



WALDORF ASTORIA®  
ORLANDO

## Breakfast

### **Waldorf Astoria Continental**

Individual Fruit and Berry Coupes

Parfait of Melon, House Made Spiced Granola and Passion Fruit Yogurt

Cured Meats, International Cheeses with Nuts and Dried Fruit

New York Style Bagels with Traditional and Flavored Whipped Cream Cheese

House-Baked Sweet and Savory Pastries

Sweet Butter, Local Honey, Home-style Mason Jar Marmalades and Jams

Freshly Squeezed Orange, Ruby Red Grapefruit and Invigorating Juice Shots

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea

If seating is required for your event, a nominal fee will be applied

### **Waldorf Astoria Buffet Breakfast**

Individual Fruit and Berry Cups

Parfait of Melon, House Made Spiced Granola, Dried Fruits and Flavored Yogurts

Cured Meats, International Cheeses with Nuts and Dried Fruit

House-Baked Sweet and Savory Pastries

Sweet Butter, Local Honey, Home-style Mason Jar Marmalades and Jams

New York Style Bagels with Traditional and Flavored Whipped Cream Cheese

Fluffy Scrambled Eggs with Fresh Herbs

Individual Cast Iron Frittata of Asparagus and Goat Cheese

Applewood Smoked Bacon

Pan Seared Chicken Apple Sausage

Roasted Fingerling Potatoes with Caramelized Onions

Chilled Freshly Squeezed Orange, Ruby Red Grapefruit

Invigorating Juice Shots of Wheatgrass and Honey, Carrot and Ginger, Blueberry and Cucumber

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

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**Egg Substitutions:**

Fluffy Scrambled Eggs with Vermont Cheddar or Fresh Herbs

Organic Poached Eggs\*

Classic Eggs Benedict - Originated in the Waldorf=Astoria in 1894\*  
Poached Egg, Canadian Bacon, English Muffin, Hollandaise

Challah French Toast\*

Cinnamon and Nutmeg Batter-Dipped Challah Bread, Warm Maple Syrup & Honey Butter

**Meat and Potato Substitutions:**

Grilled Ham Steaks

Rosa Farms Sausage

Hash Brown Potatoes

Roasted Red Bliss Delmonico Potatoes

Slow Roasted Pork Shoulder Hash\*

\*Enjoy these substitutions for a minor enhancement cost

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

*Extended service may require supplementary fee*

*Menus have been designed to accommodate a minimum of 25 guests*

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## Continental and Breakfast Buffet Enhancements

 *Uniformed Chef/Attendant Required*

### **Morning Mocktails**

Virgin Mary and Wheat Grass Shots  
Strawberry-Banana Yogurt Smoothies  
Watermelon, Mint Juice  
Carrot-Ginger Juice

### **Omelettes À la Minute**

Farm Fresh Eggs, Egg Whites and Egg Beaters  
Rock Shrimp, Crumbled Bacon, Black Forest Ham, Aged Cheddar and Swiss Cheeses,  
Scallions, Baby Spinach, Red Bell Pepper, Wild Mushrooms, Heirloom Tomatoes, Salsa

### **Hot Cereal**

Anson Mills Stone Ground Oats,  
Brown Sugar and Golden Raisins  
Vanilla and Raspberry Irish Oatmeal Brûlée, Strawberry Coulis

### **House-Cured Gravlox**

Thinly Sliced, Cured 3 Ways:  
Dill, Florida Citrus and Five Peppercorn  
Black Forest Pumpernickel, Sweet Onions, Capers Berries, Lemons, Mustard Dill Sauce

### **Breakfast Slider**

Fluffy Eggs, Crispy Bacon, Cheddar Cheese on Warm Waldorf Brioche

### **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, Local Honey, Home-style Mason Jar Marmalades and Jams  
Freshly Squeezed Orange Juice, Ruby Red Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Tea*

### **Starters**

Parfait of Vanilla Bean Yogurt with Tropical Fruit and House Made Granola

Half Grapefruit Brûlée

Breakfast Shooters: Trio of Energizing Smoothies and Extracts

### **Entrées**

Fluffy Scrambled Eggs with Fine Herbs

Maple Peppered Bacon, Country Sausage or Grilled Ham with Hash Brown Potatoes

Quiche Your Way: Lorraine, Broccoli or Ham and Swiss

Grilled Tomatoes and Chateau Potatoes

Classic Eggs Benedict

Originated in the Waldorf=Astoria in 1894

Poached Egg, Smoked Canadian Bacon, Toasted English Muffin, Hollandaise,

Asparagus and Red Bliss Potatoes

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## Themed Breaks

*All Themed Breaks are designed for a maximum service of 30 minutes.  
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Extended service may require supplementary fee*

