

# MARGARITAVILLE Resort

ORLANDO



*Event Menu*



Lobby



Guest Room

# EXECUTIVE MEETING PACKAGE

## 94- PER PERSON

Must be Actualized All in Same Day

### CONTINENTAL BREAKFAST

Fresh Squeezed Orange and Apple Juice

Yogurt & Granola Parfait

Assorted Croissant and Muffins

Bagels, Cream Cheese, Preserves

Fresh Brewed Coffee, Decaf, Hot Tea

### MID MORNING BREAK REFRESH

Fresh Brewed Coffee and Hot Tea

Assorted Fruit Display

Morning Break is based on **15 minutes**

### BUFFET LUNCH

Selection of One Lunch Buffet from Below Menu

Iced Tea

### AFTERNOON BREAK REFRESH

Choose One: Fresh Baked Assorted Cookies or

Brownies Or Tortilla Chips and Salsa

Iced Coffee Station

Afternoon Break is based on **15 minutes**

**\*All Soda Charged On Consumption \$6.25**

**10 Guest Minimum - Maximum of 80 Guests.**

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**

**Substitute the Executive Express Lunch Menu for Groups under 20 (page #15)**

Prices are subject to taxable 24% Administrative Charge and Florida Tax

## AUDIO VISUAL

Added Value for Executive Meeting Package only

- 15% off Screen with Dressing and Projector Rental
- Power Strip(s) for Projector
- One Flip Chart: Regular/Self-Stick Pads
- Assorted Markers

Above AV Pricing will only be honored for groups reserved with the Executive Meeting Package

Prices are subject to taxable 24% Administrative Charge and Florida Tax



# EXECUTIVE MEETING PACKAGE CONT'D

## LUNCH OPTIONS (Choose One Buffet)

Minimum of 20 Guests

### FINS UP DELI BOARD

#### BABY ARUGULA

Sun-Dried Tomato Vinaigrette

#### CREATE YOUR OWN SANDWICH:

Roasted Turkey Breast, Black Forest Ham, Cracked Pepper Roast Beef Provolone, Swiss, Shredded Lettuce, Slice Tomato, Onion, Assorted Condiment

#### ACCOMPANIED WITH

White Albacore Dill Tuna Salad

Green Apple Chicken Salad

Display of Fresh Seasonal Fruit, Chocolate Brownies, Strawberry Cheesecake



### PARADISE IN FLORIDA

#### ROMAINE SALAD

Cucumber, Tomato, Corn, Black Beans, Bell Peppers, Red Onion, Cojita Cheese, Citrus Ginger Vinaigrette, Avocado Ranch Dressing

#### JERK CHICKEN

Slow Roasted Bone in Chicken

#### MOJO MARINATED SKIRT STEAK

Chimichurri Sauce

#### ACCOMPANIED WITH

Black Beans & Rice

Crispy Yucca With Garlic Sauce

Key Lime Tart, Mango Verrine

Pineapple Coconut Opera

\*All Soda Charged On Consumption \$6.25

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Substitute the Executive Express Lunch Menu for Groups under 20 (page #15)

**MARGARITAVILLE**  
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# 5 O'CLOCK SOMEWHERE PACKAGE

## 124- PER PERSON

Must be Actualized All in Same Day

### THE MODIFIED BEACHCOMBER

Fresh Squeezed Orange and Apple Juice  
Tropical Fruit Display with Melon and Berries  
Assorted Bagels, Cream Cheese, Preserves  
Breakfast Sandwich's on English Muffin:

- Fresh Scrambled Egg, Sausage, Cheddar Cheese
- Egg White, Spinach, Mushrooms, Tomato, Parmesan

Fresh Brewed Coffee, Decaf, Hot Tea

### MID MORNING BREAK REFRESH

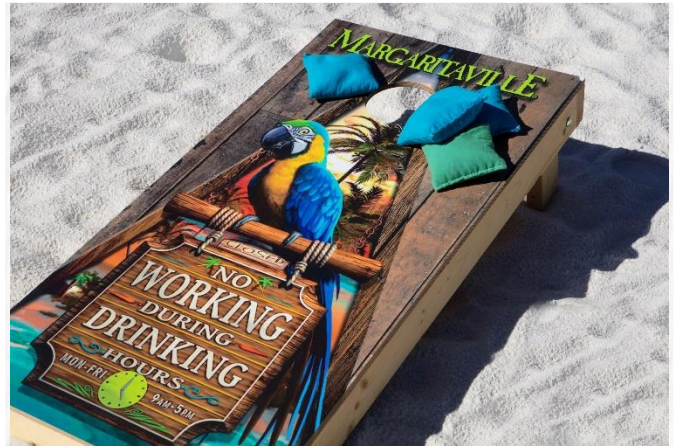
Fresh Brewed Coffee and Hot Tea  
Key Lime Break: Key Lime Cheesecake Bites & Fruit Kabobs  
Morning Break is based on **15 minutes**

### PARADISE IN FLORIDA BUFFET LUNCH

Romaine Salad  
Jerk Chicken, Sweet Plantains  
Mojo Marinated Skirt Steak, Chimichurri  
Black Beans & Coconut Infused Rice  
Crispy Yucca With Garlic Sauce  
Key Lime Tart, Mango Verrine, Pineapple Opera

### AFTERNOON BREAK REFRESH

Choose One: Fresh Baked Assorted Cookies or Brownies  
Or Tortilla Chips and Salsa  
Parrot Punch & Iced Coffee Station  
Afternoon Break is based on **15 minutes**



### GROUP ACTIVITY OF CHOICE (CHOOSE ONE)

Parrothead Cornhole  
Jimmy's Minefield of Life  
Team Trivia  
Margaritaville Olympics

### 5:00 O'CLOCK SOMEWHERE COCKTAIL HOUR

One Hour  
Passed Margaritas  
Three Passed Hors d'Oeuvres

#### 10 Guest Minimum

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**  
**Substitute the Executive Express Lunch Menu for Groups under 20 (page #15)**

