

CATERING MENU



*The Lakeland
Center*

A la Carte Break Service

PLEASE CONTACT YOUR SALES PROFESSION AS WE ARE WILLING TO CUSTOMIZE
MENUS BASED ON YOUR NEEDS AND BUDGET!

BEVERAGES

Freshly Brewed Starbucks™ Regular Coffee and Decaffeinated Coffee
Hot Water with Assorted Tazo™ Herbal Teas
Fruit Punch, Lemonade or Freshly Brewed Iced Tea
Individual Bottled Juices
Bottled Water
Bottled Soda
Can Soft Drinks
Red Bull Energy Drinks

BREAKFAST SELECTIONS

Cinnamon Rolls
Assorted Croissants served with Butter and Preserves
Assorted Bagels served with Cream Cheese
Assorted Danish & Pastries
Assorted Muffins
Sausage, Ham, or Chicken Biscuits
Ham and Cheese Biscuits
Assorted Chilled Yogurts
Assorted Individually Packaged Cold Cereals with Milk

SNACK SELECTIONS

Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests)
Assorted Whole Fruit
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce
Chocolate Brownies
Assorted Cookies
Individual Bags of Chips
Assorted Candy Bars
Assorted Classic Ice Cream Bars
Kettle Potato Chips with Blue Cheese and Herb Dip (Serves 12 ppl)
Gold Fish Crackers (Serves 12 ppl)
Gourmet Nut Mix (Serves 12 ppl)

Continental Selections

All breaks will be replenished for a total of thirty minutes.

LAKELAND CONTINENTAL

*Platters of whole Fruit
Freshly Baked Muffins, Danishes & Cinnamon Rolls
Served with Butter and Preserves
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

SWAN BREAKFAST EXPRESS

*Freshly Baked Muffins and Breakfast Breads
Served with Butter and Preserves
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

THE HEALTHY START

*Freshly Baked Whole Grain Muffins and Bagels
Served with Butter, Preserves, Low-Fat and Regular Cream Cheese
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Chilled Individual Low-Fat and Non-Fat Fruit Yogurt with Granola
Bottled Water
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea*

POWER BREAKFAST

*Granola Bars and Protein Bars
Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Fresh Fruit Yogurt with Granola
Assorted Chilled Juices
Bottled Water and PowerAde
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea*

SEASIDE YOGURT BUFFET

*Vanilla and Plain Yogurts with Assorted Toppings to include:
Florida Fresh Strawberries, Blueberries, Georgia Sliced Peaches, Pineapple and House Made Granola
Assorted Chilled Juices
Bottled Water and PowerAde
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Herbal Tea*

Breakfast Buffet

Two hour maximum service time

All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

WAKE-UP LAKELAND

Assorted Freshly Baked Muffins, and Danishes, Biscuits and Gravy Served with Butter and Preserves, Platters of Sliced Fresh Fruit, Hashbrown Casserole or Grits, Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties, Sausage Strudel

FLORIDA SUNRISE

Assorted Freshly Baked Muffins and Cinnamon Rolls, Biscuits and Gravy, Served with Butter and Preserves Platters of Sliced Fruits and Berries, Individual Fruit Yogurts with Granola, Hashbrown Casserole, Grits, Scrambled Eggs, Choice of Two: Bacon, Sausage Links or Patties, Sausage Strudel

BREAKFAST BUFFET ENHANCEMENTS

*Add any of the following Chef attended action stations to breakfast. Chef Attendant Fee is \$125.00 per attendant for a 2 hour service time. We recommend an attendant per 75-100 guests.
Call your Catering Professional for details!*

Omelet Station

Fresh Made to Order Eggs and Omelets, Served with a variety of toppings such as: Applewood Smoked Bacon, Ham, Sausage, Onions, Peppers, Tomatoes, Mushrooms and Cheeses

Breakfast Burrito Station

Seasoned Sausage, Eggs, Pepper Jack Cheese Wrapped in a Flour Tortilla Served with a Salsa, Sour Cream, Chives for added Toppings

Italian Frittata Stations

Whipped Eggs Folded in with a variety of your favorite toppings to include: Italian Sausages and Vegetables, Topping with Ricotta and Mozzarella Cheeses

Breakfast Sandwich Station

Fresh Made to Order Breakfast Sandwiches, Served with a variety of toppings such as: Egg, Applewood Smoked Bacon, Ham, Sausage and Cheeses served on your choice of Bagel, English Muffin or Croissant.

