



Continental Breakfast

Classic Continental

Medley of Garden-Fresh Fruit

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Marmalade and Preserves

Fresh Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

Bonnet Creek Continental

Individual Fresh Fruit Salads

Traditional Breakfast Cereals with 2% and Skim Milk

Plain and Fruit Flavored Yogurts

Cured Meats, International Cheeses with Nuts and Dried Fruit

New York Style Bagels with Traditional and Flavored Cream Cheese

House-Baked Sweet and Savory Pastries

Sweet Butter, Honey, Marmalade and Preserves

Fresh Orange, Grapefruit and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

If seating is required for your event, an additional \$3 per person will be applied

Continental Breakfasts are designed for a maximum of 90 minutes of service. A surcharge will apply for extended service. Each menu has a minimum guarantee of 10 persons.

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary.



Hilton
Orlando Bonnet Creek

Breakfast Buffet

Classic American

Medley of Garden-Fresh Fruit and Vine Ripened Berries

Plain and Fruit Flavored Yogurts

Traditional Breakfast Cereals with 2% and Skim Milk

House-Baked Sweet and Savory Pastries

New York Style Bagels with Traditional and Flavored Cream Cheese

Fluffy Scrambled Eggs with Fine Herbs

Crispy Smoked Bacon Strips

Pan Seared Country Sausage

Spiced Red Bliss Potatoes with Roasted Onions and Peppers

Chilled Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea, Served Tableside

Egg Substitutions:

Fluffy Scrambled Eggs with Cheddar Cheese

Mexican Style Breakfast Wraps
Eggs, Corn, Tomato and Chorizo*

Individual Cast Iron Frittatas
Goat Cheese, Asparagus*

Individual Cast Iron Frittatas
Arugula, Prosciutto*

Meat and Potato Substitutions:

Turkey Bacon
Grilled Ham Steaks

Patak's Hand-made Link Sausage*
Apple and Chicken Sausage*
Nueske Applewood Smoked Bacon*

Hash Brown Potatoes

Roasted Fingerling Potatoes
with Caramelized Onions*

**Enjoy these enhancement items for a supplementary fee*

Breakfast Buffets are designed for a maximum of 90 minutes of service.

A surcharge will apply for extended service.

Each menu has a minimum guarantee of 25 persons.

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Continental and Breakfast Buffet Enhancements

 *Uniformed Chef/Attendant Required at \$150 each.*

Morning Mocktails

Virgin Mary and Wheat Grass Shots
Strawberry-Banana Yogurt Smoothies
Watermelon, Mint Juice
Carrot-Ginger Juice
(minimum 30 guests)

Omelettes À la Minute

Farm Fresh Eggs, Egg Whites and Egg Beaters
Crumbled Bacon, Diced Ham, Aged Cheddar,
Swiss and Pepper-Jack Cheese, Onion, Spinach,
Diced Pepper, Mushrooms, Heirloom Tomatoes,
Fresh Avocado, Salsa
(minimum 30 guests)

Honey Glazed Bone-In Ham

Hand-Carved with Buttermilk Biscuits
and Pineapple Fruit Chutney
(minimum 50 guests)

Breakfast Slider

Fluffy Eggs, Country Ham,
Cheddar Cheese on Croissant

Smoked Salmon

New York Style Bagels with Cream Cheese,
Shaved Red Onion, Capers and
Chopped Eggs
(minimum 20 guests)

Hot Cereal

Old Fashioned Oatmeal or Cream of Wheat
Cinnamon, Brown Sugar,
Dried Fruits and Nuts

Brioche French Toast

Cinnamon and Nutmeg Batter-Dipped
Brioche Bread, Warm Maple Syrup
and Whipped Butter

Breaking News

New York Times and Wall Street Journal,
Center Table

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Plated Breakfast

*All Plated Breakfasts are served with House-Baked Sweet and Savory Pastries
Sweet Butter, Honey, Marmalade and Preserves
Freshly Squeezed Orange or Grapefruit Juice
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea*

Starters (Choose One Option)

