

# LOEWS ROYAL PACIFIC RESORT AT UNIVERSAL ORLANDO™



## BANQUET MENU 2017



UNIVERSAL ORLANDO™



## Executive Chef Nando Belmonte

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Nando Belmonte is Complex Executive Chef at Loews Sapphire Falls and Loews Royal Pacific Resort at Universal Orlando™. He was on the opening teams for both Loews Royal Pacific Resort and its sister property, Loews Portofino Bay Hotel. Chef Nando has been instrumental in the development, implementation and ongoing operation of several of Loews Hotels' most successful food and beverage outlets at Universal Orlando Resort.

Born in Rome, Italy, Chef Nando grew up in Sydney, Australia, where he graduated from the Sydney TAFE College of Culinary Arts. He began his culinary career in several of Sydney's most renowned restaurants and even ran his own restaurant before joining the hotel industry. He worked his way through the banquet departments and fine dining restaurants at the Sydney Hilton International Hotel and the Sydney Novotel Hotel, where he worked under renowned Chef Hiner Volkens, a member of the German Olympic Culinary team.

Chef Nando came to the United States in 1995, when he joined the Hyatt Regency Grand Cypress, working first in their three-meal restaurant and later in an upscale seafood restaurant that was rated among the top ten in the country by the Zagat guide. A member of the American Culinary Federation since 1995, Chef Nando has won numerous culinary awards, including a silver medal in the Individual Seafood Signature Dish Cook-off in 1999, as well as silver medals in the Team Super Challenge and Pasta cook-off in 2003. As an active member of the American Culinary Federation, Chef Nando also participates in community outreach and food service activities for organizations that include the March of Dimes, Give Kids the World and Daily Bread.



++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.

 Action Station \$175 per attendant





## 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 Royal Pacific Resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Resort. This includes hospitality suites and food amenity deliveries.

### Taxes and Service Charges

Loews Royal Pacific Resort 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. Buffet service for less than twenty-five (25) guests for breakfast, forty (40) guests for lunch and fifty (50) for dinner is subject to a minimum taxable surcharge and will be included in your final per person price.

### Menu Selection

To ensure that every detail is handled in a timely manner, we request that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks 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 10 working days to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

### Guarantee

We need your assistance in making all of your events a success. Loews Royal Pacific Resort requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting weekends). 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 number. Should the actual number of guests in attendance of the event exceed the guarantee, the group will be charged for that actual number of guests.

### 24 Hour Event Set Changes

Understanding that changes sometime 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 prior to 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 Royal Pacific Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event should forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightening. Should the event include décor 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 four (4) hour cut-off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

### Audio Visual Equipmen

Loews Royal Pacific Resort 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 directly for rates and information.



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breakfast at loews

## 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 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 Danishes and Breakfast Pastries
  - Cracked Cage Free Egg Sandwich with New York State Cheddar
  - Scrambled Cage Free Eggs
  - Challah French Toast with Maple Syrup
  - Sausage Links and Smoked Bacon
  - Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas
- \$47.00++ per person**

Buffets Require a Minimum of 25 Persons. Less than 25 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Breakfast at Loews* menu based on the same guarantee as the menu chosen

### Cheese Blintz with Cherry Compote

**\$7.00++ per person**

### Smoked Salmon Eggs Benedict (Cage Free Eggs)

Brioche, Lemon-Dill, Hollandaise

**\$12.00++ per person**

### Omelet Station: (Cage Free Eggs)

Diced Ham, Chorizo, Peppers, Onions, and Tomatoes  
Trio of Cheeses, Bacon, Shiitake Mushrooms,  
and Scallions

**\$13.00++ per person**

### The Juice Bar – Fresh Custom Combination Shaken

to Order: 

Orange, Grapefruit, Tangerine, Pomegranate, Cranberry,  
Pineapple, Apple, Tomato

**\$6.50++ per person**

### Smoothie Station:

Featuring the Power Breakfast Smoothie – Nonfat Yogurt,  
Acai, Soy Milk, Pomegranate Juice, Protein Boost,  
Agave Syrup

**\$10.00++ per person**

### Bloody Mary Bar:

The Traditional Morning Eye Opener  
Svedka Vodka mixed with Bloody Mary Mix and  
Garnished with Lemon and Lime Wedges and a Celery  
Stick or a Bloody Maria made with Sauza Gold Tequila

**\$20.00++ per person**



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breakfast at loews

## CLASSIC CONTINENTAL

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruits and Melons

Pastry Chef's Selection of Bakeshop Specialties Preserves, Jams, Sweet Butter and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

**\$32.00++ per person**

Assorted Soft Drinks & Bottled Waters Can Be Added and Charged Based on Consumption. Above Menus and Prices are Based on One Hour of Service and Do Not Include Seating or Table Service. Continental Breakfasts are Served Inside the Meeting Room or in the Adjacent Foyer Area. Continental Breakfasts Requiring Seating and/or Table Service Will Be Charged an Additional \$4.00++ per person

## A Chance to Enhance

Additions to any *Breakfast at Loews* menu based on the same guarantee as the menu chosen

### The Juice Bar:

Fresh Custom Combination Shaken to Order  
Orange, Grapefruit, Tangerine, Pomegranate, Cranberry,  
Pineapple, Apple, Tomato

**\$6.50++ per person**

### Power Breakfast Wrap (Cage Free Eggs)

Smoked Turkey, Egg White, Sautéed Spinach and  
Provolone Cheese

**\$9.00++ per person**

### Tahitian French Toast à L'Orange:

Caramelized Bananas, Sweet Cinnamon Butter

**\$8.00++ per person**

### Caribbean All-spice French Toast:

Caramelized Pineapple & Toasted Coconut

**\$8.00++ per person**

### Farm Fresh Scrambled Cage Free Eggs

**\$6.00++per person**

### Egg White Omelet Station (Cage Free Eggs)

Made to Order: Tomatoes, Spinach, Avocado, Ham,  
Apple-wood Smoked Bacon, Shrimp, Mushroom,  
Cheddar & Mozzarella Cheese

**\$13.00++ per person**



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breakfast at loews

## CONTINENTAL HEALTHY

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Seasonal Fresh Fruits and Melons

Very Berry Granola Parfait with Yogurt and Berries

Wrap with Smoked Salmon, Cucumber, Tomato, Red Onion, Arugula, and Capers

Hard Boiled Cage Free Eggs

Fat Free and Gluten Free Muffins

Whole Wheat Bagels with Low Fat Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas

**\$38.00++ per person**

## A Chance to Enhance

Additions to any *Breakfast at Loews* menu based on the same guarantee as the menu chosen

### Smoothie Station

Featuring the Power Breakfast Smoothie - Nonfat Yogurt, Acai, Soy Milk, Pomegranate Juice, Protein Boost, Agave Syrup

**\$10.00++ per person**

### Cold Bowl Yogurt Antioxidant Station:

Greek Non Fat Yogurt, Low Fat Vanilla Yogurt, Acai Non Fat Greek Yogurt, Seasonal Exotic Super Fruits, Bananas, Assorted Berries, Cinnamon, Agave Nectar, Granola

**\$8.00++ per person**

### Cereal Display

Assorted Kashi Organic Cold Cereals with Bananas, Steel Cut Oatmeal with Raisins, 2% Milk, Brown Sugar, Cinnamon, and Agave Syrup

**\$8.00++ per person**

### Curried Vegetable and Tofu Scramble

Cauliflower, Baby Spinach, Potato, Tomato

**\$8.00++ per person**

### Gluten Free Pastries

Cinnamon Blueberry Muffin  
Banana Pecan Bread

**\$60.00++ per dozen**

### Egg White Omelet Station (Cage Free Eggs)

Made to Order: Tomatoes, Spinach, Avocado, Ham, Apple-wood Smoked Bacon, Shrimp, Mushroom, Cheddar & Mozzarella Cheese

**\$13.00++ per person**

### Power Breakfast Wrap

(Switch to Hot Sandwich - Cage Free Eggs)  
Smoked Turkey, Egg Whites, Sautéed Baby Spinach and Provolone Cheese

**\$2.00++ per person**

### Turkey Sausage, Egg White & Cheese Whole Grain Biscuit

(Switch to Hot Sandwich)

No Charge and Based on One per person



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## breakfast at loews

### Cereals

Build Your Own Parfait Station to Include: Vanilla & Flavored Yogurt, Roasted Granola, Toasted Almonds, Roasted Coconut, Dried Tropical Fruits, and Berries	\$12.00++ per person
Oatmeal with Cream, Raisins, Brown Sugar, and Honey	\$6.00++ per person
Assorted Organic Kashi Cold Cereals with Whole and Skim Milk	\$8.00++ each
Assorted Individual Dry Cereals with Whole and Skim Milk	\$5.00++ each

### Morning Proteins






*Vegetarian Options available upon request*

Smoked Salmon with Traditional Accompaniments, Mini Bagels with Cream Cheese	\$16.00++ per person
Power Breakfast Wrap, Smoked Turkey, Egg White, Baby Spinach, & Provolone Cheese	\$9.00++ each
Chorizo, Egg and Cheddar Cheese Breakfast Burrito with Fresh Salsa	\$8.00++ each
Mini Croissant, Black Forest Ham, Brie and Scrambled Eggs	\$8.00++ each
Mini Bagel, Sausage Patty, Smoked Gouda and Scrambled Eggs	\$8.00++ each
Bacon, Egg & Cheese Biscuit	\$8.00++ each
Turkey Sausage, Egg White & Cheese Whole Grain Biscuit	\$8.00++ each
Buttermilk Biscuits, Country Sausage Gravy	\$8.00++ each
Croissant Doughnut Sandwich with Asian BBQ Pork & Egg Fu Yung	\$8.00++each
Turkey Sausage, Egg White & Cheese Empanada	\$8.00++ each
Apple-wood Smoked Bacon, Egg and Cheddar Cheese Arepa	\$8.00++ each
English Muffin, Apple-wood Smoked Bacon, Scrambled Eggs, American Cheese	\$7.50++ each

### Griddled & Hot Breakfast

Whole Wheat Pancakes with Assorted Berries, Sweet Cinnamon Butter, Maple Syrup	\$9.00++ per person
French Toast with Warm Vermont Maple Syrup and Caramelized Bananas	\$8.00++ per person
Pancakes with Mixed Berry Compote and Warm Maple Syrup	\$8.00++ per person
Honey-Vanilla Gluten Free Waffle	\$8.00++ per person
Cheese Blintz with Cherry Compote	\$7.00++ per person
Warm Cinnamon Rolls	\$6.00++ per person
Gluten Free Apple Oatmeal Flan	\$7.00++ per person
Grits with Cheddar Cheese, Chives, Whipped Butter, and Sugar	\$6.00++ per person

### Stations

Omelet Station with Diced Ham, Chorizo, Peppers, Onions, Tomatoes, Cheddar and Mozzarella Cheese, Apple-wood Smoked Bacon, Crimini Mushroom, and Scallions: 	\$13.00++ per person
Waffle Station with Whipped Cream, Fresh Strawberries and Warm Maple Syrup: 	\$10.00++ per person
Fruit Flavored Smoothies Station Blended to Order 	\$10.00++ per person
Slow Roasted Ham, Maple-Mustard Glaze. (Minimum 60 people) 	\$10.00++ per person
Applewood Smoked Rack of Pork, Spiced Apple Chutney: (Minimum 40 people) 	\$16.50++ per person



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breakfast at loews

## ALL-AMERICAN BREAKFAST BUFFET

Freshly Squeezed Orange, Grapefruit and Cranberry Juices  
 Seasonal Fresh Fruits and Berries, Assorted Dry Cereals with Whole and Skim Milk  
 Scrambled Cage Free Eggs  
 Crisp Apple-wood Smoked Bacon and Country Sausage  
 Island's Breakfast Potatoes  
 Pastry Chef's Selection of Bakeshop Specialties and Butter  
 Assorted Bagels with Flavored Cream Cheese  
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas  
**\$42.00++ per person**

## ISLAND SUNRISE BREAKFAST BUFFET

Freshly Squeezed Orange, Grapefruit and Cranberry Juices  
 Seasonal Fresh Fruits and Berries  
 Hot Oatmeal with Cream, Brown Sugar, Raisins and Honey  
 Macadamia Nut Pancakes with a Fresh Mixed Berry Compote and Warm Maple Syrup  
 Scrambled Cage Free Eggs with Scallions and Shiitake Mushrooms  
 Griddled Country Ham and Chicken Chorizo Sausage  
 Potato Pancakes  
 Pastry Chef's Selection of Bakeshop Specialties and Butter  
 Assorted Bagels with Flavored Cream Cheese  
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas  
**\$44.00++ per person**

