

Disney's
FAIRY TALE
Weddings
MENU PLANNING

REHEARSAL DINNER BUFFET MENUS

TIANA'S BARBECUE ON THE BAYOU

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

\$79++ per guest based on 1½ hours of service with a minimum of 25 guests

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THE MANY ADVENTURES OF HERBIE

- Field Greens Salad, Cranberries, Almonds and 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 with Jalapenos
- 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 Bites with Strawberry Sauce
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$72++ per guest based on 1½ hours of service with a minimum of 25 guests

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FIGARO'S ITALIAN FEAST

- Classic Caesar Salad with Croûtons Parmesan & 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 Her-infused Olive Oil and Butter

FROM THE BAKERY

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

\$67++ per guest based on 1½ hours of service with a 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

Macaroni & Cheese

ENTRÉE

Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Mini Corn Dogs with Chef's Selection of Fresh Veggies

\$34++ per guest

OPTIONAL KIDS' DESSERT ENHANCEMENTS

- Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms
\$10++ per guest
- Mickey-shaped Chocolate-covered Crisped Rice Treat
\$6++ 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
\$93++ per guest (minimum 20 guests) based on up to 1½ hours of service

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
\$83++ per guest (minimum 20 guests) based on up to 1½ hours of service

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BUFFET & ACCOMPANIMENT SELECTION

CHOOSE TWO OF THE FOLLOWING:

- 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

CHOOSE ONE OF THE FOLLOWING*:

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

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

CHOOSE ONE OF THE FOLLOWING:

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

CHOOSE TWO OF THE FOLLOWING:

- 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 Cranberry Vinaigrette
- Sugared Beets and Citrus with Watercress
- Truffle Infused Quinoa with String Beans, Baby Radis and Fennel Shavings

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CHOOSE TWO OF THE FOLLOWING:

- Grilled Chicken with Wild Mushroom Ragout and Pinot Reduction
- Glazed Citrus Salmon with Olive Gremolata and Rose Beurre Blanc
- Maple Ginger Lacquered Roast Pork Loin with Apple Compote
- Mini Plant Based Impossible Loafs with Sauteed Leeks and Vegan Demi
- Pan Seared Beef Medallions with Pearl Onion and Truffle Demi (additional \$9++ per guest)

CHOOSE ONE OF THE FOLLOWING:

- Seasonal Vegetable Medley
- Petite Baby Vegetables

ACCOMPANIMENTS

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

EGG COOKERY STATION

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

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DESIGN YOUR OWN BRUNCH MENU

MIMOSA BAR

- Assorted Juices with a Splash of Domain Ste. Michelle Brut and fruit garnish
- Juice Selections: Orange, Grapefruit, Tropical and Cranberry

\$25++ per guest for up to 1½ hours of service - \$5++ 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

\$26++ per guest for up to 1½ hours of service - \$5++ per guest for each additional hour

ENHANCED BLOODY MARY BAR WITH TITO'S VODKA

\$30++ per guest for up to 1 hour of service - \$6++ per guest for each additional hour

MIMOSA & BLOODY MARY BAR

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

\$30++ per guest for up to 1½ hours of service - \$5++ per guest for each additional hour

CARVING STATION

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

\$30++ per guest

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BAR SERVICE NOTES

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 1.25-ounce pour. If a double pour is requested by a guest, 2.5 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.

LABOR CHARGE

- A Bartender Fee of \$150+ per bar will be applied for all bars. For every \$500 in bar sales, one Bartender Fee is waived.
- Additional bartenders can be requested for a service fee of \$150+ per bartender (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, one 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.

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”.

FLORIDA RESPONSIBLE VENDOR LAW

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A 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 and 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

\$66++ per guest based on up to 1 hour of service

FLORA

- Choice of three Hors d'Oeuvres \$41++ per guest

FAUNA

- Choice of four Hors d'Oeuvres \$48++ per guest

MERRYWEATHER

- Choice of five Hors d'Oeuvres \$54++ per guest

ADDITIONAL HORS D'OEUVRES

- Additional Hors d'Oeuvres on top of five-choice selection \$8++ per guest per item

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HORS D'OEUVRE SELECTIONS

HOT SELECTIONS

Please note, in order to maintain appropriate temperatures, hot food items should not be passed

