

Banquet MENUS



WORLD
EQUESTRIAN CENTER®
OCALA, FL

LEGEND

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Breakfast



BREAKFAST PACKAGES

All breakfast buffets are served with Florida orange juice and freshly brewed coffee, decaf coffee and assorted teas

25 person minimum | 90 minutes of service maximum

DERBY EXPRESS

Per Person – 36

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): Cheerios, Raisin Bran, Kashi, Corn Flakes

Add Scrambled Eggs – 5 Per Person

FIESTA

Per Person – 39

Florida Fruits, Citrus, Mango, Pineapple, Melon & Berries

Cinnamon Sticky Buns

Spiced Pumpkin Oatmeal with Agave, Pumpkin Seeds, Chia & Raisins

Chilaquiles with Scrambled Eggs, Tortilla, Salsa Roja, Cotija, Jalapeno, Cilantro & Cream

Smoked Bacon & Sausage Links

Breakfast Burritos with Chorizo, Eggs, Pepper Jack, Pico de Gallo, Potatoes

HEALTHY

Per Person – 42

Florida Fruits, Citrus, Banana, Mango, Pineapple, Melon & Berries

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Raisins, Cranberries, Chia

Milk: 2%, Skim & Almond Milk

Hardboiled Eggs with Salt & Pepper

Egg White Frittata with Spinach, Peppers, Scallions, Asparagus, Garlic, Tomato & Goat Cheese

Add Turkey Bacon or Chicken Sausage – 5 Per Person

Pricing is exclusive of 24% service
and applicable state taxes

For more information please contact
ocalasales@wec.net



BREAKFAST PACKAGES

All breakfast buffets are served with Florida orange juice and freshly brewed coffee, decaf coffee and assorted teas

25 person minimum | 90 minutes of service maximum

EXPO BARN

Per Person – 44

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): Cheerios, Raisin Bran, Corn Flakes

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs, Ketchup

White Toast, Whole Wheat Toast, Sourdough, Whipped Butter & Jam

Egg Whites, Turkey Bacon & Sausage is Available Upon Request

GRANDSTAND

Per Person - 49

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): Cheerios, Raisin Bran, Corn Flakes

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Raisins & Cranberries

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs, Ketchup

French Toast with Maple Syrup, Berries & Whipped Cream

White Toast, Whole Wheat Toast, Sourdough, Whipped Butter & Jam

Egg Whites, Turkey Bacon & Sausage is Available Upon Request

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STALLION BRUNCH

All breakfast buffets are served with Florida orange juice and freshly brewed coffee, decaf coffee and assorted teas

Per Person – 81 | 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): Cheerios, Raisin Bran, Kashi, Corn Flakes

Steel Cut Oatmeal with Almonds, Berries, Local Honey, Raisins & Cranberries

EGGS & SIDES

Scrambled Eggs

Smoked Bacon & Sausage Links

Roasted Breakfast Potatoes with Caramelized Onions, Peppers & Herbs, Ketchup

FROM THE GRIDDLE

Buttermilk Pancakes with Maple Syrup, Berries & Whipped Cream

French Toast with Maple Syrup, Almonds, Berries & Whipped Cream

LUNCH STARTERS & ENTRÉES

Tomato Basil Bisque

Artisan Green Salad with Heirloom Beets, Goat Cheese, Pistachio, Dill, Herb Vinaigrette & Buttermilk Garlic Dressing

Cheese Ravioli with Pancetta, Alfredo Sauce, Peas & Sun-Dried Tomato

Smoked Salmon with Dill, Red Onions, Chives, Cream Cheese, Bagel Crisps & Lettuce

Roasted Garlic Chicken Breast with Lemon Cream Sauce, Wild Rice & Broccolini

Grilled Prime Bavette Steak with Marble Potatoes, Pearl Onions & Chimichurri

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and applicable state taxes

For more information please contact
ocalasales@wec.net



BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

BREAKFAST SANDWICHES

Per Person - 15

All sandwiches come with choice of scrambled eggs, egg whites or tofu

CHOOSE A BREAD

Butter Croissant
English Muffin
Everything Bagel
Gluten Free
Marble Rye
Sourdough
Whole Grain Wheat

CHOOSE THREE PROTEINS

Chicken Sausage
Citrus Cured Salmon
Plant Based Sausage
Sausage Patty
Smoked Bacon
Smoked Ham
Turkey Bacon
Enhance with Lobster - 8

CHOOSE A CHEESE

American
Cheddar
Gruyere
Pepper Jack
Provolone
Swiss

BREAKFAST BURRITOS

Per Person - 15

Flour Tortilla Wrap, Chorizo, Pepper Jack Cheese, Potato & Salsa Roja
Substitute Plant Based Chorizo Upon Request

