



SAVOR...

Kissimmee

at Osceola Heritage Park

Catering Menu

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



Thank you for your interest in holding your event with **SAVOR...Kissimmee** at Osceola Heritage Park. We have a team of dedicated, service oriented hospitality specialists waiting to take care of every detail of your event. While we have menus and options to guide you through, your event may always be customized to meet any dietary concerns. Call us to get the conversation started, then sit back and relax as we do the heavy lifting for you so you can just enjoy your day! Catering is available for both on site and off site functions.

We at SAVOR... are committed to being the industry leader in sustainable initiatives and programs. Our goal is to minimize our environmental impact by diverting waste through recycling, food share programs, purchasing product locally and using earth friendly compostable or biodegradable disposable products. By doing so we can contribute to our community, have a positive effect on our environment and the future of SAVOR.

SAVOR...Kissimmee

SAVOR@ohpark.com

Menu is subject to administrative fee and sales tax.
Menu Items and Pricing subject to change.



Breakfast

BUFFETS

All Selections are served with Freshly Brewed Regular & Decaffeinated Coffee and Orange Juice. Prices based on 90 minutes of service. 25 guest minimum. Priced per person.

The Sunrise	\$27
Scrambled Eggs, Choice of Applewood Smoked Bacon, Sausage or Country Ham and Homestyle Breakfast Potatoes, Fresh Seasonal Fruit Salad, Biscuits and Mini Croissants	
<i>Spruce up your buffet with these additional options</i>	
Belgium Waffles or Buttermilk Pancakes	\$6
Served with Butter, Honey and Warm Maple Syrup	
Yogurt Bar	\$5
Served with Honey, Granola, Fresh Seasonal Berries and Dried Fruit	
Oatmeal	\$3
Served with Butter, Honey, Brown Sugar and Raisins	
Grits	
Served Plain	\$4
Served Cheesy Southern	\$5

CONTINENTAL BREAKFAST

All Selections are served with Freshly Brewed Regular & Decaffeinated Coffee and Orange Juice. Prices based on 90 minutes of service. 25 guest minimum. *Priced per person.*

Daybreak	\$15
Assorted Breakfast Pastries to include Muffins and Danish	
Eye-Opener	\$18
Assorted Breakfast Pastries to include Muffins and Danish, Fresh Fruit and Bagels with Butter and Cream Cheese	
Awaken	\$20
Assorted Breakfast Pastries to include Muffins, Danish and Mini Croissants, Fresh Fruit, Bagels with Butter and Cream Cheese and Yogurt with Granola	

BREAKFAST ENHANCEMENTS

Breakfast Enhancements can be added to accompany any Breakfast Buffet or Continental Meals. 25 guest minimum. Chef Attendant Fee is \$150.00. One attendant per 50 guests required. *Priced per person.*

Belgium Waffles	\$7
Prepared to Order and served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Whipped Cream	
Buttermilk Pancakes	\$7
Prepared to Order and served with Warm Maple Syrup, Whipped Butter, Seasonal Berries and Whipped Cream	
Omelets	\$8
Prepared to Order with a variety of Ingredients to include Country Ham, Applewood Bacon, Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Assorted Cheeses	
Crepe Station	\$8
Prepared to Order Crepes with a variety of ingredients to include Bacon, Sautéed Mushrooms, Sautéed Spinach, Whipped Cream Cheese, Strawberries, Blueberries, Bananas, Whipped Cream, Chocolate Syrup, Lemon Curd, Nutella Chocolate Hazelnut, Powdered Sugar	

*Egg Substitute Available.

HOT BREAKFAST SANDWICHES

Breakfast Sandwiches can be added to accompany any Breakfast Buffet, Continental Meal or on their own. 25 guest minimum. *Priced per item.*

Fresh Baked Biscuits or Croissants	\$7
Stuffed with Scrambled Eggs and Cheese served with Butter and Ketchup	
<i>Spruce up your buffet with these additional options</i>	\$9
Applewood Smoked Bacon	
Shaved Country Ham	
Maple Glazed Sausage Patty	
Hot Breakfast Burrito	\$9
Served with Scrambled Eggs, Chorizo Sausage, Pepper Jack Cheese and Salsa	

*Egg Substitute Available.

