

# 1

HOTEL  
*South beach*

## EVENT MENU

*1 Hotel South Beach 2025*

*August 6 2025*

Our food philosophy is simple: Ingredients First.

You'll find menus designed around the seasons, full of fresh, local ingredients and dishes that are both good and good for you. Cooking this way makes our jobs easy; nature does all the heavy lifting.



## CONTINENTAL BREAKFAST

*Minimum guarantee for all breakfast buffets is 30 people*

*A \$250 surcharge will be applied to event if guarantee is less than 30 people Breakfast displays are based on 2 hours of consecutive service*

*A fee of 25% of the menu will apply for each additional 30 minutes of service*

*Breakfast selections are served with freshly brewed coffee and selection of herbal teas*

### **Artisan**

SLICED SEASONAL FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)  
croissants, muffins, danishes, fruit preserves, butter

CARAFES NATURAL FRUIT JUICES (VG)  
orange, ruby grapefruit juices  
\$42 per person

### **Divine**

SLICED SEASONAL FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)  
croissants, muffins, danishes, fruit preserves, butter

YOGURT PARFAITS (V)(D)(N)  
greek yogurt parfaits with local honey, granola and  
mixed berries

CEREAL BAR (N)  
assorted "Kashi" cereals, skim milk,  
whole milk, almond milk, dried fruit

CARAFES NATURAL FRUIT JUICES (VG)  
orange, ruby grapefruit juices  
\$51 per person

### **Grand**

SLICED SEASONAL FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)  
croissants, muffins, danishes, fruit preserves, butter

\*SMOKED SALMON AND BAGELS (G)  
assorted bagels, house made cream cheese,  
cured salmon, capers, shaved red onions, cucumber,  
cage-free hard-boiled eggs

YOGURT PARFAITS (V)(D)(N)  
greek yogurt parfaits with local honey, granola and mixed  
berries

STEEL-CUT OATMEAL (VG)(G)  
raisins, dried cherries, pecans, cinnamon, brown sugar

CARAFES NATURAL FRUIT JUICES (VG)  
orange, ruby grapefruit juices  
\$58 per person

### **A la Carte Enhancements**

ENGLISH MUFFIN SANDWICH (G)(D)  
scrambled eggs, apple-smoked pork loin, provolone,  
tomato jam  
\$14 per person

CROISSANT SANDWICH (G)(D)  
smoked turkey, scrambled eggs, brie cheese  
\$14 per person

PLAIN BAGEL SANDWICH (G)(D)  
cream cheese, smoked salmon, egg salad  
\$14 per person

BREAKFAST WRAP (G)(D)  
whole wheat flour tortilla, scrambled eggs, chorizo,  
potatoes, cheddar, roasted tomatillo salsa  
\$16 per person

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 2

**Prices are subject to a 24% service charge and 9% state sales tax.**

## **A la Carte Enhancements (CONT'D)**

### **VEGAN WRAP (VG)(G)**

flour tortilla, JUST egg, spinach, vegan cheese, black beans, plant-based sausage, roasted tomatillo salsa  
\$15 per person

### **RASPBERRY PANCAKES (G)(D)**

lemon curd, fresh berries, butter and maple syrup  
\$13 per person

### **FROSTED FLAKES FRENCH TOAST (G)(D)**

Butter, maple syrup  
\$10 per person

## **Action Stations**

*Chef attendant required for all action stations  
1 chef every 75 guests, chef fee \$200 each*

### **CHILAQUILES (D)**

chicken and chorizo, corn tortilla chips, salsa verde, queso fresco, pico de gallo, fried eggs, crema, cilantro  
\$28 per person

### **AVOCADO TOAST (G)**

grilled country style multigrain bread, crushed avocado, cage-free hard-boiled eggs, marinated cherry tomatoes, pickled onions, sliced cucumbers, carrots, radishes, lemon oil, micro herbs (D)  
*gluten free bread available upon request*  
\$23 per person

### **BENEDICTS**

Caprese (V)(G)(D) - English muffin, basil, fresh heirloom tomatoes, fresh mozzarella, poached eggs

Classic (G)- English muffin, Canadian bacon, poached eggs

Served with classic hollandaise sauce (V)(D)  
\$28 per person

### **PARFAIT AND OVERNIGHT OATS**

*Build your own Mason Jar*

greek yogurt, coconut yogurt, vanilla overnight oats (VG)

fresh berries, dates, almond butter (N), shredded coconut (N), granola, golden raisins, walnuts (N), cinnamon, agave nectar, honey, pineapple compote  
\$23 per person

### **ACAI BOWLS AND SMOOTHIES**

Build Your Own Acai Bowl – strawberries, blueberries, banana, pineapple, almond butter, shredded coconut, granola, local honey

Carafes of:

- Berry Smoothie - mixed berries, banana, yogurt, honey, coconut milk
- Green Smoothie - spinach, banana, almond butter, pineapple, almond milk

\$25 per person

### **OMELET STATION**

cage-free eggs, egg whites, or JUST egg, black forest ham, bacon, chicken sausage, tomatoes, mushrooms, onions, jalapeños, bell peppers, spinach, aged cheddar cheese, jack cheese, feta cheese  
\$25 per person

### **DELUXE OMELET STATION**

cage-free eggs, egg whites, or JUST egg, black forest ham, bacon, chicken sausage, tomatoes, mushrooms, onions, jalapeños, bell peppers, spinach, aged cheddar cheese, jack cheese, feta cheese, smoked salmon, crab meat, rock shrimp  
\$32 per person

### **PANCAKE STATION (V)**

buttermilk, sweet potato, and gluten free pancakes, fresh berries, bananas, chantilly cream, chocolate chips, lemon curd, whipped butter, maple syrup  
\$20 per person

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## BREAKFAST DISPLAY PACKAGES

*Minimum guarantee for all breakfast buffets is 30 people  
A \$250 surcharge will be applied to event if guarantee is less than 30 people  
Breakfast displays are based on 2 hours of consecutive service  
A fee of 25% of the menu will apply for each additional 30 minutes of service  
Breakfast selections are served with freshly brewed coffee and selection of herbal teas*

### **Nature Breakfast**

Select  
1 The Farm, 1 Meats, 1 Side  
\$56 per person

#### **The Farm**

CAGE-FREE SCRAMBLED EGGS (V)(D)  
  
CAGE-FREE SCRAMBLED EGG WHITES (V)(D)  
  
LOADED SCRAMBLED EGGS (V)(D)  
peppers, onions, mushrooms  
  
SPINACH AND ROASTED TOMATOES QUICHE (V)(G)

#### **Meats**

NATURAL SMOKED BACON  
  
NITRATE FREE TURKEY BACON  
  
APPLE CHICKEN SAUSAGE  
  
PLANT-BASED PATTY SAUSAGE (VG)  
  
CHORIZO SAUSAGE

#### **Sides**

ROASTED BREAKFAST POTATOES (VG)  
  
TRI -COLOR POTATO HASH PEPPERS (VG)  
caramelized onions  
  
PANCAKES (V)(G)(D)  
guava sauce, maple syrup  
  
BRIOCHE FRENCH TOAST (V)(G)(D)  
bourbon and vanilla infused syrup, berry preserve

### **Signature Breakfast**

Select  
1 The Farm, 2 Meats, 2 Sides, 1 Specialty  
\$69 per person

#### **Specialty**

CHARCUTERIE BOARD (D)  
artisan cheeses, prosciutto, spicy soppressata, salami,  
quince, artisan loaf  
  
CEREAL BAR (G)(V)(N)  
assorted "Kashi" cereals, skim milk,  
whole milk, almond milk, dried fruit  
  
YOGURT BAR (D)(G)(N)  
greek yogurt, homemade chia granola,  
dried fruits, local honey  
Add Fresh Berries +\$6  
  
ORGANIC STEEL CUT OATMEAL (VG)(G)(N)  
organic Florida sugar, drunken raisins, dried cherries,  
coconut flakes, pepitas, almonds, cinnamon, brown sugar  
  
\*SMOKED SALMON AND BAGELS (G)(D)  
assorted bagels, house made cream cheese,  
cured salmon, capers, shaved red onions, cucumber,  
sliced tomatoes, lemon, cage-free hard-boiled eggs  
  
**All Breakfast Buffets Include:**  
SEASONAL SLICED FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes  
  
FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)  
croissants, muffins, danishes, fruit preserves, butter  
  
CARAFES NATURAL FRUIT JUICES (VG)  
orange, ruby grapefruit juices

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## BREAKFAST DISPLAY PACKAGES

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### **1 Hotel Breakfast Display**

CAGE-FREE SCRAMBLED EGGS (V)

HERB ROASTED FINGERLING POTATOES (VG)

NATURAL SMOKED BACON

APPLE CHICKEN SAUSAGE

BRIOCHE FRENCH TOAST (V)(G)  
bourbon and vanilla infused syrup, berry preserve

SEASONAL SLICED FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)  
croissants, muffins, danishes, fruit preserves, butter

HONEY GREEK YOGURT PARFAIT (V)(N)  
mixed berries, almond granola

ORGANIC STEEL-CUT OATMEAL (VG)(G)(N)  
raisins, dried cherries, pecans, cinnamon, brown sugar

CARAFES NATURAL FRUIT JUICES (VG)  
orange, ruby grapefruit juices  
\$72 per person

