

Catering Menu



Catering Menu

CAMBRIA HOTELS CATERING POLICIES

Ft. Lauderdale, FL

Property Location

FLD87

Property Code

Banquet Menus

A member of the hotel Sales Team will work directly with you and the hotel Food + Beverage Manager to produce a menu that is most satisfying to our customers.

All menu selections must be confirmed at least seven (7) days prior to the date of the respective catering/event service to ensure proper and timely ordering of food & beverage produces for your event.

Outside Food + Beverage

No outside food and/or beverage can be brought into the meeting rooms or public areas of the hotel. Any unconsumed food and/or beverage ordered by your group during your event may not be taken from the hotel.

Guarantees

Your Sales representative or designated hotel manager must receive your final guaranteed attendance number for your catering/event service no later than 7 days prior to date of the respective catering/event services.

The hotel will charge you for the guaranteed attendance or the number actually served, whichever is greater.

If your final guarantee is received less than 7 days prior to the date of the respective catering/event service, the hotel will be charge you for your original contract amount or the number actually served, whichever is greater.

Service Charge Sales Tax

All prices shown are subject to a service charge equal to 24% of total food and hosted beverage charges and state sales tax of 7%.

Payment Arrangements

A master account may be established for room, tax, food + beverage, and miscellaneous charges incurred during the function.

Establishment of billing terms (i.e. direct bill) will require approval from hotel management at least 30 days prior to date of catering/event service.

Payment by check requires approval from hotel management prior to the event.

Payment by credit card requires submission of a completed and signed credit card authorization form provided by the hotel. The hotel will authorize the full amount due for all catering/event services as listed on the respective Banquet Event Order(s) (BEO[s]) 7 Days prior to date of first catering/event service.

Breakfast Menu



Catering Menu

BREAKFAST BUFFETS

Get Up + Go \$25 per person

- assorted individual yogurt
- fresh whole fruit
- freshly brewed coffee
- assorted hot tea | honey

Rise + Shine \$30 per person

- mini assorted muffins | assorted pastries
- butter | jelly
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

Breakfast Bar \$35 per person

- steel-cut oatmeal | blueberries | brown sugar
honey | cream
- yogurt | berries | granola
- fresh seasonal fruit salad
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

All-American Breakfast Buffet \$40 per person

- scrambled eggs | cheese | salsa
- bacon or sausage
- breakfast potatoes
- mini blueberry muffins | assorted pastries
- fresh seasonal fruit salad
- orange juice | cranberry juice
- freshly brewed coffee
- assorted hot tea | honey

Fit and Fresh \$42 per person

- egg white scramble | tomato | spinach
- turkey sausage
- steel-cut oatmeal | blueberries | strawberries
- whole wheat english muffins | butter | jelly
- fresh fruit salad
- orange juice | apple juice
- freshly brewed coffee
- assorted hot tea | honey

ENHANCEMENTS

Oatmeal Bar \$8 per person

- steel-cut oatmeal | strawberries | blueberries
brown sugar | honey | cream

Yogurt + Berries \$12 per person

- vanilla yogurt | fresh seasonal berries | crunchy granola

Cold Cereals \$5 per person

- assorted cereals
- non-fat milk | 2% milk
- fresh fruit

Pancakes + Syrup \$9 per person

- buttermilk pancakes | butter | syrup
substitute flavored pancakes (select one) - add \$2pp
blueberry | strawberry | banana | chocolate chip

French Toast + Syrup \$9 per person

- French toast | powdered sugar | butter | syrup

Assorted Bagels \$60 per dozen

- with chive and plain cream cheese

Sliced Melon + Strawberry Platter

- sliced seasonal melon | cubed pineapple
strawberries | grapes
serves up to 15 people \$60
serves up to 40 people \$105

Catering Menu

AM MEETING BREAKS

Yogurt + Berry Bar \$12 per person

- assorted individual yogurt
- fresh seasonal berries
- crunchy granola
- honey

Snack Bar \$12 per person

- Individual mixed nuts
- individual bags of chips
- assorted granola bars + candy bars

Sliced Melon + Strawberry Platter

- sliced seasonal melon | cubed pineapple
strawberries | grapes
serves up to 15 people \$60
serves up to 40 people \$105

