
BANQUET MENUS



WORLD
EQUESTRIAN CENTER®

LEGEND

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LUNCH	15
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BREAKFAST



BREAKFAST

ALL BREAKFAST BUFFETS ARE SERVED WITH FLORIDA ORANGE JUICE AND FRESHLY BREWED COFFEE,
DECAF COFFEE AND ASSORTED TEAS
A PRODUCTION FEE OF 250 WILL BE CHARGED FOR GUARANTEES UNDER 25 PEOPLE
90 MINUTES OF SERVICE MAXIMUM

DERBY EXPRESS

36 PER PERSON

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries
ASSORTED DANISHES, croissants, muffins
YOGURT, almond granola, local honey
DRY CEREALS, served with 2% milk, fat-free milk
ADD SCRAMBLED EGGS – 5 PER PERSON

FIESTA

39 PER PERSON

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries
CINNAMON STICKY BUNS
SPICED PUMPKIN OATMEAL, agave, pumpkin seeds, chia seeds, raisins
CHILAQUILES WITH SCRAMBLED EGGS, tortilla, salsa roja, cotija, jalapeño, cilantro, cream
SMOKED BACON AND SAUSAGE LINKS
BREAKFAST BURRITOS, chorizo, eggs, pepper jack, pico de gallo, potatoes

HEALTHY

42 PER PERSON

FLORIDA FRUITS, citrus, banana, mango, pineapple, melon, berries
STEEL-CUT OATMEAL, almonds, berries, local honey, raisins, cranberries, chia seeds
MILK, 2%, skim, almond milk
HARD-BOILED EGGS, salt, pepper
EGG WHITE FRITTATA, spinach, peppers, scallions, asparagus, garlic, tomato, goat cheese
ADD TURKEY BACON OR CHICKEN SAUSAGE – 5 PER PERSON

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
ocalasales@wec.net



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DECAF COFFEE AND ASSORTED TEAS
A PRODUCTION FEE OF 250 WILL BE CHARGED FOR GUARANTEES UNDER 25 PEOPLE
90 MINUTES OF SERVICE MAXIMUM

EXPO BARN

48 PER PERSON

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries
ASSORTED DANISHES, croissants, muffins
YOGURT, almond granola, local honey
DRY CEREALS, served with 2% milk, fat-free milk
SCRAMBLED EGGS
SMOKED BACON AND SAUSAGE LINKS
ROASTED BREAKFAST POTATOES, caramelized onions, peppers, herbs, ketchup
EVERYTHING BAGELS, WHITE TOAST, WHOLE WHEAT TOAST, SOURDOUGH, whipped butter, jam

GRANDSTAND

52 PER PERSON

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries
ASSORTED DANISHES, croissants, muffins
YOGURT, almond granola, local honey
DRY CEREALS, served with 2% milk, fat-free milk
STEEL-CUT OATMEAL, almonds, berries, local honey, raisins, cranberries
SCRAMBLED EGGS
SMOKED BACON AND SAUSAGE LINKS
ROASTED BREAKFAST POTATOES, caramelized onions, peppers, herbs, ketchup
FRENCH TOAST, maple syrup, berries, whipped cream
EVERYTHING BAGELS, WHITE TOAST, WHOLE WHEAT TOAST, SOURDOUGH, whipped butter, jam
EGG WHITES, TURKEY BACON AND SAUSAGE IS AVAILABLE UPON REQUEST

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BRUNCH

STALLION BRUNCH

ALL BREAKFAST BUFFETS ARE SERVED WITH FLORIDA ORANGE JUICE AND FRESHLY BREWED COFFEE, DECAF COFFEE AND ASSORTED TEAS

81 PER PERSON | 90 MINUTES OF SERVICE MAXIMUM

FRUIT, GRAINS & YOGURT

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries

YOGURT, almond granola, local honey

DRY CEREALS, served with 2% milk, fat-free milk

STEEL CUT OATMEAL, almonds, berries, local honey, raisins, cranberries

EGGS & SIDES

SCRAMBLED EGGS

SMOKED BACON

SAUSAGE LINKS

ROASTED BREAKFAST POTATOES, caramelized onions, peppers and herbs, ketchup

FROM THE GRIDDLE

BUTTERMILK PANCAKES, maple syrup, berries, whipped cream

FRENCH TOAST, maple syrup, almonds, berries, whipped cream

LUNCH STARTERS & ENTRÉES

TOMATO BASIL BISQUE

ARTISAN GREEN SALAD, heirloom beets, goat cheese, pistachio, dill, herb vinaigrette, buttermilk garlic dressing

CHEESE RAVIOLI, pancetta, alfredo sauce, peas, sun-dried tomato

SMOKED SALMON, dill, red onions, chives, cream cheese, bagel crisps, lettuce

ROASTED GARLIC CHICKEN BREAST, lemon cream sauce, wild rice, broccolini

GRILLED PRIME BAVETTE STEAK, marble potatoes, pearl onions, chimichurri

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BRUNCH

JAZZ BRUNCH

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESH FRUIT JUICE AND FRESHLY BREWED COFFEE, DECAF COFFEE AND ASSORTED TEAS

116 PER PERSON | 90 MINUTES OF SERVICE MAXIMUM

FRUIT, GRAINS & YOGURT

SLICED SEASONAL FRESH FRUIT

INDIVIDUAL ASSORTED YOGURTS AND GRANOLA

CROISSANTS, DONUTS, GEORGIA PECAN STICKY BUNS, preserves, honey, whipped butter

BLUEBERRY BUTTERMILK TARTS

EGGS & SIDES

SCRAMBLED EGGS

HASH BROWN CASSEROLE, bacon, cheddar cheese, scallions

EGGS BENEDICT, country ham, hollandaise sauce, English muffin

APPLEWOOD SMOKED BACON

COUNTRY HAM

BREAKFAST CHARCUTERIE

BRIE, BOURSIN, GOAT, AND BURRATA CHEESE

PROSCIUTTO, SALAMI

ROASTED TOMATO, PICKLED ONION, MELON SALAD

BASIL PESTO, FIG JAM

GRILLED ARTISAN BREADS

FROM THE GRIDDLE

BUTTERMILK PANCAKES, maple syrup, honey, whipped butter, pecans

LUNCH STARTERS & ENTRÉES

INDIVIDUAL GREEN SALAD, seasonal vegetables, buttermilk dressing, white balsamic vinaigrette

FRIED GREEN TOMATO AND PIMENTO CHEESE STACK

GRILLED ASPARAGUS

SHRIMP AND HEIRLOOM STONE-GROUND GRITS, tasso cream gravy, shredded cheddar cheese, scallions

NASHVILLE HOT CHICKEN, pepper jam

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For more information please contact
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BREAKFAST ENHANCEMENTS

90 MINUTES OF SERVICE MAXIMUM

BREAKFAST BURRITOS

15 PER PERSON

FLOUR TORTILLA WRAP, chorizo, pepper jack cheese, potato, salsa roja

OATMEAL BAR

12 PER PERSON

STEEL-CUT OATMEAL, almonds, pecans, raisins, cranberries, apricots, berries, chia seeds,
chocolate chips, local honey, maple syrup

