



TRUMP

International

BEACH RESORT • MIAMI

Catering Menus

A World of Delicious Choices

Trump International Beach Resort invites you to enter a world of spectacular flavors, tantalizing spices and mouth-watering culinary masterpieces. Dining is nothing short of passion at our resort.

Our chefs and entire culinary staff demand only the finest and freshest ingredients.

What's more, we value and encourage their creativity. The results are superbly prepared dishes, strikingly presented and certain to dazzle the palate

Our Philosophy

Our culinary team focuses on creating Contemporary American Cuisine with a fresh, modern twist. It's a fusion of flavor that represents a "melting pot" of the people, languages and cultures that make up this great country and more over South Florida. Of course, we will customize the menu to meet your specific desires. Our entire culinary staff is committed to making a world of difference for your event.

Kurtis D. Jantz
Executive Chef

Catering Menus

For the Trump International Beach Resort Miami

"Whatever the occasion, business or pleasure, we are here to cater to your needs"

CONTINENTAL BREAKFAST

Freshly squeezed orange, grapefruit and cranberry juice
Assortment of homemade breakfast bakeries and pastries
Soft butter and fruit preserves
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
\$20 per person

DELUXE CONTINENTAL BREAKFAST

Freshly squeezed orange, grapefruit and cranberry juice
Assortment of homemade breakfast bakeries and pastries
Soft butter and fruit preserves
Assortment of freshly baked bagels to include: poppy seed, cinnamon raisin and plain with herb, fruit and plain cream cheese
Fruit yogurts
Individual cereals served with whole, skim and 2% milks
Fresh sliced fruit with berries
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
\$26 per person

SPECIALITY BREAKFAST ENHANCEMENTS

'Farm Fresh Eggs Specialties' Minimum of 12 Guests

Eggs Benedict

Classically presented English muffins layered with Canadian bacon, poached eggs and napped with creamy hollandaise sauce
\$8 per person

Smoked Salmon Eggs Benedict

\$10 per person

Spanish Frittata

Fluffy egg torte filled with gold potatoes, spinach, tomatoes, sweet onions and mushrooms
\$8 per person

Breakfast Burritos

Jumbo flour tortillas stuffed with eggs, sausage, peppers, green onions and Monterey jack cheese served with our cilantro salsa on the side
\$8 per person

Quiche

Offering both vegetarian quiche and quiche Lorraine. Filled with apple smoked bacon, onions, gruyere Swiss cheese. Baked in individual flaky pastry crusts
\$8 per person

***All of our egg specialties can be prepared with health conscious egg whites or egg beaters**

Ham & Cheddar Croissants

Country smoked ham and English cheddar melted in a flaky French croissant
\$6 per person

Norwegian Smoked Salmon

Complimented with capers, Bermuda onions, heirloom tomatoes, boursin cream cheese and bagels
\$10 per person

Breakfast Cereals

Assorted mini cereals served with strawberries and bananas
Whole, skim, 2% milk and soy milk
\$ 4.50 per person

Challah French Toast

Sweet egg bread griddled and served with pure maple syrup, soft butter, warm berry compote, whipped cream, pecans and powdered sugar
\$8 per person

The Euro

European style breakfast display of sliced ham, turkey and Genoa salami
Swiss, cheddar and smoked Gouda cheeses, sliced tomatoes, French baguettes and freshly baked rolls
\$10 per person

BREAKFAST “ACTION” STATIONS

Minimum of 20 Guests.

A \$7.00 per person surcharge will be added for buffet under 20 guests

All action stations will require one Chef for every 35 guests at \$100 each for the first 2 hours. Each additional hour at \$35.

Omelet Station

*Our chef will prepare “**the ultimate omelet**” to order with your choice of the following:*

Feta, cheddar and Swiss cheeses, mushrooms, Spanish onions, green onions, bell peppers, spinach, tomato, jalapenos smoked salmon, Diced ham, crumbled bacon and sliced sausage

\$10 per person

Additional

Sweet poached shrimp and fresh jumbo lump crabmeat

\$6 per person

Silver Dollar Pancakes

Mini pancakes griddled to order and topped off with your choice of soft butter, fresh whipped cream, powdered sugar, pure maple syrup, warm berry compote, chocolate chips and pecans

\$10 per person

Latin America

We have created a Floridian/Latin style breakfast special griddled queso fresco topped with eggs a piquant tomato sauce, Grilled chorizo sausage and cilantro oil...buen provecho!

\$10 per person

FROM THE BAKERY

Breakfast pastries	\$42 per dozen
Assorted European croissants	\$48 per dozen
Assorted bagels and cream cheese	\$42 per dozen
"Out of the Oven" fresh baked cookies	\$40 per dozen
Home baked brownies	\$40 per dozen
Sliced old fashioned pound cake & quick breads	\$42 per Loaf
Italian biscotti, plain and chocolate dipped	\$36 per dozen
"Miami style" sweet and savory pastelitos	\$42 per dozen
Assorted flavored muffins	\$42 per dozen

FRUITS AND SNACKS

Fruit yogurts	\$4.50 each
Fresh sliced fruit & berries	\$7 per person
Whole fresh fruit	\$3 per person
Bamboo skewered fruit kebobs	\$4.50 each
Granola and energy bars	\$4 each
Assorted candy bars	\$4 each
Ice cream novelties and fruit pops	\$5 each
Gourmet cheese board	\$10 per person
Deluxe mixed nuts	\$28 per pound
Festive tortilla chips with pico de gallo & guacamole	\$7 per person
Assorted dry snacks to include: popcorn, doritos, trail mix, Potato chips, terra chips and pretzels	\$4 per bag
Flowering vegetable crudite with fire roasted pepper spread and our homemade ranch dip	\$7 per person

BEVERAGE REFRESHMENTS

Freshly Brewed Regular and Decaffeinated regular coffee	\$65.00 per gallon
An assortment of Teas	\$65.00 per gallon
Freshly Brewed fruit flavored iced tea	\$65.00 per gallon
Hot chocolate	\$4.50 each
Cappuccino & espresso	\$5.00 each
Iced cappuccino	\$5.00 each
Freshly squeezed orange and grapefruit juice	\$65.00 per gallon
Freshly squeezed lemonade	\$65.00 per gallon
Bottled fruit & vegetable juices	\$3.75 each
Mineral & flavored water	\$5.00 each
Soft drinks	\$5.00 each
Mixed Snapple juices and Gatorade	\$6.00 each
Energy drinks, regular & sugar free	\$6.00 each

BREAKFAST BUFFETS

Minimum of 20 guests

A \$7.00 per person surcharge will be added for all breakfast buffets under 20 guests

Sunny Isles Breakfast

Freshly squeezed orange, grapefruit and cranberry juice

Selection of freshly baked breakfast breads and pastries

Soft butter & fruit preserves

Assortment of fresh baked bagels to include: poppy seed, cinnamon raisin and plain,
With herb, fruit and plain cream cheese

Fresh sliced fruit with berries

Fruit yogurts

Scrambled eggs

Griddled breakfast potatoes with onions, peppers and herbs

Roasted sausage and apple wood smoked bacon

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$32 per person

The Caribbean

Freshly squeezed orange, guava and mango juice

Selection of freshly baked breakfast breads and pastries

Soft butter & fruit preserves

Queso and guava pastelitos

Ham & cheese croquettes

Sliced tropical & exotic fruits

Eggs criollo, scrambled eggs smothered with a sauce of tomatoes, peppers, onions
and herbs

Island spiced potato hash

Grilled Spanish chorizo and Latin American sausages

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$34 per person

Bal Harbor Breakfast

Freshly squeezed orange, grapefruit and cranberry juices

Selection of freshly baked breakfast breads and pastries

Soft butter and preserves

Assortment of fresh baked bagels to include: poppy seed, cinnamon raisin and plain,
with herb, fruit and plain cream cheese

Fresh sliced fruit with berries

Granola and cereals served with whole, skim and 2% milk

Scrambled eggs, served with shredded farm cheddar on the side

Griddled breakfast potatoes with onion, peppers and herbs

Roasted sausage and applewood smoked bacon

Challah French toast

Sweet egg bread griddled and served with pure maple syrup

Sweet butter, warm berry compote, whipped cream, pecans and powdered sugar

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$38 per person

AFTERNOON ENTICEMENT BREAKS

Minimum of 20 Guests

A \$7.00 per person surcharge will be added for all breaks under 20 guests

All breaks will be displayed for a maximum of 30 minutes

Strawberry Soiree

Indulge in our delicious elegance. A "Strawberry Break" Becomes a soiree!

