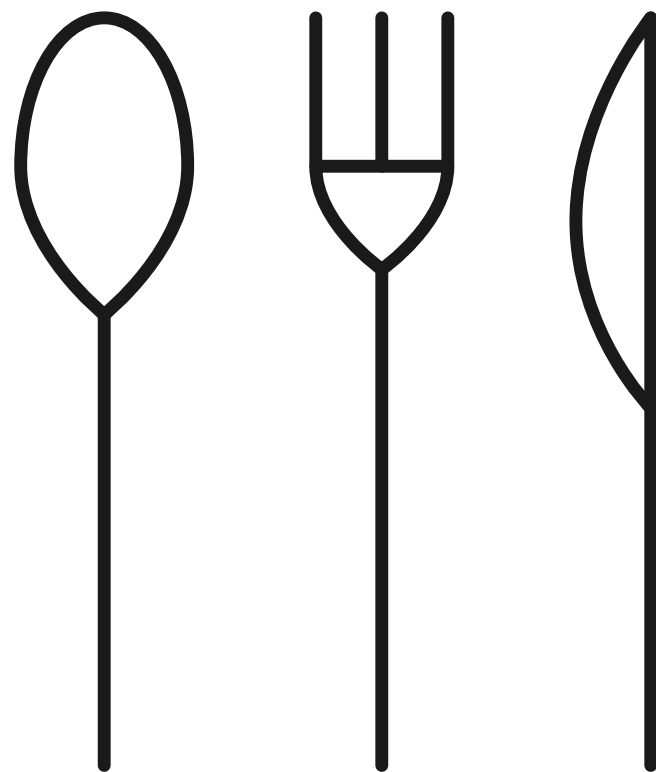




BANQUET CATERING MENUS



More to enjoy for every occasion.

Treat your guests to a dining experience they won't soon forget.

Our team is proud to offer an incredible range of creative culinary masterpieces, with each dish as delicious as the next.

With everything from plated breakfasts and gourmet lunches to reception stations and themed dinner buffets, our extensive menu selection can accommodate your unique needs for any event or meeting. We'll also gladly work with you to create a customized menu sure to make every guest smile.



WELCOME RECEPTION AT THE POOL



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Message from Our Chef

Greetings! My name is David Hackett. I'm the Executive Chef at Caribe Royale Orlando, the perfect destination to host your next unforgettable event.

My team of highly trained professional chefs are dedicated to ensuring that you and your guests have the most memorable dining experience throughout your stay. Our passion comes from years of honing our culinary craft and skill. We get excited to use fresh, wholesome, hand-selected and quality ingredients, which allow us to create full-flavored dishes, unique in both flavor and presentation.

On behalf of the culinary team at Caribe Royale Orlando, we look forward to welcoming you to our home!

CHEF DAVID HACKETT
EXECUTIVE CHEF





BREAKFAST

AVOCADO TOAST, PERFECT POACHED EGG

Breakfast Plated

A two-course breakfast with your choice of starter and entrée.

Price based on one starter, one entrée and breakfast pastries.
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included.
Minimum 15 people | Maximum 60 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

Published pricing valid through Summer 2027. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.

BREAKFAST ON BOCA PATIO

STARTER

Choose One:

Sliced Seasonal Fresh Fruit,
Berries

Greek Yogurt, Granola,
Chia Seeds, Macerated
Strawberries, Fresh Blueberries

Fresh Fruit Skewer, Mixed Berry
Yogurt Sauce, Flax Seeds

ENTRÉE

HOMESTYLE BREAKFAST 43

Choose One:

Vegetable Cheddar Egg Frittata, Onions,
Spinach, Roasted Mushrooms,
Smoked Cheddar

Farm Fresh Scrambled Eggs,
Jack and Cheddar Cheese

Roasted Trinity Pepper Potatoes
Smoked Applewood Bacon
Thyme Roasted Roma Tomato

STEAK AND EGGS 46

Seared Beef Tenderloin, Bearnaise Sauce,
Egg Frittata, Green Chile, Red Pepper,
Cotija Cheese

Parmesan Truffled Home Fries
Thyme Roasted Roma Tomato
Sautéed Spinach

COLD BEVERAGES

Florida Orange Juice

HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Breakfast Buffet

A stunning spread for the most important meal of the day.

Minimum 25 people | Maximum 90 minutes of service

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HEALTHY JUMPSTART 55

- Sliced Fresh Seasonal Fruit, Strawberries
- Cold Cereals, Bananas, 2% Milk, Almond Milk
- Yogurt Bar: Piña Colada Yogurt, Cherry and Dark Chocolate Greek Yogurt, Granola, Toasted Coconut, Dried Pineapple, Toasted Pepitas
- Chef's Selection of Fresh Baked Breakfast Pastries, House Whipped Honey Butter, Assorted Gourmet Jams
- Vanilla Cinnamon Oatmeal, Brown Sugar, Honey, Apple Compote, Sliced Almonds, Blueberries
- Stuffed Croissants, Ham, Cheese, Spinach, Ricotta
- Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea
- Florida Orange Juice, Grapefruit Juice

TRADITIONAL AMERICAN 65

- Tropical Sliced Seasonal Fruit, Strawberries
- Matcha Coconut Chia Seed Pudding, Plain Greek Yogurt
- Toppings: Nut Free Granola, Diced Fresh Fruit Toppings, Shaved Almonds, Florida Honey
- Chef's Selection of Fresh Baked Breakfast Pastries, House Whipped Honey Butter, Sliced Bread Toast, Gourmet Jams
- Farm Fresh Scrambled Eggs, Chopped Chives, Cheddar Jack Cheese
- Applewood Smoked Bacon
- House-Made Cut Red Bliss Potatoes, Julienned Tri-Color Peppers
- Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea
- Florida Orange Juice, Grapefruit Juice

ROYALE BRUNCH 81

- Chili-Lime Tropical Fruit, Fresh Berries, Tajin
 - Greek Yogurt Bar, Florida Honey, Pistachio, Granola, Seasonal Compote
 - Avocado Toast Station
Attendant Required
 - Ciabatta Bread, Smashed Avocado, Mandarin Orange, Pickled Red Onion, Sunflower Seeds, Micro Cilantro
 - Honey Butter, Gourmet Jams, Jellies
 - Soft Scrambled Eggs, Crème Fraiche, Chives, Healthy Scrambled Egg Whites
 - Applewood Smoked Bacon
 - Roasted Yukon Gold Potatoes
 - Chicken, Waffles
 - Buttermilk Fried Chicken, Golden Waffles, Bourbon Maple Syrup, Hot Honey Butter, Chives
 - Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea
 - Florida Orange Juice, Grapefruit Juice
- ### Substitutions
- Add 5 for second meat option on buffet*
- #### Meat
- Chicken Apple Sausage, Kielbasa Sausage, Breakfast Patties, Breakfast Sausage Links, Canadian Bacon, Black Forest Bacon Sausage or Short Rib Hash
- #### Potato
- Hashbrowns, Home Fried Potatoes, Roasted Yukon Gold, Fried Tater Tots

ENHANCEMENTS

All items have a minimum requirement of 20 orders per selection. Prices vary depending on whether the item is ordered à la carte or with the buffet. Please see the price listed for each selection, À La Carte / With Buffet.

Southwest Steak & Egg Burrito 25/14

Seared Sirloin, Scrambled Egg, Sautéed Onions, Peppers, Pepper Jack Cheese, Salsa Verde, Flour Tortilla

Cuban Breakfast Croissant 25/14

Mojo Pork, Black Forest Ham, Scrambled Egg, Swiss Cheese, Dill Pickle Mustard Aioli

Bacon Egg Cheese Muffin 25/14

Applewood Smoked Bacon, Scrambled Egg, Cooper American Cheese, English Muffin

Breakfast Flatbread Pizzas 26/16

Country Gravy, Scrambled Eggs, Chopped Bacon, Crumbled Sausage, Bacio Mozzarella, Cheddar Jack Cheese, Scallions

Vegetarian Flatbread Pizza

Basil Pesto, Scrambled Eggs, Baby Spinach, Wild Mushrooms, Roasted Tomatoes, Crumbled Feta

Freshly Blended Juice Bar 18/12

Take a Beet: Orange, Beet, Apple, Cucumber

Nature's Fuel: Fresh Ginger, Lemon, Pineapple, Kale

Morning Squeeze: Orange, Mango

Carrot-ee Kid: Carrot, Ginger, Turmeric, Cantaloupe

Buttermilk Biscuit Sandwich 25/14

Homestyle Fried Chicken, Honey Butter, Peppadew Chutney

Buttery House-Made Baked Biscuit 25/14

Farm Fresh Egg, Breakfast Sausage Patty, Swiss Cheese

Breakfast Hand Pies 25/14

Western Egg, Ham, Peppers, Cheddar Egg, Spinach, Gruyère Cheese

Oatmeal Bar 22/15

Steel Cut Oatmeal Overnight Oats, Sliced Bananas, Blueberries, Strawberries, Pecan Praline, Golden Raisins, Brown Sugar

St. James Smoked Salmon 28/18

Whipped Cream Cheese, Whipped Onion and Chive Cream Cheese, Arugula, Diced Red Onions, Chopped Hard-Boiled Eggs, Capers, Diced Tomatoes, Plain Bagels

Brisket Skillet 26/16

Brisket Burnt Ends, Seasoned Diced Potatoes, Onions, Peppers, Scrambled Eggs, Cheddar Jack Cheese, Scallions

Shrimp and Grits 26/16

White Cheddar Grits, Cajun Shrimp, Creole Sauce, Chives

Breakfast Action Stations

Chef-prepared breakfast favorites to start your morning.

