

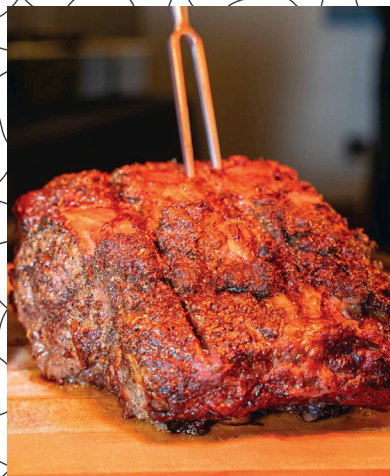


BANQUET & CATERING

ONSITE • PICKUP

1315 S. Orange Ave, Orlando, FL 32806

Contact: Bryant Grider 216-414-7039 | EATDT.COM



HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum

COLD

Caprese Skewers | \$5

Basil vinaigrette, micro arugula, balsamic

Hummus On A Cucumuber | \$5

Choice of garlic, sriracha, pumpkin,
or roasted red pepper

Mushroom Toast | \$5

Truffle honey, goat cheese

Avocado Toast | \$6

Toy Box tomato salsa

Deviled Eggs | \$6

Classic, bacon(+1), crabmeat(+2)

Ceviche Shooter | \$8

Shrimp or salmon

Tuna Poke Tacos | \$9

Sweet chili aioli, mango

Steak Tartare | \$9

Pickled mushroom, truffle aioli



HOT

Empanadas | \$6

Chicken or beef, chipotle aioli

Pork Pot Stickers | \$6

Mongolian Sauce

Spanakopita | \$6

Spinach, feta

Chicken Satay Skewers | \$6

Peanut sauce

Stuffed Mushroom | \$6

Pesto aioli

Arancini | \$7

Choice of bacon & gouda or
mushroom & truffle

Shoyu Beef Skewers | \$7

Aioli

Mini Crab Cakes | \$7

Remoulade drizzle

Coconut Shrimp | \$7

Orange marmalade

Fried Chicken Waffle Bites | \$7

Maple glaze

Angus Beef Sliders | \$7

Cheddar, bacon onion jam

Nashville Chicken Sliders | \$7

Gorgonzola cheese, sweet roll

Veggie Spring Rolls | \$5

BREAKFAST BUFFET

Priced Per Person | Water, Coffee, Tea Included | 20 Person Minimum

TRADITIONAL CONTINENTAL | \$30

Seasonal Fruits & Berries
Individual Greek Yogurt Parfaits
Assorted Pastries

BREAKFAST OF CHAMPIONS | \$36

Assorted Fruits & Berries
Assorted Pastries
Fluffy Scrambled Eggs
Crispy Bacon & Sausage Links
Biscuits with Sage Sausage Gravy
Seasoned Breakfast Potatoes

COMFORT FOOD | \$45

Assorted Fruits & Berries
Assorted Pastries
Fluffy Scrambled Eggs
Crispy Bacon & Sausage Links
Biscuits with Sage Sausage Gravy
Seasoned Breakfast Potatoes



BRUNCH BUFFET

\$64 Per Person | Water, Coffee, Tea Included | 20 Person minimum

INCLUDES

Assorted Fruits & Berries
Assorted Pastries
Seasoned Breakfast Potatoes
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Sausage Links

STARTERS (Choose Two)

Cheese & Charcuterie Board
Avocado Toast Heirloom Tomato Salad
Kale, Quinoa, & Berry Salad
Ceviche Shooters
Shrimp Cocktail
Chilaquiles Tostadas



ENTREES (Choose Two)

Chicken & Waffles Pearl sugar waffles, maple syrup, berry butter
Croissant French Toast Mango apricot cream cheese, maple syrup
Shrimp & Grits Etouffée sauce
Vegetable Stir Fry Noodles, yuzu soy
Add chicken +3 / Add shrimp +3
Lox Display Mini bagels, smoked salmon pastrami, capers, crème fraîche
Shrimp Po-Boys Lettuce, tomato, remoulade
Lobster Rolls +10pp Lettuce, tomato, Old Bay aioli

