

CATERING & PRIVATE EVENTS



Levy



WELCOME TO RP FUNDING CENTER

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

The RP Funding Center is a newly renovated, multi-purpose facility featuring a convention center with 100,000 square feet of meeting and exhibition space, 6,000 seat Jenkins Arena and 2,200 seat Youkey Theatre.

The RP Funding Center hosts a wide variety of events ranging from nationally renowned artists, family shows, athletic events, trade shows, conventions, meetings and weddings.

Situated in sunny Central Florida and conveniently located minutes between Orlando and Tampa in Lakeland, Florida.

The RP Funding Center is a short drive from anywhere in Central Florida and is a key destination stop for all types of events. For more information, visit www.rpfundingcenter.com

MELINDA KELLOGG

Executive Chef

Chef Melinda began her Levy career at Ravinia in 2005 while still attending Culinary School at the Le Cordon Bleu Chicago. She spent most of her culinary career and training in the Midwest.

In 2017 life brought her to Florida. She worked at the Amway Center in Orlando until coming to RP Funding Center in 2021 as the Executive Chef.

Chef Melinda has assisted in numerous special events including BNP Paribas Open, Las Vegas Motor Speedway, Speedway, Chicagoland Speedway, NBA Playoffs, NHL Playoffs, NFL Playoffs, NCAA tournament and the Ryder Cup.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Breakfast Pastries, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas

13 per Guest

2 Hour Chef table Service

Continental Plus V

Muffins, Breakfast Pastries, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas

23 per Guest

2 Hour Chef table Service

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Denver Scramble V AVG
- Tofu & Spring Veggie Scramble V AVG

MORNING POWER-UPS

Choose 1

- Country Hash, Peppers, Onions,
Cheddar Cheese V AVG
- Herb-Roasted Red Potatoes V² AVG
- Sweet Potatoes Hash, Cinnamon
and Brown Sugar V AVG
- French Toast Bake V
- Honey Butter Biscuits and
Peppercorn Gravy V

MIGHTY MEATS

Choose 2

- Applewood Smoked Bacon AVG
- Pork Sausage Patties or Links AVG
- Turkey Sausage AVG
- Plant-Based Sausage V²

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

BREAKFAST BOOST

From the Bakery

Fresh Baked Muffins **V** | 42 per Dozen

Assorted Danish **V** | 48 per Dozen

Cinnamon Rolls with Sweet Cream Icing **V**
| 60 per Dozen

Assorted Donuts **V** | 48 per Dozen

Bagel Assortment with Spreads and Jams **V**
| 72 per Dozen

Breakfast Handhelds

Bacon, Egg, Cheddar, Brioche | 9 per Piece

Turkey Sausage, Egg, Swiss Cheese, Wheat Roll
| 10 per Piece

Breakfast Empanada, Egg, Sausage, Potato
| 9 per Piece

Ham, Egg, Swiss, Kaiser Roll | 9 per Piece



Morning Snacks

Seasonal Fruit and Berry Salad **V** **AVG** | 10 per Guest

Crispy Breakfast Potatoes **V** **AVG** | 5 per Guest

Loaded Oatmeal Bar **V** | 6 per Guest

Assorted Yogurts **V** **AVG** | 48 per Dozen

Individual Cereals and Milk **V** | 70 per Dozen

Assorted Whole Fruit **V** **AVG** | 24 per Dozen

Breakfast Beverage

Fresh Brewed Coffee and Hot Tea Service
| 59 per Gallon per Selection

Bottled Water | 96 per Case, 24 per Case

Hot Chocolate Station with Marshmallows, Whipped
Cream, Cinnamon, Chocolate Shavings, Peppermint
| 45 per Gallon

