



ZAYDE'STM
Kosher
Catering

Kosher Banquet Menus



Continental breakfasts include a selection of herbal teas, freshly brewed coffee, and decaffeinated coffee. Continental breakfasts are standing and provided for up to one hour. Table service is subject to space availability with 3.50 per person added.

CONTINENTAL BREAKFASTS

THE BOARDROOM - DAIRY

Florida orange, grapefruit juice in individual bottles

Sliced seasonal fruit

Assorted freshly-baked mini muffins, Danish, bagels, croissants

Selection of fruit preserves, sweet butter, cream cheese

27 per person

HEALTHY START - DAIRY

Orange, grapefruit, cranberry, V-8 juices in individual bottles

Seasonal fresh fruit, berries

Smoothies, bottled water

Individual low-fat plain and fruit yogurts

Raisin bran, blueberry muffins

Cranberry-walnut coffee cake

Granola bars

Selection of fruit preserves

29 per person

PLAZA GRAND - DAIRY

Orange, grapefruit, cranberry, V-8 juices in individual bottles

Seasonal fresh fruit, berries

Naked smoothies

Cold cereals, bananas, skim, 2%, soy milk

Scrambled egg and Monterey Jack breakfast wrap with fire-roasted salsa

Mini muffins, bakery-style coffeecakes, Danishes

Assorted bagels with cream cheese

Flavored fruit preserves, sweet butter, honey

35 per person

A minimum guarantee of 25 guests is required.

Offered in addition to menu prices to enhance your continental breakfast or breakfast buffet.
125 fee per carver/presentation station.

BREAKFAST STATIONS

OMELET STATION - DAIRY

Prepared to order farm-fresh eggs or egg whites
Choice of peppers, tomatoes, onions,
shredded cheddar cheese, mushrooms, sour cream, salsa
11 per person

SMOOTHIE BAR - DAIRY

Premium yogurt blended with choice of seasonal fruit,
berries, pineapple, coconut milk, orange juice
9 per person

SMOKED SALMON - DAIRY

Carved to order and served with pickled red onions,
capers, minced cooked egg, bagels, cream cheese
11 per person

A minimum guarantee of 25 guests is required.

Breakfast

Breakfasts include a selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

BREAKFAST BUFFETS

CYPRESS – DAIRY

Florida orange, grapefruit juice in individual bottles

Seasonal sliced fruit, berries

Fluffy scrambled eggs, breakfast potatoes

Assorted mini muffins, Danishes

Assorted bagels with cream cheese (regular and flavored)

Selection of fruit preserves, sweet butter

32 per person

JASMINE – DAIRY

Florida orange, grapefruit juice in individual bottles

Seasonal sliced fruit, berries

Individual plain and fruit yogurts

Cold cereals, bananas, skim, 2%, soy milk

Fluffy scrambled eggs, breakfast potatoes

Assorted mini muffins, assorted bagels, Danishes

Selection of fruit preserves, sweet butter, cream cheese

34 per person

MAGNOLIA – DAIRY

Orange, grapefruit, cranberry, V-8 juices in individual bottles

Seasonal sliced fruit, berries

Individual fruit yogurts

Cold cereals, bananas, skim, 2%, soy milk

Scrambled egg and Monterey Jack breakfast wrap with fire-roasted salsa

Potato pancakes, chive-dill sour cream

Streusel coffee cake, raisin bran muffins

Babka, rugalach

Assorted bagels

Selection of fruit preserves, sweet butter, cream cheese

37 per person

Groups with fewer than 40 guests are subject to a \$100 service charge.

A minimum guarantee of 25 guests is required.

Breakfasts include Florida orange or grapefruit juice, bakery basket with sweet butter, preserves and a selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

PLATED BREAKFAST

PLAZA BREAKFAST - DAIRY

Fluffy scrambled eggs, shredded cheddar cheese,
breakfast potatoes, fresh seasonal fruit cup

30 per person

OPEN-FACED CROISSANT AND EGGS - DAIRY

Fluffy scrambled eggs, diced tomatoes, shredded cheddar cheese,
chives, fresh seasonal fruit cup

- or -

Fluffy scrambled eggs, herb cheese, griddled bell peppers,
fresh seasonal fruit cup

32 per person

FRENCH QUARTER FRENCH TOAST - DAIRY

Challah French toast dusted with cinnamon sugar,
caramel-maple syrup, fresh seasonal fruit cup

29 per person

CAFÉ BISTRO - DAIRY

Fluffy scrambled eggs with shredded potato, spinach hash,
fresh seasonal fruit cup

30 per person

SOUTHWEST - DAIRY

Egg burrito, cottage potatoes with green chiles, cinnamon apples,
fire-roasted salsa, sour cream, fresh seasonal fruit cup

30 per person

A minimum guarantee of 25 guests is required.

REFRESHMENT BREAKS

Each provided for up to 30 minutes.

SMOOTH JAVA – DAIRY

Fresh bananas, apples, oranges

Gourmet brownies, blondies

An assortment of achva cakes

Bottled waters, assorted sodas

Freshly brewed regular, decaffeinated coffee,
selection of herbal teas

19 per person

HYDRATION STATION – PAREVE

Chilled Evian, sparkling water,
coconut water

Flavored waters including apple,
blackberry, clementine

Fruit juices including grape, cranberry,
raspberry, green tea

Golden ripe pineapple spears,
strawberries, blueberries

16 per person

SHOT DOWN! – DAIRY

An array of shot-size temptations including
fruit bites, cubed cheese, mixed nuts,
raw vegetables, ranch dip

Bottled waters, assorted sodas

16 per person

THE COOKIE JAR – PAREVE

Fresh-baked chocolate chip, oatmeal raisin,
peanut butter, sugar, black & white cookies

Gourmet brownies

Half pints of skim, 2%, chocolate milk

Bottled waters, assorted sodas

17 per person

A minimum guarantee of 25 guests is required.

