



Rosen College of
Hospitality Management

UCF ROSEN COLLEGE CATERING MENU

—
2026

TABLE OF CONTENTS

BEVERAGE PACKAGES	03	PLATED DINNER OPTIONS	18
LIGHT BITES	04	BUFFET OPTIONS	21
SNACKS A LA CARTE	06	DELECTABLE DESSERTS	23
HORS D'OEUVRES & STATIONS	08	BAR SERVICES	26
BREAKFAST	12		
LUNCH	16		



NON-ALCOHOLIC BEVERAGE PACKAGES

Beverage Packages include: Freshly brewed regular and decaf coffee, luxury Bigelow Steep teas, bottled water, and assorted sodas.

PACKAGE OPTIONS:

**1 - HOUR
BEVERAGE
PACKAGE**

\$9.95 PER GUEST

**4 - HOUR
BEVERAGE
PACKAGE**

\$11.95 PER GUEST

**8 - HOUR
BEVERAGE
PACKAGE**

\$15.95 PER GUEST

LIGHT BITES

The background of the slide is a close-up, slightly blurred photograph of a festive snack platter. It features an assortment of 'light bites' including star-shaped cheese slices, almonds, raspberries, and pineapple chunks. Two small white bowls in the foreground are filled with a mix of nuts and cheese stars. The entire scene is overlaid with a soft, golden bokeh light effect, creating a warm and celebratory atmosphere.

LIGHT BITES

RISE & REFRESH

Fresh whole fruits, assorted granola bars, assorted Greek yogurt, coffee, tea, bottled water, and assorted sodas.

\$9.95 PER GUEST

ROSEN TREAT

Candy bars, freshly baked assorted jumbo cookies, and assorted bagged snacks with freshly brewed coffee, tea, bottled water, and assorted sodas.

\$11.95 PER GUEST

FRESH & FOCUSED

Assorted vegetables, ranch, hummus, cheese, and crackers with freshly brewed coffee, tea, bottled water, and assorted sodas.

\$12.95 PER GUEST

SNACKS A LA CARTE



SNACKS A LA CARTE

**ASSORTED
BREAKFAST 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

**FRESHLY BAKED
JUMBO COOKIES**

\$2.25 EACH

**INDIVIDUALLY BAGGED
TRAIL MIX (GF)**

\$2.00 PER BAG

**BROWN BUTTER AND SEA
SALT RICE CRISPY BARS**

\$2.50 EACH

HORS D'OEUVRES & STATIONS



HORS D'OEUVRES A LA CARTE

Pick **3** for **\$8.00 per person**; **5** for **\$15.00 per person** - *Welcome to choose more.*

| SELECT FROM BELOW:

CAPRESE SKEWERS (V, GF)

Mozzarella, cherry tomatoes, basil, and balsamic reduction. Two pieces per guest.

SAVORY PORK POTSTICKERS

Two pieces per guest with dipping sauce. Pork and vegetable dumplings, steamed and tossed in a spicy savory sauce

SMOKED GOUDA MACARONI AND CHEESE BITES (V)

Two pieces per guest.

SPANAKOPITA (V)

Two pieces per guest. Served with tzatziki sauce.

VEGETABLE SPRING ROLLS (V)

Two pieces per guest. Served with duck sauce.

CRISPY CAULIFLOWER AND MUSHROOM BITES (V)

Two pieces per guest. Served with chipotle aioli.

SPINACH ARTICHOKE FILLO TARTLETS

Two pieces per guest.

MUSHROOM LEEK TARTLETS

Two pieces per guest. Tender mushrooms, leeks, and cheese encased in a delicate pastry shell.

BEEF MEATBALLS

Two pieces per guest. Tossed in barbecue or sweet chili sauce.

PETITE BEEF WELLINGTON

Two pieces per guest. Served with horseradish cream sauce.

PETITE CRAB CAKES

Two pieces per guest. Served with remoulade sauce.

HORS D'OEUVRES A LA CARTE

Pick **3** for **\$8.00 per person**; **5** for **\$15.00 per person** - *Welcome to choose more.*

| SELECT FROM BELOW:

CHICKEN SKEWERS

Two pieces per guest. Mediterranean style served with Tzatziki.

BEEF EMPANADAS

Two pieces per guest. Served with cilantro aioli.

STEAK AU POIVRE CROSTINI

Two pieces per guest. Sliced tenderloin drizzled with a classic creamy peppercorn sauce served atop a crostini.

CHICKEN AND WAFFLE BITES

Two pieces per guest. Served with hot honey and powdered sugar.

ASSORTED CHICKEN WINGS

Two pieces per guest. Served plain or tossed in buffalo, lemon pepper, garlic parmesan. *Choice of boneless or traditional.*

BRUSCHETTA (V) -

Two pieces per guest served w/ crostini. *Buffet-style only*

SPINACH ARTICHOKE DIP

Three pieces per guest. Served with crostini.

