



Catering Menus

Table of Contents

BREAKFAST

Buffets, Add-Ons, Action Stations & Plated

1

MEETING BREAKS

2

LUNCH

Plated & Group Buffets

3

DINNER

Plated

6

RECEPTION

Hors d'Oeuvres, Display Stations, Carving Stations

8

BEVERAGES

Soft Drinks & Bottled Water, Beer & Wine Package, Premium & Hosted Bar Packages

9

Breakfast

BREAKFAST BUFFET

All meals are served with an assortment of teas and freshly brewed regular & decaffeinated coffee.

CONTINENTAL

\$15 per guest
freshly squeezed orange & grapefruit juice
seasonal fresh fruit & berries
croissants, muffins & danish pastries
butter & preserves

HEALTHY MORNINGS

\$21 per guest
green juice & strawberry banana smoothies
seasonal fresh fruit & berries
dry cereals & homemade granola
greek yogurt parfaits
mini regular & chocolate croissants

ALL AMERICAN

\$25 per guest
freshly squeezed orange & grapefruit juice
seasonal fresh fruit & berries
english muffins
danish pastries
smoked bacon or chicken sausages
roasted ham scrambled eggs
breakfast potatoes
butter & preserves

BREAKFAST BUFFET ADD-ONS

Sliced Seasonal Fruit | \$4 per guest

Bagels | \$4 per guest
cream cheese & lox

Assorted Pastelitos | \$4 per guest

Finger Sandwiches | \$5 per guest

Cereals | \$6 per guest
assorted dry cereals with bananas & strawberries,
whole & skim milk

French Toast | \$10 per guest
cinnamon powder & warm maple syrup

Smoked Salmon | \$18 per guest
onions & capers, assorted fresh bagels, cream cheese spread,
hard-boiled eggs

Assorted Breakfast Pastries | \$30 per dozen



BREAKFAST ACTION STATIONS

A chef is required for every station at a \$100 fee.

CREPE STATION

\$12 per guest
fresh fruit
chocolate & caramel sauce
guava syrup
sweet cream butter

WAFFLE STATION

\$14 per guest
fried chicken
bacon
ham & cheese
scrambled eggs
cream cheese
caramel sauce, chocolate syrup
whipped cream
strawberries, kiwi, bananas

OMELET STATION

\$18 per guest
regular & egg white omelets with pasture-raised eggs
seasonal veggies
roasted ham
turkey, smoked bacon, chicken sausage

PLATED BREAKFAST

All meals are served with breakfast pastries, butter & preserves, an assortment of teas, orange juice, and freshly brewed regular & decaffeinated coffee.

BACON EGG N CHEESE SANDWICH

\$14 per guest
pasture-raised scrambled eggs
breakfast potatoes
choice of bacon, ham, or chicken sausage
choice of english muffin or croissant
house salad

FRENCH OMELET

\$17 per guest
regular & egg white omelets with pasture-raised eggs
seasonal veggies
roasted ham, turkey, smoked bacon, chicken sausage
house salad

ALL AMERICAN

\$20 per guest
pasture-raised scrambled eggs
breakfast potatoes
choice of bacon, ham, or chicken sausage
choice of english muffin or croissant
house salad



Prices exclude 8.7% Tribal tax and 20% service charge - 25 guests minimum.

Meeting Breaks

All meals are served with freshly brewed regular & decaffeinated coffee.

CANCÚN

\$18 per guest
cheese quesadillas
crispy corn tortilla chips
guacamole
pico de gallo
black bean dip
assortment of teas

VEGAS

\$22 per guest
selection of orange & grapefruit juice
sliced fresh fruit
croissants
assortment of teas

Mid-Morning Refresh

assortment of teas

Mid-Afternoon Snacks

homemade cookies & brownies
assortment of teas

NYC

\$25 per guest
selection of orange & grapefruit juice
sliced fresh fruit
ham & cheese croissants
assortment of teas

Mid-Morning Refresh

assortment of teas

Mid-Afternoon Snacks

assorted finger sandwiches
assortment of teas

PHILLY

\$29 per guest
selection of orange & grapefruit juice
sliced fresh fruit
bagels, cream cheese spread & smoked salmon
butter & preserves
assortment of teas

Mid-Morning Refresh

assortment of teas

Mid-Afternoon Snacks

pretzels & popcorn
mixed nuts & potato chips
assortment of teas

MEETING BREAK ADD-ONS

Assorted Homemade Cookies | \$3 per guest

Assorted Homemade Brownies | \$5 per guest



Prices exclude 8.7% Tribal tax and 20% service charge - 25 guests minimum.