BEVERAGES

Beverage Selections

- freshly brewed coffee \$65. per gallon
 - assorted hot tea \$65 per gallon
-
- individual fruit juices - assorted \$3 each
 - individual sodas - assorted \$2 each
 - bottled water \$2 each
 - sparkling water \$5 each
 - Red Bull®/energy drinks \$6 each
 - vitamin water/sport drinks \$5 each
-
- lemonade \$65 per gallon
 - brewed iced tea \$65 per gallon
-

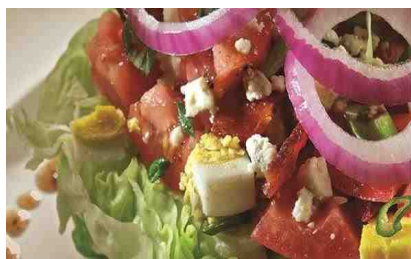
All Day Beverage Package (8 Hours)

Freshly brewed coffee, Assorted soft drinks, bottled Water and sparkling water \$40 per person

Half Day Beverage Package (4 Hours)

Freshly brewed coffee, Assorted soft drinks, bottled Water and sparkling water \$20 per person

Lunch Menu



Catering Menu

LUNCH BUFFETS

Build-Your-Own Deli Sandwich \$30 per person

- mixed greens | tomato | red onion | croutons
balsamic vinaigrette | bleu cheese dressing
- sliced turkey | sliced ham | chicken salad
- american cheese | swiss cheese | provolone
- lettuce | tomato | red onion | pickles
- black pepper mayo | mustard
- ciabatta | 9-grain bread
- individual bags of chips - assorted
- chocolate chip cookies | oatmeal cookies

Steak + Frites \$50 per person

- ciabatta bread | butter
- mixed greens | tomato | red onion | croutons
balsamic vinaigrette | bleu cheese dressing
- seared flat iron steak | sautéed spinach + mushrooms | bordelaise
pesto drizzle
- snickerdoodle cookie | vanilla ice cream | bourbon caramel

The Working Lunch \$35 per person

- chopped iceberg salad , bacon | egg | bleu cheese | tomato | red
onion | scallion | bleu cheese dressing

select one sandwich - for both, add \$4pp

- charred tomato basil mozzarella sandwich | lettuce | red onion
lemon-garlic aioli | basil pesto
- turkey avocado sandwich | tomato | lettuce | red onion | guacamole
9-grain bread
- fudge brownies

Artesian Lunch \$35 per person

- caesar salad | tomato | parmesan | croutons
- margherita flatbread | mozzarella | tomato | pesto
- artisan flatbread | mozzarella | pepperoni | mushroom pesto
parsley
- penne marinara + meatballs
- ricotta cheese | pesto
- tiramisu

American Burger Buffet \$40 per person

- mixed greens | tomato | red onion | croutons
balsamic vinaigrette | bleu cheese dressing

includes 1/2-burger per person

- angus cheeseburger | american cheese | lettuce
tomato | onion | pickle | 1000 island | brioche bun
- black bean burger | pepper jack cheese | lettuce | red onion | tomato |
chipotle aioli | brioche bun

select one additional 1/2-burger per person

- blt+e burger | over-hard egg | pepper jack cheese | lettuce
red onion | tomato | black pepper aioli | brioche bun
- french fries | ketchup
- chef selection dessert | seasonal local fruit

Taco Bar \$45 per person

- fajita seasoned chicken
- fajita seasoned ground beef
- fish of the day
- shredded lettuce | fresh avocado | cheese | tomato salsa
- soft flour tortillas
- borrracho beans
- churros with dipping sauce

Catering Menu

PLATED LUNCHES

minimum of 15 guests

Soup and Sandwich \$22 per person

- tomato-basil soup
- classic grilled cheese

Cambria Cheeseburger \$25 per person

- american cheese | lettuce | tomato | red onion | pickle
thousand island dressing
- choice of: french fries, onion rings, caesar salad, or fresh fruit salad

Cubano “Mojo-Pork” on Ciabatta \$25 per person

- pulled pork | swiss cheese | ham | dill pickles | cilantro | mojo aioli
- choice of: french fries, onion rings, caesar salad, or fresh fruit salad

Turkey Avocado Sandwich \$25 per person

- turkey | tomato | lettuce | red onion | guacamole | 9-grain bread
- choice of: french fries, onion rings, caesar salad, or fresh fruit salad

