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25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices.
**BREAKFAST**

**BUFFETS**

- **Traditional Continental Breakfast | 27 per guest**
  - Seasonal Cut Fruits
  - Assorted Breakfast Pastries, Muffins, Croissants & Danishes
  - Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
  - Individual Plain & Greek Yogurts
  - Florida Orange & Cranberry Juice
  - Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

- **Upgraded Continental Breakfast | 33 per guest**
  - Seasonal Cut Fruits
  - Assorted Breakfast Pastries, Muffins, Croissants & Danishes
  - Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
  - Individual Plain & Greek Yogurts
  - Choice of Hot Item | Breakfast Veggie Burrito or Egg & Cheese Croissant
  - Florida Orange & Cranberry Juice
  - Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

- **Hot Breakfast Buffet | 39 per guest**
  - Seasonal Cut Fruits
  - Assorted Breakfast Pastries, Muffins, Croissants & Danishes
  - Assorted Bagels, Butter, Fruit Preserves, Cream Cheese
  - Individual Plain & Greek Yogurts
  - Hot Oatmeal, Brown Sugar, Raisins, Toasted Almonds
  - Scrambled Eggs
  - Choice of | Bacon or Sausage
  - Breakfast Potatoes
  - Florida Orange & Cranberry Juice
  - Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

**PLATED**

- **All plated breakfasts include:**
  - Seasonal Cut Fruit, Freshly Baked Muffins & Danishes, Florida Orange Juice,
  - Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

- **All American | 27 per guest**
  - Scrambled Eggs
  - Breakfast Potato Hash
  - Choice of | Bacon or Sausage

- **French Toast | 27 per guest**
  - French Toast, Maple Syrup, Berries
  - Choice of | Bacon or Sausage

- **Breakfast Burrito | 29 per guest**
  - Scrambled Eggs, Chorizo, Cheddar Cheese, Flour Tortilla
  - Breakfast Potato Hash
  - Choice of | Bacon or Sausage

**ENHANCEMENTS**

- **Croissant Sandwich | 9 per guest**
  - Bacon, Egg, Cheddar Cheese

- **Breakfast Cuban | 9 per guest**
  - Ham, Egg, Avocado, Swiss Cheese

- **Cuban Eggs Benedict | 9 per guest**

- **Cheese & Egg Arepas | 10 per guest**

- **Biscuits & Gravy | 7 per guest**

- **French Toast | 7 per guest**
  - Maple Syrup

- **Hot Oatmeal | 5 per guest**
  - Brown Sugar, Raisins, Toasted Almonds

- **Mini Berry Parfaits | 5 each**

- **Cuban Pastries | 41 per dozen**

- **Smoked Lox | 13 per guest**
  - Bagels, Cream Cheese, Capers, Red Onions

**BREAKFAST STATIONS**

- **Minimum 25 guests required**
- **Attendant Fee included, One (1) Station Attendant per 50 guests**

- **Omelet Station | 25 per guest**
  - Eggs, Egg Whites, Egg Beaters
  - Peppers, Onions, Mushrooms, Tomatoes, Spinach
  - Diced Ham, Bacon, Shredded Cheese

- **Arepa Station | 20 per guest**
  - Yellow Corn Arepas
  - Perico, Scrambled Eggs, Tomatoes, Onions
  - Queso Fresco
  - Shredded Beef, Shredded Chicken & Avocado Salad (Reina Pepiada)
  - Cilantro Sauce & Salsa Rosada
  - Black Beans, Guacamole, Pico de Gallo, Butter

*For groups of 20 guests or less, a fee of 100 will apply*

*25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices*
BREAKS

All Breaks include: Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

AM BREAKS

Little Havana | 27 per guest
- Assortment of Cuban Pastries (Guava & Cheese)
- Croquetas (Ham)
- Tostada (Petite Cuban Toast)

Make Your Own Parfait Station | 25 per guest
- Homemade Granola & Dried Fruits (Mango, Papaya, Apricot)
- Berries, Sliced Almonds, Chia Seeds, Shredded Coconut
- Honey, Greek Yogurt, Plain Yogurt