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BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

OATMEAL BAR

Per Person – 12

Steel Cut Oatmeal with 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

Per Person – 11 | Chef Attendant Fee – 100

Thick Cut Brioche Bread

Strawberries, Blueberries, Maple Syrup, Bourbon Pecan Syrup, Candied Pecans & Whipped Cream

WAFFLE OR PANCAKE STATION

Per Person – 12 | Chef Attendant Fee – 100

Waffles or Pancakes

Chocolate Chips, Berries, Pecans, Whipped Cream, Butter, Maple Syrup, Bourbon Pecan Syrup

MADE TO ORDER EGGS

Per Person – 17 | Chef Attendant Fee – 100

Farm Fresh Organic Eggs & Egg whites

Peppers, Onions, Spinach, Garlic, Jalapenos & Sun-Dried 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

Per Person – 22 | Chef Attendant Fee – 100

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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and applicable state taxes

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BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

CARVING STATION

Priced Per Person | Chef Attendant Fee – 100

Apple & Maple Glazed Pork Belly with Spicy Honey – 10

Salt & Rosemary Crusted Prime Tri Tip with Horseradish Cream – 14

A LA CARTE

Assorted Homemade Danishes – 65 Per Dozen

Butter & 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 with Eggs, Jack Cheese, Corn, Sausage & Pico de Gallo – 8 Each

A LA CARTE BEVERAGES

Freshly Brewed Coffee – 99 Per Gallon

Freshly Brewed Decaffeinated Coffee – 99 Per Gallon

Assorted Gourmet Teas – 99 Per Gallon

Freshly Brewed Southern Sweet or Unsweet Iced Tea – 90 Per Gallon

Dunkin Iced Coffee; Mocha & Vanilla – 8 Per Bottle

Dunkin Cold Brew Coffee; Caramel Black & Midnight Black – 8 Per Bottle

SODA & WATER

Coca-Cola Products – 6 Each

(Coke, Diet Coke, Coke Zero, Sprite)

Bottled Spring Water – 5 Each

S. Pellegrino Bottled Water – 7 Each

Coconut Water – 8 Each

Vitamin Water – 6 Each

Powerade – 6

Infused Ice Water – 55 Per Gallon

(Cucumber, Berry, Ginger, Citrus & Mint)

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ocalasales@wec.net



BREAKFAST ENHANCEMENTS

25 person minimum | 90 minutes of service maximum

JUICE

Freshly Squeezed Orange & Grapefruit Juice – 89 Per Gallon
Apple, Tomato, Cranberry or V8 Vegetable Juice – 89 Per Gallon
Freshly Made Lemonade – 85 Per Gallon
Freshly Made Hibiscus Lemonade – 85 Per Gallon
Tropical Fruit Punch – 83 Per Gallon
Assorted Bottled Juices – 7 Each
Naked Juices – 8 Each
(Green Machine, Blue Machine, Mango & Vanilla Protein)

ENERGY DRINKS & MORE

Monster, NOS & Reign Energy Drinks – 7 Each
Core Power Protein Shakes – 8 Each
(Strawberry, Vanilla, Banana & Chocolate)

SMOOTHIE BAR

Per Person – 15
Power Berry
(Blueberry, Banana & Orange Juice)
Tropical Breeze
(Mango, Banana, Citrus & Strawberry)
Vitamin C Blast
(Orange Juice, Lemon, Lime, Kale, Spinach & Banana)

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Breaks



BREAKS

25 person minimum | 90 minutes of service maximum

TRAIL RIDE

Per Person – 18

Salty Pretzels, Yogurt Covered Raisins, Dried Cherries, Roasted Peanuts, Golden Raisins, Sunflower Seeds, Chocolate Chunks, Gummy Bears, Wasabi Peas, Banana Chips & M&Ms

CHIPS & DIPS BAR

Per Person – 19

BBQ Kettle Chips with Roasted Onion Dip
Corn Tortilla Chips with Assorted Salsas
Sea Salt & Rosemary Pita with Tahini Hummus
Assorted Sodas

COOKIE JAR

Per Person – 21

Chocolate Chip, Peanut Butter, Double Fudge, Oatmeal Raisin & Sugar

WEC MINI DONUT

Per Person – 22

Assortment of Mini Donuts to Include Glazed, Cinnamon Sugar, Chocolate Glazed & Powdered

SUNDAE BAR

Per Person – 24

Vanilla & Chocolate Ice Cream
Toasted Peanuts, Chocolate Fudge, Salted Caramel Sauce, Banana, Whipped Cream, Toffee & Cherries