**\*All Soda Charged On Consumption \$6.25**

**Full Bar Available at Additional Price**

Prices are Subject to Taxable 24% Administrative Charge and Florida Tax

# CONTINENTAL BREAKFAST

## THE CONTINENTAL 32-

Fresh Squeezed Orange and Apple Juice  
Tropical Fruit Display with Melon and Berries  
Assortment of Individual Yogurts  
Regular & Multigrain Croissant and Assorted Muffins  
Assorted Bagels, Cream Cheese, Preserves  
Fresh Brewed Coffee, Decaf, Hot Tea

## THE BEACHCOMBER 34-

Fresh Squeezed Orange and Apple Juice  
Tropical Fruit Display with Melon and Berries  
Regular & Multigrain Croissant and Assorted Muffins  
Assorted Bagels, Cream Cheese, Preserves  
Steel Cut Oatmeal, Honey, Raisins and Brown Sugar  
Breakfast Sandwich's: English Muffin  
Fresh Scrambled Egg, Sausage, Cheddar Cheese  
Egg White, Spinach, Mushrooms, Tomato, Parmesan  
Fresh Brewed Coffee, Decaf, Hot Tea

### *Add Ons*

Assorted Cold Cereals 5-  
With Chilled Skim and 2% Milk  
Assorted Yogurt & Granola Parfaits 8-  
Breakfast Pastries 62-  
Per Dozen Mini Muffins, Danishes, Croissants  
Healthy Start Blended Smoothies 8-  
Red Berry, Blueberry & Mango  
Smoked Salmon Display 14-  
Bagels, Cream Cheese, Capers, Onions Tomato



### *Add Ons*

## *Chef's Omelets Station 15-*

Farm Fresh Hand Tossed Omelets  
Assorted Fresh Toppings and Breakfast Meats  
Chef Attendant Additional Fee \$200

## *Belgium Waffle Station 12-*

Fresh Belgium Waffles, Fresh Sliced and Whole Seasonal  
Berries, Whipped Chantilly Cream, Vermont  
Maple Syrup  
Chef Attendant Additional Fee \$200

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**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**

# BUFFET BREAKFAST

## ALL AMERICAN 36-

Fresh Squeezed Orange and Apple Juice  
Tropical Fruit Display with Melon and Berries  
Yogurt & Granola Berry Bar  
Farm Fresh Scrambled Eggs  
Apple Wood Smoked Bacon, Country Sausage  
Breakfast Potatoes  
Regular & Multigrain Croissant and Assorted  
Muffins Bagels, Cream Cheese, Preserves  
Fresh Brewed Coffee, Decaf, Hot Tea

## THE HARBOR 41-

Fresh Squeezed Orange and Apple Juice  
Tropical Fruit Display with Melon and Berries  
Assorted Cold Cereals, Milk  
Sun-Ripened Banana  
Farm Fresh Scrambled Eggs  
Belgian Waffle, Whipped Cream, Strawberries  
Egg White Frittata, Roasted Tomato, Spinach, Feta Cheese  
Applewood Smoked Bacon, Country Sausage Breakfast  
Potatoes, Sautéed Bell Pepper, Onion  
Regular & Multigrain Croissant and Assorted Muffins  
Fresh Brewed Coffee, Decaf, Hot Tea

## THE ISLAND 38-

Fresh Squeezed Orange and Apple Juice  
Tropical Smoothies with Papaya, Passion Fruit, and Mango  
Caribbean Fruit Display with Melon, Pineapple and Berries  
Chorizo Caribeno and Fresh Eggs  
Tostones with Eggs, Avocado Salsa and Pico de Gallo  
Glazed Jamaican Ham  
Roasted Curry Potatoes with Peppers and Onions  
Regular Croissant, Pan Tostado, Cheese and Preserves  
Fresh Brewed Coffee, Decaf, Hot Tea



**20 Guest Minimum**

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**

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# PLATED BREAKFAST - 34

Freshly Squeezed Orange Juice  
Fresh Brewed Coffee, Decaf, Hot Tea  
Selection of Breakfast Pastries, Assorted Melons

## FARM FRESH SCRAMBLED EGGS OR EGG WHITE FRITTATA

Roasted Tomatoes, Feta Cheese, Spinach

## ACCOMPANIED WITH

Applewood Smoked Bacon or Country Sausage, Breakfast Potato



# BEVERAGES ON CONSUMPTION

**COFFEE, DECAF, HOT TEA** 90 - per gallon

**½ DAY COFFEE BREAK** 28- per person

-four hours unlimited

**FRESH FRUIT JUICES** 52- per gallon

**WHOLE OR LOW-FAT MILK** 52- per gallon

**LEMONADE** 52- per gallon

**ICED TEA** 52- per gallon

**ASSORTED SOFT DRINKS** 6.25- per person

**BOTTLED WATER** 6.25- per person

**SPORT ENERGY DRINKS** 6.50- per person

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# BRUNCH BUFFET

## SAVANNAH FARE YOU WELL 58-

Freshly Squeezed Orange and Apple Juice  
Fresh Brewed Coffee, Decaf, Hot Tea, Iced Tea

Caprese Salad, Tomatoes, Creamy Burrata,  
Tondo Balsamic, Basil, EVOO  
Sliced Seasonal Fresh Fruit  
Texas Style French Toast, Maple Syrup  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon  
Country Sausage Links  
Breakfast Potatoes  
Assorted Bagels, Cream Cheese, Preserves  
Jerk Chicken with Roasted Pineapple Salsa  
Coconut Rice  
Seasonal Vegetables  
Assorted Desserts and Pastries

### *Carving Selection*

#### *Select One*

Herb Roasted Prime Rib, Horseradish Cream  
Salmon, Maple Mustard Glaze  
Slow Roasted Turkey Breast, Apple Chutney  
Honey Chipotle Glazed Ham, Charred Pineapple

**30 Guest Minimum**

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**



## UPGRADE OPTIONS

### *Chef's Omelets Station 15-*

Farm Fresh Hand Tossed Omelets  
Assorted Fresh Toppings and Breakfast Meats  
Chef Attendant Additional Fee \$200

### *Belgium Waffle Station 12-*

Fresh Belgium Waffles, Fresh Sliced and  
Whole Seasonal Berries, Whipped Chantilly  
Cream, Vermont Maple Syrup

