



CULINARY INSPIRATION

*from the chefs at*

EPCOT

# DINNER

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BUY OUT

SERVICE  
NOTES

Culinary Inspiration  
from the chefs at

WALT DISNEY WORLD

## Party for the Senses Style

### APPETIZER STATION

*Wine Barrel Top Display of Five Artisan Cheeses served with Fig Chutney, Green Apples, Grapes, Berries, Honeycomb, and Baguettes*

*Sustainable Seafood Cake with Black Bean Chutney*

*Spicy Lentil and Potato Purse with Cucumber Greek Yogurt Dip*

### SEAFOOD ACTION STATION

*Pan-fried Halibut with Tomato Boquerón Relish, Seared Lemon, and Grilled Ciabatta*

### BEEF ACTION STATION

*Red Wine Braised Beef Short Ribs with Parsnip Mash and Onion Fries*

### POULTRY ACTION STATION

*Caribbean Pulled Chicken with Rice, Pigeon Peas, and Salted Plantains*

### PASTA ACTION STATION

*Pasta tossed with Artichoke, Grilled Eggplant, Chickpeas, Red Pepper, and Garlic Couscous tossed with Sundried Tomato, Fresh Coriander, Feta, and Saffron Broth*

*Curry Grilled Flatbread and Blatjang*

### DESSERT ACTION STATION

*Individual Warm Chocolate Ganache Cake with Bourbon Butter Glaze*

*Martini Glasses of Berries with Chantilly Cream*

*Assorted Macaroons and Thyme Lemon Biscotti*

*Flambéed Cinnamon Donuts with Fireball Whiskey and Vanilla Ice Cream*

*Coffee, Decaffeinated Coffee, and Selection of Hot Teas*

**\$147 ++ per Guest**

**\$127 ++ per Guest without Dessert Station**

**200 Guest minimum**

**Based on up to 2 hours 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 August 2017. Expires September 2018.

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## World Show Place Dinner Buffet

*European Greens with Organic Tomato, Euro Cucumbers, Carrots, and Olives with Lite Red Wine Vinaigrette and Stilton Blue Dressing*

*Balsamic Roasted Beets with Citrus and Shallots*

*Cauliflower, Boiled Egg, and Green Pea Salad*

*Sliced Eggplant and Tomato with Peppers, Basil, and Oregano*

*Green Beans with Pine Nuts*

*Potato and Caramelized Onion Gratin*

*Seafood Paella with Shrimp, Scallops, Crab, Mussels, Calamari, Spicy Sausage, Peppers, Onions and Annatto Rice*

*Burgundy Demi Braised Chicken with Mushrooms, Pearl Onions, and Fried Parsley*

*Crushed Peppercorn Strip Loin of Beef with Sundried Tomato Tarragon Sauce*

*Assorted Rolls with Butter*

*Flourless Chocolate Cake with Chocolate Ganache*

*Strawberry Trifle*

*Thyme Lemon Biscotti*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$84 ++ per Guest*

*\$77 ++ per Guest without Desserts*

*50 Guest minimum*

*Based on up to 1 ½ hours of service.*

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## World Show Place Reception & Dinner

### COCKTAIL HOUR

*Antipasto Display with Variety of Meats, Cheeses, Vegetables, and Flatbreads*

*Cheese Stuffed Peppers with Balsamic Glaze*

*Pan-seared Chicken Dumplings with Ponzu Sauce*

*Seafood Cake with Lobster, Crab, and Corn Sauce*

### PLATED DINNER

*Cheeses of the World Tarte Tatin with Caramelized Onion Jam, Frisée, and Extra Virgin Olive Oil*

*Mesclun of Greens tossed with Sundried Fruits, Green Apple, and Lite Vinaigrette plated tableside and topped with Chili Spiced Lo Mein Crisps*

*Seared Beef Filet and Red Wine Demi paired with Meyer Lemon Roasted Halibut with Capers, Cauliflower Potato Puree, Grilled Asparagus, and Piquillo Peppers*

*French Rolls with Butter*

*Flourless Chocolate Mousse Tower*

*Fresh Berries and Whipped Cream*

*Coffee, Decaffeinated Coffee, and Selection of Hot Teas*

*\$143 ++ per Guest*

*\$134 ++ per Guest Without Desserts*

*\$115 ++ per Guest without Reception and Desserts*

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## Living Seas Dinner Buffet