ALL DAY MEETING BREAKS

Each break provided for up to one hour.

Consumption prices will apply to beverages ordered
between scheduled breaks.

COMMITTEE BREAK – DAIRY

CONTINENTAL BREAKFAST

Florida orange, grapefruit juice
in individual bottles

Breakfast pastries:
fruit Danishes, muffins, croissants

Sweet butter, preserves

Herbal teas, freshly brewed coffee,
decaffeinated coffee

MID-MORNING BREAK

Assorted sodas, bottled waters

Bottled AriZona iced teas

Herbal teas, freshly brewed coffee,
decaffeinated coffee

AFTERNOON BREAK

Freshly baked cookies, granola bars

Assorted sodas, bottled waters

Bottled AriZona iced teas

Herbal teas, freshly brewed coffee,
decaffeinated coffee

43 per person

A minimum guarantee of 25 guests is required.

EXECUTIVE BREAK - DAIRY

CONTINENTAL BREAKFAST

Florida orange, grapefruit juice in individual bottles

Seasonal sliced fruit display

Individual low-fat plain and fruit yogurts

Mini fruit Danishes, muffins, bagels

Cream cheese, sweet butter, preserves

Herbal teas, freshly brewed coffee, decaffeinated coffee

MID-MORNING BREAK

Assorted sodas, bottled waters

Bottled AriZona iced teas

Herbal teas, freshly brewed coffee, decaffeinated coffee

AFTERNOON BREAK

Fresh-baked chocolate chip, oatmeal raisin, peanut butter, sugar cookies

Gourmet brownies, blondies

Assorted Nature Valley granola bars

Dried fruit, mixed nuts

Assorted sodas, bottled waters

Bottled AriZona iced teas

Herbal teas, freshly brewed coffee, decaffeinated coffee

52 per person

A minimum guarantee of 25 guests is required.

BEVERAGES

Freshly brewed coffee and decaffeinated coffee	76 per gallon
Premium-brewed iced tea	72 per gallon
Tazo® hot tea assortment	26 per dozen bags
Florida orange juice	65 per gallon
Florida grapefruit juice	65 per gallon
Fruit punch or lemonade	63 per gallon
Regular or diet soda	4 each
Bottled water	4 each
Bottled sparkling water	4.5 each
Bottled fruit juices	4.75 each
Bottled AriZona iced teas	5.75 each

SPECIALTY ITEMS

Whole fresh fruit bowl of oranges, bananas, crisp apples	36 per dozen
Fresh fruit kabobs with yogurt dip	5 each
Crisp celery, carrot sticks with chef's choice of dips	4.5 per person
Assorted granola bars	42 per dozen
Assorted frozen fruit bars	55 per dozen
Individual low-fat mixed berry yogurt	5 each
Individual Greek yogurt	5 each
Mixed nuts	23 per pound

FROM THE BAKERY

Assorted fruit Danishes	54 per dozen
Large muffins: banana nut, oatmeal raisin, blueberry, chocolate	54 per dozen
Assorted bagels: plain, cinnamon raisin, wheat, sesame, cream cheese	46 per dozen
Large croissants	46 per dozen
Small croissants	26 per dozen
Babka	48 per dozen
Rugalach	28 per dozen
Iced chocolate brownies	52 per dozen
Blondies	52 per dozen
Assorted achva cakes	52 per dozen
Assorted fresh-baked cookies: chocolate chip, sugar, oatmeal raisin, peanut butter, black & white	52 per dozen

All bagged lunches include fresh fruit, individually wrapped cookies (Pareve), ruffles potato chips, and utensil pack with condiments and napkin. Guests have choice of either assorted sodas or bottled water.

Choice of two (2) of the following selections:

ROAST TURKEY BREAST

Premium sliced turkey, lettuce, tomato, whole wheat bread

34 per person

DELI SLICED TURKEY PASTRAMI

Sliced turkey pastrami, lettuce, tomato, Kaiser roll

34 per person

NEW YORK DELI

Thinly sliced beef pastrami, corned beef, rye bread, grain mustard

35 per person

TUNA SALAD

Tuna salad, lettuce, tomato, sourdough bread

33 per person

ASIAN SESAME CHICKEN WRAP

Grilled chicken breast, local greens on a wrap, Asian-inspired salad dressing on the side

34 per person

VEGAN

Balsamic roasted portabella mushroom, vine-ripe tomatoes, watercress, wheat bread

34 per person

Bagged lunches are available when time does not allow for on-site dining. A pickup area will be provided in a central location en route to an off property activity. A \$150 service fee applies when clean-up is required on hotel property.

