

L A K E N O N A  
W A V E  
H O T E L



# BANQUET MENUS

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# BREAKFAST MENU

Get a head start of the day with an energizing breakfast with your group. Whether you're looking for a buffet-style breakfast or by plate, choose from one of our packages and dig in! Each item is an experience starting with our locally sourced fruit to our high quality coffee coming from the experts at Lineage.



# CONTINENTAL BREAKFAST

Minimum of 25 guests required. Maximum of 90 minutes of service.



## LAKE NONA CONTINENTAL

Served with locally roasted Lineage Coffee,  
Selection of fine T2 Teas and fresh squeezed juices

\$40 per guest

Sliced fresh Fruits, Seasonal Berries (GF)

Chocolate and Traditional Croissants

Blueberry and Banana Nut Muffins N

Fruit and Cinnamon Danishes N

Sliced White and Wheat Bread

Fruit Preserves and Sweet Butter

# PLATED BREAKFAST

## WAVE PLATED

Served with locally brewed Lineage Coffee,  
selection of fine T2 Teas and fresh squeezed juices

\$55 per guest

### SELECT ONE

- Compressed Melon Salad, Grapes, Citrus Honey, Micro Mint Cress (GF,DF)
- Organic Greek Yogurt Parfait, Grilled Pineapple, Toasted Coconut (GF)
- Sourdough Toast, Avocado, Goat Cheese, Pickled Cucumber, Shaved Jalapeño
- Coconut-Passion Fruit Yogurt Parfait, Caramelized Bananas, Toasted Pecans, Micro Mint (GF,N)
- House Cured Smoked Salmon, Capers, Pickled Onion, Dill Crème Fraîche, Bagel Chips
- Steel Cut Oats and Raisin Brulée, Walnut Dust, Berry Coulis (N)
- Banana French Toast, Pineapple and Coconut Sauce

### SELECT ONE

-Eggs Benedict

Choice of: Canadian Bacon, Florentine or Smoked Salmon, Lemon Truffle Hollandaise, Herb Roasted Tomato, English Muffin, Frisée and Microgreen Salad, Breakfast Fingerling Potatoes

-Breakfast Quesadilla

Italian Sausage, Pepper Jack Cheese, Baby Spinach, Roasted Tomato

-Frittata (GF)

- Sweet Italian Sausage, Charred Red Peppers, Broccolini, Rosemary Roasted Fingerling Potatoes, Grape Tomato and Chive Salad

-Scrambled Eggs with Spinach and Goat Cheese (GF)

Herb Roasted Tomato, Traditional Breakfast Thyme Potatoes

- Baked Eggs (GF)

Prosciutto, Fresh Tomato Salsa, Classic Hash Browns, Arugula Salad

-Poached Egg and Pastrami Hash

Tomato Jam, Green Onion Relish, English Muffin

-Breakfast Sandwich

Braised Short Rib, Fried Egg, Chimichurri, Shaved Onions, Arugula, Brioche Bun

# BREAKFAST BUFFET

Minimum of 25 guests required. Maximum of 90 minutes of service.



## AMERICANA

Served with locally brewed Lineage Coffee,  
selection of fine T2 Teas and fresh squeezed juices

\$57 per guest

- Sliced fresh Fruits, Seasonal Berries (GF,V)
- Traditional Butter Croissants
- Cherry Lattice Danish
- Cinnamon Rolls
- Blueberry and Chocolate Muffins
- Fruit Preserves, Butter
- Individual Flavored Yogurts, Granola, Nuts, Honey (N)

## SELECT ONE

- Traditional Scrambled Eggs with Fresh Herbs
- Individual Egg Frittatas, Spinach, Mushroom, Gruyere  
Cheese GF
- Individual Skillets of Breakfast Mac & Cheese with Breakfast  
Sausage, Chopped Tomatoes, Onion and Hash Browns

## SELECT ONE

- Yukon Gold Roasted Breakfast Potatoes (V)
- Classic Hash Brown Potatoes (GF)
- Potato Hash, Onions, Pepper, Cajun Spice DF
- Smoked Cheddar Southern Grits, Smoked Bacon and Chive

## SELECT TWO

- Hickory Smoked Bacon
- Chicken Apple Sausage
- Grilled Smoked Ham



## SUNSHINE START

Served with locally brewed Lineage Coffee,  
selection of fine T2 Teas and Florida citrus juices

\$60 per guest

- Traditional and Pastry Cream Croissants
- Mango Lattice Danish
- Blueberry and Banana Nut Muffins (N)
- Florida Fruit Stand: Seasonal and Tropical Fruits Hand Cut by Chef (Chef Attendant Fee Applies)
- Wave's Signature Orange Turmeric Power Juice (GF, V)
- Individual Local Greek Yogurt Parfait, Florida Citrus, Chia Seed, Cinnamon Oat
- Gulf Coast Shrimp & Grits
- Mini Quiche with Roasted Artichoke, Aged Cheddar & Roasted Florida Cherry Tomato
- Brioche French Toast, Vanilla Cream, Plant City Strawberry Compote, Maple Syrup
- Sliced White and Wheat Bread
- Fruit Preserves and Sweet Butter





## INVIGORATE

Served with locally brewed Lineage Coffee,  
selection of fine T2 Teas and fresh squeezed juices

\$52 per guest

- Green Juice with Apple, Cucumber, Kale, Spinach, Pineapple, and Celery (DF, GF, V)
- Fresh Fruit Salad, Honey, Toasted Coconut (DF, GF, V)
- Muesli with Yogurt, Fresh Apple and Candied Pecan
- Charred Grapefruit, Mint, Coconut Yogurt, Spiced Granola, Chia Seed GF,N
- Gluten-Free Blueberry and Banana Nut Muffins (GF, N)
- Homemade Granola with Dried Cranberries, Flax Seed, Sunflower Seed, Cinnamon (N)
- Egg White Burrito, Pico de Gallo, Baby Spinach and Crumbled Feta
- Gluten-Free Pink Pancakes with Maple Syrup and Variety of Healthy Toppings to include:  
Raw Honey, Fresh Berries, Almond Butter, Raw Cacao Nibs, Shredded Unsweetened Coconut

# BREAKFAST ENHANCEMENTS

## CEREAL KILLER

\$20 per guest for a party of 20 or larger

-Served with 2% Milk, Strawberry Milk,  
Chocolate Milk

- Lucky Charms
- Captain Crunch
- Apple Jacks
- Fruit Loops
- Golden Grahams
- Frosted Flakes

## BAE-GEL BAR

\$15 per guest

- Variety of Freshly Baked Sweet & Savory Bagels

Creative House-Made Cream Cheeses to include:

- Birthday Cake
- Nutella
- Bacon Cheddar
- Flaming Hot Cheetos

## CROISSANT BENEDICT

\$18 per guest, select two

Served in a Flaky and Buttery Croissant:

- Canadian Bacon, Egg, Avocado, Hollandaise
- Smoked Salmon, Egg, Roasted Heirloom Tomato, Lemon  
Hollandaise
- Pastrami Hash, Egg, Sweet Potato, Tomato Compote,  
BBQ Béarnaise
- Creamy Garlic Spinach, Egg, Roasted Portobello,  
Hollandaise

## BEET ROOT SMOKED SALMON (N)

\$21 per guest

Chef carved to order | Chef Attendant fee applies

Baker's Selection of Bagels

House Smoked Salmon Cured in Beet, Preserved Lemon  
Crème, Shaved Red Onion, Capers, Saffron Pickled Fennel

## DIY ACAI BOWL(N)

\$19 per guest, select one

Acai Yogurt or Acai Sorbet

Toppings:

Sliced Kiwi, Diced Mango, Blueberries, Strawberries,  
Banana, Pomegranate, Cinnamon Oat, Homemade  
Granola, Toasted Pistachio, Cocoa Nibs

## MINI TOASTS

\$22 per guest, select two

- Avocado, Pomegranate, Feta, Watercress
- Smoked Salmon, Herb Crème Cheese, Fried Capers, Dill
- Blood Orange, Herb Goat Cheese, Prosciutto
- Heirloom Tomato, Lemon Ricotta, Micro Basil

# BREAKFAST ENHANCEMENTS

## GRIDDLE (N)

\$20 per guest, select one

Served with Berries Compote, Vanilla Chantilly Cream, and Maple Syrup

- Buttermilk Pancakes
- Chocolate Banana Pancakes with Roasted Pecan
- Banana Bread French Toast, Marinated Raspberries
- Traditional Belgian Waffle

## HOT SANDWICHES

\$8 each

- Bacon, Egg and Cheese Croissant
- Grilled Brioche, Smoked Ham, Scrambled Eggs, Cheddar
- Breakfast Burrito: Scrambled Eggs, Salsa, Poblano Peppers, Chorizo and Jack Cheese
- Breakfast Quesadilla: Scrambled Eggs, Jack Cheese, Pico de Gallo, Cilantro Sour Cream
- Egg Panini: Egg Whites, Spinach, Leek and Mushrooms on Ciabatta Roll

## OMELETS (GF)

\$22 per guest

Farm Fresh Eggs, Egg Beaters, Egg Whites

Condiments:

Swiss, Cheddar, Goat Cheese, Mushroom, Tomato, Onion, Arugula, Spinach, Red Pepper, Ham, Bacon

## ELIXIRS

\$18 per guest, select two

Served in Individual Mini Glass Bottles

- Juice 1 - Mango, Pineapple, Banana, Orange Juice, Greek Yogurt, Chia
- Juice 2 - Spinach, Kale, Apple Juice, Cucumber, Avocado, Almond Milk, Pomegranate
- Juice 3 - Berries, Banana, Cranberry Juice, Greek Yogurt, Hemp Seeds, Seasonal Fruit

# BRUNCH

Minimum of 25 guests required. Maximum of 90 minutes of service.



