



Centerplate

Executive Meeting Menus

Available to Groups Up to 1000 Persons

Continental Breakfast Selections

Sunrise Continental Breakfast

Assorted Individual Fruit Juices

Sliced Fresh Fruit Display

Freshly Baked Assortment of Breakfast Pastries, Muffins and Bagels

Served with Butter, Preserves and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$17.75 per person or \$22.68 Inclusive per person

Florida Citrus Continental

Fresh Squeezed Florida Citrus Juices

Tropical Fresh Fruit Display with Fresh Berries

Fondant-Glazed Breakfast Breads to Include

Orange-Ginger, Carrot-Golden Raisin Loaf and Zucchini Nut

Whipped Butter, Preserves and Florida Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$18.50 per person or \$23.64 Inclusive per person

Healthy Start Continental

Fresh Fruit and Vegetable Juices

Seasonal Fresh Fruits and Berries

Served with Non-fat Yogurt & Toasted Granola

Whole Grain Muffins with Margarine and Fruit Purées

Organic Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$19.50 per person or \$24.92 Inclusive per person

Please add 20% Service Charge and 6.5% Tax to the Above Pricing

Breakfast Buffet Selections

Downtown Orange County Breakfast Buffet

Assorted Fresh Fruit Juices
Sliced Seasonal Fresh Fruit and Citrus Sections
Assortment of Freshly Baked Muffins, Croissants and Danish Pastries
Served with Butter, Preserves and Florida Honey
Fluffy Scrambled Eggs with Sweet Onions and Herbs
Sautéed Breakfast Potatoes with Charred Sweet Peppers
Smoked Bacon and Chorizo Sausage Links
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
\$22.50 per person or \$28.76 Inclusive per person

Tangelo Park Breakfast Buffet

Assorted Fresh Fruit Juices
Sliced Seasonal Fresh Fruit and Berries
Pecan Sticky Buns and Fondant-glazed Cinnamon Rolls
Fluffy Scrambled Eggs
Country Ham Steaks
Smoked Turkey Sausage Kielbasa
Warm Vegetable Biscuits Served with Cream Gravy
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
\$23.50 per person or \$30.03 Inclusive per person

Dr. Phillips Breakfast Buffet

Fresh Squeezed Florida Citrus Juices
Seasonal Fresh Fruit and Berries
Citrus-cured Gravlax with Traditional Accoutrements
Mini Bagels and Flavored Cream Cheeses
Fluffy Scrambled Eggs
Roasted Chicken Apple Sausage
Corned Beef Hash
Lyonnais Potatoes with Sweet Onion
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea
\$26.50 per person or \$33.87 Inclusive per person

Please add 20% Service Charge and 6.5% Tax to the Above Pricing

Plated Breakfast Selections

Caramelized Peach French Toast

Fresh Squeezed Orange Juice
Fresh Fruit Compote
Basket of Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Caramelized Peach French Toast
Grilled Chicken and Apple Sausage
Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Herbal Tea
\$19.50 per person or \$24.92 Inclusive per person

Mushroom and Spinach Frittata

Fresh Squeezed Orange Juice
Fresh Fruit Compote
Basket of Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Mushroom and Spinach Frittata
with Herb Feta Cheese & Grilled Mushrooms
Roasted Baby Red Potatoes
Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Herbal Tea
\$19.50 per person or \$24.92 Inclusive per person

The Traditional American Breakfast

Fresh Squeezed Orange Juice
Fresh Fruit Compote
Basket of Assorted Breakfast Bakeries
Served with Butter and Fruit Preserves
Fluffy Scrambled Eggs
Hash Brown Potatoes
Applewood Smoked Bacon
Savory Sausage Links
Freshly Brewed Coffee, Brewed Decaffeinated Coffee and Herbal Tea
\$22.50 per person or \$28.76 Inclusive per person

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Plated Lunch Selections

Garden Harvest Salad

Hand-picked Lettuce with Vine-ripened Tomatoes, Crisp Cucumbers, Radish, Radicchio, Crunchy Carrots and Toasted Sunflower Seeds, Burgundy Wine Vinaigrette

Free-Range Tandoori Roasted Chicken

Served with Honey, Basmati Rice

Fresh Curried Potato

Chef's Selection of Fresh Vegetables

Key Lime Pie

Authentically Prepared

\$29.00 per person or \$37.06 Inclusive per person

Caribbean Papaya and Citrus Salad

Served with Bibb Lettuce, Red Cabbage, Julienne Carrots, Cucumbers, Green Papaya, Curry Dressing

Pan-Seared Mahi Mahi

Red Curried Lime Beurre Blanc

Served with Sprouts and Pineapple Fried Rice, Sautéed seasonal vegetables

Chocolate Raspberry Torte

Served with Fresh Raspberries

\$32.00 per person or \$40.90 Inclusive per person

Traditional Caesar Salad

Chopped Romaine Lettuce Served with Garlic Herb Croutons & Parmesan Cheese, Classic Caesar Dressing

