



## Catering Menu For Group Reservations and Private Events



### Styles of Service

Stationary	Tray Passed	Chef-Attended	Plated	Off Menu
<b>20+ guests</b>	<b>20+ guests</b>	<b>20+ guests</b>	<b>15 - 40 guests</b>	<b>15 - 40 guests</b>
Selections are Displayed in a Single Location Where Guests May Serve Themselves	Selections Are Presented to Guests by Wait Staff While They Rotate Through the Crowd	Selections are Displayed in a Single Location While Staff Members Plate the Food for the Guests	Pre-Ordered Selections Will Be Served at the Table While Guests Remain Seated	Guests will Order from a Pre-Fixed or Limited Menu Upon Arrival While Remaining Seated



# CATERING MENU | A LA CARTE

## BEVERAGES

### Non-Alcoholic

#### Unlimited Refill Package

Unlimited Refills on Soda, Tea, Coffee, Juice

**Iced Tea or Coffee Station** Self Service Station  
with Assorted Cream, Sugar, Honey, Flavored Syrups

#### Infused Spring Water

Self Service Station with Choice of Lemon, Lime or Cucumber  
Infusion

### Cash Bar

Guests are responsible for purchasing beverages on individual tabs. Cash Bar may be subject to a bartender fee and/or automatic gratuity.

### Drink Tickets

Guests redeeming a ticket may order any approved selections on Host's Main Tab Host will be charged a flat rate per drink ticket.

#### Beer & Wine

Domestic Beer, Import Beer, House Wine by the Glass

#### Call

Domestic Beer, Import Beer, House Wine by the Glass  
Call Brand Liquor

**Premium** Domestic Beer, Import Beer,  
Tier 2 Wine Premium Brand Liquor

#### Top Shelf

Domestic Beer, Import Beer, Tier 3 Wine  
Top Shelf Liquor

*\*A guaranteed number of tickets must be coordinated with the Sales Department no less than 4 days prior to event date. Additional tickets may be purchased on day of event.*

### Specialty

#### Champagne

Guests Are Greeted with a Glass of House Champagne OR Save the Champagne for a Special Toast

#### Sangria

Let Our Experienced Bar Staff Mix Up a Unique Offering for Your Event (PLANNING TIP: 3 Gallons = about 45 beverages)

### Running Consumption Tab

Guests may order any approved selections on Host's Main Tab. Host will be charged the price of each beverage.

### Drink Packages (minimum 25 guests)

Guests may order unlimited approved selections during a select number of hours. Host will be charged a flat rate per person, per hour.

#### Beer & Wine

Domestic Beer, Import Beer, House Wine by the Glass

#### Silver

Domestic Beer, Import Beer, House Wine by the Glass  
Call Brand Liquor

#### Gold

Domestic Beer, Import Beer, Tier 2 Wine  
Premium Brand Liquor

#### Top Shelf

Domestic Beer, Import Beer, Tier 3 Wine  
Top Shelf Liquor

*\*A guaranteed number of packages must be coordinated with the Sales Department no less than 4 days prior to event date. Additional charges may apply if attendance is greater than the guaranteed number given on the contract.*

# CATERING MENU | A LA CARTE

## HORS D'OEUVRES

Hors D'oeuvres Are Displayed for Self-Service with Plates and Flatware Included  
OR Add Tray Pass Service to Any Item for An Additional Fee



### Platters & Displays | 20 servings per order

#### Fine Cheese & Fruit Platter

Artisanal Cheese · Seasonal Fruit

#### Garden Platter

Seasonal Vegetables · Pesto Yogurt Dip

#### Antipasto Board

Salami · Pepperoni · Ham · Fresh Mozzarella  
Artichokes · Roasted Red Peppers · Olives

#### Little Dipper

Hummus · Italian Cheese Spread · Spinach Artichoke Dip  
Seasonal Vegetables · Grilled Flatbread · Flatbread Chips