A LA CARTE

BAKERY

Priced per dozen.

Assorted Muffins	\$33
Assorted Danish	\$33
Breakfast Breads and Coffee Cake	\$35
Assorted Scones	\$35
Assorted Bagels and Cream Cheese	\$38

PANTRY

Priced per piece.

Whole Fresh Fruit	\$2
Assorted Individual Yogurts	\$4
Crunchy Granola Bars	\$3

Snacks & Beverage Breaks

BREAK PACKAGES

Prices based on 90 minutes of service with a 25 guest minimum. China and glassware available for additional cost.
Priced per person.

Morning Coffee Bar	\$12
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange Juice	
Afternoon Beverage Break	\$14
Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea	
SAVOR...Break	\$17
Crunchy Granola Bars, Whole Fresh Fruit, Protein Trail Mix, Jumbo Hot Soft Pretzels, Chocolate Chip Brownies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea	
All Day Beverage Break	\$22
MORNING BREAK: Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange Juice	
MID-MORNING BREAK: Refresh of Morning Coffee, Hot Teas, Assorted Soft Drinks, Bottled Water	
AFTERNOON: Choice of Crunchy Granola Bars or Jumbo Cookies, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea	

SNACKS

Individual servings. Priced per item.

OHP Chips Snack Bag	\$4
Assorted Oreos, Nutter Butter and Chips Ahoy	\$3
Assorted Bag of Chips	\$3
Fresh Fruit	\$2
Assorted Individual Yogurt	\$4
Crunchy Granola Bars	\$3
Tropical Protein Trail Mix	\$4
Sweet & Salty Nut Mixture	\$3

DESSERTS

Priced per dozen.

Assorted Jumbo Cookies	\$35
Chocolate Chip Brownies	\$38
Assorted Gourmet Dessert Bars	\$45





BEVERAGES

Beverage Service billed based on consumption may be subject to \$125.00 Attendant Fee.

SERVED INDIVIDUALLY

Assorted Soft Drinks	\$2.50
Bottled Water	\$2.50
Milk	\$2.00
Assorted Juices (Apple, Cranberry, Orange) (Choice of ONE if guest count is under 12)	\$3.00

SERVED BY THE GALLON

Freshly Brewed Regular and Decaffeinated Coffees	\$35
Freshly Brewed Iced Tea or Lemonade (Regular or Pink)	\$30
Orange, Apple and Cranberry Juices	\$30

SERVED BY THE CASE (24 COUNT)

Aquafina Bottled Water (16.9 oz.)	\$36
Assorted Soft Drinks	\$36
Assorted Sparkling Seltzers	\$36

INFUSED WATER (PER GALLON)

Citrus, Cucumber Mint, or Strawberry Kiwi	\$22
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REFRIGERATED SPRING WATER KIT

\$125 Attendant Fee Required | \$27.00 per 5 gallon

Water Dispenser

5 Gallon Bottle of Spring Water and Disposable Cups

Lunch & Dinner Buffets

Prices based on 90 minutes of service with a 25 guest minimum. *Priced per person.* All Lunch Buffets can be served for Dinner for an additional price.



The Deli Lunch **\$28**

Tossed Green Salad with Assorted Dressings
 Choice of Country Style Potato Salad or Pasta Salad
 Choice of Two (2): (Wraps or Sandwich Style)
 Ham, Turkey, Roast Beef, Tuna Salad, Chicken
 Cranberry Salad, Homestyle Egg Salad
 Choice of Chef's Soup: Home-style Chicken Noodle or
 Tomato Basil
 OHP Signature Chips
 Chocolate Chip Cookies and Chocolate Chip Brownies

Homestyle Lunch (choice of one salad and one entree) **\$31** **Homestyle Dinner** **\$35**

Tossed Green Salad with Assorted Dressings
 Herb Roasted Chicken
 Savory Meat Loaf topped with Portobello Cabernet Demi-Glace
 Vermont Cheddar infused Smashed Potatoes
 Fresh Baby Carrots and Green Peas
 Freshly Baked Yeast Rolls and Butter
 Cinnamon Apple Crisp with Vanilla Bean Ice Cream

