

Disney's
FAIRY TALE
Weddings & Honeymoons

Sample
MENU
&
CATERED MEAL

ESCAPE COLLECTION

brunch buffet menus

Tinker Bell's Brunch Buffet

Brunch Buffet Menu

- + Fresh Fruit Display with Honey Yogurt Dip
- + Smoked Salmon served with Red Onion, Eggs, Capers, Cream Cheese, Caviar, Dill and Bagel Crisps
- + Caprese Crostini
- + 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

- + Chef's Selection of Breakfast Pastries, Croissants and Hard Rolls with Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$79.00++ per Guest

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

Briar Rose Brunch Buffet

Brunch Buffet Menu

- + Yogurt Parfait
- + Premium Cheese Display with Grapes, Crackers and Baguette
- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Seared Salmon with Pancetta Marmalade and Dill Cream
- + Pasta with Wild Mushrooms, Roasted Tomatoes 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

- + Chef's Selection of Breakfast Pastries, Croissants and Hard Rolls with Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$69.00++ per Guest

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

Gaston's Brunch Buffet

Brunch Buffet Menu

- + Champagne Sabayon with Fresh Seasonal Berries served in Champagne Flutes
- + Grilled Artichoke and Mushroom Quiche with White Truffle Mornay Sauce
- + Fluffy Scrambled Eggs with Fresh Chives
- + Maple-Glazed Pork Sausage Links
- + Array of Seasonal Steamed Vegetables dressed with Garlic and Crushed Red Pepper Oil
- + Grilled Chicken Breast with Citrus and Basil Butter Sauce

Prepared on Stage

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

Desserts

- + Cheese Blintzes with Blueberry Compote
- + Amaretto Panna Cotta

Accompaniments

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

\$61.00++ per Guest

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

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Effective October 2014. Expires September 2016.

build your own buffet menu

All lunch and dinner buffets are served with fresh-baked rolls and butter, coffee, decaffeinated coffee and a selection of teas.

CHOOSE TWO SALADS, TWO SIDES AND TWO ENTRÉES

\$86.00++ per Guest

CHOOSE THREE SALADS, THREE SIDES AND TWO ENTRÉES

\$98.00++ per Guest

CHOOSE THREE SALADS, THREE SIDES AND THREE ENTRÉES

\$109.00++ per Guest

Prices based on up to 1½ hours of service
and Guest count of 15–20

The Salads

- + Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Croûtons and Olives with Smokey Bleu Cheese, Herbed Vinaigrette and Low-Fat Ranch Dressings
- + Frisée, Arugula and Toasted Almond Salad with Peppered Vinaigrette
- + Caesar Salad with Croûtons and Parmesan Frico
- + Marinated Wild Mushroom Salad with Shaved Manchego, Red Endive and Frisée
- + Watermelon, Smoked Blackberry and Purple Haze with Citrus Vinaigrette
- + Greek Salad, Romaine, Petite Tomatoes, Onions, Cucumber, Kalamata Olives, Feta and Pita Chips
- + Roasted Beet Carpaccio, Orange Segments and Chèvre Quenelles with Red Ribbon Sorrell
- + The Hollywood Brown Derby Cobb Salad with Red Wine Vinaigrette

The Sides

- + Yukon Gold Potato, Applewood Bacon and Gruyère Tart
- + Roasted Potatoes with Rosemary, Thyme and Garlic
- + Mashed Boniato Sweet Potatoes with Coconut Milk
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Rice Pilaf with Honey-Roasted Pecans and Fresh Parsley
- + Polenta with Fresh Herbs and Gorgonzola
- + Feta Cheese Herb Polenta Cakes
- + White Cheddar Baked Macaroni and Cheese
- + Manchego Cheese Grits
- + Israeli Couscous with Grilled Vegetables
- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Olive Oil and Herb-Grilled Seasonal Vegetables
- + Haricot Verts and Sherry Vinaigrette

