

# Drury Plaza Hotel Orlando Disney Springs® Area 2024 Banquet Menu

PRESENTED BY TABLE TOP CATERING



CUSTOM • FRESH • SEASONAL





In partnership with Table Top Catering, we are proud to present a variety of event dining options that are sure to satisfy every palate.

Our carefully curated menu ranges from the simplistic elegance of a Continental Breakfast, the variety of Themed Luncheons, to the sophistication of Plated Dinners.

No matter the occasion, we offer a variety of dining choices to suit every schedule, well within budget. At Drury Plaza Orlando – Disney Springs Area, we believe in creating memorable experiences through food, one event at a time.

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All prices are per guest unless otherwise indicated. Prices are exclusive of 23% taxable service charge and the state sales tax of 6.5%. Menu prices and taxes subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.\* Minimum of 20 guests required for most menus. Buffets for less than 20 guests will incur an additional surcharge. Ask your Hotel Sales Coordinator for pricing.



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# Breakfast

# CONTINENTAL BREAKFAST

## Simply Continental \$29

Freshly Sliced, Seasonal Fruit Display  
Freshly Baked Muffins & Danish, Preserves & Butter  
Assorted Individual Cereals & Granola  
Whole, 2%, Skim, Almond & Soy Milk  
Single Serve Assorted Yogurts  
Presentation of Juices to include:  
Florida Orange, Apple & Cranberry

## Continental Yours \$34

Freshly Sliced, Seasonal Fruit Display with Berries  
Rum Roasted Pineapple Parfait, Berry Compote  
Freshly Baked Muffins & Croissants Vegan Banana Nut Bread  
Cinnamon Rolls, Crème Fondant  
Preserves & Honey  
Assorted Individual Cereals & Granola  
Whole, 2%, Skim, Almond & Soy Milk  
Presentation of Juices to include:  
Florida Orange, Apple & Cranberry





# BREAKFAST BUFFET

## **Wide Awake**

**\$42**

Freshly Sliced, Seasonal Fruit Display with Berries  
Beautifully Layered, Individual Yogurt Parfaits  
Oatmeal, Brown Sugar & Cinnamon Chef's Patisserie Assortment  
Classic Scrambled Eggs topped with Chives  
Skillet Roasted Potatoes, Peppers & Onions  
Choice of Two (2) Breakfast Proteins  
Smoked Bacon, Sausage Links  
Grilled, Thick Cut Ham, Turkey Bacon  
Presentation of Juices to include:  
Florida Orange, Apple & Cranberry

## **Hakuna Frittata**

**\$49**

Freshly Sliced, Seasonal Fruit Display  
Fresh Vegetables & Mozzarella Frittata  
Roasted Potato & Cheese Skillet  
Crème Fraiche French Toast Skewers, Mascarpone & Berries  
Crispy Dulce de Leche Blintz  
Crispy Bacon  
Assorted Muffins, Croissants & Danish, Preserves, Honey & Butter  
Assorted Individual Cereals & Granola  
Whole, 2%, Skim, Almond & Soy Milk  
Presentation of Juices to include:  
Florida Orange, Apple & Cranberry

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# LIVE ACTION STATIONS

ALL LIVE ACTION STATIONS REQUIRE A CHEF ATTENDANT CHARGED AT \$150 EACH



**Egg Me On**  
**\$23**

Omelets & Scrambled Eggs Made-To-Order  
Cubed Ham, Bacon Crumbles  
Diced Onion, Bell Pepper  
Sliced Mushroom, Diced Tomato Shredded Swiss & Cheddar Cheese



**Taco Sunrise**  
**\$23**

Charred Flour Tortillas, Crispy Corn Tortillas  
Scrambled Eggs, Chorizo, Pico de Gallo  
Guacamole, Cilantro & Aged Cheddar

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# ENHANCEMENTS

THE FOLLOWING ENHANCEMENTS ARE AVAILABLE AS ADDITIONAS TO A BREAKFAST BUFFET & MUST BE PURCHASED FOR ALL ATTENDEES

## **Biscuits & Gravy**

**\$7.50**

Southern Style Biscuits & Homemade Pork Gravy

## **Vegan Central**

**\$12.50**

Vegan Muffins

Vegan Egg Scramble to include Vegan Chorizo, Cheddar & Salsa

## **East Coast Coffee Talk**

**\$11.50**

Assortment of Freshly Baked Bagels

Classic & Veggie Cream Cheese

Freshly Sliced Lox

Tomato, Onion & Capers Toaster Provided

## **Breakfast Sandwiches**

**\$12**

Ham, Egg & Cheese Croissants

Brisket, Egg, & Aged Cheddar Biscuit

Salsa Scrambled Eggs & Veggie Wrap







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# Breaks

# BEVERAGE BREAKS

PRICES ARE PER GUEST

## Coffee & Tea

Freshly Brewed Regular & Decaffeinated Coffee  
Lipton Black Tea & Assorted Herbal Teas

