

AN IHG HOTEL

Holiday Inn Resort Orlando - Lake Buena Vista Banquet Menus

Breakfast Buffets

Minimum 25 people for Buffets

Sunshine Buffet \$17.99 Per Person \$14.99 Per Child 12 and Under

Regular Coffee, Decaffeinated Coffee and Hot International Tea Fresh Florida Orange Juice and Cranberry Juice Scrambled Eggs Breakfast Potatoes Crispy Bacon Strips or Grilled Sausage Assorted Yogurts Fresh Fruit Salad

Healthy Start Breakfast Buffet \$11.75 Per Person \$8.75 Per Child 12 and Under

Regular Coffee, Decaffeinated Coffee and Hot International Tea Fresh Florida Orange Juice and Cranberry Juice Sliced Seasonal Fruit Assorted Fruit Yogurts Granola Bars/Energy Bars

Country Breakfast Buffet \$20.99 Per Person \$17.99 Per Child 11 and Under

Regular Coffee, Decaffeinated Coffee and Hot International Tea Fresh Florida Orange Juice and Cranberry Juice Fresh Fruit Salad Scrambled Eggs Breakfast Potatoes Crispy Bacon Strips Grilled Ham Buttermilk Biscuits with Country Gravy Pancakes and Maple Syrup Assorted Pastries and Muffins

Brunch \$24.99 Per Person

Add a Mimosa, Champagne or Bellini for \$6.99 Per Person

Regular Coffee, Decaffeinated Coffee and Hot International Tea Fresh Florida Orange Juice and Cranberry Juice Eggs Benedict or Spinach Quiche Scrambled Eggs Bacon or Sausage Biscuits with Country Gravy Waffles with Fresh Seasonal Berries Smoked Salmon Bagels & Cream Cheese Fresh Sliced Fruit Assorted Pastries and Muffins

Breaks

Continental Morning \$10.75 Per Person

Regular Coffee, Decaffeinated Coffee and Hot International Tea with Lemon and Honey

Fresh Florida Orange Juice and Cranberry Juice Croissants, Assorted Muffins & Danish with Butter and Preserves Sliced Seasonal Fruit

Mid-Morning Break \$5.00 Per Person

Regular Coffee, Decaffeinated Coffee and Hot International Tea

Afternoon Break \$7.25 Per Person

Regular Coffee, Decaffeinated Coffee and Hot International Tea Choice of Fresh Baked Cookies, Chocolate Brownies or Pretzels with Mustard

A' La Carte

Beverages

Regular Coffee or Decaffeinated Coffee	\$40/Gallon
International Selection of Teas	\$40/Gallon
Brewed Iced Tea	\$40/Gallon
Fresh Orange Juice	\$35/Gallon
Lemonade or Fruit Punch	\$35/Gallon
Skim, Whole or Chocolate Milk	\$1.75/Each
Bottle Water	\$3.00/ Each
Sparkling Water	\$3.00/ Each
Assorted Soft Drinks	\$3.00/ Each
Energy Drinks	\$5.50/Each
Hot Chocolate Packets	\$1.25/ Each

Snacks

Fresh Whole Fruit Assorted Fruit Yogurt Bagels with Cream Cheese Assorted Muffins Granola Bars/Energy Bars Assorted Dry Snacks Assorted Cold Cereal with Milk Fresh Croissants Assorted Donuts Assorted Donuts Assorted Danish Pastries Brownies Assortment of cookies Deviled Eggs Sliced Fruit Additional Bacon or Sausage \$1.99/ Each \$2.00/Each \$24.99/Per Dozen \$3.00/Each \$3.00/Each \$4.00/Per Person \$25/Per Dozen \$15/Per Dozen \$24.99/Per Dozen \$25/Per Dozen \$25/Per Dozen \$25/Per Dozen \$25/Per Dozen \$2.00/Per Person \$4.99/Per Person

Lunch Buffets

Caribbean \$29.99 Per Person

Starters - Select Two (2) Toasted Coconut Fruit Salad Caribbean Marinated Grilled Vegetables Mixed Greens, Cucumber, Tomatoes, Onions, Hearts of Palm, Cilantro and Balsamic Vinaigrette Balsamic Infused Roasted Vegetables

Entrée - Select Two (2) Beef Tips, Chimichurri Sauce, Caribbean Pernil Blackened Jamaican Jerk Chicken with Pineapple Sauce Seared Mahi-Mahi with Fruit Salsa Sofrito Chicken

