
CULINARY INSPIRATION

from the chefs at

The logo for Walt Disney World is centered within a dark blue rectangular box. The text "WALT DISNEY World." is written in a white, stylized script font. The word "WALT" is in all caps, "DISNEY" is in all caps with a large 'D', and "World." is in title case. A teal horizontal bar passes behind the dark blue box.

WALT DISNEY World.®

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RECEPTION

À la Carte Hors d'Oeuvres

Choice of three hors d'oeuvres: \$40 ++ per Guest

Choice of four hors d'oeuvres: \$47 ++ per Guest

Choice of five hors d'oeuvres: \$52 ++ per Guest

Deluxe Hot Hors D'oeuvres

(In order to maintain appropriate temperature, hot food will be served at stations)

Balsamic Glazed Bacon-crusted Beef and Blue Cheese Meatballs
Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze
Beef Skewers with Teriyaki Sauce
Chicken Waffle Fritter with Maple Syrup
Pigs in the Blanket with Deli Mustard
House-made Crab Cakes with Mango Chutney
Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney
Vegetable Spring Roll with Ponzu
Cheeseburger Spring Roll with Tomato Curry Dip
Chicken and Cheese Quesadilla with Cilantro Sour Cream
Coconut Shrimp with Sweet Thai Chile Sauce
Seasoned Chicken Skewers with Pineapple Salsa
Pork Pot Sticker with Asian Ginger Dipping Sauce
Spanakopita with Artichoke Cream
Vegetable Dumpling with Soy and Spring Onion
Vegetable Samosa with Cucumber Yogurt Dip

Price based on up to 1½ hour of service. Hors d'Oeuvres 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.

++ indicates service charge (currently 25%, which is taxable) and sales tax (currently 6.5%). Pricing, service charge, and taxes are subject to change without notice.

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RECEPTION

À la Carte Hors d'Oeuvres

Deluxe Cold Hors D'oeuvres

Korean Spiced Beef with Onion Jam
Petite Lobster Clubs with Lettuce, Cherry Tomato and Saffron Aioli
Pimento Cheese Deviled Egg with Red Pepper Jam and Parmesan Frico
Shrimp Cocktail Bites served on an Olive Oil Bread Croûton
Avocado and Crab Salad with Citrus Vinaigrette
Bruschetta
Cream Cheese Stuffed Peppadew
Mediterranean Antipasto Skewer
Mozzarella and Tomato Skewer with Aged Balsamic
Spicy Beef and Onion Jam Crostini
Togarashi-spiced Tuna with Ogo Salad and Mango Wasabi Drizzle
Grilled Apple, Smokey Blue Cheese and Toasted Walnut Crostini with Citrus Honey
Thai Spiced Chicken Basil and Mango

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RECEPTION

The Deluxe Reception Package

Passed

Choose One Deluxe Cold Hors D'oeuvres

Cold Selections

Antipasto Presentation to Include Cured Meats, Gourmet Cheeses, Marinated Vegetables, and Fresh-Baked Breads, Spreads, and Hummus

Fresh-Sliced Seasonal Fruit with Yogurt Dip

Hot Selections

Choose Two Deluxe Hot Hors D'oeuvres

From The Carving Board

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

\$95++ Per Guest

The Essential Reception Package

Cold Selections

International and Domestic Cheese Display with Flatbreads and Dried Fruits

Seasonal from the Garden Crudités with Grilled Leek Cream

Fresh-Sliced Seasonal Fruit with Yogurt Dip

Hot Selections

Choose Two Deluxe Hot Hors D'oeuvres

From The Carving Board

Oven Roast Turkey Breast, Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls Served with Corn Bread Dressing and Gravy

\$88 ++ Per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

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RECEPTION

Design Your Own Reception

Choose Two Hot or Cold Hors D'oeuvres

Select One Culinary Display

Seasonal Garden Crudite

Seasonal Fresh-cut Fruit & Berries

Antipasto Display (additional \$14 ++ pp)

Select One Action Station

Oven Roasted Turkey Breast Carving Station: Cranberry Mayonnaise, Stone-ground Mustard, and Assorted Rolls with Seasonal Grain Sautee and Gravy

Pasta Station with Traditional Pasta tossed in Marinara or Alfredo and Chicken Carbonara with Grilled Julienne Chicken, Pancetta, Peas tossed in a Rich Cream Sauce

Slider Bar with Beef Sliders with Cheeses and Condiments

Fish Taco Station: Mahi Mahi Tacos with Green Papaya Slaw, Lime Pickled Peppers, Onions, Charred Poblano Avocado Crema and Flour Tortillas

\$71++ Per Guest

Price based on up to 1½ hours of service. Packaged Receptions must be ordered for the Entire Group

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RECEPTION ENHANCEMENTS

Reception Action Stations

Chefs Preparing On Stage

Black Pepper Crusted Beef Striploin

Red Wine Demi, Creamy Horseradish
and Assorted Rolls
served with Roast Garlic Mashed Potatoes
\$32 ++ per Guest

Oven Roasted Turkey Breast

Cranberry Mayonnaise,
Stone-ground Mustard & Assorted Rolls
served with Seasonal Grain Sauté and Gravy
\$24 ++ per Guest

Price based on up to 1½ hours of service. Reception Action Stations must be ordered for the Entire Group.

