

The **DIPLOMAT**
BEACH RESORT

Catering Menus



3555 South Ocean Drive,
Hollywood, Florida, 33019 USA •
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CURIO
A COLLECTION BY HILTON™

BREAKFAST BUFFETS

All breakfasts include tableside service of freshly brewed Illy® regular and decaffeinated coffee, and assorted Damman Freres® teas and condiments, freshly squeezed Florida orange juice and cranberry juice, fresh baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter

Note:

Pricing based on 90 minutes of continuous service

An additional charge of \$3 per person will be charged for each additional 30 minutes of service

Coffee stations in addition to tableside coffee service will be accommodate upon request and charged per gallon.

Gluten free muffins are available upon request

CONTINENTAL

Freshly squeezed orange and cranberry juices

Display of sliced seasonal fresh fruit, garnished with berries
Whole Bananas and Apples

Freshly baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter

Assorted Bagels, regular, low-fat and flavored cream cheeses

(Gluten Free options available upon request at an additional cost)

Assorted regular and low-fat yogurt

Assorted individual breakfast cereals, regular and low-fat milk

39.50 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

WELLNESS

Freshly squeezed orange and cranberry juices

Display of sliced seasonal fresh fruit, garnished with berries,
whole ripe bananas

Brioche, honey butter

Banana, zucchini, carrot breads and bran muffins

(Gluten Free options available upon request at an additional
cost)

Yuzu, blueberries, all natural yogurt and homemade granola
parfaits

Cinnamon scented oatmeal, golden raisins, dried
cranberries, apricots, apples, prunes, agave syrup, brown
sugar

Spinach, egg, cheese whole wheat stuffed biscuit

46.00 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

BENEDICT

(Available for groups of 100ppl or less)

Freshly squeezed orange and cranberry juices

Display of sliced seasonal fresh fruit, garnished with berries

(Gluten Free options available upon request at an additional cost)

Assorted miniature granola and yogurt parfaits

Freshly baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter

Benedict Station:

Traditional Eggs Benedict:

Toasted English muffin, Canadian bacon, poached egg, hollandaise sauce

Eggs Florentine:

Toasted English muffin, sautéed spinach, poached egg, creole hollandaise

Cuban Benedict:

Toasted Cuban bread, Mojo pork, slice ham, poached egg, Swiss cheese, mustard dill pickle hollandaise

Oven Roasted Breakfast potatoes

Grilled asparagus and charred tomato

49.50 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

DIPLOMAT'S BUILD A BREAKFAST TABLE

Choice of Juice:

(select three)

Orange, grapefruit, cranberry, apple, tomato, mango

Choice of Fruit:

(select one)

Display of sliced seasonal fresh fruit, garnished with berries

Whole seasonal fruit

Tropical fruit salad

Choice of Bakery:

(select three)

Assorted fruit and low fat muffins, freshly baked croissants, freshly baked chocolate croissants, assorted breakfast breads, freshly baked scones, mini bear claws, mini fruit filled danishes

*(Gluten Free options available upon request at an additional cost)

Oatmeal Station:

Steel cut oatmeal, golden raisins, dried cranberries, agave syrup, whole milk, skim milk, brown sugar and cinnamon

Individual boxes of dry cereals, low-fat and regular milk

Choice of Eggs:

(select one)

Farm fresh scrambled eggs, scrambled egg whites, scrambled egg whites with tomatoes and mushrooms

Choice of Meats:

(select one)

Hickory smoked bacon, sweet pork sausage, canadian bacon, chicken apple sausage, chorizo

*Each additional protein at \$4.00 per person

Choice of Sides:

(select one)

Tri-color bliss potatoes, yukon gold home fries with sautéed onions and peppers, roasted wedge potatoes

58.50 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

DELIGHT BREAKFAST TABLE

Juices:

Orange, grapefruit, cranberry juice

Fruit:

Display of sliced seasonal fresh fruit, garnished with berries

From the Diplomat Pastry Shop:

Chef's selection of assorted freshly baked breakfast pastries from the diplomat pastry shop, assorted fruit preserves and sweet butter

(Gluten Free options available upon request at an additional cost)

Make Your Own Parfait:

Bowls of plain, fruit flavored & low-fat yogurt, Homemade crumbled granola and fresh seasonal berries

Belgian Waffle Station:

(uniformed attendant required)

Waffles made to order by uniformed attendant:

Mixed berry compote, whipped cream, maple syrup and chocolate sauce

Breakfast Table:

Farm fresh scrambled eggs with fresh chives

Cured country ham

Crispy hash brown potatoes

62.00 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

CLASSIC BREAKFAST TABLE

Juices:

Orange, apple, mango juice

Fruit:

Whole bananas, sliced seasonal fruit with melons and berries

Homemade crumbled granola, individual flavored yogurt, assorted individual breakfast cereals
Regular, skim and almond milk

(Gluten Free options available upon request at an additional cost)

Smoked Salmon Station:

St. James Atlantic Smoked salmon, capers, red onions, sliced tomatoes

Assorted bagels, lemon dill cream cheese, chive and onion cream cheese, plain cream cheese

From the Diplomat Pastry Shop:

Pastry chef's selection of freshly baked breakfast pastries, gluten free and bran muffins, fruit preserves, butter

(Gluten Free options available upon request at an additional cost)

Eggs made your way:

(uniformed attendant required)

Fresh Farm Eggs, Egg beaters, Eggs Whites

Prepared to order and served with the following toppings:

Mushrooms, peppers, onions, tomatoes, fresh herbs, black forest ham, sausage, goat cheese, cheddar cheese, baby spinach, sun-dried tomatoes

Hickory smoked bacon, chicken apple sausage

Roasted potatoes with fine herbs and butter

Warm cheese blintzes, passion fruit and coconut syrup

70.00 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

KOSHER

Kosher Breakfast - (Special Order - Requires a minimum of 7 days advance notice)

78.00 Per Person

ENHANCEMENTS

French Crepe Station:

Attendant Fee Required

Vanilla crepes, blueberry compote, strawberry preserves, Nutella®, toppings of caramelized pecans, chantilly sauce, chocolate chips, coconut flakes, chocolate sauce

12.00 Per Person

Belgian Waffle Station:

Attendant Fee Required

Mixed berry compote, strawberries, whipped cream, maple syrup, pecans, chocolate chips

12.00 Per Person

Beignet Station:

Chocolate and apple beignets, raspberry sauce, hot chocolate sauce, whipped cream

14.00 Per Person

Pancake Station:

Attendant Fee Required

Buttermilk pancakes, multi-grain, ricotta pancakes, warm pancake syrup, berry compote, whipped cream, sweet butter, caramelized apples, powdered sugar

12.00 Per Person

Omelet Station:

Attendant Fee Required

Bell peppers, onions, mushrooms, tomatoes, scallions, asparagus, spinach, ham, bacon, sausage, chorizo, cheddar, swiss, feta, scrambled eggs with fresh herbs

13.00 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

Smoked Fish and Bagel Bar:

Assorted bagels, smoked salmon, smoked whitefish, capers, red onions, cooked eggs, sliced tomatoes, lemon dill cream cheese, chive and onion cream cheese, plain cream cheese^

16.00 Per Person

Healthy Start Bagel Bar:

Regular and whole wheat bagels, sliced avocados, sliced tomatoes, red onions, sprouts, peanut butter, sliced bananas, veggie cream cheese, jalapeño cream cheese, plain cream cheese

10.00 Per Person

Dairy Bar

Low-fat cottage cheese, plain greek yogurt, mascarpone, berry compote, fresh berries, pineapple citrus compote, agave nectar

syrup, honey, almonds, walnuts, raisins, dried cranberries, homemade granola

12.00 Per Person

Oatmeal Bar:

Homemade oatmeal with whole milk, skim milk, brown sugar and cinnamon

Topping options:

(select one)

Fall harvest: roasted apples, pumpkin seeds, candied walnuts, dried cherries, bourbon maple syrup

Nutella® : Nutella® topping, bananas, raspberries, chopped hazelnuts

Berry: blueberries, blackberries, raspberries, strawberries

Traditional: golden raisins, dried cranberries, apricots, apples, prunes, agave syrup

8.50 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

Individual Parfait Options:

(Select one)

Caramelized pineapple, toasted coconut, quinoa and yogurt

Caramelized ginger, pistachio and orange honey yogurt

Pear, gingerbread and citrus yogurt

Crumbled granola, mixed berries and low-fat yogurt

8.50 Per Person

Individual plain, fruit and low-fat yogurts

6.00 Each

Assorted greek yogurt

6.50 Each

Lightly scrambled egg beaters or egg whites

(50 people or less)

8.00 Per Person

Bowls of fresh berries

9.00 Per Person

House-made granola

6.00 Per Person

Assorted Kashi Go Lean individual boxed cereals, whole, skim
and 2% milks

6.00 Each

Breakfast cereals, whole, low-fat and skim milk

5.00 Each

Flakey egg, ham, cheese croissant

9.00 Each

Flakey egg, cheese croissant

8.50 Each

Bacon, egg, cheese biscuit

9.00 Each

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

Spinach, egg, cheese whole wheat stuffed biscuit

9.00 Each

Breakfast burrito – scrambled eggs, cheddar, pepper jack
cheese, fresh tomato salsa, sour cream

9.00 Each

Breakfast burrito – scrambled eggs, sausage, cheddar, pepper
jack cheese, fresh tomato salsa, sour cream

9.00 Each

Chicken apple sausage

5.75 Per Person

Mini meat, vegetable, cheese frittata – salsa verde, crème
fraiche, pico de gallo

9.25 Per Person

Brioche french toast, bourbon vanilla custard, caramelized
bananas, vermont maple syrup

12.00 Per Person

Hard-boiled eggs

4.00 Each

Buttermilk biscuits and sausage gravy

8.50 Per Person

Assorted Gluten Free Pastries

75.00 Per Dozen

Evian® still and Pellegrino® sparkling water

6.50 Each

Assorted bottled fruit juices

6.50 Each

Bottled fruit smoothie

7.00 Each

Sweet tomato juice

8.00 Per Person

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

Red apple juice
8.00 Per Person

Florida fresh squeezed grapefruit juice
8.00 Per Person

Individual assorted Crystal Light® packets – lemon, peach,
raspberry
1.00 Each

Almond milk, coconut milk, soy milk
38.00 Per Quart

Culinarian attendant fee of \$185

Additional fee for breakfast guarantees less than 25 ~ \$5 per person

BREAKFAST PLATED BREAKFAST

All breakfasts include tableside service of freshly brewed Illy® regular and decaffeinated coffee, and assorted Damman Freres® teas and condiments, freshly squeezed Florida orange juice and cranberry juice, fresh baked pastries and breakfast breads, assorted fruit preserves, honey and sweet butter

FRENCH TOAST

Orange scented brioche, caramelized apple wedges, gala apple butter sauce, warm maple syrup
smoked bacon
fresh seasonal fruit
38.00 Per Person

COUNTRY SHIRRED EGGS

Corned beef hash, grilled tomato, fresh fruit
40.00 Per Person

SEARED STUFFED CREPES

Scrambled eggs, tarragon chicken, mango yogurt chutney
fresh fruit
42.00 Per Person

CLASSIC SCRAMBLED EGGS

Farm fresh scrambled eggs with chives
smoked bacon, roasted red bliss potatoes, fresh fruit
44.00 Per Person

SOUTH FLORIDA BREAKFAST

Florida citrus juice:
(select one)

Orange or ruby grapefruit
Mango pineapple smoothie
Arepa, scrambled eggs with chorizo, scallions, glazed plantains
45.00 Per Person

ENHANCEMENTS

Steel cut oatmeal banana brulee
7.00 Per Person

Fresh strawberries, vanilla cream
9.00 Per Person

Fresh fruit kebabs, honey, toasted coconut
9.00 Per Person

Hard-boiled eggs
4.00 Each

Chicken apple sausage
5.50 Per Person

Cherry smoked bacon
5.50 Per Person

Sweet pork sausage
5.50 Per Person

Scrambled Eggs
7.00 Per Serving

Individual assorted Crystal Light® packets – lemon, peach, raspberry
1.00 Each

Red apple juice
8.00 Per Person

GUARANTEE POLICY:

Ten (10) business days prior to all food functions, the Hotel requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time the Hotel receives the final guaranteed number of guests. The expected number of guests can be increased by up to 10% with no additional fees for added expenses at the time the Hotel receives the final guaranteed number of guests.

