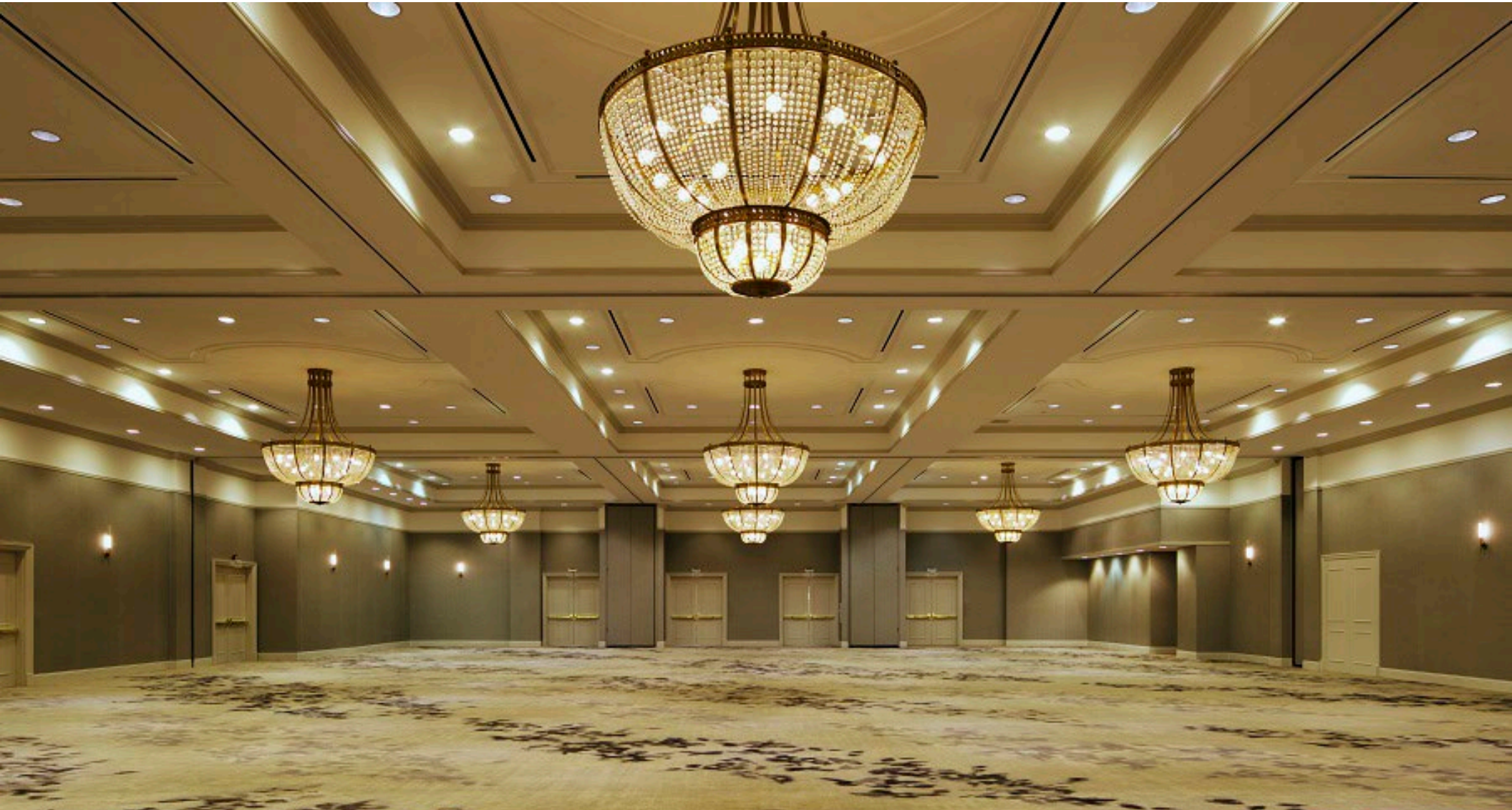


Authentic Event Menus



JW Marriott Miami
1109 Brickell Ave. Miami, FL 33131
Sales & Catering: 305.329.3513

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BREAKFAST

Brickell Continental Breakfast \$33 Per Person

Freshly Squeezed Orange, Grapefruit and Apple Juices
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Sliced Seasonal Fresh Fruit and Berries
JW Breakfast Pastries to Include Danish, Croissants and Muffins
Assorted Dannon Yogurts, Homemade Granola, and a Variety of Cereals
Butter, Fruit Preserves, and Honey

Healthy Start Breakfast \$38 Per Person

Freshly Squeezed Orange, Grapefruit and Apple Juices
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Sliced Seasonal Fresh Fruit and Berries
Individual Cereals and Homemade Granola
Bran Muffins, Whole Wheat Bagels, and Sliced Bread
Steel Cut Oatmeal with Assorted Toppings
English Muffin Sandwich with Egg White, Mushrooms, and Spinach
Butter, Fruit Preserves, Honey, Regular, and Low-Fat Cream Cheese

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

European Breakfast \$45 Per Person

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Fresh Fruit and Berries
European Styled Cured Meat and Cheese Platter
Smoked Salmon with Traditional Accompaniments
Muesli and Dried Fruits with a Selection of Milk
Selection of European Croissants, Palmier, Apricot Danish, Raisin Brioche
Selection of Artisanal Sliced Bread
Butter and Assorted Fruit Preserves
Farm Fresh Scrambled Eggs
Grilled Chicken Sausage
Belgian Waffles with Berries, Whipped Cream, and Warm Maple Syrup
Roasted Baby Potatoes

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

AMERICAN BREAKFAST \$45 Per Person

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Sliced Seasonal Fruits and Berries
Assorted Fruit Yogurts
Assorted Cereals with a Selection of Milk
Selection of Butter Croissants, Fruit Danish, Muffins, and
White, Whole Wheat, and Rye Bread
Butter and Assorted Fruit Preserves
Fluffy Scrambled Eggs
Crispy Applewood Smoked Bacon
Roasted Tri-Colored Baby Potatoes
Thick-Cut Brioche French Toast with Vermont Maple Syrup

THE MIAMI BREAKFAST \$43 Per Person

Orange, Cranberry, Mango, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Local Seasonal Fruit Platter
Salty Croissants, Pan De Bono, and Arepas
Selection of Coffee Cakes
Petite Frittatas with Tomato And Spinach
Petite Omelets with Chorizo And Onion
Locally Smoked Bacon
Crispy Potatoes with Cilantro
Banana Pancakes with Warm Maple Syrup

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

BISCAYNE BREAKFAST \$45 Per Person

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Sliced Seasonal Fresh Fruit
Assorted Kellogg's Cereals with a Selection of Milk
Individual Fruit Yogurts and Homemade Yogurt and Granola Parfaits
Assorted Breakfast Cereals and Power Bars
Selection of Butter Croissants, Fruit Danish, Muffins
Butter and Assorted Fruit Preserves
Open Faced Mini Bagels with Smoked Salmon, Onions, Cream Cheese, and Capers
Eggs Benedict with Hollandaise Sauce (*Max 100 Guests*)
Spiced Home Fries
Banana and Vanilla Pancakes with Strawberry Syrup, and Maple Syrup

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

LITTLE HAVANA BREAKFAST \$44 Per Person

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Traditional Cuban Coffee and Cortaditos
Tropical Fruit Arrangement
Selection of Guava Pastries, Meat Pastries, and Toasted Cuban Bread
Butter and Assorted Fruit Preserves
Fluffy Scrambled Eggs
Grilled Chorizo and Ham Steaks
Ham Croquettes
Crispy Cilantro Potatoes

AVENTURA DELI BREAKFAST \$43 Per Person

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Local Seasonal Fruit Platter
House-Made Strudel
Freshly Baked Warm Cinnamon Rolls, Lemon Scones, and Coffee Cakes
Artisanal Sliced Bread and Assorted Bagels
Butter and Assorted Fruit Preserves
Smoked Salmon to Include Regular, Pastrami, and Gravlox
Fluffy Scrambled Eggs
Chicken Apple Sausage Links
Potato and Zucchini Rosti

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

JW PLATED BREAKFAST

American Classic Breakfast #1 \$38 Per Person

Three Fluffy Scrambled Eggs with Crisp Applewood Smoked Bacon, Rosemary Fingerling Potatoes, and Grilled Pineapple

American Classic Breakfast #2 \$38 Per Person

Three Fluffy Scrambled Eggs with Crispy Hash Brown Potatoes, Chicken Apple Sausage, and a Roasted Roma Tomato

Florida Citrus French Toast \$35 Per Person

Thick Cut Challah Bread Soaked in Milk, Eggs, and Citrus and Baked and Served with Pork Sausage Links

Steak and Eggs \$42 Per Person

Marinated and Grilled 6 Oz. NY Strip Steak with Three Fluffy Scrambled Eggs, Skillet Home Fried Potatoes, and Grilled Asparagus Spears

***to Ensure Your Complete Satisfaction, These Selections Are Specially Crafted For Up to 50 Guests.**

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

BREAKFAST ENHANCEMENTS

Cold

- Assorted Muffins \$48 Per Dozen
- Assorted Donuts \$48 Per Dozen
- Assorted Fruit Danish \$48 Per Dozen
- Mini Coffee Cakes \$48 Per Dozen
- Lemon Scones \$48 Per Dozen
- Freshly Baked Warm Cinnamon Rolls \$48 Per Dozen
- Assorted Bagels with Flavored Cream Cheese \$48 Per Dozen
- Selection of Cuban Style Breakfast Pastries \$40 Per Dozen
- Assorted Yogurts \$6.00 Each
- Smoked Salmon with Bagels, Capers, Onions, and Hard-Boiled Eggs \$14 Per Person
- Selection of Cereals with Whole, Low-Fat, and Fat-Free Milk \$8 Per Person
- Muesli with Dried Fruit \$6 Per Person
- Meat and Cheese Assortment \$12 Per Person
- Exotic Sliced Fruit Assortment \$12 Per Person
- Tropical Fruit and Granola Parfait with Greek Yogurt \$10 Per Person

