



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks, and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



BANQUET INFORMATION AND REQUIREMENTS

Menu Planning

The InterContinental Miami is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Event Services Department four weeks prior to your scheduled event.

Wine and Beverage

The InterContinental Miami is required to abide by the regulations enforced by the Florida State Liquor Commission. As such, it is the policy of the Hotel that any outside beverage **may not be brought onto the premises**. Your Event Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

Linens

The InterContinental Miami provides black & white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Event Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceiling, nor the use of open flames and confetti throughout the property.

Audio Visual

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment, and providing professional technical support.

Valet Parking

We offer discounted valet parking stickers for your guests' convenience. Check with your Service Manager for pricing. Standard overnight charges apply.

Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to an alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$75.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event, or strike.

Guarantees

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Event Services Department in writing or by e-mail by 12:00 noon, **72 business hours prior to the function date.** This number will be considered a guarantee and **is not subject to reduction. The Hotel will not be responsible for service to more than 5% over the guarantee. Guarantees may not fall below 80% of the expected number of attendees.** After the 72 hour period, guarantees may only be increased by 5%; please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

Service Charge and Taxes

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-three (23%) percent taxable banquet service charge. Food and beverage is subject to a 2% Tourist Development Tax and a 7% Florida Sales Tax. In the event that your organization is tax exempt in the state of Florida, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

Methods and Conditions of Payment

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

Outdoor Functions

The Hotel **reserves the right to make the final decision** to use outdoor facilities in case of inclement weather by 5:00pm, the day prior to the event. Outdoor entertainment must be pre-approved. **A set-up fee of \$5.00 per person will be applied to all outdoor events, minimum fee will be \$250 per event.**

Signs and Displays

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators, lobby, or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

Lost and Found

The InterContinental Miami does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during, or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors, or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage, providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as an additional insured on any certificate of insurance.

Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates: Server at \$115.00 each; and Captains at \$165.00 each per every four (4) hour shift.

Security

The InterContinental Miami will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Event Services Manager can assist you in arranging for hotel security officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside security agencies are permitted. All events that include 25 minors or more must have an off-duty hotel security officer and/or off-duty police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on hotel premises.

Note: No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Shipments

Boxes may be sent two (2) business days prior to the event, the following charges will apply: \$15.00 per box under 75 lbs., \$25.00 per box over 75 lbs. and \$150 per pallet. Boxes arriving more than two (2) business days prior to meeting dates and stored more than two (2) business days past meeting dates are subject to a storage fee of \$6.25 per box and \$25.00 per pallet per day. Boxes are to be addressed as follows: Client Name, Group Name, & Date of Conference, # of Boxes (1 of 5, 2 of 5, etc) with the hotel address. Package return procedures and rates are available upon request.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Food and Beverage Items

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. **Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied and/or prepared by a party without the hotel's written approval.**

Late Night Staff Surcharge

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour each; Captains \$50.00 per hour each.

Approval

Client signature: _____

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.

BREAKFAST BUFFET



mySpa

Orange, Apple and Berry Juices | Sliced Watermelon, Cantaloupe, Honey Dew | Pear & Strawberry Bircher Muesli | Low Fat Assorted Muffins | Healthy Nut Breads | Seven Grain Rolls | Whole Wheat Bread for Toasting | Cream Cheese with Chive | Honey | Fruit Preserves

From Chafing Dishes:

Scrambled Eggs, Sautéed Wild Mushrooms | Spiced Turkey Sausage | Sweet Potato Casserole | Steel Cut Oatmeal, Cinnamon, Raw Sugar, Golden Raisins

Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas | Sweet Cream Butter | Fruit Preserves

\$45.00 per person



Floridian

Florida Orange and Grapefruit Juices | Tomato Juice | Mango, Papaya & Pineapple Presented in Individual Bowls | Freshly Baked Pastries | Cheese Pastelitos | Guava Pastelitos | Homemade Breads to Include Banana-Pecan, Pumpkin, & Poppy Seed

From Chafing Dishes:

Huevos Pericos, Sautéed Onions, Tomato, Cilantro | Applewood Smoked Bacon | Grilled Chorizo | Toasted Cuban Bread

Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas | Sweet Cream Butter | Fruit Preserves

\$44.00 per person

The “All American”

Florida Orange and Grapefruit Juices | Cranberry Juice | Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas | Sweet Cream Butter | Fruit Preserves

Pick One

Assorted Sliced Fruit Display | Fruit Skewers of Cantaloupe, Honeydew & Strawberry | Tropical Fruit Salad | Fruit Skewers of Mango, Pineapple & Strawberry
Add: Assorted Berries (\$6.00 Additional)

Pick Four

Danish Pastries | Assorted Muffins | Croissants | Pain au Chocolat | Banana Nut Bread | Zucchini Bread | Poppy Seed Bread | Cranberry Bread | Iced Cinnamon Buns | Brioche | Assorted Bagels with Cream Cheese | Assorted Cereals with 2% and Skim Milk | Home Made Granola | Assorted Yogurts | Assorted Sliced Breads & English Muffins for Toasting

Pick One

Scrambled Eggs Plain or with a Choice of **One** of the Following Toppings: Cheese, Scallions, Mushrooms, Pico de Gallo, or Chives | Spanish Tortilla | Cheese, Guava & Meat Pastelitos (\$2.50 Additional) | Spinach & Feta Cheese Strudel, | Wild Mushroom, Gouda Cheese & Sundried Tomato Turnovers (\$2.50 Additional) | Classic Eggs Benedict (\$6.00 Additional)

Pick One

Cinnamon French Toast, Maple Syrup | Buttermilk Pancakes, Maple Syrup | Hash Brown Potatoes, Caramelized Onions | Home Style Potato Wedges | Breakfast Potatoes, Sautéed Onions & Peppers | Traditional Cheddar Cheese Grits | Baked Breakfast Sweet Potatoes with Red Onions and Peppers | Steel Cut Oatmeal, Brown Sugar, Golden Raisins

Pick Two

Spiced Sausage Patties | Traditional Sausage Links | Applewood Smoked Bacon | Thick Sliced Country Style Ham | Breakfast Chicken Apple Links | Chorizo Sausage | Canadian Bacon | Grilled Argentinian Sausage | Roasted Tomatoes
\$43.00 per person

BREAKFAST BUFFET ADDITIONS

Priced to be Served in Addition to a Continental or Breakfast Buffet



Smoothie Shots

Smoothies Prepared with Low Fat Yogurt
Banana-Strawberry | Very Berry | Mango | Papaya
\$13.00 per person

Omelet Station (minimum 40 guests)

Farm Fresh Whole Eggs | Egg Whites | Egg Beaters
Made to Order with Mozzarella & Cheddar Cheeses | Ham | Turkey | Diced Chorizo | Mushrooms | Peppers | Onions | Tomatoes | Baby Spinach
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$16.00 per person

Waffle Pop or Pancake Station (minimum 40 guests)

Buttermilk Pancakes **or** Belgian Waffle Pops Made to Order
Toppings & Fillings to Include Bananas | Blueberries | Caramelized Walnuts | Wild Berry Compote | Dark Chocolate | Whipped Cream | Maple Syrup
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$16.00 per person

Cinnamon Swirl French Toast or Nutella French Toast

Served with Maple Syrup and Dusted with Powdered Sugar
\$9.00 per person



Traditional Steel Cut Oatmeal (minimum 20 guests)

Served with Golden Raisins, Cinnamon and Brown Sugar
\$9.00 per person

Cuban Eggs Benedict

Soft Poached Eggs on Toasted English Muffin with Ham & Pork Topped with Mustard Hollandaise Sauce and Spinach
\$15.00 per person

Smoked Atlantic Salmon

Served with Capers, Onions, Sliced Tomatoes, Bagels and Cream Cheese
\$17.00 per person

Warm Breakfast Sandwich Options:

English Muffin with Egg, Sausage and Cheddar Cheese
\$9.00 each

English Muffin with Egg, Monterrey Jack Cheese and Canadian Bacon
\$9.00 each

Oversized Croissant with Egg, Ham and Swiss Cheese
\$9.00 each

Breakfast Burrito with Egg, Chorizo, Monterrey Jack Cheese, Peppers and Onions, Pico de Gallo on the Side
\$9.00 each



Chive and Egg White Omelet with Sliced Tomato on 7-Grain Panini
\$9.00 each

Spinach and Feta Cheese Strudel
\$9.00 each

Wild Mushroom, Gouda Cheese, Sundried Tomato Turnovers
\$9.00 each

Argentinean Beef Empanadas
Argentinean Chicken Empanadas
\$9.00 each

Minimum Order of 10 Sandwiches per Type Required



PLATED BREAKFAST

All Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas and Choice of Orange, Grapefruit or Cranberry Juices.

Pre-set Bakery Basket

Butter Croissants | Danish | Banana Nut Bread | Mini Assorted Muffins | French Roll

Pre-set Appetizer (pick one)

Granola and Raspberry Parfait | Seasonal Fruit Salad with Mint |
Duet of Mango and Papaya Salad

Main Course (pick one)

The InterContinental Classic: Fluffy Scrambled Eggs with Chives, Applewood Smoked Bacon, Link Sausage, Grilled Roma Tomato, and Breakfast Potatoes
\$35.00 per person

The “Farmers” Benedict: Soft Poached Eggs Benedict with Black Truffle, Buttered Asparagus, and Hash Brown Potatoes
\$37.00 per person



“Bienvenido” Pan Seared Queso Blanco, Grilled Chorizo, Scrambled Eggs, Roasted Sweet Potato, Plum Tomato, and Salsa Verde
\$35.00 per person



Farm to Table: Scrambled Organic Free Range Brown Eggs, Smoked Bacon, Thyme Roasted Fingerling Potatoes
\$37.00 per person

CONTINENTAL BREAKFAST

All Continental Breakfasts are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, Sweet Cream Butter, and Fruit Preserves.



