

*MENU*  
*&*  
*PLANNING*  
*eat, drink & be "married"*

# rehearsal dinner buffet menus

## The Many Adventures of Herbie

### Dinner Buffet Menu

- + Field Greens Salad, Cranberries, Almonds and White Balsamic Vinaigrette
- + "San Francisco" Sourdough with Spinach and Artichoke Fondue
- + "Buffalo" Chicken Spring Roll with Blue Cheese and Celery
- + "San Antonio" Chili-stuffed Potato Skins served with Sour Cream and Jalapeños
- + Meatball Marinara served in Hard Chicago Rolls and Parmesan Cheese

### Carved to Order:

- + "Raleigh" Deep-fried Turkey Breast
- + "Virginia" Baked Ham
- + Accompaniments include Rolls, Cranberry Sauce, Mayonnaise, Mustard and Applesauce

### Desserts

- + "Washington State" Apple Cobbler served warm with Vanilla Sauce
- + "New York" Style Cheesecake with Strawberry Sauce
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$65++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

## Tiana's Barbecue on the Bayou

### Dinner Buffet Menu

- + Crisp Iceberg Wedge, Toy Box Tomatoes, Bacon, Pickled Egg, Poached Apples, Cheddar, Smokey Blue Cheese, Candied Pecans Served with an Array of Dressings
- + Grilled Sweet Potato Salad with Mustard Vinaigrette
- + Grilled Boneless Chicken Thighs and Breasts with a Moonshine Barbecue Sauce
- + Root Beer Barbecued Braised Pulled Pork
- + Peach Barbecued Shrimp Skewers
- + Tilamook and Bacon Mac-n-Cheese Bites
- + Grilled Corn on the Cob
- + Chili Cayenne Aioli, Cotija Cheese and Fresh Lime
- + Honey Cornbread, Garlic Bread and Parker House Rolls
- + Peach Cobbler
- + Chocolate Pecan Pie
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$72++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

### Optional Enhancements

- + Low & Smoked Beef Brisket with an array of Barbecue Sauces \$20++ per Guest
- + Grilled Lobster Tail \$36++ per Guest
- + Grilled Mahattan Filet \$30++ per Guest

## Figaro's Italian Feast

### Dinner Buffet Menu

- + Romaine, Radicchio and Spinach Salad with Balsamic Vinaigrette and Roasted Red Pepper Ranch
- + Freshly Prepared Seasonal Vegetables
- + Eggplant Parmesan with Marinara
- + Penne Pasta and Meatballs
- + Pan-seared Chicken with Crispy Prosciutto, Blue Cheese and Balsamic Mushrooms
- + Grilled Salmon basted with a Sun-dried Tomato Pesto
- + Ciabatta and Focaccia Bread with Herb-infused Olive Oil and Butter

### From the Bakery:

- + Italian Citrus Cake with Almonds
- + Tiramisu
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$60++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

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Effective October 2018. Expires September 2019.

# children's menu

## Donald Duck

### Plated Dinner Menu

#### First Course

- + Fresh Fruit Cup with Mickey Watermelon

#### Second Course

- + Mickey-roni & Cheese

#### Entrée

- + Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Grilled Steak Skewers with Chef's Selection of Fresh Veggies

\$30++ per Guest

### Optional Kids' Dessert Enhancement

- + Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms  
Additional \$9++ per Guest

- + Mickey-shaped Chocolate-covered Crisped Rice Treat  
Additional \$5++ per Guest

### Buffet Dinner

- + Children can partake in the existing buffet menu at half of the adult price.

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# brunch buffet menus

## Tinker Bell's Brunch Buffet

### Cocktail Hour

- + Fresh Fruit Display with Honey Yogurt Dip
- + Smoked Salmon served with Red Onion, Eggs, Capers, Cream Cheese, Caviar, Dill and Bagel Crisps
- + Caprese Crostini
- + Chef's Selection of Breakfast Breads and Pastries
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

### Brunch Buffet Menu

- + Oven-Roasted Yukon Gold Potatoes with Braised Fennel and Parmesan Cheese
- + Maple-glazed Pork Sausage Links
- + Grilled Chicken with Wild Mushroom Ragoût and Pinot Reduction
- + Penne Pasta with Cognac Cream Sauce, Artichoke and Green Peas
- + Mickey Waffle Bar with Seasonal Berries, Warm Fruit Compote, Warm Maple Syrup and Whipped Cream
- + Wild Berry and Grand Marnier® Cream Cheese Crêpes served with Vanilla Bean Sauce and Mandarin Oranges

### Egg Cookery Station

- + Made-to-Order Omelets: Choice of Shrimp, Cheddar Cheese, Ham, Peppers, Onions, Mushrooms, Goat Cheese, Spinach, Salsa and Egg Substitute

### Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$83++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

## Briar Rose Brunch Buffet

### Cocktail Hour

- + Yogurt Parfait
- + Premium Cheese Display with Grapes, Crackers and Baguette
- + Chef's Selection of Breakfast Breads and Pastries
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

### Brunch Buffet Menu

- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Glazed Citrus Salmon with Avocado Mousse and Mango Relish
- + Pasta with Wild Mushrooms, Roasted Tomato Confit, Spinach and Asiago Cream Sauce
- + Maple Ginger-lacquered Roasted Pork Loin with Fig Compote
- + Cheddar Cheese Shredded Potato Gratin
- + Seasonal Vegetables tossed with Citrus Olive Oil and Sea Salt
- + Hardwood Smoked Bacon
- + Brioche French Toast with Caramelized Bananas Foster and Whipped Cream

### Egg Cookery Station

- + Made-to-Order Omelets: Choice of Smoked Salmon, Ham, Bacon, Cheddar Cheese, Onions, Mushrooms, Peppers, Asparagus and Egg Substitute

### Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$73++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

### Carving Station

- + Black Pepper-crusted Beef Striploin \$27++ per Guest  
Served with Creamy Horseradish, Assorted Rolls, and Roast Garlic Mashed Potatoes

### Mimosa Bar

Assorted Juices with a Splash of Domain Ste. Michelle Brut and fruit garnish

#### + JUICE SELECTIONS

Orange, Grapefruit, Tropical, and Cranberry

\$22++ per Guest

Price based on up to 1½ hours of service  
\$3++ per Guest for each additional half hour

### Bloody Mary Bar

Svedka Vodka and Bloody Mary Mix with your choice of garnishes

#### + GARNISH SELECTIONS

Celery, Cheese Cubes, Salami, Shrimp, Dill Pickles, Tabasco, Worcestershire, Lime Slices, Lemon Slices and Celery Salt

\$22++ per Guest

Price based on up to 1½ hours of service  
\$3++ per Guest for each additional half hour

### Enhance your Bloody Mary Bar with Tito's Vodka

\$27++ per Guest for 1½ hours  
\$5++ per Guest for each additional half hour

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# à la carte pre-reception or cocktail hour

## Prince Charming's Cocktail Hour Package

### Hors d'Oeuvres (select two)

- + Choice of two Hors d'Oeuvres

### Display (select one)

- + Seasonal Fresh-cut Fruit with Berries and Yogurt Sauce
- + Hot Spinach and Artichoke Dip served with Pita Chips and Assorted Flatbreads
- + Seasonal from the Garden Crudités with Grilled Onion Cream

### Action Station (select one)

- + Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables
- + Pasta du Jour with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze

\$60++ per Guest

Price based on up to 1 hour of service

### FLORA

Choice of three Hors d'Oeuvres

\$36++ per Guest

### FAUNA

Choice of four Hors d'Oeuvres

\$43++ per Guest

### MERRYWEATHER

Choice of five Hors d'Oeuvres

\$49++ per Guest

### ADDITIONAL HORS D'OEUVRES

To add more Hors d'Oeuvres to your five-choice option

\$6++ per Guest per item

Prices based on up to 1 hour of service

## Hors d'Oeuvre Selections

(In order to maintain appropriate temperatures, hot food items should not be passed)

- + Pigs in the Blanket with Deli Mustard
- + Vegetable Spring Roll with Sweet Chile Sauce
- + Chicken Satay with Thai Peanut Sauce, Barbecue or Tandoori Sauce
- + House-made Crab Cakes with Rémoulade Sauce
- + Beef Skewers with House-made Teriyaki Sauce
- + Mini Chicken Empanadas with Chimichurri Sauce
- + Bacon-crust Beef and Blue Cheese Meatballs with Sun-dried Tomato Pesto
- + Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze
- + Canada Inspired Beer Cheese Soup Shooter with Pretzel Roll
- + Parmesan-dusted Meatballs on Creamy Polenta
- + Macaroni and Cheese Bites with Crisp Prosciutto, Spicy Tomato Sauce, and Extra Cheese Fondue
- + Cheeseburger Spring Rolls with Curry Tomato Cream
- + Coconut Shrimp with Orange Horseradish Marmalade
- + Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney
- + Chicken Waffle Fritter with Maple Syrup
- + Smoked Duck with Mandarin Orange and Chili Oil
- + Caprese Skewers
- + Shrimp Cocktail bites, served on an Olive Oil Bread Croûton
- + Petite Lobster Clubs on Brioche Toast with Bacon, Lettuce, Cherry Tomato and Saffron Aioli

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# à la carte pre-reception or cocktail hour Enhancements