Choice of Iceberg Salad or Caesar Salad with lunch option below

Lemon Seared Breast of Chicken \$35 per person

- sautéed vegetables | roasted potatoes

Seared Flat Iron Steak + Frites \$45 per person

- sautéed spinach + mushrooms | bordelaise | pesto drizzle
- French Fries

Florida Snapper \$50 per person

- Mashed Potatoes, Lemon Asparagus

BOXED LUNCHES \$35

maximum order of 100

served with bag of chips, piece of whole fruit or cookie

Sandwich Options (choose two)

Turkey + Avocado Sandwich

- guacamole | lettuce | tomato | red onion | black pepper mayo

Ham + Swiss Sandwich

- roasted red pepper + artichoke tapenade | lettuce

Tuna or Chicken Salad on Croissant

- Lettuce | tomato

Veggie Wrap

- zucchini | squash | peppers | onions | spinach | hummus spread

Salad Options

Iceberg Salad

- bacon | egg | balsamic-marinated red onion | tomato | bleu cheese dressing

Chicken Caesar Salad

- parmesan | croutons

Classic Caesar Salad

- parmesan | croutons

Catering Menu

PM MEETING BREAKS

Cookie Monster \$20 per person

- chocolate chip cookies | oatmeal raisin cookies
peanut butter cookies
- individual bottles of 2% milk
- Assorted soft drinks

Happy Trails \$22 per person

- trail mix
- granola bars
- plain + Peanut M&M's®
- Pretzels
- Assorted soft drinks

Mediterranean Dips \$25 per person

- Roasted garlic hummus, Tabbouleh, pita chips
- tomato basil bruschetta crostini
- Assorted soft drinks

Charcuterie Board \$28 per person

- four assorted cheese
- honey
- assorted meats
- olive tapenade , crackers
- Assorted soft drinks

Snacks + Bakery Selections

- fudge brownies \$30 per dozen
- Assorted cookies chocolate chip ,
Oatmeal Raisin, Cookie Dough \$35 per dozen
- assorted individual bags of chips \$2 each
- assorted granola bars \$3 each
- assorted candy bars \$2 each
- bowl of fresh popcorn \$3 per person

Beverage Selections

- freshly brewed coffee \$65 per gallon
 - assorted hot tea \$65 per gallon
-
- individual fruit juices - assorted \$3 each
 - individual sodas - assorted \$2 each
 - bottled water \$2 each
 - sparkling water \$3 each
 - Red Bull®/energy drinks \$6 each
 - vitamin water/sport drinks \$5 each
-
- lemonade \$65 per gallon
 - brewed iced tea \$65 per gallon

Dinner Menu



Catering Menu

PLACED + PASSED HORS D'OEUVRES

(MIN ORDER 50 PCS OF EACH)

Chilled Selections

*Tomato Basil Bruschetta \$6 each

- chopped tomato | basil pesto | crostini

Caprese Skewer \$6 each

- tomato | mozzarella | basil | balsamic

Mini Crab Cakes \$6 each

- crab meat | onion | celery

Lemon Shrimp Cocktail \$7 each

- tomato horseradish sauce

Pretzel Dogs—Franks en croute \$6 each

Mini Chicken or Beef Empanadas \$6 each

Chicken Quesadilla Cornucopia \$7 each

Assorted Mini Quiche \$6 each

Thai Egg Rolls \$6 each

Warm Selections

Flatbread Wedges \$18 per person

- artisan | mozzarella, pepperoni, mushroom, pesto
- margherita | mozzarella, tomato pesto
- cheese only flatbread

Sea Salt Pretzel Sticks “on the rocks” \$15 per person

- caramelized onion + IPA cheddar fondue
- whole grain mustard

Fresh Guacamole Dip \$20 per person

- tortilla chips

Spinach + Artichoke Dip \$18 per person

- tortilla chips

Sesame Ginger Chicken Wings \$5 each

- bleu cheese or ranch dipping sauce

Jerk Spice Chicken Wings \$5 each

- bleu cheese or ranch dipping sauce

Classic Buffalo Chicken Drumettes \$5 each

- bleu cheese or ranch dipping sauce

* can be passed or placed. Passed may require additional fee for server(s).

