

Mr. C



MIAMI  
COCONUT GROVE

**BANQUET MENUS**

# GENERAL INFORMATION

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## **SPECIAL REQUESTS**

Kosher meals and dietary restrictions can be accommodated upon request.

Advanced notice is required.

## **KIDS MENU (AGES 4-12) AVAILABLE UPON REQUEST**

## **20 PER PERSON MINIMUM REQUIRED FOR STATIONS**

**FOR GROUPS UNDER 20 GUESTS - \$15 PER PERSON WILL APPLY**

## **FINAL GUEST GUARANTEE**

Menu selections are due 30 days prior to the event date. Final guest count is due two weeks prior to the event date. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase more than 5% within 72 hours of the event, there will be a 25% surcharge on the per person food and beverage price. Same day meal not be available for additional guests added.

## **PARKING ARRANGEMENTS**

Valet services are offered at \$18 per car. Rate subject to change by independent valet company.

## **ADMINISTRATIVE FEE AND TAXES**

All food and beverage is subject to a taxable 25% administrative fee, 9% Food Tax and 7% Sales Tax.

# BREAKFAST

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## CONTINENTAL BREAKFAST BUFFET

Served on Each Table

Fresh Juices: Orange, Grapefruit, Cranberry

Bagels, Assorted Muffins, Croissants, Danish

Platter of Sliced Fruit and Assorted Fresh Berries

Marmalade and Fruit Preserves

Cream Cheese and Butter

Assorted Yogurts and Granola

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

**\$45 PER PERSON**

## CLASSIC BREAKFAST BUFFET

Sliced Seasonal Fresh Fruit

Freshly Squeezed Orange, Grapefruit and Cranberry Juices

Assorted Muffins, Croissants and Danishes

Butter, Marmalades, Preserves

Assorted Bagels with Cream Cheese and Butter

Assorted Yogurts and Homemade Granola

Selection of Cereals with Whole, Low Fat and Skim Milk

Scrambled Eggs and Breakfast Potatoes

Select One: Apple Wood Smoked Bacon, Canadian Bacon,

Turkey Bacon or Sausage Links

Select One: Pancakes or Brioche French Toast served with Maple Syrup

Coffee, Assorted Teas, Brewed Decaffeinated Coffee with Appropriate Condiments

**\$59 PER PERSON**



## ENHANCEMENTS

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### **OMELET STATION +\$25 PER PERSON**

Prepared to Order

Applewood Smoked Bacon, Honey Glazed Ham, Smoked Salmon, Swiss, Mozzarella and Cheddar Cheeses, Wild Mushrooms, Bell Peppers, Shallots, Tomatoes & Spinach

### **PANCAKE STATION +\$25 PER PERSON**

Chef Attendant 1 per 30 Guests **\$220 PER PERSON**

Cheese and Charcuterie **+\$35 PER PERSON**

Homemade Oatmeal **+\$4 PER PERSON**

Breakfast Potatoes **+\$6 PER PERSON**

Applewood Bacon, Sausage Links or Turkey Bacon **+\$6 PER PERSON**

Savory Mr.C Croissant with Scrambled Eggs, American Cheese and Crisp Canadian Bacon  
**+\$6 PER PERSON**

Scrambled Eggs **+\$7 PER PERSON**

Vegetable Frittata **+\$7 PER PERSON**

Mushroom, Spinach, Tomato and Gruyere Quiche **+\$9 PER PERSON**

# BREAKS

All breaks include freshly brewed coffee and a selection of herbal teas. Breaks are based on a maximum of thirty minutes.