Hot

- Breakfast Burrito with Eggs, Monterrey, and Cheddar Cheese \$72 Per Dozen
- Ham and Cheese Croissant \$72 Per Dozen
- Sausage, Egg, and Cheese English Muffin Sandwich \$72 Per Dozen
- Assorted Mini Quiche \$72 Per Dozen
- Steel Cut Oatmeal with Brown Sugar \$8 Per Person
- Apple Wood Smoked Bacon \$7 Per Person
- Pork Sausage Links \$7 Per Person
- Chicken Apple Sausage \$7 Per Person
- Scrambled Eggs \$7 Per Person
- Crisp Turkey Bacon \$7 Per Person
- Grilled Chorizo \$7 Per Person
- Grilled Ham Steaks \$7 Per Person
- Mini Egg Skillets \$7 Per Person
- House-Made Strudel \$8 Per Person

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

BREAKFAST ENHANCEMENTS AND ACTION STATIONS

Omelet and Egg Station \$18 Per Person (Minimum of 25 Guests)

with Tomatoes, Onions, Peppers, Spinach, Jalapeños, Mushrooms, Ham, Bacon, Baby Shrimp, American Cheese, and White Cheese

Pancake Station \$15 Per Person

Fluffy Buttermilk Pancakes to Include Chocolate Chip, Whipped Cream, Fruit Compote, and Maple Syrup

Waffle Station \$15 Per Person

Served with Fresh Berries, Whipped Cream, Powdered Sugar and Maple Syrup

Hash Brown Station \$9 Per Person

Fresh Made Skillet Hash Browns with Chorizo Gravy, Three Onion Gravy, and Southern Style Gravy

Cuban Coffee Cart \$16 Per Person

Freshly Made Cuban Coffee, and Warm Cuban Pastries

Fruit Yogurt Smoothie Station \$15 Per Person

Please Choose Two Flavors From Our Exotic Smoothie Selection:

Strawberry Banana

Pineapple

Mixed Berry

Mango and Honey

Watermelon Mint

Juice Bar \$15 Per Person

Made to Order Juices Using Your Choice of Ingredients to include Red Beet, Carrot, Ginger, Celery, Spinach, Kale, Lemon, Orange, Grapefruit, Pineapple, and Lemon

Breakfast Buffet Action Stations are based on two hours of service. All

stations are attended by a uniformed Chef: \$150 per 50 guests.

Omelet and Egg Station available for a minimum of 25 guests.

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



BREAKFAST

JW Brunch \$85 Per Person

Sliced Seasonal Fruits and Berries, and Yogurt Parfaits
Selection of Butter Croissants, Fruit Danish, and Muffins
Assorted Smoked Salmon to Include Regular, Pastrami, and Gravlox

Hot Breakfast: Select Three

Fluffy Scrambled Eggs
Banana and Vanilla Pancakes with Strawberry and Maple Syrup
Petite Frittatas with Tomato and Spinach
Petite Omelets with Chorizo and Onion
Belgian Waffles, Berries, Whipped Cream, and Warm Maple Syrup
Grilled Chicken Sausage
Crispy Applewood Smoked Bacon
Thick-Cut Brioche French Toast with Vermont Maple Syrup

Hot Entrees: Select Two

Oven Roasted Snapper with Mango Salsa
Roasted Salmon, lemon butter sauce
Grilled Skirt Steak with Chimichurri
BBQ Pork Belly with Shaved Fennel and Apples
Roasted Free Range Chicken with Porcini Mushrooms, and Caramelized Pearl Onions

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply.

Buffet not available for less than 10 guests

Salads: Select Two

Fresh Market Vegetables Marinated and Grilled and Tossed with Garlic, Parsley and Chili Oil
Fusilli Pasta Salad with House-Made Sausage, Lemon Juice, and Shaved Pecorino Cheese
Deviled Salad, Hard Boiled Eggs, Onions, Spinach, Fresh Croutons, Parmesan
Caprese Salad with Red Onion and Balsamic Glaze
Spinach Salad with Dried Fruit and Goat Cheese
JW Miami Shrimp Ceviche

Sides: Select Two

Steamed Seasonal Vegetables
Steamed Jasmin Rice
Sweet Potato Mash with Olive Oil
Baby Potatoes Roasted with Local Herbs
Roasted Brussels Sprouts Tossed in Garlic and Sweet Soy Sauce
Potato and Cheddar Casserole
Baked Macaroni and Cheese

Beverage

Orange, Cranberry, Grapefruit, and Juice of the Day
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk
Pepsi Brand Soft Drinks

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

COOKIE AND DONUT BREAK \$18 PER PERSON

Freshly Baked Cookies

Assorted Donuts

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas

Whole, 2%, Fat Free, and Soy Milk

INTERMEZZO BREAK \$19 PER PERSON

Assorted Coffee Cakes, and Macaroons

Flavored Coffees, Flavored Teas, and Pepsi Brand Soft Drinks

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas

Whole, 2%, Fat Free, and Soy Milk

MIAMI DOLPHINS BREAK \$20 PER PERSON

Salted Soft Pretzels with French's Yellow and Whole Grain Mustard

Mini Slider Hot Dogs with Assorted Toppings

Nacho Baskets

Fresh Buttered Popcorn

Pepsi Brand Soft Drinks

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas

Whole, 2%, Fat Free, and Soy Milk

SWEET TEMPTATIONS BREAK \$22 PER PERSON

Assorted Cupcakes to Include Red Velvet, Double Chocolate, Amaretto, and Vanilla

Handmade Milkshakes to Include Chocolate, Strawberry, Vanilla, and Mocha

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas

Whole, 2%, Fat Free, and Soy Milk

Breaks Are Based On 30 Minutes of Service.

Minimum of 10 People Required For All Coffee Breaks

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

LOW CARB BREAK \$18 PER PERSON

Low Carb Power and Balance Bars
Individual Vegetable Crudit  with Dip
Assorted Dried Fruit and Low- Fat Yogurt
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

PASSION FOR FRUIT BREAK \$22 PER PERSON

Fresh Fruit Kabobs
Individual Sliced Fruit Plates
Skewered Fruits and Berries with Fresh Fruit Puree
Mini Fruit Tartlets
Selection of Fresh Fruit Juices
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

GET YOUR VEGETABLES BREAK \$25 PER PERSON

Individual Vegetable Crudit 
Steamed Edamame with Sea Salt and Togarashi
Assorted Vegetable Hummus with Flat Bread
Assorted Vegetable Chips with Spinach Dip, and Vidalia Onion Dip
Fresh Made Vegetable Juices
San Pellegrino, Fiji and Voss Bottled Water
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

*Breaks Are Based On 30 Minutes of Service.
Minimum of 10 People Required For All Coffee Breaks*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

SPA BREAK \$26 PER PERSON

Balance and Power Bars
Tea Sandwiches to Include Smoked Salmon with Citrus Cream On Mini Pumpernickel,
Marinated Vegetables and Mozzarella Cheese On Ciabatta
Fresh Figs and Manchego Cheese On Brioche
San Daniele Prosciutto On Focaccia
Assorted Bottled Fruit Smoothies
San Pellegrino, Fiji and Voss Bottled Water
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

CUBAN COFFEE CART \$16 PER PERSON

Freshly Made Cuban Coffee and Cuban Pastries
Attendant Required For More Than 50 Guests/ \$125 Per 50 Guests

TASTE OF MEXICO \$25 PER PERSON

Natural Corn Tortilla Chips with Fresh Salsa, Salsa Verde, Salsa Asado
Fresh Made Guacamole in Molcajete
Flautas and Chimichangas
Virgin Margaritas to include Lime, Strawberry, and Mango
Assorted Jaritos On Ice
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

*Breaks Are Based On 30 Minutes of Service.
Minimum of 10 People Required For All Coffee Breaks*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

TASTE OF HAVANA \$24 PER PERSON

Assorted Pastelitos to include Guava, Guava and Cheese, Coco and Carne
Ham and Cheese Croquettes
Plantain Chips and Mojo
Assorted Latin Sodas to include Iron Beer, Materva and Jupíña
Virgin Mojitos, and Virgin Strawberry Daiquiris
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

TASTE OF MIAMI \$25 PER PERSON

Mini Latin Sandwiches to include Cuban, Chori Pan, and Chivito
Mini Tomato, Avocado and Shrimp Salads
Assorted Corvina Ceviche Shooters to include Classic, Tomato, and Aji Amarillo
Virgin Piña-Coladas and Virgin Miami Vice
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

SOUTHERN PICNIC \$24 PER PERSON

Mini Potato and Macaroni Salads
Home-Made Mini Fried Chicken served in Paper Boats
Fresh Flavored Yukon Potato Chips to include Sea Salt, Chipotle, Garlic, and Onion
Assorted Flavored Iced teas to include Peach, Orange, and Mint
Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

*Breaks Are Based On 30 Minutes of Service.
Minimum of 10 People Required For All Coffee Breaks*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

ON THE TRAIL BREAK \$22 PER PERSON

"Create Your Own Trail Mix"

Dried Cranberries, Dried Papaya, Dried Bananas, Toasted Coconut, Dark Chocolate Chips, Granola, Dried Pineapple, Cashews, Dried Golden Raisins, Pecans, Mini M&M's, and Popcorn Warm House-Made Muffins to Include Orange-Cranberry, Chocolate, and Lemon Poppy Seed Assorted Flavored Waters to Include Florida Citrus, and Cucumber Mango

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

BEVERAGE BREAK \$25 PER PERSON

Orange, Cranberry and Grapefruit Juice

Assorted Pepsi Brand Soft Drinks

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas
Whole, 2%, Fat Free, and Soy Milk

TRADITIONAL COFFEE BREAK

\$18 Per Person (30 Minute Service)

\$25 Per Person (4 Hour Service)

\$48 Per Person (8 Hour Service)

Freshly Brewed illy Regular and Decaffeinated Coffee, and Assorted Teas

Whole, 2%, Fat Free, and Soy Milk

Assorted Pepsi Brand Soft Drinks to Include Pepsi, Diet Pepsi, Sierra Mist
Bottled Mineral Water

Breaks Are Based On 30 Minutes of Service.

