



CULINARY INSPIRATION FROM THE CHEFS AT

WALT DISNEY WORLD®

Breakfast • Breaks • Lunch • Cocktail Hour • Reception • Dinner



Breakfast

Deluxe Continental

*Choose **two** of the following juices:*

Orange
Tomato
Mango

Grapefruit
Apple
Pineapple

*Choose **three** of the following bakery items:*

Muffins
Cinnamon Rolls
Fruit Breads
Hard Rolls

Croissants
Coffee Cakes
Danish
Bagels

Butter, Preserves, and Marmalades

Seasonal Fruit

Yogurt Bar to include:

Dried Fruits, Honey, Nuts, Berries and Purées

Granola and Seasonal Fruit

Coffee, Decaffeinated Coffee and Selection of Teas

\$39.50++ per Guest

Price based on up to 1½ hours of service

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Breakfast

The Continental

*Choose **two** of the following juices:*

Orange
Tomato

Grapefruit
Apple

*Choose **two** of the following bakery items:*

Muffins
Cinnamon Rolls
Fruit Breads
Hard Rolls

Croissants
Coffee Cakes
Danish
Bagels

Butter and Preserves

Seasonal Fruit

Coffee, Decaffeinated Coffee and Selection of Teas

\$28.75++ per Guest

Price based on up to 1½ hours of service

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Breakfast

The Classical Breakfast Buffet

Includes assorted Chilled Fruit Juices, Coffee, Decaffeinated Coffee, and Selection of Teas; Cold Cereal and Milk; Seasonal Fruit; Pastries alternated daily from our Bakery; Butter and Preserves

*Choose **two** of the following items:*

Scrambled Eggs
Scrambled Eggs with Chives and Cheddar Cheese
Seasonal Vegetable Frittata with Tomato Compote
Breakfast Quesadillas with Eggs, Sausage, Onions, Peppers and Cheddar Cheese
Pancakes or Waffles with Maple Syrup
French Toast with Maple Syrup

*Choose **two** of the following items:*

Smoked Bacon, Canadian Bacon, Pork Sausage,
Turkey Sausage, Ham Steaks

*Choose **one** of the following items:*

Country Style Potatoes, Home Fries,
Red Skin Potatoes with Peppers and Onions,
Potato Barrels

\$42.75++ per Guest

To add another item: **\$5.50++** per Guest

Price based on up to 1½ hours of service

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Breakfast

Breakfast Buffet Enhancements

Prepared to Order

Mickey Waffle Station
Fruit Compote and Maple Syrup
Whipped Cream and Butter
\$9.75++ per Guest

Morning Quesadilla Station
Eggs, Jack Cheese and Peppers
\$9.50++ per Guest

Omelets and Eggs Station
\$10.25++ per Guest

Hot Breakfast Items

Egg and Cheese Croissants
\$8.50++ per Guest

Oatmeal
\$6.50++ per Guest

Mickey Waffles
Fruit Compote and Maple Syrup
Whipped Cream and Butter
\$6.50++ per Guest

French Toast
Fruit Compote and Maple Syrup
Whipped Cream and Butter
\$6.50++ per Guest

Seasonal Vegetable Frittata
\$5.50++ per Guest

Pancakes
Fruit Compote and Maple Syrup
Whipped Cream and Butter
\$6.50++ per Guest

Cold Breakfast Items

Smoked Salmon
Capers, Eggs, Red Onion, Crostini
and Cream Cheese
\$15.50++ per Guest

Assorted Low-fat Yogurts
\$5.00++ per Guest

Chilled Hard-Boiled Eggs
\$30.00++ per dozen

Cold Cereals and Dried Fruits served with
Skim Milk, 2% Milk and Whole Milk
\$5.00++ per each

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Breaks

Morning Refreshment Breaks

Well Balanced Break

Greek Yogurt Bar
Granola
Seasonal Fruit
Balance Bars
Seasonal Garden Vegetables
White Bean and Artichoke Hummus

