

UCF ROSEN COLLEGE OF HOSPITALITY MANAGEMENT

CATERING MENU



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ORLANDO, FL 32819
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[OUR WEBSITE](#)



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v *Vegetarian*

gf *Gluten Free*

MEETING PACKAGES

✦ Milk, Cookies & More Break - \$11.95 per guest

Assorted Fresh Baked Cookies, Chewy Fudge Brownies, Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas
(v)

✦ AM Half Day Meeting Package - \$75.00 per guest

Available Monday - Friday

Price includes Discounted Room Rental for a general session room, Beverage Bar, Continental Breakfast, Mid-Morning Break and Plattered Lunch.

Price is inclusive of taxes and service charges.

✦ PM Half Day Meeting Package - \$70.00 per guest

Available Monday - Friday

Price includes Discounted Room Rental for a general session room, Beverage Bar, Plattered Lunch and an Afternoon Break.

Price is inclusive of taxes and service charges.

✦ Full Day Meeting Package - \$90.00 per guest

Available Monday - Friday

Price includes Discounted Room Rental for a general session room, All Day Beverage Bar, Continental Breakfast, Mid-Morning Break, Plattered Lunch and Afternoon Break.

Price is inclusive of taxes and service charges.

BREAKS

✦ Create Your Own Break - \$9.95 per guest

Choice of AM or PM Break, Choose (2) Snacks and Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas. *Limited to 1 Hour Break

✦ Power Bar - \$11.25 per guest

Assortment of Cliff Bars, Individual Bagged Mixed Nuts and Assorted Granola Bars with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas (v)

✦ Sweet N Salty - \$11.95 per guest

Freshly Baked Assorted Jumbo Cookies, Rice Crispy Bars and Individually Bagged Chips along with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas (v)

✦ Sweet Treat - \$15.95 per guest

Assortment of Cake Pops, Candy Bars and Freshly Baked Assorted Jumbo Cookies, along with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas (v)

✦ Veggie Delight - \$12.95 per guest

Assortment of Vegetables, Cheese and Hummus Cups, along with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas (v)

✦ Sweet N Savory - \$13.50 per guest

Freshly Baked Assorted Jumbo Cookies, Individually Packed Candy Bars, and Jerky, along with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas

✦ Wake N Go - \$13.95 per guest

Fresh Whole Fruits, Assorted Granola Bars, and Assorted Greek Yogurt, along with Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water and Assorted Sodas (v)

BEVERAGES

✦ 1 Hour Beverage Bar - \$9.95 per guest

Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water, and Assorted Sodas

✦ 4 Hour Beverage Bar - \$11.95 per guest

Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water, and Assorted Sodas

✦ 8 Hour Beverage Bar - \$14.95 per guest

Freshly Brewed Coffees (Regular & Decaf) with our Luxury Assortment of Flavored Bigelow Steep Teas, Bottled Water, and Assorted Sodas



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BREAKFAST

BREAKFAST OPTIONS

✦ Continental Breakfast - \$23.00 per guest

Comes with a Fresh Cut Fruit Bowl, Assortment of Pastries, Muffins, Bagels and a Hard Boiled Egg, with an assortment of Jams, Butter and Cream Cheese along with a Coffee, Tea, and Bottled Water and Soda Station

✦ Standard Breakfast - \$28.00 per guest

Comes with a Fresh Cut Fruit Platter, Assortment of Pastries with Jams and Butter, Choice of (1) Egg Protein, (1) Protein Option, (1) Starch Option along with a Coffee, Tea, and Bottled Water and Soda Station

✦ Premium Breakfast - \$32.95 per guest

Comes with a Fresh Cut Fruit Platter, Assortment of Pastries, Scones and Bagels with an assortment of Jams, Cream Cheese and Butter, (2) Egg options, (2) Protein options and (2) Starch options along with a Coffee, Tea, Bottled Water, and Bottled Soda Station.



