



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:

Jessica Lara - Catering Manager

Rosen Shingle Creek

9939 Universal Blvd

Orlando, FL 32819

Phone: 407-996-9598

JLara@rosenshinglecreek.com

In-Booth Catering Menu

<i>Beverages (Non-Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees	\$125.00/Gallon	
Gourmet Tea Selection	\$125.00/Gallon	
Starbucks® Cold Brew – Black	\$10.00/Each	
Mosaic Cold Brew Coffee – Assorted Flavors	\$9.25/Each	
Freshly Brewed Iced Tea	\$125.00/Gallon	
Fruit Infused Water	\$79.00/Gallon	
Gourmet Bottled Fruit Juices	\$8.00/Each	
Assorted Fruit Juices	\$40.00/Quart	
Lemonade	\$79.00/Gallon	
Individual Smoothies	\$8.00/Each (Bottled)	
Assorted Regular and Diet Soft Drinks	\$7.50/Each	
Assorted Flavored Gatorade®	\$7.75/Each	
Flavored Iced Teas	\$7.75/Each	
Red Bull Energy Drink	\$8.25/Each	
Sparkling or Mineral Waters	\$7.75/Each	
Fiji® Bottled Waters	\$8.00/Each	
Shingle Creek Bottled Waters	\$7.50/ Each	

<i>Beverages (Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Premium Brand Cocktails*	\$11.00/Glass	
Deluxe Brand Cocktails*	\$12.75/Glass	
Select Wines*	\$10.50/Glass	
Cognacs and Cordials*	\$12.50/Glass	
Domestic Beer*	\$8.75/Bottle	
Imported Beer*	\$9.25/Bottle	
Domestic Beer Keg*	\$725.00/½ Keg	
Imported Beer Keg*	\$925.00/½ 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.

<i>From the Pantry</i>	<i>Price</i>	<i>Quantity</i>
Cheese Sticks and Baby Bell Cheeses	\$4.00/Each	
Crudite Cups, Ranch Dressing	\$8.00/Each	
Fruit and Cheese Cups	\$8.50/Each	
Hummus and Pita Chips	\$9.25/Each	
Whole Fresh Fruit (GF, DF, VGN)	\$4.75/Piece	
Individual Yogurts (GF)	\$5.75/Each	
Strawberry and Blueberry Yogurt Parfaits	\$8.75/Each	
Fruit Kabobs and Yogurt Dip (minimum 25 guests) (GF)	\$8.75/Each	
Individual Bags of Chips, Pretzels and Nuts	\$4.75/Each	
Assorted Ice Cream Novelties and Frozen Fruit Bars	\$8.50/Each	
Candy Bars	\$5.00/Each	
Granola and NutriGrain Bars	\$5.25/Each	
Protein and Energy Bars	\$6.75/Each	
Freshly Baked Danish, Muffins, Croissants, Coffee Cake	\$75.00/Dozen	
Assorted Bagels, Whipped Regular and Flavored Cream Cheeses	\$79.00/Dozen	
Assortment of Donuts	\$75.00/Dozen	
Chocolate Iced Brownies and Blondies	\$75.00/Dozen	
Assortment of Gourmet Cookies	\$79.00/Dozen	
Chocolate Dipped Strawberries	\$75.00/Dozen	
Rice Krispy Treats	\$72.00/Dozen	

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

<i>Cold Hors d'Oeuvres Selections</i> <u>Minimum Order of 50 Pcs Each Item</u>	<i>Price</i>	<i>Quantity</i>
Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)	\$550.00 (\$11.00/Each)	
Pastrami Smoked Salmon, Pumpernickel, Lemon Capers 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, Bellini	\$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)	

<i>Hot Hors d'Oeuvres Selections</i> <u>Minimum Order of 50 Pcs Each Item</u>	<i>Price</i>	<i>Quantity</i>
Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy	\$450.00 (\$9.00/Each)	
Smoked Brisket Burnt Ends, Corn Arepa, Fried Queso Fresco, Cilantro Aioli	\$500.00 (\$10.00/Each)	
Crab Cake, Old Bay Remoulade	\$550.00 (\$11.00/Each)	
Beef Short Rib, Whipped Potato Puree, Buttermilk Biscuit	\$550.00 (\$11.00/Each)	
Beef Momo	\$500.00 (\$10.00/Each)	
Brazilian Cheese Bread, Warm Guava Jam (V)	\$450.00 (\$9.00/Each)	
Vegetable Spring Roll, Nuoc Cham (V, DF)	\$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 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)	
Grilled Halloumi Brochette, Red Chile Honey (GF,V)	\$450.00 (\$9.00/Each)	