



# MENU

Catering & Private Events



Levy



*A warm Lakeland*

# WELCOME

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](http://www.rpfundingcenter.com).



## *Executive Chef* MELINDA KELLOGG

*Melinda began her Levy career at Ravinia Music Festival in 2005 as a line cook while still attending Culinary School at the Le Cordon Bleu Chicago. She then did her internship at Fultons on the River when it opened in Fall of 2005. She is a 2006 Keys to the Future graduate and was soon after promoted to Sous Chef in 2007 at Lambeau Field in Green Bay, WI. She worked her way up thru the ranks to Executive Sous Chef by 2012 and worked many properties along the way thru the Chicagoland area including Arlington Racetrack, Oak Street Beach, Chicago White Sox, Sears Center, BMO Harris Bradley Center, but many times returning to Ravinia for a total of 8 full seasons. She was on the opening team for Purdue University in 2011 and in 2018 University of Alabama as a Development Champion.*

*Melinda has assisted in numerous special events including 2 years at BNP Paribas Open running the Emirates Garden Club, USTA, Las Vegas Motor Speedway, Chicagoland Speedway, NBA Playoffs, NHL Playoffs, NFL Playoffs, NCAA tournament, the Ryder Cup in 2012. She has also supported Compass Group Events representing Levy in 2013 Compass Night of the Stars at Depaul University in Chicago and the 2019 ACF Show in Orlando.*

*She has held the role of LPC and in 2009 Melinda was awarded a Levy Legend.*

**(VEG) = VEGETARIAN**

**(VGN) = VEGAN**

**(AVG) = AVOIDING GLUTEN**

**All menus can be customized to accommodate dietary restrictions**



# BREAKFAST BUFFETS



## BREAKFAST BUFFETS

Breakfast buffets include regular and decaffeinated coffee, assorted teas, and ice water.  
(30 – person minimum)

### SIMPLE SOUTHERN

Seasonal Sliced Fruit & Berries with agave yogurt crème (VEG, AVG)

Assorted Bagels, Muffins, & Pastries with cream cheese & seasonal marmalades (VEG)

12.00 PER PERSON

### LIME STREET SUNRISE

Seasonal Sliced Fruit & Berries with agave yogurt crème (VEG, AVG)

**Breakfast Sandwiches** *Select two*

Crispy Fried Chicken Biscuits  
Country Ham, Egg, and Swiss Cheese  
on ciabatta

Sausage and Egg Biscuit

Egg White, Spinach, Tomato on a  
toasted bagel (VEG)

14.00 PER PERSON

### CENTRAL FLORIDA DELIGHT

Seasonal Sliced Fruit & Berries with agave yogurt crème (VEG, AVG)

Assorted Bagels, Muffins & Pastries with cream cheese & seasonal marmalades (VEG)

Scrambled Free Range Eggs (AVG)

Crispy Red Skin Potato Hash with sweet peppers and onions (VEG, AVG)

Smoked Bacon (AVG)

Breakfast Sausage Patties (AVG)

Honey Butter Biscuits & Pan Gravy

21.00 PER PERSON

### BREAKFAST STATIONS

*Breakfast stations include coffee service, assorted teas and iced water  
(50 person minimum)*

#### Omelet Station

Free Range Eggs, Country Ham, Smoked Bacon, Baby Spinach, Forest Mushroom, Vine Ripe Tomato, Aged Cheddar (AVG)

12.00 PER PERSON

#### French Toast Station

Maple Syrup, Bananas, Fresh Berries, Vanilla Whipped Cream, Cinnamon, Granola (VEG)

12.00 PER PERSON

### ADDITIONAL ENHANCEMENTS

Assorted Whole Fruit (VGN, AVG)  
*12.00 per dozen*

Sliced Fresh Fruit (VGN, AVG)  
*4.00 per person*

Cinnamon Roll with cream cheese icing (VEG) *24.00 per dozen*

Crispy Breakfast Potatoes (VGN, AVG)  
*2.50 per person*

Oatmeal with all trimmings (VEG)  
*3.50 per person*

Assorted Cereals and Cold Milk (VEG)  
*3.00 each*

Yogurt (Plain, Fruit Flavored and Lowfat) (VEG, AVG) *4.00 per person*

Assorted Bagels and Local Spreads (VEG)  
*3.00 per person*

Orange Juice *2.00 per person*

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# ALL DAY BREAKS



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Savory, sweet and everything in between – craft the perfect snack break with a customized menu built around the array of items below.