Caribbean

Pineapple, Mango, & Orange Juices | Fruit Skewers with Local Melons | Assorted Dry Cereals with 2% and Skim Milk | Wild Berry Smoothies | Assorted Homemade Breads to Include Banana Nut, Fruitcake & Date Nut Bread | Guava Pastelitos | Cheese Pastelitos

\$38.00 per person



European

Orange, Grapefruit, & Tomato Juices | Sliced Fruit Display | Imported Cured Meats and Cheeses to Include Prosciutto, Capicola, Sopressata, Brie, Gouda, & Manchego | Granola | Assorted Plain and Fruit Yogurts | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Artisan Bread | Danish | Pain au Chocolat | Croissants

\$38.00 per person



Fit and Healthy

Orange, Watermelon, & Pineapple Juices | Sliced Fruit Display | Homemade Granola | Berries and Low Fat Yogurt Parfaits | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Bran Muffins | Pumpkin Bread | Banana Nut Bread | Zucchini Bread | Spinach & Feta Cheese Strudel

\$35.00 per person

Deluxe

Orange, Grapefruit, & Cranberry Juices | Sliced Fruit Display | Assorted Dry Cereals with 2% and Skim Milk | Freshly Baked Pastries | Croissants | Assorted Muffins | Danish | Sliced Wheat & White Breads | Assorted Bagels with Regular & Low Fat Cream Cheese

\$32.00 per person

Pricing Based On One Hour of Service: A Minimum of (10) Guests Required for Continental Breakfasts.



CONTINENTAL BREAKFAST ADDITIONS



Smoothie Shots

Prepared with Low Fat Yogurt
Banana-Strawberry | Very Berry | Mango | Papaya
\$13.00 per person

Omelet Station (minimum 40 guests)

Farm Fresh Whole Eggs | Egg Whites | Egg Beaters
Made to Order with Mozzarella & Cheddar Cheeses | Ham | Turkey | Diced Chorizo | Mushrooms | Peppers | Onions | Tomatoes | Baby Spinach
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$16.00 per person

Waffle Pop or Pancake Station (minimum 40 guests)

Buttermilk Pancakes **or** Belgian Waffle Pops Made to Order
Toppings & Fillings to Include Bananas | Blueberries | Caramelized Walnuts | Wild Berry Compote | Dark Chocolate | Whipped Cream | Maple Syrup
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$16.00 per person

Cinnamon Swirl French Toast or Nutella French Toast

Served with Maple Syrup and Dusted with Powdered Sugar
\$9.00 per person



Traditional Steel Cut Oatmeal (minimum 20 guests)

Served with Golden Raisins, Cinnamon and Brown Sugar
\$9.00 per person

Cuban Eggs Benedict

Soft Poached Eggs on Toasted English Muffin with Ham & Pork Topped with Mustard Hollandaise Sauce and Spinach
\$15.00 per person

Smoked Atlantic Salmon

Served with Capers, Onions, Sliced Tomatoes, Bagels and Cream Cheese
\$17.00 per person

Warm Breakfast Sandwich Options:

English Muffin with Egg, Sausage and Cheddar Cheese
\$9.00 each

English Muffin with Egg, Monterrey Jack Cheese and Canadian Bacon
\$9.00 each

Oversized Croissant with Egg, Ham and Swiss Cheese
\$9.00 each

Breakfast Burrito with Egg, Chorizo, Monterrey Jack Cheese, Peppers and Onions, Pico de Gallo on the Side
\$9.00 each



Chive and Egg White Omelet with Sliced Tomato on 7-Grain Panini
\$9.00 each

Spinach and Feta Cheese Strudel
\$9.00 each

Wild Mushroom, Gouda Cheese, Sundried Tomato Turnovers
\$9.00 each

Argentinean Beef Empanadas
Argentinean Chicken Empanadas
\$9.00 each

Minimum Order of 10 Sandwiches per Type Required

BREAKFAST Á LA CARTE

Plain, Greek and Assorted Fruit Yogurt

\$6.00 each

Assorted Bagels

Low Fat and Chive Cream Cheeses

\$50.00 per dozen

Assorted Cereals with 2% and Skim Milk

\$45.00 per dozen

Domestic Sliced, Roasted & Cured Meats, Cheeses

\$19.00 per person

Homemade Iced Cinnamon Rolls

\$50.00 per dozen

Assorted Breakfast Pastries

\$50.00 per dozen

Assorted Breakfast Muffins

\$47.00 per dozen

Beef Empanadas | Chicken Empanadas | Cheese Empanadas

Salsa Casera

\$64.00 per dozen

Sliced Fruit

Cantaloupe | Honeydew | Pineapple | Watermelon

\$15.00 per person

Brazilian Cheese Rolls

\$37.00 per dozen

Premium Coffee & Assorted Specialty Teas

\$95.00 per gallon

Fruit Juices

Apple, Cranberry, Orange, Grapefruit

\$72.00 per gallon

Skim | Whole | Chocolate Milk

\$50.00 per gallon

Miniature Quiche Lorraine

\$40.00 per dozen

Fruit Kabobs

Honeydew | Pineapple | Strawberry

\$8.00 each

Assorted Whole Fruit

Gala, Green & Red Apples, Bananas, Pears

\$45.00 per dozen

Kind Bars | Cliff Bars | Power Bars

\$7.00 each

Banana Nut Bread | Zucchini Pumpkin Bread | Marbled Coffee Cake | Cranberry Bread | Poppy-Seed Coffee Cake

\$50.00 Per Loaf, Each Serves 10 people

Cheese Pastelitos | Guava Pastelitos | Meat Pastelitos

\$52.00 per dozen



COFFEE BREAKS

All Served with Premium Gourmet Coffee, Decaffeinated Coffee, & Assorted Specialty Teas.

Ask Your Service Manager About Upgrading Any Break Experience with Services From mySpa.



Caribbean

Fruit Skewers of Pineapple, Mango, Cantaloupe with Local Honey and Lime Yogurt Dip | Jamaican Patties Beef or Chicken | Blue Mountain Coffee Cake | Assorted Tropical Fruit Juices

\$22.00 per person



The Health Bar

Assorted Granola & Nature Valley Fruit Bars | Assorted Crudités with Low Fat Ranch Dressing | Fruit Cup with Local Honey

\$22.00 per person

Los Cabos

Chicken Quesadilla with Monterrey Jack Cheese | Tri Color Tortilla Chips with Guacamole, Salsa, Sour Cream | "Coquitos"

\$22.00 per person



Little Havana

Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips with Cilantro Pesto Sauce | Pineapple and Orange Salad | Mini Cuban Flan

\$22.00 per person

Organic Life

Berries Salad | Greek and Regular Fruit Yogurts with Assorted Seeds | Gluten Free Muffins | Roasted Pepper & Tofu Salad | Grilled Vegetable Skewers

\$22.00 per person

All Coffee Breaks have a maximum duration of 30 minutes; Minimum of 10 guests required.

COFFEE BREAKS

All Served with Premium Gourmet Coffee, Decaffeinated Coffee, & Assorted Specialty Teas.

Ask Your Service Manager About Upgrading Any Break Experience with Services From mySpa.



Mediterranean

Traditional Hummus | Tabbouleh | Baba Ghanoush | Pita Triangles | Falafel | Pistachio Honey Baklava

\$26.00 per person

Cookie Jar

Vanilla and Chocolate Dipped Biscotti | Mini Butter Cookies | Large Chocolate Chip, Macadamia Nut, Oatmeal, White Chocolate Chip, and Peanut Butter Cookies | Chocolate and Skim Milk

\$22.00 per person

Chocolate Fountain, Bonjour Paris!!!

Marshmallows | Fresh Strawberries | Cantaloupe | Honeydew | Brownies | Assorted Macaroons | Mini Pretzels | Dried Fruit

\$26.00 per person (20 person minimum)



London Meets Miami

Finger Sandwiches: Cucumber & Egg, Smoked Salmon & Cream Cheese | Mini Cuban Sandwiches | Ham Croquetas | Cheese Croquetas | Key Lime Tartlets | Scones, Cream and Strawberry Jam | Assorted Iced Teas with Lemon, Lime, and Fresh Mint

\$27.00 per person

Paradise Citrus

Orange & Grapefruit Juices | Lemonade | Grapefruit Honey Madeleine's | Mandarin Tart Lemon Zest Cookies | Kumquat and Goat Cheese Crostini

\$22.00 per person

Popcorn

Caramel | Bacon Cheddar | Sea Salt | Chipotle

\$20.00 per person

Cupcakes, Cupcakes...

Pick Four Flavors

Vanilla | Dark Chocolate | Red Velvet | Bananas Foster | Key Lime | Spiced Carrot

\$24.00 per person

Sweet and Salty

Assorted Mini Cookies | Assorted Biscotti | Dried Fruits and an Assortment of Nuts to Include Macadamia and Smoked Almonds | German Style Pretzels with Mustard

\$24.00 per person

Smoothie Shots



Prepared with Low Fat Yogurt

Banana-Strawberry | Very Berry | Mango | Papaya

\$23.00 per person

The Pick Me Up

Assorted Kind, Cliff and Power Bars | Banana Bunches | Individual Brownies | Red Bull & Sugar Free Red Bull | Assorted Flavored Gatorade | Mineral Waters

\$22.00 per person

Make Your Own Trail Mix

Assorted Nuts | M&M's | Granola | Mini Pretzels | Raisins | Assorted Seeds | Mini Marshmallows | Chocolate Chips | Assorted Dried Fruits

\$24.00 per person

Mini Donuts & Milk Bottles

Donuts: Plain | Chocolate | Powdered | Glazed

Served with Bottles of Chocolate and 2% Milk

\$23.00 per person

Ben & Jerry's

Two Ice Creams & Two Sorbets with Toppings and Sauces

\$21.00 per person

COFFEE BREAKS Á LA CARTE

All Day Beverage Service

Unlimited Service of Premium Coffee, Assorted Specialty Teas, Soft Drinks, Bottled Sparkling & Still Waters

\$48.00 Per Person

(Guarantee Must be Based on Meeting Room Set. Price Based on Single Service Location and Up to Nine Hours of Service. No Half Day Rates. Minimum 15 guests required)

Premium Coffee & Assorted Specialty Teas

\$95.00 per gallon

Fruit Juices: Cranberry, Apple, Orange, Grapefruit

\$72.00 per gallon

Skim | Whole | Chocolate Milk

\$50.00 per gallon

Lemonade | Assorted Iced Tea

\$64.00 per gallon

Assorted Soft Drinks (charged on consumption)

