



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks, and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



BANQUET INFORMATION AND REQUIREMENTS

Menu Planning

The InterContinental Miami is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our international team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Event Services Department four weeks prior to your scheduled event.

Wine and Beverage

The InterContinental Miami is required to abide by the regulations enforced by the Florida State Liquor Commission. As such, it is the policy of the Hotel that any outside beverage **may not be brought onto the premises**. Your Event Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

Linens

The InterContinental Miami provides black & white linens. We will be more than happy to assist you in renting specialty or colored linens should you so desire.

Entertainment and Décor

The ambiance of your function can be enhanced with flowers, music, and specialty items. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Event Services Department. The Hotel will not permit the affixing of anything to the walls, floors, windows, or ceiling, nor the use of open flames and confetti throughout the property.

Audio Visual

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment, and providing professional technical support.

Valet Parking

We offer discounted valet parking stickers for your guests' convenience. Check with your Event Services Manager for pricing. Standard overnight charges apply.

Function Rooms

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to an alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$75.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event, or strike.

Guarantees

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Event Services Department in writing or by e-mail by 12:00 noon, **72 business hours prior to the function date.** This number will be considered a guarantee and **is not subject to reduction. The Hotel will not be responsible for service to more than 5% over the guarantee. Guarantees may not fall below 80% of the expected number of attendees.** After the 72 hour period, guarantees may only be increased by 5%; please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee.

Service Charge and Taxes

All food and beverage and room rental charges, unless otherwise specified, are subject to our customary twenty-four (24%) percent taxable banquet service charge. Food and beverage is subject to a 2% Tourist Development Tax and a 7% Florida State Sales Tax. In the event that your organization is tax exempt in the state of Florida, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

Methods and Conditions of Payment

Review your contract for deposit and payment schedules. The Hotel may extend direct billing status to corporate clients upon approval of the Credit Manager at least 30 business days prior to the event. The Hotel must have a credit card on file for all events, regardless of final payment method.

Outdoor Functions

The Hotel **reserves the right to make the final decision** to use outdoor facilities in case of inclement weather by 5:00pm, the day prior to the event. Outdoor entertainment must be pre-approved. **A set-up fee of \$7.50 per person will be applied to all outdoor events, minimum fee will be \$250 per event.**

Signs and Displays

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators, lobby, or building exterior. Any signs must be freestanding or placed on an easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply.

Lost and Found

The InterContinental Miami does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during, or following patron's event.

Damage

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors, or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage, providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel & its owners shall be named as an additional insured on any certificate of insurance.

Additional Service Staff

Additional service staff can be made available for your specific needs at the following rates: Server at \$100.00 each; and Captains at \$200.00 each per every four (4) hour shift.

Security

The InterContinental Miami will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Event Services Manager can assist you in arranging for hotel officers. To maintain hotel service standards and for the safety & comfort of your attendees, no outside security agencies are permitted. All events that include 25 minors or more must have a hotel officer and/or off-duty City of Miami police officer. Due to fire regulations, the use of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

Shipments

All items shipped to the hotel are received & handled by the hotel on-site FedEx Office. Applicable handling fees apply and will be the responsibility of the group. Pricing details are available on request from your Event Services Manager.

Banquet Checks

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

Food and Beverage Items

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel. **Guests may not remove any food or beverage from the premises nor consume food and/or beverage supplied and/or prepared by a party without the hotel's written approval.**

Late Night Staff Surcharge

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour each; Captains \$50.00 per hour each.

Approval

Client signature: _____

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.

BREAKFAST BUFFET



MySPA

Florida Orange Juice | Watermelon Juice | Strawberry-Mint Infused Water | Sliced Fruit: Watermelon-Cantaloupe-Honeydew-Kiwi | Bircher Muesli | Blueberry Muffins | Bran Muffins | Greek Yogurt Parfait: Berries-Chia Seeds
Toasting Station: Sliced Artisan Bread | Honey | Butter | Fruit Preserves

Avocado Toast Station

Salsa Fresca | Cherry Tomato-Basil Compote | Chopped Almonds | Crumbled Feta | Scallions | Sliced Strawberries-Balsamic Reduction | Roasted Corn | Guacamole

Steel Cut Oatmeal Bar

Nuts | Golden Raisins | Dried Cranberries | Assorted Fresh Berries | Honey

Roasted Vegetable Frittata

Mushroom-Squash-Peppers-Onions-Sofrito

Lavazza Coffee | Decaffeinated Coffee | Assorted Specialty Teas

\$51.00 per person



LATIN

Florida Orange Juice | Papaya Juice | Mango Juice | Chopped Local Fruit Cups | Whole Bananas | Cheese Pastelitos | Guava Pastelitos | Fruit Breads | Butter-Fruit Preserves

Huevos Pericos-Sautéed Onions-Tomato-Cilantro | Applewood Smoked Bacon | Grilled Chorizo

Lavazza Coffee | Decaffeinated Coffee | Assorted Specialty Teas

\$50.00 per person

ALL AMERICAN

Florida Orange Juice | Grapefruit Juice | Cranberry Juice

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas

Butter | Fruit Preserves

Pick One

Sliced Fruits: Cantaloupe-Honeydew-Pineapple-Watermelon | Fruit Salad-Shaved Coconut | Orange-Grapefruit-Mint | Greek Yogurt Bar-Berries-Fruit Purees-Seeds-Local Honey (\$4 additional) | Individual Berry Mason Jars (\$4 additional)

Pick Four

Danish Pastries | Muffins | Croissants | Pain au Chocolate | Breakfast Breads | Iced Cinnamon Buns | Toasting Station: Bagels-Cream Cheese | Cereal-2% Milk-Skim Milk-Soy Milk | Granola | Yogurts: Plain-Fruit-Greek | Toasting Station: Sliced Wheat-White Breads-English Muffins

Pick One

Scrambled Eggs | Scrambled Eggs with Choice of **One** of the Following: Cheese-Scallions-Mushrooms-Pico de Gallo-Chives | Spanish Tortilla | Pastelitos: Cheese-Guava-Meat (\$2.50 Additional) | Leek & Cheese Bistro | Margherita Bistro (\$2.50 Additional) | Quiche Lorraine (\$2.50 Additional) | Classic Eggs Benedict (\$6.00 Additional)

Pick One

Cinnamon French Toast-Maple Syrup | Buttermilk Pancakes-Maple Syrup | Hash Brown Potatoes-Caramelized Onions | Home Style Potato Wedges | Breakfast Potatoes-Sautéed Onions-Peppers | Cheddar Cheese Grits | Baked Sweet Potato Breakfast Casserole | Steel Cut Oatmeal-Brown Sugar-Golden Raisins

Pick Two

Spiced Sausage Patties | Traditional Sausage Links | Applewood Smoked Bacon | Thick Sliced Country Style Ham | Breakfast Chicken-Apple Links | Chorizo Sausage | Canadian Bacon | Grilled Argentinian Sausage | Roasted Tomatoes | Turkey Bacon
\$50.00 per person



PLATED BREAKFAST

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas
Florida Orange Juice | Grapefruit Juice | Cranberry Juice

Bakery Basket for the Table

Croissants-Danish-Banana Nut Bread-Mini Muffins-Artisan Roll

Appetizer Pre-Set (pick one)

Granola Fruit Parfait | Sliced Fruit Salad-Mint | Mango-Papaya Salad

Main Course (pick one)

INTERCONTINENTAL: Chive Scrambled Eggs-Applewood Smoked Bacon-
Link Sausage-Grilled Roma Tomato-Breakfast Potatoes

FARMERS BENEDICT: Poached Eggs Benedict-Canadian Bacon
Asparagus-Hash Brown Potatoes



“BIENVENIDO” Pan Seared Queso Blanco-Grilled Chorizo-Scrambled Eggs-
Roasted Sweet Potato-Herb Plum Tomato



FARM TO TABLE: Scrambled Organic Free Range Brown Eggs-Smoked Bacon-
Thyme Roasted Fingerling Potatoes

\$45.00 per person

Minimum of 10 Guests Required



CONTINENTAL BREAKFAST

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas



CARIBBEAN

Pineapple-Mango-Orange Juices | Fruit Skewers-Local Melons | Papaya Smoothie | Sunshine Bread-Sweet Coconut Bread | Jamaican Chicken Patties

\$40.00 per person



EUROPEAN

Orange-Grapefruit-Tomato Juices | Sliced Fruit: Cantaloupe-Honeydew-Pineapple-Watermelon | Cured Meats-Cheeses | Granola | Yogurts: Plain-Fruit-Greek | Dry Cereal-2% Milk-Skim Milk | Artisan Breads | Danish | Pain au Chocolat | Croissants

\$40.00 per person



FIT & HEALTHY

Orange Juice | Spinach-Mango Smoothie | Strawberry-Rosemary Water | Quinoa Fruit Salad | Granola | Low Fat Yogurt Parfaits-Berries-Chia Seeds | Dry Cereal-2% Milk-Skim Milk-Soy Milk | Bran Muffins | Pumpkin-Banana Nut-Zucchini Breads | Egg White Spinach Frittata

