



Prices are per Guest, Based on a 90 Minute Service and Carries No Minimum and Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee, Hot Cocoa and a Selection Specialty Teas from Dammann

CONRAD CONTINENTAL BUFFET | 30

- Orange, Grapefruit, and Cranberry Juice
- Mini Pasties, Danish, Muffins, and Bagels
- Sweet Butter, Cream Cheese, Peanut Butter, and Fruit Preserves
- Seasonal Fruit Display and Berries

HEALTHY BREAKFAST BUFFET | 36

- Orange, Grapefruit, and Cranberry Juice
- Vegan Zucchini Bread, Bran Muffins, and Fruit Compote Multi-Grain Pancakes
- Local Honey Seasonal Fruit Smoothies with Low-Fat Greek Yogurt, Granola, and Fresh Berries
- Organic Vegetable and Potato Hash
- Turkey Bacon, Chicken Apple Sausage
- Scrambled Egg Whites

CONTINENTAL BREAKFAST ENHANCEMENTS

Breakfast Sandwiches | 10

Select any two

Can be purchased by the Dozen (\$120/dozen)

Breakfast Biscuit Sandwich | Sausage and Scrambled Egg

French Butter Croissant Sandwich | Soft Scrambled Eggs, Smokehouse Ham, Swiss Cheese

English Muffin Sandwich | Applewood Smoked Bacon, Farm Fresh Scrambled Eggs, Aged Cheddar Cheese

Southwestern Breakfast Burrito | Scrambled Egg, Chorizo, Fire Roasted Salsa

Cuban Benedict | Cuban Bread, Seasoned Pulled Pork, Poached Egg, Chipotle Hollandaise

Yogurt Parfait | 6

House-made Granola, Fruit Yogurt, Berries

Steel-Cut McCann's Oatmeal | 6

Brown Sugar, Dried Fruits, Nuts, and Maple Syrup

Chilled Hard Boiled Eggs | 30/doz

Individual Fruit, Plain and Greek Yogurts | 5

Imported and Domestic Cheese and Charcuterie | 16

Assorted Miniature Donuts Bites | 5

Chocolate Dipping Sauce

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

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CLASSIC BUFFET | 42

Require a Minimum of 20 Guests

- Orange, Grapefruit and Cranberry Juice
- Whole and Hand Cut Seasonal Fruits and Berries
- Freshly Baked Morning Pastries and Sliced Artisan Bread | Fruit Preserves and Butter
- Assorted Breakfast Cereals | Bananas, Whole and Skim Milk
- Individual Low-fat Fruit, Plain and Greek Yogurts
- Farm Fresh Scrambled Eggs

Choice of Two:

- + Hardwood Smoked Bacon
- + Country Sausage Links
- + Chicken Apple Sausage
- + Grilled Smokehouse Ham

Choice of One:

- +Oven Roasted Breakfast Potatoes | Fresh Herbs
- +Hash Browns

Choice of One:

- + Brioche French Toast
- + Griddle Pancakes

BRICKELL AVENUE BUFFET | 42

- Orange, Grapefruit, and Cranberry Juice
- Chef's Selection of Seasonal Assorted Mini Muffins, Assorted Breakfast Pastries, and Bagels
- Sweet Butter, Cream Cheese, Peanut Butter, and Fruit Preserves
- Seasonal Fruit Display and Berries
- Farm Fresh Scrambles Eggs
- Oven Roasted Roma Tomatoes
- Applewood Smoked Bacon
- Grilled Chicken Sausage
- Breakfast Potato Medley with Fine Herbs

GLUTEN FREE CORNER

Require a Minimum of 2 dozens and Minimum of 20 Guests

Organic Vegetable and Potato Hash | 16 per person
Poached Egg, Herb Dressing

Gluten Free Oatmeal | 10 per person
Brown Sugar, Dried Cranberries, Warm Milk

Gluten Free Muffins | 56 per dozen

Gluten Free Bagels | 66 per dozen
Trio of Whipped Cream Cheeses, Sliced Tomatoes

BREAKFAST TABLE ENHANCEMENTS

Farm Fresh Egg Omelet Station | 20**

Require a Minimum of 20 Guests

Cheddar and Gruyere Cheeses, Smokehouse Ham, Sliced Mushrooms, Diced Tomatoes, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Smoked Bacon, Salsa
(Egg Whites Available)

Made To Order Belgian Waffles | 15**

Fresh Berries, Warm Syrup, Whipped Cream and Butter

Smoked Salmon | 12

Assorted Bagels, Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

Steel-Cut McCann's Oatmeal | 6

Brown Sugar, Dried Fruits, Nuts, and Maple Syrup

**Attendant Fee | \$150 Per 50 Guests

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Prices are per Guest and Carries No Minimum

HOT BEVERAGES: Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

Hot Beverages | 10

Carbonated Beverages | 6

Enhanced Beverages | 8

Hot and Carbonated Beverages | 16

Hot and Enhanced Beverages | 18

1/2 Day Beverage Service

Hot Beverages | 15

Carbonated Beverages | 8

Enhanced Beverages | 10

Hot and Carbonated Beverages | 23

Hot and Enhanced Beverages | 25

All Day Beverage Service

Refreshed Throughout the Day

Hot Beverages | 25

Carbonated Beverages | 10

Enhanced Beverages | 15

Hot and Carbonated Beverages | 35

Hot and Enhanced Beverages | 40

Enhanced Beverage Selection

Please Select Four

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Pure Life Iced Teas

+ Izze Carbonated Fruit Juices

+ Sugar Free Red Bull Energy

+ Starbuck's Frappuccino and Double Shots

+ Assorted Naked Brand Smoothies

+ Coconut Water

+ Assorted Tropicana Fruit Juices

+ Icelandic Still and Sparkling Water

BEVERAGE A LA CARTE

Hot Beverages | 90 per gallon

Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee,

Hot Cocoa (AM) and a Selection of Specialty Teas

Carbonated Beverages | 6 each

Pepsi's Collection of Soft Drinks and Bottled Water

AM BOOST

Price for up to 3 | 20

Price for up to 5 | 28

- Designer Trail Mix Station | Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Banana Chips, Pretzels
- Fruit and Brie Skewers
- Season's Picked Fresh Whole Fruit
- Seven Hand Cut Seasonal Fruits and Berries
- Assorted Granola and Energy Bars
- Fruit Yogurt Parfait | Granola and Berries
- Fruit Smoothie Shooters | Strawberry-Banana, Mixed Berry, Honeydew-Almond
- Buttery Crumbly Coffee Cake
- Cronuts | Powered Sugar, Raspberry, Chocolate Walnut
- Selection of Bagels | Plain and Flavored Cream Cheeses
- Display of Various Breakfast Breads and Muffins
- Ham Croquetas
- Beef Empanadas
- Crab Cakes

