



Culinary Inspiration From The Chefs At

WALT DISNEY World®



## Lunch

### Sustainably Sourced Lunch Buffet - Sunday

Locally Harvested Lettuces, Watercress, Cucumbers, and Baby Heirloom Tomatoes  
with a Goji and Acai Berry Vinaigrette

Organic Green Bean Salad with Red Onion, Tomatoes,  
Eggs, with Tarragon and Basil Vinaigrette

Rice and Red Quinoa Pilaf with Fresh Herbs, Peppers, and Onions

Raw Sugar Glazed Root Vegetables

Rutabaga, Celeriac, Parsnips, Carrots, and Pearl Onions

Naturally Raised Chicken with a Cilantro and Lime Gastrique

Port Canaveral Rock Shrimp with Tillamook Cheddar Grits

Multigrain Rolls and Cultured Butter

#### *DESSERT:*

Sliced Farmers Market Fruit Dusted with Bee Pollen and Drizzled with Honey

Dark Chocolate Covered Pomegranate Seeds, Pistachios, and Cashews

Seasonal Fruit and Angel Food Cake Parfait

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

**\$51.00++** per Guest on Sunday

**\$55.00++** per Guest For All Other Days

*Price based on up to 1½ 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.



## Lunch

### Floridian Lunch Buffet - Monday

Salad Niçoise with Hydro Greens, Seared Ahi Tuna, Pickled Eggs, Marble Potato Confit, Tomato, Green Bean, and Olive Bruschetta

Sugared Beets and Citrus with Lavender Goat Cheese and Red Watercress

Truffle-infused Quinoa with String Beans, Baby Radish, and Fennel Shavings

Roasted Pork Loin topped with Apple Compote and Brandy Thyme Demi-glace

Oven-baked White Fish with Braised Fennel in a Tomato Nage

Slow-braised Beef Bordelaise with Fire Roasted seasonal Vegetables

Au Gratin Potatoes

Roasted seasonal Vegetables with Smoked Sea Salt

Assorted Rolls and Whipped Butter

#### *DESSERT:*

Key Lime Bars with Whipped Cream

Assorted Citrus Salad

Chocolate and Coconut Cake with Salted Caramel Ganache

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

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## Lunch

### Barbecue Lunch Buffet - Tuesday

Mixed Greens with Balsamic Vinaigrette and Roasted Pepper Ranch Dressing

Sweet Cream Cole Slaw

Southern-style Potato Salad topped with Crumbled Bacon

Grilled seasonal Vegetables with a Splash of Smoked Olive Oil

Brown Sugar and Black Strap Molasses Vegetarian Baked Beans

Grilled Boneless Chicken Breasts and Thighs with Roasted Peaches

Low and Slow-smoked Sliced Beef Brisket and Pulled Pork

Served with a Selection of Barbecue Sauces:

Sweet and Smokey Kansas City-style, Bold and Spicy Texas-style, Tangy Mustard and Vinegar Carolina-style, and Tropical Island-style

Fresh Cornbread and Whipped Honey Butter

#### *DESSERT:*

Chocolate Pecan Pie

Salted Caramel Cookie Bars

Assorted Sliced Fresh Melon

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

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## Lunch

### New England Lunch Buffet – Wednesday

Rhode Island Clam Chowder

Hearts of Romaine and Iceberg with Cucumbers, Tomatoes, Carrots, Red Onions, Hard-boiled Eggs, Toasted Pumpkin Seeds, Shredded Cheddar Cheese, and Croutons served with Buttermilk Ranch, Strawberry Vinaigrette, and Light Herb Vinaigrette

Brown Rice and Grain Salad

Raisins and Walnuts finished with Cranberry Cheese and Balsamic

Turkey Meatballs tossed with a Maple Granny Smith Apple Gastrique

Yankee Braised Pot Roast

Herb Panko Crusted North Atlantic Cod

Roasted Baby New Potatoes

Seasonal Vegetables

Parker House Rolls with Whipped Butter

*DESSERT:*

Boston Cream Pie

White Chocolate Cheesecake

Strawberry Shortcake

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

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## Lunch

### Italian Lunch Buffet - Thursday

Leonardo's Italian-style Soup

Caesar Salad

Hearts of Romaine, Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Bocconcini, Tomato, and Basil Salad

Baked Seasonal Fish with Limoncello and Herb Sauce

Sautéed Boneless Chicken Marsala with Roasted Mushrooms

Penne Rigate with Fine Herbs

Sweet Italian Sausage with Peppers and Onions

Seasonal Vegetables

Focaccia Bread with Pesto

*DESSERT:*

Fresh-cut Seasonal Fruit

Tiramisù

Almond Cookies

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

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## Lunch

### Asian Lunch Buffet - Friday

Hydro Lettuce with Pink Orchid Vinaigrette and Black Sesame Yogurt Dressing

Tomato and Cucumber tossed with Spring Onion, Mint, and Cilantro

Seasonal Stir-fry Vegetables with Edamame

Chicken Fried Rice

Pad Thai Noodles with Tofu, Chilies, Lime, and Peanuts

Sustainable Fish with Bok Choy, Basil, and Shitake Mushrooms

Petit Bulgogi Pork Shanks with Onion Fries

Hawaiian Sweet Brioche with Whipped Butter

#### DESSERT:

Coconut Tapioca Pudding with Mango and Papaya

Green Tea Cake and Whipped Cream

Five-spice Chocolate Steamed Cake

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

\$51.00++ per Guest on Friday

\$55.00++ per Guest For All Other Days

*Price based on up to 1½ hours of service*



## Lunch

### Latin Lunch Buffet - Saturday

Mixed Greens with Avocado and Tomato served with Passion Fruit Mango Vinaigrette and Roasted Red Pepper Ranch Dressing

Jicama and Caramelized Pineapple Salad with Serrano Vinaigrette served in Banana Leaves

Green Beans with Red Chili Butter and Orange Zest

Roasted Sweet Potatoes and Purple Peruvian Potatoes with Chorizo and Cilantro Vinaigrette

Dominican Caderea de Pollo with Wasakaka Sauce  
Grilled Chicken Thighs with Lime Juice, Garlic, Oregano, and Olive Oil

Veracruz-style Seared Sustainable White Fish

Bistec Encebollado - Grilled Steak Smothered in Pickled Onions

Medianoche Rolls and Whipped Butter

#### *DESSERT:*

Flan with Fresh Berries

Tortuga Cake

Tres Leches

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

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## Lunch

### Soup, Salad, and More Buffet

Tomato Florentine Soup with Olive Oil and Sea Salt Ciabatta Crisps

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

Marinated, Grilled, and Chilled Balsamic Garden Vegetables

Tuna Salad

Platters of Deli Meats to Include:

Slow-roasted Turkey, Tavern-style Deli Ham, Sliced Roast Beef, and Air-dried Salami

Assorted Sliced Cheeses, Tomatoes, Onions, Pickles, and Lettuce

Stone Ground Mustard, Horseradish Cream, and Mayonnaise

Assorted Rolls, Sliced Breads, and Flour Tortillas

#### DESSERT:

Assortment of Fresh Baked Cookies

Fudge Brownies

Seasonal Fresh Berries with Whipped Cream

Coffee, Decaffeinated Coffee, Iced Tea, and Selection of Teas

**\$45.50++** per Guest

*Price based on up to 1½ hours of service*

## 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.