



THE WESTIN
IMAGINE
ORLANDO

Catering Policies

The Westin Imagine Orlando is providing for you an extensive list of menu options. These are for general planning purposes. Your Catering Manager will be delighted to assist you in customizing menus to meet your group's specific needs. Some general policies to ensure this happens are outlined below.

Due to liability and legal restrictions, The Westin Imagine Orlando is the only licensed authority permitted to sell and serve alcoholic beverages on our property. As such, no outside food or beverages are permitted. The Hotel reserves the right to charge for any food and beverage supplied in violation of this policy. The Hotel is also obligated to adhere to all Local, State and Federal regulations relating to the service of food and beverage. Specifically, the Hotel does reserve the right to (1) request proper identification for service of alcohol to any individuals of questionable age and refuse service to any individual who is either under age or cannot produce proof of age upon request and (2) refuse the service of alcohol to any individual who in the Hotel's judgment appears to be intoxicated.

Catering Pricing

All food and beverage purchases are subject to 22% Taxable Service Charge and the State Sales Tax of 6.5%. Specific fees and charges are subject to change. To ensure food quality, buffet pricing for breakfast is based on one hour of service; lunch – one and one-half hours of service; dinner – two hours of service. Refreshment breaks are based on 30 minutes. Additional charges will incur for extending hours of service. A \$75.00 service charge will apply to all catered meal functions of less than 25 guests. Carving stations are subject to a \$100.00 Chef/Attendant Fee per chef/attendant. Cashiers are required for all cash bars. A cashier fee of \$65.00 per hour (3 hour minimum) per cashier will be applied to all cash bar.

Menu Selection

The Hotel requires that in order to execute your function to the best of our abilities, your menu selections be due to your Catering Manager a minimum of fourteen (14) days prior to the start date of your event.

Function Space

The Hotel has reserved adequate space to properly service your event based on the contracted number of attendees and the function space set up. As such, the Hotel does reserve the right to change location of any specific event to a more suitably sized area should the anticipated number of attendees significantly increase or decrease. For outdoor events the following will also apply:

- A final decision on location must be made four (4) hours to the event start time.
- All outdoor functions will be moved to the assigned back-up space if the weather indicates wind gusts in excess of 25 MPH, 40% or higher chance of rain or temperatures below 60 degrees Fahrenheit.

Outdoor events will be subject to a \$5.00 per person set up fee plus the cost of any tenting as requested.

In compliance with Orange County City Noise Ordinances, all out door function must conclude by 10 p.m. All props, décor, entertainment and lighting arrangements must be coordinated through your Catering Manager.

Guarantees

So that we may exceed your expectations with an outstanding event, on functions where a guarantee per person is required, the minimum number of expected attendees is required three (3) business days prior to your event. During this three (3) day period, that number may not be reduced. The Hotel will be prepared to provide seating and consumables up to five (5) percent over the guaranteed number. If no guarantee is provided, the expected number of attendees on your contract or event order will serve as the guarantee.

Security

The Westin Imagine Orlando does not assume liability for any item loss or damage to any merchandise brought into the Hotel, as such you and your group may consider hiring an outside security service for the duration of your event. Please check with your Catering Manager for options and or a list of approved security providers.

Damages

It is the responsibility of the contract signee to assume all responsibility of any damages to the Hotel; its facility or equipment as the result of negligence or carelessness on the part of the patron. This includes all registered attendees, guests of attendees as well as outside contractors of attendees (i.e. entertainers, convention service companies etc.)

Signage and Displays

The Westin Imagine Orlando only permits signage immediately adjacent to any registration area associated with any organized function. All signage must be professionally produced. The Hotel will not permit any other signage to be located in the Lobby or any other public area of the Hotel without the express written consent of The Hotel. Additionally, the client agrees not to affix anything to walls, floors, ceilings or glass surfaces that will in any way leave any permanent mark or residue. In the event that this does occur, the client is responsible for any charges to repair any damage resulting as a result of their failure to adhere to this policy. Additionally, all signage and displays must adhere to the Orange County Fire Code.

Payment

Unless credit has been established with the Hotel at the time you sign your contract, payment in full is expected ten (10) business days prior to your event. Any overage to the estimated charges will be due at the conclusion of the event.

Shipping and Receiving

The Hotel agrees to accept packages for any upcoming event no more than three (3) business days prior to the Actual event.. Additionally, we agree to store no more than three (3) packages complimentary. Due to limited storage space, if prior arrangements are made and the group requires additional storage space, a storage fee of \$5.00 per box or \$50.00 per pallet will apply. To ensure properly delivery, all packages should be marked in the following manner: Hold for: Client name, name of group and event, first day of event and Hotel contact.

Smoking

The Hotel is a smoke-free environment. There is an outdoor designated area for smokers.

