



AN IHG® HOTEL

OCALA CONFERENCE CENTER



2023

CATERING BANQUET MENU

ALL DAY MEETING PACKAGE

Prices are per person and based on minimum of 15 guests.

Early Morning

Chilled Orange, Apple, and Cranberry Juices
Assorted Danishes, Scones, and Croissants with Fruit Preserves & Butter
Assorted Fresh Seasonal Fruit
Freshly Brewed Regular & Decaffeinated Coffee

Mid Morning

Freshly Brewed Regular & Decaffeinated Coffee

Mid Day

Lunch from our boxed lunch menu, served at your desired lunch break time
(see page 6 for box lunch menu, With a minimum of 15 guests, upgrade your lunch to a buffet. Ask your Sales Representative for more details)

Afternoon

Freshly Baked Brownies and Cookies
Freshly Brewed Regular & Decaffeinated Coffee

\$39.00 per guest

ENHANCEMENT BREAK OPTIONS

Individually portioned snacks, choose one item from the following selection for a minimum of 15 guests

Guacamole and Tortilla Chips
Cheddar Cheese and Pretzels
Vegetable Crudités and Ranch Dip
Pretzels and Red Pepper Hummus
Artichoke Dip with Pita Chips
Greek Yogurt and Seasonal Berries

Chocolate Pudding with Cookie
Fruit with Dip
Chocolate Covered Pretzels
Fruit and Cheese
Peanut Butter and Apple

\$9.00 per guest

BREAKFAST TRAYS

Croissants

Freshly Baked Croissants served with an assortment of Butters and Jellies
\$37.00 per basket of 12 croissants

Biscuits

Freshly Baked Biscuits served with an assortment of Butters and Jellies
\$36.00 per basket of 12 biscuits

Assorted Danish

Freshly Baked Danish
\$39.00 per basket of 12 Danish

Assorted Scones

Chef's Assortment of Freshly Baked Scones served with an assortment of Butters and Jellies
\$39.00 per basket of 12 scones

Cinnamon Rolls

Freshly Baked Cinnamon Rolls with Cream Cheese Drizzle
\$38.00 per basket of 12 cinnamon rolls

Assorted Muffins

Chef's Assortment of Freshly Baked Muffins
\$38.00 per basket of 12 muffins

Assorted Bagels

Chef's Assortment of Bagels served with Cream Cheese spread and Butter
\$37.00 per basket of 12 bagels



Breakfast Croissant Sandwiches

Warm Ham & Egg Croissant with Cheddar Cheese
\$96.00 per basket of 12 sandwiches

Ciabatta Breakfast Sandwiches

Egg, Bacon and Tomato with Melted Havarti Cheese on a Ciabatta Loaf
\$120.00 per basket of 12 sandwiches

Breakfast Burritos

Assortment of Burritos with Bacon, Ham or Sausage, and Scrambled Eggs with Melted Cheddar. Salsa on the Side
\$120.00 per basket of 12 sandwiches

Healthy Start Sandwiches

Egg White with Spinach and Mozzarella on a Whole Wheat English Muffin
\$96.00 per basket of 12 sandwiches

BREAKFAST BUFFET

Prices are per person and based on a minimum of 20 guests.

Continental Breakfast Buffet

Assorted selection of Bagels, Fresh Baked Danish, Croissants, Muffins, Granola, Yogurt. Served with Cream Cheese, Butter, and Preserves. Fresh seasonal sliced Fruit.

\$18.00 per guest

Morning Sunrise

Selection of Morning Pastries, Sliced Fruit Platter, Vanilla Yogurt with Granola, Scrambled Eggs, Crispy Bacon.

\$20.00 per guest

Southern Breakfast

Selection of Morning Pastries, Sliced Fruit Platter, Scrambled Eggs, Home Fries, Biscuits and Gravy, Crispy Bacon, and Grits.

\$22.00

The All-American Hot Breakfast

Fresh Scrambled Eggs, Roasted Tomatoes, Breakfast Potatoes, Choice of Two Proteins: Smoked Applewood Bacon, Turkey Sausage Links, Pork Sausage Links and Ham and Fontina Cheese Frittata, Derby Pancakes, Fresh Steel Cut Oatmeal Station with Toppings, Fresh Assorted Breakfast Pastries, Selected Preserves-Jams and Butter, Fresh Sliced Seasonal Fruits Platter, Assorted Juices.