Lunch

PLATED LUNCH

All meals are served with warm rolls & butter.

OPTION #1 Doral

\$30 per guest | Select one item from each category.

STARTERS

House Salad

cucumbers, grape tomatoes, cheddar cheese & croutons atop a bed of iceberg mix, served with a choice of dressing

Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese, creamy caesar dressing

SIDES

crispy rosemary potatoes
mashed potatoes
roasted seasonal vegetables
cornbread
creamed corn
sauteed spinach

ENTREES

Grilled Chicken Breast al Ajillo

garlic marinated chicken breast, herb butter

Roasted Lechón Asado

mojo marinated, oregano

Cilantro Rice

asparagus, avocado crema

DESSERTS

tres leches
chocolate brownie
spanish flan



OPTION #2 Gables

\$40 per guest | Select one item from each category.

STARTERS

Latin Chopped Salad

fresh romaine lettuce, roasted corn, fresh cilantro, pico de gallo, queso fresco, pickled red onions, avocado vinaigrette

Greek Salad

fresh romaine lettuce, roma tomatoes, feta cheese, marinated black olives, cucumber, red onions, feta cheese dressing

House Salad

cucumbers, grape tomatoes, cheddar cheese & croutons atop a bed of iceberg mix, served with a choice of dressing

Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese creamy caesar dressing

SIDES

crispy rosemary potatoes
mashed potatoes
roasted seasonal vegetables
cornbread
creamed corn
sauteed spinach

ENTREES

Truffle-Infused Chicken Alfredo

creamy alfredo sauce, garlic breadcrumbs

Grilled Local Mahi-Mahi

guacamole, mango salsa

DESSERTS

tres leches
chocolate brownie
ny style cheesecake
spanish flan



OPTION #3 Aventura

\$45 per guest | Select one starter, two sides, one entree, and one dessert.

STARTERS

Latin Chopped Salad

fresh romaine lettuce, roasted corn, fresh cilantro, pico de gallo, queso fresco, pickled red onions, avocado vinaigrette

Greek Salad

fresh romaine lettuce, roma tomatoes, feta cheese, marinated black olives, cucumber, red onions, feta cheese dressing

House Salad

cucumbers, grape tomatoes, cheddar cheese & croutons atop a bed of iceberg mix, served with a choice of dressing

Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese creamy caesar dressing

SIDES

crispy rosemary potatoes
mashed potatoes
roasted seasonal vegetables
cornbread
creamed corn
sauteed spinach

ENTREES

Roasted Atlantic Salmon

passion fruit & basil vinaigrette or beurre blanc

Grilled NY Strip

rosemary butter, red wine jus

St. Louis BBQ Ribs

guava bbq sauce

Green Asparagus Risotto

asparagus, avocado crema

DESSERTS

apple crumble
tres leches
chocolate brownie
ny style cheesecake
spanish flan



Prices exclude 8.7% Tribal tax and 20% service charge - 25 guests minimum.

Group Buffet Lunch

DELI

\$35 per guest

Select one soup, two salads, and one dessert. Includes assorted artisan bread and deli rolls, deli meat tray (sliced turkey, black forest ham, roast beef), cheese (provolone, cheddar, swiss, pepper jack), mustard, and mayo.

SOUPS

chicken noodle soup
minestrone

SALADS

garden salad
potato salad
tuna salad

DESSERTS

apple crumble
chocolate cake

MEXICAN CUISINE

\$36 per guest

Select two entrees, two sides, and two desserts. Includes salad bar, tortillas, dips, and sauces.

ENTREES

grilled chicken fajitas
grilled mahi-mahi fajitas
pork carnitas
ground beef ranchera

SIDES

cilantro rice
refried beans
roasted tajín potatoes
roasted corn

VEGETABLES

sauteed onions & peppers
black beans & roasted corn
grilled onions
guacamole & pico de gallo

SALADS & GREENS

romaine lettuce
roma tomatoes
jalapeños
red onions
cilantro
pickled radishes
daikon radish

TORTILLAS

soft/hard yellow corn tortillas
flour tortillas
yellow corn tortilla chips

SAUCES

nacho cheese
sour cream
salsa roja
chipotle

DESSERTS

churros with dulce de leche
arroz con leche
caramel flan

CUBAN CUISINE

\$36 per guest

Select two entrees, two sides, one soup, and two desserts. Includes salad bar, warm rolls & butter.

