



SHERATON

Orlando  
Lake Buena Vista Resort

Scott Phillips  
Executive Chef

Jim Deja  
Sous Chef

Juan Torres  
Banquet Chef

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Orlando, FL 32836  
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# Catering Menus

# BREAKFAST





# BREAKFAST



## CONTINENTAL BUFFET

Classic | 29

Orange, Ruby Grapefruit, Pineapple Juices Sliced Seasonal Fruits

Dry Cereals, Granola, Skim Milk, 2% Milk

Assorted House-Made Breakfast Pastries, Croissants & Muffins (N)

Freshly Brewed Starbucks Coffee & Tea

Sunrise | 32

Orange, Ruby Grapefruit, Pineapple Juices Sliced Seasonal Fruits

Assorted House-Made Breakfast Pastries, Croissants & Muffins (N)

Assorted mini donuts

Individual French Style Yogurts

Freshly Brewed Coffee & Tea

**N** Contain Nuts **V** Vegetarian **GF** Gluten Free **SF** Shellfish | \*Requires Chef Attendant

*All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 26%. All events are subject to a sales tax of 6.5%*

# BREAKFAST

## BREAKFAST BUFFET

### TO INCLUDE

Orange, Ruby Grapefruit, Pineapple Juices  
Assorted House-Made Breakfast Pastries,  
Croissants & Muffins (N)  
Freshly Brewed Starbucks Coffee & Tea

### FRESH START | 38

Sliced Seasonal Fruits Cage-Free  
Scrambled Eggs  
Applewood Bacon  
Country Style Breakfast Potatoes (V)

### THE CLASSIC BREAKFAST | 44

Sliced Seasonal Fruits  
Dry Cereals and Granola  
Skim Milk, 2% Milk and Whole Milk(N)  
Cage-Free Scrambled Eggs  
Applewood Bacon  
Chicken Apple Sausage  
Country Style Breakfast Potatoes (V)

## BREAKFAST ENHANCEMENTS

### OMLETTE STATION | 16

Ham, Bacon, Sausage, Mushrooms  
Green Pepper, Onion, Tomato, Cheddar

### BELGIAN WAFFLE STATION | \$10

Fresh Berries, Sweet Butter,  
Whipped Cream & Syrup

### CROISSANT SANDWICH or BURRITO | 10

Eggs, Ham and Cheese  
Eggs, Bacon, Onion and Cheddar  
Eggs, Veggies and Cheese  
Eggs, Colby Jack, Chorizo and Pico

### SOUTHERN STYLE GRITS | 8

Cream, Sweet Butter and Cheddar  
Cheese

### STEEL CUT OATMEAL | 10

Brown Sugar, Raisins and Honey

### INDIVIDUAL COLD CEREALS | 8

Skim, 2% & Whole Milk

### BUTTERMILK PANCAKES | 8

Orange Marmalade and Strawberry Glaze

# BREAKFAST



## PLATED BREAKFAST

### FOR THE TABLE

Florida Orange Juice

Bakery Basket | Croissants, Danish, Muffins

(N) Freshly Brewed Starbucks Coffee & Tea

### FIRST COURSE

*Select One From Below*

Parfait | Mixed Berry, Granola, Picked Mint

(N) Brulee Oatmeal | Steel Cut Oats, Brown

Sugar (V) Fruit Plate | Cantaloupe,

Watermelon, Pineapple

### MAIN COURSE

*Select One From Below*

Farm Fresh Scrambled Eggs | 40

Fried Green Tomatoes, Crisp Bacon, Chicken Sausage,  
Country Style Breakfast Potatoes

French Toast | 40

Thick Cut French Bread, Candied Pecans, Warm Maple Syrup,  
Pork Sausage Links or Chicken Apple Sausage

Eggs Benedict | 45

Poached Egg, Canadian Bacon, English Muffin, Hollandaise  
Sauce, Country Style Potatoes

# BREAKFAST

## ON THE RUN / BOXED BREAKFAST

### CONTINENTAL | 30

Choice of Orange, Pineapple or Apple Juice

Croissant & Muffin of The Moment (N)

Individual Yogurts

Individual Fruit Salad

Freshly Brewed Starbucks Coffee &

Tea

### HANDHELD | 38

Choice of Orange, Pineapple or Apple Juice

Muffin of The Moment (N)

Individual Yogurts

Individual Fruit Salad

Freshly Brewed Starbucks Coffee & Tea

*Select One Breakfast Sandwich from Below*

Cage-Free Egg, Applewood Bacon, Cheddar Cheese on English Muffin

Breakfast Burrito | Cage-Free Eggs, Potatoes, Chorizo, Pepperjack, Pico de Gallo

The LBV Sandwich | Country Ham, Smoked Swiss Béchamel, Brioche



# BREAKS



# BREAKS

## BREAK SELECTIONS

*Refreshments Between Meetings / Breaks*

### STARBUCKS COFFEE & TEA

Freshly Brewed Starbucks Coffee,  
Decaffeinated Coffee, or Hot Tea | 110 Gallon  
Iced Tea Station | 79  
Gallon Iced Coffee | 110 Gallon  
Hot Chocolate | 90 Gallon