Plated Breakfast

Two hour maximum service time

All breakfasts include Freshly Brewed Regular Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Chilled Juices

QUICHE FLORIDIAN

Whipped Eggs and Fresh Cream Baked with Onion, Bacon, Yukon Potatoes and Gruyere Cheese, and a Sweet Potato Biscuit

Substitute; Assorted Seafood (Shrimp, Scallop and Crab) \$15.95 per person

CINNAMON SWIRL FRENCH TOAST

Swirled Cinnamon French Toasts Served with Banana-Pecan Compote, Maple Syrup and Whipped Butter and Applewood Smoked Bacon

SOUTHERN SUNRISE

Farm Fresh Scrambled Eggs, Served with Bacon and Link Sausage, Creamy Southern Grits Served with Hashbrown Potatoes and a Fresh Buttermilk Biscuit

THE SOUTHWESTERN

Farm Fresh Scrambled Eggs with Diced Fresh Peppers, Onions, Mild Chorizo and Monterey Jack Cheese Placed in a Flour Tortilla with Pica De Gallo Salsa, Served with Southwestern Potatoes

SCRAMBLED EGGS BENEDICT

Farm Fresh Scrambled Eggs and Canadian Bacon, Placed on two Toasted English Muffins topped with Hollandaise Sauce, Served with Potatoes O' Brian

EXECUTIVE BREAKFAST

Grilled Sirloin Steak and Farm Fresh Scrambled Eggs , with Diced Fresh Peppers and Onions Served with Hashbrown Potatoes and Whole Broiled Tomato

VEGETARIAN BREAKFAST

Vegetable and Feta Cheese Frittata Served with Vegetarian Sausage Patties and Home Fried Potatoes Tropical Fruit Compote and Assorted Fresh Baked Breads and Biscuit with Honey Butter

Break Service Menus

All breaks will be replenished for a total of thirty minutes

BEVERAGE BREAK DELUXE

*House Blend Coffee, Decaffeinated Coffee, Herbal Hot Tea
Assorted Chilled Juices
Assorted Soft Drinks
Bottled Water*

OLD FASHIONED BREAK

*Baskets of Assorted and Freshly Baked Cookies,
Brownies and Dessert Bars
Bottled Water
Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

THE SPORTS NUT

*Peanuts
Assorted Snack Mix
Pretzels
Cracker Jacks
Bottled Water
Assorted Soft Drinks*

SUNDAE BAR

*Premium Vanilla Ice Cream, Hand Scooped
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles,
Chopped Nuts, Whipped Cream and Cherries
Bottled Water
Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee*

FARMERS MARKET BREAK

*Sliced Fresh Seasonal Fruit and Berries, Whole Fresh Fruit
Gourmet Cheese Board Featuring Regional and Local Cheeses
Roasted Red Pepper Hummus with an Assortment of Fresh Baked Pita Breads
Served with Fresh Pink Lemonade, Iced Tea*

ENERGY BREAK

Red Bull Energy Drink regular and Sugar Free, Assorted Sodas and Bottled Water, Snack Mix and Mixed Nuts

ALL DAY MEETING PLANNER PACKAGE

All breaks will be replenished for a total of thirty minutes. Lunch service time one hour.

Pre-Meeting Continental Breakfast

*Platters of Fresh Sliced Seasonal Fruit and Whole Bananas
Baker's Basket of Assorted Breakfast Items
Served with Butter and Preserves
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Hot Tea
Orange, Cranberry and Apple Juices*

Mid-Morning Refresher

*Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea,
Assorted Soft Drinks and Bottled Water*

Working Deli Lunch

*Sliced Roast Beef, Ham and Smoked Turkey Breast
Selection of Domestic Cheeses
Pasta Salad
Chips
Assorted Rolls and Breads
Appropriate Condiments
Assortment of Desserts
Iced tea, Assorted Soft Drinks and Bottled Water*

Afternoon Delight

*Fresh Baked Jumbo Cookies and Brownies
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea,
Assorted Soft Drinks and Bottled Water*

DON'T WORRY BE HAPPY BREAK PACKAGE

All breaks will be replenished for a total of thirty minutes.

Traditional Continental

*Platters of Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Danishes
Served with Butter and Preserves
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

Mid-Morning

Refresh Coffee and Hot Tea Service

Mid-Afternoon

*Freshly Baked Cookies and Brownies
Assorted Chilled Sodas and Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas*

Box Lunch Selections

All box lunches include a Fresh Whole Fruit, Sweet Treat, and your choice of one side item*.
Lunches are served with a Soft Drink or Bottled Water

ALL AMERICAN DELI SANDWICH

Your Choice of Roasted Turkey, Ham or Roast Beef with Cheese, Lettuce and Tomato Served on a Fresh Roll with Mayonnaise and Mustard on the side

TUNA TOMATO SALAD

Garden Fresh Tomato stuffed with Fresh Albacore Tuna Salad and served with a Pesto Pasta Salad. Served with a Fresh Dinner Roll or Bread Stick