Bottled Juice | 48 per Dozen

Fresh-Squeezed Local Orange Juice | 60 per Gallon

V Vegetarian **V** Vegan **AVG** Avoiding Gluten

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ALL DAY BREAKS

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Grab & Go

Assorted Jumbo Cookies **V** | 48 per Dozen

Double Fudge Brownies **V** | 50 per Dozen

Granola Bars **V** | 28 per Dozen

Individual Bagged Chips **V** | 40 per Dozen

Individual Trail Mix **V** | 40 per Dozen

Freshly Popped Popcorn **V²** **AVG** | 48 per Dozen

Tortilla Chips, Guacamole & Salsa **V²** | 7 per Guest

Kettle Chips & French Onion Dip **V** | 8 per Guest

Garden Fresh Crudités & Buttermilk Ranch Dressing **V** **AVG** | 11 per Guest



V Vegetarian **V²** Vegan **AVG** Avoiding Gluten

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LUNCH

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Lunch Chef Table or Boxed Lunches

Boxed Lunch includes Main, Whole Fruit, Chips and Cookie | 17 per Guest

DIY Lunch Chef Table Water dispenser included with Lunch | 20 per Guest

SANDWICHES & SALADS

Choose up to 3

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Country Ham and Swiss

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Pretzel Bun

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Brioche Bun

Caprese Sandwich V

Fresh Mozzarella, Ripe Tomatoes, Baby Greens,
Pesto Aioli

ZLT Wrap V

Zucchini, lettuce, Tomato, Sundried Tomato Pesto,
Pepper Jack Cheese

Florida Summer Salad AVG

Baby Greens, Assorted Berries, Toasted Pumpkin Seeds,
Blue Cheese, Raspberry Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,
Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Macaroni Salad V

Fruit Cup V

Potato Salad V

Bagged Chips V

Granola Bar V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Rice Crispy Treats V AVG



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LUNCH



Lunch Enhancements

Minimum 10 Guests

Pizza and House Salad

Assortment of Pepperoni, Sausage and Cheese Pizzas served with House Salad, Ranch and Italian Dressing

18 per Guest

Seasonal Soup

6 per Guest

Goopy Mac & Cheese

Fontina, Gruyère, Cheddar Cheeses

7 per Guest

Buffalo Chicken Mac & Cheese

Bleu Cheese Crumbles, Green Onion

10 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

12 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, BBQ Sauce

12 per Guest

Smoked Pulled Pork

Signature BBQ Sauce, Creamy Coleslaw, Brioche Rolls

10 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

8 per Guest

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RECEPTION DINING



Classic Cold Passed Appetizers

Minimum 20 Guests

Garden Crudités Shooters V AVG

Buttermilk Ranch Dressing

3 each

Boursin & Peppadew Crostini V

3 each

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

5 each

Antipasto Skewer AVG

Salami, Artichokes, Mozzarella, Red & Yellow Pepper, Green Olives

4 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

6 each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

3.50 each

Jerk Chicken Cup AVG

Mango Pepper Relish

4 each

Tuna Tartar

Wasabi Crema

6 each

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RECEPTION DINING



Classic Warm Passed Appetizers

Minimum 20 Guests

Vegetable Spring Rolls V

Sweet Chili Sauce

4 each

Mini Beef Empanadas

Salsa Verde

4 each

Thai Chicken Skewers AVG

Peanut Sauce

6 each

Chicken Potstickers

Sweet Chili Soy Glaze

6 each

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

7 each

Beef Wellington

Horseradish Cream Sauce

5 each

Pigs in a Blanket

Whole Grain Mustard

4 each

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Pepper Jack Cheese, Shredded Mozzarella, Cilantro, Scallions

5 each

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RECEPTION EXPERIENCES



Charcuterie

13 per Guest

Assorted Local Cured Meats,
Olives, Crostini, Mustard

Farmstead Cheese Platter

 12 per Guest

Fresh and Dried Fruit, Honey,
Assorted Cracker Basket

Pretzel Station

12 per Guest

Ranch Pretzels, Salted Pretzels, Garlic Parmesan
Pretzels & Cinnamon Sugar Pretzels
Served with Honey Mustard, Beer Cheese
and Sweet Cream Cheese

Taco Station

19 per Guest

Beef Barbacoa, Chicken Tinga,
Chihuahua Cheese, Salsa, Jalapeños,
Sour Cream & Flour Tortillas

