

# CATERING MENUS



# BREAKFAST



# BREAKFAST BUFFET

Breakfast Buffets Based on 1.5-hour Service All Breakfast buffet offers Fresh Orange and Grapefruit Juice Regular, Decaffeinated Coffee & Selection of Herbal Teas

#### CONTINENTAL BUFFET \$40PP

Assorted Breadbasket: Muffins, Bagels, Croissant, Danish, Cream Cheese, Butter & Preserves, Assorted Dry Cereals and Milk, Sliced Seasonal Fresh Fruit

#### AMERICAN BUFFET \$53PP

Scrambled Eggs with Creme Fraiche and Cheese, Smoked Bacon, Apple Chicken Sausage, Breakfast Potatoes -Assorted Breadbasket: Muffins, Bagels, Croissant, Danish, Cream Cheese, Butter & Preserves-Assorted Dry Cereals and Milk, Sliced Seasonal Fresh Fruit, Greek Yogurt & Granola

#### **HEALTHIER SIDE \$56PP**

Cage Free Egg White Scramble with Mushroom, Spinach, Sundried Tomatoes - Assorted Breadbasket: Bran Muffin, & Watermelon and Pineapple Steel Cut - Oatmeal Cashew, Pistachio, Coconut, Flax Seeds SELECT ONE: Smoked Bacon, Apple Chicken Sausage, Breakfast Potatoes ADD: Ginger or Turmeric Shot \$8 each

#### LOCAL FLAVORS \$54PP

Chef's Empanadas, Spanish Tortilla with Potatoes, Chorizo, Green Pepper and Onions, Scrambled Eggs, Cuban Toast, Sliced Seasonal Fruit and Berries, Guava and Cheese Pastelitos

# BREAKFAST ACTION STATION

25pp minimum \$250 Chef Attendant Fee. One Chef Required per Every 25 Guests

#### EGGS TO ORDER \$22PP

Whole Eggs, Egg Whites, Egg Beaters, Artisan Ham, Applewood Bacon, Bell Peppers, Onions, Jalapeno, Asparagus, Heirloom Tomatoes, Mushrooms, Spinach, Cheddar, Feta Cheese

#### MADE TO ORDER PANCAKES \$18PP

Strawberries, Blueberries, Banana, Chocolate Chips, Warm Maple Syrup, Butter

#### SHRIMP AND GRITS STATION \$24PP

Anson Mills Stone Ground Grits, Key West Pink Shrimp, Andouille Sausage, Herb Pesto, Feta

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139

# BREAKFAST ENHANCEMENTS

INDIVIDUAL CEREALS \$9PP
Assorted Cereals with Whole, Low Fat and Skim Milk

INDIVIDUAL GREEK YOGURT PARFAITS \$12PP Granola, Berries, Honey, Mint

CROQUE-MONSIEUR \$18PP Black Forest Ham, Emmentaler Cheese

HOUSE LOX \$22PP Plain Bagel, Capers, Cream Cheese, Vine Tomato, Pickled Red Onions, Arugula

STEEL CUT OATS \$10PP Golden Raisins, Honey, Almonds, Blueberries

BUTTERMILK PANCAKES \$15PP Maple Syrup, Whipped Cream, Berries

BREAKFAST BURRITO \$16PP Scrambled Eggs, Ham, Peppers, Onion, Mushrooms, Arugula, Jack Cheese, Pico de Gallo

SHAKSHOUKA EGGS \$18PP Tomato Pepper Ragout, Poached Egg, Paprika

BREAKFAST SANDWICH \$15PP Croissant, Egg, Cheese, Bacon, Arugula

AVOCADO TOAST \$21PP Shaved Radish, Pickled Red Onions, Queso Fresco, Pickled Fresno

ASSORTED BREAKFAST MEATS \$12PP
Choice of One: Smoked Bacon, Artisan Pork Sausage, Chicken Apple

GINGER or TURMERIC SHOT \$8pp

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139



SUPER FIVE \$26pp Bircher Muesli, Coconut, Melon, Berries, Yogurt Papaya and Honey Roasted Almonds Sliced Kiwi and Whole Strawberries Smoothie Shooters Banana Nut Cake

#### MORNING REFRESH \$24PP

Florida Orange with Toasted Coconut and Mint Mini Preserve Fruit Empanadas Assorted Granola Bar Whole Fresh Fruit Fruit Infused Water