Chef/Attendant fees apply, \$275 each plus tax where applicable.
Minimum 50 people | Maximum 90 minutes of service

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BREAKFAST TOSTADAS 20

Chef/Attendant Required

Tostada Shells, Black Bean and Chorizo Rancheros, Scrambled Eggs/Fried Eggs, Pico de Gallo, Queso Fresco, Pickled Red Onions, Micro Cilantro

ASSORTED CARVED EGG QUICHES 18

Attendant Required

Four Cheese Quiche

Mediterranean Quiche

Pico de Gallo, Salsa Verde, Mornay Sauce, Bacon Jam, Chopped Chives

MALTED WAFFLES 17

Chef Required

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

CITRUS VANILLA FRENCH TOAST 17

Chef Required

Fresh Berry Compote, Maple Syrup, Local Honey, Whipped Cream, Chopped Pecans

OMELET ACTION 22

Chef Required

Farm Fresh Eggs, Egg Whites, Egg Beaters, Smoked Ham, Shrimp, Applewood Smoked Bacon, Mushrooms, Trinity of Peppers, Onions, Baby Spinach, Diced Tomatoes, Scallions, Monterey Jack, Cheddar and Feta Cheeses

BUTTERMILK PANCAKES 16

Chef Required

Strawberries, Blueberries, Bananas, Chocolate Chips, Maple Syrup, Whipped Cream, Powdered Sugar

BREAKFAST TACO- EVO GRIDDLE 25

Chef/Attendant Required

Flour and Corn Tortillas, Scrambled Eggs, Onions, Peppers, Chorizo, Chicken Tinga

Toppings

Pico de Gallo, Cheddar Jack Cheese, Queso Fresco, Guacamole, Salsa Rojo, Salsa Verde, Chopped Scallion, House-Made Hot Sauces

CRISPY CROISSANT STATION (Make Your Own) 18

Attendant Required

Vanilla, Lemon Curd, Cream Cheese Chantilly

Toppings

Fresh Berries, Oreo Crumbs, Brown Butter Streusel, Nutella, Candied Hazelnuts

BLACK STONE SKILLET 32

Outdoor Breakfast Only

Minimum Order 100

Grill Master/Attendant Required

Herb Roasted Hanger Steak Carved to Order, Chimichurri Hollandaise Sauce

Fried Egg, Home Fried Potatoes, Onions, Peppers



SNACKS

Effortlessly Elevated Breaks

Remixed for every palate.

Price of breaks based on 30 minutes of service. Breaks available for extended service or after 5pm at an additional cost. See your event manager for additional details on pricing.

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BEACHSIDE BONFIRE 48

S'mores Bar

Chef Required

House-Made Vanilla and Raspberry Marshmallows, Milk Chocolate Ganache Centers, Graham Cracker Sable Cookies, Toasted and Filled to Order

Toppings

Caramelized Diced Hazelnuts, Raspberry Crispies, Salted Caramel Pearls, Oreo Crumbles

Grilled Fruit Skewers (Fresh off the Grill)

Attendant Required

Pineapple, Cantaloupe, Honeydew

Beachside Empanadas

Mini Beef, Chicken and Veggie Empanadas, Lemon Aioli, Fresno Pepper Aioli

Sea Salt Popcorn

Freshly Popped Popcorn Seasoned with Sea Salt, Drizzled with Melted Butter or Various Popcorn Seasonings

Coastal Trail Mix

A Mix of Roasted Nuts, Dried Fruits, Coconut Flakes, Dark Chocolate Chunks

Coconut Water Smoothies

Refreshing Smoothies Made with Coconut Water, Mixed Berries, Banana, Lime Juice

TECH TIMEOUT 48

Recharge Parfaits

Greek Yogurt, Dark Chocolate, Pepitas, Granola Clusters, Edible Glitter

Savory 72-Hour Short Rib Turnover

Balsamic Aioli

Nap Time Nachos

Attendant Required

Terra Brand Chips, Mix of Crunchy Root Vegetables, Queso Blanco, Shredded Cheddar Jack Cheese, Pico de Gallo, Jalapeño

My Favorite Meme Cookie Station

Chef Required

Sugar Cookies with Edible Image Printing

Shaken or Stirred for a Fun and Interactive Experience: Red Bull Reboot

Attendant Required

Blue, Red, Coconut, Yellow, Watermelon, Regular, Sugar Free

Sliced Fruits, Mango, Strawberry, Kiwi, Pineapple, Watermelon

Cold Brew Grab and Go

Assorted Offerings to include Foxtail, La Colombe, with a Variety of Milks

Effortlessly Elevated Breaks

Remixed for every palate.

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GREEN WITH GRACE

GREEN WITH GRACE 48

Honeydew Gazpacho Shooters

Cucumber, Lime, Mint

Kale Hummus and Plantain Strips

Vibrant Green Hummus, Tahini, Citrus,
Fresh Herbs

Spinach and Artichoke Dip

Crispy Pita Chips

Mini Kiwi Fruit Tarts

Vanilla Cream, Fresh Diced Kiwi

Mini Key Lime Mason Jars

Florida Key Lime Curd, Fresh Whipped Cream,
Lime Garnish

Green Juice Nature's Fuel

Attendant Required

Fresh Ginger, Lemon, Pineapple,
Kale Matcha Green Tea

Infused Cucumber Mint Water

Bottled Green Beverages

Off-Road Joes Bottled Green Tea

Perrier

Sprite

TROPICAL TAKEAWAYS 55

Includes To-Go Boxes and Bags

Island Jerk Chicken Salad

Pineapple Mayo Dressing, Shredded Cabbage,
Brioche Slider Bun

Shaved London Broil

Horseradish Aioli, Swiss Cheese,
Brioche Slider Bun

Marinated Shaved Pork Bánh Mì

Pickled Vietnamese Vegetables, Cilantro Mayo,
Baguette

Sabra Hummus

Pretzel Chips

Caribe Tropical Fruit Cup

Pineapple, Cantaloupe, Honeydew,
Blueberries, Grapes, Strawberries

Chocolate Passion Fruit Coconut Bars

Coconut Cake, Passion Fruit Jam,
Dark Chocolate

Ask your event manager
how to incorporate an impactful
CSR activity with our breaks.

AM | PM Breaks

Conveniently curated breaks
for any time of day.

Price of breaks based on 30 minutes of service. Breaks available after 5pm at an additional cost. See your event manager for additional details on pricing.

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SIERRA DEL ORO FARM 30

Fresh Guacamole, Assorted Fresh Tortilla Chips

Mini Exotic Fruit Tarts

Chocolate Dipped Pistachio Madeleines

Red Beet Hummus, Celery, Carrot Shooters

DIPPED DELIGHTS 29

Minimum order 100

Thick-Cut Candied Pork Bacon, Sugared Five Spice

House-Made Chocolate Covered Brownies

Chocolate Covered Raspberry Frangipane Bars

Frito Supreme Bean Dip, Taco, Refried Bean, Pico de Gallo, Sour Cream, Olives, Scallions, Frito Scoops

LOCAL ORANGE 27

Orange Yogurt Parfaits

Cheese Tequeños, Orange Blossom Honey Garlic Aioli

Orange Brownies

Winter Park Dairy Cheese Platter

BORN IN THE USA 27

Minimum order 100

Coca-Cola and Root Beer Ice Cream Floats, Dirty Sodas

Original Twinkies, Cracker Jack

Assorted Fresh Fruit Skewers, Hershey's Chocolate Syrup Dip

Red Velvet Oreo Brownie

PUBLIC HOUSE 30

Warm Pretzel Bites, Whole Grain Mustard, Warm Beer Cheese Dip

Deviled Eggs

Gherkin Pickles, Olive Bar

HEALTHY HUSTLE 30

Steamed Edamame, Sea Salt, Lime

Individual Orange Margarita Snack Mix

Chef Melissa's House-Made Granola Bars

Assortment of Energy Bites, Peanut Butter Bites, Tropical Coconut

CARIBBEAN SOCIAL 30

Guava Cheese Pastelitos (Cuban Pastry)

Vegetarian Mini Black Bean Empanada

Watermelon Fennel Goat Cheese Ceviche

Coconut Shrimp, Mango Chutney

ROYALE LIFESTYLE 29

Smoothie Elixir Shots

Green Glory: Apple, Mango, Pineapple, Banana, Spinach, Kiwi

Banana-Berry Booster: Apple, Banana, Strawberries, Blackberries, Raspberries

Mighty Mango: Mango, Apple, Orange, Banana, Lemon

Assorted Kind Granola, Clif Bars

Trail Mix Bar—Build Your Own: Almonds, Cashews, Walnuts, Wasabi Peas, M&M's, Yogurt Pretzels, Dried Cranberries



À La Carte

Beverages, snacks and treats to mix and match.