\$40.00 per person

DELUXE

Orange-Grapefruit-Cranberry Juices | Sliced Fruit: Cantaloupe-Honeydew-Pineapple-Watermelon | House Made Granola Bars | Breakfast Pastries | Croissants | Muffins | Danish | Sliced Wheat-White Breads-Bagels-Low Fat Cream Cheese-Regular Cream Cheese

\$40.00 per person

ADDITIONS - \$9.00 each per person

Scrambled Eggs

Applewood Smoked Bacon

Traditional Sausage Links

CONTINENTAL & BREAKFAST BUFFET ADDITIONS



Smoothie Shots

Smoothies-Low Fat Yogurt
Strawberry-Banana | Mixed Berry | Mango-Papaya | Kiwi-Apple
\$15.00 per person

Omelet Station (minimum 40 guests)

Farm Fresh Whole Eggs | Egg Whites | Egg Beaters
Mozzarella-Cheddar-Ham-Turkey-Chorizo-Mushrooms-Peppers-Onions-
Tomatoes-Baby Spinach-Crumbled Bacon
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$18.00 per person

Waffles or Pancake Station (minimum 40 guests)

Buttermilk Pancakes or Belgian Waffles Made to Order
Toppings & Fillings Include:
Bananas-Blueberries-Toasted Nuts-Berry Compote-Dark Chocolate-Whipped
Cream-Maple Syrup
One chef required for every 75 guests
(\$150 fee per chef for one hour service; \$200 fee per chef for two hours service)
\$17.00 per person

Cinnamon Swirl French Toast or Nutella French Toast

Maple Syrup-Powdered Sugar
\$10.00 per person



Traditional Steel Cut Oatmeal (minimum 20 guests)

Golden Raisins-Cinnamon-Brown Sugar-Nuts-Dried Cranberries-Assorted Berries
\$10.00 per person

Cuban Eggs Benedict

Poached Eggs-Buttered Cuban Toast-Roasted Pork-Ham-Swiss Cheese-Cilantro
Hollandaise Sauce
\$16.00 per person

Smoked Atlantic Salmon

Capers-Onions-Sliced Tomatoes-Bagels-Cream Cheese
\$19.00 per person

Warm Breakfast Sandwich

Pick One
Oversized Croissant | English Muffin | Bagel
Pick One Filling Choice:
Egg-Sausage-Cheddar Cheese
Egg-Bacon-Pepper Jack Cheese
Egg-Ham-Swiss Cheese

\$12.00 each

Breakfast Burrito-Egg-Chorizo-Monterrey Jack-Peppers-Onions
Pico de Gallo on the Side



7-Grain Panini-Egg White Omelet-Chives-Sliced Tomato

Bistro-Leek-Cheese

Bistro-Margherita

Argentinean Empanada-Beef

Argentinean Empanada-Chicken

\$11.00 each

Minimum Order of 10 per Type Required

BREAKFAST Á LA CARTE

Lavazza Coffee-Assorted Specialty Teas

\$110.00 per gallon

Fruit Juices: Cranberry-Apple-Orange-Grapefruit

\$84.00 per gallon

2% | Skim | Whole | Chocolate Milk

\$58.00 per gallon

Soy Milk | Almond Milk

\$78.00 per gallon

Naked Juices

Green Machine-Power C-Berry Blast-Mighty Mango

\$13.00 per bottle

Kombucha

Elderflower-Jasmine-Violet | Cherry-Coconut-Lemongrass

\$14.00 per bottle

Fresh Fruit Kabobs Honeydew-Pineapple-Strawberry

\$10.00 each

Whole Fruit Red-Green-Gala Apples-Bananas-Pears

\$56.00 per dozen

Sliced Fruit Cantaloupe-Honeydew-Pineapple-Watermelon

\$18.00 per person

Berry Mason Jars

\$11.00 each

Yogurts: Plain-Greek-Fruit

\$8.00 Each

Yogurt Parfaits-Berries-Chia Seeds

\$11.00 each

Assorted Cereals with 2% and Skim Milk

\$52.00 per dozen

Assorted Bagels

Low Fat and Chive Cream Cheeses

\$64.00 per dozen

Domestic Sliced, Roasted & Cured Meats, Cheeses

\$21.00 per person

Jumbo Pecan Sticky Buns | Iced Cinnamon Rolls

(each type ordered by the dozen)

\$72.00 per dozen

Breakfast Pastries (assorted)

\$62.00 per dozen

Breakfast Muffins (assorted)

\$62.00 per dozen

Quiche Tarts (each type ordered by the dozen)

Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-Goat Cheese

(each type ordered by the dozen)

\$96.00 per dozen

Petite Empanadas (each type ordered by the dozen)

Cheese Empanadas | Beef Empanadas | Chicken Empanadas

Salsa Casera

(each type ordered by the dozen)

\$62.00 per dozen

Pastelitos (each type ordered by the dozen)

Cheese | Guava | Meat | Coconut

\$62.00 per dozen



COFFEE BREAKS

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas

Ask About Upgrading Any Break Experience with Services From mySpa



CARIBBEAN

Fruit Skewers: Pineapple-Mango-Cantaloupe | Local Honey-Lime Yogurt Dip | Beef or Chicken Jamaican Patties | Blue Mountain Coffee Cake | Assorted Tropical Fruit Juices

\$28.00 per person



HEALTH BAR

Home Made Granola Bars | Vegetable Batons | Hummus | Spinach Dip | Pita Chips
Fruit Cup-Local Honey

\$29.00 per person

LOS CABOS

Tri Color Tortilla Chips-Guacamole-Salsa-Sour Cream | Chile Lime Dusted Warm Chicharron-Jalapeno Cheese Sauce | Chimichanga-Dulce de Leche & Chocolate

\$28.00 per person



LITTLE HAVANA

Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips-Cilantro Pesto Sauce | Mojito Papaya Salad | Mini Cuban Flan

\$28.00 per person



ORGANIC

Berry Fruit Salad | Yogurts: Greek-Plain-Fruit | Assorted Seeds | Seed Chocolate Bark | Forbidden Rice Salad | Grilled Vegetable Skewers

\$29.00 per person

BONJOUR PARIS

Mini Croissants | Mini Pan au Chocolat | Ham & Cheese Baguette | Chocolate Dipped Madeleines | Assorted Macarons | Fruit Salad-Blueberry-Raspberry-Grape

\$29.00 per person

All Coffee Breaks have a maximum duration of 30 minutes. Minimum of 10 guests required

COFFEE BREAKS

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas

Ask About Upgrading Any Break Experience with Services From mySpa

MEDITERRANEAN

Ratatouille Salad | Hummus | Tabbouleh | Baba Ghanoush | Pita Triangles | Falafel | Pistachio Almond Honey Cake

\$29.00 per person

COOKIES

Chocolate Almond Biscotti | Alfajores | Cookies: Butter | Chocolate Chip | Macadamia Nut | Oatmeal | Palmier | Peanut Butter | Chocolate Milk | Chocolate-Almond Milk

\$27.00 per person

TEA TIME

Smoked Salmon-Dill Cream Cheese | Prosciutto Fig Tart | Tomato Mozzarella Tea Sandwich | Turkey Gouda Tea Sandwich | Lemon Tarts | Hibiscus Fresca | Peach Iced Tea

\$29.00 per person

CITRUS

Orange Juice | Lemonade | Citrus-Mint Water | Grapefruit-Orange Salad | Sablé Lima Limon | Lemon Zest Cookies | Key Lime Shots

\$27.00 per person

APPLES

Apple Quinoa Salad | Seasonal Apples | Grilled Apple-Swiss Cheese Sandwich | Granny Smith Verrines | Tarte Tatin | Apple Cider

\$27.00 per person

ASSORTED CAKE BITES

Dark Chocolate | Red Velvet | Rum Cake | Lemon Glaze | Brownies n' Cream

\$27.00 per person

SWEET & SALTY

Mini Cookies | Biscotti | Dried Fruits | Chef's Chex Mix | Pretzel Bites-Beer Cheese

\$27.00 per person

PICK ME UP

Kind-Cliff-Awake Bars | Whole Fruit: Bananas-Apples | Wasabi Asian Trail Mix | Colada Mousse | Espresso Chocolate Brownie

\$27.00 per person

TRAIL MIX

Assorted Nuts | M&M's | Granola | Mini Pretzels | Raisins | Assorted Seeds | Mini Marshmallows | Chocolate Chips | Dried Fruits

\$29.00 per person

DONUTS

Boston Crème | Salted Caramel Pecan | Nutella | Glazed | Berry Milk: Chocolate | 2% Milk

\$28.00 per person

ICE CREAM

Pick 3

French Vanilla | Chocolate | Strawberry | Mango Sorbet | Pabanango | Dulce De Leche | Coconut-Lime | Raspberry Sorbet

