



# ROSEN SHINGLE CREEK™

9939 Universal Blvd., Orlando, FL 32819

*A Land  
Remembered*

RESTAURANT

Hours: 5:30 p.m. - 10:00 p.m.

For reservations,  
call 407.996.3663.

Seating Capacity: 110

[RosenShingleCreek.com](http://RosenShingleCreek.com)



At A Land Remembered, named for the historical novel by the late Patrick D. Smith, guests are delighted with an unforgettable menu of prime cut meats, including Harris Ranch Black Angus Five Diamond Prime Beef and other American favorites, paired with robust side dishes. A Land Remembered also features a fresh catch selection prepared in a variety of ways, including blackened, broiled or pan seared. An extensive wine selection promises the perfect companion to any entrée.

In keeping with the hotel's tribute to Florida's natural environment, A Land Remembered steakhouse is located in the Shingle Creek Clubhouse, nestled among dense oaks and pines along picturesque Rosen Shingle Creek.





Land Remembered's MacIvey Private Dining Room is the perfect setting for rehearsal dinners or any intimate gathering. Inside, rich dark woods accented with brass fixtures and artwork by Native American artists adorn the walls. Located within a secluded section of the restaurant, the MacIvey Room comfortably seats up to 24 guests.

For inquiries, please contact:

Mrs. Emily Weinstein, 407.996.9770 or [EWeinstein@RosenShingleCreek.com](mailto:EWeinstein@RosenShingleCreek.com)

There is a \$2,000.00 food and beverage minimum for use of the MacIvey Private Dining Room, exclusive of 6.5% sales tax and 24% taxable service charge.

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Remembered*

R E S T A U R A N T

**Private Dining Room**  
Seating Capacity: 24

Ahi Tuna





## EMMA MENU

### Group Hors d'Oeuvres

#### International and Domestic Cheese Display

*Garnished with Fresh Fruit  
Assortment of Crackers, Flatbreads*

#### Charcuterie Board

*Chef's Selection of Dried Aged Meats and Salami,  
Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard*

#### Steakhouse Crudités

*Avocado Aioli*

### Butler-Passed Hors d'Oeuvres

#### Bistro Steak Bruschetta

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,  
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

#### Sun-Dried Tomato, Bacon Spring Roll

*Avocado Aioli*

#### Goat Cheese Fritters

*Vidalia Onion, Tomato Jam, Toasted Baguette*

(Above butler-passed items are based on four pieces per person.)

Minimum 15 people

\$55.00++ per person (Subject to 6.5% sales tax and 24% taxable service charge)





## GLENDAMENU

### Group Hors d'Oeuvres

#### **International and Domestic Cheese Display**

*Garnished with Fresh Fruit*

*Assortment of Crackers, Flatbreads*

#### **Charcuterie Board**

*Chef's Selection of Dried Aged Meats and Salami,*

*Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard*

#### **Ahi Tuna Poke**

*Seaweed Wasabi Cracker*

#### **Steakhouse Crudités**

*Avocado Aioli*

### Butler-Passed Hors d'Oeuvres

#### **Bistro Steak Bruschetta**

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,*

*Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

#### **Free-Range Chicken Satay**

*Curried Peanut Sauce*

#### **Chilled Jumbo Shrimp**

*Mango Cocktail Sauce*

#### **Crab Cakes**

*Scallion Aioli, Red Chili Pepper Glaze*

#### **Goat Cheese Fritters**

*Vidalia Onion, Tomato Jam, Toasted Baguette*

(Above butler-passed items are based on six pieces per person.)

Minimum 15 people

\$70.00++ per person (Subject to 6.5% sales tax and 24% taxable service charge)



## À LA CARTE RECEPTION MENU

### Reception Displays *(Minimum 15 People)*

#### International and Domestic Cheese Display

*Garnished with Fresh Fruit  
Assortment of Crackers, Flatbreads  
\$16.50 per person*

#### Charcuterie Board

*Chef's Selection of Dried Aged Meats and Salami,  
Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard  
\$18.50 per person*

#### Steakhouse Crudités

*Avocado Aioli  
\$13.50 per person*

#### Ahi Tuna Poke

*Seaweed Wasabi Cracker  
\$16.00 per person*

*(Subject to 6.5% sales tax and 24% taxable service charge)*



Ahi Tuna



## BUTLER-PASSED HORS D'OEUVRES

*(All items are priced per 50 pieces.)*

### **Diver Scallops**

*Lemon Beurre Blanc*

\$325.00

### **Sun-Dried Tomato, Bacon Spring Roll**

*Avocado Aioli*

\$250.00

### **Goat Cheese Fritters**

*Vidalia Onion, Tomato Jam, Toasted Baguette*

\$250.00

### **Bistro Steak Bruschetta**

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,  
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

