

VINTRO KITCHEN
CATERING BROCHURE

THE VISION

Chef Giorgios Nikolas Bakatsias, developed a concept and menu for the 67 seat Vintro Kitchen restaurant. The menu focuses on seasonal and local ingredients from Miami with a selection of wines "made by farmers not factories." And of course, this is Miami so there will be a robust cocktail selection as well. Vintro Kitchen is a place where refreshing shared plates, signature main courses, a charcuterie selection and cheese flights are enjoyed in a dramatic yet intimate setting. Wines have been selected that are made with an eye toward the craft approach of winemaking from around the globe. Wines are available by the glass or bottle, satisfying the novice and connoisseur alike.



- GIORGIOS NIKOLAS BAKATSIAS
EXECUTIVE CHEF



LIGHT BITES & HORS D'OEUVRES

cold

- Cucumber gazpacho with watermelon
- Mini ceviche
- Speck wrapped honeydew
- Citrus marinated gulf shrimp with mango and pineapple slaw
- Guacamole with house-made chips
- Tuna tartar with orange, olive, capers, parsley
- Tomato & mozzarella bruschetta
- Asparagus wrapped with prosciutto, stuffed with fontina cheese
- Grilled vegetable crostini
- Endive with bacon-goat cheese

hot

- Forbidden rice with wild mushrooms
- Goat cheese and vegetable croquettes with Meyer lemon aioli
- Lamb meatballs with red pepper chimichurri
- Spicy-tomato calamari shooter
- Curry-chicken satay with curry yogurt sauce
- Squid ink arancini
- Calamari bruschetta
- Ponzu beef satay
- Loaded baked clams with potato, bacon cheese, chives
- Broccoli rabe with lamb sausage crostini
- Lamb kefta with mint pesto



Choice of 3	\$30 1/hr	\$40/2hr	\$48/3hr
Choice of 5	\$34 1/hr	\$42/2hr	\$54/3hr
Choice of 7	\$40 1/hr	\$48/2hr	\$58/3hr
Choice of 10	\$52 1/hr	\$64/2hr	\$78/3hr



THE BUFFET

BUTCHER'S TABLE \$38 - \$42

Pork Chop
Lamb Chops
Skirt Steak
Beef Tenderloin
Pork Tenderloin

GRILLED SEAFOOD \$36

Red Snapper
Swordfish
Cobia
Black Grouper

SEAFOOD ICE TOWER \$MP

Shrimp
Oysters
Lobster

CHARCUTERIE BOARD \$26

Variety of cheeses
Meats
Pickled Vegetables

PAELLA STATION \$24 / \$28

Seafood \$28
Chicken or Vegetable \$24

ASSORTED DESSERT & COFFEE \$16

**2 hours with a minimum of 20 guests.*

Prices are per person & do not include tax & service charges.

SET MENU 1

APPETIZERS *choose two*

Crudo of the Day
Calamari Bruschetta
Croquettes

SALADS *choose one*

5 Greens Salad
Greek Vegetable Salad

ENTREES *choose two*

Black Grouper
Pork Tenderloin
8oz. Filet Mignon

sides choose one

Sauteed Spinach
Brussel Sprouts

DESSERT *choose one*

Chocolate Mousse
Cheese Cake

\$64 + Tax

A 22% Service charge will be added per guest





SET MENU 2

APPETIZERS *choose two*

- Meatballs
- Calamari Bruschetta
- Croquettes

SALAD *choose one*

- Greek Vegetables Salad
- Tuna Tartare

ENTREES *choose two*

- Fish of the Day
- Pork Tenderloin
- Hanger Steak

sides choose one

- Orzo Mac & Cheese
- Forbidden Rice

sides choose one

- French Fries
- Sauteed Spinach
- Charred Cauliflower
- Brussel Sprouts
- Roasted Carrots

