



2011 EPIC LAWN CATERING EVENT MENUS



270 BISCAYNE BOULEVARD WAY
MIAMI, FL 33131
T: 305.424.5226 F: 305.967.7341

KIMPTON® hotels & restaurants

BUFFET BREAKFAST

ALL BUFFET BREAKFAST'S INCLUDE FRESHLY BREWED GOURMET COFFEE AND SELECTION OF MIGHTY LEAF TEAS

CONTINENTAL ONE

ASSORTED FRESH SEASONAL SLICED FRUIT DISPLAY
CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES
ORANGE, GRAPEFRUIT AND APPLE JUICES
\$28.75 PER PERSON

BUFFET BREAKFAST TWO

SEASONAL FRESH SLICED AND WHOLE FRUIT DISPLAY
HOUSE MADE GRANOLA
INDIVIDUAL FRUIT AND PLAIN YOGURTS
CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES
ASSORTED DRY BREAKFAST CEREALS SERVED WITH WHOLE, LOW-FAT,
SKIM AND SOY MILKS
FARM FRESH SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
FRESH SQUEEZED ORANGE AND GRAPEFRUIT JUICES, APPLE JUICE
\$42.50 PER PERSON

BUFFET BREAKFAST ONE

SEASONAL FRESH SLICED AND WHOLE FRUIT DISPLAY
HOUSE MADE GRANOLA
INDIVIDUAL FRUIT AND PLAIN YOGURTS
CROISSANTS, MUFFINS, DANISHES
BAGELS AND CREAM CHEESE
CREAMY BUTTER AND ASSORTED PRESERVES
FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE, APPLE JUICE
\$35.00 PER PERSON

BUFFET BREAKFAST THREE

SEASONAL FRESH SLICED AND WHOLE FRUIT DISPLAY
HOUSE MADE GRANOLA
INDIVIDUAL FRUIT AND PLAIN YOGURTS
CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES
TRADITIONAL EGGS BENEDICT
APPLEWOOD SMOKED BACON
ROASTED POTATOES
BAGELS, SMOKED SALMON, CAPERS AND CREAM CHEESE
FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICES, APPLE JUICE
\$48.75 PER PERSON

MENU PRICING SUBJECT TO CHANGE.

ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.

ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.

FOR BREAKFAST AND LUNCH EVENTS OF LESS THAN (30) GUESTS, AN ADDITIONAL LABOR FEE OF \$75.00 WILL APPLY.

WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.

PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT.

COMPLIMENT YOUR BREAKFAST:

EGG, POTATO AND CHEESE BREAKFAST BURRITOS, SERVED WITH FRESH TOMATO SALSA	\$6.25 PER PERSON
CROISSANTS WITH SCRAMBLED EGGS, CHEDDAR CHEESE AND SMOKED BACON	\$7.50 PER PERSON
HOT OATMEAL, BROWN SUGAR, BERRIES AND MAPLE SYRUP	\$5.00 PER PERSON
OAK WOOD SMOKED ATLANTIC SALMON, CREAM CHEESE WITH CLASSIC GARNISH	\$11.25 PER PERSON
ASSORTED YOGURT PARFAITS WITH TOASTED GRANOLA AND STRAWBERRIES	\$7.50 PER PERSON
ASSORTED DRY BREAKFAST CEREALS SERVED WITH WHOLE, LOW-FAT, SKIM AND SOY MILKS	\$4.37 PER PERSON
A SELECTION OF FINE CHEESES, FRESHLY BAKED BAGUETTE CREAM CHEESE	\$10.00 PER PERSON
DISPLAY OF ROASTED ONION, VEGETABLE AND CINNAMON RAISIN	\$5.00 PER PERSON
BREAKFAST QUICHES - <i>(PLEASE SELECT TWO)</i>	
SMOKED SALMON AND CREAM CHEESE	
SMOKED HAM AND GRUYERE CHEESE	
WILD MUSHROOM AND BRIE	
SUNDRIED TOMATO AND ROASTED VEGETABLE	\$7.50 PER PERSON

SPECIALTY BREAKFAST STATIONS

ALL SPECIALTY BREAKFAST STATIONS REQUIRE A CHEF ATTENDANT (1 ATTENDANT PER 40 GUESTS) AT \$100.00 EACH

OMELET AND EGG STATION

SWISS AND CHEDDAR CHEESES, MUSHROOMS, BELL PEPPERS HAM, SMOKED SALMON AND CRISP APPLE WOOD SMOKED BACON ONIONS, TOMATOES, SCALLIONS, EGGS OR EGG WHITES PREPARED TO ORDER	\$15.00 PER PERSON
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BELGIAN WAFFLE STATION

CHOCOLATE, BLUEBERRY AND TRADITIONAL WAFFLES FRESH WHIPPED CREAM, MAPLE SYRUP, WHIPPED BUTTER AND BERRY COMPOTE	\$12.50 PER PERSON
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SMOKED SALMON

SMOKED SALMON, CHOPPED EGG, CAPERS, PICKLED ONIONS AND SLICED TOMATO ASSORTED BAGELS AND REGULAR AND CHIVE CREAM CHEESE	\$12.50 PER PERSON
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BRUNCH BUFFET

