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Marennas  
BEACH RESORT | MIAMI

# Catering Menus

## 2015

All food & beverage are subject to a 9% Florida Sales Tax and 22% Gratuity. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



## Breakfast Menus

*(Minimum of 20 guests)*

*A \$7 per person surcharge will be added for all Breakfast Buffets under 20 Guests*

### **Mar Y Arenas Continental**

Fresh Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Selection of Freshly Baked Muffins, Croissants and Danishes  
Selection of Breads and Bagels with Plain Cream Cheese  
Home-style Granola and Cereal  
Individual yogurts, Plain and Fruit Flavor  
Tropical Fruit Preserves and Butter  
Royal Cup Regular & Decaffeinated Coffee  
Tropical Flavored and Herbal Tea  
\$20

### **Sunny Isles Morning**

Fresh Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Selection of Freshly Baked Muffins, Croissants and Danishes  
Selection of Breads and Bagels with Plain Cream Cheese  
Home-style Granola and Cereal  
Individual yogurts, Plain and Fruit Flavor  
Tropical Fruit Preserves and Butter  
Royal Cup Regular & Decaffeinated Coffee  
Tropical Flavored and Herbal Tea  
Fluffy Scrambled Eggs  
Crispy Bacon  
Home-style Breakfast Potatoes  
\$24

### **Signature Breakfast Buffet**

\$100 added for Chef Attended Station

Fresh Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Selection of Freshly Baked Muffins, Croissants and Danishes  
Steele Cut Oatmeal with Brown Sugar  
Lox Display with Chopped Hard-boiled Eggs, Red Onion, Capers, Sliced Tomatoes and Bagels with Cream Cheese  
Thick Sliced French Toast with Powdered Sugar, Maple Syrup and Drunken Berries  
Chef Attended Omelet Station  
Country Style Young Potatoes with Onions and Peppers  
Crispy Bacon  
\$32

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## **Breakfast Your Style**

*Breakfast Buffet Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal Teas*

Please Select 2 starters, 2 Entrées and 2 Sides

\$28

Additional Starter - \$3 Per Person

Additional Entrée- \$6 Per Person

Additional Side - \$4 Per Person

### **Starters**

Sliced Seasonal Fruit and Berries

Selection of Freshly Baked Muffins

Selection of Freshly Baked Pastelitos and Croissants

Selection of Freshly Baked and Seasonal Breakfast Breads

Selection of Breads and Bagels with Plain Cream Cheese

Home-style Granola and Cereal

Individual yogurts, Plain and Fruit Flavor

Artisan Cheese Platter

### **Entrée**

Lox Display with Chopped Hard-boiled Eggs, Red Onion, Capers, Sliced Tomatoes and Bagels with Cream Cheese

Home-style Buttermilk Pancakes with Maple Syrup, Whipped Butter and Drunken Berries

Thick Sliced French Toast with Powdered Sugar, Maple Syrup and Drunken Berries

Chef Attended Omelet Station (add \$100)

Classic Eggs Benedict

Goat Cheese and Herb Scramble

Fluffy Scrambled Eggs

Tortilla Espanola with Spinach, Onion and Chorizo

### **Sides**

Crispy Bacon

Country Link Sausage

Honey Smoked Ham

Farmhouse Turkey Sausage

Country Style Young Potatoes, Onions and Peppers

Parmesan Potato Hash Browns

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## Brunch Menu

*(Minimum of 20 guests)*

*A \$15 per person surcharge will be added for all Brunch Buffets under 20 Guests*

*Brunch Buffet Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal Teas and Fresh Orange and Grapefruit Juice*

### **Breakfast**

Fresh Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit and Berries  
Selection of Freshly Baked Mini Muffins, Croissants and Danishes  
Lox Display with Chopped Hard-boiled Eggs, Red Onion, Capers, Sliced Tomatoes and Bagels with Cream Cheese  
Chef Attended Omelet Station (Additional \$100 for Chef) OR Eggs Benedict and French Toast  
Country Style Young Potatoes with Peppers and Onions  
Smoked Crispy Bacon

### **And Lunch**

Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese  
Selection of Cured Meats and Cheese Platter  
Orzo Pasta with Grilled Vegetables  
Churrasco Steak with Chimichurri Sauce  
Grilled Asparagus with Preserved Lemon  
Shrimp and Grits