*PASSED CHILLED ITEMS FOR FIRST 30 MINUTES*

*Cheese Stuffed Peppers with Black Vinegar Reduction*

*Duck Confit and Raspberry Caviar Spoons*

*Driftwood Smoked Beef with Feta and Olives in Phyllo*

### *SEAFOOD MARTINI STATION*

*Mahi Escabeche with Lemons, Olives, Onions, Capers, and Cilantro*

*Blackened Scallop with Fire Roasted Corn and Tomato*

### *SOUP AND SALAD STATION*

*Creamy Lobster Bisque*

*Escarole Soup with Orzo Pasta*

*Mesclun of Greens with Lite Rosewater Vinaigrette and Watercress Ranch*

*Gourmet Tomato and Asparagus with Sherry Vinaigrette*

*Sea Salted Lavosh*

### *SURF AND TURF STATION*

*Hot Grilled Vegetables*

*Risotto with Brie Cheese and Wild Mushrooms*

*Red Wine Braised Beef Short Ribs and Fried Onion Streusel*

*Rosemary Olive Oil Roasted Chicken Breast with Capers and Green Olives*

*Pan-seared Shrimp with Florida Blue Crab, Soft Polenta, and Piquillo Peppers*

*Grilled Flatbread with Hummus*

### *NEMO AND FRIENDS DESSERT SAMPLER STATION*

*Nigel's S'mores Sand Blondies*

*Dory's Blue Raspberry Crunch*

*Squirt's Little Chocolate Turtle Squares*

*Crush's Key Lime Tarts*

*Nemo's Orange and White Chocolate Parfaits*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$131 ++ per Guest*

*\$121 ++ per Guest without Dessert Station*

*50 Guest minimum*

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## Living Seas Plated Dinner

### AMUSE BOUCHE

*Compressed Watermelon with Prosciutto Chip, Flower Petals, and Blue Curacao*

### STARTER

*Rich Lobster Bisque with Blue Crab, Roasted Corn, Brandy Foam, and Chives*

### SALAD

*Romaine Hearts and Arugula tossed with Shaved Fennel, Artichokes, and Meyer Lemon Vinaigrette plated tableside and topped with Sundried Tomato Ciabatta Crisps*

### MAIN

*Poached Halibut with Pea Purée and Fried Leeks paired with Balsamic Seared Free-range Chicken Breast with Yukon Gold Potato, Parsnip, and Red and Gold Beet Hash*

*House-made Bread with Butter*

### FINALE

*Dory's Dome*

*Jack Daniels Mousse, Egg Custard, and Black Crispy Pearls*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$130 ++ per Guest*

*\$121 ++ per Guest without Desserts*

*50 Guest minimum*

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## Odyssey Dinner Buffet

### SOUP AND SALAD STATION

*"Canada Influenced" White Cheddar Soup*

*"America Influenced" California Field Greens layered with Tomatoes and Cucumbers Served with Lite Zinfandel Vinaigrette and Avocado Ranch Dressing*

*"Mexico Influenced" Black Bean Corn Salad*

*"Morocco Influenced" Curry Flatbread with Roasted Red Pepper Hummus*

### ACROSS THE POND STATION

*"Norway Influenced" Roasted Root Vegetable Salad*

*"Germany Influenced" Bratwurst with Pretzel Bread and Mustard*

*"France Influenced" Chicken Coq Au Vin*

*"United Kingdom Influenced" Fried Fish with Tartar Sauce and Lemon*

### ASIAN INFLUENCED STATION

*Asian Vegetable Slaw*

*Steamed Jasmine Rice*

*"China Influenced" Steamer Basket of Vegetable Dumplings with Ponzu Dipping Sauce*

*"Japan Influenced" Beef Teppanyaki*

### ITALY INFLUENCED ACTION STATION

*Cheese Tortellini with Alfredo Cream and Peas*

*Petit Penne Pasta with Roasted Garlic Marinara*

*Focaccia Bread and Olive Oil*

### DESSERT STATION

*Assorted Macaroons*

*Assorted Financiers*

*Chocolate Pot de Crème Tarts*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$108 ++ per Guest*