## WAVE BRUNCH

Served with locally brewed Lineage Coffee,  
selection of fine T2 Teas and fresh squeezed juices

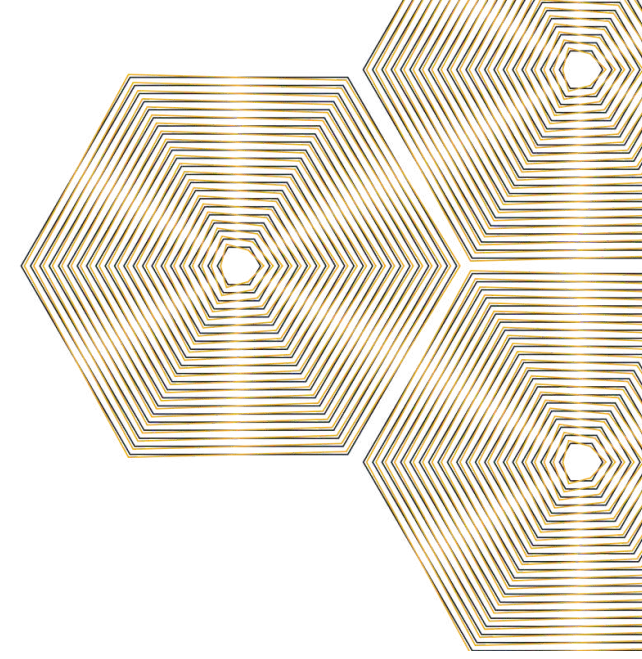
\$75 per guest

- Sliced fresh Fruits, Seasonal Berries (GF,V)
- Chocolate and Traditional Butter Croissants, Muffins, Danishes, Fruit Preserves, Butter
  - Vegan Muesli
- Coconut yogurt, Chia Seed, Caramelized Apple
- Chef selection of Blended Juice of the Day
  - Beetroot Smoked Salmon on Bagel
- Herbs Crème Cheese, Pickled Cucumber, Capers
- Mini Toast
  - Blood Orange, Herbed Goat Cheese, Prosciutto
  - Heirloom Tomato, Lemon Ricotta, Micro Basil
- Mini Skillet
  - Homemade Pastrami Hash, Sweet Potato, Sautéed Peppers, Poached Egg, Cajun Hollandaise
- Omelets and French Toast (Additional Chef Fee Will Apply)
  - Farm Fresh Eggs, Egg Beaters, Egg Whites
- Condiments: Swiss, Cheddar, Goat Cheese, Mushroom, Tomato, Onion, Arugula, Spinach, Red Pepper, Ham, Bacon
- Banana Bread French Toast, Marinated Strawberry

A top-down view of a white ceramic bowl filled with vibrant green guacamole. The guacamole is chunky and garnished with small pieces of red onion and cilantro. Surrounding the bowl are fresh ingredients: a whole red tomato, a sliced tomato, a lime wedge, and several golden-brown tortilla chips on a wooden surface.

## BREAKS MENU

Looking for a snack for those in-between moments? From morning to evening, we have a variety of small bites to choose from (even free-spirited cocktails) to recharge and refresh your group during breaks.





## PUMP UP THE VOLUME

\$30 per guest

- Toasted Seeds Energy Bites (V, GF, DF)
- Deglet Noor Dates Bars (V, GF, DF)
- Blueberry Rice Crispy Treat
- Banana, Kiwi, Lemon Yogurt Smoothie Shot

## DISCO DOG

\$30 per guest

Attendant Required at Additional Cost

- Freshly Popped Popcorn dusted in Beet Powder
- Lime Crema, Orange & Horseradish Jam, Smoked Salt
- Mini Soft Pretzels, Beer Cheese Dip
- Mini Corndog, Habanero Tomato Jam
- House Made Fresh Lemonade with Golden Dusted Cotton Candy

## THE GOLDEN TICKET

\$32 per guest

- Nuts and Dried Fruit Araguani Barks (N, GF, DF)
- Chocolate Cake Pops (N)
- Wave Brownie filled with Chocolate Ganache
- Chef's Selection of Colorful Chocolate Truffles (N)

## ARTISANAL MINIS

\$28 per guest, select two

- Open Toast of Artisanal Cheese and Charcuterie:
- Apple Butter, Prosciutto, Pickled Red Onion
  - Smoked Feta Spread, Salami, Pickled Carrot
  - Blood Orange, Herb Goat Cheese, Shaved Saucisson Sec, Green Figs & Smoked Copa, Sweet & Sour Onion, Whipped Ricotta

Perfect Pairing Free-Spirited Cocktail: (\$9 per guest)  
 Fusion Sangria: Verjus Rouge, Orange, Lemon, Lemon-Lime Soda

## KEEP FARM AND CARRY ON

\$35 per guest

- Whole Seasonal Fruits
- Individual Charcuterie Cones
- Individual Vegetable Crudités in Flower Pots, Onion Dip, Red Pepper Muhammara, Black Olive
- Red Dragon Fruit Chips, Beet Chips, Carrot Chips served with Chipotle Aioli

Perfect Pairing Free-Spirited Cocktail : (\$9 per guest)  
 Butterfly Lemonade: Butterfly Tea, Coriander, Lemon

# RECHARGE BREAKS

Minimum of 25 guests for up to 30 minutes of service.  
 For every 30 minutes of additional service, add \$8 per person

## WHAT'S UP GUAC (N)

\$32 per guest

- Guacamole Three Ways:
- Traditional Guacamole with Cilantro & Pico de Gallo
  - Roasted Mango Chili Guacamole
  - Chipotle and Apricot Guacamole

Blue Corn Tortilla Chips, Vegetable Chips, Pork Chicharron, Pico de Gallo, Roasted Green Tomatillo, Chipotle Salsa Roja, Cotija Cheese, Tajin, Grilled Vegetables Escabeche

Perfect Pairing Mocktail: (\$9 per guest)  
 Chicha Morada: Purple Corn, Pineapple, Granny Smith Apple, Lime

## THE ZEST IS YET TO COME

\$28 per guest

Attendant Required at Additional Cost

- Orange Zest Vanilla Olive Oil Madeleine (DF)
- Lemon Tapioca Pudding and Strawberry Verrine (GF)
- Key Lime Marshmallow and Toasted Coconut (N, GF, DF)
- Jivara Milk Chocolate, Candied Orange and Caramelized Almond Clusters

DF= Dairy-Free, GF = Gluten-Free, N = Contains Nuts, V = Vegan  
 All menus are subject to a 23% service charge, Taxable at 6.5% (subject to change)

# À LA CARTE BREAK SELECTIONS

## NOSH

- Whole Fresh Fruit - \$6 per piece
- Freshly Baked Cookies - \$72 per dozen
- Chocolate Fudge Brownies - \$72 per dozen
- Seasonal Fruit Skewers with Yogurt Dip - \$85 per dozen
- Sliced Seasonal Fruit Platter - \$25 per person
- Individual Plain and Fruit Greek Yogurts - \$7 each
- Freshly Baked Bagels with Cream Cheese - \$72 per dozen
- Assorted Danish - \$72 per dozen
- Chocolate Twist Pastries - \$72 per dozen
- Cinnamon Rolls - \$72 per dozen
- Flaky Croissants - \$70 per dozen
- Chocolate Croissants - \$70 per dozen
- Individual Bags of Potato Chips, Pretzels, Popcorn - \$6.50 each
- Individual Bags of Kettle Chips - \$7 each
- Quakes Mini Rice Cake Chips - \$6.50 each
- Sabra Grab n' Go Hummus and Pretzel Snackers - \$8 each
- Sabra Dark Chocolate with Pretzels Snackers - \$8 each
- Bare Apple Crisps - \$8 each
- Terra Chips - \$8 each
- Cauliflower Puffs - \$10 each
- Cauliflower Puffs - \$10 each
- Cliff bars - \$7 each
- Kind bars - \$6 each
- Individual Bags of Trail Mix - \$7 each
- Individual Bags of Peanuts - \$7 each
- Assorted Candy Bars - \$6 each
- Individual Granola Bars - \$6 each
- Nutri-Grain Bars - \$6 each
- Haagen Dazs Ice Cream Bars - \$7.50 each
- Frozen Fruit Bars - \$6.50 each