DESSERT *choose one*

- Chocolate Mousse
- Passion Fruit Panna Cotta
- Mediterranean Cheese Cheesecake

\$89 + Tax

A 22% Service charge will be added per guest

SET MENU 3

FIRST BITES

Crudo of the Day

SMALL PLATES *choose one*

Calamari Bruschetta

Meatballs

Croquettes

Grilled Octopus

SALAD *choose one*

Baby Beet Salad

Burrata

ENTREES *choose three*

Black Grouper

14oz. NY Strip

Grilled Lamb Chops

Whole Fish

Pork Tenderloin

sides choose one

Orzo Mac & Cheese

Forbidden Rice w/ Wild Mushrooms

sides choose two

Sauteed Spinach

Brussel Sprouts

Charred Cauliflower

French Fries

DESSERT *choose two*

Chocolate Mousse

Tiramisu

Cheese Cheesecake

\$109 + Tax

A 22% Service charge will be added per guest



BAR PACKAGES

premium beer & wine

\$28 / First Hour

\$24 / Second Hour

\$18 / Third Hour

3 Hour Package: \$68 Per Person

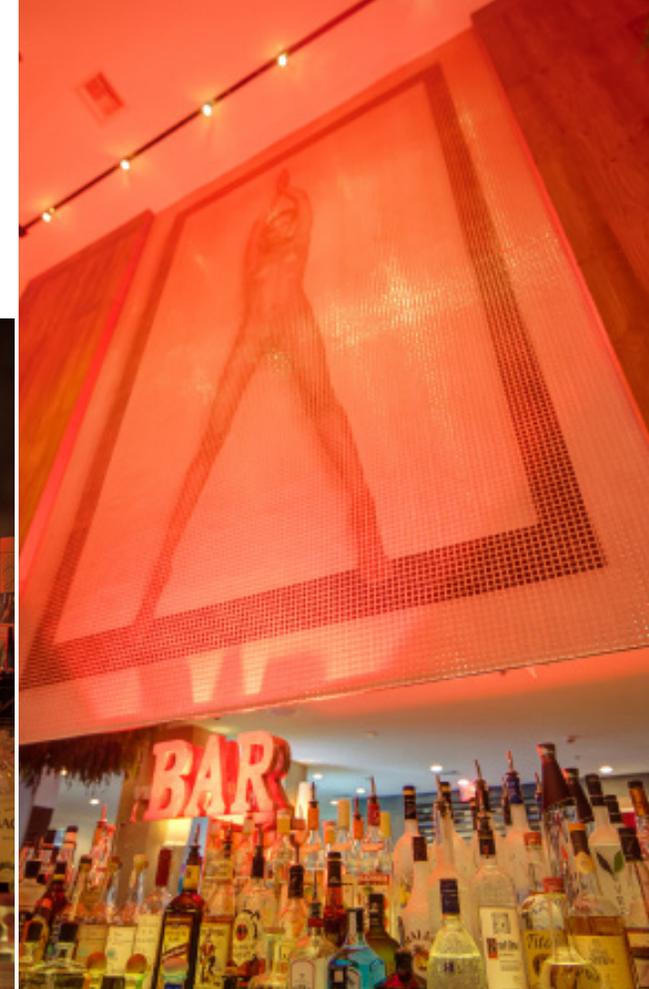
premium open bar

\$38 / First Hour

\$24 / Every Additional Hour

3 Hour Package: \$84 Per Person

Brands Include but are not limited to: Grey Goose, Ciroc, Bacardi, Johnnie Walker Black, Dewar's 12, Patron, Tanqueray, Corona, Heineken, Budweiser, Premium Wine Selections.

