



**Rosen College of
Hospitality Management**

UNIVERSITY OF CENTRAL FLORIDA

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v *Vegetarian*
gf *Gluten Free*

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BREAKS

✦ Rosen Treat- \$9.95 *per guest*

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)

✦ Power Bar - \$11.25 *per guest*

Assortment of Protein and 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)

✦ Veggie Delight - \$12.95 *per guest*

Assortment of Vegetables, Cheese, Hummus, and Crakers 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 - \$9.95 *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)

BEVERAGE PACKAGES

✦ 1 Hour Beverage Bar - \$7.95 *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 - \$15.95 *per guest*

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



BREAKFAST

BREAKFAST OPTIONS

✦ Continental Breakfast - \$21.95 *per guest*

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

✦ Standard Breakfast - \$29.95 *per guest*

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

✦ Premium Breakfast - \$35.95 *per guest*

Comes with a Fresh Cut Fruit Platter, an 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 Coffee, Tea, Bottled Water, and Bottled Soda Station.



BREAKFAST



BREAKFAST A LA CARTE

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

BREAKFAST

BREAKFAST A LA CARTE

Breakfast Sandwiches

Bacon, Egg & Cheese on a Croissant\$6.00 *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 Bread

Sourdough (v) \$20.00 *per dozen*
Whole Wheat (v).....\$20.00 *per dozen*
White (v) \$20.00 *per dozen*
Pumpernickel/Rye Swirl (v)..... \$20.00 *per dozen*

Assorted Greek Yogurts (v, gf).....\$15.00 *per dozen*
Assorted Breakfast Bars & Granola Bars (v) \$1.25 *each*
Assorted Oatmeal (v).....\$0.75 *each*



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*)

