

CATERING MENU

2026





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OSCEOLA HERITAGE PARK CATERING

EXCEPTIONAL EXPERIENCES, POWERED BY LEGENDS GLOBAL

At Osceola Heritage Park, all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

FOOD IS MORE THAN A MEAL, IT'S PART OF THE MEMORY.

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by Osceola Heritage Park and Legends Global connects people to a lasting impression of world-class hospitality.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of Osceola Heritage Park.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our Sales Team, Chefs, and Managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

OUR PROMISE

At Osceola Heritage Park, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.



START YOUR DAY.
BREAKFAST

Buffets • Enhancements • Bakery



START YOUR DAY!

BREAKFAST

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

BREAKFAST BUFFETS

DAYBREAK 26

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

EYE-OPENER 28

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

AWAKEN 32

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

SUNRISE 44

Scrambled Eggs, Choice of Two (2) Meats: Applewood Smoked Bacon, Sausage or Country Ham with Homestyle Breakfast Potatoes, Fresh Seasonal Fruit Salad, Biscuits and Mini Croissants

Spruce up your Buffet with these Additional Options:

BELGIAN WAFFLES 12

Served with Butter, Honey & Warm Maple Syrup

BUTTERMILK PANCAKES 12

Served with Butter, Honey & Warm Maple Syrup

YOGURT BAR 9

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

OATMEAL BAR 7

Served with Butter, Honey, Brown Sugar, & Raisins

OLD FASHIONED GRITS 7

SOUTHERN CHEESY GRITS 8

BREAKFAST WRAPS 8

SCRAMBLED EGGS 5.50

START YOUR DAY!

BREAKFAST

BREAKFAST ENHANCEMENTS

Breakfast Enhancements can be added to accompany any Breakfast Buffet or Continental Meals. 25 guest minimum. Chef Attendant Fee is \$175.00 per 100 guests. Priced per person.

BELGIAN WAFFLES 12

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

BUTTERMILK PANCAKES 12

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

OMELETS 15

Prepared to Order with a variety of Ingredients to include:

Country Ham, Applewood Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes & Assorted Cheeses

CREPES 15

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

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 12

Stuffed with Scrambled Eggs and Cheese served with Butter & Ketchup

Spruce up your Breakfast Sandwich with these Additional Options:

APPLEWOOD SMOKED BACON 14

COUNTRY HAM 14

MAPLE GLAZED SAUSAGE PATTY 14

HOT BREAKFAST BURRITO 16

Stuffed with Scrambled Eggs, Chorizo Sausage, Pepper Jack Cheese & Salsa

START YOUR DAY!

BREAKFAST

BAKERY

Priced per dozen.

ASSORTED MUFFINS	60
ASSORTED DANISH	60
ASSORTED SCONES	60
BREAKFAST BREADS & COFFEE CAKE	55
ASSORTED BAGELS & CREAM CHEESE	60

PANTRY

Individual servings. Priced per item.

WHOLE FRESH FRUIT	3
ASSORTED INDIVIDUAL YOGURT	5
CRUNCHY GRANOLA BAR	5

TIME TO RECHARGE.
PACKAGES

Break Packages • Snacks



A WIDE VARIETY TO CHOOSE FROM!

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 24

Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, Orange Juice

AFTERNOON BEVERAGE 26

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

LEGENDARY BREAK 32

Crunchy Granola Bars, Whole Fresh Fruit, Protein Trail Mix, Jumbo Hot Soft Pretzels, Chocolate Chip Brownies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

ALL DAY BREAK 37

MORNING BREAK:

Freshly Brewed Regular & 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 & Decaffeinated Coffee, Hot Tea

A WIDE VARIETY TO CHOOSE FROM!

BREAK PACKAGES

SNACKS

Individual servings. Priced per item.

WHOLE FRESH FRUIT	3
ASSORTED INDIVIDUAL YOGURT	5
CRUNCHY GRANOLA BAR	5
OHP CHIP BAG	8
ASSORTED OREOS, CHIPS AHOY, & NUTTER BUTTER	7
ASSORTED BAG OF MISS VICKIE'S CHIPS	5
PROTEIN TRAIL MIX	7
SWEET & SALTY MIXED NUTS	6

DESSERT

Priced per dozen

ASSORTED JUMBO COOKIES	55
CHOCOLATE CHIP BROWNIES	60
ASSORTED GOURMET DESSERT BARS	72

SO MANY CHOICES.
LUNCH

On-The-Go • Plated Salads • Buffets



SO MANY CHOICES!