SUNRISE BREAKFAST

Florida citrus juice:

(select one)

Orange or ruby grapefruit

seasonal berries

farm fresh scrambled eggs, roasted tomato and leek relish,

corned beef hash, hickory smoked bacon

45.00 Per Person

MINI FRITTATA BREAKFAST

Homemade granola honey yogurt parfait

Mini frittata, caramelized onions, feta, spinach, sun-dried

tomatoes, chicken apple sausage, tri-colored roasted

potatoes

46.00 Per Person

STEAK AND EGGS

Fresh fruit carpaccio, vanilla yogurt, granola crumble

petite filet mignon, wild mushroom ragout, bordelaise, farm

fresh scrambled eggs, chopped chives, lyonnaise potatoes

49.00 Per Person

KOSHER

Kosher Breakfast - (Special Order - Requires a minimum of 7
days advance notice)

78.00

Sweet tomato juice

8.00 Per Person

Florida fresh squeezed grapefruit juice

8.00 Per Person

Assorted bottled fruit juices

6.50 Each

Assorted Coca-Cola® products

6.50 Each

Bottled fruit smoothie

7.00 Each

Evian® still and Pellegrino® sparkling water

6.50 Each

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BREAKS MORNING

Based on 30 minutes of continuous service
Additional replenishments will be billed at a la carte pricing

MORNING FITNESS BREAK

Juice Smoothies:
(Attendant required to prepare)
Fresh Strawberry-Banana and Mango Lassi

Assorted dried fruits and nuts

Muffins:
Freshly baked by the Diplomat Pastry Shop including gluten free

Individual assorted yogurts, house-made granola
27.00 Per Person

TROPICAL SMOOTHIES

Freshly made smoothies blended with tropical fresh fruits and berries
(Attendant required to prepare to order and serve)
Choose (2) of the following selections:

Tropical twister:
Banana, mango, orange, pineapple

Very berry:
Blueberries, raspberries, strawberries

Miami morning:
Strawberry, banana, mango
16.00 Per Person

ENHANCEMENTS

Freshly brewed Illy® regular and decaffeinated coffee, and assorted Damman Freres® teas and condiments
125.00 Per Gallon

Fruit Juices by the Gallon
88.00

Fruit infused elixir station – lemon/lime, orange or cucumber
65.00 Per Gallon

Almond milk, coconut milk, soy milk
38.00 Per Quart

Illy® caffè unsweetened, caffè latte and mochachino
7.00 Each

Red bull® or sugar free Red Bull®
7.00 Each

Sparkling cucumber beverage
6.50 Each

Tropical flavored bottled fruit smoothie
7.00 Each

Assorted bottled fruit juices
7.00 Each

Culinarian attendant fee of \$185

Not for use as substitution of a meal

ENLIVEN

Blueberry green tea and orange smoothie

Honey drizzled Nutella® and walnut stuffed oat crepes, mini
bran muffins & fruit breads

Steamed edamame, three mountain and sea salts

25.00 Per Person

VITALIZE

Odwalla Bottled Fruit Smoothie

Granola yogurt muesli with apples and berries, health &
energy bars

Granny smith apples and peanut butter

All natural turkey avocado, tomato, whole wheat involtini

25.00 Per Person

NATURAL

Tropical fruit kebabs garnished with coconut shavings and
served with a honey-yogurt dipping sauce

Bunches of seedless California grapes, fresh blueberries and
strawberries

Individually packaged granola bars and Bags of trail mix

Sparkling cucumber beverage, Bottled fruit smoothie, still
and sparkling mineral water

32.00 Per Person

Flavored Vitamin Water®

7.00 Each

Assorted Coca-Cola® products

6.50 Each

Evian® still and Pellegrino® sparkling water

6.50 Each

Individual assorted Crystal Light® packets – lemon, peach,
raspberry

1.00 Each

Freshly brewed Illy® regular and decaffeinated coffee, and
assorted Damman Freres® teas and condiments (Applicable
when combined with a per person priced menu selection)

12.00 Per Person

Assorted gourmet finger sandwiches

75.00 Per Dozen

Assorted freshly baked breakfast pastries and breakfast breads

66.00 Per Dozen

Freshly baked specialty doughnuts

88.00 Per Dozen

Haagen Dazs® ice cream bars

6.50 Each

Individual Kind bars

75.00 Per Dozen

Assorted protein bars

75.00 Per Dozen

Individual bag of trail mix

5.50 Each

Individual bag of Dirty Chips®

5.50 Each

Culinarian attendant fee of \$185

Not for use as substitution of a meal

Individual bag of pretzels

5.50 Each

Assorted candy bars

54.00 Per Dozen

Freshly baked cookies

66.00 Per Dozen

Crunchy coconut cookies

66.00 Per Dozen

Warm pretzels with yellow mustard

7.50 Each

Beignet Station:

Fresh homemade beignets, powdered sugar, chocolate and
vanilla rum dipping sauce

15.00 Per Person

Dark chocolate chips and walnuts

6.00 Per Person

Fresh whole fruit

3.00 Each

Chocolate dipped tuxedo strawberries

7.00 Each

Chocolate dipped strawberries

6.00 Each

Blueberries, red grapes, raspberries and walnuts

16.00 Per Person

Fruit kebabs, shaved coconut, honey-yogurt dipping sauce

9.75 Per Person

Vegetable shooter – celery and carrot sticks, ranch dressing

9.50 Per Person

Display of fresh fruit, garnished with berries

14.50 Per Person

Culinarian attendant fee of \$185

Not for use as substitution of a meal

Almond milk, coconut milk, soy milk
38.00 Per Quart

Culinarian attendant fee of \$185

Not for use as substitution of a meal

BREAKS AFTERNOON

Based on 30 minutes of continuous service
Additional replenishments will be billed at a la carte pricing

BOOST

Fresh baked cookies, assorted brownies from the Diplomat pastry shop
Chocolate covered espresso beans
Assorted protein energy bars

illy® chilled bottled espresso coffee drinks: regular, cappuccino and vanilla; red bull®, gatorade®
29.00 Per Person

SNACK ATTACK

Assorted individual bags of potato chips, pretzels, flavored popcorn, roasted peanuts, cracker jacks®

Warm pretzels with yellow mustard
Haagen dazs® ice cream bars
Assorted soft drinks
28.00 Per Person

RETREAT

Freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas

Espresso, cappuccino and lattes made to order and served with an assortment of flavored syrups, condiments.
(Attendant required)

Freshly made by the Diplomat pastry shop:
Assorted biscotti
Freshly baked mini scones
Homemade beignets with powdered sugar, chocolate and vanilla rum dipping sauces
30.00 Per Person

ENHANCEMENTS

Almond milk, coconut milk, soy milk
38.00 Per Quart

Sparkling cucumber beverage
6.50 Each

Illy® caffè unsweetened, caffè latte and mochachino
7.00 Each

Assorted bottled fruit juices
7.00 Each

Bottled fruit smoothies
7.00 Each

Red bull® or sugar free Red Bull®
7.00 Each

Assorted Coca-Cola® products
6.50 Each

Flavored Vitamin Water®
7.00 Each

Evian® still and Pellegrino® sparkling water
6.50 Each

Individual assorted Crystal Light® packets – lemon, peach, raspberry
1.00 Each

Brewed green tea with honey and soy milk
6.00 Each

Culinarian attendant fee of \$185

Not for use as substitution of a meal

ESSENCE OF SOUTH FLORIDA

Faux mojitos:

Strawberry, mango, passion fruit

Pineapple rum cake, key lime pie, orange pound cake, citrus chiffon shooters

Infused spring water with orange slices

27.00 Per Person

RECHARGE

Baked pita, tortilla chips, black bean and red pepper hummus

Cucumber dill tzatziki

Grape tomato, low fat mozzarella bocconcini with olive

Assorted individual bags of terra chips

Sparkling cucumber beverage

Chilled chocolate soy drink

29.00 Per Person

RENEW

Dried apples, apricots, prunes and raisins

Warm almond, walnuts and cashews, whole fresh fruit, seedless grapes

Pomegranate orangeade

24.00 Per Person

SWEET TREAT

Freshly baked assorted mini cupcakes with butter cream

Assorted mini tea cookies

Sweet shots – peach panna cotta

Chocolate dipped strawberries

Whole and chocolate milk

Gluten free cupcakes are available upon request

29.00 Per Person

MOVIE BREAK

Tropical flavored bottled fruit smoothie

7.00 Each

Fruit infused elixir station – lemon/lime, orange or cucumber

65.00 Per Gallon

Freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas and condiments

9.00 Per Person

Freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas and condiments

125.00 Per Gallon

Assorted freshly baked breakfast pastries and breakfast breads

66.00 Per Dozen

Assorted gluten free pastries

75.00 Per Dozen

Freshly baked donuts

66.00 Per Dozen

Assorted gourmet finger sandwiches

75.00 Per Dozen

Haagen Dazs® ice cream bars

6.50 Each

Individual Kind bars

75.00 Per Dozen

Think Thin® protein bars, Assorted Flavors

78.00 Per Dozen

Individual bag of trail mix

5.50 Each

Individual bag of Dirty Chips®

5.50 Each

Culinarian attendant fee of \$185

Not for use as substitution of a meal

Freshly made popcorn, flavored salts
Nachos with jalapeños and melted cheddar cheese
Cotton candy, individual bags of Raisinets®, Peanut M&Ms®,
Skittles®
Assorted soft drinks
29.00 Per Person

CREATE YOUR OWN TRAIL MIX

Whole almonds, walnuts, peanuts, banana chips, buffalo
peanuts, dried cranberries, raisins, dried mangos, dried
blueberries, crumbled granola, mini marshmallows, plain
M&Ms®, health crunch, peanut butter drops, gummy bears,
jelly beans