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BEVERAGES

Regular Brewed Coffee 139/gal.
Decaffeinated Brewed Coffee 139/gal.
Organic Hot Tea 139/gal.
Cold Brew Coffee 9.25 each
Assorted Sodas: Coca-Cola Products 8.25
Bottled Iced Tea 7.75
Bottled Still Water 7.75
Bottled Sparkling Water 7.75
Bottled Flavored Sparkling Water 7.75
Fruit Infused Water 52/gal.
Vitamin Water 7.75
Red Bull Energy Drink 8.75
Celsius Energy Drink 8.75
Naked Smoothie Juices 8.75

SNACKS

Whole Fresh Fruit 6.75
Kind Granola Bars 6.25
Clif Granola Bars 7.00
Assortment of Made Good Organic Granola Bites 8.50
Candy Bars 6.25
Bags of Chips, Pretzels, Popcorn 7.00
Yogurt 6.50
Gourmet Individual Trail Mix 7.00
Ice Cream Bars 7.00
Bulk Mixed Nuts 50/lb.
Chips, Salsa, Guacamole 23
Pita Chips, Hummus, Fresh Cut Vegetables 22
Warm Salty Pretzels, Whole Grain Mustard 90 per dozen
Kelly's Homemade Ice Cream Cups 8.25

SWEET TREATS BY THE DOZEN 83

Brownies, Blondies
Assorted Doughnuts
Assorted Freshly Baked Muffins

Croissants

Traditional, Chocolate

Assorted Fresh Baked Danish
Chef's Variety of Crumb Cakes

Assorted Macarons

Cookies

Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia,
Peanut Butter, Sugar

Cupcakes (Choose Four Flavors)

Red Velvet Cream Cheese Icing,
Chocolate Marshmallow,
Cookie Dough, Strawberry Crunch,
Lemon Blueberry, Vanilla, S'more,
Chocolate Peanut Butter

Fresh Fruit Skewers

Chef's Selection Dessert Shooters

Traditional, Chocolate Dipped
Rice Krispies

Mini Peanut Butter Tarts

Whoopie Pies, Raspberry,
Orange

Assorted Fresh Bagels,
Cream Cheese

SAVORY/SWEET ARTISAN CROISSANTS BY THE DOZEN 115

Corn and Goat Cheese
Loaded Mac and Cheese
Sundried Tomato Prosciutto
Cookies and Cream
Chocolate Chip
Birthday Cake

MINI COOKIE SANDWICHES BY THE DOZEN 110

Chocolate Chip, Milk Chocolate Ganache
Sugar, Vanilla Buttercream, Raspberry Jam
Double Chocolate, Chocolate Cream
Oatmeal, Cinnamon Buttercream

YOU BREW YOU SPECIALTY COFFEE BAR 20

Max Service of 4-Hours
Attendant Required

Choice of Specialty Coffees

Latte, Cappuccino, Espresso, Iced Coffee

Served with House-Made Whipped Creams,
Flavor Syrups, Cinnamon Powder,
Assorted Sweeteners

Foxtail Individual Cold Brews

CUSTOM BRANDED SUGAR COOKIES BY THE DOZEN 135





LUNCH

LUNCH ON THE BOCA PIER, PHOTO COURTESY OF COHERA

Plated Lunch

A two- or three-course lunch plated and served.

Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea Service included. Iced tea may be added to any selection at \$7 per person.

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TWO COURSE

Select a hearty two-course plated lunch if you are short on time. Price based on one entrée and one dessert.

Minimum 15 people | Maximum 60 minutes of service

ENTRÉE

Gemelli Pasta and Roasted Chicken 54

Artichokes, Cremini Mushrooms, Leeks, Olives, Roasted Tomatoes, Herb Cream Sauce

Gulf Shrimp, Farro and Kale Chopped Salad 53

Roasted Sweet Potatoes, Diced Tomatoes, Feta Cheese, Radish, Carrots, Garbanzo Beans, Hard-Boiled Eggs, Applewood Smoked Bacon, Avocado Ranch

Stir Fry Beef Sirloin 54

Sautéed Onion, Peppers, Fried Rice, Bok Choy, Baby Corn, Mushrooms

THREE COURSE

Price based on one starter, entrée and dessert. Minimum 15 people | Maximum 90 minutes of service

STARTER

Baby Kale Caesar Salad

Kale, Romaine, Shaved Parmesan Cheese, House-Made Croutons, Lemon Caesar Dressing

Mixed Garden Greens Salad

Blue Cheese Crumbles, Toasted Walnuts, Red Wine Poached Baby Pear, Grape Tomatoes, White Balsamic Vinaigrette

Focaccia Panzanella Salad

Romaine Hearts and Red Endive Lettuce, Feta Cheese, Cucumbers, Tomatoes, Artichoke Hearts, Basil Lime Vinaigrette

Baby Arugula and Frisée Salad

Roasted Gold Beets, Julienne Carrots, Crumbled Goat Cheese, Grape Tomatoes, Raspberry Vinaigrette

Spinach Miso Salad

Baby Spinach, Red Cabbage, Cilantro, Cucumbers, Shredded Carrots, Edamame, Chopped Cashews, Miso Lime Dressing

ENTRÉE

All entrées served with Chef's Selection of Market Fresh Vegetables, Warm Baked Bread, Creamy Butter.

Seared Chicken Breast 60

Topped with Basil Pesto, Sliced Tomato, Provolone Cheese, Madeira Demi-Glace, Sundried Tomato Risotto

Fresh Thyme and Mustard Oven Roasted Chicken 59

Tomato Chive Relish, Shallot Herb Cream Sauce, Yukon Gold Crushed Potatoes

Teriyaki BBQ Ora Salmon 62

Toasted Sesame Seeds, Cashew Basmati Rice, Baby Bok Choy, Ginger Shoestring, Carrots, Shiitake Mushrooms

Citrus Brined Pork Chop 57

Orange Brown Sugar Glaze, Apple Cranberry Chutney, Sweet Potato Mash

Braised Beef Short Ribs 61

Crispy Fried Onion, Natural Gravy, Truffle Mashed Potato, Thyme Roasted Roma Tomato

Quinoa Stir Fry 58

Sweet Thai Chili Tofu, Seasonal Vegetables

Wild Mushroom Stew 58

Lemon Herb Barley Pilaf, Seasonal Vegetables

DESSERTS

Chocolate Gianduja Tart, Caramel Sauce

Chocolate Raspberry Cake, Raspberry Sauce

Peaches 'n Cream Tart, White Peach Sauce

Strawberry Shortcake Napoleon, Strawberry Sauce

Key Lime Crunch Cake, Blackberry Sauce, Mint

GULF SHRIMP, FARRO AND KALE CHOPPED SALAD

Lunch Buffet

Globally inspired menus for every day of the week.

Minimum 25 people | Maximum 60 minutes of service

Monday

BELLE ISLE 84

STARTER

Spinach, Endive & Roasted Corn Salad
Queso Blanco, Spiced Rum Vinaigrette

Jicama Salad

Granny Smith Apple, Red and White Cabbage,
Matchstick Carrots, Orange Chili Dressing

Potato Salad

Red Peppers, Onions, Peas, Egg, Mayonnaise

ENTRÉES

Roasted Mahi-Mahi
Coconut Tomato Stew

Jamaican Jerk Chicken

Pineapple Glaze, Charred Pineapple, Scallions

Hearty Coconut Curry (Vegan Entrée)

Potatoes, Garbanzo, Peppers, Onions, Green Peas, Cilantro

SIDES

Pigeon Peas, Rice

Green Bean, Carrots, Toasted Pepitas

DESSERTS

Café Con Leche Tart

Coconut Lime Rum Cake

ENHANCEMENT

Caribbean Conch Chowder 7

Tuesday

BONAIRE BOUNTY 84

STARTER

Mixed Field Greens
Matchstick Carrots, Mandarin Oranges, Crumbled Goat Cheese,
Mango Cilantro Vinaigrette

Papaya Slaw

Shredded Green Papaya, Shredded Red and Green Cabbage,
Shredded Carrots, Julienne Onions, Julienne Cucumbers,
Lime Juice, Chipotle Powder, Garlic Powder

Black Bean Salad

Red Bliss Potatoes, Green Beans, Red Peppers, Key Lime Vinaigrette

ENTRÉES

Roasted Guava Glazed Free Range Chicken Breast
Sweety Drop Peppers

Pan Seared Florida Sustainable Fish

Piña Colada Shallot Beurre Blanc, Mango Pineapple Salsa

Miami Spiced Pan Seared Tofu (Vegan Entrée)

Tamarind Glaze, Chopped Scallions

SIDES

Asparagus, Yellow Squash

Herb Roasted Fingerling Potatoes

DESSERTS

Guava Pastelito Shooter

Brownie Cake

ENHANCEMENT

Tomato Basil Bisque, Garlic Crostini 7

HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Menus for each day of the week may be served on a different day at \$6 additional per person.

