

EVENT MENU

1 Hotel South Beach 2020

Our food philosophy is simple: Ingredients First.
You'll find menus designed around the seasons, full of fresh, local ingredients and dishes that are both good and good for you. Cooking this way makes our jobs easy; nature does all the heavy lifting.



CONTINENTAL BREAKFAST

*Minimum guarantee for all breakfast buffets is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people
Breakfast displays are based on two (2) hours of consecutive service
Breakfast selections are served with freshly brewed coffee and selection of herbal teas*

ARTISAN

Assorted mini muffins, croissants

Sliced seasonal fruit, honeycomb, acai
Greek yogurt (vg)

Organic fruit preserves, assortment of
cream cheese (vg)

Carafes of natural fruit juices(v) - orange ,
ruby grapefruit,
carrot
\$39 per person

DIVINE

Assorted Danish, croissants, muffins

Sliced seasonal fruit, honeycomb, acai
Greek yogurt (vg)

Organic fruit preserves, assortment of
cream cheese (vg)

Yogurt bar - Greek yogurt,
house-made chia granola, dried fruits,
chocolate chips and muesli

Carafes of natural fruit juices (v) - orange,
ruby grapefruit, carrot
\$41 per person

A LA CARTE

Sliced seasonal fruit,
petite farm stand (gf,v)
\$12 per person

Hickory smoked salmon, herbed
cream cheese, sliced heirloom
tomatoes, capers, red onions, bagel display
\$18 per person

Charcuterie board - artisan cheeses, ham,
turkey, salami, quince, artisan loaf
\$12 per person

Organic steel cut oatmeal - organic
Florida sugar, drunken raisins, seasonal
fruit, almonds
\$8 per person

Cereal bar - assorted "Kashi" cereal, skim
milk, whole milk, almond milk, dried
fruits
\$7 per person

Fresh egg scramble - garnished
with fresh herbs (gf)
\$8 per person

Neighbors breakfast sandwich -
Cusanos bakery brioche, farm eggs,
white cheddar, crispy bacon, field
greens, chipotle aioli
\$12 per person

Mini-breakfast burritos - egg and cheese
or Mexican chorizo and egg
\$9 per person

Huevos rancheros - sunny side up,
avocado, farm cheeses, corn tortilla,
ranchero sauce (gf,vg)
\$9 per person

Carafes of natural fruit juices -
SELECT 2:
Greenery, Citrus IV, Root B, Red Lover
\$12 per person

Traditional eggs Benedict - poached
egg, Canadian bacon, English
muffin, hollandaise sauce, side of
potato herbs hash (gf)
\$18 per person

VEGAN

Avocado and beet muhammara tartines
(v) - pickled vegetables, infused oils,
sourdough toast (vg)
\$18 per person

Add smoked salmon, salmon roe
+\$5 per person

Hummus bowl -
quinoa and heirloom beans, Paradise
Farms greens (v)
\$12 per person

Breakfast burrito -
tofu scramble, mushroom, spinach,
roasted tomatillo salsa (v)
\$10 per person

ACTION STATIONS

chef required, \$200 chef fee will apply

OMELET BAR

Whole eggs, egg beaters, egg whites,
spinach, mushroom, tomato, peppers,
cheese, bacon, chicken sausage
\$19 per person

DELUXE OMELET BAR

Whole eggs, egg beaters, egg whites,
spinach, mushroom, tomato, peppers,
cheese, bacon, grilled chicken,
crab meat, shrimp, San Danielle
prosciutto
\$26 per person



BREAKFAST DISPLAY PACKAGES

*Minimum guarantee for all breakfast buffets is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people
Breakfast displays are based on two (2) hours of consecutive service
Breakfast selections are served with freshly brewed coffee and selection of herbal teas*

NATURE BREAKFAST

SELECT 1 FROM EACH
The farm, charcuterie and sides

SELECT 2 FROM EACH
Pastry shop and nectars
\$47 per person

SIGNATURE BREAKFAST

SELECT 1 FROM EACH
The farm, charcuterie and specialty

SELECT 2 FROM EACH
Sides, pastry shop and nectar
\$56 per person

THE FARM

Fresh egg scramble and herbs (gf)

Seasonal vegetable quiche (vg)

Huevos rancheros -
sunny side up, avocado, farm cheese,
corn tortilla, ranchero sauce (gf, vg)

Neighbors breakfast sandwich -
Cusanos bakery brioche, farm eggs,
white cheddar, crispy bacon,
field greens, chipotle aioli

Healthy breakfast bowl (vg) -
sprouted chickpea hummus,
seasonal roasted vegetables,
field greens, poached egg

CHARCUTERIE

Natural bacon

All-natural apple smoked
gouda chicken sausage (gf)

Turkey bacon (gf)

SIDES

Selection of market fruits served with
honeycomb, cottage cheese (gf)

Herb roasted fingerling potatoes (vg)

Tricolor potato hash, peppers,
caramelized onions (vg)

Buckwheat and chia pancakes -
bananas, strawberries, agave syrup (vg)

Brioche French toast -
bourbon and vanilla infused syrup,
berry preserve

PASTRY SHOP

Croissants

Assorted mini muffins

Assorted fruit Danishes

Chef's selection of breakfast loaf

SPECIALTY

Charcuterie board -
artisan cheeses, ham, turkey, salami,
quince, artisan loaf

Cereal bar -
assorted "Kashi" cereal, skim milk, whole
milk, almond milk, dried fruits

Yogurt bar -
Greek yogurt, house-made chia granola,
dried fruits, chocolate chips and
muesli

Organic steel cut oatmeal -
organic Florida sugar, drunken raisins,
seasonal fruit, almonds
Hickory smoked salmon and gravlax
condiments, bagel display

Carafes of natural pressed juices -
Greenery, Citrus IV, Root B,
Red Lover

Overnight oats -
gluten free oats, chia seeds, golden raisins

NECTARS

Fresh squeezed Florida orange juice

Ruby grapefruit

Carrot

Mango



PLATED BREAKFAST

Maximum of 50 people

Breakfast selections are served with freshly brewed coffee and selection of herbal teas

TO SHARE

Assorted Danish, mini muffins,
croissants

Zak the Baker artisanal multigrain
white and whole wheat loaf

STARTER

SELECT 1

Sliced seasonal fruit,
honeycomb, acai Greek
yogurt (vg)

Overnight oats -
gluten free oats, chia seeds,
golden raisins

Avocado tartine -heirloom
baby tomatoes, shaved
carrots, chili oil (v)

Add smoked salmon/roe +
\$6 per person

ENTRÉE

SELECT 1

POACHED EGGS IN A JAR
Parmesan potato cream, frisse,
prosciutto, citrus oil
\$40 per person

PASTRAMI HASH
Roasted peppers, baby spinach,
poached eggs
\$38 per person

QUICHE
Amish chicken sausage,
wild mushroom, petite greens
\$35 per person

FLORENTINE EGGS BENEDICT
Poached egg, sauté spinach and
onion mornay, chives,
side of potato herbs hash (gf)
\$40 per person

TRADITIONAL EGGS BENEDICT
Poached egg, Canadian bacon,
English muffin, hollandaise, side of
potato herbs hash (gf)
\$39 per person



BOXED BREAKFAST

On-the-go service only

MAIN

CONTINENTAL

Butter croissant, homemade
cinnamon roll
\$35 per person

BURRITO

Scrambled eggs, natural bacon,
cheddar cheese, wheat tortilla
\$37 per person

NEIGHBORS SANDWICH

Cusanos bakery brioche, farm eggs,
white cheddar, crispy bacon,
field greens, chipotle aioli
\$39 per person

SMOKED SALMON BAGEL SANDWICH

Chive cream cheese, capers, onion,
tomato, Zak the Baker bagel
\$40 per person

WHOLE WHEAT WRAP

Grilled squash, roasted peppers,
chickpeas, egg white scramble (vg)
\$38 per person

ACCOMPANIED WITH

SELECT 2

Whole fruit (vg)

Greek yogurt (gf)

Homemade seed bar

BEVERAGE

SELECT 1

Bottled orange juice

Bottled cranberry juice

Freshly brewed coffee



BRUNCH

*Minimum guarantee for all brunch buffets is 60 people
a \$250 surcharge will be applied to event if guarantee is less than 60 people
Brunch displays are based on two (2) hours of consecutive service
Brunch selections are served with freshly brewed coffee and selection of herbal teas*



TRADITIONAL BRUNCH

SELECT 1

Chilled impressions,
specialties and enhancements

SELECT 2

Nectars

SELECT 3

Pastry shop, classics, and
sweets

\$95 per person

SIGNATURE BRUNCH

SELECT 1

Enhancements

SELECT 2

Chilled impressions,
specialties and nectars

SELECT 3

Pastry shop and classics

SELECT 4

Sweets

\$110 per person

PASTRY SHOP

Croissants

Assorted mini muffins

Assorted fruit Danish

Pecan caramel cinnamon rolls

Brandy cherry financier

CLASSICS

Sun Fresh Farms organic eggs (gf)

