

CHEF EXPERIENCE



SPECTRUM
RESORT | ORLANDO

THE SPECTRUM RESORT ORLANDO PRIVATE CHEF EXPERIENCES – A STEP BEYOND



The Spectrum Resort Orlando 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!

All Entrées include choice of one salad and one dessert.

Dinners are served with choice of complimentary Fiji® still water or S.Pellegrino® sparkling water.

ENTRÉES

FAMILY STYLE ENTRÉES

Shrimp & Chicken Fajitas - With flour tortillas, shredded lettuce, cheese and sour cream. Served with black beans and jasmine rice (corn chips, fire roasted salsa and guacamole are served as first course*) \$45++/Per Person

Shrimp & Chicken Vegetable Stir-Fry - Served with fragrant jasmine rice. \$45++/Per Person

PLATED ENTRÉES

Pan Seared Salmon with a Spinach and Tomato Butter Sauce - Served with a shrimp, corn and red pepper risotto. \$50++/Per Person

Parmesan Crusted Shrimp - Served with wilted spinach and truffle whipped potatoes. Topped with garlic butter and toasted bread crumbs. \$55++/Per Person

(V) Pepper Seared Tofu Bowl - Served with sesame brussel sprouts, cremini mushrooms and fragrant jasmine rice. \$55++/Per Person

Frenched Sundried Tomato Chicken - Served with twice baked paprika potatoes, and roasted parmesan asparagus. Topped with a garlic and basil pinot grigio cream sauce. \$55++/Per Person

Pan Seared Filet Mignon - Served with creamy parmesan whipped potatoes and wilted spinach. Topped with a fresh thyme and garlic butter reduction. \$60++/Per Person

Chilean Sea Bass - Served with sundried tomato broccolini and fragrant jasmine rice. Topped with a soy-ginger reduction. \$65++/Per Person

Filet & Cold Water Lobster Tail - Served with truffle whipped potatoes and garlic broccolini. Topped with toasted almond and garlic butter. \$75++/Per Person

SALADS

Spinach Salad - Spinach, cucumbers, almonds, goat cheese, strawberries, and a honey balsamic vinaigrette

Caprese - Beefsteak tomatoes, fresh mozzarella, basil pesto, balsamic glaze, black pepper

Bacon Avocado Wedge - Romaine wedge, bacon, tomato, blue cheese crumbles, avocado, and a Cajun ranch dressing

(V) - Vegan

++Prices are Subject to 24% Service Charge and 7.5% Tax. Service fee of \$75 per chef. There is an additional \$200 service fee added to groups under 8 people

DESSERTS

Chocolate Fudge Brownie Sundae

Key Lime Pie

Vanilla Crème Brulee

Salted Caramel Cheesecake

**TO BOOK AN EXPERIENCE, PLEASE CONTACT SPECTRUM RESORT ORLANDO CATERING DEPARTMENT
407-698-5587 OR EVENT@RESORTSBYSPECTRUM.COM**

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

CHEF EXPERIENCE



ENHANCEMENTS

Add any of the following to chef experience

APPETIZERS

(To be ready upon arrival of the chef)

Spinach and Artichoke Dip - Served with garlic & parmesan toast points \$4/Per Person

Cheese Board - Presentation of seasonal cheeses, fresh strawberries, almonds, toast points \$5/Per Person

Charcuterie Board - Presentation of seasonal cured meats, fresh strawberries, almonds, toast points \$8/Per Person

HORS D'OEUVRES

(To be ready upon arrival of the chef)

COLD

Grape Tomato Skewer with fresh mozzarella - \$2 per piece

Deviled egg with candied bacon - \$2.5 per piece

Citrus poached shrimp with
bourbon Mary sauce - \$4 per piece

HOT

Fresh mozzarella arancini - \$2 per piece

Sesame ginger meatballs - \$2.5 per piece

Grilled cheese with tomato basil
bisque shooter - \$4 per piece

WINE

SPARKLING

Bollinger, Brut Champagne, France \$125

ROSE

Breezette, Provence, France \$39

WHITE

Attems, Pinot Grigio, Italy \$38

August Kessler "R", Reisling, Germany \$38

Rutherford Ranch, Sauvignon Blanc, \$40
Napa Valley, California

RED

J Vineyards, Pinot Noir, California \$42

Raymond, Merlot, Napa Valley, California \$42

Hess Collection, Cabernet Sauvignon, \$60
Allomi Napa Valley, California

Maal "Biutiful", Malbec, Argentina \$42

Orin Swift "8 Years in the Desert", \$70
Zinfandel, California

KID'S MEALS

(Ages 3-12) - \$15.95++/Per Child

Kid's meals courses can be started upon arrival of Chef or served alongside adult course menu.

FIRST COURSE: Side Garden or Caesar Salad

SECOND COURSE:

Choice of one entrée: Chicken Tenders, Cheeseburger, Macaroni and Cheese (Will not be served with accompaniment),
Grilled Chicken Breast or Chef's Choice of Pasta with Marinara or Alfredo Sauce (Will not be served with accompaniment),
Choice of an accompaniment: French Fries, Fruit Cup, or Jasmine Rice

THIRD COURSE: Chocolate Fudge Brownie

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

OPTION 2: BARTENDER ONLY

- Bartender Fee of \$75.00⁺⁺/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⁺⁺/person

OPTION 3: MIXOLOGIST AND SPIRITS

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

OPTION 4: MIXOLOGY LESSON

- Mixologist Fee of \$95.00⁺⁺/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⁺⁺/person



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