

# CATERING MENU

407.313.0339 | [AvantiSales@PHMemail.com](mailto:AvantiSales@PHMemail.com)



**We're Here To Help Create Fun Memories & Satisfy Every Craving**



Due to global supply chain challenges, some menu items may be unavailable or prepared differently.

# Socialize. Connect. Refresh. Relax.



The Avanti International Resort offers the ideal location to host your meetings and celebrations. We have stunning spaces for your event including meetings, dinners, wedding ceremonies, receptions, life celebrations, guestrooms for overnight stays and more.

Our resort features vibrant décor that makes the perfect canvas for your event, no matter your style. Our venue, unsurpassed cuisine, gracious service and attention to detail gives us the ability to meet even the highest expectations.

Our catering professionals will assist you with all the details of your event, simplifying both the planning and coordinating.

**For Tours and Further Information**

**Please Call or Email:**

407.313.0339

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## American Continental:

- Assorted Pastries
- Whole Fruit
- Butter and Fruit Preserves
- Freshly Brewed Starbucks Coffee
- Assorted Herbal Teas with Lemon

**\$14.95 Per Guest**

## The Avanti Breakfast:

- Scrambled Eggs
- Choice of: Honey Cured Ham with Country Sausage Links or Applewood Smoked Bacon Only
- Whole Fruit
- Assorted Breads
- Butter and Fruit Preserves
- Chilled Florida Orange Juice
- Freshly Brewed Starbucks Coffee
- Assorted Herbal Teas with Lemon

**\$21.95 Per Guest**

## Homestyle Breakfast:

- Scrambled Eggs
- Choice of One: Honey Cured Ham, Country Sausage Links, or Applewood Smoked Bacon
- Buttermilk Pancakes with Maple Syrup
- Breakfast Potatoes
- Melon and Citrus Fruit Salad
- Assorted Breads
- Assorted Pastries
- Butter and Fruit Preserves
- Chilled Florida Orange Juice
- Freshly Brewed Starbucks Coffee
- Assorted Herbal Teas with Lemon

**\$27.95 Per Guest**

Menu options will be plated for headcounts of 25 or less.  
Prices are Per Person Unless Written Otherwise. All Prices Subject to 22% Service Charge and 6.5% Sales Tax. All Prices Subject to Change.





## All Day Break:

- Chilled Florida Orange Juice
- Sliced Fresh Fruit
- Assorted Breakfast Pastries
- White and Wheat Toast
- Individual Yogurts
- Butter and Fruit Preserves
- Assorted Cereal and Milk
- Freshly Brewed Starbucks Coffee
- Herbal Teas with Lemon

## AM Break:

- Assorted Granola and Energy Bars
- Freshly Starbucks Brewed Coffee

## PM Break:

- Cashews, Almonds and Peanuts
- Pretzels, Dried Cranberries, Chocolate Chips, Iced Tea and Water

**\$31.95 Per Guest**

## PM Break:

- Cashews, Almonds and Peanuts
- Pretzels, Dried Cranberries, Chocolate Chips, Iced Tea and Water

**\$13.95 Per Guest**

## Healthy Break:

- Assorted Individual Yogurt
- Whole Fresh Fruit
- Granola Bars and Power Bars
- Assorted Sodas and Bottled Water
- Freshly Brewed Starbucks Coffee

**\$19.95 Per Guest**

## AM Break:

- Assorted Granola and Energy Bars
- Freshly Brewed Starbucks Coffee

**\$14.95 Per Guest**

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## A La Carte Menu:

- ▶ Starbucks Coffee  
**\$60.95 Per Gallon**
- ▶ International Tea Selections  
**\$60.95 Per Gallon**
- ▶ Hot Chocolate  
**\$6.95 Per Packet**
- ▶ Orange Juice  
**\$50.95 Per Gallon**
- ▶ Fruit Punch  
**\$39.95 Per Gallon**
- ▶ Iced Tea  
**\$39.95 Per Gallon**
- ▶ Lemonade  
**\$34.95 Per Gallon**
- ▶ Assorted Soft Drinks  
**\$6.95 Each**

