Rubbed Atlantic Cod with Zucchini, Olive Potato Brandade, Saffron Broth	\$145++
Seared Stone Bass, Shrimp, Leek & Potato Hash, Pecan Crusted Warm Chèvre, Smoked Red Pepper Coulis	\$145++
Grilled Mahi-Mahi, Coconut-Scented Jasmine Rice, Baby Bok Choy, Grilled Pineapple-Papaya Salsa, Lemongrass Beurre Blanc	\$145++



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THE DINNER EXPERIENCE

ENTRÉES (CONTINUED)

COFFEE ENHANCEMENTS

Coconut Frangipane / Lemon Macaroons / Chocolate Coated Almond / Truffles / Mini Chocolate Chip Cookies / Chocolate Candies
Meringue / Almond Tuile / Honey Madeleine / Nougat/ Pecan Sandy Cookies / House made Marshmallow/ Raspberry Pâte de Fruit/
Apricot-Passion Fruit Pâte de Fruit / Chocolate Financier / Almond Pain de Genes

\$10++ PER PERSON ADDITIONAL / CHOOSE THREE

DESSERTS

Raspberry & Bittersweet Chocolate Bar, Milk Chocolate Chantilly, Tahitian Vanilla Bean Ice Cream

Passion Fruit & Crunchy Hazelnut Chocolate Tart, Gianduja Ice Cream

Key Lime Pie, Pineapple Rum Chutney, Mango-Passion Fruit Sorbet

Warm Chocolate Cake, Bailey's Irish Cream Center, Salted Caramel-Chocolate Leaf Ice Cream

Dulce de Leche Cheesecake, Oreo Cookie Crust, Lemon Emulsion, Dark Chocolate Ice Cream

Coconut Bavarian, Exotic Fruit Ganache, Roasted Pineapple Center, Sablé Breton, Tropical Coulis

Chocolate & Coffee Cream Bar, Almond Financier, Espresso Ice Cream

White Chocolate Bavarian & Raspberry Jelly, Crunchy Praline Layer, Rose Water-Raspberry Sorbet

Buttermilk Panna Cotta Martini, Pistachio Shortbread, Berry Consommé, Honey Tuile

Salted Caramel-Chocolate Tart, Candied Orange Zest, Peanut Butter Ice Cream, Apricot Coulis



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THE DINNER EXPERIENCE

BUFFET DINNERS

SHIPWRECKED

Avocado, Jicama, Watermelon, Ginger
Citrus Vinaigrette

Shrimp, Scallop & Calamari Salad, Lime,
Chili, Tomato

Skewered Tropical Fruit, Piña Colada
Dipping Sauce

Hearts of Palm, Pickled Baby Onion,
Baby Lettuce, Passion Fruit Vinaigrette

Basket Poached Peeled Jumbo Prawns,
Potatoes, Sweet Corn in Saffron-Fennel
Bouillon, Drawn Butter

Key West Crab Cakes,
Old Bay Remoulade

Tequila Spiked Chicken Breast,
Orange & Fennel

Jerk Spiced Flat Iron Steak, Smoked
Tomato Chutney

Cotton Fried Sweet Onions

Roasted Yukon Potato Gratin

Buttered Green & Yellow Beans

Conch Fritters, Smoked Chili Remoulade

Warm Tortilla Chips

Roasted Green Tomato Salsa, Mango
Salsa, Avocado Salsa

Sour Cream, Guacamole, Cilantro,
Jalapeños

Key Lime Pie, Toasted Coconut

Meyer Lemon Meringue Tart

Mango Flan, Tropical Fruit Coulis

Banana Cream Pie Shot

Brownies

Sorbets (Lemon, Raspberry, Mango)

\$175.00++

LOBSTER BAKE 

Mesclun Field Greens, Assorted
Toppings, Balsamic Dressing,
Red Wine Vinaigrette

Pickled Cucumber, Red Onion,
Caper & Dill, Cider Vinaigrette

Poached Asparagus, Hard Boiled Eggs,
Cherry Tomato, Mignonette

Charred Watermelon, Frisée & Shaved
Fresh Fennel, Lemon Verbena

Cucumber, Green Apple, Fennel Salad
with Chia Seed Vinaigrette

Chef to poach and shell Kettle Steamed
Whole Maine Lobsters, Old Bay Court
Bouillon, Burned Butter