GRILLED VEGETABLE WRAP

Assortment of Grilled Vegetables, Mixed Greens, Sundried Tomatoes, Herb Cream Cheese in an Herb Tortilla Wrap

CROISSANT SANDWICHES

Chicken Salad, Tuna Salad, or Roasted Turkey with Cheese, Lettuce, and Tomato Served on a large Croissant with Mayonnaise on the side

CHICKEN WRAP

Chicken Chunks Tossed with Creamy Salad Dressing Mixed with Garden Greens and Vegetables in a Spinach Wrap

ITALIAN HOAGIE

Freshly sliced Ham, Salami, Capicola and Provolone Cheese with Mixed Greens, Sundried Tomatoes and Pickled Onions served on a Kaiser Roll

CHICKEN CAESAR SALAD

Grilled Chicken Strips, Herbed Croutons and Parmesan Croutons on a Bed of Freshly Torn Romaine Lettuce Served with your choice of dressing

*CHOICE OF SIDES

Italian Pasta Salad, Creamy Southern Slaw, Red Bliss Potato Salad or bag of Potato Chips

Start to Finish

The following specialty selections have been designed to allow you to tailor your plated lunch and dinner menu selections. Choose one soup or salad and one dessert from the list below.

SOUPS

Italian Minestrone

Potato and Leek with Bacon

Beer Cheese Soup

Navy Bean with Southern Ham

SALADS

House Salad

Fresh Romaine, Tomato Wedges, and Cucumber Slices and Herbed-Crusted Croutons

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Croutons and Parmesan Cheese

Field Green Salad

Mixed Field Greens, Sliced Mushrooms, Cherry Tomatoes and Herbed Croutons

Creole Salad

Mixed Field Greens with Spiced Shrimp, Scallions, Cherry Tomatoes and Herbed Croutons

Hearts of Romaine Salad

Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato and a Puff Pastry Twist with Herbs and Cheese

Bibb Lettuce Salad

Bibb Lettuce with Spiced Walnuts, Crumbled Blue Cheese and Sliced Tomatoes

DESSERTS FRESH FROM OUR OWN BAKE SHOP

Chocolate Pecan Brownie with Chocolate Sauce and Whipped Cream

Cinnamon Glazed Apple Tart with Caramel Sauce and Brandy Cream

Key Lime Pie with Mango Sauce

Traditional Carrot Cake with Cream Cheese Frosting

Seasonal Fresh Fruit Plate with Orange-Honey Yogurt

Plated Luncheon Entrees

All entrees include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee. Market Fresh Vegetables and a Basket of Rolls and Butter
Your choice of salad and dessert selection from our start to finish menu.

FETTUCCINE AND CHICKEN

Fettuccine and Breast of Chicken with Mushrooms, Spinach, Zucchini and Peppers Served with Rich Cream Sauce Topped with Romano Cheese

BUTTERMILK FRIED BREAST OF CHICKEN

Breaded Breast of Chicken Served with Yukon Mashed Potatoes and White Wine Pan Gravy

GRILLED PORTABELLA MUSHROOM **VEGETARIAN OPTION**

Marinated and Grilled to perfection and placed on a bed of Mashed Potatoes With Assorted Seasonal Fresh Vegetables

GRILLED MEDITERRANEAN CHICKEN BREAST

Grilled Chicken Breast with Parmesan Risotto Cake, Sundried Tomato, Basil, Feta Cheese and Saffron Broth

JERK ROASTED PORK LOIN

Slow Roasted Pork Loin Topped with Pineapple-Mango, Lavender, Honey Chutney, Plantain Studded Sweet Potatoes

CREAMY VEGETABLE PASTA **VEGETARIAN OPTION**

Grilled Mixed Vegetables tossed with Penne Noodles And a Creamy Garlic Sauce

CATCH OF THE DAY

Grilled, Blackened or Broiled Served with Chef's Choice of Potato and Vegetable

HAVANA FLANK STEAK

USDA Grilled Flank Steak topped with Olives, Currants and Potato Yucca Mash

PETITE CRAB CAKES

Fresh Atlantic Blue Crab with Lemon Saffron Sauce and Fried Plantains Served with a Smashed Red Skinned Potatoes

JAMAICAN SHRIMP PASTA

Al dente Bowtie Pasta Served with Marinated Shrimp Jamaican Style, topped with Roasted Pineapple and Macadamia Nuts accompanied by a bread stick

CHAR GRILLED ANGUS SIRLOIN

Marinated Grilled 5oz Sirloin topped on an Herb Crusted Pan Fried Grit Cake Served with a Port Wine Demi Glaze and Whipped Herb Potatoes