Accompaniments - Select Two (2) Yellow Rice & Black Beans or Red Beans White Rice Black Beans or Red Beans Yuca al Mojo Sweet Plantains Mixed Fresh Vegetables

Assorted Pies and Cakes

Bread Rolls Regular Coffee, Decaffeinated Coffee and Ice Tea

Italian Buffet \$28.99 Per Person

Starters House Salad with Choice of Dressing Pasta Salad

Entrée Fettuccine Alfredo/Marinara Sauce Three Cheese Chicken Penne

Select Two (2) Chicken Parmesan Meatballs Grilled Shrimp

Accompaniments Fresh Seasonal Vegetables

Desserts Tiramisu Cheesecake Bread Rolls Regular Coffee, Decaffeinated Coffee and Ice Tea

Create Your Own Sandwich \$17.99 Per Person

Starters - Select Two (2) Red Skin Potato Salad Cole Slaw Potato Chips

Array of Deli Meats & Cheese to includes Ham, Turkey, Roast Beef and Corned Beef served with Lettuce, Tomatoes, Pickles, Black Olives, Tomatoes, Pepperoncini's, Onions, Fresh Deli Breads and Rolls

Oatmeal, Chocolate Chip, Macadamia Nut and Peanut Butter Cookies

Asian \$25.99 Per Person

Starters Wonton Soup Napa and Bok Chop Salad, Crushed Peanuts, Scallions and Ginger Dressing

Entree Beef and Broccoli Stir Fried Chicken with Chopped Carrots, Snow Peas, Onions, Peppers, Mushrooms with Teriyaki and Thai Peanut Sauce

Accompaniments Stir Fried Vegetable Rice Vegetable Lo Mein

Desserts Coconut Cream Flan Rice Pudding

Regular Coffee, Decaffeinated Coffee and Ice Tea

Over the Border Buffet \$19.99 Per Person

Starters Roasted Corn and Black Beach Salsa Garden Green Salad with Assorted Dressings

Entrée - Select One (1)

Beef & Chicken Tacos, served with Hard and Soft-Shell Tortillas, Shredded Lettuce, Cheese, Diced Tomatoes, Sour Cream, Guacamole and Salsa

Beef & Chicken Fajitas with Grilled Onions and Peppers, Soft-Shell Tortillas, Cheese, Diced Tomatoes, Sour Cream, Guacamole and Salsa

Accompaniments

Ancho Chipotle Rice Refried Beans

Desserts Churros Flan

Regular Coffee, Decaffeinated Coffee and Ice Tea

BBQ \$18.99 Per Person

Starters - Select Two (2) Red Skin Potato Salad Cole Slaw Baked Beans Fries

Entrée - Select Two (2)

BBQ Pork Grilled Hamburgers/Cheeseburgers Grilled Hot Dogs Grilled Boneless Chicken Breast

Accompaniments - Select One (1) Assorted Cookies Brownies

Apple Pie

lce Tea

Prices are subject to change without notice and are subject to 6.5% state sales tax and 23% service charge. 13351 State Road 535 Orlando, FL 32821 – 407-239-4500 – hiresortlbv.com

Boxed Meals

Breakfast \$12.99 Per Person

Egg & Cheese Sandwich with Bacon or Sausage on Choice of English Muffin or Croissant Dannon Yogurt Whole Fruit Choice of Juice/Coffee/Tea

Lunch \$17.99 Per Person

Choice of Turkey, Ham or Roast Beed with Lettuce and Tomato Mayonnaise & Mustard Packets Bag of Chips Baked Cookies Soft Drink

Kids Menu

For Guests 12 and Under \$6.99 Per Person

Entree - Select One (1) Chicken Tenders Macaroni & Cheese Grilled Chicken Sandwich

Accompaniments – Select One (1) Fries Seasonal Fruit

Beverage – Select One (1) Juice Milk Soft Drink

Meeting Planner Package

\$43.99 Per Person

Breakfast Sunshine Breakfast

AM Break Cookies, Brownies, Coffee and Water

Lunch Choice of Create Your own Sandwich Buffet or BBQ Lunch Buffet

PM Break Chips, Cookies, Ice Tea and Water

Receptions

Carving Stations

Roasted Prime Rib of Beef \$420 (Serves 40 People) Whole Honey Ham \$300 (Serves 35 People) Roasted Breast of Turkey \$300 (Serves 35 People) Roasted Tenderloin of Beef (Serves 25 People)