Chef to prepare & carve Spice Rubbed
Skirt Steak, Sweet Onion, Pepper &
Grain Mustard Vinaigrette

Grilled Whole Vegetables

Boiled White Creamer Potatoes, Lemon,
Truffle & Chervil Butter

Crispy Fried Shrimp, Cocktail Sauce

Grilled Portobello & Crab Parsley Gratin

Spice Rubbed Pork Shoulder,
Vinegar Barbecue

Cheddar & Cracked Pepper Biscuits

Buttered Corn on the Cob

Coconut Rice, Almonds & Raisins

Lemon Brioche, Sour Rye,
Rustic Grain Roll

Key Lime Pie

S'mores

Blueberry-Lemon Cobbler,
Citrus Chantilly

Vanilla Crème Brûlée, Coconut Macaroon

Dark Chocolate Coconut Financier

Pineapple Upside-Down Cake

\$195.00++

STEEL DRUM

Turks & Caicos Conch Chowder,
Chili Cornbread

Spinach, Papaya, Chèvre,
Chipotle Buttermilk Dressing

Grapefruit, Jicama, Arugula,
White Truffle Vinaigrette

Tropical Fruit Salad, Mint Yogurt Dip

Belgian Endive, Watercress, Curry
Cashews, Orange-Honey Dressing

Saffron Pearl Couscous, Cucumber,
Pineapple, Mint

Ancho Pepper Slow Cooked Barbecued
Beef Brisket, Charred Baby Peppers &
Red Onions, Potato Chorizo Empanada

Jerk Marinated Chicken Breast, Mango-
Papaya Chutney

Blackened Red Snapper, Cucumber
Citrus Relish, Curried Coconut Mojo,
Corn & Crab Spoon Bread

Snapper Taco, Warm Tortillas, Crispy
Cabbage Slaw, Avocado Cream

Crispy Coconut Shrimp,
Ginger Dipping Sauce

Lobster Quesadilla, Papaya Relish

Orange & Chipotle Glazed
Sweet Potatoes

Red Beans & Rice

Jerk Spiced Rolls,
Dried Fruit & Nut Bread

Milk Chocolate & Coconut Tart,
Caramel Ganache

Key Lime Pie

Passion Fruit Mousse,
Lime Banana Confit

Dulce de Leche Cheesecake

Caramelized Pineapple Cake

Bananas Foster, Vanilla Ice Cream,
Banana Chocolate Chip Bread

\$165.00++



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THE DINNER EXPERIENCE

BUFFET DINNERS (CONTINUED)

BOSTON, L.A. & BEYOND 

CALIFORNIA

Napa Valley Farm Greens, Grapes,
Almonds, Avocado
Seafood Cioppino, Tomato Fennel Broth,
Saffron Aioli
San Francisco Chili Garlic Shrimp,
Scallion, Crispy Tofu
Orange Crème Brûlée,
Toasted Cinnamon Almonds

CAPE COD

New England Clam Chowder,
Butter Crostini
Paper Wrapped Fish & Chips,
Parsley Tartare Sauce
Crab Cakes, Paprika Remoulade
Boston Cream Pie,
Vanilla Crème Anglaise

MIDWEST

Traditional Chopped Salad, Wisconsin
Cheddar, Red Wine Vinaigrette
Attendant to carve Peppercorn Crusted
Beef Strip Loin, Rosemary Demi
Chorizo Stuffed Twice Baked Potatoes
Baked Israeli Couscous Stuffed
Plum Tomato
Cheddar-Beer White Corn Bread
Kirsch Apple Tart,
Cinnamon Whipped Cream

LOUISIANA

Potato, Green Onion & Crispy Pecan
Chicken Salad
Crawfish, Andouille & Corn
Bread Pudding
Chicken Jambalaya
Blackened Ocean Bass, Crispy Okra,
Capers Butter Sauce
Bread & Butter Cucumber
Mississippi Mud Pie
Mini Peanut Butter Cookies

\$160.00++

MEDITERRANEAN DELIGHT

Grilled Radicchio, Asparagus, Pine Nuts,
Manchego, Aged Sherry Vinaigrette
Marinated Golden Beets, Roasted
Peppers, Artichoke Hearts, Serrano Ham,
Fennel, Pecorino Romano, Grilled
Vegetables, White Anchovy
Hummus, White Bean-Roasted Garlic
Purée, Olive Tapenade, Grilled Pita
Triangles, Garlic Lavash