2% MILK OR SKIM MILK

ALMOND MILK UPON REQUEST

FRENCH TOAST STATION

11 PER PERSON | CHEF ATTENDANT FEE – 300

THICK CUT Brioche bread

strawberries, blueberries, maple syrup, bourbon pecan syrup, candied pecans,
whipped cream

WAFFLE OR PANCAKE STATION

12 PER PERSON | CHEF ATTENDANT FEE – 300

WAFFLES OR PANCAKES

chocolate chips, berries, pecans, whipped cream, butter, maple syrup, bourbon pecan syrup

MADE TO ORDER EGGS

17 PER PERSON | CHEF ATTENDANT FEE – 300

FARM FRESH ORGANIC EGGS AND EGG WHITES

peppers, onions, spinach, garlic, jalapeños, sundried tomato

smoked ham, bacon, sausage, chorizo

Swiss, feta, goat, pepper jack, cheddar cheese

ADD SMOKED SALMON – 5 PER PERSON

ADD BLUE CRAB – 8 PER PERSON

POTATO HASH BOWL

22 PER PERSON | CHEF ATTENDANT FEE – 300

SCRAMBLED EGGS, Yukon gold potatoes, garden herbs

BRAISED BEEF SHORT RIBS, mushrooms, onions, peppers

SWEET POTATO, vegan chorizo, spinach, spanish onions, peppers

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BREAKFAST ENHANCEMENTS

90 MINUTES OF SERVICE MAXIMUM

CARVING STATION

ADD TO BREAKFAST OR BRUNCH | 6 PER PERSON

REPLACEMENT OF MEAT ON PREPARED MENU | 18 PER PERSON

CHEF ATTENDANT FEE – 300

includes buttermilk biscuits, Texas toast, honey mustard, barbecue sauce, pepper jelly, whipped butter

WHOLE-PIT VIRGINIA HAM

TENDER SMOKED WHOLE SLAB BACON

LOCAL SMOKED ROPE SAUSAGE

APPLE AND MAPLE GLAZED PORK BELLY WITH SPICY HONEY

SALT AND ROSEMARY CRUSTED PRIME TRI TIP WITH HORSERADISH CREAM

À LA CARTE

ASSORTED HOMEMADE DANISHES – 65 per dozen

BUTTER AND CHOCOLATE CROISSANTS – 65 per dozen

ASSORTED COOKIES OR BROWNIES – 65 per dozen

WHOLE FRESH FRUIT – 4 each

FLORIDA FRUITS, citrus, mango, pineapple, melon, berries – 7 per person

DRY CEREAL, skim, 2% milk – 6 per person

HARD BOILED EGGS – 36 per dozen

SOUTHWESTERN BREAKFAST WRAP, eggs, jack cheese, corn, sausage, pico de gallo – 8 each

À LA CARTE BEVERAGES

STARBUCKS FRESHLY BREWED COFFEE – 115 per gallon

CHICORY BLENDED COFFEE BEVERAGE – 108 per gallon

SEATTLE'S BEST FRESHLY BREWED COFFEE – 99 per gallon

SEATTLE'S BEST FRESHLY BREWED DECAFFEINATED COFFEE – 99 per gallon

ASSORTED GOURMET TEAS – 99 per gallon

BOTTLED ICED TEA – 6 per bottle

FRESHLY BREWED SOUTHERN ICED TEA, sweet or unsweet – 90 per gallon

SEASONAL LEMONADE – 90 per gallon

STARBUCKS BOTTLED FRAPPUCCINO – 10 per bottle

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BREAKFAST ENHANCEMENTS

90 MINUTES OF SERVICE MAXIMUM

SODA & WATER

COCA-COLA PRODUCTS – 6 per bottle

Coke, Diet Coke, Coke Zero, Sprite

BOTTLED SPRING WATER – 5 per bottle

SMART WATER – 7 per bottle

SAN PELLEGRINO BOTTLED WATER – 7 per bottle

COCONUT WATER – 8 per bottle

POWERADE – 6 per bottle

INFUSED ICE WATER – 65 per gallon

cucumber, berry, ginger, citrus and mint

JUICE

FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE – 89 per gallon

INDIVIDUAL PRESSED JUICES – 8 per glass

APPLE, TOMATO, CRANBERRY OR V8 VEGETABLE JUICE – 89 per gallon

TROPICAL FRUIT PUNCH – 75 per gallon

ASSORTED BOTTLED JUICES – 7 per bottle

ENERGY DRINKS & MORE

MONSTER, NOS AND REIGN ENERGY DRINKS – 7 per can

RED BULL, regular or sugar free – 7 per can

CORE POWER PROTEIN SHAKES – 8 per bottle

strawberry, vanilla, banana, chocolate

SMOOTHIE BAR

15 PER PERSON

POWER BERRY, blueberry, banana, orange juice

TROPICAL BREEZE, mango, banana, citrus, strawberry

VITAMIN C BLAST, orange juice, lemon, lime, kale, spinach, banana

PROTEIN POWDER – 3 PER PERSON

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TO-GO BREAKFAST

ALL PACKAGES INCLUDE BOTTLED WATER AND ORANGE JUICE

EARLY MORNING DEPARTURE

31 PER PERSON

HARD-BOILED EGGS

KIND BAR

INDIVIDUAL FRUIT YOGURT

WHOLE SEASONAL FRUIT

CHEF'S CHOICE OF BREAKFAST BREAD, butter, preserves

SUNRISE DEPARTURE

35 PER PERSON | AVAILABLE FOR GUESTS DEPARTING BEFORE 5AM

ADD ADDITIONAL HANDHELD SELECTION – 5 PER PERSON

BREAKFAST HANDHELD SELECTIONS (SELECT ONE):

applewood smoked bacon, egg, cheese, croissant

egg, cheese, english muffin

sausage, egg, cheese, buttermilk biscuit

vegan sausage, potato, peppers, wrap

applewood smoked bacon, onion and Gruyère cheese frittata

spinach and mozzarella egg white frittata

GRANOLA BAR

INDIVIDUAL FRUIT YOGURT

WHOLE SEASONAL FRUIT

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BREAKS



BREAKS

30 MINUTES OF SERVICE MAXIMUM

GONE NUTS

PRICED PER POUND

HOUSE-ROASTED NUTS – 38

CANDIED RUM-ROASTED PECANS – 45

CASHEWS – 60

PISTACHIOS – 60

MARCONA ALMONDS – 60

TRAIL RIDE

20 PER PERSON

salty pretzels, yogurt-covered raisins, dried cherries, roasted peanuts, golden raisins, sunflower seeds, chocolate chunks, gummy bears, wasabi peas, banana chips, M&M's