## Chef Attended Stations

- + Pasta du Jour Action Station with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze \$25++ per Guest
- + Asian Stir-fry Action Station with Korean Beef Stir-fry, Honey Garlic Chicken Stir-fry, and Vegetable Stir-fry with Vegetable Fried Rice \$27++ per Guest
- + Premium Cheese Action Station with Assorted Gourmet Cheeses Displayed with Fresh and Dried Fruits, Infused Honeys, and Fruit Pastes served with a Selection of Artisan Breads and Flat Breads \$30++ per Guest

## Chefs Preparing Onstage

- + Pan Seared Beef Medallions with Red Wine Demi, Horseradish and Shallot Ragout served with Wild Mushroom and Truffle Oil Bread Pudding \$36++ per Guest
- + Black Pepper-crust Beef Striploin with Creamy Horseradish and Assorted Rolls served with Roast Garlic Mashed Potatoes \$27++ per Guest
- + Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables \$19++ per Guest

## Culinary Displays

- + Deluxe Seafood Display to include Jumbo Shrimp, Sea Scallops, Crab Claws, Lemons, Limes, Cocktail Sauce and Citrus Rémoulade \$44++ per Guest
- + Jumbo Shrimp Display with Lemons, Limes, Cocktail Sauce and Citrus Rémoulade \$37++ per Guest
- + Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger \$40++ per Guest
- + Dim Sum Station to include Spring Rolls, Pot Stickers and Wontons with Assorted Sauces \$30++ per Guest (Minimum of 25 Guests)
- + Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-baked Breads \$29++ per Guest
- + International and Domestic Cheese Display with Flatbreads and Dried Fruits \$21++ per Guest
- + Seasonal from the Garden Crudités with Grilled Onion Cream \$16++ per Guest
- + Seasonal Fresh-cut Fruit and Berries with Yogurt Sauce \$15++ per Guest
- + Hot Spinach and Artichoke Dip served with Pita Chips and Assorted Flatbreads \$15++ per Guest

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# buffet lunch menus

## Anastasia Lunch Buffet

### Cocktail Hour

- + Seasonal from the Garden Crudités with Grilled Onion Cream

### Lunch Buffet Menu

- + Seasonal Mixed Greens with Vegetables, Pickled Red Onions, Sun-dried Tomato Ranch and Light Italian Vinaigrette
- + Panzanella Salad with Roasted Red Peppers Olives, Feta, Cucumbers and Red Wine Vinaigrette
- + Array of Steamed Vegetables tossed with Sea Salt, Lemon, Cracked Black Pepper and Extra Virgin Olive Oil
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + Braised Chicken with Rich Cabernet, Wild Mushrooms, Crispy Prosciutto and Gorgonzola

### Carved to Order

- + Sea Salt and Cracked Black Pepper-Crusted Flank Steak with Green Peppercorn Brandy Demi, Horseradish Cream and Smoked Paprika Aioli

### Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$95++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

## Drizella Lunch Buffet

### Lunch Buffet Menu

- + Classic Minestrone with Asiago Basil Pesto
- + Caesar Salad, Romaine Hearts, Croûtons and Shaved Parmesan Cheese
- + Wild Mushrooms and Grilled Hearts of Palm Salad, with Prosciutto, Mache and Shaved Parmesan
- + Garlic-crusted Breast of Chicken with Marsala Mushroom Sauce
- + Pan-Seared Mahi Mahi with Limoncello Butter Sauce, Crispy Pancetta, Tomatoes and Basil Capers Relish
- + Creamy Herb Mascarpone Risotto
- + Poached Asparagus, Roasted Garlic and Sea Salt

### Prepared Onstage

- + Penne Pasta Primavera. Includes Creamy Alfredo Sauce, Marinara, Fresh Vegetables and Parmesan Cheese

### Accompaniments

- + Rolls, Butter and Garlic Breadsticks
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$77++ per Guest

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# à la carte plated menu

*all plated entrée selections are served with appetizer, salad, two sides, warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas*

## *Appetizer Selections (please select one)*

- + Poached Shrimp Cocktail, Tequila-spiked Cocktail Sauce, Horseradish Cream
- + Truffle-scented Poached Lobster Macaroni and Gourmet Cheeses
- + Poached Pears, Fried Smoked Gouda and Port Wine Syrup
- + Penne alla Vodka Pasta with Pancetta and Sweet Onions, Tomato Basil Cream and Pecorino Romano
- + Housemade Crab Cakes with Rémooulade Sauce and Vegetable-fennel Slaw
- + Market Inspired Seasonal Soup

## *Salad Selections (please select one)*

- + CAESAR SALAD  
Plated Table-side with Parmesan and Croûtons
- + STRAWBERRY AND FRISÉE SALAD  
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + GARDEN SALAD  
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + COBB SALAD  
Romaine, Turkey Breast, Bacon, Hard-boiled Eggs, Tomatoes, Chives, and Blue Cheese with Red Wine Vinaigrette