Marinated Olives, Feta Cheese,
Cucumber & Pepperoncini, Lemon-
Oregano Vinaigrette

Potato & Chorizo Salad

Paella: Cast Iron Skillets of Fresh
Mussels, Chorizo, Shrimp & Chicken,
Saffron Rice & Peas

Bronzed Branzino, Creamer Potato,
Eggplant, Tomato and Onion Caponata

Spinach & Fontina Stuffed Chicken
Breast, Spicy Escabeche of Vegetables

Rosemary Olive Braised Beef Short rib,
White Beans, Roasted Mushrooms

Roasted Leek, Crushed
Fingerling Potatoes

Charred Cauliflower, Garlic Parsley Oil

Individual Grilled Eggplant Gratins

Rosemary Olive Bread

Parmesan Sourdough

Lemon Meringue Tart

Crème Brûlée

Amaretti Cookie

Chocolate & Frangelico Panna Cotta

Roasted Pine Nut & Hazelnut Cake

\$175.00++

FORTUNE COOKIE 

Udon Noodles & Shitake Mushroom,
Honey Lime Dressing

Arame Sesame Seaweed Salad

Asian Vegetable Slaw, Yuzu Vinaigrette

Shrimp & Glass Noodle Summer Roll,
Hoisin Orange Dipping Sauce

Assorted Sushi & Maki Rolls
(3 pieces per guest)

Steamed Barbecue Buns,
Assorted Dim Sum

Crispy Vegetable Spring Rolls,
Sweet Chili Sauce

Sesame Seared Ahi Tuna Loin, Napa
Cabbage and Snow Peas Salad,
Pickled Ginger

Pork Pot Stickers, Edamame Peas

Sesame Soy, Sweet Chili Garlic,
Duck Sauce, Chinese Mustard

Chef to serve Peking Duck with Scallion
& Moo Shu Pancakes

Five Spice Rubbed Breast of Chicken,
Fermented Black Beans

Jasmine Lemongrass Rice

§Char Sui Barbecued Baby Back Ribs

Teriyaki Glazed Beef Skirt Steak

Tempura Shrimp, Tempura Vegetables,
Ponzu Sauce

Stir Fried Bok Choy, Napa Cabbage,
Sugar Snap Peas

Ginger-Sake Scented Baba

Lime Coconut Tapioca Pudding

Ginger Cheese Cake

Chocolate Cake, Green Tea Chantilly

Roasted Pineapple, Lemongrass Jelly

Toasted Assorted Nut Meringues

Fortune Cookies

\$180.00++



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THE DINNER EXPERIENCE

BUFFET DINNERS (CONTINUED)

SOUTHERN BARBECUE 

- Macaroni Salad, Smoked Peppers, Blue Cheese
- Baby Iceberg Wedge, Crumbled Blue Cheese, Shaved Onions, Chopped Bacon, Buttermilk Dressing
- Warm Carolina Roasted Potato Salad, Bacon Vinaigrette
- Chilled Watermelon Salad, Lime-Mint Syrup
- Sliced Tomatoes, Dry Sherry Drizzles, Cracked Pepper, Pecorino Romano, Crispy Garlic
- Wood Grilled Flank Steak, Three Bean Salad
- Glazed Barbecue Baby Back Ribs, Roasted Corn Relish
- Mushroom BBQ Grilled Breast of Chicken, Artichokes & Pearl Onions
- Grilled Mahi-Mahi, Roasted Pineapple Pepper Relish
- Twice Baked Red Skin Potatoes, Smoked Gouda, Roasted Garlic
- Chef to Carved-Grilled & Carved Seasonal Vegetables
- Jalapeño Cheddar Cornbread
- Cookies
- Apple Pie
- Raspberry Chocolate Cheesecake
- Carrot Cake, Cream Cheese Frosting
- Bourbon Pecan Pie, Butterscotch
- Georgia Peach Cobbler, Cinnamon Chantilly