Parfait of Peach Yogurt with Fresh Berries and House Made Granola

Collage of Melon with Honey Mascarpone

Breakfast Shooters: Trio of Energizing Smoothies and Extracts

Entrées (Choose One Option)

Farm Fresh Scrambled Eggs

Maple Peppered Bacon, Country Sausage or Grilled Ham with Roasted Red Bliss Potatoes

Baby Spinach and Tomato Omelette

Wild Mushroom Risotto Cakes

Flat Iron Steak and Organic Fried Eggs

Wilted Spinach and Balsamic Jus, Country Toast Bread Crisp

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Breaks à la Carte

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

Bottled Fruit Juices

Odwalla Power Juices

Energy Drinks: Redbull, Sobe and AMP

Starbuck's Frappuccino Coffee, Mocha and Vanilla

Starbuck's Doubleshots

Bottled Powerade

Sparkling and Non-Carbonated Mineral Waters

Vitamin Waters

Fuze: Refresh and Vitalize

Bottled Republic of Teas

Arizona Iced Teas

Freshly Brewed Iced Tea

Coca-Cola Soft Drinks

Whole, 2%, Skim and Chocolate Milks

Aqua Fresca: Citrus, Guava, Hibiscus, Berry

Food

Freshly Baked Danish, Croissants, Brioche, Muffins and Pound Cakes

Freshly Baked Scones served with Devonshire Cream

Specialty Savory Breakfast Breads: Zucchini Pancake, Carrot and Walnut Muffin and Black Olive Cake

Plain and Fruit Flavored Yogurt

Odwalla Bars and Granola Bars

Whole Fresh Fruit

Brochettes of Fruit: Pineapple, Strawberry and Seasonal Melons with Honeycomb

Imported and Local Artisan Cheeses: Toasted Walnuts, Pecans, Dried Fruits with Baguette, Gourmet Crackers

Freshly Baked Cookies, Brownies or Blondies

Assortment of Candy Bars

String Cheese

Giant Soft Pretzels, Mustard

Ice Cream and Frozen Fruit Bars

Individual Bags of Chips, Pretzels, Party Mix and Popcorn

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Themed Breaks

Cenegenics

Improve your overall health and keep yourself feeling young!

Miso Shiro

Buckwheat Noodle Cold

Nori, Negi and Wasabi

Tofu, Ginger, Soy Sauce

Sea Salt Dusted Edamame

Wasabi Peas

Iced Green Tea

French Country Picnic

Country Style Pate's and Rustic Display of Charcuterie

To Include Pâté Forestiere, Pate De Champagne, Terrine of Fois Gras with Truffles

Sliced Bresaola, Dry Cured Chorizo Sausage and La Quercia Ham

Traditional Accoutrement

The Fabulous Fruit Break

A Bountiful Array of Whole Bananas, Apples, Pears, Tangerines and Grape Bunches

Freshly Baked Fruit Breads

Raspberry, Pineapple, and Mango Fruit Napoleons

Miniature Fruit Tartlets

Strawberry Milkshake Shots

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The Mini

Try These Minis at your next break!

Mini Cheese Burgers
Mini Monte Cristos
Mini Pizzas

Mini Grilled Cheese
Mini Reubens
Mini Hot Dogs

Seventh Inning Stretch

Buttered and Flavored Popcorn
Cracker Jacks and Roasted Peanuts
Warm Salted Pretzels with Spicy Mustard
Ice Cream Novelties

Nintendo Wii Sports Gaming Package available for additional fee

Happy Trails

Build Your Own Trail Mix!

"The Bunnery" Granola, Banana Chips, Dried Cherries, Dried Apricots, Dried Apples
Almonds, Cashew Pieces, Sunflower Seeds, Yogurt Covered Raisins and M&Ms

All Themed Breaks are designed for a maximum of 30 minutes of service.

A surcharge will apply for extended service.

Each menu has a minimum guarantee of 15 guests.