90 Minutes.....\$10  
Four (4) Hour ½ Day.....\$17  
8 Hour Full Day.....\$25  
Additional Hours.....\$5

## Sodas & Bottled Water

Assorted Coca Cola Beverages  
Ginger Ale  
Bottled Water

90 Minutes.....\$6  
Four (4) Hour ½ Day.....\$10  
8 Hour Full Day.....\$15  
Additional Hours.....\$3

## Iced Tea

Sweetened & Unsweetened Iced Tea

90 Minutes.....\$5  
Four (4) Hour ½ Day.....\$8  
8 Hour Full Day.....\$12  
Additional Hours.....\$2

## Infused Water Station

Ice Water infused with Fresh Fruits & Herbs

90 Minutes.....\$5  
Four (4) Hour ½ Day.....\$8  
8 Hour Full Day.....\$12  
Additional Hours.....\$2



# REFRESHMENTS

PRICES ARE BASED ON 45 MINUTES OF SERVICE. 10 GUEST MINIMUM. PRICES ARE PER GUEST

## Build Your Own Break

Choose from a Variety of Selections to Curate a Delectable Break

2 Items.....\$15  
4 Items.....\$23  
Additional Hours.....\$5

- Freshly Baked Pastry Assortment
- Assorted Muffins
- Buttery Croissant
- Assorted Breakfast Breads
- Freshly Sliced Fruit
- Whole Fruit
- Granola Bars
- Cereal Bars
- Energy Bars (\$2 additional)
- Individual Assorted Yogurts
- Individual Greek Yogurt (\$1 Additional)
- Individual Bags of Chips or Pretzels
- Freshly Baked Cookies or Brownies
- Assorted Popcorn
- Trail Mix
- Assorted Candy
- Fruit Snacks
- Chips & Salsa (\$1 Additional)
- Pita Chips with Hummus (\$1 Additional)
- Assorted Ice Cream (\$2 Additional)





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# Luncheon

# DELI SELECTIONS

ALL BUFFETS INCLUDE ICE WATER & LEMONADE

## Create Your Own Deli

**\$43**

One (1) Soup or Salad

Two (2) Sandwiches or Wraps One (1) Dessert  
Chef's Selection of Assorted Chips, Seasonal Fruit

Additional Soup or Salad: \$7.50

Additional Sandwich or Wrap: \$7.50

Additional Dessert: \$7

## Soups

**Tomato Gazpacho** Cucumber Salsa

**Sweet Corn Chowder**

**Farmer's Market Minestrone**

**Baked Potato Soup** Cheddar & Sour Cream

**Classic Potato Leek**

**Broccoli & Cheddar** Roasted Broccoli Florets

**Tortilla Soup** Grilled Chicken & Shredded Monterey Jack Cheese

## Salads

**Classic Caesar Salad** Aged Parmesan, House Made Ciabatta Croutons

**Heirloom Tomato & Fresh Mozzarella Salad** Aged Balsamic, Arugula

**Table Top Chopped Salad** Crispy Pancetta, Kalamata Olives, Banana Peppers, Grape Tomato,  
Herbed Vinaigrette

**Mixed Greens** Cucumbers, Carrots, Grape Tomatoes, Balsamic Vinaigrette Spinach Salad, Candied Nuts,  
Grapefruit Segments, Pickled Red Onions, Citrus Vinaigrette



