

# FAMILY STYLE MENU



**Minimum of 5 servings per dish required. No exceptions.  
Plates and cutlery included upon request ONLY, and free for parties of 6  
and under.**

**All items can be delivered hot, or cooled and reheat ready.  
\$10 delivery fee to all theme park resorts, Orange, and Osceola Counties.  
\$15 delivery fee to Polk and Lake Counties.  
Live or staying in another Florida county? Let's talk!**

## **Massaman Curry**

\$23/serving

This beautiful, very mild and sweet coconut curry consists of your choice of chicken, pork, tofu, sirloin (\$2 extra per person), shrimp, or a combo of any two. Stewed together with simmered mushrooms, carrots, peas, and Brussels sprouts. Served with jasmine rice and steamed sesame bok choy on the side.

\*Gluten Free

## **English Pub Chicken Curry**

\$23/serving

A delicious favorite! This British pub curry consists of skin on chicken, stewed together in a pot with a sweet and savory yellow curry. Simmered with mango chutney, potatoes, carrots, and bell peppers. Served with savory herb rice on the side and sweet peas.

\*Can be made vegetarian upon request

\*Gluten Free

## **Chicken Florentine**

\$25/serving

Our most popular dish! Buttery chicken breasts are seared in sweet cream butter until browned, and then simmered in a white wine cream sauce with braised portabella mushrooms and spinach. Served alongside whipped rosemary potatoes, and chargrilled garlicky asparagus.

\*Gluten Free



### **Roast Truffle Chicken**

\$25/serving

Enjoy buttery bone in roast chicken thighs and drums, glazed and basted with our decadent and dreamy minced black truffle laced butter. Served with creamed spinach orzo, and balsamic carrots with mozzarella pearls and basil.

\*Can be made gluten free by subbing rice for orzo

### **Tuscan Chicken**

\$24/serving

Rich roast bone in chicken thighs are slow simmered in a creamy lemon tomato sauce with spinach. Served with garlic roast potatoes and rustic Italian bread with lemon ricotta spread.

\*Contains gluten in bread only

### **Chicken or Pork Dumpling Dinner**

\$24/serving

Your choice of chicken or pork! These large pan-fried dumplings are a comfort food classic! Served with sweet chili sauce for dipping, and loaded premium vegetable lo mein on the side and five spice peas. Comes with assorted mochi for dessert!

\*Can be made vegetarian upon request

### **Backyard BBQ Pulled Pork**

\$24/serving

A family feast! Our pork shoulder is crusted with fresh herbs, and roasted low n' slow for 12 hours. Pulled hot, and tossed in your choice of one of the following sauces: Smoked honey bbq, maple bacon, or Carolina gold bbq.

Served with cheesy roasted broccoli rice casserole, and our gourmet campfire baked beans with bacon.

\*Gluten Free

### **Polish Feast**

\$25/serving

Smaczne! Enjoy old world Polish sausage with sweet and sour cabbage, potato and cheddar pierogies with grilled butter onions, and potato pancakes with applesauce and sour cream on the side.



### **Cracklin' Pork Loin**

\$24/serving

Beautiful pork loin is diamond cut, rubbed with fresh herbs, glazed with our balsamic maple sauce, and roasted til crackled on top. Served alongside bacon wrapped asparagus bundles, and buttery roasted potatoes with herbs & lemon.

\*Gluten Free

### **Cozy Cottage Pie**

\$24/serving

This classic comfort food dish is made up of lean ground beef that's slow stewed with peas and carrots, topped with buttery whipped potatoes and a dash of cheddar. Served with roasted green beans and from scratch cheddar biscuits with house made butter.

\*Contains gluten in bread only

### **Baked Ziti**

\$24/serving

Enjoy layers of buttery pasta, bright marinara, ground Italian sausage folded into ricotta and roast garlic, and our blend of mozzarella, asiago, and parmesan, all baked til bubbly on top. Served with cheesy garlic bread and Italian salad with balsamic vinaigrette or creamy Italian on the side.

\*Can be made vegetarian or Gluten Free upon request

### **Moroccan Chicken**

\$24/serving

Enjoy this savory, earthy, delicious meal! Lean bone-in chicken thighs are rubbed with a blend of herbs and spices like coriander, allspice, fennel, cardamom, nutmeg, and more, and roasted til browned with green olives and dried apricots in broth. Served with saffron rice and braised eggplant with carrots with fresh herbs.

\*Gluten Free



### **Classic Mac and Cheese**

\$23/serving

Add chopped chicken for \$9 more! (Price increases with headcount)  
Our signature 5 cheese mac is a comfort food staple, and kid approved! Soft pasta is folded into our five cheese sauce, topped with a layer of fresh Wisconsin cheddar and Swiss, and baked til bubbly. We can even make this one Buffalo Style with buffalo sauce and ranch drizzle. Comes with house salad with tomatoes, cucumbers, croutons, cheddar cheese, and your choice of ranch, thousand island, French, or balsamic vinaigrette.

\*Can be made Gluten Free upon request

### **Coconut Shrimp Dinner**

\$25/serving

Large Florida shrimp are peeled and deveined (tail on), dredged, dipped, and coated in our delicious shredded seasoned coconut, and fried til golden. Served alongside Jamaican jerk seasoned roasted potato wedges, pineapple rice, tropical coleslaw, and island style sweet chili sauce to dip!

