Breeze Continental

Display of Seasonal Fruit
Dannon Assorted Individual Fruit Yogurts
Assorted Freshly Baked Breakfast Bakeries to Include Danishes, Breads and Muffins

Deluxe Continental

Quaker Oatmeal served with Raisins, Brown Sugar and Walnuts
Display of Seasonal Tropical Fruit
Assorted Freshly Baked Breakfast Bakeries to Include Danishes, Breads and Muffins
Assorted Bagels with Cream Cheese
Assorted Mini Parfaits

Premium Continental

Display of Seasonal Tropical Fruit
Assorted Freshly Baked European Pastries and Mini Muffins
Smoked Salmon, Capers, Diced Tomatoes, Diced Red Onion and Diced Hard Boiled Eggs
Quiche Lorraine; Egg, Bacon, Gruyere Cheese and Caramelized Onion

All Continental Breakfasts are served with
Selection of Apple, Orange, Grapefruit, and Cranberry Juices
Freshly Brewed Rain Forest Coffee and Decaffeinated Coffee
Bigelow Gourmet Tea Selection served with Milk, Honey and Lemon
Holiday Inn Orlando-Disney Springs™ Area
Located in the Walt Disney World® Resort

**Breakfast Buffet**

- Selection of Apple, Orange, Grapefruit, and Cranberry Juices
- Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
- Bigelow Gourmet Tea Selections served with Milk, Honey and Lemon
- Seasonal Sliced Fruit and Berry Display
- Assorted Mini Parfaits
- Assorted Fresh Baked Breakfast Bakeries to Include Croissants, Danishes, Breads and Muffins
- Assorted Individual Dry Cereals served with Whole and 2% Milk

**Entrée | Select Two**

- Scrambled Eggs with Sharp Cheddar Cheese
- Scrambled Eggs with Sautéed Mushrooms, Sweet Peppers, and Mozzarella Cheese
- Herb Scrambled Egg Whites
- Scrambled Eggs with Roasted Artichokes, Asparagus and Feta Cheese
- Ham, Egg and Cheese Cups
- Poached Egg on Tomato topped with Hollandaise Sauce
- Buttermilk Pancakes served with Berries Compote, Maple Syrup and Whipped Cream
- Golden Thick Cut French Toast served with Berries Compote, Maple Syrup and Whipped Cream

**Accompaniments | Select Two**

- Applewood Smoked Bacon
- Sausage Links
- Turkey Sausage
- Homestyle Grits with Aged Cheddar
- Hash Browns
- Herb Roasted Fingerling Potatoes
- Skillet Potatoes with Peppers and Onions
- Sautéed Herb Asparagus

**Emerald Menu**

Minimum Guarantee of 40 Guests • Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
Breakfast Stations

**Omelet Station***
Choose from Whole Eggs, Egg Whites or Blended Whole Eggs
Peppers, Mushrooms, Tomatoes, Ham,
Bacon, Sausage, Onions, Spinach, Swiss,
Provolone and Cheddar Cheese

**Pancake Station***
Buttermilk Pancake Batter
Blueberries, Strawberries, Crushed Nuts, Chocolate Chips
Blueberry Compote, Banana Compote
Maple and Sugar Free Syrup
Whipped Cream, Cinnamon

**French Toast Station***
Choose from Raisin Thick Bread or Texas Toast
Mixed Berry Bowl
Whipped Cream, Maple Syrup and Confection Sugar

**Mickey Mouse Waffles Station***
Mickey Mouse Waffles
Strawberries, Crushed Nuts, Chocolate Chips
Blueberry Compote, Banana Compote
Whipped Cream, Maple Syrup,
Confection Sugar

*Chef Attendant Charge of $75 per Chef per Hour Applies
Holiday Inn Orlando-Disney Springs™ Area
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Breakfast Enhancements