Buffets Require a Minimum of 25 Persons. Less than 25 People, Add \$5.00++ per person.  
 Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Breakfast at Loews* menu based on the same guarantee as the menu chosen

### Tahitian French Toast a L' Orange

with Caramelized Bananas

**\$8.00++ per person**

### Caribbean All-spice French Toast

Caramelized Pineapple & Toasted Coconut

**\$8.00++ per person**

### Build Your Own Parfaits

Vanilla & Flavored Yogurt, Roasted Granola, Toasted Almonds, Roasted Coconut, Dried Tropical Fruits and Berries

**\$12.00++ per person**

### Waffle Display

with Whipped Cream, Fresh Strawberries and Warm Maple Syrup

**\$10.00++ per person**

### Grits

with Cheddar Cheese, Chives, Whipped Butter, and Sugar

**\$6.00++ per person**



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breakfast at loews

## BULA! BULA! BREAKFAST BUFFET

- Freshly Squeezed Orange, Grapefruit and Cranberry Juices
- Seasonal Fresh Fruits and Berries
- Build Your Own Parfait Station
- Vanilla & Flavored Yogurt, Roasted Granola, Shredded Coconut, Toasted Almonds,  
Dried Tropical Fruits and Berries
- Assorted Dry Cereals with Whole and Skim Milk
- Mini Egg White Frittata, Caramelized Onions, Baby Spinach, and Organic Tomato
- Crisp Applewood Smoked Bacon and Chicken Sausage
- Oven Roasted Hash Browns
- Pastry Chef's Selection of Fat-Free Muffins and Breads
- Assorted Bagels with Flavored Cream Cheese
- Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas
- \$43.00++ per person**

Buffets Require a Minimum of 25 Persons. Less than 25 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

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Fruit Flavored Smoothies Blended to Order   
**\$10.00++ per person**

Cheese Blintz  
with Cherry Compote  
**\$7.00++ per person**

Smoked Salmon  
with Traditional Accompaniments, Mini Bagels with  
Cream Cheese  
**\$16.00++ per person**



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breakfast at loews

## PRE-DESIGNED PLATED BREAKFASTS

### ISLAND FAVORITE

Fresh Squeezed Florida Orange Juice  
 Scrambled Cage Free Eggs, Crisp Bacon and Country Link Sausage, Breakfast Potatoes  
 Pastry Chef's Selection of Bakeshop Specialties  
 Butter, Jam and Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas  
**\$32.00++ per person**

### TIKI RISE & SHINE

Fresh Squeezed Florida Orange Juice  
 Egg White Frittata with Spinach, Tomato, Provolone Cheese  
 Steel Cut Oatmeal with Blueberry-Walnut Compote  
 Griddled Ham and Chicken Sausage  
 Pastry Chef's Selection of Bakeshop Specialties  
 Butter, Jam and Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas  
**\$34.00++ per person**

### RAINFOREST

Fresh Squeezed Florida Orange Juice  
 Sliced Tropical Fruit, Berry Parfait and Smoked Salmon Bagel Chip  
 Lightly Poached Cage Free Eggs on Brioche with Canadian Bacon  
 Tomato-Basil Hollandaise, Asparagus and Roasted Roma Tomato  
 Pastry Chef's Selection of Bakeshop Specialties  
 Butter, Jam and Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee and Organic Herbal Teas  
**\$40.00++ per person**

## A Chance to Enhance

Additions to any *Breakfast at Loews* menu based on the same guarantee as the menu chosen

#### Trio of Melon Crudo

with Honey-Yogurt Tropical Fruits and Berries,  
 Toasted Coconut

**\$6.00++ per person**

#### Parfait

Roasted Granola, Vanilla Yogurt, Toasted Almonds,  
 Dried Tropical Fruits and Berries

**\$10.00++ per person**



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morning moments

**Florida Berry Harvest**

Chocolate Dipped Strawberries  
 Blueberry Muffins  
 Blueberry Yogurt Granola Bar  
 Plant City Strawberry Lemonade  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$22.00++ per person**

**Mahalo Mahalo**

Individual Bottled Smoothies  
 Tropical Melon Pops  
 Warm Cinnamon Rolls  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$19.50++ per person**

**Paleo Break**

Organic Dried Fruits  
 Assorted Mix Nuts  
 Cliff Bars  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$19.00++ per person**

**Healthy Break**

Granola Yogurt Bar  
 Tropical Fruit Shooters  
 Assorted Individual Yogurts  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$19.00++ per person**

**Pacifica Break**

Warm Apple and Berry Mini Fruit Turnovers  
 Whole Fresh Fruit  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$17.00++ per person**

**Beverage Break**

Freshly Brewed Regular and Decaffeinated Coffee  
 Selection of Gourmet Organic Teas  
 Assorted Sodas and Waters  
**\$14.00++ per person**

**Frothy Coffee**

Kona Coffee Brownies  
 Chocolate Dipped Biscotti  
 Iced Coffee  
 Marbled Pound Cake and Apple Coffee Cake  
 Freshly Brewed Coffee, Decaffeinated Coffee and  
 Organic Herbal Teas  
**\$19.00++ per person**

Assorted Soft Drinks & Bottled Waters Can be Added and Charged Based on Consumption.  
 Above Breaks are Based on 30 Minutes of Service. Additional Service Will be Charged on Consumption.



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## morning moments

### Beverages

Freshly Brewed Regular Coffee	\$94.00++ per gallon
Freshly Brewed Decaffeinated Coffee	\$94.00++ per gallon
Selection of Organic Herbal Teas	\$94.00++ per gallon
Freshly Brewed Island Iced Tea	\$88.00++ per gallon
Fresh Lemonade	\$75.00++ per gallon
Island Nectar Punch	\$75.00++ per gallon
Infused Filtered Water with Lemon or Orange	\$40.00++ per gallon
Freshly Squeezed Orange or Grapefruit Juice	\$30.00++ per quart
Apple, Cranberry or Pineapple Juice	\$22.00++ per quart
Fiji Artesian Deluxe Bottled Waters	\$6.00++ each
Sparkling Bottled Waters	\$6.00++ each
Assorted Regular and Diet Soft Drinks	\$5.75++ each
Bottled Tropical Juices	\$5.50++ each
Assorted Individual Bottled Flavored Teas	\$5.50++ each
PowerAde	\$5.50++ each
Regular and Diet Energy Drinks	\$5.50++ each
Assorted Bottled Fruit Smoothies	\$5.50++ each

### Bakeries

Assorted French Pastries	\$62.00++ per dozen
Assorted Danish Pastries	\$62.00++ per dozen
Selection of Muffins	\$62.00++ per dozen
Assorted Bagels with Flavored Cream Cheese	\$62.00++ per dozen
English Muffins with Sweet Butter and Assorted Jams	\$62.00++ per dozen
Sliced Assorted Island Breakfast Breads	\$62.00++ per dozen
Croissants	\$62.00++ per dozen
Ham and Cheese Croissants	\$62.00++ per dozen
Macadamia Nut Sticky Buns	\$62.00++ per dozen
Assorted Glazed Trans Fat Free Donuts	\$62.00++ per dozen
Scones and Devonshire Cream	\$62.00++ per dozen
Gluten Free Blueberry, Banana and Coconut Muffins	\$62.00++ per dozen

### Natural Delights

Hard Boiled Cage Free Eggs with Shell	\$28.00++ per dozen
Sliced Fresh Seasonal and Tropical Fruit	\$13.00++ per person
Fresh Fruit Kabobs with Flavored Yogurt Dipping Sauce Served on a Pineapple Tree	\$13.00++ each
Greek Non-Fat Yogurt	\$5.95++ each
Low-Fat Flavored Greek Yogurt	\$5.95++ each
Nutrition/Low Carb Bars	\$5.95++ each
Assorted Individual Yogurts	\$5.00++ each
Granola Bars	\$4.95++ each
Whole Fruits	\$3.50++ each
Trail Mix - Individual Servings	\$3.95++ each



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loews luncheons

## TASTE OF CARIBBEAN

Local Organic Greens, Cucumber, Red Onions, Carrots, Mandarin Orange, Pralines, Tomatoes,  
Key West Lime Vinaigrette, Maradol Papaya Vinaigrette, Florida Avocado Ranch

Cape Canaveral Shrimp Salad

Orzo Pasta, Onions, Cucumbers, Olives, Peppers, Roasted Corn  
Sundried Tomatoes, Citrus Vinaigrette

Grilled Chicken Salad

Onions, Peppers, Cilantro, Green Olives, Tomatoes, Pineapple  
Cilantro-Lime Vinaigrette

Green Banana & Yucca Escabeche

Red, Green, & Yellow Peppers, Onions, Cilantro, Fresh Lemon Juice  
Extra Virgin Olive Oil

Pan Seared Golden Sea Bass, Roasted Corn Relish, Orange Reduction

All Natural Roasted Mojo Pork, Sweet Plantain

Jerk Chicken, Mango-Papaya Relish, Jerk Sauce, Red Beans and Rice  
Roasted Calabaza, Chayote, Red Pepper

### Desserts

Guava Cheese Cake

Pina Colada Flan

Chocolate Tres Leche

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$59.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Lentil & Sweet Plantain Soup

**\$5.00++ per person**

Seafood Ceviche

Shrimp, Calamari, White Fish, Onions, Avocado, Tomato,  
Peppers, Cilantro, Leche de Tigre, Plantain Chips

**\$12.00++ per person**

Fried Plantains (Tostones)

with Cilantro-Garlic Aioli

**\$4.00++ per person**

Grilled Black Angus Churrasco Steak

with Chimichurri Sauce

**\$10.00++ per person**

Stuffed Tostones with Shrimp al Sofrito

Fried Plantain pockets stuffed with Caribbean style  
Shrimp in Tomato Creole Sauce

**\$10.00++ per person**



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loews luncheons

## ASIAN BISTRO LUNCH BUFFET

Coconut-Corn Chicken Chowder

Chinese Chop Salad with Napa Cabbage, Sprouts, Sugar Snap Peas  
Carrots, Scallions, Spiced Tofu, and Sesame Miso Vinaigrette

Asian Green Salad with Sliced Radish, Shiitake Mushroom and Ginger Soy Vinaigrette

Tropical Ambrosia with Mandarin Orange and Toasted Almonds

Tuna Tataki & Seaweed Salad with daikon, Frisée, Carrots, Cucumber  
Wonton, Ponzu Sauce

Char Siu Pork with Steamed Broccoli

Miso Baked White Fish

Orange Chicken with Scallions and Peppers

Fried Rice

Vegetable Chow Chow

### Desserts

Spoon of Coconut Flan

Mango Cheesecake

Five-Spice Banana Cream Pie Custard

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$59.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

### Royal Pacific Sushi Display

*(based on three pieces per person)*

An Assortment of Sashimi and Sushi Rolls  
California, Barbequed Eel, Spicy Tuna, Salmon, and  
Vegetable Wasabi, Pickled Ginger and Light Soy

**\$25.00++ per person**

### Green Curry White Fish

Vegetable Lo Mein

*(upgrade from salmon to snapper)*

**\$6.00++ per person**

### Korean BBQ Beef Hot Wok

**\$10.00++ per person**



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loews luncheons

## CALIFORNIA FARMERS MARKET LUNCH BUFFET

Tomato, Cucumber Gazpacho

Wheelbarrow Salad

Baby Greens, Fennel, Basil, Celery, Golden Raisins, Granny Smith Apples,  
Red and Yellow Pear Tomatoes, Pistachio Nuts, and Champagne Citrus Vinaigrette

Roasted Pacific Salmon with Cucumbers, Tomatoes, Onions, Cilantro, Citrus Vinaigrette

Grilled Artichoke with Lemon Paprika Aioli

Grilled Flatbread with Prosciutto, Arugula, Shaved Parmesan, and Balsamic-Fig Drizzle

Watermelon & Feta Cheese Salad with Baby Kale, Agave Lime Vinaigrette

Grilled Vegetable and Quinoa

Asparagus with Fresh Lemon Zest

All Natural Smoked Chicken Breast with Sage Au Jus

Pepper Crusted Baja Tender Steak

Grilled Portobello with Roasted Peppers, Broccolini and Caramelized Vidalia Onions,  
Penne Pasta, Seasonal Vegetables, Sundried Tomato Pesto

### Desserts

Almond Pear Tart

Flourless Chocolate Square with Peanut Butter Mousse

Triple Berry Cobbler in Sake Cup

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$59.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Mini Lamb Chops with Pomegranate Sauce

**\$12.00++ per person**

Add Lemon-Rosemary Grilled Calamari to Wheelbarrow  
Salad (Attendant to Toss): 

