



## CULINARY INSPIRATION

*from the chefs at*

**WALT DISNEY** World®

# DINNER

BREAKFAST

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## Market Dinner Buffet

### **SEAFOOD BAR**

*Gazpacho Soup Garnished with Lump Crab  
Quick-cured Tuna with Meyer Lemon Oil  
Shrimp Cocktail Display with Cocktail Sauce,  
Spicy Cajun Rémoulade, and Lemon Wedges  
Mixed Seafood with Lime Vinaigrette*

### **MARKET SALADS**

*Florida Tomatoes and Mozzarella with Aged  
Balsamic  
Hydro Mixed Greens with Herb Country Cream  
and Low-fat Vinaigrette  
Fire Roasted Corn, Baby Spinach, and Sweet  
Plantain Salad*

### **HOT ENTRÉE**

*Seasonal Fish with Mango and Habañero Salsa  
Orange-saffron Chicken Breast*

### **FROM THE CARVING BOARD**

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

### **DESSERT:**

*Roasted White Chocolate and Espresso Pave  
Assorted Macarons  
Lemon Cream with Fresh Raspberries*

*Coffee, Decaffeinated Coffee, and Selection of Teas*

**\$140 ++ per Guest**

**\$130 ++ per Guest without Dessert**

**Price based on up to 2 hours of service. Dinner Buffet must be ordered for the Entire Group.**

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.

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## Around the World Dinner Buffet

*American Bouillabaisse scented with Pernod with Shrimp, Scallops, Clams, Mussels, and Fish in a Rich Tomato Fumé*

*Mezze Display to include: Vegetables, Meats, Cheeses, Ancient Grains, Fruits, and Salads*

*Roasted Mojo Pork Loin with Fried Plantains*

*Braised Thai Beef Short Rib Rendang*

*Moroccan-spiced Marinated Chicken*

*Gingered Jasmine Rice and Kimchee Slaw*

*Pearl Couscous, Apricots, and Toasted Almonds*

*Pasta with Baby Arugula, Artichokes, Portobello Mushrooms, Fire-roasted Tomatoes, Eggplant, and Basil-infused Olive Oil*

*Herb Grilled Vegetables*

*Bread Display to include: Baguettes, Flatbreads, and Olive Tapenade*

### **DESSERT:**

*Tiramisù*

*Seasonal Fruit Tart*

*Lemon Chiffon Pavé*

*Coffee, Decaffeinated Coffee, and Selection of Teas*

**\$107 ++ per Guest**

**\$97 ++ per Guest without Dessert**

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## Global All American Dinner Buffet

*Fresh Garden Greens, Arugula, Watermelon, Goat Cheese, Raspberry Pickled Red Onion, and Light Vinaigrette*

*Roasted Cauliflower, Green Pea, and Cage-free Hard-boiled Egg Salad*

*Baby Green Beans with Mushrooms*

*Creamy Organic White Grits with Fire Roasted Sweet Corn*

*Sautéed Shrimp with Spicy Sausage, Tomato, Okra, and Cilantro*

*Lightly Breaded Yard Bird with Pepper Jam*

*Slow-cooked Tender Pot Roast with Red Wine Gravy*

*Smashed Potatoes infused with Sour Cream and Green Onions*

*Parker House Rolls with Butter*

### **DESSERT:**

*Apple Pie with Vanilla Bean Panna Cotta*

*Red Velvet Cake with Cream Cheese Icing*

*Peanut Butter S'mores*

*Coffee, Decaffeinated Coffee, and Selection of Teas*

**\$89 ++ per Guest**

**\$79 ++ per Guest without Dessert**

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## Disney Parks Inspired Food Stations

### ***Cone Station***

***The Hollywood Brown Derby*** Cobb Salad served with Blue Cheese and Derby Dressings  
***Italy*** Antipasto Cone with Meats, Cheeses, and Vegetables  
***Conservation Station*** Greens with Dried Fruits

