

EPIC  
HOTEL  
A KIMPTON HOTEL



**2010  
Private Event  
Menus**

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.

3/31/2010

## Receptions

### Butler Style Passed Hors d' Oeuvres

<i><b>Cold</b></i>	Price Per Piece
Tuna Poke on an Asian Spoon	\$5.50
Beef Tartar on Crostini	\$5.50
Yellow Tomato Gazpacho Shot	\$4.50
Lobster and Chile Salad on Cucumber	\$4.00
Tuna-Wasabi Wonton	\$5.50
Spicy Oyster Tequila Shot	\$5.50
Tuna Sashimi on Crispy Lotus Root	\$5.00
Goat Cheese Canape with Sweet Peppers	\$5.25
Mini Bruschetta, Roasted Peppers and Goat Cheese	\$4.00
Citrus Marinated Shrimp Ceviche	\$4.00
Vegetable Nori Roll	\$6.00
Caramelized Onion and Blue Cheese Tartlet	\$4.00
Prosciutto and Melon Skewer	\$4.00
Crab Salad Riata on Pita	\$4.00
Corvina Ceviche	\$5.00

<i><b>Hot</b></i>	Price Per Piece
Mini Kobe Sliders	\$5.50
Seared Lamb Loin, Truffle Potato, Port Syrup	\$4.50
Risotto Presented in an Asian Spoon: Mushroom, Corn or Spinach	\$5.50
Mini Cuban Sandwich	\$4.00
Guava Marinated Churrasco Skewers	\$5.00
Baby Lamb Chops, Harissa Aioli	\$4.00
Almond Crusted Brie	\$4.50
Prosciutto and Goat Cheese Pizzette	\$5.00
Shrimp Dumpling, Red Chili Dipping Sauce	\$4.50
Smoked Chicken and Corn Quesadilla	\$4.00
Beef Short Rib Empanada	\$4.00
Miniature Crab Cakes with Mango Tartar Sauce	\$4.00
Tempura Shrimp, Lemongrass	\$5.00
Vegetable Spring Rolls, Sweet Chile Sauce	\$4.00
Risotto Fritter, Provolone, Pesto Aioli	\$4.00
Warm Mushroom Tarts with Truffle Essence	\$4.50

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## **Displays**

### **Mediterranean**

An Assortment of Imported Olives, Tapenades,  
Hummus, Baba Ghanoush and Pita Chips and Flat Breads  
\$14.00 per person

### **Assorted Domestic and Imported Cheeses**

Dried Fruits and Grapes  
Artisan Breads and Crackers  
\$12.00 per person

### **Fruit Display**

Assortment of the Season's Freshest Fruits  
Berries, Melons and Yogurt Dip  
\$9.00 per person

### **Chips and Dips**

Tricolor Tortilla Chips  
Guacamole, Pico de Gallo  
\$6.50 per person

### **Baked Brie en Croute**

Sliced Baguette and Crackers  
Dried Apricots and Berry Compote  
\$7.00 per person

### **Antipasto**

A Display of Assorted Cheeses, Artichoke Hearts,  
Mushrooms, Peppers, Onions,  
Tomatoes, Olives and Italian Meats  
Artisan Breads, Focaccia and Bread Sticks  
Olive Oil and Balsamic Vinegar  
\$18.00 per person

### **Empanada Station**

Beef, Chicken and Cheese Empanadas  
Cilantro Cream Sauce  
\$17.00 per person

### **Sushi Station**

Assortment of Sashimi and California Rolls  
Wasabi and Tamari  
(4 pieces per person)  
\$20.00 per person

### **Seafood Display**

Display of Snow Crab Claws, Oysters, and Shrimp  
Classic Garnish, Spicy Cocktail Sauce, Traditional Citrus and Oyster Crackers  
\$26.00 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)

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## Carving Stations

*All Carving and Action 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  \$12.00 per person	Smoked Turkey Breast Cranberry Dressing Dinner Rolls  \$12.00 per person	Angus Beef Tenderloin Peppercorn Sauce Artisan Breads  \$20.00 per person
Guava Glazed Pork Loin Traditional Cold Slaw Cuban Bread  \$10.00 per person	Roasted Prime Rib of Beef Mushroom Fondue Horseradish Mayonnaise Gourmet Popovers  \$16.00 per person	Smoked Norwegian Salmon Dill Crème Fraiche Bagel Chips, Rye Bread  \$12.00 per person

## Action Stations

### Pasta Station

Cheese Tortellini in a Garlic Parmesan Cream Sauce  
Penne Pasta in a Roasted Tomato-Basil Pomodoro Sauce  
Freshly Grated Parmesan, Basil and Red Pepper Flakes  
Freshly Baked Focaccia  
\$17.00 per person

