

MENU
PLANNING
eat, drink & be "married"

rehearsal dinner buffet menus

The Many Adventures of Herbie

Dinner Buffet Menu

- + Field Greens Salad, Cranberries, Almonds and White Balsamic Vinaigrette
- + "San Francisco" Sourdough with Spinach and Artichoke Fondue
- + "Buffalo" Chicken Spring Roll with Blue Cheese and Celery
- + "San Antonio" Chili-Stuffed Potato Skins served with Sour Cream and Jalapeños
- + Meatball Marinara served in Hard Chicago Rolls and Parmesan Cheese

Carved to Order:

- + "Raleigh" Deep-Fried Turkey Breast
- + "Virginia" Baked Ham
- + Accompaniments include Rolls, Cranberry Sauce, Mayonnaise, Mustard and Applesauce

Desserts

- + "Washington State" Apple Cobbler served warm with Vanilla Sauce
- + "New York" Style Cheesecake with Strawberry Sauce
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$62.00++ per Guest
Price based on up to 1½ hours of service (Minimum of 25 Guests)

Tiana's Barbeque on the Bayou

Dinner Buffet Menu

- + Crisp Iceberg Wedge, Toy Box Tomatoes, Bacon, Pickled Egg, Poached Apples, Cheddar, Smokey Blue Cheese, Candied Pecans Served with an Array of Dressings
- + Grilled Sweet Potato Salad Mustard Vinaigrette
- + Grilled Boneless Chicken Thighs and Breasts with a Moonshine Barbecue Sauce
- + Root Beer Barbecued Braised Pulled Pork
- + Peach Barbecued Shrimp Skewers
- + Tilamook and Bacon Mac-n-Cheese Bites
- + Grilled Corn on the Cob
- + Chili Cayenne Aioli, Cotija Cheese and Fresh Lime
- + Honey Cornbread, Garlic Bread and Parker House Rolls
- + Peach Cobbler
- + Chocolate Pecan Pie
- + 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)

Optional Enhancements

Additional \$16.00++ per person

- + Low & Smoked Beef Brisket with an array of Barbecue Sauces
- + Grilled Lobster Tail
- + Grilled Mahattan Filet

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rehearsal dinner buffet menus

Three Caballeros

Dinner Buffet Menu

- + Fire-Roasted Corn Chowder with Tomatillo and Toasted Cumin
- + Lime-Tossed Jicama and Chayote Squash Slaw
- + Yucatan Fried Rice with Grilled Vegetables
- + Chili Barbecue Pork
- + Cornbread with Orange Jalapeño Marmalade and Cilantro Butter

Build Your Own Taco Station:

- + Chicken Fajita and Beef Taco Meats with Flour Shells, Tortilla Chips, Nacho Cheese, Lettuce, Cheddar Cheese, Sour Cream, Salsa, Guacamole, Olives and Jalapeños

Dessert

- + Chocolate Kahlúa® Cheesecake
- + Tequila Mousse Torte
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$58.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

Chip 'n Dale

Dinner Buffet Menu

- + Sweet Cream Coleslaw
- + Corn on the Cob with Butter
- + Brown Sugar Baked Beans
- + Barbecue Chicken
- + Steamed Hot Dogs
- + Cooked-to-order and served from the Grill: Hamburgers (outdoor venue only), Rolls, Cheddar and Swiss Cheeses, Lettuce, Tomato, Onions, Pickles, Relish, Sauerkraut, Ketchup, Mayonnaise and Mustard

Dessert

- + Assorted Ice Cream Novelties
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$53.00++ per Guest

Price based on up to 1½ hours of service (Minimum of 25 Guests)

Mama Melrose

Dinner Buffet Menu

- + Romaine, Radicchio and Spinach Salad with Balsamic Vinaigrette and Roasted Red Pepper Ranch
- + Freshly Prepared Seasonal Vegetables
- + Eggplant Parmesan with Marinara
- + Penne Pasta and Meatballs
- + Pan-Seared Chicken with Crispy Prosciutto, Blue Cheese and Balsamic Mushrooms
- + Grilled Salmon basted with a Sun-Dried Tomato Pesto
- + Ciabatta and Focaccia Bread with Herb-Infused Olive Oil and Butter

From the Bakery:

- + Italian Citrus Cake with Almonds
- + Tiramisu
- + Coffee, Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

\$60.00++ per Guest

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bridal dressing room options

Continental Dressing Room Menu

- + Fresh Sliced Fruit Display with Strawberry Yogurt Dip, Chef's Presentation of Breakfast Breads, Croissants and Muffins served with Jellies, Jams and Butter, Freshly Brewed Regular and Decaffeinated Coffee, A Selection of Herbal Teas, served with a Selection of Creamers, Sugars and Sweeteners. \$31.00++ per Guest

From Our Deli

- + Whole-Wheat Penne Pasta Primavera Salad \$29.50++ per Guest
- + Platters of Deli Meats to include: Slow-Roasted Turkey Breast, Tavern-Style Deli Ham, Air-Dried Salami, Tuna Salad, Swiss, Provolone and Cheddar Cheeses; Local Gourmet Tomatoes, Onions and Lettuce; Stone Ground Mustard; Spicy Deli Mustard; and Mayonnaise. Chef's Presentation of Breads, Wraps and Rolls
- + Individual bags of Chips and Pretzels \$5.50++ per bag

Open-Face Sliders

- + Dried Fruit Compote with Stilton on Roasted Garlic Italian \$62.00++ per dozen
- + Roasted Turkey Breast with Lingonberry Preserves on Savory Corn Bread \$62.00++ per dozen
- + Shrimp Salad on Garlic Crostini \$73.00++ per dozen
- + Marinated Tomatoes, Egg and Pickled Red Onions on Toasted Brioche \$62.00++ per dozen
- + Togarashi-Spiced Tuna with Wasabi Mayonnaise on Sesame Baguette \$55.00++ per dozen