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Lunch Buffet

Menus for each day of the week may be served on a different day at \$6 additional per person.

Minimum 25 people | Maximum 60 minutes of service

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HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

MINIATURE DESSERTS

Wednesday

CARIBE CANTINA 84

STARTER

Deconstructed Mexican Chopped Salad

Romaine, Corn, Black Beans, Diced Red Onions, Grape Tomatoes, Queso Fresco, Avocado Vinaigrette

Melon Salad

Cantaloupe, Honeydew, Watermelon, Red Onion, Cilantro, Lime Juice

Quinoa Salad

Bell Peppers, Red Cabbage, Diced Tomatoes, Cotija Cheese, Cilantro Cumin Vinaigrette

ENTRÉES

Braised Barbacoa Beef

Chipotle, Green Chiles, Cumin

Pollo Asado

Roasted Mexican Chicken Breast, Natural Jus

Pulled Jackfruit Barbacoa (Vegan Entrée)

Chipotle Peppers, Green Chiles, Cumin

SIDES

Steamed White Rice, Frijoles Rancheros (Pinto Beans, Bacon, Chiles)

Off The Cob Elote Style Corn, Cotija Cheese, Cilantro, Limes

DESSERTS

Horchata Shooter, Churro Streusel

Mini Chocoflan

ENHANCEMENT

Chicken Tortilla Soup, Tortilla Strips 7

Thursday

SIERRA COCINA 84

STARTER

Navel Orange Salad

Baby Arugula, Shaved Fennel, Diced Beets, House-Made Croutons, Chopped Walnuts, White Balsamic Oregano Vinaigrette

Panzanella Salad

Oven Dried Ciabatta, Vine-Ripened Tomatoes, Fresh Garlic, Sliced Cucumbers, Basil, Flat Leaf Italian Parsley, Capers

Caprese Salad

Sliced Red and Yellow Tomatoes, Sliced Buffalo Mozzarella, Fresh Basil, Red Chili Flakes

ENTRÉES

Roasted Wild Salmon

Romanesco Sauce, Fresh Mint, Burnt Shallots

Slow Braised Short Rib Orecchiette

Spinach, Cremini Mushrooms, Onions, Cream

Tuscan Three Bean Kale Ragout (Vegan Entrée)

Cannellini Beans, Red Beans, Garbanzo, Chopped Kale, Diced Tomato, Zucchini, Squash, Farro, Mixed Peppers, Fresh Herbs

SIDES

Broccolini, Roasted Red Peppers and Garlic

Rosemary Roasted Red Bliss Potatoes

DESSERTS

Kahlua Cake

Tiramisu Cheesecake

ENHANCEMENT

Vegetable Minestrone 7

Lunch Buffet

Minimum 25 people | Maximum 60 minutes of service

Friday

MEDITERRANEAN 82

STARTER

Chopped Romaine Hearts

Shaved Fennel, Sliced Radish, Toasted Almonds, Carrots, Shaved Parmesan, Orange Vinaigrette

Greek Salad

Cucumbers, Feta Cheese, Vine-Ripened Tomatoes, Kalamata Olives, Green Peppers, Red Onions, Fresh Mint

Couscous Mint Salad

Curry Cauliflower, Onions, Currants, Diced Tomatoes, Parsley

ENTRÉES

Roasted Swordfish

Lemon Dill Beurre Blanc, Smoked Tomato Relish

Moroccan Chicken Tagine

Olives, Preserved Lemon

Herb Chickpea Crispy Falafel (Vegan Entrée)

Harissa Tomato Sauce

SIDES

Lebanese Rice

Roasted Zucchini, Eggplant, Cherry Tomatoes, Yellow Squash, Garbanzo Beans

DESSERTS

Chocolate Rainbow Cake

Baklava

ENHANCEMENT

Vegetarian Lentil Soup 7

Menus for each day of the week may be served on a different day at \$6 additional per person.

Saturday

AMERICAN COMFORT 82

STARTER

Iceberg Wedge

Diced Tomato, Crumbled Bleu Cheese, Chopped Bacon, Scallions Ranch Dressing

Roasted Wild Mushroom Salad

Mixed Garden Greens, Pickled Red Onions, Peas, Bell Peppers, Extra Virgin Olive Oil

Smoked Kale Pasta Salad

Bowtie Pasta, Corn, White Beans, Tomatoes, Barbecue Vinaigrette

ENTRÉES

Beef Tips

Cherry Peppers, Mushrooms, Bell Peppers, Madeira Demi-Glace, Crispy Onions

Tennessee Whiskey Roasted Chicken Breast

Carolina BBQ, Worcestershire

Smoked Beyond Meat Burger (Vegan Entrée)

Louisiana BBQ Glaze, Kaiser Roll, Poppyseed Slaw, Pickled Red Onion

SIDES

Mash Potato Pie, Idaho Potato, Bacio Mozzarella, Cheddar Cheese

Broccoli, Roasted Corn with Peppers

DESSERTS

Apple Crumble Pie

Red Velvet Cakes, Cream Cheese Icing

ENHANCEMENT

Chicken Alphabet Soup 7

Published pricing valid through Summer 2027. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.

Sunday

CARIBE COMFORTS 79

ENTRÉES

Attendant Required

Philly Cheesesteak

Shaved Ribeye, Peppers, Onions, Cooper American Cheese Sauce, Sesame Hoagie Bun

Cuban Sandwich

Attendant Required

Mojo Roast Pork, Ham, Swiss Cheese, Pickle, Yellow Mustard, Cuban Bread

Caprese Sandwich

Fresh Mozzarella Cheese, Vine-Ripened Tomatoes, Basil Pesto, Arugula, Balsamic Glaze, Ciabatta Bread

Melt-Away Cavatappi Mac and Cheese

Four Cheese Sauce, BBQ Potato Chip Crust

All Sandwiches Will Be Available
Gluten Free

DESSERTS

Funfetti Blondie Cakes

Coconut Cream Pie

SOUP

Tomato Basil Bisque

Parmesan Crostini

SALAD

Romaine Radicchio Mix

Cucumbers, Grape Tomatoes, Garbanzo, Hard-Boiled Egg, Julienne Carrots, Dill Ranch, Champagne Vinaigrette

Sesame Tofu Salad

Couscous

Cucumbers, Dried Cranberries, Tri-Color Peppers, Toasted Almonds, Parsley, Mint, Lemon Zest, Extra Virgin Olive Oil

Spinach and Strawberry

Feta Cheese, Almonds, Lemon Poppyseed Dressing

HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

Lunch Buffet

Menus for each day of the week may be served on a different day at \$6 additional per person.

Minimum 25 people | Maximum 60 minutes of service

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HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea

Any Day LUNCH BUFFETS

CARIBE BOWL 88

SALAD

Romaine, Radicchio Blend, Cherry Tomatoes, Roasted Corn, Sliced Black Olives, Shaved Red Onions, Cucumbers, Croutons, Cotija Cheese, Red Pepper Lime Vinaigrette

BASE

Spanish Rice

PROTEINS

Attendant Required

Pollo a la Brasa (Peruvian Chicken)

Lomo Saltado (Peruvian Beef Stir Fry)

Impossible "Beef" Picadillo

Shrimp Empanadas

HEARTY MIX IN'S

Grilled Bell Peppers, Power Bean Relish, Fried Maduros

TOPPINGS

Sour Cream, Pico De Gallo, Fresh Jalapeños, Pickled Red Onion, Pineapple Salsa

SAUCES

Aji Verde, Ranchero Sauce

DESSERT

Pineapple Rum Upside Down Cake
Passion Fruit Banana Tart

CARIBE MARKET 95

Includes To-Go Boxes and Bags

SALADS

Kale, Romaine Caesar

Pumpernickel Croutons, Shaved Parmesan Cheese, Caesar Dressing

Buffalo Chicken Cobb

Arcadia Mix Greens, Grape Tomatoes, Crumbled Bleu Cheese, Boiled Egg, Chopped Bacon, Celery, Carrots, Ranch Dressing

HANDHELD/ENTRÉES

Griddled Blackened Grouper Sandwich

Lemon Dill Aioli, Mango Pineapple Salsa, Shredded Red Cabbage, Kaiser Roll

Jamaican Beef Patty

Seasoned Island Spiced Ground Beef in Flaky Golden Pastry

Chicken Banh Mi

Fragrant Lemongrass Chicken, Vietnamese Pickled Vegetable Slaw, Chili Mayo, Crisp Baguette

Reina Pepiada

White Corn Arepa, Avocado Chicken Salad

SIDES

Individual Bags of Himalayan Sea Salt Chips

DESSERT

Pink Berry Cookies
Kelly's Homemade Ice Cream Cups
Fresh Fruit Salad Cups

COLD BOTTLED BEVERAGES

Off-Road Joes Bottled Raspberry Teas, and Pink Lemonade



DINNER

Hors d'oeuvres

Hot and cold bites for
your cocktail hour.