Audio Visual

The Hotel is delighted to offer a full range of audiovisual services for your group. Ask you Catering Professional for a comprehensive list of services, packages and charges.

continental

all continentals include fresh brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments. assorted juices including florida orange, cranberry and grapefruit, fresh baked muffins assorted fruit preserves and sweet butter.

based on one hour of service for a minimum of 10 people.

awaken

assorted flavored yogurts, house made granola, breakfast cereals and sliced seasonal fresh fruit with berries 19

imagine

assorted yogurt and berry parfaits, caramelized grapefruit halves, assorted n.y. style bagels with smoked salmon and condiments, fresh baked croissants and scones 21

rejuvenation



fresh baked whole grain muffins, orange and mango smoothie, smoked salmon, avocado on whole grain bread, fresh apple slices with bee pollen yogurt dip, orange and green apple salad with cinnamon yogurt and whole grain breakfast cereal 22

a 20% surcharge per person will apply for groups of fewer than 10 guests

enhancements

priced per person unless otherwise noted

assorted dry cereals with milk and berries 4

oatmeal with dried fruit, brown sugar and cinnamon 5

organic grits 3

country ham & cheese turnover 4

croissant with prosciutto ham, egg, provolone and chives 5

roasted vegetable mini quiche 5

ricotta cheese blintzes, raspberry and blueberry compote 5

smoked salmon display, traditional condiments and mini bagels 8

imported meat and cheese display with mortadella, capicola, prosciutto sliced baguettes and country breads 8

omelets made to order (attendant required) ham, bacon, mushrooms, scallions, sweet peppers spinach, tomatoes, cheddar, swiss cheeses 9

smoothie bar with seasonal fruit and berries, vanilla yogurt, ginseng, red bull and skim milk 6

giant cinnamon rolls 38 dz.

assorted donuts 30 dz.

n.y. style bagels


with flavored cream cheeses 36 dz.

assorted granola bars 24 dz.

attendant fee \$50 per hour

buffet breakfasts

all breakfast buffets include fresh brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments. assorted juices including florida orange, cranberry and grapefruit.

restore balance in the morning 

our SuperFoods breakfast menu features revitalizing dishes made from powerhouse ingredients rich in nutrients, antioxidants and delicious taste so you can start your day feeling recharged

superfoods	
blue berries	tomatoes
nuts	oranges
soy	oats
apples	spinach
yogurt	salmon
cinnamon	onions

Superfoods buffet 

sliced seasonal melon, fresh berries assorted dry and whole grain cereals with whole, 2% and skim milk, low fat whole grain muffins, vegetable and egg white frittata, steel cut oatmeal with dried fruits, brown sugar and cinnamon, smoked salmon with avocado on whole grain bread 28

rise and shine

scrambled eggs, crisp applewood smoked bacon, sausage links, roasted breakfast potatoes with onion and peppers, oatmeal, assorted dry cereals, sliced fresh seasonal fruit, fresh berries, assorted breakfast breads and pastries, flavored yogurts 24

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plated breakfasts

all breakfasts include fresh brewed starbucks regular and decaffeinated coffee, assorted tazo teas and condiments. assorted juices including florida orange, cranberry and grapefruit, fresh baked muffins assorted fruit preserves and sweet butter.

rise and shine

traditional scrambled eggs crisp applewood smoked bacon, roasted breakfast potatoes with sweet peppers and onions

21

country egg and ham croissant

grilled ham, colby cheese and grilled tomato, roasted breakfast potatoes with sweet peppers and onions

20

crème brule baguette french toast

lightly battered, served golden brown with Vermont maple syrup

20

egg white frittata

prepared with olive oil and filled with tomatoes, spinach and feta-cheese

20

poached eggs fiorella's

toasted English muffin, crisp pancetta, basil hollandaise, roasted breakfast potatoes with sweet peppers and onion

22

lemon soufflé pancakes

with vermont maple syrup

20

petite filet mignon and eggs

fluffy scrambled eggs served with a 4 oz. choice filet of beef, roasted breakfast potatoes with sweet peppers and onions

20

on the run box breakfast

n.y. style bagel with cream cheese, whole fruit, fresh baked muffin and florida orange juice

13

enhancements

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oatmeal with dried fruit, brown sugar and cinnamon 5