Assorted Tea Sandwiches

- + Rosemary Grilled Chicken Salad \$55.00++ per dozen
- + Cucumber, Herbed Goat Cheese and Watercress \$55.00++ per dozen
- + Salmon and Cucumber \$55.00++ per dozen
- + Egg Salad \$55.00++ per dozen

Flavored Spa Waters

- + Assorted Seasonal Macerated Fruit, Fresh Herb and Vegetable-Infused Waters \$48.00++ per gallon

Sweets

- + Chocolate Truffles \$68.00++ per dozen
- + Mini Cupcakes \$56.00++ per dozen
- + Chocolate-Dipped Strawberries \$75.00++ per dozen
- + Cake Pops \$75.00++ per dozen
- + Choice of assorted Home-Style Cookies \$60.00++ per dozen
- + Chocolate-Dipped Mickey Mouse Crisped Rice Treats \$72.00++ per dozen

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mr. hatter's tea celebration

Tea Party Menu

- + CRISP CARAMEL APPLE SPRITZER MARTINIS
(Nonalcoholic)
- + TOASTED PUMPERNICKEL POINTS
with Whipped Brie Butter and a Sprinkle of Gremolata
- + CHILLED VEGETABLE CRUDITÉ PETITE CUPS
with Wonderland Avocado Ranch
- + MINI FRUIT BREADS AND SUN-DRIED FRUIT SCONES
served with Cranberry Pecan Marmalade, Sea Salted Honey
Butter and Peppered Strawberry Preserves

Assorted Petite Tea Sandwiches to include

- + Heirloom Tomato Caprese with Aged Balsamic
- + Cucumber, Herbed Goat Cheese and Watercress
- + Salmon and Cucumber
- + New England Style Lobster Roll
- + Tavern Ham & Swiss with a Dijonnaise
- + Rosemary Grilled Chicken Salad
- + Egg Salad

Sweet Touch

- + A Variety of Delectable Sweet Treats Fresh from Our Bakery
- + Assorted Hot Herbal and Iced Teas

\$73.00++ per Guest
Minimum of 20 Guests

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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

\$28.75++ 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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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

\$82.00++ 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
- + Glazed Citrus Salmon with Avocado Mousse and Mango Relish
- + 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

\$72.00++ 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

\$64.00++ per Guest

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à la carte pre-reception or cocktail hour

FLORA

Choice of three Hors d'Oeuvres
\$34.50++ per Guest (based on 1 hour)

FAUNA

Choice of four Hors d'Oeuvres
\$43.00++ per Guest (based on 1 hour)

MERRYWEATHER

Choice of five Hors d'Oeuvres
\$49.00++ per Guest (based on 1 hour)

ADDITIONAL HORS D'OEUVRES

To add more Hors d'Oeuvres to your five-choice option
\$6.00++ per Guest per item (based on 1 hour)

Cold Hors d'Oeuvre Selections

- + Chicken Caesar
- + Stuffed Piquillo Peppers with Goat Cheese V
- + Roasted Artichoke and Goat Cheese Bruschetta V
- + Ahi Tuna Crudo with Lemon, Capers and Cucumbers
- + Asparagus Mousse on Asiago Polenta Terrine V
- + Smoked Duck with Mandarin Orange and Chili Oil
- + Spicy Tuna Tartare
- + Caprese Skewers V
- + Thai-Inspired Tuna Salad on Crispy Wonton
- + Shrimp Cocktail bites, served on an Olive Oil Bread Croûton
- + Brie Fondue Crostini with Sun-Dried Cherry Compote V
- + Watermelon in Vodka with Crystallized Basil V
- + Marinated Beets with Goat Cheese Meringue V
- + Petite Lobster Clubs on Brioche Toast with Bacon, Lettuce, Cherry Tomato and Saffron Aioli
- + Grilled Watermelon with Blue Cheese V

V Indicates vegetarian option

Hot Hors d'Oeuvre Selections

(In order to maintain appropriate temperatures, hot food items should not be passed)

- + Wild Mushroom Tart V
- + Vegetable Frittata with Hummus and Black Olive V
- + Handmade Arepa with Avocado Crema, Guava and Chipotle Pulled Chicken
- + Pigs in the Blanket with Deli Mustard
- + Vegetable Spring Roll with Sweet Chile Sauce V
- + Warm Brie and Caramelized Onion Tartlet V
- + Chicken Satay with Thai Peanut Sauce, Barbecue or Tandoori Sauce
- + House-Made Crab Cakes with Rémoulade Sauce
- + Mini Cuban Sandwich
- + Pot Stickers with Plum and Tamarind Dipping Sauce (Your Choice of Vegetable, Duck or Pork)
- + Wild Mushroom Arancini Fritter with Truffle Aioli V
- + Pan-Fried Chicken Dumpling
- + Vegetable Samosa with Yogurt Sauce V
- + Beef Skewers with House-Made Teriyaki Sauce
- + Mini Chicken Empanadas with Chimichurri Sauce
- + Spanakopitas with Artichoke Cream V
- + Bacon-Crusted Beef and Blue Cheese with Sun-Dried Tomato Pesto
- + Bacon-Wrapped Scallops with a Thai Sweet Chili-Sugar Glaze
- + Coconut Shrimp with Orange Horseradish Marmalade
- + Poached Granny Smith Apple and Brie Quesadillas with Caramelized Onion Chutney V
- + Chicken Waffle Fritter with Maple Syrup

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à la carte pre-reception or cocktail hour