\$150.00++

TASTE OF INDIA 

- Bulgur Wheat Salad, Fresh Coriander, Aged Sherry Vinegar, Marinated Grilled Eggplant
- Pita, Papadum, Hummus, Curry Mango Chutney
- Cilantro Raita, Turmeric Black Bean, Creamy Cucumber, Marinated Cherry Tomato
- Cured Salmon Brandade & Saffron Poached Fingerling Potato Salad, Pickled Cipollini Onions
- Chef to grill Spiced Chicken Brochettes, Tandoori Yogurt Dipping Sauce
- Garam Masala Rubbed Flat Iron Steak, Curry Cauliflower
- Tajine of Lamb, Couscous, Marinated Olives, Tomatoes, Grapes, Preserved Lemons
- Annatto Seed Ocean Bass, Roasted Cumin Sweet Potato
- Chef to prepare Vegetable Samosas, Mixed Vegetable Pakora, Tamarind and Apple Chutneys
- Cauliflower & Potato Stew, Coconut Milk
- Channa (Spicy Masala Chickpeas)
- Lentil Dhal
- Saffron Steamed Basmati Rice
- Garlic and Plain Grilled Naan
- Lemon Ghryba d'el Akda
- Orange Blossom Water Gazelle Horns
- Almond & Honey Briwattes
- Mint Loukoums
- Rose & Date Makroutes
- Kulfi

\$160.00++

HAVANA NIGHTS 

- Baby Iceberg, Butter Lettuce, Seafood Ceviche, Citrus Serrano Pepper Mojo
- Jicama & Grapefruit Salad
- Minted Shrimp, Avocado, Mango, Coconut
- Spicy Radish and Cabbage Slaw
- Caramelized Pineapple "Brûlée," Chopped Island Greens, Ham, Roasted Onions
- Chef to carve Mojito Brined Whole Roasted Chicken, Rum Raisin Relish
- Mojo Marinated Char-Grilled Churrasco Style Beef, Chimichurri
- Ragoût of Tomato, Onion & Green Pepper, Baby Marble Potato
- Steamed Yuka Root, Pickled Sweet Onion
- Grilled Cuban Sandwiches, Honey Mustard
- Whole Roasted Snapper in Banana Leaves, Garlic Lime
- Papas Rellanas: Crispy Potato Croquettes Filled with Queso Blanco
- Black Beans & Rice
- Roasted Lime Salt Jumbo Shrimp, Charred Tomatoes & Asparagus
- Basket Crispy Plantain Chips
- Baked Sweet Plantain
- Sweet Cuban Butter Bread
- Honey Pumpernickel with Golden Raisins Jam
- Tres Leches
- Caramel Flan
- Caramelized Banana & Chocolate Tart
- Passion Fruit & Macadamia Crusted Cheesecake

\$160.00++



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THE DINNER EXPERIENCE

BUFFET DINNERS (CONTINUED)

LITTLE ITALY 

Caprese: Yellow & Red Tomatoes, Fresh Mozzarella, Balsamic Jelly

Traditional Caesar: Romaine Lettuce, Parmigiano Reggiano, Mustard Vinaigrette

Italian Cured Meats & Chilled Seasonal Melons & Figs

Panzanella Bread Salad: Ciabatta Croutons, Red Onion, Caper, Tomato, Cucumber, Red Wine Vinaigrette

Marinated Grilled Portobello Mushrooms, Pecorino Romano, Balsamic

Chef to toss Spicy Spaghetti, Clams, Mussels & Roasted Garlic

Seared Herb Jumbo Shrimp, Sun-dried Tomato, Butternut Squash & Goat Cheese Risotto

Potato Gnocchi, Broccoli, Brown Butter, Preserved Lemon

Chef to carve Pancetta Crusted Beef Strip Loin, Sicilian Olive Tapenade

Sautéed Chicken Piccata, Arugula, Lemon & Capers

Mushroom Dusted Ocean Bass, Celeriac Apple Purée, Spinach, Caramelized Cipollini Onions

Roasted Cauliflower Gratin

Pecorino Romano Polenta

Ratatouille

Focaccia

Grissini

Grilled Sourdough with Rosemary Olive Oil

Extra Virgin Olive Oil, Herbs Gremolata

Coffee Jelly Tiramisu

Assorted Biscotti

Zuppa Inglese

Chocolate Coffee Tart

Chocolate Chip Cannoli

\$135.00++

EL DORADO 

Roasted Corn, Black Bean, Smoked Tomato

Chickpea, Bell Pepper, Green Onion, Guajillo Dressing

Cabbage, Radish & Cilantro Slaw, Tequila Lime Vinaigrette

Pickled Green Papaya, Chayote, Cherry Tomato

Romaine & Baby Iceberg, Queso Fresco, Creamy Avocado Dressing

Chicken Mole

Grilled Churrasco Steak, Chimichurri

Shrimp & Green Chili Quesadillas

Chicken Tamales

Pork Carnitas

Build your own Fajitas:

Crispy Mahi Mahi

Cilantro Spiced Grilled Flat Iron Steak

Warm Flour Tortillas

Sautéed Peppers & Onions

Spanish Rice & Braised Mixed Beans

Crispy Tortillas, Guacamole, Sour Cream, Pico de Gallo, Salsa Verde, Queso

Vanilla Bean Mexican Flan

Cinnamon-Coriander Chocolate Tart

Chocolate Croissant Pudding, Coconut Whipped Cream, Spiced Tropical Fruit Chutney

Chef to prepare Warm Churros, Mango Coulis, Cinnamon Sugar, Vanilla Chantilly, Caramel

\$145.00++



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BEVERAGES

BEVERAGES

HOSTED BAR – BY THE DRINK

Completely stocked bars featuring select, premium or luxury brand liquors and wines charged on a consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour of 1¼ ounces of liquor per drink.

Beverage	Select	Premium	Luxury
Mixed Drink	\$8.00++	\$9.50++	10.50++
Cordials	\$12.50++	\$12.50++	\$12.50++
Select Wines by the Glass	\$9.00++	\$10.50++	\$12.50++
Blush Wines	\$9.00++	\$9.00++	\$9.00++
Sparkling Wines	\$10.00++	\$12.00++	\$14.00++
Import Beers	\$8.00++	\$8.00++	\$8.00++
Domestic Beers	\$7.50++	\$7.50++	\$7.50++
Craft Beers	\$8.00++	\$8.00++	\$8.00++
Mineral Water	\$6.25++	\$6.25++	\$6.25++
Soft Drinks	\$6.00++	\$6.00++	\$6.00++

HOSTED BAR – BY THE HOUR

Completely stocked bar with unlimited consumption of beverages, based on a per person, per hour rate. Cost will be determined on a guaranteed or actual attendance, whichever is higher, and will require a minimum of 50 guests. Please note select wines are served with all Bar Packages.

Per Person	Select	Premium	Luxury
One Hour	\$24.00++	\$27.00++	\$30.00++
Two Hours	\$29.00++	\$35.00++	\$40.00++
Each Additional Hour	\$14.00++	\$15.00++	\$16.00++

STATIONS

Martini Station - \$13.25++ each

Choose 3 of the following Vodkas:

Ketel One, Belvedere, Chopin, Grey Goose, Absolut Citron, Three Olives and Mezzaluna Vodkas prepared for the perfect martini. Served in chilled martini glass and garnished with plump Ligurian olives.

Attendant Fee at \$175.00 Per Station

Frozen Drink Station - \$12.50++ each

A variety of Pina Coladas, Daiquiris, Margaritas and more, blended to order

Attendant Fee at \$175.00 Per Station

SERVICE CHARGE

A service charge of \$175.00 per bartender is applicable whenever minimum beverage sales are less than \$300.00 per bar for the first hour and \$200.00 per bar for each hour thereafter. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

PLEASE NOTE: Loews Portofino Bay Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on the premises. Therefore, beverages cannot be brought into the Hotel.



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BEVERAGES

BAR BRANDS

	Select	Premium	Luxury
Vodka	New Amsterdam	Absolut	Ketel One
Gin	Seagram's	Bombay Original	Hendrick's
Scotch	Cutty Sark	Dewar's White Label	Glenfiddich 12 year
Bourbon	Jim Beam	Jack Daniels	Maker's Mark
Blend	Seagram's 7	Canadian Club	Crown Royal
Rum	Cruzan	Bacardi Superior	Bacardi 8
Tequila	Sauza Gold	Sauza Blue	Patron Silver
Import Beers	Peroni, Heineken, Corona Extra and Stella Artois		
Domestic Beers	Bud Light, Budweiser and Miller Lite		
Specialty Beer	Sam Adams Boston Lager		
Soft Drinks	Coke, Diet Coke, Sprite and Diet Sprite		
Bottled Waters	Fiji and Pellegrino		