## *Sorbet Enhancements (Served Prior to Entrée)*

- + Illuminated Ice Carving of Cinderella's Glass Slipper Filled with Market-inspired Sorbet. Your choice of Red, Blue, Green or White Lights. *(Minimum of 50 Guests)* \$40++ per Guest
- + Market-Inspired Seasonal Sorbet \$9++ per Guest

## *Sides (please select two)*

- + Yukon Gold Potato, Applewood Bacon and Gruyère Pavé
- + Roasted Potatoes with Rosemary, Thyme and Garlic
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + White Cheddar Baked Macaroni and Cheese
- + Israeli Couscous with Grilled Vegetables
- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Olive Oil and Herb-grilled Seasonal Vegetables

## *Dessert Enhancements*

- + Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate \$22++ per Guest
- + Chocolate-hazelnut Mickey "Mousse" Ears with Crème Anglaise \$18++ per Guest
- + Mr. and Mrs. Strawberries Design Plate for your Wedding Cake \$11++ per Guest
- + Scoop of Ice Cream to accompany your Wedding Cake \$6++ per Guest
- + Sugar-free and Gluten-friendly Desserts are available upon request Market Price

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# à la carte plated menu

## *Single Entrée Selections (please select one)*

+ 9-oz Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis	\$82++ per Guest
+ 9-oz Chicken Breast Marinated with Rosemary and Garlic served with Natural Jus	\$82++ per Guest
+ 9-oz Parmesan-cruste Chicken Breast with Marsala Sauce and Exotic Forest Mushrooms	\$82++ per Guest
+ 7-oz Grilled Beef Tenderloin Filet with Red Wine Demi	\$102++ per Guest
+ 7-oz Pan-seared Beef Tenderloin Filet with Gorgonzola Gratinee and Chianti Demi	\$102++ per Guest
+ 7-oz Bourbon-braised Boneless Beef Short Ribs with Peppercorn Demi	\$99++ per Guest
+ 8-oz Seared Salmon Filet with Arugula Chimichurri	\$87++ per Guest
+ 8-oz Baked Mahi Mahi Filet with Confit of Tomato, Braised Leeks, and Saffron Fume	\$95++ per Guest
+ 8-oz Smoked Pork Tenderloin with Toasted Hazelnut and Fig Relish with Lavender Honey Jus	\$87++ per Guest
+ White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad	\$80++ per Guest
+ Free-form Cauliflower Lasagna with Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Spinach, and Cauliflower Bolognese	\$80++ per Guest
+ 4oz Grilled Beef Tenderloin Filet with Red Wine Demi and 5oz Chicken Breast Marinated with Rosemary and Garlic served with Natural Jus	\$101++ per Guest
+ 4oz Grilled Beef Tenderloin Filet with Red Wine Demi and 5oz Butter Poached Lobster Tail	\$110++ per Guest

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# design your own buffet menu

all entrée selections are served with warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

CHOOSE 4 ENTRÉES, 6 SALADS & SIDES	\$122++ per Guest
CHOOSE 3 ENTRÉES, 5 SALADS & SIDES	\$108++ per Guest
CHOOSE 2 ENTRÉES, 5 SALADS & SIDES	\$90++ per Guest
CHOOSE 2 ENTRÉES, 4 SALADS & SIDES	\$83++ per Guest
ADDITIONAL SIDES & SALADS CAN BE ADDED TO YOUR MENU	\$7++ per Guest
UPGRADE ANY SALAD SELECTION TO A BUILD YOUR OWN SALAD STATION	\$5++ per Guest

Prices based on up to 1½ hours of service  
(Minimum of 20 Guests)

## Salads

- + CAESAR SALAD  
Romaine Lettuce with Parmesan, Croûtons and Caesar Dressing
- + STRAWBERRY AND FRISÉE SALAD  
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + GARDEN SALAD  
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + COBB SALAD  
Romaine, Turkey Breast, Bacon, Hard-boiled Eggs, Tomatoes, Chives, and Blue Cheese with Red Wine Vinaigrette

## Sides

- + Yukon Gold Potato, Applewood Bacon and Gruyère Pave
- + Roasted Potatoes with Rosemary, Thyme and Garlic
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + White Cheddar Baked Macaroni and Cheese
- + Israeli Couscous with Grilled Vegetables
- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Olive Oil and Herb-grilled Seasonal Vegetables

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# *design your own buffet menu*