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AFTERNOON BREAKS

Prices are per Guest and Carries No Minimum

HOT BEVERAGES: Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

- Hot Beverages | 10
- Carbonated Beverages | 6
- Enhanced Beverages | 8
- Hot and Carbonated Beverages | 16
- Hot and Enhanced Beverages | 18

1/2 Day Beverage Service

- Hot Beverages | 15
- Carbonated Beverages | 8
- Enhanced Beverages | 10
- Hot and Carbonated Beverages | 23
- Hot and Enhanced Beverages | 25

All Day Beverage Service

Refreshed Throughout the Day

- Hot Beverages | 25
- Carbonated Beverages | 10
- Enhanced Beverages | 15
- Hot and Carbonated Beverages | 35
- Hot and Enhanced Beverages | 40

Enhanced Beverage Selection

Please Select Four

- + Pepsi's Collection of Soft Drinks
- + Gatorade | G2
- + Pure Life Iced Teas
- + Izze Carbonated Fruit Juices
- + Sugar Free Red Bull Energy
- + Starbuck's Frappuccino and Double Shots
- + Assorted Naked Brand Smoothies
- + Coconut Water
- + Assorted Tropicana Fruit Juices
- + Icelandic Still and Sparkling Water

BEVERAGE A LA CARTE

Hot Beverages | 90 per gallon

Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Specialty Teas

Carbonated Beverages | 6 each

Pepsi's Collection of Soft Drinks and Bottled Water

PM PAUSE

Price for up to 3 | 22

Price for up to 5 | 28

- Individual Bags of Cracker Jacks and White Cheddar Popcorn
- Season's Picked Fresh Whole Fruit
- Seven Hand Cut Seasonal Fruit and Berries
- Fiesta Chips | Pico De Gallo, Guacamole + Warm Queso | Add 2
- Assorted Candy Bars
- Blend of Oven Roasted Nuts
- Mini Cuban Sandwiches
- Mini Burgers
- Crudite Display | Buttermilk Ranch and Blue Cheese Dips
- Crab Cakes
- Assorted Bags of Potato, Pretzels, Corn and Vegetable Chips
- Warm Pretzel Sticks | Beer Cheese
- Tortilla Chips | Salsa, Guacamole
- Assorted Freshly Baked Cookies
- French Macarons
- Assorted Granola and Energy Bars
- Mini Grilled Cheese Sandwiches | Caramelized Onions, Swiss Cheese, Ham, Bechamel
- Beef Satay
- Grilled Balsamic Brussels Sprout Skewers
- Designer Trail Mix Station | Sunflower Seeds, Dried Apple Crisps, Raisins, Mixed Nuts, Pretzels, M&M's

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Plated Luncheons Require a Minimum of 10 Guests

All Plated Luncheons include Three Courses, Artisanal Bread and Sweet Butter, Freshly Brewed Premier Illy Coffee, Decaffeinated Coffee and a Selection Specialty Teas

FIRST COURSE

Please Select One

- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- **Wedge of Iceberg** | Maytag Blue Cheese, Crispy Applewood Bacon, Onion Crisps, Buttermilk Ranch Dressing
- **Ahi Tuna Niçoise Salad** | Romain Hearts, New Potatoes, Beans, Tomatoes, Olives, Tarragon Vinaigrette | **Add 12**
- **Grilled Atlantic Salmon Salad** | Warm Quinoa, Black Beans, Dried Cranberries, Sprouts, Honey Lemon Dressing | **Add 12**
- **Cobb Salad** | Field Greens, Crispy Applewood Bacon, Garbanzo Beans, Cherry Tomatoes, Chopped Egg, Avocado, Honey Mustard Dressing | **Add 12**

MAIN COURSE

Please Select One Hot or Chilled Entree

Chilled Entrées

Seared Tuna Nicoise | 28

Charred Rare Yellowfin Tuna, Local Greens, Haricot Vert, Artichoke, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

Cobb Salad | 28

Field Greens, Crispy Applewood Bacon, Garbanzo Beans, Cherry Tomatoes, Chopped Egg, Avocado, Honey Mustard Dressing

Grilled Atlantic Salmon Salad | 28

Warm Quinoa, Black Beans, Dried Cranberries, Sprouts, Honey Lemon Dressing

MAIN COURSE (CONT)

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Rosemary Roasted Chicken Breast | 42

Mashed Red Bliss Potatoes, Fine Green Beans, Grain Mustard Sauce

Seared Rosemary-Garlic Chicken Breast | 44

Black Olive Risotto

Grilled Salmon | 46

Pesto Whipped Potatoes, Braised Fennel, Pernod Coulis

Grilled Skirt Stake | 48

Whipped Sweet Potatoes, Broccolini with Brown Butter Almonds, Chimichurri Sauce

VEGETARIAN ENTRÉE

Must Select One

- **Vegetable Cavatappi** | Tomatoes, Broccoli Rabe, Vermont Chevre, Shiitake Mushrooms, Grilled Focaccia
- **Tomato Eggplant Caponata Napoleon** | Sautéed Swiss Chard, Corn, Aji Amarillo Sauce
- **Potato Gnocchi** | Zucchini, Squash, Tomatoes, Parmigiano-Reggiano, Garlic Cream Sauce

FINAL COURSE

Please Select One

- Chocolate Truffon | Chocolate Sauce, Fresh Berries
- Apple Tart Tatin | Whipped Cream
- Carrot Cake | Cream Cheese Frosting
- Cheesecake | Fresh Fruit Compote
- Caramel Strawberry Shortcake
- Panna Cotta Mango Shortbread | Mango Salsa
- Boston Cream Trifle
- Blueberry Almond Tart
- Fresh Seasonal Fruit Salad | Star Anise Syrup, Mint
- Lemon Meringue Pie
- Key Lime Pie
- Coconut Flan

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Buffet Luncheons Require a Minimum of 20 Guests.