### **Southwestern Breakfast Display**

CAGE-FREE SCRAMBLED EGGS (V)(D)  
jack cheese

APPLEWOOD-SMOKED BACON

STEAK PICADO (V)  
jalapeño and tomato sauce

FRIJOLAS WITH SOFRITO, COTIJA CHEESE (V)(D)

POTATO HASH AND SWEET PLANTAINS (VG)  
caramelized onions, roasted peppers

ROASTED TOMATO AND JALAPEÑO SALSA (VG)

CORN TOSTADAS (VG)

SEASONAL SLICED FRESH FRUIT (VG)  
golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)  
croissants, muffins, danishes, fruit preserves, butter

CARAFES NATURAL FRUIT JUICES (VG)  
orange juice, hibiscus water  
\$75 per person

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## BREAKFAST DISPLAY PACKAGES

*Minimum guarantee for all breakfast buffets is 30 people  
A \$250 surcharge will be applied to event if guarantee is less than 30 people  
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### **Healthy Breakfast Display**

EGG WHITE FRITTATA (V)(D)

kale, wild mushrooms, parmigiano

PLANT-BASED BREAKFAST SAUSAGE PATTIES (VG) NITRATE

FREE TURKEY BACON

ROOTS & POTATO HASH (VG)

sweet potato, purple potato, yukon gold potato,  
caramelized onions, peppers

PROTEIN FRENCH TOAST (V)(G)

butter and maple syrup

SEASONAL SLICED FRESH FRUIT (VG)

golden pineapple, honeydew, cantaloupe, watermelon, grapes

DATE AND WALNUT COFFEE CAKE (V)(G)(D)(N)

INDIVIDUAL MANGO AND CHIA SEED PUDDING

shredded coconut

OVERNIGHT OATS (VG)(G)

blueberries, golden raisins, almonds, shredded coconut, cinnamon

CARAFES NATURAL FRUIT JUICES (VG)

orange, green detox juices

\$75 per person

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## BOXED BREAKFAST - GRAB & GO SERVICE ONLY

*15 guest minimum*

### **Main – Select 1**

PLAIN BAGEL SANDWICH (G)(D)  
cream cheese, smoked salmon, egg salad

BREAKFAST SANDWICH (G)(D)  
eggs, ham, cheddar, potato roll

BREAKFAST WRAP (G)(D)  
whole wheat flour tortilla, scrambled eggs, chorizo,  
potatoes, cheddar, salsa

### **Accompanied With**

INDIVIDUAL SEASONAL FRUIT SALAD (VG) INDIVIDUAL

GREEK YOGURT (V)

FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)  
mini croissant, mini danish

### **Beverage**

ORANGE JUICE

FRESHLY BREWED COFFEE

SELECTION OF HERBAL TEAS  
\$51 per person

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## PLATED BREAKFAST

*Maximum of 50 Guests*

*Breakfast selections are served with freshly brewed coffee and selection of herbal teas*

### **The Traditional**

TO SHARE

assorted danish, croissant (V)(G)(D)

FIRST COURSE (V)(D)

seasonal tropical fruit, honey greek yogurt

SECOND COURSE (V)(D)

cage-free scrambled eggs, fingerling potatoes, caramelized onions

SELECT 1

natural smoked bacon

nitrate free turkey bacon

apple chicken sausage

plant-based sausage (VG)

\$55 per person

### **European Inspired**

TO SHARE

assorted danish, croissant (V)(G)(D)

FIRST COURSE (V)(D)

seasonal tropical fruit, honey lavender cottage cheese

SECOND COURSE (V)(G)(D)

quiche Lorraine, fingerling potatoes, caramelized onions mixed

greens with breakfast radish and citrus vinaigrette

\$65 per person

### **Steaks and Eggs**

TO SHARE

assorted danish, croissant (V)(G)(D)

FIRST COURSE (V)(D)

seasonal tropical fruit, honey greek yogurt

SECOND COURSE (D)

petite tenderloin 4 oz, cage-free scrambled eggs,

fingerling potatoes, caramelized onions

\$85 per person

(VG) Vegan

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## BRUNCH DISPLAY

*Minimum guarantee for all breakfast buffets is 60 people  
A \$250 surcharge will be applied to event if guarantee is less than 60 people  
Brunch displays are based on 2 hours of consecutive service  
A fee of 25% of the menu will apply for each additional 30 minutes of service  
Brunch selections are served with freshly brewed coffee and selection of herbal teas*

CAGE-FREE SCRAMBLED EGGS (V)(D)

HERB ROASTED FINGERLING POTATOES (VG)

NATURAL SMOKED BACON

APPLE CHICKEN SAUSAGE

BRIOCHE FRENCH TOAST (V)(G)(D)

bourbon and vanilla infused syrup, berry preserve

HERB ROASTED ORGANIC CHICKEN

natural jus

GRILLED SALMON

salsa verde

PESTO POTATO GNOCCHI (V)(G)(D)(N)

cherry tomatoes, parmigiano, pine nuts

ROASTED ASPARAGUS (VG)

lemon ginger sauce

SEASONAL SLICED FRESH FRUIT (VG)

golden pineapple, honeydew, cantaloupe, watermelon,  
grapes

FRESH-BAKED BREAKFAST PASTRIES (V)(G)(D)

croissants, muffins, danishes, fruit preserves, butter

CHARCUTERIE BOARD (D)(G)

artisan cheeses, prosciutto, mortadella, salami,  
honeycomb, toasted baguette

\*SUSTAINABLE SMOKED SALMON (G)(D)

herbed cream cheese, sliced tomatoes,  
capers, red onions, bagels

HOUSE GREENS SALAD (VG)

cherry tomatoes, carrots, sliced cucumbers, pickled red  
onions, balsamic vinaigrette

### Omelet Station

*Chef Attendant Required*

cage-free eggs, egg whites, or JUST egg,  
black forest ham, bacon, chicken sausage,  
tomatoes, mushrooms, onions, jalapeños, bell peppers,  
spinach, aged cheddar cheese, jack and feta cheese

### Sweets

Lemon Ricotta Cheesecake (V)(G)(D)

Chocolate Praline Pate Choux (V)(G)(D)

Strawberry Shortcake Verrine (V)(G)(D)

Florida Key Lime Pie (V)(G)(D)

Chocolate Mousse Verrine (V)(D)

CARAFES NATURAL FRUIT JUICES (VG)

orange, ruby grapefruit juices

\$130 per person

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## COFFEE BREAKS

*Minimum guarantee for all coffee breaks is 20 people  
A \$250 surcharge will be applied to event if guarantee is less than 60 people  
Coffee Breaks are based on 30 minutes of consecutive service  
A fee of 25% of the menu will apply for each additional 30 minutes of service  
Coffee break selections are served with freshly brewed coffee and selection of herbal teas*

### **Bakery (V)(G)**

assorted biscotti, lemon glazed pound cake,  
raspberry bars, fudge cupcakes  
\$28 per person

### **Milk and Cookie Shop (V)(G)(D)**

chocolate chip, lemon raspberry, double  
chocolate, caramelized corn, churro  
selection of organic milks  
\$31 per person

### **Crudites and Chips (VG)(G)**

beet muhammara, chickpea hummus, seasonal  
vegetables, lavash, pita bread  
\$27 per person

### **The Gables (G)(D)**

Empanadas: chicken and beef

tostones, fried yuca, served with criollo aioli, cilantro,  
jalapeño sauce

pastelitos: traditional guava, guava and cream cheese  
(V)(G)(D)  
\$32 per person

### **Neighbors**

FIT INDIVIDUAL PARFAIT

overnight oats - blueberries, almonds cinnamon

acai yogurt - strawberries, pineapple, coconut(V)(G)(N)

greek yogurt – honey, granola, mixed berries (V)(D)(N)

CARAFES OF NATURAL FRUIT JUICES (VG)  
green plus, citrus iv, watermelon

INDIVIDUAL BOTTLES +\$3 per person  
\$39 per person

### **Artisanal Donuts (G)(D)**

mojito, tres leches, birthday cake bourbon glazed bacon,  
traditional glazed, Boston cream  
\$30 per person

### **Chocolate Shop (V)**

fleur de sel cookies, chocolate covered pretzel rods,  
white and dark chocolate covered strawberries,  
chocolate pot de crème, ganache brownies  
\$32 per person

### **Happy Hour (G)(D)**

local and international cheese display, honey, lavash,  
grilled artisanal breads  
\$32 per person

### **Mix It Up**

MONKEY TRAIL MIX (N)(G)

banana chips, chocolate, mixed nuts

PROTEIN TRAIL MIX (N)

dried fruit, almonds, pistachios, cashews, pumpkin seeds

S'MORES MIX (G)(D)

graham crackers chocolate chips, mini pretzels, mini  
marshmallows

CHEF CRAFTED INFUSED WATER

fruits and herb infused filtered water

\$31 per person

### **The Spa (V)**

minted fruit salad with Florida citrus segments (GF),  
organic mini crudité with hummus, artisanal goji berry  
granola bar (G), matcha swirl cookies, green detox juice  
\$32 per person

### **French Roast (V)(G)(D)(N)**

opera cake, caramel profiteroles, vanilla crème brûlée,  
tropézienne, assorted macaroons (V)  
\$29 per person

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## A LA CARTE FOOD & BEVERAGE

