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.
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.

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.

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.

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**
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

Premier 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

Premier Gourmet Coffee | Decaffeinated Coffee | Assorted Specialty Teas
$47.00 per person

**ALL AMERICAN**
Florida Orange Juice | Grapefruit Juice | Cranberry Juice
Premier 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**

**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

Pricing Based on One Hour of Service
Minimum of 30 Guests Required
10-29 Guests - $150 Additional Fee Applies
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

Pricing Based on One Hour of Service. Minimum of (10) Guests Required
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
Chicken
$9.00 each

Minimum Order of 10 Sandwiches per Type Required

Priced to be Served in Addition to a Continental or Breakfast Buffet
### Breakfast Á la Carte

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain, Greek and Assorted Fruit Yogurt</td>
<td>$6.00 each</td>
</tr>
<tr>
<td>Assorted Bagels</td>
<td>$54.00 per dozen</td>
</tr>
<tr>
<td>Assorted Cereals with 2% and Skim Milk</td>
<td>$45.00 per dozen</td>
</tr>
<tr>
<td>Domestic Sliced, Roasted &amp; Cured Meats, Cheeses</td>
<td>$19.00 per person</td>
</tr>
<tr>
<td>Jumbo Pecan Cinnamon Rolls</td>
<td>Iced Cinnamon Rolls</td>
</tr>
<tr>
<td>Assorted Breakfast Pastries</td>
<td>$52.00 per dozen</td>
</tr>
<tr>
<td>Assorted Breakfast Muffins</td>
<td>$52.00 per dozen</td>
</tr>
<tr>
<td>Beef Empanadas</td>
<td>Chicken Empanadas</td>
</tr>
<tr>
<td>Salsa Casera</td>
<td></td>
</tr>
<tr>
<td>Sliced Fruit</td>
<td>$15.00 per person</td>
</tr>
<tr>
<td>Smoked Gouda Cheese Rolls</td>
<td>$40.00 per dozen</td>
</tr>
<tr>
<td>Brazilian Cheese Rolls</td>
<td>$40.00 per dozen</td>
</tr>
<tr>
<td>Premium Coffee &amp; Assorted Specialty Teas</td>
<td>$98.00 per gallon</td>
</tr>
<tr>
<td>Fruit Juices</td>
<td>$72.00 per gallon</td>
</tr>
<tr>
<td>Skim</td>
<td>Whole</td>
</tr>
<tr>
<td>Whole Quiche (8 Slices)</td>
<td>$64.00 Each</td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Assorted Whole Fruit</td>
<td>$46.00 per dozen</td>
</tr>
<tr>
<td>Kind Bars</td>
<td>Cliff Bars</td>
</tr>
<tr>
<td>Banana Nut Bread</td>
<td>Zucchini Pumpkin Bread</td>
</tr>
<tr>
<td>Cheese Pastelitos</td>
<td>Guava Pastelitos</td>
</tr>
</tbody>
</table>
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 I Yogurts: Greek-Plain-Fruit | Assorted Seeds I Gluten Free Muffins | Roasted Pepper-Tofu Salad | Grilled Vegetable Skewers
$25.00 per person

All Coffee Breaks have a maximum duration of 30 minutes. Minimum of 10 guests required.
COFFEE BREAKS
Includes Premium Gourmet Coffee | Decaffeinated Coffee | Specialty Teas
Ask About Upgrading Any Break Experience with Services From mySpa

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

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

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

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 | Catalanian 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

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

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


- 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-Frisée-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
- Sautééd 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

Pricing Based on Three Courses, Minimum of 10 Guests Required
Refer to our vegetarian entrée options detailed after our dinner entrees
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-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

HORS D’OEUVRES may be butler passed or stationed
A minimum of 50 pieces of each hors d’oeuvre is required & ordered in multiples of 25 thereafter
Eight pieces per person suggested for a one-hour reception

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-Soppressata
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

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)

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

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
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”
Mojito 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

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 100 Guests
DINNER BUFFET

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

MIAMI
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
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

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


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


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

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

Pricing Based on Three Course Meals
10 Guest Minimum
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