Lunch Buffet

All buffet lunches include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee
Two Hour Service Time

DELI BUFFET

Soup Du Jour, Garden Green Salad, Pasta Salad, Assorted Chips, Display of Seasonal Fruits Fresh Sliced Ham, Turkey, Roast Beef, Assorted Sliced Domestic Cheeses, Sliced Tomatoes, Sliced Onions and Lettuce, Assorted Rolls and Breads and Assorted Cookies and Brownies

THE BACKYARD COOKOUT BUFFET

Bowtie Pasta Primavera, Red Bliss Potato Salad, Grilled Hamburgers with Assorted Toppings and Fresh Corn Dusted Kaiser Roll, All Beef Hot Dogs Served with Chili, Cheese and Onions, Barbequed Baked Beans with Brown Sugar and Applewood Smoked Bacon, Potato Chips and Assorted Gourmet Cookies

MEXICAN FIESTA BUFFET

Tossed Green Salad with Cheddar Cheese, Scallions and Tomatoes, Mexican Corn Salad, Corn Tortilla Chips and Salsa Fresca, Mexican Rice, Refried Beans and Flan and Churros for Dessert

Entrees – Your Choice of Two (Add third entrée for \$2.00 per person)

Green Chili and Cheese Enchiladas with Red or Green Salsa
Chicken Enchiladas with Red or Green Salsa
Beef Tamales
Chili Con Queso
Fajitas: Marinated Beef or Spicy Chicken
Served with Flour Tortillas, Salsa, Guacamole, Chopped Onion,
Green Peppers and Sour Cream

SOUTHERN BUFFET

Creamy Southern Slaw and Red Bliss Potato Salad, Rolls and Butter, Southern Fried Buttermilk Chicken, Hickory Smoked Pulled Pork, Braised Seasonal Greens, Three Cheese Macaroni and Cheese and Fruit Cobbler

MAMA MIA ITALIAN BUFFET

*Tossed Green Salad with Cherry Tomatoes, Black Olives and Mushrooms Served with a selection of Dressings
Pasta Salad Primavera Bow-tie Pasta with an Array of Fresh Garden Vegetables in an Herb Vinaigrette Dressing,
Garlic Bread and Breadsticks, Chef's Selection of 2 Seasonal Fresh Vegetables and Tiramisu and Cannoli for Dessert*

Entrees – Your Choice of Two (Add third entree for \$2.00 per person)

Cheese Manicotti with Marinara Sauce
Chicken Parmesan
Filet of Sole Florentine
Cheese Tortellini with Alfredo or Marinara Sauce
Fettuccine Alfredo with Prosciutto Ham and Parsley
Meat Lasagna
Vegetarian Lasagna

HARVEST BAR

Soup du Jour, Garden Tossed Salad Bar with choice of (3) Dressings, Toppings to include: Grape Tomatoes, Cauliflower & Broccoli Florets, Peas, Marinated Mushroom and Olives, Sliced Cucumbers & Red Onions, croutons, Pasta Salad and Cottage cheese, Hard Boiled Eggs. Fresh Baked Idaho Potatoes with Toppings to include: Shredded Cheeses, Bacon Bits, Sour Cream and Fresh Chives
Assorted Warm Breads & Rolls
Creamy Rosemary Chicken Potato topping, add \$3 per person

CREATE-YOUR-OWN LUNCH BUFFET

Lunch Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter with Chef's Choice Dessert

Cold Selections: (choice of one)

*Caesar Salad
Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes
Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon
Creamy Pasta Salad
Cole Slaw*

Accompaniments: (choice of one)

*Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes
Herbed Rice Pilaf or Wild Rice*

Entrees: (Each Entrée Additional \$3.00)

*Hickory Smoked Pulled Pork with our own Blend of Spicy BBQ Sauces
Grilled Boneless Chicken Breast
Grilled Hamburgers served with a Corn Dusted Kaiser Roll
Meatloaf with Mushroom and Shallot Gravy
Creamy Vegetable pasta*



Plated Dinner Selections

All entrees include baskets of Fresh Rolls and Butter, your choice of Soup or Salad, potato or rice and one Dessert from Start to Finish Selections
Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee

Your choice of Potato includes: Roasted Red Potatoes, Yukon Gold Potatoes, New Potatoes, or Garlic Smashed Potatoes
Your choice of Rice includes: Steamed Rice, Herbed Rice or Wild Rice Pilaf

CHICKEN COUNTRY CAPTAIN

Grilled Boneless Breast of Chicken Served with Peppers, Onions, Tomatoes, and Toasted Almonds