Just Now Brewed Premier Illy Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

Enjoy Value Pricing is Selected on the Indicated Day

SIMPLY SANDWICHES | 53

Monday and Thursday Preferred Price | 48

- **Today's Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Open Faced Grilled Vegetables on Focaccia** | Smooth Hummus
- **Curried Chicken Salad Wrap** | Whole Wheat Wrap, Mixed Greens
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Fresh Seasonal Fruit Salad | Star Anise Syrup, Mint
 Apple Tart Tatin | Whipped Cream
 Decadent Fudge Brownies

NEIGHBORHOOD DELI | 56

Wednesday Preferred Price | 52

- **Today's Soup**
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Traditional Cuban** | Cuban Bread, Mustard, Mayo, Swiss Cheese, Pulled Pork, Pickle
- **Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade
- **Yellow Fin Tuna Salad on Whole Grain** | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce
- Terra Chips
- Homemade Cole Slaw
- Whole Grain Mustard Potato Salad

Dessert

Cheesecake | Fresh Fruit Compote
 Seasonal Fruit Tart
 Assorted Cookies

FROM THE FARMERS PRODUCE STAND | 58

Tuesday and Friday Preferred Price | 54

- **Today's Soup**
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Build your own salad:**
- **Greens** | Romaine Hearts and Iceberg Salad, Baby Greens Salad
- **Toppings** | Carrots, Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Roquefort, Smoked Bacon, Eggs and Focaccia Garlic Croutons
- **Proteins** | Marinated and Grilled Sliced Chicken Breast, Flank Steak, Salmon, and Portobello Mushrooms
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Fruit Tart of the Season | Fruit Coulis
 Carrot Cake | Cream Cheese Frosting
 Key Lime Pie

Buffet Luncheons Require a Minimum of 10 Guests.

Just Now Brewed Premier Illy Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

SMALL GROUP COLD BUFFET | 60

Available Everyday

Requires a Minimum of 10 Guests

Chef's Seasonally Inspired Soup

Choice of One Leaf Salad

- Crisp Caesar Salad
- Baby Spinach Salad

Choice of One Composed Salad

- Whole Grain Mustard Potato Salad
- Housemade Cole Slaw
- Israeli Cous Cous Salad

Choice of Two Sandwiches

- Oven Roasted Turkey Breast and Swiss on Ciabatta
- Grilled Chicken on Ciabatta
- Sliced Roast Beef on Marble Rye
- Classic Italian Submarine Sandwich
- Smoked Salmon on Pumpernickel
- Vegetarian Wrap
- Caprese on Focaccia
- Yellow Fin Tuna Salad on Whole Grain

Choice of Two Desserts

- Cheesecake | Fresh Fruit Compote
- Apple Tart Tatin | Whipped Cream
- Decadent Brownies
- Fruit Tart of the Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Key Lime Pie
- Vanilla and Chocolate Mousse Parfaits
- Sweet Ricotta Filled Cannoli
- Flourless Chocolate Tart | Vanilla Bean Sauce
- Lemon Meringue Pie

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Enjoy Value Pricing is Selected on the Indicated Day

A TASTE OF ITALY | 70

Monday and Thursday Preferred Price | 62

FIRST COURSE

Please Select Three

- **Vegetable Minestrone, Garlic Croutons**
- **Tomato and Cucumber Gazpacho** | Bell Pepper Confit Basil
- **Lentil Salad** | Roasted Beets, Carrots, Tarragon Vinaigrette
- **Caprese Salad** | Tomato, Mozzarella, Basil, Pesto, Olive Oil
- **Arugula Salad** | Grapefruit Segments, Shaved Parmigiano, Lemon Vinaigrette
- **Panzanella Salad** | Tomatoes, Cucumbers, Olives, Sourdough Croutons, Balsamic, Olive Oil

SIDES

Please Select One

- **Charred Broccolini** | Chili Flakes, Olive Oil, Farmers Market Ratatouille, Basil
- Grilled Mediterranean Vegetables, Pine Nuts Pesto, Roasted Squash and Zucchini

MAIN COURSE

Please Select Three

- **Chicken Milanese** | Mozzarella, Roma Tomato Sauce
- **Baked Ziti** | Beef Bolognese, Ricotta, Mozzarella Risotto with Wild Mushrooms, Truffle Oil, Parmigiano-Reggiano
- **Penne Alla Vodka** | Jumbo Shrimp Scampi, Broccoli, Chili Flakes, Garlic Crostini
- **Penne Pasta** | Slow Braised Beef Short Rib Ragoût, Roasted Pearl Onions, Parmesan Crostini
- **Eggplant Parmesan** | Mozzarella, Basil, Roma Tomato Sauce

DESSERT

Mini Cannoli
Seasonal Panna Cotta
Individual Tiramisu

FLAVORS OF THE MEDITERRANEAN | **

Tuesday and Friday Preferred Price | 70

- **Today's Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese, Herbed Vinaigrette
- **Pan Seared Chicken Breast** | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- **Grilled Salmon** | Herbed Garlic Butter and Red Pepper Risotto
- **Grilled Flank Steak** | Peppers, Green Onion
- **Bouquet of Marinated and Grilled Vegetables**

DESSERT

Fruit Tart of the Season | Fruit Coulis
Carrot Cake | Cream Cheese Frosting
Key Lime Pie

HOT LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guests.

Just Now Brewed Premier Illy Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

Enjoy Value Pricing is Selected on the Indicated Day

BURGER BAR | 70

SALADS

Please Select Two

- **Red Bliss Potato Salad** | Grain Mustard, Yogurt Dressing
- **Country Slaw** | Mustard Seeds, Apple Cider Dressing
- **Pasta Salad** | Shredded Carrots, Green Olives, Dijon Dressing
- **Fields Greens** | Cucumber, Shredded Carrots, Balsamic Vinaigrette
- **Kale Salad** | Brussels Sprouts, Naval Orange, Lemon Vinaigrette
- **Caesar Salad** | Chopped Romaine, Parmigiano, Croûtons, White Anchovies Dressing
- **Greek Vegetable Salad** | Cherry Tomatoes, Peppers, Cucumbers, Olives, Oregano Dressing
- **Vine Ripe Tomato Salad** | Basil, Pickled Red Onions, Pine Nut Basil Vinaigrette
- **Spinach Salad** | Arugula, Spiced Pecans, Sherry Cane Vinaigrette

SIDES

Please Select Two

- **Sweet Potato Tater Tots** | Smoked Ketchup
- **French Fries** | Truffle Salt
- **Organic Vegetable Chips** | Sea Salt
- **House made Kettle Chips** | Old Bay Seasoning
- **Kosher Dill Pickles**
- **Pickled Vegetables**
- **Truffle Mac and Cheese**