BALLPARK

Per Person – 25

Mini Hot Dogs with Ketchup, Mustard & Relish
Novelty Ice Creams
(Ice Cream Sandwich, Cookie Sandwich & Creamsicles)
Cracker Jacks & Roasted Peanuts
Soft Pretzel Bites with Honey & Spicy Mustard
Bottled Cola

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BREAKS

25 person minimum | 90 minutes of service maximum

ENERGY BOOSTER

Per Person – 25

Yogurt Covered Pretzels
Acai Blueberry Smoothies
Blueberry Muffins
Granola Bars
Sparkling S. Pellegrino Bottled Water
Assorted Energy Drinks

NOSTALGIC CANDY BAR

Per Person – 26

Jars Filled with Assortment of Hershey's Kisses, Milky Way Minis, Snickers, 3 Musketeers, Tootsie Rolls, Plain M&Ms, Peanut M&Ms, Mary Janes, Smarties, York Peppermints & Almond Joys

KETO

Per Person – 27

Avocado Egg Salad Cups
Turkey Wraps
Spicy Edamame Dip with Celery, Carrots & Broccoli
Pickle Spears & Buffalo Cauliflower Bites
Coconut Yogurt Parfaits
Chocolate Coconut Bars

CITRUS BREAK

Per Person – 27

Fresh Florida Oranges & Citrus Meringue Tarts
Aged White Cheddar, Orange Blossom Honey & Crackers
Orange Poppyseed Cupcakes with Orange Buttercream

EXPO BARN BREAK

Per Person – 28

Nachos with Tortilla Chips, Jalapenos & Cheese Sauce
Corn Dogs with Ketchup & Mustard
Warm Soft Pretzels with Cheese Sauce & Whole Grain Mustard
Cracker Jacks & Roasted Peanuts
Novelty Ice Creams

Pricing is exclusive of 24% service
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Lunch



HUNTER BOXED LUNCH

Includes bottled water & soft drink station, chips, whole fruit & a cookie

SANDWICHES & WRAPS

Per Person – 28

Please choose a maximum of three

(Client to specify the quantity of each sandwich/wrap)

CUBAN TORTA

Black Forest Ham, Roast Beef, Avocado, Tomato, Lettuce & White Cheddar on Ciabatta

GRILLED CHICKEN CAESAR WRAP

Romaine, Garlic Dressing & Parmesan on Spinach Tortilla

ITALIAN SUB

Capicola, Salami, Mortadella, Provolone, Arugula, Tomato, Pepperoncini & Garlic Aioli on a Hoagie

ROASTED TANDOORI VEGETABLE WRAP

Garlic Hummus Grilled Tofu & Pickled Onions on Spinach Tortilla

SMOKED TURKEY & AVOCADO

Lettuce, Tomato, Onion, Sharp Cheddar & Cranberry Chutney on Whole Grain

TOMATO, MOZZARELLA & BASIL

Roasted Squash & Red Pepper Hummus on Pita

TRIPLE DECKER HAM & TURKEY

Jack Cheese, Tomato, Bacon, Avocado & Smoked Paprika Aioli on Whole Grain

SIDES

Please choose one

Ancient Grain Salad

Pasta Salad

Pricing is exclusive of 24% service
and applicable state taxes

For more information please contact
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JUMPER BOXED LUNCH

Includes bottled water & soft drink station, chips, whole fruit & a cookie

SANDWICHES & WRAPS

Per Person – 20

Please choose a maximum of three

(Client to specify the quantity of each sandwich/wrap)

SMOKED TURKEY

Lettuce, Tomato & Provolone on Hoagie

HAM & CHEESE

Lettuce, Tomato & Cheddar on Hoagie

GRILLED VEGETABLE WRAP

Hummus & Peppers on Spinach Tortilla

GARDEN SALAD

Cucumber, Carrots & Tomato on Greens with Balsamic Vinaigrette

Pricing is exclusive of 24% service
and applicable state taxes

For more information please contact
ocalasales@wec.net



Buffet



LUNCH & DINNER BUFFETS

Includes iced tea & water

25 person minimum | 90 minutes of service maximum

PASO FINO BUFFET

Per Person – 55

One Salad

Two Sandwiches

One Soup

Chips

Two Desserts

QUARTER HORSE BUFFET

Per Person – 60

Two Salads

One Hot Main

Two Sides

Two Desserts

BARREL RACER BUFFET

Per Person – 60

Two Salads

Three Sandwiches

One Soup

Chips

Three Desserts

CLYDESDALE BUFFET

Per Person – 72

Three Salads

Two Hot Mains

Two Sides

Three Desserts

Pricing is exclusive of 24% service
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SALADS