MINI PLATTERS

PRICED PER PERSON

BUFFET PRESENTATION WITH INDIVIDUAL SERVINGS

DOMESTIC CHEESE BOARD – 16

preserves, mustard, crackers

INDIVIDUAL CHARCUTERIE – 21

pickles, mustard

INDIVIDUAL BABY CRUDITÉS – 16

ranch, hummus

INDIVIDUAL ARTISAN CHEESE SELECTION – 19

BALLPARK

25 PER PERSON

MINI HOT DOGS, ketchup, mustard, relish

NOVELTY ICE CREAMS

ice cream sandwich, cookie sandwich, creamsicles

CRACKER JACKS AND ROASTED PEANUTS

SOFT PRETZEL BITES, honey, spicy mustard

BOTTLED COLA

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BREAKS

30 MINUTES OF SERVICE MAXIMUM

CHIPS & DIPS BAR

19 PER PERSON

BBQ KETTLE CHIPS WITH ROASTED ONION DIP
CORN TORTILLA CHIPS WITH ASSORTED SALSAS
SEA SALT AND ROSEMARY PITA WITH TAHINI HUMMUS
ASSORTED SODAS

À LA CARTE CHIPS & DIPS

PRICED PER PERSON

PIMENTO CHEESE WITH HOUSE PORK RINDS - 13
SPINACH AND ARTICHOKE DIP WITH PITA BREAD - 21
TORTILLA CHIPS WITH SALSA AND GUACAMOLE - 17

COOKIE JAR

42 PER DOZEN

CHOCOLATE CHIP, PEANUT BUTTER, DOUBLE FUDGE, OATMEAL RAISIN, SUGAR

WEC MINI DONUT

24 PER DOZEN

ASSORTMENT OF GLAZED, CINNAMON SUGAR, CHOCOLATE GLAZED AND POWDERED MINI DONUTS

SUNDAE BAR

24 PER PERSON

VANILLA AND CHOCOLATE ICE CREAM

toasted peanuts, chocolate fudge, salted caramel sauce, sprinkles, strawberries, banana,
Oreos, whipped cream, toffee, cherries, waffle cups

PRETZEL TIME

34 PER PERSON

CINNAMON SUGAR PRETZEL BITES
SALTED PRETZEL BITES
SOFT PRETZELS
DRUNKEN MUSTARD
CHEESE SAUCE

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BREAKS

30 MINUTES OF SERVICE MAXIMUM

ENERGY BOOSTER

25 PER PERSON

YOGURT-COVERED PRETZELS
AÇAÍ BLUEBERRY SMOOTHIES
BLUEBERRY MUFFINS
GRANOLA BARS
SAN PELLEGRINO BOTTLED WATER
ASSORTED ENERGY DRINKS

NOSTALGIC CANDY BAR

26 PER PERSON

jars filled with assortment of Hershey's Kisses, Milky Way Minis, Snickers, 3 Musketeers, Tootsie Rolls, plain M&M's, peanut M&M's, Mary Janes, Smarties, York Peppermint Patties, Almond Joys

KETO

27 PER PERSON

AVOCADO EGG SALAD CUPS
TURKEY WRAPS
SPICY EDAMAME DIP, celery, carrots, broccoli
PICKLE SPEARS AND BUFFALO CAULIFLOWER BITES
COCONUT YOGURT PARFAITS
CHOCOLATE COCONUT BARS

CITRUS BREAK

27 PER PERSON

FRESH FLORIDA ORANGES AND CITRUS MERINGUE TARTS
AGED WHITE CHEDDAR, ORANGE BLOSSOM HONEY AND CRACKERS
ORANGE POPPYSEED CUPCAKES, orange buttercream

EXPO BARN BREAK

28 PER PERSON

NACHOS WITH TORTILLA CHIPS, jalapeños, cheese sauce
CORN DOGS, ketchup, mustard
WARM SOFT PRETZELS, cheese sauce, whole grain mustard
CRACKER JACKS AND ROASTED PEANUTS
NOVELTY ICE CREAMS

Pricing is exclusive of 24% service charge and applicable state taxes

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BREAKS

30 MINUTES OF SERVICE MAXIMUM

SOUTHERN HOSPITALITY BREAK

44 PER PERSON

INDIVIDUAL CHARCUTERIE, pickles, mustard
INDIVIDUAL BABY CRUDITÉS, ranch, hummus
INDIVIDUAL ARTISAN CHEESE SELECTION
ASSORTED WHOLE SEASONAL FRUIT
ICED TEA, sweet and unsweet
LEMONADE

ALL-DAY BEVERAGE BREAK

29 PER PERSON | 7-HOUR SERVICE, ADDITIONAL HOUR 4 PER PERSON

ASSORTED SODA
BOTTLED WATER
SEATTLE'S BEST COFFEE, regular and decaf
HOT TEA

ALL-DAY HOT BEVERAGE BREAK

25 PER PERSON | 7-HOUR SERVICE, ADDITIONAL HOUR 4 PER PERSON

SEATTLE'S BEST COFFEE, regular and decaf
HOT TEA

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LUNCH



TO-GO LUNCH

INCLUDES SELECTION OF ONE SALAD AND ONE DESSERT, BOTTLED WATER, KETTLE CHIPS,
WHOLE FRUIT AND CONDIMENTS
41 PER PERSON

SANDWICHES & SALADS

SELECT ONE | ADD AN ADDITIONAL SANDWICH OR SALAD – 5 PER PERSON

CLUB SANDWICH

oven-roasted turkey, black forest ham, crisp applewood smoked bacon, heirloom tomato,
lettuce, kaiser roll

ROAST BEEF AND GRUYÈRE SANDWICH

horseradish coleslaw, heirloom tomato, baby pickles, rosemary focaccia

GRILLED VEGETABLE WRAP

fresh mozzarella cheese, basil pesto, roasted red peppers, grilled squash, baby spinach, tortilla

CHICKEN SALAD SANDWICH

Duke's mayonnaise, mixed lettuces, multigrain croissant

ITALIAN SANDWICH

salami, cured ham, capicola, provolone, cheese, tomato, pepperoncini, olive and red
pepper salad, hoagie roll

COBB SALAD

mixed lettuces, roasted turkey, hard-boiled egg, tomato, bacon, shredded cheddar cheese,
avocado ranch dressing

NIÇOISE SALAD

spinach and arugula, seared tuna, baby red potatoes, snap beans, tomatoes, white balsamic
vinaigrette

GRILLED CHICKEN CAESAR SALAD

romaine lettuce, parmesan cheese, garlic croutons, creamy caesar dressing

HEIRLOOM TOMATO CAPRESE SALAD

marinated mozzarella cheese, fresh basil, arugula, olive oil, sea salt, aged balsamic vinaigrette