### JUICES | GAL | 90

Locally Sourced Florida Orange,  
Grapefruit, Fresh Apple or  
Cranberry Juice

### BOTTLED BEVERAGES | EACH

Red Bull Energy Drink | 8  
Power Drinks | 7  
Individual Bottled Juices | 7

### CHEF'S INFUSED WATER STATION | 90

### SOFT DRINKS & WATER | EACH

Diet, Regular | 7  
Bottled Water | 7  
Coconut Water | 8





# BREAKS

## BREAKS BETWEEN MEETINGS

*Snacks Between Meetings / Breaks*

### INDIVIDUALLY BAGGED

Protein Bars (N) | 7

Cereal & Candy Bars (N) | 6

Assorted Novelty Candy, Quaker Chewy Granola Bar,  
Nature Valley Bar, Nutri Grain Cereal Bar, Trail Mix

Assorted Bags | 5

Potato Chips, Vegetable Chips, Pretzels & Popcorn

Nuts & Seeds (N) | 8

Pistachios, Smoked Almonds, Salted Cashews, Roasted

Peanuts, Trail Mix, Pumpkin Seeds

### BY THE PIECE

Whole Fruit | 4

Yogurt Parfaits (N) | 9

Layered with house-made honey almond  
granola, chia seed, fresh berries, blueberry  
reduction

Individual Flavored Yogurts | 6

Plain and Greek

Frozen Treats | 8

Haagen Dazs or Dove Bars | 8

Orange Sherbet and Vanillas Bars | 8

### KITCHEN CRAFTED

Fresh Fruit Skewer | 30

Dozen Sliced Fruit Platter | 14 PP

Popcorn | 15 PP

*\* Attendant Required, One Per 75 Guest (GF)*

### CRAFTED BAKERY SNACKS BY THE DOZEN

Sticky Buns (N) | 65

Warm Cinnamon Rolls | 59

Assortment Donuts | 47

Breakfast Danishes | 59

Fudge Brownies | 64

Jumbo Gourmet Cookies (N) | 69

# LUNCH





# LUNCH

## LUNCH BUFFET SELECTIONS

### BBQ Style Cook Out | 65

#### SALADS

**Potato** | Bacon, Scallions, Cheddar

**Chopped Salad** | Tomato, Cucumber, Feta,  
Red Onion, Kalamata Olives

#### MAIN COURSES (Choice of three (3))

**Sheraton LBV Burger** | Black Angus Blend

**Beyond Burger** | Plant Based Vegan Burger (V)

**Blackened Mahi-Mahi** | Spiced Rub

**Chicken Wings** | Selection of Hot Sauces

**Nathan's Famous Footlong Hotdog**

*Additional \$200.00 will be applied to groups less than 25.*

#### TOPPINGS & SPREADS

##### **Gourmet Toppings**

Cheeses | Cheddar, Colby Jack, Provolone,  
Swiss Lettuce, Tomato, Red Onions

##### **Warm Toppings**

Caramelized Onions, Charred Jalapeños,  
Roasted Wild Mushrooms, Applewood  
Bacon

##### **Fancy Spreads**

Horseradish Spread, Dijon Mustard,  
Chipotle Aioli, Ketchup, Sauerkraut

##### **Buns**

Potato, Brioche, Wheat

#### SIDES

Gourmet Baked Beans

Zellwood Corn on the Cobb

#### DESSERTS

Jumbo Assorted Cookies

Tropical Fresh Cut Fruits

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea



# LUNCH

## LUNCH BUFFET SELECTIONS

### Southwest | 60

#### SALADS

**Western** | Romaine, Queso Fresco,  
Diced Tomatoes, Black Beans,  
Roasted Corn, Cilantro Lime  
Vinaigrette (V)

**Cole Slaw** | Carrots, Green Cabbage,  
Sweet Peppers, Shredded Jicama,  
Cilantro Leaves, Jalapeño (V)

#### WARM APPETIZER & SOUP

Nacho Bar  
Warm Tortillas Chips  
Guacamole, Poblano Queso, Fresh Lime  
**Crema**, Salsa (V) (GF)  
Soup - Choice of One  
Black Bean and Smoked Turkey Cilantro,  
Avocado, Cotija Cheese  
Spicy Chicken Tortilla Soup |

#### MAIN COURSES

##### **Choice of Two**

**Baja Coastal** | Taco Station

Blackened Mahi-Mahi, Chicken, Flank  
Steak

Napa Cabbage, Lime, Hot Sauce Bar,  
Pickled Fresno Peppers , Chipotle Aioli

Pico de Gallo, Cotija Cheese

Warm Yellow Corn & Flour Tortillas (GF)

#### SIDES

Tex Mex Rice | Guajillo Chili, Cilantro,  
Roasted Corn (V)  
Refried Beans | (V)

#### DESSERTS

Mexican Wedding Shooters (N)  
Tres Leche

#### BEVERAGES

Freshly Brewed Coffee & Tea

*Additional \$200.00 will be applied to groups less than 25.*

# LUNCH

## LUNCH BUFFET SELECTIONS

### Crafted Sandwich Shop | 56

#### SOUP

Grilled Cheese and Tomato Soup (V)

#### SALADS

**Young Heirloom Tomatoes** | Fresh

Mozzarella, Hand-Torn Basil, Red Onions,  
Balsamic Glaze (V)

**Oven Roasted Beets** | Arugula, Frisee,

Pickled Fennel, Goat Cheese, Crispy

Shallots, Sherry Vinaigrette (V)