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Plated Lunch

A minimum of three courses is required • Choice of soup or salad, entrée and dessert

Soup or Salad

Watermelon Gazpacho,
Herbed Croutons

Creamy Asparagus Soup,
White Truffle Oil

Organic Mesclun,
Orange Wedges, Palm Hearts, Cherry Tomato,
Black Olives, Feta Cheese, Florida Citrus Vinaigrette

Seasonal Rest Haven Farm Butter Lettuce,
Dried Cranberries, Pecans, Blue Cheese,
Champagne Vinaigrette

Roasted Golden and Red Beets, Organic
Mesclun, Pear, Goat Cheese Crouton
Bonnet Creek House Dressing

Chilled Entrées

Lemon-Pepper Skewered Shrimp
Crisp Romaine Spears, Oven-Roasted Tomato,
Garlic Crouton, Creamy Pecorino Dressing

Sliced Beef Tenderloin
Fingerling Potato Salad, Dill Pickle,
Tomato Rémoulade Sauce

Hot Entrées

Green Pepper-Crusted Beef Tenderloin
Cognac Cream Sauce, Baby Vegetables
Oven-Roasted New Potatoes

Tanglewood Farms Chicken Breast
Roasted, Homemade Polenta, Italian
Green Beans, Lemon Confit Pan Jus

Seasonal Pan-Fried Sustainable Fish
Roasted Cauliflower and Broccoli, Applewood Smoked Bacon, Oyster Mushroom
Fingerling Potato, Pan Jus, First Press Olive Oil

Desserts

Chocolate I.V.
Pecan Butter Crust, Moist Chocolate Cake,
Milk Chocolate Mousse

Creamy Vanilla Cheesecake
Fresh Garden Berries, Wild Strawberry Coulis,
Crème Anglaise

Strawberry Bavarois Cake
Lemon Custard Sauce, Chantilly Cream,
Fresh Strawberry

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Buffet Lunch

Everyday

Organic Carrot Soup, Toasted Almond

Seasonal Rest Haven Farm Greens and Tomatoes Carrots, Onions, Cucumber and Croutons
with Herb Vinaigrette

Fingerling Potato Salad, Scallions, Whole Grain Mustard Vinaigrette

Grilled Garden Vegetables, Balsamic Marinade

Roasted Turkey Breast with Crispy Pancetta, Ripe Tomatoes, Creamy Boursin Cheese, French Baguette

Black Forest Ham and Smoked Cheddar, Caramelized Onions, Horseradish Mayonnaise, Six Grain Roll

Caprese Salad, Burrata Mozzarella, Aged Balsamic Vinegar, Ciabatta

Adobo Roasted Sirloin, Swiss Cheese, Caramelized Onions, Chimichurri, Whole Wheat Baguette

Kettle Chips

Relishes and Condiments

Assorted House Baked Cookies, Chocolate Fudge Brownies and Blondies

Assorted Fresh Fruit and Custard Tartlets, Chocolate Éclairs

Monday

Roasted Butternut Squash and Apple Soup

Individual Cobb Salads

Chopped Romaine, Grilled Chicken Julienne, Roma Tomato, Hard Boiled Eggs, Bacon, Red Onions
and Bleu Cheese Dressing

Vine Ripened Tomato, Fresh Mozzarella and Pesto

Roasted Vegetable Couscous, Feta Salad

Rosemary Grilled Chicken Breast, Sauce Bordelaise

Grilled Mahi Mahi with Mango Relish

Baked Baby Red Bliss Potatoes

Roasted Asparagus, Carrot, Cauliflower, Mushrooms with Olive Oil and Rosemary

Seasonal Fruit Crisps

Boston Cream Pie Parfaits

Variety of Miniature Cakes and Pastries

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Tuesday

Classic Minestrone

Mesclun, Endive, Radicchio and Radishes, French Vinaigrette

Arugula Salad with Pancetta, Red Onion and Gorgonzola Crumbles, Maple Raspberry Dressing

