



**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:**

**Sarah Williams, Catering Manager**

**Rosen Shingle Creek**

**9939 Universal Blvd**

**Orlando, FL 32819**

**Phone: 407.996.9939 Ext. 17223**

**Fax: 407-996-9934**

**swilliams@rosenshinglecreek.com**

## In-Booth Catering Menu

<b><i>Beverages (Non-Alcoholic)</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees	\$88.00/Gallon	
Gourmet Tea Selection	\$88.00/Gallon	
Freshly Brewed Iced Tea	\$88.00/Gallon	
Gourmet Bottled Fruit Juices	\$5.50/Each	
Assorted Fruit Juices	\$26.50/Quart	
Fruit Punch or Lemonade	\$54.00/Gallon	
Individual Yogurt Smoothies	\$5.50/Each (Bottled)	
Assorted Regular and Diet Soft Drinks	\$5.25/Each	
Assorted Flavored Gatorade	\$5.50/Each	
Individual Whole and Skim Milks	\$2.75/Each	
Flavored Iced Teas	\$5.75/Each	
Red Bull Energy Drink	\$6.75/Each	
Sparkling or Mineral Waters	\$5.50/Each	
Shingle Creek Bottled Waters	\$5.25 Each	

<b><i>Beverages (Alcoholic)</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Premium Brand Cocktails*	\$8.25/Glass	
Deluxe Brand Cocktails*	\$10.25/Glass	
Select Wines*	\$8.00/Glass	
Cognacs and Cordials*	\$9.50/Glass	
Domestic Beer	\$6.50/Bottle	
Imported Beer	\$7.00/Bottle	

\*A Fee of \$100.00/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.

<b><i>From the Pantry</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Whole Fresh Fruit	\$3.50/Piece	
Individual Yogurts	\$4.25/Each	
Fruit Kabobs and Yogurt Dip (minimum 25 guests)	\$6.75/Each	
Sliced Fresh Seasonal Fruits (minimum 25 guests)	\$13.50/Person	
Traditional Finger Sandwiches	\$64.00/Dozen	
Finger Sandwich Roulades	\$87.00/Dozen	
Premium Assorted Mixed Nuts	\$47.00/Pound	
Dry Snacks to Include Potato Chips, Pretzels and Popcorn	\$27.50/Pound	
Trail Mix	\$33.00/Pound	
Tortilla Chips, Salsa and Guacamole	\$7.50/Person	
Spinach or Cipollini Onion Dip	\$22.00/Quart	
Assorted Ice Cream Novelties and Frozen Fruit Bars	\$7.00/Each	
Candy Bars	\$3.75/Each	
Granola and NutriGrain Bars	\$3.75/Each	
Power Bars	\$5.25/Each	
Freshly Baked Danish, Muffins, Croissants, Coffee Cake	\$57.00/Dozen	
Assorted Bagels, Whipped Regular and Flavored Cream Cheeses	\$62.00/Dozen	
Warm Cinnamon Buns	\$60.00/Dozen	
Assortment of Donuts	\$57.00/Dozen	
Sliced Fruit Breads, Cream Cheese, Butter and Preserves	\$57.00/Dozen	
Chocolate Iced Brownies and Blondies	\$57.00/Dozen	
Assortment of Gourmet Cookies	\$62.00/Dozen	
French Pastries and Petit Fours	\$69.00/Dozen	
Chocolate Dipped Strawberries	\$57.00/Dozen	
Large Soft Pretzels with Mustard	\$57.00/Dozen	
Rice Krispy Treats	\$57.00/Dozen	

*All Prices are Subject to a Taxable 24% Service Charge and 6.5% Sales Tax*

<b><i>Cold Hors d'Oeuvre Selections</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
<b><u>Minimum Order of 50 Pcs Each Item</u></b>		
Smoked Chicken , Black Bean Cake	\$300.00	
Cucumber, Watercress and Smoked Chicken	\$285.00	
Pesto Crusted Scallop and Roma Tomato	\$325.00	
Cucumber Rondelle w/ Jumbo Lump Crabmeat	\$325.00	
Smoked Salmon Pinwheel	\$325.00	
Tuna Tartare	\$325.00	
Florida Rock Shrimp & Mango Shooters	\$300.00	
Assorted Sushi, Sashimi, California Rolls	\$350.00	
Vietnamese Spring Rolls with Shrimp	\$340.00	
Prosciutto Wrapped Asparagus	\$275.00	
Assorted Finger Sandwiches	\$275.00	
Salami Cornucopias	\$275.00	
Prosciutto and Provolone Cheese	\$275.00	
Strawberries Filled with Boursin Cheese	\$300.00	
Fruit and Cheese Kabobs	\$350.00	
Roasted Tomato Bruschetta	\$300.00	
Prosciutto Capresse with Fresh Basil	\$300.00	
Creek Deviled Eggs	\$300.00	
Grilled Pita Hummus Cake	\$300.00	
Antipasto Skewers	\$325.00	

