



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 À 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
Domaine Carneros Brut Vintage Cuvée by Tattinger
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
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

FEATURED WINES

These wines may be ordered on a consumption basis

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 Poggione Brancato Rosé , Excellent Aperitif, Floral Flavors, Red Fruits & Spices	\$70

Bodegas Espana, Delicious Wines from Spain

Bodega 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
Rio Negro Noemi Patagonia A Lisa, Malbec, Argentina , Red Fruits, Balanced Ripeness, Light & Bright with Nice Acidity	\$69
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