Tea Time | 27 per guest
- Assorted Mini Scones | Caramel Toffee & Orange Cranberry
- Jam Fruit Preserves
- Assorted Tea Sandwiches | Paprika & Egg Salad, Roasted Pepper & Feta
- Cheese, Strawberry & Chicken Salad
- Orange Segment & Mint Infused Water

Healthy | 25 per guest
- Homemade Coconut Chia Pudding & Caribbean Fruit Garnish
- Hummus Duo | Traditional & Sweet Potato, Pita Bread
- KeVita® Probiotic Beverages

Açai | 29 per guest
- Pineapple, Banana, Blueberries, Strawberries, Granola, Shredded Coconut, Chia Seeds, Agave, Honey

PM BREAKS

Sugar Rush | 23 per guest
- Freshly Baked Cookies | Chocolate Chip, Oatmeal Raisin, Macadamia Nut
- Lemon Bars
- Sliced Apples
- Caramel, Chocolate, Crushed Nuts

Once Upon A Time In Mexico | 27 per guest
- Guacamole, Fresh Salsa, Cheesy Dip
- Tricolor Tortilla Chips
- Churros, Dulce de Leche, Chocolate Dipping Sauces

Welcome To Miami | 29 per guest
- Homemade Cajun Spiced Chicharron
- Mariquitas (Plantain Chips) Aji Verde Sauce
- Choice of Empanadas | Beef or Spinach

Cinema | 23 per guest
- Popcorn Bar
- Buttered Popcorn
- Assorted Toppings | Chipotle, Cheddar Cheese, Old Bay, Smoked Salt
- Assorted Candy Bars | Snickers, Gummy Bears, M&Ms

All Day Beverage Break | 25 per guest (up to 8 hours)
- Assorted Sodas
- Seattle's Best® Regular & Decaffeinated Coffee

SWEET ENHANCEMENTS

- Fruit Skewers | 41 per dozen
- Whole Fruit | 4 each
- Mini Berry Parfaits | 39 per dozen
- Glazed Cinnamon Buns | 41 per dozen
- Pastries & Muffins | 41 per dozen
- Assorted Granola & Fruit Bars | 5 each
- Energy Bars | 6 each
- Assorted Individual Yogurts | 5 each
- Assorted Candy Bars | 5 each
- Assorted Cookies | 41 per dozen
- Brownies | 39 per dozen
- Blondies | 39 per dozen
- Cuban Pastries (Cheese & Guava) | 41 per dozen

SAVORY ENHANCEMENTS

- Bagged Pretzels & Miss Vickie’s® Potato Chips | 5 each
- Salted Soft Pretzel Sticks & Mustard | 39 per dozen
- Cinnamon Sugar Pretzel Sticks | 39 per dozen
- Mini Crudité Vegetables & Ranch Dip | 5 each
- Tortilla Chips & Salsa | 5 per guest
- House Herb Roasted Nut Shooters | 9 each

BEVERAGE ENHANCEMENTS

- Seattle’s Best® Coffee & Assorted Selection of Teas | 75 per gallon
- Assorted Pepsi® Soft Drinks | 4 each
- VASA® Bottled Water | 4 each
- Aquafina® Bottled Water | 6 each
- VOSS® Bottled Water | 7 each
- San Pellegrino® Sparkling Water | 7 each
- Lipton® Iced Tea | 6 each
- Lipton® Lemonade | 6 each
- Gatorade® | 6 each
- Starbucks® Bottled Frappuccino | 7 each
- Rockstar® Energy Drink | 7 each
- Redbull® Energy Drink | 7 each
- KeVita® Probiotic | 7 each

All breaks are served for 30 minutes
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126  +1 305.649.5000  MIAMI AIRPORT MARRIOTT  I 7
LUNCH

All lunch buffets include: Baked Rolls, Seattle's Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