ARTISAN GREENS

Cucumber, Shaved Carrots, Mushrooms & Herb Vinaigrette

BABY SPINACH

Point Reyes Blue Cheese, Summer Berries, Candied Pecans & Balsamic Vinaigrette

MIXED BABY GEMS

Artichokes, Peas, Roasted Peppers & Champagne Vinaigrette

POTATO SALAD

Celery, Onion, Chow Chow, Dijon & Hard-Boiled Eggs

ROASTED CAULIFLOWER SALAD

Turmeric, Garlic, Scallions, Cashew, Tabbouleh & Curry Yogurt Dressing

TOMATO SALAD

Shaved Red Onions, Basil & White Balsamic Dressing

SANDWICHES & WRAPS

CARIBBEAN JERK CHICKEN WRAP

Pineapple Relish, Bibb Lettuce & Jerk Aioli

GRILLED CHICKEN SANDWICH

Bacon, Cheddar & Avocado on an Artisan Roll

MARINATED PORTOBELLO MUSHROOM SANDWICH

Pesto, Brie, Arugula & Tomato on a Potato Bun

ROAST BEEF SANDWICH

Arugula, Horseradish Aioli & Provolone on a French Roll

ROASTED VEGETABLE SANDWICH

Cucumber & Hummus on Herb Focaccia

SMOKED HAM SANDWICH

Swiss Cheese, Bibb Lettuce & Brown Mustard on Sourdough

SMOKED TURKEY SANDWICH

Pepper Jack Cheese, Roasted Red Peppers & Basil Mayo on Ciabatta

TUNA SALAD WRAP

Bibb Lettuce & Dukes Mayo on a Spinach Wrap



Soups

Carrot Ginger & Coconut
Chicken Tortilla
Curried Cauliflower
Southwest Beef Chili
Spring Vegetable Chicken
Tomato Basil Garlic

HOT ENTRÉES

Grilled Chicken Breast, Ancho Chiles & Charred Onions
Grilled Skirt Steak, Chermoula & Roasted Jalapeno
Pan Roasted King Salmon, Braised Fennel & Orange Broth
Roasted Fish of the Day with Tropical Fruit Relish
Roasted Pork Loin with Apple Rhubarb Compote
Seared King Salmon, Tomato, Red Onions & Capers
Smoked Brisket with Bourbon BBQ Sauce & Spring Onions

SIDES

Asparagus with Citrus Vinaigrette
Green Beans
Grilled Broccolini with Jalapeno & Lemon
Herb Rice Pilaf
Honey Glazed Heirloom Carrots
Mashed Potatoes
Roasted Cauliflower
Roasted Fingerling Potatoes with Lemon, Garlic & Thyme
Sweet Potato Hash

DESSERTS

Almond Cookies
Assorted Macaroons
Assorted Petit Fours
Chocolate Rum Cake
Churros with Chocolate Dipping Sauce
Flourless Chocolate Decadence
Hummingbird Cake
Maple Pecan Tart
Mixed Berry Tart
S'mores Cookies
Seasonal Cheesecake



Buffets

JUMPER BBQ BUFFET

Per Person – 52

Romaine Lettuce, Shaved Red Cabbage, Tomato, Cucumber, Ranch Dressing & Balsamic Vinaigrette
Potato Salad with Dijon, Chow Chow, Celery, Scallion & Dukes Mayo
Garlic Grilled Chicken Breast
Marinated Flank Steak with Charred Onions
Vegetarian Baked Beans with Pickled Jalapeno
Macaroni & Cheese
Seasonal Fruit Cobbler with Whipped Cream
S'mores Cookies

ITALIAN COWBOY BUFFET

Per Person – 55

Artisan Greens with Tomato, Red Onion & Lemon Basil Vinaigrette
Grilled Vegetable Salad with Zucchini, Squash, Eggplant, Pepper, Goat Cheese & Aged Balsamic
Chicken Pesto with Caramelized Onions
King Salmon with White Wine Caper Sauce, Parsley & Olive Oil
Baked Penne with Mushroom Ragu, Grano Padano, Mozzarella & Basil
Lemon Rapini & Red Pepper
Rolls
Mascarpone Cannoli
Ricotta Cheesecake