Our Chef's create petite strawberry shortcakes just for you with sweet flaky biscuits, strawberry coulis & freshly whipped cream.

Other strawberry complements include...Creamy strawberry flutes, wild strawberry tarts, Chocolate-dipped tuxedo strawberries & peppered strawberries drizzled with aged sweet balsamic and Soft whipped cream

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$16 per person

Chocolate Cravings

A chocolate lover's delight!

We create just for you chocolate brownie sundaes. Choose from an array of ice creams and toppings beautifully served in a mini-martini glass

Along with even more chocolate indulgences including...Black & white chocolate cookies, walnut fudge, chilled cappuccino, Chocolate covered cherries & extra chocolate truffles

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$18 per person

Orange Bowl

Our pastry team has taken Florida oranges and created these sunny sensations!

One uniformed Chef Attendant is required for every 20 guests at \$100 each

Our pastries Chefs will flambé to order macadamia crepe canolis complimented With orange sorbet and rosemary essence

Our other orange creations include: Candied orange & pistachio bark, spiced orange marmalade over chocolate pound cake, Orange honey curd with tangerine meringue, mini caramel bundt cakes with Blood orange icing, satsuma orange pavlova

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$16 per person

'In to Shape'

Our health conscious break will give you the energy to keep going...

Bamboo skewered fruit kebobs

Individual dried fruits smack mix

Ginseng jello shots, Brazilian acai berry & yogurt martinis

Health & power bars, and fresh whole fruit

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$16 per person

The Artic

Dove and Haagen-Dazs ice cream bars

Fruit pops, individual sorbets and gelatos

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$12 per person

Latin Flavors

Crispy beef empanadas with aji salsa
Assorted pastelitos
Jamon and queso croquettes
Churros con chocolate caliente
Frappuccino, coffee and tea
\$16 per person

“ALL DAY” PACKAGES

“Aventura”

Continental Breakfast

Freshly squeezed orange, grapefruit and cranberry juices
Assortment of freshly baked breakfast breads and pastries
Sweet butter and fruit preserves
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

Mid-Morning

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
Assorted soft drinks and mineral waters
Snapple, Gatorade and INTO Energy drink

Afternoon Break

Assortment of freshly-baked cookies and brownies
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
Assorted soft drinks and mineral waters
Snapple, Gatorade and INTO Energy drink

\$45 per person

“South Beach”

A \$7.00 per person surcharge will be added for package under 20 guests

Deluxe Continental Breakfast

Freshly squeezed orange, grapefruit and cranberry juices
Assortment of freshly baked breakfast breads and pastries
Sweet butter and fruit preserves
Assortment of freshly baked bagels to include: poppy seed, cinnamon raisin and plain,
With herb, fruit and plain cream cheese
Fruit yogurts & individual cereals
Fresh sliced fruit with berries
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

Mid-Morning

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
Assorted soft drinks and mineral waters
Snapple, Gatorade and INTO Energy drink

Afternoon Break

Please select one of our afternoon enticements
\$52 per person

LUNCH TO BE SERVED

First Course - *Please select soup or salad*

Soups

Zuppa minestrone, light tomato broth, vegetables and baby pasta,
Miami spiced gazpacho, chilled with cilantro crème fraiche,
Tortilla soup, Mexican style with poblano crema
Cuban black bean with smoked pork
Roasted tomato & fennel bisque

Salads

Neomi's Salad

Sweet baby greens tossed with julienne red onions, grape tomatoes,
Carrot curls, sunflower seeds and your choice of our homemade dressings

Virgin balsamic vinaigrette
Honey tangerine dressing
"Ranch style" creamy herb vinaigrette
Rosemary lemon vinaigrette
Italian fragrance with or without blue cheese
Red wine & shallot vinaigrette
Fig & orange with balsamic

Caesar Pesto

A wedge of romaine lettuce napped with our white balsamic dressing,
Parmesan reggiano, focaccia crostinis, black pepper and a red pepper & olive
tapenade

Cambridge

Bright Boston bibb lettuce leaves cupped with maytag blue cheese, carrot nests,
golden raisins, baby oranges and a light yogurt & cucumber vinaigrette

Sonoma Spinach

Fresh baby spinach leaves, goat cheese, roasted pine nuts & diced mango
Dressed in a rosemary lemon vinaigrette

Insalata Caprese

A twist on the Italian classic, lightly roasted red & gold tomatoes, Fresh buffalo
mozzarella, shaved onions, basil pesto, syrup balsamico and toasted pignolas

Greek Islands

A blend of romaine & iceberg lettuce garnished with tomatoes, hot-house cucumber,
Sweet onions, queen & black olives, feta cheese and a sesame lime vinaigrette

Entrees - *Please select one*

Caesar Salad

An entrée-sized portion of our house Caesar salad with pesto grilled chicken breast
\$32.00 per person
With Italian vinaigrette marinated and seared tuna
\$36.00 per person

Tuna Salad Nicoise

Seared Ahi tuna along side fingerling potatoes and young lettuces dressed with first pressed olive oil and herbs with French green beans, artichoke hearts, eggs, tiny tomatoes and Kalamata olive

\$36.00 per person

Sandwich Shop

Sliced smoked turkey breast, Virginia ham and seasoned roast beef
Swiss & cheddar cheese, kosher pickles, pepperoncinis, vine tomatoes, sweet onions, Homemade potato salad, artisan bread, Kaiser rolls, Dijon mustard and mayonnaise

\$32 per person

Churrasco

Marinated flank steak sliced and served with fried yucca, saffron rice, young buttered broccolini, chimichurri and roasted pepper chili crème

\$36 per person

Thai Chicken

Hoisin-infused chicken breast over pad Thai noodles tossed with peanuts, carrots, Bean sprouts, scallions, ginger, cilantro and sesame chile soy sauce

\$34 per person

Stuffed Salmon

Split salmon filet stuffed with roasted yellow pepper & corn relish over sweet pea potato puree with minted crème fraiche

\$40 per person

Tagliatelle Aglio

A nest of thin pasta tossed in roasted garlic, oven-dried tomatoes and spring peas
With roasted pepper & tomato sauce, herb pesto drizzle and parmesan reggiano

\$32 per person

Canne's Chicken

A Mediterranean debut of lightly herb brined free range chicken roasted and served over jaded rice and a fennel, olive & tomato ragout

\$40 per person

Steak & Potatoes

Petit filet mignon, grilled medium and served with gold potato discs, portobello mushrooms, tender young asparagus and our house steak sauce