ENTREES

sway fish al limón
chicken fricassee
lechón al mojo
ropa vieja

SIDES

white rice
congrí or arroz moro
fried yuca
tamales
black beans
sweet plantains

VEGETABLES

green beans with roasted garlic
roasted vegetables
tostones
corn on the cob
roasted summer veggies

SALADS & GREENS

romaine lettuce
tomatoes
cucumbers
red onions
avocado

SOUPS

split pea soup
ajiaco

DESSERTS

churros
arroz con leche
flan



Group Buffet Lunch

ITALIAN CUISINE

\$38 per guest

Select two entrees, two pastas, two salads, one soup, and two desserts. Includes vegetables, warm rolls & butter.

ENTREES

meatball pomodoro
chicken parmesan
seafood vongole
pork chop milanese

PASTAS

neapolitan risotto
baked ziti
beef lasagna
linguini alfredo
ricotta stuffed shells

VEGETABLES

italian roasted veggies
sauteed spinach & artichoke
eggplant parmesan
italian green beans

SALADS & GREENS

cold pesto salad
caprese salad
antipasto veggie salad
caesar salad

SOUPS

minestrone
pasta e fagioli

DESSERTS

cannoli
tiramisu
panna cotta

ASIAN CUISINE

\$38 per guest

Select two entrees, two starches, two sides, one salad, one soup, and two desserts.

ENTREES

teriyaki chicken wings
pepper steak
sweet & sour pork ribs
steamed tilapia mensi

STARCHES

summer veggie fried rice
yakisoba noodles
white rice
pork dumplings
fried wonton with sweet & sour sauce

SIDES

wok-sauteed bean sprouts
sauteed red cabbage
green beans
stir fry
spring rolls

SALADS & GREENS

watermelon radish salad
cold rice salad
tangerine with garlic & broccoli

SOUPS

wonton
egg drop
hot n sour

DESSERTS

coconut cream rice pudding
green tea jelly
fortune cookies

HEALTHY CUISINE

\$38 per guest

Select two entrees, two sides, one salad, and one soup. Includes vegetables, warm rolls & butter.

ENTREES

steamed mahi-mahi
roasted chicken
marinated pork loin
grilled steak

SIDES

brown rice
couscous
tri-color quinoa
baked sweet potato

VEGETABLES

sauteed spinach
falafel cakes
roasted root veggies
caramelized green beans with toasted almonds

SALADS & GREENS

greek salad
fresh cucumber salad with tzatziki
quinoa salad

SOUPS

beef broth
carrot cream

DESSERTS

summer fruit jelly
strawberry cottage cheese
summer fruit



Dinner

PLATED DINNER

Select one starter, one entree, three sides, and one dessert.

OPTION #1: SOUTH BEACH

\$45 per guest

STARTERS

Caprese Salad

heirloom tomato, mozzarella di bufala, fresh basil

Chicken Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese, creamy caesar dressing

Ceviche

corvina, leche de tigre, sweet potato mousse, peruvian corn

ENTREES

Roasted Atlantic Salmon

passion fruit & basil vinaigrette or beurre blanc

Roasted Airline Chicken

Truffle-chicken jus

Wild Mushroom Risotto

garlic butter, chimichurri

SIDES

pan roasted brussels sprouts
mashed potatoes & gravy
creamed corn
sauteed spinach

DESSERTS

blackberry cobbler
ny style cheesecake
meyer lemon pound cake

OPTION #2: FORT LAUDERDALE

\$55 per guest

STARTERS

Brussels Sprouts

applewood smoked bacon, aged balsamic vinegar

Cobb Salad

grilled chicken, fresh romaine lettuce, crispy rosemary croutons, blue cheese, cherry tomatoes, hard-boiled egg

