



MIAMI BEACH

R E S O R T & S P A

2008 BANQUET & CATERING MENUS

INTRODUCTION ...

GENERAL INFORMATION

The Miami Beach Resort and Spa is proud to offer its elegant Function Rooms along with its professional service and staff to assist with the arrangements for your forthcoming catered affair. Please do not hesitate to ask for assistance at any time. All reservations and agreements are made upon and are subject to, the rules and regulations of the resort, and the following conditions:

MENU SELECTIONS

The enclosed menus are a sampling of the items that we offer. In order to insure the availability of all chosen items, your menu selections should be submitted to the Catering/Convention Services Office no less than four (4) weeks prior to the function date. A surcharge of \$1.00 per person will apply to menus submitted less than two (2) weeks in advance. Final guarantees for all menus are due 72 business hours prior to function. **THIS GUARANTEE IS NOT SUBJECT TO REDUCTION.** Addition of a meal function within 24 hours is an additional \$5.00 per person.

FUNCTION SPACE

Our Function Rooms are assigned based on the number of guests that are expected to attend the function. A significant decrease in the final number of guests to attend a function may result in moving the function to alternate space better suited to the size of the function. Charges for function space will be based on the number of Guest Rooms utilized or the size of the party; charges may be waived. Wedding Ceremony Rooms are available. Charges are based on the number of guests in attendance. Our Pool area is available for outdoor parties and alternate space is always blocked inside the resort. In the event of a thirty percent (30%) or greater forecast of inclement weather, the resort requests a decision no less than four (4) hours prior to the start of the party to utilize the alternate space. All outside functions must end by 10:00 PM. All functions taking place in the Starlight Ballroom must end by 12:30 AM.



All prices are subject to a 21% Service Charge and all applicable State and Local Taxes

SERVICE AND LABOR CHARGES

A Service Charge of \$100.00 will apply to all meal functions of 25 guests or less. An Early Morning or Late Night Service Charge of \$2.00 per person will be applied on Meal Functions scheduled before 6:00 AM or after 11:00 PM. Additional labor charges are at a rate of \$25.00 per hour for service beyond the planned time parameters outlined for your event.

GUARANTEES

Please notify the Catering Office by 12 Noon three (3) working days preceding your function with the guaranteed number of guests for your function. THIS GUARANTEE IS NOT SUBJECT TO REDUCTION. The resort will prepare and set-up for 5% over this number. Guarantees for functions on Sunday and Monday must be received by 12 Noon the preceding Thursday. Guarantees for functions held on Tuesday must be received by 12 Noon the preceding Friday. Should your guarantee not be received within the specified time, the approximate number initially submitted by you will then become the guarantee. Your guarantee is the minimum charge, or if there are meals served above the guarantee, this number will be charged.

FOOD & BEVERAGE

No food and beverage of any kind will be permitted to be brought into the resort by the patron or any of the patron's guests or invitees. If alcoholic beverages are to be served on the resort premises (or elsewhere under the resort's alcoholic beverage license) the resort will require that beverages be dispensed only by the resort servers and bartenders. The resort's alcoholic beverage license requires the resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the resort's judgment, appears intoxicated.

PROPERTY PROTECTION

Nothing may be nailed, tacked, taped or otherwise attached to the walls, doors, pillars, furniture, or any other part of the Resort. The Exhibitor or Function Planner will be held liable for any damage incurred by himself, his agents, or guests.

SIGNS & BANNERS

The resort reserves the right to approve all signage. All signs must be professionally printed. No signs are allowed on the guest room levels nor in the elevators and of the hotel or building exterior. Printed signs outside function rooms on the Lobby and Lower Lobby Levels should be free standing or on an easel.

FLOWERS, MUSIC, PARTY DECORATIONS & SERVICE

The ambiance of your function can be enhanced with the special touch of flowers and music. We have a wide range of recommendations for various services. Please ask for assistance. Should you elect to make these arrangements yourself, please supply us with a list of vendors so that we may assist them in servicing your needs as well as with load-in and load-out time for the loading dock. All outside vendors are required to supply the resort with a certificate of insurance.



LINENS

The resort provides linens to complement your function. We would be more than happy to assist you in renting floor length cloths or specialty colored linens, should you desire.

METHODS AND CONDITIONS OF PAYMENT

An initial deposit is required of all social functions, the amount will be determined based on the number of approximate guests. All deposits are non-refundable. A pre-arranged deposit will be included with your signed contract. An additional deposit which will bring the total deposit to 50% of the estimated billing is required no less than one (1) month prior to the function. The estimated balance is due 72 working hours prior to the commencement of the function. Please note all social function deposits must be made by cash, certified check or personal check. The final deposit (one week prior) must be cash or certified check. Direct billing is available for corporate clients with prior credit approval. Application for credit must be received by the resort's Credit Manager no less than sixty (60) days prior to arrival.