# INDULGE \$26PP

Red Velvet Cupcake Assorted Cookies Fresh Fruit Skewers Chocolate Milk

#### CALLE 8 \$28PP

Mini Cuban Sandwiches Tostones with Queso Fresco and Salsa Chicken Empanadas Cinnamon Churros, Dulce de Leche, Chocolate Milk

#### DIPS AND CRISPS \$24PP

Tortilla Chips, Potato Chips, Plantain Chips Salsa Verde, Guacamole, Pico De Gallo, Mango Salsa

#### GAME TIME \$36PP

Boneless Chicken Wings Buffalo, Sweet Chili, BBQ Celery Sticks, Blue Cheese Dip, Ranch Mini Beef Sliders Tater Tots, Chipotle Mayo

#### THEATRE SNACKS \$27PP

Fresh Popped Popcorn
Popcorn Seasonings: Ranch, Yellow Cheese
Rice Cakes Topped with Nutella, Strawberries & Marshmallows
Assorted Candies

#### MEDITERANEAN \$26PP

Pita Chips
Hummus of The Day, Tzatziki
Tabouleh Salad. Mixed Olives & Marinatd Feta

# 1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139

# **BEVERAGES**

COFFEE AND TEA \$90/GALLON CANNED SOFT DRINKS \$7 EA **BOTTLED JUICES** \$9 EA STILL & SPARKLING BOTTLED WATERS \$10 EA **BOTTLED FRUIT SMOOTHIES** \$12 EA RED BULL, REGULAR & SUGAR-FREE \$12 EA ALL DAY BEVERAGE STATION \$35 PP Includes Unlimited Sodas, Coffee & Teas for Breakfast, Lunch, and Breaks

# SNACKS

| MINI BEEF EMPANADA                                      | \$96/DOZEN  |
|---------------------------------------------------------|-------------|
| Chicken, Beef, Spinach                                  |             |
| ASSORTED COOKIES                                        | \$72/ DOZEN |
| Chocolate Chip, Oatmeal, Macedonian Nut White Chocolate |             |
| ASSORTED CANDY BARS                                     | \$6 EA      |
| ASSORTED POWER BARS                                     | \$7 EA      |
| ASSORTED GRANOLA BARS                                   | \$8 EA      |
| BROWNIES & BLONDIES                                     | \$70/DOZEN  |
| MIXED NUTS                                              | \$7 PP      |
| MARKET FRUIT                                            |             |
| Whole                                                   | \$45/DOZEN  |
| Sliced                                                  | \$15 PP     |
| Fruit Skewer                                            | \$8 PP      |
| GUAVA & CHEESE PASTELITOS                               | \$70/DOZEN  |
| WARM CINNAMON CHURROS                                   | \$60/ DOZEN |
| BAGELS                                                  | \$96/DOZEN  |
| Blueberry, Plain, Herb Cream Cheese                     |             |
| WARM SOFT PRETZEL                                       | \$72/ DOZEN |
| Grainy Mustard And Cheddar Cheese Dip                   |             |



# GRAB & GO LUNCH \$45PP

Grab & Go and Create Your Own Sandwich options, a count must be provided. If no count is given, items will be prepared as an even split based on the total attendee count.