Chef Attendant Additional Fee \$200

### *Bloody Mary Bar 12-*

First: Choose your Premium Vodka  
Next: Tomato Juice, Crushed Red Pepper, Horseradish  
The Rim: Old Bay, Celery Salt, Sea Salt, Cracked Pepper,  
Celery, Shrimp Cocktail, Scallion, Olives, Pickle Spear

Bartender Attendant Additional Fee \$200

Prices are subject to taxable 24% Administrative Charge and Florida Tax

# A.M. THEME BREAKS

## 20- PER PERSON

Based on 30 Minutes of Service

Fresh Brewed Coffee, Decaf, Hot Tea, Sodas & Water Charged on Consumption

## CHANGES IN LATITUDE

Have our Chefs Make You a Wake Me Up Power Juice or Smoothie! Orange & Apple Juice, Coconut Water, Assorted Berries, Melons, Greens, Honey, Greek Yogurt, Banana, Peanut Butter, Granola, Kind & Cliff Energy Bars, Energy Drinks

## GRANDMA'S KITCHEN

Assorted Chocolate Chip, White Macadamia, Oatmeal Raisin Baked Cookies, Chocolate Fudge Brownies, Coconut Pie & Apple Pie Bites, Chocolate & 2% Milk

## WINGS ON MY HEART

Create Your Own Trail Mix:

Granola, Craisins, Coconut Flakes, Cashews, Chocolate & Sliced Almonds & Raisins, Chocolate Chips, Mini M&Ms, and Yogurt Raisins, Kind & Cliff Energy Bars, Coconut Water

## TASTE OF THE GOODLIFE

Seasonal Melons, Berries and Tropical Fruits, Individual Granola Parfaits: Mango, Strawberry, and Blueberry, Warm Stuffed Croissants: Almond Cream, Chocolate Cream and Key Lime Cream  
Iced Coffee Station with Vanilla, White Chocolate, Hazelnut

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# P.M. THEME BREAKS

Based on 30 Minutes of Service

Fresh Brewed Coffee, Decaf, Hot Tea, Sodas & Water Charged on Consumption

## THE MARGARITAVILLE 20-

White Macadamia Nut Cookies, Raspberry Mouse Martini, Key Lime Cheesecake Bites, Coconut Cake, Fresh Fruit Kabobs, Parrot Punch

## GAME DAY 22-

Warm Soft Pretzel Sticks: Cinnamon Sugar, Snow Salt, Cheese Sauce

Pigs in a Blanket, Tortilla Chips, Salsa & Guacamole, Tip Dipped Crudit , Red Bull

\*Ask us about adding a local beer tasting to break\*

## SWEET & SALTY 20-

Callebau White & Dark Chocolate Callets, Caramel and White Cheddar Popcorn, Tropical Trail Mix, Fudge Brownies, White Chocolate Covered Pretzel Sticks, Iced Coffee Station

## HE WENT TO PARIS 20-

Assorted French Macarons, Selection of Tea Sandwiches, Lemon & Orange Madeleines, Fresh Fruit Tarts, Chocolate & Almond Cream Croissants, Iced Coffee Station

## FLORIDAYS 20-

Lemon Pound Cake, Mango Sorbet, Fresh Fruit Kabobs with Local Florida Honey, Margarita Macerated Orange Sections, Sugared Candy Orange Slices, Lemonade

## HAVANA DAYDREAMIN' 24-

Mariquitas (Plantain Chips), Yucca Fries with Garlic Aoli, Miniature Cuban Sandwich on Sweet Bread, Beef Empanadas, Guava & Passion Fruit Pastries, Parrot Punch

## LICENSE TO CHILL 20-

Assorted Ice Cream Novelties and Chilled Fruit Bars, Milk & Cookie Shooters, Iced Coffee Station



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# INDIVIDUAL BREAK ITEMS

Seasonal Fresh Fruit 8- per person

Assorted Granola & Power Bars 8- each

Whole Fruit 62- dozen

Muffins, Bagels or Danish 62- dozen

Assorted Cookies 62- dozen

Fudge Brownies 62- dozen

Individual Bags Potato Chips, Pretzels, Popcorn 6- each

Soft Pretzel Sticks with Cheese & Mustard 8- per person

Individual Assorted Yogurts 5- each

Hummus & Pita Chips 8- per person

Salsa & Tortilla Chips 8- per person

Parfaits: Strawberry & Blueberry 8- per person

Croissants: Almond Cream, Chocolate Cream

and Key Lime Cream 8- per person

Iced Coffee Station 90- per gallon

Regular Coffee 90- per gallon

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# LUNCH BUFFETS

## CHANGES IN LATITUDE 54-

### BABY MESCLUN GREENS SALAD

Cherry Tomato, European Cucumber, Toasted Almonds, Carrots, Sundried Cranberries Feta Cheese, Creamy Ranch

### ASSORTED SELECTION OF SANDWICHES

Oven Roasted Turkey, Avocado, Baby Swiss Applewood Smoked Bacon, Garlic Aioli on Multigrain Bread

Prosciutto, Fresh Mozzarella, Beefsteak Tomatoes, Balsamic Oregano Aioli and Basil on Ciabatta

Slow Braised Roast Beef, Provolone Cheese Bermuda Onion, Creamy Horseradish on Multigrain Bread

### *Accompanied With*

Green Onion Red Bliss Potato Salad

Caribbean Cole Slaw

Cavatappi Pasta, Bacon, Basil, Baby Spinach, Roasted Bell Peppers, Neuske Bacon

Chocolate Chip Brownies, Tropical Fruit Tarts and Cheesecake Bites with Fresh Strawberries

**25 Guest Minimum**

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**

**Iced Tea, Coffee, Hot Tea Included in Buffet Pricing**

## SAINT SOMEWHERE 58-

### BABY FIELD OF GREENS

Red Onions, Cucumber, Bell Peppers, Scallions, Fire Roasted Peppers, Queso Fresco, Fried Tortilla Strips, Avocado Ranch

### CHOPPED STREET CORN SALAD

Baby Iceberg, Tomatoes, Charred Corn, Cucumbers, Fire Roasted Green Chili, Scallions, Queso Fresco, Fried Onions, Creamy Ranch Dressing