Brunch Buffet Enhancements

Priced Per Person | 20 Person Minimum

CARVING STATION | Market Price

Chef Attendant \$150
Choose One Prime Rib • Smoked Brisket • Whole Roasted Chicken

OMELETS MADE TO ORDER | \$20

Chef Attendant \$150
Applewood Smoked Bacon, Country Ham, Array of cheese,
Tomato, Mushrooms, Onions, Bell Peppers, Spinach, Jalapenos
Egg White Substitute +1

BELGIUM WAFFLE DISPLAY | \$20

Fresh Berries, Pecans, Warm Maple Syrup, Berry Compote, Whipped
Cream, Chocolate Chips

LUNCH BUFFET

\$56 Per Person | Water, Coffee, Tea Included | 20 Person Minimum

STARTERS (Choose Two)

Choice of Soup

Chicken tortilla / bacon & corn chowder / coconut curry butternut squash

Mixed Greens Salad

Tomato, Shredded carrot, cucumber, onion, butter roasted croutons, mustard caper vinaigrette

Caesar Salad

Romaine wedges, parmesan cheese, fried anchovies, croutons, caesar dressing

Kale, Quinoa & Berry Salad

Romaine wedges, parmesan cheese, fried anchovies, croutons, caesar dressing

Caprese Salad

Mozzarella, tomato wedges, balsamic vinaigrette

ENTREES (Choose Two)

Chicken Lo Mein

Seasonal vegetable, yuzu soy

Tuscan Style Chicken

Sundried tomato cream sauce, spinach, tomato

Grilled Salmon

Greek Goddess cream sauce

Blackened Mahi

Corn, bacon, shishito, kung pao sauce

Carne Asada

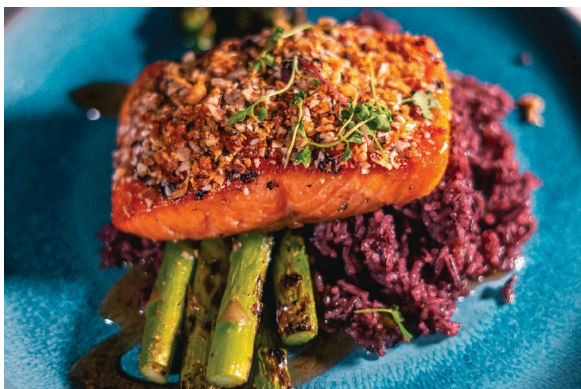
Salsa verde, cotija cheese

SIDES (Choose Two)

- Lemongrass scented jasmine rice
- Tallow roasted yukon potato
- Grilled asparagus
- Roasted garlic mashed potatoes
- Pineapple glazed carrots
- Herb garlic grilled baby zucchini

DESSERT (Choose One)

- Mini key lime tarts
- Quatro leches cake
- Salted caramel cheesecake
- Mousse shooters



PLATED LUNCH

Priced Per Person | Water, Coffee, Tea Included

STARTERS (Choose Two)

Choice of Soup

Chicken tortilla / bacon & corn chowder / coconut curry butternut squash

Mixed Greens Salad

Tomato, shredded carrot, cucumber, onion, butter roasted croutons, mustard caper vinaigrette

Chopped Caesar Salad

Parmesan cheese, croutons, caesar dressing

Baby Wedge Salad

Applewood smoked bacon, tomato, gorgonzola cheese dressing, balsamic glaze

ENTREES (Choose Two)