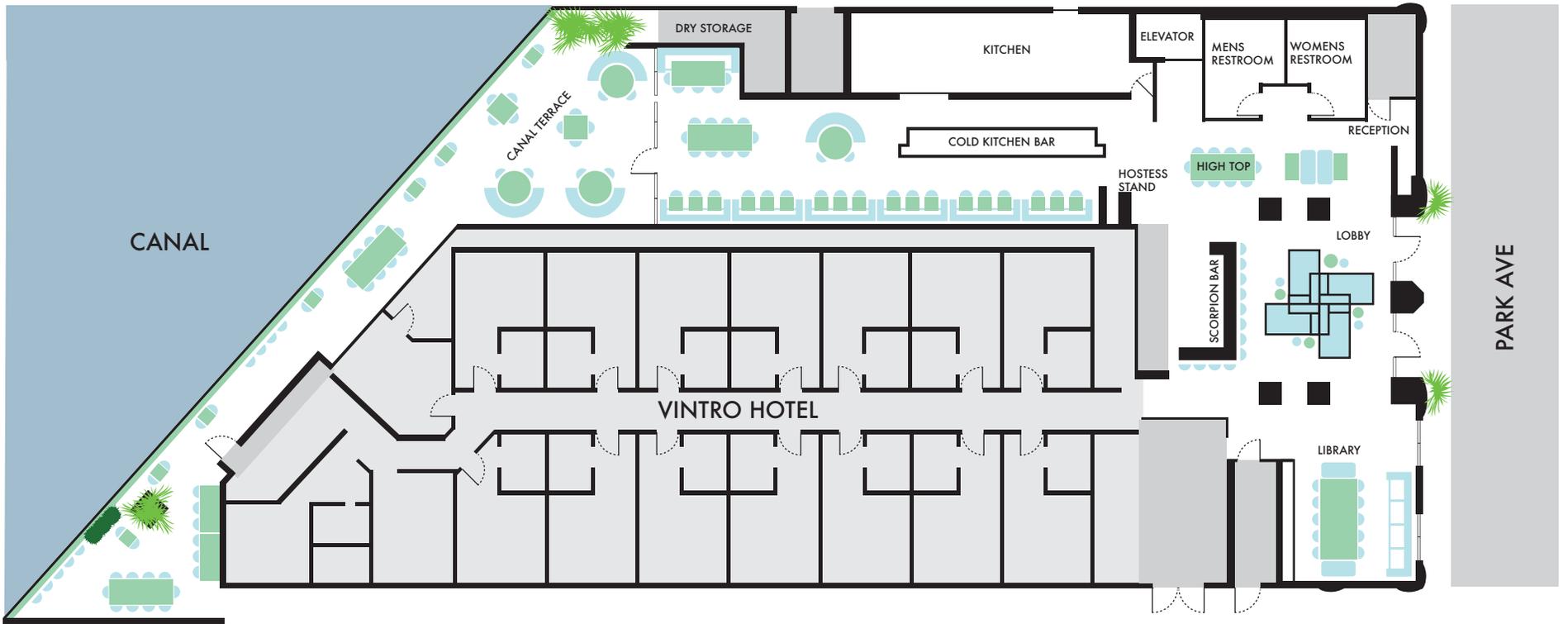


VENUE LAYOUTS

VINTRO HOTEL & KITCHEN

VINTRO SPACES

SETTING	CAPACITY	RENTAL FEE
Library	20/40	\$1000
Canal Terrace	50	\$2000



CANAL TERRACE



ROOFTOP



VINTRO KITCHEN



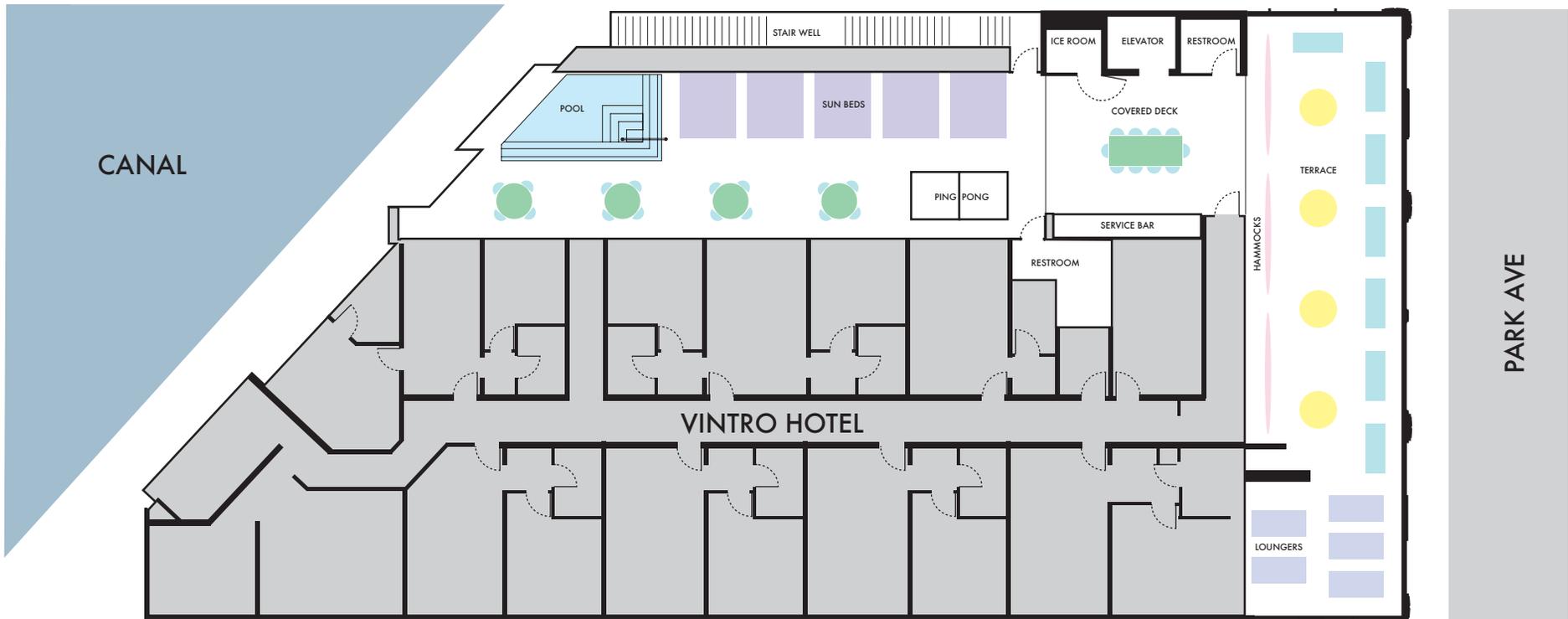
LIBRARY



VENUE LAYOUTS

VINTRO ROOFTOP

VINTRO SPACES		
SETTING	CAPACITY	RENTAL FEE
Rooftop	75/150	\$3000 / \$5000



VINTRO KITCHEN

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