

MENU &
PACKAGES
eat, drink & be “married”

brunch buffet menus

Tinker Bell's Brunch Buffet

Cocktail Hour

- + Fresh Fruit Display with Honey Yogurt Dip
- + Smoked Salmon served with Red Onion, Eggs, Capers, Cream Cheese, Caviar, Dill and Bagel Crisps
- + Caprese Crostini
- + Chef's Selection of Breakfast Breads and Pastries
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Brunch Buffet Menu

- + Oven-Roasted Yukon Gold Potatoes with Braised Fennel and Parmesan Cheese
- + Maple-Glazed Pork Sausage Links
- + Grilled Chicken with Wild Mushroom Ragoût and Pinot Reduction
- + Penne Pasta with Cognac Cream Sauce, Artichoke and Green Peas
- + Mickey Waffle Bar with Seasonal Berries, Warm Fruit Compote, Warm Maple Syrup and Whipped Cream
- + Wild Berry and Grand Marnier® Cream Cheese Crêpes served with Vanilla Bean Sauce and Mandarin Oranges

Egg Cookery Station

- + Made-to-Order Omelets: Choice of Shrimp, Cheddar Cheese, Ham, Peppers, Onions, Mushrooms, Goat Cheese, Spinach, Salsa and Egg Substitute

Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$79.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

Briar Rose Brunch Buffet

Cocktail Hour

- + Yogurt Parfait
- + Premium Cheese Display with Grapes, Crackers and Baguette
- + Chef's Selection of Breakfast Breads and Pastries
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Brunch Buffet Menu

- + Tomatoes, Mozzarella and Basil with Balsamic Drizzle
- + Seared Salmon with Pancetta Marmalade and Dill Cream
- + Pasta with Wild Mushrooms, Roasted Tomato Confit, Spinach and Asiago Cream Sauce
- + Maple Ginger-Lacquered Roasted Pork Loin with Fig Compote
- + Cheddar Cheese Shredded Potato Gratin
- + Seasonal Vegetables tossed with Citrus Olive Oil and Sea Salt
- + Hardwood Smoked Bacon
- + Brioche French Toast with Caramelized Bananas Foster and Whipped Cream

Egg Cookery Station

- + Made-to-Order Omelets: Choice of Smoked Salmon, Ham, Bacon, Cheddar Cheese, Onions, Mushrooms, Peppers, Asparagus and Egg Substitute

Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$69.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

Gaston's Brunch Buffet

Brunch Buffet Menu

- + Champagne Sabayon with Fresh Seasonal Berries served in Champagne Flutes
- + Grilled Artichoke and Mushroom Quiche with White Truffle Mornay Sauce
- + Fluffy Scrambled Eggs with Fresh Chives
- + Maple-Glazed Pork Sausage Links
- + Array of Seasonal Steamed Vegetables dressed with Garlic and Crushed Red Pepper Oil
- + Grilled Chicken Breast with Citrus and Basil Butter Sauce

Prepared Onstage

- + Penne Pasta Primavera. Includes Creamy Alfredo Sauce, Fresh Vegetables and Parmesan Cheese

Desserts

- + Cheese Blintzes with Blueberry Compote
- + Amaretto Panna Cotta

Accompaniments

- + Croissants and Hard Rolls
- + Butter, Jams and Preserves
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$61.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

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buffet lunch menus

Jaq Lunch Buffet

Cocktail Hour

- + Market Fresh Crudités with Caramelized Spanish Onions and Cream
- + Soft Cheese Dips with Assorted Wafer Crackers and Sliced Baguettes
- + Spinach Dip with Crackers and Corn Tortilla Chips

Lunch Buffet Menu

- + Seasonal Mixed Greens with Vegetables, Pickled Red Onions, Sun-Dried Tomato Ranch and Light Italian Vinaigrette
- + Panzanella Salad with Roasted Red Peppers Olives, Feta, Cucumbers and Red Wine Vinaigrette
- + Array of Steamed Vegetables tossed with Sea Salt, Lemon, Cracked Black Pepper and Extra Virgin Olive Oil
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + Braised Chicken with Rich Cabernet, Wild Mushrooms, Crispy Prosciutto and Gorgonzola

Carved to Order

- + Sea Salt and Cracked Black Pepper-Crusted Flank Steak with Green Peppercorn Brandy Demi, Horseradish Cream and Smoked Paprika Aioli

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$86.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

Tony's Town Square Lunch Buffet

Lunch Buffet Menu

- + Classic Minestrone with Asiago Basil Pesto
- + Caesar Salad, Romaine Hearts, Croûtons and Shaved Parmesan Cheese
- + Wild Mushrooms and Grilled Hearts of Palm Salad, with Prosciutto, Mache and Shaved Parmesan
- + Garlic-Crusted Breast of Chicken with Marsala Mushroom Sauce
- + Pan-Seared Mahi Mahi with Limoncello Butter Sauce, Crispy Pancetta, Tomatoes and Basil Caper Relish
- + Creamy Herb Mascarpone Risotto
- + Poached Asparagus, Roasted Garlic and Sea Salt