LUNCH

Prices based on 90 minutes of service with 25 guest minimum. For orders under 25 guest, choice is limited to The Deli Box. Dietary options are available upon request. Priced per person.

All selections served with a Choice of Bottled Water or Soft Drink.

Add Soup of the Day for \$5.00 per person.

ON-THE-GO

THE DELI BOX

30

Choice of:

Ham, Turkey or Roast Beef on Brioche Buns or Wraps with Lettuce, Cheese, Tomato & Assorted Condiments

Served with an Individual Bag of Chips, Whole Fruit, Granola Bar, & Chocolate Chip Cookie

THE DELUXE DELI BOX

33

Choice of One:

Southwest Chicken Wraps
Classic "BLT" on a Brioche Bun
Grilled Chicken Caesar Wrap

Served with an Individual Bag of Chips, Whole Fruit, Pasta Salad, & Chocolate Chip Cookie

THE HOT BOX

34

Choice of One:

Hot Blackened Chicken Sandwich
Pulled Pork
Chargrilled Hamburger

Served with a House Side Salad, Individual Bag of Chips, Country Potato Salad, Whole Fruit, & Chocolate Chip Brownie

SO MANY CHOICES!

LUNCH

All selections are served with Freshly Brewed Regular & Decaffeinated Coffee, Ice Water, Freshly Brewed Iced Tea, Rolls & Butter and Dessert. Prices based on 90 minutes of service with a 25 guest minimum. Priced per person.

PLATED SALADS

GRILLED CHICKEN CAESAR SALAD 44

Crisp Romaine Lettuce topped with Grilled Chicken Breast, Housemade Croutons, Parmesan Cheese Crisp, & Caesar Dressing with a Garlic Breadstick

CLASSIC COBB SALAD 44

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

STEAKHOUSE SALAD 48

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

CITRUS SALMON SALAD 48

Cedar Plank Salmon atop tossed Spring Mix Lettuce with Diced Cucumbers, Heirloom Tomatoes & Mandarin Oranges served with Mango Citrus Vinaigrette

DESSERTS

Choice of One:

CHOCOLATE TORTE

NY CHEESECAKE WITH STRAWBERRY TOPPING

LEMON RASPBERRY CAKE

FLORIDA KEY LIME PIE

DULCE DE LECHE CHEESECAKE

SO MANY CHOICES!

LUNCH

All selections are served with Ice Water & Freshly Brewed Iced Tea.
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.

LUNCH BUFFETS

THE DELI LUNCH

46

Tossed Green Salad with Assorted Dressings

Choice of One: Country Style Potato Salad or Pasta Salad

Choice of Two: Wraps or Brioche Buns

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 & Chocolate Chip Brownies

THE HOMESTYLE LUNCH *Choice of One Salad & One Entrée*

52

Choice of One:

Tossed Green Salad with Assorted Dressings

Creamy Apple Coleslaw

Choice of One:

Herb Roasted Chicken

Savory Meatloaf 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 Cream

SO MANY CHOICES!

LUNCH

All selections are served with Ice Water & Freshly Brewed Iced Tea.
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.

LUNCH BUFFETS

THE BARBECUE LUNCH *Choice Of One Salad & Two Entrée* 54

Choice of One:

Tossed Green Salad with Assorted Dressings
Creamy Apple Cole Slaw

Choice of Two:

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 Cobbler served Warm

THE ITALIAN LUNCH *Choice of One Salad & Two Entrée* 48

Choice of One:

Traditional Caesar Salad with Parmesan Cheese and Croutons
Baby Tomato & Cipollini Onion Salad with Balsamic Glaze

Choice of Two:

Meat Lasagna
Vegetable Lasagna
Pasta Primavera
Bowtie Alfredo with Grilled Chicken
Cheese Tortellini Alfredo or Marinara

Fresh Green Beans Italian with Charred Tomatoes
Garlic Breadsticks
Chocolate Dipped Cannoli & Biscotti or Housemade Tiramisu

SO MANY CHOICES!