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assorted granola bars

breaks

based on one hour of continuous service

uplift

orange mango cranberry smoothie, smoked salmon, avocado and chives on whole grain bread, red and green apple wedges with bee pollen yogurt dip, whole skin on almonds 12

vitalize

pomegranate acai smoothie, granola yogurt muesli with apples & berries, all natural turkey, avocado, tomato whole wheat involtini 14

renew

dried apricots, prunes, raisins, warm almonds, and cashews, pomegranate orangeade 15

restore

70% dark bittersweet chocolate chips and pop corn "tutti frutti" with walnuts almonds, raisins, and apricots. Minted orange and green apple salad, dollop of cinnamon yogurt, basil infused watermelon tomato water 15

intermission

warm stadium pretzels, fresh popped popcorn, peanuts, cracker jacks and assorted candy bars. 12

chocolate indulgence

chocolate dipped strawberries, fudge brownies, chocolate éclairs, chocolate chip cookies, assorted candy bars 13

tropical island

tropical fruit assortment, coconut macaroons, chocolate dipped bananas, crystallized papaya and mango, assorted fruit nectars 13

break enhancements

body balance

fresh baked oat bran muffin, pomegranate – acai juice 4

brain boost

blueberries, red grapes raspberries and walnuts 5

stress reducer

assorted dried fruits and nuts 5

assorted soft drinks 4

bottled water 4

imported mineral waters 1 liter 7

san benedetto italian bottled teas 5

bottled juices, orange, apple cranberry 4

assorted whole fruit 3

assorted granola bars 3

assorted energy bars 4

yogurt and granola parfaits with berries 4

assorted candy bars 3

individual chips, pretzels, cracker jack 3

individual ice cream bars 4

assorted breakfast pastries 29 dz.

assorted breakfast muffins 29 dz.

assorted donuts 30 dz.

n.y. style bagel with cream cheese 29 dz.

fresh baked cookies 29 dz.

house made brownies and blondies 32 dz.

chocolate dipped strawberries 38 dz.

warm stadium pretzels 30 dz.

**freshly brewed starbucks coffee, decaf or tazo teas
60 per gallon**

take away box lunches

served with whole fruit, kettle style chips, cookie and bottled water or assorted soft drinks

honey mustard grilled chicken salad sandwich
bibb lettuce sliced tomato,
on a butter croissant 17


italian sandwich
prosciutto, salami, capicola, provolone,
marinated tomato, arugula
on herb bread 17

black forest ham & vermont white cheddar
dijon mustard, shaved lettuce, sliced tomato
on whole wheat bread 18

albacore tuna salad
mayonnaise, cornichons, capers
on whole wheat bread 17

roasted turkey club sandwich
smoked bacon, fontina cheese,
herb flavored aioli on a ciabatta roll 18

oven roasted beef tenderloin
horseradish aioli, mescaline greens
and sliced tomatoes on sour dough bread 19

grilled vegetable sandwich 
hummus, roasted peppers,
portobello mushroom, mozzarella,
basil pesto, on herb focaccia 16

any bread listed above may be substituted
for a herb tortilla wrap

plated lunches

all of our lunches come with
a choice of soup or salad, warm
assorted rolls and butter and freshly brewed
starbucks coffee and ice tea

salad choices

classic caesar

whole leaf romaine lettuce, caesar dressing,
parmesan cheese and focaccia croutons

mixed field greens

pear tomatoes, radish sprouts, enoki mushrooms,
cucumber ring and basil vinaigrette

hearts of butter lettuce

diced apple, fresh grapes, gorgonzola cheese,
smoked almonds and red wine vinaigrette

baby spinach

golden tomato carpaccio, balsamic red onions,
spiced pine nuts, goat cheese and citrus vinaigrette

soup choices

smoked tomato and basil

goat cheese crostini

caramelized onion

focaccia crouton and asiago cheese

minestrone

light vegetable broth with fresh vegetables

cream of asparagus

with fontina cheese and watercress

cold selections

oven roasted chicken salad croissant sandwich

with almonds, dried cranberries, bibb lettuce,
sliced tomatoes, and red onion,
fresh fruit and chips 22

hand carved turkey tortilla wrap

leaf lettuce, sliced tomato and
smoked bacon on an herb tortilla,
fresh fruit and chips 24

pacific rim chicken salad

napa cabbage, rice noodles,
crisp wantons, toasted almonds
and sesame soy vinaigrette 22

rosemary chicken caesar salad

rosemary skewered chicken, baby romaine
classic caesar dressing parmesan cheese
and focaccia crouton 20

tuscan cobb salad

fresh romaine, pesto chicken, diced tomato,
pancetta bacon, avocado, diced egg,
blue cheese and herb ranch dressing 23

marinated flank steak salad

mixed field greens, sage roasted cherry tomatoes,
petite fresh mozzarella, balsamic portobello
mushrooms and au jus vinaigrette 23

shrimp salad

mixed field greens, tequila marinated shrimp,
avocado, tomato ceviche, kalamata olives,
frizzled tortillas, margherita vinaigrette 24

hot selections

served with chefs selection of starch
and seasonal vegetables, warm rolls and butter