\$46 per person

Sweet Endings - *Please select one*

Indulgence Chocolate Cake with raspberry coulis

Croissant Bread Pudding With rum raisin ice cream

Floridian Key Lime Tartlet

Oreo & Mango Cheesecake With toasted macadamia nuts

Strawberry Biscuit Short Cake With macerated strawberries and whipped cream

Flourless Chocolate Cake With crème caramel anglaise

Tropical Fruit Mini martinis with Tahitian whipped cream

Araguani Chocolate Marquis with coffee caramel anglaise

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

LUNCHEON BUFFETS

Minimum of 20 guests

A \$10.00 per person surcharge will be added for buffet under 20 guests

New York Deli

Please choose one of our homemade soups

Zuppa minestrone, light tomato broth, vegetables and baby pasta

Miami spiced gazpacho, chilled with cilantro crème fraiche

Tortilla soup, Mexican style with poblano crema

Cuban black bean with smoked pork

Roasted tomato & fennel bisque

Kettle fried potato chips

Garden picked baby lettuces with all the toppings and homemade vinaigrettes

Gold potato salad with stone ground mustard dressing

Bulgur wheat tabouleh

Traditional coleslaw

Greek pasta salad with feta & olives

Fresh fruit cocktail

Create Your Own Sandwich:

Tuna salad

Grilled chicken breast

Smoked Virginia ham

Seasoned roast beef

Grilled vegetables

Artisan breads

Swiss, cheddar and provolone cheese, Sliced tomatoes, lettuce, onions, pepperoncini, pickles, mustards, mayonnaise, pesto aioli and horseradish cream

Old fashioned carrot cake

New York-style cheese cake with strawberry rhubarb compote

Southern style peach cobbler

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$42 per person

The "All American" Cook Out

One (1) uniformed attendant required for every 25 guests at \$100 each for a maximum of 2 hours. Each additional hour at \$35

Fresh-picked greens with all the toppings and our homemade herb ranch dressing and balsamic vinaigrette

Macaroni & summer pea salad

Cucumber, sweet onion and tomato salad

Ms. Lewis country potato salad

Sliced watermelon and fresh fruit cocktail

Kettle fried potato chips

Grilled hot dogs, hamburgers and chicken breast with condiments of: Swiss, cheddar and provolone cheese, lettuce, tomatoes, Bermuda onion, dill pickles, pickle relish, diced onion, Mustards, mayonnaise, ketchup and homemade molasses BBQ sauce

Mini banana cream pies, double fudge chocolate martinis and snow sugar dusted apple strudel

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$48 per person

Cobb Salad “Action Station”

One (1) uniformed attendant required for every 25 guests at \$100 each for a maximum of 2 hours. Each additional hour at \$35

Please select one of our homemade soups

Zuppa minestrone, light tomato broth, vegetables and baby pasta

Miami spiced gazpacho, chilled with cilantro crème fraiche

Tortilla soup, Mexican style with fire roasted poblanos

Cuban black bean with smoked pork

Roasted tomato & fennel bisque

Build your favorite salad from the ingredients and have it tossed by our Chef

Grilled chicken, roasted tenderloin and poached shrimp

Baby greens, crisp bacon, tomatoes, maytag bleu cheese, hard boiled eggs,

English cucumbers, shaved Bermuda onions, avocado and Kalamata olives

Our homemade herbed ranch, honey tangerine dressing or balsamic vinagrete

Fresh fruit cocktail

Artisan breads, freshly baked rolls and soft butter

Flourless chocolate cake, double lemon bars and vanilla raspberry cream squares

Freshly Brewed Regular and Decaffeinated coffee and assorted teas

\$48 per person

Flavors of Tuscany

One (1) uniformed attendant required for every 25 guests at \$100 each for a maximum of 2 hours. Each additional hour at \$35

Antipasto

Grilled eggplant & portobello with herbs

Marinated olives, buffalo mozzarella and roma tomatoes with basil oil

Aged prosciutto, mortadalla, & genoese salami

Roasted sweet peppers, artichoke hearts and haricot vert in olive oil and roasted garlic, parmigiano reggiano, black pepper and first pressed olive oil

Panzanella

Grilled country bread smothered in virgin olive oil and built with fresh mozzarella, tomatoes, macerated cipolini onions, basil, cracked black pepper, Micro sprouts and 25 year balsamico

Chicken ‘osso bucco’ style with lemon gremolata

Triple “o” tortellini, olives, oregano and EVO

‘Cacciucco’ Italian fish & shellfish stew in a lobster tomato broth

Rosemary focaccia dredged with extra virgin olive oil and sun dried tomatoes

Artesian rolls, flatbreads and soft butter

Mocha panacotta, tart ala’ ricotta, classic tiramisu and pistachio orange canolis

Freshly Brewed Regular and Decaffeinated coffee, regular and assorted Teas

\$50 per person

Pressed Paninis

Freshly grilled petite sandwiches filled with Italian meats, cheeses, roasted vegetables and fresh herbs, pressed to order, accompanied by Mediterranean flavors of...

Marinated olives, artichoke hearts and roasted peppers

Fire roasted eggplant with tomato capotana relish, heirloom tomato & boccacini mozzarella caprese

Steamed asparagus drenched in lemon caper emulsion

Spring greens with condiments and our honey balsamic vinaigrette and creamy Italian herb dressings

Lemon mascarpone cheesecake, apple fritters, amarettis cookies & flavored biscotti

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$42 per person

Mexican Fiesta

Tortilla soup with fire roasted poblanos

Romaine leaf salad with jicama, baby tomatoes, celery served with lime vinaigrette and Red wine shallot dressing

Roasted camotes naranja, sweet potatoes in a sour orange dressing

Carrot & pineapple crème salad

Shrimp, corn & chili salad

Chicken fajitas served with flour tortillas

Carne machada, slow cooked shredded beef with crispy taco shells

Pork shoulder vieja, spice rubbed and pulled

Refried brown beans and yellow rice

Shredded lettuce, guacamole, salsa cruda, sharp cheddar, queso blanco, sour cream, jalapeno peppers, sliced scallion and festive fried tortilla chips

Mexican vanilla flan, polvorones Mexican wedding cookies, cinnamon honey bunuelos

Arroz con leche rice pudding and pineapple lime agua fresca!

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$48 per person

CREATE YOUR OWN LUNCHEON BUFFETS

Minimum of 20 Guests

A \$10.00 per person surcharge will be added for buffets under 20 guests

Salads - Please select three

Fresh-picked greens with all the toppings and choice of two of our House made dressings

Virgin balsamic vinaigrette

Classic French dressing, red wine & shallot vinaigrette,

Honey tangerine dressing "ranch style" creamy herb vinaigrette

And Italian fragrance & blue cheese dressing

Caesar salad

Ancient grains tabouleh

Gold potato salad with stone ground mustard dressing

Red potato salad with a red wine & apple smoked bacon vinaigrette

Traditional coleslaw

Greek pasta salad with feta & olives

Macaroni & summer pea salad

Cucumber, sweet onion and tomato salad

Pickled beets with white onion

Fresh fruit cocktail

Entrees - Please select two

Chicken

"Drunken chicken" beer brined with a lightly smoked jus

Creole chicken stewed with peppers, onions and tomatoes

Southern fried chicken infused with Louisiana hot sauce

Chicken vindaloo stewed in coconut curry and lemongrass curry

Grilled key lime chicken breast with roasted tomato & scallion salsa

Beef

Flank steak with a Mexican recado rub and cilantro crema

Worcestershire soaked palomilla steak with mushrooms & onions

Mom's 'pot roast' of beef braised tender with aromatic vegetables

Grilled flat iron steaks basted with our house shallot & garlic butter

Pork

Cuban fried pork cubes with garlic mojo and sweet plantains

Root beer glazed ham with spicy brown mustard

Cassoulet, rich stew of roast pork, andouille sausage and legumes

Seafood

Columbian seafood Sancocho, rich stew with sweet potatoes, corn and yucca

Soy caramelized salmon with edamame relish and sweet chili drizzle

Mahi Mahi bruschetta, smothered with tomato mozzarella and basil pesto

Farmed tilapia with tropical fruit cruda and 3-citrus beurre blanc

Vegetarian

Bouillabaisse, slow cooked vegetables in a baby fennel & tomato saffron broth

Stuffed bell peppers with a CousCous ragout

Grilled Portobello Parmigiano

Garden Vegetables - Please select one

Mixed baby vegetables with parsley butter
Steamed with olive oil
Young carrots in orange butter
Italian ragout of zucchini, squash, tomatoes and eggplant
Smothered French green beans with smoked bacon & onions
Mushrooms in lemon & white wine with glazed pearl onions

