

CULINARY INSPIRATION FROM THE CHEFS AT







\$35.00 ++ per Guest 25 Guest minimum

Based on up to 1 hour of service.

Sampler Dessert Buffet

Tiramisu Stemware

Chocolate Éclairs

Petite Cannolis

Rice Crispy Bon Bons

Sweet and Salty Chocolate Coffee Bites

Lemon Curd with Ruby Red Glitter

Guava Pastries

Baklava

Fresh Fruit Salad

Fruit Punch

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Dessert Party Add-on

Churro Flambé Cinnamon Sugar Churro, Butter, Spiced Rum, and Kahlua cooked-to-order Served with Vanilla Bean Ice Cream

Additional \$12.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service





\$34.00 ++ per Guest 25 Guest minimum

Based on up to 1 hour of service.

Star Dessert Buffet

White and Dark Chocolate Marble Éclairs

Mini Chocolate Custard Tarts with Toasted Marshmallow

Individual Tiramisu

Key Lime Meringue Tart

Caramel Ganache Bars with Sea Salt

Lemon Pound Cake with Berries and Whipped Cream

Fruit Punch

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Dessert Party Add-ons

Mango Flambé
Mango, Spiced Rum, Butter, and Sugar cooked-to-order
Served with Vanilla Bean Ice Cream
Additional \$14.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service

Selection of Fruits
Melons, Golden Pineapple, Grapes, Citrus, and Seasonal Berries
with Agave Honey Greek Yogurt Dip
Additional \$9.50++ per Guest (35 Guest minimum) Based on 1 hour or less of service





\$31.50 ++ per Guest 25 Guest minimum

Based on up to 1 hour of service.

Celebrate Dessert Buffet

Hand-dipped Vanilla Bean Ice Cream Served with Root Beer and Coke

Served with Chocolate Sauce, Caramel Sauce, Pineapple Sauce, Strawberry Sauce, Oreo Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies

Chocolate Fudge Brownies Bites

Assorted Cookies

Fresh Fruit Salad

Fruit Punch

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Dessert Party Add-ons

Selection of Dried Meats and Aged Cheeses

Display of Air-dried Meats and Aged Cheeses with Dried Fruits, Grapes, Apples,

Fruit Chutney, Nuts, Breads, and Crackers

Additional \$17.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service





\$29.50 ++ per Guest 25 Guest minimum

Based on up to 1 hour of service.

Main Dessert Buffet

Fresh Fruit Display with Biscotti and Grand Marnier Anglaise

Warm Berry Cobbler

Red Velvet Ganache Cupcake

Key Lime Mickey Tart

Fruit Punch

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Dessert Party Add-ons

Doughnuts Flambé
Doughnuts, Cinnamon, Sugar, and Whiskey Infused Cherries cooked-to-order
Served with Vanilla Bean Ice Cream
Additional \$14.00++ per Guest (35 Guest minimum)Based on 1 hour or less of service

Selection of Cheeses
Display of Artisan Cheeses with Dried Fruits, Grapes, Apples,
Fruit Chutney, Nuts, Breads, and Crackers
Additional \$15.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service





\$28.00 ++ per Guest 25 Guest minimum

Based on up to 1 hour of service.

Child Dessert Buffet

Boston Cream Cupcakes

Rice Crispy Bon Bons

Banana Cream Pie Parfaits

Strawberry Shortcake Trifle

Fruit Punch

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

Dessert Party Add-ons

Chocolate Fondue
Warm Milk Chocolate Fondue with Melons, Pineapple, Apples,
Strawberries, Marshmallows, Pretzels, and Sponge Cake
Additional \$15.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service

Ice Cream Novelties
A Variety of Disney Premium Ice Cream and Fruit Bars
Additional \$6.00++ per Guest (35 Guest minimum) Based on 1 hour or less of service