*\$99 ++ per Guest without Dessert*

*50 Guest minimum*

*Based on up to 1 ½ hours of service.*

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## Norway Dinner Buffet

### *SOUP AND SALAD*

*Creamy Fish Soup with Carrots and Potatoes*

*Medley of Greens with Lite Ligonberry Vinaigrette and Lemon Yogurt Cream*

*Gourmet Tomatoes with Grilled Onions, Sweet Peas, and Mustard Vinaigrette*

*House-made Grain Bread with Butter*

### *HOT SELECTIONS*

*Roasted Root Vegetables and Green Beans*

*Mushroom Stuffed Pasta with Swiss Chard and Jarlsburg Cream*

*Sea Salted Potatoes with Dill and Black Pepper*

*Pan Seared Salmon with Cardamom Cream and Shaved Fennel*

*Oven Roasted Pork Loin with Pan Gravy and Pickled Cabbage*

*Red Wine Braised Chicken with Wild Mushrooms*

### *DESSERT OFFERINGS*

*Rice Cream with Strawberries*

*Chocolate Mousse Parfait with Nuts*

*Warm Moonshine infused Skolbread Pudding with Custard and Sugar Glaze*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$106 ++ per Guest*

*\$98 ++ per Guest without Desserts*

*35 Guest minimum*

*Based on up to 1 ½ hours of service.*

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## China Dinner Buffet

### STATION ONE

*Bibb Lettuce with Micro Greens and Orchid Vinaigrette*

*Shrimp, Broccoli, and Mushroom Salad*

*Vegetable Fried Rice with Tofu*

*Fried Vegetable Spring Rolls with Plum Sauce*

*Sweet and Sour Chicken with Pineapple and Pepper*

### STATION TWO

*Pad Thai Noodle Salad*

*Asian Vegetable Medley*

*Vegetable Dumplings with Ponzu Sauce*

*Sticky Pork Shanks with Sesame Seeds and Green Onions*

*Fragrant Fish with Cilantro*

### CARVING STATION

*Chinese Five Spice Striploin of Beef*

*Mongolian Barbecue Sauce*

### DESSERT STATION

*Chocolate Mocha Bars*

*Green Tea Mousse*

*Fresh Fruit Salad with Mango Dip*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$117 ++ per Guest*

*\$108 ++ per Guest without Dessert Station*

*50 Guest minimum*

*Based on up to 1 ½ hours of service.*

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## Wonders Dinner Buffet

### CHILLED SELECTIONS

*Romaine and Radicchio Lettuces with Lite Italian and Caesar Dressings, Parmesan Cheese, and Croutons*

*Seafood Pasta Salad with Tarragon and Lemon*

*Grape Tomatoes and Mozzarella with Red Wine Basil Vinaigrette*

### HOT SELECTIONS

*Brown Sugar Glazed Carrots garnished with Sweet Peas*

*Smashed Potatoes infused with Sour Cream and Chives*

*Baked Sundried Cherry Stuffing*

*Deep-fried Turkey Breast with Natural Gravy*

*Roasted Pork Loin with Thyme Sauce and Caramelized Apples*

*Red Wine Demi Braised Beef with Tomatoes, Carrots, Celery, and Onion*

*Parker House Rolls with Butter*

### DESSERT SELECTIONS

*Warm Old-Fashioned Chocolate, Raspberry, and Pineapple Dump Cake*

*with Hand Dipped Vanilla Ice Cream*

*Almond Cookies*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

**\$92 ++ per Guest**

**\$86 ++ per Guest without Dessert**

**35 Guest minimum**

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## Wonders Plated Dinner

### STARTER

*Seared Ahi Tuna with Tomato, Niçoise Olives, Shaved Aged Parmesan, Extra Virgin Olive Oil, Aged Balsamic, and Sea Salt Crystals Ciabatta Crisp*

### SALAD

*Mesclun of Greens tossed with Green Apples, Dried Cherries, and Raspberry Vinaigrette plated tableside topped with Roasted Crunchy Almonds*

### INTERMEZZO

*Champagne Sorbet with Splash of Limoncello served in a Minted Sugar Rim Martini Glass*