Pasture-Fed Braised Beef Paillards

Served with Artichokes and Olives,

Parmesan Mashed Potatoes

Ratatouille Stuffed Roma Tomato

Wild Berry Cream Puff with Bavarian Crème

with White Chocolate Drizzle

\$39.00 per person or \$49.84 Inclusive per person

Please add 20% Service Charge and 6.5% Tax to the Above Pricing

Buffet Lunch Selections

FLORIDA BARBEQUE BUFFET

Garden Harvest Vegetable Crudités
Served with Buttermilk Herb Dipping Sauce
Classic Caesar Salad
Crisp Romaine Lettuce, Garlic Croutons & Parmesan Cheese,
Traditional Caesar Dressing
Green Apple Cole Slaw
Barbecued Pork Baby Back Ribs
Grilled Full Racks of Ribs with Brown Sugar Barbeque Sauce
Grilled Smoked Chicken
Served with Roasted Tomato and Chipotle Cream Sauce
Molasses Baked Beans
Grilled Corn on the Cob
Signature Vegetable Cheese Biscuits
Soft Sweet Buns
Baked Apple Torte
Double Fudge Brownies
Lemonade and Iced Tea
\$34.00 per person or \$43.45 Inclusive per person

ATLANTIC COAST BUFFET

Vine-Ripened Tomatoes and Fresh Mozzarella
Served with Cracked Pepper, Sea Salt and Extra Virgin Olive Oil
Grilled Vegetable Antipasto
Served with Roasted Sweet Peppers and Marinated Olives
Bibb Lettuce Salad
Fresh Bibb Lettuce, Toasted Walnuts & Gorgonzola Cheese,
Creamy Dijon Tarragon Dressing
Grilled Shrimp on Stick
Served with Mango Salsa and Beurre Blanc
Pan-Seared Atlantic Cod
Served with Lemon Caper Rémoûlade
Roasted Breast of Free-Range Chicken
with Mushrooms & Red Wine Demi-glaze
Spinach Fettuccini
Served with Sun-baked Tomatoes, Garlic Cream and Roasted Artichoke Hearts
Sautéed Seasonal Organic Vegetables
Hearth-Baked Rolls and Butter
Wild Blueberry Bars and Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$38.00 per person or \$48.56 Inclusive per person

Please add 20% Service Charge and 6.5% Tax to the Above Pricing

A La Carte Selections

BEVERAGE SERVICES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea Selection \$49 per gallon
Cuban Coffee Station \$65 per gallon
Milk \$2.00 per each
Orange, Apple, Cranberry, Tomato \$11.25 per quart
Fresh Squeezed Florida Orange Juice \$45 per gallon
Fresh Squeezed Florida Grapefruit Juice \$45 per gallon
Pomegranate Juice \$58 per gallon
Tropical Fruit Punch \$38 per gallon
Lemonade \$38 per gallon
Fresh Brewed Peach Iced Tea \$38 per gallon
Southern Sweet Tea \$38 per gallon
Hot Chocolate \$41 per gallon
Individual Assorted Fruit Juices \$3.75
Assorted Mineral Waters \$3.25 each
Assorted Sodas \$3 each
Bottled Spring Water \$3.25 each
Gatorade® \$4 each
Red Bull® Energy Drink \$6 each
Starbucks® Frappuccino \$6 each

FROM THE BAKERY

Assorted Fresh Baked Muffin Tops \$42 per dozen
Assorted Danish \$48 per dozen
Assorted Muffins \$38 per dozen
Assorted Sliced Breakfast Breads \$28 per loaf(10 slices)
Assortment of Fruit Empanadas \$36 per dozen
Assortment of Scones \$42 per dozen
Assorted Croissants \$42 per dozen
Fresh Baked Vegetable Biscuits served with butter, preserves and honey \$38 per dozen
Assorted Bagels with Cream Cheese \$42 per dozen
Freshly Baked Pan Dulces \$38 per dozen
Doughnuts \$28 per dozen
Freshly Baked Assorted Gourmet Cookies \$32 per dozen
Double Fudge Brownies \$28 per dozen
Warm Cinnamon Churros with Cajeta \$42 per dozen
Gourmet Cupcakes \$32 per dozen
Petite Gourmet Pastries \$42 per dozen
White, Milk and Dark Chocolate Covered Strawberries \$38 per dozen
Assorted Chocolate Dipped Dried Fruit \$42 per dozen

Please add 20% Service Charge and 6.5% Tax to the Above Pricing

A La Carte Selections cont.

FROM THE PANTRY

Sliced Seasonal Fruit with honey yogurt dipping sauce \$6.50 per person
Whole Fresh Fruit \$2.75 each
Assorted Yogurt \$4 each
Assorted Cold Cereals with Whole, 2% & Skim Milk \$5.50 each
Cracker Jack® \$3.25 each
Individual Bags of Popcorn \$3.75
Potato Chips and Dip \$2.25 per person
Plantain Chips Served with spicy black bean dip \$3.25 per person
Tortilla Chips \$22 per pound
Salsa Fresca \$18 per quart
Honey Roasted Peanuts \$18.50 per pound
Crunchy Pretzel Twists \$11.75 per pound
Caribbean Snack Mix \$15 per pound
Granola Bars \$32 per dozen
Roasted Gourmet Cocktail Nuts \$20.25 per pound
Bulk Candy \$38 per pound
Full Size Candy Bars \$3.75 each

Centerplate Catering

P: (407) 685-9857

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www.centerplate.com

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