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RECEPTION EXPERIENCES



Sliders & Minis

Choose 2 | 13 per Guest

Choose 3 | 18 per Guest

Ahi Tuna Sliders

Wasabi Aioli

Meatball

Parmigiano Reggiano, Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles,
Tomatoes, Brioche Bun

BBQ Chicken Slider

Pickle Aioli, Fried Onion

Cubanos

Honey Ham, Pork Butt,
Spicy Mustard, Pickle

Impossible Slider

BBQ Sauce, Pickles,
Tomatoes, Brioche Bun

Signature Butchers Block

Mini Rolls & Butter

Minimum 30 Guests

Carver Fee of 75 will be applied to all Butcher Blocks

Herb-Roasted Turkey Breast AVG

Apricot Chutney

17 per Guest

Smoked Brisket AVG

BBQ Sauce, Red Onion Marmalade

18 per Guest

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DINNER

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Build Your Own Chef Table

Includes Dinner Rolls and Chocolate Chip Cookies

30 per Guest
Minimum 25 Guests
2 Hour Chef Table Service

ENTRÉES

Choose 1

Choose 2: additional 10 per guest

Mustard Glazed Pork Loin

Red Wine Braised Steak Tips

Red Wine Demi

Lemon Herb Chicken Breast

Smoked Pulled Pork

Sweet BBQ Glaze

Creamy Tuscan Chicken

Roasted Mushrooms, Parmesan

Honey Thyme Braised Chicken

Vegetable Ravioli

Sweet Corn Cream

COLD SIDES

Choose 1

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Kale & Apple Salad

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Crispy Lardons,
Blue Cheese Dressing

Tomatoes, Mozzarella & Basil

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 1

Salt-Roasted Yukon Gold Potatoes

Garlic Butter, Scallion

Garlic Mashed Potatoes

Yukon Gold Potatoes,
Roasted Garlic Butter

Goosey Mac & Cheese

Fontina, Gruyère, Cheddar Cheeses

Wild & Brown Rice Sauté

Shiitake Mushrooms, Spinach,
Roasted Apples

FROM THE GARDEN

Choose 1

Sauteed Green Beans

Dill, Shallots, Tomatoes

Roasted Carrots

Honey, Fresh Thyme

Primavera Vegetables

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DINNER

Classic Dinner – Plated

House Dressed Garden Salad, Balsamic Vinaigrette, Dinner Rolls, Butter

ENTRÉE

Choose 1

Red Wine Braised Short Ribs

Red Wine Demi

40 per Guest

Rosemary Marinated Chicken

Au Jus

30 per Guest

Maple Glazed Salmon

42 per Guest

Seasonal Vegetarian Option

30 per Guest

Caprese Chicken

Heirloom Tomato Bruschetta

32 per Guest

Lobster Ravioli

Asiago, Chardonnay Cream Sauce

42 per Guest

Roasted Chicken

Marsala Sauce

32 per Guest

SIDES

Choose 1

Garlic Whipped Potatoes

Roasted Vesuvio Potatoes

Quinoa & Brown Rice Pilaf

VEGETABLES

Choose 1

Maple Glazed Carrots

Sauteed Green Beans

Primavera Vegetables

DESSERT

Choose 1

New York Style Cheesecake

Strawberry Coulis

Double Chocolate Fudge Cake

ENHANCEMENT: SALADS

Additional 1 per Guest

Summer Berry Salad

Mixed Greens, Candied Pecans, Goat Cheese, Raspberry Vinaigrette

Poached Pear Salad

Cranberries, Blue Cheese Crumbles, Granola Crunch, Citrus Vinaigrette

Tomato Mozzarella Salad

Baby Greens, Balsamic Vinaigrette, Fresh Mozzarella, Heirloom Tomatoes

ENHANCEMENT: SIDES

Additional 1 per Guest

Asparagus

Broccoli

Potato Pave

ENHANCEMENT: DESSERTS

Additional 1 per Guest

Key Lime Pie

Flourless Chocolate Cake

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DESSERT

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Dessert Tables

Assorted Gourmet Cupcakes V

85 per dozen

Bread Pudding Soufflé V

Bourbon Caramel, Chantilly Cream

6 per Guest

Minimum 12 Guests

Seasonal Fruit Cobblers V

- Blueberry, Peach or Apple
- Fresh Whipped Cream

8 per Guest

Minimum 12 Guests

Donut Bar V

Assorted Donuts and Donut Holes,
Carmel Syrup, Chocolate Sauce,
Raspberry Compote, Powdered Sugar,
Sprinkles