sautéed chicken breast with capers

parmesan crust, parsley and herb butter 26

herb roasted atlantic salmon

lemon chive coulis 27

grilled jerk seasoned mahi mahi

mango butter, crisp plantains and
black bean salsa 29

penne pasta and roasted chicken

tomato basil pomodoro sauce and
parmesan cheese 23

burgundy marinated top sirloin

served sliced with onion marmalade and
red wine demiglace 27

dessert choices

trio of seasonal sorbets

fresh berries, cinnamon plantain tuile 5

warm chocolate lava cake

grand marnier anglaise 6

mascarpone cheesecake

seasonal berries, strawberry jus, mint syrup 5

strawberry short cake

vanilla scented genoise, fresh berry compote,
sweet basil syrup and chantilly cream 5

contemporary tiramisu

espresso soaked ladyfingers, sweetened
mascarpone, mocha cream 6

chocolate bomb

chocolate sponge cake, godiva chocolate
mousse with kaluha 6

roasted apple crisp

brandy caramel, cinnamon ice cream 5

butterscotch & toffee brioche bread pudding

warm bananas foster sauce 5

chocolate chip cannoli

crisp shell with mascarpone and
chocolate filling,, berry coulis
and chocolate shavings 5

chef's symphony

a petite selection of any three of our signature
selections for each guest 8

lunch buffets

our lunches include freshly brewed starbucks coffee, decaf, tazo teas and iced tea.

a 20% surcharge per person will apply for groups of fewer than 10 guests

salad mosaic

chef's daily soup

mixed field green salad with balsamic vinaigrette

(select 3 of the following six choices)

white albacore tuna salad

cashew chicken salad

egg salad with dill

italian antipasto

shrimp and roasted pepper salad

basque roasted turkey salad

all served with pickles, lettuce tomatoes, fresh baked rolls and sliced breads

assorted freshly baked cookies 32

the great impasta

chef's daily soup

organic mesclun greens with dijon vinaigrette

warm penne pasta with ham, asparagus, sun dried tomatoes and pine nuts

warm linguine with grilled chicken, basil, crushed tomatoes, olive oil and parmesan cheese

fresh baked rolls and sliced breads

white chocolate drizzled brownies

petite tiramisu 34

healthy choice pitas and wraps

vegetarian minestrone soup

mixed baby lettuces and balsamic vinaigrette

almond chicken and cranberry salad

albacore tuna salad

deviled ham salad

assorted pitas, lettuce, pickles, peppers,

turkey and avocado wraps

seasonal fruit trifle 34

lunch buffets

our lunch buffets include freshly brewed starbucks coffee, decaf, tazo teas and iced tea.
a 20% surcharge per person will apply for groups of fewer than 10 guests

classic deli

tossed organic field greens with assorted dressings
yukon gold potato salad with olive oil and fresh herbs

seasonal fruit display, olive oil and rosemary chips
deluxe delicatessen display to include oven roasted turkey breast, cured ham, roast beef, genoa salami, provolone, swiss and cheddar cheeses

bibb lettuce, sliced tomatoes, kosher pickles, marinated olives and cherry peppers

fresh baked artisan breads

assorted chocolate drizzled brownies and fresh baked cookies 36

gulf coast buffet

conch chowder with coconut and lime

mixed bay lettuce, red onion, orange segments, olives and mojito vinaigrette

tropical melon salad with jicama, lime and cilantro
array of tropical fruits to include papaya, mango, pineapple and carambola

crisp fried plantain "tostones"

jerk marinated chicken breast & parsley and provolone sausage with corn, black beans & chili salsa

mango lacquered mahi mahi, toasted macadamia nuts and sundried fruit relish

key lime shot with passion fruit chantilly

petite vanilla bean pot de crème with caramelized plantains 39

tuscan style

smoked chicken and morel mushroom minestrone
tomato, basil and mozzarella salad with balsamic vinaigrette

field greens with asiago cheese and artichokes
bruschetta Toscana with grilled focaccia

cacciatore style chicken with crushed tomatoes and wild mushrooms

pesto roasted salmon with tomato coulis

baked potato gnocchi a la crema

warm focaccia bread

tiramisu with espresso cream

mini cannoli

fresh baked biscotti 42

independence day buffet

baked potato salad with bacon, green onion and sour cream

napa cabbage slaw with herb ranch dressing
olive oil and rosemary chips

sliced golden and seedless watermelon

creamy macaroni and cheese

roasted corn on the cobb with achiote butter

spicy buttermilk fried chicken

baby back ribs with vinegar and chipotle bbq sauce

certified organic hamburgers

kosher beef franks

kosher pickles, red onion, lettuce, tomato, olives, mayonnaise, assorted mustards, house bbq sauce, swiss, provolone, swiss and cheddar cheeses