Pricing Based on Three Course Meal
10 Guest Minimum
PLATED DINNER

DESSERTS

Lucuma Mousse Paleta with Hard Chocolate Shell
$16.00

Calamansi & Coconut Mini Entremet
$16.00

Mini Croquembouche
$16.00

Hazelnut Banana Verrine
$16.00

Gianduja 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 Liquor / 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**
Byejo 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

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<td>ONE HOUR</td>
<td>29 per guest</td>
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<td>TWO HOURS</td>
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<td>THREE HOURS</td>
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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
Domaine Carneros Brut Vintage Cuvée by Tattinger
Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

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<td>THREE HOURS</td>
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BEER & WINE
Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices
Portillo Cabernet Sauvignon, Chardonnay, Malbec & Sauvignon Blanc

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HOSTED BAR CHARGED ON CONSUMPTION

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<td>Imported Beer</td>
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<tr>
<td>Soft Drinks</td>
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<tr>
<td>Mineral Waters</td>
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CALL
Mixed Drinks | 12
Martinis | 16
Wine | 12
Sparkling Wine | 16

PREMIUM
Mixed Drinks | 14
Martinis | 18
Wine | 14
Champagne | 18

$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
## Fine Italian Wines

- **Frescobaldi Massovivo Vermentino**, Notes of Fragrant Blossoms & Candied Fruit, Along with a Fascinating Vein of Earthy Minerality, Typical of this Growing Area, $75
- **Frescobaldi Pomino Bianco**, Stylish Blend of Chardonnay & Pinot Bianco, from One of Tuscany’s Greatest White Wine Growing Areas, $75
- **Frescobaldi Chianti Castiglioni**, Soft, Pleasantly Fruity Wine Noted for its Strong and Well Defined Personality, $70
- **Frescobaldi Terre More**, Careful Blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah, Rich, Intense Wine that is Modern in Style, $75
- **Il Poggiore Brancato Rosé**, Excellent Aperitif, Floral Flavors, Red Fruits & Spices, $70

## Bodegas Espana, Delicious Wines from Spain

- **Bodegas Vina Nora Peitan, Albarino**, Fresh Aromatic White with Citric & Apricot Fruit Notes, $60
- **Bodega Luzon Verde, Organic Red Blend**, Intense Cherry Red with Ripe Fruit Nose, Fruity and Fresh on the Palate, $60
- **Bodega Ontanon Ecologico, Tempranillo**, Notes of Ripe Raspberry & Strawberry with a Touch of Spice, Soft, Smooth and Well Balanced, $60
- **Bodega Ontanon Clarete**, Traditional Style Rosé from Rioja, Delicate notes of Meyer Lemon & Ruby Grapefruit with a Hint of Mandarin Blossoms, $60
- **Bodega Enate 234, Chardonnay**, Complex & Intense Varietal Aromas Reveal Green Apple, Ripe Peach, Fennel & Exotic Fruit, $60

## New World, Top Latin America Vineyards

- **Uco Valley Antigal Uno, Sauvignon Blanc, Argentina**, Lime, Green Apple, Passion Fruit and Peach Notes, $65
- **Casa Blanca Valley Ritual, Chardonnay, Chile**, Aromas of Quince, Apple and Hazelnut, Subtle Oak, Elegant and Creamy, $67
- **Maipo Valley Primus, Cabernet Sauvignon, Chile**, Aromas of Berries and Cherry, Intense and Balanced with Silky Texture & Fine Tanins, $67
- **Casablanca Valley Veramonte Rosé, Chile**, Intense Strawberry & Cherry Aromas, Citrus and Floral Notes, $65

## SPARKLING & CHAMPAGNE

These wines are ordered by the bottle

- **Prosecco, La Marca, Italy NV**, $60
- **Champagne, GH Mumm, Champagne NV***, $85
- **Champagne, Moët & Chandon “Imperial Brut”, Champagne NV**, $115
- **Champagne, Perrier-Jouët “Grand Brut”, Champagne NV**, $120
- **Champagne, Veuve Clicquot “Yellow Label”, Champagne NV**, $140
- **Champagne, Taittinger, Champagne NV**, $140