Pricing is exclusive of 24% service
and applicable state taxes

For more information please contact
ocalasales@wec.net



Buffets

SOUTHERN MEAT & THREE BUFFET

Per Person – 59

Southern Buttermilk Biscuits with Local Honey, Butter & Jam

Romaine Salad with 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

Mac n Cheese

Southern Cheese Grits

Mashed Potatoes

Collard Greens

Brussels Sprouts

Green Bean Casserole

BBQ Baked Beans

Potato Salad

Coleslaw

Buttermilk Pie

Seasonal Cobbler with Whipped Cream

Pricing is exclusive of 24% service
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Buffets

LATIN CANTINA BUFFET

Per Person – 59

Cantina-Style Tortilla Soup with Limes, Cotija & Crispy Tortilla Strips
 Romaine with Chickpeas, Red Onions, Cucumbers, Grilled Corn & Cilantro Pesto
 Chili-Lime Dusted Tortilla Chips with Salsa Verde
 Pork al Pastor & Carne Asada
 Chile Rice with Charred Poblano
 Refried Beans
 Charred Tomato Salsa, Pickled Jalapeno Peppers, Jack Cheese, Flour Tortillas, Pineapples, Cilantro, Onions, Mexican Cream
 Cinnamon Sugar Dusted Churros with Abuelita Chocolate Sauce
 Mexican Chocolate Cream Tarts

TASTE OF FLORIBBEAN BUFFET

Per Person - 67

Artisan Green Salad with Local Greens, Hearts of Palm, Florida Oranges, Cucumbers & Cashews with Florida Citrus Dressing
 Vine Ripe Tomato Salad with Queso Fresco, Red Onions, Jicama & Cilantro Lime Dressing
 Caribbean Jerk Chicken
 Red Snapper a la Veracruzana
 Ropa Vieja Beef Empanadas with Avocado Salsa
 Sweet Plantains with Tamarind Glaze, Onions, Pickles & Mint
 Arroz con Gandules
 Key Lime Pie
 Plant City Strawberry Shortcake Torte

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Buffets

GRILL OUT BUFFET

Per Person – 65

Creamy Coleslaw
 Mixed Greens Salad with Cucumber, Radish, Tomato, Red Onion,
 Balsamic Vinaigrette
 & Buttermilk Garlic Dressing
 Redskin Potato Salad with Eggs, Celery, Onions, Bacon, Deli Mustard & Mayonnaise
 Baked Beans with Smoked Bacon
 Creamy Macaroni & Cheese
 Buttermilk Biscuits with Butter & Local Honey
 Hickory Grilled Barbeque Chicken
 House Blended Angus Beef Burgers
 Potato Buns
 Lettuce, Tomatoes, Onions, Pickles, Mustard, Mayonnaise, Ketchup,
 Applewood Smoked Bacon
 Kettle Chips
 Seasonal Cobbler with Whipped Cream
 Chocolate Mousse Cake
 Add Soup – 5 Per Person

HEALTHY HUNTER BUFFET

Per Person - 67

Ancient Grain Salad with Brussels Sprouts, Sherry Shallot Vinaigrette,
 Garlic & Blueberries
 Baby Kale Salad with Raw Almonds, Lemon, Organic Olive Oil,
 Avocado & Calabrian Chiles
 Grilled Chicken Breast with Pickled Vegetables
 Roasted Sun Perch with Ancho Chili Relish & Lime
 Brown Rice
 Glazed Sweet Potato with Scallions & Benne Seeds
 Roasted Heirloom Carrots
 Coconut Chia Seed Pudding with Mango
 Dark Chocolate Protein Bar, Seeds, Almonds, Coconut & Honey

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Buffets

BACKYARD BBQ

Per Person – 42

Chopped Romaine with Cucumber, Radish, Tomato, Red Onion,
Balsamic Vinaigrette & Buttermilk Garlic Dressing
Baked Beans with Smoked Bacon
House Blended Angus Beef Burgers & Hot Dogs
Hot Dog & Hamburger Buns
Lettuce, Tomatoes, Onions, Pickles, Mustard, Mayonnaise, Ketchup,
Kettle Chips
Chocolate Mousse Cake

FILO'S CANTINA BUFFET

Per Person - 41

Tortilla Chips with Pico de Gallo, Salsa Verde & Salsa Roja
Spiced Ground Beef & Chile Lime Chicken
Spanish Rice
Refried Beans
Pickled Jalapeno Peppers, Jack Cheese, Flour Tortillas, Cilantro, Onions, Sour Cream
Mexican Chocolate Cream Tarts

SOUTHERN PORK & BEANS

Per Person - 39

Rolls & Whipped Butter
Romaine Salad with Red Onions, Tomato, Cucumber, Ranch & Balsamic Dressing
Smoked BBQ Pork Shoulder
Mac n Cheese
Green Bean Casserole
BBQ Baked Beans
Coleslaw
Seasonal Cobbler with Whipped Cream

