



# Disney MEETINGS & Events

PARKS & RESORTS CATERING MENUS



# Note from the Chefs

Our world class culinary team will provide exceptional cuisine for your next magical event. We thoughtfully source ingredients from purveyors of fine foods while our Culinary team carefully prepares them. We utilize seasonal cuisine when available and vary our flavor profiles from different cultures throughout some of our menus. Our team is inspired by creating crafted menus for you that are uniquely Disney, with a wide range of flavors, and decadent desserts.



Anthony R. De Luca  
Culinary Director  
Catering Event Operations  
Walt Disney World® Resort



James Kleinschmidt  
Executive Chef  
Catering Event Operations  
Walt Disney World® Resort



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# BREAKFAST



## Menu

Grand Service on the Table  
For Ker, Rine and Lash with Butter & Honey

Refined Cheese Tart with Fries  
Balsamic Red Onion and Extra Virgin Olive Oil

Fresh Baked Lettuce Salad with Garden Vegetables  
and Sausage with Fresh Pickled Flowers  
Accompanied by Citrus Vinaigrette

Braised Short Rib or Oven Roast of Chicken  
With a Snow Cheddar and Truffle Mac & Cheese  
Roast of Root Vegetables or Citrus Scented Bread

Birthday Cake

Tea, Coffee, Decaf, or Selection of Hot Drinks

Please note that our menu is subject to change  
depending on the availability of ingredients and  
seasonal produce. We reserve the right to substitute  
any item on the menu without notice.

For the  
Faintest of  
them all



## BREAKFAST

All Breakfast menus include Assortment of Juices, Freshly Brewed Joffrey's Coffee™ and Decaffeinated Coffee, and a Selection of Twinings® Hot Teas

### THE CLASSIC CONTINENTAL

\$46++ per Guest

Selection of Breakfast Pastries from our Bakery  
Seasonal Fresh-cut Fruit with Yogurt Sauce

### THE SIGNATURE CONTINENTAL

\$58++ per Guest

Selection of Breakfast Pastries from our Bakery  
Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, Agave, Brown Sugar, and Dried Fruits 🌱

Build Your Own Yogurt Parfait with Granola, Honey, Nuts, and Seasonal Berries

Seasonal Fresh-cut Fruit

### THE EXECUTIVE BREAKFAST

\$62++ per Guest

Seasonal Fresh-cut Fruit 🌱

Selection of Breakfast Pastries from our Bakery

*Choose two of the following items:*

Cage-free Scrambled Eggs

*Suggested Enhancements: \$3++ per Guest*

*Chives, Cheddar Cheese, Mix of Caramelized Onions, Spinach and Sautéed Mushrooms*

Chef-Inspired Cage-free Egg White Frittata with Seasonal Compote

Chef-Inspired Cage-free Egg Frittata with Seasonal Compote

*The Executive Breakfast continued*

Chef-Inspired Plant-Based Egg Frittata with Seasonal Compote 🌱

Mickey Waffles with Maple Syrup, Seasonal Berries, and Whipped Cream

French Toast with Maple Syrup, Seasonal Berries, and Whipped Cream

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, Agave, Brown Sugar, and Dried Fruits 🌱

*Choose two of the following items:*

Smoked Bacon

Pork Sausage

Turkey Sausage

Ham Steaks

Chicken Sausage

Plant-based Sausage 🌱

*Additional \$2++ per Guest*

*Choose one of the following items:*

Country-style Potato Casserole

Home Fries

Roasted Potatoes with Peppers and Onions 🌱

Triangle Cut Hash Browns 🌱

Lyonnais Potatoes

Sweet Potato with Kale and Caramelized Onions 🌱

Southern-style Cheesy Grits



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🌱 Made without animal meat, dairy, eggs and honey

# BREAKFAST MENU ENHANCEMENTS

*Enhancements must be added to Existing Menus*

## HOT BREAKFAST ENHANCEMENTS

Cage-free Egg and Cheese Croissants with Ham, Bacon, or Sausage  
\$17++ per Guest

Cage-free Egg and Cheese Croissants  
\$15++ per Guest

Chef-Inspired Cage-free Egg White Frittata with Seasonal Compote  
\$15++ per Guest

Chef-Inspired Cage-free Egg Frittata with Seasonal Compote  
\$15++ per Guest

Chef-Inspired Plant-Based Egg Frittata with Seasonal Compote   
\$17++ per Guest

Warm Cinnamon Rolls with Assorted Toppings  
\$15++ per Guest

Mickey Waffles with Warm Roasted Seasonal Fruit, Maple Syrup and Whipped Cream  
\$15++ per Guest

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, and Honey served with Brown Sugar and Dried Fruits   
\$12++ per Guest

## COLD BREAKFAST ENHANCEMENTS

Assorted Bagels with Plain Cream Cheese, Butter and Nut Butter  
\$8++ per Guest

Breakfast Bagel Bar  
Assorted Toppings to include Spreads, Smears, Butters, and Jams  
\$16 per Guest

Cage-free Chilled Hard-boiled Eggs  
\$8 per Guest

Smoked Salmon with Bagels, Cream Cheese, Capers, Lemon, and Red Onion  
\$18++ per Guest