PECAN CRUSTED BREAST OF CHICKEN

Pecan Crusted Boneless Breast of Chicken With Andouille Sausage and Whole Grain Mustard Sauce

SEARED BREAST OF FREE RANGE CHICKEN

Fricassee of Mushrooms and Peas with Mashed Carolina Sweet Potatoes

CUMIN-APRICOT GLAZED KUROBUTA PORK CUTLETS

Natural Pan Jus with Heirloom Whole Grain and Wild Rice Pilaf

GINGER AND BLACK PEPPER SALMON

*Filet of Salmon Delicately Roasted in a Ginger and Black Pepper Crust
Placed on a Bed of Sautéed Spinach with Red Wine Butter Sauce*

FLATIRON STEAK AU POIVRE

Flatiron Steak Served with Cognac and Peppercorn Sauce Topped with Onions and Mushrooms

GRILLED SIRLOIN STEAK & PETITE CRAB CAKE

Grilled 6 oz Coulotte Steak with Crab Cake Served with Roasted Corn and Mushroom Salsa

TOURNEDOS OF BEEF AND GRILLED SHRIMP

Tournedos of Beef and Tender Chicken Breast, both Topped with Green Peppercorn Sauce

NEW YORK STRIP AND MEDALLIONS OF SALMON

Grilled New York Strip Loin with Shallots and Mushrooms, Accompanied by Medallions of Salmon with Tarragon Lobster Cream Sauce

FILET OF BEEF AND STUFFED PRAWNS

Filet Mignon with Red Wine Sauce and Two Jumbo Prawns, Stuffed with our own Crab Stuffing



Dinner Buffets

All buffet dinners include Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee
Two hour maximum service time.

SIKES DINNER BUFFET

Cold Selections:

*Fresh Garden Green Salad with Cherry Tomatoes, Mushrooms and Olives served with a Variety of Dressings
Pasta Primavera with an Herb Vinaigrette Dressing*

Accompaniments:

*Red Skinned Mashed Potatoes
Green Beans
Assorted Rolls and Whipped Butter*

Entrees:

*Grilled Chicken served with a creamy mushroom sauce
Herb Encrusted Pork Loin*

Dessert:

Assorted Fresh Baked Cakes and Pies

LAKELAND DINNER BUFFET

Cold Selections:

*Tossed Garden Greens with a Creamy Ranch Dressing and Balsamic Vinaigrette
Cole Slaw*

Accompaniments:

*Creamed Corn Soufflé
Parmesan Mashed Potatoes
Fresh Baked Rolls and Bread Sticks*

Entrees:

*Momma's Home Style Meat Loaf
Smothered Chicken with a Vidalia Onion Sauce*

Dessert:

Assorted Fresh Baked Cakes and Pies

SWEET & SOUTHERN DINNER BUFFET

Cold Selections:

*Tossed Garden Greens with Assorted Dressings
Creamy Pasta Salad*

Accompaniments:

*Sweet Potato Mash and Roasted Red Potatoes
Green Beans and Assorted Squash and Vegetable Medley*

Entrees:

*Hickory Smoke Pulled Pork Topped over a Creamy Southern Macaroni and Cheese with fried Onions **Can be set up as an Action Station***
Jack Daniels Glazed Chicken Breast*

Dessert:

*Bread Pudding Topped with Carmel and Fresh Whipped Cream
Banana Pudding*

GOURMET DINNER BUFFET

Cold Selections:

*Tossed Garden Greens with a Creamy Ranch Dressing and Balsamic Vinaigrette
Cole Slaw*

Accompaniments:

*Fresh Seasonal Grilled Vegetables
Garlic Smashed Potatoes
Fresh Baked Assorted Rolls and Whipped Butter*

Entrees:

*Chicken Fettuccini Alfredo
Roast Beef Carving Station with Au Jus
***Chef Attendant required*

Dessert:

Assorted Fresh Baked Cakes and Pies

CREATE-YOUR-OWN DINNER BUFFET

Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies

Cold Selections: (choice of two)

Caesar Salad

Fresh Sliced Seasonal Fruit Platter

Tomatoes and Mozzarella with Fresh Basil in Virgin Olive Oil

Garden Fresh Mixed Greens with Roasted Walnuts and Tomatoes

Spinach Salad with Mushrooms, Cherry Tomatoes and Bacon

Marinated Artichoke Heart Salad in Herb Vinaigrette

Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, Red and Green Peppers in a Tarragon Vinaigrette

Accompaniments: (choice of two)

Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes

Herbed Rice Pilaf or Wild Rice

Entrees: (choice of two or three)