SERVICE CHARGES & TAXES

All food, beverage, audio visual, and meeting room rental charges, unless otherwise specified, are subject to our customary twenty percent (21%) Banquet Service Charge. Food, beverage, audio visual, meeting room rental and banquet service charges are subject to all applicable State of Florida and local taxes. In the event your organization is tax exempt in the State of Florida, we are required to have a copy of your tax exempt status upon signing of the contract.

SOUND, LIGHTING & AUDIO VISUAL

Our In-House Audio-Visual Company is available to assist you in providing these services, based on your specific requirements. No smoke machines are permitted.

All prices are subject to a 21% Service Charge and all applicable State and Local Taxes

Take a virtual tour of our resort at miamibeachresortandspa.com

MAY 08



THE MIAMI BEACH CONTINENTAL

Fresh Squeezed Orange & Grapefruit Juice,
V-8, and Cranberry Juice

Freshly Sliced Florida Fruits

Muffin, Croissant, Danish, Coffee Cakes,
And Bakery Fresh Bagels
Flavored and Plain Cream Cheeses
Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee,
A Selection of Herbal Teas

ALL AMERICAN BREAKFAST BUFFET

Orange, Grapefruit and V8 Juices

Sliced Fresh Tropical Fruit

Scrambled Eggs

Roasted Sliced Potatoes and Peppers

Smoked Bacon, Link Sausage

Bakery Basket of:
Danish, Croissants, Assorted Muffins,
Served with Butter and Preserves

Freshly Brewed Coffee Decaffeinated Coffee
A Selection of Herbal Teas

Minimum 25 Guests
For Fewer than 25 Guests Add \$3.00 per Person

Add Pancakes or French Toast

All prices are subject to a 21% Service Charge and all applicable State and Local Taxes

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MAY 08



\$3.00 Additional per person

BUFFET ENHANCEMENTS

OMELET STATION

Whole Eggs, Egg Whites and Egg Beaters
Smoked Salmon, Bermuda Onions, Scallions, Hickory Smoked Ham, Bacon
Bell Peppers, Cheddar Cheese, Spinach, Diced Tomatoes and Mushrooms

\$125.00 Chef Fee

ASSORTED HOT AND COLD CEREALS

With Dried Fruits and Flavored Yogurts

SMOKED NORWEGIAN SALMON

Assorted Bagels with Traditional Condiments

CHEESE BLINTZES

With Blueberry Compote and Sour Cream

WAFFLE STATION

Freshly Prepared Waffles with Fresh Berry Topping
Strawberries, Warm Maple Syrup, Whipped Cream and Sweet Butter

\$125.00 Chef Fee

BUTTERMILK BISCUITS WITH SAUSAGE

HAM & CHEESE CROISSANT

EGG, CHEESE, CANADIAN BACON ON ENGLISH MUFFIN

BREAKFAST BURRITOS WITH CHIPOLTE SALSA

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MAY 08



PLATED BREAKFAST

All Breakfast Entrees are Served with Fresh Florida Orange Juice, Individual Fruit Garnish, Assorted Danish, Muffins and Croissants, Sweet Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

CRAB CAKE BENEDICT

Poached Egg, Chive Hollandaise Sauce, Breakfast Potatoes

SCRAMBLED EGG PLATE

Bacon, Link Sausage, or Grilled Ham
Breakfast Potatoes, Warm Biscuit

EGG WHITE & VEGETABLE OMELET

Tomato Coulis, Turkey Sausage

CINNAMON RAISIN FRENCH TOAST

Warm Maple Syrup, Whipped Pecan Butter
Bacon, Link Sausage, or Grilled Ham

LOBSTER, POTATO & CAVIAR FRITTATTA

Truffle Fingerling Potatoes

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MAY 08



MIAMI BEACH BRUNCH

Chilled Fruit Juices

Freshly Baked Croissants, Danish and Muffins with Preserves and Sweet Butter
Toasted Bagels with Cream Cheese

Sliced Tropical Fruits
Garden Salad Bar
Cheeses of the World, Artisan Breads
Antipasto Variety
Artichoke, Roast Tomato, & Basil Salad
Smoked Salmon Display, Sliced Tomatoes, Onions, Capers
Garden Fresh Crudités

Omelet Station with Fixings
(Chef Fee \$125.00)

Pepper Crusted NY Sirloin
Mushroom Demi-Glaze, Horseradish Cream
(Chef Fee \$125.00)

Eggs Benedict
Cheese Blintzes, Fruit Compote
French Toast, Warm Maple Syrup, Pecan Butter
Caribbean Spiced Mahi-Mahi, Lime Beurre Blanc
Herb Brushed Chicken Breast, Mango-Papaya Salsa
Tri-Colored Roasted Potatoes
Fresh Seasonal Vegetables

Selection of Miniature Pastries, and Individual Cakes

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

(Minimum 50 Persons)

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MAY 08



MEETING PLANNER'S DREAM BREAKS

HENRY FLAGLER BREAK

Morning Starters
The Miami Beach Continental

Mid Morning
Coffee, Tea, Decaffeinated Coffee, Sodas, Mineral Waters, Assorted Bottled Juices