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

DOWNTOWN DELI BUFFET

A salad bowl of crisp iceberg lettuce, berry tomatoes, chopped egg,
julienne carrots, sun-dried cranberries, toasted sunflower kernels

Choice of two (2) dressings

Marble potato salad, cole slaw, egg salad

Deli sliced meats

Choice of three (3)

Roast turkey

Beef pastrami

Salami

Corned beef

Accompaniments include sliced tomatoes, sliced sweet onion,
lettuce, mayonnaise, mustard, ketchup, pickles, pepperoncini, cherry peppers,
sliced white, wheat and rye breads

Brownies, blondies, assortment of cookies

50 per person

FLORIDA PANHANDLE PICNIC

Big Bend garden salad, grapevine tomatoes, broccoli, golden pineapple, roasted peanuts

Choice of two (2) dressings

Cucumber and tomato salad

Garden pasta salad

Crispy honey-stung chicken

Grilled hamburgers

Jumbo hot dogs

Accompaniments include barbecue sauce, mayonnaise, mustard, ketchup,
relish, sliced tomatoes, sliced sweet onion, lettuce, pickles, assorted sandwich breads

Apple fruit strip, assorted mini desserts

50 per person

All buffets include dinner rolls, iced tea, herbal teas, freshly brewed coffee, and decaffeinated coffee.

BUFFET DE MÉXICO

Chilled Mexican gazpacho, cucumber, tomato, chickpea
Sonoran salad bowl of baby greens, plum tomatoes, hearts of palm, red radish, puebla avocado ranch dressing
Fish tacos of beer-battered filets, shredded lettuce, diced tomato, cilantro, guacamole, warm flour tortillas
Chicken enchiladas, tomato enchilada sauce
Beef and black bean chimichanga
Mexican chocolate mole sauce
Yellow rice with grilled corn
Lemon, chocolate and cherry skazka jelly rolls, mousse cups

51 per person

PLAZA DAYS BUFFET

Salad of mixed field greens, toasted sunflower kernels, berry tomatoes, sun-dried cranberries, shoestring carrots, crunchy croutons, chef's choice of two (2) dressings

Fresh seasonal fruit display

Roasted zucchini, sliced tomato, mimosa vinaigrette

Marinated mushroom and broccolini salad

Entrée Choices:

Seared chicken, over balsamic wilted spinach with roasted portabella mushrooms

Tropical chicken, Key lime sauce, fresh mango salsa

Baked salmon, cracked olives, sun-dried tomatoes

Roast beef, caramelized shallots, pan sauce

Louisiana spiced Florida fish, creole tomato sauce

Farmer's market vegetables

Savory herb rice

Chef's choice of Pareve desserts

Choice of Two (2) Entrees: 51 per person

Choice of Three (3) Entrees: 54 per person

Groups with fewer than 45 guests are subject to a \$100 service charge.

A minimum guarantee of 25 guests is required.

All buffets include dinner rolls, iced tea, herbal teas, freshly brewed coffee, and decaffeinated coffee.

PLAZA DAYS BUFFET

Salad of mixed field greens, toasted sunflower kernels, berry tomatoes, sun-dried cranberries, shoestring carrots, crunchy croutons, chef's choice of two dressings

Fresh seasonal fruit display

Roasted zucchini, sliced tomato, mimosa vinaigrette

Marinated mushroom and broccolini salad

Entrée Choices:

Baked salmon, cracked olives, sun-dried tomatoes

Cheese tortellini, black pepper alfredo

Baked ricotta stuffed eggplant, roasted tomato ragu

Louisiana spiced Florida fish, creole tomato sauce

Farmer's market vegetables

Savory herb rice

Chef's choice of Pareve desserts

Choice of Two (2) Entrees: 50 per person

Choice of Three (3) Entrees: 53 per person

TASTE OF ITALY

Venetian vegetable soup

Caesar salad, crisp romaine lettuce, sliced banana peppers, Roma tomatoes, crunchy croutons, shaved parmesan, signature Caesar dressing

Broccolini, endive, wilted spinach salad with toasted almonds

Grilled corvina, pine nut pesto, fresh mozzarella, lemon brodo

Cheese stuffed eggplant lasagna, Napolitano tomato sauce

Wild mushroom ravioli, parmesan-basil Alfredo

Zayde's Pizza: Italian vegetable, plain cheese

Warm breadsticks

Fruit tarts, mini pastries, cake pops

50 per person

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

BUFFET DE MÉXICO

Chilled Mexican gazpacho, cucumber, tomato, chickpea

Sonoran salad bowl of baby greens, plum tomatoes, hearts of palm,
red radish, puebla avocado ranch dressing

Nacho station, tri-color tortilla chips, diced tomatoes, cheese sauce,
jalapenos, sour cream

Fish tacos of beer-battered filets, shredded lettuce, diced tomato,
cilantro, guacamole, warm flour tortillas

Yellow rice with grilled corn

Lemon, chocolate and cherry skazka jelly rolls, mousse cups

50 per person

ROSEN TRIO

Vegetarian lentil soup

Salad Station

Selection of baby lettuces, sliced cucumbers, cherry tomatoes, shoestring carrots,
candied pecans, chopped egg, black olives, toasted croutons

Choice of two (2) dressings

Brown rice tabbouleh, roasted crimini mushrooms, parsley, Kalamata olives

Endive, watercress, pickled tomato salad

Israeli salad

Baba ganoush

Honey-smoked salmon

Tuna salad

Egg salad

Grilled pita

Chef's selection of Pareve desserts

50 per person

Groups with fewer than 45 guests are subject to a \$100 service charge.
A minimum guarantee of 25 guests is required.