BUFFALO CHICKEN DIP

Three pieces per guest. Served with crostini. *Buffet style only*

DISPLAYS

FRUIT PLATTER

Assorted fresh-cut fruit served as an elegant display.

\$50.00 PER PERSON

SEASONAL FRUIT AND CHEESE PLATTER (V, GF)

Served with crackers.

\$75.00 PER PLATTER

CHARCUTERIE BOARD

Small Board (*feeds 25 guests*) - \$100

Large Board (*feeds 50 guests*) - \$250.00

GRAZING TABLE

Luscious arrangement of charcuterie, cheese, fruit, vegetables, and pastries.

6FT TABLE \$400 EACH

MEDITERRANEAN DIP TRIO

Baba ghanoush, edamame hummus, and chickpea hummus served with fresh vegetables (v, gf) and/or pita chips.

\$15.00 PER PERSON

FLAT BREAD STATION

Two pieces per guest.

\$10.00 PER GUEST

■ **YOUR CHOICE OF:**

- Barbecue Chicken
- Caprese
- Buffalo Bleu
- Pear Prosciutto Gorgonzola

A close-up photograph of a person's hands pouring syrup from a glass bottle onto a plate of waffles. The person is wearing a white long-sleeved shirt. The background is blurred with bokeh light effects. The word "BREAKFAST" is overlaid in large white letters.

BREAKFAST

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

Fresh cut fruit bowl, assorted pastries, muffins, bagels, yogurt buffet, jams, butter, cream cheese, coffee, tea, bottled water, and soda.

\$21.95 PER GUEST

STANDARD BREAKFAST

Fresh cut fruit platter, assorted pastries with jams and butter, choice of one egg protein, one protein option, one starch option, coffee, tea, bottled water, and soda.

\$29.95 PER GUEST

PREMIUM BREAKFAST

Fresh cut fruit platter, assorted pastries, scones, bagels, jams, cream cheese, butter, one egg option, two protein options, two starch options, coffee, tea, bottled water, and bottled soda.

\$35.95 PER GUEST

BREAKFAST A LA CARTE

SELECTIONS FROM THIS MENU ARE PRICED PER PERSON/PER DOZEN .

EGGS (V)

Frittatas - \$2.00

Scrambled Eggs - \$1.50

Fried Eggs - \$1.25

Cheddar Cheese Omelet - \$1.75

Quiche - \$2.75

STARCHES

Pancakes - \$1.00

Waffles - \$1.25

House Potatoes (GF) - \$1.50

Potato Pancakes (V) - \$1.25

French Toast - \$1.75

BREAKFAST MEATS (GF)

Bacon- \$2.00 for 3 pieces

Turkey Bacon, Turkey Sausage- \$1.65 for 2 pieces

Pork Sausage- \$1.25

BREAKFAST SANDWICH

Bacon, Egg, and Cheese Croissant - \$6.00

Sausage, Egg, and Cheese Croissant - \$5.00

Egg and Cheese Croissant - \$4.50

BAKERY

Assorted Muffins - \$36.00/dozen

Croissants with Butter and Jams - \$39.00/dozen

Bagels and Cream Cheese - \$39.00/dozen

Fruit Scones - \$39.00/dozen

FRUIT (VG, GF)

Seasonal Fruit Bowl - \$39.00

Fruit Platter - \$50.00

Whole Fruit Bowl - \$25.00

YOGURT (V, GF)

Assorted Greek Yogurts - \$15.00/dozen

BREAKFAST STATIONS

OMELET STATION (GF)

Eggs or egg whites with cheddar, diced onion, spinach, peppers, mushrooms, tomato, ham, bacon, and turkey sausage.

\$15.95 PER GUEST

YOGURT PARFAIT STATION (V)

Vanilla Greek yogurt, fresh berries, granola, nuts, and honey

\$3.95 PER PERSON



LUNCH

LUNCH OPTIONS

BARBECUE LUNCH

Choice of salad with two dressings, two proteins, and two sides. Protein options include beef brisket, chicken quarters, or pulled pork. Side options include macaroni and cheese, mashed potatoes, baked beans, potato salad, coleslaw, green beans, or corn off the cob.

\$25.00 PER GUEST

TACO LUNCH

Choice of one protein: ground beef or chicken. Includes hard (gf) and white corn soft shells (gf). Toppings include lettuce, pico de gallo, tomatillo salsa, cheese, sour cream. Served with yellow rice and black beans

\$25.00 PER GUEST

SLIDER LUNCH

Choice of two proteins: Beyond Meat (v), crispy chicken, grilled beef, or bbq pulled pork. Served with waffle fries or kettle chips and choice of salad.