## A La Carte Menu:

- ▶ Bottled Spring Water  
**\$3.95 Each**
- ▶ Freshly Baked Jumbo Cookies  
**\$39.95 Per Dozen**
- ▶ Bagels & Cream Cheese  
**\$31.95 Per Dozen**
- ▶ Danish, Muffins and Croissants  
**\$31.95 Per Dozen**
- ▶ Chocolate Fudge Brownies  
**\$31.95 Per Dozen**
- ▶ Individual Bags of Chips or Pretzels  
**\$3.95 Each**
- ▶ Granola Bars and/or Candy Bars  
**\$35.95 Per Dozen**

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## Italian Lunch:

### *Salads - Choice of Two:*

- House Tossed Salad (Choice of Two Dressings)
- Caesar Salad
- Pasta Salad
- Antipasto Salad

### *Entrees:*

- Cheese Manicotti
- Chicken Piccata with Lemon Caper Sauce

### *Buffet Served with:*

- Warm Bread Sticks
- Freshly Brewed Starbucks Coffee
- Iced Tea
- Water

### *Chef Choice Of Desserts*

**\$27.95 Per Guest**

## Deli Board Lunch:

### *Salads - Choice of Two:*

- Tossed Garden Salad
- Tomato, Cucumbers, Carrots, Ranch and Italian Dressing
- Potato Salad
- Coleslaw

### *Deli Board Selections to Include:*

- Sliced Roast Beef, Smoked Turkey, Honey Ham, Genoa Salami, Assorted Sliced Cheeses
- Lettuce, Tomato and Swiss Cheese

### *Served with:*

- Freshly Brewed Starbucks Coffee
- Iced Tea
- Water

### *Chef Choice Of Desserts*

**\$27.95 Per Guest**

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## Ham and Cheese:

- Whole Wheat Bread
- Lettuce, Tomato and Swiss Cheese
- Whole Fruit
- Bag of Chips
- Chocolate Chip Cookie
- Bottled Water

**\$19.95 Per Guest**

## Roasted Turkey Croissant:

- Lettuce, Tomato and Swiss Cheese
- Whole Fruit
- Bag of Chips
- Chocolate Chip Cookie
- Bottled Water

**\$19.95 Per Guest**

## Chicken Salad Wrap:

- Whole Fruit
- Bag of Chips
- Chocolate Chip Cookie
- Bottled Water

**\$19.95 Per Guest**

## Tuna Salad Croissant:

- Whole Fruit
- Bag of Chips
- Chocolate Chip Cookie
- Bottled Water

**\$19.95 Per Guest**

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## Southern Florida Dinner:

- Southern Style BBQ or Fried Chicken
- BBQ Pork
- Southern Style Baked Beans
- Corn on the Cobb
- Homemade Coleslaw
- Southern Potato Salad
- Texas Toast
- Freshly Brewed Iced Tea
- Water

*Chef Choice Of Desserts*

**\$31.95 Per Guest**

## Polynesian Dinner:

- Honey Sesame Soy Sauce Baked Chicken
- Grilled Pork Chop
- Mango Panada Sauce
- Lo Mein Noodles with Veggies in Sesame Soy Sauce
- Asian Rice
- Seasonal Vegetables
- Freshly Brewed Iced Tea
- Water

*Chef Choice Of Desserts*

**\$40.95 Per Guest**

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## Taste of Italy Dinner:

### *Appetizer - Choice of Two:*

- Farfalle Pasta with Kalamata Olives and Feta Cheese
- Marinated Antipasto Salad
- Caesar Salad with Fresh Grated Parmesan Cheese
- Caprese Salad
- Minestrone Soup

### *Hot Entrees - Choice of Two:*

- Chicken Piccata with a Lemon Caper Sauce
- Chicken Parmesan
- Flank Steak Marsala

### *Sides - Choice of Two:*

- Green Beans with Toasted Almonds
- Sautéed Fresh Vegetables
- Garlic and Parmesan Roasted Potatoes
- Tri-Color Tortellini Alfredo