\$27.00 per person

Pricing Includes Attendants

All Day Beverage Service

Unlimited Service of Lavazza Coffee, Specialty Teas, Soft Drinks, Sparkling & Still Waters

\$55.00 Per Person

(Guarantee Must be Based on Meeting Room Set. Price Based on Single Service Location and Up to Nine Hours of Service. No Half Day Rates. Minimum 15 guests required)

Lavazza Coffee-Assorted Specialty Teas

\$110.00 per gallon

Fruit Juices: Cranberry-Apple-Orange-Grapefruit

\$84.00 per gallon

2% | Skim | Whole | Chocolate Milk

\$58.00 per gallon

Soy Milk | Almond Milk

\$78.00 per gallon

Naked Juices

Green Machine-Power C-Berry Blast-Mighty Mango

\$13.00 per bottle

Kombucha

Elderflower-Jasmine-Violet | Cherry-Coconut-Lemongrass

\$14.00 per bottle

Lemonade | Iced Tea

\$74.00 per gallon

Assorted Soft Drinks (charged on consumption)

Coke | Diet Coke | Coke Zero | Sprite

\$7.00 per bottle

Still Waters | Sparkling Waters (charged on consumption)

\$7.00 per bottle

Red Bull | Sugar Free Red Bull (charged on consumption)

\$9.00 per bottle

Coconut Water

\$10.00 per bottle

Starbucks Frappuccino | Bottled Iced Teas

\$9.00 per bottle

Infused Water

Mint | Orange | Strawberry | Berries | Cucumber | Edible Flowers | Pineapple | Lemon | Lime | Rosemary
\$30.00 per gallon

Fresh Fruit Kabobs Honeydew-Pineapple-Strawberry

\$10.00 each

Whole Fruit Red-Green-Gala Apples-Bananas-Pears

\$56.00 per dozen

Sliced Fruit Cantaloupe-Honeydew-Pineapple-Watermelon

\$18.00 per person

Breakfast Pastries

\$62.00 per dozen

Breakfast Muffins

\$62.00 per dozen

Quiche Tarts (each type ordered by the dozen)

Quiche Lorraine | Mushroom-Spinach-Feta | Sundried Tomato-Goat Cheese

\$96.00 per dozen

Petite Empanadas (each type ordered by the dozen)

Cheese Empanadas | Beef Empanadas | Chicken Empanadas
Salsa Casera

\$62.00 per dozen

Pastelitos (each type ordered by the dozen)

Cheese | Guava | Meat | Coconut

\$62.00 per dozen

Cuban Finger Sandwiches

Ham-Roast Pork-Swiss Cheese-Pickle-Mustard

\$78.00 per dozen

Finger Sandwiches (each type ordered by the dozen)

Shrimp Salad-Sauce Louis-White Bread | Smoked Salmon-Rye Bread | Turkey Club-White Bread | Roasted Pepper-Eggplant-Whole Wheat

\$78.00 per dozen

Smokehouse Almonds & Dried Fruit Granola

\$16.00 per person

Cookies (each type ordered by the dozen)

Chocolate Chip Cookies | Sablé Lima Limon | White Chocolate Macadamia Cookies | Oatmeal Cookies | Butter Cookies

\$60.00 per dozen

Financiers | Madeleines (each type ordered by the dozen)

\$65.00 per dozen

Alfajores-Filled Cookies (each type ordered by the dozen)

Dulce de Leche | White Chocolate | Dark Chocolate | Coconut

\$60.00 per dozen

Cake Pops (each type ordered by the dozen)

Mango-Key Lime-Passion Fruit-Dulce de Leche-Orange

\$78.00 per dozen

Häagen-Dazs Ice Cream Bars

\$9.00 each

Pretzels-Beer Cheese Sauce

\$60.00 per dozen

Kettle Chips | Terra Chips | Cracker Jacks

\$6.50 each

Individual Bags of Trail Mix

\$6.50 each

Kind Bars | Cliff Bars | Awake Bars

\$7.00 each



INSIDER BREAKS



LITTLE HAVANA

Media Noches | Ham Croquetas | Guava Pastelitos | Plantain Chips-Cilantro Pesto Sauce | Mojito Papaya Salad | Mini Cuban Flan

\$28.00 per person



Local Farm Organic Juice

Nearly every health condition responds well to appropriate fruit and vegetable juices. Natural juice is a perfect way to optimize your health. Create your perfect combination of fruit to refresh your day.

Papaya | Mango | Guanabana | Guava | Mora | Orange

\$30.00 per person

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas






LUNCH BUFFET

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea
Rolls | Butter

Add Soup to Any buffet

Creamy White Bean-Yucca Soup |  Vegetarian Minestrone | Chicken Sancocho |
Italian Wedding |  Leek Potato |  Mediterranean Lentil |  Chili con Carne |
Black Bean and Chorizo |  Tomato-Roasted Garlic Soup | Tortilla Soup |
 Portobello Mushroom Soup | Caldo de Pollo
\$7.00 per person

LINCOLN ROAD

 Island Greens-Papaya-Mango | Cilantro Lime Vinaigrette |  Avocado-Tomato-Red
Onion Salad | Chorizo-Corn-Black Bean Salad |  Marinated Artichokes-Hearts of
Palm Salad



Grilled Churrasco-Spiced Chimichurri | Mango Relish Chicken Breast |  Roasted
Shishito Peppers |  Lemon-Garlic Brussels Sprouts |  Boniato Mash

Tropical Verrine | Chocolate Caramel Tart | Coconut-Rum Cake

\$71.00 per person

LITTLE ITALY

 Mixed Greens-Arugula | Sherry Vinaigrette |  Tortellini Salad-Olives-Pesto-Sundried
Tomato | Vine Ripened Tomatoes-Baby Buffalo Mozzarella-Balsamic Reduction |
 Roasted Mushroom-Cauliflower Salad

Chicken Scaloppini-Lemon Caper Glaze | Seared Grouper-Fennel-Roasted Tomatoes |
 Roasted Romanesco |  Gnocchi-Porcini Wild Mushroom Sauce

Mini Cannoli | Almond Cookies | Wine Poached Cherries-Mascarpone Cream

\$69.00 per person

Maximum Service Time of 1 1/2 Hours
Minimum of 30 Guests Required
10-29 Guests - \$150 Additional Fee Applies

LUNCH BUFFET

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter



FROM THE BAYOU

✓ Creole Tomato Trio-EVO-Basil-Toasted Pine Nuts | Avocado-Shrimp Salad | ✓ Mesclun Greens-Alfalfa Sprouts-Sweet Onion Dressing

Blackened Flat Iron Steak-Creole Mustard Cream Sauce | Sautéed Gulf Fish-Etouffée Sauce | ✓ Vegetarian Jambalaya | ✓ Vegetable Mélange

Bananas Foster Verrine | Brioche Beignets | Bourbon Glaze Pecan Pie | Bundt Cake

\$73.00 per person

BISCAYNE BAY

✓ Red & White Quinoa Salad-Peppers-Mango-Cucumber | ✓ Baby Lettuces-Roasted Beets-Goat Cheese | ✓ Tomato-Cucumber-Feta Salad

Braised Beef Short Ribs-Burgundy Wild Mushroom Sauce | Pan Roasted Snapper-Citrus Beurre Blanc | ✓ Roasted Fingerling Potatoes | ✓ Tarragon Honey Roasted Carrots

Guava Cheese Cake | Tropical Mousse | Seasonal Fruit Tart

\$74.00 per person

VENETIAN

Make Your Own Caesar Salad: Romaine Lettuce-Herb Croutons-Shaved Parmesan-Grilled Chicken-Caesar Dressing | ✓ Roasted Portobello Mushroom Carpaccio-Crumbled Feta Cheese | ✓ Farro Salad-Spinach-Dried Apricots

Free Range Chicken Cacciatore | Parmesan Herb Crusted Cod | ✓ Chickpea-Kale-Pomodoro Sauce-Pecorino Romano | ✓ Roasted Tuscan Vegetables

Venetian Almond Pear Cake | Chocolate Hazelnut Tart | Tiramisu Martini

\$72.00 per person

LUNCH BUFFET

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

ART DECO

✓ Heirloom Tomato Salad-Balsamic Glaze-Micro Greens | ✓ Roasted Asparagus-Provencal Herb | ✓ Romaine-Radicchio Salad-Blue Cheese & Walnut Vinaigrette | Grilled Melon-Prosciutto Salad

✓ Honey & Sesame Toasted Grilled Chicken Breast | Seared Salmon-Oven Roasted Corn Relish-Aji Amarillo Cream ✓ | Orzo Risotto-Mushrooms-Sundried Tomatoes | ✓ Green Beans-Cranberries

Mango Cheesecake | Paleta Tropical | Lemon Bar

\$71.00 per person

SOUTH OF THE BORDER

✓ **Taco Salad Bar:** Mixed Greens-Diced Tomato-Tortilla Strips-Cheddar Cheese-Pico de Gallo-Guacamole-Sour Cream-Grilled Chicken-Pickled Jalapenos-Chipotle Ranch Dressing-Aji Amarillo Dressing