Homestyle Grits with Aged Cheddar
Quaker Oatmeal, Raisins, Brown Sugar, Candied Pecans, and Cream
Ham, Egg and Cheese Cups
Biscuit and Sausage Gravy
Egg, Ham and Cheese Croissant
Egg and Sausage English Muffin
Breakfast Wrap with Egg, Ham, Salsa and Cheese
Classic Quiche Lorraine
Mediterranean Quiche with Artichokes, Olives, Feta and Tomato
Portobello, Spinach and Gruyère Cheese Quiche
Plated Lunch

Soups and Salads | Select One
Loaded Potato Soup with Broccolini Tips and Cheddar Cheese
Roasted Tomato Bisque with Chives
Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette
Chopped Romaine, Grape Tomatoes, Parmesan Cheese, Focaccia Croutons served with Caesar Dressing
Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers, Feta Cheese served with Orange Berry Vinaigrette

Dessert | Select One
Pecan Pie with Whipped Cream and Chocolate Topping
Chocolate Mousse Trilogy
Key Lime Pie, Lime Twist and Raspberry Sauce
New York Cheesecake with Raspberry Reduction
Vanilla Panna Cotta served with Fruit Salsa

Entree Selection on the Next Page

Minimum Guarantee of 40 Guests   - Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
Plated Lunch Continued

Entrée | Select One

- Cheese Ravioli in a Mushroom Bechamel served with Capellini Vegetables
- Portobello Mushroom and Vegetable Stack served on a bed of Asparagus Risotto
- Seared Herb Marinated Chicken Breasts and Mushroom Bechamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts
- Herb Roasted Chicken Montrachet, Herb Roasted Fingerling Potatoes and Poached Broccoli
- Mediterranean Salmon with Feta, Olives, Tomato, Banana Peppers, Jalapeno, Cilantro served on a Bed of Coconut Jasmine Rice and Baby Spinach
- Grilled Swordfish in a Soy Ginger Glaze on a Bed of Coconut Jasmine Rice and Diced Seasonal Vegetables
- Grilled Filet Mignon, Carmelized Onions, Roasted Red Bliss Potatoes, Jerk Seasoned Asparagus
- Surf and Turf; Grilled Skirt Steak and Sautéed Shrimp, Sour Cream Mash Potatoes, Asparagus and Baby Carrots with Thyme Red Wine Demi Glaze
- Grilled New Your Strip Loin, Carmelized Onions, Oyster Mushrooms and Pico De Gallo with Sweet Potato Mash topped with Matri De Butter
- Orange Maple Glazed Duck Breast, Confetti Rice and Sautéed Grape Tomatoes

Served with Assorted Artisan Rolls and Butter
Freshly Brewed Iced Tea
### Lunch Buffet

**Southern**
- Corn Chowder
- Cole Slaw
- Mixed Greens, Grape Tomatoes, Croutons, Cucumbers and Carrots served with Ranch and Balsamic Vinaigrette Dressings
- Homestyle Fried Chicken
- Slow Roasted Pulled Pork
- Braised Collard Greens
- Homestyle Macaroni and Cheese
- Cornbread Muffins
- Chef’s Choice of Assorted Desserts

**Italian**
- Italian Wedding Soup
- Caesar Salad made with Hearts of Romaine, Parmesan Cheese, Croutons, Olives and Tomatoes served with Caesar Dressing
- Grilled Pesto Chicken Topped with Mozzarella and Pomodora Sauce
- Broiled Tilapia, Pina Colada Emulsion and Tropical Relish
- Sundried Tomato and Feta Polenta
- Vegetable Mélange; Zucchini, Squash, Onions, Tomatoes and Asparagus
- Garlic Bread Sticks
- Chef’s Choice of Assorted Desserts

All Buffets are Served with Assorted Artisan Rolls and Butter
Freshly Brewed Iced Tea

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Emerald Menu

Minimum Guarantee of 40 Guests · Prices Subject to Change without Notice
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Holiday Inn Orlando-Disney Springs™ Area
Located in the Walt Disney World® Resort