LUNCH

LUNCH BUFFETS

All selections are served with Ice Water & Freshly Brewed Iced Tea.
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 LATIN LUNCH *Choice of One Salad & One Entrée*

48

Choice of One:

Tossed Green Salad with House Balsamic & Salsa Verde Ranch Dressing
Roasted Corn, Black Beans, Fire Roasted Red Peppers & Diced Avocados

Choice of One:

Pork Asada (Pernil) with Flour Tortillas
Arroz con Pollo

Yucca with Pickled Onions
Pepper Jack Cheese Rolls
Tres Leches or Flan

THE ALL-AMERICAN LUNCH *Choice Of Two Entrées*

50

Wedges of Cut Watermelon

Choice of One:

Country Style Potato Salad
Sweet Cream Coleslaw

Choice of Two:

Chargrilled Hamburgers
All Beef Hotdogs
Roasted Chicken

Baked Macaroni & Cheese
OHP Signature Chips with Sweet Onion Dip
Chocolate Chip Cookies & Chocolate Chip Brownies

SO MANY CHOICES!

LUNCH

LUNCH BUFFETS

All selections are served with Ice Water & Freshly Brewed Iced Tea.
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 FLORIDIAN LUNCH *Choice of One Salad & One Entrée*

58

Choice of One:

Mixed Baby Greens with Assorted Dressings

Sweet Onion & Beefsteak Tomato Salad with Bleu Cheese Crumbles

Choice of One:

Seared Florida Mahi Mahi with Pineapple Salsa

Key Lime Glazed Grilled Chicken

Herb Seasoned Rice

Seasonal Farm Fresh Vegetables

Fresh Baked Dinner Rolls

Chocolate Banana Caramel Trifle

CHEF CRAFTED.
DINNER

Plated Dinners



CHEF CRAFTED!

DINNER

DINNER BUFFETS

All selections are served with Ice Water & Freshly Brewed Iced Tea.
Prices based on 90 minutes of service with a 25 guest minimum. Priced per person.

THE BARBECUE DINNER *Choice Of Two Entrées* 60

Choice of Two:

Slow Smoked BBQ Beef Brisket
Carolina Pulled Pork
BBQ Whiskey Chicken

Tossed Green Salad with Assorted Dressings
Creamy Apple Cole Slaw
Smoked BBQ Baked Beans
Petite Corn on the Cob
Cheddar & Honey Corn Bread
Deep Dish Apple Cobbler served Warm

THE ITALIAN DINNER *Choice of Three Entrées* 54

Choice of Three:

Meat Lasagna
Vegetable Lasagna
Pasta Primavera
Bowtie Alfredo with Grilled Chicken
Cheese Tortellini Alfredo or Marinara

Traditional Caesar Salad with Parmesan Cheese and Croutons
Baby Tomato & Cipollini Onion Salad with Balsamic Glaze
Fresh Green Beans Italian with Charred Tomatoes
Garlic Breadsticks
Chocolate Dipped Cannoli & Biscotti or Housemade Tiramisu

CHEF CRAFTED!

DINNER

DINNER BUFFETS

*All selections are served with Ice Water & Freshly Brewed Iced Tea.
Prices based on 90 minutes of service with a 25 guest minimum. Priced per person.*

THE LATIN DINNER

54

Tossed Green Salad with House Balsamic & Salsa Verde Ranch Dressing
Roasted Corn, Black Beans, Fire Roasted Red Peppers & Diced Avocadoes
Pork Asada (Pernil) with Flour Tortillas
Arroz con Pollo
Yucca with Pickled Onions
Pepper Jack Cheese Rolls
Tres Leches or Flan

THE ALL-AMERICAN DINNER

54

Tossed Green Salad with Assorted Dressings
Country Style Potato Salad
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 & Chocolate Chip Brownies

CHEF CRAFTED!

DINNER

DINNER BUFFETS

*All selections are served with Ice Water & Freshly Brewed Iced Tea.
Prices based on 90 minutes of service with a 25 guest minimum. Priced per person.*

THE HOMESTYLE DINNER

58

Tossed Green Salad with Assorted Dressings

Creamy Apple Coleslaw

Herb Roasted Chicken

Savory Meatloaf 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 Cream

THE FLORIDIAN DINNER

64

Mixed Baby Greens with Assorted Dressings

Sweet Onion & 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

Chocolate Banana Caramel Trifle

CHEF CRAFTED!

