

TRUMP
International
BEACH RESORT

2019 HOLIDAY MENUS



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Celebrate the Holidays with Us

Our chefs have created an eclectic array of gourmet specialties combined with classic seasonal favorites

At Trump International Beach Resort 'Creating a World of Difference' is not only a credo, but our promise to you.

On behalf of our professional catering sales, award winning culinary and service teams, we look forward to assisting you with every aspect of your planning needs during this holiday season.

We invite you to enter a world of spectacular, unique and inventive cuisine. Where creating memorable dining experiences is our passion...from superbly prepared dishes, strikingly presented, and served by the best team in the area.

Let's Start with a Cocktail!

Bring in the Holiday Season with one of our complimentary Signature Cocktails upon your arrival:

Please select 1

Candy Cane Cooler

Eggnogtini

The Grinch

Holiday Mojito

Pear Vanilla Sparkler

Peppermint White Christmas

Pumpkin Pie Martini

Raspberry Pomegranate Champagne

The Snowball

Spicy Gingerman

Spiked Apple Cider

Sugar Plum Rouge

2 A 22% taxable service charge and a 9% sales tax will be applied to all food and beverage

*Requires One (1) Chef for Every 50 Guests

**One (1) Per 75 Guests Required - Bartender Fee \$150.00



Tier 1 Cocktail Reception Menu

Three Hour Reception

Please **select four** specialty hors d'oeuvres, based on one (1) hour of service

Cold Selections

Brie and Green Apple Butter on Wheat Toast with toasted Almonds
Curried Chicken Salad and Goat Cheese Spread on Spiced Bread
Heirloom Tomato Bruschetta on Tuscan Crusts
Salmon Gravlax with Tzatziki and Caviar on Pita Rounds
Smoked Beef Tenderloin on Mini Blue Cheese Biscuits

Hot Selections

Beijing Vegetarian Spring Rolls, Sweet Chili-Garlic Sauce
Chicken Quesadillas with Black Beans and Avocado Crema
Lemon Herb Chicken Satay, Mornay Fondue
Mushroom Empanada, Salsa Ajo
Slider Burgers with Cheddar and Pickles, Molasses BBQ Sauce

ONE ACTION STATION

Based on two (2) hours of service - **select one**

***Apple Molasses Turkey**

Brined with apple, molasses and bourbon and slow roasted, carved to order
Served with clementine-cranberry sauce & Traditional Stuffing

or

***Paella Station**

Shrimp, pulled Chicken, Chorizo, Clams, Cilantro, Sweet Peppers, Garlic, Tomatoes, Green Olives, Peas
and Saffron Rice slow cooked in a light Chicken Broth with a touch of White Wine

or

***Carved to Order Cherry & Clove Glazed Ham**

Natural au jus & Buttermilk biscuits

\$40++ Per Person

Compliment this Menu with one of our Bar Packages listed on page 7

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**One (1) Per 75 Guests Required - Bartender Fee \$150.00



Tier 2 Cocktail Reception Menu

Three Hour Reception

Please **select six** specialty hors d'oeuvres, based on one (1) hour of service

Cold Selections

Brie and Green Apple Butter on Wheat Toast with toasted Almonds
Curried Chicken Salad and Goat Cheese Spread on Spiced Bread
Heirloom Tomato Bruschetta on Tuscan Crusts
Salmon Gravlax with Tzatziki and Caviar on Pita Rounds
Smoked Beef Tenderloin on Mini Blue Cheese Biscuits

Hot Selections

Beijing Vegetarian Spring Rolls, Sweet Chili-Garlic Sauce
Chicken Quesadillas with Black Beans and Avocado Crema
Lemon Herb Chicken Satay, Mornay Fondue
Mushroom Empanada, Salsa Ajo
Slider Burgers with Cheddar and Pickles, Molasses BBQ Sauce

Action Stations

Based on two (2) hours of service - **select three**

***Gourmet Turkey Tetrazini**

Slow roasted turkey breast sauteed to order with your choice of Penne pasta or pumpkin ravioli in our sage-nutmeg alfredo sauce with garnishes of Red & green peppers, onions, mushrooms, garlic, broccolini, heirloom tomatoes, green peas, applewood bacon, olives and shaved parmesan complimented by classic garlic bread