### **Dessert**

Assorted Mini Petit Fors  
\$60

Additional \$15 Per Person for Unlimited Mimosas

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## Enhancements

*Add Your Favorite Enhancement to Any Selection*

Selection of Breakfast Pastries and Croissants - \$38 Per Dozen  
Selection of Bagels and Plain and Flavored Cream Cheeses - \$40 Per Dozen  
Selection of Cuban Pastelitos - \$36 Per Dozen  
Selection of Freshly Baked Mini Muffins - \$36 Per Three Dozen  
Selection of Granola and Energy Bars - \$48 Per Dozen  
Selection of Freshly Baked Cookies - \$36 Per Dozen  
Selection of Freshly Baked Brownies - \$36 Per Dozen  
Selection of Seasonal Breads - \$18 Per Loaf

Tropical Fruit Platter - \$8 Per Person  
Artisan Cheese Platter - \$10 Per Person  
Plain and Fruit Yogurts - \$2 Per Yogurt  
Fruit Kabobs - \$4.50 Per Kebob  
Cured Meats and Cheese Platter - \$16.50 Per Person  
Tortilla Chips and House Made Salsa - \$8 Per Person  
Freshly Cut Vegetable Platter with Assorted Dips - \$10 Per Person  
Assorted Candy Bars - \$3 Per Bar

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee - \$42 Per Gallon  
Assorted Herbal and Regular Teas - \$38 Per Gallon  
Freshly Squeezed Orange and Grapefruit Juices - \$40 Per Gallon  
Chilled Fruit Juices (Cranberry, Pineapple, Grape, V8, Apple) - \$26 Per Gallon  
Hot or Cold Milk, Whole, Skim and Low fat - \$12 Per Gallon  
Assorted Soft Drinks - \$4.50 Each  
Bottled Water - \$3.50 Each  
500 mL Pellegrino Sparkling Water - \$7.50 Each  
Freshly Brewed Iced Tea - \$38 Per Gallon  
Fresh Lemonade - \$40 Per Gallon  
Hot Chocolate - \$15 Per Gallon  
Lavazza Cappuccino - \$5 Each  
Lavazza Espresso - \$4 Each

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## Specialty Breaks

*(Minimum of 10 guests)*

*All Breaks Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal and Regular Teas*

### **Early Morning Coffee Break**

Freshly Skewered Fruit Kebobs  
Selection of Freshly Baked Breakfast Pastries  
Assortment of Pastelitos, Muffins, Seasonal Breads  
Freshly Squeezed Orange and Grapefruit Juice  
Bottled Water  
\$13

### **Healthy Break**

Sliced Fruits and Berries  
Yogurt Granola Bars  
Individual Trail Mix  
Fruit Infused Water  
\$15

### **Mediterranean Break**

Vegetable Platter with Hummus and Pita Bread  
Whole Fresh Fruit  
Baklava  
Iced Mint Tea  
\$16

### **Take Me Out To The Ball Park**

Freshly Baked Jumbo Salted Pretzels with Mustard  
Caramel Popcorn  
Individual Salted Peanuts  
Fresh Lemonade  
\$15

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### **Chocolate Lovers**

Freshly Baked Cookies and Brownies

Assorted Candy Bars

Chocolate and Low fat Milk

Chocolate Dipped Strawberries

Chocolate Covered Pretzels

\$17

### **Miami**

Cuban Pastelitos

Beef Empanadas

Mango Sorbet

Mojito Shooters

\$16

### **Old School**

Perfect Tea Peanut Butter and Jelly Sandwiches

Whole Fruit

Fruit Roll-Ups

Goldfish

Ice Cold Milk

\$13

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## Lunch Menus

*(Minimum of 20 guests)*

*A \$10 per person surcharge will be added for all Breakfast Buffets under 20 Guests*

### **Deli Buffet**

*Lunch Buffet Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal Teas*

Mixed Green Salad with Vine Ripe Tomato, Cucumbers, Picked Onions and Balsamic Dressing

