

BOHEMIAN HOTEL CELEBRATION

CATERING MENU – BREAKFAST

☞ *BREAKFAST BUFFETS* ☞

CONTINENTAL BREAKFAST

Fresh Squeezed Florida Orange Juice and Grapefruit Juice
A Selection of Fresh Baked Breakfast Pastries and Homemade Bloom Street Biscuits
Served with Whipped Butter and Preserves
Artfully Displayed Sliced Seasonal Melons and Berries
Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea
\$17.00 ++ per person

HOME TOWN BUFFET

(Minimum 25 Guests)

American Style Buffet

Baskets of Freshly Baked Breakfast Pastries and Homemade Bloom Street Biscuits
With Butter, Premium Marmalades and Preserves
Assorted Chilled Juices
Sliced Fresh Fruits and Berries Artfully Displayed with Yogurt Dip
Fluffy Scrambled Eggs with Fresh Snipped Chives
Warm Buttermilk Biscuits with Plantation Gravy

Your Choice of Two:

Applewood Smoked Bacon
Country Sausage Patties
Smoked Pit Ham Steaks
Jumbo Sausage Links

Celebration Breakfast Potatoes

Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea

\$26.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests
Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change

❧ **BREAKFAST** ❧
Continued

VALENCIA BUFFET

(Minimum 25 Guests)

Southern Style Buffet

*Baskets of Freshly Baked Breakfast Pastries and Homemade Bloom Street Biscuits
With Butter, Premium Marmalades and Preserves*

Assorted Chilled Juices

Gourmet Florida Fresh Fruits and Seasonal Berries

Assortment of Individual Yogurts

*Crab Cake Eggs Benedict
Served with Orange Hollandaise*

*Fluffy Pecan Waffles
With Brown Sugar and Sugarmen's Maple Syrup*

Your Choice of Two:

Applewood Smoked Bacon

Country Sausage Patties

Smoked Pit Ham Steaks

Jumbo Sausage Links

Hash Brown Casserole

Julienne Potatoes baked with Cheddar Jack Cheese and Scallions

*Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea*

\$31.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests

*Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change*

❧ *BREAKFAST* ❧
Continued

THE ISLEWORTH BUFFET

(Minimum 25 Guests)

Classic French-Style Buffet

Baskets of Freshly Baked Pastries
A selection of Homemade Cheddar Cheese Biscuits,
Chocolate and Almond Croissants,
Cheese Blintzes and Warm Cinnamon Rolls

Gourmet Fresh Squeezed Juice Bar

To include: Orange, Grapefruit, Carrot, Tomato and Guava

Gourmet Florida Fresh Fruits and Seasonal Berries

Individual Yogurt and Granola Parfaits
Colorful Layers of Yogurt topped with Granola

Fluffy Scrambled Eggs

Potato Pancakes with Dill Cream and Caviar

Pound Cake French Toast
Served with Warm Vermont Maple Syrup

Duck Confit Hash

Crab Cake Eggs Benedict
Served with Orange Hollandaise

Fresh Brewed Starbucks Coffee – Regular & Decaffeinated
And Selection of Gourmet Hot Tea

\$44.00 ++ per person

This Buffet may be enhanced to include a Chef Attended Gourmet Egg & Omelet Station
With Fresh Diced Accompaniments
\$10.95 ++ per person

There is a \$100.00 Service Charge for Buffet Service under 25 Guests

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❧ BREAKFAST ENHANCEMENTS ❧

(Priced Per Person Unless Otherwise Noted)

Bagels with Flavored Cream Cheeses	\$4.50 ++
Bagels with Norwegian Smoked Salmon and Cream Cheese	\$7.25 ++
Creamy Southern Grits	\$3.50 ++
Sliced Smoked Pit Ham and Wisconsin Sharp Cheddar Croissants	\$4.95 ++
Selection of Cereals and Milk	\$3.95 ++
Selection of Natural and Fruit Yogurt	\$3.50 ++ each

OMELETTE STATION

Chef Attended with Made to Order
With a selection of Ham, Peppers, Bacon, Mushrooms,
Tomatoes, Cheddar Jack Cheese & Fresh Herbs
\$10.95 ++

*THE CLASSIC CREPE**

Chef Attended with Made to Order Crepes
With a seasonal selection of Fresh Strawberries, Blueberries, Chocolate,
Spiced Apples, Sweet Mascarpone & Gruyere Cheeses and Ham
\$6.95++

*EGGS BENEDICT**

To Include Poached Eggs, Sweet Canadian Bacon and Orange Hollandaise Sauce
Served on top of Toasted English Muffin
\$6.95 ++

*BELGIAN WAFFLE STATION**

Chef Attended Waffle Station to include Fresh Waffles, Fresh Season Berries,
Chopped Pecans, Maple Syrup, Whipped Cream & Powdered Sugar
\$7.25++

GOURMET STEAK & EGGS STATION

Seared Omaha Tenderloin served on top of Toasted Brioche
With Truffle Scrambled Eggs
Topped with a Light Mornay Sauce
\$14.50++