Enhancements

Individual Petite Serving Tapas Style

+ Parmesan-Dusted Meatballs on Creamy Polenta	\$14.00++ per Guest
+ Korean-Style Barbecued Short Ribs with Cucumber Kimchee	\$14.00++ per Guest
+ Macaroni and Cheese Bites with Crisp Prosciutto Spicy Tomato Sauce and Extra Cheese Fondue	\$14.00++ per Guest
+ Braised Beef on Yorkshire Pudding with Creamy Horseradish	\$14.00++ per Guest
+ Pan-Seared Scallop with Coconut Risotto Cake topped with Edamame Tapenade	\$14.00++ per Guest
+ Sesame, Soy and Honey-Braised Pork Belly with Daikon Sprouts tossed with Ginger Vinegar and Wasabi Oil	\$14.00++ per Guest
+ Cheeseburger Spring Rolls with Curry Tomato Cream	\$14.00++ per Guest

Chefs Preparing Onstage

+ Pan Seared Beef Medallions with Red Wine Demi, Horseradish and Shallot Ragout served with Wild Mushroom and Truffle Oil Bread Pudding	\$34.75++ per Guest
+ Black Pepper-Crusted Beef Striploin with Creamy Horseradish and Assorted Rolls served with Roast Garlic Mashed Potatoes	\$23.75++ per Guest
+ Oven-Roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables	\$16.50++ per Guest
+ Seasonally Sustainable Whole Fish Filet, Seasonally Inspired Aioli and Warm Chutney served with a Natural Grain and Pickled Vegetable Hash	\$19.75++ per Guest

Chef Attended Stations

+ Pasta du Jour with Fire-Roasted Tomato Sauce, Shaved Asiago Cheese and Home-Style Meatballs	\$23.50++ per Guest
+ Pasta du Jour with Alfredo Sauce and Vegetable Mezze	\$23.50++ per Guest
+ Honey and Garlic Chicken Stir-Fry with Pork Stir-Fried Rice	\$23.50++ per Guest
+ Garden Lovers Vegetable Stir-Fry with Vegetable Stir-Fried Rice	\$23.50++ per Guest
+ Premium Cheese Display with Seasonal Fruit Garnish and Artisan Breads	\$29.00++ per Guest
+ Caviar on Ice Display: Golden Whitefish Caviar, Salmon Caviar, American Malossol Caviar, Sevruga Caviar, Ossetra Caviar or Beluga Caviar with Traditional Condiments	Market Price Per Ounce (Each ounce serves 4 Guests)

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à la carte pre-reception or cocktail hour Enhancements

Culinary Displays

+ Deluxe Seafood Display to include Jumbo Shrimp, Sea Scallops, Crab Claws, Lemons, Limes, Cocktail Sauce and Citrus Rémoulade	\$42.50++ per Guest	+ International and Domestic Cheese Display with Flatbreads and Dried Fruits	\$20.00++ per Guest
+ Jumbo Shrimp Display with Lemons, Limes, Cocktail Sauce and Citrus Rémoulade	\$36.00++ per Guest	+ Seasonal from the Garden Crudités with Grilled Onion Cream	\$15.00++ per Guest
+ Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger	\$39.00++ per Guest	+ Fresh Sliced Seasonal Fruit with Mango Yogurt Sauce	\$14.00++ per Guest
+ Dim Sum Station. Dim Sum to include Spring Rolls, Pot Stickers and Wontons with Assorted Sauces	\$29.00++ per Guest <small>(Minimum of 25 Guests)</small>	+ Hot Crabmeat Fondue with Pita Chips, Toasted French Breads, Cornichons and Pearl Onions	\$18.00++ per Guest
+ Antipasto Display to include Cured Meats, Gourmet Cheeses, Marinated Vegetables and Fresh-Baked Breads	\$27.00++ per Guest	+ Baked Wheel of Brie in Puff Pastry served with Sliced Breads	\$13.50++ per Guest
		+ Chilled Spinach Dip with Pita Chips and Flatbreads	\$12.50++ per Guest

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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

\$90.00++ 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

\$74.00++ 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

\$69.00++ per Guest

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plated lunch menus

Cogsworth Plated Lunch

Cocktail Hour

- + Wild Mushroom Tart
- + House-Made Crab Cakes with Rémoulade 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-Marinated 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

\$94.00++ 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

\$99.00++ 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-Marinated 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

\$89.00++ per Guest
(Minimum of 20 Guests)

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à la carte plated menu

all entrée selections are served with appetizer, salad, warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

Appetizer Selections (please select one)

- + Poached Shrimp Cocktail, Tequila-Spiked Cocktail Sauce, Horseradish Cream
- + Sesame-Seared Tuna, Micro Green Salad, Wasabi Cream and Soy Reduction
- + Truffle-Scented Poached Lobster Macaroni and Gourmet Cheeses
- + Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar
- + Poached Pears, Fried Smoked Gouda and Port Wine Syrup V
- + Tomato and Mozzarella with Meyer Lemon Oil and Fig Balsamic V
- + Penne alla Vodka Pasta with Pancetta and Sweet Onions, Tomato Basil Cream and Pecorino Romano
- + Housemade Crab Cakes with Rémooulade Sauce and Vegetable-Fennel Slaw
- + Wild Mushroom Smoked Chicken Crepe with Leek and Guyere Cream with a Truffle Pearl Finish
- + Basil Infused Compressed Watermelon, Manchego Cheese, Oven Dried Prosciutto and Marcona Almonds
- + Room Temperature Artisan Cheese Tart Complimented with Frisée, Balsamic Reduction and Extra Virgin Olive Oil V
- + Sonoma Valley Goat Cheese Ravioli with Wild Mushrooms, Red Beet Oil Pesto and Fennel Crème V

V Indicates vegetarian option

Salad Selections (please select one)