Chicken Tinga | Carne Asada | ✓ Frijoles Borrachos | ✓ Arroz a la Mexicana | Soft Corn & Flour Tortillas

Dulce de Leche Flautas | Jericalla Custard | Tres Leches

\$69.00 per person

RIVER WALK

Shrimp & Chicken Potato Salad-Lime-Mayonnaise | ✓ Watermelon Arugula Salad-Feta-Mint Dressing | ✓ Pineapple Coleslaw | ✓ Roasted Poblano Cheddar Cheese Cornbread

Slow Roasted Brisket | Herb Roasted Boneless Chicken Thighs | ✓ Roasted Cauliflower Steak | BBQ Sauce Bar: Carolina Mustard-Coffee BBQ-Jalapeno Peach Mac n' Cheese-Toppings: Bacon Bits-Truffle Oil-Blue Cheese Crumbles-Crispy Onions

Limoncello Cheesecake | Assorted Macarons | Apple Tarte Tatin

\$72.00 per person

LUNCH BUFFET

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

PUERTO VALLARTA

Shredded Lettuce | Black Beans | Fresh Corn | Avocado | Red Onions | Chopped Tomatoes | Cilantro | Queso Fresco | Shredded Chicken | Trio of Salsas | Sour Cream | Tortilla Chips

Braised Pork Carnitas-Tequila BBQ Sauce | Pollo Pibil | ✓ Cilantro Rice | ✓ Refried Pinto Beans | Warm Flour & Corn Tortillas

Cuatro Leches | Mango Pineapple Flan | Almond Apricot Tart

\$69.00 per person

SANDWICHES

✓ White Bean Salad | ✓ Rainbow Cabbage Salad-Lemon Dijon Dressing | ✓ Mixed Greens: Frisee-Radicchio-Baby Red & Green Romaine | Peppery Parmesan Cheese Dressing | Balsamic Dressing | Individual Bags of Potato and Terra Chips

Ciabatta Sandwich-Fig-Prosciutto-Arugula-Brie Cheese | French Baguette Sandwich-Turkey-Dilled Havarti-Lettuce-Tomato | ✓ Whole Wheat Tortilla Wrap-Chick Peas-Tabouleh-Shredded Lettuce-Pepper Hummus Spread | Shrimp Chipotle Wrap-Avocado-Lettuce

Served Under Heat Lamps

Chicken Panini-Gouda-Roasted Tomato | Roast Beef Flat Bread Sandwich-Provolone-Caramelized Onions

Assorted Cake Bites | Chocolate Cookies | Madeleines

\$67.00 per person

ASIAN

✓ Rice Noodle Salad-Spiced Cashews | ✓ Kale Salad-Sesame-Ginger Dressing-Crispy Wonton Strips | ✓ Spiced Mango Carrot Salad-Cabbage-Edamame

Teriyaki Glazed Salmon | Honey Orange Sesame Chicken | ✓ Vegetable Fried Rice | ✓ Stir Fried Vegetables | Egg Rolls

Black Sesame Mango Jar | Japanese Cheesecake | Strawberry Lime Tart

\$71.00 per person

LUNCH BUFFET

Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

BREEZE CHILLED LUNCH

- ✓ Mixed Baby Lettuces-Assorted Vegetable Garnish-Balsamic Vinaigrette | ✓ Caprese Salad-Basil Oil | ✓ Grilled Zucchini-Yellow Pepper-Tomato-Asparagus-Shaved Parmesan Cheese-Garden Herbs | Chilled Roasted Atlantic Salmon-Buckwheat Noodles-Soy & Sesame Dressing | ✓ Tuscan Pasta Salad | Rotisserie Chicken Cobb Salad-Tomato-Crisp Bacon-Hard-Boiled Egg-Avocado-Chives-Blue Cheese-Red Wine Vinaigrette-Bibb Lettuce

Key Lime Verrine | Coquito Panna Cotta | Red Berry Shortcake

\$64.00 per person

DELI

- ✓ Red & Green Leaf Lettuces-Tomato-Cucumber-Vegetable Threads-Assorted Dressings | ✓ Macaroni Salad | ✓ Country Style Potato Salad
Deli Meats-Cheeses: Provolone-Cheddar-Gouda-Roast Beef-Salami-Cotto Ham-Prosciutto-Roasted Turkey | Relish Tray: Bibb Lettuce-Alfalfa-Sliced Tomatoes-Sliced Red Onion-Housemade Pickle | Baguettes-Sliced Breads-Rolls-Pita Pockets

Berry Cobbler | Carrot Cake-Cream Cheese Frosting | Chocolate Chunk Cookie

\$64.00 per person



SALAD BAR

Attendees Select Their Own Salad Options from the Choices Below

Lettuce: Crisp Romaine | Spinach Leaves | Mesclun Mix | Baby Kale

To Mix: Shredded Carrots | Sliced Mushrooms | Garbanzo Beans | Kalamata Olives | Bean Sprouts | Sweet Peppers | Shaved Red Onion | Cherry Tomatoes | Boiled Eggs

To Dress: Mango Poppyseed Vinaigrette | Citrus Cilantro Vinaigrette | Creamy Country Garlic | Spicy Peanut Dressing | Balsamic

To Finish: Golden Raisins | Crumbled Blue Cheese | Shaved Parmesan | Multigrain Croutons | Quinoa | Walnuts | Toasted Pumpkin Seeds

To Top: Smoked Chicken Salad | Baby Shrimp Salad | Teriyaki Marinated Tofu

Flourless Chocolate Cake | Fruit Shots | Oatmeal Cranberry Cookies

\$64.00 per person

Upgraded Warm Toppings: Mojo Marinated Churrasco | Herbed Supreme of Chicken | Butter Poached Shrimp

\$71.00 per person

Maximum Service Time of 1 1/2 Hours

Minimum of 30 Guests Required

10-29 Guests - \$150 Additional Fee Applies

LUNCH/DINNER BUFFET SPECIAL DIET SUBSTITUTIONS

The below items may be substituted into an existing lunch/dinner buffet menu or be added to an unmodified menu at additional charge listed

ENTRÉES

Vegetable Curry (Vegan/Gluten Free)

Grilled Marinated Tofu-Sautéed Spinach-Cherry Tomatoes-Toasted Almonds (Vegan/Gluten Free)

Sweet Pea Green Risotto-Shiitake Mushrooms-Parmesan Cheese-Fine Herbs (Gluten Free/Vegetarian/Vegan possible)

Moroccan Style Warm Couscous-Tomato Concasse-Croutons-Kalamata Olives-Preserved Lemon Confit (Vegetarian)

Rigatoni Pasta-Summer Vegetables-Three Cheeses-Oregano (Vegetarian)

Ratatouille Style Vegetables-Provencal Olive Sauce-Crumbled Goat Cheese (Gluten Free/Vegetarian/Vegan possible)

Chickpea-Eggplant Ragout-Grilled Vegetables (Gluten Free/Vegetarian/Vegan)

Apple Risotto-Grilled Asparagus (Gluten Free/Vegetarian/Vegan possible)

Quinoa Grains-Roasted Vegetables-Dried Cranberries-Fresh Cilantro (Gluten Free/Vegetarian/Vegan)

Creamy Polenta-Wild Mushroom Ragout-Asparagus Tips (Gluten Free/Vegetarian/Vegan possible)

Spring Vegetable Risotto-Arugula-Fine Herbs-Manchego Cheese (Gluten Free/Vegetarian/Vegan possible)

\$12.00 per addition

DESSERTS

Gluten Free

Flourless Chocolate Cake, Berry Coulis

Tropical Mousse Cake

Stone Fruit Panna Cotta

Limon y Melocoton

Vegan

Tropical Parfait

Wild Berry Parfait

Chocolate Vegan Cake

Coconut Panna Cotta

\$7.00 per addition

PLATED LUNCH

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Iced Tea | Rolls | Butter

SALADS

- ✓ Field Greens-Carrot-Red Beet Threads-Balsamic Vinaigrette **\$14.00**
- ✓ Crisp Romaine Hearts-Garlic Croutons-Tangy Caesar Dressing **\$15.00**
- ✓ Heirloom Tomatoes-2oz Burrata-Balsamic Glaze **\$17.00**
- ✓ Baby Spinach-Whole Grain Mustard Gastrique-Smoked Salmon-Boiled Egg-Fried Capers **\$15.00**
- ✓ Watercress-Belgian Endive Salad-Crumbled Feta-Caramelized Pecans-Raspberry Dressing **\$15.00**
- ✓ Shaved Hearts of Palm-Baby Greens-Pistachios-Rosemary Vinaigrette **\$15.00**
- ✓ Grilled Asparagus-Frisee-Grapefruit Sections-Goat Cheese **\$15.00**