### MAIN

*Seared Beef Filet paired with Truffle Butter Basted Free-range Chicken Breast served with Red Wine Demi, Gruyere Sweet Onion Bread Pudding, Grilled Asparagus and Roasted Tomato, and French Rolls with Butter*

### FINISH

*Flourless Chocolate Mousse Tower*

*Fresh Berries with Whipped Cream*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

**\$132 ++ per Guest**

**\$122 ++ per Guest without Dessert**

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## American Adventure Dinner Buffet

### SOUP AND SALAD SELECTIONS

*Boston Clam Chowder with Oyster Crackers*

*California Greens with Meyer Lemon Vinaigrette and Avocado Cream Dressing*

*Pennsylvania Mushroom Salad*

*Ruskin Tomato Salad*

### HOT SELECTIONS

*South Florida Grilled Vegetable Medley*

*Mashed Yukon Gold Potato*

*Sonoma Valley Goat Cheese Zellwood Corn Polenta*

*Pacific Coast Salmon with Maryland Crab Sauce*

*Basil Seared North Carolina Free-range Chicken Breast with Roasted Georgia Peach Sauce*

*Midwestern Grass Fed Beef Tenderloin with Cabernet Demi*

*Parker House Rolls with Butter*

### DESSERT STATION

*Key West Lime Tarts*

*Flourless Chocolate Cake with Washington State Raspberry Sauce*

*Apple Whiskey Bread Pudding with Cream Cheese Glaze*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

**\$111 ++ per Guest**

**\$103 ++ per Guest without Dessert Station**

**35 Guest minimum**

**Based on up to 1 ½ hours of service.**

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## American Adventure Reception & Plated Dinner

### COCKTAIL HOUR

*Florida Sweet Corn Cake with Micro Greens  
Whiskey Glazed Long Island Duck  
Key West Key Lime Cured Bay Scallops with Chiles  
Maine Cranberry Pork Salad in Crispy Cup*

### PLATED DINNER

#### **Starter**

*New Orleans Blackened Shrimp Cocktail in Martini Glass with Lemon and served with Cocktail Sauce*

#### **Salad**

*Petit California Iceberg with Watercress, Oregon Blue Cheese, Smoked Georgia Bacon, and Texas Sweet Onion  
Chutney served with passed Lite Zinfandel Vinaigrette*

#### **Entrée**

*Char Grilled Midwest Beef Tenderloin with Napa Valley Merlot Demi  
paired with Pan-seared Alaskan Halibut with Crisp Capers and Preserved Lemon  
Pennsylvania Forest Mushroom Risotto  
Grilled Asparagus and Baby Carrots  
Parker House Rolls with Butter*

#### **Finish**

*Tennessee Bourbon Ganache Stuffed Chocolate Bundt Cake  
Warm Berry Buckle and Country Cream*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$151 ++ per Guest*

*\$141 ++ per Guest without Dessert*

*\$121 ++ per Guest without Reception or Dessert*

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## French Isle Dinner Buffet

### *LATIN INFLUENCE*

*Tomato Cucumber Cilantro Salad*

*Sofrito Rice with Pigeon Peas*

*Beef Torta with Spicy Sausage and Manchego Cheese*

*Sour Orange and Lime Roasted Pork with Fried Plantains*

*Cuban Bread and Butter*

*Warm Cinnamon Churros with Caramel and Chocolate Sauces*

### *AFRICAN INFLUENCE*

*Mpumalanga Salad with Greens, Herbs, Avocado, Citrus, Flowers, Nuts, and Herb Vinaigrette*

*Vegetarian Corn Mush with Tomatoes*

*Cardamom Scented Basmati Rice*

*Vegetarian Bean Watt*

*Slow Cooked Butter Chicken*

*Serpa Bars*

### *ITALIAN INFLUENCE*

*Antipasto Salad*

*Eggplant Layered with Tomato and Basil*

*Meat Lasagna with a side of Parmesan*

*Foccacia Bread with Pesto*

*Pistachio Cannoli*

*Coffee, Decaffeinated Coffee, and a Selection of Teas*

*\$110 ++ per Guest*

*\$103 ++ per Guest without Desserts*

*35 Guest minimum*

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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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