Overnight Oats   
\$9++ per Guest

Chia Seed Pudding   
\$9++ per Guest

Wellness Smoothie  
Server Attended  
\$14++ per Guest, One Flavor

Breakfast Charcuterie  
\$18++ per Guest


Assorted Greek Yogurts  
\$9++ per Guest

Cold Cereals served with 1% Milk and Whole Milk  
\$8++ per Guest



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# BREAKFAST MENU ENHANCEMENTS

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## CHEF'S PREPARING ON-STAGE

*Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.*

### CAGE-FREE OMELET AND EGG STATION

**\$21++ per Guest**

Served With: Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Tomato, Peppers, Mushrooms, Scallions, and Assorted Cheeses

### AVOCADO TOAST STATION


**\$ 21++ per Guest**

Selection of Toppings to include Pickled Onions, Radish, Greens, Tomatoes, Bacon, Smoked Salmon



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# REFRESHMENT BREAKS





## HEROES VS. VILLAINS MIX & MATCH REFRESHMENT BREAK

Choose two of the following: \$30++ Per Guest

Choose three of the following: \$35++ Per Guest

### HEROS

**Panchito (The Three Caballeros)**  
Tortilla Chips served with Salsa Fresca

**Remy (Ratatouille)**  
Chilled Garden Crudit  Display served with Avocado Crema and Ranch

**Russell (Up)**  
Wilderness Explorer Trail Mix

**Belle (Beauty and the Beast)**  
Seasonal Berries served with Rose-scented Whipped Cream

**Mowgli (The Jungle Book)**  
Seasonal Jungle Fruit Smoothie

### VILLAINS

**Cruella de Vil (101 Dalmatians)**  
Fresh-baked Brownies

**Iago (Aladdin)**   
Grilled Flatbread served with Hummus


**Hades (Hercules)**  
Greek Yogurt served with Fresh-cut and Dried Fruits, Assorted Honey, and Granola

**The Evil Queen (Snow White)**  
Red Apple Slices served with Caramel Dipping Sauce

**Gaston (Beauty and the Beast)**  
Tavern Style Mini Soft Pretzels Bites Spicy Brown Mustard and Beer Cheese



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## REFRESHMENT BREAK PACKAGES

### MICKEY & MINNIE BREAK

**\$35++ per Guest**

Mickey Crisped Rice Treats  
Mickey Premium Ice Cream Bars  
Minnie's House Made Chips  
Warm Mickey-shaped Soft Pretzels

### THEME PARK INSPIRED BREAK

**\$35++ per Guest**

Grey Stuff Cream Puff  
Dole Whip Pineapple Upside Down Cake  
Strawberries with Chocolate Hazelnut Spread  
Mini Corn Dogs with Mustard

### CHIPS & DIPS

**\$32++ per Guest**

Corn Tortilla Chips and Potato Chips  
Seasonal Raw Vegetables served with  
Hummus, Salsa Fresca, Guacamole,  
Onion Dip

### SHAKE IT UP

**\$32++ per Guest**

Popcorn Station with assorted flavor toppings  
Flavored Lemonades/Iced Teas

### HEALTH & WELLNESS

**\$32++ per Guest**

Hummus, Vegetable Crudit , Fruit,  
Avocado Crema and Flavored Lebneh  
Pumpernickel Crumble  
Greek Yogurt, Juice Shots

### ASSORTED ENERGY BITES

**\$32++ per Guest**

Oatmeal-Raisin, White Chocolate-Cranberry,  
and Dark Chocolate-Almond-Coconut  
Juice Shots

### ACAI BOWLS

**\$32++ per Guest**

Fruits, Berries, and Assorted Toppings  
*Server Attended*



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## REFRESHMENT BREAK ENHANCEMENTS

*Enhancements must be added to Existing Menus*

Warm Mickey-shaped Soft Pretzels  
\$85.00++ per dozen

Warm Cheese Sauce and Mustard

Chocolate-dipped Mickey Crisped Rice Treats  
\$82++ per dozen

Assorted Cupcakes  
\$78++ per dozen

Assorted Home-style Baked Goods  
\$75++ per dozen

Choice of Cookies, Brownies and  
Blondies, Churros with Chocolate Hazelnut  
Spread

Mixed Nuts  
\$9++ per Guest

Fresh Popped Popcorn  
\$19++ per Guest  
*Server Attended Station*

Build Your Own Deluxe Trail Mix  
\$32++ per Guest

Popcorn, Granola, Chocolate Candies, Toasted  
Nuts, Seeds, Dried Fruits and Pretzels

Seasonal Whole Fruit  
\$8++ per each  
*Must be ordered in set quantities*

Seasonal Fresh Sliced Fruit with Yogurt Sauce  
\$22++ per Guest

Chocolate-covered and Yogurt-covered  
Pretzels  
\$11++ per Guest

High Energy Trail Mix  
\$12++ per each

Selection of Kind Bars, Protein Bars, and  
Granola Bars  
\$9++ per each

Assorted Ice Cream Novelties and Fruit Bars  
\$9++ per each

Selection of Assorted Mars Candy, Granola Bars,  
Fig Bars, Chocolate-Cream Cookies  
\$8++ per each

Selection of White Cheddar Popcorn, Potato  
Chips, Mini Pretzels, Pita Chips or Cracker Jacks  
\$8.00++ per each

Juice Shots  
\$21++ per Guest  
Chef Inspired to include three flavors  
*Server Attended Station*



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## REFRESHMENT BREAK BEVERAGES