# SANDWICHES & WRAPS | Select Two

Can be boxed or displayed with optional box on the side

+10pp additional selections

BLT CHICKEN WRAP

Applewood Smoked Bacon, Tomato, Herb Aioli

CAPRESE PANINI

Grilled Seasonal Vegetables, Heirloom Tomato, Fresh Mozzarella, Pesto,

Ciabatta

**ROAST BEEF SANDWICH** 

Aged Cheddar, Romesco Sauce, Arugula, Tomato, Kaiser Roll

TUNA SALAD NIÇOISE WRAP

Shaved Fennel, Haricot Verts, Capers, Olives, Lettuce and Tomato

HICKORY SMOKED TURKEY

Baby Swiss, Arugula, Cucumber, Sun-Dried Tomato Aioli, Multi-Grain Bread

# SALADS | Select One

+10pp Additional Selections

GERMAN POTATO SALAD

Cucumber, Onions, Celery, Parsley, Dijon Mustard, Olive Oil

**COLE SLAW** 

Mayonnaise, Cranberries, Tarragon

ITALIAN PASTA SALAD

Niçoise Olives, Feta, Cucumber, Red Peppers, Lemon Za'atar Vinaigrette

# SNACKS | SELECT ONE

+10pp Additional Selections

Whole Fruit, Chocolate Chip Cookie, Potato Chips, Chocolate Brownie

# CREATE YOUR OWN SANDWICH \$58PP

# FARMERS MARKET

Romaine, Arugula, Heirloom Tomatoes, Cucumbers, Pickles, Pepperoncini

# BUTCHERS BLOCK | Select Two

+10pp Additional Selections

Hickory Smoked Turkey Breast

Honey Cured Ham

Roast Sirloin of Beef Mortadella

Grilled Chicken Breast, Roasted Seasonal Vegetables

# CHEESE SELECTIONS | Select Two

Aged Cheddar, Swiss, or Manchego

# BREAD | Select Two

+10pp Additional Selections

Ciabatta, Focaccia, Multigrain, Sesame, Brioche

# **SAUCES & DRESSINGS**

House Aioli, Dijon Mustard, Mayonnaise, Olive Oil

# **DESSERTS**

Cookies: Choice of either Chocolate Chip, Oatmeal, or White Chocolate Macadamia

# BUILD YOUR OWN BUFFET \$75PP

# STARTER | Select Two

Ceviche - Sweet Peppers, Mango, Onions, Citrus

Hummus - Olive Tapenade

Greek Salad - Watermelon, Romain, Feta, Olives, Red Onion, Pepper, Lemon Vinaigrette

Corn Salad - Romaine, Cilantro, Hearts of Palm, Chipotle Lime Dressing

Arugula Salad - Almonds, Blueberries, White Balsamic Vinaigrette

Cobb Salad - Romaine Hearts, Cherry Tomatoes, Green Onion, Blue Cheese,

Egg, Bacon and Chicken

Caprese Salad - Balsamic, Basil

Baby Gem - Oranges, Goat Cheese, Hazelnuts, Champaign Vinaigrette

Quinoa Tabbouleh - Mint, Parsley, Pomegranate, Shaved Radish

# ENTRÉE | Select Two

Local Branzino - Tomato Caponata

Herb Roasted Salmon - Mango Poblano Salsa

Paprika Spiced Chicken Breast - Artichoke, Asparagus, Fennel, and Tomato Relish

Chicken Makhanwala - Cashew, Lime, Naan Bread

Grilled Hanger Steak - Chimichurri Sauce

Slow Braised Short Ribs - Port Wine Demi

Orecchiette - Forest Mushroom Ragout, Mascarpone Sauce

Faro Risotto - English Peas, Lemon Zest, Parmigiana

Lemon Garlic Shrimp - Roasted Fennel, Grilled Citrus

Rigatoni - Roasted Garlic Tomato Sauce, Hot Italian Sausage, Kale, Shaved

Parmesan Reggiano

# SIDES | Select Two

Olive Oil Mashed Potato

Herb Roasted Fingerling Potatoes

Grilled Asparagus - Lemon Parmesan

Roasted Brussel Sprouts - Bacon

Sautéed Broccoli Rabe - Chili Flakes Confit Garlic

Roasted Cauliflower - Fried Capers

#### DESSERT

Chefs Selection of Mini Desserts

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139



# THE MEDITERRANEAN \$105PP

# STARTER | Select Two

Orzo Soup - Lemon and Chicken Greek Salad - Romain, Feta, Olives, Red Onion, Pepper, Lemon Vinaigrette Hummus - Olive Tapenade

# **FNTRÉES**

Grilled Faroe Salmon - Coriander Lemon Yogurt Roasted Chicken Breast - Olive Oil, Basil, Mint Grilled Beef Kebabs - Bell Peppers, Grape Tomatoes

#### SIDES

Orzo Risotto with Wild Mushrooms Truffle Parmesan Sautéed Broccoli Rabe with Chili Flakes Roasted Cauliflower with Fried Capers

# HARVEST \$110PP

# STARTER | Select Two

Butternut Squash Soup - Apple Spice Crème Fraiche Tendril Frissee Salad - Radish, Queso Fresco, English Pea, Green Apple, Cracked Pepper and Honey Grapefruit Vinaigrette Ceviche - Lime, Aji Amarillo, Cilantro, Red Onions

# **ENTRÉES**

Pan Roasted Salmon - Fennel Salad, Champagne Beurre Blanc Mojo Rubbed Rotisserie Chicken - Red Cabbage Slaw, Pomegranate Agrodolce Beef Short Ribs - Roasted Mushrooms and Port Demi