Argentinian Ceviche

corvina, leche de tigre, sweet potato mousse, peruvian corn

ENTREES

Grilled Chicken Breast al Ajillo

garlic marinated chicken breast, herb butter

Pan Roasted Local Snapper

mango salsa

Wild Mushroom Risotto

garlic butter, chimichurri

NY Strip

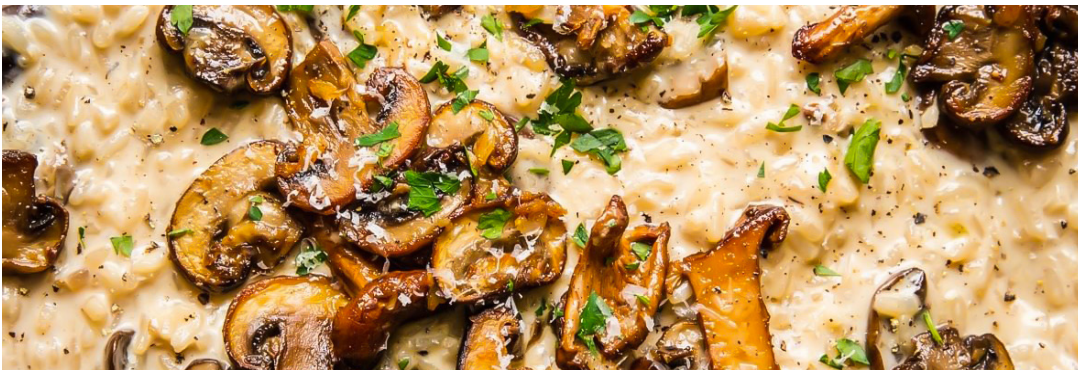
au jus

SIDES

pan roasted brussels sprouts
mashed potatoes and gravy
creamed corn
sauteed spinach

DESSERTS

blackberry cobbler
ny style cheesecake
meyer lemon pound cake



Prices exclude 8.7% Tribal tax and 20% service charge - 25 guests minimum.

Dinner

OPTION #3: WEST PALM

\$65 per guest

STARTERS

Chicken Satay

peanut sauce, chives

Grandma's Truffle Mac N Cheese

aged cheddar cheese, truffle bechamel sauce

Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese, creamy caesar dressing

ENTREES

Roasted Atlantic Salmon

passion fruit & basil vinaigrette or beurre blanc

Grilled NY Strip

rosemary butter, red win jus

St. Louis BBQ Ribs

guava bbq sauce

Green Asparagus Risotto

asparagus, avocado crema

SIDES

pan-roasted brussels sprouts
mashed potatoes & gravy
roasted seasonal vegetables
cornbread
creamed corn
sauteed spinach

DESSERTS

blackberry cake
chocolate brownie cobbler
ny style cheesecake
meyer lemon pound cake
roasted caramelized pineapple, vanilla ice cream



OPTION #4: MIAMI

\$65 per guest

STARTERS

Grandma's Truffle Mac N Cheese

aged cheddar cheese, truffle bechamel sauce

Lobster Caesar Salad

fresh romaine lettuce, crispy rosemary croutons, grated parmesan cheese, creamy caesar dressing

Ceviche

corvina, leche de tigre, sweet potato mousse, peruvian corn

Bluefin Tuna Tartare

avocado mousse, truffle ponzu

ENTREES

Ribeye Roast

bearnaise sauce

Chilean Sea Bass

beurre blanc

Roasted Duck Breast

truffle chicken jus

Wild Mushroom Risotto

truffle butter, chimichurri

SIDES

pan-roasted brussels sprouts
mashed potatoes & gravy
roasted seasonal vegetables
cornbread
creamed corn
sauteed spinach

DESSERTS

blackberry cobbler
ny style cheesecake
meyer lemon pound cake



Prices exclude 8.7% Tribal tax and 20% service charge - 25 guests minimum.

Reception

HORS D'OEUVRES

25 guests minimum – passed for one hour

OPTION #1 - CASUAL

\$19 per guest | Select four short rib empanadas with cilantro mayo, prosciutto with fig jam topped with white truffle oil, spring rolls with sweet & sour sauce, chicken quesadillas with guacamole & pico de gallo, franks in a blanket with spicy mustard sauce, shrimp tempura with sweet & sour sauce, beef or chicken satay with peanut sauce

OPTION #2 - CLASSIC

\$24 per guest | Select five tuna or salmon tartare, pork dumplings with black truffle jus, goat cheese croquettes with strawberry-mint jam, crab tostada topped with avocado mousse & pickled onions, caribbean conch fritters with spicy mayo, marinated scallops wrapped with bacon, prosciutto & melon, mini crab cakes with passion fruit & basil vinaigrette, portobello mushrooms in a phyllo purse

OPTION #3 - SIGNATURE

\$32 per guest | Select five jumbo shrimp with horseradish cocktail sauce, mini maine lobster rolls with tarragon mayo, mini beef wellington, wood-fired lamb chops with crème-fraiche & pesto, king crab topped with avocado crema, black truffle chicken madeira, mini blinis, salmon roe & crème fraiche



DISPLAY STATIONS

A chef is required at a \$100-an-hour fee per 100 guests.

