

PIER SIXTY-SIX

HOTEL & MARINA

BREAKFAST

Pier Sixty -Six Continental Breakfast

freshly squeezed orange, pineapple and cranberry juice cocktail
market fresh fruits and berries
croissants and danish served with preserves and butter
assorted bagels with plain and herb cream cheese
brewed coffee, decaffeinated coffee and assorted herbal teas

Marina Breakfast Buffet

freshly squeezed orange, pineapple and cranberry juice
market fresh fruits and berries
individual assorted yogurts
fruit infused muffins, danish and assorted
bagels with preserves, butter and cream cheese
scrambled eggs with fine herbs
breakfast potatoes
smoked bacon and turkey sausage links
brewed coffee, decaffeinated coffee and assorted herbal teas

Omelet Station

your choice of omelet prepared to order by a chef
with bountiful array of toppings:
ham, onions, peppers, cheddar cheese
tomato, mushroom and spinach

one chef required per thirty-five (35) persons

Food guarantees must match meeting room set

BREAKFAST

Pelican Plated Breakfast

freshly squeezed orange juice
basket of breakfast breads on each table

select one:

scrambled eggs with fine herbs
assorted seasonal vegetable frittata with havarti cheese

smoked bacon *or* turkey sausage links
breakfast potatoes and grilled tomato
brewed coffee, decaffeinated coffee and assorted herbal teas

ENHANCEMENTS

yogurt parfaits with granola
assorted dry cereal
individual Greek yogurts
buttermilk pancakes with maple syrup
cinnamon french toast with maple syrup
oatmeal with brown sugar and banana
brulee
hard boiled eggs

Sandwiches:

egg, ham and American cheese english muffin sandwich
egg, smoked bacon and cheddar cheese on croissant
egg and jack cheese burrito
egg, chorizo and queso fresco burrito

Food guarantees must match meeting room set

BREAK PACKAGES

AM

Ready for Competition

power bars, granola bars, trail mix
whole fruit
assorted energy drinks
regular and decaffeinated coffee

Rejuvenation

orange juice or carrot juice with ginger
Greek yogurt with berries, granola and almond milk
Norwegian smoked salmon tortilla espanola
regular and decaffeinated coffee

Mariners

breakfast breads and assorted pastries
brewed coffee, decaffeinated coffee and assorted herbal teas

Create Your Own Trail Mix

assorted dried nuts, raisins, chocolate chips, m&ms, wasabi peas, pretzels and dried
fruits
regular and decaffeinated coffee

Smoothie & Parfait Break

green garden juice, strawberry smoothies, local honey yogurt parfait, mixed
berries, dried fruits and assorted seeds

BREAK PACKAGES

All Day Beverages

8 hour Package

Regular and decaffeinated coffee and herbal tea
soft drinks and bottled water
Replenished throughout the day

Food guarantees must match meeting room set

BREAK PACKAGES

PM

Sweet & Salty

hot salted pretzels
with cheese fondue and assorted imported mustards
double fudge chocolate brownies
regular and decaffeinated coffee, soft drinks and mineral water

Pier Top

assorted house baked cookies and brownies
brewed coffee, decaffeinated coffee, assorted herbal teas
mineral water and assorted soft drinks

Pelican

tortilla chips with roasted tomato salsa, guacamole, and sour cream
brewed coffee, decaffeinated coffee, assorted herbal teas,
mineral water and assorted soft drinks

Peanut Butter Station

assorted sliced bread including gluten free, banana compote, Nutella, honey,
goat cheese, bacon and grape jelly
chocolate milk and mineral water
Brewed coffee, decaffeinated coffee, assorted herbal teas

Ala Carte

Beverages

assorted soft drinks
bottled mineral water
regular and decaffeinated Lavazza coffee
assorted flavored Red Bull
coconut water
herbal selection of hot teas
starbucks frappuccinos
fresh fruit smoothie

Small Bites

house baked assorted scones with mascarpone crème
assorted mini Italian biscotti
seasonal fresh fruits and berries
assorted danish and muffins
whole fresh fruit
assorted energy, power bars and granola bars
assorted freshly baked cookies
fresh baked fudge brownies
individual bags of potato chips, Smart Food popcorn
and pretzels
Food guarantees must match meeting room set

