

# 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*

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

## *❧ 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  
All Prices Subject to Change

*❧ 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 Cappelicola

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

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

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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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All Prices Subject to Change

❧ *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

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

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

❧ **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*