WALDORF CHICKEN SALAD

grapes, pecans, apples, celery hearts, bibb lettuce, lemon poppyseed dressing

SIDES

SELECT ONE

CREAMY SOUTHERN COLESLAW

ROASTED VEGETABLE ORZO PASTA SALAD

SOUTHERN POTATO SALAD

FRUIT SALAD

QUINOA SALAD, oranges, pistachios

GREEN LENTIL AND HERB SALAD

DESSERTS

SELECT ONE

FUDGE BROWNIE

RICE KRISPIE TREAT

CHOCOLATE CHIP COOKIE

STRAWBERRY SHORTCAKE VERRINE

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BUFFET



LUNCH BUFFETS

INCLUDES ICED TEA AND WATER

A PRODUCTION FEE OF 250 WILL BE CHARGED FOR GUARANTEES UNDER 25 PEOPLE

60 MINUTES OF SERVICE MAXIMUM

JUMPER BBQ BUFFET

61 PER PERSON

HOUSE SALAD, romaine lettuce, shaved red cabbage, tomato, cucumber, ranch dressing, balsamic vinaigrette

POTATO SALAD, dijon mustard, chow chow, celery, scallion, Duke's mayonnaise

GRILLED GARLIC CHICKEN BREAST

MARINATED FLANK STEAK, charred onions

VEGETARIAN BAKED BEANS, pickled jalapeño

MACARONI AND CHEESE

ROLLS, butter

SEASONAL FRUIT COBBLER, whipped cream

S'MORES COOKIES

WEC DELI

65 PER PERSON

MINISTRONE SOUP

TOSSED SALAD, carrots, cucumbers, radishes, tomato, herb vinaigrette, ranch dressing

ARTISAN SLICED BREAD, ROLLS, HOAGIE ROLLS

SLICED LUNCH MEAT, ham, roast beef, turkey, pastrami, roasted chicken

SLICED CHEESE, cheddar, Swiss, provolone, American

TOPPINGS, lettuce, sliced tomatoes, onions, pickles, pepperoncini, roasted red peppers, olives

CONDIMENTS, Duke's mayonnaise, gulden's spicy brown mustard, yellow mustard

ASSORTED KETTLE CHIPS

TURTLE VERRINES

KEY LIME TARTS

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LUNCH BUFFETS

SOUTHERN MEAT & THREE BUFFET

62 PER PERSON

SOUTHERN BUTTERMILK BISCUITS, local honey, butter, jam

ROMAINE SALAD, red onions, tomato, cucumber, ranch, balsamic dressing

MEATS

CHOOSE ONE - ADDITIONAL PROTEIN, 8 PER PERSON

GRILLED TRI TIP

SMOKED PORK SHOULDER

BRISKET

FRIED CHICKEN

SIDES

CHOOSE THREE - ADDITIONAL SIDE, 5 PER PERSON

MACARONI AND CHEESE

SOUTHERN CHEESE GRITS

MASHED POTATOES

COLLARD GREENS

BRUSSELS SPROUTS

GREEN BEAN CASSEROLE

BARBECUE BAKED BEANS

POTATO SALAD

COLESLAW

DESSERTS

BUTTERMILK PIE

SEASONAL COBBLER, whipped cream

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LUNCH BUFFETS

LATIN CANTINA BUFFET

65 PER PERSON

CANTINA-STYLE TORTILLA SOUP, limes, cotija, crispy tortilla strips

ROMAINE SALAD, chickpeas, red onions, cucumbers, grilled corn, cilantro pesto

PORK AL PASTOR AND CARNE ASADA

CHILE RICE, charred poblano

REFRIED BEANS

CHILI-LIME DUSTED TORTILLA CHIPS, salsa verde

TOPPINGS, charred tomato salsa, pickled jalapeño peppers, jack cheese, flour tortillas, pineapples, cilantro, onions, mexican cream

CINNAMON SUGAR DUSTED CHURROS, abuelita chocolate sauce

MEXICAN CHOCOLATE CREAM TARTS

SOUTHERN 'QUE BUFFET

72 PER PERSON

SOUTHERN POTATO SALAD

CREAMY COLESLAW

CUCUMBER-TOMATO ICEBOX SALAD, pickled onions, basil vinaigrette

BRUNSWICK STEW

SMOKED PULLED PORK ROAST, Carolina barbecue sauce

SMOKED CHICKEN LEGS AND THIGHS, Alabama white barbecue sauce

BAKED MACARONI AND CHEESE

GREEN BEANS, bacon, onions

FRIED OKRA, ranch dip

BUTTERMILK BISCUITS, whipped butter

STRAWBERRY SHORTCAKE TRIFLE

RED VELVET CAKE POP

LEMON MERINGUE TART

PECAN BLONDIES

Pricing is exclusive of 24% service charge and applicable state taxes

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LUNCH BUFFETS

GRILL OUT LUNCH BUFFET

71 PER PERSON | ADD SOUP – 5 PER PERSON

REDSKIN POTATO SALAD, eggs, celery, onions, bacon, mustard, mayonnaise

CREAMY COLESLAW

MIXED GREENS SALAD, cucumber, radish, tomato, red onion, balsamic vinaigrette, buttermilk
garlic dressing

HICKORY-GRILLED BARBEQUE CHICKEN

HOUSE-BLENDED ANGUS BEEF BURGERS

POTATO BUNS

TOPPINGS, lettuce, tomatoes, onions, pickles, mustard, mayonnaise, ketchup, applewood-
smoked bacon, sliced cheddar, smoked gouda, provolone

BAKED BEANS, smoked bacon

MACARONI AND CHEESE

BUTTERMILK BISCUITS, butter, local honey

KETTLE CHIPS

SEASONAL COBBLER, whipped cream

CHOCOLATE MOUSSE CAKE

TASTE OF FLORIBBEAN LUNCH BUFFET

74 PER PERSON

ARTISAN GREEN SALAD, local greens, hearts of palm, Florida oranges

CUCUMBER-CASHEW SALAD, Florida citrus dressing

VINE RIPE TOMATO SALAD, queso fresco, red onions, jicama, cilantro lime dressing

CARIBBEAN JERK CHICKEN

RED SNAPPER A LA VERACRUZANA

ROPA VIEJA BEEF EMPANADAS, avocado salsa

SWEET PLANTAINS, tamarind glaze, onions, pickles, mint

ARROZ CON GANDULES

ROLLS, butter

KEY LIME PIE

PLANT CITY STRAWBERRY SHORTCAKE TORTE

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DINNER BUFFETS

INCLUDES WATER

A PRODUCTION FEE OF 250 WILL BE CHARGED FOR GUARANTEES UNDER 35 PEOPLE
90 MINUTES OF SERVICE MAXIMUM

GRILL OUT DINNER BUFFET

91 PER PERSON | ADD SOUP – 5 PER PERSON

REDSKIN POTATO SALAD, eggs, celery, onions, bacon, mustard, mayonnaise

CREAMY COLESLAW

MIXED GREENS SALAD, cucumber, radish, tomato, red onion, balsamic vinaigrette, buttermilk
garlic dressing

BARBECUE KING SALMON

HICKORY-GRILLED BARBEQUE CHICKEN

HOUSE-BLENDED ANGUS BEEF BURGERS

POTATO BUNS

TOPPINGS, lettuce, tomatoes, onions, pickles, mustard, mayonnaise, ketchup, applewood-
smoked bacon, sliced cheddar, smoked gouda, provolone