\$23.50++ per Guest

Price based on up to ½ hour of service

Healthy Break

Seasonal Fruit
“Build Your Own” Trail Mix
Individual Yogurts
Flaxseed Muffins
Gourmet Nuts

\$21.50++ per Guest

Price Based on up to ½ hour of service

Disney Classic Break

Mickey Crisped Rice Treats
Cinnamon Buns
Seasonal Fruit
Sun Chips

\$21.50++ per Guest

Price Based on up to ½ hour of service

Villains vs. Heroes Break

House-made Kettle Chips
Nutri-Grain and Granola Bars
Seasonal Fruit
Honey Chile Pecans

\$20.50++ per Guest

Price Based on up to ½ hour of service

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Breaks

Afternoon Refreshment Breaks

Main Street Break

Ice Cream Bars
Assorted Cupcakes
Seasonal Smoothies
Seasonal Fruit
Yogurt Covered Pretzels

\$20.50++ per Guest
Price Based on up to ½ hour of service

Hometown Break

Pretzel Rods with Spicy Brown Mustard
Flavored Popcorn to include, but not limited to:
Cheddar, Caramel Nut, Sea Salt
and Chile Pepper
Seasonal Fruit

\$19.50++ per Guest
Price Based on up to ½ hour of service

The Bakery Break

Seasonal Fruit
Chocolate Fudge Red Velvet Brownies
Assorted Cookies
Chocolate Covered Pretzels
Crisped Rice Treats

\$19.50++ per Guest
Price Based on up to ½ hour of service

Salty and Sweet Break

Seasonal Fruit
Sea Salt Roasted Nuts
Dried Fruits
Cranberry Almond Blondies

\$21.50++ per Guest
Price Based on up to ½ hour of service

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Breaks

Refreshment Break Enhancements

Chocolate Dipped Mickey Mouse
Crisped Rice Treats
\$67.00++ per dozen

Crisped Rice Treats
\$52.50++ per dozen

Mixed Nuts
\$29.00++ per pound

Seasonal Sliced Fruit
\$9.75++ per Guest

Balance Bars or Power Bars
\$4.75++ per each

Häagen-Dazs Ice Cream Bars
\$5.75++ per each

Choice of Granola Bars, Kashi Bars,
Snack Wells Vanilla Wafers
and Yogurt Raisins
\$4.75++ per each

Choice of White Cheddar Popcorn,
Potato Chips, Mini Pretzels, Pita Chips,
String Cheese and Cracker Jacks
\$4.75++ per each

Choice of Assorted Home-style Cookies,
Cupcakes, Donuts, Brownies or Blondies
\$52.50++ per dozen

Jumbo Soft Pretzels
\$52.50++ per dozen

Choice of Potato Chips and Dip
or Tortilla Chips and Salsa
\$26.00++ per pound

Attended Fresh Popped Popcorn Station
\$6.50++ per Guest

California Trail Mix
\$5.50++ per each

Assorted Candy Bars
\$4.75++ per each

Assorted Ice Cream Novelties
and Fruit Bars
\$5.25++ per each

Seasonal Whole Fruit Display
Large (50 pc) - \$105.00++
Medium (30 pc) - \$79.00++
Small (12 pc) - \$37.00++
Per each - \$3.95++

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Breaks

Refreshment Break Enhancements

Chilled Fruit Juice
(Orange, Grapefruit, Apple and Cranberry)
\$74.00++ per gallon

Regular and Decaffeinated Coffee
Hot Tea and Iced Tea
\$70.00++ per gallon

Evian or San Pellegrino Liter
Bottled Water
\$8.75++ per each

Vitamin Water
Smart Water
Evian Sport Bottle
Assorted Powerade
\$6.00++ per each

Spring Water
(5 gallon jug)
\$52.50+ per each

Assorted Bottled Juices
\$5.25++ per each

Individual Containers of Milk
Choice of Skim Milk, 2% Milk,
Whole Milk, Soy Milk or Chocolate Milk
\$3.95++ per each