<b><i>Hot Hors d'Oeuvre Selections</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
<b><u>Minimum Order of 50 Pcs Each Item</u></b>		
Buffalo Wings, Bleu Cheese	\$325.00	
Cashew Chicken Spring Roll, Dijon Sauce	\$300.00	
Chicken Saté, Spicy Peanut Sauce	\$275.00	
Mini Chicken Cordon Bleu	\$325.00	
Mini Chicken Wellington	\$325.00	
Cozy Shrimp with Sweet Heat	\$300.00	
Mini Crab Cakes, Cocktail and Spicy Remoulade Sauce	\$325.00	
Shrimp and Beef Kabobs	\$325.00	
Conch Fritters, Green Salsa	\$300.00	
Coconut Shrimp	\$300.00	
Scallop Wrapped in Bacon	\$325.00	
Swedish Meatballs	\$275.00	
Mini Beef Wellingtons	\$325.00	
Five Spice Beef on a Stick, Asian Wok Sauce	\$300.00	
Mini Beef Fajitas	\$300.00	
Churasco Beef Stick	\$300.00	
Mini Beef Kabob	\$300.00	
Sun-Dried Tomato in Phyllo	\$275.00	
Breaded Artichoke Hearts with Goat Cheese	\$300.00	
Phyllo Stars with Blue Cheese and Pear	\$275.00	
Mini Quiche	\$275.00	
Vegetable Spring Rolls with Duck Sauce	\$275.00	
Spanakopita	\$275.00	
Pepperoni Calzones	\$275.00	
Pot Stickers, Duck Sauce	\$285.00	
Mini Reuben in Pastry	\$275.00	

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<b><i>Reception Displays</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
<b>Minimum Order of 25 People Each Display</b>		
<b>Fresh Fruit Spectacular</b> Seasonal Melons and Berries Served with Pineapple Coconut Dip	\$14.00/Person	
<b>Crudité of Fresh Vegetables</b> Choice of Two Types of Dip (Spinach, Herb Pesto, Ranch or Onion)	\$13.00/Person	
<b>Grilled Vegetable Display</b> Market Vegetables Marinated and Grilled Topped with Montrachet Cheese	\$14.00/Person	
<b>International and Domestic Cheese Display</b> Garnished with Fresh Fruit Assortment of Crackers and Flat Breads	\$17.00/Person	
<b>Deluxe Antipasto Display</b> Cold Display of Assorted Italian Meats and Cheeses Garnished with Olives, Pepperoncini and Marinated Vegetables Assortment of Crackers and Flat Breads	\$19.00/Person	
<b>Sushi Display</b> Fresh Oriental Seafood Specialties, Wasabi, Soy Sauce and Rice Cakes (Based on Four Pieces/Person)	\$28.00/Person	
<b>Smoked Salmon</b> Chilled Whole Side of Norwegian Smoked Salmon Displayed with Chopped Egg, Capers and Bermuda Onion Rye and Pumpernickel Breads	\$16.00/Person	
<b>Baked Brie</b> Surrounded By Fresh Fruit and Berries Served with Crusty French Bread (Serves 20 Persons)	\$220.00/Each	
<b>Bruschetta Bar</b> Grilled Semolina Bread, Olive Tapenade, Tomato, Mozzarella and Fresh Basil, Gorgonzola Cheese with Candied Walnuts	\$16.00/Person	
<b><i>Dessert Items</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Assortment of Miniature Desserts Cannoli, Cream Puffs, Napoleons, Chocolate Éclairs, Chocolate Covered Strawberries and Fruit Tartlets	\$62.00/Dozen	
Miniature Cake Shots Cheese Cake, Red Velvet Cake, Chocolate Cake, Pecan Pie and Carrot Cake Presented in Shot Glasses	\$62.00/Dozen	