

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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MENU PLANNING

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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MENU PLANNING

DESIGN YOUR OWN BRUNCH MENU

MIMOSA BAR

- Assorted Juices with a Splash of Prosecco 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 Premium Vodka and Bloody Mary Mix with your choice of garnishes
- Garnish Selections: Celery, Cheese Cubes, Salami, Shrimp, Conichons, 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 Prosecco and fruit garnish as well as call Premium 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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MENU PLANNING

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 \$200+ 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 \$200+ per bartender (Fee for additional bartenders shall not be waived).
- A Cashier Fee of \$190+ 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

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.

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MENU PLANNING

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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MENU PLANNING

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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MENU PLANNING

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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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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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-crusted 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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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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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 each

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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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, and Cinnamon Sticks

\$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, and Cinnamon Sticks

\$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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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, and Cinnamon Sticks

\$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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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MENU PLANNING

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**
A Variety of Disney Premium Ice Cream and Fruit Bars
Additional \$8++ per each

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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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 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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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Disney's
FAIRY TALE
Weddings

MENU PLANNING

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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