SOUPS/BISQUES

- ✓ Creamy Leek & Almond Soup **\$12.00**
- ✓ Vanilla Cream Butternut Squash Soup **\$12.00**
- ✓ Yucca-White Bean Bisque-Prosciutto-Truffle Essence **\$14.00**
- ✓ Red Pepper-Gouda Bisque-Crostini **\$12.00**

ENTRÉES

- ✓ Porcini Crusted Mahi Mahi-Orzo Florentine-Lemon Beurre Blanc **\$39.00**
- ✓ Pan Seared Corvina-Sweet Corn-Truffle Oil-Grilled Asparagus **\$37.00**
- ✓ Hoisin Glazed Salmon Fillet-Mango Pepper Salsa-Chinese Forbidden Rice **\$42.00**
- ✓ Chicken Florentine-Jumbo Cheese Ravioli-Sun-Dried Tomato Sauce-Grilled Asparagus **\$37.00**
- ✓ BBQ Glazed French Cut Chicken Breast-Roasted Root Vegetables-Broccolini **\$37.00**
- ✓ Seared Chicken Breast-Israeli Couscous-Roasted Peppers-Yellow Pepper Coulis **\$37.00**
- ✓ Grilled Airline Chicken-Red Quinoa Primavera-Piri Piri Sauce **\$37.00**
- ✓ Braised Short Rib-Cabernet Reduction-Roasted Potatoes-Rosemary Baby Vegetables **\$48.00**
- ✓ Sautéed Flat Iron Steak-Farro Risotto-Fava Beans **Market Price**
- ✓ Grilled Petit Filet of Beef-Mashed Potatoes-Baby Carrot-Cabernet Reduction **Market Price**

DESSERTS

Cakes and Tarts

- Carrot Cake
- Venetia Almond Pear Cake
- Chocolate Flourless Cake
- Royal Temptation
- Chocolate Caramel Tart
- Apple Tart Tatin
- Lemon Tart

Cheesecakes

- Maracuya
- Chocolate
- Strawberry | Guava
- Tropical
- Japanese
- Oreo

Jars/Verrines

- Tres Leches
- Tiramisu
- Key Lime
- Tropical
- Suspiro Limeño
- Mango-Black Sesame **\$13.00**

Dessert Center Pieces

- Chef's Choice of Assorted Mini Desserts on Stands in Center of Tables
- 20 Desserts per table of 10 People
- \$19.00** per person



EXPRESS LUNCHEONS

Bottled Still Water & Whole Fruit

SANDWICHES/SALADS (select up to three)

For "to go" please provide quantity of each type needed

Smoked Turkey Sandwich

Provolone-Lettuce-Cranberry Aioli-French Baguette

Roast Beef Sandwich

Arugula-Cheddar-Caramelized Onions-Horseradish Mayonnaise-Croissant

BLT Club Sandwich

Cotto Ham-Bacon-Tomatoes-Lettuce-Cucumber-Ciabatta

Albacore Tuna Salad

Romaine-Tomato-Celery-Cucumber-Red Onion-Peppers-Spiral Beets-Wheat Panini

Italian Sub

Genoa Salami-Capicola-Smoked Ham-Provolone-Lettuce-Tomato-Pickled Onions-Oregano Vinaigrette

✓ **Mediterranean Wrap**

Falafel-Hummus-Tabbouleh-Shredded Lettuce

✓ **Portobello Mushroom**

Caramelized Onions-Roasted Peppers-Herb Cheese Spread-Baguette

Chicken Cobb Salad

Spinach-Sliced Egg-Cucumber-Blue Cheese-Cherry Tomato-Spiral Carrot

✓ **Grilled Tofu & Vegetables Salad**

Mixed Greens-Portobello-Baby Peppers-Zucchini-Yellow Squash-Eggplant

Green Papaya & Shrimp Salad

Artisan Lettuce-Mango-Papaya-Tomatoes-Edamame-Alfalfa Sprouts

SAVORY (select one)

Pretzels | Vegetable Chips | BBQ Potato Chips | Granola Bar | Kettle Potato Chips

SWEET (select one)

Brownie | Blondie | Torta de Santiago | Madeleines | White Chocolate-Macadamia Nut Cookie | Oatmeal Raisin Cookie | Chocolate Chip Cookie | Peanut Butter Cookie | Seasonal Cookie

\$52.00 To Go

\$64.00 Served as Buffet

HORS D'OEUVRES

CHILLED SELECTIONS

- ✓ Serrano Ham-Cantaloupe Skewers
 - ✓ Cherry Tomato-Basil-Baby Mozzarella Bite
 - ✓ Goat Cheese Stuffed Medjool Date
 - ✓ Ricotta Honey Tartlet-Bordeaux Cherry
 - ✓ Pretzel Tomato Bruschetta
 - ✓ California Rolls-Spicy Mayo
 - Spicy Salmon Tartar-Avocado Puree
 - ✓ Marble Potato-Boursin Cheese Mousse
 - ✓ Seared Pineapple & Manchego Cheese Skewer
 - Steak Tartar-Crispy Plantain
 - Smoked Salmon Mousse-Cucumber Cup
 - Tuna Poke-Wonton Crisp-Wasabi-Asian Spoon
 - Chilled Black Tiger Shrimp-Salsa Rosada
 - Smoked Chicken-Corn Bread-Chipotle Mayo
 - Marinated Rock Shrimp Mojito Shooter
 - Foie Gras-Lingonberries-Toast
 - Citrus Snapper Ceviche
 - Roast Beef Crostini-Mustard Caviar
- \$7.50 each**

WARM SELECTIONS

- ✓ Gorgonzola Risotto Croquette-Tomato Jam
 - Grilled Lamb Chops-Tarragon Hollandaise
 - ✓ Cheese Tequeño
 - Korean BBQ Chicken Satay
 - Honey Sriracha Chicken Meatball Skewer
 - Short Rib and Cheese Arepitas
 - Coconut Shrimp
 - Andouille Cheddar Puff
 - Chicken Pot Stickers
 - ✓ Sweet Plantain-Cheese Fritter
 - ✓ Sweet Corn Fritter
 - Bacon Wrapped Almond Stuffed Date
 - Beef Wellington-Gorgonzola Sauce
 - Prosciutto Croquette-Dijon Honey Aioli
 - ✓ Crab Cake Croquetas-Creole Remoulade
 - ✓ Brie & Raspberry Purse
 - Artichoke Beignet
 - Candied Apple Pork Belly
 - Chicken Arepas-Garlic Cream
 - Shrimp & Grits
 - Curry Beef Puff
- \$7.50 each**

RECEPTION DISPLAY

CHEF'S GOODIES

(Your choice of two items below)

Antipasto

Grilled Peppers-Asparagus-Marinated Mushrooms-Herb Compote | Hearts of Palm Escabeche | Grilled Long Stem Artichokes | Olive Medley

Raw Vegetable Bar

Rainbow Baby Carrots-Cherry Tomatoes-Celery Sticks-Endives-Baby Peppers-Bleu Cheese Dip-Aji Amarillo White Bean Dip

Baked Brie En Croute

Pear Preserve-Baguette

Imported & Domestic Cheeses

Dried & Fresh Fruits-Honeycomb-Artisan Breads-Crackers

Charcuterie

Cured Meats-Dried Sausages-Spreads-Fig Jam

\$39.00 per person

CULINARY RECEPTION PRESENTATIONS



TORO TORO

Chicharron de Camarones-Aji Amarillo Aioli
Heirloom Tomato Salad
Swordfish Dip-Plantain Chips

Tacos Station:

Adobo Short Rib-Cilantro Lime Crema
Chimichurri | Pulled Chicken-Onions- Cilantro-Crema
Fresca | Mushrooms-Corn Salsa-Crema Fresca
\$40.00 per person (Based on one hour of service)
Chef to Prepare at \$150.00 per chef
\$45.00 per person (Based on two hours of service)
Chef to Prepare at \$200.00 per chef



EUROPEAN

Greek Salad-Olives-Feta
Roasted Beets-Pistachio-Goat Cheese

Carving (Choose One)

Herb Crusted Leg of Lamb
Pommery Mustard-Mint Demi-French Rolls

Or

Herb Crusted Top Round of Beef
Pommery Mustard-Herbed Mayonnaise-French Rolls
\$39.00 per person (Based on one hour of service)
Chef to Carve at \$150.00 per chef
\$44.00 per person (Based on two hours of service)
Chef to Carve at \$200.00 per chef



LATIN

Peruvian Style Ceviche
Hearts of Palm Salad-Cilantro Vinaigrette
Mini Stuffed Arepitas-Chicken-Gouda-Avocado
Sauce

Carving (Choose One)

Cuban Style "Lechon"
Mojo Marinated Roast Suckling Pig-Cuban Bread-
Cilantro Cream Aioli

Or

Roasted Pork Roulade-Pineapple Red Pepper Glaze-
Cuban Bread
\$38.00 per person (Based on one hour of service)
Chef to Prepare at \$150.00 per chef
\$43.00 per person (Based on two hours of service)
Chef to Prepare at \$200.00 per chef