Island Fruit Punch
Lemonade
\$70.00++ per gallon

Hot Chocolate
\$70.00++ per gallon

Evian or San Pellegrino ½ Liter
Bottled Water
\$6.75++ per each

Perrier Bottled Mineral Water
Dasani Purified Bottled Water
Assorted Soft Drinks
\$4.50++ per each

Bottled Green Tea
Bottled Tropical Punch
Iced Cappuccino
\$6.00++ per each

Energy Drink
\$6.25++ per each

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Lunch

Mediterranean Lunch Buffet

Romaine, Spinach, Arugula, and Frisée with Onions
served with Blood Orange Vinaigrette, Smoked Pepper Ranch and Low-fat Vinaigrette

Marinated Seafood Salad
with Greek Pepper Relish

Gourmet Tomatoes, Asparagus, Mozzarella, Provolone, Salami and Prosciutto
with Crisp Bread Sticks

Sauteed Seasonal Vegetables

Whole-Wheat Pasta
with Extra Virgin Olive Oil, Roasted Tomatoes, Spinach and Asiago Cheese

Tomato and Thyme Braised Chicken
with Olives and Roasted Garlic

Seared Seasonal White Fish
with Artichoke Lemon Butter Sauce,
Basil, Pepper and Caper Relish

Ciabatta, Focaccia, and Multigrain Breads
with Butter and Sun-dried Tomato Spread

Dessert:

Amaretto Panna Cotta
Mini Dessert Pastries

Fresh Strawberries tossed with Honey Balsamic Syrup and Whipped Cream

Coffee, Decaffeinated Coffee, Iced Tea and Selection of Teas

\$59.95++ per Guest

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Lunch

North American Lunch Buffet

Medley of Greens
with Petite Tomatoes and Cucumbers
served with Bacon Ranch Dressing and Light Italian Vinaigrette

Fire-roasted Corn and Grilled Vegetables
Seasonal Baby Greens

Sauteed Seasonal Vegetables

Vegetarian Ranch-style Bean Stew

Tender Braised Pork Shanks
with Sweet Chili Barbeque Sauce

Marinated Chicken in Citrus Juice and Achiote
with Sweet Onions

Macaroni and Smoked Cheese

Quinoa, Grains, and Vegetables
with Green Chili-Cilantro Pesto

Honey Cornbread and Citrus Smoked Pepper Butter

Dessert:

Brownies
Strawberry Shortcake

Coffee, Decaffeinated Coffee, Iced Tea and Selection of Teas

\$47.50++ per Guest

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Lunch

Italian Lunch Buffet

Leonardo's Italian Style Soup

Caesar Salad

Hearts of Romaine, Parmesan Cheese, Seasoned Croutons and Classic Caesar Dressing

Bocconcini, Tomato and Basil Salad

Baked Seasonal Fish
with Cucumber and Oregano Soubise Style Sauce

Sautéed Chicken Marsala
with Roasted Mushrooms

Penne Rigate
with Fine Herbs

Sweet Italian Sausage
with Peppers and Onions

Focaccia Bread
with Pesto

Dessert:

Italian Pastries

Coffee, Decaffeinated Coffee, Iced Tea and Selection of Teas

\$46.00++ per Guest

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Lunch

Soup, Salad and More Buffet

Tomato Florentine Soup
with Olive Oil and Sea Salt Ciabatta Crisps

Garden Salad
Tomatoes, Cucumbers, Carrots, and Olives
served with Herb Country Cream, Roasted Corn Vinaigrette and Light Italian

Marinated, Grilled and Chilled Balsamic Garden Vegetables

Platters of Deli Meats to Include:

Slow-roasted Turkey

Tavern-style Deli Ham

Sliced Roast Beef

Air-dried Salami

Assorted Sliced Cheeses

Tomatoes, Onions and Lettuce

Stone Ground Mustard, Spicy Deli Mustard and Mayonnaise

Assorted Rolls, Sliced Breads and Flour Tortillas

Dessert:

Seasonal Fruit

Cookies and Brownies

Coffee, Decaffeinated Coffee, Iced Tea and Selection of Teas

\$38.50++ per Guest

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Lunch

Plated Lunch

*All Lunch Entrée Selections are served with a Choice of:
Soup or Salad, Fresh Baked Bread and Butter and Dessert
Coffee, Decaffeinated Coffee, Iced Tea and Selection of Teas*

Soup or Salad Selections
(Please select either a Soup or Salad)

Soup Selections
Roasted Tomato Bisque

Plant City Strawberries with Greek Yogurt (Served Chilled)

New England Clam Chowder

Oven-roasted Potato, Corn and Smoked Chile Pepper Chowder

Salad Selections

Traditional Caesar Salad
Romaine, Parmesan, Herb Croutons and Classic Caesar Dressing

Greek Salad
Olives, Cucumbers, Tomatoes and Feta Cheese
with Red Wine and Oregano Vinaigrette

Garden Salad
Seasonal Greens, Carrots, Tomatoes and Cucumbers
with Herb Country Cream

Caprese Salad
Tomatoes, Mozzarella, Olives and Basil
with Olive Oil and Balsamic

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Lunch

Plated Lunch (cont.)

Entrée Selection

Sea Salt and Cracked Pepper Beef Filet
with a Blackberry Demi
Gruyère Potato Cake
Seasonal Vegetable

\$56.50++ per Guest

Seasonal Seared White Fish
with Saffron Nage
Lentil and Bean Hash
Seasonal Vegetable

\$48.50++ per Guest

Roasted Chicken Breast
with an Applewood Smoked Bacon and Caramelized Shallots Relish
Whipped Potatoes
Seasonal Vegetable

\$38.00++ per Guest

Dessert Selections (Please select one)

Pistachio-Mascarpone Cheesecake
Florida Key Lime Pie
Caramelized Banana Cake with Chocolate and Rum Sauce
Bittersweet Chocolate Mousse with Dark Cherry Sauce

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Cocktail Hour

À la Carte Cocktail Hour

Choice of three Hors d'Oeuvres

\$31.50++ per Guest (based on 1 hour)

Choice of four Hors d'Oeuvres

\$40.00++ per Guest (based on 1 hour)

Choice of five Hors d'Oeuvres

\$44.50++ per Guest (based on 1 hour)

Additional Hors d'Oeuvres

To add more Hors d'Oeuvres to your five choice option

\$4.50++ per item

(Selections on Following Page)

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Cocktail Hour

À la Carte Cocktail Hour Selections

Deluxe Hot Hors d'Oeuvres

(In order to maintain appropriate temperature, hot food items should not be passed)

Wild Mushroom Tart

Mini Crab Cake with Mustard Chive Cream

Bacon-crusted Beef and Blue Cheese

Duck Pot Sticker with Plum and Tamarind Dipping Sauce

Mini Chicken Empanadas with Chimichurri Sauce

Vegetable Samosa with Mango Yogurt Sauce

Conch Fritters with Passion Fruit Aioli

Bacon-wrapped Sea Scallops with Datil Pepper Citrus Glaze

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Cocktail Hour

À la Carte Cocktail Hour Selections (cont.)

Deluxe Cold Hors d'Oeuvres

Bruschetta

Tequila-cured Salmon Salad with Mango Pico de Gallo served in a Spoon

Togarashi-spiced Tuna with Ogo Salad and Mango Wasabi Drizzle

Red Pepper Goat Cheese and Olive Tapenade Crostini

Smoked Duck with Mandarin Orange and Chili Oil

Avocado and Crab Salad with Citrus Vinaigrette in a Spinach Phyllo Cup

Mozzarella and Tomato Skewer with Aged Balsamic

Spicy Beef and Onion Jam Crostini

Cacao Pork and Pickled Ginger Vinaigrette

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Reception

Grand Reception Package

Passed

Choose Two Deluxe Cold Hors d'Oeuvres

Cold Selections

Antipasto presentation to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-baked Breads