Greek Pasta Salad with Feta Cheese, Kalamata Olives, Sundried Tomatoes and Pesto

House Made of Potato Chips

Oven Roasted Turkey, Roast Beef, Honey Ham, Salami and Tuna Salad

American, Swiss, Provolone and Cheddar Cheese

Bibb Lettuce, Tomatoes, Onions, Traditional Condiments

Selection of Breads

Assorted Cookies

\$28

### **Boxed Lunches**

*All Boxed Lunches Include:*

Individual Bag of Chips

Fresh Whole Apple

Selection of Canned Soda

Assortment of Freshly Baked Cookies or Brownies

*Please Select One of the Following:*

Grilled Chicken Caesar Wrap

Grilled Vegetables and Fresh Mozzarella, Pesto Aioli on Focaccia

Roasted Turkey and Provolone Cheese with Lettuce, Tomato with Roasted Red Pepper Aioli

Sliced Roast Beef and Swiss Panini with Demi Aioli

\$26

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### **Lunch Your Style**

*(Minimum of 20 guests)*

*A \$10 per person surcharge will be added for all Lunch Buffets under 20 Guests*

*Lunch Buffet Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal Teas*

Please Select 2 Salads, 2 Entrées and 2 Desserts

\$40

Additional Salad - \$6 Per Person  
Additional Entrée - \$10 Per Person  
Additional Dessert - \$5 Per Person

#### **Salad**

Mixed Green Salad with Grape Tomato, Cucumber and Balsamic Vinaigrette  
Greek Salad with Vine Ripe Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives and Crispy Garbanzo  
Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese  
Orzo Salad and Grilled Seasonal Vegetables  
Tomato Mozzarella Caprese with Vine Ripe Tomato, Garden Basil and Pesto Aioli  
Israeli Couscous and Tabbouleh Salad  
Red Bliss Potato Salad with Chopped Egg, Dijon Mustard Vinaigrette, Bell Peppers and Chives  
Waldorf Roasted Chicken Salad with Green Apples, Roasted Pecans, Golden Raisins and Celery  
Tuna Rigatoni Salad with Peas, Red Peppers, Red Onions, Celery and Parsley

#### **Entrée**

##### ***Meat***

Adobo Marinated Chicken Breast Grilled with Roasted Tomato Sauce and Mexican Rice Pilaf  
Slow Cooked Bone-In Tandoori Chicken with Basmati Rice  
Roast Chicken Breast Saltimbocca, Stuffed with Prosciutto and Fresh Sage with a Roasted Garlic Sauce and Linguine  
Bone In Chicken with Mustard Sauce and Sweet Potato Hash  
Grilled Chicken Teriyaki, Sautéed Peppers and Onions with Steamed Brown Rice  
Grilled Flank Steak with Bleu Cheese Fondue and Rosemary Mashed Potatoes, Topped with Crispy Onions  
Sliced Top Round Beef with Julienne Vegetables, Mushroom Demi and Roasted Potatoes  
Char Grilled Churrasco Steak with Chimichurri Sauce, Roasted Bell Peppers, Sweet Onions and Fingerling Potatoes  
Balsamic and Molasses Marinated Pork Chops with Cauliflower Purée  
Cuban Roast Pork with Sour Orange Mojo, Pickled Onions and Sweet Plantains

##### ***Seafood***

Crispy Skinned Salmon with Sautéed Spinach, Dried Cranberries and Basmati Rice  
Grilled Mahi Mahi with Sweet Pineapple Chutney and Steamed White Rice  
Caracol Coconut Curry Tilapia with Cilantro Jasmine Rice  
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***Vegetarian***

Tri Colored Spinach Tortellini with Parmesan Cream Sauce and Perfumed Truffle Oil  
Vegetable Pasta Primavera with Tomato Ragu and Fresh Herbs  
Pesto Penne Pasta and Roasted Seasonal Vegetables  
Grilled Mushroom and Vegetable Stack Topped with House Made Gastric with Warm Couscous Salad

**Dessert**

Cinnamon Apple Crisp Shooters Topped with Fresh Whipped Cream  
Assorted Mini Cheesecakes  
Florida Key lime Pie  
Sweet Carrot Cake with Cream Cheese Frosting  
Individual Fruit Tartlets  
Mayra's Banana Bread Pudding  
Chocolate Mousse Shots with Fresh Whipped Cream  
Tres Leches  
Coconut Flan with Caramel Sauce  
Tiramisu  
Red Velvet Shooter with Cream Cheese Icing  
Chocolate Fudge Cake  
Assorted Mini Cupcakes