Lunch Buffet

**Latin**
- Tortilla Soup
- Black Bean and Corn Salad
- Composed Mexican Style Slaw with Jicama, Carrots, Lettuce, Onion, Cilantro and Lime Vinaigrette
- Chipotle Marinated Pork with Corn Tomato Lime Relish
- Churrasco Skirt Steak Topped with Chimichurri
- Sofrito Rice
- Sweet Plantains
- Roasted Peppers, Corn, Grape Tomatoes & Grilled Onions
- Assorted Rolls & Butter
- Rice Pudding

**Mediterranean**
- Greek Salad; Romaine, Tomatoes, Cucumber, Banana Peppers, Onion, Olives and Feta Cheese served with Greek Dressing
- Panzanella Salad; Arugula, Roma Tomatoes, Cucumbers, Sweet Red Onions, tossed in Herb Vinaigrette
- Herb Marinated Pan Seared Chicken, Pomodora and Basil Sauce
- Mediterranean Salmon served with a White Wine Sauce featuring Tomatoes, Banana Peppers, Olives, Feta, Jalapenos, and Cilantro
- Sofregit Rice
- Poached Green Beans and Baby Carrots
- Assorted Artisan Rolls and Butter
- Panna Cotta with Fruit Compote

All Buffets are Served with Assorted Artisan Rolls and Butter
Freshly Brewed Iced Tea
**Holiday Inn Orlando-Disney Springs™ Area**  
Located in the Walt Disney World® Resort

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### Lunch Buffet

<table>
<thead>
<tr>
<th><strong>Deluxe Sandwich</strong></th>
<th><strong>Deli</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><em>(Selection of One Soup)</em></td>
<td>Soup Du Jour</td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>Tortellini Chicken Ranch Pasta Salad</td>
</tr>
<tr>
<td>Tomato Bisque</td>
<td>Mixed Greens, Grape Tomatoes, Cucumbers, Carrots and Croutons served with Ranch and Balsamic Vinaigrette</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>Sliced Deli Meats of Smoked Turkey, Roast Beef, Pastrami and Honey Baked Ham</td>
</tr>
<tr>
<td></td>
<td>Sliced Sharp Cheddar, Swiss and Provolone and Smoked Gouda Cheeses</td>
</tr>
<tr>
<td></td>
<td>Sliced Tomatoes, Dill Pickle Chips and Shredded Lettuce</td>
</tr>
<tr>
<td></td>
<td>Honey Mustard, Herb Mayonnaise and Horseradish Cream</td>
</tr>
<tr>
<td></td>
<td>Assorted Bread, Artisan Rolls and Butter</td>
</tr>
<tr>
<td></td>
<td>Selection of Assorted Potato Chips</td>
</tr>
</tbody>
</table>

*All Buffets are Served with Assorted Artisan Rolls and Butter  
Freshly Brewed Iced Tea*

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**Emerald Menu**

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Holiday Inn Orlando-Disney Springs™ Area
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**Early Morning Breaks**

**Starter Break**
Selection of Apple, Orange, Grapefruit, and Cranberry Juice
Whole Fresh Fruit
Assorted Freshly Baked Breakfast Bakeries and Croissants served with Butter and Preserves

**Citrus Break**
Orange, Grapefruit and Pineapple Juice
Citrus Fruit Display
Fruit Tartlets
Mini Croissants and Pastries served with Butter and Preserves

**Traditional Break**
Selection Apple, Orange, Grapefruit, and Cranberry Juice
Dried Fruit
Assorted Nuts
Seasonal Sliced Fruit
Assorted Freshly Baked Breakfast Bakeries and Bagels served with Cream Cheese, Butter and Preserves

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

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Emerald Menu

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Mid Morning Breaks

Tea Time
Assorted Sodas and Bottled Water
Assorted Gourmet Tea Sandwiches
Scones, Biscotti and Tiramisu Shooters

Energy Break
Assorted Gatorade, Red Bull and Monster Energy Drinks
Assorted Sodas and Bottled Water
Granola and Energy Bars
Mixed Nuts

Parfait Party
Assorted Sodas and Bottled Water
Assorted Dannon Yogurt served with Granola and an Array of Various Berry Bowls
Assorted Mini Parfaits
Mini Muffins