ASIAN

Napa Cabbage Salad-Kimchi Dressing
Dumplings-Chicken Teriyaki & Berkshire Pork
Vegetable Spring Rolls
Tofu Salad-Sweet Chili Dressing

Fried Rice: Scrambled Eggs-Green Onions-Diced
Carrots-Sesame Seeds-Diced Chicken

Or

Pad Thai: Rice Noodles-Peanuts-Red Peppers-Tofu
-Green Onion-Cilantro-Scrambled Egg-Shrimp
\$38.00 per person (Based on one hour of service)
Chef to Prepare at \$150.00 per chef
\$43.00 per person (Based on two hours of service)
Chef to Prepare at \$200.00 per chef

POTATO BAR

Pumpkin Spiced Sweet Potato Puree
Country Style Roasted Garlic Yukon Potato Mash
Peruvian Purple Potato Mash

Toppings:

Creole Shrimp Ragout
Tenderloin Beef Tip Stroganoff
Wild Mushrooms-Brandy Crème Fraiche Sauce
Shredded Parmesan-Cheddar Cheese-Crispy
Pancetta-Chive Sour Cream
\$39.00 per person (Based on one hour of service)
\$44.00 per person (Based on two hours of service)



TAPAS

Spicy Meatballs-Tomato-Peppers
Garlic Gambas
Patatas Bravas-Garlic Aioli
Red Wine Poached Spanish Sausage
Shaved Serrano Ham-Melon-Manchego Cheese
Marinated Olives-Vegetables
Breads-Rolls
\$38.00 per person (Based on one hour of service)
\$43.00 per person (Based on two hours of service)

GRILLED CHEESE

Mozzarella-Provolone-Parmesan-Hearty White Bread
Swiss Cheese-Cotto Ham-Rye Bread
Cheddar-Roasted Vegetables-Wheat Bread
Creamy Tomato Soup
\$30.00 per person (Based on one hour of service)
Chef to Prepare at \$150.00 per chef
\$34.00 per person (Based on two hours of service)
Chef to Prepare at \$200.00 per chef

CULINARY RECEPTION PRESENTATIONS

ITALIAN

Antipasto Skewers-Artichokes-Mozzarella-Cherry Tomatoes | Grilled Asparagus-Roasted Baby Peppers
Garlic Bread-Shaved Parmesan-Red Pepper Flakes-Olive Oil

(Choose Two Below)

Jumbo Lobster-Crab Ravioli-Lobster Sauce

Or

Rigatoni Pasta Arrabiatta-Mozzarella-Pomodoro Sauce

Or

Tri-Color Bow Tie Pasta-Chicken-Mushrooms-Pesto Cream Sauce

Or

Flatbread Pizzas: Margherita-Basil-Bianca | Wild Mushroom-Shaved Manchego-Parmesan | Chicken-Pesto

\$38.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$43.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

CEVICHE

Mahi Mahi-Pineapple-Mango-Cilantro | Red Snapper-Tequila-Lime | Bloody Mary Baby Shrimp-Cucumber-Celery | Plantain Chips

\$34.00 per person (Based on one hour of service)

\$38.00 per person (Based on two hours of service)

PAELLA

Presented in Traditional Paella Pans

Garlic Bread

(Choose One Paella)

Marinara: Saffron Rice-Shrimp-Clams-Mussels-Calamari-Green Peas-Roasted Peppers

Or

Pollo: Saffron Rice-Chicken-Chorizo-Green Peas-Roasted Peppers

Or

Vegetariana: Saffron Rice-Peppers-Wild Mushrooms-Green Peas-Artichokes-Cauliflower

\$36.00 per person (Based on one hour of service)

\$40.00 per person (Based on two hours of service)

BABY BURGER

Chorizo Wagyu Beef Slider-Gouda-Sriracha Mayo |

Buffalo Chicken Slider-Pickled Cucumber-Blue Cheese |

Sweet Potato & Quinoa Slider-Tomato-Aji Amarillo Sauce

Ketchup-Dijon Mustard-Mayonnaise

Potato Chips-Terra Chips

\$37.00 per person (Based on one hour of service)

\$42.00 per person (Based on two hours of service)

DECADENCE

Bananas Foster-Vanilla Ice Cream | Cheesecake Lollipops:

Guava-Mango | Opera Cake | Forest Berry Tarts |

Assorted Macarons

\$28.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$32.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

RISOTTO

Mini Ciabatta

Shaved Parmesan

(Choose Two From Below)

Garlic Shrimp-Lemon Cream

Or

Champagne-Wild Mushrooms

Or

Saffron-Asparagus Tips-Prosciutto

Or

Caramelized Onions-Balsamic Vinegar Reduction

\$37.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$41.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

SUNDAE

Three Housemade Seasonal Ice Creams

Toppings: Coconut Flakes-Cookie Crumbles-Chocolate

Shavings-Chopped Nuts-Tropical Tartare-Passion Fruit

Sauce-Berry Compote-Whipped Cream

\$28.00 per person (Based on one hour of service)

Chef to Prepare at \$150.00 per chef

\$33.00 per person (Based on two hours of service)

Chef to Prepare at \$200.00 per chef

RICE IS NICE

Rice Pudding Bar: Fresh Berries-Lychee-Citrus-Classic

Cinnamon-Grand Marnier-Rum Raisin

Toppings: Graham Cracker Crumbs-Oreo Crumbs-

Chocolate Pearls-Granola-Almonds-Mascarpone

Whipped Cream

\$27.00 per person (Based on one hour of service)

\$32.00 per person (Based on two hours of service)

RECEPTIONS

CARVING STATIONS

Certified Angus Slow Roasted Prime Rib

Herbed Mayonnaise-Green Peppercorn Sauce-Natural au Jus-Silver Dollar Rolls

\$570.00 each (serves 20 people)

Herb Crusted Tenderloin of Beef

Pepper Shallot Butter-Dijon Mustard-Sauce Béarnaise

\$650.00 each (serves 20 people)

Whole Porchetta

Boneless Pig-Meyer Lemon Sauce-Cuban Rolls

\$320.00 each (Serves 20 people)

Whole Suckling Pig "Lechon"

Mojo Marinated-Charred Onions-Caramelized Plantains-Toasted Cuban Bread

\$745.00 each

serves 50 people

Mustard Crusted Leg of Lamb

Grilled Naan Bread

Curry Aioli

\$320.00 each

serves 15 people

Roast Turkey

Cornbread & Chorizo Stuffing-Cranberry Relish-Parker House Rolls

\$300.00 each (serves 25 people)

Steamship Round of Certified Angus Beef

Whole Grain Mustard-Horseradish Sauce-Natural Jus-Parker House Rolls

\$1,100.00 each (serves 100 people)

Salmon Coulibiac

Saffron Butter Sauce

\$420.00 each (serves 20 people)

Peking Duck Breast

Moo Shu Pancakes-Hoisin Sauce-Traditional Garnish

\$350.00 each (serves 10 people)

Gaucha Carving Station

Lemon Marinated Beef Strip Loin | Picanha Steak | Chimichurri | Garlic and Rosemary Knots

\$330.00 each

Serves 15 people

SEAFOOD/SUSHI DISPLAY

Sushi Boat

Chef's Choice of 100 Pieces of Sushi & Rolled Sushi

\$970.00 per boat

Sushi

Ahi Tuna | Japanese Yellowtail | Shrimp | Salmon | Eel

\$9.50 per piece

Rolled Sushi

California Roll | Kimchi | Spicy Tuna | Bagel Roll | Vegetable Roll

\$9.50 per piece

Neptune Bar

Cocktail Sauce-Chef's Specialty Mustard Sauce

Clams on the Half Shell \$8.00 each

Oysters on the Half Shell \$10.00 each

Half Chilled Lobster Tail (market price)

Jumbo Gulf Shrimp \$10.00 each

Cocktail Crab Claws \$14.00 each

Stone Crab Claws (market price)

Available only during the season

Minimum of 50 pieces per item required

Ice Carving Displays Priced Upon Request

DINNER BUFFET

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter



MIAMI

✓ Organic Field Greens-Jalapeño Herb Vinaigrette | ✓ Pineapple-Fennel Salad-Citrus Vinaigrette | ✓ Hearts of Artichoke-Asparagus Salad | ✓ Jicama-Green Papaya Slaw
Mojo Pork Tenderloin-Grilled Pineapple Glaze | Key West Roasted Shrimp-Peruvian Pepper Butter | Marinated Breast of Chicken-Green Apple Chipotle Chutney | ✓ Yuca Sticks-Garlic Aioli | ✓ Vegetable Jambalaya

Café con Leche Paleta | Tropical Mousse Verrine | Coconut Rum Cake

\$97.00 per person



HAVANA

Three Bean Chorizo Salad | ✓ Mixed Greens-Carrots-Tomatoes-Cucumber-Cilantro Lime Vinaigrette | Mojito Marinated Shrimp Salad | ✓ Avocado-Tomato-Red Onion Salad -Cilantro-Plantain Strips