Carving Fee of \$95 Per Station

Sound & Salad Station \$13 Per Person

Loaded Potato Soup Chicken Tortilla Soup Tomato Basil Soup Broccoli & Cheese Soup Caesar Salad Garden Salad with Ranch or Balsamic Vinaigrette Dressing

Sample Platter \$24 Per Platter

Six Pieces of Each Appetizer Select Three (3) Wonton Tacos Boneless Wings Tortilla Chips and Salsa Mozzarella Sticks Quesadilla

Cold Hor d'oeurves

Per 100 Pieces	
Fresh Slices Fruit	\$200
Shrimp with Cocktail Sauce	\$295
Fresh Fruit Skewers	\$200
Bruschetta	\$250
Assorted Cheese and Crackers	\$250
Deviled Eggs	\$150
Fancy Finger Sandwiches	\$175
Pinwheels	\$150
Vegetable Crudités	\$250

Hot Hor d'oeurves

Per 100 Pieces	
Italian Meatballs	\$325
Boneless Chicken Wings	\$325
Choice of Sauce: Classic Hot Buffalo, Honey BBQ or	
Sweet Asian Chile	
Shrimp Skewers	\$300
Scallops Wrapped in Bacon	\$425
Beef or Chicken Kabobs	\$425
Chicken Fingers with Honey Mustard	\$200
Egg Rolls with Sweet and Sour Sauce	\$200
Crab Stuffed Mushroom	\$300
Petite Quiche	\$200
Mini Crab Cake	\$300
Chicken Quesadilla	\$200
Brew Pub Pretzels & Beer Cheese Dip	\$265
Mozzarella Sticks	\$150

Dinner

Over the Border Buffet \$22.99 Per Person Starters

Roasted Corn and Black Beach Salsa Garden Green Salads with Assorted Dressings

Entrée - Select One (1) Beef & Chicken Tacos, served with Hard and Soft-Shell Tortillas, Shredded Lettuce, Cheese, Diced Tomatoes, Sour Cream, Guacamole and Salsa

Beef & Chicken Fajitas with Grilled Onions and Peppers, Soft-Shell Tortillas, Cheese, Diced Tomatoes, Sour Cream, Guacamole and Salsa

Accompaniments Ancho Chipotle Rice Refried Beans

Regular Coffee, Decaffeinated Coffee and Ice Tea

BBQ Buffet \$34.99 Per Person

Salad - Select One (1) House Salad with Choice of Dressing Pasta Salad Caesar Salad

Entrée - Select Two (2)

BBQ Ribs BBQ Pulled Port BBQ Chicken BBQ Briquet

Accompaniments - Select Two (2)

Baked Beans Mashed Potatoes Roasted Bliss Potatoes Mac & Cheese Seasonal Vegetables Corn on the Cob

Desserts - Select Two (2)

Apple Pie Key Lime Pie Blue Ribbon Brownie Carrot Cake

Bread and Butter Regular Coffee, Decaffeinated Coffee and Ice Tea

3 Course Plated Entrees

Starters – Select One (1) House Salad Caesar Salad Loaded Potato Soup Tomato Basil Soup

Entrée

8 oz. Top Sirloin \$30.99 Per Person Served with Chef's Choice of Starch and Vegetable

6 oz. Filet \$34.99 Per Person Served with Chef's Choice of Starch and Vegetable

Grilled Shrimp & Island Rice \$28.99 Per Person Seasoned, Grilled Shrimp Sewers on Citrus Island Rice with Pineapple

Cedar Grilled Lemon Chicken \$26.99 Per Person Cedar-Seasoned Grilled Chicken on Cranberry Pecan Rice and Quinoa with Granny Smith Apple Relish and Lemon Vinaigrette

Classic Chicken Parmesan \$28.99 Per Person An Italian Classic with Crispy Chicken Covered in Warm Marinara Sauce Topped with Melted Mozzarella and Parmesan Cheeses

Cedar Salmon with Maple Mustard Glaze \$32.99 Per Person 6 oz. Cedar-Seasoned Grilled Salmon with a Maple Mustard Glaze Served with Fried Red Potatoes and Seasonal Vegetables

Desserts – Select One (1) Blue Ribbon Brownie Apple Pie

Bread and Butter Regular Coffee, Decaffeinated Coffee and Ice Tea