

2024 Catering Menu

Holiday Inn Club Vacations®
at Orange Lake Resort

25 Person Event Buffet Minimum

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Breakfast Buffet

All buffets host a two-hour service.

All American: \$35++ per person

Fresh seasonal fruits and berries

Fresh baked croissants, Danishes, and muffins, served with butter and assorted jelly

Biscuits or bagels with cream cheese

Individual yogurts

Grits

Scrambled eggs and breakfast potatoes with your choice of bacon or pork sausage

Orange juice and apple juice

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Sunrise Breakfast: \$28++ per person

Fresh seasonal fruit and berries

Fresh baked croissants, Danishes, and muffins, served with butter and assorted jelly

Orange juice and apple juice

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Healthy Way: \$26++ per person

Fresh fruit platter with yogurt dipping sauce

Assorted granola and fruit bars

Oatmeal with assorted toppings

Orange juice and apple juice

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Breakfast Buffet

Breakfast Grab and Go: \$25++ per person

Choice of Two Breakfast Sandwiches:

Bacon, egg, and American cheese on a croissant or bagel

Sausage, egg, and American cheese on a croissant or bagel

Egg and American cheese on a croissant or bagel served with fresh fruit cup

Individual yogurts

Orange juice and apple juice

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Legends Brunch: \$48++ per person

Seasonal fresh fruit

Fresh baked croissants, Danishes, and muffins, served with butter and assorted jelly

Scrambled eggs

Selection of One Meat Option:

Bacon or pork sausage

Herb-roasted potatoes

Chef's selection of soup

Mixed greens with tomatoes, carrots, cucumbers, mixed cheese, bacon bits, and croutons, served with ranch and Italian dressings

Red snapper fish with lemon butter sauce

Grilled chicken breast with a marsala sauce

Seasonal vegetables

Chef's selection of dessert

Orange juice and apple juice

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Breakfast Enhancements

Eggs Benedict Selections: \$16++ per person additional

Classic eggs benedict: Toasted English muffin, poached egg, Canadian bacon, and hollandaise sauce

Smoked salmon benedict: Toasted whole-wheat English muffin, poached egg, smoked salmon, and hollandaise sauce

Build-your-own Omelet Station: \$15++ per person additional

Added \$150 fee for Chef attendant.

Eggs or egg whites, mixed cheese, ham, bacon, sausage, spinach, onions, tomatoes, peppers, and green onions

Breakfast Burrito: \$8++ per person additional

Scrambled eggs, peppers, onions, sausage, mixed cheese, salsa, and potatoes in a flour tortilla

Plated Lunch

Includes salad selection, dessert selection, fresh-brewed coffee, assorted hot teas, iced tea, **lemonade**, and water.

Salad Course:

Selection of One Salad:

Caesar salad with romaine lettuce, shaved Parmesan cheese, croutons, and a creamy Caesar dressing

Key West salad with mixed greens, cucumbers, orange segments, grape tomatoes, and strawberries served with a strawberry vinaigrette

Garden salad with mixed greens, cucumbers, onions, grape tomatoes, cucumbers, carrots, and onions with your choice of ranch or Italian dressing

Entree Course:

Selection of One Entrée:

Island-blackened salmon with a pineapple salsa served with rice pilaf and sautéed asparagus. **42++ per plate**

Chicken piccata served with garlic mashed potatoes and steamed broccoli. **\$36++ per plate**

Grilled sirloin steak topped with a peppercorn cream sauce served with roasted potatoes and grilled whole baby carrots. **\$46++ per plate**

Shrimp scampi served over linguine with a garlic breadstick. **\$39++ per plate**

Chicken Caesar salad with romaine lettuce, shaved Parmesan cheese, and croutons, served with a creamy Caesar dressing. **\$20++ per plate**

- Add shrimp to any above entrée. **\$10++ additional**
- Add sirloin steak to any above entrée. **\$12++ additional**
- Add chicken to any above entrée. **\$8++ additional**

Dessert:

Selection of One Dessert:

Carrot cake, chocolate cake, Key lime pie, New York style cheesecake

Lunch Buffet

All buffets host a two-hour service.
Includes fresh-brewed coffee, assorted hot teas, iced tea, lemonade, and water.

