

Holiday Dinner

Disney's Contemporary Resort | Dec. 24 | 3 - 5 p.m.

menu

Fresh Garden Greens, Cucumber, Tomato and Carrot Tinsel
Sugar Plum Vinaigrette and Watercress Ranch Dressing

hot selections

Beef Medallions with Dijon and Tarragon Demi-Glace
Sliced Ham with Cherry-Onion Chutney
Sauteéd Seasonal Vegetables
Cane Syrup Glazed Carrots
Loaded Mashed Potato Bar

*Yukon Gold Mashed Potatoes with Toppings to Include:
Aged Cheddar Cheese, Bacon Bits, Sour Cream, Chives
and Gravy*

Herbed Wild Rice and Quinoa Stuffing
Warm Rolls with Gingerbread Butter & Whipped Butter

dessert

Assorted Holiday Dessert Selections by our Pastry Chefs
Hot Chocolate (Pre-Mixed) & Warm Apple Cider Station
*Whipped Cream, Marshmallows, Candy Cane Pieces
and Cinnamon Candies*

Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea

children's menu

Little "Fresh and Crisp" Garden Vegetable Cups
(Carrots and Celery with Ranch Dressing)

Fried Chicken Tenders with Dipping Sauces

Mickey-Roni and Cheese

Brownie Bites

Chocolate Chip Cookies and Milk

Adults \$68.60 | Children 3 - 9 \$30.50
Plus Tax & Gratuity