Barbecue Lunch (choice of one salad and one entree) **\$32** **Barbecue Dinner** **\$36**

Tossed Green Salad with Assorted Dressings
 Creamy Apple Cole Slaw
 Choice of Two (2): Slow Smoked BBQ Beef Brisket, Carolina
 Pulled Pork, BBQ Whiskey Chicken
 Smoked BBQ Baked Beans
 Petite Corn on the Cob
 Cheddar/Honey Corn Bread
 Deep Dish Apple and Blueberry Cobblers served Warm

Italian Lunch (choice of one salad and one entree) \$30
Italian Dinner \$34

Traditional Caesar Salad with Parmesan Cheese and Croutons
Baby Tomato & Cipollini Onion Salad with Balsamic Glaze
Choice of Two (2): Meat Lasagna, Vegetable Lasagna, Pasta Primavera, Bowtie Alfredo with Grilled Chicken, Cheese Tortellini
Fresh Green Beans Italian with Charred Tomatoes
Garlic Breadsticks
Chocolate Dipped Cannoli and Biscotti

Latin Lunch (choice of one salad and one entree) \$30
Latin Dinner \$34

Tossed Green Salad with House Balsamic and Salsa Verde Ranch Dressings
Roasted Corn & Black Beans, Fire Roasted Red Peppers and Diced Avocados
Pork Asada (Pernil) with Flour Tortillas
Arroz con Pollo
Yucca with Pickled Onions
Pepper Jack Cheese Rolls
Tres Leche Dessert

Americana Lunch (choice of one salad and two entrees) \$28
Americana Dinner \$32

Tossed Green Salad with Assorted Dressings
Choice of: Country Style Potato Salad or Sweet Cream Coleslaw
Wedges of Cut Watermelon
Chargrilled Hamburgers
All Beef Hotdogs
Roasted Chicken
Baked Macaroni & Cheese
OHP Signature Chips with Sweet Onion Dip
Chocolate Chip Cookies and Chocolate Chip Brownies

Floridian Lunch (choice of one salad and one entree) \$34
Floridian Dinner \$38

Mixed Baby Greens with Assorted Dressings
Sweet Onion and Beefsteak Tomato Salad with Bleu Cheese Crumbles
Seared Florida Mahi Mahi with Pineapple Salsa
Key Lime Glazed Grilled Chicken
Herb Seasoned Rice
Seasonal Farm Fresh Vegetables
Freshly Baked Yeast Rolls
Mango Cheesecake

On-The Go Lunches

Prices based on 90 minutes of service with 25 guest minimum.
Priced per person. Add Soup of the Day for \$3.00 per person.
For orders under 25 guest, choice is limited to the The Deli Box.

Dietary restriction options are available upon request.



The Deli Box **\$17.95**

Choice of: Ham, Turkey or Roast Beef on Brioche Bun or Wraps With Lettuce, Cheese, Tomato and Assorted Condiments
Individual Bag of Chips
Whole Fruit
Granola Bar
Chocolate Chip Cookie
Choice of Bottled Water or Soft Drink

The Deluxe Deli Box **\$18.95**

Choice of: Southwest Chicken Wraps, Classic "BLT" on Brioche Bun, Grilled Chicken Caesar Wrap
Individual Bag of Chips
Whole Fruit
Pasta Salad
Chocolate Chip Cookie
Choice of Bottled Water or Soft Drink

The Hot Box (For 25 guests or more) **\$19.95**

Choice of: Hot Blackened Chicken Sandwich, Pulled Pork, Chargrilled Hamburger
House Salad
Individual Bag of Chips
Country Potato Salad
Whole Fruit
Chocolate Chip Brownie
Choice of Bottled Water or Soft Drink



Plated Lunch Salads

All Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Ice Water, Freshly Brewed Ice Tea, Rolls & Butter and Dessert. Priced per person.

