



Catering Menu



Thank you for your interest in allowing our Catering Department to serve you. It is our sincere desire to accommodate your needs and creatively exceed your expectations. Our team of professionals is always available to answer any questions you may have to ensure your catering function is seamless and easy for you in your decision making process.

A final guest count is due 4 working days prior to parties of 25 or less, and 5 working days for parties of 25 or greater. In the event we do not receive a final count, we will consider the original contracted number as your final guest count. Charges will be for the final count or the guaranteed number, whichever is greater.

Ordering

Special Functions orders must be placed at a minimum of 72 hours prior to the event to ensure that all requests are met. All late orders are subject to a limited menu and production capacity. We will do our best to accommodate any last minute requests.

Cancellations

A 48 hour notice (two business days) is required for all events. A late cancellation fee of 50% of the total cost of the event will be charged for any function that is cancelled within the 48 hour start time of the function.

Offsite Deliveries

A \$10.00 delivery charge will be assessed per each event for all functions held outside of the UCF COM building.

Weekends and Evening Events

A 20% service fee will be added for all weekend and evening events after 5pm.

Healthy 100 Items

All Healthy 100 items will be designated by  next to the item.

Contact Information

Madelin Urdaneta

Office: 407-266-1033

Mobile: 407-927-1285

Madelin.Urdaneta@flhosp.org



Breakfast Buffets

Continental Breakfast Buffet

6.95

Assorted pastries, muffins, bagels or Danish, Fresh Seasonal fruit, orange juice, regular or decaf brewed coffee, and assorted hot teas

*add seasonal berries at market value

H100 Continental Breakfast Buffet

5.95

1 2 oz wheat bagel, 1 oz fat free cream cheese or 1 oz peanut butter served with Individual yogurt cups, 8 oz orange or apple juice, regular or decaf brewed coffee, and assorted hot teas

2.00 add 6oz seasonal fresh fruit with melon

Hot Breakfast Buffet

9.95

Assorted pastries, muffins, bagels, or Danish served with fresh cut seasonal melons, scrambled eggs, turkey bacon or sausage, breakfast Potatoes, orange or apple juice, regular or decaf brewed coffee, and assorted hot teas

10.95 per person add pancakes or French toast

*add seasonal berries at market value

Chef Executive Breakfast Buffet

12.95

Assorted pastries, muffins, bagels or Danish served with Spanish tortilla or a frittata, apple cinnamon crepes or cheese blintz with toppings, hot cereal, breakfast potatoes, fresh cut melons, orange or apple juice, regular or decaf brewed coffee, and assorted teas

*add seasonal berries at market value

Chef Attended Omelet Station

14.00

Assorted pastries, muffins, bagels or Danish served with breakfast potatoes, fresh cut seasonal melons, orange or apple Juice, regular or decaf brewed coffee, and assorted hot tea



Extra Breakfast Items

Yogurt	0.85
Greek Yogurt	1.45
✓ Fresh seasonal fruit with berries	2.95
✓ Egg Beaters 4 oz	0.95
Mini croissants	0.55
Oatmeal with *toppings	1.95
Yogurt bar with* toppings	2.95
Granola bar	0.75
½ pint milk	0.65

**brown sugar, raisins, and nuts*

** All selections are per guest*

Sandwiches & Wraps

Box Lunches

9.95

Sandwich, wrap, or roll with choice of meats, served with choice of meat and cheese, lettuce, tomato, and pickles served with potato or pasta salad, fresh apple, chips, and cookie

10.95 per guest served on croissants

Lunch Cart

9.95

Sandwich or wrap, with choice of meats, served with choice of meat or vegetarian soup, and cookie

10.95 per guest add fruit platter and choice of pasta salad, potato salad, or tossed salad

Mediterranean Wrap

10.95

½ whole wheat wrap with hummus spread topped with red bell peppers, carrots, cucumbers, fresh spinach, and spiced chicken (Roasted Eggplant for vegetarians) served with a green salad with fat free dressing, and 8 oz seasonal melons

** All selections are per guest*

Turkey Wrap

9.95

½ Whole wheat wrap with low sodium turkey slices, lettuce, tomatoes, cucumber and American cheese served with 4 oz of tomato mango salad and 4.5 oz yogurt berry parfait

**drinks included with each selection*

** all selections are per guest*



Anytime Bars

American Bar

10.95

Your choice of hot dogs, hamburgers, veggie burgers, or black bean burgers served with corn on the cob and macaroni & cheese

Fajita Bar

10.95

Flour tortilla with chicken & beef strips or veggie chicken & veggie chicken strips served with grilled Onions, peppers & mushrooms, lettuce, tomato, onion, cheese, sour cream, and salsa

Mediterranean Bar

10.95

Pita Bread served with hummus, Grilled chicken breast, roasted red peppers, sun dried tomato, sautéed spinach & onions, mushrooms, fresh assorted melons, and tubule or tossed salad

Pasta Bar

11.95

Your choice of two pastas, marinara sauce & Alfredo sauce served with Italian tossed salad and garlic bread

**add meat balls or chicken for 2.95*

**drinks and one small cookie included with all selection*

** All selections are per guest*



Create Your Own Buffet

Choose one of each

Entrée Selections

Chicken Marsala
Turkey breast
Beef pot roast
Curry chicken breast
J.T. sesame chicken

Vegetarian Entrées

Sam's Chicken
Herb Loaf
Eggplant Napololeon
Chick-n-breast

Pasta, Rice & Potatoes

Pasta: Sundried tomato pesto penn, basil pesto Bowtie.

