

BALLROOM MENU

- ARTFULLY CREATED BUTLER PASSED HORS D'OEUVRES -

NEW ENGLAND LOBSTER ROLL

LOBSTER - TOASTED BRIOCHE - SCALLION CONFETTI

GRILLED CHEESE SHOOTER

GRILLED CHEESE WEDGE - HOMESTYLE TOMATO SOUP

PAN SEARED THAI CHICKEN

THAI ORANGE GLAZE - OVER PEANUT BEDS

CHICKEN KEBABS

MEDITERRANEAN CHICKEN AND VEGETABLE SKEWERS

COCKTAIL FRANKS IN BLANKET

KOBE BEEF HOT DOG - PHYLLO WRAPPED

SUSHI ROLL

TRADITIONAL CALIFORNIA ROLLS

SALMON CARPACCIO LOLLIPOP

SALMON BELTED - CREAM CHEESE - CHIVE CONFETTI

BLOODY MARY JUMBO SHRIMP COCKTAIL

STEAMED CHILLED JUMBO SHRIMP - BLOODY MARY COCKTAIL SAUCE - HORSERADISH

VILLAGER

CHARCUTERIE - FORMAGE

IMPORTED & AGED CHEESE SELECTIONS | CURED MEATS
DRY AGED SWEET / HOT ITALIAN SAUSAGE - FRENCH CORNICHONS
AGED SWISS - ROQUEFORT AGED BLUE / SMOKED BLACK PEPPERCORN FARM
PEPPITO DOUBLE CREAM BRIE & CANDIED WALNUTS - HONEY
PECORINO ROMANO WHEEL WEDGE & KNIFE
SEEDLESS RED / GREEN GRAPES /
MANGO PEPPER CHUTNEY - DRIED APRICOT & FIGS

ANTIPASTO

DECONSTRUCTED CAPRESE
CILIEGINE WITH BASIL - PESTO - TOMATO - BALSAMIC GLAZE

CHERRY PEPPERS STUFFED
PROVOLONE WITH PROSCIUTTO & OREGANATA BREAD CRUMB

TRI COLOR TORTELLINI HEALTH PASTA SALAD
CHEESE FILLED TORTELLINI - RED ONION - VIRGIN OLIVE OIL - CRACKED PEPPER

MARINATED SUN DRIED TOMATOES & GARLIC CLOVES
FRESH HERBS & SPICES - OLIVE OIL - CRACKED BLACK PEPPER

ROASTED PEPPERS
TRADITIONAL HOUSE ROASTED RED PEPPERS
LONG HOT FINGER PEPPERS GARLIC - OIL - SEA SALT

RUSTIC TUSCAN FIRE GRILLED VEGETABLES
ENDIVE - RADICCHIO - PORTOBELLO

HOUSE MARINATED OLIVES
KALAMATA - GREEN & BLACK W/ GARLIC CHILI CITRUS ROASTED
W/PARSLEY & MARINATED SPANISH OLIVES

VILLAGER

STATION OFFERINGS

BREAD BLOCK | TAPENADE & GARNITURES DE PANÉ

HOUSE BAKED PEASANT | FRENCH BREADS | CIABATTA

OLIVE - HEIRLOOM - VIDALIA - ROSEMARY HERB

SEASONAL HOUSE TASTES

STONE GROUND THREE OLIVE TAPENADE

DICED TOMATO ONION BASIL

PESTO & SUN DRIED TOMATOES

TUSCAN SWEET PEPPER TAPENADE

BABY SPINACH ROASTED GARLIC AND FETA ORZO

INFUSED OILS | AGED VINEGARS

CHILI HOT PEPPER OIL - ROSEMARY - GARLIC - BASIL OIL

AGED BALSAMIC & REDUCTION GLAZE

(IN THE EVENT THE STATION OFFERINGS PAGE IS OPTED OUT BY HOST BREAD AND TAPENADE
MAY STILL BE SUPPLIED WITH CHARCUTERIE PLEASE INQUIRE)

DIM SUM STATION

"DUEL ASIAN BAMBOO STEAMER BASKET"