Catering Menu

RECEPTION PLATTERS

Cheese Display

- assorted cheese | grapes
- ciabatta crostini
 - serves up to 15 people \$50
 - serves up to 40 people \$90

Sliced Melon + Strawberry Platter

- sliced seasonal melon | cubed pineapple
strawberries | grapes
 - serves up to 15 people \$60
 - serves up to 40 people \$105

Tapenade Platter

- hummus | artichoke tapenade | basiled tomatoes
- ciabatta crostini
 - serves up to 15 people \$60
 - serves up to 40 people \$100

Vegetable Crudit  Display

- ranch dipping sauce | hummus
 - serves up to 15 people \$50
 - serves up to 40 people \$90

Charcuterie Board

- assorted meats + cheeses | dried fruit | nuts
 - serves up to 15 people \$100
 - serves up to 40 people \$260

CHEF-ACTION STATIONS

Carving Stations

*served with accompanying sauces and mini slider buns
requires addition of chef-attendant @ \$50 per hour*

Slow-Roasted Prime Rib (serves 25) \$500

- au jus | horseradish cream

Sage-Roasted Turkey Breast (serves 15-20) \$300

- cranberry sauce | basil mayo

Honey-Glazed Ham (serves 15) \$250

- spicy brown mustard | BBQ sauce

BBQ-Braised Beef Brisket (serves 15-20) \$450

- BBQ sauce | creamy coleslaw

Enhancements

**served in hot chafing dishes*

- *spinach + mushrooms \$7 pp
- *saut ed mushrooms + peppers \$7 pp
- *garlic mashed potatoes \$7 pp
- *french fries | ketchup \$7 pp
- hot soup (gallon) \$35 ask about our selections
- individual bags of chips - assorted \$3 ea

Catering Menu

THEMED BUFFET DINNERS

Burger Buffet \$50 per person

- mixed greens | tomato | red onion | croutons
balsamic vinaigrette | bleu cheese dressing
- includes 1/2-burger per person*
- angus cheeseburger | american cheese | lettuce
tomato | onion | pickle | 1000 island | brioche bun
- black bean burger | pepper jack cheese | lettuce | red onion | tomato |
chipotle aioli | brioche bun

select one additional 1/2-burger per person

- blt+e burger | over-hard egg | pepper jack cheese | lettuce
red onion | tomato | black pepper aioli | brioche bun
- french fries | ketchup
- cheesecake tart | seasonal local fruit

Taco Bar \$45 per person

- Flour tortillas
- fajita seasoned chicken
- fajita seasoned ground beef
- fish of the day
- lime soaked cabbage | fresh avocado | cotija cheese
tomato salsa | soft flour tortillas
- borracho beans
- Churros with dipping sauce

"Fresh & Light" \$55 per person

- ciabatta bread | butter
- chopped romaine | tomato | crouton | parmesan
caesar dressing
- basiled pasta primavera | sautéed broccoli | charred onion | spinach
| mushroom | tomato | garlic | basil | scallion
- lemon seared breast of chicken | sautéed broccoli | charred onion
| olive oil | scallion | parsley
- Chocolate molten cake served with vanilla ice cream

Melina's Signature \$80 per person

- ciabatta bread | butter
- mixed greens | tomato | red onion | croutons
balsamic vinaigrette | bleu cheese dressing
- seared flat iron steak | sautéed spinach + mushrooms | bordelaise
pesto drizzle
- chicken cutlets | olive oil mashed potatoes | lemon asparagus
tomato vinaigrette
- Florida snapper | olive oil mashed potatoes | lemon asparagus
- Mini Assorted Cup Desserts

