



## CATERING MENUS

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# BREAKFAST SELECTIONS

## Buffet Selections

- **Classic Breakfast:** Choice of Orange Juice, Cranberry Juice or Grapefruit Juice, Assortment of Breakfast Pastries, Scrambled Eggs with Chives, Seasoned Potatoes, Homemade Biscuits, Breakfast Links, Applewood Smoked Bacon, and Seasonal Fruit. \$24pp
- **Sunrise Breakfast:** Choice of Orange Juice, Cranberry Juice or Grapefruit Juice, Assortment of Breakfast Pastries, Scrambled Eggs with Chives, Seasoned Potatoes, Honey glazed Ham, Homemade Biscuits, Breakfast Links, Applewood Smoked Bacon, and Seasonal Fruit. \$28pp

## Plated Selections

- **Good Morning Breakfast**  
\$18pp
- **Eye Opener Breakfast**  
\$21pp
- **Seaside Sunrise Breakfast**  
\$24pp
- **Brioche Tres Leche Stuffed French Toast Breakfast**  
\$19pp

## Continental Selections

- **American Continental:** Choice of Orange Juice, Cranberry Juice, or Grapefruit Juice, Assortment of Breakfast Pastries, Seasonal Fruits, Freshly Brewed Coffee, and Gourmet Select Teas. \$16pp
- **Gourmet Continental:** Choice of Orange Juice, Cranberry Juice, or Grapefruit Juice, Assortment of Breakfast Pastries, Assortment of Breakfast Sandwiches, Seasonal Fruits, Freshly Brewed Coffee, and Gourmet Select Teas. \$18pp

## **BREAKFAST ENHANCEMENTS**

- **Belgian Waffle Station**  
**\$6pp**
- **Chef Attended Omelet Station** \$7pp
- **Yogurt Parfait Bar** \$8pp
- **Smoked Salmon & Mini Bagels** \$10pp
- **Breakfast Sandwiches** \$5 per piece
- **Assorted Cold Cereals** \$5pp
- **Biscuits & Gravy** \$6pp
- **Warm Quiche & Fresh Berries** \$8pp

## LUNCH BUFFET SELECTIONS

- *Italian Lunch Buffet:*

**Baby Greens Salad, Antipasto Salad, Pan Seared Branzino with braised Fennel, Roasted Summer Squash and Zucchini Gratin, Lemon and Fig Rissotto, and a Rustic Apple Cobbler. \$34pp**

- *Mediterranean Lunch Buffet:*

**Creamy Roasted Corn and Cilantro Soup, Mixed Greens Salad, Stuffed Chicken with Roasted Eggplant, Grilled Mahi Mahi, Fusilli Pasta, Sautéed Broccoli Rapini, Sweet Rasin and Date Bread Pudding. \$34pp**

- *Costa Del Sol Buffet:*

**Wild Mushroom Pasta Salad, Grilled Romaine Hearts with Feta Cheese and Kalamata Olives, Roasted Chicken Diablo, Roasted Chili Crusted Pork Loin with Apricot Preserves, Fennel Braised Potatoes, Grilled Lemon Asparagus, and Miguelitos with Fresh Strawberries. \$36pp**

## **PLATED LUNCH SELECTIONS**

- **Grilled Herb Chicken Caesar Salad \$26pp**
  - **Cobb Salad \$26pp**
- **Port Wine and Pear Pork Tenderloin \$28pp**
- **Crisp Pan Seared Lemon Champagne Chicken Breast \$29pp**
- **Wild Mushroom and Aged Marsala Chicken Breast \$29pp**
- **Bacon Wrapped Chicken Breast Roulade \$32pp**
- **Ginger Soy Marinated Grilled Bourbon Chicken \$32pp**
- **Herb Crusted Atlantic Salmon \$35pp**
- **Pan Seared Italian Sea Bass \$35pp**
- **Grilled Fresh Water Shrimp Pappardelle \$36pp**

All plated lunch selections include your choice of starter and dessert.