BURGERS

Please Select Three

- **Buffalo Bill** | Bison Patty, Blue Cheese, Apple Smoked Bacon, Iceberg Lettuce, Frank's Hot Mayo
- **Continental Club** | Turkey Patty, Provolone, Apple Smoked Bacon, Arugula, Cranberry Mayo
- **Salmon Burger** | Sweet Chili Glazed Atlantic Salmon, Fennel Slaw, Ginger Scallion Mayo
- **Prime Time** | Beef Patty, Brie Cheese, Truffle Aioli, Onion Crisps, Bibb Lettuce
- **BBQ Pulled Pork** | Country Slaw, Cilantro, Sriracha Mayo
- **Maryland Crab Cake** | Fennel Slaw, Lemon Caper Aioli
- **Mushroom** | Balsamic Roasted Portobello, Swiss Cheese, Beefsteak Tomato, Pesto Mayo

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Please Select Three

- Season Fruit Tart | Mascarpone
- Cheesecake Bars
- Chocolate Cream Trifle
- Lemon Meringue Tart
- S'mores Bars

THE CLASSIC | 61*Wednesday Preferred Price | 56*

- **Today's Soup**
- **Traditional Chopped Cobb** | Chopped Chicken, Smokes Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **Double Herb Buttered Fried Chicken Breast**
- **Homestyle All Beef Meatloaf** | Bourbon Tomato Sauce
- **Spiral Macaroni** | Asiago, Cheddar, Gruyere and Goat Cheese
- **Fried Fish Bites** | Tartare Sauce, Lemon Wedges, Tomato, Olive Relish
- Garden Fresh Green Beans and Caramelized Onion Casserole
- Homemade Cole Slaw
- Whole Grain Mustard Potato Salad
- Poblano and Sweet Cord Bread

Desserts

Cheesecake | Fresh Fruit Compote

Flourless Chocolate Tarte | Vanilla Bean Sauce

Assorted Cookies

SMALL GROUP HOT BUFFET | 66*Available Everyday**Requires a minimum of 10 Guests*

- Today's Soup
- Assorted Artisanal Rolls and Sweet Creamery Butter
- Chef's Selection of Seasonal Vegetables and Starches

Choice of One Salad

- Crisp Caesar Salad
- Baby Spinach Salad
- Mixed Greens Salad

Choice of Two Entrees

- Baked Rigatoni
- Cheese Ravioli
- Chicken Chardonnay
- Pan Seared Chicken Breast
- Grilled Salmon
- Grilled Flank Steak
- Double Herbed Battered Fried Chicken Breast
- Homestyle All Beef Meatloaf
- Spiral Macaronie & Cheese
- Fried Fish Bites (*Chef's Choice of Fish*)

Choice of Two Desserts

- Cheesecake | Fresh Fruit Compote
- Apple Tart Tatin | Whipped Cream
- Decadent Brownies
- Fruit Tart of the Season | Fruit Coulis
- Carrot Cake | Cream Cheese Frosting
- Key Lime Pie
- Vanilla and Chocolate Mousse Parfaits
- Sweet Ricotta Filled Cannoli
- Flourless Chocolate Tart | Vanilla Bean Sauce
- Lemon Meringue Pie

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Groups Up To 25 Guests, Select Two Sandwiches | \$42.00
Groups Over 25 Guests, Select Three Sandwiches | \$52.00
Deconstructed or Dine In Charge | \$ 8.00

BOXED LUNCH TO GO 42 | 52

SANDWICH SELECTION:

Oven Roasted Turkey Breast and Swiss on Ciabatta | Smoked Bacon, Avocado, Tomato, Bibb Lettuce

Grilled Chicken on Ciabatta | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

Chilled Cajun Spiced Chicken on Baguette | Swiss Cheese, Spinach, Onion Crisps, Honey Mustard

Organic Chicken Salad Spinach Wrap | Chopped Romaine, Golden Raisins

Caprese on Sunflower Roll | Arugula, Vine Ripe Tomato, Olive Oil Focaccia Grilled Vegetables, Local Goat Cheese, Mozzarella, Basil Pesto, Olive Pesto

Tuna Salad on Pita Pocket | Chopped Romaine, Charred Scallions

Grilled Three Cheese Sandwich | Beefsteak Tomato, Roasted Onion Dip

Sliced Roast Beef on Marble Rye | Aged Cheddar Tomato, Horseradish Mayonnaise

Classic Italian Submarine Sandwich | Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

Smoked Salmon on Pumpernickel | Herbed Cream Cheese, Cucumber, Sprouts, Red Onion,

Vegetarian Wrap | Grilled Portobello Mushroom, arugula, Roasted Peppers, and Tapenade

Caprese on Focaccia | Fresh Mozzarella, Roasted Tomatoes, Basil, Balsamic, EVOO

Yellow Fin Tuna Salad on Whole Grain | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

All Lunches Include the Following:

Homemade Cole Slaw or Whole Grain Mustard Potato Salad

Potato Chips

Seasonal Hand Picked Whole Fruit

Freshly Bakes Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and Bottled Water

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Prices are Per Guest

Requires a minimum of 25 guests

ARTISANAL CHEESE DISPLAY | 24

Smoked Holland Gouda | Dried Apricots, Pecans
Tillamook Cheddar | Grape of the Season
Vermont Blue Cheese | Dried Apples, Spiced Pecans
Emmenthaler Swiss | Raspberries, Marcona Almonds
Gourmandise, Brie and Boursin | Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

GRILLED AND FRESH VEGETABLE CRUDITÉ | 16

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

ANTIPASTO TABLE | 16

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms,
Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

PAELLA STATION | 35

Please Select One

Paella de Mariscos | Shrimp, Lobster, Mussels, Clams, Calamari,
Saffron Rice

Paella Valenciana | Chicken, Chorizo

SIGNATURE SWEETS | 30

Collection of Bakery Cakes, Fruit Filled Pies and European Style
Petit Fours
Chocolate Covered Strawberries
Just Now Brewed Premier Illy Coffee, Decaffeinated Coffee and a
Selection of Specialty Teas

FLAT BREAD | 28

Select Three

- **Beef Short Rib** | Aged Gruyere, Caramelized Shallots, Sliced Fig
- **Basil Pesto** | Heirloom Tomato, Fresh Mozzarella, Ricotta, Parmesan Cheese
- **Smoked Pulled Pork** | Red Onions, Jalapeno, Pepper Jack Cheese, Bourbon BBQ
- **Exotic Mushroom (v)** | Exotic Mushroom, Roasted Pepper, Cream of Brie
- **Shrimp** | Roasted Corn, Chilies, Lime Queso Fresco

