
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 registered trademark symbol (®) is located at the end of the word "World". A horizontal teal bar passes behind the dark blue box.

WALT DISNEY World.®

BREAKFAST

The Classic Continental

Includes Assortment of Juices, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas
Selection of Pastries alternated daily from our Bakery
Seasonal Fresh-cut Fruit with Yogurt Sauce
Cage-free Hard-boiled Eggs

\$44 per Guest

The Signature Continental

Includes Assortment of Juices, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas
Selection of Pastries alternated daily from our Bakery
Cage-free Seasonal Egg Bites with Tomato Compote
Steel-cut Oatmeal cooked with Coconut Milk, Cinnamon and Honey served with Brown Sugar and Dried Fruit
Build Your Own Yogurt Parfait with Granola, Honey, Nuts, and Seasonal Berries
Seasonal Fresh-cut Fruit

\$54 ++ per Guest

Continental must be ordered for the Entire Group.

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Unless otherwise noted, menu price is based on 1½ hours of service for a minimum of 35 Guests

BREAKFAST

The Executive Breakfast Buffet

Includes Assorted Juices, Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas
Seasonal Fresh-cut Fruit
Pastries alternated daily from our Bakery

Choose two of the following items:

Cage-free Scrambled Eggs
Cage-free Scrambled Eggs with Chives and Cheddar Cheese
Cage-free Egg White Frittata with Tomato Compote
Cage-free Seasonal Egg Bites with Tomato Compote
Breakfast Quesadillas with Cage-free Eggs, Sausage, Onions, Peppers, and Cheddar Cheese
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 Coconut Milk, Cinnamon, and Honey served with Brown Sugar and Dried Fruits

Choose two of the following items:

Smoked Bacon, Pork Sausage, Turkey Sausage, Ham Steaks, or Chicken Sausage

Choose one of the following items:

Country-style Potatoes, Home Fries, Roasted Potatoes with Peppers and Onions, Potato Barrels, Lyonnaise Potatoes, or Southern-style Cheesy Grits

\$57 ++ per Guest

Breakfast must be ordered for the Entire Group.

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BREAKFAST MENU ENHANCEMENTS

Enhancements must be added to Existing Menus

Chef's Preparing On-Stage

Cage-free Omelet and Egg Station served with:

Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Peppers, Mushrooms, Scallions, and Assorted Cheeses
\$19 ++ per Guest

Hot Breakfast Enhancements

Cage-free Egg and Cheese Croissants with Ham, Bacon, or Sausage
\$15 ++ per Guest

Breakfast Quesadilla with Cage-free Eggs, Sausage, Onions, Peppers, and Cheddar Cheese
\$14 ++ per Guest

Cage-free Egg and Cheese Croissants
\$13 ++ per Guest

Cage-free Egg White Frittata with Tomato Compote
\$13 ++ per Guest

Cage-free Seasonal Egg Bites with Tomato Compote
\$13 ++ per Guest

Mickey Waffles with Warm Roasted Seasonal Fruit, Maple Syrup and Whipped Cream
\$13 ++ per Guest

Steel-cut Oatmeal cooked with Coconut Milk, Cinnamon, and Honey served with Brown Sugar and Dried Fruits
\$11 ++ per Guest

Breakfast enhancements must be ordered for the Entire Group.

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BREAKFAST MENU ENHANCEMENTS

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Cold Breakfast Enhancements

Assorted Bagels with Plain and Low-fat Cream Cheese
\$68 ++ per dozen

Cage-free Chilled Hard-boiled Eggs
\$41 ++ per dozen

Assorted Greek Yogurts
\$8 ++ per each

Cold Cereals served with 1% Milk and Whole Milk
\$7 ++ per Guest

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BREAKS

Heroes vs. Villains Mix & Match Refreshment Break

Choose two of the following: \$28 ++ Per Guest

Choose three of the following: \$32 ++ Per Guest

Heroes

Panchito (The Three Caballeros)

Tortilla Chips served with Salsa Fresca

Remy (Ratatouille)

Chilled Garden Crudit  Display
served with Roasted Leek Cream

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)

Sugar Dusted 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

Price based on up to 30 minutes of service. Packaged Breaks must be ordered for the Entire Group.