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## Hors d'oeuvres

*(All Hors d'oeuvres Served Per Piece - Minimum of 50 Pieces)*

*Stationary or Butler Passed*

### **Cold Hors d'oeuvres**

- Sesame Ahi Tuna with Citrus Sauce and Jalapeno - \$6
- Smoked Salmon Roulade with Cream Cheese on a Crustini - \$5
- Brie, Fig and House Gastric Canapé on a Crustini - \$4
- Tomato and Mozzarella Bruschetta - \$4
- Hummus on Toasted Pita Chip - \$3.50
- Ceviche del Mar Spoon - \$6
- Prosciutto and Grilled Asparagus - \$5
- Manchego and Roasted Pepper with Olive Oil on Country Bread - \$4
- Chilled Shrimp Shooter - \$6
- Roasted Eggplant on a Pita Chip - \$4
- Curry Chicken with Eggplant Caponata Crustini - \$5

### **Hot Hors d'oeuvres**

- Chicken Satay with Peanut Sauce - \$4
- Grilled Adobo Shrimp with Mango Reduction - \$6
- Bacon Wrapped Scallops - \$6
- Chicken Potstickers with Scallion Soy - \$5
- Selection of Mini Quiche - \$3.50
- Mini Crab Cakes with Roasted Red Pepper Aioli - \$6
- Cilantro Beef Empanada - \$5
- Wild Mushroom Purse - \$5
- Coconut Shrimp with Mango Aioli - \$6
- Truffle and Potato Beignets with Boursin Cream Cheese - \$5
- Mini Beef Wellington with Peppercorn Sauce - \$6

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## Reception Displays

*All Reception Displays are Per Person and Based on a One Hour Reception*

### **Crudités Display**

Selection of Fresh Raw Garden Vegetables  
Hummus Dip, Buttermilk Ranch Dressing, Blue Cheese  
\$12

### **Antipasto**

Imported Cured Meats with Roasted Peppers and Olives  
Domestic and Imported Artisanal Cheeses  
Dried Fruits  
Breads and Crackers  
\$12

### **Dips**

Assorted Rustic Breads  
Roasted Eggplant  
Hummus Topped with Sun-Dried Tomato  
Spinach and Artichoke Dip  
\$10

### **Cheese Display**

Array of Imported and Domestic Cheeses  
Assorted Breads and Crackers  
Fresh Red Grapes  
\$14

### **Caracol Display**

Ceviche Del Mar  
Shrimp Cocktail  
Seared Scallops  
\$28

### **Traditional Tapas Display**

Garlicky Chicken with Country Bread  
Sautéed Shrimp, Preserved Lemon  
Beef Empanadas with Picante Vinegar  
Chorizo and Manchego on Crusty Toast  
Roasted Red Pepper and Olive Oil  
Potato and Truffle Beignets, Boursin Cream  
Mushrooms in Garlic Sauce  
Boquerones on a Crustini  
Marinated White Anchovies  
\$23

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## Carving Stations

*All Reception Stations are Per Person and Based on a One Hour Reception  
\$100 Chef Attendant Fee Applied to All Stations*

**Traditional Roasted Turkey**

\$12

**Cuban Pork Roast**

\$11

**Prime Rib**

\$18

**Sirloin Steak**

\$15

**Beef Tenderloin**

\$20

**Baked Honey Ham**

\$11

**Leg of Lamb**

\$16

**Whole Suckling Pig with Mojo**

\$14

(Minimum of 30 people)

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## Dinner Menus

### Plated Dinners

*All Dinner Prices are Based On Three Courses to Include One Soup or Salad, Entrée and Dessert*

*Plated Dinners are Served with Freshly Baked Rolls, Regular and Decaffeinated Coffee and Selection of Herbal Teas*

### **Appetizers**

*Please Select One*

- Gambas al'ajillo on Grilled Country Bread
- Yellowfin Tuna with Citrus Soy Vinaigrette, Scallions and Jalapeño
- Potato Beignets with Boursin Cream
- Garlic Chicken with Herbs and Country Bread
- Shrimp Cocktail with Bloody Mary Cocktail Sauce and Lemon
- Fried Ravioli with Pomodoro Sauce and Fresh Basil
- Seafood Ceviche with Fresh Lime, Red Onions and Bell Pepper
- Curry Chicken with Eggplant Caponata Crustini
- Cold Crab Cake with Avocado Fries
- Blackberry Tuna with Wasabi White Chocolate and Orange Sections
- Smoked Shrimp and Lychee with Bacon
- Bilini Topped with Crème Fraiche and Caviar