BAKED BEANS, smoked bacon

MACARONI AND CHEESE

GREEN BEAN CASSEROLE

BUTTERMILK BISCUITS, butter, local honey

KETTLE CHIPS

SEASONAL COBBLER, whipped cream

CHOCOLATE MOUSSE CAKE

TASTE OF FLORIBBEAN DINNER BUFFET

95 PER PERSON

ARTISAN GREEN SALAD, local greens, hearts of palm, Florida oranges,

CUCUMBER-CASHEW SALAD, Florida citrus dressing

VINE RIPE TOMATO SALAD, queso fresco, red onions, jicama, cilantro lime dressing

SWEET PORK BARBACOA, pineapple

CARIBBEAN JERK CHICKEN

RED SNAPPER A LA VERACRUZANA

ROPA VIEJA BEEF EMPANADAS, avocado salsa

SWEET PLANTAINS, tamarind glaze, onions, pickles, mint

ARROZ CON GANDULES

ROLLS, butter

KEY LIME PIE

PLANT CITY STRAWBERRY SHORTCAKE TORTE

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
ocalasales@wec.net



DINNER BUFFETS

ITALIAN COWBOY BUFFET

125 PER PERSON

VEGETABLE-LENTIL SOUP

WILD ARUGULA SALAD, roasted tomatoes, artichoke hearts, shaved parmesan cheese,
limoncello vinaigrette

HEIRLOOM TOMATO CAPRESE SALAD, fresh mozzarella

SALUMI AND ANTIPASTI DISPLAY

THREE CHEESE POLENTA

BROCCOLINI, olive oil, crushed red pepper flakes

EGGPLANT PARMESAN

TUSCAN ROASTED CHICKEN, artichokes, spinach, grilled lemon

GRILLED SWORDFISH PUTTANESCA, capers, tomatoes, herbs, wine

GARLIC FOCACCIA

BOSTINI TRIFLE

ITALIAN CANNOLI

CHOCOLATE ESPRESSO TIRAMISU

LOW COUNTRY BUFFET

155 PER PERSON

MIXED FIELD GREEN SALAD, heirloom tomatoes, cucumbers, baby carrots, radishes, ranch
dressing, blue cheese dressing, white balsamic vinaigrette

SEASONAL FRUIT SALAD

SHE CRAB SOUP

GRILLED BEEF TENDERLOIN TIPS, onions, peppers, mushrooms

ROASTED PORK LOIN, sugarcane peach glaze

SHRIMP AND GRITS, Anson Mills, mushrooms, bisque, scallions

POTATO GRATIN

BAKED SWEET POTATO SOUFFLÉ, cinnamon, butter, marshmallows

GRILLED VEGETABLES

CAROLINA RED RICE

CORNBREAD

BUTTERMILK BISCUITS, honey butter

SEASONAL BREAD PUDDING, vanilla ice cream

KEY LIME TART

BANANA CREAM PIE TRIFLE

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
ocalasales@wec.net



DINNER BUFFETS

RAINBOW SPRINGS BUFFET

165 PER PERSON

GRILLED OYSTERS, cocktail sauce, horseradish, lemon, saltine crackers, mignonette
SHE-CRAB SOUP
HUSHPUPPIES
MIXED FIELD GREENS, crisp vegetables, ranch dressing, blue cheese dressing,
white balsamic vinaigrette
SOUTHERN POTATO SALAD
CORN ON THE COB
CROOKNECK SQUASH CASSEROLE
HEIRLOOM CHEDDAR CHEESE GRITS
NASHVILLE HOT FRIED CHICKEN, red pepper jelly
SMOKED BRISKET BURNT ENDS, hard cider barbeque sauce
CORNMEAL DUSTED GROUPER, lemon-dill tartar sauce
SOFT ROLLS, whipped butter
SEASONAL FRUIT CRUMBLE, vanilla ice cream
BOURBON PECAN PIE
PEACH PIE
ASSORTED COOKIES

THE STEAK HOUSE BUFFET

185 PER PERSON

CAESAR SALAD
INDIVIDUAL BABY ICEBERG WEDGE SALAD, blue cheese dressing
POACHED GEORGIA JUMBO SHRIMP COCKTAIL, cocktail sauce, lemons, chives
BOURBON GLAZED SALMON
GRILLED NEW YORK STRIP STEAK, sautéed mushrooms and onions, bordelaise sauce,
horseradish cream, chimichurri
BEEF TENDERLOIN OSCAR, jumbo lump crab in drawn butter, asparagus, sauce bearnaise
TWICE-BAKED LOADED MASHED POTATOES
ONION RINGS
CREAMED SPINACH
CRISPY BRUSSELS SPROUTS, balsamic glaze
MILK BREAD, whipped butter
NEW YORK STYLE CHEESECAKE
CHOCOLATE TURTLE VERRINES
CHERRY CRISP TARTS

Pricing is exclusive of 24% service
charge and applicable state taxes

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PLATED



FIVE-STAR EXPERIENCES

TASTES OF ITALY

275 PER PERSON | 50 PERSON MAXIMUM

Experiences include amuse, bread service, water, sweetened and unsweetened iced tea and coffee blend

Optional wine pairing 125 per person

Optional sommelier enhancement 500

Special dietary needs will be accommodated as chef's choice

FIRST COURSE

TUNA CRUDO, shaved fennel, lemon vinaigrette, fennel pollen, sea salt

SECOND COURSE

GRILLED CAESAR SALAD, white anchovies, crispy parmesan, cured tomatoes

THIRD COURSE

RICOTTA AND EGG YOLK AGNOLOTTI, white truffle-chive butter, foraged mushrooms

INTERMEZZO

RASPBERRY SORBET

ENTRÉE COURSE

VEAL OSSO BUCCO, risotto alla milanese, citrus gremolata, marsala jus

PRE-DESSERT COURSE

PROSECCO ZABAGLIONE, seasonal fruit, vanilla

DESSERT COURSE

CANDIED LEMON, lemon sorbet and curd, whipped cream, raspberry

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



FIVE-STAR EXPERIENCES

TASTES OF FRANCE

275 PER PERSON | 50 PERSON MAXIMUM

Experiences include amuse, bread service, water, sweetened and unsweetened iced tea and coffee blend.

Optional wine pairing 125 per person

Optional sommelier enhancement 500

Special dietary needs will be accommodated as chef's choice

FIRST COURSE

ROASTED DIVER SCALLOP, beurre blanc, almond, orange, caviar

SECOND COURSE

BLACK TRUFFLE-CHICKEN CONSOMMÉ "EN CROUTE", carrots, celery root, foie gras

THIRD COURSE

SEARED HALIBUT, melted leeks, parisienne gnocchi, sauce americaine

INTERMEZZO

MIRABELLE SORBET

ENTRÉE COURSE

BEEF Tournedos, mushrooms, marrow potatoes, bordelaise

PRE-DESSERT COURSE

BABA AU RHUM, seasonal fruit, chantilly

DESSERT COURSE

TAHITIAN VANILLA NAPOLEON, crispy puff dough, vanilla custard, chocolate sauce

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



FAMILY-STYLE DINNER

THE STEAKHOUSE

325 PER PERSON | 50 PERSON MAXIMUM

Experiences include amuse, bread service, water, sweetened and unsweetened iced tea and coffee blend.