## BEVERAGES

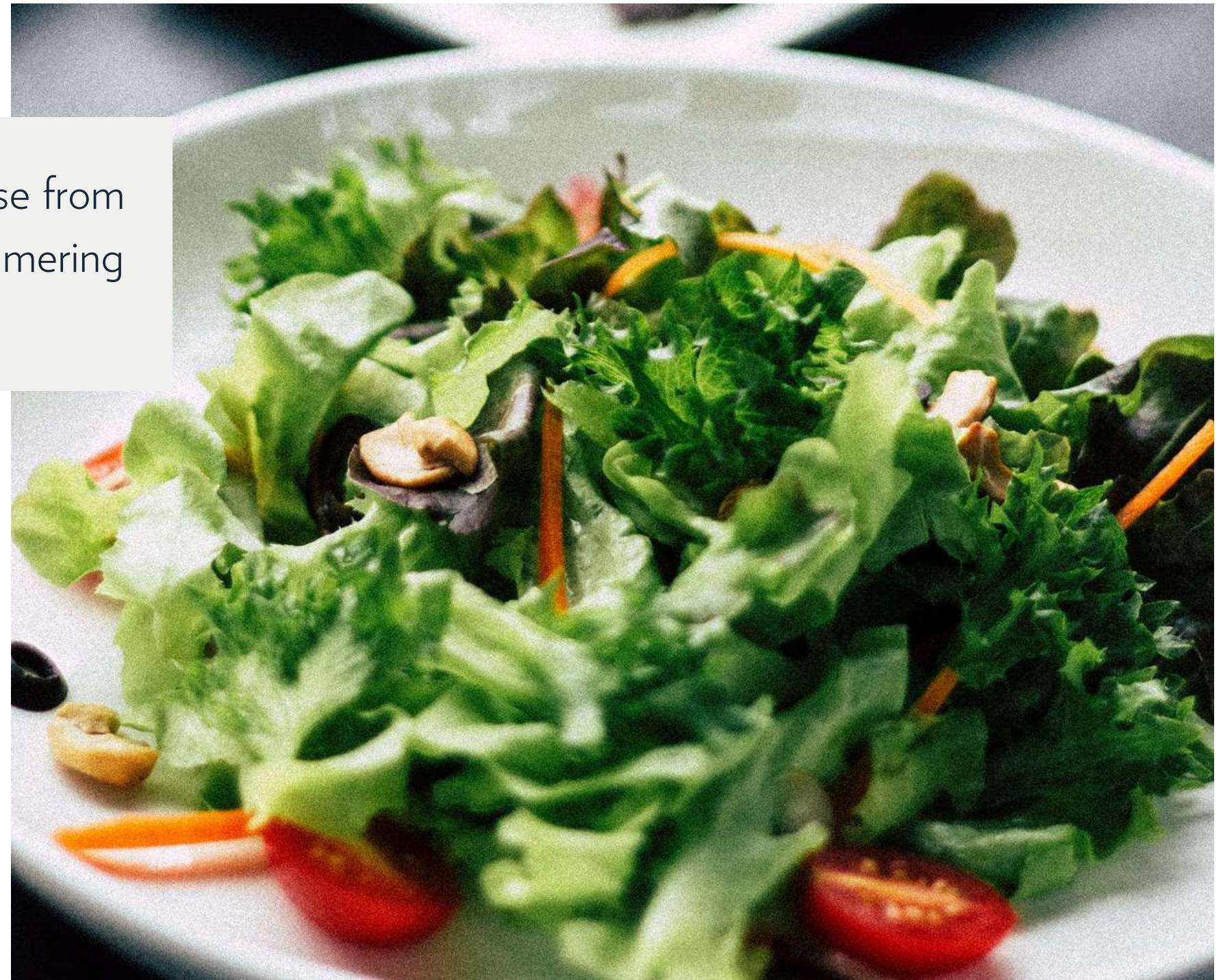
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Gourmet Tea - \$115 per gallon
- Starbucks Frappucino Coffee Drink - \$8 each
- Starbucks Nitro Cold Brew - \$8 each
- Assorted Pepsi Sodas - \$7
- Bottled Water - \$7
- Assorted Bubbly Sparkling Waters - \$7
- Propel Fitness Water - \$7.50
- Bottled Iced Tea - \$7.50
- Assorted Bottled Juices - \$7.50
- Assorted Naked Brand Fruit Juices - \$8
- Naked Coconut Water - \$8
- Bang Energy Drinks - \$8
- Izze Sparkling Fruit Juice - \$9 each
- Kevita Kombucha - \$9 each
- Agua Frescas - \$85 per gallon
- Cool as a Cucumber: Cucumber, Lime & Mint
- Berry Cool: Strawberry, Lemon, Basil
- Zest of Life: Ginger + Citrus
- Arnold Palmer - \$85 per gallon
- Florida Citrus Herb Iced Tea - \$85 per gallon
- Florida Seasonal Berry Iced Tea - \$85 per gallon





# LUNCH MENU

Fuel up with fresh ingredients during lunch. Choose from a variety of items, from casual sandwiches to simmering hot dishes and everything in between. Bon appétit!





# PLATED LUNCH

## LAKE NONA LUNCH

Select a Salad, Entrée and a Dessert which will be served to all guests.  
Served with Artisan Rolls and Butter, Locally Brewed Lineage Coffee  
and Selection of Fine T2 Teas.

\$67 per guest

### SALAD

- Baby Romaine, Smoked Bacon, Egg, Avocado, Pickled Tomato, Gorgonzola, Green Goddess Dressing (GF)
- Baby Arugula, Buffalo Mozzarella, Basil Oil, Focaccia Crouton, Heirloom Florida Tomato, Champagne Vinaigrette
- Caesar Salad, Oven Roasted Grape Tomatoes, White Anchovy, Shaved Parmigiano, Baguette Crouton
- Roasted Beet Salad, Orange Segments, Pickled Onions, Beet Gel, Spiced Pistachio and Meyer Lemon Vinaigrette (V)

### ENTRÉE

- Airline Chicken Breast, Smoked Gouda Potato Puree, Roasted Green Beans, Red Pepper Puree, Shallot Jus (GF) \$66
- Seared Atlantic Salmon, Saffron Fregola, Grilled Rapini, Salsa Verde, Butternut Squash Puree (DF) \$68
- Braised Beef Short Ribs, Sweet Potato Puree, Shaved Baby Carrots, Baby Arugula & Apple, Caramelized Onion Jus (GF) \$70
- Florida Grouper, Roasted Beets, Cauliflower Tabbouleh, Pea & Mint Puree, Preserved Lemon Vinaigrette (GF, N) \$70
- Vegan Eggplant Braciolo, Roasted Portobello, Basil Risotto, Heirloom Tomatoes, Caper Salsa Verde (V) \$66

### DESSERT

- Chocolate Salty Caramel Tart, Malted Milk Chocolate Mousse, Caramel Sauce
- Key Lime Almond Bar, Lime White Chocolate Whipped Ganache, Citrus Gel (N)
- Caraibe Chocolate Dome, Flourless Chocolate Cake, Hazelnut Crunch, Chocolate Sauce (N)
- Lemon Zest Cheesecake, Graham Cracker Sable, Lemon Glaze and Chantilly Cream
- Raspberries and Angel Food Cake, Fresh Raspberry Sauce
- Greek Yogurt and Green Apple Confit Petit Gateau, Rice Puff Crunch, Lemon Basil Sauce (GF)

# LUNCH OF THE DAY

Minimum of 25 guests required. Maximum of 90 minutes of service.



If you choose to select a different buffet and not the buffet of the day, an additional \$8 applies per person

## MONDAY: FRENCH RIVERIA

Served with Locally Brewed Lineage Coffee and Selection of Fine T2 Teas

\$74 per guest

### SOUP

-Pesto Soup (GF,DF)

### SALADS

- Asparagus Salad, Shaved Parmesan, Frisee, White Truffle Vinaigrette
  - Tomato , White Beans, Pesto, Olive Oil (GF)
- Arugula and Kale Salad, Shaved Red Onion and Parmesan

### HOT ITEMS

- Sliced Prosciutto, Assorted Italian Meats, Grilled Zucchini, Red Pepper, Pecorino, Marinated Mushroom
- Baked Salmon, Baby Arugula, Semi Dried Tomato, Shaved Baby Carrot, Champagne Vinaigrette (DF,GF)
- Roasted Chicken, Green Beans, Confit Cipollini Onion, Pancetta, Rosemary Jus(DF)
- Oven Roasted Fingerling Potatoes with Rosemary(V)
- Vegetable Ratatouille (V)

### DESSERTS

- Tropesienne: Lightly Soaked Brioche with Vanilla Cream
  - Lemon Meringue Tart
  - French Flan

## TUESDAY: SOUTHERN HOSPITALITY

Served with Locally Brewed Lineage Coffee and Selection of Fine T2Teas  
\$73 per guest

### SOUP

Florida Corn Chowder

### SALADS

- Kale & Cabbage, Carrots, Brussel, Parsley, Caraway Dressing (N,GF)
- Kidney Beans, Chickpeas, Zucchini, Semi Dried Tomatoes, Roasted Red Pepper, Red Wine Vinaigrette
- Florida Tomato, Watermelon, Roasted Baby Red Pepper, Apricot, Picked Red Onion, Cucumber, Cilantro Dressing (GF)

### HOT ITEMS

- Blackened Mahi Mahi, Smoked Corn and Farro Succotash, Lemon Butter
- Grilled Flank Steak, Roasted Heirloom Baby Potato, Smoked Red Pepper Sauce (GF)
- Charred Jumbo Asparagus, Smoked Bacon (GF)
- Creamy Anson Mills Grits, Smoked Gouda

