



ROSEN COLLEGE

OF HOSPITALITY MANAGEMENT

Signature Catering Menu

Revised 09/13/13



Catering Policies and Procedures

In order to ensure a successful event, we ask that you follow the University of Central Florida's Rosen College of Hospitality Management guidelines listed below:

All prices are subject to appropriate state sales tax unless a valid tax exemption form is submitted at the time the order is written. A banquet event order (BEO) approved by the events manager and a 50% deposit must be on file before your event is confirmed.

Preliminary menu and count must be submitted ten (10) business days prior to the date of the event. Changes or cancellations made less than five (5) days prior to the event date may result in additional charges. The guaranteed attendance number must be finalized five (5) business days before the event. If a final guarantee is not submitted, the highest attendance estimate will be used as your guest count which will determine the overall billing. If your actual count exceeds the guarantee, we will make every effort to accommodate additional guests based on available resources. Additional charges will apply.

For events in the Disney Dining Room, pricing includes choice of paper or china service and necessary staff to set up and serve the event for up to two (2) hours. Additional staff must be requested at the time of booking and will be charged at current rates.

Service of alcoholic beverages is subject to federal and state laws. Alcoholic beverages may not be taken outside the designated serving location. Client is responsible for ensuring that attendees comply with Florida State Alcoholic Beverage Laws.

Due to local health code guidelines and food safety concerns, leftover food and beverages may not be taken from the event site. Our staff is not permitted to provide foil, bags, or other packaging for this purpose. Outside food and beverages may not be brought into events catered by the College. Our staff is not permitted to provide utensils, wares, or assistance for the service of outside food and beverages.

This is only a representation of our virtually endless variety of food and beverage offerings. We would be pleased to work with you in designing a custom event that will exceed your guests' expectations.

Pricing includes a standard centerpiece, Glassware, China, Flatware and a selection from (4) linen colors; Black, Gold, Burgundy and Hunter Green.

Beverages A La Carte

| | |
|---|--------------------|
| Bottled Water..... | \$2.50 ea. |
| Assorted Coke Products (12oz. can)..... | \$2.50 ea. |
| Assorted Bottled Fruit Juices..... | \$3.55 ea. |
| Freshly Brewed Coffee (Reg. and Decaf)..... | \$20.00 per Gallon |
| Orange, Apple, or Cranberry juice..... | \$20.00 per Gallon |

Breaks up to 1 Hour

Beverage Bar:

| | |
|---|-------------------|
| Freshly Brewed Coffees (Reg. and Decaf.) with our Luxury Assortment of (6) Exotically Flavored Tazo® Teas, Bottled Water and Assorted Sodas (1 Hour)..... | \$5.95 per guest |
| Half Day (4 Hours)..... | \$11.95 per guest |
| Full Day (8 Hours)..... | \$14.95 per guest |

Sweet Tooth:

| | |
|---|------------------|
| Southern Style Iced Tea, Country Style Lemonade, Bottled Water, Assorted Sodas and Assorted Freshly Baked Jumbo Cookies..... | \$9.95 per guest |
|---|------------------|

Afternoon Tea:

| | |
|--|-------------------|
| Luxury Assortment of (6) exotically flavored Tazo® Teas with Sliced Lemon and Fresh Honey, Country Style Lemonade and Southern Style Sweet Tea ~ INCLUDES ~ An Engaging Assortment of Pepperidge Farms® Tea Biscuit Selection, Nonni's® Specialty Assorted Biscotti's and Scones, with a Tangy Twist of Sugar Dusted Lemon Bars..... | \$12.95 per guest |
|--|-------------------|

Health Nut:

| | |
|---|-------------------|
| Freshly Brewed Coffees (Reg. and Decaf) with our Luxury Assortment of (6) Exotically Flavored Tazo® Teas, Waters, Fresh Whole Fruits and Assorted Granola Bars..... | \$12.95 per guest |
|---|-------------------|

Specialty Breaks up to 1 Hour

Breads, Spreads & Dips:

Crackers, Toasted Pita Chips and Crostinis

~ SELECT (3) ~

Spinach & Artichoke Dip, Roasted Black Bean Dip,

Tomato Basil Bruschetta, Roasted Red Pepper,

Garlic or Smoky Chipotle Hummus.....\$8.95 per guest

Southwestern Fiesta

Tortilla Chips with Spicy Pica Queso Bean Dip,

Jalapeno Poppers, Churros.....\$12.95 per guest

Movie Night

Freshly Popped Popcorn,

Nachos with Jalapenos and Cheese

Assorted Candy Bars

Warm Soft Pretzels with Mustard.....\$12.95 per guest

Caribbean Creek

Raw vegetables with Avocado Dip

Chicken Empanadas

Caribbean Snack Mix

Guava Puff Pillows.....\$14.50 per guest

**Add iced tea and bottled water to any specialty break for \$2.00 per guest

Snacks A La Carte

Freshly Baked Jumbo Cookies.....\$2.50 ea.

Individually bagged chips or pretzels.....\$2.00 per bag

Individually bagged SunChips or SmartPopcorn.....\$2.00 per bag

Individually bagged vegetable chips.....\$2.00 per bag

Whole Fresh Fruit.....\$3.00 per piece

Individually bagged Trail Mix.....\$2.00 per piece

Breakfast A La Carte

| | |
|--|------------------------|
| Bowl of assorted whole fruits..... | \$3.00 per guest |
| Nutragrain Bar and Granola Bars..... | \$3.25 ea. |
| Seasonal Fruit Platter..... | Market price per guest |
| Assorted Danishes (Apple, Cherry, Blueberry, Cream Cheese)..... | \$24.00 per Doz. |
| Assorted Jumbo Muffins (Blueberry, Strawberry, Banana Nut, & Chocolate)... | \$36.00 per Doz. |
| Assorted Fruit Yogurts..... | \$36.00 per Doz. |
| Yogurt Bar (Yogurt Parfait with berries and granola)..... | \$3.00 per guest |
| Assorted Bagels and cream cheese..... | \$39.00 per Doz. |
| Flaky Croissants with Butter and Preserves..... | \$39.00 per Doz. |
| Freshly Baked Bread (5 slices per loaf) | |
| • Sourdough, Whole Wheat, Jewish Rye, Pumpernickel/Rye Swirl | |
| • Specialty Breads (Blueberry, Lemon Poppy, Banana Nut, Apple Cinnamon)..... | \$5.00 ea. |

| | |
|--|------------------|
| Bacon, Egg, & Cheese on a Biscuit..... | \$5.00 per guest |
| Sausage, Egg, & Cheese on an English muffin..... | \$5.00 per guest |
| Ham, Egg, & Cheese on a Croissant..... | \$5.00 per guest |
| Cinnamon Rolls..... | \$3.00 per guest |

Breakfast Stations

Omelet Station:

Omelets made to Order with Freshly Whipped Eggs

~VARIOUS FILLINGS INCLUDE~

Shredded Cheddar Cheese, Chopped Mushrooms,

Diced Onions and Peppers, Sliced Ham, Sausage & Bacon.....\$7.95 per guest

Hot Breakfast Indulgences

Rise 'N Shine

Freshly Brewed Coffee (Reg. and Decaf.), selection of Premium Teas,
Assorted Juices, Assortment of Breakfast Baked Goods
Scrambled Eggs
Pork or Turkey Sausage Links
Seasoned Breakfast Potatoes
Seasonal Sliced Fruit Platter.....\$22.50 per guest

The Rosen College Brunch (served only in The Disney Dining Room):

Presentation of Domestic and Imported Cheeses and Seasonal Fruits
Caesar Salad (Romaine hearts with Parmesan-Asiago blend, Herbed Croutons)
Smoked Salmon Platter
Cream Cheese, Capers, Red Onion, Eggs, Tomatoes, Bagels
Bakery Basket of the freshest Bagels, Danish, and Muffins
Seven Layer Egg Frittata
(W/ Tomatoes, Potatoes, Spinach, Cheddar and Jack Cheeses, Scallions)
Scrambled Eggs with Applewood Smoked Bacon and turkey Sausage Links
Carving station with your choices of Turkey or Ham
Seasoned Potato pancakes and Chef's Selection of Seasonal Vegetables
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Iced Tea and Bottled Water
Assortment of Juices.....\$42.00 per guest
(Minimum of 30 people **)