*Attendant Fee Required at \$75.00 Per Station



BREAKFAST PLATED SELECTIONS



*All Breakfast Entrees Served with a Selection of:
Fresh Baked Breakfast Pastries and Homemade Bloom Street Biscuits
Accompanied by Butter and Preserves
Seasonal Fresh Fruit
Fresh Brewed Coffee, Decaffeinated Coffee,
Selection of Tea, Chilled Juice and Milk*

TRADITIONAL

*Fluffy Scrambled Eggs with Fresh Chives
Celebration Breakfast Potatoes
And choice of:
Applewood Smoked Bacon
Country Sausage Patties or
Smoked Pit Ham Steak*

\$21.95 ++ per person

STUFFED FRENCH TOAST

*French Toast with a Crisp Crunchy Coating
Filled with Almond Cream Cheese
Served with Maple Syrup
And your choice of:
Applewood Smoked Bacon
Country Sausage Patties or
Smoked Pit Ham Steak*

\$21.95 ++ per person

TENDERLOIN AND EGGS

*Grilled Tenderloin Filet with
Poached Eggs and Spicy Hollandaise Sauce
Accompanied by Celebration Breakfast Potatoes*

\$30.95 ++ per person

CELEBRATION HOTEL

CATERING MENU - BREAKS

❧ REFRESHMENT BREAKS ❧

Fresh Brewed Starbucks Regular & Decaffeinated Coffee Selection of Gourmet Hot Tea	\$57.00 ++ per gallon
Freshly Squeezed Florida Orange Juice and Grapefruit Juice	\$55.00 ++ per gallon
Fresh Brewed Iced Tea with Lemon Wedge	\$39.00 ++ per gallon
Lemonade or Florida Fruit Punch	\$37.00 ++ per gallon
Milk and Skim Milk	\$24.00 ++ per gallon
Bottled Water	\$3.25 ++ each
Assorted Bottled Sodas	\$3.25 ++ each
Natural and Bottled Juices	\$3.25 ++ each

❧ A LA CARTE BREAK ITEMS ❧

Assorted Granola Bars	\$2.95 per piece
Sliced Seasonal Fruits and Fresh Berries	\$5.25 ++ per person
An Assortment of Ice Cream Novelties and Candy Bars	\$5.25 ++ per person
Trail Mix	\$3.00 ++ per person
Double Chocolate Fudge Brownies	\$34.00 ++ per dozen
Assorted Jumbo Fresh Baked Cookies	\$37.00 ++ per dozen
A Selection of Breakfast Pastries, Homemade Bloom Street Biscuits With Premium Marmalades and Preserves	\$38.00 ++ per dozen
Homemade Celebration Fruit and Nut Bread	\$35.00 ++ per dozen
Seasonal Fresh Whole Fruit	\$3.25 ++ per piece

❧ *SPECIALTY BREAKS* ❧

AFTERNOON TEA BREAK \$11.75 ++ per person

Assorted Scones, Premium Marmalades and Preserves,
Fresh Strawberries and Chantilly Cream, a Medley of Tea Sandwiches,
And a Selection of Gourmet Hot Tea

CELEBRATION PICNIC \$13.25 ++ per person

Fresh Baked Gourmet Breads, Imported and Domestic Cheeses,
Fresh Seasonal Fruit & Berries & Assorted Mineral Waters and Fruit Juices

CHOCOHOLIC \$12.95 ++ per person

Juicy Ripe Strawberries Dipped in Chocolate,
Walnut Double Chocolate Brownies, Fresh Baked Chocolate Chip Cookies
Chocolate and Almond Biscotti, And Selection of Tea and Hot Chocolate

CELEBRATION HEALTH KICK \$12.95 ++ per person

Miniature Flavored Rice Cakes, Individual Yogurts with Raisins,
Granola Bars and Health Bars, Sliced Seasonal Fresh Fruit,
Fruit Juices & Mineral Waters

AT THE MOVIES \$12.25 ++ per person

Plain and Peanut M & M's, Assorted Fresh Baked Cookies,
A Variety of Candy Bars, Fresh Popped Popcorn,
And a Selection of Tea and Hot Chocolate

AT THE SODA FOUNTAIN \$13.25 ++ per person

Build your own Sundae Bar, Root Beer Floats,
Vanilla and Chocolate Ice Cream, Carmel, Chocolate and Strawberry Toppings
Whipped Cream, Sprinkles and Nuts

CELEBRATION HOTEL
CATERING MENU - LUNCHEON

❧ **CHILLED PLATED SELECTIONS** ❧

Each Entrée is a 3 Course Meal with:
Choice of Soup, Fresh Baked Bread with Butter Chef & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Tea
Please Select one Entrée to be served

SOUP SELECTIONS

Chef's Selection of Chilled Soup du Jour, Potato Leek Soup and Gazpacho

CHILLED LUNCH ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

THE ATLANTIC

Chilled Grilled Salmon, Jumbo Shrimp, Grilled Sea Scallops and Fresh Florida Citrus
Served on a Bed of Fresh Garden Greens
With Key Lime Vinaigrette \$28.95 ++

THE CELEBRATION CHICKEN AND FRUIT SALAD

Baby Field Greens and Grilled Herb Marinated Chicken
Accented with Sliced Melon and Berries
Served with Honey Balsamic Dressing \$26.95 ++