- Bacon-crusting 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 Remoulade Sauce
- Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney
- Spanakopita
- Vegetable Spring Roll with Sweet Chili Sauce

COLD SELECTIONS

- Caprese Skewers
- Korean Spiced Beef, Sesame Onion Jam
- Petite Lobster Clubs 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 Crouton
- Smoked Duck with Mandarin Orange and Chili Oil

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A 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 Remoulade
\$51++ per guest
- Jumbo Shrimp Display with Lemons, Limes, Cocktail Sauce and Citrus Remoulade
\$42++ per guest
- Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger
\$48++ per guest
- Dim Sum Station to Include Spring Rolls, Pot Stickers and Wontons with Assorted Sauces
\$35++ per guest with a minimum of 25 guests
- International and Domestic Cheese Display with Flatbreads and Dried Fruits
\$24++ per guest
- Antipasto Display to Include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads
\$35++ per guest
- Seasonal from The Garden Crudites With Grilled Onion Cream
\$18++ per guest
- Seasonal Fresh-Cut Fruit and Berries with Yogurt Sauce
\$17++ per guest
- Warm Spinach and Artichoke Dip Served with Assorted Rustic Breads
\$17++ per guest

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CHEF ATTENDED STATIONS

- Pasta du Jour Action Station with Fire-Roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-Style Meatballs and Vegetable Mezze
\$30++ 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
\$32++ per guest
- Premium Cheese Action Station with Assorted Gourmet Cheeses Displayed with Fresh and Dried Fruits, Infused Honeys & Fruit Pastes served with a Selection of Artisan and Flat Breads
\$32++ per guest

CHEFS PREPARING ONSTAGE

- Black Pepper-crusting beef Striploin with Red Wine Demi-Glace, Creamy Horseradish and Assorted Rolls served with Roasted Garlic Mashed Potatoes
\$30++ per guest
- Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Cornbread Dressing and Giblet Gravy
\$22++ 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 Cheese

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
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$104++ per guest (minimum 20 guests) based on up to 1½ hours of service

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DRIZELLA LUNCH BUFFET

LUNCH BUFFET MENU

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

PREPARED ONSTAGE

- Pasta Primavera including Creamy Alfredo Sauce, Marinara, Fresh Vegetables and Parmesan Cheese

ACCOMPANIMENTS

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

\$84++ per guest (minimum 20 guests) based on up to 1½ hours of service

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A LA CARTE PLATED MENU

All plated entrée selections are served with appetizer, salad, two sides, warm bakery breads and butter, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Iced Tea and a selection of hot teas.

APPETIZER SELECTIONS (SELECT ONE)

- 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 (SELECT ONE)

- Caesar Salad – with Parmesan and Croûtons
- Strawberry and Frisee Salad – Frisee 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 Basil Pesto, Aged Balsamic Vinegar and Olive Oil

SIDES (SELECT ONE STARCH & ONE VEGETABLE)

- Yukon Gold Potato, Applewood Bacon and Gruyere Pave
- 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 Gruyere and Panko
- Baby Carrots, Tri-Color Cauliflower and Asparagus

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SINGLE ENTRÉE SELECTIONS

- Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach and Fontina Cheese with Fire Roasted Tomato Coulis
\$90++ per Guest
- Chicken Breast Marinated with Rosemary, Thyme and Lemon Lavender Jus
\$90++ per Guest
- Pan-seared Chicken Breast with Forest Mushrooms and Marsala Sauce
\$90++ per Guest
- Grilled Beef Tenderloin Filet with Green Peppercorn Sauce
\$112++ per Guest
- Pan-seared Beef Tenderloin Filet with a Roasted Tomato Sweet Onion Demi-Glace
\$112++ per Guest
- Braised Boneless Beef Short Ribs with Bourbon Demi-Glace
\$110++ per Guest
- Yuzu Glazed Salmon, Ginger Picked Cucumber and Dashi Fume
\$95++ per Guest
- Alaskan Halibut Filet with Lemon Garlic Roasted Tomatoes and Leaks, Saffron Fume
\$105++ per Guest
- Smoked Pork Tenderloin with Toasted Hazelnut and Fig Relish with Lavender Honey Jus
\$95++ per Guest
- White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad
\$89++ per Guest
- Free-form Cauliflower Lasagna with Roasted Red Peppers, Grilled Zucchini, Yellow Squash, Spinach and Cauliflower Bolognese
\$89++ per Guest