Fresh Brewed Joffrey's™ Signature Blend  
Regular & Decaffeinated Coffee, Assorted  
Twinings® Infused Hot Teas  
**\$120++ per gallon**

Coffee Enhancements  
**\$7++ per person**

Selection of Flavored Syrups, Sugar Swizzle  
Sticks, Cinnamon, Cocoa Powder, Whipped  
Cream

Self-service Nespresso Stations  
**\$10++ per Pod**  
*Available for up to 150 Guests*

Freshly Brewed Iced Tea  
**\$110++ per gallon**

Hot Coco by Joffrey's Coffee™  
**\$98++per gallon**

Chilled Fruit Juice  
**\$98++ per gallon**  
Orange, Apple, Cranberry, or Tropical

Lemonade or Island Fruit Punch  
**\$94 ++ per gallon**

Assorted Bottled Juices, or Assorted  
Powerade®  
**\$9++ per each**

Vitamin Water® or Smart Water®  
**\$9++ per each**

Premium Bottled Sparkling Mineral Water,  
or Dasani® Purified Bottled Water  
**\$9++ per each**

Assorted Coca-Cola Soft Drinks  
**\$9++ per each**

Choice of Individual Containers of Milk  
1%, Whole, Chocolate, or Soy Milk  
**\$8++ per each**

Four-hour Beverage Package  
**\$46++ per Guest**  
to include Fresh Brewed Joffrey's™ Signature  
Blend Coffee & Decaffeinated Coffee,  
Assorted Twinings® Infused Hot Teas, Freshly  
Brewed Iced Tea, and Lemonade

### BEVERAGE ENHANCEMENTS

"Build Your Own Lemonade"  
**\$95++ per gallon**  
Selection of Fruit Purees, Syrups, and Fruit  
Toppings

Infused Water  
**\$95++ per gallon**  
Choice of Lemon Basil, Mango Ginger, Passion  
Fruit Pineapple, Strawberry Watermelon, or  
Chef's Seasonal Selection



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LUNCH





## DAY OF THE WEEK LUNCH BUFFET

### CAFÉ LUNCH BUFFET - MONDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

Assorted Bread and Butter

Farmers Bounty Salad

Seasonal Varieties of Local Lettuce, Citrus,  
Goat Cheese, Dried Cherry Vinaigrette

Quinoa Tabouleh

Tomato, Parsley, Lemon Vinaigrette 🌱

Watermelon, Tomato, and Arugula Salad

Feta Cheese, White Balsamic Vinaigrette

Roasted Bone-in Chicken Thigh

Pomegranate-Balsamic Glaze

Pan-seared Salmon

Preserved Lemon-Caper Beurre Blanc

Olive Oil-crushed Potatoes 🌱

Broccolini 🌱

Roasted Garlic Plant-Based Butter, Lemon  
Gremolata

Chocolate Pot de Crème, Honey Pistachio  
Crunch

Glazed Orange Cake, Yogurt Whipped  
Panna Cotta

Fresh Brewed Joffrey's™ Coffee and  
Decaffeinated Coffee, Lemonade, Iced Tea,  
and Selection of Twinings® Hot Teas

### FRESH FROM THE GARDEN LUNCH BUFFET - TUESDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

Parker House Rolls with Whipped Butter

Hearts of Romaine and Iceberg

Cucumber, Tomatoes, Carrots, Red Onions,  
Hard Boiled Eggs, Toasted Pumpkin Seeds,  
Shredded Cheddar Cheese, and Croutons,  
Served with Ranch and Herb Vinaigrette 🌱

Salad of Farfalle, Tomato, Olive, Marinated  
Vegetables, White Balsamic Vinaigrette

Broccoli and Carrot Slaw

Vegan Mayo, Cranberries and Sunflower Seeds 🌱

Braised Beef

Wild Mushrooms and Caramelized Onions

Pan-seared Cod Filets

Lemon Butter Sauce, Sweet Corn, Scallion,  
Tomato Relish

Roasted Marble Potatoes

Seasonal Vegetables 🌱

Bourbon Butterscotch Macaron

Strawberries and Cream Tart

Fresh Brewed Joffrey's™ Coffee and  
Decaffeinated Coffee, Lemonade, Iced Tea,  
and Selection of Twinings® Hot Teas



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## DAY OF THE WEEK LUNCH BUFFET

### AMERICAN BARBEQUE LUNCH BUFFET - WEDNESDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

Cornbread with Honey Butter

Romaine Salad

Roasted Corn, Red Peppers, Onions, Cherry Tomatoes, Creamy Herb Ranch or White Balsamic Dressing

Country Style Creamy Coleslaw

Southern Potato Salad 🌱

Mustard Vinaigrette

Smoked Pulled Pork

Carolina BBQ Sauce

Brined and Roasted Citrus Chicken

Kansas City BBQ Sauce

Cheddar Baked Mac and Cheese

Smoked Cauliflower

Cashew Cream, Crispy Spiced Chickpea 🌱

Salted Caramel Cookie Bar

Assorted Sliced Melon 🌱

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

### MARKET INSPIRED LUNCH BUFFET - THURSDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

Focaccia Bread, Butter, and Extra Virgin Olive Oil

Roasted Beets

Whipped Goat Cheese, Watercress,

Candied Walnut Crumb, Citrus Vinaigrette

Avocado, Tomato and Red Onion Salad

Herb Vinaigrette

White Bean Salad 🌱

Plant-based Yogurt

Herb Panko-crusted White Fish

Braised Fennel and Leeks, Orange-Pernod Nage

Seared French Cut Chicken Breast

Chasseur style, Cognac, and Foraged Mushrooms

Herb Salt-roasted Fingerling Potatoes

Green Beans

Roasted Garlic Oil and Lemon

Chocolate Madeleine, Hazelnut Praline

Fresh Fruit Salad 🌱

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas



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## DAY OF THE WEEK LUNCH BUFFET