#### SANDWICHES

**Chicken Cranberry Salad** | Dried

Cranberries, Whole Grain Bread (N)

**Turkey Rueben** | Sauerkraut, Swiss

Cheese, Russian Dressing, Marble Rye

**Vegan** | Avocado,, Arugula, Seasonal Squash,

Portobello Mushroom, Heirloom Tomato w/

Focaccia Bread

#### ACCOMPANIMENTS

House-Made Potato Chips

Pickle Spears

Home-Made Potato Salad

#### DESSERTS

Chef's Choice

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea

*Additional \$200.00 will be applied to groups less than 25.*

# LUNCH

## LUNCH BUFFET SELECTIONS

### Mediterranean | 62

#### SALAD

Salad Market (V)

**Greens** | Romaine, Spinach, Arugula,

**Vegetables** | Tomatoes, Cucumbers,  
Carrots, Radishes, Sprouts, Onions

**Cheese** | Parmesan, Feta

**Vinaigrette** | Balsamic, Red Wine, Greek

#### APPETIZERS

Breads

Pita, French Demi Baguette, Oven-Dried

Tomato Focaccia

*Selection of Olive Oils and Balsamic Vinegars*

Cold Mezzah (V)

Hummus (GF), Tabbouleh, Marinated

Olives,

Baba Ghanoush, Pita

#### MAIN COURSE

Choice of One

Florida Grouper, Fresh Herbs & Lemon

Gulf Coast Mahi-Mahi, Pineapple Mango Salsa

Grilled Kebabs - Choice of Two (2)

Marinated Chicken, Vegetables

Marinated Beef, Vegetables

Lamb is available for an additional \$4.00

#### DESSERTS

Patisserie

Baklava | Garden Honey (N)

Chocolate Bomb

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea

*Additional \$200.00 will be applied to groups less than 25.*



# LUNCH

## SMALL LUNCH BUFFET SELECTIONS

*(Small Lunch Buffet Selections Are Designed For 25 Guests & Below)*

### LBV Barbeque | 60

#### SALAD

##### **Potato**

Bacon, Scallions, Cheddar

##### **27 Palms Salad**

Spring Mix, Tomato, Cucumber, Red Onion,  
Strawberry, Feta, Raspberry Vinaigrette

#### MAIN COURSE

##### **Burger**

Black Angus Blend

##### **Blackened Mahi-Mahi**

Spiced Rub

#### TOPPING & SPREADS

##### **Gourmet Toppings**

Cheeses | Cheddar, Colby Jack,  
Provolone Lettuce, Tomato, Red  
Onions

##### **Warm Toppings**

Caramelized Onions, Charred Jalapeños,  
Roasted Wild Mushrooms, Applewood  
Bacon

##### **Fancy Spreads**

Horseradish Spread, Dijon  
Mustard, Ketchup, Chipotle Aioli

#### SIDES

Choice of Two (2)

Baked Beans

Home Made Pasta Salad

Macaroni and Cheese

House made Chips

Buns- Potato, Brioche, Wheat

#### DESSERTS

Assorted Cookies

Tropical Fresh Cut Fruits

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea

*Additional \$200.00 will be applied to groups less than 25.*

# LUNCH

## SMALL LUNCH BUFFET SELECTIONS

*(Small Lunch Buffet Selections Are Designed For 25 Guests & Below)*

### Crafted Sandwich Shop | 56

#### SOUP

Roasted Plum Tomato

Pesto Parmesan Crostini (V)

#### SALADS

Young Heirloom Tomatoes | Fresh  
Mozzarella, Hand-Torn Basil, Red Onions,  
Balsamic Glaze (V)

Chopped Salad

Spring Mix, Tomato, Kalamata Olives, Red  
Onions, Italian Dressing

#### MAIN COURSE

##### **Roast Beef**

Balsamic Onions, Arugula,  
Horseradish Spread, Focaccia or  
Kaiser

##### **Turkey Rueben**

Sauerkraut, Swiss Cheese, Russian  
Dressing, Marble Rye

##### **Vegan Wrap**

Avocado, Carrot Hummus, Arugula, Seasonal  
Squash, Portobello Mushroom

#### ACCOMPANIMENTS

House-Made Potato Chips

Pickle Spears

#### DESSERTS

Chef's Choice

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea

# LUNCH

## PLATED LUNCH CHOICES

*Select One Salad, One Entrée and One Dessert for Your Entire Group - Includes Hearth Breads and Butter & Freshly Starbucks Coffee & Tea*

### SALADS

**Classic Caesar** | Baby Romaine  
Lettuce, Herbed Croutons,  
Aged Parmesan, Creamy  
Dressing (V)

**27 Palms Salad** | Spring Mix,  
Tomato, Cucumber, Red Onion,  
Strawberry, Feta, Raspberry  
Vinaigrette

**LBV Salad** | Cucumber wrapped  
Spring mix, Heirloom Tomatoes,  
Shoestring Carrots, Pearl Onions,  
Apple Mango Vinaigrette

### MAIN COURSE

**Marinated Airline Chicken Breast | 56 PP**  
Rosemary Fingerling Potatoes, Heirloom Baby  
Carrots, Haricot Verts, Balsamic Butter

