

Mandarin Oriental Miami

2012 Banquet Menus

All Food & Beverage items are subject to a taxable 22% service charge & 9% sales tax

An additional labor fee of \$75 will apply for Breakfast & Lunch events of less than 30 guests
And for Dinner events less than 50 guests

Continental Breakfasts, Boxed Breakfast & Lunches are excluded.

PLATED BREAKFAST

Our Plated Breakfasts are served with Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas

Fresh Squeezed Orange and Grapefruit Juice

Trio of Seasonal Fruit Display to include:
Exotic Smoothie, Fruit Skewer with Honey Poppyseed Yogurt Dip and Berry Salad

Select one entrée

Egg White Frittata with Roasted Tomato Chutney
Asparagus and Roasted Mushrooms

Or

Scrambled Eggs with Chives
Crisp Apple Wood Smoked Bacon
Roasted Yukon Gold Breakfast Potatoes

Or

Traditional Eggs Benedict
Roasted Yukon Gold Breakfast Potatoes

Croissants, Danishes
Fat Free Carrot Muffin, Zucchini Nut Bread, Apple Walnut Bread
Sweet Butter, Marmalades & Preserves

\$32 per guest

BUFFET BREAKFAST

All Buffet Breakfasts are served with Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee & Assorted Teas

CONTINENTAL DELIGHT

Fresh Squeezed Orange and Grapefruit Juice

Display of Seasonal Fresh Fruits and Berries

Croissants, Muffins, Danishes, Mango Bread and Raisin Walnut Bread
Sweet Butter, Marmalades and Preserves

Assorted Bagels

House-made Traditional, Strawberry and Fine Herbs flavored Cream Cheeses

\$25 per guest

AMERICAN

Fresh Squeezed Orange and Grapefruit Juice

Display of Sliced & Whole Seasonal Fresh Fruit, Melon, Berries and Bananas

Assorted Individual Organic Fruit Yogurts
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

Each served with Berry Compote and Maple Syrup

select two

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

Croissants, Muffins, Danishes, Mango Bread and Raisin Walnut Bread
Sweet Butter, Marmalades and Preserves

Assorted Bagels

House-made Traditional, Strawberry and Fine Herbs flavored Cream Cheeses

\$38 per guest

MIAMI

Fresh Squeezed Orange, Grapefruit Juice and Gourmet Nectars

Tropical Mango, Papaya and Pineapple Display

Breakfast Burrito - Scrambled Eggs, Cheddar Cheese, Grilled Sausage
Sautéed Green Peppers, Onions, Fresh Salsa

Chicken and Ham Croquettes

Assortment of Latin Pastries to include: Guava and Guava with Cheese

\$35 per guest

SPA BREAKFAST BUFFET

Fresh Squeezed Orange and Grapefruit Juice

Energy Shot: Chef's Juice Cocktail

Display of Sliced and Whole Seasonal Fresh Fruit
Melon, Berries and Bananas

Display of Low-fat Organic Fruit Yogurts

Organic Grits Cake with Mushrooms, Egg White Florentine, Tomato Coulis

Oatmeal with Cinnamon, Brown Sugar and Raisins

Fat Free Carrot Muffin, Zucchini Nut Bread, Apple Walnut Bread
Apple Butter, Honey and Preserves

\$33.00 per person

Recommended Breakfast Enhancements

A Server or Chef Attendant is required (1 per 40 guests) at \$100 each for
Omelet, French Toast and Waffle Stations

