



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.

A handwritten signature in black ink, appearing to read 'Kurtis D. Jantz'.

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 Starbucks coffee, decaffeinated and assorted Tazo 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 creamcheese
Fruit yogurts
Individual cereals served with whole, skim and 2% milks
Fresh sliced fruit with berries
Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo teas
\$26 per person

Specialty 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

Junco flour tortillas stuffed with eggs, sausage, peppers, green onions

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

and monterey jack cheese served with our cilantro salsa on the side
\$8 per person

Q uiche

O ffering both vegetarian quiche and quiche lorraine
filled with apple smoked bacon, onions, gruyere S wiss cheese
baked in individual flaky pastry crusts
\$8 per person

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

H am& C heddar C roissants

C ountry smoked ham
and E nglish cheddar melted in a flaky F rench croissant
\$6 per person

N orwegian S moked S almon

C omplimented with capers, B ermuda onions, heirloom tomatoes,
boursin creamcheese and bagels
\$10 per person

B reakfast C ereals

A ssorted mini cereals served with strawberries and bananas
W hole, skim, 2% milk and soy milk
\$ 4.50 per person

C hallah F rench T oast

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

T he E uro

E uropean style breakfast display of sliced ham, turkey and G enoa salami
S wiss, cheddar and smoked gouda cheeses,
sliced tomatoes, F rench baguettes and freshly baked rolls
\$10 per person

B reakfast "A ction" S tations

M inimum of 20 G uests

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Assorted European croissants	\$48 per dozen
Assorted bagels and creamcheese	\$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 Starbucks regular and decaffeinated coffee	\$65.00 per gallon
An assortment of Tazo 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

Grilled breakfast potatoes with onions, peppers and herbs

Roasted sausage and apple wood smoked bacon

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$34 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Bal Harbor Breakfast

Minimum of 20 Guests

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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$38 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Afternoon Entertainment 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$16 per person

Chocolate Creations

Minimum of 20 Guests

A chocolate lovers 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$18 per person

Orange Bowl

Minimum of 20 Guests

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

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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$16 per person

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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

'In to S hape'

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

B arboo skewered fruit kebobs

I ndividual dried fruits smack mix

G inseng jello shots, B razilian acai berry & yogurt martinis

H ealth & power bars, and fresh whole fruit

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

\$16 per person

T he A rtic

D ove and H aagen-D azs ice creambars

F ruit pops, individual sorbets and gelatos

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

\$12 per person

L atin F lavors

C rispy beef empanadas with aji salsa

A ssorted pastelitos

J amon and queso croquettes

C hurros con chocolate caliente

F rappuccino, coffee and tea

\$16 per person

“A l l D ay” Packages

“A ventura”

C ontinental B reakfast

F reshly squeezed orange, grapefruit and cranberry juices

A ssortment of freshly baked breakfast breads and pastries

S weet butter and fruit preserves

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

M id-M orning

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

A ssorted soft drinks and mineral waters

S napple, gatorade and red bull

A fternoon B reak

A ssortment of freshly-baked cookies and brownies

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

A ssorted soft drinks and mineral waters

S napple, gatorade and red bull

\$45 per person

“S outh B each”

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

D eluxe C ontinental B reakfast

F reshly squeezed orange, grapefruit and cranberry juices

A ssortment of freshly baked breakfast breads and pastries

S weet butter and fruit preserves

A ssortment of freshly baked bagels to include: poppy seed, cinnamon raisin and plain,
with herb, fruit and plain creamcheese

F ruit yogurts & individual cereals

F resh sliced fruit with berries

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

M id-M orning

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

A ssorted soft drinks and mineral waters

S napple, gatorade and red bull

A fternoon B reak

Please select one of our afternoon enticements

\$52 per person

A 21%taxable service charge and 9%sales tax will be applied to all food and beverage

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

Cesar Pesto

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

Cranbridge

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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Entrées

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

Currasco

Marinated flank steak sliced and served with fried yucca, saffron rice, young buttered brocolini, 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 chili 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

Crissant Bread Pudding
with rum raisin ice cream

Floridian Key Lime Tartlet

Orzo & 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

Araguni Chocolate Marquis
With coffee caramel anglaise

Freshly baked rolls and soft butter

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$42 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

The "All American" Cook Out

Minimum of 20 guests

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

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

Miss. 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$48 per person

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

Each additional hour at \$35.

