

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

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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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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

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

Healthy Breakfast Display

EGG WHITE FRITTATA (V)(D)
kale, wild mushrooms, parmesan

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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6

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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

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8

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

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, parmesan, 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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9

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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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11

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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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12

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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, parmesano-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 cappers 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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Prices are subject to a 24% service charge and 9% state sales tax.

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

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

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14

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THEMED LUNCH DISPLAYS

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Lunch selections are served with freshly baked rolls with butter, freshly brewed coffee and selection of herbal teas*

Italian Lunch Display

Starters

ITALIAN WHITE BEAN AND KALE SOUP (VG)

CAESAR SALAD (V)(G)(D)

red and green romaine hearts, parmesan 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)

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

CORN AND FLOUR TORTILLAS (G)

Desserts

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

TRES LECHES (V)(D)(G)

CAJETA ARROZ CON LECHE (V)(D)

\$92 per person

(VG) Vegan

(V) Vegetarian

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THEMED LUNCH DISPLAYS

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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

(V) Vegetarian

(D) Contains Dairy

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THEMED LUNCH DISPLAYS

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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

(D) Contains Dairy

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17

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THEMED LUNCH DISPLAYS

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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

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19

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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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21

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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

Crudité (V)

organic seasonal vegetables, cauliflower florets, broccoli, radishes, baby carrots, cherry tomatoes, cucumbers, baby heirloom peppers, cilantro and jalapeño 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

(VG) Vegan

(V) Vegetarian

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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*

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

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23

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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*

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 parmesano-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

(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.

24

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*

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-SMOKE 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

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25

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*

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

(VG) Vegan

(V) Vegetarian

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(G) Contains Gluten

(N) Contains Nuts

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26

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

PLATED DINNER

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

Additional courses available upon request, priced a la carte

Tableside 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, pickled 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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27

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

PLATED DINNER

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

Additional courses available upon request, priced a la carte

Tableside 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 crémeux, chocolate soil

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

milk chocolate whip, hazelnut dacquoise, rocher glaze

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28

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

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 GROPER (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

(VG) Vegan

(V) Vegetarian

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(N) Contains Nuts

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

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

Peruvian Dinner Display

Starters

COMPRESSED WATERMELON SALAD (V)(D)

haloumi 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

(D) Contains Dairy

(G) Contains Gluten

(N) Contains Nuts

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29

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

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

Havana Nights Dinner Display

Starters

SPINACH AND ARUGULA (VG)

oranges, tomatoes, cucumber, sweet 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

GROPER (N)(G)

prawns, squid, mussels, tomato broth, sweet drops 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 PÂTÉ 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

(G) Contains Gluten

(N) Contains Nuts

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30

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

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 ALEPO 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

(N) Contains Nuts

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31

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

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

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32

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
 Ilegal 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

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

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

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

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.

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

GENERAL INFORMATION

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.