**Blackened Salmon | 60 PP**  
Saffron Risotto, Grilled Asparagus, Pineapple  
Salsa

**Seared Petite Filet | 62 PP**  
Yukon Mash, Caramelized Onions, Charred  
Vegetables, Tomato Butter

**Vegetarian | 48 PP**  
*\*Silent Vegetarian Option Available*  
Cauliflower Risotto | Wild Mushrooms,  
Parmesan, Pesto Cream

**Vegan | 48 PP**  
Plant Based Pulled Oats Bolognese

### DESSERT

**Key Lime Pie** | Crystallized Graham Cracker,  
Candied Lemon

**Cheesecake**

**Lemon Cello**

### BEVERAGES

**Freshly Brewed Starbucks Coffee & Tea**



# LUNCH

## GRAB & GO LUNCH

### Build Your Own Box Lunch | 58

*Includes Bottled Water, Whole Fruit of the Moment, Side Salad, Crafted Sandwich, Vegetable Chips and Dessert*

#### SIDE SALAD

*Select One*

**Potato** | Bacon, Scallions, Cheddar

**27 Palms Salad** | Spring Mix, Tomato, Cucumber, Red Onion, Strawberry, Feta, Raspberry Vinaigrette

**Quinoa** | Cranberries, Roasted Butternut Squash, Snow Peas, Raspberry-Champagne Vinaigrette (V)

#### MAIN COURSE

*Select Up To Three*

**Turkey Club** | Bacon, Lettuce, Tomato, Herb Mayonnaise

**Italian** | Salami, Capicola, Copa Ham Provolone Cheese, Roasted Peppers, Oil & Vinegar

**Roast Beef** | Horseradish Mayonnaise, Aged Cheddar, Caramelized Onions, Arugula, Roasted Tomatoes

**Caprese** | Fresh Mozzarella, Heirloom Tomatoes, Pesto Spread, Balsamic Reduction (V)

**Veggie Wrap** | Carrot Hummus, Baby Spinach, Feta Cheese, Grilled Zucchini, Eggplant, Portobello Mushroom (V)

#### DESSERTS

Crafted Jumbo Double Chocolate Chip

Cookie

Whole Fruit

#### BEVERAGES

Freshly Brewed Starbucks Coffee & Tea

# RECEPTION



# RECEPTION

## COLD HORS D'OEUVRES

Minimum of 40 Pieces

### MEAT & POULTRY | 10 EACH

Cranberry Chicken Salad | Toast Points

Beef Tenderloin | Boursin Spread, Olive Oil Crostini

Prosciutto & Melon | Balsamic Syrup, Micro Watercress

### HOT HORS D'OEUVRES

Minimum of 40 Pieces

### MEAT & POULTRY | 9 EACH

**Ham & Cheese Empanada**

**Crispy Chicken Bite** | Spiked Honey, Pickled Fresno

**Pork Belly** | Bourbon Glazed, Whipped Sweet Potato, Pickled Apple Relish

**Sheraton Burger** | Black Angus Beef, Aged Cheddar, Pickle, Green Chili and Bacon

### FISH AND SEAFOOD | 10 EACH

**Poached Shrimp** | Cocktail Sauce, Finger Lime, Lemon (SF)

**Ahi Tuna Poke** | Toasted Macadamia Nuts, Soy Glaze, Radish Cress (N)

**Smoked Salmon Mille-Feuille** | Chive Cream Cheese, Crispy Capers

**Lobster Salad** | Savory Tart, Mango, Cilantro-Sweet Chili Dressing (SF)

### FISH AND SEAFOOD | 9 EACH

**Tempura Shrimp** | Sriracha Aioli (SF)

**Maryland Crab Cake** | Citrus Mayonnaise (SF)

**Lobster Toast** | Cognac Cream, Chives, Toasted Sesame

### VEGETARIAN | 9 EACH

**Tomato Bruschetta** | Petit Basil, Garlic, Olive Oil Crostini

**Spiced Watermelon** | Manouri Cheese, Balsamic Pearls, Micro Watercress

**Brie Cheese** | Raisin Cranberry Crostini, Apricot Rosemary Gel

### VEGETARIAN | 8 EACH

**Vegetable Spring Roll** | Sweet Chili

**Breaded Artichoke** | Boursin Cheese

**Grown Up Grilled Cheese** | Gruyere, Parmesan, Cheddar

**Wild Mushroom Arancini** | Truffle Essence, Parmesan, Lemon Aioli

# RECEPTION

## CHILLED STATIONS

### DOMESTIC or AGED ARTISANAL CHEESE DISPLAY | 38 PP

*Variety of Four Types of Cheese*

**Accompaniments** | Grapes, Fig Jam, Local Honey,  
Marcona Almonds (N)

Sliced Baguette, Walnut Raisin Rolls, Crackers (N)