MINIMUM OF 30 GUESTS

DISPLAY OF SLICED AND WHOLE SEASONAL FRESH FRUIT, MELON AND BERRIES
CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES

OAK SMOKED ATLANTIC SALMON WITH HORSERADISH CREAM
PICKLED RED ONIONS, SLICED TOMATOES, CREAM CHEESE AND TINY CAPERS

DOMESTIC AND IMPORTED CHEESE DISPLAY
SELECTION OF FISH AND SHRIMP CEVICHE
CRISPY TOSTONES

TRADITIONAL EGGS BENEDICT
WILD MUSHROOM, BRIE QUICHE AND PROSCIUTTO AND LEEK QUICHE

COLD HERB CRUSTED TENDERLOIN, TARRAGON MUSTARD AILOI
BUFFALO MOZZARELLA, VINE RIPE TOMATO, BASIL VINAIGRETTE

SEARED FREE RANGE CHICKEN, SAFFRON VEGETABLE COUSCOUS, PORT WINE SAUCE

FLUFFY SCRAMBLED EGGS
ROASTED ROSEMARY BREAKFAST POTATOES
CHICKEN APPLE SAUSAGE AND APPLEWOOD SMOKED BACON

PASTRY CHEF'S SELECTION OF GOURMET DESSERTS AND PETIT FOURS

FRESHLY SQUEEZED JUICES
ORANGE, TOMATO AND GRAPEFRUIT
FRESHLY BREWED GOURMET REGULAR AND DECAFFEINATED COFFEE
MIGHTY LEAF TEAS

\$81.25 PER PERSON

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A LA CARTE BREAKS

HOT & COLD

FRESHLY BREWED GOURMET REGULAR AND DECAFFEINATED COFFEE WITH MIGHTY LEAF TEAS SWEET TEA	\$68.75 PER GALLON
ESPRESSO STATION (SELF SERVE)	\$56.25 PER GALLON
STARBUCKS DOUBLE SHOTS®	\$7.50 EACH
STARBUCKS FRAPPUCCINO®	\$6.25 EACH

SARATOGA BOTTLED WATER (SPARKLING AND FLAT)	\$6.25 EACH
SOBE LIFE WATERS	\$6.25 EACH
PROPEL FLAVORED WATERS	\$6.25 EACH
GATORADE®, G2	\$6.25 EACH

ASSORTED SOFT DRINKS (PEPSI) REGULAR AND SUGAR FREE RED BULL	\$6.25 EACH
	\$6.25 EACH

FRESH SQUEEZED ORANGE AND GRAPEFRUIT JUICES	\$18.75 PER QUART
PASSION FRUIT LEMONADE	\$56.25 PER GALLON
BOTTLED JUICES	\$6.25 EACH

JUICE BAR: CRANBERRY-APPLE, TOMATO-CELERY, PINEAPPLE-COCONUT, MANGO-PAPAYA AND CARROT-APPLE (ATTENDANT REQUIRED AT \$100.00)	\$10.00 PER PERSON
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SWEET & SALTY

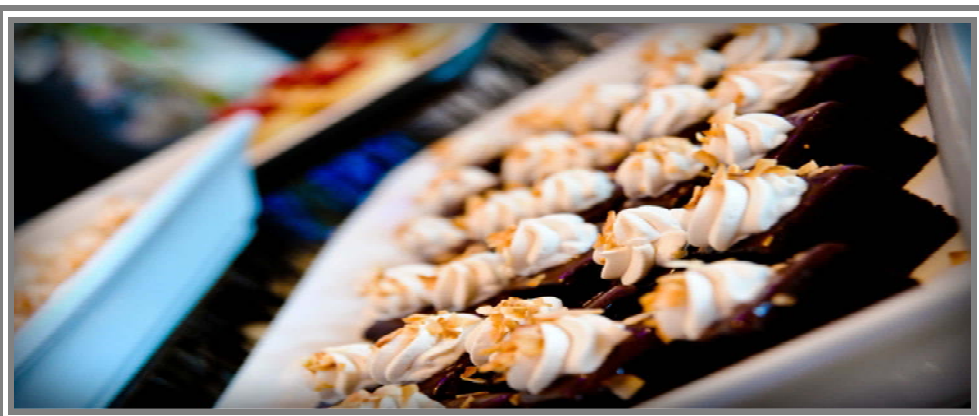
CHOCOLATE DIPPED STRAWBERRIES	\$60.00 PER DOZEN
SLICED FRESH FRUIT AND BERRIES	\$8.75 PER PERSON
FRUIT SKEWERS WITH CITRUS YOGURT DIP	\$60.00 PER DOZEN
WHOLE SEASONAL FRESH FRUIT	\$3.75 PER PIECE
DRIED FRUIT	\$7.50 PER PERSON
GOURMET MIXED NUTS	\$7.50 PER PERSON
SMOOTHIE STATION*	
STRAWBERRY- BANANA, MANGO, BLUEBERRY AND VANILLA/HONEY	\$10.00 PER PERSON