PALM BEACH CAESAR

Seared Blackened Tuna Served on a Bed of Romaine
Topped with Toasted Garlic Croutons
& Shredded Asiago Cheese \$27.95 ++

DESSERT SELECTIONS

Celebration Key Lime Pie
Chocolate Opera Cake
Granny Smith Apple Pie
Classic Carrot Cake
Chocolate Pear Cake
Bourbon Pecan Pie
Seasonal Berries with Chantilly Cream

Please Add 22% Service Charge and 7% Tax to all Prices
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❧ LUNCHEON ❧
-Continued

PLATED SELECTIONS

Each Luncheon is a 3 Course Meal with:
Choice of Soup or Salad, Fresh Baked Bread with Butter,
Chef's Selection of Starch and Vegetable (Excludes Pasta Dishes) & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Teas

SOUP SELECTIONS

Chef's Selection of Soup du Jour, Lemongrass Chicken or She-Crab Bisque

SALAD SELECTIONS

Mixed Field Greens with Vine-Ripened Tomatoes Cucumbers and Peppercorn Dressing

Baby Spinach, Juicy Strawberries, Wild Mushrooms and Green Onions with Raspberry Vinaigrette

HOT LUNCH ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

Grilled Breast of Chicken Dijonaise	\$29.95 ++
Seared Chicken Breast Coated with Pine Nut-Parmesan Crust	\$29.95 ++
Roasted Pork Loin with Seasonal Accompaniments	\$30.95 ++
Penne Pasta with Plum Tomatoes, Shrimp, Scallops and Garden Fresh Vegetables in a Cream Sauce	\$34.95 ++
Bow Tie Pasta with Grilled Chicken, Fresh Asparagus Tips and Red Pepper Pesto	\$28.95 ++
Salmon Filet Grilled with Mango Chutney	\$28.95++
Gulf Coast Grouper with Pineapple Pesto	\$28.95++
Omaha Petit Filet with Green Peppercorn Sauce	\$34.95++

❧ **BOXED PICNIC LUNCHES** ❧

THEME PARK POWER LUNCH

Grilled Breast of Chicken on a Multi-Grain Kaiser Roll
Boursin Cheese Spread, Kosher Dill Pickle
Pasta Salad with Herb Vinaigrette
Individual Bag of Chips, Fresh Baked Cookie & Carbonated Beverage \$21.95 ++

DELI STACKER

Your Choice of one of the Following Stacked Deli Sandwiches:
Oven Roasted Breast of Turkey, Virginia Baked Ham or Peppered Roast Beef
Accompanied by Red Skin Potato Salad, Kosher Dill Pickle,
Individual Bag of Chips, Double Fudge Brownie & Carbonated Beverage \$20.95 ++

PICNIC IN THE PARK

Cold Southern Fried Chicken
Red Skin Potato Salad, Whole Fresh Fruit,
Fresh Baked Chocolate Chip Cookie & Carbonated Beverage \$19.95 ++

WRAP IT UP

Celebration Club Wrap
Fresh Oven Roasted Turkey Breast, Honey Baked Ham, Bacon,
Crisp Lettuce, Tomatoes and Pepper Jack Cheese
All Wrapped in a Sun-Dried Tomato Flour Tortilla Wrap
Served with Assorted Granola Bars and Fresh Fruit Cup \$23.95++

❧ *BUFFET LUNCHEONS* ❧

(Minimum 25 Guests)

There is a \$100.00 Service Charge for Buffet Service under 25 Guests

Luncheon Buffets Include a Basket of Fresh Baked Breads and Condiments
Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

MARKET STREET DELI

Gourmet Deli

Fresh Sliced Deli Selections of:

Premium Baked Ham,

Fresh Roasted Turkey Breast, Peppered Roast Beef and Cappelletti

Boursin Cheese Spread, Wisconsin Cheddar

And Baby Swiss Cheese Slices

Accompanied by:

Market Fresh Fruit Salad, Marinated Tomatoes, Roasted Onions and Sliced Cucumbers

Roasted Corn & Black Bean Salad Tossed with Lime and Cilantro

Oven-Roasted Red Skin Potato Salad, and Fresh Vegetable Slaw with Herb Vinaigrette

Compliments:

Sliced Tomatoes, Onions, Lettuce & Kosher Dill Pickles

The Sweet Side

A Selection of Fresh Baked Cakes & Pies

\$30.95 ++ per person

BLOOM STREET DELI

Select Three of the Following Wraps:

Celebration Club Wrap

Fresh Oven Roasted Turkey Breast, Honey Baked Ham, Bacon,

Crisp Lettuce, Tomatoes and Pepper Jack Cheese

Mediterranean Wrap

Grilled Chicken, Feta, Green Grapes, Shredded Lettuce & Balsamic Vinaigrette

Veggie Wrap

Grilled Seasonal Vegetables, Lettuce, Tomato & Light Italian Dressing

Asian BBQ Wrap

Hoisin Glazed Shredded Pork with Asian Slaw and Red Pepper

Accompanied by:

Artfully Displayed Selection of Fresh Sliced Fruit

Antipasto Salad and Celery Root Remoulade

The Sweet Side

A Selection of Cakes & Pies

\$33.95 ++ per person

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WINTER PARK BUFFET

Gourmet Sandwiches

Please select four from the following options:

Grilled and Marinated Vegetables

Turkey with Artichoke Pesto

Roast Beef and Cheddar

Chicken Salad on Croissant

Honey Ham, Swiss and Stone Ground Mustard

Chicken Parmesan with Fresh Mozzarella

Accompanied by:

Please select three from the following options:

Market Fresh Fruit Salad

Roasted Corn & Black Bean Salad Tossed with Lime and Cilantro

Oven-Roasted Red Skin Potato Salad

Fresh Vegetable Slaw with Herb Vinaigrette

Italian Antipasto

Marinated Tomatoes, Roasted Onions and Avocado

Field Green Salad with Your Choice of Dressing

Classic Caesar Salad

Chilled Sesame Noodle Salad

Tortellini Primavera

Caprese Salad – Buffalo Mozzarella and Sliced Tomatoes drizzled with Olive Oil

The Sweet Side

A Selection of Fresh Baked Cookies and Brownies

\$34.95 ++ per person

TUSCANY

CHILLED SELECTIONS

Antipasto Platter
Italian Meats and Cheeses, Assorted Grilled Fresh Vegetables
Garnished with Olives, Pepperoncini and Capers
Mixed Field Greens with Balsamic Vinaigrette

THE HOT SIDE

Chicken Parmesan
Tilapia Picatta
Pork Scallopini with Wild Mushroom Ragout
Roasted Vegetables

PASTA STATION

Tortellini and Penne Pastas
Tossed with your Choice of Chicken, Sausage and Fresh Accompaniments

DESSERTS

Chocolate Opera Cake
Assorted Petit Fors

\$40.00 ++ per person

THE ORIENT

CHILLED SELECTIONS

Assorted Fresh Sushi
Sesame Noodle Salad served in Chinese Take Out Boxes

THE HOT SIDE

Please select 4 of the following entrees:
Chicken Lettuce Wraps with Hoison Sauce
Ginger Soy Grouper accented with Deep Fried Spinach
Black and White Sesame Crusted Ahi Tuna with a Spicy Mustard Sauce
Asian Seafood Sauté with Snow Peas, Scallops and Shrimp
Asian Pork on Sugar Cane Skewers served with Asian Vegetables
Accompanied by Jasmine Rice

DESSERTS

Ginger Flan and
Chocolate Dipped Fortune Cookies

\$40.00 ++ per person

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FIESTA COMIDA

CHILLED SELECTIONS

Mixed Field Greens with Assorted Dressings

THE HOT SIDE

Tortilla Soup

Mojo Marinated Skirt Steak

White Fish Tacos accompanied by Roasted Corn and Black Bean Salsa, Pico de Gallo,
Guacamole, Salsa and Sour Cream

Spanish Rice

Refried Beans

FAJITA STATION

Shrimp, Chicken and Beef Fajitas

With Traditional Accompaniments and Warm Tortillas

DESSERTS

Traditional Flan and Key Lime Pie

\$42.95 Per Person

LAKESIDE BUFFET

CHILLED SELECTIONS

Orange Grove Salad

Sweet and Savory Broccoli Salad

Tuna Nicoise Salad

THE HOT SIDE

Soup du Jour

Pesto Crusted Grouper

Pan-Seared Breast of Chicken with a Wild Mushroom and White Bean Ragout

Roasted Sirloin with Bordelaise Sauce

Accompanied by:

Grilled Seasonal Vegetables

Herb and Cheese Risotto

DESSERTS

Daily Selection of Assorted Desserts

\$42.95 ++ per person

Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change

CELEBRATION HOTEL
CATERING MENU - DINNER

❧ **SIGNATURE APPETIZER SELECTIONS** ❧

(Priced Per Guest)

<i>Celebration Bruschetta with Boursin Cheese, Vine-Ripened Tomatoes, And Fresh Basil served on a Italian Bread Husks Dressed with Balsamic Vinaigrette</i>	5.95++
<i>Warm Tomato Tartlet Accented with Mache and Tarragon Vinegar</i>	7.95++
<i>Boneless Stuffed Quail With Currant Sauce</i>	14.95++
<i>Filet Mignon Egg Rolls Fresh Omaha Beef and Boursin Cheese with a Crisp Egg Roll Wrap Served with Sweet Chili Sauce</i>	11.95++
<i>Shrimp Martini Accented with Chopped Tomato Salsa, Papaya Relish and Whipped Avocado</i>	14.25++
<i>Kessler Calamari Sliced Calamari Mixed with Semolina Flour, Flash Fried and Tossed with Olives, Tomatoes, Asiago Cheese and Cilantro Served with Moroccan Pesto Sauce</i>	10.95++
<i>Seared Scallop with Baby Spinach Accented with Ginger Maple Syrup</i>	10.50++
<i>Lump Crab Cake With Tropical Fruit Salad</i>	10.95++

Please Add 22% Service Charge and 7% Tax to all Prices
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❧ *DINNER* ❧