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BREAKFAST



BREAKFAST A LA CARTE

Frittatas (Meat or Vegetable).....	\$1.95 per guest
Scrambled Eggs (v).....	\$1.00 per guest
Fried Eggs (v).....	\$1.25 per guest
Hard Boiled Eggs (v).....	\$1.00 per guest
Cheddar Cheese Omelette (v).....	\$1.75 per guest
Quiche (Lorraine or Vegetable).....	\$2.75 per guest
Waffles.....	\$1.00 per guest
House Potatoes (v, gf).....	\$1.50 per guest
Hash Brown Triangles (v).....	\$1.75 per guest
Potato Pancakes (v).....	\$1.25 per guest
French Toast Sticks (v).....	\$1.75 per guest
Bacon (gf).....	\$2.00 (3) pieces per guest
Ham Steak (gf).....	\$2.00 per guest
Turkey Sausage Patty (gf).....	\$1.65 (2) pieces per guest
Pork Sausage Link (gf).....	\$1.25 (1) piece per guest

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BREAKFAST

BREAKFAST A LA CARTE

Breakfast Sandwiches

Bacon, Egg & Cheese on a Croissant.....	\$5.00 per guest
Sausage, Egg & Cheese on a Croissant.....	\$5.00 per guest
Egg & Cheese on a Croissant.....	\$4.50 per guest

Assorted Muffins (v).....	\$36.00 per dozen
Flaky Croissants w/Butter & Preserves (v).....	\$39.00 per dozen
Assorted Bagels & Cream Cheese (v).....	\$39.00 per dozen
Assorted Fruit Scones (v).....	\$39.00 per dozen
Seasonal Cut Fruit Bowl (v, gf).....	\$39.00 large bowl
Seasonal Cut Fruit Platter (v, gf).....	\$45.00 large platter
Bowl of Assorted Whole Fruits (v, gf).....	\$25.00 large bowl

Assorted Breads

Sourdough (v).....	\$15.00 per dozen
Whole Wheat (v).....	\$15.00 per dozen
White (v).....	\$15.00 per dozen
Pumpernickel/Rye Swirl (v).....	\$15.00 per dozen

Assorted Greek Yogurts (v, gf).....	\$25.00 per dozen
Assorted Breakfast Bars & Granola Bars (v).....	\$1.25 each
Assorted Oatmeal (v, gf).....	\$0.75 each
Assorted Individual Cereal Boxes (v).....	\$0.75 each



*GF OPTIONS AVAILBLE UPON REQUEST

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BREAKFAST

STATIONS

✦ Oatmeal Station - \$9.95 per guest

Strawberries, Bananas, Raspberries, Blackberries and Blueberries; Dried Fruit, Apricots, Cranberries, Raisins, Brown Sugar and Coconut; 2% Milk, Almond Milk and Cream (v, gf)

✦ Omelette Station - \$15.00 per guest

Comes with Eggs or Egg Whites with Yellow and White Cheddar, Purple Onion, Scallions, Spinach, Green and Red Pepper, Mushrooms, Tomato, Ham, Bacon and Sausage (gf)

✦ Chicken N' Waffles Station - \$22.00 per guest

(Contains Cocoa Powder)

Regular and Red Velvet Waffles, Fried Chicken with Maple Syrup, and Cream Cheese with a Maple Syrup



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LUNCH

LUNCH OPTIONS

✦ Pizza Lunch - \$15.00 per guest

Choice of Cheese OR Pepperoni; Comes with a Tossed Salad with (2) Dressing Options; Chicken Wings with Ranch and Blue Cheese

✦ Barbeque Lunch - \$20.00 per guest

Comes with an Artisan Salad with (2) Dressing Options, Choice of (2) Proteins (Beef Brisket, Chicken, OR Pulled Pork), Choice of (2) Sides (Mac n Cheese, Mashed Potatoes, Baked Beans, Potato Salad, Cole Slaw, Green Beans, OR Corn on the Cob)