Afternoon Break
Choice of One of the Signature Refreshment Breaks (see page 9)

JULIA TUTTLE BREAK

Morning Starters
The Miami Beach Continental

Mid Morning
Coffee, Tea, Decaffeinated Coffee, Sodas and Mineral Waters

Afternoon Break
Cookies, Brownies, Sodas, Mineral Waters, Coffee, Tea, Decaffeinated Coffee and Iced Tea

JOHN COLLINS BREAK

Morning Starters
Assorted Pastries, Coffee, Tea and Decaffeinated Coffee

Mid Morning
Coffee, Tea, Decaffeinated Coffee and Sodas & Mineral Waters

Afternoon Break
Assorted Cookies
Coffee, Tea, Decaffeinated Coffee and Sodas & Mineral Waters

**ADD THE DELI BUFFET LUNCH FOR \$30.00 PER PERSON
TO ANY OF THE ABOVE BREAKS**

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MAY 08



SIGNATURE REFRESHMENT BREAKS

SUNRISE BREAK

Miniature Pastries, Cookies, Donuts
Apple Strudel, Raspberry Coulis, Whipped Cream
Assorted Sodas & Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

SOUTH BEACH BREAK

Sliced Fruit, Carrot & Bran Muffins
Smoothies, Energy Drinks
Yogurt & Berry Parfaits
Purple (Antioxidant Juice)
Mineral Waters, Odwalla Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

MID-MORNING OPENER

Banana Bread, Orange-Cranberry Bread, Strawberry and Honey Butter
Assorted Sliced Tropical Fresh Fruits
Juice Bar, Mineral Waters & Assorted Sodas
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

GELATO & SORBET BREAK

Assorted Gourmet Flavors, Waffle and Sugar Cones,
Assorted Sodas & Mineral Waters
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

CHOCOHOLIC

Double Fudge Brownies, Chocolate Éclairs, Chocolate Covered Almonds, Chocolate Sticks
Assorted Sodas & Mineral Waters, Freshly Brewed Coffee, Decaffeinated Coffee,
Regular and Chocolate Milk

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MAY 08



Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea Assortment

Whole, Skim Milk, and Chocolate Milk

Iced Tea

Soft Drinks

Bottled Waters

Freshly Squeezed Orange and Grapefruit Juice

Assorted Bottled Juices

Lemonade

Energy Drinks

Bowl of Whole Fresh Fruit

Sliced Fresh Fruit Display with Assorted Dips

Assortment of Individual Yogurts

Assorted Cold Cereals

Assorted Fruit Danish

Freshly Baked Croissants

Bagels With Cream Cheese

Freshly Baked Assorted Muffins

Sliced Banana Bread, Pound Cake

Coffee Cake

Granola Bars

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MAY 08



A LA CARTE BREAK SELECTIONS

A Variety of Home-Baked Oversize Cookies Including:
Chocolate Chip, Oatmeal Raisin, Peanut Butter,
White Chocolate and Macadamia Nut, Chocolate-Chocolate Chip,

Double Chocolate Fudge Brownies/Blondies

French Pastries

Assorted Fun-Size Candy Bars Including Snickers, Three Musketeers,
Milky Way, and Twix Bars

Ice Cream Bars and Frozen Fruit Bars

Key Lime Tartlets

Smoothie Station
(with Server \$125.00)

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MAY 08



LUNCH

All Lunch Menus include Soup or Salad, Entrée, and Dessert.
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.

SALADS

GREEK SALAD

Crispy Pita Chip

GARDEN GREENS

Cucumber, Tomato, Red Onion, Balsamic Vinaigrette

CAESAR SALAD

Parmesan Crostini

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

CAPRESE SALAD

Tomato and Mozzarella with Virgin Olive Oil and Fresh Basil

JUMBO LUMP CRAB, AVOCADO, AND TOMATO TOWER

Red and Yellow Pepper Coulis, Herbal Oils

Additional \$4.00 Per Person

SOUP

CHICKEN VEGETABLE

Wild Rice Blend

MINISTRONE

Orzo Pasta

POTATO LEEK

Garlic Croutons

BAHAMIAN CONCH CHOWDER

Sea Salted Plantain Chip

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MAY 08



Additional \$4.00 Per Person

POULTRY

PAN ROASTED BREAST OF CHICKEN

Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus

SHIITAKE MUSHROOM STUFFED CHICKEN

Wild Rice Blend, Baby Spinach, Madeira Demi

GRILLED BREAST OF CHICKEN

Sweet Potato Salad, Broccoli Raab, Mushroom Sauce

FISH

CARIBBEAN MAHI-MAHI

Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Sauce

SEARED SALMON

Baby Bok Choy, Soba Noodles, Ponzu Glaze

GULF RED SNAPPER

Saffron Potato Puree, Wilted Garlic Greens, Lemongrass Jus

PAN SEARED BLACK GROUPER

Basil Risotto, Peruvian Olives, Charred Tomato Broth

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MAY 08



MEATS

FILET OF BEEF MEDALLIANS

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction

GRILLED NEWYORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce

ROAST PORKLOIN

Grilled Baby Carrot, Soft Polenta, Mojo Demi

VEGETARIAN

GRILLED VEGETABLE TOWER (VEGAN)