### FAJITA STATION

Choice of Two: Cast Iron Chicken, Carne Asada, or Mojo Pork

Spices, Charred Onions, Caramelized Peppers, Cilantro Lime

### *Accompanied With*

Shrimp \$9, or Mahi \$7, Guacamole, Pico de Gallo, Shredded Lettuce, Chipotle Mexican Crema, Cojita and Colby Jack, Soft Flour and Corn Tortillas South Western Vegetable Rice Charro Beans with Smoked Bacon

Dark Orange Chocolate Ganache Tarts Tres Leches Verrine, Mexican Cake Wedding Cookies

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# LUNCH BUFFETS

## THE FLORIBBEAN 60-

### TOMATO & AVOCADO SALAD

Cherry Tomatoes, Avocado, Red Onions,  
Cilantro Lime Ranch

### MINI TROPICAL WEDGE

Toasted Almonds, Melon, Applewood Bacon,  
Papaya Ranch

### CHOICE OF TWO ENTREES:

#### BLACKENED MAHI

Grilled Pineapple Relish

#### BBQ JERK CHICKEN

Sweet Plantain

#### CHURRASCO SKIRT STEAK

Cilantro Chimichurri

### *Accompanied With*

Black Beans  
Coconut Infused Rice  
Pineapple Jalapeno Cole Slaw  
Grilled Vegetables

Key Lime Cheesecake  
Chocolate Decadence Cake  
Passion Fruit Crème Brule

**25 Guest Minimum**

**\$200 Staffing Fee will Apply to All Buffets 1 per 50 Guests**

**Iced Tea, Coffee, Hot Tea Included in Buffet Pricing**

## TASTE OF PARADISE 58-

### ICEBERG WEDGE

Crumbled Blue Cheese, Tomatoes, Cucumber, Egg, Bacon,  
Blue Cheese Dressing, Balsamic Vinaigrette

### GRILLED CHICKEN BREAST

Smoked Golden BBQ Sauce

### BUILD YOUR OWN GRILLED HAMBURGER

Brioche Bun, Lettuce, Tomato, Onion, Pickles,  
Assorted Condiments

### HEBREW NATIONAL HOT DOG

Jalapeños, Cheese Sauce, Relish, Spicy Onion

### *Accompanied With*

Pasta Salad  
All American Potato Salad  
Buttered Corn on the Cobb

Strawberry Shortcake Verrine  
Chocolate Marquise  
Carrot Spice Cake

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# PLATED LUNCHEON

Artisan Bakery Bread, Whipped Butter  
All Entrees served with Chef's Choice of Vegetable and Starch  
Iced Tea, Coffee, Hot Tea Included in Pricing

## SALAD *Select one*

### TOMATO & AVOCADO SALAD MIXED GREENS

Mandarin Orange, Marinated White Onion,  
Beefsteak Wedge, Raspberry Vinaigrette

### MESCLUN GREENS

Cherry Tomato, European Cucumber, Carrot,  
Brown Sugared Walnuts, Balsamic Vinaigrette

### HEART OF ROMAINE

Garlic Crouton, Parmigiano-Reggiano,  
Signature Caesar Dressing

## ENTREES *Select Up to Two Entrees*

### PAN SEARED BREAST OF CHICKEN 48-

Sautéed Mushroom, Roasted Grape  
Tomato, Caramelized Shallot, Marsala Sauce

### CHICKEN FRANCOISE 48-

Capers, Meyer Lemon Buerre Blanc

### GARLIC THYME CHICKEN 48-

Grand Cru Chablis Piccata

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### FRESH HERB GRILLED ATLANTIC SALMON 52-

Basil Beurre Blanc, Tomato Salsa

### GRILLED MAHI-MAHI 52-

Citrus Glaze, Bell Pepper, Tomato  
Mango Salsa

### MARINATED GRILLED FLANK STEAK 54-

Rojo Chimichurri Sauce, Arugula  
& Sweet Pepper Salad

### SEARED JUMBO LUMP CRABCAKE 54-

Roasted Corn Black Bean Salsa,  
Roasted Red Pepper Aioli

## DESSERT *Select one*

NY Cheesecake, Strawberry Compote  
Key Lime Pie, Raspberry & Passion Fruit Coulis  
Seasonal Berries Parfait  
Chocolate Ganache Cake



# EXECUTIVE EXPRESS LUNCH SAMPLE MENU

## 46- PER PERSON

### Maximum of 20 guests

Menus will be placed in the room at start of Meeting.

Menus must be filled out with choice of Entrée and Guests name.

Banquets to pickup from meeting no later than 10:00 a.m.

### Included in Lunch Menu

Chef's Choice of Dessert, Iced Tea, Coffee, Hot Tea

### BROKEN CAESAR SALAD

Crisp Romaine, Lime Caesar Dressing, Herbed

Croutons, Aged Parmesan

Add Chicken

### TAQUERIA SALAD

Romaine, Mesclun, Black Bean, Corn, Pico, Tortilla

Strips, Cotija, Chipotle Ranch

Add Chicken or Shrimp

### DOUBLE STACKED CHEESEBURGER

Two 4oz Short Rib & Brisket Blended Patties, Lettuce,

Tomato, Red Onion, Kosher Pickle & American Cheese on a

Brioche Bun with Cole Slaw



### CHICKEN CABANA

Grilled BBQ Chicken, Crispy Applewood Bacon,

Swiss Cheese, Lettuce, Vine Rip Tomato, Toasted

Brioche with Cole Slaw

### ISLAND FISH TACOS

Grilled Warm Tortilla, Spicy Mayo, Shredded

Lettuce, Pickled Pineapple Mango Salsa with

Cole Slaw

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# BAIT & TACKLE

## BOXED LUNCHES 42-

Select Two Sandwiches or Wraps  
Includes Pasta Salad, Fresh Whole Fruit, Bag of Potato Chips, and Cookie  
Bottled Water or Soft Drinks On Consumption \$6.25 Each

### OVEN ROASTED TURKEY

Baby Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato,  
Cranberry Aioli on Multigrain Bread