# Sandwiches & Wraps

## **Loaded BLT Wrap**

Bacon Lettuce, Tomato, Turkey & Avocado

## **Grilled Chicken Pesto Wrap**

Sundried Tomato, Balsamic Glaze & Arugula

## **Grilled Veggie Wrap**

Herbed Mascarpone Spread

## **Waldorf Chicken Salad Wrap**

Green Apples, Grapes & Arugula

## **Curried Chicken Salad Croissant**

Raisins & Toasted Hazelnuts

## **Roasted Turkey on Challah**

Goat Cheese, Cranberry Mayo & Pancetta, Toasted

## **Buffalo Chicken Sandwich**

Monterey Jack Cheese, Sliced Tomato, Celery & Blue Cheese



# Sandwiches & Wraps

## **Italian Sub**

Salami, Mortadella, Ham, Soppressata, Provolone & Roasted Peppers

## **Grilled Shrimp Wrap**

Lettuce, Tomato, Crispy Shallots & Cajun Remoulade

## **Portobello Focaccia**

Roasted Peppers, Zucchini, Mozzarella & Balsamic Glaze

## **Pulled Pork Sandwich**

Brioche Crisp Coleslaw

## **Prosciutto Baguette**

Sundried Tomato, Arugula & Fontina Cheese

## **Sliced Skirt Steak Wrap**

Chimichurri, Crispy Onions

## **Grilled NY Strip Sandwich**

Caramelized & Crispy Onion Rings, Herbed Mayo



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# Dessert

Mango & Guava Cheesecake

Warm Apple Crisp

Mini Cannoli

Tres Leches Cake, Caramel Sauce

Chocolate Peanut Butter Tarts (Vegan & GF)

Assorted Cookies & Brownies

Assorted House-Made Dessert Shots to include:  
Key lime, Espresso Mousse & Chocolate Peanut Butter





# THEMED LUNCHEON BUFFET

ALL BUFFETS INCLUDE ICE WATER, ICED TEA & ROLLS AND BUTTER

## Deli Board

**\$43**

Soup du Jour

Traditional Caesar's Salad

Haricots Vert Potato Salad with Dill, Red Onions

*Build Your Own Sandwich*

Deli Meats & Cheese Board to include:

Slow Roasted Roast Beef, Honey Baked Ham Genoa Salami, Country Style Turkey

Sliced Imported & Domestic Cheeses

Vine Ripened Heirloom Tomatoes, Red Onion Crisp Lettuce, Bread & Butter Pickles

Country Mustards & Mayonnaise Individually Bagged Kettle Chips

Assorted Cookies & Double Fudge Brownies

## Amalfi Coast

**\$51**

Antipasto Presentation to include:

Imported & Domestic Artisan Cheeses, Cured Meats

Grilled Mediterranean Vegetables & Marinated Olives

Heirloom Tomato & Buffalo Mozzarella Salad, Pesto Oil

Classic Caesar's Salad: Aged Parmesan & House-made Croutons

Orzo Salad: Tomato, Gorgonzola & Kalamata Olives

Pesto Marinated Chicken Breast - Sundried Tomato Tapenade, Fresh Parmesan

Pan Seared Mahi Mahi - Brown Butter Sage Sauce

Fontina & Wild Mushroom Lasagna Rolls

Roasted Broccolini with Charred Lemon & Blistered Tomato

Rosemary Garlic Focaccia

Mini Cannoli





# THEMED LUNCHEON BUFFET

ALL BUFFETS INCLUDE ICE WATER, ICED TEA & ROLLS AND BUTTER

## Out on the Range

**\$57**

Deep Kettle Chili, Corn Bread Soufflé  
Southwest Salad, Tortilla & Roasted Corn  
Bacon Wrapped Jalapeño Poppers  
8-Hour Pulled Pork  
Tender Sliced Oak Smoked Beef Brisket  
Guava Glazed BBQ Chicken  
Tri-Colored Chips & Fire Roasted Salsa  
Freshly Baked Rolls & Butter  
Turtle Brownies  
Chocolate Chip Pretzel Cookies

## Guadalajara

**\$57**

Tortilla Soup topped with Shredded Monterey Cheese  
Individually Presented Mini Taco Salads  
Cilantro Lime Rice  
Tri-Colored Corn Chips, Assorted Salsas  
Taco & Fajita Bar Featuring:  
Warm Flour Tortillas & Crispy Corn Tortillas  
Carnitas, Ancho Rubbed Chicken, Marinated Skirt Steak Asada  
Blackened Shrimp & Fresh Seasonal Vegetables  
Ancho Refried Beans, Cotija Cheese & Chives  
Sautéed Peppers & Onions  
Pico de Gallo, Guacamole, Sour Cream, Shredded Cheese, Onion, Jalapeños, Pico de Gallo  
Crispy Churro Lollipops & Mini Vanilla Flan



# LUNCHEON ENHANCEMENTS

## Additional Sides

**\$8 per person**

Potato au Gratin

Wild Rice

Crispy Garlic & Herb Smashed Potatoes

Herb Roasted Fingerling Potatoes

Creamy Polenta, Aged Parmesan

Manchego Biscuits

Minted & Herbed Pearl Couscous

Charred Broccolini, Lemon, Blistered Tomatoes

Seasonal Sautéed Mixed Vegetables

# PLATED LUNCHEON

3 COURSE PLATED LUNCHEON TO INCLUDE  
ONE (1) SALAD OR SOUP • ONE (1) ENTRÉE • ONE (1) DESSERT  
INCLUDES PRESET ICE WATER, LEMONADE & BREAD SERVICE