Minimum of 10 People Required For All Coffee Breaks

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



COFFEE BREAKS

COFFEE BREAKS ENHANCEMENTS

Illy Coffee (Regular Or Decaf)

\$85 Per Gallon

Hot Water for Tea (Specialty Tea Bags)

\$75 Per Gallon

Assorted Pepsi Brand Soft Drinks

\$6 Each

Zephyrhills Bottled Water

\$5 Each

Voss, Pellegrino Or Perrier Bottled Water

\$8 Each

SoBe Brand Bottled Water

\$8 Each

Individual Assorted Bottled Juices

\$9 Each

Red Bull (Regular and Sugar Free)

\$7.50 Each

Individual Bags of Potato Chips, Pretzels, and Popcorn

\$5.50 Each

Power Bars

\$5.50 Each

Granola Bars

\$5.50 Each

Churros with Grand Marnier Ganache

\$7 Per Person

Giant Salted Soft Pretzels

\$48 Per Dozen

Assorted Freshly Baked Jumbo Cookies

Chocolate Chip, White Chocolate Macadamia,
Oatmeal, and Peanut Butter

\$48 Per Dozen

Chocolate Fudge Brownies

\$48 Per Dozen

Assorted Muffins

\$48 Per Dozen

Assorted Danish

\$48 Per Dozen

Almond Biscotti

\$48 Per Dozen

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



LUNCH

PLATED LUNCH OPTIONS

*All Lunches Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas
Soft Drinks Are Charged On Consumption*

Choose One Soup Or Salad Or Appetizer

SOUPS \$14 PER PERSON

Carrot Ginger Soup
Sweet Corn and Land Crab Soup
Traditional Lobster Bisque
Forest Mushroom and Herb Soup
Minted Pea Soup
Butternut Squash Bisque
Creamy Potato Leek Soup

SALADS \$16 PER PERSON

JW House Salad with Organic Baby Greens, Dried Papaya, Toasted Almonds, Tear Drop Tomatoes and Citrus Vinaigrette
Marinated Florida Tomato and Palmita Salad with Cucumber, Pickled Onions, and Artisanal Lettuces
Florida Tomme and Braised Duck Salad, Compressed Frisée, Tupelo Honey, and Shaved Fennel
Romaine Spears with Shaved Parmesan, White Anchovies, Baguette Crostini and House-Made Caesar Dressing
Brickell Chopped Salad with Varied Lettuces, Roasted Hazelnuts, Grilled Shrimp, Red Olives, Cucumbers, Olive Oil Croutons, and Sweet Red Pepper Vinaigrette
The Wedge Salad with Baby Iceberg, Chopped Maple Bacon, Tear Drop Tomatoes, Red Onion, and House-Made Bleu Cheese Dressing
Local Burrata with Campari Tomatoes, Mixed Lettuces and Extra Virgin Olive Oil

APPETIZERS \$19 PER PERSON

Local Tuna Tartare, Palmetto Lychees, Green Onion, Jalapeno, Florida Tomatoes, and Ginger Vinaigrette
Slow Cooked Pork Belly, Cherries, and Bleu Sunshine
Miami Style Ceviche, Swordfish, Red Onion, Lime, Garlic, and Peppers
Red Lentil and Smoked Duck Served with Pickled Red Onions, and Smoked Tomato Vinaigrette
Butternut Squash Ravioli, Port Poached Pears, Brie and Parmesan Cream
Beef Negimaki Glazed with Sweet Soy, Asparagus, Carrot, Onion, Red Pepper and Served with Sesame Rice
Local Crab Timbale Served with Local Avocado, Coconut, Candied Brazil Nut, and Baby Spinach

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



LUNCH

Plated Lunch Options

All Lunches Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas

Soft Drinks Are Charged On Consumption

ENTRÉES \$45 PER PERSON

Select One of the Following

Slow Braised Short Ribs, Roasted Cauliflower and Tomatoes , Fava Beans, Smashed Potatoes

Grilled Chinook Salmon with Black Lentil Yukon Gold Potato Ragout, Baby Zucchini, Roasted Cherry Tomatoes with Chinook Demi

Colorado Lamb Loin with Roasted Campari Tomato, White Polenta, and Blueberry Gastrique

Roasted Airline Chicken Breast Served with Seasoned Hash Brown, and Fresh Corn Salsa

Roasted Free Range Chicken with Porcini Mushrooms, Caramelized Pearl Onions, Baked Boursin Potato Soufflé, and Seasoned Baby Vegetables

Roasted Free Range Chicken with Pineapple Jasmine Rice, and Butter Sautéed Haricot Vert

Roasted Creek Stone Farms Filet, Roasted Garlic Potatoes, Seasonal Vegetables

4oz +\$14 Per Person

6oz +\$22 Per Person

8oz +\$26 Per Person

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



LUNCH

Plated Lunch Options

All Lunches Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas
Soft Drinks Are Charged On Consumption

DESSERTS \$14 PER PERSON

Select One of the Following

Red Velvet Rum Cake with White Chocolate Mousse and Fresh Berries

Chocolate Tart with Cocoa Mousse, and Fresh Raspberries

Apricot Tart with Pistachio Mousse

Praline Napoleon, Chocolate Chantilly, Hazelnut Dacquoise, and Crunchy Praline

NY Style Cheesecake Mousse, Graham Cracker Crust, and Fresh Berries

Crème Brule Mousse Filled with Mango and Passion Fruit Cream

Dark Chocolate Mousse with Vanilla Cream Caramel, and Crunchy Sponge Cake

Raspberry Lychee Macaroon Filled with Light Lychee Cream and Fresh Raspberries



LUNCH

JW PICNIC LUNCH BUFFET \$52 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Black Bean Soup
Chicken Noodle Soup
Gazpacho Soup
Turkey Chili
Vegan Minestrone
Chick Pea and Kale Soup

Salads/Starters (Select Two):

Deviled Egg Salad with Hard Boiled Eggs, Onions, Spinach, Fresh Croutons, and Parmesan Cheese
Baby Rainbow Potato Salad with German Mustard Dressing
Spinach Salad with Dried Fruit and Goat Cheese
Cavatappi Pasta Salad with Stewed Tomatoes, Basil, Red Vinegar, Green Onions, and Olive Oil
Picnic Style Cheese and Meat Assortment

Entrees (Select Three):

Buttermilk Fried Chicken
Hot Italian Sub
Meatballs in Tomato Sauce with Parmesan Cheese
Grilled Chicken Wings with Choice of Buffalo Sauce, Sweet Chili Sauce, Jerk Sauce, Mojo Sauce, or BBQ Sauce
Grilled Pork Chops with Mushrooms and Spinach
Grilled Sausages with Peppers and Onions

Sides (Select Two):

Fresh Sea Salt Potato Chips
Fresh Basil and Smoked Paprika Potato Chips
Assorted Pickled Vegetables
Potato and Cheddar Casserole
Baked Macaroni and Cheese

Desserts (Select Three):

Assorted Individual House-Made Pudding Cups
Assorted Cobblers to Include Blueberry, Peach, and Apple
Assorted Cup Cakes to Include Cookies and Cream, Red Velvet with Cream Cheese Frosting, Boston Cream, Dulce De Leche, Double Chocolate, Strawberries and Cream, White Chocolate, and Coconut Cream
Mini Trifle with Berries and Cream

Buffet Includes Freshly Brewed Regular and Decaffeinated Ily Coffee and Assorted Teas

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
Buffet Not Available For Less Than 10 Guests*



LUNCH

JW GOURMET DELI LUNCH \$54 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Thai Coconut Chicken Soup
Chicken Tortilla Soup
Spicy Black Bean Soup
Minestrone Soup
San Marzano Tomato Basil Soup
Hearty Vegetable Soup
Chicken Noodle Soup
Turkey Chili
Conch Chowder

Salads/Starters (Select Two):

Southwest Salad with Fire Roasted Corn, Black Beans, and Cilantro Vinaigrette
Green Salad with Jicama, Hearts of Palm, Queso Fresco, and Honey Lime Vinaigrette
Mexican Chop Salad with Smoked Chicken, Avocado, Grapefruit, Fried Tortillas, and Chili Agave
Tuscan Herb Roasted Vegetable Salad
Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta and Fresh Herb Vinaigrette
Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons, and White Brined Anchovies
Southern Style Potato Salad
Garbanzo Bean Salad with Peppers, Fresh Mozzarella, Queso Fresco, and Herbed Vinaigrette
Spinach Salad with Dried Cranberries, Goat Cheese, and Walnuts
Quinoa Salad with Arugula, Avocado, Green Tomatoes, Red Onion, and Lump Crab Meat

Sandwich Options (Select Three):

Caesar Salad Wrap with Grilled Chicken
Sliced Beef Wrap with Caramelized Onions, Grain Mustard, Mixed Greens, and Roasted Tomatoes
Southwest Turkey Wrap with Guacamole, Black Beans, Iceberg Lettuce, Tomatoes, and Cilantro Sauce
Floridian Tuna Wrap with Romaine Lettuce, Tomatoes, Oranges, Red Onions, Cilantro, Capers, and Olive Oil
Italian Sub with Salami, Mortadella, Ham, Tomato, Shredded Lettuce, Onions, Peppers, Provolone Cheese, and Italian Dressing
Roast Beef Baguette with Horseradish Cream, Pickled Red Onions, and Roasted Tomatoes
Sliced Turkey On Ciabatta with Cranberry Mayo, and Brie Cheese
Sliced Grilled Chicken On Focaccia with Pesto, Smoked Mozzarella, Arugula, and Roasted Tomatoes

Desserts (Select Three):

Alfajores
Arroz Con Leche Cup
Tres Leche Cup
Chocolate Chip Cookies
Chocolate Brownies
Fruit Cup

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas.