*SERVER OR CHEF ATTENDANT REQUIRED (1 PER 40 GUESTS) AT \$100.00 EACH

MORNING PASTRIES	\$60.00 PER DOZEN
ASSORTED YOGURTS	\$5.60 EACH
GRANOLA BARS	\$5.00 EACH
PROTEIN BARS	\$6.25 EACH
APPLE STRUDEL BARS	\$60.00 PER DOZEN
MINI KEY LIME TARTS	\$60.00 PER DOZEN
GOURMET COOKIES AND FUDGE BROWNIES	\$60.00 PER DOZEN

JULIENNE VEGETABLES AND HUMMUS	\$7.50 PER PERSON
ASSORTED MINI QUICHES	\$60.00 PER DOZEN
ASSORTED CROQUETTES	\$25.00 PER DOZEN
ASSORTED TEA SANDWICHES	\$60.00 PER DOZEN
MINI CHEESE, BEEF OR CHICKEN EMPANADAS	\$60.00 PER DOZEN

ASSORTED CHOCOLATE TRUFFLES	\$60.00 PER DOZEN
ASSORTED INDIVIDUALLY WRAPPED CANDY BARS	\$5.00 EACH
INDIVIDUAL BAGS OF GOURMET POTATO CHIPS	\$5.00 PER BAG
INDIVIDUAL BAGS OF ASSORTED POPCORN	\$5.00 PER BAG



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SPECIALTY BREAKS

BASED ON 30 MINUTES OF SERVICE

ALL SPECIALTY BREAK'S INCLUDE FRESHLY BREWED GOURMET COFFEE AND SELECTION OF MIGHTY LEAF TEAS

EPICUREAN

GOURMET CHEESE DISPLAY
ASSORTED BREADS AND WATER CRACKERS
ACCOMPANIED BY GRAPES AND DRIED FRUIT
CHEF'S SELECTION OF INDIVIDUAL
PETIT FOURS
CHOCOLATE TRUFFLES FROM
OUR PASTRY SHOP

\$22.50.00 PER PERSON

BABY CAKES

VANILLA, CHOCOLATE AND
RED VELVET CUPCAKES
JARS OF MINI INDIVIDUALLY
WRAPPED CANDIES
ASSORTED SOFT DRINKS
INDIVIDUAL MILK CONTAINERS

\$21.25 PER PERSON

COOKIES & CREAM

CHOCOLATE CHOCOLATE CHIP, OATMEAL
RAISIN, MACADAMIA NUT, PEANUT BUTTER
AND DOUBLE CHOCOLATE PEPPERMINT
COOKIES
ASSORTED ICE CREAM BARS
AND FUDGESICLES
ASSORTED SOFT DRINKS

\$23.75 PER PERSON



HEALTH NUT

FRESH SEASONAL FRUIT SKEWERS
JULIENNE VEGETABLES
WITH ORGANIC HERB DIP
INDIVIDUAL ORGANIC YOGURTS
GRANOLA BARS AND DRIED FRUIT
FLAVORED ICED TEAS

\$23.75 PER PERSON

LATIN BREAK

GUAVA AND CHEESE PASTELITOS
HAM CROQUETTES
SLICED FRESH MANGO, PAPAYA AND PINEAPPLE
BEEF & CHICKEN MINI-EMPANADAS
TROPICAL FRUIT NECTARS
CUBAN COFFEE

\$18.75 PER PERSON

FIRST QUARTER

CRACKER JACKS® AND M&Ms®
FLAVORED POPCORN
WARM PRETZELS AND GRAIN MUSTARD
ASSORTED SOFT DRINKS

\$18.75 PER PERSON

BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE FRESHLY BREWED GOURMET COFFEE, ICED TEA

DELI LANE

CHEF'S SELECTION OF SOUP

ORGANIC GREENS, SWEET TOMATOES, SHAVED FENNEL
HOUSE MADE CROUTONS WITH HONEY BALSAMIC VINAIGRETTE

CHEF'S PASTA SALAD
RED BLISS POTATO SALAD, STONE GROUND MUSTARD

DELI SLICED SMOKED TURKEY, BLACK FOREST HAM, SLICED CHICKEN BREAST, ROAST BEEF
ASSORTED CHEESES, SLICED TOMATO, LETTUCE AND RED ONION
PRETZEL BREAD AND ROLLS, GOURMET MUSTARDS, TRADITIONAL MAYONNAISE

FRESHLY BAKED COOKIES AND BROWNIES

\$45.00 PER PERSON

ASIAN

HOT AND SOUR SOUP
MIXED ASIAN GREENS WITH MISO VINAIGRETTE
CUCUMBER SALAD WITH CILANTRO AND SWEET & SOUR THAI CHILI DRESSING

HONEY GARLIC CHICKEN, SNOW PEAS, BEAN SPROUTS, PEPPERS
STIR FRIED TENDERLOIN WITH CASHEWS
CRISPY VEGETABLE STIR FRY
STEAMED JASMINE RICE

JASMINE RICE PUDDING
FORTUNE COOKIES, ALMOND COOKIES
FRESH SEASONAL FRUIT PLATTER

ICED GREEN TEA

\$57.50 PER PERSON

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BUFFET LUNCH CONTINUED...

