

culinary presentation

2019

Groups with less than 30 guests will be charged a fee of USD 150 per meal period



breakfast buffet selections

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

continental \$33 per Guest

Fresh Squeezed Orange Juice and Grapefruit Juice
Display of Seasonal Fresh Fruit and Berries
Bakers Selection of Freshly Baked Pastries to include Croissants, Danish and Muffins
Butter, Marmalades, Preserves
Individual Low-fat Organic Fruit Yogurt
Coconut Granola
Assorted Bagels
Plain, Strawberry and Fines Herbes Flavored Cream Cheeses

rise and shine \$40 per Guest

Carrot and Orange Juice Blend and Fresh Green Juice
Select One
- Coconut Tapioca Pudding, Pineapple and Flax Seed
- Swiss Style Bircher Muesli
Display of Seasonal Sliced and Whole Fresh Fruit
Individual Low-fat Organic Fruit Yogurt
Select One
- Popped Pearl Barley, Tomato Confit Frittata
- 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

build-your-own avocado toast display \$13 per Guest

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

buenos dias! \$43 per Guest

Guava Juice and Pineapple Juice
Seasonal Tropical Fruit Display
Guava and Coconut Granola Parfait
Avocado Smoothie Shots
Select One
- Breakfast Burrito: Scrambled Eggs, Grilled Sausage, Refried Beans, Cheddar Cheese, Fresh Salsa
- 8th Street Frittata: Chorizo, Grilled Corn, Potato, Avocado Crema
Assorted Chicken, Cheese and Ham Croquetas
Guava Pastelitos



breakfast buffet selections (continued)

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

classic breakfast buffet \$48 per Guest

- Fresh Squeezed Orange Juice and Grapefruit Juice
- Display of Sliced Seasonal Fresh Fruit
- Selection of Tropical Fruit Smoothie Shots
- Croissants, Danish and Muffins
- Butter, Marmalades and Preserves
- Assorted Bagels
- Plain, Strawberry and Fines Herbes 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

breakfast on the go \$32 per Guest

- 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
 - Breakfast Quiche (Ham, Egg, and Cheese)
- To-Go Coffee Station
- Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

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
- Croissant, Scrambled Egg, Cheddar Cheese, Bacon \$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
Select One	\$7 per Guest
- Crisp Apple Wood Bacon	
- Link Sausage	
- Chicken Apple Sausage	
- Vegetarian Sausage Patties	
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 Yogurt	\$6 Each
Oatmeal with Cinnamon, Brown Sugar and Raisins	\$6 per Guest
Croissant, Scrambled Egg, Brie Cheese, Crisp Apple Wood Smoked Bacon	\$8 per Guest
Caramelized Onion and Gruyère Cheese Quiche	\$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

Capers, Boiled Egg, Red Onion,
Sliced Tomato, Assorted Bagels

\$16 per Guest

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 açai bowl: \$18 per Person

Açai 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

- 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

but first ... coffee

Nutella Coffee Cake

Vanilla Panna Cotta

Chocolate Covered Coffee Beans

Chocolate-Coffee Biscotti

Cold Brew Coffee

donut shop

Chocolate Glazed, Vanilla Glazed Donuts

Assorted Donut Holes

Cronuts

Pecan Sticky Buns

Chilled Whole and Low-Fat Milk

healthy start

Smoked Salmon and Chive Quiche

Açaí and Avocado Shots

Tropical Fruit Skewers,
Passion Fruit Yogurt

Selection of Kind Bars

Mango Juice and Papaya Juice

end of the week

Tri-Color Tortilla Chips, Jalapeño 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

health buzz

Raisin Bran Muffins

Crunchy Roasted Garbanzo Beans

Date and Protein Bites

Granola Bars

Fruit Salad, Citrus Yogurt

the Orient

Wonton Chips, Miso and Wasabi Dip

Chicken Pot Stickers

Japanese Peanuts

Green Tea Sesame Cookie

Lychee Tapioca Pudding

tea time

Chef's Selection of Tea Sandwiches

Assorted Scones,
Devonshire Cream, Preserves

Chocolate Profiteroles

Raspberry Madeleines

Citrus Tart

cookie jar

Chocolate Chip, Oatmeal Raisin, Vanilla

White Chocolate and Macadamia

M&M, Triple Chocolate

Chilled Whole and Low-Fat Milk

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



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

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Assorted Sparkling and Flat Mineral Waters	\$6 Each
Assorted Vitamin® Waters	\$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&M's®, Peanut M&M's, 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 Yogurt	\$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

