



Applebee's
Holiday Inn Resort
Orlando - Lake Buena Vista

Catering Menus

All Menu Prices are subject to 23% gratuity and 6.5% sales tax

Breaks

Continental Morning

Assorted International Teas with lemon & honey
Regular & Decaffeinated Coffee
Fresh Florida Orange Juice and Cranberry Juice
Croissants, assorted Muffins & Danish with Butter and Preserves
Sliced Seasonal Fruit
\$10.75 per person

Mid-Morning Break

Assorted Teas with lemon & honey
Regular & Decaffeinated Coffee
\$5.00 per person

Afternoon Break

Assorted International Teas with lemon & honey
Regular & Decaffeinated Coffee
Fresh Baked Cookies
Or
Chocolate Brownies (*gluten free available upon request*)
Or
Pretzels with mustard
\$7.25 per person

Dessert Bar

Includes toppings of: Granola, Blueberries, Strawberries, Almonds
Ice Cream Bar *\$30 per gallon*
Yogurt Bar *\$25 per gallon*
Each gallon serves approximately 12 people.

Breakfast Buffets

Sunshine Buffet (Minimum of 40 guests)

Regular, Decaffeinated and Hot International Teas
Fresh Florida Orange Juice and Cranberry Juice
Scrambled Eggs & Breakfast Potatoes
Crispy Bacon Strips or Grilled Sausage
Assorted Yogurts
Fresh Fruit Salad
\$17.99 per person
\$14..99 per child 12 and under

Healthy Start Breakfast Buffet

Regular & Decaffeinated and Hot International Teas
Fresh Orange Juice and Cranberry Juice
Sliced Seasonal Fruit
Assorted Fruit Yogurts
Granola Bars/ Energy Bars
\$11.75 per person
\$8.75 per child 12 and under

Country Breakfast Buffet (Minimum of 40 guests)

Regular, Decaffeinated and Hot International Teas
Fresh Orange Juice
Cranberry Juice
Fresh Fruit Salad
Scrambled Eggs & Breakfast Potatoes
Crispy Bacon Strips & Grilled Ham
Buttermilk Biscuits with Country Gravy
Pancakes with Maple Syrup
Assorted Pastries and Muffins
\$20.99 per person
\$17.99 per child 12 and under

Brunch (Minimum of 40 guests)

Regular & Decaffeinated and Hot International Teas
Fresh Orange Juice and Cranberry Juice
Eggs Benedict
Scrambled Eggs
Bacon or Sausage
Biscuits with Country Gravy
Waffles with Fresh Seasonal Berries
Fresh Sliced Fruit
Assorted Pastries and Muffins
\$23.99 per person
Add a Mimosa or Champagne or Bellini *\$6.99 per person*

Ala Carte

Coffee, Decaf or 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/per
Bottle Water	\$3.00/per bottle
Sparkling water	\$3.00/per bottle
Assorted Soft Drinks	\$3.00/ per can
Fresh Whole Fruit	\$1.99/ per piece
Assorted Fruit Yogurt	\$2.00/ each
Bagels w/cream cheese	\$24.99/ per dz
Assorted Muffins	\$24.99/ per dz
Granola Bars/Energy Bars	\$3.00/each
Assorted Dry Snacks	\$3.00/ each
Assorted Cold Cereal/ milk	\$4.00/ pp
Fresh Croissants	\$25/ per dozen
Assorted Donuts	\$15/ per dozen
Assorted Danish Pastries	\$24.99/per dz
Brownies	\$25/ per dozen
Assortment of cookies	\$25/per dozen
Deviled Eggs	\$15.99/dozen
Energy Drinks	\$5.50/ each
Hot Chocolate Packets	\$1.25/ each
Sliced Fruit	\$2.00/person
Additional bacon or sausage	\$4.99/person

Boxed Meals

Breakfast

Egg & Cheese Sandwich with Bacon or Sausage on choice of Muffin or Croissant
Dannon Yogurt
Whole Fruit
Choice of Juice/Coffee/Tea
\$12.99 per person

Lunch

Choice of Turkey, Ham or Roast Beef Sandwich with lettuce and tomato garnish
Mayonnaise & Mustard packs
Bag of Chips
Granola Bars
Baked Cookie
Soft Drink
\$17.99 per person

Kids Menu

For guests 12 and under

Choice of Chicken Tenders, Macaroni & Cheese, Mini Cheeseburger or Grilled Chicken Sandwich. Served with Fries or Seasonal Fruits. Choice of Juice/Milk/Soft Drink.