Mid Morning Refresh
Refresh of Coffee and Tea
Assorted Soft Drinks and Bottled Water
Granola Bars
Whole Fresh Fruit

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

Emerald Menu
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**Afternoon Breaks**

**Chips and Dip**
- Tri-Color Tortilla and Terra Chips
- Salsa, Guacamole, Sour Cream and Hummus
- Assorted Sodas, Bottled Water and Iced Tea

**Bavarian Break**
- Popcorn
- Soft and Crisp Pretzels served with Mustard
- Assorted Chips
- Mixed Nuts
- Ice Cream Bars
- Assorted Sodas, Bottled Water and Lemonade

**Choco-Latte**
- Chocolate Dipped Strawberries, Pretzels, Marshmallows and Biscotti
- Chocolate Chunk Brownies

**Veggie Break**
- Vegetable Crudités and Dips
- Grilled Vegetable Antipasti
- Assorted Cheese and Berry Display
- Everything Flat Breads Lavosh
- Assorted Sodas and Bottled Water

**Antipasti Break**
- Assorted Cured Meats
- Soft, Medium and Firm Imported and Domestic Cheeses and Berries
- Marinated Mushrooms, Artichokes and Sun-Dried Tomatoes
- Olives, Cornichons and Mustard
- Flat Breads
- Assorted Sodas and Bottled Water and Iced Tea

All Breaks are served with Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee

**Gourmet Tea** served with Milk, Honey and Lemon

**Emerald Menu**

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Holiday Inn Orlando-Disney Springs™ Area
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Emerald Menu

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Reception

Cold Hors D’oeuvres

- Tomato Bruschetta
- Tapenade Bruschetta
- Hummus with Pico De Gallo Bruschetta
- Prosciutto and Melon Canape
- Grilled Watermelon Skewers
- Vegetable Skewers Truffle Aroma
- Prosciutto Melon Skewers
- Avocado Stuffed Cherry Tomatoes

- Shrimp Gazpacho
- Duck Confit on Brioche
- Boursin and Tomato Canape
- Seafood Ceviche
- Tomato Caprese Skewers
- Herb, Paprika and Sesame Coated Cheese Rolls
- Tuna Tartar on Wonton Crisp
- Sesame Soy Beef Tartar Tart Shell
- Smoked Salmon Mousse Tartlet and Caper Garnish
- Seared Tuna, Cucumber and Tropical Relish

Hot Hors D’oeuvres

- Vegetable Spring Roll served with Plum Sauce
- Beef Empanada with Tomato Compote
- Chicken Cordon Bleu
- Pork Pot Sticker with Tai Chili Sauce
- Beef Skewer with Horseradish Cream
- Coconut Shrimp with Mango Chili Sauce

- Spanikopita
- Jerk Chicken Sate with Tropical Relish
- Mini Crab Cake with Remoulade
- Duck Pot Sticker with Sweet Chili
- Brie and Pear in Phyllo
- Bacon Wrapped Scallops
- Grilled Lamb Lollipop with Horseradish
- Brie and Raspberry en Croute
- Beef Wellington
- Lobster En Croute
- Citrus Buerre Blanc
Antipasto Table
Marinated Queen & Kalamata Olives, Artichokes, Roasted Red Peppers, Sautéed Mushrooms
Assorted Cured Meats, Imported and Domestic Soft, Medium and Firm Cheeses
Flatbread, Crostini’s, Herbs, Balsamic Vinegar, Extra Virgin Olive Oil and Cornichons

Bravo Bruschetta
Assorted Grilled Breads with Olive Tapenade, Artichoke Spread, Boursin and Tomato Basil
Condiments: Semi-Dried Tomatoes, Roasted Garlic, Roasted Crimini Mushrooms, Roasted Peppers, Shredded Mozzarella, Julienned Prosciutto, Smoked Salmon, Parmesan Cheese and Gremolata