LUNCH

Buffet

All Buffets Include Iced Tea, Coffee & Tea

Las Olas Deli

chef's soup of the day

roasted vegetable pasta salad
tossed valley greens with assorted toppings and balsamic vinaigrette
couscous with fresh herbs, orange segments, raisins and pistachios
potato salad with stone ground mustard and crumbled bacon

selection of gourmet sandwiches
[sandwiches are served in individual portions]
Italian cured meats, provolone cheese, pepperoncini on olive spread, focaccia
roasted turkey, Swiss cheese, dijonnaise, crisp lettuce on croissant
roast beef, cheddar, caramelized onions, horseradish cream on kaiser roll
roasted vegetable wrap, portobello, red and yellow peppers on cipollini

potato chips
pastry chef's choice of desserts

Island Buffet

chayote and jicama salad with toasted cumin and cilantro vinaigrette
iceberg lettuce with avocado mango relish
hearts of palm escabèche

jerk spiced chicken with pineapple chutney
chef's catch of the day with creole tomato broth
grilled skirt steak with chimichurri

"conгри" rice and black beans
seasonal roasted vegetables

pastry chef's choice of desserts

Food guarantees must match meeting room set

LUNCH

Buffet

All Buffets Include Iced Tea, Coffee & Tea

Trip to Tuscany

hearts of romaine lettuce, herbed croutons, parmigiano-reggiano cheese with classic caesar dressing

tomato, red onion and pickled onion salad

fresh mozzarella, herb vinaigrette

tuscan roasted vegetable salad

baked deconstructed chicken saltimbocca

chef's catch piccata style

rigatoni with meat ragu

fried eggplant with san marzano tomato sauce

garlic bread

pastry chef's choice of italian desserts

Southern BBQ Lunch Buffet

jalapeno and bacon corn bread

cajun potato salad with remoulade dressing

red cabbage slaw with apple cider vinaigrette

mixed baby greens, cucumbers, cherry tomatoes and shaved carrots with

chipotle ranch and balsamic vinaigrette

bone in fried chicken with lemon aioli

BBQ roasted pulled pork with mini brioche rolls

blackened corvina with key lime butter sauce

creole style rice

roasted seasonal vegetables

warm bread pudding with bourbon crème anglaise

mini pecan tarts

Food guarantees must match meeting room set

LUNCH

Buffet

All Buffets Include Iced Tea, Coffee & Tea

BBQ menu

Salads

mixed baby greens with assorted toppings
ranch dressing and citrus vinaigrette
red bliss potato salad with whole grain mustard aioli
tropical coleslaw

Entrees

hamburgers and cheeseburgers
BBQ grilled chicken
mahi mahi with fresh fruit salsa
french fried potatoes
roasted seasonal vegetables

Dessert

key lime tarts
double chocolate brownies
assorted cookies
coffee, decaffeinated coffee, and our fine selection of teas

Food guarantees must match meeting room set

LUNCH

Plated

*All Plated Lunches Include Soup/Salad, Entrée & Dessert
Iced Tea, Coffee & Tea*

Soup & Salads please select one

Soup

tomato bisque with grilled cheese crouton
roasted butternut squash with toasted coconut
cream of cauliflower and potato with diced vegetables

Salad

Florida greens

mixed berries, lemon yogurt, granola, cherry tomatoes and queso fresco
with honey cider vinaigrette

rocket lettuce and spinach

candied pecans, gorgonzola cheese, bacon and grilled onion with citrus vinaigrette

iceberg wedge

cucumber, feta cheese, roasted tomatoes, raisins and quinoa with apple cider
vinaigrette

tossed greens

marinated black figs, shaved prosciutto and manchego cheese
with roasted shallot vinaigrette

classic caesar

hearts of romaine with herbed croutons, parmigiano-reggiano cheese
and caesar dressing