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50 Years of Magic Specialty Breaks

The Year "1971" Inspired Break

Hand Held "American Pie" with Apples
"Starbucks" Coffee Chocolate Bites
"Chez" Caprese Tower
Fresh Seasonal Berries with "Brown Sugar"
Whipped Cream
\$32 ++ per Guest

Magic Kingdom Inspired Break

Oreo Cupcake
Aloha Pineapple Upside Down Cake Bites
Peppered Candied Pork Belly
Strawberries with Chocolate Hazelnut Spread
\$32 ++ per Guest

50 Years of Magic

Mickey Crisped Rice Treats
Mickey Premium Ice Cream Bars
Minnie's House Made Chips
Warm Mickey-shaped Soft Pretzels
\$30 ++ per Guest

BREAKS

Deluxe Trail Mix

Build Your Own Deluxe Trail Mix:
Popcorn, Granola, Chocolate Candies,
Toasted Nuts, Seeds,
Dried Fruits and Pretzels
\$30++ per Guest

Chocolate Lovers

Chocolate Chip Cookies
Fudge Brownies
Mini Red Velvet Whoopie Pie
Fresh Seasonal Berries
\$29 ++ per Guest

Chips & Dips

House Made – Corn Tortilla Chips and Potato Chips
Seasonal Raw Vegetables served with
Hummus – Salsa Fresca – Guacamole
\$29 ++ per Guest

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BREAKS

Refreshment Break Enhancements

Warm Mickey-shaped Soft Pretzels
\$80 ++ per dozen

High Energy Trail Mix
\$10 ++ per each

Chocolate Dipped Mickey Crisped Rice Treats
\$78 ++ per dozen

Selection of Kind Bars, Kashi Bars or Luna Bars
\$8 ++ per each

Assorted Cupcakes
\$72 ++ per dozen

Assorted Ice Cream Novelties and Fruit Bars
\$8 ++ per each

Choice of Assorted Home-style Cookies,
Assorted Brownies and Blondies,
Churros with Chocolate Hazelnut Spread
\$70 ++ per dozen

Selection of Granola Bars, Candy Bars,
Fig Newtons,
\$8 ++ per each

Mixed Nuts
\$42 ++ per pound

Selection of White Cheddar Popcorn,
Potato Chips, Mini Pretzels,
or Cracker Jacks
\$7 ++ per each

Choice of House Made Potato Chips & Dip
or Tortilla Chips and Salsa
\$33 ++ per pound

Seasonal Fresh Sliced Fruit
with Yogurt Sauce
\$19 ++ per Guest

Attended Fresh Popped
Popcorn Station
\$17 ++ per Guest*
*Minimum of 35 Guests

Seasonal Whole Fruit*
\$7 ++ per each
*Must be ordered in set quantities

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BREAKS

Refreshment Break Beverages

Fresh Brewed Coffee,
Fresh Brewed Decaffeinated Coffee,
Hot Tea
\$110 ++ per gallon

Iced Tea
\$98++ per gallon

Hot Chocolate
\$94 ++ per gallon

Infused Water:
Choice of Lemon Basil, Mango Ginger, Passion
Fruit Pineapple, Strawberry Watermelon, or Chef's
Seasonal Selection
\$90 ++ per gallon

Chilled Fruit Juice:
Orange, Apple, Cranberry, or Tropical
\$90 ++ per gallon

Lemonade or Island Fruit Punch
\$86 ++ per gallon

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

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

Perrier Bottled Mineral Water,
or Dasani Purified Bottled Water
\$8 ++ per each

Assorted Soft Drinks
\$8 ++ per each

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

Four-hour Beverage Package to include:

Fresh Brewed Coffee,
Fresh Brewed Decaffeinated Coffee,
Hot Tea, Iced Tea, and Lemonade
\$42 ++ per Guest