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Cobb Salad "Action Station"

Minimum of 20 guests

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

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 vinaigrette

Fresh fruit cocktail

Artisan breads, freshly baked rolls and soft butter

Flourless chocolate cake, double lemon bars and vanilla raspberry creamsquares

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo teas

\$48 per person

Flavors of Tuscany

Minimum of 20 Guests

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

Antipasto

Grilled eggplant & portobello with herbs

Marinated olives, buffalo mozzarella and roma tomatoes with basil oil

AGED prosciutto, mortadella, & genoise 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

Artisan rolls, flatbreads and soft butter

Mocha panacotta, tart alla ricotta, classic tiramisu and pistachio orange canolis

Freshly brewed Starbucks coffee, regular, decaffeinated and assorted Tazo teas

\$50 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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, amaretti cookies & flavored biscotti

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo teas

\$42.00 per person

Mexican Fiesta

Minimum of 20 Guests

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

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 crèma 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

Aroz con leche rice pudding and pineapple lime agua fresca!

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo teas

\$48 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

Cesar 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

"Drunk 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Seafood

Colombian 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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$50.00 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

Territa 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

Tabbouleh topped with marinated olives with soft pita

Nomi's salad with 25 year balsamic vinaigrette

Chic condiments, utensils, napkins included

\$32 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

“Reception C old H ors D ’ O euvres”

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

S ician bruchetta, plumtomato, basil and fresh on garlic crostini

African spiced hummus on flat bread with marinated olives

B rie & pear butter on whole grain toast with toasted almonds

C aprese K ebab, baby tomatoes, buffalo mozzarella & olives with mint rosemary drizzle

\$4 per piece

Prosciutto pipettes with sweet melon and honey balsamic syrup

K yoto duck with sake soya squeezettes and toasted furikake spice blend

T una spoons with tomatoes cucumbers and micro sprouts

B aspue mangchego with membrillo toast

T apas chorizo & parmesan “lollies”

F ig tapenade on savory thyme biscotti with Vermont chevre

\$5 per piece

S moked pepper trout spread on homemade sea saltine crackers

C ajun crab salad on cheddar crackers

M ojo crusted pork tenderloin on banana chips with garlic sofrito

S moked salmon mousse on challah crisps with tomato creamcheese and capers

S esame tuna wonton, sesame soy seared tuna on crispy wonton with crunchy wasabi emulsion

S urf & turf stick, seared rare tenderloin wrapped around marinated lobster with saffron aioli

\$6 per piece

“Reception H ot H ors D ’ O euvres”

a “taste-bud” tempting selection of mini-appetizers which can be white-glove passed or displayed in silver chafers

T uscan breaded artichoke hearts stuffed with ricotta and parmesan

B eijing vegetarian springrolls with sweet chili duck sauce

A sparagus asiago cheese in filo with a fire roasted red pepper mayonnaise

“F orked” arancini risoto croquettes with spicy tomato sauce

O regon wild mushroompuffs

\$ 4 per piece

C olumbian chicken or beef empanadas with tomato chili salsa

M exican beef patty in a flaky pastry crust with cilantro crema

Q uesadillas of chicken, M onterey jack cheese, scallions and pico de gallo

B arboo beef bulgogi smothered in a sesame cilantro dipping sauce

Panini C ubano, smoked ham, S wiss cheese, pickles and mustard

C aribbean conch fritters with salsa diablo

D utch chicken satays with peanut sauce and crispy fritters

\$ 5 per piece

A 21%taxable service charge and 9%sales tax will be applied to all food and beverage

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 shumai 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
 Seafood stuffed crepe bundle nested in a lemon beurre blanc
 \$ 7 per piece

"Reception Showcase"

"Ocean View"

*specially prepared fresh seafood served on ice with our zingy cocktail sauce,
 salsa golf, horseradish cream and lemon slices*

Sliced gulf shrimp cocktail	\$6.00 per piece
Marinated, grilled and broiled 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 and haricot vert in olive oil and roasted garlic
 Roasted tomato & pepper seafood ceviche
 Crostini, parmigiano reggiano, balsamico and first pressed olive oil
 \$18.00 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
 \$20.00 per person

A 21% 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

Solapicon, seafood salad with a plum tomato vinaigrette

Crispy yucca with garlic mojo and parsley

Tortilla española, potato and egg fritatta

Garlic & basil macerated 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

\$24.00 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 neopolitan rigatoni with meatballs

\$20.00 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

\$16.00 per person

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

Four 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 cream, 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

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
\$475.00 (serves 25 guests)

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Tuscan Sirloin

Herb crusted and roasted served over soft mint & rosemary polenta
with a Bolognese demi glaze and a charred pepper, tomato and balsamic relish
\$400.00 (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
\$150.00 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 hamhocks, crispy fried plantain
maraquitas, aji pepper salsa and a garlic mojo sauce
\$375.00 (serves 35 guests)

Churrasco

Organic regano & cilantro marinated and grilled flank steak, sliced thinly on the bias
and served with Argentine chimichurri and garlic yucca fries
\$400.00 (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
\$325.00 (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 creamcheese and toasted bagel chip garnish
\$375.00 (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
\$300.00 (served 25 guests)