Continued

SOUP SELECTIONS

Chef's Selection of Soup Du Jour
Yellow Tomato Gazpacho with Shrimp (Chilled)
She-Crab Bisque
Lemongrass Chicken

SALAD SELECTIONS

Fried Goat Cheese Salad

Trio of Exotic Baby Lettuces, Plum Tomatoes,
Fried Goat Cheese Served with Poppy Seed Dressing

Tossed Caprese Salad

Early Bibb Lettuce with Beef Steak Tomatoes,
Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach and Brie Salad

Baby Spinach, Toasted Pine Nuts and Brie Salad
Served with Raspberry Vinaigrette

Orange Grove

Oranges, Apples, Strawberries, Caramelized Walnuts,
Shaved Sweet Onion & Stilton with Orange Vinaigrette

Mixed Beet Salad

Golden and Red Beets, Endive, Watercress,
and Apple in a Caraway Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce, Fresh Grated Parmesan
Tossed in Creamy Caesar Dressing
Accented with Fresh Baked Croutons and Anchovies

❧ *DINNER* ❧

Continued

PLATED SELECTIONS

Each Dinner is a 3 Course Meal with:
Choice of Soup or Salad, Fresh Baked Bread with Butter,
Chef's Selection of Starch and Vegetable & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Tea

DINNER ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

<i>Mushroom Chicken</i> Grilled Breast of Chicken Topped with Chanterelle Sauce	\$43.95++
<i>Pan Seared Breast of Airline Chicken</i> Spicy Mango Papaya Beurre Blanc	\$43.95++
<i>Celebration Cordon Blue</i> Chicken Breast stuffed with Spicy Sausage, Mozzarella Cheese and Basil Lightly Breaded, Fried and Served with Champagne Cream Sauce	\$46.95++
<i>Salmon Pappiollet</i> Norwegian Salmon wrapped in Basil with Citrus Beurre Blanc	\$49.95++
<i>Pesto Encrusted Grouper</i> Fresh Grouper Coated in a Pineapple Pesto	\$51.95++
<i>Pan Seared Magret Duck</i> Breast of Duck Seared and Served with Black Currant Glaze	\$51.95++
<i>Omaha Filet Mignon</i> Eight Ounce Filet Topped with a Shallot Confetti and Three Peppercorn Sauce	\$57.95++
<i>Rack of Lamb</i> Grilled Marinated Rack of Lamb with a Mint Demi	\$58.95++
<i>Center-Cut Pork Chop</i> Smoked Double Center-Cut Pork Chop with Fruit Chutney	\$51.95++

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❧ *DINNER* ❧

Continued

PLATED SELECTIONS

Each Duet Dinner is a 3 Course Meal with:
Choice of Soup or Salad, Chef's Choice of Starch & Seasonal Vegetable
Fresh Baked Bread with Butter & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Tea

DINNER DUET ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

<i>Bloom Street Marker</i> Medallions of Beef Tenderloin topped with Compound Butter Jumbo Prawns with Lobster Sauce	<i>\$64.95++</i>
<i>Lake Evalyn Duet</i> Pan Seared Breast of Chicken and Maine Scallops With Red & Yellow Tomato Relish	<i>\$66.95++</i>
<i>North Village Duo</i> Grilled Omaha Filet and Paprika Kissed Saddleback Lobster Tail	<i>\$78.95++</i>
<i>Key Biscayne Marker</i> Grilled Shrimp with Diver Scallops and Coriander Crusted Pork Loin with Natural Au Jus	<i>\$59.95++</i>
<i>Celebration Surf and Turf</i> Filet of Beef and Potato Crusted Grouper With Wild Mushroom Sauce	<i>\$67.95++</i>

CUSTOM EVENT MENUS

Our Catering Team and Executive Chef will be happy to customize a four,
five or six course wine paired dinner
using seasonal ingredients from around the world.
Let your imagination be your guide and allow us to create an event
that will perfectly match your style and taste.

Anything is possible when you plan your event with Celebration Hotel!

❧ *DINNER* ❧
Continued

DESSERTS

(Please choose one Dessert to accompany your Entrée)

Chocolate Mousse Cake with Raspberry Coulis

Turtle Cheesecake

Chocolate Opera Cake

Strawberries Grand Marnier with Chantilly Cream

Bourbon Pecan Pie

Fresh Fruit Tarts

Southern Bread Pudding with Bourbon Sauce

Italian Gelato Served with Biscotti

*Customized Birthday or Specialty Celebration Cakes Can be Added
For an additional Charge – Ask for Details!*

INTERMEZZO

Seasonal Sorbets can be enjoyed for an additional \$3.95 Per Person

❧ *DINNER BUFFETS* ❧

Minimum of 25 Guests Required
\$150.00 Buffet surcharge for Smaller Groups

CELEBRATION BARBECUE

CHILLED SELECTIONS

Mixed Field Greens served with Medley of Dressings
Oven Roasted Red Skin Potato Salad
Marinated Vine Tomatoes, Roasted Onions and Avocado
Colorful Vegetable Slaw with Honey Basil Dressing