Caprese Sensation
Beefsteak Mozzarella, Mozzarella Pearls, Tomato Carpaccio, Sliced Tomatoes, Grape Tomatoes, Basil, Pesto, Arugula, Sliced Prosciutto, Smoked Sea salt, Sun Dried Tomatoes, Balsamic Reduction, Extra Virgin Olive Oil

Mashed Potato Bar
Sweet Mash, Idaho Mash and Purple Peruvian Mash
Served with Bacon, Caramelized Onions, Butter, Cheddar Cheese, Feta Cheese, Chopped Chives, Sour Cream, Broccoli and Olives

Pasta! Pasta!
Tortellini, Fusilli and Linguine Pasta
House-Made Marinara, Garlic and Herb Alfredo and Pesto Sauce
Parmesan Cheese, Fresh Tomatoes, Kalamata Olives and Zucchini and Squash
Garlic Bread Sticks

Wok Time
Tiger Shrimp with Peppers, Red Onions, and Sweet Chili Sauce
Chicken Teriyaki Stir Fry with Vegetables
Mongolian Beef & Broccoli
Chinese Fried Rice and Noodles

Emerald Menu
Minimum Guarantee of 40 Guests - Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
**Holiday Inn Orlando-Disney Springs™ Area**  
Located in the Walt Disney World® Resort

## Reception Stations

<table>
<thead>
<tr>
<th>Risotto to Rave About</th>
<th>Crisp Quesadillas</th>
<th>Craving for Crab Cakes</th>
<th>Paella Por Favor</th>
<th>Chips, Dips and Veggies</th>
<th>Refreshing Salads</th>
<th>Market Station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Sea Scallops with Saffron-Fennel Risotto</td>
<td>Three Cheese Quesadilla</td>
<td>Maryland-Style Crab Cakes</td>
<td>Saffron Flavored Rice Prepared with Chicken, Pork, Shrimp, Mussels, Chorizo and Vegetables</td>
<td>Selection of Tortilla, Pita and Terra Chips</td>
<td>Mixed Greens, Fennel &amp; Frisee, Romaine, Tomatoes, Cucumbers, Carrots, Olives, Parmesan Cheese</td>
<td>Presentation of Imported Soft Medium and Firm Cheeses with mixed Fruit Garnish</td>
</tr>
<tr>
<td>Roasted Wild Mushroom and Thyme Risotto</td>
<td>Chicken &amp; Black Bean Quesadilla</td>
<td>Sweet Chili Sauce, Remoulade Sauce, Pesto Sauce, Pico De Gallo and Grilled Lemons</td>
<td>Sweet Chili Sauce, Remoulade Sauce, Pesto Sauce, Pico De Gallo and Grilled Lemons</td>
<td>Tapenade, Hummus, Tabouleh, Queso, Artichoke and Spinach Dip and Pico De Gallo</td>
<td>Duck Confit, Parmesan Cheese, Mascarpone Asparagus Risotto</td>
<td>Seasonal Sliced Fruit Display</td>
</tr>
<tr>
<td>Duck Confit, Parmesan Cheese, Mascarpone Asparagus Risotto</td>
<td>Crab Quesadilla</td>
<td>Pico De Gallo, Guacamole, Shredded Lettuce and Sour Cream</td>
<td>Maryland-Style Crab Cakes</td>
<td>Crisp Breadsticks and Flatbreads</td>
<td>Pico De Gallo, Guacamole, Shredded Lettuce and Sour Cream</td>
<td>Crisp Breadsticks and Flatbreads</td>
</tr>
</tbody>
</table>

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**Emerald Menu**

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Holiday Inn Orlando-Disney Springs™ Area
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Reception

Station Enhancements
Fresh Seafood on Ice
Gulf Shrimp and Cocktail Sauce
Shucked Oysters on the Half Shell
Crab Claws
Snow Crab Leg Clusters

Sushi
Assorted Hand Rolled Sushi and California Maki Rolls
Pickled Ginger, Wasabi, Soy Sauce, Spicy Aioli

Banana Fosters
Bananas, Foster Rum Sauce, Panko Cinnamon Breading,
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream,
Chocolate Morsels

