



Authentic Event Menus

Groups 25 and Up



JW MARRIOTT MARQUIS MIAMI
255 BISCAYNE BLVD WAY MIAMI, FLORIDA 33131
SALES & CATERING: 305-421-8620

BREAKFAST

MIAMI CONTINENTAL BUFFET \$35 per person

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Teas

Bakery Basket to Include:

Mini Croissant, Mini Chocolate Croissant

Mini Pastelitos de Guava and Guava and Cheese

Fruit Selection to Include:

Whole Fruits

Sliced Seasonal Fruits

Fruit And Yogurt Parfait With Granola

Juices to Include:

Orange Juice

Apple Juice

Cranberry Juice

Mango Passion Fruit Juice

Minimum of 25 guests required

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



BREAKFAST

PLATED BREAKFAST OPTIONS

PLATED CONTINENTAL BREAKFAST PLUS HOT SIDE SERVED IN SEPARATE ROOM

All Plated Breakfasts Include:

Florida Orange Juice

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

Sliced Seasonal Fruit and Berries

Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins

Sweet Cream Sweet Cream Butter, Honey, and Fruit Preserves served on each table

AMERICAN CLASSIC BREAKFAST | \$40 per person

Three Fluffy Scrambled Eggs, Crisp Applewood Smoked Bacon, Oven Roasted Red Bliss Breakfast Potatoes, Braised Cinnamon Apples

STUFFED FRENCH TOAST | \$40 per person

Strawberry Jam and Cream Cheese Stuffed French Toast served with Warm Vermont Maple Syrup, Pork Sausage Links, Herb Crusted Roma Tomato

BLUE CRAB BENEDICT | \$45 per person

Seared Jumbo Lump Crab Cakes with Two Soft Poached Eggs & Hollandaise Sauce, Reggiano Parmesan Tossed French Fries

STEAK AND EGGS | \$45 per person

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



BREAKFAST

AMERICAN BREAKFAST BUFFET | \$45 per person

Florida Orange, Grapefruit, and Apple Juice
Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas
Sliced Seasonal Fruit and Berries
Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins
Sweet Cream Sweet Cream Butter, Honey, and Fruit Preserves
Individual Fruit Yogurts and Smoothies
Assorted Cereals with Fat Free and Low-Fat Milk
Scrambled Eggs
Crispy Applewood Smoked Bacon
Oven Roasted Red Bliss Breakfast Potatoes
Cinnamon-Raisin French toast with Vermont Maple Syrup

SUNRISE BREAKFAST BUFFET | \$45 per person

Florida Orange, Grapefruit, and Apple Juice
Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas
Sliced Seasonal Fruit and Berries
Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins
Sweet Cream Butter, Honey, and Fruit Preserves
Individual Fruit Yogurts and Granola Parfaits
Assorted Cereals with Milk and Power Bars
Ham and Cheese Stuffed Croissants
Sausage Stuffed Biscuits
Western Omelet Toasted English Muffin Sandwich with Melted Cheddar Cheese

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



BREAKFAST

SOUTHERN BREAKFAST BUFFET | \$45 per person

Florida Orange, Grapefruit, and Apple Juice
Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas
Sliced Seasonal Fruit and Berries
Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins
Sweet Cream Butter, Honey, and Fruit Preserves
Scrambled Eggs
Smoked Gouda Cheese Grits
Buttermilk Biscuits with Sausage Gravy
Black Forest Ham Steaks

MIAMI BREAKFAST BUFFET | \$45 per person

Florida Orange, Grapefruit, and Apple Juice
Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas
Sliced Seasonal Fruit with Honey
Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins
Sweet Cream Butter, Honey, and Fruit Preserves
Low-Fat Yogurt and Granola
Traditional Eggs Benedict with Hollandaise Sauce
Egg and Sausage Burritos Served With Pico De Gallo and Cilantro Sour Cream
Applewood Smoked Bacon
Chicken Sausage Links
Crispy Skillet Hash Brown Potatoes

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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BREAKFAST

BREAKFAST ENHANCEMENTS - COLD

Freshly Baked Muffins - Blueberry, Orange, Cranberry, and Bran
\$50 per Dozen

Assorted Fruit Yogurts
\$4.50 Each

Assorted Cereals with Milk
\$4.50 per Person

Homemade Granola with Honey and Yogurt
\$5.50 Each

Smoked Salmon with Diced Red Onion, Cream Cheese, Capers, and Hard-Boiled Eggs
\$11 per Person

Assorted Bagels with Flavored Cream Cheese
\$45 per Dozen

Sliced Seasonal Fruit and Berries
\$7 per Person

Whole Fruit
\$5 per Piece

Assorted Fruit Danish and Pastries
\$50 per Dozen

Mini Glazed Donuts
\$50 per Dozen

Granola Bars and Power Bars
\$5 Each

Fruit Kabobs
\$6 Each

Pricing based for one hour of service

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



BREAKFAST

BREAKFAST ENHANCEMENTS – HOT

Oatmeal with Brown Sugar and Raisins
\$4.50 per Person

Smoked Gouda Cheese Grits
\$5.50 per Person

Traditional Breakfast Sausage Links or Patties
\$4.50 per Person

Applewood Smoked Bacon
\$5.50 per Person

Grilled Canadian Bacon
\$4.50 per Person

Chicken Sausage
\$4.50 per Person

Turkey Bacon
\$4.50 per Person

Impossible Sausage Patties
\$5.00 per person

Vegan Scrambled Eggs
\$5.00 per person

Challah Bread French Toast
\$6 per Person

Blueberry Pancakes
\$6 per Person

Buttermilk Biscuits
\$50 per Dozen

Warm Apple and Walnut Strudel
\$7 per Person

Scrambled Eggs Burritos with Refried Beans and Monterey Jack Cheese
\$7 Each

Ham, Egg and Cheese Stuffed Croissants
\$7 Each

**Broken Egg Yolk Sandwich
with Sliced Black Forest Ham and Aged Cheddar Cheese**
\$7 Each

Pricing based for one hour of service

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



BRUNCH

SPECIAL BRUNCH | \$ 125 per person

Breakfast

Scrambled Eggs with Chives and Tomatoes, Crispy Maple Pepper Bacon and Sausage Links
Crunchy Almond French Toast With Vermont Maple Syrup
Oven Roasted Potatoes
Freshly Baked Butter Croissants, Fruit Danish, Pastries, and Assorted Muffins
Fresh Seasonal Fruit, Cereals, and Assorted Yogurts

From The Sea

Spicy Boiled Shrimp with Remoulade and Cocktail Sauce
Fresh Oysters on the Half Shell Served with Tabasco Sauce, Horseradish and Fresh Lemon
Tequila-cured Atlantic Salmon

Italian Station

Four Cheese Ravioli, Penne Pasta, and Risotto Featuring Homemade Puttanesca, Porcini
Mushroom, Seafood, and Classic Alfredo
Freshly Shaved Reggiano Parmesan and Pecorino Cheese

Specialties

Antipasti Display with Grilled Seasonal Vegetables and European Meats
Beef Carpaccio with Shaved Pecorino and Wild Arugula Salad
Chicken Cacciatore with Rosemary French Fingerling Potatoes
Roasted Pork Loin with Fried Plantains and Gallo Pinto
Grilled Skirt Steak with Chimichurri Sauce

Desserts

Assorted Mini French Macaroons
Tiramisu Towers with Mascarpone Cream and Chocolate-covered
Espresso Beans
Petite Pastries - Carrot Cake, Key Lime Pie, and Raspberry Cake
Swiss Tea Cookies
Chocolate Truffles and Pralines

Beverage

Assorted Soft Drinks: Pepsi, Diet Pepsi, Sierra Mist, and Mineral Water
Freshly Brewed Regular and Decaffeinated Illy Coffee, and Imported Hot Teas
Whole, 2% And Fat Free Milk
(Soy Milk And Lactose-free Milk Available Upon Request)

Minimum of 50 guests required

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



BREAKFAST ACTION STATIONS

BREAKFAST BUFFET ACTION STATIONS

The Following Stations Can Be Added To Enhance Your Breakfast Buffet Service

Omelet Station | \$15 Per Person

Shell Eggs, Egg Whites, and Egg Beaters
Sliced Button Mushrooms, Jalapeños, Diced Sweet Peppers, Onions, Tomatoes,
Jumbo Lump Crabmeat, Shrimp, Pork Sausage, Ham, Bacon,
Shredded Cheddar, Monterey Jack, and Mozzarella Cheese

Broken Yolk Sandwich Station | \$9 Per Person

Broken Yolk Fried Eggs, Sliced Black Forest Ham, Aged White Cheddar Cheese on Sliced Sourdough

French Toast Station | \$9 Per Person

Cinnamon Raisin French Toast Made to Order and Served with Vermont Maple Syrup, Fresh Berries and Whipped Cream

Beignet Station | \$7 Per Person

New Orleans Café Du Monde Fresh Fried Beignets Tossed in Powdered Sugar

Pancake Station | \$8 Per Person

Pancakes Made to Order and Served with Blueberries, Bananas, Chopped Pecans, and Served with Warm Vermont Maple Syrup

Smoothie Station | \$8 Per Person

Choose Two Flavors from our Exotic Smoothie Selection:
Classic Banana, Carrot-Ginger, Watermelon-Mint, Blueberry-Pear and Orange-peach

Breakfast Crepe Station | \$8 Per Person

Selection of Rolled to Order Crepes with Mascarpone Cheese, Cream Cheese, Fresh Organic Berries, Sautéed Apples, Sautéed Peaches (Seasonal), and Fruit Purees and Sauces

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

All Stations are attended by a uniformed Chef, \$250 for up to four hours per every 50 guests

Each additional hour: \$50 per hour

Must guarantee for minimum of 80% of group attendance if stations only.

