

MENU
&
PLANNING
eat, drink & be "married"

rehearsal dinner buffet menus

Tiana's Barbecue on the Bayou

Dinner Buffet Menu

- + Crisp Iceberg Wedge, Toy Box Tomatoes, Bacon, Pickled Egg, Poached Apples, Cheddar, Smokey Blue Cheese, Candied Pecans Served with an Array of Dressings
- + Grilled Sweet Potato Salad with Mustard Vinaigrette
- + Louisiana Bourbon Roasted Chicken Breast
- + Root Beer Sassafras Barbecue Braised Pulled Pork
- + Blackened Grilled Shrimp Skewers
- + Tilamook and Bacon Mac-n-Cheese Bites
- + Grilled Sweet Corn on the Cob
- + Tabasco, Butter, and Parmesan Cheese
- + Honey Cornbread, Garlic Bread and Parker House Rolls
- + Peach Cobbler
- + Chocolate Pecan Pie
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$75++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

The Many Adventures of Herbie

Dinner Buffet Menu

- + Field Greens Salad, Cranberries, Almonds and White Balsamic Vinaigrette
- + "San Francisco" Sourdough with Spinach and Artichoke Fondue
- + "Buffalo" Chicken Spring Roll with Blue Cheese and Celery
- + "San Antonio" Chili-stuffed Potato Skins served with Sour Cream and Jalapeños
- + Meatball Marinara served in Hard Chicago Rolls and Parmesan Cheese

Carved to Order:

- + "Raleigh" Deep-fried Turkey Breast
- + "Virginia" Fresh Baked Ham
- + Accompaniments include Sriracha Avocado Aioli, Herb Mayonnaise, Grain Mustard and Applesauce

Desserts

- + "Washington State" Apple Cobbler served warm with Vanilla Sauce
- + "New York" Style Cheesecake with Strawberry Sauce
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$68++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

Figaro's Italian Feast

Dinner Buffet Menu

- + Classic Caesar Salad with Croutons, Shaved Reggiano & Caesar Dressing
- + Freshly Prepared Seasonal Vegetables
- + Eggplant Parmesan with Marinara
- + Penne Pasta and Handmade Meatballs
- + Pan-seared Chicken with Crispy Prosciutto, Asiago Cheese and Balsamic Mushrooms
- + Pan Seared Salmon with Lemon, Capers and a Rosemary Fume
- + Ciabatta and Focaccia Bread with Herb-infused Olive Oil and Butter

From the Bakery:

- + Italian Citrus Cake with Almonds
- + Tiramisu
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$63++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

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children's menu

Donald Duck

Plated Dinner Menu

First Course

- + Fresh Fruit Cup with Mickey Watermelon

Second Course

- + Mickey-roni & Cheese

Entrée

- + Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Grilled Steak Skewers with Chef's Selection of Fresh Veggies

\$31++ per Guest

Optional Kids' Dessert Enhancement

- + Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms

Additional \$9++ per Guest

- + Mickey-shaped Chocolate-covered Crisped Rice Treat

Additional \$5++ per Guest

Buffet Dinner

- + Children can partake in the existing buffet menu at half of the adult price.

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design your own brunch menu

Tinker Bell's Cocktail Hour

- + Fresh Fruit Display with Honey Yogurt Dip
- + Smoked Salmon Served with Red Onion, Eggs, Capers, Cream Cheese, Caviar, Dill and Bagel Crisps
- + Caprese Crostini
- + Chef's Selection of Breakfast Breads and Pastries

Create Your Own Buffet with Accompaniments & Egg Cookery Station

\$88++ per Guest

Price based on up to 1½ hours of service
(Minimum of 20 Guests)

Briar Rose Cocktail Hour

- + Yogurt Parfait
- + Premium Cheese Display with Grapes, Crackers and Baguette
- + Chef's Selection of Breakfast Breads and Pastries

Create Your Own Buffet with Accompaniments & Egg Cookery Station

\$78++ per Guest

Price based on up to 1½ hours of service
(Minimum of 20 Guests)

1. Choose Two of the Following Items:

- + Oven Roasted Yukon Gold Potatoes with Braised Fennel and Parmesan Cheese
- + Cheddar Cheese Shredded Potato Gratin
- + Penne Pasta with Cognac Cream Sauce, Artichoke and Green Peas
- + Pasta With Wild Mushrooms, Roasted Tomato Confit, Spinach, And Asiago Cream Sauce

2. Choose One of the Following Items:

Additional \$5++ per guest enhancement to turn into Chef Action Station

- + Mickey Waffle Bar With Seasonal Berries, Warm Fruit Compote, Maple Syrup and Whipped Cream
- + Wild Berry And Grand Marnier Cream Cheese Crepes
- + Brioche French Toast With Caramelized Bananas Foster And Whipped Cream