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## HEALTHY START

Assorted Whole Fruit, Assorted individual yogurts, Homemade granola, Zucchini Loaf, Banana Nut Bread

**\$25 PER PERSON**

## SWEET BREAK

Cannoli, Biscotti, Miniature Fruit Tarts, Vanilla Cream Puff, Chocolate Dipped Strawberries

**\$25 PER PERSON**

## EUROPEAN AFTERNOON

An Elaborate Display of Imported and Domestic Cheeses

Served with Mr.C Grissini and Assorted Crackers and Breads

Garnished with Grapes, Sliced Apples, Walnuts, Dried Cranberries, Pistachio, Honey,

Dried Fruit Compote

**\$32 PER PERSON**

## ITALIAN DELIGHTS

Italian Charcuterie with Assorted Seasonal Condiments

To include Burrata Cream, Grilled Vegetables, Green Olives, Sun Dried Tomatoes

Cornichons, Onion Marmalade, Dry Cranberries, Dates and Pistachio Nuts

Served with Piadina Bread and Herbed Foccacia

**\$35 PER PERSON**



LUNCH

# MR. C BOXED LUNCH

\$59 PER PERSON

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## SALADS

### Please Select One

Arugula with Cherry Tomatoes and Shaved Parmesan

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Pasta Salad with black olive, tomato and parmesan

Organic Quinoa Salad with Carrot, Peppers, Zucchini

Roasted Red Beets with Green Beans & Goat Cheese

## SANDWICHES

### Please Select Two

#### Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

#### Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo and Mustard on Multigrain

#### Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

#### Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo and Mustard on Multigrain

#### Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo and Mustard, Swiss Cheese on White

#### Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

## SIDES

### Please Select One

Potato Chips

Pretzels

## DESSERTS

### Please Select One

Chocolate Chip Cookie

Chocolate Brownie

Linzer Cake

# MR.C DELI BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

**\$75 PER PERSON**

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## SOUP

### Please Select One

Paste e Fagioli

Hand Cut Vegetable Minestrone

Cream of Asparagus

## SALAD

### Please Select Two

Garbanzo Bean, Cucumber, Cherry Tomato, Mint

Baby Kale Caesar, Dried Cranberries & Focaccia

Croutons

Roasted Red Beets with Green Beans & Goat Cheese

Arugula with Cherry Tomatoes & Shaved Parmesan

Pasta Salad with Fusilli, Mozzarella, Black Olive,

Tomato, Parmesan Cheese & Vegetable Primavera

Gluten Free Penne Al Pesto with Toasted Peanuts,

Pumpkin & Pecorino

Tomato, Corn & Cucumber Salad

Organic Quinoa Salad with Carrot, Peppers, Zucchini

## SANDWICHES

### Please Select Three

#### Milanese

Breaded Chicken Cutlet, Romaine, Tomato, Mayo on Baguette

#### Caprese

Tomato, Mozzarella Di Bufala, Micro Basil

#### Soppressata

Soppressata, Balsamic Marinated Roasted Peppers,

White Cheddar on Baguette

#### Turkey Tramezzini

Roasted Turkey, Romaine, Avocado, Mayo & Mustard on

Multigrain

#### Prosciutto

Prosciutto Crudo, Arugula, Brie Cheese, Salsa Rosa

#### Grilled Vegetables and Brie

Zucchini, Eggplant, Carrots and Brie on Baguette

#### Tuna and Olives Tramezzini

Tuna, Tomato, Romaine, Olives, Parsley, Mayo & Mustard on

Multigrain

#### Smoked Salmon Tramezzini

Smoked Salmon & Cream Cheese Spread on Multigrain

#### Chicken Breast Tramezzini

Sliced Chicken Breast, Romaine, Mayo & Mustard,

Swiss Cheese on White

## DESSERTS

### Please Select Three

Mini Panna Cotta

Chocolate Truffles

Bite Size Linzer Cake

Brownies

Cheesecake Squares

Mini Cannoli

Mini Tiramisu in Chocolate Shell

Assorted Cookies & Tarts

Miniature Éclairs

Strawberries dipped in Bittersweet Chocolate



# MR.C LUNCH BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

**\$85 PER PERSON**

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## ANTIPASTO STATION

Subject to Seasonal Availability

### Please Select Three

Insalata Caprese  
Avocado and Artichoke Salad with Shaved Parmesan  
Prosciutto di Parma with Seasonal Melon  
Red Beet Salad with Haricot Verts & Goat Cheese  
Baby Kale Caesar, Dried Cranberries & Focaccia  
Croutons  
Garbanzo Bean Salad with Lemon, Cucumber, Tomato & Mint  
Full Assortment of Grilled Vegetables  
Assorted Mixed Olives  
Marinated Mushrooms with Baby Spinach

