



*Trump Doral*

BANQUET MENUS

## Welcome to Trump National Doral® Miami

On behalf of the entire resort team, it is my distinct pleasure to welcome you to Trump National Doral® Miami. Throughout its 55+ year history our legendary golf resort has hosted high-profile meetings and exclusive events. Guest lists have included celebrities, dignitaries and discerning travelers who are drawn to the property not only for its privileged location, championship golf courses and world-class facilities but also for the five-star service that is now synonymous with the Trump Hotels brand.

While here you will find that our collective passion and unwavering dedication shine from kitchen to table. The culinary team takes great strides to satisfy clients' specific needs, whether accommodating dietary restrictions or customizing memorable menus. From indulgent flavors to health-conscious dishes, we utilize only the finest ingredients, freshest produce and sustainable options from trusted farms, artisans and purveyors. They, like each of our team members, are committed to "Never Settle."

Enclosed you will find a curated collection of menus catering to today's varied tastes and preferences. However, we are always up for the challenge to provide innovative ideas and creative solutions for our clients and guests. Please do not hesitate to contact your Event Professional with any specific requests.



James Rogers  
Executive Chef

## Event Information

### FOOD AND BEVERAGE

All food and beverage is to be purchased solely through Trump National Doral Miami. All food and beverage charges are subject to a 25% service charge. A 9% tax is applicable on service charge and food & beverage. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your catering/conference services manager about any food allergies or restrictions.

### GUARANTEES

A final guarantee of attendance must be submitted by 10:00 AM, three business days prior to your event. Guarantees are not subject to reduction. If guarantee is not received, the expected number of guests indicated on the BEO, or the number served, whichever is greater, will be charged. Hotel will set 3% more than the guarantee request. Hotel requires signature approval of all banquet event orders, and must receive a signed copy prior to arrival.

### EVENT SPACE

Event Space, Rental Fees, and Food and Beverage Minimums are based on the event type, setup and the number of people in attendance. Should advance setup and late teardown be required, an additional charge may be incurred. Final room assignment is subject to change. Additional setup fees may be incurred should additional resets or turns be requested above and beyond the contracted space.

### OUTDOOR EVENT SPACE

Indoor space will be reserved for all outdoor events. Rain calls will be made at least 4 hours prior to the event. If a double set of both indoor and outdoor is requested, additional fees will apply. A \$10 per person outdoor setup fee will be applied toward all outdoors events, excluding ceremonies and cocktail receptions. Events taking place outdoors must conclude musical entertainment by 10:00 PM, unless pre-approved by the Hotel. Hotel reserves the right to make final weather call.

### VENDORS

Ask your catering/conference services manager for references on our preferred vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the hotel's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000—\$5,000,000 (depending on service provided) is required.

### SERVICE FEES

Attendant fees are based upon final food selection. Recommended staffing is based upon (1) Attendant for every (100) guests at \$225 Per Attendant. Hotel will staff (1) Bartender for every (75) guests at \$200 Per Bartender, for up to (4) hours. Each additional hour will be charged at \$30 per hour. For all cash bars, a Cashier will be added at (1) per every (2) Bartenders at \$225 Per Cashier, for up to (4) hours. Each additional hour will be charged at \$30 per hour.



## Plated Breakfast

### FIRST COURSE

Select one:

- ▶ House-made granola, Greek yogurt, mixed berry parfait
- ▶ Seasonal berries, fruit, passion fruit sauce, micro mint
- ▶ Minted fruit cocktail, vanilla yogurt
- ▶ Blueberry panna cotta, tropical fruit salad, house-made granola crumbles **+\$5 per person**
- ▶ Scottish smoked salmon, capers, onions, tomatoes, herb cream cheese **+\$8 per person**

### MAIN COURSE

Choice of breakfast meat: smoked ham, applewood smoked bacon, pork sausage or chicken sausage

Select one:

- ▶ Farm fresh scrambled eggs, parmesan thyme hash brown cup **\$39 per person**
- ▶ Eggs bruschetta, farm fresh scrambled eggs, fontina cheese, basil, focaccia, tomato and olive ragout, prosciutto di parma, crispy polenta **\$41 per person**
- ▶ Eggs benedict, twin poached eggs, Canadian bacon on an English muffin, hollandaise sauce, asparagus, fingerling potatoes **\$45 per person**
- ▶ Miami steak and eggs, grilled churrasco, yucca and roasted pepper hash, poached egg, chimichurri, hollandaise sauce **\$50 per person**
- ▶ Goat cheese, broccoli and caramelized onion quiche, Florida heirloom tomato salad **\$44 per person**
- ▶ Egg white frittata, spinach, wild mushrooms, asparagus tips, red pepper remoulade, house breakfast potatoes **\$46 per person**
- ▶ Buttermilk waffles, southern fried chicken, maple syrup **\$49 per person**
- ▶ Nourish breakfast, SoBe omelet, spinach, tofu, farro, cilantro, tomato, house breakfast potatoes **\$46 per person**

All plated breakfasts include a choice of first course, main course,  
Freshly squeezed orange juice  
Breakfast breads with butter and fruit preserves

Freshly brewed coffee, decaffeinated coffee, selection of teas  
Minimum 20 guests **+\$5 per person** for groups less than 20

## Continental Breakfast

### FIRST TEE CONTINENTAL BREAKFAST | \$34 PER PERSON

Freshly squeezed orange juice, grapefruit juice

Sliced seasonal fruit and berries

Assorted danishes, plain croissants, assorted mini muffins

White and whole wheat bread, butter and fruit preserves

Freshly brewed coffee, decaffeinated coffee, selection of teas

### CONTINENTAL BREAKFAST | \$39 PER PERSON

Freshly squeezed orange juice, grapefruit juice

Sliced seasonal fruit and berries

Individual fruit yogurt, Greek yogurt, house-made granola

Assorted cereals and bananas with whole milk, 2% milk and skim milk

Assorted breads and bagels, plain and herb cream cheese, butter, fruit preserves

Assorted danishes, plain and chocolate croissants, assorted mini muffins

Freshly brewed coffee, decaffeinated coffee, selection of teas

### MORNING RUSH ON-THE-GO | \$45 PER PERSON

Boxed breakfast to include:

Bottled juice

Assorted berries

Individual fruit and plain Greek yogurt

Freshly brewed coffee, decaffeinated coffee, selection of teas

### BREAKFAST SANDWICH "TO GO"

Select one:

- ▶ Farm fresh scrambled eggs, Canadian bacon, cheddar cheese, bagel
- ▶ Broken yolk "sunny side up", sausage patty, swiss cheese, English muffin
- ▶ Farm fresh scrambled eggs, house-made turkey sausage, pear chutney, whole wheat wrap
- ▶ Farm fresh fried egg, Boursin cheese, pepper jack cheese, cheddar cheese, ciabatta

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An additional \$3 will be added to all served Continental breakfasts

Minimum 20 guests +\$5 per person for groups less than 20

## Breakfast Buffet

### AMERICAN BREAKFAST BUFFET | \$46 PER PERSON

Freshly squeezed orange juice, grapefruit juice

Sliced seasonal fruit and berries

House-made granola, Greek yogurt, mixed berry parfait

Assorted cereals and bananas with whole milk, 2% milk and skim milk

Farm fresh scrambled eggs

Applewood smoked bacon

Chicken sausage

Daily breakfast potatoes

Hot oatmeal, golden raisins, dried cranberries, brown sugar, cinnamon, honey

Assorted danishes, plain and chocolate croissants, assorted mini muffins

New York bagels with plain and chive cream cheese

White and whole wheat bread, butter, fruit preserves

Freshly brewed coffee, decaffeinated coffee, selection of teas

### NEW YORK BREAKFAST BUFFET | \$49 PER PERSON

Freshly squeezed orange juice, grapefruit juice

Sliced seasonal fruit and berries

Individual fruit and plain Greek yogurt, house-made granola

Smoked salmon, capers, onions, tomatoes

Farm fresh scrambled eggs

Select one:

