

## Non-Alcoholic Specialty

## Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing

Disney Character Light 6.49

## Specialty Cocktails

## Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir

Multicolored Glow Cube 10.75

## Superfruit Martini

Van Gogh Açaí-Blueberry Vodka, Stirrings Pomegranate Liqueur, Cranberry Juice, Agave Nectar, and Freshly Squeezed Lemon Juice 9.50

## Agave Nectar Margarita

Tierras Organic Blanco Tequila, Agave Nectar, and Freshly Squeezed Lime Juice 10.50

## Bacardi Mojito

Barcardi Rum, fresh Mint, and Lime topped with Soda Water 9.50

## Ultimate Long Island Iced Tea

Bacardi Rum, Teaka Sweet Tea Vodka,
Hendrick's Gin, Cointreau, and
Sweet-and-Sour with a splash
of Coca-Cola 10.50

## Featured Draft Beer

Karl Strauss: Amber Lager, Woodie Gold, Red Trolley Ale, Tower 10 IPA, Windansea Wheat Hefeweizen 7.00

Newcastle Brown Ale, Guinness, or Harp Lager 7.00

## Beverages

## Welcome to Ariel's Disney Princess Celebration!

## ne upon a mealtime, there was an irresistible first course

 for all at your table to share . . .Antipasti Tower
Salami, Marinated Mozzarella, String Cheese, Tomatoes, Gherkins, Olives, Red Pepper Bracelets, Watermelon Triangles, Chilled Vegetables with Pesto and Ranch Dips, and "Jewels of the Sea" Fruit Gelatin

A Mixed Greens Salad served with Ariel's Grotto House Vinaigrette
Bakery Basket of Assorted Breads

## By Royal Decree, Ariel's Disney Princess Celebration invites you to select a delicious Entrée . . .

## Mafalde Pasta with Italian Sausage

Curly ribbons of Pasta tossed in a Piemonte-style Ragù with spicy
Italian Sausage, Sautéed Bell Peppers, and Sweet Onions

## Spinach and Ricotta Agnolotti

topped with fresh Spinach, Sun-dried
Tomatoes, Julienne Onions, and Asparagus served in a light Mushroom Broth

## Santa Maria-style Tri-tip

Slow-roasted over Rock Salt and Smoked with Red Oakwood served with Cheddar-Herb Mashed Potatoes and a medley of seasonal Vegetables

## Today's Sustainable Fish

 served over Wild Rice Pilaf topped with a sweet-and-spicy Pineapple Chutney served with a medley of seasonal Vegetables
## Herb-crusted Chicken Breast

served with Cheddar-Herb Mashed Potatoes and a medley of seasonal Vegetables

## Cioppino

Lobster Tail, Scallops, Sustainable Fish,
Green-lip Mussels, Shrimp, and
Bilbao Chorizo in a Fire-roasted Tomato Broth

Sea Horse Lava Cake
Chocolate-Chip Strips
Cheesecake Tarts with Raspberries
S'more Chocolate Bites
White Chocolate Conch Shell of fresh Berries

