



## 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: \_\_\_\_\_

Start/End Times: \_\_\_\_\_

Special Request(s): \_\_\_\_\_

***Select Items and Quantities from Menu on the Following Pages***

**Please Return Completed Form to:**

**Jessica Lara Catering Manager**

**Rosen Shingle Creek**

**9939 Universal Blvd**

**Orlando, FL 32819**

**Phone: 407 - 996-9598**

**[JLara@rosenshinglecreek.com](mailto:JLara@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	\$130.00/Gallon	
Gourmet Tea Selection	\$130.00/Gallon	
Starbucks® Cold Brew – Black	\$10.00/Each	
Mosaic Cold Brew Coffee – Assorted Flavors	\$9.25/Each	
Freshly Brewed Iced Tea	\$130.00/Gallon	
Fruit Infused Water	\$82.00/Gallon	
Gourmet Bottled Fruit Juices	\$8.00/Each	
Assorted Fruit Juices	\$40.00/Quart	
KOIA® Protein Shakes (GF, DF, V)	\$8.25/Each	
Lemonade	\$82.00/Gallon	
Individual Bottled Smoothies	\$8.00/Each	
Assorted Regular and Diet Soft Drinks	\$7.75/Each	
Assorted Flavored Gatorade®	\$8.00/Each	
Individual Whole and Skim Milks	\$5.00/Each	
Flavored Bottled Iced Teas	\$8.00/Each	
Red Bull Energy Drink	\$9.00/Each	
Sparkling or Mineral Waters	\$8.00/Each	
Fiji® Bottled Waters	\$8.50/Each	
Shingle Creek Bottled Waters	\$7.75/ Each	

<b><i>Beverages (Alcoholic)</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Premium Brand Cocktails*	\$14.00/Glass	
Deluxe Brand Cocktails*	\$16.00/Glass	
Select Wines*	\$12.00/Glass	
Cognacs and Cordials*	\$16.00/Glass	
Domestic Beer*	\$10.00/Bottle	
Imported Beer*	\$11.00/Bottle	
Hard Seltzer*	\$12.00/Can	
Domestic Beer Keg*	\$750.00 / ½ Keg	
Imported Beer Keg*	\$950.00 / ½ Keg	
Local Brew Keg *	\$950 - \$1250 / ½ Keg	

\*All Alcoholic Beverages Require a Bartender. A Fee of \$225.00/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 \$40.00/Bartender./Hour. This fee will be applied even if the beverage revenue minimum is met.

***All Prices are Subject to a Taxable 26% Service Charge and 6.5% Sales Tax***

*Updated 10/2023*

<b><i>From the Pantry</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Cheese Sticks and Baby Bell Cheeses	\$4.00/Each	
Crudit� Cups, Ranch Dressing	\$9.00/Each	
Fruit and Cheese Cups	\$9.50/Each	
Hummus and Pita Chips	\$10.00/Each	
Whole Fresh Fruit (GF, DF, VGN)	\$5.00/Piece	
Individual Yogurts (GF)	\$6.00/Each	
Strawberry and Blueberry Yogurt Parfaits	\$9.00/Each	
Fruit Kabobs and Yogurt Dip (Minimum 25 guests) (GF)	\$9.00/Each	
Sliced Fresh Seasonal Fruits (Minimum 25 guests) (GF, DF, VGN)	\$16.00/Person	
Traditional Finger Sandwiches	\$79.00/Dozen	
Finger Sandwich Roulades	\$99.00/Dozen	
Premium Assorted Mixed Nuts (GF, DF, VGN)	\$60.00/Pound	
Individual Bags of Chips, Pretzels, and Nuts	\$5.00/Each	
Dry Snacks to Include Potato Chips, Pretzels, and Popcorn	\$42.00/Pound	
Trail Mix	\$47.00/Pound	
Tortilla Chips, Salsa and Guacamole (GF, DF)	\$10.00/Person	
Spinach or Cipollini Onion Dip	\$37.00/Quart	
Assorted Ice Cream Novelties and Frozen Fruit Bars	\$8.50/Each	
Candy Bars	\$5.25/Each	
Granola and NutriGrain Bars	\$5.50/Each	
Protein and Energy Bars	\$7.00/Each	
Freshly Baked Danish, Muffins, Croissants, Coffee Cake	\$79.00/Dozen	
Gluten Free Assorted Muffins	\$79.00/Dozen	
Assorted Bagels, Whipped Regular and Flavored Cream Cheeses	\$83.00/Dozen	
Assortment of Donuts	\$79.00/Dozen	
Sliced Fruit Breads, Cream Cheese, Butter, and Preserves	\$79.00/Dozen	
Chocolate Iced Brownies and Blondies	\$79.00/Dozen	
Assortment of Gourmet Cookies	\$83.00/Dozen	
French Pastries and Petit Fours	\$89.00/Dozen	
Chocolate Dipped Strawberries	\$79.00/Dozen	
Soft Pretzel Bites with Mustard and Ale Fondue	\$37.00/Dozen	
Rice Krispy Treats	\$75.00/Dozen	