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
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LUNCH

LUNCH ON THE GO \$43 PER PERSON

Build Your Own Box (Select One of Each)

Fruits (Select One):

Red Apple
Bosc Pear
Banana
Green Apple

Salads (Select One):

Fusilli Pasta Salad with Asparagus, Sundried Tomatoes, and Feta Cheese
Caesar Salad with House-Made Dressing, Shaved Parmesan, and Focaccia Croutons
Mixed Greens with Cucumbers, Almonds, Cherry Tomatoes, and Goat Cheese
Cous-Cous Salad with Black Olives, Red Onions, Peppers, Parmesan Cheese, Green Peas, Spinach, Button Mushrooms, Candied Walnuts, and Dried Cranberries
Arugula Salad with Shaved Parmesan, Radishes, and Blueberries

Sandwiches (Select One):

Caesar Salad Wrap with Grilled Chicken
Sliced Beef Wrap with Caramelized Onions, Grain Mustard, Mixed Greens, and Roasted Tomatoes
Floridian Tuna Wrap with Romaine Lettuce, Tomatoes, Oranges, Red Onions, Cilantro, Capers, and Olive Oil
Italian Sub with Salami, Mortadella, Ham, Tomatoes, Shredded Lettuce, Onions, Peppers, Provolone Cheese, and Italian Dressing
Roast Beef Baguette with Horseradish Cream, Pickled Red Onions, and Roasted Tomatoes
Sliced Turkey On Ciabatta with Cranberry Mayo, and Brie Cheese
Sliced Grilled Chicken On Focaccia with Pesto, Smoked Mozzarella, Arugula, and Roasted Tomatoes

Sides (Select One):

Chocolate Chip Granola Bar
Peanut Butter Power Bar
Almond and Chocolate Kind Bar
Natures Valley Granola Bar
Individual Bag of Trail Mix
Individual Bag of Mixed Dried Fruit
Salt and Vinegar Potato Chips
BBQ Potato Chips
Jalapeno Potato Chips
Sea Salt Potato Chips

Desserts (Select One):

Chocolate Chip Cookie
White Chocolate Macadamia Cookie
Peanut Butter Cookie
Sugar Cookie
Chocolate Brownie
Blondie

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LUNCH

JW HEALTHY LUNCH BUFFET \$60 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Black Bean Soup
Chicken Noodle Soup
Turkey Chili
Vegan Minestrone
Chick Pea and Kale Soup

Salads/Starters (Select Two):

Wedge Salad with Blue Cheese Vinaigrette and Fresh Tomatoes
Hearts of Palm with Celery Leaves, Orange Segments, Red Onions, and Cilantro
Garbanzo Bean Salad with Peppers, Fresh Mozzarella, Queso Fresco, and Herbed Vinaigrette
Hot Dressed Potato Salad
Spinach Salad with Dried Cranberries, Goat Cheese, and Walnuts
Quinoa Salad with Arugula, Avocado, Green Tomatoes, Red Onions, and Lump Crab Meat
Tomato Mozzarella Salad with Red Onions, and Basil
Panzanella Salad with Greens, Tomatoes, Onions, Cucumbers, and Crusty Bread
Cavatappi Pasta Salad with Grilled Eggplant, Zucchini, and Vidalia Onion

Entrees (Select Three):

Braised Short Ribs with Caramelized Onions, and Cremini Mushrooms
Roasted Free Range Chicken with Spinach, and Eggplant
Pan Seared Grouper with Black Bean Relish
Oven Roasted Snapper with Mango Salsa
Turkey Salisbury Steak with Mushroom Gravy
Roasted Sirloin Steak with Onion Demi
Grilled Chicken Souvlaki with Greek Yogurt Sauce

Sides (Select Two):

Steamed Seasonal Vegetables
Grilled Seasonal Vegetables
Whole Wheat Penne Primavera
Steamed Jasmin Rice
Sweet Potato Mash with Olive Oil
Faro with Asparagus, Squash, Tomatoes, and Green Peas
Roasted Cauliflower with Roasted Garlic Olive Oil
Gluten Free Penne Pomodoro

Desserts (Select Three):

Marinated Fruit Cocktail
Passion Fruit Pana Cotta
Coconut Pana Cotta
Flourless Chocolate Cake
Fresh Berry and Greek Yogurt Parfaits
Fresh Florida Melon and Yogurt Parfaits
Banana Pudding Cups with Crushed Vanilla Wafers
Assorted Mini Mousse Cups

Buffet Includes Freshly Brewed Regular and Decaffeinated Illy Coffee and Assorted Teas

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LUNCH

JW FARMERS MARKET BUFFET \$65 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Market Mushroom and Fresh Cream Soup
House-Made Sausage and Spinach in Chicken Broth Soup
Carrot Ginger Soup
Heirloom Tomato and Organic Basil Soup
Yellow Tomato and Watermelon Gazpacho

Salads/Starters (Select Two):

Mizuna, Spinach, and Frisée with Organic Plums, and Goat Cheese
Market Vegetables Marinated and Grilled then Tossed with Garlic, Parsley, and Chili Oil
Chopped Swiss Chard Salad with Roasted Hazelnuts, Local Cheddar Cheese, Red Onions, and Sweet Tomato Dressing
Yellowfin Tuna with Capers, Grapefruit, Dill, Olive Oil, and Red Onions
Artisanal Bread Salad, Olive Ciabatta, Focaccia, Salami, Provolone, Olives, and Pine Nuts
Fusilli Pasta with House-Made Sausage, Lemon Juice, and Shaved Pecorino Cheese
Baby Spinach, Candied Walnuts, Local Goat Cheese, and Fried Leeks
Cous-Cous with Olive Oil, Tomatoes, Celery, Parsley, Lemon, Pine Nuts
Truffle Corn Salad with Red Onions, Crumbled Feta Cheese, Scallions, and Peppers

Entrees (Select Three):

BBQ Pork Belly with Shaved Fennel and Apples
Roasted Chicken with Porcini Mushrooms and Caramelized Pearl Onions
Red Wine Braised Short Ribs
Grilled Petite Filet Mignon with Roasted Garlic Demi
Wagyu Meatloaf with House-Made Soy Ketchup Glaze
Pan Roasted Local Hog Snapper with Chili-Mango Relish

Sides (Select Two):

Roasted Cauliflower and Broccoli with Cheddar Cheese
Green Beans with House-Cured Bacon
Baby Potatoes Roasted with Locally Grown Herbs
Vegetable Studded Basmati Rice
Boiled and Seasoned Red Bliss Potatoes
Roasted Brussels Sprouts Tossed in Sweet Soy Garlic Sauce

Desserts (Select Three):

Artisanal House-Made Pies to include Cherry, Apple, Chocolate Cream, and Banana Cream
Locally Made Artisanal Ice Creams and Sorbets (Individual)
Marinated Fruit Served with Infused Syrups
Fresh Market Fruit Cups with Assorted Yogurt Toppings
House-Made Assorted Pudding Cups to Include Banana, Chocolate, Strawberry, Vanilla, and Caramel

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas.

Soft Drinks Will Be Charged on a Consumption Basis

Buffet Is Based Upon Two Hours of Service

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply

Buffet Not Available For Less Than 10 Guests



LUNCH

ITALIAN LUNCH BUFFET \$64 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Minestrone Soup
San Marzano Tomato Basil Soup
Stracciatella
Italian Potato Soup with Pancetta
Chipollata Onion Soup
Meatball and Spinach Soup with Pasta

Salads/Starters (Select Two):

Caprese Salad with Balsamic Glaze, and Sweet Basil
Mixed Salad with Gorgonzola Cheese, Tomatoes and Herbed Vinaigrette
Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons
Trofie Pasta with Shrimp, Roasted Peppers, and Fennel
Cauliflower and Tomatoes with Sweet Garlic and White Balsamic Vinaigrette
Fusilli Pasta Salad with Smoked Mozzarella, Charred Tomatoes, Soppresata Arugula
Salad with Prosciutto, Figs, Walnuts, and Raspberry Vinaigrette

Entrees (Select Three):

Chicken Saltimbocca in Red Wine Reduction Sauce
Pan-Seared Branzino with Tuscan Butter Sauce
Linguine Alle Vongole
Scampi Al Forno
Grilled Chicken with Pomodoro and Vino Bianco
Cioppino (Seafood Stew)
Veal Scaloppine Al Marsala
Braised Beef Short Rib Ravioli with Wild Mushroom
Gnocchi Alla Bolognese with Shaved Parmesan
Fusilli Pasta Puttanesca

Sides (Select Two):

Mediterranean Roasted Vegetables
Steamed Seasonal Vegetables
Classic Risotto
Mushroom Risotto
Herb and Roasted Garlic Baked Fingerling
Potatoes Eggplant and Tomato Stew
Soft Polenta with Fontina Cheese
Broccoli Agrodolce
Sautéed Spinach and Garlic

Desserts (Select Three):

Vanilla Panna Cotta
Tiramisu Strawberry
Tiramisu
Fresh Cannoli with Pistachio
Chocolate Dipped Cannoli with Chocolate Chips
Assorted Mini Pastries

Buffet includes freshly brewed regular or decaffeinated illy coffee and assorted teas.

Soft drinks will be on consumption basis.

Buffet is based on two hours of service.

For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply

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LUNCH

JW CALLE OCHO LUNCH \$60 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Caldo Gallego Soup
Cuban Pea Soup with Ham
Chicken Soup with Fideo Noodles
Black Bean Soup
Ajiaco (Farmers Stew)

Salads/Starters (Select Two):

Shredded Cabbage with Green Tomatoes, Red Onions, and Olive Oil
Tomato Avocado Salad with Red Onions, Lime Juice, and Cilantro
Baby Lettuces with Garbanzo Beans, Peppers, Onions, and Queso Fresco
Iceberg Lettuce, Julienne Ham, Gayo Azul Cheese, Pepperoncini, Green Olives
Ensalada Rusa

Entrees (Select Three):

Arroz Con Pollo
Vaca Frita (Crispy Shredded Beef with Onions)
Lechon (Soft Shredded Pork with Lime, and Onions)
Palomilla Steak with Cilantro, Diced Onions, and Lime)
Ropa Vieja

Sides (Select Two):

Congri (Black Beans and Rice)
White Rice
Black Beans
Tostones (Fried Crispy Plantains)
Maduros (Fried Sweet Plantains)
Sweet Corn with Butter and Cilantro
Collard Greens with Ham and Onions

Desserts (Select Three):

Arroz Con Leche
Tres Leches
Quattro Leches
Assorted Mini Cuban Desserts
Flan
Coconut Flan
Dulce De Leche Flan

Enhancement:

Cuban Coffee Pot: \$8 Each
Cuban Coffee Cart \$16 Per Person

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LUNCH

JW AT THE BEACH LUNCH \$62 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Bahamian Style Seafood Chowder
Chicken Noodle Soup
Lentil Soup
Butternut Squash Bisque
Vegan Minestrone

Salads/Starters (Select Two):

Classic Ceviche
JW Miami Shrimp
Ceviche
Conch Salad
Smoked Mahi-Mahi Dip with Chips
Mixed Greens with Fresh Berries and Mango Dressing
Spinach, Tomatoes, Spiced Almonds, Feta Cheese, and Pickled Onions
Caprese Salad with Red Onions, and Balsamic Glaze

Entrees (Select Three):