- + LOCAL HARVEST
Petite Garden Lettuce, Watermelon, Feta, Sunflower Brittle and Pea Tendrils Salad with White Balsamic
- + CAESAR SALAD
Plated table-side with Parmesan and Croûtons
- + BOSTON BIBB LETTUCE
Local Hydroponic Bibb Lettuce and Seasonal Greens with Beets, Tomatoes and Cucumbers with Raspberry Champagne Vinaigrette
- + STRAWBERRY AND FRISÉE SALAD
Frisée and Strawberries with Spiced Pecans, Radishes and Goat Cheese
- + BABY ICEBERG WEDGE
Iceberg, Watercress, Blue Cheese and Red Onion with Creamy House Dressing
- + FIELD GREENS
Seasonal Greens with Honey Toasted Almonds, Apples, Blue Cheese, Sun-Dried Cherry Vinaigrette and Toasted Brioche Crisp
- + GARDEN SALAD
Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette
- + BELGIUM ENDIVE SALAD
Endive and Seasonal Petite Greens with Pears, Fried Smoked Gouda Cheese and Candied Walnuts with Sherry Thyme Vinaigrette

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à la carte plated menu

Single Entrée Selections (please select one)

Beef

- + Seared Angus Beef Filet with Red Wine Demi, Whipped Potatoes and Fresh Seasonal Vegetables \$97.00++ per Guest
- + Seared Porcini-Crusted Beef Angus Filet, Seasonal Garden Vegetables, Potato Pavé, Balsamic Roasted Onions and Port Wine Demi \$97.00++ per Guest
- + Grilled Angus Manhattan Filet with Wild Mushrooms, Braised Greens, Glazed Cipollini Onion and Sauce Bordelaise \$93.00++ per Guest
- + Red Wine Braised Boneless Beef Short Ribs with Truffle Macaroni and Cheese and Fresh Seasonal Vegetables \$96.00++ per Guest

Seafood

- + Miso-Glazed Salmon with Shiso Butter, Wasabi Whipped Potatoes and Seasonal Vegetables tossed with Ginger and Sea Salt \$83.00++ per Guest
- + Pan-Seared Snapper, Almond and Mirin Steamed Rice, Five-Spiced Spinach and Crisp Fennel \$91.00++ per Guest
- + Toasted Cumin and Coconut Crusted Halibut with Curried Tomato Coulis \$90.00++ per Guest

Pork

- + Pork Belly with Manchego Cheese Grits, Fig Jus and Fresh Seasonal Vegetables \$89.00++ per Guest
- + Seared Pork Tenderloin with Goat Cheese Polenta, Wild Mushrooms, Seasonal Vegetables and Zinfandel Sauce \$83.00++ per Guest
- + Spiced Center Cut Pork Chop, Candied Forest Mushrooms, Seasonal Vegetables, Roasted Garlic Mashed Potatoes and Blackberry Herb Demi \$83.00++ per Guest
- + Coffee and Porcini-Dusted Pork Tenderloin, Dark Rum Demi-Glace and Chef's Selection of Seasonal Accompaniments \$83.00++ per Guest

*Additional courses are available

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à la carte plated menu

Poultry

- + Pan-Roasted Free-Range Chicken Breast with Red Orange-Shallot Sauce, Roasted Fingerling Potatoes and Fresh Seasonal Vegetables \$78.00++ per Guest
- + Herb-Roasted Free-Range Chicken Breast, Glazed Shallots, Roasted Leek Bread Pudding, Chicken Jus and Citrus Gremolata \$78.00++ per Guest
- + Rosemary and Garlic-Marinaded Free-Range Chicken Breast, Brown-Buttered Root Vegetables, Creamy Polenta and Truffle Oil Drizzle \$78.00++ per Guest
- + Pan-Seared Muscovy Duck Breast, Duck Fat Roasted Fennel, Duck Crackling, Emerald Crystal Lettuce and Early Peas \$95.00++ per Guest
- + Galangal-Lemongrass Marinated Duck with Black Rice, Hazelnut Broccolini and Sake Reduction \$95.00++ per Guest

Duo Entrée Selections

- + Beef Filet with Merlot Reduction and Lobster Tail with Tarragon Beurre Blanc with Duchess Potatoes and Fresh Seasonal Vegetables \$105.00++ per Guest
- + Butter-Poached Lobster Tail with Vanilla Bean Beurre Blanc and Beef Filet with Merlot Demi, Gruyère Potato Pavé and Fresh Seasonal Vegetables \$106.00++ per Guest
- + French-Cut Chicken Breast and Jumbo Shrimp and Scallops Brochette with Basil-Pinot Grigio Sauce, Cheddar and Chives Whipped Red Skin Potatoes and Fresh Seasonal Vegetables \$94.00++ per Guest
- + Seared Beef Filet and French-Cut Chicken Breast with Blackberry Demi with Forest Mushroom Risotto and Fresh Seasonal Vegetables \$96.00++ per Guest

Vegetarian Options

- + Pan-Seared Bean Cake with Swiss Chard, Carrots, Spicy Charred Tomato Sauce and Cardamom Quick-Fried Sweet Potato Straws \$77.00++ per Guest
- + White Bean Ravioli with Herbed Saffron Cashew Cream finished with Piquillo Peppers and Watercress Salad \$77.00++ per Guest
- + Agave-Lime Grilled Tofu, Asian Slaw and Shiitake Sake Vinaigrette \$77.00++ per Guest
- + Gardein Vegetarian Meatless Loaf with Truffle Wild Mushroom Ragoût and Seasonal Vegetables \$77.00++ per Guest
- + Grilled Eggplant Roulade with Soy and Edamame Mousse \$77.00++ per Guest
- + Penne Pasta tossed in Cauliflower Silk, finished with Chive Oil \$77.00++ per Guest

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à la carte plated menu

Additional Courses

Soup Selections

+ Lobster Bisque	\$13.00++ per Guest
+ Traditional Italian Wedding Soup	\$10.00++ per Guest
+ Canadian Beer-Cheddar Soup	\$11.00++ per Guest
+ Chilled Curried Apple Soup	\$11.00++ per Guest
+ Wild Mushroom Bisque with Truffled Brioche	\$9.00++ per Guest
+ Chilled Gazpacho garnished with Diced Tomatoes, Cucumber and Meyer Lemon Oil V	\$9.00++ per Guest
+ Market-Inspired Seasonal Soups	\$9.00++ per Guest