Additional action stations are available

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The Entrées

- + Grilled Flat Iron Steak with Merlot and Black Pepper Reduction, Balsamic Crimini Mushrooms and Roasted Shallots
- + Gorgonzola-Crusted Petite Beef Tender with Marsala Mushrooms
- + Pan-Seared Beef Tender with Merlot and Crimini Mushroom Compote
- + Tandoori and Herb Braised Beef
- + Braised Chicken with Garlic, Tomatoes and Peppers
- + Oven-Seared Free-Range Chicken, Forest Mushroom Ragoût and Red Pepper Drizzle
- + Fried Chicken Fingers, Guava Barbecue Sauce and Sweet Chili Mustard Sauce
- + Oven-Roasted Baked Chicken Stuffed with Prosciutto, Spinach and Fontina Cheese
- + Parmesan-Crusted Chicken Marsala
- + Seared Seasonal Local Whitefish with Puttanesca Sauce
- + Pan-Seared Crab Cakes with Spicy Rémoulade
- + Crab-Topped Mahi Mahi with a Light Curry Sauce
- + Grilled Salmon basted with a Sun-Dried Tomato Pesto
- + Fennel Pollen-Dusted Local Whitefish with Roasted Garlic Sabayon
- + Grilled Pork Chop in a Grand Marnier Demi with Dates and Orange Zest
- + Coffee and Porcini-Dusted Pork Loin, Dark Rum Demi-Glace
- + Smoked Pork Loin with Sweet Onion Compote
- + Indian-Spiced Lamb Chops
- + Cavatelli Pasta Bolognese, with Ground Beef, Mushrooms, Basil and Ricotta Cheese
- + Orecchiette Italian Sausage, Broccolini, Tuscan White Beans and Roasted Red Peppers
- + Tortellini with Shrimp, Rabe, Roasted Tomatoes and Pesto
- + Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs and Chèvre
- + Penne Pasta and Shrimp tossed with a Spicy Tomato Herb Broth

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buffet enhancements

Available as an addition to existing packages. Not to be used as a stand-alone item.

Action Station Enhancement

Chef's Presentation of

- + Lemongrass Shrimp Dumplings served with a Ginger Tea and Cilantro Air \$18.50++ per Guest
- + Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar \$18.50++ per Guest
- + Game Spice-Rubbed Duck Breast with Black Barley Risotto and Rhubarb Ginger Jam \$18.50++ per Guest
- + Seared Angus Beef Fillet with Drunken Cherries and Savory Brioche French Toast \$24.50++ per Guest

Buffet Dessert Enhancement

ANY 2 ITEMS

\$12.50++ per person

ANY 3 ITEMS

\$17.50++ per person

ANY 4 ITEMS

\$21.50++ per person

- + Sugar Dough-Crusted Key Lime Pie Brûlée
- + Chocolate-Passion Fruit Mousse
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannoli
- + Raspberry Panna Cotta Verrines
- + Caramelized White Chocolate Cheesecake
- + Gianduja Mousse Cups
- + Chocolate Truffle Torte
- + Italian Citrus Cake with Almonds
- + Cheesecake with Almonds, Raspberries and White Chocolate Drizzle Mini Cheesecakes
- + Mini Chocolate Mousse Domes
- + Banana Chocolate Bread Pudding with Piña Colada Sauce
- + Chocolate Mousse Martini
- + Amaretto Panna Cotta
- + Pineapple Cheesecake in Tart Shell with Caramelized Pineapple Orange Pot de Crème
- + Strawberry Champagne Verrines
- + Lemon Blueberry Cheesecake
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Black Forest Mini Martini Glasses
- + Banana Mango Tart
- + Boston Cream Pie
- + Berry Trifle Martini
- + Coconut Passion Fruit Mousse

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children's menu

For a buffet brunch, lunch or dinner: Children ages 3–9 may dine from buffet for half the cost of the confirmed adult price, or may select from one of the below plated options. For a plated lunch or dinner, children ages 3–9 may select from one of the below plated options.

Donald Duck

Plated Dinner Menu

- + Mickey-Roni and Cheese
- + Chicken Tenders
- + Fries
- + Corn
- + Dirt Pot Dessert

\$27.50++ per Guest

Bibbidi Bobbidi Boo

Plated Dinner Menu

- + Fruit with Mickey Watermelon
- + Cheese Pizza
- + Potato Tots
- + Chocolate Crisped Rice Treat

\$27.50++ per Guest

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à la carte plated menu

All lunch and dinner entrée selections are served with appetizer, salad, fresh-baked rolls and butter, coffee, decaffeinated coffee and a selection of teas. Additional courses are available.