### ASSORTED SNACKS

Seasonal Fresh Cut Fruit

(VGN, AVG) *12.00 per guest*

Assorted Cookies (VEG) *40.00 per dozen*

Brownies (VEG) *48.00 per dozen*

Breakfast Pastries (VEG) *48.00 per dozen*

Cupcakes (VEG) *48.00 per dozen*

Bagged Chips (VGN, AVG) *43.00 per dozen*

Granola Bars (VEG) *28.00 per dozen*

Whole Fruit (VGN, AVG) *36.00 per dozen*

### GOURMET NACHO BAR

Choice of House Shredded Pork Carnitas or Chicken Tinga served with Fresh Corn Tortilla Chips, Queso, Salsa Rojo, Sour Cream and Jalapeños (AVG)

15.00 PER PERSON

*Add guacamole 4.00 pp*

### GARDEN FRESH VEGETABLES

Chef's Colorful Selection of the Freshest Market Vegetables. Served with Buttermilk Ranch and Traditional Hummus, Crackers and Lavosh (VGN, AVG)

11.00 PER PERSON

### SALTY AND SWEET WARM PRETZEL BAR

Cinnamon Sugar and Salted Pretzels, served with Beer Cheese Dip and Cream Cheese Frosting (VEG)

9.00 PER PERSON

### GOURMET POPCORN STATION

*Serves 6 people*

Choose 2 flavors *48.00*

Choose 3 flavors *68.00*

*Flavors*

- Munn Mix (VEG, AVG)
- Parmesan Garlic Truffle (VEG, AVG)
- Kettle (VEG, AVG)
- Chocolate (VEG, AVG)
- Seasonal Surprise (VEG, AVG)

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# FLORIDA FRESH MARKET SALADS





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Individually packaged

## CLASSIC CAESAR SALAD

Crisp romaine hearts, shaved Parmesan cheese and garlic croutons (VEG)

## FLORIDA SUMMER SALAD

Fresh berries, toasted walnuts, goat cheese crumble and Florida citrus vinaigrette (VEG, AVG)

## STEAK HOUSE STYLE BLUE CHEESE CHOP SALAD

Cucumber, baby heirloom tomatoes, shaved red onion, carrot, and blue cheese dressing (VEG, AVG)

## PROTEINS

Grilled Chicken (AVG) **5.00 pp**

Roast Turkey (AVG) **5.00 pp**

Grilled Steak (AVG) **7.00 pp**

Applewood Bacon (AVG) **5.00 pp**

Crispy Tofu (AVG, VGN) **6.00 pp**

Grilled Pesto Shrimp (AVG) **8.00 pp**

**12.00 PER PERSON**

*Extra toppings can be added for an additional cost. Served for a minimum of 30 guests*

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# CHEF'S BEST BOX LUNCHES



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Minimum of 30 boxed lunches. Maximum of 3 sandwich selections.

16.00 PER BOX

## GOURMET SANDWICHES

*Choose 1 sandwich per box*

Roasted Turkey with provolone cheese, chipotle aioli, and mixed greens on a toasted telera roll

Roast Beef with aged cheddar cheese, horseradish aioli, vine ripe tomato, and field greens on a toasted telera roll

Ham and Swiss with Dijon aioli and sliced dill pickle on a pretzel bun

Roasted Cauliflower Wrap – buffalo cauliflower, quinoa, carrot, celery, tomato, baby kale (VGN)

Caprese Wrap – fresh mozzarella, plum tomatoes, mixed greens, pesto aioli and fresh basil (VEG)

## SIDES

*Choose two*

Grilled Vegetable Pasta Salad – zucchini, red onion, and red pepper tossed in parsley vinaigrette (VGN)

Whole Seasonal Fresh Fruit (VGN, AVG)

Bag of Assorted Chips (VEG, AVG)

Mustard Potato Salad (VEG, AVG)

## DESSERT

*Choose one*

Freshly Baked Cookie (VEG)

Fudge Brownie (VEG)

Granola Bar (VEG)

## BEVERAGE

Aquafina Water

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# PLATED MEALS



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Our freshly prepared entrées are handcrafted and include both salad and dessert courses, coffee and tea, as well as our signature rolls and sweet cream butter.

