



CULINARY INSPIRATION FROM THE CHEFS AT

Walt Disney World®

EPCOT®



Epcot®

\$138.00 ++ per Guest
200 Guest minimum

\$118.00 ++ per Guest
without Dessert Station

Based on up to 2 hours of service

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 Pan Fried Green Tomato

PASTA ACTION STATION

Pasta tossed with Artichoke, Grilled Eggplant, Chickpeas,
Red Pepper, and Garlic
Cous Cous tossed with Sundried Tomato, Fresh Coriander, Feta, and Saffron Broth
Curry Grilled Flatbread and Blatjang

DESSERT ACTION STATION

Warm Chocolate Ganache Cake with Bourbon Butter Glaze
Display of Fresh Seasonal Fruits with Mango Yogurt Dip
Assorted Macarons and Biscotti's
Flambéed Cinnamon Doughnuts with Fireball Whiskey and Vanilla Ice Cream

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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 are subject to change without notice. All Prices subject to a 23% Service Charge and 6.5% Orange County Sales Tax. Effective October 2015. Expires September 2016.



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\$78.00 ++ per Guest
50 Guest minimum

\$71.00 ++ per Guest
Without Desserts

Based on up to 1 ½ hours of service

World Show Place Dinner Buffet

European Greens with Heirloom Tomatoes, Euro Cucumbers, Carrots, and Olives

Lite Red Wine Vinaigrette, and Stilton Blue Dressing

Balsamic Roasted Beets with Citrus and Shallots

Petit Penne, Broccoli, Roasted Red Pepper, and Lemon Salad

Hot Grilled Seasonal Vegetables

Potato and Caramelized Onion Gratin

Seafood Paella with Shrimp, Scallops, Crab, Mussels, Calamari,

Chorizo, Peas, Peppers, Onions, Saffron, and Rice

Burgundy Demi Braised Chicken

with Mushrooms, Pearl Onions, and Fried Parsley

Thyme-roasted Pork Loin with Apples and Brandy Jus

Crushed Peppercorn Strip Loin of Beef with Sun-dried Tomato-Tarragon Sauce

House-made Bread with Butter

Grand Marnier White Chocolate Crème Brûlée

Strawberry Trifle

Assorted Biscotti

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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\$124.00 ++ per Guest Without
Desserts

\$106.00 ++ per Guest
without Reception or Desserts

World Show Place Reception & Dinner

COCKTAIL HOUR

Antipasto Display with Variety of Meats, Cheeses, Seafood, Vegetables,
and Flatbread

Vegetarian Lentil Samosa with Mango Chutney

Pan-seared Chicken Dumplings with Ponzu Sauce

Beef and Blue Cheese Wrapped in Bacon tossed
with Sun-dried Tomato Balsamic Glaze

PLATED DINNER

Cheeses of the World Tarte Tatin

Caramelized Onion Jam, Frisée, and Extra Virgin Olive Oil

Mesclun of Greens tossed with Sun-dried Fruits, and Lite Vinaigrette Plated
Tableside Topped with Chili Spiced Buckwheat Crisps

Seared Beef Filet and Sangiovese Demi

Paired with Meyer Lemon Poached Halibut with Capers

Cauliflower Potato Puree

Grilled Asparagus and Piquillo Peppers

House-made Bread with Butter

Compressed Dark Chocolate Cake

Grand Marnier Macerated Strawberries

Pistachios Puree and Whipped Cream

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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Without Desserts

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Living Seas Dinner Buffet

PASSED CHILLED ITEMS FOR FIRST 30 MINUTES

Sea Salt Roasted Potatoes filled with Nori Greek Yogurt
Duck Confit and Raspberry Caviar Spoons
Driftwood Smoked Beef with Feta and Olives in Phyllo

SEAFOOD MARTINI STATION

Mahi Escabechee , 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
Nori Lavosh