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, Capers 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

entrée

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

Latin flavors

\$66 per Guest

Black Bean Soup, Avocado, Corn Relish

Watermelon and Tomato Salad, Cotija Cheese

Lime Vinaigrette

Garbanzo Salad, Chorizo, Roasted Tomato, Arugula

Quinoa, Peas, Fava Beans, Green Beans, Fennel Lemon Vinaigrette

Flat Iron Steak, Fried Yucca, Chimichurri

Grilled Mahi Mahi, Pineapple and Mint Salsa

Jerk Chicken, Arroz Verde

Grilled Vegetables

Arroz Con Leche, Coconut Foam

Tropical Fruit Panna Cotta

Tres Leches

Mediterranean Coast

\$68 per Guest

Roasted Tomato Soup, Arugula Pesto

Caprese Salad, Cillengini Mozzarella, Tomato, Basil, Balsamic Reduction

Fusilli Pasta, Grilled Vegetables, Kalamata Olives, Herbed Vinaigrette

Pearl Barley Salad, Roasted Fennel, Pecorino Cheese

Lemon-Caper Pan Seared Branzino, Couscous

Chicken Cacciatore, Roasted Potatoes

Four Cheese Ravioli, Mushroom Fondue

Grilled Broccolini, Almond and Pistachio Butter

Flatbreads and Focaccia

Vanilla Bean Panna Cotta, Citrus Confit

Cannoli

Tiramisu

deli selections

\$58 per Guest

Chef's Soup of the Day

Baby Potato and Mustard Grain Salad

Heirloom Tomatoes, Cucumber, Onion, Diced Watermelon, Feta

Mixed Greens, Carrots, Red Peppers, Cucumber, Herb Ranch

Sliced Cheeses - Select Three

- Cheddar, Havarti, Swiss, American, Provolone, Smoked Gouda

Proteins - Select Three

- Ham, Turkey, Chicken, Roast Beef, Tuna Salad, Prosciutto, Salami, Mortadella

White Bread, Wheat Bread, Ciabatta, Pretzel Rolls

Dijon Mustard, Herb Mayonnaise, Spicy Mayonnaise

Potato Chips

Brownies, Blondies and Assorted Cookies

chop sticks

\$68 per Guest

Wonton Soup

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

Mongolian Beef and Broccoli

Sweet and Sour Chicken

Vegetable Fried Rice

Chicken Pot Stickers

Pork Sui Mai

Lemongrass Rice Pudding

Green Tea Pot de Creme

Lychee Panna Cotta



market café

\$65 per Guest

Soups - Select One

- Roasted Tomato Basil
- Potato and Leek
- Black Bean

Salads

Seasonal Mixed Greens

Dressings - Select Two

- Herb Ranch
- Soy Ginger
- Balsamic Vinaigrette
- Mustard Grain Vinaigrette

Select Two

- Arugula, Watercress, Asparagus, Tomato, Fennel, Balsamic Drizzle
- Creamy Potato Salad, Mustard Grain Mayo
- Avocado, Corn, Tomato, Onion, Lime Cilantro Dressing
- Israeli Couscous, Grilled Vegetables, Lemon Vinaigrette, Fresh Herb

Select Three

- Chicken Caesar Wrap
- Roast Beef, Aged Cheddar, Watercress, Horseradish Mayo, Kaiser Roll
- Turkey BLT, Avocado Cream, Brioche
- Muffaletta, Italian Cold Cuts and Cheeses with Roasted Peppers and Olive Tapanade
- 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

Stone Ground and Dijon Mustard, Basil Aioli and Spicy Aioli

Potato Chips

Select Three

- Opera Cake
- Passion Fruit Torte
- Chocolate Raspberry Cake
- Banana Cream Pie Tartlet
- Chocolate Cream Pie Tartlet
- Coconut Fruit Tartlets

it's a wrap!

