



Disney  
MEETINGS & Events

PARKS & RESORTS CATERING MENUS

# Note from the Chefs



Our world class culinary team will provide exceptional cuisine for your next magical event. We thoughtfully source ingredients from purveyors of fine foods while our Culinary team carefully prepares them. We utilize seasonal cuisine when available and vary our flavor profiles from different cultures throughout some of our menus. Our team is inspired by creating crafted menus for you that are uniquely Disney, with a wide range of flavors, and decadent desserts.

Anthony R. De Luca  
Culinary Director  
Catering Event Operations  
Walt Disney World® Resort

James Kleinschmidt  
Executive Chef  
Catering Event Operations  
Walt Disney World® Resort

# BREAKFAST



## BREAKFAST

*Breakfast Buffet menu pricing is based on 1.5 hours of service for a minimum of 35 Guests.*

*All Breakfast menus include Assortment of Juices, Freshly Brewed Joffrey's Coffee™ and Decaffeinated Coffee, and a Selection of Twinings® Hot Teas*

### THE EXECUTIVE BREAKFAST

**\$62++ per Guest**

Seasonal Fresh-cut Fruit 🌱

Selection of Breakfast Pastries from our Bakery

*Choose two of the following items:*

Cage-free Scrambled Eggs

*Suggested Enhancements: \$3++ per Guest*

*Chives, Cheddar Cheese, Mix of Caramelized Onions, Spinach and Sauteed Mushrooms*

Chef-Inspired Cage-free Egg White Frittata with Seasonal Compote

Chef-Inspired Cage-free Egg Frittata with Seasonal Compote

Chef-Inspired Plant-Based Egg Frittata with Seasonal Compote 🌱

Mickey Waffles with Maple Syrup, Seasonal Berries, and Whipped Cream

French Toast with Maple Syrup, Seasonal Berries, and Whipped Cream

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, Agave, Brown Sugar, and Dried Fruits 🌱

*Choose two of the following items:*

Smoked Bacon

Pork Sausage

Turkey Sausage

Ham Steaks

Chicken Sausage

Plant-based Sausage 🌱

*Additional \$2++ per Guest*

*Choose one of the following items:*

Country-style Potato Casserole

Home Fries

Roasted Potatoes with Peppers and Onions 🌱

Triangle Cut Hash Browns 🌱

Lyonnaise Potatoes

Sweet Potato with Kale and Caramelized Onions 🌱

Southern-style Cheesy Grits



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Continental must be ordered for the Entire Group.

🌱 Made without animal meat, dairy, eggs and honey

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### THE SIGNATURE CONTINENTAL

**\$58++ per Guest**

Selection of Breakfast Pastries from our Bakery

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, Agave, Brown Sugar, and Dried Fruits 

Build Your Own Yogurt Parfait with Granola, Honey, Nuts, and Seasonal Berries

Seasonal Fresh-cut Fruit

### THE CLASSIC CONTINENTAL

**\$46++ per Guest**

Selection of Breakfast Pastries from our Bakery

Seasonal Fresh-cut Fruit with Yogurt Sauce

## BREAKFAST MENU ENHANCEMENTS

*Breakfast Buffet menu pricing is based on 1.5 hours of service for a minimum of 35 Guests.*

*Enhancements must be added to Existing Menus*

### CHEF'S PREPARING ON-STAGE

*Our Chefs would be happy to turn any station into a Chef attended action station for an additional \$250 per station. Action Station Quantity Limitations, Based on Guest Count and Venue.*

### CAGE-FREE OMELET AND EGG STATION

**\$21++ per Guest**

Served With: Shrimp, Smoked Salmon, Bacon, Diced Ham, Spinach, Tomato, Peppers, Mushrooms, Scallions, and Assorted Cheeses

### AVOCADO TOAST STATION


**\$ 21++ per Guest**

Selection of Toppings to include Pickled Onions, Radish, Greens, Tomatoes, Bacon, Smoked Salmon



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### HOT BREAKFAST ENHANCEMENTS

Cage-free Egg and Cheese Croissants with Ham, Bacon, or Sausage  
**\$17++ per Guest**