ALL BUFFET LUNCHES INCLUDE FRESHLY BREWED GOURMET COFFEE, ICED TEA

MEDITERRANEAN

TRADITIONAL MINESTRONE SOUP

CLASSIC CAESAR SALAD, HOUSE MADE CROUTONS, WHITE ANCHOVIES, SHAVED PARMESANO
VINE RIPENED TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL, OLIVE OIL DRIZZLE
MARINATED ANTIPASTO

PAN SEARED SNAPPER, PORT SHALLOT SAUCE, YUKON POTATOES AND ASPARAGUS
STUFFED CHICKEN WITH SPINACH AND SUN-DRIED TOMATO

BAKED RIGATONI
ROASTED BABY VEGETABLES

TIRAMISU AND CHOCOLATE CANNOLI

\$58.75 PER PERSON

SOUTHWESTERN

CRISP ROMAINE LETTUCE WITH CHIPOTLE-CAESAR DRESSING
JICAMA, CORN AND AVOCADO SLAW

GRILLED SHRIMP SKEWERS WITH ANCHO CHILE PESTO

HONEY-CHIPOTLE GLAZED SALMON
AVOCADO-TOMATILLO CREAM

CILANTRO CHICKEN, MEXICAN RICE

MARINATED SKIRT STEAK SOFT TACOS, TRADITIONAL CONDIMENTS

SPICY CHOCOLATE BROWNIES

DULCE DE LECHE CHEESECAKE

\$58.75 PER PERSON

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BUFFET LUNCH CONTINUED...

ALL BUFFET LUNCHES INCLUDE FRESHLY BREWED GOURMET COFFEE, ICED TEA

ASSORTED GOURMET SANDWICHES AND WRAPS

COBB SALAD WRAP

CHICKEN CAESAR WRAP

GRILLED PORTOBELLO AND VEGETABLES, BASIL TAPENADE, ROASTED PEPPERS, SPINACH WRAP

CITRUS CHICKEN, CHIPOTLE CORN WRAP

SMOKED TURKEY CLUB WITH AVOCADO, ROASTED PEPPER, WATERCRESS AND HERB MAYONNAISE ON FOCCACIA

SHAVED HONEY HAM, SWISS CHEESE AND SPICY DIJON ON PRETZEL ROLLS

PROSCIUTTO, SOPPRESSATA, PROVOLONE, ARUGULA WITH SUN-DRIED TOMATO PESTO ON TUSCAN BAGUETTE

RARE ROAST BEEF, HORSERADISH CREAM ON CIABATTA ROLL

SMOKED SALMON PASTRAMI, GREEN ONION CREAM CHEESE ON BAGEL

CAPER LEMON TUNA SALAD, ROMAINE ON FOCACCIA

SHRIMP SALAD, CAJUN REMOULADE ON BRIOCHE

PINEAPPLE-MANGO LOBSTER SALAD, CURRY AIOLI ON SESAME-COCONUT BRIOCHE

SALADS (SELECT TWO)

SEASONAL GREENS WITH CONDIMENTS AND DRESSINGS

COUSCOUS SALAD

PERUVIAN POTATO SALAD, CILANTRO PEPPER DRESSING

MÉLANGE OF FRESH FRUITS

MINIATURE DESSERTS FROM THE PASTRY SHOP (SELECT TWO)

KEY LIME PIE

ESPRESSO TART

FLAN

CHOCOLATE TRUFFLE CAKE

CHOICE OF (3) SANDWICHES OR WRAPS

\$47.50 PER PERSON

CHOICE OF (4) SANDWICHES OR WRAPS

\$50.00 PER PERSON

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RECEPTION

PASSED HORS D'OEUVRES - \$6.25 PER PIECE

SIX (6) PIECES PER PERSON PER HOUR (HEAVY RECEPTION)

THREE (3) PIECES PER PERSON PER HOUR (LIGHT RECEPTION)

COLD

BEEF TARTAR ON CROSTINI
PROSCIUTTO AND MELON SKEWER

CITRUS MARINATED SHRIMP CEVICHE
CORVINA CEVICHE
TUNA SASHIMI ON CRISPY LOTUS ROOT
TUNA POKE ON AN ASIAN SPOON
TUNA-WASABI WONTON

CARAMELIZED ONION AND BLUE CHEESE TARTLET
GOAT CHEESE CANAPE WITH SWEET PEPPERS
MINI BRUSCHETTA, ROASTED PEPPERS AND GOAT CHEESE
VEGETABLE NORI ROLL

PREMIUM HORS D'OEUVRES

CRAB SALAD RIATA ON PITA \$7.50 PER PIECE
LOBSTER AND CHILE SALAD ON CUCUMBER \$8.12 PER PIECE

HOT

BEEF SHORT RIB EMPANADA
GUAVA MARINATED CHURRASCO SKEWERS
MINI KOBE SLIDERS
MINI CUBAN SANDWICH
PROSCIUTTO AND GOAT CHEESE PIZZETTE