CHILLED LUNCH ENTRÉES

Chilled entrées include dinner rolls, choice of dessert, iced tea, selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

ASIAN CHICKEN SALAD – MEAT

Grilled chicken breast, local greens, roasted peanuts, sliced radish, julienne red pepper, mandarin oranges, sesame ginger dressing

37 per person

WEST COAST SALMON SALAD – PAREVE*

Grilled and chilled salmon filet, local greens, watercress, arugula, sun-dried cranberries, toasted sunflower kernels, fresh Florida strawberries, balsamic-honey Dijon vinaigrette

39 per person

**May be grilled in either Dairy or Meat Kitchen*

PAREVE DESSERT SELECTION

New York cheesecake*

Cappuccino cheesecake*

Chocolate hazelnut mousse dome

Tropical mango cake

Strawberry vanilla mousse cake

Chocolate pyramid

DESSERT UPGRADE – ADD 5

Chocolate mousse cigar

Blueberry orchid cake

Chef's dessert trio

**Plated in Dairy Kitchen*

HOT LUNCH ENTRÉES

Each hot entrée is served with: Plaza house salad, fresh seasonal vegetables, dinner rolls, choice of dessert, iced tea, selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

CHICKEN MOJO – MEAT

Lime-herb-spiced chicken breast, cilantro chimichurri,
red beans, rice

39 per person

BAY HILL CHICKEN – MEAT

Pan-seared chicken breast, fresh Caribbean mango salsa,
toasted almond brown rice pilaf

39 per person

FLAT IRON STEAK – MEAT

Wild mushroom merlot reduction,
olive oil, sea salt Yukon gold potatoes

45 per person

GRILLED RIB EYE STEAK – MEAT

Five pepper seasoning, wild mushrooms,
mashed creamer potatoes

49 per person

BUTTER-POACHED SALMON – DAIRY

Served over braised greens, creamy sun-dried tomato sauce,
Parmesan roasted potatoes

45 per person

POACHED FLORIDA FISH – DAIRY

Served over marinated watercress,
green onion sour cream mashed potatoes

42 per person

A minimum guarantee of 25 guests is required.

Lunch Entrées

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

PLAZA BUFFET - MEAT

Salad Station

Selection of baby lettuces, sliced cucumbers, berry tomatoes, shoestring carrots,
candied pecans, chopped egg, black olives, toasted croutons

Choice of two (2) dressings

Brown rice tabbouleh, roasted crimini mushrooms, parsley, Kalamata olives

Endive, watercress, pickled tomato salad

Entrées

Pan-seared chicken, cilantro, lime, scallion

Coconut-rum chicken, golden pineapple salsa

London broil, Asian plum barbeque sauce

Blackened grouper, creole tomato sauce

Baked sunfish, roasted tomato sauce over pan-flashed local greens

Crispy chicken and vegetable stir-fry, sweet chile sauce

Teriyaki beef and lo mein stir-fry

Roast beef, portabella mushrooms

Baked chicken, tomato coulis

Baked salmon over mixed olive salad

Chef's selection of seasonal vegetables,
roasted Russian fingerling potatoes, green onions

Vanilla lattice cake, filled macaroons, chocolate meringue cake

Choice of Two (2) Entrées 60 per person

Choice of Three (3) Entrées 65 per person

Choice of Four (4) Entrées 70 per person

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

METRO CAFÉ BUFFET - MEAT

Salad Station

Quinoa, fire-roasted corn salad

Wilted arugula salad, sun-dried cherries, peppadews,
cucumber noodles, house vinaigrette

Platters of baby iceberg leaves, heirloom tomatoes, shaved fennel, jicama

Entrées

Braised beef short ribs, shaved horseradish

Bronze roasted cornish hen, tangerine-yuzu marmalade

EVOO poached corvina, caramelized ginger kale,
five-pepper spiced broccolini, roasted baby bellas,
baked sweet potato, green chile cazuela

Cherry vanilla skazka roll, chocolate dobosh cake, cappuccino cheesecake

65 per person

CARVING STATION ENHANCEMENT

Roasted Rib Eye Au Jus

11 per person

- or -

Roasted Turkey with Cranberry Compote

7 per person

125 carving fee per station

Groups with fewer than 45 guests are subject to a \$100 service charge.
A minimum guarantee of 25 guests is required

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

SOUTH OF THE BORDER – MEAT

Ensalada de Santa Rosa, salad of jicama slaw, charred poblano
Ensalada de espinaca, vinaigrette wilted spinach, julienne carrot, toasted sesame seeds

Grilled Gulf snapper, green chiles, cilantro, lime

Build your own fajitas, grilled beef, chicken, sautéed peppers, onions,
diced tomatoes, flour tortillas, guacamole, Pareve sour cream

Mini tarts, mousse cups, Mayan pyramid

57 per person

PACIFIC RIM – MEAT

Asian noodle salad, roasted shitake, watercress, daikon, wasabi-yuzu dressing

Basmati rice salad, beef, bean sprouts, red peppers, raspberry-lime vinaigrette

California roll and assorted nigiri sushi, wasabi, pickled ginger, soy sauce

(Based on two (2) pieces per person)

Chicken dim sum, soy and sweet chile sauces

Hawaiian Sunfish over warm baby greens, gingered root beer vinaigrette

Honey teriyaki wok-seared beef tips, Shanghai vegetables

Steamed sticky rice

Lemon mousse cup, hazelnut lace cup, apricot pistachio strip

61 per person

All buffets include dinner rolls, iced tea, herbal teas,
freshly brewed coffee, and decaffeinated coffee.