# DINNER SELECTIONS

## COLD HORS D'OEUVRES

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Caprese Skewers with a Balsamic Reduction and Opal Basil Pesto**
- **Grilled Lemon Asparagus, Ham, and Boursin Artisan Crostini**
  - **Chimichurri Beef Tenderloin Carpaccio on Pumernickel Toast, with Boursin Cheese and a Roasted Garlic Lemon Aioli**
- **Goat Cheese and Apple Chutney on Butter Garlic Rye Toast**

## COLD HORS D'OEUVRES

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Three Color Heirloom Tomato Bruschetta with Shaved Pecorino, Olive Oil, and Basil**
- **Jumbo Lump Crab Salad with French Mustard on a Garlic Crostini with a Scallion Crème Fraiche**
- **Ahi Tuna Ceviche on English Cucumber, Lime Sour Cream, and Roasted Peppers**
- **Gingered Shrimp and Leek Sushi Roll with Nori and an Espresso Soy and Wasabi Glaze**

# **DINNER SELECTIONS**

## **COLD HORS D'OEUVRES**

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Gorgonzola Mousse and Wild Mushroom Confit Canape**
- **Mini Crudité Shooter with Roasted Pepper Hummus and a Lemon Aioli**
- **Smoked Salmon Rose on a Scallion Potato Cake with Herbed Mascarpone**
- **Fresh Fruit and Cream Cheese Mini Brioche Toast**

## **COLD HORS D'OEUVRES**

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Tasso and Goat Cheese Stuffed Potato Vase with an Orchid Perfumed Aioli and Crispy Bacon**
  - **Charred Sweet Corn with Manchego Cheese and Jalapeno Flatbread with a Cilantro Mango Crema**
- **Brie Cheese, Duck Confit, and Fig Jam on a Ciabatta Crouton**

# DINNER SELECTIONS

## HOT HORS D'OEUVRES

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Warm Creamy Tomato Basil Soup Shooter with Mini Brioche Grilled Aged Cheddar Cheese Sandwich**
  - **Five Spice Duck and Teriyaki Scallion Tart with Candied Ginger**
  - **Mini Chicken Quesadilla with a Sofrito Crema**
  - **Charred Guava Barbecued Beef Empanadas with Cilantro Pesto**
  - **Creamy Brie and Raspberry Tarts with Almonds**

## HOT HORS D'OEUVRES

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Grilled Thai Peanut Chicken Satay Skewers with a Bourbon Drizzle**
- **Crispy Spinach and Feta Spring Roll with a Sweet Sesame Coconut Dip**
- **Bacon Wrapped Bourbon Chicken Chicken Lollipops**
- **House Made Brisket Meatballs with Beer Mustard Barbecue**
- **Coconut Fried Chicken Tenderloin with an Orange Horseradish Sauce**



# DINNER SELECTIONS

## HOT HORS D'OEUVRES

**\$5 PER PIECE, MINIMUM 50 PIECES**

- **Mini Shrimp and Grits Shooter with a Chive Aioli**
- **Jumbo Lump Maryland Crab Cake with a Creole Mustard Aioli**
- **Ginger Scallion Pork Pot Stickers with a Wasabi Soy Mirin Dip**
- **Loaded Mac and Cheese Shooters with Crispy Bacon and Scallions**
- **Mini Brioche and Smoked Beef Brisket Slider with a Draught Beer Fried Pickle**

## HOT HORS D'OEUVRES

**\$5 PER PIECE, ,MINIMUM 50 PIECES**

- **Smoked Chicken and Goat Cheese Crostini with Fried Arugula and Roasted Sweet Fig**
- **Mini Fried Oyster Po Boy on a Brioche Bun with Remoulade and Fried Green Tomatoes**
- **Vegetarian Spring Roll with Curried Sweet & Sour Sauce**
- **Mini Beef Wellington with Wild Mushroom Confit and Horseradish Aioli**