\$20.00 PER GUEST

BOXED LUNCH

Choice of roast beef and provolone, ham and swiss, or turkey and cheddar, served on brioche with lettuce and tomato. Includes chips, fresh fruit, pasta salad, cookies, soda or bottled water, cutlery, and condiments. *GF options available*

\$18.95 PER GUEST

PIZZA LUNCH

Choice of cheese, pepperoni, and/or vegetable pizza. Served with a choice of salad and waffle fries.

Add chicken wings for \$2.50 per person. Choice of traditional or boneless wings served plain or tossed in mild, lemon pepper, or garlic parmesan sauce.

\$20.00 PER GUEST

PLATTER LUNCH

Choice of three sandwiches or wraps - \$25.00 per guest.

Platter Lunch Includes: Two salads, fresh baked cookies, and bagged chips.

| SANDWICHES - CHOOSE 3

- Vegetable Hummus Wrap (v)
- Chicken Caesar Salad Wrap
- Buffalo Chicken Wrap
- Pesto Chicken Wrap
- Classic Club Wrap
- Caprese Sandwich (v)
- Turkey and Cheddar Sandwich
- Roast Beef and Provolone Sandwich

| SALADS - CHOOSE 2

- Artisan Salad
- Caesar Salad
- Cucumber Tomato Salad
- Seasonal Salad
- Fresh Fruit Salad
- Potato Salad
- Pasta Salad
- Coleslaw

| INCLUDED

- Assorted Bagged Chips
- Fresh-baked Cookies

| BUILD YOUR OWN SANDWICH BAR

Sandwich Bar Includes: Assorted sliced bread and rolls, premium ham, turkey, and roast beef, assorted sliced cheeses, and fresh vegetable toppings and spreads.

Served with choice of: Two salads, bagged chips, fresh-baked cookies

Salad Options: Potato, pasta, fruit, artisan, Caesar, cucumber tomato

DINNER



PLATED DINNER OPTIONS

CLASSIC PLATED DINNER

One salad, one plated entree, one starch,
one vegetable, dinner rolls, and one dessert.

\$52.95 PER GUEST

SIGNATURE PLATED DINNER

One salad, choice of two entree selections in
advance, one starch, one vegetable, dinner rolls,
one upgraded dessert, and coffee/tea service.

\$62.95 PER GUEST

PREMIUM PLATED DINNER

One salad, choice of two premium entree selections in
advance, enhanced starch and vegetable pairing,
dinner rolls, premium dessert, and coffee/tea service.

\$74.95 PER GUEST

BUFFET OPTIONS

STANDARD MENU

\$29.95 PER GUEST

YOUR CHOICE OF:

- 1 SALAD
- 1 PROTEIN
- 1 STARCH
- 1 VEGETABLE
- DINNER ROLLS
- 1 DESSERT OPTION

DELUXE MENU

\$35.95 PER GUEST

YOUR CHOICE OF:

- 1 SALAD
- 2 PROTEINS
- 1 STARCH
- 1 VEGETABLE
- DINNER ROLLS
- 2 DESSERT OPTIONS

PREMIUM MENU

\$47.95 PER GUEST

YOUR CHOICE OF:

- 2 SALADS
- 2 PROTEINS
- 2 STARCHES
- 2 VEGETABLES
- DINNER ROLLS
- 2 DESSERT OPTIONS

| SALAD SELECTIONS

- Artisan Salad (v, gf)
- Caesar Salad (v)
- Cucumber and Tomato Salad;
Lemon Vinaigrette (v, gf)
- Seasonal Salad (contains nuts);
*Spring- Strawberry, Winter
Cranberry*
- Coleslaw

| STARCH & GRAIN SELECTIONS

- Roasted Fingerling Potatoes with
lemon and thyme (gf)
- Roasted Garlic Mashed Potatoes (gf)
- Three Cheese Potatoes Au Gratin
- Jasmine Rice (v, gf)
- Rice Pilaf (v, gf)
- Yellow Rice (v, gf)
- Penne Alfredo
- Penne Marinara
- Potato Salad
- Pasta Salad

| VEGETABLE SELECTIONS

- Tender green beans tossed in sun-dried
tomato butter (v, gf) or sauteed with
garlic (vegan, gf)
- Sauteed Vegetable Medley (vegan, gf)
- Elote-style Corn off the Cob (v, gf)
- Steamed asparagus (vegan, gf)
- Steamed broccoli (vegan, gf)
- Roasted Cauliflower (v, gf)