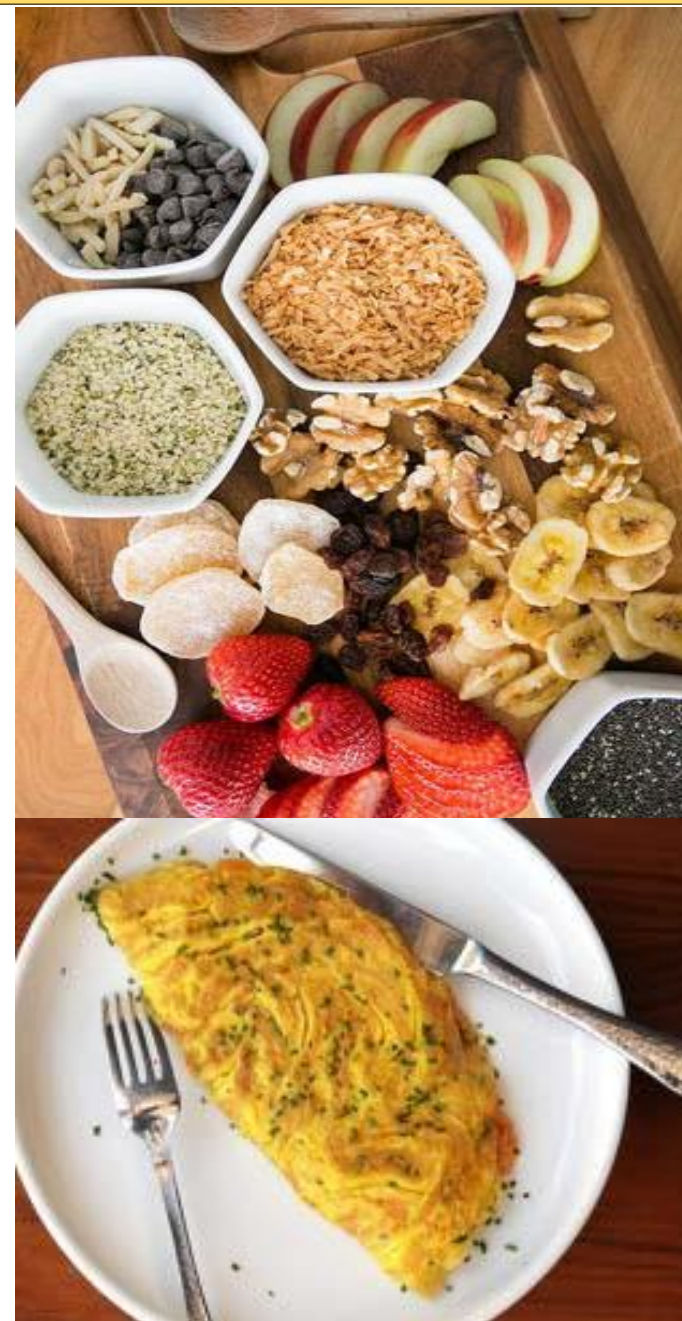
✦ Omelet Station - \$15.95 *per guest*

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

✦ Chicken N' Waffles Station - \$25.00 *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 - \$17.95 *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 - \$25.00 *per guest*

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

✦ Boxed Lunch - \$17.95 *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

✦ Ramon Lunch - \$29.95 *per guest*

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

✦ Taco Lunch - \$25.00 *per guest*

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

✦ Slider Lunch - \$20.00 *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

LUNCH

PLATTER LUNCH

Choice of (2) - \$25.00 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), Fresh Baked Cookies, and Bagged Chips

BUFFET OPTIONS

✦ **Standard Menu - \$27.95 *per guest***

- 1 Salad Option
- 1 Protein Option
- 1 Starch Option
- 1 Vegetable Option
- Dinner Rolls
- 1 Dessert Options

✦ **Deluxe Menu - \$35.95 *per guest***

- 1 Salad Option
- 2 Protein Options
- 1 Starch Option
- 1 Vegetable Option
- Dinner Rolls
- 2 Dessert Options

✦ **Premium Menu - \$47.95 *per guest***

- 2 Salad Options
- 2 Protein Options
- 2 Starch Options
- 2 Vegetable Options Dinner Rolls
- 2 Dessert Options

**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*)

VEGETABLE SELECTIONS

- ✦ Crisp Green Beans
Tossed in Sun Dried Tomato Butter (*v, gf*)
- ✦ French Cut Green Beans (*v, gf*)
- ✦ Fresh Seasonal Vegetables (*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 Marinated Salmon with a Light Mango Salsa (gf)
 - ✦ 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 Roasted Red Pepper Sauce
- ✦ Vegetarian Stuffed Shells
- ✦ Wild Mushroom Ravioli with Basil Cream Sauce, Roasted Tomato, Asparagus Tips, and Shaved Parmesan
- ✦ Eggplant Parmesan (v)

HORS D'OEUVRES & STATIONS

HORS D'OEUVRES A LA CARTE

- ✦ Bruschetta (v) - \$3.00 (2) pieces per guest
Served on a Crostini
- ✦ 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
- ✦ 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
- ✦ Buffalo Chicken Dip with Crostini - \$3.25 (3) pieces per guest
- ✦ 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

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

✦ Pasta Station - \$6.50 per guest

Pasta served with Traditional Marinara Sauce, Alfredo Sauce, and Pesto
with sides of Shredded Parmesan, Grated Parmesan, Sun-Dried Tomatoes,
Fresh Basil, and Chopped Spinach (*v*)

✦ 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*)

✦ Flat Bread Station - \$10.00 per guest

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

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
Key Lime Pie	\$4.25 per guest
Peach Cobbler	\$4.50 per guest
Apple Cobbler	\$4.50 per guest
Red Velvet Cake	\$5.00 per guest
Baklava	\$5.00 per guest

**GF & VEGAN OPTIONS AVAILABLE 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

✦ 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

w/ Waffle Fries

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

Bar Service

✦ Cash Bar - \$250

FOR A MINIMUM OF 1 HOUR

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

✦ Open Beer & Wine - \$25.00 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 - \$20.00 per guest

FOR A MINIMUM OF 1 HOUR

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

✦ Open House Liquor Bar - \$30.00 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 - \$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