Herb Roasted Pork Loin with Thyme, Rosemary and Cracked Pepper

Hickory Smoked Pulled Pork with our own Blend of Spicy BBQ Sauces

Chicken Breast in a light Jack Daniels Glaze

Spicy Shrimp Creole with Peppers, Onion, and Tomato with a Creole Sauce

Tilapia Filets with Tomatoes, Scallions and Capers

Baked Ziti with Romano Cheese and Sun-Dried Tomatoes in an Alfredo Sauce

Sliced Roast Turkey with Country Gravy and Cranberry Relish

Sliced Sirloin of Beef with Mixed Mushroom Hunters Sauce

GOURMET CREATE-YOUR-OWN BUFFET

*Dinner Buffet includes Seasonal Fresh Vegetables, Assorted Rolls and Butter Sliced Cakes and Pies
Iced Tea, Water, Freshly Brewed Regular Coffee and Decaffeinated Coffee*

Cold Selections: (choice of two)

*Asparagus & Feta Salad with Red Peppers and Black Olives
Marinated Mushroom Salad with a Julienne of Leeks and Scallions
in Balsamic Vinaigrette and Lemon Juice
Tomato and Mozzarella Cheese with Fresh Basil in a Virgin Olive Oil
Marinated Artichoke Heart Salad in Herb Vinaigrette
Caesar Salad with Croutons and Parmesan Cheese
Oriental Chicken Salad
Spinach Salad with Mushrooms and Cherry Tomatoes
Garden Green Salad with Tomatoes and Croutons
Seafood and Pasta Salad with Shrimp, Scallops, Red Onion, Julienne of Carrots, and Red and Green Peppers
in Tarragon Vinaigrette*

Accompaniments: (choice of two)

*Roasted Red Potatoes, Yukon Gold Potatoes, Parsley Buttered New Potatoes, or Garlic Smashed Potatoes
Herbed Rice Pilaf, or Wild Rice*

Entrees: (choice of two or three)

*Teriyaki Beef or Chicken Kabobs with Peppers and Onions in a Teriyaki Sauce
Filet of Salmon with Fresh Ginger and Cracked Pepper in a Butter Sauce*



Reception Display Selections

LARGE JUMBO SHRIMP

Served with Lemon Wedges, Tabasco and Spicy Cocktail Sauce (120 pieces)

ANTIPASTO DISPLAY

*Black, Green and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes,
Tomatoes, and Italian Sliced Cheeses, Served with an Array of Whole and Sliced*

Baguettes with Appropriate Condiments (Serves approximately 100 guests)

INTERNATIONAL CHEESE DISPLAY

Imported and Domestic Cheeses, Garnished with Seasonal Fruit and Assorted Gourmet Crackers (Serves approximately 100 guests)

POACHED SALMON

Poached Salmon, Served with Pumpernickel Bread, Capers, Lemon Wedges, Red Onion and a Creamy Dill Sauce (Serves approximately 100 guests)

SLICED FRESH FRUIT DISPLAY

An Elaborate Display of Freshly Sliced Fruit including: Pineapple, Melons, Whole Strawberries and other Seasonal Fruits, Accompanied by a Honey Yogurt Dip (Serves approximately 100 guests)

MARKET FRESH VEGETABLE DISPLAY

Fresh and Crispy Vegetables Served with our Creamy Herb Dip and Gourmet Crackers (Serves approximately 100 guests)

BRIE EN CROUTE

Wheel of Plain Herb or Strawberry Brie Wrapped in a Puff Pastry and Baked to a Golden Brown Served with Baguette Slices and Lavosh (Each wheel serves approximately 50 guests)

TAHINI HUMMUS DIP

Grilled and Marinated Vegetable Display with Toasted Pita Bread (Serves 50 Guests)



Reception Sweets

FRUIT FONDUE DISPLAY

An Elaborate Display of Cubed Seasonal Fresh Fruit including: Pineapple, Melons, Whole Strawberries and other Seasonal Fruits Accompanied by our Homemade Pound Cake Served with Chocolate Fondue and Whipped Cream (Serves approximately 100 guests)

GOURMET PETITE DESSERT DISPLAY

A Sophisticated Display of Rich Desserts including: Chocolate-Dipped Strawberries, a Display of Delicate Petit Fours, Mini Cream-Filled Éclairs, Carrot Cake Bites, Iced Brownie Bites and other Assorted Delicacies (150 individual desserts, serves approximately 100 guests)

PINEAPPLE TREE

Pineapple and Angel Food Cake Skewers With Coconut Rum Cream Dip, Sweet Yogurt Dip, and Chocolate Fondue Presented on a Pineapple Tree (100 skewers)

SKEWERED BERRY SHORTCAKE

Skewers of Pound Cake and Berries with Berry Sauce and Fresh Whipped Cream on the side (100 skewers)

GOURMET CHOCOLATE COVERED STRAWBERRIES

(100 pieces)

WHITE AND CHOCOLATE DIPPED STRAWBERRIES

Covered in Assorted Nuts and Coconut (100 pieces)

Reception Action Stations

These menu selections are carved or served in the room.
One chef attendant is per 75-100 guests.
There is an \$125.00 fee for each chef attendant requested.