DINNER

PLATED DINNER

All selections are served with Ice Water, Freshly Brewed Iced Tea, Freshly Brewed Regular & Decaffeinated Coffee, Rolls & Butter, House Salad, Choice of One Vegetable, One Starch, Accompaniments, and One 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.

HERB ROASTED CHICKEN	55
Breast of Chicken served topped with Portobello Demi-Glace Sauce & Onion Hash	
CHICKEN CORDON BLEU	55
Inside Out Cordon Bleu Breast of Chicken wrapped with Smoked Ham & Lacy Swiss Cheese topped with Sauce Mornay	
ROASTED CHICKEN BREAST SUPREME	55
Frenched Bone-In Chicken with Cranberry Apple Jus	
CRUSTED MAHI MAHI	MKT
Lightly crusted with Floridian Mango Salsa	
GROUPEL VERA CRUZ	MKT
Seared Filet of Farm Raised Grouper topped with Freshly Diced Tomato, Capers & Green Olive Tapenade	
CHESHIRE PORK MEDALLIONS	58
Applewood Smoked Bacon Wrapped Medallions of Pork topped with Green Peppercorn Demi-Glace	
CENTER CUT BONE-IN PORK CHOP	MKT
Oak-grilled with Onion Cherry Port Wine Sauce	
PEPPER CRUSTED FILET OF BEEF TENDERLOIN	MKT
Grain Mustard Seasoned Sirloin with Chimichurri Demi Glaze	

CHEF CRAFTED!

PLATED MEALS

Choice of One Vegetable, One Starch, and One Dessert.

VEGETABLE

Choose One:

Green Beans with Charred Tomatoes

Grilled Asparagus & Tri-colored Baby Carrots

Italian Style Vegetable Blend

Roasted Cauliflower, Broccoli & Peppers

STARCH

Choose One:

Herb Risotto

Savory Wild Rice

Potato Au Gratin

Tri-colored Roasted Potatoes

Garlic Country Mashed Potatoes

DESSERT

Choose One:

Dulce De Leche Cheesecake

Marble Cheesecake

Florida Key Lime Pie

Apple Blossom with Vanilla Cream

Homestyle Carrot Cake

Mississippi Mud Cake

Chocolate Mousse Bomb with Caramel Shavings

BITS & BITES. RECEPTIONS

Hors D'oeuvres • Displays • Action Stations



FLAVORFUL SMALL BITES!

RECEPTIONS

All Essential Selection Hors D'oeuvre options can be selected individually for \$260.00 to serve 50 guests. Prices based on 60 minutes of service per selection. For Butler Passed Hors D'oeuvres add \$150.00 per server per hour.

ESSENTIAL SELECTION HORS D'OEUVRES

PACKAGE OPTIONS

Choice of Three Essential Selection Hors D'oeuvre Options	15
Choice of Four Essential Selection Hors D'oeuvre Options	20
Choice of Five Essential Selection Hors D'oeuvre Options	25

Add One Display for \$12 per person and/or One Action Station for \$15 per person with a minimum of 25 guests.

COLD

- Seven Layer Mexican Dip with Crushed Tortilla Chips
- Chunky Chicken and Cranberry Salad in a delicate pastry cone
- 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

FLAVORFUL SMALL BITES!

RECEPTIONS

All Grand Selection Hors D'oeuvre options can be selected individually for \$350.00 to serve 50 guests.

Prices based on 60 minutes of service per selection.

For Butler Passed Hors D'oeuvres add \$150.00 per server per hour.

GRAND SELECTION HORS D'OEUVRES

PACKAGE OPTIONS

Choice Of Three Grand Selection Hors D'oeuvre Options	20
Choice Of Four Grand Selection Hors D'oeuvre Options	27
Choice Of Five Grand Selection Hors D'oeuvre Options	34

Add One Display for \$12 per person and/or One Action Station for \$15 per person with a minimum of 25 guests.