**Plated dinner menu available upon request.*

PROTEIN SELECTIONS

| BEEF

- **Grilled Flank Steak** | choice of mushroom demi-glaze or chimichurri
- **Barbecue Beef Brisket** | sliced thin
- **Grilled Filet Medallions** | choice of mushroom demi-glaze, bearnaise, or horseradish cream sauce

| CHICKEN

- **Herb Crusted Chicken** | choice of demi-glaze or herb cream sauce
- **Roasted Chicken Quarters** | choice of Barbecue Sauce or Signature Citrus Rub
- **Sweet and Sour Chicken** | tempura battered and tossed with pineapple and bell peppers
- **Teriyaki Chicken** | marinated and cooked to sweet and savory perfection
- **Prosciutto-wrapped Stuffed Chicken** | creamy spinach filling *upcharge for premium item

| PORK

- **Barbecued Pulled Pork**
- **Citrus Roasted Pork Tenderloin** | choice of chimichurri or fruit chutney

| SEAFOOD

- **Grouper** | choice of blackened with mango salsa, teriyaki, maple mustard glazed, classic lemon dill, or cilantro lime
- **Salmon** | choice of blackened with mango salsa, teriyaki, maple mustard glazed, classic lemon dill, or cilantro lime
- **Shrimp** | choice of blackened with mango salsa, teriyaki, maple mustard glazed, classic lemon dill, or cilantro lime
- **Maryland-style Crab Cake** | served with remoulade

| VEGETARIAN ENTREES

- Paneer Makhani
- Wild Mushroom Ravioli with Alfredo sauce

| VEGAN ENTREES

- Tofu Stir-fry
- Roasted Cauliflower and Chickpea Mélange (gf)
- Chickpea Masala

DELECTABLE DESSERTS



DELECTABLE DESSERTS

Pick **2** for **\$5.00 per person** or **3** for **\$7.50 person**

| SELECT FROM BELOW:

PETITE CHEESECAKES

Assorted Small Cheesecakes

PETIT FOURS

Assorted decorated miniature pastries;

PETITE DESSERT SHOOTERS

Assorted silky, layered desserts

COCONUT MANGO CHIA SHOOTERS (VEGAN)

Vegan. Sweetened coconut milk and tender chia seeds layered with fresh mango and delightful popping pearls.

TARTLETS

Assortment of Portuguese pastel de nata and classic French Tartlets

CHURRO BITES

Dusted in cinnamon sugar

CLASSIC CHEESECAKE

Served with berry compote

TIRAMISU CAKE

Layers of espresso-soaked lady fingers and creamy mascarpone.

LIMONCELLO CAKE

Classic vanilla cake layered with limoncello-infused creme.

STRAWBERRY SHORTCAKE

Classic vanilla cake, layered with delicate whipped cream and strawberries.

CUPCAKES

Vanilla and/or Chocolate, customized icing color upon request

JUMBO COOKIES

Chocolate Chip, Sugar, and Double Chocolate

GLUTEN-FREE COOKIES

Chocolate Chip or Sugar

GLUTEN-FREE, VEGAN CHOCOLATE CHIP COOKIES

Individually wrapped for allergen-free convenience.

BAR SERVICES



BAR SERVICES

- **Cash Bar - \$750.** Minimum of **one hour**
 - *Includes - six liquors, two wines, two domestic beers, and two imported beers.*
- **Two Drink Tickets for Beer and Wine - \$20.00 per guest.** Minimum of **one hour**
 - *Includes - four wines, two domestic beers, and two imported beers.*
- **Open Beer and Wine - \$25.00 per guest per hour.** Minimum of **one hour**
 - *Includes - four wines, two domestic beers, and two imported beers.*
- **Open Well Liquor Bar - \$30.00 per guest per hour.** Minimum of **one hour**
 - *Includes - six house liquors, two wines, two domestic beers, and two imported beers.*
- **Open Call Bar - \$35.00 per guest per hour.** Minimum of **one hour**
 - *Includes - six call liquors, two wines, two domestic beers, and two imported beers.*
- **Open Premium Bar - \$45.00 per guest per hour.** Minimum of **one hour**
 - *Includes- six premium liquors, two wines, two domestic beers, and two imported beers.*

| BARTENDERS AND SETUP FEES:

- ONE BARTENDER - \$100.00 PER HOUR
- BAR STAFFING CHARGE - \$150.00
- SHAKER'S SETUP FEE FOR TICKETED BAR - \$350.00
 - SHAKER'S SETUP FEE FOR OPEN BAR ITEMS - \$350.00



Rosen College of
Hospitality Management

FOR EVENT INQUIRIES,
PLEASE CONTACT:

LILI TZOU | **EVENT COORDINATOR**



ROSENEVENTS@UCF.EDU



ROSEN COLLEGE OF HOSPITALITY MANAGEMENT

9907 Universal Blvd.
Orlando, Florida 32819