

PLATED DINNER

All Dinners Served with Rolls and Sweet Butter
Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

APPETIZERS COLD

Grilled Vegetable Timbale, Balsamic Reduction, Micro Greens	\$14
Timbale of Tuna, Mango and Wakame, Wasabi Ginger Vinaigrette, Rainbow Mix	\$19
Crab Timbale, Lemon Pea Puree	\$19
Sushi Sampler: California Roll, Spicy Tuna, Smoked Salmon Cream Cheese Roll, Unagi Nigiri Pickled Ginger, Wasabi and Soy Sauce	\$20
Red Snapper Avocado Ceviche	\$21
Foie Gras and Duck Confit Terrine, Mache and Roasted Fennel, Asian Pear Chutney	\$22
Maine Lobster Martini Cocktail, Avocado, Heirloom Tomatoes	\$23
Asian Smoked Salmon Tartar, Cilantro Guacamole, Yuzu Cream Fraiche	\$22

APPETIZERS HOT

Portobello Mushroom-Wonton Napoleon, Marinated Vegetables, Soy Drizzle	\$15
Wild Mushroom Ravioli, Porcini Broth	\$18
Seared Gulf Shrimp, Bamboo Rice, Crispy Stir-Fry Vegetables	\$18



Asian Lump Crab Cake, Wasabi Butter Sauce, Red Tobiko, Micro Greens	\$19
Beef Short Rib, Potato Gnocchi, Tomato Ragout	\$21
Crispy Seared Snapper, Arugula, Shaved Fennel, Oranges, Citrus Vinaigrette	\$21
Maine Lobster Risotto, Pencil Green Asparagus, Parmesan Tuile	\$21
<u>SOUP</u>	
Tom Kha Kai, Thai Chicken, Coconut Soup, Lime	\$14
She Crab Soup	\$14
Trio of Gazpacho Shots	\$16
Mushroom Consommé, Lunette Black Truffles, Grilled Wild Mushrooms	\$16
Classic Lobster Bisque, Cognac Froth	\$16
<u>SALAD</u>	
Seasonal Garden Greens, Pumpkin Croutons, Grape Tomatoes, Yuzu Vinaigrette	\$14
Watercress, Julienne Endive, Saffron and Port Poached Pears, Candied Pecans Champagne Vinaigrette	\$14
Roasted Red and Golden Beet Salad, Candied Pecan, Blue Cheese, Fennel Beet reduction	\$14
Hearts of Romaine, Baby Arugula, Shaved Manchego Cheese, Fresh Strawberries Strawberry and Balsamic Vinaigrette	\$14
Marinated Asparagus, Tomatoes, Arugula, Herbed Mozzarella Balsamic Vinaigrette	\$14
<u>MEAT & POULTRY</u>	
Free Range Organic Chicken Breast, Cabernet Sauce Roasted Fingerling Potatoes	\$37
Capon, Wild Mushrooms, Fontina Cheese, Pine Nuts Saffron Risotto Cake, Roasted Tomato Coulis	\$40
Braise Duck, Corn Polenta and Hoisin Jus	\$41
Herb Crusted Colorado Rack of Lamb, Scallop Potato Seasonal Vegetables, Port Wine Sauce	\$48
Marinated Grilled Sirloin Steak, Sunset Potatoes, Grilled Asparagus, Marsala Fig Sauce	\$48
Angus Beef Tenderloin, Yukon Gold Potatoes, Leek, Boursin Cheese Ragouts Bundled Vegetables, Crispy Onion, Madeira Sauce	\$49

FISH

Roasted Sesame Mahi Mahi, Seasonal Wok Vegetables, Jasmine Rice, Mirin Glaze	\$ 39
Seared Red Snapper, Tropical Fruit Salsa, Sweet Potatoes Hash	\$ 42
Nori Crusted Salmon Fillet, Green Tea Beurre Blanc, Edamame Fried Rice	\$ 42
Fillet of Grouper, Crispy Nut Crust, Sweet Plantain Puree, Carrot Curry Emulsion	\$ 44
Chilean Sea Bass, Julienne Vegetables, Wasabi Mashed Potatoes, Sweet Chili Broth	\$46

VEGETABLE

Spinach, Pine Nut and Mushroom Risotto, Crispy Spinach	\$32
Vegetable and Tofu Pad Thai, Lime and Peanuts	\$32
Open Faced Ravioli, Seasonal Vegetables, Black Truffle Broth	\$34
Vegetable Curry, Steamed Jasmine Rice	\$34
Traditional Vegetables Mousaka Mornay Sauce	\$36

