



Catering Menu



ORANGE COUNTY NATIONAL GOLF CENTER & LODGE
16301 PHIL RITSON WAY WINTER GARDEN FL 34787
amathieu@ocngolf.com
407-656-2626



Breakfast

All Breakfasts are served with Freshly Brewed Coffee, Decaffeinated by request, and Orange Juice



Continental Breakfast

\$8.95++pp

Choose Three Items:

Bagels with Cream Cheese, Assorted Danishes, Assorted Muffins,

Yogurt, Granola, Fresh Cut Fruit

Additional Items are \$2.00 per Item

Breakfast Sandwiches

\$10.95++pp

Assortment of Breakfast Sandwiches:

Applewood Smoked Bacon, Ham, Sausage

Egg, & Cheddar Cheese

Breakfast Potatoes

Toasted English Muffin

Fresh Cut Fruit



Hot Breakfast Buffet

\$15.95++pp

Assorted Pastries

Scrambled Eggs

Applewood Smoked Bacon & Sausage Links

Breakfast Potatoes

French Toast with Maple Syrup

Fresh Cut Fruit





Brunch

22.95++pp (Groups 20+)

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Sausage Links

French Toast with Maple Syrup

Marinated Grilled Chicken

Rice Pilaf

Vegetable Medley

Cornbread

Mixed Garden Salad

Fresh Cut Fruit





Omelet Station

\$5.95++pp (Additional Option)

\$100 Chef Attendant Fee Applies

Chef will Build Your Custom Omelet from the following choices:

Diced Ham, Applewood Smoked Bacon, Sausage,
Cheese, Diced Tomatoes, Onions, and Peppers.





Mimosa Bar

\$9.95pp++

Champagne with your choice of Orange, Cranberry,
or Pineapple Juice.

Bloody Mary Bar

\$9.95++pp

Topping Bar Includes:

Tabasco, Worcestershire, Olives, Lemons, & Limes





Lunch

All Buffets include Freshly Brewed Unsweet, Sweetened Tea, & Water Station

Lunch Buffets are only available from 11:00 am to 3:00 pm



Picnic Basket

\$14.95++pp

Assortment of Sliced Deli Meats & Cheeses

Sliced Tomatoes, Lettuce, & Onions

Fresh Hoagie Rolls

Mustard & Mayonnaise

Italian Pasta Salad

Potato Chips

Fresh Baked Cookies



Fiesta Fare

\$16.95++pp

Build your own Tacos with Pulled Pork & Ground Beef

Toppings Include: Shredded Cheeses, Salsa, Sour Cream, Diced Onions, & Jalapenos

Rice & Black Beans

Cinnamon Sugar Churros



Taste of Italy

\$17.95++pp

Classic Caesar Salad

Grilled Chicken

Fettuccini Alfredo

Penne A La Vodka

Italian Broccoli

Garlic Breadsticks

Cannoli with Chocolate Chips

Classic American

\$18.95++pp

Pure Ground Beef Hamburgers

All Beef Hot Dogs

Sliced Tomatoes, Lettuce & Onions

Assorted Cheeses

Ketchup, Mustard & Mayo

Red Skin Potato Salad

Coleslaw

Fresh Baked Cookies



Southern BBQ

\$19.95++pp

Barbeque Chicken

Barbeque Pulled Pork

Cornbread

Classic Coleslaw

Baked Beans

Mac & Cheese

Broccoli Salad

Fresh Baked Cookies





Boxed Lunch Option

\$16.95++pp

Perfect for Business Meetings & Tournaments!

Includes: Bottled Water, Chips, Cookie & Fruit

Choice of:

Roast Beef with Cheddar Cheese

Turkey Breast with American Cheese

Ham with Swiss Cheese

Served on Hoagie Roll, Vegetarian Wrap Available upon Request





Appetizers

Appetizers are priced per person; 2-3 pieces will be prepared per person.

It is suggested to pick 3-5 selections



Passed Hors D'oeuvres

\$3pp++

Assorted Mini Quiche

Vegetable Spring Rolls

Goat Cheese Bacon Onion Jam Crostini

BBQ Meatball Skewer

Strawberry Bruschetta

\$5pp++

Mini Beef Wellingtons

Teriyaki Chicken Satay

Caprese Skewers

Prosciutto Wrapped Asparagus



Displays

\$3pp++

Fresh Seasonal Fruit Platter

Vegetable Crudites with Avocado Ranch

\$5pp++

International & Domestic Cheeses with Assorted Artesian Crackers

Italian Antipasto

Dipping Display: Fresh Pico De Gallo, Spinach & Artichoke, Guacamole or Hummus





Dinner

Includes rolls and butter and choice of one salad or soup, one vegetable, and one starch.