**\$5.00++ per person**



Action Station \$175 per attendant

++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.



loews luncheons

## CUCINA ITALIANA LUNCH BUFFET

Tuscan White Bean Soup

Antipasto of Grilled Portobello Mushrooms, Artichoke, Eggplant, Zucchini, Yellow Squash  
Cured Italian Meats, Fontina, and Marinated Provolone Cheese

Fresh Mozzarella Cheese and Grape Tomato Salad, Pesto

Mama's Chopped Garden Salad, European Cucumbers, Roma Tomatoes, Shaved Carrots  
Cannellini Beans, Fresh Basil, Red Onion, Parmesan Cheese and Roasted Garlic-Basil Vinaigrette

Chicken Marsala

Oven Roasted Florida Grouper with Lemon Caper Sauce

Roasted Meatballs with Marinara Sauce

Pasta Cucina

Tortellini al Forno with Salsa Rosa

Rigatoni Primavera, Arugula, Asparagus, Kalamata Olives, Sundried Tomatoes Basil Pesto

### Desserts

Tiramisu

Chocolate Cannoli

Ricotta-Lemon Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$59.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

### Braised Beef Short Rib Marsala

with Gorgonzola Cheese

**\$12.00++ per person**

### Locally Farmed Tomato Bruschetta Bar

**\$6.00++ per person**

### Gelato Bar & Frozen Yogurt Bar

Mascarpone with Dark Chocolate Espresso, Salted  
Caramel with Candied Pecans, Mini Waffle Cones

**\$12.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## AMERICAN GASTRO

Organic Baby Greens, Roasted Beets, Oranges, Walnuts, Cucumbers  
Fennel, Red Onion, White Balsamic Vinaigrette

Quinoa Salad with Red Onion, Kalamata Olives, Tomato  
Feta Cheese Arugula, Herb Vinaigrette

Green Bean Salad with Smoked Almonds, Chickpeas, Onions  
Fingerling Potatoes, Creamy Bacon Dressing

Baby Kale Salad, Pickled Radishes, Onions, Chorizo Sausage  
Roasted Butternut Squash, Praline Pecans, Apple Cider Vinaigrette

Bacon Wrapped Chicken Thighs Stuffed with Sundried Tomato and  
Artichoke Tapenade Sage Natural Chicken Jus

Lightly Smoked Black Angus Beef Flap Steak, Red Wine Reduction, Grilled Asparagus  
Carrots, Red Peppers, Creamy Parmesan Polenta

### Desserts

Peach Cobbler

Dark Chocolate Oreo Pie

Red Velvet Raspberry Cheese Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$57.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Jake's Beef Chili with Chives and Sour Cream 

**\$6.00++ per person**

Hot Smoked Wild Atlantic Salmon, Blueberry Chutney

**\$8.00++ per person**

Coffee Rubbed Pork Belly, Orange-Citrus Syrup

**\$8.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## LITTLE HAVANA LUNCH BUFFET

### Black Bean Soup

Baby Greens with Cucumber, Red Onions, Grilled Pineapple, Herb Croutons  
Cilantro-Lime Vinaigrette & Avocado Ranch Dressings

Green Beans and Ham Salad, Tomato and Peppers

Ropa Vieja Beef Salad, Sweet Potatoes, Red Onions, Cilantro

Elbow Pasta and Shrimp Salad, Grilled Pineapple, Green Onions, Red Peppers

Roasted Pork Assado

Chicken Guisado, Braised Chicken, Onions, Peppers, Green Olives and Tomato  
Black Bean and Rice, Sweet Plantains

Freshly Baked Assorted Rolls and Sweet Butter

### Desserts

Mango Rice Pudding

Coconut Rum Flan

Cuban Chocolate Buttercream Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$57.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Mineral Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

### Snapper a La Vizcaina

Onions, Peppers and Tomato

**\$10.00++ per person**

### Grilled Swordfish Escabeche

**\$6.00++ per person**

### Roasted Beef Boliche:

**\$8.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## MEXICAN FIESTA LUNCH BUFFET

Chicken Tortilla Soup

Tortilla Chips with Salsa, Sour Cream and Guacamole

Mexican Cucumber and Jicama Salad with Citrus-Avocado Dressing

Mixed Bean Salad with Chorizo, Roasted Corn and Chipotle-Pepper Vinaigrette

Creamy Jalapeno-Cilantro Slaw

Fish Tacos with Cilantro-Lime Slaw

Grilled Chicken with Ancho Peppers and Roasted Tomato Salsa

Beef Fajitas with Grilled Peppers and Onions

Roasted Vegetable Tostada with Queso Fresco, Mexican Rice, Frijoles

Warm Flour Tortillas and Crispy Taco Shells

### Desserts

Churros Tres Leches Flan

Mexican Spiced Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$57.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Shredded Pork Carnitas 

with Black Beans and Jalapeno Cheddar

**\$8.00++ per person**

Spiced Sonoran Fruit Cocktail

with Avocado and Chili Powder

**\$4.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## NIKMATI LUNCH BUFFET

Chicken & Basil, Green Curry, Glass Noodle Soup  
 Baby Asian Greens with Cucumber, Onions, Tomatoes, Sasame Croutons, and  
 Ginger-Soy and Cilantro Ranch Dressings  
 Udon Noodle and Thai Beef Salad with Shiitake Mushrooms, Snow Peas and Sweet Peppers  
 Fire Roasted Asparagus and Cilantro Scented Cherry Tomatoes  
 Chinese Chopped Salad with Napa Cabbage, Shiitake Mushrooms, Carrots, Peppers  
 Bean Sprouts and Mandarin Oranges  
 Shoyu Chicken Breast with Sweet Soy Glaze  
 Pan Seared Florida Snapper with Panang Curry Sauce, Steamed Jasmin Rice, and  
 Hot Wok Seasonal Vegetables

### Desserts

Mango Rice Pudding  
 Banana Lumpia  
 Chocolate-Coconut Tapioca Shooters  
 Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$57.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
 Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Teriyaki Wok Seared Beef  
 with Shiitake Mushrooms

**\$10.00++ per person**

Thai Red Curry Crab and Corn Soup

**\$6.00++ per person**

Pork Ribs with Hoisin Glaze and Apple Kimchee:   
 (presentation on hibachi grill)

**\$8.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## BACKYARD GRILL LUNCH BUFFET

Baby Romaine and Iceberg Lettuces with Cherry Tomatoes, Crumbled Blue Cheese, Sweet Onions and Garlic-Herb Croutons with Balsamic Vinaigrette and Ranch Dressing

Country Style Macaroni Salad with Virginia Ham and Grain Mustard

Southern Potato Salad with Chopped Egg, Julienne Carrot and Red Onion

Crisp Red and Green Cabbage Cole Slaw with Golden Raisins and Grilled Pineapple

Char Grilled Quarter Pound Hamburgers

Honey-Barbeque Glazed Chicken Breast

Waffle Fries with Sea Salt

Sweet Corn

Maple-Brown Sugar Baked Beans

Garnish Platter:

Sliced Tomatoes, Red Onions, Kosher Dill Pickles, Leaf Lettuce, Provolone and Cheddar Cheese Mustard, Mayonnaise and Ketchup

Fresh Baked Deli Rolls and Kaiser Rolls

### Desserts

Dark Chocolate Mud Pie

Mini Pecan Pie

Strawberry Shortcake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$55.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Barbequed St. Louis Pork Ribs  
with Bourbon-Barbeque Sauce

**\$8.00++ per person**

Spicy Black Bean Vegetarian Burger

**\$5.00++ per person**

Jake's Beef Chili   
with Chives and Sour Cream:

**\$6.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## JAKE'S DELI LUNCH BUFFET

Mixed Field Greens with Tomato Wedge, Maytag Blue Cheese, Red Onion,  
Garlic Croutons, Caesar Dressing and Italian Vinaigrette

Haricot Vert and Vine Ripe Tomatoes with Goat Cheese and Apple Cider Vinaigrette

Farfalle Pasta with Arugula, Roasted Garlic, Kalamata Olives, and Shaved Parmesan

Southern Potato Salad with Chopped Egg, Julienne Carrot and Red Onion

Display of:

Sliced Roast Beef, Ham, Turkey, and Genoa Salami  
Sliced Provolone, Swiss and Vermont Cheddar Cheeses

Garnish Platter:

Sliced Tomatoes, Bermuda Onions, Kosher Dill Pickle Spears, Pepperoncini  
Kalamata Olives, and Leaf Lettuce

Variety of Sliced Breads and Deli Rolls

Mayonnaise, Assorted Mustards and Horseradish

### Desserts

Freshly Baked Apple Pie

New York Cheesecake

Chocolate Torte

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$52.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

Palmetto Creek Farms Ham Carving Station: 

Mini Brioche Bread, Spiced Peach Chutney

**\$10.00++ per person**

Tomato Bisque and Mini Grilled Cheese

**\$5.00++ per person**

Enhanced Meat Selection by adding:

Corned Beef, Capicola, Mortadella

**\$10.00++ per person**



Action Station \$175 per attendant

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loews luncheons

## ORCHID LUNCH BUFFET

### Tomato Bisque

Hearts of Romaine Lettuce, Roma Tomatoes, Cucumbers, Carrots, Red Onions, Croutons,  
Avocado Ranch Dressing, and Sun-Dried Tomato Vinaigrette

Penne Pasta with Toasted Pine Nuts, Fresh Basil and Shrimp

Vine Ripened Tomato and Cucumber Salad with Lemon-Oregano Vinaigrette

Homemade Crisp Potato Chips

Grilled Vegetable Wrap, Roasted Garlic Hummus, Asparagus, Arugula, Portobello Mushroom, and Goat Cheese

Italian Style Hoagie with Mortadella, Genoa Salami, Sweet Capicola, Provolone, and Marinated Onions

Tuscan Seared Chicken with Sun-Dried Tomato and Artichoke Aioli with Fontina Cheese on Ciabatta

Roast Beef Rib Sandwich with Caramelized Onions, Garlic Spinach and Brie Cheese on French Baguette Bread

### Desserts

Key Lime Pie

Mini Carrot Cupcake

Dark Chocolate Fudge Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$54.00++ per person**

Buffets Require a Minimum of 40 Persons. Less than 40 People, Add \$5.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

### Hot Calzone

with Sausage, Peppers and Mozzarella Cheese  
Carved to Order: *(upgrade Italian hoagie to hot calzone)*

**\$6.00++ per person**

### Mini Peach Cobbler

**\$4.00++ per person**

### Crawfish Chowder

*(upgrade soup to crawfish chowder)*

**\$6.00++ per person**



Action Station \$175 per attendant

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## PLATED “DROP AND GO” SAPPHIRE FALLS EXPRESS LUNCHEON

### JERK CHICKEN CHOP SALAD

Romaine, Cabbage, Chicken, Snap Peas, Cucumber, Tomatoes, Red Onions,  
Grilled Pineapple, and Avocado Ranch Dressing

Freshly Baked Garbanzo Rolls

Mango Rice Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$48.00++ per person**

Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

### ADD A COURSE

Lobster and Avocado Salad

**\$18.00++ per person**

Shrimp and Scallop Ceviche

**\$12.00++ per person**

### UPGRADE YOUR SALAD:

Churrasco Beef Tender Steak

**\$14.00++ per person**

Spiced Ruby Red Shrimp

**\$8.00++ per person**

Pan Roasted Snapper

**\$8.00++ per person**



Action Station \$175 per attendant

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loews luncheons

PLATED “DROP AND GO”  
ROYAL EXPRESS LUNCHEON

ASIAN CHICKEN CHOP SALAD

Romaine, Napa Cabbage, Grilled Chicken, Edamame, Mandarin Orange,  
Bean Sprout, Cucumber, and Miso Ginger Vinaigrette

Freshly Baked Hawaiian Rolls

Dark Chocolate Banana Crunch Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$48.00++ per person**

Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

A Chance to Enhance

Additions to any *Loews Luncheon* menu based on the same guarantee as the menu chosen

**ADD A COURSE**

Tuna Tataki with Cucumber and Ponzu Sauce

**\$12.00++ per person**

Shrimp Summer Rolls Peanut Sauce

**\$10.00++ per person**

**UPGRADE YOUR SALAD:**

Petit Grilled Tender Steak

**\$14.00++ per person**

Spiced Ruby Red Shrimp

**\$6.00++ per person**

Ginger Soy Glazed Salmon

**\$6.00++ per person**

Dark Chocolate Cake

*(upgrade from Dark Chocolate Banana Crunch Cake)*

**\$3.00++ per person**



Action Station \$175 per attendant

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## PLATED LUNCH SELECTIONS

Plated lunch pricing is based on a (3) Course Meal with a Choice of Soup or Salad, Entrée and Dessert.

