



EAGLE TRACE
RESORT
ORLANDO

THE EAGLE TRACE RESORT ORLANDO EXPERIENCE - A STEP BEYOND



The Eagle Trace Resort Orlando 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*) \$56+/Per Person

Shrimp & Chicken Vegetable Stir-Fry - Served with fragrant jasmine rice. \$56+/Per Person

PLATED ENTRÉES

Pan Seared Salmon with a Spinach and Tomato Butter Sauce - Served with a shrimp, corn and red pepper risotto. \$62+/Per Person

Parmesan Crusted Shrimp - Served with wilted spinach and truffle whipped potatoes. Topped with garlic butter and toasted bread crumbs. \$68+/Per Person

(V) Pepper Seared Tofu Bowl - Served with sesame brussel sprouts, cremini mushrooms and fragrant jasmine rice. \$68+/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. \$68+/Per Person

Pan Seared Filet Mignon - Served with creamy parmesan whipped potatoes and wilted spinach. Topped with a fresh thyme and garlic butter reduction. \$75+/Per Person

Chilean Sea Bass - Served with sundried tomato broccolini and fragrant jasmine rice. Topped with a soy-ginger reduction. \$80+/Per Person

Filet & Cold Water Lobster Tail - Served with truffle whipped potatoes and broccolini almandine.

Topped with toasted almond and garlic butter. \$93+/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
+7.5% Tax.

DESSERTS

Chocolate Fudge Brownie Sundae

Key Lime Pie

Vanilla Crème Brulee

Salted Caramel Cheesecake

TO BOOK AN EXPERIENCE, PLEASE CONTACT
(321) 348-4730 OR INFO@EAGLETRACERESORTSORLANDO.COM

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



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 \$5/Per Person

Cheese Board - Presentation of seasonal cheeses, fresh strawberries, almonds, toast points \$6.5/Per Person

Charcuterie Board - Presentation of seasonal cured meats, fresh strawberries, almonds, toast points \$10/Per Person

HORS D'OEUVRES

(To be ready upon arrival of the chef)

COLD

Grape Tomato Skewer with fresh mozzarella - \$2.5 per piece

Deviled egg with candied bacon - \$3 per piece

Citrus poached shrimp with bourbon Mary sauce - \$5 per piece

HOT

Fresh mozzarella arancini - \$2.5 per piece

Sesame ginger meatballs - \$3 per piece

Grilled cheese with tomato basil bisque shooter - \$5 per piece

WINE

SPARKLING

Bollinger, Champagne, France \$155

ROSE

Breezette, Provence, France \$48.5

WHITE

Attems, Pinot Grigio, Italy \$47

August Kessler "R", Reisling, Germany \$47

Rutherford Ranch, Sauvignon Blanc, Napa Valley, California \$50

RED

J Vineyards, Pinot Noir, California \$52

Raymond, Merlot, Napa Valley, California \$52

Hess Collection, Cabernet Sauvignon, Allomi Napa Valley, California \$75

Maal "Bautiful", Malbec, Argentina \$52

Orin Swift "8 Years in the Desert", Zinfandel, California \$87

KID'S MEALS

(Ages 3-12) - \$19.75+/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

+Prices are Subject to 7.5% Tax.

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