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 | \$25 per person

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

Illy COFFEE BREAK | \$25 per person

Enjoy Illy, the Finest Italian Coffee in your Meeting Room
Classic Caf  Espresso
Cr me Caramello
Chilled Illyissimo Latte Macchiato
Chilled Illyissimo Cappuccino
Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

BEVERAGE BREAK | \$18 PER PERSON

Still and Sparkling Bottled Water
Assorted Pepsi Soft Drinks
Freshly Brewed Regular and Decaffeinated Illy Coffee, and Imported Hot Teas

*All breaks 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

COOKIE AND DONUT BREAK | \$ 20 per person

Freshly Baked Chocolate Chip, Peanut Butter, Sugar, and Oatmeal Raisin Cookies

Assorted Mini Donuts

Soy, 2%, Fat Free, and Whole Milk

MIAMI MARLINS BREAK | \$25 per person

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

Individual Bags of Salted Peanuts, Popcorn, and Cracker Jacks

Assorted Selection of Candy, and Hershey's Chocolate Bars

Assorted Pepsi Soft Drinks

TASTE OF MEXICO | \$25 per person

Tri-colored Tortilla Chips, Nacho Cheese Sauce, and Chili

Mini Taco Salads with Iceberg Lettuce, Cilantro Lime Vinaigrette, and Spicy Ground Beef Presented in Fried Tortilla Baskets

Assorted Toppings to include Jalapenos, Shredded Monterey Jack Cheese, Sour Cream, Salsa Fresca, and Guacamole

Assorted Pepsi Soft Drinks

*All breaks are based on 30 minutes of service.
Minimum of 15 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

À LA CARTE SWEET AND SALTY SNACKS

Selection of 100 Calorie Snack Packs

\$5 Each

Assorted Candy, Granola, and Nutri-grain Bars

\$5 Each

Assorted Individually Packaged Nuts

\$5 Each

Mini Quiche Lorraine

\$45 per Dozen

Nachos Chips With Salsa, and Guacamole

\$5 per Person

Chocolate Chip, Peanut Butter, Sugar, and Oatmeal Raisin Cookies

\$45 per Dozen

Chocolate Fudge Brownies and Truffles

\$45 per Dozen

Assorted Fruit Danishes and Pastries

\$50 Per Dozen

Whole Fruit

\$5 Per Piece

Assorted Finger Sandwiches

\$50 Per Dozen

Beef Empanadas

\$50 per Dozen

Assorted Mini Donuts

\$50 per Dozen

Almond Biscotti

\$50 per Dozen

Mini Key Lime Pies

\$50 per Dozen

Finger Cheesecake

\$50 per Dozen

Warm Soft Pretzels

\$50 per Dozen

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



COFFEE BREAKS

BEVERAGES À LA CARTE

Freshly Brewed Regular and Decaffeinated Illy Coffee
\$90 per Gallon

Imported Hot Teas
\$50 per Gallon

Freshly Brewed Iced Tea
\$50 per Gallon

Fresh Rosemary Lemonade
\$55 per Gallon

Flavored Water, San Pellegrino, Fiji, and Voss Waters
\$6.50 Each

Bottled Illyissimo Cafe, Cappuccino, Latte Macchiato
\$5.50 Each

Individual Cartons of Milks
\$4.50 Each

Assorted Canned Pepsi Soft Drinks
\$5 Each

Gatorade, Red Bull, Monster
\$5.50 Each

Full Throttle Energy Drinks
\$5.50 Each

Assorted Bottled Fruit Juices
\$6 Each

Bottled Iced Tea
\$5.50 Each

CONTINUOUS BEVERAGE STATIONS

30 Minute Beverage Station
\$18 per Person

4 Hour Beverage Station
\$30 per person

8 Hour Beverage Station
\$45 per Person

Freshly Brewed illy Regular and Decaffeinated Coffee
Assorted Teas Whole, 2%, Fat Free, and Soy Milk
Assorted Pepsi Brand Soft Drinks
Still and Sparkling Bottled Water

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



LUNCH

ROLL- IN LUNCH | \$ 55 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Soups

Chef's Specialty Homemade Soup of the Day

Salads (Select Three):

Classic Caprese Salad

Grilled Vegetable Antipasto Salad

Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta and Italian Vinaigrette

Traditional Caesar Salad

Tri-colored Orzo Pasta and Blue Crab Salad

Pineapple Chicken Salad with Toasted Cashews

Pesto Potato Salad

Cajun Pasta Salad with Italian Meats and Roasted Garlic

Baby Spinach Salad with Mushrooms, Bacon and Balsamic Vinaigrette

Hot Item (Select One):

Italian Sausage and Mozzarella Calzone

Beef Empanadas

Wild Mushroom and Caramelized Pearl Onion Vol-au-vent

Warm Roma Tomato, Sweet Basil, Roasted Garlic and Mozzarella Cheese Bruschetta

Pricing based for one hour of service

Minimum of 25 guests required for buffet service

Breakdowns of each sandwich selection must be provided at least 72 business hours prior to event.

Sandwiches (Select Three):

Mesquite Smoked Turkey Wrap with Pico De Gallo, Avocado, Bibb Lettuce and Applewood Smoked Bacon in a Jalapeño Tortilla

Traditional Chicken Club with Fresh Mozzarella, Sliced Vine Ripened Tomato, Boston Bibb Lettuce and Pesto Mayonnaise on Rosemary Ciabatta Bread

Grilled Steak, Caesar Salad, and Reggiano Parmesan Cheese, Romaine Lettuce in a Whole Wheat Tortilla Wrap

Italian Sub with Prosciutto, Provolone Cheese, Black Olives, Iceberg Lettuce, Tomatoes, and Extra Virgin Olive Oil on Toasted French Baguette

Curried Chicken Salad with Sliced Cucumber, Tomato Relish, and Boston Bibb Lettuce on a Butter Croissant

Grilled Seasonal Vegetables with Brie Cheese in a Whole Wheat Pita Pocket

Grilled Balsamic Marinated Garden Vegetables with Israeli Couscous Salad and Feta Cheese in a Whole Wheat Tortilla

Desserts

Assorted Petit Fours, Mini Desserts

Fruit Compotes And Salads

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



LUNCH

GRAB AND GO LUNCH \$50 per person

*Each Lunch is Packed with Sun Chips, Oatmeal Granola Bar, Recycled Disposable Utensils, Napkin, Salt and Pepper Packets
Choice of Bottled Water or Pepsi Soft Drinks*

SALADS (SELECT ONE)

Tri-color Orzo Pasta and Blue Crab Salad

Fresh Herb Potato Salad

Lentil Salad with Lemon Vinaigrette

Cajun Pasta Salad with Italian Meats, Roasted Garlic, and Cherry Tomatoes

Sweet Basil and Buffalo Mozzarella Salad

Grilled Vegetable Antipasto Salad with a Light Herb Vinaigrette

Asian Noodle Salad with Bok Choy and Shiitake Mushrooms in Soy Vinaigrette

SANDWICHES (SELECT THREE)

Mesquite Smoked Turkey Wrap with Pico De Gallo, Sliced Avocado,
Bibb Lettuce and Applewood Smoked Bacon in a Jalapeno Tortilla

Chicken Club with Fresh Mozzarella, Sliced Vine Ripened Tomato, Boston Bibb Lettuce
and Pesto Mayonnaise on a Rosemary Ciabatta Bread

Italian Sub with Genoa Salami, Prosciutto, Capicola, Black Forest Ham, Provolone Cheese,
Black Olives, Shredded Iceberg Lettuce, Tomatoes and Olive Oil On Toasted French Baguette

Grilled Seasonal Vegetables with Fresh Mozzarella Cheese, Extra Virgin Olive Oil
and Fresh Basil on a French Baguette

Balsamic Marinated Garden Vegetables, Couscous Salad and Feta Cheese in a Whole Wheat Tortilla

FRUIT (SELECT ONE)

Bosc Pear

Banana

Red Apple

Chef's Selection of Seasonal Fruit

DESSERTS (SELECT ONE)

Chocolate Fudge Brownie

Jumbo Chocolate Chip Cookie

Bag of Trail Mix

Blondie Brownie

Minimum of 25 guests required

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



LUNCH

PLATED LUNCH OPTIONS

Three Course Plated Lunch to include Freshly Baked Rolls and Butter, Choice of Salad or Soup, Main Entrée, and Plated Dessert

Choice of Entrée is an additional cost - \$8.00++ per person additional on top of entrée pricing

For choice of entrée, sides will be the same for all guests and entrée choice and pricing will be based on protein selection.

Final guarantees for choice of entrée must be provided 10 business days prior to arrival.

Must provide Attendees with Place Card with Entrée Selection.

Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea

Please select one Soup or one salad selection for all guests

Soups

Roasted Corn and Crab Chowder

Tomato Basil Bisque with Toasted Baguette Potato Leek Soup

Hearty Minestrone

Cream of Mushroom Soup

Salads

Caprese Tower served with Fig and Prosciutto

Classic Bibb and Iceberg With Eggs, Bacon, Tomato, and Buttermilk Dressing

Fresh Spinach with Mushrooms, Bacon, and Cane Syrup Vinaigrette

Bouquet of Greens, Gorgonzola, Tomato, Pancetta, and Chianti Vinaigrette

Traditional Caesar Salad with Anchovies

JW Marquis House Salad with Organic Baby Greens, Dried Cranberries, Toasted Almonds, Tear Drop Tomatoes, and Citrus Vinaigrette

Boston Bibb, Iceberg, Crumbled Maytag Bleu Cheese, Candied Pecans, and Champagne Vinaigrette

Hearts of Palm with Roasted Corn, Shaved Red Onion, Tomatoes, and Tarragon Aioli

Fresh Arugula with Mango, Papaya and Macadamia Slaw, and Demi Sec Champagne Vinaigrette

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



LUNCH

PLATED LUNCH OPTIONS

For choice of entrée, sides will be the same for all guests and entrée choice and pricing will be based on protein selection.

Final guarantees for choice of entrée 7-10 business days prior to arrival.

Must provide Attendees with Place Card with Entrée Selection.

Please select one entrée for all guests

Entrees

Chicken Breast Stuffed with Louisiana Crawfish and Pimento Cheese served over Jambalaya Rice, Baby Sunburst Squash and Tabasco Cream Sauce: \$50

Herb Marinated Flat Iron Steak with Roasted Garlic Whipped Idaho Potatoes, Bacon Braised Green Beans with Truffle Chips, and Merlot Rosemary Reduction: \$55

Pan-seared Mahi-Mahi with Pineapple Mango Compote over Gulf Shrimp Pilau, Grilled Asparagus, and Lemon Tarragon Beurre Blanc: \$55

Pan-seared Chicken Stuffed with Country Ham, and Swiss Cheese with Saffron Risotto, Sautéed Swiss Chard, and Sundried Tomato Cream Sauce : \$50

Grilled Skirt Steak with Chimichurri, Roasted Tri-color French Fingerling Potatoes, and Artichoke Mushroom Succotash: \$60

Chicken Breast Stuffed with Shrimp and Crab Mousse, Sun-dried Tomato, Black Olive Lentils, and Sherry Sauce-\$55

Vegetarian Options

Herb Marinated Grilled Eggplant Cannelloni, filled with a Classic Ratatouille, Served over Grilled Asparagus with a San Marzano Tomato Coulis and Extra Virgin Cold-Pressed Olive Oil (Vegan and Gluten Free)

Wild Mushroom Vol Au Vent with Lentils, Basmati Rice and Braised Fennel

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



LUNCH

PLATED LUNCH OPTIONS

Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea

Please select one dessert for all guests

Desserts

Strawberry Guava Cheesecake with Chambord Macerated Strawberries and Dark Chocolate

Fresh Diced Fruit and Berry Martini with Sabayon Sauce

Dark Chocolate Mojito with Rum Ganache and Mint Mousse

Classic Tiramisu

Café Con Leche Cake with Amaretto Dobosch

Key Lime Tart with Mango And Raspberry Puree

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



LUNCH

LUNCH BUFFETS \$65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

ASIAN BUFFET

Soups (Select One):

Egg Drop

Chinese Hot And Sour Lemongrass

And Chicken Broth

Salads (Select Three):

Soba Noodle with Baby Bok Choy, and Nappa Cabbage

Grilled Teriyaki Vegetable Salad

Sushi Rolls - California and Spicy Tuna

Wakame Salad

Asian Mixed Greens with Fried Wontons, and Soy Ginger Dressing

Thai Beef Salad with Red Onion and Cilantro

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

ASIAN BUFFET

Entrees (Select Three):

Five Spice Beef and Pepper Stir Fry
Mongolian Beef with Spring Onions
General Tso's Chicken
Plum Glazed Atlantic Salmon
Soy Marinated Flank Steak with Shiitake Mushroom Demi
Sweet and Sour Shrimp
Chicken Chow Mein with Soba Noodle, Water Chestnuts and Bean Sprouts

Sides (Select Three):

Vegetable Fried White Rice
Stir Fried Bok Choy, Shiitake Mushroom and Napa Cabbage
Steamed Jasmine Rice
Vegetable Egg Rolls
Steamed Brown Rice
Lo Mein
Vegetable Medley

Desserts (Select Three):

Coconut Rice Pudding
Grilled Tropical Fruit Satays with Honey Yogurt Dipping
Sauce Sticky Rice with Sliced Mango
Toffee Bananas
Coconut Cream Pie
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required*

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LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

MEXICAN BUFFET

Soups (Select One):

Chicken Tortilla

Chicken Chili

Creamy Green Chili

Mexican Corn

Salads (Select Three):

Southwest with Fire Roasted Corn, Black Beans, and Cilantro Vinaigrette

Individual Taco Salads with Ground Beef, Monterey Jack Cheese, and Cilantro Sour Cream

Flash Fried Tortilla Chips with Salsa, Guacamole, and Sour Cream

Mexican Chopped with Salsa Fresca, Grilled Chicken, and Grilled Steak

Grilled Yellow Snapper Ceviche with Fresh Mango

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LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

MEXICAN BUFFET

Entrees (Select Three):

Chicken and Beef Fajitas with Sour Cream, Salsa Fresca, and Guacamole
Tequila Marinated Grilled Chicken Breast with Mole Sauce
Red Snapper Fish Tacos with Shredded Lettuce, Pico De Gallo, Sour Cream, Corn and White Tortillas
Beef Enchiladas
Flat Iron Steak with Natural Jus Cane Syrup
Glazed Pork Tenderloin

Sides (Select Three):

Spanish Style Corn
Saffron Rice
Steamed White Rice
Fried Yucca
Refried Beans
White Bean And Chorizo Sausage Ragout
Arroz Rojo

Desserts (Select Three):

Espresso Flan
Churros: Crème, Caramel and Custard
Gran Marnier Fried Bananas
Sopapillas with Drizzled Honey
Assorted Mini Pastries and Petit Fours

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Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

ITALIAN BUFFET

Soups (Select One):

Minestrone

Tomato Basil Bisque

Spinach Florentine

Butternut Squash and Italian Sausage

Rosemary White Bean

Salads (Select Three):

Caprese Salad with Balsamic Syrup and Sweet Basil

Grilled Vegetable Antipasto

Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta, and Herb Vinaigrette

Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons, and White Brined Anchovies (On the Side)

Tri-colored Orzo Pasta

Panzanella Salad

Fusilli Pasta, Artichoke, Mushroom, and Feta Cheese

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Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

ITALIAN BUFFET

Entrees (Select Three):

Chicken Saltimbocca in Marsala Reduction

Pan-seared Branzino with Citrus Beurre Blanc

Seared Salmon Piccata

Chicken Stuffed with Spinach, Mushroom, and Fontina Cheese, Served in Basil Cream Sauce

Veal Scaloppini with Ham and Reggiano Parmesan Cheese

Braised Beef Short Rib Ravioli with Wild Mushroom-chianti

Beef Braciolo

Sides (Select Three):

Ratatouille

Basil and Thyme Risotto

White Bean and Ham Ragout

Potato and Gnocchi with Roasted Tomato Puree

Orecchiette Pasta with Pesto Cream Sauce

Herb Roasted Garlic Baked Fingerling Potatoes

Eggplant and Tomato Stew

Desserts (Select Three):

Miniature Panna Cotta

Tiramisu

Chocolate Dipped Biscotti

Mini Amaretto Stuffed Cannoli

Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

SOUTHERN BBQ BUFFET

Soups (Select One):

Corn and Crab Chowder

Butternut Squash Bisque

Black Eye Pea, Ham, and Collard Green

Salads (Select Three):

Fingerling Potato Salad

Traditional Cole Slaw

Black Eyed Pea and Crab Salad

Mixed Green Salad with Cucumbers, Tear Drop Tomatoes, and Cane Syrup Vinaigrette

Grilled Garden Vegetables with Balsamic Syrup, and Fresh Basil

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

SOUTHERN BBQ BUFFET

Entrees (Select Three):

Slow Braised Boneless Short Ribs and Pan Gravy
Blackened Redfish with Honey-balsamic Glaze
Fried Herb Marinated Chicken
Honey Barbecue Chicken Breast
Grilled Flank Steak with BBQ Jus
Smoked Brisket with Peppercorn Demi
Pan-Seared Gulf Grouper and Citrus Beurre Blanc
Fried Pork Chops with Mushroom Cream Sauce

Sides (Select Three):

Braised Mustard Greens
Mashed Sweet Potatoes
Roasted Garlic Mashed Potatoes
Corn on the Cob
Hoppin' John
Smoked Gouda Cheese Grits
Caramelized Apple and Toasted Pecan Cornbread Dressing
Lima Bean Succotash
Truffle Mac and Cheese
Fried Green Tomatoes with Lemon Aioli

Desserts (Select Three):

Pecan Tart
Apple Tart Tatin
Sweet Potato Pie
Banana Chocolate Cake
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

CAJUN BUFFET

Soups (Select One):

Seafood Gumbo with Steamed White Rice and Slivered Green Onions

Sweet Potato Bisque

Oysters Rockefeller

Salads (Select Three):

