



IN-BOOTH CATERING SERVICE FORM

CONTACT INFORMATION

Contact Name: _____

On-site Contact Name: _____

Company Name: _____

Address: _____

City, State, Zip: _____

Telephone: _____ Fax: _____

Email: _____ Booth Number: _____

FUNCTION SPACE INFORMATION

Day/Date of Function: _____

Delivery Time: _____

Special Request(s): _____

Bill to Guest Room – Name _____ Pay with Credit Card

Select Items and Quantities from Menu on the Following Pages

Please Return Completed Form to:

Leah Moore Catering Manager

Rosen Shingle Creek

9939 Universal Blvd

Orlando, FL 32819

Phone: 407 - 996-9598

LMoore@rosenshinglecreek.com

In-Booth Catering Menu

<i>Beverages (Non-Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees	\$109.00/Gallon	
Gourmet Tea Selection	\$109.00/Gallon	
Freshly Brewed Iced Tea	\$109.00/Gallon	
Gourmet Bottled Fruit Juices	\$6.25/Each	
Assorted Fruit Juices	\$28.50/Quart	
Fruit Punch or Lemonade	\$60.00/Gallon	
Individual Yogurt Smoothies	\$6.25/Each (Bottled)	
Assorted Regular and Diet Soft Drinks	\$6.25/Each	
Assorted Flavored Gatorade	\$6.50/Each	
Individual Whole and Skim Milks	\$3.75/Each	
Flavored Iced Teas	\$6.50/Each	
Red Bull Energy Drink	\$7.00/Each	
Sparkling or Mineral Waters	\$6.50/Each	
Shingle Creek Bottled Waters	\$6.25 Each	

<i>Beverages (Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Premium Brand Cocktails*	\$9.25/Glass	
Deluxe Brand Cocktails*	\$11.25/Glass	
Select Wines*	\$9.00/Glass	
Cognacs and Cordials*	\$10.50/Glass	
Domestic Beer	\$7.50/Bottle	
Imported Beer	\$8.00/Bottle	
Domestic Beer Keg	\$675.00/½ Keg	
Imported Beer Keg	\$875.00/½ Keg	

*A Fee of \$175.00/Bartender is Applicable Whenever Minimum Beverage Sales are Less than \$500.00/Bar, for Bars Utilized Up to Three Hours. Each Additional Hour Will Be Charged \$35.00/Bartender./Hour. This fee will be applied even if the beverage revenue minimum is met.

<i>From the Pantry</i>	<i>Price</i>	<i>Quantity</i>
Whole Fresh Fruit (GF, DF, V)	\$4.50/Piece	
Individual Yogurts (GF)	\$4.75/Each	
Fruit Kabobs and Yogurt Dip (minimum 25 guests) (GF)	\$7.75/Each	
Sliced Fresh Seasonal Fruits (minimum 25 guests) (GF, DF, V)	\$14.00/Person	
Traditional Finger Sandwiches	\$66.00/Dozen	
Finger Sandwich Roulades	\$88.00/Dozen	
Premium Assorted Mixed Nuts (GF, DF, V)	\$52.00/Pound	
Dry Snacks to Include Potato Chips, Pretzels and Popcorn	\$36.00/Pound	
Trail Mix	\$38.00/Pound	
Tortilla Chips, Salsa and Guacamole (GF, DF)	\$7.50/Person	
Spinach or Cipollini Onion Dip	\$28.00/Quart	
Assorted Ice Cream Novelties and Frozen Fruit Bars	\$7.75/Each	
Candy Bars	\$4.75/Each	
Granola and NutriGrain Bars	\$4.75/Each	
Protein and Energy Bars	\$6.25/Each	
Freshly Baked Danish, Muffins, Croissants, Coffee Cake	\$66.00/Dozen	
Assorted Bagels, Whipped Regular and Flavored Cream Cheeses	\$69.00/Dozen	
Assortment of Donuts	\$66.00/Dozen	
Sliced Fruit Breads, Cream Cheese, Butter and Preserves	\$66.00/Dozen	
Chocolate Iced Brownies and Blondies	\$66.00/Dozen	
Assortment of Gourmet Cookies	\$69.00/Dozen	
French Pastries and Petit Fours	\$74.00/Dozen	
Chocolate Dipped Strawberries	\$66.00/Dozen	
Soft Pretzel Bites with Mustard and Ale Fondue	\$42.00/Dozen	
Rice Krispy Treats	\$64.00/Dozen	