fresh baked apple pie, chocolate drizzled brownies and chocolate chunk cookies 39

receptions

based on 60 minutes of continuous service
minimum of 25 pieces please

hot selections

prices are per piece

crisp california artichokes	
with boursin cheese	4
jerk chicken satay with papaya relish	4
curried chicken beggars purse	
with pomegranate	4
spicy pork and chili dumplings,	
sweet chili sauce	4
spinach and feta cheese in phyllo	4
petite beef and mushroom duxelle in pastry	5
crisp coconut shrimp, sweet and sour sauce	5
petite crab cakes with creole remoulade	5
lump crab rangoon, lemon grass aioli	5

cold selections

prices are per piece

canapé assortment petite finger sandwiches	3
smoked salmon mousse in petite bouche	3
roasted pepper and goat cheese crostini	3
prosciutto and seasonal melon,	
balsamic syrup	4
petite carpaccio canapés, truffle oil	
and porcini aioli	4
smoked salmon and lemon mascarpone	
rye toast points	4
smoked chicken salad on	
brioche onion marmalade	3
lump crab tostada with	
chive crème fraîche and caviar	5
salmon and cucumber roulade with	
cilantro cream cheese and deacon sprouts	4
lobster salad summer roll with avocado	
and sweet chili sauce	4
chef's spoon canapés, assorted seasonal	
tastes elegantly displayed in petite spoons	4

petite shooters

maine lobster with limoncello	5
poached shrimp with sriracha vodka spritzer	5
ahi tuna with sesame soy ponzu	4
seared duck with plum sauce and sesame	4
tomato gazpacho with lobster meat	5

on the table

prices are per person

baked brie en croute

wrapped in puff pastry served with apples,
almonds and sliced baguette 7

fresh marinated vegetable display

herb ranch and red pepper aioli 7

seasonal fresh fruit arrangement

with chilled mango yogurt dipping sauce 7

assorted imported and domestic cheese

with sliced baguette and crackers 9

antipasto classico

imported meats and cheeses,
marinated artichokes, roasted peppers,
grilled vegetables, kalamata olives,
fresh mozzarella, sliced tomatoes
and basil oil 13

mini main lobster rolls

fresh lobster salad in slipper buns 10

kobe beef sliders

baby kobe beef burgers with
assorted toppings and sauces 10

interactive presentations

prices are per person

hand tossed contemporary caesar salad

baby romaine lettuce, caesar vinaigrette,
parmesan cheese and focaccia croutons 7

mediterranean display

mini cured meat and cheese paninis,
grilled vegetables, assorted mushrooms,
peppers and olives, feta cheese,
muffaletta, hummus pita points,
lavosh and assorted crackers 11

chilled seafood bar

jumbo shrimp, gulf oysters, crab claws
spicy tomato cocktail sauce,
pepper mignonette, fresh lemon and lime 20

sushi array

hand rolled sushi to include california rolls,
spicy tuna, smoked salmon rolls, smoked eel
and vegetable rolls, nigiri style sushi, wasabi,
pickled ginger and soy sauce 14

familiar items

priced per person

spinach and artichoke dip

sliced baguette and flat bread 7

warm rock shrimp dip

sliced baguette and flatbread 8

bruschetta toscana

toasted focaccia bread with garlic, olive oil, olive tapenade, roasted tomato relish and fresh mozzarella 7

chili salsa con queso

warm chili cheese dip with tortilla chips and lavosh 6

classic five cheese fondue

artesian breads and crackers 6

culinary presentations

prices are per person

louisiana jambalaya

chicken, shrimp, Andouille sausage, okra, leeks with creole sauce and dirty rice 14

tuscan style pasta

cheese tortellini and penne pasta, fresh herbs, garlic, olive oil, parmesan cheese, diced tomatoes, mushrooms, asparagus tips with white cheese sauce and basil pomodoro sauce and soft bread sticks 14

seafood scampi

prawns and sea scallops with scallions, tomatoes, garlic white wine and fresh herbs 15

far east dim sum

pork pot stickers with ginger scallion sauce, beef and chicken satay with peanut sauce, crisp spring rolls with sweet chili sauce, chicken shumai with chop sticks in traditional steamer baskets 15

pan roasted mussels provencale

white wine, tomatoes, scallions, fresh herbs, shallots, garlic and basil butter 13