Asparagus, Artichoke and Pasta Salad with Cured Olives

Pan Seared Striped Bass "Grenobloise" Lemon, Capers, Brown Butter Crouton

Grilled Marinated Flat Iron Steak, Five Peppers Sauce

Baked Macaroni Alfredo

Broccoli with Black Olive and Tomato Ragout

Chocolate Pot de Crème

Vanilla Bean Brûlée Tartlets

Citrus Tiramisu Trifles

Wednesday

Tomato Bisque with Garlic Confit

Baby Spinach Salad with Peach, Pine Nuts and Yogurt Vinaigrette

Mesclun, Currants, Poached Pear, Walnuts, Extra Virgin Olive Oil and Balsamic Vinegar

Waterkist Heirloom Tomatoes, Scallions, Winter Park Dairy Bleu Cheese Vinaigrette

Florida Yellow Tail Snapper, Papaya and Pineapple Sweet & Sour Salsa

Roasted Natural Chicken, Lentils Salad and Fresh Herb Olive Oil

Roasted Fingerling Potato

Seasonal Organic Vegetable

Chocolate Irish Cream Pudding Verrines

Mixed Berry Shortcake Trifles

Assorted Fancy Cookies and Petit Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

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Thursday

Wild Mushroom Soup
Cucumber Salad
Mixed Greens
Carolina Potato Salad with Cider Vinaigrette
Buttermilk South Fried Chicken with Ranch Dressing
Memphis Style BBQ Pulled Pork with Crisp Rolls and Barbecue Sauce
Fresh Green Beans with Dried Cranberry
Sweet Corn with Herb Butter
Red Velvet Cake
Strawberry Custard Shortcake
Chocolate Mud Pie Trifles

Friday

Roasted Corn and Maryland Crab Chowder
Individual Bundles of Field Greens
Fresh Raspberries, Grapes, Toasted Almonds and Crumbled Bleu Cheese, Balsamic Vinaigrette
Grilled Squid, Smoked Mussels, Julienne of Peppers, Citrus Essence
Prosciutto and Melon
Braised Short Rib, Mashed Potatoes, Cabernet Reduction and Crispy Onions
Herb-Crusted Grouper on a Bed of Leeks, Lentils and Capers with Lemon Butter
Croissant Bread Pudding, Rum Sauce
Fresh Fruit and Custard Tartlets
Rich Chocolate Cupcakes

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Saturday

Carrot Soup with Toasted Almond
Wedge Salad, Iceberg, Bacon, Tomatoes, Cucumbers and Red Onions
Bleu Cheese Dressing and Herbed Vinaigrette
Shrimp and Macaroni Salad with Trinity of Peppers and Creole Spice
Lemon Chicken over Jasmine Rice
Marinated Flank Steak and Roasted Vegetables with Green Peppercorn Sauce
German Chocolate Cake
Mini Lemon Meringue Pies
Vanilla Cheese Cake, Fresh Strawberry Compote

Sunday

Cream Asparagus Soup
Baby Spinach, Radicchio, Red Onions, Bleu Cheese and White Balsamic Dressing
Traditional Cole Slow
Antipasti Platter, Salami, Chorizo, Proscuitto, Fresh Mozzarella, Provolone, Cherry Peppers, Giardiniera
Herb Roasted Salmon with Caper, Tomato, Lemon and Crouton, Lemon Butter
Penne Pasta with Parma Ham, Fresh Peas, Portobello Mushrooms and Garlic Cream Sauce
Seasonal Vegetables
Assorted Mini Pastries
Chocolate Pot de Crème
Strawberry Bavarois Cake

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Lunch Enhancement

Hot Slider Enhancement

Served on Home Baked Brioche Buns:
Pulled Pork, Mango Papaya Salsa
Chicken, Oven Dried Tomato and Nicoise Tapenade

Sauté Enhancement

Shrimp Provencal 🍷
Garlic, Plum Tomatoes and Basil, Creamy Polenta with Anis Cream Sauce

Antipasto Enhancement

Prosciutto Ham, Genoa Salami, Bresaola, Provolone Cheese, Roasted Squash,
Tomatoes, Onions, and Olives Display with Imported Olive Oil and Balsamic Vinegar
Focaccia and Italian Bread

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Reception

Each Selection Requires a Minimum Order of 50 pieces.