TAPAS | 35

Please Select Four

- Spanish Potato Tortilla | Tomato Jam
- Fried Calamari | Harissa Aioli
- Marinated Spanish Olives
- Sherry Wine Mussels | Orange Chorizo
- Bacon Wrapped Shrimp Skewer
- Charred Octopus Skewer

SUSHI DISPLAY | 40

Select Five or Chef's Choice

Maki Rolls |

California Rolls Spicy
Tuna Crunchy Shrimp
Salmon Avocado

Nigiri Rolls |

Tuna
Salmon
White Fish
Eel

Shrimp

Sides |

Pickled Yellow Ginger
Wasabi
Soy Sauce

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Prices based 90 minutes of Service

Requires a Minimum of 20 Guests

Requires an Attendant - | \$150 Culinarian Fee

PERSONAL PASTA CREATIONS | 35

Roasted Pine Nuts, Diced Tomato, Parmesan, Roasted Peppers,
Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted
Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Focaccia, Roasted Garlic and Cheese Bread

FARM STAND "CHOP CHOP" SALAD | 20

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens and Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced
Cucumbers, Julienne Peppers,
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu
Cheese, Smoked Bacon, Eggs, Focaccia Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger
and Citrus Olive Oil Vinaigrettes

MINI TACO STATION | 30

Select Two

- **Bulgogi Beef** |Homemade Kimchi, Sriracha Mayonnaise, Shishito Peppers
- **Red Chili Braised Chicken Thigh** | Shredded Cabbage, Spicy Carrot, Mexican Crema
- **Braised Shredded Duck** | Apple, Onions, Red Cabbage, Pork Cracklings
- **Kung Pao Shrimp** | Asian Vegetable Slaw, Chopped Peanuts, Ponzu Dressing
- **Green Chili Braised Pork Butt** | Pickled Green Papaya, Jalapeno, Cilantro, Chicharrones

SLIDER STATION | 30

Please Select Three

Add Sweet Potato Tots | 5

- **Lamb Burger** | Local Lamb Patty, Feta, Cucumber, Tzatziki
- **Turkey Burger** | Lean Turkey Patty, Provolone, Arugula, Cranberry Mayo
- **Salmon Burger** | Sweet Chili Glazed Atlantic Salmon, Charred Scallions, Ginger Mayo
- **Prime Time** | Beef Patty, Brie Cheese, Truffle Aioli
- **Lobster Crab Cake** | Fennel Slaw, Caper Aioli
- **Buffalo Bill** | Bison Patty, Apple Smoked Bacon, Blue Cheese, Iceberg Lettuce, Frank's Hot Mayo

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Passed Hors d'oeuvres

Priced Per Item | \$6.50 each

Minimum Order 25 Prices per item

CHILLED SPECIALTIES

- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Seared Bay Scallop, Fava Bean Hummus, Vanilla Froth
- Shrimp & Gazpacho Shooter Marinated
- Herb Roasted Beef and Bleu Cheese Canape | Tomato Jam
- Raisin, Curry Mayo Chicken Salad on Bread Toast | Grape Chutney
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Caprese | Tomato Mozzarella, Pesto, French Baguette Toast
- Melon Wrapped In Prosciutto
- Caribbean Crab Salad | Mini Puff Pastry Bowls
- Assorted Peruvian Potato | Crème Fraiche, Egg Lump Caviar
- Grilled Artichoke Bruschetta, White Bean Hummus (V)
- Belgian Endive | Blue Cheese And Strawberry
- Mini Lobster Roll | Lemon Aioli, Brioche Bun
- Tuna Poke | Savory Cone, Avocado Creme
- Prime Beef Tartare | Fried Caper, Horseradish, Crostini
- Poached Shrimp Cocktail | Vodka Spiked Cocktail Sauce

RECEPTION PACKAGES

Minimum 25 Guests

4 Pieces per guest: | 24 per guest (Select 2 Cold and 2 Hot)

6 Pieces per guest: | 34 per guest (Select 3 Cold and 3 Hot)

8 Pieces per guest: | 44 per guest (Select 4 Cold and 4 Hot)

Add a display table with your Hors d'oeuvres package:

Based on 90 Minutes of Service

+ Artisanal Cheese Display | Add 18

+ Crudités | Add 12

+ Seasonal Fruit | Add 16

HOT SPECIALTIES

- Beef Sate, Bangkok Peanut Sauce
- Spicy Beef Empanadæ
- Chicken or Cheese Empanada
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- Baby Lamb Chop Lollipop Dijon
- Buffalo Chicken Drumettes | Blue Cheese Sauce
- Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
- Manchego and Chorizo Croquetas
- Chicken Taquitos | Salsa Verde
- Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce
- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Stuffed Mushrooms Florentine
- Parmesan and Truffle Risotto Arancini (V)
- Jerk Chicken on a Stick | Lime Butter Sauce
- Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
- Seared Pepper Tuna | Crostini
- Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo
- Crab & Shrimp Cakes | Aioli
- Tuna & Crab Cakes | Aioli

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Prices are Per Item

All Stations Require an Attendant | \$150 Culinarian Fee

CARVING STATIONS

Sage and Honey Glazed Breast of Turkey | 315

Apple-Cranberry Chutney

~ Serves 20 Guests

Slow Roasted Prime Rib of Beef | 450

Horseradish Sauce, Au Jus

~ Serves 25 Guests

Rack of Lamb | 525

Mustard and Herb Bread Crumbs, Mint Jelly, Grain Mustard

Brioche Slider Buns, Madeira Lamb Jus

~ Serves 35 Guests

Whole Roasted Pig | 495

Pan Jus

~ Serves 20 Guests

Roasted Beef Tenderloin | 310

Port-Cherry Reduction, Horseradish Sauce, Dijon Mustard

~ Serves 20 Guests

Marinated Pork Loin | 240

Pineapple-Cilantro Mojo

~ Serves 20 Guests

Stuffed Red Snapper | 350

Crab Meat, Arugula, Bell Pepper

~Serves 20 Guests

SIDE DISH ENHANCEMENTS | 6 PER GUEST PER ITEM

- Herb Roasted Fingerling Potatoes, Shallots and Fennel
- Smashed Potatoes | Olive Oil, Sea Salt, Chives
- Creamed Spinach and Artichoke
- Roasted Yucca, Garlic, Lime and Cilantro
- Black Beans and Rice
- Grilled Mixed Vegetables
- Steamed Seasonal Vegetables
- Sweet Plantains Mofongo
- Truffled Mac and Cheese