### PEPPERCORN ROAST BEEF

Peppercorn Roast Beef, Provolone, Caramelized Onion, Horseradish Cream,  
Leaf Lettuce, Vine-Ripe Tomato on Multigrain Bread

### BLACK FORREST HAM

Wisconsin Cheddar, Lettuce, Vine-Ripe Tomato, Whole Seed Mustard  
on Butter Croissant

### ITALIAN WRAP

Salami, Pepperoni, Capicola, Lettuce, Roasted Tomato, Provolone Cheese,  
Pepperoncini, Balsamic Aioli on Spinach Wrap

### GARDEN VEGETABLE WRAP

Grilled Zucchini, Oven Dried Tomato, Portobello Mushroom, Spinach,  
Crumbled Goat Cheese, Spinach Balsamic in a Wrap

### CAESAR WRAP

Grilled Chicken Breast, Hearts of Romaine, Parmesan Cheese, Wrap



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# PASSED HOR D'OEUVRES

**28- PER PERSON** *Choice of 5*

**34- PER PERSON** *Choice of 6*

Based on One Hour of Butler Service

Priced as an Accompaniment to Meal or Package

## *Cold Canapes*

Tropical Tomato Bruschetta, Balsamic Glaze, GF

Beef Tenderloin with Creamy Horseradish on Garlic Crostini

Peruvian Shrimp Ceviche, Mini Margarita, GF

Blackened Shrimp with Plantain Tostones Avocado Salsa, GF

Chile Lime Lobster Margarita Shooters with Blanco Tequila

Ahí Tuna Tostada, Pineapple Relish, Citrus Soy Glaze, GF

Prosciutto & Seasonal Melon, Bourbon Glaze, GF

## *Hot Hors d'Oeuvres*

Roasted Bell Pepper Crab Cakes, Chipotle Aioli

Coconut Crusted Chicken Tenders with Curry Aioli

Jerk Salmon Bites with Mango Chutney

Coconut Dusted Shrimp, Honey Mustard

Southwest Egg Rolls, Avocado Ranch

Lava Shrimp with Chili Lime Aioli

Mini Cheeseburgers in Paradise

Mini Chicken Sandwich in Paradise

Franks en Croute, Sweet Mayo Mustard

Broiled Scallops Wrapped Applewood Smoked Bacon, GF

Crabmeat and Herb Roasted Mushroom Crown

Brie en Croute, Raspberry Puff Pastry

Conch Fritters, Fire Roasted Pepper Cajun Remoulade

Buffalo Chicken Wings, Avocado Ranch, GF

Tandori Chicken, Coconut Curry Sauce, GF

Beef Satay Skewer in Chimichurri Sauce

**\$6.50 Piece Served Butler Style • Minimum 50 Pieces per Selection 20 Guest Minimum • \$200 Fee Will Apply to Groups Less Than 30 People**

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# RECEPTION PACKAGE

## NO PASSPORT REQUIRED RECEPTION 90-

### CHEESE BOARD DISPLAY

International & Domestic Cheeses, Wild Berries, Flatbreads, Breadsticks

### FIVE BUTLER PASSED

Roasted Bell Pepper Crab Cakes, Chipotle Aioli  
Blackened Shrimp with Plantain Tostones & Avocado Salsa  
Coconut Crusted Chicken Tenders, Curry Aioli  
Beef Satay Skewer in a Chimichurri Sauce  
Mini Brie en Croute, Raspberry Sauce

### MINI CHEESEBURGER IN PARADISE *(choose two)*

Cheddar Burgers, Southern Style Buttermilk Chicken, Pulled Mojo Pork, Lump Crab Cake, Condiments,  
Creamy Buttermilk Coleslaw, Bacon, Sour Cream and Bacon  
Potato Salad, Brioche Rolls

### RASTA PASTA

Penne, Cavatappi and Cheese Tortellini,  
Chunky Tomato Basil, Pesto and Alfredo Sauce, Spicy Sausage, Grilled Asparagus, Roasted Peppers, Mushrooms,  
Grated Parmesan Cheese, Garlic Bread

Chef Attendant Additional Fee \$200

All Dinner Stations are Based on One ½ Hour  
With One Hour Passed Hors d' Oeuvres

Minimum of 30 Guests | Menu includes Iced Tea, Coffee & Hot Tea  
\$200 Staffing Fee will Apply to All Stations 1 per 50 Guests

### BANANAS FOR BUFFETT

#### ADDITIONAL 14-

Sautéed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar Served with Tahitian Vanilla Bean Ice Cream

Chef Attendant Additional Fee \$200



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# CARNIVOROUS HABITS

## WHOLE ROASTED TURKEY 16-

Cranberry Chutney, House made Gravy

## PLANTAIN & COCONUT CRUSTED MAHI 16-

Turpentine Mango & Florida Citrus Salsa

## JAMAICAN JERK LOIN OF PORK 18-

Natural Jus & Mango Papaya Chutney

## TOP ROUND OF BEEF 18-

Horseradish Cream, Mustard Sauces, Au Jus

## ROASTED TENDERLOIN OF BEEF 20-

Red Wine Bordelaise, Baguettes

## GIANT GROUPER 22-

Wrapped in a Banana Leaves, Haden Mango  
Citrus Relish

Based on One Hour

Artisan Bakery Breads Included

Minimum of 30 Guests

\$200 Staffing Fee will Apply to All Stations 1 per 50 Guests

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# DELUXE DISPLAYS

## **CHEESE & CHARCUTERIE 20-**

International and Domestic Cheeses, Hand Picked Selection of Cured Meats, Artisanal Breads

## **VEGETABLE CRUDITÉ 16-**

Individual Made, Bell Peppers, Celery, Carrots, Cherry Tomato, Hummus, Ranch, Red Pepper Coulis

## **BAKED BRIE 18-**

Puff Pastry, Raspberry, Honey, Berries, Flat Breads, Chutney, Dates, Nuts, Boursin

## **MINI CHEESEBURGERS IN PARADISE 20- (CHOOSE TWO)**

Cheddar Burgers, Southern Style Buttermilk Chicken, Mojo Pork, Lump Crab Cake, Condiments, Creamy Buttermilk Coleslaw, Sour Cream and Bacon Potato Salad