## Soups

Tomato Gazpacho & Cucumber Salsa

Sweet Corn Chowder

Farmer's Market Minestrone

Baked Potato Soup, Cheddar & Sour Cream

Potato Leek

Broccoli & Cheddar with Roasted Broccoli Florets

Tortilla Soup with Grilled Chicken with Shredded Monterey Jack

## Salads

Shaved Parma Ham, Vine Ripened Local Melon, Lemon Oil & Arugula

Farmer's Market Tomato Salad, Fresh Basil & Mozzarella

Organic Field Lettuce, Cucumbers, Carrots, Grape Tomatoes & Goat Cheese Crostini

Baby Spinach, Pickled Red Onion, Toasted Pine Nuts, Aged Gouda & Citrus Vinaigrette

Florida Caesar: House-made Dressing, Aged Parmesan, Focaccia Croutons & Roasted Tomato

Baby Arugula with Beets, Tangerine, Goat Cheese & Pecans

Wedge of Iceberg: Crispy Bacon, Tomato Cucumber Relish & Blue Cheese Dressing

Mixed Greens, Fresh Strawberries, Feta Cheese, Red Onions & Vidalia Vinaigrette



# PLATED LUNCHEON

## Entrée Selections

\$39

### Farfalle Pasta

Roasted Portobello, Fresh Basil, Pesto Cream

### Thai Chicken Salad

Julienne Carrots, Cilantro, Green Onions, Red Cabbage Served over Crisp Lettuce, Thai Peanut Sauce

### Four Cheese Ravioli

Vodka Cream Sauce, Sautéed Spinach, Blistered Tomato

### Braised Vegetables

Baby Bok Choy, Snap Peas, Baby Carrots, Napa Cabbage  
Coconut Curry Sauce



# PLATED LUNCHEON

## Entrée Selections \$42

### French Cut Chicken Breast

Mashed Potatoes, Roasted Artichoke, Blistered Tomato & Lemon Thyme Butter

### Free Range Chicken

Roasted Mushroom, Asparagus, Warm Wild Rice Salad & Truffle Oil Drizzle

### Pesto Marinated Grilled Chicken Breast

Sun Dried Tomato Tapenade, Balsamic Glaze, Gorgonzola Tomato Kalamata Orzo Salad & Charred Broccolini

### Blackened Chicken Breast

Tomato Bacon Jam, Sautéed Spinach, Blistered Tomato Crispy Herb Smashed Potato

### Crispy Chicken & Capellini

Fried Chicken Breast, Capellini, Romesco Sauce, Crispy Basil, Aged Parmesan

### Shredded Chicken Rigatoni

Marsala Cream Sauce, Wild Mushrooms, Caramelized Onions & Shredded Chicken



# PLATED LUNCHEON

## Entrée Selections \$47

### Grilled Wild Salmon

Mango Chutney, Fragrant Minted Couscous, Citrus Glazed Rainbow Carrots

### Papaya Marinated Skirt Steak

Charred Lime, Chimichurri, Potato au Gratin, Lemon Lime Green Beans

### Jumbo Gulf Shrimp

Orange Grand Marnier Glaze, Charred Orange, Sautéed Bok Choy  
Jasmine Rice

### Bronzed Mahi Mahi

Parsnip Puree, Grilled Vegetables, Brown Butter Sage





# PLATED LUNCH

## Premium Upgrades

\$55

### Grilled Beef Tenderloin

Sautéed Haricot Verts, Potato Au Gratin, Merlot Demi

### Shrimp Saltimbocca

Jumbo Shrimp, Prosciutto, Sage & Herbed Bean Purée

### Blackened Florida Snapper

Coconut Rum Glaze & Toasted Coconut

## Desserts

Mango & Guava Cheesecake Warm Apple Crisp Oat Streusel

Pineapple Coconut Cake

Chocolate with Peanut Butter Tart (Vegan & GF)

Assorted House-made Dessert Shots: Key lime, Espresso Mousse & Chocolate  
with Peanut Butter

House-made Cheesecake, Caramel Drizzle



# PANDORA'S BOX

PRESENTED IN INDIVIDUAL TO-GO BOXES

\$43

**All Boxed Lunches include:**

One (1) Sandwich or Wrap  
Individually Wrapped Whole Fruit  
Kettle Chips  
One (1) Dessert