hand picked florida greens

cucumber, tomato, crispy shallot and diced mango with key lime dressing

Entrees

please select one

adobo marinated chicken breast

malbec demi
ripe plantain, sweet potato and chorizo hash

coriander dusted chicken breast

tomato and melted leek fondue
roasted vegetable couscous

tandori spiced chicken breast

ginger masala sauce
curry couscous risotto and seasonal vegetables

herb crusted chicken breast

Food guarantees must match meeting room set

garlic pesto sauce
truffle whipped potatoes and seasonal vegetables

catch of the day

lemon beurre blanc
smashed red bliss potato, roasted tomato and asparagus

pan seared salmon

char grilled tomato coulis
conгри rice and seasonal vegetables

black peppercorn crusted bistro steak

cabernet reduction
garlic whipped potatoes and roasted seasonal vegetables

grilled skirt steak

criolla relish and chimichurri
cajun steak fries and brocolini

penne all' arrabiata

pancetta, spicy pomodoro sauce, basil and shaved parmesan cheese

three cheese cannelloni

diced roma tomatoes and pesto cream sauce

Entrée Salads

hoisin glazed chicken breast

chilled soba noodle salad, shaved vegetables, toasted cashews and fried wontons
with sesame ginger dressing

adobo grilled chicken breast

mixed baby greens, grilled corn, tomatoes, queso fresco and fire roasted peppers
with chipotle vinaigrette

Desserts

please select one

key lime tart with oreo crust
Pier Sixty-Six tiramisu cake with coffee streusels
opera cake with local berries
carrot cake with candied pecans
fresh fruit tart with vanilla pastry cream
chocolate mousse cake with raspberry sauce
vanilla flan with dulce de leche cream
gluten free chocolate cake with local berries
Food guarantees must match meeting room set

LUNCH

Boxed

Box Lunch

includes:

pasta salad, chips, whole fruit and cookie
soft drink or bottled water
plastic ware and napkins

selection of one sandwich

black pepper crusted shaved roast beef

cheddar cheese, tomato and horseradish mayo

turkey club wrap

mayo, lettuce, tomato and bacon

grilled mediterranean vegetable sandwich

marinated tomatoes and buffalo mozzarella, arugula, roasted peppers and grilled mushrooms

Food guarantees must match meeting room set

Reception Display

Cold

cheese presentation

assorted domestic & imported cheeses
artisan breads and crackers
gourmet nuts and dried fruits

seasonal vegetables and dipping sauces

asparagus, green beans, carrots, zucchini, grape tomatoes
yellow squash, radish, celery and cucumber
lemon-dill crème fraiche and roquefort crème

japanese sushi

[based on five pieces per person]
nigiri sushi: tuna, salmon, whitefish, shrimp or tako
maki sushi: varieties of rolled sushi
sashimi: selections of the finest sashimi grade fish
all displays served with soy sauce,
wasabi mustard, pickled ginger and chopsticks

Vegetarian Antipasto

Tzatziki dip, Hummus, Turkish Tabbouleh, Grilled Local Vegetables, Feta cheese, Garlic and lemon Mushrooms, Olive tapenade, Curry Couscous Salad

Classic Antipasto

eggplant, garlic lemon mushrooms, grilled bell peppers in escabeche
pepper crusted capicola, marinated mortadella, salami, orange zest marinated olives
and assorted cheese

ultimate raw bar

[please select four]
[based on six pieces per person]
chilled shrimp, lobster, split king crab legs
new zealand mussels, cold water oysters
vodka spiked cocktail sauce, shallot mignonette, key lime mustard sauce
lemon and lime halves
stone crab claws [seasonal] market price

Food guarantees must match meeting room set

Reception Display

baked brie

with raspberry or herb filling and artisanal breads

comfort food

lobster mac and cheese
mini grilled cheese sandwiches with tomato fondue
mini cuban sandwiches
mini meatloaf slider
smoked bacon mashed potato fritter

mini burgers

ground turkey burger with cranberry-onion jam
beef burger, caramelized onions, spicy tomato relish and sliced Vermont cheddar
garden vegetable burger with boursin cream
parmesan-white truffle french fries

Southern Station

shrimp quesadillas with mozzarella and cheddar cheese with chipotle aioli
dirty rice with andouille sausage and blue crab
cajun pork meatballs with fire roasted peppers and onions
silver dollar rolls
boneless fried chicken bites with remoulade sauce