\$60 per Guest

Poblano Corn Chowder, Avocado Crema

Organic Field Greens, Assorted Dressings

Orzo Pasta Salad, Grilled Asparagus

Cherry Tomatoes, Aged White Cheddar

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

Potato Chips

Freshly Baked Cookies

Walnut Brownies

Chocolate Fudge Cake



lunch on the run

\$50 per Guest

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

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 Fraîche, 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 Crème Fraîche
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

chilled seafood display

Select from the following:

Jumbo Gulf Shrimp	\$6 Each
Cold Water Oysters on the Half Shell	\$6 Each
Stone Crab Claws	
Medium 2.5 oz	\$14 Each
Large 4 oz	\$28 Each
Jumbo 6 oz	\$48 Each
(Mid-October through Mid-May)	
Halved Maine Lobster and Claws	Market Price
½ Florida Lobster Tail	\$26 Each

Choice of Traditional Garnish:

Mustard Sauce, Cocktail Sauce, Spiced Champagne Sauce, Drawn Butter, Horseradish, Tabasco, Mignonette, Lemon Wedges

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

caviar station

Caviar Tins

1# Royal Osetra	\$2,600
Osetra / Sevruga / American Farm Sturgeon	
1# Russian Osetra	\$2,750
1# Premium Sturgeon	\$1,950
1# Siberian Baerii	\$2,450

Egg Mimosa, Chives, Crème Fraiche, Onions
Buckwheat Blini, Pumpernickel Toast Points

Ice Carving available at Additional Charge
Premium Vodka Pairing Suggested

ceviche bar display

White Fish Ceviche
Mixto Shrimp, Calamari Ceviche
Crispy Plantain Chips

\$30 per Guest

crab cake action station

Seared Maryland Lump Crab Cakes
Creole Remoulade
Grain Mustard Aioli
Sweet Chili Slaw

\$23 per Guest

Dedicated Culinarian (1 per 75 Guests) at \$150 Each



mediterranean display

\$23 per Guest

Prosciutto, Salami Provençal
Marinated Mozzarella
Traditional and Red Pepper Hummus
Marinated Artichokes, Baba Ganoush
Grilled Vegetables, Roasted Peppers
Marinated Olives, Tapenade

Artisanal Breads, Pita Chips and Flat Bread
Olive Oil, Balsamic Vinegar

tapas display

\$30 per Guest

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

cheese and fruit display

\$26 per Guest

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

crudite display

\$15 per Guest

Carrots, Cucumbers, Sweet Peppers
Cherry Tomatoes Celery, Asparagus
Homemade Pita Chips
Cracked Black Pepper Potato Chips

Smoked Blue Cheese, Hummus
Edamame and Ginger Dip

bar bites station

\$30 per Guest

Spicy Chicken Wings, Blue Cheese Dressing
Carrots and Celery Sticks

Beef Sliders, Cheddar Cheese
Shoe String Potatoes

Fried Mozzarella, Marinara

Tri-Color Tortilla Chips
Guacamole, Fire Roasted Salsa

asian stir fry action station

\$27 per Guest

Made to Order
Chinese Stir Fry Lo Mein
Noodles, Vegetables
Chili Sauce, Soy Sauce