BAKED BRIE PUFF, RASPBERRY
RISOTTO FRITTER, PROVOLONE, PESTO AIOLI
VEGETABLE SPRING ROLLS, SWEET CHILE SAUCE
WARM MUSHROOM TARTS WITH TRUFFLE ESSENCE

SMOKED CHICKEN AND CORN QUESADILLA

SHRIMP COOZIE
SHRIMP DUMPLING, RED CHILI DIPPING SAUCE
MINIATURE CRAB CAKES WITH MANGO TARTAR SAUCE

PREMIUM HORS D'OEUVRES

BABY LAMB CHOPS, HARISSA AILOI \$7.50 PER PIECE
SEARED LAMB LOIN, TRUFFLE POTATO, PORT SYRUP \$8.12 PER PIECE

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RECEPTION DISPLAYS

BAKED BRIE EN CROUTE

SLICED BAGUETTE AND CRACKERS
DRIED APRICOTS AND BERRY COMPOTE
\$10.00 PER PERSON

CHIPS AND DIPS

TRICOLOR TORTILLA CHIPS
GUACAMOLE, SOUR CREAM, PICO DE GALLO
\$11.25 PER PERSON

FRUIT DISPLAY

ASSORTMENT OF THE SEASON'S FRESHEST FRUITS
BERRIES, MELONS AND YOGURT DIP
\$13.75 PER PERSON

ASSORTED DOMESTIC AND IMPORTED CHEESES

DRIED FRUITS AND GRAPES
ARTISAN BREADS AND CRACKERS
\$18.75 PER PERSON

SUSHI STATION

ASSORTMENT OF SASHIMI AND CALIFORNIA ROLLS
WASABI AND TAMARI
(4 PIECES PER PERSON)
\$25.00 PER PERSON

SEAFOOD DISPLAY

DISPLAY OF SNOW CRAB CLAWS, OYSTERS, AND SHRIMP
CLASSIC GARNISH, SPICY COCKTAIL SAUCE, TRADITIONAL CITRUS AND OYSTER CRACKERS
\$32.50 PER PERSON

STONE CRAB STATION* (SEASONAL)

LARGE STONE CRABS
CREAMED SPINACH, SWEET POTATO FRIES
ICEBERG AND BEEFSTEAK TOMATO WEDGES,
OLD FASHIONED DRESSING AND COLD SLAW
MARKET PRICE (*CHEF ATTENDANT REQUIRED)

MEDITERRANEAN

AN ASSORTMENT OF IMPORTED OLIVES, TAPENADES,
HUMMUS, BABA GHANOUSH AND PITA CHIPS AND FLAT BREADS
\$16.25 PER PERSON

EMPANADA STATION

BEEF AND CHICKEN
CILANTRO CREAM SAUCE
\$21.25 PER PERSON

ANTIPASTO

A DISPLAY OF ASSORTED CHEESES, ARTICHOKE HEARTS,
ONIONS, TOMATOES, OLIVES AND ITALIAN MEATS
ARTISAN BREADS, FOCACCIA AND BREAD STICKS
OLIVE OIL AND BALSAMIC VINEGAR
\$22.50 PER PERSON



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CARVING STATIONS

ALL CARVING STATIONS REQUIRE A CHEF ATTENDANT (1 PER 75 GUESTS) AT \$100.00 EACH
CARVING STATION REQUIRE A MINIMUM OF (20) GUESTS

HONEY GLAZED HAM
DIJON MUSTARD
SWEET CORNBREAD
\$17.50 PER PERSON

SMOKED TURKEY BREAST
CRANBERRY DRESSING
DINNER ROLLS
\$17.50 PER PERSON

SMOKED NORWEGIAN SALMON
DILL CRÈME FRAICHE
BAGEL CHIPS, RYE BREAD
\$17.50 PER PERSON

GUAVA GLAZED PORK LOIN
TRADITIONAL COLD SLAW
CUBAN BREAD
\$17.50 PER PERSON

ROASTED PRIME RIB OF BEEF
MUSHROOM FONDUE
HORSERADISH MAYONNAISE
GOURMET POPOVERS
\$22.50 PER PERSON

ANGUS BEEF TENDERLOIN
PEPPERCORN SAUCE
ARTISAN BREADS
\$26.25 PER PERSON

ACTION STATIONS

ALL ACTION STATIONS REQUIRE A CHEF ATTENDANT (1 PER 75 GUESTS) AT \$100.00 EACH

PASTA STATION

CHEESE TORTELLINI IN A GARLIC PARMESAN CREAM SAUCE
MUSHROOMS, ONIONS, SUN-DRIED TOMATOES AND ARTICHOKES
PENNE PASTA IN A ROASTED TOMATO-BASIL POMODORO SAUCE
FRESHLY GRATED PARMESAN, BASIL AND RED PEPPER FLAKES
FRESHLY BAKED FOCACCIA
\$22.50 PER PERSON