FLORIDA GOLD COAST BUFFET – MEAT

Local greens salad bowl, crumbled eggs, croutons, berry tomatoes,
shoestring carrots, sweet onions, choice of two (2) dressings

Chicken, mango and watercress salad, spiced pineapple vinaigrette

Tomato, hearts of palm and cucumber salad, house dressing

Lime grilled flat iron steak, chipotle barbecue sauce

Rum-spiked Mahi Mahi over savoy cabbage

Grilled chimichurri chicken, marinated tomatoes

Roasted root vegetables, pomegranate balsamic glaze

Crushed sweet potatoes scented with amaretto, toasted almonds

Cornbread

Chocolate raspberry cake, chocolate orange fruit log, southern pecan tartlets

66 per person

ZAYDE'S BUFFET – MEAT

Salad of mixed greens, toasted sunflower seeds, berry tomatoes, sun-dried cranberries,
shoestring carrots, crunchy croutons, chef's choice of two (2) dressings

Israeli couscous salad

White bean and olive salad

Quinoa tabbouleh, roasted crimini mushrooms, parsley, kalamata olives

Herb-crusted salmon, tarragon, parsley, basil

Chicken farci, spinach, wild mushrooms

Mediterranean beef koftas, tomatoes, basil, mint

Chicken pargiot, paprika oil, garlic, sea salt

Seasoned roasted vegetables

Stuffed grape leaves, raisins, mint

Vanilla and chocolate yodels, pistachio halvah tart, chocolate medovik with ganache

65 per person

Each dinner entrée is served with: choice of soup or garden fresh salad, fresh seasonal vegetables, dinner rolls, choice of dessert, iced tea, selection of herbal teas, freshly brewed coffee, and decaffeinated coffee.

BEEF AND CHICKEN DUET – MEAT

Skillet-seared chicken breast, sliced roast beef, cabernet reduction, potato soufflé

70 per person

MONTERREY CHICKEN – MEAT

Double breast of chicken filled with spinach and mushrooms,
seven pepper roasted new potatoes

55 per person

CHICKEN MONACO – MEAT

Pan-seared double breasts of chicken with citrus olives, capers, sun-dried tomatoes,
olive oil crushed Yukon gold potatoes

55 per person

SLOW-ROASTED BEEF BRISKET – MEAT

Au jus with shaved horseradish, mushroom cut roasted red potatoes

60 per person

GRILLED RIB EYE STEAK – MEAT

Tawny port black pepper sauce, potato soufflé

64 per person

PAN-SEARED FLOUNDER – DAIRY

Over wilted spinach and caramelized ginger, steamed jasmine rice, wasabi citrus ponzu

55 per person

OVEN-POACHED SEA BASS – DAIRY

Thai chile glaze, curried citrus apple slaw, scallion lime basmati rice

68 per person

A minimum guarantee of 25 guests is required.

SOUP AND SALAD SELECTION

SIGNATURE SOUP SELECTION

Tomato Bisque, Minestrone, Vegetable Lentil - Pareve

Creamy Swiss Onion - Dairy

Matzo Ball - Meat

BAY HILL SALAD - DAIRY

Gourmet baby greens, crumbled blue cheese, ripe olives, shaved sweet onion, endive, and ranch dressing

CAESAR SALAD - DAIRY

Hearts of romaine, tomato, sliced banana peppers tossed with our signature caesar dressing, shaved Parmesan, and garlic croutons

ZAYDE'S SALAD - PAREVE

Roasted slivered portobello mushrooms, fresh shoestring carrots, and grape tomatoes over hearts of romaine and endive, supreme vinaigrette

FARMER'S MARKET SALAD - PAREVE

Crisp iceberg and baby lettuce mix, vine ripe tomatoes, seedless cucumbers, orange segments, fresh Florida strawberries, raspberry vinaigrette

PAREVE DESSERT SELECTION

New York cheesecake*

Cappuccino cheesecake*

Chocolate hazelnut mousse dome

Tropical mango cake

Strawberry vanilla mousse cake

Chocolate pyramid

Dessert Upgrade - Add 5

Chocolate mousse cigar

Blueberry orchid cake

Chef's dessert trio

*Plated in Dairy Kitchen

Dinner Entrées

SILVER – DAIRY

Hors d'oeuvres passed by butler.

Smoked salmon, pickled beet, cream cheese in “wave” dish

Hummu crostini with micro greens

Spanakopita

Falafel with tahini

(Based on four (4) total pieces per person)

MEDITERRANEAN DIPPING STATION

Hummus, baba ganoush, Israeli salad, jalapeno salad, pita bread, bialys

GRILLED VEGETABLE ANTIPASTO

Grilled zucchini, yellow squash, sun-dried tomatoes, balsamic portabellas, matbucha, shishito peppers, mixed olives, banana peppers, half sour pickles

ITALIAN PASTA STATION

Tri-color tortellini, penne pasta, peas, mushrooms, Kalamata olives, sun-dried tomatoes, black pepper Alfredo, basil marinara, Italian bread sticks

(Attendant required)

DESSERT STATION

French macaroons

Chocolate-covered cheesecake

Chocolate mousse

Cobbler mason jars

Mini tarts

Pecan, apple crumb, lemon meringue

COFFEE AND TEA STATION

A selection of herbal teas, freshly brewed coffee, decaffeinated coffee, lemon, honey, rock candy stirrers, chocolate shavings, cinnamon sticks, flavored syrups

58 per person

GOLD - DAIRY

Hors d'oeuvres passed by butler.