Select Two

- Beef
- Pepper Chicken
- Tofu
- Shrimp

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

dim sum display

\$24 per Guest

Based on (4) pieces per person

Pan Fried Chicken Pot Stickers
Pork Sui Mei
Crab Rangoon
Vegetable Spring Rolls

Sweet Chili, Soy Ginger Sambal Sauce, Plum Sauce



pasta and risotto action station \$32 per Guest

Select Two

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

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

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

presentation enhancements

Individual Parmesan Cups \$3 per Guest

Parmesan Wheel \$300

experience of asia display \$32 per Guest

CHILLED DISHES

Vegetarian Summer Roll

Spicy Beef, Thai Green Papaya, Crispy Shallots

Soba Noodles, Mango, Edamame, Carrot

Cilantro, Soy Ginger

HOT DISHES

Char Siu Pork Steamed Bun

Chicken Pot Stickers

Shrimp Satay Vietnamese Spring Rolls

Sambal Sauce, Soy Sauce, Spicy Ginger-Peanut Sauce

empanada display \$24 per Guest

Ham and Cheese

Beef and Caramelized Onion

Spinach and Feta Cheese

Caprese

Tomato Aioli, Cilantro Sour Cream, Piquillo Sauce

build your own salad station \$18 per Guest

Assorted Mixed Greens

Baby Kale, Spinach, Crisp Romaine

Cherry Tomatoes, Cucumber, Red Onions

Green and Red Peppers

Sundried Tomatoes, Carrots

Feta Cheese, Blue Cheese, Walnuts

Sunflower Seeds, Raisins and Olives

Sherry Wine Vinaigrette, Lemon Vinaigrette

Balsamic Dressing, Soy Sesame Vinaigrette

chef's suggested enhancement

Grilled Chicken, Tofu, Shrimp or Diced Ham \$6 per Guest



traditional spanish paella station \$35 per Guest

Traditional Valencia Rice

Saffron, Sofrito, Vegetables

Clams, Prawns, Chicken, Chorizo, Mussels

Prepared in a Seafood Broth

Vegetarian Paella

Grilled Fennel, Roasted Artichokes

Peas, Fava Beans, Green Beans

Prepared in a Vegetable Broth

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

sliders station \$30 per Guest

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

american grill action station \$34 per Guest

Grilled Angus Rib Eye

Traditional BBQ Chicken

Grilled Corn and Herb Relish

Baked Beans

Jalapeno Cheddar Biscuits

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

chef's suggested enhancement

½ Florida Lobster Tail, Drawn Butter \$26 per Guest

argentinean mixed grill action station \$34 per Guest

Churrasco Steak

Chimichurri Chicken Breast

Chorizo

Grilled Vegetables

Garlic and Herb Fries

Rolls and Butter

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

chef's suggested enhancement

Red Chimichurri Marinated
Grilled Shrimp Kabobs \$12 per Guest



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 \$15 per Guest

Rosemary and Garlic Roasted Potatoes

Thyme Infused Jus

Brickell steak house \$27 per Guest

Choice of Tenderloin - Select One

- Hanger
- New York Strip

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

Select One

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

Each additional side \$6 per Guest

whole roasted snapper \$27 per Guest

Olives, Tomatoes, Capers

Israeli Couscous Salad, Cucumber, Tomato,
Citrus & Herb Vinaigrette

Cajun pulled pork \$19 per Guest

Pickled Cabbage Slaw

Potato Buns

House Made Chips

Caja China station \$28 per Guest

Whole Roasted Pig

Pickled Onion, Cotija, Radish

Arroz Verde, Mojo, Tostones

Flour Tortilla, Hawaiian Buns

Indonesian station \$26 per Guest

Steamed Rice Buns with Sriracha Mayo,
Kimchee, Pickled Vegetables

Select Two

- Red Curry Duck
- Miso Glazed Pork Belly
- Salmon Teriyaki
- Gai Yang Chicken
- Five-Spice Braised Short Rib



dessert options

Pricing Reflects (1) hour of Continuous Service

All dessert stations served with Gourmet Coffee, Decaffeinated Coffee and Assorted Tea Service

pure bliss display

\$27 per Guest

Select Five

- Chocolate Profiteroles
- Assorted French Macarons
- Raspberry Yuzu Crumble Tart
- Dulce De Leche Brownie Bar
- Coconut and Mango Panna Cotta
- Fresh Berry Tarts

sorbet and ice cream bar action station

\$18 per Guest

Select Three

- Mango Sorbet / Orange Sorbet / Vanilla Bean
- Belgian Chocolate / Passion Fruit Sorbet
- Strawberry Ice Cream / Lemon Sorbet

Accompaniments to Include:

Waffle Cones, Maraschino Cherries, Rainbow Sprinkles, Caramel and Chocolate Sauces, Fresh Berries

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

paleta station

\$22 per Guest

Ice Cream Bar Station with a Selection of "a la minute" Dipping Sauces and Toppings

Select Three

- Chocolate
- Dulce de Leche
- Raspberry Lemonade
- Strawberry and Cream
- Coconut Mango

Dedicated Culinarian (1 per 75 Guests) at \$150 Each

Miami sweets display

\$26 per Guest

Select Five

- Key Lime Pie
- Tres Leches
- Chocolate Cuban Coffee Tart
- Cinnamon Churros, Chocolate Sauce
- Chocolate Flan
- Orange Cheesecake
- Alfajores

crepe station

\$26 per Guest

Select Two

- Florida Citrus, Grand Marnier, Orange Zest
- Banana Flambé, Caribbean Rum, Dulce de Leche, Nutella, Madagascar Vanilla Whipped Cream, Chocolate Sauce