- ▶ Applewood smoked bacon, pork sausage, chicken sausage

Potato pancake, sour cream, apple sauce

New York coffee crumb cake

New York bagels: plain, sesame and everything

Plain and herb cream cheese

Sweet butter, marmalade, fruit preserves

Freshly brewed coffee, decaffeinated coffee, selection of teas

**EXECUTIVE BREAKFAST BUFFET | \$51 PER PERSON**

Freshly squeezed orange juice, grapefruit juice

Sliced seasonal fruit and berries

Individual fruit and plain Greek yogurt, house-made granola

Assorted cereals and bananas with whole milk, 2% milk and skim milk

Farm fresh scrambled eggs, cheddar cheese, chives

Hot oatmeal, golden raisins, dried cranberries, brown sugar, cinnamon, honey

Select one:

- ▶ Buttermilk pancakes
- ▶ Belgian waffles
- ▶ Brioche french toast

House-made berry compote, chocolate chips, maple syrup, agave syrup

Applewood smoked bacon

Chicken sausage

Daily breakfast potatoes

Assorted danishes, plain and chocolate croissants, assorted mini muffins

New York bagels with plain and chive cream cheese

White and whole wheat bread, butter, fruit preserves

Freshly brewed coffee, decaffeinated coffee, selection of teas



**MIAMI BREAKFAST BUFFET | \$55 PER PERSON**

Freshly squeezed orange juice, passion fruit juice, pineapple juice

Tropical sliced fruit salad – mango, pineapple, papaya, kiwi, watermelon

Anti-oxidant super fruit yogurt parfait bar:

Greek yogurt

House-made almond gluten free granola, dried fruit, nuts, seeds, organic honey, agave syrup, assorted berries

Farm fresh scrambled eggs

Breakfast empanadas

Dulce de leche stuffed french toast, banana compote

Chorizo manchego potato hash

Guava and cheese pastelitos

Cheese quesitos

Gluten free blueberry muffins

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Minimum 20 guests +\$5 per person for groups less than 20

## Breakfast Enhancements

### SUNSHINE FRUIT SMOOTHIE | \$13 PER PERSON

Blended to order | Attendant required

Strawberry, mango, papaya, banana, Greek yogurt, organic honey, acai, spirulina, agave

### BELGIAN WAFFLE | \$16 PER PERSON

Attendant optional

House-made Belgian waffles

Vermont maple syrup, agave, assorted fresh berries, sweet butter, toasted pecans, bananas, white and dark chocolate chips, nutella, whipped cream

### OMELETS MADE TO ORDER | \$22 PER PERSON

Attendant required

Choice of eggs, egg whites, egg beaters

Tomatoes, peppers, mushrooms, green scallions, spinach

Ham, chorizo, bacon, shrimp, chicken sausage

Monterey Jack, cheddar, feta cheese

### HUEVOS RANCHEROS | \$22 PER PERSON

Attendant required

Farm fresh scrambled eggs made to order

Corn soft tortilla, Spanish chorizo, black

beans, Salsa, cotija cheese, Florida avocado,

Mexican crema, ranchero sauce

### BREAKFAST SANDWICHES | \$85 PER DOZEN

Egg whites, spinach, feta cheese, English muffin

Farm fresh scrambled egg, ham, Monterey Jack cheese, buttery croissant

Fried egg, roast pork, ham, swiss cheese, pickle, cuban bread

Fried egg, Canadian bacon, cheddar cheese, English muffin

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**BREAKFAST BURRITOS | \$88 PER DOZEN**

Farm fresh scrambled egg, adobo shredded chicken, red peppers, queso blanco

Farm fresh scrambled egg, Monterey Jack cheese, chicken sausage, spinach, lime

Farm fresh scrambled egg, bacon, cheddar cheese, peppers

- ▶ Assorted toppings: pico de gallo, sour cream, guacamole

Farm fresh scrambled egg, provençal vegetables, goat cheese, flour tortilla

**EGGS BENEDICT**

Served on English Muffin

Select one:

- ▶ Classic benedict - poached egg, Canadian bacon, hollandaise sauce \$12 per person
- ▶ Spinach benedict - sun-dried tomato hollandaise \$14 per person
- ▶ California benedict - roasted turkey, avocado, sun-dried tomato hollandaise sauce \$15 per person
- ▶ Crab cake benedict - Old Bay spice hollandaise sauce \$19 per person
- ▶ Short rib benedict - sour orange hollandaise sauce, chimichurri \$19 per person

**INDIVIDUAL ENHANCEMENTS**

Hot oatmeal, brown sugar, golden raisins, dried cranberries, cinnamon, honey \$6 per person

Anti-oxidant super fruit yogurt parfait bar \$16 per person

- ▶ Assorted individual greek yogurt
- ▶ House-made gluten free almond granola, dried fruit, nuts, seeds, organic honey, agave, assorted berries

Hard boiled eggs, served cold and shelled \$48 per dozen

Assorted cereals, bananas, whole milk, 2% milk, skim milk \$6 per person

Smoked salmon display, traditional garnishes \$16 per person

International charcuterie, cheese selection, fresh rolls \$18 per person

**GLUTEN FREE ENHANCEMENTS**

Almond milk, rice milk \$7 per person, soy milk available

Gluten free banana pancakes, agave syrup \$9 per person

Vegan gluten free Belgium waffles, mixed berries \$9 per person

Gluten free breakfast breads and muffins \$72 per dozen

Zen quinoa bowl, dried fruit, sunflower seeds, cinnamon, nutmeg, dollop of yogurt \$12 per person

Gluten free oatmeal, dried fruit \$10 per person





## Morning Breaks

### JUMPSTART BREAK | \$23 PER PERSON

Assorted whole fruit

Make your own trail mix:

Almonds, cashews, peanuts, sunflower seeds, granola, M&M's, chocolate chips, toasted coconut, raisins, cranberries, dried apple rings, banana chips

Energy bites: peanut butter trail mix and nutella chocolate chip

### ORGANIC BREAK | \$26 PER PERSON

Organic fruit and berries

Organic Greek and regular yogurt

Organic fruit strips

Gluten free mini blueberry muffins

House-made granola bars:

- ▶ Pistachio, apple, chia seed bars
- ▶ Sunflower, strawberry, butterscotch bars
- ▶ Peanut butter, chocolate bars

### NOURISH BREAK | \$23 PER PERSON

Individual red and green grape clusters

Assorted Betty Lou's bars

Assorted Kind bars

Assorted scones, marmalades, devonshire cream

Fruit infused waters – cucumber, non-alcoholic mojito water

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Freshly brewed coffee, decaffeinated coffee, selection of teas \$110 per gallon

Soft drinks and bottled water, charged on consumption \$6 each

Minimum 30 guests, additional fee for groups less than 30 | Based upon half hour of service

**JAVA BREAK | \$22 PER PERSON**

Assorted whole fruit  
New York style crumb cake  
Madeleine cookies  
Assorted biscotti

**SUNSHINE BREAK | \$27 PER PERSON**

Freshly squeezed orange juice  
Florida clementine's  
Fruit ceviche: grapefruit, orange, mandarin orange, pineapple, micro mint  
Orange Mini Bundt cake, cream cheese icing  
Lemon Mini Bundt cake, vanilla icing  
Key lime bars, graham cracker crust

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Freshly brewed coffee, decaffeinated coffee, selection of teas \$110 per gallon

Soft drinks and bottled water, charged on consumption \$6 each

Minimum 30 guests, additional fee for groups less than 30 | Based upon half hour of service

## Afternoon Breaks

### TASTE OF FALL | \$26 PER PERSON

Apple cider  
Assorted apples  
Carrot bread  
Apple crumb cake  
Warm sticky buns  
Cider doughnuts