DUO ENTRÉE SELECTIONS

- Grilled Beef Tenderloin Filet with Red Wine Demi-Glace and Chicken Breast Marinated with Rosemary and Garlic served with Natural Jus
\$115++ per Guest
- Grilled Beef Tenderloin with Red Wine Demi-Glace and Butter Poached Lobster Tail
\$125++ per Guest

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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
\$46++ per Guest – Minimum of 50 Guests
- Market-Inspired Seasonal Sorbet
\$10++ per Guest

DESSERT ENHANCEMENTS

- Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate
\$24++ per Guest
- Chocolate-hazelnut Mickey "Mousse" Ears with Creme Anglaise
\$20++ per Guest
- Mr. and Mrs. Strawberries Design Plate for your Wedding Cake
\$13++ per Guest
- Scoop of Ice Cream to accompany your Wedding Cake
\$7++ per Guest
- Sugar-free and Gluten-friendly Desserts 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, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, iced tea and a selection of hot teas. All prices based on up to 1½ hours of service with a minimum of 20 guests.

- 4 Entrees, 6 Sides & Salads - \$134++ per guest
- 3 Entrees, 5 Sides & Salads - \$119++ per guest
- 2 Entrees, 5 Sides & Salads - \$102++ per guest
- 2 Entrees, 4 Sides & Salads - \$92++ per guest
- Additional Side or Salad - \$9++ per guest
- Compound Style Salad from any Existing Package Menu - \$9++ per guest
- Upgrade any Salad Selection to a Build Your Own Salad Station - \$7++ per guest

SALADS

- Caesar Salad – Plated Table-side with Parmesan and Croûtons
- Strawberry and Frisee Salad – Frisee 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 Pesto, Aged Balsamic Vinegar and Olive Oil

SIDES

- Yukon Gold Potato, Applewood Bacon and Gruyere Pave
- 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 Gruyere and Panko
- Baby Carrots, Tri-Color Cauliflower and Asparagus

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ENTRÉES

- Roasted French-cut Chicken Breast Stuffed with Prosciutto, Spinach and Fontina Cheese with Fire Roasted Tomato Coulis
- Chicken Breast Marinated in Rosemary, Thyme and Lemon Lavender Jus
- Pan-seared Chicken Breast with Forest Mushrooms and Marsala Sauce
- Grilled Beef Tenderloin Filet with Green Peppercorn Sauce
- Pan-seared Beef Tenderloin Filet with a Roasted Tomato Sweet Onion Demi-Glace
- Braised Boneless Beef Short Ribs with Bourbon Demi-Glace
- Yuzu Glazed Salmon, Ginger Pickled Cucumber and Dashi Fume
- Alaskan Halibut Filet with Lemon Garlic Roasted Tomatoes and Leaks, Saffron Fume
- Smoked Pork Tenderloin 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
- Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs & Lavender Goat Cheese
- Pasta Bolognese with Ground Beef, Mushroom, Basil and Ricotta Cheese

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BUFFET ENHANCEMENTS

CHEF'S PRESENTATION OF

- **Gourmet Macaroni & Cheese Action Station: Macaroni and Cheese with White Truffle Sauce (Toppings Bar includes: Braised Boneless Beef Short Rib, Lobster, Wild Mushrooms, Toasted Panko, Caramelized Shallots and Green Peas)**
\$41++ per guest
- **Martini Action Station: Yukon Gold Potatoes, Creamy Parmesan and Champagne Risotto and Grown-up Truffle Macaroni and Cheese (Toppings Bar includes: Aged Cheddar, Chive Sour Cream, Crisp Prosciutto, Crab Germolata and Lobster Meat)**
\$42++ per guest
- **Oven-roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Cornbread Dressing and Giblet Gravy**
\$22++ per guest
- **Pasta du Jour Action Station with Fire-roasted Tomato Sauce, Alfredo Sauce, Shaved Asiago Cheese, Home-style Meatballs and Vegetable Mezze**
\$29++ per guest
- **Black Pepper Crusted Beef Striploin with Red Wine Demi-Glace, Creamy Horseradish and Assorted Rolls served with Roasted Garlic Mashed Potatoes**
\$30++ per guest

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BUFFET DESSERT ENHANCEMENTS

The following items may be added to any existing Buffet Menu:

- Chocolate Mousse Martini
- Tiramisu
- Apple Tart
- Key Lime Pie
- Banana Mango Tarts
- Boston Cream Pie
- Berry Trifle Martini
- Crisped Rice Pops
- Chocolate Brownie Pops
- Vanilla Bean Crème Brûlée
- 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
- Gianduja Mousse Cups

Any 2 Items - \$16++ per guest

Any 3 Items - \$22++ per guest

Any 4 Items - \$26++ per guest

DESSERT DISPLAYS

- White and Dark Chocolate Fondues with Berries, Pineapples, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallow
\$21++ per guest
- Assorted Ice Cream Novelties and Fruit Bars
\$8++ per guest

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ONSTAGE STATIONS

- **MADE TO ORDER FRESH BAKED MINI ICE CREAM SANDWICHES**
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
\$26++ per guest
- **CHOCOLATE SHOT MARTINI**
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
\$24++ per guest
- **MICKEY WAFFLE ACTION STATION**
Mickey Waffle with Nutella®, Whipped Cream and Strawberry Sauce, served with Vanilla Ice Cream
\$24++ per guest
- **MICKEY CHOCOLATE WAFFLE**
Chocolate Mickey Waffles served with Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
\$21++ per guest
- **DOUGHNUTS FOSTER**
With Rum Caramel Pecan Glaze and Coffee Ice Cream
\$22++ per guest
- **BANANAS FOSTER**
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
\$20++ per guest

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AFTER-HOUR OPTIONS

AFTER-HOUR SELECTIONS

- Warm Jumbo Cookies and Milk
\$14++ per guest
- Assorted Ice Cream Novelties and Fruit Bars
\$8++ per guest
- **Nacho Grande Bar:** Warm Tortilla Chips with Toppings Bar including Pico de Gallo, Salsa, Sour Cream, Jalapenos, Refried Beans, Guacamole, Green Onions, Black Olives, Shredded Pork and Cheese Sauce
\$27++ per guest
- **Waffle Fry Nachos ("Waffchos"):** Crispy Waffle Fries with Topping Bar including Pico de Gallo, Salsa, Sour Cream, Jalapenos, Refried Beans, Guacamole, Seasoned Beef and Warm Queso Cheese
\$27++ per guest
- **Poutine Bar:** 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
\$27++ per guest
- **Ice Cream Sundae Bar:** Hand-dipped Vanilla Bean and Chocolate Ice Cream with Toppings Bar including Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts and Jimmies
\$27++ per guest

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WORLD SHOWCASE SLIDERS & SUCH

- Classic Cheeseburger Deluxe Sliders with House-made Pickles on a Parker House Roll
\$15++ per guest
- Vegetarian Falafel Slider with Tahini Aioli, Sriracha Pickled Cucumbers, Stewed Tomato Mint Jam
\$15++ per guest
- Korean Fried chicken, Kimchi Slaw, Gochujang with Avocado Aioli on a Sesame Roll
\$15++ per guest
- Grilled Italian Sausage with Peppers and Onions on Mini Roll
\$15++ per guest
- Simmered and Shredded Pork Tostadas with Lime Crema, Pickled Onions, Lettuce, Cilantro, Radish and Cotija Cheese
\$15++ per guest
- Shrimp Cake BLT Slider with Roasted Garlic Aioli, Peppered Bacon, Watercress & Heirloom Tomato
\$15++ 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 - Caesar with Chopped Hearts of Romaine, House-made Focaccia Croûtons Grated Parmesan Cheese, Dressed with Classic Caesar Dressing
- Intermezzo - Citrus Sorbet with Splash of Limoncello
- Signature Service Entrée Selections – Guest to choose at reception
 - o Porcini-dusted Beef Filet topped with a Blue Cheese Gratin Cap with Tarragon Dijon Demi-Glace, Tri-color Potato Pave and Hand-Picked Seasonal Vegetables
 - o Nicoise-crust Sea Bass Roasted Garlic Smear, Olives, Capers, Preserved Lemon served with Fire-roasted Tomato Fennel Broth, Tri-color Potato Pave and Hand-Picked Seasonal Vegetables
 - o 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
 - o Warm Bakery Breads, Flatbreads and Lavosh with Salted Butter and Basil Garlic Oil
 - o Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Iced Tea and Hot Tea
- Dessert
 - o Chocolate Castle Silk-screen Plate presentation for Wedding Cake Service (Wedding Cake not included)

