SAVOR... THE EXPERIENCE. CATERING MENU

SILVER SPURS ARENA

Osceola Heritage Park

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Local Vendors

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at <u>savorasmglobal.com</u>

WELCOME TO SAVOR EXPERIENCES & SUSTAINABILITY

Our Mission

- Our mission is to enrich guest experience,
- building upon your vision through food –
- listening, learning, growing, harvesting,
- cooking and breaking bread together.
- At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature
- food offering for years to come.
- Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restauranteurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

GENERAL INFORMATION.

Savor... Kissimmee is the exclusive food and beverage provider for Osceola Heritage Park. No food or beverage will be permitted into the facility by the patron or any of the patron's guests and invitees. Food items may not be taken off the premises: however excess prepared food may be donated under regulated conditions to certified agencies that feed the underprivileged.

MENUS

The menus are designed as guidelines to assist you in the selection of your Food & Beverage services. The catering representative handling your event will assist you in selecting proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event. Menus are subject to change.

PRICING

Prices quoted do not include 21% Administrative Fees or 7.5% Sales Tax unless otherwise noted. A 21% Administrative Fee will apply to all food and beverage charges. Customers claiming tax exempt status must provide satisfactory documentation for exemption in accordance to federal and provincial legislation. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

LINEN

SAVOR... provides its in house linen for all meal functions with our compliments. For Catering functions, we provide white or black lap-length tablecloths and white, black or burgundy napkins. Additonal colors, fabrics, floor length linens, chair covers and sashes are available at an additional costs. Please note these need to be ordered (10) business days prior to your event date. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR... reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order.

Functions of 2,000 guests or more must be guaranteed seven (7) business days prior to the event.

Increases and/or new orders made under the applicable 5 or 7 business days of the event will be subject to a 20% additional fee based on the menu price (F&B). Attendance higher than the guarantee will be charged the actual event attendance.

OVERSET POLICY

SAVOR... will be prepared to provide service staff and have seats available for 3% over-set up to 1000 guests (maximum over-set 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$125.00 charge for each over-set of 20 guests plus the price per attendee charge guaranteed on the contract.



EVENT TIME LINE

All service times are based on 1 and 1/2 hour of service. For larger events serving times may be extended to accommodate the customer. Extension of service times will be noted on the final contract. To keep the quality and integrity of our product as well as due to health standards food cannot remain out for an extended period of time.

A timeline of events will be worked out with your Catering Services Professional that will include event start times, cocktail hour (if needed), meal service times, programs/presentations, dance or activity and event conclusion.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Florida Division of Alcoholic Beverages and Tobacco. As the licensee, SAVOR...Kissimmee at Osceola Heritage Park is responsible to abide by all rules and regulations set down by the ABT.

No outside alcoholic beverages may be brought onto the premise from outside sources.

We reserve the right to refuse alcoholic service to intoxicated or underage persons or for any reason deemed appropriate by SAVOR... Kissimmee at Osceola Heritage Park.

Alcoholic beverages may not be removed from the premise.

All Bars are subject to a \$150.00 Bartender Fee per Bartender for four (4) hours of service. One (1) bartender for every 100 guests is required. All bars close 30 minutes prior to the scheduled end of the event.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR...Kissimmee. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

CANCELLATIONS

In the event of cancellation, a deposit will be refunded only if cancellation is made (7) business days prior to the event. Any event cancelled less than (3) business days prior to the event will incur 100% of the estimated charges. Please note, for specialty items or larger functions, a longer window of cancellation may be necessary. This is determined on an event by event basis; outlined in your contract.

PAYMENT/DEPOSIT

An advanced deposit of 30% in the amount noted on the Catering Contract is payable, along with the signed contract, at the specified date on the contract letter to guarantee catering services. One half or 50% of the contract amount is due ten (10) business days prior to the event date. The remainder of the contract price is due five (5) business days prior to the event date unless specified in the contract by SAVOR...Kissimmee Management. Payment can be made by cash, certified cheque or credit card. For additional charges a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment or other arrangements are made at the end of the function/show.



ADMINISTRATIVE FEE

The Administrative Fee is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. It is not intended to be a tip, gratuity, or service charge and will not be distributed to employees. Administrative fee applies to all services rendered. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals, room rentals, service charges and are subject to applicable tax laws and regulations.

TAX EXEMPT

If your group is tax exempt, please present a current copy of your tax exemption information prior to your event.