## PASTA AND RICE

### Please Select Two

Penne with Tomato and Basil  
Rigatoni with Eggplant and Mozzarella di Bufala  
Orecchiette with Sausage and Broccoli Rabe  
Spinach and Cheese Cannelloni with Zucchini  
Semolina Gnocchi alla Romana  
Rigatoni Arrabbiata  
Rigatoni Bolognese  
Rice Valenziana (Seafood or Chicken)

## ENTRÉE

### Please Select Two

Roasted Breast of Chicken Alla Romana or Cacciatora  
Medallions of Salmon with Lemon and Capers  
Filet of Beef Tagliata Alla Veneziana +\$20  
Above Entrees Are Served With Roasted Fingerling Potatoes and Mixed Vegetables

## MR.C DESSERT BITES

### Please Select Three

Mini Panna Cotta  
Chocolate Truffles  
Bite Size Linzer Cake  
Brownies  
Cheesecake Squares  
Mini Tiramisu in Chocolate Shell  
Miniature Éclairs  
Giant Driscoll Strawberries dipped in Bittersweet



# PLATED LUNCH MENU

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee and a selection of herbal teas.

Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

**\$95 PER PERSON**

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## COLD APPETIZERS

Subject to Seasonal Availability

Classic Mr.C Tuna Tartare **+\$15**

Baby Tri Color Beets with Asparagus & Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) **+\$15**

Mr.C Burrata with Grape Tomatoes & Black Olives

Thinly Sliced Sweet Prosciutto di Parma with Mr.C

Buffalo Mozzarella **+\$15**

Salad of Roasted Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado & Crispy Parmesan

Baby Arugula & Cherry Tomato Salad with Shaved Parmesan

Gazpacho Soup

Crab Salad with Lemon & Oil **+\$15**

Roasted Vegetable Napoleon with Goat Cheese

Cucumber, String Beans, Cherry Tomato &

Sweet Corn Salad

## HOT APPETIZERS

### PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato & Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliolini with Ham or Mushroom **+\$15**

Baked Tagliardi Bolognese

Seasonal Ravioli

Seasonal Risotto **+\$15**

## MEAT

### POULTRY

Roasted Breast of Chicken Cacciatora

Roasted Breast of Chicken Romana,  
(onions, celery & white vinegar)

Roasted Breast of Chicken Wild Mushroom Sauce

### FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted Artichokes  
& Potatoes **+\$25**

### BEEF

Veal Piccata Milanese **+\$25**

Pin Wheeled Braised Boneless Short Ribs **+\$25**

Individual Prime Roast Filet of Beef **+\$25**

Sliced Wagyu Strip Loin Steak **+\$25**

Rack of Lamb **+\$35**

Beef entrees come with choice of sauce:

Classic Mr.C Reduction, Barolo Sauce or Amarone.

