



Culinary Inspiration From The Chefs At

WALT DISNEY WORLD®



Dinner

Market Dinner Buffet 2016

SEAFOOD BAR

Gazpacho Soup Garnished with Lump Crab
Quick-cured Tuna with Meyer Lemon Oil
Shrimp Cocktail Display with Cocktail Sauce, Spicy Cajun Rémoulade, and Lemon Wedges
Mixed Seafood with Lime Vinaigrette
Whiskey Maple Salmon Gravlox

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 ENTRÉE

Seasonal Fish with Mango and Habañero 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 Whipped Butter and Spreads

DESSERT:

Roasted White Chocolate and Espresso Pave
Pistachio Financier with Apricot Mousse
Lemon Cream with Fresh Raspberries
Coffee, Decaffeinated Coffee, and Selection of Teas

\$132.00++ per Guest

\$122.00++ per Guest without Dessert

Price based on up to 2 hours of service

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. For individuals in your group with food allergies, they must use their own discretion on which food items to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2015. Expires September 2016.



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Around the World Dinner Buffet 2016

American Bouillabaisse Scented with Pernod with Shrimp, Scallops, Clams, Mussels, and Fish in a Rich Tomato Fumé

Mezze Display to include: Vegetables, Meats, Cheeses, Ancient Grains, Fruits, and Salads

Roasted Mojo Pork Loin with Fried Plantains

Braised Thai Beef Short Rib Rendang

Moroccan-spiced Marinated Chicken

Gingered Jasmine Rice and Kimchee Slaw

Pearl Couscous, Apricots, and Toasted Almonds

Pasta with Baby Arugula, Artichokes, Portabello Mushrooms, Fire-roasted Tomatoes, Eggplant, and Basil-infused Olive Oil

Herb Grilled Vegetables

Bread Display to include: Baguettes, Flatbreads, and Olive Tapenade

DESSERT:

Tiramisù

Seasonal Fruit Tart

Lemon Chiffon Pavé

Baklava

Coffee, Decaffeinated Coffee, and Selection of Teas

\$97.00++ per Guest

\$87.00++ per Guest without Dessert

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Global All American Dinner Buffet 2016

Fresh Garden Greens, Arugula, Watermelon, Goat Cheese,
Raspberry Pickled Red Onion, and Light Vinaigrette

Roasted Cauliflower, Green Pea, and Hard-boiled Egg Salad

Baby Green Beans with Mushrooms

Creamy Organic White Grits with Fire Roasted Sweet Corn

Sautéed Shrimp with Spicy Sausage, Tomato, Okra, and Cilantro

Lightly Breaded Chicken with Pepper Jam

Slow-cooked Tender Pot Roast with Red Wine Gravy

Smashed Potatoes Infused with Sour Cream and Green Onions

Parker House Rolls with Whipped Butter

DESSERT:

Apple Pie with Vanilla Bean Panna Cotta

Red Velvet Cake with Cream Cheese Icing

Peanut Butter S'mores

Coffee, Decaffeinated Coffee, and Selection of Teas

\$80.00++ per Guest

\$70.00++ per Guest without Dessert

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South American Dinner Buffet 2016

Fresh Garden Greens with Baby Lettuces, Romaine, Cucumber, and Tomatoes served with Herb Vinaigrette

Vigorón with Shrimp and Vegetables with Toasted Cumin Citrus Vinaigrette

Ropa Vieja with Chimichurri

Grilled Mahi-Mahi with Mango Chutney with Light Coconut Broth

Peruvian Pork Adobo Seasoned with Cumin, Annatto, Onions, Garlic, Vinegar, and Hot Chili Peppers

Yellow Rice with Tomatoes

Seasonal Vegetables

Hard Rolls and Whipped Butter

DESSERT:

Tres Leches

Arroz con Leche – Cinnamon Rice Pudding

Tortuga Cake

Coffee, Decaffeinated Coffee, and Selection of Teas

\$67.00++ per Guest

\$57.00++ per Guest without Dessert

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Plated Dinners

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

APPETIZER SELECTIONS (Please select one)

