



Bone-In Rib Eye



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.

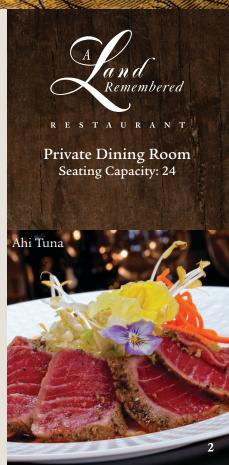


Land Remembered's MacIvey Private Dining Room is the perfect setting for rehearsal dinners or any intimate gathering. Inside, rich dark woods accented with brass fixtures and artwork by Native American artists adorn the walls. Located within a secluded section of the restaurant, the MacIvey Room comfortably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

For inquiries, please contact:

Mrs. Kristi Marina, 407.996.9770 or KMarina@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 26% taxable service charge.





# **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, Picked Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard

#### Steakhouse Crudités

Avocado Aioli

# **Butler-Passed Hors d'Oeuvres**

# Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

## Jumbo Lump Crab Cake

Preserved Lemon Tartar

### Cape Canaveral White Shrimp

Traditional Cocktail

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

Minimum 15 people

\$85.00++ per person (Subject to 6.5% sales tax and 26% taxable service charge)





# GLENDA 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

# **Chilled Oysters**

White Grape Must Mignonette

#### Steakhouse Crudités

Avocado Aioli

# **Butler-Passed Hors d'Oeuvres**

### Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

## Jumbo Lump Crab Cake

Preserved Lemon Tartar

## Cape Canaveral White Shrimp

Traditional Cocktail

#### **Colorado Lamb Ribs**

Zaatar Rub, Onion-Tomato Jam, Yogurt

# **Deviled Eggs**

Crème Fraiche

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

Minimum 15 people

\$95.00++ per person (Subject to 6.5% sales tax and 26% taxable service charge)



# À LA CARTE RECEPTION MENU

# Reception Displays (Minimum 15 People)

# **Group Hors D'oeuvres**

International and Domestic Cheese Display

Garnished with Fresh Fruit Assortment of Crackers, Flatbreads \$19.00 per person

#### Charcuterie Board

Chef's Selection of Dried Aged Meats and Salami, Pickled Vegetables, Dried Fruit with Baguettes, Whole-Grain Mustard \$20.00 per person

### **Chilled Oysters**

White Grape Must Mignonette \$19.00 per person

#### Steakhouse Crudités

Avocado Aioli \$15.00 per person

(Subject to 6.5% sales tax and 26% taxable service charge)





# **BUTLER-PASSED HORS D'OEUVRES**

(All items are priced per 50 pieces.)

#### Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk \$360.00

#### Jumbo Lump Crab Cake

Preserved Lemon Tartar \$360.00

### Cape Canaveral White Shrimp

Traditional Cocktail \$300.00

### Colorado Lamb Ribs

Zaatar Rub, Onion-Tomato Jam, Yogurt \$300.00

#### **Deviled Eggs**

Crème Fraiche \$275.00

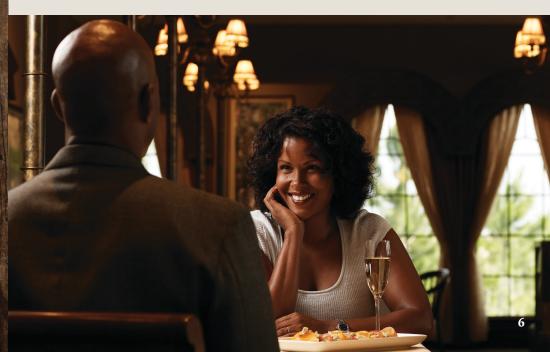
#### Thick Cut House Smoked Bacon

Local Sugar Cane Glaze \$250.00

# Seared Big Eye Tuna

Fennel, Avocado, White Balsamic \$300.00

(Subject to 6.5% sales tax and 26% taxable service charge)





# **TOBIAS MENU**

**Appetizers** (Served Family Style)

Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Cured Yolk, Grilled Bread

Jumbo Lump Crab Cake

Preserved Lemon Tartar

Salad or Soup (Guest Choice of...)

Grilled Radicchio Salad

Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus Dressing

Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

**Local Shrimp & Lobster Bisque** 

Crème Fraiche, Chive oil

Entrée (Guest Choice of...)

Hertaberkshwein Farms Pork Chop

Stone fruit Butter, Andouille Spoon Bread, Pan Drippings

8 oz. Filet Mignon

Seasonal Farm Vegetables

Grilled Ft. Pierce Swordfish

Braised Local Greens, Smoked Tomato & Saffron Broth, Trout Roe

Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

**Accompaniments** (Served Family Style)

**Mashed Potatoes** 

Grilled Asparagus, Hollandaise Sauce

**Organic Wild Mushrooms** 

**Dessert Duo** 

Key Lime Pie & Banana Cheesecake

\$105.00++ per person (Subject to 6.5% sales tax and 26% taxable service charge)



# **ZECH'S MENU**

# Appetizers (Served Family Style)

# Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

#### Jumbo Lump Crab Cake

Preserved Lemon Tartar

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

#### Grilled Radicchio Salad

Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus Dressing

## Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

## Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

# Entrée (Guest Choice of...)

### 8 oz. Filet Mignon

Seasonal Farm Vegetables

#### Grilled Ft. Pierce Swordfish

Spice Rubbed, Lemon Caper Beurre Blanc

# 16 oz. Prime New York Strip

5 Peppercorn Rub

#### Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

# **Accompaniments** (Served Family Style)

#### **Mashed Potatoes**

Creamed Spinach & Local Greens Grilled Asparagus, Hollandaise Sauce Fungi Johns Local Mushrooms

## **Dessert Duo**

### Key Lime Pie & Banana Cheesecake

\$125.00++ per person (Subject to 6.5% sales tax and 26% taxable service charge)



# **SOLOMON MENU**

# **Appetizers** (Served Family Style)

# Wagyu Beef Carpaccio

Pickled Mustard, Black Garlic Shoyu, Radish, Grilled Bread, Cured Yolk

### Jumbo Lump Crab Cake

Preserved Lemon Tartar

#### **Colorado Lamb Ribs**

Zaatar Rub, Onion-Tomato Jam, Yogurt

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

#### Grilled Radicchio Salad

Baby Romaine, Corn, Cana de Cabra Cheese, Toasted Hazelnut, Herb Citrus Dressing

## Steakhouse Wedge

Frog Song Organic Greens, Gorgonzola Dressing, Heirloom Tomato, Smoked Bacon, Chopped Egg

### Local Shrimp & Lobster Bisque

Crème Fraiche, Chive oil

#### **Baked Onion Soup**

Local Tomme & Baby Swiss, Parmesan

# Entrée (Guest Choice of...)

# 8 oz. Filet Mignon

Seasonal Farm Vegetables

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

Seasonal Farm Vegetables

#### Grilled Ft. Pierce Swordfish

Braised Local Greens, Smoked Tomato & Saffron Broth, Trout Roe

# Lake Meadows Half Chicken Under a Brick

Garden Herbs, Roasted Chicken Gravy

# **Accompaniments** (Served Family Style)

#### **Mashed Potatoes**

Sweet Potato Mashed, Honey Butter Grilled Asparagus, Hollandaise Sauce Creamed Spinach & Local Greens Fungi Johns Local Mushrooms

# **Dessert Duo**

## Key Lime Pie & Banana Cheesecake