

*MENU*  
*&*  
*PLANNING*  
*eat, drink & be “married”*

# resort dessert party menu

## A Dream Is a Wish

- + Crisped Rice Pops
- + Chocolate Passion Fruit Mousse
- + Strawberry-Champagne Verrine
- + Cheesecake Shooter
- + Banana Mango Tarts
- + Mousse Dome Crunch
- + White Chocolate Glitter Spoons
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Gianduja Gelato with Amaretto  
Additional \$5.50++ per Guest

\$50.00++ per Guest

Price based on up to 1 hour of service.  
Based on a 20-person minimum.

## A Kiss Goodnight

- + Gianduja Chocolate Mousse
- + Panna Cotta with Raspberry Gelée
- + Caramelized White Chocolate Cheesecake
- + Assorted Macarons
- + Lemon Curd Spoon with Blackberry and Lemon Zest
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Lemon-Basil Sorbet with a Premium Vodka Splash  
Additional \$5.50++ per Guest

\$42.00++ per Guest

Price based on up to 1 hour of service.  
Based on a 20-person minimum.

## Sweet Dreams

- + Mini Boston Cream Pie
- + Lemon Blueberry Cheesecake
- + Black Forest Cake Martini
- + White and Dark Chocolate Fondue with the following items to dip: Angel Food Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers and Pretzels
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups
  
- + ADD-ON: Raspberry Sorbet with Champagne Foam  
Additional \$5.50++ per Guest

\$37.00++ per Guest

Price based on up to 1 hour of service.  
Based on a 20-person minimum.

You may substitute one or two of the dessert options for Gluten-Free Chocolate Flourless Torte or No Sugar Added Fruit-Topped Cheesecake

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods 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 24% Service Charge and 6.5% Sales Tax.

Effective October 2016. Expires September 2017.

# theme park dessert party menus

## Mickey's Adventurous Dessert Menu 2017

*Inspired by the Flavors of Disney's Animal Kingdom®*

- + Coconut Rice Pudding with Golden Mango Chutney
- + Lodge Zebra Domes
- + Assorted Macaroons
- + Cardamom Dusted Ganache Stuffed Chocolate Bundts
- + Amarula Caramel Tarts with Sea Salt
- + Expedition Everest Serpa Bars
- + Assorted Ice Cream Novelties
- + Refreshing Jungle Juice, Coffees and Teas

\$33.00++ per Guest  
Based on up to 1 hour of service

## Donald's Screen Show Dessert Menu 2017

*Inspired by the Aura of the Movies*

- + Writers Carrot Cake Cookies
- + Trio of Almond Financiers
- + Chocolate Dipped Mickey Rice Crispy Treats
- + Dark Side Chocolate Peanut Butter Cupcakes
- + Blue Milk Panna Cotta with Crispy Pearls
- + Trio of Assorted Cheesecakes
- + Assorted Fresh Berries with Whipped Cream
- + Warm Galactic Space Junk Bread Pudding with Hand Dipped Vanilla Bean Ice Cream
- + Specialty Lemonade, Coffees and Teas

\$40.00++ per Guest  
Based on up to 1 hour of service

## Traveling Minnie Dessert Menu 2017

*Inspired by the Countries at Epcot®*

- + Morocco Baklava with Sweet Glaze
- + Italian Cannoli with Pistachios
- + Assorted French Éclairs
- + German Black Forest Roulade
- + Mexico Flourless Chocolate Cake with Kahlua
- + Japan Green Tea Mousse with Salted Honey
- + Norway Rice Dream with Strawberries
- + Canadian Cheddar Tatin with Onion Marmalade

### *Action Station*

- + Apple Pie Moonshine Flambéed Cronies ala Mode served with Hand Dipped Vanilla Bean Ice Cream, Whipped Cream and Toasted Pecans
- + Specialty Lemonade, Coffees and Teas

\$45.00++ per Guest  
Based on up to 1 hour of service

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# theme park dessert party add-ons

- + CHURRO FLAMBÉ  
Cinnamon Sugar Churro, Butter, Spiced Rum and Kahlúa® cooked to order. Served with Vanilla Bean Ice Cream  
*Additional \$13.00++ per Guest (35-Guest minimum)*
- + MANGO FLAMBÉ  
Mango, Pineapple, Spiced Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream  
*Additional \$15.00++ per Guest (35-Guest minimum)*
- + SELECTION OF DRIED MEATS & AGED CHEESES  
Display of Air-Dried Meats and Aged Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers  
*Additional \$19.00++ per Guest (35-Guest minimum)*
- + DOUGHNUTS FLAMBÉ  
Doughnuts, Cinnamon, Sugar and Whiskey-Infused Cherries cooked to order. Served with Vanilla Bean Ice Cream  
*Additional \$15.00++ per Guest (35-Guest minimum)*
- + SELECTION OF CHEESES  
Display of Artisan Cheeses with Dried Fruits, Grapes, Apples, Fruit Chutney, Nuts, Breads and Crackers  
*Additional \$15.00++ per Guest (35-Guest minimum)*
- + ICE CREAM NOVELTIES  
A Variety of Disney Premium Ice Cream and Fruit Bars  
*Additional \$5.75++ per Guest (35-Guest minimum)*
- + BANANAS FLAMBÉ  
Bananas, Rum, Butter and Sugar cooked to order. Served with Vanilla Bean Ice Cream  
*Additional \$15.00++ per Guest (35-Guest minimum)*

- + DECADENT LIQUID NITROGEN  
Nitrogen-Fried Chocolate Spheres prepared onstage by our culinary team
- + S'MORES SPHERES  
Filled with Marshmallow and Graham Crumbs topped with Warm Rum Caramel Sauce
- + BERRIES AND CREAM SPHERES  
Filled with White Chocolate, Strawberries and Nitro Vanilla Cream topped with Warm Raspberry Caramel
- + SALTED CARAMEL SPHERES  
Filled with Blondies and Buttercream topped with Warm Caramel Sauce and Sea Salt
- + RED VELVET SPHERES  
Filled with Red Velvet and Cream Cheese topped with Warm Buttered Caramel Sauce

Choice of 1:  
\$15.50++ per Guest  
*Based on up to 1 hour of service*

Choice of 2:  
\$22.00++ per Guest  
*Based on up to 1 hour of service*

*An existing dessert menu is required to add enhancements at the listed price. Please consult your event team for additional customizations.*

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