





MIAMI CONTINENTAL

Freshly Squeezed Orange, Grapefruit, Papaya, Mango Juice
Seasonal Local Fruits and Berries
Assorted Latin Breakfast Pastries
House Made Preserves and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Café Con Leche, Selection of Organic Teas
\$29 per guest

FULL AMERICAN *(Minimum of 20 guests)*

Freshly Squeezed Orange and Grapefruit Juice
Seasonal Fruits and Berries
Selection of Cereals and Grains
Freshly Baked Bagels and Cream Cheese
Assorted Danish, Muffins and Croissants
House Made Preserves and Butter
Breakfast Potatoes with Peppers and Onions
Local Farm Scrambled Eggs

Choice of: Smoked Bacon, Maple Pork Sausage, or Chicken Sausage
Freshly Brewed Coffee, Decaffeinated Coffee, Café Con Leche, Selection of Organic Teas
\$33 per guest

A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price.
A surcharge of \$15 per person will apply should minimum guest count not be met



CHEF'S ACTION STATION

Specialty Omelet Bar**

Ham, Bacon, Onions, Peppers, Tomatoes, Spinach, Asparagus, Mushrooms, Roasted Chiles, Avocado, Scallions, Cheddar Cheese, Gruyère, Goat Cheese

\$12 per guest

SMOOTHIE STATION

Create your Own Smoothie

Banana, Fresh Berries, Seasonal Fruits, Yogurt, Protein Powder, Assorted Nuts, Assorted Juices, Chocolate and Caramel Sauce, Skim Milk, Whole Milk, Soy Milk, Almond Milk

\$14 per guest

Themed breakfast buffet menus can be customized for your group by our Chef.

A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable.

Prices are subject to change based on market price. A surcharge of \$15 per person will apply should minimum guest count not be met.

** One uniformed Chef required. One chef per every 30 Guests. A \$150 Chef Fee for maximum of two hours will apply



BEVERAGES

Freshly Brewed Coffee	\$65 per gallon
Organic Teas	\$65 per gallon
Orange, Grapefruit, Apple	\$20 per quart
Cranberry Juice	\$20 per quart
Whole, Low Fat or Non Fat Milk	\$18 per quart
Fresh Carrot, Watermelon Honeydew or Cantaloupe Juice	\$20 per quart
Organic Apple Juice	\$20 each
Lychee Lemonade	\$20 per quart
Protein Shakes (Vanilla or Chocolate)	\$24 per quart
Red Bull	\$5 each
V8 Juice	\$5 each
Voss Bottled Water Still/Sparkling	\$5 each
Soft Drinks	\$5 each
Flavored Iced Coffee	\$5 each

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INTERMISSIONS

Breakfast Pastries	\$44 per dozen
Fresh Baked Cookies	\$44 per dozen
Mini Cup Cakes	\$33 per dozen
Chocolate Fudge Brownies	\$44 per dozen
Granola Bars	\$4 each
Power Bars	\$5 each
Assorted Mini Ham and Turkey Wraps	\$32 per dozen
Fruit Yogurt - Assorted	\$5 each
Sliced Fresh Fruits and Berries	\$8 per guest
Whole Fresh Fruits - Apples, Bananas, and Oranges	\$36 per dozen
Open Face Sandwiches	\$42 per dozen
Assorted Dry Cereals	\$4 per box
Haagen Dazs Ice Cream Bars	\$60 per dozen
Chocolate Dipped Strawberries	\$46 per dozen

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BRUNCH (Minimum of 25 People)

\$80 per person

Seasonal Fruit and Berries
Local Farm Scramble Eggs
Apple Wood Smoked Bacon
Cajun Caesar Salad
Tandoori Roasted Chicken
Mediterranean Style Fingerling Potatoes
Assorted Danishes Muffins, Croissants
Assorted Sliced Breads

ENHANCEMENTS

Pork Chicken Sausage	\$5 per person
Pancake	\$5 per person
Yogurt and Granola	\$9 per person
Spanish Egg Frittata	\$12 per person
Smoke Salmon Display	\$14 per person
Paella Valencia	\$23 per person
Charcuterie and Cheese Display	\$36 per person