\$6.50 per bottle

Still Waters | Sparkling Waters (charged on consumption)

\$6.50 per bottle

Coconut Water (charged on consumption)

\$8.00 per bottle

Naked Juices

Green Machine, Power C, Berry Blast, Mighty Mango

\$11.00 per bottle

Starbucks Frappuccino | Tazo Iced Teas

(charged on consumption)

\$8.00 per bottle

Cookies (each type ordered by the dozen)

Chocolate Chip | Maple Pecan | White Chocolate

Macadamia | Oatmeal Raisin | Raw Sugar Butter Cookies

\$50.00 per dozen

Blondies | Brownies

\$50.00 per dozen

Alfajores, Butter Cookies with Dulce de Leche

\$50.00 per dozen

Viennese Pastries

\$58.00 per dozen

Häagen-Dazs Ice Cream Bars

\$9.00 each

Assorted Breakfast Pastries

\$50.00 per dozen

Soft German Style Pretzels with Creole Mustard

\$54.00 per dozen

Finger Sandwiches (each type ordered by the dozen)

Shrimp Salad and Sauce Louis on White | Smoked Salmon on

Rye Bread | Turkey Club on White | Roasted Pepper and Egg-

plant on Whole Wheat

\$68.00 per dozen

Kind Bars | Cliff Bars | Power Bars

\$7.00 each

Assorted Savory and Sweet Lollipops

\$68.00 per dozen

Miniature Quiche Lorraine

\$40.00 per dozen

Fresh Fruit Kabobs Honeydew, Pineapple, Strawberry

\$8.00 each

Assorted Whole Fresh Fruit

\$45.00 per dozen

Sliced Fruit

Cantaloupe | Honeydew | Pineapple | Watermelon

\$15.00 per person

Smokehouse Almonds & Assorted Dried Fruits

\$20.00 per person

Cheese Empanadas | Beef Empanadas | Chicken

Empanadas with Salsa Casera

(each type ordered by the dozen)

\$64.00 per dozen

Fruit Empanadas

\$62.00 per dozen

Cuban Finger Sandwiches

\$60.00 per dozen

Bags of Kettle Chips | Bags of Terra Chips | Bags of Cracker Jacks

\$6.00 each

Individual Bags of Trail Mix

\$6.00 each

Ben & Jerry's Ice Cream Individual Tubs, Assorted Flavors

\$7.50 each

Infused Water

Mint | Orange | Strawberry | Berries | Cucumber |

Edible Flowers | Pineapple | Lemon | Lime | Rosemary

\$20.00 per gallon



INSIDER BREAKS



Café Cubano Experience

Miamians start their day with a cortadito, which in Spanish literally means "small cut", an espresso topped with steamed milk. Perk up your attendees and offer these action stations in addition to our gourmet coffee with guides to the various styles of Cuban coffee; Cortadito, Café con Leche, Cafecito and Colada. Stations also offer traditional cappuccino and espresso with six flavors of syrups and rock candy. This station is also an excellent addition to any evening event.

\$17.00 per person

Based on a maximum of 100 guests



Local Farm Organic Juice

Nearly every health condition responds well to appropriate fruit and vegetable juices. Natural juice is a perfect way to optimize your health. Create your perfect combination of fruit and veggies to refresh your day. Seasonal Flavors Available

\$19.00 per person



LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter.

Add Soup to Any buffet

Thai Chicken with Lemongrass | ✓ Vegetarian Minestrone | Sancocho, Traditional Style Caribbean Soup with Vegetables | Italian Wedding | ✓ Chilled Golden Gazpacho with Feta Crumbles | Mediterranean Lentil | Chicken Noodle | Black Bean and Chorizo | ✓ Tomato Basil Soup | Tortilla Soup | Split Pea and Ham

\$6.00 per person



Lincoln Road

✓ Island Greens with Papaya-Mango Dressing and Cilantro Lime Vinaigrette | ✓ Avocado, Tomato and Red Onion Salad | Corn and Black Bean Salad with Grilled Spanish Chorizo | ✓ Marinated Artichokes and Hearts of Palm Salad

From Chafing Dishes:

Grilled Marinated Skirt Steak with Spiced Chimichurri | Oregano and Lime Marinated Chicken Breast | ✓ Broccoli and Baby Peppers | Green Pea and Saffron Risotto

Coconut Flan | Tres Leches | Rice Pudding

\$60.00 per person



Little Italy

✓ Mixed Greens with Arugula and Shallot Dressing | ✓ Pasta Salad with Olives, Peppers, Artichokes and Pepperoncini | Vine Ripened Tomatoes, Baby Buffalo Mozzarella with Balsamico

From Chafing Dishes:

Chicken Breast, Pesto Sauce, Sun-Dried Tomato | ✓ Roasted Vegetables with Goat Cheese | Veal and Eggplant Parmegiana | Porcini Tortellini with Alfredo Thyme Sauce

Blue Berry Panna Cotta | Cannoli | Classic Tiramisu

\$64.00 per person

Minimum of 40 Guests Required for Lunch Buffets. Buffets have a Maximum Duration of 1 1/2 Hours.

LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter.



From the Bayou

Creole Tomato Trio with EVO, Basil and Toasted Pine Nuts | Shrimp Remoulade Stuffed Avocados | Mesclun Greens, Alfalfa Sprouts, Sweet Onion Dressing

From Chafing Dishes:

Blackened Flat Iron Steak with Creole Mustard Cream Sauce | Sautéed Gulf Fish with Etouffée Sauce | Vegetarian Jambalaya | Mélange of Vegetables

King Cakes | Beignets | Banana Chocolate Bread Pudding

\$69.00 per person

The Biscayne Bay

Quinoa Salad, Peppers, Mushrooms | Baby Lettuces, Roasted Beets, Goat Cheese | Tomato, Cucumber, Feta Salad

From Chafing Dishes:

Braised Beef Short Ribs, Salsa Verde | Pan Roasted Golden Corvina, Creamy Corn Ragout | Roasted Fingerling Potatoes, Button Mushrooms and Green Peas

Caramel Apple Pie | Chocolate Pot de Crème | Individual Fruit Tarts

\$68.00 per person

The Venetian

Make Your Own Caesar Salad with Herb Croutons, Shaved Parmesan, Grilled Chicken and Traditional Caesar Dressing | Roasted Portobello Mushroom Carpaccio with Crumbled Feta Cheese | Farro Salad with Kale and Dried Apricots

From Chafing Dishes:

Free Range Chicken Cacciatore | Oven Roasted Cod with White Bean Ragout and Fresh Herbs |  Rigatoni Pasta with Chick Peas, Roasted Tomatoes, Fennel, and Extra Virgin Olive Oil | Roasted Tuscan Vegetables

Torta a la Nonna | Strawberry Cheesecake | White Chocolate and Marsala Mousse

\$66.00 per person

Minimum of 40 Guests Required for Lunch Buffets. Buffets have a Maximum Duration of 1 1/2 Hours.

LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter.

Art Deco

- ✓ Red and Yellow Tomato Carpaccio with Red Wine Dressing and Shaved Parmesan | ✓ Roasted Asparagus with Grapefruit and Basil Mimosa Dressing |
- ✓ Romaine and Radicchio Salad with Blue Cheese and Walnut Vinaigrette | Grilled Melon and Prosciutto Salad

From Chafing Dishes:

Honey and Sesame Toasted Grilled Chicken Breast | Seared Salmon with Artichokes and Creamy Dill Sauce | Orzo Risotto with Mushrooms and Sundried Tomatoes | Baby Carrots with Parsley

Cappuccino Cheese Cake with Bailey's Irish Cream | Warm Chocolate Lava Cake | Individual Wild Berry Soup Shots

\$62.00 per person

South of the Border

Meslun Greens, Crisp Tortilla Strips, Chipotle Ranch Dressing | Shrimp Pasta Salad, Cilantro Pesto | Seven Layer Guacamole Salad

From Chafing Dishes:

Chicken Enchiladas | Chili and Cheese Stuffed Pork Loin, Chipotle Cream Sauce | Sautéed Flounder Vera Cruz | Arroz ala Mexicana

Dulce de Leche Tarts | Mexican Chocolate Brownies | Sopapilla Cheesecake

\$65.00 per person

The River Walk

Shrimp and Chicken Salad with Chorizo and Lime Mayonnaise | Watermelon, Tomato, Avocado, and Burrata Salad | Baby Greens & Vegetable Threads, Mango Poppy Seed & Italian Dressings

From Chafing Dishes:

Slow Roasted Brisket, Bourbon BBQ Sauce | Seared Tilapia, Artichoke Burgol | Chipotle Roasted Boneless Chicken Thighs | Spinach Mashed Potatoes | Tri-Color Roasted Cauliflower

Coconut Mousse | Cappuccino Macaroons | Apple Tarte Tatin

\$65.00 per person

LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter.

Puerto Vallarta

Create Your Own Taco Salad:

Shredded Lettuce | Individual Tortilla Shells | Black Beans | Fresh Corn | Avocado | Red Onions | Chopped Tomatoes | Cilantro | Queso Fresco | Shredded Chicken | Trio of Salsas | Sour Cream | Tortilla Chips

From Chafing Dishes

Braised Pork Carnitas, Tequila BBQ Sauce | Roasted Strips of Chicken Breast, Cilantro Pesto | Warm Flour Tortillas | Cilantro Rice | Refried Pinto Beans

Chocolate Tres Leches | Mango Caramel Flan | Crepes con Dulce de Leche

\$60.00 per person

Sandwich Extravaganza

✓ White Bean Salad | Rainbow Cabbage Salad with Lemon Dijon Dressing | Mixed Greens to Include Frisee, Radicchio, Baby Red & Green Romaine with Peppery Parmesan Cheese, Balsamic Dressing | Individual Bags of Potato and Terra Chips

French Baguette with Roasted Turkey, Dilled Havarti, Lettuce and Tomato | BLT Wrap with Avocado | ✓ Whole Wheat Tortilla with Chick Peas, Tabbouleh, Shredded Lettuce, & Eggplant Spread

Served Under Heat Lamps

Chicken Panini with Gouda and Roasted Pepper | Roast Beef and Provolone Flat Bread Wrap with Caramelized Onions

Oreo Parfait | Coconut Cheese Cake | Raspberry Tartlet

\$59.00 per person

LUNCH BUFFET

All Lunch Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter.