Mediterranean Station

spinach wrapped in phyllo dough
dolma- stuffed grape leaves filled with rice and spices
curried lamb meatballs
grilled naan bread
tzatziki dip

mini grilled cheese station

based on three pieces per person

tender braised short rib
with pepper jack and American cheeses, caramelized onions on sour dough
roasted BBQ pulled pork
with Swiss and aged cheddar and sliced pickles on cuban bread
roasted mushroom and onion
with truffle boursin spread and havarti cheese on rustic italian
parmesan fries

Food guarantees must match meeting room set

Action Stations

All Action Stations Require a Chef

fish taco station

whole grilled filets of mahi mahi
pico de gayo, pickled red onions, shaved iceberg, mango sour cream
queso fresco and warm flour tortillas

salmon lettuce wrap station

chef carved whole filets of hoisin glazed salmon
leaf lettuce, spiced cashews, jicama kimchee and tropical fruit relish
lemongrass and ginger scented jasmine rice

Italian station

cold antipasto display of assorted cured meats, marinated olives,
feta cheese, tomato tapenade, grilled artichokes and rustic croutons
rustic breads

made to order:

penne ala vodka
and
cheese tortellini with putanesca
assorted toppings: grilled chicken, italian sausage,
roasted vegetable ratatouille, asiago and parmesan cheese

sauteed prawns

[based on three pieces per person]

tiger prawns marinated in authentic flavors sautéed to order
thai: marinade of red curry and coconut milk with lemon grass jasmine rice
italian: marinade of garlic and fresh herbs with orzo
mexican: marinade of chipotle, tomato and cilantro with tamales

asian noodle

Rice noodles with tofu, beansprouts, egg, basil, peanuts, classic thai style sweet
sauce
Soba noodles with kung pao chicken, carrots, sweet pepper, scallions, spicy brown
sauce

Food guarantees must match meeting room set

CARVERIES

whole roasted maple glazed turkey breast

[serves 30]

whole tenderloin of beef

[serves 20]

whole pork loin porchetta

[serves 25]

whole salt crusted baked grouper

[serves 40]

whole rib eye of beef

[serves 45]

add starch and vegetable to carving station

accompanied by appropriate accoutrements, including silver dollar rolls and
assorted spreads and condiments

Food guarantees must match meeting room set

Hors D'oeuvres

Cold

we recommend six pieces per person per hour

cherry tomato with mozzarella and balsamic drizzle
buffalo mozzarella skewered with prosciutto and olives
white bean spread with cumin and garlic on ciabatta bread
mushroom and ricotta on herb toast
quinoa tabbouleh with feta cheese and lemon herb dressing
spicy bombay chicken salad in cilantro phyllo cup
tropical crab salad on endive leaf
ahi tuna seared-rare with daikon sprouts
spicy lemon grass tuna tartar
smoked salmon with lemon-dill cream cheese and tobiko caviar
mexican shrimp ceviche
skirt steak in endive with chimichurri sauce

Hot

creamy artichoke and spinach tapenade baked on ciabata crostini
thai style spring roll with kung po sauce
spinach and feta cheese spanakopita with hummus dip
wild mushroom empanada with cilantro aioli
coconut chicken with mango chutney
kalamata olive and goat cheese tart with fig jam
braised short ribs skewer wrapped in bacon with black peppercorn sauce
truffle potato croquetes with chipotle cream sauce
caribbean jerk chicken empanada with pineapple salsa
beef or chicken wellington with natural au jus
coconut shrimp skewer with sweet and ginger sauce
prosciutto and basil wrapped prawns
beef empanada with black bean salsa
mini crab cakes with Jalapeno Aioli
bay scallop skewer with smoked bacon
gulf shrimp and saffron risotto fritter with citrus crème
roasted baby lamb chop with tarragon-mint mustard