Portobello Mushroom, Peppers, Grilled Onion, Zucchini, Squash, Asparagus, Baby Carrot
White Bean Cassoulet

FRIED TOFU

Oven Roast New Potatoes, Broccoli Raab, Tomato-Herb Broth

ROASTED BABY VEGETABLE FRICASSEE (VEGAN)

Israeli Couscous Salad, Tomatillo Vinaigrette

PENNE PASTA (VEGAN)

Artichokes, Roast Tomato, Savory Herb Broth

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MAY 08



All prices are subject to a 20% Service Charge and all applicable State and Local Taxes

ENTRÉE SALADS

Choice of Entrée Salad with Dessert.
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas.

CHICKEN CAESAR SALAD

Warm Herb Marinated Chicken Breast, Parmesan Crostini

ISLAND CHICKEN SALAD

Marinated Chicken Breast, Three Bean and Yucca Salsa

PEPPERED PLANKED SALMON

Field Greens, Artichoke, Tomato and Fennel Slaw

DESSERT

KEY LIME

Candied Lime Zest

NEW YORK CHEESECAKE

Hazelnut Syrup

CHOCOLATE LAVA CAKE

Wild Berry Compote

FRUIT TARTLETTE

Tropical Fruit Glazes

TIRAMISU

Mango, Papaya, & Rock Sugar Salsa

SUGAR-FREE DESSERTS (BY REQUEST)

BOXED LUNCHES

PESTO CHICKEN FOCCACIA SANDWICH

SHAVED HAM AND PROSCIUTTO SANDWICH

Olive Rosemary Ciabatta Bread, Fresh Mozzarella

ROAST BEEF ON FRENCH BREAD

Boursin Cheese, Arugula and Roasted Red Pepper

GRILLED PORTOBELLO & VEGETABLE FOCCACIA SANDWICH

ALL BOXED SANDWICHES SERVED WITH THE FOLLOWING:

LETTUCE, TOMATO, PICKLE

DIJON MUSTARD AND MAYONNAISE

RED BLISS POTATO SALAD

WHOLE FRESH FRUIT (APPLE, BANANA, or ORANGE)

KETTLE CHIPS

BROWNIE OR CHOCOLATE CHIP COOKIE

ASSORTED SODAS AND MINERAL WATERS

All prices are subject to a 20% Service Charge and all applicable State and Local Taxes

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January 06



LUNCHEON BUFFETS

THE CORNER DELI

Chef's Soup du Jour

Pasta Salad, Tomato Cucumber Salad, Tuna Salad

Assorted Sandwiches to Include:

Roast Beef, Ham, Turkey, and Cheese on Assorted Artisan Rolls

Grilled Vegetable and Spicy Hummus Wrap

Pita with Chicken Salad and Shrimp Salad

Lettuce, Sliced Tomatoes, Onions, Pickles, Olives And Cucumbers,

Housemade Cajun Spiced Chips

Fresh Sliced Fruits

Brownies, Cookies, Chocolate Cake, Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Minimum 25 Guests

For Guests under 25 Persons Add \$4.00 Per Person

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MAY 08



MIAMI FAVORITE BUFFET

Fresh Bocconcini Mozzarella and Tomatoes with Basil and Olive Oil
Israeli Couscous Salad
Tossed Green Salad with a Variety of Dressings

Grilled Cajun Mahi-Mahi
Mojo Chicken with Pineapple Chutney
Seasonal Baby Vegetables
Island Rice
Selection of Rolls and Butter

Tropical Fruit Salad
Coconut Flan
Key Lime Pie
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal
Teas

*Minimum 25 Guests
For Guests under 25 Persons Add \$4.00 Per Person*

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ITALIAN

Minestrone Soup, Garlic Croutons

Grilled Calamari Salad

Marinated Artichoke Salad

Pasta Salad with Arugula and Tomatoes

Caesar Salad Station

Traditional Lasagna,

Chicken Scaloppine in Lemon Butter Sauce

Italian Panini Sandwich

Tuscan Breads and Butter,

Fresh Fruit Salad

Homemade Tiramisu

Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Minimum 25 Persons

For Guests under 25 Persons Add \$4.00 Per Person

MEXICAN

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MAY 08



Tortilla Soup with Smoked Chicken

Corn & Black Bean Salad

Field Green Salad with Cilantro Lime Vinaigrette

Chicken and Beef Fajitas

Tamales and Quesadillas

Grilled Mahi-Mahi with Chipotle Salsa

Tomato Cilantro Rice

Refried Beans

Tri Color Tortilla Chips with Pico De Gallo, Guacamole & Sour Cream,

Arroz con Leche

Crème Caramel

Fresh Sliced Fruits

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Minimum 25 Persons

For Guests under 25 Persons Add \$4.00 Per Person

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MAY 08



SANDBAR BBQ

Field Green Salad,
Sliced Cucumbers, Tomatoes, Shredded Cheddar Cheese
Mango and Cilantro Vinaigrette
Coleslaw
Red Bliss Potato Salad
Cucumber & Tomato Salad

