



# 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 'Chef K. 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 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, parmigianno 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 taboulleh

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 soffrito  
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 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  
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 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 & 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 carmelized onion soft polenta  
With micro zucchini & squash and a sun dried cherry sauce  
\$90 per person

**"Sweet Tooth" - Please select one**

**"Snicker" 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 brulé 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  
Mufalletta 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 21% 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 21% 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 21% 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

#### **Champberry 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.