THE HOT SIDE

Hickory Barbecue Chicken
Smoked Baby Back Ribs
Honey and Ginger Glazed Salmon
Accompanied by:
Sweet Corn
Molasses Baked Beans
Rosemary Garlic Potatoes
&
Fresh Baked Breads

THE SWEET SIDE

Mile High Apple Pie
Strawberry Shortcake
Watermelon

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

\$55.00 ++ per person

❧ *DINNER BUFFETS* ❧

Continued

TOWN CENTER BUFFET

CHILLED SELECTIONS

Baby Spinach, Fresh Strawberries, Wild Mushrooms and
Scallions with Raspberry Vinaigrette
A Selection of Sliced Fresh Tropical Fruit
Vine Ripened Tomato, Vidalia Onions & Avocado Salad
Celery Root Remoulade

THE HOT SIDE

Cajun Roasted Chicken Breast, Mahi Mahi with Mango-Cilantro Relish &
Marinated Beef Medallions with Grilled Mushrooms
Accompanied by: Roasted New Potatoes with Caramelized Onions
Chefs Selection of Vegetables

FROM THE CARVING BOARD

Jerk Marinated Boneless Pork Loin
With Chef Accompaniments

DESSERTS

Chocolate Opera Cake
Key Lime Pie
Turtle Cheesecake

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

\$73.95 ++ per person

Please Add 22% Service Charge and 7% Tax to all Prices
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❧ *DINNER BUFFETS* ❧

Continued

BLOOM STREET BUFFET

CHILLED SELECTIONS

Mixed Greens with Vine-Ripened Tomatoes and
Cucumbers with Lemon Vinaigrette

Grilled Shrimp, Citrus and Avocado Salad

Roasted Pepper and Fennel Salad

Mixed Wild Mushroom and Israeli Couscous Salad

THE HOT SIDE

Celebration Cordon Blue

Chicken Breast stuffed with Prosciutto, Mozzarella Cheese and Basil
Lightly Breaded, Fried and Served with Champagne Cream Sauce

Grilled Petit Omaha Filet

With Mushroom Demi Glace

Seared Ahi Grade Tuna with Trio of Aiolis

Accompanied by:

Truffle Mashed Potatoes

Roasted Vegetables

THE SWEET SIDE

Bananas Foster

Chocolate Pear Cake

Assorted Petit Fors

Gourmet Dessert Cheese Display

\$77.00 ++ per person

CELEBRATION HOTEL
CATERING MENU – RECEPTIONS

❧ **HOT HORS D'OEUVRES** ❧
Choose Butler Passed, White Glove Service for \$60.00

Seafood Stuffed Mushrooms	\$4.95 ++ per piece
Crab Rangoon with Honey Mustard	\$5.25 ++ per piece
Herb Crusted Lollipop of Lamb with Warm Mint Sauce	\$9.95 ++ per piece
Beef or Chicken Satay Teriyaki Style	\$4.25 ++ per piece
Spanakopita, Spinach and Feta Cheese Wrapped Phyllo Dough	\$4.25 ++ per piece
Skewers of Pork Tenderloin with Mango Salsa	\$4.25 ++ per piece
Mini Assorted Quiche	\$4.25 ++ per piece
Oriental Spring Rolls with Plum and Mustard Sauce	\$4.25 ++ per piece
Mini Jack Cheese Quesadillas with Fresh Salsa and Sour Cream	\$3.75 ++ per piece
Sea Scallops Wrapped in Applewood Smoked Bacon	\$4.95 ++ per piece
Spicy Beef Empanada with Apple Chutney	\$4.25 ++ per piece
Caribbean Conch Fritters	\$4.25 ++ per piece
Caramelized Vidalia Onion and Foie Gras Tartlet	\$7.95 ++ per piece
Asparagus Roulades	\$4.25 ++ per piece
Pheasant Sausage Bruschetta with Lingonberry Jelly	\$6.95 ++ per piece
Gourmet Grilled Cheese – Smoked Salmon and Herb Cream Cheese	\$5.25 ++ per piece
Miniature Beef Wellington	\$4.95 ++ per piece
Lump Crab Cakes with Cajun Remoulade	\$5.95 ++ per piece
Brie and Raspberry in Pastry	\$4.25 ++ per piece
Coconut Shrimp with Honey Mustard and Aioli Sauce	\$4.95 ++ per piece
Oysters Rockefeller	\$6.95 ++ per piece
Escargot Vol-au-Vent	\$5.95 ++ per piece
Mushroom Duxelle	\$4.95 ++ per piece
Tempura Shrimp with Soy Dipping Sauce and Lime Aioli	\$5.95 ++ per piece

Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change

❧ **RECEPTIONS** ❧

Continued

COLD HORS D'OEUVRES

Choose Butler Passed, White Glove Service for \$60.00

<i>Jumbo Shrimp with Citrus Cocktail Sauce</i>	<i>\$4.25 ++ per piece</i>
<i>Prosciutto Wrapped Pineapple</i>	<i>\$4.25 ++ per piece</i>
<i>Coronets of Genoa Salami with Herbed Cheese</i>	<i>\$4.25 ++ per piece</i>
<i>Gourmet Canapé Assortment</i>	<i>\$4.25 ++ per piece</i>
<i>Gourmet Finger Sandwich Assortment</i>	<i>\$4.25 ++ per piece</i>
<i>Steak Tartare on Black Bread</i>	<i>\$4.25 ++ per piece</i>
<i>Artichoke and Cream Cheese Tartlet</i>	<i>\$4.25 ++ per piece</i>
<i>Oysters served on Silver Spoons with Caviar</i>	<i>\$9.95 ++ per piece</i>
<i>Tuna Tartare with Ginger Soy</i>	<i>\$7.95 ++ per piece</i>
<i>Goat Cheese Mousse wrapped in Vine Leaves</i>	<i>\$4.25 ++ per piece</i>
<i>Beef Tenderloin, Blue Cheese & Sweet Pickle Coins</i>	<i>\$6.95 ++ per piece</i>
<i>Yellow Tomato Gazpacho Shooters with Cilantro Cream</i>	<i>\$5.95 ++ per piece</i>
<i>Sugar Cane Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce</i>	<i>\$4.95 ++ per piece</i>
<i>Curry Chicken Salad in Sweet Tart Shells</i>	<i>\$4.25 ++ per piece</i>
<i>Assorted Sushi and Sashimi</i>	<i>\$4.25 ++ per piece</i>
<i>Seared Ahi Tuna</i>	<i>\$6.50 ++ per piece</i>
<i>Seared Salmon with Compliments of Sauces</i>	<i>\$4.25 ++ per piece</i>

SEAFOOD ENHANCEMENTS

Raw Bar

Crab Legs, Shrimp, Oysters, Crab Claws

Citrus Scented Tarter Sauce, Horseradish, Lemon Wedges, Spicy Course Grain Mustard Sauce

Chef Selection of Fresh Seafood Salad

\$17.95 Per Person, Minimum 30 Guests

Ceviche served in Chilled Martini Glasses

Accented with Snipped Chives and Lemon

\$14.95 Per Person

❧ *RECEPTIONS* ❧

Continued

HORS D'OEUVRES DISPLAYS

Domestic and Imported Cheeses

Served with Gourmet Crackers and Sliced French bread

\$9.75 ++ per person

Seasonal Fresh Fruit Mirror

Served with Yogurt Poppy Seed Dipping Sauce

\$7.25 ++ per person

Artfully Displayed Fresh Vegetable Crudités with Herb Dip

\$8.95 ++ per person

Assortment of Sushi Rolls including

Spicy Tuna, Yellow Tail Crab and Cucumber

\$15.95 ++ per person

Mediterranean Splendor

Baba Gannoush, Hummus, Grape Leaves & Feta

Garnished with Cucumber and Carrot Wedges

Served with Grilled Pita Chips

\$7.95 Per Person

Antipasto Platter

Italian Meats and Cheeses, Assorted Grilled Fresh Vegetables

Garnished with Olives, Pepperoncini and Capers

\$7.95 ++ per person

Whole Side of House Smoked Salmon with Caviar

(Serves 30-40 Guests)

\$425.00 ++ each

Tapas Tapenades

Caramelized Onions, Roasted Eggplant, Sun-dried Tomatoes & Black Olive Tapenades

Served with Rustic Breads

\$6.95 Per Person

Warm Wheels of Brie Cheese

Garnished Fresh Berries & Grapes and Served with Freshly Baked Baguettes

\$6.95 Per Person, 15 Guest Minimum

❧ **RECEPTIONS** ❧

Continued

CELEBRATION TENDERLOIN DISPLAY

Sliced Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese
Accompanied by Hot French Baguettes
\$425.00++
(Serves 25 Guests)

CARVING STATIONS

All Carving Stations are Chef Attended Stations

TENDERLOIN OF BEEF

Roasted Tenderloin of Beef
Accompanied by Daulphinois Potatoes
And Béarnaise Sauce
\$375.00 ++ per tenderloin
(Serves 20 guests)

TURKEY BREAST

Marinated Boneless Oven Roasted Turkey Breast
Accompanied by Corn Pudding and Fresh Cranberry Orange Chutney
\$300.00 ++ per breast
(Serves 50 guests)

PRIME RIB OF BEEF

Prime Rib of Beef
Accompanied by Red Bliss Mashed Potatoes
And Grated Horseradish Cream Sauce
\$425.00 ++ per rib
(Serves 30 guests)

CARIBBEAN PORK

Slow Roasted Pork Loin with Mojo Seasoning
Grain Mustard Remoulade and Island Fruit Chutney
Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread
\$350.00 ++ per loin
(Serves 50 guests)