Bibb, Iceberg, Boiled Egg, and Bacon, Tossed in Buttermilk Dressing

Cajun Pasta with Shrimp, Crawfish, Roasted Garlic, and Red Pepper Dressing

Baby Spinach, Sliced Button Mushrooms, Chopped Bacon, and Cane Syrup Vinaigrette

Muffaletta Salad with European Style Meats, Cauliflower, Capers, and Olives

Crawfish Potato Salad

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

CAJUN BUFFET

Entrees (Select Three):

- Gulf Shrimp Etouffee
- Creole Jambalaya with Andouille Sausage, Gulf Shrimp, and Chicken
- Fried Catfish with Cajun Tartar Sauce
- Tasso Crusted Grouper with Beurre Blanc
- Barbecue Shrimp Hash
- Bourbon Brined Pork Loin with Can Syrup Reduction
- Pecan Crusted Chicken Breast with Pan Gravy
- Roasted Semi-Boneless Chicken Breast with Tasso Crawfish Cream Sauce

Sides (Select Three):

- Maque Choux
- Fried Okra
- Louisiana Style Dirty Rice
- Artichoke and White Bean Ragout
- Red Beans and Rice with Cajun Sausage
- Fried Green Tomatoes with Lemon Aioli
- Bacon Braised Collard Greens
- Spicy Boiled Corn on the Cob and Red Bliss Potatoes

Desserts (Select Three):

- Pecan Tart
- Beignets
- Assorted Pralines
- White Chocolate Bread Pudding
- Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

LATIN BUFFET

Soups (Select One):

Sancocho

Barley Bean

Potato Locro Chowder

Salads (Select Three):

Shrimp Ceviche with Aji Relish, Yucca, and Plantain Chips

Jicama and Orange Slaw

Baby Mixed Greens with Cucumber, Black Beans, Diced Tomato, and Cilantro Vinaigrette

Grilled Hearts of Palm and Shrimp

Lentils with Lemon Vinaigrette

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

LATIN BUFFET

Entrees (Select Three):

Coconut Chicken Stew
Marinated Pork Loin Served with Mango Papaya Relish
Grilled Skirt Steak with Chimichurri
Adobo Pork
Banana Leaf-wrapped Mahi-Mahi with Lemon Beurre Blanc
Beef Empanadas
Pork Spareribs
Brazilian Fish Stew with White Rice

Sides (Select Three):

Achiote Rice
Stewed Spinach and Tomatoes
Black Bean Puree
Steamed White Rice
Oven Roasted Red Bliss Potatoes

Desserts (Select Three):

Café con Leche Cake
Coconut Bread Pudding with Rum Sauce
Fruit Salad – Hierba Buena
Arroz con Leche
Flan with Dulce de Leche
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

JW MARRIOTT MARQUIS BUFFET

Soups (Select One):

Fire Roasted Corn and Crab Chowder

Tomato Basil Bisque with Toasted Cheese Bread

Potato Leek

Hearty Minestrone

Salads (Select Three):

Benne Crusted Seared Tuna with Green Tomato Chow Chow

Caprese Salad with Balsamic Syrup and Chiffonade Basil

Grilled Vegetable Antipasto

Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta, and Red Wine Vinaigrette

Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons, and White Brined Anchovies (On the Side)

Tri-colored Orzo Pasta and Blue Crab

Panzanella

Pesto Potato

Traditional Cole Slaw

Bibb And Iceberg Chopped Salad With Boiled Eggs, Bacon, And Buttermilk Dressing

Cajun Pasta With Italian Meats, And Roasted Garlic

Baby Spinach, Sliced Button Mushrooms, Chopped Bacon, And Cane Syrup Vinaigrette

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

LUNCH BUFFETS \$ 65 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Three Salads, Three Entrées, Three Sides, and Three Desserts

JW MARRIOTT MARQUIS BUFFET

Entrées (Select Three):

Bourbon Brined Pork Loin With Cane Syrup Reduction
Pecan Crusted Chicken With Mustard Cream Sauce
Roasted Semi-boneless Chicken Breast With Pesto Cream
Slow Braised Boneless Short Ribs And Pan Gravy
Blackened Redfish With Honey-balsamic Glaze
Honey BBQ Chicken Breast
Grilled Flank Steak With Veal Jus
Pan-seared Yellow Snapper With Pineapple Relish
Grilled Flat Iron Steak With Mole Sauce
Coconut Chicken Stew
Marinated Pork Loin With Mango Papaya Relish
Grilled Skirt Steak Chimichurri
Crab Stuffed Flounder Roulade With Pecan Brown Butter
Whole Grain Mustard Crusted Lamb Lollipops With Tomato Jam
Horseradish Encrusted Hanger Steak

Sides (Select Three):

Jasmine Rice
Saffron Rice
Fried Yucca
Potato Gratin
Ratatouille
Spinach and Cheese Tortellini Alfredo
Basil and Thyme Risotto
Artichoke and White Bean Ragout
Sweet Potato Mash
Cranberry and Pecan Wild Rice
Roasted Garlic Mashed Potatoes
Wild Mushroom and Cipollini Onion Risotto
Tri-colored Roasted Potatoes
Roasted Herb Marinated Baby Root Vegetables
Rutabaga Puree
Cauliflower And Broccoli Gratin

Desserts

Assorted Bite Sized Pastries to include:
Fruit Tarts, Chocolate Eclairs, Creamed Stuffed Cannolis and Mini Cakes

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



LUNCH

EXECUTIVE BOXED LUNCH

*Each lunch is packed with recycled disposable utensils, napkin, salt and pepper packets
Choice of bottled water or Pepsi soft drink*

PANINI | \$55 per person

Grilled Chicken Panini with Fresh Arugula, Garlic Aioli, and Tomatoes

Parmesan Pita Chips

Tri-colored Orzo Pasta Salad

Red Pear

Chocolate Chunk Cookie or Fudge Brownie

NEW ORLEANS | \$55 per person

Toasted Muffaletta Sandwich with Olive Cauliflower Salad Mortadella, Capicola, Genoa Salami, Provolone, Emmentaler,
and Spicy Dijon Mustard on Crusty Sesame Seed Bread

Spicy Boiled Crawfish Potato Salad

Cajun Style Zapp's Potato Chips

Chef's Selection of Stone Fruit

Fresh Sugar Dusted Beignets

Minimum of 25 guests required

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



DINNER

PLATED DINNER – Hors d' oeuvres, Soup, and Salad

Three Course Plated Dinner Package to include Four Hors D'oeuvres, Freshly Baked Rolls and Butter, Choice of Salad or Soup or Appetizer, Main Entrée, and Plated Dessert

Choice of Entrée is an additional cost - \$8.00++ per person additional on top of entrée pricing

For choice of entrée, sides will be the same for all guests and entrée choice and pricing will be based on protein selection.

Final guarantees for choice of entrée 7-10 business days prior to arrival.

Must provide Attendees with Place Card with Entrée Selection.

Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea

Butler-Passed Hors D'oeuvres (Select Four):

Smoked Salmon Roulade with Dill Cream Cheese and Tobikko Caviar

Crepe Roulade with Smoked Salmon

Red Bliss Baby Potatoes with Sour Cream and Salmon Roe

Duck Prosciutto Canapé with Sour Cabbage and Orange Gelee

Gorgonzola Cheese Stuffed Grape Leaves

Honeydew Melon Shooter

Ahi Tuna Tartare with Wakame Salad and Lemon Aioli

Apalachicola Oyster and Shrimp Ceviche Shooter

Spicy Boiled Shrimp Cocktail

Smoked Tomato and Fresh Mozzarella skewer

Antipasto Brochette with Port Wine and Balsamic Syrup

Lobster Salad with Pickled Cucumber

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



DINNER

PLATED DINNER

Select first course – Soup, Salad or Appetizer

Soups

Roasted Sweet Corn and Crab Chowder

Traditional Lobster Bisque with Chive Crème Fraiche

Tomato Basil Bisque

Creamy Potato Leek Chowder

Heirloom Yellow Tomato Gazpacho

Shrimp and Sherry Bisque Cream of Wild Mushroom Soup

Butternut Squash and Andouille Sausage Soup

Salads

JW Marquis House Salad with Organic Baby Greens, Dried Cranberries, Toasted Almonds, Tear Drop Tomatoes, and Citrus Vinaigrette

Boston Bibb and Iceberg Salad, Crumbled Maytag Bleu Cheese, Candied Pecans, and Champagne Vinaigrette

Baby Spinach with Hard Boiled Quail Eggs, Chopped Applewood Smoked Bacon, Fried Leeks, Wild Mushroom-tomato Salad, and Italian Vinaigrette

Bouquet of Greens, Gorgonzola Cheese and Tomato- Pancetta Salad with Red Wine Vinaigrette

Hearts of Palm with Roasted Corn, Shaved Red Onion, Tomatoes and Tarragon Aioli

Grilled Vegetable Napoleon Eggplant, Zucchini Squash, Sweet Bell Pepper, Goat Cheese and Sundried Tomato Puree and Balsamic Streaker

Fresh Arugula Salad accompanied with Mango, Papaya and Macadamia Slaw and Demi Sec Champagne Vinaigrette

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



DINNER

PLATED DINNER – Hors d' oeuvres, Soup, and Salad

Select first course – Soup, Salad or Appetizer

Appetizers

Jumbo Lump Blue Crab Salad with Avocado, Roasted Sweet Corn, Cilantro Vinaigrette, and Organic Baby Greens

Caprese Tower Served with Fig and Prosciutto Salad

Harris Ranch Beef Carpaccio with Fresh Wild Arugula and Reggiano Parmesan Cheese

Duck "Prosciutto" Frisee Salad with Manchego Cheese, Cranberry Chutney and Honey Dijon Drizzle

Crab Cake with a Black Bean Succotash and Tomato-basil Relish

Classic Mushroom Ravioli Served with a Roasted Tomato-basil Pomodoro and Pecorino

Tuille Parmesan Crusted Pan-seared U-10 Scallop with Lobster and Shiitake Mushroom, Butter Braised Leek Regout and White Truffle Cream

Citrus Cured Salmon Tartare with Wasabi Aioli, English Cucumber Slaw, Micro-arugula and Curry Infused Oil

Duck Pâté with Green Peppercorns, Port Wine Jelly and Sweet-and-sour Red Cabbage



DINNER

PLATED DINNER – Entrées

Three Course Plated Dinner Package to include Four Hors D'oeuvres, Freshly Baked Rolls and Butter, Choice of Salad or Soup or Appetizer, Main Entrée, and Plated Dessert

Choice of Entrée is an additional cost - \$8.00++ per person additional on top of entrée pricing

For choice of entrée, sides will be the same for all guests and entrée choice and pricing will be based on protein selection.

