

## CULINARY INSPIRATION

 from the chefs at EPCOT
## DESSERT

## LUNCH

## DINNER

DESSERT

BUY OUT

## SERVICE

 NOTES
## Sampler Dessert Buffet

Assorted Eclairons<br>Petite Cannolis<br>Rice Crispy Bon Bons<br>Chile Chocolate Bites<br>Lemon Curd with Ruby Red Glitter<br>Chocolate Pot de Crème Tarts<br>Baklava<br>Berries with Crème Anglaise<br>Fruit Punch<br>Coffee, Decaffeinated Coffee, and a<br>Selection of Teas<br>\$41 ++ per Guest<br>25 Guest minimum

## Star Dessert Buffet

## Assorted Éclairs

Boston Cream Cupcake
Key Lime Strawberry Meringue Tart
Caramel Astro Bar
Assorted Macaroons
Fresh Fruit Platter with Passion Fruit Dip
Fruit Punch
Coffee, Decaffeinated Coffee, and a
Selection of Teas
\$40 ++ per Guest
25 Guest minimum

## DESSERT

## LUNCH

## Celebrate Dessert Buffet

## DINNER

DESSERT

BUY OUT
Hand Dipped Vanilla Bean Ice Cream served with:
Root Beer and Coke
Chocolate, Caramel, Pineapple, and Strawberry Sauces Oreo Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and J immies

Chocolate Brownies

## Assorted Cheesecakes

## Fresh Fruit Salad

Fruit Punch
Coffee, Decaffeinated Coffee, and a Selection of Teas
\$37 ++ per Guest
25 Guest minimum

## SERVICE NOTES

Based on up to 1 hour of service or less.

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## Main Dessert Buffet

Fresh Fruit Display with Amarula Anglaise
Assorted Cheesecakes
Cocoa Dusted Red Velvet Cupcake
Key Lime Mickey Tart
Toasted Almond Cookies
Fruit Punch
Coffee, Decaffeinated Coffee, and a Selection of Teas
\$34++ per Guest
25 Guest minimum

## Young at Heart Dessert Buffet

Chocolate Hazelnut Spread Stuffed Chocolate Bundt Cake

Crisped Rice Bon Bons
Orange Creamsicle Tart
Strawberry Shortcake
Assorted Cookies
Fruit Punch
Coffee, Decaffeinated Coffee, and a Selection of Teas
\$33 ++ per Guest
25 Guest minimum

## Culinary Inspiration <br> from the chefs at

Based on 1 hour or less of service. on which food items 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 $24 \%$ Service Charge and $6.5 \%$ Sales Tax

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Culinary Inspiration
from the chefs at

## Dessert Enhancements

Churro Flambé
Cinnamon Sugar Churro, Butter, Rum, and Kahlua cooked to order
Served with Vanilla Bean Ice Cream
Additional \$15 ++ per Guest
35 Guest minimum
Mango Flambé
Mango, Pineapple, Rum, Butter, and Sugar cooked to order Served with Vanilla Bean Ice Cream

Additional \$17++ per Guest
35 Guest minimum
Selection of Dried Meats and Aged Cheeses
Displayed with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads, and Crackers
Additional \$25 ++ per Guest
35 Guest minimum
Donuts Flambé
Doughnuts, Cinnamon, Sugar, and Fireball Whiskey Infused Cherries cooked to order Served with Vanilla Bean Ice Cream

Additional \$17++ per Guest
35 Guest minimum
Selection of Cheeses
Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads, and Crackers Additional \$19 ++ per Guest

35 Guest minimum
Chocolate Fondue
Warm Milk Chocolate Fondue with Melons, Pineapple, Apples, Strawberries, Marshmallows, Pretzels, and Sponge Cake Additional \$19 ++ per Guest

35 Guest minimum
Based on up to 1 hour of service or less.
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 direction on which food items 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 $24 \%$ Service Charge and 6.5\% Sales Tax.

## BANQUET/ CONVENTION POLICIES

## LUNCH

## SERVICE NOTES