Cold Bites

Salsa Mozzarella, Tomatoes,
Garlic Tartine

Watermelon Cubed, Aged Balsamic
Vinegar Reduction

Vegetable Frittata, Hummus,
Black Olive

Chicken Salad, Curry, Red Grapes,
Phyllo Cup

Lobster, Corn, Cilantro, Lime on
Tostada Scoop

Smoked Salmon Crepe, Cream
Cheese and Dill

Beef Tenderloin Tataki, Szechuan
Pepper, Soy Sauce

California Roll, Soy Sauce, Wasabi,
Pickled Ginger

Small Plates

Tuna Lomi Lomi, Seaweed

Crab Meat, Guava Gazpacho,
Melon, Cucumber Shot

Scallop, Bacon,
Pomegranate Vinaigrette

New Zealand Mussel,
Chorizo, Gremolata

Smoked Duck, Cumberland Pear

Swiss Beef, Goat Cheese,
Fresh Herbs

Crispy Goat Cheese, Pine Nut,
Roasted Red Pepper

Hot Bites

Tandoori Chicken with Riata

Bacon Wrapped Scallops with
Tarragon Citrus Aioli

Maryland Lump Crab Cake,
Red Pepper Emulsion

Sesame Shrimp Skewer, Ponzu
and Cilantro

Baby Pork Spare Rib,
Hoisin Sauce

Mini Beef Filet, Caramelized
Shallot and Wild Mushrooms

Artichoke, Boursin Beignet

Alsatian Onion Tart

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Reception Displays

Each Selection Requires a Minimum Order of 10 persons.

Imported Cheese Market

International Artisan Cheeses From the Most Discriminating Dairies, Fresh and Dried Fruit Garnish, House Made Jams, Stone-Ground Wheat Crackers, Grissini and Baguette

Add Baked Mini Camembert "En Croute"

Artisan Charcuterie

La Quercia Prosciutto Ham, Genoa Salami, Country Style Pate, Duck Rillettes, Duck Prosciutto, Cornichon, Coarse Mustard, Sweet Butter, Baguette and Artisan Loaf Bread

Fresh Market

Herb Grilled and Crisp Baby Vegetables Artfully Displayed with Rustic Crocks of Vidalia Onion Dip, Green Goddess Spread and Red Pepper Hummus

Fruit Fondue

Grilled Pineapple, Strawberries, Honeydew, Cantaloupe and Vanilla Pound Cake with Dark Chocolate Fondue and Raspberry Coulis

Seafood on Ice

Each Selection Requires a Minimum Order of 75 Pieces

Served with Spicy and French Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges

Alaskan Snow Crab Claws,
Dijon Mustard Sauce

Shucked Seasonal Oysters on the Half Shell,
Mignonette Sauce

Jumbo Gulf Shrimp
(Minimum order of 3 pieces per person)

Espresso Cups of Conch Chowder

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Reception Stations

Each Selection Requires a Minimum Order of 50 persons.

Stations are designed for a maximum of 90 minutes of service to preserve food quality.

 *Uniformed Chef/Attendant Required at \$150 each.*

Freshly Tossed Garden Greens

Caesar Salad with Crisp Romaine, Parmesan,
Croutons and Traditional Caesar Dressing

Baby Spinach with Candied Pecans, Dried
Cranberries and Roasted Shallot Vinaigrette

Bibb Lettuce with Tomatoes, Cucumbers, Shaved
Onion and Gorgonzola Dressing

Enhance with Grilled Chicken
Enhance with Grilled Shrimp

American Sliders

Miniature Beef Burgers
Swiss and Cheddar Cheese
Sesame Buns and Onion Rolls
Caramelized Onion Chutney,
Wild Mushroom Stew, Sweet Pickles,
Barbeque Sauce, Mustard and
Crispy Onion Rings