Accompaniments - Please select one

"The Baker's baked potato" with sour cream, chives
Roasted sweet potatoes with agave honey & spice
Butter whipped potatoes
Jaded rice blend studded with lentils
Ziti "mac-n-cheezy"
5-herb roasted marble fingerling potatoes
Island flavored peas & rice

"Sweetness" - Please select three

Flourless chocolate cake with raspberry coulis
Floridian key lime tartlet
Oreo & mango cheesecake with toasted macadamia nuts
Strawberry biscuit short cake with macerated strawberries and whipped cream
Chocolate marquis domes with caramel coffee anglaise
Tropical fruit mini martinis with Tahitian whipped cream
Latin style arroz con leche
Southern style peach cobbler

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
\$50 per person

BOX LUNCHES

*Choose a gourmet boxed lunch to take with you on your off-site adventures
A surcharge of \$7.00 per person will be applied for boxed luncheon served in
meeting rooms*

Terra chips or potato chips
Mini bonbel cheese
Power bar
Fruit flavored lollipop
Cookies
Whole fresh fruit

Please select one of the following for your box lunch

Grilled chicken & Swiss wrap
Smoked turkey on whole grain "club style"
African spiced hummus & goat cheese tortilla wrap
Grilled vegetable Cuban press
Roasted sirloin & Wisconsin cheddar hoagie
Tabouleh topped with marinated olives with soft pita
Neomi's salad with 25 year balsamic vinaigrette

Chic condiments, utensils, napkins included
\$32 per person

RECEPTION COLD HORS D' OEUVRES

Our gourmet selection of canapés and appetizers can be white-glove passed or artistically displayed to enhance your reception, plated dinner or buffet

Sicilian bruchetta, plum tomato, basil and fresh on garlic crostini
African spiced hummus on flat bread with marinated olives
Brie & pear butter on whole grain toast with toasted almonds
Caprese Kebab, baby tomatoes, buffalo mozzarella & olives with mint rosemary drizzle
\$4 per piece

Prosciutto pipettes with sweet melon and honey balsamic syrup
Kyoto duck with sake soya squeezettes and toasted furikake spice blend
Tuna spoons with tomatoes cucumbers and micro sprouts
Baspue mangchego with membrillo toast
Tapas chorizo & parmesan "lollies"
Fig tapenade on savory thyme biscotti with Vermont chevre
\$5 per piece

Smoked pepper trout spread on homemade sea saltine crackers
Cajun crab salad on cheddar crackers
Mojo crusted pork tenderloin on banana chips with garlic sofrito
Smoked salmon mousse on challah crisps with tomato cream cheese and capers
Sesame tuna wonton, sesame soy seared tuna on crispy wonton with crunchy wasabi emulsion
Surf & turf stick, seared rare tenderloin wrapped around marinated lobster with saffron aioli
\$6 per piece

RECEPTION HOT HORS D' OEUVRES

A "taste-bud" tempting selection of mini-appetizers which can be white-glove passed or displayed in silver chafers

Tuscan breaded artichoke hearts stuffed with ricotta and parmesan
Beijing vegetarian springrolls with sweet chili duck sauce
Asparagus asiago cheese in filo with a fire roasted red pepper mayonnaise
"Forked" arancini risoto croquettes with spicy tomato sauce
Oregon wild mushroom puffs
\$ 4 per piece

Columbian chicken or beef empanadas with tomato chili salsa
Mexican beef patty in a flaky pastry crust with cilantro crema
Quesadillas of chicken, Monterey jack cheese, scallions and pico de gallo
Bamboo beef bulgogi smothered in a sesame cilantro dipping sauce
Panini Cubano, smoked ham, Swiss cheese, pickles and mustard
Caribbean conch fritters with salsa diablo
Dutch chicken satays with peanut sauce and crispy fritters
\$ 5 per piece

Maryland style crab cakes, pan seared and served with a citrus aioli
Southern corn & crab mini pot pies
Meat & potatoes, slow braised Kobe beef shredded on fingerling potatoes
Bubba's fried shrimp and jalapeno tartar sauce
Shrimp shu mai dumplings in steamer basket with hot pepper perfume
Lamb "pop" down under, Aussie lamb with mint rosemary
Mini patty melts, seasoned hamburger on toast with caramelized onions, Swiss & cheddar cheese
\$ 7 per piece

A 22% taxable service charge and 9% sales tax will be applied to all food and beverage

TAPAS

Minimum of 20 people

Finger foods from Spain traditional and new style prepared and showcased in small plates

Roasted chorizo lollipops
Serrano & marinated asparagus
Spanish meatballs smothered in saffron sauce
Banderilla of flaked tuna, sevilla green olives and picada
Crab fritters with citrus aioli and piquillo peppers
Salpicon, seafood salad with a plum tomato vinaigrette
Crispy yucca with garlic mojo and parsley
Tortilla española, potato and egg fritatta
Garlic & basil mascerated artichoke hearts
Fingerling potato salad with orange & dill vinaigrette
Manchego with quince jam
Soft ripened cheese with ximenez syrup
Olive oil fried almonds with sea salt, herb oil crostinis
\$24 per person

RECEPTION SHOWCASE

"Ocean View"

Specially prepared fresh seafood served on ice with our zingy cocktail sauce, Salsa golf, horseradish cream and lemon slices

Spiced gulf shrimp cocktail	\$6.00 per piece
Marinated, grilled and grilled shrimp	\$6.00 per piece
Cajun spicy boiled shrimp	\$6.00 per piece
Blue-point oysters on the half shell	\$6.00 per piece
Florida stone crabs	Seasonal Price

"The Mediterranean Sea"

Minimum of 20 people

A taste of southern Europe comes to life in this array of sweet, spicy and savory dishes

Slow cooked eggplant & portobello with herbs
Marinated olives, buffalo mozzarella and Roma tomatoes with basil oil
Aged prosciutto, mortadella, & Genoese salami and roasted sweet sausages
Roasted sweet peppers, artichoke hearts & haricot vert in olive oil and roasted garlic
Roasted tomato & pepper seafood ceviche
Crostinis, parmigiano reggiano, balsamico and first pressed olive oil
\$18 per person

Floridian Shrimp Pina Colada

Minimum of 20 people

Multi-cultural influenced 'hot pot'

Ginger shrimp smothered in a light coconut milk broth, with sweet peppers, cilantro, scallions and a touch of chili served over pineapple & mango chutney with crispy plantains
\$20 per person

Little Italy

Minimum of 20 people

Our Chefs will prepare your pasta creation with a variety of fresh ingredients to choose from along with some of 'mama's specialty dishes

Penne pasta or 4-cheese tortellini tossed with Italian red gravy, nutmeg alfredo sauce or roasted garlic & pignola pesto

Italian sausage, mushrooms, pignolas, olives, roasted sweet peppers, broccolini, Heirloom tomatoes, Spring peas, pancetta bacon and shaved parmesan

Complimented by white pizza smothered in farmers cheese and Neapolitan rigatoni with meatballs

\$20 per person

Loaded Potato

Minimum of 20 people

Our mashed potato bar is always a smash hit!