Sorbet Selections *(Served Prior to Entrée)*

+ Illuminated Ice Carving of Cinderella's Glass Slipper filled with Market-Inspired Sorbet. Your choice of Red, Blue, Green or White Lights. MINIMUM ORDER OF 50	\$38.00++ per Guest
+ Artistically Presented Raspberry-Champagne Sorbet	\$11.50++ per Guest
+ Tropical Fruit Sorbet with Macerated Fruits in a Martini Glass	\$8.50++ per Guest
+ Champagne Granita with Sweet Orange Confit	\$8.50++ per Guest
+ Market-Inspired Seasonal Sorbet	\$8.50++ per Guest

Dessert Selections

+ Cinderella's White Chocolate Slipper on a Castle Silk Screen Plate	\$22.00++ per Guest
+ Chocolate-Hazelnut Mickey "Mousse" Ears with Crème Anglaise	\$18.00++ per Guest
+ Mascarpone Cheesecake with Frangelico® Sauce and Strawberry Hearts	\$15.00++ per Guest
+ Tea Cookies, Truffles and Biscotti served Family Style	\$13.00++ per Guest
+ Mr. and Mrs. Strawberries Design Plate for your Wedding Cake	\$11.00++ per Guest
+ Monogram Silk Screen Logo Plate for your Wedding Cake	\$4.00++ per Guest
+ Scoop of Ice Cream to accompany your Wedding Cake	\$6.00++ per Guest
+ Sugar-Free and Gluten-Friendly Desserts are available upon request	Market Price

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design your own buffet menu

all entrée selections are served with warm bakery breads and butter, coffee, decaffeinated coffee, iced tea and a selection of hot teas

CHOOSE 4 ENTRÉES, 4 SALADS & SIDES, 2 VEGETABLES

\$118.00++ per Guest

CHOOSE 3 ENTRÉES, 4 SALADS & SIDES, 1 VEGETABLE

\$104.00++ per Guest

CHOOSE 2 ENTRÉES, 4 SALADS & SIDES, 1 VEGETABLE

\$92.00++ per Guest

CHOOSE 2 ENTRÉES, 3 SALADS & SIDES, 1 VEGETABLE

\$80.00++ per Guest

ADD ACTION! ITEMS WITH * MAY BE TURNED INTO AN ACTION STATION.

\$12.00++ per person (items at the Chef's discretion)

ADDITIONAL SIDES & SALADS CAN BE ADDED TO YOUR MENU

\$7.00++ per Guest

Prices based on up to 1½ hours of service and 20 Guest Minimum

Salads & Sides

- + Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Croûtons and Olives with Smokey Blue Cheese, Herbed Vinaigrette and Low-Fat Ranch Dressings
- + Caesar Salad with Croûtons and Parmesan Frico
- + Marinated Wild Mushroom Salad with Shaved Manchego, Red Endive and Frisée
- + Watermelon, Smoked Blackberry and Purple Haze with Citrus Vinaigrette
- + Greek Salad, Romaine, Petite Tomatoes, Onions, Cucumber, Kalamata Olives, Feta and Pita Chips
- + Roasted Beet Carpaccio, Orange Segments and Chèvre Quenelles with Red Ribbon Sorrel
- + Brown Derby Cobb Salad with Red Wine Vinaigrette
- + Caprese Salad with Tomatoes, Fresh Mozzarella and Basil
- + Pasta Salad with Artichoke, Olives, Parmesan and Oregano Dressing
- + Fattoush Salad with Toasted Pita Bread Pieces, Mixed Greens, Vegetables, Radishes and Tomatoes tossed in a Lemon Vinaigrette
- + Yukon Gold Potato, Applewood Bacon and Gruyère Tart
- + Roasted Potatoes with Rosemary, Thyme and Garlic

- + Mashed Boniato Sweet Potatoes with Coconut Milk
- + Wild Mushroom Risotto with Asiago and Romano Cheeses
- + Rice Pilaf with Honey Roasted Pecans and Fresh Parsley
- + Polenta with Fresh Herbs and Gorgonzola
- + Feta Cheese Herb Polenta Cakes
- + White Cheddar Baked Macaroni and Cheese
- + Manchego Cheese Grits
- + Israeli Couscous with Grilled Vegetables

The Vegetables

- + Baby Vegetables: Zucchini, Eggplant, Portobello Mushroom and Sweet Peppers
- + Olive Oil and Herb-Grilled Seasonal Vegetables
- + Haricots Verts and Sherry Vinaigrette
- + Thyme Glazed Carrots
- + Roasted Mashed Cauliflower
- + Sautéed Kale with Ginger and Garlic
- + Sautéed Kale with Roasted Beets