### **Waldorf Astoria Tea Time**

Finest Selections of Gourmet Teas: Herbal, Black, Infusions and Blends  
Assorted Tea Sandwiches  
Tower of Sweets Including Scones, Cookies, Macaroons and Devonshire Cream  
Whole Milk, French Honey and Lemon

### **The Spa Break**

Market Fresh Vegetables, Artichoke Dip  
Toasted Pita Points, Roasted Red Pepper Hummus  
Whole Fresh Fruit and Dried Fruits  
Cucumber-Melon Shots

### **Parisian**

Croque Monsieur  
Country Pate, Cured Meats, Traditional Accoutrements  
Camembert en Croute with Pear  
French Macaroons

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## Plated Events

*Menus are designed to be composed of a minimum of three courses.*

### **Starters**

Caribbean Conch Chowder, Spring Onions

Velvet Lobster Bisque, Cheese Straw

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

Morel Mushroom Soup Pecan Garnish

Chilled Gulf Shrimp with Fennel, Citrus and Chayote Salad, Orange Mustard Dressing

Pan Fried Diver Scallops with Quinoa Risotto and Chanterelles, jus de Roti and Hazelnuts

Blu - Duck Prosciutto, Watercress, Crumbled Bleu Cheese, Fresh Blueberries, Pansies, Minus 8 Truffle Vinaigrette

Organic - Hydroponic Greens, Cucumber Crown, Toasted Almonds, Goat Cheese, Heirloom Strawberry Balsamic Vinaigrette

Seasonal Specialty - Organic Arugula, Waterkist Heirloom Tomato, Diced Red Onion, Local Winter Garden Blue Cheese, Balsamic

Waldorf Salad with Black Truffle, Granny Smith and Breaburn Apples, Grapes, Walnuts, Celery Shavings

Antipasto

Bresaola, Arugula, Grilled Zucchini and Eggplant, Baked Tomatoes, Bocconcini Mozzarella

Gnocchi, Wilted Spinach, Black Trumpet, Brown Butter, Pecorino

### **Intermezzo**

"Candy Sorbet"

Choice of one: Orange, Lemon, Champagne or Passion Fruit

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### **Entrées**

Roasted Tanglewood Farms Chicken Breast  
Morel and Forest Mushrooms Ragout, Gnocchi Romaine and Green Asparagus

Roasted Halibut  
Clams Cassoulette, Celery, Brown Mushrooms, Caviar Beurre Blanc

Pan Fried Tournedos of Prime Beef  
Aged Madeira Sauce  
Swiss Cheese au Gratin with Truffle, Orange Glazed Baby Carrot, Haricot Vert

Dakota Braised Short Ribs  
Garlic Mashed Potatoes, Root Vegetables

Seared Florida Snapper  
Sweet Potato Puree with Orange Beurre Blanc, Green Beans

Dakota New York Strip  
All Natural, Pasture Raised ruffled Yukon Gold Mashed Potato, Italian Green Beans,  
Port Wine Red Onion Marmalade

### **Desserts**

Banana Split Trifle  
Banana Split Custard, Chocolate Cake, Roasted Banana Puree, Candied Hazelnuts, Caramel

Seasonal Fruit Crisp with Ice Cream

Tart Aux Framboises  
Sable Breton, Raspberry Cream, Candied Orange Zest, Fresh Raspberries

Citrus Praline Gateau  
Hazelnut Bavaois, Almond Praline Lemon Cream

Grand Cru Chocolate Cake  
Crème Anglaise, Chocolate Glaze, Croquant

Trio of Sorbet  
Raspberry, Lemon and Mango

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## Buffet Events

### **Gourmet Delicatessen**

Tomato and Basil Soup, Croutons

Seasonal Rest Haven Farm Greens and Tomatoes

Carrots, Onions, Cucumber and Croutons with Herb Vinaigrette

New Potato Salad with Creamy Dijon Dressing and Fresh Dill

Grilled Garden Vegetables, Balsamic Marinade

Shaved Virginia Ham, Jarlsberg Cheese, Whole Grain Mustard, French Baguette

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

Cobb Salad Wrap, Turkey, Applewood Bacon, Boiled Egg, Gruyère Cheese, Thousand Island

Ratatouille of Roasted Portobello, Vine Ripened Tomatoes, Eggplant, Zucchini, Yellow Squash and Basil, Spinach Wrap

Relishes and Condiments

Kettle Chips

Florida Citrus Misu

Mini Strawberry Crème Brûlée

Very Chocolatey Mudslide Cookies

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### **Executive Lunch**

Soup Du Jour

Herb Grilled and Crisp Baby Vegetables

with Rustic Crocks of Vidalia Onion Dip, Green Goddess Spread, Red Pepper Hummus

Freshly Tossed Garden Greens:

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

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

Gourmet Sliders 🍷

Served on Home Baked Brioche Buns

(Select Three)