Home-style butter whipped Idaho potatoes, maple roasted sweet potatoes and yukon gold garlic "smash" topped with your choice of the following sautéed ingredients: Caramelized onions, sautéed mushrooms, grilled asparagus, sweet corn, crispy bacon, maytag blue cheese, aged cheddar cheese, crabmeat, sour cream and chives

\$16 per person

Paella Valencia

Classically served in a cast iron paella pan

Shrimp, pulled chicken meat, chorizo sausage, clams, cilantro, sweet peppers, Garlic, tomatoes, green olives, peas and saffron rice slow cooked in a light chicken broth with a touch of white wine

Small paella serves 80-100 people \$1,000

Large paella serves 150-200 people \$1,800

Quesadillas

Minimum of 20 people

Mexican...American

Flour tortillas pressed to order with fillings of queso fresco & fire roasted green chili, carne machada with aged cheddar and caramelized onions and cilantro grilled chicken with smoked Gouda & jack cheeses

Served with guacamole, sour crema, pico de gallo salsa, pickled hot peppers,

Salsa verde and crispy fried corn tortillas

\$18.00 per person

Pad Thai

Minimum of 20 people

Breath of a wok

Sizzling stir-fry with your choice of chicken or sweet shrimp, or a combination of both, together with scallions, snow peas, mung bean sprouts, peanuts, eggs, ginger, carrots, cilantro and rice noodles, gently glazed with our own "tamarind pad thai"

Served in Chinese to-go boxes with chopsticks

\$18.00 per person

Bento Box

Minimum of 20 people

Old traditions & new ideas...

Yellow fin tuna tataki sliced to order placed atop wakame salad, garnished with carrot & daikon radish strings, furikake spice blend, our Japanese BBQ sauce and anise sea salt edamame

Complimented by skillfully hand rolled sushi served traditionally with pickled ginger, wasabi, aged soy sauce and chopsticks

\$28.00 per person

CARVED TO ORDER

Our Chef will slice and carve for you from the following tasty creations

All action stations require one Chef for every 35 guests at \$100 each for 2 hours

Each additional hour at \$35

Smoke Rubbed Tenderloin

Dry rub of smoked paprika, smoked sea salt and smoked peppercorns

Slow cooked and served over bacon cheddar whipped potatoes

Topped with crispy onion rings

\$475 (serves 25 guests)

Tuscan Sirloin

Herb crusted and roasted served over soft mint & rosemary polenta

With a Barolo demi glace and a charred pepper, tomato and balsamic relish

\$400 (serves 30 guests)

African Barbecue Lamb

(Five Rack Minimum)

Whole lamb racks glazed in a berber spiced tamarind sauce

Atop apricot & mango studded cous-cous with ras-al hanout yogurt drizzle

\$150 per rack (each rack serves 8 portions)

Cuban Pork

Slow braised pork roast, so tender it's falling apart

Accompanied by 'crock pot' black beans with smoked ham hocks, crispy fried

plantain maraquitas, aji pepper salsa and a garlic mojo sauce

\$375 (serves 35 guests)

Churrasco

Oregano & cilantro marinated and grilled flank steak, sliced thinly on the bias and

Served with Argentine chimichurri and garlic yucca fries

\$400 (serves 25 guests)

Cajun Fried Turkey

In true southern fashion, our double turkey breast "spiked" with Louisiana hot sauce and deep fried golden brown is a Must Try!!!

Served with mini buns, Creole grain mustard sauce and a selection of hot sauces

\$325 (serves 30 guests)

'Hot' Bagels & Lox

Whole side of salmon cured and baked in a baby tomato, caper and

Sweet onion marinade served with a dill & boursin beurre blanc,

Lemon & chive cream cheese and toasted bagel chip garnish

\$375 (serves 25 guests)

Greek Veggie Roll

Grilled vegetables, herbs and goat cheese rolled in olive oil brushed filo dough
Oven baked, sliced and served atop Israeli cous-cous paella, garnished with purees
Of sweet carrot and spring pea
\$300 (served 25 guests)

SWEET SURPRISES

Our Pastry chef has brought the pastry kitchen to you, a delectable show of dessert techniques and flavors to tempt your sweet tooth
All dessert stations require one Chef for every 35 guests at \$100 each for 2 hours
Each additional hour at \$35

Kisses & Cream

Light and airy meringue kisses stuffed with your choices of dulce de leche caramel, mint & milk
Chocolate ganache and lemoncello curd with toasted coconut
\$13 per person

Strawberry & Banana Split

Build your own "I scream" creation with vanilla bean ice cream topped with the likes of fresh strawberries, Jamaican rum caramelized bananas, crispy croquant, chocolate curls and a variety of toasted nuts
\$14 per person

Stuff your own profiterole

French technique, Floridian flavors...hollow pastry shells filled to order with bittersweet chocolate, Mexican vanilla or mango Bavarian creams topped with a dipping of white or dark chocolate sauces
\$13 per person

Crepes Suzanna

A Latin twist of tropical fruits, pineapples, oranges, papaya and more flambé with Peruvian pisco liquor, layered in a thin crepe shell and topped with passion fruit sorbet
\$15 per person

Black Forest Gateau

Dense chocolate triangles decorated to order with our cream cheese butter cream, drunken cherries and fresh whipped cream
\$13 per person

Trump Sundae Bar

Create your own "Ice cream sundae" from chocolate, strawberry and vanilla ice cream, chocolate chips, sprinkles, cherries, chopped nuts, whipped cream, chocolate sticks and garnitures and many more "sweet sensations"!
\$14 per person

DINNER TO BE SERVED

Teasers

Shrimp Causa

Peruvian flavors of olive oil poached shrimp, gold potato puree, aji amarillo mayo, micro lettuces and crispy cancha corn

Crab Cocktail

King crab meat tossed in a light lemon vinaigrette and served in a mini martini glass with an olive & vermouth relish

Neomi's Crabcake

Pan seared complimented by a 3-citrus aioli, herb oil, and a baby tomato & caper salsa

Portobello Sandwich

Grilled meaty mushrooms layered with spinach, goat cheese, Tomato ensalada and garnished with carrot paint and crispy sweet potato strings

Tuna Florentine

Olive oil and black pepper rare seared tuna with heirloom tomatoes, Spinach emulsion and aged balsamic vinaigrette

Orange Duck

Slow glazed mandarin style duck served over a crunchy snow pea & noodle salad with a sesame, ginger soy sauce

Carpaccio

Herb crusted prime filet mignon, seared rare and sliced thinly along side Peppercress in verjus and a harissa roasted red pepper emulsion

Appetizers are an additional \$14 per person

Soup or Salad - *Please select one soup or salad*

King crab gazpacho 'cappucino style' with toasted sweet corn

Mulligatawny, Indian spiced with vegetables and dahl lentils

Roasted tomato & fennel bisque with coriander crème fraiche

Wild mushroom & leek cream with porcini dust

Seafood bisque with hints of cognac, herbs and lemon cream

Sancocho, hearty pulled chicken stew with yucca, potato and corn

Italian wedding soup with savory meatballs

Neomi's Salad

Sweet baby greens tossed with julienne red onions, cucumber, grape tomatoes, Carrot curls, sunflower seeds and your choice of our homemade dressings