**THE DELI MARKET BUFFET | 41 PER GUEST**
- Soup of the Day
- Garden Salad
  - Tomato, Cucumber, Lettuce, Radish, Ranch & Balsamic Dressings
- Chickpea Salad
  - Roma Tomato, Cucumber, Avocado, Red Onion, Parsley, Bell Pepper, Lemon Vinaigrette
- Turkey BLT
  - Multigrain Bread, Sweet Chili Honey Bacon, Roast Turkey, Sundried Tomato Aioli, Artisan Lettuce
- Chef's Pan Con Bistec Sandwich
- Grilled Vegetable On Focaccia & Pesto Aioli
- Housemade Kettle Chips
- Assorted Cookies & Brownies

**ITALIAN BUFFET | 47 PER GUEST**
- Caprese Salad
  - Basil, Grape Tomato, Mozzarella Cheese, Virgin Olive Oil
- Caesar Salad
  - Romaine, Aged Parmesan Cheese, Homemade Croutons, Creamy Caesar Dressing
- Braised Beef
  - Wild Mushroom Ragout
- Lemon Caper Chicken
- Ratatouille
  - Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers
- Citrus Thyme Risotto
- Tiramisu & Fruit Tarts

**THE EVERYTHING SALAD BUFFET | 41 PER GUEST**
- Miami Sancocho Soup
- Pasta Salad
  - Spinach, Tomato, Olive, Red Wine Vinaigrette
- Loaded Potato Salad
  - Bacon, Scallion, Cheddar Cheese
- Salad Station
  - Romaine, Red Leaf, Kale, Lettuce, Tomato, Cucumber, Strawberry, Queso Fresco, Garbanzo Beans, Black Beans, Sundried Tomatoes, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry, Green Goddess, Raspberry, Ranch & Balsamic Dressings
- Citrus Marinated Chicken Breast
- Grilled Blackened Salmon
- Grilled Shrimp
- Teriyaki Tofu
- Assorted Cookies & Brownies

**MEDITERRENEAN BUFFET | 51 PER GUEST**
- Greek Salad
  - Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette
- Harvest Salad
  - Apple, Arugula, Blue Cheese, Candied Walnuts, Citrus Vinaigrette
- Lamb & Grilled Chicken Gyro Station
  - Lettuce, Tomato, Cucumbers, Onions, Tzatziki Sauce, Hummus
- Falafel
- Roasted Vegetables & Potato Wedges
- Baklava & Lemon Squares

**LATIN BUFFET | 43 PER GUEST**
- Black Bean Soup
- Garden Salad
  - Mixed Greens, Cucumber, Tomato, Radish, Carrot, Ranch & Balsamic Dressings
- Mojo Marinated Pork
- Roasted Chicken Fricassee
- Fried Sweet Plantains
- White Rice
- Flan & Tres Leches Cake

**MEXICAN BUFFET | 47 PER GUEST**
- Tortilla Soup
- Southwest Salad
  - Romaine, Black Beans, Pepper, Cotija Cheese, Tomato, Tortilla Chips, Ranch Dressing
- Plantain Crusted Mahi
  - Citrus Sauce
- Chipotle Braised Beef
- Sautéed Tri-Color Peppers & Onions
- Cilantro Lime Rice
- Soft Flour Tortillas
- Churros & Horchata Arroz Con Leche

For groups of 20 or less a fee of $100 will apply
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices

1201 NW Le Jeune Road, Building A, Miami, Florida, 33126 +1 305.649.5000
LUNCH

All plated lunches include: Baked Rolls, Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THREE COURSE PLATED LUNCH

STARTERS I SELECT ONE

Spinach Salad
Baby Spinach, Orange Segments, Queso Fresco, Almonds, Citrus Vinaigrette

Garbanzo Garden Salad
Mesclun Greens, Cucumber, Tomato, Radish, Roasted Sweet Corn, Ranch Dressing

Kale Caesar Salad
Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Chopped Greek Salad
Iceberg, Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

