



## 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 Event Services 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-four (24%) percent taxable banquet service charge. Food and beverage is subject to a 2% Tourist Development Tax and a 7% Florida State 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 \$7.50 per person will be applied to all outdoor events, minimum fee will be \$500 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 & its owners 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 \$200.00 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 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 a hotel officer and/or off-duty City of Miami 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**

All items shipped to the hotel are received & handled by the hotel on-site FedEx Office. Applicable handling fees apply and will be the responsibility of the group. Pricing details are available on request from your Event Services Manager

### **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

Florida Orange Juice | Beet Juice | Strawberry-Lime Infused Water | Sliced Fruit: Watermelon-Cantaloupe-Honeydew-Kiwi | Bircher Muesli | Cornbread Muffins | Bran Muffins | Greek Yogurt Parfait: Berries-Chia Seeds  
Toasting Station: Sliced Artisan Bread | Honey | Butter | Fruit Preserves

### Avocado Toast Station

Salsa Casera | Cherry Tomato-Basil Compote | Chopped Almonds | Crumbled Feta | Scallions | Sliced Strawberries-Balsamic Reduction | Roasted Corn Salad

### Steel Cut Oatmeal Bar

Nuts | Golden Raisins | Dried Cranberries | Banana Chips | Strawberries | Honey

### Roasted Vegetable Frittata

Mushroom-Squash-Peppers-Onions-Sofrito

Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas

**\$48.00** per person



### LATIN

Florida Orange Juice | Papaya Juice | Mango Juice | Chopped Local Fruit Cups | Whole Bananas | Cheese Pastelitos | Guava Pastelitos | Fruit Breads | Butter-Fruit Preserves

Huevos Pericos-Sautéed Onions-Tomato-Cilantro | Applewood Smoked Bacon | Grilled Chorizo

Premium Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas

**\$47.00** per person

### ALL AMERICAN

Florida Orange Juice | Grapefruit Juice | Cranberry Juice  
Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas  
Butter | Fruit Preserves

### Pick One

Sliced Fruits: Cantaloupe-Honeydew-Pineapple-Watermelon | Tropical Fruit Salad | Fruit Skewers: Cantaloupe-Honeydew-Strawberry | Fruit Skewers: Mango-Pineapple-Strawberry | Greek Yogurt Bar-Berries-Fruit Purees-Seeds-Local Honey | Individual Berry Mason Jars (\$4 additional)

### Pick Four

Danish Pastries | Muffins | Croissants | Pain au Chocolate | Breakfast Breads | Iced Cinnamon Buns | Toasting Station: Bagels-Cream Cheese | Cereal-2% Milk-Skim Milk-Soy Milk | Granola | Yogurts: Plain-Fruit-Greek | Toasting Station: Sliced Wheat-White Breads-English Muffins

### Pick One

Scrambled Eggs | Scrambled Eggs with Choice of **One** of the Following: Cheese-Scallions-Mushrooms-Pico de Gallo-Chives | Spanish Tortilla | Pastelitos: Cheese-Guava-Meat (\$2.50 Additional) | Spinach-Feta-Cheese Strudel | Wild Mushroom-Gouda-Sundried Tomato Turnovers (\$2.50 Additional) | Quiche Lorraine (\$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 | Cheddar Cheese Grits | Baked Sweet Potato Breakfast Casserole | 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 | Turkey Bacon  
**\$47.00** per person



## PLATED BREAKFAST

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas  
Florida Orange Juice | Grapefruit Juice | Cranberry Juice

### **Bakery Basket** for the Table

Croissants-Danish-Banana Nut Bread-Mini Muffins-Artisan Roll

### **Appetizer** Pre-Set (pick one)

Granola Fruit Parfait | Fruit Salad-Mint | Mango-Papaya Salad

### **Main Course** (pick one)

**INTERCONTINENTAL:** Chive Scrambled Eggs-Applewood Smoked Bacon-  
Link Sausage-Grilled Roma Tomato-Breakfast Potatoes

**FARMERS BENEDICT:** Poached Eggs Benedict-Black Truffle-Buttered  
Asparagus-Hash Brown Potatoes



**“BIENVENIDO”** Pan Seared Queso Blanco-Grilled Chorizo-Scrambled Eggs-  
Roasted Sweet Potato-Herb Plum Tomato



**FARM TO TABLE:** Scrambled Organic Free Range Brown Eggs-Smoked Bacon-  
Thyme Roasted Fingerling Potatoes

**\$42.00** per person

Minimum of 10 Guests Required





## CONTINENTAL BREAKFAST

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas



### CARIBBEAN

Pineapple-Mango-Orange Juices | Fruit Skewers-Local Melons | Papaya Smoothie | Sunshine Bread-Sweet Coconut Bread | Jamaican Chicken Patties

**\$38.00** per person



### EUROPEAN

Orange-Grapefruit-Tomato Juices | Sliced Fruit: Cantaloupe-Honeydew-Pineapple-Watermelon | Cured Meats-Cheeses | Granola | Yogurts: Plain-Fruit-Greek | Dry Cereal-2% Milk-Skim Milk | Artisan Breads | Danish | Pain au Chocolat | Croissants

**\$38.00** per person



### FIT & HEALTHY

Orange Juice | Spinach-Mango Smoothie | Strawberry-Rosemary Water | Quinoa Fruit Salad | Granola | Low Fat Yogurt Parfaits-Berries-Chia Seeds | Dry Cereal-2% Milk-Skim Milk-Soy Milk | Bran Muffins | Pumpkin-Banana Nut-Zucchini Breads | Avocado Toast-Ricotta Cheese

**\$36.00** per person

### DELUXE

Orange-Grapefruit-Cranberry Juices | Sliced Fruit: Cantaloupe-Honeydew-Pineapple-Watermelon | Oatmeal Squares | Breakfast Pastries | Croissants | Muffins | Danish | Sliced Wheat-White Breads-Bagels-Low Fat Cream Cheese-Regular Cream Cheese

**\$36.00** per person

### ADDITIONS

**Scrambled Eggs \$6.00** per person

**Applewood Smoked Bacon \$8.00** per person

**Traditional Sausage Links \$8.00** per person



## CONTINENTAL & BREAKFAST BUFFET ADDITIONS



### Smoothie Shots

Smoothies-Low Fat Yogurt  
Strawberry-Banana | Mixed Berry | Mango-Papaya | Matcha-Green Apple  
**\$13.00** per person

### Omelet Station (minimum 40 guests)

Farm Fresh Whole Eggs | Egg Whites | Egg Beaters  
Mozzarella-Cheddar-Ham-Turkey-Chorizo-Mushrooms-Peppers-Onions-  
Tomatoes-Baby Spinach-Crumbled Bacon  
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 Include:  
Bananas-Blueberries-Toasted Nuts-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

