

2019
Mandarin Oriental, Miami
Culinary Presentation

BREAKFAST BUFFET SELECTIONS

All Buffet Breakfasts are served with Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

CONTINENTAL

Fresh Squeezed Orange Juice and Grapefruit Juice

Display of Seasonal Fresh Fruits and Berries

Bakers Selection of Freshly Baked Pastries to include Croissants, Danish and Muffins
Butter, Marmalades, Preserves

Individual Low-fat Organic Fruit Yogurts
Coconut Granola

Assorted Bagels
Plain, Strawberry and Fine Herb Flavored Cream Cheeses

\$33 per guest

RISE and SHINE

Carrot and Orange Juice Blend and Fresh Green Juice

Coconut Tapioca Pudding, Pineapple and Flax Seed
Or
Swiss Style Bircher Muesli

Display of Seasonal Sliced and Whole Fresh Fruit
Individual Low-fat Organic Fruit Yogurt

Popped Pearl Barley, Tomato Confit Frittata
Or
Roasted Pepper, Wild Mushroom and Spinach Egg White Frittata

Oatmeal with Cinnamon, Brown Sugar and Raisins

Carrot and Zucchini Bread
Raisin Bran Muffin
Honey and Preserves

\$40 per guest

Build-Your-Own Avocado Toast Display

Whole Wheat and 7-Grain Breads
Crushed Avocado, Shredded Radish, Goat Cheese, Bacon Pieces, Chopped Egg
Sea Salt, Cracked Black Pepper

\$13 per guest

BREAKFAST BUFFETS, CONTINUED

BUENOS DIAS!

Guava Juice and Pineapple Juice

Seasonal Tropical Fruit Display
Guava and Coconut Granola Parfait
Avocado Smoothie Shots

Breakfast Burrito: Scrambled Eggs, Grilled Sausage, Refried Beans, Cheddar Cheese, Fresh Salsa
Or
8th Street Frittata: Chorizo, Grilled Corn, Potato, Avocado Crema

Assorted Chicken, Cheese and Ham Croquetas
Guava Pastelitos

\$43 per guest

CLASSIC BREAKFAST BUFFET

Fresh Squeezed Orange Juice and Grapefruit Juice
Display of Sliced Seasonal Fresh Fruits
Selection of Tropical Fruit Smoothie Shots

Croissants, Muffins, Danish
Butter, Marmalades and Preserves

Assorted Bagels
Plain, Strawberry and Fine Herb Flavored Cream Cheeses

Assorted Individual Organic Fruit Yogurt
Selection of Cereals with Whole, Low-fat and Skim Milk

Scrambled Eggs

(select one)

Roasted Yukon Gold Breakfast Potatoes
Hash Brown Potatoes

(select one)

Brioche French Toast
Buttermilk Pancakes
Belgian Waffles
Served with Berry Compote and Maple Syrup

(select two)

Crisp Apple Wood Smoked Bacon
Country Link Sausage
Chicken Apple Link Sausage
Vegetarian Sausage

\$48 per guest

BREAKFAST BUFFETS, CONTINUED

BREAKFAST ON THE GO

Presented in an Insulated, Reusable Mandarin Oriental Cooler

Fresh Fruit Salad, Individual Fruit Yogurt, Selection of Bottled Juices

Blueberry Muffin

Choice of:

Bagel with Cream Cheese

or

Breakfast Quiche (Ham, Egg, and Cheese)

To-Go Coffee Station

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

\$32 per guest

SUGGESTED ENHANCEMENTS

Starbucks® Bottled Chilled Coffee Drinks (Frappuccino and Espresso)

\$6 each

Whole Fresh Fruit

\$4 per piece

Individual Build Your Own Trail Mix

\$7 per guest

Protein Bars

\$5 each

Granola Bars

\$5 each

Scrambled Egg, Cheddar Cheese, Bacon, Croissant

\$9 each

BREAKFAST ENHANCEMENTS

Scrambled Eggs	\$5 per guest
White Egg Frittata	\$6 per guest
Popped Barley and Tomato Confit Egg White Frittata	\$6 per guest
Breakfast Potatoes	\$5 per guest
Mexican Chorizo Potato Hash	\$7 per guest
Crisp Apple Wood Bacon, Link Sausage, Chicken Apple Sausage Or Vegetarian Sausage Patties (Select One)	\$7 per guest
Selection of Sliced Meat Charcuterie, Fine Cheeses and Hearth Baked Rolls	\$14 per guest
Selection of Seasonal Fruit Smoothie Shots	\$8 each
Breakfast Panini: Scrambled Egg, American Cheese, Sausage Patty	\$8 per guest
Breakfast Burrito: Scrambled Egg, Grilled Sausage Refried Beans, Cheddar Cheese, Flour Tortilla, Fresh Salsa	\$8 per guest
Breakfast Sandwich: Ham, Egg, Gruyere Cheese	\$8 per guest
Breakfast Quesadilla: Chorizo, Scrambled Egg, Sofrito, Cheese	\$8 per guest
Selection of Cereals with Whole, Low-fat and Skim Milk	\$6 per guest
Assorted Individual Organic Fruit Yogurts	\$6 each
Oatmeal with Cinnamon, Brown Sugar and Raisins	\$6 per guest
Croissant, Scrambled Egg, Brie Cheese, Crisp Apple Wood Smoked Bacon Caramelized Onion and Gruyere Cheese Quiche	\$8 per guest \$8 per guest
Hard Boiled Eggs	\$55 per dozen
Banana Bread	\$5 per guest
Lemon Loaf	\$5 per guest
Cinnamon Rolls	\$6 per guest
Caramelized Pecan Sticky Buns	\$7 per guest
Oak Wood Smoked Atlantic Salmon Station	\$16 per guest
Capers, Boiled Egg, Red Onion, Sliced Tomato	
Yogurt and Granola Station	\$12 per guest
Individual Organic Plain and Fruit Yogurt, House-made Granola Fresh Berries, Dried Cranberries and Honey	
Make Your Own Acai Bowl:	\$18 per person
Acai Pudding, Goji Berries, Toasted Coconut, Fresh Berries Chia Seeds, Toasted Almonds	
Chef's Omelet and Egg Station	\$18 per guest
Dedicated Culinarian required (1 per 40 guests) at \$150 each Egg and Egg Whites Prepared to Order Smoked Salmon, Crispy Apple Wood Smoked Bacon Honey Glazed Ham, Swiss, Mozzarella and Cheddar Cheeses Sautéed Wild Mushrooms, Mixed Bell Peppers, Shallots, Tomatoes, Spinach	
Belgian Waffle Station	\$14 per guest
Dedicated Culinarian required (1 per 40 guests) at \$150 each Chocolate, Blueberry and Traditional Waffles, Fresh Whipped Cream, Maple Syrup	