Cage-free Egg and Cheese Croissants  
**\$15++ per Guest**


Chef-Inspired Cage-free Egg White Frittata with Seasonal Compote  
**\$15++ per Guest**

Chef-Inspired Cage-free Egg Frittata with Seasonal Compote  
**\$15++ per Guest**

Chef-Inspired Plant-Based Egg Frittata with Seasonal Compote   
**\$17++ per Guest**

Warm Cinnamon Rolls with Assorted Toppings  
**\$15++ per Guest**

Mickey Waffles with Warm Roasted Seasonal Fruit, Maple Syrup and Whipped Cream  
**\$15++ per Guest**

Steel-cut Oatmeal cooked with Oat Milk, Cinnamon, and Honey served with Brown Sugar and Dried Fruits   
**\$12++ per Guest**

### COLD BREAKFAST ENHANCEMENTS


Assorted Bagels with Plain Cream Cheese, Butter and Nut Butter  
**\$8++ per Guest**

Breakfast Bagel Bar  
Assorted Toppings to include Spreads, Smears, Butters, and Jams  
**\$16 per Guest**

Cage-free Chilled Hard-boiled Eggs  
**\$8 per Guest**

Smoked Salmon with Bagels, Cream Cheese, Capers, Lemon, and Red Onion  
**\$18++ per Guest**

Overnight Oats   
**\$9++ per Guest**

Chia Seed Pudding   
**\$9++ per Guest**

Wellness Smoothie  
*Server Attended*  
**\$14++ per Guest, One Flavor**

Breakfast Charcuterie  
**\$18++ per Guest**


Assorted Greek Yogurts  
**\$9++ per Guest**

Cold Cereals served with 1% Milk and Whole Milk  
**\$8++ per Guest**



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## SERVICE NOTES

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An additional service charge of \$100 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 72 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Monday, Tuesday or Wednesday). 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).

**Allergy-Friendly Requests:** We are happy to discuss and attempt to accommodate any special dietary requests. It is ultimately up to each individual to make an informed choice based upon their individual dietary needs. Your guests with food allergies must speak to a Special Diets Trained Cast Member upon arrival.

While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Buffets may be susceptible to cross-contact due to their self-service approach. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens.

Nothing in this document will reduce or negate any food and beverage commitment in any agreement entered into between you and us or any of our affiliates.

**Labor Charge:** A Bartender Fee of \$220 per bar will be applied for all Bars. For every \$500 in bar sales (1) Bartender Fee is waived. Additional bartenders can be requested for a service fee of \$220 per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$210 per cashier for up to four hours will be applied. Every \$500 in bar sales (1) Cashier Fee is waived.

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.

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# DESSERTS



## DESSERT PARTIES

*Dessert menu pricing is based on 1 hour of service for a minimum of 35 Guests.*

All the below include Lemonade, Fresh Brewed Joffrey's™ Coffee, Fresh Brewed Decaffeinated Coffee, and Selection of Twinings® Hot Teas

**Inspired By Parks #DisneySnacks**  
**\$56++ per Guest**

- Mickey Caramel Apple Pop
- Dole Whip Cream Puff
- Grey Stuff Tart
- Mickey Waffle Whoopie Pie
- Cinnamon Sugar Churros Bites

**Pixar Place**  
**\$58++ per Guest**

- Woody Lunch Box Tart
- Jack-Jack Cookie Num Nums
- Sully Blueberry Cream Puff
- Lotso Strawberry Blondie
- Pixar Ball Pop


**Around World Showcase Lagoon**  
**\$60++ per Guest**

- United Kingdom Warm Sticky Toffee Pudding –  
 Vanilla Ice Cream  
*Server Attended*
- Italy Pistachio Cannoli
- Japan Matcha Yuzu Cake
- France Framboise Profiterole
- Germany Karamell Pretzel Cookie



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## DESSERT PARTY ENHANCEMENTS

*Dessert menu pricing is based on 1 hour of service for a minimum of 35 Guests.*

### Ice Cream Sundae Bar

**\$33++ per Guest**

Hand-dipped Vanilla Bean and Chocolate Ice Cream served with Assorted Toppings to include: Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Chocolate Cookie Crumbs, Candy Pieces, Whipped Cream, Cherries, Nuts, and Jimmies