### Beverages

CUCUMBER AND MINT INFUSED WATER  
\$50 per gallon

PITAYA AND FLORIDA CITRUS AGUA FRESCA  
\$80 per gallon

RUBY GRAPEFRUIT JUICE  
\$98 per gallon

FRESH FLORIDA ORANGE JUICE  
\$98 per gallon

FRESHLY BREWED COFFEE  
\$110 per gallon

SELECTION OF HERBAL TEAS  
with honey, lemon  
\$110 per gallon

ICED TEA  
\$90 per gallon

ASSORTED SOFT DRINKS  
\$8 each

STILL AND SPARKLING BOTTLED WATER  
\$10 each

CARAFES OF HOMEMADE SMOOTHIES  
Select 1:  
VERDE (VG)  
kale, spinach, oats, almond milk, almond butter

SUNSHINE (V)  
mango, pineapple, orange juice, coconut, yogurt

HOMESTEAD (VG)  
banana, strawberries, dates, oat milk  
\$48 per carafe

CARAFES OF NATURAL FRUIT JUICES  
Select 1:  
greenery, citrus iv, watermelon  
\$48 per carafe

### Snacks

SEASONAL WHOLE FRUIT (VG)  
\$64 per dozen

SLICED SEASONAL FRUITS (VG)  
\$16 per person

KETTLE COOKED POTATO CHIPS (VG)  
\$8 each

DRIED FRUITS AND NUT BAGS (VG)(N)  
\$8 each

SEASONAL FRUIT SKEWERS (VG)  
\$96 per dozen

GRANOLA BARS (VG)(G)  
\$8 each

PROTEIN BARS (VG)(N)(G)  
\$10 each

### Bakery

BROWNIES (V)(G)(D)  
\$81 per dozen

ASSORTED CUP CAKES (V)(G)(D)  
double chocolate, red velvet, carrot, lemon, coconut  
\$72 per dozen

ASSORTED COOKIES (V)(G)(D)  
chocolate chip, guava white chocolate chip, lemon  
raspberry, double chocolate  
\$81 per dozen

ASSORTED MUFFINS (V)(G)(D)  
blueberry, banana, lemon poppy, chocolate buttermilk  
\$78 per dozen

ASSORTED LATIN PASTRIES (V)(G)(D)  
traditional guava, guava and cream cheese,  
mango pastelitos  
\$64 per dozen

BAGELS (G)(D)  
plain, herb, and smoked salmon flavored cream cheese  
\$81 per dozen

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## A LA CARTE FOOD & BEVERAGE (CONT'D)

ASSORTED SAVORY SCONES (G)(D)  
chive cheddar bacon, herb, pesto and sundried tomato  
\$74 per dozen

CHEESE AND GUAVA EMPANADAS (V)(G)(D)  
\$72 per dozen

SPINACH AND CHEESE EMPANADAS (V)(G)(D)  
\$84 per dozen

CHICKEN EMPANADAS (G)  
\$84 per dozen

BEEF EMPANADAS (G)  
\$84 per dozen

### GLUTEN FREE PASTRIES (GF)

ASSORTED TARTS (D)  
lemon meringue, berries, chocolate  
\$120 per dozen

PRALINE CHOCOLATE MOUSSE (D)(N)  
\$120 per dozen

ASSORTED MACAROONS (D)(N)  
\$96 per dozen

TONKA BEAN PANNA COTTA WITH BERRIES (D)  
\$120 per dozen

CHOCOLATE DIPPED COCONUT MACAROONS  
\$96 per dozen

PINA COLADA SLICE (D)(N)  
\$96 per dozen

DOUBLE CHOCOLATE CAKE (D)  
\$120 per dozen

ASSORTED CRÈME BRULÉS (D)(N)  
pistachio, citrus, cherry  
\$120 per dozen

BROWNIE COOKIES (N)  
\$72 per dozen

PASSION FRUIT FLAN  
\$72 per dozen

### Plant Based Pastries (VG)

SOY PANNA COTTA WITH BERRIES  
\$130 per dozen

VEGAN CHOCOLATE BROWNIE (N)(G)  
\$96 per dozen

TAPIOCA COCONUT PUDDING WITH MANGO (N)  
\$130 per dozen

VEGAN APPLE OAT CRISP (N)  
\$96 per dozen

VEGAN CHOCOLATE CAKE  
\$130 per dozen

VEGAN CHOCOLATE CHIP COOKIES  
\$96 per dozen

VEGAN ALMOND CREAM PIE (N)  
\$130 per dozen

VEGAN STRAWBERRY CHEESECAKE  
\$130 per dozen

VEGAN CHOCOLATE CUPCAKES  
\$96 per dozen

CASHEW COCONUT BALLS (N)  
\$96 per dozen

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## PLATED LUNCH

*Minimum of 20 Guests*

*Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection*

*Additional courses available upon request, priced a la carte*

*Tables choice of (2) entrée selections (+\$25 per person)*

*Lunch selections are served with an assortment of breads, freshly brewed coffee and selection of herbal teas*

### Salads

*Select One*

#### CAESAR (V)(G)(D)

red and green romaine hearts, parmigiano-reggiano, focaccia croutons, sweet drop peppers

#### CAPRESE (V)(N)(D)

heirloom tomatoes, fresh mozzarella, watercress, pesto, balsamic glaze

#### SUPER FOOD SALAD (VG)

kale, spinach, broccolini, tricolor cauliflower, carrots, omega seeds, key lime dressing

#### FATTOUSH (V)(G)

blistered tomato, cucumber, radish, gem lettuce, green pepper, crispy pita, lemon vinaigrette

#### CRISPY CAULIFLOWER (VG)

charred corn, tomato confit, vegan cheese, poblano avocado crema

#### HOMESTEAD SALAD (V)(D)

watercress, heirloom tomato, red onion, goat cheese, coquille olives, basil vinaigrette

### Entrees

*Select One*

#### GRILLED NY STRIP 6 OZ

truffle crispy potatoes, haricots verts, bordelaise sauce  
\$90 per person

#### BAVETTE STEAK (D)

Peruvian mash, grilled asparagus, chimichurri  
\$80 per person

#### HERB ROASTED JOYCE FARM CHICKEN BREAST

roasted fingerling potatoes, caramelized carrots, wild mushroom, chicken jus  
\$73 per person

#### PAN ROASTED SALMON (G)

cannellini beans with garlic and cherry tomatoes, gremolata, broccolini  
\$73 per person

#### PAN-SEARED BRANZINO (D)

brown butter with capers and lemon, Swiss chard, parsnip puree  
\$79 per person

#### IMPOSSIBLE MEATBALLS (VG)(G)

seared potato gnocchi, San Marzano tomato sauce, vegan parmesan cheese, basil  
\$73 per person

### Dessert

*Select One*

#### PRETZEL CRUST KEYLIME BAR (V)(N)(D)(G)

vanilla crèmeux, fresh berries, raspberry gel

#### FLOURLESS CHOCOLATE CAKE (V)(D)

passion fruit crèmeux, confit strawberries, chocolate meringue

#### TROPICAL FRUIT SABLE (V)(N)(D)(G)

mango curd, tropical fruit, Tamarindo foam

#### PIÑA COLADA PIE (V)(N)(D)(G)

coconut custard, caramelized pineapple jam, coconut whipped cream

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

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## MAKE YOUR OWN DISPLAY

*Minimum guarantee for all lunch displays is 30 people  
A \$250 surcharge will be applied to event if guarantee is less than 30 people  
Lunch displays are based on 2 hours of consecutive service  
A fee of 25% of the menu will apply for each additional 30 minutes of service  
Lunch selections are served with assortment of breads, herb infused olive oil,  
freshly brewed coffee and selection of herbal teas*

### Nurture Lunch

Select:

1 Starter, 2 Entrees, 2 Sides, 2 Sweets  
\$80 per person

### Signature Lunch

Select:

2 Starters, 2 Entrees, 2 Sides, 2 Sweets  
\$89 per person

### 1 Hotel Lunch

Select:

2 Starters, 3 Entrees, 2 Sides, 3 Sweets  
\$94 per person

### Starters

LENTIL VEGETABLE SOUP (VG)

TOMATO BISQUE (V)(D)

ORGANIC TOMATO AND TOMATILLO SALAD (V)(D)  
goat cheese, cucumber, pickled red onion, compressed  
watermelon, kalamata olives, balsamic reduction

MARKET SALAD (VG)  
shaved tricolor carrot, radish, Persian cucumbers, baby  
greens, cherry tomatoes, green goddess dressing

BALSAMIC-LACED GEMELLI PASTA SALAD (V)(G) roasted  
vegetables

### Entrees

PAN SEARD LINGCOD  
lemon, garlic, caper sauce

SALMON  
garlic, herb-lemon vinaigrette

GRILLED FLAT IRON STEAK  
chimichurri

CRISPY LECHON (PORK)  
sour orange mojo

CUBAN ROPA VIEJA  
braised flank steak, tomato, Spanish peppers

JAMAICAN PINEAPPLE JERK CHICKEN  
pineapple jerk sauce

PAN ROASTED CHICKEN BREAST  
beech mushroom sauce

PLANT-BASED SAUSAGE CASSOULET (VG)  
cannellini beans, smoked paprika, tomatoes, mushrooms

### Sides

CHARRED BROCCOLI RABE (VG)  
roasted garlic, agrumato

ROASTED RAINBOW CAULIFLOWER (VG)  
garlic and herb

SAUTEED GREEN BEANS WITH GARLIC (VG)