## *The Entrées*

- + Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis
- + Chicken Breast Marinated with Rosemary and Garlic served with Natural Jus
- + Seared Chicken Breast with Marsala Sauce and Exotic Forest Mushrooms
- + Pan-seared Beef Tenderloin Filet with Merlot Reduction
- + Pan-seared Beef Tenderloin Filet with Gorgonzola Gratinee and Chianti Demi
- + Bourbon-braised Boneless Beef Short Ribs with Peppercorn Demi
- + Seared Salmon Filet with Arugula Chimichurri
- + Baked Mahi Mahi Filet with Confit of Tomato, Braised Leeks, and Saffron Fume
- + Smoked Pork Loin Medallions with Toasted Hazelnut and Fig Relish with Lavender Honey Jus
- + White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad
- + Free-form Cauliflower Lasagna with Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Spinach, and Cauliflower Bolognese
- + Pasta Bolognese with Ground Beef, Mushrooms, Basil and Ricotta Cheese
- + Bowtie Chicken Carbonara with Peas, Pancetta, Parmesan Cream, Crushed Red Pepper Finish
- + Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs and Lavender Goat Cheese

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# buffet enhancements

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## *Chef's Presentation of*

- |   |                  |  |                  |
|---|------------------|--|------------------|
| + GOURMET MACARONI & CHEESE ACTION STATION<br>Macaroni and Cheese with White Truffle Sauce<br>(Toppings Bar to include: Braised Boneless Beef Short Rib, Lobster, Pancetta, Wild Mushrooms, Toasted Panko, Caramelized Shallots and Early Peas)                                   | \$35++ per Guest | + Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables     | \$19++ per Guest |
| + GOURMET MASHED POTATO ACTION STATION<br>Mashed Yukon Gold Potato, Sweet Potato, and Peruvian Purple Potato (Toppings Bar to include: Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli, Sautéed Mushrooms, Brown Sugar, Marshmallow, and Candied Walnuts) | \$30++ per Guest | + Pasta du Jour Action Station with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze | \$25++ per Guest |
| + MARTINI ACTION STATION<br>Yukon Gold Potatoes, Creamy Parmesan and Champagne Risotto, and Grown-up Truffle Macaroni and Cheese (Toppings Bar to include: Aged Cheddar, Chive Sour Cream, Crisp Prosciutto, Crab Gremolata, and Lobster Meat)                                    | \$38++ per Guest | + Black Pepper Crusted Beef Striploin with Creamy Horseradish and Assorted Rolls served with Roast Garlic Mashed Potatoes                    | \$27++ per Guest |
|   |                  | + Pan-seared Beef Medallions with Red Wine Demi, Horseradish and Shallot Ragout served with Wild Mushroom and Truffle Oil Bread Pudding      | \$36++ per Guest |

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# buffet dessert enhancement

May be added to any existing Buffet Menu

## ANY 2 ITEMS

\$14++ per person

## ANY 3 ITEMS

\$19++ per person

## ANY 4 ITEMS

\$22++ per person

- + Assorted Macarons
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannolis
- + Raspberry Panna Cotta Verrines
- + Assorted Mini Cheesecakes
- + Gianduja Mousse Cups
- + Chocolate Truffle Torte
- + Mini Chocolate Mousse Domes
- + No Sugar Added Fruit-topped Cheesecake
- + Gluten-friendly Chocolate Flourless Torte
- + Chocolate Mousse Martini
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Banana Mango Tarts
- + Boston Cream Pie
- + Berry Trifle Martini
- + Crisped Rice Pops
- + Chocolate Brownie Pops
- + Vanilla Bean Crème Brûlée

## Dessert Displays

- + ASSORTED CAKE POPS  
Red Velvet, Vanilla, Piña Colada and Chocolate \$19++ per Guest
- + White and Dark Chocolate Fondues with Berries, Pineapple, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallows \$18++ per Guest
- + Assorted Ice Cream Novelties and Fruit Bars \$7++ Each

## Onstage Stations

- + CHOCOLATE SHOT MARTINI \$22++ per Guest  
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + BANANAS FOSTER \$18++ per Guest  
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
- + DOUGHNUTS FOSTER \$20++ per Guest  
with Rum Caramel Pecan Glaze and Coffee Ice Cream
- + MICKEY WAFFLE ACTION STATION \$22++ per Guest  
Mickey Waffle with Nutella®, Whipped Cream and Strawberry Sauce, served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$19++ per Guest  
Chocolate Mickey Waffles served with Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DECADENT LIQUID NITROGEN \$35++ per Guest  
Nitrogen-fried Chocolate Sphere Filled with Chocolate, Brownies and Marshmallows, topped with Warm Salted Caramel Sauce
- + NOT YOUR MOM'S COOKIE DOUGH ACTION STATION \$42++ per Guest  
Creamy Oat-based Cookie Dough Batter with a Variety of Toppings served in a Mini-cone or Bowl (Flavors include: Chocolate Chip Cookie, Peanut Butter Cookie, Ginger Snap Cookie and Oatmeal Raisin Cookie)

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Effective October 2018. Expires September 2019.