### VEGETABLE CRUDITÉ | 25 PP (V)

*Selection of Raw Vegetables*

**Dips** | Roasted Tomato, Ranch,  
Hummus

### SHRIMP COCKTAIL DISPLAY | 35 PP (SF)

**Condiments** | Cocktail Sauce, Wasabi Mayonnaise,  
Fresh Lemons

### GUACAMOLE BAR | 29 PP (GF)

**Smokey & Charred** | Roasted Corn, Smoked Onion,  
Cilantro, Pico De Gallo, Fresh Chiles (V)

Vegetable Sour Cream, Three Cheese Dip, Chicken or  
Carne Asada

**Plain Jane** | No Frills, Just Good Old' Fashioned,  
Freshly Made Avocado Goodness (V)

Served with Fresh Fried Tortillas

### HAND CRAFTED SUSHI | 43 PP

*\*Attendant Required, Indoor & Outdoor*

**Collection of Nigiri, Sashimi and Maki Rolls**

### SALAD DISPLAY STATION | 23 PP

*Select One Choice From Below*

**Spinach** | Baby Spinach Leaves, Frisée, Pine Nuts,  
Crimini Mushrooms, Roasted Peppers,  
Champagne Dressing (V)

**Caesar** | Romaine Lettuce, Grilled Marinated  
Chicken, Herbed Garlic Croutons, Shaved Parmesan,  
Caesar Dressing

**BLTA** | Hearts of Romaine, Applewood-Smoked  
Bacon, Semi-Dried Tomatoes, Haas Avocado,  
Ranch Dressing

# RECEPTION

## HOT STATIONS

### ARTISAN GRILLED CHEESE | 31 PP

*\* Indoor & Outdoor*

**Ham & Cheese** | Provolone, Tomato Jam, Giardiniera Relish

**Cheesy Madness** | Cheddar, Provolone, Asiago Cheeses (V)

**Turkey & Bacon** | Gruyere Cheese, Tomato, Dijonnaise Served on Sourdough Bread

### MAC & CHEESE | 31 PP

*Select Two From Below*

**Traditional** | Velvety Cheese Sauce (V)

**Short Rib & Gouda** | 36 Hour Slow Braised Beef, Gremolata Crumb, Wild Mushrooms

**Tiger Shrimp** | Aged Vermont White Cheddar, Cognac, Chives, English Peas (SF)

**Jalapeño** | Applewood Smoked Bacon, Smoked Cheddar Cheese, Herb Crumb

### BAJA COASTAL TACOS | 31 PP

Blackened Mahi, Grilled Chicken, Hanger Steak

Napa Cabbage, Lime, Hot Sauce Bar, Pickled Fresno,

Chipotle Aioli Guacamole, Pico de Gallo, Cotija Cheese

Warm Flour & Corn Tortillas to Order

### ASIAN STATION | 33 PP

*Select Three From Below*

**Poke Tuna (V)** | Tiger Shrimp (V) | Stir Fry Chicken | Kobe Beef

**Accompaniments** | Sweet Chili, Ginger, Snow Peas

**Jasmine Rice**

**Sesame Seed Wasabi Slaw**

**Tupat's Sauce**



# RECEPTION

## CARVING STATIONS

Chef Attendant Required

### POULTRY

#### **Pasture Prime Family Farms Turkey | 25 PP**

Yukon Mashed Potatoes, Traditional Gravy,  
Caramelized Onion Veloute, Cranberry Sauce

### BEEF

#### **New York Strip Loin | 33 PP**

#### **Beef Tenderloin | 39 PP**

Truffle Mashed Potato, Rosemary Balsamic  
Beurre Blanc, Pinot Noir Reduction, Collection  
of Mustards

#### **Prime Rib | 35 PP**

Creamer Potatoes, Creamed Spinach, Pan Au  
jus, Horseradish Cream

### LAMB (Halal Option Available)

#### **Dijon Herb Crusted Rack of Lamb | 37 PP**

Goat Cheese Polenta, Roasted Garlic Sauce,  
Natural Jus

### PORK

#### **Pulled Smoked Pork Shoulder | 27 PP**

Cole Slaw, Traditional Mac & Cheese,  
Selection of BBQ Sauces

#### **Bourbon Maple Glazed Ham | 29 PP**

Crushed Yukon Potatoes, Grain Mustard Sauce,  
Herbed Biscuits

### FISH

#### **Whole Florida Snapper | 32 PP**

Smashed Avocado, Shaved Cabbage-Cilantro,  
Grilled Mango-Papaya Slaw, Chipotle Cream,  
Warm Corn Tortillas

#### **Miso Glazed Pacific Sea Bass | 39 PP**

Steamed Lemongrass Rice, Grilled Bok Choy, Soy-  
Lime Butter Sauce, Sesame Teriyaki Glaze

*(All Carving Served With Warm Silver Dollar Rolls)*

# RECEPTION

## DESSERT STATIONS

### CAKES | 14

Banana Foster  
Cappuccino  
Chocolate Earthquake

### DESSERT SHOOTER | 10

Brownie  
Chocolate Mousse  
Key Lime  
Hazelnut Mousse  
Crème Brulé  
N.Y. Cheesecake  
Strawberry Shortcake  
Tres Leche  
Mango Guava  
Espresso Panna Cotto



# BEVERAGES



# BEVERAGES

## PREMIUM PACKAGE

Cash or Consumption

### OPEN BAR PER PERSON PACKAGE

Two Hours | 38  
Three Hours | 48  
Four Hours | 58  
Each Additional Hour | 14

### BEER | 9 PER DRINK

Michelob Ultra  
Bud Light  
Stella Artois  
Corona

### NON-ALCOHOLIC | 7 PER DRINK

Assorted Soft Drinks, Bottled Water

### WINE | 10 PER GLASS

#### White

Chardonnay  
Pinot grigio  
Prosecco

#### Red

Merlot  
Pinot noir  
Cabernet

### SPIRITS | 15 PER DRINK

Smirnoff Vodka  
Beefeater Gin  
Bacardi Rum,  
Jose Cuervo Gold Tequila  
Jim Beam Bourbon,  
Seagrams7 Whiskey  
Grant's Family Reserve Scotch  
Bols Triple Sec

