

**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](http://www.hiorlando.com)



***Holiday Inn***

# Holiday Inn Orlando-Disney Springs® Area

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## **Breeze Continental** | \$21 per person

Display of Seasonal Fruit

Dannon Assorted Individual Fruit Yogurts

Assorted Fresh Baked Breakfast Bakeries to Include Danishes, Breads and Muffins

## **Deluxe Continental** | \$28 per person

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** | \$33 per person

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 | \$37 per person

Selection of Apple, Orange,  
Grapefruit, and Cranberry Juices

Fresh Brewed 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

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

### Omelet Station\* | \$10.50 per person

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\* | \$10.50 per person

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

### French Toast Station\* | \$10.50 per person

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

### Mickey Mouse Waffles Station\* | \$10.50 per person

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

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## Breakfast Enhancements

Homestyle Grits with Aged Cheddar	\$5 per person
Quaker Oatmeal, Raisins, Brown Sugar, Candied Pecans, and Cream	\$5 per person
Ham, Egg and Cheese Cups	\$6 per person
Biscuit and Sausage Gravy	\$6 per person
Egg, Ham and Cheese Croissant	\$6 per person
Egg and Sausage English Muffin	\$6 per person
Breakfast Wrap with Egg, Ham, Salsa and Cheese	\$6 per person
Classic Quiche Lorraine	\$6 per person
Mediterranean Quiche with Artichokes, Olives, Feta and Tomato	\$6 per person
Portobello, Spinach and Gruyère Cheese Quiche	\$6 per person



# Holiday Inn Orlando-Disney Springs® Area

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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**

Emerald Menu

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## Plated Lunch Continued

### Entrée | Select One

-Cheese Ravioli in a Mushroom Bechamel served with Capellini Vegetables	\$30
- Portobello Mushroom and Vegetable Stack served on a bed of Asparagus Risotto	\$30
- Seared Herb Marinated Chicken Breasts and Mushroom Bechamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts	\$33
-Herb Roasted Chicken Montrachet, Herb Roasted Fingerling Potatoes and Poached Broccoli	\$34
- Mediterranean Salmon with Feta, Olives, Tomato, Banana Peppers, Jalapeno, Cilantro served on a Bed of Coconut Jasmine Rice and Baby Spinach	\$38
- Churrasco Skirt Steak, Chimichurri Sauce, Sweet Palntains, Steamed Rice	\$40
-Grilled Swordfish in a Soy Ginger Glaze on a Bed of Coconut Jasmine Rice and Diced Seasonal Vegetables	\$40
- Grilled New York Strip Loin, Caramelized Onions, Oyster Mushrooms and Pico De Gallo with Sweet Potato Mash topped with Matri De Butter	\$48

Served with Assorted Artisan Rolls and Butter  
Freshly Brewed Iced Tea



# Holiday Inn Orlando-Disney Springs® Area

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## Lunch Buffet

### Southern | \$40 per person

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 | \$41 per person

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 Mèlange; 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 | \$40 per person

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 | \$41 per person

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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## Lunch Buffet

### Deluxe Sandwich | \$39 Per Person

(Selection of One Soup)

Lobster Bisque	Loaded Potato
Tomato Bisque	Italian Wedding
New England Clam Chowder	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 | \$36 Per Person

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

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Freshly Brewed Iced Tea

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## Early Morning Breaks

### Starter Break | \$14.50 per person

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 | \$17 per person

Orange, Grapefruit and Pineapple Juice

Citrus Fruit Display

Fruit Tartlets

Mini Croissants and Pastries  
served with Butter and Preserves

### Traditional Break | \$18 per person

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 | \$17 per person

Assorted Sodas and Bottled Water

Assorted Gourmet Tea Sandwiches

Scones, Biscotti and Tiramisu Shooters

### Energy Break | \$18 per person

Assorted Gatorade, Red Bull and Monster Energy Drinks

Assorted Sodas and Bottled Water

Granola and Energy Bars

Mixed Nuts

### Mid Morning Refresh | \$15 per person

Refresh of Coffee and Tea

Assorted Soft Drinks and Bottled Water

Granola Bars

Whole Fresh Fruit

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Gourmet Tea served with Milk, Honey and Lemon

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## Afternoon Breaks

### Chips and Dip | \$15 per person

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

### Veggie Break | \$18 per person

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

### Bavarian Break | \$19 per person

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

### Choco-Latte | \$17 per person

Chocolate Dipped Strawberries, Pretzels,  
Marshmallows and Biscotti  
Chocolate Chunk Brownies

### Main Street Break | \$19 per person

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

### Antipasti Break | \$22 per person

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

\$5 per piece

- 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

\$5.50 per piece

- Shrimp Gazpacho
- Duck Confit on Brioche
- Boursin and Tomato Canape
- Seafood Ceviche
- Tomato Caprese Skewers
- Herb, Paprika and Sesame Coated Cheese Rolls

\$6 per piece

- 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

\$5 per piece

- 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

\$5.50 per piece

- Spanikopita
- Jerk Chicken Sate with Tropical Relish
- Mini Crab Cake with Remoulade
- Duck Pot Sticker with Sweet Chili

\$6 per piece

- 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 | \$18 per person

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

### Caprese Sensation | \$13 per person

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

### Pasta! Pasta! | \$16 per person

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

### Bravo Bruschetta | \$16 per person

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

### Mashed Potato Bar | \$15 per person

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

### Wok Time | \$19 per person

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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Emerald Menu

