



MENU PLANNING

RESORT DESSERT PARTY MENU

From Our Bakery

- Chocolate Hazelnut Bar
- Lemon Meringue Tart
- Banana Pudding
- Strawberries and Cream Puff
- Roasted White Chocolate Blondie
- Assorted Berries
- Lemonade
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$62++ per guest based on 1 hour of service

Add on Gianduja Gelato with Amaretto for an additional \$8++ per guest

On the Sweet Side

- Raspberry Almond Cake
- Cookies and Cream Mousse
- Double Chocolate Cheesecake
- Assorted Macarons
- Lemonade
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$55++ per guest base on 1 hour of service

Add on Lemon-basil Sorbet with a Premium Vodka Splash for an additional \$8++ per guest

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 and offerings subject to change without notice. All prices subject to a 25 % service charge and 6.5% sales tax. Unless otherwise noted, menu price is based on 1 ½ hours of service for a minimum of 35 Guests.



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THEME PARK DESSERT PARTY MENUS

Beacons of Light Dessert Buffet

- The Land Carrot Cake
- Cosmic Galaxy Orbs
- Fruity Figment Cheesecake
- Frozen Frost Bites
- Three Caballeros Churro Flambe
Cinnamon Sugar, Butter, Kahlua and Rum, Served with Hand Dipped Vanilla Bean Ice Cream
- Lemonade
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$53 ++ per Guest based on 1 hour of service

Harmonious Dessert Buffet

- Italy Pistachio Cannoli
- France Raspberry Profiterole
- Japan Yuzu Matcha Tart
- Germany Karamell Pretzel Cookie
- United Kingdom Warm Sticky Toffee Pudding
Served with Hand Dipped Vanilla Bean Ice Cream
- Lemonade
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$49 ++ per Guest based on 1 hour of service

Epcot® Lagoon Dessert Buffet

- Chocolate Chunk Cookie
- Goopy Caramel Brownie
- Oatmeal Cream Pie
- Fruity Cereal Treat
- Fresh Fruit Salad with Berries
- Lemonade
- Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$46 ++ per Guest based on 1 hour of service

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Toy Story Dessert Event

- Lotso Strawberry Blondie
- Lunch Box Tart
- Green Army Munch Mix
- Trio From "The Claw"
 - Bo Peep Raspberry, Bullseye Chocolate and Alien Pistachio
- Woody's Campfire Skillet with Hand Dipped Vanilla Bean Ice Cream
- Fruit Punch, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and a Selection of Teas

\$58 ++ per Guest based on 1 hour of service

Hollywood and Vine Dessert Party

- Florida Orange Mousse Parfait
- Key Lime Cream Puffs
- Lemon Entremet
- Fresh Fruit Salad
- Chocolate Sea Salted Cookies
- Fresh Fruit Salad with Berries
- Lemonade, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and a Selection of Teas

\$49 ++ per Guest based 1 hour of service

World of Pandora Dessert Party

- Small Bites Station
- Fresh Fruit Salad
- Chocolate Tart with Banana Custard
- Rainforest Bars
- Assorted Macarons
- Warm Pineapple Cheese Crumble
- Warm Fire Pit S'mores Cake
- Hand Dipped Vanilla Bean Ice Cream
- Lemonade, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and a Selection of Teas

\$55++ per Guest based on 1 hour of service

35 Guest minimum

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DESSERT PARTY ENHANCEMENTS

Dessert Party Enhancements must be added to Existing Dessert Party Menu

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

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

Donuts Flambé

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

Ice Cream Novelties

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

Dessert Enhancements must be ordered for the Entire Group.

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