Grilled Chicken Caesar Salad **\$27**

Crisp Romaine Lettuce and Grilled Chicken with Housemade Croutons, Parmesan Cheese Crisp and Caesar Dressing served with a Garlic Breadstick

Cobb Salad **\$27**

Spring Mix Lettuce, Hard Boiled Egg, Applewood Smoked Bacon, Avocados, Tomatoes, Cucumbers, Ham, Turkey, Aged Cheddar Cheese, Swiss Cheese and Ranch or House Balsamic Dressings

Steak Salad **\$28**

Spring Mix Lettuce, Beefsteak Tomatoes, Gouda Cheese, Worcestershire Seared Flank Steak with Red Pepper Ranch or House Balsamic Dressings

Salmon Salad **\$29**

Cedar Plank Salmon atop tossed Spring Mix Lettuce with Diced Cucumbers, Heirloom Tomatoes and Mandarin Oranges served with Mango Citrus Vinaigrette

Choice of One (1) Dessert:

Chocolate Cake Torte

NY Cheesecake with Strawberry topping

Lemon Raspberry Cake

Florida Key Lime Pie



Plated Dinner

Entrees include Freshly Brewed Regular and Decaffeinated Coffee, Ice Tea, Rolls & Butter, House Salad, Choice of One Vegetable, One Starch, Accompaniments and Dessert. Prices based on 90 minutes of service with 25 guest minimum. Priced per person.

Additional charge for Premium Salads, Sides and Desserts upon request.

Pepper Crusted Filet of Beef Tenderloin	Market Price
Chargrilled and served with Stilton Rosemary Compound Butter	
Center Cut Bone-In Pork Chop	\$32
Oak-grilled with Onion Cherry Port Wine Sauce	
Crusted Mahi Mahi	Market Price
Lightly crusted with Floridian Mango Salsa	
Roasted Chicken Breast Supremê	\$34
Frenched Bone-In Chicken with Cranberry Apple Jus	
Herb Roasted Chicken	\$29
Breast of Chicken served topped with Portobello Demi-Glace Sauce and Onion Hash	



Breast of Chicken Cordon Bleu **\$34**

Inside Out Cordon Bleu Breast of Chicken wrapped with Smoked Ham and Lacy Swiss Cheese topped with Sauce Mornay

Cheshire Pork **\$36**

Applewood Smoked Bacon Wrapped Medallions of Pork topped with Green Peppercorn Demi-Glace

Grouper Vera Cruz **\$32**

Seared Filet of Farm Raised Grouper topped with Freshly Diced Tomato, Capers and Green Olive Tapenade

Beef Sirloin Filet Manhattan Style **\$38**

Grain Mustard and Panko Crusted Sirloin with Chimichurri Demi Glaze

Choice of One (1) Vegetable:

Green Beans with Charred Tomatoes

Grilled Asparagus and Baby Carrots

Italian Style Vegetable Blend

Roasted Cauliflower

Choice of One (1) Starch:

Herb Risotto

Potato Au Gratin

Tri-Colored Roasted Potatoes

Savory Wild Rice

Garlic Country Mashed Potatoes

Choice of One (1) Dessert:

Apple Blossom with Vanilla Cream

Chocolate Mouse Bomb with Caramel Shavings

Marble Cheesecake

Mississippi Mud Cake

Homestyle Carrot Cake

Florida Key Lime Pie



Receptions

HORS D'OEUVRES

Prices based on 60 minutes of service per selection. Essential Hors D'Oeuvre are 150.00 per each item for 50 guests. For Butler Passed Hors D'Oeuvres add 50.00 per server per hour.

ESSENTIAL SELECTIONS

COLD

Seven Layer Mexican Dip with Crushed Tortilla Chips
Chunky Chicken and Cranberry Salad in a Tartelette Shell
Assorted Deviled Eggs
Pimento Cheese on a Crostini topped with Fresh Chives

HOT

Southwest Chicken Quesadillas
Sweet & Sour Meatballs
Pretzel Bites with Beer Cheese Fondue
"Waffle" Sweet Potato Chip with Mesquite Pulled Chicken topped with Melted Pepper Jack Cheese
Mexican Street Corn Fritters with Fire Roasted Red Pepper Sour Cream
Grilled Veggie Kabobs
Macaroni & Cheese Pops with Chipolte Dip
Spinach & Artichoke Dip with Flatbread Crisps

*Prices based on 60 minutes of service per selection.
Grand Hors D'Oeuvre are 175.00 per each item for
50 guests. For Butler Passed Hors D'Oeuvres add
50.00 per server per hour.*

