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 guaranteed number of attendees. 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.
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.

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.
BREAKFAST BUFFET

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

Avocado Toast Station
Salsa Fresca | Cherry Tomato-Basil Compote | Chopped Almonds | Crumbled Feta | Scallions | Sliced Strawberries-Balsamic Reduction | Roasted Corn | Guacamole

Steel Cut Oatmeal Bar
Nuts | Golden Raisins | Dried Cranberries | Assorted Fresh Berries | Honey

Roasted Vegetable Frittata
Mushroom-Squash-Peppers-Onions-Sofrito

Lavazza Coffee | Decaffeinated Coffee | Assorted Specialty Teas
$50.00 per person

ALL AMERICAN
Florida Orange Juice | Grapefruit Juice | Cranberry Juice
Lavazza Coffee | Decaffeinated Coffee | Specialty Teas
Butter | Fruit Preserves

Pick One
Sliced Fruits: Cantaloupe-Honeydew-Pineapple-Watermelon | Fruit Salad-Shaved Coconut | 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) | Leek & Cheese Bistro | Margherita Bistro ($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
$49.00 per person

Pricing Based on One Hour of Service
Minimum of 30 Guests Required
10-29 Guests - $150 Additional Fee Applies
PLATED BREAKFAST
Includes Lavazza 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 | Sliced 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-Canadian Bacon 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

$44.00 per person

Minimum of 10 Guests Required
CONTINENTAL BREAKFAST
Includes Lavazza 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
$39.00 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 | Egg White Spinach Frittata
$38.00 per person

DELUXE
Orange-Grapefruit-Cranberry Juices | Sliced Fruit: Cantaloupe-Honeydew-Pineapple-Watermelon | House Made Granola Bars | Breakfast Pastries | Croissants | Muffins | Danish | Sliced Wheat-White Breads-Bagels-Low Fat Cream Cheese-Regular Cream Cheese
$38.00 per person

ADDITIONS - $8.00 per person
Scrambled Eggs
Applewood Smoked Bacon
Traditional Sausage Links

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 | Kiwi-Apple
$14.00 per person

**Smoked Atlantic Salmon**
Capers-Onions-Sliced Tomatoes-Bagels-Cream Cheese
$18.00 per person

**Warm Breakfast Sandwich**
Pick One
Oversized Croissant | English Muffin | Bagel
Pick One Filling Choice:
Egg-Sausage-Cheddar Cheese
Egg-Bacon-Pepper Jack Cheese
Egg-Ham-Swiss Cheese
$10.00 each

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

**Cinnamon Swirl French Toast or Nutella French Toast**
Maple Syrup-Powdered Sugar
$10.00 per person

**Cinnamon Swirl French Toast**
$10.00 each

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

**Traditional Steel Cut Oatmeal**
Golden Raisins-Cinnamon-Brown Sugar-Nuts-Dried Cranberries-Assorted Berries
$10.00 per person

**Cuban Eggs Benedict**
Poached Eggs-Buttered Cuban Toast-Roasted Pork-Ham-Swiss Cheese-Cilantro
Hollandaise Sauce
$16.00 per person

**Waffles or Pancake Station**
Buttermilk Pancakes or Belgian Waffles 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)
$17.00 per person

**Waffles**
$10.00 each

**Pancake Station**
Biscuits & Gravy
Golden Raisins-Cinnamon-Brown Sugar-Nuts-Dried Cranberries-Assorted Berries
$10.00 per person

**Biscuits & Gravy**
$10.00 each

**Traditional Steel Cut Oatmeal**
(Remember to order a separate carton for each type)
$10.00 each

**Cuban Eggs Benedict**
Poached Eggs-Buttered Cuban Toast-Roasted Pork-Ham-Swiss Cheese-Cilantro
Hollandaise Sauce
$16.00 per person

**Cuban Eggs Benedict**
$16.00 each

**Minimum Order of 10 per Type Required**

Priced to be Served in Addition to a Continental or Breakfast Buffet
BREAKFAST Á LA CARTE

Lavazza Coffee-Assorted Specialty Teas
$105.00 per gallon

Fruit Juices: Cranberry-Apple-Orange-Grapefruit
$80.00 per gallon

2% | Skim | Whole | Chocolate Milk
$55.00 per gallon

Soy Milk | Almond Milk
$75.00 per gallon

Naked Juices
Green Machine-Power C-Berry Blast-Mighty Mango
$12.00 per bottle

Kombucha
Elderflower-Jasmine-Violet | Cherry-Coconut-Lemongrass
$12.00 per bottle

Fresh Fruit Kabobs Honeydew-Pineapple-Strawberry
$9.00 each

Whole Fruit Red-Green-Gala Apples-Bananas-Pears
$50.00 per dozen

Sliced Fruit Cantaloupe-Honeydew-Pineapple-Watermelon
$16.00 per person

Berry Mason Jars
$10.00 each

Yogurts: Plain-Greek-Fruit
$7.00 Each

Yogurt Parfaits-Berries-Chia Seeds
$10.00 each

Assorted Cereals with 2% and Skim Milk
$50.00 per dozen

Assorted Bagels
Low Fat and Chive Cream Cheeses
$60.00 per dozen

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

Jumbo Pecan Sticky Buns | Iced Cinnamon Rolls
(each type ordered by the dozen)
$70.00 per dozen