Chipotle-lime-smoked salmon tartlet

Minted edamame hummus

Matbucha with yellow pea tendrils on a spoon

Gazpacho shots

(Based on four (4) total pieces per person)

SUSHI STATION

Hand-made sushi rolls and nigiri, soy sauce, pickled ginger, wasabi

MEDITERRANEAN DIPPING STATION

Hummus, baba ganoush, Israeli salad, jalapeno salad, pita bread, bialys

FISH TACO STATION

Blackened mahi-mahi filets, crispy cabbage, cilantro leaves, jalapenos, diced tomatoes, guacamole, warm tortillas

(Attendant required)

DESSERT STATION

Vanilla and chocolate yodels

Cupcake, truffle pops

Lattice top apple mini halva

Cherry skazka, petit fours

Sweet Shots

COFFEE AND TEA STATION

A selection of herbal teas, freshly brewed coffee, decaffeinated coffee, lemon, honey, rock candy stirrers, chocolate shavings, cinnamon sticks, flavored syrups

60 per person

PLATINUM – MEAT

Hors d'oeuvres passed by butler.

Thai beef in cucumber cup

Asian tuna crudo, avocado ponzu

Moroccan beef “cigars”

Tahini sesame chicken tenders

Sweet chile sauce

(Based on four (4) total pieces per person)

MEDITERRANEAN DIPPING STATION

Hummus, baba ganoush, Israeli salad, jalapeno salad, pita bread, bialys

ASIAN STIR FRY

Beef, chicken, far east vegetables, soba noodles, sweet Thai chile sauce

(Attendant required)

ROAST TURKEY

Assorted mini rolls, Dijon mustard, mayonnaise, cranberry compote

(Attendant required)

DESSERT STATION

Vanilla and chocolate yodels

Cupcake, truffle pops

Lattice top apple mini halva

Cherry skazka, petit fours

Sweet shots

COFFEE AND TEA STATION

A selection of herbal teas, freshly brewed coffee, decaffeinated coffee, lemon, honey, rock candy stirrers, chocolate shavings, cinnamon sticks, flavored syrups

64 per person

All packages are based on one (1) hour of service. Butler service available at \$75 per server up to 2 hours. Chef attendant fee of \$125 applicable. Minimum guarantee of 25 guests required.

COLD HORS D'OEUVRES

Prices are per 100 pieces with a 25 piece minimum order

Meat	Chopped chicken liver in Bibb lettuce cup	485
Meat	Thai beef in cucumber cup	475
Meat	Asian tuna crudo with avocado ponzu in prism cup	525
Dairy	Balsamic wilted spinach, berry tomato, mozzarella in prism cup	475
Dairy	Smoked salmon, pickled beet, cream cheese in "wave" dish	500
Pareve	Vegetarian "chicken liver" on grilled mini flatbread	475
Pareve	Vegetable gazpacho shooter	450
Pareve	Baba ganoush shooter with toasted pita	450
Pareve	Hummus crostini with micro greens	450
Pareve	Matbucha with yellow pea tendrils on a spoon	475
Pareve	Chipotle-lime-smoked salmon tartlet	500
Pareve	Fusion red cabbage and sushi rice with tempura crunch in prism cup	485

HOT HORS D'OEUVRES

Prices are per 100 pieces with a 25 piece minimum order

Meat	Moroccan beef "cigars" with tahini	475
Meat	Beef empanadas with charred tomato salsa	475
Meat	Sesame chicken tenders with sweet chile sauce	475
Meat	Meatballs with golden barbecue sauce	475
Meat	Coconut chicken with orange-horseradish marmalade	525
Meat	Thai beef sate	475
Meat	Chicken sate with Asian sweet ginger sauce	475
Dairy	Potato latke with sour cream and applesauce	475
Dairy	Spanakopita	475
Pareve	Falafel with tahini	475
Pareve	Crispy potato pastels with tzatziki	475
Pareve	Vegetable eggroll with duck sauce	475
Pareve	Spinach knish	450
Pareve	Sweet potato latke with cinnamon honey	475

All prices are per 100 pieces with a 25 piece minimum order, except where noted.

Butler service available at \$75 per server up to 2 hours.

DISPLAYS

Designed to be ordered in conjunction with additional menu selections to enhance your function.
(Twenty-five (25) person minimum)

INTERNATIONAL AND DOMESTIC CHEESES – DAIRY

A variety of cheese with candied ginger, cranberry compote, fresh fruit garnish,
gourmet assorted crackers

16 per person

MEDITERRANEAN DIPPING STATION – PAREVE

Hummus, baba ganoush, jalapeno salad, Israeli salad,
pita bread, bialys

11.5 per person

VEGETABLE ANTIPASTO – PAREVE

Grilled zucchini, yellow squash, sun-dried tomatoes, balsamic portabellas, matbucha,
shishito peppers, mixed olives, banana peppers, half sour pickles,
Ciabatta bread, white truffle oil

13.5 per person

CHEF STATIONS

Chef stations are designed to be ordered in conjunction with additional menu selections to enhance your function. One and a half hours of service provided. Service charges apply when event exceeds allotted timeframe. Carver or attendant is required at \$125 per station.