#### SIDES

Roasted Fingerling Potatoes with Rosemary Garlic Steamed Cauliflower with Olive Oil, Lemon and Herbs Honey Sriracha Carrots Roasted Brussel Sprouts with Bacon

# LITTLE HAVANA BUFFET \$110PP

# STARTER | Select Two

Sopa de Platanos - Toston Crouton and Corriander Crema Cuban Cobb Salad - Romaine Black Beans, Pulled Pork, Avocado, Cotija Pickled Red Onion, Baby Tomatoes and Cilantro Ranch Ceviche - Aji Panca, Fresh Lime and Red Onion, Radish

# **ENTRÉES**

Cazuela De Mariscos - Columbian Seafood Stew Roasted Pork Tederloin - Tomato Pepper Sofrito Spanish Chicken Bake - Olives, Peppers, Tomato, Chorizo

# SIDES

Congri Rice, Yucca with Mojo Onions, Fried Plantains

# PLATED DINNER

3-Course Dinner: Starter, Main Course, and Dessert

Each course option is priced per person. Select one starter and up to two main course options. Additional main course selections incur a \$8 surcharge per person. Unless required for dietary accommodations (Vegetarian, Vegan, Gluten-Free and e.g.), in which the surcharge is waived. In addition, a detailed seating chart with each person's name, seat number, dietary restriction/allergies, and selection is required.

# STARTER | Select Two

WILD MUSHROOM SOUP | 19pp Barley, Black Truffle

LOBSTER BISQUE | 19pp Armagnac and a Crisp Savory Pastry

KALE SALAD | 24pp
Baby Gem, Creamy Dill Dressing, Pine Nuts Cucumber, Parmigiano Reggiano

CAPRESE SALAD | 26pp
Tomatoes, Burrata Cheese, Olive Oil, Basil

ROMAINE & CHICKPEAS | 24pp
Red Peppers, Red Onions, Feta, Olives, Cherry Tomato, Lemon Dressing

BEEF CARPACCIO | 32pp
Garlic Aioli, Capers, Parmesan Cheese, Crostini Stick

SALMON CRUDO | 35pp
Tangerine Meyer Lemon, Vinaigrette, Radish, Micro Cilantro

# MAIN COURSE | Select Two

# SEARED CHICKEN BREAST | 38pp

Mélange of Asparagus, Cipollini Onions, Cremini Mushrooms, Fingerling Potatoes, Thyme Jus