Virgin balsamic vinaigrette

Honey tangerine dressing

'Ranch Style' creamy herb vinaigrette

Rosemary lemon vinaigrette

Italian fragrance with or without blue cheese

Red wine & shallot vinaigrette

Fig & orange with balsamic

Cranberry Cocktail

Bibb lettuce layered with plumped sun-dried cranberries, pumpkin spiced hazelnuts, Orange segments, pumpernickel goat cheese crisps and a cran-raspberry vinaigrette

Caesar Salad

Strips of romaine hearts crusted with garlic crouton crumbs garnished with aged parmesan reggiano, black pepper and our white balsamic dressing

Tomato Towers

Vine ripened red & yellow tomatoes stacked with buffalo mozzarella
Drizzled with mint & basil pesto, tiny greens, toasted pistachios and balsamic syrup

Mediterranean

Marinated haricot vert, slow roasted tomatoes, artichoke hearts, Eggs, micro sprouts, sea salt, tapenade oil & red wine vinaigrette

California Spinach

Baby spinach leaves dressed in a silky mango vinaigrette, with crumbled feta cheese, candied peanuts and slivered mango

Cleanse the Palate

Choose from our creations of Italian sorbets, Fresh juices & smoothies to pose as your intermezzo and Refresh your taste buds for the next course in your meal

Additional \$5 per person

Main Event - Please select one**Salmon & Bagel**

Bagel crumb crusted salmon block over dill potato puree with tomato confit, lightly steamed asparagus and boursin cream
\$65 per person

Lemon Fish

Caramelized with Hawaiian sea salt, resting on Swiss gratin potatoes
With a roast tomato salad, lemon beurre blanc and hint of demi glacé
\$80 per person

Pollo Sangria

Free range chicken breast braised in rioja, citrus and pineapple
Finished with a touch of glace and served over brightened saffron rice
\$65 per person

Chicken of the Farm

Marinated & rolled chicken breast, poached and served over smooth potatoes, with sweet corn sauce, French green beans and an apple smoked bacon vinaigrette
\$65 per person

Filet Mignon

Dry aged Angus beef, grilled medium atop garlic & butter whipped potatoes
With roasted asparagus, baby carrots, crispy onions, black pepper glace and truffle herb butter
\$85 per person

Filet & Shrimp

Portofino style, tender steak with roasted sweet peppers & onions along side
Garlic macerated shrimp with parmesan polenta blocks and buttered broccolini
\$95 per person

Filet & Lemon Fish

Best of both worlds, grilled filet mignon paired with tender seared "Lemon Fish",
With compliments of carrot & potato puree, roasted asparagus and a pinot noir glacé
\$110 per person

New Zealand Lamb

Juniper scented 4-bone chop, roasted and served in caramelized onion soft polenta
With micro zucchini & squash and a sun dried cherry sauce
\$90 per person

"Sweet Tooth" - *Please select one*

"Snickers" Bar Terrine Garnished with salted peanuts

Caramel & Banana Chocolate Dome With soft center

Almond Crème Brule Sugar crusted and garnished with pistachio brittle

Manjari Chocolate Tears With trio of chocolate textures

Honey Drenched Baklava With fresh berries, toasted nuts and hints orange blossoms

Gianduja "Hazelnut" Goddess

Flourless Chocolate Torte With chocolate mousse, raspberry coulis & choco sticks

Tiramisu under glass

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

We will create a "Trio" of petit desserts - For an additional charge of \$6.00 per person

Please select three

Chocolate & raspberry tartlet

Cocoa filo with Tahitian chocolate cream

Bittersweet chocolate marquis semi-dome

Gran Marnier crème brûlé with raspberry cookie

Caramel, milk chocolate and peppermint truffle

Almond nougat cup with berries and Bavarian cream

Tres leches crème caramel espresso with caramel foam

Manjari brioche pudding with warm pineapple confit

Strawberries & chocolate croquant

DINNER BUFFETS "IN STYLE"

A surcharge of \$15.00 per person will be added for buffets with less than 30 guests

Lobster Catch

East coast influences from Maine to South Florida

One uniformed attendant required for every 40 guests at \$100 each for 2 hours

Each additional hour at \$35

Baby green salad with condiments and our house dressings
Grilled asparagus spears with a roasted red pepper vinaigrette
Antipasto salad, Italian meats, olives, fennel and artichokes in virgin herb vinaigrette
Watermelon & watercress with balsamic reduction and sea salt
Shrimp & lobster pasta salad with a lemon chive dressing
Roma tomato salad with minted olive oil

Spiced shrimp cocktail with lemons, horseradish and cocktail sauce

Grilled, Sliced & Cracked to Order!

Steamed Maine lobster with drawn butter **(1 per person)**

Grilled marinated sirloin steak **(1 per person)**

Cioppino, Italian tomato & seafood stew with steamed rice
Barq's bitten chicken, basted in our root beer Dijon glaze
Roasted gold fingerling potatoes with butter and parsley
Steamed young vegetables

Substitute filet mignon, instead of sirloin at \$20 per piece

Home Baked

Triple layer strawberry shortcake, bittersweet chocolate bars,
Pineapple crema Catalan and mango cream puffs

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$120 per person

The Jimmy Buffet

With memories and dedication to a great American city, New Orleans!

A surcharge of \$15.00 per person will be added for buffets with less than 30 guests

One uniformed attendant required for every 40 guests at \$100 each for 2 hours

Each additional hour at \$35

Baby green salad with assorted condiments and our house dressings
Mufalleta pasta salad with Italian meats and Boscioli's olive salad
"3-bean" salad with pickled onions
Crab & artichoke salad

Shrimp Remoulade

Our chefs will take a crescent city tradition and prepare it to order

Spicy boiled shrimp tossed in a caper and Creole mustard remoulade dressing

With a twist of pea emulsion, micro sprouts and celery crisps

Cajun Roasted Sirloin

Thinly sliced to order and napped with tasso bordelaise and served with country
buttered grits and smoked apple bacon crisps

Smothered green beans with gold potatoes and bacon

Red fish smothered in a Creole corn & tomato macque choux

Big Mike's "Tobasco" infused fried chicken

Smoked sausage jambalaya

Golden buttered cornbread muffins with honey butter

A 22% taxable service charge and 9% sales tax will be applied to all food and beverage

Mini 'Bourbon street' sweet potato pecan pie, grandma's red velvet cake,
Mississippi mud pie, homemade peach cobbler bread pudding with whiskey sauce

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$100 per person

La Fonda

Defined as 'the market' our Latino buffet accents traditional recipes from Central America, South America and Caribbean Islands alike, truly representing the "Miami Culture" as a whole!

*A surcharge of \$15.00 per person will be added for buffets with less than 30 guests
One uniformed attendant required for every 40 guests at \$100 each for 2 hours
Each additional hour at \$35*

Chopped salad of iceberg and romaine lettuces with baby tomatoes, white onion,
cucumbers and red wine vinaigrette

Cuban shrimp & roasted tomato ceviche with crispy corn tortillas

Corn, red bean and chorizo salad

Green rice salad in a green chili & green onion dressing

Market fruit stand, fresh sliced tropical fruits

Parillada

Our chef's grill to order churrasco flank steak,

Mojito chicken, and sausages with chimichurri sauce

Seafood sancocho stew smothered with potatoes, corn & plantains

Ham croquettes and savory empanadas

Moros y Cristianos, stewed black beans with smoked pork & rice...Cuban style

Fried yucca tossed with garlic and lime mojo

Calabaza mixto

Dulce

Toffee rice pudding, passion fruit farmer's cheesecake, Argentine 'maicena' alfajores
and Brazilian orange flan

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$110 per person

Hawaiiasian

East meets west in this Pacific blend of hot, sour, salty & sweet

A surcharge of \$15.00 per person will be added for buffets with less than 30 guests

