

CATERING PACKAGES

Small SERVES 10 | *Medium* SERVES 25 | *Large* SERVES 50

Choose from our chef-inspired selections featuring your Lake Nona favorites.

GLASS HOUSE

SEASONAL SLICED FRUIT
ASSORTED BREAKFAST SANDWICHES
SEASONED BREAKFAST POTATOES
BACON OR SAUSAGE
COFFEE
355 | 815 | 1575

DISCO DOG

LOCAL GREENS OR TUSCAN KALE CAESAR
CHOICE OF 3 SANDWICHES
HUMMUS & VEGGIES
HAND-CUT FRIES
ASSORTED COOKIES
375 | 865 | 1675

BEACON BOXES

SIDE SALAD
CHOICE OF SANDWICH
CHIPS
CHOCOLATE CHIP COOKIE
35 each | minimum order of 10

LAKE NONA SUNSET

LOCAL GREENS
CHICKEN SATAY
JOSPER-ROASTED RIBEYE
ROASTED FINGERLING POTATOES
COAL-ROASTED VEGETABLES
ASSORTED MINI DESSERTS
1050 | 2550 | 5025

FULL SERVICE

Allow us to do the heavy lifting.

Inquire about adding on full service to any catering package.

16" PIZZAS

THE CHEESE 20
THE MARGHERITA 24
CHICKEN & GOAT 28
HAM JAM 32
TRUFFLE SHUFFLE 30
BIG ISLAND 30
PEPPERONI PICANTE 25
PICKLED PIG 25
AWESOME SAUS! 30
BLUE BIRD 28
QUATTRO FORMAGGI 25

BEVERAGES

COFFEE BY THE GALLON 45
CANNED SODAS 3.50
BOTTLED JUICES 5
BOTTLED WATER 3
ICED TEA BY THE GALLON 35
LEMONADE BY THE GALLON 35
JUICE CARAFE 18
FULL-SERVICE BEVERAGE PACKAGE 7pp



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CATERING BY:

DESTINATION

LAKE NONA®

Whether you are hosting an all-day meeting, looking for a casual buffet or need full-service catering at a formal event, Destination Lake Nona catering can provide it. Create your own meal with a la carte options or choose from one of our expertly crafted catering packages, guaranteed to please crowds of all sizes and appetites.

ALL PRICING BASED ON 10 SERVINGS, UNLESS NOTED OTHERWISE (DOES NOT INCLUDE PIZZAS) PRICING IS BASED ON DROP-OFF SERVICE, FULL SERVICE IS AVAILABLE FOR AN ADDITIONAL FEE.

DROP-OFF SERVICE INCLUDES UTENSILS, PLATEWARE, SERVEWARE, SIGNAGE. MINIMUM ORDER: DROP-OFF \$500 | FULL SERVICE: \$1,000
DELIVERY FEE: DROP-OFF \$50 + 25% SERVICE CHARGE FULL SERVICE: \$250 + 25% SERVICE CHARGE

À LA CARTE

Create your own experience with our made-to-order breakfast, salads, sandwiches, appetizers, grab & go, entrées and desserts.

A 48-hour notice is suggested for all catering orders. Single-use serving utensils, and napkins included.

All pricing based on servings of 10, unless otherwise noted

BREAKFAST

ASSORTED BAGELS

(12) assorted bagels with cream cheese & butter 30

ASSORTED BREAKFAST PASTRIES

(12) assorted muffins, croissants, pastries 50

INDIVIDUAL GREEK YOGURT

greek yogurt parfaits, house-made granola, local honey, fresh fruit 60

ASSORTED BREAKFAST SANDWICHES

(10) sandwiches cut in half 95

BREAKFAST BURRITOS

(10) burritos cut in half 105

SEASONAL FRESH FRUIT

sliced or whole 50

SEASONED BREAKFAST POTATOES 50

BACON OR SAUSAGE 65

SCRAMBLED EGGS 50

GRAB & GO

TRAIL MIX 35

POPCORN 25

CHIPS 25

PROTEIN BARS 50

APPLES & ALMOND BUTTER 45

HUMMUS CUPS & VEGGIES 55

WHOLE FRESH FRUIT 50

ASSORTED COOKIES 45

SALADS

CHOPPED SALAD

blue cheese, frisée lettuce, red and yellow beets, beefsteak tomatoes, cucumbers, rainbow carrots, brioche croutons, honey-almond vinaigrette 55

LOCAL GREENS

diced cucumber, cherry tomatoes, avocado, arugula, frisée, citrus vinaigrette 65

TUSCAN KALE CAESAR

focaccia, crispy quinoa, vegan caesar 55

enhancements

chicken 7 per person

salmon 11 per person

shrimp 12 per person

SANDWICHES

(10) sandwiches cut in half, choose up to (3) varieties 125

SWEET HEAT

oven-roasted vegetables, provolone, roasted garlic, calabrian chili aioli

BACON BIRD

roasted chicken breast, avocado ranch, pecan wood-smoked bacon, lettuce, onion

CACIO E PARMA

prosciutto, caciocavallo cheese, arugula, roasted tomato, garlic aioli

THE ITALIANO

genoa salami, ham, pepperoni, provolone, giardiniera, pesto aioli

ORIGINAL LOBSTER ROLL

butter poached lobster, hollandaise, japanese mayo, chives

DESSERTS

COOKIES 45

CUPCAKES 60

ASSORTED MINIATURE DESSERTS 55

**These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked items may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Before placing your order, please inform your sales person if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

APPETIZERS & SIDES

CHARCUTERIE + CHEESE

rustic bread, stone-ground mustard, gherkins, honeycomb, almonds 100

ALMOND BUTTER & APPLES 45

HUMMUS & VEGGIES 55

CHIPS & QUESO 65

DOUGH POPPERS WITH MARINARA 45

PRETZEL BITES WITH BEER CHEESE 65

CHARCUTERIE CONES 100

COAL-ROASTED VEGETABLES

seasonal inspiration, extra virgin olive oil 50

BRUSSELS SPROUTS

miso caramel, togarashi 50

BROWN BUTTER POTATO PURÉE 70

ROASTED FINGERLING POTATOES 50

ENTRÉES

CHROMA SLIDERS

aged white cheddar, smoked bacon-onion jam, chroma sauce, hand-cut fries 70

PAD THAI

choice of pork, chicken, vegetarian

rice noodles, egg, sweet daikon, carrots, peanuts 95

CHICKEN SATAY

peanut sauce 55

JAMBALAYA

house andouille sausage, seared shrimp, smoked pork, cajun rice, heirloom tomato 95

SHRIMP ORZO

gulf shrimp, maitake mushroom, parmesan 105

COCONUT CURRY FRIED CHICKEN

lime, cilantro, puffed rice paper 85

JOSPER-ROASTED RIBEYE

served medium

bone-in, herb and sea salt crust, roasted garlic butter 250