Maple Syrup-Powdered Sugar  
**\$9.00** per person



### Traditional Steel Cut Oatmeal (minimum 20 guests)

Golden Raisins-Cinnamon-Brown Sugar-Nuts-Dried Cranberries-Dried  
Strawberries-Banana Chips-Honey  
**\$9.00** per person

### Cuban Eggs Benedict

Poached Eggs-Buttered Cuban Toast-Chorizo Spicy Patty-Cilantro Hollandaise  
Sauce  
**\$15.00** per person

### Smoked Atlantic Salmon

Capers-Onions-Sliced Tomatoes-Bagels-Cream Cheese  
**\$17.00** per person

### Warm Breakfast Sandwich

**Pick One**  
Oversized Croissant | English Muffin | Biscuit  
**Pick One Filling Choice:**  
Egg-Sausage-Cheddar Cheese  
Egg-Bacon-Pepper Jack Cheese  
Egg-Ham-Swiss Cheese

**\$9.00** each



**Breakfast Burrito**-Egg-Chorizo-Monterrey Jack-Peppers-Onions  
Pico de Gallo on the Side

**7-Grain Panini**-Egg White Omelet-Chives-Sliced Tomato

**Strudel**-Spinach-Feta Cheese

**Turnover**-Wild Mushroom-Gouda-Sundried Tomato

**Argentinean Empanada**-Beef

**Argentinean Empanada**-Chicken

**\$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  
\$54.00 per dozen

**Assorted Cereals with 2% and Skim Milk**  
\$45.00 per dozen

**Domestic Sliced, Roasted & Cured Meats, Cheeses**  
\$19.00 per person

**Jumbo Pecan Cinnamon Rolls | Iced Cinnamon Rolls**  
\$64.00 per dozen

**Assorted Breakfast Pastries**  
\$52.00 per dozen

**Assorted Breakfast Muffins**  
\$52.00 per dozen

**Beef Empanadas | Chicken Empanadas | Cheese Empanadas**  
Salsa Casera  
\$64.00 per dozen

**Sliced Fruit**  
Cantaloupe-Honeydew-Pineapple-Watermelon  
\$15.00 per person

**Smoked Gouda Cheese Rolls**  
\$40.00 per dozen

**Brazilian Cheese Rolls**  
\$40.00 per dozen

**Premium Coffee & Assorted Specialty Teas**  
\$98.00 per gallon

**Fruit Juices**  
Apple, Cranberry, Orange, Grapefruit  
\$72.00 per gallon

**Skim | Whole | Chocolate Milk**  
\$50.00 per gallon

**Whole Quiche (8 Slices)**  
Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-Goat Cheese  
\$64.00 Each

**Fruit Kabobs**  
Honeydew-Pineapple-Strawberry  
\$9.00 each

**Assorted Whole Fruit**  
Gala Apples-Green Apple-Red Apples-Bananas-Pears  
\$46.00 per dozen

**Kind Bars | Cliff Bars | Awake 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**  
\$54.00 per dozen



## COFFEE BREAKS

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas  
**Ask About Upgrading Any Break Experience with Services From mySpa**



### CARIBBEAN

Fruit Skewers: Pineapple-Mango-Cantaloupe | Local Honey-Lime Yogurt Dip | Beef or Chicken Jamaican Patties | Blue Mountain Coffee Cake | Assorted Tropical Fruit Juices

**\$25.00** per person



### HEALTH BAR

Home Made Granola Bars | Vegetable Batons | Hummus-Spinach Dip | Fruit Cup-Local Honey

**\$25.00** per person

### LOS CABOS

Tri Color Tortilla Chips-Guacamole-Salsa-Sour Cream | Chile Lime Dusted Warm Chicharron-Jalepeno Cheese Sauce | Sopaipillas-Dulce De Leche Sauce

**\$26.00** per person



### LITTLE HAVANA

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

**\$25.00** per person



### ORGANIC

Berry Fruit Salad | Yogurts: Greek-Plain-Fruit | Assorted Seeds | Gluten Free Muffins | Roasted Pepper-Tofu Salad | Grilled Vegetable Skewers

**\$25.00** per person



## COFFEE BREAKS

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas

**Ask About Upgrading Any Break Experience with Services From mySpa**



### MEDITERRANEAN

Fattouch Salad | Hummus | Tabbouleh | Baba Ghanoush | Pita Triangles | Falafel | Pistachio Honey Baklava

**\$27.00** per person

### COOKIES

Chocolate Dipped Biscotti | Mini Butter Cookies | Cookies: Chocolate Chip-Macadamia Nut-Oatmeal-Palmier-Peanut Butter | Chocolate Milk | Chocolate-Almond Milk

**\$24.00** per person

### TEA TIME

Smoked Salmon-Dill Cream Cheese Pinwheel | Camembert-Fig Tart | Mini Cuban Sandwich | Chicken Croquettes | Cheese Croquettes | Key Lime Lollipops | Hibiscus Fresca | Raspberry Iced Tea

**\$27.00** per person

### CITRUS

Orange Juice | Lemonade | Citrus-Mint Water | Grapefruit-Orange Salad | Mandarin Tart | Lemon Zest Cookies | Kumquat-Goat Cheese Crostini

**\$25.00** per person

### APPLES

Apple Quinoa Salad | Seasonal Apples | Grilled Apple-Swiss Cheese Sandwich | Chocolate Covered Apple Slices | Warm Apple Turnovers | Apple Juice

**\$25.00** per person

### CUPCAKES

Dark Chocolate | Red Velvet | Caramelized Banana | Lemon | Cookies n' Cream

**\$26.00** per person

### SWEET & SALTY

Mini Cookies | Biscotti | Dried Fruits | Nuts: Macadamia-Smoked Almonds | German Style Pretzels-Mustard

**\$26.00** per person

### PICK ME UP

Kind-Cliff-Awake Bars | Whole Fruit: Bananas-Apples | Wasabi Asian Trail Mix | Espresso Chocolate Brownies | Blondies

**\$25.00** per person

### TRAIL MIX

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

**\$27.00** per person

### MILK & DONUTS

Donuts: Brown Butter Salt | Nutella | Glazed | Key Lime  
Milk Bottles: Chocolate | 2%

**\$27.00** per person

### COCA-COLA

Bacon Caramelized Pecans | Coca Cola BBQ Chicken Wings | Coca Cola Cake | Coca-Cola Gummies | Coca-Cola Classic-Coke Zero-Sprite

**\$26.00** per person

### ICE CREAM

Pick 3

French Vanilla | Rocky Road | Strawberry-Coffee | Chocolate-Orange | Pasion Fruit-Mint | Dulce De Leche | Avocado-Lime | Pistachio