All Selections are accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas and Iced Tea, Freshly Baked Rolls and Sweet Butter

### SOUP

- Tomato Bisque with Parmesan Cheese Crouton
- Tuscan White Bean with Escarole and Crispy Pancetta
- Roasted Butternut Squash with Spiced Candied Pumpkin Seeds
- Chicken Tortilla with Fried Tortilla Strips
- Lobster Bisque with Crème Fraiche
- Sausage and Lentil with Green Plantain Crunch
- Coconut Curry Shrimp with Wonton Chip
- Black Bean Soup with Red Onions, Sour Cream and Cilantro

### SALAD

#### Caesar

Hearts of Romaine, Shaved Parmesan Cheese, Roasted Garlic Crouton, Caesar Dressing

#### Organic Mixed Greens

Balsamic Figs, Toasted Walnuts and Goat Cheese, Port Wine Vinaigrette

#### Greek

Romaine Lettuce, Grape Tomato, Red Onions, Kalamata Olives, Feta Cheese, Pepperoncini, Herbed Vinaigrette

#### Baby Spinach & Frisée

Strawberries, Cucumbers, Carrots, Candied Pecans, Citrus Balsamic Vinaigrette

#### Iceberg Wedge

Buttermilk Blue Cheese, Crispy Bacon, Grape Tomatoes, Hydroponic Cucumbers, Blue Cheese Dressing

#### Artisan Baby Greens

Roasted Shitake Mushrooms, Sliced Radish, Pickled Onions, Heirloom Cherry Tomatoes, Apple-wood Smoked Bacon Dressing

#### Burrata Salad

Arugula and Mixed Baby Greens, Steak Tomatoes, Prosciutto, Pesto, Balsamic Vinaigrette

#### Tropical Green Salad

Baby Greens, Steak Tomatoes, Avocado, Red Onions, Plantain Chip, Cilantro-Lime Vinaigrette



Action Station \$175 per attendant

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loews luncheons

PLATED LUNCH SELECTIONS (Continued)

ENTREES

**Herb Crusted Free Range Chicken Breast**

Creamy Parmesan Polenta, Roasted Seasonal Vegetables,  
Smoked Tomato Broth

**\$48.00++ per person**

**Slow Roasted Black Angus Sirloin Steak**

Potato Gratin, Asparagus & Baby Carrots,  
Wild Mushroom Ragout, Natural Beef Jus

**\$58.00++ per person**

**Stuffed Airline Chicken Breast**

Stuffed with Sundried Tomato, Spinach & Feta Cheese,  
Wild Mushroom & Basil Pesto Risotto  
Broccolini & Baby Carrots, Roasted Garlic Cabernet

**\$48.00++ per person**

**Grilled Petit Filet of Beef**

Roasted Asparagus, Confit Tomato,  
Potato & Parmesan Soufflé, Port Reduction

**\$68.00++ per person**

**Pan Seared Grouper**

Hot Peruvian Crushed Potato with Onions,  
Kalamata Olives, & Grape Tomatoes  
Vegetable Succotash, Orange Ginger Reduction

**\$55.00++ per person**

**Wild Mushroom Ravioli**

Porcini Mushroom Cream, Seasonal Vegetables,  
Burgundy Drizzle

**\$50.00++ per person**

**Plantain Crusted Snapper**

Braised Quinoa, Roasted Seasonal Squash & Haricot Vert,  
Sofrito Sauce

**\$55.00++ per person**

**Sundried Tomato & Cous Cous Timbale**

Beluga Lentil & Quinoa Stew,  
Roasted Red Pepper Sugo

**\$48.00++ per person**

**Char Siu Marinated Pork Chop**

Vegetable Fried Rice, Baby Bok Choy and Peppers,  
Plum Wine Reduction

**\$50.00++ per person**

DESSERTS

**Peach Cobbler** with House Made Vanilla Bean  
Ice Cream

**Caribbean Guava and Cheese Sponge Roll**

**Carrot Cake** with Cream Cheese Frosting

**Oreo Chocolate Vanilla Cream Pie**

**Pina Colada Flan**

**New York Cheese Cake**

**Old Fashion Chocolate Cake**

**Key Lime Tart** with Fresh Strawberry Compote

Add \$5.00++ per person for choice of more than (1) entrée.

Add \$10.00++ per person for a (4) course meal to include Soup, Salad, Entrée and Dessert.

Entrée guarantees due 72 hours prior to function.



Action Station \$175 per attendant

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loews luncheons

### CHEF'S RECOMMENDATION

(Choose One of Each Course)

#### SOUP

Roasted Butternut Squash with Spiced Candied Pumpkin Seeds

OR

Coconut Curry Shrimp with Wonton Chip

#### SALAD

Duck & Goat Cheese Terrine

Organic Baby Greens, Grain Mustard Tuille, Blueberry Raisin Chutney

OR

Iceberg Lettuce

Buttermilk Blue Cheese, Crispy Bacon, Grape Tomatoes, Hydroponic Cucumbers, Red Onions, Blue Cheese Dressing

#### ENTREES

Pan Seared Grouper

Purple Potato Lyonnaise, English Pea Puree, Candied Carrots, Port Reduction

OR

Grilled Petite Filet Mignon

Roasted Root Vegetables, Grilled Asparagus, Wild Mushroom Ragout

#### DESSERT

Duo of Island Dessert

Mini Chocolate Fudge Cake, Coconut Bread Pudding

Freshly Baked Rolls and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**Three Courses \$62.00++ per person**

**Four Courses \$68.00++ per person**



Action Station \$175 per attendant

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## LUNCH ON THE GO

### SANDWICHES

*(choose up to two sandwiches)*

- Smoked Turkey with Aged Swiss Cheese on Whole Wheat Kaiser
- Grilled Chicken, Tomato, Mozzarella, Pesto, Arugula & Balsamic Glaze on Ciabatta Roll
- Honey Cured Ham with Brie and Arugula on Croissant
- Cuban Sandwich, Roasted Pork, Ham, Mustard, Mayonnaise, Pickles and Swiss Cheese
- Peppered Roast Beef with Caramelized Onions and Provolone on French Baguette
- Char Siu Pork Banh Mi, Pickled Vegetables, Cilantro, Spicy Mayo on French Baguette
- Tomato, Cucumber, Asparagus, Portobello Mushroom, Arugula, Pickled Red Onion and Roasted Garlic Hummus Wrap

### SIDES

*(choose up to four sides)*

- Whole Fresh Fruit
- Individual Bag of Potato Chips
- Individual Bag of Vegetable Chips
- Quinoa Salad with Baby Spinach, Sun-Dried Tomato, Olives, and Roasted Garlic
- Cole Slaw with Golden Raisins and Grilled Pineapple
- Southern Potato Salad
- Hummus and Raw Vegetables
- Chocolate Chip Cookie
- Oatmeal Cookie
- Brownie
- Giant Snickers Candy Bar

**\$44.00++ per person**

Assorted Soft Drinks & Bottled Waters at \$5.75++ each can be Added and Charged Based on Consumption.



Action Station \$175 per attendant

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afternoon attitudes

**This is How We Roll**

Tuna Salad Roll, Chinese BBQ Pork Roll,  
Rice Crispies & Nutella Roll,  
Cheesecake & Strawberry Roll  
Selection of Cold and Hot Organic Gourmet Teas

**\$24.00++ per person**

**Pie Time**

Fig, Caramelized Onion & Goat Cheese Pie,  
Chicken Pot Pie, Pecan Pie, Blueberry Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Organic Herbal Teas

**\$24.00++ per person**

**Health, Power & Energy**

Assorted Bottled Fruit Smoothies, Whole Fresh Fruit,  
Island Trail Mix, Protein Bars & Granola Bars,  
Green Tea and Fiji Bottled Waters

**\$22.00++ per person**

**Island Breakaway**

Fresh Fruit Kabobs with Fruit Yogurt,  
Assorted Domestic Cheeses, Sliced French Baguettes,  
and Crackers  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Organic Herbal Teas

**\$22.00++ per person**

**Carb Counter Snack Break**

Carrot Sticks with Hummus,  
Peanut Butter and Celery, Mixed Nuts  
Freshly Brewed Organic Iced Teas and Infused Water  
*(Based on 4 oz Serving = 7 Grams of Carbohydrates)*

**\$20.00++ per person**

**Loews Snack Shoppe**

Choose to be healthy...or not!

Raw Almonds, M&M's, Dried Cranberries,  
Banana Chips, Jelly Beans, Malted Milk Balls and  
Chocolate Covered Peanuts

**\$19.50++ per person**

**Play Ball**

Sea Salt Dusted Soft Pretzels, Spicy Mustard and  
Cheese Fondue, Popcorn, Peanuts and  
Assorted Ice Cream Novelties  
Freshly Brewed Island Iced Tea

**\$19.50++ per person**

**City Walk**

Chocolate and Blonde Brownies,  
Strawberry Lollipops with White Chocolate Nougatine  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Organic Herbal Teas

**\$18.50++ per person**

**Cupcake Time**

Assorted Mini Cupcakes to include Dark Chocolate,  
Vanilla and Low Fat Blueberry  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Organic Herbal Teas

**\$18.50++ per person**

**Milk and Cookies**

Deluxe Chocolate Chip, Peanut Butter, and  
Oatmeal Cookies,  
Chocolate, Regular and Skim Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Organic Herbal Teas

**\$16.00++ per person**

Above Breaks are Based on 30 Minutes of Service. Additional Service Will be Charged on Consumption



Action Station \$175 per attendant

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## afternoon attitudes

### Natural Delights

Chocolate Dipped Strawberries	\$60.00++ per dozen
Island Mix to Include Dried Fruits and Nuts	\$32.00++ per pound
Dry Roasted Peanuts	\$30.00++ per pound
Orchid Court Lounge's Firecracker Mix	\$25.00++ per pound
Dry Snacks to Include Potato Chips, Vegetable Chips, Pretzels or Popcorn	\$22.00++ per pound
Caramelized Maui Onion Dip with Celery Sticks	\$20.00++ per quart
Tortilla Chips with Salsa and Guacamole	\$8.50++ per person
Warm Artichoke and Spinach Dip with Toasted Sour Dough Bread	\$8.50++ per person
Toasted Pita Chips with Roasted Red Pepper Hummus	\$8.00++ per person
Assorted Ice Cream Novelties	\$6.50++ each
Assorted Frozen Fruit Bars	\$6.50++ each
Nutrition/Low Carb Bars	\$6.00++ each
Individual Crudite with Celery, Carrots and Ranch Dressing	\$6.00++ each
Assorted Candy Bars	\$3.95++ each
Assorted Individual Bags of Dry Snacks (Pretzels, Potato Chips, Peanuts, and Popcorn)	\$3.25++ each

### Bakeries

Freshly Baked Deluxe Cookies	\$63.00++ per dozen
Warm Soft Pretzels, Spicy Mustard, Cheese Fondue	\$63.00++ per dozen
Chocolate and Blonde Brownies	\$63.00++ per dozen
Regular and Chocolate Dipped Rice Crispy Treats	\$63.00++ per dozen
Medium Vanilla, Chocolate and Carrot Cupcakes	\$63.00++ per dozen
Macaroons	\$63.00++ per dozen
White and Milk Chocolate Covered Pretzel Rods	\$63.00++ per dozen
Chocolate Fudge Lollipops	\$63.00++ per dozen



Action Station \$175 per attendant

++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.



loews signature cocktail parties

## PACIFIC NIGHTS RECEPTION

### Passed Hors D'oeuvres

*(based on one piece per person, per item)*

- Artichoke and Roma Tomato Crostini
- Peppered Seared Filet of Beef with Caramelized Onions and Maytag Blue Cheese Crostini
- Crispy Coconut Chicken with Sweet Chili Thai Sauce
- Teriyaki Beef Skewers

### Royal Pacific Sushi Display

*(based on three pieces per person)*

- An Assortment of Sashimi and Sushi Rolls
- California Rolls, Barbequed Eel, Tuna, White Tuna and Salmon
- Wasabi, Pickled Ginger and Light Soy

### Flat Bread Display

- Five Spiced Chicken, Caramelized Onions, Carrots, Peppers, Goat Cheese, Bean Sprouts, Sweet Soy Glaze, Shiitake Mushroom, Onions, Napa Cabbage, Carrots, Cilantro

### Hawaiian Carving Station:

- Palmetto Creek Farms Pineapple and Honey Glazed Ham, Mango Red Pepper Chutney
- Freshly Baked Hawaiian Carving Rolls