*Appetizers are an Additional \$13 Per Guest*

### **Soups & Salads**

*Please Select One*

- Roasted Corn Chowder with Smoky Bacon and Cheddar Cheese
- Lobster Bisque with Crème Fraiche and Truffle Oil
- Wild Mushroom Bisque with Chive Cream
  
- Modern Caprese with On Vine Roma Tomato Stuffed with Burrata Cheese, Balsamic Glaze and Olive Oil
- Grilled Caesar Salad with Ciabatta Cracker and Parmesan Cheese
- Torn Bibb Lettuce Salad with Gorgonzola, Pear, Candied Pecans and Balsamic Vinaigrette
- Soba Noodle Salad with Carrots, Sesame, Toasted Nuts and Peanut Dressing
- Mixed Green Salad with Balsamic Dressing, Candied Walnuts and Goat Cheese
- Grilled Watermelon and Mozzarella Salad
- Braised Octopus and Tangy Potato Salad

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**Entrée**

*Please Select up to Two Entrées*

Char Grilled Churrasco Steak with Chimichurri Sauce, Roasted Bell Peppers  
Crispy Onions and Fingerling Potatoes  
\$42

Grilled Chicken Breast and Orrechiette, Broccoli Florets, Grape Tomatoes  
and Sundried Tomato Cream Sauce  
\$38

Shrimp Scampi with Linguine, Garlic and White Wine Butter Sauce  
\$42

Grilled Mahi Mahi with Mango Salsa, Ginger Glazed Carrots and Cardamom  
and Clove Jasmine Rice  
\$48

8 oz Fire Grilled Filet Mignon with Wild Mushroom Demi Glaze, Truffle Mashed Potatoes  
and Grilled Asparagus  
\$65

Herb Marinated Airline Breast of Chicken with Boursin Scalloped Potatoes, Lemon Thyme  
Jus Lie and Sautéed Broccolini  
\$42

Pan Seared Fresh Florida Snapper with Jasmine Rice, Tomato Caper Sauce and Chef's Vegetable  
\$50

Rigatoni Pasta with a Parmesan Cream Sauce Topped  
with Roasted Summer Squash, Peas and Roasted Grape Tomato  
\$32

Short Ribs Braised in Coffee and Ancho Chili Sauce with Creamy Polenta  
\$52

Tandoori Lamb Marinated with Garlic Yogurt and Served on a Bed of Mint Couscous  
\$67

Mojo Marinated and Grilled Pork Chops with Fusion Plantain Mash and Pickled Red Onions  
\$40

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Grilled Salmon with Almond Cilantro Pesto, Summer Julienne Vegetables and Warm Orzo Salad  
\$62

Seared Mahi Mahi Topped with Muinere Sauce Accompanied with Roasted Cauliflower and Parsnip Puree and  
Peruvian Twice Baked  
\$48

Flank Steak with Plantain Mango Ketchup, Cilantro Rice and Blackened Green Beans  
\$42

Braised Beef Short Rib with Hosin Demi and Island Vegetable  
\$45

***Dessert***

Cinnamon Apple Crisp Shooters Topped with Fresh Whipped Cream

Fruit Tartlet

Mayra's Banana Bread Pudding

Florida Key lime Pie

Sweet Carrot Cake with Cheese Cream Icing

Chocolate Mousse Shots Topped With Fresh Whipped Cream

Traditional Coconut Flan with Caramel Sauce

Tiramisu

Chocolate Fudge Cake

Red Velvet Shooter with Cream Cheese Icing

Vanilla Bean Crème Brulee

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## **Dinner Your Style**

*(Minimum of 20 guests)*

*A \$15 per person surcharge will be added for all Dinner Buffets under 20 Guests*

*Dinner Buffet Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Selection of Herbal Teas*

Please Select 3 Salads, 3 Entrées, 3 Sides and 3 Desserts

\$65

Additional Salad - \$6 Per Person  
Additional Entrée - \$14 Per Person  
Additional Side - \$7 Per Person  
Additional Dessert - \$5 Per Person

