



**DAV 2026
IN-BOOTH CATERING SERVICE FORM**

Please Return Completed Form by Tuesday, June 30th
Orders received within 10 days of Expo Hall Opening Date will incur a \$125++ fee
Orders received On-Site will incur a \$250++ fee

CONTACT INFORMATION

Contact Name: _____

On-site Contact Name: _____

Company Name: _____

Address: _____

City, State, Zip: _____

Contact Phone # _____ Onsite Phone # _____

Email: _____

FUNCTION SPACE INFORMATION

Booth Number(s): _____

Day/Date of Function: _____

Function Start/End Time(s): _____

Delivery Time(s): _____

Expected # of Attendees: _____

Select Items and Quantities from Menu on the Following Pages

Please Return Completed Form to:
Meredith Weeks, Senior Catering Manager
Rosen Shingle Creek
9939 Universal Blvd
Orlando, FL 32819
Phone: 407-996-9786
Fax: 407-996-9934
mweeks@rosenshinglecreek.com



In-Booth Catering Menu

<i>Beverages (Non-Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Freshly Brewed Starbucks® Regular and Decaffeinated Coffees	\$145.00/Gallon	
Gourmet Tea Selection	\$145.00/Gallon	
Starbucks® Cold Brew – Black	\$11.00/Each	
Mosaic® Cold Brew Coffee – Assorted Flavors	\$9.75/Each	
Freshly Brewed Iced Tea	\$145.00/Gallon	
Fruit Infused Water	\$91.00/Gallon	
Gourmet Bottled Fruit Juices	\$9.00/Each	
Assorted Fruit Juices	\$98.00/Gallon	
Lemonade	\$91.00/Gallon	
Individual Bottled Smoothies	\$9.00/Each	
Assorted Regular and Diet Soft Drinks	\$8.75/Each	
Assorted Flavored Gatorade®	\$9.50/Each	
Individual Whole and Skim Milks	\$5.50/Each	
Flavored Bottled Iced Teas	\$9.00/Each	
Red Bull® Energy Drink	\$10.00/Each	
Sparkling or Mineral Waters	\$9.50/Each	
Fiji® Bottled Waters	\$9.50/Each	
Shingle Creek Bottled Waters	\$8.75/ Each	

<i>Beverages (Alcoholic)</i>	<i>Price</i>	<i>Quantity</i>
Premium Brand Cocktails*	\$15.00/Glass	
Deluxe Brand Cocktails*	\$17.00/Glass	
Select Wines*	\$14.00/Glass	
Cognacs and Cordials*	\$18.00/Glass	
Domestic Beer*	\$11.00/Bottle	
Imported Beer*	\$12.00/Bottle	
Hard Seltzer*	\$13.00/Can	
Domestic Beer Keg*	\$900.00 / ½ Keg	
Imported Beer Keg*	\$1100.00 / ½ Keg	
Local Brew Keg *	\$1100 - \$1400 / ½ Keg	

*All Alcoholic Beverages Require a Bartender. A Fee of \$225.00/Bartender is Applicable Whenever Minimum Beverage Sales are Less than \$750.00/Bar, for Bars Utilized Up to Three Hours. Each Additional Hour Will Be Charged \$55.00/Bartender/Hour. This fee will be applied even if the beverage revenue minimum is met.

All Prices are Subject to a Taxable 27% Service Charge and 6.5% Sales Tax

Updated 9/2025

<i>From the Pantry</i>	<i>Price</i>	<i>Quantity</i>
Cheese Sticks and Babybel® Cheeses	\$4.50/Each	
Crudité Cups, Ranch Dressing	\$10.00/Each	
Fruit and Cheese Cups	\$10.50/Each	
Hummus and Pita Chips	\$11.00/Person	
Whole Fresh Fruit (GF, DF, VGN)	\$5.50/Piece	
Individual Yogurts (GF)	\$6.25/Each	
Strawberry and Blueberry Yogurt Parfaits	\$10.50/Each	
Fruit Kabobs and Yogurt Dip (Minimum 25 guests) (GF)	\$10.00/Each	
Sliced Fresh Seasonal Fruits (Minimum 25 guests) (GF, DF, VGN)	\$17.75/Person	
Traditional Finger Sandwiches	\$87.00/Dozen	
Finger Sandwich Roulades	\$104.00/Dozen	
Premium Assorted Mixed Nuts (GF, DF, VGN)	\$63.00/Pound	
Individual Bags of Chips, Pretzels, and Nuts	\$5.50/Each	
Dry Snacks to Include Potato Chips, Pretzels, and Popcorn	\$46.00/Pound	
Trail Mix	\$51.00/Pound	
Tortilla Chips, Tomato Salsa, Salsa Verde and Guacamole (GF, DF)	\$15.75/Person	
Spinach or Cipollini Onion Dip	\$41.00/Quart	
Assorted Ice Cream Novelties and Frozen Fruit Bars	\$9.50 /Each	
Candy Bars	\$5.75/Each	
Granola and NutriGrain® Bars	\$6.00/Each	
Protein and Energy Bars	\$7.75/Each	
Freshly Baked Danish, Muffins, Croissants, Coffee Cake	\$87.00/Dozen	
Gluten Free Assorted Muffins	\$87.00/Dozen	
Artisan Bagels, Whipped Regular and Flavored Cream Cheeses	\$90.00/Dozen	
Assortment of Donuts	\$87.00/Dozen	
Sliced Fruit Breads, Cream Cheese, Butter, and Preserves	\$87.00/Dozen	
Chocolate Iced Brownies and Blondies	\$87.00/Dozen	
Assortment of Gourmet Cookies	\$91.00/Dozen	
Assortment of Chocolate and Vanilla Cupcakes	\$91.00/Dozen	
French Pastries and Petit Fours	\$99.00/Dozen	
Chocolate Dipped Strawberries	\$87.00/Dozen	
Soft Pretzel Bites with Mustard and Ale Fondue	\$41.00/Dozen	
Rice Krispies® Treats	\$83.00/Dozen	