### MIAMI BREAK | \$26 PER PERSON

Mojito fruit salad  
Guava and cheese pastelitos  
Local Cuban ice cream  
Alfajores cookies

#### Enhancements:

- ▶ Specialty coffee cart service | Attendant required
- ▶ Authentic Cuban coffee, espresso, latte, macchiato **+\$10 per person**

### LOCAL FLAVOR | \$28 PER PERSON

Supporting our community with locally sourced products  
Little Havana cheese empanadas  
Selection of artisan ice pops  
Assorted cupcake rolls

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Freshly brewed coffee, decaffeinated coffee, selection of teas \$110 per gallon

Soft drinks and bottled water, charged on consumption \$6 each

Minimum 30 guests, additional fee for groups less than 30 | Based upon half hour of service

### GOLF BREAK | \$28 PER PERSON

Green and red grapes, served on golf tees

Chip bar, assorted house flavored kettle chips

Golf 1st tee and 10th tee energy bars

Assorted candied fruit slices

Peanut butter parfaits

Golf cake pops

"Hole in one" doughnuts

Arnold Palmer beverages

Enhancements:

- ▶ Enhance your break with variety of golf movies playing \$10 per person
- ▶ Display your break on golf carts \$250

\*Available in limited locations

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Freshly brewed coffee, decaffeinated coffee, selection of teas \$110 per gallon

Soft drinks and bottled water, charged on consumption \$6 each

Minimum 30 guests, additional fee for groups less than 30 | Based upon half hour of service



## Afternoon Breaks

Sliced seasonal fruit and berries \$14 per person

Individual fruit and plain Greek yogurt \$8 per person

Assorted whole fruit \$60 per dozen

Individual bags of deluxe mixed nuts \$74 per dozen

Cheese display, fresh and dried fruits, artisanal crisps, breads \$22 per person

Assorted tea sandwiches \$62 per dozen

- ▶ Minimum of (1) dozen per selection: cucumber, turkey, tuna

Gourmet warm pretzels with cheese, mustard, nutella dip, salt, cinnamon and sugar \$62 per dozen

Assorted power bars: Kind bars, Cliff bars, Kashi bars \$96 per dozen

Assorted ice cream bars and fruit pops \$120 per dozen

- ▶ Häagen-Dazs bars, Fruitopia, artisan pops

Assorted Krispy Kreme doughnuts \$67 per dozen

Vanilla, lemon poppy, pumpkin pound cake \$62 per dozen

- ▶ Assorted marmalades, whipped cream and berries

Assorted bagels, plain and chive cream cheese \$68 per dozen

Danishes, croissants, mini muffins \$68 per dozen

Assorted cookies \$64 per dozen

Brownies or blondies \$64 per dozen

Assorted dessert bars: fruit bars, 7 layer bars, cappuccino \$62 per dozen

Assorted mini whoopie pies \$66 per dozen

Individual bags of chips \$52 per dozen

Tate's gluten free cookies \$72 per dozen

Assorted no bake energy bites \$64 per dozen

Assorted candy bars: Snickers, Milky Way, Kit Kat, M&M's \$65 per dozen

Popcorn bar\*—fresh popped popcorn, served in popcorn bags, selection of toppings \$10 per person

- ▶ Sea salt, truffle salt, parmesan cheese, cinnamon and sugar

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Based upon half hour of service

\*Attendant required

Assorted bottled juices \$8 each

Assorted bottled smoothies \$10 each

Assorted bottled cold pressed juices \$12 each

Bottled waters \$6 each, charged on consumption

Soft drinks \$6 each, charged on consumption

Assorted Vitaminwater, Gatorade \$7.00 each, charged on consumption

Red Bull \$9 each, charged on consumption

Espresso and cappuccino\* \$10 per person

Freshly brewed coffee, decaffeinated coffee, selection of teas \$110 per gallon

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Based upon half hour of service

\*Attendant required



## Plated Lunch

*Pricing based upon entrée selected*

### THREE COURSE LUNCHEON

Select soup or salad, entrée and dessert

Select one:

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#### SOUPS

Watermelon and tomato gazpacho

Chilled yellow tomato gazpacho, feta, avocado

Heirloom tomato soup, fontina cheese crouton, basil

Tortilla soup, chicken, cilantro

Black bean soup, plantain crisp, chorizo, sour cream

Enhancements:

- ▶ New England clam chowder, thyme shortbread **+\$5 per person**
- ▶ Key West conch chowder **+\$5 per person**

#### SALADS

Baby kale, dried cranberries, toasted almond, cherry tomato, oregano lemon vinaigrette

Caesar salad, sweet gem lettuce, garlic crouton, shaved parmesan, kumato tomato, caesar dressing

Hearts of romaine, tomatoes, cucumbers, feta cheese, olives, pita bread crisp, oregano dressing

Mixed greens, carrots, beets, goat cheese crostini, balsamic glaze

Baby arugula, watermelon, frisée treviso, baby heirloom tomato, feta crumbles, lemon dressing

Heirloom tomato, mozzarella, micro basil, grissini, balsamic cubes and drizzle

Baby spinach, endive, frisée, fennel, Marcona almonds, orange segments, citrus vinaigrette

Iceberg wedge, crisp pancetta, blue cheese crumbles, tomato, truffle ranch dressing

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Includes assorted bread, butter and coffee service

Soft drinks and bottled water, charged on consumption **\$6 each**

## ENTRÉES

Select one:

Gulf Coast red snapper, oven dried tomatoes, red and white quinoa, piquillo pepper sauce \$75 per person

Pan seared Atlantic salmon, roasted sweet potatoes, asparagus, soy balsamic \$70 per person

Agave ginger grilled mahi-mahi, edamame puree, cilantro jasmine rice, lotus root chip \$70 per person

Herb marinated French chicken breast, crispy Brussels sprouts, buttermilk Yukon gold mash, thyme jus \$60 per person

Stuffed chicken breast, spinach, sundried tomatoes, fontina cheese, saffron risotto,  
pine nuts, chianti sauce \$65 per person

Adobo rubbed chicken breast, chorizo mashed sweet plantains, haricot vert, sour orange glaze \$61 per person

Soy ginger skirt steak rice bowl, sugar snap peas, mushrooms, bean sprouts, jasmine rice,  
coconut peanut sauce \$69 per person

Petit filet, cauliflower mash, red onion jam, crispy shoestring potatoes \$79 per person

Grilled churrasco, sweet plantains, congri rice, chimichurri \$75 per person

Vegetarian entrée:

- ▶ Grilled farmer's market southern caponata, green asparagus, basil pesto \$55 per person

## DESSERTS

Select one:

Mocha panna cotta, oreo crumbs, dulce de leche

Key lime pie, seasonal berries, citrus chantilly

Mango mousse, passion fruit gelée, tropical fruit

Triple mousse: dark, milk, white chocolate

Vanilla crème brûlée, fresh berries

Flourless chocolate torte, kahlua anglaise, hazelnut croquante

Traditional Italian tiramisu

Classic New York cheesecake

Apple tart, cinnamon crème fraîche

Lemon tart, meringue, raspberry coulis

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Includes assorted bread, butter and coffee service

Soft drinks and bottled water, charged on consumption \$6 each

## Lunch Buffet

### PRE-MADE SANDWICH BUFFET | \$65 PER PERSON

Quinoa, cucumbers, chickpeas, tomatoes, roasted peppers, cilantro, lemon vinaigrette

Farfalle pasta, red and yellow marinated tomatoes, roasted peppers, green onion, red wine vinaigrette

Mixed green salad, shredded carrot, cucumber, hearts of palm, olives, tomatoes, feta cheese, croutons

Choice of dressing: balsamic vinaigrette, ranch dressing, lemon dijon vinaigrette