OFF-SITE EVENTS

All off-site events are charged a fee of \$250 for set up, operations and equipment.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR





BREAKFAST START YOUR DAY.

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS



START YOUR DAY! BREAKFAST.

- All breakfast selections include chilled orange juice
- and hot brewed regular & decaffeinated coffee.
- Hot tea available upon request.
- All prices per person and require a 25 person minimum.

CONTINENTAL

- DAYBREAK 24
- Assorted Breakfast Pastries to include Muffins and
- Danish and Seasonal Fresh Sliced Fruit

EYE-OPENER 26

- Assorted Breakfast Pastries to include Muffins and
- Danish, Seasonal Fresh Sliced Fruit and Bagels with
- Butter and Cream Cheese
 - AWAKEN 30

Assorted Breakfast Pastries to include Muffins, Danish and Mini Croissants, Seasonal Fresh Sliced Fruit, Bagels with Butter and Cream Cheese and Yogurt with Granola

Add Scrambled Egg 3.5 Add Breakfast Wraps 5.75







BUFFETS

All Selections are served with Freshly Brewed Regular & Decaffeinated Coffee and Orange Juice. Prices based on 90 minutes of service. 25 guest minimum. Priced per person.

THE SUNRISE 40

Scrambled Eggs, Choice of Applewood Smoked Bacon, Sausage or Country Ham and Homestyle Breakfast Potatoes, Fresh Seasonal Fruit Salad, Biscuits and Mini Croissants

Spruce up your buffet with these additional options

BELGIUM WAFFLES OR BUTTERMILK PANCAKES 11

Served with Butter, Honey and Warm Maple Syrup

YOGURT BAR 8

Served with Honey, Granola, Fresh Seasonal Berries and Dried Fruit

OATMEAL 6

Served with Butter, Honey, Brown Sugar and Raisins

GRITS - SERVED PLAIN 6

GRITS - SERVED CHEESY SOUTHERN 7



BREAKFAST ENHANCEMENTS

Breakfast Enhancements can be added to accompany any Breakfast Buffet or Continental Meals. 25 guest minimum. Chef Attendant Fee is \$150.00. One attendant per 50 guests required. Priced per person.

BELGIUM WAFFLES 11

Prepared to Order and served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Whipped Cream

BUTTERMILK PANCAKES 11

Prepared to Order and served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Whipped Cream

OMELETS 14

Prepared to Order with a variety of Ingredients to include Country Ham, Applewood Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Assorted Cheeses

CREPE STATION 14

Prepared to Order Crepes with a variety of ingredients to include Bacon, Sauteed Mushrooms, Sauteed Spinach, Whipped Cream Cheese, Strawberries, Blueberries, Bananas, Whipped Cream, Chocolate Syrup, Lemon Curd, Nutella Chocolate Hazelnut, Powdered Sugar

*Egg Substitute Available.

HOT BREAKFAST SANDWICHES

Breakfast Sandwiches can be added to accompanyany Breakfast Buffet, Continental Meal or on their own. 25 guest minimum. Priced per item.

FRESH BAKED BISCUITS OR CROISSANTS | 12

Stuffed with Scrambled Eggs and Cheese served with Butter and Ketchup

SPRUCE UP YOUR BUFFET WITH

THESE ADDITIONAL OPTIONS | 12

APPLEWOOD SMOKED BACON

SHAVED COUNTRY HAM

MAPLE GLAZED SAUSAGE PATTY

HOT BREAKFAST BURRITO 14

Served with Scrambled Eggs, Chorizo Sausage, Pepper Jack Cheese and Salsa

*Egg Substitute Available.

BAKERY

Priced per dozen.

ASSORTED MUFFINS 49 ASSORTED DANISH 49 BREAKFAST BREADS AND COFFEE CAKE 52 ASSORTED SCONES 52

ASSORTED BAGELS AND

CREAM CHEESE 56

PANTRY

Priced per piece.

 WHOLE FRESH FRUIT
 3

 ASSORTED INDIVIDUAL YOGURTS
 5

CRUNCHY GRANOLA BARS 4





BREAKS TIME TO RECHARGE.

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRIN



TIME TO RECHARGE!

BREAK PACKAGES

- Prices based on 90 minutes of service with a 25
- guest minimum. China and glassware available for
- additional cost. Priced per person.

