



CULINARY INSPIRATION

from the chefs at

EPCOT®

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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

*Fontina Spinach Stuffed Chicken Breast with Mushroom Risotto,
Sundried Tomato Cream & Prosciutto Crisp*

PASTA ACTION STATION

*Pasta tossed with Artichoke, Grilled Eggplant, Chickpeas, Red Pepper, and Garlic Couscous tossed
with Sundried Tomato, Fresh Coriander, Feta, and Saffron Broth*

Curry Grilled Flatbread and Blatjang

DESSERT ACTION STATION

Individual Warm Chocolate Ganache Cake with Bourbon Butter Glaze

Martini Glasses of Berries with Chantilly Cream and Thyme Lemon Biscotti

Flambéed Cinnamon Cronies with Fireball Whiskey and Vanilla Ice Cream

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$149 ++ per Guest

\$129++ per Guest without Dessert Station

200 Guest minimum

Based on up to 2 hours of service.

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All Prices Subject to a 24% Service Charge and 6.5% Sales Tax.

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World Show Place Dinner Buffet

European Greens with Organic Tomato, Euro Cucumbers, Carrots, and Olives with Lite Red Wine Vinaigrette and Stilton Blue Dressing

Balsamic Roasted Beets with Citrus and Shallots

Cauliflower, Boiled Egg, and Green Pea Salad

Sliced Eggplant and Tomato with Peppers, Basil, and Oregano

Green Beans with Pine Nuts

Potato and Caramelized Onion Gratin

Seafood Paella with Shrimp, Scallops, Crab, Mussels, Calamari, Spicy Sausage, Peppers, Onions and Annatto Rice

Burgundy Demi Braised Chicken with Mushrooms, Pearl Onions, and Fried Parsley

Crushed Peppercorn Strip Loin of Beef with Sundried Tomato Tarragon Sauce

Assorted Rolls with Butter

Flourless Chocolate Cake with Chocolate Ganache

Strawberry Trifle

Thyme Lemon Biscotti

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$86 ++ per Guest

\$79 ++ per Guest without Desserts

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World Show Place Reception & Dinner

COCKTAIL HOUR

Antipasto Display with Variety of Meats, Cheeses, Vegetables, and Flatbreads

Chicken Empanada with Salsa Verde

Pan Fried Vegetable Dumpling with Ponzu Sauce

Seafood Cake with Lobster, Crab, and Corn Sauce

PLATED DINNER

Cheeses of the World Tarte Tatin with Caramelized Onion Jam, Frisée, and Extra Virgin Olive Oil

Mesclun of Greens tossed with Sundried Fruits, Green Apple, and Lite Vinaigrette plated tableside and topped with Chili Spiced Lo Mein Crisps

Seared Beef Filet and Red Wine Demi paired with Meyer Lemon Roasted Halibut with Capers, Cauliflower Potato Puree, Grilled Asparagus, and Piquillo Peppers

French Rolls with Butter

Chocolate Mickey "Mouse" Domes

Fresh Berries and Whipped Cream

Coffee, Decaffeinated Coffee, and Selection of Hot Teas

\$145 ++ per Guest

\$136++ per Guest Without Desserts

\$117++ per Guest without Reception and Desserts

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Living Seas Dinner Buffet

PASSED CHILLED ITEMS FOR FIRST 30 MINUTES

Blistered Artichoke with Cheese and Piquillo Pepper

Duck Confit and Raspberry Caviar Spoons

Driftwood Smoked Beef with Feta and Olives in Phyllo

SEAFOOD MARTINI STATION

Mahi Escabeche 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

Sea Salted Crackers

SURF AND TURF STATION

Hot Grilled Vegetables

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

“Shark Bait” Blondie Bars

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 a Selection of Teas

\$133 ++ per Guest

\$123 ++ per Guest without Dessert Station

50 Guest minimum

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Living Seas Plated Dinner

AMUSE BOUCHE

Compressed Watermelon with Prosciutto Chip, Flower Petals, and Blue Curacao

STARTER

Rich Lobster Bisque with Blue Crab, Roasted Corn, Brandy Foam, and Chives

SALAD

Romaine Hearts, Watercress and Arugula tossed with Shaved Fennel, Artichokes, and Meyer Lemon Vinaigrette plated tableside and topped with Sundried Tomato Ciabatta Crisps

MAIN

Oven Poached Halibut with Pea Purée and Fried Leeks paired with Balsamic Seared Free-Range Chicken Breast with Sweet and Yukon Gold Potato, Parsnip, and Red Beet Hash

French Rolls with Butter

FINALE

Dory's Dome

Jack Daniels Mousse, Egg Custard, and Black Crispy Pearls

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$132 ++ per Guest

\$123 ++ per Guest without Desserts

50 Guest minimum

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Odyssey Dinner Buffet

SOUP AND SALAD STATION

"Canada Influenced" White Cheddar Soup

"America Influenced" California Field Greens layered with Tomatoes and Cucumbers Served with Lite Zinfandel Vinaigrette and Avocado Ranch Dressing

"Mexico Influenced" Black Bean Corn Salad

"Morocco Influenced" Curry Flatbread with Roasted Red Pepper Hummus

ACROSS THE POND STATION

"Norway Influenced" Roasted Root Vegetable Salad

"Germany Influenced" Cabbage and Lentil Salad

"France Influenced" Chicken Coq Au Vin

"United Kingdom Influenced" Fried Fish with Tartar Sauce and Lemon

ASIAN INFLUENCED STATION

Asian Vegetable Slaw

Steamed Jasmine Rice

"China Influenced" Steamer Basket of Vegetable Dumplings with Ponzu Dipping Sauce