Almond Crusted Salmon | \$49

Orange honey glaze, mango neptune rice, asparagus, yuzu plum sauce, wasabi aioli

Grilled Angus Ribeye Steak | \$59

Truffle fries, garlic aioli

Filet Medallions | \$66

Pink peppercorn demi, roasted garlic mash, wild mushrooms, spinach

Chicken Cordon Bleu | \$47

Prosciutto, smoked gouda fondue, panko crust, garlic mash

Veggie Bowl | \$40

Jasmine rice, yuzu soy, baby bok choy, mushroom, carrots

DESSERT (Choose One)

Mini Brookies

Brownie batter, cookie dough, seasonal ice cream

Souffle Cheesecake

Ask for seasonal flavors

Toffee Cake

Bourbon caramel, vanilla ice cream

Seasonal Crème Brulee

Nutella, White Chocolate, or Espresso



BOXED LUNCH

\$36 Per Person | Water, Coffee, Tea Included | 20 Person Minimum

ENTREE (Choose One)

Roasted Veggie Hummus Wrap

Grilled zucchini, squash, bell pepper, onion, chipotle hummus, fresh tortilla

Turkey Melt

Bacon, smoked gouda, chipotle aioli, spinach, pico de gallo

Tavern Italian Wrap

Rosemary ham, coppa, salami, lettuce, tomato, onion, provolone, mustard caper vinaigrette

Grilled Ham & Cheese

White cheddar, gruyere, muenster, wilted spinach, roma tomato, rosemary ham, herb focaccia

Grilled Ribeye Sandwich

Horseradish aioli, crispy onion frizzles, fresh rolls

Flatbreads

Choice of Blue Crab, Mushroom & Burrata, BBQ Chicken & Bacon

SIDE (Choose One)

Fresh Fruit

Potato Salad

House Salad

Quinoa Salad

Box Includes

Mini Brookie



DINNER BUFFET

2 Entrees | \$74 Per Person 3 Entrees | \$88 Per Person
Water, Coffee, Tea Included | 20 Person Minimum

STARTERS (Choose Two)

Choice of Soup

Chicken tortilla / conch & bacon chowder / bacon & corn chowder / coconut curry butternut squash / french onion / lobster bisque +5

House Salad

Tomato, shredded carrot, cucumber, onion, shredded provolone, croutons, mustard caper vinaigrette

Caesar Salad

Parmesan cheese, croutons, caesar dressing

Pecan, Pear & Gorgonzola Salad

Arcadian blend, red onion, raisins, creamy pear vinaigrette

Caprese Salad +3

Cherry tomato, ciliegine mozzarella, green onion, basil vinaigrette, balsamic pearls

ENTREES

Greek Roasted Airline Chicken Breast

Charred kale pesto

Balsamic Chicken Breast

Rosemary demi-glaze

Grilled Salmon

Tomato, spinach, lemon caper butter sauce

Mongolian Beef

Bulgogi sauce

Carne Asada

Salsa verde

Tandoori Grouper

Ginger coconut curry, roasted pepper

Saffron Paella

House made sofrito, asparagus, pearl onion, tomato

Add Chicken +4 / Shrimp +4 / Chorizo +3

SIDES (Choose Two)

- Herbed wild rice
- Tallow roasted yukon potato
- Grilled asparagus
- Roasted garlic mashed potatoes
- Roasted rainbow carrots
- Herb garlic grilled baby zucchini

DESSERTS (Choose Two)

- Salted caramel cheesecake
- Kahlua cake
- Quatro leches cake
- Mini key lime tarts
- Mousse shooters
- Mini cheesecake display

PLATED DINNER

Priced Per Person | Water, Coffee, Tea Included

STARTERS (Choose Two)

Choice of Soup

Chicken tortilla / bacon & corn chowder / coconut curry butternut squash / french onion

Vegan House Salad

Chopped iceberg, arugula, tomato, red onion, cucumber, shredded carrot, vegan cheese, mustard caper vinaigrette

