



ENCORE RESORT  
AT REUNION™

## ENCORE PRIVATE CHEF EXPERIENCES – A STEP BEYOND



The Encore Resort Chef Experience is the ultimate dining experience offered! Welcome one of our skilled Chefs into your vacation home and watch as they prepare a delicious, multi-course meal right in front of your eyes! Our Catering Team will assist you in selecting the perfect meal for this occasion from our carefully crafted Chef Experience Menu. Our Chefs are accompanied by trained servers who handle everything from the set-up to the serving and clean up. Sit back and enjoy with your guests as our team takes care of it all!

**Service fee of \$75 per chef and \$400.00<sup>++</sup> minimum required**

*Per person rate is based on the Tier Experience selected.*

### TIER 1 EXPERIENCE - \$45.00<sup>++</sup>/PERSON

#### 1<sup>ST</sup> COURSE

- Choice of either
  - Garden Salad with Tomatoes, Onions, Croutons and Cucumbers, served with Creamy Ranch Dressing and a Honey Balsamic Vinaigrette
  - Traditional Caesar Salad with Shredded Parmesan, Croutons and Creamy Caesar Dressing

#### 2<sup>ND</sup> COURSE

- Choice of either
  - Baked Chicken Parmesan served with Chef's Choice of Pasta and your choice of Marinara or Alfredo Sauce
  - Shrimp, Chicken and Vegetable Fajitas with Flour Tortillas, Shredded Lettuce, Cheese and Sour Cream. Served with Black Beans and Cilantro Rice (Corn Chips, Fire Roasted Salsa and Guacamole for 1st Course)
  - Shrimp, Chicken and Vegetable Stir-Fry served with Fragrant Jasmine Rice

#### 3<sup>RD</sup> COURSE

- Choice of either
  - Chocolate Fudge Brownie Sundae
  - Key Lime Pie
  - Vanilla Crème Brûlée

#### KID'S MEALS (AGES 3-12) – \$15.95<sup>++</sup>/Child

- First Course: Side Garden or Caesar Salad
- Second Course: Choice of one entrée: Chicken Tenders, Cheeseburger, Macaroni and Cheese (Will not be served with an accompaniment), Pan Seared Chicken Breast or Chef's Choice of Pasta with Marinara or Alfredo (Will not be served with an accompaniment), Choice of an accompaniment: French Fries, Fruit Cup or Jasmine Rice
- Third Course: Chocolate Fudge Brownie

### TIER 2 EXPERIENCE - \$55.00<sup>++</sup>/PERSON

#### 1<sup>ST</sup> COURSE

- Choice of either
  - Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Feta Cheese and a Greek Dressing
  - Crisp Wedge Salad with Iceberg Lettuce, Tomato, Green Onion and Blue Cheese Dressing

#### 2<sup>ND</sup> COURSE

- Choice of either
  - Baked Airline Chicken Breast stuffed with Spinach, Artichokes and Goat Cheese, topped with a White Wine and Butter Sauce. Served with Broccoli and Mushroom Parmesan Risotto.
  - Mustard Glazed Salmon served with Green Beans Almandine and Roasted Red Bliss Potatoes.
  - Filet Mignon with a Mushroom Brandy Sauce. Served with Roasted Asparagus and Garlic Parmesan Mashed Potatoes.

Add a Lobster Tail for \$20.00<sup>++</sup>

#### 3<sup>RD</sup> COURSE

- Choice of either
  - Tiramisu
  - Salted Caramel Cheesecake
  - Rich Chocolate Torte

### TIER 3 EXPERIENCE - \$65.00<sup>++</sup>/PERSON

#### 1<sup>ST</sup> COURSE

- Choice of either
  - Spinach Salad with Segmented Oranges, Toasted Almonds, Goat Cheese and a Beet Vinaigrette
  - Crisp Wedge Salad with Iceberg Lettuce, Tomato, Green Onion and Blue Cheese Dressing

#### 2<sup>ND</sup> COURSE

- Choice of either Dual Entrée
  - Baked Airline Chicken Breast stuffed with Spinach, Artichokes and Goat Cheese, topped with a White Wine and Butter Sauce and Garlic Shrimp. Served with Broccoli and Mushroom Parmesan Risotto.
  - Mustard Glazed Salmon and Garlic Shrimp. Served with Green Beans Almandine and Roasted Red Bliss Potatoes.
  - Filet Mignon with a Mushroom Brandy Sauce and Garlic Shrimp. Served with Roasted Asparagus and Garlic Parmesan Mashed Potatoes.

Substitute a Lobster Tail for the Garlic Shrimp for \$10.00<sup>++</sup>

#### 3<sup>RD</sup> COURSE

- Choice of either
  - Tiramisu
  - Salted Caramel Cheesecake
  - Rich Chocolate Torte

ADD A SCOOP OF VANILLA ICE CREAM FOR \$1.50<sup>++</sup>

<sup>++</sup>Prices are Subject to 18% Gratuity, 4% Service Charge and 7.5% Tax

TO BOOK AN EXPERIENCE, PLEASE CONTACT ENCORE'S CATERING DEPARTMENT  
407-900-2346 OR EVENTS@THEENCORECLUB.COM

Please note: Since we customize each Chef Experience we must ask for advanced notice as we have limited availability.

# Bar EXPERIENCE

OUR IN-HOME BARTENDING EXPERIENCE CAN BE A GREAT ENHANCEMENT TO OUR CHEF EXPERIENCE OR A STAND-ALONE EVENT. WHETHER YOU'RE SIMPLY LOOKING FOR SOMEONE TO PREPARE DELICIOUS COCKTAILS OR YOU'RE WANTING TO LEARN THE ART OF MIXOLOGY, THERE ARE OPTIONS TO SUIT EVERY NEED!

## OPTION 1: BARTENDER AND SPIRITS

- Bartender Fee of \$75.00<sup>++</sup>/hour
- Drinks billed on consumption.  
Bartender will keep track and bill after the event.
- Single Cocktail: Starting at \$7.00<sup>++</sup>
- Double Cocktail: Starting at \$10.00<sup>++</sup>

## OPTION 2: BARTENDER ONLY

- Bartender Fee of \$75.00<sup>++</sup>/hour
- Guest would provide all alcohol and mixers
- Bartender would bring their tools
- If you would like us to provide mixers, then pricing starts at \$4.00<sup>++</sup>/person

## OPTION 3: MIXOLOGIST AND SPIRITS

- Mixologist Fee of \$95.00<sup>++</sup>/hour
- Drinks billed on consumption
- Bartender will keep track and bill after the event
- Craft Cocktails: Starting @ \$12.00<sup>++</sup>

## OPTION 4: MIXOLOGY LESSON

- Mixologist Fee of \$95.00<sup>++</sup>/hour
- Bartender will teach you how to make 2-4 cocktails, step by step
- Each guest will get their own cocktail
- Pricing starts @ \$35.00<sup>++</sup>/person



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<sup>++</sup>Prices are Subject to 18% Gratuity, 4% Service Charge and 7.5% Tax