Prepared Onstage

- + Penne Pasta Primavera. Includes Creamy Alfredo Sauce, Marinara, Fresh Vegetables and Parmesan Cheese

Accompaniments

- + Rolls, Butter and Garlic Breadsticks
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$70.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 20 Guests)

Gus Lunch Buffet

Lunch Buffet Menu

- + Seasonal Mixed Greens with Candied Walnuts, Feta Cheese and Quick-Pickled Red Onions
- + Heirloom Toy Box Tomato, Bocconcini Micro Basil, Meyer Lemon Oil and Fig Balsamic
- + Medley of Vegetable Ratatouille
- + Early Green Peas and Pancetta Risotto
- + Seared Seasonal Local Whitefish with Saffron Fennel Sauce
- + Chianti Demi-Braised Beef and Roasted Root Vegetable Tapenade

Carved to Order

- + Roasted Turkey Breast with Cranberry Jus and Violet Mustard Sauce

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$65.00++ per Guest

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plated lunch menus

Cogsworth Plated Lunch

Cocktail Hour

- + Wild Mushroom Tart
- + House-Made Crab Cakes with Rémooulade Sauce
- + Brie Fondue Crostini and Sun-Dried Cherry Compote

Plated Lunch Menu

Salad

- + Salad of Toy Box Tomatoes with Black Olives, Burrata, Cabernet Sauvignon and Shallot Vinaigrette

Entrée

- + Rosemary and Garlic-Marinaded Free-Range Chicken, Brown Buttered Root Vegetables, Creamy Polenta and Truffle Oil Drizzle

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$90.00++ per Guest

(Minimum of 20 Guests)

Nigel Plated Lunch

Cocktail Hour

- + International and Domestic Cheese Display with Flatbreads and Dried Fruits
- + Spanakopita with Artichoke Cream
- + Bacon-Crusted Beef and Blue Cheese with Balsamic Sun-Dried Tomato Pesto

Plated Lunch Menu

Salad

- + Boston Bibb Lettuce, Goat Cheese and Marcona Almonds with Balsamic Fig Vinaigrette

Entrée

- + Sautéed Filet of Gulf Coast Cobia Fava Beans, Turnips, Granny Smith Apple and Mustard Seed Emulsion

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$95.00++ per Guest

(Minimum of 20 Guests)

Mrs. Potts Plated Lunch

Plated Lunch Menu

Appetizer

- + Char-Grilled Sea Scallop, Cucumber and Tomato Gazpacho and Crisp Micro Sorrel

Salad

- + Baby Spinach Salad with Spiced Walnuts, Dried Cranberries and Raspberry-Walnut Vinaigrette

Entrée

- + Herb-Marinaded Grilled Flat Iron Steak, Whipped Yukon Gold Potatoes, Seasonal Vegetables, Balsamic Roasted Onions and Port Wine Demi

Accompaniments

- + Rolls and Butter
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$85.00++ per Guest

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children's menu

Donald Duck

Plated Dinner Menu

First Course

- + Fresh Fruit Cup with Mickey Watermelon

Second Course

- + Mickey-Roni & Cheese

Entrée

- + Preselected choice of Chicken Tenders, Grilled Chicken, Cheese Pizza or Grilled Steak Skewers with Chef's Selection of Fresh Veggies

\$27.50++ per Guest

Optional Kids' Dessert Enhancement

- + Chocolate "Dirt Pot" with Crushed Cookies, Chocolate Pudding, Whipped Cream and Gummy Worms
Additional \$9.00++ per person
- + Mickey-Shaped Chocolate-Covered Crisped Rice Treat
Additional \$5.00++ per person

Buffet Dinner

- + Children can partake in the existing buffet menu at half of the adult price.

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buffet action station enhancement

Chef's Presentation of

+ GOURMET MACARONI & CHEESE BAR Macaroni and Cheese with White Truffle Sauce and assorted ingredients to include Braised Boneless Beef Short Rib, Lobster, Pancetta, Wild Mushrooms, Toasted Panko Caramelized Shallots and Early Peas	\$25.00++ per Guest	+ Oven-Roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls	\$15.00++ per Guest
+ GOURMET MASHED POTATO BAR Mashed Yukon Gold, Sweet Potatoes and Peruvian Purple (Toppings Bar to include Gravy, Bacon Bits, Cheddar Cheese, Sour Cream, Butter, Steamed Broccoli, Sautéed Mushrooms, Scallions, Brown Sugar and Candied Walnuts)	\$18.50++ per Guest	+ Oven-Baked Marinated Pork Loin with Mango and Caramelized Onion Chutney	\$13.50++ per Guest
+ Lemongrass Shrimp Dumplings served with a Ginger Tea and Cilantro Air	\$18.50++ per Guest	+ Pasta du Jour with Fire-Roasted Tomato Sauce, Shaved Asiago Cheese and Home-Style Meatballs	\$18.50++ per Guest
+ Slow-Roasted Tenderloin of Beef with Tarragon Mustard, Red Wine Demi-Glace and Assorted Rolls	\$40.00++ per Guest	+ Pasta du Jour with Alfredo Sauce and Vegetable Mezze <i>V</i>	\$18.50++ per Guest
+ Carved-to-Order Black Pepper-Crusted Strip Loin of Beef with Creamy Horseradish and Assorted Rolls	\$20.50++ per Guest	+ Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar	\$18.50++ per Guest
		+ Game Spice-Rubbed Duck Breast with Black Barley Risotto and Rhubarb Ginger Jam	\$18.50++ per Guest
		+ Seared Angus Beef Filet with Drunken Cherries and Savory Brioche French Toast	\$24.50++ per Guest