*A bartender fee of \$175.00 per bar up to three hours. \$100.00 each additional hour.*





# BEVERAGES



## ULTRA PREMIUM PACKAGE

Cash or Consumption

### OPEN BAR PER PERSON PACKAGE

Two Hours | 45  
Three Hours | 55  
Four Hours | 65  
Each Additional Hour | 16

### WINE | 10 PER GLASS

<u>White</u>	<u>Red</u>
Chardonnay	Merlot
Pinot grigio	Pinot noir
Prosecco	Cabernet

### NON-ALCOHOLIC | 7 PER DRINK

Assorted Soft Drinks, Bottled Water

### SPIRITS | 15 PER DRINK

Absolute Vodka  
Bacardi Light Rum  
Captain Morgan's Rum  
Bombay Sapphire Gin  
Johnnie Walker Black Scotch  
Knob Creek Bourbon  
Crown Royal Whiskey  
Don Julio Blanco Tequila

### BEER | 9 PER DRINK

Michelob Ultra  
Bud Light  
Stella Artois  
Corona

*Attendant required. Minimum of six stations.*





# DINNER

## DINNER BUFFET SELECTIONS

### Classic Buffet | 70

#### SALADS

**Sheraton House Salad** | Chef's Duet of Dressings

**Pesto Parmesan Pasta Salad**

**Cucumber and Feta Cheese Salad**

#### MAIN COURSE

**Grilled Mahi Mahi** | Mango Pico De Gallo

**Hickory Smoked Pork Loin** | Apple Roasted Sage Demi-Glace

**Chicken Chardonnay** | Garlic Beurre Blanc

#### SIDES

**Chef's Seasonal Vegetable Medley**

**Garlic Mashed Potatoes**

**Jasmine Rice**

**Freshly Baked Rolls and Sweet Butter**

#### DESSERTS

**Chef's Selection of Desserts**

#### BEVERAGES

**Freshly Brewed Starbucks Coffee & Tea**

**Iced Tea and Lemonade**

# DINNER

## DINNER BUFFET SELECTIONS

### Southwest | 75

#### SALADS

**Western** | Romaine, Queso Fresco,  
Diced Tomatoes, Black Beans,  
Roasted Corn, Cilantro Lime  
Vinaigrette (V)

**Cole Slaw** | Carrots, Green Cabbage,  
Sweet Peppers, Shredded Jicama,  
Cilantro Leaves, Jalapeño (V)

#### WARM APPETIZER & SOUP

Nacho Bar

Warm Tortillas

Guacamole, Poblano Queso, Fresh Lime  
Crema, Salsa (V) (GF)

#### **Soup**

Black Bean and Smoked Turkey Cilantro,  
Avocado, Cotija Cheese

Spicy Chicken Tortilla Soup

#### MAIN COURSES

**Baja Coastal** | Taco Station

Blackened Mahi, Chicken, Flank Steak

Napa Cabbage, Lime, Hot Sauce Bar,  
Pickled Fresno Peppers , Chipotle Aioli

Pico de Gallo, Cotija Cheese

Warm Yellow Corn & Flour Tortillas (GF)

#### SIDES

**Tex Mex Rice** | Guajillo Chili, Cilantro,  
Roasted Corn (V)

**Refried Beans** | (V)

#### DESSERTS

**Mexican Wedding Shooters (N)**

**Tres Leches**

#### BEVERAGES

**Freshly Brewed Coffee & Tea**

# DINNER

## DINNER BUFFET SELECTIONS

A Night in Italy | 85

### COLD APPETIZERS & SALADS

**Market Greens** | Romaine, Spinach, Arugula, Focaccia Croutons, Tomato Cakes, Red Onions, Carrots, Champagne Dressing (V)

**Panzanella** | Croutons, Cappicola, Tomatoes, Cucumber, Asiago Cheese, Aged Balsamic Vinaigrette

**Antipasti Marinated Mushrooms (V)**

**Grilled Asparagus** | Shaved Parmesan, Lemon Zest (V)

**Marinated Zucchini, Yellow Squash, Eggplant** | Basil Oil (V)

**Roasted Red & Yellow Peppers** | Sweet Garlic (V)

**Citrus Marinated Olives, Stuffed Cherry Peppers (V)**

**Red & Yellow Semi-Dried Tomatoes (V)**

### CHEESE CURD MEAT STATION

Soft Pecorino, Aged Parmesan, Marinated Mozzarella

Prosciutto, Salami, Mortadella

Truffle Honey, Dried Fruit, Crackers

### PASTA

**Orecchiette** | Shrimp and Crab, Green Peas, Red Pepper, Pesto

**Bucatini** | Tomato & Cream Fondue, Dried Chili (V)

### MAIN COURSE

**Chicken Saltimbocca** | Fresh Mozzarella, Sage, Madeira Jus

**Braised Short Rib** | Creamy White Polenta, Mushroom Ragu, Northern Beans, Sangiovese Reduction

### SIDES

**Broccoli Rabe** | Sautéed With Garlic & Fresh Parsley

### DESSERTS

**Tiramisu**

**Cannoli**

**Lemon Cello**



# DINNER

## DINNER BUFFET SELECTIONS

Palms | 95

*Served With Hawaiian Sweet Rolls & Butter Balls*

### SALADS

**Grilled Pineapple and Papaya** | Kale, Shallots, Crushed Macadamia Nuts, Citrus Dressing (N) (V)

**Hearts of Palm** | Fennel, Cabbage, Green Onion, Sweet Chili Vinaigrette (V)

**Macaroni** | Shredded Carrots, Creamy Dressing

### SMALL PLATES | POKE STATION

**Ahi Tuna Poke** | Chopped Romaine, Jasmine Cilantro Rice, Avocado, Dice Tomato, Seaweed Salad, Red Onions, Mangos, Sweet Soy (N)