Whipped Maple Butter, Toasted Almonds, Berry Compote

JUICERA Raw, Organic, Cold Pressed Bottled Juice Display

\$14 per bottle

(select two)

Green Power

Kale, Spinach, Apple, Cucumber, Celery, Lemon

Rooted Beginnings

Beet, Carrot, Ginger, Apple, Lemon

Pineapple X-Press

Pineapple, Apple, Mint

Vegan Corner

\$30 per person

Chia Pudding, Blueberries, Cocoa Nibs

Cinnamon Apple Breakfast Quinoa

Chickpea Pancakes, Caramelized Bananas

Veggie-Tofu Scramble

UNLIMITED BEVERAGE PACKAGES

Includes Assorted Mineral Water, PowerAde®
 Assorted Coca Cola Soft Drinks, TAZO® All Natural Bottled Iced Teas
 Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

Half Day \$20 per guest – *For up to (4) hours of unlimited service in one location*
 Full day \$35 per guest – *For up to (8) hours of unlimited service in one location*
 Each Additional Hour \$4 per guest

SPECIALTY BREAKS

\$23 per guest, Based on 30 Minutes of Continuous Service
 \$18 per guest, Based on 30 Minutes of Continuous Service with purchase of Unlimited Beverage Package
 \$4 per guest for any Additional Hours
 All Breaks Include Assorted Waters, Coca Cola Soft Drinks
 Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

<p>But first ... Coffee Nutella Coffee Cake Vanilla Panna Cotta Chocolate Covered Coffee Beans Chocolate-Coffee Biscotti Cold Brew Coffee</p>	<p>Donut Shop Chocolate Glazed, Vanilla Glazed Donuts Assorted Donut Holes Cronuts Pecan Sticky Buns Chilled Whole and Low-Fat Milk</p>
<p>Healthy Start Smoked Salmon and Chive Quiche Acai and Avocado Shots Tropical Fruit Skewers, Passion Fruit Yogurt Selection of Kind Bars Mango Juice and Papaya Juice</p>	<p>End of the Week Tri-color Tortilla Chips, Jalapeno Cheese, Pico de Gallo Salted Jumbo Pretzel, Spicy Dijon Mustard Pigs in a Blanket, Dipping Sauce Hickory Smoked Potato Chips Truffle and White Cheddar Popcorn</p>
<p>Health Buzz Raisin Bran Muffins Crunchy Roasted Garbanzo Beans Date and Protein Bites Granola Bars Fruit Salad, Citrus Yogurt</p>	<p>The Orient Wonton Chips, Miso and Wasabi Dip Chicken Pot Stickers Japanese Peanuts Green Tea Sesame Cookie Lychee Tapioca Pudding</p>
<p>Tea Time Chef's Selection of Tea Sandwiches Assorted Scones, Devonshire Cream, Preserves Chocolate Profiteroles Raspberry Madeleines Citrus Tart</p>	<p>Cookie Jar Chocolate Chip, Oatmeal Raisin, Vanilla White Chocolate and Macadamia M&M, Triple Chocolate Chilled Whole and Low-Fat Milk</p>
<p>Find Your Trail (Make Your Own) Chocolate Covered Pretzels, Yogurt Covered Raisins Dried Mandarin, Dried Pineapple Toasted Coconut, Dried Pear Roasted Pumpkin Seeds, Kettle Cooked Peanuts, Cocoa Almonds, Salted Almonds, Mini Marshmallows M&M's, Dried Cranberries</p>	

À LA CARTE SELECTIONS

COFFEE BEVERAGES

Gourmet Coffee, Decaffeinated Coffee and Tea Selections	\$95 per gallon
Espresso and Cappuccino Station (\$150 Attendant/2 Hours)	\$7 per cup
Starbucks® Bottled Coffee Drinks (Frappuccino and Espresso)	\$6 each

H2O

Assorted Sparkling and Flat Mineral Waters	\$6 each
Assorted Vitamin® Waters	\$6 each
Green Planet® Bottled Water	\$6 each

BEVERAGES

Assorted Coca Cola Soft Drinks	\$6 each
TAZO® All Natural Bottled Iced Teas	\$6 each
Bottled Juices and Nectars	\$6 each
Fresh Squeezed Orange and Grapefruit Juices	\$20 per quart
Iced Tea or Lemonade	\$50 per gallon
Smoothie Shots: Berry, Exotic Fruit, Melon and Citrus	\$8 per guest
PowerAde®	\$6 each
Red Bull® Energy Drink (Regular and Sugar Free)	\$7 each
JUICERA Raw, Organic, Cold Pressed Bottled Juices	\$14 each

SWEET BITES

Assorted Morning Pastries	\$55 per dozen
Freshly Baked Scones, Devonshire Cream	\$55 per dozen
Assorted Gourmet Cookies	\$55 per dozen
Brownies and Blondies	\$55 per dozen
Assorted Fruit Tarts and Chocolate Tarts	\$55 per dozen
Miniature Cup Cakes	\$55 per dozen
Individual Ice Cream Cups	\$5 each
Tropical Frozen Fruit Bars	\$5 each
Assorted Candy Bars, M&Ms®, Peanut M&Ms, Skittles®	\$4 each
French Macaron	\$55 per dozen

SAVORY BITES

Cheese, Beef or Chicken Empanadas	\$55 per dozen
Ham, Chicken or Cheese Croquetas	\$55 per dozen
Mini Soft Pretzels, Cheese Fondue	\$50 per dozen

SALTY SNACKS

Individually Bagged Snacks: Chips, Pretzels, Nuts, Pop Corn	\$5 per bag
Gourmet Mixed Nuts	\$5 per guest
Individually Bagged Trail Mix	\$5 per bag

HEALTHY SNACKS

Miniature Tea Sandwiches	\$60 per dozen
Assorted Individual Organic Fruit Yogurts	\$5 each
Protein Bars	\$5 each
Granola Bars	\$5 each
Whole Fresh Fruit	\$4 per piece
Sliced Seasonal Fresh Fruit	\$8 per guest
Assorted Dried Fruit	\$8 per guest
Fruit Skewers	\$55 per dozen

PLATED LUNCH SELECTIONS

Plated Lunch Selections served with Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

Three Course Plated Lunch

Pricing Based on Entrée Selection

Served with Freshly Baked Rolls and Butter

Gourmet Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea

Soup or Salad

(select one)

Green Pea Soup, Goats Cheese Emulsion, Mint Oil

Roasted Tomato-Basil Soup

Cream of Corn Soup, Rock Shrimp Relish

Chilled Coconut-Curry Soup, Herb Crab Salad

Watercress and Arugula Salad, Roasted Tomatoes, Pine Nuts, Fennel, Roasted Garlic, Caper Vinaigrette

Roasted Marinated Beet Salad, Baby Arugula, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Caesar Salad, Romaine Lettuce, Parmesan Crostini, Classic Caesar Dressing