### DESSERTS

- Banana Cream Pudding & Caramel Verrine
- Chocolate Mud Pie
- Pecan Tart with Espresso Whipped Cream (N)

If you choose to select a different buffet and not the buffet of the day,  
an additional \$8 applies per person

## WEDNESDAY: DOLCE VITA

Served with Artisan Rolls and Butter, Locally Brewed Lineage Coffee and Selection of Fine T2 Teas  
\$75 per guest

### SOUP

Roasted Mushroom Bisque, Garlic Crouton (GF)

### SALADS

- Panzanella Salad, Tomatoes, Feta, Champagne Vinaigrette
- Traditional Tabbouleh, Cucumber, Red Pepper, Mint and Lemon (N)
- Grilled Pita with Hummus, Baba Ghanoush, Tzatziki (D)

### HOT ITEMS

- Lemon Glazed Salmon, Braised Farro, Heirloom Tomato, Olives and Tomato Sauce
- Chicken Scaloppini, Baby Arugula & Parmesan, Preserved Lemon and Capers Veloute (GF, D)
- Traditional Caponata, Olive, Capers, Cilantro (GF,V)
- Saffron Rice, Toasted Cashews (GF, N)

### DESSERTS

- Espresso Tiramisu
- Turrón Panna Cotta with Blood Orange Compote (N)
- Nocciola Milk Chocolate Cream Puff (N)

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## THURSDAY: TASTE OF HAVEN

Served with Artisan Rolls and Butter, Locally Brewed Lineage Coffee and Selection of Fine T2 Teas  
\$74 per guest

### SOUP

Florida Tomato Gazpacho, Crab Salad,  
Cilantro(DF,GF)

### SALADS

- Kale, Romaine, Cucumber, Shaved Carrots, Shaved Celery, Sweet Bell Pepper,  
Ricotta Salata, Goddess Dressing (GF)
- Individual Pickled Golden Beets, Orange, Barley, Smoked Feta Cheese, Red  
Wine Vinaigrette (GF)
- Radicchio & Watercress, Crispy Chickpeas, Apple, Pickled Red Onion,  
Preserved Lemon Vinaigrette (GF,DF)

### HOT ITEMS

Roasted Chicken, Roasted Honey Baby Carrots, Spiced Macadamia,  
Herbs Chermoula (GF,N)  
Grilled Mahi Mahi, Cauliflower Tabbouleh , Mint Salsa, Smoked Tomatoes  
Grilled Broccoli, Toasted Pine Nuts, Gremolata (GF, N)  
Roasted Fingerling Potatoes, Rosemary, Grained Mustard (GF)

### DESSERTS

- Orange Carrot Cake Verrine, Mango Agar
- Cherry Clafoutis, Lemon Zest, White Chocolate  
Whipped Ganache
- Key Lime Tart, Vanilla Chantilly

## FRIDAY: BOUGIE BBQ

Served with Artisan Rolls and Butter, Locally Brewed Lineage Coffee and Selection of Fine T2 Teas  
\$73 per guest

### SOUP

Roasted Mushroom Bisque, Garlic crouton (GF)

### SALADS

- Cole Slaw
- Black Eye Peas, Charred Corn, Tomatoes, Scallions, Guajillo Dressing(DF,GF)
- Charred and Simple Cut Romaine, Corn Bread Croutons, Lemon-Parsley Dressing
- Tomato Salad with Red Pepper, Red Onion, Basil Dressing (DF,GF)

### HOT ITEMS

- Braised Short Ribs, BBQ Cauliflower (GF)
- Grilled Mahi-Mahi, Green Garlic and Chorizo Couscous, Almond Parsley Butter
- Charred Jumbo Asparagus, Smoked Corn and Bacon (GF)
- Corn on the Cob, Thyme Butter(GF)

### DESSERTS

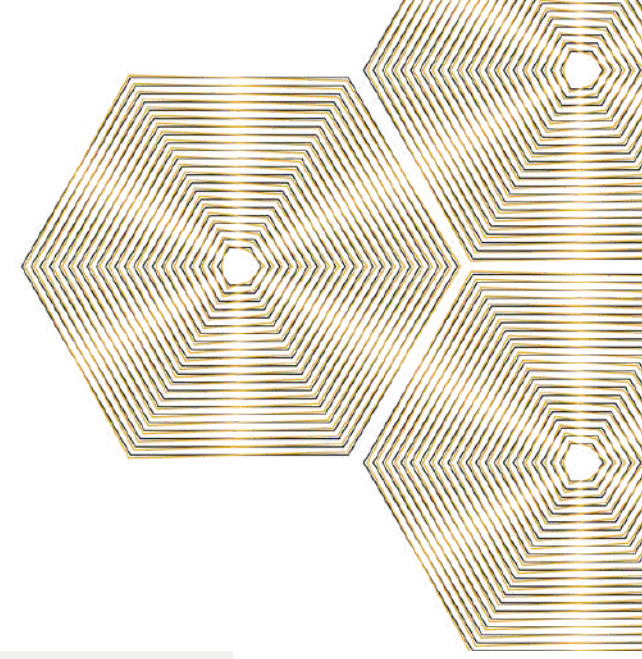
- Sweet Biscuit Strawberry Shortcake
- Mini Apple Pies (N)
- Blueberry Cheesecake Verrines

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## RECEPTIONS MENU

Celebrate with food you love! Wow your guests with a variety of options, from burrata to bouillabaise!





# RECEPTION STATIONS

Minimum of 25 guests unless otherwise noted. Designed for 90 minutes of service. For every 30 minutes of additional service, add \$8 per person

## BURRATA BAR

\$45 per guest

Chef to Prepare, Additional Fee Will Apply

- Fresh Burrata
- Selection of Artisan Toasted Breads, Assorted Vinegars and Infused Olive Oils
- Marinated Tomato Compote (GF)
- Sliced Local Heirloom Tomatoes (GF)
- Local Baby Tomatoes (GF)
- Selection of Flavored Salts, Micro Basil, Balsamic Caviar, Preserved Lemon (GF)

## FLORIDA CEVICHE (N)

\$38 per guest

Chef to Prepare, Additional Fee Will Apply

Create your own Ceviche

- Gulf Coast Grouper, Key West Shrimp or Bay Scallops

Toppings:

- Sweet Potato, Grilled Corn, Roasted Red Pepper, Concha Corn, Cilantro, Lime, Florida Orange, Salsa Roja, Green Tomatillo
- Tortilla Chips (GF)

## EL SUR

\$48 per person

Individually Presented Salads:

- Grilled Octopus, Cactus, Pico de Gallo, Grilled Pineapple
- Lobster, Grilled Cactus, Habanero, Cilantro, Concha Corn

Chef to Carve:

- Salt Crusted Florida Grouper
- Shaved Fennel and Lime Salad, Preserved Lemon Cream

## AREPAS

\$42 (minimum 30 guest) | Attendant to Carve

- Whole Roasted Suckling Pig, Argentinian Chimichurri

Made to order Arepas:

- Suckling Pig, Grilled Corn Ribs, Adobo Mayonnaise, Cotija Cheese
- Three Bean Cilantro Salad

\*Add Shrimp with Key Lime Zest for \$10 per person

\*Add Red Wine Braised Short Ribs for \$8 per person

## JAMÓN

Chef to Prepare, Additional Fee Will Apply

\$46 per person, 25 guest minimum

- Leg of Spanish Bone In Ham, Carved to order by a Chef
- Toasted Baguette
- Garlic and Basil Tomato Compote
- Seasonal Jam, Creamy Grain Mustard
- House Made Pickled Vegetables
- Spanish Olives

## COASTAL CANAPÉS

\$38 per guest

- Florida Tomato and Beet Gazpacho, Key Lime Foam in Gastro Tubes
- Ahi Tuna Cones, Pepper Jam, Caviar
- Gulf Coast Grouper Ceviche Mini Tacos, Sweet Potato
- Key West Shrimp Cocktail on Pipette, Harissa Cocktail Sauce

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## WAVE SEAFOOD (GF)

Each priced per piece and served with Mignonette Sauce,  
Horseradish, Worcestershire, Cocktail Sauce, Tabasco and Lemon  
25 piece minimum per selection

- PEI Mussels, Baby Vegetable Escabeche , Garlic Aioli \$8
- Rosemary Poached Shrimp, Harissa Aioli, Grilled Lemon \$8
- Herb de Provence Freshly Poached Snow Crab Claws \$10
- Old Bay Court Bouillon, Half Main Lobster Tails, MY Mayonnaise \$10
- Freshly Shucked Oysters, Tarragon Mignonette, Florida Lime \$8

## BOUILLABAISSSE (DF)

\$47 per guest

- Traditional Seafood Stew in a Spiced Fennel and Tomato Broth with Saffron
- Clams, Mussel, Poached Shrimp and Local Fish
- Served with Grilled Sourdough and Saffron Aioli

## ANTIPASTI

\$28 per guest

- Marinated Baby Mozzarella in Fresh Herbs
- Preserved Lemon and Chili Marinated Olives (V)
  - Balsamic Roasted Mushrooms
  - Marinated Artichoke (V)
  - Grilled Mini Peppers (V)
- Roasted Zucchini with Lemon and Cilantro (V)