\$9.50 each | 50 pieces minimum on all selections

Additional labor fee applies if requesting appetizers to be hand passed.

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FRENCH ONION SOUP BOULE

HOT HORS D'OEUVRES

Tempura Shrimp

Japanese Dressing

Steamed Pork Potstickers

Sesame Ginger Soy

**Savory 72-Hour
Short Rib Turnover**

Balsamic Aioli

Beef Tenderloin Kabob

Peanut Chili Sauce

Franks en Croute

Whole Grain Mustard Aioli

**Fig and Goat Cheese
Flatbread**

Balsamic Glaze

Chicken Empanadas

Cilantro Crema

Beef Empanadas

Chimichurri Aioli

Bang Bang Shrimp Roll

Sweet Chili Sriracha Aioli

Cheese Tequeños

Guasacaca Sauce

Sundried Tomato Arancini

Four Cheese Sauce

Vegetable Samosas

Cucumber Raita

Chicken Sesame Satay

Teriyaki Glaze

Chicken Coxinha

Brazilian Pink Sauce

Bacon Wrapped Short Rib

French Onion Soup Boule

COLD HORS D'OEUVRES

Antipasto Skewer

Crab Salad Tartlet

**Roasted Red Pepper
Hummus Tartlet**

Salmon Mousse Tartlet

Black Caviar, Cucumber, Dill

Chilled Spicy Ahi

Tuna Tartare

Sesame Seeds

Chipotle Chicken

Salad Tartlet

Cilantro Crema

Caprese Kebab

Fresh Basil

Watermelon Ceviche

Feta, Shaved Red Onion, Mint,
Cucumbers

**Butternut Squash and
Boursin Cheese Crostini**

Chopped Pecans, Honey, Parsley

**Chilled Shrimp
Cocktail Shooter**

Cocktail Sauce

VEGAN FRIENDLY HORS D'OEUVRES

Cucumber Canape

Spread of Hummus,
Black Olive, Chive

Shiitake Leek Spring Roll

Sweet Soy Aioli

White Bean Gazpacho

Micro Basil

Watermelon Ceviche

Shaved Red Onions, Mint,
Red Peppers

Plated Dinner Three Course

Served with your choice of
starter, entrée and dessert.

Price based on a minimum of one starter, one entrée and dessert.
Freshly Brewed Coffee, Decaffeinated Coffee, Organic Hot Tea service
included with all menus, available on request. Warm Baked Bread
included with each three-course dinner.

Minimum 15 people | Maximum 90 minutes of service

ASK FOR OUR UPGRADED WINE LIST

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and 6.5% sales tax.

HOT BEVERAGES

Freshly Brewed Coffee

Decaffeinated Coffee

Organic Hot Tea

STARTER

Stuffed Charred Vine-Ripened Tomato 24

Basil, Ciliegine Mozzarella Cheese,
Yellow Tomato, Mixed Garden Lettuce
Bouquet, White Balsamic Vinaigrette

Wrapped Caesar Salad 24

Cucumber Crown, Shaved Parmesan
Cheese, Garlic Crostini, Roasted Wild
Mushrooms, Chives, Creamy Caesar
Dressing

Arugula and Endive Beet Salad 23

Goat Cheese, Orange, Toasted
Sunflower Seeds, Lemon
Tarragon Vinaigrette

Cucumber Cobb Salad 26

Quail Eggs, Grape Tomatoes, Pork
Belly, Bleu Cheese, Roasted Chicken,
Chives, Avocado Purée,
Red Wine Vinaigrette

Creamy Burrata 26

Roasted Eggplant, Yellow and Red
Grape Tomatoes, Baby Arugula,
Shaved Fennel, Red Pepper Relish,
Rosé Balsamic Glaze

Iceberg Wedge Salad 23

Cucumbers, Tomatoes, Applewood
Smoked Bacon, Candied Pecans,
Crumbled Bleu Cheese,
Champagne Vinaigrette

ENTRÉE

Served with Warm Baked Bread, Creamy Butter.

Blackberry Port Wine Braised Beef Short Rib 92

Herb Gremolata, Sautéed Garlic Spinach,
Carrot Pearls, Spaghetti Squash, Yukon
Gold Potato Puree

Grilled Filet Mignon 99

Wild Mushroom Sherry Ragout, Carrot
Puree, Yellow Squash Planks, Roasted
Brussels Sprouts, Potatoes Anna

Herb Marinated Roasted Airline Chicken Breast 86

Peruvian Verde Sauce, Roasted Corn Relish,
Baby Carrots, Broccolini, Cilantro Marinated
Roma Tomato, Purple Mashed Potatoes

Pan Roasted Chicken Breast 84

Fiery Red Pepper Beurre Blanc, Tri-Color
Baby Carrots, White Asparagus, Butternut
Squash, Green Pea Lemon Risotto

Ocean Chimichurri Sea Bass 84

Cilantro Mango Cream, Garlicky Haricot
Verts, Shoestring Carrots, Oblique Roasted
Parsnips, Plantain Mash

Seared Island Marinated Red Snapper 83

Salsa Criollo, Escovitch Onion and Peppers,
Spaghetti Squash, Sweet Drop Peppers,
Green Beans, Creamy Coconut Yuca Purée

Pepper Crusted Manhattan Cut Ribeye Steak Au Poivre 97

Celery Root Purée, Broccolini, Bias-Carrots,
Caramelized Cipollini Onions, Thyme
Roasted Fingerling Potatoes

ENTRÉE DUETS

Seared Filet Mignon and U10 Scallop Skewer 123

Citrus Honey Butter, Orange Fennel Relish,
Port Wine Demi-Glace, Jumbo Asparagus,
Roasted Golden Beets, Charred Cherry
Tomatoes, Boursin Mashed Potatoes

Pan Seared Chicken Breast and Achiote Rubbed Grilled Salmon 118

Cucumber Pepper Relish, Saffron Corn
Beurre Blanc, Roasted Cauliflower, Haricot
Verts, Calabaza, Manchego Poblano Risotto

Braised Short Rib and Garlic Herb Butter Jumbo Shrimp and Scallop Skewer 122

Exotic Mushroom Ragu, Tomato Chive
Relish, Potato Dauphinoise, Baby Bok Choy,
Spaghetti Squash, Parisienne Carrot

DESSERTS

Mango Key Lime Pie 20

Raspberry Sauce

Ultimate Chocolate Tart 22

Chocolate Sauce

Coconut Tembleque Tart 20

Mango Sauce

White Chocolate Mango Sphere 21

Passion Sauce

Cherry Cordial Sphere 21

Almond Brandy, Cherry Sauce

Vanilla Cheesecake 20

Blueberry Sauce

Dinner Buffet

A celebration of local and diverse flavors
for every occasion.

Minimum 50 people | Maximum 120 minutes of service

SWEET HEAT BARBECUE 151

Baby Iceberg Wedges

Cherry Tomatoes, Shredded Carrots, Corn, Chopped Bacon, Chickpeas, Bleu Cheese, Dill Ranch Dressing, Lemon Tarragon Vinaigrette

Watermelon Salad

Feta Cheese, Cucumbers, Red Onions, Fresh Mint, Apple Cider Vinaigrette

Potato Corn Salad

Tri-Color Potatoes, Grilled Corn, Celery, Red Onions, Chopped Eggs, Smoked Chipotle Ranch

Mini Cheddar Cheese Cornbread Muffins

ENTRÉE

Slow Smoked Dry Rubbed Beef Brisket

KC BBQ Sauce, Carolina Mustard BBQ Sauce

Jalapeño Cheddar Sausage

Slow Smoked Hickory Chicken

Hot Sauces

Bourbon Glazed Sweet Potatoes

Grilled Green Beans, Onions

DESSERT

Pecan Pie

Peach Berry Upside-Down Cake

HAVANA NIGHTS 146

Mixed Garden Salad

Cucumbers, Tomatoes, Diced Onions, Chopped Eggs, Bacon, Queso Fresco, Avocado Ranch

Cuban Macaroni Salad

Ham, Swiss Cheese, Pickles, Celery, Honey Mustard Aioli

Pineapple And Cucumber Tajin Chow

Red Onions, Jalapeños, Cilantro, Fresh Lime Juice

Petite Cuban Rolls, Butter

ENTRÉE

Sofrito Roasted Chicken

Garlic Mojo, Charred Scallions

Traditional Ropa Vieja

Diced Red Peppers, Sliced Green Olives, Cilantro

Roasted Mahi-Mahi

Spiced Rum Beurre Blanc, Plantain Chips

Black Beans, Rice

Sweet Plantains (Maduros)

DESSERT

Coconut Flan

Tres Leches Shooter

Cake de Ron

ASK FOR OUR UPGRADED WINE LIST

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Dinner Buffet

Starters, entrées and desserts
crafted around a culinary theme.