Rice: yellow, brown, jasmine, pilaf, or Wild.

Potato red skin: roasted, mashed, spinach mashed, or sweet potato mashed

Vegetables

Fresh seasonal vegetables
Key West blend
Prince Edward

Salads




Garden salad
Italian tossed salad
Caesar salad
Greek salad
Summer salad

13.95 Per guest per buffet

*all hot lunch buffets include small cookies and drinks



H100 Meals

-  **Chicken Mojito** 13.95
3 oz serving of chicken mojito, served with a 4 oz serving of farmer's market quinoa, summer salad and raspberry vinaigrette dressing
-  **Salmon Herb Vinaigrette** 14.95
3 oz salmon herb vinaigrette served with a 3 oz serving of ginger apricot couscous, and 4 oz of cauliflower and spinach
-  **Moroccan Chicken** 13.95
3 oz serving of Moroccan chicken with roasted bell pepper sauce served with a 4 oz serving of whole wheat pasta with Swiss chard and 4.5 oz of cucumber and tomato salad

** all selections are per guest*

** all selections come with small cookies and drinks*



Something More Menu

Soups

Soup of the Day	2.00	✓ 8 oz tomato bisque	2.00
8 oz vegetable barley	2.00	8 oz Turkey Chili	2.50
✓ 8 oz pasta fagioli	2.00		

Salads

✓ Tossed salad (with fat free dressing)	2.50	Antipasto salad	3.50
✓ 4 oz tomato cucumber salad	2.50	Caesar salad	2.50
✓ Garden salad (with fat free dressing)	2.50	Greek salad	2.50
Summer salad	2.50	Italian salad	2.50

Desserts

Cake or Pie	2.00	Cheese Cake	3.00
✓ 8 oz fresh fruit	3.00	Brownie	2.00
Cookies (2 P/P)	2.00	Shooters	3.00
Red velvet cake	3.00	Bar cake	3.00

Drinks

Milk	0.75	Water	1.00
Bottled green tea	1.75	Diet soda	0.75
*Hot drink station	2.95		

*Brewed coffee, decaf coffee, cocoa, and tea

* All selections are per guest



Refreshments & Snacks

Cold Beverage Station

1.95

Ice tea, canned soda, bottled water

Hot Beverage Station

2.95

Regular & decaf coffee, hot tea, and hot chocolate

Mini Reception

3.95

Cake, pie, cookies, or Petit Fours served with punch or soda

Ice Cream Social

4.95

Vanilla ice cream, sprinkles, nuts, mini kisses, strawberry topping, chocolate syrup, whipped cream, cherries

** All selections are per guest*



Specialty Platters

Chicken Tenders Platter

Golden fried chicken tenders served honey Mustard

10 people serving \$29.50
20 people serving \$59.50

**price is based on 3 pieces per person*

Wings with Ranch Dip Platter

Buffalo style wings served with bleu cheese and ranch dips

10 people serving \$34.50
20 people serving \$69.50

**price is based on 5 pieces per person*

Vegetable Platter with Ranch Dip

Fresh cut vegetable served with ranch dip

10 people serving \$24.50
20 people serving \$39.50

Wraps Platter

Chicken, beef, or vegetarian

10 people serving \$32.50
20 people serving \$62.50

Cheese & Crackers Platter

Domestic imported cheeses accompanied With crackers

10 people serving \$34.50
20 people serving \$54.50

Fruit Platter with Yogurt Dip

Display of fresh seasonal fruit and berries served with a yogurt dip

10 people serving \$25.50
20 person serving \$42.50

Finger Sandwiches Platter

Assortment of turkey, roast beef, pastrami Pastrami, turkey ham, vegetarian

10 people serving \$24.50
20 people serving \$45.50



Appetizers

Per dozen

<i>Mini Egg Rolls with Sweet Garlic Sauce</i>	<i>15.00</i>
<i>Southwestern Chicken Egg Rolls with Ranch Sauce</i>	<i>15.00</i>
<i>Spanakopita</i>	<i>15.00</i>
<i>Mini Beef Empanada</i>	<i>19.00</i>
<i>Chicken Empanada</i>	<i>19.00</i>
<i>Broccoli Cheese Bites</i>	<i>9.50</i>
<i>Beef or Chicken Satay</i>	<i>20.00</i>



Set-up Charges

<i>Paper set-up</i>	<i>1.00</i>
<i>Clear plastic set-up</i>	<i>2.50</i>
<i>White plastic (china like)</i>	<i>3.00</i>

** All selections are per guest*