BRUNCH STATIONS

Belgian Waffle with Assorted Accompaniments	\$12 per person
Petit Four Display	\$14 per person
Seafood Market	\$42 per person
Ceviche Station	\$36 per person



CHEF STATIONS

Omelet with Assorted Accompaniments

\$12 per person

Chef Carving Prime Rib

\$750 Serves 20

Glazed Turkey Breast

\$120 Serves 10

Whole Roasted Salmon

\$220 Serves 20

** A chef fee of \$150 will apply*

BRUNCH BAR

2 Hours of Unlimited Bloody and Mimosas

Freshly Brewed Regular and Decaffeinated Coffee

Organic Tea, Orange Juice, and Grapefruit Juice

Additional hour

\$12 per person

A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable



A LA CARTE SELECTIONS: TWO COURSE \$45 | THREE COURSE \$60 | FOUR COURSE \$70

SOUP | Select One

Gazpacho, Tomato, Cucumber, Sherry Vinegar Reduction
Truffled Mushroom, Brioche Crostini, Chive Cream
Catalan White Bean, Bacon, Tomato
Chicken Tortilla, Black Bean, Cojita Cheese
Garden Vegetable, Seasonal Selection

SALAD | Select One

Classic Caesar Salad, Aged Pecorino, Rosemary Focaccia Croutons
Garden Salad, Seasonal Greens, Cucumber, Tomato, Balsamic Dressing
Spinach Salad, Golden Raisins, Spiced Cashews, Warm Bacon Sherry Vinaigrette
Citrus Salad, Florida Oranges, Grapefruit, Fennel, Radish, Ginger Mint Dressing
Beet Salad, Raisin Puree, Blue Cheese, Coriander Walnut Vinaigrette

APPETIZER | Select One

Crab Cake, Thai Basil Cream, Asian Slaw
Mahi Ceviche, Roasted Pineapple, Poke Sauce
Duck Confit Crepe, Ginger Carrot Broth, Shaved Vegetable Salad
Mushroom Anglotti, Parmesan Cream, Pinenut Escabeche
Short Rib Empanada, Aji Amarillo, Grated Manchego



ENTREÉS | Select One

Moroccan Spiced Salmon, Orange Fennel Spinach Salad with Coriander Orange Dressing
Mojo Marinated Chicken Breast, Yucca Puree, Bell Pepper Escabeche
Grilled Mahi with Pineapple Fried Rice, Teriyaki Glaze
Churrasco, Chimichurri Potato Puree, Southern Fried Shallots
Mojo Marinated Pork Loin, Bonito Puree, Spiced Apple Slaw

DESSERT | Select One

Meyer Lemon Tart, Drunk'n Berries, Key Lime Meringue
Coconut Daquise, Passion Fruit, Mango Coulis
Turtle Cheesecake, Candied Pecans, Nutella Crumble
Chocolate Crunch Bar, Hazelnut Praline, Espresso Anglaise

All selections served with artisan breads, freshly brewed coffee and selection of organic teas.
A 22% service charge & 9% sales tax will be added to all prices.
Service charge is taxable. Prices are subject to change based on market price.
For choice of entrée at time of service, a surcharge of \$10 per guest will apply.



SANDWICH BUFFET (minimum of 15 guests)

\$47 per guest

Select 3 pre-made sandwiches:

Mediterranean Panini, Roasted Red Peppers, Kalamata Olives, Feta, Tomato, Cucumber, Coriander Vinaigrette
Mahi Mahi Sandwich, Shaved Fennel, Roasted Tomato
Saffron Aioli on Panini Bread
Fennel Lobster Salad, Watercress, Citrus Vinaigrette, Brioche Slider
Roasted Turkey Breast, Bacon, Herb Aioli, Lettuce, Tomato, Multi-grain Bread
Chipotle Chicken Wrap, Cheddar, Avocado, Tomato, Whole Wheat Tortilla
Pork Cuban, Deli and Smoked Ham, Swiss, Pickle Escabeche, Fried Egg Aioli, Cuban Roll
Ropa Vieja, Braised Short Rib, Bell Peppers, Chimichurri Aioli, Panini Bread
Roast Beef, Horse- Radish Aioli, Red Onion Relish, Arugula, French Baguette