Organic Mesclun Greens, Watermelon Radish, Heirloom Carrot, Cucumber, Sesame Vinaigrette

Entree

(select one)

Petit Filet Mignon \$68

Roasted Pearl Onions, Mushrooms, Fingerling Potatoes, Caramelized Red Onion

Beef Sirloin, Pesto Butter \$59

Yukon Gold Potatoes, Fines Herbs, Cheese Ragout

Blackened Mahi Mahi \$58

Beluga Lentil Stew, Roasted Rainbow Carrots

Lemon and Thyme Roasted Chicken Breast \$57

White Bean and Chorizo Stew, Grilled Broccolini

Tandoori Shrimp \$57

Curry Vegetables, Chili Oil, Raita

Pan Seared Atlantic Salmon \$55

Heirloom Cauliflower, Swiss Chard, Ponzu Reduction

Jerk Chicken Chop Chop \$51

Kale, Romaine, Pepitas, Roasted Butternut Squash, Tomato, Avocado, Mustard Grain Vinaigrette

Grilled Carrots \$49

Warm Quinoa Salad, Whipped Tofu, Pickled Onion, Carrot and Ginger Foam

Dessert

(select one)

Key Lime Pie, Raspberries, White Chocolate

New York Cheesecake, Meyer Lemon Jam, Raspberry Coulis

Tres Leches Cake, White Chocolate Cream, Dulce de Leche

Chocolate Flourless Cake, Chocolate Praline Mousse, Passion Fruit Coulis

Seasonal Tarts

Spring

Chocolate Tart, Hazelnut Cake, Candied Hazelnuts

Summer

Lemon Curd and Fresh Berry Tart

Fall

Spiced Pumpkin Tart, Spiced Cream, Gingerbread

Winter

Caramelized Apple Crumble Tart, Five Spice Caramel Sauce

BUFFET LUNCH SELECTIONS

All Buffet Lunch Selections Served with Pre-Set Iced Teas and Tableside Gourmet Coffee, Decaffeinated Coffee and Assorted Tea Service

<p>Latin Flavors</p> <p>Black Bean Soup, Avocado, Corn Relish</p> <p>Watermelon and Tomato Salad, Cotija Cheese Lime Vinaigrette Garbanzo Salad, Chorizo, Roasted Tomato, Arugula Quinoa, Peas, Fava Beans, Green Beans, Fennel Lemon Vinaigrette</p> <p>Flat Iron Steak, Fried Yucca, Chimichurri Grilled Mahi Mahi, Pineapple and Mint Salsa Jerk Chicken, Arroz Verde Grilled Vegetables</p> <p>Arroz Con Leche, Coconut Foam Tropical Fruit Panna Cotta Tres Leches</p> <p>\$66 per guest</p>	<p>Mediterranean Coast</p> <p>Roasted Tomato Soup, Arugula Pesto</p> <p>Caprese Salad, Cillengini Mozzarella, Tomato, Basil, Balsamic Reduction Fusilli Pasta, Grilled Vegetables, Kalamata Olives Herbed Vinaigrette Pearl Barley Salad, Roasted Fennel, Pecorino</p> <p>Lemon-Caper Pan Seared Branzino Couscous Chicken Cacciatore, Roasted Potatoes Four Cheese Ravioli, Mushroom Fondue Grilled Broccolini, Almond and Pistachio Butter</p> <p>Flatbreads and Foccacia</p> <p>Vanilla Bean Panna Cotta, Citrus Confit Cannoli Tiramisu</p> <p>\$68 per guest</p>
<p>Deli Selections</p> <p>Chef's Soup of the Day</p> <p>Baby Potato and Mustard Grain Salad Heirloom Tomatoes, Cucumber, Onion, Diced Watermelon, Feta Mixed Greens, Carrots, Red Peppers, Cucumber Herb Ranch</p> <p>Sliced Cheeses (<i>select three</i>): Cheddar, Havarti, Swiss American, Provolone, Smoked Gouda Proteins (<i>select three</i>): Ham, Turkey, Chicken, Roast Beef Tuna Salad, Prosciutto, Salami, Mortadella White Bread, Wheat Bread, Ciabatta, Pretzel Rolls Dijon Mustard, Herb Mayonnaise, Spicy Mayonnaise</p> <p>Potato Chips</p> <p>Brownies, Blondies and Assorted Cookies</p> <p>\$58 per guest</p>	<p>Chop Sticks</p> <p>Wonton Soup</p> <p>Green Tea Soba Noodle Salad, Mango, Edamame Onion, Sesame Vinaigrette Spicy Garlic Green Bean Salad, Crispy Shallots Thai Beef and Green Papaya Salad, Roasted Spiced Peanuts</p> <p>Mongolian Beef and Broccoli Sweet and Sour Chicken Vegetable Fried Rice Chicken Pot Stickers Pork Sui Mai</p> <p>Lemongrass Rice Pudding Green Tea Pot de Creme Lychee Panna Cotta</p> <p>\$68 per guest</p>

<p>Market Café</p> <p>Soups <i>(select one)</i> -Roasted Tomato Basil -Potato and Leek -Black Bean</p> <p>Salads Seasonal Mixed Greens Dressings <i>(select two)</i> Herb Ranch, Soy Ginger, Balsamic Vinaigrette Mustard Grain Vinaigrette</p> <p><i>(select two)</i> Arugula, Watercress, Asparagus, Tomato Fennel, Balsamic Drizzle</p> <p>Creamy Potato Salad, Mustard Grain Mayo Avocado, Corn, Tomato, Onion, Lime Cilantro Dressing</p> <p>Israeli Couscous, Grilled Vegetables Lemon Vinaigrette, Fresh Herb</p> <p><i>(select three)</i> -Chicken Caesar Wrap -Roast Beef, Aged Cheddar, Watercress Horseradish Mayo, Kaiser Roll -Turkey BLT, Avocado Cream, Brioche -Muffaletta on Focaccia -Greek Salad Wrap, Romaine, Peppers, Cucumber Olives, Feta, Hummus, Flour Tortilla Lemon Oregano Dressing -Grilled Pesto Chicken BLT, French Baguette -Grilled Portobello and Zucchini Wrap, Alfalfa Sprouts, Garlic Aioli, Whole Wheat Wrap -Classic Cuban, Sliced Ham, Pork, Swiss Cheese Mustard, Pickle, Cuban Bread -Avocado Tuna Salad, Whole Wheat Hoagie -Churrasco Panini, Sautéed Peppers, Caramelized Onion, Provolone, Baguette</p> <p>Stone Ground and Dijon Mustard Basil Aioli and Spicy Aioli Potato Chips</p> <p><i>(select three)</i> Opera Cake, Passion Fruit Torte, Chocolate Raspberry Cake, Banana Cream Pie Tartlet, Chocolate Cream Pie Tartlet, Coconut Fruit Tartlets</p> <p>\$65 per guest</p>	<p>It's A Wrap!</p> <p>Poblano Corn Chowder, Avocado Crema</p> <p>Organic Field Greens, Assorted Dressings Orzo Pasta Salad, Grilled Asparagus Cherry Tomatoes, Aged White Cheddar</p> <p>Tequila Lime Chicken Wrap, Peppers and Onions Cilantro Aioli Ancho Flank Steak Wrap, Corn and Black Bean Salsa, Queso Fresco Balsamic Mushroom Pita, Roasted Peppers Hummus, Pea Shoots</p> <p>Potato Chips</p> <p>Freshly Baked Cookies Walnut Brownies Chocolate Fudge Cake</p> <p>\$60 per guest</p>
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LUNCH ON THE RUN

Presented in an insulated, reusable Mandarin Oriental Cooler

To go option only.