Spinach and palmito quiche (vg)

Organic chicken kielbasa, peppers,
onions

Natural bacon (gf)

Herb roasted fingerling potatoes (gf)

Brioche French toast - bourbon and
vanilla infused syrup, berry preserve (vg)

CHILLED IMPRESSIONS

CHARCUTERIE

Chef selection of artisan cheeses and
handcrafted meats, nuts, pickled
veggies, mustard

GARDEN

Mix of seasonal greens, baby romaine, baby
iceberg, chef's choice of 8 seasonal condiments

*Choice of 3 dressings:

Caesar, balsamic, ranch, key lime, blue cheese,
smoked chipotle, champagne dressing

FRUIT D' MAR COCKTAIL

Bloody Mary, shrimp, fresh catch,
octopus, plantain chips

RAW

Display of seasonal raw organic
vegetables, fruits, Greek yogurt,
ranch and blue cheese dipping sauce
(gf,vg)

YOGURT BAR

Greek yogurt, house-made chia granola, dried
fruits, chocolate chips and muesli (vg)

SPECIALTIES

1SB SEAFOOD CHOWDER

Florida spiny lobster, fennel,
tarragon oil (gf)

HEIRLOOM GRAINS CHILI

Farro, freekeh, cipollini onions,
espelette peppers

POACHED HALIBUT (gf)

Sweet pea risotto, roasted tomatoes, salsa
verde

GRILLED GROUPER (gf)

Stone grits, crab fritters, chard, corn
succotash

CUBAN ROPA VIEJA

Grass fed flank steak, braised
tomatoes, Spanish peppers,
Hungarian paprika, sweet plantain, fine
herbs (gf)

HERB ROASTED MURRAY'S

CHICKEN (gf)
Potatoes, roasted mirepoix, au-jus

CONTINUED ON NEXT PAGE

BRUNCH (CONT.)

*Minimum guarantee for all brunch buffets is 60 people
a \$350 surcharge will be applied to event if guarantee is less than 60 people
Brunch displays are based on two (2) hours of consecutive service
Brunch selections are served with freshly brewed coffee and selection of herbal teas*



SPECIALTIES (CONT.)

CHICKEN AND THE EGG

Lake Meadow buttermilk fried chicken, sunny side up farm fresh egg, savory waffle maple gastrique

PIGS AND POTATOES

Palmetto Creek smoked pulled pork, Yukon potato hash topped with poached egg and chipotle hollandaise

NECTARS

Fresh squeezed Florida orange juice

Ruby grapefruit

Carrot

Mango

SWEETS

Hazelnut crunch cupcakes

Raspberry tart

Peaches and cream Verrine

Ginger Panna Cotta

Nutella pop tarts

Lemon ricotta cheesecake

ENHANCEMENTS

chef required, \$200 chef fee will apply

OMELET BAR

Whole eggs, eggbeaters, egg whites, spinach, mushroom, tomato, peppers, cheese, bacon, chicken sausage
\$19 per person

DELUXE OMELET BAR

Whole eggs, eggbeaters, egg whites, spinach, mushroom, tomato, peppers, cheese, bacon, grilled chicken, crab meat, shrimp, San Daniele prosciutto
\$26 per person

FRUITS OF THE OCEAN

Oysters, crab claws, Florida citrus chilled shrimp, chef's selection of ceviche, lemons, cocktail sauce, hot rocoto pepper sauce, cucumber shallot mignonette
\$45 per person

SMOKED HOUSE CARVING STATION

Brisket, sausage, baby back ribs, corn bread, Anson Mills grits, homemade BBQ sauce
\$38 per person

ART OF FLAME

Homemade Porchetta sandwiches, truffle mustard, fried farm eggs, roasted cauliflower, radishes, beet spread
\$50 per person

ESTACA TACO STATION

Short rib al carbon, cordero a la barabacoa, rajas poblanas, Dos Locos Gringos fresh corn and flour tortillas, radish mojo, guasacaca, guajillo salsa, lemon wedges
\$45 per person

HOUSE ROLLED SUSHI AND SASHIMI DISPLAY

Selection of vegetable, salmon, and tuna rolls, chef's selection of sashimi. Based on local fish availability served with pickled ginger, wasabi, soy sauce
\$36 per person

Price based on (6) pieces per person. Sushi chef required.

\$300.00 per chef (max 3 hours)

OVERNIGHT OAT AND YOGURT BAR (gf)

Garnishes - chia seeds, candied pumpkin seeds, roasted pecans, sunflower seeds, pomegranate seeds, flax seeds, chopped almonds, drunken raisins, dried cranberries, toasted shaved coconut, dried apricots, dried apples, house-made coconut granola, chef's selection of 2 preserves
\$19 per person

TRADITIONAL PRIME RIB CARVING STATION

Roasted garlic mashed potatoes, seasonal vegetables, au-jus
\$34 per person

COFFEE BREAKS

*Based on 30 minutes of consecutive service
a \$250 surcharge will be applied to event if guarantee is less than 20 people Coffee
break selections are served with freshly brewed coffee and selection of herbal teas*

BAKERY

Assorted biscotti, strawberry pop tarts,
lemon meringue bars, ganache
brownies
\$24 per person

MILK AND COOKIE SHOP

Chocolate chip, green tea, double
chocolate, pecan and dulcey, lavender
shortbread, organic farmer's milk served
in "old school" mason jars
\$26 per person

LIQUID NITROGEN ARTISAN GELATO STAND

Chef required, \$200 chef fee will apply

SELECT 1:

Homemade vanilla, passion fruit, pistachio,
Nutella gelato

Sweet waffle cones, waffle cups, homemade
fruit preserves, chopped nuts, fresh berries,
gelato condiments

Shaved ice station (gf, vg) -
organic berries syrup, seasonal fruit syrup,
salted caramel, condensed milk \$28 per
person

HEALTHY SPREAD

Crudités and chips - beet, hummus,
Muhamarra spreads, seasonal roast
and pickled vegetables, lavash,
pita bread (vg)
\$24 per person

FRITURAS

Assorted empanadas, tostones, fried
yucca served with criollo aioli, cilantro
and jalapeno sauce

Assorted sweet Latin pastries -
traditional guava, guava and cream
cheese, mango-guava, pineapple
pastelitos
\$29 per person

NEIGHBORS

Fit parfait, overnight oats, acai bowl

Carafes of natural fruit juices -
Greenery, Citrus IV, Root B, Red
Lover
\$32 per person

Individual bottles available upon
request
+\$3 per person

ARTISANAL DONUTS

Mojito, tres leches, birthday cake,
bourbon glazed bacon, traditional
glazed, Boston cream
\$28 per person

CHOCOLATE SHOP

Chocolate bars - passion fruit,
raspberry, dulcey almond crunch,
70% dark chocolate

Fleur de sel cookies, chocolate covered
pretzel rods, white chocolate covered
strawberries, chocolate pot de crème
\$26 per person

HAPPY HOUR

Local Florida cheeses from Cypress
Point Creamery SC

Taste of Honey - buckwheat,
lavender, clover honey, lavash,
grilled artisanal breads
\$32 per person

MIX IT UP

Monkey trail mix

Wasabi pea mix - rice crackers, soy
nuts, spicy wasabi seasoning

S'mores mix - graham crackers,
chocolate chips, mini pretzels, mini
marshmallows

Chef crafted fruits and
herb infused filtered water
\$27 per person

THE SPA

Minted fruit salad - Florida citrus
segments (gf), artisanal granola bar,
organic mini crudité, hummus cups
(gf, v), green detox juice, matcha sugar
cookie swirl
\$30 per person

FRENCH ROAST

Eclairs - traditional chocolate,
raspberry, coconut lime

Opera cake, caramel profiteroles,
vanilla crème brulee, Paris-Brest
\$23 per person



A LA CARTE FOOD & BEVERAGE

BEVERAGES

Just Water
\$8 each

Chef crafted fruits and herb infused water
\$45 per gallon

Cucumber & mint infused water
\$45 per gallon

Pitaya & Florida citrus agua fresca
\$45 per gallon

Watermelon and grapefruit agua fresca
\$45 per gallon

Ruby grape fruit juice
\$90 per gallon

Mango juice
\$90 per gallon

Fresh Florida orange juice
\$90 per gallon

Freshly brewed coffee
\$105 per gallon

Selection of herbal teas with honey, lemon
\$105 per gallon

Iced tea
\$90 per gallon

Assorted soft drinks
\$7 each

Carafes of housemade smoothies:
SELECT 1:
Verde - Spinach, oats, almond milk, almond butter(v)
Sunshine - mango, pineapple, orange juice, coconut, yogurt (vg)