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The Entrées

- + Braised Beef Short Rib with Fire Roasted Tomato Black Pepper Demi, Balsamic Crimini Mushrooms and Roasted Shallots
- + Gorgonzola-Crusted Petite Beef Tender with Red Wine Demi-Glace
- + Pan-Seared Beef Tender with Merlot Reduction
- + Tandoori Braised Beef
- + Braised Chicken with Garlic, Tomatoes and Peppers
- + Oven-Seared Free-Range Chicken, Forest Mushroom Ragoût and Red Pepper Drizzle
- + Oven-Roasted Baked Chicken Stuffed with Prosciutto, Spinach and Fontina Cheese
- + Parmesan-Crusted Chicken Marsala
- + Oven-Roasted Chicken with Chardonnay and Toasted Pine Nut Butter Sauce
- + Seared Seasonal Local Whitefish with Puttanesca Sauce
- + *Pan-Seared Crab Cakes with Spicy Rémoûlade
- + Crab-Topped Mahi Mahi with a Light Curry Sauce
- + Grilled Salmon Basted with a Sun-dried Tomato Pesto
- + Seared Seasonal Whitefish with Roasted Artichoke, Peppers and Fennel
- + Pan-Seared Mahi Mahi with a Florida Citrus Gremolata Sauce, Arborio Polenta with Sautéed Swiss Chard
- + Grilled Boneless Pork Chop in a Grand Marnier® Demi with Dates and Orange Zest
- + *Coffee and Porcini-Dusted Pork Loin with Dark Rum Demi-Glace
- + *Smoked Pork Loin with Sweet Onion Relish
- + *Fresh Herb-Seasoned Pork Loin served with a Cognac and Date Compote
- + *Pasta Bolognese with Ground Beef, Mushrooms, Basil and Ricotta Cheese
- + *Orecchiette with Italian Sausage, Broccolini, Tuscan White Beans and Roasted Red Peppers
- + *Tortellini with Shrimp, Broccoli Rabe, Roasted Tomatoes and Pesto
- + *Penne Pasta with Roasted Tomatoes, Caramelized Garlic, Fresh Herbs and Lavender Goat Cheese V
- + *Penne Pasta and Shrimp tossed with a Spicy Tomato Herb Broth
- + *Orzo Pasta with Artichokes, Olives and Tomatoes drizzled with Oregano Olive Oil V
- + Bowtie Chicken Carbonara with Peas, Pancetta, Parmesan Cream, Crushed Red Pepper Finish

**May become an Action Station for an additional \$12.00++ per person*

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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	\$33.00++ per Guest	+ Oven-Roasted Turkey Breast with Cranberry Mayonnaise, Stone Ground Mustard and Assorted Rolls served with Herb Roasted Root Vegetables	\$16.50++ 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, Marshmallow and Candied Walnuts)	\$26.50++ per Guest	+ Seasonally Sustainable Whole Fish Filet, Seasonally Inspired Aioli and Warm Chutney served with a Natural Grain and Picked Vegetable Hash	\$19.75++ per Guest
+ Lemongrass Shrimp Dumplings served with a Ginger Tea and Cilantro Air	\$23.50++ per Guest	+ Pasta du Jour with Fire-Roasted Tomato Sauce, Shaved Asiago Cheese and Home-Style Meatballs	\$23.50++ per Guest
+ Pan-Seared Beef Medallions with Red Wine Demi, Horseradish and Shallot Ragout served with Wild Mushroom and Truffle Oil Bread Pudding	\$34.75++ per Guest	+ Pasta du Jour with Alfredo Sauce and Vegetable Mezze V	\$23.50++ per Guest
+ Black Pepper Crusted Beef Striploin with Creamy Horseradish and Assorted Rolls served with Roast Garlic Mashed Potatoes	\$23.75++ per Guest	+ Pan-Seared Scallops with Creamy Corn, Lobster Hash and Caviar	\$23.50++ per Guest
		+ Game Spice-Rubbed Duck Breast with Black Barley Risotto and Rhubarb Ginger Jam	\$23.50++ per Guest
		+ Seared Angus Beef Filet with Drunken Cherries and Savory Brioche French Toast	\$30.00++ per Guest

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buffet dessert enhancement

May be added to any existing Buffet Menu

ANY 2 ITEMS

\$13.00++ per person

ANY 3 ITEMS

\$18.00++ per person

ANY 4 ITEMS

\$22.00++ 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-Friendly 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
- + Mickey Brownie Bon Bon

Onstage Stations

- + CHOCOLATE SHOT MARTINI \$21.50++ per Guest
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + BANANAS FOSTER \$19.50++ per Guest
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
- + DOUGHNUTS FOSTER \$17.50++ per Guest
with Rum Caramel Pecan Glaze and Coffee Ice Cream
- + MICKEY WAFFLE ACTION STATION \$21.50++ per Guest
Mickey Waffle with Nutella®, Whipped Cream and Strawberry Sauce, served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$18.50++ per Guest
Chocolate Mickey Waffles served with Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DECADENT LIQUID NITROGEN \$35.00++ per Guest
Nitrogen-Fried Chocolate Sphere Filled with Chocolate, Brownies and Marshmallows, topped with Warm Salted Caramel Sauce

Dessert Displays

- + ASSORTED CAKE POPS \$18.50++ 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 \$17.00++ per Guest
- + Ice Cream Novelties \$5.75++ Each

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after-hour options

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

After-Hour Selections

- + SUSHI AND SASHIMI: \$38.50++ per Guest
Sushi, Sashimi, California Rolls and Vegetable Rolls with Wasabi, Soy Sauce and Pickled Ginger
- + BURGERS & FRIES: \$29.75++ per Guest
Classic Beef Cheeseburger with House-Made Pickles and Fries
- + LATE-NIGHT TEMPTATIONS: \$12.50++ per Guest
Warm Jumbo Cookies and Milk
- + Assorted Ice Cream Novelties and Fruit Bars \$5.75++ per Each
- + Potato Barrel Bar with Toppings to include Gravy, Cheddar Cheese, Bacon Bits, Scallions and Ketchup Gravy \$22.00 ++per Guest
- + NACHO GRANDE BAR: \$24.00++ per Guest
Warm Tortilla Chips, Pico de Gallo, Salsa, Sour Cream, Jalapeños, Refried Beans, Guacamole, Green Onions, Black Olives, Mole Pulled Chicken and Cheese Sauce

Sliders

- + Cider-Glazed Ham Sliders with Apple Chutney on Toasted Brioche Rolls \$13.50++ per Guest
- + Wood Smoked Turkey Sliders with Pan Jus and Cranberry Relish on Sourdough \$13.50++ per Guest
- + Slow-Roasted Petite Filet Sliders with Caramelized Onions and Hollandaise Aioli on a Whole-Wheat Roll \$13.50++ per Guest
- + Turkey and Brie Slider with Apple Butter on Petite Croissant \$13.50++ per Guest
- + Rosemary Shaved Beef Sliders with Horseradish Aioli on a French Roll \$13.50++ per Guest
- + Grilled Portobello with Arugula, Roasted Peppers, Goat Cheese Balsamic Fig Drizzle on a Multi-Grain Roll \$13.50++ per Guest