The Breeze Chilled Luncheon

- ✓ Mixed Baby Lettuces with Assorted Vegetable Garnish, Balsamic Vinaigrette | ✓ Caprese Salad with Basil Oil | ✓ Grilled Zucchini, Yellow Pepper, Tomato & Asparagus, Shaved Parmesan Cheese, and Garden Herbs | Chilled Roasted Atlantic Salmon with Buckwheat Noodles in a Soy and Sesame Dressing | ✓ Tuscan Pasta Salad | Rotisserie Chicken Cobb Salad, Tomato, Crisp Bacon, Hard-Boiled Egg, Avocado, Chives, Blue Cheese, Red Wine Vinaigrette, Bowls of Bibb Lettuce

Mango Mousse | Chocolate Bourbon Pecan Pie | Strawberry Shortcake

\$58.00 per person

The Carnegie

- ✓ Red and Green Leaf Lettuces with Tomato, Cucumber and Vegetable Threads, Assorted Dressings | ✓ Tortellini Salad with Sun-Dried Tomato Pesto and Kalamata Olives | Country Style Potato Salad | Selection of Deli Meats and Cheeses to Include: Provolone, Cheddar, Gouda, Roast Beef, Salami, Cotto Ham, Prosciutto, Roasted Turkey, and Mortadella | Assorted Relish Tray to Include, Bibb Lettuce, Alfalfa, Sliced Tomatoes, Sliced Red Onions, and Homemade Pickles | Assorted Baguettes, Sliced Breads, Rolls, and Pita Pockets

Key Lime Pie | Chocolate, Red Velvet, and Vanilla Cupcakes

\$58.00 per person



Salad Creation Station

Attendees Select Their Own Salad Options from the Choices Below

- ✓ **Lettuces:** Crisp Romaine | Spinach Leaves | Mesclun Mix
- ✓ **Mixings:** Shredded Carrots and Beets | Sliced Mushrooms | Garbanzo Beans | Kalamata Olives | Bean Sprouts | Sweet Peppers | Shaved Red Onion | Cherry Tomatoes
- Dressings:** Mango Poppy Vinaigrette | Citrus Cilantro Vinaigrette | Creamy Country Garlic | Spicy Peanut Dressing | Balsamic
- Additional Finishings:** Golden Raisins | Crumbled Blue Cheese | Shaved Parmesan | Multigrain Croutons | Crispy Lo-Mein Noodles | Walnuts | Toasted Pumpkin Seeds
- Toppings to Include:** Smoked Chicken Salad | Baby Shrimp | Teriyaki Marinated Tofu

Desserts: Fresh Fruit Martini with Organic Vanilla Yogurt | Mini Black Forest Cake | Grand Marnier Crème Brûlée

\$58.00 per person

Upgrade Toppings to Include: Mojo Marinated Churrasco | Herbed Supreme of Chicken | Butter Poached Shrimp

\$62.00 per person

Minimum of 40 Guests Required for Lunch Buffets. Buffets have a Maximum Duration of 1 1/2 Hours.

PLATED LUNCH

All Lunches are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas & Iced Tea, Freshly Baked Assorted Rolls with Sweet Cream Butter. Pricing Based on Three Course Meals.

SALADS / SOUPS

- ✓ Field Greens, Carrot, Red Beet Threads, Balsamic Vinaigrette **\$14.00**
- ✓ Crisp Romaine Hearts, Garlic Croutons, Tangy Caesar Dressing **\$14.00**
- ✓ Heirloom Tomatoes, 2oz Burrata, Balsamic Glaze **\$16.00**
Baby Spinach, Whole Grain Mustard Gastrique, Smoked Salmon, Boiled Egg, Fried Capers **\$14.00**
- ✓ Watercress, Belgian Endive Salad, Crumbled Feta, Caramelized Pecans, Raspberry Dressing **\$14.00**
- ✓ Shaved Hearts of Palm, Baby Greens, Pistachios, Rosemary Vinaigrette **\$14.00**
- ✓ Grilled Asparagus Salad. Frisee, Grapefruit Sections, Goat Cheese **\$14.00**

- Chilled Avocado Soup, Blackened Shrimp **\$12.00**
- ✓ Cream of Butternut Squash, Vanilla **\$11.00**
- Yucca and White Bean Bisque, Prosciutto. Truffle Essence **\$12.00**
- ✓ Red Pepper Gouda Bisque, Crostini **\$11.00**

ENTRÉES

- Porcini Crusted Mahi Mahi, Sweet Potato Mash, Yellow Pepper Coulis **\$36.00**
- Pan Seared Corvina, Sweet Corn, Truffle Oil, Grilled Asparagus **\$33.00**
- Hoisin Glazed Salmon Fillet, Mango Pepper Salsa, Chinese Forbidden Rice **\$33.00**
- Chicken Florentine, Jumbo Cheese Ravioli, Sun-Dried Tomato Sauce, Grilled Asparagus **\$31.00**
- BBQ Glazed French Cut Chicken Breast, Mac n' Cheese Croquettes, Broccolini **\$34.00**
- Seared Chicken Breast, Israeli Couscous, Cherry Tomatoes, Yellow Pepper Coulis **\$31.00**
- Supreme of Chicken, Mint Infused Red Quinoa, Mango Dressing **\$33.00**
- Braised Short Rib, Cabernet Reduction, Roasted Potatoes, Rosemary Baby Vegetables **\$41.00**
- Sautéed Flat Iron Steak, Farro Risotto, Fava Beans **\$43.00**
- Grilled Petit Filet of Beef, Stilton Mashed Potatoes, Baby Carrots, Cabernet Reduction **\$46.00**

Refer to our vegetarian entrée options detailed after our dinner entrees.

DESSERTS

- Kiwi Crème Brûlée with Bitterweet Chocolate
Brioche
\$10.00
- Piña Colada Cheese Cake, Toasted Cashews and
Coconut Topping
\$10.00
- Caramelized Banana Tiramisu
\$10.00
- Lemon Curd Tart with Local Honey Meringue,
Cinnamon and Blueberry Compote
\$10.00
- Mango Margarita Tart with Ginger Snaps
\$10.00
- Red Velvet Cake
\$10.00
- Crème Caramel with Fruit Garnish
\$10.00
- Chocolate Praline Cake, Red Berry Sauce
\$10.00
- Chocolate Mandarin Mousse Cake
\$10.00
- Lollipop Trees, To Include 10 Lollipops
\$16.00
- Dessert Center Pieces**, 20 Miniature Desserts
Served in Center of Tables of 10
Choose 2 of the above
\$16.00



EXPRESS LUNCHEONS

Sandwiches or Salad (select salad or sandwich)

1-39 guests; 2 options may be chosen, 40 or more guests; 3 options may be chosen

Smoked Turkey Sandwich, Manchego, Roasted Eggplant, Dijon Mayo, French Baguette

Roast Beef Sandwich with Arugula, Brie, Caramelized Onions, Horseradish Mayonnaise on Multigrain Bread

Club Sandwich with Sliced Cotto Ham Bacon, Tomatoes, Cucumber, Sliced Egg on Ciabatta

Albacore Tuna Salad with Romaine, Tomato, Celery, Cucumber, Red Onions, Peppers, Spiral Beets, Wheat Panini

Italian Sub with Genoa Salami, Capicola, Smoked Ham, Provolone, Shredded Lettuce, Tomato, Sliced Pickled Onions, Oregano Vinaigrette

✓ **Mediterranean Wrap**, Falafel, Hummus, Tabbouleh & Shredded Lettuce

✓ **Portobello Mushroom** with Caramelized Onions, Roasted Peppers and Herb Cheese Spread on a Baguette

Smoked Chicken Cobb Salad with Spinach, Sliced Egg, Cucumber, Blue Cheese, Cherry Tomato, Spiral Carrot

✓ **Grilled Tofu & Vegetables Salad** with Mixed Greens, Portobello, Baby Peppers, Zucchini, Yellow Squash, Eggplant

Green Papaya & Shrimp Salad with Artisan Lettuce, Mango, Papaya, Tomatoes, Edamame, Alfalfa Sprouts

Fruit

Whole Seasonal Fruit

Snack (select one)

Pretzels | Vegetable Chips | BBQ Potato Chips | Granola Bar | Kettle Potato Chips

Dessert (select one)

Caramel Fudge Brownie | Blondie | White Chocolate and Macadamia Nut Cookie
Peanut Butter Cookie | Oatmeal Raisin | Chocolate Chip Cookie

All Served with Bottled Water

\$42.00 To Go in InterContinental Insulated Bags

\$51.00 Served as Buffet



RECEPTIONS

Hors D'Oeuvres

Chilled Selections

- Serrano Ham, Cantaloupe Skewers
 - ✓ Cherry Tomato and Baby Mozzarella Bite with Basil
 - ✓ Goat Cheese Stuffed Medjool Date
 - ✓ Ricotta Honey on Tartlet with Bordeaux Cherry
 - ✓ Tomato Bruschetta with Fresh Basil on Baguette
 - California Rolls with Spicy Mayo
 - Curried Chicken in Savory Cone
 - Spicy Salmon Tartar, Avocado Puree on Spoon
 - Beef Tartar, Red Beet Confit Served in Eggshell
 - ✓ Marble Potato with Boursin Cheese Mousse
 - ✓ Seared Pineapple & Manchego Cheese on a Skewer
 - Chilled Mojito Pork Tenderloin on Plantain Scoop
 - Smoked Salmon Mousse in Squid Ink Cone
 - Sesame Crusted Ahi Tuna on Wonton Crisp with Wasabi and Asian Slaw
 - Chilled Black Tiger Shrimp with Salsa Rosada
 - Silver Deviled Egg Shell with Caviar and Chive
 - Smoked Chicken on Corn Bread with Chipotle Mayo
 - Marinated Rock Shrimp Mojito Shooter
 - Bloody Mary Scallop Ceviche
- \$6.00 each**

Warm Selections

- Harvest Fruit and Brie Crostada
 - Coconut Curry Beef Puff
 - ✓ Gorgonzola Risotto Croquette with Tomato Jam
 - Grilled Lamb Chops with Provencal Seasoning and Tarragon Hollandaise
 - ✓ Tequeño with Cheese
 - Jerk Chicken on Sweet Potato Biscuit
 - Thai Coconut Chicken Satay on Sugar Cane
 - Honey Sriracha Chicken Meatball Skewer
 - Shortrib Tart, Fig, Blue Cheese
 - Almond Stuffed Date Wrapped in Bacon
 - Beef Wellington with Sauce Dijonnaise
 - Crab Cake Croquetas with Creole Remoulade
 - Brie and Raspberry Borrek
 - ✓ Artichoke Beignet
 - ✓ Candied Apple Pork Belly
 - Potato Pancake, Short Rib, Chive Cream
 - Shrimp and Grits
- \$6.00 each**

A minimum of 50 pieces of each hors d'oeuvre is required, order in multiples of 25 after first 50.