Crab Cake, Chipotle Mayonnaise

Brisket, Sweet Onion, Horseradish

Korean BBQ Pork

Lamb, Oregano Garlic Mayonnaise

Roasted Portobello Slider, Basil Pesto

Peking Duck, Hoisin

Pulled Pork, Mango Papaya Salsa

Chicken, Oven Dried Tomato and Nicoise Tapenade

Mac 'N Cheese Connoisseur

Pasta, Quattro Formaggi

Choice of Topping: Warm Lobster, Black Truffles, Pancetta, Peas, and Panko Bread Crumbs

Selection of Seasonal Miniature Pies

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### **Executive Dinner**

French Onion Soup, Swiss Cheese Crouton

Traditional Waldorf Salad, Originated 1896 at The Waldorf=Astoria  
Granny Smith and Braeburn Apple, Grapes, Walnuts, Celery Shavings, Waldorf Dressing

Bibb, Endive, Candied Pecans, Goat Cheese, Orange Balsamic Vinaigrette

Roasted Red and Yellow Beet Salad, Dijon Mustard Vinaigrette

Lobster and Citrus Cocktail, light Curry Crème Fraiche

Veal Medallion Oscar

Scottish Salmon, Lentils, Tomatoes

Pumpkin Gnocchi, Brown Butter, Green Asparagus, Shitake Mushrooms

Dauphinoise Potato Casserole

Organic Orange Glazed Carrots

Raspberry Lemon Chess Tarts

Black Forest Cup Cakes

Chocolate Eclairs

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## Reception

### Cold Bites

Caprese Crostini, Basil,  
Balsamic

Foie Gras Mousse, Semi-Dried  
Apricot

Scallop Medallion, Pancetta  
Gremolata, Spinach

Smoked Scottish Salmon, Ikura  
on Toast

Swiss Beef Roulade, Herbs,  
Boursin

Thai Shrimp, Petite Jasmine  
Rice, Coriander Kaffir Lime

Quail Egg, Deviled Chives  
Asparagus

### Hot Bites

Tandori Chicken with Raita

Sesame Shrimp Skewer, Ponzu  
and Cilantro

Twice Baked Fingerling Potato,  
Asiago, Prosciutto

Beef Filet, Caramelized Shallot  
and Wild Mushrooms

Mini Reuben, Corned Beef,  
Sauerkraut, Swiss, 1000 Island

Dates, Chorizo-Stuffed, Bacon-  
Wrapped, Chipotle Coulis

Hummus Tartine

### Small Plates

Seared Ahi, Spicy Seaweed,  
Wasabi Crème

Smoked Oyster Gazpacho,  
Celery Salt

New Zealand Mussel, Chorizo,  
Gremolata

Smoked Duck, Cumberland  
Pear

Brie, Fig Paste, Truffle Oil, Crispy  
Raisin Bread

Tenderloin of Beef, Soy  
Mayonnaise, Ginger, Kochijan

Artisan Charcuterie and French  
Country Bread

Roasted Beets and Cypress  
Grove Goat Cheese

Local Blue Cheese, Figs, Artisan  
Cracker

Grilled Lamb Chop, Mint Yogurt

Lobster Roll

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### **Deluxe Reception**

#### Small Bites

Smoked Scottish Salmon, Ikura on Toast  
Foie Gras, Dried Apricot, Artisan Bread  
Dates, Chorizo-Stuffed, Bacon-Wrapped, Chipotle Coulis  
Tandoori Chicken

#### Small Plates

Roasted Beets and Cypress Grove Goat Cheese  
Smoked Oyster Gazpacho, Celery Salt  
Artisan Charcuterie and French Country Bread  
Local Blue Cheese, Figs and Artisan Cracker

#### Action Station 🍹

Churrascaria  
Lime and Chili Marinated Grilled Beef and Chicken, Chimichurri, Pico de Gallo  
Scallops, Florida Citrus Sauce and Chayotte Slaw  
Ice Cream Lollipops, Chocolate Sauce, Sprinkles, Walnuts

#### Cocktail Recommendation

Roja Fizz  
Tequila, Ruby Port, Agave Syrup, Lemon Juice, Pomegranate

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### **Executive Reception**

Espresso Cups of Conch Chowder

Jumbo Gulf Shrimp (3 pieces per person)

Shucked Seasonal Oysters on the Half Shell, Mignonette Sauce (3 pieces per person)

Small Plates

Lobster Roll

Brie, Fig Paste, Truffle Oil, Crispy Raisin Bread

Tenderloin of Beef, Soy Mayonnaise, Ginger, Kochijian

Heritage Roasted Pork Leg Chili Rubbed, Jalapeno Corn Muffin, Chipotle Butter

Sweet Plantains

Carrot and Beet Slaw

Cocktail Recommendation:

Paloma

*Silver Tequila, Grapefruit Juice, Agave Syrup*

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