V Indicates vegetarian option

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buffet dessert enhancement

May be added to any existing Buffet Menu

ANY 2 ITEMS

\$12.50++ per person

ANY 3 ITEMS

\$17.50++ per person

ANY 4 ITEMS

\$21.50++ per person

- + Sugar Dough-Crusted Key Lime Pie Brûlée
- + Assorted Macarons
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannolis
- + Raspberry Panna Cotta Verrines
- + Caramelized White Chocolate Cheesecake
- + Gianduja Mousse Cups
- + Chocolate Truffle Torte
- + Italian Citrus Cake with Almonds
- + Cheesecake with Almonds, Raspberries and White Chocolate Drizzle
- + Mini Cheesecakes
- + Mini Chocolate Mousse Domes
- + Sugar-Free Fruit-Topped Cheesecake
- + Gluten-Free Chocolate Flourless Torte
- + Banana Chocolate Bread Pudding with Piña Colada Sauce
- + Chocolate Mousse Martini
- + Amaretto Panna Cotta
- + Pineapple Cheesecake in Tart Shell with Caramelized Pineapple
- + Orange Pot de Crème
- + Strawberry Champagne Verrine
- + Lemon Blueberry Cheesecake
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Black Forest Mini Martini Glasses
- + Banana Mango Tarts
- + Boston Cream Pie
- + Berry Trifle Martini
- + Coconut Passion Fruit Mousse
- + Crisped Rice Pops
- + Chocolate Brownie Pops

Onstage Stations

- + CHOCOLATE SHOT MARTINI \$14.50++ per Guest
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + BANANAS FOSTER \$12.50++ per Guest
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
- + DOUGHNUTS FOSTER \$12.50++ per Guest
with Rum Caramel Pecan Glaze and Coffee Ice Cream
- + MICKEY WAFFLE STATION \$12.50++ per Guest
Mickey Waffle with Nutella® and Strawberry Brioche French Toast served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$12.50++ per Guest
Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DECADENT LIQUID NITROGEN \$32.00++ per Guest
Nitrogen-Fried Chocolate Sphere Filled with Chocolate, Brownies and Marshmallows, topped with Warm Salted Caramel Sauce

Dessert Displays

- + ASSORTED CAKE POPS \$18.00++ per Guest
Red Velvet, Vanilla, Piña Colada and Chocolate
- + White and Dark Chocolate Fondues with Berries, Pineapple, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallows \$15.50++ per Guest
- + Ice Cream Novelties \$6.00++ per Guest

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after-hour options

Enhance your dinner further by adding one or more delicious options:

After-Hour Selections

- + SUSHI AND SASHIMI: \$33.75++ per Guest
Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger
- + BURGERS & FRIES: \$28.50++ per Guest
Classic Beef Cheeseburger with House-Made Pickles and Fries
- + LATE-NIGHT FAREWELL TEMPTATIONS: \$12.00++ per Guest
Send your Guests off with Warm Jumbo Cookies and Milk
- + CHOCOLATE SHOTS: \$14.00++ per Guest
+ Warm Dark Chocolate with Grand Marnier®
+ White Chocolate with Amaretto
- + Assorted Ice Cream Novelties and Fruit Bars \$5.25++ per Each
- + Tater Tot Bar with Toppings to include Gravy, Cheddar Cheese, Bacon Bits, Scallions and Ketchup \$21.50 ++per Guest

Sliders

- + Cider-Glazed Ham Sliders with Apple Chutney on Toasted Brioche Rolls \$12.50++ per Guest
- + Wood Smoked Turkey Sliders with Pan Jus and Cranberry Relish on Sourdough \$12.50++ per Guest
- + Slow-Roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole-Wheat Roll \$12.50++ per Guest
- + Turkey and Brie Slider with Apple Butter on Petite Croissant \$12.50++ per Guest
- + Rosemary Prime Rib Sliders with Horseradish Aioli on a French Roll \$12.50++ per Guest
- + Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multi-Grain Roll \$12.50++ per Guest

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