Caribbean Way: \$48++ per person

Key West salad with mixed greens, cucumbers, orange segments, grape tomatoes, and strawberries served with a strawberry vinaigrette

Black beans

Fried plantains

Coconut rice

8-way jerk chicken

Mojo roasted pork

Flan

Italian Buffet: \$46++ per person

Antipasto salad

Grilled chicken with a lemon caper butter sauce

Pasta carbonara

Baked ziti

Italian vegetables

Garlic breadsticks

Tiramisu

Lunch Buffet

Florida BBQ: \$43++ per person

Cole slaw

Potato salad

Slow roasted pulled pork with guava BBQ sauce

BBQ 8-way chicken

Baked macaroni and cheese

BBQ baked beans

Traditional cornbread

Brownies

Deli Shoppe: \$34++ per person

Garden salad served with ranch and Italian dressings

Macaroni salad

Assorted chips

White, wheat, rye, and brioche buns

Roasted turkey, ham, and Genoa salami

Cheddar, Swiss, and American cheeses

Lettuce, tomato, and pickle spears

Mini assorted desserts

19th Hole: \$27++ per person

Footlong hot dogs served with caramelized onions and seasoned fries

Soft pretzel served with queso

Loaded nacho bar with queso, sour cream, jalapeños, chili, tomatoes, and scallions

Angus beef sliders served with caramelized onions, ketchup, mustard, and pickles



Breaks

15 Person Break Minimum.

Sand Trap: \$21++ per person

Nacho bar with tortilla chips, chili, queso, jalapeños, salsa, and sour cream

Soft pretzels

Assortment of chips and bars

Soft drinks (Coke, Diet Coke, and Sprite)

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

The Dips: \$20++ per person

Buffalo chicken dip

French onion dip

Hummus

Served with carrots, celery sticks, **house-made** chips, and seasoned pita chips

Soft drinks (Coke, Diet Coke, and Sprite)

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Sweet Indulgence: \$18++ per person

Chocolate chip, sugar, and macadamia nut cookies

Chocolate fudge brownies

Assortment of mini desserts

Soft drinks (Coke, Diet Coke, and Sprite)

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Reception

Hors d'oeuvres are priced per piece with a 15-piece minimum.

Cold Hors D'oeuvres:

Roast beef on a focaccia crostini with blue cheese and caramelized onions, topped with green onions. **\$8++ per piece**

Tomato bruschetta with grated Parmesan cheese and fresh basil, drizzled with a balsamic reduction. **\$6++ per piece**

Herb roasted portabella crostini with boursin cheese, topped with green onions. **\$6++ per piece**

Ciliegini mozzarella caprese skewers drizzled with a balsamic reduction. **\$6++ per piece**

Hot Hors D'oeuvres:

Mini tenderloin wellingtons. **\$8++ per piece**

Coconut shrimp with a sweet chili dipping sauce. **\$8++ per piece**

Chicken satay with a honey sriracha dipping sauce. **\$6++ per piece**

Crab Rangoon with a sweet chili dipping sauce. **\$8++ per piece**

Buffalo chicken Rangoon. **\$6++ per piece**

Enhanced Reception:

Tempura shrimp with house-crafted ponzu sauce. **\$8++ per piece**

Shrimp cocktail. **\$10++ per piece**

Tuna poke mini wonton taquitos. **\$9++ per piece**

Angus beef sliders with brie. **\$8++ per piece**

Reception Packages

15-piece hors d'oeuvres minimum.

Reception Package 1: \$21++ per person

Includes selection of:

Three hot or cold hors d'oeuvres of your choosing (allow for three pieces per person)

Crudit  served with avocado ranch dipping sauce

Reception Package 2: \$29++ per person

Includes selection of:

Three hot or cold hors d'oeuvres of your choosing (allow for three pieces per person)

Charcuterie board

Reception Stations

Carving Station: Feeds approximately 25 guests

Additional \$150 for Chef attendant.

Roasted strip loin served with a demi-glace and assorted dinner rolls. **\$375++**

Roasted beef tenderloin with caramelized onions and mushrooms, served with a demi-glace, horseradish cream, and assorted dinner rolls. **\$350++**

Herb-roasted turkey breast served with house-crafted cranberry sauce, gravy, and assorted dinner rolls. **\$275++**

Blackened pork tenderloin served with caramelized onions, honey mustard sauce, and assorted dinner rolls. **\$275++**

Pasta Station: \$25++ per person

Additional \$150 for Chef attendant if a live station is requested.

Linguine, penne, and tortellini pasta

Alfredo, pomodoro, lemon butter and Bolognese sauce

Peppers, onions, tomatoes, chicken, and shrimp

All About Wings: \$19++ per dozen

Minimum of 12 each per order.

Sauces: Thai chili, honey barbecue, mild buffalo, jerk, lemon pepper, garlic parmesan, or plain

Served with celery, ranch, and blue cheese dressing

Reception Displays

15 Person Minimum.

Imported Cheese Display: \$25++ per person

Cheddar, Gruyere, brie, Manchego, goat, and blue cheeses served with assorted crackers, herb crostini, and pepper and orange marmalade

International Charcuterie Board: \$37++ per person

Cheddar, Swiss, Manchego, and blue cheese with prosciutto, soppressata, salami, and capicola served with herb crostini, and pepper and orange marmalade

Domestic Cheese Display: \$21++ per person

Swiss, cheddar, and smoked gouda cheeses with pepper and orange marmalade, assorted crackers, and herb crostini

Plated Dinner

Plated dinners include warm bread service, salad selection, dessert selection, fresh-brewed coffee, assorted hot teas, iced tea, lemonade, and water.