\$205++ per Guest – Minimum 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

\$60++ per guest base on 1 hour of service for a minimum of 20 guests

Add on Gianduja Gelato with Amaretto for an additional \$7++ per guest

A KISS GOODNIGHT

- Gianduja Chocolate Mousse
- Panna Cotta with Raspberry Gelee
- 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

\$53++ per guest base on 1 hour of service for a minimum of 20 guests

Add on Lemon-basil Sorbet with a Premium Vodka Splash for an additional \$7++ per guest

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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

\$47++ per guest base on 1 hour of service for a minimum of 20 guests

Add on Raspberry Sorbet with Champagne Foam for an additional \$7++ per guest

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THEME PARK DESSERT PARTY MENUS

MICKEY'S ADVENTUROUS DESSERT MENU

Inspired by the Flavors of Disney's Animal Kingdom® Theme Park

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

\$41++ per guest based on 1 hour of service

DONALD'S SCREEN SHOW DESSERT MENU

Inspired by the Aura of the Movies

- Writers Carrot Cake Cookies
- Almond Financiers
- Chocolate Dipped Mickey Rice Crispy Treats
- Dark Side Chocolate Peanut Butter Cupcakes
- Blue Milk Panna Cotta with Crispy Pearls
- 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

\$47++ per guest based on 1 hour of service

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TRAVELING MINNIE DESSERT MENU

Inspired by the Countries at Epcot®

- Morocco Baklava with Sweet Glaze
- Italian Cannoli with Pistachios
- French Eclairs
- 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
- Action Station: Apple Pie Moonshine Flambeed Cronies a La Mode served with Hand Dipped Vanilla Bean Ice Cream, Whipped Cream and Toasted Pecans
- Specialty Lemonade, Coffees and Teas

\$54++ per guest based on one hour of service

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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 \$22++ per guest for a minimum of 35 guests
- **SELECTION OF CHEESES**
Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers
Additional \$21++ per guest for a minimum of 35 guests
- **CHURRO FLAMBÉ**
Cinnamon Sugar Churro, Butter, Spiced Rum and Kahlua® cooked to order. Served with Vanilla Bean Ice Cream
Additional \$17++ per guest for a minimum of 35 guests
- **BANANAS FLAMBÉ**
Bananas, Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream
Additional \$17++ per guest for a minimum of 35 guests
- **MANGO FLAMBÉ**
Mango, Pineapple, Spiced Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream
Additional \$20++ per guest for a minimum of 35 guests
- **DOUGHNUTS FLAMBÉ**
Doughnuts, Cinnamon, Sugar and Whiskey-infused Cherries cooked to order. Served with Vanilla Bean Ice Cream
Additional \$18++ per guest for a minimum of 35 guests
- **ICE CREAM NOVELTIES FLAMBÉ**
A Variety of Disney Premium Ice Cream and Fruit Bars
Additional \$8++ per guest for a minimum of 35 guests

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FAREWELL BREAKFAST BUFFETS

PENSACOLA CONTINENTAL BREAKFAST

- 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

\$40++ per guest based on 1½ hours of service

TALLAHASSEE BREAKFAST BUFFET

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

CHOOSE ONE OF THE FOLLOWING

- Tomato Juice
- Cranberry Juice
- Apple Juice
- Pineapple Juice

CHOOSE TWO OF THE FOLLOWING

- 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 and Leek Quiche
- Mickey Waffles or French Toast with Maple Syrup

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CHOOSE TWO OF THE FOLLOWING

- Crisped Smoked Bacon
- Citrus-glazed Grilled Ham Steaks
- Maple-glazed Pork Sausage
- Turkey Sausage
- Vegan Faux Sausage
- Chicken Sausage

CHOOSE ONE OF THE FOLLOWING

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

\$60++ per guest based on 1 hour of service

\$7++ per guest per additional item

HOT BREAKFAST ENHANCEMENTS

- Cage-free Omelet and Egg Station Served with Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Peppers, Mushrooms, Scallions and Assorted Cheeses
\$18++ per guest
- Egg and Cheese Croissants
\$11++ per guest
- Egg and Cheese Croissants with Ham, Bacon or Sausage
\$12++ per guest

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