Includes:

Seasonal Greens Salad, Cucumber, Cherry Tomato, Balsamic Dressing, Focaccia Croutons
House Made Ranch Chips
Assorted Fudge Brownies, Home Made Cookie Platter
Assorted Sodas, Bottled Water

Served with your choice of regular or decaffeinated coffee and organic teas. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price. A surcharge of \$15 per person will apply should minimum guest count not be met. Panini Press Attendant: Chef's fee is \$100 for every 30 guests. Chef's hot soup may be added at \$8 per guest.



ARTISAN DELI (minimum of 15 guests)

\$43 per guest

Mixed Greens with Choice of Salad Dressing

Home Made Potato Salad

Seasonal Bean Salad, Tomato, Kalamata Olives, Pinenuts, Feta

Array of Deli Meats to include: Turkey, Ham, Roast Beef, Salami and Grilled Chicken Breast

Cheese Selections: Cheddar, Swiss, American, Mozzarella

Artisan Bread Display

Fruit Salad with Lemon and Mint

Home Made Brownies

Assorted Sodas, Bottled Water

THE GRILL BUFFET (minimum of 20 guests)

\$54 per guest

Greek Salad

Caesar Salad with Garlic Croutons

Salmon a la Plancha, Roasted Cherry Tomatoes

Eye Of Ribeye, Caramelized Onions and Peppers

Roasted Fingerling Potatoes

Spiced Corn on the Cobb

Summer Berry Cobbler, Shortbread Crust

Assorted Sodas, Bottled Water

Served with your choice of regular or decaffeinated coffee and organic teas. Chef's selection of hot soup may be added at \$8 per guest. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price. A surcharge of \$15 per person will apply should minimum guest count not be met. Panini Press Attendant: Chef's fee is \$100 for every 30 guests.



15th & VINE TASTING (minimum of 15 guests)

\$52 per guest

Spinach Salad, Balsamic Strawberries, Oranges, Pinenuts, Chevre, Balsamic Dressing
Florida Corn Soup
Ropa Vieja, Flour Tortillas, Korean Salsa Roja
Tandoori Chicken, Couscous, Tatziki
Grilled Asparagus, Truffle Lemon Vinaigrette
Dahl Lentils
Fresh Lemon Tartlets
Turtle Cheesecake
Assorted Sodas, Bottled Water

ICON TASTING (minimum of 15 guests)

\$54 per guest

Watermelon Gazpacho
Shrimp and Papaya Salad, Carrot, Diakon, Peanut, Green Onion, Lime Vinaigrette
Fresh Guacamole and Chips, Tomato Salsa, Sour Cream, Chive, Cilantro and Tortillas
Grilled Mahi, Kiwi Salsa, Bell Pepper Escabeche
Mojo Chicken Breast, Black Bean Corn Relish, Salsa Verde
Yucca con Mojo
Cinnamon and Chocolate Churros
Panna Cotta with Passion Fruit
Assorted Sodas, Bottled Water

Served with your choice of regular or decaffeinated coffee and organic teas. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price.



LUNCH ON THE GO! (minimum of 20 guests)

\$32 per guest **

This is a box lunch to go option only

Choice of Two Pre-made Sandwich

Turkey, Ham, Roast Beef, Grilled Chicken or Grilled Vegetables

Multi-Grain, French or Wheat Bread

Chef's Choice of Cold Salad

Whole Seasonal Fruit

Terra Chips or Potato Chips

Miniature Brownie or Chocolate Chip Cookie

Canned Soda or Bottled Water

A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price. Boxed lunches only served for take-out events. Guarantee due (72)-hours prior to event.