Served buffet style. Plated meals are available at an additional \$5.00++ per person

Second entrée is available at an additional cost

Beef/Pork \$15.00++pp, Poultry \$10.00++pp, or Seafood \$12.00++pp

All Buffets are served with Freshly Brewed Unsweet, Sweet Tea and Water Station.



Soup

Broccoli Cheddar Soup

Spanish Black Bean Soup

Tomato Basil Soup

Salad

House Garden Salad

Classic Caesar Salad

Mixed Greens Gorgonzola Salad

Baby Spinach Berry Salad

Vegetable

Green Bean Almandine

Steamed Broccoli

Roasted Turmeric Cauliflower

Ratatouille



Starch

Red Skin Mashed Potatoes

Cilantro & Lime Yellow Rice

Penne A La Vodka

Garlic Parmesan Risotto

Pasta Primavera



Beef / Pork

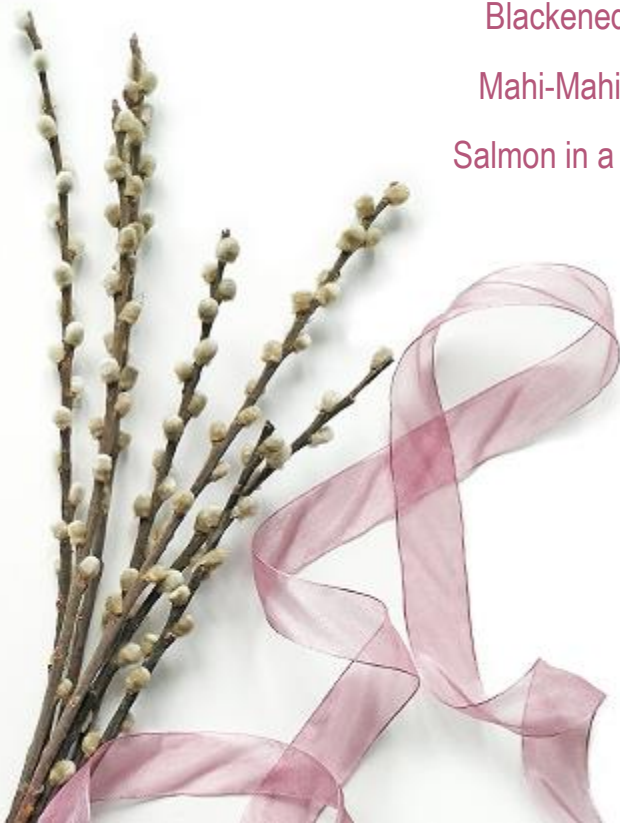
Italian Meatballs in Marinara	\$23.95pp
Beef Tenderloin Tips in Burgundy Reduction	\$27.95pp
Pork Milanese	\$24.95pp
Caribbean Jerk Pork Chops	\$25.95pp

Poultry

Chicken Marsala	\$24.95pp
Chicken Picatta	\$24.95pp
Black & Blue Chicken	\$25.95pp
Chicken Cordon Bleu	\$25.95pp

Seafood

Blackened Shrimp in Cajun Cream	\$23.95pp
Mahi-Mahi Tropical Chutney	\$26.95pp
Salmon in a Dill Cream Sauce	\$28.95pp



Carving Stations

Herb Roasted Breast of Turkey	\$10.95pp
Honey Glazed Ham	\$11.95pp
Roasted Prime Rib of Beef	\$17.50pp



Carving stations can be added on to the quoted price below or can be served as the main entrée with three side dishes at an additional \$15.00 per person.



Carving

Choose any item:

Fresh Baked Assortment of Cookies	\$3.00pp
Dutch Apple Pie	\$4.00pp
Cherry Pie	\$4.00pp
Chocolate cake	\$5.00pp
New York Style Cheesecake	\$6.00pp
Key Lime Pie	\$6.00pp
Mini Mousse Cakes	\$6.00pp
Cannoli	\$7.00pp



Desserts



Bar Packages

One Bartender per 50 guests



House Open Bar

First Hour: \$17.00pp

Each Additional Hour: \$7.00pp

Includes: Well Liquor, Domestic Beer, House Wine, & Soda

Excludes: Shots

Beer & Wine Only

First Hour: \$15.00pp

Each Additional Hour: \$6.00pp

Draft: Rotating Seasonal, Bud Light, Miller Lite, Michelob Ultra, Yuengling

Can: Budweiser, Coors Light, Corona

Premium Open Bar

Second Hour: \$24.00pp

Each Additional Hour: \$10.00pp

Includes: Premium Liquor, Draft Domestic, Imported, & Craft Beer, House and Premium Wine.