We suggest eight pieces per person for a one-hour reception. Hors d'oeuvre may be served Butler Passed or Buffet Style.

CULINARY RECEPTION PRESENTATIONS

All Receptions are based on a minimum of 25 guests. Stations Must be Ordered for All Guests Attending.
One Chef required for every 100 guests

- 
- Taste of Toro Toro - Voted Best of Miami**
-
- Chicharron de Camarones
-
- ✓ Heirloom Tomato Gazpacho
-
- Swordfish Dip with Plantain Chips
-
- Arepas Station To Include:*
-
- Pulled Chicken | Pulled Short Rib |
-
- Queso Fresco | Guasacaca (Avocado Puree)
-
- \$35.00**
- per person (Based on one hour of service)
-
- Chef to Prepare at \$150.00 per attendant
-
- \$40.00**
- per person (Based on two hours of service)
-
- Chef to Prepare at \$200.00 per attendant

- 
- European**
-
- ✓ Greek Salad, Olives, Feta | Roasted Beets,
-
- Pomegranate, Goat Cheese

Carving, Choose One:

Herb Crusted Leg of Lamb, Pommery Mustard, Mint
Demi, French Rolls

Or

Herb Crusted Top Round of Beef, Pommery Mustard
and Herbed Mayonnaise, French Rolls

\$35.00 per person (Based on one hour of service)

Chef to Carve at \$150.00 per chef

\$40.00 per person (Based on two hours of service)

Chef to Carve at \$200.00 per chef

- 
- Latin**
-
- Peruvian Style Ceviche
-
- ✓ Hearts of Palm Salad, Cilantro Vinaigrette
-
- Tostones with Beef Piccadillo
-
- Carving, Choose One:**
-
- Cuban Style "Lechon": Roast Suckling Pig Marinated
-
- with Mojito
-
- Or**
-
- Roasted Pork Steamship with Pineapple and Red
-
- Pepper Glaze
-
- Cuban Bread
-
- \$34.00**
- per person (Based on one hour of service)
-
- Chef to Carve at \$150.00 per chef
-
- \$39.00**
- per person (Based on two hours of service)
-
- Chef to Carve at \$200.00 per chef

Mashed Potato Bar

- ✓ Pumpkin Spiced Sweet Potato Puree
✓ Country Style Roasted Garlic Idaho Smash
✓ Peruvian Purple Mash
Topping Choices:
Creole Shrimp Ragout
Tenderloin Beef Tip Stroganoff
✓ Sautéed Wild Mushrooms, Brandy Crème Fraiche
Sauce
Served with Shredded Parmesan & Cheddar Cheese,
Crispy Pancetta, Chive Sour Cream
\$36.00 per person (Based on one hour of service)
\$41.00 per person (Based on two hours of service)

- 
- Palma de Mallorca Tapas**
-
- Spicy Meatballs with Tomato and Peppers
-
- Garlic Gambas
-
- ✓ Potato and Onion "Tortilla Española", Garlic Mayo
-
- Spanish Sausage Poached in Red Wine
-
- Shaved Serrano Ham with Melon and Manchego Cheese
-
- ✓ Marinated Olives and Vegetables
-
- Assorted Breads and Rolls
-
- \$33.00**
- per person (Based on one hour of service)
-
- \$38.00**
- per person (Based on two hours of service)

Picnic

Assorted Pates and Terrines
Sliced Prosciutto and Soppressata
International and Domestic Cheeses
Buttermilk Fried Boneless Chicken
Mojito Watermelon and Feta Salad
Assorted Breads and Rolls

\$33.00 per person (Based on one hour of service)

\$38.00 per person (Based on two hours of service)

Grilled Cheese & Tomato Soup

Hearty White Bread with Mozzarella, Swiss, Provolone,
and Aged Cheddar Cheeses Seared Crisp and Golden
Brown, Creamy Tomato Soup

\$20.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$25.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

CULINARY RECEPTION PRESENTATIONS

All Receptions are based on a minimum of 25 guests. Stations Must be Ordered for All Guests Attending.
One Chef required for every 100 guests



Italian

Antipasto Skewers with Artichokes and Mozzarella
Grilled Asparagus & Roasted Baby Peppers
Garlic Bread Sticks, Shaved Parmesan, Red Pepper
Flakes, and Olive Oil

(Your Choice of Two)

Jumbo Lobster and Crab Ravioli with Lobster Sauce

Or

✓ Rigatoni Pasta Arrabiatta, Mozzarella Pearls

Or

Tri-Color Bow Tie Pasta with Chicken Strips,
Assorted Mushrooms and Pesto Cream Sauce

Or

Assorted Flatbread Pizzas | Margherita with Basil,
Bianca with Wild Mushrooms, Shaved Manchego and
Parmesan | Chipotle and BBQ Chicken Topped with
Cilantro

\$32.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$37.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

Ceviche Station

Mahi Mahi with Fresh Pineapple, Mango and Cilantro
Red Snapper Tequila and Lime Ceviche

Bloody Mary Baby Shrimp Ceviche with Fresh
Cucumber and Celery Stick

Garnished with Plantains Chips

\$30.00 per person (Based on one hour of service)

\$35.00 per person (Based on two hours of service)



Valencia Station

(Your Choice of One Paella)

Paella Marinera

Saffron Infused Rice with Shrimp, Clams, Mussels &
Calamari, Green Peas, and Roasted Peppers

Or

Paella de Pollo

Saffron Infused Rice with Chicken, Chorizo, Green Peas,
Roasted Peppers

Or

✓ **Paella Vegetariana**

Saffron Infused Rice with Tri-color Peppers,
Wild Mushrooms, Green Peas, Artichokes, & Cauliflower
Presented in Traditional Paella Pans and Served with
Garlic Bread

\$29.00 per person (Based on one hour of service)

\$36.00 per person (Based on two hours of service)

Burger Bash

American Wagyu Beef Slider, Caramelized Red Onions,
American Cheese, Dijon Mustard Dressing
Mango Chicken Slider, Gouda, Aji Amarillo Mayo Chipotle
Black Bean Slider with Avocado Coulis

Pickles, Ketchup, Dijon Mustard, Mayonnaise

Potato and Terra Chips

\$34.00 per person (Based on one hour of service)

\$39.00 per person (Based on two hours of service)

Risotto Station

(Your Choice of Two Risottos)

✓ Risotto with Caramelized Onions and Balsamic Vinegar
Reduction

Or

Risotto De Mare with Bay Scallops, Shrimp, and Fresh
Clams

Or

Champagne Risotto with Wild Mushrooms

Or

Saffron Risotto with Asparagus Tips and
Grilled Radicchio, Served with Mini Assorted Ciabatta
and Shaved Parmesan Presented in a Carved Parmesan
Wheel

\$29.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$36.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

Chocolate Fountain

With Strawberries, Cantaloupe, Honeydew, Pineapple,
Dried Apricots, Dried Apples, Marshmallows, Brownies,
Blondies, Pretzels

Mini Desserts of Raspberry Tart, Assorted Macaroons,
Red Velvet Cake

\$26.00 per person (Based on one hour of service)

\$34.00 per person (Based on two hours of service)

Decadent Desserts

Bananas Foster, Vanilla Ice Cream

Cheesecake Lollipops Guava, Mango | Opera Cake
Forest Berries Tarts | Assorted Butter Cookies

\$22.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$27.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

RECEPTIONS

Neptune Bar

All Accompanied by Cocktail Sauce and Chef's Specialty Mustard Sauce
A Lavish Display of Seafood Selected from the Atlantic,
Sold per Piece

Clams on the Half Shell

\$6.00 each

Oysters on the Half Shell

\$6.00 each

Half Chilled Lobster Tail **Market Price**

Jumbo Gulf Shrimp

\$9.00 each

Cocktail Crab Claws

\$12.00 each

Stone Crab Claws

Available only during the season
Market Price

Ice Carving Display Options Available upon Request
A minimum of 50 pieces of each item is required

Sushi

Ahi Tuna
Japanese Yellowtail
Shrimp
Salmon
Eel
\$8.00 per piece

Rolled Sushi

California Roll
Kimchi
Spicy Tuna
Bagel Roll
Vegetable Roll
\$8.00 per piece

Sushi Boat

Chef's Choice of 100 Pieces of Assorted Sushi and
Rolled Sushi
\$950.00 per boat

Chilled Sake Available at \$36.00 per bottle

Caviar Station

Trio of Caviar | Blinis | Crème Fraiche | Chopped
Eggs | Shallots
Market Price

Chef's Goodies

(Your choice of two items)

Antipasto, Grilled Peppers, Asparagus, Portobello
Mushroom | Marinated with Herb Compote | Hearts
of Palm Escabeche | Artichoke Salad

Raw Vegetable Bar with Rainbow Baby Carrot |
Cherry Tomatoes | Celery Sticks | Endives | Baby
Peppers | Bleu Cheese and Ranch Dijon

Thyme Crusted Brie served with Organic Honey
and Bread Sticks

Imported and Domestic Cheese Display with
Dried and Fresh Fruits | Artisan Breads & Assorted
Crackers

Tuscan Olive Trolley to Include an Assortment of
Pickled Vegetables and Preserved Onions | Kalamata
Olive Medley | Presented in Jars & Terracotta Pots

\$35.00 per person

RECEPTIONS

CARVING STATIONS

Chef to Carve at \$150 per Chef for One Hour of Service, \$200 per Chef for Two Hours of Service.