# after-hour options

Enhance your dinner further by adding one or more delicious options:

## After-Hour Selections

- + Warm Jumbo Cookies and Milk \$13++ per Guest
- + Assorted Ice Cream Novelties and Fruit Bars \$7++ each
- + POTATO BARREL BAR: \$23++ per Guest  
Gravy, Cheddar Cheese, Bacon Bits, Scallions and Ketchup Gravy
- + NACHO GRANDE BAR: \$25++ per Guest  
Warm Tortilla Chips (Toppings Bar to include: Pico de Gallo, Salsa, Sour Cream, Jalapeños, Refried Beans, Guacamole, Green Onions, Black Olives, Mole Pulled Chicken and Cheese Sauce)
- + ICE CREAM SUNDAE BAR: \$25++ per Guest  
Hand-dipped Vanilla Bean and Chocolate Ice Cream (Toppings Bar to include: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies)

## Sliders

- + Cider-glazed Ham Sliders with Apple Chutney on Toasted Brioche Rolls \$14++ per Guest
- + Wood Smoked Turkey Sliders with Pan Jus and Cranberry Relish on Sourdough \$14++ per Guest
- + Slow-roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole-wheat Roll \$14++ per Guest
- + Turkey and Brie Slider with Apple Butter on Petit Brioche Bun \$14++ per Guest
- + Rosemary Shaved Beef Sliders with Horseradish Aioli on a French Roll \$14++ per Guest
- + Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multi-grain Roll \$14++ per Guest
- + Classic Beef Cheeseburger Sliders with House-made Pickles on a Parker House Roll \$14++ per Guest

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# Signature service dinner

## Antipasto Display

- + Unique Plates of Marinated Vegetables, Cured Meats, International & Domestic Cheeses, a Selection of Olives, Hummus, Market-inspired Seafood and Gourmet Crackers and Flatbreads

## Dinner

### Appetizer

- + Lime Chili Pepper Vodka Poached Shrimp served with Cilantro Tequila Cocktail Sauce

### Salad

- + Table-side Caesar with Chopped Hearts of Romaine, House-made Focaccia Croutons, Grated Parmigiano-Reggiano Cheese, Dressed with Classic Caesar Dressing

### Intermezzo

- + Citrus Sorbet with Splash of Limoncello

## Signature Service Entrée Selections

(Guest to choose at reception)

- + Porcini-dusted Beef Filet topped with a Smokey Blue Cheese Gratin Cap with a Tarragon Dijon Demi, Tri-color Potato Pave and Hand Picked Seasonal Vegetables

**Or**

- + Nicoise-crusted Sea Bass Roasted Garlic Smear, Olives, Capers, Preserved Lemon served with Fire-roasted Tomato Fennel Bullion, Tri-color Potato Pave and Hand Picked Seasonal Vegetables

**Or**

- + Roasted French-cut Chicken Breast Stuffed with Apples, Leeks, Almonds and Prosciutto with Calvado Jus, Tri-color Potato Pave and Hand Picked Seasonal Vegetables

## Accompaniments

- + Warm Bakery Breads, Flatbreads and Lavosh with Salted Butter and Basil Garlic Oil
- + Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

## Dessert

- + Chocolate Castle Silk-screen Plate presentation for Wedding Cake Service  
(Wedding Cake not included)

\$185++ per Guest  
(Minimum of 20 Guests)

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# resort dessert party menu

## A Dream Is a Wish

- + Crisped Rice Pops
- + Chocolate Passion Fruit Mousse
- + Strawberry-champagne Verrine
- + Cheesecake Shooter
- + Banana Mango Tarts
- + Mousse Dome Crunch
- + White Chocolate Glitter Spoons
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Gianduja Gelato with Amaretto  
Additional \$6++ per Guest

\$53++ per Guest

Price based on up to 1 hour of service. (Minimum of 20 Guests)

## A Kiss Goodnight

- + Gianduja Chocolate Mousse
- + Panna Cotta with Raspberry Gelée
- + Caramelized White Chocolate Cheesecake
- + Assorted Macarons
- + Lemon Curd Spoon with Blackberry and Lemon Zest
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Lemon-basil Sorbet with a Premium Vodka Splash  
Additional \$6++ per Guest

\$45++ per Guest

Price based on up to 1 hour of service. (Minimum of 20 Guests)

## Sweet Dreams

- + Mini Boston Cream Pie
- + Lemon Blueberry Cheesecake
- + Black Forest Cake Martini
- + White and Dark Chocolate Fondue with the following items to dip: Angel Food Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers and Pretzels
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Raspberry Sorbet with Champagne Foam  
Additional \$6++ per Guest

