



ORANGE COUNTY  
**NATIONAL**  
Golf Center and Lodge

# *Catering Menu*



Orange County National Golf Center & Lodge  
16301 Phil Ritson Way Winter Garden FL, 34787

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# Breakfast

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

## BREAKFAST SANDWICHES

**\$12.95pp++**

Assortment of Breakfast Sandwiches:  
Applewood Smoked Bacon,  
Sausage  
Egg & Cheddar Cheese

## HOT BREAKFAST BUFFET

**\$19.95pp++**

Assorted Pastries  
Scrambled Eggs  
Applewood Smoked Bacon &  
Sausage Links  
Breakfast Potatoes  
French Toast or Waffles  
with Maple Syrup  
Fresh Fruit

# Breakfast

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

## BRUNCH

**\$26.95pp++ (Groups 20+)**

Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon  
Sausage Links  
French Toast or Pancakes  
with Maple Syrup  
Chicken & Waffles  
Shrimp & Grits  
Buttermilk Biscuit  
with Honey Butter  
Mixed Garden Salad  
Fresh Cut Fruit

## OMELET STATION

**\$9.95pp++ (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, Peppers,  
Mushrooms, Spinach and Avocado.

# Breakfast

## MIMOSA BAR

**\$19.95pp++**

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

## BLOODY MARY BAR

**\$19.95pp++**

Topping Bar Includes:  
Tabasco, Olives, Bacon.  
Celery & Hard Boiled Eggs

# Lunch

*All Buffets include Freshly Brewed Unsweet, Tea Lemonade & Water Station*

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

## CLASSIC AMERICAN

**\$22.95pp++**

***Your Choice of 2 Proteins:***

Pure Ground Beef Hamburgers

Hot Dogs

Grilled Chicken

***Toppings Include:***

Sliced Tomatoes, Lettuce & Onions

Assorted Cheeses

Ketchup, Mustard & Mayo

House Made Chips

Coleslaw

**Fresh Baked Cookies & Brownies**

## TASTE OF ITALY

**\$22.95pp++**

Classic Caesar Salad

Parmesan Crusted Chicken

Meatballs with Marinara

Bowtie Pasta with Olive Oil

Warmed Garlic Breadsticks

**Cannoli with Chocolate Chips**

## SOUTHERN BBQ

**\$22.95pp++**

Barbeque Chicken

Barbeque Pulled Pork

Cornbread

Classic Coleslaw

Baked Beans

Mac & Cheese

**Chocolate Chip Cookies**

## FIESTA FARE

**\$22.95pp++**

Build your own:

***Two Proteins:***

Ground Beef, and Chicken Fajita

***Toppings Include:***

Shredded Cheeses, Salsa, Sour Cream, Diced

Onions, & Jalapenos

Cilantro Rice

Black Beans & Corn

Warm Flour Tortillas

**Cinnamon Sugar Churros**

**with Chocolate Sauce**

# Lunch

## BOXED LUNCH OPTION

**\$13.95pp++**

***Perfect for Business Meetings &  
Tournaments!***

**Includes: Chips & Cookie  
Choice of:**

### **Cold:**

Turkey with Cheddar Cheese  
Ham with Cheddar Cheese  
Roast Beef with Smoked Guda  
Vegetable Wrap  
Grilled Chicken Caesar Wrap

# Appetizers

*Hors D'Oeuvres come at 100 pieces per platter  
To upgrade your Hors D'Oeuvres to being passed by a banquet server is  
\$50 per appetizers*

## HORS D'OEUVRES

Mini Kobe Beef Meatloaf	\$600
Bacon Wrapped Scallops	\$500
Mini Sliders (BBQ Pork or Burgers)	\$425
Blue Crabcake Bites with a Creamy Remoulade	\$350
Coconut Shrimp with Sweet Thai Chili Sauce	\$350
Chicken Satay with Peanut Sauce	\$350
Jumbo Shrimp Cocktail	\$300
Pigs in a Blanket	\$250
Mini Mac & Cheese Jalapeno Bites	\$225
Assorted Flatbreads (3 Flavors and 4 of each)	\$200
Mini Beef Empanada	\$175
Vegetable Spring Rolls	\$150
Chicken or Vegetable Potstickers	\$150
Italian Meatballs	\$150

## DISPLAYS

*Displays are prepared to serve 75 people*

Fruit Display	\$400
Vegetable Crudit� Tray	\$300
Gourmet Cheese with Assorted Crackers	\$225
Caprese Salad	\$200
Spinach Artichoke Dip	\$150
Hummus	\$150