Catering Menu

DESIGN YOUR OWN DINNER BUFFET

minimum 20 guests \$85 per person
includes warm ciabatta bread with butter

Salad Options - Select One

Chopped Mixed Greens

- tomato | red onion | croutons | ranch dressing | balsamic vinaigrette

Iceberg Salad

- bacon | egg | tomato | red onion | bleu cheese dressing | balsamic vinaigrette

Caesar Salad

- tomato | parmesan | croutons | caesar dressing

Seasonal Fruit Salad add \$3 per person

Entrée Option - Select Two

Grilled Chicken with Pesto Drizzle

Slow-Cooked BBQ Beef Brisket

Penne Pasta with Chicken Alfredo + Parmesan

Grilled Mahi Mahi with lemon caper sauce

Seared Flat Iron Steak (3oz portion) Bordelaise

Starch Options - Select One

Mashed Potatoes

Oven-Roasted Potatoes + Onions

Mac + Cheese

Vegetable Options - Select One

Sautéed Broccoli

Rosemary Green Beans

Mixed Vegetables

Caramelized Brussel Sprouts

Dessert

Cup Desserts + Cookies

includes total of three pieces per person

- assorted mini cup desserts
- assorted cookies

Beverage Menu



Catering Menu

BAR SERVICE

requires addition of bartender @ \$150 - includes up to three hours of service (\$50 each additional hour)
one bartender per 40 guests required

Host Bar Packages

all prices subject to addition of service charge + sales tax

Call Brands:

First Hour	\$25 per person
Additional Hours	\$10 per person

Premium Brands:

First Hour	\$35 per person
Additional Hours	\$12 per person

Ultra Premium Brands:

First Hour	\$40 per person
Additional Hours	\$15 per person

Beer + Wine:

First Hour	\$15 per person
Additional Hours	\$8 per person

Host Bar - individual cocktail pricing upon consumption

all prices subject to addition of service charge + sales tax

• call spirits + cocktails	\$12
• premium spirits + cocktails	\$15
• domestic beer	\$7
• imported beer	\$10

Cash Bar

all prices include state tax

• call spirits + cocktails	\$13
• premium spirits + cocktails	\$16
• domestic beer	\$8
• imported beer	\$11

Catering Menu

BAR SERVICE

Ultra Premium Brands

- Ketel One Vodka
- Hendrick's Gin
- Appleton Estate Rum
- Cazadores Tequila
- Maker's Mark Bourbon
- Jameson Irish Whiskey

Premium Brands

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Cazadores Tequila
- Jack Daniel's Tennessee Whiskey
- Crown Royal Canadian Whiskey

Call Brands

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Rum
- Corazon Blanco 100% Agave
- Old Forester 86 Bourbon
- Jack Daniel's Tennessee Whiskey
- Jim Beam

Domestic & Imports - on Ice

- | | |
|-------------------------------|------|
| • Bud Light | \$7 |
| • Coors Light | \$7 |
| • Miller Light | \$7 |
| • Michelob Ultra | \$7 |
| • Heineken 0.0 | \$10 |
| • Modelo Especial | \$10 |
| • Stella Artois | \$10 |
| • Guinness | \$10 |
| • Blue Moon | \$10 |
| • Assorted Bud Light Seltzers | \$7 |
| • Assorted Cutwater Cocktails | \$8 |

Wine by the Bottle | 750mL bottle

- | | <u>bottle</u> |
|--|---------------|
| • Cambria Chardonnay Katherine's Vineyard California | \$60 |
| • Cambria Rose Julia's Vineyard California | \$60 |
| • Cambria Pinot Noir Julia's Vineyard California | \$60 |
| • Villa Sandi Prosecco Italy | \$65 |
| • Bex Riesling Germany | \$60 |
| • The Seeker Sauvignon Blanc New Zealand | \$65 |
| • Hahn Cabernet Sauvignon California | \$65 |

Additional Wines Available Upon Request

Non-Alcoholic Beverage Selections

- | | |
|--------------------------------------|-----------------|
| • freshly brewed coffee | \$65 per gallon |
| • assorted hot tea | \$65 per gallon |
| <hr/> | |
| • individual fruit juices - assorted | \$4 each |
| • individual sodas - assorted | \$2 each |
| • bottled water | \$2 each |
| • sparkling water | \$3 each |
| • Red Bull®/energy drinks | \$6 each |
| • vitamin water/sport drinks | \$5 each |
| <hr/> | |
| • lemonade | \$65 per gallon |
| • brewed iced tea | \$65 per gallon |

Audio Visual

Presentation

- Whiteboard (Markers & Eraser) or Flipchart (easel, paper, markers) \$25
- power strip \$10
- extension cord \$10

Microphones

- handheld wired microphone \$35

Projectors

- LCD and 8 Ft Screen \$500
- In house 84 in TV monitor with HDMI cable \$200

Podiums

- full-size floor podium \$75

Phone + Phone Lines \$75