PAIRINGS

Stuffed Chicken, Asparagus and Prosciutto, Grilled Jumbo Prawns Peruvian Mashed Potatoes	\$62
Seared Beef Fillet and Miso Black Cod, Merlot Sauce, Potato Gratin	\$70
Veal Tenderloin Medallion and Jumbo Scallop Skewer, Spinach Lemon Risotto	\$75
Braised Beef Short Ribs and Florida Lobster, Herbs Mascarpone Polenta	\$84
Medallion of Beef Tenderloin and Maine Lobster Tail, Red Wine Reduction Truffle Mashed Potatoes	\$88

SWEET BITES

Milk Chocolate and Nougat Mousse Bar, Lavender Honey Roasted Pears	\$14
Flourless Chocolate –Cake, Rice Crispy Peanut Tuile, Milk Chocolate Caramel Sauce	\$14
Raspberry Macaroon, Mascarpone Cream, Morello Cherry Coulis	\$14
Strawberry-Rhubarb Tart, White Chocolate Cream, Sangria Coulis	\$14
Pear Coffee Mousse, Almond Chocolate Daquoise	\$14
Coconut Mousse, Chocolate Cream, Passion Topsy Cake	\$14

For groups of (50) guests or less, a tableside choice of entrée can be offered
At an additional \$25 per guest based on the highest Entree price.

DINNER BUFFETS

BAYSIDE BARBECUE

New England Clam Chowder, Oyster Crackers

Mixed Greens Baby Spinach Salad
Crispy Bacon, Blue Cheese Crumbs, Tomatoes
Ranch Dressing and Sherry Vinaigrette

Hearts of Palm and Grapefruit Salad
Pomegranate Dressing

Lemon Herbed Chicken

Grilled Baby Back Ribs, Guava BBQ Sauce

New York Sirloin, Port Wine Sauce

**Mash Station*

Traditional Yukon Gold Potato Mash: Cream, Thyme, Butter
Sweet Potato Mash: Orange, Cinnamon, Vanilla, Butter
Sour Cream, Bacon, Chives, Marshmallow, Cheddar Cheese, Crispy Onions
Crispy Shallots, Roasted Garlic, Sautéed Mushrooms

Napoleon of Herb Roasted Vegetables

Sweet Bites

Strawberry Pistachio Tart
Flourless Chocolate-Banana Cake, Rice Crispy Peanut Tuile, Milk Chocolate Caramel Sauce
New York Style Cheesecake, Blueberry-Citrus Compote
Peach-Blackberry Crisp, Poppy Seed Streusel

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

\$120 per guest

Recommended Addition

Split Florida Lobster Tail, Drawn Butter and Lemon
(one per guest)
\$25 per guest

*Server or Chef Attendant Required (1 per 75 guests) at \$100.00 each
Attendant per Station

BEACH COOKOUT

Mesclun Greens, Pecan Vinaigrette, Ranch Dressing and Lemon Dressing
Traditional Cole Slaw, Walnuts, Cranberries
Creamy Potato Salad, Bacon, Grapes

*Angus Beef Burgers, Beef Hot Dogs
BBQ Chicken Legs
Boston Baked Beans
Corn on the Cobb, Herb Butter

Served with Lettuce, Tomato, Onion, Cheese, Bacon
Dijon Mustard, Ketchup, Aioli

Grilled Mahi Mahi, Salmon, Lobster or Chorizo
(At an additional charge of \$10.00 per person)

Sweet Bites
Assorted Cookies
Brownies and Blondies

\$100.00 per guest

MEDITERRANEAN MENU

Assorted Greens: Red Oak Leaves, Arugula, Spinach
Dressings: Sherry Wine Vinaigrette, Lemon Vinaigrette, Balsamic Dressing
Lentil Salad with Roasted Peppers, Tomatoes, Fennel, Peppers, Parsley
Octopus Salad, Garlic Chips, Olive Oil
Israeli Couscous Salad
Greek Salad with Watermelon, Feta, Olives, Cucumber, Oregano, Olive Oil

Zarzuella
Mediterranean Chicken Stew with Cinnamon, Ginger, Tomato, Olives, Garbanzo Beans
Seared Branzino, Eggplant Caponata, Grilled Fennel, Basmati Rice
Ratatouille

*Carving Station
Herb Dijon Crusted Rack of Lamb

*Pasta Station
Sweet Pea Risotto, Crispy Prosciutto
Cappellini Shrimp Putanesca, Tomato, Anchovy, Capers, Olives
Extra Virgin Olive Oil, Parsley, Crushed Red Pepper, Parmesan Cheese

Sweet Bites
Greek Yogurt Panna Cotta
Gianduja Mousse Cake
Crème Catalan
Almondine Cake, Caramelized Pear

\$120 per guest

TASTE OF ASIA

Spicy Shrimp Salad, Lemongrass, Scallions, Red Chili, Tomato
Vietnamese Duck Salad, Mint, Carrots, Basil, Scallions, Lime Garlic Sauce
Cucumber, Wakame, Daikon Salad, Soy Sesame Vinaigrette