**Boxed Lunch Include: Plastic Tableware and Napkins



SLIM AND TRIM

Fresh Fruit and Vegetable Juices
Assorted Yogurt Parfaits
Individual Fresh Fruit Salad with Mint
Zucchini Bread, Cranberry Pecan Muffins
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Organic Teas
Assorted Sodas, Bottled Water

\$27 per guest

SNACK ATTACK

Fresh Guacamole, Corn Chips
Crudités and Sundried Tomato Hummus
Mini Ham and Cheese Wraps
Plain and Caramel Popcorn
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Organic Teas
Assorted Sodas, Bottled Water

\$26 per guest

LATIN FLAIR

Mini Short Rib Empanadas
Gazpacho Shooters
“Bocadillo” Queso Fresco and Guava
Churros with Chocolate Sauce and Dulce de Leche
Horchata
Café con Leche and Hot Chocolate
Assorted Sodas, Bottled Water

\$26 per guest



SWEET TOOTH

Double Fudge Brownies
Assorted House Made Cookies
Chocolate Espresso Mousse
Lemon Tartlets
Assorted Sodas, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Organic Teas

\$27 per guest

AFTERNOON TEA

Shortbread Cookies, Assorted Biscotti
Finger Sandwiches
Petit Fours
Mineral Water, Assorted Sodas
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Organic Teas

\$24 per guest

Theme Breaks price reflects 30 minutes of service. Minimum of 10 guests. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price.



COLD HORS D'OEUVRES

Prosciutto Melon Aged Balsamic	\$4 per piece
Gazpacho Shooter, Chipotle Salt Rim	\$4 per piece
Spanish Tortilla, Lemon Aioli	\$4 per piece
Spicy Salmon Roll	\$5 per piece
Caesar Salad Wrap, Rice Paper, Mojo Chicken	\$5 per piece
Mini Spicy Tuna Taco-Cilantro Chili Puree	\$6 per piece
Mahi Ceviche, Aji Amarillo, Yucca Chip	\$6 per piece
Foie Torchon, Merlot Jelly, Pecan "butter"	\$7 per piece

HOT HORS D'OEUVRES

Confit Potato, Smoked Cheddar Fondue	\$4 per piece
Escalivada Croquette, Seasonal Roasted Vegetable, Truffle Pinenut Puree	\$4 per piece
Baked Brie Tartlet, Rum Roasted Pineapple	\$4 per piece
Chicken Brochette- Jerk Remoulade	\$5 per piece
Bacon Wrapped Date, Marcona Almond, Blue Cheese Fondue	\$5 per piece
Ropa Vieja Sliders, Swiss, Cimichurri	\$5 per piece
Mini Salmon Slider-Dill Mustard	\$5 per piece
Churrasco Brochette-Salsa Verde	\$6 per piece
Crab Croquette, Thai Basil Aioli	\$6 per piece
Serrano Wrapped Pink Shrimp, Tomato Sofrito	\$7 per piece
Lamb Albondigas, Curry	\$7 per piece

Minimum of one dozen per item. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price



SEAFOOD MARKET (Assortment of 8 pieces)

\$45 per guest

Oysters, Mussels, Shrimp Cocktail, Seasonal Selections
Assortment of Sauces and Accompaniments

MEDITERRANEAN CHEESE AND LOCAL FRUIT PLATTER

\$18 per guest

Artisanal Cheeses, Seasonal Fruit and Berries, House Made Accompaniments, Assorted Rustic Bread

CEVICHE STATION

\$23 per guest

An eclectic variety of ceviche including:
Snapper Ceviche - Jalapeño, Red Onion, Cilantro
Mahi Mahi - Corn, Aji Amarillo, Celery, Lime
Shrimp - Tequila, Diced Tomatoes, Scallions, Lime

SALAD BAR

\$17 per guest

Please select 3 of the following Greens: Romaine, Baby Mix Greens, Baby Spinach, Frisse, Arugula, Bibb, Radicchio, and Watercress

Please select 8 of the following toppings: Grape Tomato, Cucumber, Olives, Pepperoncini, Bean Sprout, Mushrooms, Mango, Papaya, Garbanzo Beans, Shredded Carrots, Avocado, Toasted Almonds, Raisin, Broccoli, Dried Apricot, Pinenuts, Cashew, Peanuts, Cheddar, Feta, Blue Cheese, Parmesan, Pecorino, Grilled Croutons

Please select 2 of the following dressings: Red Wine Vinaigrette, Lemon Oregano, Caesar Dressing, Ranch and Blue Cheese

**One Chef required for every 40 guests.

A Chef Fee of \$100 will apply. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price.