Salads:

Selection of One Salad.

Caribbean salad with mixed greens, pineapple, mandarin orange segments, dried cranberries, sesame seeds, and black beans

House salad with mixed greens, grape tomatoes, cucumbers, carrots, and croutons

Field greens salad with mixed greens, cucumber, radishes, avocado, strawberries, blueberries, and blue cheese crumbles

Dressing Options, Select One: Honey lime vinaigrette, ranch, Italian, balsamic, and jalapeño ranch

Entrées:

Selection of One Entrée.

Grilled New York strip steak served with herb-roasted fingerling potatoes, fried leeks, and a demi-glace. **\$76++ per plate**

Pan-seared red snapper with a lemon butter sauce served with a creamy Parmesan polenta, and roasted asparagus. **\$70++ per plate**

Roasted French-cut bone-in chicken served with garlic mashed potatoes, candied carrots, and roasted asparagus. **\$60++ per plate**

Chicken Parmesan: Panko crusted chicken breast topped with marinara and mozzarella cheese, served with linguine, and sautéed green beans. **\$45++ per plate**

Duo Plates:

Grilled chicken and shrimp served with cheddar grits, chicken au jus, bacon, chives, and roasted seasonal vegetables. **\$54++ per plate**

Short rib and lobster tail served with garlic mashed potatoes, demi-glace, and fried brussels sprouts. **Market Price++**

Surf and Turf: Pan-seared sirloin and lobster tail served with roasted potatoes, vegetable medley, and bordelaise sauce. **Market Price++**

Desserts:

Selection of One Dessert.

Carrot cake, chocolate cake, Key lime pie, New York style cheesecake



Dinner Buffets

All buffets host a two-hour service. 25 Person Minimum.
Dinner buffet service includes fresh-brewed coffee, assorted hot teas,
iced tea, lemonade, and water.

The Parrillada: \$82++ per person

Romaine lettuce, croutons, onions, carrots, tomatoes, black olives, and avocado ranch dressing

Roasted bone-in chicken with rosemary butter

Salmon with a lemon butter sauce

Grilled skirt steak with chimichurri sauce

Grilled chorizo with charred peppers and onions

Cilantro lime rice

Sautéed carrots

Garlic mashed potatoes

Chocolate cake and New York style cheesecake

Dinner Buffets

Off The Green: \$45++ per person

Mixed greens salad with grape tomatoes, cucumbers, mixed cheese, croutons, ranch, and Italian dressings

Tomato and cucumbers salad

Grilled pork loin with an apple brandy glaze

Blackened salmon

Rice pilaf

Roasted broccolini

Carrot cake

The Yucatan: \$52++ per person

Chips with guacamole and salsa

Chicken and cheese enchiladas

Beef fajitas with charred peppers and onions

Pork carnitas with charred onions

Taco toppings: shredded lettuce, pico de gallo, mixed cheese, and sour cream

Mexican rice

Black beans

Soft tortillas

Churros and sopapillas

Dinner Buffets

Runway BBQ: \$60++ per person

Coleslaw

Potato and macaroni salad

Smoked beef sausage with roasted peppers

BBQ 8-way chicken

BBQ St. Louis ribs

Baked macaroni and cheese

BBQ baked beans

Traditional cornbread

Brownies and New York style cheesecake

Sicilian Buffet: \$55++ per person

Caprese salad drizzled in balsamic glaze

Antipasto salad

Penne pasta in Bolognese sauce

Chicken picatta

Shrimp scampi

Tortellini a la vodka

Sautéed squash and zucchini

Garlic bread

New York style cheesecake and tiramisu

Beverage and Bar Packages

Non-Alcoholic: \$8++ per person

Unlimited access to all soft beverages, including water, select juices, and soft beverages (Coke, Diet Coke, and Sprite)

Beer and Wine Bar: \$45 per person

4-hour bar maximum time frame.
Additional \$200++ bartender fee.

Unlimited access to domestic and imported beers, house wines, and soft beverages (Coke, Diet Coke, and Sprite)

Call Bar: \$55++ per person

4-hour bar maximum time frame.
Additional \$200++ bartender fee.

Unlimited access to select liquors, select domestic and imported beers, house wines, and soft beverages (Coke, Diet Coke, and Sprite)

Premium Bar: \$65++ per person

4-hour bar maximum time frame.
Additional \$200++ bartender fee.

Unlimited access to our full bar, domestic and imported beers, house wines, and soft beverages (Coke, Diet Coke, and Sprite)

Consumption Bar:

Additional \$200++ bartender fee.

Based upon consumption, you pay for what your guests consume during that timeframe

Cash Bar:

Additional \$200++ bartender fee.

Available for guests to purchase alcoholic beverage with a credit card transaction. They may purchase beverages from the following choices:

Full bar, domestic and imported beers, house wines, and soft beverages (Coke, Diet Coke, and Sprite)