All action stations require one Chef for every 35 guests at \$100.00 each for 2 hours.
Each additional hour at \$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

S weet S urprises

O ur Pastry chef has brought the pastry kitchen to you, a delectable show of dessert techniques and flavors to tempt your sweet tooth

K isses & C ream

L ight and airy meringue kisses stuffed with your choices of dulce de leche caramel, mint & milk chocolate ganache and lemoncello curd with toasted coconut

\$13.00 per person

S trawberry & B anana S plit

B uild your own "I scream" creation with vanilla bean ice cream topped with the likes of fresh strawberries, J amaican rum caramelized bananas, crispy croquant, chocolate curls and a variety of toasted nuts

\$14.00 per person

S tuff your own profiterole

F rench technique, F loridian flavors...hollow pastry shells filled to order with bittersweet chocolate, M exican vanilla or mango B avarian creams topped with a dipping of white or dark chocolate sauces

\$13.00 per person

C repes S uzanna

A L atin 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

\$15.00 per person

B lack F orest G ateau

D ense chocolate triangles decorated to order with our cream cheese butter cream, drunken cherries and fresh whipped cream

\$13.00 per person

T rump S undae B ar

C reate 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"!

\$14.00 per person

A ll dessert stations require one C hef for every 35 guests at \$100.00 each for 2 hours

E ach additional hour at \$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Dinner To Be Served

T easers

S hrimp C ausa

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

C rab C ocktail

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

N eomi's C rabcake

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

Portobello S andwich

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

T una F lorentine

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

O range D uck

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

C arpaccio

Herb crusted prime filet mignon, seared rare and sliced thinly along side
pepper cross 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

Cesar 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Main Event
Please select one

Salmon & Bage

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

Sea Bass

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 glaze 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 glaze 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 & Sea Bass

Best of both worlds, grilled filet mignon paired with tender seared sea bass,
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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

“Sweet Tooth”

Please select one

“Snicker” Bar Terrine
garnished with salted peanuts

Caramel & Banana Chocolate Dome
with soft center

Almond Crème Brûlée
sugar crusted and garnished with pistachio brittle

Manjari Chocolate Treats
with trio of chocolate textures

Honey Drizzled Baklava
with fresh berries, toasted nuts and hints orange blossoms

Gianduja “Hazelnut” Goddess

Flourless Chocolate Treats
With chocolate mousse, raspberry coulis and choco sticks

Tiramisu under glass

Freshly baked rolls and soft butter

Freshly brewed Starbucks coffee, decaffeinated and assorted Tea teas

For an additional charge of \$6.00 per person,
we will create a “Trio” of petit desserts

Please select three

Chocolate & raspberry tartlet

Coconut filo with Tahitian chocolate cream

Bittersweet chocolate marquis semi-dome

Graham Mariner crème brûlée 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

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 cream, Catalan and mango cream puffs

Freshly baked rolls and soft butter

Freshly brewed Starbucks coffee, decaffeinated and assorted Tazo teas

\$120 per person

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

Each additional hour at \$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

The Jimmy Buffet

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

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

Baby green salad with assorted condiments and our house dressings

Mufalleta pasta salad with Italian meats and Boscio'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

Spicily 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

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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$100 per person

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

Each additional hour at \$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

L a Fonda

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

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!

C hopped 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

C orn, red bean and chorizo salad

Green rice salad in a green chili & green onion dressing

M arket fruit stand, fresh sliced tropical fruits

Parillada

O ur chef's grill to order churrasco flank steak, mojito chicken,
and sausages with chimichurri sauce

S eafood sancocho stew smothered with potatoes, corn & plantains

H amcroquettes and savory empanadas

M oros y C ristianos, stewed black beans with smoked pork & rice. Cuban style

F ried yucca tossed with garlic and lime mojo

C alabaza mixto

D ulce

T offee rice pudding, passion fruit farmer's cheesecake

A rgentine 'maicena' alfajores and B razilian orange flan

F reshly baked rolls and soft butter

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

\$110 per person

O ne uniformed attendant required for every 40 guests at \$100 each for 2 hours.