HERB-ROASTED BABY POTATOES (VG)  
caramelized onions

ARROZ CON GANDULES (VG)  
white rice, pigeon peas

CONGRI RICE (VG)  
black beans, rice

CARAMELIZED SWEET PLANTAINS (VG)

### Sweets

CAJETA ARROZ CON LECHE (D)

FRESH FRUIT TARTS (V)(D)(G)

APPLE GALETTES (V)(G)(D)

LEMON RICOTTA CHEESECAKE (V)(D)(G)

YOGURT CRÉMIEUX FRESH BERRIES (D)

STRAWBERRY SHORTCAKE VERRINE (V)(D)(G)

KEY LIME TARTS (V)(D)(G)

FLAN DE QUESO (D)

(VG) Vegan

(V) Vegetarian

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## THEMED LUNCH DISPLAYS

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### Italian Lunch Display

#### Starters

ITALIAN WHITE BEAN AND KALE SOUP (VG)

CAESAR SALAD (V)(G)(D)

red and green romaine hearts, parmigiano reggiano,  
focaccia croutons, sweet drop peppers

CHOPPED SALAD (D)

iceberg lettuce, salami, fontina, tomatoes, olives,  
roasted peppers, oregano vinaigrette

#### Entrées

TUSCAN-STYLE CHICKEN (D)

slow roasted tomatoes, spinach cream sauce

PAN-ROASTED MAHI

acqua pazza with fennel, cherry tomato, basil,  
white wine

GEMELLI PASTA (V)(G)(N)

roasted tomatoes, toasted pine nuts, pesto

#### Sides

CHARRED BROCCOLI RABE (VG)

roasted garlic and agrumato

ROSEMARY & MOZZARELLA CHEESE FOCACCIA (G)(D)

#### Desserts

TIRAMISU (D)(G)

LEMON RICOTTA CHEESECAKE (D)(G)

NUTELLA PANNA COTTA (D)(N)

\$84 per person

### Mexican Lunch Display

#### Starters

CHICKEN TORTILLA SOUP

roasted corn, tortilla strips

GUACAMOLE AND TORTILLA CHIPS (VG)

salsa verde, chile de arbol salsa, pico de gallo,

MEXICAN "STREET CORN" SALAD (V)(D)

jalapeños, avocado, black beans, hominy, cotija cheese

LITTLE GEMS LETTUCE (VG)(N)

shaved radish, toasted pumpkin seeds, pickled onions,  
cherry tomatoes, cilantro-lime vinaigrette

#### Entrées

SALMON VERACRUZ

green olives, onions, capers, jalapeños

CARNE ASADA (SKIRT STEAK)

caramelized onions

VEGAN CHICKEN FAJITAS (VG)(G)

grilled peppers, onions

#### Sides

MEXICAN RICE (VG)

FRIJOLLES WITH SOFRITO, COTIJA CHEESE (V)(D)

CORN AND FLOUR TORTILLAS (G)

#### Desserts

CHURROS WITH CHOCOLATE AND DULCE DE LECHE  
SAUCE (V)(D)(G)

TRES LECHE (V)(D)(G)

CAJETA ARROZ CON LECHE (V)(D)

\$92 per person

(VG) Vegan

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### Mediterranean Lunch Display

#### Starters

GREEK SALAD (V)(D)

feta, olives, tomato, cucumber, oregano,  
red wine vinaigrette

KALE AND BULGUR SALAD (VG)(G)(N)

roasted cauliflower, toasted almonds, piquillo peppers,  
giant beans, eggplant, lemon vinaigrette

HUMMUS WITH TAHINI (VG)(N)

assorted vegetables, pita chips

#### Entrées

BRAISED BEEF TENDERLOIN TAGINE (N)

apricots, raisins, pistachios

ROASTED CHICKEN THIGHS

artichoke, tomatoes, olives

MEDITERRANEAN-SPICED FISH

lemon, garlic, capers

#### Sides

BASMATI SAFFRON RICE (VG)

VEGETABLE STEW (VG)

zucchini, peppers, eggplant, tomatoes

NAAN BREAD (V)(G)(D)

#### Desserts

ALMOND ROSE BAKLAVA (V)(N)(G)

TAHINI CUSTARD TART (V)(D)(G)

GIANDUJA GÂTEAUX (V)(D)(G)(N)

\$89 per person

### Southern Lunch Display

#### Starters

SOUTHERN CORN CHOWDER SOUP (V)(D)

BOSTON BIBB LETTUCE (VG)(N)

poached pears, walnuts, carrots, radishes cranberries,  
honey mustard vinaigrette

COBB SALAD (D)

bacon, avocado, tomato, eggs, blue cheese,  
ranch dressing

CREAMY COLE SLAW (V)(D)

#### Entrées

SPICED FRIED CHICKEN (G)(D)

BLACKENED SALMON

remoulade sauce (D)

BBQ BEEF BRISKET

Texas BBQ sauce

#### Sides

SOUTHERN-STYLE GREEN BEANS AND ONIONS (V)

BAKED CHEDDAR MAC AND CHEESE

(V)(G) JALAPEÑO CORN BREAD (V)(G)

honey butter

#### Desserts

PEACH COBBLER (V)(D)(G)

STRAWBERRY SHORTCAKE VERRINE (V)(D)(G)

KEY LIME TARTS (V)(D)(G)

\$88 per person

(VG) Vegan

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### Latin America Lunch Display

#### Starters

BEEF SANCOCHO

beef, corn, plantain, yuca, stew

FAVA BEANS SALAD (VG)(D)

Peruvian corn, red onions, botija olives, queso fresco

JICAMA AND MIX GREENS SALAD (VG)

mango, tomatillo, heirloom tomatoes, chard avocado,  
chile arbol vinaigrette

#### Entrées

ROASTED MAHI-MAHI ESCABECHADO

GRILLED PICANA STEAK, Natural jus and Onions

ARROZ CON GANDULES (VG)

white rice and pigeon peas, vegetable sofrito, cumin,  
coriander

#### Sides

SAUTEED GREEN BEANS (VG)

yellow and red peppers

YUCA AL MOJO (VG)

garlic sauce

SWEET PLANTAIN (VG)

#### Dessert

FLAN DE QUESO (D)

TIMBA TART (V)(D)(G)

MANGO MOJITO VERRINE (D)

\$82 per person

### Power Bowl Lunch Display

#### CREATE YOUR OWN BOWL

#### Base

BROWN RICE, RED QUINOA (VG)

STEAMED JASMINE RICE (VG)

SHREDDED LOCAL GREENS (VG)

#### Proteins

CHICKEN

CARNE ASADA

SHRIMP + \$12

SALMON + \$8

#### Toppings

edamame, roasted beech mushrooms, black beans,  
roasted corn, garbanzo beans, roasted sweet potatoes,  
cherry tomatoes, cucumber, shredded carrots, pickled  
onions, green peppers, jalapeños, cotija cheese

#### Sauce it up

GREEN GODDESS (D)

SRIRACHA AIOLI (D)

TERIYAKI

#### Desserts

FRESHLY BAKED COOKIES (V)(D)(G)

SLICED FRUIT WITH BERRIES (VG)

\$75 Per Person

(VG) Vegan

(V) Vegetarian

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### Beach Deli Lunch Display

#### Starters

TOMATO BISQUE (V)

MIXED GREENS (VG)

cucumber, carrot, tomato, yellow beets, pepitas,  
balsamic dressing

CAMPANELLE PASTA SALAD (V)(G)(N)

roasted tomatoes, pine nuts, pesto

SEASONAL FRUIT SALAD (VG)

#### Shaved Deli Meats & Cheese

pepper-crusted roast beef, slow-roasted turkey breast,  
honey ham, albacore tuna salad, chicken salad,  
cheddar, provolone, pepper jack, swiss cheese

#### Dress your Sandwich

sliced tomatoes, shaved red onion, kosher dill spears,  
pepperoncini peppers, bibb lettuce,  
mayonnaise, mustard, creamy horseradish,  
homemade potato chips with sea salt

#### Breads (G)

hoagie roll, white, wheat, sourdough

#### Dessert

ASSORTED COOKIES (V)(D)(G)

WALNUT BROWNIES (V)(D)(G)(N)

WHITE CHOCOLATE BLONDIES (V)(D)(G)

\$70 per person

### Sandwich Shop Display

#### Starters

MESCLUN GREENS (V)(G)

sundried tomato, parmesan crisp, cucumber, radish, carrots,  
basil vinaigrette

GEMELLI PASTA (VG)(G)

roasted vegetables, golden balsamic vinaigrette

WATERMELON FETA SALAD (V)(D)

cherry tomatoes, cucumbers, kalamata olives, sumac  
dressing

BEEF SHANK SANCOCHO SOUP

#### Assorted Gourmet Sandwiches

CHICKEN SALAD SANDWICH (G)(N)(D)

almonds, ciabatta roll

ROASTED STRIP LOIN (G)(D)

brie cheese, horseradish aioli, arugula, multigrain roll

GRILLED VEGETABLES (V)(G)

portobello mushrooms, hummus, whole wheat roll

TUNA SALAD SANDWICH (G)(D)

albacore tuna, challah roll

#### Dessert

PB&J MACAROONS (V)(D)(G)

COCONUT SHORTBREAD WITH GUAVA JAM (V)(D)(G)

FRAISIER GATEAUX (V)(D)(G)

\$85 per person

(VG) Vegan

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## BOXED LUNCH - GRAB & GO SERVICE ONLY