3. Choose One of the Following Items:

- + Maple Glazed Pork Sausage
- + Hardwood Smoked Bacon
- + Turkey Sausage Links

Egg Cookery Station

- + Made-to-Order Omelets: Choice of Shrimp, Cheddar Cheese, Ham, Peppers, Onions, Mushrooms, Goat Cheese, Spinach, Salsa and Egg Substitute

4. Choose Two of the Following Items:

- + Romaine Lettuce with Parmesan, Croûtons and Caesar Dressing
- + Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Locally Sourced Lettuce with Sunflower Brittle, Golden Raisins, Crumbled Chevre with Choice of Cranberry or Lemon Herb Vinaigrette
- + Sugared Beets and Citrus with Watercress
- + Truffle Infused Quinoa with String Beans, Baby Radish, and Fennel Shavings

5. Choose Two of the Following Items:

- + Grilled Chicken with Wild Mushroom Ragout and Pinot Reduction
- + Glazed Citrus Salmon With Olive Gremolata and Rosé Beurre Blanc
- + Maple Ginger Lacquered Roast Pork Lion With Fig Compote
- + Mini Plant Based Impossible Loafs with Sautéed Leeks and Vegan Demi
- + Pan Seared Angus Beef Medallions with Pearl Onion & Truffle Demi (+\$8 per Guest)

6. Choose One of the Following Items:

- + Seasonal Vegetable Medley
- + Petite Baby Vegetables

Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

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brunch buffet enhancements

Mimosa Bar

Assorted Juices with a Splash of Domain Ste. Michelle Brut and fruit garnish

+ JUICE SELECTIONS

Orange, Grapefruit, Tropical, and Cranberry

\$24++ per Guest

*Price based on up to 1½ hours of service
\$4++ per Guest for each additional hour*

Bloody Mary Bar

Call Svedka Vodka and Bloody Mary Mix with your choice of garnishes

+ GARNISH SELECTIONS

Celery, Cheese Cubes, Salami, Shrimp, Dill Pickles, Tabasco, Worcestershire, Lime Slices, Lemon Slices and Celery Salt

\$24++ per Guest

*Price based on up to 1½ hours of service
\$4++ per Guest for each additional hour*

Enhance your Bloody Mary Bar with Tito's Vodka

*\$28++ per Guest for 1 hour
\$5++ per Guest for each additional hour*

Mimosa & Bloody Mary Bar

Call Svedka Vodka and Bloody Mary Mix with your choice of garnishes as well as Assorted Juices with a Splash of Domain Ste. Michelle Brut and fruit garnish

+ JUICE SELECTIONS

Orange, Grapefruit, Tropical and Cranberry

+ GARNISH SELECTIONS

Celery, Cheese Cubes, Salami, Shrimp, Dill Pickles, Tabasco, Worcestershire, Lime Slices, Lemon Slices and Celery Salt

\$28++ per Guest

*Price based on up to 1½ hours of service
\$4++ per Guest for each additional hour*

Carving Station

+ Black Pepper Crusted Beef Striploin Served with Red Wine Demi, Creamy Horseradish, Assorted Rolls and Roasted Garlic Mashed Potatoes

\$28++ per Guest

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à la carte pre-reception or cocktail hour

Prince Charming's Cocktail Hour Package

Hors d'Oeuvres (select two)

- + Choice of two Hors d'Oeuvres

Display (select one)

- + Seasonal Fresh-cut Fruit with Berries and Yogurt Sauce
- + Hot Spinach and Artichoke Dip served with Pita Chips and Assorted Flatbreads
- + Seasonal from the Garden Crudités with Grilled Onion Cream

Action Station (select one)

- + Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables
- + Pasta du Jour with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze

\$62++ per Guest
Price based on *upto 1*
hour of service

FLORA

Choice of three Hors d'Oeuvres

\$37++ per Guest

FAUNA

Choice of four Hors d'Oeuvres

\$44++ per Guest

MERRYWEATHER

Choice of five Hors d'Oeuvres

\$50++ per Guest

ADDITIONAL HORS D'OEUVRES

To add more Hors d'Oeuvres to your five-choice option

\$7++ per Guest per item

Prices based on up to one hour of service

Hors d'Oeuvre Selections

(In order to maintain appropriate temperatures, hot food items should not be passed)

Hot Selections

- + Bacon-crust Beef and Blue Cheese Meatballs with Sun-dried Tomato Pesto
- + Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze
- + Beef Skewers with House-made Teriyaki Sauce
- + Cheeseburger Spring Rolls with Curry Tomato Cream
- + Chicken Satay with Thai Peanut Sauce
- + Chicken Waffle Fritter with Maple Syrup
- + Coconut Shrimp with Orange Horseradish Marmalade
- + Pigs in the Blanket with Deli Mustard
- + House-made Crab Cakes with Rémoulade Sauce
- + Mini Chicken Empanadas with Chimichurri Sauce
- + Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney
- + Spanakopita
- + Vegetable Spring Roll with Sweet Chile Sauce