*Served for a minimum of 50 guests*

### CHOICE OF ENTRÉE

*All entrées served with a choice of 1 side and 1 vegetable*

Seared Statler Chicken Breast with Florida honey and thyme marinade (AVG) **44.00**

Garlic Braised Beef Short Rib with a red wine demi glace (AVG) **50.00**

6oz. Grilled Filet Mignon with charred scallion compound butter (AVG) **52.00**

Pan Seared King Salmon with sherry mustard glaze (AVG) **50.00**

Crispy Tofu with cilantro and chile oil (VGN, AVG) **42.00**

### SIDES

*Choose one*

Garlic Whipped Potatoes (VGN, AVG)

Saffron Rice Pilaf (VGN, AVG)

Herb Roasted Baby Potatoes (VGN, AVG)

Roasted Potato Gratin (VEG, AVG)

### VEGETABLE

*Choose one*

Primavera Roasted Vegetables (VGN, AVG)

Roasted Asparagus (VGN, AVG)

Maple Glazed Baby Carrots (VGN, AVG)

### SALAD

*Choose one*

Caesar Salad with crisp romaine and kale, shaved Parmesan, garlic croutons, and creamy Caesar dressing (VEG)

Farmers Market Salad with baby field greens, cucumber, shaved carrot, tomato, pickled red onion and mustard vinaigrette (VGN, AVG)

Bibb Salad with Bibb lettuce, poached pears, dried cranberries, blue cheese crumbles and poppy seed dressing (AVG)

Florida Summer Salad, seasonal baby lettuce, fresh berries, candied walnuts, goat cheese and Florida Citrus Vinaigrette (AVG)

### DESSERTS

*Choose one*

NY Style Cheesecake with a Fresh Raspberry Coulis (VEG)

Key Lime Tart (VEG)

Chocolate Cake (VEG)

Seasonal Berries with Vanilla Crème Fraîche (VEG)

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# TAPAS STYLE RECEPTION





## TAPAS STYLE RECEPTION

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over these small bites packed with flavor.

*50 piece minimum for each passed appetizer selected | 50 person minimum on stationed appetizers*

### PASSED APPETIZERS

Beef Wellington with Horseradish Cream  
*5.00 per piece*

Ahi Tuna on a Crispy Wonton with Wasabi Cream (AVG)  
*5.50 per piece*

Smoked Salmon with Honey Crème Fraîche on Brioche  
*5.00 per piece*

Balsamic Braised Grape and Goat Cheese Crostini (VEG)  
*3.50 per piece*

Cream Spinach Stuffed Mushroom (VEG)  
*3.50 per piece*

Jerk Chicken Salad on a Plantain Chip (AVG)  
*5.00 per piece*

Coconut Shrimp with Orange Horseradish Marmalade  
*6.00 per piece*

Chicken Satay with Hoisin Barbecue Sauce (AVG) *4.50 per piece*

Tomato Basil Crostini (VEG)  
*2.50 per piece*

Pig & Fig Bite  
*3.50 per piece*

Spanikopita (VEG)  
*3.50 per piece*

### STATIONED APPETIZERS

#### MEATBALL BAR

A selection of handcrafted meatballs with fresh mini rolls. Beef marinara, and Thai Pork with ginger soy barbecue sauce  
*14.95 pp*

#### SLIDERS

Aged cheddar, pickles, garlic aioli, mini brioche bun  
*9.00pp*

#### ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil  
*16.00 pp*

#### FARMSTEAD CHEESE DISPLAY

Chefs Selection of Local and International Cheeses, served with honey, orange marmalade, chutney, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and crostini (VEG)  
*12.00 pp*

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# THEMED CHEF TABLES



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Buffet style packages available for two-hour receptions

*Served for a minimum of 50 guests*

## TASTE OF FLORIDA - 45.00 PP

### ENTREES

*Choose two, additional choice 10.00 pp*

Marinated Pulled Beef Short Rib served with corn and flour tortillas. Accompanied by salsa verde, salsa rojo, queso fresco, limes, onions, cilantro and charred jalapeños.

Marinated Grilled Chicken Asado served with corn and flour tortillas. Accompanied by salsa verde, salsa rojo, queso fresco, limes, onions, cilantro and charred jalapeños.

Cuban Tradicional - Pulled Pork Shoulder, Swiss cheese, sliced ham, spicy mustard, pickle on pressed Cuban bread.

### SIDE PLATTERS

*Choose three, additional choice 6.00 pp*

Island Snack Attack (AVG)

Lime Street Cobb Salad (VEG, AVG)

Tropical Fresh Fruit (VGN, AVG)

Cilantro Lime Rice and Black Beans Corn (VGN, AVG)

Elote with Queso Fresco (VEG, AVG)

### DESSERT

*Choose one, additional choice 6.00 pp*

Key Lime Dessert Shots (VEG)

Warm Cookies (VEG)

Brownies (VEG)

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# SMOKEHOUSE BBQ



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Southern Style BBQ with award winning flavor

40.00 PP

## ENTREES

*choose two, additional choice 10.00 pp*

18-Hour Beef Brisket with sweet vinegar barbecue sauce (AVG)

Pulled Chicken - brined and slow smoked, hand pulled and tossed in sweet vinegar barbecue served with fresh rolls