carved to order

attendant required \$50

whole roasted salmon en croute

with crab meat, arugula and lobster cream serves 20 195

jerk seasoned pork loin

tropical chutney, mango bbq sauce serves 25 195

spice rubbed beef tenderloin

chili demi-glace and french baguettes serves 25 295

porcini and truffle rubbed beef strip loin

roasted garlic demi-glace and slipper rolls serves 30 295

clove studded virginia baked ham

bone in served with dijon mustard, mayonnaise, rye and soft rolls serves 50 200

fennel and apple roasted turkey

with mayonnaise, dijon mustard, cranberry relish and soft rolls serves 25 195

progressive cocktail reception

we built it for you
priced per person 75

display of seasonal melon and parma ham with aged balsamic

chilled crab coupes with asparagus and cucumber vichyssoise

yellow fin tartar canapés with green tea ponzu, wonton crisps and wasabi coulis

chilled steamed salmon and smoked oysters with traditional condiments

assorted pates and cured meat platter with imported mustards and artesian breads

hummus and tabbouleh with pita crisps

lobster summer rolls with lemongrass dressing

roulade of beef with boursin cheese and grilled asparagus

petite duck confit tamales with ancho chili rouille

crab wontons with sweet chili sauce

gulf seafood cakes with warm crab remoulade

mini stuffed baked potatoes with crème fraiche and caviar

vegetable spring rolls with hot and spicy mustard

assorted petite fours, mini pastries, profiteroles and seasonal berry trifle

dinner buffets

priced per person

our dinner buffets include freshly brewed starbucks coffee, decaf, tazo teas, warm rolls and butter. a 20% surcharge per person will apply for groups of fewer than 10 guests

florida sunset 60

organic field greens, english cucumbers, roma tomatoes and roasted peppers, assorted dressings

crisp fennel with haricot vert, valencia orange segments, red mustard greens, shaved manchego cheese and spiced hazel nut vinaigrette

caribbean chicken salad with roasted peppers and red onion

composed antipasto of grilled marinated vegetables

garlic and parsley crusted broiled mahi mahi with lemon anglaise

roasted chicken roulade with goat cheese and prosciutto

fresh seasonal vegetables, rosemary potatoes

display of chef's assorted cakes, tortes and pies

international artist 65

exotic mushroom soup with sherry

classic chop salad with tomatoes, cucumber, radish, edamame, red wine vinaigrette

grilled asparagus and fingerling potato salad with goat cheese, almonds and warm mustard vinaigrette

lump crab and roasted corn salad with endive, avocado, shredded tortilla crisps and charred tomato dressing

pan seared chilean sea bass with enoki mushrooms. chive hazelnut infused jus

grilled australian lamb chops with juniper berry balsamic reduction and mustard oil

seasonal vegetable array

garden herb and parmesan risotto

mélange of chocolate dipped fresh and preserved fruits

display of miniature desserts and petite fours

universal experience 69

cognac lobster bisque with crab salad

contemporary "deconstructed" nicoise salad with saffron poached potatoes, haricot vert, kalamata olives, seared ahi tuna and lemon vinaigrette

"caviar" rice salad with tobiko, cilantro and miso dressing

display of chilled shrimp with bloody mary tomato sauce and fresh lemon

roasted ratatouille style grilled vegetable kabobs

potato croquettes with asiago cheese

lobster cassoulet with baby carrots, artichoke hearts and fingerling potatoes

seared beef medallions with morel mushroom and shallot confit, truffle sauce

chef's seasonal petite desserts

poached pears with white chocolate mousse

tasting spoons of assorted crème brule

taste of venice 65

vegetable and white bean soup

insalata mista with cured olives, marinated tomatoes, roasted peppers and balsamic dressing

marinated shrimp salad with italian parsley, scallions and limoncello

asparagus and prosciutto salad with pine nuts and lemon aioli

marinated mozzarella and tomato salad with basil and balsamic dressing

tuscan vegetable array

four cheese ravioli, pancetta. wild mushrooms, scallions, garlic and sweet cream

roasted chicken picatta with capers, lemon and artichokes

prosciutto wrapped grouper with olive tapenade and preserved lemon

tiramisu shots

chocolate cannoli

fresh baked assorted biscotti

plated dinners

our plated dinner include a choice of soup or salad, entrée rolls and butter and dessert.

you may elect to add a starter course if you choose.

also included are freshly brewed starbucks coffee, decaf, tazo teas, warm rolls and sweet butter.