### MEDITERRANEAN LUNCH BUFFET – FRIDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

Naan Bread

Hummus, Cucumber Raita, Seasonal Chutney

Salad of Artichokes

Seasonal Greens, Chickpeas, Lemon

Vinaigrette, and Feta Cheese

Mozzarella and Heirloom Tomato Salad

Sherry Vinaigrette, Torn Basil, Sea Salt

Pearl Couscous and Grilled Eggplant Salad

Baba Ghanoush 🌱

Chermoula Salmon

Kalamata Olive Tapenade

Braised Tagine-Style Chicken

Tomato, Date, Preserved Lemon

Falafel 🌱

Plant-based Tzatziki

Mediterranean Vegetables

Halloumi

Pistachio Cannoli

Fresh Berries with Lemon Basil Sugar

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

### "CREATE YOUR OWN BOWL" LUNCH BUFFET- SATURDAY

*\$79++ per Guest on day of menu*

*\$84++ per Guest*

Base

Cilantro-Lime Rice and Quinoa, Mixed Greens and Kale

Protein

Sliced Chicken, Braised Beef, Spiced Chickpeas 🌱

Vegetable 🌱

Roasted Broccoli and Cauliflower, Roasted Sweet Potato

Sauces 🌱

Balsamic Vinaigrette, Cilantro-Lime Crema, Tomatillo Salsa Verde

Add-ons

Pico De Gallo, Queso Fresco, Pumpkin Seeds, Avocado

Grilled And Fresh Flat Breads

Fruity Cereal Treat

Cookies and Cream Brownie

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas



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## DAY OF THE WEEK LUNCH BUFFET

### MEXICAN LUNCH BUFFET - SUNDAY

*\$74++ per Guest on day of menu*

*\$79++ per Guest*

#### Street Corn

Spicy Mayo, Tajin, and Cilantro-Lime Vinaigrette

#### Southwestern Chopped Salad

Crisp Romaine, Cabbage, Peppers, Beans, Tomatoes, Cucumbers, Onions, and Crispy Tortilla Strips served with Cilantro-Lime Vinaigrette and Avocado Ranch

Beef Barbacoa, Shredded Chicken Tinga, Tomatillo Jackfruit 🌱

Warm Flour and Corn Tortillas

Lettuce Wraps

#### Toppings

Cheddar Cheese, Cotija Cheese, Shredded Lettuce, Salsa Roja, Salsa Verde, Guacamole, Pickled Red Onions, Radishes

Mexican Rice

Churros with Chocolate Dipping Sauce

Dulce de Leche Lime Crème Puff

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

## SOUP, SALAD, AND MORE BUFFET

*\$76++ per Guest*

Tomato Soup with Basil & House Herb Croutons

#### Garden Salad

Tomatoes, Cucumbers, Carrots, Olives, Ranch and Low-fat Vinaigrette

Marinated, Grilled, and Chilled Balsamic Garden Vegetables 🌱

Tuna Salad

#### Platters of Deli Meats to Include

Roasted Turkey, Tavern-style Deli Ham, Sliced Roast Beef, and Salami, Assorted Sliced Cheeses, Tomatoes, Onions, Pickles, and Lettuce

Mustard, Horseradish Cream, Mayonnaise, Oil and Vinegar

Assorted Rolls, Sliced Breads, and Flour Tortillas

Seasonal Fresh-cut Fruit 🌱

Assorted Cookies

Fresh Brewed Joffrey's Coffee™ and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas



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## PLATED LUNCH MENU SELECTIONS

*All Lunch Entrée Selections are served with Starter, Bread and Butter, and Dessert. Includes Fresh Brewed Joffrey's Coffee™ and Decaffeinated Coffee, Iced Tea, and a Selection of Twinings® Hot Teas*

### STARTERS (please select one):

Traditional Caesar Salad, Romaine, Parmesan, Herb Croutons, and Classic Caesar Dressing

Classic Wedge Salad, Bacon, Tomatoes, Blue Cheese, and Chives

Seasonal Varieties of Local Lettuce, Citrus, Goat Cheese, Dried Cherry Vinaigrette

### ENTRÉE SELECTIONS (please select one):

Pan-seared White Fish | \$78++ per Guest  
Olive Oil-crushed Potatoes, Grilled Asparagus, Romesco

Braised Beef Pot Roast | \$76++ per Guest  
Gouda Mash Potatoes, Caramelized Cipollini Onions, Baby Carrots, Mushrooms, Pickled Sweet Pepper Relish

Roasted French Cut Chicken | \$74++ per Guest  
Roasted Sweet Potato, Corn, Bacon Lardons, Kale, Sherry Shallot Reduction