20 to 100 guests, select 2 salads, sandwiches or wraps 101 or more guests, select 3 salads, sandwiches or wraps Gluten free options upon requests

### Salads, Sandwiches, Wraps

Selection based on the number of Guests:

#### COBB SALAD (D)

grilled chicken, ranch dressing

#### KALE CAESAR SALAD (G)(D)

grilled chicken

#### ROASTED RIB EYE SANDWICH (G)(D)

roasted garlic aioli, caramelized onions, arugula, ciabatta

#### CAPRESE (V)(G)(D)

tomato, mozzarella, basil, balsamic reduction, pesto aioli on ciabatta bread

#### CLASSIC CLUB SANDWICH (G)(D)

turkey, bacon, lettuce, swiss cheese, tomato on multigrain roll

#### CHICKEN CAESAR WRAP (G)(D)

sun-dried tomato tortilla

#### ROASTED VEGETABLES IN PITA (VG)(G)

Hummus, mixed greens

### Side Salad Select One

RED BLISS POTATO (V)(D)

TROPICAL FRUIT (VG)

GREEK SALAD (V)(D)

GEMELLI PASTA (V)(D)

### Whole Fruits Select One

CLEMENTINE

APPLE

BANANA

### Snacks

POTATO CHIPS

### Sweets Select One

GLUTEN FREE RASPBERRY BAR (D)

HOUSE BAKED CHOCOLATE CHIP COOKIE (V)(D)(G)

HOUSE MADE SEED BAR (D)

FUDGE BROWNIE (V)(D)(G)

\$60 per person

(VG) Vegan

(V) Vegetarian

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## RECEPTION

### PASSED CANAPES

*Minimum order 24 pieces per item*

#### Cold

TRIPLE CREAM BRIE TARTLET (V)(G)(D)  
apricot  
\$10 per piece

FLAT BREAD (V)(G)(D)  
fig jam, goat cheese, parmesan, pear, truffle salt, arugula  
\$10 per piece

BOCATA (G)  
heirloom tomato, Spanish ham, garlic, olive oil, basil  
\$12 per piece

PURPLE POTATO & CAVIAR (D)  
herb crème fraîche  
\$10 per piece

\*KING SALMON BELLY CRUDO (G)  
seaweed cone, charred pineapple, yuzu kosho  
\$12 per piece

\*KING SALMON MISO TACO (G)  
\$12 per piece

BEET TARTARE (VG)  
shallot, smoke onion, chive rice cracker, orange segment  
\$10 per piece

LOBSTER SALAD CROSTINI (G)(D)  
\$12 per piece

\*WAGYU STEAK TARTARE (G)  
wonton cup, avocado mousse, pasilla emulsion  
\$13 per piece

CORVINA PASSION FRUIT CEVICHE  
Peruvian pepper, cancha, onion, cilantro, black salt  
\$12 per piece

PIQUILLO MUHAMMARA ON RED ENDIVE (VG)(N)  
heart of palm, Persian cucumber, sweet drop  
\$10 per piece

ANDALUSIAN GAZPACHO SHOOTER (V)(G)  
heirloom tomato, cucumber, Tio Pepe sherry,  
avocado cream  
\$10 per piece

CRAB MEAT CAUSA MAKI (D)  
avocado, yellow pepper, lime, cucumber, botija aioli  
\$12 per piece

LAVA SALT PROFITEROLE (V)(G)(N)  
harissa hummus, piquillo peppers, pickled cucumber  
\$11 per piece

\*CRISPY (D)(G)  
smoked salmon, bottarga, crème fraîche, chive blini  
\$10 per piece

SWEET PEPPER & CABRALES (D)  
caramelized shallots, goat cheese  
\$10 per piece

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## RECEPTION

### PASSED CANAPES

*Minimum order 24 pieces per item*

#### Hot

CHICKEN SATAY (N)  
peanut sauce  
\$12 per piece

CHARRED OCTOPUS (D)  
botija olive aioli  
\$12 per piece

A5 SLIDER (G)(D)  
wagyu beef, brioche buns, truffle lemon aioli  
\$12 per piece

SHORT RIB TACO (D)  
kimchi aioli  
\$11 per piece

LAMB CHOP LOLLIPOP  
eggplant tapenade  
\$13 per piece

CHEESE AND JALAPEÑO MINI AREPA (D)  
smoke onion sauce  
\$10 per piece

4 CHEESE ARANCINI (V)(G)(D)  
sundried tomato spread  
\$10 per piece

VEGETABLE SAMOSA (V)(G)  
mint and mango chutney  
\$10 per piece

IMPOSSIBLE MEAT AND QUINOA KEBAB (VG)  
turmeric, lemongrass, cilantro sauce  
\$12 per piece

GINGER FRIED CHICKEN (D)  
five spice, tamari, yuzu cucumber aioli, potato starch  
\$12 per piece

CUBAN CIGAR (G)  
mustard, pork guava, espelette jam  
\$12 per piece

MANCHEGO CROQUETA (G)(D)  
quince and sage puree  
\$10 per piece

SHORT RIBS POTATO CROQUETA (G)(D)  
carrot, red wine gastrique  
\$12 per piece

MINI CRAB CAKE (G)(D)  
chipotle aioli  
\$11 per piece

TIGER SHRIMP IN PHYLLO (G)  
basil, unagi lemon sauce  
\$11 per piece

MARGHARITA PIZZA (G)(D)  
confit tomato, mozzarella, basil, prosciutto, arugula  
\$10 per piece

BUTTER PECAN SHRIMP (G)  
pad thai sauce, green onions, basil oil  
\$11 per piece

INDIAN DAL PURSE (VG)  
turmeric, cardamom, cashew ginger crema \$10 per piece

BELLY CROCANTE  
bao bun, shiso leaf, pickled cucumber, unagi sauce  
\$11 per piece

STEAK POMME FRITES (G)(D)  
skirt steak, caramelized onion, waffle fries, bearnaise sauce  
\$12 per piece

GYOZA (VG)(G)  
mushrooms, edamame, sweet and chili sauce, scallions  
\$10 per piece

MINI CALZONE (G)(D)  
pepperoni, mozzarella, peppers, onion, pomodorina  
\$9 per piece

MAC AND CHEESE BITE (G)(D)  
Bacon, onion jam, chives  
\$10 per piece

GRILLED CHEESE (V)(G)(D)  
sharp cheddar, yuzu marmalade  
\$10 per piece

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## RECEPTION DISPLAYS

*Based on 2 hours of consecutive service*

*A minimum of (3) stations are required when reception displays and reception action stations are planned as a dinner alternative*

*20 guests minimum order*

### Artisan Cheese (V)(G)(D)

imported & domestic cheeses including humboldt fog, manchego, camembert, point reyes, aged cheddar, dried fruit, candied nuts, fig jam, grape bunches, crackers, lavash, French bread  
\$34 per person

### Antipasto (G)(D)

Italian meats & cheeses, including prosciutto, salame calabrese, coppa, parmesan, fontina, buffalo mozzarella, pepperoncini, Italian black and green olives, peppadew peppers, marinated mushrooms, artichoke hearts, roasted tomatoes, croccantini, grissini, taralli crackers  
\$38 per person

### Crudit  (V)

organic seasonal vegetables, cauliflower florets, broccoli, radishes, baby carrots, cherry tomatoes, cucumbers, baby heirloom peppers, cilantro and jalape o aioli, white bean hummus, pumpkin seed pesto  
\$25 per person

### Mason Jar Salads

**Wedge Salad:** bacon lardon, cherry tomatoes, red onions, hardboiled egg, blue cheese dressing (D)

**Mediterranean Salad:** cucumbers, tomatoes, olives, artichokes, red onions, feta, oregano vinaigrette (V)(D)

**Kale and Quinoa Salad:** apricots, carrots, cucumber, radish, ginger vinaigrette (V)  
\$26 per person

### Mezze Platter (V)

baba ghanoush, muhammara, hummus, tzatziki, grilled naan (G), pita chips (G), organic raw & house pickled vegetables, marinated olives  
\$27 per person

### \*Chilled Seafood

oysters, crab claws, jumbo poached shrimp, Peruvian ceviche, lemons, cocktail sauce, rocoto pepper hot sauce, blood orange mignonette  
\$60 per person

### Cevicheria

**Peruvian:** yellow pepper, grouper, choclo, cancha, lime, cilantro, plantain chips

**Seafood Agua Chile:** calamari, octopus, pink shrimp, pasilla and guajillo chile, tortilla chips

**Nikkei:** tuna, sesame, seaweed, yuzu ponzu, avocado, wonton chips (G)  
\$46 per person

### \*House Rolled Sushi and Sashimi

**Sashimi:** tuna, salmon, Hamachi

**Rolls:** california, spicy tuna, salmon, vegetable

Served with wasabi, pickled ginger, soy sauce, spicy aioli

Price based on assortment of (6) pieces per person  
\$57 per person

\$350 per chef

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## RECEPTION DISPLAYS

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*A minimum of (3) stations are required when reception displays and  
reception action stations are planned as a dinner alternative  
20 guests minimum order*

### Sliders (G)(D)

GRILLED MAHI (G)(D)

gribiche sauce, red leaf lettuce, pickled onion

WAGYU BEEF (G)(D)

bacon onion jam, gruyere cheese, garlic aioli

SPICY CRISPY CHICKEN (G)(D)

chow chow relish, piquillo smoked paprika aioli

IMPOSSIBLE (VG)(G)

caramelized onion, vegan cheese

waffle sweet potatoes, truffle fries (G)

harissa ketchup, beer mustard

\$ 42 per person

### Dim Sum (V)(G)

*Displayed in bamboo baskets*

Vegetable Gyoza (V)(G)