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“the castle” cocktail hour and Plated dinner

Cocktail Hour

- + Baked Wheel of Brie in Puff Pastry served with sliced French Bread
- + Shrimp Cocktail Bites
- + Smoked Duck with Mandarin Orange and Chili Oil

Plated Dinner

Appetizer

- + Blistered Free-Range Chicken, Candied Forest Mushroom Risotto Cake and Watercress

Salad

- + Crisp Fresh Lettuces and Greens with Carrots, Radishes, Cucumbers and Petite Tomatoes with Creamy Balsamic Vinaigrette

Intermezzo

- + Served on a Design Plate with Raspberry Champagne Sorbet

Entrée

- + Butter-Poached Lobster Tail with Vanilla Bean Beurre Blanc and Beef Filet with Merlot Demi, Gruyère Potato Pavé and Fresh Seasonal Vegetables
- + Rolls and Butter

Dessert

- + “CINDERELLA AT THE BALL”
Cinderella Chocolate Statue with a Blue Marbleized Sphere Filled with a Tropical Fruit Mousse and Fresh Raspberries along with Raspberry Sauce Hearts and a Happily Ever After message inscribed
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$155.00++ per Guest
(Minimum of 20 Guests)

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cinderella's cocktail hour and Plated dinner

Cocktail Hour

- + Premium Cheese Display with Grapes, Berries, Crackers and Baguettes
- + Beef & Blue Cheese Meatballs wrapped in Bacon tossed in a Sun-Dried Tomato Pesto
- + Spanakopitas with Artichoke Cream

Plated Dinner

Appetizer

- + House-Made Crab Cakes with Rémoulade Sauce and Shaved Fennel Slaw

Salad

- + Gathered Greens, Crumbled Chèvre, Champagne Pears and Candied Pecans served with Bacon-Honey Vinaigrette and Raspberry Port Drizzle

Intermezzo

- + Market-Inspired Seasonal Sorbet

Entrée

- + Cast Iron-Seared Angus Beef Filet Paired with Farm French-Cut Chicken Breast with Blackberry Demi, Fried Leeks, Forest Mushroom Risotto and Chef's Selection of Seasonal Vegetable
- + Rolls and Butter

Dessert

- + Cinderella's White Chocolate Slipper on a Castle Silk-Screen Plate
- + Coffee, Decaffeinated Coffee and a Selection of Hot Teas

\$155.00++ per Guest
(Minimum of 20 Guests)

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fairy godmother's cocktail hour and Plated dinner

Cocktail Hour

- + Seasonal from the Garden Crudités with Grilled Onion Cream
- + Pigs in a Blanket with Stone Ground Mustard for dipping
- + Warm Brie and Caramelized Onion Tartlet

Plated Dinner

Appetizer

- + Truffle-Scented Macaroni and Gourmet Cheeses with Poached Lobster Meat

Salad

- + Endive Salad and Seasonal Petite Greens with Pears and Candied Walnuts with Sherry-Thyme Vinaigrette

Intermezzo

- + Market-Inspired Seasonal Sorbet

Entrée

- + Chicken Breast with Smoked Bacon Tomato Tapenade, Garlic Herb Polenta, Seasonal Vegetables and Madeira Sauce

Accompaniments

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

\$110.00++ per Guest
(Minimum of 20 Guests)

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“the glass coach” cocktail hour and Dinner buffet

Cocktail Hour

- + Antipasto Display with Crisp Breadsticks
- + Granny Smith Apple and Brie Quesadilla
- + Bacon-Wrapped Scallops with Sweet Thai Chili

Dinner Buffet

Salad Display

- + Arugula, Shaved Manchego, Kalamata Olives and Focaccia Crisp with passed Balsamic Vinaigrette
- + Garden Greens, Roasted Beets, Shaved Fennel, Coffee Pecan Soil, Pickled Sweet Onions and Champagne Vinaigrette
- + Petite Mache, Grilled Asparagus, Heirloom Tomatoes, Feta, Pine Nuts, Meyer Lemon Oil and Hawaiian Sea Salt

Main Food Station:

- + Pan-Seared Mahi Mahi with Watercress Cream, Crispy Pancetta, Tomatoes and Caper Relish
- + Herb-Scented Mashed Potatoes
- + Olive Oil Grilled Vegetables

Carved to Order:

- + Three Peppercorn and Whole Grain Mustard Rubbed Beef Strip Loin
- + Caramelized Red Onion Compote and Horseradish Cream

Accompaniments

- + Focaccia, Ciabatta and Baguettes with Olive Oil and Butter
- + Coffee, Decaffeinated Coffee and a Selection of Teas

\$118.00++ per Guest

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

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“happily ever after” dinner

Dinner Buffet

Build Your Own Salad Station

- + Medley of Greens with Toppings: Cucumbers, Tomatoes, Red Onion, Roasted Peppers, Marinated Fennel, Carrots, Olives, Cheddar Cheese, Shredded Hard-Boiled Eggs, Bacon, Roasted Garlic Croûtons, Honey Mustard, Low-Fat Zinfandel and Blue Cheese Dressings
- + Salad of Gourmet Tomatoes with Fresh Mozzarella served with Basil, Olive Oil, sea salt and fresh cracked Pepper.
- + Market-Inspired Seafood Pasta with Chili Lime Vinaigrette

Martini Action Station

- + Yukon Gold Potatoes topped with Aged Cheddar, Chive Sour Cream and Crisp Prosciutto
- + Creamy Parmesan and Champagne Risotto topped with Crab Gremolata
- + Grown-Up Truffle Macaroni and Cheese with Lobster Meat

Main Course

- + Carved to Order: Three Peppercorn and Whole Grain Mustard-Rubbed Beef Strip Loin with Caramelized Red Onion Compote and Gorgonzola Cheese Fondue
- + Oven-Seared Free-Range Chicken, Forest Mushroom Ragoût and Red Pepper Drizzle
- + Herb and Olive Oil-Seared Asparagus and Rainbow Carrots

Accompaniments

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

\$106.00++ per Guest
Price based on up to 1½ hours of service (Minimum of 20 Guests)

Optional Enhancement

Seafood Station

- + Shrimp, Mussels and Island-Spiced Scallops served on ice with Cocktail Sauce, Lemons and Limes
Additional \$28.00++ per person

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Effective October 2017. Expires September 2018.