Chicken Fricassee Havana Style | Beef Ropa Vieja | Grilled Swordfish-Pineapple Relish | Traditional Moros y Cristianos | ✓ Sweet Plantains

Caramelized Banana Pecan Bread Pudding | Mango Flan | RumChata Rice Pudding

\$96.00 per person

AMBASSADOR

✓ Mesclun Greens-Red and Yellow Tomatoes-Balsamic Dressing | ✓ Grilled Italian Vegetables-Herbed Goat Cheese | Gulf Shrimp-Avocado Salad-Lime Chili Vinaigrette |
✓ Watercress Endive Salad-Green Apple-Blue Cheese-Golden Italian Dressing

Pepper Crusted Atlantic Salmon-Leek Confit-Curry Sauce | Grilled Breast of Chicken-Pancetta-Madeira Jus | Braised Short Ribs-Merlot Reduction | Grilled Zucchini-Squash |

✓ Porcini Mushroom Risotto

Caramelized Chocolate Crème Brûlée | Grand Marnier Almond Cake | Raspberry Cream Mousse

\$102.00 per person

BARBEQUE

Baby Iceberg-Green-Goddess Dressing-Lardons | Cajun Potato Salad | ✓ Watermelon-Grilled Farmers Cheese-Sliced Heirloom Tomato | Cilantro-Lime Slaw

Buttermilk Fried Chicken | BBQ Ribs | Grilled Ribeye-Herb Butter | ✓ Baked Potatoes | ✓ Charred Corn-Sea Salt-Butter | ✓ Cheesy Corn Bread

Apple Pie Cobbler-Vanilla Whipped Cream | Caramelized Pecan Brownies | Pineapple Upside-Down Cake

\$99.00 per person

Maximum Service Time of 1 1/2 Hours

Minimum of 30 Guests Required

10-29 Guests - \$150 Additional Fee Applies

DINNER BUFFET

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

OCEAN REEF

✓ Field Greens-Baby Heirloom Tomatoes-English Cucumbers | Assorted Dressings | ✓ Roasted Golden Beets-Spinach-Feta-Lemon Citrus Vinaigrette | Smoked Fish-Jumbo Local Shrimp | Oysters-Mignonette Sauce-Cocktail Sauce-Mustard Sauce-Lemon Crowns

Petit Pan Roasted Beef Tenderloin Medallions-Morel Sauce | Grilled Swordfish-Caramelized Fennel-Peppers | Paprika Rubbed Chicken | ✓ Vegetable Medley | ✓ Parmesan Crushed Potato

Roasted Apricot-Sabayon-Martini | Caramelia Chocolate Crèmeux-Mango Tartare | Hazelnut Praline Tart

\$115.00 per person

ISLANDS

✓ Watermelon and Feta Cheese Salad | Conch Ceviche-Lime-Red Onion-Cilantro-Jalapeno | ✓ Green Papaya & Jicama Salad

Top Sirloin Steaks-Chimichurri Sauce | Seared Grouper-Lime Sauce | Jerk Chicken Breast-Mango Relish | ✓ Chaufa Rice-Vegetables-Fried Egg | Grilled Vegetables

Strawberry Lime Cheesecake | Caramelized Banana Mousse | Spiced Rum Bundt Cake

\$107.00 per person

MEDITERRANEAN

✓ Mediterranean Lentil Soup | ✓ Hearts of Romaine-Spring Lettuce-Tomatoes-Cucumbers-Feta-Olives | Assorted Dressings | ✓ Tabouleh Salad | Build Your Own Bruschetta: Heirloom Tomatoes-Mozzarella-Roasted Peppers-Parmesan-Fig Jam-Brie-Prosciutto-Melon-Manchego | Extra Virgin Olive Oil & Balsamic Syrup
Antipasto: Cured Meats-Cheeses-Olives-Marinaded Artichokes-Vegetables | Focaccia-Garlic & Pita Breads

Lamb Stew-Chickpea | Lemon Pepper Free Range Chicken-Artichokes-Peppers | Grilled Branzino-Lemon-Capers | ✓ Wild Mushrooms Polenta-Goat Cheese | ✓ Oven Roasted Eggplant & Tomatoes

White Chocolate Tiramisu | Rosemary Olive Oil Cake | Apricot Almond Tart

\$115.00 per person

LATIN FUSION

✓ Yucca & White Bean Soup | ✓ Grilled Pineapple-Avocado-Papaya Salad | ✓ Tomato-Roasted Corn-Black Beans-Queso Fresco Crumble | ✓ Mixed Greens-Citrus Vinaigrette

Skirt Steak-Aji Verde | ✓ Yellow Rice | Jerk Marinaded Grilled Chicken-Caramelized Pineapple Relish | Seared Grouper-Coconut Rum Butter | ✓ Fried Plantains | ✓ Sautéed Chayote-Sweet Onion

Mixed Berry Cuajada | Brazo Gitano-Avellana-Chocolate| Suspiro Limeño

\$102.00 per person



PLATED DINNER

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

SALADS

- ✓ Grilled Vegetable Timbale-Balsamic Reduction-Spring Greens
- ✓ Watermelon-Golden Beets-Arugula-Citrus Vinaigrette
- ✓ Spinach Leaves-Sliced Strawberries-Caramelized Red Onion-Blue Cheese Crumble-Caramelized Pecans-Strawberry Balsamic Dressing
- ✓ Poached Pear-Blue Cheese-Lettuce Bundle-Caramelized Walnuts-Champagne Vinaigrette
- ✓ Caprese Salad-Vine Ripened Tomatoes-Buffalo Mozzarella-Micro & Opal Basil-Black Fig-Balsamic Glaze
- Deconstructed Grilled Caesar Salad-Serrano Ham-Paprika Crostini-Kalamata Caesar Emulsion
- ✓ Grilled Pineapple-Sliced Manchego Pyramid-Edamame-Greens Bundle-Citrus Wasabi Vinaigrette
- ✓ Baby Kale-Frisée-Caramelized Mango-Apricots-Feta Cheese-Cranberries-Herb Vinaigrette
- ✓ Lolla Rossa-Burrata-Roasted Beets-Lime Marinated Watermelon-Chia & Multiseed Cracker-White Balsamic Pearls
- ✓ Hearts of Palm-Mandarin Salad-Arugula-Frisée-Roasted Goat Cheese Crouton-Citrus Vinaigrette

\$18.00

Pricing Based on Three Course Meal
10 Guest Minimum

PLATED DINNER

Includes Lavazza Coffee | Decaffeinated Coffee | Specialty Teas | Rolls | Butter

APPETIZERS

- Butter Poached Lobster Ravioli-Lobster Essence-Chive-Asparagus-Crème Fraiche **\$21.00**
- Grilled Scallops-Roasted Corn Salad-Avocado Puree **\$22.00**
- Jumbo Lump Crab Cake-Softened Baby Spinach-Charred Corn-Tomato-Basil Relish-Meyer Lemon Butter **\$22.00**
- Tuna Poke-Seaweed Salad-Yuzu Vinaigrette-Micro Greens-Rice Puff **\$20.00**
- ✓ Roasted Vegetable-Goat Cheese Tart-Aged Balsamic Syrup-Buttery Puff Pastry **\$17.00**
- Scallop Carpaccio-Fresh Orange Salad-Lime Agave Vinaigrette **\$20.00**
- Marinated Jumbo Shrimp Cocktail-Mandarin & Grapefruit Segments-Cilantro Vinaigrette **\$19.00**
- Smoked Duck Breast-Caramelized Carrot Puree-Filthy Cherries-Walnuts **\$19.00**
- Sliced Parma Ham-Figs-Melon-Feta-Micro Basil-Extra Virgin Olive Oil **\$21.00**
- Burrata Salad-Smoked Salmon-Balsamic Caviar **\$21.00**

SOUPS

- ✓ Wild Forest Mushroom Cappuccino-Porcini Dust **\$15.00**
- ✓ Silky Leek & Yukon Gold Potato Veloute-Truffle Oil **\$15.00**
- Fire Roasted Maine Lobster Bisque-Brandy **\$18.00**
- ✓ Cream of Cauliflower-Cilantro Oil **\$15.00**
- Corn Chowder-Crab Meat Slaw **\$16.00**