# BEEF FILET | 80pp

Mashed Potatoes, Confit Heirloom Carrot, Black Truffle Sauce

# PAN SEARED SALMON | 40pp

Orange Beurre Blanc, Red Quinoa, Marconi Almonds, Summer Greens

# ROASTED BRANZINO | 40pp

Tomato Pepper Caponata, Roasted Cauliflower, Charred Lemon

# FLORIDA SNAPPER | 42pp

Cherry Tomato Salsa, Cauliflower Rice, Lemmon Butter Sauce

# BRANZINO | 65pp

Butter Bok Choy, Ratatouille

# ROASTED CAULIFLOWER STEAK | 28pp

Shoshito Herb Cream, Roasted Grapes, Romesco, Micro Basil

# CABERNET BRAISED SHORT RIB | 77pp

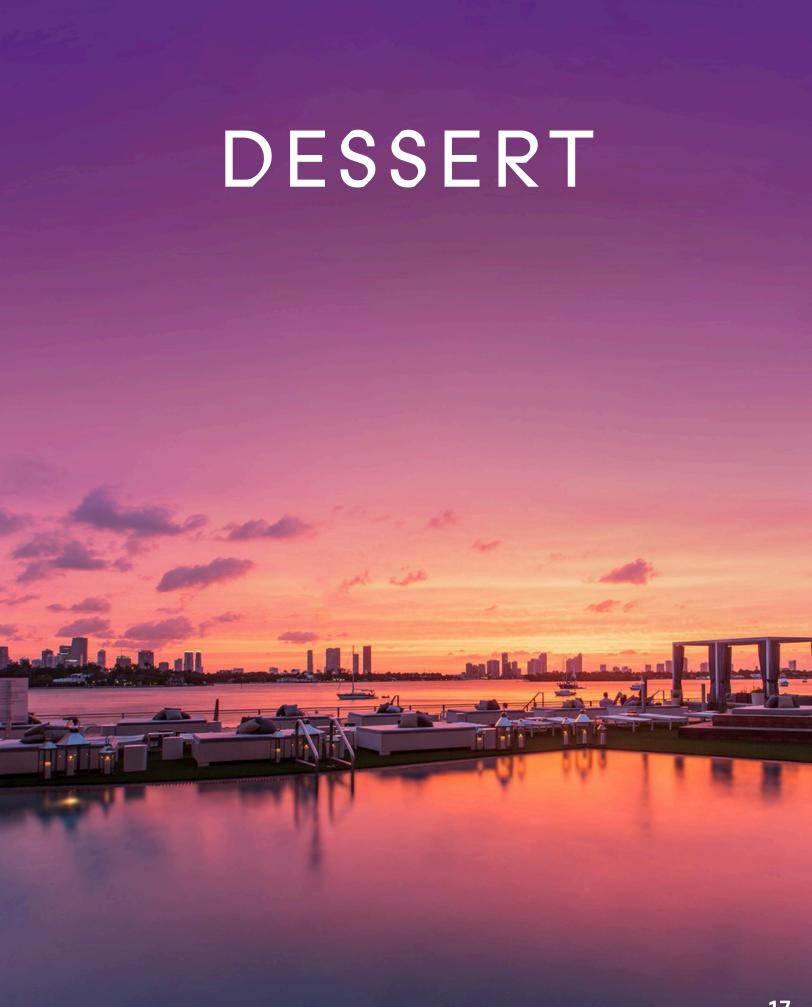
Yukon Mashed Potato, Gremolata, Haricot Verte

# RICOTTA CHEESE RAVIOLI | 40pp

Brown Butter Sauce, Lemon Zest, Sage, Parmigiana

# PUMPKIN ORZO RISOTTO | 32pp

Pumpkin Seeds, Sage, Shaved Parmesan



# **DESSERT STATION**

Create Your Own Dessert Station

Multiple items can be selected, but the quantity must match the number of guests attending the event desserts can be chosen to be displayed as a station or served passed.