12 per Guest

Minimum 25 Guests

Cookies & Brownies V

8 per Person

Cinnamon Sugar Dusted Churros V

8 per Guest

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BEVERAGE

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NOTICE

All events with alcoholic beverages require a certified bartender, provided by Levy. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy and its approved vendors. Donations and/or discounted products are not permitted..

Hosted Deluxe Bar

Spirits

Svedka Vodka, Tanqueray Gin,
Bacardí Superior Rum,
Cuervo Tradicional Tequila,
Jack Daniel's Whiskey,
Dewar's White Label Whiskey

12 per Drink

Wine

La Marca Prosecco
Little Black Dress Pinot Grigio
Greystone Chardonnay
Mark West Pinot Noir
19 Crimes Red Blend

10 per Drink

Imported Beer

Corona Extra, Heineken, Stella
Artois

10 per Drink

Domestic Beer

9 per Drink

Non-Alcoholic

Bottled Water, Soft Drinks, Juices

4 per Drink

Hosted Platinum Bar

Spirits

Tito's Handmade Vodka,
Hendricks Gin,
Bacardí 8 Rum, Patrón Tequila,
Gentleman Jack Whiskey,
Johnny Walker Black Whiskey

13 per Drink

Wine

Domain Chandon Brut
Squealing Pig Sauvignon Blanc
Sonoma Cutrer Chardonnay
Lyric Pinot Noir
Josh Craftsman's Collection
Cabernet Sauvignon

12 - 14 per Drink

Imported Beer

Corona Extra, Heineken, Stella
Artois

10 per Drink

Domestic Beer

9 per Drink

Non-Alcoholic

Bottled Water, Soft Drinks, Juices

4 per Drink

Hosted Premium Bar

Cocktails

Featuring Finlandia,
Bombay, Dewar's, Jim Beam,
Bacardi Superior, Cuervo Gold

10 per drink

Wines By The Glass

Featuring Robert Mondavi
Woodbridge Chardonnay,
Cabernet Sauvignon,
Pinot Grigio and White Zinfandel

10 per Drink

Imported Beer

Corona, Heineken,
Stella Artois

10 per Drink

Domestic Beer

9 per Drink

Non Alcoholic

Bottled Water, Soft Drinks, Juices

4 per Drink

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BEVERAGE

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Platinum Brands	36.95	42.95	48.95
Deluxe Brands	32.95	38.95	45.95
Deluxe Beer & Wine	20.95	22.95	24.95

NON-HOSTED BAR OPTIONS ARE ALSO AVAILABLE

Cash bar options available – minimum sales applies to all cash bars.

Cashier and bartender fee required.

Please review with your Catering Sales Manager for details.

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service.

All-Natural Flavored Waters

20 per Gallon

Strawberry

Cucumber Lemon

Minted Watermelon

Local Seasonal Variety

Non-Alcoholic A La Carte

Assorted Soft Drinks

4 each | 96 per Case

Bottled Water

4 each | 96 per Case

Coffee & Decaffeinated Coffee

59 per Gallon

Hot Teas

59 per Gallon

Iced Tea

30 per Gallon

Lemonade

30 per Gallon

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The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Jill-Ann Guttentag
Catering Sales Manager
jguttentag@
levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department 8 weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed 10 days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for RP Funding Center, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

RP Funding Center will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (7) seven business days' notice for this service.

LINENS

Multiple fabrics and colors available. Please consult with your catering sales manager.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 20% service charge plus applicable state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both these documents must be signed and fully executed in order to confirm the event on a definite basis.

As Reminder, RP Funding Center is a Cashless Facility for all Food and Beverage Related Purchases.