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50th CELEBRATION LUNCH

Main Street U.S.A. Lunch

Crystal Palace Greek Style Tomato and Florida Citrus Salads

Tony's Town Square Vegetable Lasagna

Casey's Corner All Beef Hot Dogs with Rolls

Toppings to include Bean Chili, Sauerkraut, Warm Cheese, Diced Onions, Relish, Ketchup and Yellow Mustard

Plaza Burger with Buns

Grilled Hamburger with Honey BBQ Beef Brisket with Cheddar, Lettuce and Tomato

Plaza Ice Cream Sundaes with Hand Dipped Vanilla and Chocolate Ice Creams

Chocolate, Caramel and Strawberry Sauces

Candy Pieces, Mickey Confetti, Whipped Cream, Nuts and Cherries

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

\$62 ++ per Guest

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50th CELEBRATION LUNCH

Tommorrowland Lunch

Cosmic Ray's Starlight Café Greek Salad
Greens, Feta, Tomato, Peppers, and Kalamata Olives served with Greek Vinaigrette and Lemon Ranch Dressing

Grand Prix Speedway Green Beans with Burnt Orange Butter

Circle-Vision 360° Roasted Sweet Potatoes

Carousel of Progress Sustainable Catch of the Day with Mango Chutney

America the Beautiful California Chicken Breast with Roasted Tomato and side of Avocado Puree

Flight to the Moon Cheese Bread with Salted Butter

Grey Stuff Tart

Cool Ship Melon Medley

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

\$64 ++ per Guest

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LUNCH

Thoughtfully Sourced Lunch Buffet - Sunday

Farmers Bounty Salad:

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

Spiced Chickpeas with Roasted Carrots, Torn Mint and Raita

Seasonal Roasted Squash with Rosemary Olive Oil

Butter Roasted Potatoes, Garden pepper Harissa and Bitter Greens

Roasted Chicken with Foraged Mushrooms, Whole Grain Mustard Crema and Fines Herbes

Sustainably Sourced Salmon with Tomato, Charred Red Onion, and Local Watercress Pistou

Crackers with Pickled Vegetables

Dessert

Dark Chocolate Pot de Crème, Sea Salted Caramel

Lemon Olive Oil Cake with Natures Selection Berries

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

\$73 ++ per Guest

\$68 ++ per Guest on Sunday

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LUNCH

Floridian Lunch Buffet - Monday

Arugula Salad with Watermelon, Smoked Blackberry, Feta Cheese, and Citrus Vinaigrette

Sugared Beets and Citrus with Watercress

Avocado, Tomato and Red Onion Salad with Herb Vinaigrette

Seasonal Vegetables with Herb Salt

Roasted Crushed Potatoes

Sustainably Sourced White Fish with an Artichoke Cream and Citrus Gremolata

Seared Sofrito Marinated Beef with Lime Scented Ceviche Onions

Black Eye Pea Fritters

Assorted Rolls and Butter

Dessert

Chocolate Laced Citrus Bundt Cake

Fresh Fruit Salad

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

\$73 ++ per Guest

\$68 ++ per Guest on Monday

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LUNCH

Barbecue Lunch Buffet - Tuesday

Mixed Greens with Molasses Vinaigrette and Ranch Dressing

Sweet Cream Cole Slaw

Southern Style Potato Salad

Campfire Succotash Salad

Grilled Seasonal Vegetables with Smoked Sea Salt

Grilled Boneless Chicken Thighs with Georgia Peach BBQ Sauce

Fried Pig Wings with Carolina Style Mustard and Vinegar Sauce

Texas Bold and Spicy BBQ Jack Fruit with Wilted Collards

Fire Roasted Cornbread with Butter

Dessert

Salted Caramel Cookie Bars

Assorted Sliced Melon

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

\$73 ++ per Guest

\$68 ++ per Guest on Tuesday

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New England Lunch Buffet – Wednesday

