



# Breakfast



## Bay Hill Classic Continental

Fresh Florida Orange Juice  
 Florida Fruit Display with Fresh Seasonal Berries  
 Assorted French Croissants, Pastries  
 and Freshly Baked Muffins  
 Served with Sweet Butter, Marmalade  
 and Fruit Preserves  
 Freshly Brewed Colombian Coffee and Hot Tea  
 \$26.00++ per person

## Charger Breakfast Buffet

Fresh Florida Orange Juice  
 Florida Fruit Display with Fresh Seasonal Berries  
 Croissants, Pastries and Freshly Baked Muffins  
 Served with Sweet Butter, Marmalade  
 and Fruit Preserves  
 Fluffy Scrambled Eggs  
 Crispy Home Fried Potatoes  
 Applewood Smoked Bacon  
 Country-style Sausage Links  
 Assorted Sliced Breads for Toasting  
 Freshly Brewed Colombian Coffee and Hot Tea  
 \$38.00++ per person  
 (20 Guest Minimum)

## Champions Breakfast Buffet

Fresh Florida Orange Juice  
 Florida Fruit Display with Fresh Seasonal Berries  
 Croissants, Pastries and Freshly Baked Muffins  
 Served with Sweet Butter, Marmalade  
 and Fruit Preserves  
 Assorted Cold Cereals with Whole and Skim Milk  
 Pancakes served with Sweet Butter  
 and Maple Syrup  
 Fluffy Scrambled Eggs  
 Crispy Home Fried Potatoes  
 Applewood Smoked Bacon  
 Country-style Sausage Links  
 Assorted Sliced Breads for Toasting  
 Freshly Brewed Colombian Coffee and Hot Tea  
 \$42.00++ per person  
 (20 Guest Minimum)

For your convenience, a 20% service charge on all food and beverage and 6.5% Florida sales tax will be added to your check.

Menu choice must be approved by Catering Department. Menu items and prices are subject to change.

For more information, please call 407.876.8034 or 407.876.8058.

9/12/2019



# Breakfast Enhancements



## Omelet Station

Eggs made to order  
Served with Choice of Diced Ham, Green Peppers,  
Cheddar Cheese and Sliced Mushrooms  
\$18.00++ per person  
(minimum of 30 guests)

## Breakfast Sandwich

Egg, Sausage Patty and American Cheese  
On a toasted English Muffin  
\$9.00++ per person

## Breakfast Croissant

Egg, Ham and Gruyère Cheese served  
on a warm Butter Croissant  
\$9.00++ per person

## Biscuits & Gravy

Buttermilk Biscuits  
Served with Sausage Gravy  
\$8.00++ per person

## Belgian Waffles

Homemade Belgian Waffles,  
Served with Warm Maple Syrup, Sweet Butter,  
Whipped Cream and Sliced Strawberries  
\$11.00++ per person  
(minimum of 30 guests)

## Silver Dollar Pancakes

Served with Sweet Butter  
and Maple Syrup  
\$7.00++ per person

## Oatmeal Station

Steel Cut Oats, Sun-dried Cranberries, Walnuts, Brown Sugar,  
Seasonal Berries, Raisins, Whole and Skim Milk  
\$9.00++ per person

## Greek Yogurt Bar

House-made Granola, Honey, Seasonal Berries,  
Almonds and Walnuts  
\$14.00++ per person

Bay Hill Classic Continental or Buffet Must Be Purchased For Above Pricing.