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<i>Dessert Items</i>	<i>Price</i>	<i>Quantity</i>
Hand Crafted Chocolates and Bark Display (GF,V) Handmade Grand Marnier, Chambord, and Espresso Truffles Sea Salt and Almond Chocolate Bark, Pistachio, Cranberry and Coconut Bark, White Chocolate, Roasted Macadamia, and Candied Orange Bark Bourbon Crème, Pistachio and Key Lime Bonbons	\$18.00/Person	
Viennese Display (V) Napoleons, Fruit Tartlets, Cream Puffs, Amaretti, Cannoli, Key Lime Panna Cotta, Chocolate Amaretto Blondies	\$20.00/Person	
From the South (V) Seasonal Cobbler, Coconut Bread Pudding with Anglaise Chocolate Pecan Tarts, Banana Pudding, Red Velvet Cake	\$19.00/Person	
Mi Casa Desserts (V) Vanilla Flan, Tres Leches, Rice Pudding Churros, Warm Chocolate Sauce	\$18.00/Person	
Gourmet Coffee Station (V) Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Selection of Teas Fresh Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Lemon Zest and Rock Candy Sticks	\$21.00/Person	
S'mores Station (V) Classic, Strawberry, Espresso Marshmallows Chocolate and White Chocolate Bars Graham Crackers, Chocolate Chip Cookies	\$19.00/Person	
Bars and Bites (V) Lemon and Pecan Bars, Caramel Brownies, Cheesecake, Macarons, Assorted Cupcakes, Chocolate Almond Crème Shots, Mini White Chocolate and Raspberry Mud Cakes	\$26.00/Person	

<i>Cold Hors d' Oeuvres Selections</i>	<i>Price</i>	<i>Quantity</i>
<u>Minimum Order of 50 Pcs Each Item</u>		
Lobster Roll, Shaved Lettuce, Toasted Brioche (DF)	\$600.00 (\$12.00/Each)	
Pastrami Smoked Salmon, Pumpernickel, Lemon Caper Cream Cheese, Chives	\$550.00 (\$11.00/Each)	
Tuna Poke Taco, Crisp Wonton, Avocado (DF)	\$600.00 (\$12.00/Each)	
Compressed Watermelon and Soft Goat Feta, Garden Mint (GF, V)	\$500.00 (\$10.00/Each)	
Deviled Eggs, Dijon Aioli, Cured Egg Yolk, Caviar (DF, GF)	\$500.00 (\$10.00/Each)	
Golden Baby Beet, Whipped Ricotta, Pistachio Gremolata (GF, V)	\$500.00 (\$10.00/Each)	
Labneh, Roasted Squash, Pine Nut, Chickpeas, Grilled Naan (V)	\$500.00 (\$10.00/Each)	
Grilled Focaccia, Burrata, Tomato Bruschetta (V)	\$500.00 (\$10.00/Each)	
Mini Buttermilk Biscuits, Pimiento Cheese, Marinated Green Tomato, Aged Country Ham	\$500.00 (\$10.00/Each)	
Chilled Shrimp BLT Profiterole	\$550.00 (\$11.00/Each)	
Corn Bread, Brie Cheese, Apple Butter, Caramelized Pears (V)	\$500.00 (\$10.00/Each)	
Seasonal Fruit and Aged Country Ham (GF)	\$550.00 (\$11.00/Each)	
Mushroom Toast, Local Mushrooms, Sherry Wine, Stracciatella (V)	\$500.00 (\$10.00/Each)	
Crostini, Hummus, Marinated Tomatoes, Crispy Chickpeas, Pine Nuts (DF, VGN)	\$500.00 (\$10.00/Each)	
Focaccia, Olive Tapenade, White Shoyu Mushrooms, Seaweed Salad (DF, VGN)	\$500.00 (\$10.00/Each)	
Mini Avocado Toast, Salsa Verde, Pumpkin Seeds, Micro Greens (DF, VGN)	\$500.00 (\$10.00/Each)	