COLD

Heirloom Tomato & Mozzarella Caprese with Balsamic Glaze & Fried Basil

Prosciutto-Wrapped Asparagus

Cucumber Cup with Shrimp Salad topped with Lemon Gremolata

Marinated & Grilled Vegetable Shooter

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 & Smoked BBQ Sauces

Buffalo Cauliflower Bites

Sweet Thai Chicken Kabobs

Petite Sweet Carolina Pulled Pork & Onion Hash Sliders

Petite BBQ Tri Tip & Cheddar Sliders

Arancini with Fra Diavolo Sauce

FLAVORFUL SMALL BITES!

RECEPTIONS

All Superlative Selection Hors D'oeuvre options can be selected individually for \$425.00 to serve 50 guests. Prices based on 60 minutes of service per selection.

For Butler Passed Hors D'oeuvres add \$150.00 per server per hour.

SUPERLATIVE SELECTION HORS D'OEUVRES

PACKAGE OPTIONS

Choice Of Three Superlative Selection Hors D'oeuvre Options	24
Choice Of Four Superlative Selection Hors D'oeuvre Options	33
Choice Of Five Superlative Selection Hors D'oeuvre Options	41

Add One Display for \$12 per person and/or One Action Station for \$15 per person with a minimum of 25 guests.

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

Petite 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 Protein with a Red Pepper Aioli (vegan)

FLAVORFUL SMALL BITES!

RECEPTIONS

All Legendary Selection Hors D'oeuvre options can be selected individually for \$510.00 to serve 50 guests. Prices based on 60 minutes of service per selection.

For Butler Passed Hors D'oeuvres add \$150.00 per server per hour.

LEGENDARY SELECTION HORS D'OEUVRES

PACKAGE OPTIONS

Choice Of Three Legendary Selection Hors D'oeuvre Options	30
Choice Of Four Legendary Selection Hors D'oeuvre Options	40
Choice Of Five Legendary Selection Hors D'oeuvre Options	50

Add One Display for \$12 per person and/or One Action Station for \$15 per person with a minimum of 25 guests.

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

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

FLAVORFUL SMALL BITES!

RECEPTIONS

Prices based on 60 minutes of service per selection. Priced per 50 guests.

PLATTERS & DISPLAYS

SIGNATURE “OHP” CHIPS	225
Served with Sweet Onion Dip & Chimichurri Ranch	
TRI-COLORED TORTILLA CHIPS	225
Served with Pico de Gallo & Queso Cheese	
VERMONT CHEDDAR FONDUE	280
Served with Crusted Breads	
VEGETABLE CRUDITE	275
Served with an assortment of Grilled & Raw Vegetables with Chimichurri Ranch Dressing	
MELANGE OF DOMESTIC & INTERNATIONAL CHEESES	500
Served with an assortment of Crackers & Flatbreads	
CHARCUTERIE BOARD	575
Thinly sliced Cured & Smoked Meats and Sausages with Assorted Cheeses served with Classic Condiments & Crusted Breads	
FRESH FRUIT DISPLAY	400
Served with Yogurt Dipping Sauces	
ASSORTED JUMBO COOKIES	225
CHOCOLATE CHIP BROWNIES & BLONDIES	250
ASSORTED DESSERT SHOOTERS	370
Chef's Selections	

FLAVORFUL SMALL BITES!

RECEPTIONS

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.

One Attendant per 100 Guests. Priced per person.

ACTION STATIONS

PASTA ACTION STATION – SELECTION #1 25

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

Fire Roasted Tomato Marinara

Bolognese

Alfredo Cream

Nut Free Pesto

Sundried Tomato and Fried Basil

Roasted Garlic & Olive Oil

PASTA ACTION STATION – SELECTION #2 32

Choice of One Premier Pasta:

Ravioli

Cheese Tortellini

Gnocchi

Choice of Two Sauce selections:

Fire Roasted Tomato Marinara

Bolognese

Alfredo Cream

Nut Free Pesto

Sundried Tomato and Fried Basil

Roasted Garlic & Olive Oil

ADDITIONS:

Primavera 12

Meatballs 15

Grilled Chicken 15

Italian Sausage 15

Prosciutto 17

Shrimp 20

FLAVORFUL SMALL BITES!

RECEPTIONS

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 100 Guests. Priced per person.