Lunches

Cold Plates: (choose one of the following)

- Club Salad Wrap: Smoked breast of turkey, ham, and Swiss with lettuce, tomato on an herb tortilla
 - Grilled Chicken Caesar Salad Wrap: Hearts of Romaine, Parmesan-Asiago Cheese Blend, Herbed Croutons
 - Turkey Breast with Smoked Gouda: with lettuce, tomato, Garlic aioli on a flaky Croissant
 - Roast Beef with Borsuin Cheese: with lettuce and tomato on a pretzel roll
 - Tuna Salad on Five Grain Bread: with lettuce and tomato
- *Plated luncheons include fresh fruit cup and pasta salad.....\$16.00 per guest

Lunch on the Run, Bagged Lunch:

Choice of Turkey, Honey Roast Ham, or Angus Roast Beef Sandwiches with Lettuce and Tomato on a Kaiser Roll

Includes kettle chips, fresh fruit, pasta salad, and cookie

Choice of soda or bottled water

Bag Lunch includes flatware packets, napkins, and condiments\$18.00 per guest

Slider Lunch:

Beef Sliders, Black Bean Sliders, Grilled Chicken Sliders
with choice of condiments

Includes Potato Salad, Baked Beans, and Blondie's

Choice of soda or bottled water\$18.00 per guest

Hot Lunches: (choose one of the following)

- Choice of pasta with Grilled Chicken and marinara sauce
- Meat and Vegetarian Lasagna

Includes salad and breadsticks

Assorted Ice Creams and Sorbets

Choice of soda or bottled water

Bag Lunch includes flatware packets, napkins, and condiments.....\$18.00 per guest

Boardroom Luncheon: (choose two of the following)

- Club Salad Wrap: Smoked breast of turkey, ham, and Swiss with lettuce, tomato on an herb tortilla
- Grilled Chicken Caesar Salad Wrap: Hearts of Romaine, Parmesan-Asiago Cheese Blend, Herbed Croutons
- Turkey Breast with Smoked Gouda: with lettuce, tomato, Garlic aioli on a flaky Croissant
- Roast Beef with Borsuin Cheese: with lettuce and tomato on a pretzel roll
- Tuna Salad on Five Grain Bread: with lettuce and tomato

Red Bliss Potato Salad, Mixed Green salad with assorted dressings

Chef's Selection of Dessert.....\$22.00 per guest

Cold Hors D' Oeuvres

(3 pieces per guest, unless otherwise noted)

Vegetarian Items denoted (v)

| | |
|---|--------|
| Baked Brie and Apricots, Sliced Baguette (v) | \$2.50 |
| Stuffed Cucumber with Herb Goat Cheese (v)..... | \$2.50 |
| Spinach and Artichoke Dip with tortilla chips (v)..... | \$3.00 |
| Black Bean dip with Pita Chips (v) | \$3.00 |
| Red Pepper Hummus with Garlic Crostini's (v) | \$3.00 |
| Bruschetta (v) | \$3.00 |
| Caprese Skewers with mozzarella, cherry tomatoes, and basil (v) | \$3.00 |
| Antipasto Skewers with sundried tomatoes, artichoke hearts, mozzarella balls, and Kalamata olives (v) | \$3.00 |
| Gorgonzola stuffed Button Mushroom..... | \$3.00 |
| Shrimp Shooters (1 per guest)..... | \$3.00 |
| Lobster Spring Rolls (2 per guest)..... | \$5.25 |
| Domestic Cheese Platter with Crackers | \$6.00 |
| International Cheese Display with Crackers..... | \$7.00 |
| Seasonal Fruit and Berry Extravaganza..... | \$3.95 |
| Raw Vegetable Tray with Ranch Dressing..... | \$3.00 |

