

2011 CATERING EVENT MENUS



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

KIMPTON® hotels & restaurants

PLATED LUNCH

ALL PLATED LUNCHES INCLUDE WARM ROLLS, SWEET BUTTER, FRESHLY BREWED GOURMET COFFEE, ICED TEA

LUNCH ONE

CAESAR SALAD, HOUSE MADE CROUTONS, SHAVED PARMESAN
GRILLED SALMON, GINGER-ORANGE GLAZE
VEGETABLE BASMATI RICE AND BABY BOK CHOY AND CARROTS
PASSION FRUIT MOUSSE TARTLET, TROPICAL FRUIT

\$44.00 PER PERSON

LUNCH TWO

MESCLUN FIELD SALAD WITH CHERRY TOMATOES AND BUTTERMILK BLUE CHEESE
SEARED CHICKEN STUFFED WITH SPINACH, MUSHROOM AND BOURSIN CHEESE
THYME WHIPPED POTATOES AND HARICOT VERT
CHOCOLATE TRUFFLE CAKE, VANILLA BEAN CREME FRAICHE

\$44.00 PER PERSON

LUNCH THREE

SALAD OF ARUGULA, CANDIED WALNUTS, SLICED PEAR AND RED WINE VINAIGRETTE
GRILLED MAHI MAHI
MUSSELINE POTATOES, ARTICHOKE AND MUSHROOM RAGOUT
KEY LIME PIE, CARDAMOM CHANTILLY CREAM, FRESH BERRIES

\$47.00 PER PERSON

LUNCH FOUR

BABY SPINACH SALAD WITH GOAT CHEESE, TART CHERRIES AND BALSAMIC VINAIGRETTE
SEARED BEEF TENDERLOIN
HERB ROASTED POTATOES AND BABY VEGETABLES
COCONUT FLAN, FRESH CITRUS

\$55.00 PER PERSON

LUNCH FIVE

ORGANIC BABY LETTUCES, SHAVED FENNEL, CHERRY TOMATOES, CHAMPAGNE VINAIGRETTE
SEARED CENTER CUT PETIT FILET MIGNON
FINGLERING POTATOES AND PARMA ASPARAGUS

VANILLA CHEESECAKE, MANGO PINEAPPLE PASSION GELEE

\$60.00 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.

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

FRESH TUNA SALAD
EGG SALAD
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

\$38.00 PER PERSON

ASIAN

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

HONEY GARLIC CHICKEN
STIR FRIED TENDERLOIN WITH CASHEWS SNOW PEAS, BEAN SPROUTS, PEPPERS

CRISPY VEGETABLE STIR FRY
WITH CHICKEN, SHRIMP OR PORK ADD \$5.00 PER PERSON
STEAMED JASMINE RICE

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

ICED GREEN TEA

\$46.00 PER PERSON

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BUFFET LUNCH CONTINUED...

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MEDITERRANEAN

TRADITIONAL MINISTRONE 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

SOUTHWESTERN

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

GRILLED SHRIMP SKEWERS WITH ANCHO CHILE PESTO

HONEY-CHIPOTLE GLAZED SALMON
AVOCADO-TOMATILLO CREAM

CILANTRO CHICKEN AND RICE

MARINATED SKIRT STEAK
SOFT TACOS
TRADITIONAL CONDIMENTS; TOMATILLO CREAM, SOUR CREAM, SALSA

SPICY CHOCOLATE BROWNIES
DULCE DE LECHE CHEESECAKE

\$47.00 PER PERSON

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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 FOCACCIA

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

RED BLISS POTATO SALAD, CILANTRO PEPPER DRESSING

MÉLANGE OF FRESH FRUITS

ASSORTED CHIPS

MINIATURE DESSERTS FROM THE PASTRY SHOP (SELECT TWO)

KEY LIME PIE

ESPRESSO TART

FLAN

CHOCOLATE TRUFFLE CAKE

CHOICE OF (3) SANDWICHES OR WRAPS

CHOICE OF (4) SANDWICHES OR WRAPS

\$40.00 PER PERSON

\$42.00 PER PERSON

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