E ach additional hour at \$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

H awaiiasian

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

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

B aby greens with condiments and our cilantro soy dressing and M aui orange vinaigrette

S unomono cucumber, ginger and rice vinegar salad

K ahuku sweet corn salad

C hicken & long rice salad with sweet chile soyu dressing

“L omilomi” tuna, crumbled with tomatoes, scallions & white wine vinaigrette

D uck Pancit

O ur 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

K ona B eef

C offee & K haluah marinated beef kebabs, griddled to order served over grilled pineapple with baby arugula, cilantro emulsion and wonton crisps

A loha

S eafood coconut curry with tamarind and sweet peppers served with steamed rice

Pork char sui, smothered in a southeast bbq sauce

B aked sweet potatoes with M aui onion butter

V egetable fried rice

S teamed baby vegetables with cilantro garlic butter

T ropical S weets

B aby pineapple upside down cakes, K ona chocolate & banana marquise,

H aupia coconut pudding, macadamia nut tarts

F reshly baked rolls and soft butter

F reshly brewed S tarbucks coffee, decaffeinated and assorted T azo teas

\$95 per person

O ne uniformed attendant required for every 40 guests at \$100 each for 2 hours.

E ach additional hour at \$35.00

A 21%taxable service charge and 9%sales tax will be applied to all food and beverage

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

"Lomilom" 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

Katmandu chicken with Indian curry spice rub and green chili & mango chutney

Florida orange chicken with a mandarin gastrique & grilled pineapple

Saurbraten 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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Pork

S weet onion brined pork loin with honey peach relish
A pple pork, slow cooked with green apples and raisins
R ye crusted pork chops with stone ground mustard sauce
H oliday spiced country hamin cherry & pineapple sauce

Seafood

E gyptian red snapper with C ousbaria sauce of tomatoes & capers
S almon with parsley crust over a light creamcorn sauce
M onkfish stew with shrimp, garlic, chili & saffron fumet
W ahooh a'la plancha over wilted watercress and carrot ginger glaze
T ilapia with melted tomatoes, maytag blue and country bread crumbs
G rouper basted with a spinach pesto over balsamic demi glaze

Vegetarian

P enne pasta with herbs, olive oil & slow roasted wild mushrooms
P ortobello steaks with baby spinach, goat cheese and tomato ensalada over carrot reduction
B ouillabaisse, slow cooked vegetables in a baby fennel & tomato saffron broth

Garden Vegetables

Please select two

M ixed baby vegetables with parsley butter
B roccolini with olive oil & whole butter
Y oung carrots in orange butter
I talian ragout of zucchini, squash, tomatoes and eggplant
S mothered F rench green beans with smoked bacon & onions
G reek mushrooms in lemon & white wine with glazed pearl onions

Accompaniments

Please select one

“T he B aker's baked potato” with sour cream & chives
R oasted sweet potatoes with agave honey & spice
B utter whipped potatoes
J aded rice blend studded with lentils
Z iti “mac-n-cheezy” with a dash of truffle oil
5-H erb roasted marble fingerling potatoes
P armesan polenta cubes with forest mushroom ragout
B iryani, Indian vegetable layered basmati rice
C anellini beans stewed with tomatoes, greens & teeny pasta

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

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

offee rice pudding

Mango creampuffs

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 Starbucks coffee, decaffeinated and assorted Tazo teas

\$95.00 per person

A 21%taxable service charge and 9%sales tax will be applied to all food and beverage

Banquet Beverage Selections

Premium Package: Ketel One, Bombay, Bacardi, Crown Royal, Jose Cuervo, Jim Beam
and Johnnie Walker Black

Deluxe Package: Grey Goose, Bacardi 8, Bombay Sapphire, Maker's Mark,
Jose Cuervo 1800 Tequila, Johnnie Walker Gold and Glenlivet

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 Disaronno Remy VSOP Grand 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	\$31.00
Two Hour	\$28.00	\$37.00
Three Hour	\$34.00	\$43.00
Four Hour	\$40.00	\$48.00
Five Hours	\$46.00	\$55.00

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 \$100.00 for four hours, with each additional hour at
\$35.00

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

T rump International S pecialty B ars

\$10.00 per drink

Pina C olada B ar

A n island favorite blended with B acardi S elect and our homemade T ropical mixture. G ive your guests the best Pina C olada experience of their life. C hoose from the following different flavors.

K ahlua C olada

A s good as it sounds

M ango C olada

S erved with spiced C aribbean rum

M uddy C olada

A perfect blend of B aileys and Pina C olada

B ahama M ama C olada

D ark J amaican rum mixed with an assortment of chilled tropical juices

M elon C olada

A blend of M idori and B acardi melon

B lue H awaiian C olada

Pina C olada, dark rum served with blue island liqueur

S trawberry C olada

"It's berry berry good"

O range "C hi C hi" C olada

A blend of flavored orange vodka accompanied with chilled colada mix

D aiquiri B ar

S poil 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

M ojito B ar

"A taste of C uba" right in S unny Isles.

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

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage

Bubbles, Bubbles and more Bubbles...

\$10.00 per drink

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 B litz

Champagne blended with white crème de menthe

Cherry 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 \$100.00 each for 4 hours
and \$35.00 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.

A 21% taxable service charge and 9% sales tax will be applied to all food and beverage