Homestead - Strawberries, dates, oatmilk (v)
\$12 per person

Carafes of natural fruit juices -
SELECT 2:
Greenery, Citrus IV, Root B, Red Lover
\$12 per person

BAKERY

Brownies
\$62 per dozen

Assorted cupcakes - double chocolate, red velvet, carrot, lemon, coconut
\$60 per dozen

Assorted cookies - chocolate chip, white chocolate macadamia nut, tropical trail mix, double chocolate, pecan and dulcey, lavender shortbread
\$62 per dozen

Assorted muffins - blueberry, banana, lemon poppy, chocolate buttermilk
\$62 per dozen

Assorted Latin pastries - traditional guava, guava and cream cheese, pineapple pastelitos
\$57 per dozen

Bagels with herb, blueberry, and smoked salmon flavored cream cheeses
\$60 per dozen

Assorted savory scones - chive, cheddar bacon, rosemary, plain
\$62 per dozen

Cheese and guava empanadas
\$62 per dozen

Chicken empanadas with aioli criollo
\$72 per dozen

SNACKS

Seasonal whole fruit (gf)
\$48 per dozen

Sliced seasonal fruits (gf)
\$12 per person

Terra chips
\$6 each

Dried fruits and nuts (vg)
\$6 each

Seasonal fruit skewers (vg)
\$54 per dozen

Berries fruit skewers (vg)
\$96 per dozen

PASTRIES

Seasonal fruit tart
\$115 per dozen

Key lime tart
\$115 per dozen

Chocolate praline mousse
\$115 per dozen

Assorted macaroons
\$90 per dozen

Assorted profiteroles
\$90 per dozen

Chef's selection of assorted petite fours
\$80 per dozen



PLATED LUNCH

Minimum of 20 people

Lunch selections are served with assortment of breads, freshly brewed coffee and selection of herbal teas

STARTER

SELECT 1

SUPER FOOD SALAD

Kale, spinach, broccoli, carrots, beets, omega seeds, key lime dressing (gf, vg)

AVOCADO AND CRAB

Cream of avocado, lump crab, citrus crème fresh (gf)

ORGANIC TOMATO AND TOMATILLO SALAD

Goat cheese, cucumber, pickled red onion, watermelon, kalamata olives, balsamic reduction, micro basil (gf, vg)

RED QUINOA & CHARD CORN (vg)

Black beans, feta cheese, sorrel, roasted peppers, lime, cilantro vinaigrette

ORGANIC ROMAINE (v)

Black kale, focaccia croutons, parmesan, cracked black pepper, tahini, caper vinaigrette

CHARRED CAULIFLOWER AND ROMANESCO (v)

Couscous, arugula, roasted fennel, celery hearts, toasted pepita seeds, Meyer lemon

ENTRÉE

SELECT 1

CARVED, GRASS-FED SUNSHINE PROVISIONS FILLET

Seasonal succotash, stone grits, piquillo relish (gf)
\$54 per person

PAN ROASTED FLORIDA SNAPPER

Tomato, fennel, clam jus (gf)
\$52 per person

HERB ROASTED JOYCE FARM CHICKEN BREAST

Roasted fingerling potatoes, confit thighs, wild mushroom, shallot puree
\$52 per person

ROSEMARY SCENTED

LEG OF LAMB (gf)
Saffron basmati, eggplant caponata
\$56 per person

SANTA MARIA RUB GRILLED BAVETTE STEAK (gf)

Golden Yukon mash, roasted radishes, bok choy, arugula puree
\$59 per person

GREEN LASAGNA

Pumpkin seed pesto, tofu ricotta, ratatouille (vg)
\$45 per person

VEGETABLE RISOTTO

Garden vegetables, green pea (vg)
\$45 per person

SWEETS

SELECT 1

FLOURLESS CHOCOLATE CAKE

Vanilla bean whip, citrus scented berries (gf)

FRESH FRUIT SABLE

Citrus cremeux, fresh fruit, berry air

APPLE TART

Mascarpone cream, bourbon caramel

COCONUT LIME PANNA COTTA

Compressed pineapple, lime glass, coconut crumble



LUNCH DISPLAYS

*Minimum guarantee for all lunch displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people Lunch
Displays are based on two (2) hours of consecutive service
Lunch selections are served with freshly brewed coffee and selection of herbal teas
\$60 per person*

SANDWICH SHOP

SELECT 3

GARDEN

Grilled vegetables, sourdough bread,
tomato, zucchini, squash, eggplant,
Spanish roasted peppers, sundried tomato
spread, baby arugula (gf,v)

GRILLED CHEESE

Manchego cheese, Point Reyes
blue cheese, quince paste,
brioche bread

TABBOULEH (v)

Tomatoes, cucumber, bulgur, fine chopped
parsley, whole wheat pita

CLUB

Oven roasted turkey, applewood
smoked bacon, Swiss cheese, baby arugula,
avocado, tomato, chipotle aioli, cranberry
walnut bread

CUBANO

Roasted pork, black forest ham, Swiss
cheese, pickles, house mustard blend,
Cuban bread

"HAM & CHEESE"

Rosemary, Wisconsin aged cheddar,
Florida tomatoes, potato roll

TRIPLETA

Roasted pork, skirt steak, marinated
chicken, Swiss cheese, onions, aioli criollo,
French baguette

CHORIPAN

Grilled Argentinian sausage, avocado
mousse, fried shallot, black mint,
Peruvian yellow pepper aioli,
mini sour dough baguette

SIDES

SELECT 2

ROASTED TOMATO SOUP

Heirloom tomatoes, cipollini onion,
confit garlic, basil (gf, v)

QUINOA AND LAKE MEADOW CHICKEN SOUP

Seasonal vegetables, lemon oil (gf)

FARRO GREEK SALAD (v)

Peppers, tomato, Kalamata olives,
lemon oregano vinaigrette

HARISSA SPICED GARBANZO CRISPS (v)

Fire roasted vegetables, kale, freekeh,
preserved lemon vinaigrette

BRUSSEL SLAW AND CELERIAC

Shaved apples, orange segments,
pistachio, pomegranate seeds
vinaigrette (v)

ROASTED ARTICHOKE

PASTA SALAD (vg)
Rotini, sundried tomatoes, olives,
balsamic, herb emulsion

FINGERLING POTATO SALAD

Mustard mayo, green tomato chow-
chow, bacon lardons

ROOT VEGETABLE CHIPS (v)

SWEETS

SELECT 3

CARVED SEASONAL FRUIT (v)

MATCHA PANNA COTTA

SALTED CARAMEL CHOCOLATE TART

STRAWBERRY CHEESE CAKE BITES (gf)

LEMON CHIFFON TARTS

ARTISANAL ASSORTED COOKIE BOX

CHIA PUDDING Coconut, lime, mango (gf,vg)





MAKE YOUR OWN DISPLAY

*Minimum guarantee for all lunch displays is 30 people
 a \$250 surcharge will be applied to event if guarantee is less than 30 people
 Lunch displays are based on two (2) hours of consecutive service
 Lunch selections are served with assortment of breads, herb infused olive oil, freshly
 brewed coffee and selection of herbal teas*

NURTURE LUNCH

SELECT

1 starter, 2 entrees, 1 side, 2 sweets

\$68 per person

SIGNATURE LUNCH

SELECT

2 starters, 2 entrees, 2 sides, 2 sweets

\$74 per person

1 HOTEL LUNCH

SELECT

1 starters, 3 entrees, 2 sides, 3 sweets

\$81 per person

STARTER

MEDITERRANEAN LENTIL SOUP

Beluga lentils, fingerling potatoes (vg)

FARMERS MARKET MINESTRONE SOUP

Seasonal vegetables, tomato broth, spinach, cannellini (gf,v)

ROASTED BEETS AND BROCCOLINI

Citrus segments, white balsamic (gf, v)

CURRIED CHICKEN AND FREEKEH SALAD

Cilantro, arugula, lemon vinaigrette

ORGANIC TOMATO AND TOMATILLO SALAD (vg)

Arugula, goat cheese, cucumber, pickled red onion, watermelon balsamic reduction, kalamata olives, micro basil

GRILLED ARTICHOKE AND ASPARAGUS (vg)

Parmesan, toasted pine nuts, dill

ROASTED VEGETABLE ESCALIVADA(v)

Onions, peppers, rustic bread,

Arbequina olive oil

ENTRÉE

BLACKENED SHRIMP PASTA

Spinach, mushrooms, tomatoes, pink sauce

GRILLED LOCAL GROUPER

Artichoke, Kalamata olives, caper berries, Campari tomatoes, vierge sauce (gf)