## SUSHI STATION (GF)

Pricing per piece | \$300 per Sushi Chef for up to 2 Hours  
(1) Chef per 75 guests, 25 piece minimum per selection

### Signature Maki Rolls

- Spicy Lobster \$12
- Rainbow \$7
- Florida Snapper with Jalapeño \$8
- Spicy Tuna \$7
- Vegetable \$6
- California \$6
- King Crab and Cucumber \$15

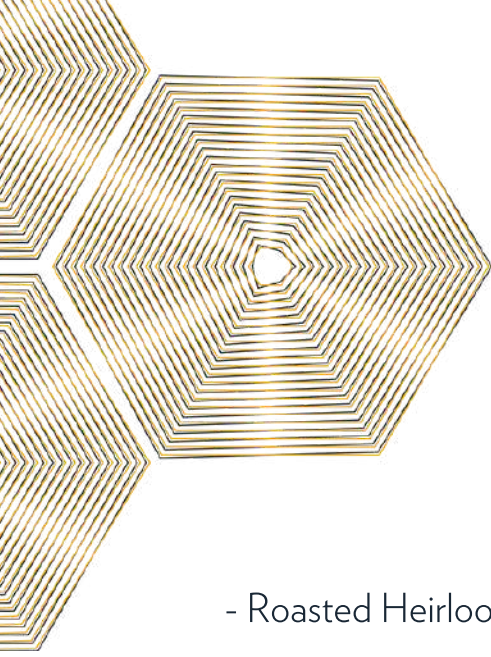
### Sashimi

- Ahi Tuna \$8
- Salmon \$8
- Yellowtail (Hamachi) \$8

### Nigiri

- Eel \$8 | Red Snapper \$8
- Salmon \$8
- Shrimp \$8
- Tuna \$8





## JARDÍN (GF,N)

\$22 per guest

Choose Three:

- Roasted Heirloom Tomatoes, Buffalo Mozzarella, Basil Oil, Balsamic Vinaigrette
- Citrus Cured Salmon, Crispy Quinoa, Goddess Cream, Orange Segments
- Pickled Beets, Orange Segments, Goat Cheese, Spiced Pumpkin
- Kale and Mint, Barley, Blueberry, Ricotta and Lemon Vinaigrette

## BUNSTOPPABLE

\$35 per guest

Select 3 Options

- Buttermilk-Fried Chicken, Gorgonzola and Spicy Honey
  - Fried Fish, Coleslaw and Dill Tartar Sauce
  - Sirloin Slider, Cheddar, Tomato and Pickle
- Turkey Slider, Brie Cheese with Spiced Mango Salsa
- Grilled Portobello, Goat Cheese, Salsa Verde, Grilled Red Pepper
- Crab Cakes, Old Bay Remoulade, Bib Lettuce, Pickled Onion

## SKILLET RISOTTO (GF)

Chef to Prepare, Chef Attendant Fee Will Apply

\$34 per guest

Risotto presented in individual skillets:

Choose Two:

- Red Wine Braised Octopus, Arrabiata Sauce, Shaved Ricotta Salata
- Green Peas, Pancetta, Balsamic Reduction, Parmesan Foam
- Roasted Seasonal Mushroom, Truffle, Preserved Lemon
  - Roasted Beets, Goat Cheese, Shaved Fennel and Orange

\*Add Blackened Shrimp \$10 per person

\*Add Braised Pork Belly for \$8 per person

## CHEESE AND CHARCUTERIE

\$32 per guest

- Chef's Selection of Local and Imported Cured Meats and Cheese (GF)
  - Herb Marinated Olives (GF, V)
  - Mustards, Jams, Grapes (GF)
  - Rosemary Glazed Apricots (GF)
- Assorted Fresh Breads, Crostini and Crackers

## AMERICAN CARVERY

Attendant to Carve, Additional Fee Will Apply

Served with Miniature Rolls

- New York Striploin of Beef, Roasted Onion Jus (GF) | \$600, Serves 30
- Pepper Crusted Whole Roasted Tenderloin of Beef, Port Wine Sauce (GF) | \$550 Serves 20
- Roasted Prime Rib of Beef, Au Jus and Creamed Horseradish (GF) | \$600 Serves 20
- Bourbon Glazed Baked Ham, Apricot and Mango Chutney (GF) | \$350, Serves 30
  - Honey Brined Pork Steamship, BBQ Sauce (GF) | \$350, Serves 30
- Salt Crusted Florida Grouper, Preserved Lemon Butter (GF) | \$400, Serves 22
- Whole Oven-Roasted Turkey, Natural Gravy (GF) | \$400, Serves 20
- Grilled Flank Steak, Peppercorn Sauce (D, GF) | \$330, Serves 15

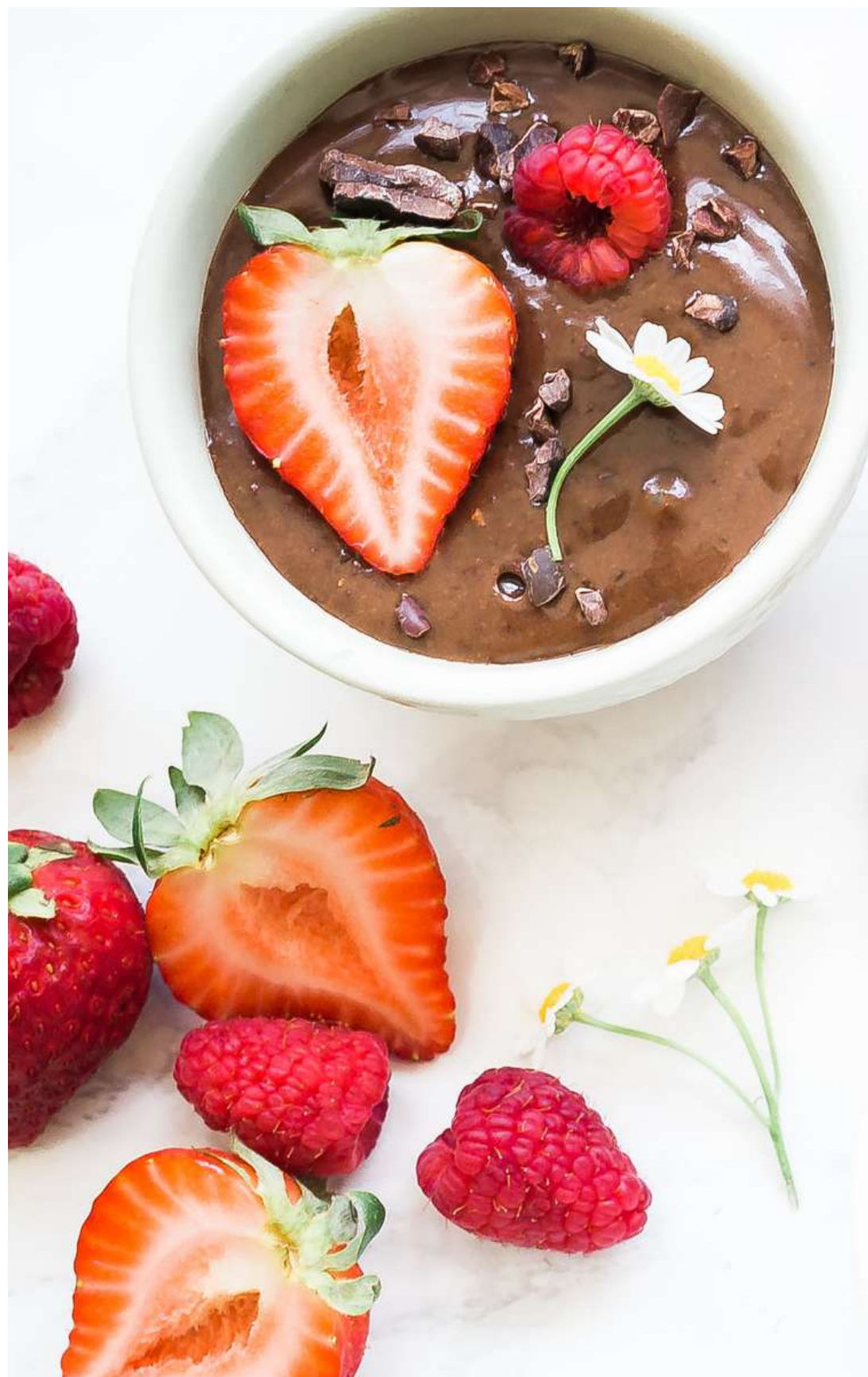
Select one Accompaniment per Carving Station

- Garlic Mashed Potatoes | Sautéed Green Beans, Smoked Bacon
  - Cilantro Rice | Anson Mills Cheese Grits
  - Honey Glazed Root Vegetable, Tarragon

Chef Fee for each Attended Station, \$150

One Chef per 100 Guests Recommended





## TROPICAL CARVERY

\$18 per guest

Chef to Carve, Additional Fee Will Apply

Carved to Order Roasted Pineapple with  
Coconut Sorbet, Lime Fondant,  
Passion Fruit Cream and  
Passion Fruit Hazelnut Crunch