Holy Cannolis
Served with Qroqant, Coco-nibs, Chocolate Chips, Sprinkles,
Graham Cracker Crumbs, Seasonal Mixed Berry Bowls and
Whipped Cream and Pre Filled Cannoli Shells

Ice Cream Bar
Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Oreo Crumbs, Butterfinger Crumbles,
Maraschino Cherries, Fresh Bananas, Hagan Daz Ice Cream Bars, Berry Compote, Fresh Whipped Cream

Emerald Menu
Minimum Guarantee of 40 Guests  •  Prices Subject to Change without Notice
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Plated Dinner

Soups and Salads | Select One

- Loaded Potato Soup with Broccolini Tips and Cheddar Cheese
- Roasted Tomato Bisque with Chives
- French Onion Soup with Scallion Garnish
- Split Pea with Ham Soup
- New England Clam Chowder
- Wild Mushroom Bisque
- Lobster Bisque with Crab Salad
- Black Bean Soup with Rice and Red Onions

- Leaf Lettuce, Mandarin Orange Segments, Strawberries, Roasted Red Peppers and Feta Cheese served with Orange Berry Vinaigrette
- Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette
- Beef Steak Tomato and Mozzarella with Arugula and Balsamic Reduction
- Tomato Cucumber with Red Onion and Sweet Red Wine Vinaigrette

Dessert | Select One

- Key Lime Pie, Lime Twist and Raspberry Sauce
- Vanilla Panna Cotta served with Fruit Salsa
- Chocolate Layer Cake with Strawberry and Chocolate Drizzle
- New York Cheesecake with Raspberry Reduction
- Vanilla Poached Pears and White Chocolate Mousse
- Apple Crisp with Sweet Reduction
- Trio Chocolate Stack and Berry Compote

Entrees on the following page

Emerald Menu

Minimum Guarantee of 40 Guests • Prices Subject to Change without Notice • A 23% taxable service charge and 6.5% Florida sales tax applies
Holiday Inn Orlando-Disney Springs™ Area
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**Entrée | Select One**

- Cheese Ravioli in a Mushroom Béchamel served with Capellini Vegetables
- Portobello Mushroom and Vegetable Stack on a bed of Asparagus Risotto
- Seared Herb Marinated Chicken Breasts with Mushroom Béchamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts
- Hunter Chicken; French Cut Chicken in a White Wine Veloute served with Sour Cream Mash Potatoes and Haricot Verts
- Steak Au Poivre; Pan Seared Flat Iron with Brandy Pepper Demi Cream served with Sour Cream Mash and Haricot Verts
- Ginger Salmon in a Soy Ginger Glaze on a bed of Cilantro Lemon Rice and Spinach
- Mediterranean Grouper with White Wine, Olives, Tomatoes, Banana Peppers and Cilantro served on Jasmine Rice and Baby Spinach
- Surf & Turf; Grilled Skirt Steak and Sautéed Shrimp with Thyme Red Wine Demi Glaze served with Sour Cream Mash Potatoes, Asparagus and Baby Carrots
- Grilled New York Strip Loin topped with Matri De Butter, Caramelized Onions, Oyster Mushrooms and Pico De Gallo served with Sweet Potato Mash
- Herb Grilled Lamb Rack on a Bed of Asparagus Mascarpone Risotto with Cabernet Reduction
- Orange Maple Glazed Duck served with Confetti Rice, Sautéed Grape Tomatoes
- Herb Butter Roasted Lobster Tail served with Red Bliss Potatoes and Sautéed Herb Zucchini
- Pan Seared Sea Bass, Sweet Potato Mash and Grilled Asparagus served with Grilled Lemon

Served with Oven Baked Rolls with Butter
Freshly Brewed Iced Tea
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

**Emerald Menu**

Minimum Guarantee of 40 Guests • Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
Holiday Inn Orlando-Disney Springs™ Area
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Buffet Dinner