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Plated



PLATED

25 person minimum | 90 minutes of service maximum

Priced by Entrée | Includes one starter & one dessert

Duo option available, additional – 10 per person

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

ENTRÉES

Roasted Free Range Chicken Breast, Garlic Thyme Jus

Per Person - 57

Lemon Herb Crusted Chicken Breast, Wild Mushroom Ragu

Per Person - 59

Roasted King Salmon, Kale, Lemon Vinaigrette

Per Person - 65

Maple Brined Duroc Pork Loin, Apple Bourbon Jam

Per Person - 65

Pan Seared Market Fish, Lemon Butter Sauce

Per Person - 66

Grilled Prime Bavette Steak, Chermoula

Per Person - 69

Braised Beef Short Ribs, Caramelized Onions, Braising Jus, Pickled Mustard Seeds

Per Person - 72

Pan Seared Beef Tenderloin, Bordelaise Sauce

Per Person - 82

STARCH

Choose One

Mashed Potato

Roasted Fingerling Potato

Sweet Potato Puree

Olive Oil Smashed Potato

VEGETABLE

Choose One

Broccolini

Glazed Carrots

Roasted Root Vegetables

Sauteed Mushrooms & Kale

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STARTERS

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, Hardboiled 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

Power 4 Blend Lettuce, Heirloom Tomato, Bermuda Onions, Cucumber, Citrus, Shallot Sherry Vinaigrette

DESSERTS

Apple Tart with Almond Custard & Apricot Glaze

Chocolat Mousse with Whipped Vanilla Panna Cotta & Hazelnut Crumble

Flourless Chocolate Cake with Bailey's Whipped Crème & Chocolate Spread (GF)

Lemon Crème Brulee with Pistachio Micro Cake & Vanilla Chantilly

New York Cheesecake with Assorted Berries & Berries Coulis

Tiramisu Coffee-Soaked Ladyfinger with Mascarpone Cream & Cocoa



RECEPTION

90 minutes of service maximum

HORS D'OEUVRES

stationed or passed hors d'oeuvres (quantities of 25)

6 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

7 PER PIECE

BBQ Pulled Pork Sliders, Brioche Buns, Pickles
 Blue Crab Cake, Remoulade
 Braised Beef Short Rib Grilled Cheese, Jalapeno, Sourdough
 Coconut Shrimp, Orange Chile Marmalade
 Nashville Hot Chicken Sliders, Biscuits, Citrus Honey
 Spicy Tuna Tartar, Cucumber, Wakami
 Tandoori Chicken Skewers, Tzatziki

MARKET PRICE

East Coast Oysters, Pineapple Ginger Mignonette
 Gulf Shrimp, Guacamole

Pricing is exclusive of 24% service
 and applicable state taxes

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DISPLAYS

90 minutes of service maximum

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

All stations must be guaranteed for the full attendance

CHEESE & CHARCUTERIE

A Fine Selection of Domestic & Imported Cheeses & Cured Meats, Dried Fruit, Mustard, Cornichon, Chutney & Assorted Crackers

25 people – 195

50 people – 295

75 people – 375

VEGETABLE CRUDITÉ PLATTER

Carrots, Broccoli, Asparagus, Cherry Tomato, Cauliflower & Cucumber

Hummus, Tzatziki & Buttermilk Garlic, Assorted Crackers

25 people – 125

50 people – 175

75 people – 225

ANTI-PASTA PLATTER

Italian-Cured Meats and Assorted Cheeses, Marinated Artichokes, Tomato, Olives, Pickled Peppers, Crostini

25 people – 195

50 people – 295

75 people – 375

Pricing is exclusive of 24% service
and applicable state taxes

For more information please contact
ocalasales@wec.net



ACTION STATIONS

Must be ordered in conjunction with dinner as an add-on; available as main course for additional cost
50 person minimum with one station for every 75 - 100 people
90 minutes of service maximum

PASTA STATION

Per Person (add-on) - 32 | Per Person (main course) - 54
Chef Attendant Fee - 125

Pasta

Cheese Tortellini, Orecchiette, Cavatappi

Sauces

Alfredo, Marinara, Bolognese

Toppings

Parmesan, Basil Pesto, Artichokes, Kalamata Olives, Herb Chicken, Italian Sausage, Chile Flakes

Add-ons per person, per item - 2

Pine Nuts, Pancetta, Capers, Sun Dried Tomato

STIR FRY

Per Person (add-on) - 34 | Per Person (main course) - 59
Chef Attendant Fee - 125