DESSERTS I SELECT ONE

Guava Cheesecake
Apple Tart
Chocolate Cake
Tiramisu
Key Lime Tart

ENTRÉES I SELECT ONE

Grilled Salmon | 47 per guest
Tomato Jam, Bok Choy, Farro

Banana Leaf Baked Cod | 45 per guest
Tomato, Onion, Roasted Pepper, Green Pea Puree

Grilled Chicken | 41 per guest
Plantain Mash, Asparagus, Roasted Garlic Mojo

Pan Seared Chicken Breast | 41 per guest
Roasted Garlic Mashed Potato & Grilled Asparagus

Roast Pork Loin | 39 per guest
Plantains & Potato Gratin, Cilantro Lime Rice

Braised Short Rib | 51 per guest
Polenta & Shaved Brussels Sprout Salad

Grilled 6 oz. Churrasco | 53 per guest
Herb Roasted Potato & Sautéed Mushroom

Vegetarian/Sofrito Vegetable Rice | 39 per guest
Paella

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices
BOXED LUNCH | 39 PER GUEST

SANDWICHES I SELECT ONE

**Vegetable**
Brioche, Lemon Garlic Aioli, Grilled Vegetables

**Chicken Salad**
Herb Flour Tortilla, Fuji Apple, Celery, Raisins, Baby Spinach

**Ham**
Focaccia, Raspberry Jam, Caramelized Onion, Brie Cheese, Lettuce

**Turkey**
Pita, Hummus, Cucumber, Mixed Greens, Tomato, Provolone Cheese

**Roast Beef**
Brioche Roll, Boursin Cheese Spread, Fried Shallots, Lettuce, Tomato

SIDES

**Fruit Salad**

**Miss Vickie’s® Bag of Chips**

**Brownie or Cookies**

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices
DINNER

All plated dinners include: Baked Rolls, Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

THREE COURSE PLATED DINNER

STARTERS I SELECT ONE

Spinach & Arugula
Seasonal Berries, Brule Farmers Cheese, Apricot, Pecans, Champagne Vinaigrette

Miami Artisan Green Salad
Mixed Greens, Plantain, Mango, Cucumber, Tomato, Radish, Ranch Dressing

Kale Caesar Salad
Romaine, Parmesan Cheese, House Croutons, Olives, Sundried Tomato, Caesar Dressing

Quinoa Greek Salad
Plum & Cherry Tomato, Red Onion, Olives, Feta Cheese, Oregano, Red Wine Vinaigrette

DESSERTS I SELECT ONE

Coconut Crema Catalana
Chocolate Mousse, Raspberry
Apple Tart Tatin
Key Lime Tart, Burnt Meringue

ENTRÉES I SELECT ONE

Pan Seared Salmon | 51 per guest
Spinach & Garbanzo, Lemon Cream, Paprika

Seared Snapper | 54 per guest
Fingerling Potato, Cherry Tomato, Kale

Grilled Chicken | 47 per guest
Cauliflower Rice & Arugula

Roast Chicken | 47 per guest
Honey Balsamic, Mushroom, Fork Mashed Potato

Herb Roast Pork Loin | 45 per guest
Curry Carrots & Cauliflower Puree

Achiote Braised Short Rib | 59 per guest
Polenta & Shaved Brussels Sprout Salad

Grilled Sirloin | 48 per guest
Herb Roasted Potato, Sautéed Mushroom, Red Wine Jus

Vegetarian/Sofrito Vegetable Rice | 41 per guest
Paella

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1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126  +1 305.649.5000  MIAMI AIRPORT MARRIOTT
Dinner

All buffet dinners include: Baked Rolls, Seattle’s Best® Regular & Decaffeinated Coffee, Assorted Selection of Teas