### DESSERT SELECTIONS (please select one):

Florida Key Lime, Coconut Cream, Graham Cracker Crumble

Chocolate Mickey "Mousse" Ears, Cookie Butter, Milk Jam

Butter Pound Cake, Fresh Fruit Compote, Toasted Oat Crunch

## A LA CARTE BAGGED LUNCHES TO-GO

### "CLASSIC" BOXED LUNCH

\$55++ per Guest

*Includes: One Sandwich, Three Sides and One Dessert*

#### Sandwich Selections

Orange-Balsamic Grilled Portabella Mushrooms, Arugula, Roasted Red Peppers, Roasted Garlic Aioli, Toasted Pita 

Roasted Turkey Breast on Croissant with Swiss Cheese, Onions, Tomatoes, and Lettuce

Roast Beef, Cheddar, Pickle, Onion, Lettuce and Horseradish on Ciabatta

Ham, Salami, Provolone Cheese, Lettuce, Tomato and Greek Pepper on Focaccia  
Appropriate Condiments

#### Side Items

Whole Fruit, Pasta Salad, Kettle Chips

#### Dessert

Signature Cookie

### MARKET-STYLE BOXED LUNCH, "BUILD YOUR OWN"

\$76++ per Guest

Selection of Seasonal Cold and Hot Sandwiches

Salads, Sides and Desserts


Appropriate Condiments

Sodas and Waters

**Server Attended**



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# RECEPTION





## A LA CARTE HORS D'OEUVRES

Choice of: three hors d'oeuvres: \$45++ per Guest

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

Choice of five hors d'oeuvres: \$58++ 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 Gochujang BBQ

Crab Cakes with Remoulade


Vegetable Spring Roll with Duck Sauce

Cheeseburger Spring Roll with Tomato Curry Dip

Tempura Shrimp with Sriracha Mayo

Seasoned Chicken Skewers with Teriyaki

Pork Pot Sticker with Asian Ginger Dipping Sauce

Vegetable Dumpling with Ponzu and Spring Onion 

Vegetable Samosa with Mango Chutney 

### DELUXE COLD HORS D'OEUVRES

Korean Spiced Beef with Onion Jam

Chef's Inspiration Deviled Egg

Rock Shrimp-Citrus Ceviche

Avocado and Crab Salad with Citrus Vinaigrette

Bruschetta 

Mozzarella and Tomato Skewer with Aged Balsamic

Antipasto Bites

Spiced Tuna Montadito

Grilled Apple, Smokey Blue Cheese and Toasted Walnut with Citrus Honey

Thai-spiced Chicken Basil and Mango

Pimento Cheese, Red Pepper Jam, Bacon, Phyllo


Hearts of Palm Ceviche 

Ricotta and Tomato Jam



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 Made without animal meat, dairy, eggs and honey



## RECEPTION PACKAGES

### THE DELUXE RECEPTION PACKAGE

**\$108++ per Guest**

#### 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*

#### (1) Action Station

Guest Selection

### THE ESSENTIAL RECEPTION PACKAGE

**\$101++ per Guest**

#### Cold Selections

International and Domestic Cheese Display with Flatbreads and Dried Fruits

Seasonal from the Garden Crudités with Avocado Crema 

Fresh-Sliced Seasonal Fruit with Yogurt Dip

#### Hot Selections


*Choose Two Deluxe Hot Hors d'Oeuvres*

#### (1) Action Station

Guest Selection



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## RECEPTION ENHANCEMENTS continued

### RECEPTION ACTION STATIONS

*Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.*

### CHEFS CARVING ON STAGE

**Black Pepper Crusted Beef Striploin**

**\$38++ per Guest**

Red Wine Demi, Creamy Horseradish, Roast Garlic Mashed Potatoes, Bread and Butter

**Oven-roasted Turkey**

**\$30++ per Guest**

Cranberry Mayonnaise, Stone-ground Mustard, Seasonal Grain Sauté and Gravy, Bread and Butter

### RECEPTION STATIONS

**Asian Stir-Fry Station**

**\$38++ per Guest**

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

**Slider Bar Station (Choose Two)**

**\$37++ per Guest | Add \$10++ per Guest for Each Additional Selection**

Beef Slider, Cheese, Caramelized Onions

Southern Style Chicken Slider, BBQ Mayonnaise

Crab Cake Slider with Spicy Remoulade and Citrus Slaw

Plant-based Slider with Chickpea and Harissa Hummus🌱

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

### RECEPTION STATIONS

**Specialty Pasta Enhancement Station**

*(Choose Two)*

**\$38++ per Guest | Add \$10++ per Guest for Each Additional Selection**

**Shrimp Scampi**

Shrimp Scampi with Garlic, White Wine, Crushed Red Pepper, Lemon, Butter, Parsley

**Creamy Chicken Pasta**

Grilled Chicken, Pancetta, English Peas, Parmesan Cream Sauce

**Sausage and Pasta**

Italian Sausage, Broccoli Rabe, Marinara Sauce, Shaved Parmesan

**Mushroom Pasta**

Mushroom, Kale, Pine Nuts, Fresh Grated Parmesan Cheese, Truffle Oil

**Pasta Primavera**

Seasonal Vegetables, Pomodoraccio Tomatoes, Olive Oil, Shave Pecorino Cheese, Fresh Torn Basil

**Traditional with Meatballs**

Pasta tossed with Marinara and Alfredo

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



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22 🌱 Made without animal meat, dairy, eggs and honey