Hot Hors D' Oeuvres

(3 pieces per guest, unless otherwise noted)

Vegetarian Items denoted (v)

| | |
|--|--------|
| Hot Pretzel with assorted dipping sauces | \$3.00 |
| Chicken Fingers with Barbeque Sauce (2 per guest)..... | \$3.00 |
| Fried Mac and Cheese (v) | \$0.80 |
| Meatball with Sweet and Sour Sauce..... | \$1.80 |
| Mini Stuffed Potatoes..... | \$2.10 |
| Tropical Chicken Skewers with Pineapple and Green Peppers..... | \$2.40 |
| Mini Empanadas with Pico de Gallo..... | \$3.00 |
| Assorted Mini Quiche (2 per guest)..... | \$3.00 |
| Mini Crab Cakes with Remoulade Sauce..... | \$4.50 |
| Mini Salmon Cakes..... | \$4.00 |
| Castilian Lamb 'Lolly Pops' (2 per guest)..... | \$4.50 |

- Asian Pot stickers with traditional dipping sauce..... \$3.75
- Chicken Tempura with a spicy dipping sauces.....\$3.00

Hors D' Oeuvres Platters

Hospitality Cheese Platter:

Domestic Brie, Herb Goat, Gouda and Manchengo Cheeses

~ PAIRED WITH ~

Specialty Selection of Fresh Sliced Seasonal and

Exotically Dried Fruits, Cracker Selection, Crostinis and Toasted nuts.....\$10.95

(All items below are priced per 50 pieces)

- Vegetable Spring Rolls with Duck Sauce.....\$55.00
- Coconut Shrimp, Marmalade Dipping Sauce.....\$75.00
- Crab Poppers.....\$80.00
- Porcini Mushroom Ravioli\$110.00
- Spinach and Feta Cheese Triangles.....\$125.00
- Beef Empanadas with Spicy Mustard Sour Cream.....\$135.00
- Miniature Beef Wellington, Horseradish Cream.....\$225.00

Specialty Stations

Carving Board: (4 oz. per person)

- Roasted Turkey Breast.....\$21.95 per guest
- Marinated Flank Steak.....\$22.95 per guest
- Bourbon Glazed Bone-in Ham.....\$23.95 per guest
- Jerk Spiced Pork Loin with Mango Papaya Relish.....\$24.95 per guest
- Tender Roasted Prime Rib.....\$25.95 per guest

Rolls Included

Plated Dinners

Orange Glazed Salmon:

Stir-Fried Vegetables, Green Tea Noodles, Toasted Sesame Seeds and Scallions in a Tamari Vinaigrette

Served with dinner rolls\$19.95 per guest

Oven Roasted Loin of Pork:

Topped with Pale Ale Onion Gravy and served with Risotto, Baby Carrots, a Green Salad with a choice of dressing

& dinner rolls\$21.95 per guest

Stuffed Herb-Crusted Chicken:

With Fontina Cheese and fresh basil served over Pappardelle Pasta with Fire Roasted Vegetables, Fresh Asparagus, Grape Tomatoes, and Roasted Peppers

Served with a Caesar salad & dinner rolls.....\$22.95 per guest

Grilled Marinated Flank Steak:

In a Cabernet Reduction topped with Cipollini Onions, And served with Truffle Butter Whipped Potatoes, Fresh Seasonal Vegetables, A Green Salad with choice of dressing

& dinner rolls\$29.95 per guest

Land & Sea:

Roasted Monkfish and Filet of Beef served with fried Leeks Cauliflower puree, Polenta cake, topped with Béarnaise sauce. Accompanied by an Asian lettuce salad with a Champagne vinaigrette

& dinner rolls\$41.95 per guest

Buffet Options

Rosen's Oriental Menu

Oriental Salad: Crisp greens combined with tomatoes, Cucumber and bean sprouts topped with crispy noodles and served with Sesame Dressing

Sweet and Sour Tempura Chicken: Battered Tender Chicken Breast Enhanced with a Hong Kong Style Sweet and Sour Sauce With Wok Fried Vegetables, Fried Rice, and Egg Rolls.....\$24.00 per guest

Cote d'or

Beef Burgundy over Egg Noodles Served with Snap peas, Green salad with assorted dressing and Dinner rolls

Chef's Choice Dessert.....\$26.00 per guest

Opa!

