

Orlando International Airport



Catering Menu

Menus are provided by recommended catering services for onsite catering

** We do allow for outside food if you choose to take care of the catering on your own, however we do require a food & beverage liability waiver to be completed as well as a \$150 non refundable fee.

Healthy Choice Box Lunch Menu



\$12.59/person (inclusive of taxes and service fees)

Executive Box Lunch

Served with pasta salad, potato salad, frog eye salad, with fresh cut veggies and a scrumptious vegetable dip, potato chips, cheesecake and a mint. (Mustard and Mayo on the side)

AppleSpice Features Boarshead Meat & Cheese

Charlies Dream

The best fancy white albacore with Swiss cheese served on fresh baked sour dough bread (Dolphin-Friendly of course)

Cashew Chicken

Tender chunks of chicken breast blended with cashews and sweet celery, seasoned to perfection. Served on fresh sour dough bread

Pastrami & Swiss

Sliced pastrami and Swiss cheese on our famous 13 grain bread

Vegetarian

Sliced mushrooms, tomatoes, cucumbers, avocado, green pepper and sprouts with provolone and cheddar cheese on our famous honey wheat bread

\$9.59/person (inclusive of taxes and service fees)

Deluxe Box Lunch

Served with pasta salad, potato salad, frog eye salad, or potato chips, dill pickle, a sweet treat and a mint. (Mustard and Mayo on the side)

AppleSpice Features Boarshead Meat & Cheese

Roast Beef Deluxe

Lean top round of beef, provolone and cheddar cheese piled high on our fresh backed 13 grain bread

Office Favorite

Roast Beef, sliced turkey, ham and Swiss cheese loaded up on our freshly backed 13 grain bread

Curry Chicken

A delightful blend of sweet and savory spices with a hint of mild curry mixed with fruit and tender chicken breast served on our fresh backed sour dough bread

Turkey Avocado

Oven-roasted turkey breast, sliced avocado, sprouts, and Swiss cheese on our fresh baked honey wheat bread

Baked Ham

Sugar Cured Virginia baked ham and Swiss cheese on sour dough bread

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Lean bacon next to garden fresh tomatoes and crisp green leaf lettuce. Pile it in between fresh sour dough bread

Club

Oven roasted turkey breast and Virginia baked ham topped with bacon, cheddar & provolone cheese on honey wheat bread

Popular Choice Box Lunch Menu



\$7.92/person (Inclusive of taxes and service fee)

The Rookie

8" sub made to order with provolone and choice of smoked turkey breast, premium roast beef, Virginia honey ham, or sliced chicken, chips and a pickle (Mustard and Mayo on the side)

\$8.81/person (Inclusive of taxes and service fee)

The Lieutenant

8" sub made to order with provolone and choice of smoked turkey breast, premium roast beef, Virginia honey ham, or sliced chicken, chips, pickle and a cookie (Mustard and Mayo on the side)

SUB PLATTERS

\$48.55 (Inclusive of taxes and service fee)

Sub Platter (Serves 10pp)

Provolone and choice of smoked turkey breast, Virginia honey ham, premium roast beef, or sliced chicken.

\$54.95 (Inclusive of taxes and service fee)

Deluxe Sub Platter (Serves 10pp)

Features larger servings of some of our most popular combinations: provolone with ham and turkey; with roast beef and turkey; or with ham, Genoa salami and pepperoni

Add \$19.18 (inclusive of taxes and service fee)

Make it a Platter Pack

Add tea or lemonade, Lay's Classic Potato Chips, cookies, plates and napkins.

*Upgrade from tea or lemonade to 10 bottled drinks

\$42.17 (Inclusive of taxes and service fee)

Half Platter Sub & Salad (Serves 5pp)

Ten 3" sub selections: ham, turkey or roast beef and provolone, with pickles on theside. Salad: lettuce, tomato, cucumber, bell pepper, onion, salad dressing (packets) and a gallon of tea

\$35.77 (Inclusive of taxes and service fee)

Half Platter Sub & Snack (Serves 5pp)

Ten 3" sub selections: ham, turkey or roast beef and provolone, with pickles on the side plus 5 bags of chips, 5 cookies and a gallon of tea

\$35.77 (Inclusive of taxes and service fee)

Salad Platter (Serves 10-12pp)

Freshly made and piled high with romaine, iceberg, cucumber, tomato, green bell pepper and red onion, with your choice of salad dressing (packets), served on side