One uniformed attendant required for every 40 guests at \$100 each for 2 hours

Each additional hour at \$35

Baby greens with condiments and our cilantro soy dressing & Maui orange vinaigrette

Sunomono cucumber, ginger and rice vinegar salad

Kahuku sweet corn salad

Chicken & long rice salad with sweet chile soyu dressing

"Lomilomi" tuna, crumbled with tomatoes, scallions & white wine vinaigrette

Duck Pancit

Our chefs with stir fry to order, tender glazed duck, shrimp and spam

With egg noodles, carrots, mushrooms, garlic and ginger in a light soya sauce

Kona Beef

Coffee & Khaluah marinated beef kebabs, griddled to order served over

Grilled pineapple with baby arugula, cilantro emulsion and wonton crisps

A 22% taxable service charge and 9% sales tax will be applied to all food and beverage

Aloha

Seafood coconut curry with tamarind and sweet peppers served with steamed rice
Pork char sui, smothered in a southeast BBQ sauce
Baked sweet potatoes with Maui onion butter
Vegetable fried rice
Steamed baby vegetables with cilantro garlic butter

Tropical Sweets

Baby pineapple upside down cakes, Kona chocolate & banana marquise,
Haupia coconut pudding, macadamia nut tarts
Freshly baked rolls and soft butter
Freshly Brewed Regular and Decaffeinated coffee and assorted Teas
\$95 per person

CREATE YOUR OWN "STYLISH" BUFFET**Salads** - *Please select four*

California baby greens with all the toppings and choice of two of our House made dressings: Virgin balsamic vinaigrette, classic French dressing, red wine vinaigrette, honey tangerine dressing, "Ranch style" creamy herb vinaigrette, lemon-rosemary vinaigrette and Italian fragrance with or without blue cheese

Caesar salad with garlic croutons, parmesan reggiano and balsamic Caesar dressing
Tomato mozzarella in virgin basil vinaigrette
Shrimp pasta salad with a lemon & chive dressing
Asparagus spears with roasted red pepper vinaigrette
Red potato salad with a red wine & apple smoked bacon vinaigrette
"Lomilomi" tuna, crumbled with tomatoes, scallions & white wine vinaigrette
Peruvian lime seafood ceviche
Market fruit cocktail

Entrees - *Please select three***Chicken**

Caribbean tamarind & vanilla scented chicken
Poulet Dijon, with a tarragon accent napped with a black & yellow mustard seed sauce
Grilled chicken parmesan with rosemary & thyme bread crumbs and provolone
Khatmandu chicken with Indian curry spice rub and green chili & mango chutney
Florida orange chicken with a mandarin gastrique & grilled pineapple
Saurbratten style with black forest spice and braised cabbage

Beef & Lamb

BBQ'd rib eye steaks with crispy onions
Slow roast sirloin smothered in roasted shallot & blue cheese butter
London broil Fiorentina, flank steak rolled with spinach and Italian herbs
Short ribs smothered with maple syrup & chili glaze
Peppered flat iron steak over a red wine Robert glacé
Ragout of lamb leg stewed with root vegetables, thyme & sage

Pork

Sweet onion brined pork loin with honey peach relish
Apple pork, slow cooked with green apples and raisins
Rye crusted pork chops with stone ground mustard sauce
Holiday spiced country ham in cherry & pineapple sauce

A 22% taxable service charge and 9% sales tax will be applied to all food and beverage

Seafood

Egyptian red snapper with Cousbaria sauce of tomatoes & capers
Salmon with parsley crust over a light cream corn sauce
Monkfish stew with shrimp, garlic, chili & saffron fumet
Wahoo a'la plancha over wilted watercress and carrot ginger glaze
Tilapia with melted tomatoes, maytag blue and country bread crumbs
Grouper basted with a spinach pesto over balsamic demi glaze

Vegetarian

Penne pasta with herbs, olive oil & slow roasted wild mushrooms
Portobello steaks with baby spinach, goat cheese and tomato ensalada over carrot reduction
Bouillabaisse, slow cooked vegetables in a baby fennel & tomato saffron broth

Garden Vegetables - Please select two

Mixed baby vegetables with parsley butter
Broccolini with olive oil & whole butter
Young carrots in orange butter
Italian ragout of zucchini, squash, tomatoes and eggplant
Smothered French green beans with smoked bacon & onions
Greek mushrooms in lemon & white wine with glazed pearl onions

Accompaniments - Please select one

"The Baker's baked potato" with sour cream & chives
Roasted sweet potatoes with agave honey & spice
Butter whipped potatoes
Jaded rice blend studded with lentils
Ziti "mac-n-cheezy" with a dash of truffle oil
5-Herb roasted marble fingerling potatoes
Parmesan polenta cubes with forest mushroom ragout
Biryani, Indian vegetable layered basmati rice
Canellini beans stewed with tomatoes, greens & teeny pasta

Sweet Endings - Please select three

Triple layer strawberry shortcake
Mini 'Bourbon street' sweet potato pecan pie
Grandma's red velvet cake
Homemade peach cobbler bread pudding with whiskey sauce
Brazilian orange flan
Toffee rice pudding
Mango cream puffs
Baby pineapple upside down cakes
Passion fruit farmer's cheesecake
Kona chocolate & banana marquise
Mississippi mud pie

"Trump Viennese Table"

Our Pastry Chef will create a beautiful array of miniature pastries, petit fours, cakes, tortes and individual plated desserts to enhance any of your buffets, or as an after dinner cordial

Freshly baked rolls and soft butter

Freshly Brewed Regular and Decaffeinated coffee and assorted Teas

\$95 per person

BANQUET BEVERAGE SELECTIONS

Premium Package: Ketel One Vodka, Tanqueray Gin, Cruzan Rum, Seagrams VO, Cuervo Gold Tequila, Bulleit Bourbon and Johnnie Walker Black Scotch

Deluxe Package: Absolut Flavored Vodkas, Bombay Gin, 10 Cane Rum, Jack Daniels Bourbon, Don Julio Tequila, Glenlivet Scotch and Crown Royal Whiskey

The packages above include two domestic and imported beers, red and white wine, non alcoholic beer, assorted soft drinks, assorted juices and mineral water.

Cordials & Cognacs

\$12.50 per drink

Kahlua

Bailey's

Amaretto DiSarrono

Remy VSOP

Gran Marnier

Sambuca

Consumption Beverage Service

(Per drink)

Premium Brands	\$ 8.75	Varietal Wines	\$ 8.50
Deluxe Brands	\$ 9.75	Mineral Waters	\$ 5.00
Imported Beers	\$ 6.50	Assorted Soft Drinks	\$ 5.00
Domestic Beers	\$ 5.50	Assorted Juices	\$ 4.00
Non Alcoholic Beers	\$ 5.00		

Hosted Hourly Receptions

(Per person)

	Premium	Deluxe
One Hour	\$22.00	\$30.00
Two Hour	\$33.00	\$43.00
Three Hour	\$43.00	\$55.00
Four Hour	\$50.00	\$60.00
Five Hours	\$55.00	\$65.00

All prices are subject to 21 % taxable service charge and 9% sales tax

All of the following options are priced upon consumption and available for a minimum of 25 guests

One Bartender is required for every 75 guests at \$100 for four hours, with each additional hour at \$35

Specialty Coffee Station - \$10.00 per drink

The standard selections include the following drinks:

Cafe à l'Orange: Grand Marnier, Coffee and Fresh Whipped Cream

Irish Coffee: Jameson Irish Whiskey, Brown Sugar, Coffee and Fresh Whipped Cream

Italian Coffee: Sambuca Romana, Coffee and Fresh Whipped Cream

Jamaican Coffee: Myer's Dark Rum, Tia Maria, Coffee and Fresh Whipped Cream

Keoke Coffee: Brandy, Kahlua, Creme de Cacao, Coffee and Fresh Whipped Cream

Coffee Cart and Service Attendant: \$100.00 per attendant, based on two hours

Espresso Cart and Service Attendant \$500.00 per cart, based on two hours

TRUMP INTERNATIONAL SPECIALTY BARS

\$10.00 per drink

Pina Colada Bar

An island favorite blended with Bacardi Select and our homemade Tropical mixture. Give your guests the best Pina Colada experience of their life. Choose from the following different flavors.