### WRAPS AND SANDWICHES

Select three sandwiches | For groups less than 30 guests, select two sandwiches:

- ▶ Tomato, mozzarella, basil, pesto aioli, baby arugula, rosemary focaccia
- ▶ Greek salad wrap, romaine, peppers, cucumbers, olives, feta, hummus, lemon oregano dressing, flour tortilla
- ▶ Turkey, swiss cheese, avocado, lettuce, tomato, herb aioli, brioche
- ▶ Chicken, bacon, shredded cheddar, corn, black beans, lettuce, chipotle aioli, whole wheat wrap
- ▶ Cured ham, arugula, manchego cheese, caramelized onions, dijon pineapple mustard, baguette
- ▶ Roast beef, cheddar cheese, creamed horseradish, lettuce, tomato, kaiser roll

Choice of one hot sandwich:

- ▶ Pressed Cuban, mojo pulled pork, ham, swiss, yellow mustard, pickles, Cuban bread
- ▶ Turkey, swiss cheese, cole slaw, thousand island, New York rye
- ▶ New York pastrami, multi grain mustard, pumpernickel

House-made kettle chips

Chocolate chip, oatmeal raisin, sugar cookies

Raspberry dessert bars

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for lunch only

Pricing subject to increase if chosen for dinner buffet

Minimum 25 guests +\$5 per person for groups less than 25

**DELIBUFFET | \$58 PER PERSON**

Tomato gazpacho soup

Cavatappi pasta, roasted tomato, artichokes, fennel, olives, basil, red wine vinaigrette

Heirloom tomatoes, cucumbers, onions, diced watermelon, feta

Mixed greens, tomato, carrots, cucumber, olives, croutons, ranch dressing, white balsamic dressing

Turkey, ham, salami, roast beef

Swiss, cheddar, pepper jack cheese

Beefsteak tomatoes, lettuce, sliced onion, pickles

Grain mustard, yellow mustard, basil aioli

White bread, wheat bread, ciabatta, kaiser rolls

Gourmet vegetable chips

Brownies and blondies

Lemon bars

Freshly brewed coffee, decaffeinated coffee, selection of teas

**MEDITERRANEAN BUFFET | \$67 PER PERSON**

Make your own salad:

Mixed greens, olives, kumato tomato, onion, cucumber, feta, oregano vinaigrette, creamy Greek dressing

Stuffed grape leaves

Hummus, baba ghanoush, tzatziki

Chicken, vegetable kabobs

Beef, vegetable kabobs

Falafel, tahini dip

Warm pita bread pockets

Spinach, feta pie

Lemon and parsley new potatoes

Baklava

Almond panna cotta

Orange cake

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for lunch only

Pricing subject to increase if chosen for dinner buffet

Minimum 25 guests +\$5 per person for groups less than 25

#### TASTE OF ITALY BUFFET | \$69 PER PERSON

Pasta fagioli soup

Romaine, arugula, frisée treviso, herb croutons, shaved parmesan, lemon dijon dressing

Bocconcini mozzarella, kumato tomato, basil pesto, balsamic vinaigrette, extra virgin olive oil

Grissini, focaccia, lavosh bread

Salmon, lemon, capers

Chicken marsala, crimini mushroom, sweet marsala wine

Baked rigatoni pasta, buffalo mozzarella, san marzano tomato

Fingerling potatoes, sea salt, extra virgin olive oil, parsley

Grilled Italian vegetables: zucchini, eggplant, peppers, cherry tomatoes

Tiramisu

Vanilla bean panna cotta, limoncello gelée

Assorted mini cannoli

Freshly brewed coffee, decaffeinated coffee, selection of teas

#### TAKE ME TO KEY WEST BUFFET | \$75 PER PERSON

Corn chowder

Mahi-mahi ceviche, lime, red onions, cilantro, habanero

White quinoa, tricolored peppers, red onions, red wine vinaigrette

Mixed greens, tomato, carrots, cucumber, olives, croutons, balsamic vinaigrette and ranch dressing

Grilled swordfish, sun-dried tomatoes, piquillo peppers, tarragon cilantro sauce

Garlic roasted chicken, mojo grilled onions

Grilled skirt steak, chimichurri, fresh lime

Yellow rice

Sweet plantains, cotija cheese

Chayote squash, corn, black eyed peas, fire roasted peppers

Mini key lime tart

Mango cheesecake

Flourless chocolate cake

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for lunch only

Pricing subject to increase if chosen for dinner buffet

Minimum 25 guests +\$5 per person for groups less than 25



**SANTE FE BUFFET | \$76 PER PERSON**

Chicken tortilla soup, tortilla crisps

Jicama salad, pepper, onion, orange, grapefruit wedges, lime juice

Roasted corn, black bean, lime dressing

Make your own taco station:

- ▶ Soft warm flour and soft corn tortillas
- ▶ Tortilla chips
- ▶ Sliced chicken breast
- ▶ Sliced churrasco steak
- ▶ Shredded iceberg, cheddar cheese, cotija cheese, pickled onions, peppers, tomatoes, cabbage slaw
- ▶ Mexican crema, guacamole, pico de gallo, chipotle aioli

Beans ranchero

Green cilantro rice

Kahlua cake

Spiced chocolate cake

Tres leches

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for lunch only

Pricing subject to increase if chosen for dinner buffet

Minimum 25 guests +\$5 per person for groups less than 25

### 19TH HOLE BBQ BUFFET | \$80 PER PERSON

Attendant required

Peanut coleslaw

Watermelon, feta, mint, shaved fennel, lemon dijon dressing

Chopped romaine, tomatoes, cucumbers, peppers, green beans, red onions, chickpeas, radishes, feta cheese, citrus vinaigrette

Grilled citrus mahi-mahi, mango salsa

Grilled Angus beef burgers\*

All beef Boar's Head hot dogs

Grilled vegetable burger (upon request)

Brioche buns, hot dog rolls

Corn on the cob, cotija cheese House-made potato chips

Cheddar, swiss and pepper jack cheese

Lettuce, sliced onion, tomato, sweet pickle relish

Ketchup, mustard, garlic aioli, chipotle aioli

Chocolate and red velvet cupcakes

Warm apple cobbler

Individual banana cream pie

Freshly brewed coffee, decaffeinated coffee, selection of teas

\*Available for outdoor events

Menu subject to change for indoor events

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Menus available for lunch only

Pricing subject to increase if chosen for dinner buffet

Minimum 25 guests +\$5 per person for groups less than 25

## Lunch On-The-Go

LUNCH ON-THE-GO | \$49 PER PERSON

### CHOICE OF SALAD

Select one:

- ▶ Fingerling potato salad, mustard emulsion
- ▶ Tomato, cucumber, red onion, red wine vinaigrette
- ▶ Baby kale, orange segments, candied walnuts, dried figs, orange vinaigrette
- ▶ Farfalle pasta, roasted tomatoes, local basil pesto
- ▶ Israeli couscous, feta, olives, tomatoes, peppers, olive oil, lemon

### CHOICE OF SANDWICH

Select three sandwiches | For groups less than 20 guests, select two sandwiches:

- ▶ Hummus, feta cheese, heirloom tomato, baby arugula, grilled eggplant, spinach wrap
- ▶ Prosciutto, heirloom tomato, buffalo mozzarella, baby arugula, basil pesto, ciabatta
- ▶ Roast beef, swiss cheese, baby arugula, avocado, cilantro aioli, sourdough
- ▶ Turkey, cheddar cheese, cranberry chutney, country brioche
- ▶ Roasted chicken, brie cheese, baby arugula, roasted pepper aioli, baguette

### CHOICE OF CHIPS

Select one:

- ▶ Potato chips
- ▶ Pretzels
- ▶ Terra chips
- ▶ Sun chips
- ▶ Plantain chips

### CHOICE OF FRUIT

Select one:

- ▶ Apple
- ▶ • Banana
- ▶ • Orange

### CHOICE OF DESSERT

Select one:

- ▶ Chocolate chip cookie
- ▶ Macadamia nut cookie
- ▶ Sugar cookie
- ▶ Brownie

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Add soft drinks and bottled water, charged on consumption \$6 each



## Canapes

### COLD | \$8 EACH

Pretzel bruschetta, baba ghanoush, extra virgin olive oil, paprika

Tomato bruschetta

Tomato mozzarella skewer

Potato, crème fraîche, chives

Beet deviled egg

Watermelon, balsamic, feta lollipop

Endive, figs, blue cheese, balsamic glaze

Salmon tartare blini

Miso glazed smoked hamachi, rice cracker

Mini chicken taco cup

### COLD | \$9 EACH

Egg shell panna cotta, caviar, crème fraîche, chives

Ahi tuna on wonton crisp, wasabi aioli

Tuna poke on a spoon, daikon radish

Shrimp cocktail shooter

Lobster, mango ceviche

Mini lobster roll

Foie gras torchon, fig jam, brioche toast

Steak tartare, black truffle aioli, romano, potato chip

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Minimum 25 pieces per item

**HOT | \$8 EACH**

Mini chickpea falafel, red pepper tzatziki  
Risotto cake, eggplant caviar, fontina cheese  
Edamame pot sticker, ponzu sauce  
Caramelized onion, goat cheese tart  
Fig, goat cheese flatbread  
Brie and raspberry cup  
Black truffle risotto arancini  
Spinach and brie wonton  
Sun-dried tomato, green asparagus, smoked mozzarella flatbread  
Cheddar and goat grilled cheese, tomato soup shot  
Assorted mini pizzas  
Spanakopita  
Tostones with choice of: chicken, pork, short rib, vegetable  
Thai shrimp spring roll, sweet chili sauce  
Coconut chicken, pineapple chutney  
Bacon wrapped pork lollipops, apple jelly  
Chicken satay lollipops, peanut sauce  
BBQ chicken, cilantro flatbread  
Mini white corn, chicken, avocado arepa, aji amarillo sauce  
Chicken and waffles, maple syrup  
Cheeseburger puff  
Churrasco steak, yucca skewer, chimichurri  
Jumbo hot dog pinwheel, mustard  
Crispy pork belly, caramelized apples, pears, vanilla bean

**HOT | \$9 EACH**

Miniature crab cake, chipotle mayo  
Lobster hush puppy, remoulade  
Beef and mushroom arancini, basil pesto  
Coconut shrimp, sweet Thai chili

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Minimum 25 pieces per item

## Reception Stations

### INDIVIDUAL GARDEN CRUDITÉ | \$21 PER PERSON

Rainbow carrots, cauliflower, broccoli, tricolored mini peppers, zucchini sticks, jícama sticks

Select two dips:

- ▶ Blue cheese, ranch, lemon aioli, hummus

### GRILLED VEGETABLES | \$22 PER PERSON

Served room temperature

Baby carrots, zucchini, eggplant, asparagus, portobello mushrooms, artichokes, red pepper and lemon basil aioli

### CHEESE DISPLAY | \$22 PER PERSON

International artisanal cheese display:

- ▶ Triple crème French brie, herbed Boursin, porter cheese, Spanish manchego, roquefort, humboldt fog
- ▶ Fresh and dried fruit, house-made chutney
- ▶ Assortment of breads

(cheese selection is subject to change, based upon availability)

### RAW BAR

Attendant required | Ice carving available for additional fee

Chilled jumbo prawns \$700 per 100 pieces

- ▶ Cocktail sauce, lemon

Tuna and wakame salad \$800 per 100 pieces

Snow crab claws \$700 per 100 pieces

Cold water oysters \$700 per 100 pieces

- ▶ Mignonette, oyster crackers, lemon

Florida stone crab claws, mustard sauce [seasonal pricing](#)

- ▶ Hot sauce, horseradish, cocktail sauce, lemon
-

## SUSHI AND SASHIMI

Sushi station with attendant \$275 per sushi attendant

House combo \$41 per person

- ▶ 6 pieces per person, choose 6 rolls

Choice combo \$46 per person

- ▶ 6 pieces per person, choose 4 rolls, 2 sashimi

Premier combo \$52 per person

- ▶ 8 pieces per person, choose 6 rolls, 2 sashimi

## ROLLS

Sunshine roll - tuna, avocado, sesame seeds

Tuna roll - tuna, sesame seeds

Spicy tuna roll - tuna, spicy sauce, sesame seeds

Japanese bagel roll - salmon, cream cheese, sesame seeds

University roll - salmon, avocado, sesame seeds

Salmon roll - salmon, sesame seeds

Yellowtail roll - hamachi, scallions, sesame seeds

Whole foods roll - tuna, salmon, hamachi, avocado, masago, sesame seeds, mayo

Rainbow roll - rainbow of fish on top of California roll

Two timing tuna roll - spicy tuna, avocado, tempura flakes, tuna slices, sweet mayo

Silky smooth salmon roll – spicy salmon, avocado, tempura flakes, salmon slices, sour cream

Lemon drop roll - hamachi, cucumber, lemon slices, sugarcane soy

California roll - crab, avocado masago, sesame seeds

## SASHIMI

Tuna

Salmon

Hamachi (yellowtail) Izumi-  
dai (tilapia)

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Served with pickled ginger, wasabi, soy sauce, chopsticks

Minimum 50 pieces per item



**CAESAR SALAD | \$24 PER PERSON**

Attendant required | Tossed to order

Romaine lettuce, parmesan cheese, croutons

Warm grilled chicken breast and citrus marinated shrimp

Caesar salad dressing

Grissini, focaccia, lavosh crisps

**BRUSCHETTA BAR | \$18 PER PERSON**

Garlic rosemary focaccia bread, crostini

Extra virgin olive oil, rubbed with garlic

Classic tomato, garlic, basil

Roasted artichokes, lemon

Whipped ricotta cheese, sun-dried tomato pesto, spinach

Caponata: zucchini, eggplant, tomato, pine nuts, raisins

**GAMBAS AL AJILLO (SPANISH GARLIC SHRIMP) | \$26 PER PERSON**

Attendant required

Jumbo sautéed shrimp

Red and yellow peppers

Garlic, extra virgin olive oil, smoked paprika, cognac, parsley, lemon

French bread crisps



SPANISH TAPAS

Select three \$32 per person

Select four \$38 per person

COLD

Spanish tortilla, roasted peppers, manchego

Grilled calamari, potato, olives, sherry vinaigrette

Mussels, arugula, pesto

Grilled portobello mushrooms

Chorizo, manchego skewer

HOT

Patatas bravas, garlic aioli

Blistered shishito peppers

Lamb meatballs, mint sauce

Grilled linguiça sausage pinchos

Grilled steak skewer, black pepper rub

Lamb chop, mint sauce

EMPANADA STATION | \$22 PER PERSON

Tomato and mozzarella

Pulled chicken, red mole

Braised beef short ribs

Cilantro aioli, pico de gallo, salsa rosada

**MAC N' CHEESE | \$22 PER PERSON**

Select three:

- ▶ Traditional mac n' cheese, aged Vermont cheddar
- ▶ Truffle, artichoke, fontina cheese
- ▶ BBQ pulled chicken, smoked cheddar
- ▶ Rock shrimp, spinach, parmesan cheese
- ▶ Jalapeño, cheddar cheese
- ▶ Short ribs, white cheddar

Enhancements: lobster, tomato, fontina cheese **+\$3 per person****PASTA | \$24 PER PERSON**

Attendant required

Select two:

- ▶ Cheese tortellini, wild mushrooms, roasted tomato bolognese sauce
- ▶ Cavatappi primavera, garden fresh vegetables, basil pesto
- ▶ Ricotta ravioli, mornay sauce, fresh tomatoes, caper berries, olives
- ▶ Penne rock shrimp, zucchini, red peppers, saffron cream
- ▶ Lobster ravioli, baby spinach, lobster bisque
- ▶ Rigatoni, chicken, spinach, sun dried tomatoes, vodka sauce
- ▶ Orecchiette, sausage, rapini, fennel, chili flakes, roasted garlic, oil

Focaccia, bread sticks, parmesan cheese

**DIM SUM | \$28 PER PERSON**

Based upon (4) pieces per person

Select four:

- ▶ Fried vegetable spring roll
- ▶ Shrimp har gow
- ▶ Pork siu mai
- ▶ Cha siu bao - steamed pork buns
- ▶ Vegetable dumplings
- ▶ Chicken dumplings

Ginger, soy sauce, spicy chili oil, sweet chili sauce

**TASTE OF ASIA | \$44 PER PERSON**

Attendant required

Served in to go containers with chop sticks

Cold soba noodles, peanut dressing

Wakame salad, sesame dressing

Select (2) Dim Sum (*See Dim Sum Station*)

Based upon 2 pieces per person

Select two:

- ▶ Vegetarian pad thai
- ▶ Vegetarian fried rice
- ▶ Steamed jasmine rice
- ▶ Lo mein noodles

Select two:

- ▶ Duck bao buns
- ▶ Sautéed shrimp
- ▶ Sweet and sour chicken
- ▶ Teriyaki beef
- ▶ Soy tofu

**PAELLA | \$34 PER PERSON**

Select one:

- ▶ Paella de mariscos  
Shrimp, mussels, clams, calamari, saffron rice
- ▶ Paella valenciana  
Chicken, chorizo, pork, artichokes, green beans, red bell peppers, peas

**BEEF SHORT RIBS | \$30 PER PERSON**

Attendant required

Harris Ranch braised beef short ribs

Creamy polenta

Sour cream, chives

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Minimum 25 guests +\$5 per person for groups less than 25

**BRAZILIAN | \$46 PER PERSON**

Attendant required | Carved to order

Select three:

- ▶ Boneless chicken thigh
- ▶ Linguiça sausage
- ▶ Picanha (top sirloin), portobello mushroom
- ▶ Boneless leg of lamb

Served with chimichurri, yucca with mojo and pan de bono

Enhancements: beef tenderloin + \$10 per person

**SLIDER | \$40 PER PERSON**

Attendant required

Based upon one of each, per person

- ▶ Crab cake, mustard aioli, lemon cabbage
- ▶ Turkey burger, cucumber salad, tzatziki
- ▶ BBQ pulled pork, cole slaw
- ▶ Classic beef, bacon, cheddar cheese, pickle, truffle mayo

House-made potato chips

**GRILLED NAAN FLATBREAD | \$39 PER PERSON**

Attendant required

Select two:

- ▶ Mozzarella, tomato, basil
- ▶ Wild mushrooms, fontina cheese, thyme
- ▶ Grilled vegetables, shaved pecorino
- ▶ Spinach, artichoke, ricotta
- ▶ Smoked salmon, white sturgeon caviar, dill, crème fraîche
- ▶ Turkey, pear, fontina cheese
- ▶ BBQ chicken, arugula, roasted garlic
- ▶ Duck, gorgonzola, asian pear, sherry vinaigrette
- ▶ Prosciutto, mozzarella, arugula, balsamic drizzle

## Carving Stations

### ROASTED TURKEY | \$325 EACH

Attendant required

Serves (25) guests

Lemon and sage brined oven roasted turkey

Natural pan jus, cranberry chutney, rosemary aioli

Whole wheat rolls

### WHOLE SUCKLING ROASTED PIG | \$775 EACH

Attendant required

Minimum of (35) guests

Choice of pulled pork or carved pork loin

Black beans and rice

Traditional mojo

Cuban rolls

### STEAMSHIP OF BEEF | \$985 EACH

Attendant required

Serves (80) guests | Minimum of (50) guests

Cabernet jus, horseradish cream, whole grain mustard

Silver dollar rolls

### ROASTED BEEF TENDERLOIN | \$500 PER TENDERLOIN

Attendant required

Serves (20) guests

Roasted herb beef tenderloin

Cabernet jus, horseradish cream

Silver dollar rolls

### RACK OF LAMB | \$80 PER RACK

Attendant required

Each rack serves (4) guests | Minimum of (20) guests

Rack of lamb

Apple mint jelly

Silver dollar rolls



**CEDAR PLANK SALMON | \$380 EACH**

Attendant required | Serves (20) guests

Vermont maple and ginger glaze

Dinner potato rolls

**WHOLE GROUPEY | \$710 EACH**

Attendant required

Serves (30) guests | Minimum of (20) guests

Grilled whole grouper

Jamaican slaw, mango salsa

Dinner rolls



## Dessert Stations

### GELATO WITH WAFFLES | \$26 PER PERSON

Attendant required

House-made waffles

House-made gelato - vanilla, chocolate

M&M's, chocolate chips, brownie bites

Strawberries, bananas, blueberries

Strawberry coulis, caramel, chocolate sauce

### CHOCOLATE FOUNTAIN | \$18 PER PERSON

Minimum of (50) guests

Strawberries, pineapple, dried fruit, biscotti,  
assorted cookies, marshmallows, pretzel sticks

### BANANA FOSTER STATION | \$26 PER PERSON

Attendant required

Bananas, brown sugar, butter, cinnamon

Banana liqueur, dark rum flambéed

Vanilla ice cream

### SEASONAL COBBLER STATION | \$21 PER PERSON

Attendant required

Mixed berry cobbler

Apple cobbler

Peach cobbler

Vanilla ice cream

### DESSERT BUFFET | \$38 PER PERSON

Based upon (6) pieces per person

- ▶ Petit fours
- ▶ Cheesecake lollipops
- ▶ Cake pops
- ▶ Crème brûlée spoons
- ▶ Chocolate truffles
- ▶ Mousse shots
- ▶ Sushi cupcakes
- ▶ Pot de creme
- ▶ Tres leches
- ▶ Macarons
- ▶ Guava cheesecake
- ▶ Mini flan
- ▶ Dulce de leche surprise



## After Party

AFTER PARTY | \$39 PER PERSON

Select three:

- ▶ Mini Cuban sandwiches
- ▶ Mini steak and cheese sandwiches
- ▶ Classic beef slider, bacon, cheddar cheese, pickle, truffle mayo
- ▶ Pastry wrapped hot dog
- ▶ Assorted pizza bites: cheese, mushroom, pepperoni, sausage
- ▶ Assorted glazed chicken wings: sweet chili, honey garlic, BBQ, buffalo style
- ▶ Classic Baja fish tacos
- ▶ Buffalo tempura rock shrimp
- ▶ Macaroni and cheese
- ▶ German pretzel sticks, spicy mustard, cheese sauce
- ▶ Truffle parmesan fries
- ▶ Sweet potato fries, chipotle honey
- ▶ Three cheese mini grilled cheese
  
- ▶ Ice cream sandwiches
- ▶ Mini whoopie pies
- ▶ Chocolate chip cookies, milk shots

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Minimum 25 guests



## Plated Dinner

CHOICE OF SOUP OR SALAD

Select one:

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### SOUPS

- ▶ Lobster bisque en croute
- ▶ Tomato soup, brie crostini
- ▶ Butternut squash, crispy fennel
- ▶ Conch chowder
- ▶ Manhattan clam chowder

Enhancements:

- ▶ Gazpacho, grilled shrimp brochette **+\$7 per person**
- ▶ Avocado, tomato confit, brioche crouton, merula oil **+\$5 per person**