### **Baked Atlantic Salmon**

\$25/serving

Fresh caught Atlantic salmon is topped with our fresh herb blend and imported olive oil drizzle, and baked til flaky. Served with smoked oyster stuffing on the side, and chargrilled Brussels sprouts with roasted pecans and fresh Florida strawberry. \*Contains gluten in stuffing only \*Contains fish and shellfish/mollusks

### **Quiche Lorraine**

\$23/serving

Smoky bacon and soft white cheese are folded into our egg mixture, poured into buttery crusts, and baked until golden. Served with brunch style salad with mandarin oranges, goat cheese, almonds, apple, and poppy seed dressing, as well as chilled lemon asparagus.

\*Can be made vegetarian upon request



### **Chicken Fajitas**

\$24/person

Sofrito sliced marinated chicken breast seared with peppers and onions, and served with shredded lettuce, sliced limes, and shredded cheese on the side, along with your choice of grilled flour OR corn tortillas. Paired with from scratch refried beans and Mexican rice on the side.

### **Chicken Souvlaki**

\$25/person

12 hour marinated and grilled Greek chicken souvlaki, roast olive oil potatoes with lemon and oregano, roast asparagus with sundried tomatoes and crushed garlic, and a side of tzatziki.

\*Gluten Free

### **Cheese and Charcuterie Box**

\$25/serving

A lovely combination of cured meats with domestic and imported cheeses along with assorted gourmet crackers, fresh local fruits, and an assortment of seasonal accoutrements.

\*Can be made Gluten Free upon request

### **Breakfast Casserole**

\$22/serving

Laced with New York white cheddar and Wisconsin sharp cheddar cheeses, this breakfast bake is the perfect morning meal! Made with at least a dozen local farm eggs, soft sweet tomatoes, and seared crumbled breakfast sausage. Served with breakfast tater tots on the side, and fresh fruit.

\*Gluten Free

\*Can be made Vegetarian upon request

### **South Beach French Toast**

\$24/serving

Take a trip to South Florida and enjoy this tropical breakfast! Cuban bread French toast is seared to perfection, topped with banana and mango, and served with guava glaze and whipped cream. Paired with scrambled eggs and breakfast potatoes with bell pepper.

\*Can substitute maple syrup instead of guava glaze upon request



### **Biscuits and Gravy Breakfast**

\$22/serving

Delicious fresh baked cheddar and rosemary buttermilk biscuits with from scratch sausage gravy, soft scrambled eggs, and fresh local fruit. Simple, cozy comfort food!

\*Can be made vegetarian with Impossible sausage upon request

### **All American Breakfast**

\$23/serving

Soft scrambled eggs with or without cheese, seared breakfast sausages, bacon, cheesy hash browns (can be plain), and your choice of premium toast, bagels with local Florida marmalade and cream cheese, OR an assortment of fresh and local fruit.

\*Will be Gluten Free if fruit is chosen. We can do Gluten Free bread upon request

### **The Elvis**

\$23/serving

The king of all breakfasts! Fresh sliced croissants are baked in a light and sweet breakfast egg custard, and topped with fresh cut bananas, peanut butter drizzle, crushed peanuts, and chopped smoky bacon. Served with fresh fruit salad, and breakfast sausage links.

\*Contains peanuts

### **Continental Brunch Box**

\$23/person

A simple and classic tray! Enjoy croissants, bagels, cinnamon rolls, fresh fruits, sliced petite veggies, petite magical waffles, cream cheese, and local preserves. A PERFECT platter to graze on for your morning, as well as for snacking on.

### **Croissant Breakfast Sandwich Meal**

\$23/person (2 sandwiches per person incl.)

Buttery large croissants are stacked high with from scratch turkey sausage patties, mini colby jack frittatas, and fresh spinach. Paired with sweet potato brown sugar hashbrowns, and fresh sliced pineapple with guava cream to dip.



### **Sticky Mickeys**

\$30/dozen

Enjoy these super fun large cinnamon buns in the shape of our favorite mouseketeer! Your choice of ONE of the following flavors: Classic cinnamon, magical sprinkle, lemon lavender cream, chocolate chip, pumpkin pie, apple pie, berry swirl, caramel, or Florida orange.

### **Mickey Waffles**

\$30/2 dozen

These deliciously magical waffles are sure to put a smile on your face! Our made from scratch buttermilk batter makes for the perfect breakfast or snack bite! Comes with maple syrup on the side, and in your choice of ONE of the following flavors: Classic buttermilk, double chocolate, lemon, pumpkin pie, or apple cinnamon.

\*Add a stick of butter for \$2 more

### **Churro Mickey Waffles**

\$36/2 dozen

The magic keeps growing! Enjoy these buttermilk malted waffles, crusted in cinnamon and sugar with clarified butter, and served with your choice of maple syrup, chocolate sauce, OR caramel sauce on the side.

### **Avocado Toast Platter**

\$42/dozen

An assortment of one dozen full slice sourdough toasts, piled high with delicious local avocado, and assorted seasonal toppings and spreads.

\*Please advise us of any allergies, as toppings constantly change.

\*Can be made on Gluten Free bread upon request

### **Fresh Local Juices**

\$7/1.5 Liter

Add some fresh squeezed Florida orange juice or grapefruit juice to your order! We can also provide Hawaiian Fruit Punch (1 gallon), apple juice, or iced coffee (Starbucks or Stok)