### ***Create Your Own Mini Sub Station***

Soft Parker House Rolls  
***The Magic Carpets*** Mild Spiced Falafel with Cucumber Yogurt, Tomato, and Peppers  
***Mama Melrose*** Mixed Grill Meatballs with Marinara and Parmesan  
***Columbia Harbor House*** Seafood Cake with Tartar Sauce  
***Typhoon Lagoon*** Sea Salted Potato Chips

### ***Small Bites Station***

***China*** Pan-fried Vegetable Dumplings with Ginger Soy Sauce  
***Tusker House*** Spicy Vegetable Samosa with Mango Chutney  
***Adventureland*** Cheeseburger Spring Roll with Special Sauce  
***Star Tours*** Chicken Satay Sabers with Torched Peach Barbecue

### ***Chef Attended Action Stations***

***Morocco*** Couscous with Dried Fruits  
***Tony's Town Square*** Roasted Cauliflower Lasagna  
***Tiffins*** Charmoula Lamb Chops with Tomato Mint Chutney  
***Tom Sawyer Island*** Shrimp or Braised Greens and Grits served with Herb Crisp  
Coffee, Decaffeinated Coffee, and Selection of Teas

***\$150 ++ per Guest***

***Price based on up to 2 hours of service. Minimum of 100 Guests.***

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## Plated Dinner

*All Dinner Entrée Selections are served with:  
Appetizer, Salad, Warm Rolls and Butter, and Dessert  
Coffee, Decaffeinated Coffee, and Selection of Teas*

### **APPETIZER SELECTIONS**

*(Please Select One)*

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

*Room Temperature Artisan Cheese Tart complimented with Frisée, Balsamic Reduction,  
and Extra Virgin Olive Oil*

*Basil Infused Compressed Watermelon, Manchego Cheese, Oven Dried Prosciutto, and Marcona Almonds*

*Creamy Lobster Bisque with Sweet Corn, Cognac Cream, and Chives*

*Roasted Tomato Soup with Fresh Dill and Hand Passed Grilled Raclette Cheese Crouton*

### **SALAD SELECTIONS**

*(Please Select One)*

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

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

*Mesclun Greens with Serrano Ham, Goat Cheese, and Chile Candied Walnuts served with Sourdough  
Crostitini and Passion Fruit Vinaigrette*

*Wedge Salad Blue Cheese and Bacon Brittle served with Buttermilk Ranch Dressing*

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## Plated Dinner

### ENTRÉE SELECTIONS

*Porcini-dusted Seared Grass Fed Beef Filet with a Red Wine Demi, Lobster Mashed Potatoes, and Seasonal Vegetables*

*\$138 ++ per Guest*

*\$130 ++ per Guest without Dessert*

*Oven-roasted Florida Grouper alla Puttanesca with Citrus Pecan Couscous and Seasonal Vegetables*

*\$108 ++ per Guest*

*\$100 ++ per Guest without Dessert*

*Roasted French-cut Chicken with White Cheddar Truffle Macaroni and Cheese and Seasonal Vegetables*

*\$90 ++ per Guest*

*\$82 ++ per Guest without Dessert*

### DUO ENTRÉE SELECTIONS

*Seared Grass Fed Beef Filet with Tarragon Demi paired with Maine Lobster Tail with Grand Marnier Butter Sauce served with Truffle Whipped Potatoes and Seasonal Vegetables*

*\$145 ++ per Guest*

*\$137 ++ per Guest without Dessert*

*Braised Beef Short Rib paired with Oven-roasted Chicken Breast with Basil Jus, Marble Potatoes, and Seasonal Vegetables*

*\$120 ++ per Guest*

*\$112 ++ per Guest without Dessert*

*Seared Chicken Breast Paired with Jumbo Scallops and Shrimp Brochette with a Red Orange Shallot Sauce, Herb Grain Pilaf, and Seasonal Vegetables*

*\$107 ++ per Guest*

*\$99 ++ per Guest without Dessert*

### DESSERT SELECTIONS

*(Please select one)*

*Chocolate Mickey "Mousse" Ears with Crème Anglaise*

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

*New York-style Cheesecake with Seasonal Berries and Fruit Coulis*

*Chocolate Peanut Butter Gianduja Cake with Pretzel Crumble and Angel Food with White Chocolate Panna Cotta*

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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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