



CULINARY INSPIRATION

from the chefs at

WALT DISNEY World®

DINNER

BREAKFAST

BREAKS

LUNCH

COCKTAIL
HOUR

RECEPTION

DINNER

SERVICE
NOTES

*Culinary Inspiration
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Market Dinner Buffet

SEAFOOD BAR

Gazpacho Soup Garnished with Lump Crab

Quick-cured Tuna with Meyer Lemon Oil

*Shrimp Cocktail Display with Cocktail Sauce,
Spicy Cajun Rémoulade, and Lemon Wedges*

Mixed Seafood with Lime Vinaigrette

Whiskey Maple Salmon Gravlox

MARKET SALADS

*Florida Tomatoes and Mozzarella with Aged
Balsamic*

*Hydro Mixed Greens with Herb Country Cream
and Low-fat Vinaigrette*

*Fire Roasted Corn, Baby Spinach, and Sweet
Plantain Salad*

HOT ENTRÉE

Seasonal Fish with Mango and Habañero Salsa

Orange-saffron Chicken Breast

FROM THE CARVING BOARD

*Roasted Strip Loin of Beef with Pomegranate Red
Wine Reduction*

*White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables*

Rustic Breads with Butter and Spreads

DESSERT:

*Roasted White Chocolate and Espresso Pave
Assorted Financiers*

Lemon Cream with Fresh Raspberries

Coffee, Decaffeinated Coffee, and Selection of Teas

\$136 ++ per Guest

\$126 ++ per Guest without Dessert

Price based on up to 2 hours of service. Dinner Buffet must be ordered for the Entire Group.

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 discretion 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 August 2017. Expires September 2018.

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Around the World Dinner Buffet

American Bouillabaisse scented with Pernod with Shrimp, Scallops, Clams, Mussels, and Fish in a Rich Tomato Fumé

Mezze Display to include: Vegetables, Meats, Cheeses, Ancient Grains, Fruits, and Salads

Roasted Mojo Pork Loin with Fried Plantains

Braised Thai Beef Short Rib Rendang

Moroccan-spiced Marinated Chicken

Gingered Jasmine Rice and Kimchee Slaw

Pearl Couscous, Apricots, and Toasted Almonds

*Pasta with Baby Arugula, Artichokes, Portobello Mushrooms, Fire-roasted Tomatoes,
Eggplant, and Basil-infused Olive Oil*

Herb Grilled Vegetables

Bread Display to include: Baguettes, Flatbreads, and Olive Tapenade

DESSERT:

Tiramisù

Seasonal Fruit Tart

Lemon Chiffon Pavé

Baklava

Coffee, Decaffeinated Coffee, and Selection of Teas

\$102 ++ per Guest

\$92 ++ per Guest without Dessert

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Global All American Dinner Buffet

Fresh Garden Greens, Arugula, Watermelon, Goat Cheese, Raspberry Pickled Red Onion, and Light Vinaigrette

Roasted Cauliflower, Green Pea, and Cage-free Hard-boiled Egg Salad

Baby Green Beans with Mushrooms

Creamy Organic White Grits with Fire Roasted Sweet Corn

Sautéed Shrimp with Spicy Sausage, Tomato, Okra, and Cilantro

Lightly Breaded Yard Bird with Pepper Jam

Slow-cooked Tender Pot Roast with Red Wine Gravy

Smashed Potatoes infused with Sour Cream and Green Onions

Parker House Rolls with Butter

DESSERT:

Apple Pie with Vanilla Bean Panna Cotta

Red Velvet Cake with Cream Cheese Icing

Peanut Butter S'mores

Coffee, Decaffeinated Coffee, and Selection of Teas

\$85 ++ per Guest

\$75 ++ per Guest without Dessert

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South American Dinner Buffet

Fresh Garden Greens with Baby Lettuces, Romaine, Cucumber, and Tomatoes served with Herb Vinaigrette

Vigorón with Shrimp and Vegetables with Toasted Cumin Citrus Vinaigrette

Ropa Vieja with Chimichurri

Grilled Mahi-Mahi with Mango Chutney with Light Coconut Broth

Peruvian Pork Adobo seasoned with Cumin, Annatto, Onions, Garlic, Vinegar, and Hot Chili Peppers

Yellow Rice with Tomatoes

Seasonal Vegetables

Hard Rolls and Butter

DESSERT:

Tres Leches

Arroz con Leche – Cinnamon Rice Pudding

Tortuga Cake

Coffee, Decaffeinated Coffee, and Selection of Teas

\$71 ++ per Guest

\$61 ++ per Guest without Dessert

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BANQUET/CONVENTION POLICIES

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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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