Minimum 50 people | Maximum 120 minutes of service

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LA SERA MANGIA 152

Spring Greens

Diced Peppers, Italian Olives, House-Made Croutons, Fontina Cheese, Basil Citrus Vinaigrette

Antipasto Salad

Kale, Romaine, Beefsteak Tomato, Cucumbers, Salami, Garbanzo Beans, Banana Peppers, Red Onion, White Balsamic Vinaigrette

Rotini Primavera Salad

Roasted Yellow Pepper, Red Onion, Roasted Red Tomato, Stracciatella, Parsley, Basil, Mint, Lemon Juice, Extra Virgin Olive Oil

ENTRÉE

Roasted Chicken Scarpariello

Roasted Vinegar Pepper, Garlic Sauce

Roasted Swordfish Piccata

White Wine Lemon Caper Butter Sauce

Braised Short Rib

Attendant Required

Barolo Sauce, Orange Parsley Gremolata

Rigatoni Pasta

Sunday Gravy

Ratatouille

DESSERT

Cannoli Cream Cake
Tiramisu Volcano

GULF COAST WINDS 154

Golden Beets, Arugula and Fennel Salad

Baby Heirloom Tomatoes, Crumbled Feta Cheese, Mint Vinaigrette

Loaded Roasted Broccoli Salad

Bacon, Cheddar Cheese, Sour Cream, Scallions

Green Bean Salad

Garbanzo Beans, Yellow Tomatoes, Shredded Carrots, Red Onions, Sofrito Dressing, Toasted Pine Nuts

ENTRÉE

Sazon Chicken

Cilantro Key Lime Beurre Blanc

Red Snapper

Beef Steak Red Tomato Gazpacho

Roasted Flat Iron Steak

Attendant Required

Rum Peppercorn Demi-Glace

Herbed Roasted Fingerling Potatoes

Roasted Zucchini, Squash,
Calabaza, Carrots, Red Onion

DESSERT

Blueberry Clafoutis Tarts
Strawberry Watermelon Shooter
Orange Creamsicle Cake



RECEPTION

Reception Stations

Your choice of four or more action stations for a versatile dinner.

Minimum order of four stations for dinner.
Chef/Attendant fees apply, \$275 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED WINE LIST

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ROYALE RAW BAR

MEZZE PRESENTATION 31 Lemon Chickpea Hummus Garlic and Herb Hummus Tabbouleh Salad Baba Ghanoush Green Olive Tapenade Cucumber Dill Tzatziki Marinated and Grilled Vegetables Pita Chips, Lavash, Naan	INTERNATIONAL AND DOMESTIC CHEESE BOARD 28 Two International and Two Domestic Cheeses Fried Marcona Almonds, Seasonal House Jam, Local Honey, Dried Apricots, Fresh Grapes, Berries Grissini, Fresh Sliced Baguettes, Crostini, Crackers	ANTIPASTO 30 Display of Four Artisanal Cheeses and Four Cured and Smoked Meats Marinated Artichokes, Peppadews, Roasted Mushrooms, Assorted Italian Olives, Marcona Almonds, Grilled Marinated Tomatoes, Giardiniera Vegetables Grissini, Fresh Sliced Baguettes, Crostini, Crackers	ROYALE RAW BAR 43 <i>Attendant Required based on 5 pieces per guest</i> Old Bay Poached Shrimp Cocktail Cracked Snow Crab Claws Oysters on the Half Shell Sliced Lemon, Cocktail Sauce, Horseradish, Tabasco, Mignonette, Saltine Crackers	ASSORTED SUSHI 96 dozen <i>Attendant Required</i> <i>Minimum of 10 dozen pieces required, based on 5 pieces per guest</i> Chef's Selection of Maki, Nigiri Sushi Pickled Ginger Wasabi, Soy Sauce
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CHEESE CACHAPAS 33

Attendant Required

Sweet Corn Griddle Cake, Queso De Mano Stuffed

Mojo Pulled Pork, Sofrito Braised with Garlic, Peppers, Citrus

Pollo Mechado, Latin Spiced Tomato Sauce, Cilantro, Oregano

TOPPINGS

Avocado Crema, Pickled Red Onions, Queso Fresco

STREET TACOS 37

Attendant Required

CHOOSE TWO PROTEINS

Pork al Pastor

Chicken Verde

Shrimp Diablo

TOPPINGS

Flour Tortillas, Corn Tortillas, Pico de Gallo, Onion, Cilantro, Sour Cream, Salsa Verde, Salsa Rojo Cheddar Jack Cheese, Shredded Lettuce, Citrus Slaw, Lime Wedges

HOT SANDWICH SHOPPE 32

Attendant Required | Choose two options

Carved House Pastrami, Rye Bread, Deli Mustard

Chicken Philly Cheesesteak, Cooper White Cheese, Sautéed Onions, Peppers, Sesame Hoagie Bun

Chopped Italian Sandwich, Salami, Capicola, Ham, Provolone Cheese, Pepperoncini, Pimentos, Romaine Lettuce, Tomatoes, Caribe Sub Dressing, Hoagie Bun

ASIAN WOK 35

Chef Required

CHOOSE ONE BASE

Lo Mein Noodles

Stir-Fry Rice

CHOOSE TWO PROTEINS

Bourbon Chicken

Teriyaki Beef

Garlic Shrimp

VEGETABLES

Bok Choy, Shiitake Mushrooms, Sambal Sauce, Broccoli Florets, Baby Corn, Edamame, Red Peppers, Scallions

SAUCES

Thai Red Curry, House Stir Fry Sauce

Egg Rolls, Sweet and Sour Sauce, Soy Sauce

SAUSAGE BAZAAR 35

ARTFULLY DISPLAYED

Kielbasa

Sweet Italian Rope

Bratwurst

SIDES

Sautéed Peppers, Onions

Sauerkraut

Lyonnais Potatoes

BREADS

Sesame Roll

Focaccia Bread

Beer Mustard, Creole Mustard

RISOTTO AND PASTA 34

Chef Required | Choose two options

Saffron Risotto

Zucchini, Red Roasted Peppers, Saffron Broth, Extra Virgin Olive Oil

Roasted Diced Chicken, Penne Pasta, Sweet Peas, Pearl Onions, Asiago Cream Sauce

Cheese Tortellini Pasta, Asparagus, Diced Tomatoes, Roasted Yellow Peppers, Scallions, Vodka Sauce

POKE BOWLS 37

Attendant Required

BASE

Sushi Rice

Chopped Field Greens

CHOOSE TWO PROTEINS

Shoyu Ahi Tuna

Tempura Tofu

Ponzu Chicken

TOPPINGS

Edamame, Scallions, Seaweed Salad, Pickled Ginger, Sesame Seeds, Sliced Jalapeño, Cucumbers, Mango, Shredded Carrots, Red Cabbage

SAUCES

Kewpie Spicy Mayo, Soy Sauce, Eel Sauce, Mandarin Ginger Dressing

LATIN GRILL 55

(Outdoor Reception Only)

Minimum Order 100

Grill Master/Attendant Required

CARVED TO ORDER

Picanha Sirloin Cap

Adobado Chicken Thighs

Spanish Chorizo

ACCOMPANIMENTS

Jalapeño Pineapple Cole Slaw

Papas Asadas (Roasted Yukon Potato)

Soft Rolls

Huancaína Sauce

Chimichurri

Brazilian Vinaigrette Salsa

Horseradish Crema

Korean BBQ Blackstone Grill 54

(Outdoor Reception Only)

Minimum Order 100

Grill Master/Attendant Required

Korean Build a Bowl**BASE**

Bibb Lettuce

Jasmine Rice

PROTEINS

Marinated Beef Bulgogi, Toasted Sesame Seeds, Scallions

Korean BBQ Ssamjang Glazed Chicken Thigh

Gochujang Tempura Tofu

Garlic Sweet Soy Green Beans

TOPPINGS

Spicy Cucumber Salad, Cabbage Kimchi, Pickled Radish, Carrot Slaw, Garlic Chili Crunch

Tempura Shrimp, Soy Sesame Dip

SALADS FROM THE GARDEN 29

Attendant Required

CAESAR SALAD

Crisp Chopped Romaine Lettuce, Creamy Caesar Dressing, Crispy Herb Croutons, Parmesan Cheese, Diced Pancetta

RADIATORE PASTA SALAD

Cucumbers, Sundried Tomatoes, Feta Cheese, Olives, Fresh Parsley, Extra Virgin Olive Oil

CAPRESE SALAD

Charred Roasted Grape Tomatoes, Ciliegine Mozzarella, Fresh Basil, Baby Arugula, Extra Virgin Olive Oil, Balsamic Drizzle

SHAWARMA AND GYRO ACTION STATION 47

Chef Required | Minimum Order 150

VERTICAL GRILL DISPLAY

Beef and Lamb Gyro,

Chicken Shawarma

Pita

TOPPINGS

Tzatziki, Shredded Lettuce, Diced Cucumbers, Diced Tomato, Diced Red Onion, Pita Chips, Traditional Hummus

Dining In Action

Five stations prepared and proudly served by our culinary team.