\$40++ per Guest

Price based on up to 1 hour of service. (Minimum of 20 Guests)

You may substitute one or two of the dessert options for Gluten-free Chocolate Flourless Torte or No Sugar Added Fruit-topped Cheesecake

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# theme park dessert party menus

## Mickey's Adventurous Dessert Menu

Inspired by the Flavors of Disney's Animal Kingdom®

- + Coconut Rice Pudding with Golden Mango Chutney
- + Lodge Zebra Domes
- + Assorted Macaroons
- + Cardamom Dusted Ganache Stuffed Chocolate Bundts
- + Amarula Caramel Tarts with Sea Salt
- + Expedition Everest Serpa Bars
- + Assorted Ice Cream Novelties
- + Refreshing Jungle Juice, Coffees and Teas

\$36++ per Guest

Price based on up to 1 hour of service.

## Donald's Screen Show Dessert Menu

Inspired by the Aura of the Movies

- + Writers Carrot Cake Cookies
- + Trio of Almond Financiers
- + Chocolate Dipped Mickey Rice Crispy Treats
- + Dark Side Chocolate Peanut Butter Cupcakes
- + Blue Milk Panna Cotta with Crispy Pearls
- + Trio of Assorted Cheesecakes
- + Assorted Fresh Berries with Whipped Cream
- + Warm Galactic Space Junk Bread Pudding with Hand Dipped Vanilla Bean Ice Cream
- + Specialty Lemonade, Coffees and Teas

\$42++ per Guest

Price based on up to 1 hour of service.

## Traveling Minnie Dessert Menu

Inspired by the Countries at Epcot®

- + Morocco Baklava with Sweet Glaze
- + Italian Cannoli with Pistachios
- + Assorted French Éclairs
- + German Black Forest Roulade
- + Mexico Flourless Chocolate Cake with Kahlua
- + Japan Green Tea Mousse with Salted Honey
- + Norway Rice Dream with Strawberries
- + Canadian Cheddar Tatin with Onion Marmalade

### Action Station

- + Apple Pie Moonshine Flambéed Cronies ala Mode served with Hand Dipped Vanilla Bean Ice Cream, Whipped Cream and Toasted Pecans
- + Specialty Lemonade, Coffees and Teas

\$47++ per Guest

Price based on up to 1 hour of service.

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# dessert party enhancements

## + CHURRO FLAMBÉ

Cinnamon Sugar Churro, Butter, Spiced Rum and Kahlúa® cooked to order. Served with Vanilla Bean Ice Cream

*Additional \$15++ per Guest (Minimum of 35 Guests)*

## + MANGO FLAMBÉ

Mango, Pineapple, Spiced Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream

*Additional \$15++ per Guest (Minimum of 35 Guests)*

## + SELECTION OF DRIED MEATS & AGED CHEESES

Display of Air-Dried Meats and Aged Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers

*Additional \$19++ per Guest (Minimum of 35 Guests)*

## + DOUGHNUTS FLAMBÉ

Doughnuts, Cinnamon, Sugar and Whiskey-infused Cherries cooked to order. Served with Vanilla Bean Ice Cream

*Additional \$15++ per Guest (Minimum of 35 Guests)*

## + SELECTION OF CHEESES

Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers  
*Additional \$16++ per Guest (Minimum of 35 Guests)*

## + ICE CREAM NOVELTIES

A Variety of Disney Premium Ice Cream and Fruit Bars  
*Additional \$7++ each (Minimum of 35 Guests)*

## + BANANAS FLAMBÉ

Bananas, Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream

*Additional \$15++ per Guest (Minimum of 35 Guests)*

## + NOT YOUR MOM'S COOKIE DOUGH ACTION STATION

Creamy Oat-based Cookie Dough Batter with a Variety of Toppings served in a Mini-cone or Bowl (Flavors include: Chocolate Chip Cookie, Peanut Butter Cookie, Ginger Snap Cookie and Oatmeal Raisin Cookie)

*Additional \$42++ per Guest (Minimum of 35 Guests)*

## + DECADENT LIQUID NITROGEN

Nitrogen-fried Chocolate Spheres prepared onstage by our culinary team

## + S'MORES SPHERES

Filled with Marshmallow and Graham Crumbs topped with Warm Rum Caramel Sauce

## + BERRIES AND CREAM SPHERES

Filled with White Chocolate, Strawberries and Nitro Vanilla Cream topped with Warm Raspberry Caramel