Salads

(select one)

- Penne Pasta, Vegetable Crudit , Basil Dressing
- Israeli Couscous, Feta, Olives, Sun-dried Tomato, Peppers, Olive Oil, Lemon,
- Fingerling Potato Salad, Mustard Emulsion
- Tomato, Corn, Avocado, Arugula, Pine Nut, Brown Butter Dressing
- Kale, Romaine, Pepitas, Roasted Butternut Squash, Tomato, Avocado, Mustard Grain Vinaigrette

Sandwiches and Wraps

(select two)

- Roasted Chicken, Brie, Arugula, Roasted Pepper Aioli, Ciabatta
- Tuna Salad, Whole Wheat Hoagie Roll
- Roast Beef, Aged Cheddar, Horseradish Aioli, Watercress, Kaiser Roll
- Chicken Caesar Wrap, Flour Tortilla
- Turkey BLT, Avocado Cream, Brioche
- Grilled Portobello and Zucchini, Garlic Aioli, Alfalfa Sprouts, Spinach Wrap

Individual Condiments

Individually Bagged Chips

Whole Fresh Fruit

Desserts

(select one)

- Chocolate Chip Cookie
- Brownies
- Lemon Loaf
- California Pistachio Blondies
- House Made Granola Bar

\$50 per guest

RECOMMENDED ADDITIONS

Charged on Consumption

Assorted Bottled Water, Coca Cola Soft Drinks Assorted Vitamin Water

PowerAde, TAZO All Natural Bottled Iced Teas

Starbucks® Bottled Chilled Coffee Drinks (Frappuccino and Espresso)

\$6 each

Red Bull Energy Drink (Regular and Sugar Free)

\$8 each

RECEPTION HORS D'OEUVRES

Minimum order 24 pieces

\$6 per piece

CHILLED

Meat and Poultry

Foie Gras Mousse, Brioche Toast, Apple Chutney, Spiced Crumble

Whipped Truffle Ricotta Crostini, Prosciutto, Basil

Asian Chicken Salad, Wonton Cup

Beef Carpaccio, Pickled Radish, Horseradish Cream on Spoon

Fish and Seafood

Compressed Watermelon, Crab Salad, Pickled Tapioca, Radish

Potato Latkes, Smoked Salmon, Whipped Crème Fraiche, Caviar

Shrimp Cocktail, Yuzu and Wasabi Cocktail Sauce

Tuna and Avocado Cannoli

Hamachi Tiradito, Ponzu and Jalapeno

Vegetarian

Caramelized Onion and Goat Cheese Tartlet

Polenta Cups, Sautéed Mushrooms, Roast Tomato Jam

Tomato Caprese Pipette

Beet Hummus, Charred Carrots, Micro Parsley

Togarashi Spiced Pita Chip, Edamame Hummus

HOT

Meat and Poultry

Ancho Chicken Tostadas, Avocado Cream

Croque Madame, Quail Egg

Duck Quesadilla, Five Spice Creme Fraiche

Peking Duck Spring Roll, Hoisin Sauce

Tandoori Chicken Skewers, Tzatziki Sauce

Braised Short Rib Croquette, Kimchi Aioli

Fish and Seafood

Conch Croquet, Creole Aioli

Yucatan Mini Fish Quesadilla

Shrimp Mousse, Yuzu Glace

Miso Glazed Salmon Skewer

Grilled Shrimp, Tamarind BBQ Sauce

Vegetarian

Fried Polenta, Truffled Goat Cheese

Goat Cheese Fritter, Fig Marmalade

Edamame Falafel, Tzatziki sauce

Black Bean Empanada, Crema Picante

STATIONS AND DISPLAYS

Pricing Reflects (1) hour of Continuous Service

<p>CHILLED SEAFOOD DISPLAY</p> <p>Select from the following:</p> <p>Jumbo Gulf Shrimp \$6 each Cold Water Oysters on the Half Shell \$6 each</p> <p>Stone Crab Claws:</p> <p>Medium 2.5 oz \$14 each Large 4 oz \$28 each Jumbo 6 oz \$48 each (Mid-October through Mid-May)</p> <p>Halved Maine Lobster and Claws \$Market Price ½ Florida Lobster Tail \$26 each</p> <p>Choice of Traditional Garnish: Mustard Sauce, Cocktail Sauce, Spiced Champagne Sauce, Drawn Butter Horseradish, Tabasco, Mignonette, Lemon Wedges</p> <p>Custom Ice Carvings are available upon request Pricing begins at \$750.00</p>	<p>SUSHI DISPLAY <i>Based on (5) pieces per person</i></p> <p>California Roll Spicy Tuna Roll Hamachi Salmon Tuna Eel Wasabi, Pickled Ginger, Soy Sauce</p> <p>\$35 per guest</p>
<p>CAVIAR STATION</p> <p>Caviar Tins</p> <p>1# Royal Osetra - \$2600 Osetra –Sevruga- American Farm Sturgeon</p> <p>1# Russian Osetra - \$2750 1# Premium Sturgeon - \$1950 1# Siberian Baerii - \$ 2450</p> <p>Egg Mimosa, Chives, Crème Fraiche, Onions Buckwheat Blini, Pumpernickel Toast Points</p> <p>Ice Carving available at Additional Charge Premium Vodka Pairing Suggested</p>	<p>CEVICHE BAR DISPLAY</p> <p>White Fish Ceviche Mixto Shrimp, Calamari Ceviche Crispy Plantain Chips</p> <p>\$30 per guest</p>
<p>CRAB CAKE ACTION STATION</p> <p>Seared Maryland Lump Crab Cakes Creole Remoulade Grain Mustard Aioli Sweet Chili Slaw</p> <p>\$23 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p>	<p>MEDITERRANEAN DISPLAY</p> <p>Prosciutto, Salami Provencal Marinated Mozzarella Traditional and Red Pepper Hummus Marinated Artichokes, Baba Ganoush Grilled Vegetables, Roasted Peppers Marinated Olives, Tapenade</p> <p>Artisanal Breads, Pita Chips and Flat Bread Olive Oil, Balsamic Vinegar</p> <p>\$23 per guest</p>