MEDITERRANEAN STATION

\$15 per guest
Hummus, roasted red pepper dip, tzatziki, black olive tapenade, feta cheese dip, roasted veggies, marinated olives, vegetable crudité, sun-dried tomatoes, toasted pita chips, pita bread

ICE CREAM STATION

\$15 per guest
assorted ice cream & gelato, caramel sauce & chocolate syrup, whipped cream & strawberries, kiwi, bananas, marshmallows, kit kats, cookies n cream, toppings

CHARCUTERIE & CHEESE

\$16 per guest
genoa salami, prosciutto, capicola ham, manchego, gouda & brie cheese, rosemary garlic crostini, fig jam, marinated olives, dried mango, apricots, strawberries, honey, grapes, cornichons, salted nuts

MEXICAN CUISINE STATION

\$21 per guest
grilled cilantro chicken or beef, guacamole, pico de gallo, corn elote, refried beans, salsa roja & verde, grilled onions, queso fundido, pickled red onions, cilantro, fresh red onions, flour & corn tortillas

AMERICAN STATION

\$23 per guest
cheeseburgers topped with lettuce, roma tomato, pickles & cheddar cheese on a potato roll
black angus beef hot dogs, relish, condiments, cheddar cheese
baby back ribs topped with bbq sauce
curly fries, loaded baked potato, pretzels

PASTA STATION

\$23 per guest | A chef is required at a \$100-per-hour fee per 50 guests.
Served with parmesan cheese, basil, focaccia & garlic bread.
(choice of 2 pastas & 2 sauces)
Pastas: pappardelle, penne, rigatoni, linguini
Sauces: Bolognese, alfredo, pesto, pomodoro

CARVING STATIONS

A chef is required at a \$100-an-hour fee per 100 guests.

Smoked Ham

\$15 per guest
glazed with honey mustard

Whole Roasted Turkey

\$17 per guest
cranberry sauce, gravy

Cheese Fondue

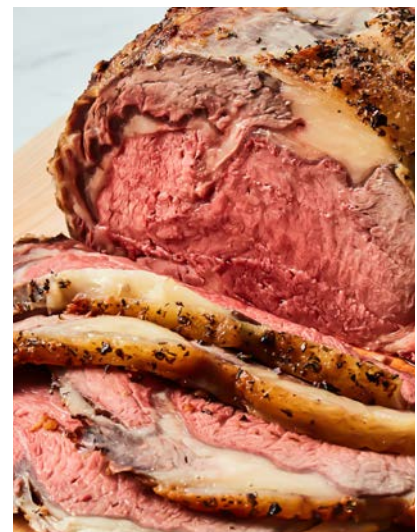
\$18 per guest
3-cheese blend (comte, gouda, saint andré)
served with rosemary-garlic bread

Beef Tenderloin

\$34 per guest
au jus or béarnaise sauce

Prime Rib

\$37 per guest
au jus, chimichurri



Beverages

Soft Drinks & Bottled Water

\$6 per guest

Assorted Energy Drinks

\$8 per guest

monster regular & sugar-free

Juices

\$8 per guest

orange, grapefruit, apple, cranberry

Mineral Water

\$8 per guest

coconut water, still & sparkling

Healthy Juices

\$8 per guest

green juice, carrot-orange, beet-cranberry, lemon-ginger turmeric

BEER & WINE PACKAGE

3-hour minimum. Open bar package does not include shots.
imported & domestic beer, house selection of wine,
assorted soft drinks & juices, bottled water

- 1st-hour package \$20 per guest
- additional hour \$8 per guest

PREMIUM BAR PACKAGE

3-hour minimum. Open bar package does not include shots.
mixed drinks, domestic & imported beer, selection of wines,
assorted soft drinks & juices, bottled water

- 1st-hour package \$30 per guest
- additional hour \$15 per guest

PREMIUM HOSTED BAR

3-hour minimum. Open bar package does not include shots.
mixed drinks, domestic & imported beer, selection of wines,
assorted soft drinks & juices, bottled water

- \$250 - Bartender & Cashier

Prices are per event, four hours maximum. Taxes and services apply.
Additional charges may apply.

Consumption bar is available. Ask for details.