PAN ROASTED CAGE FREE AIRLINE CHICKEN

Heirloom tomato, shaved fennel, watercress, preserved lemons ajus (gf)

PALMETTO CREEK PORK "COCHINITA" TACOS (gf)

Build your own, black bean and corn relish, cilantro rice, pickled red onions

CHIMICHURRI MARINATED STEAK

Sherry roasted root vegetable wedges (gf)

EGGPLANT ROLLATINI

Vegetable escalivada, citrus ricotta, heirloom tomato fondue (vg)

CUBAN ROPA VIEJA

Braised Grass-fed flank steak, tomato, Spanish peppers, Hungarian paprika, sweet plantain (gf)

GRILLED CAULIFLOWER STEAK

Roasted butternut squash puree, pomegranate seed, chimichurri sauce (vg,gf)

SIDES

RATATOUILLE WITH FRESH

HERBS (gf,vg)

TRI COLOR POTATO &

CHOCLO SUCCOTASH (vg)

VEGETABLE DIRTY RICE

Mirepoix, Hungarian paprika (gf, vg)

CONGRIS RICE

Rice and black beans, cumin, Latin spices (gf,vg)

YUCA AL MOJO

Poached, garlic sauce (gf)

TUMERIC ROASTED BRUSSEL SPROUTS

Caraway squash, onions (v)

SWEETS

STRAWBERRY TORTE

ESPRESSO CRÈME BRULÉE

CHEESECAKE PARFAIT

BANANA NUTELLA HAND PIES

VEGAN CHOCOLATE PUDDING

MANGO MOJITO VERRINE

BLACK FOREST VERRINE

THEMED LUNCH DISPLAYS

*Minimum guarantee for all lunch displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people
Lunch displays are based on two (2) hours of consecutive service
Lunch selections are served with freshly brewed coffee and selection of herbal teas*



SOUTH OF DIXIE

STARTERS

Apple coleslaw - shredded cabbage, carrot, cilantro (gf)

Cobb salad - lettuce, corn, tomatoes, bacon, avocado, ranch dressing (gf)

Corn chowder - corn, cream, herbs (gf,vg)

ENTREES

Spare ribs - smoked, rub marinated, bourbon BBQ sauce

Crispy deep-fried farm raised catch of the day, paprika, lemon seasoning

SIDES

Mac and cheese - elbow pasta, cream, cheddar and parmesan cheese, garlic herbs crust

Collard greens - bacon, onion, thyme Biscuits

SWEETS

Berry cobbler mason jars

Banana pudding verrine

\$75 per person

CANTINA BAJA SUR

STARTERS

Heirloom tomatoes and watermelon, queso fresco, citrus pasilla vinaigrette (vg)

Baja California guacamole and chips (gf,vg)

BUILD YOUR OWN TACO

Pork carnitas - garlic, oregano, spices, sour orange (gf)

Achiote sustainable Cobia - cabbage slaw, radishes, chard onions

SIDES

Braised tomatillo chicken - poblano peppers, oregano Mexican tomato rice (vg)

Condiments - cotija cheese, pico, lettuce, lemons, tomatillo sauce, pinto beans, flour and corn tortillas (vg)

SWEETS

Churros with chocolate and

Dulce leche sauce

Tequila lime pie

Mexican chocolate pot de crème

\$70 per person

HEALTHY

STARTERS

Arugula, lemon and fennel salad (gf, v)

Crudit  and dips, pepper Muhammara, kale hummus (gf, vg)

Homestead tomatoes, haricot verts, marjoram vinaigrette (vg)

ENTREES

Joyce Farms grilled chicken breast, wild mushrooms escarole, beans

Pan seared Cobia, preserved lemons, crispy leeks

SIDES

Quinoa hash, broccolini, peppers (v)

Rosemary purple potatoes (vg)

Organic seasonal vegetables

SWEETS

Strawberry torte

Vegan chocolate pudding

Mango mojito verrine

\$70 per person

THEMED LUNCH DISPLAYS (CONT.)



*Minimum guarantee for all lunch displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people
Lunch displays are based on two (2) hours of consecutive service
Lunch selections are served with freshly brewed coffee and selection of herbal teas*

AMERICAN GRILL

STARTERS

Red bliss potato salad -
whole grain mustard vinaigrette,
bacon, hard boiled eggs, capers

Cellentani pasta salad -
celery seed emulsion, julienne carrots,
red onion, sun-dried tomato (vg)

Purple cabbage slaw -
roasted garlic mayo, watermelon,
radish, asparagus shavings (gf, vg)

ENTREES

1 Hotel burger -
pimento cheese, house made pickles,
dijonnaise sauce, potato roll

Kobe beef hot dog -
house made ketchup, southern chow
chow relish, poppy seed bun

SIDES

Corn on the cob (gf, v)

Natural cut French fries (vg) Locally
grown watermelon slices
(gf,v)

SWEETS

Fried apple pies

Peach cobbler

\$70 per person

LATIN AMERICAN

STARTERS

Cuban style ajiaco -
chicken, pork, beef, vegetable stew

Quinoa salad -
roasted squash, broccolini, pine nut,
citrus vinaigrette

ENTREES

Line-caught fish -
hash green plantain

Slow roasted pulled pork -
sour orange mojo

SIDES

Malanga and plantain chips,
cilantro aioli

Arroz con gandules -
white rice and pigeon peas, vegetable
sofrito, cumin, coriander (v)

Roasted squash and broccolini

Yucca al mojo -
Spanish onions, garlic, vinegar,
olive oil (v)

SWEETS

Coconut rum tres leches

Oxacan chocolate flan

Guava brazo gitano

\$70 per person

BOXED LUNCH

On-the-go service only

10 to 50 guests, select two sandwiches or wraps

50 or more guests, select three sandwiches or wraps

Gluten free options available upon request

\$49 per person

SALADS

SELECT 1

GREEK SALAD

Feta, tomatoes, cucumber, oregano
vinaigrette (vg)

MEDITERRANEAN

Quinoa, tomato, raw corn, chickpeas,
broccoli, sundried tomato pesto
vinaigrette (v)

TOMATO AND STRACCIATELLA SALAD

Heirloom tomato, pickled onion, baby
arugula, compressed watermelon, micro
basil, balsamic glaze chive oil

RED QUINOA (v)

Black bean, cumin, cilantro, roasted
peppers, lime

FRUIT

SELECT 1

FRESH SEASONAL WHOLE
FRUIT (gf,v)

MINTED FRUIT SALAD (v)

SNACK

SELECT 1

TERRA CHIPS

CRUDITE & DIP (v)

SANDWICHES AND WRAPS

SELECTION BASED ON NUMBER OF GUESTS

GRILLED VEGETABLES ON SOURDOUGH BREAD (vg)

Tomato, zucchini, squash, eggplant, Spanish
roasted peppers, sundried tomato spread, baby
arugula (v)

HOUSE CONFIT TUNA

SALAD WRAP

Horseradish Havarti cheese,
arugula, preserved lemon aioli, honey wheat
tortilla

CLUB SANDWICH

Roasted turkey, Swiss, natural bacon, baby
arugula, avocado, cranberry walnut bread,
chipotle aioli

SHAVED AGED PRIME RIB

Caramelized onion, crumbled blue cheese,
baby arugula, focaccia

GRILLED CILANTRO AND LIME MARINATED CHICKEN BREAST

Chicken shawarma, tzatziki sauce, lettuce,
harissa, pita

HOT HOUSE TOMATOES (vg)

Basil, buffalo mozzarella, olive tapenade,
ciabatta

TABBOULEH (v)

Tomatoes, pickled cucumber, hummus,
sprouts tzatziki, whole wheat lavash

SWEETS

SELECT 1

TROPICAL TRAIL MIX

HOUSE BAKED

CHOCOLATE CHIP COOKIES

FRESHLY BAKED DOUBLE

CHOCOLATE BROWNIE

VEGAN BROWNIE

BLUEBERRY CEREAL BAR (gf)

WHITE CHOCOLATE

MACADAMIA NUT BLONDIE



RECEPTION

PASSED CANAPES
Minimum order 24 pieces per item



CHILLED

POTTED CRUDITÉ

Green goddess, edible soil (vg)
\$7 per piece

BEET PICKLED DEVEILED EGGS

Serrano ham, olive oil, petite greens
\$7 per piece

PAN CON TOMATE

Coca de crystal, serrano, Arbequina
\$8 per piece

CHARRED OCTOPUS

Mason jar, green pea puree, Aleppo
\$7 per piece

VEGETARIAN SUSHI ROLL (vg)

