

STAY FUELED.

Holiday Inn Orlando-Disney Springs® Area
Located in the Walt Disney World® Resort



1805 Hotel Plaza Boulevard
Lake Buena Vista, FL 32830
www.hiorlando.com



Holiday Inn Orlando-Disney Springs® Area

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Breeze Continental

Display of Seasonal Fruit
Dannon Assorted Individual Fruit Yogurts
Assorted Fresh 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 Fresh 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 Fresh 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 Coffee and Decaffeinated Coffee
Bigelow Gourmet Tea Selection served with Milk, Honey and Lemon



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Breakfast Buffet

Selection of Apple, Orange, Grapefruit, and Cranberry Juices	Seasonal Sliced Fruit and Berry Display
Fresh Brewed Coffee and Decaffeinated Coffee	Assorted Mini Parfaits
Bigelow Gourmet Tea Selections served with Milk, Honey and Lemon	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	Hash Browns
Sausage Links	Herb Roasted Fingerling Potatoes
Turkey Sausage	Skillet Potatoes with Peppers and Onions
Homestyle Grits with Aged Cheddar	Sautéed Herb Asparagus



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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

French Toast Station*

Choose from Raisin Thick Bread or Texas Toast

Mixed Berry Bowl

Whipped Cream, Maple Syrup and Confection Sugar

Pancake Station*

Buttermilk Pancake Batter

Blueberries, Strawberries, Crushed Nuts, Chocolate Chips

Blueberry Compote, Banana Compote
Maple and Sugar Free Syrup

Whipped Cream, Cinnamon

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

Emerald Menu

\$100 Labor Fee for Groups Under 25- Prices Subject to Change without Notice
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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

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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



Holiday Inn Orlando-Disney Springs® Area

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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
- Churrasco Skirt Steak, Chimichurri Sauce, Sweet Palntains, Steamed Rice
- Grilled Swordfish in a Soy Ginger Glaze on a Bed of Coconut Jasmine Rice and Diced Seasonal Vegetables
- Grilled New York Strip Loin, Caramelized Onions, Oyster Mushrooms and Pico De Gallo with Sweet Potato Mash topped with Matri De Butter

Served with Assorted Artisan Rolls and Butter
Freshly Brewed Iced Tea

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Lunch Buffet

Southern

Tomato Cucumber Salad with Red Wine Vinaigrette

Potato Salad

Mixed Greens, Grape Tomatoes, Croutons, Cucumbers and Carrots served with Ranch and Balsamic Vinaigrette Dressings

Homestyle Fried Chicken

Slow Roasted Pulled Pork

Smashed Potatoes

Homestyle Macaroni and Cheese

Mini Corn on the Cob

Cornbread

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

Chicken Puttanesca garnished with Crispy Capers

Cheese Tortellini, Blistered Tomato, Spinach and Pesto Cream

Sundried Tomato Risotto

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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Lunch Buffet

Latin

Tortilla Soup

Black Bean and Corn Salad

Chopped Salad; Romaine, Jicama, Red Onion, Grape Tomato,
Corn with Cilantro Lime Vinaigrette

Fajita style Chicken with Peppers and Onions

Churrasco Skirt Steak Topped with Chimichurri

Soft Tortillas, Shredded Lettuce, Pico De Gallo, Sour Cream,
Jalapenos and Shredded Cheese

Mexican Rice

Roasted Peppers, Corn, Grape Tomatoes & Grilled Onions

Assorted Rolls & Butter

Chef's Choice of Assorted Desserts

Mediterranean

Greek Salad; Romaine, Tomatoes, Cucumber,
Banana Peppers, Onion, Olives and Feta Cheese served with
Greek Dressing

Watermelon Salad with Feta Cheese, Mint and Lime

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

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Freshly Brewed Iced Tea

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Lunch Buffet

Deluxe Sandwich

(Selection of One Soup)

Lobster Bisque

Tomato Bisque

New England Clam Chowder

Loaded Potato

Italian Wedding

Minestrone

Cobb Salad - Chopped Romaine, Tomato, Bacon, Hard Boiled Egg, Bleu Cheese and Olives served with Ranch or Balsamic

Turkey BLT Club, Bacon, Lettuce, Tomato with Mayo and Mustard on Triple Brioche

Roast Beef, Peppers, Provolone Cheese, Lettuce, Tomato with Horseradish on Ciabatta

Smoked Chicken Salad, Lettuce, Tomato on Butter Croissant

Served with Pickle Chips, Mayonnaise and Mustard

Terra Chips

Assorted Artisan Rolls and Butter

Chef's Choice of Assorted Desserts

Deli

Soup Du Jour

Tortellini Chicken Ranch Pasta Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots and Croutons served with Ranch and Balsamic Vinaigrette