One Chef Required for Every One Hundred Guests

Young Tom Whole Turkey

Served with: Cornbread and Chorizo Stuffing

Cranberry Relish

Parker House Rolls

\$260.00 each

serves 25 people

Steamship Round of Certified Angus Beef

Whole Grain Mustard, Horseradish Sauce,

and Natural Jus

Parker House Rolls

\$995.00 each

serves 100 people

Salmon Coulibiac

Saffron Butter Sauce

\$380.00 each

serves 20 people

Slow Roasted Prime Rib of Certified Angus Beef

Herbed Mayonnaise, Sweet and Sour Mustard Sauce

Natural au Jus

Silver Dollar Rolls

\$500.00 each

serves 20 people

Herb Crusted Tenderloin of Beef on Brioche

Pepper Shallot Butter, Dijon Mustard, Sauce

Béarnaise

\$600.00 each

serves 20 people

Grilled Tomahawk Rack of Beef

Bone-In Rib Steak

Maxim Herb Butter, Green Peppercorn Sauce,

Pretzel Rolls

\$480.00 each

serves 20 people



Whole Suckling Pig “Lechon”

Marinated with Mojito and

Served with Charred Onions

Caramelized Plantains

Toasted Cuban Bread

\$650.00 each

serves 50 people

Peking Duck Breast

Moo Shu Pancakes

Hoisin Sauce

Traditional Garnish

\$300.00 each

serves 10 people

Mustard Crusted Leg of Lamb

Grilled Naan Bread

Curry Aioli

\$280.00 each

serves 15 people



DINNER BUFFET

All Dinner Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls with Sweet Cream Butter



Miami Spice

Organic Field Greens with Jalapeño Herb Vinaigrette

✓ Hearts of Artichoke and Asparagus Salad

✓ Jicama and Green Papaya Slaw

✓ Pineapple and Fennel Salad with Citrus Vinaigrette

From Chafing Dishes

Mojo Pork Tenderloin with Grilled Pineapple Glaze

Key West Roasted Shrimp with Peruvian Pepper Butter

Marinated Breast of Chicken with Green Apple Chipotle Chutney

✓ “Yuca Sticks” with Garlic Aioli | Vegetable Jambalaya

Marble Cheesecake with Strawberry Compote | Crème Brûlée | Key Lime Tartlets

\$85.00 per person



Havana Nights

Three Bean Chorizo Salad

Mixed Greens with Fresh Vegetable and Cilantro Lime Vinaigrette

Mojito Marinated Shrimp Salad

✓ Avocado, Tomato, and Red Onion Salad with Fresh Cilantro, Plantain Strips

From Chafing Dishes:

Chicken Fricassee Havana Style

Bavette Steak Marinated with Sour Oranges

Pan Fried Mahi with Mango Rum Glaze

Traditional Moros y Cristianos

✓ Sweet Plantains

Banana Chocolate Tart | Coconut Flan | Tres Leches Bread Pudding with Cinnamon Cream

\$85.00 per person

Minimum of 40 Guests Required for Buffets. Maximum of Two Hour Service for Dinner Buffets.

DINNER BUFFET

All Dinner Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls with Sweet Cream Butter.

Ocean Reef

- ✓ Field Greens with Tear Drop Tomatoes and English Cucumbers Served with Assorted Dressings | ✓ Roasted Golden Beets with Spinach, Feta, and Lemon Citrus Vinaigrette | Platters of Smoked Fish Presented on a Mirror Display

Raw Bar on Ice to Include:

Jumbo Local Shrimp | Oysters Served with Mignonette Sauce, Cocktail Sauce, Mustard Sauce and Lemon Crowns

From Chafing Dishes:

Petit Pan Roasted Beef Tenderloin Medallions with Morel Sauce | Grilled Swordfish with Cilantro Pesto | Thyme Roasted Chicken with Natural Jus | Medley of Fresh Vegetables Boursin Whipped Potatoes

Apricot Tart, Crème Anglaise | Dutch Style Apple Pie | Chocolate Cheesecake

\$96.00 per person



Island Favorites

- ✓ Watermelon and Feta Cheese Salad | Conch Ceviche, Lime Red Onion Cilantro with Jalapeno | ✓ Green Papaya & Jicama Salad

From Chafing Dishes:

Top Sirloin Steaks with Chimichurri Sauce | Seared Grouper with Lime Sauce | Jerk Chicken Breast with Mango Relish | ✓ Chaufa Rice with Vegetables and Fried Egg | Grilled Vegetables

Key Lime Pie | Mango Mousse with Chocolate Shavings | Coffee Chocolate Cake

\$84.00 per person

The Mediterranean

- ✓ Mediterranean Lentil Soup | ✓ Hearts of Romaine & Spring Lettuce, Tomatoes, Cucumbers, Feta, Olives, Assorted Dressings | ✓ Tabbouleh Salad | Bruschetta Bar, Vine Ripened Yellow & Red Tomatoes, Fresh Mozzarella | Roasted Peppers & Parmesan | Fig & Brie | Prosciutto, Melon & Goat Cheese | Extra Virgin Olive Oil & Balsamic Syrup Antipasto Display Cured Meats & Cheeses, Olives, Marinated Artichokes and Vegetables | Focaccia, Garlic and Pita Bread

From Chafing Dishes:

Pepper Prime Rib Bistecca | Lemon Pepper Free Range Chicken Artichokes, Olives, Tomatoes, Oregano, Olive Oil Broth | Grilled Branzino Picatta Style, Lemon, Capers, White Wine Tortellini Alfredo | ✓ Polenta Thyme, Goat Cheese, Garlic & Tomato Confit | Briami Oven Roasted Tomato, Eggplant, Potato Stew

Tiramisu Shooters | Cannolis | Chocolate Espresso Biscotti | Torta ala Nonna | Chocolate Hazelnut Torta

\$110.00 per person

Minimum of 40 Guests Required for Buffets. Maximum of Two Hour Service for Dinner Buffets.

DINNER BUFFET

All Dinner Buffets are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls with Sweet Cream Butter.



Latin Fusion

Black Bean Soup | Salad of Grilled Pineapple, Avocado & Papaya | Tomato & Shaved Mango Salad, Roasted Corn, Black Beans | Mixed Greens, Citrus Papaya Vinaigrette

Ropa Vieja (Spiced Beef) | Yellow Rice & Beans | Jerk Marinated Grilled Chicken with Guava Barbecue Sauce, Caramelized Pineapple Relish | Seared White Fish, Coconut Rum Butter, Fried Plantains | Spiced Sweet Potatoes | Tropical Vegetables

Guava Cheesecake | Mini Key Lime Tartlettes | Flan

\$95.00 per person



Asian Inspired

Tom Yum Soup Crispy Wonton Strips, Shiitake Mushrooms & Pulled Chicken | Tatsoi Greens, Spicy Cashews, Mandarin Oranges & Shredded Cabbage Honey Ginger Emulsion Udon Noodle Salad, Shiitake Mushroom & Ginger Soy Vinaigrette | Maki & Nigiri Rolls, Pickled Ginger, Hot Wasabi (Based on three pieces per person)

Char Siu Roast Pork Loin Stir Fry, Vegetables, Cashews | Wok Seared Salmon, Orange Ginger Soy Glazed Baby Bok Choy | Lemongrass Crusted Chicken Orange, Dahl Lentils, Baby Vegetables | Vegetable Fried Rice with Tofu Fried Sea Beans | Chestnuts & Black Mushrooms

Coconut Rice Pudding | Mango Mousse Shooters | Roasted Pineapple with Vanilla

\$110.00 per person

Ambassador

✓ Mesclun Greens with Red and Yellow Tomatoes, Balsamic | ✓ Grilled Italian Vegetables with Herbed Goat Cheese | Gulf Shrimp, Avocado, and Citrus Salad with Lime Chili Vinaigrette | ✓ Watercress and Endive Salad with Green Apple and Blue Cheese Crumble, Golden Italian Dressing

From Chafing Dishes:

Pepper Crusted Atlantic Salmon On Leek Confit with Curry Sauce | Grilled Breast of Chicken Layered With Pancetta and Madeira Jus | Roasted Rib-Eye with Chipotle Hollandaise | Mélange of Vegetables | ✓ Wild Mushroom Risotto

Dark Chocolate Mousse Torte | Raspberry Mille Feuille | Orange Gateau

\$82.00 per person



PLATED DINNER

All Dinners are Served with Rolls and Sweet Cream Butter, Premium Gourmet Coffee, Decaffeinated Coffee, & Assorted Specialty Teas.

SALADS

- ✓ Grilled Vegetable Timbale, Balsamic Reduction, Spring Greens **\$17.00**
- ✓ Water Melon, Golden Beets, Radish Salad Garnish with Sprouts and Citrus Vinaigrette **\$17.00**
- ✓ Spinach Leaves with Sliced Fresh Strawberries, Caramelized Red Onion, Blue Cheese Crumble, Caramelized Pecans, and Strawberry Balsamic Dressing **\$17.00**
- ✓ Vine Ripened Red and Yellow Tomatoes with Buffalo Mozzarella, Parmesan Crisp, Sun-dried Tomatoes, and Balsamic Paint **\$17.00**
- ✓ Caprese Salad, Vine Ripened Tomatoes, Fresh Mozzarella, Micro & Opal Basil, Black Fig Balsamic Glaze **\$17.00**
- Deconstructed Grilled Caesar Salad with Serrano Ham, Paprika Crostini, Kalamata Caesar Emulsion **\$17.00**
- ✓ Grilled Pineapple and Sliced Manchego Pyramid, Edamame, Bundle of Greens, Citrus Wasabi Vinaigrette **\$17.00**
- ✓ Romaine, Frisee, and Arugula with Caramelized Mango, Craisins, Feta, and Garden Herb Vinaigrette **\$17.00**
- Baby Iceberg Wedge, Crumbled Blue Cheese, Neuske Bacon, Toybox Tomatoes, Green Goddess Ranch **\$17.00**
- Hearts of Palm & Mandarin Salad Arugula & Frisée, Roasted Goat Cheese Crouton, Citrus Vinaigrette **17.00**

Pricing Based on Three Course Meals

PLATED DINNER

All Dinners are Served with Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls with Sweet Cream Butter.

