



CATERING *Menu*





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BREAKFAST

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

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

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
ajiao

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

SOUPS

wonton
egg drop
hot n sour

DESSERTS

coconut cream rice pudding
green tea jelly
fortune cookies

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

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

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

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

BBQ 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

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

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.