### *Chef's Selection of Desserts*

#### *Served with:*

- Hot Rolls and Butter
- Freshly Brewed Coffee
- Iced Tea
- Water

**\$41.95 Per Guest**

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Additional Entrées at  
**\$6.95 Per Guest**

Additional Side  
Selections at  
**\$2.95 Per Guest**

**Minimum of 20 People  
to Order**

## Taste of Floribbean Dinner:

### *Appetizer - Choice of One:*

- Florida Orange Salad with Tomatoes, Cucumbers and a Citrus Vinaigrette
- Garden Salad: Cucumbers, Tomatoes, Onions and Mushrooms (Choice of Dressings)
- Char-Grilled Pineapple Caesar Salad

### *Hot Entrees - Choice of Two:*

- Baked Chicken with Passion Fruit Beurre Blanc
- Oven Roasted Pork Pencil with Mojo
- Grilled Mahi-Mahi Pineapple and Mango Chutney

### *Sides - Choice of Two:*

- Cilantro Potatoes
- Baked Sweet Plantains
- Fresh Sautéed Vegetables

### *Chef's Selection of Desserts*

#### *Served with:*

- Hot Rolls and Butter
- Freshly Brewed Coffee
- Iced Tea
- Water

**\$41.95 Per Guest**

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Additional Entrées at  
**\$6.95 Per Guest**

Additional Side  
Selections at  
**\$2.95 Per Guest**

**Minimum of 20 People  
to Order**

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## Salad Choices (Select 2):

- Garden Salad with Ranch Dressing and Balsamic Vinaigrette
- Caesar Salad
- Potato Salad

## Entree Choices (Select 2):

- Curry Infused Chicken Breast
- Jamaican Pork Chops with Pineapple Mango Salsa
- Southern Style Fried Chicken
- Chicken Marsala
- Roasted Chicken or BBQ Chicken
- Flank Steak with Wine Sauce
- Pernil (Spanish Style Pulled Pork)

## Side Choices (Select 2):

- Calypso Rice
- Pigeon Peas and Rice
- Red Beans and Rice
- Mashed Potatoes with Gravy
- Roasted Potatoes
- Mac & Cheese
- Collard Greens
- Sweet Kernel Corn
- Steamed Broccoli
- Green Beans
- Baby Carrots
- Vegetable Medley

## Included:

- Corn Bread or Fresh Baked Rolls with Butter
- Chef's Choice of Desert
- Coffee, Tea, Iced Tea, and Water

**\$36.95 Per Guest**

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## Additional:

- Additional Salad: **\$3.00 Per Guest**
- Additional Side: **\$3.00 Per Guest**
- Additional Entrée: **\$4.00 Per Guest**

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# HORS D' OEUVRE STATIONS



## Warm Selections:

- ▶ Pork Pot Stickers  
**\$94.95 / 50 Pieces**
- ▶ Spanakopita  
**\$94.95 / 50 Pieces**
- ▶ Crab Rangoon  
**\$136.95 / 50 Pieces**
- ▶ Pork or Vegetable Egg Rolls  
**\$104.95 / 50 Pieces**
- ▶ Coconut Shrimp  
**\$146.95 / 50 Pieces**
- ▶ Buffalo or BBQ Chicken Wings  
**\$144.95 / 50 Pieces**
- ▶ Swedish Meatballs  
**\$171.95 / 50 Pieces**

## Warm Selections:

- ▶ Spring Rolls  
**\$171.95 / 50 Pieces**
- ▶ Mini Beef Wellingtons  
**\$171.95 / 50 Pieces**
- ▶ Bacon Wrapped Scallops  
**\$183.95 / 50 Pieces**

## Cold Selections:

- ▶ Cucumber Rounds with Crab Salad  
**\$171.95 / 50 Pieces**
- ▶ Chips and Salsa  
**\$24.95 / Pound**
- ▶ Deluxe Nut's  
**\$24.95 / Pound**