\$48.55 (Inclusive of taxes and service fee)

Deluxe Salad Platter (Serves 10-12pp)

Same as above, but with provolone and your choice of turkey, ham, sliced chicken, tuna salad or chicken salad

Italian Party Platters

	milai i ai ej				
	One Tray Serves 10-12 people				
The state of the s	Garlic Knots	(sm) \$12.00	(lg) \$24.00		
	Garlic Bread w/ cheese	(sm) \$15.00	(lg) \$30.00		
	Calamari Fritti	(sm) \$30.00	(lg) \$60.00		
	Bruschetta Fresca	(sm) \$20.00	(lg) \$40.00		
76 75 30			(1g) ψ+0.00		
		Made Fresh to Order Serves 10-12 people			
	Antipasto	(sm) \$30.00	(lg) \$60.00		
	Caesar Salad	(sm) \$20.00	(lg) \$40.00		
	Greek Salad	(sm) \$30.00	(lg) \$60.00		
	Chef's Salad	(sm) \$30.00	(lg) \$60.00		
	Tossed House Garden Salad	(sm) \$20.00	(lg) \$40.00		
	Grilled Chicken Caesar Salad	(sm) \$35.00	(lg) \$70.00		
	Common				
	Caprese	(····) \$20.00	(1.) \$60.00		
	Sliced Tomatoes w/ Fresh Mozzarella	(sm) \$30.00	(lg) \$60.00		
	Subs Featuring Premium Cold Cuts by	Boar's Head 3-4-	6-100 (1ft Serves 4)		
	Served with Lettuce, Tomatoes, Onions & House Dressing \$10.00/ft				
	Pasta Entrees 1/2 Tray Serves 10 people		s 20 people		
	Baked Lasagna	(sm) \$70.00	(lg) \$120.00		
	Baked Ziti	(sm) \$50.00	(lg) \$90.00		
	Manicotti	(sm) \$50.00	(lg) \$100.00		
	Stuffed Shells	(sm) \$50.00	(lg) \$100.00		
	Eggplant Rollatini	(sm) \$60.00	(lg) \$120.00		
	Eggplant Parmigiana	(sm) \$50.00	(lg) \$90.00		
	Eggplant Rustico	(sm) \$60.00	(lg) \$100.00		
	Chicken Piccata	(sm) \$65.00	(lg) \$120.00		
	Chicken Cacciatore	(sm) \$65.00	(lg) \$120.00		
	Chicken Parmigiana	(sm) \$65.00	(lg) \$120.00		
	Chicken w/ Broccoli & Alfredo	(sm) \$70.00	(lg) \$130.00		
	Chicken Marsala	(sm) \$65.00	(lg) \$110.00		
	Fettucine Alfredo	(sm) \$50.00	(lg) \$100.00		
	Fettucine Alfredo w/ Chicken	(sm) \$65.00	(lg) \$120.00		
	Fettucine Carbonatta	(sm) \$65.00	(lg) \$110.00		
	Fettucine Carbonatta w/ Chicken	(sm) \$70.00	(lg) \$130.00		
	Italian Pasta Specialties				
	Homemade Giant Meatballs	(sm) \$30.00	(lg) \$60.00		
	Sweet Italian Sausages	(sm) \$30.00 (sm) \$30.00	(lg) \$60.00 (lg) \$60.00		
	Sausage, Peppers, Onions	(sm) \$35.00 (sm) \$35.00			
	Tortollini Sinatra		(lg) \$70.00		
		(sm) \$65.00	(lg) \$120.00		
	Tortollini Alfredo	(sm) \$60.00	(lg) \$110.00		
	Tortollini d Funghi	(sm) \$65.00	(lg) \$120.00		
	Penne a la Vodka	(sm) \$50.00	(lg) \$100.00		
	Veal Cutlet Parmigiana	(sm) \$75.00	(lg) \$140.00		
	Veal & Peppers	(sm) \$75.00	(lg) \$140.00		
	Veal Marsala	(sm) \$75.00	(lg) \$140.00		
	Veal a al Saltibocca	(sm) \$75.00	(lg) \$140.00		
	Pasta w/ Garlic & Oil	(sm) \$20.00	(lg) \$40.00		

**20% service charge has not yet been added

American Party Platters



on bread

Pulled Pork Sliders (2 sliders/person)	\$4.25/person
Smoked Portobello Sandwich	\$5.75/person
Smoked Turkey Sandwich	\$7.50/person
Smoked Prime Rib Sliders (2 sliders/person)	\$8.50/person

smoked, wood grilled & such...