GRAND SELECTIONS

COLD

Heirloom Tomato & Mozzarella Caprese with Balsamic Glaze
and Fried Basil
Prosciutto-Wrapped Asparagus
Cucumber Cup with Shrimp Salad topped with Lemon Gremolata

HOT

Fresh Chicken Wings
Vegetable Spring Rolls
Mojito Pulled Pork on Plantain Crisp
Chicken Pinchos drizzled with a Mojo Glaze
Oriental Pot Stickers
Chicken Tenders served with Tangy Honey Mustard and
Smoked BBQ Sauces
Buffalo Cauliflower Bites
Sweet Thai Chicken Satay
Petit Sweet Carolina Pulled Pork & Onion Hash Sliders
Petit BBQ Tri Tip & Cheddar Sliders
Arancini with Fra Diavolo Sauce (Risotto Balls stuffed with
Parmesan and Italian Sausage)

*Prices based on 60 minutes of service per selection.
Superlative Hors D'Oeuvre are 225.00 per each item
for 50 guests. For Butler Passed Hors D'Oeuvres add
50.00 per server per hour.*

SUPERLATIVE SELECTIONS

COLD

Roasted Potato cup with BBQ Brisket & Onion Hash
Anti-Pasta Skewer with Italian Style Meats and Cheeses
Shrimp Cocktail Shooter

HOT

Country Style Chicken and Biscuits with Country Gravy
Petite Quiche
Crab Cake Pops with Remoulade Sauce
Coconut Shrimp with Mango Salsa
BBQ Pork Riblets
Petit Grilled Chicken Slider with Lettuce, Tomato and topped
with a Gherkin Pickle
Mini Chicken or Beef Empanadas with Salsa

SPECIALTY HORS D'OEUVRES

*Prices based on 60 minutes of service per selection.
Specialty Hors D'Oeuvre are 275.00 per item for
50 guests. For Butler Passed Hors D'Oeuvres add
50.00 per server per hour.*

SPECIALTY SELECTIONS

COLD

Tostones topped with Ceviche and Mango Drizzle
Smoked Salmon, Cream Cheese and Capers Pinwheel
Duck Confit on an Herb Crostini with Black Berry Onion Jam
Brie Cheese & Caramelized Apple in a Phyllo Cup
Tuna Poke "Wonton"—Seared Ahi Tuna, Seaweed Salad, drizzle
of Wasabi Crème & Oriental Gaze topped with Toasted
Ying and Yang Sesame Seeds

HOT

Conch Fritters with Bahamian Island Dip
Homemade Applewood Bacon wrapped Short Rib Beef & Blue Bites
Sticky Asian Pork Riblets with Toasted Ying & Yang Sesame Seeds
Applewood Bacon wrapped Jumbo Shrimp with Cajun Cream
Deep Fried Short Rib Ravioli with Herb De Provence Cream Sauce
Roasted "Mac & Cheese" Corn Cake topped with Seared Maple
Pork Belly & Pickled Onion
Pecorino Stuffed Mushroom Cap topped with toasted Brioche &
Parmesan Cheese
Key Lime Shrimp Scampi Shooter atop Garlic Grits

PLATTERS & DISPLAYS

Serves 50 guests. Priced per order.

Assorted Jumbo Cookies	\$135
Signature "OHP" Chips with Sweet Onion Dip and Chimichurri Ranch Dip	\$135
Tri-Colored Tortilla Chips with Pico de Gallo & Queso Cheese	\$135
Vermont Cheddar Fondue with Crusted Breads & Flatbreads	\$150
Chocolate Chip Brownies and Blondies	\$150
Vegetable Crudites Assortment of Grilled and Raw Vegetables with Chimichurri Ranch Dressing	\$200
Fresh Fruit Display with flavored Yogurt Dipping Sauces	\$235
Assorted Dessert Shooters Banana Pudding, Chocolate Chip Brownie Mousse, Strawberry Shortcake	\$235
Melange of Domestic and International Cheeses with assorted Crackers and grilled Flatbreads	\$275
Charcuterie Board Thinly sliced Cured & Smoked Meats and Sausages with Assorted Cheeses served with Classic condiments and Crusted Breads	\$350

ACTION & RECEPTION STATIONS

Action Stations can be added to accompany any Reception, Plated or Buffet Meals with a 50 guest minimum. Chef Attendant Fee of \$150.00 will be applied per attendant added to action stations. One Attendant per 100 Guests. Priced per person.