Nantucket Seafood Chowder

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

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

Seasonal Vegetables Tossed in Garlic Old Bay Oil

Parsley Boiled Baby Potatoes

Lager Simmered Beef Pot Roast with Wild Mushrooms and Onions

Sustainably Sourced Cod Filets with a Lemon Onion Cream, Sweet Corn, Scallion, and Tomato Relish

Boston Bean Beyond Bake

Warm Rolls with Vermont Maple Cheddar Butter

Dessert

Boston Cream Whoopie Pie

Blueberry Tart

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

\$73 ++ per Guest

\$68 ++ per Guest on Wednesday

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Italian Lunch Buffet – Thursday

Italian Style Vegetable Soup

Romaine, Spinach, Arugula, and Frisée with Onions, Seasoned Croutons, Caesar Dressing, and Balsamic Vinaigrette

Caprese Salad with Tomatoes, Aged Balsamic, Basil, Sea Salt, and Olive Oil

Steamed Seasonal Vegetables with Red Pepper Garlic Oil

Plant Based Bolognese with Cultivated Mushrooms, and Pearl Onions

Pasta with White Bean, Artichoke, and Roasted Red Pepper

Sustainably Sourced Baked Seasonal White Fish with Lemon Cream and Olives

Chianti Marinated Chicken, Tomato Fondue, and Shaved Parmesan Cheese

Focaccia Bread, with Pesto Infused Olive Oil

Dessert

Cannoli

Fresh Berries with Lemoncello Whipped Cream

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Hot Tea

\$73 ++ per Guest

\$68 ++ per Guest on Thursday

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Asian Lunch Buffet - Friday

Lettuce Leaves with Lemon-Cilantro Vinaigrette and Sesame Dressing

Chilled Cantonese Style Shrimp Lo Mein Salad

Pineapple Fried Rice with Edamame

Kung Pao Brussels Sprouts

Sesame Ginger Beef with Green Beans, Mushrooms

Shanghai Style Red Braised Pork with Baby Bok Choy

Grilled Flatbread with Coriander Chutney and Red Chili Sambal

Dessert

Matcha Yuzu Cake

Chocolate Miso Caramel Verrine

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

\$73 ++ per Guest

\$68 ++ per Guest on Friday

Lunch Buffet must be ordered for the Entire Group

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Mexican Lunch Buffet - Saturday

Southwestern Chop Salad: Crisp Romaine, Cabbage, Peppers, Beans, Tomatoes, Cucumbers, Onions, & Crispy Tortilla Strips Served with Cilantro Lime Vinaigrette & Avocado Ranch

Street Corn Salad: Sweet Corn, Chipotle Crema, Cilantro, Cotija Cheese, Tajin

Tacos to Include:

Barbacoa, Ancho Chile Grilled Chicken Thighs,
Vegan Taco Meat, Warm Flour Tortillas

Toppings:

Cheddar Cheese, Sour Cream, Tomatoes, Shredded Lettuce, Jalapenos, Salsa Roja,
Salsa Verde, Guacamole, Pickled Red Onions

Mexican Rice

Fire Roasted Corn Bread

Dessert

Churros with Chocolate Dipping Sauce

Pina Colada Panna Cotta

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

\$73 ++ per Guest

\$68 ++ per Guest on Saturday

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LUNCH

Soup, Salad, and More Buffet

Tomato Soup with Basil

Garden Salad with Tomatoes, Cucumbers, Carrots, and Olives served with Ranch and Low-fat Vinaigrette

Marinated, Grilled, and Chilled Balsamic Garden Vegetables

Tuna Salad

Platters of Deli Meats to Include:

Grilled Chicken Breast, Tavern-style Deli Ham, Sliced Roast Beef, and Salami
Assorted Sliced Cheeses, Tomatoes, Onions, Pickles, and Lettuce

Mustard, Horseradish Cream, and Mayonnaise

Assorted Rolls, Sliced Breads, and Flour Tortillas

Dessert

Seasonal Fresh-cut Fruit

Assorted Cookies

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

\$71 ++ per Guest

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LUNCH

Plated Lunch

*All Lunch Entrée Selections are served with Starter, Warm Bread and Butter, and Dessert
Includes Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas*