**\$26.00** per person

Pricing Includes Attendants

## COFFEE BREAKS Á LA CARTE

### All Day Beverage Service

Unlimited Service of Premium Coffee, Specialty Teas, Soft Drinks, 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

**\$98.00** per gallon

### Fruit Juices: Cranberry-Apple-Orange-Grapefruit

**\$72.00** per gallon

### 2% | Skim | Whole | Chocolate Milk

**\$50.00** per gallon

### Lemonade | Iced Tea

**\$64.00** per gallon

### Assorted Soft Drinks (charged on consumption)

Coke | Diet Coke | Coke Zero | Sprite

**\$6.75** per bottle

### Still Waters | Sparkling Waters (charged on consumption)

**\$6.75** per bottle

### Assorted Flavored Gatorade (charged on consumption)

**\$9.00** per bottle

### Red Bull | Sugar Free Red Bull (charged on consumption)

**\$9.00** per bottle

### Coconut Water (charged on consumption)

**\$10.00** per bottle

### Naked Juices

Green Machine-Power C-Berry Blast-Mighty Mango

**\$11.00** per bottle

### Starbucks Frappuccino | Bottled 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

**\$55.00** per dozen

### Blondies | Brownies

**\$55.00** per dozen

### Alfajores, Butter Cookies-Dulce de Leche | Chocolate

**\$55.00** per dozen

### Viennese Pastries

**\$54.00** per dozen

### Häagen-Dazs Ice Cream Bars

**\$9.00** each

### Assorted Breakfast Pastries

**\$52.00** per dozen

### Soft German Style Pretzels with Creole Mustard

**\$56.00** per dozen

### Finger Sandwiches (each type ordered by the dozen)

Shrimp Salad-Sauce Louis-White Bread | Smoked Salmon-Rye  
Bread | Turkey Club-White Bread | Roasted Pepper-Eggplant-  
Whole Wheat

**\$72.00** per dozen

### Kind Bars | Cliff Bars | Awake Bars

**\$7.00** each

### Assorted Cake Pops

**\$72.00** per dozen

### Whole Quiche (8 Slices)

Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-  
Goat Cheese

**\$64.00** Each

### Fresh Fruit Kabobs Honeydew-Pineapple-Strawberry

**\$9.00** each

### Whole Fruit Red-Green-Gala Apples-Bananas-Pears

**\$46.00** per dozen

### Sliced Fruit

Cantaloupe-Honeydew-Pineapple-Watermelon

**\$15.00** per person

### Smokehouse Almonds & Dried Fruit Granola

**\$16.00** per person

### Cheese Empanadas | Beef Empanadas |

### Chicken Empanadas

Salsa Casera

(each type ordered by the dozen)

**\$64.00** per dozen

### Cuban Finger Sandwiches

**\$72.00** 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

### Infused Water

Mint | Orange | Strawberry | Berries | Cucumber |  
Edible Flowers | Pineapple | Lemon | Lime | Rosemary

**\$20.00** per gallon



## INSIDER BREAKS

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas



### **LITTLE HAVANA**

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

**\$25.00** per person



### **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 to refresh your day.

Papaya | Mango | Guanabana | Guava | Mora | Orange

**\$26.00** per person

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas





## LUNCH BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea Rolls | Butter

### Add Soup to Any buffet

- ✓ Creamy White Bean-Yucca Soup | ✓ Vegetarian Minestrone | Chicken Sancocho | Italian Wedding | ✓ Leek Potato | ✓ Mediterranean Lentil | ✓ Vegetarian Chili | Black Bean and Chorizo | ✓ Tomato-Roasted Garlic Soup | Tortilla Soup | ✓ Portobello Mushroom Soup | Caldo de Pollo
- \$4.00** per person

### LINCOLN ROAD

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

Grilled Churrasco-Spiced Chimichurri | Mango Barbeque Chicken Breast | Roasted Heirloom Tomato | Lemon-Garlic Brussels Sprouts | Boniato Mash

Oreo Rice Pudding | Black Bottom Custard Tart | Coconut-Rum Cake

**\$64.00** per person

### LITTLE ITALY

- ✓ Mixed Greens-Arugula | Sherry Vinaigrette | ✓ Tortellini Salad-Olives-Pesto-Sundried Tomato | Vine Ripened Tomatoes-Baby Buffalo Mozzarella-Balsamic Reduction | ✓ Roasted Mushroom-Cauliflower Salad

Chicken Scaloppini-Lemon Caper Glaze | Seared Grouper-Fennel-Roasted Tomatoes | ✓ Roasted Romanesco | ✓ Gnocchi-Porcini Mushroom Sauce

Mini Cannoli | Almond Horn Cookies | Wine Poached Cherries-Mascarpone

**\$65.00** per person

Maximum Service Time of 1 1/2 Hours  
Minimum of 30 Guests Required  
10-29 Guests - \$150 Additional Fee Applies

## LUNCH BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter



### FROM THE BAYOU

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

Blackened Flat Iron Steak-Creole Mustard Cream Sauce | Sautéed Gulf Fish-Etouffée Sauce | Vegetarian Jambalaya | Vegetable Mélange

Bananas Foster Verrine | Beignets | Bourbon Pecan Pie Bread Pudding

**\$69.00** per person

### BISCAYNE BAY

✓ Red & White Quinoa Salad-Peppers-Mango-Cucumber | Baby Lettuces-Roasted Beets-Goat Cheese | Tomato-Cucumber-Feta Salad

Braised Beef Short Ribs-Burgundy Cremini Mushroom Sauce | Pan Roasted Snapper-Grapefruit Beurre Blanc | Roasted Fingerling Potatoes | Ginger Roasted Calabaza

Guava Cheese Cake | Tropical Mousse | Seasonal Fruit Tart

**\$69.00** per person

### VENETIAN

Make Your Own Caesar Salad: Romaine Lettuce-Herb Croutons-Shaved Parmesan-Grilled Chicken-Caesar Dressing | ✓ Roasted Portobello Mushroom Carpaccio-Crumbled Feta Cheese | ✓ Farro Salad-Kale-Dried Apricots

Free Range Chicken Cacciatore | Oven Roasted Cod-White Bean Ragout-Fresh Herbs | ✓ Chick Pea-Kale-Spicy Pomodoro Sauce-Pecorino Romano | ✓ Roasted Tuscan Vegetables

Venetian Pear Cake | Chocolate Hazelnut Tart | White Peach Panna Cotta

**\$67.00** per person

## LUNCH BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

### ART DECO

✓ Heirloom Tomato Salad-Balsamic Caviar-Micro Greens | ✓ Roasted Asparagus-Provencal Herb | ✓ Romaine-Radicchio Salad-Blue Cheese & Walnut Vinaigrette | Grilled Melon-Prosciutto Salad