Note: One (1) Sandwich or Wrap Selection per 20 guests

**Turkey BLT Wrap** Avocado Mousse

**Grilled Chicken Pesto Wrap** Sun Dried Tomato, Balsamic Glaze, Arugula

**Grilled Veggie Wrap** Herbed Mascarpone Spread

**Waldorf Chicken Salad Croissant** Green Apples, Grapes, Arugula

**Curried Chicken Salad Sandwich** Raisins & Toasted Hazelnuts, Croissant

**Roasted Turkey Challah** Goat Cheese, Cranberry Mayo & Pancetta on Toasted Challah

**Italian Submarine Sandwich** Salami, Mortadella, Ham, Pepperoni, Provolone, Roasted Peppers

**Grilled Veggie Sandwich** Portobello, Roasted Peppers, Zucchini, Fresh Mozzarella, Balsamic Glaze, Focaccia

**Caprese Sandwich** Prosciutto, Fresh Mozzarella, Sun Dried Tomato Spread, Arugula, Baguette

**Desserts**

*Choose One*

Chocolate Chip Cookie  
Chocolate Brownie

Kind Bars

Fruit Salad Cups





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# Receptions

# HORS D'OEUVRES

APPETIZERS PRICES ARE PER PIECE

MINIMUM ORDER – 50 PIECES PER ITEM

## **Vegetarian**

**\$5.50 per piece**

Crispy Phyllo, Blue Cheese, Roasted Orchard Pear & Balsamic Fig Reduction  
Parmesan Cheese Arancini, Tomato Basil Sauce  
Heirloom Tomato Skewers, Balsamic Glaze & Maldon Sea Salt  
Stuffed Mushrooms, Parsley, Pecorino Romano & Garlic  
Balsamic Glazed Mission Figs on Crispy Flatbread, Goat Cheese & Arugula  
Wild Mushroom Tart, Boursin Cheese  
Vegetable Momos, Plum Sauce  
Seasonal Soup Shooter, Mini Gruyere Grilled Cheese

## **Chicken, Beef, Pork, Seafood**

**\$6.50 per piece**

Chipotle Chicken Quesadilla, Cucumber & Mango Salsa  
Chicken Parmesan Lollipops, Marinara, Mozzarella & Fresh Basil  
Crispy Pork Momos, Sweet Soy Glaze  
Beef Empanadas, Roasted Tomato Salsa & Manchego Cheese  
Chilled Poached Shrimp, House-made Cocktail Sauce  
Peruvian Ceviche, Pepper Confetti & Orange Zest  
Tangerine Beef Skewers, Thai Peanut Sauce  
Coconut Shrimp, Sweet Chili Sauce  
Wasabi Shrimp, Gochujang  
Braised Beef Short Rib, Fried Ravioli, Sage Brown Butter  
Smoked Salmon Napoleon, Pumpnickel, Chive Cream Cheese & Cucumbers  
Seasonal Soup Shooter, Mini Ham & Gruyere Grilled Cheese  
Oak Smoked Brisket, Cornbread Soufflé, Jalapeno Bourbon Glaze & Pickled Onion



# HORS D'OEUVRES

APPETIZERS PRICES ARE PER PIECE  
MINIMUM ORDER – 50 PIECES PER ITEM

## Premium Selections \$7.50 per piece

Spicy Tuna Tartar, Sesame Seeds & Scallion Slaw  
Pepper Bacon Wrapped Diver Scallop, Roasted Corn Salsa & Mango Sauce  
Shredded Duck Tart, Sun Dried Cherries  
Mini Crab Cake, Lemon Caper Remoulade  
Shrimp Saltimbocca, Prosciutto & Sage  
Mini Lamb Gyro, Tzatziki & Cabbage Slaw



# CULINARY PRESENTED STATIONS

PRESENTED ON UNIQUE DISPLAYS  
DESIGNED TO BE AN ADD ON FOR BUFFETS  
PRICED PER PERSON

*Minimum 3 Action Stations required if ordered independent of Meal*

## **Salsa Bar**

**\$12**

Crispy Tri-Color Corn Tortilla Chips

Salsa Verde, Pico de Gallo, Guacamole, Warm Queso Dip, Mango Pineapple Salsa

## **Grazing Table**

**\$20**

Display of Domestic & Imported Artisan Cheeses, Grilled Vegetables  
Seasonal Berries, Grapes, Marinated Olives, Cured Meats  
Breads & Spreads