Assorted bottled fruit juices
23.00

ICE CREAM SOCIAL (SUNDAE BAR)

Attendant Required
Chocolate, strawberry and vanilla ice cream
assorted toppings to include cherries, Oreos®, M&Ms®,
gummy bears, assorted chopped nuts, mini marshmallows,
whipped cream, strawberry, chocolate and caramel sauce
24.00 Per Person

ENERGIZE

Attendant required
Organic dried apples, banana chips, homemade peanut
butter, fruit preserves
Exotic fruit crumb cake
Assorted homemade biscotti, assorted protein bars

High protein yogurt smoothies
Freshly brewed illy® regular and decaffeinated coffee, and
assorted Damman Freres® teas and condiments, freshly
24.00 Per Person

Assorted Terra Chips
5.50 Per Bag

Individual bag of pretzels
5.50 Each

Assorted candy bars
54.00 Per Dozen

Warm pretzels with yellow mustard
7.50 Each

Freshly Baked Cookies
66.00 Per Dozen

Beignet station:
Homemade beignets, powdered sugar, chocolate and vanilla
rum dipping sauce
15.00 Per Person

Dark chocolate chips and walnuts
6.00 Per Person

Fresh whole fruit
3.00 Each

Chocolate dipped tuxedo strawberries
7.00 Each

Chocolate dipped strawberries
6.00 Each

Blueberries, red grapes, raspberries and walnuts
16.00 Per Person

Fruit kebabs, shaved coconut, honey-yogurt dipping sauce
9.75 Per Person

Vegetable shooter – celery and carrot sticks, ranch dressing
9.50 Per Person

Display of fresh fruit, garnished with berries
14.50 Per Person

Culinarian attendant fee of \$185

Not for use as substitution of a meal

Almond milk, coconut milk, soy milk
38.00 Per Quart

Culinarian attendant fee of \$185

Not for use as substitution of a meal

BREAKS ALL DAY BREAKS

Unlimited all day continuous consumption of hot and cold beverages

ALL DAY BEVERAGE SERVICE

Assorted Coca-Cola® Products

Still and Pellegrino® Sparkling Water

Flavored Vitamin Water®

Assorted Bottled Fruit Juices

Freshly Brewed Illy® Regular and Decaffeinated Coffee,

Assorted Damman Freres® Teas and Condiments

65.00 Per Person

Almond milk, coconut milk, soy milk

36.00 Per Quart

GUARANTEE POLICY:

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LUNCH LUNCH BUFFETS

All lunch tables include freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas, condiments and ice water

Pricing based on 90 minutes of service

An additional charge of \$6 per person will be charged for each additional 30 minutes of service

MENU ITEMS

BUONA CUCINA

Salad Selections

Classic caesar salad, crisp romaine lettuce, shaved parmesan, toasted croutons, lemon-anchovy dressing

Vine-ripened yellow and red tomatoes, fresh bocconcini mozzarella, basil, cracked black pepper, extra virgin olive oil

Ricetta Panzanella

Balsamic macerated jubilee tomato, shaved red onion, roasted red and yellow peppers, baby rocket, olive oil baked & torn ciabatta, shaved parmesan cheese, baby fennel, fresh basil lemon vinaigrette

Lunch Table

Seared chicken breast, tomato pesto, provolone cheese, truffle spinach cannellini bean ragout

Tuscan boneless short ribs, rosemary demi-glace

Golden Corvina and Gulf tiger shrimp, "Genovese" fennel, tomatoes, basil, leek saffron broth, roasted garlic aioli

Roasted eggplant, portobello, zucchini, yellow squash, roasted peppers

Rigatoni ala vodka, peas, onions, san marzano tomato sauce, asiago cheese

Freshly baked focaccia bread, flat bread

Dessert Selections

DIPLOMAT BUILD A LUNCH BUFFET

SOUPS:

(Choose one)

Lentil soup, crispy parsnip ribbon

Chicken coconut and lemon grass soup

Louisiana corn chowder, chive oil

Roasted tomato bisque, bleu cheese crostini

Gazpacho andaluz, olive oil crostini

Vegetable minestrone

Lobster bisque

GREEN SALAD OPTIONS:

(Choose one)

Diplomat salad:

Mesclun greens, red and yellow grape tomato, caramelized red onions, julienne carrots and daikon, sourdough crouton, champagne vinaigrette

Grilled caesar salad:

Grilled romaine hearts, shaved parmesan, roasted yellow peppers, caesar dressing

Homestead garden greens:

Butter lettuce, radicchio, kumato tomatoes, grilled asparagus, queso fresco, orange and grapefruit segments, mojito vinaigrette

COMPOSED SALAD OPTIONS:

(Choose one)

Marinated hearts of palm with melon, shrimp, fresh mint

Mushroom salad a la greque

Toasted quinoa salad, slivered almonds, cranberry, roasted vegetable, white balsamic vinaigrette

Farro, roasted vegetable with squash, pine nuts, golden raisins

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

Tiramisu, cannoli, chocolate cappuccino mousse cake
78.00 Per Person

PAN ASIAN

Soup

Choose (one):

Miso soup with sliced shiitake, wakami, seaweed

Hot & sour soup, wild mushrooms, scallions

Salad Selections

Mixed garden greens, edamame, mandarin oranges,
candied ginger, pecans, carrots, sesame vinaigrette, creamy
five spice dressing

Chilled spicy and sour cucumber salad

Lunch Table

Choose (two)

Stir-fried black pepper beef, sweet thai chili

Red curried coconut chicken

Seared salmon, ponzu ginger, tri peppers

Singapore street noodles with tofu

Miso & soy glazed sea bass

Each additional protein at \$6.00 per person

Vegetable fried rice

Green beans in stir-fry with soy, hoisin, chicken stock

Dessert Selections

Minted watermelon salad, coconut rice pudding, chocolate
ginger crème brulee with sesame crisps, mango coconut
éclairs

68.00 Per Person

Enhancement

Assorted california rolls, Soy, ginger, wasabi

(Based on 4 pieces per person)

10.00 Per Person

MILE MARKER ZERO

Soup

and fresh nero

Greek style orzo, artichoke hearts, cucumber, feta cheese,
jubilee tomato, kalamata olives, lemon oregano dressing

HOT ITEMS:

(Choose two)

Honey barbecue glazed salmon

Seared sea bass, ratatouille sauce

Rigatoni with roasted wild mushrooms, red pimento, sun-dried
tomato pesto cream

Pan seared chicken breast with mango cranberry mojo

Roasted chicken breast with olive sage jus

Slow roasted smoked brisket of beef, madeira sauce, tobacco
fried onions

Churrasco roasted skirt steak, chimichurri

Duck leg confit, braised ancho chili lentils

*Each additional Protein @ \$6 per person

ACCOMPANIMENTS:

(Choose two)

Roasted garlic smashed fingerling potatoes

Herbed roasted bliss potatoes

Caribbean pigeon peas and rice

Scallion basmati rice

Roasted baby vegetables

Seasonal vegetables

Mediterranean couscous, red onion, olives, tomato, fresh
thyme

MINI DESSERT SELECTIONS:

(Choose three)

New York style cheese cake with strawberries glaze, Lemon

blue berry chiffond verrine

Milk chocolate truffle torte

Carrot cake with cream cheese

Black forest cake, key lime pie, berry tartlet

71.00 Per Person

SOUTH OF THE BORDER

Soup

Sopa de tortilla, fried tortilla strips

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

Bahamian Conch Chowder, Oyster Crackers

Salad Selections

Iceberg wedges, green papaya pickle, avocado ranch, mojito vinaigrette

Citrus hearts of palm salad

Vine ripe tomato, parsley, cilantro, red onion, cucumber, cumin, garbanzo

Build Your Own Flatbread

Choose (two):

BBQ pulled pork, buffalo braised chicken, blackened mahi mahi, key west spicy shrimp, classic sloppy joes, ratatouille vegetables

Served with Warm Flatbread

Each additional protein @ \$5 per person

Avocado relish, mayo, mustard, sundried tomato hummus

Assorted relishes, pineapple raisin, remoulade, limes, lemons, shredded lettuce, pepper jack, cheddar cheese

Sweet potato mash with maple crumb topping
Potato rolls and sweet butter

Dessert Selections

Dulce de leche cheesecake, tropical cake, key lime pie, cuban cream verrine
66.00 Per Person

Enhancements

Blackened corvina, tropical mango salsa
10.00 Per Person

THE "DIP" DELI

Soup & Salads

Roasted tomato bisque, blue cheese crostini

Salad Bar

Salad Selections

Romaine, mango, jicama, toasted pumpkin seeds, roasted corn, queso fresco honey lime vinaigrette

Baby spinach, radicchio, dried papaya, pecans, bleu cheese crumbles, cranberry agave ranch

Ceviche mixto, shrimp, bay scallops, calamari

Homemade guacamole, blue corn tortilla chips

Lunch Table

Rosemary marinated skirt steak, yucca fries chipotle mojo

Chicken molé

Mexican style rice

Mahi fish taco station:

Shaved cabbage, cilantro, pico de gallo, black bean salsa
oaxaca cheese, avocado crema, flour tortilla

Dessert Selections

Empanadas de frutas, mexican flan, coconut rice pudding
galeta de meringue
69.00 Per Person

MONTAGUE

Salad Selections

Baby field greens, sliced cucumbers, oven dried croutons, tomatoes and feta cheese,
served with creamy ranch dressing, herb vinaigrette
Red bean, corn salad, garbanzo beans
German style chilled potato salad
yukon gold potato, bacon, scallions, white wine vinegar

Choose (three) of the following selections: "Beef Dagwood"

Sliced roast beef, boursin cheese, arugula, roasted red pepper and onion jam served on brioche

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

Mesclun greens, chopped romaine, cucumbers, carrots, tomatoes, sweet onions, grilled corn kernels, garbanzo beans, radish, bell peppers, bacon bits, shredded cheese, dried cranberries, croutons

"Deli Meats and Cheeses"

Sliced cajun roast beef, oven gold turkey, tavern ham, genoa salami, fresh albacore tuna
Swiss, aged cheddar, provolone, muenster

Relish, lettuce, tomatoes, red onions, pepperoncini, cherry peppers, dill pickles,
mayonnaise, dijon mustard, sun-dried tomato hummus

Artisan Breads:

Mini kaiser roll, whole wheat, marble rye, sourdough, potato roll

Dessert Selections

Double fudge chocolate brownies, freshly baked cookies from the diplomat pastry shop
59.00 Per Person

"Mangia"

Salami, mortadella, capocollo, provolone, italian aioli, romaine on focaccia

"Pollo Cubano"

Adobo chicken salad, black bean hummus, spinach on cuban bread

"Ahi Tuna"

Seared Ahi Tuna, Napa Cabbage, Julienne Carrots, Soy Roasted Shiitake, Sriarcha, Mayo, Brioche

"Gazpacho Wrap"

Tomato, mozzarella, cucumber, scallion, cilantro cream on whole wheat tortilla

*Each additional option \$5.00 per person

Dessert Selections

Mini new york cheesecakes, apple frangipane tart, german chocolate verrine raspberry rugelach
61.00 Per Person