PASTA ACTION STATION

\$14.50

SELECTION #1

Tri-Colored Penne served with Choice of Two (2) Sauce selections:

Fire Roasted Tomato Marinara

Bolognese

Alfredo Cream

Nut Free Pesto

Sundried Tomato and Fried Basil

Roasted Garlic & Olive Oil

SELECTION #2

Choice of One (1) Premier Pasta:

Ravioli

Cheese Tortellini

Gnocchi

Choice of Two (2) Sauce selections:

Fire Roasted Tomato Marinara

Bolognese

Alfredo Cream

Nut Free Pesto

Sundried Tomato and Fried Basil

Roasted Garlic & Olive Oil

ADDITIONS

Primavera \$1.95

Italian Sausage \$2.95

Meatballs \$2.95

Grilled Chicken \$2.95

Prociutto \$3.25

Shrimp \$3.95

LOBSTER ROLL ACTION STATION

\$17.00

New England Lobster Salad served on Traditional Top Cut

Roll with Boston Bibb Lettuce topped with Fresh Squeezed

Lemon Juice

SHRIMP AND GRITS ACTION STATION

\$16.50

Choice of: Sauteed or Blackened Shrimp

Served with Goat Cheese Hominy Grits and Garlic Crostini.

STREET TACO BAR ACTION STATION

\$15.00

Choice of Two (2): Blackened Mahi Mahi, Grilled Chicken,

Grilled Steak or Pulled Pork

Served with an Assortment of Toppings to include Black Beans,

Caramelized Onions and Peppers, Chimichurri Sauce, Shredded

Lettuce, Pico De Gallo, Shredded Cheddar Cheese, Sour Cream

with Hard and Soft Shell Tacos

FRUIT AND CHEESE RECEPTION STATION

\$16.00

Served with Signature "OHP" Chips with Sweet Onion Dip

and Chimichurri Ranch Dip

Display of Seasonal Fresh Fruit with assorted Dipping Sauces

Selection of Domestic Cheese with assorted Crackers

Selection of Crisp and Seasonal Vegetables served with

assorted Dipping Sauces

SMASH POTATO RECEPTION BAR

\$12.50

Choice of Two (2) Potato Selections: Red Skin Mashed Potatoes,

Sweet Potato Mash or Purple Mash

Garnish options include: Applewood Bacon, Broccoli, Caramelized

Onions, Chives, Roasted Peppers, Shredded Cheddar Cheese,

Sour Cream and Whipped Butter

RECEPTION CARVING STATIONS

Carving Stations can be added to accompany any Reception, Plated or Buffet Meals. 50 guest minimum. Chef Attendant fee 150.00 will be applied per attendant added to attend stations. One Attendant per 100 Guests. All Carving Stations are attended and include dinner rolls. Pricing is based on a 6 oz. portion per person.

Virginia Baked Ham	\$8.95
Served with a Pineapple & Red Pepper Relish	
Roasted Pork Loin	\$8.95
Served with an Onion & Port Wine Sauce	
Roasted Turkey Breast	\$9.95
Served with Homemade Gravy	
Worcestershire Marinated Flank Steak	\$14.95
Served with Pepper Corn Demi Glaze	
Beef Sirloin	\$16.95
Served with Au Jus	
<i>Option: Wild Mushroom Blend & Caramelized Onions</i>	<i>\$17.95</i>
Herb Roasted Prime Rib	\$17.95
Served with Au Jus and Horseradish Cream Sauce	
Roasted Tenderloin of Beef	\$22.50
Served with a Rich Merlot Sauce	
<i>Option: Wild Mushroom Blend & Caramelized Onions</i>	<i>\$23.50</i>

DESSERT STATIONS

Dessert Stations can be added to accompany any Reception, Plated or Buffet meals. Chef Attendant fee 150.00 will be applied per attendant added to action station. One Attendant per 100 Guests. Priced per person.