## **My Big Fat Greek Wedding**

**\$21**

Spinach & Feta Spanakopita  
Hummus & Baba Ghanoush  
Lamb Gyro  
Tzatziki & Pita Chips





# CULINARY PRESENTED STATIONS

PRESENTED ON UNIQUE DISPLAYS  
DESIGNED TO BE AN ADD ON FOR BUFFETS  
PRICED PER PERSON

*Minimum 3 Action Stations required if ordered independent of Meal*

## **From the Vine**

**\$10**

Sliced Fresh Seasonal Fruits & Berries with Vanilla Citrus Yogurt

## **The Great Impasta Bar**

**\$29**

Trio of Sauces to include Tomato Pomodoro, Basil Pesto & Creamy Alfredo  
Italian Sausage, Grilled Chicken Parmesan  
Broccoli, Roasted Peppers & Forest Mushrooms

## **The Slider**

**\$25**

Beef Sliders with Brie & Caramelized Onions  
Blackened Chicken Sliders with Rum Roasted Pineapples, Red Pepper Aioli  
Pulled Pork Sliders with Coleslaw  
Sweet Potato Waffle Fries

# CARVING STATIONS

CULINARY ATTENDANT \$225 per Station



## **Harris Ranch Beef Tenderloin**

**\$29**

Horseradish Cream, Pommery Mustard  
Grilled Flatbread

## **Beef Striploin**

**\$29**

Caramelized Onions  
Garlic Rolls

## **Pork Tenderloin**

**\$24**

Tomato Bacon Jam  
Creamy Polenta

## **Boneless Leg of Lamb**

**\$28**

Walnut Mint Pesto  
Herbed Risotto Cakes



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Dinner



# THEMED DINNER BUFFETS

ALL BUFFETS INCLUDE ICE WATER, ICED TEA & ROLLS AND BUTTER

## Low & Slow

**\$84**

Black Bean Chili, Jalapeño Corn Soufflé  
Grilled Hearts of Romaine, Sundried Cherries, Red Onions & Crumbled Blue Cheese Citrus Dressing  
Fingerling Potato Salad, Bacon & Sour Cream  
Napa Cabbage Slaw  
Oak Smoked Angus Brisket, Carolina BBQ Sauce & Pickled Onions  
Mesquite Salmon Filet, Chipotle Butter  
Barbeque Chicken, Maple BBQ Sauce  
Roasted Corn on the Cob, Chile Lime Butter Mango  
Seasoned Rice  
Slow Roasted Sweet & Tangy Baked Beans  
Gourmet Brownies  
Bourbon Pecan Pie Shooters  
Espresso Mousse Shooters

## SoCo

**\$84**

Citrus Chicken Soup  
Kale Salad, Dried Cranberries, Blue Cheese, Candied Nuts & Citrus Dressing  
Sweet Potato Salad, Pistachios & Red Onions  
Fried Green Tomatoes, Green Goddess Dressing  
Herb Roasted Chicken Breasts, Bourbon Tomato & Onion Jam Mustard  
Apricot Glazed Pork Loin  
Fried Cod with Cajun Remoulade  
Green Beans, Caramelized Onions  
Macaroni & Cheese, Crispy Thyme Panko  
Cinnamon Streusel  
Apple Crisp  
Key Lime Dessert Shots

# THEMED DINNER BUFFETS

ALL BUFFETS INCLUDE ICE WATER, ICED TEA & ROLLS AND BUTTER

## **Floridian Evening**

**\$93**

Jicama Salad, Arugula, Watermelon & Citrus Segments  
Hearts of Romaine Island Caesar & Chile Croutons  
Minted Papaya Fruit Salad  
Tropical Grilled Chicken Breast, Fresh Mango Salsa  
Grilled, Marinated Berkshire Pork, Sofrito Panko Crumble, Mojo Demi  
Grilled Skirt Steak Asada, Cilantro Chimichurri  
Yellow Rice, Onion & Garlic  
Grilled Vegetables  
Mango & Guava Cheesecake  
Rum Roasted Bananas Over Grilled Pound Cake topped with Hazelnut Crunch

## **An Evening In Chiang Mai**

**\$93**

Napa cabbage salad with crispy noodles, Mandarins & Ginger Dressing  
Seared Beef Salad, Yakisoba Noodles & Peanut Sauce  
Crispy Chicken Momos with Plum Sauce  
Mongolian Beef with Mushrooms & Scallions  
Red Coconut Curry Shrimp  
Chicken Pad Thai  
Basil Fried Rice  
Wok Fried Seasonal Vegetables  
Green Tea Custard  
Crispy Xangos with Banana, Cream Cheese, Caramel & Cinnamon Sugar