Base

Egg Noodles or Jasmine Rice

Meats

Shrimp, Ginger Soy Beef, Chicken or Tofu

Toppings

Scallions, Lemongrass Broth, Red Curry Cream, Bok Choy, Bean Sprouts,
Carrots, Broccoli, Snow Peas, Baby Corn, Bamboo Shoots, Napa Cabbage

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ENHANCEMENTS

90 minutes of service maximum

SLIDERS

Choice of Three

Priced at Three Sliders Per Person – 29

Barbeque Brisket with Caramelized Onions & Smoked Mozzarella

Chipotle Aioli Short Ribs with Red Onion Jam & Blue Cheese

Jerk Chicken with Mango Slaw, Honey & Lime Aioli

Lil' Cuban Baguettes with Roasted Pork, Ham, Swiss Cheese, Pickles & Yellow Mustard

Mini Burger Bites with Bacon, Cheddar & Special Sauce

Roasted Portobella with Tomato Pesto & Goat Cheese

LETTUCE WRAPS

Per Person – 29

Boston Bibb Lettuce

Sesame Teriyaki Chicken, Sweet & Sour Shrimp & Ginger Soy Beef

Carrot Salad with Golden Raisins & Rice Wine Vinaigrette

Cucumber & Onion Salad with Chopped Peanuts, Mung Bean Sprouts, Bibb Lettuce,

Spicy Peanut Ginger Sauce, Pineapple Salsa & Crispy Wonton Strips

RAW BAR

Set Quantity of Each Item Served Per Person – Market Price

Florida Snapper Ceviche with Tortilla Strips

Lime Poached Gulf Shrimp with Spiced Rum Cocktail Sauce

Poached Mussels with White Wine, Garlic & Tarragon

Snow Crab Claws with Key Lime Mustard Sauce

QUESO FUNDIDO

Per Person – 17

Queso Fundido with Chorizo, Poblano, Salsa Roja, Guacamole, Corn Tortillas

MAC N CHEESE

Per Person – 31

Wild Mushroom, Truffle & Gruyere Cheese

BBQ Chicken, Pepper Jack, Cilantro, Sweet Onion

Green Chili, Grilled Corn, Aged Cheddar

STREET TACOS

Per Person – 32

Flour & Corn Tortillas, Assorted Salsas, Guacamole, Shredded Cabbage, Cilantro, Lime, Crema

Choice of 3:

Pork Carnitas, Salsa Verde; Chicken Tinga, Salsa Roja

Carne Asada, Flank Steak, Chimichurri; Blackened Shrimp

Jack Fruit, Avocado Tomatillo Salsa

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SALAD WALL

Choice of Two
Per Person – 26

ANTIOXIDANT SALAD

Kale, Blueberries, Pomegranate Seeds, Sunflower Seeds & Grapes with Orange Blossom Honey Vinaigrette

BERRY SALAD

Spinach with Seasonal Berries, Toasted Walnuts & Goat Cheese with Balsamic Dressing

CAESAR SALAD

Baby Romaine, Parmigiano-Reggiano & Garlic Crouton Crisps with Lemon Anchovy Dressing

CHOPPED SALAD

Iceberg Lettuce with Cucumbers, Tomatoes, Onions, Chickpeas & Feta with House Dressing

GARDEN SALAD

Mixed Greens with Cucumbers, Carrots, Tomatoes, Herb Crouton Crisps & Sprouts with Buttermilk Ranch

STRAWBERRY FIELDS SALAD

Arugula, Spinach, Sunflower Sprouts, Cucumbers, Strawberries, Goat Cheese & Almonds with Strawberry Balsamic

WEDGE SALAD

A Wedge of Iceberg with Tomatoes, Eggs, Bacon & Onions with Blue Cheese Dressing

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CARVING STATION

25 person minimum | 90 minutes of service maximum
Chef Attendant Fee - 125

MAPLE BRINED DUROC PORK LOIN

Each Serves 20 – 425
Apple Brandy Jus & Sourdough Rolls

PRIME RIB OF BEEF

Each Serves 20 – 550
Sea Salt & Garden Herb Crusted Beef with Horseradish Crème Fraiche & Rolls

ROAST TENDERLOIN OF BEEF

Each Serves 15 – 500
Garlic Jus & Horseradish Sauce & Rolls

SAGE & ORANGE ROASTED TURKEY

Each Serves 10 – 225
Country Brown Gravy, Cranberry Relish, Cornbread Stuffing & Rolls

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DESSERT STATION

90 minutes of service maximum

MACARONS

Per Person – 18

Assortment of Macarons

BANANAS FOSTER

Per Person – 22

Chef Attendant Fee – 100

Sauteed Bananas, Butter, Brown Sugar, Orange Juice, Cinnamon & Dark Rum served with Cinnamon Ice Cream