✓ Honey & Sesame Toasted Grilled Chicken Breast | Seared Salmon-Oven Roasted Corn Relish-Aji Amarillo Cream | ✓ Orzo Risotto-Mushrooms-Sundried Tomatoes | Green Beans-Cranberries

Cheesecake Truffles | Two Bite Chocolate Dipped Brownies | Pâte de Fruit

**\$64.00** per person

### SOUTH OF THE BORDER

✓ **Taco Salad Bar:** Mixed Greens-Diced Tomato-Tortilla Strips-Cheddar Cheese-Pico de Gallo-Guacamole, Sour Cream-Grilled Chicken-Pickled Jalapenos-Chipotle Ranch Dressing-Aji Amarillo Dressing

Chicken Enchiladas | Carne Asada | Frijoles Charros | Arroz a la Mexicana | Soft Corn & Flour Tortillas

Churros-Cajeta | Catalonian Torched Custard Tart | Tres Leches

**\$64.00** per person

### RIVER WALK

Shrimp & Chicken Salad-Chorizo-Lime Mayonnaise | ✓ Watermelon Arugula Salad-Feta-Mint Dressing | ✓ Baby Greens-Vegetable Threads | Mango-Poppy Seed Dressing | Italian Dressing | Roasted Pablano Cheddar Cheese Cornbread

Slow Roasted Brisket | Herb Roasted Boneless Chicken Thighs | Roasted Cauliflower Steak | BBQ Sauce Bar: Carolina Mustard-Coffee BBQ-Jalapeno Peach Mac n' Cheese-Toppings: Bacon Bits-Truffle Oil-Blue Cheese Crumbles-Crispy Onions

Limoncello Mascarpone Cake | Macaroons | Apple Tarte Tatin

**\$69.00** per person



## LUNCH BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

### **PUERTO VALLARTA**

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

Braised Pork Carnitas-Tequila BBQ Sauce | Pollo Pibil | Cilantro Rice | Refried Pinto Beans | Warm Flour & Corn Tortillas

Chocolate Tres Leches | Mango Caramel Flan | Apple Pie Taquitos

**\$65.00** per person

### **SANDWICHES**

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

Ciabatta Sandwich-Fig-Prosciutto-Arugula-Brie Cheese | French Baguette Sandwich-Turkey-Dilled Havarti-Lettuce-Tomato | ✓ Whole Wheat Tortilla Wrap-Chick Peas-Tabouleh-Shredded Lettuce-Pepper Hummus Spread | Shrimp Chipotle Wrap-Avocado-Lettuce

Served Under Heat Lamps

Chicken Panini-Gouda-Roasted Tomato | Roast Beef Flat Bread Sandwich-Provolone-Caramelized Onions

Vanilla Bean Cupcakes | Citrus Cupcakes | Cookies

**\$62.00** per person

**ASIAN** (Items made with gluten free soy sauce)

✓ Soba Noodle Salad-Spiced Cashews | ✓ Kale Salad-Sesame-Ginger Dressing-Crispy Wonton Strips | ✓ Spiced Mango Carrot Salad-Cabbage-Edamame

Kabayaki Glazed Salmon | Grilled Chicken Breast-Mandarin Orange Sauce | ✓ Vegetable Fried Rice | ✓ Stir Fried Vegetables

Sweet Corn Mousse-Horn Melon | Caramelized Pineapple Tart | Coconut 5-Spice Tapioca

**\$68.00** per person

Maximum Service Time of 1 1/2 Hours

Minimum of 30 Guests Required

10-29 Guests - \$150 Additional Fee Applies

## LUNCH BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

### BREEZE CHILLED LUNCH

✓ Mixed Baby Lettuces-Assorted Vegetable Garnish-Balsamic Vinaigrette | Caprese Salad-Basil Oil | Grilled Zucchini-Yellow Pepper-Tomato-Asparagus-Shaved Parmesan Cheese-Garden Herbs | Chilled Roasted Atlantic Salmon-Buckwheat Noodles-Soy & 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 Mojito Verrine | RumChata Crème Brûlée | Red Berry Shortcake

**\$59.00** per person

### DELI

Red & Green Leaf Lettuces-Tomato-Cucumber-Vegetable Threads-Assorted Dressings | Macaroni Salad | Country Style Potato Salad  
Deli Meats-Cheeses: Provolone-Cheddar-Gouda-Roast Beef-Salami-Cotto Ham-Prosciutto-Roasted Turkey | Relish Tray: Bibb Lettuce-Alfalfa-Sliced Tomatoes-Sliced Red Onion-Housemade Pickle | Baguettes-Sliced Breads-Rolls-Pita Pockets

Key Lime Pie | Carrot Cake-Cream Cheese Frosting | Kiwi-Soursop Shots

**\$58.00** per person



### SALAD BAR

Attendees Select Their Own Salad Options from the Choices Below

**Lettuce:** Crisp Romaine | Spinach Leaves | Mesclun Mix | Baby Kale

**To Mix:** Shredded Carrots | Sliced Mushrooms | Garbanzo Beans | Kalamata Olives | Bean Sprouts | Sweet Peppers | Shaved Red Onion | Cherry Tomatoes | Boiled Eggs

**To Dress:** Mango Poppyseed Vinaigrette | Citrus Cilantro Vinaigrette | Creamy Country Garlic | Spicy Peanut Dressing | Balsamic

**To Finish:** Golden Raisins | Crumbled Blue Cheese | Shaved Parmesan | Multigrain Croutons | Quinoa | Walnuts | Toasted Pumpkin Seeds

**To Top:** Smoked Chicken Salad | Baby Shrimp Salad | Teriyaki Marinated Tofu

Flourless Chocolate Cake | Hazelnut Chai Chia Mousse | Grand Marnier Cookies

**\$60.00** per person

**Upgraded Warm Toppings:** Mojo Marinated Churrasco | Herbed Supreme of Chicken | Butter Poached Shrimp

**\$64.00** per person

Maximum Service Time of 1 1/2 Hours

Minimum of 30 Guests Required

10-29 Guests - \$150 Additional Fee Applies

## PLATED LUNCH

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

### SALADS

- ✓ 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-Frisee-Grapefruit Sections-Goat Cheese **\$14.00**

### SOUPS/BISQUES

- ✓ Creamy Leek & Almond Soup **\$11.00**
- ✓ Vanilla Cream Butternut Squash Soup **\$11.00**
- ✓ Yucca-White Bean Bisque-Prosciutto-Truffle Essence **\$12.00**
- ✓ Red Pepper-Gouda Bisque-Crostini **\$11.00**

