



Walt Disney World®

CULINARY ♦ INNOVATION



EPCOT® MENU

Buffet Dessert Party

All Buffet Desserts are based on up to 1 hour of service

Includes Fruit Punch, Hot Coffees, and Teas with Flavored Syrups and Sticks, Sugars, Cream and Honey

Build a Brownie Buffet

*Tangerine Brownie, Banana Blondie, Chocolate Fudge Brownie, Raspberry Blondie, and Sugar Free Brownie with Strawberry Sauce, Chocolate Sauce, White Chocolate Mousse, Whipped Cream, Cherries, Nuts and Jimmies
Fresh Fruit Salad
\$22.00++ per Guest*

Shortcakes Created by You

*Angelfood Cake, Sugared Biscuits, and Lemon Corn Cakes topped by you with your choice of toppings: Strawberries, Brown Sugared Pineapple, Tangerine Liquor Mandarin Oranges, Schnapps tossed Peaches and Whipped Cream Assorted Home-style Cookies
\$26.00++ per Guest*

Florida Style

*Panhandle Pecan Tarts
Key West Key Lime Tarts
Hastings Sweet Potato Cakes
Winter Haven Orange Crunch
Plant City Strawberries and Cream
Homestead Banana-Chocolate Brownie
Miami Guava-Cheese Pinwheels
Tarpon Springs Baklava
\$32.00++ per Guest*

Frozen Enhancements added to your Buffet Dessert Party

*Add hand-dipped Ice Cream for \$4.00++ per Guest with choice of one flavor, \$7.00++ per Guest with choice of two flavors, or \$9.00++ per Guest with choice of three flavors
Flavor choices are Vanilla Bean, Chocolate, Strawberry, Cookies and Cream, Butter Pecan, Mint Chocolate Chip, Kona Coffee and Rainbow Sherbet*

*Add hand-dipped Gelato for \$5.00++ per Guest with choice of one flavor, \$9.00++ per Guest with choice of two flavors, or \$12.00++ per Guest with choice of three flavors
Flavor choices are Vanilla, Chocolate, Pistachio, Amaretto, and Spumoni*

Trio of Bread Puddings

*Butterfinger Bread Pudding
Cinnamon Raisin Bread Pudding
Chocolate Banana Bread Pudding
served with Vanilla Bean, Raspberry and Rum Sauces
Fresh Fruit Salad
\$24.00++ per Guest*

The Petit Classics

*Tiramisu
Cheesecake
Chocolate Éclair
Pistachio Cannoli
Chocolate Fudge Brownies
Linzer Diamonds
Cream Horns
Fruit Tarts
\$28.00++ per Guest*

The Traveler

*Boards of French Brie, Canadian Cheddar, and English Stilton Cheeses
served with Green Apples, Grapes, Chutney, Baguettes and Crackers
Honeydew, Cantaloupe, Pineapple, and Berries with Warm Chocolate Ganache
Chocolate Éclair, Pistachio Cannoli and Baklava
\$34.00++ per Guest*

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 21% Service Charge and 6.5% Sales Tax. Effective October 2008. Expires September 2009 ©Disney



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Buffet Dessert Party Enhancements

All Buffet Desserts Enhancements are based on up to 1 hour of service

Hot Fudge Sundae Flambé

Vanilla Ice Cream, Hot Fudge, 151 Rum, Citrus, Butter, Whipped Cream, Nuts and Cherries
\$13.50++ per Guest or add to your Buffet Dessert Party for \$8.50++ per Guest

Caramelized Bananas Flambé

Vanilla Ice Cream with Bananas, Brown Sugar, Banana Liquor, Butter and Lady Finger Cookies
\$15.50++ per Guest or add to your Buffet Dessert Party for \$9.50++ per Guest

Pineapple Rum Flambé

Coconut Ice Cream, Golden Pineapple, Malibu Rum, Brown Sugar, Butter, and Cinnamon Sugar Tortillas
\$15.50++ per Guest or add to your Buffet Dessert Party for \$9.50++ per Guest

Black Forest Flambé

Chocolate Ice Cream with Dark Cherries, Brown Sugar, Kirshwasser, Citrus, Brownies and Whipped Cream
\$15.50++ per Guest or add to your Buffet Dessert Party for \$9.50++ per Guest

Crème Brulee

Traditional and Maple served with fresh Berries, Whipped Cream and Tea Cookies
\$17.00++ per Guest or add to your Buffet Dessert Party for \$11.00++ per Guest

Petit Soufflés (Venue may limit this option)

Grand Marnier, Baileys and Cream, and Chocolate Amaretto served with Vanilla Bean and Raspberry Sauces
\$18.00++ per Guest or add to your Buffet Dessert Party for \$12.00++ per Guest

Add Specialty Hot or Cold Beverages to your Dessert Event

Iced or Hot Chai Tea, House-made Iced Coffee or Hot Chocolate
\$69.00++ per Gallon or
\$4.00++ per Guest based on 1 hour or less of service
\$5.00++ per Guest based on 1 ½ hours or less of service

Add a Trio of Specialty Mixed Cordials to your Dessert Event

Tangerine Breeze, Toasted Almond, and Latte Kicker
\$12.00++ per Guest based on 1 hour or less of service
\$15.00++ per Guest based on 1 ½ hours or less of service

Add Cordials to your Dessert Event

\$15.00++ per Guest based on 1 hour or less of service
\$18.00++ per Guest based on 1 ½ hours or less of service

Finish off your evening with a Toast of Sparkling Red

Banfi Rosa Regale \$58.00++ per bottle

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