VEGETABLE - CHICKEN - DUMPLINGS / SHUMAI

SCALLION SOY GARLIC SAUCE & ASIAN HOT CHILI OIL DIP

BUTCHER BLOCK

"CARVING BOARD" - PICK 2

CHAR GRILLED CERTIFIED ANGUS SOY SCALLION STEAK

ROAST MAPLE GLAZED TURKEY - PORT CRANBERRY

SWEET & TANGY - BOURBON, MUSTARD & HONEY GLAZED

OVEN BAKED BONE IN HAM

LEG OF LAMB - MINT WASABI

ACCOMPANIED BY: TRUFFLE SMASHED RED & WHITE BLISS POTATOES ONIONS

HERBS PARMESAN CREAM SEASONAL SAUTÉED VEGETABLES

PASTA OFFERINGS

CAVATELLI CARBONARA

TRI COLOR FOUR CHEESE TORTELLINI PARMESAN PESTO

COCKTAIL HOUR ENHANCEMENTS

BABY LAMB CHOPS - ADDED TO PASSED HORS D'OUERVES \$5PP

STIVALI

- CHILLED NEGRONI FOUNTAIN

OLD WORLD PEASANT BREADS

PROSCIUTTO - ARUGULA - CRACKED BLACK PEPPER - FIGS - HONEY - BLUE CHEESE

ROPE SAUSAGE - BROCCOLI RABE - ORECCHIETTE

SOUTHERN STYLE SLOW SIMMERED BRACIOLLE - PIGNOLIA - EGG - RAISIN - SPINACH - FILETTO

CLAMS OREGANATA - PARMESAN- OLIVE OIL - LEMON

BREADED ZUCCHINI CRUSHED PLUM TOMATO SAUCE

PORCINI MUSHROOM - PARMESAN - TRUFFLE RISOTTO

\$8.00PP

THE MEDITERRANEAN

- MULE FIG VODKA - GINGER BEER - THYME LIMONCELLO

HUMMUS & TZIKI OFFERINGS | TOASTED PITA W/ OLIVE OIL - HARISSA CHERRY PEPPER

ROAST GARLIC HUMUS | GRILLED SPICED LAMB KOFTA & GRILLED CHICKEN KEBABS

FETA - CUCUMBER - TOMATO - DOLMADE'S - GIARDINI PLATTER - BABA GHANOUJ

PASTICCIO | MOUSSAKA | SPANAKOPITA

\$8.00PP

SOUTH MIAMI MOJO

- CUBAN MOJITO PITCHER

PIG CARVING AT STATION CUBANO SANDWICHES STREET STYLE / PRESS

CUBAN FISH TACOS - CITRUS MANGO SLAW - SQUEEZE LIME

SLOW COOKED VACA FRITA TACOS - LIME

SMASHED & FRIED PLANTAIN CHIPS "TOSTONES" - MOJO MAYO

ROPES VIEJAS - STEAMED SOFT TORTILLA

CUBAN MOJO SHRIMP

\$8.00PP

TAQUEIRIA (TIJUANA PICNIC)

- SANGRIA

CHORIZO TACOS - BLACK BEAN & CORN SALSA - CILANTRO LIME CREMA

CRISPY SLOW PULLED BBQ PORK CARNITAS

TEQUILA LIME SHRIMP - CORN SALSA TAQUITOS

GRILLED MEXICAN STREET CORN

SALSA / GUACAMOLE - BLACK CORN CHIPS

TRADITIONALLY SPICED REFRIED BEANS - RICE

\$6.00PP

PATRICK'S PUB

- ICE COLD GUINNESS STOUT
SKILLET SHEPARD'S PIE
IRISH BANGERS
CHEESY IRISH SODA SCONES
STOUT-BATTERED ONION RINGS
CARVED CORNED BEEF & BRISKET AT STATION - SCALLION STOUT ONION GRAVY
CABBAGE & CARROTS WITH CHAMP MASHED POTATO
\$8.00PP

M.A.D (MODERN ASIAN DUCK STATION)

- MAI TAI FOUNTAIN

MAD MARTINI VESSELS

AHI TUNA POKE AND CILANTRO
GINGER AVOCADO SWEET SEAWEED MARTINI SALAD

MAD BAMBOO STEAMERS

SHU MAI (SUI MAI) & DIM SUM RED HOT WILD ONION OIL
GYOZA / SWEET PORK & CHIVE DUMPLINGS CHILI SAUCE
CRISPY PEKING DUCK IN STEAMED BUNS - SCALLION & HOISIN DUCK FRIED RICE - EGG - BOX - STICKS
EGG ROLLS - LOBSTER SHRIMP AND VEG - RICE VINEGAR & DUCK SAUCE AUTHENTIC HOUSE WONTON CHIPS -
SAUCES - A TRIO OF ASIAN DIPPING SAUCE - CHILI - SPICY PEANUT HOISIN - TSO - DUCK SAUCE
TAKE OUT BOXES / CHOP STICKS ETC
\$10.00PP