Cold Selections

- + Caprese Skewers
- + Crostini With Grilled Peach, Preserved Lemon Gastrique On Whipped Ricotta
- + Korean Spiced Beef, Sesame Onion Jam in Lotus Crisp
- + Petite Lobster Clubs on Brioche Toast with Bacon, Lettuce, Cherry Tomato and Saffron Aioli
- + Pimento Cheese Deviled Egg-filled Mini Cone with Bacon, Red Pepper Jam, Candied Jalapeno and Parmesan Frico
- + Red Pepper Goat Cheese And Olive Tapenade Crostini
- + Shrimp Cocktail Bites served on an Olive Oil Bread Croûton
- + Smoked Duck with Mandarin Orange and Chili Oil

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à la carte pre-reception or cocktail hour

Enhancements

Culinary Displays

- + Deluxe Seafood Display to include Jumbo Shrimp, Sea Scallops, Crab Claws, Lemons, Limes, Cocktail Sauce and Citrus Rémoulade \$46++ per Guest
- + Jumbo Shrimp Display with Lemons, Limes, Cocktail Sauce and Citrus Rémoulade \$38++ per Guest
- + Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger \$42++ per Guest
- + Dim Sum Station to include Spring Rolls, Pot Stickers and Wontons with Assorted Sauces \$31++ per Guest
(Minimum of 25 Guests)
- + International and Domestic Cheese Display with Flatbreads and Dried Fruits \$22++ per Guest
- + Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-baked Breads \$32++ per Guest
- + Seasonal from the Garden Crudités with Grilled Onion Cream \$17++ per Guest
- + Seasonal Fresh-cut Fruit and Berries with Yogurt Sauce \$16++ per Guest
- + Warm Spinach and Artichoke Dip served with Assorted Rustic Breads \$16++ per Guest

Chef Attended Stations

- + Pasta du Jour Action Station with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze \$27++ per Guest
- + Asian Stir-fry Action Station with Korean Beef Stir-fry, Honey Garlic Chicken Stir-fry, and Vegetable Stir-fry with Vegetable Fried Rice \$28++ per Guest
- + Premium Cheese Action Station with Assorted Gourmet Cheeses Displayed with Fresh and Dried Fruits, Infused Honeys, and Fruit Pastes served with a Selection of Artisan Breads and Flat Breads \$31++ per Guest

Chefs Preparing Onstage

- + Black Pepper-crusted Beef Striploin with Red Wine Demi, Creamy Horseradish and Assorted Rolls served with Roasted Garlic Mashed Potatoes \$28++ per Guest
- + Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Cornbread Dressing and Giblet Gravy \$20++ per Guest

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buffet lunch menus

Anastasia Lunch Buffet

Cocktail Hour

- + Seasonal from the Garden Crudités with Grilled Onion Cream

Lunch Buffet Menu

- + Seasonal Mixed Greens with Vegetables, Pickled Red Onions, Sun-dried Tomato Ranch and Light Italian Vinaigrette
- + Panzanella Salad with Roasted Red Peppers, Olives, Feta, Cucumbers and Red Wine Vinaigrette
- + Array of Steamed Vegetables tossed with Sea Salt, Lemon, Cracked Black Pepper and Extra Virgin Olive Oil
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + Herb Roasted Chicken with Cabernet Jus, Garlic Roasted Tomatoes, Crispy Prosciutto and Asiago Finish

Carved to Order

- + Sea Salt and Cracked Black Pepper-Crusted Flank Steak with Green Peppercorn Brandy Demi, Horseradish Cream and Smoked Paprika Aioli

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$98++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

Drizella Lunch Buffet

Lunch Buffet Menu

- + Classic Minestrone with Asiago Basil Pesto Crostini
- + Caesar Salad, Romaine Hearts, Croûtons and Shaved Parmesan Cheese
- + Wild Mushrooms and Grilled Hearts of Palm Salad, with Prosciutto, Mache and Shaved Parmesan
- + Rosemary and Lemon Marinated Breast of Chicken with Wild Mushroom Marsala Sauce
- + Sauteed White Fish with Basil Caper and Olive Relish and Lemon Almond Cream
- + Creamy Herb Mascarpone Risotto
- + Poached Asparagus, Roasted Garlic and Sea Salt

Prepared Onstage

- + Penne Pasta Primavera. Includes Creamy Alfredo Sauce, Marinara, Fresh Vegetables and Parmesan Cheese

Accompaniments

- + Rolls, Butter and Garlic Breadsticks
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$79++ per Guest

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à la carte plated menu

all plated entrée selections are served with appetizer, salad, two sides, warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