**Southern Buffet | 73 Per Guest**

- From The South Salad
- Romaine, Red Beans, Grilled Corn, Jalapeño, Boiled Egg, Green Peas, Tomato, Red Onion, Carrot, Queso Fresco, Herb Vinaigrette
- Quinoa Cole Slaw
- Cabbage, Shredded Carrot, Slaw Dressing
- Apple Cider Pork Ribs
- Caramelized Onions
- Blackened Chicken
- Pineapple & Mango Salsa
- Slow Roasted Beef Brisket
- Pan A jus
- Fire Roasted Corn & Broccolini
- Cheesy Grits
- Apple Pie
- Caramel Flan
- Cheesecake

**Grove Buffet | 73 Per Guest**

- Hacienda Salad
- Kale, Strawberry, Garbanzo Beans, Tomato, Cucumber, Red Onion, Almond, Carrots, Raspberry Vinaigrette
- Couscous
- Baby Spinach, Apricot, Olive Oil, Raisins
- Pan Seared Salmon
- Tomato Jam
- Potato Gnocchi
- Adobo Pork Ragù
- Caribbean Chicken Casserole
- Escalivada
- Sautéed Garlic, Onions, Zucchini, Eggplant, Bell Peppers
- Thyme Risotto & Green Beans
- Tiramisu
- Fruit Tarts
- Guava Bread Pudding

**Little Havana Buffet | 75 Per Guest**

- La Granja Salad
- Red Leaf, Green Plantain Chips, Corn, Tomato, Cucumber, Blackbean, Queso Fresco, Carrot, Mojo Vinaigrette
- Ensalada Rusa
- Garlic Aioli, Sweet Peas, Boiled Egg, Carrots, Apple
- Roasted Pork Fricassee
- Pollo al Ajillo, Roasted Garlic, White Wine
- Aji Panka Braised Beef
- Red Onion, Tomato, Cilantro
- Saffron Yellow Rice & Green Peas
- Oven Roasted Sweet Plantains
- Churros & Horchata Arroz Con Leche
- Flan

**The Gables Buffet | 85 Per Guest**

- Orchard Salad
- Artisan Greens, Quinoa, Roasted Pepper, Garbanzo Beans, Dried Cranberry, Candied Pecans, Citrus Balsamic
- Ensalada de Garbanzo
- Roasted Pepper, Sweet Onion, Sherry Vinegar
- Cod Vizcaina
- White Wine & Tomato Sofrito
- Arroz Caldozo de Pollo
- White Wine (Soupy Chicken Rice)
- Estofado de Res
- Baby Carrots, Shallots, Rosemary
- Harvest Farro
- Butternut Squash & Arugula
- Crisp Brussels Sprouts
- Apple & Soy Caramel Sauce
- Apple Tart Tatin, Caramel
- Chocolate Dome, Chocolate Ganache
- Key Lime Tart

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1201 NW Le Jeune Road, Building A, Miami, Florida, 33126  +1 305.649.5000
RECEPTION

BUTLER PASSED HORS D’OEUVRES

HOT | 8 PER PIECE
- Pulled Chicken Taco
- Beef Skewers & “Lomo Saltado Sauce”
- Pork Bacon BLT
- Dates & Bacon
- Pigs In A Blanket

HOT | 11 PER PIECE
- Short Rib Sliders
- Pork Belly BLT
- Crab Cakes & Mango Salsa (Seafood)
- Blackened Shrimp Skewer (Seafood)

COLD | 8 PER PIECE
- Sundried Tomato Tapenade Crostini
- Crudité Shots & Ranch Dip
- Boursin & Caramelized Onion Tart
- Pan Con Tomate & Manchego Cheese

COLD | 9 PER PIECE
- Antipasto Skewer
- Mini Tortilla Espanola & Garlic Aioli
- Cocktail Shrimp (Seafood)
- Mini Tuna Poke, Sushi Rice, Radish

RECEPTION DISPLAYS

Domestic Cheese Display | 19 per guest
- Cheddar, Swiss & Pepper Jack Cheese
- Assorted Crackers & Crusty Bread

Vegetable Antipasto | 19 per guest
- Balsamic Mushroom, Grilled Zucchini & Yellow Squash, Basil Infused Tomato
- Roasted Sweet Baby Pepper, Marinated Artichoke, Greek Olives
- Artisan Bread