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

Enhancements

Roasted turkey panini, brie, spiced fig mayo
Hot pressed caprese sandwich, sliced tomato, fresh mozzarella, basil, balsamic vinegar, evoo
12.00 Per Person

NOT SO CLASSIC DELI

Salad Selections

Spinach salad, walnut, pears, machego cheese, charred cherry tomatoes, creamy grain mustard dressing, champagne vinaigrette
Mediterranean quinoa salad, kale, pine nut, blueberry
Green and yellow bean salad, chives, chervil, mushrooms, red wine vinegar, mustard crème fraiche

Lunch Table

Chilled Grilled Horseradish Crusted Top Sirloin,
Wild Mushroom Aioli

Chilled Roasted Sliced Portobello Mushroom, Arugula,
Artichoke Gorgonzola Compote

Chilled Olive Oil Poached Salmon, Citrus Chive Remoulade

Chilled Tandoori Rubbed Chicken, Minted Cucumber Yogurt

Kaiser, Marble Rye, Sourdough, Brioche

Dessert Selections

Homemade cookies, Assorted chocolate brownies
64.00 Per Person

Enhancements

Chilled Gazpacho Soup
5.00 Per Person

Enhancements

Upgrade Roast Beef to Tenderloin @ \$7.00 per person

Chef's Selection of Seasonal Soup @\$5.00 per person

BEVERAGES

Individual assorted Crystal Light® packets – lemon, peach, raspberry
1.00 Each

Freshly brewed iced tea
4.00 Per Person

Assorted Coca-Cola® products
6.50 Each

Assorted bottled fruit juices
7.00 Each

Evian® still and Pellegrino® sparkling water
6.50 Each

Almond milk, coconut milk, soy milk
38.00 Per Quart

KOSHER

Kosher Lunch - (Special Order - Requires a minimum of 7 days advance notice)
98.00 Per Person

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

ALL WRAPPED UP

Soup

Vegetable minestrone

Salad Selections

Classic caesar salad, crisp romaine lettuce, shaved parmesan, toasted croutons, lemon-anchovy dressing

Tri tuber salad, lemon mustard vinaigrette

Rotini pasta salad, julienne vegetables, asiago cheese, herb vinaigrette

Choose (three) of the following selections:

“Turkey Wrap”

Roasted turkey breast, havarti cheese, bibb lettuce, tomato, dijon mayo, herb tortilla

“Italian Wrap”

Capicola, genoa salami, mortadella, provolone, romaine, banana peppers, shaved red onions, sun-dried tomato pesto, tomato basil tortilla

“Ahi Tuna Wrap”

Ahi tuna, napa cabbage, julienne carrots, soy roasted shiitake, sriracha, mayo, basil flour wrap

“Chicken Salad Wrap”

Curried chicken salad, walnuts, golden raisins, mango chutney, honey whole wheat wrap

“Vegetable Wrap”

Grilled vegetables, spinach, hummus, tomato basil flour wrap

*Each additional wrap option @ \$4 per person

Dessert selections

Mini key lime pies, chocolate doberge

peach confit shooter

*Gluten Free Wraps available on request

62.00 Per Person

Additional fee for lunch guarantees less than 25 ~ \$8 per person

All added enhancements must be ordered for the number of guests guaranteed.

LUNCH PLATED LUNCH

CHILLED PLATED

All chilled plated lunches include iced water, iced tea, oven baked rustic bread and sweet butter

Jamaican Spiced Chicken

Crisp hearts of romaine, fresh diced mango, black bean relish, charred tomatoes, avocado ranch dressing

39.00 Per Person

Black Pepper Tenderloin Steak Salad

Iceberg wedge, tomatoes, roasted shallots, shaved radish, crumbled bleu cheese, balsamic vinaigrette

43.50 Per Person

Cajun Rubbed Jumbo Shrimp

Lolla rossa, frisee, endive, roasted seasonal vegetables, mandarin vinaigrette

44.00 Per Person

Cobb Salad

Organic greens, diced chicken, bacon, bleu cheese, tomatoes, eggs, avocado, dijon vinaigrette

38.00 Per Person

Chef's Salad

Garden greens, turkey, ham, cheddar, swiss, black olives, tomatoes, diced eggs, peppercorn dressing

39.00 Per Person

HOT PLATED

All hot plated lunches include iced water, iced tea, oven baked rustic bread, sweet butter and chef's selection of seasonal vegetables

Grilled Skirt Steak

Yucca yukon gold smashed, chimichurri

45.00 Per Person

ENHANCEMENTS

SOUPS

Roasted tomato with blue cheese crostini

Bahamian conch chowder

Silky black bean

Chicken coconut lemon grass

Spicy tomato gazpacho, olive oil crostini

8.00 Per Person

SALADS

Roasted vegetable salad, organic mixed greens, white balsamic vinaigrette

Baby iceberg wedge, crumbled goat cheese, tomatoes, kalamata olives, artichokes, red wine vinaigrette

Romaine hearts, sliced tomatoes, candied walnuts, shaved parmesan cheese, creamy caesar dressing

Baby spinach salad, feta cheese, shaved mushrooms, cucumbers, roasted red peppers, toasted pine nuts, oregano lemon vinaigrette

8.00 Per Person

DESSERTS

Lemon blueberry genoa meringue cake

New York cheesecake, fresh berries compote

Mango cheesecake, roasted macadamia nuts

All added enhancements must be ordered for the number of guests guaranteed

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

Seared Filet Of Beef

Roasted truffle potato wedges, sun-dried tomato balsamic butter
46.00 Per Person

Herb Roasted Airline Chicken Breast

Grain mustard sauce, au gratin potatoes
40.00 Per Person

Local Fresh Fish

Steamed jasmine rice, seasonal vegetables
42.00 Per Person

Sweet Chili Glazed Chicken

Coconut lemon grass jasmine rice
40.00 Per Person

Pistachio Mahi Mahi

Saffron new potatoes, citrus beurre blanc
44.00 Per Person

Grilled Salmon

Florida bay shrimp salsa, edamame silk, herb baby bliss potato
42.00 Per Person

Toga Rashi Crusted Grouper

Wasabi yuzu glaze, basmati wild rice blend, baby bok choy orange ginger carrot
44.00 Per Person

Rigatoni Pasta

Sautéed shrimp, shiitake, roasted tomato cream
46.00 Per Person

South Florida key lime pie, margarita mango sauce

Berries and cream terrine, Grand Marnier® sauce

Caramel glazed bananas foster cheesecake, rum sauce

Flourless chocolate espresso mousse cake, mocha sauce

Guava and cheese pastelitos

Crème caramel, sable brenton crust

8.50 Per Person

BEVERAGES

Freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas and condiments
9.00 Per Person

Assorted Coca-Cola® products
6.50 Each

Assorted bottled fruit juices
7.00 Each

Evian® still and Pellegrino® sparkling water
6.50 Each

Individual assorted Crystal Light® packets – lemon, peach, raspberry
1.00 Each

Almond milk, coconut milk, soy milk
38.00 Per Quart

KOSHER

Kosher Lunch - (Special Order - Requires a minimum of 7 days advance notice)
98.00 Per Person

All added enhancements must be ordered for the number of guests guaranteed

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

LUNCH BOXED LUNCH/GRAB & GO

Maximum of 4 grab and go menu selections per meal period

ALL GRAB AND GO LUNCHES INCLUDE:

Chef's selection of a fresh pasta salad
Whole fresh fruit of the season
Assorted individual bags of potato chips
Freshly baked cookie from the Diplomat pastry shop

Roast Beef

Plum tomatoes, caramelized onions, sea salt, horseradish cream, arugula, ciabatta
45.00 Per Person

Blackened Chicken Salad Sandwich

Smoked gouda, celery infused bleu cheese spread, brioche
45.00 Per Person

Curry Chicken Salad Sandwich

Walnuts, golden raisins, mango chutney, honey whole wheat wrap
45.00 Per Person

Tuna Salad Sandwich

Sliced cucumbers, scallions, whole wheat Kaiser
45.00 Per Person

Italian Deli Sandwich

Capicola, genoa salami, mortadella, provolone, banana peppers, shaved red onions, romaine, sun-dried tomato pesto, focaccia
45.00 Per Person

Club

Smoked turkey, aged cheddar, bibb, tomato, dijon mayo, fresh baked croissant
45.00 Per Person

ENHANCEMENTS

SALADS

Zesty Coleslaw

Potato Salad
5.00 Per Person

DESSERTS

Chocolate fudge brownie

Crunchy chocolate cookie

Coconut macaroons

Assorted candy bars

5.00 Per Person

Assorted Think Thin protein bars
6.25 Each

BEVERAGES

Red Bull® or sugar free Red Bull®
7.00 Each

Flavored Vitamin Water®
7.00 Each

Assorted Coca-Cola® products
6.50 Each

Gluten Free Wraps available on request

All added enhancements must be ordered for the number of guests guaranteed

Tuscan Vegetable Sandwich

Balsamic roasted portobello, cipollini onion, roasted artichokes, parmesan herb spread, french baguette
45.00 Per Person

Asian Chicken Salad

Coleslaw, grilled chicken breast, golden raisins, macadamia nuts, vermicelli noodles, fresno peppers, sesame seeds, asian honey dressing
45.00 Per Person

Chef's Salad

Mix of romaine, frisee lettuce, swiss cheese, turkey, ham, pepperoncini, shaved fennel, red wine vinaigrette
45.00 Per Person

Nicoise Salad

Mixed greens, tomatoes, onions, fingerling potatoes, hard-boiled eggs, seared ahi tuna, black olives, green beans, red wine vinaigrette
45.00 Per Person

Asian Wrap

Daikon sprouts, carrots, shredded napa cabbage, shiitake mushrooms, red peppers, broccolini, served with sweet and spicy aioli on the side (no egg emulsified with oil and red peppers)
45.00 Per Person

Curried Quinoa Wrap

Curried quinoa with raisins and dried cranberries, peas, pickled carrots, spinach, cilantro, served with tzatziki on the side
45.00 Per Person

Greek Wrap

Spinach, romaine, red onions, chopped olives, basil, cucumber, garbanzo beans, served with tzatziki sauce on the side
45.00 Per Person

Assorted bottled fruit juices
7.00 Each

Evian® still and Pellegrino® sparkling water
6.50 Each

Gluten Free Wraps available on request

All added enhancements must be ordered for the number of guests guaranteed

Old Bay Shrimp Sandwich

Old bay shrimp, roma tomatoes, bibb lettuce focaccia bread

46.50 Per Person

Beef Tenderloin

Chilled grilled tenderloin, wild mushroom aioli, kaiser roll

46.50 Per Person

Gluten Free Wraps

Gluten free wrap options available upon request (Advance notice required)

48.00 Per Person

Gluten Free Wraps available on request

All added enhancements must be ordered for the number of guests guaranteed

DINNER DINNER BUFFET

All dinner tables include freshly brewed Illy® regular and decaffeinated coffee, assorted Damman Freres® teas and condiments, assorted fresh breads and butter

Pricing based on 120 minutes of service

An additional charge of \$10 per person will be charged for each additional 30 minutes of service