Pecan, Pear & Gorgonzola Salad

Arcadian blend, red onion, raisins, creamy pear vinaigrette

Chopped wedge salad

Applewood smoked bacon, tomato, crispy onion, gorgonzola cheese dressing, balsamic glaze

Chopped caesar salad

Parmesan cheese, croutons, caesar dressing

ENTREES (Choose Three)

Grilled filet mignon | \$88

Yukon hash, wild mushroom, black garlic demi

Greek roasted airline chicken breast | \$74

Charred kale pesto, potato gnocchi

Blackened Grouper | \$80

Charred broccoli, jasmine rice, yuzu soy

Almond Crusted Salmon | \$70

Cilantro lime rice, asparagus, lump crab mornay

Mojo Chicken | \$67

Chorizo saffron rice, creole sauce

Risotto \$63 | \$73

Vegan or Chef's Special

DESSERT (Choose One)

Mini Brookie

Brownie batter, cookie dough, seasonal ice cream

Horchata Cheesecake

Berry compote, caramel whip, ganache

Seasonal Crème Brûlée

Nutella, white chocolate or espresso

Toffee Cake

Bourbon caramel, vanilla ice cream



SNACK BREAK

\$6 Per Piece | 24 Piece Minimum

Kettle Cooked Chips

Sea Salt / Smokehouse BBQ / Sea Salt & Vinegar / Jalapeño

Cookies

Chocolate Chip / White Chocolate Macadamia Nut / Sugar

Boom Chicka Pop

Sea Salt / Kettle Corn

Trail Mix

Assorted Kind Bars

Assorted Candy Bars

Assorted Fruit Basket

MINI DESSERTS

\$5 Per Piece | 25 Piece Minimum

Brookie Skillet

Chef's Choice Bread Pudding

Key Lime Pie

Oreo Cheesecake Mousse

Berry Cheesecake Mousse

White Chocolate Cheesecake Mousse

Valrhona Chocolate Mousse

Petit Fours

Mini Carrot Cakes

Mini Cookie Sandwich



BEVERAGE PACKAGES

Priced Per Person

OPEN BAR

Priced Per Person

- Bar packages may be purchased for your chosen length of time for all guests in attendance. length of time for all guests in attendance.
- Host is charged per person regardless of the amount consumed.
- The host is responsible for a bartender fee at \$150 per bartender.
- Guests under 21 years of age will be charged \$10 per person for up to three hours of non-alcoholic beverages.

BEER & WINE

Domestic Beer, Imported Beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 Hours | \$35 3 Hours | \$53

\$18 Per Additional Hour

HOUSE LIQUORS, BEER & WINE

Wheatley Vodka, Ford's Gin, Corozon Tequila, Early Times Bourbon, Myers White Rum, Domestic Beer, Imported Beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 Hours | \$45 3 Hours | \$68

\$23 Per Additional Hour

PREMIUM LIQUORS, BEER & WINE

Stoli Vodka, Tanqueray Gin, Buffalo Trace Bourbon, Don Julio Tequila, Bacardi Rum, Domestic Beer, Imported Beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 Hours | \$60 3 Hours | \$85

\$25 Per Additional Hour

DELUXE LIQUORS, BEER & WINE

Ketel One, Bombay Sapphire Gin, Woodford Reserve, Casamigos Silver, Diplomatico Rum, Domestic Beer, Imported Beer, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 Hours | \$65 3 Hours | \$95

\$30 Per Additional Hour

CASH BAR

- Guests are responsible for purchasing drinks.
- Host selects type of beverages and brand level to be offered.
- Host is responsible for a bartender fee of \$150 per bartender.
- Credit Card, Cash, Apple Pay accepted.