Breakfast Pastries (assorted)
$60.00 per dozen

Breakfast Muffins (assorted)
$60.00 per dozen

Quiche Tarts (each type ordered by the dozen)
Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-Goat Cheese
(each type ordered by the dozen)
$96.00 per dozen

Petite Empanadas (each type ordered by the dozen)
Cheese Empanadas | Beef Empanadas | Chicken Empanadas
Salsa Casera
(each type ordered by the dozen)
$60.00 per dozen

Pastelitos (each type ordered by the dozen)
Cheese | Guava | Meat | Coconut
$60.00 per dozen
COFFEE BREAKS

Includes Lavazza 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
$26.00 per person

HEALTH BAR
Home Made Granola Bars | Vegetable Batons | Hummus | Spinach Dip | Pita Chips
Fruit Cup-Local Honey
$27.00 per person

LOS CABOS
Tri Color Tortilla Chips-Guacamole-Salsa-Sour Cream | Chile Lime Dusted Warm Chicharron-Jalepeno Cheese Sauce | Chimichanga-Dulce de Leche & Chocolate
$26.00 per person

LITTLE HAVANA
Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips-Cilantro Pesto Sauce | Mojito Papaya Salad | Mini Cuban Flan
$27.00 per person

ORGANIC
Berry Fruit Salad | Yogurts: Greek-Plain-Fruit | Assorted Seeds | Seed Chocolate Bark | Forbidden Rice Salad | Grilled Vegetable Skewers
$27.00 per person

BONJOUR PARIS
Mini Croissants | Mini Pan au Chocolat | Ham & Cheese Baguette | Chocolate Dipped Madeleines | Assorted Macarons | Fruit Salad-Blueberry-Raspberry-Grape
$27.00 per person

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

MEDITERRANEAN
Ratatouille Salad | Hummus | Tabbouleh | Baba Ghanoush | Pita Triangles | Falafel |
Pistachio Almond Honey Cake
$28.00 per person

COOKIES
Chocolate Almond Biscotti | Alfajores | Cookies: Butter | Chocolate Chip | Macadamia Nut | Oatmeal | Palmier | Peanut Butter | Chocolate Milk | Chocolate-Almond Milk
$26.00 per person

TEA TIME
Smoked Salmon-Dill Cream Cheese | Prosciutto Fig Tart | Tomato Mozzarella Tea Sandwich | Turkey Gouda Tea Sandwich | Lemon Tarts | Hibiscus Fresca | Peach Iced Tea
$28.00 per person

CITRUS
Orange Juice | Lemonade | Citrus-Mint Water | Grapefruit-Orange Salad | Sablé Lima Limon | Lemon Zest Cookies | Key Lime Shots
$26.00 per person

APPLES
Apple Quinoa Salad | Seasonal Apples | Grilled Apple-Swiss Cheese Sandwich | Granny Smith Verrines | Tarte Tatin | Apple Cider
$27.00 per person

ASSORTED CAKE BITES
Dark Chocolate | Red Velvet | Rum Cake | Lemon Glaze | Brownies n' Cream
$26.00 per person

SWEET & SALTY
Mini Cookies | Biscotti | Dried Fruits | Chef's Chex Mix | Pretzel Bites-Beer Cheese
$27.00 per person

PICK ME UP
Kind-Cliff-Awake Bars | Whole Fruit: Bananas-Apples | Wasabi Asian Trail Mix | Colada Mousse | Espresso Chocolate Brownie
$27.00 per person

TRAIL MIX
$28.00 per person

Brioche Donuts
Boston Crème | Salted Caramel Pecan | Nutella | Glazed | Berry Milk: Chocolate | 2% Milk
$28.00 per person

ICE CREAM
Pick 3
French Vanilla | Chocolate | Strawberry | Mango Sorbet | Pabanango | Dulce De Leche | Coconut-Lime | Raspberry Sorbet
$27.00 per person
Pricing Includes Attendants

All Coffee breaks have a maximum duration of 30 minutes. Minimum of 10 guests required.
## All Day Beverage Service
Unlimited Service of Lavazza Coffee, Specialty Teas, Soft Drinks, Sparkling & Still Waters
$50.00 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*

### Lavazza Coffee-Assorted Specialty Teas
- Lavazza Coffee: $105.00 per gallon
- Assorted Specialty Teas: $105.00 per gallon

### Fruit Juices
- Cranberry-Apple-Orange-Grapefruit: $80.00 per gallon
- 2% | Skim | Whole | Chocolate Milk: $55.00 per gallon