Appetizer Selections (please select one)

- + Poached Shrimp Cocktail, Grand Marnier Cocktail Sauce, Horseradish Cream
- + Truffle-scented Poached Lobster Macaroni and Gourmet Cheeses
- + Poached Pears, Fried Smoked Gouda and Port Wine Syrup
- + Penne alla Vodka Pasta with Pancetta and Sweet Onions, Tomato Basil Cream and Pecorino Romano
- + Housemade Crab Cakes with Lemon Aioli, Shaved Fennel, and Jicama Slaw
- + Market Inspired Seasonal Soup

Salad Selections (please select one)

- + CAESAR SALAD
Plated Table-side with Parmesan and Croûtons
- + STRAWBERRY AND FRISÉE SALAD
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + GARDEN SALAD
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + COBB SALAD
Romaine, Turkey Breast, Bacon, Hard-boiled Eggs, Tomatoes, Chives, and Blue Cheese with Red Wine Vinaigrette
- + CAPRESE SALAD
Heirloom Tomato and Fresh Mozzarella Salad with Petite Basil, Pistachio Pecorino Romano Pesto, Aged Balsamic Vinegar and Extra Virgin Olive Oil

Sides (please select one starch and one vegetable)

- + Yukon Gold Potato, Applewood Bacon and Gruyère Pavé
- + Roasted Marble Potatoes with Rosemary, Thyme and Garlic
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Mushroom, Leek, Truffle Oil Bread Pudding
- + White Cheddar Baked Macaroni and Cheese
- + Jasmine Rice, Red Quinoa Pilaf with Broccoli and Carrots
- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Cauliflower Au Gratin with Gruyère and Panko
- + Baby Carrots, Tri-Color Cauliflower and Asparagus

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à la carte plated menu

Single Entrée Selections

- | | |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------|
| + Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis | \$85++ per Guest |
| + Chicken Breast Marinated with Red Wine Rosemary, Thyme with Lemon Lavender Jus | \$85++ per Guest |
| + Pan-seared Chicken Breast with Forest Mushrooms and Marsala Sauce | \$85++ per Guest |
| + Grilled Beef Tenderloin Filet with Green Peppercorn Sauce | \$105++ per Guest |
| + Pan-seared Beef Tenderloin Filet with a Roasted Tomato Sweet Onion Demi | \$105++ per Guest |
| + Braised Boneless Beef Short Ribs with Bourbon Demi | \$102++ per Guest |
| + Seared Tamari, Yuzu Glazed Salmon, Ginger Picked Cucumber and Dashi Fume | \$89++ per Guest |
| + Alaskan Halibut Filet with Lemon Garlic Roasted Tomatoes and Leeks, Saffron Fume | \$98++ per Guest |
| + Smoked Pork Tenderloin with Toasted Hazelnut and Fig Relish with Lavender Honey Jus | \$89++ per Guest |
| + White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad | \$83++ per Guest |
| + Free-form Cauliflower Lasagna with Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Spinach, and Cauliflower Bolognese | \$83++ per Guest |

Duo Entrée Selections

- | | |
|----------------------------------------------------------------------------------------------------------------------------------|-------------------|
| + Grilled Beef Tenderloin Filet with Red Wine Demi and Chicken Breast Marinated with Rosemary and Garlic served with Natural Jus | \$105++ per Guest |
| + Grilled Beef Tenderloin Filet with Red Wine Demi and Butter Poached Lobster Tail | \$115++ per Guest |

Sorbet Enhancements (Served Prior to Entrée)

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| + Illuminated Ice Carving of Cinderella's Glass Slipper Filled with Market-inspired Sorbet. Your choice of Red, Blue, Green or White Lights.
<i>(Minimum of 50 Guests)</i> | \$42++ per Guest |
| + Market-Inspired Seasonal Sorbet | \$9++ per Guest |

Dessert Enhancements

- | | |
|----------------------------------------------------------------------|------------------|
| + Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate | \$23++ per Guest |
| + Chocolate-hazelnut Mickey "Mousse" Ears with Crème Anglaise | \$19++ per Guest |
| + Mr. and Mrs. Strawberries Design Plate for your Wedding Cake | \$12++ per Guest |
| + Scoop of Ice Cream to accompany your Wedding Cake | \$6++ per Guest |
| + Sugar-free and Gluten-friendly Desserts are available upon request | Market Price |

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design your own buffet menu

All entrée selections are served with warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