Smoked Pork Shoulder - hand rubbed and slow smoked, hand pulled and tossed in sweet vinegar barbecue served with fresh rolls

Roasted Chicken - dry rub and slow roasted bone in chicken with bourbon barbecue sauce (AVG)

## SIDE PLATTERS

*choose two, additional choice 5.00 pp*

Smokehouse Baked Beans slow cooked with Vidalia onions and brown sugar (AVG)

Apple and Kale Slaw with sweet & tangy dressing (AVG)

Creamy Coleslaw (VEG)

Corn on the Cob with Tabasco butter (VEG)

Fire Roasted Mac and Cheese - creamy blend of sharp cheddar and American cheeses topped with toasted bread crumbs (VEG)

Cornbread Muffins - green onion, jalapeño, cheddar and honey butter (VEG)

## DESSERT

*choose one, additional choice 7.00 pp*

Peach Cobbler with fresh whipped cream (VEG)

Brownies (VEG)

Warm Cookies (VEG)

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# MANGIA MANGIA





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Italian Style Favorites

35.00 PP

## ENTREES

*choose two, additional choice 6.00 pp*

Chicken Piccata with white wine, lemon, and capers (AVG)

Wild Mushroom Ragu atop creamy polenta (VEG, AVG)

Pasta Carbonara with Parmesan cream sauce, bacon lardons, and spring peas

Baked Ziti with meatball marinara, mozzarella, and fresh basil

## SIDE PLATTERS

*choose two, additional choice 5.00 pp*

Caesar Salad - garlic croutons, Parmesan cheese and crisp romaine (VEG)

Italian Chop Salad - bacon, diced chicken, blue cheese, tomato, and honey mustard dressing (AVG)

Tomato Bruschetta - garlic crostini (VEG)

Vesuvio Potatoes - Yukon Gold roasted with white wine, lemon, and herbs (VGN, AVG)

Farmstead Cheese Display with domestic and imported cheeses, honey, and crackers (VEG)

Pickled Vegetables - a variety of house pickled seasonal vegetables (VGN, AVG)

## DESSERT

*choose two, additional choice 7.00 pp*

Tiramisu (VEG)

Brownies (VEG)

Warm Cookies (VEG)

## ADDITIONAL SWEET TREATS

### SIGNATURE CAKES

Carrot Cake (VEG) **70.00**

Chocolate Paradis Cake (VEG) **70.00**

New York Style Cheesecake (VEG) **49.00**

Rainbow Cake (VEG) **75.00**

*(per cake pricing, each cake serves up to 12 guests)*

### DONUT HOLE DESSERT STATION

Chocolate sauce, caramel sauce, cinnamon sugar, sprinkles, raspberry sauce, whipped cream, chopped nuts and berries (VEG) **6.00 pp**

**CHOCOLATE DIPPED OREOS** Selection of dark and white chocolate dipped Oreos (VGN) **45.00 per dozen**

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# SPECIALTY COCKTAILS



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### MARTINI BAR

*a timeless classic!*

Icy cold Tito's Handmade Vodka or Bombay, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop.

**12.00 each**

### BLOODY MARY BAR

*a fabulous starting point! See latest Bloody Mary Suites Offer*

Svedka or Tito's Handmade Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

### SVEDKA **12.00 each**

### TITO'S HANDMADE VODKA

**14.00 each**

### PROSECCO BAR

*The rising star of the cocktail world!*

Get the party started with some bubbles – solo or with an assortment of fruit juices.

**12.00 each**

### MAGIC MARGARITA

Cuervo Especial Tequila, Cointreau, Blue Curacao and fresh lime juice give this a modern spin. **12.00 each**

### ORANGE APPLE CIDER

A refreshing blend of Bacardi Silver, Aperol orange liqueur, Angry Orchard Crisp Apple Cider and sugar with orange and apple slices. **12.00 each**

### SANGRIA BAR

*Bianca, Rosada and Rojo rule!*

Sample three sensational sangria – White, Rosé and Red that provide fresh and fruity fun for everyone. **12.00 each**

### CRAFT AND MICRO BREW BEERS **10.00 each**

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# BAR SELECTIONS



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Beverages are billed on consumption unless otherwise noted

## HOSTED DELUXE BAR

### COCKTAILS

Featuring Tito's Handmade, Tanqueray, Dewar's 12, Bacardi Superior, Cuervo Tradicional, Jack Daniel's and Christian Brothers Brandy *12.00 each*