This menu consists of five action stations at one menu price, \$157.
Chef/Attendant fees apply, \$275 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

Published pricing valid through Summer 2027. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.



CHOP CHOP SALAD

\$157

CHOP CHOP SALAD STATION

Attendant Required

- | | |
|-----------------------------|---------------------------------|
| Fresh Chopped Garden Greens | Dried Cranberries |
| Chopped Romaine | Crumbled Goat Cheese |
| Vine-Ripened Tomatoes | Bleu Cheese |
| Cucumbers | Chopped Bacon |
| Red and Yellow Peppers | Hard-Boiled Eggs |
| Chopped Kale | Your Choice of Dressings |
| Chopped Walnuts | White Balsamic Vinaigrette |
| Cheddar Jack Cheese | Raspberry Vinaigrette |
| Shaved Red Onions | Avocado Ranch |
| Kalamata Olives | |
| Carrots | |

SLOW BRAISED SHORT RIBS

Attendant Required

- Yukon Truffle Smashed Potatoes
- Root Beer Caramelized Onions
- Horseradish Demi-Glace

CARVED SLOW-BAKED SWORDFISH STEAMSHIP ROUND

Attendant Required

- Creamed Mushroom
- Leek Risotto
- Tomato Garlic
- Concasse Focaccia

POLLO A LA GUAYABA

Attendant Required

- Guava Marinated Half Chicken
- Honey Guava Glaze
- Patatas Bravas**
- Fried Diced Potatoes, Capers, Tomatoes, Parmesan, Chipotle Aioli
- Roasted Brussels Sprouts**
- Salsa Al Ajillo

CRÈME BRÛLÉE YOUR WAY

(Torch to Order by Chef)

- Chocolate, Vanilla, Orange**
- Your Choice of Toppings**
- Fresh Raspberries, Blueberries, Blackberries
- Chocolate Shavings
- Carmelia Crunch Pearls

Dining In Action

Six stations prepared and proudly served by our culinary team.

This menu consists of six action stations at one menu price, \$163. Chef/Attendant fees apply, \$275 each plus tax where applicable. Minimum 50 people | Maximum 120 minutes of service

ADD CURATED COCKTAIL BAR TO YOUR EVENT

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HOT BEVERAGES

Freshly Brewed Coffee
Decaffeinated Coffee
Organic Hot Tea



FLORIDA RED SNAPPER

\$163

POKE BOWLS

Attendant Required

CHOOSE TWO

Sushi Rice, Chopped Field Greens

CHOOSE TWO PROTEINS

Shoyu Ahi Tuna, Tempura Tofu, Ponzu Chicken

TOPPINGS

Edamame, Scallions, Seaweed Salad, Pickled Ginger, Sesame Seeds, Sliced Jalapeño, Cucumbers, Mango, Shredded Carrots, Red Cabbage

SAUCES

Kewpie Spicy Mayo, Soy Sauce, Eel Sauce, Mandarin Ginger Dressing

FLORIDA RED SNAPPER FILET

Attendant Required

Banana Leaf Wrapped, Chimichurri Butter, Escabeche Peppers and Onions Citrus Beurre Blanc, Roasted Saffron New Potatoes, Chives

CARVED NEW YORK STRIPLOIN

Attendant Required

Triple Red Wine Demi-Glace
Roasted Brussels Sprouts
Bacon Marmalade

SMOKED HONEY MUSTARD BONE-IN PORK LOIN

Attendant Required

Apple Raisin Spiced Rum Chutney
Aged White Cheddar Grits
Garlic Biscuits

PAVLOVA PARADISE

Attendant Required

MINI MERINGUE CUPS

GELATOS & SORBETS

Passion Fruit Gelato
Flambéed Banana Gelato
Mango Sorbet
Piña Colada Rum Sorbet

TOPPINGS

Exotic Fruit Compote
Coconut CrumbOlé
Passion and Mango Crispies

BEIGNETS FRIED TO ORDER

Chef Required

Topped With Powdered Sugar

YOUR CHOICE OF DIPPING SAUCES

Chocolate
Nutella Sauce
Berry Compote
Fresh Whipped Cream

A chef with grey hair and glasses, wearing a black long-sleeved shirt and a black and white striped apron, is shown in profile. He is wearing white gloves and using a large knife to carve meat from a vertical rotisserie. The rotisserie has two large cones of meat, one golden-brown and one darker. A glowing orange heat lamp is visible on the right side of the rotisserie. In the background, there are green bushes and white patio umbrellas. The text "CARVING STATIONS" is overlaid in large, white, serif capital letters at the bottom right of the image.

CARVING STATIONS

Carving Stations

Meat, chicken or fish served with a complementary sauce and bread.

Chef/Attendant fees apply, \$275 each plus tax where applicable.
Minimum 40 people | Maximum 120 minutes of service
All selections must equal at least 75% of final guarantee

LOCAL CRAFT BEER ENHANCEMENT AVAILABLE

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Carved Slow Braised Short Ribs 33

Horseradish Demi-Glace,
Rosemary Rolls

Slow Baked Swordfish Steamship Round 33

Tomato Garlic Concasse,
Onion, Chive Rolls

Pollo a La Guayaba 28

Guava Marinated Half Chicken,
Honey Guava Glaze, Brioche Rolls

Florida Red Snapper Filet 32

Banana Leaf Wrapped, Chimichurri
Butter, Escabeche Peppers and
Onions, Citrus Beurre Blanc,
Plantain Strips

Smoked Honey Mustard Bone-in Pork Loin 26

Apple Raisin Spiced Rum Chutney,
Potato Rolls

Carved New York Strip Steak 37

Bacon Marmalade, Triple Red Wine
Demi-Glace, French Dinner Rolls

Slow Roasted Marinated Pork Shoulder 26

Mojo Demi-Glace,
Cuba Rolls

Herb Rubbed Lamb Rack 41

Rosemary Au Jus, Mint Chutney,
Focaccia Bread

Slow Braised Barbecue Beef Brisket 31

Onion Barbecue Demi-Glace,
Sweet Rolls

Char-Crust Beef Tenderloin 41

Wild Mushroom Ragù,
Sourdough Rolls

Chicken Shawarma Vertical Grill 30

(Outdoor Reception Only)
Minimum Order 100

Tzatziki, Shredded Lettuce, Diced
Cucumbers, Diced Tomato,
Diced Red Onion, Pita Bread

Enhancements 15

Yukon Truffle Smashed Potatoes

Gorgonzola Whipped Potatoes

Roasted Saffron New Potatoes,
Chives

Caramelized Onion Risotto

Creamed Mushroom Leek Risotto

Parmesan Yellow Polenta

Arroz Con Gandules

Aged White Cheddar Grits

Cauliflower au Gratin

Market Fresh Vegetables

SLOW BAKED SWORDFISH STEAMSHIP ROUND



DESSERT STATIONS

Dessert Stations

Delectable desserts to satisfy any sweet tooth.

Chef/Attendant fees apply, \$275 each plus tax where applicable.
Minimum 50 people | Maximum 120 minutes of service

ASK FOR OUR UPGRADED COFFEE BAR OPTIONS

Published pricing valid through Summer 2027. Pricing does not include service charge, gratuity or sales tax. Currently 26% gratuity/service charge and 6.5% sales tax.



CUSTOM MINIATURE DESSERTS

DUTCH DELIGHTS 30

Chef Required

Warm Mini Dutch Pancakes

SAUCES

Chocolate, Dulce de Leche, Berry, Nutella, Vanilla Icing Glaze

TOPPINGS

Sprinkles, Oreos, Powdered Sugar, Candied Pecans, Fresh Berries, Mini White Chocolate Chips, Mini M&M's, Mini Reese's Pieces

PROFITEROLE PERFECTION 30

Attendant Required

Airy Puff Pastry Profiteroles

FILLINGS

Raspberry, Chocolate Gelato

TOPPINGS

Warm Double Chocolate Sauce, Raspberry Crispies, Chocolate Crumble

BROWN BUTTER BLISS

MINI DONUTS 30

Chef/Attendant Required

Brown Butter Fried Mini Donuts

TOPPINGS

Biscoff Cookie Crumble, Cookie Butter Caramel, Chocolate Sauce, Mini Chocolate Chips, Berry Compote, Vanilla Canister Cream

STRAWBERRY SHORTCAKE SUNDAE 30

Attendant Required

Angel Food Cake, Vanilla Gelato

TOPPINGS

Strawberry Compote, Lime Canister Whipped Cream, Mini Strawberry Lime Candy Bar, Fresh Strawberries

LUXE CHOCOLATE BAR 28

Meringue Cake

Dark Chocolate Tart

Chocolate Pot De Crème

Mini Dark Chocolate Eclairs, Chocolate Banana Cake, Raspberry Milk Chocolate Verrine

NITRO CHURRO ICE CREAM SANDWICHES 35

Chef/Attendant Required

Includes Nitro Tank

Cinnamon Sugar Mini Churro Ice Cream Sandwich
Corn Ice Cream

TOPPINGS

Dulce de Leche, Nutella, Coconut CrumbOlé

CAKE CREATION STATION 30

Chocolate, Vanilla, Red Velvet Cake

Chocolate, Vanilla, Biscoff Buttercream, Cream Cheese Frosting

SAUCES

Chocolate, Caramel, Nutella, Strawberry

TOPPINGS

Rainbow Sprinkles, Mini Chocolate Chips, Crushed Oreo, Mini Peanut Butter Cups, Fresh Berries, Toasted Almonds, Biscoff Crumbs

DUBAI DECADENCE 32

Attendant Required

Cheesecake Bites, Pound Cake, Fresh Strawberries

Warm Milk Chocolate Sauce Drizzle

Decadent Pistachio Kataifi Cream Crunch Layers

Ask your event manager for specialty chocolate, confections and chocolate sculptures custom made for you!