Conch Fritters with Spicy Aioli
Peppered Chicken Tenders
Seared Snapper with Tropical salsa
Shrimp Skewers with Pineapple and Sweet Chili Glaze
Grilled Skirt Steak with Chimichurri
Roasted Chicken with Caramelized Onions

Sides (Select Two):

Baked Broccoli with Parmesan Cheese
Mixed Steamed Vegetables with Olive Oil and Parsley
Roasted Corn "Off the Cob" with Rosemary Butter and Chipotle Powder
Roasted Potatoes with Fresh Herbs, Crème Fraiche, Olive Oil Tomatoes
Grilled Vegetables

Desserts (Select Three):

Chocolate Mousse Cups
Banana Pudding Cup with Vanilla Cookies
Dulce De Leche Mousse Cup
Guava Mousse Cup
Cheesecake Mousse Cup
Mini Fruit Tarts
Mini Key Lime Tarts

Buffet Includes Freshly Brewed Regular and Decaffeinated Illy Coffee and Assorted Teas

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LUNCH

MEXICAN LUNCH BUFFET \$62 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Chicken Tortilla Soup
Sopa De Fideos
Mexican Corn Soup
Chile Poblano Cream Soup
Spicy Black Bean Soup

Salads/Starters (Select Two):

Flash Fried Tortilla Chips with Salsa, Guacamole and Sour Cream
Fajita Salad with Seasoned, Sliced Beef and Chicken, Roasted Peppers and Chilies, Ancho Raisin Vinaigrette
Southwest Salad with Fire Roasted Corn, Black Beans and a Cilantro Vinaigrette
Mixed Green Salad with Jicama, Hearts of Palm, Queso Fresco, Honey Lime Vinaigrette Dressing
Mexican Chop Salad with Smoked Chicken, Avocado, Fried Tortillas and Chili Agave Vinaigrette

Entrees (Select Three):

Chicken with Soft Flour Tortillas, Sour Cream, Salsa Fresca and Guacamole
Beef Fajitas with Soft Flour Tortillas, Sour Cream, Salsa Fresca and Guacamole
Herb Marinated and Grilled Chicken with Mole
Achiote Marinated Red Snapper Veracruz
Beef Enchiladas
Chicken Enchiladas
Flat Iron Steak with Chipotle and Wild Mushrooms

Sides (Select Two):

Spanish Style Corn
Saffron Rice
Steamed White Rice
Chili Black Beans
Refried Beans
Pinto Bean and Chorizo Sausage Ragout
Arroz Rojo
Mixed Vegetables Chileajo
Sweet Corn, Tomatoes, Asparagus

Desserts (Select Three):

Espresso Flan
Chocolate Flan
Coconut Flan
Churros
Coconut Cream Pie
Cinnamon and Sugar Dusted Tortillas
Assorted Regional Mini Pastries
Tres Leches

Buffet Includes Freshly Brewed Regular and Decaffeinated Illy Coffee and Assorted Teas

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DINNER

Plated Dinner Options

*All Dinners Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas
Soft Drinks Are Charged On Consumption*

Choose One Soup Or Salad Or Appetizer

SOUPS \$14 PER PERSON

Carrot Ginger Soup
Sweet Corn and Land Crab Soup
Traditional Lobster Bisque
Forest Mushroom and Herb Soup
Minted Pea Soup
Butternut Squash Bisque
Creamy Potato Leek Soup

SALADS \$16 PER PERSON

JW House Salad with Organic Baby Greens, Dried Papaya, Toasted Almonds, Tear Drop Tomatoes and Citrus Vinaigrette
Marinated Florida Tomato and Palmita Salad with Cucumber, Pickled Onions, Artisanal Lettuces
Florida Pecorino Cheese and Braised Duck Salad, Compressed Frisée, Tupelo Honey, and Shaved Fennel
Romaine Spears with Shaved Parmesan, White Anchovies, Baguette Crostini and House-Made Caesar Dressing
Brickell Chopped Salad with Varied Lettuces, Roasted Hazelnuts, Grilled Shrimp, Red Olives, Cucumbers, Olive Oil Croutons, Sweet Red Pepper Vinaigrette
the Wedge, Baby Iceberg, Chopped Maple Bacon, Tear Drop Tomato, Red Onion, House Bleu Cheese Dressing
Local Burrata with Campari Tomatoes, Mixed Lettuces and Extra Virgin Olive Oil

APPETIZERS \$19 PER PERSON

Local Tuna Tartare, Palmetto Lychees, Green Onion, Jalapeno, Florida Tomato, Ginger Vinaigrette
Slow Cooked Pork Belly, Cherries, Bleu Sunshine
Miami Style Ceviche, Swordfish, Red Onion, Lime, Garlic, Peppers
Red Lentil and Smoked Duck Served with Pickled Red Onions, Smoked Tomato Vinaigrette
Butternut Squash Ravioli, Port Poached Pears, Brie and Parmesan Cream
Beef Negimaki Glazed with Sweet Soy, Asparagus, Carrot, Onion, Red Pepper Served with Sesame Rice
Local Crab Timbale Served with Local Avocado, Coconut, Candied Brazil Nut, Baby Spinach

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DINNER

Plated Dinner Options

All Dinners Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas
Soft Drinks Are Charged On Consumption

ENTRÉES \$62 PER PERSON

Select One of the Following

Slow Braised Short Ribs, Roasted Baby Carrots, Fava Beans, Souffle Potatoes

Grilled Chinook Salmon with Black Lentil Yukon Potato Ragout, Baby Zucchini and Roasted Cherry Tomato with Chinook Demi

Colorado Lamb Loin with a Roasted Campari Tomato, White Polenta, Rosemary Jus

Roasted Airline Chicken Breast Served with Seasoned Hash Browns, and Fresh Corn Salsa

Roasted Free Range Chicken with Baked Boursin Potato Soufflé, with Seasoned Baby Vegetables

Roasted Free Range Chicken with Pineapple Jasmine Rice, and Butter Sautéed Haricot Vert

Roasted Creek Stone Farms Filet, Roasted Garlic Potatoes, and Seasonal Vegetables

4oz +\$14 Per Person

6oz +\$22 Per Person

8oz +\$26 Per Person



DINNER

Plated Dinner Options

All Dinners Are Served with Freshly Brewed Illy Coffee: Regular and Decaffeinated and Assorted Teas
Soft Drinks Are Charged On Consumption

DESSERTS \$16 PER PERSON

Select One of the Following

Red Velvet Rum Cake with White Chocolate Mousse and Fresh Berries

Chocolate Tart with Cocoa Mousse, and Fresh Raspberries

Apricot Tart with Pistachio Mousse

Praline Napoleon, Chocolate Chantilly, Hazelnut Dacquoise, and Crunchy Praline

NY Style Cheesecake Mousse, Graham Cracker Crust, and Fresh Berries

Crème Brule Mousse Filled with Mango and Passion Fruit Cream

Dark Chocolate Mousse with Vanilla Cream Caramel, and Crunchy Sponge Cake

Raspberry Lychee Macaroon Filled with Light Lychee Cream and Fresh Raspberries

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DINNER

JW PICNIC DINNER BUFFET \$80 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Black Bean Soup
Chicken Noodle Soup
Gazpacho
Turkey Chili
Vegan Minestrone
Chick Pea and Kale Soup

Salads/Starters (Select Three):

Deviled Egg Salad with Hard Boiled Eggs, Onions, Spinach, Fresh Croutons, and Parmesan Cheese
Baby Rainbow Potato Salad with German Mustard Dressing
Spinach Salad with Dried Fruit, and Goat Cheese
Cavatappi Pasta Salad with Stewed Tomatoes, Basil, Red Vinegar, Green Onions, and Olive Oil
Picnic Style Cheese and Meat Assortment

Entrees (Select Four):

Buttermilk Fried Chicken
Hot Italian Sub
Meatballs in Tomato Sauce with Parmesan Cheese
Grilled Chicken Wings with Buffalo Sauce, Sweet Chili Sauce, Jerk Sauce, Mojo Sauce, or BBQ sauce
Grilled Pork Chops with Mushrooms and Spinach
Grilled Sausages with Peppers and Onions
St. Louis Style BBQ Ribs with Bourbon

Sides (Select Three):

Fresh Sea Salt Potato Chips
Fresh Basil and Smoked Paprika Potato Chips
Assorted Pickled Vegetables
Potato and Cheddar Casserole
Baked Macaroni and Cheese

Desserts (Select Four):

Assorted Individual House-Made Pudding Cups
Assorted Cobblers to Include: Blueberry, Peach, Apple
Cupcakes to Include Cookies and Cream, Red Velvet with Cream Cheese Frosting, Boston Cream, Dulce De Leche, Double Chocolate, Strawberries and Cream, White Chocolate, and Coconut Cream
Mini Trifle with Berries and Cream

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas

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DINNER

JW HEALTHY DINNER BUFFET \$82 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Black Bean Soup
Chicken Noodle Soup
Turkey Chili
Vegan Minestrone
Chick Pea and Kale Soup

Salads/Starters (Select Three):

Wedge Salad with Blue Cheese Vinaigrette and Fresh Tomatoes
Hearts of Palm with Celery Leaves, Orange Segments, Red Onions, and Cilantro
Garbanzo Bean Salad with Peppers, Fresh Mozzarella, Queso Fresco, and Herbed Vinaigrette
Hot Dressed Potato Salad
Spinach Salad with Dried Cranberries, Goat Cheese, and Walnuts
Quinoa Salad with Arugula, Avocado, Green Tomatoes, Red Onions, Tomato and Mozzarella Salad with Red Onions, and Basil
Panzanella Salad with Greens, Tomatoes, Onions, Cucumbers, and Crusty Bread
Cavatappi Pasta Salad with Grilled Eggplant, Zucchini, and Vidalia Onion

Entrees (Select Four):

Braised Short Ribs with Caramelized Onions
Roasted Free Range Chicken with Spinach and Eggplant
Pan Seared Grouper with Black Bean Relish
Oven Roasted Snapper with Mango Salsa
Turkey Salisbury Steak with Mushroom Gravy
Roasted Sirloin Steak with Onion Demi
Grilled Chicken Souvlaki with Greek Yogurt Sauce

Sides (Select Three):

Steamed Seasonal Vegetables
Grilled Seasonal Vegetables
Whole Wheat Penne Primavera
Steamed Jasmin Rice
Sweet Potato Mash with Olive Oil
Farro with Asparagus, Squash, Tomatoes, and Green Peas
Roasted Cauliflower with Roasted Garlic Olive Oil
Gluten Free Penne Pomodoro