## PUFF LOVE

\$15 per guest

Chef to Prepare, Additional Fee Will Apply

Cream Puff topped with Swirled Raspberries Jam Ice  
Cream, Araguani 72% Hot Chocolate Sauce and  
Raspberry Chocolate Chantilly

## PLANT CITY SUNDAE

\$16 per guest

Chef to Prepare, Additional Fee Will Apply

Vanilla Bean Ice Cream with Plant City Strawberry  
Compote, Lemon Zest Angel Food Cake and Strawberry  
Whipped Ganache

## FROZE-N

\$20 per guest

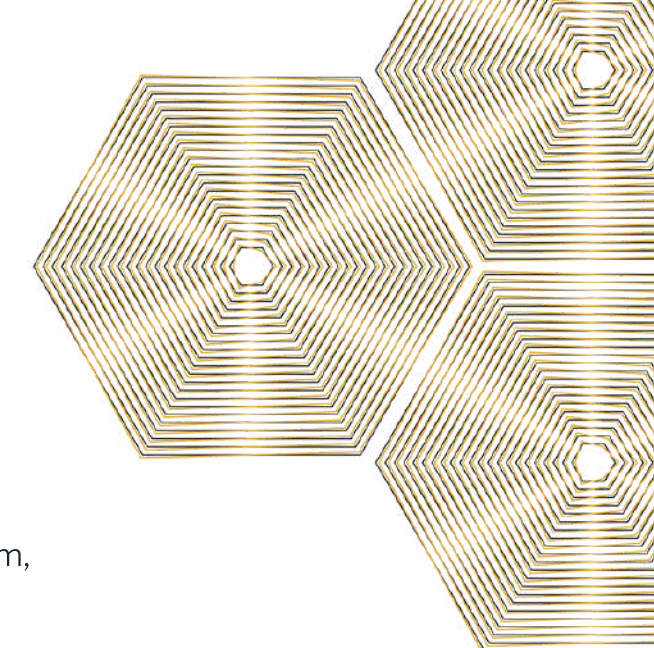
Chef to Prepare, Additional Fee Will Apply

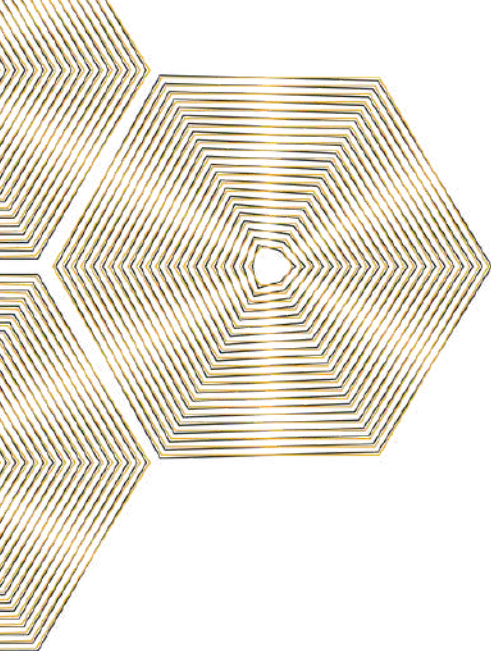
Earl Grey Tea Milk Chocolate Nitro Ice Cream,  
made Fresh by Chef Attendant with  
Citrus Apricot Compote, Caramelized Almond Milk  
Chocolate Cluster Bits  
and Caramel Orange Sauce  
(N, GF)

## SMALL & SWEET

\$26 per guest based on 4 pieces per person  
or \$78 per dozen

- Parisian Macarons (N)
- Chocolate Passion Fruit Snaps (N)
- Green Cardamom Mango Azar (N)
- Upside Down Caramel Hazelnut Cream Puff (N)
- Strawberry Chocolate Whipped Ganache Financier (N)
- Lemon Cream Coconut Fondant (N)
- Gold Chocolate Covered Strawberries





# À LA CARTE HORS D'OEUVRES

\$10 per piece, minimum 25 pieces each

## COLD

- Ahi Tuna, Yuzu Caviar, Avocado , Tapioca Cracker
- Lobster Cone, Dill, Creamy Mustard, American Caviar
- Beef Tartare, Pickled Mushroom, Smoked Tomato, Sunchoke chips (DF)
  - Curry Chicken Salad Cone, Lime Crème
- Citrus Cured Salmon, Green Goddess, Orange, Rice Crackers (DF, GF)
  - Beetroot Tartare, Lemon Aioli (DF, GF)

## HOT

- Mini Crab Cake, Preserved Lemon Aioli
- Seafood and Saffron Arancini, Romesco
  - Tandoori Chicken Satay, Mint Sauce
- Mini Beef Wellington, Mushroom Duxelles
- Braised Short Rib Empanada, Chipotle Aioli
- Bacon Wrapped Scallop, Tomato & Harissa Jam (GF)
- Coconut Shrimp, Horseradish and Orange Dip
  - Beef Satay, Peanut Sauce (GF, N)
- Lobster Hushpuppies, Old Bay Remoulade

## VEGETARIAN COLD

- Tequila Compressed Melon, Feta, Crispy Quinoa (GF)
- Baby Tomato and Mozzarella Skewer, Basil, Balsamic (GF)
  - Brie, Orange Jam, Whole Grain Crostini
  - Confit Tomato and Mozzarella Tart and Basil
- Florida Tomato Gazpacho Shooter, Avocado (GF)

## VEGETARIAN HOT

- Spinach and Cheese Spanakopita, Cilantro Crème
  - Corn and Truffle Croquette
- Miniature Leek and Winter Park Cheddar Quiche
  - Pea Falafel with Salsa Verde (DF, V)
  - Manchego Fritter, Apricot Chutney
- Vegetable Spring Roll, Sweet Lime Chili Salsa

# DINNER MENU

Special occasions deserve a special menu. Explore our dinner options, from chef action stations to plated dishes, and find the perfect match for you and your party.



## LAKE NONA DINNER

Select One Soup or Salad, One Entrée, and One Dessert  
Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee  
and Selection of Fine T2 Teas

### SOUP (SERVED TABLESIDE)

- Roasted Butternut Squash Soup, Upland Cress, Bleu Cheese and Smoked Bacon (GF, N)
  - Lobster Bisque with Butter Poached Lobster (GF)
- Red Pepper Bisque, Horseradish Crème Fraiche and Candied Pistachios (GF)
  - Cauliflower Veloute, Roasted Pears and Truffle (DF, GF)
- Cream of Mushroom, Fried Manchego and Crème Fraiche
- Tomato Gazpacho, Crab Ceviche, Avocado and Basil Oil

### SALAD

- Florida Kalera Lettuce, Orange, Toasted Marcona Almond, Shaved Vegetables, Fried Manchego Cheese, Curry Vinaigrette (N)
  - Baby Greens, Garden Herbs, Cranberries, Poached Pear, Bleu Cheese, Candied Walnuts, Red Wine Vinaigrette (GF, N)
- Roasted Beets, Kale, Goat Cheese, Spiced Honey, Orange Segment, Mustard Dressing (GF)
  - Gem Lettuce, Grapes, Barley, Shaved Radish, Toasted Pumpkin Seeds, Buttermilk Dressing (N)
    - Arugula and Endive with Shaved Apple, Pickled Mushroom, Gorgonzola, Pine Nuts, Sherry Vinaigrette (GF, N)
- Boston Bibb Lettuce, Hearts of Palm, Citrus, Olive Dust, Brie, Whole Grain Crostini (GF)

## PLATED DINNER

### ENTRÉE: SEAFOOD

- Seared Halibut, Apple and Fennel Purée, Golden Raisin, Smoked Bacon, Herbs Beurre Blanc \$116 (GF)
- Grilled Mahi Mahi, Saffron Fregola, Confit Tomato, Shaved Fennel, Lobster Jus \$116
  - Florida Grouper, Ancient Grain, Mint Salsa, Confit Shallot, Eggplant and Date Chutney \$120
- Pan Seared Branzino, Peas and Mint Puree, Wild Rice, Salsa Verde, Pea Shoot, Lemon Oil \$125
- Jumbo Shrimp, Artichoke Ravioli, Crispy Artichoke, Cauliflower Puree, Shaved Prosciutto, Seaweed Butter, Lemon Gremolata \$125

### ENTRÉE: MEAT

- Sous Vide Beef Tenderloin, Lobster Risotto, Charred Baby Heirloom Carrots, Confit Garlic Jus \$150
- Red Wine Braised Beef Short Rib, Truffle Anson Mills Grits, Shaved Baby Carrot, Basil and Spinach Puree, Port Wine Jus \$135 (GF)
- Seared 6-ounce Filet, Sun Dried Tomato Ravioli, Potato Terrine, Garlic Roasted Hen of the Woods, Watercress Puree, Wine Merchant Sauce \$140 (GF)
- Sous Vide Pastrami Duck Breast, Green Tomatillo, Crispy Quinoa, Pumpkin Puree, Tequila Jus \$140
- Free Range Chicken Breast, Beluga Lentils, Apple, Squash Puree, Crispy Rice, Asparagus, Thyme Jus \$120 (GF)

Enhance your Dinner with an Additional Course for \$20  
Add any combination for an extra \$25

