



CULINARY INSPIRATION

from the chefs at

WALT DISNEY World®

LUNCH



Thoughtfully Sourced Lunch Buffet - Sunday

*Locally Sourced Lettuces, Arugula, Toasted Sunflower Seeds, Dried Golden Raisins,
and Crumbled Goat Cheese with a Cranberry and Citrus Vinaigrette*

Tomato and Asparagus Salad with Slivered Red Onion, Fresh Chopped Basil and Tarragon Vinaigrette

South Florida Organic Green Beans with Toasted Almonds, Slivered Onions and Red Bell Peppers

Oven Roasted Red Skin Potatoes and Pearl Onions tossed in Fresh-chopped Thyme, Garlic, and Olive Oil

Naturally Raised Chicken with Cilantro and Citrus

Sustainably Sourced Sweet and Smoky Verlasso Salmon

Multigrain Rolls and Butter

DESSERT:

Flan with Seasonal Berries

Chocolate and Coconut Cake with Salted Caramel Ganache

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

\$62 ++ per Guest

\$57 ++ per Guest on Sunday

Price based on up to 1½ hours of service. Lunch 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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Floridian Lunch Buffet - Monday

Arugula Salad with Watermelon, Smoked Blackberry, Feta Cheese, and Citrus Vinaigrette

Sugared Beets and Citrus with Watercress

Truffle-infused Quinoa with String Beans, Baby Radish, and Fennel Shavings

Roasted Seasonal Vegetables with Smoked Sea Salt

Au Gratin Potatoes

Oven-baked White Fish with Braised Leeks in a Tomato Nage

Slow-braised Beef Bordelaise

Chick Pea Fritters with Warm Caponata, Parsley Coulis, and Roasted Pine Nuts

Assorted Rolls and Butter

DESSERT:

Key Lime Custard with Whipped Cream

Opera Cake

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

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Barbecue Lunch Buffet - Tuesday

Mixed Greens with Balsamic Vinaigrette and Roasted Pepper Ranch Dressing

Sweet Cream Cole Slaw

Southern-style Potato Salad

Grilled Seasonal Vegetables with a splash of Smoked Olive Oil

Vegetarian Campfire Chili

Grilled Boneless Chicken Breasts and Thighs with Roasted Peach Coulis

Fire-roasted Vegetable Cake served with a Chipotle Succotash

Low and Slow Smoked Pulled Pork

Served with a Selection of Barbecue Sauces:

Bold and Spicy Texas-style and Tangy Mustard and Vinegar Carolina-style

Fresh Cornbread and Honey Butter

DESSERT:

Salted Caramel Cookie Bars

Assorted Sliced Fresh Melon

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

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New England Lunch Buffet - Wednesday

Lobster Bisque

*Hearts of Romaine and Iceberg with Cucumbers, Tomatoes, Carrots, Red Onions,
Hard-boiled Eggs, Toasted Pumpkin Seeds, Shredded Cheddar Cheese, and Croutons
served with Buttermilk Ranch, Strawberry Vinaigrette, and Light Herb Vinaigrette*

Farro Salad with Raisins, Sun-dried Cranberries, Toasted Almonds, Lemon Thyme Vinaigrette

Seasonal Vegetables

Roasted Baby New Potatoes

Yankee Braised Pot Roast

Herb Panko Crusted Cod

Roasted Cauliflower Lasagna

Parker House Rolls with Butter

DESSERT:

Boston Cream Pie

Strawberry Shortcake

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

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Italian Lunch Buffet - Thursday

Minestrone Soup

Caesar Salad with Hearts of Romaine, Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Bocconcini, Tomato, and Basil Salad

Olive Oil Grilled Seasonal Vegetables

Rosemary Garlic Potatoes

Penne Pasta with White Beans, Artichokes, and Roasted Red Peppers

Baked Seasonal Fish with Lemon and Capers

Sautéed Boneless Chicken Marsala with Roasted Mushrooms

Focaccia Bread with Pesto

DESSERT:

Tiramisù

Fresh Berries with Almond Cookies

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

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Asian Lunch Buffet - Friday

Lettuce Leaves with Pink Orchid Vinaigrette and Ginger Dressing

Asian Noodle Salad with Toasted Sesame

Seasonal Stir-fry Vegetables

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Vegetable Fried Rice with Edamame

Beef and Broccoli Teriyaki

Seasonal Fish with Bok Choy, Basil, and Mushrooms

Hard Rolls with Butter

DESSERT:

Coconut Tapioca Pudding with Mango and Papaya

Five-spice Chocolate Steamed Cake

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

\$62 ++ per Guest

\$57 ++ per Guest on Friday

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Mexican Lunch Buffet - Saturday

Southwestern Tossed Salad served with Cilantro Low-fat Ranch Dressing and Serrano Vinaigrette with Crispy Tortilla Chips on the Side

Fire-roasted Corn Salad with Spinach, Charred Tomatoes, and Queso Fresco

Beef and Chicken Fajitas with Bell Peppers and Onions served with Warm Flour Tortillas

Condiments to include: Sour Cream, Salsa, Guacamole, Cheddar Cheese, Diced Tomato, Shredded Lettuce, and Jalapeños

Refried Beans

Mexican Rice

Jalapeño Corn Bread

DESSERT:

Churros with Chocolate Dipping Sauce

Tres Leche Cake

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and a Selection of Hot Teas

\$62 ++ per Guest

\$57 ++ per Guest on Saturday

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Soup, Salad, and More Buffet

Tomato Florentine Soup with Olive Oil and Sea Salt Ciabatta Crisps

Garden Salad with Tomatoes, Cucumbers, Carrots, and Olives served with Roasted Corn Ranch and Low-fat Vinaigrette

Marinated, Grilled, and Chilled Balsamic Garden Vegetables

Tuna Salad

Platters of Deli Meats to Include:

*Slow-roasted Turkey, Tavern-style Deli Ham, Sliced Roast Beef, and Air-dried Salami
Assorted Sliced Cheeses, Tomatoes, Onions, Pickles, and Lettuce*

Stone Ground Mustard, Horseradish Cream, and Mayonnaise

Assorted Rolls, Sliced Breads, and Flour Tortillas

DESSERT:

Seasonal Cut Fruit

Assorted Miniature Cheesecake Bites

Coffee, Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Teas

\$50 ++ per Guest

Optional Hot Sandwich Enhancement:

Panini with Applewood Smoked Bacon, Smoked Gouda, Goat Cheese and Tomato Onion Jam on Ciabatta

\$7 ++ per Guest

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Plated Lunch

*All Lunch Entrée Selections are served with Starter, Warm Bread and Butter, and Dessert
Includes Coffee, Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas*

STARTERS

(Please select one)

Roasted Tomato Bisque

Beef Barley Soup

New England Clam Chowder

Vegetable Minestrone

*Traditional Caesar Salad with Romaine,
Parmesan, Herb Croutons, and Classic Caesar
Dressing*

*Greek Salad with Olives, Cucumbers, Tomatoes,
and Feta Cheese with Red Wine and Oregano
Vinaigrettes*

*Garden Salad with Seasonal Greens, Carrots,
Tomatoes, and Cucumbers with Herb Country
Cream*

*Caprese Salad with Tomatoes, Mozzarella,
Olives, Basil, Olive Oil, and Balsamic*

ENTRÉE SELECTIONS

(Please select one)

Seasonal Sustainable Fish

Multigrain Pilaf

Seasonal Vegetables

\$58 ++ per Guest

Roasted French-cut Chicken Breast

Caramelized Shallot Velouté with Applewood

Smoked Bacon

Whipped Potatoes

Seasonal Vegetables

\$53 ++ per Guest

DESSERT SELECTIONS

(Please select one)

Pistachio-Mascarpone Cheesecake

Florida Key Lime Pie with Raspberry Coulis

Angel Food Cake with Seasonal Fresh Berries

*Chocolate Mickey "Mousse" Ears with Crème
Anglaise*

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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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