

BANQUET & CATERING

ONSITE • PICKUP

1315 S. Orange Ave, Orlando, FL 32806
Contact Paige Willey 407-538-4068 | EATDT.COM



BREAKFAST BUFFET

All Breakfast Buffets include Water, Freshly Brewed Coffee & Tea.
Minimum of 20 guests.
Events with less than 20 guests—\$300 Admin Fee applies.

TRADITIONAL CONTINENTAL | \$25 Per Person

Seasonal Fruits & Berries
Individual Greek Yogurt Parfaits
Assorted Pastries

BREAKFAST OF CHAMPIONS | \$30 Per Person

Seasonal Fruits & Berries
Individual Greek Yogurt Parfaits
Fluffy Scrambled Eggs
Crispy Bacon & Sausage Links
Seasoned Breakfast Potatoes
Assorted Pastries

ENHANCEMENTS

Biscuits & Sausage Gravy | \$4 Per Person
Assorted Cereal & Milk | \$4 Per Person
Juice Shots | \$8 Per Person
Waffle Bar Display | \$11 Per Person
Stuffed French Toast Display | \$11 Per Person



LUNCH BUFFET

\$56 Per Person

All Lunch Buffets include Water, Coke Products, Freshly Brewed Coffee & Tea.
Minimum of 20 guests. Events with less than 20 guests—\$300 Admin Fee applies.
Fresh Baked Bread & Butter

STARTERS (Choose Two)

Choice of Soup

Chicken Tortilla / Broccoli Cheddar / Coconut Curry Butternut Squash / Tomato Bisque

House Salad

Tomato, Shredded Carrot, Cucumber, Onion, Shredded Provolone, Croutons, Vegan Mustard Caper
Vinaigrette or Buttermilk Ranch

Chopped Caesar Salad

Romaine Wedges, Parmesan Cheese, Fried Anchovies, Croutons, Caesar Dressing

Kale, Quinoa & Berry Salad

Fresh Berries, Roasted Butternut Squash, Candied Pepita, Citrus Vinaigrette

ENTREES (Choose Two)

Roasted Greek Lemon Chicken

Oregano, Lemon, Garlic

Tuscan Style Chicken

Pancetta, Spinach, Grape Tomato, Sundried Tomato Cream Sauce

Grilled Salmon

Greek Goddess Cream Sauce

Orange Miso Salmon

Fresh Orange, Garlic, Ginger, Miso, Sake

Carne Asada

Salsa Verde, Cotija Cheese

SIDES (Choose Two)

Lemongrass Jasmine Rice

Roasted Garlic Mashed Potatoes

Mexican Street Corn

Truffle Honey Goat Cheese Carrots

Grilled Asparagus

Herb Garlic Grilled Baby Zucchini

DESSERT (Choose One)

Mini Key Lime Tarts

Chocolate Mousse Shooters

Quatro Leches Cake

Hot Honey Peach Cheesecake



PLATED LUNCH

Priced Per Person

All Plated Lunches include Water, Coke Products, Freshly Brewed Coffee & Tea.
Fresh Baked Bread & Butter

STARTERS (Choose Two)

Choice of Soup

Chicken Tortilla / Broccoli Cheddar / Coconut Curry Butternut Squash / Tomato Bisque

House Salad

Tomato, Shredded Carrot, Cucumber, Onion, Shredded Provolone, Croutons, Vegan Mustard Caper
Vinaigrette or Buttermilk Ranch

Chopped Caesar Salad

Romaine Wedges, Parmesan Cheese, Fried Anchovies, Croutons, Caesar Dressing

Caprese Stack

Mozzarella, Tomato, Arugula, Basil Vinaigrette, Balsamic Glaze

ENTREES (Choose Two)

Filet Medallions | \$66

Pink Peppercorn Demi, Roasted Garlic Mash, Wild Mushrooms, Spinach

Grilled Angus Ribeye Steak | \$59

Truffle Fries, Garlic Aioli

Almond Crusted Salmon | \$52

Orange Honey Glaze, Mango Neptune Rice, Asparagus, Yuzu Plum Sauce, Wasabi Aioli

Chicken Cordon Bleu | \$49

Prosciutto, Smoked Gouda Fondue, Panko Crust, Garlic Mash

Almond Crusted Tuna Salad | \$46

Mixed Greens, Mango, Shredded Carrots, Cucumber, Red Onion, Masago,
Lychee Coconut Vinaigrette, Yuzu Soy Reduction