Chicken Lemongrass Wonton (G)

Pork and Shrimp Shumai (G)

Shrimp Har Gow (G)

Steamed Barbecue Pork Bun (G)

Served with chinese mustard, garlic chili sauce,

soy sauce, chili oil, ginger scallion dipping sauce

Price based on assortment of (5) pieces per person

\$44 per person

Add peking duck bao bun, cucumber, carrot, hoisin sauce

+ \$ 10 per person

### Sweets Display

*(Select 3)*

Organic Blueberry Hand pies (D)(G)

Tiramisu Verine (D)(G)

Lemon Meringue Tarts (D)(G)

Yogurt Panna Cotta with Fresh Berries (D)

Coconut Rice Pudding with Mango Chutney (D)

Chocolate Fudge Cake (D)(G)

Milk Chocolate Financier (D)(G)(N)

Mini Cupcakes - red velvet, vanilla, citrus,  
birthday cake (D)(G)

\$32 per person

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

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**Prices are subject to a 24% service charge and 9% state sales tax.**

## RECEPTION ACTION STATIONS

*Based on 2 hours of consecutive service*

*A minimum of (3) stations are required when reception displays  
and reception action stations are planned as a dinner alternative*

*Chef attendant required for all action stations 1 chef every 75 guests, chef fee \$200 each  
20 guests minimum order*

### Hand Crafted Pasta

Cacio E Pepe (G)(D)  
bucatini, black pepper, parmesan cheese

Rigatoni Pomodoro (G)  
baby spinach, wild mushrooms

Creamy Marsala Gemelli (G)(D)  
roasted cauliflower, caramelized onions, kale

Short Rib Ragout (G)  
penne, aleppo gremolata

artisan breads (G), extra virgin olive oil, crushed red  
pepper flakes, freshly grated parmigiano-reggiano (D)  
\$39 per person

### \*Japanese Maki and Temaki Rolls

#### Pre Made Makis

Spicy Tuna Roll - bluefin tuna, cucumber, spicy aioli

Hamachi Roll – yellowtail, chili garlic, avocado, green  
onions

Vegetable Roll – asparagus, tama gobo, takuan

#### Temakis – Hand Rolled at Station

Spicy Tuna Roll - bluefin tuna, cucumber, spicy aioli

California Roll – snow crab, cucumber, avocado

Served with wasabi, pickled ginger, soy, spicy aioli  
\$59 per person

Price based on Assortment of (5) pieces per person

(1) Sushi Chef per 35 guests  
\$500.00 per chef

### Shawarma

Spiced Moroccan Organic Chicken  
Ras el Hanout Lamb  
Hara Masala Beef Tenderloin

Warm grilled naan bread (G)(D)  
Turkish tomato salad, pickled cabbage, tzatziki sauce,  
harissa  
\$50 per person

### Mozzarella & Italian Charcuterie (G)(D)(N)

prosciutto di pharma, salami toscano, mortadella  
ovoline mozzarella with calabrian chili, confit garlic,  
olive oil burrata with pistachios, olive oil, honey,  
buffalo mozzarella with marinated campari tomato,  
basil pesto, aged balsamic, olive oil

Served with focaccia, grilled ciabatta, parmesan  
breadsticks  
\$45 per person

### Risotto and Gnocchi Station

Wild Mushroom Risotto (D)  
truffle butter in parmesan wheel

Saffron Seafood Risotto (D)  
lobster, gulf shrimp, calamari

Spinach Potato Gnocchi (D)(G)  
pesto infused oils, parmesan cheese, Calabrian chilies

Served with rustic bread (G)  
\$45 per person

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20 guests minimum order*

### Tacos (G)(D)

al pastor (achiote marinated pork)  
spiced carne asada  
chili spiced white fish  
mushroom and rajas (V)

corn and flour tortilla

salsa verde, guajillo, roasted tomatoes salsa, pico de  
gallo, guacamole, escabeche de jalapeños, cotija cheese,  
lime  
\$47 per person

### Paella

Select 1:

VALENCIANA

shrimp, chicken, lima beans, tomatoes, peppers, saffron

FIDEUÁ (G)(D)

calamari, shrimp, mussels, white fish, roasted garlic aioli

1 HOTEL (VG)

artichoke, asparagus, tomato, peppers  
\$39 per person

### Beachside Seafood Grill (D)

grilled lemon and thyme branzino,  
split lobster (half lobster per guest),  
shrimp skewer, grilled corn on the  
cob, white bean and arugula salad,  
garlic butter, tostones  
\$72 per person

### Carving

40-OUNCE TOMAHAWK (D)

grilled tomahawk steak sliced to order  
classic béarnaise and red wine demi  
beef tallow crispy potatoes  
\$65 per person

PRIME RIB (D)

black angus  
sautéed wild mushrooms, red wine demi,  
creamy horseradish  
\$45 per person

HOUSE-SMOKED BARBECUE BRISKET

mac and cheese (D)(G), cornbread (G)  
bourbon BBQ sauce  
\$32 per person

CEDAR PLANKED SEA BASS

thai chili and lemon marinade lemon and thyme asparagus  
\$46 per person

WHOLE BAKED SALMON EN CROUTE (G)(D)

lemon beurre blanc sauce roasted broccolini  
\$37 per person

COLORADO RACK OF LAMB

herb marinate, mint au jus  
rosemary new potatoes  
\$52 per person

(VG) Vegan

(V) Vegetarian

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## RECEPTION ACTION STATIONS

*Based on 2 hours of consecutive service*

*A minimum of (3) stations are required when reception displays*

*and reception action stations are planned as a dinner alternative*

*Chef attendant required for all action stations 1 chef every 75 guests, chef fee \$200 each*

*20 guests minimum order*

### Carving (Cont'd)

SLOW ROASTED TURKEY BREAST (D)  
roasted root vegetables, turkey gravy  
\$29 per person

PARRILLADA  
grilled skirt steak, pan roasted chicken,  
Argentinian chorizo, roasted Peruvian potato,  
chimichurri, dinner rolls (G)  
\$57 per person

PORCHETTA  
rainbow carrots with citrus honey glaze,  
verjus grain mustard sauce  
\$35 per person

VEGAN WELLINGTON (VG)  
plant-base protein, mushrooms, spinach, garlic, shallots  
caramelized vegetable glaze  
roasted asparagus  
\$42

### Pastry Action Stations

#### Ice Cream Panini (V)(G)

Brioche Buns

Select three

vanilla (D), nutella (D), pistachio (D)(N), chocolate (D),  
raspberry sorbet, mango sorbet

chocolate sauce (D), caramel sauce (D), raspberry sauce,  
assorted candy toppings  
\$44 per person

#### Hot and Fresh Mini Cake Donuts (V)(G)(D)(N)

dulce de leche, vanilla, pistachio, flamingo sorbet

chocolate ganache (D), strawberry frosting, vanilla bean  
glaze, candy topping  
\$36 per person

### Smores Station (V)(G)

vanilla, dulce de leche, passion fruit, hibiscus  
marshmallows

dark and milk chocolate squares (D)

traditional and chocolate graham crackers  
\$32 per person

### Nitrogen Dips (V)(D)(N)

Mousse: hazelnut crunch (N), mango passion,  
white chocolate key lime

dark, milk and white chocolate, assorted candy toppings  
\$42 per person

### Nitrogen Ice Cream Station (V)(D)(N)

Select three

Ice Cream: vanilla, chocolate, dulce de leche, nutella (N)

Sorbet: strawberry, mango, mojito

Chocolate (D), caramel (D), raspberry and mango sauces,  
assorted candy toppings  
\$44 per person

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## PLATED DINNER

*Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection*

*Additional courses available upon request, priced a la carte*

*Tablesides choice of (2) entrée selections (+\$25 per person)*

*All selections are served with assortment of breads, herb infused olive oil, freshly brewed coffee and selection of herbal teas*

### Salads

Select one

#### SPICY GREEN SALAD (V)(G)(D)

mustard frill, arugula, mizuna, dried cherries, blistered tomato, white asparagus, pumpernickel croutons, creamy herb dressing

#### ROOT VEGETABLE SALAD (VG)

parsnip, carrot, radish, fennel, baby red gem, orange vanilla dressing

#### BABY ARUGULA (V)(D)(N)

gorgonzola, red wine poached pears, shaved heirloom carrot, candied walnuts, champagne dressing

#### COMPRESSED WATERMELON SALAD (VG)

heart of palm, Floridian citrus, watercress, grapefruit vinaigrette

#### ASIAN PEAR AND BELGIUM ENDIVE (VG)

heirloom tomatoes, roasted soybeans, omega seeds, pickled shallots, ninja radish, alfalfa cress, purple watercress, pasilla-lime vinaigrette

#### BABY GEM LETTUCE (V)(D)(N)

roasted baby beets, watermelon radish, goat cheese, pistachio spread, citrus vinaigrette

#### BABY ICEBERG WEDGE SALAD (D)(N)

bacon, picked pear onion, baby heirloom tomatoes, ricotta salata, spiced pepitas, chipotle ranch dressing