RISOTTO STATION **

\$25 per guest

Choose 2 of the following:

- Wild Mushroom and Pecorino
- Florida Shrimp & Roast Fennel
- Spanish Chorizo with Sundried Tomato
- Risotto Milanese with Green Peas
- All have Parmesan Cheese and Fine Herbs

PAELLA STATION

\$32 per guest

- Bomba Rice, Chorizo, Braised Chicken, Prawns, Mussels, Espelette, Kalamata Olives, Green Peas, Crostinis, Saffron Aioli

GARDEN FRESH

\$14 per guest

- Fresh Cut Vegetable with Dipping Sauces to include:** Veggies (Baby Carrots, Baby Zucchini, Golden Squash, Cherry Tomato, Broccoli, Cauliflower and Bell Peppers)
- Blue Cheese and Sun Dried Tomato Hummus
- Seasonal Fruit and Berries

SUSHI & SASHIMI STATION (3 pieces per guest)

\$34 per guest

- An Assortment of Sushi and Sashimi including Tuna, Salmon, Yellowtail Snapper and Vegetarian

**One Chef required for every 40 guests. A Chef Fee of \$100 will apply.

A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price



PASTA STATION

Please select 2 pastas:

Three Cheese Ravioli, Tomato Basil Sauce
Sweet Potato Gnocchi, Sweet Peas, Truffled Parmesan Cream
Penne Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, Demi Glace
All are accompanied with Pecorino Cheese and Fresh Basil

\$26 per guest

CARVING STATIONS

Slow Roasted Prime Rib: Natural Jus, Garlic Confit, Fresh Focaccia

\$750 (serves 40 guests)

Roasted Beef Tenderloin: Herbs and Garlic Butter, Olive Rolls

\$500 (serves 20 guests)

Roasted Leg Of Lamb: Natural Jus with Rosemary, Tzatziki Sauce, Pita Bread

\$450 (serves 20 guests)

Roasted Whole Salmon: Dill Mustard, Rye Rolls

\$275 (serves 20 guests)

Roasted Turkey Breast: Southern Seasonings, Seasonal Fruit Chutney,
Natural Jus, Biscuits

\$150 (serves 10 guests)

**One Chef required for every 40 guests. A Chef fee of \$150 will apply

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ORIENTAL STATION

Sweet and Sour Chicken

Beef and Broccoli

Chinese Fried Rice

Pork and Vegetable Potstickers

Soy, Ginger and Sweet and Sour Sauces

\$27 per Guest

COMFORT STATION

Beef and Pork Belly Sliders (3 servings per guests)

Guinness BBQ and Honey Mustard Chicken Wings (3 wings per guest)

Corn Chips and Freshly Made Guacamole

\$27 per guest

LATINO STATION

Baja Tacos

Short Rib and Chicken Empandas

Tostones, Smoked Paprika

Guacamole and Tomato Salsa, Sour Cream

Tortilla Chips

\$24 per guest

DESSERT STATION (4 pieces per guest)

Petite Four Display: Orange Curacao, Chocolate Praline, Caraibe, Maracuya

\$24 per guest

**One Chef required for every 40 guests. A Chef fee of \$150 will apply

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A LA CARTE SELECTIONS: THREE COURSE \$75 | FOUR COURSE \$85

SALADS

Burrata, Local Fruit, Red Onion, Balsamic Reduction, Micro Lettuces

Spinach Salad, Serrano Ham, Fig, Pistachio, Goat Cheese Fondue, Sherry Vinaigrette

Arugula, Roasted Pear, Duck Confit, Sweet Onion Dressing

Endive, Asian Pear, Curry Granola, Ginger Mint Vinaigrette

Red Leaf, Cucumber, Heirloom Tomato, Pecorino Crisps, Heart of Palm, Balsamic Vinaigrette

Summer Salad, Haricot Vert, Fennel, Orange, Radish, Mache, Roasted Almond Vinaigrette