Vegetarian Paella | \$40

Roasted Poblano Peppers & Onions, Tomato, Sofrito, Saffron Broth
add Chicken +4 / Shrimp +4 / Chorizo +3

Grilled Ham & Cheese | \$40

White Cheddar, Provolone, Muenster, Wilted Spinach, Roma Tomato,
Ham, Herbed Focaccia Bun, Tomato Bisque

DESSERT (Choose One)

Mini Brookies

Brownie Batter, Cookie Dough, Seasonal Ice Cream

Cheesecake Beignets

Ube, Oreo, or Berry

Cannoli

Choice of Chocolate Chip or Dubai Chocolate

HORS D'OEUVRES

Priced Per Piece | 25 Piece Minimum

COLD

Caprese Skewer | \$5

Basil Vinaigrette, Micro Arugula, Balsamic

Hummus Shooter | \$5

Choice of Garlic, Chipotle, or Roasted Red Pepper

Deviled Egg | \$6

Classic, Bacon & Chive (+1), Lemon Crabmeat (+2)

Prosciutto Toast | \$6

Stracciatella, Chili Honey

Shrimp Cocktail Shooter | \$7

Cocktail Sauce

Brie & Pear Toast | \$8

Lavender Honey

Avocado Toast | \$9

Shrimp, Tostone, Pico de Gallo

Tuna Poke Taco | \$9

Sweet Chili Aioli, Mango

Tuna Crispy Rice | \$9

Spicy Tuna or Tuna Poke

Steak Tartare | \$9

Mustard Caper Aioli, Cured Egg Yoke



HOT

Veggie Spring Roll | \$5

Sweet Thai Chili

Empanada | \$6

Chicken, Beef, or Chorizo, Chipotle Aioli

Pot Sticker | \$6

Pork, Chicken, or Veggie, Mongolian Sauce

Spanakopita | \$6

Spinach, Feta

Chicken Satay Skewer | \$6

Peanut Sauce

Stuffed Mushroom | \$6

Pesto Aioli

Arancini | \$7

Choice of Bacon & Gouda or
Mushroom & Truffle

Beef Skewer | \$7

Choice of Shoyu, Truffle or Chimichurri

Mini Crab Cake | \$7

Remoulade Drizzle

Coconut Shrimp | \$7

Orange Marmalade

Fried Chicken Waffle Bite | \$7

Maple Glaze

Angus Beef Slider | \$7

Cheddar, Bacon Onion Jam

Nashville Chicken Slider | \$7

Gorgonzola Cheese, Sweet Roll

Tostones | \$7

Chicken Tinga or Pork Belly & Fig Jam

Egg Roll | \$8

Short Rib

Grilled Lamb Lollipop | \$9

Harissa or Herb Crusted, Raita Sauce

DINNER BUFFET

2 Entrees | \$79 Per Person

3 Entrees | \$89 Per Person

All Dinner Buffets include Water, Freshly Brewed Coffee & Tea.

Minimum of 20 guests. Events with less than 20 guests—\$300 Admin Fee applies.

Fresh Baked Bread & Butter

STARTERS (SELECT TWO)

Choice of Soup

Bacon & Corn Chowder / Tomato Bisque / Lentil / She Crab / Lobster Bisque (+\$3)

House Salad

Tomato, Shredded Carrot, Cucumber, Onion, Shredded Provolone, Croutons, Vegan Mustard Caper Vinaigrette, Buttermilk Ranch

Chopped Caesar Salad

Romaine Wedges, Parmesan Cheese, Fried Anchovies, Croutons, Caesar Dressing

Chef's Salad

Ham, Bacon, Shredded Cheddar Cheese, Tomato, Cucumber, Egg, Buttermilk Ranch

Pecan, Pear & Gorgonzola Salad

Arcadian Blend, Red Onion, Craisins, Creamy Pear Vinaigrette

Caprese Salad

Cherry Tomato, Mozzarella, Fresh Basil, Basil Vinaigrette, Balsamic Caviar, Micro Arugula

ENTREES (SELECT TWO OR THREE)

