

Non-Alcoholic Specialty
Glowing Character Punch
Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing

Disney Character Light 6.99

## 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

Bacardi Superior Rum, Freshly Squeezed Lime Juice, Agave Nectar, and Mint topped with Soda Water 9.50

Ultimate Long Island Iced Tea<br>Bacardi Superior Rum, Tito’s Handmade 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 7.25

Newcastle Brown Ale, Guinness, or Harp Lager 7.25

## Beverages

## Welcome to $\operatorname{c} A$ riel's Disney Princess Celebration!

O
ne upon a mealtime, there was an irresistible first course for all at your table to share . .

## Chilled Antipasti Tower <br> for the Table

Shrimp and Lobster Salad, Prosciutto, Dried Fruit Pieces, Manchego Cheese, and Chef's-blend of Marinated Olives
Fresh Fruit, Baby Carrots, Celery Sticks, String Cheese, and "Jewels of the Sea" Fruit Gelatin

Mixed Greens Salad served with Ariel's Grotto House Vinaigrette
Sourdough Pull-apart Flower 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 and Smoked over Red Oak Wood 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 with a medley of Seasonal Vegetables

Herb-crusted Chicken Breast<br>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
. . . and your party dined happily ever after, with a shared Dessert Platter!

Lava Cake, Mini Cookies, Assorted Petite Cupcakes, and a White Chocolate Conch Shell of fresh Berries