### Naked Juices
- Green Machine-Power C-Berry Blast-Mighty Mango: $12.00 per bottle

### Kombucha
- Elderflower-Jasmine-Violet | Cherry-Coconut-Lemongrass: $12.00 per bottle

### Lemonade | Iced Tea
- $70.00 per gallon

### Assorted Soft Drinks (charged on consumption)
- Coke | Diet Coke | Coke Zero | Sprite: $7.00 per bottle

### Still Waters | Sparkling Waters (charged on consumption)
- $7.00 per bottle

### Red Bull | Sugar Free Red Bull (charged on consumption)
- $9.00 per bottle

### Coconut Water
- $10.00 per bottle

### Starbucks Frappuccino | Bottled Iced Teas
- $8.00 per bottle

### Infused Water
- Mint | Orange | Strawberry | Berries | Cucumber | Edible Flowers | Pineapple | Lemon | Lime | Rosemary: $25.00 per gallon

### Fresh Fruit Kabobs
- Honeydew-Pineapple-Strawberry: $9.00 each

### Whole Fruit
- Red-Green-Gala Apples-Bananas-Pears: $50.00 per dozen

### Sliced Fruit
- Cantaloupe-Honeydew-Pineapple-Watermelon: $16.00 per person

### Breakfast Pastries
- $60.00 per dozen

### Breakfast Muffins
- $60.00 per dozen

### Quiche Tarts (each type ordered by the dozen)
- Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-Goat Cheese: $96.00 per dozen

### Petite Empanadas (each type ordered by the dozen)
- Cheese Empanadas | Beef Empanadas | Chicken Empanadas Salsa Casera: $60.00 per dozen

### Pastelitos (each type ordered by the dozen)
- Cheese | Guava | Meat | Coconut: $60.00 per dozen

### Cuban Finger Sandwiches
- Ham-Roast Pork-Swiss Cheese-Pickle-Mustard: $75.00 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: $75.00 per dozen

### Smokehouse Almonds & Dried Fruit Granola
- $16.00 per person

### Cookies (each type ordered by the dozen)
- Chocolate Chip Cookies | Sablé Lima Limon | White Chocolate Macadamia Cookies | Oatmeal Cookies | Butter Cookies: $60.00 per dozen

### Financiers | Madeleines (each type ordered by the dozen)
- $60.00 per dozen

### Alfajores-Filled Cookies (each type ordered by the dozen)
- Dulce de Leche | White Chocolate | Dark Chocolate | Coconut: $60.00 per dozen

### Cake Pops (each type ordered by the dozen)
- Mango-Key Lime-Passion Fruit-Dulce de Leche-Orange: $75.00 per dozen

### Häagen-Dazs Ice Cream Bars
- $9.00 each

### Pretzels-Beer Cheese Sauce
- $60.00 per dozen

### Kettle Chips | Terra Chips | Cracker Jacks
- $6.50 each

### Individual Bags of Trail Mix
- $6.50 each

### Kind Bars | Cliff Bars | Awake Bars
- $7.00 each
LITTLE HAVANA
Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips-Cilantro Pesto Sauce | Mojito Papaya Salad | Mini Cuban Flan
$27.00 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
$28.00 per person

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas
LUNCH BUFFET

Lavazza 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 | Chili con Carne | Black Bean and Chorizo | Tomato-Roasted Garlic Soup | Tortilla Soup |
Portobello Mushroom Soup | Caldo de Pollo
$6.00 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 Relish Chicken Breast | Roasted Shishito Peppers | Lemon-Garlic Brussels Sprouts | Boniato Mash
Tropical Verrine | Chocolate Caramel Tart | Coconut-Rum Cake
$68.00 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 Wild Mushroom Sauce
Mini Cannoli | Almond Cookies | Wine Poached Cherries-Mascarpone Cream
$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

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

FROM THE BAYOU

Creole Tomato Trio-EVO-Basil-Toasted Pine Nuts | Avocado-Shrimp Salad | ✔ 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 | Brioche Beignets | Bourbon Glaze Pecan Pie | Bundt Cake

$71.00 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 Wild Mushroom Sauce | Pan Roasted Snapper-Citrus Beurre Blanc | ✔ Roasted Fingerling Potatoes | ✔ Tarragon Honey Roasted Carrots

Guava Cheese Cake | Tropical Mousse | Seasonal Fruit Tart

$72.00 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-Spinach-Dried Apricots

Free Range Chicken Cacciatorre | Parmesan Herb Crusted Cod | ✔ Chickpea-Kale-Pomodoro Sauce-Pecorino Romano | ✔ Roasted Tuscan Vegetables

Venetian Almond Pear Cake | Chocolate Hazelnut Tart | Tiramisu Martini

$70.00 per person

Maximum Service Time of 1 1/2 Hours
Minimum of 30 Guests Required
10-29 Guests - $150 Additional Fee Applies
LUNCH BUFFET
Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

ART DECO
- Heirloom Tomato Salad-Balsamic Glaze-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

Mango Cheesecake | Paleta Tropical | Lemon Bar

$68.00 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 Tinga | Carne Asada | Frijoles Borrachos | Arroz a la Mexicana | Soft Corn & Flour Tortillas