Starters (Please select one)

Soup du Jour

New England Clam Chowder

Traditional Caesar Salad with Romaine, Parmesan, Herb Croutons, and Classic Caesar Dressing
Garden Salad with Seasonal Greens, Carrots, Tomatoes, and Cucumbers with Herb Country Cream

Entrée Selections (Please select one)

Seasonal Sustainably Sourced Fish

Multigrain Pilaf

Seasonal Vegetables

\$69++ per Guest

Roasted Chicken Breast

Caramelized Shallot Velouté with Applewood Smoked Bacon

Whipped Potatoes

Seasonal Vegetables

\$69 ++ per Guest

Dessert Selections (Please select one)

Florida Key Lime Pie with Coconut

Pound Cake with Seasonal Fresh Berries

Chocolate Mickey "Mousse" Ears with Raspberry Sauce

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LUNCH

À La Carte Bagged Lunch To-Go

Includes: One Sandwich, Three Sides and One Dessert

Sandwich Selections

Vegetarian: Balsamic Marinated Soy "Chicken" Wrap with Grilled Portabella Mushrooms, Arugula, Roasted Red Peppers, and Grilled Vegetables with a Roasted Garlic Aioli

Grilled Chicken 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

\$51 ++ per Guest

CULINARY INSPIRATION

from the chefs at

WALT DISNEY World®

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RECEPTION

À La Carte Hors d'Oeuvres

Choice of three hors d'oeuvres: \$42 ++ per Guest

Choice of four hors d'oeuvres: \$49 ++ per Guest

Choice of five hors d'oeuvres: \$54 ++ per Guest

Deluxe Hot Hors d'Oeuvres

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

Balsamic Glazed Bacon-crusting Beef and Blue Cheese Meatballs

Bacon-wrapped Scallops with a Thai Sweet Chili Sugar Glaze

Beef Skewers with Teriyaki Sauce

Crab Cakes with Mango Chutney

Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion

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

Vegetable Dumpling with Soy and Spring Onion

Vegetable Samosa with Cucumber Yogurt Dip

Deluxe Cold Hors d'Oeuvres

Korean Spiced Beef with Onion Jam

Pimento Cheese Deviled Egg with Red Pepper Jam and Parmesan Frico

Shrimp Cocktail Bites served on an Olive Oil Bread Crouton

Avocado and Crab Salad with Citrus Vinaigrette

Bruschetta

Mozzarella and Tomato Skewer with Aged Balsamic

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

Hors d'Oeuvres must be ordered for the Entire Group.

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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

\$101++ 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 Pork, Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls Served with Corn Bread Dressing and Gravy

\$94++ Per Guest

Packaged Receptions must be ordered for the Entire Group

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RECEPTION ENHANCEMENTS

Reception Action Stations

Chefs Carving On Stage

Black Pepper Crusted Beef Striploin
Red Wine Demi, Creamy Horseradish
and Assorted Rolls

served with Roast Garlic Mashed Potatoes
\$34 ++ per Guest

Oven Roasted Pork

Cranberry Mayonnaise,
Stone-ground Mustard & Assorted Rolls
served with Seasonal Grain Sautee and Gravy
\$26 ++ per Guest

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 \$12++ 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

\$34 ++ per Guest

Slider Bar Station Choose Two

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

\$33 ++ per Guest

Add \$9 ++ per Guest for Each Additional Selection

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Reception Stations

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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

\$34 ++ per Guest

Add \$9 ++ per Guest for Each Additional Selection

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RECEPTION ENHANCEMENTS

Reception Stations

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Macaroni and Cheese - Choose Two:

A Twist on the Traditional Mac

Crispy Pork Belly, Smoked Cheddar with Truffle Scented Panko

Buffalo Chicken Mac

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

Shrimp & Crab Thermidor Mac

Shrimp, Crab, 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 Onion Fries

\$37 ++ per Guest

Add \$9 ++ 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
\$52++ 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