Spanakoptia and Greek Cheese Pies
Greek Style Baked Chicken or Baked Snapper
Mediterranean-style Cous Cous, Green Beans with Toasted Pine Nuts

Baklava.....\$27.95 per guest

Stuffed Chicken Breast

Chicken Breast stuffed with sun dried tomato, Fresh mozzarella, and a garlic cream sauce.

Saffron Herb Rice and steamed Broccoli
Green Salad with Assorted Dressings & rolls

Chef's Choice Dessert.....\$28.00 per guest

Inspired by Puerto Rico

Puerto Rican Pork
Served with Yellow Rice and Beans & Grilled Vegetables

Sweet Plantains.....\$28.00 per guest

The Italian Connection

Choice of Pasta
Turkey Meatballs & Garlic Shrimp
Classic Marinara and Alfredo Sauces
Caesar Salad and Breadsticks

Tiramisu.....\$29.95 per guest

Salad Bar

Salad Bar with two types of lettuce, assorted toppings and dressings

Jerk Steak and Lemon Parmesan Chicken

Pasta Salad and Potato Salad and Breadsticks

Chef's Choice Dessert.....\$30.00 per guest

Simply Bistro

Marinated Flat Iron Steak

Roasted Red Potatoes, Burgundy Mushroom Demi Glaze

Chef's Vegetable Medley and Florida Citrus Salad with Dinner rolls

Chef's Choice Dessert.....\$32.00 per guest

Maryland's Finest

Pimlico Shrimp Salad: Maryland Steamed Shrimp
over baby greens with a lemon pepper vinaigrette

Chesapeake Chicken: Tender Chicken Breast stuffed with
crab and black forest ham over a bed of fusilli pasta
topped with a parmesan cream sauce

Chef's choice vegetable and Dinner Rolls

Drunken bread pudding with vanilla ice cream and a bourbon glaze.....\$35.00 per guest

Delectable Desserts

Assorted Mini Cheesecakes

Bite sized cheesecake pieces including original and chocolate.....\$2.34 per guest

Tiramisu Shooter

Ladyfingers in a Mocha Mascarpone Mousse

Dusted with Cocoa and Sugar

Plated or Buffet.....\$4.75 per guest

Fruit Trifle

Sponge cake, Custard, Berries and Whipped Cream

Plated or Buffet.....\$4.75 per guest

Signature Tri-Colored Cannoli

Raspberry, Mocha and Vanilla Mousse in a flaky Cannoli Shell

Plated or Buffet.....\$4.75 per guest

Crème Brule Cheesecake

Traditional vanilla bean crème, baked with a cheesecake

in a graham cracker crust. Topped with a caramel glaze.....\$6.50 per guest

Pineapple Upside Down Cake

Single layer sponge cake topped with fresh

pineapple and cherries.....\$6.60 per guest

Decadent Stations

Chocolate Fountain

A Flowing Tower of Semi-Sweet Chocolate

Served with Strawberries, Pineapple,

Macadamia Nut Cookies and Pretzels for dipping.....\$4.50 per guest

Bar Services

Bartender

For 2 hours of service.....\$62.50

Bring Your Own

You provide you own alcohol and we will book the bartender!

Ice and Glassware will be provided.

For 75 guests or less.....\$75.00+ cost of 1 Bartender

For 75+ guests.....\$100.00+ cost of 2 bartenders

Open Bar

For 2 hours of service

Includes Setup and Bartender.....\$15.00 per guest

Ticketed Bar

One Drink Ticket per attendee, Cash Bar for every drink after that

Includes Setup and Bartender.....\$9.00 per guest

**Beverages Include: Cabernet Sauvignon, Chardonnay, Domestic Beer, Imported Beer, Soft Drinks, and Bottled Water