# RECEPTION ENHANCEMENTS

## RECEPTION ACTION STATIONS

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## RECEPTION STATIONS

### Macaroni and Cheese

(Choose Two)

\$39++ per Guest | Add \$10++ per Guest for Each Additional Selection

#### *Crispy Pork Belly Mac*

Crispy Pork Belly, Smoked Cheddar Panko Crust

#### *Buffalo Chicken Mac*

Shredded Chicken, Hot Sauce Finished with Smoky Blue Cheese Panko

#### *Shrimp & Crab Mac*

Shrimp, Crab, Mascarpone, Parmesan

#### *Braised Beef Short Rib Mac*

Mushrooms, Sundried Tomatoes, Chives, Artisan Cheeses, Crispy Onion

#### *Truffled Mushroom Mac*

Crispy Fried Onions and Chives

### Poke Station

\$48++ per Guest

Assorted Marinaded Fish, Shrimp, and Tofu

Cucumber, Carrots, Edamame, Red Onions

Rice, Wakame, Pickled Ginger Jalapeno, Sesame Seeds

Spicy Mayo, Sweet Soy, Soy, Wasabi

### Bao Station (Choice of Two or Three)

\$38++ per Guest – Choice 2

\$45++ per Guest – Choice 3

Add \$10++ per Guest for Each Additional Selection

#### *Folded Bao Buns*

Crispy Pork Belly

Cucumbers, Carrots, Mint, Cilantro, Spicy Mayo

Char-Siu Chicken

Kim Chi Slaw, Tamarian Hoisin Sauce

#### *Steamed Bao Pods*

Vegetable Curry Steam Bao Pod

Cheeseburger Steam Bao Pod



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## RECEPTION ENHANCEMENTS

### RECEPTION CULINARY DISPLAYS

Sushi, Sashimi, California Rolls, and Vegetable Rolls with Wasabi, Soy Sauce, and Pickled Ginger

**\$55++ per Guest**

Shrimp Display with Lemons, Limes, Cocktail Sauce, and Citrus Rémooulade

**\$43++ per Guest**

Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables, and Fresh-baked Breads

**\$39++ per Guest**

Artisan Cheeses with Flatbreads and Dried Fruits

**\$33++ per Guest**

Seasonal Garden Crudités with Hummus 🌱

**\$20++ per Guest**

Seasonal Fresh Sliced Fruit with Yogurt Sauce

**\$22++ per Guest**

*Prices are in addition to quoted menu price.*

### RECEPTION DESSERTS

Ice Cream Sundae Bar

**\$33++ per Guest**

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

*Reception Desserts continued*

Chocolate Fondue

**\$28++ per Guest**

Warm Dark and White Chocolate, Fresh Fruits and Berries, Cake, Marshmallow, Pretzels, Graham Crackers

*Chef Attended Stations*

### RECEPTION DESSERTS ACTION STATIONS

*Our Chefs would be happy to turn any reception station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.*

Donuts Flambé

**\$28++ per Guest**

Doughnuts, Cinnamon, Sugar, and Whiskey cooked-to-order served with Vanilla Bean Ice Cream

Double-dipped Mickey Bar

**\$ 34++ per Guest**

Classic Mickey Ice Cream Bar with an extra dip in Strawberry Shell and Fruity Cereal or Dulce de Leche Shell and Toffee Pieces set in Liquid Nitrogen



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DINNER





## NIGHT AT THE BISTRO DINNER BUFFET

**\$146++ per Guest**

**\$138++ per Guest without dessert**

French Bistro Salad of Baby Lettuces with  
Dijon-Champagne Vinaigrette 🌱

Pearl Couscous, Citrus, Apricots, Almonds,  
Mint 🌱

Fattoush Salad Flatbread Crouton with  
Lettuce, Tomato, Cucumber, Radish

Bread Display to include Baguettes, Flatbreads,  
and Butter with Pesto

Grilled White Fish, Sauce Verte

Braised Boneless Chicken Fricassee with  
Mushroom Cream

Seared Beef Tenderloin Medallions with  
Caramelized Onion Ragout, Marchand de Vin

Ratatouille Niçoise

Potato au Gratin

Tiramisu

Fresh Fruit Sablè

Includes Joffrey's™ Fresh Brewed Coffee,  
and Decaffeinated Coffee, and Selection of  
Twinings® Hot Teas

## MARKET TO TABLE DINNER BUFFET

**\$159++ per Guest**

**\$150++ per Guest without dessert**

Crudit , Pickles, Dips, Fresh & Grilled  
Vegetables, Charcuterie, Sausage, Pimento

Tomatoes and Mozzarella with Smoked Sea  
Salt, and Sherry Vinaigrette

Farro Salad with Raisins, Sun Dried Cranberries,  
Toasted Almonds, Citrus Thyme Vinaigrette 🌱

Seasonal Varieties of Local Lettuce, Citrus,  
Crumbled Goat Cheese, Dried Cherry  
Vinaigrette

Rustic Breads with Butter and Spreads

Seasonal Fish with Roasted Tomato Jus,  
Artichokes, Olive Tapenade

French Cut Chicken with Rioja Sauce, Jamon  
and Grapes

Roasted Carrots with Chamoy, Hazelnuts, Plant-  
based Lime Yogurt 🌱

Herb Salt-roasted Fingerling Potatoes

### CARVING STATION

Roasted Beef Strip served with Classic  
Steakhouse Accompaniments

Carrot Cake, Cream Cheese Whip

Pistachio Cookie, Fresh Raspberries

Included Joffrey's™ Fresh Brewed Coffee,  
and Decaffeinated Coffee, and Selection of  
Twinings® Hot Teas



