

EXECUTIVE MEETING PACKAGE

Package Includes:

5000 IHG Bonus Rewards Points**
Continuous Beverage Service
Continental Breakfast
Mid-Morning Break
Lunch Buffet
Mid-Afternoon Break
Audio Visual Equipment
General Session Meeting Room

Continuous Beverage Service

Coffee, Decaffeinated Coffee, Hot Teas, Iced Tea
and Assorted Soft Drinks

Continental Breakfast

Coffee, Decaffeinated Coffee, Hot Teas, Florida
Orange and Grapefruit Juices, Sliced Fresh Fruit,
Assorted Breakfast Pastries, Individual Yogurts

Mid-Morning Break

Granola Bars and Whole Fruit

Lunch Buffets

Choose of one of the delicious lunch buffets
listed on the following page

Mid-Afternoon Break

Trail Mix, Chips, Pretzels, Popcorn

AV

LCD Projector, Screen Package
Wi-Fi, Flipchart and Markers

\$95.00 per person

Contact Jeff Miles, 407-781-2169 or jmiles@cporlando.com

**IHG Bonus rewards points require membership,
visit <https://www.ihg.com/rewardsclub/us/en/join/register>

BUFFET SELECTIONS

DELI SANDWICH SHOPPE

Soup Du Jour

Pasta Salad with Artichokes, Sundried Tomatoes and Olives in a light Dressing

Traditional Caesar Salad with hand broken Romaine, Parmesan Cheese and baked Croutons

Italian spiced Roast Sirloin, oven roasted Turkey, baked Virginia Ham, and Tuna Salad

Assortment of fresh Breads, Rolls and Wraps.

American, Cheddar, Swiss and Provolone Cheese

Handpicked Tomatoes, Vidalia Onions, Leaf Lettuce, Kosher Dill Pickles, Mayonnaise & Dijon Mustard.

Homemade Potato Chips

Chef's selection of fresh baked Dessert

ROMA TABLE

Antipasti Platter of assorted Meats, Cheeses, Olives, Artichokes and grilled Vegetables drizzled with Virgin Olive Oil and Balsamic Vinegar

Traditional Caesar Salad with broken Romaine, Parmesan Cheese and baked Croutons

Pan Seared Herb Chicken topped with Spinach, Mozzarella, Roasted Red Peppers and a Red Pepper Coulis

Nut Crusted Salmon with Caper Cream Sauce

Penne Pasta with Artichoke, Eggplant and Sun-dried Tomatoes in a light Olive Oil and Garlic Dressing

Chef's selection of fresh Market Vegetables

Garlic Bread Sticks

Fresh NY Style Cheesecake with Berries

SANTA FE TABLE

Black Bean Salad with a roasted Corn and Avocado

Fresh Field Greens with roasted Tomatoes, crispy Tortilla Strips served with a Salsa Ranch Dressing

Grilled Tequila Lime marinated Chicken Breast with a Poblano Cream sauce

Grilled Flank Steak with roasted Mushrooms and Onions

Mexican Rice and Beans

Chef's selection of fresh market Vegetables

Corn Bread with Sweet Cream Butter

Dulce De Leche Cake

ASIAN TABLE

Carrot Ginger Soup

Field Greens with dried Cranberries, Sweet Pecans, Mandarin Oranges and crumbled Bleu Cheese, toasted Sesame and Ginger Dressing

Hunan Style Orange Chicken

Mongolian Beef and Broccoli

Asian Vegetable Stir Fry

Cilantro Jasmine Rice

Freshly baked Artisan Rolls with Creamy Butter

Coconut Cream Cake with Fruit Salad