Dulce de Leche Flautas | Jericalla Custard | Tres Leches

$67.00 per person

RIVER WALK
- Shrimp & Chicken Potato Salad-Lime-Mayonnaise
- Watermelon Arugula Salad-Feta-Mint Dressing
- Pineapple Coleslaw
- Roasted Poblano 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 Cheesecake | Assorted Macarons | Apple Tarte Tatin

$71.00 per person

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

Lavazza 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

Cuatro Leches | Mango Pineapple Flan | Almond Apricot Tart

$68.00 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

Assorted Cake Bites | Chocolate Cookies | Madeleines

$65.00 per person

ASIAN

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

Teriyaki Glazed Salmon | Honey Orange Sesame Chicken | Vegetable Fried Rice | Stir Fried Vegetables | Egg Rolls

Black Sesame Mango Jar | Japanese Cheesecake | Strawberry Lime Tart

$70.00 per person

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

Lavazza 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-Bibb Lettuce

Key Lime Verrine | Coquito Panna Cotta | Red Berry Shortcake

$62.00 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

Berry Cobbler | Carrot Cake-Cream Cheese Frosting | Chocolate Chunk Cookie

$62.00 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 | Fruit Shots | Oatmeal Cranberry Cookies

$63.00 per person

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

$69.00 per person

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Maximum Service Time of 1 1/2 Hours
Minimum of 30 Guests Required
10-29 Guests - $150 Additional Fee Applies
LUNCH/DINNER BUFFET SPECIAL DIET SUBSTITUTIONS

The below items may be substituted into an existing lunch/dinner buffet menu or be added to an unmodified menu at additional charge.

**ENTRÉES**

- Vegetable Curry (Vegan/Gluten Free)
- Grilled Marinated Tofu-Sautéed Spinach-Cherry Tomatoes-Toasted Almonds (Vegan/Gluten Free)
- Sweet Pea Green Risotto-Shiitake Mushrooms-Parmesan Cheese-Fine Herbs (Gluten Free/Vegetarian/Vegan possible)
- Moroccan Style Warm Couscous-Tomato Concasse-Croutons-Kalamata Olives-Preserved Lemon Confit (Vegetarian)
- Rigatoni Pasta-Summer Vegetables-Three Cheeses-Oregano (Vegetarian)
- Ratatouille Style Vegetables-Provencal Olive Sauce-Crumbled Goat Cheese (Gluten Free/Vegetarian/Vegan possible)
- Chickpea-Eggplant Ragout-Grilled Vegetables (Gluten Free/Vegetarian/Vegan)
- Apple Risotto-Grilled Asparagus (Gluten Free/Vegetarian/Vegan possible)
- Quinoa Grains-Roasted Vegetables-Dried Cranberries-Fresh Cilantro (Gluten Free/Vegetarian/Vegan)
- Creamy Polenta-Wild Mushroom Ragout-Asparagus Tips (Gluten Free/Vegetarian/Vegan possible)
- Spring Vegetable Risotto-Arugula-Fine Herbs-Manchego Cheese (Gluten Free/Vegetarian/Vegan possible)

$10.00 per addition

**DESSERTS**

- Gluten Free
  - Flourless Chocolate Cake, Berry Coulis
  - Tropical Mousse Cake
  - Stone Fruit Panna Cotta
  - Limon y Melocoton
- Vegan
  - Tropical Parfait
  - Wild Berry Parfait
  - Chocolate Vegan Cake
  - Coconut Panna Cotta

$6.00 per addition
PLATED LUNCH
Includes Lavazza 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 $37.00
- Pan Seared Corvina-Sweet Corn-Truffle Oil-Grilled Asparagus $35.00
- Hoisin Glazed Salmon Fillet-Mango Pepper Salsa-Chinese Forbidden Rice $35.00
- Chicken Florentine-Jumbo Cheese Ravioli-Sun-Dried Tomato Sauce-Grilled Asparagus $35.00
- BBQ Glazed French Cut Chicken Breast-Roasted Root Vegetables-Broccolini $35.00
- Seared Chicken Breast-Israeli Couscous-Roasted Peppers-Yellow Pepper Coulis $35.00
- Grilled Airline Chicken-Red Quinoa Primavera-Piri Piri Piri Sauce $35.00
- Braised Short Rib-Cabernet Reduction-Roasted Potatoes-Rosemary Baby Vegetables $44.00
- Sautéed Flat Iron Steak-Farro Risotto-Fava Beans $45.00
- Grilled Petit Filet of Beef-Mashed Potatoes-Baby Carrot-Cabernet Reduction $49.00

**DESSERTS**

**Cakes and Tarts**
- Carrot Cake
- Veneta Almond Pear Cake
- Chocolate Flourless Cake
- Royal Temptation
- Chocolate Caramel Tart
- Apple Tart Tatin
- Lemon Tart

**Cheesecakes**
- Maracuya
- Chocolate
- Strawberry | Guava
- Tropical
- Japanese
- Oreo

**Jars/Verrines**
- Tres Leches
- Tiramisu
- Key Lime
- Tropical
- Suspiro Limeño
- Mango-Black Sesame
- $12.00

**Dessert Center Pieces**
Chef’s Choice of Assorted Mini Desserts on Stands in Center of Tables
20 Desserts per table of 10 People
$18.00 per person