<b><i>Dessert Items</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
<b>Hand Crafted Chocolates and Bark Display (V)</b> Handmade Grand Marnier, Chambord, and Espresso Truffles Sea Salt and Almond Chocolate Bark, Pistachio, Cranberry and Coconut Bark, White Chocolate, Roasted Macadamia, and Candied Orange Bourbon Crème, Pistachio and Key Lime Bonbons	\$16.00/Person	
<b>Viennese Display (V)</b> Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli, Key Lime Panna Cotta, Chocolate Amaretto Blondies	\$18.00/Person	
<b>From the South (V)</b> Seasonal Cobbler, Coconut Bread Pudding with Anglaise Chocolate Pecan Tarts, Banana Pudding, Red Velvet Cake	\$17.00/Person	
<b>Mi Casa Desserts (V)</b> Vanilla Flan, Tres Leches, Rice Pudding Churros, Warm Chocolate Sauce	\$16.00/Person	
<b>Gourmet Coffee Station (V)</b> Freshly Brewed Starbucks® Regular and Decaffeinated Coffee Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Lemon Zest, Rock Candy Sticks Gourmet Tea Selection	\$19.00/Person	
<b>S'mores Station (V)</b> Classic, Lavender, Orange Marshmallows Chocolate and White Chocolate Bars Graham Crackers, Chocolate Chip Cookies	\$17.00/Person	
<b>Shortcake Station (V)</b> Pound Cake, Biscuits, Strawberries, Mixed Berry Compote, Bourbon Spiced Apples, Vanilla Whipped Cream	\$18.00/Person	

<b><i>Cold Hors d' Oeuvres Selections</i></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
<b><u>Minimum Order of 50 Pcs Each Item</u></b>		
Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)	\$550.00 (\$11.00/Each)	
Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives	\$500.00 (\$10.00/Each)	
Tuna Poke Taco, Crisp Wonton, Avocado (DF)	\$550.00 (\$11.00/Each)	
Compressed Watermelon and Soft Goat Feta, Garden Mint (GF, V)	\$450.00 (\$9.00/Each)	
Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF, GF)	\$450.00 (\$9.00/Each)	
Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF, V)	\$400.00 (\$8.00/Each)	
Wagyu Beef Carpaccio, Sweet Soy Glaze, Bearnaise, Brioche (DF)	\$550.00 (\$11.00/Each)	
Labneh, Roasted Squash, Pine Nut, Chickpeas, Grilled Naan (V)	\$450.00 (\$9.00/Each)	
Grilled Focaccia, Burrata, Tomato Bruschetta (V)	\$450.00 (\$9.00/Each)	
Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham	\$450.00 (\$9.00/Each)	
Chilled Shrimp BLT Profiterole	\$500.00 (\$10.00/Each)	
Smoked Sablefish, Whipped Crème Fraiche, Blini	\$500.00 (\$10.00/Each)	
Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V)	\$450.00 (\$9.00/Each)	
Local Fish Dip, Lavash, Barrel Aged Hot Sauce	\$500.00 (\$10.00/Each)	
Seasonal Fruit and Aged Country Ham (GF)	\$500.00 (\$10.00/Each)	
Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V)	\$450.00 (\$9.00/Each)	
Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN)	\$450.00 (\$9.00/Each)	
Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN)	\$450.00 (\$9.00/Each)	
Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN)	\$450.00 (\$9.00/Each)	