House Made Duo Hummus | 19 per guest
- Sweet Potato & Original Hummus
- Grilled Pita, Carrots, Celery

Bruschetta | 19 per guest
- Greek Salad, Tomate Rallado, Sundried Tomato Tapenade
- Roasted Eggplant, Cherry Tomato & Basil, Mozzarella Cheese & Pesto
- Hummus & Tzatziki
- Multigrain Bread, Baguette, Focaccia, Pita

Cheese & Charcuterie | 25 per guest
- Brie, Pepper & Herb Goat Cheese, Mozzarella Cheese
- Prosciutto, Chorizo, Salami
- Assorted Crackers & Artisan Breads, Dried Fruits, Honey

Dim Sum | 25 per guest
- Steamed Shrimp, Pork Shumai, Edamame & Chicken Pot Stickers
- Sweet Fried Wonton in Syrup
- Spring Roll

Minimum of 25 hors d’oeuvres per order
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices

1201 NW LE JEUNE ROAD, BUILDING A, MIAMI, FLORIDA, 33126  +1 305.649.5000
**STATIONS**

**From The Farm Salad Bar | 23 per guest**
- Greens | Romaine, Red Leaf, Kale, Lettuce
- Sides | Tomato, Cucumber, Carrot, Strawberry, Garbanzo Beans, Black Bean, Quinoa, Fire Roasted Corn, Pecans, Almonds, Dried Cranberry
- Dressing | Green Goddess, Raspberry, Ranch, Balsamic

**Pasta Station (Choose Two) | 23 per guest**
- Tortellini Alfredo | Garlic & Parmesan Cream Sauce
- Penne Bolognese | Tomato Meat Sauce
- Rigatoni Pesto | Basil, Pine Nut, Parmesan Cheese, Olive Oil
- Mac & Cheese | Bacon Bits

**Poke Station | 35 per guest**
- Proteins | Poke Tuna, Seared Salmon, Mahi Ceviche
- Grains | Sushi Rice, Brown Rice, Quinoa
- Toppings | Edamame, Radish, Cucumber, Mango, Cabbage, Carrots, Artisan Lettuce Wakame, Nori, Pickled Ginger, Lime Emulsion

**Ramen Station | 35 per guest**
- Noodles | Soba Noodle & Egg Noodle
- Toppings | Mushroom, Broccolini, Soy Marinated Egg, Soy Bean, Tofu, Scallion, Bok Choy, Edamame, Jalapeños, Vegetable Broth (Kombu, Mirin, Dried Mushroom)

**CARVING STATIONS**

**Banana Leaf Baked Snapper | 31 per guest**
- Lemon Herb Jus
- Charred Cauliflower & Caper Butter

**Peruvian Style Brined Turkey Breast Two Ways | 23 per guest**
- Aji Verde Sauce
- Traditional Gravy
- Papa a la Huancaina (Miami Style with Aji Amarillo)
- Assorted Dinner Rolls

**Guava Honey Glazed Ham | 25 per guest**
- Chayote, Apple & Plantain Chutney
- Potato Au Gratin
- Assorted Dinner Rolls

**Coffee Rub Beef Tenderloin | 41 per guest**
- Cream Sauce & Au Jus
- Garlic Mashed Potatoes
- Assorted Dinner Rolls

**Orange Salt Crusted Pork Loin | 25 per guest**
- Apricot, Dates, Mushroom Ragout
- Fried Yucca & Cilantro Aioli
- Assorted Dinner Rolls

**Roasted Strip Loin | 30 per guest**
- Herb Demi Glaze
- Jasmine Rice & Sofrito
- Assorted Dinner Rolls

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Minimum of 20 guests per Station, 1 Attendant per 50 guests included
One Chef Attendant (+150) per Action Station per 50 guests required
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu prices
# Beverages

## Premium Hosted Bar

**Bartender** | 175 per bartender

### Cocktail Brands | 15 each
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tennessee Whiskey
- Canadian Whisky
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