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

Bottled Still Water & Whole Fruit

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

Smoked Turkey Sandwich
Provolone-Lettuce-Cranberry Aioli-French Baguette

Roast Beef Sandwich
Arugula-Cheddar-Caramelized Onions-Horseradish Mayonnaise-Croissant

BLT Club Sandwich
Cotto Ham-Bacon-Tomatoes-Lettuce-Cucumber-Ciabatta

Albacore Tuna Salad
Romaine-Tomato-Celery-Lettuce-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

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)
Brownie | Blondie | Torta de Santiago | Madeleines | White Chocolate-Macadamia
Nut Cookie | Oatmeal Raisin Cookie | Chocolate Chip Cookie | Peanut Butter Cookie | Seasonal Cookie

$48.00 To Go in InterContinental Insulated Bags
$60.00 Served as Buffet
**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 Spoon
- Chilled Black Tiger Shrimp-Salsa Rosada
- Smoked Chicken-Corn Bread-Chipotle Mayo
- Marinated Rock Shrimp Mojito Shooter
- Foie Gras-Lingonberries-Toast
- Citrus Snapper Ceviche
- Roast Beef Crostini-Mustard Caviar

$7.00 each

**WARM SELECTIONS**
- Gorgonzola Risotto Croquette-Tomato Jam
- Grilled Lamb Chops-Tarragon Hollandaise
- Cheese Tequeño
- Korean BBQ Chicken Satay
- Honey Sriracha Chicken Meatball Skewer
- Short Rib and Cheese Arepitas
- Coconut Shrimp
- Andouille Cheddar Puff
- Chicken Potstickers
- Sweet Plantain-Cheese Fritter
- Sweet Corn Fritter
- 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
- Curry Beef Puff

$7.00 each

**RECEPTION DISPLAY**

**CHEF’S GOODIES**
(Your choice of two items below)
- 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

$38.00 per person

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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
CULINARY RECEPTION PRESENTATIONS

TORO TORO
Chicharron de Camarones-Aji Amarillo Aioli
Heirloom Tomato Salad
Swordfish Dip-Plantain Chips

Tacos Station:
Adobo Short Rib-Cilantro Lime Crema
Chimichurri | Pulled Chicken-Onions- Cilantro-Crema Fresca | Mushrooms-Corn Salsa-Crema Fresca
$39.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$44.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

LATIN
Peruvian Style Ceviche
Hearts of Palm Salad-Cilantro Vinaigrette
Mini Stuffed Arepitas-Chicken-Gouda-Avocado Sauce

Carving (Choose One)
Cuban Style “Lechon”
Mojo Marinated Roast Suckling Pig-Cuban Bread-Cilantro Cream Aioli
Or
Roasted Pork Roulade-Pineapple Red Pepper Glaze-Cuban Bread
$36.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$41.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

EUROPEAN
Greek Salad-Olives-Feta
Roasted Beets-Pistachio-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-Herb Mayonnaise-French Rolls
$37.00 per person (Based on one hour of service)
Chef to Carve at $150.00 per chef
$42.00 per person (Based on two hours of service)
Chef to Carve at $200.00 per chef

ASIAN
Napa Cabbage Salad-Kimchi Dressing
Dumplings-Chicken Teriyaki & Berkshire Pork
Vegetable Spring Rolls
Tofu Salad-Sweet Chili Dressing

Fried Rice Station:
Scrambled Eggs-Green Onions-Diced Carrots-Sesame Seeds-Diced Chicken
Or
Pad Thai-Rice Noodles-Peanuts-Red Peppers-Tofu-Green Onion-Cilantro-Scrambled Egg-Shrimp
$36.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$41.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

POTATO BAR
Pumpkin Spiced Sweet Potato Puree
Country Style Roasted Garlic Yukon Potato Mash
Peruvian Purple Potato Mash

Toppings:
Creole Shrimp Ragout
Tenderloin Beef Tip Stroganoff
Wild Mushrooms-Brandy Crème Fraiche Sauce
Shredded Parmesan-Cheddar Cheese-Crispy Pancetta-Chive Sour Cream
$38.00 per person (Based on one hour of service)
$43.00 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
$36.00 per person (Based on one hour of service)
$41.00 per person (Based on two hours of service)

GRILLED CHEESE
Mozzarella-Provolone-Parmesan-Hearty White Bread
Swiss Cheese-Cotto Ham-Rye Bread
Cheddar-Roasted Vegetables-Wheat Bread
Creamy Tomato Soup
$29.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$33.00 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
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-Pomodoro Sauce
Or
Tri-Color Bow Tie Pasta-Chicken-Mushrooms-Pesto Cream Sauce
Or
Flatbread Pizzas: Margherita-Basil-Bianca | Wild Mushroom-Shaved Manchego-Parmesan | Chicken-Pesto

$36.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$41.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