chilled starters

roasted vegetable napoleon

portobello mushrooms, oven dried tomato, roasted pepper, grilled zucchini, basil pesto, micro sprouts and balsamic reduction 7

bbq jumbo shrimp cocktail

roasted corn salsa, green chili sauce and lemon oil 11

carpaccio of kobe beef

sea salt, cracked pepper, truffle oil, capers, red onion, aioli and lavosh crackers 10

fresh sea food ceviche

gazpacho, cilantro and tobiko caviar 9

tian of tuna tartar

smoked salmon carpaccio, caper berries, preserved lemon, mascarpone, quail egg and pickled shallots 12

jumbo asparagus spears

with rock shrimp, remoulade and vegetable vinaigrette 9

antipasto toscana

prosciutto and melon, tomato and mozzarella, grilled artichokes, bruschetta, marinated olives, cured salami and aged cheese 12

hot starters

mushroom ravioli

pepper coulis, very green oil, forest mushrooms and pepper confit 10

baked brie in puff pastry

pear carpaccio, raspberry reduction and watercress 9

asparagus and portobello feuillet

fontina cheese mornay, crisp shallots and rosemary oil 9

pan roasted diver scallop

sweet corn jus, opal basil and shellfish risotto 10

truffle scented risotto

with parma prosciutto, exotic mushrooms, duck jus 9

gaberoni con prosciutto

jumbo shrimp with goat cheese, prosciutto and scampi butter 11

lump crab cake

black bean salsa, tomato and basil relish and chili remoulade 12

dinner soup or salad

please select one of the following to accompany your entrée selection

soup choices

chilled tomato gazpacho

roasted peppers, avocado relish and olive oil

forest mushroom with madiera

truffle oil and portobello chips

cream of asparagus

fontina cheese and watercress

farmers market vegetable

fresh cilantro and green chili

smoked chicken and white bean

crimini mushrooms, parmesan and basil oil

roasted pepper and lump crab

tomato salsa and parmesan crisp

smoked tomato and basil

goat cheese crostini

caramelized onion

focaccia crouton and asiago cheese

salad choices

classic caesar

whole leaf romaine, caesar vinaigrette, parmesan cheese and focaccia

mixed field greens

pear tomatoes, radish sprouts, enoki mushrooms, cucumber ring and basil vinaigrette

hearts of butter lettuce

diced apple, fresh grapes, gorgonzola cheese, smoked almonds and red wine vinaigrette

baby spinach

golden tomato carpaccio, balsamic red onions, spiced pine nuts, goat cheese and citrus vinaigrette

wedge of iceberg

crumbled blue cheese, crisp bacon, red onion and blue cheese dressing

salad caprese

vine ripe tomatoes, fresh mozzarella, fresh basil balsamic vinaigrette

dinner entrees

please select one of the following

poultry

sautéed breast of chicken with capers

parmesan crust, parsley and herb butter 44

roasted french cut chicken breast

garlic, rosemary, warm cannellini bean stew and roasted chicken veloute 45

paupiette of chicken with goat cheese

smoked tomato chinata cream 45

prosciutto wrapped chicken

pearl onions, savoy cabbage and brown butter jus 44

roulade of chicken

serrano ham, pine nuts, arugula, pesto beurre blanc 45

fresh seafood

pesto roasted salmon

broccolini, preserved lemon and basil butter 45

red snapper a la greque

olives, feta, capers, artichokes and meyer lemon vinaigrette 45

potato crusted grouper

chorizo, baby corn and dungeness crab risotto 47

pan roasted chilean sea bass

grilled asparagus, sauce beurre vert and chinata oil 52

robust meats

n.y. strip steak

smoked rosemary jus, onion jam and herb butter 48

grilled center cut filet mignon

truffle jus and cabernet infused butter 50

pistachio crusted rack of lamb

lamb jus and basil infused oil 50

dried fruit stuffed loin of karobuta pork

brandy sauce and fried sage 44

pork tenderloin tournedos wrapped in bacon

roasted chili demi-glace and seasonal fruit compote 45

dinner entrees

please select one of the following

vegan and vegetarian

- portobello mushroom and ricotta cannoli**
roasted tomato, goat cheese,
grilled mushrooms, pepper coulis
and pine nuts 40
- roasted seasonal vegetable en croute**
wild mushroom duxelle, scallion broth
and truffle oil 40
- vegan lasagna terrine**
grilled eggplant and mushrooms,
basil oil and pine nuts 40
- savoy cabbage stuffed quinoa**
braised fennel, sweet onion jam,
pickled baby vegetables 35
- grilled vegetable boudin**
manchego cheese mornay sauce 35
- ### melodic duos
- grilled salmon and herb roasted chicken**
sauce chivry and roasted tomato coulis 53
- grilled chicken and rosemary skewered shrimp**
provencale sauce and citron emulsion 54
- filet of beef and atlantic salmon**
sauce poivarde and shrimp hollandaise 57
- center cut sirloin and goat cheese stuffed chicken**
wild mushroom demi-glace and
herbed mornay sauce 52
- filet mignon and crab stuffed jumbo prawn**
cabernet reduction and
shellfish beurre blanc 58
- chilean sea bass and porcini dusted tenderloin**
truffle sauce and parsley, lime jus 60
- filet mignon and petite lobster tail**
veal reduction and lobster butter market price