## **BRUSCHETTA 16-**

Rosemary Garlic Olive Oil, Red Pepper, Olive Tapenade, Parmesan, Tomato Basil Relish, Grilled Breads

## **HOUSE MADE FLATBREADS 18- (CHOOSE TWO)**

**GENOVA WHITE**– Herb Roasted Chicken, Baby Spinach, Ricotta, Romano, Mozzarella, EVOO

**RUSTICA** – Sweet Fennel Sausage, Crispy Bacon, Spicy Pomodoro, Fine Herbs

**MARGHERITA** – House Pomodoro, Mozzarella, Roasted Tomatoes, Torn Sweet Basil

**MUSHROOM** – Wild Mushrooms, Pizza Sauce, Sharp Goat Cheese, Romano Tartufo Oil, Spicy Arugula

## **JUMBO SHRIMP 20-**

Local Jumbo Shrimp Displayed on Crushed Ice, Cocktail Sauce, Remoulade, Lemon Stars  
(40 Guest Minimum)

## **WHARFSIDE CHILLED SEAFOOD DISPLAY 26-**

Freshly Shucked Clams, Oysters, Jumbo Shrimp, Crab Legs, Cocktail Sauce, Remoulade, Lemon Wedges  
(40 Guest Minimum)

Standard Displays Based on One Hour with a 30 Guest Minimum  
Displays Priced as an Accompaniment to Meal or Package  
\$200 Staffing Fee will Apply to All Stations 1 per 50 Guests

# SPLENDID STATIONS

## 24- PER PERSON

### JIMMY'S JUMPING JAMBALAYA

Shrimp, Chicken, Cajun Andouille Sausage, Coconut Rice, Peppers & Onions Simmered in a Spicy Broth

### A MEXICAN CUTIE

Beef Picadilla and Ranchero Chicken Tacos, Black Beans, Beef or Chicken Empanadas, Pico, Guacamole, Shredded Lettuce, Mexican Crème, Cojita, Soft Flour and Corn Tortillas

### RASTA PASTA STATION

Penne, Cavatappi and Cheese Tortellini, Chunky Tomato Basil, Pesto and Alfredo Sauce, Spicy Sausage, Grilled Asparagus, Roasted Peppers, Mushrooms, Grated Parmesan Cheese, Garlic Bread

### KILLER MAC & CHEESE STATION

Lump Crab Meat, Shrimp, Cavatappi, Boursin Cream Sauce, Asiago Crust

### VOLCANO NACHO BAR

Fresh Guacamole, Sour Cream, Pico, Jalapenos, Shredded Jack & Cheddar, Volcano Chili, Jalapenos, Cheese Sauce, Yellow Corn Tortillas

### MEATBALL & MOZZARELLA STATION

Signature Butcher Blend Meatballs, San Marzano Tomato-Basil Marinara, Spicy Pomodoro Sauce, Light Parmesan Reggiano Sauce, Heirloom Tomato, Arugula, Burrata Mozzarella, EVOO, Cracked Pepper, Whipped Ricotta, Roasted Red Peppers, Garlic, Bread Sticks, Ciabatta

### PARROTHEAD POTATO

Yukon Whipped Mashed, Sour Cream, Chopped Scallions, Crumbled Bacon, Freshly Grated Parmesan, Shredded Cheddar, Caramelized Onions, Sautéed Mushrooms

### FOOD TRUCK (INSPIRED)

Korean Tacos, Marinated Short Rib, Spicy Slaw, Sriracha Aioli  
Gnocchi Mac & Cheese, Gorgonzola Cream, Scallion, Bacon Parmesan Pangrattato  
Truffle Pomme Frites, Parmesan Cheese, Fresh Herbs

**Standard Stations Based on One and a Half Hours with 30 Guest Minimum**  
**Stations Priced as an Accompaniment to Meal or Package | \$200 Chef Attendant Fee**  
**\$200 Staffing Fee will Apply to All Stations 1 per 50 Guests**



Boardroom

# DINNER BUFFETS

## KEY WEST 88-

### BAHAMIAN CONCH CHOWDER

### SUN-RIPENED FRUIT

### BABY GREENS

Mandarin Orange Segment, Red Wine Marinated Red Onion, Vine-Ripe Tomato, Balsamic Vinaigrette

### HEARTS OF PALM

Brown Sugared Walnut, Spiral Carrot, Mesclun Greens, Cucumber, Raspberry Vinaigrette

### JAMAICAN CHICKEN

Mango Papaya Chutney

### CARIBBEAN GLAZED PORK LOIN

Virgin Island Rum Sauce

### MANGO MAHI-MAHI

Golden Pineapple Salsa

### *Accompanied With*

Black Beans & Rice  
Caramelized Sweet Plantains

Coconut Cake, Key Lime Pie,  
Orange Chocolate Cake, Margarita Verrine

25 Guest Minimum

\$200 Staffing Fee will Apply to All Buffets - 1 Staff per 50 Guests

Iced Tea, Coffee, Hot Tea Included in Buffet Pricing

## NOTHIN' BUT A BREEZE 94- GAZPACHO SHOOTERS

### MESCLUN GREENS

Cherry Tomato, European Cucumber, Carrot, Brown Sugared Pecans, Ranch Dressing, Balsamic Vinaigrette

### GORGONZOLA CHEESE SALAD

Vine-Ripe Tomato, Red Onion, Olives, Fresh Thyme, Roasted Mushroom, Red Wine Parsley Vinaigrette

### ROASTED CHICKEN

Honey Garlic Marinade

### MOJO MARINATED FLANK STEAK

Port Wine Demi-Glaze, Caramelized Onions

### GRILLED TREASURE COAST CATCH

Citrus Butter Buerre Blanc

### *Accompanied With*

Smashed Cheddar Cheese Potato  
Grilled Vegetables

Raspberry Cheesecake, Key Lime Pie,  
Tiramisu, Chocolate Rum Cake

Prices are subject to taxable 24% Administrative Charge and Florida Tax



# DINNER BUFFETS

## THE FLORIDA 98-

### FLORIDA CITRUS WEDGE SALAD

Citrus Segments, Cherry Tomatoes, Candied Pineapple, Toasted Almond, Blue Cheese Crumbles, Applewood Bacon, Creamy Mango Dressing

