



MARITIME
FORT LAUDERDALE

Catering Menu

A LA CARTE

Energy bars	\$3.00/ea.
Cereal	\$1.50/ea.
Milk	\$2.00/ea.
Assorted Soft Drinks	\$2.50/ea.
Bottle Water	\$2.00/ea.
Whole Fruit	\$2.00/ea.
Assorted Candies	\$13.00/lb.
Potato Chips and Pretzels	\$13.00/lb.
Cookies	\$30.00/dz.
Fudge Brownies	\$30.00/dz.
Muffins	\$27.00/dz
Bagels w. Cream Cheese	\$29.00/dz.
Mixed Nuts	\$19.00/dz.
Empanadas	\$30.00/dz.
Pastries	\$14.00/dz
Freshly Brewed Coffee	\$35.00/gal.
Chilled Juices	\$30.00/gal.
Ice Tea	\$35.00/gal.
Hot Premium Tea	\$35.00/gal.

BREAKFAST STATIONS

All Breakfast Stations Include: Locally Sourced Breads, Fresh Cut or Whole Fruit and Beverages:
Orange, Apple and Cranberry Juices, Freshly Brewed Coffee and Selection of Premium Teas.

Back to Basics

Assortment of Breakfast Bars
Variety of Greek and Fruit Flavored Yogurt
Granola and Honey
\$14.00 pp

Breads, Bagels and more..

Assorted Bagels
Local Pastries and Croissants
Cream Cheese, Jams, Marmalades and Butter
\$15.00 pp

Tryp Around the World

Breakfast Empanadas
Ham and Cheese Croissants
Assorted Pastries
\$16.00 pp

The Works!

Local Pastries
House Made Scrambled Eggs
Bacon and Sausage
Breakfast potatoes
Pancakes or Waffles
\$19.00 pp

Brunch Station

Brunch Station Includes: Locally Sourced Breads, Fresh Cut or Whole Fruit and Beverages: Orange, Apple and Cranberry Juices, Freshly Brewed Coffee and Selection of Premium Teas.

Chef Attended Omelet Station

OR

Scrambled Eggs

Chef Attended Ham Carving Station

Breakfast Style Potatoes

Bacon and Sausage

Chicken and Waffles

Locally Sourced Pastries, Bagels and Breads

Jams, Marmalade, Butter and Cream Cheese

\$50.00 pp

Unlimited Mimosas and Bellinis (add \$10.00 pp)

Lunch Stations

Boxed Lunch

*Includes Assorted Soft Drinks/Water, Chips, Freshly Baked Cookie and Halved Pickle
Selection of Fresh Meats: Smoked Turkey, Honey Baked Ham, Roast Beef or Veggie
Variety of Provolone, American or Swiss Cheese
Individual Mayonnaise and Mustard packets
Served on a Freshly Baked Hoagie Roll
\$25.00 pp

Build Your Own Sandwich

*Includes Assorted Soft Drinks/Water, Chips, Freshly Baked Cookie and Halved Pickle
Sliced Hickory Smoked Ham
Sliced Turkey Breast
Perfectly Cooked Roast Beef
American, Swiss, Provolone Cheese
Mayonnaise and Mustard
Lettuce, Tomatoes, Onions
Choice of Croissants, Hoagies and wraps
\$27.00 pp
Add Soup \$3.00 pp

Tapas Station

*Includes Assorted Soft Drinks/Water, Chips and Our Freshly Baked Cookies
Cheese Quiche Served with TRYP Aioli
Mediterranean Spinach Dip with Pita Chips
Roasted Garlic Humus with Pita Chips
Long Plantain Strips Served with Black Bean Dip
Smoked Fish Dip with Crackers
Tossed Arugula Salad with Olive Oil, Tangy Lemon and Parmesan Cheese
Assortment of Marinated and Cured Olives
\$28.00 pp

Lunch Stations

American Classics Station

Angus Beef Grilled Burger
Tomatoes, Lettuce, Onions
Classic Grilled Cheese Served with Tomato Bisque
Crispy French Fries and Chips
Fresh Baked Cookies
\$27.00 pp

Flatbread Pizza Station

Select Any 3:

Traditional Buffalo Chicken Flatbread

with Creamy Blue Cheese, Chopped Chicken and Melted Mozzarella Cheese

Fiesta Mexican Shrimp Flatbread

with Diced Tomatoes, Fresh Cilantro, Avocado and Queso Blanco

BBQ Chicken Flatbread

with Grilled Onions and Jalapeno Jack Cheese

Tryp Shrimp Flatbread

with Roasted Red Peppers, Shaved Garlic and Melted Provolone

Rustic Margarita Flatbread

with Melted Mozzarella, Diced Tomatoes and Basil Pesto

Prosciutto Flatbread

with Red Onion Marmalade Finished with tossed Arugula on top

\$35.00 pp***

Dinner Station

11 Stations Include Assorted Soft Drinks, Bottle Water, Freshly Brewed Coffee and Selection of Premium Teas

Salad choices

Choose two salads

TRYP Arugula Salad

With Olive Oil, Lemon and Parmesan Cheese

Mediterranean Salad Tomato

Feta Cheese, Kalamata Olives, Cucumbers and Green peppers

TRYP House Salad Greens

Onions, Sweet Corn, Avocado and Olives with House Dressing

Classic Caesar Salad

Romaine Lettuce with Freshly Grated Parmesan Oven Baked Croutons and Caesar Dressing

Latin Station

Grilled Churrasco With Chimichurri

Golden Yucca Fries Served with Avocado Aioli

Locally Sourced Argentinean Empanadas

Fried Sweet Plantains

White Rice and Traditional Black Beans

Sliced Cheesecake

\$45.00 pp

Pasta Station

*Served with Warm Garlic Bread

Choose 2:

Fettuccini with Carbonara Sauce

Penne ala Vodka

Baked ziti

Ravioli (add \$2 pp)

Fettuccine Alfredo

Pasta Primavera

\$40.00 pp

Breakout Menu

*Assorted Regular & Diet Canned Soft Drinks, Bottled Juice Assorted Sparkling & Mineral Bottled Water, Freshly Brewed Regular, Decaffeinated Coffee
& Teas Are Included In All Breakout Packages*

South of the Border Platter

Layers of Cheese, Guacamole, Beans & Sour Cream Topped with Tomatoes, Scallions & Black Olives. Served with Tortilla Chips for Dipping

\$11 per person

Seasonal Vegetable Tray

Freshly Cut Vegetables with Buttermilk Ranch Dip

\$9 per person

Afternoon Snack

Fig Newton, Granola Bar, Kashi Bar, Candy Caramel Popcorn, Pretzels

\$10 per person

Antipasto Display

Tender Mortadella, Capicola & Salami with Provolone Cheese, Green Olives, Black Olives, Pepperoncini & Roasted Red Pepper Strips Served with Assorted Baked Focaccia Breads

\$12 per person

Snack Basket

Granola Bars / Candy Bars

\$3.50 per person

Add Whole fruit

\$3 per person

Nacho Bar

Chips, Nacho Cheese, Salsa, Jalapenos, Black Olives, Diced Tomatoes, Green Onions, and Sour Cream

\$10 per person

Parfait Break

House Made Granola, Diced Fresh Fruit, Low Fat Yogurt, Whole Fresh Fruit

\$14 per person

Dip Break

Naan Bread, Vegetable Crudité & Tortilla Chips Hummus, Smoked Salmon Dip, Red Pepper & Spinach Dip

\$15 Per Person

Reception/Cocktail Menu

based on 60 minutes of continuous service

Cheese Table

Imported & Domestic, Artisanal Cheese Display
Grapes, Dried Fruits & Nuts
Marinated Olives
Sliced Baguettes and Crackers
\$22 pp

Fresh sliced fruits

Display of Seasonal & Tropical Sliced Fresh Fruit
Honey-Yogurt Dipping Sauce
\$15 pp

Guacamole Table

Crisp Corn Tortilla Chips
Pico De Gallo
Sour Cream
Pineapple Salsa
\$22 pp

Vegetable Antipasto

Grilled Marinated Vegetables
Marinated Olives
Hearts Of Palm
Oven-Cured Tomatoes
Stuffed Grape Leaves
Seedless Grapes & Dried Figs
Pita, Baguettes and Grissini
Homemade Chickpea Hummus
\$22 pp

Reception/Cocktail Menu

based on 60 minutes of continuous service

Charcuterie Table

Selection of Cured Meats
Italian Sausages & Prosciutto
Cornichons Grissini Crackers and Grainy Mustard
\$20 pp

Just wing it!

TRYP Special BBQ Sauce Wings
Mild, Medium Or Hot Wings
Crisp Celery Sticks
Cool Dipping Ranch & Blue Cheese
\$35 pp

TRYP around South America

Argentinean Empanadas
(Ham & Cheese, Beef, Chicken, Spinach)
TRYP Croquettes
Garlic Aioli
\$30 pp

Finger Sandwiches

Sliced Hickory Smoked Ham
Sliced Turkey Breast
Perfectly Cooked Roast Beef
American, Swiss, Provolone Cheese
Mayonnaise and Mustard
Lettuce, Tomatoes, Onions
Choice of Croissants, Hoagies or wraps
* Soup **\$3 pp** *
\$27 pp

Fry it up

Crispy Chicken Strips
Ketchup, Honey Mustard, and Ranch
\$15 pp

Cocktail & Beverages Menu

Bartender Fee \$100.00 Per Hour

Cash Bar

Pricing Per Person paid for by individual guest

House Brands	\$7.00/ea.
Premium Brands	\$8.00/ea.
Domestic Beer	\$6.00/ea.
Imported Beer	\$8.00/ea.
House Wine	\$7.00/ea.
Premium Wine	\$11.00/ea.
Champagne	\$6.00/ea.
Chilled Juices	\$3.00/ea.
Bottled Water	\$4.00/ea.

Cocktail & Beverages Menu

Bartender Fee \$100.00 Per Hour

Open Bar

Pricing is Per Hour, Per Person paid by host

WONT WANA MISS

Titos Handmade Texas Vodka
Jose Cuervo Tequila
Bacardi Silver Rum
Dewar's White Label
Jack Daniel's
Tanqueray Gin
Jim Beam Bourbon
Domestic and Imported Beers
House Sparkling Wine
House Red and White Wines
Assorted Sodas
Still and Sparkling water
\$28 pp (1st hour)
\$18 pp (each additional hour)

NEVER BEFOR SEEN!

Grey Goose Vodka
Tito's Handmade Texas Vodka – gf
Patron Silver Tequila
Crown Royal Canadian Whiskey
Makers Mark Bourbon
Bombay Sapphire Gin
Domestic and Imported Beer
House Red and White Wine
House Champagne
Assorted Sodas
Still and Sparkling water
\$34 pp (1st hour)
\$20 pp (each additional hour)

Cocktail & Beverages Menu

Bartender Fee \$100.00 Per Hour

Open Bar

Pricing is Per Hour, Per Person paid by host

BEER & WINE

Domestic and Imported Beer

House Red and White Wine

Assorted Sodas

Still and Sparkling water

\$1 pp additional for Craft Beer

\$20 pp (1st hour)

\$14 pp (each additional hour)