Optional wine pairing 125 per person

Special dietary needs will be accommodated as chef's choice

FIRST COURSE

CHILLED SEAFOOD PLATEAU, shrimp cocktail, crab maison, oysters on the half shell, sesame tuna poke, lobster salad, cocktail sauce, sause louis, mignonette, crackers, lemon, house hot sauce

SECOND COURSE

BAKED ONION SOUP, garlic crouton, Gruyère cheese

CHOP HOUSE WEDGE SALAD, bacon, bleu cheese, tomatoes, cucumber, pickled red onion, dill-buttermilk dressing

INTERMEZZO

CHOCOLATE SORBET

ENTRÉE COURSE

3oz. DRY AGED NEW YORK STRIPLOIN

3oz. CHATEAUBRIAND OF BEEF

3oz. BEEF RIBEYE CAP

served with steak sauce

FAMILY-STYLE SIDES

ROASTED ASPARAGUS

CREAMED SPINACH

CARAMELIZED CIPOLLINI

ONIONS AND MUSHROOMS

TRUFFLE POTATO SKINS

PRE-DESSERT COURSE

MOLTEN CHOCOLATE CAKE, madagascar vanilla bean whipped cream

DESSERT COURSE

THE CIGAR, sweet rolled dough, meringue "ash", dark chocolate ganache, butterscotch

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



PLATED DINNERS

PRICED BY ENTRÉE | INCLUDES ONE SALAD, ONE DESSERT AND COFFEE SERVICE

Two-entrée selection available, +25 per person

Multi-entrée selections will be charged at the higher priced selection and contain the same side selections

Special dietary needs will be accommodated as chef's choice

ENTRÉES

GRILLED CAULIFLOWER STEAK, chimichurri

61 per person

QUINOA-STUFFED PEPPER, romesco sauce

62 per person

ROASTED FREE-RANGE CHICKEN BREAST, garlic-thyme jus

61 per person

LEMON HERB-CRUSTED CHICKEN BREAST, wild mushroom ragu

62 per person

ROASTED KING SALMON, kale, lemon vinaigrette

69 per person

MAPLE-BRINED DUROC PORK LOIN, apple bourbon jam

70 per person

BLACK TRUFFLE CHICKEN BREAST, sauce supreme

75 per person

SEARED KING SALMON, Vidalia onion soubise

75 per person

BRAISED BEEF SHORT RIBS, caramelized onions, braising jus, pickled mustard seeds

79 per person

LOWCOUNTRY CRAB CAKE, citrus butter sauce

95 per person

CERTIFIED ANGUS BEEF® RIBEYE STEAK, Truffle demi-glace

90 per person

PAN-SEARED BEEF TENDERLOIN, bordelaise sauce

92 per person

PAN-SEARED CHILEAN SEA BASS, saffron butter sauce

105 per person

STARCH

CHOOSE ONE

MASHED POTATO

ROASTED FINGERLING POTATO

SWEET POTATO PUREE

OLIVE OIL SMASHED POTATO

TRUFFLE POTATO PUREE

PARMESAN POTATO GRATIN

ANSON MILL GRITS

RICE AND ORZO PASTA PILAF

THREE CHEESE POLENTA

VEGETABLE

CHOOSE ONE

SAUTEED MUSHROOMS AND KALE

SAUTEED BROCCOLINI

ROASTED VEGETABLES

GRILLED ASPARAGUS

CHARRED HEIRLOOM

CAULIFLOWER

SAUTEED WILD MUSHROOMS

ROASTED BABY CARROTS

ROASTED EGGPLANT RATATOUILLE

BRUSSELS SPROUTS, balsamic

glaze

ZUCCHINI AND SQUASH LINGUINE

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
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PLATED DINNERS CONT.

SALAD

FLORIDA SPINACH GARDEN SALAD, hearts of palm, oranges, radish, sesame ginger vinaigrette

ICEBERG WEDGE SALAD, smoked bacon, scallions, cherry tomato, crispy onions, blue cheese crumble, hard-boiled egg, buttermilk garlic dressing

ISLAND SALAD, romaine, mango, avocado, hearts of palm, red onions, queso fresco, citrus-guava vinaigrette

WATERCRESS AND GOAT CHEESE SALAD, grapefruit, fennel, beets, cucumber, red wine vinaigrette

WEC SALAD, Power4 blend lettuce, heirloom tomato, bermuda onions, cucumber, citrus, shallot sherry vinaigrette

UPGRADED SALADS | 10 PER PERSON

PORT POACHED PEAR SALAD, frisée, belgium endive, roquefort cheese, walnuts, champagne vinaigrette

GRILLED AVOCADO AND HEIRLOOM TOMATO SALAD, watercress, pumpkin seeds, fresno chili vinaigrette

ROASTED BEET TRIO SALAD, arugula, candied pecans, goat cheese, caraway croutons, sherry vinaigrette

DESSERTS

APPLE TART, almond custard, apricot glaze

CHOCOLATE MOUSSE, whipped vanilla panna cotta, hazelnut crumble

FLOURLESS CHOCOLATE CAKE, Bailey's whipped crème, chocolate spread (gf)

LEMON CRÈME BRULEE, pistachio micro cake, vanilla chantilly

NEW YORK CHEESECAKE, assorted berries, berries coulis

TIRAMISU COFFEE-SOAKED LADYFINGER, mascarpone cream, cocoa

ADD-ON INTERMEZZO

SELECT ONE | 8 PER PERSON

LEMON SORBET, vodka

RASPBERRY SORBET, chambord, Champagne

PROSECCO SORBET

PALOMA SORBET, tequila, grapefruit

ADD-ON MIGNARDISES DISPLAY

22 PER PERSON

CAKE POPS, vanilla, dark chocolate

ASSORTED CHOCOLATE TRUFFLES

SEASONAL PÂTE DE FRUIT

MINI PECAN FINANCIER

MACARONS

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
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RECEPTION