### ENTRÉES

- ✓ Porcini Crusted Mahi Mahi-Orzo Florentine-Lemon Beurre Blanc **\$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-Roasted Root Vegetables-Broccolini **\$34.00**
- ✓ Seared Chicken Breast-Israeli Couscous-Roasted Peppers-Yellow Pepper Coulis **\$31.00**
- ✓ Grilled Airline Chicken-Red Quinoa Primavera-Piri Piri Sauce **\$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-Mashed Potatoes-Baby Carrot-Cabernet Reduction **\$46.00**

### DESSERTS

- ✓ Pineapple-Carrot Cake-Cream Cheese Whip
- ✓ Dulce de Leche Custard Tart
- ✓ Tiramisu
- ✓ Berry Crumble Cheesecake
- \$11.00**

#### Cake in a Jar (Choose One)

- ✓ Red Velvet
- ✓ Triple Chocolate
- ✓ Peanut Butter Cup
- ✓ Sea Salt & Vanilla
- ✓ Caramelized Banana
- ✓ Citrus
- \$11.00**

#### Cheesecake Jars (Choose One)

- ✓ Cookies and Cream
- ✓ Strawberry
- ✓ Key Lime Pie
- ✓ Guava
- ✓ S'mores
- ✓ Salted Caramel Pecan
- \$11.00**

#### Dessert Center Pieces

- ✓ 20 Miniature Desserts per Table of 10 Served on Stands in Center of Tables
- ✓ French Macarons-Cheesecake Truffles-Flourless Chocolate Cake & Raspberry Petit Fours
- \$16.00**





## EXPRESS LUNCHEONS

**SANDWICHES/SALADS** (select up to three)  
For “to go” provide quantity of each type needed

**Smoked Turkey Sandwich**

Provolone-Lettuce-Cranberry Relish-French Baguette

**Roast Beef Sandwich**

Arugula-Brie-Caramelized Onions-Horseradish Mayonnaise-Croissant

**Club Sandwich**

Cotto Ham Bacon-Tomatoes-Cucumber-Sliced Egg-Ciabatta

**Albacore Tuna Salad**

Romaine-Tomato-Celery-Cucumber-Red Onion-Peppers-Spiral Beets-Wheat Panini

**Italian Sub**

Genoa Salami-Capicola-Smoked Ham-Provolone-Lettuce-Tomato-Pickled Onions-Oregano Vinaigrette

✓ **Mediterranean Wrap**

Falafel-Hummus-Tabbouleh-Shredded Lettuce

✓ **Portobello Mushroom**

Caramelized Onions-Roasted Peppers-Herb Cheese Spread-Baguette

**Smoked Chicken Cobb Salad**

Spinach-Sliced Egg-Cucumber-Blue Cheese-Cherry Tomato-Spiral Carrot

✓ **Grilled Tofu & Vegetables Salad**

Mixed Greens-Portobello-Baby Peppers-Zucchini-Yellow Squash-Eggplant

**Green Papaya & Shrimp Salad**

Artisan Lettuce-Mango-Papaya-Tomatoes-Edamame-Alfalfa Sprouts

**SAVORY** (select one)

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

**SWEET** (select one)

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

**Bottled Still Water & Whole Fruit**

**\$46.00** To Go in InterContinental Insulated Bags

**\$56.00** Served as Buffet

(10 person minimum)

## HORS D'OEUVRES

### CHILLED SELECTIONS

- ✓ Serrano Ham,-Cantaloupe Skewers
  - ✓ Cherry Tomato-Basil-Baby Mozzarella Bite
  - ✓ Goat Cheese Stuffed Medjool Date
  - ✓ Ricotta Honey Tartlet-Bordeaux Cherry
  - ✓ Pretzel Tomato Bruschetta
  - ✓ California Rolls-Spicy Mayo
  - ✓ Spicy Salmon Tartar-Avocado Puree
  - ✓ Marble Potato-Boursin Cheese Mousse
  - ✓ Seared Pineapple & Manchego Cheese Skewer
  - ✓ Steak Tartar-Crispy Plantain
  - ✓ Smoked Salmon Mousse-Cucumber Cup
  - ✓ Tuna Poke-Wonton Crisp-Wasabi-Asian Slaw
  - ✓ Chilled Black Tiger Shrimp-Salsa Rosada
  - ✓ Smoked Chicken-Corn Bread-Chipotle Mayo
  - ✓ Marinated Rock Shrimp Mojito Shooter
  - ✓ Foie Gras-Lingon Berries-Toast
  - ✓ Citrus Snapper Ceviche
- \$7.00 each**

### WARM SELECTIONS

- ✓ Harvest Fruit-Brie-Crostada
  - ✓ Coconut Curry Beef Puff
  - ✓ Gorgonzola Risotto Croquette-Tomato Jam
  - ✓ Grilled Lamb Chops-Tarragon Hollandaise
  - ✓ Cheese Tequeño
  - ✓ Jerk Chicken-Sweet Potato Biscuit
  - ✓ Korean BBQ Chicken Satay
  - ✓ Honey Sriracha Chicken Meatball Skewer
  - ✓ Short Rib Tart-Fig-Blue Cheese
  - ✓ Bacon Wrapped Almond Stuffed Date
  - ✓ Beef Wellington-Gorgonzola Sauce
  - ✓ Prosciutto Croquette-Dijon Honey Aioli
  - ✓ Crab Cake Croquetas-Creole Remoulade
  - ✓ Brie & Raspberry Purse
  - ✓ Artichoke Beignet
  - ✓ Candied Apple Pork Belly
  - ✓ Chicken Arepas-Garlic Cream
  - ✓ Shrimp & Grits
- \$7.00 each**

## RECEPTION DISPLAY

### CHEF'S GOODIES

(Your choice of two items below)

#### Antipasto

Grilled Peppers-Asparagus-Marinated Mushrooms-Herb Compote | Hearts of Palm Escabeche | Grilled Long Stem Artichokes | Olive Medley

#### Raw Vegetable Bar

Rainbow Baby Carrots-Cherry Tomatoes-Celery Sticks-Endives-Baby Peppers-Bleu Cheese Dip-Aji Amarillo White Bean Dip

#### Baked Brie En Croute

Pear Preserve-Baguette

#### Imported & Domestic Cheeses

Dried & Fresh Fruits-Honeycomb-Artisan Breads-Crackers

#### Charcuterie

Cured Meats-Dried Sausages-Spreads-Fig Jam

**\$36.00** per person

## CULINARY RECEPTION PRESENTATIONS



### TORO TORO

Chicharron de Camarones  
Heirloom Tomato Salad  
Swordfish Dip-Plantain Chips

#### Tacos Station:

Adobo Lamb Carnitas-Cilantro Lime Yogurt-Mint  
Chimichurri | Pulled Chicken-Onions- Cilantro-Crema  
Fresca | Mushrooms-Corn Salsa-Crema Fresca  
**\$38.00** per person (Based on one hour of service)  
Chef to Prepare at \$150.00 per chef  
**\$43.00** per person (Based on two hours of service)  
Chef to Prepare at \$200.00 per chef