Artisan Flatbreads

Goat Cheese with Fresh Tomato and Basil
Baby Shrimp with Red and Yellow Peppers
Sausage, Sun-Dried Tomatoes, Rosemary, Artichoke
and Black Olives

Sushi, Sashimi and Maki

Nigiri: Tuna, Salmon and Shrimp

Sashimi: Yellowtail and Octopus

Maki: California, Spicy Tuna and Spider Roll

Served with Wasabi, Pickled Ginger, Soy Sauce and
Chopsticks (4 pieces per person)

Enhance with a
Sommelier Selected Trio of Sake Tasting Station

World Barbeque

(select three)
Korean Beef Barbeque
Thai Marinated Chicken Breast
Jamaican Shrimp Barbecue
American Pork Spare Rib
Mediterranean Lamb Chop Barbeque
Orange Miso Marinated Salmon

Full Corn Risotto Bar

Braised Beef Ragout, Smoked Tomato,
Wild Mushroom Casserole, Green Asparagus
and Blue Cheese



Carving Stations

Stations are designed for a maximum of 90 minutes of service to preserve food quality.

 *Uniformed Chef/Attendant Required For All Stations.*

Herb Roasted Whole Aged New York Strip Loin

Creamed Horseradish,
Home Baked Onion Rolls
(Serves 30)

Caribbean Seasoned Pork Loin

Black Bean Cassoulet,
Island Scented Rice
(Serves 50)

Tarragon and Dijon Crusted Rack of New Zealand Lamb

Minted Mango Chutney
(Serves 4)

Smoked Free Range Turkey Breast

Barbeque Sauce,
Jalapeno Corn Muffins
(Serves 30)

Whole Baked Yellowtail Snapper

Banana Leaf Wrapped, Coconut Milk,
Lemongrass
(Serves 20)

Three Pepper Crusted Tenderloin of Beef

Béarnaise, Creamed Horseradish and Whole Grain Mustard
Baguette
(Serves 20)

Enhance Your Carving Station with Any Side Dish:

Black Truffle and Potato Au Gratin

Ratatouille Casserole

Lobster Mac and Cheese

Wok of Chinese Colorful Peppers,
Shiitake Mushrooms and Bamboo Shoots

Sweet Plantains

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Dessert Stations

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Brioche 'Pain Perdu'

Brioche "French Toast"

Strawberry Compote, Chocolate Ganache, Bananas,
Local Honey, Candied Pecan Nuts and Whipped Cream

Financier à la Mode

Mini Almond French "Biscuit"
Flambéed Bananas, Vanilla Bean Ice Cream

New Millennium Ice Block

Ice Cream Lollipops
Chocolate Sauce, Sprinkles, Walnuts

Miniature Finales

Display of our Pastry Chefs Finest:
Custards, Petit Cakes, Verrines, Delectable Pastries and Fancy Cookies

Enhancement

Freshly Brewed Coffee, Decaffeinated Coffee
and Gourmet Tea

Sommelier Samplings
Port Wine, Cordials and Champagne Pairings

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Plated Dinners

*A minimum of three courses and ten persons is required
Includes Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea*

Appetizers

Cold

Shrimp, Colossal Crab Salad
Celery Remoulade, Apple and
Wasabi Cream

Layered Heirloom Tomato, Buffalo
Mozzarella, Mesclun Bouquet, Red
Onion, Minus 8 Vinegar (Seasonal)

Hot

Eastern Shore Jumbo Lump Crab Cake
Roasted Corn Fricassee,
Smoked Tomato Jus

Duck Confit
Parsnip Puree, Shiitake Jus Reduction
and Extra Virgin Olive Oil

Pan Roasted Diver Scallops
Mini Bok Choy and Carrots with Ginger
Emulsion

Chilled Soups

Classic Yellow Tomato Gazpacho
Enhanced with Lobster Medallions and
Threads of Saffron

Bonnet Creek Vichyssoise Soup
Fried Leek Garnish

Hot Soups

Roasted Tomato Soup
Basil and Garlic Confit

Caribbean Conch Chowder
Spring Onion

Salads

Field Greens, Belgian Endive, Cherry Tomato,
Baby Artichokes, Orange Segment,
White French Dressing