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# Brunch



## Bay Hill Brunch Buffet

Fresh Florida Orange Juice

Freshly Brewed Colombian Coffee and Hot Tea

Florida Fruit Display with Fresh Seasonal Berries

Caesar Salad with Parmesan cheese and seasoned croutons

Freshly Baked Croissants, Pastries and Muffins

served with Sweet Butter, Marmalade and Fruit Preserves

Applewood Smoked Bacon and Country-style Sausage Links

Home-Fried Yukon Gold Potatoes and Vegetable Medley

(Choose Two Items from the Following:)

Quiche Florentine

Quiche Lorraine

Scrambled Eggs

Cheese Blintzes with Michigan Cherry Sauce

(20 Guest Minimum—Buffet is set for one and one-half hour period)

## Entrée Selection

(Choose One of the Following Entrees: )

### Salmon Winslow

Oven Poached Salmon with Lobster Cream

### Tenderloin of Beef Medallions

with Foraged Mushroom Demi

### Chicken Mediterranean

Kalamata Olives, Artichokes, Roasted Red Pepper Sauce

### Herb Roasted Pork Loin

Caramelized Apples, Calvados Demi

### Key Lime Grouper

Key Lime Crème Fraiche & Buttered Cracker Crumb Topping

\$58.00++ per person

\$78.00++ per person w/2 entrees

## Dessert Selection

(Select Two of the Following:)

Bourbon Pecan Pie

Chocolate Torte

New York Cheese Cake

Carrot Cake

Key Lime Pie

Caramel Apple Pie

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## Brunch Enhancements



(Used with purchase of Brunch Buffet; 20 Guest Minimum)

### **Carved Roast Tenderloin of Beef**

with Merlot Sauce, and Assorted Condiments

\$25.00++ per person

### **Roast Vermont Turkey**

with Turkey Gravy and

Assorted Condiments

\$17.00++ per person

### **Carved Prime Rib**

with Natural Au Jus and Horseradish Sauce,

and Assorted Condiments

\$19.00++ per person

### **Smoked Norwegian Salmon Display**

Served with Diced Red Onion, Egg, Capers,

Tomatoes, Cream Cheese and

Toasted Baguettes

\$18.00++ per person

### **Baked Virginia Ham**

with Sweet Mustard Glaze,

and Assorted Condiments

\$18.00++ per person

### **Belgian Waffles**

Homemade Belgian Waffles, Served with

Warm Maple Syrup, Sweet Butter,

Whipped Cream and Sliced Strawberries

\$11.00++ per person

### **Omelet Station**

Eggs made to order

Served with Choice of Diced Ham, Green Peppers,

Cheddar Cheese and Sliced Mushrooms

\$19.00++ per person

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# Meeting Breaks



## Beverages

Freshly Brewed Regular and  
Decaffeinated Coffee  
\$65.00++ per gallon  
\$35.00++ per pot

Iced or Hot Tea  
\$65.00++ per gallon  
\$35.00++ per pot

Regular and Diet Soda  
\$4.50++ each

Florida Orange Juice or Grapefruit Juice  
Individual \$4.75++ each  
\$65.00++ per gallon  
\$35.00++ per half gallon

Fruit Punch or Lemonade  
\$36.00++ per gallon

Bottled Water or Sparkling Water  
\$4.75++ each

Arnold Palmer Tea  
\$4.25++ each

## À la Carte Break Items

Bagels with Cream Cheese  
\$55.00++ dozen

Assorted Freshly Baked Danish  
\$49.00++ dozen

Assorted Bakery Fresh Muffins  
\$49.00++ dozen

Sliced Fresh Fruit & Berries  
\$9.00++ per person

Fancy Mixed Nuts  
\$35.00++ per 2 lb. bowl

Individual Fruit Yogurts  
\$7.00++ each

Assorted Whole Fresh Fruit  
\$5.00++ each

Fudge Nut Brownies  
\$52.00++ dozen

Chocolate Chip Cookies  
\$52.00++ dozen

White Chocolate  
Macadamia Nut Cookies  
\$52.00++ dozen

Peanut Butter Cookies  
\$52.00++ dozen

Potato Chip or Pretzels  
\$17.00++ per 1 lb. bowl

Goldfish  
\$16.00++ per bowl

Frozen Candy Bars  
\$7.00++ each

Hot Pretzels with Mustard  
\$8.00++ each

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## Themed Breaks

(15 Guest Minimum)