THE JERKY CARIBBEAN

- BAHAMIAN BEACH WALKERS SIPPY-CUP RUM PUNCH
JAMAICAN SPICED BEEF PATTIES
JERK CHICKEN TACOS - SERRANO LIME HOT AND FRUITY CARIBBEAN SLAW
PINEAPPLE SHRIMP SKEWERS - JERK DUSTING
CONCH FRITTERS - SPICED AIOLI
MELT IN YOUR MOUTH - JERK PORK RIBS
\$6.00PP

CARVING BOARD ADDITIONS

(MUST HAVE INITIAL "CARVING BOARD" TO ADD AT PRICES BELOW)

*MAIALINO ARROSTO / ROASTED CRISP SKIN SUCKLING PIG - PER 35LB PIG **\$ 575**

*TAGLIOLINI DI AGNELLO / BABY LAMB CHOPS - PER 8 RACKS **\$ 275**

(CHEFS RECOMENDATION 16 RACKS PER 150 GUESTS)

SOUTHERN HOSPITALITY

HURRICANE PUNCH FOUNTAIN

DEEP SOUTHERN SYLVIA'S STYLE FRIED CHICKEN & WAFFLES AUTHENTIC PO BOY - FRIED SHRIMP
SHAVED ROAST BEEF RED SHELL PULLED PORK TACOS W/SPICY SLAW - BOURBON STREET APPLE JALAPEÑO SMOKED
RIBS CHEESY GRITS - DRY CRISPY BACON PIECES - HONEY BUTTER CORN FRITTERS HONEY SPICED PEANUTS
GRILLED & ROASTED BUTTERED CORN - SOUTHERN COLLARD GREENS - JALAPEÑO CORN BREAD
\$8.00 PP

H2O OFFERINGS

PRICES ARE BASED ON 100-PERSON MINIMUMS ADDED ON TO ARTISAN COCKTAIL HOUR CHILLED

CHILLED STEAMED SHELLFISH LEVEL I

COLOSSAL UI5 SHRIMPS & CEVICHE / INSALATA DI MAR.
\$8.00PP

CHILLED STEAMED SHELLFISH LEVEL II

COLOSSAL UI5 SHRIMPS & CEVICHE SHELL / INSALATA DI MAR
LOBSTER TAILS & CLAWS & SNOW CRAB CLAWS
\$20.00PP

(EDWARD ISLE ONION DILL HORSERADISH DIP & SPICED COCKTAIL DIP - MUSTARD SAUCE)

THE RAW BAR

BLUE POINT OYSTERS & LITTLENECK CLAMS HALF SHELL
PONZU - GIN & TONIC MIGNONETTE

\$10.00PP IF ADDED TO A LEVEL I OR II SEAFOOD DISPLAY

\$12.00PP IF ADDED WITHOUT ANY LEVELS OF SEAFOOD

CAVIAR DISPLAY

VODKA TRIO - CAPERS - MINCED ONIONS - SOUR CREAM - CHOPPED HARD BOILED EGG
- RUSSET CHIPS

\$5.00PP IF ADDED TO A LEVEL I OR II SEAFOOD DISPLAY

\$7.00PP IF ADDED WITHOUT ANY LEVELS OF SEAFOOD

SUSHI STATION

MANNED STATION OF VARIOUS SUSHI

\$TBDPP

DINNING ROOM

ARTFUL “DUET PLATE” OFFERINGS

HAWAIIAN “BIG EYE”

SUSHI GRADE A BIG EYE TUNA - DICED CUCUMBER - MANGO -
CILANTRO - CHIVES - WASABI - TEMPURA FLAKES
INFUSED MICRO GREEN

BURRATA & PROSCIUTTO

BURRATA- PEPPERY BABY ARUGULA
SLOW ROASTED BLISTERED HEIRLOOM TOMATO
THIN SLICED PROSCIUTTO - MICRO GREENS

POACHED PEAR

POACHED BOSCH PEAR - GORGONZOLA CHEESE TART
CANDIED BACON - APPLE CIDER VINAIGRETTE - CANDIED WALNUTS
MIXED ORGANIC GREEN

BEETS & GOAT CHEESE NAPOLEON

SPREAD AND STACKED BEETS AND GOAT CHEESE WEDGE PRESENTED
ARUGULA - ROASTED ONION VINAIGRETTE

DINNING ROOM

PRINCIPAL PLATE

(SELECT 3 - PLUS THE VEGETARIAN)

FILET MIGNON

(SELECT PREPARATION)