WINES

Select	Sparkling, Michelle Brut Pinot Grigio, "Anterra", Veneto, Italy Chardonnay, "Anterra", Veneto, Italy Pinot Noir, Mezzacorona, Trentino, Italy Cabernet Sauvignon, "Canyon Road", Mid Valley, California
Premium	Champagne, Piper Heidsieck Pinot Grigio, Banfi "Le Rime" Chardonnay, 14 Hands, California Chardonnay, Unoaked, Natura Merlot, Broken Earth "Pull" Pinot Noir, Mark West, Sonoma County Cabernet Sauvignon, 14 Hands, California
Luxury	Champagne, Perrier Jouet Sauvignon Blanc, Craggy Range Chardonnay, Le Crema Pinot Grigio, Stellina Di Notte Pinot Noir, Lyric by Etude Cabernet Sauvignon, Justin Merlot, Decoy



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BEVERAGES

BANQUET WINE LIST

SPARKLING WINES & CHAMPAGNE

Sparkling, Piper Sonoma, Sonoma County, California	\$54.00++
Prosecco, Stellina Di Notte, Asti, Italy	\$48.00++
Prosecco, Santa Margerita "Superiore", Veneto, Italy	\$60.00++
Champagne, Nicolas Feuillette Brut, Reims, France	\$80.00++
Champagne, Taittinger Brut, Reims, France	\$120.00++
Champagne Veuve Cliquot "Yellow Label" Reims, France	\$140.00++
Champagne, Piper Heidsieck Cuvee Sublime Demi Sec, Reims, France	\$145.00++
Moscato D'Asti, Elio Perrone "Sourgal", Piedmont, Italy	\$52.00++

WHITE WINES

Arneis, Asheri "Langhe", Piedmont, Italy	\$38.00++
Pinot Grigio, Banfi "Le Rime", Tuscany, Italy	\$50.00++
Pinot Grigio, Stellina Di Notte, Stellina Di Notte, Asti, Italy	\$38.00++
Pinot Grigio, "Anterra", Veneto, Italy	\$72.00++
Sauvignon Blanc, Craggy Range "Te Muna Road", Martinborough, New Zealand	\$52.00++
Gavi di Gavi, La Meirana "Broglia", Piedmont, Italy	\$48.00++
Riesling, Schloss Vollrads QBA, Rheingau, Germany	\$38.00++
Chardonnay, "Anterra", Veneto, Italy	\$62.00++
Chardonnay, Cambria, California	\$48.00++
Chardonnay, "Butternut", California	\$38.00++
White Zinfandel, Beringer, California	\$48.00++
Rose, Triennes, Provence, France	\$52.00++

RED WINES

Result Red, Saved, Central Coast, California	\$48.00++
Pinot Noir, Lyric by Etude, Santa Barbara County, California	\$73.00++
Pinot Noir, Mezzacorona, Trentino, Italy	\$38.00++
Pinot Noir, "Meiomi", Santa Barbara County, California	\$54.00++
Barbera D'Alba, Coppo "L'Avvocata", Piedmont, Italy	\$40.00++
Merlot, Freemark Abbey, Napa Valley, California	\$58.00++
Merlot, "Anterra", Trentino, Italy	\$38.00++
Merlot, Decoy, California	\$88.00++
Corvina, Tenuta Sant' Antonio "Scaia", Veneto, Italy	\$40.00++
Zinfandel, Rancho Zabaco, Sonoma County, California	\$44.00++
Chianti, Castello di Querceto Classico DOCG, Tuscany, Italy	\$38.00++
Chianti, Classico Banfi, Tuscany, Italy	\$44.00++
Chianti, Classico, Rocca Della Macie "Riserva", Siena, Italy	\$80.00++
Sangiovese, Ali, Tuscany, Italy	\$38.00++
Cabernet Sauvignon, "Canyon Road", Mid Valley, California	\$36.00++
Cabernet Sauvignon, Justin, California	\$73.00++
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	\$44.00++
Super Tuscan, Antinori "Villa Toscana", Tuscany, Italy	\$64.00++
Super Tuscan, Castello Banfi "BelNero", Tuscany, Italy	\$80.00++

CASH WINE LIST

A bottled Wine Menu for cash sales may be provided to your guests whenever host sponsored wine is not provided with dinner, if requested.



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