dinner desserts

- trio of seasonal sorbets**
fresh berries, cinnamon plantain tuile
- warm chocolate lava cake**
grand marnier anglaise
- mascarpone cheesecake**
seasonal berries, strawberry jus, mint syrup
- strawberry short cake**
vanilla scented genoise, fresh berry compote,
sweet basil syrup and chantilly cream
- contemporary tiramisu**
espresso soaked ladyfingers, sweetened
mascarpone, mocha cream
- chocolate bomb**
chocolate sponge cake, godiva
chocolate mousse with kaluha
- roasted apple crisp**
brandy caramel, cinnamon ice cream
- butterscotch & toffee brioche bread pudding**
warm bananas foster sauce
- chocolate chip cannoli**
crisp shell with mascarpone and chocolate filling,
berry coulis and chocolate shavings
- blueberry financier**
pineapple confit, blueberry caramel,
cinnamon gelato
- chef's symphony**
a petite selection of any three of our signature
selections for each guest
add \$3.00 per person to the entrée selection

wine list

sparkling choices

charles de fere, brut "cuvee jean louis" france	\$28
cavit, prosecco, brut, italy	\$41
domaine chandon, brut reserve, california	\$46

sweet white / blush

sycamore lane, white zinfandel, california	\$28
ch ste. michelle, riesling	\$30

white selections

francis coppola, pinot grigio, california	\$28
trinity oaks, pinot Grigio, california	\$41
sterling vintners chardonnay, california	\$33
antinori, chardonnay, toamesca, italy	\$36
santa margherita, pinot grigio, italy	\$60
simi, sauvignon blanc, california	\$38
franciscan, chardonnay, california	\$51

red selections

francis coppola, shiraz, california	\$28
red diamond, merlot, washington	\$32
burgess, merlot, napa, california	\$53
castello di gabbiano, chianti, italy	\$32
antinori, villa antinori, italy	\$52
14 hands, cabernet sauvignon, washington	\$40

please inquire with your catering manager for a full version of fiorella's cucina toscana's wine list

host bars

appreciated bar

absolute, bombay sapphire,, bacardi superior, jose cuervo, Johnny walker black label, jack daniels, crown royal, hennessey v.s.o.p.	\$7
imported beer corona, amstel light, Heineken	\$6
domestic beer miller lite, budweiser, sam adams	\$5
premium wines (sterling, 14 hands)	\$7
soft drinks	\$4
bottled water	\$4
imported water (panna, pelligrino)	\$5

familiar bar

smirnoff, beefeater, bacardi, sauza gold, johnny walker red label, seagrams 7, hennessey v.s.	\$6
imported beer	
corona, amstel light, heineken	\$6
domestic beer	
miller lite, budweiser, bud light	\$5
familiar wines (coppola)	\$6
soft drinks	\$4
bottled water	\$4
imported water (panna, pelligrino)	\$5

package bars

appreciated bar one hour	\$20
appreciated bar two hours	\$28
appreciated bar three hours	\$36
familiar bar one hour	\$18
familiar bar two hours	\$25
familiar bar three hours	\$31
beer and wine bar one hour	\$15
beer and wine bar two hours	\$21
beer and wine bar three hours	\$27

prices are per person

bartender fee of \$100 for the first 3 hours, additional hours at \$15 per hour

it is the policy of the westin imagine orlando hotel to serve premium beverages by persons authorized and certified to sell and serve alcoholic beverage for consumption on premises.

cash bar

appreciated bar

absolut, bombay sapphire,, bacardi superior, jose cuervo, Johnny walker black label, jack daniels, crown royal, hennessey v.s.o.p.	\$8
imported beer	
corona, amstel light, heineken	\$6
domestic beer	
miller lite, budweiser, sam adams	\$5
premium wines (sterling, 14 hands)	\$8
soft drinks	\$4
bottled water	\$4
imported water (panna, pelligrino)	\$5

familiar bar

Smirnoff, beefeater, bacardi, sauza gold, johhny walker red label, seagrams 7, hennessey v.s.	\$7
imported beer	
corona, amstel light, heineken	\$6
domestic beer	
miller lite, budweiser, bud light	\$5
familiar wines (coppola)	\$7
soft drinks	\$4
bottled water	\$4
imported water (panna, pelligrino)	\$5

bartender fee of \$100 for the first 3 hours, additional hours at \$15 per hour

cashier fee of \$50 for the first three hours, additional hours at \$15

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enhancements

tropical fruit punch (alcohol free)	\$38
house made lemonade (alcohol free)	\$40
rum punch	\$65
champagne punch (all by the gallon)	\$65
premium cordial bar	\$12
kaluha, grand marnier, frangelico, amaretto, bailys, godiva	

premium martini bar	\$15
absolut mandarin, grey goose citron, skky pomegranate, van gogh espresso	

priced per person