## Cold Selections:

- ▶ Artichoke, Mozzarella, Tomato and Olive Skewers  
**\$182.95 / 50 Pieces**
- ▶ Shrimp Cocktail  
**\$182.95 / 50 Pieces**
- ▶ Sliced Pepper Crusted Beef Tenderloin  
**\$171.95 / 50 Pieces**
- ▶ Deviled Eggs  
**\$118.95 / 50 Pieces**
- ▶ Tomato, Mozzarella Cheese and Basil Bruschetta  
**\$144.95 / 50 Pieces**
- ▶ Pork Tenderloin with Black Bean and Corn Salsa  
**\$157.95 / 50 Pieces**

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## Deluxe Bar Tier

Liquor Brands	Wine
Absolut Vodka	Canyon Road Chardonnay
Beefeater Gin	Canyon Road Pinot Grigio
Bacardi Rum	Canyon Road Cabernet Sauvignon
Jack Daniel's Whiskey	Canyon Road Merlot
Dewar's Scotch	
Jose Cuervo Tequila	Domestic Bottled Beers

**Minimum of 2 Hours:**  
2 Hours - **\$29 per Guest**  
3 Hours - **\$39 per Guest**  
4 Hours - **\$49 per Guest**

## Premium Bar Tier

Liquor Brands	Wine
Grey Goose Vodka	Canyon Road Chardonnay
Bombay Sapphire Gin	Canyon Road Pinot Grigio
Captain Morgan Rum	Canyon Road Cabernet Sauvignon
Crown Royal Whiskey	Canyon Road Merlot
Johnnie Walker Black Scotch	
Patron Silver Tequila	Domestic, Premium and Imported Beers

**Minimum of 2 Hours:**  
2 Hours - **\$39 per Guest**  
3 Hours - **\$49 per Guest**  
4 Hours - **\$59 per Guest**

**Bar Packages Include Appropriate Mixers, Juices and Garnishes.**

All Bars Require One Bartender at **\$75 Per Hour** for Every 50 Guests.

Cash Bars Require One Cashier at **\$75 Per Hour** for Every 50 Guests.

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## Cash Bar Service:

- ▶ Deluxe Liquors  
**\$11.95** Per Drink
- ▶ Premium Liquors  
**\$14.95** Per Drink
- ▶ Domestic Beers  
**\$8.95** Per Bottle
- ▶ Imported Beers  
**\$9.95** Per Bottle
- ▶ House Wines  
**\$8.95** Per Glass
- ▶ Soft Drinks  
**\$4.95** Each
- ▶ Still & Sparkling Water  
**\$4.95** Per Bottle