### Chocolate Fondue

**\$28++ per Guest**

Warm Dark and White Chocolate, Fresh Fruits and Berries, Cake, Marshmallow, Pretzels, Graham Crackers

### DESSERT ACTION STATIONS

#### Donuts Flambé

**\$28++ per Guest**

Doughnuts, Cinnamon, Sugar, and Whiskey cooked-to-order served with Vanilla Bean Ice Cream

#### Double-dipped Mickey Bar

**\$34++ per Guest**

Classic Mickey Ice Cream Bar with an extra dip in Strawberry Shell and Fruity Cereal or Dulce de Leche Shell and Toffee Pieces set in Liquid Nitrogen



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LUNCH





# DAY OF THE WEEK LUNCH BUFFET

Lunch Buffet menu pricing is based on 1.5 hours of service for a minimum of 35 Guests.

## CAFÉ LUNCH BUFFET - MONDAY

\$74++ per Guest on day of menu

\$79++ per Guest

Assorted Bread and Butter

Farmers Bounty Salad

Seasonal Varieties of Local Lettuce, Citrus, Goat Cheese, Dried Cherry Vinaigrette

Quinoa Tabouleh

Tomato, Parsley, Lemon Vinaigrette 

Watermelon, Tomato, and Arugula Salad

Feta Cheese, White Balsamic Vinaigrette

Roasted Bone-in Chicken Thigh

Pomegranate-Balsamic Glaze

Pan-seared Salmon

Preserved Lemon-Caper Beurre Blanc

Olive Oil-crushed Potatoes 

Broccolini 

Roasted Garlic Plant-Based Butter, Lemon Gremolata

Chocolate Pot de Crème, Honey Pistachio Crunch

Glazed Orange Cake, Yogurt Whipped

Panna Cotta

Fresh Brewed Joffrey's™ Coffee and Decaffeinated

Coffee, Lemonade, Iced Tea, and Selection of

Twinings® Hot Teas

## FRESH FROM THE GARDEN LUNCH BUFFET - TUESDAY

\$74++ per Guest on day of menu

\$79++ per Guest

Parker House Rolls with Whipped Butter

Hearts of Romaine and Iceberg

Cucumber, Tomatoes, Carrots, Red Onions, Hard Boiled Eggs, Toasted Pumpkin Seeds, Shredded Cheddar Cheese, and Croutons, Served with Ranch and Herb Vinaigrette

Salad of Farfalle, Tomato, Olive, Marinated Vegetables, White Balsamic Vinaigrette 

Broccoli and Carrot Slaw

Vegan Mayo, Cranberries and Sunflower Seeds 

Braised Beef

Wild Mushrooms and Caramelized Onions

Pan-seared Cod Filets

Lemon Butter Sauce, Sweet Corn, Scallion, Tomato Relish

Roasted Marble Potatoes

Seasonal Vegetables 

Bourbon Butterscotch Macaron

Strawberries and Cream Tart

Fresh Brewed Joffrey's™ Coffee and Decaffeinated


Coffee, Lemonade, Iced Tea, and Selection of

Twinings® Hot Teas



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# DAY OF THE WEEK LUNCH BUFFET

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## AMERICAN BARBEQUE LUNCH BUFFET - WEDNESDAY

\$74++ per Guest on day of menu

\$79++ per Guest

Cornbread with Honey Butter

Romaine Salad

Roasted Corn, Red Peppers, Onions, Cherry Tomatoes, Creamy Herb Ranch or White Balsamic Dressing