MINI COCONUT KEY LIME | 9 ea

MINI CHOCOLATE CARAMEL NUT TART | 9 ea

MINI LEMON MERINGUE TART | 8 ea

MINI FRUIT TART | 9 ea

MINI LEMON BITE TART | 8 ea

PISTACHIO PETIT FOURS | 10 ea

MOCHA CHOCOLATE PETIT FOURS | 9 ea

MINI CANNOLI'S | 10 ea

MINI ORANGE PROFITEROLES | 8 ea

MINI ECLAIRS | 8 ea

MINI CHOCOLATE ORANGE BITE | 10 ea

MINI BLUEBERRY LATTICE PIE | 10 ea

MINI APPLE LATTICE PIE | 10 ea

MINI GUAVA CHEESECAKE | 8 ea

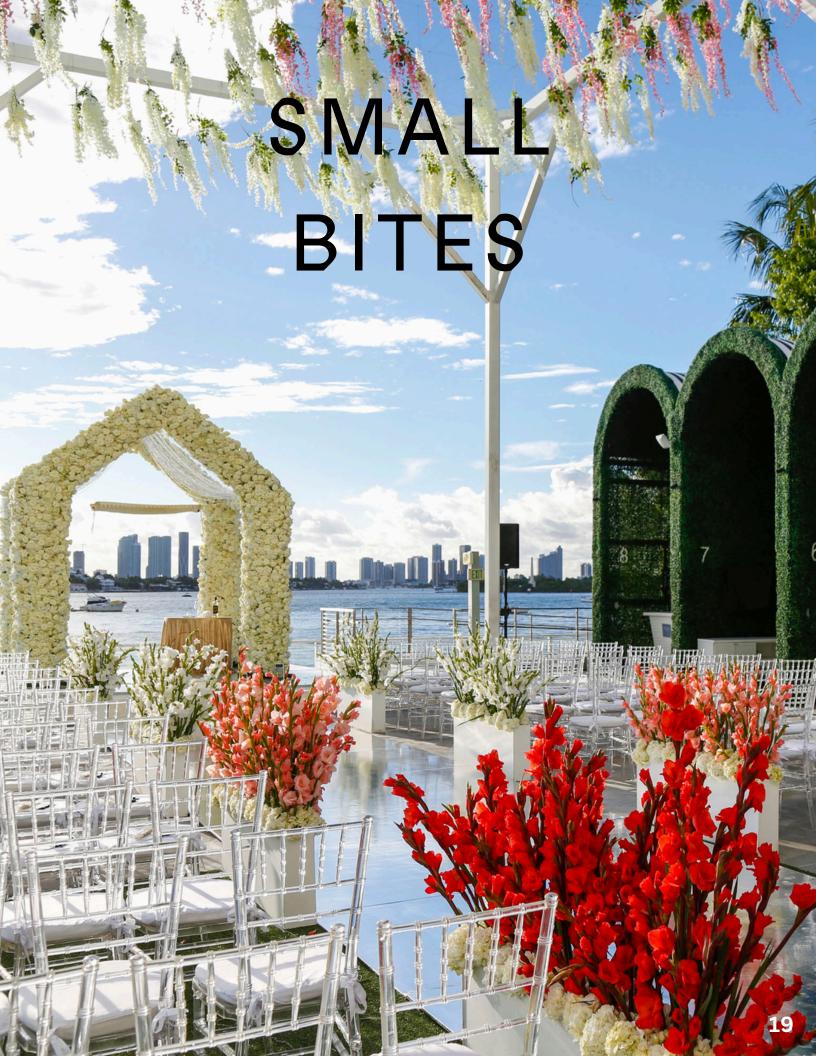
MINI DULCE DE LECHE CHEESECAKE | 8 ea

MININEWYORK 8ea

MINI CHOCOLATE MOUSSE CAKE | 10 ea

MINI FLOURLESS CHOCOLATE | 10 ea

MINI CHOCOLATE CRUNCH BAR | 10 ea



#### 24 MINIMUM ORDER

# PASSED HORS D'OEUVRES \$7 EA

Caprese Skewers - Kalamata Olives, Basil Pesto Deviled Eggs - Tobiko Caviar Crispy Vegetable Spring Roll - Sweet Chili Sauce Bacon Wrapped Dates - Maytag Blue Cheese Spinach Spanakopita - Tzatziki Tandoori Chicken - Yogurt Coriander Dip Seasonal Vegetable Crudité - Buttermilk Ranch Warm Truffled Mushroom Tart

# PASSED HORS D'OEUVRES \$8 EA

Franks en Croute - Dijon
Roasted Golden Beets - Chèvre, Pistachios
Mini Cuban Sandwiches - Dijon, House Pickles
Beef Empanadas - Salsa Fresca
Hibachi Beef Skewers - Ponzu
Chicken Empanadas - Salsa Fresca
Spanish Ham croquettes - Chipotle Crème
Beef Mini Sliders - Cheese Caramelized Inion

# PASSED HORS D'OEUVRES \$9 EA

Scallop Wrapped in Bacon - Yuzu Aioli Beef Wellington - Mushroom Duxelles Skirt Steak Skewers - Chimichurri Pork Boa Bun - Red Slaw Spicy Tuna - Wonton Tuna Tartare - Avocado Cream, Ponzu Sauce

#### PASSED HORS D'OEUVRES \$10 EA

Beef Tartare on Crostini - Caper Arugula Pesto
Lox Pumpernickel - Tomato Confit, Dill, Pickled Red Onion
Ceviche - Citrus, Chiles
Grilled Octopus Skewer - Chili Glaze, Macadamia Crumbs
Mini Crab Cakes - Harissa Remoulade
Coconut Shrimp - Mango Habanero Chutney
Moroccan Lamb Chop - Mint Yogurt Sauce

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139

# **ENHANCEMENTS**

SUSHI STATION | 50pp | 4pc pp Chefs Selection of Rolls and Nigiri Soy, Pickled Ginger

# OCEAN BAR

[Minimum 24pcs combined and minimum]

SHUCKED OYSTERS | 5 each pc
Mignonette, Cocktail Sauce, Lemon

JUMBO SHRIMP COCKTAIL | 7 each pc
Cocktail Sauce, Dijonnaise Sauce, Lemon

COBIA CEVICHE | 6 each pc

Citrus, Red Onion, Cilantro, Yuzu, Served with Plantain & Yuca Chips

# **FOOD STATIONS**

1.5 hrs Service - Minimum of 25 Guests

# CHIPS & DIP \$24PP

Tortilla, Plantain Chips, Pico De Gallo, Guacamole, Tomatillo Salsa, Black Bean Dip

# MEDITERRANEAN DISPLAY \$28PP

Hummus, Marinated Feta, Mixed Olives, Tzatziki, Toasted Pita Chips

# CHEESE & CHARCUTERIE BOARD \$35PP

Selection of Cured Meats & Imported Cheeses, Cornichons, Peppers, Marinated Olives, Dijon & Wholegrain Mustard, Grissini, Crispy Bread