BEVERAGES

Beverages & Bars

Raise a glass with our drink packages and à la carte beverages.

Minimum 25 people | Minimum 90 minutes of service

Bartender and cashier fees applicable. The current bartender and cashier rate is \$275 plus tax each.

ALL PACKAGE BARS COME WITH COCKTAILS, CABERNET SAUVIGNON, CHARDONNAY, DOMESTIC AND IMPORTED BEERS, BOTTLED WATER, AND SOFT DRINKS

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ROYALE BAR

First Hour 45

Each Additional Hour 19

- Royale Cabernet Sauvignon
- Royale Chardonnay
- Ketel One Vodka
- Tanqueray Gin
- Diplomático Reserva Exclusiva
- 1800 Silver Tequila
- Johnnie Walker Black Scotch
- Crown Royal Whiskey
- Basil Hayden's Bourbon
- Miller Lite, Bud Light, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal, Jai Alai IPA

Substitution:

Add \$8 to substitute beer offerings for local craft beers to any of the package bars

GRAND BAR

First Hour 41

Each Additional Hour 16

- Grand Cabernet Sauvignon
- Grand Chardonnay
- Absolut Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Milagros Silver Tequila
- Dewar's Scotch
- Jack Daniel's Whiskey
- Elijah Craig Bourbon
- Miller Lite, Bud Light, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal, Jai Alai IPA

GOLD BAR

First Hour 37

Each Additional Hour 14

- Gold Cabernet Sauvignon
- Gold Chardonnay
- Wheatley Vodka
- New Amsterdam Gin
- Don Q Rum
- Corazón Tequila
- Johnnie Walker Red
- Seagram's 7 Crown Whiskey
- Jim Beam Bourbon
- Miller Lite, Bud Light, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal, Jai Alai IPA

WINE AND BEER BAR

First Hour 33

Each Additional Hour 14

- Royale Cabernet Sauvignon
- Royale Chardonnay
- Domestic and Imported Beers: Miller Lite, Bud Light, Michelob Ultra, Yuengling, Corona, Stella Artois, Kona Seasonal, Jai Alai IPA
- Assorted Soft Drinks
- Bottled Water

CASH BAR

- | | |
|---------------|------|
| Cocktails | 16 |
| Wine | 14 |
| Imported Beer | 11 |
| Domestic Beer | 10 |
| Mineral Water | 7.25 |
| Soft Drinks | 7.25 |

NOW SERVING!

CURATED COCKTAILS AND MOCKTAILS WITH LOCAL AND HOMEMADE INGREDIENTS.

SEE YOUR EVENT MANAGER FOR DETAILS.

HOSTED BAR

On Consumption

- | | |
|---------------|------|
| Cordials | 18 |
| Royale Brands | 18 |
| Grand Brands | 16 |
| Gold Brands | 15 |
| Royale Wine | 69 |
| Grand Wine | 65 |
| Gold Wine | 60 |
| Sparkling | 63 |
| Imported Beer | 11 |
| Domestic Beer | 10 |
| Hard Seltzer | 12 |
| Mineral Water | 8 |
| Soft Drinks | 8.25 |



Banquet Policies

& Fine Details

Food and Beverage

Due to applicable law, no outside food or beverage is permitted in the convention center or meeting space or public areas. Food and beverage items consumed in banquet rooms must be purchased from the Hotel. Food and beverages cannot be removed from the premises due to license restrictions. All people who participate in events or use our facilities agree to conform to any restrictions that are imposed by state liquor control, insofar as they affect these premises.

Gratuity, Service Charges and Taxes

Prices are current and subject to change. All food and beverage charges are subject to a taxable 26% service charge/gratuity. A 6.5% sales tax is in effect. All federal, state and municipal taxes that may be imposed or be applicable to this agreement and to the services rendered by the Hotel are in addition to the prices herein agreed upon, and the client agrees to pay them separately. Function rooms are assigned according to the anticipated guarantees. If there are any fluctuations in the number of attendees or room setups, the Hotel reserves the right to charge additional fees.

Confirmation of Attendance

BEO Expected Covers/Guarantees submitted on your meeting specifications should be within 10% (+ / -) of your Final Guarantee. Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone no later than Noon (local Hotel time), three (3) business days prior to the first day of the Event. Guarantees by text message cannot be accepted. Group may either reduce or increase the expected number of attendees when giving the final guaranteed number of attendees for each scheduled catered food function by up to 10% without incurring any liability to Hotel for additional costs or supplemental surcharges. All increases above 10% will be subject to a 20% Guarantee Increase Surcharge based on the per person menu price to cover the cost associated with rush deliveries and production. The final guaranteed numbers cannot be further reduced without liability after this time. BEO Expected Covers counts will be used if final guarantee is not received by due date.

Authorized Signature(s)

Approved individuals to sign Master Account charges must be specified no later than fourteen (14) days prior to the group's scheduled arrival.

Banquet Event Orders

Upon review of your event requirements, Banquet Event Orders (BEOs) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEOs by the date requested by the Hotel, you agree that the BEOs will be accepted by you as correct and you will be billed accordingly.

Electrical Requirements

The Hotel requires all electrical service needs to be submitted no later than fifteen (15) days prior to the function. All required electrical work will need to be completed by the Hotel's approved electrical contractor, Encore.

Rigging

Any attachments to the building structure must be coordinated and installed exclusively by our approved rigging contractor, Encore.

Outdoor Functions

An additional charge of \$7 per person will be applied for outdoor events. All entertainment and music must end by 9 p.m. for outdoor events. A weather call will be made six hours prior to the event start time or the day before morning functions. Pool functions require approval from the Hotel managing director, and a furniture removal fee may apply.

Signage and Banners

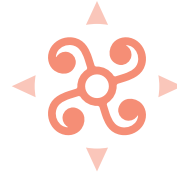
The Hotel will not permit affixing of anything to the walls, floor or ceiling with nails, staples, pins, glue, tape, etc. The Hotel reserves the right to approve all signage in the banquet and meeting areas, as well as all public space. All signage must be professionally printed. Printed signs must be free-standing or on easels. A labor charge will be applied for the Hotel's assistance with signage and banner placement. Additional lighting for all outdoor events is the responsibility of the client. Hotel can assist with providing contact information for lighting vendors.

Damage and Loss

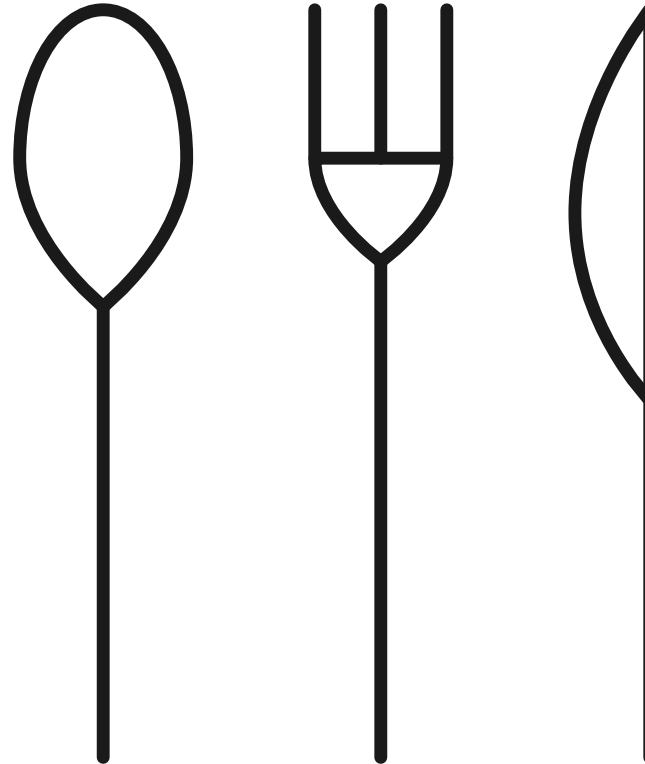
The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function unless prior arrangements have been made.

Security

For certain events, the Hotel may require security guards to be provided at the client's expense. Only Hotel security staff and approved security firms may be used.



CARIBE ROYALE
O R L A N D O



CONTACT US FOR MORE INFORMATION
(407) 238-8405
CARIBEROYALEMEETINGS.COM