SURF AND TURF STATION

Hot Grilled Vegetables with Sea Salt
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

Nigil's Smore's 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 Selection of Hot Teas

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Living Seas Plated Dinner

AMUSE BOUCHE

American Seasonal Sustainable Caviar with Duck Egg and Quail Egg
and Toasted Brioche

STARTER

Rich Lobster Bisque with Blue Crab Meat
Courvoisier Foam and Nori Cracker

SALAD

Romaine Hearts and Arugula tossed with Shaved Fennel,
Artichokes, and Meyer Lemon Vinaigrette
Plated tableside and topped with Sundried Tomato Ciabatta Shards

MAIN

Poached Halibut with Pea Puree and Fried Leeks
Paired with Balsamic Seared Free-Range Chicken Breast
with Parsnip, Yukon Gold Potato, Red and Gold Beet Hash

House-made Bread with Butter

FINALE

Florida Citrus and Grand Marnier Panna Cotta
Dark Chocolate Dipped Tuile

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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\$99.00 ++ per Guest
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\$91.00 ++ per Guest
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Odyssey Dinner Buffet

SOUP AND SALAD STATION

"America Influenced" California Field Greens
layered with Tomatoes and Cucumbers
Served with Lite Zinfandel Vinaigrette and Avocado Ranch Dressing
"Canada Influenced" White Cheddar Soup with Whiskey Oat Bread

ASIAN INFLUENCED STATION

Steamed Jasmine Rice
"Japan Influenced" Beef Teppanyaki

EUROPEAN STATION

"Germany Influenced" Bratwurst with Pretzel Bread and Mustard
"France Influenced" Chicken Coq Au Vin
"United Kingdom Influenced" Fried Fish with Tartar Sauce and Lemon

VEGETARIAN STATION

"Mexico Influenced" Zucchini, Tomato, Peppers, Onion,
Bean, and Corn with Cilantro
"Norway Influenced" Boiled New Potatoes with Dill
"Morocco Influenced" Merchoui Grilled Lamb Chops with Citrus Scented Cous Cous

ITALY INFLUENCED 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
Wild Berry Tarts

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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35 Guest minimum

\$88.00 ++ per Guest
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Norway Dinner Buffet

SOUP AND SALAD

Creamy Fish Soup with Carrots and Potatoes

Medley of Greens with Lite Lingonberry Vinaigrette and Lemon Yogurt Cream

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

House made Grain Bread with Butter

HOT SELECTIONS

Roasted Parsnips, Beets, Carrots, 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 Selection of Hot Teas

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Without Desserts

Norway Plated Dinner

STARTER

Salmon Gravlax with Piquant Mustard Sauce
Cage-Free Eggs, Cracked Pepper, and Caper Berries

SALAD

Heirloom Tomatoes with Sweet Peas and Micro Greens
Smoked Sea Salt and Cold Pressed Olive Oil

MAIN

Roasted Pork Tenderloin with Lingonberry Jam
Red Skin Potatoes with Dill
Stewed Cabbage with Carrots and Sweet Onions Baby Green
Beans

House-made Grain Bread with Butter

CHEESE

Jarlsburg Cheese with
Green Apples, Fried Pork Belly Crumbles, and Oat Crisp

FINISH

Warm Skol Bread Pudding with Cardamom Anglaise

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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China Dinner Buffet

SOUP AND SALAD

Chicken, Vegetable, and Mung Bean Noodle Soup
Bibb Lettuce with Micro Greens and Orchid Vinaigrette
Cucumber, Daikon, Carrot, and Edamame Salad

STIR FRY

Vegetable Fried Rice with Tofu
Fried Vegetable Spring Rolls with Chinese Mustard
Sweet and Sour Chicken with Pineapple and Pepper
Shrimp, Broccoli, and Mushroom Stir-fry

BAMBOO STEAMER AND GRILL

Pad Thai Noodles with Bok Choy
Pork Dumplings with Sweet Chili Dipping Sauce
Chicken Dumplings with Ponzu Sauce
Fragrant Fish with Cilantro Soy