\$6.99 per person

Meeting Planner Package

Breakfast

Sunshine Breakfast

AM Break

Cookies, brownies, coffee, and water

Lunch

Choice of Create Your Own Sandwich or BBQ Lunch Buffet

PM Break

Chips, cookies, ice tea, and water

Unlimited Coffee throughout the day

\$43.99 per person

Create Your Own Sandwich

Select Two (2)

Red Skin Potato Salad
Cole Slaw or Potato Chips

Deli Mix

Lettuce, tomatoes, pickles, black olives, tomatoes, Pepperoncini and onions

Array of Deli Meats & Cheeses

Sliced ham, sliced turkey, sliced roast beef, and sliced corned beef

Fresh Deli Breads and Rolls

Oatmeal, Chocolate Chip, Macadamia Nut and Peanut Butter Cookies

All Lunch Buffet selections include assorted condiments, bread and butter,
regular & decaffeinated coffee and iced tea.

\$16.99 per person

BBQ Lunch Buffet

Select Two (2)

Red Skin Potato Salad, Cole Slaw or Baked Beans or Fries

Select Two (2)

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

Dessert

Assorted Cookies, Brownie or Apple Pie

BBQ Lunch Buffet selections include
Coffee, Tea or Iced Tea
\$18.99 per person



Caribbean Buffet

Starters

Select Two (2)

Toasted Coconut Fruit Salad

Caribbean Marinated Grilled Vegetables

[Mixed Greens, Cucumbers, Tomatoes, Onions, Hearts of Palm, Cilantro]

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 Fruit Salsa

Soffrito 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

Dessert

Assorted Pies and Cakes

\$29.99++ per Person

All Caribbean Buffet selections include bread rolls, regular & decaffeinated coffee and iced tea.

Over the Border Buffet

Roasted Corn and Black Bean 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

Both choices to include the following:
Ancho Chipotle Spanish Rice & Refried Beans

Dessert

Churros and Flan

Over the Border Lunch selections include
regular & decaffeinated coffee & iced tea.

\$19.99 per person

Over the Border Dinner selections include
regular & decaffeinated coffee & iced tea.

\$22.99 per person

Italian Buffet

Salads - Select Two (2)

Caesar Salad
House Salad with a choice of dressing
Pasta Salad

Entrée - Select Two (2)

Fettuccine Alfredo / Marinara Sauce
Three-Cheese Chicken Penne
Chicken Parmesan
Meatballs
Grilled Shrimp

Accompaniments

Fresh Seasonal Vegetable
(zucchini, squash, onions, broccoli, green beans)*

Dessert

Tiramisu and Cheesecake

Italian Buffet selections include bread rolls, regular & decaffeinated coffee and iced tea.
\$28.99 per person

*Gluten free available upon request for an additional \$2/person.
Vegetarian option available.*

*availability depends on season



BBQ Dinner Buffet

Salad

Select One (1)

House Salad with choice of dressing
Pasta Salad
Caesar Salad

Entrée

Select Two (2)

BBQ Ribs
Barbeque Pulled Pork
Barbeque Chicken
BBQ Brisket

Accompaniments

Select Two (2)

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

Dessert Select Two (2)

Apple Pie
Key Lime Pie
Blue Ribbon Brownie
Carrot Cake

BBQ Dinner Buffet selections include bread rolls, regular & decaffeinated coffee and iced tea.

\$34.99 per person

Gluten free available upon request.