PORCINI DEMI GLACÉ - BONE MARROW BUTTER - TRUFFLE
- OR -

SHALLOT PEPPERCORN CABERNET REDUCTION
(TRADITIONALLY PLATED AT A TEMPERATURE OF MEDIUM RARE)

&

PAN SEARED ROASTED FREE-RANGE CHICKEN

FINES HERB - PARSLEY - CHIVES - TARRAGON - CHERVIL
FRENCHED BREAST OF CHICKEN

- OR -

SKILLET BRICK CHICKEN

WHITE WINE - CAPERS - LIMONCELLO

&

ROASTED MISO HONEY SALMON

PONZU BEURRE BLANC

- OR -

CHARRED BRANZINO

MEDITERRANEAN STYLE - LEMON - CAPERS

&

STUFFED PEPPER

PAELLA STYLE SAFFRON RICE - BEANS - ONIONS - EXOTIC MUSHROOMS
(INCLUDED AS A FOURTH VEGETARIAN CHOICE)

TRUFFLE SMASHED RED & WHITE BLISS POTATOES ONIONS - HERBS - PARMESAN CREAM
SEASONAL SAUTÉED VEGETABLES
(CHEFS PRINCIPAL PLATE ACCOMPANIMENTS SEASONAL EXAMPLE)

- ENHANCEMENT -

ADD LOBSTER TAIL TO FILET MIGNON PLATE

\$12.00PP

WEDDING CAKE

TRADITIONAL TIERED WHIPPED CREAM CAKE

ACCOMPANIED BY:

TASTING PLATE- SELECT (2) DESSERTS TO ACCOMPANY YOUR SLICE OF CAKE
FROM THE FOLLOWING: CANNOLI / CRÈME BRÛLÉE / BROWNIE / SEASONAL FRUIT

- COFFEE & TEA SERVICE -

FINISHING TOUCHES

SUNDAE PUB

ZEPPOLE'S & BELGIUM WAFFLE - VANILLA BEAN - CHOCOLATE - DULCE DE LECHE CARAMEL SWIRL ACCOMPANIED BY: REESE'S PIECES, CHOCOLATE SYRUP, WARM CARAMEL, HEATH BAR CRUNCH, WALNUT SYRUP, OLD SCHOOL RAINBOW SPRINKLES, CHOCOLATE CHIPS, BLUEBERRY TOPPING, COCONUT TRADITIONAL CRISP BELGIUM WAFFLE & TRADITIONAL SAN GENNARO FRIED DOUGH PASTRY ZEPPOLE'S DUSTED WITH POWDERED SUGAR

\$7.00PP

STROLLING DESSERTS (CHEFS CHOICE OF 5)

CHOCOLATE CHIP & MACADAMIA NUT VANILLA COOKIE & MILKSHAKE
MEDITERRANEAN YOGURT HONEY WALNUTS BERRY - SPOONS
BANANA CHOCOLATE NUTELLA SUSHI - PISTACHIO DUST
ITALIAN CHEESE CAKE DESSERT CANNOLI - AMARETTO
SABAYON - BERRY - CRISPED BELGIUM WAFFLE - SPOONS
GLUTEN AND SUGAR FREE RICH AND SINFUL CHOCOLATE BROWNIE
ASSORTMENT OF CHEESE CAKE POPS
TORCHED S'MORES STICKS
CREAM BRÛLÉE SPOONS

\$8.00PP

CHOCOLATE FONDUE

VANILLA OREOS / RICE CRISPY TREATS / SEA SALTED RUSTIC POTATO CHIPS / STRAWBERRIES / PRETZEL RODS / MARSHMALLOWS / GRAHAM CRACKERS
ALL W/ SIMMERING WARM SEMI DARK BELGIUM FONDUE CHOCOLATE FOUNTAIN

\$6.00PP

*DON'T STOP THE PARTY!!!! AFTER HOURS PACKAGES BEGINNING \$1850 & UP

- PREMIUM BEVERAGE PROGRAM -

ABSOLUT - TITOS - GREY GOOSE - TANQUERAY - SEAGRAMS SEVEN
ASSORTED FLAVORED VODKAS BACARDI - JOHNNY WALKER RED - JOSE CUERVO - JACK DANIELLE'S ETC...
- PREMIUM RED & WHITE WINES OFFERINGS -
IMPORTED & DOMESTIC BEERS ASSORTED SOFT DRINKS & JUICES

- COUPLES SIGNATURE COCKTAILS WILL BE SERVED AT BARS THROUGHOUT YOUR EVENT -

*TO UPGRADE YOUR BAR PACKAGE - TOP SHELF "SUPER PREMIUM" OPEN BAR \$8.00PP