<i>Hot Hors d'Oeuvres Selections</i> <u>Minimum Order of 50 Pcs Each Item</u>	<i>Price</i>	<i>Quantity</i>
Fried Chicken Bites, Honey Seared Corn Bread, Bourbon Barrel Maple Butter, Chicken Gravy	\$500.00 (\$10.00/Each)	
Beef Kibbeh, Tzatziki	\$550.00 (\$11.00/Each)	
Crab Cake, Old Bay Remoulade	\$600.00 (\$12.00/Each)	
Cheese and Jalapeno Arepa, Guascaca (V)	\$500.00 (\$10.00/Each)	
Chicken Empanadas	\$500.00 (\$10.00/Each)	
White Potato & Truffle Croquette (V)	\$500.00 (\$10.00/Each)	
Vegetable Spring Roll, Thai Sweet Chili (DF, VGN)	\$500.00 (\$10.00/Each)	
French Onion Soup Boule	\$550.00 (\$11.00/Each)	
Pork Pot Stickers, Chile Crunch, Soy (DF)	\$550.00 (\$11.00/Each)	
Bacon Wrapped Scallops (GF, DF)	\$600.00 (\$12.00/Each)	
Firecracker Bacon-Wrapped Chicken (GF, DF)	\$500.00 (\$10.00/Each)	
Barbecue Bacon Wrapped Shrimp (GF, DF)	\$600.00 (\$12.00/Each)	
Beef Empanadas, Salsa Verde (DF)	\$550.00 (\$11.00/Each)	
Mini Grilled Cheese, Sourdough, Aged Cheddar and Gruyere (V)	\$500.00 (\$10.00/Each)	
Birria Taco, Three Chile Reduction	\$550.00 (\$11.00/Each)	
Potato Pancake, Crème Fraiche, Smoked Trout Roe	\$550.00 (\$11.00/Each)	
Falafel, Tzatziki (V)	\$500.00 (\$10.00/Each)	
Spanish Corn Fritter (V)	\$500.00 (\$10.00/Each)	
Potato Samosa, Chutney Tamarind (DF, VGN)	\$550.00 (\$11.00/Each)	
Ham Croquettes	\$500.00 (\$10.00/Each)	

Reception Displays	Price	Quantity
Minimum Order of 25 People Each Display		
International & Domestic Cheese Board Bayley Hazen Bleu, Semi-Soft Grassy Bleu Cheese, Jasper Hill Farm, Greensboro, VT Reypenaer 12 Month Gouda, Traditional Ripened Cow's Milk, Woerden, Netherlands Two Year Aged Cheddar, Traditional New England Style, Grafton Village Cheese Co Grafton, VT Humboldt Fog, Soft Ripened Goat Cheese, Cypress Grove Creamery, Arcata, CA Local Honeycomb, Assorted Jams & Spreads, Marcona Almonds, Assorted Crackers and Breads	\$32.00/Person	
Charcuterie Display Domestic & International Cured Meats, Smoked Sausages, Pate, Pickled Green Tomatoes, Marinated Olives, Pickled Peppers, Grilled Artichokes, Pistachios, Mustards, Gherkins, Drunken Tomatoes, Assorted Crackers & Breads	\$35.00/Person	
Farmers Market (V) Grilled Vegetables and Crudités, Sliced Heirloom Tomatoes and Maldon Sea Salt, Stracciatella, Soft Goat Feta, Olives, Marinated Tomatoes, Pimiento Cheese, Fava Bean Hummus, Pickled Vegetables, Bread and Butter Pickles, Pepper Relish, Flatbreads, Pita Chips, Breadsticks, Cracker Bread	\$29.00/Person	
Chilled Seafood Display (Minimum 25 persons) Jumbo Gulf Shrimp (three per person), Crab Claws (two per person), Smoked Salmon, Smoked Fish Dip and Crackers, Lemons, Assorted Hot Sauce, Cocktail Sauce, Whipped Dill Crème Fraiche	\$54.00/Person	
Banrai Sushi Display Handcrafted Rolls, Nigiri and Maki Wasabi, Soy, Pickled Ginger <i>(Based on Four Pieces/Person)</i>	\$39.00/Person	
Salad Display Local Mixed Greens and Romaine, Chickpeas, Roasted Beets, Cucumbers, Black Beans & Corn, Shaved Radish, Tomatoes, Roasted Broccoli, Chopped Eggs, Candied Bacon, Focaccia Croutons, Shaved Parmesan, Three Cheese Blend, Corn Vinaigrette and Parmesan Peppercorn Dressing, Tomato & Mozzarella Salad	\$27.00/Person	
Fresh From the Hearth House-Made to Include: Corn Bread Muffins, Buttermilk Biscuits, Warm Brioche, Brazilian Cheese Bread, Sourdough, Croissants Assorted Jams and Preserves, Local Honey, Whipped Butter, Herb Crème Fraiche	\$16.00/Person	