S'Mores Bar	\$12
Ghirardeli Chocolate, Graham Crackers, Applewood Bacon, and Jumbo Marshmallows	
Strawberry Shortcake Bar	\$12
Fresh Farm Strawberries, Fresh Cream, Buttermilk Biscuits and Southern Cream Sponge Cake	
Miniature Shooters & Gourmet Dessert Bar	\$14
Assorted Dessert Bar flavors: Chocolate Fudge Brownie, Oreo Bar, Lemon Square, Salted Caramel	
Assorted Dessert Shooter flavors: Banana Pudding, Chocolate Chip Brownie Mousse, Strawberry Shortcake	
Cake Factory	\$14
Assorted Cakes, Cheesecakes and Pies	
Ice Cream Sundae Bar	\$12
Vanilla Bean Ice Cream served with Assorted Toppings to include: Chocolate Sauce, Caramel Sauce, Whipped Cream, Cherries, Crushed Pineapple, Crumbled Cookies, M&Ms, Skittles, Sprinkles	
Dessert Crepe Action Station	\$12
Prepared to Order Crepes with a Variety of Ingredients to include: Strawberries, Blueberries, Bananas, Whipped Cream, Chocolate Syrup, Lemon Curd, Nutella Chocolate Hazelnut, Powdered Sugar	

Beverages



BAR PACKAGES

Hosted Bar Packages will include all mixers. Bar Packages are subject to a 21% Administrative Charge and applicable taxes. Bar Packages will incur a Bartender Fee of 125.00 per 100 guests. Bar Service extending over four hours will incur an additional 125.00 per bartender. Priced per person.

HOURLY BAR PACKAGES

BEER & WINE

Beer & Wine Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water

One Hour	\$12
Two Hour	\$17
Three Hour	\$22
Four Hour	\$27

DELUXE CALL LIQUOR

Call Brands of Liquor, Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water

One Hour	\$16
Two Hour	\$21
Three Hour	\$26
Four Hour	\$31

DELUXE PREMIUM BAR

Premium Brands of Liquor, Domestic Beers, Specialty Beer, House Wines, Soft Drinks, Bottled Water

One Hour	\$18
Two Hour	\$23
Three Hour	\$28
Four Hour	\$33

HOSTED BAR PACKAGES

(Bill on Consumption)

Host pays for the Bar Package based on consumption. Bar Packages will incur a Bartender Fee of 125.00 per 100 guests. Bar Service extending over four hours will incur an additional 125.00 per bartender.

Domestic Beer	\$5
Specialty Beer	\$6
House Wine (by the glass)	\$6
Well Mixed Drinks	\$7
Call Mixed Drinks	\$8
Premium Mixed Drinks	\$9
Bottled Water (16.9 oz.)	\$3
Canned Soft Drinks	\$3

CASH BAR PACKAGES

Guest pay for their own beverages. Bar Packages will incur a Bartender Fee of 125.00 per 100 guests. Bar Service extending over four hours will incur an additional 125.00 per bartender.

Domestic Beer	\$5
Specialty Beer	\$6
House Wine (by the glass)	\$7
Well Mixed Drinks	\$8
Call Mixed Drinks	\$9
Premium Mixed Drinks	\$10
Bottled Water (16.9 oz.)	\$3
Canned Soft Drinks	\$3

SELECTIONS AVAILABLE

Domestic Beer

Budweiser, Bud Light, Michelob Ultra
Available upon request: Coors, Coors Light, Miller Light

Specialty Beer

Stella Artois, Corona, Heineken

House Wine

Woodbridge by Robert Mondavi Red: Cabernet Sauvignon, Merlot and Pinot Noir
Woodbridge by Robert Mondavi White: Chardonnay and Pinot Grigio
Woodbridge by Robert Mondavi Blush: White Zinfandel

Well Liquor

Svedka Vodka, Aristocrat Rum, Aristocrat Gin, Black Velvet Whiskey, 100 Pipers Scotch, Aristocrat Bourbon and Arandas Tequila

Call Liquor

Smirnoff Vodka, Cruzan Rum, Gordon's Gin, Canadian Club Whiskey, J&B Scotch, Jim Beam Bourbon and Sauza Tequila

Premium Liquor

Tito's Vodka, Barcardi Silver, Tanqueray Gin, Crown Royal, Johnny Walker Scotch, Maker's Mark Bourbon and Patron Silver Tequila and Hennessy Cognac

Catering Information

SAVOR...Kissimmee is the exclusive food and beverage provider for Osceola Heritage Park. No food or beverage will be permitted into the facility by the patron or any of the patron's guests and invitees. Food items may not be taken off the premises; however excess prepared food may be donated under regulated conditions to certified agencies that feed the underprivileged.