CEVICHE
Mahi Mahi-Pineapple-Mango-Cilantro | Red Snapper-Guava-Lime | Bloody Mary Baby Shrimp-Cucumber-Celery | Plantain Chips

$32.00 per person (Based on one hour of service)
$36.00 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

$34.00 per person (Based on one hour of service)
$39.00 per person (Based on two hours of service)

BABY BURGER
Chorizo Wagyu Beef Slider-Gouda-Sriracha Mayo | Buffalo Chicken Slider-Pickled Cucumber-Cheese | Sweet Potato & Quinoa Slider-Tomato-Aji Amarillo Sauce
Ketchup-Dijon Mustard-Mayonnaise
Potato Chips-Terra Chips

$36.00 per person (Based on one hour of service)
$41.00 per person (Based on two hours of service)

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

$35.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$40.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

DECADENCE
Bananas Foster-Vanilla Ice Cream | Cheesecake Lollipops:
Guava-Mango | Opera Cake | Forest Berry Tarts | Assorted Macarons

$27.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$31.00 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-Tropical Tartare-Passion Fruit Sauce-Berry Compote-Whipped Cream

$27.00 per person (Based on one hour of service)
Chef to Prepare at $150.00 per chef
$32.00 per person (Based on two hours of service)
Chef to Prepare at $200.00 per chef

RICE IS NICE
Rice Pudding Bar: Fresh Berries-Lychee-Citrus-Classic Cinnamon-Grand Marnier-Rum Raisin
Toppings: Graham Cracker Crumbs-Oreo Crumbs-Chocolate Pearls-Granola-Almonds-Mascarpone Whipped Cream

$27.00 per person (Based on one hour of service)
$32.00 per person (Based on two hours of service)

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Certified Angus Slow Roasted Prime Rib</strong></td>
<td>Herbed Mayonnaise-Green Peppercorn Sauce-Natural au Jus-Silver Dollar Rolls</td>
<td>$530.00</td>
<td>20 people</td>
</tr>
<tr>
<td><strong>Herb Crusted Tenderloin of Beef</strong></td>
<td>Pepper Shallot Butter-Dijon Mustard-Sauce Béarnaise</td>
<td>$630.00</td>
<td>20 people</td>
</tr>
<tr>
<td><strong>Whole Porchetta</strong></td>
<td>Boneless Pig-Meyer Lemon Sauce-Cuban Rolls</td>
<td>$725.00</td>
<td>50 people</td>
</tr>
<tr>
<td><strong>Mustard Crusted Leg of Lamb</strong></td>
<td>Grilled Naan Bread</td>
<td>$300.00</td>
<td>15 people</td>
</tr>
<tr>
<td><strong>Roast Turkey</strong></td>
<td>Cornbread &amp; Chorizo Stuffing-Cranberry Relish-Parker House Rolls</td>
<td>$300.00</td>
<td>25 people</td>
</tr>
<tr>
<td><strong>Parker House Rolls</strong></td>
<td></td>
<td>$300.00</td>
<td>25 people</td>
</tr>
<tr>
<td><strong>Steamship Round of Certified Angus Beef</strong></td>
<td>Whole Grain Mustard-Horseradish Sauce-Natural Jus-Parker House Rolls</td>
<td>$1,050.00</td>
<td>100 people</td>
</tr>
<tr>
<td><strong>Salmon Coulibiac</strong></td>
<td>Saffron Butter Sauce</td>
<td>$400.00</td>
<td>20 people</td>
</tr>
<tr>
<td><strong>Peking Duck Breast</strong></td>
<td>Moo Shu Pancakes-Hoisin Sauce-Traditional Garnish</td>
<td>$330.00</td>
<td>10 people</td>
</tr>
<tr>
<td><strong>Gaucho Carving Station</strong></td>
<td>Lemon Marinated Beef Strip Loin</td>
<td>Picanha Steak</td>
<td>Chimichurri</td>
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</tbody>
</table>

### SEAFOOD/SUSHI DISPLAY

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sushi Boat</strong></td>
<td>Chef’s Choice of 100 Pieces of Sushi &amp; Rolled Sushi</td>
<td>$960.00</td>
</tr>
<tr>
<td><strong>Sushi</strong></td>
<td>Ahi Tuna</td>
<td>Japanese Yellowtail</td>
</tr>
<tr>
<td><strong>Rolled Sushi</strong></td>
<td>California Roll</td>
<td>Kimchi</td>
</tr>
<tr>
<td><strong>Neptune Bar</strong></td>
<td>Cocktail Sauce-Chef’s Specialty Mustard Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Clams on the Half Shell</strong></td>
<td>$7.00 each</td>
<td></td>
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<tr>
<td><strong>Oysters on the Half Shell</strong></td>
<td>$8.00 each</td>
<td></td>
</tr>
<tr>
<td><strong>Half Chilled Lobster Tail</strong></td>
<td>(market price)</td>
<td></td>
</tr>
<tr>
<td><strong>Jumbo Gulf Shrimp</strong></td>
<td>$9.00 each</td>
<td></td>
</tr>
<tr>
<td><strong>Cocktail Crab Claws</strong></td>
<td>$12.00 each</td>
<td></td>
</tr>
<tr>
<td><strong>Stone Crab Claws</strong></td>
<td>(market price)</td>
<td></td>
</tr>
</tbody>
</table>