## VEGETABLE

**Please Select One to Accompany Main Course**

Bundle of String Beans

Asparagus tied with Leeks

Multi-Color Cauliflower Florets

Fresh Seasonal Ratatouille

Organic Tri Color Baby Carrots

Roasted Brussels Sprouts

Baked Cauliflower with Béchamel

Classic Vegetable Peperonata

## STARCH

**Please Select One to Accompany Main Course**

Potato Tortino

Riso al Salto

Grilled or Fried Yellow Polenta

Potato Dauphinoise

Roasted Baby Fingerling Potatoes

Rosemary Smashed Potatoes

# DESSERTS

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## DESSERTS

### Please Select One

Zabaglione Cake with Fresh Strawberries

Mr.C Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Chocolate Mousse Cake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake with Fresh Strawberries

Apple Pie with Vanilla Gelato

Coffee Meringue Cake

Our Homemade Gelato: Choice of Vanilla or Chocolate

Our Homemade Raspberry, Lemon and Peach Sorbets with Fresh Berries in a Chocolate Shell

# RECEPTION



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## BUTLER PASSED HORS D'OEUVRES

**SELECT SIX \$42**

**SELECT EIGHT \$55**

**SELECT TEN \$67**

**PRICED PER PERSON PER HOUR**

### HOT

Chicken Croquettes  
Rice Mignons with Saffron Cream  
Veal Bitok Fresh Tomato Sauce & Oregano  
Roasted Pumpkin Tartlet with Goat Cheese  
Croque Monsieur  
Grilled Polenta with Goat Cheese, Mushroom & Tomato  
Cocktail Franks in a Blanket with Mustard  
Sundried Tomato & Mozzarella Quiche  
New Zealand Baby Lamb Chops  
Olive All'Ascolana  
Crab Croquettes with Honey Mustard  
Risotto alla Mr.C passed on B&B plates  
Ravioli (Spinach/Veal) alla Mr.C passed on B&B plates  
Artichoke alla Romana  
Roasted Shrimp & Mango Skewer  
Fried Yellow Polenta with Stracchino Cheese & Anchovy  
Porcini Mushrooms in Phyllo  
Roasted Scallop with Fresh Tomato & Basil  
Polenta Chips with Short Ribs, Baby Watercress &  
Salt Flakes

### COLD

Endive Leaf with Parmesan, Apple & chives  
Prosciutto di Parma wrapped on Seasonal Melon  
Skewers of Tomato and Mozzarella with Basil &  
Balsamic Drizzle  
American Caviar on Blinis with Crème Fraiche &  
Smoked Salmon  
Tuna Tartare on Toasted Baguette  
Fresh Crab with Cucumber  
Bruschetta with Tomato and Basil  
Tartine with Beef Carpaccio  
Prosciutto, Asparagus and Goat Cheese Roulade  
Roasted Noisette Potato with Burrata Cheese,  
Asparagus & Crispy Bacon



# MR.C STATION SELECTION

Based on 1.5 hours of consecutive service. All stations to be guaranteed for full guest count.

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## ANTIPASTO

### Please Select Five

Insalata Caprese  
Shrimp & Beans over Arugula with Olive Oil & Lemon  
Asparagus Vinaigrette  
Avocado and Endive Salad with Shaved Parmesan  
Red Beet Salad with Haricot Verts & Goat Cheese  
Marinated Mushrooms with Baby Spinach  
Garbanzo Bean Salad with Lemon, Cucumber,  
Tomato & Mint  
Baby Artichoke alla Romana  
Full Assortment of Grilled Vegetables  
Prosciutto di Parma  
Tuna Tartare  
Smoked Salmon  
Mixed Olives

**\$35 PER PERSON**

## FRUIT, CHARCUTERIE AND CHEESE

An Elaborate Display of Imported & Domestic Cheeses  
Soppressata, Prosciutto Cotto, Bresaola  
Served with Mr.C Grissini and Assorted  
Crackers & Breads  
Garnished with Grapes, Walnuts, Dried Cranberries  
Pistachio, Dried Fruit Compote

**\$38 per person**

## \*ITALIAN STATION

Italian Charcuterie with Assorted Seasonal Condiments  
To include Burrata Cream, Grilled Vegetables, Green  
Olives, Sun Dried Tomatoes  
Cornichons, Pearl Onion with Balsamic Vinegar, Dry  
Cranberries, Dates and Pistachio Nuts  
Served with Assorted Homemade Walnut-Raisin Bread,  
Focaccia Bread & Bread Sticks  
Porchetta Carved at Buffet  
Olive Oil and Aged Balsamic Vinegar