CHOOSE 4 ENTRÉES, 6 SALADS & SIDES	\$126++ per Guest
CHOOSE 3 ENTRÉES, 5 SALADS & SIDES	\$112++ per Guest
CHOOSE 2 ENTRÉES, 5 SALADS & SIDES	\$94++ per Guest
CHOOSE 2 ENTRÉES, 4 SALADS & SIDES	\$86++ per Guest
ADDITIONAL SIDES & SALADS CAN BE ADDED TO YOUR MENU	\$8++ per Guest
ADD COMPOUND STYLE SALAD FROM ANY EXISTING PACKAGE MENU	\$8++ per Guest
UPGRADE ANY SALAD SELECTION TO A BUILD YOUR OWN SALAD STATION	\$6++ per Guest

Prices based on up to 1½ hours of service
(Minimum of 20 Guests)

Salads

+ CAESAR SALAD

Romaine Lettuce with Parmesan, Croûtons and Caesar Dressing

+ STRAWBERRY AND FRISÉE SALAD

Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese

+ GARDEN SALAD

Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette

+ COBB SALAD

Romaine, Turkey Breast, Bacon, Hard-boiled Eggs, Tomatoes, Chives, and Blue Cheese with Red Wine Vinaigrette

+ CAPRESE SALAD

Heirloom Tomato and Fresh Mozzarella Salad with Petite Basil, Pistachio Pecorino Romano Pesto, Aged Balsamic Vinegar and Extra Virgin Olive Oil

Sides

+ Yukon Gold Potato, Applewood Bacon and Gruyère Pave

+ Roasted Marble Potatoes with Rosemary, Thyme and Garlic

+ Wild Mushroom Risotto with Asiago and Romano Cheeses

+ White Cheddar Baked Macaroni and Cheese

+ Mushroom, Leek & Truffle Oil Bread Pudding

+ Jasmine Rice, Red Quinoa Pilaf with Broccoli and Carrots

+ Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers

+ Cauliflower Au Gratin with Gruyère and Panko

+ Baby Carrots, Tri-Color Cauliflower and Asparagus

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design your own buffet menu

The Entrées

- + Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese with Fire Roasted Tomato Coulis
- + Chicken Breast Marinated with Red Wine Rosemary and Thyme with Lemon Lavender Jus
- + Pan-seared Chicken Breast with Forest Mushrooms and Marsala Sauce
- + Grilled Beef Tender Filet with Green Peppercorn Sauce
- + Pan-seared Beef Tender Filet with Fire Roasted Tomato Sweet Onion Demi
- + Braised Boneless Beef Short Ribs with Bourbon Demi
- + Seared Tamari, Yuzu Glazed Salmon, Ginger Picked Cucumber and Dashi Fume
- + Alaskan Halibut Filet with Lemon Garlic Roasted Tomatoes, Leeks and Saffron Fume
- + Smoked Pork Loin Medallions with Toasted Hazelnut and Fig Relish with Lavender Honey Jus
- + White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad
- + Free-form Cauliflower Lasagna with Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Spinach, and Cauliflower Bolognese
- + Bowtie Chicken Carbonara with Peas, Pancetta, Parmesan Cream, Crushed Red Pepper Finish
- + Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs and Lavender Goat Cheese
- + Pasta Bolognese with Ground Beef, Mushrooms, Basil, and Ricotta Cheese

buffet enhancements

Chef's Presentation of

- + GOURMET MACARONI & CHEESE ACTION STATION \$38++ per Guest
Macaroni and Cheese with White Truffle Sauce
(Toppings Bar to include: Braised Boneless Beef Short Rib,
Lobster, Pancetta, Wild Mushrooms, Toasted Panko,
Caramelized Shallots and Early Peas)
\$39++ per Guest

- + MARTINI ACTION STATION \$20++ per Guest
Yukon Gold Potatoes, Creamy Parmesan and Champagne
Risotto, and Grown-up Truffle Macaroni and Cheese
(Toppings Bar to include: Aged Cheddar, Chive Sour Cream,
Crisp Prosciutto, Crab Gremolata, and Lobster Meat)

- + Oven-roasted Turkey Breast with Cranberry
Mayonnaise, Stone Ground Mustard and Assorted Rolls
served with Cornbread Dressing and Giblet Gravy \$27++ per Guest

- + Pasta du Jour Action Station with Fire-roasted Tomato
Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style
Meatballs and Vegetable Mezze \$28++ per Guest

- + Black Pepper Crusted Beef Striploin with Red Wine Demi,
Creamy Horseradish and Assorted Rolls served with Roasted
Garlic Mashed Potatoes

buffet dessert enhancements

May be added to any existing Buffet Menu

ANY 2 ITEMS

\$15++ per person

ANY 3 ITEMS

\$20++ per person

ANY 4 ITEMS

\$24++ per person

- + Chocolate Mousse Martini
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Banana Mango Tarts
- + Boston Cream Pie
- + Berry Trifle Martini
- + Crisped Rice Pops
- + Chocolate Brownie Pops
- + Vanilla Bean Crème Brûlée
- + Gianduja Mousse Cups
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannolis
- + Raspberry Panna Cotta Verrines
- + Assorted Mini Cheesecakes
- + Mini Chocolate Mousse Domes
- + No Sugar Added Fruit-topped Cheesecake
- + Gluten-friendly Chocolate Flourless Torte
- + Chocolate Truffle Torte
- + Assorted Macarons