CARVING

Chinese Five-Spice Barbecue Striploin of Beef with Mongolian Barbecue Sauce
Garlic Infused Turkey Breast with Sesame Aioli
Pineapple Coconut Bread

DESSERT STATION

Chocolate Mocha Bars
Caramel Flan with Mandarins
Fresh Fruit Salad with Mango Dip

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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Epcot®

\$85.00 ++ per Guest
35 Guest minimum

\$79.00 ++ per Guest
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Wonders Dinner Buffet

CHILLED SELECTIONS

Baby Green and Red Romaine Lettuces
Lite Vinaigrette, Caesar Dressing, Parmesan Cheese, and Croutons
Seafood Pasta Salad with Tarragon and Lemon
Grape Tomatoes and Mozzarella Red Wine Basil Vinaigrette

HOT SELECTIONS

Brown Sugar Glazed Rainbow Carrots garnished with Sweet Peas
Red Skin Mashed Potatoes infused with Sour Cream and Chives
Baked Sun-dried Cherry Stuffing
Deep-fried Turkey Breast with Natural Gravy
Roasted Pork Loin
Thyme Sauce and Caramelized Apples
Red Wine Demi Braised Beef
Tomatoes, Carrots, Celery, and Onion
Parker House Rolls with Butter

DESSERT STATION

Warm Peach Cobbler with Vanilla Bean Sauce
Red Velvet Cream Cheese Parfait
Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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Wonders Plated Dinner

STARTER

Seared Ahi Tuna Carpaccio

Heirloom 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

Limoncello Champagne Shooter with Lemon Sorbet and Sugared Mint

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 Red Beet Straws

House-made Grain Bread with Butter

FINISH

Sugar-dusted Warm Dark Chocolate Ganache Torte Served with Crème Anglaise
Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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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 with Oregon Blue Cheese
Sonoma Valley Goat Cheese and Zellwood Corn Polenta
Pacific Coast Salmon with Maryland Crab Sauce
Basil-seared North Carolina Free-Range Chicken Breast with Grilled Georgia Peach
Sauce
Mid-western Grass Fed Beef Medallions with Washington State Cabernet Demi
Parker House Rolls with Butter

DESSERT STATION

Key West Lime Tarts
Washington State Raspberry Crunch
Louisiana Pecan Tarts
Tennessee Bourbon Ganache Iced Chocolate Brownies

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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Reception or Desserts

American Adventure Reception & Dinner

COCKTAIL HOUR

Passed Items

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

PLATED DINNER

STARTER

New Orleans Blacked Shrimp Cocktail in Martini Glass with Lemon Served with
Brandy Aioli and Cocktail Sauce

SALAD

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

ENTRÉE

Char-grilled Mid-West 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

FINISH

American Classic Dessert
Tennessee Bourbon Glazed Dark Chocolate Donut
Petite Lattice Apple Pie
Kona Coffee Gelato

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

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French Isle Dinner Buffet

LATIN INFLUENCE

Vegetarian Black Bean Soup with Onions
Yellow Rice with Pigeon Peas and Roasted Peppers
Beef Torta with Chorizo 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, and Nuts
Served with Herb Vinaigrette
Vegetarian Corn Mush with Tomatoes
Slow-cooked Butter Chicken
Beef Bobotie with Cumin, Cloves, Coriander, Apricots, Raisins,
Apples, and Almonds

Coconut Rice Pudding with Mango and Strawberries

ITALIAN INFLUENCE

Caprese Salad with Tomato, Mozzarella, and Basil
Mushroom-filled Pasta with Artichoke Cream, Peas, and Onions
Marinara Simmered Sweet Italian Sausage with Peppers
House-made Roasted Garlic Rosemary Bread with Olive Oil

Tiramisu Bowl with Biscotti

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