### HEIRLOOM TOMATO CUCUMBER SALAD

### WHOLE GROUPER WRAPPED IN BANANA LEAVES

Haden Mango Citrus Salsa, Key Lime Remoulade  
Requires Chef Attendant

### CHURRASCO SKIRT STEAK

Tomatillo, Onions, Cilantro Lime Emulsion

### GUAVA BBQ GLAZED BABY BACK RIBS

Golden Pineapple Salsa

### *Accompanied With*

Caribbean Rice & Beans  
Caramelized Sweet Plantains

Pineapple Upside Down Cake, Pina Colada Sauce Blondies,  
Better Than Chocolate Mouse, Mango Martini

25 Guest Minimum

\$200 Staffing Fee will Apply to All Buffets - 1 Staff per 50 Guests

Iced Tea, Coffee, Hot Tea Included in Buffet Pricing

## HALFWAY HERE, HALFWAY GONE 98-

### ARTISAN GARDEN SALAD

Cherry Tomatoes, Cucumber, Croutons,  
Crumbled Gorgonzola, Creamy White Balsamic  
Dressing

### SOUTHWEST ORZO

Roasted Corn, Black Beans, Red Onions, Fire  
Roasted Peppers, Tequila Lime Dressing

### CITRUS CARIBBEAN COLE SLAW

### CARNE ASADA

Bell Peppers, Red Onions, Grilled Asparagus

### JERK CHICKEN

Sweet Plantains

### ISLAND GRILLED MAHI

Tropical Fruit Salsa

### *Accompanied With*

Roasted Garlic Mash Potatoes  
Corn on the Cob with Sweet Cream Butter

Assorted Fruit Pie Bites, Chocolate Turtle Cheesecake,  
Strawberry Shortcake Verrine

# BIG ISLAND LUAU 105-

## SUN RIPENED FRUIT DISPLAY

## BABY GREENS SALAD

Cherry Tomatoes, European Cucumber, Candied Pineapple, Shredded Coconut, Pineapple Vinaigrette

## ISLAND COLESLAW

Pineapple, Jalepeno

## BIG ISLAND POKE

Pacific Ahi Tuna, Green Onions, Soy Sauce Sesame Oil

Minimum of 50 Guests

200 Staffing Fee will Apply to All Buffets - 1 Staff per 50 Guests

Includes Iced Tea, Coffee & Hot Tea

## MOJO PORK

Hawaiian Sea Salt, Cilantro, Banana Leaves

## BLACKENED MAHI MAHI

Lemongrass Pineapple, Avocado Crème

## HAWAIIAN ROASTED CHICKEN

Gingered Sambal Chili Emulsion

## *Accompanied With*

Medley of Hawaiian Root Vegetables

Jasmine Coconut Rice

Mango Tart , Chocolate Ganache Cake, White Chocolate Macadamia Verrine, Pineapple Upside Down Cake

Prices are subject to taxable 24% Administrative Charge and Florida Tax



# PLATED DINNER

## APPETIZERS 10- *additional*

*Select one*

### LOBSTER RAVIOLI

Sherry Lobster Cream, Tomato Concasse

### DIVER SCALLOP

Baby Arugula, Parmesan Risotto,  
Key Lime Butter Beurre Blanc

### JUMBO LUMP CRAB CAKE

Roasted Corn Salsa, Lemon Caper Aioli

### SESAME SEARED AHI TUNA

Wakame Salad, Asian Chili Oil, Rice Wine Soy Sauce

### MAINE LOBSTER BISQUE (max 30 guests)

Sweet Lobster Chunks, Sherry Cream



## SALADS *Select one*

### WHITE SAND

Arugula, Heirloom Cherry Tomatoes,  
Aged Balsamic, Toasted Almonds, Petite Mozzarella,  
Pesto Vinaigrette

### BURRATA CAPRESE

Sun-Ripened Heirloom Tomatoes, Torn Sweet Basil,  
Creamy Burrata Cheese, Balsamic Reduction,  
Cold Pressed Olive Oil

### DRIFT SALAD

Tender Field Greens, Heirloom Tomatoes,  
English Cucumber, Pickled Onions, Goat Cheese,  
Citrus Vinaigrette

### BROKEN CAESAR

Baby Romaine, Creamy Caper Dressing,  
Herbed Ciabatta Croutons, Parmesan Crisp

### VERY CHILLED ICEBERG WEDGE

Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta,  
Crumbled Blue Cheese, Avocado Buttermilk Dressing,  
Balsamic Glaze Drizzle



Prices are subject to taxable 24% Administrative Charge and Florida Tax

## ENTRÉE SELECTION

*Choice of Two Entrees*

Fresh Baked Artisan Breads, Creamy Butter  
Chef's Choice of Vegetable and Starch  
Includes Iced Tea, Coffee & Hot Tea

### *Pan Seared Chicken Piccata 74-*

Lemon Butter Caper Sauce

### *Rosemary Pan Seared Chicken 74-*

White Wine Peppercorn Sauce

### *NY Strip Steak 88-*

Gorgonzola Butter

### *Petite Filet Mignon 98-*

Wild Mushroom Confit, Napa Cabernet Bordelaise

### *Northern Harvest Salmon 82-*

Grilled, Broiled, Pan Seared or Blackened

### *Mahi Mahi 82-*

Grilled or Pan Seared or Blackened

### *Florida Grouper 88-*

Pan Seared or Blackened

### *Select a Sauce for Fish Entrée*

Tropical Fruit Salsa

Guava BBQ

Meyer Lemon Beurre Blanc

Lemon Caper Sauce

Smoked Tomato Vinaigrette

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## COMBINATION ENTREES

A Combination Entrée can be created with any of the above 2 entrees with Chef's approval.  
Price would be that of higher priced entrée.