APPETIZERS

- Butter Poached Lobster Ravioli Lobster Essence, Chive, Asparagus, Crème Fraiche **\$19.00**
- Grilled Scallops with Roasted Corn Salad, Avocado Puree **\$20.00**
- Jumbo Lump Dungeness Crab Cake Softened Baby Spinach, Charred Corn, Tomato, Basil Relish, Meyer Lemon Butter **\$20.00**
- Salmon Tartar, Vodka Cream, Micro Greens, Crostini and Salmon Caviar **\$19.00**
- ✓ Roasted Vegetable and Goat Cheese Tart with Aged Balsamic Syrup Baked in Buttery Puff Pastry **\$15.00**
- Marinated Jumbo Shrimp Cocktail with Mandarin and Grape Fruit Segments, Cilantro Vinaigrette **\$16.00**
- Smoked Duck Breast, Caramelized Cherries and Walnuts **\$18.00**
- Sliced Parma Ham, Figs, Sliced Melon, Feta, Micro Basil, Extra Virgin Olive Oil **\$19.00**
- Burrata Salad, Smoked Salmon, Balsamic Caviar **\$20.00**

SOUPS

- ✓ Wild Forest Mushroom Cappuccino with Porcini Dust **\$13.00**
- ✓ Rich Heirloom Tomato Consomme with Hints of Juniper **\$12.00**
- ✓ Silky Leek and Yukon Gold Potato Veloute with Truffle Oil **\$13.00**
- Fire Roasted Maine Lobster Bisque with a Splash of Brandy **\$16.00**
- ✓ Cream of Cauliflower with Hint of Blue Cheese **\$13.00**

ENTREES

- Chicken Breast Stuffed with Prosciutto, Spinach, and Goat Cheese on Wild Mushroom Risotto Served with Grilled Asparagus and Rosemary Butter Glaze **\$40.00**
- Thyme Roasted French Cut Chicken Breast, Champagne Risotto, Asparagus Ragout, Morel Mushroom Cream Sauce **\$44.00**
- Seared Airline Chicken Breast, Sweet Plantain Cake, Spicy Piquillo Pepper Coulis, Haricot Vert **\$46.00**
- Grilled Pork Chop, Potato Crawfish Hash, Creamy Creole Mustard Sauce **\$46.00**
- Roasted Corvina, Green Pea Puree, Yellow Patty Pan Squash, Baby Carrots **\$48.00**
- Maple Pepper Glazed Atlantic Salmon, Forbidden Rice, Vegetable Succotash, Grapefruit-Pink Peppercorn Gastrique **\$46.00**
- Sauteed Chilean Seabass, Meyer Lemon and Ricotta Ravioli, Green Asparagus, Vanilla Butter Sauce **\$64.00**
- Seafood Trio, Black Sesame Crusted Salmon, Jumbo Shrimp, Scallop, Assorted Baby Vegetables, Peruvian Potatoes **\$68.00**
- Blackened Snapper, Coconut-Curry Sauce, Creole Rice, Grilled Asparagus, Sweet Plantains **\$48.00**
- Braised Beef Short Ribs, Sweet and Yukon Rosemary Mashed Potatoes, Wild Mushroom Medley **\$64.00**
- Grilled Filet of Beef, Mushroom Puree, Pomme Gratin, Baby Carrots **\$68.00**
- Sautéed Beef Tenderloin, Jumbo Shrimp, Squid Ink Lobster Ravioli, Baby Vegetables, Sauce Perigueux **\$68.00**
- Braised Beef Short Ribs, Pan Seared Jumbo Lump Crab Cake, Truffle Potatoes, Garlic Wilted Spinach, Port Wine Reduction **\$64.00**

PLATED VEGETARIAN OPTIONS

Choose one of the entrées below as a vegetarian alternative for dinner. Pricing for these vegetarian alternatives will be based on entrée selection.

Vegetable Curry with Basmati Rice

Grilled Marinated Tofu on a Bed of Sautéed Spinach, Cherry Tomatoes, and Toasted Almonds *(Vegan)*

Sweet Pea Green Risotto, Shiitake Mushrooms, Parmesan Cheese, and Fine Herbs *(Vegan possible)*

Moroccan Style Warm Couscous with Tomato Concasse, Croutons, Kalamata Olives, and Preserved Lemon Confit

Rigatoni Pasta, Summer Vegetables with Three Cheeses, Infused with Oregano

Ratatouille Style Vegetables on a Provencal Olive Sauce and Finished with Crumbled Goat Cheese and Crostini *(Vegan possible)*

Chickpea and Eggplant Ragout With Grilled Vegetables *(Vegan)*

Chaufa Vegetable Fried Rice

Apple Risotto With Grilled Asparagus

Quinoa Grains, Roasted Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, and Fresh Cilantro *(Vegan)*

Creamy Polenta and Wild Mushroom Ragout with Asparagus Tips *(Vegan possible)*

Tower of Grilled Portabella Mushrooms, Eggplant, Asparagus, Yellow Pepper, Cherry Tomatoes, and a Balsamic Reduction *(Vegan)*

Spring Vegetable Risotto, Arugula, Fine Herbs and Manchego Cheese *(Vegan possible)*

Vegetable Purse with Couscous in a Puff Pastry with a Tomato Basil Sauce

Pricing Based on Three Course Meals



PLATED DINNER

DESSERTS

Chocolate Tower, Dutch Almond Biscotti, Caramel Sauce
\$12.00

Orange Mascarpone Mousse, Almond Biscotti, Espresso Anglaise
\$14.00

Cappuccino Cheesecake, Kahlua and Chocolate Brioche
\$14.00

White Chocolate and Grand Marnier Pot De Crème, Seasonal Fruit
\$14.00

Chocolate Bomb, Brandied Cherries, Mocha Sauce
\$16.00

Roasted Apple Tarte Tatin, White Chocolate Cream, Hibiscus Coulis
\$14.00

Pistachio Savarin, Cranberry Compote, Kirsch Cream
\$14.00

Dulce de Leche Cheesecake, Bailey's Irish Cream, Almond Brittle
\$12.00

Acai Mousse Corn Bread, Ginger Kiwi Sauce
\$14.00

Dessert Center Pieces, 20 Miniature Desserts Served in Center of Tables
Choose 2 of the above
\$16.00

Trio of Chocolate Pyramid Surprise, Chilled White Chocolate and Grand Marnier
Terrine and Mango Brûlée
\$16.00

Pricing Based On Three Course Meals



WELCOME DRINKS

Butler Passed on Arrival

PISCO CREATIONS

Machu Picchu - \$12.00

Don Benedicto Pisco / St. Germain Liquor / Lime / Green Grapes / Jalapeño

Passion Fruit Pisco Sour - \$10.00

Don Benedicto Pisco / Passion Fruit / Lime / Egg White / Bitters

TEQUILA & MEZCAL

Negrita - \$11.00

Avion Silver Tequila / Blackberry / Lime / Pineapple / Agave Nectar

Ahumado - \$13.00

Mezcal Vida / Solerno Blood Orange / Bell Pepper / Lime / Agave / Blood Orange Jalapeño Ice Cube

Pancho Villa - \$10.00

Montelobos Mezcal / Solerno / Habanero / Lime / Starfruit / Grapefruit / Topped with IPA Beer

RUM & CACHACA

Miami Vice - \$12.00

Miami Club Rum / Licor 43 / Lime / White Vinegar / Strawberries / Coconut Water Ice Cube

La Dominicana - \$12.00

Ron Atlantico Reserva / Disaronno Amaretto / Lime / Orange / Blackberry / Ginger Ale

Carnaval - \$10.00

Leblon Cachaca / Strawberry / Passion Fruit

SPECIALTY MOJITOS

Spicy Gingersnap Mojito - \$10.00

AITA GingerSNAP / Domain d Canton / Jalapeño Syrup / Lime / Mint / Cinnamon Sugar Rim

Sangre Mojito - \$13.00

Solerno Blood Orange / Lime / Blood Orange / Mint

VODKA, GIN, AND OTHERS

Mexican Mule - \$14.00

Beluga Noble Vodka / Illegal Mezcal / Lime / Agave / Mint / Fever Tree Ginger Beer

Toro Roll - \$14.00

Hendrick's Gin / Sake / Cucumber / Ginger / Lime / Wasabi Salt

Latin Sour - \$12.00

Bulleit Rye Whiskey / Licor 43 / Lime / Malbec Drizzle

Dragontini - \$12.00

Byejoe Dragon Fire / Gran Poppy Liqueur / Lime / Lychee / Orange / Vanilla Syrup



BAR

Hosted Bars

Unlimited Service of Liquor Selections, Wines, Draft Beers, Imported and Domestic Beers, Soft Drinks, Mineral Waters, and Juices.

Call Brands

Vodka (Russian Standard)
Scotch (Dewars White Label)
Gin (Beefeater)
Rum (Don Q Cristal)
Tequila (Sauza Extra Gold)
Bourbon (Jim Beam)
Rye Whiskey (Canadian Club Whiskey)
Selection of House Wines
\$25.00 per person for first hour
\$13.00 per additional hour

Premium Brands

Vodka (Ketel One)
12 Year Old Scotch (Johnnie Walker Black)
Gin (Bombay Sapphire)
Rum (Bacardi 8 years)
Tequila (Casa Noble Crystal)
Bourbon (Maker's Mark)
Rye Whiskey (Crown Royal)
Selection of Premium Wines
\$30.00 per person for first hour
\$15.00 per additional hour

The brands listed above are subject to change, please consult with your Event Services Manager for specific requests.

A \$150.00 bartender fee will be incurred per bar for up to four hours of service.

A \$25.00 fee will be charged per bartender for each additional hour.



BAR

Hosted Bar Charged on Consumption

Tax and Gratuity Excluded

Call Brands \$11.00

Premium Brands \$13.00

Martini \$14.00

Assorted Cordials \$14.00 & Up

Imported Beers \$8.00

Domestic Beers \$7.00

Craft Beers \$9.00

Draft Beers \$8.00

Selection of Wines \$11 per glass

Soft Drinks \$6.50

Bottled Waters \$6.50

Cash Bar by the Drink

Tax and Gratuity Included

Call Brands \$12.00

Premium Brands \$14.00

Martini \$15.00

Assorted Cordials \$15.00 & Up

Selection of Wines \$12 per glass

Imported Beers \$9.00

Domestic Beers \$8.00

Craft Beers \$10.00

Draft Beers \$8.00

Soft Drinks \$7.00

Bottled Waters \$7.00

A \$150.00 bartender fee will be incurred per bar, for up to four hours of service.