Greek Roasted Airline Chicken Breast

Roasted Potatoes & Onions, Lemon Oil

Rosemary Chicken Breast

Madeira Wine Demi & Wild Mushrooms

Grilled Salmon

Tomato, Spinach, Lemon Caper Butter Sauce

Tandoori Grouper

Ginger Coconut Curry, Roasted Pepper

Filet Medallions

Black Truffle, Cognac Cream Sauce, Wild Mushrooms

Mongolian Beef

Bulgogi Sauce

Argentinian Shrimp Scampi

Charred Shallot, Tomato, Spinach, Linguine

Saffron Paella

House Made Sofrito, Asparagus, Pearl Onion, Tomato

add Chicken +4 / Shrimp +4 / Chorizo +3

SIDES (SELECT TWO)

Herbed Wild Rice

Roasted Root Vegetable Medley

Grilled Asparagus

Potatoes Au Gratin

Roasted Garlic Mashed Potatoes

Pineapple Butter Carrots

Herb Garlic Baby Zucchini

DESSERTS (SELECT TWO)

Kahlua Cake

Salted Caramel Cheesecake

Hot Honey Peach Cheesecake

Mini Churros

Quatro Leches Cake

Seasonal Mousse Shooters

PLATED DINNER

Priced Per Person
All Plated Dinners include Water, Freshly Brewed Coffee & Tea.
Fresh Baked Bread & Butter

STARTERS (SELECT TWO)

Choice of Soup

Shrimp & Corn Chowder / French Onion / Lentil / She Crab or Lobster Bisque (+\$3)

House Salad

Tomato, Shredded Carrot, Cucumber, Onion, Shredded Provolone, Croutons, Vegan Mustard Caper Vinaigrette, Buttermilk Ranch

Chopped Caesar Salad

Romaine Wedges, Parmesan Cheese, Fried Anchovies, Croutons, Caesar Dressing

Chopped Wedge Salad

Applewood Smoked Bacon, Tomato, Crispy Onion, Gorgonzola Cheese Dressing, Balsamic Glaze

Apple Frisée Salad

Shaved Fennel, Cranberry, Bacon, Bleu Cheese, Apple Cider Honey Vinaigrette

ENTREES (SELECT THREE)

Grilled Filet Mignon | \$94

Truffle Mash, Black Garlic Demi, Grilled Broccolini

Double Rack of Lamb | \$94

Macadamia Crusted, Lemon Mint Pea Risotto, Roasted Garlic Cream Sauce

Etouffee Blackened Grouper | \$88

Jasmine Rice, Crawfish, Tasso Ham

Orange Miso Salmon | \$82

Vegetable Stir Fry, Wasabi Dusted Yukon

Greek Roasted Airline Chicken Breast | \$79

Charred Kale Pesto, Potato Gnocchi

Risotto \$69 | \$79

Vegan or Chef's Special

DESSERT (SELECT ONE)

Mini Brookie

Brownie Batter, Cookie Dough, Seasonal Ice Cream

Horchata Cheesecake

Berry Compote, Caramel Whip, Ganache

Crème Brulee

White Chocolate, Raspberry

Bourbon Cherry Chocolate Cake

Cranberry White Chocolate Mousse, Cherry Red Wine, Dark Chocolate Ganache, Peppermint

Nutella Torte

Espresso Whip, Chocolate Shavings, Red Wine Cherry



Enhancements

Priced Per Plate

Platters

Serves 6-7 people.

Shareables - \$30

Salad Bowl (Tossed Caesar or Pear & Gorgonzola Dressing)

Wing Platter (Chef's Hot or Teriyaki - 25 pieces)

Birria Quesadillas

Carrots with Truffle Honey Goat Cheese

Grilled Broccolini

Mashed Potatoes (Garlic, Smoked Cheddar, or Roasted Poblano)

Protein Platters

Whole Fried Snapper (3.5lbs) - \$120

Seafood Paella - \$120

Double Rack of Lamb - \$120

Sliced Wagyu Picanha (3.5lbs) - \$175

Cast Iron Cajun Tomahawk Ribeye (2lbs) - MP

Asada Board - \$150

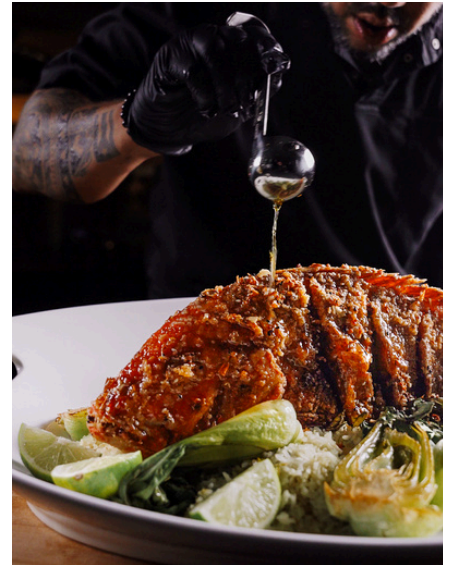
Wagyu Strip, Harissa Lamb Chops, and Chicken Breast with Chimichurri, Raita, and Aioli