### 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-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  
Mini Stuffed Arepitas-Short Rib-Gouda Cheese-  
Avocado Sauce

#### Carving (Choose One)

Cuban Style "Lechon"  
Mojo Marinated Roast Suckling Pig-Cuban Bread-  
Cilantro Cream Aioli

#### Or

Roasted Pork Steamship-Pineapple 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

### MASH

Pumpkin Spiced Sweet Potato Puree  
Country Style Roasted Garlic Idaho Smash  
Peruvian Purple Mash

#### Toppings:

Creole Shrimp Ragout  
Tenderloin Beef Tip Stroganoff  
Wild Mushrooms-Brandy Crème Fraiche Sauce  
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)



### TAPAS

Spicy Meatballs-Tomato-Peppers  
Garlic Gambas  
Patatas Bravas-Garlic Aioli  
Red Wine Poached Spanish Sausage  
Shaved Serrano Ham-Melon-Manchego Cheese  
Marinated Olives-Vegetables  
Breads-Rolls  
**\$33.00** per person (Based on one hour of service)  
**\$38.00** per person (Based on two hours of service)

### PICNIC

Pates-Terrines  
Sliced Prosciutto-Soppresata  
International & Domestic Cheeses  
Buttermilk Fried Boneless Chicken  
Mojito Watermelon-Feta Salad  
Pretzel Rolls  
**\$33.00** per person (Based on one hour of service)  
**\$38.00** per person (Based on two hours of service)

### GRILLED CHEESE

Mozzarella-Swiss-Provolone-Aged Cheddar-Hearty  
White Bread | Creamy Tomato Soup  
**\$25.00** per person (Based on one hour of service)  
Chef to Prepare at \$150.00 per chef  
**\$29.00** per person (Based on two hours of service)  
Chef to Prepare at \$200.00 per chef

## CULINARY RECEPTION PRESENTATIONS

### ITALIAN

Antipasto Skewers-Artichokes-Mozzarella-Cherry Tomatoes | Grilled Asparagus-Roasted Baby Peppers  
Garlic Bread-Shaved Parmesan-Red Pepper Flakes-Olive Oil

(Choose Two Below)

Jumbo Lobster-Crab Ravioli-Lobster Sauce

**Or**

Rigatoni Pasta Arrabiatta-Mozzarella Pearls

**Or**

Tri-Color Bow Tie Pasta-Chicken-Mushrooms-Pesto Cream Sauce

**Or**

Flatbread Pizzas: Margherita-Basil-Bianca | Wild Mushroom-Shaved Manchego-Parmesan | Chipotle BBQ Chicken-Cilantro

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

Chef to Prepare at \$150.00 per chef

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

Chef to Prepare at \$200.00 per chef

### CEVICHE

Mahi Mahi-Pineapple-Mango-Cilantro | Red Snapper-Tequila-Lime | Bloody Mary Baby Shrimp-Cucumber-Celery | Plantains Chips

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

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

### PAELLA

Presented in Traditional Paella Pans

Garlic Bread

(Choose One Paella )

**Marinara:** Saffron Rice-Shrimp-Clams-Mussels-Calamari-Green Peas-Roasted Peppers

**Or**

**Pollo:** Saffron Rice-Chicken-Chorizo-Green Peas-Roasted Peppers

**Or**

**Vegetariana:** Saffron Rice-Peppers-Wild Mushrooms-Green Peas-Artichokes-Cauliflower

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

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

### BURGER

Chorizo Wagyu Beef Slider-Avocado-Gouda-Sriracha Mayo | Buffalo Chicken Slider-Pickled Cucumber-Blue Cheese | Sweet Potato & Quinoa Slider-Tomato-Aji Amarillo Sauce

Ketchup-Dijon Mustard-Mayonnaise

Potato Chips-Terra Chips

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

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

### DECADENCE

Bananas Foster-Vanilla Ice Cream | Cheesecake Lollipops: Guava-Mango | Opera Cake | Forest Berry Tarts | Butter Cookies

**\$25.00** per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

**\$29.00** per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

### RISOTTO

Mini Ciabatta

Shaved Parmesan

(Choose Two From Below)

Garlic Shrimp-Lemon Cream

**Or**

Champagne-Wild Mushrooms

**Or**

Saffron-Asparagus Tips-Prosciutto

**Or**

Caramelized Onions-Balsamic Vinegar Reduction

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

Chef to Prepare at \$150.00 per chef

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

Chef to Prepare at \$200.00 per chef

### SUNDAE

Three Housemade Seasonal Ice Creams

Toppings: Coconut Flakes-Cookie Crumbles-Chocolate

Shavings-Chopped Nuts-Chopped Mango-Caramelized

Banana Sauce-Berry Compote-Whipped Cream

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

Chef to Prepare at \$150.00 per chef

**\$30.00** per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

### RICE IS NICE

Rice Pudding Bar: Raspberry Mascarpone-Salted Caramel-Macchiato-Citrus Grand Marnier-RumChatta Raisin