90 MINUTES OF SERVICE MAXIMUM | BASED ON 25-PIECE INCREMENTS

HORS D'OEUVRES

Prices reflect stationed hors d'oeuvres

Passed hors d'oeuvres additional 150 per attendant every 50 people

8 PER PIECE

BRUSCHETTA, tomato olive relish, basil pesto, mozzarella, crostini

CHICKEN WALDORF TARTS

CURRIED CHICKEN TARTS, raisins

DEVILED EGGS, bourbon smoked paprika, cracklings

DUCK PROSCIUTTO, fig jam

MUSHROOM AND GOAT CHEESE TARTS, thyme

SPANAKOPITA, spinach, filo pastry, feta

TOMATO MOZZARELLA SKEWER, basil, balsamic

WHIPPED BRIE, pears, almonds

10 PER PIECE

BARBECUE PULLED PORK SLIDERS, brioche buns, pickles

BRAISED BEEF SHORT RIB GRILLED CHEESE, jalapeño, sourdough

COCONUT SHRIMP, orange chile marmalade

NASHVILLE HOT CHICKEN SLIDERS, biscuits, citrus honey

SPICY TUNA TARTAR, CUCUMBER, wakami

TANDOORI CHICKEN SKEWERS, tzatziki

12 PER PIECE

EAST COAST OYSTERS, pineapple ginger mignonette

GULF SHRIMP, guacamole

BLUE CRAB CAKE, remoulade

LAMB RACK LOLLIPOP, truffle herb dressing

SEARED CERTIFIED ANGUS BEEF® OSCAR, crab, asparagus

PEKING DUCK CONFIT, hoisin, steamed bun

BACON-WRAPPED JUMBO SHRIMP, pepper jelly

GOAT CHEESE STUFFED DATE, cashews, balsamic glaze

SNOW CRAB SALAD, Ossetra caviar, rye crostini

AHI TUNA POKE, rice, yum yum sauce, scallion, crispy onions

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



DISPLAYS

120 minutes of service maximum

Minimum of three reception stations required when not ordered in conjunction with dinner or reception

All stations must be guaranteed for the full attendance

CHEESE & CHARCUTERIE

A FINE SELECTION OF DOMESTIC AND IMPORTED CHEESES, CURED MEATS, DRIED FRUIT, MUSTARD, CORNICHON, CHUTNEY, ASSORTED CRACKERS

25 people – 325

50 people – 650

75 people – 975

VEGETABLE CRUDITÉ PLATTER

CARROTS, BROCCOLI, ASPARAGUS, CHERRY TOMATO, CAULIFLOWER, CUCUMBER
HUMMUS, TZATZIKI, BUTTERMILK GARLIC, ASSORTED CRACKERS

25 people – 300

50 people – 600

75 people – 900

ANTI-PASTA PLATTER

ITALIAN-CURED MEATS AND ASSORTED CHEESES, MARINATED ARTICHOKEs, TOMATO,
OLIVES, PICKLED PEPPERS, CROSTINI

25 people – 375

50 people – 750

75 people – 1,125

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
ocalasales@wec.net



DISPLAYS

LETTUCE WRAPS

39 PER PERSON

BOSTON BIBB LETTUCE

SESAME TERIYAKI CHICKEN

SWEET AND SOUR SHRIMP

GINGER SOY BEEF

CARROT SALAD, golden raisins, rice wine vinaigrette

CUCUMBER-ONION SALAD, chopped peanuts, mung bean sprouts, bibb lettuce,
spicy peanut ginger sauce, pineapple salsa, crispy wonton strips

FRUIT DE MER ICE TOWER

cocktail sauce, remoulade, horseradish, lemons, saltines, hot sauce, mignonette

SWEET WHITE SHRIMP – 22 per person

OYSTERS ON THE HALF SHELL – 22 per person

JUMBO LUMP CRAB MAISON – 49 per person

INDIVIDUAL LOBSTER SALAD, butter lettuce, brioche – 40 per person

SEARED AHI TUNA, avocado, mango salsa – 42 per person

CRAB LOUIE SALAD, egg, olives, iceberg – 51 per person

QUESO FUNDIDO

17 PER PERSON

QUESO FUNDIDO, chorizo, poblano, salsa roja, guacamole, corn tortillas

MACARONI AND CHEESE

31 PER PERSON

WILD MUSHROOM, truffle, Gruyère cheese

BBQ CHICKEN, pepper jack, cilantro, sweet onion

GREEN CHILI, grilled corn, aged cheddar

SLIDERS

PRICED AT THREE SLIDERS PER PERSON – 39

Choice of three

BARBECUE BRISKET, caramelized onions, smoked mozzarella

CHIPOTLE AIOLI SHORT RIBS, red onion jam, blue cheese

JERK CHICKEN, mango slaw, honey, lime aioli

LIL' CUBAN BAGUETTES, roasted pork, ham, Swiss cheese, pickles, yellow mustard

MINI BURGER BITES, bacon, cheddar, special sauce

ROASTED PORTOBELLA, tomato pesto, goat cheese

SLOW-ROASTED CELERY ROOT

48 PER PERSON

CELERY ROOT, tandoor spice, chermoula

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
ocalasales@wec.net



ACTION STATIONS

MINIMUM OF THREE RECEPTION STATIONS REQUIRED WHEN NOT ORDERED IN CONJUNCTION WITH DINNER OR RECEPTION

50 PERSON MINIMUM WITH ONE STATION FOR EVERY 75 PEOPLE

A 300 CHEF FEE IS REQUIRED FOR ACTION AND CARVING STATIONS PER 75 GUESTS

120 MINUTES OF SERVICE MAXIMUM

PASTA STATION

32 PER PERSON

300 CHEF ATTENDANT FEE

PASTA

cheese tortellini, orecchiette, cavatappi

SAUCES

alfredo, marinara, bolognese

TOPPINGS

parmesan, basil pesto, artichokes, kalamata olives, herb chicken, Italian sausage, chile flakes

pancetta, sundried tomato

STIR FRY

34 PER PERSON

300 CHEF ATTENDANT FEE

BASE

egg noodles, jasmine rice

MEATS

shrimp, ginger soy beef, chicken, tofu

TOPPINGS

scallions, lemongrass broth, red curry cream, bok choy, bean sprouts,

carrots, broccoli, snow peas, baby corn, bamboo shoots, napa cabbage

SUSHI ROLLS

60 PER PERSON

OPTIONAL 350 SUSHI CHEF FEE

Selection of sushi rolls and nigiri to include:

SPICY TUNA

SALMON

CRAB

CRUNCHY SHRIMP

CALIFORNIA

VEGETARIAN

soy sauce, pickled ginger, wasabi, yum yum sauce

PROSCIUTTO DI PARMA

48 PER PERSON

PROSCIUTTO DI PARMA AND FRESH MOZZARELLA, basil pesto, crostini, olive tapenade, extra virgin olive oil

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



ACTION STATIONS

GRILLED OYSTERS

60 PER PERSON

300 CHEF ATTENDANT FEE

Only available for outdoor events

saltine crackers, cocktail sauce, mignonette, horseradish, hot sauce

FIREPIT-ROASTED OYSTERS

SPICY SHRIMP SKILLET

BRUNSWICK STEW

BACON-CHEDDAR CORNBREAD

GRILLED ASSORTED VEGETABLES

49 PER PERSON

300 CHEF ATTENDANT FEE

Only available for outdoor events

MUSHROOMS, ZUCCHINI, EGGPLANT, ASPARAGUS, PEPPERS, KENTUCKY SOY CHIMICHURRI

STREET TACOS

39 PER PERSON

Choice of three:

PORK CARNITAS, salsa verde; chicken tinga, salsa roja

CARNE ASADA, flank steak, chimichurri, blackened shrimp

JACKFRUIT, avocado tomatillo salsa

flour & corn tortillas, assorted salsas, guacamole, shredded cabbage, cilantro, lime, crema