SOUP

French Onion, Parmesan Crisp

Corn and Lobster Bisque, Vanilla Crème Friche

Gumbo, Jasmine Rice

Cream of Parsnip, Roasted Garlic, Crispy Carrot

Chicken Voulte, Herb Ricotta Dumpling

COLD APP

Tuna Sashimi, Watermelon, Sesame Crumble, Thai Caramel

Bloody Mary Pink Shrimp Ceviche, Chimichurri, Micro Celery

Crab "Roll" Avocado, Passion Fruit, Cilantro

Spanish Tortilla, Saffron Aioli, Micro Salad

Ribeye Carpaccio, Horseradish Espuma, Micro Arugula, Black Pepper Tuile



HOT APP

Shrimp Ravioli, Lobster Crème, Warm Tomato Artichoke Salad
Smoked Octopus, Fennel, Potato Confit, Cherry Tomato, Chimichurri
Duck Confit Crepe, Ginger Carrot Broth, Micro Salad
Baked Brie Tartlet, Rum Roasted Pineapple, Baby Greens
Lamb Albondiga, Curry Sofito, Minted Edamame

ENTRÉES | Select One

Half Roasted Chicken, Warm Mediterranean Quinoa, Chicken Jus
Seared Duck Breast, Moroccan Polenta, Vandouvan Granola
Chimichurri Crusted Salmon a la Plancha, Black Bean Puree, Tomatillo Relish
Arroz con Cangrejo, Crab, Morels, Peas, Asparagus Escabeche, Truffle
Eye Of Ribeye, Potato Confit, Smoked Tomato Marmalade, Bordelaise
Prosciutto Wrapped Pork Loin, Maple Apricot Reduction, Smoked Polenta

DESSERT | Select One

Dark Chocolate Ganache, Raspberry Meringue, Coconut Rum Anglaise
Turtle Cheesecake, Candied Pecans, Caramel, Chocolate Crumble
Key Lime Parfait, Mojito Puree, Sea Salt Nougatine
Apricot Bread Pudding, Whiskey Caramel, Fried Plantain Ice Cream
Coffee and Doughnuts, Cinnamon Beignet, Espresso Espuma, Chocolate Tuile

All selections served with artisan breads, freshly brewed coffee and a selection of organic teas. For choice of entrée at time of service, a surcharge of \$25 per guest will apply per number of choices. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price.



INCLUDES: One Soup, Two Salads, Two Entrées, One Pasta,
Two Side Dishes and Desserts, Coffee, Tea, Soda and Iced Tea

\$80 per person

SALADS

Heirloom Tomato Salad, Thai Basil, Mizuna, Sweet Chili Lime Vinaigrette
Mojo Caesar Salad, Romaine, Cojita, Tostone “Croutons” Mojo Dressing
Endive, Asian Pear, Curry Granola, Ginger Mint Vinaigrette
Spinach Salad, Serrano Ham, Fig, Pistachio, Goat Cheese Fondue, Sherry Vinaigrette
Red Leaf, Cucumber, Heirloom Tomato, Pecorino Crisps, Heart of Palm, Balsamic Vinaigrette
Ensalada Russa, Heirloom Potatoes, Carrots, Peas, Apples, Celery, Onion, Saffron Crème

ENTRÉES

Skate Wing, Caper Relish
Chimichurri Crusted Salmon a la Plancha
Tandoori Roasted Chicken
Chevre Stuffed Fried Chicken
Mojo BBQ Pork Loin
Churrasco Style Flat Iron
Porcini Crusted NY Strip
Three Cheese Ravioli, Tomato Basil Sauce
Three Cheese Ravioli, Tomato Basil Sauce
Potato Gnocchi, Sweet Peas, Truffled Parmesan Cream
Penne, Pasta, Olives, Sundried Tomato, Basil with Wine Sauce
Tagliatelle Pasta, Braised Short Rib, Demi Glace
Orzo Pasta, Tomato, Peas, Pinenut, Pecorino