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RECEPTION ENHANCEMENTS

Reception Stations

Please note: Our Chefs would be happy to turn any reception station into a Chef attended action station for an additional \$10++ per Guest per station

Asian Stir-Fry Station

Korean Beef Stir-fry, Honey Garlic Chicken Stir-fry, and Vegetable Stir-fry with Vegetable Fried Rice

\$32 ++ per Guest

Slider Bar Station

Beef Slider with Blue Cheese and Caramelized Onions

Pulled Chicken Slider with Peaches

Portobello And Grilled Vegetable Slider with Garlic Cheese

Crab Cake Slider with Spicy Pineapple Salsa

Plant Based Slider with Harissa Sauce

Sofrito-braised Pulled Pork Slider with Peppers, Onions, and Queso Fresco

Choice of Two Sliders \$30 ++ per Guest

Add \$8 ++ per Guest for Each Additional Selection

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Please note: Our Chefs would be happy to turn any reception station into a Chef attended action station for an additional \$12++ per Guest per station

Pasta Station - Choose Two:

Shrimp Scampi

Scampi-style Shrimp with Garlic, Crushed Red Pepper Flakes, Parsley and White Wine

Chicken Carbonara

Grilled Julienne Chicken, Pancetta, Peas tossed in a Rich Cream Sauce

Mushroom Pomodoro

Tossed with Pepperoni and Sausage and finished with Fresh Buffalo Mozzarella

Pasta Primavera

Mushrooms, Peas, Tomatoes, Zucchini, Yellow Squash, Peppers tossed with Pesto Cream

Traditional Pasta

Pasta tossed with Marinara and Alfredo

All served with Grated Parmesan, Crushed Red Pepper, and Focaccia Bread

\$30 ++ per Guest

Add \$8 ++ per Guest for Each Additional Selection

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Macaroni and Cheese - Choose Two:

A Twist on the Traditional Mac

Crispy Pancetta, Tillamook Cheese with Truffle Scented Panko

Buffalo Chicken Mac

Shredded Chicken Silky Cheese Sauce Spiked with Hot Sauce Finished with Smoky Blue Cheese Panko

Shrimp & Lobster Thermidor Mac

Shrimp, Maine Lobster, Mushrooms, Hint of Dry Mustard and Tarragon, Gruyere, Parmesan Cheese Sauce Laced with Brandy

Braised Beef Short Rib Mac

Mushrooms, Sundried Tomatoes, Chives with Artisan Cheeses, topped with Crispy Onion Finish

Kalua Pork Mac

Pulled Pork, Smoked Gouda Cheese Laced with Pineapple BBQ
Spicy Pork Rinds

\$35 ++ per Guest

Add \$8 ++ per Guest for Each Additional Selection

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RECEPTION ENHANCEMENTS

Reception Culinary Displays

Sushi, Sashimi, California Rolls, and Vegetable Rolls with Wasabi, Soy Sauce, and Pickled Ginger
\$46++ per Guest

Artisan Cheeses with Flatbreads and Dried Fruits
\$26 ++ per Guest

Seasonal Garden Crudités with Hummus
\$19 ++ per Guest

Shrimp Display with Lemons, Limes, Cocktail Sauce, and Citrus Rémoulade
\$40 ++ per Guest

Antipasto Display to include: Cured Meats, Gourmet Cheeses, Marinated Vegetables, and Fresh-baked Breads
\$36 ++ per Guest

Seasonal Fresh Sliced Fruit with Yogurt Sauce
\$20 ++ per Guest

Price based on up to 1½ hours of service. Reception Displays must be ordered for the Entire Group.

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RECEPTION ENHANCEMENTS

Reception Desserts

White And Dark Chocolate Fondue

Served with the following items to dip: Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers, and Pretzels
\$25 ++ per Guest

Ice Cream Sundae Bar

Hand-dipped Vanilla Bean and Chocolate Ice Cream served with Assorted Toppings to include: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies
\$30 ++ per Guest

Donuts Flambé

Doughnuts, Cinnamon, Sugar, and Whiskey cooked-to-order served with Vanilla Bean Ice Cream
\$24 ++ per Guest

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SERVICE NOTES

Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 25% 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 \$100 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 \$200+ 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 \$200+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$190+ 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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