## ENTRÉE: VEGETARIAN

- Portobello and Porcini Mushroom Ravioli, Basil, Spinach, Red Pepper Velouté, Lemon Pea Shoots \$95
- Blackened Cauliflower Steak, Crispy Quinoa, Seared Halloumi, Smoked Tomato Sauce \$92
- Roasted Butternut Squash Risotto, Black Truffle, Pecorino, Baby Arugula, Champagne Vinaigrette \$90

## ENTRÉE: DUO

- Grilled 4-ounce Filet and Lemon Marinated Jumbo Shrimp, Truffle Farro Risotto, Carrot Purée, Wine Merchant Sauce \$147
- Roasted 4-ounce Filet and Gulf Grouper, Maple Sweet Potato Purée, Grilled Asparagus, Crispy Quinoa, Madeira Sauce (GF) \$147
- Red Wine Braised Beef Short Rib and Pan Roasted Atlantic Salmon, Barley, Grilled Broccoli, Confit Shallot, Braising Sauce \$138

## DESSERT

- Blue Mountain Coffee Caramel Crunch Gateau, Caramelized Pecans, Bourbon Cream (N)
- Berries & Cream: Goat Milk Yogurt and Organic Vanilla Bean Mousse, Fresh Berries, Mixed Berries Compote, Chartreuse and Berry Sauce (N)
- Chocolate Crunch Napoleon: Gianduja Ganache, Hazelnut Light Cream, Orange Gelato, Orange Vanilla Fluid Gel (N)
- Sous Vide Lemon Grass Pineapple: Capucine Cake, Vanilla White Chocolate Thins, Whipped Dulcey Chocolate Ganache, Coconut Foam (N)
- The All Vanilla Cheesecake: Runny Vanilla Bean Praline, Silky Vanilla Mascarpone Cheesecake, Vanilla Whipped Cream, Graham Cracker Crunch (N)
- Belle Helene: Light Vanilla Mousse, William Pear Compote, Chocolate Glaze, Caramel Coulis, Pear Agar (N)
- Lemon Almond Fondant, Citrus Cremeux, Grapefruit Agar, White Chocolate Ice Cream (N)

# PLATED DINNER ENHANCEMENTS

## HOT APPETIZERS

\$25 per person

- Maine Scallop, Pea Purée, Pickled Carrot, Salsa Verde, Smoked Bacon (GF)
  - Roasted Mushroom Truffle Risotto, Pea Shoot, Parmesan Foam
  - Crab Cake, Sweet Corn and Pepper Succotash, Smoked Pepper Coulis
  - Crispy Pork Belly, Mint and Kale, Smoked Tomato Sauce, Spiced Chips (N)
- Butternut Squash and Sage Ravioli, Fig Mostarda, Parmesan Cream, Toasted Pumpkin Seeds (N)

## COLD APPETIZERS

\$25 per person

- Burrata, Pickled Golden Beet, Salsa Verde, Black Olive, Preserved Lemon Vinaigrette
- Smoked Artichard Pastrami, Goddess Cream, Crispy Quinoa, Watermelon Radish, Pickled Mushroom (GF)
- Seared Ahi Tuna, Avocado, Pickled Pepper, Black Sesame and Spiced Chip (GF, N)
  - Smoked Beef Carpaccio, Pickled Mustard Seed, Parmesan, Garlic Crouton



## SPIRITED INTERMEZZI

A spirited take on Granita Intermezzi – the perfect palate cleanser!

\$9 per portion

### Cucumber + Riesling

Cool, refreshing cucumber complements the fresh aromatics of dry Riesling and allows for better enjoyment of dishes to come

### Strawberry + Rosé

Tart strawberries highlight the gently nuanced berry notes found in a beautiful rosé bouquet act as an essential companion to main dishes

### Lavander Lemon + Pinot Grigio

Bright, acidic lemon paired with fragrant lavender and crisp Pinot Grigio perfectly paired to reset your sensory perception

# DINNER BUFFET

Minimum of 25 guests. Designed for 90 minutes of service.  
For every 30 minutes of additional service, \$20 per person.



## LATIN BEAT

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee  
and Selection of Fine T2 Teas  
\$150 per guest

### SOUP

Pozole Soup (GF)

### SALADS

- Grilled Vegetable Escabeche, Poached Shrimp, Cilantro and Lime Vinaigrette (GF)
- Shaved Jicama, Grilled Pineapple, Pickled Red Onion, Mustard Dressing (GF)
- Quinoa Tabbouleh, Pickled Jalapeno, Sweet Corn, Roasted Pepper (N)
- Florida Greens, Assortment of Dressings (GF)

### CARVED TO ORDER

Slow Roasted Brazilian Picaña, Chimichurri,  
Green Tomatillo Salsa (GF)

### ENTRÉES

- Grilled Salmon, Roasted Cipollini Onion, Grilled Baby Pepper, Romesco Pimento Sauce (GF)
- Grilled Chicken Kabobs, Baby Peppers, Spiced Pumpkin Seed, Creamy Green Tomatillo Sauce
- Black Beans And Rice (GF)
- Yucca Fries, Lemon Aioli

### DESSERT

- Tres Leches, Dulce de Leche, Swirled Whipped Cream
- Arroz con Leche, Marinated Pineapple (GF)
- Organic Mexican Vanilla Bean Cream filled with Concha, Chocolate Sauce





## COAST TO COAST

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee  
and Selection of Fine T2 Teas

\$148 per guest

### SOUP (SERVED TABLESIDE)

Florida Conch Chowder, Smoked Bacon and Potato (GF)

### SALAD

- Shaved Carrot, Pickled Chayote, Red Onion, Mustard and Cilantro Vinaigrette (GF)
- Hearts of Palm, Baby Tomato, Florida Orange, Yuzu Orange Dressing (GF)
- Key West Shrimp "Ceviche" Jicama, Avocado and Papaya Salad, Key Lime Vinaigrette (GF,N)
- Roasted Beet and Plant City Strawberry Salad with Arugula

### CHEF TO PREPARE

Seared Crab Cakes, Remoulade Sauce

### ENTRÉES

- Lake Meadow Roasted Chicken Breast, Smoked Corn, Roasted Sweet Potato, Chicken Jus
- Blackened Gulf Grouper, Grilled Pineapple Pico de Gallo, Toasted Hazelnut, Preserved Lemon Butter
- Oven Roasted Sweet Potato, Orange and Horseradish Chutney (GF, N)
- Grilled Asparagus, Shaved Fennel and Lemon
- Corn on the Cob, Lemon Thyme Butter (GF)

### DESSERT

- Lemon Meringue Verrine
- Key Lime Tart
- Florida Strawberry S'mores (N)



## PORTS OF CALL

Served with Artisan Rolls and Butter, Locally Roasted Lineage Coffee  
and Selection of Fine T2 Teas

\$145 per guest

### SOUP

Mediterranean Lentils and Spinach Soup (GF)

### SALADS

- Bulgur, Quinoa, Golden Raisins, Cilantro with Citrus Dressing
- Roasted Golden Beets, Fennel, Shaved Apple, Arugula with Lemon Vinaigrette (GF)
- Charred Asparagus and Baby Carrots, Sherry Crème, Walnuts Pesto (DF, GF, N)
- Kalera Florida Greens, Selection of House Dressings (GF)

### HOT ITEMS

- Chicken Breast, Confit Cipollini, Pancetta and Green Beans, Chicken Thyme Jus (GF)
- Grilled Grouper, Confit Tomato, Black Olive, Capers and Barley
- Moroccan Spiced Braised Short Ribs, Tree Grain Salad, Chermoula Herb Oil
- Grilled Broccolini, Blue Cheese and Crispy Onions
- Baby Heirloom Potato, Lemon Gremolata, Smoked Bacon, Chive (GF)

### DESSERT

- Tiramisu
- Torta Caprese, Almond Crema (N)
- Morello Cherry Tart, Greek Yogurt Mousse

DF= Dairy-Free, GF = Gluten-Free, N = Contains Nuts, V = Vegan  
All menus are subject to a 23% service charge, Taxable at 6.5% (subject to change)



# FOOD FOR THOUGHT

Served with Artisan Rolls and Butter, Locally Roasted Linage Coffee  
and Selection of Fine T2Teas

\$145 per guest

## SOUP

Seasonal Vegetable Consome, Poached Shrimp, Bean Sprout, Gluten Free Grain Chips

## SALAD

- Cauliflower Tabbouleh, Confit Sweet Pepper, Mint, Florida Tomato, Champagne and Basil Vinaigrette (GF, DF)
- Farro, Roasted Sweet Potato, Chop Kale, Pickled Red Cabbage, Toasted Pistachio, Red Wine Vinaigrette
- Florida Tomato Salad, Shaved Beet, Orange, Smoked Feta, Pickled Seasonal Fruit, with Balsamic Vinaigrette
- Grain Salad with Barley, Radicchio, Poached Pears, Oka Cheese with Ice Wine Vinaigrette

## ENTRÉES

- Plant Based "Meat" Balls, Roasted Tomato Sauce, Ricotta Salata (GF)
- Lake Meadow Chicken Breast, Fennel, Grape Fruit, Shaved Baby Carrot Slaw
- Seared Florida Grouper, Barley, Roasted Mini Peppers, Toasted Walnuts, Cilantro
  - Grilled Broccolini, Lemon Zest, Garlic Oil (V)
  - Roasted Winter Squash, Crispy Quinoa, Maple Chili (V)

## DESSERT

- Coconut Vanilla Bulgur Pudding, Passion Fruit Gelee, Passion Coconut Crisp (N)
- Blueberry Agar, Mint Infused Whipped Ganache, Sable Cookie (N)
- Super Dark 72% Chocolate Mousse, Chocolate Sauce, Chocolate Streusel (N)



# BAR PACKAGES

From elegant cocktails to local craft beer, find the perfect bar package to compliment your event. Cheers!