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Plated Dinners Require a Minimum of 10 Guests and include Three Courses, Artisanal Rolls and Sweet Butter, Just Now Brewed Premier Illy Coffee including Decaffeinated and a Selection Specialty Teas

FIRST COURSE

Please Choose One

- **Maryland Crab Chowder** | New Potatoes, Carrots, Celery, Fried Parsley, Old Bay
- **Butternut Squash Bisque** | Coconut Milk, Chili Oil, Maple Croûtons
- **Wild Mushroom Puree** | Shallots, Sherry, Parmesan Crisp
- **Chilled Potato and Leek Vichyssoise** | Truffled Leek Soubise
- **Sweet Corn Bisque** | Jumbo Lump Crab, Celery Confit
- **Baby Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb Vinaigrette
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish
- **Caprese** | Fresh Mozzarella, Beefsteak Tomatoes, Basil Leaves, EVOO
- **Grilled Vegetable Cannelloni** | Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto

MAIN COURSE

Please Choose One

Includes Chef's Choice of Seasonal Vegetables Unless Noted

Pan Roasted Chicken Breast | 56

Roasted Tomato Polenta, Thyme Jus

Seared Free Range Chicken Breast | 58

Exotic Mushroom and Barley Risotto

Roasted Rack of Lamb | 86

Horseradish Mashed Potatoes, Haricot Vert, Garlic Demi-Glace

Seared Filet Mignon | 72

Potato Dauphinoise, Thyme Reduction, Herb Butter

Braised Beef Short Rib | 61

Red Onion Jam, Creamy Polenta

Seared Salmon | 59

Crispy Fingerling Potatoes, Caramelized Shallot and Pancetta

Jam Seared Mahi Mahi | 63

Saffron Risotto, Citrus Sauce Vierge, Fava Bean Tomato

VEGETARIAN ENTRÉE

Must Select One

- **Mushroom Ravioli** | Roasted Tomatoes, Sweet Pea Cream Sauce
- **Roasted Japanese Eggplant** | Spicy Eggplant Caviar, Crispy Garbanzo Beans, Romesco Sauce (Ve)
- **Potato Gnocchi** | Beefsteak Tomato filled with Quinoa and Raisins, Sauteed Spinach, Garlic Cream Sauce

DUET ENTREE ENHANCEMENTS

- **Seared Salmon (GF)** | Star Anise Tomato Sauce | 10
- **Seared Grouper (GF)** | Lemon Capers Herb Butter | 13
- **Jumbo Shrimp (GF)** | 12
- **Mango Crab Cake** | Black Bean Corn Salsa | 13

FINAL COURSE

Please Choose One

- **Chocolate Truffon** | Chocolate Sauce, Fresh Berries
- **Caramel Delight** | Rum Anglaise, Fresh Berries
- **Fruit Tart** | Whipped Sweet Cream
- **Cheesecake** | Fresh Fruit Compote
- **Flourless Chocolate Tart** | Vanilla Bean Sauce
- **Panna Cotta Mango Shortbread** | Mango Salsa
- **Key Lime Pie**

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CONRAD MIAMI THEMED DINNER TABLE

Conrad Miami

1/8/2020

Designed for a minimum of 30 guests

Just Now Brewed Premier Illy Coffee including Decaffeinated and a Selection Specialty Teas

NUEVO LATINO | 72

- **Smoky Chicken Tortilla Soup** | Avocado, Poached Chicken, Tortilla Strips
- **Romaine Lettuce** | Citrus Vinaigrette, Cilantro, Shaved Red Onion, Pepita Seeds
- **Jicama Jalapeno Slaw** | Julienne Carrots, Bell Peppers, Sweet Mayonnaise Dressing
- **Char-Grilled Marinated Skirt Steak Chimichurri** | Garlic, Onions and Fresh Herbs
- **Roasted Fresh Catch** | Pineapple Mango Relish, Grilled Lemon
- **Chile-Rubbed Slow Roasted Pork Loin** | Pablano and Sweet Corn Relish, Pan Jus
- **Frijoles Borrachos** | Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro
- **Spanish Rice**
- **Roasted Squash, Tomatoes, Onions**
- **Corn Bread and Whipped Butter**

Dessert

Suspiro Lemeno

Coconut, Cinnamon Rice Pudding

Chile Dusted Fruit Salad

CARIBBEAN | 65

- **Dumpling Soup**
- **Mixed Green Leaves** | Pineapple, Orange, Cilantro, Honey Lime Dressing
- **Conch Fritter Salad** | Conch Fritter, Watercress, Arugula, Balsamic Dressing
- **Pan Sear Snapper**
- **Blackened Caribbean Chicken** | Pineapple Salsa
- **Brown Rice**
- **Fried Yuca**
- **Seasonal Vegetables**

Dessert

Rice Pudding

Rum Bread Pudding

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CHOP HOUSE | 82

- **Today's Soup**
 - **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette or Blue Cheese Dressing
 - **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
 - **Grilled Vegetable Salad** | Herb Vinaigrette
 - **Grilled Sliced Sirloin**
Pan Roasted Salmon Fillets
Grilled Marinated Pork Tenderloin | Yucca Bites
 - Maitre D'hôtel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream
 - Oven Roasted Steakhouse Asparagus
 - **Baked Potato Bar** | Separate Toppings: Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter
- ### Desserts
- Cheesecake | Fresh Fruit Compote
Coconut and Chocolate Pot De Crème
Chocolate Decadence Cake | Raspberry Coulis

ASIAN | 61

- **Asian Chopped Salad**
- **Chicken Lettuce Wrap**
- **Asian Harvest Vegetable Soup**
- **Cantonese Steamed Fish (Fluke)**
- **Sticky Meatball**
- **Beef Stir Fry** | Peanut Spicy Sauce
- **Vegetarian Asian Noodles** | Broccoli, Exotic Mushroom, Sesame, Carrots, Green Onions

Dessert

Mango Coconut Sago Shot

Lychee Panna Cotta

VIVO ITALIANO | 72

- **Today's Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Caprese** | Sliced Tomato, Fresh Mozzarella, Basil Chiffonade, Herb Vinaigrette
- **Fresh Spinach Leaf Salad** | Roasted Pecans, Pears, Gorgonzola, Champagne Vinaigrette
- **Lemon-Herb Marinated Chicken Breast** | Roasted Tomato Sauce
- **Grilled Salmon Puttanesca** | Chopped Tomatoes, Olives, Capers
- **Baked Rigatoni** | Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano
- **Grilled Flank Steak** | Red Wine Sauce, Fresh Herbs
- Herb Roasted Potatoes
- Bouquet of Marinated and Grilled Vegetables
- Focaccia and Extra Virgin Olive Oil