Appetizer Selections (please select one)

- + Poached Gulf Shrimp Cocktail, Tequila-Spiked Cocktail Sauce, Horseradish Cream and Mango Gel
- + Sesame-Seared Tuna, Micro Green Salad, Soy Pearls and Wasabi Cream
- + Pork Pot Stickers, Sesame Ginger Sauce and Soy Reduction
- + Truffle-Scented Poached Lobster Macaroni and Gourmet Cheeses
- + Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar
- + Poached Pears, Fried Smoked Gouda and Port Wine Syrup
- + Tomato and Mozzarella with Meyer Lemon Oil and Fig Balsamic
- + Penne alla Vodka Pasta with Pancetta and Sweet Onions, Tomato Basil Cream and Pecorino Romano
- + Housemade Crab Cakes with Remoulade Sauce and Vegetable-Fennel Slaw

Salad Selections (please select one)

- + LOCAL HARVEST
Petite Garden Lettuce, Watermelon, Feta, Sunflower Brittle and Pea Tendrils with White Balsamic
- + CAESAR SALAD
Plated tableside with Parmesan and Croûtons
- + BOSTON BIBB LETTUCE
Local Hydroponic Bibb Lettuce and Seasonal Greens with Beets, Tomatoes and Cucumbers with Raspberry Champagne Vinaigrette
- + STRAWBERRY AND FRISÉE SALAD
Frisée Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + BABY ICEBERG WEDGE
Iceberg, Watercress, Bleu Cheese and Red Onion with Creamy House Dressing
- + BELGIUM ENDIVE SALAD
Endive and Seasonal Petite Greens with Pears, Fried Smoked Gouda Cheese and Candied Walnuts with Sherry Thyme Vinaigrette

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à la carte plated menu

Single Entrée Selections (please select one)

Veal

- + Thick-Cut Veal Chop with Black Currant Port Demi-Glace, Roasted Fingerling Potatoes, Honey Carrots, Spinach and Roasted Tomato \$98.00++ per Guest
- + Pan-Roasted Veal Piccata, Cauliflower Puree and Calvados Port Reduction \$98.00++ per Guest

Beef

- + Seared Angus Beef Filet with Red Wine Demi, Whipped Potatoes and Fresh Seasonal Vegetables \$93.50++ per Guest
- + Seared Porcini-Crusted Beef Angus Filet, Seasonal Garden Vegetables, Potato Pavé, Balsamic Roasted Onions and Port Wine Demi \$93.50++ per Guest
- + Grilled Angus Manhattan Filet with Wild Mushroom Risotto, Braised Greens, Glazed Cipollini Onion and Sauce Bordelaise \$93.50++ per Guest
- + Red Wine Braised Boneless Beef Short Ribs with Truffle Macaroni and Cheese and Fresh Seasonal Vegetables \$90.50++ per Guest

Seafood

- + Miso-Glazed Salmon with Shiso Butter, Wasabi Whipped Potatoes and Seasonal Vegetables tossed with Ginger and Sea Salt \$81.00++ per Guest
- + Pan-Seared Snapper, Almond and Mirin Steamed Rice, Five-Spiced Spinach and Crisp Fennel \$87.00++ per Guest
- + Slow-Poached Corvina with Smoked Panisse, Ginger-Maple Braised Cipollini Onion and Currants \$85.00++ per Guest
- + Pan-Seared Mahi Mahi with a Florida Citrus Gremolata Sauce, Arborio Polenta with Sauteed Bright Lights Swiss Chard \$81.00++ per Guest

Pork

- + Pork Belly with Manchego Cheese Grits, Fig Jus and Fresh Seasonal Vegetables \$85.50++ per Guest
- + Seared Pork Tenderloin with Goat Cheese Polenta, Wild Mushrooms, Seasonal Vegetables and Zinfandel Sauce \$79.50++ per Guest
- + Spiced Bone-In Pork Chop, Candied Forest Mushrooms, Seasonal Vegetables, Roasted Garlic Mashed Potatoes and Blackberry Herb Demi \$79.50++ per Guest
- + Coffee and Porcini-Dusted Pork Tenderloin, Dark Rum Demi-Glace with Chef's Selection of Seasonal Accompaniments \$79.50++ per Guest