ENTREES

- Prosciutto Stuffed Chicken Breast-Spinach-Goat Cheese-Wild Mushroom Risotto-Grilled Asparagus-Rosemary Butter Glaze **\$49.00**
- Thyme Roasted French Cut Chicken Breast-Champagne Risotto-Asparagus Ragout-Morel Mushroom Cream Sauce **\$49.00**
- Seared Airline Chicken Breast-Sweet Plantain Cake-Spicy Piquillo Pepper Coulis-Haricot Verts **\$48.00**
- Braised Pork Chop-Boniato Cake-Roasted Pineapple Glaze **\$51.00**
- Roasted Corvina-Green Pea Puree-Yellow Patty Pan Squash-Baby Carrots **\$51.00**
- Whiskey Honey Mustard Atlantic Salmon-Forbidden Rice-Vegetables-Grapefruit-Pink Peppercorn Gastrique **\$50.00**
- Sauteed Chilean Seabass-Meyer Lemon & Ricotta Ravioli-Green Asparagus-Vanilla Butter Sauce **Market Price**
- Seafood Trio-Black Sesame Crusted Salmon-Jumbo Shrimp-Scallop-Chayote-Fennel Citrus Escabeche-Peruvian Potatoes **\$74.00**
- Blackened Snapper-Coconut Curry Sauce-Creole Rice-Grilled Asparagus-Sweet Plantains **\$55.00**
- Braised Beef Short Ribs-Yukon Rosemary Mashed Potatoes-Wild Mushroom Medley **\$69.00**
- Grilled Filet of Beef-Mushroom Puree-Pomme Gratin-Baby Carrots **Market Price**
- Sautéed Beef Tenderloin-Jumbo Shrimp-Mushroom Polenta Cake-Baby Vegetables-Sauce Perigueux **Market Price**
- Braised Beef Short Ribs-Pan Seared Jumbo Lump Crab Cake-Truffle Potatoes-Garlic Wilted Spinach-Port Wine Reduction **Market Price**

PLATED VEGETARIAN OPTIONS

Choose one entrée below as your vegetarian alternative for lunch or dinner. Pricing based on main entrée selection

Vegetable Curry-Basmati Rice

Grilled Marinated Tofu-Sautéed Spinach-Cherry Tomatoes-Toasted Almonds (*Vegan*)

Sweet Pea Green Risotto-Shiitake Mushrooms-Parmesan Cheese-Fine Herbs (*Vegan possible*)

Moroccan Style Warm Couscous-Tomato Concasse-Croutons-Kalamata Olives-Preserved Lemon Confit

Rigatoni Pasta-Summer Vegetables-Three Cheeses-Oregano

Ratatouille Style Vegetables-Provencal Olive Sauce-Crumbled Goat Cheese-Crostini (*Vegan possible*)

Chickpea-Eggplant Ragout-Grilled Vegetables (*Vegan*)

Chaufa Vegetable Fried Rice

Apple Risotto-Grilled Asparagus

Quinoa Grains-Roasted Vegetables-Fennel-Carrots-Mixed Peppers-Red Onions-Dried Cranberries-Fresh Cilantro (*Vegan*)

Creamy Polenta-Wild Mushroom Ragout-Asparagus Tips (*Vegan possible*)

Tower of Grilled Portabella Mushrooms-Eggplant-Asparagus-Yellow Pepper-Cherry Tomatoes-Balsamic Reduction (*Vegan*)

Spring Vegetable Risotto-Arugula-Fine Herbs-Manchego Cheese (*Vegan possible*)

Vegetable Purse-Couscous-Puff Pastry Purse-Tomato Basil Sauce



PLATED DINNER

DESSERTS

Mango Mousse Paleta-Passion Fruit-Chocolate Chantilly

Apricot Almond Tart-Honey Thyme Cream

Caramel Flan Paleta-Mango Tartare

Chocolate Mousse Temptation

Giandjua Cream-Flourless Chocolate Cake

Red Berry Custard Brûlée Tart

Rum Baba-Fruit Berry Compote

Tropical Pavlova

\$18.00

Dessert Center Pieces

Chef's Choice of Assorted Mini Desserts on Stands in Center of Tables
20 Desserts per table of 10 People

\$24.00 per person

Pricing Based on Three Course Meal
10 Guest Minimum



WELCOME DRINKS

SIGNATURE COCKTAILS \$16.00 per drink

Machu Picchu - TASTE OF THE MOUNTAINS

Don Benedicto Pisco / St. Germain Liqueur / Lime / Green Grapes / Jalapeño

Watermelon Crusher - TASTE OF ENDLESS SUMMER

Vodka / Watermelon Puree / Lime Juice

Acai Caipirinha - TASTE OF ELEGANCE

Cedilla Acai Liqueur / Leblon Cachaca / Lime

La Paloma - TASTE OF SPICYNESS

Sauza Blue Agave Tequila / Grapefruit / Orange / Lime / Tajin Rim

Whisky Wanderlust - TASTE OF FAR EAST

Dewars White Label / Absolut / Passion Fruit Juice / Orange / Ginger / Chilean Hot Pepper

MOJITO BAR - \$15.00 per drink

Choice of 3

Bacardi Superior

Classic Mojito

Lime / Mint

Sangre Mojito

Solerno Blood Orange / Lime / Blood Orange / Mint

Blackberry Mojito

Blackberry Puree / Lime / Mint

Passion Fruit Mojito

Passion Fruit Juice / Lime / Passion Fruit / Mint

Mango Mojito

Mango Puree / Lime / Mint

HOSTED BAR UNLIMITED SERVICE

CALL

Russian Standard Vodka, Beefeater Gin, Don Q Rum, Dewar's White Label Scotch, El Jimador Tequila, Four Roses Kentucky Straight Bourbon, Call Brand Cabernet Sauvignon, Malbec, Rosé, Chardonnay, Sauvignon Blanc & Sparkling Wines

Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

Due to supply issues caused by the pandemic, brands may be replaced with comparable alternatives

ONE HOUR	30 per guest
TWO HOURS	42 per guest
THREE HOURS	55 per guest
FOUR HOURS	68 per guest

BEER & WINE

Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices
Portillo Cabernet Sauvignon, Chardonnay, Malbec & Sauvignon Blanc

ONE HOUR	29 per guest
TWO HOURS	39 per guest
THREE HOURS	49 per guest
FOUR HOURS	59 per guest

HOSTED BAR CHARGED ON CONSUMPTION

Domestic Beer	8
Imported Beer	9
Soft Drinks	7
Mineral Waters	7

CALL

Mixed Drinks	14
Martinis	16
Wine	14
Sparkling Wine	16

PREMIUM

Mixed Drinks	16
Martinis	18
Wine	16
Champagne	20

PREMIUM

Tito's Vodka, Tanqueray Gin, Brugal 1888 Rum, Johnnie Walker Black Label Scotch, Maestro Dobel Tequila, Maker's Mark Bourbon, Premium Brand Cabernet Sauvignon, Merlot, Pinot Noir, Rosé, Chardonnay & Sauvignon Blanc Wines, Champagne
Imported, Craft and Domestic Beers, Soft Drinks, Mineral Waters & Juices

Due to supply issues caused by the pandemic, brands may be replaced with comparable alternatives

ONE HOUR	40 per guest
TWO HOURS	52 per guest
THREE HOURS	65 per guest
FOUR HOURS	80 per guest

Upgrade to Grey Goose & Patron or Don Julio Tequila for \$7 more per guest, per hour

FEATURED WINES

Below wines are on a consumption basis.

UNITED STATES

Argyle, Chardonnay , Unoaked, Willamette Valley, Oregon	\$60
Frog's Leap, Sauvignon Blanc , Napa Valley, California	\$70
Paraduxx, by Duckhorn, Cabernet Sauvignon-Zinfandel , Napa Valley, California	\$85
Meiomi, Pinot Noir , California	\$85
Roth, Cabernet Sauvignon , Alexander Valley, California	\$70
Qupe, Syrah , Central Coast	\$65
Daou Rose , Paso Robles	\$70

ITALY

Mastroberardino Radici, Fiano de Avellino , Campani	\$85
Santa Marguerita, Pinot Grigio , Alto Adige	\$69
Lamole di Lamole, Chianti Classico , Tuscany	\$65
Villa Matilde 'Petrafusa' , Taurasi	\$89
Ca Maiol, Chiaretto Valtenesi Rose , Riviera Del Garda	\$59

SPAIN

Mar de Frades, Albarino , Rias Baixas	\$72
Monopole, Blanco , Rioja	\$59
Bodegas Beronia, Gran Reserva , Rioja	\$95
Pagos De Labarca, Gran Reserva , Rioja	\$85

NEW WORLD

Brancott "B", Sauvignon Blanc , Marlborough	\$68
Craggy Range, Chardonnay , North Island	\$68
Alta Vista 'Terroir Select' Malbec, Lujan de Cuyo , Mendoza, Argentina	\$79
Alta Vista 'Termis', Single Vineyard, Lujam de Cuyo , Mendoza, Argentina	\$95
Concha y Toro, Marques De Casa Concha , Carmenere, Peumo, Cachapal Valley, Chile	\$50

SPARKLING & CHAMPAGNE

Below wines are ordered by the bottle.

Syltbar, Prosecco, Brut , Italy, NV	\$75
Taittinger "Cuvee Prestige" Brut , Reims, France, NV	\$95
G.H.Mumm Gran Cordon, Brut , Reims, France, NV	\$105
Perrier Jouet, Gran Brut , Epernay, NV	\$180
Moet & Chandon, Imperial Brut Rose , Epernay, NV	\$220
Veuve Clicquot, Yellow Label , Reims, France, NV	\$275