\$7 per piece

FRESH SHUCKED OYSTERS

Mirin, lime sriracha (gf)
\$9 per piece

QUINOA TUNA POKE

Mango, chili soy sauce, avocado
\$9 per piece

KING SALMON MISO

MINI TACOS
\$9 per piece

LENTIL PATE (v)

Rice crackers, baby veggie
\$7 per piece

CHANTERELLE MUSHROOM

Cipollini onion, polenta chip
\$9 per piece

MINI LOBSTER ROLL

\$9 per piece

ROASTED PORK BELLY

Sunchoke puree, green tomato
\$7 per piece

CHICKEN ROULADE

Mushroom duxelle, piquillo
\$8 per piece

BEEF TARTARE

Mustard relish, confit shallot,
spinach cornet
\$9 per piece

DUCK PASTRAMI REUBEN

Napa sauerkraut, purple
mustard
\$7 per piece

HOT

YUKON GOLD AND MANCHEGO

CHEESE CROQUETTE
Romesco aioli, micro herb (vg)
\$7 per piece

VEGETABLE SPRING ROLL

Tamarind sauce, sesame seed,
micro mint (vg)
\$9 per piece

POTATO WRAPPED SHRIMP

Soyaki sauce
\$9 per piece

ARTICHOKE BEIGNETS (v)

Red pepper Muhammara
\$8 per piece

MINI CRAB CAKES

Tarragon, chipotle sauce
\$9 per piece

PERUVIAN CHICKEN SKEWER

Aji and cumin marinated chicken,
micro cilantro
\$8 per piece

MINI CUBAN STYLE

SANDWICH ROLL
Truck stop honey mustard
\$8 per piece

VEGETABLE QUICHE (vg)

Leeks, confit potatoes, goat cheese
\$8 per piece

BRAISED RABBIT AND

GOAT CHEESE EMPANADAS
Guava sauce
\$8 per piece

SPICY SAN MARZANO AND

PARMESAN DUSTED MEATBALL
\$8 per piece

GRILLED ASPARAGUS

BRUSCHETTA (v)
Saffron aioli, shiso
\$7 per piece

PEKING DUCK SPRING ROLL

Hoisin, scallions
\$8 per piece

SERRANO WRAPPED

GRASS FED BEEF
Tenderloin, potato tot, Brava sauce
\$10 per piece

SHRIMP AND GRITS

Remoulade sauce
\$9 per person

MINI POT PIE

Braised short ribs, creamy sriracha
\$8 per piece

PAPAS BRAVAS

Romesco sauce
\$7 per piece

RECEPTION DISPLAYS

*Based on 90 minutes of consecutive service
20 guests minimum order*

CRUDITÉ

Organic raw and grilled vegetables,
sundried tomato tapenade, cilantro, ranch,
white bean hummus, pumpkin seed pesto
(gf, vg)
\$18 per person

TEXTURES

Mezze platter, baba ghanoush,
Muhammara, hummus, tzatziki, grilled
pita, pita chips, organic raw vegetables
\$20 per person

FRUITS OF THE OCEAN

Oysters, crab claws, Florida citrus
chilled shrimp, chef's selection of
ceviche, lemons, cocktail sauce,
rocoto pepper hot sauce, cucumber,
shallot mignonette (gf)
\$50 per person

HOUSE ROLLED SUSHI AND SASHIMI DISPLAY

Selection of vegetable, salmon and tuna
rolls, chef's selection of sashimi
based on local fish availability, served with
pickled ginger, wasabi, soy sauce

*price based on (6) pieces per person
\$45 per person

*Sushi chef required for freshly rolled
sushi \$300.00 per chef

CHARCUTERIE

Selection of artisan cheeses, sustainable
cured meats, house pickled organic
vegetables, preserves, selection of two
mustards, honeycomb, marinated olives,
roasted nuts, grissini's, grilled sourdough
\$30 per person

Add chef's selection of two artisan
cheeses
\$9 per person

FRITURAS

Caribbean style finger food, rellenos de
papa (fried stuffed potatoes) with
cilantro cucumber cream, guava and
smoked gouda cheese empanada with
roasted tomato jam, picadillo (ground
beef) empanadas with chipotle aioli,
braised rabbit & goat cheese empanada
with aji pepper emulsion
\$29 per person

CHEESE DISPLAY

Florida Cypress Point Creamery
loblolly, magnolia, heart of palm
cheeses

Fig jam and selection of local honey,
crostini, grilled baguettes
\$28 per person

SWEETS

SELECT 3

Pie pops - cherry, blueberry, apple

Mason Jars - peanut butter and jelly, red
velvet, citrus cream cheese

Lemon meringue tarts

Mini white chocolate blood orange
glazed cheesecake

Coconut rice pudding mango chutney

Chocolate fudge cake

Milk chocolate financier

Mini cupcakes - red velvet, vanilla,
citrus, birthday
\$25 per person



ACTION STATIONS

*Based on 90 minutes of consecutive service
20 guests minimum order
Chef attendant required for all action stations
1 chef every 75 guests, chef fee \$200 each*

CEVICHE

Guajillo shrimp and octopus ceviche (gf), Peruvian grouper ceviche (gf), Nikkei ahi tuna ceviche served with yuca, plantain chips (vg)
\$38 per person

PAELLA

SELECT 1:
Valenciana - shrimp, scallop, Spanish saffron rice

Catalana - fideuà noodle, calamari, saffron sofrito, roasted garlic aioli

1 Hotel - artichoke, asparagus, tomato, pepper (v)
\$38 per person

CAJA CHINA

Mojo marinated suckling pig

SELECT 2 OF THE FOLLOWING
SERVING STYLES:

Cuban sliders - mustard, house pickles, brioche

Asian bun - hoisin sauce, cucumbers, scallions

BBQ sliders - homemade BBQ sauce, creamy coleslaw, mini bun

Kettle chips
\$42 per person
(60 guests minimum)

HAND CRAFTED PASTA

Cacio e pepe - bucatini, black pepper, parmesan cheese

Rigatoni pomodoro - baby spinach, wild mushrooms

Creamy marsala campanelle - roasted cauliflower, caramelized onions, kale

Short rib ragout - penne pasta, Aleppo gremolata
\$39 per person

*Served with garlic bread

*Requires 2 chefs per 75 guests

Add gulf shrimp +\$7 per person
Add organic chicken +\$5 per person

GARDEN SALAD STATION

Freshly cut mixed greens, arugula salad, tossed and served in mini bowls

Served with choice of toppings:
Florida heirloom baby tomato, sliced tri-color baby carrot, radish, corn, asparagus, pickled red onion
\$19 per person

Add: Live green salad wall presentation +\$9 per person
(100 guests minimum requirement)

FIRE AND ICE CRACKED OYSTERS

Flame grilled oysters, chilled oyster (gf)
\$39 per person

*(5 pieces total per person)

MANCHEGO WHEEL RISOTTO

Garden herbs - parsley, tarragon, chives, sage (gf, v)

Butternut squash - puree, caramelized bites (gf, v)

Pancetta and truffle - fresh shaved truffles, porcini mushrooms, render lardons

\$39 per person
*requires 2 chefs per 75 guests

THE ORIENT

House made pork, shrimp, vegetable dim sum, assorted dipping sauces

Asian steamed buns, pork belly, pickled cucumber, carrot, scallions, hoisin sauce

Peking duck, cucumber, hoisin sauce, scallions, Moo Shu wraps
\$35 per person

ESTACA TACO STATION

Barbacoa marinated leg of lamb - short rib al carbon, chard rajias (v)

Condiments - homemade corn tortillas, creamy avocado sauce, tomato guajillo sauce, onion, cilantro, hot sauce bar (vg)
\$38 per person

*Only for outdoor affairs

CONTINUED ON NEXT PAGE



ACTION STATIONS (CONT.)