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# AMERICAN DINNER BUFFET

**\$118++ per Guest**

**\$110++ per Guest without dessert**

## American Chop House Salad

Crumbled Bacon, Cheddar Cheese, White Balsamic Vinaigrette, Ranch

## Homestyle Potato Salad

Sweet Cream Dressing

## Kale and Apple Slaw

Cider Vinaigrette 🌱

## Parker House Rolls with Butter

## Sautéed Shrimp & Grits

Spicy Sausage, Tomato, Okra, and Cilantro

## Barbeque Spiced Chicken

Sweet, Spicy, and Alabama White Barbeque Sauces

## Braised Beef Brisket

Roasted Pearl Onions

## White Cheddar Baked Mac and Cheese

Parmesan Bread Crumb

## Seasonal Succotash

## Brown Butter Apple Tart

## Toasted S'mores Pop

Included Joffrey's™ Fresh Brewed Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas



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# "DESIGN YOUR OWN" DINNER BUFFET


**\$169++ per Guest**

**Rustic Breads with Butter and Spreads**

*Choice of three salads/soups*

Canadian Cheddar Cheese Soup

Crab Bisque with Sweet Corn and Chives

Mushroom Bisque 


Chef's Seasonally inspired Soup


Seasonal Varieties of Local Lettuce, Citrus, Crumbled Goat Cheese, Dried Cherry Vinaigrette

French Bistro Salad of Baby Lettuces with Dijon-Champagne Vinaigrette

Salad of Artichokes Seasonal Greens, Chickpeas, Lemon Vinaigrette, and Feta Cheese

Mozzarella and Heirloom Tomato Salad Sherry Vinaigrette, Torn Basil

Roasted Beets Whipped Goat Cheese, Watercress, Candied Walnut Crumb, Citrus Vinaigrette 

Farro Salad with Raisins, Sun Dried Cranberries, Toasted Almonds, Citrus Thyme Vinaigrette 

Pearl Couscous, Citrus, Apricots, Almonds Mint

Quinoa Tabouleh Tomato, Parsley, Lemon Vinaigrette

Watermelon, Tomato, and Arugula Salad Feta Cheese, White Balsamic Vinaigrette

*Choice of three proteins*

Braised Beef Short Ribs

Roasted Cipollini Onions, Red Wine Demi

Porcini Beef Medallion Wild Mushrooms, Truffle Butter

Braised Lamb Shoulder

Dates, Tomatoes, Preserved Lemon

Roasted Bone-in Chicken Thigh Pomegranate-Balsamic Glaze

French Cut Chicken Rioja Sauce, Jamon and Grapes

Korean Style Pork Loin

Gochujang Chili, Soy Sauce

Pan-seared Grouper Miso Butter, Braised Onions

Pan-seared Salmon

Preserved Lemon, Caper Beurre Blanc

Shrimp Skewer


Tomato, Roasted Garlic

*continued next page*



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## "DESIGN YOUR OWN" DINNER BUFFET continued

\$169++ per Guest

*Choice of three sides*

Basmati Rice - Cashew Crunch 🌱

Olive Oil-crushed Potatoes 🌱

Caramelized Shallot Mash

Herb Salt Roasted Fingerling Potatoes

Cheddar Baked Mac and Cheese

Potato au Gratin

Creamy Gouda Grits

Brussels Sprouts Sweet and Sour 🌱

Broccolini - Roasted Garlic Butter, Lemon Gremolata

French Green Beans - Roasted Garlic Oil and Lemon 🌱

Smoked Cauliflower - Cashew Cream, Crispy Spiced Chickpea 🌱

Roasted Carrots - Chamoy, Hazelnuts, Plant-based Lime Yogurt 🌱

Ratatouille Niçoise

Chef's Seasonally inspired Vegetables

*Choice of two desserts*

Chocolate Strawberry Pop

Carrot Cheesecake Tart

Key Lime Macaron

Plant Based Brownie

Cherry Cream Puff

Churros with Chocolate Sauce

Matcha Yuzu Verrine

Caramel Chocolate Verrine



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## PLATED DINNER

*All Dinner Entrée Selections are served with: Appetizer, Soup or Salad, Bread, and Dessert  
Fresh Brewed Joffrey's™ Coffee, and Decaffeinated Coffee, and Selection of Twinings® Hot Teas*

### APPETIZER SELECTIONS *Please select one*

Tuna Tataki with Kimchi Style Slaw

Chilled Shrimp with Hearts of Palm, Frisée,  
Pickled Onions, Avocado Puree, Citrus  
Vinaigrette

Heirloom Tomato Tart, Ricotta, Baby Arugula,  
Pickled Shallots, and Balsamic

Roasted Beets, Lemon Vinaigrette, Almond  
Puree, Tree Nut Brittle, Affilla Cress, Plant-  
based Yogurt🌱

Charcuterie and Cheese with Accompaniments

### SOUP & SALAD SELECTIONS *Please select one*

Kale Salad, Quinoa, Squash, Red Onion,  
Goat Cheese, Dried Cherries, Pepitas, Sherry  
Vinaigrette