### WINE BY THE GLASS

Beringer Chardonnay *10.00 each*

19 Crimes Red Blend *10.00 each*

Mark West Pinot Noir *10.00 each*

Little Black Dress Pinot Grigio *10.00 each*

Sparkling – La Marca Prosecco *12.00 each*

### IMPORTED BEER

Corona, Heineken, Stella Artois *9.00 each*

Domestic Beer *8.00 each*

Aquafina Bottled Water *4.00 each*

Pepsi Soft Drinks *3.00 each*

Juices *4.00 each*

### PACKAGE BAR SERVICE

*All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water.*

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	<i>30.95 pp</i>	<i>36.95 pp</i>	<i>43.95 pp</i>
PREMIUM BRANDS	<i>26.95 pp</i>	<i>33.95 pp</i>	<i>39.95 pp</i>
BEER AND WINE	<i>18.95 pp</i>	<i>20.95 pp</i>	<i>22.95 pp</i>

### CASH BAR OPTIONS AVAILABLE

## HOSTED PREMIUM BAR

### COCKTAILS

Featuring Svedka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Cuervo Especial *10.00 per drink*

### WINES BY THE GLASS

Featuring Beringer Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel *8.00 each*

### IMPORTED BEER

Corona, Heineken, Stella Artois *9.00 each*

Domestic Beer *8.00 each*

Aquafina Bottled Water *4.00 each*

Pepsi Soft Drinks *3.00 each*

Juices *4.00 each*

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# WINE BY THE BOTTLE





## WINE BY THE BOTTLE

## WHITE WINE

## BUBBLY

- La Marca Prosecco, Trevioso, Italy 55.00
- Korbel Brut, California 60.00
- Domaine Chandon Brut, California 125.00
- Veuve Clicquot 'Yellow Label' Brut, Reims, France 200.00

## BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 42.00
- Santa Margherita Pinot Grigio, Alto Adige, Italy 82.00

## FRESH AND FRUITY

- Chateau St. Michelle Riesling, Washington State 55.00
- Fleur de Mer Rose, Cotes de Provence, France 65.00

## TART AND TANGY

- Squealing Pig Sauvignon Blanc, Marlborough, New Zealand 65.00

## CREAMY AND COMPLEX

- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 48.00
- Sonoma-Cutrer Chardonnay, Sonoma Coast, California 75.00

## RED WINE

## RIPE AND RICH

- Mark West Pinot Noir, California 44.00
- Meiomi Pinot Noir, California 90.00
- Alamos Malbec, Mendoza, Argentina 45.00
- 19 Crimes Red Blend, Australia 45.00
- Josh Cellars Cabernet Sauvignon, California 65.00

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# NON-ALCOHOLIC REFRESHMENTS



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## ALL NATURAL INFUSED FRUIT WATERS

*Choose two*

Strawberry Jalapeno

Cucumber lemon

Minted Watermelon

*60.00 gallon*

## ICED TEA

Fresh brewed iced tea

*45.00 per gallon*

## COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas

*59.00 per gallon, per selection*

## HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, sprinkles, and delightful mini marshmallows

*59.00 per gallon*

## ASSORTED SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist

*62.00 per case (24 per case)*

## AQUAFINA BOTTLED WATER *86.00 per case (24 per case)*

## TROPICANA ASSORTED JUICES

Cranberry, Grapefruit and Orange *47.00 per dozen*

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## POLICIES & GUIDELINES

### EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for the RP Funding Center.  
No outside food or beverage permitted.

### CATERING AGREEMENT

Signed copy of the Catering Agreement must be received no later than 60 days prior to the first day of services.

### GUARANTEES

30 DAYS PRIOR TO EVENT – Menu selections and function details for all services.

10 BUSINESS DAYS PRIOR TO EVENT – Final guarantee for any existing services.

\*\*\*“EVENT” being the first scheduled day of catering service

### PAYMENT

60 DAYS PRIOR TO EVENT – 75% estimated total for all catering services.

10 DAYS PRIOR TO EVENT – All catering services payed for in full.

### SERVICE TIMEFRAME

Catering services provided with a 2 hour timeframe, after which all products and equipment will be removed.

Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment.

If less than 2 hours is available to set the function space, additional labor fees may be incurred.

## POLICIES & GUIDELINES

### SUSTAINABILITY

All services, with the exception of plated meals, are provided with sustainable disposable ware.

This is done to contribute towards the facilities green initiatives.

Upon request, services may be upgraded to china with an additional fee of 5/person.

### BAR SERVICES

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 Restaurants and its approved vendors.

Donations and/or discounted products are not permitted.

### LINEN

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

### SPECIAL DIETARY REQUIREMENTS

We will gladly assist in accommodating your dietary requests. Please speak with your catering sales manager in advance so that preparations may be made.