**Italian**
- Italian Wedding Soup
  - Romaine, Feta, Tomatoes, Cucumbers, Croutons, Banana Peppers, Olives, Red Onions, Greek Dressing
- Antipasti with Assorted and Cured Meats, Domestic and Imported Cheeses, Rustic Bread, Mixed Olives, Honey Comb
- Chicken Montrachet, Goat Cheese and Seasoned Breadcrumbs Stuffed in Pan Seared Chicken, Mushroom Cream, Roasted Red Pepper Garnish
- Beef Tournedos in a Marsala Reduction
- Scallion and Leek Potato Gratin
- Haricot Verts, Grape Tomatoes, Zucchini and Squash
- Assorted Artisan Rolls and Butter
- Stuffed Choux Puffs
- Chef’s Choice of Assorted Desserts

**Mediterranean**
- Hummus and Pita Chips
- Greek Salad - Romaine, Tomatoes, Cucumber, Banana Peppers, Onion, Olives, Oregano and Feta Cheese served with Greek Dressing
- Stuffed Pork Loin, Goat Cheese, Roasted Red Peppers, Spinach, Scallions, and Mediterranean Seasoning
- Grilled Flat Iron Steak topped with Tzatziki, Red Onions and Feta
- Sofrigeta Rice
- Grilled Assorted Seasonal Vegetables
- Assorted Artisan Rolls and Butter
- Chef’s Choice of Assorted Desserts

All Buffets served with Ice Tea with Lemon
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

Emerald Menu

Minimum Guarantee of 40 Guests - Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
Holiday Inn Orlando-Disney Springs™ Area
Located in the Walt Disney World® Resort

Dinner Buffet

Southern Comfort
Corn Chowder
Cole Slaw
Fingerling Potato Salad
Mixed Greens, Grape Tomatoes, Croutons, Cucumbers and Carrots served with Ranch and Balsamic Vinaigrette Dressings
Flame Broiled Chicken with Mango BBQ Sauce
Housemade Meatloaf topped with Tomato Nage
Braised Collard Greens
Mashed Potatoes
Homestyle Macaroni and Cheese
Cornbread, Muffins, Assorted Artisan Rolls and Butter
Chef’s Choice of Assorted Desserts

All Buffets served with Ice Tea with Lemon
Fresh Brewed Rain Forest Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

Emerald Menu
Minimum Guarantee of 40 Guests - Prices Subject to Change without Notice
A 23% taxable service charge and 6.5% Florida sales tax applies
Carving Stations | Uniformed Chefs will carve the following selections*

Whole Oven-Roasted 20lb Turkey | Serves Approximately 30 People
Assorted Artesian Rolls, served with Cranberry Sauce and Giblet Gravy

Glazed Baked Ham | Serves Approximately 30 People
Ciabatta Rolls, served with Honey Glaze

Peking Style Roasted Duck | Serves Approximately 20 People
Rustic Bread, Julienneed Cucumbers, Carrots and Scallions served with Hoisin Sauce

Roasted Pork Loin | Serves Approximately 35 People
Assorted Artisan Rolls, served with Pineapple and Apple Chutney

Churrasco Skirt Steak | Serves Approximately 10 People
Assorted Artisan Rolls, served with Chimichurri

Roasted New York Strip of Beef | Serves Approximately 35 People
Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Additional Options on the Following Page
Chef Attendant Charge Applies
Carving Stations Continued | Uniformed Chefs will carve the follow selections

Herb Roasted Prime Rib | Serves Approximately 35 People
Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Whole Roasted Beef Tenderloin | Serves Approximately 20 People
Assorted Artisan Rolls, served with Caramelized Onions and A Jus

Whole Roasted Steamship of Beef | Serves Approximately 150 People
Assorted Artisan Rolls, served with Horseradish Cream and A Jus

Roasted Moroccan Style Leg of Lamb | Serves Approximately 15 People
Toasted Pita, served with MintJelly, Coriander Demi

Seafood Roulade En Croute | Serves Approximately 10 People
Served with Lobster Butter and Scallions

Chef Attendant Charge Applies