A \$100.00 fee will be charged per cashier for cash bars, for up to four hours of service.

FEATURED WINES Exceptional wines with special discounted pricing for 2016

Special Selections by Paul Hobbs
\$50
Pulenta Estate Chardonnay, Tropical Flavors of Mango, Pineapple, Banana with Hints of Honey and White Chocolate

Pulenta Estate Sauvignon Blanc, Guava, Pineapple, Yellow Nectarine with Hints of Citrus and Minerals

Alto Limay Joven Pinot Noir, Flavors of Blueberries, Morello Cherries with Coffee, Toffee, Cinnamon, Dark Chocolate, Bright Acidity, Refreshing Finish

Felino Cabernet Sauvignon, Bright and Luscious on the Palate with Blackberry, Sweet Plum, Abundant Dark Chocolate, Plush Tannins and Delicate Long Lasting Finish

La Flor Malbec, Delicate Hints of Vanilla From Oak Aging, Round on the Palette, Remarkable Structure and Soft, Gentle Tannins

Bodegas Torres, Spain
Pazo das Bruxas, Albariño, Rich, Lively and Full Bodied with Intense Aromas of Lemon Zest, Apples and Nectarines

\$60
Verdeo, Characterized by Distinct Notes of Tropical Fruit Accompanied by Citrus and a Touch of Fennel

\$50
De Casta Rosado, Fresh with Notes of Red Berries, Accompanied by Apple and Banana

\$50
Gran Corona Cabernet Sauvignon, Rich, Red and Black Berries, Green Coffee Beans, and the Characteristic Vanilla and Leather Notes from Aging

\$60
Altos Ibericos Crianza, A Deep, Clean Nose Displaying White Floral and Red Fruit Aromas, with Oak-Imparted Notes of Spices and Toast

\$55
Roth Estate, Sonoma County, California, USA
Sauvignon Blanc, Floral Aromas with Lemon Zest and Honey Suckle. Bright Fruit Balancing with Crisp and Tight Minerality

\$55
Chardonnay, Bright Aromas of Honey, Citrus Zest and Vanilla with Concentrated Flavors of Honeydew Melon and Ripe Pineapple

\$60
Red Wine, Red Blend, Features Smoky, Firewood Aromas and Rich Flavors of Violet, Coffee, Clove and Vanilla Bean

\$65
Cabernet Sauvignon, Aromas of Chocolate and Dark Fruits. Soft and Balanced Tannins with Notes of Currant, Nutmeg, and Strawberry Jam

\$68
Pinot Noir, Aromas of Summer Spices, Violets, and Dark Cherries, Ripe and Juicy, Laced with Notes of Cherry, Raspberry and Vanilla

\$68
Duckhorn “Decoy”, California, USA
\$65
Duckhorn “Decoy” Chardonnay, Fresh and Zesty, with Aromas of Green Apples, Citrus and Tropical Fruit

Duckhorn “Decoy” Sauvignon Blanc, Medium Body, Slightly Rich, Fleshy, Citrus and Melon Flavors with a Clean, Crisp Finish

Duckhorn “Decoy” Cabernet Sauvignon, Medium Bodied, Nicely Balanced, and Smooth with Aromas of Red Currant and Dried Cranberry

Duckhorn “Decoy” Pinot Noir, Light to Medium Body with Aromas of Cherry, Anise, Cola, Mint and Oak-Inspired Vanilla

Duckhorn “Decoy” Red Blend, Full Bodied, Well Balanced, with Aromas of Black Currant, Toast, Vanilla, Red Licorice and a Medium Long Finish



Moët et Chandon has been creating memories and enjoyed in celebration since 1743. Enjoy a variety of Champagne styles from classic Brut Imperial to vibrant Rosé or the sweeter Nectar Imperial. If you can't decide on which style is right for you then you can enjoy a Champagne ladder by starting with Brut and finishing with Rose or Nectar.

All Moët et Chandon Champagnes are available in a variety of sizes from single serving splits to large Magnum's for tableside service.

	Split
Moët et Chandon Brut Imperial	15
Moët et Chandon Imperial Rosé	18
Moët et Chandon Imperial Nectar	16
	Full
Moët et Chandon Brut Imperial	85
Moët et Chandon Imperial Rosé	99
Moët et Chandon Imperial Nectar	95
	Magnum
Moët et Chandon Brut Imperial	205
Moët et Chandon Imperial Rosé	275
Moët et Chandon Imperial Nectar	235

SPARKLING WINES

Cava. Bodegas Pinord, Marrugat, Brut Nature, Gran Reserva, Catalunya, Spain, 2007	60
Creamy Mousse and Medium Intensity Aromas of Ripe Apricots, Lemon, Green Apple, White Flowers, and Hints of Bread	
Cava Rose, Agusti Torello Mata, Trepad Rosat, Brut Reserva, Catalunya, Spain, 2010	70
Fresh Aromas and Flavours of Wild Forest Fruit, Strawberry, and Raspberry, with Notes of Mint on the Finish	
Prosecco, Syltbar, Friuli, Italy, n.v	75
Fruity with Delicate Notes of White Peach, Golden Apple, and Pear. Slightly Citrus with Subtle Nuances of Lemon	

WHITE WINES

Chardonnays	
One Hope, California 2013	65
Aromas of Fresh Apple Blossom and Honeysuckle with Crisp Flavors of Pear and Apple	
Grgich Hills Estate, Napa Valley, California, 2010	82
Fresh Citrus and Juicy Peach, Rounded Out with Rich, Warm Vanilla Flavours, and a Touch of Minerality	
Sauvignon Blancs	
Honig, Napa Valley, California, USA, 2012	58
Tropical Flavours of Mango, Kiwi, Lemongrass, and Freshly Squeezed Grapefruit, with Aromas of Honeysuckle, Peach, and Grapefruit	
Domaine de la Perriere, Sancerre, Loire, France, 2013	66
Fresh and Crisp with Tangy Citrus and Racy Acidity, Lively, Clean, Long and Balanced	

UNIQUE WHITES

Pinot Grigio, Ca'Donini, Veneto, Italy, 2013	50
Wild Flowers, Hints of Honey and Fruit. Dry, Light and Clean with Apple and Pear	
Moscato D'Asti, Bochino Giuseppe, Sori Dei Fiori, Italy, 2013	54
Notes of Peach and Orange Blossoms, Hints of Elderberry and Wisteria Along with a Sweet White-Fruit Finish	
Albariño, Bodegas As Laxas, Rias Baixas, Spain, 2013	58
Bright with Straw Yellow and Green Nuances. Intense Notes of Apple, Stone Fruits, and Apricot	
Gruner Veitliner, Weingut Markus Huber, "Hugo", Traisental, Austria, 2013	50
Delicate Fresh Green Apple, Fruity Aromas with Flavours of Lemon, Lime, and Peach	
Conundrum, Monterrey Country, USA 2013	55
Aromas of Lavender and Honeysuckle, Rich Complex Flavors of Green Apple, Ripe Peaches and Spice, Silky Smooth, Lightly Sweet	

ROSÉ

Château d'Esclans, Whispering Angel, Côtes de Provence, France, 2013	58
Tangy White with Light Strawberry Jam and Lemon Character, Full and Crisp with a Cherry Skin, Clean Finish	

RED WINES
Cabernet Sauvignons
Daou, Paso Robles, California, USA, 2013
70

Strong Mix of Cedar, Toast, and Coconut-Laced Oak Flavors, Joined by Ripe, Fleshy Currant, and Red Berry Notes

Stag's Leap Wine Cellars, "Artemis", Napa Valley, California, USA, 2011
98

Inviting Aromas of Black Cherry and Plum with Hints of Vanilla. On the Palate, Ripe Mixed Berry and Plum Flavors.

Merlots
Tangley Oaks, Napa Valley, California, USA, 2012
50

Rich Plums, Dark Cherries, Chocolate, and Savory Herbs with Undertones of Mocha

Duckhorn, Napa Valley, California, 2012
160

Vibrant Layers of Rainier Cherries and Spiced Plum as Well as Notes of Licorice, Tobacco Peaf, Cardamom & Thyme

Pinot Noirs
Trisae, Willamette Valley, Oregon, USA, 2012
74

Notes of Black Cherries, Dark Chocolate, Black Pepper, and Savory Herbs

Belle Gloss Las Alturas, Monterey County, USA, 2013
135

Black Licorice-Scented Oak Framing a Rich Core of Dark Berry, Anise, Boysenberry and Savory Herb Notes

Malbecs
Durigutti, Mendoza, Argentina, 2011
58

Lush Nose Laced with Blackberry and Plum Fruit with Flavors of Strawberry and Wild Herbs

Syrah and Zinfandel
Halter Ranch, Syrah, Paso Robles, California, USA, 2012
70

Dark Fruits, Blackberry, Black Currant, Cassis, Cherry, and Spice Surrounded by a Subtle Caramel Aroma on the Nose

Paraduxx by Duckhorn, Zinfandel Blend Napa Valley, California, USA, 2010
82

Raspberry and Plum, as well as Deeper Bramble Fruit Notes and Layers of Vanilla, Cream, Nutmeg, and Cinnamon

Unique Reds
Carmenere, Casa Lapostolle, "Cuve Alexandre", Apalta Vineyard, Colchagua Valley, Chile, 2009
66

Rich Aromatics of Mulled Blueberry, New Leather, Cherry, and Tobacco. Round and Massive, with a Lingering Finish

Wines from Spain
Tempranillo, Cvne, "Vina Real" Crianza, Rioja, Spain, 2009
50

Bright Ruby-Red Color, Cherry, Red Currant, Tobacco, and a Hint of Vanilla on the Nose

Tinta de Toro, Numanthia, "Termes", Toro, Spain, 2011
74

Inky Ruby Color, Powerful Smoke-Accented Aromas of Dark Berry Preserves, Licorice, Mocha, and Candied Flowers