

Event Catering



MEETINGS & EVENTS

at Villatel Resort Orlando



Your Event, Your Menu

Catering that adapts to your agenda. Villatel Resort Orlando offers fully customizable menus for meetings, retreats, and celebrations of all sizes. Choose from breakfast packages, themed buffets, interactive stations, and plated dinners—all designed to satisfy diverse groups while supporting your event's flow. Our culinary team accommodates dietary needs and works with you to create the ideal dining experience from morning sessions through evening receptions.





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Service charge and sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

Breakfast



All breakfast buffets include your choice of fresh orange juice or freshly brewed regular coffee. Minimum of 25 guests.
Pricing based on 90 minutes of service.

Continental Breakfast \$32 per person

Fresh Whole Fruit
Pastries & Breads

Assorted Cereals
Individual Yogurts

Breakfast Buffet \$48 per person

Fruit Salad
Choice of Pancakes or Waffles
Breakfast Potatoes

Sausage or Bacon
Scrambled Eggs

Breakfast Add-Ons

Scrambled Eggs\$10 per person
Breakfast Potatoes\$8 per person
Individual Parfaits.....\$8 each
Overnight Oats.....\$8 each
Croissant or Bagel Sandwich.....\$10 each
Individual Quiches\$12 each

Breakfast Burrito\$10 each
Pancakes or Waffles.....\$8 per person
Biscuits & Gravy.....\$10 per person
Chicken & Waffles.....\$12 per person
Shrimp & Grits\$12 per person

Breaks



Snacks & Treats

Candy Bars.....	\$10 per person	Cookies.....	\$8 per person
Protein & Granola Bars.....	\$12 per person	Trail Mix Cups.....	\$5 per person
Muffins.....	\$8 per person		

Healthy Options

Fresh Fruit Cups.....	\$10 per person
Veggie Cups with Ranch.....	\$12 per person
Hummus & Pretzel Cups.....	\$12 per person

Premium Break Enhancements

Charcuterie Snack Box.....	\$20 per person
Mini Smoothies (Berry or Mango).....	\$12 per person
Popcorn Trio (Butter, Caramel, Cheddar).....	\$10 per person

Lunch



\$50 per person. Minimum of 25 guests.
Pricing based on 90 minutes of service.

Sandwiches

Roast Beef or Turkey Sandwich

Chicken Caesar or Roasted Veggie Wrap

Pasta Salad or Chips

Cookie

Spanish

Pernil, Arroz con Gandules, Sweet Plantains,
Rolls

Southern

BBQ Chicken, Baked Beans, Coleslaw,
Mac & Cheese, Cornbread

Italian

Pasta Marinara, Seasonal Italian Veggies,
Chicken Breast, Rolls

Rice Bowl

Cilantro Rice, Seasoned Chicken, Black Beans,
Lettuce, Cheese, Corn Salsa, + \$1 PP Guac &
Sour Cream

Land & Sea + \$10 PP

Seared Salmon, Seared Chicken Breast,
Mashed Potato, Green Beans

Themed Dinner



\$70 per person. Minimum of 25 guests.
Pricing based on 90 minutes of service.

Latin

House Salad with Avo-Dressing, Arroz con Gandules (Rice with Pigeon Peas), Maduros (Sweet Plantains), Pernil (Roasted Marinated Pork)

Cajun

Strawberry Salad, Dirty Rice, Creole Green Beans, Blackened Chicken (Sub Chicken for Shrimp Étouffée)

French Bistro

Mix Green Salad, Fingerling Potatoes, Green Beans with Shallots, Herb Roasted Chicken (Sub Chicken for Grilled Salmon)

Italian

Caesar Salad, Pasta Marinara, Seasonal Italian Vegetables, Chicken Breast (Sub Chicken for Meatballs)

Homestyle

Coleslaw Salad, Mashed Potatoes, Glazed Carrots, Turkey (Sub Turkey for Meatloaf)

Caribbean

Green Salad with Mango Vinaigrette, Coconut Rice, Maduros (Sweet Plantains), Jerk Chicken (Sub Jerk Chicken for Mojo Chicken)

Asian

Mandarin Salad, Jasmine Rice, Sesame Ginger Broccoli, Chicken Teriyaki (Sub Chicken for Beef)

Mediterranean

Greek Salad, Mediterranean Roasted Vegetables, Herb Orzo, Lemon Herb Chicken (Sub Chicken for Grilled Shrimp)

Southwest

Southwest Chopped Salad, Grilled Corn and Peppers, Roasted Sweet Potato Wedges, Chile Rubbed Chicken (Sub Chicken for Carne Asada)

Cocktail Reception



\$70 per person (includes five standard items; +\$6 per premium item).
Minimum 25 guests. Add standard item + \$10 PP. Add premium item
+\$16 PP. Pricing based on 90 minutes of service.