\$26.00 per guest

The Benedict Hot Breakfast

Eggs Benedict served with Sautéed' Spinach, Canadian bacon, Hollandaise Sauce, Smoked Paprika on a Toasted English Muffin, Breakfast Potatoes, Assorted Berries Cup.

\$29.00 per guest

Alternate Selections

- ❖ French Toast served with Strawberries and Maple Syrup
- ❖ Scrambled Eggs with Smoked Salmon and Chives
- ❖ Banana Pecan Pancakes with Vanilla Syrup
- ❖ Ham and Cheese Vegetables Frittata

\$10.00 additional per guest

PLATED BREAKFAST

Prices are per person and based on a minimum of 20 guests.

Rise and Shine

Morning Pastry, Sliced Fruit, Scrambled Eggs, Crispy Bacon, Home Fries and English Muffin
\$22.00

Morning Power Bowl

Egg White Scramble, Quinoa, Sauteed Vegetable (Tomatoes, Onion, and Spinach).
Add Turkey Sausage or Bacon for an additional 3.00
\$22.00

Eggs Benedict

Two Perfectly Poached Eggs atop cured Canadian Bacon on Toasted English Muffins drizzled with House-made Hollandaise, with Breakfast Potatoes and Fresh Cut Fruit
\$24.00 per guest

Bananas Foster French Toast

Texas Toast dipped in a mixture of Rum, Brown Sugar, Vanilla, Cinnamon and Eggs and topped with Chopped Walnuts and Maple Syrup, served with Bacon and Fresh Cut Fruit
\$22.00 per guest

Steak & Eggs

Medium cooked 4oz New York Strip Steak with Peppercorn Sauce, Scrambled Eggs, accompanied with Breakfast Potatoes and Fresh Cut Fruit.
\$29.00 per guest

Traditional Shrimp & Grits

Jumbo Shrimp sautéed with Peppers, Onions, Celery, and Tasso Gravy, served on a bed of Creamy Stone Ground Grits, accompanied by Fresh Cut Fruit and Croissant.
\$28.00 per guests

ON THE GO BOX LUNCH SELECTIONS

*Each sandwich option comes boxed and includes Potato Chips, a Dill Pickle Spear, and a Cookie.
Salads are served with a Cookie and Dressing on the Side.
Iced Tea and Iced Water included.*

Roast Beef on Baguette

Thinly Sliced Roast Beef and Cheddar Cheese on Fresh Baked Baguette with Lettuce and Tomato

Traditional Club Sandwich

Texas Toast piled high with Ham, Turkey, Bacon, Cheese, Lettuce and Tomato

Ham and Swiss Baguette

Honey Ham with Swiss Cheese & Spicy Mustard on a French Baguette

Turkey Bacon Sandwich

Smoked Turkey with Crispy Bacon, Tomato, Lettuce and Cheddar on a Ciabatta Roll

Chicken Salad Croissant Sandwich

Home-style Chicken Salad with Lettuce, Tomato and Swiss Cheese on a Toasted Croissant

Caprese Sandwich

Sliced Tomatoes, Mozzarella, and Basil with Garlic Aioli on a Ciabatta Roll

Chicken Caesar Salad

Oven Roasted Chicken Breast over hand-tossed Caesar Salad

Harvest Chicken Salad

Mixed Greens, Grilled Chicken, diced Granny Smith Apples, dried Cranberries, roasted Pecans, and crumbled Feta Cheese tossed in Balsamic Vinaigrette

Fiesta Garden Cobb Salad

Traditional Cobb Salad with Grilled Chicken, Tomato, Egg, Bacon, Cheddar Cheese and Onion with Ranch Dressing

Spinach & Berry Salad

Fresh Baby Spinach with Blueberries, Strawberries, Purple Onions, Pecans, and Feta Cheese served with a Raspberry Balsamic Vinaigrette.