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Poultry

- + Pan-Roasted Free-Range Chicken Breast with Red Orange-Shallot Sauce, Roasted Fingerling Potatoes and Fresh Seasonal Vegetables \$75.00++ per Guest
- + Herb-Roasted Free-Range Chicken Breast, Glazed Shallots, Roasted Leek Bread Pudding, Chicken Jus and Citrus Gremolata \$75.00++ per Guest
- + Rosemary and Garlic-Marinaded Free-Range Chicken Breast, Brown-Buttered Root Vegetables, Creamy Polenta and Truffle Oil Drizzle \$75.00++ per Guest
- + Pan-Seared Muscovy Duck Breast, Duck Fat Roasted Fennel, Duck Crackling, Emerald Crystal Lettuce and Early Peas \$90.00++ per Guest
- + Galangal-Lemongrass Marinated Duck with Black Rice, Hazelnut Broccolini and Sake Reduction \$90.00++ per Guest

Vegetarian Options

- + Pan-Seared Bean Cake with Swiss Chard, Carrots, Spicy Charred Tomato Sauce and Cardamom Quick-Fried Sweet Potato Straws \$75.00++ per Guest
- + White Bean Ravioli with Herbed Saffron Cashew Cream Finished with Piquillo Peppers and Watercress Salad \$75.00++ per Guest
- + Agave-Lime Grilled Tofu, Asian Slaw and Shiitake Sake Vinaigrette \$75.00++ per Guest
- + Boca Grain Vegetarian Meatless Loaf with Truffle Wild Mushroom Ragoût and Seasonal Vegetables \$75.00++ per Guest

Duo Entrée Selections

- + Beef Filet with Merlot Reduction and Lobster Tail with Tarragon Beurre Blanc with Duchess Potatoes and Fresh Seasonal Vegetables \$99.00++ per Guest
- + Butter-Poached Lobster Tail with Vanilla Bean Beurre Blanc and Beef Filet with Merlot Demi, Gruyère Potato Pavé and Fresh Seasonal Vegetables \$99.00++ per Guest
- + French-Cut Chicken Breast and Jumbo Shrimp and Scallops Brochette with Basil-Pinot Grigio Sauce, Cheddar and Chives Whipped Red Skin Potatoes and Fresh Seasonal Vegetables \$90.00++ per Guest
- + Seared Beef Filet and French-Cut Chicken Breast with Blackberry Demi with Forest Mushroom Risotto and Fresh Seasonal Vegetables \$92.00++ per Guest

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à la carte plated menu

Additional Courses

Soup Selections

+ Sweet Corn Bisque with Poached Lobster and Crisp Prosciutto	\$12.00++ per Guest
+ Traditional Italian Wedding Soup	\$10.00++ per Guest
+ Canadian Beer-Cheddar Soup	\$10.00++ per Guest
+ Gazpacho garnished with Diced Tomatoes, Cucumber and Meyer Lemon Oil	\$8.00++ per Guest
+ Chilled Strawberry Soup	\$8.00++ per Guest
+ Market-Inspired Seasonal Soups	\$8.00++ per Guest

Sorbet Selections *(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.	\$25.00++ per Guest
+ Artistically presented Raspberry-Champagne Sorbet	\$11.00++ per Guest
+ Tropical Fruit Sorbet with Macerated Fruits in a martini glass	\$8.00++ per Guest
+ Champagne Granita with Sweet Orange Confit	\$8.00++ per Guest
+ Market-Inspired Seasonal Sorbet	\$8.00++ per Guest

Dessert Selections

+ "Cinderella at the Ball"	\$20.50++ per Guest
+ Cinderella's White Chocolate Slipper on a Castle Silk-Screen Plate	\$20.50++ per Guest
+ Chocolate-Hazelnut Mickey "Mousse" Ears with Crème Anglaise	\$16.00++ per Guest
+ Mascarpone Cheesecake with Frangelico Sauce and Strawberry Hearts	\$14.00++ per Guest
+ Tea Cookies, Truffles and Biscotti served family style	\$12.00++ per Guest
+ Mr. and Mrs. Strawberries Design Plate for your Wedding Cake	\$10.00++ per Guest
+ Monogram Silk-Screen Logo Plate for your Wedding Cake	\$4.00++ per Guest
+ Scoop of Ice Cream to accompany your Wedding Cake	\$6.00++ per Guest

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