"Japan Influenced" Beef Teppanyaki

ITALY INFLUENCED ACTION STATION

Cheese Tortellini with Alfredo Cream and Peas

Petit Penne Pasta with Roasted Garlic Marinara

Focaccia Bread and Olive Oil

DESSERT STATION

Assorted Macarons

Variety of Cheesecake Bites

Chocolate Pot de Crème Tarts

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$110 ++ per Guest

\$101 ++ per Guest without Dessert

50 Guest minimum

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Norway Dinner Buffet

SOUP AND SALAD

Creamy Potato Leek Soup

Medley of Greens with Lite Ligonberry Vinaigrette and Lemon Yogurt Cream

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

Sea Salted Lavosh Cracker

HOT SELECTIONS

Roasted Root Vegetables and Green Beans

Egg Noodles 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 a Selection of Teas

\$108++ per Guest

\$100++ per Guest without Desserts

35 Guest minimum

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China Dinner Buffet

STATION ONE

Bibb Lettuce with Micro Greens and Orchid Vinaigrette
Shrimp, Broccoli, and Mushroom Salad
Vegetable Fried Rice with Tofu
Fried Vegetable Spring Rolls with Plum Sauce
Sweet and Sour Chicken with Pineapple and Pepper

STATION TWO

Lo Mein Noodle Salad
Asian Vegetable Medley
Vegetable Dumplings with Ponzu Sauce
Sticky Pork Shanks with Sesame Seeds and Green Onions
Fragrant Fish with Cilantro

CARVING STATION

Chinese Five Spice Striploin of Beef
Mongolian Barbecue Sauce

DESSERT STATION

Stuffed Chocolate "Panda Paws"
Green Tea Rice Pudding with Lemon Honey Pearls
Fresh Fruit Salad with Mandarins
Coffee, Decaffeinated Coffee, and a Selection of Teas

\$119 ++ per Guest

\$110 ++ per Guest without Dessert Station

50 Guest minimum

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Wonders Dinner Buffet

CHILLED SELECTIONS

Romaine and Radicchio Lettuces with Lite Italian and Caesar Dressings, Parmesan Cheese, and Croutons

Seafood Pasta Salad with Tarragon and Lemon

Grape Tomatoes and Mozzarella with Red Wine Basil Vinaigrette

HOT SELECTIONS

Brown Sugar Glazed Carrots garnished with Sweet Peas

Smashed Potatoes infused with Sour Cream and Chives

Baked Sundried Cherry Stuffing

Deep-fried Turkey Breast with Natural Gravy

Roasted Pork Loin with Thyme Sauce and Caramelized Apples

Red Wine Demi Braised Beef with Tomatoes, Carrots, Celery, and Onion

Parker House Rolls with Butter

DESSERT SELECTIONS

Warm Old-Fashioned Chocolate, Raspberry, and Pineapple Dump Cake

with Hand Dipped Vanilla Ice Cream

Toasted Almond Cookies

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$94 ++ per Guest

\$88 ++ per Guest without Dessert

35 Guest minimum

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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

Sonoma Valley Goat Cheese Zellwood Corn Polenta

Pacific Coast Salmon with Maryland Crab Sauce

Basil Seared North Carolina Chicken Breast with Roasted Georgia Peach Sauce

Midwestern Grass Fed Beef Tenderloin with Cabernet Demi

Parker House Rolls with Butter

DESSERT STATION

Key West Lime Tarts

Flourless Chocolate Cake with Washington State Raspberry Sauce

Green Apple, Watermelon and Berry Salad

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$113 ++ per Guest

\$105 ++ per Guest without Dessert Station

35 Guest minimum

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American Adventure Reception & Plated Dinner

COCKTAIL HOUR

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

PLATED DINNER

Starter

New Orleans Blackened Shrimp Cocktail in Martini Glass with Lemon and served with Cocktail Sauce

Salad

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

Entrée

*Char Grilled Midwest 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

Parker House Rolls with Butter

Finish

Tennessee Bourbon Ganache Stuffed Chocolate Bundt Cake

Warm Berry Buckle and Country Cream

Coffee, Decaffeinated Coffee, and a Selection of Teas

\$154 ++ per Guest

\$144 ++ per Guest without Dessert

\$124 ++ per Guest without Reception or Dessert

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BANQUET/CONVENTION POLICIES



Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 24% and 6.5%, respectively) will be added to all food and beverage costs. The service charge is taxable. All prices are quoted per person unless otherwise indicated.

An additional service charge of \$75.00 will be applied to each meal function with a guarantee of 19 or fewer attendees.

We must receive a final guarantee of attendance for Food and Beverage, Disney Institute Programming, Golf and Recreational Activities at least 72 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Sunday, Monday or Tuesday). If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21. Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

Labor Charge:

A Bartender Fee of \$150+ per bar will be applied for all Bars. For every \$500 in bar sales (1) Bartender Fee is waived.

Additional bartenders can be requested for a service fee of \$150+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$120+ per cashier for up to four hours will be applied. Every \$500 in bar sales (1) Cashier Fee is waived.

The number of cashiers required for an event will be determined by catering operations.

Outdoor Functions:

The decision to move an outdoor event to an indoor location (if available) will be made five hours before the event start time based on various factors including, but not limited to, the complexity of the event, prevailing weather conditions, and the local forecast. Disney will make this decision in the exercise of its sole discretion.

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