



WHISPER CREEK FARMS MENU PACKAGES

The JW Marriott Orlando, Grande Lakes

Grande Lakes Orlando has its very own organic farm. Whisper Creek Farm features a large, cultivated farm with planting beds used to grow some of the best seasonal and organic fruits and vegetables. Whisper Creek Farm also has a large 10,000 sq foot reception area, adjacent to the farm that can hold true "Farm to Fork" dinners and receptions. Below you will find crafted seasonal menu packages that will create a life time memory for your guest!

Each and every menu is designed to change based on the season of your function and will always feature the freshest produce from the farm!

Due to the labor intensity there will be a ten dollar outdoor set up fee per person assessed to all dinners.
(Attendant required based Guarantee)

FROM \$125++/PER PERSON

Farmers Dinner

Farm Hand Passed Hors d' Oeuvres

*Smoked Bacon Deviled Eggs
Roasted Chicken Apple Salad on a Buttered Roll
East Coast Blue Crab Cake, Basil Aioli
Sweet Corn Hushpuppies, Cajun Remoulade*

"On the Table"

*Family Style Artisanal Loaf
Sweet Creamed Butter*

*Garden Spinach Leaves
Hard Boiled Eggs, Spiced Pecans, Crispy Garbanzo Beans,
Bacon Vinaigrette*

*Green Bean Salad
Toasted Almonds, Charred Cioppolini Onion, Farmhouse Cheddar,
Lemon Thyme Vinaigrette*

Cavatappi Pasta Salad, Sundried Tomato Pesto

"Feast or Famine" *Garlic Rosemary*

Roasted Mable Potatoes

Whisper Creek Farms Collard Greens, Smoked Ham Hocks

*Fire Roasted Pork Spareribs, Datil Pepper Barbeque Sauce
Citrus Braised Purple Cabbage*

*Wood Roasted Chicken, Mushroom Sauce**
Corn and Poblano Succotash*

*Smoked Prime Rib of Beef, Au Jus***

*Grilled Rope Sausage**
Ale Mustard, Potato Bread*

Warm Apple Fritters, Cinnamon Sugar, Honey Laced Crème Fraiche

FEAST OF THE FIRE!

Asador Ala Cruz

Crispy Roasted Pork Belly

Chili Rubbed Beef Ribeye, Chimichurri

Fava and Tomato Salad, Smoked Bacon, Egg, Basil Vinaigrette

Wood Grilled

Smoked Beef Brisket-Balsamic Onion Demi

Grilled Asparagus with, Roasted Tomatoes, Thyme Butter

Garlic and Herb Pan Bread

Asador Grande

Lemon Rosemary Roasted Chicken

Slow cooked over Hickory Wood

*Bourbon Glazed Salmon***

Warm Whole Grain Potato Hash

"Rescoldo" Harvested Farm Vegetables

Burnt Ricotta Salata, Tomatoes and Olive Salad

From the Cauldron Slow Braised

Lamb "Malbec" Stew Spiced

Couscous

Seafood Paella

Shrimp, Crab, Mussels

Argentinean Chorizo Empanadas

From the Chapa Grill

Grilled Corn and Black Bean Salad

Grilled Focaccia with Glazed Red Onion, Rosemary and Chevre

Sweets From the Fire

*Baby Strawberry-Rhubarb Shortcakes Built to Order***

Blue-Acai Berries Tarts, Pie of The Season, Signature Red Velvet Cakes, Gran Ma's Chocolate Mousse

Graham Crackers, Marshmallows, Chocolate and Fire Pit

Seasonal Cobbler, Oats and Super Seeds Streusel

"Beer, Bourbon, and Barbeque"

Grande Lakes Corn Bread
And Southern Style Drop Biscuits

Starters

BBQ Salad
Romaine, Grit Croutons, Pickled Red Onions,
Kidney Beans, Grape Tomatoes, Aged Cheddar, BBQ Vinaigrette

Wedge
Mini Wedge, Blue cheese, Chives, Bacon, Grape Tomatoes
Blue Cheese Dressing Crab

and Farro Salad Sweet and

Spicy Bacon Sticks

Street Pretzels
Stout Cheese Sauce

From the Smoker

Beef Brisket Carving
Bourbon Molasses Glaze

Sweet Memphis Barbequed Pulled Pork
Sweet Rolls.

Beer Can 8-way Chicken
Lager Jus Sweet Corn

Succotash Bourbon

Baked Beans

Beer Braised Collard Greens
Roasted Vegetable Medley

Loaded Potato Croquettes
Sour Cream Aioli

Grande Lakes Delighters

Bourbon Banana Cream Pie
Bourbon Pecan Pie
Guinness Cupcakes
Bourbon Balls
Stout Crème Brulee

Prices are subject to a 6.5% State Tax and a 25% Service Charge