### Back Nine

Cajun Snack Mix, Goldfish  
and Roasted Peanuts  
\$15.00++ per person

### International Cheese

Imported Cheese Display with French Baguettes  
and English Crackers, Grapes,  
Seasonal Apples and Pears  
\$19.00++ per person

### Zen Moment

Florida Fruit and Berry display with Honey Yogurt Dip,  
Sun-Dried Fruits, our House-made Granola  
and Assorted Yogurts  
Herbal Teas and Organic Iced Teas  
\$16.00++ per person

### Sweet Tooth

Kit Kat, M&M's, Snickers and Twix Bars  
\$16.00++ per person

### Ball Park Snack

Soft Pretzels with Whole Grain Mustard,  
Roasted Peanuts and Popcorn  
\$15.00++ per person

### South of the Border

Tri-color Tortilla Chips, Pico de Gallo  
and Fresh Guacamole Dip  
\$12.00++ per person

### Mom's Cupboard

Chocolate Chip Cookies,  
Old-Fashioned Oatmeal Raisin Cookies  
and Fudge Nut Brownies  
Milk  
\$17.00++ per person

### Power Up

An Assortment of Arnold Palmer Granola Bars,  
Cliff Bars and Red Bull  
\$22.00++ per person

### Optional Seated Chair Massage:

30-minute block \$60.00 (3 - 6 people per therapist)  
60-minute block \$95.00 (6 - 12 people per therapist)

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## Luncheon Entrée

All entrées served with Freshly Baked Rolls and Butter, Freshly Brewed Colombian Coffee and Iced Tea  
Add Chef's Selection of Homemade Soup \$3.50++ per person



### Choice Of One Entrée Selection:

#### Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons  
And the Chef's Dressing, topped with  
Blackened or Grilled Chicken Breast \$29.00++ per person  
Blackened or Grilled Salmon \$32.00++ per person

#### Southwestern Chicken Salad

Mixed Greens, Black Beans, Cheddar Cheese, Roasted Corn,  
Jalapeño Peppers and Diced Tomatoes, served with Honey  
Mustard Dressing and Grilled Chicken  
\$29.00++ per person

#### Bacon, Lettuce, & Tomato Salad

Romaine Lettuce, Roma Tomatoes, Applewood Smoked Bacon,  
Carrots and Seasoned Croutons, served with Grilled Chicken  
And Ranch Dressing  
\$29.00++ per person

#### Chicken Dijon Sandwich

Grilled Chicken Breast, Smoked Ham and Melted Swiss Cheese  
on a Toasted Kaiser Roll with Honey Mustard,  
served with Potato Salad  
\$28.00++ per person

#### Shrimp Salad Plate

Gulf Shrimp tossed with cognac aioli, served with  
An assortment of Fresh Fruit  
\$32.00++ per person

#### Coco Limone Salad

Romaine Lettuce, Mandarin Oranges, Sun-Dried Cranberries,  
Toasted Coconut and Sugar-Glazed Pecans, topped with  
Chilled Shrimp and served with a Lemon Coconut Dressing  
\$34.00++ per person

#### Island Spinach Salad

Baby Spinach, Strawberries, Pineapple and Toasted Almonds  
Served with a Sweet Balsamic Vinaigrette crowned with  
Grilled Marinated Chicken Breast  
\$29.00++ per person

#### Grilled Tenderloin Wrap

Sliced Filet Mignon, Spinach Chiffonade, Roasted Peppers and  
Creamy Horseradish Sauce, Wrapped in Herbed Flatbread,  
Served with Fresh Fruit Garnish  
\$32.00++ per person

#### Chicken Caprese Salad

Italian-spiced Chicken Breast served with  
Vine-ripened Tomatoes, Fresh Mozzarella  
Olive Oil and Balsamic Reduction  
\$26.00++ per person

#### Carolina Pork Sandwich

Pulled Pork with Mustard Barbecue Sauce,  
Served with Cole Slaw  
\$29.00++ per person

\*Note: If SPLIT MENU is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.