✦ Pho Lunch - \$16.00 per guest

Consists of a Vegetable Broth, Rice Noodles, Boiled Egg, Roasted Pork, Sprouts, and Scallions

✦ Taco Lunch - \$20.00 per guest

Choice of (1) Protein (Ground Beef, Chicken, Carnitas, OR Steak) with the option of a Hard or Soft Shell. Toppings include: Black Beans, Mexican Rice, Lettuce, Tomato, Shredded Cheese, Sour Cream, Pico de Gallo, Sautéed Peppers and Onions, and Jalapenos

✦ Greek Lunch - \$20.00 per guest

Comes with Greek Salad, Tabouli, Choice of (2) Proteins (Grilled Chicken, Flank Steak, Falafel OR Grilled Vegetables), Greek Potato Hash, and Hummus with Pita

✦ Boxed Lunch - \$18.00 per guest

Angus Roast Beef & Provolone on Potato Bread

Ham & Swiss on Potato Bread

Turkey & Cheese on Potato Bread

Includes (1) Sandwich selected with Lettuce and Tomato on a Kaiser Roll, Kettle Chips, Fresh Fruit, Pasta Salad, Cookie, Choice of Soda or Bottled Water, Flatware Packets, Napkins and Condiments

✦ Slider Lunch - \$18.00 per guest

Boca Burger

Beyond Meat Chicken Slider

Fried Chicken Breast

Beef Burger

Choice of (2) Proteins, Choice of (2) Side Dishes (Potato Salad, Pasta Salad, Waffle Fries, Cole Slaw, Assortment of Jumbo Cookies), Selection of Condiments

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LUNCH

PLATTER LUNCH

Choice of (2) - \$18.00 per guest

Roasted Vegetable Hummus Wrap (V): With Lettuce, Tomato, Sprouts, Cucumbers, Fresh Red Peppers on a Spinach Tortilla

Tomato, Pesto and Mozzarella Sandwich (V): Fresh Tomato Slices, Basil Pesto, Fresh Mozzarella Cheese on a Ciabatta Bun

Tuna Salad: With Lettuce and Tomato on a Brioche Bun

Bombay Chicken Salad Sandwich: With Lettuce on a Brioche Bun

Buffalo Chicken Wrap: With Lettuce, Tomato, Shredded Cheddar Cheese on a Herb Tortilla

Grilled Chicken Caesar Salad Wrap: Hearts of Romaine, Parmesan-Asiago Cheese Blend on a Spinach Tortilla

Pesto Chicken Wrap: With Lettuce, Tomato, Fresh Mozzarella Cheese on a Sundried Tomato Tortilla (May Contain Pine Nuts)

Club Salad Spinach Wrap: Smoked Breast of Turkey, Ham, and Swiss with Lettuce and Tomato on a Herb Tortilla

Turkey Breast with Smoked Gouda: With Lettuce and Tomato on a Brioche Bun

Roast Beef with Borsuin Cheese: With Lettuce and Tomato on a Brioche Bun

Includes (2) Side Dishes (Artisan Salad, Fresh Fruit Cup, Potato Salad, Pasta Salad)

BUFFET OPTIONS

✦ Standard Menu - \$24.95 per guest

1 Salad Option

1 Protein Option

1 Starch Option

1 Vegetable Option

Dinner Rolls

✦ Deluxe Menu - \$32.95 per guest

1 Salad Option

2 Protein Options

1 Starch Option

1 Vegetable Option

Dinner Rolls

✦ Premium Menu - \$39.95 per guest

2 Salad Options

2 Protein Options

2 Starch Options

2 Vegetable Options

Dinner Rolls

*Plated Dinner Menu Available Upon Request

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BUFFET OPTIONS



SALAD SELECTIONS

- ✦ Artisan Salad (v, gf)
- ✦ Caesar Salad (v)
- ✦ Cucumber & Tomato Salad (v, gf)
- ✦ Greek Salad (v, gf)