RIB EYE OF BEEF

Herb crusted and slow roasted, assorted mini rolls, au jus, Dijon mustard, mayonnaise

650 each (serves approximately 45 guests)

ROAST TURKEY

Assorted mini rolls, Dijon mustard, mayonnaise, cranberry compote

450 each (serves approximately 35 guests)

CORNED BEEF

Assorted mini rolls, Dijon mustard, mayonnaise

400 each (serves approximately 20 guests)

ASIAN STIR FRY

Beef, chicken, far east vegetables, soba noodles, sweet Thai chile sauce

19 per person (25 person minimum)

PAREVE DESSERT RECEPTION

One and one half hours of service provided.

Service charges apply when event exceeds allotted timeframe.

28 per person

OUR CHEF'S SELECTION OF DESSERTS:

Assortment of mousse and cobbler mason jars: red velvet, caramel cheesecake, lemon meringue, apple

A display of mini cupcakes: almond, chocolate chip, vanilla, chocolate

Decorated cake pops dipped in chocolate shavings, chocolate, nuts, coconut, mocha

An array of mousse shooters: pistachio, chocolate, strawberry, chocolate chip

French macaroons and chocolate covered cheesecake

Assorted chocolate truffles

A display of mini tarts: lemon meringue, pecan, apple crumb, rocky road, chocolate

COFFEE AND TEA STATION

Selection of herbal teas, freshly brewed coffee, decaffeinated coffee, with lemon, honey, rock candy stirrers, chocolate shavings, cinnamon sticks, and flavored syrups.

Coffee and tea station is included in each reception package.

Cheesecake desserts are plated in the Dairy Kitchen.

Added Enhancements

These items are designed to be ordered in conjunction with additional menu selections to enhance your function. One and a half hours of service provided.

CROQUEMBOUCHE - 5 PER PERSON

The traditional tower of cream-filled, caramel-dipped profiteroles with choice of truffle, chocolate, or vanilla puffs.

CHOCOLATE LOG STATION - 5 PER PERSON

Select slices from assorted chocolate logs to include: orange fruit, praline crunch, chocolate marshmallow crisp, and peanut butter crunch.

Butler service available at \$75 per server up to 2 hours. Minimum guarantee of 25 guests required.

All reservations and agreements for Banquet Event Orders as scheduled/contracted are made upon, and are subject to, the rules and regulations of Rosen Plaza Hotel and are subject to said rules under the following conditions.

BANQUET SERVICE CHARGE

A taxable service charge of 24% and 6.5% sales tax are added to all function charges to include food and beverage, meeting room rental, audio-visual, etc.

BANQUET GUARANTEES

Ten (10) working days prior to all Food and Beverage Functions, to allow for adequate staffing, the Hotel requires the Customer to submit by email or fax an expected number of guests for each scheduled event. In arranging for private functions, the attendance must be definitely specified and communicated to the Hotel by 11:00am seventy-two (72) hours in advance. Guarantees for Saturday, Sunday and Monday are due by 12:00pm the preceding Wednesday. This number will be considered a guarantee, and not subject to reduction and charges will be made accordingly. If the Hotel does not receive a guarantee by the due date, the expected attendance stated on the BEO at that time automatically becomes the guarantee. Should the actual number of guests attending the event exceed the guarantee; the customer will be charged for the actual attendance.

The Hotel cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 500 (three percent (3%) for parties over 500). Special meals for Health, Dietary and Religious reasons may be arranged with the Catering/Convention Services Manager in advance. The exact number of special meals must be included with your final guarantee.

If a Pre-Set is required for any course served at a banquet function, the hotel will pre-set based on the guaranteed number of people. Any additional Pre-Set requests will be charged at an additional fee.

BANQUET MINIMUMS & LABOR CHARGES

For functions with less than stated minimum attendance, the Hotel will charge a \$50.00 labor service fee. Designated guaranteed minimums will be enforced. To ensure food quality, buffet pricing is based on food service of two (2) hours or less and refreshment breaks are based on a maximum of one (1) hour or less.

A service charge of \$100.00 per bartender is applicable whenever minimum beverage sales are less than \$750 per bar, for bars utilized for up to two (2) hours. Each additional hour will be charged at \$35.00 per bartender, per hour.

Additional charges may incur for extending hours of service. Refer to the Hotel's Banquet Menu for minimum attendance requirements, as well as the applicable charges should guaranteed number of guests be less than required minimums.

CONTRACTUAL LIABILITY

Performance of this agreement is contingent upon the ability of the Hotel management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Rosen Plaza be liable for the loss of profit or for other similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

CONDUCT OF EVENT & DAMAGE

Customer undertakes to conduct the event in an orderly manner, in full compliance with applicable state and local laws, ordinances, regulations and Hotel rules. Customer assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the Hotel premises during any such time premises are under control of Customer. Customer agrees to be responsible and reimburse Rosen Plaza for any damage done by the customer, customer's guests and contractors.

DECORATIONS

The customer is responsible for the removable of all decorations; however the use of confetti is not permissible. Due to the sensitivity of the Hotel's Fire Life Safety System, helium balloons are not permitted in the Pre-Function areas. If a balloon is released into the pre-function areas and/or ballroom ceiling area, fees will apply for its removal. Should the Fire Life Safety System be activated, it will result in a \$2,500.00 charge

FOOD AND BEVERAGE

Due to legal liability and licensing restrictions for all food and beverage served on premises, Rosen Plaza requires that only food and beverages purchased from the Hotel be served on property. Rosen Plaza Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Florida Law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Rosen Plaza Hotel reserves the right to refuse alcohol service to anyone.

