



SAVOR...
THE EXPERIENCE.
CATERING MENU

Osceola Heritage Park

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SAVOR...
KISSIMMEE

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 savorasmglobal.com

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, restaurateurs 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. Additional 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

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

EYE-OPENER

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

AWAKEN

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

Add Breakfast Wraps





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

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

Served with Butter, Honey and Warm Maple Syrup

YOGURT BAR

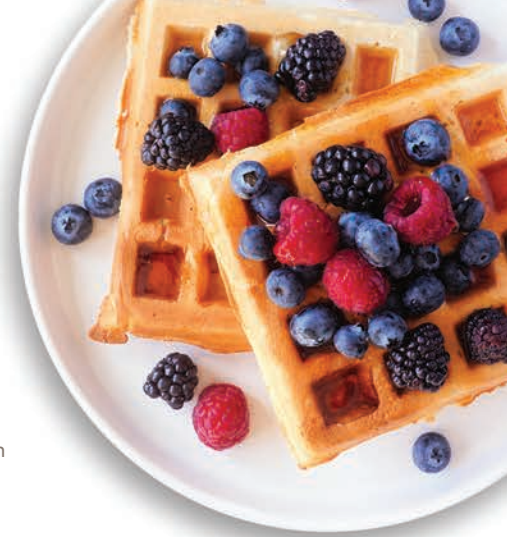
Served with Honey, Granola, Fresh Seasonal Berries and Dried Fruit

OATMEAL

Served with Butter, Honey, Brown Sugar and Raisins

GRITS - SERVED PLAIN

GRITS - SERVED CHEESY SOUTHERN



BREAKFAST ENHANCEMENTS

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

BELGIUM WAFFLES

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

BUTTERMILK PANCAKES

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

OMELETS

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

Prepared to Order Crepes with a variety of ingredients to include Bacon, Sautéed Mushrooms, Sautéed 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 accompany any Breakfast Buffet, Continental Meal or on their own. 25 guest minimum. Priced per item.

FRESH BAKED BISCUITS OR CROISSANTS

Stuffed with Scrambled Eggs and Cheese served with Butter and Ketchup

SPRUCE UP YOUR BUFFET WITH

THESE ADDITIONAL OPTIONS

APPLEWOOD SMOKED BACON

SHAVED COUNTRY HAM

MAPLE GLAZED SAUSAGE PATTY

HOT BREAKFAST BURRITO

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

*Egg Substitute Available.

BAKERY

Priced per dozen.

ASSORTED MUFFINS

ASSORTED DANISH

BREAKFAST BREADS AND

COFFEE CAKE

ASSORTED SCONES

ASSORTED BAGELS AND

CREAM CHEESE

PANTRY

Priced per piece.

WHOLE FRESH FRUIT

ASSORTED INDIVIDUAL YOGURTS

CRUNCHY GRANOLA BARS



BREAKS **TIME TO RECHARGE.**

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





TIME TO RECHARGE!

BREAKS.

• 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

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

• AFTERNOON BEVERAGE BREAK

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

• SAVOR...BREAK

• 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

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

ASSORTED OREOS, NUTTER BUTTER & CHIPS AHOY

ASSORTED BAG OF CHIPS

FRESH FRUIT

ASSORTED INDIVIDUAL YOGURT

CRUNCHY GRANOLA BARS

TROPICAL PROTEIN TRAIL MIX

SWEET & SALTY NUT MIXTURE

DESSERTS

Priced per dozen.

ASSORTED JUMBO COOKIES

CHOCOLATE CHIP BROWNIES

ASSORTED GOURMET DESSERT BARS

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



BEVERAGES

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

SERVED INDIVIDUALLY

ASSORTED SOFT DRINKS |

BOTTLED WATER |

MILK |

ASSORTED JUICES
(APPLE, CRANBERRY, ORANGE) |

(Choice of ONE if guest count is under 12)

SERVED BY THE GALLON

FRESHLY BREWED REGULAR AND
DECAFFEINATED COFFEES |

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

ORANGE, APPLE AND CRANBERRY JUICES |

SERVED BY THE CASE (24 COUNT)

AQUAFINA BOTTLED WATER (16.9 OZ.) |

ASSORTED SOFT DRINKS |

ASSORTED SPARKLING SELTZERS |

INFUSED WATER (PER GALLON)