### Imported Beers | 8 each
- Grey Goose
- Bacardi Superior
- Captain Morgan Original
- Bombay Sapphire
- Knob Creek
- Johnnie Walker Black Label
- Crown Royal
- Casamigos Blanco
- Hennessy Privilege VSOP
- Martini & Rossi Extra Dry
- Martini & Rossi Rosso
- Hiram Walker

### Domestic Beers | 7 each
- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Coors Light
- Miller Lite
- Budweiser

### Craft Beers | 8 each
- Channel Marker IPA
- Funky Buddha IPA

### Hard Seltzer | 7 each
- Truly

### House Wine | 10 each

### Soft Drinks & Bottled Water | 4 each

## Well Hosted Bar

**Bartender** | 175 per bartender

### Cocktail Brands | 9 each
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

### Imported Beers | 8 each
- Smirnoff Red
- Cruzan Aged
- Captain Morgan Original
- Beefeater
- Dewar’s White Label
- Jim Beam White Label
- Jose Cuervo Tradicional Plata
- Hennessy VS
- Martini & Rossi Extra Dry
- Martini & Rossi Rosso
- Hiram Walker

### Domestic Beers | 7 each
- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Coors Light
- Miller Lite
- Budweiser

### Craft Beers | 8 each
- Channel Marker IPA
- Funky Buddha IPA

### Hard Seltzer | 7 each
- Truly

### House Wine | 10 each

### Soft Drinks & Bottled Water | 4 each

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Beverage charge based upon consumption

The Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. Liquor cannot be brought into Hotel by guests.

25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price.

1201 NW Le Jeune Road, Building A, Miami, Florida, 33126 +1 305.649.5000

Miami Airport Marriott | 19
**BEVERAGES**

**PREMIUM OPEN BAR**

First Hour | 25 per guest  
Additional Hour | 15 per guest

**Cocktail Brands**
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tennessee Whiskey
- Canadian Whisky
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

**Beverages & Hard Seltzer**
- Corona
- Heineken
- Heineken 0.0
- Michelob Ultra
- Bud Light
- Samuel Adams Boston Lager
- Coors Light
- Miller Lite
- Budweiser
- Channel Marker IPA
- Funky Buddha IPA
- Truly Hard Seltzer

**House Red & White Wine**

**Soft Drinks & Bottled Water**

**WELL OPEN BAR**

First Hour | 22 per guest  
Additional Hour | 12 per guest

**Cocktail Brands**
- Vodka
- Light Rum
- Spiced Rum
- Gin
- Scotch
- Bourbon Whiskey
- Tequila
- Cognac
- Sweet Vermouth
- Dry Vermouth
- Triple Sec

**Beers & Hard Seltzer**
- Corona Extra
- Heineken 0.0
- Bud Light
- Budweiser
- Blue Moon Belgian
- Funky Buddha IPA
- Truly Hard Seltzer

**House Red & White Wine**

**Soft Drinks & Bottled Water**

**CASH BAR**

Bartender | 175 per bartender  
Cashier | 175 per cashier  
Premium Cocktail | 10 each  
Domestic Beer | 7 each  
Imported Beer | 8 each  
House Wine | 10 each  
Soda or Juice | 4 each

**WINES**

**Sparkling**
- La Marca, Extra Dry Prosecco, Veneto
- Mumm, Brut, Napa Valley, California

**Red**
- Fable Roots, Red Blend, Italy
- Harmony and Soul, Cabernet Sauvignon, California

**White**
- Campo di Fiori, Pinot Grigio, Italy
- Quintara, Chardonnay, California
- Vin 21, Sauvignon Blanc, California

**Rosé**
- Sirena del Mare, Rosé, Italy

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Beverage charge based upon consumption
The Hotel is the only licensed authority to sell and serve alcoholic beverages for consumption on premises; liquor cannot be brought into Hotel by groups.
25% Service Charge and 9% Sales Tax will be added to all listed food and beverage menu price.