Grilled Hamburgers and Hot Dogs
Sliced Cheese, Lettuce, Tomato, Red Onion and Pickles
Caribbean Jerk Spiced Chicken
Herb and Mesquite Seasoned Mahi-Mahi
Baked Potatoes and Condiments
Fresh Corn on the Cobb
Kaiser Rolls and Hot Dog Buns

Assorted Sliced Melons
Pineapple Upside-down Cake
Lemon Meringue Pie

Freshly Brewed Coffee, Decaffeinated Coffee,
And A Selection Of Herbal Teas And Iced Tea

Minimum 25 Persons

For Guests under 25 Persons Add \$4.00 Per Person

Chef's Fee \$125.00 (For Outdoor Functions Only)

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MAY 08



DINNER

Dinner is Offered with Four Courses: Appetizer, Salad, Entrée, Dessert

APPETIZERS

LOBSTER BISQUE

Mascarpone Crostini

SAFFRON RISOTTO

English Peas, Roast Tomato, Parmesan Cookie

CARIBBEAN CRAB CAKE

Jicama, Black Bean, Roasted Corn Slaw

WILD MUSHROOM RAVIOLI

Tomato Concasse, Roast Garlic Cream

GARLIC SHRIMP

Heart of Palm & Papaya Salad, Citrus Dressing

BEEF SIRLOIN CARPACCIO

Asparagus Salad, Truffle Vinaigrette

PEPPER CRUSTED AHI TUNA

Fennel Slaw, Wasabi Oil

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MAY 08



SALADS

BABY ARUGULA

Shaved Fennel, Pine Nuts, Parmesan, Lemon Vinaigrette

FLORIDA CITRUS SALAD

Frisee, Lolla Rosa, Blood Orange
Toasted Almond Dressing

CAESAR SALAD

Parmesan Cheese and Garlic Croutons

CAPRESE SALAD

Tomato, Buffalo Mozzarella, Virgin Olive Oil and Fresh Basil

MESCLUN GREENS

Caramelized Shallot and Goat Cheese Crostini, Heart of Palm
Champagne Vinaigrette

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MAY 08



ENTREES

POULTRY

PAN SEARED FRENCHED CHICKEN BREAST
Soft Polenta, Haricot Vert Marsala Demi

PAN ROASTED BREAST OF CHICKEN
Garlic Mashed Potato, Jumbo Asparagus, Baby Carrot, Pan Jus

SHIITAKE MUSHROOM STUFFED CAPON
Wild Rice Blend, Baby Spinach, Merlot Reduction

PAN SEARED DUCK BREAST
Braised Chard, English Pea Risotto, Pomegranate Pan Jus

FISH

PAN SEARED SALMON
Baby Bok Choy, Soba Noodles, Ponzu Glaze

CARIBBEAN MAHI-MAHI
Whipped Purple Potatoes, Asparagus Tips, Virgin Cilantro Vinaigrette

GULF RED SNAPPER
Saffron Potato Puree, Wilted Garlic Greens, Charred Tomato Sauce

PAN SEARED CHILEAN SEA BASS
Grilled Artichokes, Basil Risotto, Lemongrass-Ginger Consommé

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MAY 08



MEATS

FILET OF BEEF

Wild Mushroom Potato Cake, Braised Chard, Port Wine Reduction

GRILLED NEW YORK SIRLOIN

Haricot Vert, Chive Whipped Potato, Roast Shallot Sauce

LAMB RACK

Sweet Potato Mash, Spinach, Pinot Noir Reduction

VEAL SCALOPPINE

Wilted Arugula, Truffle Mash, Porcini Mushroom Sauce

VEGETARIAN

GRILLED VEGETABLE TOWER (VEGAN)

Portobello Mushroom, Peppers, Grilled Onion, Zucchini, Squash, Asparagus, Baby Carrot
White Bean Cassoulet

FRIED TOFU

Oven Roast New Potatoes, Broccoli Raab, Tomato-Herb Broth

ROASTED BANY VEGETABLE FRICASSEE (VEGAN)

Israeli Couscous Salad, Tomatillo Vinaigrette

PENNE PASTA (VEGAN)

Artichokes, Roast Tomato, Savory Herb Broth

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MAY 08



DUETS

FILET MIGNON & CHILEAN SEA BASS

Wild Mushroom Risotto, Braised Spinach, Port Wine Reduction, Preserved Lemon Butter

BEEF TENDERLOIN AND SALMON

Roast Garlic Potatoes, Asparagus, Baby Carrot, Cabernet Reduction, Two Mustard Sauces