### À la Carte Dessert Selections

\$5.00++ per person

Bourbon Pecan Pie  
Chocolate Torte

New York Cheese Cake  
Carrot Cake

Key Lime Pie  
Caramel Apple Pie

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# Bay Hill Lunch Buffet



Freshly Baked Rolls and Butter  
 Chef's Choice of Vegetable du Jour and Potato  
 Freshly Brewed Colombian Coffee and Iced Tea  
 \$59.00++ per person  
 (20 Guest Minimum)

## Salad Selection

(Select Two of the Following)

### House Salad

With choice of Creamy Peppercorn,  
 Balsamic Vinaigrette or French Dressing

### Florida Fruit Salad

### Potato Salad

### Tortellini Pasta Salad

### Caesar Salad

Crisp romaine lettuce, seasoned  
 croutons and freshly grated Parmesan  
 cheese tossed with Caesar dressing

## Entrée Selection

(Select Two of the Following)

### Herb Roasted Pork Loin

With caramelized apples and Calvados Demi

### Chicken Mediterranean

Sautéed Chicken Breast with Kalamata olives, artichokes,  
 and roasted red pepper sauce

### Salmon Winslow

Oven-poached Atlantic Salmon with Lobster Cream

### Tenderloin of Beef Medallions

With Foraged Mushroom Demi

### Key Lime Grouper

Key lime crème fraiche and  
 buttered cracker crumb topping

## Dessert Selection

(Select Two of the Following)

Bourbon Pecan Pie

Chocolate Torte

New York Cheese Cake

Carrot Cake

Key Lime Pie

Red Velvet Cake

Deep Dish Apple Pie

Strawberry Cake

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# Lunch Buffet



## The Deli Board

Honey Baked Virginia Ham, Roast Vermont Turkey Breast,  
Genoa Salami, American and Swiss Cheeses, Lettuce,  
Tomato, Pickles, Assorted Sliced Bread, and Condiments  
Florida Fruit Salad and Three Potato Salad  
Assorted Cookies and Brownies  
Freshly Brewed Columbian Coffee and Iced Tea  
\$48.00++ per person  
Add Chef's Selection of Homemade Soup  
\$3.50++ per person

## Mediterranean Salad Bar

Chef's Creation Soup  
Mediterranean Salad with Kalamata olives, Feta Cheese,  
Cucumbers, Banana Peppers and Tomatoes  
with our Greek Dressing  
Caesar Salad with Romaine Lettuce, Parmesan Cheese,  
Croutons and Caesar Dressing  
Tomatoes Caprese with Fresh Mozzarella, Tomato and Basil  
Florida Fruit Salad  
Grilled Marinated Chicken Breasts  
Freshly Brewed Columbian Coffee and Iced Tea  
Assorted Cookies and Brownies  
\$48.00++ per person

## À la Carte Dessert Selections

\$5.00++ per person

Bourbon Pecan Pie  
Chocolate Torte

New York Cheese Cake  
Carrot Cake

Key Lime Pie  
Caramel Apple Pie

## Off The Barbecue Grill Buffet

Gourmet Salad Greens with Creamy Peppercorn  
and Balsamic Vinaigrette Dressings  
Potato Salad and Florida Fruit Salad  
Smoked Beef Brisket Sandwiches  
Barbecue Chicken Breasts  
Kaiser Rolls, Lettuce, Tomato and Kosher Pickles  
Sweet BBQ and Carolina Sauces, Mayonnaise,  
and Sliced Pickles  
Freshly Brewed Columbian Coffee and Iced Tea  
Cookies and Brownies  
\$49.00++ per person

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## Boxed Lunches



Available for Outings

All Box Lunches Include Potato Chips, Apple, Mayonnaise, Mustard,  
Chocolate Chip Cookie and Chilled Bottled Water

### **Roast Turkey Sandwich**

Slow Roasted Vermont Turkey,  
served on whole wheat bread  
\$32.00++ per person