<p>TAPAS DISPLAY</p> <p>Traditional Spanish Gazpacho Shots Spicy Marinated Olives Serrano Ham, Manchego Cheese Chilled Shrimp al Ajillo Papas Bravas Spanish Sausages Spanish Tortilla, Fried Calamari Bruschetta, Tomato, Garlic, Basil, Olive Oil Baguette and Assorted Rolls</p> <p>\$30 per guest</p>	<p>CHEESE AND FRUIT DISPLAY</p> <p>Chef's Selection of Imported and Domestic Cheeses Grapes, Dried Fruit and Nuts Gourmet Crackers, Sliced French Bread Display of Seasonal Sliced Fresh Fruit to include Melons, Berries and Yogurt Dip</p> <p>\$26 per guest</p>
<p>CRUDITE DISPLAY</p> <p>Carrots, Cucumbers, Sweet Peppers Cherry Tomatoes Celery, Asparagus Homemade Pita Chips Cracked Black Pepper Potato Chips</p> <p>Smoked Blue Cheese, Hummus Edamame and Ginger Dip</p> <p>\$15 per guest</p>	<p>BAR BITES STATION</p> <p>Spicy Chicken Wings, Blue Cheese Dressing Carrots and Celery Sticks</p> <p>Beef Sliders, Cheddar Cheese Shoe String Potatoes</p> <p>Fried Mozzarella, Marinara Tri-color Tortilla Chips Guacamole, Fire Roasted Salsa</p> <p>\$30 per guest</p>
<p>ASIAN STIR FRY ACTION STATION</p> <p>Made to order Chinese Stir Fry Lo Mein Noodles Vegetables Chili Sauce, Soy Sauce</p> <p><i>(select two)</i> Beef Pepper Chicken Tofu Shrimp</p> <p>\$27 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p>	<p>DIM SUM DISPLAY <i>Based on (4) pieces per person</i></p> <p>Pan Fried Chicken Pot Stickers Pork Sui Mei Crab Rangoon Vegetable Spring Rolls</p> <p>Sweet Chili, Soy Ginger Sambal Sauce, Plum Sauce</p> <p>\$24 per guest</p>

<p>PASTA AND RISOTTO ACTION STATION</p> <p><i>(select two)</i></p> <p>Pasta Ricotta and Spinach Ravioli, Pancetta, Parmesan Three Cheese Tortellini, Prosecco, Wild Mushroom Penne Pomodoro, Roasted Tomato, Basil Orecchiette Puttanesca Strozzapreti al Quattro Formaggi Cheese Ravioli, Brown Butter, Sage, Parmesan</p> <p>Risotto Spanish Chorizo, Roasted Red Pepper Pancetta, Baby Spinach Creamy Butternut Squash, Sage Wild Mushroom, Mascarpone Rock Shrimp, Saffron Bay Scallops, White Wine, Herb Freshly Baked Focaccia, Grated Parmesan Cheese</p> <p>\$32 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p> <p>Presentation Enhancements Individual Parmesan Cups \$3 per guest Parmesan Wheel \$300</p>	<p>EXPERIENCE OF ASIA DISPLAY</p> <p>Chilled Dishes Vegetarian Summer Roll Spicy Beef, Thai Green Papaya, Crispy Shallots Soba Noodles, Mango, Edamame, Carrot Cilantro, Soy Ginger</p> <p>Hot Dishes Char Siu Pork Steamed Bun Chicken Pot Stickers Shrimp Satay Vietnamese Spring Rolls Sambal Sauce, Soy Sauce, Spicy Ginger-Peanut Sauce</p> <p>\$32 per guest</p>
<p>EMPANADA DISPLAY</p> <p>Ham and Cheese Beef and Caramelized Onion Spinach and Feta Cheese Caprese</p> <p>Tomato Aioli, Cilantro Sour Cream, Piquillo Sauce</p> <p>\$24 per guest</p>	<p>BUILD YOUR OWN SALAD STATION</p> <p>Assorted Mixed Greens, Baby Kale Spinach, Crisp Romaine</p> <p>Cherry Tomatoes, Cucumber, Red Onions Green and Red Peppers Sundried Tomatoes, Carrots Feta Cheese, Blue Cheese, Walnuts Sunflower Seeds, Raisins and Olives</p> <p>Sherry Wine Vinaigrette, Lemon Vinaigrette Balsamic Dressing, Soy Sesame Vinaigrette</p> <p>\$18 per guest</p> <p>Chef's Suggested Enhancement Grilled Chicken, Tofu, Shrimp or Diced Ham \$6 per guest</p>

<p>TRADITIONAL SPANISH PAELLA STATION</p> <p>Traditional Valencia Rice Saffron, Sofrito, Vegetables Clams, Prawns, Chicken, Chorizo, Mussels Prepared in a Seafood Broth</p> <p>Vegetarian Paella Grilled Fennel, Roasted Artichokes Peas, Fava Beans, Green Beans Prepared in a Vegetable Broth</p> <p>\$35 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p>	<p>SLIDERS STATION <i>Served on Chef's Selection of House Made Breads</i></p> <p><i>(select three)</i></p> <p>Chicken Parmesan, Herb Ranch Braised Short Rib with Taleggio Pimento Stuffed Hawaiian Rolls Seared Beef Burger, Onion Bacon Jam BBQ Grilled Chicken, Ranch Aioli Italian Meatball with Mozzarella Oven Roasted Mahi, Remoulade, Lime Cabbage Slaw Maryland Crab Cakes, Cajun Remoulade Edamame Falafel, Beet Relish</p> <p>Traditional Condiments to include Ketchup, Mayonnaise, Mustard</p> <p>\$30 per guest</p>
<p>AMERICAN GRILL ACTION STATION</p> <p>Grilled Angus Rib Eye Traditional BBQ Chicken Grilled Corn and Herb Relish Baked Beans Jalapeno Cheddar Biscuits</p> <p>\$34 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p> <p>Chef's Suggested Enhancement ½ Florida Lobster Tail, Drawn Butter \$26 per guest</p>	<p>ARGENTINEAN MIXED GRILL ACTION STATION</p> <p>Churrasco Steak Chimichurri Chicken Breast Chorizo Grilled Vegetables Garlic and Herb Fries Rolls and Butter</p> <p>\$34 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p> <p>Chef's Suggested Enhancement Red Chimichurri Marinated Grilled Shrimp Kabobs \$12 per guest</p>