Seasonal from the Garden Crudités
with Grilled Onion Cream

Hot Selections

Choose Three Deluxe Hot Hors d'Oeuvres

From the Carving Board

Oven-roasted Turkey Breast
served with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls

\$86.25++ per Guest

Price based on up to 1 hour of service

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Reception

Premium Reception Package

Passed

Choose One Deluxe Cold Hors d'Oeuvres

Cold Selections

International and Domestic Cheese Display with Flatbreads and Dried Fruits

Seasonal from the Garden Crudités
with Grilled Onion Cream

Hot Selections

Pasta
with Artichoke Cream Sauce, Grilled Chicken,
Wild Mushrooms and Green Peas

Seared Lump Crab Cake with Mustard Chive Cream

From the Carving Board

Black Pepper and Sea Salt Crusted Strip Loin of Beef
served with Creamy Horseradish and Assorted Rolls

\$67.50++ per Guest

Price based on up to 1 hour of service

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Reception

Classic Reception Package

International and Domestic Cheese Display with Flatbreads and Dried Fruits

Hot Selections

Choose Five Deluxe Hot or Cold Hors d'Oeuvres

\$46.00++ per Guest

Price based on up to 1 hour of service

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Reception

Reception Enhancements

Chefs Preparing on Stage

Slow-roasted Tenderloin of Beef
with Tarragon Mustard, Wasabi
Mayonnaise and Assorted Rolls

\$540.75++ per each

(serves approximately 18 Guests)

Oven-roasted Turkey Breast
with Cranberry Mayonnaise, Stone Ground
Mustard and Assorted Rolls

\$442.00++ per each

(serves approximately 40 Guests)

Multigrain Penne Pasta
with Fire Roasted Tomato Sauce, Shaved
Asiago Cheese and Home-style Meatballs
or

Rigatoni Pasta
with Alfredo Sauce
\$17.95++ per Guest

Sushi, Sashimi, California Rolls, and
Vegetable Rolls with
Wasabi, Soy Sauce and Pickled Ginger
\$43.50++ per Guest

Black Pepper Crusted Strip Loin of Beef
with Creamy Horseradish
and Assorted Rolls

\$515.00++ per each

(serves approximately 30 Guests)

Oven Baked Marinated Pork Loin
with Mango and Caramelized Onion Chutney
\$393.75++ per each

(serves approximately 40 Guests)

Honey and Garlic Chicken Stir-fry
with Pork Fried Rice

or

Garden Lovers Vegetable Stir-fry
with Vegetable Fried Rice
\$17.95++ per Guest

Premium Cheese Display
with Seasonal Fruit Garnish
and Artisan Breads

\$16.00++ per Guest

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Reception

Reception Enhancements (cont.)

Culinary Displays

Deluxe Seafood Display to include:

Jumbo Shrimp, Sea Scallops,
Crab Claws, Lemons, Limes,
Cocktail Sauce
and Citrus Rémoulade
\$34.50++ per Guest

Sushi, Sashimi, California Rolls,
and Vegetable Rolls with Wasabi,
Soy Sauce and Pickled Ginger
\$32.75++ per Guest

International and Domestic Cheese with
Flatbreads and Dried Fruits
\$12.00++ per Guest

Seasonal Fruit
with Yogurt Sauce
\$10.50++ per Guest

Jumbo Shrimp Display with
Lemons, Limes, Cocktail Sauce
and Citrus Rémoulade
\$31.00++ per Guest
or
\$8.00++ per piece

Antipasto Display to include:
Cured Meats, Gourmet Cheeses,
Marinated Vegetables
and Fresh-baked Breads
\$18.50++ per Guest