Dessert Displays

- + White and Dark Chocolate Fondues with Berries, Pineapples, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallows \$19++ per Guest
- + Assorted Ice Cream Novelties and Fruit Bars \$7.50++ Each

Onstage Stations

- + MADE TO ORDER FRESH BAKED MINI ICE CREAM SANDWICHES \$25++ per Guest
Vanilla, Chocolate and Berry Ice Cream scooped between Two Mini Home-style Cookies then crusted in Your Choice of Classic Ice Cream Sundae Style Toppings and Sauce
- + CHOCOLATE SHOT MARTINI \$23++ per Guest
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + MICKEY WAFFLE ACTION STATION \$23++ per Guest
Mickey Waffle with Nutella®, Whipped Cream and Strawberry Sauce, served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$20++ per Guest
Chocolate Mickey Waffles served with Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DOUGHNUTS FOSTER \$21++ per Guest
With Rum Caramel Pecan Glaze and Coffee Ice Cream
- + BANANAS FOSTER \$19++ per Guest
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream

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Expires September 2020.

after-hour options

Enhance your dinner further by adding one or more delicious options:

After-Hour Selections

- + Warm Jumbo Cookies and Milk \$13++ per Guest
- + Assorted Ice Cream Novelties and Fruit Bars \$7.50++ per Guest
- + NACHO GRANDE BAR: \$26++ per Guest
Warm Tortilla Chips with Toppings Bar to include: Pico de Gallo, Salsa, Sour Cream, Jalapeños, Refried Beans, Guacamole, Green Onions, Black Olives, Shredded Pork and Cheese Sauce
- + WAFFLE FRY NACHOS ("WAFFCHOS"): \$26++ per Guest
Crispy Waffle Fries with Topping Bar to include: Pico de Gallo, Salsa, Sour Cream, Jalapeños, Refried Beans, Guacamole, Seasoned Beef and Warm Queso Cheese
- + POUTINE BAR: \$26++ per Guest
Regular and Sweet Potato Fries with Cheese Curds, Sweet Onion Gravy, Bacon, Scallions, Sour Cream, Shredded Cheddar Cheese, Ketchup, Mustard BBQ, and Chopped Chicken Tenders
- + ICE CREAM SUNDAE BAR: \$26++ per Guest
Hand-dipped Vanilla Bean and Chocolate Ice Cream (Toppings Bar to include: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies)

World Showcase Sliders & Such

- + Classic Cheeseburger Deluxe Sliders with House-made Pickles on a Parker House Roll \$14++ per Guest
- + Vegetarian Falafel Slider with Tahini Aioli, Sriracha Pickled Cucumbers, Stewed Tomato Mint Jam \$14++ per Guest
- + Korean Fried Chicken, Kimchi Slaw, Gochujang, with Avocado Aioli on a Sesame Roll \$14++ per Guest
- + Grilled Italian Sausage with Peppers and Onions on Mini Italian Bread \$14++ per Guest
- + Simmered and Shredded Pork Tostadas with Lime Crema, Pickled Onions, Lettuce, Cilantro, Radish, and Cotija Cheese \$14++ per Guest
- + Shrimp Cake BLT Slider with Roasted Garlic Aioli, Peppered Bacon, Watercress & Heirloom Tomato \$14++ per Guest

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Signature service dinner

Antipasto Display

- + Unique Plates of Marinated Vegetables, Cured Meats, International & Domestic Cheeses, a Selection of Olives, Hummus, Market-inspired Seafood and Gourmet Crackers and Flatbreads

Dinner

Appetizer

- + Lime Chili Pepper Vodka Poached Shrimp served with Cilantro Tequila Cocktail Sauce

Salad

- + Table-side Caesar with Chopped Hearts of Romaine, House-made Focaccia Croutons, Grated Parmigiano-Reggiano Cheese, Dressed with Classic Caesar Dressing

Intermezzo

- + Citrus Sorbet with Splash of Limoncello

Signature Service Entrée Selections

(Guest to choose at reception)

- + Porcini-dusted Beef Filet topped with a Smokey Blue Cheese Gratin Cap with a Tarragon Dijon Demi, Tri-color Potato Pave and Hand Picked Seasonal Vegetables
- Or**
- + Nicoise-crusted Sea Bass Roasted Garlic Smear, Olives, Capers, Preserved Lemon served with Fire-roasted Tomato Fennel Bullion, Tri-color Potato Pave and Hand Picked Seasonal Vegetables
- Or**
- + Roasted French-cut Chicken Breast Stuffed with Apples, Leeks, Almonds and Prosciutto with Calvado Jus, Tri-color Potato Pave and Hand Picked Seasonal Vegetables