CARVING STATIONS

Pricing Reflects (1) Hour of Continuous Service

All Stations Require a Dedicated Culinarian (1 per 75 guests) at \$150 each

Whole Roasted Bell and Evans Chicken

Rosemary and Garlic Roasted Potatoes

Thyme Infused Jus

\$15 per guest

Brickell Steak House

(select one)

Choice of Tenderloin- Tomahawk - Hanger –New York Strip

Accompanied by Béarnaise, Horseradish, Wine Merchant Sauce, Mini Brioche Rolls

(select one)

Choice of

Creamy Spinach - Herb and Parmesan Fries – Jumbo Asparagus - Creamed Corn- Mushroom Medley

Each additional side \$6 per guest

\$27 per guest

Whole Roasted Snapper

Olives, Tomatoes, Capers

Assorted Rolls

\$24 per guest

Cajun Pulled Pork

Pickled Cabbage Slaw

Potato Buns

House Made Chips

\$19 per guest

Caja China Station

Whole Roasted Pig

Pickled Onion, Cotija, Radish

Arroz Verde, Mojo, Tostones

Flour Tortilla, Hawaiian Buns

\$28 Per guest

Indonesian Station

Steamed Rice Buns with Sriracha Mayo, Kimchee, Pickled Vegetables

(select two)

Red Curry Duck

Miso Galzed Pork Belly

Salmon Teriyaki

Gai Yang Chicken

Five-Spice Braised Short Rib

\$26 per guest

DESSERT OPTIONS

Pricing Reflects (1) hour of Continuous Service

<p>PURE BLISS DISPLAY</p> <p><i>(select five)</i> Chocolate Profiteroles Assorted French Macarons Macaron Lollipop Raspberry Yuzu Crumble Tart Dulce De Leche Brownie Bar Coconut and Mango Panna Cotta Fresh Berry Tarts</p> <p>\$27 per guest</p>	<p>SORBET AND ICE CREAM BAR ACTION STATION</p> <p><i>(select three)</i> Mango Sorbet - Orange Sorbet - Vanilla Bean Belgian Chocolate - Passion Fruit Sorbet Strawberry Ice Cream - Lemon Sorbet</p> <p>Accompaniments to include: Waffle Cones, Maraschino Cherries, Rainbow Sprinkles Caramel and Chocolate Sauces, Fresh Berries</p> <p>\$18 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p>
<p>PALETA STATION</p> <p>Ice Cream Bar Station with a Selection of “a la minute” Dipping Sauces and Toppings</p> <p><i>(select three)</i> Chocolate Dulce de Leche Raspberry Lemonade Strawberry and Cream Coconut Mango</p> <p>\$22 per guest</p> <p>Dedicated Culinarian (1 per 75 guests) at \$150 each</p>	<p>MIAMI SWEETS DISPLAY</p> <p><i>(select five)</i> Key Lime Pie Tres Leches Chocolate Cuban Coffee Tart Cinnamon Churros, Chocolate Sauce Chocolate Flan Orange Cheesecake Alfajores</p> <p>\$26 per guest</p>
<p>CREPE STATION</p> <p><i>(select two)</i> Florida Citrus, Grand Marnier, Orange Zest Banana Flambé, Caribbean Rum, Dulce De Leche Nutella, Madagascar Vanilla Whipped Cream, Chocolate Sauce</p> <p>\$26 per guest</p> <p>Dedicated Culinarian (1 per 50) at \$150 each</p>	<p>Create Your Own S’mores Station</p> <p>Graham Crackers Marshmallows, Chocolate Sauce Dark Chocolate Pieces, Salted Caramel Sauce Caramelized Bacon Candied Nuts and Reese’s Pieces</p> <p>\$24 per guest</p> <p>Dedicated Culinarian (1 per 50) at \$150 each</p>

PLATED DINNER SELECTIONS

Entrees Paired with Seasonal Vegetables and Served with Freshly Baked Rolls and Butter

All Plated Dinner Selections Served with Pre-Set Iced Water and Tableside Gourmet Coffee, Decaffeinated Coffee and Assorted Tea Service.

SOUPS

Cream of Potato and Leek Soup, Duck Confit	\$14
Wild Mushroom Soup, Herb Oil, Parmesan Crisp	\$12
Butternut Squash Soup, Coconut Cream, Candied Walnut	\$13
Classic Lobster Bisque, Cognac Froth	\$16

CHILLED APPETIZERS

Crab and Cucumber Roll, Avocado Cream, Pickled Tapioca, Crispy Rice	\$24
Poached Asparagus, Green Pea Puree, Carrot Crudite, Peas and Flava Beans, Pickled Onion, Olive Oil	\$19
Seared Ahi Tuna, Yellow Beet and Ginger Puree, Cucumber Jelly, Watercress	\$23
Salmon Tiradito, Pickled Enoki Mushrooms, Frisee, Dried Egg Yolk, Dill Aioli	\$20

WARM APPETIZERS

Furikake Crusted Scallop, Cauliflower Puree, Pickled Vegetables, Lapsang Sausage	\$22
Brown Butter and Sage Roasted Potato Gnocchi, Maitake Mushrooms, Cipollini, Parmesan	\$17
Char Siu Pork Belly, Kimchi Vegetables, Herb Salad, Ponzu Foam	\$21
Dungeness Crab Risotto, Carrot, Pea Shoots, Parmesan	\$23

SALADS

Mesclun Blend, Watermelon Radish, Rainbow Carrot, Tomato, Hearts of Palm, Lemon Vinaigrette	\$14
Heirloom Tomato, Ciliegine Mozzarella, Pesto, Fried Basil	\$16
Poached Baby Pear, Mache and Frisee Greens, Candied Walnut, Goat Cheese	
Champagne-Raspberry Vinaigrette	\$15
Romaine and Arugula Salad, Roasted Tomato, Shaved Parmesan	
Garlic Croutons, Caesar Vinaigrette	\$14

MEAT and POULTRY

Beef Tenderloin, Smoked Gorgonzola Crushed Potato, Asparagus	
Confit Cherry Tomato, Demi Reduction	\$53
Grilled NY Strip, Gratin Potatoes, Heirloom Tomato, Wild Mushroom	\$51
Roasted Harissa Rack of Lamb, Charred Eggplant Puree, Couscous, Roasted Garlic Yogurt Sauce	\$53
Roasted Chicken Breast, Mushroom Risotto Cake, Grilled Broccolini, Chicken Jus	\$44
Chicken Breast, Fingerling Potatoes, Wilted Spinach, Cipollini, Grain Mustard Jus	\$42
Five Spice Duck Breast, Peach Tartlet, Fennel Puree, Duck Jus	\$52

FISH

Pan Seared Salmon, Lemon and Caper Risotto, Braised Fennel	\$44
Honey Miso Sea Bass, Maitake Mushrooms, Artichokes, Confit Cherry Tomato	\$46
Black Grouper, Crushed Fingerling Nicoise Potatoes, Piquillo Sauce, Lemon Fennel Salad	\$48
Pan Seared Halibut, Cilantro Pistou, Fava Beans, Artichokes, Lemon Croquettes	\$48