PINEAPPLE AND BROWN SUGAR GLAZE BONE-IN HAM

*Served with Creole Mustard, Cranberry-Orange Relish and Mayonnaise
(Serves approximately 50 guests)*

ROSEMARY-SPICED TURKEY

Sweet and Sour Peach Compote and Lemon Herb Mayonnaise (Serves approximately 50 guests)

ROASTED MUSTARD-PANKO CRUSTED PORK LOIN

Sweet Potato Biscuits, Green Apple-Clove Relish and Horseradish Mayonnaise (Serves approximately 50 guests)

STEAMSHIP ROUND OF BEEF

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 175 guests)

CREOLE ROASTED STRIP LOIN OF BEEF

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 40 guests)

HERB CRUSTED TENDERLOIN OF BEEF

Served with Dijon Mustard, Horseradish Cream and Mayonnaise (Serves approximately 25 guests)

CHICKEN ROULADE – CHOICE OF FLAVOR

*Mediterranean – Spinach and Artichoke Stuffed
California – Sundried Tomato and Wild Mushroom Stuffed
Classic – Smoked Gouda and Prosciutto Stuffed
Italian – Pesto and Goat Cheese Stuffed
Seafood – Seafood Stuffed with a Tasso Cream Sauce
All served with Silver Dollar Rolls
(Minimum 20 Servings)*

SPECIALTY STATIONS!

MASHED POTATO BAR

REGULAR AND SWEET MASHED POTATOES: SERVED WITH AN ASSORTMENT OF TOPPINGS AND SAUCES

PASTA BAR

ASSORTED PASTA, FRESH VEGETABLES AND MEATS SERVED WITH HOMEMADE SAUCES: PESTO, ALFREDO AND MARINARA SAUCES

SHRIMP AND GRITS MARTINI STATION

JUMBO FLORIDA COAST SHRIMP SERVED IN A DELICATE GLASS SERVED WITH STEAMING SOUTHERN GRITS

BBQ MAC AND CHEESE

OVATIONS SIGNATURE DISH

HICKORY SMOKED PULLED PORK TOPPED OVER CREAMY MAC AND CHEESE SERVED WITH FRIED ONIONS

PAN SEARED CRAB CAKES

MINI CRAB CAKES PREPARED AND SERVED UP HOT MADE TO ORDER

ASIAN STATION

FRESH VEGETABLES, CHICKEN, BEEF AND TOFU SAUTÉED UP WITH ASIAN SPICES SERVED ON A BED OF RICE OR ASIAN NOODLES

QUESADILLA STATION

CHICKEN OR BEEF AND VEGETABLES FILLED WITH CHEESE BETWEEN TWO FLOURED TORTILLAS GRILLED TO PERFECTION

NACHO BAR

FRESH HOT TORTILLA CHIPS, WITH A VARIETY OF TOPPINGS, CHEESES, AND SALSAS

BREAD AND FROMAGE DISPLAY

FRESH BAKED ROLLS, BAGUETTES, AND BREAD STICKS SERVED WITH HUMMUS, DIPS AND ASSORTED TOPPINGS

Hors d' Oeuvres

Hors d'oeuvres are available on a minimum of 50 pieces of each kind

SERVED COLD

50 pieces

- Curried Chicken Mousse on Sliced Baguettes*
- Chicken Caesar Salad Skewer*
- Bruschetta*
- Shrimp Canapés with Tarragon*
- Salmon Mousse on Rye Rounds*
- Fresh Goat Cheese, Sun Dried Tomatoes and Herbs on Sliced Baguettes*
- Stuffed Oven Roasted Cherry Tomatoes with Carolina Herb Goat Cheese*

50 pieces

- Smoked Salmon Canapés on Rye with Lemon, Capers and Bermuda onion*
- Mini Tacos with Duck Confit, Currants, Almonds and Radicchio*
- Seared Tuna on a Wasabi Cracker with Mango Salsa*
- Dilled Crab Salad in Vol-au-vents*
- Asparagus Wrapped in Prosciutto*
- Deviled Quail Egg with Caviar*
- Marinated Beef Brush with Garlic Aioli*
- Gazpacho filled Cucumber Cups*
- Grilled Curried Chicken Salad with Mango Chutney in a Mini Phyllo Shell*
- Fried Green Tomato with Carolina Pork Barbecue and Cider Vinegar Gastrique*