BEEF SIRLOIN AND HERB ROASTED BREAST OF CHICKEN

Haricot Vert, Roasted Fingerlings Potatoes, Green Peppercorn Sauce

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MAY 08



DESSERTS

CHOCOLATE TRUFFLE MARQUISE

Raspberry Glaze

RUSTIC APPLE TART

Hazelnut Syrup, Whipped Cream

CAPPACCINO MOUSSE

Amaretto Reduction

WARM CHOCOLOATE LAVA CAKE

Cinnamon Ice Cream

KEY LIME

Candied Lime Zest

MANDARIN CHARLOTTE

Ginger Glaze, Mint Oil

MOJITO TART

Vanilla Bean Anglaise

TRIO DESSERT: (CHOICE OF)

Miniature Key Lime

Fruit Tartlet

Chocolate Lava Cake

Crème Caramel

Chocolate Mousse Tulip Cup

Apple Crisp

Crème Brulee

Pomegranate Sorbet Shooter

Add \$3.00 Additional Per Person for Trio Desserts

DINNER BUFFETS

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MAY 08



CLAM & LOBSTER BAKE

New England Clam Chowder

Steamed Clams & Mussels

Cajun Cole Slaw

Pasta & Roasted Pepper Salad

Caesar Salad

Trio of Potato Salad

Spiced Shrimp in the Rough

Charcoal Grilled New York Strip Steak – Chef to Prepare,
Steamed Maine Lobster with Drawn Butter (One Per Person),

Grilled Vegetables

Corn on the Cob

Baked Potato with Fixings

Jalapeno Biscuits, Rolls & Butter

Viennese Dessert Display

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Chef Fee \$125.00

Minimum 50 Guests

KEG BEERS

Samuel Adams

Budweiser

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MAY 08



NEW ORLEANS BASH

Fresh Shucked Oysters
Chicken and Seafood Gumbo
Wild Field Greens with Crawfish Toppings

Crawfish Etouffee
Chef prepared Cajun Prime Rib-eye Steak
Cornmeal Breaded & Fried Catfish
Jambalaya with Spicy Andouille Sausage
Eggplant Casserole

Hushpuppies, Fresh Baked Cornbread,

Bourbon Pecan Pie, Rich Praline Chocolate Torte,
Vanilla Scented Bread Pudding and Crisp French Apple Torte

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Minimum 50 Guests

Chef Fee \$125.00

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MAY 08



RANCH HOUSE BARBECUE

Tossed Greens with Toppings and Assorted Dressings

Cole Slaw

Potato Salad

Texas Chili with Cheddar Cheese and Red Onion, Sour Cream

Smoked and Fresh Sausages

Barbecued Chicken

Barbecued Ribs

Chef to prepare Hamburgers and Hot Dogs

Tamales with Green Tomato Corn Salsa

Jalapeno Onion Jam

Corn on the Cob

Baked Potato Station with all the Fixings

Barbecued Baked Beans

Freshly Baked Cornbread, Rolls and Butter

Peach Cobbler, Pecan Pie, and Assorted Pies

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Chef Fee \$125.00

Minimum is 50 Guests

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MAY 08



ISLAND HOPPER

Baby Field Greens with Assorted Dressings
Tomato Cucumber Salad

- Florida Keys: Fried Yellowtail Snapper with Mango & Papaya Salsa
Bahamas: Conch Fritter with Key Lime Aioli
Puerto Rico: Mofongo & Tostones
Jamaica: Spicy Beef Patties
Cuba: Tamarind Sugarcane Glazed Pork Loin
St. Thomas: Banana Leaf Wrapped Dorado (Mahi-Mahi)
Curacao: Chick Pea & Coconut Rice, and Grilled Fresh
Vegetables

Cuban Breads & Butter

Rum Cake
Caramel Flan
Tres Leches
Key Lime Pie
Tropical Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Minimum is 50 Guests

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MAY 08



HOT HORS D' OEUVRES

Priced Per 100 Pieces. Minimum Order 50 Pieces

Beef Empanadas With Salsa

Spinach and Goat Cheese Meze

Spring Rolls, Tiger Sauce

Vegetarian Potstickers, Ponzu Glaze

Baked Brie Pocket, Raspberry Sauce

Miniature Chicken Quesadillas, Pico De Gallo

Chicken Sate, Soy-Peanut Sauce

Scallops Wrapped In Bacon

Parmesan Artichoke Heart

Franks in Puff Pastry

Lollypop Lamb Chop, Curry Lime Aioli (2 Oz.)