VEGETABLE SELECTIONS

- ✦ Braised Collard Greens (v, gf)
- ✦ Crisp Green Beans Tossed in Sun Dried Tomato Butter (v, gf)
- ✦ French Cut Green Beans (v, gf)
- ✦ Fresh Seasonal Vegetables (v, gf)
 - ✦ Lima Beans (v, gf)
 - ✦ Mexican Street Corn (v, gf)
 - ✦ Steamed Asparagus (v, gf)
 - ✦ Steamed Broccoli (v, gf)

BUFFET OPTIONS

STARCH SELECTIONS

- ✦ Baked Potato with Chives, Sour Cream, Butter (v, gf)
- ✦ Fingerling Potatoes with Lemon and Thyme -
(Citrus is optional) (gf)
- ✦ Purple Potato with a Butter Sauce (gf)
- ✦ Roasted Garlic Mashed Potatoes (gf)
 - ✦ Roasted Potatoes (gf)
- ✦ Three Cheese Potatoes Au Gratin
- ✦ Fried Rice (gf)
- ✦ Jasmine Rice (gf)
- ✦ Rice Pilaf (gf)
- ✦ White Rice (gf)

PROTEIN SELECTIONS

- ✦ Blackened Mahi Mahi (gf)
- ✦ Grilled Marinated Cod with a Dill Garnish (gf)
- ✦ Maryland Crab Cake Enhanced with a Remoulade Sauce
- ✦ Orange and Tarragon Marinated Salmon with a Light Mango
Salsa (gf)
- ✦ Sesame and Soy Glazed Salmon
- ✦ Braised Beef Short Ribs
- ✦ Filet Medallions with a Demi Glaze
- ✦ Marinated Flank Steak with a Mushroom Demi Glaze
- ✦ Grilled Chicken with Fresh Pineapple and Teriyaki Glaze (gf)
- ✦ Herb Crusted Chicken with a Flaky Crust
- ✦ Chicken Piccata Linguini
- ✦ Portobello Ravioli with a Roasted Red Pepper Sauce
- ✦ Vegetarian Stuffed Shells
- ✦ Wild Mushroom Ravioli with a Basil Cream Sauce, Roasted
Tomato, Asparagus Tips and Shaved Parmesan
- ✦ Eggplant Parmesan (v)

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HORS D'OEUVRES & STATIONS

HORS D'OEUVRES A LA CARTE

- ✦ Bruschetta (v) - \$3.00 (2) pieces per guest
Served on a Crostini
- ✦ Black Bean Empanadas (v) - \$3.25 (2) pieces per guest
- ✦ Caprese Platter w/ Mozzarella, Cherry Tomatoes & Basil (v, gf)
- \$3.00 (2) pieces per guest
- ✦ Asian Pot Stickers - \$3.75 (2) pieces per guest
Served with Traditional Dipping Sauce. Options of Pork, Vegetable & Teriyaki
- ✦ Mac N Cheese Bites (v) - \$2.50 (2) pieces per guest
- ✦ Mini Grilled Cheese w/ Tomato Bisque Shooters (v) - \$2.50 (2) pieces per guest
- ✦ Spanakopita (v) - \$3.25 (2) pieces per guest
- ✦ Vegetable Spring Rolls (v) - \$3.00 (2) pieces per guest
Served with Duck Sauce
- ✦ Old Fashioned Deviled Eggs (v, gf) - \$22.00 per dozen
 - ✦ Ham and Brie Paninis - \$3.25 (1) piece per guest
Grilled Homemade Rolls filled with a Creamy Brie Cheese
 - ✦ Ham Croquettes - \$3.75 (2) pieces per guest
Served with a Garlic Mayo Dipping Sauce
- ✦ Buffalo Chicken Dip with Crostini - \$3.25 (3) pieces per guest
Topped with Chives. Medium Spice Level
- ✦ Mini Fried Chicken Sandwich - \$4.50 (1) piece per guest
Served with a Maple Hot Sauce Drizzle
- ✦ Mini BBQ Pulled Pork Tacos - \$4.00 (2) pieces per guest
Filled with Pork Barbeque and Seasoned Slaw (Contains Pork)
 - ✦ Beef Meatballs - \$2.00 (2) pieces per guest
Glazed with your choice of Marinara, Barbeque OR Chipotle Sauce
- ✦ Miniature Beef Wellington - \$4.75 (2) pieces per guest
Served with a Horseradish Cream Sauce
- ✦ Coconut Shrimp (v) - \$3.75 (2) pieces per guest
Served with a Marmalade Dipping Sauce
- ✦ Mini Crab Cakes (v) - \$5.00 (2) pieces per guest
Served with a Remoulade Sauce
- ✦ Shrimp Cocktail (gf) - \$3.00 (1) piece per guest
Served with Classic Cocktail Sauce