# THEMED DINNER BUFFETS

ALL BUFFETS INCLUDE ICE WATER, ICED TEA & ROLLS AND BUTTER

## **Cape Cod**

**\$109**

New England Style Clam Chowder with Warm Buttermilk Biscuits  
NY Apple Slaw  
Crisp Lettuce Array with Pickled Fennel, Oranges & Red Onion  
Poached Shrimp, Cocktail Sauce & Lemon  
Mussels & Clams Steamed with Garlic, Herb Butter, Onions & Pancetta  
Grilled New York Sirloin Steaks with Chili Butter  
Barbeque Chicken with Country Maple Barbeque Sauce  
Char Grilled Pork Tenderloins with Onion Jam  
Roasted Garlic Mashed Potato  
Roasted Green Beans with Lemon Zest  
Chocolate Peanut Butter Cakes  
Lemon & Raspberry Bars

## **Toscana Cucina**

**\$109**

Antipasto Display:  
Imported & Domestic Artisan Cheeses, Cured Salami & Prosciutto  
Feta, Pepperoncini, Black Olives & Cherry Peppers  
Classic Caesar Salad with Aged Parmesan  
Heirloom Tomatoes & Fresh Mozzarella with Balsamic Glaze  
Slow Roasted Chicken Piccata with Capers, Lemon, Artichokes & Sun Dried Tomatoes  
Salmon Puttanesca with Capers, Lemon, Garlic & Tomato  
Steak Pizzaiola - Braised Sirloin with Pomodoro Sauce  
Individual Wild Mushroom Lasagna Rolls with Mushroom, Spinach & Boursin Ricotta  
Focaccia Bread with Rosemary & Garlic  
Triple Espresso Tiramisu  
Miniature Cannoli

# PLATED DINNER

PLATED DINNER INCLUDES 3 COURSES  
ONE (1) SALAD OR SOUP • ONE (1) ENTRÉE • ONE (1) DESSERT  
ICE WATER, ICED TEA, ROLLS & BUTTER

## Salad Selections

**Shaved Parma Ham** Vine Ripened Local Melon, Lemon Oil & Arugula

**Farmer's Market Tomato Salad** Fresh Basil & Mozzarella

**Organic Field Greens**, Cucumbers Carrots, Grape Tomatoes & Goat Cheese Crostini

**Baby Spinach Salad** Pickled Red Onion, Toasted Pine Nuts, Aged Gouda & Citrus Vinaigrette

**Florida Caesar** House-made Dressing, Aged Parmesan, Focaccia Croutons & Roasted Tomato

**Baby Arugula Beet Salad** Tangerine, Goat Cheese & Pecans

**Iceberg Wedge** Crispy Bacon, Crushed Nuts, Fig Balsamic, Blue Cheese Dressing

**Strawberry Fields** Fresh Strawberries, Feta Cheese, Red Onions & Vidalia Vinaigrette

## Soup Selections

Tomato Gazpacho & Cucumber Salsa

Sweet Corn Chowder with Crab & Fine Herbs

Farmer's Market Minestrone

Baked Potato with Cheddar & Sour Cream

Potato Leek

Tortilla Soup with Grilled Chicken & Avocado

Butternut Squash Bisque with Toasted Almonds & Herbs



# PLATED DINNER

## Vegetarian Entrées

\$62

Individual Mushroom Lasagna with Roasted Portobello, Fresh Spinach & Mushroom Cream Sauce  
Crispy Gnocchi with Sautéed Escarole, Creamy Gorgonzola & Toasted Pine Nuts

## Chicken & Pork

\$72

Pesto Marinated & Grilled Free Range Chicken Breast with Orzo, Gorgonzola, Tomato & Fresh Basil  
Prosciutto Wrapped Chicken with Wine Sauce, Roasted Asparagus, Pearl Onions & Roasted Cherry Tomato  
Blackened Chicken Breast, Herbed Couscous, Sauteed Spinach & Blistered Tomato  
Chicken Piccata with Capers, Charred Lemon, Sun Dried Tomato, Fresh Herb, Bowtie Pasta & Roasted Asparagus  
Mustard & Apricot Glazed Pork Loin, Mascarpone Polenta & Sauteed Haricot Verts  
Grilled Pork Chop with Cipollini Onions, Mushroom Demi & Roasted Potato