Toppings: Pop Rocks-Chocolate Espresso Beans-Graham

Cracker Crumbs-Oreo Crumbs-Strawberry Thyme Salad

**\$25.00** per person (Based on one hour of service)

**\$29.00** per person (Based on two hours of service)



## RECEPTIONS

### CARVING STATIONS

#### Certified Angus Slow Roasted Prime Rib

Herbed Mayonnaise-Green Peppercorn Sauce-Natural au Jus-Silver Dollar Rolls

**\$500.00 each** (serves 20 people)

#### Herb Crusted Tenderloin of Beef

Pepper Shallot Butter-Dijon Mustard-Sauce Béarnaise

**\$600.00 each** (serves 20 people)

#### Whole Porchetta

Boneless Pig-Meyer Lemon Sauce-Cuban Rolls

**\$280.00 each** (Serves 20 people)

#### Whole Suckling Pig "Lechon"

Mojo Marinated-Charred Onions-Caramelized Plantains-Toasted Cuban Bread

**\$690.00 each**

serves 50 people

#### Mustard Crusted Leg of Lamb

Grilled Naan Bread

Curry Aioli

**\$280.00 each**

serves 15 people

#### Roast Turkey

Cornbread & Chorizo Stuffing-Cranberry Relish-Parker House Rolls

**\$280.00 each** (serves 25 people)

#### Steamship Round of Certified Angus Beef

Whole Grain Mustard-Horseradish Sauce-Natural Jus-Parker House Rolls

**\$995.00 each** (serves 100 people)

#### Salmon Coulibiac

Saffron Butter Sauce

**\$380.00 each** (serves 20 people)

#### Peking Duck Breast

Moo Shu Pancakes-Hoisin Sauce-Traditional Garnish

**\$300.00 each** (serves 10 people)

### SEAFOOD/SUSHI DISPLAY

#### Sushi Boat

Chef's Choice of 100 Pieces of Sushi & Rolled Sushi

**\$950.00 per boat**

#### 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**

#### Neptune Bar

Cocktail Sauce-Chef's Specialty Mustard Sauce

**Clams on the Half Shell \$6.00 each**

**Oysters on the Half Shell \$6.50 each**

**Half Chilled Lobster Tail (market price)**

**Jumbo Gulf Shrimp \$9.00 each**

**Cocktail Crab Claws \$12.00 each**

**Stone Crab Claws (market price)**

Available only during the season

Minimum of 50 pieces per item required

Ice Carving Displays Priced Upon Request

## DINNER BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter



### MIAMI

✓ Organic Field Greens-Jalapeño Herb Vinaigrette | ✓ Pineapple-Fennel Salad-Citrus Vinaigrette | ✓ Hearts of Artichoke-Asparagus Salad | ✓ Jicama-Green Papaya Slaw  
Mojo Pork Tenderloin-Grilled Pineapple Glaze | Key West Roasted Shrimp-Peruvian Pepper Butter | Marinated Breast of Chicken-Green Apple Chipotle Chutney | Yuca Sticks-Garlic Aioli | Vegetable Jambalaya

Café con Leche Cake | Tropical Mousse Verrine | Key Lime Cheesecake

**\$90.00** per person



### HAVANA

Three Bean Chorizo Salad | ✓ Mixed Greens-Carrots-Tomatoes-Cucumber-Cilantro Lime Vinaigrette | Mojito Marinated Shrimp Salad | ✓ Avocado-Tomato-Red Onion Salad-Cilantro-Plantain Strips

Chicken Fricassee Havana Style | Beef Ropa Vieja | Enchilado de Mariscos | Traditional Moros y Cristianos | Sweet Plantains

Caramelized Banana Chocolate Pudding | Passion Fruit Eclairs | Rum Raisin Bread Pudding

**\$88.00** per person

### AMBASSADOR

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

✓ Pepper Crusted Atlantic Salmon-Leek Confit-Curry Sauce | Grilled Breast of Chicken-Pancetta-Madeira Jus | Braised Short Ribs-Merlot Reduction | Grilled Romaine-Radicchio-Grilled Lemon-Volcanic Salt-Shaved Parmesan | Porcini Mushroom Risotto

Double Caramelized Chocolate Panna Cotta | Grand Marnier Sponge Cake | Raspberry Mille Feuille

**\$94.00** per person

### BARBEQUE

Baby Iceberg-Green-Goddess Dressing-Lardons | Cajun Potato Salad | Watermelon-Grilled Farmers Cheese-Sliced Heirloom Tomato | Cilantro-Lime Slaw

Honey Glazed Buttermilk Fried Chicken | Sweet n' Sticky St. Louis Ribs | Grilled Ribeye-Herb Butter | Baked Sweet Potatoes | Charred Corn-Queso-Sea Salt-Butter | Cheesy Garlic Bread

Rhubarb Apple Pie Strudel-Vanilla Custard | Orange Frosted Brownies | Grilled Pineapple Posset

**\$95.00** per person

Maximum Service Time of 1 1/2 Hours

Minimum of 30 Guests Required

10-29 Guests - \$150 Additional Fee Applies

## DINNER BUFFET

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

### OCEAN REEF

✓ Field Greens-Tear Drop Tomatoes-English Cucumbers | Assorted Dressings | ✓ Roasted Golden Beets-Spinach-Feta-Lemon Citrus Vinaigrette | Smoked Fish-Jumbo Local Shrimp | Oysters-Mignonette Sauce-Cocktail Sauce-Mustard Sauce-Lemon Crowns

Petit Pan Roasted Beef Tenderloin Medallions-Morel Sauce | Grilled Swordfish-Caramelized Fennel-Celery | Harissa Rubbed Chicken | Vegetable Medley | Parmesan Crushed Potato

Roasted Apricot-Sabayon-Toasted Quinoa | Milk Chocolate Crèmeux-Mango-Chilli Dust | Hazelnut Torta

**\$107.00** per person



### ISLANDS

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

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

Key Lime Pie | Caramelized Plantain Mousse | Rum Pineapple Upside Down Cake

**\$98.00** per person

### MEDITERRANEAN

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

Lamb Stew-Chickpea-Olive | Lemon Pepper Free Range Chicken-Artichokes-Peppers | Grilled Branzino Picatta Style-Lemon-Capers | Garlic Mushroom Polenta-Goat Cheese | Oven Roasted Eggplant & Tomatoes

Chocolate Tiramisu Verrine | Orange Saffron Cake | Poached Pear-Oatmeal Honey Streusel-Lime Yogurt

**\$110.00** per person



### LATIN FUSION

✓ Yucca & White Bean Soup | ✓ Grilled Pineapple-Avocado-Papaya Salad | ✓ Tomato-Roasted Corn-Black Beans-Shaved Mango Salad | ✓ Mixed Greens-Citrus Vinaigrette

Skirt Steak-Aji Verde | ✓ Yellow Rice | Jerk Marinated Grilled Chicken-Guava BBQ Sauce-Caramelized Pineapple Relish | Seared Grouper-Coconut Rum Butter-Fried Plantains

✓ | Spiced Sweet Potatoes | ✓ Zucchini-Carrot Fritters-Smoked Tomato Garlic Ketchup

Orange Churros-Chocolate Dip | Dulce de Leche-Mascarpone-Raspberry Jam | Suspiro Limeño

**\$97.00** per person



## PLATED DINNER

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

### SALADS

- ✓ Grilled Vegetable Timbale-Balsamic Reduction-Spring Greens **\$17.00**
- ✓ Watermelon-Golden Beets-Radish-Sprouts-Citrus Vinaigrette **\$17.00**
- ✓ Spinach Leaves-Sliced Strawberries-Caramelized Red Onion-Blue Cheese Crumble-Caramelized Pecans-Strawberry Balsamic Dressing **\$17.00**
- ✓ Poached Pear-Blue Cheese-Lettuce Bundle-Caramelized Walnuts-Champagne Vinaigrette **\$17.00**
- ✓ Caprese Salad-Vine Ripened Tomatoes-Buffalo Mozzarella-Micro & Opal Basil-Black Fig-Balsamic Glaze **\$17.00**
- Deconstructed Grilled Caesar Salad-Serrano Ham-Paprika Crostini-Kalamata Caesar Emulsion **\$17.00**
- ✓ Grilled Pineapple-Sliced Manchego Pyramid-Edamame-Greens Bundle-Citrus Wasabi Vinaigrette **\$17.00**
- ✓ Baby Kale-Frisse-Caramelized Mango-Apricots-Feta Cheese-Cranberries-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 Meal  
10 Guest Minimum



