



CULINARY INSPIRATION
from the chefs at
DISNEY'S HOLLYWOOD STUDIOS

BREAKFAST

LUNCH

DINNER

DESSERT

BUY OUT

SERVICE
NOTES

Culinary Inspiration
from the chefs at

WALT DISNEY World.

DINNER

Great Movie Ride Progressive Dinner

SCENE ONE: GANGSTER "THE PASSED RECEPTION"

"Public Enemy" Beer Braised Shredded Pork
"Mugsy" Fire Roasted Vegetables in Phylo
"Gambino" Balsamic Beef with Palermo Roasted Tomato
"Terranova" Blistered Artichoke Cheese

SCENE TWO: WESTERN "THE BUFFET DINNER" SOUP AND SALAD STATION

Creamy Free-range Yard Bird Corn Chowder with Piquillo Pepper and Ciabatta Bread
Wild Greens, Herbs, and Beet Tumbleweeds with Cactus Pear Cilantro Vinaigrette
Grilled Smoked Sea Salt Flatbread with Hummus

HOT FOOD STATION

Black Skillet Roasted Baby Green Beans with Mushrooms
Smoky Cheddar Potatoes Gratin
Barbecue Braised Beef Short Ribs with Tobacco Onions
Grilled Mahi with Tomatillo Chayote Chutney
House-made Fire Roasted Corn Bread with Butter

ACTION STATION

Pasta tossed with Shrimp, Green Chiles, and Queso Cream
Pasta tossed with Spicy Sausage, Black Beans, Tomatoes, and Cilantro

SCENE THREE: WIZARD OF OZ "THE DESSERT BUFFET" VARIETY OF MINNIES

Brownie Munchkin Bites
Green Tea Mousse with Emerald Glaze
Ruby Raspberry Lemon Tart
Yellow Brick Caramel Milk Cake
Aunite Em's Apple Cake

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$156 ++ per Guest

50 Guest minimum

Based on up to 1 ½ hours or less of service.

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own direction on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change.

All Prices Subject to a 24% Service Charge and 6.5% Sales Tax. Effective October 2017. Expires September 2018.

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EPIC Buffet Dinner

Wild Greens with Sundried Cherry Vinaigrette
Radish, Carrot, and Orange Salad with Cilantro and Pomegranate
Fresh Cucumber and Red Onion Salad with Harissa Vinaigrette
Sliced Eggplant and Tomato with Peppers, Garlic, and Basil
Vegetarian Bean Watt
Cardamom Scented Basmati Rice
Charmoula Grilled Lamb Chops served with Cucumber Mint Raita
Butter Chicken with Roasted Garlic, Paprika, Cumin, and Green Olives
Sautéed Shrimp with Tomato, Spicy Sausage, and Okra
Grilled Flatbread, Blatjang, and Hummus

DESSERTS

Chocolate Mocha Bars
Baklava
Fresh Fruit Salad with Mint

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$110 ++ per Guest
\$104 ++ per Guest without Desserts
50 Guest minimum

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PIXAR Place Buffet Dinner

RATATOUILLE'S STATION

Mesclun of Greens with Herbs and Raspberries served with Champagne Vinaigrette and Bleu Cheese Dressing

Remy's Famous Ratatouille

Lyonnaise Potatoes

Gusteau's Chicken Coq au Vin

Pan-seared Beef Medallion with Red Wine Demi

French Rolls with Butter

ANDY'S BACKYARD BARBECUE STATION

Jessie's Home-grown Tomatoes with Grilled Red Onions and Basil

"Peas in a Pod" Pasta Salad with Garden Peas

Rex's Corn and Edamame Succotash

Woody's Round Up Molasses Barbecue Braised Pork Shanks

Wheezy's Grilled Mahi with Lemon and Parsley

Mrs. Potato Head Family Recipe Parker House Rolls with Butter

DESSERTS

Russell's Candy Bar Trifle

Lotso Strawberry Shortcake

Bags of Bo Peep's Colorful Sheep Wool

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$114 ++ per Guest

\$105 ++ per Guest without Desserts

50 Guest minimum

Based on up to 1 ½ hours or less of service.

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DINNER



Fantasmic Buffet Dinner

Medley of Field Greens with Lite Vinaigrette and Watercress Ranch Dressing

Pickled Cabbage, Cucumbers, and Red Onion Salad

Grilled Corn off the Cob

Green Beans with Mushrooms

Mac and Cheese with Butter Toasted Panko

Smashed Red Skin Potatoes infused with Sour Cream and topped with Chives

Apple Pear Barbecue Braised Pork Shanks with Crispy Onions

Mesquite Roasted Chicken with Grilled Citrus

House-made Cornbread with Butter

DESSERTS

Jungle Book Pineapple Upside Down Cake

Scar's Chocolate Tart

Colors of the Wind Rice Crispy Bon Bons

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$87 ++ per Guest

\$82 ++ per Guest without Desserts

50 Guest minimum

Based on up to 1 ½ hours or less of service.

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BANQUET/CONVENTION POLICIES



Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 24% and 6.5%, respectively) will be added to all food and beverage costs. The service charge is taxable. All prices are quoted per person unless otherwise indicated.

An additional service charge of \$75.00 will be applied to each meal function with a guarantee of 19 or fewer attendees.

We must receive a final guarantee of attendance for Food and Beverage, Disney Institute Programming, Golf and Recreational Activities at least 48 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Sunday, Monday or Tuesday). If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21. Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

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. Every \$500 in bar sales (1) Cashier Fee is waived.

The number of cashiers required for an event will be determined by catering operations.

Outdoor Functions:

The decision to move an outdoor event to an indoor location (if available) will be made five hours before the event start time based on various factors including, but not limited to, the complexity of the event, prevailing weather conditions, and the local forecast. Disney will make this decision in the exercise of its sole discretion.

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