ACTION STATIONS

LOBSTER ROLL ACTION STATION

MKT

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

SHRIMP & GRITS ACTION STATION

MKT

Choice of: Sauteed or Blackened Shrimp; Served with Goat Cheese, Hominy Grits & Garlic Crostini

STREET TACO BAR ACTION STATION

MKT

CHICKEN, PORK, STEAK, OR MAHI

Choice of Two: Grilled Chicken, Pulled Pork, Grilled Steak, or Blackened Mahi Mahi served with an assortment of toppings to include Black Beans, Caramelized Onions, Peppers, Shredded Lettuce, Shredded Cheddar Cheese, Chimichurri Sauce, Pico De Gallo, & Sour Cream with Hard & Soft Shell Tacos

FRUIT & CHEESE RECEPTION STATION

32

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

SMASH POTATO RECEPTION STATION

27

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

FLAVORFUL SMALL BITES!

RECEPTIONS

Carving 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 100 Guests.

Please contact Catering Manager for Market Price.

CARVING STATIONS

VIRGINIA BAKED HAM

MKT

Served with a Pineapple & Red Pepper Relish

ROASTED PORK LOIN

MKT

Served with an Onion & Port Wine Sauce

ROASTED TURKEY BREAST

MKT

Served with Homemade Gravy

WORCESTSHIRE MARINATED FLANK STEAK

MKT

Served with Pepper Corn Demi Glaze

BEEF SIRLOIN

MKT

Served with Au Jus

Additional Option for \$3.00 per person: Wild Mushroom Blend & Caramelized Onions

ROASTED TENDERLOIN OF BEEF

MKT

Served with a Rich Merlot Sauce

Additional Option for \$3.00 per person: Wild Mushroom Blend & Caramelized Onions

HERB ROASTED PRIME RIB

MKT

Served with Au Jus and Horseradish Cream Sauce

FLAVORFUL SMALL BITES!

RECEPTIONS

Dessert 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 100 Guests. Priced per guest.

DESSERT STATIONS

S'MORES BAR 20

Ghirardelli Chocolate, Graham Crackers, Applewood Bacon, & Jumbo Marshmallows

STRAWBERRY SHORTCAKE BAR 22

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

MINIATURE SHOOTERS & GOURMET DESSERT BAR 29

Assorted Dessert Shooter flavors:

Banana Pudding, Triple Chocolate, Strawberry Shortcake, & Blueberry Lemon

Assorted Dessert Bar flavors:

Chocolate Fudge Brownie, Oreo Bar, Lemon Square, & Salted Caramel

CAKE FACTORY 25

Assorted Cakes, Cheesecakes & Pies

ICE CREAM SUNDAR BAR 24

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 STATION 29

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



SODA & COCKTAILS.
BEVERAGES

Packages • Alcohol • Zero-Proof



REFRESHING!

BEVERAGES

Bar Packages will include all mixers. 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.

HOURLY BAR PACKAGES

BEER & WINE

Domestic Beers, Specialty Beers, House Wines, Soft Drinks, Bottled Water

One Hour	22
Two Hours	28
Three Hours	34
Four Hours	40

DELUXE

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

One Hour	28
Two Hours	34
Three Hours	40
Four Hours	46

PREMIUM

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

One Hour	32
Two Hours	38
Three Hours	44
Four Hours	50

REFRESHING!

BEVERAGES

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 bartender.

DOMESTIC BEER	7
SPECIALTY BEER	8
HARD SELTZERS	8
HOUSE WINE	8
CALL MIXED DRINKS	10
PREMIUM MIXED DRINKS	12
ALUMINUM BOTTLED WATER	6
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 paid for by the host. Bar service extending over four hours will incur an additional 150.00 per bartender.

DOMESTIC BEER	7
SPECIALTY BEER	8
HARD SELTZERS	8
HOUSE WINE	8
CALL MIXED DRINKS	10
PREMIUM MIXED DRINKS	12
ALUMINUM BOTTLED WATER	6
CANNED SOFT DRINKS	5

REFRESHING!

BEVERAGES

BAR BEVERAGE SELECTIONS AVAILABLE:

Additional brands available upon request.

