



CATERING

*Menu*





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# BREAKFAST

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## CONTINENTAL

freshly squeezed orange juice  
seasonal fresh fruit & berries  
croissants, muffins & danish pastries  
butter & preserves  
coffee & tea service

## HEALTHY MORNINGS

green juice & strawberry banana smoothies  
seasonal fresh fruit & berries  
dry cereals & homemade granola  
greek yogurt parfaits  
mini classic & chocolate croissants  
coffee & tea service

## ALL AMERICAN

freshly squeezed orange juice  
seasonal fresh fruit & berries  
english muffins  
danish pastries  
smoked bacon or chicken sausages  
scrambled eggs  
breakfast potatoes  
butter & preserves  
coffee & tea service

## BREAKFAST ACTION STATIONS

A chef attendant is required for every station at a \$150 fee.

### OMELET STATION

regular & egg white omelets with pasture-raised eggs  
seasonal vegetables  
roasted ham  
turkey, smoked bacon, chicken sausage

## BREAKFAST BUFFET ENHANCEMENTS

### Sliced Seasonal Fruit

### Bagels

cream cheese & preserves

### Assorted Breakfast Pastries

### Assorted Cereals

assorted dry cereals with bananas & strawberries, whole & skim milk

### French Toast

cinnamon powder & warm maple syrup

### Smoked Salmon

onions & capers, assorted fresh bagels,  
cream cheese spread, hard-boiled eggs

### BACON, EGG N CHEESE SANDWICH

pasture-raised scrambled eggs  
breakfast potatoes  
choice of bacon, ham, or chicken sausage  
choice of english muffin or croissant  
breakfast pastries, butter & preserves  
orange juice  
coffee & tea service

### ALL AMERICAN

pasture-raised scrambled eggs  
breakfast potatoes  
choice of bacon, ham, or chicken sausage  
choice of english muffin or croissant  
orange juice  
coffee & tea Service

# AM BREAKS

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## Rise & Shine

freshly squeezed orange juice  
sliced fresh fruit  
croissants  
assorted muffins  
coffee & tea service

## Health Kick

parfaits  
assorted granola  
fruit kabobs  
coffee & tea service

## Calle Ocho

freshly squeezed orange juice  
sliced fresh fruit  
mini ham & cheese croissants  
croquetas  
coffee & tea service

# PM BREAKS

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## Sweet & Salty

homemade cookies or brownies  
assorted mixed nuts  
assorted chips  
coffee & tea service  
soft drinks

## Chips & Dip

cheese quesadillas  
crispy corn tortilla chips  
guacamole  
pico de gallo  
black bean dip  
soft drinks

## Cinema

pretzels  
assorted popcorn (plain,  
caramel, cheddar, chocolate  
drizzle)  
mixed nuts  
potato chips  
assorted chocolate bars or  
candies  
soft drinks

# LUNCH

## PLATED LUNCH

All meals are served with warm rolls & butter and coffee & tea service.

## CYPRESS

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

## OSCEOLA

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

## TIGERTAIL

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

# GROUP BUFFET LUNCH

## BASILICATA

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

### 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

## FIESTA

Select two entrees, two sides, two vegetables, and two desserts. Includes salad bar, tortillas, dips, sauces, and coffee & service.

### ENTREES

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

### SIDES

cilantro rice  
refried beans  
roasted tajin 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

## HAVANA

Select two entrees, two sides, two vegetables, one soup, and two desserts. Includes warm rolls & butter, coffee & tea service.

### 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  
ajiacó

### DESSERTS

churros  
arroz con leche  
flan

## TASTE OF ASIA

Select two entrees, two starches, two sides, one salad, one soup, and two desserts. Includes coffee & tea service.

### 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

### DESSERTS

coconut cream rice pudding  
green tea jelly  
fortune cookies

### SOUPS

wonton  
egg drop  
hot n sour

## WELLNESS

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

### 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

## DELI

Select one soup, two salads, and one dessert. Includes coffee & tea service. 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

## BUFFET DINNER

### SEAVIEW

Select one starter, two entrees, two sides, and two desserts.

#### 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

#### SIDES

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

## CHICKEE

Select one starter, two entrees, two sides, and two desserts.

#### 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 Shrimp 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 (V)

garlic butter, chimichurri

##### NY Strip

au jus

#### SIDES

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

#### DESSERTS

blackberry cobbler  
ny style cheesecake  
meyer lemon pound cake

# BUFFET DINNER

## MIKSUKI

Select one starter, two entrees, two sides, and two desserts.

### 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 wine 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

## MIAMI 305

Select one starter, two entrees, two sides, and two desserts.

### 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

# RECEPTION

## HORS D'OEUVRES

### CASUAL

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

### CLASSIC

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

### SIGNATURE

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

# RECEPTION

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## DISPLAY STATIONS

### MEDITERRANEAN STATION

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

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

### CHARCUTERIE & CHEESE

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

### SABOR Y SOL

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

### BBO STATION

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

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 \$150-an-hour fee per 100 guests.

### Smoked Ham

glazed with honey mustard

### Whole Roasted Turkey

cranberry sauce, gravy

### Cheese Fondue

3-cheese blend (comte, gouda, saint andré)  
served with rosemary-garlic bread

### Beef Tenderloin

au jus or béarnaise sauce

### Prime Rib

au jus, chimichurri

# BEVERAGES

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## Soft Drinks & Bottled Water

### Assorted Energy Drinks

monster

### Juices

orange, grapefruit, apple, cranberry

### Mineral Water

coconut water, still & sparkling

### Healthy Juices

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

## 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

### Standard:

Smirnoff Vodka  
Beefeater Gin  
Hornitos Tequila  
Jim Beam Bourbon  
Dewar's Scotch  
Bacardí Rum  
Malibu Rum

### Deluxe:

Tito's Vodka  
Tanqueray Gin  
Teremana Blanco Tequila  
Crown Royal Whiskey  
Johnnie Walker Red Scotch  
Bacardí Rum

### Premium:

Grey Goose Vodka  
Bombay Sapphire Gin  
Patrón Silver Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Scotch  
Bacardí Ocho

## PREMIUM HOSTED BAR

Prices are per event, four hours maximum.  
Taxes and services apply. Additional charges may apply.  
Consumption bar is available. Ask for details.