4 Dozen Minimum on all Canapes

Food guarantees must match meeting room set

**Dinner
Plated**

*All Plated Dinners Include Soup/Salad, Entrée & Dessert
Coffee & Tea*

Appetizers

garlic shrimp on herb cheese risotto

stewed tomatoes and crushed olives

coriander dusted diver sea scallops

creamy polenta with braised artichoke and leek ragout

duck confit on cranberry french toast

pancetta crisp and fig jam

penne ala vodka

san marzano tomatoes, smoked bacon and fresh basil

spicy grilled pork belly on steam bun

jicama slaw, s&s pickles and hoisin sauce

cabernet braised boneless short rib

wild mushroom risotto, fried shallots and natural jus

Soup & Salads

please select one soup or salad

cream of butternut squash

sweet coconut

lobster bisque

truffle essence

cream of cauliflower and potato

with diced vegetables

rocket lettuce and spinach

candied pecans, gorgonzola cheese, bacon, grilled onion with citrus vinaigrette

iceberg wedge

cucumber, feta cheese, roasted tomatoes, raisins, quinoa with apple cider vinaigrette

field greens salad

hand picked crab and avocado

with citrus vinaigrette and cracker flats

frisee & arugula

fuji apples, green beans, roquefort cheese

and cinnamon pecans

champagne vinaigrette

Food guarantees must match meeting room set

Entrees

herb roasted chicken breast

red wine reduction

caribbean spiced breast of chicken

mango and pineapple chutney

cajun seared chicken breast

key lime sauce

three cheese cannelloni and scampi style shrimp

diced roma tomatoes and pesto cream sauce

char grilled filet of beef

roasted shallot truffle jus

new york strip steak

portobello mushrooms and our house made steak sauce

pan roasted black grouper

orange hoisin and glaze

pan seared chillean seabass

organic tomato and saffron broth

local seasonal catch

florida keys mahi mahi

key lime beurre blanc

pan seared salmon

char grilled tomato coulis

cold water twin lobster tails

tarragon butter sauce

market price

Dual Plates

select one chicken and one fish from above

new york strip steak and one of the fish from above

petite filet of beef and one of the fish from above

add chillean sea bass to one of the above add

petite filet of beef and one lobster tail

please select one starch

roasted garlic smashed potatoes

conгри rice

ginger scented jasmine rice

herb cheese risotto

vegetable couscous risotto style

cheese potato gratin

sweet potato and sweet plantain hash with chorizo

sweet pepper polenta

all entrees come with:

chef's selection of seasonal vegetables

Food guarantees must match meeting room set

Desserts

please choose one from below

- key lime tart with oreo crust
- Pier Sixty-Six tiramisu cake with coffee streusels
- opera cake with local berries
- carrot cake with candied pecans
- fresh fruit tart with vanilla pastry cream
- chocolate mousse cake with raspberry sauce
- vanilla flan with dulce de leche cream
- gluten free chocolate cake with local berries

Food guarantees must match meeting room set

**Dinner Buffet
salad bar**

fresh seasonal greens

assorted toppings: boiled egg, bacon bits, tomatoes, cucumber, carrots, dried cranberries, crumbled blue cheese, cheddar cheese and chick peas
with chipolte ranch and balsamic vinaigrette

roasted corn and black bean salad

red onion, bell peppers and smoked tomato vinaigrette

**pan roasted corvine with tomato creole sauce
peppercorn grilled bistro steak with chimichurri**

**fried yucca with sweet pepper escabeche
roasted seasonal vegetables**

Chef's selection of miniature pastries

Dinner Buffet

Orzo salad

roasted tomatoes, feta cheese, petite crudités with basil vinaigrette

mixed baby greens

lychee, mangos, spiced cashews, toasted coconut with citrus dressing

tropical jicama and cabbage salad

pineapple, shaved carrots and bell peppers with passion fruit vinaigrette

petite filet mignon of beef with truffle mushroom sauce

lemon crusted black grouper with tarragon butter sauce

mojo marinated chicken breast with garlic cream sauce

roasted garlic whipped potatoes with Swiss cheese gratin

roasted seasonal vegetables

chef's selection of miniature pastries

Food guarantees must match meeting room set

Bar Packages

All Bar Packages Require a Bartender

Open Bar by the hour

charges will be calculated based on a guaranteed number of people

Consumption Bar

bars are inventoried at the conclusion of your event

charges will be based on actual amount consumed

charges for bottled wine will be based on opened bottles

soft drinks

bottled mineral water

domestic beer

imported beer

House: red & white

House: red & white

House: champagne

House: champagne

premium liquor

deluxe liquor

Bar Packages

All Bar Packages Require A Bartender

Cash Bar

they will be distributed by the client

tickets are redeemed at bars for corresponding drinks

cash bar pricing is inclusive of tax and service charge

Food guarantees must match meeting room set