Accompaniments

- + Warm Bakery Breads, Flatbreads and Lavosh with Salted Butter and Basil Garlic Oil
- + Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

Dessert

- + Chocolate Castle Silk-screen Plate presentation for Wedding Cake Service
(Wedding Cake not included)

\$190++ per Guest
(Minimum of 20 Guests)

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resort dessert party menu

A Dream Is a Wish

- + Crisped Rice Pops
- + Chocolate Passion Fruit Mousse
- + Strawberry-champagne Verrine
- + Cheesecake Shooter
- + Banana Mango Tarts
- + Mousse Dome Crunch
- + White Chocolate Glitter Spoons
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
- + ADD-ON: Gianduja Gelato with Amaretto
Additional \$6++ per Guest

\$55++ per Guest
Price based on up to 1 hour of service. (Minimum of 20 Guests)

A Kiss Goodnight

- + Gianduja Chocolate Mousse
- + Panna Cotta with Raspberry Gelée
- + Caramelized White Chocolate Cheesecake
- + Assorted Macarons
- + Lemon Curd Spoon with Blackberry and Lemon Zest
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
- + ADD-ON: Lemon-basil Sorbet with a Premium Vodka Splash
Additional \$6++ per Guest

\$47++ per Guest
Price based on up to 1 hour of service. (Minimum of 20 Guests)

Sweet Dreams

- + Mini Boston Cream Pie
- + Lemon Blueberry Cheesecake
- + Black Forest Cake Martini
- + White and Dark Chocolate Fondue with the following items to dip: Angel Food Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers and Pretzels
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
- + ADD-ON: Raspberry Sorbet with Champagne Foam
Additional \$6++ per Guest

\$42++ per Guest
Price based on up to 1 hour of service. (Minimum of 20 Guests)

You may substitute 1-2 of the dessert options for Gluten-free Chocolate Flourless Torte or No Sugar Added Fruit-topped Cheesecake

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theme park dessert party menus

Mickey's Adventurous Dessert Menu

Inspired by the Flavors of Disney's Animal Kingdom®

- + Coconut Rice Pudding with Golden Mango Chutney
- + Lodge Zebra Domes
- + Assorted Macaroons
- + Cardamom Dusted Ganache Stuffed Chocolate Bundts
- + Amarula Caramel Tarts with Sea Salt
- + Expedition Everest Serpa Bars
- + Assorted Ice Cream Novelties
- + Refreshing Jungle Juice, Coffees and Teas

\$37++ per Guest
Price based on up to 1 hour of service.

Donald's Screen Show Dessert Menu

Inspired by the Aura of the Movies

- + Writers Carrot Cake Cookies
- + Trio of Almond Financiers
- + Chocolate Dipped Mickey Rice Crispy Treats
- + Dark Side Chocolate Peanut Butter Cupcakes
- + Blue Milk Panna Cotta with Crispy Pearls
- + Trio of Assorted Cheesecakes
- + Assorted Fresh Berries with Whipped Cream
- + Warm Galactic Space Junk Bread Pudding with Hand Dipped Vanilla Bean Ice Cream
- + Specialty Lemonade, Coffees and Teas

\$43++ per Guest
Price based on up to 1 hour of service.

Traveling Minnie Dessert Menu

Inspired by the Countries at Epcot®

- + Morocco Baklava with Sweet Glaze
- + Italian Cannoli with Pistachios
- + Assorted French Éclairs
- + German Black Forest Roulade
- + Mexico Flourless Chocolate Cake with Kahlua
- + Japan Green Tea Mousse with Salted Honey
- + Norway Rice Dream with Strawberries
- + Canadian Cheddar Tatin with Onion Marmalade

\$49++ per Guest
Price based on up to 1 hour of service.

Action Station

- + Apple Pie Moonshine Flambéed Cronies a la Mode served with Hand Dipped Vanilla Bean Ice Cream, Whipped Cream and Toasted Pecans
- + Specialty Lemonade, Coffees and Teas

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dessert party enhancements

+ SELECTION OF DRIED MEATS & AGED CHEESES

Display of Air-Dried Meats and Aged Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers

Additional \$20++ per Guest (Minimum of 35 Guests)

+ SELECTION OF CHEESES

Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers

Additional \$19++ per Guest (Minimum of 35 Guests)

+ CHURRO FLAMBÉ

Cinnamon Sugar Churro, Butter, Spiced Rum and Kahlúa® cooked to order. Served with Vanilla Bean Ice Cream

Additional \$16++ per Guest (Minimum of 35 Guests)

+ BANANAS FLAMBÉ

Bananas, Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream

Additional \$16++ per Guest (Minimum of 35 Guests)

