SEASONAL DINNER PRESENTATION

2019



PLATED LUNCHEON MENU

SALAD OPTION

Arugula and Watercress Salad

Shaved Fennel, Pumpkin Seeds, Orange Vinaigrette

ENTRÉE OPTION

Please pre-select one of the following Entrées

Herb Marinated Chicken Breast, Summer Baby Squash, Haricot Vert, Pan Jus

or

Hibiscus Braised Short Ribs, Parsnip Puree, Sautéed Brussel Sprouts

DESSERT OPTION

Mascarpone Cheesecake, Raspberry Coulis, Whipped Cream

PRICING AT \$45.00++ PER PERSON

BUFFET LUNCHEON MENU

SALAD PRESENTATIONS

Arugula, Walnuts, Herb Vinaigrette

Kale with Cranberries, Roasted Apples, Parmesan, Brown Butter Vinaigrette

Penne Pasta with Roasted Butternut Squash

ENTRÉE PRESENTATIONS

Chicken Breast, Herbed Polenta, Roasted Glazed Carrots, Pearl Onions, Thyme Jus

Pan Seared Dill Salmon, Mashed Potatoes, Grilled Baby Vegetables, Citrus Beurre Blanc

DESSERT PRESENTATIONS

Seasonal Fruit Tart

Spanish Flan, Chocolate Crunchy Pearls

PRICE AT \$50.00++ PER PERSON



TWO (2) HOUR RECEPTION

STATIONS TO INCLUDE:

Chef's Selection of Imported and Domestic Cheeses Artisanal Charcuterie with Freshly Baked Breads and Grissini Quince Paste, Confit Garlic and Olives

and

Mediterranean: Hummus, Tapenade, Dolmades, Pita Chips, Marinated Feta, Roasted Garbanzos, Spiced Kalamata Olives

PRICE AT \$40.00++ PER PERSON



TWO (2) HOUR COCKTAIL RECEPTION

THREE (3) BUTLER PASSED HOT HORS D'OEUVRES TO INCLUDE:

Pork Belly Arancini with Mojo Aioli

Beef Wellington

Conch Croquette, Tabasco and Lime Aioli

CHEF'S PASTA STATION Select one

Three Cheese Tortellini, Prosecco, Wild Mushroom

Penne Pomodoro, Roasted Tomato, Basil

Cheese Ravioli, Brown Butter, Sage, Parmesan

PRICE AT \$60.00++ PER PERSON

\$150.00 Chef Fee

TWO (2) HOUR COCKTAIL RECEPTION

THREE (3) BUTLER PASSED HOT HORS D'OEUVRES

Pork Belly Arancini with Mojo Aioli

Beef Wellington

Conch Croquette, Tabasco and Lime Aioli

THREE (3) BUTLER PASSED CHILLED CANAPES

Goat Cheese and Walnut Crostini with Cranberry Jam

Truffle Polenta with Beef and Mushroom Tartar

Caramelized Butternut Squash Tart with Spicy Pumpkin Seeds, Parmesan Shavings

CHEF'S PASTA STATION

Select one

Three Cheese Tortellini, Prosecco, Wild Mushroom

Penne Pomodoro, Roasted Tomato, Basil

Cheese Ravioli, Brown Butter, Sage, Parmesan

DESSERT STATION

Traditional Key Lime Pie Topped with Meringue

Dark Chocolate Profiteroles, Caramelize Hazelnut

White Chocolate and Coconut Truffles, Chocolate Sprinkles



PRICE AT \$80.00++ PER PERSON

\$150.00 Chef Fee

PLATED HOLIDAY DINNER

SALAD

Select one

Arugula, Shredded Brussel Sprouts, Fig, Roasted Walnuts, Gorgonzola, White Balsamic Vinaigrette

Roasted Beets, Crispy Shallots, Orange Segments, Pickled Beets, Goat Cheese

ENTRÉE

Select one

CHICKEN Airline Chicken, Sweet Potato Cream, Chard, Broccoli, Cherry Tomato Confit

BEEF Beef Tenderloin, Smoked Whipped Potatoes, Black Garlic Jam, Shallot Reduction, Seasonal Vegetables

FISH Branzino Fillet, Swiss Chard Cream, Roasted Baby Vegetables, Beurre Rouge

DESSERT OPTIONS

Select one

Chocolate Pecan Pie, Chocolate Cremeux, Hazelnut Air Cake

Carrot Cake, Cream Cheese Mousse, Carrot Tuile

PRICE AT \$80.00++ PER PERSON



BUFFET DINNER

SALAD PRESENTATIONS

Arugula, Endive Salad with Almonds, Pomegranate Seeds, Grapefruit Segments, Basil Vinaigrette

Farro Salad with Roasted Artichokes, Kale, Candied Hazelnuts, Lemon Vinaigrette

ENTRÉE PRESENTATIONS

Mushroom Duxelles Tenderloin, White and Green Sautéed Asparagus, Red Wine Reduction

Basil Stuffed Chicken Breast Wrapped in Prosciutto, Potato Mousseline

DESSERT PRESENTATIONS

Chocolate Pot de Cream, Coffee Whipped Cream, Almond Crumble

Pumpkin Pie, Five Spice Meringue, Caramel Cream

PRICE AT \$80.00++ PER PERSON

BUFFET DINNER PRESENTATION

SALAD PRESENTATIONS

Purple Cabbage, Orange Segments, Fennel, Truffle Vinaigrette

Pasta Salad, Grilled Zucchini, Roasted Tomato, Cherry Mozzarella, Basil

ENTRÉE PRESENTATIONS

Herb Roasted Turkey Breast, Cornbread Stuffing, Butter Sage Demi Sauce Pork Butt, Roasted Mojo Onions, Plantain Mash Snapper Fillet, Spiced Basmati Rice, Braised Saffron Fennel

DESSERT PRESENTATIONS Rice Pudding, Orange Zest, Vanilla Chocolate Flan, Chocolate Tuile, Candied Ginger Yuzu Tart, Raspberry Cream, Mint

PRICE AT \$100.00++ PER PERSON



HOSTED LUXURY BAR

Vodka - Green Mark

Whisky - Red Label

Bourbon - Four Roses

Rum - Bacardi

Tequila - Cuervo Tradicional

Gin – Gordon's

Mandarin Oriental, Miami Red and White Wines

Imported and Domestic Beer

Assorted Fresh Juices, Soft Drinks, Mineral Waters

\$16.00++ PER HOUR MINIMUM OF 3 HOURS OF CONTINUOUS SERVICE

\$150.00 fee per Bartender 1 per 75 guests is required

WINE AND BEER BAR

Mandarin Oriental, Miami Red and White Wines

Imported and Domestic Beer

Assorted Fresh Juices, Soft Drinks, Mineral Waters

\$12.00++ PER HOUR MINIMUM OF 3 HOURS

\$150.00 fee per Bartender 1 per 75 guests is required



A taxable 24% service charge and 9% sales tax apply to all food and beverage.

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