DOMESTIC BEER

Budweiser

Bud Light

Michelob Ultra

Available upon request:

Coors, Coors Light, Miller Light

SPECIALTY BEER

Stella Artois

Corona

Heineken

Available upon request:

Hard Seltzers & Canned Cocktails

HOUSE WINE

Woodbridge Cabernet Sauvignon

Pinot Noir

Chardonnay

Pinot Grigio

Silver Gate Moscato

CALL LIQUOR

Smirnoff Vodka

Cruzan Rum

Gordon's Gin

Canadian Club Whiskey

J&B Scotch

Jim Beam Bourbon

Sauza Tequila

PREMIUM LIQUOR

Tito's Vodka

Bacardi Silver

Tanqueray Gin

Crown Royal

Johnny Walker Scotch

Maker's Mark Bourbon

Patron Silver Tequila

Hennessey Cognac

ZERO-PROOF

Pepsi

Diet Pepsi

Starry

Mountain Dew

Aluminum Aquafina



REFRESHING!

BEVERAGES

Additional brands available upon request.

ZERO PROOF BEVERAGE SELECTIONS

SERVED INDIVIDUALLY

Aluminum Bottled Water	6
Assorted Pepsi Soft Drinks	5
Milk	5
Assorted Juices (Apple, Cranberry Orange)	6

SERVED BY THE GALLON

Freshly Brewed Regular & Decaffeinated Coffee	58
Freshly Brewed Iced Tea & Lemonade (Regular or Pink)	46
Assorted Juices (Apple, Cranberry, Orange)	46

SERVED BY THE CASE *24 Count*

Aluminum Bottled Water	120
Assorted Pepsi Soft Drinks	90
Assorted Sparkling Seltzers	90

INFUSED WATER BY THE GALLON

Cirtus, Cucumber Mint, or Strawberry Kiwi	37
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REFRIDGERATED WATER BUBBLER KIT

5 Gallon Water Jug	50
Attendant Fee Required	200

Includes Disposable Cups & Napkins

INFORMATION

Catering





CATERING INFORMATION

All catering at Osceola Heritage Park is proudly delivered by Legends Global, our exclusive in-house partner. We collaborate with local chefs and artisans to create menus that reflect our community and elevate every event. From signature dishes to shared meals, every detail is designed to be authentic, memorable, and distinctly yours.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of one (1) week prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

PRICING

Prices quoted do not include 23% Administrative Fees or 7.5% Sales Tax unless otherwise noted. A 23% Administrative Fee will apply to all food, beverage, and labor charges which is used to defray the cost of set up, breakdown, service and other house expenses. It is not intended to be a tip, gratuity, or service charge and will not be distributed to employees. Current state and local taxes will apply to all food, beverage, labor, and equipment rentals. Customers claiming tax-exempt status must provide satisfactory evidence of such exemption for the state of Florida. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

LINEN

Legends Global 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 or black napkins. Additional linen fees will apply for specialty linens or linens required for meeting functions. 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 seven (7) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, Legends Global reserves the right to charge for the most recent number of persons / quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Increases or new order made under 3 business days may 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

Legends Global will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 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 10 guests plus the calculated price per attendee guaranteed on the contract.

SERVICE STAFF

Guest-to-server ratio is 1 server per 20 guests for plated meal functions and 1 server per 30 guests at buffet functions. This is for service at rounds of 10. Rounds of less than 10 guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

EVENT TIMELINE

All service times are based on 90 minutes of service. For larger events, serving times may be extended to accommodate guests. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes from the contracted time may incur additional labor fees per hour, per server scheduled.

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. Please note, alcoholic beverages and service are regulated by the Michigan Liquor Control Commission. As licensee, Legends Global is responsible for the administration of these regulations:

- No alcoholic beverages may be brought onto the premises from outside sources
- We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by Legends Global management.
- Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$150.00 Bartender Fee per Bartender for (4) hours of service. One (1) bartender per 100 guests is required. All bars close a half hour before the event ends.

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 Legends Global. 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

Any event canceled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary. This is determined on an event-by-event basis.

PAYMENT & DEPOSIT

An advanced deposit of 30% in the amount noted on the Catering Contract is payable at the time of signing the contract, to guarantee catering services. One half or 50% of the contracted amount is due ten (10) business days prior to the event date. The remainder of the contracted amount is due five (5) business days prior to the event date. Bill on Consumption items will be invoiced after your event concludes. Payment can be made by certified check, credit card, or ACH payment. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. The charges will be billed to the credit card on file at the end of the show/function.