Desserts (Select Four):

Marinated Fruit Cocktail
Passion Fruit Pana Cotta
Coconut Pana Cotta
Flourless Chocolate Cake
Fresh Berry and Greek Yogurt Parfait
Fresh Florida Melon and Yogurt Parfait
Banana Pudding Cups with Crushed Wafers
Assorted Mini Mousse Cups

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas

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For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
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DINNER

JW FARMERS MARKET BUFFET \$89 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Market Mushroom and Fresh Cream
House-Made Sausage and Spinach in Chicken Broth
Carrot Ginger
Heirloom Tomato and Organic Basil
Yellow Tomato and Watermelon Gazpacho

Salads/Starters (Select Three)

Mizuna, Spinach, Frisée, Organic Plums, and Goat Cheese
Market Vegetables Marinated and Grilled and Tossed with Garlic, Parsley, and Chili Oil
Chopped Swiss Chard Salad, Roasted Hazelnuts, Local Cheddar Cheese, Red Onions, and Sweet Tomato Dressing
Yellowfin Tuna with Capers, Grapefruit, Dill, Olive Oil, and Red Onions
Artisanal Bread Salad with Olive Ciabatta, Focaccia, Salami, Provolone, Olives, and Pine Nuts
Fusilli Pasta with House-Made Sausage, Lemon Juice, and Pecorino Cheese
Baby Spinach, Candied Walnuts, Local Goat Cheese, and Fried Leeks
Couscous with Olive Oil, Tomatoes, Celery, Parsley, Lemon, Pine-Nuts
Truffle Corn Salad with Red Onions, Crumbled Feta Cheese, Scallions, and Peppers

Entrees (Select Four):

BBQ Pork Belly with Shaved Fennel and Apples
Roasted Chicken with Porcini Mushrooms and Caramelized Pearl Onions
Red Wine Braised Short Ribs
Grilled Petite Filet Mignon with Roasted Garlic Demi
Wagyu Meatloaf with House-Made Soy Ketchup Glaze
Pan Roasted Local Hog Snapper with Chili-Mango Relish

Sides (Select Three):

Roasted Cauliflower and Broccoli with Cheddar Cheese
Green Beans with House-Cured Bacon
Baby Potatoes Roasted with Locally Grown Herbs
Vegetable Studded Basmati Rice
Boiled and Seasoned Red Bliss Potatoes
Roasted Brussels Sprouts Tossed in Sweet Soy Garlic Sauce

Desserts (Select Four):

Artisanal House-Made Pies to include Cherry, Apple, Chocolate Cream, and Banana Cream
Locally Made Artisanal Ice Creams and Sorbets (Individual)
Marinated Fruits Served with Infused Syrups
Fresh Market Fruit Cups with Assorted Yogurt Toppings
House-Made Assorted Pudding Cups to Include Banana, Chocolate, Strawberry, Vanilla, and Caramel

Enhancement:

Grilled Local Florida Lobster Tails with Cilantro Garlic Butter and Rasted Colorful Cauliflower \$18

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas

Soft Drinks Will Be Charged on a Consumption Basis
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Buffet Not Available For Less Than 10 Guests



DINNER

JW CALLE OCHO DINNER \$74 PER PERSON

Assorted Rolls and Butter

Soup (Select One):

Caldo Gallego
Cuban Pea Soup with Ham
Chicken Soup with Fideo Noodles
Black Bean Soup
Ajiaco (Farmers Stew)

Salads/Starters (Select Three):

Shredded Cabbage with Green Tomatoes, Red Onions, and Olive Oil
Tomato Avocado Salad with Red Onions, Lime Juice, and Cilantro
Baby Lettuces with Garbanzo Beans, Peppers, Onions, and Queso Fresco
Iceberg Lettuce, Julienne Ham, Gayo Azul Cheese, Pepperoncini, and Green Olives
Ensalada Rusa (Spanish Potato Salad)

Entrees (Select Four):

Arroz Con Pollo
Vaca Frita (Crispy Shredded Beef with Onions)
Lechon (Soft Shredded Pork with Lime, and Onions)
Palomilla Steak with Cilantro, Diced Onion, and Lime
Ropa Vieja
Mojo Style Chicken Thighs with Caramelized Onion Orange Sauce

Sides (Select Three):

Congri (Black Beans and Rice)
White Rice
Black Beans
Tostones (Fried Crispy Plantains)
Maduros (Fried Sweet Plantains)
Sweet Corn with Butter and Cilantro
Collard Greens with Ham and Onions

Desserts (Select Four):

Arroz Con Leche
Tres Leches
Quattro Leches
Assorted Mini Cuban Desserts
Flan
Coconut Flan
Dulce De Leche Flan

Enhancement:

Cuban Coffee Pot: \$8 Each
Cuban Coffee Cart \$16 Per Person

**Buffet Includes Freshly Brewed Regular Or Decaffeinated
Illy Coffee and Assorted Teas**

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
Buffet Not Available For Less Than 10 Guests*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



DINNER

JW AT THE BEACH DINNER \$78 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Bahamian Style Seafood Chowder
Chicken Noodle Soup
Lentil Soup
Butternut Squash Bisque
Vegan Minestrone

Salads/Starters (Select Three):

Classic Ceviche
JW Miami Shrimp
Ceviche
Conch Salad
Smoked Fish Dip with Chips
Mixed Greens with Fresh Berries and Mango Dressing
Spinach, Tomatoes, Spiced Almonds, Feta Cheese, Pickled Onions
Caprese Salad with Red Onions and Balsamic Glaze

Entrees (Select Four):

Conch Fritters with Spicy Aioli
Peppered Chicken Tenders
Banana Leaf Steamed Yellowtail Snapper
Shrimp Skewers with Pineapple and Sweet Chili Glaze
Grilled Skirt Steak with Chimichurri
Roasted Chicken with Caramelized Onions

Sides (Select Three):

Baked Broccoli with Parmesan Cheese
Mixed Steamed Vegetables with Olive Oil and Parsley
Roasted Corn "Off the Cob" with Rosemary Butter and Chipotle Powder
Roasted Potatoes with Fresh Herbs, Crème Fraiche, Olive Oil, and Tomatoes
Grilled Vegetables

Desserts (Select Four):

Chocolate Mousse Cups
Banana Pudding Cup with Vanilla Cookies
Dulce De Leche Mousse Cup
Guava Mousse Cup
Cheese Cake Mousse Cup
Mini Fruit Tarts
Mini Key Lime Tarts

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
Buffet Not Available For Less Than 10 Guests*



DINNER

ITALIAN DINNER BUFFET \$85 PER PERSON

Assorted Rolls and Butter

Soup (Select One):

Minestrone Soup
San Marzano Tomato Basil Soup
Stracciatella
Italian Potato Soup with Pancetta
Cipollata Onion Soup
Meatball and Spinach Soup with Pasta

Salads/Starters (Select Three):

Caprese Salad with a Balsamic Glaze and Sweet Basil
Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta and Herb Vinaigrette
Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons and White Brined Anchovies
Trofie Pasta with Shrimp, Roasted Peppers and Fennel
Cauliflower and Tomatoes with Sweet Garlic and White Balsamic Vinaigrette
Fusilli Pasta Salad with Smoked Mozzarella, Charred Tomatoes, Soppresata
Arugula Salad with Prosciutto, Figs and Walnuts, Raspberry Vinaigrette

Entrees (Select Four):

Chicken Saltimbocca in Red Wine Reduction Sauce
Pan-seared Branzino with Tuscan Butter Sauce
Linguine Alle Vongole
Scampi Al Forno
Grilled Chicken with Pomodoro and Vino Bianco
Cioppino (Seafood Stew)
Veal Scaloppine Al Marsala
Braised Beef Short Rib Ravioli with Wild Mushrooms
Gnocchi Alla Bolognese with Shaved Parmesan
Fusilli Pasta Puttanesca

Sides (Select Three):

Mediterranean Roasted Vegetables
Steamed Seasonal Vegetables
Basil and Thyme Risotto
Mushroom Risotto
Herb and Roasted Garlic Baked Fingerling
Potatoes Eggplant and Tomato Stew
Soft Polenta with Fontina Cheese
Broccoli Agro Dolce
Sautéed Spinach and Garlic

Desserts (Select Four):

Vanilla Panna Cotta
Tiramisu Strawberry
Tiramisu
Fresh Cannoli's with Pistachio
Chocolate Dipped Cannoli's with Chocolate Chips
Assorted Mini Pastries

Buffet Includes Freshly Brewed Regular Or Decaffeinated Ily Coffee and Assorted Teas

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
Buffet Not Available For Less Than 10 Guests*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



DINNER

MEXICAN DINNER BUFFET \$84 PER PERSON

Assorted Rolls with Butter

Soup (Select One):

Chicken Tortilla Soup
Sopa De Fideos
Mexican Corn Soup
Chile Poblano Cream Soup
Spicy Black Bean Soup

Salads/Starters (Select Three):

Flash Fried Tortilla Chips with Salsa, Guacamole, and Sour Cream
Fajita Salad with Seasoned Sliced Beef and Chicken, Roasted Peppers, Chilies, and Ancho Raisin Vinaigrette
Southwest Salad with Fire Roasted Corn, Black Beans, and Cilantro Vinaigrette
Mixed Green Salad with Jicama, Hearts of Palm, Queso Fresco, and Honey
Lime Vinaigrette Dressing
Mexican Chopped Salad with Smoked Chicken, Avocado, Fried Tortillas, and Chili Agave Vinaigrette

Entrees (Select Four):

Chicken with Soft Flour Tortillas, Sour Cream, Salsa Fresca, and Guacamole
Beef Fajitas with Soft Flour Tortillas, Sour Cream, Salsa Fresca, and Guacamole
Herb Marinated and Grilled Chicken with Mole
Achiote Marinated Red Snapper Veracruz
Beef Enchiladas
Chicken Enchiladas
Flat Iron Steak with Chipotle and Wild Mushrooms

Sides (Select Three):

Spanish Style Corn
Saffron Rice
Steamed White Rice
Chili Black Beans
Refried Beans
Pinto Bean and Chorizo Sausage Ragout
Arroz Rojo
Mixed Vegetables Chileajo
Sweet Corn, Tomatoes, and Asparagus

Desserts (Select Four):