Final guarantees for choice of entrée 7-10 business days prior to arrival.

Must provide Attendees with Place Card with Entrée Selection.

Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea

Entrées

Seared Sea Bass Served with Jasmine Rice, Okra, Applewood Smoked Bacon and Ham Pilau, and Lemon Beurre Blanc \$95

Porcini Mushroom Dusted NY Strip Steak with Caramelized Onion Lyonnaise Potato, Roasted Spaghetti Squash, and Cabernet Reduction \$105

Slow Braised Bone- Short Rib with Black Truffle Polenta, Roasted Baby Root Vegetables, Pickled Red Onions, and Natural Jus \$105

Grilled Atlantic Coriander- Crusted Salmon with Mediterranean Ratatouille, Tri- Color Orzo, Spinach Salad, and Beurre Rouge \$95

Roasted Garlic and Lemon Stuffed Free Range Grilled Chicken Breast with a Roasted Tomato- Sage Pearl Barley, Grilled Asparagus, and Natural Jus \$85

Colorado Rack Of Lamb with a Toasted Pine Nut- Juniper Berry Polenta, Heirloom Bean- Pancetta Ragout, and Mustard Seed, Merlot Reduction \$120

Bourbon Street Chicken Stuffed with Louisiana Crawfish and Pimento Cheese, Jambalaya Rice, Sautéed Swiss Chard and Tomato Cream \$85

Bacon Wrapped Filet Mignon Topped With Maytag Bleu Cheese and Served with Herb Roasted Tri-colored French Fingerling Potatoes and Buttered Baby Broccolini \$120

Black Grouper Bouilla Baisse with Brown Lentils, Braised Fennel, Roma Tomato, Mussel and Shrimp Broth with Classic Rouille \$95

Chicken Stuffed with Prosciutto, Spinach, and Parmesan Cheese with Saffron Couscous, Haricot Vert-Roasted Shallot Medley and Tomato Puree \$85

Tamarind Glazed Pork Tenderloin with Vanilla Rum Sweet Potato Puree, Artichoke, White Bean and Three Pepper Ragout and Port Wine Reduction \$85

Vegetarian Options

Herb Marinated Grilled Eggplant Cannelloni, filled with a Classic Ratatouille, Served over Grilled Asparagus with a San Marzano Tomato Coulis and Extra Virgin Cold-Pressed Olive Oil (Vegan and Gluten Free)

Wild Mushroom Vol Au Vent with Lentils, Basmati Rice and Braised Fennel

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



DINNER

PLATED DINNER – Entrées

Three Course Plated Dinner Package to include Four Hors D'oeuvres, Freshly Baked Rolls and Butter, Choice of Salad or Soup or Appetizer, Main Entrée, and Plated Dessert

Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea

Dual Entrees

Harris Ranch Filet Mignon with White Truffle Whipped Potatoes and Head-On Garlic Prawns with Marinated Artichoke and Roasted Red Pepper Ragout \$110

Pan-Seared Black Grouper with a Saffron Sundried Tomato and Spinach Risotto, Grilled Filet Mignon Medallion with Ratatouille Vegetable \$110

Duck Three Ways with Confit Empanada, Seared-Rare Duck Breast and Foie Gras with Pear-cherry Bread Pudding and Arugula Salad \$130

Sliced Herb Crusted Beef Tenderloin and Half-Baked Lobster Served with Hawaiian Papaya Rice and Wild Mushroom Ragout \$130

Grilled Halibut, Heirloom Bean Ragout and Lemon Beurre Blanc, Chicken Stuffed with Cranberry and Pecan Wild Rice Served with Tomato Fennel Ragout \$110



DINNER

PLATED DINNER – Desserts

*Three Course Plated Dinner Package to include Four Hors D'oeuvres, Freshly Baked Rolls and Butter, Choice of Salad or Soup or Appetizer, Main Entrée, and Plated Dessert
Includes Freshly Brewed illy Regular and Decaffeinated Coffee Service, Pre-Set Iced Water and Sweetened or Unsweetened Tea, and Imported Tea*

Desserts (Select One):

Strawberry Guava Cheesecake with Vanilla Custard-Cream Mousse, Guava and Strawberry Compote and Milk Chocolate Nougatine

Fresh Fruit and Berry Martinis with Crème Anglaise, Pistachio Brittle, and Fresh Mint Sprig

Dark Chocolate Marquis Cake with Orange Torte Triangle, Chantilly Cream and Mango/Papaya Chutney

Strawberry Shortcake Napoleon with Vanilla Bean Shortbread, Chambord Macerated Strawberries, Double Chocolate Mikado and Whipped Cream

Rustic Apple Tart with Caramel and Mocha Purees



DINNER

ASIAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Egg Drop Soup

Chinese Hot and Sour Soup

Lemongrass and Chicken Broth

Salads (Select Four):

Soba Noodle Salad with Baby Bok Choy and Napa Cabbage

Grilled Teriyaki Vegetable Salad

Sushi Bar with California and Spicy Tuna Rolls

Wakame Salad

Asian Mixed Green Salad

Fried Wontons with Soy Ginger Dressing

Thai Beef Salad with Red Onion and Cilantro

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

ASIAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Five Spice Beef and Pepper Stir Fry Mongolian Beef with
Spring Onions General Tso's Chicken
Plum Glazed Atlantic Salmon
Soy Marinated Flank Steak with Shiitake Mushroom Demi Sweet and Sour Shrimp
Chicken Chow Mein with Soba Noodle, Water Chestnuts and Bean Sprouts

Sides (Select Four):

Stir Fried Bok Choy, Shiitake Mushroom and Napa Cabbage
Steamed Jasmine Rice
Vegetable Egg Rolls
Steamed Brown Rice
Lo Mein Noodles
Vegetable Medley
Vegetable Fried White Rice

Desserts (Select Four):

Coconut Rice Pudding
Grilled Tropical Fruit Satays with Honey Yogurt Dipping
Sauce Sticky Rice with Sliced Mango
Toffee Bananas
Coconut Cream Pie
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

MEXICAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Chicken Tortilla

Chicken Chili

Creamy Green Chili

Mexican Corn

Salads (Select Four):

Southwest with Fire Roasted Corn, Black Beans, and Cilantro Vinaigrette

Individual Taco Salads with Ground Beef, Monterey Jack Cheese, and Cilantro Sour Cream

Flash Fried Tortilla Chips with Salsa, Guacamole, and Sour Cream

Mixed Green Salad with Honey Lime Vinaigrette

Mexican Chopped with Salsa Fresca, Grilled Chicken, and Grilled Steak

Grilled Yellow Snapper Ceviche with Fresh Mango

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

MEXICAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Chicken and Beef Fajitas with Sour Cream, Salsa Fresca, and Guacamole
Tequila Marinated Grilled Chicken Breast with Mole Sauce
Red Snapper Fish Tacos with Shredded Lettuce, Pico De Gallo, Sour Cream, Corn and White Tortillas
Beef Enchiladas
Flat Iron Steak with Natural Jus Cane Syrup
Glazed Pork Tenderloin

Sides (Select Four):

Spanish Style Corn
Saffron Rice
Steamed White Rice
Fried Yucca
Refried Beans
White Bean And Chorizo Sausage Ragout
Arroz Rojo

Desserts (Select Four):

Espresso Flan
Churros: Crème, Caramel and Custard
Gran Marnier Fried Bananas
Sopapillas with Drizzled Honey
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

ITALIAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Minestrone

Tomato Basil Bisque

Spinach Florentine

Butternut Squash and Italian Sausage

Rosemary White Bean

Salads (Select Four):

Caprese Salad with Balsamic Syrup and Sweet Basil

Grilled Vegetable Antipasto

Tossed Salad with Gorgonzola Cheese, Tomatoes, Pancetta, and Herb Vinaigrette

Traditional Caesar Salad with Reggiano Parmesan Cheese, Garlic Croutons, and White Brined Anchovies (On the Side)