Selection of Sliced Meat Charcuterie, Fine Cheeses and Hearth Baked Rolls	\$9 per guest
Oak Wood Smoked Atlantic Salmon Capers, Boiled Egg, Red Onion, Sliced Tomato	\$8 per guest
Yogurt and Granola Station Individual Organic Yogurts and toppings to include House-made Granola, Fresh Berries Dried Cranberries and Honey	\$12 per guest
Croissants Filled with Scrambled Eggs Brie Cheese, Crisp Apple Wood Smoked Bacon	\$8 per guest
Breakfast Quiche (select two) Quiche Lorraine, Wild Mushroom and Brie or Vegetable-Basil	\$6 per guest
A La Carte Items:	
Scrambled Eggs	\$5 per guest
Scrambled Egg Whites	\$6 per guest
Breakfast Potatoes	\$4 per guest
Crisp Applewood Bacon, Link Sausage or Chicken Apple Sausage	\$6 per guest
Vegetarian Sausage Patties	\$5 per guest
Breakfast Burrito Scrambled Eggs, Cheddar Cheese, Crispy Bacon Sautéed Green Peppers, Onions, Fresh Salsa	\$7 per guest
Selection of Cereals with Whole, Low-fat and Skim Milk	\$4 per guest
Cream Cheese Display (select two) House made Smoked Salmon, Fine Herbs, Strawberry or Roasted Mango	\$4 per guest
Chef's Omelet and Egg Station Smoked Salmon, Crispy Apple Wood Smoked Bacon Honey Glazed Ham, Swiss Mozzarella and Cheddar Cheeses Sautéed Wild Mushrooms, Mixed Bell Peppers, Shallots Tomatoes, Chopped Fresh Herbs Eggs and Egg Whites Prepared to Order	\$15 per guest
Flavored Belgian Waffle Station Chocolate, Blueberry and Traditional Waffles, Fresh Whipped Cream Maple Syrup, Whipped Butter, Toasted Almonds, Berry Compote	\$10 per guest
Open Face Brioche French Toast Scrambled Eggs, Swiss Cheese, Choice of Vegetable or Pork Sausage Patty	\$ 8 per guest

BREAKFAST ON THE RUN

Presented in a insulated, reusable Mandarin Oriental Cooler

Individual Bottle of Fresh Squeezed Orange Juice

Whole Fresh Fruit

Individual Organic Fruit Yogurt

Granola Bar

Banana Nut Bread

To-Go Coffee Station

\$25 per guest

Recommended Additions

\$5 each

Bottled Water and Soft Drinks

Vitamin Water, PowerAde

Red Bull Energy Drink

Bottled Iced Teas

\$6 each

Starbucks® Bottled Chilled Coffee Drinks
(Frappuccino and Espresso)

MANDARIN SUNDAY

Seasonal Mini Greens with Condiments and Dressings

Verrines (Select Five)

Smoked Salmon Tartar, Yuzu Cream and Grapefruit Gelee

Fish Ceviche, Choclo

Tuna Tartar, Ginger Foam

Corn and Avocado Salad

Pea Soup, Jalapeno Gremolata

Fennel and Orange Salad

Thai Beef Salad

Crispy Duck Noodles, Sesame Vinaigrette

Spicy Vietnamese Chicken Salad

Strawberry, Mango, Lime Mint Sauce

Melon, Basil Syrup

Displayed (Select Three)

Cedar Plank Salmon, Pickled Asian Cucumber

Chicken 'n Waffles

Five Spice Pork Belly Slider, Chayote Kimchee Slaw, Sesame Miso Bun

Mini Burrito, Fried Rice, Rock Shrimp, Cilantro Cream

Mini Caribbean Curry Beef Shepherd Pie, Sweet Plantain Mash

Beef Rendang Empanada, Tropical Passion Fruit Salsa

Omelet Station

Egg and Egg Whites Prepared to Order

Bacon, Ham, Bell Peppers, White Onion, Cheddar Cheese, Swiss Cheese, Mushroom, Tomato

Carving Station

Korean Style Asian Pear Marinated Braised Pork Shoulder

Cuban Rolls, Asian Cole Slaw

Wok Station

Choice of

Chicken Pad Thai

Or

Beef Chow Fun Noodles

And

Choice of

Edamame Fried Rice

Or

Traditional Pork Fried Rice

Dessert Station

Assorted Seasonal Miniature Verrine

Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

\$99.00 per person

BREAKS

Price Reflects (30) Minutes of Continuous Service

The "Fix"

Traditional Chocolate Chip
White Chocolate Macadamia Nut
Oatmeal Raisin Cookies
Individual Ice Cream Cups
Tropical Frozen Fruit Bars
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$17 per guest

CHOCOLATE LOVERS BREAK

Chocolate Banana Tart
Chocolate Covered Strawberries
Chocolate Cookies
Chocolate Éclairs
Assorted Soft Drinks
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$17.00 per guest

RECHARGE

Organic Gourmet Nuts
Assorted Individual Organic Fruit Yogurts
Fruit Skewers, Citrus Yogurt Dip
Power Bars
Assorted Vitamin Waters, Bottled
Iced Teas and Red Bull Energy Drinks
\$18 per guest

HIGH TEA

Chef's Selection of
Assorted Tea Sandwiches
Tea Cookies and Miniature Pastries
Scones, Devonshire Cream
Gourmet Preserves
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$18 per guest

