

MENU

PLANNING

eat, drink & be "married"

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 1hour 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 1hour 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 1hour 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

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods 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 25% Service Charge and 6.5% Sales Tax. Effective October 2019. Expires September 2020.

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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