### **Smoked Ham Sandwich**

Southern-Style Cured Ham and Swiss Cheese,  
served on a Kaiser Roll  
\$32.00++ per person

### **Bistro Sandwich**

Smoked Ham, Salami and Gruyère Cheese,  
served on a French Baguette  
\$34.00++ per person

### **Grilled Vegetable Wrap**

Zucchini, Peppers and Shiitake  
Mushrooms, Wrapped in Herbed  
Flatbread with Buttermilk Dressing  
\$32.00++ per person

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## *Hors d'oeuvres*



### Hot Selections

#### **Coconut Shrimp**

with Orange Horseradish Sauce

\$6.00++ each

minimum order 50 pieces

#### **Scallops Wrapped in Bacon**

\$5.00++ each

minimum order 50 pieces

#### **Wild Mushroom Tart**

\$5.00++ each

minimum order 50 pieces

#### **Sesame Chicken Tenders**

\$5.00++ each

minimum order 100 pieces

#### **Mushrooms Florentine**

\$5.00++ each

minimum order 50 pieces

#### **Quesadilla Rolls**

\$5.00++ each

minimum order 100 pieces

#### **Spicy Buffalo Wings**

\$5.00++ each

minimum order 50 pieces

#### **Gorgonzola Meatballs**

Wrapped in Bacon

\$5.00++ each

minimum order 50 pieces

#### **Mini Crab Cakes**

\$6.00++ each

minimum order 50 pieces

#### **Shrimp Wontons with Soy Ginger**

\$5.00++ each

minimum order 50 pieces

#### **Stuffed Sausage Mushrooms**

\$5.00++ each

minimum order 50 pieces

#### **Fried Dumplings with Teriyaki Sauce**

\$5.00++ each

minimum order 100 pieces

#### **Swedish Meatballs**

\$4.50++ each

minimum order 50 pieces

#### **Hot Spinach and Artichoke Dip**

Served with Tri-colored Chips

\$17.00++ per person

(Minimum of 25 people)

All items stationary. Butler charge of \$.50++ per piece.

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## Hors D'oeuvres Continued



### Cold Selections

#### Chilled Jumbo Shrimp

\$6.00++ each

Minimum order 50 pieces

#### Bubba Rolls

\$6.00++ each

Minimum order 100 pieces

#### California Rolls

served with Soy Sauce

\$5.00++ each

Minimum order 50 pieces

All items stationary. Butler charge of .50++ per piece.

### Displays

#### Assorted Sushi Display

served with Soy Sauce, Ginger  
and Japanese Horseradish

\$28.00++ per person

(Minimum of 15 people)

#### Imported and Domestic Cheese Display

garnished with Fresh Fruit and Berries,  
Mixed Nuts and Assorted Crackers

\$8.00++ per person

(Minimum of 15 people)

#### Smoked Norwegian Salmon Display

served with Diced Red Onion,  
Egg, Capers, Tomatoes, Cream  
Cheese and Toasted Baguettes

\$24.00++ per person

(Minimum of 15 people)

#### Cornucopia of Fresh Vegetables

served with Peppercorn Dip

\$8.00++ per person

(Minimum of 15 people)

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# Additions to Reception Buffet Fare



(20 Guest Minimum; Stations are set for a two-hour period.)

## Carving Stations

### Carved Roast Tenderloin of Beef

with Horseradish Sauce, Accompanied by Freshly Baked Rolls  
and Assorted Condiments  
\$38.00++ per person

### Smoked Brisket of Beef

Mini Brioche Buns, Carolina and Sweet BBQ Sauce,  
Sliced Pickles and Assorted Condiments  
\$29.00++ per person

### Baked Virginia Ham

with Sweet Mustard Glaze, Accompanied by  
Freshly Baked Rolls and Assorted Condiments  
\$29.00++ per person

