

# 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

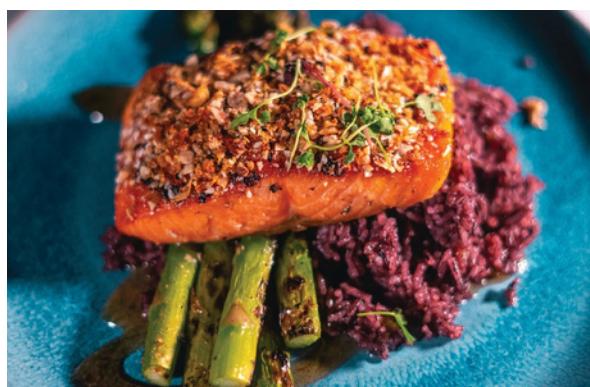
## DESSERT (Choose One)

Mini Key Lime Tarts

Chocolate Mousse Shooters

Quatro Leches Cake

Hot Honey Peach Cheesecake



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# PLATED LUNCH

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Priced Per Person

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

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## 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

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

### Mongolian Beef

Bulgogi Sauce

### Filet Medallions

Black Truffle, Cognac Cream Sauce, Wild Mushrooms

### 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 Garlic Mashed Potatoes

Roasted Root Vegetable Medley

Pineapple Butter Carrots

Grilled Asparagus

Herb Garlic Baby Zucchini

Potatoes Au Gratin

## DESSERTS (SELECT TWO)

Kahlua Cake

Mini Churros

Salted Caramel Cheesecake

Quattro Leches Cake

Hot Honey Peach Cheesecake

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 Brûlée

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*



## 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, Cimaron 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

-Import & Craft Beer | \$11

-House Wine | \$12

-House Liquor | \$12

-Premium Liquor | \$14

-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.