\$300.00

### **Free-Range Chicken Satay**

*Curried Peanut Sauce*

\$275.00

### **Chilled Jumbo Shrimp**

*Curried Peanut Sauce*

\$325.00

### **Crab Cakes**

*Scallion Aioli, Red Chili Pepper Glaze*

\$325.00

*(Subject to 6.5% sales tax and 24% taxable service charge)*





# TOBIAS MENU

## Appetizers *(Served Family Style)*

### Bistro Steak Bruschetta

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,  
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

### Goat Cheese Fritters

*Vidalia Onion, Tomato Jam, Toasted Baguette*

## Salad or Soup *(Guest Choice of...)*

### Caesar Salad

*Shaved Parmesan, Focaccia Croutons, House-Made Dressing*

### Steakhouse Wedge

*Iceberg Lettuce Wedge, Creamy Gorgonzola, Heirloom Tomato,  
Cherrywood Bacon, Chopped Egg, Shaved Red Onion*

### Gator Creek Stew

*Alligator, White Beans, Greens*

## Entrée *(Guest Choice of...)*

### Duroc Dry-Aged Pork Rib Chop

*12 oz. Apple-Brined Chop, Peach Glaze, Andouille Spoon Bread Dressing,  
Pan Gravy*

### 8 oz. Filet Mignon

*Roasted Garlic, Fried Green Tomato*

### Tranche of Salmon

*Spice-Rubbed Skuna Bay Salmon*

### Herb-Roasted Poussin

*Fresh Herbs, Florida Citrus,  
Wilted Arugula, Natural Jus*

## Accompaniments *(Served Family Style)*

### Garlic Mashed Potatoes

### Grilled Asparagus, Hollandaise Sauce

### Organic Wild Mushrooms

## Dessert Duo

### Key Lime Pie & Strawberry Cheesecake

\$80.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*



Steakhouse Wedge

## ZECH'S MENU

### **Appetizers** *(Served Family Style)*

#### **Bistro Steak Bruschetta**

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,  
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

#### **Goat Cheese Fritters**

*Vidalia Onion, Tomato Jam, Toasted Baguette*

### **Salad or Soup** *(Guest Choice of...)*

#### **Caesar Salad**

*Shaved Parmesan, Focaccia Croutons, House-Made Dressing*

#### **Heirloom Tomato Salad**

*Red Onion, Blue Cheese, Balsamic Vinaigrette*

#### **Gator Creek Stew**

*Alligator, White Beans, Greens*

### **Entrée** *(Guest Choice of...)*

#### **8 oz. Filet Mignon**

*Roasted Garlic, Fried Green Tomato*

#### **Blackened Grouper**

*Spice Rubbed, Lemon Caper Beurre Blanc*

#### **16 oz. New York Strip**

*5 Peppercorn Rub*

#### **Herb-Roasted Poussin**

*Fresh Herbs, Florida Citrus,  
Wilted Arugula, Natural Jus*

### **Accompaniments** *(Served Family Style)*

#### **Garlic Mashed Potatoes**

**Sweet Potato Mashed, Honey Butter**

**Grilled Asparagus, Hollandaise Sauce**

**Organic Wild Mushrooms**

### **Dessert Duo**

#### **Key Lime Pie & Strawberry Cheesecake**

\$100.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*



## SOLOMON MENU

### **Appetizers** *(Served Family Style)*

#### **Shrimp Cocktail**

*Citrus Scented Shrimp, Mango, Wasabi Avocado and Cocktail Sauces*

#### **Bistro Steak Bruschetta**

*Grilled Tenderloin, Boursin, Parmesan, Baby Arugula,  
Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette*

#### **Goat Cheese Fritters**

*Vidalia Onion, Tomato Jam, Toasted Baguette*

### **Salad or Soup** *(Guest Choice of...)*

#### **Steakhouse Wedge**

*Iceberg Lettuce Wedge, Creamy Gorgonzola, Heirloom Tomato,  
Cherrywood Bacon, Chopped Egg, Shaved Red Onion*

#### **Hearts of Romaine**

*Warm Goat Cheese Fritter, Heirloom Tomatoes,  
Palm Sugar Vinaigrette*

#### **Gator Creek Stew**

*Alligator, White Beans, Greens*

### **Entrée** *(Guest Choice of...)*

#### **10 oz. Filet Mignon**

*Roasted Garlic, Fried Green Tomato*

#### **20 oz. Bone-In Rib Eye**

*Creekstone Natural*

#### **Duroc Dry-Aged Pork Rib Chop**

*12 oz. Apple-Brined Chop, Peach Glaze, Andouille Spoon Bread Dressing,  
Pan Gravy*

#### **Pan-Seared Sea Bass**

*Pan-Seared Chilean Sea Bass, Lemon Caper Beurre Blanc*

### **Accompaniments** *(Served Family Style)*

**Garlic Mashed Potatoes**

**Sweet Potato Mashed, Honey Butter**

**Grilled Asparagus, Hollandaise Sauce**

**Organic Wild Mushrooms**

### **Dessert Duo**

#### **Key Lime Pie & Strawberry Cheesecake**

\$110.00++ per person *(Subject to 6.5% sales tax and 24% taxable service charge)*