**\$55 PER PERSON**

## BUTLER PASSED HOT OPTION ON

### B&B PLATES

#### Please Select Four

Spinach & Cheese Tortelli with Butter & Sage  
Potato Gnocchi Bolognese  
Risotto Primavera  
Veal Cannelloni with Delicate Mr.C Sauce  
Pumpkin Tortelli with Butter & Sage  
Tortellini Panna & Sweet Peas (Pork Filling)

**\$29 PER PERSON**

## \*SUSHI DISPLAY

Assorted Sushi, Sashimi & Maki Rolls  
Served with Soy Sauce, Wasabi & Fresh Ginger

**\$48 PER PERSON**

## PASTA AND RICE STATION

### Please Select Three

Penne with Tomato & Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliarini Veal Ragu

Baked Tagliolini with Ham

Baked Spinach Tagliolini with Mushrooms

Spinach & Cheese Cannelloni with Fresh Tomato

Semolina Gnocchi alla Romana

Rice Valenziana (Sea Food or Chicken)

Rigatoni alla Bolognese

**\$38 PER PERSON**

### \*\*ROASTED FILET OF BEEF STATION

Filet of Beef (Thinly Sliced)

Served with Fingerling Potato

Fresh Seasonal Ratatouille

**\$55 PER PERSON**

### \*\*ROASTED WHOLE SHORT RIB STATION

Served with Mashed Potatoes

Fresh Mixed Seasonal Vegetable

**\$55 PER PERSON**

### \*\*ROASTED RACK OF LAMB

Served with Red Bliss Potatoes and

Haricot Verts

**\$65 PER PERSON**

### \*\*FRESH ROASTED TURKEY BREAST

Creamy Polenta

Brussel Sprouts

**\$35 PER PERSON**

## MR. C CURRY STATION

Chicken Spezzatino al Curry

Served with Rice Pilaf with Golden Raisin

Mixed Vegetable Sauté, Mango Chutney

**\$32 PER PERSON**

## FRESH JUMBO SHRIMP

Pyramid of Fresh Jumbo Shrimp in Iced Silver Bowls

Cocktail Sauce & Lemon Halves in Cheese Cloth

**\$38 PER PERSON**

## SALMON, TUNA AND AMERICAN CAVIAR STATION

Gravlax Salmon, Smoked Salmon, Salmon Tartare

Tuna Tartare & Tuna Scottato

American Caviar

Served with Blini, Whole Grain Crackers

Toast Points and Brown Bread Tartines

**\$55 PER PERSON**

### \*CLAMS & OYSTERS

Little Neck, Top Neck Clams

Selection of East and West Coast Oysters

Garnitures of Cocktail and Mignonette Sauce,

Lemon Halves in Cheese Cloth

**\$55 PER PERSON**

### \*\*PEKING DUCK AND DIM SUM DISPLAY

Roasted Peking Duck

Served with Hoisin Sauce, Scallions, Mu Shu Pancakes

(and) Assorted Vegetable, Pork & Shrimp Dim Sum,

Wontons & Egg Rolls

**\$45 PER PERSON**

\*Uniformed Attendant required - \$150 per station

\*\*Chef Attendant required - \$220 per station

# BEVERAGES



# MR.C BEVERAGE PACKAGES

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## PREMIUM BAR PACKAGE

Grey Goose Vodka

Hendricks Gin

Don Julio Anejo

Zacapa 23 Rum

Woodford Reserve

Chivas 18

Lanson Brut Champagne

Prosecco, Red & White Wine

Domestic & Imported Beers

**\$125 PER PERSON FOR 1ST HOUR**

**\$70 EACH ADDITIONAL HOUR THEREAFTER**

## DELUXE BAR PACKAGE

Tito Vodka