### MAIN COURSE

**Huli-Huli Chicken** | Palm Sugar, Soy-Glazed Roasted Pineapple

**Hawaiian BBQ** | Hawaiian Pork Loin, Pineapple Salsa

**Garlic Shrimp**

### SIDES

**Pineapple Coconut Fried Rice (V)**

**Sautéed Green Beans** | Ginger, Cashews, Sweet Soy (N) (V)

**Herb Roasted Fingerling Potatoes**

### DESSERTS

**Coconut Cake**

**Polynesian Brownies** | Almond Rocher (N)

**Rum Cake** | Orange Scented Raisins

### BEVERAGES

**Freshly Brewed Starbucks Coffee & Tea**

# DINNER

## PLATED DINNER CHOICES

*Select One Salad, One Entrée and One Dessert for Your Entire Group - Includes Hearth Breads and Butter & Freshly Brewed Coffee & Tea*

### APPETIZER & SALADS

**Classic Caesar** | Baby Romaine Lettuce, Herbed Croutons, Aged Parmesan, Creamy Dressing (V)

**Watermelon** | Heirloom Baby Tomato, Goat Cheese Sphere, Lime Mint Vinaigrette (V)

**Bouquet of Young Field Greens** | Candy Beets, Strawberries, Mango, Crispy Leeks, Tomato-Truffle Vinaigrette (V) (N)

### **Gulf Shrimp Cocktail**

### SILENT VEGETARIAN OR VEGAN OPTION

*Select One From Below*

### **Vegetarian | 70**

**Butternut Squash Risotto** | Wild Mushrooms, Parmesan, Walnut Pesto (N)

**Grilled Sweet Potato** | Ricotta, Broccoli

### **Vegan | 74**

Plant Based Vegan Chili with Vegan Pasta

### MAIN COURSES

### ***Dijon and Herb Crusted Chicken | 85***

Sweet Potato Mash, Parsnip Purée, Asparagus, Natural Chicken jus

### ***Pan Seared Black Grouper | 95***

Creamy White Beans, Zucchini, Pinot Noir Reduction

### ***Filet of Beef | 105***

Truffle Mash, Heirloom Carrots, Port Wine Sauce

### PLATED DINNER DESSERTS

**Dark Chocolate Mousse Dome** | Maracaibo Chocolate, Crunchy Praline

### **Lemon Cello**

### **Fruit Cheesecake**

**Fruit Plate** (V) (Vegan)

### ENTRÉE DUET | 125

### **Filet of Beef & Atlantic Lobster Tail (SF)**

Truffle Potato Gratin, Corn Purée, Delta Asparagus, Cabernet Reduction

# DETAILS





# DETAILS

## TERMS & CONDITIONS

### MENU TASTING

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A complimentary taste panel will be arranged for definite business on plated menus with a food and beverage minimum of \$12,000 or more. Based on availability prior to the event for up to four persons. Additional attendees can be accommodated at 50% of the menu price.

### SPLIT MENUS

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If entrees are requested, the salad, entrée sides and dessert will be the same for all guests. You may choose up to three entrée proteins for your function. The cost for the higher price entrée will be charged plus \$25 dollars per guest to cover the spread.

### DISCLAIMER | BREAKFAST

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Breakfast and Enhancements are charged on a guarantee or actual attendance if greater than guarantee. Breakfast is designed for a maximum of one and one-half hours of service. Additional hours are available at an additional charge of \$12.00 per person, per hour. Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing.

All prices are subject to prevailing sales tax and service charge.

### DISCLAIMER | LUNCH BUFFET

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Buffet Luncheons are charged on guarantee or actual attendance if greater than guarantee. These menus are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$12.00 per person, per hour. Food items are NOT transferable to other function rooms.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

### DISCLAIMER | RECEPTION ACTION STATION

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Chefs at \$200.00 each and Attendants at \$125.00 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$150.00 per chef, per hour or \$75.00 per attendant per hour. Reception Stations are charged on guarantee or actual attendance if greater than guarantee, reception stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$9.00 per person, per hour.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.

### DISCLAIMER | RECEPTION

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Reception Stations are charged on a guarantee or actual attendance if greater than guarantee. Reception Stations are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$10.00 per person, per hour.

Food & Beverage pricing is subject to change without notice. Pricing can be guaranteed up to three months out, if requested and confirmed in writing. All prices are subject to prevailing sales tax and service charge.



# DETAILS

## TERMS & CONDITIONS

### PRICES AND PAYMENT

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All food, beverage and room rental are subject to a taxable 25% Service Charge for indoor events and outdoor events are subject to a taxable Service Charge of 26%. All events are subject to a sales tax of 6.5%. Prices are subject to change and will be guaranteed 90 days prior to your function.