MORNING COFFEE BAR 22

- Freshly Brewed Regular and Decaffeinated
- Coffee, Hot Tea, Orange Juice

AFTERNOON BEVERAGE BREAK 24

- Assorted Soft Drinks, Bottled Water, Freshly
- Brewed Regular and Decaffeinated Coffee, Hot Tea

SAVOR...BREAK 28

Crunchy Granola Bars, Whole Fresh Fruit, Protein Trail Mix, Jumbo Hot Soft Pretzels, Chocolate Chip

Brownies, Assorted Soft Drinks, Bottled Water,

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

ALL DAY BEVERAGE BREAK 32

MORNING BREAK: Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange Juice

MID-MORNING BREAK: Refresh of Morning Coffee, Hot Teas, Assorted Soft Drinks, Bottled Water

AFTERNOON: Choice of Crunchy Granola Bars or Jumbo Cookies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

SNACKS

Individual servings. Priced per item.

OHP CHIPS SNACK BAG 6

ASSORTED OREOS, NUTTER BUTTER & CHIPS AHOY 5

ASSORTED BAG OF CHIPS | 4

FRESH FRUIT 3

ASSORTED INDIVIDUAL YOGURT 5

CRUNCHY GRANOLA BARS 4

TROPICAL PROTEIN TRAIL MIX 6

SWEET & SALTY NUT MIXTURE 5

DESSERTS

Priced per dozen.

ASSORTED JUMBO COOKIES 52

CHOCOLATE CHIP BROWNIES 56

ASSORTED GOURMET DESSERT BARS 67





BEVERAGES

Beverage Service billed based on consumption may be subject to \$125.00 Attendant Fee.

SERVED INDIVIDUALLY

ASSORTED SOFT DRINKS 4

BOTTLED WATER 3

MILK 5

ASSORTED JUICES (APPLE, CRANBERRY, ORANGE) 5

(Choice of ONE if guest count is under 12

SERVED BY THE GALLON

FRESHLY BREWED REGULAR ANDDECAFFEINATED COFFEES54

FRESHLY BREWED ICED TEA OR LEMONADE(REGULAR OR PINK)42

ORANGE, APPLE AND CRANBERRY JUICES 42

SERVED BY THE CASE (24 COUNT)

AQUAFINA BOTTLED WATER (16.9 OZ.) 70

ASSORTED SOFT DRINKS | 80

ASSORTED SPARKLING SELTZERS 85

INFUSED WATER (PER GALLON)

CITRUS, CUCUMBER MINT, OR STRAWBERRY KIWI | 34

REFRIGERATED SPRING WATER KIT

\$200 ATTENDANT FEE REQUIRED | 45 PER 5 GALLON

Water Dispenser, 5 Gallon Bottle of Spring Water and Disposable Cups



LUNCH SO MANY CHOICES.

BUFFETS • PLATED ENTRÉES • BOXED LUNCHES • ADD-ONS



SO MANY CHOICES! LUNCH.

ON-THE-GO LUNCHES

Prices based on 90 minutes of service with 25 quest minimum. Priced per person. Add Soup of the Day for \$3.00 per person. For orders under 25 guest, choice is limited to the The Deli Box. Dietary restriction options

are available upon request.

THE DELI BOX 28

- Choice of: Ham, Turkey or Roast Beef on Brioche .
- Bun or Wraps With Lettuce, Cheese, Tomato and
- Assorted Condiments
- Individual Bag of Chips
- Whole Fruit
- Granola Bar
- Chocolate Chip Cookie
- Choice of Bottled Water or Soft Drink

THE DELUXE DELI BOX 29

- Choice of: Southwest Chicken Wraps, Classic "BLT" on Brioche Bun, Grilled Chicken Caesar Wrap
- Individual Bag of Chips
- Whole Fruit

.

- Pasta Salad
 - Chocolate Chip Cookie
 - Choice of Bottled Water or Soft Drink

THE HOT BOX (FOR 25 GUESTS OR MORE) 30

Choice of: Hot Blackened Chicken Sandwich, Pulled Pork, Chargrilled Hamburger House Salad Individual Bag of Chips Country Potato Salad Whole Fruit Chocolate Chip Brownie Choice of Bottled Water or Soft Drink





LUNCH & DINNER BUFFETS

Prices based on 90 minutes of service with a 25 guest minimum. Priced per person. All Lunch Buffets can be served for Dinner for an additional price.