# ON-CONSUMPTION PACKAGES

## BEER

### Local \$11

Cigar City Jai Ali  
3 Daughters Key Lime Cider  
Crooked Can Cloud Chaser  
Hefeweizen  
J. Wakefield Something Light  
Funky Buddha Hard Seltzer

### Domestic \$8

Bud Light  
Miller Lite  
Coors Lite

### Imported \$9

Corona  
Heineken  
Stella Artois

## PREMIUM BAR

\$13 per Drink

Tito's  
Bombay Sapphire  
Flor de Caña 4 Year Añejo Oro  
Captain Morgan Silver  
Jack Daniels  
Dewar's White Label  
Seagrams VO  
Sauza Blue Silver

## ULTRA PREMIUM BAR

\$15 per Drink

Ketel One  
Tanqueray 10  
Mount Gay Eclipse  
Bacardi Silver  
Woodford Reserve  
Johnnie Walker Black Label  
Crown Royal  
Don Julio Blanco

## CORDIALS

\$15 per Drink

Kahlua  
Baileys  
Hennessey VS  
Amaretto  
Grand Marnier

## ADDITIONAL DRINKS

White and Red House Wine \$60 per Bottle  
Assorted Sodas \$6.50 per Drink  
Assorted Juices \$6 per Drink  
Bottled Water \$7 per Bottle

# UNLIMITED PACKAGES



## PREMIUM BAR

First Hour at \$32 per Person  
Additional Hours: \$15 per Person

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Tito's  
Tanqueray  
Flor de Caña 4 Year  
Captain Morgan Silver  
Jack Daniels  
Dewar's White Label  
Seagram's VO  
Mont Alban Silver

## ULTRA PREMIUM BAR

First Hour at \$36 per Person  
Additional Hours: \$18 per Person

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Kettle One  
Tanqueray 10  
Mount Gay Eclipse  
Bacardi Superior  
Woodford Reserve  
Johnnie Walker Black  
Crown Royal  
Don Julio Blanco

## PREMIUM AND ULTRA PREMIUM BAR

Inclusive of the below

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White & Red House Wine  
Assorted Sodas  
Assorted Juices  
Bottled Water

### Beer Package

Bud Light  
Miller Lite  
Coors Lite  
Corona  
Heineken  
Stella Artois

## DON'T WORRY BE HOPPY

Additional \$5 per person per hour

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Cigar City Jai Ali  
3 Daughters Key Lime Cider  
Crooked Can Cloud Chaser  
Hefeweizen  
J. Wakefield Something Light Kölsch  
Funky Buddha Hard Seltzer

All menus are subject to a 23% service charge, Taxable at 6.5% (subject to change)

# SHAKEN OR STIRRED

Specialty Cocktails - \$16 per drink



## HIBISCUS PUNCH

Ketel One, Hibiscus, Strawberry, Chili, Orange

A delicious twist on a Jamaican Christmas tradition, this vibrant cocktail delights the palate with its sweetness and spice.

## OLD CUBAN

Bacardi Superior, Mint, Lime, Sparkling Wine

Rum, mint, lime, and bubbles: each ingredient is specifically selected to cure hot weather-induced pangs of thirst.

## PICANTE-RITA

Monte Alban Silver, Jalapeño, Lime

Fun times, warm sunshine, and no worries accompany this spicy margarita, known for its balance of brightness and bite.

## PROHIBITION MANHATTAN

Woodford Reserve, Martini Rosso, Cherry, Prohibition Bitters

While the exact origin is a narrative lost to time, this spirit-forward cocktail will transport your taste buds to the glitz and glam of the Roaring 20's to create your own story.



## PROHIBITION OLD FASHIONED

Woodford Reserve, Brown Sugar, Prohibition Bitters

Dark and boozy, a little sweet and a little bitter, this drink certainly defies its stuck-in-time title.

## DRAGON DAIQUIRI

Captain Morgan White, Dragon Fruit, Lime

Simple and sublime, this vibrant libation uses dragon fruit to enhance its bright acidity while turning it a vibrant magenta – a pigment which accentuates our house flora-sugar rim.

## PALM PALOMA

Monte Alban Silver, Pamplemousse, Rosemary, Lemon, Soda

A refreshing take on the classic Paloma, this variation partners bittersweet grapefruit with a touch of herbaceousness.

## ELDERFLOWER SPRITZ

Tito's, Elderflower Liqueur, Cucumber Tonic

Savor the warm weather with this cool cucumber and elderflower drink.





# SPECIALTY BARS

## LIFE IN THE TROPICS

\$16 per drink

### Palm Garden Paloma

Monte Alban Silver, Pamplemousse, Rosemary, Lemon, Soda

### Old Cuban

Bacardi Superior, Mint, Lime Sparkling Wine

### Hibiscus Punch

Ketel One, Hibiscus, Strawberry, Chili, Orange

### Dragon Daiquiri

Captain Morgan White, Dragon Fruit, Lime

## RECOVERY

\$16 per drink

### Bloody Mary

Tito's, Tomato, Siracha, Worcestershire, Horseradish

### Café Martini

Tito's, Coffee Liqueur, Espresso

### Moscow Mule

Tito's, Ginger Beer, Lime

### Elderflower Spritz

Tito's, Elderflower Liqueur, Cucumber Tonic

## NO TROUBLES, JUST BUBBLES

\$16 per drink

### French 75

Tanqueray 10, Lemon, Sparkling Wine

### Aperol Spritz

Aperol, Sparkling Wine, Soda

### Kir Royale

Crème de Cassis, Sparkling Wine

### Botanical Spritz

Ketel One Botanicals, Elderflower, Sparkling Wine



## LIQUID DESSERT

\$16 per drink

### Prohibition Manhattan

Woodford Reserve, Martini Rosso, Cherry Brandy, Prohibition Bitters

### Prohibition Old Fashioned

Woodford Reserve, Brown Sugar, Prohibition Bitters

### Negroni

Tanqueray 10, Campari, Martini Rosso

### 007 Vesper

Bombay Sapphire, Tito's, Lillet Blanc

## SPIRITED GELS

\$8 each, minimum of 25

Step into the world of molecular gastronomy with our Spirited Gels, which are sure to add a touch of playfulness to any reception!

### Classic Mojito Bold

Rum, Mint, Lime

### Bellini

Sparkling Wine, Peach

### Cosmopolitan

Vodka, Triple Sec, Cranberry, Lime



# WINE

## RED

- Pinot Noir, Böen, Russian River Valley, CA \$68
- = Pinot Noir, The Seeker, Languedoc-Roussillon, France \$60
- = Pinot Noir, Louis Jadot, Burgundy, France \$80
  - = Red Blend, Rebellious, California \$60
  - = Merlot, Emmolo, Napa Valley, CA \$75
  - = Malbec, The Seeker, Mendoza, Argentina \$60
  - = Cabernet Sauvignon, Quantum Leap Winery \$70
- = Cabernet Sauvignon, The Seeker, Central Valley, California \$60
- Cabernet Sauvignon, Quilt, Napa Valley, CA \$80

## ROSÉ

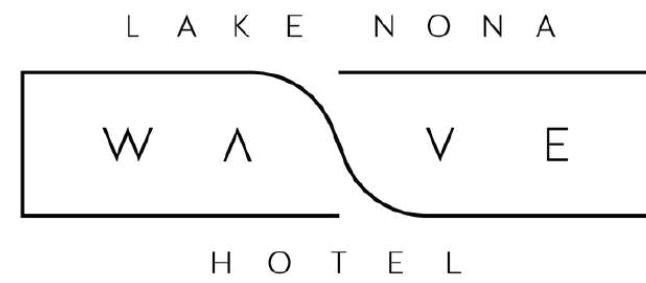
- Château d'Esclans, The Palm, Côtes de Provence, France 65

## WHITE

- Pinot Grigio, Salus, Italy \$50
- Pinot Grigio, Santa Margherita, Alto Adige, Italy \$115
- Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand \$92
  - Riesling, The Seeker, Mosel, Germany \$60
- Sauvignon Blanc, Craggy Range, Martinborough, New Zealand \$77
- Sauvignon Blanc, The Seeker, Marlborough, New Zealand \$60
  - Chardonnay, Seal Rock, Napa Valley, CA \$72
  - Chardonnay, The Seeker, California \$60
- = Chardonnay, Newton Unfiltered, Napa Valley, CA \$95

## BUBBLES

- Mille, Prosecco Brut DOC, Veneto, Italy \$45
- Moët & Chandon Imperial Brut, Epernay, France \$130
  - Chandon, Brut Rose, California \$65



# CONTACT

[www.lakenonawavehotel.com](http://www.lakenonawavehotel.com)

833.462.9283