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HORS D'OEUVRES & STATIONS

HORS D'OEUVRES A LA CARTE cont.

✦ Seasonal Fruit & Cheese Platter (v, gf) - \$50.00 per platter

✦ Small Charcuterie Board - \$100.00 small platter

Chef's Selection of Sliced Cured Meats, Cornichons, & Whole Grain Mustard. Feeds 25 Guests

✦ Large Charcuterie Board - \$250.00 large platter

Chef's Selection of Sliced Cured Meats, Cornichons, & Whole Grain Mustard. Feeds 50 Guests

STATIONS

✦ French Fry Station - \$6.25 per guest

French Fry, Waffle Fry, Crinkle Fry with an Assortment of Sauces
(v, gf)

✦ Baked Potato Station - \$6.75 per guest

Served with Toppings of Sour Cream, Chives, Shredded Cheddar
Cheese, Salsa, Onions, Scallions, Black Beans, Bacon, and Butter (gf)

✦ Nacho Station - \$6.50 per guest

Assorted Tortilla Chips served with Salsa, Guacamole, Sour Cream,
Queso, Jalapenos, Tomatoes, Onions, and Black Olives (v)

✦ Flat Bread Station - \$10.00 per guest

Served with Artichokes, Gorgonzola with a Balsamic Reduction;
Prosciutto, Arugula, Gouda, with Shaved Parmesan; Blueberries,
Apricot Jam, Creamy Goat Cheese, with a Drizzle of Honey

✦ Pasta Station - \$6.50 per guest

Your Choice of (2) Pastas with Traditional Marinara Sauce, Alfredo
Sauce, and Pesto with sides of Shredded Parmesan, Grated
Parmesan, Sun-Dried Tomatoes, Fresh Basil, and Chopped Spinach
(v)

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DELECTABLE DESSERTS



Assorted Dessert Bars	\$1.50 per guest
Assorted Ice Cream Bars & Cones	\$1.75 per guest
Assorted Mini Cheesecakes.....	\$2.00 per guest
Tiramisu	\$2.50 per guest
Limoncello	\$3.00 per guest
Orange Pineapple Cake	\$3.00 per guest
Mini Key Lime Pie	\$4.25 per guest
Chocolate Chip Layer Cake	\$5.00 per guest
Blueberry Cheesecake.....	\$6.50 per guest
Pineapple Upside Down Cake.....	\$6.60 per guest

*GF & VEGAN OPTIONS AVAILBLE UPON REQUEST

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SNACKS A LA CARTE

Assorted Granola Bars (v).....	\$1.50 per person
Whole Fresh Fruit (v, gf).....	\$1.50 per person
Assorted Candy Bars (v, gf).....	\$1.75 per person
Individually Bagged Chips (gf).....	\$2.00 per bag
Individually Bagged Pretzels (gf).....	\$2.00 per bag
Individually Bagged Smart Popcorn (gf).....	\$2.00 per bag
Individually Bagged SunChips (gf).....	\$2.00 per bag
Individually Bagged Trail Mix (gf).....	\$2.00 per bag
Freshly Baked Jumbo Cookies.....	\$2.25 each