THE DELI LUNCH 42

Tossed Green Salad with Assorted Dressings Choice of Country Style Potato Salad or Pasta Salad Choice of Two (2): (Wraps or Sandwich Style) Ham, Turkey, Roast Beef, Tuna Salad, Chicken Cranberry Salad, Homestyle Egg Salad Choice of Chef's Soup: Home-style Chicken Noodle or Tomato Basil OHP Signature Chips Chocolate Chip Cookies and Chocolate Chip Brownies

HOMESTYLE LUNCH (CHOICE OF ONE SALAD AND ONE ENTREE) HOMESTYLE DINNER 54

Tossed Green Salad with Assorted Dressings Herb Roasted Chicken Savory Meat Loaf topped with Portobello Cabernet Demi-Glace Vermont Cheddar infused Smashed Potatoes Fresh Baby Carrots and Green Peas Fresh Baked Dinner Rolls and Butter Cinnamon Apple Crisp with Vanilla Bean Ice Cream

BARBECUE LUNCH (CHOICE OF ONE SALAD AND ONE ENTREE) BARBECUE DINNER 56

Tossed Green Salad with Assorted Dressings Creamy Apple Cole Slaw Choice of Two (2): Slow Smoked BBQ Beef Brisket, Carolina Pulled Pork, BBQ Whiskey Chicken Smoked BBQ Baked Beans Petite Corn on the Cob Cheddar/Honey Corn Bread Deep Dish Apple and Blueberry Cobblers served Warm





ITALIAN LUNCH (CHOICE OF ONE SALAD AND ONE ENTREE) 44 ITALIAN DINNER 50

Traditional Caesar Salad with Parmesan Cheese and Croutons Baby Tomato & Cipollini Onion Salad with Balsamic Glaze Choice of Two (2): Meat Lasagna, Vegetable Lasagna, Pasta Primavera. Bowtie Alfredo with Grilled Chicken, Cheese Tortellini Fresh Green Beans Italian with Charred Tomatoes Garlic Breadsticks Chocolate Dipped Cannoli and Biscotti

LATIN LUNCH (CHOICE OF ONE SALAD AND ONE ENTREE) 44 LATIN DINNER 50

Tossed Green Salad with House Balsamic and Salsa Verde Ranch Dressings Roasted Corn & Black Beans, Fire Roasted Red Peppers and Diced Avocadoes Pork Asada (Pernil) with Flour Tortillas Arrozo con Pollo Yucca with Pickled Onions Pepper Jack Cheese Rolls Tres Leche Dessert

AMERICANA LUNCH (CHOICE OF ONE SALAD AND TWO ENTREES) 46 AMERICANA DINNER 50

Tossed Green Salad with Assorted Dressings Choice of: Country Style Potato Salad or Sweet Cream Coleslaw Wedges of Cut Watermelon Chargrilled Hamburgers All Beef Hotdogs Roasted Chicken Baked Macaroni & Cheese OHP Signature Chips with Sweet Onion Dip Chocolate Chip Cookies and Chocolate Chip Brownies

FLORIDIAN LUNCH (CHOICE OF ONE SALAD AND ONE ENTREE) 52 FLORIDIAN DINNER 58

Mixed Baby Greens with Assorted Dressings Sweet Onion and Beefsteak Tomato Salad with Bleu Cheese Crumbles Seared Florida Mahi Mahi with Pineapple Salsa Key Lime Glazed Grilled Chicken Herb Seasoned Rice Seasonal Farm Fresh Vegetables Fresh Baked Dinner Rolls Mango Cheesecake





PLATED LUNCH SALADS

All Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Ice Water, Freshly Brewed Ice Tea, Rolls & Butter and Dessert. Priced per person.

GRILLED CHICKEN CAESAR SALAD 40

Crisp Romaine Lettuce and Grilled Chicken with Housemade Croutons, Parmesan Cheese Crisp and Caesar Dressing served with a Garlic Breadstick

COBB SALAD 40

Spring Mix Lettuce, Hard Boiled Egg, Applewood Smoked Bacon, Avocados, Tomatoes, Cucumbers, Ham, Turkey, Aged Cheddar Cheese, Swiss Cheese and Ranch or House Balsamic Dressings

STEAK SALAD 42

Spring Mix Lettuce, Beefsteak Tomatoes, Gouda Cheese, Worcestershire Seared Flank Steak with Red Pepper Ranch or House Balsamic Dressings

SALMON SALAD 44

Cedar Plank Salmon atop tossed Spring Mix Lettuce with Diced Cucumbers, Heirloom Tomatoes and Mandarin Oranges served with Mango Citrus Vinaigrette Choice of One (1) Dessert: Chocolate Cake Torte NY Cheesecake with Strawberry topping Lemon Raspberry Cake Florida Key Lime Pie



DINNER CHEF CRAFTED.