CHEESECAKE STATION

Per Person – 22

Vanilla & Chocolate Cheesecake Verrines with Assorted Berry Compote, Mango Compote, Caramel & Chocolate Sauce

POT DE CRÈME STATION

Per Person – 22

Miniature Vanilla & Chocolate Pot de Crème with Seasonal Berries Compote, Assorted Berry Compote, Mango Compote, Carmel & Chocolate Sauce

TRADITIONAL S'MORES

Per Person – 22

Graham Crackers, Chocolate & Flavored Marshmallows
(Coconut, Guava, Passion Fruit & Vanilla)

WEC MINI DONUT

Per Person – 22

Assortment of Mini Donuts to Include Glazed, Cinnamon Sugar, Chocolate Glazed & Cinnamon

CHOCOLATE DIPPED STRAWBERRIES

Per Dozen – 55

Pricing is exclusive of 24% service
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Bar



BAR OPTIONS

Bartender Fee – 125 per hour

Additional Bartender Hour – 100 per hour

CASH BAR

7.50 per person | 100 person minimum

Domestic Beer – 7.50 per drink

Import Beer – 8.00 per drink

Craft Beer – 8.50 per drink

Preferred Wine – 12.00 per drink

Premium Wine – 14.00 per drink

Ultra-Premium Wine – 16.00 per drink

Preferred Liquor – 12.00 per drink

Premium Liquor – 14.00 per drink

Ultra-Premium Liquor – 16.00 per drink

ON CONSUMPTION BAR

Domestic Beer – 7.00 per drink

Import Beer – 7.50 per drink

Craft Beer – 8.00 per drink

Preferred Wine – 11.00 per drink

Premium Wine – 13.00 per drink

Ultra-Premium Wine – 16.00 per drink

Preferred Liquor – 11.00 per drink

Premium Liquor – 13.00 per drink

Ultra-Premium Liquor – 15.00 per drink

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HOSTED BAR – ULTRA PREMIUM BRANDS

34 per person for the first 1 hour | 10 per person for each additional hour

Based on guarantee or actual attendance, if higher

Bartender Fee – 125 per hour | Additional Bartender Hour – 100 per hour

LIQUOR

Four Roses Small Batch Bourbon

Johnnie Walker Black Scotch

Tito's Vodka

Bacardi Rum

Patrón Silver Tequila

Bombay Sapphire Gin

Whiskey (Choose One): Crown Royal Canadian Whiskey or Jameson Irish Whiskey

WINE SELECTIONS

Choose 5

Nicolas Feuillatte Champagne

Santa Margherita Pinot Grigio

Stag's Leap, Karia, Chardonnay

Duckhorn Sauvignon Blanc

Belle Glos Pinot Noir

Justin Cabernet Sauvignon

BEER SELECTIONS

Choose 5

DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

IMPORT

Corona, Stella Artois

CRAFT

2 seasonal craft selections

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HOSTED BAR – PREMIUM BRANDS

29 per person for the first 1 hour | 10 per person for each additional hour
Based on guarantee or actual attendance, if higher
Bartender Fee – 125 per hour | Additional Bartender Hour – 100 per hour

LIQUOR

Buffalo Trace
Dewar's Scotch
Canadian Club Whiskey
Bacardi Rum
Corazón Reposado Tequila
Boodles Gin
Vodka (Choose One): Absolut Vodka or EG Vodka

WINE SELECTIONS

Choose 5
Domaine Carneros Brut
Ca' Bolani Pinot Grigio
Silverado Chardonnay
King Estate Sauvignon Blanc
Lyric by Etude Pinot Noir
Oberon Cabernet Sauvignon

BEER SELECTIONS

Choose 5

DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

IMPORT

Corona, Stella Artois

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HOSTED BAR – PREFERRED BRANDS

24 per person for the first 1 hour | 10 per person for each additional hour

Based on guarantee or actual attendance, if higher

Bartender Fee – 125 per hour | Additional Bartender Hour – 100 per hour

LIQUOR

Benchmark Bourbon

Cutty Sark Scotch

Seagrams VO Canadian Whiskey

Wheatley Vodka

Myers's Platinum Rum

Corazón Blanco Tequila

Beefeater Gin

WINE SELECTIONS

Choose 5

Col de' Salici Prosecco

Benvolio Pinot Grigio

14 Hands Chardonnay

Wairau River Sauvignon Blanc

Erath Resplendent Pinot Noir

14 Hands Cabernet Sauvignon

BEER SELECTIONS

Choose 5

DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Heineken Zero

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