*Based on 90 minutes of consecutive service
20 guests minimum order
Chef attendant required for all action stations
1 chef every 75 guests, chef fee \$200 each*

CARVING

Roasted cauliflower (vg)-
coconut curry sauce, citrus petite
greens
\$20 per person

Salmon en croute - puff pastry, spinach,
wild mushroom, bechamel, wild
mushroom, quinoa
\$32 per person

Cedar planked sea bass -
Thai chili, lemon marinade,
yuca chips
\$45 per person

Roasted lamb rack - Moroccan
couscous, ratatouille, mint sauce
\$42 per person

Lemon and rosemary rotisserie - organic
turkey breast, grilled corn, avocado,
tomato, relish, sweet potato wedges (gf)
\$26 per person

Parrillada - Spanish chorizo, skirt
steak, jerk chicken, roast Peruvian
potato, chimichurri, dinner rolls
\$46 per person

Smoked house - brisket, sausage,
baby back ribs, corn bread, Anson
Mill grits, homemade BBQ sauce
\$38 per person

Traditional prime rib - roasted garlic
mashed potatoes, veal demi au jus
\$34 per person

ART OF FLAME

Carved roasted Porchetta, open faced
sandwich, yuzu truffle spread, herb
romesco, cipollini onions, multigrain
artisanal bread, field greens, shaved
carrots, Dijon mustard
\$45 per person

SEAFOOD BOIL

Shrimp, mussels, clams, chorizo,
corn on the cob, red potatoes, garlic
bread, tabasco
\$45 per person

Add split lobster
+\$19 per person
(half lobster per guest)

BEACH SIDE SEAFOOD GRILL

Grilled lemon and thyme branzino, split
lobster (half lobster per guest), shrimp
skewer, grilled corn on the cob, white
beach and arugula salad, garlic butter,
bearnaise, tostones
\$65 per person

TAMALE STATION

Wild mushroom (v), chicken verde,
pork Conchinita pibil, pickled
seasonal vegetables, aji cachucha
sauce
\$38 per person

ARTISANAL YAKITORI S'MORES STATION

Chocolate bars - milk and dark
chocolate, toasted almond

Marshmallow - vanilla bean, yuzu,
raspberry, caramel

Graham Crackers
\$29 per person

ANTI-GRIDDLE STATION

Pops with yogurt foam and dehydrated
fruits - mango, raspberry, blackberry
\$29 per person

SEMI FREDO POPSICLE DIPS

Popsicles - dark chocolate, hazelnut
crunch, white chocolate, yuzu, raspberry,
mango, passion

Dark and white chocolate assorted candy
toppings
\$38 per person



PLATED DINNER



Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection

Additional courses available upon request, priced a la carte

table side choice of two entrée selections (+\$25 per person)

All selections are served with assortment of breads, herb infused olive oil,

freshly brewed coffee and selection of herbal teas

STARTER

BURRATA SALAD (vg)

Heirloom tomatoes, Florida citrus micro salad, lemon oil, melon, Kalamata olives

OCTOPUS CARPACCIO (gf)

Sundried tomato tapenade, radishes, micro salad, zest

LOBSTER AND SHRIMP CEVICHE (gf)

Roasted choco, red onion, jalapeño, micro cilantro, sweet potato

BEEF CARPACCIO (gf)

Shaved parmigiano, caper, shallot, citrus vinaigrette

PAN SEARED CRAB CAKE

Togarashi, field green tomato, salsa Brava, frisee

HEIRLOOM LETTUCE SALAD (vg)

Baby gem lettuce, heirloom tomatoes, shaved carrots, watermelon radish, pickled pearl onion petals, champagne vinaigrette

COMPRESSED WATERMELON SALAD (gf,v)

Compressed watermelon, heart palm and ricotta cheeses, Floridian citrus, grilled pineapple, watercress, beets, grapefruit vinaigrette

HARVEST SALAD (v)

Arugula pesto, snap peas, petite arugula, radishes, heirloom carrots, sherry vinaigrette

ENTRÉE

SKUNA BAY SALMON (gf)

Celery root puree, baby carrots, tomato, caper soffrito
\$120 per person

GRILLED LOCAL GROUPEL

Goat cheese, grits, pickled okra, sumac sautéed radishes
\$125 per person

GULF RED SNAPPER (gf)

Saffron and manchego risotto, escabeche carrots, leek fondue
\$125 per person

JOYCE FARM CHICKEN

Citrus brine breast, confit thighs, wild mushroom, kale pee-wee potatoes, au-jus
\$120 per person

CRISPY PORK BELLY AND HALIBUT

Quinoa and potato cake, haricot verts, pomegranate gastrique
\$130 per person

8 OZ. PEPPER CORN CRUSTED

PRIME BAVETTE STEAK (gf)
Yuca mash, mixed beets, Brussel sprouts, mushrooms, demi
\$145 per person

LAMB OSSO BUCCO (gf)

Minted turnips, lima beans, eggplant rollatini
\$155 per person

PETITE FILET

Romesco, grilled corn, lima beans, white asparagus, demi
\$145 per person

BRAISED SHORT RIB SAND SEA DIVER SCALLOP (gf)

Celery puree, baby corn, tomato, thyme fondue
\$155 per person

4 OZ. PETITE FILET & MAINE LOBSTER

Roasted garlic mashed potato, tarragon herb beurre blanc, beef ajus
\$175 per person

CONTINUED ON NEXT PAGE

PLATED DINNER (CONT.)



*Pricing includes choice of 1 starter, 1 entrée and 1 dessert selection
Additional courses available upon request, priced a la carte
table side choice of two entrée selections (+\$25 per person)
All selections are served with assortment of breads, herb infused olive oil,
freshly brewed coffee and selection of herbal teas*

VEGETARIAN ENTRÉE

VEGETABLE WELLINGTON (vg)

Malanga mash, ratatouille

\$110 per person

VEGETABLE LASAGNA (vg)

Season vegetables, roasted red pepper, San
Marzano sauce, tofu cheese, mozzarella

\$110 per person

GARDEN MOUSSAKA (vg)

Roasted eggplant, tomato, peppers,
zucchini, herbs, quinoa

\$110 per person

PAELLA PRIMAVERA (vg)

Calasparra rice, Nora peppers, saffron
broth, asparagus, artichokes and
season vegetables, potato aioli

\$110 per person

ROASTED BUTTERNUT

SQUASH GNOCCHI (vg)

Farro Bolognese, Italian spigarello and
roasted butternut squash gnocchi

\$110 per person

WILD MUSHROOM TAMALES (vg)

Aji Amarillo emulsion, mole, avocado
crema

\$80 per person

SWEETS

BLACK FOREST TORTE

Chocolate torte, vanilla bean cream,
brandied cherries, cherry air

BANANA BAILEY'S TIRAMISU

Coffee pearls, milk foam, banana chip

KEY LIME TART

Toasted meringue, guava gel, coconut crisp

WHITE CHOCOLATE BLACK

SESAME SPHERE

Roasted strawberries, black sesame
cremeux, white chocolate croquant

ESPRESSO POT DE CRÈME

Honey comb candie, chocolate crunch,
cinnamon milk air

COCONUT CHIFFON

LAYER CAKE

Mango cremeux, coconut dacquoise,
passion fruit gel

CHOCOLATE CARAMEL

Chocolate mousse, hazelnut crunch, fudge
cake, caramel cremeux

HAZELNUT GATEAU

Chamomile raspberry dust, raspberry
sorbet, spiced meringue

DINNER DISPLAYS

*Minimum guarantee for all dinner displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people dinner
Displays are based on two (2) hours of consecutive service
All selections are served with assortment of breads, herb infused olive oil,
freshly brewed coffee and selection of herbal teas*

NURTURE

SELECT

2 starters, 2 entrees, 2 sides, 2 sweets
\$120 per person

STARTER

ISB CREAM OF SEAFOOD

Fresh catch, spiny lobster, fennel,
citrus oil

GAZPACHO

Cucumbers, peppers rustic, bread

QUINOA SALAD

Arugula, sundried tomato,
gigante beans, roasted almonds
vinaigrette (gf, vg)

BISTRO ARUGULA SALAD

Goat cheese, sundried
raspberries, toffee walnut (gf,vg)

LOBSTER BISQUET

Sofrito, picada, parmesan grissini

TAHOMI CAESAR (vg)

Kale, focaccia croutons, parmesan

ZUCCHINI NOODLES (vg)

Burrata, pesto, tomatoes

SIGNATURE

SELECT

3 starters, 3 entrees, 3 sides, 4 sweets
\$149 per person

ENTRÉE

ROASTED CAULIFLOWER (vg)

Purple potatoes, harissa

SLOW ROASTED NY STRIP

Pepperonata rustica, chimichurri (gf)

PAN ROASTED ORGANIC FREE RANGE CHICKEN

Duck fat Brussel sprouts, pepperonata,
chives

ROASTED SUSTAINABLE COBIA

Wheat berry, caper tomato vinaigrette

FLORIDA ROCK SHRIMP AND

CLAMS CIOPPINO

Grilled baguettes

PERUVIAN SAUTÉ

TENDERLOIN

Tomato concasse, red onion, cilantro,
yellow pepper

PAN ROASTED SCOTTISH SALMON

Lemon, rosemary, roasted artichokes,
EVOO (gf)

GRILLED GULF GROUPER

Roasted tomato, kale, roasted choclo, salsa
verde (gf)

1 HOTEL

SELECT

4 starters, 4 entrees, 4 sides, 5 sweets
\$169 per person

ENTRÉE

RAS EL HANOUT

ROASTED LAMB

Pumpkin seed pesto couscous, mint

CUBAN ROPA VIEJA (gf)

Braised Grass-fed flank steak,
tomato, Spanish peppers, Hungarian
paprika, sweet plantain

SIDES

YUCA AL MOJO (vg)

TARO ROOT MASH (vg)

RATATOUILLE (vg)

with fresh herbs

TRI COLOR POTATO AND

CHOCLO SUCCOTASH (v)

ROASTED MUSHROOMS

Balsamic and thyme marinated
mushrooms and seasonal baby
vegetables (vg)

VEGETABLE DIRTY RICE (vg)

MOROCCAN STYLE COUSCOUS

Toasted almonds, roasted
peppers, tomato, mint

CONTINUED ON NEXT PAGE



DINNER DISPLAYS (CONT.)