***Prime Rib Stroganoff**

Herb and spice crusted prime rib of beef slow roasted, sliced thin and served over egg noodles tossed with wild mushrooms a touch of marsala wine, fresh dill, pearl onions and a light sour cream sauce

***Apple Bourbon Glazed Ham**

Country smoked ham glazed for hours with our apple cider & Kentucky bourbon 'Santa Glaze' served with cheddar-jalapeno cornbread & mini French rolls

***Miami Tacos al Pastor**

Roast pork vieja & skirt steak carne machada with toppings of queso fresco, cabbage slaw, chili crema, fresh guacamole, jalapenos, cilantro tomato salsa, mango pineapple salsa served with slow cooked black beans

\$65++ Per Person

Compliment this Menu with one of our Bar Packages listed on page 7



Holiday Plated Dinner Menu

Five Hour Reception

Please **select four** specialty hors d'oeuvres, based on one (1) hour of service

Cold Selections

'Bella' Hummus on grilled Pita with marinated Olive Salad
Curried Chicken Salad and Goat Cheese Spread on Spiced Bread
Lobster 'Tostada', Salsa de Pina, Queso Blanco and Chipotle Crema
Lump Crab, Avocado and Chili Crema on Plantain Chips
Roasted Red Bliss Potato with Porcini and Truffle Crème Fraîche
Tuna Tartar tossed in Sweet Chili Aioli on Sesame Flatbreads
Salmon Gravlax with Tzatziki and Caviar on Pita Rounds
Serrano and Melon with Sherry Pipette
Smoked Beef Tenderloin on Mini Blue Cheese Biscuits
Smoked Salmon Mousse Cones with Cucumber Salsa

Hot Selections

Beijing Vegetarian Spring Rolls, Sweet Chili-Garlic Sauce
Chimichurri Beef Skewer, Salsa Rosado
Conch Fritter, Key Lime Mayo
Cornmeal crusted Shrimp, Jalapeño Tartar Sauce
Lemon Herb Chicken Satay, Mornay Fondue
Mini Pastrami on Marble Rye with Thousand Island Slaw
Mushroom Empanada, Salsa Ajo
Pan Cubano pressed with Swiss, Pork and Mustard
Pan seared Maryland Crab Cake, Citrus Aioli
Pork Shumei, XO sauce
Slider Burgers with Cheddar and Pickles, Molasses BBQ Sauce

Three Course Plated Dinner

Salads - select one

Beet Salad of baby arugula, California goat cheese, roasted pistachios, red wine-beet vinaigrette
Baby Spinach garnished with black walnuts, black berries, applewood bacon and a fig dressing
Tomato & Buffalo mozzarella with wood herb pesto, pignolas, baby lettuces and a drizzle of aged balsamic
Santa Claus Melon with spiced arugula, fire roasted pecans and a verjus vinaigrette
Cranberry Butter leaf salad with baby tomatoes, cucumbers and Florida orange & cranberry vinaigrette
Caesar romaine salad with our creamy garlic dressing with croutons and crumbled

Assorted gourmet rolls and sweet butter

Main Course - select one

Roast Turkey Dinner

Served with cornbread stuffing, green bean casserole, cranberry dressing
Sweet potatoes and sage giblet gravy

Rosemary Prime Rib

Over horseradish mashed potatoes, baby vegetables, crispy onions and natural jus

Brown Sugar Country Ham

Pineapple and brown sugar glazed and served with candied yams, mustard greens and honey carrots

Miami Style

"Churrasco" Argentine skirt steak drunken in chimichurri over plantain tostones
Mojo yuca and a tomato-onion ensalada

Pink Pepper Grouper

Pan seared and complimented with organic wild rice & wheat berries
A sauté of winter squash and Florida orange butter sauce

Sweet Inspirations - select one

Chocolate peppermint torte
Cinnamon roll bread pudding trifle
Pumpkin cheesecake
Flourless Chocolate, blackberry preserves and cinnamon crème fraiche
Clafoutis, mixed berries and light biscuit topping

Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Teas

\$80++ Per Person

5 A 22% taxable service charge and a 9% sales tax will be applied to all food and beverage

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**One (1) Per 75 Guests Required - Bartender Fee \$150.00