## **PLATED DINNER SELECTIONS**

- **Champagne & Wild Mushroom Chicken Breast \$39pp**
- **Pan Seared Chicken Breast \$39pp**
- **Oak Grilled Chicken Breast \$40pp**
- **Breast of Chicken with a Roasted Fig & Basil Caponata \$40pp**
- **Bacon Wrapped Chicken Breast Roulade \$41**
- **Roasted Herb Crusted Rack of Lamb \$53pp**
  - **Roasted Pork Tenderloin Mignonette \$47pp**
- **Ginger Soy Marinated & Grilled Bourbon Chicken \$40pp**
- **Herb Crusted Atlantic Salmon \$44pp**
- **Pan Seared Italian Sea Bass \$46pp**
  - **Basil Marinated Oak Grilled Swordfish \$46pp**
- **Pan Seared Florida Red Snapper \$46pp**
- **Butter Thyme and Garlic Filet Mignon \$49pp**

All dinner entrée selections include a choice of starter and dessert.

## DINNER BUFFET SELECTIONS

- ***Regal Oaks Island Buffet:***  
**Baby Greens Salad, Fresh Spinach and Escarole Salad, Assorted Breads and Rolls, Island Spiced Blackberry Chicken, Bacon Wrapped Pork Loin, Coconut Almond Rice, Yucca batons, Roasted Asparagus, and Tres Leche Cake. \$55pp**


- ***Tuscan Italian Buffet:***  
**Tomato Mozzarella Arugula Salad, Baby Bella Mushroom Salad, Ciabatta Bread, Oak Grilled Chicken, Braised Beef Short Ribs, Rigatoni Pasta, Sun Dried Tomato Polenta, Toasted Broccolini, and a Cappuccino Crème Brulee. \$57pp**

- ***Southern BBQ Buffet:***  
**Roasted Corn and Potato Chowder, Red Cabbage Slaw, Warm Fried Sweet Potato Salad, Cheddar Corn Bread, Whisky and Watermelon Pork Tenderloin, Chicken and Waffles, Guajillo Chili Pork Spare Ribs, Grilled Corn on the Cob, Pinto Beans, Roasted Brussel Sprouts, and Strawberry Shortcake. \$59pp**

- ***Regal Oaks Resort offers many more customizable buffet options. For more information, please contact your Catering Sales Manager.***


## BAR SELECTIONS

- **Open Bar Selections:**
  - **Luxury Open Bar:** \$15pp for the first hour, \$8pp for each additional hour
  - **Premium Open Bar:** \$17pp for the first hour, \$9pp for each additional hour
  - **Beer, Wine, and Soft Drinks:** \$12pp for the first hour, \$6pp for each additional hour
    - Beer, Wine, and Soft Drinks Packages Consist of Imported and Domestic Bottled Beer, House Cabernet, Chardonnay and White Zinfandel, Assorted Sodas and Bottled Water
  - **Soft Drinks, Juices, and Bottled Water:** \$8pp for the first hour, \$6pp for each additional hour
- **Regal Oaks Resort also offers Host Bar and Cash Bar options. For more information, please contact your Catering Sales Manager.**



## CLC WORLD FLORIDA BANQUET POLICIES

- To Secure your event date, an estimated deposit will be required at the date of booking. Full payment is required 14 days before the event with a guaranteed guest attendance.
- The final guest count guarantee is due 4 business days before the event. After that date, you are able within reason to increase the guest count, but you may not decrease it. If the guest count exceeds the guarantee, the coordinating party will be appropriately charged.
- All Catering Packages include a menu tasting for up to four guests. Menu tastings require a \$50 deposit which will be used towards your final catering balance. Tastings require 2 weeks' notice and must be scheduled 4-8 weeks before your event date. Please consult with your Catering Sales Manager to schedule an appropriate date.



## CLC WORLD FLORIDA BANQUET POLICIES

- Due to food and beverage licensing, all food and beverage items with the exception of specialty items (specialty items will be determined by the Catering Sales Manager) will be supplied by the hotel and cannot be taken off premises.
- CLC World Florida reserves the right to move any outdoor event indoors due to inclement weather. The Catering Sales Manager will make the final decision to move the event to a designated back up location.
- Due to CLC World Florida's HOA policies, the pool at both Regal Oaks and Encantada Resort cannot be closed to guests or residents for an event.