Minimum of 50 pieces per item required

Ice Carving Displays Priced Upon Request

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 Lavazza 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

$94.00 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
- Grilled Swordfish-Pineapple Relish
- Traditional Moros y Cristianos
- Sweet Plantains

$93.00 per person

AMBASSADOR
- Mesclun Greens-Red and Yellow Tomatoes-Balsamic Dressing
- Grilled Italian Vegetables-Herbbed Goat Cheese
- Gulf Shrimp-Avocado Salad-Lime Chile 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 Zucchini-Squash
- Porcini Mushroom Risotto

$98.00 per person

BARBEQUE
- Baby Iceberg-Green-Goddess Dressing-Lardons
- Cajun Potato Salad
- Watermelon-Grilled Farmers Cheese-Sliced Heirloom Tomato
- Cilantro-Lime Slaw
- Buttermilk Fried Chicken
- BBQ Ribs
- Grilled Ribeye-Herb Butter
- Baked Potatoes
- Charred Corn-Sea Salt-Butter
- Cheesy Corn Bread

$98.00 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 Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

OCEAN REEF

- Field Greens-Baby Heirloom 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-Peppers | Paprika Rubbed Chicken | Vegetable Medley | Parmesan Crushed Potato
- Roasted Apricot-Sabayon-Martini | Caramel Chocolate Crèmeux-Mango Tartare | Hazelnut Praline Tart

$112.00 per person

ISLANDS

- Watermelon and Feta Cheese Salad | Conch Ceviche-Lime-Red Onion-Cilantro-Jalapeno
- Green Papaya & Jicama Salad
- Strawberry Lime Cheesecake | Caramelized Banana Mousse | Spiced Rum Bundt Cake

$104.00 per person

MEDITERRANEAN

- Mediterranean Lentil Soup | Hearts of Romaine-Spring Lettuce-Tomatoes-Cucumbers-Feta-Olives | Assorted Dressings
- Tabouleh Salad | Build Your Own Bruschetta: Heirloom Tomatoes-Mozzarella-Roasted Peppers-Parmesan-Fig Jam-Brie-Prosciutto-Melon-Manchego | Extra Virgin Olive Oil & Balsamic Syrup
- Antipasto: Cured Meats-Cheeses-Olives-Marinated Artichokes-Vegetables | Focaccia-Garlic & Pita Breads
- White Chocolate Tiramisu | Rosemary Olive Oil Cake | Apricot Almond Tart

$112.00 per person

LATIN FUSION

- Yucca & White Bean Soup | Grilled Pineapple-Avocado-Papaya Salad | Tomato-Roasted Corn-Black Beans-Queso Fresco Crumble | Mixed Greens-Citrus Vinaigrette
- Skirt Steak-Aji Verde | Yellow Rice | Jerk Marinated Grilled Chicken-Caramelized Pineapple Relish | Seared Grouper-Coconut Rum Butter | Fried Plantains | Sautéed Chayote-Sweet Onion
- Mixed Berry Cuajada | Brazo Gitano-Avellana-Chocolate | Suspiro Limeño

$99.00 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 Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

SALADS
✓ Grilled Vegetable Timbale-Balsamic Reduction-Spring Greens $17.00
✓ Watermelon-Golden Beets-Arugula-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-Eadame-Greens Bundle-Citrus Wasabi Vinaigrette $17.00
✓ Baby Kale-Frisse-Caramelized Mango-Apricots-Feta Cheese-Cranberries-Herb Vinaigrette $17.00
✓ Lolla Rossa-Burrata-Roasted Beets-Lime Marinated Watermelon-Chia & Multiseed Cracker-White Balsamic Pearls $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 Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

APPETIZERS
Butter Poached Lobster Ravioli-Lobster Essence-Chive-Asparagus-Crème Fraîche $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  
Tuna Poke-Seaweed Salad-Yuzu Vinaigrette-Micro Greens-Rice Puff $19.00  
Roasted Vegetable-Goat Cheese Tart-Aged Balsamic Syrup-Buttery Puff Pastry $15.00  
Scallop Carpaccio-Fresh Orange Salad-Lime Agave Vinaigrette $19.00  
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 $14.00  
Silky Leek & Yukon Gold Potato Veloute-Truffle Oil $14.00  
Fire Roasted Maine Lobster Bisque-Brandy $17.00  
Cream of Cauliflower-Cilantro Oil $14.00  
Corn Chowder-Crab Meat Slaw $15.00

