

Disney's
FAIRY TALE
Weddings & Honeymoons



Walt Disney World® Catering

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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

Macerated Berry Shot

Brunch Buffet

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

Egg Cookery Station:

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

Wild Berry and Grand Marnier Cream Cheese Crêpes served with Vanilla Bean Sauce and Mandarin Oranges

Cinnamon Rolls, Danish, Croissants, and Hard Rolls
Whipped Butter, Jams, and Preserves

Assorted Juices, Coffee, Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

\$75.00++ per Guest

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

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 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 21% Service Charge and 6.5% Sales Tax. Effective October 2012. Expires September 2013.



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Briar Rose Brunch Buffet

Cocktail Hour

Yogurt Parfait

Premium Cheese Display with Grapes, Crackers, and Baguette

Brunch Buffet

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 and Pressed Pork Loin with Fig Compote

Cheddar Cheese Shredded Potato Gratin

Seasonal Vegetables tossed with Citrus Olive Oil and Sea Salt

Hardwood Smoked Bacon

Egg Cookery Station

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

Brioche French Toast with Caramelized Bananas Foster and Whipped Cream

Cinnamon Rolls, Danish, Croissants, and Hard Rolls
Whipped Butter, Jams, and Preserves

Assorted Juices, 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 25 Guests)

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Gaston's Brunch Buffet

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

Oven-roasted Golden Potatoes with Caramelized Shallots Herb Butter

Grilled Chicken Breast with Citrus and Basil Butter Sauce

Prepared on Stage

Penne Pasta Primavera

Includes Creamy Alfredo Sauce, Fresh Vegetables, and Parmesan Cheese

Cheese Blintzes with Blueberry Compote

Cinnamon Bun Bread Pudding with Warm Vanilla Icing

Assorted Danish, Croissants, and Hard Rolls

Whipped 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 25 Guests)

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