**Habachi Grill Station*

Teriyaki Chicken, Beef, Salmon Yakitori on Japanese Habachi Grill
Ponzu Dipping Sauce

**Wok Station*

Edamame Fried Rice
Unsen Noodle (Thin Rice Noodle), Vegetable Stir Fry
Mandarin Stir Fry Sauce

**Carving Station*

Soy Glazed Roasted Whole Chicken
Char Su Pork Loin
Served with Mushu Wrap

Hoisin Plum Sauce, Pickled Cucumber, Carrots

Display

Sticky Honey Glazed Chicken Wings
Crispy Chinese BBQ Ribs
Five Spice Braised Pork Belly Slider, Cayote Kimchee Slaw, Miso Sesame Bun
Chicken Pot Sticker, Shrimp Dumpling (Har Gao), Pork Sui Mei
Sweet Chili, Sambal Sauce, Soy Sauce, Plum Sauce

Sweet Bites

Green Tea Pineapple Tart
Coconut Tapioca Pearl
Pear Chocolate Mousse Cake
Asian Fruit Salad

\$130.00 per person

**Server or Chef Attendant Required (1 per 75 guests) at \$100.00 each
Attendant per Station*

TASTE OF MIAMI BUFFET

Minimum of (50) Guests

Gazpacho Shots

Caesar Salad

Fresh Romaine, Classic Caesar Dressing, Reggiano Parmesan
Focaccia Croutons

Ceviche Station

White Fish Ceviche
Crispy Plantain Chips

Sliced Chorizo, Shaved Manchego Cheese, Arugula

*Grill Station

Churrasco Steak, Chimichurri
Jerk Chicken
Cumin Roasted Pork Loin
Florida Lobster

Congri (Black Beans with Rice)

Yucca Fries
Sweet Plantains

Seasonal Grilled Vegetables

Sweet Bites

Guava Cheesecake
Key Lime Pie
Cinnamon Rice Pudding, Tropical Fruit Compote
Milk Chocolate and Nougat Mousse Bar, Lavender Honey Roasted Pears

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

\$135.00 per person

*Server or Chef Attendant Required (1 per 75 guests) at \$100.00 each
Attendant per Station

INTERNATIONAL

Minimum of (50) Guests

Indian

Roasted Pumpkin and Onion Salad, Cinnamon Honey Drizzle, Toasted Pumpkin Seeds

Grilled Cashew Lamb Masala

Traditional Naan

Europe

Imported Cheese Display

*Chef to Prepare:

Beef Au Poivre, Pomme Frites

Braised Salmon, Sorrell Sauce

North America

Baby Greens, Assorted Dressings

Chilled Roasted Corn Salad, Bell Pepper, Black Beans, Scallions

*Chef to Carve:

Roasted Turkey Breast, Cranberry Orange Chutney, Sage Jus

Latin America

Chicken and Cheese Taquitos, Guacamole, Pico de Gallo

Beef Skirt Steak Churrasco, Chimichurri Sauce

Yucca Fries

Baked Mahi Mahi in Banana Leaves, Sour Orange Mojo

Selection of International Dips, Spreads and Breads

Hummus, Baba Ghanoush, Olive Tapanade, Taziki Spread,

Nan, Rustic European Breads

Fresh Butter

International Sweet Bites

Apple Tatin

Guava Cheesecake

Chocolate Mango Mousse Cake

Chocolate Yuzu Tart

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

\$150.00 per person

*Chef Attendant Required (1 per 75 guests) at \$100.00 each

BEVERAGE SUGGESTIONS

Bartender required (1 per 75 guests) at \$100 each

HOSTED SELECTIONS

Premium

Ketel One Vodka
Bombay Sapphire Gin
JW Black Whiskey
Knob Creek Bourbon
Crown Royal Blend
Bacardi 8 years Rum
Don Julio Tequila
Macallan Single Malt

House

Absolut Vodka
Bombay Gin
JW Red Whiskey
Makers Mark Bourbon
Seagrams 7 Blend
Bacardi Light Rum
Cuervo Gold Tequila
Raynal Brandy VSOP

Consumption Bar

Premium Selections	\$14 per drink
House Selections	\$12 per drink
Imported Beer	\$8 each
Heineken, Amstel Light	
Domestic Beer	\$7 each
Budweiser, Miller Lite	
Cabernet Sauvignon House Wine	\$50 per bottle
Chardonnay House Wine	\$45 per bottle
Soft Drinks	\$5 each
Mineral Water	\$5 each

Hourly Package Bar

Premium Selections

First hour \$30 per guest, each additional hour(s) at \$15 per guest

House Selections

First hour \$25 per guest, each additional hour(s) at \$12 per guest

Beer & House Wine Selections

First hour \$22 per guest, each additional hour(s) at \$11 per guest