<b><i>Hot Hors d 'Oeuvres Selections</i></b> <b><u>Minimum Order of 50 Pcs Each Item</u></b>	<b><i>Price</i></b>	<b><i>Quantity</i></b>
Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy (GF, DF)	\$450.00 (\$9.00/Each)	
Middle Eastern Beef Dumpling, Sumac, Garlic Yogurt, Tomato Broth	\$550.00 (\$11.00/Each)	
Crab Cake, Old Bay Remoulade	\$550.00 (\$11.00/Each)	
Cheese and Jalapeno Arepa, Guascaca	\$450.00 (\$9.00/Each)	
Chicken Empanadas	\$450.00 (\$9.00/Each)	
Mushroom Arancini (V)	\$450.00 (\$9.00/Each)	
Vegetable Spring Roll (VGN, DF) Nuoc Cham	\$450.00 (\$9.00/Each)	
Bacon Wrapped Dates (GF, DF)	\$500.00 (\$10.00/Each)	
Pork Pot Stickers, Chile Crunch, Soy (DF)	\$500.00 (\$10.00/Each)	
Bacon Wrapped Scallops (GF, DF)	\$550.00 (\$11.00/Each)	
Firecracker Bacon-Wrapped Chicken (GF, DF)	\$450.00 (\$9.00/Each)	
Barbecue Bacon Wrapped Shrimp (GF, DF)	\$550.00 (\$11.00/Each)	
Beef Empanadas, Salsa Verde (DF)	\$500.00 (\$10.00/Each)	
Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V)	\$450.00 (\$9.00/Each)	
Birria Taco, Three Chile Reduction	\$500.00 (\$10.00/Each)	
Potato Pancake, Crème Fraiche, Smoked Trout Roe	\$500.00 (\$10.00/Each)	
Shrimp and Grit Cake, Crisp Andouille (GF)	\$550.00 (\$11.00/Each)	
Falafel, Tzatziki (V)	\$450.00 (\$9.00/Each)	
Vietnamese Shrimp Bao Bun, Mint, Peanuts	\$550.00 (\$11.00/Each)	

<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>Domestic Cheese Board, Hand Picked from Domestic Dairy Farms</b> Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese, Jasper Hill Farm, Greensboro, VT Alpha Tolman, Alpine Style Cow's Milk Cheese, Jasper Hill Farm, Greensboro, VT Two Year Aged Cheddar, Traditional New England Style, Grafton Village Cheese Co Grafton, VT Humboldt Fog, Soft Ripened Goat Cheese, Cypress Grove Creamery, Arcata, CA Local Honeycomb, Assorted Jams & Spreads, Marcona Almonds, Assorted Crackers and Breads	\$29.00/Person	
<b>Charcuterie Display</b> Domestic & International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads	\$32.00/Person	
<b>Farmers Market (V)</b> Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Fava Bean Hummus, Olives, Marinated Tomatoes, Soft Goat Feta, Pimiento Cheese, Stracciatella, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread	\$27.00/Person	
<b>Chilled Seafood Display (GF)</b> Jumbo Gulf Shrimp (three per person), Crab Claws (two per person), Lobster Tail (one per person), Grilled Octopus Ceviche, Smoked Salmon, Tuna Poke, Smoked Fish Dip, Lemons, Assorted Hot Sauce, Cocktail Sauce, Whipped Dill Crème Fraiche (Minimum 25 persons)	\$52.00/Person	
<b>Banrai Sushi Display</b> Handcrafted Rolls, Nigiri and Maki Wasabi, Soy, Pickled Ginger (Based on Four Pieces/Person)	\$35.00/Person	
<b>Salad Display</b> Local Mixed Greens and Romaine Chickpeas, Roasted Beets, Cucumbers, Black Beans & Corn, Shaved Radish, Tomatoes, Roasted Broccoli, Chopped Eggs, Candied Bacon, Focaccia Croutons, Shaved Parmesan, Three Cheese Blend, Corn Vinaigrette, Parmesan Peppercorn Dressing, Tomato & Mozzarella Salad	\$24.00/Person	
<b>Fresh From the Hearth</b> House-Made to Include: Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche, Brazilian Cheese Bread, Sourdough, Croissants Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche	\$15.00/Person	