Artisan Cheeses with Flatbreads and Dried Fruits
\$28 ++ per Guest

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

Seasonal Fresh Sliced Fruit with Yogurt Sauce
\$19 ++ per Guest

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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50th CELEBRATION Dinner

Cinderella's Castle Menu

Baby Lettuces with Champagne Vinaigrette

Artisan Cheese Tarts with Frisée, Aged Balsamic and Olive Oil

Grilled Asparagus with Piquillo Peppers

Yukon Gold and Parsnip Mash

Fresh Catch with Leeks, Fennel and Maître d' Castle Butter

Seared Chicken Breast with Citrus and Blackberries

Truffle Scented Beef Tenderloin with Red Wine Demi

French Rolls with Butter

Flourless 50th Chocolate Torte

Cinderella Blueberry Macarons

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas

\$146 ++ per Guest

Dinner Buffet must be ordered for the Entire Group.

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DINNER

Market Dinner Buffet

Seafood Bar

Gazpacho Soup Garnished with Lump Crab
Shrimp Cocktail Display with Cocktail Sauce, Spicy Cajun Ré-moulade, and Lemon Wedges
Mixed Seafood with Lime Vinaigrette

Market Salads

Florida Tomatoes and Mozzarella with Aged Balsamic
Hydro Mixed Greens with Herb Country Cream and Low-fat Vinaigrette
Fire Roasted Corn, Baby Spinach, and Sweet Plantain Salad

Hot Entrées

Sustainably Sourced Seasonal Fish with Mango and Chili Salsa
Orange-saffron Chicken Breast

From The Carving Board

Roasted Strip Loin of Beef with Pomegranate Red Wine Reduction
White Cheddar and Truffle Macaroni and Cheese
Seasonal Vegetables
Rustic Breads with Butter and Spreads

Dessert:

Carrot Cake with Cheesecake Whip
Lemon Cream with Fresh Raspberries

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas

\$148 ++ per Guest

\$141 ++ per Guest without Dessert

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DINNER

Around the World Dinner Buffet

American Bouillabaisse scented with Pernod with Shrimp, Scallops, Clams, Mussels,
and Fish in a Rich Tomato Fumé
Antipasto Display with Meats, Cheeses and Vegetables
Mexican Street Corn Salad
Roasted Mojo Pork Loin with Fried Plantains
Braised Thai Beef Short Rib Rendang
Moroccan-spiced Marinated Chicken
Gingered Jasmine Rice and Kimchee Slaw
Pasta with Baby Arugula, Artichokes, Portobello Mushrooms, Fire-roasted Tomatoes,
Eggplant, and Basil-infused Olive Oil
Herb Grilled Vegetables
Bread Display to include: Baguettes, Flatbreads, and Butter

Dessert:

Tiramisù
Seasonal Fruit Tart

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas

\$128 ++ per Guest

\$118 ++ per Guest without Dessert

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DINNER

Global All American Dinner Buffet

Fresh Garden Greens, Arugula, Watermelon, Goat Cheese, Raspberry Pickled Red Onion, and Light Vinaigrette
Roasted Cauliflower, Green Pea, and Cage-free Hard-boiled Egg Salad
Baby Green Beans with Mushrooms
Creamy White Grits with Fire Roasted Sweet Corn
Sautéed Shrimp with Spicy Sausage, Tomato, Okra, and Cilantro
Grilled Chicken with BBQ Jus
Slow-cooked Tender Pot Roast with Red Wine Gravy
Mashed Potatoes infused with Sour Cream and Green Onions
Parker House Rolls with Butter

Dessert:

S'mores Tart
Warm Apple Crisp with Vanilla Sauce

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas

\$109 ++ per Guest

\$99++ per Guest without Dessert

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DINNER

50 Years of Magic Inspired Food Stations

Cone Station

The Hollywood Brown Derby Cobb Salad served with Blue Cheese and Derby Dressings
Italy Antipasto Cone with Meats, Cheeses, and Vegetables
Conservation Station Greens with Dried Fruits