#### BURRATA (V)(D)

roasted tomatoes, red pepper salad, mustard frill, extra virgin olive oil

### Entrees

Select one

#### PORCINI-CRUSTED CHICKEN BREAST (D)

potato purée, sauteed spinach, beech mushrooms, chicken jus

\$135 per person

#### PAN-ROASTED BRANZINO (D)

caviar beurre blanc, crispy mini potatoes, brussels sprouts

\$145 per person

#### GULF RED SNAPPER (D)

saffron and manchego risotto cake, carrot escabeche, leek fondue

\$145 per person

#### CHILEAN SEA BASS (D)

chive and champagne butter sauce, kabocha puree, broccolini

\$160 per person

#### BRAISED BEEF SHORT RIB (D)

roasted carrots, mascarpone creamy polenta, red wine reduction

\$150 per person

#### 8 OZ RIB EYE STEAK (D)

garlic and rosemary butter, au gratin potato, wild watercress

\$175 per person

#### 6 OZ GRILLED FILET MIGNON (D)

king trumpet mushroom, sauteed spinach, parmesan-crusted fingerling potatoes

\$165

#### 4 OZ PETITE FILET MIGNON AND 4 OZ BUTTER POACHED LOBSTER (D)

potato pave, asparagus, red wine reduction

\$190 per person

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## PLATED DINNER

*Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection*

*Additional courses available upon request, priced a la carte*

*Tablesides choice of (2) entrée selections (+\$25 per person)*

*All selections are served with assortment of breads, herb infused olive oil, freshly brewed coffee and selection of herbal teas*

### Entrees (Cont'd)

#### BRAISED SHORT RIB AND PRAWNS (D)

lemon butter sauce, okinawa purée, white asparagus, demi

\$169 per person

#### BAVETTE STEAK AND HERB CRUSTED HALIBUT (D)

bordelaise sauce, celeriac puree, artichoke au-gratin

\$180 per person

#### LIME AND COCONUT SABLE(D)(G)

coconut lime mousse, mango compote, vanilla sable, passion fruit caviar

#### KEY LIME DOME (D)(G)

meringue, biscoff sable, mango passion gel

#### CHAMOMILE MOUSSE (D)(G)

lemon sponge, citrus gel, honeycomb

#### GIANDUJA CRÉMEUX (V)(D)(G)(N)

hazelnut praline, caramel poached pears, mascarpone whip

### Desserts

Select one

#### APPLE TATIN (V)(G)(D)

caramel apple, oat and walnut crumble, honey crème fraîche

#### CHOCOLATE TORTE (V)(G)(D)(N)

milk chocolate caramel, caramelized puffed rice, coffee cream

#### ESPRESSO MARTINI TIRAMISU (V)(G)(D)

espresso-soaked sponge, espresso ganache, baileys pearls

#### LABNEH CHEESECAKE (V)(G)(D)

fresh fruits, white chocolate whip, berry gel

#### CHOCOLATE AND CARAMEL (V)(D)(G)

chocolate fudge cake, dulce de leche crèmeux, chocolate soil

#### HAZELNUT ROCHER BAR (V)(D)(G)(N)

milk chocolate whip, hazelnut dacquoise, rocher glaze

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## THEMED DINNER DISPLAYS

*Minimum guarantee for all dinner displays is 30 people*

*A \$250 surcharge will be applied to event if guarantee is less than 30 people*

*Dinner displays are based on 2 hours of consecutive service*

*A fee of 25% of the menu will apply for each additional 30 minutes of service*

*1 chef every 75 guests, chef fee \$200 each*

*Dinner selections are served with freshly baked rolls, herb infused olive oil, butter, freshly brewed coffee and selection of herbal teas*

### Nature Dinner Display

#### Starters

FREGOLA PASTA (V)(G)(N)

roasted tomatoes, pesto, diced peppers, mozzarella pearls

ORANGE-LACED KALE SALAD (V)(D)(N)

toasted almonds, dried cranberries, blue cheese dressing

BUTTER LETTUCE SALAD (V)

tarragon, chives, parsley, breakfast radishes, chopped eggs, roasted shallot vinaigrette

#### Entrées

HERB AND SPICE-CRUSTED PRIME RIB - CHEF TO CARVE

natural au jus, parker house rolls (G)

*Chef attendant required*

PAN-ROASTED CHICKEN

lemon and rosemary, chicken jus

SEARED GROUPER (N)(D)

roasted pepper and pine nut butter sauce

#### Sides

ROASTED PARMESAN FINGERLING POTATOES (D)

TRUFFLE AND PARMESAN RIGATONI (G)(D)

GARLIC-TOASTED BROCCOLINI (VG)

#### Sweets

OLIVE OIL CAKE, THYME CREAM (V)

CITRUS TARTS (V)

CHOCOLATE POT DE CRÈME (V)

\$168 Per Person

### Signature Dinner Display

#### Starters

LOCAL SEASONAL FARMED GREENS (VG)

cherry tomatoes, cucumber, shaved heirloom radishes, carrots, and citrus dressing

COBB SALAD (D)

bacon, eggs, blue cheese, tomato, avocado, ranch dressing

CAPRESE SALAD (V)(D)

tomato, basil, mozzarella, reduced balsamic vinegar

#### Entrées

ROASTED BEEF TENDERLOIN – CHEF TO CARVE

old fashioned béarnaise sauce (D)

*Chef attendant required*

ROSEMARY-CRUSTED RACK OF LAMB

red wine sauce

PAN-ROASTED SEA BASS (D)

garlic herb butter

#### Sides

WHITE TRUFFLE MASHED POTATOES (V)(D)

SAUTEED WILD MUSHROOM (VG)

GRILLED ASPARAGUS (VG)

#### Sweets

RASPBERRY FRANGIPANE TART (V)(N)(D)(G)

HONEY CRÈME BRULEE (D)

CHOCOLATE MOELLEUX (V)(D)(G)

\$190 per person

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### Peruvian Dinner Display

#### Starters

COMPRESSED WATERMELON SALAD (V)(D)  
halloumi cheese, arugula, olives, cucumber,  
cherry tomatoes, chili vinaigrette

BABY GEM LETTUCE (V)(D)  
heirloom tomatoes, shaved carrots, watermelon radish,  
pickled pearl onion, bleu cheese, champagne vinaigrette

SEAFOOD CEVICHE  
octopus, shrimp, corvina, aji amarillo, lime

#### Entrées

GRILLED SKIRT STEAK – CHEF TO CARVE  
chimichurri  
*Chef attendant required*

PAN SEARED GROUPER A LO MACHO  
seafood sauce

PERUVIAN MARINATED FREE-RANGE CHICKEN

#### Sides

ROASTED JUMBO ASPARAGUS (VG)  
CILANTRO RICE (VG)

#### Sweets

LUCUMA FLAN (GF)  
CHOCOLATE PISCO CAKE (V)  
SUSPIRO DE LIMEÑA (V)  
\$175 Per Person

### Asian Dinner Display

#### Starters

CHINESE CHICKEN SALAD (V)(G)(N)  
romaine lettuce, napa and red cabbage, crispy wonton,  
carrots, hoisin-sesame vinaigrette

#### Steamers

PORK & SHRIMP SHUMAI (G)  
CHICKEN POTSTICKERS (G)  
SHRIMP DUMPLINGS (G)  
STEAMED PORK BUNS (G)

#### Entrées

KALBI SKIRT STEAK – CHEF TO CARVE  
*Chef attendant required*

BBQ CHAR SIU (G)

TERIYAKI CHICKEN THIGH (G)

#### Sides

VEGETABLE FRIED RICE (VG)(G)  
BABY BOK CHOY WITH SHIITAKE MUSHROOMS (VG)

#### Sweets

PANDAN COCONUT CURD, SESAME CRUMBLE (V)(D)(G)  
YUZU RASPBERRY MOUSSE (V)(D)  
MATCHA CAKE (V)(D)(G)  
\$155 Per Person

(VG) Vegan

(V) Vegetarian

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*A fee of 25% of the menu will apply for each additional 30 minutes of service*

*1 chef every 75 guests, chef fee \$200 each*

*Dinner selections are served with freshly baked rolls, herb infused olive oil, butter, freshly brewed coffee and selection of herbal teas*

### Havana Nights Dinner Display

#### Starters

SPINACH AND ARUGULA (VG)

oranges, tomatoes, cucumber, sweetie drops peppers,  
poppy seed vinaigrette

SWEET AND SOUR CABBAGE SALAD (VG)

SANCOCHO

Cuban style beef stew

BEEF AND CHICKEN EMPANADAS (G)(D)

aioli criollo

#### Entrées

MOJO-MARINATED PORK – CHEF TO CARVE

garlic-orange glaze (D)

*Chef attendant required*

ROPA VIEJA

shredded beef, Latin spices, peppers, onion, beef broth

“ARROZ CON POLLO”

chicken, peas and saffron rice

#### Sides

SAUTEED GREEN BEANS (VG)

garlic, lemon

GUAJIROS YUCA AL MOJO (VG)

PLATANO MADURO (VG)

#### Sweets

ARROZ CON LECHE (V)

FLAN DE QUESO (V)

GUAVA AND CHEESE BRAZO GITANO (V)

\$155 Per Person

### Mediterranean Dinner Display

#### Starters

GREEK SALAD (V)(D)

kalamata olives, feta cheese, cucumber,

Florida tomatoes, onion, lemon

CAPRESE SALAD (V)(D)

tomato, basil, mozzarella reduced balsamic vinegar

#### Entrées

CHATEAUBRIAND PROVENÇALE – CHEF TO CARVE

roasted herb crusted tenderloin, red wine reduction

*Chef attendant required*

GALICIAN OCTOPUS

Yukon gold potato

GROUPE (N)(G)

prawns, squid, mussels, tomato broth, sweetie drop  
peppers, ninja radish, carrots