### Flatbreads | 40 pieces per order

#### Margherita

Tomatoes · Basil · Fresh Mozzarella · Pomodoro

#### Vegetarian Classico

Roasted Veggies · Mozzarella · Feta · Pomodoro

#### Green Goddess Chicken

Grilled Chicken · Pesto Yogurt  
Roasted Veggies · Mozzarella

#### Lasagna

Beef, Sausage & Pepperoni Bolognese  
Basil · Ricotta · Mozzarella

### Cold Appetizers | 40 pieces per order

#### Caprese Skewers

Tomato · Basil · Mozzarella · Balsamic Glaze

#### Greek Salad Skewers

Tomato · Cucumber · Kalamata Olive · Feta

#### Bruschetta

Ciabatta · Bruschetta Tomatoes · Parmesan

#### Ahi Tuna Canape

Wonton · Sesame Seeds · Avocado · Spicy Mayo

#### Salmon Cucumber Bites

Smoked Salmon · Cucumber · Herbed Cream Cheese

#### Jumbo Shrimp Cocktail

Boiled Shrimp · Cocktail Sauce · Lemon

### Hot Appetizers | 40 pieces per order

#### Arancini

Fried Risotto · Mozzarella · Pomodoro

#### Stuffed Mushrooms

Spinach · Feta · Breadcrumbs

#### Spanish Egg Rolls

Blackened Chicken  
Black Bean Corn Salsa · Cheddar

#### Empanadas

Chicken · Pico de Gallo · Cheddar

#### Cordon Bleu Bites

Chicken · Ham · Swiss

#### Dijon Chicken Skewers

Grilled Chicken · Homemade Dijon Honey Mustard

#### Smokey Honey Garlic Poppers

Popcorn Chicken · Smokey Paprika Honey Glaze

#### Crispy Chicken & Waffle Skewers

Chicken Popper · Waffle · Syrup

#### Explosive Shrimp

Fried Shrimp · Sweet Calabrian Chili Aioli

#### Rangoons

Crab · Cream Cheese

#### Mini Meatballs

Italian Beef · Pomodoro

#### Beef Wellington Cups

Beef Tenderloin · Puff Pastry · Mushrooms

#### Lamb Chop Lollipops

Grilled Lamb on the Bone · Chef's Marinade

#### Steak Skewers

Grilled Steak · Truffle Aioli

#### Bistro Burger Sliders

Caramelized Onions · Truffle Aioli · Bacon  
Fontina Cheese

#### Ham & Manchego Sliders

Ham · Manchego · Fig Jam

# CATERING MENU | A LA CARTE

## TRADITIONAL BUFFET

Buffet Selections Are Displayed for Self-Service with Plates and Flatware Included  
OR Add Attended Buffet Service for An Additional Fee



### Greens & Grains | 20 servings per order

#### Italian House Salad

Mixed Greens · Tomatoes · Cucumbers · Red Onion  
Kalamata Olives · Parmesan · Creamy Italian Dressing

#### Caesar Salad

Romaine · Parmesan · Homemade Croutons · Caesar Dressing

#### Field Green Salad

Mixed Greens · Tomatoes · Carrots · Red Onion · Cheddar  
Ranch Dressing

#### Florentine Salad

Orzo · Spinach · Sundried Tomatoes · Kalamata Olives · Almonds  
Feta · Citrus Vinaigrette Dressing

#### Classic Bread Service

Artisanal Bread Rolls · Butter

#### House Biscuits

Parmesan Garlic Biscuits · Homemade Seasoning  
Garlic Butter

### Hot Sides | 20 servings per order

#### Garlic Mashed Potatoes

Garlic · Butter

#### Loaded Mashed Potatoes

Cheddar · Bacon · Sour Cream · Chives

#### Red Bliss Potatoes

Rosemary · Thyme

#### Roasted Vegetable Medley

Zucchini · Artichokes · Red Onion · Roasted Peppers

#### Steamed Broccoli

Broccoli Florets · Butter

#### Risotto

Arborio Rice · Mushrooms · Parmesan

#### Rice Pilaf

Yellow Rice · Celery · Carrots · Onion

#### Rice & Beans

White Rice · Cilantro · Black Beans · Green Onion

### Pasta | 20 servings per order

#### Vegetarian Orzo

Artichokes · Zucchini · Roasted Peppers · Red Onion  
Garlic Olive Oil

With Chicken++

With Shrimp++

#### Pasta Rossa

Basil · Bruschetta Tomatoes · Fresh Mozzarella · Pomodoro

With Chicken++

With Sausage++

#### Creamy Garlic Alfredo

Spinach · Alfredo Cream Sauce

With Chicken++

With Shrimp++

#### Truffle Mac & Cheese

Truffle Oil · Three Cheese Blend

#### Lemon Basil Shrimp

Artichokes · Lemon Basil Sauce

#### Three Meat Bolognese

Beef, Sausage & Pepperoni Bolognese · Ricotta · Gremolata

#### Filet & Bleu Tortellini

Cheese Tortellini · Beef Tips · Alfredo Cream Sauce

#### Loaded Carbonara

Diced Chicken · Grilled Shrimp · Bacon

Carbonara Cream Sauce

### Other Entrees | 20 servings per order

#### Steak Tips

Filet Tips · Caramelized Onions · Mushrooms · Marsala Sauce

#### Grilled Chicken Breast

6 oz Filet · Lavender White Balsamic

#### Grilled Cod Filet

6 oz Filet · Lemon Basil Cream Sauce

#### Grilled Salmon Filet

6 oz Filet · Sundried Tomato Cream

# CATERING MENU | A LA CARTE

## BUFFET EXTRAS & UPGRADES

### Carving Stations | 25 servings per order

Carving Stations Require a Carving Fee

Oven Roasted Turkey Breast

Beef Tenderloin

Prime Rib

40lb Roasted Pig

Fresh Catch



### Sweets | 25 pieces per order

Mini Cannoli Cones

Ricotta Cheesecake Bites

Shot Glass Desserts

Chocolate Chip Cookies

Peanut Butter Cookies

### Create-Your-Own Stations | per serving

Minimum 25 Servings

#### Salad Bar

Mixed Greens · Tomatoes · Cucumbers · Red Onion · Shaved Carrots · Kalamata Olives · Cheddar · Parmesan  
Homemade Croutons · House Dressing · Caesar · Ranch

#### Potato Bar

Mashed or Baked Potatoes · Butter · Sour Cream · Shredded Cheddar · Scallions · Bacon Pieces · Diced Ham

#### Taco Bar

Seasoned Ground Beef · Flour Tortillas · Shredded Lettuce · Pico de Gallo · Jalapenos  
Sour Cream · Shredded Cheddar · Hot Sauce

#### Hot Slider Bar

Burger Patties with Fontina on Brioche Buns · Shredded Lettuce · Tomatoes · Onions · Dill Pickles  
Mayonnaise · Mustard · Ketchup

#### Deli Slider Bar

Assorted Sliced Turkey, Ham, and Salami · Brioche Buns · Shredded Lettuce · Tomatoes · Onions  
Dill Pickles · Mayonnaise · Mustard · Sliced Cheese

### Custom Options

Our Executive Chef Loves to Get Creative! We Can Build Custom Menu Selections for Your Event.  
Substitutions Available for Dietary and Allergy Restrictions.

### Tax & Gratuity

A 6.5% Sales Tax and 20% Gratuity Will Be Included on All Food and Beverage Orders

**WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT!**



Contact Our Events Team Today!

[www.emberorlando.com](http://www.emberorlando.com)

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