# SEASONAL CRUDITE \$20PP

Seasonal Vegetables, Romesco Sauce, Buttermilk Dressing, Spring Onion Dip

# SUSHI BOAT \$40PP

Based on 4 Pieces per Person Selection Of Chef Inspired Sushi Rolls, Soy Sauce, Pickled Ginger

#### CEVICHE STATION \$34PP

Line Caught Fish with Aji Amarillo and Coconut Milk Lime Marinated Florida Rock Shrimp Crisp Plantain Chips, Toasted Corn Chips

# **ITALIAN STATION \$36PP**

Four Cheese Ravioli, Penne, Tagliatelle Basil Pesto, Napolitana Sauce, Alfredo, Parmesan Cheese

#### KEBAB STATION \$40PP

Chicken, Beef & Shrimp Pita, Hummus, Tzatziki, Tabbouleh Salad

# PAELLA STATION \$40PP

[Requires a \$250 Chef Attendant Fee]

Valenciana Style Shrimp, Scallop, Mussels, Chicken Thighs Peas, Peppers, Onions, Chorizo, Spanish Saffron Rice

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139

# **FOOD STATIONS**

1.5 hrs Service - Minimum of 25 Guests

Passed bites are served for a limited time based on the confirmed ordered amounts

# SLIDER STATION \$36PP | Select Two additional selections \$9pp

Beef Slider - Cheese, Caramelized Onion Fried Chicken Slider - Spicy Aioli, Pickle Pulled Pork BBQ Slider Mushroom Slider - Seasonal Vegetables

Served With: Truffle Parmesan Fries

# TEX MEX STATION \$36pp

additional selections \$10pp

TACOS (Please Select Two)
Pork, Chicken, Beef, Shrimp, Mahi-Mahi, Mushroom

Served With:

Baja Salad, Shredded Cabbage, Cucumber, Tomato, Radish, Piquillo Pepper, Cilantro Vinaigrette Cheese and Vegetable Quesadillas Guacamole, Salsa, Tortilla Chips Lime Zest Sour Cream

# BAIA BAY BBQ \$100PP

Requires \$250 Chef Attendant per 75 guests Add Half Lobster (per guest) \$MKT

Grilled Coba, Grilld Chicken, Shrimp, skirt Steak

Served With: Grilled Corn on the Cob, Gem Cesar Salad Garlic Butter, Tostones, Chimichurri

# CARVING STATIONS

1.5 hrs Service - Minimum of 25 Guests [Requires a \$250 Chef attendant fee]