Seasonal from the Garden Crudités
with Grilled Onion Cream
\$11.55++ per Guest

California Rolls
with Soy Sauce
and Pickled Ginger
\$7.50++ per piece

Sushi
with Wasabi, Soy Sauce,
and Pickled Ginger
\$8.00++ per piece

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Dinner

Market Dinner Buffet

Seafood Bar

Gazpacho Soup

Quick-cured Tuna with Meyer Lemon Oil

Shrimp Cocktail: Choose either Grilled or Poached, with a Trio of Dipping Sauces
Escabèche

Market Salads

Florida Tomatoes and Mozzarella with Aged Balsamic
Chopped Salad

Fire-roasted Corn, Baby Spinach and Sweet Plantain Salad

Hot Entrée

Seasonal Fish with Fire Papaya and Habañero Salsa
Orange Saffron Braised Chicken

From The Carving Board

Roasted Strip Loin of Beef with a Pomegranate Red Wine Reduction
White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables
Rustic Breads with Butter and Spreads

Dessert:

Raspberry and Passion Fruit Mousse Diamonds
Cayenne-spiced Mango Sorbet with an Orange Vodka Splash
Gianduja Chocolate Mousse
Strawberry Champagne Verrine

Coffee, Decaffeinated Coffee and Selection of Teas

\$127.00++ per Guest

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Dinner

Around the World Dinner Buffet

American Bouillabaise
with Shrimp, Scallops, Clams, Mussels, Fish,
Rich Tomato Fumé and scented with Pernod

Garde Manger Display of
Vegetables, Meats, Cheeses, Grains, Fruits and Salads

Red Wine Braised Beef Tenders
with Peppers, Onions and Tomatoes

Guava Barbecued Pork Ribs
with Roasted Root Vegetables and Plantains

Harissa Marinated Chicken Breast
with Pearl Couscous, Apricots and Toasted Almonds

Orechiette Pasta
with Baby Arugula, Artichokes, Portabello Mushrooms, Fire Roasted Tomatoes,
Eggplant and Basil Infused Olive Oil

Bread Display
Mini Baguettes, Flatbreads and Olive Loaf

Dessert:

Brownie S'mores, Apple Tart, Blueberry Panna Cotta and Lemon Chiffon Pavé
Coffee, Decaffeinated Coffee and Selection of Teas

\$92.75++ per Guest

Price based on up to 1½ hours of service

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Dinner

East and West Coast Dinner Buffet

Roasted Chicken and Boniato Chowder

Bowls of Fresh Garden Greens
with Baby Lettuces and Romaine
Sliced Cucumber and Tomato Wedges
served with an Herb Vinaigrette

Whole-Wheat Pasta
with Shrimp and Vegetables
and a Citrus Vinaigrette

Sliced Barbecue Beef Strip Loin

Grilled Mahi Mahi
with Lime Butter and Sweet Plantains

Seasonal Vegetables

Saffron Scented Rice Pilaf

Flatbread, Cuban Bread and Butter

Dessert:

Tres Leches, Chocolate and Caramel Flan,
and Banana-Mango Tarts

Coffee, Decaffeinated Coffee and Selection of Teas

\$63.00++ per Guest

Price based on up to 1½ hours of service

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Dinner

Plated Dinners

*All Dinner Entrée Selections are served with a Choice of:
Appetizer, Soup or Salad, Fresh Baked Bread and Butter and Dessert
Coffee, Decaffeinated Coffee and Selection of Teas*

*Appetizer Selections
(Please select one)*

Chilled Blue Lump Crab Napoleon
with Red Onion Escabèche and Avocado Cream

Tomato Carpaccio
Figs, Buffalo Mozzarella and Prosciutto
with Aged Balsamic

Antipasti

Portobello Quinoa Stack

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Dinner

Plated Dinners (cont.)