Create Your Own Mini Sub Station

Soft Parker House Rolls
The Magic Carpets Mild Spiced Falafel with Cucumber Yogurt, Tomato, and Peppers
Mama Melrose Meatballs with Marinara and Parmesan
Columbia Harbor House Seafood Cake with Tartar Sauce
Typhoon Lagoon Sea Salted Potato Chips

Small Bites Station

China Pan-fried Vegetable Dumplings with Ginger Soy Sauce
Tusker House Spicy Vegetable Samosa with Mango Chutney
Adventureland Cheeseburger Spring Roll with Special Sauce
Star Tours Chicken Satay Sabers with Torched Peach Barbecue

Chef Attended Action Stations

Morocco Couscous with Dried Fruits
Tony's Town Square Roasted Cauliflower Lasagna
Tiffins Chermoula Lamb Chops with Tomato Mint Chutney
Tom Sawyer Island Shrimp and Grits served with Herb Crisp

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas

\$163 ++ per Guest

Price based on up to 2 hours of service. Minimum of 100 Guests.

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DINNER

Plated Dinner

*All Dinner Entrée Selections are served with: Appetizer, Salad, Warm Rolls and Butter, and Dessert
Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Teas*

Appetizer Selections

(Please Select One)

Room Temperature Artisan Cheese Tart complimented with Frisée, Balsamic Reduction, and Extra Virgin Olive Oil

Creamy Crab Bisque with Sweet Corn, Cognac Cream, and Chives

Roasted Tomato Soup with Fresh Dill and Hand Passed Grilled Raclette Cheese Crouton

Salad Selections

(Please Select One)

Bouquet of European Lettuces with Apple Fig Chutney and Edible Flowers served with Balsamic Vinaigrette

Fresh Bibb Lettuce and Seasonal Greens with Beets, Tomatoes, and Cucumbers
served with Raspberry Champagne Vinaigrette

Wedge Salad Blue Cheese and Bacon Brittle served with Ranch Dressing

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DINNER

Plated Dinner

Duo Entrée Selections

Seared Grass Fed Beef Filet with Tarragon Demi
paired with Jumbo Scallops
with Grand Marnier Butter Sauce
served with Truffle Whipped Potatoes
and Seasonal Vegetables
\$155 ++ per Guest
\$145 ++ per Guest without Dessert

Braised Beef Short Rib paired with
Oven-roasted Chicken Breast with Basil Jus,
Marble Potatoes, and Seasonal Vegetables
\$133 ++ per Guest
\$123 ++ per Guest without Dessert

Seared Chicken Breast Paired with Shrimp Scampi,
Herb Grain Pilaf, and Seasonal Vegetables
\$121 ++ per Guest
\$111 ++ per Guest without Dessert

Entrée Selections

Porcini-dusted Seared Grass Fed Beef Filet
with a Red Wine Demi, Truffle Mashed Potatoes,
and Seasonal Vegetables
\$153 ++ per Guest
\$143 ++ per Guest without Dessert

Oven-roasted Florida Grouper alla Puttanesca with
Citrus Pecan Couscous and Seasonal Vegetables
\$123 ++ per Guest
\$113 ++ per Guest without Dessert

Cherry Brined Pork Tenderloin with Coffee Crema,
Caramelized Shallot Potato, Wilted Greens
and Roasted Tomatoes
\$116 ++ per Guest
\$106 ++ per Guest without Dessert

Roasted Chicken with White Cheddar Truffle Macaroni
and Cheese and Seasonal Vegetables
\$105 ++ per Guest
\$95 ++ per Guest without Dessert

Dessert Selections

(Please select one)

Caramelized Honey Panna Cotta with Florida Citrus
Chocolate Hazelnut Entremet with Coffee Whip
Carrot Cake Cheesecake with Roasted Pineapple

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DESSERT

Dessert Menus

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

On the Sweet Side

Raspberry Almond Cake

Cookies and Cream Mousse

Double Chocolate Cheesecake

Assorted Macarons

Fresh Fruit

Lemonade

Fresh Brewed Coffee, Fresh Brewed Decaffeinated Coffee and a Selection of Teas

\$54 ++ 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 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).

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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