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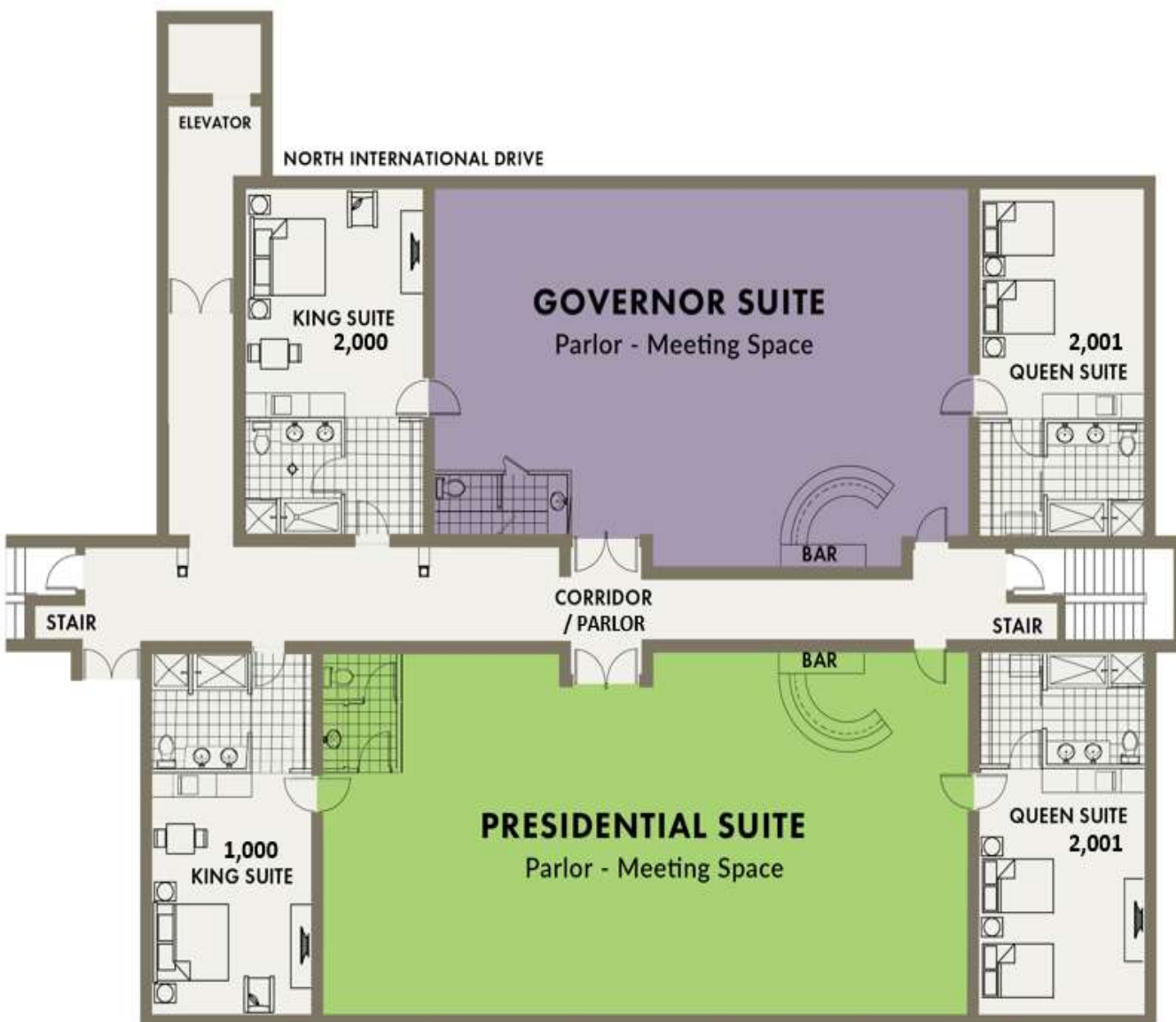
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MEETING ROOM	RENTABLE SPACE	BANQUET	CLASSROOM	THEATER	U-SHAPE	RECEPTION
Presidential	1706 sq ft	130 Guests	72 Guests	160 Guests	30 Guests	131 Guests
Governors	1374 sq ft	90 Guests	60 Guests	136 Guests	30 Guests	105 Guests
Governors & Presidential	3080 sq ft	220 Guests	132 Guests	296 Guests	60 Guests	236 Guests

# THANK YOU FOR CONSIDERING THE AVANTI INTERNATIONAL RESORT!

We Look Forward to Hosting Your Event and Exceeding Your Expectations.



## Standard Terms and Conditions:

- Due to liability, no outside food or beverage is permitted. Should outside food or beverage be brought in, a non-refundable penalty will apply.
- Menu options will be plated for headcounts of 25 or less.
- All catering functions are subject to service (gratuity) charges and applicable state and local sales taxes (which will be applicable to subtotal and gratuity charges).
- Final menu selections must be submitted two weeks prior to event to ensure availability.
- A final count of attendees (the "Guaranteed Number") must be received two weeks prior to event to ensure availability.
- A deposit is required for all events and menu selections unless prior arrangements have been made.
- Payment in full is required at least 30 days prior, unless other credit arrangements have been established.
- Guarantees for a Monday or Tuesday function must be received by noon on the preceding Friday.
- If actual attendance is below the Guaranteed Number, the client will still be charged for the Guaranteed Number.
- The Hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on this contract with notification.
- Cancellation policy: Any meeting/function up to \$500 or less must be cancelled no less than 30 days prior to the event date, all other events must be cancelled 60 days prior to avoid room rental charges and loss of deposit unless otherwise outlined on group contract.
- We are committed to delivering best health & safety practices by ensuring our COVID-19 response plan and cleanliness procedures are being executed daily. Therefore, we request all guests follow all CDC precautions and governmental mandates until the threat of Coronavirus has eased.