SIDE DISHES

Grilled Asparagus, Truffle Vinaigrette
Roasted Fingerling Potatoes, Chimichurri
Roasted Baby Bella Mushrooms, Bacon, Demi Glace
Maple Glazed Brussels Sprouts, Hazelnuts
Catalan Spinach, Apple, Sherry Reduction
Polenta, Parmesan, Truffle
Quinoa Risotto
Yucca Con Mojo
Moroccan Couscous
Nolan's Collards, Creole Style

DESSERT

Variety of Chef's Selected Miniature Desserts
Freshly Brewed Coffee, Decaffeinated Coffee
Selection of Organic Teas

Themed dinner buffet menus can be customized for your group by our Chef. A 22% service charge & 9% sales tax will be added to all prices. Service charge is taxable. Prices are subject to change based on market price. A surcharge of \$15 per person will apply should minimum guest count not be met.



SPARKLING

Pommery Brut
 Ruinart Blanc de Blancs
 Ruinart Rose, Reims
 Valdo Prosecco, Italy
 Domaine Ste Michelle Brut, Extra Dry
 Moët & Chandon, Imperial White star
 Veuve Clicquot Ponsardin

GLASS

\$18

 \$10
 \$45
 \$175
 \$200

BOTTLE

\$85
 \$125
 \$137
 \$40

CHARDONNAY

Newton "Unfiletered", Sonoma
 Stag's Leap, Napa
 JT Cellars, Mendocino
 Mer Soleil "Silver", Central Coast
 Pelio Figge, Monterey
 Patz & Hall, Dutton Ranch

\$12

\$53
 \$45
 \$49
 \$69
 \$85
 \$106

SAUVIGNON BLANC

Honig, Napa
 Merry Edwards, Russian River

\$10

\$43
 \$85

PINOT GRIGIO

Tiefenbrunner, Venice

\$10

\$43

WHITE BLENDS AND OTHER VARIETALS

Kretikos Boutari, Crete, Greece
 Vina Nora Albarino, Rias Baixas
 Mastroberardino "Sannio" Falanghina

\$8

\$35
 \$38
 \$59



MERLOT

Provenance, Napa

GLASS

\$11

BOTTLE

\$49

CABERNET SAUVIGNON

Joel Gott, Napa

Roth, Alexander Valley

Honig, Napa

\$10

\$49

\$70

\$81

PINOT NOIR

J Vineyards, Russian River

Emeritus Vineyard, Russian River

Figge Cellars, Monterey

Kings Estate, Oregon

Belle Gloss, Santa Barbara

\$60

\$69

\$108

\$57

\$85

RED BLENDS AND OTHER VARIETALS

Kretikos Boutari, Greece

Monsanto Riserva, Chianti Classico

Bodegas Terrazas, Malbec, Argentina

Post House Blueish Black, South Africa

Ronsard Boutgelli, Cabernet Franc

Fratelli Brovia "Brea" Barbera, Italy

Jean-Marc Pillot Bourgogne, Burgundy

Fisher "Cameron" Red Blend, Napa

\$9

\$38

\$44

\$49

\$47

\$53

\$79

\$76

\$137

A bartender fee of \$125 will apply for every 75 guests. One bartender needed for every 75 guests

All prices are subject to a service charge of 22% and 9% sales tax. Service charge is taxable

Prices are subject to change based on market price

* Order must be placed at least 7 business days prior to event date



BEER AND WINE

All Beverages are charged as consumed by drink, glass, or bottle
Domestic and Imported Beers

House Wines

Non-Alcoholic Beverages

\$18 per guest for one hour | \$9 each additional hour

FULL OPEN BAR

Unlimited Bar Service of House Brands

Domestic and Imported Beers

House Wines

Non-Alcoholic Beverages

\$24 per guest for one hour | \$12 each additional hour

DELUXE OPEN BAR

Unlimited Bar Service of Premium Brands

Domestic and Imported Beers

House Wines

Non-Alcoholic Beverages

\$29 per guest for one hour | \$13 each additional hour

A bartender fee of \$125 will apply for every 75 guests. One bartender needed for every 75 guests

All prices are subject to a service charge of 22% and 9% sales tax. Service charge is taxable

Prices are subject to change based on market price

* Order must be placed at least 7 business days prior to event date