Tri-colored Orzo Pasta

Panzanella Salad

Fusilli Pasta, Artichoke, Mushroom, and Feta Cheese

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

ITALIAN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Chicken Saltimbocca in Marsala Reduction
Pan-seared Branzino with Citrus Beurre Blanc
Seared Salmon Piccata
Chicken Stuffed with Spinach, Mushroom, and Fontina Cheese, Served in Basil Cream Sauce
Veal Scaloppini with Ham and Reggiano Parmesan Cheese
Braised Beef Short Rib Ravioli with Wild Mushroom-chianti Reduction
Butternut Squash Agnolotti
Fusilli Pasta Puttanesca

Sides (Select Four):

Ratatouille
Basil and Thyme Risotto
White Bean and Ham Ragout
Potato and Gnocchi with Roasted Tomato Puree
Orecchiette Pasta with Pesto Cream Sauce
Herb Roasted Garlic Baked Fingerling Potatoes
Eggplant and Tomato Stew
Chick Pea Polenta

Desserts (Select Four):

Miniature Panna Cotta
Tiramisu
Chocolate Dipped Biscotti
Mini Amaretto Stuffed Cannoli
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

SOUTHERN BBQ BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Corn and Crab Chowder

Butternut Squash Bisque

Black Eye Pea, Ham, and Collard Green

Salads (Select Four):

Fingerling Potato Salad

Traditional Cole Slaw

Black Eyed Pea and Crab Salad

Mixed Green Salad with Cucumbers, Tear Drop Tomatoes, and Cane Syrup Vinaigrette

Grilled Garden Vegetables with Balsamic Syrup, and Fresh Basil

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

SOUTHERN BBQ BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Slow Braised Boneless Short Ribs and Pan Gravy
Blackened Redfish with Honey-balsamic Glaze
Fried Herb Marinated Chicken
Honey Barbecue Chicken Breast
Grilled Flank Steak with BBQ Jus
Smoked Brisket with Peppercorn Demi
Pan-Seared Gulf Grouper and Citrus Beurre Blanc
Fried Pork Chops with Mushroom Cream Sauce

Sides (Select Four):

Braised Mustard Greens
Mashed Sweet Potatoes
Roasted Garlic Mashed Potatoes
Corn on the Cob
Hoppin' John
Smoked Gouda Cheese Grits
Caramelized Apple and Toasted Pecan Cornbread Dressing
Lima Bean Succotash
Truffle Mac and Cheese
Fried Green Tomatoes with Lemon Aioli

Desserts (Select Four):

Pecan Tart
Apple Tart Tatin
Sweet Potato Pie
Banana Chocolate Cake
Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

CAJUN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Seafood Gumbo with Steamed White Rice and Slivered Green Onions

Sweet Potato Bisque

Oysters Rockefeller

Salads (Select Four):

Bibb, Iceberg, Boiled Egg, and Bacon, Tossed in Buttermilk Dressing

Cajun Pasta with Shrimp, Crawfish, Roasted Garlic, and Red Pepper Dressing

Baby Spinach, Sliced Button Mushrooms, Chopped Bacon, and Cane Syrup Vinaigrette

Muffaletta Salad with European Style Meats, Cauliflower, Capers, and Olives

Crawfish Potato Salad

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

CAJUN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Gulf Shrimp Etouffee

Creole Jambalaya with Andouille Sausage, Gulf Shrimp, and Chicken

Fried Catfish with Cajun Tartar Sauce

Tasso Crusted Grouper with Beurre Blanc

Barbecue Shrimp Hash

Bourbon Brined Pork Loin with Can Syrup Reduction

Pecan Crusted Chicken Breast with Pan Gravy

Roasted Semi-Boneless Chicken Breast with Tasso Crawfish Cream Sauce

Sides (Select Four):

Maque Choux

Fried Okra

Louisiana Style Dirty Rice

Artichoke and White Bean Ragout

Red Beans and Rice with Cajun Sausage

Fried Green Tomatoes with Lemon Aioli

Bacon Braised Collard Greens

Spicy Boiled Corn on the Cob and Red Bliss Potatoes

Desserts (Select Four):

Pecan Tart

Beignets

Assorted Pralines

White Chocolate Bread Pudding

Assorted Mini Pastries and Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

LATIN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Soups (Select One):

Sancocho

Barley Bean

Potato Locro Chowder

Salads (Select Four):

Shrimp Ceviche with Aji Relish, Yucca, and Plantain Chips

Jicama and Orange Slaw

Baby Mixed Greens with Cucumber, Black Beans, Diced Tomato, and Cilantro Vinaigrette

Grilled Hearts of Palm and Shrimp

Lentils with Lemon Vinaigrette

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



DINNER

LATIN BUFFET \$105 per person

Includes Freshly Brewed Regular and Decaffeinated Illy Coffee, Assorted Pepsi Products, and Imported Hot Teas

Select One Soup, Four Salads, Four Entrées, Four Sides, and Four Desserts

Entrees (Select Four):

Coconut Chicken Stew
Marinated Pork Loin Served with Mango Papaya Relish
Grilled Skirt Steak with Chimichurri
Adobo Pork
Banana Leaf-wrapped Mahi-Mahi with Lemon Beurre Blanc
Beef Empanadas
Pork Spareribs
Brazilian Fish Stew with White Rice

Sides (Select Four):

Achiote Rice
Stewed Spinach and Tomatoes
Black Bean Puree
Steamed White Rice
Oven Roasted Red Bliss Potatoes

Desserts (Select Four):

Café con Leche Cake
Coconut Bread Pudding with Rum Sauce
Fruit Salad – Hierba Buena
Arroz con Leche
Flan with Dulce de Leche
Assorted Mini Pastries
Petit Fours

*Pricing based for one hour of service
Minimum of 25 guests required for buffet service*

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



RECEPTION

COCKTAIL RECEPTION

1 HOUR COCKTAIL RECEPTION \$ 35 per person

6 Butler Passed Hors D'oeuvres

Cold Hors D' Oeuvres, Butler Passed

Seared Rare Duck Breast with Caramelized Onion- Cherry Jam on Micro Herbs

Smoked Salmon Roulade with Dill Cream Cheese and Candied Lemon

Ahi Tuna Tartare With Wakame Salad and Lemon Aioli

Shrimp and Oyster Ceviche Shooter

Roquefort Stuffed Black Mission Figs

Jumbo Lump Blue Crab Timbale with Wild Arugula and Fried Capers

Boiled Shrimp Cocktail with Spicy Remoulade Sauce

Lobster Salad with Pickled Cucumber and Tobikko Caviar

Honeydew Melon Shooter

Watermelon and Yellow Tomato Gazpacho with Chive Crème Fraiche

Crepe Roulade with Smoked Salmon

Red Bliss Baby Potatoes with Sour Cream and Salmon Roe

Duck Prosciutto Canapé

Gorgonzola Cheese Stuffed Grape Leaves

Tuna Tartar Wontons with Chive Sprig

Mini California Rolls

Smoked Trout with Roasted Chili Avocado Salad

Duck Foie Gras Mousse With Cherry Chutney

2 HOUR RECEPTION \$ 60 per person

10 Butler Passed Hors D'oeuvres

Hot HorsD'oeuvres, Butler Passed

Oysters Rockefeller

Seared Foie Gras with Georgia Peach Compote

Miniature Crab Cakes with Lemon Aioli

Blackened Gulf Grouper with Orange Marmalade Jam

Deep Fried Pot Sticker with Ginger Soy Drizzle

Caribbean Conch Fritter with Roasted Red Pepper Aioli

Corn And Black Bean Hush Puppies

Tomato Bisque Boule

Traditional Mini Beef OR Chicken Empanadas

Feta Stuffed Artichoke Heart Tossed with Garlic Olive Oil

Brie and Pear Filo Flower

Vegetable Spring Roll

French Onion Soup Boule

Potato Croquette with Truffle Aioli and Chopped Chives

Braised Pork Belly Tartlet

Lamb Kabob Marrakesh with Yogurt Raita Drizzle

Minimum of 25 people

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



RECEPTION

COLD DISPLAY STATIONS

CHEESE DISPLAY

ENHANCEMENT \$18 | STATION \$30

Imported And Domestic Cheese To Include:

Maytag Bleu, Pecorino, Tillamook Cheddar, Double Gloucester

Lavosh, Assorted Crackers, Fruit Compotes, Preserves, and a Variety of Olives

VEGETABLE DISPLAYS

ENHANCEMENT \$22 | STATION \$36

Individual Seasonal Garden Vegetable Crudités with Lemon Crème Fraiche and Ranch Dipping Sauce

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Bruschetta Station to include Wild Mushroom, Artichoke, Kalamata Olive Tapenade, and Roasted Red Pepper

MEDITERRANEAN DISPLAY

ENHANCEMENT \$24 | STATION \$40

Imported and Domestic Cheeses to include:

Maytag Bleu, Pecorino, Tillamook Cheddar, Double Gloucester

Lavosh, Assorted Crackers, Fruit Compotes, and Preserves

Italian Charcuterie to include: Prosciutto, Bresaola, Soppressata

Grilled Marinated Vegetables with Aged Balsamic and Infused Olive Oils

Variety of Olives, Hummus Dip with Toasted Pita, and Naan Breads

Minimum of 25 people per Station

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



RECEPTION

SEAFOOD DISPLAY STATIONS

COLD SEAFOOD BAR

ENHANCEMENT \$30 | STATION \$50

Fresh Shucked Prince Edward Island Oysters

Spicy Boiled Jumbo Gulf Shrimp

Alaskan Snow Crab Legs

Mignonette and Cocktail Sauce, Lemon Wedges, Tabasco, Cajun Remoulade, and Horseradish