Menus

The menus are designed as guidelines to assist you in the selection of your Food & Beverage services. The catering representative handling your event will assist you in selecting proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event. Menus are subject to change.

Pricing

Prices quoted do not include 21% Administrative Fees or 7.5% Sales Tax unless otherwise noted. A 21% Administrative Fee will apply to all food and beverage charges. Customers claiming tax exempt status must provide satisfactory documentation for exemption in accordance to federal and provincial legislation. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Linen

SAVOR... provides its in house linen for all meal functions with our compliments. For Catering functions, we provide white or black lap-length tablecloths and white, black or burgundy napkins. Additional colors, fabrics, floor length linens, chair covers and sashes are available at an additional costs. Please note these need to be ordered (10) business days prior to your event date. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.



Guarantees

A guaranteed number of attendees/quantities of food is required no less than three (3) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR... reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order.

Functions of 2,000 guests or more must be guaranteed five (5) business days prior to the event.

Increases and/or new orders made under the applicable 3 or 5 business days of the event will be subject to a 20% additional fee based on the menu price (F&B). Attendance higher than the guarantee will be charged the actual event attendance.

Overset Policy

SAVOR... will be prepared to provide service staff and have seats available for 3% over-set up to 1000 guests (maximum over-set 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$125.00 charge for each over-set of 20 guests plus the price per attendee charge guaranteed on the contract.

Event Time Line

All service times are based on 1 and 1/2 hour of service. For larger events serving times may be extended to accommodate the customer. Extension of service times will be noted on the final contract. To keep the quality and integrity of our product as well as due to health standards food cannot remain out for an extended period of time.

A timeline of events will be worked out with your Catering Services Professional that will include event start times, cocktail hour (if needed), meal service times, programs/presentations, dance or activity and event conclusion.

Beverage Services

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Florida Division of Alcoholic Beverages and Tobacco. As the licensee, SAVOR...Kissimmee at Osceola Heritage Park is responsible to abide by all rules and regulations set down by the ABT.

No outside alcoholic beverages may be brought onto the premise from outside sources.

We reserve the right to refuse alcoholic service to intoxicated or underage persons or for any reason deemed appropriate by SAVOR... Kissimmee at Osceola Heritage Park.

Alcoholic beverages may not be removed from the premise.

All Bars are subject to a \$125.00 Bartender Fee per Bartender for four (4) hours of service. One (1) bartender for every 100 guests is required. All bars close 30 minutes prior to the scheduled end of the event.

Contracts

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR...Kissimmee. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

Cancellations

In the event of cancellation, a deposit will be refunded only if cancellation is made (5) business days prior to the event. Any event cancelled less than (3) business days prior to the event will incur 100% of the estimated charges. Please note, for specialty items or larger functions, a longer window of cancellation may be necessary. This is determined on an event by event basis; outlined in your contract.

Payment/Deposit

An advanced deposit of 30% in the amount noted on the Catering Contract is payable, along with the signed contract, at the specified date on the contract letter to guarantee catering services. One half or 50% of the contract amount is due ten (10) business days prior to the event date. The remainder of the contract price is due three (3) business days prior to the event date unless specified in the contract by SAVOR...Kissimmee Management. Payment can be made by cash, certified cheque or credit card. For additional charges a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment or other arrangements are made at the end of the function/show.

Administrative Fee

The Administrative Fee is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. It is not intended to be a tip, gratuity, or service charge and will not be distributed to employees. Administrative fee applies to all services rendered. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals, room rentals, service charges and are subject to applicable tax laws and regulations.

Tax Exempt

If your group is tax exempt, please present a current copy of your tax exemption information prior to your event.

Off-site Events

All off-site events are charged a fee of \$250 for set up, operations and equipment.