Bombay Sapphire

Avion Tequila

Bacardi 8

Bulliet Bourbon Rye

Johnnie Walker Black Label

Prosecco, Red and White Wine

Domestic and imported Beers

**\$110 PER PERSON FOR 1ST HOUR**

**\$60 EACH ADDITIONAL HOUR THEREAFTER**

## PROSECCO & WINE PACKAGE

**\$48 PER PERSON PER HOUR**

## NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juices, Coffee, Water and Tea

**\$30 PER PERSON**

## BAR ON CONSUMPTION

Premium \$23

Deluxe \$20

House Wine \$18

Imported/Domestic Beer \$9

Non-Alcoholic \$7

## BARTENDER FEES

One Bartender required for every 50 guests

**\$175 for the first 4 hours per bartender**

**\$75 per additional hour per bartender**



**DINNER**

# MR.C DINNER BUFFET

All menus include freshly baked Mr.C rolls and grissini, freshly brewed coffee & a selection of herbal teas.

**\$165 PER PERSON**

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## ANTIPASTO

Subject to Seasonal Availability

### Please Select Three

Insalata Caprese

Marinated Mushrooms with Baby Spinach

Garbanzo Bean Salad with Lemon, Cucumber, Tomato and Mint

Avocado and Artichoke Salad with Shaved Parmesan (Seasonal Salad)

Stuffed Eggplant Rollatini

Full Assortment of Grilled Vegetables

Carpaccio alla Mr.C

Prosciutto di Parma

Cucumber, Corn and Tomato Salad

Assorted Olives

Parmigiano Reggiano

## PASTA AND RICE

### Please Select Two

Penne with Tomato and Basil

Penne Amatriciana

Rigatoni with Eggplant and Mozzarella di Bufala

Tagliardi Veal Ragu

Spinach and Cheese Cannelloni with Tomato Sauce

Semolina Gnocchi alla Romana

Rice Valenziana (Seafood or Chicken)

Rigatoni Bolognese

## STATIONS

### Please Select Three Stations

Roasted Skirt Steak Station

Chicken Spezzatino Alla Romana or Cacciatora

Roasted Turkey Breast

Medallions of Salmon with Lemon & Capers

Medallions of Chilean Sea Bass Alla Carlina **+\$10**

Roasted Whole Short Rib Station **+\$10**

Roasted Fillet of Beef Station **+\$12**

Filet of Beef (Thinly Sliced)

Roasted New Zealand Rack of Lamb **+\$15**

## ACCOMPANIMENTS

### Please Select Two

Fresh Mixed Seasonal Vegetable

Rice Pilaf

Red Bliss Potatoes

Haricot Verts

Served with Fresh Seasonal Ratatouille

Mashed Potatoes

Roasted Fingerling



## DESSERT

### Please Select Three

Zabaglione Cake with Fresh Strawberries

Mr.C Chocolate Cake with Chantilly Cream

Classic Ricotta Cheesecake

Individual Tiramisu

Chocolate Mousse Cake

Individual Lemon Meringue with Mixed Berries

Vanilla Crème Meringue Cake

Panna Cotta with Fresh Berries

Apple Pie

Coffee Meringue Cake

Chocolate Mousse Cake

# PLATED DINNER MENU

Price based on Selection of One Cold or Hot Appetizer, Main Entrée & Dessert.