Dessert Platters - \$40

Quatro Leches

Cheesecake (Salted Caramel or Whip & Berries)

Bourbon Cherry Chocolate Cake



Carving Station

\$150 Chef Attendant Fee | Minimum 25 people

Smoked Brisket - \$20

Leg of Lamb - \$20

Smoked Turkey Breast - \$15

Bourbon Glazed Ham - \$15

Smoked Tri Tip - \$12

Prime Rib - MP

Strip Loin - MP

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.
- Host is charged per person regardless of the amount consumed.
- The host is responsible for a bartender fee at \$175 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, Import & Craft Beer, Chardonnay, Moscato, Cabernet Sauvignon, Red Blend
2 Hours | \$35 4 Hours | \$52

HOUSE LIQUORS, BEER & WINE

Wheatley Vodka, Ford's Gin, Corozon Tequila, Early Times Bourbon, Planteray Rum, Domestic Beer, Import & Craft Beer, Chardonnay, Moscato, Cabernet Sauvignon, Red Blend
2 Hours | \$45 4 Hours | \$62

PREMIUM LIQUORS, BEER & WINE

Tito's Vodka, Tanqueray Gin, Buffalo Trace Bourbon, Cimarón Tequila, Bacardi Rum, Domestic Beer, Import & Craft Beer, Chardonnay, Moscato, Cabernet Sauvignon, Red Blend
2 Hours | \$55 4 Hours | \$72

DELUXE LIQUORS, BEER & WINE

Ketel One, Bombay Sapphire Gin, Woodford Reserve, Casamigos Silver, Diplomatico Rum, Domestic Beer, Import & Craft Beer, Chardonnay, Moscato, Cabernet Sauvignon, Red Blend
2 Hours | \$65 4 Hours | \$82

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 \$175 per bartender.
- Credit Card, Cash, and Apple Pay accepted

CONSUMPTION BASED BAR

- 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 \$175 per bartender.

-Domestic Beer | \$10

-House Liquor | \$12

-Import & Craft Beer | \$11

-Premium Liquor | \$14

-House Wine | \$12

-Deluxe Liquor | \$16

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 | \$12

-House Brands Liquors, Beer & Wine | \$12

-Premium Brand Liquors, Beer & Wine | \$14

-Deluxe Brand Liquors, Beer & Wine | \$16

NON-ALCOHOLIC BEVERAGE PACKAGE

Priced Per Person

Reverse Osmosis Water,

Coke Products,

Iced Tea,

Regular & Decaf Coffee,

Hot Tea

2 Hours | \$15

4 Hours | \$17

A LA CARTE BEVERAGES

Priced Per Item

Assorted Coke Products | \$5

Assorted Energy Drinks | \$6

Specialty Coffee | \$8

Regular & Decaf Coffee | \$50 per gallon

Iced Tea | \$45 per gallon

Voss Bottled Water | \$5

THE DETAILS

LAKE COPELAND ROOM

ROOM RENTAL

Monday - Friday Daytime	\$250.00
Saturday - Sunday Daytime	\$500.00
Sunday - Wednesday Evening	\$400.00
Thursday Evening	\$500.00
Friday - Saturday Evening	\$550.00
*4 hours of room access	



FOOD & BEVERAGE MINIMUM

Monday - Friday Daytime	\$1250.00
Saturday Daytime	\$3500.00
Sunday Daytime	\$4500.00
Sunday - Wednesday Evening	\$1600.00
Thursday Evening	\$2100.00
Friday - Saturday Evening	\$3500.00

*Tax and gratuity not included



EXTRAS

32" x 43" Cocktail Table | \$20 each

AV Package (85" Samsung Frame TV, Podium, Wireless Handheld Microphone, & Bluetooth Speaker) | \$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.