Chilled Blue Lump Crab Napoleon
with Red Onion Escabèche and Avocado Cream

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

Basil Infused Compressed Watermelon,
Manchego Cheese, Oven Dried Prosciutto, and
Marcona Almonds

Charcuterie Plate with Duck Rillettes,
Serrano Ham, Cured House Sausage,
Crostini, Fig Jam, Cornichon, Pickled Onion,
Niçoise Olive, and Toasted Pistachios

Creamy Lobster 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 Zinfandel Vinaigrette

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

Mesclun Greens with Serrano Ham, Goat Cheese, and Chile Candied Walnuts
served with Sourdough Crostini and Passion Fruit Vinaigrette

Wedge Salad Blue Cheese and Bacon Brittle served with Buttermilk Ranch Dressing

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Plated Dinners (cont.)

ENTRÉE SELECTIONS

Porcini-dusted Seared Grass Fed Beef Filet

with a Red Wine Demi

Lobster Mashed Potato

Seasonal Vegetables

\$124.00++ per Guest

\$116.00++ per Guest without Dessert

Spice-crusted Pan-seared Halibut

with Vanilla Bean and Jalapeño Cream

Citrus Pecan Couscous

Seasonal Vegetables

\$95.00++ per Guest

\$87.00++ per Guest without Dessert

Roasted French-cut Chicken Breast

White Cheddar and Truffle Macaroni and Cheese

Seasonal Vegetables

\$74.00++ per Guest

\$66.00++ per Guest without Dessert

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Plated Dinners (cont.)

DUO ENTRÉE SELECTIONS

Seared Grass Fed Beef Filet with Tarragon Demi
Paired with Maine Lobster Tail with Grand Marnier Butter Sauce
served with Truffle Whipped Potatoes and seasonal Vegetables

\$134.00++ per Guest

\$126.00++ per Guest without Dessert

Braised Beef Short Rib

Paired with Oven-roasted Chicken Breast with Basil Jus
served with Marble Potatoes and seasonal Vegetables

\$111.00++ per Guest

\$103.00++ per Guest without Dessert

Seared Chicken Breast Paired with Jumbo Scallops and Shrimp Brochette
with a Red Orange Shallot Sauce
served with Herb Grain Pilaf and Seasonal Vegetables

\$98.00++ per Guest

\$90.00++ per Guest without Dessert

DESSERT SELECTIONS

(Please select one)

Chocolate Mickey “Mousse” Ears with Crème Anglaise
Decadent Chocolate Torte with Cognac Chocolate Sauce, Raspberries, and Whipped Cream

New York-style Cheesecake with Seasonal Berries and Fruit Coulis

Cheese Plate with Trio of Chef Selected Cheeses to Compliment your Dinner

DESSERT DUO OPTION

Chocolate Peanut Butter Gianduja Cake with Pretzel Crumble and Angel Food with White Chocolate
Panna Cotta

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Banquet / Convention Policies

Food and Beverage / Planned Function Policy:

A service charge and a sales tax (currently 23% 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 \$50.00 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 48 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Sunday, Monday or Tuesday). If you do not do so, we will assume that the last figure received is the final guarantee. You will be billed for actual attendance or the final guarantee, whichever is higher (subject to any guaranteed minimum).

The Florida Beverage Law prohibits the consumption or possession of alcoholic beverages by any person under the age of 21.

Upon your request at the conclusion of your food and beverage functions, wine that was purchased by the bottle and partially consumed may be removed by you in accordance with Florida law. If you elect not to remove partially consumed bottles, such bottles shall be deemed transferred to us for no additional consideration. This paragraph does not apply in the case of hosted bars (where wine is purchased on a "by the drink" basis) or packaged bars (where wine is provided on an hourly/per person basis).

Labor Charge:

A Bartender Fee of \$100+ per bar will be applied for all Bars. This charge shall be waived should beverage sales exceed \$500++ per bar.

Additional bartenders can be requested for a service fee of \$100+ per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$35+ per cashier per hour will be applied for all Cash Bars, with a three-hour minimum. This is applied only in resort convention events. This charge shall be waived should bar sales exceed \$500++ cumulatively.

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

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.