**\$89.00++ per person**

## A Chance to Enhance

Additions to any *Loews Signature Cocktail Party* menu based on the same guarantee as the menu chosen

### Wok Display

*(based on one piece per person, per item)*

- Presentation of Large Wok Display
- Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton, Sweet Chili Thai, Ponzu and Sweet & Sour Sauce

**\$22.00++ per person**

### Mini Dessert Display

- Mini Florida Key Lime Pie, Spoon of Rice Pudding, Petite Piña Colada Cone, and Dark Chocolate Mud Pie Shooter

**\$12.00++ per person**



Action Station \$175 per attendant

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loews signature cocktail parties

## FARM TO TABLE RECEPTION

*(choose five dishes- Served as Tapas Style Small Plates)  
(dessert included in pre-designed reception price)*

### Ruby Red Shrimp Salad

Baby Organic Greens, Cucumber, Citrus, Carrots Daikon,  
Cherry Tomato, Ginger-Soy Vinaigrette  
(Wild Ocean Market, Cape Canaveral)

### Teriyaki Chicken Skewers

Grilled Chicken Skewers, Teriyaki Glaze, Jasmine Rice  
(Halperns Steak and Seafood, Atlanta, Georgia)

### Snapper Ceviche

Lemon-Lime, Jalapeno, Cilantro, Tomato, Plantain Chip  
(Wild Ocean Market, Cape Canaveral)

### Duck Flatbread

Confit Duck, Caramelized Onion, Scallion  
Sweet Duck Sauce  
(Maple Leaf Farms, Wisconsin)

### Shrimp and Grits

Florida Rock Shrimp, Corn, Linguisa Sausage  
Shaved Manchego Cheese  
(Wild Ocean Market, Cape Canaveral)

### Ahi Tuna & Avocado Tartare

Ahi Tuna, Avocado, Tomato, Massago  
Sesame Wonton Chip, Miso Glaze  
(True World Seafood, Orlando, Florida)

### Churrasco Beef, Chimichurri

Grilled Beef Churrasco, Tostones, Chimichurri  
(Halperns Steak and Seafood, Atlanta, Georgia)

### Char Su Pork, Apple Kimchee

Slow Cooked Pork, Apple Kimchee, Char Su Glaze  
(Palmetto Creek Farms, Avon Park, Florida)

### Korean Beef, Horseradish Potato

Beef Sirloin, Horseradish Potato Puree  
Shiitake Mushroom Jus  
(Halperns Steak and Seafood, Atlanta, Georgia)

### Smoked Pork Arepas, Mojo

Smoked Pork, Arepas, Queso Blanco, Mojo, Ancho Aioli  
(Palmetto Creek Farms, Avon Park, Florida)

### Trio Dessert

Dark Dark Chocolate-Coconut Lollipop  
Mini Mango Cheesecake Cone  
Dragon Fruit Sorbet Spoon  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Organic Herbal Teas, and Iced Tea

**\$115.00++ per person**

## A Chance to Enhance

Additions to any *Loews Signature Cocktail Party* menu based on the same guarantee as the menu chosen

### Macaroni & Cheese Station:

Truffled Pecorino Cheese, Lobster, Chives

**\$15.00++per person**

### Spicy Snow Crab Roll

Wasabi, Pickled Ginger and Soy Sauce (Based on three pieces per person)

**\$12.00++per person**



Action Station \$175 per attendant

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loews signature cocktail parties

## DESSERT RECEPTION

Tapas Style Small Plates

Dark Chocolate Lollipops

Dark Chocolate, Passion Fruit Jelly, Toasted Coconut

Mango-Banana Tempura Cheesecake

Warm Chocolate Dipping Sauce

Florida Key Lime Brulee

Chantilly Cream

Warm Georgia Peach Strudel

Vanilla

Gelato Station

Salted Caramel with Candied Pecans, Tropical Mango with Toasted Coconut

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$45.00++ per person**

## A Chance to Enhance

Additions to any *Loews Signature Cocktail Party* menu based on the same guarantee as the menu chosen

### Gelato Panini Station

Chocolate, Vanilla and Mango Gelato  
Peanut Butter, Passion Fruit, Hazelnut and  
Lemon Fillings

**\$12.00++ per person**

### Fancy Coffee Station:

Freshly Brewed Coffee served with a Choice of  
Liquors to include Amaretto, Kahlúa or Sambuca,  
Fresh Whipping Cream, Cinnamon Sticks, Rock Candy  
and Chocolate Shavings

**\$11.25++ per drink**

### Cotton Candy Station:

Blue Raspberry and Pina Colada

**\$7.00++ per person**



Action Station \$175 per attendant

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loews signature cocktail parties

## COLD RECEPTION DISPLAYS

### Island Raw Bar

Iced Gulf Shrimp with Cocktail and Sauce Louis

**\$750.00++ per 100 pieces**

Alaskan Snow Crab Claws with Lemon, Lime and Cocktail Sauce

**\$800.00++ per 100 pieces**

Cultured Oysters on Half Shell with Crackers and Cocktail Sauce

**\$600.00++ per 100 pieces**

### International and Domestic Cheese Display

Manchego, Fontina, Goat Cheese, Gorgonzola Blue, and Boursin, Seasonal Berries, Dried Fruit and Toasted Nuts

Fresh Baked Baguettes, Lavosh and Assorted Crackers

(serves approximately 50 persons)

**\$1000.00++**

### Domestic Cheese Display

Cheddar, Monterey, Winter Park Blue, Havarti, and Marinated Provolone, Seasonal Berries, Dried Fruits and

Toasted Nuts, Fresh Baked Baguettes, Lavosh and Assorted Crackers

(serves approximately 50 persons)

**\$900.00++**

### Antipasto Display

Mortadella, Salami, Capicola, Fontina, Asiago, and Marinated Provolone, Grilled and Roasted Seasonal Vegetables,

Pepperoncini, Olives, and Artichokes, Fresh Baked Artisan Breads and Lavosh

(serves approximately 50 persons)

**\$900.00++**

### Array of Spanish Tapas

Sliced Serrano Ham, Aged and Marinated Cheeses, Grilled Calamari Salad, Roasted Pepper Hummus with Pita Chips,

Smoked Chorizo and Mussel Orzo Pasta Salad, Fresh Baked Sour Dough and Flat Bread, Herbed Extra Virgin Olive Oil

and Spiced Olives

(serves approximately 50 persons)

**\$900.00++**

### Mediterranean Mezza Display

Babaganouosh, Hummus, Tabouli, Marinated Feta, Pickled Radish & Olives,

Falafal, Labneh, Grilled Flatbread Lavosh

(serves approximately 50 persons)

**\$750.00++**

### Fresh and Grilled Vegetable Montage

Broccoli, Cauliflower, Celery, Carrots, Peppers and Cherry Tomatoes, Grilled Asparagus, Portobello Mushroom

Eggplant, Zucchini, and Yellow Squash, Caramelized Onion Dip and a Creamy Avocado Dressing

(serves approximately 50 persons)

**\$750.00++**



Action Station \$175 per attendant

++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.



loews signature cocktail parties

## COLD RECEPTION DISPLAYS

### Royal Pacific Sushi Display

*(based on three pieces per person)*

An Assortment of Sashimi and Sushi Rolls  
California, Barbequed Eel, Spicy Tuna, Salmon, and Vegetable  
Wasabi, Pickled Ginger and Light Soy

**\$25.00++ per person**

### Taste of Peru

Shrimp and Scallop Ceviche Peruvian Pickled Fish  
"Quinotto" Peruvian Quinoa Salad in Martini

**\$25.00++per person**

### Make Your Own Salad Display

Chopped Romaine and Radicchio, Assorted Petite Greens and Mixed Spinach Salad

*Condiments to Include:*

Grape Tomatoes, Shredded Carrots, Sliced Cucumbers, Red Onions, Marinated Bean Sprouts,  
Toasted Almonds, Citrus Segments, Applewood Smoked Bacon, Cheddar Cheese, Blue Cheese,  
Kalamata Olives, Hearts of Palm, Artichoke Hearts, and Croutons  
Ranch, Caesar, Balsamic Vinaigrette and Ginger Soy Dressing

**\$20.00++ per person**

All Per Person menu selections are based on 1.5 Hours of Service



Action Station \$175 per attendant

++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.



loews signature cocktail parties

## HOT RECEPTION DISPLAYS AND STATIONS

### Wok Display

(based on one piece per person, per item)

An Assortment of Chicken Dim Sum, Pork Pot Stickers, Spicy Shrimp Satay, and Vegetable Wonton  
Assorted Dipping Sauces to Include Sweet Chili Thai, Plum, Ponzu, and Sweet & Sour

**\$22.00++ per person**

### Italian Pasta Station:

Five Cheese Tortellini with Artichoke, Bay Shrimp, Parmesan Cream and Cracked Black Pepper  
Penne Pasta with Marinara Sauce, Kalamata Olives, Basil and Crushed Red Pepper

Baked Gnocchi Lamb Ragu with Pecorino Cheese

Fresh Garlic Bread Sticks, Focaccia Bread and Grated Parmesan

**\$23.00++ per person**

### Leilani's Favorite Stir Fry Station:

Pre-Select Two of the Following:

Spicy Beef Stir Fry with Broccoli, Carrots and Snow Peas

Mandarin Orange Chicken with Shiitake Mushroom and Bean Sprouts

Sweet and Sour Shrimp with Peppers and Spring Onions, Steamed Jasmine Rice

**\$22.00++ per person**

### Asian Noodle-Bar Station:

Lo Mein Noodles with Shredded Chicken, Baby Bok Choy, Baby Corn, Carrots, Sesame Ginger Glaze  
Udon Noodles with Shrimp, Bean Sprouts, Broccoli, Napa Cabbage, Peppers, Thai Red Curry Sauce

Vegetable Fried Rice with Carrots, Celery, Scallion, Fried Egg, Green Peas

**\$24.00++ per person**

### Haute Dog Display

All Beef Hot Dogs and Lobster Rolls

*New York, New York* with Sauerkraut and Spicy Brown Mustard

*The Coney Island* with Chili, Mustard and Yellow Onions

*Lobster Roll* with Maine Lobster Celery, Chesapeake Bay Mayonnaise

**\$22.00++ per person**

### Flat Bread Pizza Station:

Gourmet Mini Flatbread Pizzas Cooked to Order

Pre-Select Two of the Following:

Grilled Chicken, Onions, Feta Cheese, Tomato, Kalamata Olives, & Pesto,

Vine Ripened Tomatoes with Fresh Buffalo Mozzarella, Basil Puree and Cracked Black Pepper,

Italian Sausage and Pepperoni with Aged Provolone Cheese

**\$20.00++ per person**

### Southwest Taco Station:

Marinated Grilled White Fish, Cabbage, Cilantro, Onions, Red Peppers, Chili-Lime Aioli

Roasted Pork al Pastor, Onions, Grilled Pineapple, Cilantro, Salsa Verde, Flour Tortillas

**\$22.00++ per person**

All Per Person menu selections are based on 1.5 Hours of Service

 Action Station \$175 per attendant

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loews signature cocktail parties

## HOT RECEPTION DISPLAYS AND STATIONS

### Risotto Station:

Arborio Rice with choice of Royal Red Shrimp, Artichokes, Sun-Dried Tomato, Butternut Squash, Crimini Mushroom, Caramelized Onions, and Pesto  
Parmesan Cheese and Ground Black Pepper

**\$26.00++ per person**

### Crab Cake Station:

*(based on two pieces per person)*

Island Crab Cakes with Roasted Corn and Peppers, Cucumber-Mango Relish and Cajun Remoulade

**\$27.00++ per person**

### Slider Station:

Pre-Select Two of the Following:

All Natural Grass Fed Beef with Caramelized Onions and Provolone Cheese  
Slow Roasted Palmetto Creek Farms Mojo Pork, Pineapple Slaw  
Spicy Buffalo Chicken with Lettuce, Tomato and Blue Cheese Dressing  
Mediterranean Spiced Lamb with Pickled Cucumbers and Feta Cheese

**\$22.00++ per person**

### South Pacific Skewer Station:

Cooked to Order on Griddle  
Skewers of Pork, Chicken and Beef  
Assorted Dipping Sauces to Include Spicy Peanut, Teriyaki and Sweet Chili Thai

**\$24.00++ per person**

### Argentinean Churrasco Beef and Sausage Station:

Herb Marinated Skirt Steak and Brazilian Sausage, Sweet Plantain

**\$24.00++ per person**

### West Coast Truck Stop Station:

Pre-Select Two of the Following:

Bulgogi Beef Bao Bun with Chipotle Pepper and Corn Slaw  
Spicy Ahi Tuna Tostada, Shredded Iceberg, Carrots, Avocado, Cucumber, Cilantro,  
Wasabi Crema, Crispy Tortilla  
Char Siu Chicken Banh Mi, Pickled Vegetables, Cilantro, Thai Basil, Sriracha Drizzle

**\$24.00++ per person**

All Per Person menu selections are based on 1.5 Hours of Service



Action Station \$175 per attendant

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loews signature cocktail parties

## CARVING STATIONS

### Black Pepper & Coriander Crushed Top Round of Beef:

Sage Demi, Horseradish, Mayonnaise and Carving Rolls  
(serves approximately 45 persons)

**\$400.00++**

### Applewood Smoked Grass-Fed Beef Sirloin:

*Deep Creek Ranch, Deland, Florida*  
Green Peppercorn Sauce and Carving Rolls  
Condiments of Grain Mustard and Horseradish  
(serves approximately 30 persons)

**\$600.00++**

### Herb Marinated Slow Roasted Prime Rib:

Natural Beef Jus, Horseradish Cream,  
Whole Grain Mustard and Carving Rolls  
(serves approximately 35 persons)

**\$695.00++**

### Tamarind-Honey Glazed Roasted Suckling Pig:

Asian Pear and Raisin Chutney  
(serves approximately 50 persons)

**\$500.00++**

### Herb Marinated Beef Tenderloin:

Maui Onion Confit and Truffle Scented Jus and  
Carving Rolls  
Condiments of Grain Mustard and Horseradish  
(serves approximately 20 persons)

**\$600.00++**

### Rosemary-Garlic Slow Roasted Pork Loin:

*Palmetto Creek Farms, Avon Park, Florida*  
Smoked Pancetta-Apple Relish  
(serves approximately 35 persons)

**\$500.00++**

### Thyme & Rosemary Rubbed Steamship of Beef:

Wild Mushroom Au Jus and Carving Rolls  
Condiments of Grain Mustard and Horseradish  
(serves approximately 150 persons)

**\$1500.00++**

### Bourbon-Grain Mustard All Natural Ham:

*Palmetto Creek Farms, Avon Park, Florida*  
Grilled Pineapple Relish  
(serves approximately 60 persons)

**\$600.00++**

### Texas Style Brisket of Beef:

Smoked Vidalia Onion Jam and Honey Barbeque  
(serves approximately 35 persons)

**\$380.00++**



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loews signature cocktail parties

## CARVING STATIONS

### Havana Roasted Pork Shoulder:

Tomato-Mango Chutney and Coconut Mojo  
(serves approximately 30 persons)

**\$350.00++**

### Oven Roasted Leg of Lamb:

*Anderson Ranch, Oregon*  
Minted Onion Marmalade  
(serves approximately 20 persons)

**\$350.00++**

### Moroccan Spiced Rack of Lamb:

Citrus Salsa and Harissa Yogurt Dipping Sauce  
(serves approximately 8 persons)

**\$200.00++**

### Roasted Whole Carolina Turkey:

Accompanied by Traditional Gravy, Cranberry Citrus Compote and Carving Rolls  
Condiments of Mayonnaise and Mustard  
(serves approximately 30 persons)

**\$500.00++**

### Hot Smoked Side of Salmon:

Maple-Grain Mustard Glaze  
(serves approximately 20 persons)

**\$375.00++**

### Roasted Side of Grouper:

Teriyaki Lacquered  
(serves approximately 20 persons)

**\$450.00++**

### Ginger Soy Marinated Side of Mahi Mahi:

(serves approximately 30 persons)

**\$600.00++**



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## loews signature cocktail parties

### DESSERT ENHANCEMENTS

Assorted House Made Ice Cream Pops: Salted Caramel, Strawberry, Mango	\$5.00++ each
Petit Fours	\$5.00++ each
Assorted Spoons of Crème Brûlée	\$5.00++ each
Tempura Cheesecake with Tropical Fruit and Chocolate Sauce	\$6.00++ each
Triple Chocolate Fudge Lollipops	\$5.00++ each
Chocolate Dipped Strawberries Injected with Grande Marnier	\$6.00++ each
Warm Apple Strudel with Cream Cheese, Pistachio, Caramel Sauce	\$6.00++ each
Mango Cheesecake Skewers with Raspberry Dipping Sauce	\$5.00++ each
Plant City Strawberry Shortcake Shot Glass	\$5.00++ each
Mini Dark Chocolate Cake, Salted Caramel, Candied Pecans	\$5.00++ each
Vanilla Waffle Cone with Lemon Curd, Toasted Coconut	\$5.00++ each
Assorted Miniature Desserts	\$6.00++ each
Panini Gelato	\$6.00++ each
Mini Macaroons	\$4.75++ each
Assorted Éclairs: Chocolate-Peanut Butter, Mango Coconut, Lemon Vanilla	\$5.00++ each
Assorted Croissant Doughnut: Praline, Nutella Cream, Passion Fruit	\$8.00++each
Chocolate Truffles from around the World	\$5.00++ each
Gluten Free Apple Oatmeal Flan, Apple Compote and Caramel	\$8.00++ each

### A Chance to Enhance

Additions to any *Loews Signature Cocktail Party* menu based on the same guarantee as the menu chosen

#### Frozen Yogurt Station:

French Vanilla, Salted Caramel, Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Candied Pecans, Sprinkles, and Whipped Cream

**\$16.00++ per person**

#### Gelato Panini Station:

Vanilla and Mango Gelato, Peanut Butter, Passion Fruit, Hazelnut and Lemon Fillings

**\$12.00++ per person**

#### Ice Cream Sundae Station:

Vanilla, Strawberry and Chocolate Ice Cream, Hot Fudge Sauce, M&M's, Strawberry Sauce, Shredded Coconut, Pecans, Sprinkles, and Whipped Cream

**\$14.00++ per person**



Action Station \$175 per attendant

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## loews signature cocktail parties

### COLD HORS D'OEUVRES

*(price based on per piece, minimum 25 pieces per item)*

Ceviche Style Lobster and Avocado Martini	\$8.50++ each
Shrimp and Scallop Ceviche Martini	\$8.00++ each
Island Mango and Shrimp Salad with Crispy Tortilla	\$8.00++ each
Shot of Shrimp Cocktail	\$8.00++ each
Crab and Corn Salad on Sesame Cone	\$8.00++ each
Ahi Tuna Tartar with Wasabi Aioli	\$7.50++ each
Sesame Seared Big Eye Tuna with Paw Paw Slaw	\$7.50++ each
Pepper Seared Filet of Beef, Caramelized Onions, Maytag Blue Cheese Crostini	\$7.50++ each
Thai Curry Chicken with Spicy Peanut Sauce	\$6.50++ each
Lomi-Lomi Salmon in Crisp Sesame Wonton Cup	\$6.50++ each
Watermelon and Feta Cheese Skewer with White Balsamic Glaze	\$6.50++ each
Spicy Jumbo Lump Crab Sushi with Cucumber and Avocado	\$6.50++ each
Korean Beef Bulgogi on Cucumber with Kimchi Slaw	\$6.50++ each
Smoked Salmon Mousse, Crème Fraiche and Caviar Tart	\$6.50++ each
Country Style Pork Pate with Roasted Garlic Crostini	\$6.50++ each
Artichoke and Roma Tomato Bruschetta	\$5.50++ each
Celery, Carrots and Jicama Shooters with Avocado Ranch Dressing	\$5.50++ each
Buffalo Mozzarella and Grape Tomato with Basil Leaf Lollipop	\$5.50++ each
Feta Cheese, Artichoke, Tomato, and Baby Spinach Mini Wrap	\$5.50++ each
Asparagus and Serrano Ham with Grain Mustard	\$5.50++ each
Chicken Salad in a Crispy Phyllo Cup	\$5.50++ each
Roasted Turkey, Pecans, Figs and Cream Cheese Mini Wrap	\$5.50++ each

### HOT HORS D'OEUVRES

*(price based on per piece, minimum 25 pieces per item)*

Mini Blue Crab Cakes with Kaffir Lime Rémoulade	\$8.50++ each
Lobster Corn Dog with Spicy Mango Mustard Sauce	\$8.50++ each
Sea Scallop Wrapped in Prosciutto with Lemon Grass Butter	\$8.00++ each
Tempura Shrimp with Thai Chili Sauce	\$8.00++ each
Chicken Marsala Puff	\$6.50++ each
Chicken Dim Sum with Sweet Thai Chili Dipping Sauce	\$6.50++ each
Chicken Lemongrass Pot Sticker	\$6.50++ each
Coconut Chicken Tenders with Mango Horseradish Sauce	\$6.50++ each
Tandoori Chicken Skewers with Raita Cucumber Dip	\$6.50++ each
Truffled Wild Mushroom Ragout, Pecorino Tartufo, Brioche Toast	\$6.50++ each
Reuben in Phyllo	\$5.50++ each
BBQ Boneless Pork Ribs with Char Siu Drizzle	\$6.50++ each
Ginger Glazed Pork Pot Sticker with Ponzu Sauce	\$6.50++ each
Coconut Curry Braised Pork Belly and Pickled Vegetable Bao	\$6.50++ each
Braised Short Rib and Fontina Panini	\$6.50++ each
Mini Beef Wellington	\$6.50++ each
Mediterranean Lamb Kabob with Mint Chutney	\$6.50++ each
Roasted Corn Conch Fritters with Chipotle-Honey Aioli	\$6.50++ each
Cheese and Guava Empanada	\$5.50++ each
Pear & Almond Brie on Phyllo	\$5.50++ each
Spanakopita	\$5.50++ each
Wild Mushroom and Asiago Cheese Risotto Croquette	\$5.50++ each
Kale Dumpling	\$5.50++ each
Fig and Mascarpone in Crisp	\$5.50++ each



Action Station \$175 per attendant

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loews signature cocktail parties

## BEVERAGE SELECTIONS

### Luxury Collection

Ketel One - Vodka, Hendrick's - Gin, Glenfiddich - Scotch, Maker's Mark - Bourbon, Crown Royal - Whiskey, Bacardi 8 - Rum, Patron Silver - Tequila

**Wines by the Glass:** Piper Heidsieck Champagne, Beringer White Zinfandel, Craggy Range Sauvignon Blanc, Stellina Di Notte Pinot Grigio, Cambria Chardonnay, Lyric by Etude Pinot Noir, Decoy Merlot, Justin Cabernet Sauvignon

### Premium Collection

Absolut - Vodka, Bombay Original - Gin, Dewar's White Label - Scotch, Jack Daniels - Whiskey, Canadian Club - Blend, Bacardi Superior - Rum, Sauza Blue - Tequila

**Wines by the Glass:** Piper Heidsieck Champagne, Beringer White Zinfandel, Campanile Pinot Grigio, 14 Hands Chardonnay, Mark West Pinot Noir, 14 Hands Cabernet Sauvignon, Broken Earth "Pull" Merlot

### Select Collection

New Amsterdam - Vodka, Seagrams - Gin, Cutty Sark - Scotch, Jim Beam - Bourbon, Seagrams 7 Whiskey, Cruzan - Rum, Sauza Gold - Tequila

**Wines by the Glass:** Piper Heidsieck Champagne, Beringer White Zinfandel, Context Sauvignon Blanc, Context Chardonnay, Context Merlot, Context Cabernet Sauvignon, Context Pinot Noir

### Beer Collection

#### Domestic

Bud Light, Budweiser, Michelob Ultra, Miller Lite

#### Import/Specialty

Corona Extra, Heineken, Stella Artois, Sam Adams Boston Lager

## SPECIALTY BEVERAGE STATIONS

### Frozen Drinks:

Blended to order

(Choice of Two Flavors)

Strawberry, Mango, Banana Daiquiris

Mango, Strawberry or Traditional Lime Margaritas

Traditional Pineapple-Coconut Piña Coladas

**\$12.50++ per drink**

### Tropical Island

Mai Tai and Island Punch to welcome you to the Royal Pacific

**\$9.00++ per drink**

### Add Some Fizzle to Your Event:

Piper Sonoma Sparkling Wine will be used to create Mimosas, Bellinis, Kir Royales, and Royal Spritzers

**\$12.50++ per drink**

### Shaken Not Stirred:

Ketel One and Hendrick's Gin Prepared for the Perfect Martini

Served in Chilled Martini Glass and Garnished with Plump Olives

Selections may also include Cosmopolitan and Sour Apple

**\$13.25++ per drink**



Action Station \$175 per attendant

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## Loews signature cocktail parties

### Loews Wines by the Glass

Loews Hotels introduces exceptional wine choices on all three tiers of the Banquet Wine List that embrace several regions throughout the world.