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
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ACTION STATIONS

CARVING STATION

25 PERSON MINIMUM | 90 MINUTES OF SERVICE MAXIMUM

300 CHEF ATTENDANT FEE

MAPLE-BRINED DUROC PORK LOIN

425 - SERVES 20

apple brandy jus, sourdough rolls

PRIME RIB OF BEEF

550 - SERVES 20

sea salt and garden herb crusted beef with horseradish crème fraiche, rolls

ROAST TENDERLOIN OF BEEF

500 - SERVES 15

garlic jus and horseradish sauce, rolls

SAGE AND ORANGE ROASTED TURKEY

225 - SERVES 10

country brown gravy, cranberry relish, cornbread stuffing, rolls

SMOKED BRISKET

375 - SERVES 15

cider barbecue sauce

CAJUN-FRIED TURKEY

225 - SERVES 10

milk rolls, cranberry sauce

CERTIFIED ANGUS BEEF® TOMAHAWK STEAK

650 SERVES 20

steak sauce, chimichurri, bourbon butter

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
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DESSERT STATION

90 MINUTES OF SERVICE MAXIMUM

MACARONS

18 PER PERSON

assortment of macarons

SWEET TREATS

PRICED PER DOZEN

ASSORTED MINI CUPCAKES – 44

ASSORTED FRENCH MACARONS – 46

COFFEE CAKES – 49

BANANAS FOSTER

22 PER PERSON

Chef Attendant Fee – 300

sautéed bananas, butter, brown sugar, orange juice, cinnamon, dark rum served with
cinnamon ice cream

CHEESECAKE STATION

22 PER PERSON

VANILLA AND CHOCOLATE CHEESECAKE VERRINES, assorted berry compote, mango compote,
caramel, chocolate sauce

POT DE CRÈME STATION

22 PER PERSON

miniature vanilla and chocolate pot de crème, seasonal berries compote, assorted berry
compote, mango compote, caramel, chocolate sauce

TRADITIONAL S'MORES

22 PER PERSON

graham crackers, chocolate, flavored marshmallows

WEC MINI DONUT

24 PER PERSON

assortment of glazed, cinnamon sugar, chocolate glazed and powdered mini donuts

CHOCOLATE-DIPPED STRAWBERRIES

96 PER PERSON

Pricing is exclusive of 24% service
charge and applicable state taxes

For more information please contact
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BAR



BAR

BARTENDER FEE – 125 PER HOUR
ADDITIONAL BARTENDER HOUR – 100 PER HOUR

SEE FOLLOWING PAGES TO SELECT LEVEL OF BEER, WINE AND LIQUOR TO BE SERVED
AT BAR (PREMIUM, ULTRA-PREMIUM OR LUXURY)

CASH BAR

7.50 PER PERSON | 100 PERSON MINIMUM

DOMESTIC BEER – 7 per drink
IMPORT BEER – 8 per drink
CRAFT BEER – 8 per drink
PREMIUM WINE – 13 per drink
ULTRA-PREMIUM WINE – 16 per drink
LUXURY WINE – 18 per drink
PREMIUM LIQUOR – 14 per drink
ULTRA-PREMIUM LIQUOR – 16 per drink
LUXURY LIQUOR – 18 per drink
SOFT DRINKS – 5 per drink
BOTTLED WATER – 5 per bottle

ON CONSUMPTION BAR

DOMESTIC BEER – 7 per drink
IMPORT BEER – 8 per drink
CRAFT BEER – 8 per drink
PREMIUM WINE – 12 per drink
ULTRA-PREMIUM WINE – 14 per drink
LUXURY WINE – 16 per drink
PREMIUM LIQUOR – 13 per drink
ULTRA-PREMIUM LIQUOR – 14 per drink
LUXURY LIQUOR – 16 per drink
SOFT DRINKS – 5 per drink
BOTTLED WATER – 5 per bottle

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HOSTED BAR – LUXURY BRANDS

TWO-HOUR PACKAGE – 54 PER PERSON

THREE-HOUR PACKAGE – 65 PER PERSON

BASED ON GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER

BARTENDER FEE – 175 PER HOUR | ADDITIONAL BARTENDER FEE – 100 PER HOUR

LIQUOR

BASIL HAYDEN

GLENMORANGIE

CROWN ROYAL

CHOPING VODKA

BRUGAL 1888

CASAMIGOS BLANCO

HENDRICK'S

WINE SELECTIONS

Choose Three

CHANDON BRUT

SANTA MARGHERITA PINOT GRIGIO

PATZ & HALL SONOMA COAST CHARDONNAY

CLOUDY BAY SAUVIGNON BLANC

BELLE GLOS PINOT NOIR

ROUTESTOCK CABERNET SAUVIGNON

BEER SELECTIONS

DOMESTIC

IMPORT

CRAFT

Pricing is exclusive of 24% service charge and applicable state taxes

For more information please contact
ocalasales@wec.net



HOSTED BAR – ULTRA PREMIUM BRANDS

TWO-HOUR PACKAGE – 47 PER PERSON

THREE-HOUR PACKAGE – 57 PER PERSON

BASED ON GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER

BARTENDER FEE – 175 PER HOUR | ADDITIONAL BARTENDER FEE – 100 PER HOUR

LIQUOR

BUFFALO TRACE

JOHNNIE WALKER BLACK

PENDLETON'S WHISKEY

TITO'S VODKA

RON DIPLOMATICO BLANCO EXTRA ANEJO

1800 REPOSADO

NO. 3 GIN

WINE SELECTIONS

Choose Three

BISOL JEIO PROSECCO

BANFI SAN ANGELO PINOT GRIGIO

CHALK HILL SONOMA COAST CHARDONNAY

Craggy Range Sauvignon Blanc

LA CREMA MONTEREY PINOT NOIR

DAOU CABERNET SAUVIGNON

BEER SELECTIONS

DOMESTIC

IMPORT

CRAFT

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HOSTED BAR – PREMIUM BRANDS

TWO-HOUR PACKAGE – 40 PER PERSON

THREE-HOUR PACKAGE – 50 PER PERSON

BASED ON GUARANTEE OR ACTUAL ATTENDANCE, IF HIGHER

BARTENDER FEE – 175 PER HOUR | ADDITIONAL BARTENDER FEE – 100 PER HOUR

LIQUOR

JIM BEAM

JOHNNIE WALKER RED

SEAGRAMS VO

WHEATLEY VODKA

MYERS'S PLATINUM RUM

JOSE CUERVO TRADICIONAL REPOSADO

BOTANIST GIN

WINE SELECTIONS

Choose Three

DOMAINE STE MICHELLE BRUT

BENVOLIO PINOT GRIGIO

STE MICHELLE MIMI CHARDONNAY

FRENZY SAUVIGNON BLANC

ERATH RESPLENDENT PINOT NOIR

RYMILL YEARLING CABERNET SAUVIGNON

BEER SELECTIONS

DOMESTIC

IMPORT

CRAFT

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