CIDER BRINED PORK \$40pp Chimichurri, Arroz Congri

HONEY GLAZED HAM \$37PP Spicy Mustard, Roasted Potatoes

ROASTED KOSHER CHICKEN \$34PP Lemon Almond Broccolini

ROASTED CAULIFLOWER \$25PP Shishito Coconut Sauce, Petite Greens

ROASTED LAMB RACK \$52PP

Marrakesh Couscous, Roasted Vegetables Mint Sauce

CITRUS BRIND ORGANIC TURKEY \$36PP Roasted Sweet Potato Mash, Green Beans

PRIME RIB \$46PP Roasted Garlic Mashed Potatoes, Au Jus

LOCAL FISH/CATCH OF THE DAY \$45pp

Jasmine Rice, Green Coconut Curry Sauce





# OPEN BAR PACKAGES

One Bartender Required per 75 Guests \$200.00 per Bartender

# PREMIUM BRAND PACKAGE

(3)HOURS \$80PP (1)HOUR \$50PP

(4)HOURS \$96PP (2)HOURS \$65PP

VODKA - Ketel One

GIN - No. 3

TEQUILA - Don Julio Blanco

RUM - Brugal 1888

SCOTCH - Dewars White Label

WHISKEY - Jack Daniels

WHITE WINE - Santa Margherita Pinot Grigio, Sinegal Sauvignon Blanc

RED WINE - Alta Vista Malbec, Pinot Noir Roco

SPARKLING WINE - Torresella

ROSÉ - Aix Rose

BEER - Assorted Imported & Domestic

WATER - Saratoga Still & Sparkling

TONIC & SODA WATER - Assorted

SOFT DRINKS - Assorted

# PREMIUM DELUXE BRAND PACKAGE

(1) HOUR \$55PP (3) HOURS \$90PP

(2) HOURS \$70PP (4) HOURS \$110PP

VODKA - Ketel One, Grey Goose

GIN - Tanqueray 10, Hendricks

TEQUILA - Don Julio Blanco & Reposado

RUM - Flor de Caña Silver, Brugal 1888

SCOTCH - Johnnie Walker Black

WHISKEY - Bulleit Bourbon, Bulleit Rye

WHITE WINE - Gerard Bertand Castellum Sauvignon Blanc, Frank

Family Vineyard Chardonnay

RED WINE - Sinegal Cabernet Sauvignon, Bodegas Pujanza Hado

Tempranillo

CHAMPAGNE - Nicolas Feuillatte Brut

ROSÉ - Whispering Angel

BEER - Assorted Imported & Domestic

WATER - Saratoga Still & Sparkling

TONIC & SODA WATER - Assorted

SOFT DRINKS - Assorted

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139 1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139 MENU PRICES DO NOT INCLUDE 24% SERVICE CHARGES AND 9% SALES TAX. MENU PRICES DO NOT INCLUDE 24% SERVICE CHARGES AND 9% SALES TAX.

# OPEN BAR PACKAGES

One Bartender Required per 75 Guests \$200.00 per Bartender

(1) HOUR \$40PP (3) HOURS \$65PP (2) HOURS \$50PP (4) HOURS \$75PP

#### WINE & BEER PACKAGE

WHITE WINE - Sinegal Sauvignon Blanc, Santa Margherita Pinot Grigio RED WINE - Alta Vista Malbec, Roco Pinot Noir SPARKLING WINE - Torresella ROSÉ - AIX Rose BEER - Assorted Imported & Domestic WATER - Saratoga Still & Sparkling TONIC & SODA WATER - Assorted SOFT DRINKS - Assorted

# **BRUNCH PACKAGE**

BLOODY MARY MIMOSA BELLINI APEROL SPRITZ RED WINE PROSECCO ROSÉ

# CONSUMPTION BAR

One Bartender Required per 75 Guests | \$200.00 per Bartender Additional Selections Upon Request

#### PREMIUM BRAND

VODKA \$13 ea Zyr, Ketel One

GIN \$15 ea Tanqueray, No. 3

TEQUILA \$16 ea Don Julio, Casa Azul

RUM \$14 ea Drugoll 1888

SCOTCH \$15 ea Dewars White Label

WHISKEY \$15 ea Jack Daniels

WHITE WINE \$13 ea Santa Margherita Pinot Grigio, Sinegal Sauvignon Blanc

RED WINE \$13 ea Alta Vista Malbec, Roco Pinot Noir

SPARKLING WINE\$12 ea Torresella

ROSÉ \$13 ea AIX Rose

BEER \$9 ea Assorted Imported & Domestic

WATER \$10 ea Saratoga Still & Sparkling (1 liter)

TONIC & SODA WATER \$4 ea Assorted

SOFT DRINKS | 6 ea Assorted

# **CONSUMPTION BAR**

One Bartender Required per 75 Guests | \$200.00 per Bartender Additional Selections Upon Request

# PREMIUM DELUXE BRAND

VODKA \$16 ea

Chopin, Grey Goose

GIN \$18 ea

The Botanist, Hendricks

TEQUILA \$19 ea

Casamigos Blanco, Don Julio Reposado, 400 Conejos Mezcal

RUM \$17 ea

Brugal 1888, Mt. Gay Black Barrel

SCOTCH \$18 ea

Johnnie Walker Black, Macallan 12

WHISKEY \$18 ea

Bulleit Bourbon, Bulleit Rye, Crown Royal

WHITE WINE \$16 ea

Frank Family Vineyard Chardonnay Castellum, Gerard Bertrand Sauvignon Blanc

RED WINE \$16 ea

Sinegal Cabernet Sauvignon,

Bodegas Pujanza Hado Tempranillo

CHAMPAGNE \$19 ea

Taittinger

ROSÉ \$16 ea

Whispering Angel

BEER \$9 ea

Assorted Imported & Domestic

WATER \$10 ea

Saratoga Still & Sparkling (1 liter)

TONIC & SODA WATER \$4 ea

Assorted

SOFT DRINKS \$6 ea

Assorted

BRUNCH COCKTAILS \$15 ea

Bloody Mary, Mimosa, Bellini, Aperol Spritz

1100 WEST AVENUE - MIAMI BEACH, FLORIDA 33139

MENU PRICES DO NOT INCLUDE 24% SERVICE CHARGES AND 9% SALES TAX.