## PLATED DINNER

Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

### APPETIZERS

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

### SOUPS

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

### ENTREES

- Prosciutto Stuffed Chicken Breast-Spinach-Goat Cheese-Wild Mushroom Risotto-Grilled Asparagus-Rosemary Butter Glaze **\$42.00**
- Thyme Roasted French Cut Chicken Breast-Champagne Risotto-Asparagus Ragout-Morel Mushroom Cream Sauce **\$45.00**
- Seared Airline Chicken Breast-Sweet Plantain Cake-Spicy Piquillo Pepper Coulis-Haricot Verts **\$46.00**
- Maple Braised Pork Chop-Boniato Croquette-Roasted Pineapple-Mustard Emulsion **\$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 & Ricotta Ravioli-Green Asparagus-Vanilla Butter Sauce **\$65.00**
- Seafood Trio-Black Sesame Crusted Salmon-Jumbo Shrimp-Scallop-Chayote-Fennel Citrus Escabeche-Peruvian Potatoes **\$68.00**
- Blackened Snapper-Coconut-Curry Sauce-Creole Rice-Grilled Asparagus-Sweet Plantains **\$49.00**
- Braised Beef Short Ribs-Sweet and Yukon Rosemary Mashed Potatoes-Wild Mushroom Medley **\$65.00**
- Grilled Filet of Beef-Mushroom Puree-Pomme Gratin-Baby Carrots **\$70.00**
- Sautéed Beef Tenderloin-Jumbo Shrimp-Squid Ink Lobster Ravioli-Baby Vegetables-Sauce Perigueux **\$70.00**
- Braised Beef Short Ribs-Pan Seared Jumbo Lump Crab Cake-Truffle Potatoes-Garlic Wilted Spinach-Port Wine Reduction **\$66.00**

## PLATED VEGETARIAN OPTIONS

Choose one entrée below as your vegetarian alternative for lunch or dinner. Pricing based on main entrée selection

Vegetable Curry-Basmati Rice

Grilled Marinated Tofu-Sautéed Spinach-Cherry Tomatoes-Toasted Almonds (*Vegan*)

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

Moroccan Style Warm Couscous-Tomato Concasse-Croutons-Kalamata Olives-Preserved Lemon Confit

Rigatoni Pasta-Summer Vegetables-Three Cheeses-Oregano

Ratatouille Style Vegetables-Provencal Olive Sauce-Crumbled Goat Cheese-Crostini (*Vegan possible*)

Chickpea-Eggplant Ragout-Grilled Vegetables (*Vegan*)

Chaufa Vegetable Fried Rice

Apple Risotto-Grilled Asparagus

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

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

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

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

Vegetable Purse-Couscous-Puff Pastry Purse-Tomato Basil Sauce



## PLATED DINNER

### DESSERTS

Lucuma Mousse Paleta with Hard Chocolate Shell  
\$16.00

Calamansi & Coconut Mini Entrement  
\$16.00

Mini Croquembouche  
\$16.00

Hazelnut Banana Verrine  
\$16.00

Giandjua Praline /Flourless Chocolate Cake  
\$18.00

Red Berry Custard Brûlée Tart  
\$16.00

Wild Berries Torte Trifle  
\$16.00

Kiwi, Mango Pineapple Pavlova  
\$16.00

Dessert Center Pieces  
Macarons-Cheesecake Truffles-Flourless Chocolate Cake & Raspberry Petit Fours  
20 Miniature Desserts per Table of 10 Served on Stands in Center of Tables  
\$18.00

Pricing Based on Three Course Meal  
10 Guest Minimum



## WELCOME DRINKS

### SIGNATURE COCKTAILS \$14.00 per drink

#### **Machu Picchu** - TASTE OF THE MOUNTAINS

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

#### **Watermelon Crusher** - TASTE OF ENDLESS SUMMER

Vodka / Watermelon Puree / Lime Juice

#### **Acai Caipirinha** - TASTE OF ELEGANCE

Cedilla Acai Liqueur / Leblon Cachaca / Lime

#### **La Paloma** - TASTE OF SPICYNESS

Sauza Blue Agave Tequila / Grapefruit / Orange / Lime / Tajin Rim

#### **Whisky Wanderlust** - TASTE OF FAR EAST

Dewars White Label / Absolut / Passion Fruit Juice / Orange / Ginger / Chilean Hot Pepper

### MOJITO BAR - \$15.00 per drink

#### **Choice of 3**

Bacardi Superior

#### **Classic Mojito**

Lime / Mint

#### **Sangre Mojito**

Solerno Blood Orange / Lime / Blood Orange / Mint

#### **Blackberry Mojito**

Blackberry Puree / Lime / Mint

#### **Passion Fruit Mojito**

Passion Fruit Juice / Lime / Passion fruit / Mint

#### **Mango Mojito**

Bye Joe Dragon Fire / Gran Poppy Liqueur / Lime / Lychee / Orange / Vanilla Syrup



## HOSTED BAR UNLIMITED SERVICE

### CALL

Russian Standard Vodka, Vincent Van Gogh Gin, Brugal Extra Dry Rum, Dewar's White Label Scotch, Maestro Dobel Diamante Tequila, Four Roses Kentucky Straight Bourbon, Portillo Cabernet Sauvignon, Chardonnay, Malbec & Sauvignon Blanc, Chic Barcelona NV Sparkling  
Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

ONE HOUR	29 per guest
TWO HOURS	42 per guest
THREE HOURS	55 per guest
FOUR HOURS	68 per guest

### BEER & WINE

Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices  
Portillo Cabernet Sauvignon, Chardonnay, Malbec & Sauvignon Blanc

ONE HOUR	26 per guest
TWO HOURS	37 per guest
THREE HOURS	47 per guest
FOUR HOURS	57 per guest

### PREMIUM

Grey Goose Vodka, Bombay Sapphire Gin, Brugal 1888 Rum, Johnnie Walker Black Label Scotch, Patron Tequila, Maker's Mark Bourbon, St Francis Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir & Sauvignon Blanc  
Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

ONE HOUR	35 per guest
TWO HOURS	50 per guest
THREE HOURS	65 per guest
FOUR HOURS	80 per guest

## HOSTED BAR CHARGED ON CONSUMPTION

Domestic Beer	8
Imported Beer	9
Soft Drinks	6.75
Mineral Waters	6.75

### CALL

Mixed Drinks	12
Martinis	16
Wine	12

### PREMIUM

Mixed Drinks	14
Martinis	18
Wine	14

\$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  
 A \$25.00 fee will be charged per cashier or bartender for each additional hour  
 Cash bar pricing \$1 additional per beverage, tax and service charges included in cash bar pricing