Espresso Flan
Chocolate Flan
Coconut Flan
Churros
Coconut Cream Pie
Cinnamon and Sugar Dusted Tortillas
Assorted Regional Mini Pastries
Tres Leches

Buffet Includes Freshly Brewed Regular Or Decaffeinated Illy Coffee and Assorted Teas

*Soft Drinks Will Be Charged on a Consumption Basis
Buffet Is Based Upon Two Hours of Service
For Groups of 10 - 20 People a Fee of \$250 Per Day Will Apply
Buffet Not Available For Less Than 10 Guests*

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



RECEPTION

COCKTAIL RECEPTION - HORS D'OEUVRES \$8 PER PIECE

Cold

Smoked Salmon Crepe with Herbed Cheese
Crostini with Pesto, Roasted Tomato and Prosciutto
Crostini with Goat Cheese, Pancetta and Fresh Basil
Ahi Tuna Tartar with Toasted Sesame Seed, Sweet Chili Ponzu
Sweet Plantain Blini with Black Bean Puree, and Chorizo
Tomato Mozzarella Skewer with Fresh Basil and Pesto Oil Grilled
Vegetable Skewer with Balsamic Glaze
Grilled Chorizo and Manchego Cheese Skewer
Modern Shrimp Cocktail Skewer
Tomato and Avocado Ceviche with Shrimp
Miami Style Ceviche
Traditional Shrimp Cocktail

Hot

Coconut Shrimp with Sweet Chili Sauce
Thai Grilled Chicken, Beef, Or Shrimp Skewer with Sweet Soy Glaze
Mini Chicken Or Beef Empanadas
Shrimp Spring Rolls
Artichoke Hearts Stuffed with Goat Cheese Mousse
Bacon Wrapped Dates Stuffed with Soft Cheese
Bacon Wrapped Scallops
Brie with Pears, Toasted Almonds, Figs, and Mascarpone in Phyllo
Roasted Garden Vegetable Puffs
House-Made Conch Fritters with Creole Sauce
Miami Style Crab Cakes with Mango and Cilantro



RECEPTION

Display Stations

VEGETABLES DISPLAYS \$20 PER PERSON

Individual Seasonal Garden Vegetable Crudité with Lemon Crème Fraiche and Ranch
Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

CHEESE AND CURED MEAT DISPLAY \$25 PER PERSON

Floridian Cheese to Include Florida Cheddar, Pecorino Cheese, Bleu Sunshine, Black and Bleu, served with Assorted Crackers and Lavosh, Fruit Compotes, and Preserves Cured Meats to Include Prosciutto, Soppressata, Sweet Coppa, and Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils
Variety of Olives and Marinated Grilled Artichokes

COLD SEAFOOD BAR

Select 3 \$40 Per Person
Select 4 \$55 Per Person
Select 5 \$65 Per Person

Freshly Shucked Gulf Oysters
Steamed Green Lipped Mussels
Spicy Boiled Jumbo Shrimp
Local Fresh Stone Crab (Subject to Availability and Market Price)
Mignonette and Cocktail Sauces, Lemon Wedges, Tabasco, Horseradish, Mustard Sauce

Displays Are Offered For a Minimum of 25 Guests and Are Based On Two Hours of Service



RECEPTION

Carving Stations

WHOLE ROASTED BEEF TENDERLOIN \$28 PER PERSON

Cabernet Reduction, Horseradish Mayonnaise, Whole Grain and Dijon Mustard, Petite White and Whole Wheat Rolls

ROASTED YOUNG TURKEY \$22 PER PERSON

Cranberry Chutney, Sage Pan Gravy, Mustard, Mayonnaise, and Assorted Rolls and Butter

CEDAR PLANK SALMON \$24 PER PERSON

Roasted Corn and Black Bean Relish, and Assorted Rolls and Butter

GRILLED RACK OF LAMB \$25 PER PERSON

Juniper Berry Veal Reduction, and Assorted Rolls and Butter

HERB CRUSTED NY STRIP \$25 PER PERSON

Rosemary Demi, Horseradish Mayonnaise, Whole Grain and Dijon Mustard, Petite White and Whole Wheat Rolls

SALT ROASTED LEG OF LAMB \$26 PER PERSON

Minted Lamb Jus, Roasted Tomato Relish

SALT CRUSTED GULF GROUPEL \$22 PER PERSON

Pineapple and Mango Salsa

MOJO BAKED PORK LOIN \$22 PER PERSON

Crisp Plantain Chips, and Mojo Sauce

WHOLE SUCKLING PIG \$38 PER PERSON

Salsa Criolla

Carving Stations Are Offered For a Minimum of 20 Guests

Carving Stations Require An Attendant At \$150 Each (1 Per Every 75 Guests)

Based On Two Hours of Service



RECEPTION

Specialty Stations

PASTA, RISOTTO, OR GNOCCHI STATIONS \$22 PER PERSON

Select One

Pasta Bar

Tri-Colored Cheese Tortellini, Mushroom Ravioli, Cavatappi, and Rigatoni
San Marzano Tomato, Roasted Garlic and Pepper, Pesto Cream, and Alfredo Sauce
Artichoke Hearts, Red Peppers, Wild Mushrooms, Baby Spinach, Feta, Mozzarella, Pecorino, and Parmesan Cheese
Sliced Chicken Breast, and Sautéed Gulf Shrimp
Garlic French Loaf and Focaccia Bread

Risotto Bar

Parmesan and Herb, Wild Mushroom, and Sun Dried Tomato
Chicken, Shrimp, and Scallops,
Wild Mushrooms, Green Peas, Roasted Tomatoes, Crispy Pancetta, Mascarpone, Parmesan, and Pecorino Cheese

Gnocchi Bar

Traditional Gnocchi, Spinach Gnocchi
Pancetta, Figs, House-Made Sausage, Caramelized Onions, Florida Tomatoes, Mixed Olives
Tomato Vodka Sauce, Gorgonzola Cream Feta Sauce
Pecorino, Smoked Gouda, and Parmesan Cheese

Pasta, Risotto, Gnocchi Station Enhancements:

Black Truffle Shavings \$10.00 Per Person (1gr serving)

White Truffle Oil \$10.00 Per Person

Fresh Florida Lobster \$15.00 Per Person

Mussels Or Clams \$10.00 Per Person

Chef Attendant Required \$150 Each (1 Per Every 75 Guests)

Based On Two Hours of Service

a 24% service charge, 7% sales and a 2% occupancy tax will be added to all food and beverage prices.



RECEPTION

Specialty Stations

MEXICO \$24 PER PERSON

Quesadilla Station

Chicken Or Beef with Queso Fresco and Cilantro

Condiments: Sour Cream, Guacamole, Fresh Salsa, Salsa Asada, and Jalapenos

Fresh Taco Station

Flour and Corn Tortillas with Choice of Chipotle Beef

Or Tequila Lime Chicken

Chopped Cilantro, Shredded Lettuce, Shredded Queso Fresco, Red Onions,

Sour Cream, Pico De Gallo, Hot Pepper Relish, Roasted Tomato Salsa

Fresh Corn Tortilla Chips with Assorted Salsas, and Fresh Guacamole

SPAIN \$28 PER PERSON

Traditional Tapas (Select Two)

Stuffed Piquillo Peppers

Bocarones with Sliced Bread

Assorted Croquettes (Serrano, Chicken, Bacalao)

Assorted Marinated Olives

Traditional Paella Station with Sautéed Chorizo, Chicken, PEI Mussels,

Clams and Langoustines Al Ajillo, Marinated White Asparagus, Seafood

Escabeche, Cucumber and Tomato Salad, Lavosh, and Baguette

CUBA \$21 PER PERSON

Tostones Rellenos (Stuffed Plantains)

Ropa Vieja, Shrimp Criolla, Roasted Pork

Arroz Con Pollo (Chicken and Rice)

Marinated Chicken, Yellow Rice, Peppers, Peas, Cabbage Slaw, and Sweet Plantains

Pan Con Lechon Sliders, Frita Sliders

Station Enhancement:

Lechon Carving +\$9 Per Person

Roasted Pork Leg Served with Fresh Mojo +\$12 Per Person

PERUVIAN \$24 PER PERSON

Ceviche Station:

White Fish with Aji Amarillo, Rocoto, Red Onions, Cilantro, Lime Juice, Sweet Potato and Cancha Corn

Lomo Saltado Station:

Beef Filet, Tomatoes, Red Onions, Garlic, French Fries, and White Rice

ARGENTINA \$24 PER PERSON

Fresh Empanadas to include Beef, Chicken, and Spinach

Grill Station with Skirt Steak, Chicken, Chorizo, Chimichurri, and Salsa Criolla, Potato Salad, and Roasted Vegetables

Chef Attendant Required \$150 Each (1 Per Every 75 Guests)

Based On Two Hours of Service



RECEPTION

Specialty Stations

JW SUSHI AND SASHIMI \$42 PER PERSON

(Select 3 Rolls and 3 Pieces of Sashimi)
Additional Rolls Or Sashimi +\$6 Per Person

Havana Roll: Crispy Snapper, Guava Paste, Cream Cheese, Macadamia Nuts, and Avocado

JW Roll: Hamachi and Tuna, Mango

BBQ Eel Roll: BBQ Eel, Cucumber, More Eel, and Eel Sauce

Rainbow Roll: California Roll Topped with Tuna, Izumidai, Salmon, and Avocado

Spicy Tuna Roll: Tuna, Cucumber, Masago, and Spicy Kimchee Sauce

Sashimi Choices Tuna, Salmon, Hamachi

THAI \$18 PER PERSON

Traditional Pad Thai
Stir-Fry Beef with Sweet Thai Basil and Lemongrass
Steamed Jasmine Rice

*Chef Attendant Required \$150 Each (1 Per Every 75 Guests)
Based On Two Hours of Service*

CHINESE \$22 PER PERSON

Chinese Sausage Fried Rice and Vegetable Fried Rice
Hand-Made Peking Duck Rolls with Hoisin Sauce, Mandarin Pancakes, Cucumbers, Carrots, and Scallions

JAPANESE NOODLE BAR \$23 PER PERSON

Fresh Variety of Noodles to Include:

Bean Thread, Lo Mein, and Rice Noodles

Broths/Flavors: Chicken, Beef, Shrimp, Vegetable, Coconut Milk, Sambal Chili Paste, and Kimchee