+ MANGO FLAMBÉ

Mango, Pineapple, Spiced Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream

Additional \$19++ per Guest (Minimum of 35 Guests)

+ DOUGHNUTS FLAMBÉ

Doughnuts, Cinnamon, Sugar and Whiskey-infused Cherries cooked to order. Served with Vanilla Bean Ice Cream

Additional \$16++ per Guest (Minimum of 35 Guests)

+ ICE CREAM NOVELTIES

A Variety of Disney Premium Ice Cream and Fruit Bars

Additional \$7.50++ each (Minimum of 35 Guests)

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farewell breakfast buffets

The Pensacola Continental Breakfast

Includes:

- + Assortment of Juices, Coffee, Decaffeinated Coffee, and Selection of Teas
- + Selection of Pastries alternated daily from our Bakery
- + Toaster with Assorted Sliced Breads Served with Orange-Cranberry-Pecan Conserve, Strawberry-rhubarb Jam, and Creamy Sweet Butter
- + Cage-free Seasonal Vegetable Frittata with Tomato Compote
- + Seasonal Fruit Display

\$37++ per Guest
Price based on up to 1½ hour of service.

Hot Breakfast Enhancements

- + Cage-free Omelet and Egg Station Served with: Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Peppers, Mushrooms, Scallions and Assorted Cheeses \$17++ per Guest
- + Egg and Cheese Croissants \$10++ per Guest
- + Egg and Cheese Croissants with Ham, Bacon, or Sausage \$11++ per Guest

Tallahassee Breakfast Buffet

Includes:

- + Includes Orange Juice, Coffee, Decaffeinated Coffee, and Selection of Teas
- + Cold Cereal & Milk
- + Seasonal Fresh Cut Fruit
- + Fresh Baked Pastries alternated daily from our Bakery; Butter and Preserves

Choose One of the Following Juices:

- + Tomato, Cranberry, Apple, Pineapple

Choose Two of the Following Items:

- + Scrambled Eggs with Chives and Cheddar Cheeses
- + Vegetable Frittata with Mushrooms and Basil-Tomato Compote
- + Grilled Artichoke and Mushroom Quiche with White Truffle Mornay Sauce
- + Seasonal Vegetable Egg White Frittata with Peppadew Relish
- + Ham & Cheese Big Skillet Omelet
- + Bacon, Gruyere, & Leek Quiche
- + Smoked Salmon Muenster Quiche with Red Onions
- + Early Peas and Dill
- + Mickey Waffles or French Toast with Maple Syrup

Choose Two of the Following Items:

- + Crisped Smoked Bacon
- + Citrus-glazed Grilled Ham Steaks
- + Maple-glazed Pork Sausage
- + Turkey Sausage
- + Vegan Faux Sausage
- + Chicken Sausage
- + Seared Salmon Cakes with Pancetta Marmalade and Dill Cream

Choose One of the Following Items:

- + Cottage Fries
- + Shredded Hash Browns
- + Breakfast Potatoes with Peppers & Onions
- + Country-Style Potatoes
- + Lyonnaise Potatoes
- + Potato Barrels
- + Southern-style Cheesy Grits

\$55++ per Guest
Price based on up to 1½ hour of service.
\$7++ per Guest for an additional item

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bar service notes

1

Bill on Consumption Bar Packages (BOC)

Liquor consumed on a “bill on consumption” basis will be charged per serving portion based on consumption determined by cocktail recipe. *Walt Disney World*® Resort’s standard for an alcohol portion is based on a 1¼ ounce pour. If a double pour is requested by a Guest, 2½ ounces will be poured and will be billed as a Double Cocktail. Martinis and multi-liquor cocktails will be counted and billed as Double Cocktails. *Walt Disney World* Resort’s standard wine pour is 5 ounces.

2

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 for all Cash Bars. This is applied only in Resort convention events. Every \$500 in bar sales (1) Cashier Fee is waived.
- + The Cashier Fee is covered in the venue rental fee for Theme Park catered events and is only charged if no venue rental is charged.
- + The number of cashiers required for an event will be determined by catering operations.

3

Wine Service

When wine service is requested to be poured table-side at plated or buffet dinner events, wine will need to be purchased and charged “Bill on Consumption” (BOC) based on the retail tier of the bottle of wine++.

*If additional bar service is required in that function, it would need to be charged as “Bill on Consumption” or “Cash.”

4

Florida Responsible Vendor Law

Walt Disney World Company is the only entity licensed to sell alcoholic beverages at *Walt Disney World* Resort; therefore, Walt Disney World Company employees must staff all bars, and sell and serve all alcoholic beverages. Walt Disney World Company participates in the Florida Responsible Vendor Program and bartenders and servers are required to monitor the age of all persons consuming alcoholic beverages on the premises.