## + SALTED CARAMEL SPHERES

Filled with Blondies and Buttercream topped with Warm Caramel Sauce and Sea Salt

## + RED VELVET SPHERES

Filled with Red Velvet and Cream Cheese topped with Warm Buttered Caramel Sauce

Choice of 1:  
\$17++ per Guest  
*Price based on up to 1 hour of service.*

Choice of 2:  
\$24++ per Guest  
*Price based on up to 1 hour of service.*

*An existing dessert menu is required to add enhancements at the listed price. Please consult your event team for additional customizations.*

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# farewell breakfast buffets

## The Pensacola Continental Breakfast

### Includes:

- + Assortment of Juices, Coffee, Decaffeinated Coffee, and Selection of Teas
- + Selection of Pastries alternated daily from our Bakery
- + Toaster with Assorted Sliced Breads Served with Orange-cranberry-pecan Conserve, Strawberry-rhubarb Jam, and Creamy Sweet Butter
- + Cage-free Seasonal Vegetable Frittata with Tomato Compote
- + Seasonal Fruit Display

\$36++ per Guest

Price based on up to 1½ hour of service.

## Hot Breakfast Enhancements

- + Cage-free Omelet and Egg Station Served with: Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Peppers, Mushrooms, Scallions and Assorted Cheeses \$15++ per Guest
- + Egg and Cheese Croissants \$9++ per Guest
- + Egg and Cheese Croissants with Ham, Bacon or Sausage \$10++ per Guest

## Tallahassee Breakfast Buffet

### Includes:

- + Includes Orange Juice, Coffee, Decaffeinated Coffee, and Selection of Teas; Cold Cereal and Milk; Seasonal Fresh-cut Fruit; Fresh Baked Pastries alternated daily from our Bakery; Butter and Preserves

### Choose One of the Following Juices:

- + Tomato, Cranberry, Apple, Pineapple

### Choose Two of the Following Items:

- + Scrambled Eggs with Chives and Cheddar Cheese, Vegetable Frittata with Mushrooms and Basil-tomato Compote, Grilled Artichoke and Mushroom Quiche with White Truffle Mornay Sauce, Seasonal Vegetable Egg White Frittata with Peppadew Relish, Ham and Cheese Big Skillet Omelet, Bacon, Gruyère, and Leek Quiche, Smoked Salmon Muenster Quiche with Red Onions, Early Peas and Dill, Mickey Waffles or French Toast with Maple Syrup

### Choose Two of the Following Items:

- + Crisped Smoked Bacon, Citrus-glazed Grilled Ham Steaks, Maple-glazed Pork Sausage, Turkey Sausage, Vegan Faux Sausage, Chicken Sausage or Seared Salmon Cakes with Pancetta Marmalade and Dill Cream

### Choose One of the Following Items:

- + Cottage Fries, Shredded Hash Browns, Breakfast Potatoes with Peppers and Onions, Country-style Potatoes, Lyonnaise Potatoes, Potato Barrels or Southern-style Cheesy Grits

\$51++ per Guest

Price based on up to 1½ hour of service.

\$7++ per Guest for an additional item

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# bar service notes

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1

## *Bill on Consumption Bar Packages (BOC)*

Liquor consumed on a “bill on consumption” basis will be charged per serving portion based on consumption determined by cocktail recipe. Walt Disney World® Resort’s standard for an alcohol portion is based on a 1¼ ounce pour. If a double pour is requested by a Guest, 2½ ounces will be poured and will be billed as a Double Cocktail. Martinis and multi-liquor cocktails will be counted and billed as Double Cocktails. Walt Disney World Resort’s standard wine pour is 5 ounces.

2

## *Labor Charge*

- + A Bartender Fee of \$150+ per bar will be applied for all bars. For every \$500 in bar sales (1) Bartender Fee is waived.
- + Additional bartenders can be requested for a service fee of \$150+ per bartender.  
(The fee for additional bartenders shall not be waived)
- + A Cashier Fee of \$120+ per cashier, for up to four hours, will be applied for all Cash Bars. This is applied only in Resort convention events.  
Every \$500 in bar sales (1) Cashier Fee is waived.
- + The Cashier Fee is covered in the venue rental fee for Theme Park catered events and is only charged if no venue rental is charged.
- + The number of cashiers required for an event will be determined by catering operations.

3

## *Wine Service*

When wine service is requested to be poured table-side at plated or buffet dinner events, wine will need to be purchased and charged “Bill on Consumption” (BOC) based on the retail tier of the bottle of wine++.

\*If additional bar service is required in that function, it would need to be charged as “Bill on Consumption” or “Cash.”

4

## *Florida Responsible Vendor Law*

Walt Disney World Company is the only entity licensed to sell alcoholic beverages at Walt Disney World Resort; therefore, Walt Disney World Company employees must staff all bars, and sell and serve all alcoholic beverages. Walt Disney World Company participates in the Florida Responsible Vendor Program and bartenders and servers are required to monitor the age of all persons consuming alcoholic beverages on the premises.