Soup and Salad Selections

(Please select either a Soup or a Salad)

Salad Selections

Bouquet of European Lettuces with Apple Fig Chutney,
Edible Flowers and Zinfandel Vinaigrette

Fresh Bibb Lettuce and Seasonal Greens
with Beets, Tomatoes and Cucumbers
Raspberry and Champagne Vinaigrette

Mesclun Greens
with Serrano Ham, Goat Cheese and Chile Candied Walnuts
Sour Dough Crostini
Passion Fruit Vinaigrette

Wedge
Carrot Ribbons, Macerated Cucumbers and Mushroom Affogato
Parmesan Crisp
Roasted Corn Cream

Soup Selections

Lobster Bisque

New England Pumpkin Apple Soup

Chicken Florentine Soup

Wild Mushroom Soup with Truffle Scented Mascarpone

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Dinner

Plated Dinners (cont.)

Entrée Selections

Porcini-dusted Seared Angus Beef Filet
with a Red Wine Demi
White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables

\$113.00++ per Guest

Spice-crusted Pan-seared Halibut
with Beurre Noisette
Lobster Risotto
Seasonal Vegetables

\$89.50++ per Guest

Grilled Marsala Chicken Breast
with Smoked Bacon and Leeks
Parmesan Extra Virgin Olive Oil Mashed Potatoes
Seasonal Vegetables

\$67.00++ per Guest

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Dinner

Plated Dinners (cont.)

Duo Entrée Selections

Seared Angus Beef Filet with Tarragon Demi
Paired with
Maine Lobster Tail
with Grand Marnier Beurre Blanc
and served with Truffle Whipped Potatoes, Fried Shallots
and Seasonal Vegetables

\$121.50++ per Guest

Beef Tenderloin with Roasted Tomato Demi
Paired with
Sautéed Chicken Breast
with Asiago Basil Cream Sauce
and served with Herb Risotto
and Seasonal Vegetables

\$101.00++ per Guest

Chicken Breast with Red Orange Sherry Jus
Paired with
Jumbo Scallops and Shrimp Brochette
with a Red Onion Shallot Compote
and served with Smashed Red Skin Potatoes
and Seasonal Vegetables

\$88.50++ per Guest

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Dinner

Plated Dinners (cont.)

Dessert Selections (Please select one)

Banana Chocolate Cream Cake with Rum Sauce

Chocolate Hazelnut Mickey Mousse Ears with Crème Anglaise

Decadent Chocolate Torte with Cognac Chocolate Sauce,
Raspberries and Whipped Cream

Caramel Cheesecake with Chocolate Sauce and Praline Crumbs

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Dinner

Market Dinner Buffet

SEAFOOD BAR

Gazpacho Soup

Quick-cured Tuna with Meyer Lemon Oil

Shrimp Cocktail: Choose either Grilled or Poached, with a Trio of Dipping Sauces
Escabèche

MARKET SALADS

Florida Tomatoes and Mozzarella with Aged Balsamic
Chopped Salad

Fire-roasted Corn, Baby Spinach and Sweet Plantain Salad

HOT ENTRÉE

Seasonal Fish with Fire Papaya and Habañero Salsa
Orange Saffron Braised Chicken

FROM THE CARVING BOARD

Roasted Strip Loin of Beef with a Pomegranate Red Wine Reduction
White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables
Rustic Breads with Butter and Spreads

Coffee, Decaffeinated Coffee and Selection of Teas

\$109.00++ per Guest

Price based on up to 1½ hours of service

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Dinner

Around the World Dinner Buffet

American Bouillabaise
with Shrimp, Scallops, Clams, Mussels, Fish,
Rich Tomato Fumé and scented with Pernod

Garde Manger Display of
Vegetables, Meats, Cheeses, Grains, Fruits and Salads

Red Wine Braised Beef Tenders
with Peppers, Onions and Tomatoes

Guava Barbecued Pork Ribs
with Roasted Root Vegetables and Plantains

Harissa Marinated Chicken Breast
with Pearl Couscous, Apricots and Toasted Almonds