Excludes: Shots



Hosted Bar

Hosted Bar is Billed Based on Consumption

Set Cap is Available

Pricing: Soda	\$3.50
Beer:	\$6.00
Wine:	\$8.00
Well Liquor:	\$8.00
Premium Liquor:	\$10.00



Cash Bar

A \$100.00 Bartender Fee Applied Per Bartender

Soda Package

\$4.00++pp

Champagne Toast

\$4.00++pp



Wine Service

House Wine

Glass: \$6.50

Bottle: \$32.50

Premium Wine

Glass: \$8.50

Bottle: \$42.50



Wedding Packages

Packages are subject to a 21% service charge and a 6.5% tax.

Served Buffet Style. Plated upcharge is \$5pp



Classic

\$39pp

Champagne Toast

Choice of Salad

Rolls & Butter

One Display & One Passed Appetizer

One Entrée

One Starch Accompaniment

One Vegetable Accompaniment



Deluxe

\$59pp

Champagne Toast

Choice of Salad

Rolls & Butter

One Display & One Passed Appetizer

Two Entrées

One Starch Accompaniment

One Vegetable Accompaniment





All Inclusive

\$99pp

Champagne Toast

Premium Bar 3 Hours

Choice of Salad

Rolls & Butter

One Display & Two Passed Appetizers

Two Entrées

One Starch Accompaniment

One Vegetable Accompaniment





Welcome to Orange County National

Thank you for considering Orange County National for your special occasion! We understand how important this event is & our experienced staff will work with you to make sure it is everything you desire. Our chefs have prepared a menu to meet every taste, or we can design a custom menu for you & your guests. We look forward to the privilege of working with you on this special occasion!



Pricing Information

Ritson Room* \$300.00 (40 people max)

Orange 83 Dining Room* \$900.00 (200 people max)

Executive Board Room* \$300.00 (20 people max)

Crooked Meadow \$700.00 (150 people max)

The Nineteenth Terrace \$500 (100 people max)

Tent: price varies based on size & style

Additional Hours \$250.00 per hour

Your rental includes:

Complimentary Linens: White, Ivory, or Black

Complimentary Parking

Complimentary Cake Cutting

Complimentary A/V

Priced Upon Request:

Specialty Linen

Chair Sashes

Chiavari Chairs

*Rent up to 4 hours

*Room Rental included with Golf Outing Package





Additional Information

Service Charge & Task

All food & beverage selections are subject to a taxable 21% service charge and a 6.5% sales tax.

Food & Beverage

All food & beverage with the exceptions of specialty cakes (including wedding cakes) must be provided by Orange County National & consumed on the premises. As a responsible vendor Orange County National adheres to all laws & regulations pertaining to service and sale of alcoholic beverages.

Guarantees

Final attendance for all events must be received 10 days in advance, not subject to reduction. We will be prepared to serve no more than 5% over the final guaranteed attendance specified.





Additional Information

Deposit


To secure your room & date, a nonrefundable deposit of 35% of the total bill is required within 7 days of signing the contract. Deposits will be applied toward your final bill.

Payments

90 days prior to your event we require 50% of the remaining total to be paid. 10 days prior to your event we require a guarantee number of attendees & the final balance to be paid. Orange County National accepts American Express, Mastercard, Visa, Discover, & checks. If an event is booked in conjunction with a golf outing the prevailing outing payment schedule will apply.

Cancellation Policy

If a guest finds it necessary to cancel a function, any expenses (including specially ordered services, rentals, or food items) incurred by the club in preparation for the function become the responsibility of the client.





Additional Information

Function Time

The times specified on the contract are the times the room has been reserved & will be strictly followed. If special set up or tear down times are needed, please contact your Event Manager to make special arrangements according to availability. No more than 2 hours prior, unless special permission is given.

Inclement Weather

Should an outdoor event need to be relocated inside due to inclement weather & the ceremony still proceeds, all site & set up changes will apply as stated on the contract. Every attempt to continue with an event as scheduled will be made. No refunds will be made at this time.

Event Planner

While Orange County National has a banquet staff to coordinate the pieces of your catered event, we do not have an onsite coordinator or wedding planner. It is highly recommended to hire or delegate a professional event coordinator or wedding planner for your event to assist you with details other than your food and beverage.