Desserts

Classic Tiramisu
Assorted Biscotti
Sweet Ricotta Filled Cannoli

GERMAN | 76

- Lentils and Roasted Root Vegetable Soup
- Grain Mustard Potato Salad
- Red Cabbage Salad | Deviled Egg, Red Wine Vinegar
- Rainbow Trout | Buere Blanc, Cabbage
- Pork Osso Bucco | Bratwurst Sausage, Potato, Steamed Brussels Sprout, Cabbage

Dessert

Triple Chocolate Cake
Assorted Baklava

LATINO MEXICAN | 66

- **Corn and Poblano Soup**
- **Mexican Chopped Salad** | Butternut Squash, Corn, Olive, Red Pepper, Cucumber
- **Mexican Wedges** | Chorizo, Iceberg, Red Onion, Queso Blanco
- **Build Your Own Taco:**
- **Shell** | Hard, Soft
- **Proteins** | Tuna, Chipotle Chicken, Barbacoa Style Beef
- **Toppings** | Shredded Cabbage, Cilantro, Cheddar Cheese, Exotic Slaw
- **Dressings** | Chipotle Aioli, Mango Salsa, Crema Mexicano

Dessert

Mexican Chocolate Cannoli
Coconut Flan

PERUVIAN | 78

- **Quinoa Soup**
- **Traditional Ceviche** | Red Onion, Concha, Sweet Potato, Lime
- **Rainbow Peruvian Potato** | Huancaína Dressing
- **Classic Peruvian Paella** | Clams, Calamari, Mussels, Chorizos, Snapper
- **Peruvian Anticucho** | Baby Sweet Peppers, Red Onions
- **Root Vegetable Duo** | Roasted Asparagus, Potato

Dessert

Suspiro Limeno | Dulce de Leche, Whipped Cream
Guava Roulade

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ARGENTINIAN | 82

- **Pumpkin and Corn Soup**
- **Black Bean and Chimichurri Salad** | Tomato, Corn
- **Mix Green Salad** | Empanada Herb Dressing
- **Poached Argentinian Grouper** | Eggplant Caponata, Compote
- **Meat Parillada Churrasco** | Argentinian Sausage
- **Steamed Yuka** | Fresno Peppers, Cilantro

Desserts

Churros, Dark Chocolate Fondue

Copa de Meringues Fruit Salad

MOROCCAN | 76

- **Moroccan Spice Cauliflower**
- **Chick Pea Mint Orange Salad**
- **Spinach and Kale Salad** | Cucumber
- **Covina Tagine Style** | Saffron and Almond Broth
- **Traditional Moroccan Couscous** | Turnpis, Lamb Chops, Chicken Skewer

Desserts

Moroccan Chocolate Cake

Strawberry Fennel Pastry

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Bartender Fees | Flat \$125 per Bartender

One Bar Required For Every 75 Guests

TRADITIONAL BRANDS

SPIRITS | Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal, Dewar's Scotch, Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE | Story Point Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER | Bud Light, Blue Moon Belgian White, Modelo Especial, Lagunitas, St. Pauli Girl

TRADITIONAL BARS

Package Bar

Priced Per Hour

First Hour | 28 \ \ Additional Hours | 12

Hosted Bar

Priced Per Drink

Mixed Drinks | 12
Craft Beer | 9
Imported Beer | 8
Domestic Beer | 7
Wine by the Glass | 12
Cordials | 12
Soft Drinks and Water | 6

Cash Bar **

Priced Per Drink

Mixed Drinks | 14
Craft Beer | 10
Imported Beer | 9
Domestic Beer | 8
Wine by the Glass | 14
Cordials | 16
Soft Drinks and Water | 6

BEER AND WINE BAR

Priced per Hour

First Hour | 19 \ \ Additional Hours | 7

**** One Cashier Required for every 150 Guests
Cashier Fee | Flat \$125.00 per cashier**

TRADE UP

Substitute up to Three of the Traditional Brands with the Spirits Listed Below. Add \$3.00 to the Cocktail Price | Add \$5.00 to Each Hour

Vodka | ABSOLUT, Wheatley, Belvedere, Grey Goose, Ketel One

Gin | The Botanist, Hendricks, Bombay Sapphire, Plymouth, Monkey 47, St. George Terroir

Rum | Bacardi 8, Appleton Estate Rare Blend

Bourbon and Rye | Bulleit, Buffalo Trace, Woodford Reserve, Basil Hayden, Knob Creek, Bookers, Angel's Envy, Blanton's, Bulleit Rye, Templeton Rye

Scotch | Chivas Regal, Johnnie Walker Black, Monkey Shoulder

Tequila | Patron Añejo, Milagro Blanco, Herradura, Casa Nobles Resposado, Casamigos, Don Julio

CORDIAL SELECTION

Bailey's, Campari, Fireball, Fernet Branca, Aperol, RumChata, Southern Comfort, Chambord, Cointreau, Disaronno, Kahlua, Patron, Romana Sambuca, Grand Marnier, Frangelico

WINE UPGRADE

Add \$2.00 to Package Prices and by the Glass Price

+ William Hill Central Coast Chardonnay
+ Whitehaven Sauvignon Blanc
+ William Hill Central Coast Cabernet
+ MacMurray Estate Central Coast Pinot Noir

Add \$6.00 to Package Prices and by the Glass Price

+ Talbott Kali Hart Chardonnay
+ Saint Claire Sauvignon Blanc
+ Louis Martini Cabernet
+ J Vineyards "Black" Pinot Noir
+ Fleur Du Mer Rose

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Bartender Fees | Flat \$125 per Bartender

One Bar Required For Every 75 Guests

THE ULTIMATE BLOODY MARY BAR | 15

Poison | Absolut, Tito's Handmade, Ketel One, Svedka

Select Two Vodka

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green olives, Pickled Jalapeños, Pepperoncini's, Marinated artichoke hearts, Marinated pearl onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

Upgrade Vodka | Add \$2 | Grey Goose, Belvedere

SPARKLING BAR

Priced per Cocktail | 14

Priced per Batch (25 Cocktails)