### **Salad**

Mixed Green Salad with Goat Cheese, Candied Pecans, Apple and Aged Balsamic  
Mixed Green Salad with Grape Tomato, Cucumber, Red Onions and Italian Dressing  
Greek Salad with Vine Ripe Tomato, Cucumber, Red Onion, Feta Cheese, Kalamata Olives and Crispy Garbanzo  
Traditional Caesar Salad with Herb Croutons and Shaved Parmesan Cheese  
Tomato Mozzarella Caprese with Vine Ripe Tomato, Garden Basil and Pesto Aioli  
Waldorf Roasted Chicken Salad with Green Apples, Roasted Pecans, Golden Raisins and Celery  
Torn Bibb Salad, Crumbled Bacon, Radishes, Tomatoes with Pink Peppercorn Dressing  
Seafood Ceviche with Fresh Lime, Red Onions and Bell Pepper  
Fiesta Salad with Mixed Greens, Black Olives, Cheese and Avocado

### **Entrée**

#### **Chicken**

Grilled Chicken Breast with Guava Glaze and Papaya Relish  
Chicken Parmesan with Pomodoro, Fresh Basil and Mozzarella Cheese  
Roast Chicken Breast Saltimbocca, Stuffed with Prosciutto and Fresh Sage  
Chicken in Homemade Curry, Carrots, Sweet Potato and Coriander  
Free Range Airline Chicken Breast with Moroccan Lemon Sauce  
Ancho Grilled Chicken with Peppers and Onions

#### **Beef**

Veal Scaloppini with Sage, Pine Nuts, Italian Parsley and Caper Sauce  
Seared Beef and Scallions with Dry Chilies, Water Chestnuts and Bean Sprouts  
Sautéed Beef with Tomatoes, Onions and Garlic  
Grilled Flank Steak with Bleu Cheese Fondue

#### **Pork**

Roast Pork with Cilantro, Onions and Mojo  
Lemon Grass Pork Chops with Caramelized Onion and Cracked Pepper

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Balsamic and Molasses Marinated Pork Chops  
Ginger Apple Sauce Pork Chops  
Pecan Stuffed Frenched Pork Chops with Brown Butter Sauce

***Seafood***

Risotto di Mare with Scallops, Clams, Shrimp and Calamari  
Baked Salmon with Cherry Tomato Ragout and Lemon Basil Pesto  
Grilled Florida Snapper with Cilantro Marinade  
Mahi Mahi with Salsa Verde  
Steamed Snapper with Sizzled Ginger, Scallions and Soy Glaze  
Pad Thai Noodles with Peanuts, Shrimp, Egg and Bean Sprouts  
Paella del Mar, Chicken, Clams, Shrimp and Calamari  
Lemon Grass Skewered Salmon and Scallops

***Vegetarian***

White Truffle Risotto with Wild Mushrooms, Green Peas and Shaved Parmesan  
Baked Penne Alfredo with Nutmeg and Parmesan  
Grilled Portobello Stacks with Truffle Balsamic Glaze

***Sides***

Truffle Macaroni and Cheese  
Lobster Macaroni and Cheese  
Rosemary Mashed Potatoes  
Couscous  
Steamed Jasmine Rice  
Sweet Fried Plantains  
Black Beans and Rice  
Fried Yucca with Garlic Mayo  
Basmati Rice with Cloves  
Roasted Fingerling Potatoes with Fresh Herbs  
Braised Lentils  
  
Grilled Asparagus with Preserved Lemon  
Poached Asparagus with Citrus Bagna Cauda  
Sautéed Baby Bok Choy Deglazed with Soy Sauce and Topped with Sesame Seeds  
Sautéed Seasonal Vegetables  
Sautéed Broccoli Rabe with Toasted Garlic and Olive Oil  
Crispy Artichoke Hearts and Zucchini with Roma Tomato and Gremalada  
Roasted Summer Squash and New Potatoes

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**Dessert**

Cinnamon Apple Crisp Shooters Topped with Fresh Whipped Cream

Assorted Mini Cheesecakes

Florida Key lime Pie

Carrot Cake

Individual Fruit Tartlets

Mayra's Banana Bread Pudding

Chocolate Mousse Shots

Tres Leches

Coconut Flan

Tiramisu

Red Velvet Shooter with Cream Cheese Icing

Chocolate Fudge Cake

Assorted Mini Cupcakes

Make Your Own S'mores

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## Cocktail Reception

*Prices Based Per Person*

*\$200 Fee for Bar Set-up and Bartender (Fee Waived if Reception Held at Bar)*

### **Wine, Beer & Hors d'oeuvres**

Red, White and Rose House Wine, Domestic and Imported Beers, Soft Drinks, Bottled Water, Fruit Juices and Selection of 5 Passed Hors d'oeuvres