TRADITIONAL

Salad Selections

Garden greens salad, tomatoes, red onions, chopped eggs, bacon, basil vinaigrette, ranch dressing

Dried cranberry, carrot salad

Old Bay® shrimp salad

Pasta primavera salad, roasted vegetables

“Carving Station”

(Uniformed Attendant Required)

Whole roasted top sirloin, red wine demi, horseradish cream, whole grain mustard, sliced mini rolls

Dinner Table

Grilled chicken, zesty lemon caper tomato relish

Pork tenderloin, apple maple raisin jus

Roasted Mahi Mahi, chive, key lime, beurre blanc

Roasted herb fingerling potatoes

Green beans, toasted almonds

Dessert Selection

Strawberry shortcake, peach cobbler, apple crisp, vanilla ice cream with butterscotch sauce and whipped cream

140.00 Per Person

BEACH BUM

Salad Station

Romaine heart spears, shaved parmesan, white anchovies, seasoned croutons, classic caesar dressing, red wine vinaigrette

Watermelon Mojito Salad, fresh mint

Rigatoni, heirloom tomato, roasted cipiollini onion, micro basil

Dinner Table

Oven roasted beer can paprika chicken

Grilled sweet chile glazed jumbo shrimp

Tenderloin beef kebabs, scallion, peppers, onions, teriyaki glaze

“Carving Station”

(Uniformed attendant required)

BBQ smoked rack of ribs carved to order, mango bbq sauce

Corn on the cob

Pigeon peas and rice

Chef's selection of seasonal vegetables

Assorted dinner rolls and butter

Dessert Selections

Key lime pie, toasted coconut cream pie, mango cheesecake, strawberry shortcake shooter

145.00

*Culinarian attendant fee of \$185

Additional fee for guarantees less than 40 ~ \$12 per person

MIAMI RAVE

Salads

Baby arugula, pear tomatoes, shaved red onions, parmesan cheese, papaya seed vinaigrette, coconut ranch

Roasted beets, queso fresco, watercress, oranges

Caribbean conch salad

Key west shrimp and citrus marinated hearts of palm salad

“Carving Station”

(Uniformed attendant required)

Whole roasted sour orange pork pernil carved to order, sweet plantains, Soft rolls and sweet butter

Dinner Table

Arroz con pollo:

Stewed chicken, seasoned yellow rice, saffron, green peas, carrots and cilantro

Beef ropa vieja:

Braised and shredded beef brisket with stewed peppers, tomatoes and onion

Grilled mahi mahi, fruit chutney

“Empanadas”

Traditional latin american empanadas: Beef, chicken and Vegetable
Chimichurri and lemon paprika mayo

“Arepas”

Sweet cornmeal patty, queso blanco

Stewed yucca con mojo

Frijoles negros y arroz blanco

Garden Fresh Vegetables

LOW COUNTRY

Salad Selections

Gala apple celeriac, candied walnuts, macerated cherries, red grapes, apple aioli

Crawfish and orzo:

orzo pasta, celery, tri colored peppers, parsley, oregano, scallion and zatarin aioli

Herb potato salad

Coleslaw, cayenne, roasted caraway

Dinner Table

Southern fried chicken, country gravy

Root beer bbq smoked beef brisket, shaved fried onions

Blackened red snapper, jambalaya rice

Shrimp po'boys, shaved iceberg, tomatoes, creole remoulade, buttered roll

Buttermilk chive mashed potatoes

Sweet corn succotash, black-eyed peas, okra, cherry tomatoes

Dessert Selections

Strawberry tartlet, biscuit peach cobbler, bourbon pecan pie, chocolate

128.00

TUSCAN DINNER

"Antipasto Table"

Prosciutto Crudo, Bresaola, Soprasetta Salami, Pistachio Mortadella, Assorted Olives to include Kalamata, Nicoise, Sundried tomato and Blue Cheese Stuffed Olives, Olive oil and Herb marinated Roasted Artichoke

*Culinarian attendant fee of \$185

Additional fee for guarantees less than 40 ~ \$12 per person

Desserts

Mojito glazed cheesecake, traditional south florida keylime pie, sangria panna cotta, caramel espresso flan, roasted pineapple cake

140.00 Per Person

FLORIDA SEAFOOD DINNER BUFFET

Salad Selection

Mixed baby field greens with cucumbers, vine-ripened tomatoes, jicama, marinated beans, toasted croutons, assorted dressings

Vine-ripened sliced tomatoes and cucumbers salad, sweet onion, key lime vinaigrette dressing

Grilled calamari salad, jubilee tomato, scallions, parsley, olive oil, roasted garlic, citrus and shallots

Seafood Display

(based on four pieces per person)

Gulf shrimp, oysters on the half shell, snow crab claws[^], fresh tomato horseradish, roasted pepper remoulade
(Ice carving optional: \$750 each)

Assorted rolls and breads served with butter

Carving Station

(Uniformed attendant required)

Prime Rib of beef carved to order
Pomegranate emulsion, fresh peppercorn sauce, horseradish, herb silver dollar rolls

Dinner Table

Seared Florida grouper tropical fruit salsa
Key west shrimp and scallops with fennel tomato basil broth, olive oil crostini
Roasted chicken, guava mojo sauce
Roasted shallot, boniato mash
Chef's selection of seasonal vegetables

Desserts

Vine Ripened Beefsteak Tomatoes, Fresh Buffalo Mozzarella, Basil, Balsamic Vinegar,
Extra Virgin Olive Oil

Grilled Vegetables, Peppers, Portobello, Zucchini, asparagus ,
and Eggplant Caviar

Cambozola, fontina Mauri , Provolone, Pecorino Toscana,
Parmigiano-Reggiano

Traditional Caesar Salad:

Crisp Romaine, Focaccia Croutons, Shaved parmesan and
Caesar Dressing

Chives, parsley and Chopped Garbanzo bean salad, Lemon
confit and pepperoncini

Focaccia, Grissini's and Olive ciabatta

"Risotto and Pasta Station"

English Pea Risotto and Penne Pasta, Prepared to Order by
uniformed attendant

Creamless pesto sauce, Tomato Basil sauce, Crushed red
pepper and Shaved parmesan cheese

"Carving Station "

Brasato al Barolo (Braised Sirloin of Beef in Barolo Red Wine
Sauce)

Rosemary Roasted Potato

Spicy Braised Baby Carrots, Cauliflower and
Broccolini, Cremolata style

"Dinner Table"

Oven Roasted Breast of Chicken, Fresh Italian parsley, walnut
sauce

Branzino Livornaise Topped with Sautéed Olives, Tomato,
Onions and Garlic

Gulf Shrimp, Baby Squid and Mussel in a Tomatoes, fennel,
Leeks and Garlic Broth

Italian Sausage, Portobello & Grilled Onion

*Culinarian attendant fee of \$185

Additional fee for guarantees less than 40 ~ \$12 per person

South Florida key lime pie, mango cheesecake, lemon blueberry pie and toasted coconut cream pie
165.00 Per Person

LATINO-CARIBBEAN FUSION

(50 people minimum)

Salad Station

Baby spinach, shaved kale, golden raisins, toasted almonds, red onions, jalapeño ranch

Yucca, cannellini bean, fava bean salad with sliced radishes, roasted corn

Papaya, mango, avocado salad, guava vinaigrette
Cubed watermelon salad, fresh mint

Ceviche Bar

Traditional corvina ceviche, aji amarillo, cilantro, lime juice, red onions

Ahi tuna, mango, avocado, tomatoes

Shrimp, jicama, citrus, cucumber

Plantain planks

Carving Station

(Uniformed attendant required)

Whole roasted suckling pig, carved to order, sliced cuban rolls

[for events under 75 guaranteed guests, a tenderloin will substituted for roasted pig)

Sour orange mojo, mango habanero sauce, pickled red onions

Caribbean Flavors

Island spiced chicken, stewed lentils, tostones

Roasted mahi mahi, curried hearts of palm

Pigeon peas and rice

Potato Gnocchi gorgonzola, Confit lemon cream

"Dessert Table"

Tiramisu, Cassata Siciliana, Cherries panna cotta, Torta caprese, Crostata

168.00

Customized ice carving display

750.00 Each

KOSHER

Kosher Dinner - (Special Order - Requires a minimum of 7 days advance notice)

135.00 Per Person

*Culinarian attendant fee of \$185

Additional fee for guarantees less than 40 ~ \$12 per person

Rhum barbeque black beans

Brazilian Style Meats

(Uniformed attendant required)

Brazilian churrasco-style roasted sausage, leg of lamb

Roasted churrasco steak with basil chimichurri, roasted garlic aioli

Passion fruit mojo, sliced cuban rolls

Paella Station

Saffron rice, stewed chicken, calamari, lobster tail, shrimp, mussels, chorizo, pimento, peas, and sherry wine

Dessert Selections

Dulce de leche cheesecake, roasted pineapple cake, caramel flan, tres leche cake, opera torte, vanilla brulee creme

172.00 Per Person

*Culinarian attendant fee of \$185

Additional fee for guarantees less than 40 ~ \$12 per person

DINNER PLATED DINNERS

All plated dinners include iced water, oven baked rustic bread, sweet butter and chef's selection of seasonal vegetables

POULTRY OPTIONS:

CHICKEN BREAST JAMBALAYA

Jambalaya rice, creole spice onions, peppers, andouille sausage

52.00 Per Person

TAGINE CHICKEN

Olives, lemon, toasted almond currant couscous

54.00 Per Person

ROASTED PORK TENDERLOIN

Calvados gastrique, smashed fingerlings, braised red cabbage, green apple chutney

68.00 Per Person

SEAFOOD OPTIONS:

BLACKENED MAHI FILET

Three tomato relish (smoked, sun-dried, roasted), creole rice, roasted squash medley

72.00 Per Person

PLANTAIN CRUSTED HALIBUT

Roasted corn porridge, asparagus ceviche

74.00 Per Person

SAUTEED SWORDFISH

Mashed boniato, saffron hearts of palm, anise tomato soubise

72.00 Per Person

All added enhancements must be ordered for the number of guests guaranteed

A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 17.25% gratuity for banquet employees.

No other fee or charge is a tip, gratuity, or service charge for any employee. All prices are subject to change without notice.

SEARED SALMON

Sorrel beurre blanc, midnight rice blend (black beluga lentils, black quinoa, black japonica), seasonal vegetables

72.00 Per Person

MEAT OPTIONS:

BRAISED BLACK ANGUS SHORT RIBS

Bleu cheese potato risotto

74.00 Per Person

SMOKED LAMB LOIN

Shiitake crust, rosemary jus, flageolet bean ragout, root vegetable medley

76.00 Per Person

SEARED FILET MIGNON

Roasted garlic mashed potatoes, wild mushroom sauce

78.00 Per Person

ROASTED BONE-IN FILET MIGNON

Bordelaise sauce, shallot confit, au gratin potatoes, seasonal vegetables

87.00 Per Person

DUET ENTREE OPTIONS:

MUSTARD SHALLOT CRUSTED VEAL LOIN AND MAPLE CHILI GLAZED SALMON

Wild berry demi, yukon gold smashed potatoes, seasonal vegetables

90.00 Per Person

All added enhancements must be ordered for the number of guests guaranteed

A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 17.25% gratuity for banquet employees.