With Chicken or Shrimp add \$5.00 per person

### Risotto Station

Truffle, Mushroom  
Tomato and Asparagus Risotto  
Freshly Baked Gourmet Breads  
\$18.00 per person

With Chicken or Shrimp add \$5.00 person

### Stir Fry Station

Asian Vegetables Stir-Fried  
\$13.00 per person

With Chicken or Beef add \$5.00 per person

With Shrimp add \$7.00 per person

### Argentinean Mixed Grill

Skirt Steak, Chorizo Sausage and Chicken Breast  
Chimichurri Sauce, Garlic Parsley Fries  
\$27.00 per person

### Dessert Station

Chef's Selection of Assorted Miniature Desserts and Specialty Truffles  
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Mighty Leaf Teas  
\$20.00 per person

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## Three Course Plated Dinners

*All Plated Dinners Include Warm Rolls and Sweet Butter*

### Plated Dinner One

Classic Caesar Salad

Center Cut Pork Chop, Apple Jack Sauce

Manchego Whipped Potatoes

Glazed Carrots

Key Lime Mousse Verrine

Sablee Breton, Fresh Berries

Gourmet Coffees and Water

\$64.00 per person

### Plated Dinner Three

EPIC House Salad

Veal Chop with Rosemary Butter

Roasted Tomato Risotto

Chocolate Hazelnut Tart

Salted Caramel Whipped Cream

Gourmet Coffees and Water

\$65.00 per person

### Plated Dinner Five

Boston Lettuce and Walnut Salad

Balsamic Vinaigrette

Crisp Snapper Filet, Lemon Butter

Saffron Orzo, Artichoke Ragout

Chocolate Dulce de Leche Torte

Coconut Cream

Gourmet Coffees and Water

\$57.00 per person

### Plated Dinner Two

Spring Green Salad

Citrus Vinaigrette

Miso Glazed Salmon Filet

Ginger Basmati Rice and Baby Bok Choy and

Carrots

Yuzu Pots-de-Crème

Sesame Tuile

Gourmet Coffees and Water

\$53.00 per person

### Plated Dinner Four

Greek Salad with Feta, Tomatoes, Pita Croutons

Herb Roasted Chicken Breast

Goat Cheese Mashed Potatoes, Haricots Vert

Vanilla Bean Cheesecake Napoleon

Sour Cherry Coulis

Gourmet Coffees and Water

\$49.00 per person

### Plated Dinner Six

Arugula Salad with Cherry Tomatoes, Pine Nuts

Red Wine Vinaigrette

Pan Seared Striped Bass, Herb Butter

Mushroom Polenta Cake

French Green Beans

Orange Panna Cotta, Espresso Gelee

Gourmet Coffees and Water

\$55.00 per person

### Plated Dinner Seven

BLT Wedge with Maytag Blue Cheese Dressing

Tender Grilled Filet Mignon

Truffled Potato Gratin and Baby Vegetable Bundles

Chocolate Caramel Mousse, Caribbean Rum Anglaise

Gourmet Coffees and Water

\$68.00 per person

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## Dinner Buffet Selections

(Buffets with Less than 20 Guests Will be Subject to a \$100.00 Labor Fee)

### Customized Dinner Buffet

#### Soups: (Please Select One)

Hearty Minestrone, Tomato Basil, Chicken Tortilla, Cream of Broccoli, Black Bean and Crème Fraiche, Pumpkin Coconut Bisque

#### Salads: (Please Select Two)

Field Greens, Assorted Dressing and Condiments  
Chef's Choice of Ceviche Presented in a Martini Glass  
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  
Butter Lettuce, Hearts of Palm, Avocado and Citrus Tomatoes  
Curried Coconut Shrimp, Heirloom Tomatoes  
Sliced Mozzarella, Vine Ripe Tomatoes, Asparagus 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 Halibut, Sake-Wasabi Cream, Sweet Potato Fries  
Teriyaki Salmon, Green Tea Beurre Blanc, Sushi Rice Cake  
Crab and Spinach Cannelloni, Fontina Cheese, Sun-dried Tomato Coulis  
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  
Roasted Vegetables Stuffed with Ratatouille

Freshly Baked Rolls with Sweet Butter

#### 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

Includes assorted Breads, Rolls and Sweet Butter

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

\$90.00 per person

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**Mediterranean Buffet**

Hummus and Tabbouleh  
Pita Chips and Pita Bread

Salad of Romaine, Feta, Tomatoes, Cucumber, Olives  
Oregano-Red Wine Vinaigrette