Holiday Buffet Dinner Menu

Five Hour Reception

Please **select six** specialty hors d'oeuvres, based on one (1) hour of service

Cold Selections

'Bella' Hummus on grilled Pita with marinated Olive Salad
Curried Chicken Salad and Goat Cheese Spread on Spiced Bread
Lobster 'Tostada', Salsa de Pina, Queso Blanco, Chipotle Crema
Lump Crab, Avocado and Chili Crema on Plantain Chips
Roasted Red Bliss Potato with Porcini and Truffle Crème Fraîche
Tuna Tartar tossed in Sweet Chili Aioli on Sesame Flatbreads
Salmon Gravlax with Tzatziki and Caviar on Pita Rounds
Serrano and Melon with Sherry Pipette
Smoked Beef Tenderloin on Mini Blue Cheese Biscuits
Smoked Salmon Mousse Cones with Cucumber Salsa

Hot Selections

Beijing Vegetarian Spring Rolls, Sweet Chili-Garlic Sauce
Chimichurri Beef Skewer, Salsa Rosado
Conch Fritter, Key Lime Mayo
Cornmeal crusted Shrimp, Jalapeño Tartar Sauce
Lemon Herb Chicken Satay, Mornay Fondue
Mini Pastrami on Marble Rye with Thousand Island Slaw
Mushroom Empanada, Salsa Ajo
Pan Cubano pressed with Swiss, Pork and Mustard
Pan seared Maryland Crab Cake, Citrus Aioli
Pork Shumei, XO sauce
Slider Burgers with Cheddar and Pickles, Molasses BBQ Sauce

Buffet

Assorted gourmet rolls and sweet butter

Salads - select two

Spinach salad with apples, goat cheese and candied almonds
Radicchio salad with fennel
Crunchy green beans, radish, walnut & goat cheese
Pomegranate hazelnut holiday salad with maple bacon dressing
Baby winter greens with assorted condiments and our homemade dressings
Tomato, cucumber and Roquefort salad with verjus vinaigrette
Rosemary marinated artichokes with roasted peppers
Calabaza pumpkin salad with cranberries and pecan
Potato salad with sausage
Wood herbed tortellini salad
Serrano ham & candied Santa Claus melon

Entrees - select two

*Traditional Roasted Turkey with sage giblet gravy
*Cuban Mojo Pork
*Herb Crusted Prime Rib
*Champagne baked Ham
*Churrasco Flank Steak with chimichurri
*Seafood Bouillabaise in a white wine saffron broth
*Haitian creole smothered redfish with sweet plantains
*Shrimp & Crab 'pot pie'

Accompanied by - select two

Golden butter whipped potatoes, Candied Yams, Cornbread Stuffing
Wild Rice Pilaf, Green bean casserole, Congri-black beans and rice, Sauté of winter squash or Yuca fries
and
Chefs Selection of Seasonal Vegetables

"Sweet memories"

A scrumptious display of specialty desserts including
German chocolate cakes, Southern red velvet cupcakes, mini napoleons of fresh berries, baby croquenbouche

Freshly Brewed Regular and Decaffeinated Coffee and an Assortment of Teas

\$95++ Per Person

Compliment this Menu with one of our Bar Packages listed on page 7

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Enhance Your Holiday Package with one of our Open Bars

**** Hosted Hourly Receptions** (Per person)

	Deluxe	Premium
Three Hours	\$ 32.00	\$ 45.00
Four Hours	\$ 42.00	\$ 55.00
Five Hours	\$ 52.00	\$ 65.00

All offerings include:

A complimentary Cocktail upon arrival & Sparkling Cider Sangria Toast

Décor package includes:

Various Table Sizes & Stylish Silver Chairs
Silver Pin-tuck Floor Length Linens & Ivory Cloth Napkins
(4) Votive candles per table
Printed Menus for your Plated Dinner & Table Numbers
Dance Floor & Riser

Additional Considerations

Reduced valet parking rate of \$8+ per car, paid by individuals or hosted

One (1) Complimentary Guest room for event planner for the night of the event (for events of 100 and over)

Thank you for considering Trump International Beach Resort...we look forward to hosting your event.