50 pieces

- California Rolls*
- Antipasto Skewer*
- Lobster Salad on Sliced Baguettes*
- Tamari Prawns*

SERVED HOT

50 pieces

- Quesadilla with Chicken, Jalapeno Chili Peppers, Jack Cheese and Cilantro*
- Mini Beef Taquitos with Salsa*
- Chicken Fingers with Spicy BBQ Sauce and Honey Mustard*
- Pot Stickers*
- Button Mushrooms sautéed with Prosciutto, Garlic and Romano Cheese*
- Spicy Kung Pao Chicken Egg Rolls*
- Artichoke, Sun-Dried Tomato and Ricotta Cheese in Phyllo Pastry*
- BBQ Meatballs in a Tangy Barbecue Glaze*
- Andouille Sausage en Croute served with Creole Mustard*
- Fried Cheese Ravioli accompanied by a Spicy Marinara Sauce*
- Buffalo Chicken Wings with Blue Cheese*

50 pieces

- Tequila Lime Chicken Skewers with Cilantro Cream*
- Deep Fried Prawns*
- Medallions of Chicken with Pesto*
- New Potatoes Stuffed with Cheese, Bacon and Scallions*
- Mini BBQ Sandwiches*
- Mini Reuben Sandwiches*
- Crab Rangoon's*

50 pieces

- Bacon Wrapped Scallops*
- Oyster Florentine*
- Thai Beef Kabobs*
- Shrimp and Andouille Skewers*
- Mini Beef Wellington*

Beverages

Bar beverages priced by the drink.

HOST BAR

- 12 oz. Imported Beer.....
- 12 oz. Domestic Beer.....
- Cocktails Brands.....
- House Wine.....
- Cordials & Specialty Drinks.....
- Soda, Juice, Bottled Water.....

It is unlawful to remove alcoholic beverages from the premises.

*Bartender Charges: \$125.00 per bartender per hour
2 hour minimum and \$25.00 per hour there after*

*Cashiers will be needed for cash bars at a \$50.00 per hour rate minimum of 2 hours
We recommend there be 1 bartender for every 100 ppl*

****Ovations Food Services has the right to refuse alcohol service and must dispense all alcohol****

SELF-SERVICE WATER COOLERS AVAILABLE FOR IN-ROOM PLACEMENT

Installation is \$55.00 plus sales tax for a water cooler with a five-gallon bottle of water
Each additional five-gallon bottle of water will be charged at \$30.00 plus tax

WATER PITCHERS AND MINTS

Glasses and one pitcher of water per every four seats, with mints, in classroom style settings
(Includes one refresh)

INDIVIDUAL BOTTLED WATER AND MINTS

Tulip bowl filled with 4 bottled waters and glasses, with mints, in classroom style settings
(Water will be charged on consumption)

SPARKLING WATER AND MINTS

One liter bottle of sparkling water placed in a chiller and glasses, with mints, for every four people
in classroom style settings
(Water will be charged on consumption)

****Add nuts to any water service for \$1.00 per person*

EVENT DECOR

Full Service Planning of Theme Décor and Special Events

Contact your Catering Professional for a Complete Proposal

Policies & Procedures

OUTSIDE FOOD AND BEVERAGES

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Lakeland Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations sole discretion.

FOOD AND BEVERAGE SAMPLING

The Lakeland Center exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces cup of a food sample. Exact descriptions of sample and portion size must be submitted to the Ovations Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Ovations Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Florida Board of Health.

BEVERAGE SERVICE

Ovations Food Services offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$10.00 per bottle corkage fee will be accessed. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Charges will apply if service times goes over.

DIETARY CONSIDERATIONS

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners.

CHINA SERVICE

China will be used as a standard for coffee breaks, receptions and meals in the carpeted areas. High grade disposable products will be used on any uncarpeted service or upon request.

LINENS

All banquet prices include white table linens and your choice of three pre-selected linen napkin colors. Additional colors are available for both table linens and napkins.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

CATERING SUPPLEMENT FEE AND TAXES

A 20% Catering Supplement Fee and current state sales tax will be applied to all food and beverage purchased. The "Catering Supplemental Fee" is not paid out to the employees as a gratuity.

GUARANTEES

A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovations Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in a package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. Ovations will prepare the following number of meals over the final guarantee:

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

BILLING

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Contract. The final balance must be paid in full **3 business days prior** to the event or have a credit card authorizations held until check is received.

CREDIT CARD PAYMENTS

Ovations Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express for up to \$5,000 of your catering charges. The amount charged to a credit card in excess of \$5,000 will be subject to a processing fee of 2.5% of the balance.

CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Ovations Sales Manager. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever if greater of the two.