Select 1 - \$22.00 per guest (minimum of 15 guests)

Select 2 - \$25.00 per guest (minimum of 20 guests)

Select 3 - \$26.00 per guest (minimum of 20 guests)

LUNCH BUFFET

MINIMUM OF 20 GUESTS, A 8.00 FEE PER PERSON WILL BE APPLIES TO A PARTY SMALLER THAN 20

EXECUTIVE DELI- 22.00 PER PERSON

CHICKEN SALAD
SLICED HAM AND & TURKEY
ASSORTED CHEESES
LETTUCE, SLICED TOMATOES, & PICKLES
HOME STYLE POTATO SALAD & COLE SLAW
ASSORTED BREADS
BROWNIES

TOUR OF ITALY- 23.00 PER PERSON

CAESAR SALAD
GARLIC BREAD
ITALIAN SEASONED VEGETABLES
LASAGNA WITH MEAT SAUCE
FETTUCCHINI ALFREDO
CHEFS CHOICE OF DESSERT

SOUTHERN COMFORT – 26.00 PER PERSON

PULLED PORK & BAKED BBQ CHICKEN
SWEET SOUTHERN COLE SLAW
BROWN SUGAR BAKED BEANS
BUTTER CORN, MAC & CHEESE, OLD FASHIONED POTATO SALAD
WARM CORNBREAD
WARM PEACH COBBLER & GEORGIA PECAN PIE

SPECIALTY SELECTIONS

PLATED LUNCH OR DINNER

*Prices are per person and based on a minimum of 20 guests.
Prices are inclusive of Iced Tea and Water.*

Salad Selection (Choose One):

Mixed Green Salad with your choice of Dressing
Caesar Salad
Spinach Berry Salad with Cranberry Pomegranate Dressing

Chicken Parmesan

Rustic Tomato Sauce and Spaghetti, Roasted Tomatoes, Fontina Fondue
\$23.00

Herb Roasted Chicken Breast

Latin American Yellow Rice Pilaf, Slow Roasted Asparagus, Fig Demi-Glace
\$23.00

Chicken Cordon Bleu

Garlic Mashed Potatoes Steamed Broccoli, Fontina Fondue Sauce
\$25.00

Roasted Salmon Filet

Wild Rice Pilaf, Zucchini and Yellow Squash Spaghetti, Zofran Cream Sauce
\$34.00

Blackened Shrimp

Mango and Coconut Rice, Bok Choy, Garlic Mojo Sauce
\$36.00

Plantain Crusted Mahi-Mahi

Coconut White Rice, Caramelized Hearts of Palm, Fresh Pineapple Sauce
\$43.00

Dried Fruit Stuffed Pork Loin

Scallop Potatoes, Roast Baby Carrots, Fig Demi Glaze
\$29.00

Grilled Flat Iron Steak

Roasted Rosemary Potatoes, Steam Broccoli, Red Wine Sauce
\$38.00

Medallion of Filet of Beef

Wild Mushrooms Potatoes Croquette, Wilted Spinach, Baby Carrots, Roast Shallot Sauce
Market Price

STATIONS

MINIMUM OF 20 GUESTS

Baked Potato Bar – 18.00 per person

Toppings: Green Onion, Chopped broccoli, Sauteed Mushrooms, Bacon, Cheese, Sour Cream.

Pasta Station – 22.00 per person

Choice of Fettuccini, Fusilli or Rigatoni

Choose two: Bay Shrimp, Diced Chicken, Italian Sausage

Mushrooms, Tomatoes, Peppers, Marinara and Alfredo Sauce.

Fresh Grated Reggiano Cheese and Garlic Bread

Wing Bar – 25.00 per person

Choose from Blazing Buffalo, Teriyaki, Lemon pepper, Asian Zing, or Caribbean Jerk

Served with: Celery & Carrots, Blue Cheese or Ranch Dip

Build Your Own Fajita & Taco Station – 23.00 per person

Chicken and Beef Sauteed with Onions and Peppers

Flour Tortillas & Taco Shells

Pico de Gallo, Sour Cream, Guacamole and Condiments

Chili Bar – 16.00 per person

Homestyle Chili

Toppings: Cheese, Avocado, Cilantro, Sour Cream, Red Pepper Flakes, Jalapenos, Frito lay Chips, Saltines and Cornbread

Dessert Station- 10.00 per person

Peach Cobbler, Cherry Pie, Southern Pecan Pie, Carrot Cake, Cheesecake and Chocolate Cake

Dessert Station II- 7.00 per person

Gourmet Brownies, Assortment of Cookies, and Chocolate Pretzels

RECEPTION OPTIONS

Prices are per person, based on a minimum of 20 guests and are inclusive of Iced Tea and Water.

International and Local Cheese Display

Selection of local and imported Cheeses served in a Wood Board with Condiments, Crackers, Toast, and Fruit Garnish.