3 - Course Plated Entrées

Salad or Soup

Select One (1)

House or Caesar or Soup (Loaded Potato Soup or Tomato Basil Soup)

Entrée

8 oz. Top Sirloin

\$30.99 per person

Gluten Free entrée



6 oz. Filet

\$34.99 per person

Gluten Free entrée

Grilled Shrimp & Island Rice

Seasoned, grilled shrimp skewers on citrus island rice with pineapple.

\$28.99 per person



Cedar Grilled Lemon Chicken

Cedar-seasoned grilled chicken on cranberry-pecan rice and quinoa with Granny Smith apple relish and lemon vinaigrette.

\$26.99 per person

Classic Chicken Parmesan

An Italian classic with crispy chicken covered in warm marinara sauce topped with melted Mozzarella and Parmesan cheeses. Served on a bed of fettuccine pasta and sprinkled with fresh parsley.

\$28.99 per person



Cedar Salmon with Maple Mustard Glaze

6 oz. cedar-seasoned grilled salmon with a maple mustard glaze. Served with fried red potatoes and seasonal vegetables

\$32.99 per person

Dessert

Select One (1)

Blue Ribbon Brownie or Slice of Apple Pie

All Plated Entrée selections include Chef's choice of starch and vegetables, bread and butter, regular & decaffeinated coffee and iced tea.

Carving Stations

*Carving Stations **

Roasted Prime Rib of Beef	\$420.00 (serves 40 people)
Whole Honey Ham	\$300.00 (serves 35 people)
Roasted Breast of Turkey	\$300.00 (serves 35 people)
Roasted Tenderloin of Beef	\$375.00 (serves 25 people)

**carver fee of \$95.00 per station*

Sampler Platter

Pick three (3) Wonton Tacos, Boneless Wings, Tortilla Chips and Salsa, Mozzarella Sticks or Quesadillas

(six pieces of each appetizer)

\$24.00 per platter

Soup & Salad Station

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

\$13.00 per person

Cocktail Reception

Select Two (2)

Cold Hor d'oeuvres

per 100 pieces

Fresh Sliced 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 Crudites	\$250

Hot Hor d'oeuvres

per 100 pieces

Boneless Chicken Wings	\$325
Sauce: Classic Hot Buffalo, Honey BBQ, Sweet Asian chile	
Italian Meatballs	\$325
Shrimp Skewers	\$300
Scallops wrapped in Bacon	\$425
Beef or Chicken Kabobs	\$425
Chicken Fingers with honey mustard	\$200
Egg Roll with sweet and sour sauce	\$200
Crab Stuffed Mushroom	\$300
Petite Quiche	\$200
Mini Crab Cakes	\$300
Chicken Quesadillas	\$200
Brew Pub Pretzels & Beer Cheese Dip	\$250
Wonton Tacos	\$265
Mozzarella Sticks	\$150



Beverage Service

Cocktail Bar

Unlimited Consumption Full Service Bar for One (1) Hour

House

\$17.99 per person

\$13.99 per person for 2nd hour

\$10.99 per person for each additional hour

Premium

Cuervo Gold, Jameson, Bacardi Light, Absolut, Canadian Club, V.O., Kahlua, Jack Daniels, Tanqueray, Import Bottle Beer, Kendall-Jackson Wines, All Mixers

\$19.99 per person

\$15.99 per person for 2nd hour

\$10.99 per person for each additional hour

Super Premium

Patron Silver, Chivas Regal, Makers Mark, Kettle One, Bailey's Irish Cream, Bombay, Wild Turkey, Import Bottle Beer, Kendall-Jackson Wines, All Mixers

\$21.99 per person

\$17.99 per person for 2nd hour

\$10.99 per person for each additional hour

Hosted or Cash Bar

House	\$9
Premium	\$10
Super Premium	\$12
Cordials	\$11
Imported Beer	\$8
Domestic Beer	\$7
Wine	\$8

A \$100 per bartender fee will apply up to three hours of usage.

A \$35 per bartender charge per hour for additional hour(s).

23% service charge & 6.5% tax added to Host Bar.

Cash Bar is excluding gratuity.