Smoked TR Original Baby Back Ribs (1/2 rack)	\$12.00/person
Oven Roasted Chicken	\$8.00/person

Filet Medallions & Baby Back Ribs (1 filet & 1/2 rack) \$16.00/person

Ribs & Wings (1/2 rack) \$15.00/person

Fried Chicken-White Meat \$9.50/person

greens

Chop Salad	\$7.50/person
Add Shrimp	\$3.00
Add Chicken	\$3.00
Cobb Salad	\$10.50/person
Caesar Salad	\$7.50/person
Add Shrimp	\$3.00
Add Chicken	\$3.00

add ons...

House Potato Chips & Charred Onion Dip	\$1.00/person
Baked Mac & Cheese	\$2.50/person
Roasted Brussel Sprouts	\$2.25/person
Skillet Com Preed	\$5.00/noncon

Skillet Corn Bread \$5.00/person

dessert

Red Velvet Cake	\$5.00/person
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Ricotta Cheesecake \$5.00/person

beverages

Iced Tea (Sweet or Unsweet)\$6.00/gallonLemonade\$6.00/gallon

**20% service charge has not yet been added

BBQ Party Platters



BBQ Meats

\$11.37/person (Inclusive of taxes and service fee)
One BBQ Meat

\$12.64/person (Inclusive of taxes and service fee)
Two BBQ Meats

\$13.90/person (Inclusive of taxes and service fee)

Three BBQ Meats

Choices include:

Pulled Pork, Sliced Pork, Pulled Brisket, Sliced Brisket, Chicken, Pulled Chicken and Smoked Turkey

**Add \$1.99 per person for orders including Sliced Brisket

BBQ Combinations

\$13.90/person (Inclusive of taxes and service fee)
One BBQ Meat with Sweet & Smokey St. Louis Cut or Classic Dry Rub Ribs

\$15.17/person (inclusive of taxes and service fee)
Two BBQ Meats with Sweet & Smokey St. Louis Cut or Classic Dry Rub Ribs

\$16.43/person (Inclusive of taxes and service fee)
Three BBQ Meats with Sweet & Smokey St. Louis Cut or Classic Dry Rub Ribs

Side Items-(Call for Pricing and serving size)

BBQ Beans, Fresh Made Coleslaw, Potato Salad, Homemade Macaroni & Cheese, Green Beans, Corn on the Cob, Tossed Salad & Sweet Baked Potato

Great Additions (Serves 30pp)

\$69.56 (Inclusive of taxes and service fee) Seasonal Vegetable & Dip Platters

Fresh, crisp broccoli, carrots, cauliflower, cucumbers, celery and cherry tomatoes served bite size with cool Ranch Dressing for dipping

\$82.21 (Inclusive of taxes and service fee)

Cheese & Cracker Platter

An assortment of Colby, Cheddar and Pepper Jack Cheeses cut bite size and served with a variety of crackers

\$75.89 (Inclusive of taxes and service fee)

Chicken Wing or Tender Platter

Choose from Sonny's Sweet, Sizzlin' Sweet, and Smokin' Wings with celery & carrots or Sonny's all white Chicken Tenders golden fried, served with your choice of BBQ sauce

Latin Menu

Entrees



Roast Pork

Marinated in a delicious Cuban mojo, then slowly roasted until the meat falls off the bone and skin is golden brown and crispy

Ropa Vieja

This popular Cuban dish is delicious, shredded flank steak cooked in red wine and tomato sauce

Chicken Breast Filets Alajillo

Cooked in a creamy garlic sauce, white wine, lemon and pepper.

Churrasco Steak

Tender Flank Steak Grilled and Marinated in Authentic Chimi Churri Sauce

Picadillo

Ground Beef Cuban Style

Caribbean Grilled Chicken

Marinated grilled boneless Breast of chicken Slowly Roasted in Mild Caribbean flavors and sliced thin, served with tropical fruit salsa.

Chicken Fajita

Marinated Boneless Chicken Breast sliced thin with sautéed Peppers and Onions.