BUFFETS • PLATED ENTRÉES • CARVING STATIONS



PLATED DINNERS

Entrees include Freshly Brewed Regular and Decaffeinated Coffee, Ice Tea, Rolls & Butter, House Salad, Choice of One Vegetable, One Starch, Accompaniments and Dessert. Prices based on 90 minutes of service with 25 guest minimum. Priced per person. Additional charge for Premium Salads, Sides and Desserts upon request.

PEPPER CRUSTED FILET OF BEEF TENDERLOIN MARKET PRICE

Chargrilled and served with Stilton Rosemary Compound Butter

CENTER CUT BONE-IN PORK CHOP MARKET PRICE

Oak-grilled with Onion Cherry Port Wine Sauce

CRUSTED MAHI MAHI MARKET PRICE

Lightly crusted with Floridian Mango Salsa

ROASTED CHICKEN BREAST SUPREMÊ 52

Frenched Bone-In Chicken with Cranberry Apple Jus

HERB ROASTED CHICKEN 44

Breast of Chicken served topped with Portobello Demi-Glace Sauce and Onion Hash

BREAST OF CHICKEN CORDON BLEU 52

Inside Out Cordon Bleu Breast of Chicken wrapped with Smoked Ham and Lacy Swiss Cheese topped with Sauce Mornay

CHESHIRE PORK 58

Applewood Smoked Bacon Wrapped Medallions of Pork topped with Green Peppercorn Demi-Glace

GROUPER VERA CRUZ 50

Seared Filet of Farm Raised Grouper topped with Freshly Diced Tomato, Capers and Green Olive Tapenade

BEEF SIRLOIN FILET MANHATTAN STYLE | MARKET PRICE

Grain Mustard and Panko Crusted Sirloin with Chimichurri Demi Glaze

Choice of One (1) Vegetable:

Green Beans with Charred Tomatoes Grilled Asparagus and Tri-Colored Baby Carrots Italian Style Vegetable Blend Roasted Cauliflower

Choice of One (1) Starch:

Herb Risotto Potato Au Gratin Tri-Colored Roasted Potatoes Savory Wild Rice Garlic Country Mashed Potatoes

Choice of One (1) Dessert:

Apple Blossom with Vanilla Cream Chocolate Mouse Bomb with Caramel Shavings Marble Cheesecake Mississippi Mud Cake Homestyle Carrot Cake Florida Key Lime Pie

RECEPTIONS BITS & BITES.

FLAVORFUL HOT & COLD HORS D'OEUVRES



FLAVORFUL SMALL BITES! RECEPTIONS.

HORS D'OEUVRES

- Prices based on 60 minutes of service per selection.
- Essential Hors D'Oeuvre are 224.00 per each item for
- 50 guests. For Butler Passed Hors D'Oeuvres add 50.00 per server per hour.
 - ESSENTIAL SELECTIONS 224

COLD

- Seven Layer Mexican Dip with Crushed Tortilla Chips
- Chunky Chicken and Cranberry Salad in a
- Tartelette Shell
- Assorted Deviled Eggs
- Pimento Cheese on a Crostini topped with
- Fresh Chives

НОТ

- Southwest Chicken Quesadillas
- Sweet & Sour Meatballs
- Pretzel Bites with Beer Cheese Fondue
- "Waffle" Sweet Potato Chip with Mesquite Pulled Chicken topped with Melted Pepper Jack Cheese
- Mexican Street Corn Fritters with Fire Roasted Red Pepper Sour Cream
- Grilled Veggie Kabobs
- Macaroni & Cheese Pops with Chipolte Dip
- Spinach & Artichoke Dip with Flatbread Crisps



HORS D'OEUVRES

Prices based on 60 minutes of service per selection. Grand Hors D'Oeuvre are 264.00 per each item for 50 guests. For Butler Passed Hors D'Oeuvres add 50.00 per server per hour.