FUNCTION SPACE

Function rooms are assigned according to the anticipated contracted attendance. If there are fluctuations in the number of attendees, or alterations in room setups and meeting schedules, the Hotel reserves the right to accordingly reassign the banquet function rooms. The Hotel reserves the right to charge a service fee for set-up of meeting rooms with extraordinary requirements. Revisions of meeting room setups while on site and after room has been set-up per contract will result in additional labor fees charged to the group's maser account. Fees are based on size function/meeting and the request must be consulted with the group's Catering/Convention Services Manager prior to change occurring. The Hotel does not guarantee that event space not outlined on the contractual event agenda will be available.

LENGTH OF SERVICE

Customer agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as confirmed on the Banquet Event Order. Banquet prices are based on specified service hours. Extension of service beyond these parameters will result in additional hourly fees.

LOST AND FOUND

Rosen Plaza does not accept any responsibility for the damage or loss of any merchandise or article left in the Hotel prior to, during or following the function.

OUTDOOR FUNCTIONS

All catered food and beverage will be served using non-breakable dinnerware and glassware. Glass beverage containers are prohibited. Rosen Plaza reserves the right to make the final decision regarding outdoor functions. The decision to move the function to an indoor location will be made by 1:00pm EST based on prevailing weather conditions and the local forecast for all evening functions. For daytime events, the decision will be made by 6:00pm the day prior.

Should a customer insist on an outdoor location, against the Hotel's discretion, and the staff is required to re-set the function indoors due to weather conditions, a \$10.00 per person surcharge will be added to the customer's menu price.

OUTSIDE CONTRACTORS

The Hotel reserves the right to advance approval of all outside contractors hired for use by a conference/convention/social group. The Hotel will, upon reasonable notice, cooperate with outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use and/or enjoyment of the facilities by other guests. All outside contractors must submit proof of insurance, engineering/electrical needs and Fire Department permits to the Hotel thirty (30) days prior to their set-up. All rigging must be administered by Presentation Services Audio Visual (PSAV). Only PSAV has access to the Hotel's sound board, therefore, PSAV reserves the right to charge outside audio visual vendors patch fees, and where applicable, labor fees accordingly for the use and maintenance of the Hotel's sound system. Smoking by outside contractors in the public areas, storage areas or on the loading dock of the Hotel is prohibited. The customer is responsible for any damage incurred by an outside contractor while in the customer's employ.

ELECTRICAL REQUIREMENTS

Power requirements for Rosen Plaza must be handled by the Hotel's in-house electrical provider, Presentation Services. Additional costs will be charged to the group based on the necessary power requirements needed. Arrangements can be made through your Catering/Convention Services Manager.

PACKAGE HANDLING

Inbound Shipments: The Hotel's Package Room, maintained by the Bell Captain, is available for the receipt, holding and delivery of small packages to the guests in its sleeping rooms and meeting spaces. All inbound packages will be weighed upon arrival and handling charges will be assessed to the guest's room or Master Account when they are delivered. The Package Room is not available to store exhibits, pallets or large crates. All packages must be pre-approved for delivery by the Convention Services Manager, who will quote established handling/delivery fees. Due to limited storage, no shipment will be accepted earlier than five (5) days prior to the date required.

Outbound Shipments: RICOH Business Center, on-site business center, handles all outbound shipments. Charges can be applied to the guest rooms or Master Account.

PARKING

Valet and Self-Parking are available at a fee by our on-site provider.

PAYMENT

Contracted deposit must be paid at the time of signing of agreement. Payment shall be made in full in advance of the function unless credit has been established to the satisfaction of the Hotel. The balance of the account is due and payable as determined by the Hotel Finance Department.

PRICES

The prices herein are subject to increase in the event costs of food, beverages or other costs of operation increase at the time of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable, substitutions on the menu with prior written notice to the customer, providing the customer shall have the right to terminate this agreement within seven (7) days after such written notice from the Hotel.

SECURITY

Hotel may require security guards to be provided at the Customer's expense. Security personnel are to coordinate with Hotel's regular security force. Security staff may be arranged directly with the hotel. Non-hotel staff must provide a Certificate of Insurance to the Hotel prior to the event. The number of guards will be proportionate to the size and nature of the Event as determined by the Rosen Plaza Hotel.

SIGNS AND BANNERS

No signs or posters are permitted in the main Hotel Lobby. Signage in the meeting room areas will be permitted upon approval from the Catering/Convention Services Manager. Only one (1) sign in front of a meeting/function room is acceptable. Signage must be of professional quality and approved by the Hotel. No signs, posters, banners or printed material will be allowed to be pinned, taped or affixed in any way to doors, hard walls, air walls or ceilings. The Hotel's Banquet Setup Department, or rigging company, will assist with hanging banners/signs. Prices will vary based on location of item(s) and labor involved.

SMOKING

Proudly, Rosen Plaza Hotel is a smoke-free environment in all indoor public areas and guestrooms. In order to fully comply with the Florida Indoor Clean Air Act, as well as provide a refreshing smoke free environment for our guests, Rosen Plaza Hotel is a non-smoking hotel. Smoking areas are available outside of the hotel.

STORAGE

Customers or contractors cannot use Hotel public areas and service hallways for storage of supplies or equipment.

TAX

In addition to the charges set forth in the Contract, Customer agrees to pay separately any and all federal, state, municipal, or other taxes imposed on or applicable to the Contract or Banquet Event Order. By law, Florida sales tax (6.5%) is added to the total cost of the function, including service charge. Tax-exempt groups must provide a valid Florida Tax Exemption Certificate.