Crab Cakes, Mustard Creole Sauce

Coconut Shrimp, Plum Sauce

Mini Lobster Wellington

Mini Beef Wellington

Hibachi Beef Skewers, Sweet Chili Glaze

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MAY 08



COLD CANAPES

Priced Per 100 Pieces. Minimum Order 50 Pieces

Antipasto Skewers

Salmon Tartare on Sweet Polenta Cakes

Olive & Goat Cheese Tapanade on Crostini

Vegetable Summer Roll

Tomato & Mozzarella Crostini

Prosciutto Breadsticks in Boulé Bread

Shrimp Cocktail With Chunky Tomato Lime Coulis

Caviar on Buckwheat Blinis

Lobster Salad on Belgian Endive

Ahi Tuna and Wakame Salad on Wonton Crisp

Herb Crusted Tenderloin Crostini With Goat Cheese And Sundried Tomatoes

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MAY 08



BUILD YOUR OWN FAJITA STATION

Marinated Chicken and Beef Sautéed
with Onions and Peppers
Accompanied by Flour Tortillas, Pico De Gallo, and Sour Cream,
Guacamole and Condiments

Minimum 30 Guests

PAELLA STATION

Shrimp, Lobster, Clams, Mussels, Chicken, Pork and Chorizo
Combined with Saffron Rice

Minimum 30 Guest

CHINESE WOK STIR FRY STATION

Gulf Shrimp, Scallops, Strips of Chicken Breast
Snow Peas, Chinese Vegetables,
Ginger and Cashew Nuts with
Stir Fried Oriental Vegetables and Fried Rice
Our Chef Will Sauté the Combinations and
Serve Them to Your Guests

Minimum 30 Guests

Chef Fees \$125.00

ACTIVE PASTA STATION

Prepared to Your Liking by Our Chef
Penne Pasta, Bowtie Pasta, and Tortellini Served with
Assorted Toppings to Include Bay Shrimp, Diced Chicken, Italian Sausage
Mushrooms, Tomatoes and Peppers
Topped with Marinara or Pesto Sauce with Fresh Grated Reggiano Cheese,
Homemade Fresh Garlic Bread & Rosemary Focaccia

Chef Fees \$125.00

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MAY 08



RECEPTION PRESENTATIONS

NORWEGIAN SMOKED SALMON

With Black Bread, Cocktail Rye and Classic Condiments

Serves 25 Guests

Chef Available to Carve \$125.00

SUSHI AND SASHIMI AND CALIFORNIA ROLLS

Served with Soy, Ginger and Wasabi

Per 100 Pieces

ANTIPASTO

Marinated Bocconcini, Mortadella, Salami, Capicola, Pepperoni, Roasted Peppers

Marinated Artichokes and Plum Tomatoes

Served with Italian Bread and Basil Olive Oil

Minimum 25 Persons

TROPICAL FLORIDA FRESH FRUITS

Served Sliced and Garnished with Fresh Seasonal Berries and Yogurt Dip

Minimum 25 Persons

Chocolate Fountain For Dipping \$6.00 Extra Per Person

INTERNATIONAL AND DOMESTIC CHEESES OF THE WORLD

Wheels and Blocks Served with Gourmet Crackers, French Bread and Assorted Dips

Minimum 25 Persons

FRESH VEGETABLE CRUDITE WITH DIP

Minimum 25 Persons

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MAY 08



SEAFOOD BAR

Served with Cocktail Sauce,
Brandy Sauce, Key Lime Mustard Sauce,
Vinaigrette Sauce, Tabasco, Lemons

100 Pieces

Little Neck Clams

Oysters

Jumbo Gulf Shrimp

Crab Claws

Stone Crab Claws (In Season)

Market Price

CAVIAR AND VODKA

Assortment Of Domestic Caviars And Flavored Absolut Vodkas
Array Of Blinis And Melba Toast

(Two Hours)

Minimum 50 Persons

Vodka Slide \$500.00

Attendant Fee \$125.00

ICE CARVINGS

1 Block

Weddings

\$350.00

Company Logos

\$475.00

Liquor Slides

\$500.00

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MAY 08



CARVING STATIONS

Chef Fee \$125.00

STEAMSHIP ROUND OF BEEF

Beef Au Jus, Creamy Horseradish, Assorted Mustards, Mayonnaise, Silver Dollar Rolls

Serves 150 People

BEEF TENDERLOIN

Wild Mushroom Bordelaise Sauce, Silver Dollar Rolls

Serves 20 People

HONEY GLAZED HAM

Pineapple-Raisin Chutney, Spicy Mustard, Silver Dollar Rolls

Serves 75 People

WHOLE ROASTED TURKEY

Giblet Gravy Scented with Lingonberry Sauce, Orange Cranberry Relish, Mayonnaise Mustards, Silver Dollar Rolls