### FOOD AND BEVERAGE

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All food and beverage must be purchased exclusively from the Sheraton Orlando Lake Buena Vista Resort and consumed in designated function areas. The Department of Health prohibits the hotel from allowing food to be removed from the function location. We kindly request that all function details, including menu selections, be finalized at least 30 days prior to the event. Event orders will be issued for all organized food and beverage functions approximately 20 days in advance and a signature in acknowledgment of the arrangements contained therein will be required a minimum of 14 days prior to the event.

### FOOD ALLERGY | SPECIAL MENU

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In the event that any of the attending guests have food allergies, client shall inform the Hotel of the names of such persons and the nature of their allergies 10 days in advance, in order that the Hotel can take the necessary precautions when preparing their food. The Hotel undertakes to provide on request, full information on the ingredients of any items served to your group. Though our kitchens are not allergen free we strive to provide appropriate meal options for all guests. It is our intent to accommodate any requests due to special dietary restrictions. Special Meal requests must be submitted as part of your function guarantee. These requests include special meals for vegetarians and guests with dietary or food allergies. Kosher meals require a minimum 14 business days prior notice.

### BEVERAGE PACKAGES

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Prices are quoted on a per person basis. A fee of \$175 per bartender will be applied to package bars up to 4 hours. Generally, one bartender is required per 75 guests. Each additional hour is \$100 per bartender. Tableside wine service is not included in package bars. Please refer to the wine list for bottle pricing. Consumption Bars require a minimum of 25 people for service. Bar service under 25 people will be based on a package/per person price, with a minimum revenue required of \$500.

### FEES

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For all buffets of fewer than 25 guests, a \$200 set up fee will be charged. Chefs at \$175 each and Attendants at \$125 each are designed for a maximum of two hours of service. Additional hours are available at an additional charge of \$175 per chef, per hour or \$75 per attendant per hour. Bartender fees are \$225 per Bartender with a maximum of 4 hours. One Bartender will be staffed for every 75 guests. Cashier fees are \$150 per hour, per Cashier with a two-hour minimum, and \$45 for each additional hour. One Cashier will be staffed for every 100 guests.

### BUFFET MEALS

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Stations, either displayed or action, will be prepared for the entire guarantee and not for a portion thereof. Our buffets and food stations are all priced as per the following meal durations:

*Breakfast Buffet* – One and a Half Hours  
*Lunch, Dinner Buffets, and Reception / Stations* – Two Hours  
*Coffee Breaks* – Thirty Minutes

Should you require additional time, this can be arranged for an additional fee. Please coordinate with your Meetings and Special Events Manager for a personalized proposal.

# DETAILS

## TERMS & CONDITIONS

### GUARANTEES

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The guaranteed number of attendees is due at noon, three business days prior to the function date. This count is not subject to reduction. If not received by this time, the estimated number listed on the contract will become your guarantee. An increase of attendees on the day of the event greater than 5% may result in additional costs and substitution of food and beverage products. This guarantee will apply to all aspects of your event (Food, Beverage, and Destination Service). This will be considered a guarantee for which you will be charged even if fewer guests attend, unless your attendance exceeds your guarantee. You will be charged for the guaranteed guest count, or the actual guest attendance, whichever is greater. Should your guaranteed final attendance be significantly less than your tentative count, the hotel reserves the right to move your event to a more suitable location to better serve your guests. Changes or additions to food or beverage made seven or fewer business days prior to a function's date may incur additional charges.

### OUTDOOR FUNCTIONS AND WEATHER CALL

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Weather calls will be made by the Client upon the recommendation of the Hotel. Should you be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will be moved indoors.

The Hotel reserves the right to make the final decision regarding outdoor functions. In the event that the Client should choose to keep an event outdoors in spite of the Hotel's recommendation, a Reset Fee equivalent to \$10 per person will be incurred for a double set of the weather backup location

### SIGNAGE AND LITERATURE

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Signage is to be used outside meeting rooms only. The Resort reserves the right to remove signage which is considered to be inappropriate and must be professionally printed. The posting of any items (posters, signs, etc.) on any function room walls or doors is strictly prohibited. Rental arrangements can be made for easels or cork boards. Banner displays will incur an additional set-up charge.

### ALCOHOL

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The sale and service of all alcoholic beverages is regulated by the Florida State Division of Alcoholic Beverages and Tobacco. It is our policy, therefore, that no alcoholic beverages may be brought into the resort at any time.

For similar liability reasons, no food may be brought into the resort for any catered functions. Florida law requires all alcohol service to end at 2:00 am. We require that all guests carry their identification with them to the function, as they may be required to show proof of legal drinking age. The hotel reserves the right to refuse service to any guest that may appear to be intoxicated.

### SECURITY

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The resort will not be responsible for the damage or loss of any equipment or articles left in the resort prior, during or following a banquet function.

Dedicated security staff is available and the charge begins at \$65.00 per officer, per hour (4 hour consecutive minimum). Arrangements must be made in advance for Loss Prevention officers to be present.





SHERATON

Orlando  
Lake Buena Vista Resort

Scott Phillips  
Executive Chef

Jim Deja  
Sous Chef

Juan Torres  
Banquet Chef

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# Catering Menus