### Rack of Lamb

Herb Encrusted Domestic Lamb, Served with Mint Jus  
\$38.00++ per person

### Roast Vermont Turkey

with Freshly Baked Rolls and Assorted Condiments  
\$28.00++ per person

## Sauté Stations

### Pasta Station

Tri-color Tortellini Pasta tossed with Marinara Sauce and  
Grilled Chicken Penne Alfredo  
tossed with Oven-poached Tiger Shrimp  
\$32.00++ per person

### Stir Fry Station

Chicken Breast Julienne and Jumbo Shrimp Pan-Seared  
in a Traditional Wok, served with an  
Assortment of Fresh Seasonal Vegetables  
\$32.00++ per person

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# Dinner



## Appetizers and Soups

### Brie and Shiitake Soup

Mushrooms, Brie and Boursin Cheeses  
in a Rich Chardonnay Cream  
\$10.00++ per person

### Lobster Bisque

Maine Lobster, Shallots,  
Brandy and Cream  
\$11.00++ per person

### Shrimp Cocktail

with Cocktail Sauce and Lemon  
\$18.00++ per person

## Salads

Upgrade from Clubhouse Salad for additional \$9.00++ per person

### Gourmet Salad

Baby Field Greens, Tear Drop Tomatoes,  
Red Cabbage Confetti, Carrots and Gorgonzola Cheese,  
Served with Raspberry Dressing

### Chopped Salad

Mixed Greens, Applewood Bacon, Cucumber,  
Vine-Ripened Tomato and  
Bleu Cheese served with Paris Dressing

### Arugula Salad

Field Greens, Arugula, Chevre Cheese,  
Beets and a Lemon Vinaigrette

### Spinach Salad

California Flat leaf Spinach, Chopped Egg, Mushrooms,  
Bacon, Onions and Red Bell Peppers,  
served with an Olive Oil Vinaigrette

### Butter Lettuce Salad

Boston Bibb Lettuce, Strawberries,  
Enoki Mushrooms, Tomatoes and  
Champagne Vinaigrette

### Salad Caprese

Fresh Mozzarella, Vine-Ripened Tomatoes and Basil,  
served with a White Balsamic Vinaigrette

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## Dinner Entrée



All Dinner Entrées are served with a Clubhouse Salad,  
 Chef's Choice of Vegetable and Starch,  
 Selected Dessert and Freshly Brewed Colombian Coffee and Iced Tea

### Chicken Genovese

Lemon Butter, Capers, Artichokes  
 \$58++ per person

### Blackened Mahi

Corn and Heirloom Tomato Salsa  
 \$58++ per person

### Herb Roasted Pork Loin

Caramelized Apples, Calvados Demi  
 \$58.00++ per person

### Salmon Dijonnaise

Pan-Seared Salmon, Dijon Tarragon Sauce  
 \$72.00++ per person

### Key Lime Grouper

Florida Grouper Fillet , Key Lime Crème Fraîche,  
 Seasoned Cracker Crumbs  
 \$78.00++ per person

### Filet Mignon

8 Ounce Tenderloin, Merlot Demi  
 \$86.00++ per person

### Chicken and Shrimp Maison

Sautéed Breast of Chicken with Tiger Shrimp  
 and Sherried Cream Sauce  
 \$68.00++ per person

\*Note: If SPLIT MENU is chosen, only two choices are accepted and the higher priced entrée will be charged for both entrée selections.

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## *Dinner Entrée Continued*



All Dinner Entrées are served with a Clubhouse Salad,  
Chef's Choice of Vegetable and Starch,  
Selected Dessert and Freshly Brewed Colombian Coffee and Iced Tea

### **Combination Dinner Entrées**

#### **Filet Mignon and Key Lime Grouper**

6 ounce Filet Mignon, Baked Florida Grouper, Key Lime Crème Fraîche, Seasoned Cracker Crumbs

\$97.00++ per person

#### **Filet Mignon and Atlantic Salmon**

6 ounce Filet Mignon, Oven Poached Atlantic Salmon, Lobster Garne, Sherry Cream

\$96.00++ per person

#### **Surf & Turf**

6 Ounce Petite Filet Mignon and 6 Ounce South African Lobster Tail,

Clarified Butter, Merlot Demi

\$98.00++ per person

### **Dessert Selection**

(Included in Entrée Price)