Country Style Creamy Coleslaw

Southern Potato Salad 

Mustard Vinaigrette

Smoked Pulled Pork

Carolina BBQ Sauce, Mini Soft Rolls

Brined and Roasted Citrus Chicken

Kansas City BBQ Sauce

Cheddar Baked Mac and Cheese

Smoked Cauliflower

Cashew Cream, Crispy Spiced Chickpea 

Salted Caramel Cookie Bar

Assorted Sliced Melon 

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

## MARKET INSPIRED LUNCH BUFFET - THURSDAY

\$74++ per Guest on day of menu

\$79++ per Guest


Focaccia Bread, Butter, and Extra Virgin Olive Oil

Roasted Beets

Whipped Goat Cheese, Watercress, Candied Walnut Crumb, Citrus Vinaigrette

Avocado, Tomato and Red Onion Salad

Herb Vinaigrette

White Bean Salad 

Plant-based Yogurt

Herb Panko-crusted White Fish

Braised Fennel and Leeks, Orange-Pernod Nage

Seared French Cut Chicken Breast

Chasseur style, Cognac, and Foraged Mushrooms

Herb Salt-roasted Fingerling Potatoes

Green Beans

Roasted Garlic Oil and Lemon

Chocolate Madeleine, Hazelnut Praline


Fresh Fruit Salad 

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas



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## MEDITERRANEAN LUNCH BUFFET – FRIDAY

\$74++ per Guest on day of menu  
\$79++ per Guest

Naan Bread

Hummus, Cucumber Raita, Seasonal Chutney

Salad of Artichokes

Seasonal Greens, Chickpeas, Lemon Vinaigrette, and Feta Cheese

Mozzarella and Heirloom Tomato Salad

Sherry Vinaigrette, Torn Basil, Sea Salt

Pearl Couscous and Grilled Eggplant Salad

Baba Ghanoush 

Chermoula Salmon

Kalamata Olive Tapenade

Braised Tagine-Style Chicken

Tomato, Date, Preserved Lemon

Falafel 

Plant-based Tzatziki

Mediterranean Vegetables

Halloumi

Pistachio Cannoli

Fresh Berries with Lemon Basil Sugar

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

## “CREATE YOUR OWN BOWL” LUNCH BUFFET- SATURDAY

\$79++ per Guest on day of menu  
\$84++ per Guest

Base

Cilantro-Lime Rice and Quinoa, Mixed Greens and Kale

Protein

Sliced Chicken, Braised Beef, Spiced Chickpeas 

Vegetable 

Roasted Broccoli and Cauliflower, Roasted Sweet Potato

Sauces 

Balsamic Vinaigrette, Cilantro-Lime Crema, Tomatillo Salsa Verde

Add-ons

Pico De Gallo, Queso Fresco, Pumpkin Seeds, Avocado

Grilled And Fresh Flat Breads

Fruity Cereal Treat


Cookies and Cream Brownie

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### MEXICAN LUNCH BUFFET - SUNDAY

\$74++ per Guest on day of menu

\$79++ per Guest

#### Street Corn

Spicy Mayo, Tajin, and Cilantro-Lime Vinaigrette

#### Southwestern Chopped Salad

Crisp Romaine, Cabbage, Peppers, Beans, Tomatoes, Cucumbers, Onions, and Crispy Tortilla Strips served with Cilantro-Lime Vinaigrette and Avocado Ranch

Beef Barbacoa, Shredded Chicken Tinga, Tomatillo Jackfruit 🌱

Warm Flour and Corn Tortillas

Lettuce Wraps

#### Toppings

Cheddar Cheese, Cotija Cheese, Shredded Lettuce, Salsa Roja, Salsa Verde, Guacamole, Pickled Red Onions, Radishes

Mexican Rice

Churros with Chocolate Dipping Sauce

Dulce de Leche Lime Crème Puff

Fresh Brewed Joffrey's™ Coffee and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas

## SOUP, SALAD, AND MORE BUFFET

Lunch Buffet menu pricing is based on 1.5 hours of service for a minimum of 35 Guests.

\$76++ per Guest

Tomato Soup with Basil & House Herb Croutons

#### Garden Salad

Tomatoes, Cucumbers, Carrots, Olives, Ranch and Low-fat Vinaigrette

Marinated, Grilled, and Chilled Balsamic Garden Vegetables 🌱

Tuna Salad

#### Platters of Deli Meats to Include

Roasted Turkey, Tavern-style Deli Ham, Sliced Roast Beef, and Salami, Assorted Sliced Cheeses, Tomatoes, Onions, Pickles, and Lettuce

Mustard, Horseradish Cream, Mayonnaise, Oil and Vinegar

Assorted Rolls, Sliced Breads, and Flour Tortillas

#### Seasonal Fresh-cut Fruit 🌱

Assorted Cookies

Fresh Brewed Joffrey's Coffee™ and Decaffeinated Coffee, Lemonade, Iced Tea, and Selection of Twinings® Hot Teas



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## PLATED LUNCH MENU SELECTIONS

Prices based on a minimum of 35 Guests.