#### Sides

FLAT BREAD (G)(D)

napolitana sauce, fresh mozzarella, fresh basil

RATATOUILLE (VG)

tomato, eggplant, zucchini, onion, peppers

ROASTED POTATOES (VG)

lemon, za'atar

#### Sweets

CHOCOLATE PRALINE PÂTE À CHOUX (V)(D)(G)(N)

CREMA CATALANA (V)(D)

LIMONCELLO CRÈME CAKE (V)(D)(G)

\$185 Per Person

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

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## Family Style Dinner

Maximum 150 Guests

Pricing Includes Choice of 2 Starters, 3 Entrees, 3 Sides and 3 Desserts  
All Selections Are Served with Assortment of Breads, Herb Infused Olive Oil,  
Freshly Brewed Coffee and Selection of Herbal Teas

### Starters

BABY ICEBERG WEDGE SALAD (D)

bacon, picked pear onion, baby heirloom tomatoes,  
ricotta salata

ASIAN PEAR AND BELGIUM ENDIVE (VG)

heirloom tomatoes, roasted soybeans and omega seeds,  
pickled shallots, ninja radish, alfalfa cress, purple  
watercress, pasilla-lime vinaigrette

COMPRESSED WATERMELON SALAD (VG)

heart of palm, Floridian citrus, cucumber, cherry  
tomatoes watercress, grapefruit  
vinaigrette

BURRATA (V)(D)

heirlooms tomatoes, carrots, cucumber, red pepper  
salad, mustard frill, extra virgin olive oil

\*TUNA TATAKI (G)

togarashi, seaweed salad, yuzu shoyu dressing, tempura  
flaks, cucumber, avocado

PERUVIAN CEVICHE

yellow pepper, grouper, choclo, cancha, lime, cilantro,  
plantain chips

### Entrées

PORCINI-CRUSTED CHICKEN BREAST (D)

chicken jus

CHILEAN SEA BASS (D)

Chive, champagne butter sauce

PAN-SEARED BRANZINO (D)

brown butter with cappers and lemon

RIB EYE STEAK (D)

Garlic and Rosemary Butter

CHATEAUBRIAND-PROVENÇALE

roasted herb crusted tenderloin, red wine reduction

### Vegan Entrées

JACKFRUIT ROPA VIEJA (VG)

Latin spices, peppers, sweet plantain

MUSHROOMS CACIO E PEPE (VG)(N)(G)

almond and cashew cream, kale, Calabrian chili

DELICATA SQUASH (VG)

plant-base protein, quinoa, piquillo peppers,  
smoked onion sauce

### Sides

ROASTED PARMESAN FINGERLING POTATOES (V)(D)

BUTTER POTATO PUREE (V)(D)

CHARRED BROCCOLI RABE WITH ROASTED GARLIC (VG)

SAUTEED WILD MUSHROOM (VG)

BRUSSEL ALEPPO PEPPERS (VG)

ROASTED RAINBOW CAULIFLOWER (VG)

### Desserts

MASCARPONE BERRY CHEESECAKE (V)(D)(G)

CHOCOLATE BOUCHONS (V)(D)(G)

MANGO CUSTARD TARTS (V)(D)(G)

KEY LIME MARGARITA TARTS (V)(D)(G)

CHOCOLATE CARAMEL SABLE (V)(D)(G)

DULCEY HAZELNUT SLICE (V)(D)(G)(N)

\$220 per person

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

(G) Contains Gluten

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## Late Night Stop

*Based on 90 minutes of consecutive service  
A fee of 25% of the menu will apply for each additional 30 minutes of service  
\$39 per person*

Select 3:

MINI CUBAN SANDWICH (G)(D)  
roasted pork, sweet ham, mustard, swiss cheese, dill pickles

MANCHEGO CROQUETA (V)(G)(D)  
Tomato Jam

MINI BEEF HOT DOGS (G)

MINI BEEF SLIDERS (G)

CHICKEN TENDERS (G)

SHORT RIB AREPAS (D)  
cheese

4 CHEESE EMPANADA (V)(G)(D)  
cilantro and jalapeño cream

VEGETABLE FRIED RICE (VG)

VEGETABLE SPRING ROLLS (V)(G)  
sweet and sour sauce

BIRRIA TACOS  
shredded beef

CHICKEN FLAUTAS (D)  
salsa verde, smoked crema FRENCH FRIES (VG)

(VG) Vegan

(V) Vegetarian

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Prices are subject to a 24% service charge and 9% state sales tax.**

# BEVERAGE PACKAGES



*(1) Bartender is required for every 65 guests  
Bartender fee is \$200 per bartender for a maximum of (3) hours  
\$50 for each additional hour*

## Open Deluxe Bar

Tito's Vodka  
Bacardi Superior Rum  
The Botanist Gin  
Patron Silver  
Makers Mark Bourbon  
Dewar's 12  
Illegal Joven Mezcal  
House White and Red Wine  
House Prosecco  
Assorted Craft Beers  
Assorted Soft Drinks, Juices  
Sparkling and Still Waters

one hour	\$44 per person
two hours	\$62 per person
additional hour	\$19 per person
consumption bar	\$18 per drink

## Wine and Beer Bar

House White and Red Wines  
House Prosecco  
Assorted Craft Beers  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

one hour	\$36 per person
two hours	\$53 per person
additional hour	\$17 per person

## Open Superior Bar

Grey Goose  
Bacardi Superior Rum, Appleton Estate  
Hendricks Gin  
Casamigos Tequila Blanco  
Angel's Envy  
Macallan 12 Year Single Malt Scotch  
Del Maguey Vida Mezcal  
House White and Red Wines  
House Prosecco  
Assorted Craft Beers  
Assorted Soft Drinks, Juices  
Sparkling and Still Waters

one hour	\$50 per person
two hours	\$71 per person
additional hour	\$22 per person
consumption bar	\$20 per drink

## Brunch Bar

Prosecco  
Mimosa  
Bellini  
Bloody Mary  
Assorted Soft Drinks and Juices  
Sparkling and Still Waters

two hours	\$47 per person
additional hour	\$16 per person

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Prices are subject to a 24% service charge and 9% state sales tax.

# GENERAL INFORMATION

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## GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements.

**Final Guarantee of Attendance** and special meal requests are required by Noon, **3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.**

Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added. Minimum guaranteed number for all breakfast, lunch and dinner buffets is 30 guests. **Should you choose to guarantee less than 30 guests a \$250 surcharge fee will apply.**

## FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

## ALCOHOLIC BEVERAGES

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel South Beach is responsible for the administration of these regulations held on its premises. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion

to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less than 30 years of age must present one of the following acceptable forms of identification: U.S. Driver's License, Passport or Active Military I.D. Florida state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise. Florida state law prohibits the serving of more than two alcoholic beverages to one person at any time. Florida law prohibits the service of alcohol before 12 noon on Sunday. All bars are limited to a maximum of five (5) hours of continuous service.

**We do not serve beverages with more than 2 types of liquor or as a "shot".** We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

## SERVICE CHARGE AND TAXES

All food and beverage is subject to a taxable 24% service charge. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%.

## SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.

## DÉCOR

All décor must be approved with your Catering/Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance.

## Delivery Times:

**9:00 AM - 6:00 PM, Monday-Sunday.**

Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client.

**Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.**

## PLACEMENT OF TABLES AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

## VENDOR LIST

Your Catering/Conference Service Manager will provide you with 1 Hotel South Beach's preferred list of vendors, however you are welcome to utilize your own outside vendor.

**Each vendor must provide certificates of insurance, naming 1 SB Lessee LLC as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/Conference Service Manager will provide additional details.**

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# GENERAL INFORMATION

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## LABOR/STAFFING

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions. Additional labor fees are as follows:

### Additional Servers\*

\$250 each for max of 4 hours

### Bartenders\*

\$200 each (one (1) bartender is required for every 65 guests) for 3 hours. \$50 each additional hour.

### Cashiers\*

\$200 each (one (1) cashier is required for every 75 guests)

### Chef Attendant\*

\$200 (one (1) chef attendant is required for every 75 guests)

\*Maximum of 4 hours

+\$50 per additional hour

## SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of **\$55 per hour with a four (4) hour minimum.** All security personnel to be utilized during the Event are subject to Hotel approval.

## AUDIOVISUAL & POWER

Hotel's in-house audio/visual provider, ENCORE, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

## SHIPPING

1 Hotel South Beach will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

## PARKING

**Valet parking is available for your guests at the rate of \$30 per vehicle for up to (3) Hours.** The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$60 per vehicle per night.

## OUTDOOR EVENTS

**Outdoor events require a set-up fee of \$15 per person, taxable at 7%.**

All outdoor events will have suitable indoor areas reserved if inclement weather occurs. **Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events.** The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

## PERMITS

Special outdoor events require a permit through the City of Miami Beach with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Miami Beach. Additional fees will apply.

## NOISE ORDINANCE

All outdoor music is subject to the City of Miami Beach noise ordinances. **Outdoor music must end by 10:00pm. Live entertainment such as bands, instrumental, vocal, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted.** We reserve the right to control the decibel levels in all areas of the hotel.

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