



# BANQUET & CATERING

**ONSITE • PICKUP**

1315 S. Orange Ave, Orlando, FL 32806

Contact: Bryant Grider 216-414-7039 | [EATDT.COM](http://EATDT.COM)



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# HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum

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## 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, crabmeat, bacon*

**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 Mushrooms** | \$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

*Sweet & sour sauce*

**Mini Beef Wellington** | \$8

*Short rib, puff pastry, truffle aioli*

**Mini Lobster Rolls** | \$10

*Brioche bun, Old Bay aioli*



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# BREAKFAST BUFFET

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

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## 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  
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



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# BRUNCH BUFFET

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

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## 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*

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## Brunch Buffet Enhancements

Priced Per Person | 20 Person Minimum

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### 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, Jalapeños  
Egg White Substitute +\$1

### BELGIUM WAFFLE DISPLAY | \$20

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

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# LUNCH BUFFET

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

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## 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

*Fresh berries, roasted butternut squash, candied pepita seeds, citrus vinaigrette*

### 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

Roasted Garlic Mashed Potatoes • Grilled Asparagus

Pineapple Glazed Carrots • Herb Garlic Grilled Zucchini

## DESSERT (Choose One)

Salted Caramel Cheesecake • Quatro Leches Cake

Mini Key Lime Tarts • Mousse Shooters



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# PLATED LUNCH

Priced Per Person | Water, Coffee, Tea Included

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## STARTERS (Choose Two)

### Choice of Soup

Chicken Tortilla / Bacon & Corn Chowder / Coconut Curry Butternut Squash

### Mixed Green 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 or White Chocolate or Espresso





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# BOXED LUNCH

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

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## 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 roll*

### 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



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# DINNER BUFFET

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

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## 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, craisins, 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 peppers*

### Vegan Paella

*House made sofrito, asparagus, pearl onion, tomato*

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

## SIDES (Choose Two)

Herbed Wild Rice • Grilled Asparagus

Tallow Roasted Yukon Potatoes • Roasted Rainbow Carrots

Roasted Garlic Mashed Potatoes • Grilled Baby Zucchini

## DESSERTS (Choose Two)

Salted Caramel Cheesecake • Kahlua Cake

Quatro Leches Cake • Mini Key Lime Tarts

Mousse Shooters • Mini Cheesecake Display



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# PLATED DINNER

Priced Per Person | Water, Coffee, Tea Included

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## 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 Caesar Salad

Parmesan cheese, croutons, caesar dressing

### Chopped Wedge Salad

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

## 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



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# SNACK BREAK

\$6 Per Piece | 24 Piece Minimum

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## **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**

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# MINI DESSERTS

\$5 Per Piece | 25 Piece Minimum

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## **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**



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# BEVERAGE PACKAGES

Priced Per Person

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## OPEN BAR

*Priced Per Person*

- Bar packages may be purchased for your chosen 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  
Imported & Craft Beer | \$10  
House Wine | \$10  
House Liquor | \$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 Brand 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



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# THE DETAILS

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## 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
<i>*4 hours of room access</i>	

### 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
<i>*Tax and gratuity not included</i>	

### 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
<i>*4 hours of room access</i>	

### 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.