California Rolls, Spicy Tuna and Mackerel Sashimi, Wasabi, and Pickled Ginger

CAVIAR SAMPLING

ENHANCEMENT \$34 | STATION \$55

Osetra, Sevruga, Hackleback, and Paddlefish Caviars

Salmon and Wasabi Tobiko

Potato and Buckwheat Blinis

Hard Boiled Eggs, Diced Red Onion, and Crème Fraiche

Minimum of 50 people per station

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



RECEPTION

CHEF-ON-SHOW ACTION STATIONS

GLOBALLY INSPIRED RECEPTION STATIONS

*To create an amazing experience for your guests, each station requires a chef attendant at an additional charge of \$250 for up to two hours
Additional hours are \$50 each*

CREATE YOUR OWN SALAD STATION

ENHANCEMENT \$19 | STATION \$32

Romaine, Frisee, Baby Spinach, Bibb and Iceberg Lettuce

Shaved Reggiano Parmesan, Feta, Maytag Bleu, and Cheddar Cheese Grilled

Chicken, Beef, and Shrimp

Chopped Bacon, Ham and Turkey

Kalamata Olives, Red Onion, Tomatoes, Roasted Red Peppers, and Marinated Artichokes

Ranch, Buttermilk, Italian, and Caesar Dressings

Extra Virgin Olive oil, Basil Infused, and Walnut Oil

Toasted Pita, Lavosh, Naan, Focaccia, And French Bread

Minimum of 25 people

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



RECEPTION

PASTA & GNOCCHI STATIONS

PASTA BAR

ENHANCEMENT \$25 | STATION \$36

Assorted Pastas to include Tri- Colored Cheese Tortellini, Mushroom Ravioli, Corkscrew, and Penne Pasta

Add-ons: Sliced Chicken Breast, Sautéed Gulf Shrimp, Artichoke Hearts, Red Peppers, Wild Mushrooms, and Baby Spinach

Sauces to include: Charred Tomato, Puttanesca, And Alfredo Sauce

Cheeses: Mozzarella And Parmesan Cheeses

Garlic French Loaf

GNOCCHI BAR

ENHANCEMENT \$20 | STATION \$33

Assorted Gnocchi to include: Sweet Potato and Traditional Gnocchi

Add-ons: Pancetta, Figs, Andouille Sausage, Caramelized Onion, Tomato Concasse, Kalamata Olives

Sauces to include: Tomato Vodka, Gorgonzola Cream and Sage Brown Butter Sauce

Cheeses: Feta, Pecorino, Smoked Gouda and Parmesan Cheeses



RECEPTION

CHEF- ON-SHOW ACTION STATIONS

GLOBALLY INSPIRED RECEPTION STATIONS

*To create an amazing experience for your guests, each station requires a chef attendant at an additional charge of \$250 for up to two hours
Additional hours are \$50 each*

MEXICO

ENHANCEMENT \$20 | STATION \$32

Quesadilla Station with Chicken, Grilled Vegetables, and Monterey Jack Cheese

Fried Nacho Chips with Melted Cheese, Chili, Sliced Jalapenos, Salsa, Guacamole, and Sour Cream

Honey Lime Chipotle Glazed Seared Salmon with Tomatillo Sauce

SPAIN

ENHANCEMENT \$22 | STATIONS \$36

Traditional Paella with Sautéed Chorizo, Chicken, Pei Mussels, Clams, and Langostinos Al Ajillo

Hummus, Babaganoush, Couscous Salad,

Mini Flatbreads, Pita, and Naan Bread

VIETNAMESE

ENHANCEMENT \$22 | STATION \$32

Spring Roll Station with Prawns, Vegetables, Glass Noodles, Napa Cabbage,

Served with Sweet Chili Sauce, and Peanut Sauce

Pan-Seared Vietnamese Pork Dumplings

Steamed Basmati Rice

Minimum of 50 people per station

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



RECEPTION

CHEF- ON-SHOW ACTION STATIONS

GLOBALLY INSPIRED RECEPTION STATIONS

*To create an amazing experience for your guests, each station requires a chef attendant at an additional charge of \$250 for up to two hours
Additional hours are \$50 each*

THAI

ENHANCEMENT \$22 | STATION \$32

Pad Thai Noodle Salad

Stir-Fry Beef with Sweet Thai Basil and Lemongrass

Steamed Jasmine Rice

SUSHI

ENHANCEMENT \$26 | SUSHI AND SASHIMI STATION \$40

NO CHEF REQUIRED FOR THE SUSHI STATION

Delicacies to include California, Spicy Tuna, Vegetable, and Yellow Snapper

Wasabi, Soy Sauce And Pickled Ginger

Squid Salad

Minimum of 50 people per station

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



RECEPTION

CHEF- ON-SHOW ACTION STATIONS

GLOBALLY INSPIRED RECEPTION STATIONS

*To create an amazing experience for your guests, each station requires a chef attendant at an additional charge of \$250 for up to two hours
Additional hours are \$50 each*

CARVING STATIONS

ENHANCEMENT \$23 | STATIONS \$ 37

Whole Roasted Beef Tenderloin with Cabernet Reduction
Horseradish Mayonnaise, Whole Grain and Dijon Mustard, and Petite White and Whole Wheat Rolls

ENHANCEMENT \$ 18| STATIONS \$30

Roasted Young Turkey with Cranberry Chutney, Sage Pan Gravy, Mustard, Mayonnaise, and Petite Potato Pistolettes

ENHANCEMENT \$18 | STATIONS \$30

Steamship Round of Pork with Honey Mustard, Mayonnaise, and Petite Rolls

ENHANCEMENT \$21 | STATIONS \$ 33

Slow Roasted Inside Round of Beef with Rosemary Au Jus, Caramelized Onions, Horseradish Sauce,
White and Whole Wheat Silver Dollar Rolls

ENHANCEMENT - \$18 | STATIONS \$30

Slow Roasted Suckling Pig with Caramelized Onion, Mojo, Cornichons, Mini Cuban Rolls

ENHANCEMENT \$18 | STATIONS \$30

Grilled Leg of Lamb with Juniper Berry Veal Reduction, French White and Whole Wheat Rolls

Minimum of 25 people per station

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



RECEPTION

DESSERT STATIONS

*Station requires an attendant at an additional charge of \$150 for up to four hours
Additional hours \$50 each*

ILLY COFFEE BAR

ENHANCEMENT \$15 | STATION \$25

Café Crème Caramello Topped with Whipped Cream and Caramel Drizzle

Classic Café Espresso with Cream

Café Shakerato

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

DESSERT FLAMBÉ STATION

ENHANCEMENT \$15 | STATIONS \$25

Bananas Foster with Butter, Brown Sugar, Myer's Dark Rum and Banana Liquor

Cherries Jubilee with Kirsch Brandy and Orange Zest

Haagen Dazs Vanilla Ice Cream

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

Minimum of 25 people per station

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



RECEPTION

DESSERT STATIONS

DESSERT FRY STATION

ENHANCEMENT \$15 | STATION \$25

Station requires an attendant at an additional charge of \$150 for up to four hours.

Additional hours \$50 each

Pecan Crusted Cheesecake and Blueberry Compote

New Orleans Style Beignets Dredged with Powdered Sugar

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

DESSERT DISPLAY STATION

ENHANCEMENT \$18 | STATION \$30

Mini Assorted Crème Brulee

Chocolate Mousse

Mini Fruit Tarts

Mini French Petit Four Selections

Freshly Brewed Regular and Decaffeinated Illy Coffee and Imported Hot Teas

Minimum of 25 people per station

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



COCKTAIL

CLASSIC BAR PACKAGE

BOURBON AND WHISKEY

JACK DANIELS TENNESSEE, MAKERS MARK

SCOTCH

DEWAR'S WHITE LABEL

GIN

TANQUERAY

RUM

BACARDI SUPERIOR, CAPTAIN MORGAN ORIGINAL SPICED RUM

TEQUILA

PATRON SILVER

VODKA

ABSOLUT

LIQUER

BAILEYS, KAHLUA, DEKUYPER PEACH SCHNAPPS, COMBIER ORIGINAL TRIPLE SEC, DEKUYPER SOUR APPLE, DRAMBUIE, GRAND MARNIER, AMARETTO DISARONNO

COGNAC

COURVOISIER VS

VERMOUTH

CARPANO CLASSICO DRY, CARPANO CLASSICO ROSSO, CAMPARI

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



COCKTAIL

CLASSIC BAR PACKAGE

SELECTION OF HOUSE RED, WHITE AND SPARKLING WINE

BEERS

Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Stella Artois, Corona Extra, Modelo Especial, Blue Moon Belgian, Key West Sunset Ale, Truly Hard Seltzer, La Rubia Ale, Heineken o.o (Non-Alcoholic)

SODA

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist

NON-ALCOHOLIC

Heineken o.o, Red Bull, Red Bull Sugarfree, Fever-tree: Ginger Beer, Pink Grapefruit, Lime & Yuzu

WATER

Aquafina, Perrier

One Hour	\$35 per person
Two Hours	\$60 per person
Additional Hour	\$12 per person