GRAND SELECTIONS 264

COLD

- Heirloom Tomato & Mozzarella Caprese with Balsamic Glaze and Fried Basil
- Prosciutto-Wrapped Asparagus
- Cucumber Cup with Shrimp Salad topped with Lemon Gremolata

HOT

- Blazin' Hot Chicken Wings
- Vegetable Spring Rolls
- Mojito Pulled Pork on Plantain Crisp Topped with Chimichurri Sauce
- Chicken Pinchos drizzled with a Mojo Glaze
- Oriental Pot Stickers
- Chicken Tenders served with Tangy Honey Mustard and Smoked BBQ Sauces
- Buffalo Cauliflower Bites
- Sweet Thai Chicken Kabobs
- Petit Sweet Carolina Pulled Pork & Onion Hash Sliders
- Petit BBQ Tri Tip & Cheddar Sliders
- Arancini with Fra Diavolo Sauce (Risotto Balls stuffed with Parmesan and Italian Sausage)

Prices based on 60 minutes of service per selection. Superlative Hors D'Oeuvre are 336.00 per each item for 50 guests. For Butler Passed Hors D'Oeuvres add 50.00 per server per hour.

SUPERLATIVE SELECTIONS 336

COLD

- Roasted Potato Cup with BBQ Brisket & Onion Hash
- Anti-Pasta skewer with Italian Style Meats & Cheeses
- Shrimp Cocktail Shooter
- Roasted Fig Bite with Maple Candied Bacon

HOT

- Country Style Chicken and Biscuits with Country Gravy
- Petite Quiche
- Crab Cake Pops with Remoulade Sauce
- Coconut Shrimp with Mango Salsa
- BBQ Pork Riblets
- Petit Grilled Chicken Slider with Lettuce, Tomato and Topped with a Gherkin Pickle
- Mini Chicken or Beef Empanadas with Salsa
- Shredded Chive Potato Cake Topped with Jalapeño Vegan Meat with a Red Pepper Aioli (vegan)





SPECIALTY HORS D'OEUVRES

Prices based on 60 minutes of service per selection. Specialty Hors D'Oeuvre are 415.00 per item for 50 guests. For Butler Passed Hors D'Oeuvres add 50.00 per server per hour.

SPECIALTY SELECTIONS | 415

COLD

- Tostones topped with Ceviche and Mango Drizzle
- Smoked Salmon, Cream Cheese & Capers Pinwheel
- Duck Confit on an Herb Crostini with Black Berry Onion Jam
- Brie Cheese & Caramelized Apple in a Phyllo Cup
- Soy Glaze Tossed Tuna Poke with Sesame Seaweed Salad topped with Wasabi Creme and Ying & Yang Seasame Seeds

HOT

- Conch Fritters with Bahamian Island Dip
- Homemade Applewood Bacon wrapped Short Rib Beef & Blue Bites
- Sticky Asian Pork Riblets with Toasted Ying & Yang Sesame Seeds
- Applewood Bacon wrapped Jumbo Shrimp with Cajun Cream
- Deep Fried Short Rib Ravioli with Herb De Provence Cream Sauce
- Roasted "Mac & Cheese" Corn Cake topped with Seared Maple
- Pork Belly & Pickled Onion
- Pecorino Stuffed Mushroom Cap topped with toasted Brioche & Parmesan Cheese
- Key Lime Shrimp Scampi Shooter atop Garlic Grits
- Baked Brie & Prosciutto on a Shortbread Cookie topped with Apple Jam
- Roasted Jalapeno Poppers Stuffed with Smoked Gouda & Smoked Sausage

PLATTERS & DISPLAYS

Serves 50 guests. Priced per order.

ASSORTED JUMBO COOKIES 200

SIGNATURE "OHP" CHIPS 200

With Sweet Onion Dip and Chimichurri Ranch Dip

TRI-COLORED TORTILLA CHIPS | 200

With Pico de Gallo & Queso Cheese

VERMONT CHEDDAR FONDUE 260

With Crusted Breads & Flatbreads

CHOCOLATE CHIP BROWNIES AND BLONDIES 230

VEGETABLE CRUDITES 275

Assortment of Grilled and Raw Vegetables with Chimichurri Ranch Dressing

FRESH FRUIT DISPLAY 400

With flavored Yogurt Dipping Sauces

ASSORTED DESSERT SHOOTERS 355

Chef's Selection

MELANGE OF DOMESTIC AND
INTERNATIONAL CHEESES 415

With assorted Crackers and grilled Flatbreads

CHARCUTERIE BOARD 540

Thinly sliced Cured & Smoked Meats and Sausages with Assorted Cheeses served with Classic condiments and Crusted Breads





ACTION & RECEPTION STATIONS

Action Stations can be added to accompany any Reception, Plated or Buffet Meals with a 50 guest minimum. Chef Attendant Fee of \$175.00 will be applied per attendant added to action stations. One Attendant per 100 Guests. Priced per person.