Orechiette Pasta
with Baby Arugula, Artichokes, Portabello Mushrooms, Fire Roasted Tomatoes,
Eggplant and Basil Infused Olive Oil

Bread Display
Mini Baguettes, Flatbreads and Olive Loaf

Coffee, Decaffeinated Coffee and Selection of Teas

\$83.00++ per Guest

Price based on up to 1½ hours of service

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Dinner

East and West Coast Dinner Buffet

Roasted Chicken and Boniato Chowder

Bowls of Fresh Garden Greens
with Baby Lettuces and Romaine
Sliced Cucumber and Tomato Wedges
served with an Herb Vinaigrette

Whole-Wheat Pasta
with Shrimp and Vegetables
and a Citrus Vinaigrette

Sliced Barbecue Beef Strip Loin

Grilled Mahi Mahi
with Lime Butter and Sweet Plantains

Seasonal Vegetables

Saffron Scented Rice Pilaf

Flatbread, Cuban Bread and Butter

Coffee, Decaffeinated Coffee and Selection of Teas

\$54.00++ per Guest

Price based on up to 1½ hours of service

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Dinner

Plated Dinners

*All Dinner Entrée Selections are served with a Choice of:
Appetizer, Soup or Salad, Fresh Baked Bread and Butter,
Coffee, Decaffeinated Coffee and Selection of Teas*

APPETIZER SELECTIONS

(Please select one)

Chilled Blue Lump Crab Napoleon
with Red Onion Escabèche and Avocado Cream

Tomato Carpaccio
Figs, Buffalo Mozzarella and Prosciutto
with Aged Balsamic

Antipasti

Portobello Quinoa Stack

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Dinner

Plated Dinners (cont.)

SOUP AND SALAD SELECTIONS

(Please select either a Soup or a Salad)

SALAD SELECTIONS

Bouquet of European Lettuces with Apple Fig Chutney,
Edible Flowers and Zinfandel Vinaigrette

Fresh Bibb Lettuce and Seasonal Greens
with Beets, Tomatoes and Cucumbers
Raspberry and Champagne Vinaigrette

Mesclun Greens
with Serrano Ham, Goat Cheese and Chile Candied Walnuts
Sour Dough Crostini
Passion Fruit Vinaigrette

Wedge
Carrot Ribbons, Macerated Cucumbers and Mushroom Affogato
Parmesan Crisp
Roasted Corn Cream

SOUP SELECTIONS

Lobster Bisque

New England Pumpkin Apple Soup

Chicken Florentine Soup

Wild Mushroom Soup with Truffle Scented Mascarpone

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Dinner

Plated Dinners (cont.)

ENTRÉE SELECTIONS

Porcini-dusted Seared Angus Beef Filet
with a Red Wine Demi
White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables

\$103.00++ per Guest

Spice-crusted Pan-seared Halibut
with Beurre Noisette
Lobster Risotto
Seasonal Vegetables

\$79.00++ per Guest

Grilled Marsala Chicken Breast
with Smoked Bacon and Leeks
Parmesan Extra Virgin Olive Oil Mashed Potatoes
Seasonal Vegetables

\$57.00++ per Guest

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Dinner

Plated Dinners (cont.)

DUO ENTRÉE SELECTIONS

Seared Angus Beef Filet with Tarragon Demi
Paired with
Maine Lobster Tail
with Grand Marnier Beurre Blanc
and served with Truffle Whipped Potatoes, Fried Shallots
and Seasonal Vegetables

\$110.00++ per Guest

Beef Tenderloin with Roasted Tomato Demi
Paired with
Sautéed Chicken Breast
with Asiago Basil Cream Sauce
and served with Herb Risotto
and Seasonal Vegetables

\$92.00++ per Guest

Chicken Breast with Red Orange Sherry Jus
Paired with
Jumbo Scallops and Shrimp Brochette
with a Red Onion Shallot Compote
and served with Smashed Red Skin Potatoes
and Seasonal Vegetables

\$78.00++ per Guest

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