VEGETARIAN

Truffle Risotto, Seasonal Mushrooms, Port Wine Reduction, Tarragon Sauce	\$35
Tofu and Vegetable Low Mein Noodles, Wontons	\$34
Traditional Vegetable Moussaka, Mornay Sauce	\$37

PAIRINGS

Braised Short Rib and Snapper, Truffle Whipped Potato, Asparagus, Baby Carrots, Tomato Jam	\$85
Petit Filet and Salmon, Heirloom Roasted Cauliflower, Swiss Chard Cream, Shallot Wine Reduction	\$86
Beef Tenderloin and Maryland Crab Cake, Carrot Puree, Heirloom Carrots, Madeira Sauce	\$89
Pan Seared Halibut and Petit Filet, Parsnip Puree, Heirloom Vegetables, Bordelaise Sauce	\$87
Grilled Pork Tenderloin and Braised Pork Belly, Wild Mushroom Risotto, Smoked Tomato White Asparagus	\$86

DESSERTS

Carrot Cake, Citrus Pineapple, Speculoos, Cream Cheese Mousse	\$16
Lemon Tart: Lemon Cream, Vanilla Crumble, Passion Jalapenos Shreds, Yogurt	\$18
Pecan Pie, Hazelnut Air Cake, Chocolate Ganache, Candied Nuts, Cocoa Nib Tuile	\$17
Goat Cheesecake, Beet Cream, Pistachio Cake, Port Jelly, White Chocolate Kalamata Shards	\$18

Choice of table-side service will be additional \$25 per course, per person.

All menu selections GTD must be provided 7 days in advance.

BUFFET DINNER SELECTIONS

All Buffet Dinners Selections Served with Pre-Set Iced Waters and Tableside Gourmet Coffee, Decaffeinated Coffee and Assorted Tea Service

Asian

Miso Soup, Tofu, Mushrooms

Chinese Chicken Salad, Peanut Dressing

Soba Noodle Salad, Crunchy Cucumbers, Tofu, Scallions, Soy-Peanut Dressing

Japanese Garden Salad, Sprouts, Edamame, Carrot-Ginger Vinaigrette

Seared Salmon, Beans Sprout and Snow Peas Stir Fried, Teriyaki Sauce

Ginger Hoisin Glazed Barbecued Chicken Breast

Roast Char Siu Pork Loin, Braised Heirloom Carrots

Stir Fried Asian Vegetables, Baby Bok Choy, Shiitake Mushrooms, Garlic Sauce

Broccoli, Crispy Shallot, Micro Cilantro

Steamed Lemongrass-Coconut Infused Jasmine Rice Pudding

Dark Chocolate Mousse Cake, Dark Chocolate, Oolong tea

Yuzu Meringue Tart

\$145 per guest

Suggested Buffet Enhancements

Robata Station

Chicken Satay, Grilled Vegetable Skewers, Sambal Glaze, Bulgogi Beef Skewers

\$26 per guest

SUSHI DISPLAY

Based on (5) pieces per person

California Roll

Spicy Tuna Roll

Hamachi

Salmon

Tuna

Eel

Wasabi, Pickled Ginger, Soy Sauce

\$35 per guest

Dim Sum Display

Based on (4) pieces per person

Pan Fried Chicken Pot Stickers

Pork Siu Mei

Shrimp Har Gau Dumplings

Vegetable Spring Rolls

Sweet Chili, Soy Ginger, Sambal Sauce, Plum Sauce

\$24 per guest

South of the Border

Roasted Sweet Corn Tortilla Soup, Tomato, Chipotle

“Nopales” Cactus Salad, Jicama, Tomato, Pineapple, Chili-Limon Dressing

Roasted Garbanzos, Olives, Mango, Avocado, Poblano-Lime Vinaigrette

Taco Action Station*

Individual Hard Shell Tortillas

Shredded Lettuce, Corn, Black Beans, Queso Fresco, Tomato, Jalapeno

Soft Taco and Tri-color Tortilla Chip Bar

Guacamole Molcajete, Queso Blanco

Crema Mexicana, Pico de Gallo, Cilantro, Lime, Cotija Cheese

Habanero Salsa, Roasted Tomatillo Salsa, Grilled Pineapple Salsa

Proteins

(select two)

Carnitas

Adobo Slow Cooked Crispy Pork, Cumin and Oregano

Beef Barbacoa

Slow Cooked Short Ribs, Onion and Cilantro

Chipotle Chicken

Marinated in Orange and Chipotle

Guajillo Lime Mahi Mahi

Guajillo Pepper Puree, Cilantro and Lime

Roasted Corn, Huitlacoche, Potato

Grilled Corn, Huitlacoche Puree, Sautéed Potato, Mexican Spices

Chicken Breast Mole, Arroz Verde

Red Snapper Veracruzana

Sautéed Chimichurri Vegetables

Congri (Rice and Black Beans)

Cheesecake Flan

Traditional Mexican Chocolate Cookies

Lime and Tequila Strawberry Shortcake

\$150 per guest

Dedicated Culinarian (1 per 75 guests) at \$150 each

American

Clam Chowder

Iceberg Wedge

Baby Lettuce, Charred Corn, Tomato, Nueske Bacon, Chives, Buttermilk Ranch Dressing

Roast Beet Salad, Frisee, Arugula, Vidalia Onion Vinaigrette

Corn and Squash Succotash

Shrimp Cocktail Salad

Snapper Almondine, Haricot Verts, Brown Butter

Chicken Breast, Polenta, Maple Mustard Glaze

Braised Short Rib, Smoked Tomato Jam, Onion Ring

Herb and Garlic Roasted Heirloom Potatoes

Corn on the Cob, Truffle Butter

Green Bean Casserole

Cheddar Biscuits

Peach Cobbler

Pecan Pie

Boston Cream Pie

\$145 per guest

Suggested Buffet Enhancements

SLIDERS STATION

Served on Chef's Selection of House Made Breads

(select three)

Chicken Parmesan, Herb Ranch

Braised Short Rib with Taleggio

Pimento Stuffed Hawaiian Rolls

Seared Beef Burger, Onion Bacon Jam

BBQ Grilled Chicken, Ranch Aioli

Italian Meatball with Mozzarella

Oven Roasted Mahi, Remoulade, Lime Cabbage Slaw

Maryland Crab Cakes, Cajun Remoulade

Edamame Falafel, Beet Relish

Traditional Condiments to include: Ketchup, Mayonnaise, Mustard

\$30 per guest

Cold Water Oysters on the Half Shell Display

Black Vinegar Mignonette, Lemon, Tabasco

\$6 each

European

Chilled Green Pea Soup, Herb Goat Cheese

Penne Pasta Salad, Roasted Squash, Caramelized Onions, Ciliegine Mozzarella, Pesto