*Minimum guarantee for all dinner displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people
Dinner displays are based on two (2) hours of consecutive service
All selections are served with assortment of breads, herb infused olive oil,
freshly brewed coffee and selection of herbal teas*

SIDES (CONT.)

GLAZED ROOT VEGETABLES

SAFFRON SCENTED RICE (vg)

Fresh peas

SWEETS

PIE POPS

Cherry, blueberry, apple

PEANUT BUTTER AND JELLY

MASON JARS

RED VELVET CITRUS CREAM CHEESE

MASON JAR

LEMON MERINGUE TARTS

MINI WHITE CHOCOLATE BLOOD

ORANGE GLAZED CHEESECAKE

COCONUT RICE PUDDING

MANGO CHUTNEY

CHOCOLATE FUDGE CAKE

MILK CHOCOLATE FINANCIER

MINI CUPCAKES

Red velvet, vanilla citrus, birthday cake





THEMED DINNERS

*Minimum guarantee for all dinner displays is 30 people
a \$250 surcharge will be applied to event if guarantee is less than 30 people dinner*

Displays are based on two (2) hours of consecutive service

*All selections are served with assortment of breads, herb infused olive oil,
freshly brewed coffee and selection of herbal teas*

**Chef required, \$200 chef fee will apply*

PALEO MENU

CHILLED SELECTIONS

Tomato noodle salad -
local tomatoes, squash, basil (gf, v)

Greek salad -
cucumber, Kalamata olives, capers,
tzatziki sauce (gf, v)

Peach and watermelon salad - arugula,
watercress, aged balsamic vinaigrette
(gf, v)

HOT SELECTIONS

Roasted Brussel sprouts and shallots -
roasted figs, rosemary (gf, v)

Cauliflower fried rice - egg, bacon,
mushrooms, Thai basil (gf, vg)

Market fish en papillote -
ginger, marinated mushrooms, Florida
citrus (gf)

Roasted chicken -
shallots, carrots, lemon, artichokes (gf)

Balsamic braised short ribs -
mashed faux potatoes (gf)

SWEETS

Date nut truffles

Dark chocolate brownie

Apple crisp

\$155 per person

DOWN EAST LOBSTER FEAST

SALADS FOR STARTERS

Red bliss potato and red onion salad -
dill vinaigrette (v)

Wedge salad -
lardons, blue cheese, sweet pepper
drops

Fresh mozzarella -
Florida yellow and red tomatoes (vg)

FROM THE SEA

Grilled half Maine lobster -
chef to prepare and remove from shell
served with mango beurre blanc (gf)
(1 per guest)

NOT JUST SEAFOOD

Citrus-spiked free-range chicken,
breast basil, tomato, olive salad (gf)
Santa Maria style skirt steak with wild
mushroom ragu (gf)

Sweet cream-steeped corn on
the cob (vg)

Roasted tri-color baby potatoes (vg)

SALUTE TO SWEETS

Peach melba verrine Caramel

apple bread pudding Double

fudge chocolate cake

\$162 per person

PARILLADA

CHILLED IMPRESSIONS

Peruvian potato salad (gf)
Compressed watermelon salad -
feta cheese, arugula, olives, chili
vinaigrette (vg)

Seafood picadillo - mussels, calamari,
shrimp, marinated in a guajillo oil

FROM THE EVO

Peruvian marinated split organic
Free-range chicken

Chef selection of specialty andouille
sausage and peppers (gf)

FROM THE GRILL

Heirloom tomatoes and jumbo
asparagus spears (gf, v)

Chimichurri marinated skirt steak (gf)

SIDES

Cilantro rice - grilled baguette with
homemade garlic spread (gf)

MAKE IT 1

Herb butter grilled split lobsters (gf)
+ \$25 per person

Dry aged porter house and
homemade steak sauce (gf)
+ \$29 per person

PASTRY SHOP

Dulce de leche crepes

Alfajores

Mango pavlova

\$150 per person

CONTINUED ON NEXT PAGE



THEMED DINNERS (CONT.)

*Minimum guarantee for all dinner displays is 30 people
 a \$250 surcharge will be applied to event if guarantee is less than 30 people dinner
 Displays are based on two (2) hours of consecutive service
 All selections are served with assortment of breads, herb infused olive oil,
 freshly brewed coffee and selection of herbal teas
 Chef required, \$200 chef fee will apply

SOUTHERN HOSPITALITY

TOUR OF THE ICE BOX
 Bibb and arugula (gf,vg) -
 honey mustard dressing

Yukon gold and rock
 shrimp salad (gf) -
 horseradish vinaigrette

Tomato and cucumber salad (gf, v)

FROM THE KETTLES
 Low country boil -
 rib, potatoes, chicken, sausage and shrimp

Gumbo and Carolina rice

THE REST OF THE FIXIN'S
 Braised collard greens (v) -
 blackened shrimp and grits, fried chicken,
 biscuits, gravy, pimento mac and cheese

DON'T FORGET THE SWEETS
 Beignets with orange caramel sauce,
 key lime tarts , red velvet whoopie pies
 \$125 per person

HAVANA NIGHTS

TROPICANA
 Spinach and arugula with oranges
 and tomatoes, poppy seed vinaigrette
 (vg)

Beef and chicken empanada with aioli
 criollo

Seafood ceviche, chilies and lime (gf)

MANGO GATO TUERTO/LATE
 NIGHTS
 Sancocho - Cuban style beef stew

Tostada cubana

Baskets of lime salt plantain chips (gf)

GUAJIROS
 Yuca al mojo (v)

Okra frita, spicy chutney

“Arroz con pollo”, chicken, peas and
 saffron rice

Cumin-dusted mahi mahi with
 tomato, lime, avocado salsa

RIVIERA

*Chef to carve:
 mojo-marinated, whole-roasted
 suckling pig, garlic-orange glaze,
 jalapeno corn bread

LAGUARACHA

Flan de queso

Arroz con leche

Pastelito verrine

Pineapple rum cake

\$130 per person

MEDITERRANEAN

FROM THE ORCHARD
 Greece - Greek salad (vg),
 Kalamata olives, feta cheese,
 Florida tomatoes, onion, lemon

Spain - Galician Atlantic octopus,
 piquillo peppers, mizuna,
 crispy golden-brown potato

FROM THE SEA
 Spain - Monkfish suquet,
 prawn's squid, mussels, tomato broth

FROM THE LAND
 France - Chateaubriand Provençale,
 roasted tenderloin head, herbs and
 dijon mustard

Italy - Focaccia pizza,
 napolitana sauce, fresh mozzarella,
 rosemary, fresh basil

France - Cassolette of vegetables
 carrots, celery, tomato, thyme (gf, v)

SWEETS

Tiramisu

Almond raspberry torte

Gianduja gateau

Citrus panna cotta apricot gel

Pistachio rose baklava

\$150 per person

FAMILY STYLE DINNER

Maximum 150 guests

Pricing includes choice of 3 starters, 2 entrées, 2 sides and dessert selection

All selections are served with assortment of breads, herb infused olive oil,
freshly brewed coffee and selection of herbal teas

\$195 per person

BREAK BREAD

Assortment of breads,
herb infused EVOO

STARTER

SEASONAL VEGETABLES (v)
Heirloom carrot, leek, eggplant,
Brussel sprouts, herb vinaigrette

TOGARASHI CRUSTED TUNA
Rice vinegar, pickled cucumber,
scallion chili sauce, rice cracker
crumbs

CRUDO
Market fish, choclo, leche de tigre

KALE CAESAR (gf)
Tahini Caesar dressing, Spanish white
anchovy focaccia, parmesan crumble

SWEET GREEN (v)
Roasted grapes, walnuts, sweet potato,
pomegranate vinaigrette

HERB AND TOMATO (vg)
Buffalo mozzarella, opal basil
blossoms, aged balsamic and olive oil,
focaccia croutons

GREEN FARMERS MARKET (v)
Red quinoa, breakfast radishes, cucumber,
white balsamic vinaigrette