Vegetables to Include: Bok Choy, Shredded Carrots, Green Onions, Garlic, Shitake Mushrooms, Peanuts, and Cashews

Meats: Kimchee Beef, Lemongrass Shrimp, Pork Dumplings, Crispy Chicken, and Scallops



RECEPTION

Dessert Stations

CUBAN COFFEE STATION \$18 PER PERSON

Fresh Made Cuban Coffee
Fresh Made Cuban Pastries and Desserts

BROWNIES AND ICE CREAM \$18 PER PERSON

Chewy Chocolate Fudge Brownies, Soft Blondies
Ice Cream Chocolate, Vanilla, Strawberry
Toppings Cherries, Peanuts, Warm Chocolate, Warm Caramel, and Whipped Cream

JW ICE CREAM SHOP \$18 PER PERSON

Scoops, Sundaes, Or Banana Splits

Chocolate, Vanilla, and Strawberry Ice Cream,
Hot Fudge, Butterscotch, Strawberry Sauce, Peanuts, Walnuts, Chocolate Chips,
Sprinkles, Oreos, M&M's, and Butterfinger Candy

Or

Fresh Milk Shakes

Made with Whole Or 2% Milk
Chocolate, Vanilla, and Strawberry Ice Cream with Your Choice of Hot Fudge,
Butterscotch, Strawberry Sauce, Peanuts, Walnuts, Chocolate Chips, Sprinkles,
Oreos, M&M's, and Butterfinger Candy

*Chef Attendant Required \$150 Each (1 Per Every 75 Guests)
Based On Two Hours of Service*

FRESH DOUGHNUT STATION \$18 PER PERSON

Fresh Doughnuts Tossed with Toppings to include
Chocolate Sauce, Raspberry Sauce, Caramel, Powdered Sugar, and
Sprinkles

DESSERT DISPLAY STATION \$18 PER PERSON

Mini Assorted Cakes and Pastries
Variety of Chocolate Mousse
Mini Fruit Tarts
Alfajores, Mini Senioritas, Mini Cappuccinos
Mini Assorted Cup Cakes

CUP CAKES YOUR WAY \$20 PER PERSON

Vanilla, Chocolate, Red Velvet, and Carrot Cake with
Sweet Cream Frosting, Chocolate Frosting, Dulce De Leche Frosting,
Sprinkles, Crushed Oreos, M&M's, and Mini Marshmallows



COCKTAILS

Bar Options

BAR ON CONSUMPTION

Bartender Fee Applies

Host Will Be Charged Per Drink At the End of the Function

CASH BAR

Bartender and Cashier Fees Apply

Each Guest Is Charged Per Drink

OPEN BAR

Based Per Person/Per Hour

Unlimited Service (Please Refer to Our Open Bar Options)

BARTENDER / CASHIER FEE

Bartender Fee (1 Per Every 75 Guests. Up to 5 Hours) \$250 Per Bartender

Cashier Fee (1 Per Every 75 Guests. Up to 5 Hours) \$150 Per Cashier



COCKTAILS

Open Bars

WELL BRANDS \$32 PER PERSON, FIRST HOUR | \$14 PER PERSON FOR EACH ADDITIONAL HOUR

Canadian Club Whiskey, Bacardi Superior Rum, Tanqueray Gin, Dewar's White Label
Jim Beam White Label Bourbon, Jose Cuervo Tradicional Plata Tequila, Absolut Vodka,
Hennessy VS, Captain Morgan Original, Carpano Classic Dry/Rosso, Combier Triple Sec

CALL BRANDS \$35 PER PERSON, FIRST HOUR | \$16 PER PERSON FOR EACH ADDITIONAL HOUR

Patron Silver Tequila, Absolut Vodka, Bacardi Superior Rum, Seagram's VO
Captain Morgan Original Spiced Rum, Dewar's White Label, Jack Daniel's Tennessee Whiskey,
Canadian Club Whiskey, Hennessy VS, Maker's Mark Bourbon, Tanqueray Gin,
Carpano Classic Dry/Rosso, Combier Triple Sec

PREMIUM BRANDS \$40 PER PERSON, FIRST HOUR | \$18 PER PERSON FOR EACH ADDITIONAL HOUR

Casaamigos Tequila Silver, Grey Goose, Bacardi Superior Rum, Bombay Sapphire,
Johnnie Walker Black Label Knob Creek, Jack Daniel's Tennessee Whiskey, Crown Royal,
Hennessy Privilege VSOP, Captain Morgan Original, Carpano Classic Dry/Rosso, Combier Triple Sec, Cointrau Liquer

BEER AND WINE BAR \$25 PER PERSON, FIRST HOUR | \$12 PER PERSON FOR EACH ADDITIONAL HOUR

Selection of Domestic Premium, Domestic and Imported Premium/Light Beers
House White, Red and Sparkling Wines

ALL BARS INCLUDE:

House Sparkling Wine, House White Wine, House Red Wine

Truly Hard Seltzer

Domestic Beers to Include: Blue Moon Belgian White, Budweiser, Michelob Ultra, Samuel Adams Boston Lager, Samuel Adams Seasonal, Bud Light, Coors Light, Miller Lite

Imported/Light Beers to Include: Corona Extra, Corona Light, Guinness Draught (14.9 Oz Can), Heineken, Modelo Especial, Stella Artois

Regional Beers Based On Availability: Swamp IPA And Sierra Nevada Pale Ale, Funky Budha

Chilled Juices and Pepsi Brand Soft Drinks



WINE LIST

Sparkling Wines and Champagne

Veuve Clicquot Yellow Label, Reims, Champagne, France
\$185 Per Bottle

Moët and Chandon, Brut, "Imperial", Epernay, France
\$155 Per Bottle

Cuvée Brut Dom Pérignon, Brut, France
\$695 Per Bottle

Domaine Carneros Brut, Carneros
\$82 Per Bottle

Perrier Jouet, Fleur Brut, Belle Epoque, France
\$350 Per Bottle

Taittinger, Brut, "La Francaise", Reims, France
\$143 Per Bottle

Champagne Mumm Cuvée, Napa Valley, USA
\$85 Per Bottle

Sparkling Garden Spritz 187 ML (split), California, USA
\$21



WINE LIST

Red Wines

Merlot

Matanzas Creek Winery, Merlot, Sonoma County, USA
\$80 Per Bottle

Ferrari-Carano Vineyards, Merlot, Sonoma Valley, USA
\$42 Per Bottle

Whitehall Lane Winery, Merlot, Napa Valley, California, USA
\$90 Per Bottle

Pinot Noir

Earth, Pinot Noir, Oregon, USA
\$49 Per Bottle

**Meiomi, Pinot Noir, Monterrey County, Sonoma County,
Santa Barbara County, USA**
\$80 Per Bottle

Hangtime, Pinot Noir, California, USA
\$ 65 Per Bottle

Blend

Fable Roots, Italy
\$42

Cabernet Sauvignon

The 75 Wine Company, Cabernet Sauvignon, California, USA
\$75 Per Bottle

Justin, Cabernet Sauvignon, Paso Robles, California, USA
\$90 Per Bottle

CrossBarn by Paul Hobbs, Cabernet Sauvignon, California, USA
\$165 Per Bottle

The Hess Collection, Cabernet Sauvignon, Napa Valley, USA
\$105 Per Bottle

Jordan, Cabernet Sauvignon, Alexander Valley, USA
\$135 Per Bottle

Columbia Crest Cabernet Sauvignon, Columbia Valley, USA
\$70 Per Bottle

Harmony and Soul, California, USA
\$42 Per Bottle



WINE LIST

White Wines And Rose

Rosé

Fleur de Prairie, Rose, Cote de Provence
\$70 Per Bottle

Sirena del Mare, Italy
\$42 Per Bottle

Riesling

Snoqualmie, Riesling, "ECO" Columbia Valley, Washington, USA
\$55 Per Bottle

Pinot Grigio

Kris, Pinot Grigio, Delle Venezie, Italy
\$45 Per Bottle

A to Z Wineworks, Pinot Gris, Oregon, USA
\$42 Per Bottle

Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy
\$ 52 Per Bottle

Campo di Fiori, Italy
\$42 Per Bottle

Chardonnay

Starmont Winery & Vineyards, Chardonnay, Napa Valley, California, USA
\$68 Per Bottle

Sonoma-Cutrer, Chardonnay, Russian River Ranches, USA
\$90 Per Bottle

Jordan Vineyard and Winery, Chardonnay, Russian River Valley, California, USA
\$95 Per Bottle

Columbia Crest Chardonnay, Grand Estates, Columbia Valley, USA
\$58 Per Bottle

Quintara, California, USA
\$42 Per Bottle

Sauvignon Blanc

Villa Maria, Sauvignon Blanc, "Cellar Selection" Marlborough, New Zealand
\$60 Per Bottle

Stag's Leap Winery Sauvignon Blanc, Napa Valley, USA
\$85 Per Bottle

Vin 21, California, USA
\$42 Per Bottle



OTHER

General Information

Facts About Our Catering

These Event Menus Are For General Reference. All Prices Listed Are Subject to Change. Menu Prices Will Be Confirmed By Your Event Meeting Planner.

All Prices Are Subject to a 24% Service Charge And Applicable Sales Tax (9%)

These Items Have Been Selected to Meet the Diverse Dietary Needs of Our Guests.

Your Event Manager Will Be Happy to Answer Any Questions You May Have.

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions.

Guarantee

Guarantees Are Required For All Catered Food And Beverage Events. Final Attendance Must Be Confirmed Three Business Days in Advance, Or the Expected Number Will Be Used. This Number Will Be Your Guarantee And Is Not Subject to Reduction. However, Increases in Guarantees May Be Accepted Up to Twenty-four Hours Prior to the Function, Subject to Product Availability. We Will Set And Prepare Food For 3% Over the Guarantee.

Weather Policy

Any of the Following Locally Forecasted Weather Conditions Will Require the Relocation of An Outdoor Event to Its Indoor Back-up Location: 40% Or Higher Chance of Precipitation, Temperatures Below 60 Degrees Fahrenheit, Over 100 Degrees Fahrenheit, Or Wind Gusts in Excess of 15 Mph

Decisions Will Be Made No Less Than 4 Hours Prior to the Scheduled Start Time. A Client-requested Delay Resulting in a Double Set-up Will Be Assessed a Service Charge of \$10.00 Per Guaranteed Guest