Frisée & Radicchio Salad🌱

Apple, Fennel, Radish, Candied Walnut,  
Champagne–Dijon Vinaigrette

Classic Wedge Salad

Crisp Bacon, Tomatoes, Blue Cheese, and  
Chives

Caesar Salad

Romaine, Caesar dressing, Croutons, Parmesan

Crab Bisque with Sweet Corn and Chives

Mushroom Bisque🌱

Roasted Tomato Soup with Crostini, Pesto-  
Mascarpone Creme



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## PLATED DINNER continued

### DUO ENTRÉE SELECTIONS *please select one*

Seared Filet of Beef Tenderloin Medallions,  
Jumbo Scallop, and Shrimp  
Herb-roasted Marble Potatoes, Seasonal  
Vegetables, Red Wine Demi and Lemon  
Beurre Blanc  
**\$167.00++ per Guest**  
**\$157.00++ per Guest without dessert**

Braised Beef Short Rib and Char-grilled  
Chicken Breast  
Crème Fraiche Whipped Potatoes,  
Caramelized Carrot and Parsnips, Saffron  
Cream Sauce  
**\$143++ per Guest**  
**\$133++ per Guest without dessert**

Seared Chicken and Grilled Shrimp  
Polenta, Warm Tomato-Basil Vinaigrette, and  
Seasonal Vegetables  
**\$132++ per Guest**  
**\$122++ per Guest without dessert**

### ENTRÉE SELECTIONS *Please select one*

Porcini-dusted Grass Fed Beef Filet  
Mushroom Conserva, Red Wine Demi,  
Truffled Potato Puree, Roasted Root  
Vegetables  
**\$165++ per Guest**  
**\$155++ per Guest without dessert**

Florida Grouper  
Fregola Sardo, Seasonal Squash, and  
Artichoke Puree, Sauce Vierge  
**\$132++ per Guest**  
**\$122++ per Guest without dessert**

### Entrée Selections *continued*

Salmon  
Miso-Soy Butter Sauce, Braised Onions,  
Basmati Rice, Baby Bok Choy, Pickled Radish  
**\$132++ per Guest**  
**\$122++ per Guest without dessert**

Dry-aged Pork Chop  
Caramelized Shallots, Potato Gratin, Wilted  
Greens, Cherry Pork Jus  
**\$125++ per Guest**  
**\$115++ per Guest without dessert**

Roasted Chicken  
White Cheddar Truffle Mac and Cheese,  
Sauce Chasseur, Seasonal Vegetables  
**\$115++ per Guest**  
**\$105++ per Guest without dessert**


### DESSERT SELECTIONS *Please select one*

Caramelized Honey Panna Cotta, Florida  
Citrus  
Chocolate Hazelnut Entremets, Coffee Whip  
Cheesecake of the Season, Chef Selection  
Accompaniments



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# DESSERTS





## DESSERT PARTIES

All the below include Lemonade, Fresh Brewed Joffrey's™ Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Twinings® Hot Teas

### Inspired By Parks #DisneySnacks \$56++ per Guest

Mickey Caramel Apple Pop  
Dole Whip Cream Puff  
Grey Stuff Tart  
Mickey Waffle Whoopie Pie  
Cinnamon Sugar Churros Bites

### Pixar Place \$58++ per Guest


Woody Lunch Box Tart  
Jack-Jack Cookie Num Nums  
Sully Blueberry Cream Puff  
Lotso Strawberry Blondie  
Pixar Ball Pop

### Around World Showcase Lagoon \$60++ per Guest

United Kingdom Warm Sticky Toffee  
Pudding – Vanilla Ice Cream  
**Server Attended**  
Italy Pistachio Cannoli  
Japan Matcha Yuzu Cake  
France Framboise Profiterole  
Germany Karamell Pretzel Cookie



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## DESSERT PARTY ENHANCEMENTS

### Ice Cream Sundae Bar

**\$33++ per Guest**

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

### Chocolate Fondue

**\$28++ per Guest**

Warm Dark and White Chocolate, Fresh Fruits and Berries, Cake, Marshmallow, Pretzels, Graham Crackers

### DESSERT ACTION STATIONS

*Our Chefs would be happy to turn any reception station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.*

#### Donuts Flambé

**\$28++ per Guest**

Doughnuts, Cinnamon, Sugar, and Whiskey cooked-to-order served with Vanilla Bean Ice Cream


#### Double-dipped Mickey Bar

**\$34++ per Guest**

Classic Mickey Ice Cream Bar with an extra dip in Strawberry Shell and Fruity Cereal or Dulce de Leche Shell and Toffee Pieces set in Liquid Nitrogen



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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 Monday, Tuesday or Wednesday). 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).

**Allergy-Friendly Requests:** We are happy to discuss and attempt to accommodate any special dietary requests. It is ultimately up to each individual to make an informed choice based upon their individual dietary needs. Your guests with food allergies must speak to a Special Diets Trained Cast Member upon arrival.

While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Buffets may be susceptible to cross-contact due to their self-service approach. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens.

Nothing in this document will reduce or negate any food and beverage commitment in any agreement entered into between you and us or any of our affiliates.

**Labor Charge:** A Bartender Fee of \$220 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 \$220 per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$210 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.

**Additional Notes:** Photographs in this document are of various set up styles which may not represent the typical or standard set up of the event location, are the property of Disney Destinations, and cannot be duplicated without prior written consent.