No other fee or charge is a tip, gratuity, or service charge for any employee. All prices are subject to change without notice.

ANCHO CHILI BBQ SHORT RIB AND JUMBO SHRIMP

Salsa verde, soft herb polenta, baby carrot, turnip, beet
95.00 Per Person

FILET AND JUMBO PRAWNS

Pan-seared filet mignon, bordo demi, garlic herb jumbo
prawns, charred pineapple relish, olive oil roasted potatoes,
seasonal vegetables
98.00 Per Person

BUTTER POACHED 6OZ. LOBSTER TAIL ON THE SHELL AND SEARED FILET MIGNON

Confit shallots, bordeaux demi
Au gratin potatoes, chardonnay carrots, sautéed haricot vert
& golden baby beet
112.00 Per Person

KOSHER DINNER

Kosher Dinner - (Special Order - Requires a minimum of 10
days advance notice)
135.00 Per Person

ENHANCEMENTS

COLD APPETIZERS

Poached shrimp, charred watermelon, feta cheese, mache
18.00 Per Person

Smoked lemon grass chicken, baby bok choy, roasted shiitake
mushrooms
15.00 Per Person

Red and yellow vine-ripened tomatoes, basil, bocconcini,
mozzarella
15.00 Per Person

All added enhancements must be ordered for the number of guests guaranteed

A 24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 17.25% gratuity for banquet employees.
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HOT APPETIZERS

Seared peppered jumbo scallop, soft parmesan polenta, veal jus

18.00 Per Person

Open faced lobster ravioli, shaved fennel, shiitake, tri peppers, turmeric, coconut, coriander sauce

18.00 Per Person

Sautéed bay scallops, vol-au-vent, wild mushrooms, fresh tarragon cream

18.00 Per Person

Seared miso salmon, wakami seaweed salad

18.00 Per Person

Vegetable pasta roulade, smoked tomato coulis

16.00 Per Person

Shredded beef (ropa vieja), cheese arepa

15.00 Per Person

GREENS

Baby Spinach Salad, Arugula, Frisee, Candied Almonds, Feta Cheese, Grapes, White Balsamic Vinaigrette”

16.00 Per Person

Heirloom tomato salad, herbed goat cheese croutons, watercress, basil oil, roasted tomato dressing

16.00 Per Person

Garden greens bouquet, hearts of palm, pear tomatoes, citrus vinaigrette

16.00 Per Person

Romaine wedge, artichokes, sun-dried tomatoes, olives, parmesan cheese, pine nuts, caesar dressing

16.00 Per Person

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Baby iceberg cup, sliced yellow and red tomatoes, crispy bacon,
bleu cheese, cucumber ranch

14.00 Per Person

Bibb lettuce, pickled onions, roasted golden raisins, feta
cheese, champagne vinaigrette

15.00 Per Person

Mixed garden greens, wonton crisp, daikon, carrot threads,
pickled ginger vinaigrette

15.00 Per Person

Caribbean caesar, chopped romaine hearts, toasted banana
bread croutons, roasted yellow peppers, mango caesar
dressing

15.00 Per Person

DESSERTS

Almond tuile, berries, Grand Marnier® cream

14.00 Per Person

Chocolate bananas foster tart, dulce de leche sauce

14.00 Per Person

Chocolate banana cheesecake, caramel sauce

14.00 Per Person

Mango cheesecake, roasted macadamia nuts

14.00 Per Person

White chocolate charlotte with roasted pineapple

13.00 Per Person

Passion fruit crème brulee

13.00 Per Person

Lavender crème brulee, lemon madeline, candied strawberry

13.00 Per Person

Mojito glazed key lime cheesecake

13.00 Per Person

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Sweet chocolate duo

White chocolate cheese cake and roasted banana genoa cake
with salted caramel

15.00 Per Person

Dark chocolate pate and mixed red berries cremeux

15.00 Per Person

Dessert Trio

Baked blueberry meringue tart, lemon strawberry verrine and
orange sponge cake

16.00 Per Person

Tiramisu shooter, lemon panna cotta and cassatta cheesecake

17.00 Per Person

Chocolate mousse pyramid, white chocolate coconut bavarian
and chocolate glazed mango cheesecake

16.00 Per Person

BEVERAGES

All added enhancements must be ordered for the number of guests guaranteed

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RECEPTIONS HORS D'OEUVRES

All prices are per piece
Minimum of 50 pieces each
Standard of service is "Butler Passed".

COLD CANAPÉS

Maine lobster medallion, grilled pineapple
9.00 Each

Hawaiian lobster salad in cucumber cup
9.00 Each

Chilled jumbo shrimp, horseradish, citrus cocktail sauce
9.00 Each

Seared scallop, garlic aioli
9.00 Each

Tuna tartare, asian spoon
9.00 Each

Seared beef carpaccio, bleu cheese, asparagus tips
9.00 Each

Tuna sashimi, rice cake
9.00 Each

Butterfly shrimp, mango salsa, toasted french bread
8.50 Each

HOT CANAPÉS

Baby lamb chop, mint demi
9.00 Each

Maryland jumbo lump crab cake
9.00 Each

Lobster, truffle, mac and cheese bites
9.00 Each

Monte christo, ham, turkey, swiss, maple syrup
9.00 Each

Beef wellington
9.00 Each

Shoestring potato wrapped shrimp
9.00 Each

Coconut shrimp
9.00 Each

Jerk chicken, sweet potato sandwich
9.00 Each

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Marinated cherry tomatoes, mozzarella, prosciutto
bruschetta
8.50 Each

Spring mix greens, smoked salmon on baguette
8.50 Each

Crumbled bleu cheese, rosemary, potato and courgette
pancake
8.50 Each

Peppadew stuffed with boursin, micro celery
8.50 Each

Brie, caramelized pear, almonds
8.50 Each

Jerk chicken, papaya
8.50 Each

Apple, Grand Marnier®, goat cheese tart
8.50 Each

Exotic mushroom, black truffle on crostini
8.50 Each

Endive, boursin cheese, spiced pecan
8.50 Each

Dried apricot, rum cheese, macadamia nut
8.50 Each

Wild mushroom, artisan cheese tart
9.00 Each

Vegetable spring roll
8.50 Each

Buffalo chicken spring roll
8.50 Each

Korean beef bbq quesadilla
8.50 Each

Chicken marrakesh lollipop, peppadew, onion
8.50 Each

Cuban spring roll
8.50 Each

Cilantro chicken taquito
8.50 Each

Pork pot sticker
8.50 Each

Roasted garden vegetable puffs
8.50 Each

Franks a la gary, yellow mustard
8.50 Each

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RECEPTIONS STATIONS

DISPLAY STATIONS

SUSHI AND SASHIMI

(based on four pieces per person)

California rolls, salmon rolls, vegetable rolls, spicy tuna rolls, assorted nigiri and sashimi

Soy sauce, pickled ginger, wasabi

34.00 Per Person

RAW BAR

(Based on four pieces person)

Key West shrimp, fresh oysters on the half shell, snow crab claws

Accompaniments: Lemon butter, mignonette, cocktail sauce, remoulade sauce, lemons & tabasco

38.00 Per Person

Rawbar Enhancement:

Split coldwater lobster tails

(Pricing applies for full guarantee when added to existing rawbar station only)

10.00 Per Person

STONE CRABS

Market price, available seasonally

DIM SUM STATION

(Action Dim Sum Station requires Chef Attendant @\$250 each)

Select five from the list below:

Peking duck bread (lotus bun), chaozhou fen guo (pork & shrimp dumpling), crab rangoon

Pot stickers selections:

Chicken lemongrass, bbq pork, mixed mushroom, shrimp

ACTION STATIONS

All Action Stations require a minimum of 25 guest servings
Chef Attendant Required

BEEF BRISKET

Peppered bordelaise, sliced carving rolls

29.00 Per Person

SPICY SEARED AHI TUNA LOIN

Lemon grass, ginger, onions, asian slaw, soy glaze, wasabi

26.00 Per Person

SALMON EN CROUTE

Arugula lemon sauce

24.00 Per Person

PRIME RIB

Salt & pepper crusted, horseradish cream, jus reduction, sliced mini french rolls

34.00 Per Person

TENDERLOIN OF BEEF

Madeira sauce,

Pommes Souffle

Soft Potato Rolls

39.00 Per Person

ROASTED LEG OF LAMB

12 hour slow roasted Florida grass fed leg of lamb

sage sweet garlic sauce, olive rolls

29.00 Per Person

PORK LOIN

Mojo marinated, roasted pineapple salsa, mini cuban rolls

mango mojo, sliced mini cuban rolls

26.00 Per Person

CLOVERT AIR DRIED DUCK

Beijing style, pancake, condiments

Culinarian attendant fee of \$185

^Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illnesses

Spring roll selections:

Duck breast, mushroom, black bean, vegetable, mango
spring rolls– (dessert item)

Suimei selections:

Chicken, lobster, shrimp, edamame

Wontons selections:

Pork, shrimp, vegetable hot chili oil, scallion sauce, siracha,
soy sauce

35.00 Per Person

SLIDER STATION

Optional Hotel attendant to assemble and serve:

Mini kobe beef sliders

Mini maryland crab cake sliders

Mini blackened chicken sliders

Accompaniments:

Sliced tomatoes, lettuce, sliced pickles, tobacco fried onions,
mayonnaise, mustard, ketchup, sweet relish, soft buns

29.00

TACO BAR

Crispy corn taco shells and Soft flour tortillas

Choose Three Selections:

Lemon pepper mahi mahi

Boracha drunken chicken

Pork carnitas

Carna asada

Spicy hrimp

Accompaniments:

Shredded cabbage, salsa verde, pico de gallo, guacamole,
sour cream, diced tomatoes, shredded cheeses

29.00 Per Person

ANTIPASTO

Prosciutto, brasiola, salami, pistachio mortadella, coppa,
caponata

28.00 Per Person

WHOLE TURKEY

Roasted whole turkey carved to order, mushroom sauce,
cranberry ginger, lime, relish

24.00 Per Person

WHOLE BAKED SNAPPER OR GROUPER

Lemon grass, ginger, onions, soy, oranges, guava tartar sauce

26.00 Per Person

PASTA STATION

(Choose two)

Rigatoni, asparagus, crispy pancetta, roasted chicken, peas,
roasted garlic cream sauce

Gemelli, roasted tomatoes, tri peppers, goat cheese,
mushrooms, pine nuts, fresh basil, evoo

Farfalle, vongole clams, gulf shrimp, garbanzo beans, diced
tomatoes, italian parsley, white wine saffron au jus

Breadsticks, herb focaccia

26.00 Per Person

THREE POTATO BAR

Baked idaho potatoes, crème fraiche, bacon bits, chives, aged
cheddar

Yukon gold mashed potatoes, olive oil, crumbled roquefort,
fresh butter, roasted garlic paste, pesto, texas chili

Roasted belgium style red bliss potatoes, garlic chips, herbs,
spice rack

22.00 Per Person

LATIN SPECIALTIES

Traditional cuban sandwich:

(Attendant required)

Sliced ham, roasted pork, swiss cheese, pickles, mustard, cuban
bread

(Hot sandwich press machine optional at \$350 each)

Culinarian attendant fee of \$185

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Grilled assorted vegetables, grilled baby marinated artichokes, assorted olives, tomato tapenade, marinated bocconcini mozzarella in basil olive oil, gigante bean salad

Roasted onion focaccia, grissini
27.00 Per Person

INTERNATIONAL CHEESE

Aged parmesan cheese, creamy gorgonzola, california creamy goat cheese, manchego, oregon bleu, camembert, feta in olive oil

Honey comb, roasted caramelized walnut, local dried fruit

Salted baguette, crackers, flatbread, berry jam
24.00 Per Person

PAELLA VALENCIANA

Saffron rice, chorizo, cold water lobster tails, gulf shrimp, clams, mussels, chicken thighs, calamari, garlic, pimentos, peas, sherry
29.00 Per Person

ARROZ CON POLLO

Saffron rice, chicken, green peas, carrots, roasted red peppers
24.00 Per Person

MEDITERRANEAN

Hummus, baba ghanoush, tabouleh, stuffed grape leaves, assorted olives, feta, turkish tomato salsa

Pita, flat bread, olive baguette
25.00 Per Person

CRUDITE DISPLAY

Celery, baby carrots, yellow squash, asparagus, cucumbers, cherry tomatoes

Ranch dressing, poblano dip, sun-dried tomato hummus
14.50 Per Person

Empanadas:
(Choose Two (2) of the following:)
Beef, chicken, shrimp, pork & plantain, vegetable
Chimichurri, Lemon aioli

Ham croquette, Chorizo, Arepas
32.00 Per Person

CARVED VEGETABLE STATION

Grilled Balsamic Roasted Vegetables to Include Zucchini, Yellow Squash, Eggplant, Carrots, Yellow and Red Peppers, Tofu, Charred Vine-Ripened Tomatoes
20.00 Per Person

ENHANCEMENTS

Steamed edamame
8.00 Per Person

Chilled hiyashi wakame salad
4.00 Per Person

South Florida stone crab (upon seasonality)

Alaskan king crab legs

Raw middle neck clams^ (based on 3 per person)
16.00 Per Person

Poached Maine lobster

Citrus baked New Zealand green mussels (based on 3 per person)
18.00 Per Person

Baked clams oreganata (based on 3 per person)
18.00 Per Person

Quinoa salad, grilled tomato, onions olives, parsley
6.00 Per Person

Culinarian attendant fee of \$185

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DESSERT STATIONS

ASIAN

Selection of green tea flavored chocolate cake, ginger cookies, lemon grass panna cotta with mango chutney, pineapple clafoutis with pandan chantilly, caramelized banana cheesecake

24.00 Per Person

FRENCH

Selection of assorted miniature pastries to include vanilla and chocolate profiteroles, chocolate raspberry quiches, madeleines, lemon tarts, opera tortes, apricot tartlet

24.00 Per Person

LATIN

Selection of caramel flan, dulce de leche cheesecake, tres leches cake, opera torte, chocolate torte with vanilla sauce and mango mojito pie

24.00 Per Person

ITALIAN

Selection of cannoli, tiramisu, amaretto cheesecake, biscotti, ricotta lemon panna cotta and espresso flourless verrine

25.00 Per Person

DIPLOMAT

Selection of pastries, cakes and miniature viennese pastries

24.00 Per Person

CREPE

Attendant required

Freshly prepared french crepes dipped in Grand Marnier® simple syrup, topped with fresh berries, chocolate sauce, raspberry sauce, whipped cream, toasted nuts and shaved chocolate

18.00 Per Person

Bleu cheese grits, sun-dried tomatoes, micro greens

6.00 Per Person

Boursin mashed potato, micro greens

6.00 Per Person

Caribbean stir fried rice, pigeon peas, chorizo cilantro

6.00 Per Person

Parmesan cheese polenta, fresh herbs, crispy sweet potato

6.00 Per Person

Mofongo: fried plantain, mashed w/garlic, olive oil cilantro, bacon

6.00 Per Person

Chocolate dipped tuxedo strawberries

7.00 Each

Cake pops

5.00 Each

Selection of chocolate candy truffles

5.00 Each

Culinarian attendant fee of \$185

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BANANAS FOSTER

Attendant required

Fresh prepared caramelized bananas glazed with brown sugar, butter and rum, whipped cream, served with french vanilla ice cream

20.00 Per Person

CONFECTION BOUTIQUE

Displays of homemade tropical flavored marshmallow, pate de fruit, chocolate truffles and praline

18.00 Per Person

ICE CREAM SOCIAL (SUNDAE BAR)

Attendant required

Chocolate, strawberry and vanilla ice cream
assorted toppings to include cherries, oreos®, m&ms®,
gummy bears, assorted chopped nuts, mini marshmallows,
whipped cream, strawberry,
chocolate and caramel sauce

24.00 Per Person

MINIATURE CREATIONS

(Minimum of 50)

Key lime bars, cake lollipops, assorted chocolate truffles,
snicker® tarts, chocolate covered strawberries

24.00 Per Person

Culinarian attendant fee of \$185

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BARS & BEVERAGES HOST BARS

Labor fee based on minimum four hours, one bartender required for every 100 guests
Bartender Fee of \$185 (\$50 for each additional hour).

All drinks will served with appropriate garnish.

Consumption Bars require a Minimum of 25ppl for service. Bar service under 25ppl will be based on a package/per person price.

PREMIUM BAR - PER PERSON

Reyka Vodka, Bombay Sapphire, Bacardi 8, Crown Royal,
Johnny Walker Black, Herradura Silver Tequila, Buffalo Trace
Bourbon

Wine –Silver Palm Cabernet Sauvignon and Chardonnay

Sparkling Wine - Chandon Brut Classic, CA

Imported and Domestic Beer, Local Microbrew - Key West
Sunrise Ale

Soft Drinks, Fruit Juices, Still and Sparkling Water

One Hour

44.00 Per Person

Two Hours

54.00 Per Person

Three Hours

64.00 Per Person

Four Hours

72.00 Per Person

DELUXE BAR - PER PERSON

Russian Standard Vodka, Tanqueray, Bacardi Gold, Dewar's,
Milagro Silver Tequila,
Jack Daniel's, Seagram's V.O.

Wine –Greystone Cabernet Sauvignon and Chardonnay

PREMIUM BAR - ON CONSUMPTION

Reyka Vodka, Bombay Sapphire, Bacardi 8, Crown Royal, Johnny
Walker Black, Herradura Silver Tequila, Buffalo Trace Bourbon
17.50 Per Drink

Wine –Silver Palm Cabernet Sauvignon and Chardonnay
16.50 Per Glass

Sparkling Wine – Chandon Brut Classic, CA
16.50 Per Glass

Imported Beer – Amstel Light, Corona Extra, Corona Light,
Heineken
10.00 Per Bottle

Local Microbrew - Key West Sunrise Ale
10.00 Per Bottle

Domestic Beer – Bud Light, Miller Light
9.00 Per Bottle

Non-Alcoholic Beer – O'Doul's
8.00 Per Bottle

Soft Drinks, Fruit Juice, Still and Sparkling Water
6.50 Each

DELUXE BAR - ON CONSUMPTION

Russian Standard Vodka, Tanqueray, Bacardi Gold, Dewar's,
Milagro Silver Tequila, Jack Daniel's, Seagram's V.O.
15.50 Per Drink

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GUARANTEE POLICY:

Sparkling Wine- La Marca Prosecco

Imported and Domestic Beer, Local Microbrew - Key West
Sunrise Ale
Soft Drinks, Fruit Juices, Still and Sparkling Water

One Hour
40.00 Per Person

Two Hours
50.00 Per Person

Three Hours
58.00 Per Person

Four Hours
64.00 Per Person

SUPERIOR BAR - PER PERSON

Pinnacle Vodka, New Amsterdam, Myers Platinum Rum, Jim
Beam, Cutty Sark, Sauza Blue Tequila, Seagram 7

Wine - Canyon Road Cabernet Sauvignon and Chardonnay

Sparkling Wine- Wycliff Brut, CA

Imported and Domestic Beer, Local Microbrew - Key West
Sunrise Ale
Soft Drinks, Fruit Juices, Still and Sparkling Water

One Hour
36.00 Per Person

Two Hours
46.00 Per Person

Three Hours
50.00 Per Person

Four Hours
58.00 Per Person

Wine –Greystone Cabernet Sauvignon and Chardonnay
14.50 Per Glass

Sparkling Wine – La Marca Prosecco
14.50 Per Glass

Imported Beer – Amstel Light, Corona Extra, Corona Light,
Heineken
10.00 Per Bottle

Local Microbrew - Key West Sunrise Ale
10.00 Per Bottle

Domestic Beer – Bud Light, Miller Light
9.00 Per Bottle

Non-Alcoholic Beer – O'Doul's
8.00 Per Bottle

Soft Drinks, Fruit Juice, Still and Sparkling Water
6.50 Each

SUPERIOR BAR - ON CONSUMPTION

Pinnacle Vodka, New Amsterdam, Myers Platinum Rum, Jim
Beam, Cutty Sark, Sauza Blue Tequila, Seagram 7
13.50 Per Drink

Canyon Road Cabernet Sauvignon and Chardonnay
12.50 Per Glass

Sparkling Wine - Wycliff Brut, CA
12.00 Per Glass

Non-Alcoholic Beer – O'Doul's
8.00 Per Bottle

Imported Beer – Amstel Light, Corona Extra, Corona Light,
Heineken
10.00 Per Bottle

Domestic Beer – Bud Light, Miller Light
9.00 Per Bottle

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GUARANTEE POLICY:

WINE AND BEER - PER PERSON

Wine –Greystone Cabernet Sauvignon and Chardonnay

Sparkling Wine- La Marca Prosecco

Imported and Domestic Beer, Local Microbrew - Key West
Sunrise Ale

Soft Drinks, Fruit Juices, Still and Sparkling Water

One Hour

30.00 Per Person

Two Hours

36.00 Per Person

Three Hours

44.00 Per Person

Four Hours

48.00 Per Person

Soft Drinks, Fruit Juice, Still and Sparkling Water

6.50 Per Drink

WINE AND BEER - ON CONSUMPTION

Wine - Greystone, Cabernet Sauvignon and Chardonnay

14.50 Per Glass

Sparkling Wine - Prosecco, Lamarca

14.50 Per Glass

Domestic Beer – Bud Light, Miller Light

9.00 Per Bottle

Imported Beer – Amstel Light, Corona Extra, Corona Light,
heineken

10.00 Per Bottle

Non-Alcoholic Beer – O'Doul's

8.00 Per Bottle

Soft Drinks, Fruit Juice, Still and Sparkling Water

6.50 Per Drink

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GUARANTEE POLICY:

BARS & BEVERAGES SPECIALTY HOST BARS

Labor fee based on minimum four hours, one bartender required for every 100 guests
Bartender Fee of \$185 (\$50 for each additional hour)

Prices are per drink; based on consumption
All drinks come with appropriate garnish