\$75.00++ Chef Attendant Fee Per Station

❧ **RECEPTIONS** ❧

Continued

ACTION STATIONS

All Carving Stations are Chef Attended Stations

ITALIAN PASTA

Tortellini, Penne or Bow Tie Pastas

Sautéed with a Selection of Fresh Seasonal Vegetables and Herbs

Accented with your choice of Sausage, Shrimp or Chicken

Served with Alfredo, Tomato Basil and Marinara Sauce

\$14.95 ++ per person

ORIENTAL STIR FRY

Stir Fry Chicken, Shrimp and Beef with Oriental Noodles

And Crisp Vegetables

Tossed in a Thai Chili Sauce

\$14.95 ++ per person

SEAFOOD SAUTÉ

Shrimp & Scallops Sautéed in Roasted Garlic,

Accented with Tomato, Mushroom and Sweet Onions

Finished with Fresh Basil, Olive Oil & White Wine

\$18.95 ++ per person

CAVIAR AND BLINI STATION

Miniature Corn Blini with a Trio of Caviar,

Crème Fraiche & Apricot Chutney

\$11.95 ++ Per Person

TUNA SLIDERS

Hawaiian Tuna Burgers Sautéed to Order

With Maui Wowiee Ginger Salsa

*Station set up on Terrace

\$15.95 ++ Per Person

\$75.00 ++ Chef Fee Per Station

❧ *RECEPTIONS* ❧

Continued

THE CYPRESS RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres
Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Gourmet Grilled Cheese - Smoked Salmon with Herb Cream Cheese

Pineapple wrapped with Prosciutto Ham

Beef Tenderloin, Blue Cheese & Sweet Pickle Coins

BUFFET

Warm Wheels of Brie Cheese with
Grapes and Freshly Baked Baguettes

Miniature Beef Wellington

Crispy Crab Rangoon with Hot Mustard Dip

Demi Tasse of Yellow Tomato Gazpacho topped with Rock Shrimp

Marinated Chicken Hibachi with Soy Dipping Sauce

Chicken Quesadilla with Freshly Made Salsa & Sour Cream

\$41.95 ++ per person

This reception requires a \$60 ++ Butler Fee

❧ **RECEPTIONS** ❧

Continued

THE PALM RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres
Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Tempura Shrimp with Soy Dipping Sauce and Lime Aioli

Assortment of Crostini

Jumbo Lump Crab Cake with Cajun Remoulade Sauce

Miniature Beef Wellington

BUFFET

Domestic and Imported Cheeses with Fresh Berries

Served with French Baguettes and Assorted Gourmet Crackers

Tuna Tartare with Ginger Soy

Chicken Tenderloin Satay with Spicy Peanut Sauce

Marinated Beef Brochette with Peppers and Onions

Puff Pastry Filled with Brie Cheese and Raspberries

Seafood Stuffed Mushroom Caps

CARVED TO ORDER

CARIBBEAN PORK

Slow Roasted Pork Loin with Mojo Seasoning

Grain Mustard Remoulade and Island Fruit Chutney

Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread

\$59.95 ++ per person

This reception requires a uniformed attendant at \$75.00 ++
and Butler Fee of \$60.00 ++

Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change

❧ **RECEPTIONS** ❧

Continued

THE FLORIDIAN RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres
Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Steak Tartare on Black Bread
Shrimp Canapés
Oysters Rockefeller
Miniature Mushroom Cappuccino

BUFFET

Fried Ravioli with Tomato Cream
Chicken Quesadilla with Freshly Made Salsa & Sour Cream
Oriental Spring Rolls with Plum Sauce
Coconut Shrimp with Citrus Chutney
Spinach and Feta Cheese Wrapped in Pastry

STATIONS

SEAFOOD PAELLA

Saffron Rice Accented with Your Choice of the Following:
Chicken, Market Seafood, Spanish Sausage, Green Beans, Roasted Peppers & Sweet Peas

TENDERLOIN

Herbed Beef Tenderloin of Omaha Filet
Served with Dauphinos Potatoes
Accompanied by Horseradish Cream Sauce, Bearnaise and Fresh Baked Rolls

\$68.95 ++ per person

This reception requires a uniformed attendant at \$75.00 ++
and Butler Fee of \$60.00 ++

CELEBRATION HOTEL

CATERING MENU - BEVERAGE

HOSTED BY THE DRINK

Call Brands	\$6.75 each
Premium Brands	\$7.75 each
Cordials/Cognacs	\$7.75 each
Imported Beer	\$5.50 each
Domestic Beer	\$4.75 each
House Wines	\$6.75 each
Soft Drinks/Juice	\$3.25 each
Bottled Water	\$3.25 each

Additional Beverages

Fruit Punch	\$34.00 per gallon
Rum Punch	\$65.00 per gallon
Champagne Punch	\$55.00 per gallon

HOSTED BY THE HOUR

(Includes Domestic Beer and House Wine)

Beer & Wine Only

\$11.00 per person, one hour

\$6.00 per person, each additional Hour

Call Brand

\$15.00 per person, one hour

\$7.00 per person, each additional Hour

Premium Brand

\$18.00 per person, one hour

\$8.00 per person, each additional Hour

CASH BAR

Call Brands	\$8.00 each
Premium Brands	\$8.50 each
Cordials/Cognacs	\$9.00 each
Imported Beer	\$6.75 each
Domestic Beer	\$6.00 each
House Wines	\$8.00 each
Soft Drinks/Juices	\$3.00 each
Bottled Water	\$3.25 each

SERVICE FEES

\$75.00 per bartender, per 2 hour period

\$25.00 each additional hour per bartender

Please Add 22% Service Charge and 7% Tax to all Prices

All Prices Subject to Change