Signature service dinner

Antipasto Display

- + Unique Plates of Marinated Vegetables, Cured Meats, International & Domestic Cheeses, a Selection of Olives, Hummus, Market-Inspired Seafood and Gourmet Crackers and Flatbreads

Dinner

Appetizer

- + Lime Chili Pepper Vodka Poached Shrimp served with Cilantro Tequila Cocktail Sauce

Salad

- + Table-side Caesar with Chopped Hearts of Romaine, House-made Focaccia Croutons, Grated Parmigiano-Reggiano Cheese, Dressed with Classic Caesar Dressing

Intermezzo

- + Citrus Sorbet with Splash of Limoncello

Signature Service Entrée Selections

(Guest to choose at reception)

- + Porcini-Dusted Beef Filet topped with a Smokey Blue Cheese Gratin Cap with a Tarragon Dijon Demi, Tri-Color Potato Pave and Hand Picked Seasonal Vegetables

Or

- + Nicoise Crusted Sea Bass Roasted Garlic Smear, Olives, Capers, Preserved Lemon served with Fire-Roasted Tomato Fennel Bullion, Tri-Color Potato Pave and Hand Picked Seasonal Vegetables

Or

- + Roasted French-Cut Chicken Breast Stuffed with Apples, Leeks, Almonds and Prosciutto with Calvado Jus, Tri-Color Potato Pave and Hand Picked Seasonal Vegetables-

Accompaniments

- + Warm Bakery Breads, Flatbreads and Lavosh with Salted Butter and Basil Garlic Oil
- + Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea

Dessert

- + Chocolate Castle Silk-Screen Plate presentation for Wedding Cake Service
(Wedding Cake not included)

\$185.00++ per Guest
(Minimum of 20 Guests)

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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

\$52.00++ 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

\$44.00++ 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

\$39.00++ 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

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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

\$35.00++ 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

\$41.00++ 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

\$46.00++ 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 \$16.00++ 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:
\$17.00++ per Guest
Based on up to 1 hour of service

Choice of 2:
\$24.00++ 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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farewell breakfast buffets

The Pensacola Continental Breakfast

Choose Two of the Following Juices:

- + Orange, Tomato, Cranberry, Mango, Guava, Passion Fruit, Grapefruit, Apple, Tropical Fruit-infused Orange Juice

Choose Three of the Following Fresh Baked Items:

- + Assorted Muffins, Cinnamon Rolls, Fruit Breads, Fruit Turnover, Berry Scones, Guava Pastries, Gluten-Friendly Tea Cakes, Sugar-free Muffins, Croissants, Coffee Cakes, Hard Rolls, Danish, Chocolate Torsade, Granola Squares, Breakfast Bread Loaf
- + Toaster with Assorted Sliced Breads Served with Orange-Cranberry-Pecan Conserve, Strawberry-Rhubarb Jam, and Creamy Sweet Butter
- + Assorted Cold Cereal and Milk
- + Seasonal Fruit Display
- + Coffee, Decaffeinated Coffee, and Selection of Teas

\$35.00++ per Guest
Based on up to 1½ hour of service

Hot Breakfast Enhancements

- + Omelets and Eggs Station, served with Bacon, Diced Ham, Spinach, Peppers, Mushrooms, Scallions and Assorted Cheeses \$12.25++ per Guest
- + Egg and Cheese Croissants \$9.00++ per Guest
- + Egg and Cheese Croissants with Ham \$9.50++ per Guest

Tallahassee Breakfast Buffet

Includes:

- + Orange Juice, Coffee, Decaffeinated Coffee, and Selection of Teas; Cold Cereal and Milk; Seasonal, Fresh-cut Fruit; Fresh Baked Pastries alternated daily from our Bakery; Butter and Preserves

Choose One of the Following Juices:

- + Orange, Tomato, Cranberry, Mango, Guava, Passion Fruit, Grapefruit, Apple, Tropical Fruit-infused Orange Juice

Choose Two of the Following Items:

- + Scrambled Eggs with Chives and Cheddar Cheese; Seasonal Vegetable Frittata with Mushrooms and Basil-Tomato Compote; Grilled Artichoke and Mushroom Quiche with White Truffle Mornay Sauce; Seasonal Vegetable Egg White Frittata with Peppadew Relish; Ham and Cheese Big Skillet Omelet; Bacon, Gruyère and Leek Quiche; Tomato, Argula and Swiss Cheese Deep-Dish Egg Pie; Smoked Salmon Muenster Quiche with Red Onions, Early Peas and Dill; Mickey Waffles or French Toast with Maple Syrup

Choose Two of the Following Items:

- + Crisped Smoked Bacon, Citrus-glazed Grilled Ham Steaks, Maple-glazed Pork Sausage, Turkey Sausage, Vegan Faux Sausage, Chicken Sausage or Seared Salmon Cakes with Pancetta Marmalade and Dill Cream

Choose One of the Following Items:

- + Cottage Fries, Shredded Hash Browns, Red Skin Potatoes with Peppers and Onions, Country-style Potatoes with Peppers and Onions, Country-style Potatoes, Lyonnaise Potatoes, Potato Pavé with Pancetta Relish, Sweet Potato Gâteau, Southern-style Cheesy Grits

\$51.00++ per Guest
add another item \$7.00++ per Guest
Based on up to 1½ hour of service

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