Tomato Cucumber Salad  
Couscous, Pine Nuts and Raisins

Carved Leg of Lamb, Raita

Chicken Kabobs with Peppers and Onions

Grilled Halibut, Tahini Sauce

Pearled Couscous, Golden Raisins, Pine Nuts

Spinach Feta Pie

Thin Tart of Apricot and Pistachio  
Rosewater Panna Cotta

Limoncello Shots

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

\$90.00 per person

\* Chef Attendant required at \$100.00

**Latin Buffet**

Tortilla Soup  
Mini Empanadas  
Beef, Chicken and Cheese

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 Pulled Pork  
Yuca Fries, Mojo

Classic Cuban Black Beans

Jasmine White Rice

Fried Plantains

Flan Cubano, Fresh Berries, Caramel Sauce  
Churros

Lime and Mint Shot

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

\$90.00 per person

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**Caribbean Cuisine**

Conch Chowder

Avocado Grapefruit Salad,  
Cilantro Pepper Dressing

Citrus Poached Shrimp, Spicy Cocktail Sauce

Heirloom Tomato Salad, Basil Vinaigrette

Jerk Chicken Breast with Coconut,  
Papaya Relish

Fresh Plantain Chips and Yucca Fries

Marinated Churrasco,  
Black Beans and 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

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

\$110.00 per person

**Island Bar-B-Que**

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

Slow Roasted New York Sirloin  
Twice Baked Potatoes

Steamed Mussels and Clams  
Corn on the Cobb

Herb Roasted Vegetables

Pecan Brownie Pie  
Key Lime Cheesecake  
Strawberry Shortcake

Mango – Coconut Shot

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

\$100.00 per person  
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## Italian Chop House

## South of the Border

Italian Chop-Chop Salad

Southwestern Caesar Salad with Chipotle Dressing

Display of Authentic Italian Cheeses

Tortilla Soup with Jalapeno Corn Bread

Tomato Salad, Shaved Parmigiano, Pesto Vinaigrette

Cheese and Vegetable Quesadillas

Veal Medallions Sautéed with Lemon Butter and Capers  
Crispy Polenta Cakes

Crab Stuffed Poblano Peppers with Mushrooms and  
Red Peppers in a Creamy Lobster Sauce

Chicken Breast Stuffed with Spinach and Fontina with  
Sun Dried Tomato

Grilled Boneless Chicken  
Roasted Red Peppers  
Corn in a Spicy Cream Sauce

Risotto with Wild Mushroom & Truffle Essence

Beef Skirt Steak Churrasco, Chimichurri Sauce  
Black Beans and Rice

Chef's Selection of Baby Vegetables

Individual Tiramisus  
Chocolate Cannolis

Dulce de Leche Tarts  
Margarita Coconut Cake

Amaretto Shot

Tomato-Lime Tequila Shot

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas

\$78.00 per person

\$85.00 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 with Soy Ginger Dipping Sauce  
Fried Vegetarian Spring Rolls with Plum Dipping Sauce  
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

### Ginger-Lychee Shot

Freshly Brewed Gourmet Coffee,  
Decaffeinated Coffee and Mighty Leaf Teas  
\$91.00 per person

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# Private Event Bar Information

## Hourly Hosted Bar

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

**First Hour \$30.00 per person**  
**Additional Hour \$15.00 per person**

### 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  
Red and White House Wines  
Imported Beer  
Domestic Beer  
Assorted Pepsi Soft Drinks

**First Hour \$25.00 per person**  
**Additional Hour \$12.00 per person**

### Third Tier Bar

Frizz Vodka  
Beefeater Gin  
J&B Scotch  
Seagram's 7 Blended Whiskey  
Captain Morgan White Rum  
Jim Beam Bourbon  
Jose Cuervo Tequila  
Red and White House Wines  
Imported Beer  
Domestic Beer  
Assorted Pepsi Soft Drinks

**First Hour \$22.00 per person**  
**Each Additional Hour \$10.00 per person**

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# Private Event Bar Information

## Hosted Bar on Consumption

Bartender required (1 per 75 guests) at \$125.00 each

<i>First Tier Bar</i>	<i>Second Tier Bar</i>	<i>Third Tier Bar</i>
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  \$12.00 each	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  \$10.00 each	Frizz Vodka Beefeater Gin J&B Scotch Seagram's 7 Blended Whiskey Captain Morgan White Rum Jim Beam Bourbon Jose Cuervo Tequila  \$8.00 each

### Consumption Bars Also Include:

House Red and White Wines  
 \$10.00 per glass

Domestic Beer  
 \$6.50 each

Imported Beer  
 \$7.50 each

Assorted Soft Drinks  
 \$4.50 each

Bottled Water  
 \$5.00 each

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