ENTREES
Prosciutto Stuffed Chicken Breast-Spinach-Goat Cheese-Wild Mushroom Risotto-Grilled Asparagus-Rosemary Butter Glaze $46.00  
Thyme Roasted French Cut Chicken Breast-Champagne Risotto-Asparagus Ragout-Morel Mushroom Cream Sauce $47.00  
Seared Airline Chicken Breast-Sweet Plantain Cake-Spicy Piquillo Pepper Coulis-Haricot Verts $46.00  
Braised Pork Chop-Boniato Cake-Roasted Pineapple Glaze $48.00  
Roasted Corvina-Green Pea Puree-Yellow Patty Pan Squash-Baby Carrots $49.00  
Whiskey Honey Mustard Atlantic Salmon-Forbidden Rice-Vegetables-Grapefruit-Pink Peppercorn Gastrique $48.00  
Sautéed Chilean Seabass-Meyer Lemon & Ricotta Ravioli-Green Asparagus-Vanilla Butter Sauce $67.00  
Seafood Trio-Black Sesame Crusted Salmon-Jumbo Shrimp-Scallop-Chayote-Fennel Citrus Escabeche-Peruvian Potatoes $70.00  
Blackened Snapper-Coconut Curry Sauce-Creole Rice-Grilled Asparagus-Sweet Plantains $51.00  
Braised Beef Short Ribs-Yukon Rosemary Mashed Potatoes-Wild Mushroom Medley $67.00  
Grilled Filet of Beef-Mushroom Puree-Pomme Gratin-Baby Carrots $70.00  
Sautéed Beef Tenderloin-Jumbo Shrimp-Mushroom Polenta Cake-Baby Vegetables-Sauce Perigueux $70.00  
Braised Beef Short Ribs-Pan Seared Jumbo Lump Crab Cake-Truffle Potatoes-Garlic Wilted Spinach-Port Wine Reduction $68.00

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

Mango Mousse Paleta-Passion Fruit-Chocolate Chantilly
$17.00

Apricot Almond Tart-Honey Thyme Cream
$17.00

Caramel Flan Paleta-Mango Tartare
$17.00

Chocolate Mousse Temptation
$17.00

Gianduja Cream-Flourless Chocolate Cake
$17.00

Red Berry Custard Brûlée Tart
$17.00

Rum Baba-Fruit Berry Compote
$17.00

Tropical Pavlova
$17.00

Dessert Center Pieces
Chef’s Choice of Assorted Mini Desserts on Stands in Center of Tables
20 Desserts per table of 10 People
$22.00 per person

Pricing Based on Three Course Meal
10 Guest Minimum
WELCOME DRINKS

SIGNATURE COCKTAILS $16.00 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**
Mango Puree / Lime / Mint
HOSTED BAR UNLIMITED SERVICE

**CALL**

Russian Standard Vodka, Vincent Van Gogh Gin, Papa’s Pilar Blonde 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

<table>
<thead>
<tr>
<th>Time</th>
<th>Price per guest</th>
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<tbody>
<tr>
<td>ONE HOUR</td>
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<tr>
<td>FOUR HOURS</td>
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**PREMIUM**

Grey Goose Vodka, Bombay Sapphire Gin, Papa’s Pilar Dark 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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<th>Price per guest</th>
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BEER & WINE

Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

Portillo Cabernet Sauvignon, Chardonnay, Malbec & Sauvignon Blanc

<table>
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<td>ONE HOUR</td>
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HOSTED BAR CHARGED ON CONSUMPTION

<table>
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<tr>
<th>Beer Type</th>
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<td>Domestic Beer</td>
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<tr>
<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**

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<tr>
<td>Mixed Drinks</td>
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<td>Martinis</td>
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<tr>
<td>Wine</td>
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<td>Sparkling Wine</td>
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**PREMIUM**

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<tr>
<td>Wine</td>
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<tr>
<td>Champagne</td>
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$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 $71

Frescobaldi Pomino Bianco, Stylish Blend of Chardonnay & Pinot Bianco, from One of Tuscany’s Greatest White Wine Growing Areas $68

Frescobaldi Chianti Castiglioni, Soft, Pleasantly Fruity Wine Noted for its Strong and Well Defined Personality $65

Frescobaldi Terre More, Careful Blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah, Rich, Intense Wine that is Modern in Style $68

Il Poggione Brancato Rosé, Excellent Aperitif, Floral Flavors, Red Fruits & Spices $65

**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 $58

Bodega Ontanon Ecologico, Tempranillo, Notes of Ripe Raspberry & Strawberry with a Touch of Spice, Soft, Smooth and Well Balanced $65

Bodega Ontanon Clarete, Traditional Style Rosé from Rioja, Delicate notes of Meyer Lemon & Ruby Grapefruit with a Hint of Mandarin Blossoms $58

**New World, Top Latin America Vineyards**

Uco Valley Antigal Uno, Sauvignon Blanc, Argentina, Lime, Green Apple, Passion Fruit and Peach Notes $62

Casa Blanca Valley Ritual, Chardonnay, Chile, Aromas of Quince, Apple and Hazelnut, Subtle Oak, Elegant and Creamy $69

Maipo Valley Primus, Cabernet Sauvignon, Chile, Aromas of Berries and Cherry, Intense and Balanced with Silky Texture & Fine Tanins $68

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 $58

**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 $150

Champagne, Taittinger, Champagne NV $140