1 Hour Reception - \$48

2 Hour Reception - \$63

3 Hour Reception - \$78

### **Premium Beverages and Hors d'oeuvres**

Premium Cocktails, Red, White and Rose House Wine, Domestic & Imported Beers, Soft Drinks, Bottled Water, Fruit Juices and Selection of 5 Passed Hors d'oeuvres

1 Hour Reception - \$58

2 Hour Reception - \$75

3 Hour Reception - \$92

### **Ultra Premium Beverages and Hors d'oeuvres**

Ultra Premium Cocktails, Red, White and Rose House Wine, Domestic & Imported Beers, Soft Drinks, Bottled Water, Fruit Juices and Selection of 5 Passed Hors d'oeuvres

1 Hour Reception - \$68

2 Hour Reception - \$85

3 Hour Reception - \$102

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## **Hors d'oeuvres Selection**

### **Cold Hors d'oeuvres**

Sesame Ahi Tuna with Citrus Sauce and Jalapeno  
Smoked Salmon Roulade with Cream Cheese on a Crustini  
Brie, Fig and House Gastric Canapé on a Crustini  
Tomato and Mozzarella Bruschetta  
Hummus on Toasted Pita Chip  
Ceviche del Mar Spoon  
Prosciutto and Grilled Asparagus  
Manchego and Roasted Pepper with Olive Oil on Country Bread  
Chilled Shrimp Shooter  
Roasted Eggplant on a Pita Chip  
Curry Chicken with Eggplant Caponata Crustini

### **Hot Hors d'oeuvres**

Chicken Satay with Peanut Sauce  
Grilled Adobo Shrimp with Mango Reduction  
Bacon Wrapped Scallops  
Chicken Potstickers with Scallion Soy  
Selection of Mini Quiche  
Mini Crab Cakes with Roasted Red Pepper Aioli  
Cilantro Beef Empanada  
Wild Mushroom Purse  
Coconut Shrimp with Mango Aioli  
Truffle and Potato Beignets with Boursin Cream Cheese  
Mini Beef Wellington with Peppercorn Sauce  
Smoked Shrimp and Lychee with Bacon

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## Open Hosted Bar

*Prices Based Per Person*

*\$200 Fee for Bar Set-up and Bartender (Fee Waived if Reception Held at Bar)*

*All Bars Include House Red, White and Rose Wine, Domestic and Imported Beers,  
Soft Drinks, Bottled Water and Fruit Juices*

### **Wine & Beer**

Imported & Domestic Beers  
Sycamore Lane Family Selections

1 Hour - \$18  
2 Hours - \$28  
3 Hours - \$38  
4 Hours - \$48

### **Premium Brands**

Beefeater Gin  
Absolut & Smirnoff Vodka  
Johnny Walker Red Label & Seagram's 7 Scotch  
Sauza Tequila  
Mayer's Silver Rum  
Jim Beam

1 Hour - \$28  
2 Hours - \$40  
3 Hours - \$52  
4 Hours - \$64

### **Ultra Premium Brands**

Grey Goose & Kettle One Vodka  
Tanqueray & Sapphire Gin  
Johnny Walker Black Label & Chivas Regal Scotch  
Cuervo Gold & Patron Silver Tequila  
Bacardi Silver & Bacardi 8 Rum  
Crown Royal  
Jack Daniels  
Maker's Mark Bourbon

1 Hour - \$38  
2 Hours - \$50  
3 Hours - \$62  
4 Hours - \$74

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## Hosted Bar or Cash Bar

*Prices Based Per Drink Upon Consumption*

*\$200 Fee for Bar Set-up and Bartender (Fee Waived if Reception Held at Bar)*

Domestic Beer - \$5.75
Imported Beer - \$6.50
Red, White and Rose Wine - \$8
Premium Cocktails - \$9
Ultra Premium Cocktails - \$10
Specialty Cocktails (Margaritas, ect) - \$12
Cordials - \$9
Champagne - \$10
Soft Drinks - \$3.25
Small Bottled Water - \$3.50

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