### SALADS

- ▶ Bouquet of baby greens, toasted Marcona almonds, red wine poached pear, blue cheese mousse, champagne vinaigrette
- ▶ Heart of bibb lettuce, sugar roasted beets, kumato tomato, watermelon radish, lemon vinaigrette
- ▶ Iceberg wedge, bacon, Maytag blue cheese, beefsteak tomatoes, house-made pickled red onion, buttermilk dressing
- ▶ Baby kale, frisee, toasted pecans, dried cranberries, goat cheese crostini, lemon vinaigrette
- ▶ Heirloom tomato and mozzarella, basil pesto, fresh baked grissini, balsamic cubes

Enhancements:

- ▶ Ivanka salad, garbanzos, green beans, gruyère, piquillo peppers, corn, tomato, avocado **+\$5 per person**

### APPETIZERS

Upgrade to a four course dinner

- ▶ Caribbean mahi-mahi ceviche, mango, red onion, chile dusted corn tortilla chips **\$16 per person**
- ▶ Jumbo lump crab cake, roasted corn salad, chipotle remoulade **\$18 per person**
- ▶ Bourbon glazed pork belly, Anson grits, micro cilantro **\$15 per person**
- ▶ Blackened jumbo shrimp, North Carolina black rice risotto **\$17 per person**

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Includes assorted bread, butter and coffee service

## ENTRÉES

Choice of entrée upon seating, will incur an additional **\$22 per person**

Choice of entrée pre-selected (3) days in advance, higher priced entrée prevails, maximum of (2) entrée choices

Select one:

## FISH

- ▶ Pan seared mahi-mahi, carrot ginger puree, sautéed okra, fried plantain, pineapple cilantro **\$99 per person**
- ▶ Atlantic salmon plancha, mashed oven roasted sweet potatoes, Brussels sprouts, smoked tomato sauce **\$102 per person**
- ▶ Oven roasted Chilean sea bass, baby bok choy, wasabi mashed potatoes, orange miso glaze **\$156 per person**

## POULTRY

- ▶ Chicken breast, oven roasted potatoes, provençale vegetables, thyme jus **\$89 per person**
- ▶ Sun-dried tomato and goat cheese stuffed chicken breast, reggiano parmesan risotto, roasted kumato tomato, garlic mushrooms, natural chicken jus **\$90 per person**
- ▶ Seasonal mushroom stuffed chicken breast, truffle whipped potatoes, asparagus, morel sauce **\$96 per person**

## MEAT

- ▶ Overnight braised short ribs, Yukon potato puree, glazed baby carrots, merlot sauce **\$112 per person**
- ▶ Grilled 10oz New York strip steak, double baked potato, garlic green beans, green pepper sauce **\$132 per person**
- ▶ 8oz seared beef medallion, truffle mac n' cheese casserole, roasted asparagus, vidalia onion confit, burgundy sauce **\$136 per person**
- ▶ 10oz beef filet, pecorino potato gratin, oven roasted tomato, artichoke, red wine demi-glace **\$150 per person**

## DUETS

- ▶ Pan seared chicken breast and Atlantic salmon, seasonal mushroom risotto cake, roasted baby peppers, rosemary infused chicken jus **\$110 per person**
- ▶ Braised boneless short ribs and oven roasted grouper, Red Mule grits, pickled red onion, au jus **\$120 per person**
- ▶ Beef tenderloin and king sea scallops, butternut squash puree, orange braised endives, citrus gastrique sauce **\$130 per person**
- ▶ Petit filet and Maryland crab cake, celery root puree, candied baby carrot, truffle red wine sauce **\$142 per person**
- ▶ Beef tenderloin and sea bass, truffle Yukon potatoes, roasted asparagus, pomegranate demi-glace **\$158 per person**

Upgrade any duet with lobster **+\$18 per person**

Vegetarian entrée:

- ▶ Butternut squash ravioli, roasted corn succotash

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Includes assorted bread, butter and coffee service

## DESSERTS

- ▶ Pyramid of coffee mousse, chocolate shortbread, cinnamon anglaise
- ▶ Lemon meringue tart, raspberries, blackberries, cassis reduction
- ▶ White chocolate pistachio napoleon, mascarpone mousse, strawberry salad
- ▶ Duo of chocolate brownie mousse, lemon berry shortcake
- ▶ Chocolate Baileys mascarpone torte, frosted hazelnuts, praline cream
- ▶ Triple chocolate mousse bomb, brandied cherries, cocoa biscuit
- ▶ Milk chocolate mousse dome, dulce de leche surprise, tequila chocolate sauce
- ▶ Mojito cream cake, candied lime zest, vanilla rum syrup

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Includes assorted bread, butter and coffee service

## Dinner Buffet

### LATIN FLAVORS | \$121 PER PERSON

Island mixed greens, carrots, tomatoes, cucumbers, sweet peppers, papaya, cotija cheese, plantain chips

Choice of dressing: creamy mojo dressing, balsamic vinaigrette, chipotle lime vinaigrette

Heirloom tomato, avocado, hearts of palm, onion, cilantro vinaigrette

Florida lobster, jicama, citrus, mango, lime vinaigrette

Pescados asado, mango salsa (latin-spiced grilled mahi-mahi)

Pollo asado al ajillo (garlic roasted chicken)

Grilled picanha, chimichurri (attendant required)

Congri (black beans and rice)

Mofongo (mashed sweet plantains)

Calabaza, roasted peppers, zucchini

Pan de bono and dinner rolls

Flan de cortadito

Flourless chocolate orange torta

Mojito cream cake

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for dinner selection only

Minimum 50 guests +\$10 per person for groups less than 50

**BLUE MONSTER BARBEQUE | \$136 PER PERSON**

Attendant required

Iceberg, blue cheese, bacon, tomatoes, croutons, olives, cucumber

Choice of dressing: ranch dressing, blue cheese dressing, italian vinaigrette

Shaved cabbage, Brussels sprout slaw

Fingerling potatoes, bacon, grain mustard salad

Off the grill:

- ▶ Grilled shrimp skewers, pineapple salsa
- ▶ Herb and lemon chicken breast, lemon beurre blanc
- ▶ Grilled New York strip steak, green pepper sauce

Baked potato bar: sour cream, aged cheddar, bacon bits, chives

Grilled zucchini, portobello mushroom, onion, asparagus

Assorted dinner rolls

Fruit tart

Chocolate flourless cake

Lemon meringue pie

Freshly brewed coffee, decaffeinated coffee, selection of teas

**Enhancements:**

- ▶ Cold water lobster tail (2 per person), drawn butter **+\$33 per person**

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Menus available for dinner selection only

Minimum 50 guests **+\$10 per person** for groups less than 50

**NEW ENGLAND FEAST | \$166 PER PERSON**

Attendant required

New England clam chowder soup, oyster crackers

Hearts of romaine, treviso, baby arugula, tomatoes, cucumbers, candied walnuts, carrots, herb croutons

Choice of dressing: creamy italian, blue cheese, balsamic vinaigrette

Penne pasta, sun-dried tomato, tarragon, lemon paprika dressing

Crab cocktail, cucumber, dill, frisée, smoked paprika, lemon

Petite heirloom tomato, fresh mozzarella cheese, onion, pesto vinaigrette

Assorted dinner rolls

One pound Maine lobster, split to order (attendant required)

*Served with drawn butter, one per person*

Chardonnay steamed clams, mussels, julienne vegetables

Seared boneless chicken, mushrooms, artichokes and lemon

4oz. Angus beef New York steak

Cavatappi, fontina cheese gratin

Tricolor roasted potatoes

Creamed spinach

Pumpkin spice torte

Maple cheesecake

Chocolate pecan pie

Freshly brewed coffee, decaffeinated coffee, selection of teas

Enhancements:

- ▶ 12oz. angus beef New York steak +\$42 per person
- ▶ 2lb. lobster +\$45 per person