WITH CHICKEN OR SHRIMP ADD \$6.25 PER PERSON

RISOTTO STATION

TRUFFLE, MUSHROOM
TOMATO AND ASPARAGUS RISOTTO
FRESHLY BAKED GOURMET BREADS
\$25.00 PER PERSON

WITH CHICKEN OR SHRIMP ADD \$6.25 PERSON

STIR FRY STATION

SHRIMP OR CHICKEN STIR FRY WITH ASIAN VEGETABLES
\$18.75 PER PERSON

ARGENTINEAN MIXED GRILL

SKIRT STEAK, CHORIZO SAUSAGE AND CHICKEN BREAST
CHIMICHURRI SAUCE, YUCA IN MOJO SAUCE
\$33.75 PER PERSON

DESSERT STATION

CHEF'S SELECTION OF ASSORTED MINIATURE DESSERTS
AND SPECIALTY TRUFFLES
FRESHLY BREWED GOURMET COFFEE, DECAFFEINATED COFFEE
AND MIGHTY LEAF TEAS
\$25.00 PER PERSON

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WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.

PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

BUFFET DINNER

ALL BUFFET DINNER'S INCLUDE WARM ROLLS, SWEET BUTTER, FRESHLY BREWED GOURMET COFFEE AND SELECTION OF TEAS

BUFFETS WITH LESS THAN 20 GUESTS WILL BE SUBJECT TO A \$100.00 LABOR FEE

SOUPS (PLEASE SELECT ONE)

HEARTY MINESTRONE

TOMATO BASIL

CHICKEN TORTILLA

BLACK BEAN & CRÈME FRAICHE

SALADS (PLEASE SELECT TWO)

FIELD GREENS, ASSORTED DRESSING AND CONDIMENTS

CLASSIC CAESAR SALAD, HOUSE MADE CROUTONS AND SHAVED PARMESAN CHEESE

GREEK SALAD WITH FETA, TOMATOES AND PITA CROUTONS

HOMEMADE COLE SLAW, MUSTARD GRAIN DRESSING

BABY SPINACH SALAD WITH GOAT CHEESE AND TART CHERRIES

HEARTS OF PALM, AVOCADO, RED ONIONS AND CITRUS TOMATOES

CURRIED COCONUT SHRIMP, HEIRLOOM TOMATOES

SLICED MOZZARELLA, VINE RIPE TOMATOES AND BASIL PESTO

MAIN DISHES (PLEASE SELECT THREE)

HERB ROTISSERIE ROASTED CHICKEN, MOUSSELINE POTATOES, NATURAL HERB JUS

BEEF TENDERLOIN, MUSHROOM FONDUE, CRISPY POTATOES AND ONIONS

PAN SEARED SNAPPER, SAKE-WASABI CREAM, SWEET POTATO FRIES

TERIYAKI MAHI, GREEN TEA BEURRE BLANC, SUSHI RICE CAKE

CUBAN MARINATED PORK LOIN, CONGRI (BLACK BEANS AND RICE), CRISPY ONIONS

CHICKEN BREAST STUFFED WITH WILD MUSHROOMS, PORT WINE SAUCE, PARMESAN RISOTTO

SEARED STRIPED BASS, SAFFRON BROTH, RISOTTO CAKES, CRISPY FENNEL

BEEF SKIRT STEAK CHURRASCO, YUCCA FRIES AND CHIMICHURRI SAUCE

GRILLED TOFU AND ROASTED VEGETABLES

SWEET BITES (PLEASE SELECT THREE)

KEY LIME MOUSSE

CHOCOLATE HAZELNUT TART

YUZU POTS-DE-CREME

VANILLA CHEESECAKE, MANGO PINEAPPLE PASSION GELEE

CHOCOLATE TRUFFLE CAKE

WARM APPLE CRUMBLE, VANILLA BEAN CRÈME FRAICHE

CHOCOLATE CARAMEL MOUSSE

RUM MARINATED TROPICAL FRUIT

\$112.50 PER PERSON

THEMED BUFFET DINNER

ALL BUFFET DINNER'S INCLUDE WARM ROLLS, SWEET BUTTER, FRESHLY BREWED GOURMET COFFEE AND SELECTION OF TEAS

BUFFETS WITH LESS THAN 20 GUESTS WILL BE SUBJECT TO A \$100.00 LABOR FEE

MOROCCAN BUFFET

HUMMUS AND TABBouleH
PITA CHIPS AND PITA BREAD

SALAD OF ROMAINE, FETA, TOMATOES, CUCUMBER, OLIVES
OREGANO-RED WINE VINAIGRETTE

LAMB KABOBS WITH PEPPERS AND ONIONS, RAITA

GRILLED BASS, TAHINI SAUCE

WARM PEARLED COUSCOUS, GOLDEN RAISINS, PINE NUTS

SPINACH FETA PIE

THIN TART OF APRICOT AND PISTACHIO
ROSEWATER PANNA COTTA

\$106.25 PER PERSON

* CHEF ATTENDANT REQUIRED AT \$100.00

LATIN BUFFET

TORTILLA SOUP

ORGANIC BABY GREEN SALAD
CUCUMBER, AVOCADO, CHERRY TOMATO,
JICAMA, RED ONION
CITRUS GARLIC VINAIGRETTE

GRILLED MAHI-MAHI IN GUAJILLO,
MANGO PAPAYA SALSA

WHOLE ROASTED CHICKEN
LIME, GARLIC AND CILANTRO

LECHÓN - OVEN ROASTED PORK
YUCA FRIES, MOJO

CLASSIC CUBAN BLACK BEANS
WHITE RICE

FRIED PLANTAINS

FLAN CUBANO, FRESH BERRIES, CARAMEL SAUCE
CHURROS
\$112.50 PER PERSON

MENU PRICING SUBJECT TO CHANGE.