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VEGAN MENU

SALADS

✦ Chickpea Salad

Chickpeas, Peppers, Celery, Pickles & Green Onions in a Tangy Dressing

✦ Roasted Vegetable & Quinoa Harvest Bowls

APPETIZERS

✦ Grilled Artichoke Hearts w/ Garlic-Lemon Vegan Aioli - \$2.00 per guest

✦ Pulled Jackfruit Slider - \$3.25 per guest

Barbeque Jackfruit Topped with Cole Slaw on a Mini Brioche Bun

✦ Quesadillas - \$2.25 per guest

Black Beans, Tomatoes, Cilantro, Vegetables, & Dairy Free Cheese
Grilled in a Tortilla

✦ Tempah Satay Skewers - \$3.25 per guest

Served with a Peanut Butter Dipping Sauce

✦ Tofu Bites - \$2.00 per guest

Firm Tofu Breaded & Baked, Served with Sweet Chili Sauce

SANDWICHES/WRAPS

✦ Roasted Vegetable Hummus Wrap

Served with Lettuce, Tomato, Sprouts, Cucumbers, & Fresh Red Peppers on a Spinach Tortilla

✦ Vegan BLT

✦ Boca Burger

✦ BBQ Jackfruit Sandwiches w/ Avocado Slaw

✦ BBQ Tofu Stuffed Pita Pockets

✦ Herbed Sun-Dried Tomato Chickpea Burgers w/ Waffle Fries

✦ Crispy Cauliflower Sandwich

✦ “Chicken” Fried Tofu Sandwiches w/ Spicy Buffalo Slaw

VEGAN MENU



ENTREES

✦ Almond Butter Tofu Stir-Fry/ Portobello Mushroom Stir-Fry

✦ Black Dal Curry

Black Lentil Curry with Vegan Naan with Jasmine Rice

✦ Cauliflower Steak Piccata

Served with a White Wine, Lemon, & Caper Sauce

✦ Garlic and White Wine Pasta w/ Brussels Sprouts

✦ Grilled Vegetable Stack

Served with a Roasted Red Pepper Coulis & Balsamic Glaze

✦ Quinoa Tacos w/ Chips and Salsa

✦ Vegan Eggplant Rollatini

✦ Zucchini Pasta w/ Lentil Bolognese

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BAR SERVICES

✦ Cash Bar - \$2,000.00

FOR A MINIMUM OF 1 HOUR

(6) Liquors, (2) Wine, (2) Domestic Beers, (2) Imported Beers

✦ Open Beer & Wine - \$21.00 per guest per hour

FOR A MINIMUM OF 1 HOUR

(4) Wine, (2) Domestic Beers, (2) Imported Beers

✦ Open Call Bar - \$35.00 per guest per hour

FOR A MINIMUM OF 1 HOUR

(6) Call Liquors, (2) Wine, (2) Domestic Beers, (2) Imported Beers

✦ (2) Drink Tickets for Beer & Wine - \$17.00 per guest

FOR A MINIMUM OF 1 HOUR

(4) Wine, (2) Domestic Beers, (2) Imported Beers

✦ Open House Liquor Bar - \$25.00 per guest per hour

FOR A MINIMUM OF 1 HOUR

(6) House Liquors, (2) Wine, (2) Domestic Beers, (2) Imported Beers

✦ Open Premium Bar - \$45.00 per guest per hour

FOR A MINIMUM OF 1 HOUR

(6) Premium Liquors, (2) Wine, (2) Domestic Beers, (2) Imported Beers



✦ Bartenders

(1) Bartender, (1) Hours of Service - \$50.00 per hour

Bar Staffing Charge - \$150.00

Shaker's Set Up Fee - Ticketed Bar - \$350.00

Shaker's Set Up Fee - Open Bar Items - \$350.00

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