\$22.00 per guest

Fresh Crudité Display

Locally sourced Fresh Vegetables display served with Avocado Ranch Dipping Sauce and Herbed Crème Fraiche Dip

\$17.00 per guest

Fresh Cooked Pasta Display - Choice of Two Pastas and Two Sauces

Pasta Choices: Gnocchi, Rigatoni, Penne, Fusilli

Pasta Sauce Choices: Tomato Marinara, Alfredo, Pesto, Mushrooms and Mascarpone Sauce, Roasted Red Pepper Cream

Add Italian Sausage or Sliced Chicken Breasts for an additional \$5.00

\$22.00 per guest

Assorted Roasted Vegetable Display

Local Organic selection of Vegetables, lightly marinated with fresh Herbs and Garlic, and slow roasted. Served with Truffle Oil and Olive Oil. Vegetables include Squash, Eggplant, Tomatoes, Peppers, Mushrooms, Asparagus

\$19.00 per guest

Mediterranean Display

Yogurt & Cucumber Tzatziki, Red Pepper Humus, Feta Cheese Dip, served with Toasted Pita Bread

\$19.00 per guest

Antipasto Display

Prosciutto, Sopressata, Salami, Provolone, Olives, Assorted Toasted Breads, accompanied by Marinated Artichokes, Fresh Mozzarella Cheese and Ripe Tomatoes and Basil drizzled in Olive Oil

\$25.00 per guest

CHEF SUGGESTED ENHANCEMENTS

Enhancements may be added to a Buffet or Reception Options but may not be purchased a la carte.

Shrimp Cocktail Display

~Market Price

Bacon Wrapped Shrimp or Scallops with a Sweet Chili Glaze

~Market Price

Sliced Smoked Brisket served with Warm Rolls, Dijon mustard, Horseradish and Herbed Mayo

~Market Price

THE FINISHING TOUCH

Prices are per person and based on one dessert choice and a minimum of 20 guests.

Carrot Cake

\$7.00 per guest

Trio Fruit Tart

\$6.50 per guest

Chocolate Molten Cake

\$7.00 per guest

White Chocolate Bread Pudding

\$6.00 per guest

Classic Tiramisu

\$8.00 per guest

Crème Brûlée

\$8.00 per guest

Triple Berry Cheesecake

\$7.00 per person

BEVERAGES

Coffee, Regular or Decaf

\$45.00 per gallon

Bottled Coca-Cola Beverages

\$4.00 per individual bottles, charged on consumption

Juices, Orange, and Apple

\$4.00 for individual bottles, charged on consumption

Juices, Orange, Apple, and Cranberry

\$15.00 per carafe

Milk, 2%

\$15.00 per carafe

Fruit Punch or Lemonade

\$45.00 per container (serves ~30 guests)

Iced Tea Service

\$50.00 per container (serves ~30 guests)

Hot Tea Service

\$25.00 per air-pot (serves ~10 guests)

Hot Cocoa

\$30.00 per air-pot (serves ~10 guests)

FROM THE BAR

All consumption/cash bar service requires a \$300.00 minimum and a \$300.00 setup, and 1 bartender at \$125.00 for the first 4 hours and \$30 for each additional hour.

CONSUMPTION/CASH BAR

All consumption/cash bar service requires a \$300.00 minimum and a \$300.00 setup and 1 bartender at \$125.00 for the first 4 hours and \$30 for each additional hour.

Consumption/cash bar includes your choice of three domestic and three premium beers, house wine, and your choice of either house brands or premium brands of liquor.

Jack Daniels

House Brands of Liquor

Absolut · Tanqueray · Canadian
Club · Dewar's · Jose Cuervo ·
Bacardi · Captain Morgan
Jack Daniels

Premium Brands of Liquor

Grey Goose · Bombay Sapphire
Glenlivet · Don Julio's
Crown Royal · Makers Mark

House Wine

Chardonnay · Merlot
Cabernet Sauvignon

Domestic Beer

Budweiser · Bud Light
Miller Light · Coors Light
Michelob Ultra

Premium Beer

Blue Moon · Stella Artois
New Castle · Corona Extra
Sierra Nevada · Heineken

Champagne Toast

*Equipment orders must be placed more than (5) business days prior to event date.
Equipment orders placed within (5) business days of event may incur additional fees.
Please ask your Sales Associate for any additional AV needs*