Bourbon Pecan Pie  
Chocolate Torte  
New York Cheese Cake

Carrot Cake  
Key Lime Pie  
Caramel Apple Pie

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# Bay Hill Dinner Buffet



All Dinner Buffets are served with Freshly Baked Rolls and Butter,  
Two Entrées, Chef's Choice of Starch, Vegetable and Dessert Table  
Freshly Brewed Colombian Coffee and Iced Tea  
Buffet is set for a one and one-half hour period.

\$86.00++ per person  
(20 Guest Minimum)

**Caesar Salad**  
with croutons and Parmesan cheese

**Mixed Field Greens**  
with two dressings

**Spinach Salad**  
with raspberry vinaigrette

**Entrée Selection**  
(Select Two of the following)

**Chicken Genovese**  
Lemon Butter, Capers, Artichokes

**Herb Roasted Pork Loin**  
Caramelized Apples, Calvados Demi

**Key Lime Grouper**  
Key Lime Crème Fraîche, Seasoned Cracker Crumbs

**Medallions of Beef**  
Caramelized Shallots, Mushroom Demi-Glace

**Blackened Mahi**  
Corn and Heirloom Tomato Salsa

**Salmon Winslow**  
Oven Poached Atlantic Salmon , Lobster Crema

**Dessert Selection**  
(Select Three of the following)

Bourbon Pecan Pie  
Chocolate Torte  
New York Cheese Cake

Carrot Cake  
Key Lime Pie  
Caramel Apple Pie

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# Enhancements to Dinner Buffet Fare



(Used with purchase of dinner buffet; 30 Guest Minimum)

## **Carved Prime Rib**

Natural Au Jus, Horseradish Sauce,  
Assorted Condiments  
\$19.00++ per person

## **Pasta Station**

Tortellini and Penne Pasta  
Marinara and Alfredo Sauces,  
Sautéed Chicken and Shrimp  
\$22.00++ per person

## **Carved Roast Tenderloin of Beef**

Merlot Sauce, Assorted Condiments  
\$21.00++ per person

## **Roast Carolina Turkey**

Turkey Breast, Carolina Barbecue Sauce  
\$18.00++ per person

## **Baked Virginia Ham**

Sweet Mustard Glaze, Assorted Condiments  
\$18.00++ per person

## **Roast Loin of Pork**

Port Wine Sauce, Assorted Condiments  
\$17.00++ per person

## **Stir Fry Station**

Chicken Breast Julienne, Jumbo Shrimp  
Fresh Seasonal Vegetables, Soy Sauce, Ginger  
\$22.00++ per person

For your convenience, a 20% service charge on all food and beverage and 6.5% Florida sales tax will be added to your check.

Menu choice must be approved by Catering Department. Menu items and prices are subject to change.

For more information, please call 407.876.8034 or 407.876.8058.

9/12/2019



# Cocktail Receptions



## Open Bar Plan

Includes liquor, beer, wine and mixes

(\$250.00 bar minimum, plus service charge and tax)

	First Hour	Second Hour	Third Hour	Additional Hours
Club Brands	\$25.00	\$16.00	\$12.00	\$8.00 per hour
Premium Brands	\$30.00	\$18.00	\$14.00	\$10.00 per hour
Beer & Wine	\$20.00	\$12.00	\$10.00	\$7.00 per hour

## Open Bar by Consumption

(\$400 bar minimum, plus service charge and tax)

Club Brands	\$10.00	Soft Drinks	\$4.50
Domestic Beer	\$7.00	Mineral Water	\$4.75
Premium Brands	\$14.00	Assorted Juices	\$4.75
Imported Beer	\$8.00		

## Champagne Punch

\$75.00++ per gallon

## Fruit Punch

\$50.00++ per gallon

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# Hospitality Suite Beverage Selection



Spirits by the bottle include:

Lemons, limes, olives, napkins, stirrers, specialty glassware, club soda and tonic

## Bourbon

Jim Beam	\$120.00
Jack Daniels	\$140.00
Maker's Mark	\$150.00

## Gin

Bombay	\$120.00
Bombay Sapphire	\$140.00
Nolet's	\$150.00

## Scotch

J&B	\$120.00
Famous Grouse	\$50.00
Johnnie Walker Red	\$120.00
Johnnie Walker Black	\$150.00
Glenmorangie	\$160.00
Macallan 12	\$200.00

## Vodka

Smirnoff	\$120.00
Absolut	\$140.00
Ketel One	\$150.00
Grey Goose	\$175.00
Tito's	\$140.00

## Cordials

Baileys	\$120.00
Kahlúa	\$120.00
Sambuca Romano	\$120.00
Grand Marnier	\$140.00
Triple Sec	\$55.00

## Rum

Capt. Morgan Spiced	\$120.00
Don Q	\$120.00
Bacardi	\$140.00

## Tequila

José Cuervo	\$100.00
Patrón	\$175.00

## Whiskey

Canadian Club	\$100.00
Seagram's 7	\$100.00
Crown Royal	\$140.00

## Beer and Non-Alcoholic Beverages

Domestic Beer	\$6.00
Imported Beer	\$7.00
Non-Alcoholic Beverages	\$4.95

Gourmet Mixed Nuts \$24.95++ per 2 lb. bowl

Gold Fish Snacks, Potato Chips or Pretzels \$11.95++ per basket

Assorted Hors D'oeuvres Available

**Minimum Food and Beverage Charge in Hospitality Suites \$250.00 per day (Plus Service Charge and Tax)**

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# Room Rental & Miscellaneous Fees



## Daytime Function

Member/Lodge Guest

\$125.00 room rental – per room, per day

Non-member

\$225.00 room rental – per room, per day

## Poolside Function

Set-Up Fee

\$500.00 per event

## Meeting Room High-Speed Internet Connection

Single-User Connection

\$100.00 per room per day

Multiple-User Connection (up to five connections)

\$250.00 per room per day

## F&B Minimums

Event minimums may apply and vary by season.

## Hospitality Suites Available

24-Hour Hospitality Suite requires a minimum food and beverage charge of \$250.00, plus service charge and tax.

If the minimum is not met, the difference between the food and beverage charges and the applicable minimum will be charged.

Prices and availability are subject to change.

## Chef Attendants

Chef Attendant for 2 hours

\$100.00

## Weddings

Ceremony Site Fee

\$1500.00

Dance Floor Setup Fee

\$250.00

Custom linen and décor available at an additional charge.

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# Room Rental & Miscellaneous Fees



	Daily Rate
<b><u>*Presentation Support</u></b>	
Flip Chart, Markers, Pad and Easel	\$40.00
4x6 Whiteboard with 2 Easels	\$40.00
<b><u>*Projection</u></b>	
8 foot Tripod Screen	\$34.00
10 foot Cradle Screen	\$85.00
<b><u>*Audio</u></b>	
Wireless Lavalier Microphone	\$105.00
Wireless Handheld Microphone	\$105.00
<b><u>*Video</u></b>	
32" Television Package (32" TV, DVD, Cart)	\$56.00
LCD Projector	\$200.00
<b><u>*Staging</u></b>	
Dance Floor	\$250.00
Stage – 4' x 6' Sections	\$35.00 each section
<b><u>*Business Services</u></b>	
Copies b/w	\$.20 each
Copies color	\$.35 each
Incoming Faxes up to first 5 pages	free of charge
Incoming Faxes each additional page	\$1.00 each
Outgoing Fax Domestic, first page	\$3.00
Outgoing Fax International, first page	\$5.00
Each additional fax page, Domestic	\$1.00
Each additional fax page, International	\$2.00
<b>*Rental equipment may include a \$35.00 delivery fee and \$40.00 set-up fee.</b>	

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