MIAMI BREAK

Mango and Papaya Juices
Guava Cheese Pastelitos
Chicken and Ham Croquetas
Sliced Pineapple, Mango and Papaya
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$19.00 per guest

CINEMA BREAK

White Cheddar Cheese Popcorn
Cracker Jacks® and Red Twizzlers®
M&Ms® and Peanut M&Ms®
Nachos Chili Con Queso and Salsa
Warm Soft Pretzels with Spiced Mustard
Assorted Soft Drinks
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$19.00 per guest

TRANQUILITY

Fresh Seasonal Fruit Skewers
Green Tea Madeleine
House made Granola Bars
Assorted Dried Fruit
Assorted Waters and Bottled Iced Teas
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$18 per guest

TROPICAL

Tropical Nectars and Juices
Citrus Watermelon Gazpacho, Lychee Garnish
Tropical Fruit Salad
Tropical Frozen Fruit Bars
Spiced Mango Bread
Key Lime Tartlets
\$19 per guest

THE RECOVERY

(Select Two)
Chicken and Waffle: Crispy Tarragon Buttermilk
Chicken served on a Waffle, Sundried Tomato
Infused Maple Syrup
English Muffin Open Face Sandwich: Sausage Patty
Poached Egg, Sautéed Spinach and Mushroom
Melted Cheddar Cheese Sauce
Biscuit and Sausage: Buttermilk and Black Pepper
Biscuit, Corned Beef and Pepper Hash, Sausage
Gravy
Nuevo Rancheros: Pinto Beans, Sunny Side Up Fried
Egg, Tomato and Pepper Chili Sauce, Crispy Tortilla
Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas
\$23 per guest

À LA CARTE SELECTIONS


COFFEE BEVERAGES

Freshly Brewed Illy® Gourmet Coffee	\$60 per gallon
Decaffeinated Coffee and Tea Selections	
Illy® Espresso Station (\$100 Attendant)	\$6 per cup
Starbucks® Bottled Chilled Coffee Drinks (Frappuccino and Espresso)	\$6 each

CHILLED BEVERAGES

Assorted Coca Cola Soft Drinks	\$5 each
TAZO® All Natural Bottled Iced Teas	\$6 each
Bottled Juices and Nectars	\$5 each
Fresh Squeezed Orange and Grapefruit Juices	\$18 per quart
Iced Tea or Lemonade	\$45 per gallon
Smoothie Shots: Berry, Exotic Fruit, Melon and Citrus	\$8 per guest

WATERS

Assorted Sparkling and Flat Mineral Waters	\$5 each
Assorted Vitamin® Waters	\$6 each
 Green Planet® Bottled Water	\$5 each

ENERGY DRINKS

PowerAde®	\$6 each
Red Bull® Energy Drink (regular and sugar free)	\$6 each

SWEET BITES

Homemade Chocolate Dipped Fortune Cookies	\$55 per dozen
Assorted Morning Pastries	\$50 per dozen
Apple Cinnamon Turnovers	\$50 per dozen
Assorted Chocolate Petit Fours	\$50 per dozen
Chocolate Covered Strawberries	\$50 per dozen
Assorted Gourmet Cookies, Brownies and Blondies	\$50 per dozen
Miniature Lemon Meringue Tarts	\$50 per dozen
Homemade Miniature Donuts	\$36 per dozen
Individual Ice Cream Cups	\$5 each
Assorted Candy Bars, M&Ms®, Peanut M&Ms, Skittles®	\$4 each

SAVORY BITES

Cheese, Beef or Chicken Empanada	\$50 per dozen
Assorted Croquetas	
Ham, Chicken or Edamame Croquettes	\$36 per dozen

SALTY SNACKS

Individually Bagged Snacks of Chips, Pretzels, Nuts and Pop Corn	\$4 per bag
Gourmet Mixed Nuts	\$4 per guest

HEALTHY

Fruit Skewers, Citrus Yogurt Dip	\$54 per dozen
Assorted Tea Sandwiches	\$50 per dozen
Assorted Individual Organic Fruit Yogurts	\$5 each



Protein Bars	\$5 each
Tropical Frozen Fruit Bars	\$5 each
Granola Bars	\$4 each
Whole Fresh Fruit	\$3 per piece
Build Your Own Trail Mix	\$7 per guest
Individual Presentations of Seasonal Fruit and Berries	\$7 per guest
Assorted Dried Fruits	\$7 per guest