ALL FOOD AND BEVERAGE CHARGES SHALL BE SUBJECT TO AN 15% GRATUITY AND A 7% ADMINISTRATIVE FEE.

ALL CHARGES SHALL BE SUBJECT TO APPLICABLE TAXES.

FOR BREAKFAST AND LUNCH EVENTS OF LESS THAN (30) GUESTS, AN ADDITIONAL LABOR FEE OF \$75.00 WILL APPLY.

WE WILL SET AND PREPARE FOR 5% OVER YOUR FINAL GUARANTEE.

PLEASE ADVISE CATERING OF ANY FOOD ALLERGIES PRIOR TO EVENT

THEMED BUFFET DINNER CONTINUED...

ALL BUFFET DINNER'S INCLUDE WARM ROLLS, SWEET BUTTER, FRESHLY BREWED GOURMET COFFEE AND SELECTION OF TEAS

BUFFETS WITH LESS THAN 20 GUESTS WILL BE SUBJECT TO A \$100.00 LABOR FEE

CARIBBEAN CUISINE

CONCH CHOWDER

AVOCADO GRAPEFRUIT SALAD,
CILANTRO PEPPER DRESSING

CITRUS POACHED SHRIMP, SPICY COCKTAIL SAUCE

JERK CHICKEN BREAST WITH COCONUT,
PAPAYA RELISH
FRESH PLANTAIN CHIPS AND MOJO YUCCA

MARINATED CHURRASCO,
MORO RICE, CHIMICHURRI

FILLET OF SNAPPER, TOMATO SALSA

FLORIDA SPINY LOBSTER, YUZU BUTTER SAUCE
(ONE PER GUEST)

RUM BREAD PUDDING
BANANA CREAM TART
KEY LIME PIE

POMEGRANATE SHOT

\$137.50 PER PERSON

*CHEF ATTENDANT REQUIRED

NEW ENGLAND BAKE

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

BABY GREENS, GRAPEFRUIT SEGMENTS
SEASONAL DRESSING SELECTION

HEIRLOOM TOMATOES, BASIL DRESSING

YUKON GOLD POTATO SALAD
GRAIN MUSTARD DRESSING

ROASTED HERB AND LEMON CHICKEN,

GRILLED BABY BACK RIBS, GUAVA BBQ SAUCE

STEAMED MUSSELS AND CLAMS
CORN ON THE COBB, POTATOES

HERB ROASTED BABY VEGETABLES

PECAN BROWNIE PIE
KEY LIME CHEESECAKE
STRAWBERRY SHORTCAKE

\$112.50 PER PERSON

*CHEF ATTENDANT REQUIRED

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THEMED BUFFET DINNER CONTINUED...

ALL BUFFET DINNER'S INCLUDE WARM ROLLS, SWEET BUTTER, FRESHLY BREWED GOURMET COFFEE AND SELECTION OF TEAS

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ITALIAN CHOP HOUSE

ITALIAN CHOP-CHOP SALAD

DISPLAY OF AUTHENTIC ITALIAN CHEESES

TOMATO SALAD, SHAVED PARMIGIANO,
PESTO VINAIGRETTE

VEAL MEDALLIONS SAUTÉED
WITH LEMON BUTTER AND CAPERS
CRISPY POLENTA CAKES

CHICKEN BREAST STUFFED
WITH SPINACH AND FONTINA &
SUN DRIED TOMATO

RISOTTO WITH WILD MUSHROOM
& TRUFFLE ESSENCE

CHEF'S SELECTION OF BABY VEGETABLES

INDIVIDUAL TIRAMISU
CHOCOLATE CANNOLIS

\$97.50 PER PERSON

ASIAN

ASIAN CHOPPED SALAD WITH LETTUCE, NAPA CABBAGE,
SHREDDED CARROTS, THAI BASIL,
DICED TOMATO, CRISPY WONTONS AND SESAME GINGER
VINAIGRETTE

DIM SUM DISPLAY
SKEWERED SCALLOPS WITH
ORANGE-SESAME DIPPING SAUCE
STEAMED POT STICKERS
FRIED VEGETARIAN SPRING ROLLS
FRIED RICE WITH SCALLIONS, MINCED RED BELL PEPPER, CARROTS

CANTONESE SWEET AND SOUR PORK,
PINEAPPLE, PEPPERS, SWEET ONION
MONGOLIAN BEEF WITH SWEET GARLIC SOY, SCALLION,
SNOW PEAS AND BLACK MUSHROOMS
HONEY GARLIC CHICKEN