### Hosted Bar by the Drink

This includes a full bar set-up featuring our Select, Premium or Luxury.

Charges are based on per-drink basis reflecting actual number of drinks consumed.

A Fee of \$175.00 Per Bartender will apply if beverage sales are less than \$300.00 per bar for the first hour and \$200.00 per bar for each hour thereafter.

Beverage	Luxury	Premium	Select
Mixed Drink	\$10.50++	\$9.50++	\$8.50++
Cordials	\$12.50++	\$12.50++	\$12.50++
Select Wines	\$12.50++	\$10.50++	\$9.00++
Blush Wine	\$9.00++	\$9.00++	\$9.00++
Sparkling Wine	\$10.50++	\$10.50++	\$10.50++
Import Beer	\$8.00++	\$8.00++	\$8.00++
Domestic Beer	\$7.75++	\$7.50++	\$7.50++
Soft Drinks	\$5.75++	\$5.75++	\$5.75++
Specialty Drink	\$12.50++	\$11.00++	\$9.50++

### Cash Bar by the Drink

Cash bar arrangements can be made available whenever host sponsored beverages are not provided.

Prices are inclusive of service charge and sales tax

A Fee of \$175.00 Per Bartender will apply if beverage sales are less than \$300.00 per bar for the first hour and \$200.00 per bar for each hour thereafter

Beverage	Luxury	Premium	Select
Mixed Drink	\$12.50	\$11.50	\$11.00
Cordials	\$13.00	\$13.00	\$13.00
Select Wines	\$14.00	\$13.00	\$12.00
Blush Wine	\$12.00	\$12.00	\$12.00
Import/Specialty Beer	\$9.50	\$10.00	\$9.50
Domestic Beer	\$9.50	\$10.00	\$9.50
Soft Drinks	\$7.50	\$7.50	\$7.50

### Package Bars

A complete stocked bar with unlimited consumption of beverages, based on 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.

### Hosted Bar by the Hour

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

### Hosted Signature Wine and Beer Bar by the Hour

Per Person Package	Luxury	Premium	Select
1 Hour	\$26.00++	\$24.00++	\$22.00++
2 Hours	\$36.00++	\$32.00++	\$26.00++
Each Additional Hour	\$16.00++	\$14.00++	\$12.00++



Action Station \$175 per attendant

++ Prices available through 12/17. All prices are subject to taxable service charges and applicable sales taxes.



loews signature cocktail parties

## EVENT WINE LIST

### Bubbles

Piper Heidsieck, France \$103.00++

### Chardonnay

Chardonnay, Context, California \$38.00++  
 Chardonnay, 14 Hands, Washington \$44.00++  
 Chardonnay Cambria, California \$62.00++

### Other Whites

Sauvignon Blanc, Context, California \$38.00++  
 Sauvignon Blanc, Craggy Range, New Zeland \$72.00++  
 Pinot Grigio, Campanile, Italy \$44.00++  
 Pinot Grigio, Stellina Di Notte, Italy \$50.00++  
 White Zinfandel, Beringer, California \$38.00++  
 Pinot Grigio, Campanile, Italy \$38.00++

### Cabernet Sauvignon

Cabernet Sauvignon, Context, California \$38.00++  
 Cabernet Sauvignon, 14 Hands, Washington \$44.00++  
 Cabernet Sauvignon, Silver Palm, California \$63.00++  
 Cabernet Sauvignon, Justin, California \$73.00++

### Other Reds

Pinot Noir, Mark West, California \$52.00++  
 Pinot Noir, Lyric by Etude, California \$73.00++  
 Pinot Noir, Context, California \$38.00++  
 Merlot, Context, California \$38.00++  
 Merlot, Decoy, California \$88.00++  
 Merlot, Broken Earth "Pull", California \$58.00++  
 Rioja, Marques de Riscal Proximo, Spain \$50.00++  
 Rioja, Vega, Spain \$50.00++  
 Rioja, Marquis de Riscal Reserva, Spain \$63.00++

Note: All Selections Based Upon Availability



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the dinner experience

## WANTILAN LUAU DINNER BUFFET

### Salad Display

Organic Greens with Heirloom Tomato, Avocado, Maui Onion, and  
Toasted Macadamia Nuts with Passionfruit Vinaigrette  
Chopped Napa Cabbage Salad with Lomi Lomi Salmon and Orange Ginger Dressing  
Oven Roasted Vegetables with Chili-Lime Vinaigrette  
Mini Mango and Papaya Salad with Tropical Melons  
Hawaiian Ahi Tuna Poke Martini

### Carving Station:

Roasted Kalua Suckling Pig, Guava Puree

### Hibachi Display

Korean Barbequed Black Angus Beef, Teriyaki Glaze

### South-Pacific Display

Hawaiian Pink Sea Salt Dusted Mahi Mahi, Wood Grilled Szechuan Spiced Chicken Breast

### Wok Display

Steamed Jasmine Rice, Oven Roasted Sweet Potatoes and Seasonal Vegetables, Johnny Cakes

### Mini Desserts

Coconut Bread Pudding  
Mango Cheesecake  
Dark Chocolate Banana Torte  
Vanilla Waffle Cone with Golden Pineapple Mousse  
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$115.00++ per person**

This Buffet Requires a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Shrimp Summer Rolls

with Roasted Peanut Sauce

**\$4.00++ per person**

### Dessert Display

Banana and Cheesecake Lumpia with  
Coconut-Rum Butter Sauce

**\$3.00++ per person**



Action Station \$175 per attendant

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the dinner experience

## CARIBBEAN CARNIVAL BUFFET

### Salad Display

Organic Greens, Tomato, Avocado, Red Onion, Cucumber, Carrots, Cilantro-Lime Vinaigrette  
 Pinto Bean and Shrimp Salad, Chorizo, Peppers, Cilantro, Oven Roasted Vegetables with Chili-Lime Vinaigrette  
 Mini Mango and Papaya Salad with Tropical Melons  
 Fish Ceviche Martini

### Carving Station:

Roasted Criollo Suckling Pig, Garlic-Lemon Mojo, Coconut-Pineapple Brioche Carving Roll

### Del Salteny

Ropa Vieja, Shredded Beef, Tomato & Natural Jus

### De la Parrilla Display

Roasted Lemon Snapper, Sofrito Sauce  
 Jerk Chicken, Mango Papaya Relish, Jerk BBQ Sauce  
 Oven Roasted Sweet Potatoes and Seasonal Vegetables, Johnny Cakes

### Mini Desserts

Caribbean Rum Cake  
 Guava Flan  
 Coconut & Caramel Rice Pudding  
 Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$115.00++ per person**

This Buffet Requires a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person.  
 Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Shrimp Summer Rolls

with Roasted Peanut Sauce

**\$4.00++ per person**

### Dessert Display

Banana and Cheesecake Lumpia with  
 Coconut-Rum Butter Sauce

**\$3.00++ per person**



Action Station \$175 per attendant

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the dinner experience

## MEDITERRANEAN DINNER BUFFET

Roasted Gazpacho with Traditional Condiments

Greek Salad Station with Romaine Lettuce, Tomato Wedges, Sliced Bermuda Onions, Cucumbers, Herbed Crouton, Lavosh, and Assorted Dressings

Grilled Asparagus and Roasted Peppers with Lemon and Roasted Shallot Vinaigrette

Curried Tomato Salad with Apricot, Coriander and Almonds

Couscous Salad with Spiced Shrimp and Oregano

### Platter of Assorted Grilled Flat Breads

Roma Tomato and Feta, Artichoke

Chick Peas and Fontina Cheese

Serrano Ham, Grapes and Manchego Cheese

Chicken Tagine with Preserved Lemon and Olives

Rosemary-Thyme Seared Beef Filet with Artichoke and Garlic Fondue

Oven Roasted Sea Bass with Mussels, Tomato Ouzo Sauce, Crumbled Feta

Haricot Verts, Baby Carrots and Turmeric Cauliflower

Freshly Baked Moroccan Bread

### Dessert Display

Baklava

Kaitaifi

Locum

Pistachio-Orange Mousse with Dried Dates

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$125.00++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Crab and Tabbouleh Salad

Bulgur, Tomato, Cucumber, Lemon Juice and Parsley

**\$12.00++ per person**

### Carving Station:

Moroccan Spiced Andersons Ranch Leg of Lamb

**\$10.00++ per person**

### Crepe Station:

Strawberry Crepes with Vanilla Bean Pastry Cream and Grande Marnier Sauce

**\$5.00++ per person**



Action Station \$175 per attendant

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the dinner experience

## ITALIAN DINNER BUFFET

Tuscan Broad Bean Soup

Hearts of Romaine and Radicchio Salad with Artichokes, Kalamata Olives, Red Onions, and Chianti Vinaigrette

Antipasto Platter to Include Marinated Seasonal Vegetables, Sliced Mortadella, Salami, Capicola, Marinated Provolone Cheese, Fontina Cheese, and Herbed Olives

Penne Pasta with Shrimp, Green Lip Mussels and Macerated Fennel, Cigligine Mozzarella and Basil Marinated Cherry Tomatoes

**Carving Station:** 

Rosemary-Garlic Porchetta Pork Loin

Carving Rolls

Chicken Saltimbocca

Grilled Salmon Puttanesca with Black Olives, Capers and Plum Tomatoes

Wild Mushroom Ravioli with Asiago Cream

Broccolini with Sautéed Zucchini and Yellow Squash

Garlic Bread Sticks and Focaccia Rolls

**Dessert Display**

Tiramisu

Cannoli

Zuppa Inglese

Florida Strawberry Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$110.00++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Tuna and White Bean Salad

with Red Onions and Red Wine Vinaigrette

**\$6.00++ per person**

### Risotto Station:

Arborio Rice with Choice of Royal Red Shrimp, Artichokes, Sun-Dried Tomato, Butternut Squash, Cremini Mushroom, Caramelized Onions and Pesto, Parmesan Cheese and Ground Black Pepper

**\$25.00++ per person**

### Tuscan Beef Steak

with Roasted Tomato Demi

**\$7.00++ per person**

### Cherry and Dark Chocolate Cassata

with Pistachio Nuts

**\$4.00++ per person**



Action Station \$175 per attendant

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the dinner experience

## THE STEAK HOUSE DINNER BUFFET

French Onion Soup, Gruyere Gratinée  
 Iceberg Salad with Cherry Tomatoes, Cucumbers, Red Onions, Apple Wood Smoked Bacon and Crumbled Blue Cheese, Ranch, Blue Cheese and Russian Dressings  
 Fresh Buffalo Mozzarella Salad with Heirloom Tomatoes, Balsamic Vinaigrette  
 Petit Sirloin Steak  
 Grilled Natural Atlantic Local Catch  
 Roasted Natural Chicken Breast  
 Horseradish and Tomato Barbeque Sauces on the Side  
 Mashed Potatoes  
 Truffle Macaroni & Cheese  
 Seasonal Vegetable Succotash and Grilled Asparagus

**Dessert Display**  
 Old Fashioned Apple Pie  
 New York Cheesecake  
 Double Fudge Chocolate Cake  
 Sourdough and Whole Wheat Bread Rolls  
 Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$115.00 ++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

Chilled Jumbo Shrimp & Avocado Cocktail

**\$12.00++ per person**

Oysters and/or Clams on the Half Shell

**\$6.50++ per person**

Grilled Filet Mignon (as a substitute)

**\$14.00++ per person**

Grilled Ahi Tuna (as a substitute)

**\$12.00++ per person**

Crème Brûlée Station 

with Berries and Whipped Cream

**\$7.50++ per person**

Shaken Not Stirred 

Ketel One Vodka and Bombay Sapphire Gin Prepared for the Perfect Martini

Chilled Martini Glass and Garnished with Plump Olives  
 Selections may also include Cosmopolitan and Sour Apple

**\$13.25++ per person**



Action Station \$175 per attendant

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the dinner experience

## JAKE'S FLY-BOY DINNER BUFFET

Mixed Garden Greens with Shredded Jalapeno Jack Cheese,  
Cucumber, Carrots and Grape Tomatoes, Assorted Dressings  
Grilled Asparagus with Pickled Shiitake Mushrooms and Sesame Vinaigrette  
Orecchiette Pasta Salad, Green Lip Mussels, Bay Shrimp, and Scallops  
Fruit Salad with Strawberry Champagne Mint Vinaigrette  
Braised Short Ribs, Natural Beef Jus  
Pan Roasted Local Catch, Smoked Red Pepper Sauce  
Citrus Brined Barbequed Chicken, Citrus Sauce  
Oven Roasted Sweet Corn with Chive Butter  
Hot Potato Salad with Onions, Tomatoes, Scallions, Extra Virgin Olive Oil  
Freshly Baked Bread and Rolls Display with Sweet Butter