Baby Arugula
Shaved Mimolette Cheese and Dried Figs
Toasted Sunflower Seed Dressing

Sea Salted Roasted Asparagus
Arugula, Shaved Manchego,
Toasted Almonds, Basil Oil

Layered Baby Greens and Lola Rosa
Shaved Bermuda Onions, Tomato, Crumbled
Stilton, Herb Vinaigrette

Intermezzo

"Candy Sorbet"
Orange, Lemon, Champagne, Passion Fruit Sorbet

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Entrées

Roasted Tanglewood Farms Chicken Breast Apple
Cider Broth, Caramelized Apple, Broccolini with
Almond and
Gnocchi Romaine

Shiitake Mushroom and Herb Crusted Breast of
Chicken, Oven Roasted Tomatoes
Italian Green Beans and Potato Au Gratin,
Roasted Chicken Jus Lié

Pan-Roasted Striped Bass
Serrano Ham Crust, Oven Roasted Plum Tomato
and Artichokes, Garlic and Extra Virgin Olive Oil
Mashed Potatoes

Herb Roasted Petit Filet Mignon
Savoyard Potatoes, Green Asparagus,
Orange Glazed Baby Carrots,
Cabernet Sauce

Slow Braised Ten Spice Beef Short Ribs
Herb Crusted Roquefort Polenta Cake, Baby Bok
Choy, Braising Juices

Grilled Polenta
Slow Oven-Roasted Seasonal
Vegetables

Long Island Duck Breast
with Confit Duck Spring Roll and Red Cabbage,
Oven Roasted Peach, Cranberry Chutney

Signature Combinations

Goat Cheese Crusted Petit Filet Mignon and
Roasted Breast of Chicken
Mousseline Whipped Potato, Green Asparagus,
Cabernet Sauce

Cold Water Lobster Tail and
Seared Petit Filet Mignon
Long Beans, Gnocchi Romaine, Lemon Butter,
Morel Cream Sauce

Grand Finales

Coconut Panna Cotta
Passion Fruit Gelee, Toasted Coconut Flakes

Creamy Vanilla Cheesecake
Florida Key Lime Coulis

Chocolate Truffle Marquise Cake
Nut Dacquoise, Cream Anglaise,
Chocolate Crunch

Lemon Mousse Bombe
Fresh Seasonal Berries, Citrus Broth,
White Chocolate Shavings

Bostini Trifle
Vanilla Bean Custard, Moist Chocolate Cake, Dark Chocolate Sauce,
Chantilly Cream, Toasted Almonds

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Orlando Bonnet Creek

Cocktails – Superior Brand Spirits

Crown Royal Blended Whiskey, Maker's Mark Bourbon, Tanqueray No. 10 Gin, Bacardi Superior Rum, Johnnie Walker Red Label Scotch, Suaza Hornitos Tequila, Hiram Walker Triple Sec, Martini & Rossi Vermouth and Stolichnaya Vodka

Cocktails – Premium Brand Spirits

Canadian Club Blended Whiskey, Jim Beam Bourbon, Tanqueray Gin, Bacardi Superior Rum, Cutty Sark Scotch, Jose Cuervo Especial Tequila, Hiram Walker Triple Sec, Martini & Rossi Vermouth, SKYY Vodka

Cocktails – Traditional Brands

Seagram's 7 Blended Whiskey, Jim Beam Bourbon, Seagram's Gin, Myers's Platinum White Rum, J&B Scotch, Sauza Gold Tequila, Hiram Walker Triple Sec, Martini & Rossi Vermouth, Smirnoff Vodka

Domestic Beers

Blue Moon, Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Sam Adams Lager & O'Doul's

Imported Beers

Corona Extra, Heineken Lager

Wines – Traditional Brands

Canyon Road, Banrock Station
Sauvignon Blanc, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel

Wines – Premium Brands

Parducci
Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

We are committed to preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products in our menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative effort, we will substitute appropriate alternatives as necessary.