BEVERAGE PACKAGES

Priced Per Beverage

- Host is charged per beverage consumed.
- All beverages consumed will be charged to the master bill.
- Host selects the type of beverages and brand level to be offered.
- The host is responsible for a bartender fee of \$150 per bartender.
- Domestic Beer | \$10 -House Liquor | \$10
- Imported & Craft Beer | \$10 -House Wine | \$10
- Premium Liquor | \$13 -Deluxe Liquor | \$15

DRINK TICKETS

Priced Per Ticket

- Host purchases drink tickets provided by Delaney's Tavern, and distributes up to 4 drink tickets per person.
- Host will be charged for the number of guaranteed drink tickets given 3 days prior to the event
- Beer & Wine | \$10
- House Brands Liquors, Beer & Wine | \$10
- Premium Brand Liquors, Beer & Wine | \$13
- Deluxe Brand Liquors, Beer & Wine | \$15

NON-ALCOHOLIC BEVERAGE PACKAGE

Priced Per Person

Reverse Osmosis Water

Coke Products

Iced Tea

Regular & Decaf Coffee

Hot Tea

2 Hours | \$15 3 Hours | \$17

\$2 Per Additional Hour

A LA CARTE BEVERAGES

Priced Per Item

Assorted Coke Products | \$4

Assorted Energy Drinks | \$6

Specialty Coffee | \$6

Regular & Decaf Coffee | \$50 per gallon

Iced Tea | \$45 per gallon

Voss Bottled Water | \$5

THE DETAILS

LAKE COPELAND

ROOM RENTAL

Monday - Friday Daytime	\$300.00
Saturday - Sunday Daytime	\$450.00
Sunday - Wednesday Evening	\$400.00
Thursday Evening	\$450.00
Friday - Saturday Evening	\$500.00

*4 hours of room access

FOOD & BEVERAGE MINIMUM

Monday - Friday Daytime	\$1000.00
Saturday - Sunday Daytime	\$3000.00
Sunday - Wednesday Evening	\$1500.00
Thursday Evening	\$2000.00
Friday - Saturday Evening	\$3000.00

*Tax and gratuity not included

DECEMBER ROOM RENTAL

Monday -Friday Daytime	\$300.00
Saturday - Sunday Daytime	\$450.00
Sunday- Wednesday Evening	\$400.00
Thursday Evening	\$450.00
Friday-Saturday Evening	\$550.00

*4 hours of room access

DECEMBER FOOD & BEVERAGE MINIMUMS

Monday - Friday Daytime	\$1250.00
Saturday - Sunday Daytime	\$3500.00
Sunday - Wednesday Evening	\$2500.00
Thursday Evening	\$3250.00
Friday - Saturday Evening	\$3500.00



EXTRAS

32" x 43" Cocktail Table | \$20 each Black Chiavari Chairs | \$50 flat fee AV Package (projector, screen, speaker, wireless microphone, HDMI cable, clicker) | \$175

PLEASE NOTE:

A 23% Service Charge and 6.5% Sales Tax will be added to the final invoice.
A \$300 Admin Fee will be added to groups less than 20 people on buffet only.

Family Platters

Priced Per Plate

Family Platters

Serves 6-7 people.

Shareables - \$30

Hummus Platter

Salad Bowl (tossed caesar or pear & gorgonzola)

Wing Platter (chef's hot or teriyaki - 25 pieces)

Tostadas (chicken or shrimp)

Birria Quesadillas

Saffron Paella

Burrata with focaccia (additional \$6)

Protein Platters

Whole Fried Snapper (3.5lbs)- \$120

Double Rack of Lamb - \$120

Sliced Wagyu Picanha (3.5lbs) - \$150

Sides - \$20

Carrots with Truffle Honey Goat Cheese

Grilled Broccolini

Mashed Potatoes (garlic, smoked cheddar, or roasted poblano)

Mac n Cheese

Saffron Rice with Chorizo

Dessert Platters - \$30

Quatro Leches

Cheesecake (salted caramel or whip & berries)

Dubai Chocolate Truffle

Valrano Chocolate Mousse Shooters



*Minimum spend \$400. 23% gratuity added. 50% deposit due upon booking. 72 hour notice required.