Includes:

Salad-Romaine lettuce, carrots, tomatoes, cucumber, avocado and garlic bread crumbs in a vinaigrette dressing

2 Sides

White rice Black beans Yellow rice with mixed vegetables Brown Rice (Congri) Boiled Yuca with Garlic and sautéed Onions Fried Sweet Plantains

Please call for pricing



Paellas Menu





Paella marinera (a must try)

\$14.50 p/p

Is our traditional seafood paella with fish chunks, calamari, jumbo shrimp, sea scalops, mussels, boneless chicken and chorizo, cooked in a saffron yellow rice and white wine, then garnish with roasted red peppers and green peas. You can add half lobster tail per person at an additional price of... \$6.50 p/p.

Arroz campesino:

\$10.50 p/p

Boneless chicken, pork sausage, mixed vegetables and corn, cooked in safron yellow rice, cooking wine, then garnish with roasted red pepers and green peas.

Arroz con pollo:

\$8.75 p/p

Boneless chicken cooked in safroon yellow rice, then garnish with roasted red pepper and green peas.

Imperial rice:

\$10.75 p/p

Boneless chicken cooked with safron yellow rice and mixed vegetables covered with melted cheese.

Details:

There is a flat fee of \$150.00 per Cheff. 4 hours minimum required. We may also provide serving staff at a rate of \$15.00 per hour, 4 hours minimum required. Depending on the amount of guests your event may need more than one chef.

Price does not include 6.5% tax and 20% service charge



Buffet Menu



Served with Dinner Rolls, Butter, Coffee and Tea



SALADS

(CHOICE OF TWO)

Chef Salad:

Mixed Greens, tomatoes, cucumbers, carrots, apples, red onions, sunflower seeds with vinagrette dressing.

Ceasar Salad:

Romain lettuce, Garlic bread croutons and parmesan cheese.

Tossed Salad:

Mixed Romaine and Iceberg lettuce, tomatoes and cucumber with Italian vinagrette dressing. Fresh Vegetable fruit Tray Cole Slaw

Accompaniments

(CHOICE OF TWO)

Roasted red potatoes with olive oil and fresh Rosemary

Roasted Vegetables

Rice Pilaf

Pasta primavera

Yellow Rice with Mixed Vegetables

Green beans

Imperial Rice

Fettucine Alfredo

Corn off the cob

Baked three Cheese macaroni

Entrees

(Choice of three)

Pork Steaks with Mushroom sauce

Char-grilled Chicken with mango salsa

Chicken Piccata

Roast pork

Chicken marsala with mushroom sauce

Marinated pepper steak

Beef Stew with red potatoes

Shrimp Alfredo

Chicken Alfredo

Maple Glaze Pork Tenderloin

Sliced chicken Breast with sauteed peppers and onions

Smoked sausages with pepper and red onions

Desserts

(priced per person)

Assorted Cakes

\$3.00

TOTAL:

\$23.50 Per Person

Price does not include 6.5% tax and 20% service charge

Beverages & Snacks



Soft Drinks

\$2.00person (Inclusive of taxes and service fee) 20 oz Pepsi & Coca Cola products

Coffee Service

\$9.99/pot (Inclusive of taxes and service fee)

\$19.99 All Day Service (Inclusive of taxes and service fee)

100% Colombian Coffee

Tea Service

\$12.99/pot (Inclusive of taxes and service fee)

\$24.99 All Day Service (Inclusive of taxes and service fee) Bigelow Tea Selection available

Juice Service

\$7.99/pitcher (Inclusive of taxes and service fee)

\$29.99 All Day Service (Inclusive of taxes and service fee)

Snack Selection

\$1.00 each

Popcorn, Chex Mix, Chips

\$1.50 each

Granola Bars, Nutrigrain Bars, Peanuts, Trail Mix, Candy Bars

AM Break Sunrise Package (Serves 15pp)

\$35.00 (Inclusive of taxes and service fee)

- 6 Nutrigrain Bars
- 6 Granola Bars
- 4 Danish & 4 Muffins
- 2 Apples, 2 Bananas and 2 Oranges

PM Break Sunset Package (Serves 15pp)

\$35.00 (Inclusive of taxes and service fee)

- 12 Otis Spunkmeyer Chocolate Chip Cookies
- 6 Assorted Bags of Lay's Potato Chips
- 6 Candy Bars
- 6 Bags of TrailMix

\$65.00 (Inclusive of taxes and service fee)

Double up the order and save \$5.00

\$90.00 (Inclusive of taxes and service fee)

Triple the order and save \$15.00

\$110.00 (Inclusive of taxes and service fee)

Quadruple the order and save \$30.00