### *Lobster Tail, Drawn Butter & Petit Beef Tenderloin Barrel Market Price*

Fume Blanc Reduction, Aged Port Demi-Glace

### *Dessert*

*Select one*

Chocolate Marquis

Fresh Fruit Tart

Fresh Berry Parfait, Vanilla Custard Cream (GF)

Key Lime Pie

Nibblin on Sponge Cake (Tiramisu)

NY Style Cheesecake, Fresh Berries

Pineapple Upside Down Cake, Pineapple Mouse, Raspberry Couli

# SWEET ENHANCEMENTS

## 18- PER PERSON

Based on One hour

### *Bananas for Buffett*

Spiced Rum, Caramel Butter Sauce, Coconut Ice Cream  
Chef Attendant Fee \$200

### *License to Chill*

Assorted Villa Dolce Gelato Cups, Assorted Ice Cream,  
Chilled Fruit Bars, Milk & Cookie Shooters

### *Chocolate Decadence*

Assorted Chocolate Truffles, Chocolate Marquise, Trio of Chocolate  
Mousse Martinis, White Chocolate Raspberry Cheesecake,  
Seasonal Berries & Whipped Cream

### *I Love the Now S'mores Station*

S'mores Station with Graham Cracker, Hershey  
Chocolate, Jumbo Marshmallows

### *Mini Cupcake Bar*

Red Velvet, Carrot, Coconut, Double Chocolate Key Lime,  
Lemon Drop, Cinnamon Apple (Choose Four)

### *Taste of Margaritaville Table*

Assorted Verrines, Margaritaville Cookies, Beach Ball Cake  
Pops, Flip Flop Krispie, Assorted Cheesecakes,  
Fresh Seasonal Fruit

**\$200 Staffing Fee will Apply to All Buffets - 1 Staff per 50  
Guests**



Prices are subject to taxable 24% Administrative Charge and  
Florida Tax

# WASTIN' AWAY SIGNATURE DRINKS

## 20- PER PERSON

Based on Addition to Current Open Bar

### WINE UPGRADES

Please ask to see our wine list

### FLAVORED MINT BAR

Mojitos with Cruzan Flavored Rums, Mint, Lime,  
Pineapple Raspberry, Blueberry, Watermelon

### LOST SHAKER OF SALT

Exotico Blanco Tequila, served on the Rocks, Mango,  
Strawberry, and the Classic Margarita

### RUM PUNCH BAR

Cruzan Rum: Pineapple, Orange Juice, Grenadine  
Malibu Coconut: Midori, Pineapple Juice, Sprite  
Bacardi Black: Orange Juice, Cranberry Juice

### THE CRUSH BAR

Served on Crushed Ice  
Orange Crush: Fresh OJ, Vodka, Triple Sec, Club Soda  
Grapefruit Crush: Fresh Grapefruit, Vodka,  
Lemon Lime Soda  
Lemon Lime Crush: Vodka, Fresh Lime,  
Simple Syrup, Club Soda

**Enhancements to an Existing Bar**  
**\$200 Bartender Fee (1 per 75 people)**

Prices are subject to taxable 24% Administrative Charge and Florida Tax

### COFFEE BAR

Gourmet Coffee  
Whipped Cream, Powdered Chocolate, Cinnamon  
Sticks, Chocolate Coffee Beans, Sugar Swizzle  
Stick, Lemon, Orange Zest, Flavored Syrups,  
Almond Biscotti

### BLOODY MARY BAR

First: Start with Vodka  
Next: Tomato Juice, Hot Sauce, Horseradish  
The Rim: Old Bay, Sea Salt, Cracked Pepper  
Shake & Garnish: Pickled Green Beans, Celery, Carrot  
Shavings, Scallion, Olives, Pickle Spear, Bacon Strip



# *No Great Story Started with Eating a Salad*

## *Resort Brand Bar*

### **22- FIRST HOUR**

*\$10 Each Additional Hour*

New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Bourbon, Old Overholt Rye Whiskey, Exotic Blanco Tequila, Cruzan Rum, Famous Grouse Scotch, Imported and Domestic Beers, Proverb Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon

## *Premium Bar*

### **26- FIRST HOUR**

*\$12 Each Additional Hour*

Wheatley Vodka, Bombay London Dry Gin, Four Roses Bourbon, Knob Creek Rye Whiskey, Espolon Silver Tequila, Flor De Cana 4 Year White Rum, Dewar's White Scotch, Imported and Domestic Beers, Trincherro Trinity Oaks Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon

## *Luxury Bar*

### **30- FIRST HOUR**

*\$14 Each Additional Hour*

Tito's Vodka, Bombay Sapphire Gin, Maker's Mark, Basil Hayden Dark Rye Whiskey, El Tesoro Reposado Tequila, Flor De Cana 4 Year White Rum, Johnnie Walker Black Scotch, Imported and Domestic Beers, Jackson Family Chardonnay, Pinot Grigio, Merlot and Cabernet Sauvignon

## *Imported Beer*

Corona, Corona Light, Heineken and Heineken 0.0 (Non-Alcoholic)

## *Domestic Beer*

Landshark, Budweiser, Bud Light, Miller Light, and Sam Adams Boston Lager

Note: Photos are not exact replications.

Prices are subject to taxable 24% Administrative Charge and Florida Tax



**MARGARITAVILLE**  
*Resort*

ORLANDO

## *Host Bar*

Prices Based on Consumption

Resort Brand Liquors \$10

Premium Liquors \$12

Luxury Liquors \$14

Cordials \$12

Import & Craft Beers \$8

Domestic, Non-Alcoholic Beers \$7

House Wine \$10

Premium Wine \$10

Luxury Wine \$12

Soft Drinks & Bottled Waters \$6.25

## *Wine Upgrades*

We offer an extensive wine list

## *Drink Tickets*

Provided by Hotel Count in advance

\$10 per ticket

\*\*Good for Resort Level Bar

## *Specialty Beverages*

Based On One Hour

\$170 per gallon Select from:

Bloody Mary | Mimosas

Rum Punch Sangria | Margaritas

## *Additional Bar Info*

Bartender Fee \$200

One Bartender per 75 guests

Cashier May Be Required \$175







Lobby

# MARGARITAVILLE<sup>®</sup>

*Resort*

ORLANDO



**8000 FINS UP CIRCLE  
KISSIMMEE, FLORIDA 34747**