# Dinner

*Includes rolls and butter*

*Served buffet style. Plated meals are available at an additional*

**\$5.00++ per person**

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

\*Denotes Market Price Subject to Change

## VIP BUFFET

**\$45.95pp++**

Choice of two meats &  
three sides

\*Filet of Beef Carving Station\*

\*Prime Rib Carving Station\*

Bacon Wrapped Pork Loin

Lobster Ravioli

Pan Seared Mahi

Double Cut Glazed Pork Chops

Spinach, Mushrooms & Goat

Cheese Stuffed Chicken

Jumbo Grilled Shrimp

Sauteed Wild Mushrooms

Vegetable Fried Rice

Red Skinned Mashed Potatoes  
with Truffle Oil

Baked Lobster Macaroni &  
Cheese

Roasted Rosemary Fingerling  
Potatoes

Caesar Salad Bar

House Salad Bar

Sauteed Spinach with Pine  
Nuts

## PREMIERE BUFFET

**\$35.95pp++**

Choice of two meats &  
two sides

\*Grilled Salmon\*

Teriyaki Pork Tenderloin

\*Marinated Grilled Flank Steak\*

Short Rib Ravioli

Parmesan & Herb Crusted  
Chicken

Crab Cakes

Chicken Cordon Blue

Pan Seared Snapper

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Parmesan Risotto / Vegetable  
Risotto

Grilled Seasonal Vegetables  
Cilantro Lime Rice

Rosted Corn on the Cob

Truffle Macaroni & Cheese

Caesar Salad Bar

Garden Salad Bar

Rosted Brussel Sprouts  
with Garlic

Garlic Green Beans  
with Toasted Almonds



# Dinner

*Served buffet style. Plated meals are available at an additional*

**\$5.00++ per person**

*All Buffets are served with Freshly Brewed Unsweet Tea,  
Lemonade & Water Station*

## CUCIANA ITALIAN

**\$27.95pp++**

Chicken Parmesan and Meatballs  
Basil Marinara and Alfredo Sauce  
Cavatappi Pasta with Olive Oil  
Sautéed Vegetables  
Warm Garlic Breadsticks  
Classic Caesar Salad or Tomato,  
Mozzarella, Cucumber Salad, with a  
Balsamic Reduction  
Chocolate Chip Cannoli's

## SOUTHERN BBQ

**\$28.95pp++**

Southern Fried Chicken  
BBQ Pork  
Baked Mac & Cheese  
Rosted Corn or Corn on the Cob  
Baked Beans  
Cornbread & Biscuits with Honey Butter  
Warm Apple Cobbler with Ice Cream

## FIESTA FARE

**\$29.95pp++**

Choice of 2  
Mojo Pork, Grilled Marinated Steak,  
or Garlic Lime Shrimp  
Cilantro Lime Rice  
Black Beans and Corn  
Sautéed Peppers & Onions  
Queso & Chips  
Warm Tortillas  
Shredded Cheese, Salsa, Sour Cream,  
Jalapenos, Guacamole  
Fried Raspberry Cheesecake  
Cinnamon Sugar Churros with  
Chocolate Sauce

# Carving

Carving stations can be added on to any buffet or custom menu at market pricing.

You can build a buffet using a carving station as the main entree at market price then two additional sides for \$20.00 per person ++

## CARVING STATIONS

***Market price pp++***

Herb Roasted Turkey Breast  
Cranberry Sauce/Gravy

Brown Sugar Glazed Ham  
Grilled Pineapple

Roasted Prime Rib of Beef  
Au Jue Horseradish Cream

Filet of Beef  
Rosemary Demi Glaze

Herb & Dijon Crusted Pork Loin

# *Desserts*

**\$6.00pp++**

*Cannoli*

*Cheesecake*

*Keylime Pie*

*Apple Pie*

*Pecan Pie*

*Tiramisu*

*Chocolate Cake*

*Chocolate Chip Cookies & Brownies*

# *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\* \$500.00 (40 people max)  
Orange 83 Dining Room Front\* \$900.00 (125 people max)  
Orange 83 Dining Room All\* \$1200.00 (250 people max)  
Executive Board Room\* \$400.00 (20 people max)  
83 Lawn with market lighting \$800.00 (150 people max)  
The 83 Terrace \$500 (100 people max)  
Additional Hours \$200.00 per hour

### **Your rental includes:**

Complimentary Linens: White or Black  
Complimentary Napkins White or Black  
Complimentary Parking  
Complimentary A/V  
Complimentary Cake cutting with disposables

### **Additional Rentals:**

Specialty Linen Priced Upon Request  
White Chair Covers \$4.00 per chair  
Chiavari Chairs \$9.00 per chair  
Chargers (Gold or Silver) \$2.00 per plate  
Centerpieces \$10 each

\*January to April - additional \$200

\*Friday to Sunday - additional \$200

\*Rental includes up to 4 hours - plus 1 hour of set up and  
1 hour of clean up.

\*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.

### **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 guaranteed 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.

\*\$100.00 Service charge for confetti/glitter clean up fee.