## Beef & Fish

\$74

Roasted Salmon, Lemon Cream, Dill Breadcrumbs Herbed Couscous, Sauteed Broccolini  
Pan Seared Mahi Mahi with Cucumber Mango Salsa & Griddled Polenta Cake  
Shrimp Saltimbocca -Sage & Prosciutto, Wrapped Jumbo Shrimp, Herbed Bean Puree & Crispy Grissini  
Grilled 1855 Coffee & Ancho Crusted Ribeye with Roasted Pepper Relish, Queso Fresco & Garlic Roasted Potatoes  
Grilled Sirloin Steak, Drunken Mushrooms & Onions, Boursin Whipped Potatoes, Grilled Asparagus



# PLATED DINNER



## Premium Entrées

\$87

Crispy Seared Grouper with Rainbow Baby Carrots, Roasted Onions & Ancho Chile Butter

Seared Rare Tuna Loin with Bok Choy & Citrus Ginger Glaze

Seared Diver Scallops with Parmesan Truffle Risotto

Spiced Duck Breast with Sweet Potato, Grilled Spring Onions & Crispy Leeks

Beef Chateaubriand with Haricot Verts, Roasted Fingerling Potatoes & Truffle Butter

Sliced Beef Tenderloin with Port Wine Reduction, Dauphine Potatoes, Caramelized Shallots & Chanterelle Mushrooms

Herb Crusted Roasted Lamb, Herbed Risotto Cake & Walnut Mint Pesto

Jumbo Seared Scallops with Crispy Bacon, Roasted Corn Salsa, Mango Sauce, Organic Greens & Grilled Meyer Lemon

Pan Seared Florida Grouper, Tomato Fennel Broth with Little Neck Clams & House-Made Pappardelle

## Desserts

Vanilla Panna Cotta & Seasonal Berries

Individual Cheesecake with Berry Compote & Fresh Whipped Cream

Fresh Berries with Rum Sabayon

Triple Espresso Tiramisu

Griddle Pound Cake with Caramelized Bananas & Hazelnut Crunch Bourbon Chocolate Cake with Cherry Compote

Individual Chocolate Peanut Butter Cake



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Bar

# BAR SERVICE

ONE (1) BAR PER 50 GUESTS REQUIRED

\$150 BARTENDER FEE PER BAR

\$150 SETUP FEE PER BAR

## CASH BAR

### House

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Tito's Bacardi, Jack Daniels, Hornitos, Bacardi  
Liberty Creek Chardonnay, Cabernet, Pink Moscato

Domestic Beer.....\$8  
Imported Beer.....\$9  
Wine by the Glass.....\$10  
Cocktails.....\$12  
Soft Drink.....\$4  
Bottled Water.....\$4  
Sparkling Water.....\$6

### Premium

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Ketel One/Grey Goose, Patron Silver, Hornitos  
Bulleit Bourbon, Sailor Jerry Rum, Bombay Sapphire

Domestic Beer.....\$6  
Imported Beer.....\$8  
Wine by the Glass.....\$14  
Cocktails.....\$14  
Soft Drink.....\$4  
Bottled Water.....\$4  
Sparkling Water.....\$6

## HOSTED BEER & WINE

### House

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Liberty Creek Chardonnay, Cabernet, Pink Moscato

Two (2) Hours.....\$24  
Three (3) Hours.....\$38  
Four (4) Hours.....\$52  
Additional Hours.....\$16

### Premium

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Local Craft Beer  
Liberty Creek Chardonnay, Sterling Merlot, William Hill Chardonnay,  
Matua Sauvignon Blanc, Elouan Pinot Noir

Two (2) Hours.....\$27  
Three (3) Hours.....\$41  
Four (4) Hours.....\$55  
Additional Hours.....\$18

## HOSTED FULL BAR

### House

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Tito's Bacardi, Jack Daniels, Hornitos, Bacardi  
Liberty Creek Chardonnay, Cabernet, Pink Moscato

Two (2) Hours.....\$36  
Three (3) Hours.....\$48  
Four (4) Hours.....\$60  
Additional Hours.....\$24

### Premium

Miller Lite, Bud Light, Michelob Ultra, Coors Light  
Ketel One/Grey Goose, Patron Silver, Hornitos  
Bulleit Bourbon, Sailor Jerry Rum, Bombay Sapphire

Two (2) Hours.....\$42  
Three (3) Hours.....\$56  
Four (4) Hours.....\$70  
Additional Hours.....\$28







Thank you for selecting Drury Plaza Hotel Orlando - Disney Springs® Area  
presented by Table Top Catering for your important event.  
We truly look forward to being of service to you and your guests.