

2011 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
\$23.00 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
\$34.00 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
\$28.00 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
\$39.00 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	\$5.00 PER PERSON
CROISSANTS WITH SCRAMBLED EGGS, CHEDDAR CHEESE AND SMOKED BACON	\$6.00 PER PERSON
HOT OATMEAL, BROWN SUGAR, BERRIES AND MAPLE SYRUP	\$4.00 PER PERSON
OAK WOOD SMOKED ATLANTIC SALMON, CREAM CHEESE WITH CLASSIC GARNISH	\$9.00 PER PERSON
ASSORTED YOGURT PARFAITS WITH TOASTED GRANOLA AND STRAWBERRIES	\$6.00 PER PERSON
ASSORTED DRY BREAKFAST CEREALS SERVED WITH WHOLE, LOW-FAT, SKIM AND SOY MILKS	\$3.50 PER PERSON
A SELECTION OF FINE CHEESES, FRESHLY BAKED BAGUETTE CREAM CHEESE	\$8.00 PER PERSON
DISPLAY OF ROASTED ONION, VEGETABLE AND CINNAMON RAISIN	\$4.00 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	\$6.00 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	\$12.00 PER PERSON
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BELGIAN WAFFLE STATION

CHOCOLATE, BLUEBERRY AND TRADITIONAL WAFFLES FRESH WHIPPED CREAM, MAPLE SYRUP, WHIPPED BUTTER AND BERRY COMPOTE	\$10.00 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	\$10.00 PER PERSON
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PLATED BREAKFAST

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

PLATED BREAKFAST ONE

BASKET OF BAKERY GOODS SERVED TABLESIDE TO INCLUDE: CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES

SPINACH, MUSHROOM AND GRUYERE CHEESE QUICHE*

BUTTERED ASPARAGUS

FRESH SLICED SEASONAL FRUIT

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICES, APPLE JUICE

\$31.00 PER PERSON

PLATED BREAKFAST TWO

BASKET OF BAKERY GOODS SERVED TABLESIDE TO INCLUDE: CROISSANTS, MUFFINS, DANISHES
CREAMY BUTTER AND ASSORTED PRESERVES

FARM FRESH EGG FRITTATA WITH SMOKED HAM AND CHEESE

ROASTED BREAKFAST POTATOES

TROPICAL FRUIT MARTINI, MANGO CREAM

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICES, APPLE JUICE

\$36.00 PER PERSON

*ADD LOBSTER QUICHE AT AN ADDITIONAL \$10.00 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, CREAMY POLENTA, 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

\$65.00 PER PERSON

*ADD LOBSTER QUICHE AT AN ADDITIONAL \$10.00 PER PERSON

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