PASTA ACTION STATION 22

SELECTION #1

Tri-Colored Penne served with Choice of Two (2) Sauce selections:

- Fire Roasted Tomato Marinara
- Bolognese
- Alfredo Cream
- Nut Free Pesto
- Sundried Tomato and Fried Basil
- Roasted Garlic & Olive Oil

SELECTION #2

Choice of One (1) Premier Pasta:

- Ravioli
- Cheese Tortellini
- Gnocchi

Choice of Two (2) Sauce selections:

- Fire Roasted Tomato Marinara
- Bolognese
- Alfredo Cream
- Nut Free Pesto
- Sundried Tomato and Fried Basil
- Roasted Garlic & Olive Oil

ADDITIONS

PRIMAVERA 11

ITALIAN SAUSAGE | 11 MEATBALLS | 11 GRILLED CHICKEN | 11 PROCIUTTO | 11 SHRIMP | 11

LOBSTER ROLL ACTION STATION | MARKET PRICE

New England Lobster Salad served on Traditional Top Cut Roll with Boston Bibb Lettuce topped with Fresh Squeezed Lemon Juice

SHRIMP AND GRITS ACTION STATION 32

Choice of: Sauteed or Blackened Shrimp Served with Goat Cheese Hominy Grits and Garlic Crostini

STREET TACO BAR ACTION STATION (PORK, CHICKEN | 25 (STEAK, MAHI) | 32

Choice of Two (2): Blackened Mahi Mahi, Grilled Chicken, Grilled Steak or Pulled Pork Served with an Assortment of Toppings to include Black Beans, Caramelized Onions and Peppers, Chimichurri Sauce, Shredded Lettuce, Pico De Gallo, Shredded Cheddar Cheese, Sour Cream with Hard and Soft Shell Tacos

FRUIT AND CHEESE RECEPTION STATION 28

Served with Signature "OHP" Chips with Sweet Onion Dip and Chimichurri Ranch Dip Display of Seasonal Fresh Fruit with assorted Dipping Sauces Selection of Domestic Cheese with assorted Crackers Selection of Crisp and Seasonal Vegetables served with assorted Dipping Sauces

SMASH POTATO RECEPTION BAR 24

Choice of Two (2): Potato Selections: Red Skin Mashed Potatoes, Sweet Potato Mash or Purple Mash

Garnish options include: Applewood Bacon, Broccoli, Caramelized Onions, Chives, Roasted Peppers, Shredded Cheddar Cheese, Sour Cream and Whipped Butter





CARVING STATIONS

Carving Stations can be added to accompany any Reception, Plated or Buffet Meals. 50 guest minimum. Chef Attendant fee 175.00 will be applied per attendant added to attend stations. One Attendant per 100 Guests. All Carving Stations are attended and include dinner rolls.

VIRGINIA BAKED HAM | 18 Served with a Pineapple & Red Pepper Relish

ROASTED PORK LOIN18Served with an Onion & Port Wine Sauce

ROASTED TURKEY BREAST 20 Served with Homemade Gravy

WORCESTERSHIRE MARINATED FLANK STEAK 26 Served with Pepper Corn Demi Glaze

BEEF SIRLOIN | MARKET PRICE

Served with Au Jus *Option:* Wild Mushroom Blend & Caramelized Onions *Market Price*

HERB ROASTED PRIME RIB | MARKET PRICE Served with Au Jus and Horseradish Cream Sauce

ROASTED TENDERLOIN OF BEEF MARKET PRICE

Served with a Rich Merlot Sauce Option: Wild Mushroom Blend & Caramelized Onions Market Price

DESSERT STATIONS

Dessert Stations can be added to accompany any Reception, Plated or Buffet meals. Chef Attendant fee 175.00 will be applied per attendant added to action station. One Attendant per 100 Guests. Priced per person.