All Lunch Entrée Selections are served with Starter, Bread and Butter, and Dessert. Includes Fresh Brewed Joffrey's Coffee™ and Decaffeinated Coffee, Iced Tea, and a Selection of Twinings® Hot Teas

### STARTERS (please select one):

Traditional Caesar Salad, Romaine, Parmesan, Herb Croutons, and Classic Caesar Dressing

Classic Wedge Salad, Bacon, Tomatoes, Blue Cheese, and Chives

Seasonal Varieties of Local Lettuce, Citrus, Goat Cheese, Dried Cherry Vinaigrette

### ENTRÉE SELECTIONS (please select one):

Pan-seared White Fish | \$78++ per Guest  
Olive Oil-crushed Potatoes, Grilled Asparagus, Romesco

Braised Beef Pot Roast | \$76++ per Guest  
Gouda Mash Potatoes, Caramelized Cipollini Onions, Baby Carrots, Mushrooms, Pickled Sweet Pepper Relish

Roasted French Cut Chicken | \$74++ per Guest  
Roasted Sweet Potato, Corn, Bacon Lardons, Kale, Sherry Shallot Reduction

### DESSERT SELECTIONS (please select one):

Florida Key Lime, Coconut Cream, Graham Cracker Crumble

Chocolate Mickey "Mousse" Ears, Cookie Butter, Milk Jam

Butter Pound Cake, Fresh Fruit Compote, Toasted Oat Crunch

## A LA CARTE BAGGED LUNCHES TO-GO

Prices based on a minimum of 35 Guests.

### "CLASSIC" BOXED LUNCH

\$55++ per Guest

Includes: One Sandwich, Three Sides and One Dessert

#### Sandwich Selections

Orange-Balsamic Grilled Portabella Mushrooms, Arugula, Roasted Red Peppers, Roasted Garlic Aioli, Toasted Pita 🌱

Roasted Turkey Breast on Croissant with Swiss Cheese, Onions, Tomatoes, and Lettuce

Roast Beef, Cheddar, Pickle, Onion, Lettuce and Horseradish on Ciabatta

Ham, Salami, Provolone Cheese, Lettuce, Tomato and Greek Pepper on Focaccia  
Appropriate Condiments

#### Side Items

Whole Fruit, Pasta Salad, Kettle Chips

#### Dessert

Signature Cookie

### MARKET-STYLE BOXED LUNCH, "BUILD YOUR OWN"

\$76++ per Guest

Selection of Seasonal Cold and Hot Sandwiches

Salads, Sides and Desserts

Appropriate Condiments

Sodas and Waters

Server Attended



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We must receive a final guarantee of attendance for Food and Beverage, Disney Institute Programming, Golf and Recreational Activities at least 72 hours in advance (or by 12:00 noon on the preceding Friday for functions scheduled on Monday, Tuesday or Wednesday). 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).

**Allergy-Friendly Requests:** We are happy to discuss and attempt to accommodate any special dietary requests. It is ultimately up to each individual to make an informed choice based upon their individual dietary needs. Your guests with food allergies must speak to a Special Diets Trained Cast Member upon arrival.

While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Buffets may be susceptible to cross-contact due to their self-service approach. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens.

Nothing in this document will reduce or negate any food and beverage commitment in any agreement entered into between you and us or any of our affiliates.

**Labor Charge:** A Bartender Fee of \$220 per bar will be applied for all Bars. For every \$500 in bar sales (1) Bartender Fee is waived. Additional bartenders can be requested for a service fee of \$220 per bartender. (The fee for additional bartenders shall not be waived.)

A Cashier Fee of \$210 per cashier for up to four hours will be applied. Every \$500 in bar sales (1) Cashier Fee is waived.

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.

**Additional Notes:** Photographs in this document are of various set up styles which may not represent the typical or standard set up of the event location, are the property of Disney Destinations, and cannot be duplicated without prior written consent.