SAKE POACHED PEAR TARTLETS
MINI GINGER SPICE CAKES
GREEN TEA CHEESECAKE SQUARES

\$118.75 PER PERSON

SOUTH OF THE BORDER

SOUTHWESTERN CAESAR SALAD
CHIPOTLE DRESSING

TORTILLA SOUP

TEQUILA MARINATED SHRIMP SKEWERS
SPICY AVOCADO SAUCE

GRILLED BONELESS CHICKEN
ROASTED RED PEPPERS
SPICY CREAM SAUCE

CHILI RUBBED FLAT IRON STEAK
MEXICAN RICE

DULCE DE LECHE TARTS
MARGARITA COCONUT CAKE

\$106.85 PER PERSON

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OPEN BAR OPTIONS

BARTENDER REQUIRED (1 PER 75 GUESTS) AT \$125.00 EACH

FIRST TIER BAR

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, DON JULIO TEQUILA,
JOHNNY WALKER BLACK SCOTCH, KNOB CREEK BOURBON, CROWN ROYAL
BLENDED WHISKEY, GLENN LEVITT 12 YEAR SINGLE MALT SCOTCH,
CRUZAN SINGLE BARREL RUM
RED AND WHITE HOUSE WINES
IMPORTED BEER, DOMESTIC BEER
ASSORTED PEPSI SOFT DRINKS,
BOTTLED WATER

FIRST HOUR \$37.50 PER PERSON

ADDITIONAL HOUR \$18.75 PER PERSON

SECOND TIER BAR

ULTIMAT VODKA, TANQUERAY GIN, CUERVO1800 TEQUILA, JOHNNY
WALKER RED SCOTCH, JACK DANIELS BOURBON
SINGLETON 10 YEAR SINGLE MALT SCOTCH
CAPTAIN MORGAN SPICE RUM, CANADIAN CLUB BLENDED WHISKEY
RED AND WHITE HOUSE WINES
IMPORTED BEER, DOMESTIC BEER
ASSORTED PEPSI SOFT DRINKS
BOTTLED WATER

FIRST HOUR \$31.25 PER PERSON

ADDITIONAL HOUR \$15.00 PER PERSON

WINE & BEER

RED AND WHITE HOUSE WINES
IMPORTED BEER
DOMESTIC BEER
ASSORTED PEPSI SOFT DRINKS
BOTTLED WATER

FIRST HOUR \$27.50 PER PERSON

ADDITIONAL HOUR \$12.50 PER PERSON



CONSUMPTION BAR OPTIONS

BARTENDER REQUIRED (1 PER 75 GUESTS) AT \$125.00 EACH

FIRST TIER BAR

GREY GOOSE VODKA
BOMBAY SAPPHIRE GIN
DON JULIO TEQUILA
JOHNNY WALKER BLACK SCOTCH
KNOB CREEK BOURBON
CROWN ROYAL BLENDED WHISKEY
GLENN LEVITT 12 YEAR SINGLE MALT SCOTCH
CRUZAN SINGLE BARREL RUM

\$15.00 EACH

SECOND TIER BAR

ABSOLUT VODKA
TANQUERAY GIN
CUERVO 1800 TEQUILA
JOHNNY WALKER RED SCOTCH
JACK DANIELS BOURBON
SINGLETON 10 YEAR SINGLE MALT SCOTCH
CAPTAIN MORGAN SPICE RUM
CANADIAN CLUB BLENDED WHISKEY

\$12.50 EACH

CONSUMPTION BARS ALSO INCLUDE:

HOUSE RED & WHITE WINE
\$12.50 PER GLASS

DOMESTIC BEER
\$8.12 EACH

IMPORTED BEER
\$9.37 EACH

ASSORTED SOFT DRINKS
\$6.25 EACH

BOTTLED WATER
\$6.25 EACH



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CASH BAR OPTIONS

BARTENDER REQUIRED (1 PER 75 GUESTS) AT \$125.00 EACH

FIRST TIER BAR

GREY GOOSE VODKA
BACARDI SILVER RUM
TANQUERAY GIN
SAUZA COMEMORATIVO TEQUILA
CROWN ROYAL BLENDED WHISKEY
MAKERS MARK WHISKEY
JOHNNY WALKER BLACK SCOTCH

\$15.00 EACH (INCLUSIVE OF TAX & SERVICE CHARGE)

SECOND TIER BAR

ULTIMAT VODKA
FLOR DE CANA RUM
BEEFEATER GIN
SAUZA GOLD TEQUILA
CANADIAN CLUB WHISKEY
MAKERS MARK BOURBON
JACK DANIELS WHISKEY
JOHNNIE WALKER RED SCOTCH

\$13.00 EACH (INCLUSIVE OF TAX & SERVICE CHARGE)



CASH BARS ALSO INCLUDE: (ALL PRICES BELOW ARE INCLUSIVE OF TAX & SERVICE CHARGE)

HOUSE RED & WHITE WINE

\$13.00 PER GLASS

DOMESTIC BEER

\$8.50 EACH

IMPORTED BEER

\$9.50 EACH

ASSORTED SOFT DRINKS

\$6.50 EACH

BOTTLED WATER

\$6.50 EACH

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