All Prices are Subject to a Taxable 25% Service Charge and 6.5% Sales Tax

<i>Cold Hors d'Oeuvre Selections</i> <u>Minimum Order of 50 Pcs Each Item</u>	<i>Price</i>	<i>Quantity</i>
Chicken Montrachet	\$362.50 (\$7.25/Each)	
Crispy Pancetta, Maytag Bleu Cheese Crostini, Truffle Honey	\$387.50 (\$7.75/Each)	
Sea Bass Gravlax, Caper-Dill Relish, Brioche	\$387.50 (\$7.75/Each)	
Tuna Tartare	\$387.50 (\$7.75/Each)	
Florida Rock Shrimp & Mango Shooters	\$387.50 (\$7.75/Each)	
Ceviche Shooters	\$387.50 (\$7.75/Each)	
Vietnamese Spring Rolls with Shrimp	\$387.50 (\$7.75/Each)	
Prosciutto Wrapped Asparagus	\$387.50 (\$7.75/Each)	
Beef and Cucumber Parcels	\$387.50 (\$7.75/Each)	
Prosciutto and Provolone Cheese	\$387.50 (\$7.75/Each)	
Plant City Strawberry, Brie Cheese, Balsamic Shallot Jam	\$362.50 (\$7.25/Each)	
Honey-Rosemary Cherries, Bleu Cheese Crostini	\$362.50 (\$7.25/Each)	
Maytag Bleu Cheese, Orange Blossom Honey, Sourdough Crisp	\$362.50 (\$7.25/Each)	
Deviled Eggs, Traditional, Truffle, or Roasted Pepper	\$362.50 (\$7.25/Each)	
Antipasto Skewers	\$387.50 (\$7.75/Each)	

<i>Hot Hors d'Oeuvre Selections</i> <u>Minimum Order of 50 Pcs Each Item</u>	<i>Price</i>	<i>Quantity</i>
Coconut Chicken, Sweet Heat	\$362.50 (\$7.25/Each)	
Cashew Chicken Spring Roll, Dijon Sauce (DF)	\$362.50 (\$7.25/Each)	
Firecracker Bacon-Wrapped Chicken (GF, DF)	\$362.50 (\$7.25/Each)	
Buffalo Chicken Crisp, Bleu Cheese Aioli	\$362.50 (\$7.25/Each)	
Mini Chicken Wellington	\$362.50 (\$7.25/Each)	
Cozy Shrimp with Sweet Heat (DF)	\$387.50 (\$7.75/Each)	
Mini Crab Cakes, Spicy Cocktail Sauce	\$387.50 (\$7.75/Each)	
Shrimp and Andouille Kabob (GF, DF)	\$387.50 (\$7.75/Each)	
New England Cod Cakes	\$387.50 (\$7.75/Each)	
Coconut Shrimp, Orange Horseradish	\$387.50 (\$7.75/Each)	
Crab Rangoon, Sweet Heat	\$387.50 (\$7.75/Each)	
Swedish Meatballs	\$387.50 (\$7.75/Each)	
Mini Beef Wellingtons	\$387.50 (\$7.75/Each)	
Sweet and Sour Meatballs	\$387.50 (\$7.75/Each)	
Beef Empanadas	\$387.50 (\$7.75/Each)	
Mini Cuban Cristos	\$387.50 (\$7.75/Each)	
Bacon-Wrapped Linguica (GF)	\$387.50 (\$7.75/Each)	
Wild Mushrooms and Truffle Arancini	\$362.50 (\$7.25/Each)	
Goat Cheese Fritters	\$362.50 (\$7.25/Each)	
Mac-and-Cheese Bites	\$362.50 (\$7.25/Each)	
Mini Quiche	\$362.50 (\$7.25/Each)	
Mini Vegetable Samosa (DF)	\$362.50 (\$7.25/Each)	
Spanakopita	\$362.50 (\$7.25/Each)	
Vegetable Spring Rolls, Duck Sauce (DF)	\$362.50 (\$7.25/Each)	
Edamame Steamed Dumplings, Ponzu Sauce (DF)	\$362.50 (\$7.25/Each)	

<i>Reception Displays</i>	<i>Price</i>	<i>Quantity</i>
Minimum Order of 25 People Each Display		
Market Fruit Spectacular Seasonal Melons and Berries, Cantaloupe, Honeydew Melon, Fresh Pineapple Pineapple Coconut Dip (GF)	\$16.00/Person	
Grilled Vegetable Display Market Vegetables Marinated and Grilled Topped with Montrachet Cheese (GF)	\$16.50/Person	
International and Domestic Cheese Display Aged Cheddar, Sage Derby, Gouda, Brie and Boursin Assortment of Artisan Cheese Blocks	\$19.50/Person	
Antipasto Display Cold Display of Imported Italian Meats and Cheeses Garnished with Olives, Pepperoncini and Marinated Vegetables Flatbread and Rosemary Breadsticks	\$22.00/Person	
Banrai Sushi Display Fresh Oriental Seafood Specialties, Nigiri and Maki Rolls Wasabi, Soy Sauce and Pickled Ginger, Chopsticks <i>(Based on Four Pieces/Person)</i>	\$31.00/Person	
<i>Dessert Items</i>	<i>Price</i>	<i>Quantity</i>
Assortment of Miniature Desserts Cannoli, Cream Puffs, Napoleons, Chocolate Éclairs, Chocolate Covered Strawberries and Fruit Tartlets	\$69.00/Dozen	
Miniature Cake Shots Cheese Cake, Red Velvet Cake, Chocolate Cake, Pecan Pie and Carrot Cake Presented in Shot Glasses	\$69.00/Dozen	