LOCAL MICROBREWS

Holy Mackerel Special Golden Ale
Key West Sunrise Ale
Monk in the Trunk
10.00 Each

MARTINI BAR

Assorted Regular and Flavored Martinis with Traditional
Garnishes
16.00 Per Drink

SAKITINI BAR

Assorted Regular and Flavored Sakes and Martinis with
Traditional Garnishes
16.00 Per Drink

MARGARITA BAR

Traditional Lime, Strawberry, Mango and Mixed Berry
Margaritas with Traditional Garnishes
16.00 Per Drink

FOUNTAIN OF YOUTH

VeeV Acai, Pom Wonderful Juice, Simple Syrup, Fresh Lemon,
Blueberries
16.00 Per Drink

SPA COOLER

VeeV, Fresh Lime, Mint, Cucumber, Simple Syrup
16.00 Per Drink

CORDIALS

Chambord, Sambuca, Grand Marnier, Frangelico, Tia Maria,
Godiva, Patron XO Café, Baileys, Disaronno, Amaretto, Remy
Martin V.S.O.P.,
Hennessy V.S.O.P., Courvoisier V.S.O.P.
20.00 Per Drink

MOJITO BAR

Traditional, Blueberry, Passion Fruit and Acai Mojitos with
Traditional Garnishes
16.00 Per Drink

SUPERFRUIT MARGARITA

VeeV, Blanco Tequila, Fresh Lime, Simple Syrup
15.00 Per Drink

SCOTCH BAR

Dewar's Chivas Regal, Johnny Walker Black with Traditional
Garnishes
20.00 Per Drink

CAIPIRINHA BAR

Cachaça with Fresh Fruits and Berries
16.00 Per Drink

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Custom Ice Martini Luge with designed logo

Price starting at

950.00 Each

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BARS & BEVERAGES CASH BARS

Cash bar prices are per drink

All drinks come with appropriate garnish

Labor fee based on minimum four hours, one bartender required for every 100 guests

One (1) cashier is required for every 150 guests

Bartender Fee of \$185 (\$50 for each additional hour)

Cashier fee of \$185

PREMIUM BAR

Reyka Vodka, Bombay Sapphire, Bacardi 8, Crown Royal,
Johnny Walker Black Herradura Silver Tequila, Buffalo Trace
Bourbon

18.00 Per Drink

Premium Wine –Silver Palm Cabernet Sauvignon and
Chardonnay

16.00 Per Drink

Sparkling Wine - Chandon Brut Classic, CA

15.00 Per Drink

Imported Beer – Amstel Light, Corona Extra, Corona Light,
Heineken

11.00 Each

Domestic Beer – Bud Light, Miller Light

10.00 Each

Non-Alcoholic Beer – O'Doul's

10.00 Each

Soft Drinks

6.00 Each

Fruit Juice

6.00 Each

DELUXE BAR

Russian Standard Vodka, Tanqueray, Bacardi Gold, Dewar's,
Milagro Silver Tequila, Jack Daniel's, Seagram's V.O.

16.00 Per Drink

Deluxe Wine –Greystone Cabernet Sauvignon and Chardonnay

15.00 Per Drink

Sparkling Wine – Prosecco, Lamarca

14.00 Per Drink

Imported Beer – Amstel Light, Corona Extra, Corona Light,
Heineken

11.00 Each

Domestic Beer – Bud Light, Miller Light

10.00 Each

Non-Alcoholic Beer – O'Doul's

10.00 Each

Soft Drinks

6.00 Each

Fruit Juice

6.00 Each

Still and Pellegrino® Sparkling Water

6.00 Each

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Still and Pellegrino® Sparkling Water
6.00 Each

ENHANCEMENTS

Martini Bar
Assorted Regular and Flavored Martinis with Traditional
Garnishes
17.00 Per Drink

Mojito Bar
Assorted Regular and Flavored Mojitos with Traditional
Garnishes
17.00 Per Drink

Sakitini Bar
Assorted Regular and Flavored Sakes and Martinis with
Traditional
Garnishes
17.00 Per Drink

Scotch Bar
Assorted Scotches with Traditional Garnishes
17.00 Per Drink

Caipirinha Bar
Cachaça with Fresh Fruits and Berries
17.00 Per Drink

Margarita Bar
Assorted Regular and Flavored Margaritas with Traditional
Garnishes
17.00 Per Drink

Cordials
Chambord, Sambuca, Grand Marnier, Frangelico, Tia Maria,
Godiva,
Patron XO Café, Baileys, Disaronno, Amaretto, Remy Martin
V.S.O.P.,
Hennessy V.S.O.P., Courvoisier V.S.O.P.
18.00 Per Drink

24% service charge of the total food and beverage revenue (plus all applicable taxes) will be added. This includes a 17.25% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee. All prices are subject to change without notice

Champagne
15.00 Per Drink

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BARS & BEVERAGES WINE SELECTIONS

CHAMPAGNE AND SPARKLING WINE

Schramsberg, Blanc de Blanc, Napa Valley
135.00 Per Bottle

Veuve Clicquot, Yellow Lable, Reims
145.00 Per Bottle

Iron Horse, "Wedding Cuvee", Green Valley Sonoma
135.00 Per Bottle

Nicolas Feuillatte, Brut, "Blue Label", Champagne, France,
N.V.
125.00 Per Bottle

Mumm NAPA, Brut Prestige
80.00 Per Bottle

Mumm Napa, Brut Rose
78.00 Per Bottle

Prosecco, Lamarca, Italy
58.00 Per Bottle

Wycliff Brut, California
48.00 Per Bottle

AMERICAN RED WINES

Jordan, Cabernet Sauvignon, Alexander Valley, Califo
125.00

Girard, "Artistry" Meritage, Red Blend, Napa Valley, California
120.00 Per Bottle

Silverado, Cabernet Sauvignon, Napa Valley, California
115.00 Per Bottle

Silverado, Merlot, Napa Valley, California
98.00 Per Bottle

William Hill Cabernet Sauvignon, Napa Valley
95.00 Per Bottle

Hess Collection 19 Block, Cabernet Sauvignon, Mt. Veeder,
Napa
95.00 Per Bottle

Conn Creek, Cabernet Sauvignon, Napa Valley, California
88.00 Per Bottle

Silver Palm, Cabernet Sauvignon, North Coast, CA
76.00 Per Bottle

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AMERICAN WHITE WINES

Silverado, Chardonnay, Napa Valley, California
68.00 Per Bottle

William Hill, Chardonnay, Napa Valley
65.00 Per Bottle

Ferrari Carano, Chardonnay, Sonoma, California
68.00 Per Bottle

Sonoma Cutrer, Chardonnay, Sonoma Coast, California
72.00 Per Bottle

Groth, Sauvignon Blanc, Napa Valley, California
60.00 Per Bottle

Stag's Leap Wine Cellars Chardonnay, Karia, Napa Valley
69.00 Per Bottle

Silver Palm, Chardonnay, North Coast, CA
72.00 Per Bottle

Merryvale "Starmont", Chardonnay, Napa
58.00 Per Bottle

Frei Brothers, Chardonnay, Russian River, California
63.00 Per Bottle

Murrieta's Well, "The Whip", White Blend, California
54.00 Per Bottle

Simi, Sauvignon Blanc, Sonoma County, California
60.00 Per Bottle

Chateau Ste. Jean, Chardonnay, Sonoma, California
57.00 Per Bottle

Hess, Chardonnay, Monterey, California
56.00 Per Bottle

Magnolia Grove, Chardonnay
72.00 Per Bottle

Louis M. Martini, Cabernet Sauvignon, California
72.00 Per Bottle

St. Francis, Cabernet Sauvignon, Sonoma
68.00 Per Bottle

Hess Select, Cabernet Sauvignon, North Coast, California
65.00 Per Bottle

Estancia, Cabernet Sauvignon, Paso Robles, California
55.00 Per Bottle

Ferrari Carano, Pinot Noir, Russian River Valley, California
68.00 Per Bottle

Rodney Strong, Pinot Noir, Russian River, California
64.00 Per Bottle

Erath, Pinot Noir, Oregon
62.00 Per Bottle

MacMurray Ranch, Pinot Noir, Russian River, California
62.00 Per Bottle

Mark West, Pinot Noir, California
54.00 Per Bottle

Bogle, Pinot Noir, California
49.00 Per Bottle

Rutherford Ranch, Merlot, Napa Valley, California
65.00 Per Bottle

Chateau Ste. Michelle, "Indian Wells", Merlot, Washington
56.00 Per Bottle

RED WINES OF THE WORLD

Catena "Siesta", Malbec, Mendoza, Argentina
88.00 Per Bottle

Marques de Caceres Crianza, Tempranillo Rioja, Spain
56.00 Per Bottle

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Anew, Riesling, Chateau Ste. Michelle, Washington
49.00 Per Bottle

WHITE WINES OF THE WORLD

Kim Crawford, Sauvignon Blanc, New Zealand
59.00 Per Bottle

White Haven, Sauvignon Blanc, New Zealand
56.00 Per Bottle

Maso Canali, Pinot Grigio, Trentino, Italy
58.00 Per Bottle

Epica, Chardonnay, San Pedro, Chile
48.00 Per Bottle

Catena, Malbec, Argentina
58.00 Per Bottle

Chateau Fonfroid, Bordeaux, France
62.00 Per Bottle

Peter Lehman, Shiraz, Australia
54.00 Per Bottle

Tiziano, Chianti Reserva, Italy
56.00 Per Bottle

Epica, Cabernet Sauvignon, San Pedro, Chile
48.00 Per Bottle

Ruta 22, Malbec, Argentina
54.00 Per Bottle

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BARS & BEVERAGES HOSPITALITY BARS

Bottled pricing is applicable to Hospitality Suites only.

Setup includes glassware, ice, napkins, appropriate garnishes and eight (8) 10 ounce bottles of mixers to include tonic water, soda, water, cranberry and orange juice.

SCOTCH

Dewars White Label
165.00 Per Bottle

Chivas Regal
185.00 Per Bottle

Johnnie Walker Black
190.00 Per Bottle

COGNAC

Courvoisier VSOP
195.00 Per Bottle

Remy Martin VSOP
195.00 Per Bottle

BOURBON/ WHISKEY

Jim Beam
165.00 Per Bottle

Jack Daniel's
175.00 Per Bottle

Crown Royal
185.00 Per Bottle

GIN

Beefeater
145.00 Per Bottle

Tanqueray
170.00 Per Bottle

VODKA

Absolut
175.00 Per Bottle

Ketel One
185.00 Per Bottle

Grey Goose
195.00 Per Bottle

TEQUILA

Herradura Silver
175.00 Per Bottle

Patron Silver
225.00 Per Bottle

RUM

Bacardi Light
155.00 Per Bottle

10 Cane
195.00 Per Bottle

Captain Morgan
185.00 Per Bottle

CORDIALS

Kahlua
165.00 Per Bottle

Bailey's Irish Cream
165.00 Per Bottle

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Bombay Sapphire
175.00 Per Bottle

Disarrono Amaretto
165.00 Per Bottle

Grand Marnier
175.00 Per Bottle

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