**\$115 PER PERSON**

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## COLD APPETIZERS

Subject to Seasonal Availability

Classic Mr.C Tuna Tartare **+\$10**

Baby Tri Color Beets with Asparagus and Crumbled Goat Cheese

Mr.C Beef Carpaccio (No Preset) **+\$20**

Mr.C Burrata with Grape Tomatoes and Black Olives

Cold Poached Lobster Salad with Haricots Verts, Tomato, Microgreens, Lemon and Olive Oil **+\$20**

Baby Kale Caesar with Toasted Pine Nuts, Dried Cranberries and Lemon Vinaigrette

Baby Artichokes, Homemade Sun Dried Tomatoes, Arugula, Avocado and Crispy Parmesan

Mozzarella di Bufala "Bocconcini" Salad with Poached Seasonal Vegetables and Pesto Oil

Thinly Sliced Sweet Prosciutto di Parma with Mr.C Buffalo Mozzarella **+\$15**

Baby Arugula and Cherry Tomato Salad with Shaved Parmesan

Chilled Jumbo Shrimp, Julienne of Radicchio, Salsa Rosa and Black Caviar **+\$15**

Cucumber, String Beans, Cherry Tomato and Sweet Corn Salad

Gazpacho Soup

Roasted Vegetable Napoleon with Goat Cheese

## HOT APPETIZERS

### PASTA

Homemade Spinach and Cheese Cannelloni with Fresh Tomato and Zucchini

Homemade Veal Cannelloni with Delicate Mr.C Sauce

Gnocchi alla Romana with Fresh Tomato Sauce

Baked Tagliardi Bolognese

Seasonal Ravioli

Seasonal Risotto **+\$15**

Baked Tagliolini with Ham or Mushroom **+\$15**

## FISH

Branzino Al Forno

Salmon with Leeks Sauce

Chilean Sea Bass "alla Carlina" with Roasted Artichokes and Potatoes **+\$25**

## MEAT

### POULTRY

Roasted Breast of Chicken Cacciatore

Roasted Breast of Chicken Romana

Roasted Breast of Chicken Wild Mushroom Sauce

### BEEF

Pin Wheeled Braised Boneless Short Ribs **+\$25**

Individual Prime Roast Filet of Beef with a Wine Sauce **+\$25**

Sliced Wagyu Strip Loin Steak **+\$50**

**Beef entrees come with choice of sauce: Classic Mr. C Reduction, Barolo Sauce or Amarone**

### LAMB

Colorado Lamb Loin **+\$35**

Roasted Rack of Colorado Lamb with a Rosemary Reduction **+\$35**

### VEAL

Veal Ossobuco alla Mr.C **+\$25**

Roasted Individual Veal Chop with Butter and Sage **+\$35**

**\*A pre selected choice between two entrees may be offered to your guests.**

**The higher costing entrée price will be applied to all patrons.**

**\*Table choice between two entrees may be offered to your guests for an additional \$25 per person.**

**Maximum capacity is 60 guests.**

## VEGETABLE

**Please Select One to Accompany Main Course**

Bundle of String Beans  
Asparagus tied with Leeks  
Multi-Color Cauliflower Florets  
Fresh Seasonal Ratatouille  
Organic Tri Color Baby Carrots  
Roasted Brussels Sprouts  
Baked Cauliflower with Béchamel  
Classic Vegetable Peperonata

## STARCH

**Please Select One to Accompany Main Course**

Potato Tortino  
Riso al Salto  
Grilled or Fried Yellow Polenta  
Potato Dauphinoise  
Roasted Baby Fingerling Potatoes  
Rosemary Smashed Potatoes

## DESSERTS

**Please Select One to Accompany Main Course**

Zabaglione Cake with Fresh Strawberries  
Mr.C Chocolate Cake with Chantilly Cream  
Classic Ricotta Cheesecake  
Individual Tiramisu  
Individual Lemon Meringue with Mixed Berries  
Vanilla Crème Meringue Cake  
Apple Pie with Vanilla Ice Cream  
Our Homemade Ice Cream Vanilla, Chocolate, Coffee  
Our Homemade Raspberry, Lemon and Peach Sorbets with  
Fresh Berries in a Chocolate Shell



Mr. C



MIAMI  
COCONUT GROVE

PLEASE CONTACT OUR CATERING TEAM FOR MORE INFORMATION