

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

DISCO DOG

LOCAL GREENS OR TUSCAN KALE CAESAR
CHOICE OF 3 SANDWICHES
HUMMUS & VEGGIES
ASSORTED CHIPS
ASSORTED COOKIES

BEACON BOXES

SIDE SALAD
CHOICE OF SANDWICH
CHIPS
CHOCOLATE CHIP COOKIE

LAKE NONA SUNSET

LOCAL GREENS
CHICKEN SATAY
JOSPER-ROASTED RIBEYE*
ROASTED FINGERLING POTATOES
COAL-ROASTED VEGETABLES
ASSORTED MINIATURE DESSERTS

FULL SERVICE

Allow us to do the heavy lifting.

Inquire about adding on full service to any catering package.

16" PIZZAS

THE CHEESE
THE MARGHERITA
QUATTRO FORMAGGI
PEPPERONI PICANTE
PICKLED PIG
CHICKEN AND GOAT
BLUE BIRD
AWESOME SAUS!
TRUFFLE SHUFFLE
BIG ISLAND
HAM JAM

BEVERAGES

CANNED SODAS
BOTTLED JUICES
BOTTLED WATER
COFFEE BY THE GALLON
ICED TEA BY THE GALLON
LEMONADE BY THE GALLON
JUICE BY THE GALLON
FULL-SERVICE BEVERAGE PACKAGE



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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)

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

ASSORTED BREAKFAST PASTRIES

(12) assorted muffins, croissants, pastries

INDIVIDUAL GREEK YOGURT

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

ASSORTED BREAKFAST SANDWICHES

(10) sandwiches cut in half

BREAKFAST BURRITOS

(10) burritos cut in half

SEASONAL FRESH FRUIT

sliced or whole

SEASONED BREAKFAST POTATOES

BACON OR SAUSAGE

SCRAMBLED EGGS

GRAB & GO

TRAIL MIX

POPCORN

CHIPS

PROTEIN BARS

APPLES & ALMOND BUTTER CUPS

HUMMUS CUPS & VEGGIES

WHOLE FRESH FRUIT

ASSORTED COOKIES

CHARCUTERIE CONES

SALADS

CHOPPED SALAD AGF P

carrots, beets, bricohe croutons, blue cheese, honey-almond vinaigrette

LOCAL GREENS GF V

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

TUSCAN KALE CAESAR AGF P V

focaccia, crispy quinoa, vegan caesar

enhancements

chicken

shrimp

steak

SANDWICHES

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

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

CUPCAKES

ASSORTED MINIATURE DESSERTS

**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 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. P Contains nuts V Denotes a vegan item GF Denotes a gluten-free item AGF Denotes available gluten free. Many other items can be modified, ask your server.

APPETIZERS & SIDES

CHARCUTERIE + CHEESE AGF

stone-ground mustard, honeycomb, almonds

ALMOND BUTTER & APPLES

HUMMUS & VEGGIES

CHIPS & QUESO

DOUGH POPPERS WITH MARINARA

PRETZEL BITES WITH BEER CHEESE

COAL-ROASTED VEGETABLES GF V AGF

BRUSSELS SPROUTS miso caramel, togarashi

BROWN BUTTER POTATO PURÉE

ROASTED FINGERLING POTATOES

ENTRÉES

CHROMA SLIDERS AGF

white cheddar, bacon-onion jam, chroma sauce

PAD THAI GF P

choice of pork, chicken, vegetarian

rice noodles, egg, sweet daikon, carrots, peanuts

CHICKEN SATAY GF P

peanut sauce 60

JAMBALAYA GF

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

SHRIMP ORZO

gulf shrimp, maitake mushroom, parmesan

COCONUT CURRY FRIED CHICKEN

lime, cilantro, puffed rice paper

JOSPER-ROASTED RIBEYE* GF

served medium

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