### Dessert Display

Build your own Shortcake with Marinated Berries  
Mini Apple Pie  
Mini Pecan Pie  
Oreo Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$105.00++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

Palmetto Creek Farms Pulled Pork Sliders

**\$6.00++ per person**

Mini Peach Cobbler Tartlet

**\$4.00++ per person**

Curried Chicken, Mango & Papaya Salad

**\$4.00++ per person**



Action Station \$175 per attendant

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the dinner experience

## ISLAND TROPICAL DINNER BUFFET

Conch Chowder with Scotch Bonnet and Sweet Tomato, Baby Romaine, Carrots, Cucumbers, Croutons, Cheddar Cheese, Citrus Hearts of Palm, Vanilla-Guava Vinaigrette

Spiced Shrimp and Black Bean Salad

Island Roasted Sweet Potato Salad with Asparagus Cilantro and Lime

**Carving Station:** 

*Palmetto Creek Farms*

Pork Loin, Roasted Apple & Raisin Chutney & Carving Rolls

Hawaiian Sea Salt Dusted Mahi-Mahi with Coconut Saffron Sauce

Grilled Churrasco Steak with Chimichurri Sauce

Fried Sweet Plantains

Island Spiced Vegetables with Cumin and Toasted Almonds

Freshly Baked Bread and Rolls Display with Sweet Butter

### Dessert Display

Tropical Fruit Tart

Chocolate Banana Cake

Passion Fruit Cheese Cake

Coconut-Guava Roulade

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$105.00++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person. Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Seafood Ceviche in a Martini Glass

Jumbo Shrimp, Sea Bass and Scallops, Lime, Garlic, Shaved Red Onion, and Cilantro

**\$9.00++ per person**

### Plantain Stuffed Chicken Breast

with Mango-Papaya Salsa and Passion Fruit Beurre Blanc

**\$6.00++ per person**

### Shrimp and Avocado Salad

with Honey Bell Citrus Vinaigrette

**\$9.00++ per person**

### White Chocolate Macadamia Nut Cream Pie

**\$4.00++ per person**



Action Station \$175 per attendant

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## NEW SOUTH BBQ FEAST DINNER BUFFET

Crisp Mix of Romaine Lettuce Served with Chef's Selection of Assorted Toppings, Bacon Vinaigrette

Crisp Red and Green Cabbage Cole Slaw

Southern Style Macaroni Salad with Roasted Corn

Platter of Seasonal Grilled and Roasted Vegetables with Marinated Olives

BBQ Chicken Breast

Coffee Rubbed Pork St. Louis Ribs with Sweet & Spicy Barbeque Sauce

Texas Style Smoked Brisket

Grilled Corn on the Cob

Collard Greens with Country Bacon and Onion

### Baked Potato Bar

Jumbo Baked Potatoes, Bacon Bits, Shredded Cheddar, Scallions, Sour Cream and Sweet Butter

Freshly Baked Bread and Rolls Display with Sweet Butter

### Dessert Display

Apple Pie

Peach Cobbler

Mini Chocolate Mudd Pie

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$103.00++ per person**

Buffets Require a Minimum of 50 Persons. Less than 50 People, Add \$6.00++ per person.  
Assorted Soft Drinks & Bottled Waters can be Added and Charged Based on Consumption.

## A Chance to Enhance

Additions to any *Dinner Experience* menu based on the same guarantee as the menu chosen

### Carolina Style Pulled Pork

with Barbeque Sauce and Carving Rolls

**\$6.00++ per person**

### Marble Cheesecake

with Walnut Brownie Crust

**\$4.00++ per person**

### Hot Side of Salmon

with Grain Mustard Maple Glaze

**\$10.00++ per person**

### Yukon Gold Potato Salad

**\$3.00++ per person**



Action Station \$175 per attendant

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## THE RESTAURANT STYLE DINNER EXPERIENCE

*Your Guests will choose their dinner entrée selection tableside with tableside drink service.*

### Appetizer

Crab, Avocado & Citrus Salad, Spiced Tobiko Aioli

### Salad

Organic Micro Lettuce Salad

Organic Greens with Cucumber, Confit Tomato, Pickled Red Onion, Carrots, Spiced Candied Walnuts,  
Champagne-Citrus Vinaigrette

### Main Course

*(choice-of)*

Slow Roasted Beef Tenderloin

Truffle Pecorino Potato Gratin, Roasted Baby Vegetables  
Shiitake Mushroom Natural Jus

OR

Pan Seared Florida Snapper

Braised Quinoa & Beluga Lentils, Asparagus, Baby Carrots  
Tomato Emulsion, Watercress Puree

OR

Chick Pea & Lentil Cake

Vegetable & Israeli Cous Cous Stew, Roasted Yellow Pepper Nage

### Dessert Duo

Passion Fruit Cheesecake

Hazelnut Mocha Chocolate Crunch Cake

Freshly Baked Sourdough and Wheat Bread Rolls

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$135.00++ per person**



Action Station \$175 per attendant

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## PLATED DINNER SELECTIONS

Plated dinner pricing is based on a (3) Course Meal with a Choice of Soup, Salad or Appetizer, Entrée and Dessert.

All Selections are accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas and Iced Tea

Freshly Baked Rolls and Sweet Butter

## SOUPS

Callaloo Soup Crispy Okra

Minestrone

Roasted Butternut Squash with Crispy Pancetta

French Onion Soup with Gruyere Cheese Crostini

Chicken Corn Chowder

Coconut Chicken Curry

Crawfish Chowder

Lobster Bisque with Crème Fraiche

## APPETIZERS

### COLD:

#### Smoked Chicken Terrine

Goat Cheese, Pistachios & dried Cherries

#### Florida Fish Ceviche Martini

Line Caught Cape Canaveral White Fish, Onions, Cilantro, Red Peppers, Mango, Leche de Tigre

#### Vine Ripened Beefsteak Tomatoes & Mozzarella Cheese

Baby Arugula, Basil Chiffonnade, Champagne Vinaigrette and Aged Balsamic

#### Beef Carpaccio

Arugula Salad, Grain Mustard Aioli and Extra Virgin Olive Oil

### HOT:

#### Pan Seared Sea Scallops

Charred Shiitake Mushrooms, Roasted Golden Beets, Parsnip Puree

#### Maryland Crab Cakes

Roasted Red Pepper Creamed Corn, Crispy Arugula, Citrus Relish

#### Potato Gnocchi

Lamb Ragu, Pecorino Cheese

#### Marinated Grilled Tofu

Beluga Lentil & Quinoa, Edamame Emulsion, Roasted Tomato Relish



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## SALADS

### Organic Mixed Greens

Balsamic Figs, Toasted Walnuts & Goat Cheese, Poached Pears, Port Wine Vinaigrette

### Iceberg Wedge

Buttermilk Blue Cheese, Crispy Bacon, Grape Tomatoes, Hydroponic Cucumbers, Balsamic Gelee, Blue Cheese Dressing

### Caesar

Hearts of Romaine, Shaved Parmesan Cheese, Crispy Pancetta, Roasted Garlic Crouton, Caesar Dressing

### Country Style Pork Terrine

Organic Baby Greens, Pistachio, Heirloom Tomato, Blueberry Raisin Chutney

### Artisan Greens & Shrimp

Cape Canaveral Royal Red Shrimp, Sliced Radish, Pickled Onions, Heirloom Cherry Tomatoes, Citrus Vinaigrette

### Chopped Asian Salad

Romaine Lettuce, Edamame, Citrus, Nappa Cabbage, Carrots, Red Onions, Wonton Crisp, Ponzu Vinaigrette

### Avocado & Crab

Baby Spinach & Frisee, Carrots, Mandarin Orange, Cucumbers, Chive Butter Crisp, Citrus Ginger Vinaigrette

### South-West Salad

Romaine Lettuce, Black Beans, Roasted Corn, Tomatoes, Red Onions and Crispy Corn Chips, Chipotle Vinaigrette

## ENTRÉES

### Rosemary Grilled Airline Chicken Breast

Yukon Potato Puree, Seasonal Vegetables, All Natural Roasted Chicken Jus

**\$84.00++ per person**

### Parmesan Crusted Chicken Breast

Creamy Herbed Polenta Cake, Grilled Asparagus, Oven Roasted Cippolini Onions, Sundried Tomato Cream

**\$84.00++ per person**

### Pan Seared Line Caught Local Catch

Okinawan Potato Hash, Seasonal Vegetables, Coconut Saffron Sauce

**\$94.00++ per person**

### Herbed Basted Florida Grouper

Zellwood Corn & Cheese Grits, Edamame Vegetable Succotash, Citrus Emulsion

**\$96.00++ per person**

### Apple-wood Smoked Pork Chop

Butternut Squash & Parmesan Risotto, Roasted Vegetables, Caramelized Apple Chutney

**\$96.00++ per person**



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## ENTRÉES (Continued)

### Char Grilled Beef Rib Eye Steak

Truffle Pecorino Potato Gratin, Pan Roasted Mushrooms, Shallot Confit, Roasted Asparagus, Port Demi Glaze

**\$105.00++ per person**

### Horseradish Crusted Filet Mignon

Confit of Fennel Savory Bread Pudding, Seasonal Vegetables, Grain Mustard Sauce

**\$110.00++ per person**

### Braised Short Rib

Roasted Garlic Yukon Gold Crushed Potatoes, Candied Carrots & Haricot Vert, Natural Beef Jus

**\$96.00++ per person**

### Chick Pea & Quinoa Cake

Beluga Lentil & Israeli Cous Cous Stew, Roasted Yellow Pepper Nage

**\$84.00++ per person**

## ENTRÉE DUETS

### Lightly Smoked Filet Mignon, Pan Seared Line Caught Snapper

Truffle Scented Creamy Polenta, Roasted Broccolini & Baby Carrots, Port Wine Demi

**\$115.00++ per person**

### Roasted Garlic Filet Mignon & Jumbo Lump Crab Cake

Yukon Gold Potato Hash, Baby Vegetables, Grain Mustard & Peppercorn Sauce

**\$125.00++ per person**

### Pan Roasted Petit Tenderloin of Beef & Butter Poached Lobster Tail

Chive & Pork Belly Potato Croquette, Parmesan Crusted Asparagus, Morel Cognac Cream

**\$145.00++ per person**

## DESSERTS

**Tres Leches Cake**

**Baked Coconut Flan**

**Mango Cheese Cake Lollipop & Dark Chocolate**

**Flourless Cake** with Peanut Butter Mousse

**Dark Chocolate Mud Pie** with Raspberry Coulis

**Churro Bread Pudding** with Dulce de Leche Ice Cream

Add \$5.00++ per person for choice of more than (1) entree.

Add \$10.00++ per person for a (4) course meal

Add \$20.00++ per person for a (5) course meal

Entrée guarantees due 72 hours prior to function

**White Chocolate Mousse Cone** in Sable Cookie Crunch

**Hazelnut Butter Cream Crunch Cake** with White Chocolate Gelato

**Key lime Cheese Cake** with Merengue



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## CHEF'S RECOMMENDATION

(Choose One of Each Course)

### APPETIZER

Tuna Tartar

European Cucumber, Micro Cilantro, Yuzu Soy Glaze

OR

Cape Canaveral Royal Red Shrimp Salad

### SOUP

Broccoli Soup

OR

Yucca Soup with Granny Smith Apple & Leek Frits

### SALAD

Organic Farm Fresh Baby Greens

Candied Bacon, Pretzel Crisp, Soft Poached Egg, Mustard Vinaigrette

OR

Avocado & Crab

Baby Spinach & Frisée, Carrots, Mandarin Orange, Cucumbers, Chive Butter Crisp, Citrus Ginger Vinaigrette

### ENTREE

Pan Roasted Filet Mignon

Truffle Pecorino Savory Bread Pudding, Pan Roasted Hen of the Woods, Tomato Confit, Grilled Asparagus, Cabernet Sauvignon Reduction

OR

Pan Seared Chilean Sea Bass

Crispy Polenta Cake, Seasonal Vegetables, Cauliflower Puree, Saffron Beurre Blanc

### DESSERT

Dark Chocolate Merengue Roulade Infused Hazelnut Crunch, Ube (Purple Yam) Ice Cream

Freshly Baked Rolls and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Herbal Teas, and Iced Tea

**\$130.00++ per person**



Action Station \$175 per attendant

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MEETINGS@UNIVERSALORLANDO.COM

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