

# 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](mailto: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