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## Reception Stations

### Risotto to Rave About | \$18 per person

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

### Craving for Crab Cakes | \$23 per person

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

### Home-Style Slider | \$19 per person

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 | \$14 per person

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

### Crisp Quesadillas | \$19 per person

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

### Paella Por Favor | \$18 per person

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

### Chips, Dips and Veggies | \$14 per person

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

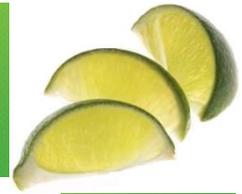
### Market Station | \$17 per person

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	\$5 each
Shucked Oysters on the Half Shell	\$5 each
Crab Claws	\$10 each
Snow Crab Leg Clusters	\$10 each

### Sushi | \$7 Roll (Roll = 6 pieces)

Assorted Hand Rolled Sushi and California Maki Rolls

Pickled Ginger, Wasabi, Soy Sauce, Spicy Aioli

### Banana Fosters | \$13 per person

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

### Holy Cannolis | \$13 per person

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 | \$14 per person

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



# Holiday Inn Orlando-Disney Springs® Area

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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                          | Mixed Greens, Grape Tomatoes, Cucumbers and Carrots served with a Champagne Vinaigrette  |
| French Onion Soup with Scallion Garnish                    | Beef Steak Tomato and Mozzarella with Arugula and Balsamic Reduction   |
| Split Pea with Ham Soup                                    | Tomato Cucumber with Red Onion and Sweet Red Wine Vinaigrette  |
| New England Clam Chowder                                   |  |
| Wild Mushroom Bisque                                       |  |
| Lobster Bisque with Crab Salad                             |  |
| 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	\$32
- Portobello Mushroom and Vegetable Stack on a bed of Asparagus Risotto	\$32
-Seared Herb Marinated Chicken Breasts with Mushroom Béchamel served with Sour Cream Mash Potatoes and Sautéed Haricot Verts	\$37
-Hunter Chicken; French Cut Chicken in a White Wine Veloute served with Sour Cream Mash Potatoes and Haricot Verts	\$40
-Steak Au Poivre; Pan Seared Flat Iron with Brandy Pepper Demi Cream served with Sour Cream Mash and Haricot Verts	\$47
- Ginger Salmon in a Soy Ginger Glaze on a bed of Cilantro Lemon Rice and Spinach	\$48
-Mediterranean Grouper with White Wine, Olives, Tomatoes, Banana Peppers and Cilantro served on Jasmine Rice and Baby Spinach	\$49
- Surf & Turf; Grilled Skirt Steak and Sautéed Shrimp with Thyme Red Wine Demi Glaze served with Sour Cream Mash Potatoes, Asparagus and Baby Carrots	\$55
- Grilled New York Strip Loin topped with Matri De Butter, Caramelized Onions, Oyster Mushrooms and Pico De Gallo served with Sweet Potato Mash	\$58
- Herb Grilled Lamb Rack on a Bed of Asparagus Mascarpone Risotto with Cabernet Reduction	\$59
-Orange Maple Glazed Duck served with Confetti Rice, Sautéed Grape Tomatoes	\$60
- Herb Butter Roasted Lobster Tail served with Red Bliss Potatoes and Sautéed Herb Zucchini	\$69
- Pan Seared Sea Bass, Sweet Potato Mash and Grilled Asparagus served with Grilled Lemon	\$69

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

Emerald Menu



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## Buffet Dinner

### Italian | \$54 per person

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 | \$52 per person

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

Emerald Menu

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## Dinner Buffet

### Southern Comfort | \$49 Per Person

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



Emerald Menu

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## Carving Stations | Uniformed Chefs will carve the follow selections\*

<b>Whole Oven-Roasted 20lb Turkey   Serves Approximately 30 People</b> Assorted Artesian Rolls, served with Cranberry Sauce and Giblet Gravy	\$275
<b>Glazed Baked Ham   Serves Approximately 30 People</b> Ciabatta Rolls, served with Honey Glaze	\$250
<b>Peking Style Roasted Duck   Serves Approximately 20 People</b> Rustic Bread, Julienned Cucumbers, Carrots and Scallions served with Hoisin Sauce	\$225
<b>Roasted Pork Loin   Serves Approximately 35 People</b> Assorted Artisan Rolls, served with Pineapple and Apple Chutney	\$240
<b>Churrasco Skirt Steak   Serves Approximately 10 People</b> Assorted Artisan Rolls, served with Chimichurri	\$125
<b>Roasted New York Strip of Beef   Serves Approximately 35 People</b> Assorted Artisan Rolls, served with Horseradish Cream and A Jus	\$375

Additional Options on the Following Page

Chef Attendant Charge of \$75 per Chef per hour applies

Emerald Menu



**Holiday Inn**

\$100 Labor Fee for Groups Under 25- 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



## Carving Stations Continued | Uniformed Chefs will carve the follow selections

<b>Herb Roasted Prime Rib   Serves Approximately 35 People</b> Assorted Artisan Rolls, served with Horseradish Cream and A Jus	\$360
<b>Whole Roasted Beef Tenderloin   Serves Approximately 20 People</b> Assorted Artisan Rolls, served with Caramelized Onions and A Jus	\$275
<b>Whole Roasted Steamship of Beef   Serves Approximately 150 People</b> Assorted Artisan Rolls, served with Horseradish Cream and A Jus	\$950
<b>Roasted Moroccan Style Leg of Lamb   Serves Approximately 15 People</b> Toasted Pita, served with MintJelly, Coriander Demi	\$175
<b>Seafood Roulade En Crouete   Serves Approximately 10 People</b> Served with Lobster Butter and Scallions	\$175

Chef Attendant Charge of \$75 per Chef per hour applies

Emerald Menu



**Holiday Inn**

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