Sliced Deli Meats of Smoked Turkey, Roast Beef, Pastrami and Honey Baked Ham

Sliced Sharp Cheddar, Swiss and Provolone and Smoked Gouda Cheeses

Sliced Tomatoes, Dill Pickle Chips and Shredded Lettuce Honey Mustard, Herb Mayonnaise and Horseradish Cream

Artisan Breads, Artisan Rolls and Butter

Selection of Assorted Potato Chips

Chef's Choice of Assorted Desserts

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

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Early Morning Breaks

Starter Break

Selection of Apple, Orange,
Grapefruit, and Cranberry Juice

Whole Fresh Fruit

Assorted Fresh 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 Fresh Baked Breakfast Bakeries and Bagels served with Cream Cheese, Butter and Preserves

All Breaks are served with Fresh Brewed Coffee and Decaffeinated Coffee

Gourmet Tea served with Milk, Honey and Lemon

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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

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 Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

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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

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

Main Street Break

Popcorn
Pretzels
Rice Crispy Treats
Mini Corn Dogs with Mustard and Ketchup
Ice Cream Bars
Assorted Sodas and Bottled Water

Bavarian Break

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

Antipasti Break

Assorted Cured Meats
Soft, Medium and Firm 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 Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

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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



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Reception Stations

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



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Reception Stations

Risotto to Rave About

Seared Sea Scallops with Saffron-Fennel Risotto
Roasted Wild Mushroom and Thyme Risotto
Duck Confit, Parmesan Cheese,
Mascarpone Asparagus Risotto

Craving for Crab Cakes

Maryland-Style Crab Cakes
Sweet Chili Sauce, Remoulade Sauce,
Pesto Sauce, Pico De Gallo and Grilled Lemons

Home-Style Slider

Gourmet-Style Sliders including;
Beef, Chicken and BBQ Pulled Pork
Served with Cheddar Cheese, Swiss Cheese, Caramelized
Onions, Sautéed Mushrooms and Pickle Chips

Refreshing Salads

Mixed Greens, Fennel & Frisee, Romaine, Tomatoes, Cucumbers,
Carrots, Olives, Parmesan Cheese
Banana Peppers and Croutons served with Balsamic Vinaigrette,
Ranch, Caesar Dressing

Crisp Quesadillas

Three Cheese Quesadilla
Chicken & Black Bean Quesadilla
Crab Quesadilla
Pico De Gallo, Guacamole,
Shredded Lettuce and Sour Cream

Paella Por Favor

Saffron Flavored Rice Prepared with Chicken, Pork,
Shrimp, Mussels, Chorizo and Vegetables

Chips, Dips and Veggies

Selection of Tortilla, Pita and Terra Chips
Tapenade, Hummus, Tabouleh, Queso,
Artichoke and Spinach Dip and Pico De Gallo

Market Station

Presentation of Imported Soft Medium and Firm Cheeses with
mixed Fruit Garnish
Seasonal Sliced Fruit Display
Crisp Breadsticks and Flatbreads



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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

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Plated Dinner

Soups and Salads | Select One

- | | |
|---|--|
| Loaded Potato Soup with
Broccolini Tips and Cheddar Cheese | Leaf Lettuce, Mandarin Orange Segments,
Strawberries, Roasted Red Peppers and
Feta Cheese served with Orange Berry Vinaigrette |
| Roasted Tomato Bisque with Chives | |
| French Onion Soup with Scallion Garnish | Mixed Greens, Grape Tomatoes, Cucumbers and Carrots
served with a Champagne Vinaigrette |
| Split Pea with Ham Soup | |
| New England Clam Chowder | Beef Steak Tomato and Mozzarella with
Arugula and Balsamic Reduction |
| Wild Mushroom Bisque | |
| Lobster Bisque with Crab Salad | Tomato Cucumber with Red Onion and
Sweet Red Wine Vinaigrette |
| Black Bean Soup with Rice and Red Onions | |

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



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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
Fresh Brewed Iced Tea
Fresh Brewed Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

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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 Coffee and Decaffeinated Coffee
Gourmet Tea served with Milk, Honey and Lemon

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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 Coffee and Decaffeinated Coffee

Gourmet Tea served with Milk, Honey and Lemon

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Carving Stations | Uniformed Chefs will carve the follow 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, Julienned 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 of \$75 per Chef per hour applies

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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 of \$75 per Chef per hour applies

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