ORGANIC SPINACH (v)
Candied pecans, pickled red onion

ENTREES

SCOTTISH SALMON
Roasted artichoke, lemon sauce

SAUTEED PRAWNS, SCALLOP SAND
NOODLES
Garlic, sherry, crostini

HOOKLINE BRANZINO
Celery root puree, Thumbelina carrots,
tomato, Kalamata emulsion

PAN - SEARED COD
Brandade, white asparagus,
spicy tomato

ROASTED LEG OF LAMB
Preserved lemon, piquillo pepper

BRAISED SHORT RIB
Caramelized cipollini, veal reduction

SIDES

WILD RICE (v)
Quinoa, brown rice, cranberries

ROOT VEGETABLE BAKED ZITI
(vg)
Seasonal vegetables

HERB FINGERLING POTATO (vg)
Parmesan butter

PORCINI
Artichoke, pancetta risotto

ROASTED SQUASH (v)
Squash, fennel

SIDES

GRILLED ASPARAGUS
Grilled white and green asparagus,
citrus oil (v)

CREAM OF SPINACH (vg)
Mornay sauce

CHARRED CORN (v)
Espelette pepper

RATATOUILLE (vg)
Goat cheese, herb de provence

SWEETS

CHEF'S SELECTION OF
ASSORTED MINI DESSERTS



LATE NIGHT STOP

*Based on 60 minutes of consecutive service
\$32 per person, per station*

MIAMI STOP

Mini Cuban sandwiches -
roasted pork, ham, house mustard,
Swiss cheese

Pork chicharrones and aioli criollo - fried
kurobuta pork rinds, tomato, ginger aioli

LATIN-AMERICAN STOP

Chipotle chicken taco (gf) -
onion, cilantro, radish, lime

Peruvian skewers -
soy and citrus marinated chicken
skewers

NYC STOP

Fries, gravy, cheese curds, "poutine"
Idaho potato hand cut fries,
house made gravy, fried cheese

Mini Reuben sandwiches - pastrami,
sauerkraut, swiss, thousand island, rye
bread

ARTISANAL DONUTS

Signature mojito, tres leches, birthday
cake, bourbon glazed bacon,
traditional

CHICAGO STOP

50/50 Sliders -
beef/bacon hand crafted pattie,
pepper jack, tomato marmalade

Chicago style hot dog -
onions, relish, pickles, warm bun,
served with ketchup and mustard

LA STOP

Korean style BBQ tacos,
BBQ short ribs, kimchi, cucumbers

Grilled mahi mini tacos -
shredded cabbage, cilantro slaw

SOUTHERN STOP

Wings - house made Buffalo
style sauce, crudité

BBQ pull pork sliders -
tobacco onions, brioche



BEVERAGE PACKAGES

*(1) bartender is required for every (75) guests
Bartender fee \$200 per bartender for a maximum of (5) hours,
\$50 for each additional hour*



OPEN DELUXE BAR

Tito's Vodka
Bacardi Superior Rum
Bombay Sapphire Gin
Don Julio Blanco
Makers Mark Bourbon
Johnny Walker Black Label Blended Scotch
Glenlivet 12 Year Single Malt Scotch
House White and Red Wine
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks, Juices,
Sparkling and Still water

One hour	\$44 per person
Two hours	\$60 per person
Additional hour	+\$16 per person
Consumption bar	\$17 per drink

OPEN SUPERIOR BAR

Grey Goose Vodka
Bacardi Superior & 8 Year Rum
Hendricks Gin
Casamigos Blanco Tequila
Bulleit Bourbon
Bulleit Rye
Macallan 12 Year Single Malt Scotch
Remy Martin VSOP Cognac
House White and Red Wines
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks, Juices,
Sparkling and Still water

One hour	\$48 per person
Two hours	\$65 per person
Additional hour	+\$20 per person
Consumption bar	\$18 per drink

WINE AND BEER BAR

House White and Red Wines
House Prosecco
Assorted Craft Beers
Assorted Soft Drinks, Juices,
Sparkling and Still Waters

One hour	\$30 per person
Two hours	\$45 per person
Additional hour	+\$15 per person

GENERAL INFORMATION

GUARANTEE OF ATTENDANCE

To ensure the utmost freshness, we request selections are made 30 days in advance with your Catering/Conference Service Manager to allow for proper ordering and preparation from our Executive Chef and team.

Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements.

Final Guarantee of Attendance

and special meal requests are required by Noon, **3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.**

Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number.

Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added. Minimum guaranteed number for all breakfast, lunch and dinner buffets is 30 guests. **Should you choose to guarantee less than 30 guests a \$250 surcharge fee will apply.**

FOOD

All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES

Florida State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel South Beach is responsible for the administration of these regulations held on its premises. It is Hotel policy, therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel South Beach reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served.

All guests whom we believe to be less than thirty (30) years of age must present one of the following acceptable forms of identification: U.S. Driver's License, Passport or Active Military I.D. Florida state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise. Florida state law prohibits the serving of more than two alcoholic beverages to one person at any time. Florida law prohibits the service of alcohol before 12 noon on Sunday. All bars are limited to a maximum of five (5) hours of continuous service. **We do not serve beverages with more than (2) types of liquor or as a "shot".** We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

SERVICE CHARGE AND TAXES

All food and beverage is subject to a taxable 24% service charge. The tax rate on food and beverage is 9%, service charge is taxable at 7%; while the tax rate on all other goods and services is 7%.

SIGNAGE

Digital signage listing the name of your event, time and location will be available in the ballroom and breakout meeting spaces. Registration desks or additional signage are not permitted in the lobby or public spaces. Please speak with your Catering/Conference Service Manager to arrange for display easels to use in your contracted event spaces, if needed.

DÉCOR

All décor must be approved with your Catering/Conference Service Manager prior to the event date. Delivery of displays, exhibits, decorations, equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance.

Delivery Times: 9:00 am – 6:00 pm

Monday- Sunday.

Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to hotel as a result of not having prior approval will be billed to the client.

Confetti, glitter, smoke machines and open flame are prohibited in our event spaces.

PLACEMENT OF TABLES

AND USE OF DECORATIONS, PROPS AND STAGING

Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

OUR PROVIDERS

Palmetto Creek Farms
Lake Meadow Farms
Sunshine Provisions
Zack the Baker
Dos Locos Gringos

VENDOR LIST

Your Catering/Conference Service Manager will provide you with 1 Hotel South Beach's preferred list of vendors, however, you are welcome to utilize your own outside vendor.

Each vendor must provide certificate of insurance, naming 1 SB Lessee LLC as certified holder. In addition, hotel's affiliates and agents must be included as additional insured. Your Catering/Conference Service Manager will provide additional details.

GENERAL INFORMATION

LABOR / STAFFING

Staffing ratio is 1 per every 15 guests for plated meal functions, 1 per 30 guests for buffet meal functions.

Additional labor fees are as follows:

Additional Servers *

\$200 each

Bartenders *

\$200 each (one (1) bartender is required for every 75 guests)

Cashiers *

\$200 each (one (1) cashier is required for every 75 guests)

Chef Attendant *

\$200 (one (1) chef attendant is required for every 75 guests)

*Maximum of 5 hours,

+\$50 per additional hour

SECURITY

The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of **\$55 per hour with a four (4) hour minimum**. All security personnel to be utilized during the Event are subject to Hotel approval.

AUDIO VISUAL & POWER

Hotel's in-house audio/visual provider, PSAV, maintains a full-time staff as well audio/visual equipment on site. Group agrees to utilize Hotel's in-house provider for its audio-visual needs. Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.

SHIPPING

1 Hotel South Beach will accept packages up to one (1) week prior to event start date. The first five (5) packages up to 50 pounds will be stored and delivered to your meeting space complimentary. Additional packages will be charged accordingly at \$5 per box. Pallets, crates or drop shipments are subject to additional fees based on weight and size.

PARKING

Valet parking is available for your guests at the rate of \$25 per vehicle. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of \$45 per vehicle per night.

OUTDOOR EVENTS

Outdoor events require a set-up fee of \$15 per person, taxable at 7%.

All outdoor events will have suitable indoor areas reserved if inclement weather occurs.

Weather calls will be made by noon (12:00 pm) for evening events and 6:00 pm the previous day for morning and lunch events. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$2,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline. Event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

PERMITS

Special outdoor events require a permit through the City of Miami Beach with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of Miami Beach. Additional fees will apply.

NOISE ORDINANCE

All outdoor music is subject to the City of Miami Beach noise ordinances. **Outdoor music must end by 10:00 pm. Live entertainment such as bands, instrumental, vocal, use of microphone equipment, etc. is not permitted outdoors. Only DJ music at a conversational level, piped through the existing house sound system is permitted.**

We reserve the right to control the decibel levels in all areas of the hotel.



1

HOTEL
South beach