Serves 30 People

CUMIN RUBBED PORK LOIN

Mojo Demi Glace, and Silver Dollar Rolls

Serves 40 People

WHOLE ROASTED SUCKLING PIG

Mojo Criollo Style, and Silver Dollar Rolls

Serves 45 People

BANANA LEAF WRAPPED WHOLE MAHI-MAHI

Tequila and Cilantro Butter Sauce, Silver Dollar Rolls

Serves 40 People

LEG OF LAMB WITH POLENTA CAKES

Mint Scented Demi Glaze

Serves 30 people

HERB CRUSTED NEW YORK STRIP SIRLOIN

Peppercorn Sauce, Silver Dollar Rolls

Serves 30 people

SALMON EN CROUTE

Champagne Dill Cream, Caviar Sauce

Serves 40 people

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MAY 08



ASSORTED SNACKS

Served By The Pound

Pretzels

Popcorn

Plantain Chips

Potato Chips

Mixed Nuts

Trail Mix

Regular and Spicy Snack Mix

Toasted Pita Triangles

Crisp Tortilla Chips

ASSORTED DIPS

Served By The Quart

Florida Smoked Fish Dip

Tomato Salsa

Avocado Guacamole

Roasted Eggplant and Garlic

Onion Dip

Bleu Cheese Dip

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MAY 08



	HOST BARS <i>Beverage Service on a Per Drink Basis</i>	CASH BARS <i>Guest Purchase Their Own Drinks***</i>
CALL BRANDS	\$6.50	\$8.50
PREMIUM BRANDS	\$7.50	\$9.75
SUPER PREMIUM	\$8.00	\$10.50
DOMESTIC BOTTLED BEER	\$5.50	\$7.25
IMPORTED BOTTLED BEER	\$6.50	\$8.50
DOMESTIC DRAFT BEER (Keg)	\$325.00	Not Available
IMPORTED DRAFT BEER (Keg)	\$400.00	Not Available
HOUSE WINE (Glass)	\$7.00	\$9.25
CORDIALS	\$8.50	\$11.25

***Cash Bar Pricing is Inclusive of Tax and Service Charge

There will be a Charge of \$125.00 Per Bartender, One Bartender per 100 People (Minimum Four Hours)
Cash Bars require a Cashier at a Charge of \$125.00 Per Cashier, One Cashier per 100 People
(Minimum Four Hours)

OPEN BAR

All Open Bars are stocked with Scotch, Bourbon,
Gin, Vodka, Whiskey, Rum, Beer and Wine

CALL BRANDS

\$16.00 Per Person, first hour; \$8.00 Per Person for each additional hour
Charges to be based on a guarantee, not subject to reduction

PREMIUM BRANDS

\$18.00 Per Person, first hour; \$9.00 Per Person for each additional hour
Charges to be based on a guarantee, not subject to reduction

LIGHT & NON-ALCOHOLIC

Mineral Waters & Sodas	\$4.00
Perrier	\$4.00
O'Doul's (Non-Alcoholic)	\$5.50
Non- Alcoholic Sutter Home Chardonnay (Bottle)	\$24.00

PUNCH

Priced per Gallon

Fruit Punch	\$30.00
Whiskey Sour, Daiquiri, or Mai Tai	\$85.00
Champagne, Mimosa, Bloody Mary, Pina Colada or Rum Punch	\$90.00

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MAY 08



WINE LIST

Champagne	Moet et Chandon, Dom Perignon, France	\$240.00
Champagne	Veuve Clicquot, Yellow Label, France	\$120.00
Champagne	Moet et Chandon, Whit Star Brut, France	\$95.00
Sparkling Wine	Kenwood Brut Sonoma, California	\$26.00
Sparkling Wine	Château Ste Michelle Blanc de Blanc, Washington State	\$30.00
Sparkling Wine	Chandon Brut, Napa, California	\$40.00
White Zinfandel	Salmon Creek, California	\$26.00
Pinot Grigio	Salmon Creek, California	\$26.00
Pinot Grigio	Sartori, Veneto, Italy	\$32.00
Sauvignon Blanc	Whitehaven, New Zealand	\$46.00
Chardonnay	Salmon Creek, California	\$26.00
Chardonnay	Distant Bay, California	\$28.00
Chardonnay	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Chardonnay	Merryvale, Starmont, Napa, California	\$38.00
Chardonnay	Sonoma-Cutrer, Russian River, California	\$40.00
Chardonnay	La Crema, Sonoma, California	\$42.00
Pinot Noir	La Crema, Sonoma, California	\$42.00
Chianti Classico	Banfi Cellars, Tuscany, Italy	\$32.00
Merlot	Salmon Creek, California	\$26.00
Merlot	Valley One California	\$28.00
Merlot	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Merlot	Columbia Crest, Grand Estates, Washington State	\$36.00
Merlot	Kendall Jackson, Grand Reserve, Napa, California	\$52.00
Cabernet Sauvignon	Salmon Creek, California	\$26.00
Cabernet Sauvignon	Tesoro Valley, California	\$28.00
Cabernet Sauvignon	Beaulieu Vineyards, Signet Collection, Napa, California	\$30.00
Cabernet Sauvignon	Louis Martini, California	\$38.00
Cabernet Sauvignon	Merryvale, Starmont, Napa, California	\$38.00
Cabernet Sauvignon	Casa Lapostolle, Chile	\$45.00
Cabernet Sauvignon	Robert Mondavi, Napa, California	\$46.00

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