Kahlua Colada

As good as it sounds

Mango Colada

Served with spiced Caribbean rum

Muddy Colada

A perfect blend of Baileys and Pina Colada

Bahama Mama Colada

Dark Jamaican rum mixed with an assortment of chilled tropical juices

Melon Colada

A blend of Midori and Bacardi melon

Blue Hawaiian Colada

Pina Colada, dark rum served with Blue Island liqueur

Strawberry Colada

"It's berry berry good"

Orange "Chi Chi" Colada

A blend of flavored orange vodka accompanied with chilled colada mix

Daiquiri Bar

Spoil your guests with various choices of strawberry, mango, banana, wild berry, cappuccino and hurricane flavors, blended together with your choice of liquor to create a refreshing yet elegant cocktail

Mojito Bar

"A taste of Cuba" right in Sunny Isles.

Razz berry mojito, orange o mojito, limon mojito, peachy red mojito, Grand melon mojito, big apple mojito, cocojito

Bubbles, Bubbles and more Bubbles...

The Mimosa

Champagne mixed with freshly squeezed orange juice

Kir Royale

A mimosa with a hint of blackberry brandy

Bellini

Champagne mixed the perfect amount of peach Schnapps

Champagne Blitz

Champagne blended with white crème de menthe

Chamberry Cocktail

A colorful touch of Chambord mixed with champagne

Royale Cocktail

An original mimosa with peach Schnapps and a dash of cranberry juice

Fresh Smoothie Bar

Non alcoholic and perfect for the young ones and those young at heart
Strawberry, mango, banana, wild berry, and cappuccino
\$7.00 per drink

Beverage Information

All packages can be catered to suit your needs and preferences.

All beverages must be purchased and provided by the Resort.

One bartender required for every 75 guests at \$100 each for 4 hours and \$35 for each additional hour

If a hosted hourly bar package goes over the original time frame, then a charge of \$10.00 per person will be added for each additional hour based on the guaranteed number of guests.

WINE SELECTIONS

Our House Sommelier will be happy to assist you with selections for your event. Also, our reserve list is available for consideration, including large format bottles for family-style dinners.

Sparkling Wines

D'Abbatis Gran Cava, Mas Aragó Estate Vineyard, Spain 45.00

The delicate and smooth bouquet from Parellada grapes from selected high areas gives this cava its great personality

Roederer Estate, Brut, Anderson Valley 56.00

Crisp and elegant with complex pear, spice and hazelnut flavors, it is fresh with great finesse and depth of flavor

Pommery, Brut Royale, Reims, France 85.00

Elegant and lively with small assertive notes of red fruits, this is a rounded, rich, delicate wine that lingers

Chardonnay

Liberty School, Central Coast 45.00

Bright flavors of citrus, bosc pear, honey and only a subtle hint of toasted oak are balanced by a crisp, clean finish

Silverado, Napa County 52.00

Ripe yellow apple, pear, citrus and mineral aromas give a medium bodied silky texture with citrus zest on finish

Sonoma-Cutrer, Russian River Valley, Sonoma County 58.00

Fresh, intense aromas with highlights of yellow roses alongside pear, peach, passion fruit, and a hint of caramel

Chateau Ste. Michelle Canoe Ridge Estate, Horse Heaven Hills, Washington 65.00

Soft, harmonious integration, enhance by a refined citrus character, providing a rich, balanced wine

Jordan, Russian River Valley, Sonoma County 78.00

Complex, elegant wine delivering lively flavors of Asian pear, key lime and Marcona almond

Frei Brothers Reserve Chardonnay, Russian River Valley

Rich mouth feel and a strong expression of varietal character

Alternative Whites

Ferrari-Carano Fume Blanc, Sonoma County 45.00

Zesty aromas of grapefruit, citrus and honeydew mingle with a subtle grassy note with a lingering finish of guava

Charles Krug Sauvignon Blanc, Napa Valley 50.00

Complex bouquet blends notes of peach, melon, guava and grapefruit with a silky texture and crisp acidity

A 22% taxable service charge and 9% sales tax will be applied to all food and beverage

Chateau Ste. Michelle Eroica Riesling, Washington State	58.00
The wine delivers mandarin orange and sweet lime aromas with subtle mineral notes. Great acidity.	
Conti Brandolini d'Adda, Vistorta Pinot Grigio, Friuli	48.00
Subtle tropical fruit, with a hint of honey and pronounced acidity	
Maso Canali, Pinot Grigio, Italy	
Peach and a hint of honey, layered with flavors of apricot, lemon and floral notes	
 <i>Cabernet Sauvignon</i>	
Louis M. Martini, Napa Valley	52.00
Deep garnet color with intense aromas of cedary oak, currants and black cherries	
Rodney Strong, Alexander's Crown Vineyard, Sonoma County	60.00
Blackberry, red currant, and fresh earth are core flavors with the Crown, and are accented by hints of mint and herbs	
Franciscan Estates, Napa Valley	68.00
Flavors of cassis, coffee and toasted oak add to this rich and mouth-filling Cabernet	
Bennett Family, Napa Valley	78.00
Aromas of black cherries, cocoa, and barrel spice are carried through to the palate in a deep and luxurious package	
B.R. Cohn Olive Hill Estate, Sonoma Valley	145.00
This wine has deep aromas of cherry, black currant and plum, wrapped in French oak, anise and mint	
 <i>Merlot</i>	
Wente Vineyards Crane Ridge, Livermore Valley	52.00
Smooth feel with undertones of blackberry and vanilla complemented by a smoky finish from the oak aging	
Rutherford Hill, Napa Valley	60.00
Rich aromas of berries and cocoa abound in this soft and fleshy, balance wine with a silky and lingering finish	
Pine Ridge Crimson Creek, Napa Valley	85.00
Bordeaux style blend with inviting aromas of warm black cherry with cassis and laced with toast and peppercorn notes	
 <i>Pinot Noir</i>	
Wild Horse, Central Coast	58.00
Aromas of seasoned wood, rose petals, dried cherry, and alpine forest floor, with flavors of pomegranate and Asian spices	
Whitehaven, New Zealand	68.00
The palate is packed full of dark fruit with soft tannins and well rounded acids completing the complex structure	
Sanford, Santa Barbara County	82.00
Deep violet red in color and bursts with Bing cherry, raspberry, and clove aromas with a slight hint of vanilla and licorice	
 <i>Worldly Reds</i>	
Antinori Chianti Classico, Peppoli, Tuscany	52.00
A well-structured wine with smooth, sweet tannins, intense red fruit aromas with light hints of vanilla and coffee	
Qupe Syrah, Central Coast	48.00
The riper, forward fruit aspects of the Paso Robles are balanced by the acidity and spiciness of Santa Barbara fruit	
The Gate Shiraz, McLaren Vale, Australia	105.00
Aromas of ripe strawberry, violet and hints of licorice are enhanced with an integration of vanilla and roasted cashew	
Fritz Zinfandel, Dry Creek Valley	60.00
Full black fruit with soft tannins and balanced acidity for a lingering finish	