Standard

Tomato Basil Bruschetta
Tostones con Pollo
Mini Burger Sliders
Arancini
Sausage Puff Pastry
Coconut Shrimp with
Mango Chutney
Shrimp & Grit Shooters

Cheddar Potato Balls
Chorizo Shrimp Bites
Shrimp Ceviche
Chicken & Ham Croquette
House-made Meatballs
Spring Rolls
Pulled Pork Sliders
Mini Chicken & Waffle

Asparagus Wrapped
in Prosciutto
Grilled Cheese
Tomato Shooter
Potstickers with
Ginger Soy Glaze
Salad in a Cup
Assorted Flatbread

Premium

Jumbo Cocktail Shrimp
Steak Skewers

Mini Beef Wellington
Crab Cakes with Lemon Aioli

Antipasto Cup
Fruit & Cheese Cups

Dinner Reception: Starters



Starts at \$110 per person and includes a salad, two entrées, two sides, and bread. Upgrade to add two appetizers to your package for just \$120 per person.

Appetizer Selections

Tomato Basil Bruschetta

Mini Beef Wellington

Tostones con Pollo

Mini Burger Sliders

Arancini

Sausage Puff Pastry

Coconut Shrimp

Crab Cakes with Lemon Aioli

Shrimp & Grit Shooters

Cheddar Potato Balls

Chorizo Shrimp Bites

Shrimp or Seafood Ceviche

Antipasto Cup

Chicken & Ham Croquette

House-made Meatballs

Spring Rolls

Pulled Pork Sliders

Mini Chicken & Waffle

Asparagus Wrapped
in Prosciutto

Grilled Cheese
Tomato Shooter

Potstickers with
Ginger Soy Glaze

Fruit & Cheese Cups

Salad in a Cup

Salad Selections

Chef's Choice

Garden Salad

Caesar Salad

Pasta Salad

Macaroni Salad

Apple Walnut Salad

Mandarin Salad

Coleslaw

Italian Salad

Caprese Salad

Spinach & Mushroom Salad

Dinner Reception: Entrées



Starts at \$110 per person and includes a salad, two entrées, two sides, and bread. Upgrade to add two appetizers to your package for just \$120 per person.

Chicken

BBQ Chicken

Herb Roasted Chicken

Tuscan Chicken

Chicken Parmesan

Chicken Marsala

Coq au Vin

Chicken Caprese

Fried Chicken

Jerk Chicken

Pan Seared Chicken Breast

Chicken Piccata

Pork

Pulled Pork

Pork Lion

Seared Pork Chops

Spanish Roasted Pork (Pernil)

Seafood

Blackened Mahi with
Pineapple Salsa

Seared Salmon

Shrimp & Chorizo

Shrimp Scampi

Beef

Smothered Steak Tips

Steak Chimichurri

Sirloin with Red Wine Demi

Short Ribs

Surf-N-Turf

Vegetarian

Stuffed Portobello

Vegetable Lasagna

Cauliflower Steaks

Butternut Squash Ravioli

Dinner Reception: Sides



Starts at \$110 per person and includes a salad, two entrées, two sides, and bread. Upgrade to add two appetizers to your package for just \$120 per person.

Starches

Baked Beans
Mac & Cheese
Whipped Potatoes
Roasted Garlic Potatoes

Fried Rice
Roasted Sweet Potatoes
Couscous

Potato Au Gratin
Yellow Rice
Wild Rice Pilaf

Vegetables

Glazed Carrots
Green Beans

Vegetable Medley
Seasonal Italian Vegetable

Broccoli, Carrots and
Cauliflower

Breads

Dinner Rolls

Honey Cornbread

Garlic Cheese Bread



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