CITRUS, CUCUMBER MINT, OR STRAWBERRY KIWI |

REFRIGERATED SPRING WATER KIT

ATTENDANT FEE REQUIRED |

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 guest minimum. Priced per person. Add Soup of the Day. For orders under 25 guest, choice is limited to the The Deli Box. Dietary restriction options are available upon request.*

• **THE DELI BOX |**

- 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 |**

- 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) |

- 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

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

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

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) |
ITALIAN DINNER |

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) |
LATIN DINNER |

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

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

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) |
FLORIDIAN DINNER |

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

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



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

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

COBB SALAD

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

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

SALMON SALAD

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 SUPRÊMÉ |

Frenched Bone-In Chicken with Cranberry Apple Jus

HERB ROASTED CHICKEN |

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

BREAST OF CHICKEN CORDON BLEU |

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

CHESHIRE PORK |

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

GROUPE VERA CRUZ |

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

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE

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 per each item for 50 guests. For Butler Passed Hors D'Oeuvres add per server per hour.

ESSENTIAL SELECTIONS

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

HOT

- 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 Chipotle Dip
- Spinach & Artichoke Dip with Flatbread Crisps



Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



HORS D'OEUVRES

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

GRAND SELECTIONS |

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 per each item for 50 guests. For Butler Passed Hors D'Oeuvres add per server per hour.

SUPERLATIVE SELECTIONS |

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 per item for 50 guests.
For Butler Passed Hors D'Oeuvres add per server
per hour.

SPECIALTY SELECTIONS

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 Sesame 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

SIGNATURE "OHP" CHIPS

With Sweet Onion Dip and Chimichurri Ranch Dip

TRI-COLORED TORTILLA CHIPS

With Pico de Gallo & Queso Cheese

VERMONT CHEDDAR FONDUE

With Crusted Breads & Flatbreads

CHOCOLATE CHIP BROWNIES AND BLONDIES

VEGETABLE CRUDITES

Assortment of Grilled and Raw Vegetables with Chimichurri Ranch Dressing

FRESH FRUIT DISPLAY

With flavored Yogurt Dipping Sauces

ASSORTED DESSERT SHOOTERS

Chef's Selection

MELANGE OF DOMESTIC AND INTERNATIONAL CHEESES

With assorted Crackers and grilled Flatbreads

CHARCUTERIE BOARD

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

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



ACTION & RECEPTION STATIONS

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

PASTA ACTION STATION

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

ITALIAN SAUSAGE

MEATBALLS

GRILLED CHICKEN

PROCIUTTO

SHRIMP

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

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

STREET TACO BAR ACTION STATION

(PORK, CHICKEN | (STEAK, MAHI)

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

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

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

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



CARVING STATIONS

Carving Stations can be added to accompany any Reception, Plated or Buffet Meals. 50 guest minimum. Chef Attendant fee 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

Served with a Pineapple & Red Pepper Relish

ROASTED PORK LOIN

Served with an Onion & Port Wine Sauce

ROASTED TURKEY BREAST

Served with Homemade Gravy

WORCESTERSHIRE MARINATED FLANK STEAK

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 will be applied per attendant added to action station. One Attendant per 100 Guests. Priced per person.

S'MORES BAR

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

STRAWBERRY SHORTCAKE BAR

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

MINIATURE SHOOTERS & GOURMET DESSERT BAR

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

Assorted Cakes, Cheesecakes and Pies

ICE CREAM SUNDAE BAR

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

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



Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE



BEVERAGES **SODA & COCKTAILS.**

DELUXE & 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 per 100 guests. Bar Service extending over four hours will incur an additional per bartender. Priced per person.*

• **BEER & WINE**

- **Beer & Wine Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water**

• **DELUXE CALL LIQUOR**

- **Call Brands of Liquor, Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water**

• **DELUXE PREMIUM BAR**

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





HOSTED BAR PACKAGES

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

DOMESTIC BEER

SPECIALTY BEER

HOUSE WINE (BY THE GLASS)

CALL MIXED DRINKS

PREMIUM MIXED DRINKS

BOTTLED WATER (16.9 OZ)

CANNED SOFT DRINKS

CASH BAR PACKAGES

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

DOMESTIC BEER

SPECIALTY BEER

HOUSE WINE (BY THE GLASS)

CALL MIXED DRINKS

PREMIUM MIXED DRINKS

BOTTLED WATER (16.9 OZ)

CANNED SOFT DRINKS

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 Hennessy Cognac

Prices do not include 21% administrative fee or 7.5% sales tax.

SAVOR...
KISSIMMEE