Mixed Greens, Carrots, Red Peppers, Cucumber, Broccoli, Cherry Tomatoes
Ranch Dressing, Balsamic Dressing

Spinach, Arugula, Roasted Red Pepper, Crumbled Goat Cheese
Truffle Vinaigrette

Chicken Piccata, Wilted Baby Spinach, Asparagus, Lemon and Green Pea Emulsion
Rosemary Strip Loin, Caramelized Onion and Mushroom Ragout, Au Jus
Potato Gnocchi, Creamy Porcini and Wild Mushroom Sauce, Fresh Parsley
Grilled Mahi Mahi, Citrus Orzo Salad, Almond, Capers and Cherry Tomato Sauce
Herb Roasted Fingerling Potatoes
Ratatouille
Roasted Garlic Bread and Focaccia

Baklava
Frangipane, Pear Tart
Opera Torte

\$155 per guest

Suggested Buffet Enhancement

Herb Roasted Leg of Lamb

Roasted Garlic Polenta Cake, Barolo Wine Reduction
\$26 per guest

Mediterranean Display

Hummus, Baba Ghanoush, Tabouleh, Marinated Olives
Marinated Artichokes, Grilled and Roasted Vegetables
\$21 per guest

A - Mindful Meeting Daily Menu Package

MM Welcome Coffee

Energizing Carrot, Ginger and Turmeric Juice
Ultra-hydrating Watermelon and Lime Infused Water
Refreshing Gluten-Free Mango and Coconut Chia Puddings
Seasonal Tropical Fruit
Selection of Teas and Infusions, Fair Trade Regular and Decaffeinated Coffee

MM Morning Coffee Break

Gluten-Free Cereal Bars
Detoxifying Green Machine Shots
Antioxidant-rich Acai and Granola Shooters
Selection of Teas and Infusions, Fair Trade Coffee

MM Lunch

Three Course- (select one option per course)

Choice of Appetizer

Leafy Green Vegetable Salad, Avocado Puree, Roasted Pumpkin Seeds
Miso Soup
Omega-3 Rich Ancient Grain Salad, Heirloom Carrot, Watercress, Hazelnut Vinaigrette
Locally-Sourced Heirloom Tomato Salad, Avocado, Charred Cucumber, Queso Fresco, Basil Vinaigrette

Choice of Entree

Sea-to-Table Poached Miso Glazed Seabass, Spiced Bok Choy, Wild Rice, Soy Foam
Vegan-Friendly Char-Grilled Cauliflower Steak, Warm Quinoa Salad, Pearl Onion, Cilantro
Poached Chicken Breast, Corn and Truffle Risotto, Baby Leek
Banana Leaf Wrapped Grouper, Roasted Red Onion, Charred Sweet Pepper

Choice of Dessert

Dairy-Free Almond Milk and Vanilla Panna Cotta, Antioxidant Rich Organic Red Berries
Vitamin-C Packed Lychee Panna Cotta, Organic Tropical Fruit Salad
Gluten-Free Pineapple Carpaccio, Mango, Basil

MM Afternoon Coffee Break

Vegan Vegetable Crudité, Edamame Hummus
Protein Rich Build Your Own Trail Mix
Hearty Baked Vegetable Empanada, Cilantro Aioli
Energizing Turmeric and Lemon Infused Water
Selection of Teas and Infusions, Fair Trade Coffee

*** \$150 per guest
(for a maximum of 30 guests)**

****A taxable 24% service charge and 9% sales tax will apply**

**** Groups with less than 15 guests will be charged a labor fee of \$150 per meal period**

B – Elements of Mindful Meeting

Nourishment

- ~ Antioxidant and Nutrient Rich Rather Than Empty Calories
- ~ Gluten-free and Dairy-free Options
- ~ Organic Where Possible

Movement

- ~ Stretch Zone Within the Meeting Space with Collateral Providing Healthy Tips

Well-being

- ~ Complimentary Collateral within Break Area to Highlight Healthy Travel Tips for Diet and Exercise

Connections

- ~ Complimentary Ice Breaker Game Options to Ensure Stronger Connections Between Attendees

Stillness

- ~ Complimentary Singing Bowls Session During the Break

C – Mindful Meetings Additional Wellness Options *

'Movement' Options

- Guided Run Around Brickell Key
- Beach Yoga Session
- Water Stretching Class
- Guided Tai Chi Session

'Stillness' Options

- Guided Meditation
- Guided Coloring/Journaling Session
- Full Moon Stone Clearing

'Connection' Options

- Beach Volleyball Game
- Sandcastle Building Competition
- Moonlight Kayaking

'Well-being' Options

- Fen Shui Workshop
- Digital Detox Spa Treatment

*All subject to availability, cost is based on number of attendees

BEVERAGE SELECTIONS

Bartender required (1 per 75 guests) at \$150 each

<p>Ultra-Premium Bar on Consumption \$17 per drink</p> <p>Grey Goose Vodka Hendricks Gin Macallan 12 Woodford Reserve Crown Royal Zacapa 23 Rum Patron Silver Tequila Patron Reposado Hennessy VSOP</p> <p>Hourly Package unlimited consumption at \$38 Per Guest, First Hour \$19 Per Guest, Each Additional Hour Includes Beers, Wines, Soft Drinks and Assorted Waters</p>	<p>Premium Bar on Consumption \$15 per drink</p> <p>Ketel One Vodka Bombay Sapphire Gin JW Black Whisky Macallan 10 Knob Creek Bourbon Crown Royal Bacardi 8 Don Julio Reposado Tequila Don Julio Blanco Tequila</p> <p>Hourly Package unlimited consumption at \$30 Per Guest, First Hour \$17 Per Guest, Each Additional Hour Includes Beers, Wines, Soft Drinks and Assorted Waters</p>
<p>Superior Bar on Consumption \$12 per drink</p> <p>Absolut Vodka Bombay Gin JW Red Whisky Maker's Mark Bourbon Seagrams 7 Bacardi Light Rum El Charro Reposado Tequila Courvoisier VS Cognac</p> <p>Hourly Package unlimited consumption at \$25 Per Guest, First Hour \$14 Per Guest, Each Additional Hour Includes Beers, Wines, Soft Drinks and Assorted Waters</p>	<p>Beer and Wine Bar on Consumption \$10 per drink</p> <p>Imported Beer Domestic Beer House Red Wine House White Wine Assorted Coca Cola Soft Drinks Assorted Flat and Sparkling Mineral Water \$6 each</p> <p>Hourly Package unlimited consumption at \$22 Per Guest, First Hour \$12 Per Guest, Each Additional Hour Includes Beers, Wines, Soft Drinks and Assorted Waters</p>