Minimum Sales | 350

SWEET AND BERRILICIOUS

La Marca Prosecco, Hendricks, POM Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

BUBBLE JITO

La Marca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

SPARKLING PEAR

Veuve Cliquot Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

BOURBON BAR

Priced per Cocktail | 14

Priced per Batch (25 Cocktails)

Minimum Sales | 350

BOURBON TWIST

Jack Daniels, Brandy, White Cranberry Juice, Orange Juice, Fresh Lemon Juice, Mint Simple Syrup, Water, Dried "Cutie" Slice, Cranberries, Mint Sprig

SPIKED FRUIT

Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup, Fresh Lemon Juice, Angostura Bitters, Water, Q Drinks Ginger Beer, Peach Slice, Mint Sprig

APPLE OF MY EYE

Bulleit Bourbon, Apple Juice, Unsweetened Freshly Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup, Grapefruit Bitters, Water, Sugar Rim, Apple Slice, Rosemary Stem

MARGARITA BAR

Priced per Cocktail | 14

Priced per Batch (25 Cocktails)

Minimum Sales | 350

BERRY BERRY MARGARITA

Don Julio Silver, Solerno Blood Orange, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Q Drinks Ginger Beer, Strawberry, Blood Orange Wedge

RASPBERRY MARGARITA

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple Syrup, Fresh Lime Juice, Water, Lime Wheel, Mint Sprig

PEACH MARGARITA

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, 2 Dropped Raspberries, Peach Slices

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SPARKLING

- Caposaldo, **Prosecco** Brut, Pieve Di Soligo, NV | 48
- Veuve Clicquot, **Brut Champagne**, France | 160
- Moet & Chandon **Rose** | 145
- Mumm, **Brut Prestige**, Napa | 70

WHITES & ROSE

- Fleurs de Praine, Cotes de Provence, France | 48
- Provenance, **Sauvignon Blanc**, CA | 58
- Girard, **Sauvignon Blanc**, Napa Valley, CA | 53
- Ca'bolani, **Pinot Grigio**, Fruili Aquila, Italy | 44
- Sonoma Cutrer, **Chardonnay**, "Russian River Ranches", Sonoma, CA | 72
- Louis Jadot Steel, **Chardonnay**, Burgundy France | 65
- Quilt, **Chardonnay**, Napa Valley, CA | 91
- August Kessler "R", **Riesling**, Germany | 45
- Pascale Jolivet, **Sancerre**, Loire France | 65

REDS

- Rodney Strong, **Cabernet**, Alexander Valley, Napa, CA | 68
- Joel Gott 815, **Cabernet**, Napa, CA | 57
- Erath, **Pinot Noir**, OR | 59
- Chalk Hill, **Pinot Noir**, Sonoma | 68
- Clos de Los Siete, **Red Blend**, AR | 78
- Benzinger, **Merlot**, Sonoma, CA | 49
- Ravenswood, **Zinfandel**, Sonoma County, CA | 65
- Campo Viejo Reserva, **Tempranillo**, Spain | 52
- Alamos Selection, **Malbec**, AR | 57

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The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services. The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL DAY FOOD AND BEVERAGE

Continuous Service

- Freshly brewed Illy® Coffee and Decaffeinated Coffee, and a Selection of Black, Herbal and Specialty Teas from Tazo
- Assorted Pepsi Soft Drinks and Bottled Still and Water
- Seasonal Hand Picked Fruit

Executive Continental Breakfast

- Assorted Iced Juices
- Sliced Melons, Seasonal Fruits and Berries
- An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk
- Individual Fruit and Plain Yogurts
- New York Style Bagels | Low Fat and Regular Cream Cheese
- Freshly Baked Morning Pastries | Fruit Preserves and Butter

In the AM

- Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
- Assorted Granola and Energy Bars

Lunch

- Menu Driven or Buffet Based on Group Size

In the PM

- Assorted Bite Sized Candies
- Assortment of House Made Cookies
- Crudit  and Dips Display or Assorted Cheese Platter with Crackers

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with appropriate Screen
- (1) Flipcharts Package | Easel Assorted Markers, and Post-It Pad
- (1) Simple Wireless High Speed Internet Access Connection
- Up to (3) Power Strips with Extension Cords

MEETING SUPPORT SERVICE

- Dedicated Executive Meeting Manager on Site
- Meeting Room
- Complimentary Storage of Materials up to 5 Standard Boxes
- Up To 300 Complimentary B/W Copies
- Meeting Planner Tool Kit
- NO EVENT FEE

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MONDAY AND THURSDAY LUNCH

- **Today's Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Oven Roasted Turkey Breast and Swiss on Ciabatta** | Cranberry Apple Chutney, Greens, Tomatoes, Red Onion
- **Rare Roast Beef on Baguette** | Brie, Horseradish Cream, Greens
- **Open Faced Grilled Vegetables on Focaccia** | Smooth Hummus
- **Curried Chicken Salad Wrap** | Whole Wheat Wrap, Mixed Greens
- Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

Dessert

Fresh Seasonal Fruit Salad | Star Anise Syrup, Mint
 Apple Tart Tatin | Whipped Cream
 Decadent Fudge Brownies

WEDNESDAY LUNCH

- **Today's Soup**
- **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- **Grilled Chicken on Ciabatta** | Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli
- **Traditional Cuban** | Cuban Bread, Mustard, May, Swiss Cheese, Pulled Pork, Pickle
- **Vegetarian Wrap** | Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade
- **Yellow Fin Tuna Salad on Whole Grain** | Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce
- Terra Chips
- Homemade Cole Slaw
- Whole Grain Mustard Potato Salad

Dessert

Cheesecake | Fresh Fruit Compote
 Flourless Chocolate Tart | Vanilla Bean Sauce
 Assorted Cookies

TUESDAY AND FRIDAY LUNCH

- **Today's Soup**
- **Caprese Salad** | Bocconcini, Cherry Tomato, Basil, Balsamic Vinaigrette
- **Mediterranean Quinoa Salad** | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- **Build Your Own Salad:**
- **Greens** | Romaine Hearts and Iceberg Salad, Baby Greens Salad
- **Toppings** | Carrots, Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Roquefort, Smoked Bacon, Eggs and Focaccia Garlic Croutons
- **Proteins** | Marinated and Grilled Sliced Chicken Breast, Flank Steak, Salmon, and Portobello Mushrooms
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

Dessert

Fruit Tart of the Season | Fruit Coulis
 Carrot Cake | Cream Cheese Frosting
 Key Lime Pie

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Created by Chef Pablo Lamon