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Menus available for dinner selection only

Minimum 50 guests +\$10 per person for groups less than 50



**SOUTH BEACH | \$156 PER PERSON**

Chilled avocado gazpacho

Organic baby spring mix, endives, carrots, sprouts, tomatoes, pine nuts

Choice of dressing: sherry vinaigrette, tomato vinaigrette, citrus dressing

Tabbouleh, chick peas, roasted peppers, tomato, basil, lemon oil

Sesame seared tuna loin, seaweed, cucumbers, yuzu vinaigrette

Steamed Chilean sea bass, wilted greens, shiitake mushrooms, soy ginger dressing

Cioppino, mussels, clams, shrimp, fennel puree, lobster tomato broth

Chicken breast, lemon couscous, citrus vinaigrette

Beef sirloin, roasted artichokes, heirloom tomato, olives

Steamed garden mini vegetable mélange

Mixed grain blend, dried figs, apricots, pine nuts

Assorted dinner rolls

Coconut cake, tropical fruit

Lemon blueberry ricotta cake

Chocolate cake, raspberry mint icing

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for dinner selection only

Minimum 50 guests +\$10 per person for groups less than 50

### CARNIVAL DE BRAZIL | \$160 PER PERSON

Peruvian ceviche, whitefish, choclo corn, yam, lime

Heart of palm, tomato, fennel, avocado, citrus vinaigrette

Purple potato, chorizo, cilantro, aji amarillo

Mesclun greens, marinated manchego, jicama, cucumbers, carrot, Brazil nuts, tomatoes, olives, tostones

Choice of dressing: sweet chili lime, basil shallot, cilantro cumin vinaigrette

Carved to order | Attendant required

Select three:

- ▶ Boneless chicken thigh
- ▶ Linguiça sausage
- ▶ Picanha (top sirloin)
- ▶ Beef rib eye
- ▶ Lamb shoulder
- ▶ Upgrade to beef tenderloin +\$10 per person

Black beans

White rice

Sweet plantains

Chimichurri

Brazilian cheese rolls

Coconut pudding

Milk chocolate flan

Butter rum banana tarts

Freshly brewed coffee, decaffeinated coffee, selection of teas

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Menus available for dinner selection only

Minimum 50 guests +\$10 per person for groups less than 50



Beverages

## Beverages

### DELUXE HOSTED BAR

Charged on consumption

Deluxe cocktails **\$15 per drink**

- ▶ Tito's Vodka, Bombay Sapphire Gin, Flor De Caña Extra Dry Rum, Casa Noble Tequila, Old Forester Bourbon, Dewar's White Label Scotch, Crown Royal Whiskey, Remy Martin VSOP Brandy

Imported beers **\$9 per drink**

- ▶ Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A

Domestic beers **\$8 per drink**

- ▶ Sam Adams, Miller Lite, Bud Light, Michelob Ultra

House red and white wine **\$13 per drink**

- ▶ Chardonnay, Merlot, Cabernet Sauvignon

Soft drinks and bottled water **\$6 per drink**

### DELUXE PACKAGE BAR

\$35 for the first hour, \$16 per additional hour

#### PREMIUM HOSTED BAR

Charged on consumption

Premium cocktails **\$17 per drink**

- ▶ Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Silver Rum, Roca Patron Tequila, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Gentleman Jack Whiskey, Hennessey VS Brandy

Imported beers **\$9 per drink**

- ▶ Stella Artois, Corona Extra, Corona Light, Amstel Light, Blue Moon, Becks N/A

Domestic beers **\$8 per drink**

- ▶ Sam Adams, Miller Lite, Bud Light, Michelob Ultra

House red and white wine **\$13 per drink**

- ▶ Chardonnay, Merlot, Cabernet sauvignon

Soft drinks and bottled water **\$6 per drink**

#### PREMIUM PACKAGE BAR

\$38 for the first hour, \$18 per additional hour

#### BEER & WINE PACKAGE BAR

\$27 for the first hour, \$8 per additional hour

#### BAR ENHANCEMENTS

Custom specialty hand crafted cocktails **\$18 per drink**

South Florida craft, microbrews, IPA beers **\$10 per drink**

Sangria **\$12 per drink**

- ▶ Spanish wine mixed with tropical fruits and spices

## Wine Selections

### HOUSE WINES

Chardonnay \$51

Cabernet Sauvignon \$51

Merlot \$52

Pinot Grigio \$52

Sauvignon Blanc \$52

Pinot Noir \$51

### CHARDONNAY

William Hill, Napa Valley, California \$56

Kendall Jackson, Vintner's Reserve, California \$63

Chalk Hill, Sonoma Coast, California \$63

Sonoma-Cutrer, Russian River Valley, California \$68

Stag's Leap Winery, Karia Vineyard, Napa Valley, California \$118

Cakebread Cellars, Napa Valley, California \$135

### SAUVIGNONBLANC

St. Supéry, Napa Valley, California \$57

Santa Ema, Selected Terroir, Maipo Valley, Chile \$57

Kim Crawford, Marlborough, New Zealand \$62

Frog's Leap, Rutherford, California \$61

BR Cohn, Napa Valley, California, 2014 \$87

Illumination by Quintessa, Napa Valley, California \$92

### WHITE WINES/OTHER VARIETALS

Caymus Conundrum, White Blend, California \$57

Benton Lane Winery, Pinot Gris, Willamette Valley, Oregon \$57

San Angelo by Banfi, Pinot Grigio, Tuscany, Italy \$62

Relax, Riesling, Germany \$62

Santa Margherita, Pinot Grigio, Alto Adige, Italy \$72

Louis Latour, Pouilly Fuissé, AOC, Burgundy, France \$77

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Wines will be charged per bottle. Once opened, bottle is considered consumed.



#### CHAMPAGNE AND SPARKLING

Trump Sparkling Blanc de Blanc, Monticello, Virginia \$72

Syltbar Prosecco \$56

Biutiful Cava "Brut" Nature, Requena, NV \$61

Syltbar Rosé Sparkling \$61

IVY, Blanc de Blanc, Cremant de Bourgogne, France, NV \$67

Piper-Heidsieck Brut, Reims, France \$97

Moët & Chandon, Epernay, France \$157

Nicholas Feuillate, Brut Rosé, Chouilly-Epernay, France \$177

Piper-Heidsieck "Brut Vintage Rare", Reims, France \$318

#### PINOT NOIR

Erath, Dundee Hills, Oregon \$56

McMurray Ranch, Russian River Valley, California \$61

Belle Glos, Meiomi, Sonoma County, California \$66

Au Bon Climat, Santa Barbara County, California \$72

Row Eleven, Santa Maria Valley, California \$82

Darioush, Napa Valley, California \$137

#### CABERNET SAUVIGNON AND RED BLENDS

William Hill, Napa Valley, California \$56

Kendall Jackson, Vintners Reserve, California \$61

Kuleto, "Indian Ink", California \$66

Clos du Val, Napa Valley, California \$87

Hall, Napa Valley, California \$92

Silver Oak, Alexander Valley, California \$152

#### MERLOT

William Hill, Napa Valley, California \$57

Oberon, Napa Valley, California \$62

Raymond, "Reserve" Napa Valley, California \$67

Northstar, Columbia Valley, Washington \$72

Silverado Vineyards, Napa Valley, California \$97

Darioush, Napa Valley, California \$177

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## RED WINES/OTHER VARIETALS

Torres, Altos Ibericos, Tempranillo, Rioja, Spain \$57

Las Rocas, Calatayud, Spain \$57

Trapiche, Broquel, Malbec, Argentina \$62

Banfi, Summus, DOCG, Tuscany, Italy \$142

Pascual Toso, Malbec, Maipu, Argentina \$91

Montes, Carménère, Purple Angel, Colchagua, Chile \$147

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