Dedicated Culinarian (1 per 50) at \$150 Each

create your own s'mores station

\$24 per Guest

Graham Crackers

Marshmallows, Chocolate Sauce

Dark Chocolate Pieces, Salted Caramel Sauce, Caramelized Bacon

Candied Nuts and Reese's Pieces

Dedicated Culinarian (1 per 50) at \$150 Each



plated dinner selections

Entrées 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 Purée, Carrot Crudité, Peas and Fava Beans, Pickled Onion, Olive Oil	\$19
Seared Ahi Tuna, Yellow Beet and Ginger Purée, Cucumber Jelly, Watercress	\$23
Salmon Tiradito, Pickled Enoki Mushrooms, Frisee, Dried Egg Yolk, Dill Aioli	\$20

warm appetizers

Furikake Crusted Scallop, Cauliflower Purée, 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, Mâche and Frisée 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 Niçoise 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

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
Petit Filet and Salmon, Heirloom Roasted Cauliflower, Swiss Chard Cream, Shallot Wine Reduction	\$86
Braised Short Rib and Snapper, Truffle Whipped Potato, Asparagus, Baby Carrots, Tomato Jam	\$85

desserts

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

Choice of table-side service will be additional \$25 per Course, per Person.

All menu selections 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

\$145 per Guest

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, Bean Sprouts 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

Broccolini, Crispy Shallot, Micro Cilantro

Steamed Lemongrass-Coconut Infused Jasmine Rice Pudding

Dark Chocolate Mousse Cake, Dark Chocolate, Oolong Tea

Yuzu Meringue Tart

suggested buffet enhancements

\$26 per Guest

Robata Station

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

sushi display

\$35 per Guest

Based on Five (5) Pieces per Person

California Roll

Spicy Tuna Roll

Hamachi

Salmon

Tuna

Eel

Wasabi, Pickled Ginger, Soy Sauce

dim sum display

\$24 per Guest

Based on Four (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



south of the border

\$150 per Guest

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, Jalapeño

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 Purée, 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

Dedicated Culinarian (1 per 75 Guests) at \$150 Each



American

\$145 per Guest

Clam Chowder

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

Roast Beet Salad, Frisée, 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

suggested buffet enhancement

Sliders Station

\$30 per Guest

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

Cold Water Oysters on the Half Shell Display
Black Vinegar Mignonette, Lemon, Tabasco

\$6 Each

European

\$155 per Guest

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,
Caper and Cherry Tomato Sauce

Herb Roasted Fingerling Potatoes

Ratatouille

Roasted Garlic Bread and Focaccia

Baklava

Frangipane, Pear Tart

Opera Torte

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



beverage selections

Bartender required (1 per 75 Guests) at \$150 Each

ultra-premium bar on consumption \$17 per drink

Grey Goose Vodka

Hendricks Gin

Macallan 12

Woodford Reserve

Crown Royal

Zacapa 23 Rum

Patron Silver Tequila

Patron Reposado

Hennessy VSOP

Hourly Package unlimited consumption at

\$38 per Guest, First Hour

\$19 per Guest, Each Additional Hour

Includes Beers, Wines, Soft Drinks and Assorted Waters

premium bar on consumption \$15 per drink

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

Hourly Package unlimited consumption at

\$30 per Guest, First Hour

\$17 per Guest, Each Additional Hour

Includes Beers, Wines, Soft Drinks and Assorted Waters

superior bar on consumption \$12 per drink

Absolut Vodka

Bombay Gin

JW Red Whisky

Maker's Mark Bourbon

Seagrams 7

Bacardi Light Rum

El Charro Reposado Tequila

Courvoisier VS Cognac

Hourly Package unlimited consumption at

\$25 per Guest, First Hour

\$14 per Guest, Each Additional Hour

Includes Beers, Wines, Soft Drinks and Assorted Waters

beer and wine bar on consumption \$10 per drink

Imported Beer

Domestic Beer

House Red Wine

House White Wine

Assorted Coca Cola Soft Drinks

Assorted Flat and Sparkling Mineral Water \$6 Each

Hourly Package unlimited consumption at

\$22 per Guest, First Hour

\$12 per Guest, Each Additional Hour

Includes Beers, Wines, Soft Drinks and Assorted Waters



MANDARIN ORIENTAL
MIAMI

mindful meetings

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 Açai 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 Entrée

- 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