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



COCKTAIL

LUXURY BAR PACKAGE

BOURBON AND WHISKEY

Jack Daniels Tennessee, Knob Creek, Crown Royal

SCOTCH

Johnny Walker Black Label 12 Years

GIN

Bombay Sapphire

RUM

Bacardi Superior, Captain Morgan Original Spiced Rum, Zacapa

TEQUILA

Casamigos Silver, 1800 Silver

VODKA

Grey Goose, Tito's

LIQUER

Baileys, Cointreau, Kahlua, Dekuyper Peach Schnapps, Dekuyper Sour Apple, Drambuie, Grand Marnier, Amaretto Disaronno, Aperol, Hiram Walker Blue Curacao

COGNAC

Hennessy Privilege VSOP

VERMOUTH

Carpano Classico Dry, Carpano Classico Rosso, Campari

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



COCKTAIL

LUXURY BAR PACKAGE

SELECTION OF HOUSE RED, WHITE AND SPARKLING WINE

BEERS

Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Stella Artois, Corona Extra, Modelo Especial, Blue Moon Belgian, Key West Sunset Ale, Truly Hard Seltzer, La Rubia Ale, Heineken o.o (Non-Alcoholic)

SODA

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist

NON-ALCOHOLIC

Heineken o.o, Red Bull, Red Bull Sugarfree, Fever-tree: Ginger Beer, Pink Grapefruit, Lime & Yuzu

WATER

Aquafina, Perrier

One Hour	\$40 per person
Two Hours	\$70 per person
Additional Hour	\$14 per person

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



COCKTAIL

WINE & BEER BAR PACKAGE

SELECTION OF HOUSE RED, WHITE AND SPARKLING WINE

BEERS

Michelob Ultra, Bud Light, Samuel Adams Boston Lager, Heineken, Stella Artois, Corona Extra, Modelo Especial, Blue Moon Belgian, Key West Sunset Ale, Truly Hard Seltzer, La Rubia Ale, Heineken o.o (Non-Alcoholic)

SODA

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twist

NON-ALCOHOLIC

Heineken o.o (Non-Alcoholic), Red Bull, Red Bull Sugarfree, Fever-tree: Ginger Beer, Pink Grapefruit, Lime & Yuzu

WATER

Aquafina, Perrier

One Hour	\$28 per person
Two Hours	\$46 per person
Additional Hour	\$12 per person

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



COCKTAIL

OPEN BAR, BASED ON CONSUMPTION & CASH BAR

Luxury Brands	\$19 per drink
Classic Brands	\$16 per drink
Domestic, Imported, & Craft Beer	\$9 each
House Wine by the Glass (Cash Bar Only)	\$15 per glass
House Red and White Wine by the Bottle	\$50 per bottle
House Sparkling Wine by the Bottle	\$55 per bottle
Soft Drinks	\$7 each
Bottled Water	\$7 each

BEVERAGES SERVICE SELECTIONS

House Red or White Wine	\$50 per bottle
Sparkling House Wine	\$55 per bottle
Wine Service during Dinner	\$13 per person
Champagne Toast	\$17 per person
Wine Corkage Fee (750ml)	\$25 per bottle
Liquor Corkage Fee(750ml)	\$80 per bottle

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



SPECIALTY COCKTAILS BAR

MOJITO BAR | \$18 per Person

Classic Mojito
Coconut Mojito
Passion Fruit Mojito
Mango Mojito
Strawberry Mojito
Remy Martin Mojito
Champagne Mojito

MARTINI BAR | \$18 per Person

Dirty Martini
Lemon Drop Martini
Cosmopolitan Martini
The Classic Martini
Blue Martini

SANGRIA BAR | \$18 per Person

Red Sangria
Reilly's Rojo
Mango Sangria
Fire Ball Sangria
Miami Sangria

MARGARITA BAR | \$18 per Person

Fresh Mint Margarita
Frozen Margarita
Classic Margarita
Sunburn Margarita
Blue Margarita

BLOODY MARY BAR | \$18 per Person

Mixers

Tomato Juice
Clamato Juice
Pre-Made Bloody Mix

Vodka

Tito's
Absolut
Ketel One

Mix-ins

Pepper, Lemon, Lime, Olives and Juice, Pickles,
Hot Sauce, Celery Stalk

BARTENDER FEE \$250 (UP TO FOUR HOURS)

CASHIER FEE \$250 (UP TO FOUR HOURS)

ADDITIONAL HOUR PER BARTENDER OR CASHIER \$35 EACH



WINE LIST

SPARKLING AND CHAMPAGNE

Francois Montand, Brut, France, NV "House Sparkling Wine"	50
Mumm Napa, Brut, Napa Valley	50
Garden Spritz	50
Taittinger, La Francaise, Brut	130
Veuve Clicquot, Yellow Label, France	150
Moet & Chandon Imperial, Champagne	240

ROSE

Flying Blue Imports	50
Campo Viejo Brut Rose, Cava , Spain	50
Triennes, Rose, Provence, France	55
Kim Crawford, Rose, Marlborough, New Zealand	60



WINE LIST

WHITE

Domaine Bousquet Chardonnay, Argentina "House Wine"	50
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA	50
Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA	50
Pighin, Pinot Grigio, Friuli-Venezia Giulia, Italy	50
Dashwood, Sauvignon Blanc, Marlborough, New Zealand	50
Rodney Strong, Chardonnay, Sonoma County, California, USA	60
Matanzas Creek, Sauvignon Blanc, Sancerre, France	65
Patient Cottat, Sauvignon Blanc, Sancerre France	80
Cantina Terlano Kellerei Terlan Vinkl Sauvignon Blanc, Italy	90
Jordan, Chardonnay, Russian River Valley, California	95



WINE LIST

RED

Domaine Bousquet Cabernet Sauvignon, Argentine "House Wine"	50
Domaine Bousquet Malbec, Argentine "House Wine"	50
Magnolia Grove by Chateau St. Jean, Merlot, California, USA	50
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA	50
Line 39, Pinot Noir, California, USA	50
Hangtime Pinot Noir, California, USA	60
Noble Tree Wickersham Ranch Sonoma, Cabernet Sauvignon	65
Bonterra Mendocino, Merlot, Argentina	70
Toad Hollow Vineyards, Pinot Noir, Monterey, California USA	75
Matanzas Creek Winery, Merlot, Napa, Sonoma County, USA	90
Cuvelier Los Andes, Cabernet Sauvignon Collection Valle de Uco	95
Crossbarn by Paul Obbs, Cabernet Sauvignon, Napa Valley, California	200



OTHER

GENERAL INFORMATION

FACTS ABOUT OUR CATERING

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 SERVER 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.

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



OTHER

GENERAL INFORMATION

Facts about our catering

Our printed menus are for general reference. All priced listed are subject to change. Menu prices will be confirmed by your Event Meeting Planner.

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 and confirmation by your Event Meeting Planner. We will set and prepare food for 3% over the guarantee.

Decorations/Set-Up

All decorations must meet with the approval of the Miami Dade Fire Department. The hotel will not permit the affixing of any items to the walls or ceiling of rooms. There are additional fees for Smoke Machines, pyro, fog, and laser shows. This information must be communicated to your Event Meeting Planner with a minimum of 30 days.

Security

The hotel may require security officers for certain events. Only hotel approved security firms may be used. List available upon request.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed. No hand-written signs are allowed. Our hotel prohibits signs of any kind in the main lobby. Signage allowed on floors 3,4,5, and 19 only.

Labor charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$250 per attendant for each two hour time period. A 24% service charge and current state and local sales tax will be added to all food and beverage charges as well as any audio/visual equipment charges. Meeting room rental is subject to state sales tax.

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



OTHER

GENERAL INFORMATION

WEATHER POLICY

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of precipitation temperatures below 60 degrees Fahrenheit or over 100 degrees Fahrenheit 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 scheduled guest.

FOOD & BEVERAGES

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises or elsewhere under the hotel's alcoholic beverage license, the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification in the way of photo id of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment,

Appears intoxicated.

Consuming raw or under-cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illnesses. Regarding the safety of these items, written information is available upon request.

ELECTRICAL CHARGES

Electrical needs exceeding 120 volts / 20 amps wall socket must be arranged in advance and will be charged accordingly. Additionally, installing / labor charges and rental of necessary equipment will be assessed. All equipment must have ul listing. Information outlining power capabilities as well as appropriate engineering charges is available through your meeting planner.

AUDIO /VISUAL

A complete line of audio and visual aids are available through our in-house audio-visual company, encore. Your meeting planner can arrange equipment suited to your needs.



OTHER

MORE CATERING INFORMATION

GUEST PACKAGES

All group related boxes, packages, and pallets will be charged the following flat rate:

Boxes or packages: \$15.00 each

Pallet(s): \$150.00 each

No packages and/or pallets will be accepted and/or stored by the hotel more than 3 days pre/post event dates.

The hotel will not accept packages more than 72 hours prior to your function date. Notification of deliveries must be in writing to your Event Meeting Planner. Event Meeting Planner will provide a shipment form with further instructions. Shipment labels must include:

Company / group name

Your hotel representative's name

return address

Date of function

The hotel will not assume any responsibility for the damage or loss of merchandise sent to the hotel for storage. Handling charges will be assessed based on volume.

PAYMENT

Please refer to your signed contract for your deposit schedule and terms of payment.

CANCELLATIONS

Please refer to your signed contract for the cancellation policy.