S'MORES BAR | 18

Ghirardeli Chocolate, Graham Crackers, Applewood Bacon, and Jumbo Marshmallows

STRAWBERRY SHORTCAKE BAR 20

Fresh Farm Strawberries, Fresh Cream, Buttermilk Biscuits and Southern Cream Sponge Cake

MINIATURE SHOOTERS & GOURMET DESSERT BAR 26

Assorted Dessert Bar flavors: Chocolate Fudge Brownie, Oreo Bar, Lemon Square, Salted Caramel Assorted Dessert Shooter flavors: Banana Pudding, Chocolate Chip Brownie Mousse, Strawberry Shortcake

CAKE FACTORY 22 Assorted Cakes, Cheesecakes and Pies

ICE CREAM SUNDAE BAR 20

Vanilla Bean Ice Cream served with Assorted Toppings to include: Chocolate Sauce, Caramel Sauce, Whipped Cream, Cherries, Crushed Pineapple, Crumbled Cookies, M&Ms, Skittles, Sprinkles

DESSERT CREPE ACTION STATION 26

Prepared to Order Crepes with a Variety of Ingredients to include: Strawberries, Blueberries, Bananas, Whipped Cream, Chocolate Syrup, Lemon Curd, Nutella Chocolate Hazelnut, Powdered Sugar



BEVERAGES SODA & COCKTAILS.

ELUXE & PREMIUM BRANDS • WINE & BEER • HOURLY PACKAGES



REFRESHING! BEVERAGES.

HOURLY BAR PACKAGES

- Bar Packages will include all mixers. Bar Packages are subject to a 21%
- Administrative Charge and applicable taxes. Bar Packages will incur a
- Bartender Fee of 150.00 per 100 guests. Bar Service extending over four
- hours will incur an additional 150.00 per bartender. Priced per person.
- •

BEER & WINE

- Beer & Wine Domestic Beers, Specialty Beer,
- House Wines, Soft Drinks, Bottled Water
- ONE HOUR 18 per person
- TWO HOUR 24 per person
- THREE HOUR | 30 per person
- FOUR HOUR | 36 per person

DELUXE CALL LIQUOR

- Call Brands of Liquor, Domestic Beers, Specialty Beer,
- House Wines, Soft Drinks, Bottled Water
- ONE HOUR 24 per person
- TWO HOUR 30 per person
- THREE HOUR | 36 per person
- FOUR HOUR 42 per person

DELUXE PREMIUM BAR

Premium Brands of Liquor, Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water

ONE HOUR28 per personTWO HOUR34 per personTHREE HOUR40 per personFOUR HOUR46 per person





HOSTED BAR PACKAGES

Host pays for the bar package based on consumption. Bar packages will incur a bartender fee of 150.00 per 100 guests. Bar service extending over four hours will incur an additional 150.00 per bardtender.

DOMESTIC BEER 7

SPECIALTY BEER 8

HOUSE WINE (BY THE GLASS) 8

CALL MIXED DRINKS 10

PREMIUM MIXED DRINKS | 12

BOTTLED WATER (16.9 OZ) 4

CANNED SOFT DRINKS 5

CASH BAR PACKAGES

Guests pay for their own beverages. Bar packages will incur a bartender fee of 150.00 per 100 guests. Bar service extending over four hours will incur an additional 150.00 per bartender.

DOMESTIC BEER 7

SPECIALTY BEER |8HOUSE WINE (BY THE GLASS) |8CALL MIXED DRINKS |10PREMIUM MIXED DRINKS |12BOTTLED WATER (16.9 OZ) |4

CANNED SOFT DRINKS 5

SELECTIONS AVAILABLE

DOMESTIC BEER

Budweiser, Bud Light, Michelob Ultra *Available upon request:* Coors, Coors Light, Miller Light

SPECIALTY BEER

Stella Artois, Corona, Heineken

HOUSE WINE

Woodbridge by Robert Mondavi Red: Cabernet Sauvignon, Merlot and Pinot Noir

Woodbridge by Robert Mondavi White: Chardonnay and Pinot Grigio

Woodbridge by Robert Mondavi Blush: White Zinfandel

CALL LIQUOR

Smirnoff Vodka, Cruzan Rum, Gordon's Gin, Canadian Club Whiskey, J&B Scotch, Jim Beam Bourbon and Sauza Tequila

PREMIUM LIQUOR

Tito's Vodka, Barcardi Silver, Tanqueray Gin, Crown Royal, Johnny Walker Scotch, Maker's Mark Bourbon and Patron Silver Tequila and Hennessey Cognac

